

REMEMBER

Offerings include fresh baked rolls, butter, coffee, tea, and soft drinks. Each package is subject to 20% service fee & 6% MI sales tax. Prices subject to increase by \$1.00 in 2019.

BUFFET

\$16.95 per guest

FAMILY STYLE \$20.95 per guest

FIRST COURSE *Select one*

HARBOR SALAD

Mixed seasonal greens, tomatoes, cucumbers, carrots, & red onion served with our signature Creamy Balsamic Vinaigrette dressing

CAESAR SALAD

Crisp Romaine tosses with croutons & MacRay Caesar dressing

SECOND COURSE *Select two*

HERB ROASTED CHICKEN

Tender chicken, herb rubbed & oven-roasted

CHICKEN MARSALA

Portobella mushrooms, green onions, deglazed with Marsala

CHICKEN PICCATA

Lemon caper beurre blanc sauce with artichokes & pepper medley

CHICKEN SICILIANO WITH AMOQUE

Grilled breaded chicken breast served with Amoque

CHICKEN FLORENTINE

Baked with spinach in our signature MacRay Florentine

SLOW ROASTED BEEF

Tender roasted beef served with natural au jus or Fumet beef sauce

ITALIAN SAUSAGE

Served with peppers & onions

ROASTED PORK LOIN

Served with natural au jus

SEASONAL FISH

Chef's choice

STARCH *Select two*

HERB ROASTED POTATO

GARLIC PARMESAN RED SKINS

VEGETABLE *Select two*

FRESH BROCCOLI

FRESH GREEN BEANS

EMBELLISHMENTS

SOUP	+\$2 per guest
VEGETABLE	+\$2 per guest
POTATO	+\$2 per guest
ENTRÉE	+\$2.50 per guest
VANILLA ICE CREAM	+\$1.25 per guest
SHEET CAKE	+\$1.75 per guest
FRESH FRUIT DISPLAY	+\$3 per guest
MINI PASTRIES PLATTER	+\$2.50 per guest
BEER & WINE**	+\$4 per guest
HOUSE BAR**	+\$6 per guest
DOMESTIC CHEESE DISPLAY	+\$3.75 per guest
BEEF TENDERLOIN	+\$4.75 per guest

** Denotes \$75 Bartender Fee--3 hours **