

PASSED OR DISPLAY APPETIZER MENU

Pre-dinner passed canapes - \$5.95 per person

Choose three appetizers. These will be passed by service staff for approximately an hour while selections last.

Jerk Pineapple Skewers - \$65 per 50 pcs V, NF

Jerk marinated fresh pineapple roasted to sweet and spicy perfection.

BBQ Pineapple Bacon Bites - \$65 per 50 pcs V, NF

Marinated chicken breast bite wrapped in bacon and topped with fresh pineapple

Caribbean Chicken Bites - \$85 per 50 pcs V, NF

Marinated chicken breast bite wrapped in bacon and topped with fresh pineapple

Roma Bruschetta - \$85 per 50 pcs V, NF

Fresh roma tomato bruschetta served on crostinis topped with Parmigiano Reggiano.

Southwest Chorizo Bites - \$85 per 50 pcs NF

Mexican chorizo sausage, black bean and corn on seasoned bread bites topped with Monterey jack cheese and cilantro served with sweet chili sauce.

Pork and Ginger Pot Stickers - \$85 per 50 pcs DF, NF

Oven roasted pork potstickers drizzled with sweet soy and toasted sesame seeds.

Meatballs - \$85 per 50 pcs DF, EF, NF

Housemade beef and pork blend meatballs oven roasted and tossed in your choice of sauce: bourbon BBQ, honey BBQ, Swedish, or garlic glaze.

BBQ Satays - \$85 per person GF, DF, EF, NF

Skewered chicken thigh meat perfectly seasoned and roasted. Drizzled with bourbon BBQ sauce.

Falafel Bites - \$85 per 50 pcs Vegan, DF, EF, NF

A chickpea and herb fritter, deep fried to a rich golden crust served with tahini sauce.

Prices are subject to 20% service charge and 6% Michigan sales tax

V – vegetarian, GF – gluten free, DF – dairy free, EF – egg free, NF – nut free

****All Meats can be cooked to order—Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

Southwest Chorizo Bites - \$85 per 50 pcs NF

Mexican chorizo sausage, black bean and corn on seasoned bread bites topped with Monterey jack cheese and cilantro served with sweet chili sauce.

Pork and Ginger Pot Stickers - \$85 per 50 pcs DF, NF

Oven roasted pork potstickers drizzled with sweet soy and toasted sesame seeds.

Olive Bruschetta - \$95 per 50 pcs V, EF, NF

Chopped blend of olives, cheese and garlic served on a crostini

Caprese Skewer - \$95 per 50 pcs V, DF, EF, NF

Vine ripened grape tomatoes and fresh mozzarella marinated in herb infused olive oil.

Garlic and Cheese Stuffed Mushrooms - \$100 per 50 pcs V, EF, NF

Garlic and herb cheese stuffed cremini mushrooms with herb seasoned panko topping finished with balsamic reduction.

Spanikopita - \$100 per 50 pcs V, NF

Spinach, garlic and feta cheese stuffed puff pastry

Jerk Wings - \$100 per 50 pcs V, NF

Fall off the bone tender bone-in wings marinated in local Pete's Big Jerk Marinade

Carolina Wings - \$100 per 50 pcs V, NF

Fall off the bone tender bone-in wings tossed in local Pete's Big South Carolina BBQ sauce

Coconut Shrimp - \$140 per 50 pcs NF

Hand battered coconut crusted black tiger shrimp, flash fried, served with a pineapple dipping sauce.

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Sliders

Strawberry Delight Slider - \$100 per 50 pcs V, NF

Seasoned beef, bacon, goat cheese, and strawberry preserve on a brioche bun

Cheeseburger Slider - \$100 per 50 pcs V, NF

Seasoned beef, smoked cheddar, on a brioche bun

Buffalo Chicken Slider - \$100 per 50 pcs V, NF

Tender crispy all white chicken tossed in buffalo sauce, topped with ranch dressing, on a brioche bun

BBQ Pork Slider - \$100 per 50 pcs V, NF

Braised Pork, sweet & spicy barbecue sauce, topped with homemade coleslaw

Grazing Tables

Casual Grazing Table - \$9 per person NF

Assorted deli meats and cheese, fresh fruits and vegetables, assortment of breads and crackers, vegetable dips and cucumber mint infused water.

Executive Grazing Table - \$12 per person NF

Assortment of cured meats, deli meats, and international cheese, dried and fresh fruits, vegetables and dips, variety of artisan bread with house made jams, sweet treats, and strawberry-basil lemon infused water.

Pinnacle Grazing Table - \$18 per person NF

Assortment of international cured meats and cheese, cured salmon and cream cheese spread, fresh shrimp cocktail, artisan and international breads, dried and fresh fruits and dips, vegetables and dips, house made jams, assorted chocolates, and cucumber mint and strawberry-basil lemon infused waters.

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DISPLAY APPETIZER MENU

Vegetable Display - \$95 per 50 servings V, GF, DF, EF, NF

Assorted fresh cut vegetables accompanied by creamy ranch dip.

Buffalo Chicken Dip - \$100 per 50 pcs EF, NF

Shredded chicken in a creamy buffalo cheese sauce topped with bleu cheese and bacon crumble served with seasoned crostini.

Beer Cheese Dip - \$100 per 50 servings V, EF, NF

Craft beer mixed with a four cheese blend and roasted onions and peppers served with crostini and pretzels.

Artichoke Spinach Dip - \$100 per 50 servings V, EF, NF

Creamy blend of artichoke, spinach, parmesan, and cream cheese served with crostini and tortilla chips.

Hummus - \$100 per 50 servings Vegan, EF

Housemade hummus with your choice of garlic or roasted red pepper and served with pita crisps.

Shrimp Cocktail - \$150 per 50 pcs GF, DF, EF, NF

White wine and citrus poached shrimp served with housemade cocktail sauce.

Smoked Salmon Display - \$190 per 50 servings EF, NF

Smoked Atlantic salmon served with chopped white onion, lemon slices, capers, crostini and horseradish dill cream.

Imported and Domestic Cheese Display - \$190 per 50 servings V, EF, DF

Assortment imported and domestic cheeses accompanied by gourmet crackers.

The Pinnacle Display - \$395 per 100 servings V, EF, NF

Display of seasonal fruits, imported and domestic cheeses accompanied by gourmet crackers.

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