

## Weekend Lunch Buffet 2024

Saturday 12 PM – 3:30 PM (Lunch Served at 1 PM)

Sunday 1 PM – 4:30 PM (Lunch Served at 2 PM)

### Choice of 2 Entrees

(Additional Entree \$3.00 per person)

Tender Braised Beef  
Beef Stroganoff with Egg Noodles  
Pepper Steak with Wild Rice  
Meatballs with Ricotta in Marinara Sauce  
Swedish Meatballs (Beef or Turkey) with Egg Noodles  
Chicken or Veal Parmesan  
Chicken or Veal Scaloppini  
Herb Baked Chicken Or BBQ Chicken  
Boneless Seasoned Baked Chicken Breast  
Chicken Ala King with Puff Pastry  
Coconut Crusted Chicken Breast w/ Spicy Orange Sauce  
Baked Tilapia with Garlic Dill Butter  
Fried Fish  
Roast Pork Loin w/Pineapple Honey, Dijon Glaze or Gravy  
Smoked Ham with Pineapple Honey Topping  
Smoked Pork Loin with Apple Bourbon Sauce  
Quiche (Choice of Cheese, Ham or Italian Sausage and any Vegetable in an Egg Souffle with Pastry Crust)  
Frittata (Choice of Cheese, Ham or Italian Sausage and any Vegetable in a Fluffy Egg Souffle)  
Italian Sausage with Sauteed Peppers & Onions  
Smoked Polish Kielbasa & Sauerkraut  
Stuffed Cabbage  
Eggplant Parmesan  
Stuffed Green Peppers  
Fried Chicken (Add .25 per person)  
Lemon Chicken (Add \$1.00 per person)  
Chicken Piccata (Add \$1.00 per person)  
Chicken Supreme (Add \$1.00 per person) w/Parmesan Sauce & Mushrooms  
Roasted Salmon w/Tomato Cream Sauce (Add \$5.00 per person)

### Choice of 1 Pasta

(Additional Pasta \$1.50 per person)

Note: All pastas are vegetarian

Rustic Macaroni & Cheese (Add BBQ Pulled Pork +.50 per person)  
Gnocchi w/Creamy Tomato Sauce  
Mostaccioli w/Fresh Basil Red Sauce (Add Meatballs +.50 per person)  
Linguini w/ Fresh Basil Pesto  
Three Cheese Lasagna  
Three Cheese Lasagna w/Fresh Spinach  
Vegetable Three Cheese Lasagna  
Fettuccini Alfredo (Add .50 per person)  
Gluten Free Penne w/ Fresh Basil Red Sauce

### Parties Include

Tossed Salad w/Assorted. Dressings  
Caesar Salad Substitute for Tossed Salad (+.50 per person)  
Fresh Fruit  
Seasonal Cold Salads  
Fresh Baked Rolls & Butter  
Coffee, Hot Tea, Water

### Choice of 1 Vegetable

(Additional Vegetable \$1 per person)

Green Beans Almondine  
Green Beans w/ Bacon and Roasted Garlic  
Honey Glazed Carrots  
Buttered Corn Or Mexican Street Corn  
Roasted Brussel Sprouts  
Peas & Sauteed Mushrooms  
Green and Yellow Beans with Carrots  
Key Largo Mix (Carrots, Red Peppers, and Green Beans)  
Southern California Mix (Cauliflower, Broccoli & Carrots)  
Steamed Broccoli (Cheddar Sauce Served on Side)  
Asparagus w/Lemon Butter Sauce (Add .25 per person)

### Choice of 1 Potato

(Additional Potato \$1 per person)

Whipped Potatoes  
Buttered Redskins ( Sour Cream on Side)  
Oven Roasted Rosemary Potatoes  
Parsley Seasoned Potatoes  
Cheesy Cheddar Potatoes  
Smashed Potatoes (Roasted Garlic Optional)  
Smashed Potatoes w/Horseradish & Butter  
Roasted Anna Potatoes  
Roasted Sweet Potatoes (Cinnamon Sugar Glaze Optional)  
Southwestern Style Rice Or Wild Rice  
Potato Pancake w/ Sour Cream (Add .25 per person)

### Sweets

Chocolate Covered Strawberries \$15.00 Dozen  
Fresh Baked Chocolate Chip Cookies \$18.00 Dozen

### Punch & Beverages

(Approximately 40 servings per Punch Bowl)

Unspiked Punch	\$40.00
Spiked Punch	\$50.00
Fuzzy Navel (Peach Schnapps & Orange Juice)	\$55.00
Mimosa (Champagne & Orange Juice)	\$55.00
Raspberry Champagne Punch	\$60.00
Pop (per pitcher)	\$ 5.00
Beer (per pitcher)	\$10.00
Wine (per carafe)	\$19.95

### Bar Available

Open Bar - \$8.00 per person  
(includes Sodas, Juices, Beer, Wine and Mixed Drinks)  
Unlimited Soda Pop - \$1.00 per person

### 2024 Pricing

**\$22.95 per person**

**Add 18% venue fee**

**& 6% MI Sales Tax to Total Bill**

## Soup and Croissant *Light Lunch*

Saturday 12 PM – 3:30 PM (Lunch Served at 1 PM)

Sunday 1 PM – 4:30 PM (Lunch Served at 2 PM)

### **Choice of One Sandwich**

Chicken Salad Croissant  
Smoked Ham & Cheddar Croissant  
Sliced Smoked Turkey Croissant  
Tuna Salad Croissant

### **Choice of One Soup**

Cream of Broccoli and Cheddar  
Chicken Noodle  
Cream of Tomato  
Southwest Chicken Tortilla  
Vegetable Soup  
Chili (+.50)

### **Parties Include**

Fresh Fruit  
Condiments  
Tossed Salad with Assorted Dressings  
Coffee, Hot Tea, Milk

### **Punch/Bar Availability**

*(Approximately 50 servings per punch bowl)*

Unspiked Punch	\$40.00
Spiked Punch	\$50.00
Fuzzy Navel (Peach Schnapps & Orange Juice)	\$55.00
Mimosa (Champagne & Orange Juice)	\$55.00
Raspberry Champagne Punch	\$60.00
Pop (per pitcher)	\$5.00
Beer (per pitcher)	\$10.00
Wine (by carafe)	\$19.95

### **Bar Available**

Open Bar - \$8.00 per person  
(includes Sodas, Juices, Beer, Wine and Mixed  
Drinks)  
Unlimited Soda Pop - \$1.00 per person

### **Sweets**

Chocolate Strawberries \$18.00 Per Dozen  
Chocolate Chip Cookies \$18.00 Per Dozen

### **2024 Pricing**

**\$20.95 Per Person**

**Add 18% venue fee**

**& 6% MI Sales Tax to Total Bill**

## Soup and Salad *Light Lunch*

**Saturday 12 PM – 3:30 PM (Lunch Served at 1 PM)**

**Sunday 1 PM – 4:30 PM (Lunch Served at 2 PM)**

### **Choice of One Salad**

#### Grilled Chicken Caesar Salad

(Crisp Romaine, Tossed with Caesar Dressing, Croutons, Grilled Chicken & Fresh Grated Parmesan)

#### Classic Italian Antipasto Salad

(Sliced Genoa Salami, Pepperoni, Smoked Ham, Mild Capicola, Pepperoncini, Italian Green Olives, Artichoke Hearts, Provolone Cheese on Top of Fresh Mixed Greens)

#### Sesame Chicken Salad

(Fresh Greens Tossed in a Tasty Sesame Vinaigrette and Topped with Crispy Noodle, Toasted Almonds, Mandarin Oranges and Crispy Golden Chicken)

### **Choice of One Soup**

Cream of Broccoli and Cheddar  
Chicken Noodle  
Cream of Tomato  
Southwest Chicken Tortilla  
Vegetable Soup  
Chili (Add .50)

### **Parties Include**

Fresh Vegetables with Ranch Dip  
Fresh Fruit  
Coffee, Hot Tea, Milk

### **Punch/Bar Availability**

*(Approximately 50 servings per punch bowl)*

Unspiked Punch	\$40.00
Spiked Punch	\$50.00
Fuzzy Navel (Peach Schnapps & Orange Juice)	\$55.00
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### **Bar Available**

Open Bar - \$8.00 per person  
(includes Sodas, Juices, Beer, Wine and Mixed Drinks)  
Unlimited Soda Pop - \$1.00 per person

### **Sweets**

Chocolate Strawberries \$18.00 Per Dozen  
Chocolate Chip Cookies \$18.00 Per Dozen

### **2024 Pricing**

**\$20.95 per person**  
**Add 18% venue fee**  
**& 6% MI Sales Tax to Total Bill**