

Weekend Lunch Buffet 2026

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/Alfredo Sauce & Mushrooms
Roasted Salmon (Add \$5.00 per person) w/ Tomato Cream Sauce

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)
Bow Tie Pasta with 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)
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	\$55.00
Fuzzy Navel (Peach Schnapps & Orange Juice)	\$60.00
Mimosa (Champagne & Orange Juice)	\$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
(includes Cola, Diet, Sprite, Lemonade and Iced Tea)

2026 Pricing

\$24.95 per person
Plus 18% Venue Fee & 6% MI Sales Tax

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	\$55.00
Fuzzy Navel (Peach Schnapps & Orange Juice)	\$60.00
Mimosa (Champagne & Orange Juice)	\$60.00
Pop (per pitcher)	\$ 5.00
Beer (per pitcher)	\$15.00
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

2026 Pricing

\$22.95 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	\$55.00
Fuzzy Navel (Peach Schnapps & Orange Juice)	\$60.00
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