

APPETIZER MENU

Appetizers may be passed. Select appetizers are for display only.

Pre-dinner passed canapes - \$6.95 per person

Choose three appetizers per person to be passed by service staff for approximately an hour while selections last.

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

Roma tomato bruschetta served on crostini, topped with Parmigiano Reggiano.

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

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

Boneless Wings - \$50 per 50 pcs NF

All white meat with choice of sauce; sweet heat, buffalo, or garlic parmesan.

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

Shredded chicken in a creamy buffalo cheese sauce served with seasoned crostini.

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

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

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

Assorted fresh cut vegetables accompanied by garlic herb dip.

Imported and Domestic Cheese Display - \$190 per 50 servings Display Only

Assortment imported and domestic cheeses accompanied by gourmet crackers.

The Pinnacle Display - \$450 per 100 servings V, EF, NF Display Only

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

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**

Flatbreads

\$8.95 per flatbread; each flatbread is cut in 5 pcs; Display only NF

Philly cheesesteak – shredded beef, peppers, onions, mushrooms with cheddar & provolone cheese.

BBQ chicken – shredded chicken, chef-made BBQ sauce, thinly sliced red onion, shredded cheddar cheese and topped with spring onions.

Classic Italian – pepperoni, capicola, marinara and shredded mozzarella cheese.

Vegetarian – seasonal vegetables, peppers, onions, mushrooms on a cream cheese base finished with shredded mozzarella cheese and chives.

Chicken Alfredoupcharge \$12.95** – Chef-made alfredo sauce, parmesan and shredded mozzarella cheese topped with baby arugula.

Grazing Tables

Casual Grazing Table - \$9 per person

Assorted deli meats, cheese, fresh fruits, vegetables, assortment of breads, crackers, and dips.

Executive Grazing Table - \$12 per person

Assortment of cured meats, deli meats, dried and fresh fruits, vegetables & dips, and a variety of artisan bread.

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Punch Bowl

Punch bowls include a punch fountain, cups, and napkins.

Fruit Punch - \$18.00/gallon

Bright and fruity, red punch, with a blend of juices and club soda.

Dry Snacks & Refreshments

Pretzels - \$12.00/lb.

Potato Chips & Dip - \$12.00/lb.

Mints - \$12.00/lb.

Cookies—Assorted - \$14.00/dozen

Bottled Water (16 oz.) - \$2.50 /each

Nacho Chips & Salsa - \$13.00/lb.

Trail Mix - \$13.00/lb.

Mixed Nuts - \$16.00/lb.

Canned Soda - \$1.75/each

Non-Alcoholic Sparkling Juice - \$9.50/bottle

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