

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