

Dinner Buffet Menu

Entrées

Pot Roast Provencal

Beef chuck roast that has been braised slowly and prepared in the style of Provence, France. Accompanied by gravy that works perfectly with our smashed potatoes.

Beef Wellington

Individual Filet Mignon steaks in puff pastry stuffed with mushroom duxelles.

Pork Chops with Apple Fennel Dressing

Braised pork chops with a mustard sauce and served atop a bread dressing made with apples and fennel.

Chicken ala Orange

Boneless skinless chicken breast in a savory orange sauce

Rattlesnake Ribs

Possibly the best barbecued ribs you've ever had. The special spice mixture gives them a kick and the preparation makes them fall of the bone.

Spaghetti with Ragù Bolognese

Homemade pasta topped with a genuine Bolognese sauce (slowly braised beef and wine finished with cream).

Vegetarian Lasagna

Cheesy creamy lasagna with spinach, peppers, onions and mushrooms.

Winter Squash Ravioli with Mushroom Sauce

Homemade ravioli stuffed with a savory squash puree and served with an earthy white mushroom sauce.

Pineapple Glazed Grilled Swordfish Steak

Swordfish steaks glazed with a pineapple-mustard mixture and grilled. Topped with parsley chimichurri and accompanied by fresh mango salsa

Broiled Maple Glazed Salmon

Salmon Fillets that have been coated with a maple lemon glaze a broiled until golden.

Sides

Salads

Moroccan Bulgur Wheat Salad

A hearty mixture of Bulgur wheat, carrots, peppers, cucumbers, beans, herbs and spices, with a light vinaigrette.

Roasted Corn Salad

A mixture of roasted corn, roasted red peppers, onions, cabbage and carrots with an olive oil vinaigrette.

Michigan Salad

A salad featuring Michigan ingredients. Lettuce with apples, dried cherries, celery and walnuts. Served with a yogurt honey dressing.

Grilled Fruit Salad

Grilled pineapple and dried Michigan cherries with a selection of fresh fruit seasoned with our special spice mixture and topped with pralines.

Bacon & Egg Salad

Chopped romaine salad with seasonal vegetables and topped with hickory bacon, hard-boiled eggs and cheese.

Potatoes & Pasta

Rosemary Roasted Potatoes

Crispy roasted redskin potatoes with rosemary and topped with parmesan and bacon.

Smashed Redskin Potatoes

Redskin potatoes that have been smashed with rosemary, butter, salt and pepper.

Mac & Cheese

Macaroni in a rich, velvety cheese sauce and topped with a cheesy crust.

Greek Pasta Salad

Pasta with cucumbers, roasted tomatoes and feta cheese with a tzatziki dressing.

Vegetables

Green Beans with Shallots and Hazelnuts

Green beans sautéed with caramelized shallots and tossed with ground hazelnuts.

Roasted Asparagus with Red Pepper

Asparagus lightly roasted in olive oil with strips of roasted red pepper.

Glazed Roasted Root Vegetables

Carrots, parsnips, turnips, sweet potatoes and beets roasted until caramelized and then glazed with butter.

Dessert

New York Style Cheesecake

A dense cheesecake topped to order with seasonal berries, lemon curd or chocolate ganache.

Pecan Apple Pie

Two of our favorites combined in one pie.

Chocolate Pots de Crème

Thick rich dark chocolate custard topped with whipped cream