

HORS D'OEUVRES

SELECTIONS BASED UPON SEASONAL AVAILABILITY. SELECT HORS D'OEUVRES ARE DISPLAYED ONLY AND NOTED SO WITH A (D). PLEASE NOTE STANDARD OFFERINGS ARE INCLUDED IN ADMIRAL WEDDING PACKAGE. ALL HORS D'OEUVRES ARE OFFERED IN ROYAL WEDDING PACKAGE.

STANDARD

BALSAMIC GLAZED BRUCHETTA

CALAMARI FRITTO (D)

CHEESE RAVIOLI WITH MARINARA

DEEP FRIED MAC-N-CHEESE BALLS (D)

FRIED ARANCINI WITH TOMATO BASIL (D)

HAWAIIAN CHICKEN KABOBS

ITALIAN ANTIPASTO SKEWERS

MEATBALLS & MARINARA

MINI VEGETABLE SPRING ROLLS

ONE-BITE CAPRESE SALAD

SESAME CHICKEN

SPINACH & FETA PHYLLO TRIANGLE

STEAK & TOMATO CROSTINI

WILD MUSHROOM TARTS

PREMIUM

AHI TUNA BITES +\$4 PER GUEST

BEEF WELLINGTON +\$4 PER GUEST

COCONUT SHRIMP +\$3 PER GUEST

MACRAY SMOKED SALMON (D) +\$2 PER GUEST

MINI CRAB CAKES +\$4 PER GUEST

OYSTERS ROCKEFELLER +\$5 PER GUEST

SHRIMP COCKTAIL +\$2 PER GUEST

ENTRÉES

DESCRIPTIONS OF OUR AWARD-WINNING OFFERINGS. ALL OFFERINGS CAN BE SUBSTITUTED INTO YOUR FOOD SERVICE, BUT MAY REQUIRE AN ADDITIONAL FEE. PLEASE SPEAK WITH YOUR EVENT COORDINATOR FOR MORE INFORMATION & PRICING.

BY LAND

CHAMPAGNE CHICKEN

All-white meat chicken served with freshly sautéed button mushrooms & finished with crisp champagne

CHICKEN FLORENTINE

Chicken breast stuffed with spinach, onions and fontina cheese. Breaded with parmesan cheese and topped with a white wine cream sauce

CHICKEN MARSALA

Fresh shiitake mushrooms with deglazed sweet marsala wine finished with butter

CHICKEN SICILIANO WITH AMOGUE*

Delicately breaded white-meat chicken accompanied with a housemade amogue sauce.

CHICKEN PICCATA

Chicken stock deglazed with white wine; garnished with capers, red peppers and artichokes

CENTER-CUT FILET MIGNON

Served with housemade zip sauce

SLOW ROASTED BEEF

Tender, slow-roasted teres major served with mushroom au jus

ROASTED BEEF TENDERLOIN

Roasted beef with mushroom sauce, finished with butter

BY SEA

CHILEAN SEA BASS

Served with fresh lemon cream sauce

GRILLED SALMON

Served on a bed of fresh spinach and garnished with fresh lemons.

LAKE SUPERIOR WHITEFISH

Parmesan crusted with lemon aioli sauce

GULF SHRIMP SCAMPI

Large fresh gulf shrimp sautéed in olive oil shallot, fresh herbs and finished in a delicate garlic butter sauce

ALASKAN HALIBUT

Baked Halibut served with a white wine reduced cream sauce and finished with parsley and tarragon

VEGETARIAN & VEGAN

EGGPLANT PARMESAN

Baked mozzarella and marinara sauce

PASTA PRIMVERA

Fresh seasoned vegetables over pasta with garlic & oil

*AMOGUE SAUCE- HEAVY GARLIC TOMATO-BASE SAUCE WITH OLIVE OIL SERVED ROOM TEMPERATURE

ACCOMPANIMENTS

DESCRIPTIONS OF OUR HAND-CRAFTED COMPLIMENTS

GARDEN

HARBOR

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

CAESAR

Crisp Romaine hearts tossed with croutons, parmesan cheese & our signature MacRay Caesar dressing. Caesar salads are served family-style only.

MACRAY SIGNATURE

Mixed seasonal greens, pear, candied pecans, & blue cheese served with a maple-bacon vinaigrette dressing

STARCH

GARLIC MASHED POTATOES

Delicately seasoned, light & buttery garlic mashed potatoes

ROASTED RED SKIN POTATOES

Lightly seasoned red skins, cubed, oven-roasted and dusted with parmesan

VEGETABLE

SEASONAL VEGETABLE MEDLEY

Chef's selection of seasonal vegetables, sautéed in butter & oil

BROCCOLI FLORETS

Sautéed florets

GREEN BEAN ALMONDINE

Crisp green beans sautéed with slivered almonds. Can be made allergen-friendly upon request

ASPARAGUS

Fresh asparagus, lightly seasoned & steamed tender

+\$2 PER GUEST

STATIONS & EMBELLISHMENTS

INTERACTIVE STATIONS REQUIRE NON-NEGOITABLE ATTENDANT FEE OF \$75. STATIONS ARE PRICED PER GUEST. A CUSTOMARY 20 PERCENT SERVICE FEE & 6 PERCENT MICHIGAN SALES TAX WILL BE ADDED. SELECT STATIONS REQUIRE MINIMUM GUEST ATTENDANCE. PLEASE SPEAK WITH YOUR EVENT COORDINATOR FOR MORE INFORMATION.

INTERACTIVE

CAMPFIRE S' MORES

Delight your guests with a unique experience! Served with graham crackers

+\$8 PER GUEST

ICE CREAM SUNDAE BAR

Vanilla ice cream and all your sundae adornments

+\$5 PER GUEST

DONUT BAR

Fresh plain donuts garnished with guests' choice

+\$8 PER GUEST

STATIONARY

ANTIPASTO

"Before the meal" favorites including: capicola, salami, peppercinis, olives, fresh cheeses, & more.

+\$7 PER GUEST

CRUDITES & DIP

Served with fresh vegetables & an assortment of dips

+\$5 PER GUEST

DOMESTIC CHEESE & FRESH FRUIT

Domestic cheese and fresh seasonal fruit served with crackers

+\$6 PER GUEST

SEAFOOD

Coconut Shrimp, Mini Crab Cakes, Seared Scallops

+\$12 PER GUEST

RAW BAR

Ahi Tuna Bites, Oysters on the Half Shell, MacRay Smoked Salmon, Shrimp Cocktail with sauce, lemons & tabasco.

+\$15 PER GUEST

PASTRY

Chef's selection of assorted tortes, pastries, and fruit

+\$7 PER GUEST

CAPTAIN'S SWEETS

Chef's selection of assorted cakes, tortes, pastries, and fruit

+\$10 PER GUEST

FRESH FRUIT

Chef's selection of fresh seasonal fruit

+\$4 PER GUEST

DOMESTIC & IMPORTED CHEESE

Chef's selection of various domestic & imported cheeses

+\$5 PER GUEST

BAR PACKAGES

ALL BAR PACKAGES INCLUDE; A SELECTION OF DOMESTIC & IMPORTED BEER, HOUSE WINES, ASSORTED SOFT DRINKS, JUICES, & MIXERS. A CUSTOMARY 20 PERCENT SERVICE FEE & 6 PERCENT MICHIGAN SALES TAX WILL BE ADDED. ALL BAR SERVICES REQUIRE A NON-NEGOTIABLE \$100 BARTENDER FEE, PER BAR. PLEASE SPEAK WITH YOUR EVENT COORDINATOR FOR MORE INFORMATION.

HOUSE DRAFT

Labatt, Labatt Light, Founder's Gold Rush, Bud Light

HOUSE WINE

Chardonnay, Pinot Grigio, Moscato, Cabernet

DELUXE

New Amsterdam Vodka; Beefeater Gin; Bacardi Rum; Canadian Club Whiskey; Jim Beam Bourbon; Dewar's Scotch; Peach Schnapps

PREMIUM

Tito's and New Amsterdam Vodka; Tanqueray and Beefeater Gin; Captain Morgan and Bacardi Rum; Jack Daniels and Canadian Club Whiskey; Jim Beam Bourbon; Johnny Walker Red and Dewar's Scotch; Kahlua and Bailey's Irish Creme; Peach Schnapps; Triple Sec.

PLATINUM

Grey Goose, Tito's, and New Amsterdam Vodka; Bombay Sapphire, Tanqueray, and Beefeater Gin; Captain Morgan and Bacardi Rum; Patrón Silver Tequila; Crown Royal, Jack Daniels, and Canadian Club Whiskey; Maker's Mark and Jim Beam Bourbon; Johnny Walker Black, Johnny Walker Red, and Dewar's Scotch; Kahlua and Bailey's Irish Creme; Peach Schnapps; Triple Sec.

SPECIALTY DRINKS

BAY BREEZE UNLIMITED PUNCH	+\$3 PER GUEST
FUZZY NAVEL UNLIMITED PUNCH	+\$3 PER GUEST
STRAWBERRY MOSCATO UNLIMITED PUNCH	+\$3 PER GUEST
MIMOSA UNLIMITED PUNCH	+\$4 PER GUEST
BUILD YOUR OWN BLOODY MARY BAR*	+\$5 PER GUEST
CHAMPAGNE TOAST	+\$2 PER GUEST
CRAFT BEER SELECTIONS	PRICING VARIES
SIGNATURE COCKTAILS	PRICING VARIES

*REQUIRES NON-NEGOTIABLE STATION ATTENDANT FEE OF \$75