



Friday, \$45++ per guest • Saturday, \$52++ per guest • Sunday, \$42++ per guest

INCLUDES; CATERING & FIRST IMPRESSION SERVICES, COMPLIMENTARY VALET & COAT CHECK, LOBBY ATTENDANT, FLOOR LENGTH WHITE OR IVORY LINENS, WHITE OR IVORY NAPKINS, WHITE OR IVORY CHAIR COVERS, CHAMPAGNE TOAST FOR THE BRIDAL PARTY

FROM THE GARDEN

- Harbor Salad* Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion
- Caesar Salad* Crisp hearts of romaine with herb croutons, fresh shaved Parmesan cheese, tossed in our zesty Caesar dressing +\$2 per guest
- Signature Salad* Fresh mixed greens, crunchy candied pecans, crumbled tangy Gorgonzola, red onions, sweet dried cranberries with raspberry vinaigrette +\$3 per guest

ENTRÉE SELECTIONS

- Champagne Chicken* Tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light champagne sauce
- Chicken Piccata* Tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc, garnished with artichokes & capers
- Chicken Marsala* Golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce
- Slow Roasted Beef* Tender, juicy roasted beef seasoned & cooked to perfection. Served with our signature herb house au jus
- Chicken Florentine* Tender chicken breast hand-rolled with a rich & creamy garlic, spinach & cheese filling, dusted with Parmesan cheese & baked to perfection +\$4 per guest

STARCH SELECTIONS

- Roasted Red Potatoes* Red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese & roasted with their skins until tender golden brown
- Garlic Mashed Potatoes* Russet potatoes whipped with garlic infused butter
- Cheesy Whipped Potatoes* Russet potatoes whipped with a delicate balance of cheddar and Monterey Jack cheeses +\$2 per guest

VEGETABLE SELECTIONS

- Green Beans* Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic, steamed to perfection
- Broccoli* Crisp green florets of broccoli lightly seasoned, tossed in butter & steamed tender
- Grilled Asparagus* Fresh grilled asparagus, finished with salt, pepper and garlic +\$2 per guest

A customary 23 percent service fee & 6 percent Michigan Sales Tax will be added to your total guest count. All menu items and prices are subject to availability and market price adjustment

Captain

Friday, \$55++ per guest • Saturday, \$60++ per guest • Sunday, \$50++ per guest

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HORS D'OEUVRES

- Crudité & Fromage* An assortment of farm fresh vegetables served with creamy house dill-vegetable dip, accompanied by fresh domestic cheeses and assorted crackers
- Upgraded Service* Add a selection of our standard displayed hors d'oeuvres to your service. Based on 2 pieces per guest *+\$5 per guest*

FROM THE GARDEN

- Harbor Salad* Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion
- Caesar Salad* Crisp hearts of romaine with herb croutons, fresh shaved Parmesan cheese, tossed in our zesty Caesar dressing *+\$2 per guest*
- Signature Salad* Fresh mixed greens, crunchy candied pecans, crumbled tangy Gorgonzola, red onions, sweet dried cranberries with raspberry vinaigrette *+\$3 per guest*

ENTRÉE SELECTIONS

- Champagne Chicken* Tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light champagne sauce
- Chicken Piccata* Tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc, garnished with artichokes & capers
- Chicken Marsala* Golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce
- Slow Roasted Beef* Tender, juicy roasted beef seasoned & cooked to perfection. Served with our signature herb house au jus
- Chicken Florentine* Tender chicken breast hand-rolled with a rich & creamy garlic, spinach & cheese filling, dusted with Parmesan cheese & baked to perfection *+\$4 per guest*
- Salmon* Wild caught, house-seasoned grilled salmon, served with a lemon citrus beurre blanc *+\$5 per guest*

STARCH SELECTIONS

- Roasted Red Potatoes* Red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese & roasted with their skins until tender golden brown
- Garlic Mashed Potatoes* Russet potatoes whipped with garlic infused butter
- Cheesy Whipped Potatoes* Russet potatoes whipped with a delicate balance of cheddar and Monterey Jack cheeses *+\$2 per guest*

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Captain

Friday, \$55++ per guest • Saturday, \$60++ per guest • Sunday, \$50++ per guest

VEGETABLE SELECTIONS

- Green Beans* Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic, steamed to perfection
- Broccoli* Crisp green florets of broccoli lightly seasoned, tossed in butter & steamed tender
- Grilled Asparagus* Fresh grilled asparagus, finished with salt, pepper and garlic + \$2 per guest

MR. MAC'S ENCORE

- Coney Bar* All beef franks served with Detroit-style chili, onions, shredded cheddar cheese, ketchup & mustard
- Detroit Sliders & Fries* Sliders topped with cheese & crisp dill pickles, served with golden waffle fries, ketchup & mustard
- House Pizza* A zesty blend of marinara, fresh mozzarella & pepperoni finished with a crispy garlic-butter crust

BEVERAGE SERVICE

- Champagne Toast* Champagne toast for your guests + \$2 per guest

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Admiral

Friday, \$68++ per guest • Saturday, \$73++ per guest • Sunday, \$63++ per guest

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HORS D'OEUVRES

- Crudité & Fromage* An assortment of farm fresh vegetables served with creamy house dill-vegetable dip, accompanied by fresh domestic cheeses and assorted crackers
- Displayed hors d'oeuvres* A selection of two (2) standard hors d'oeuvres, based on 2-3 pieces per guest

FROM THE GARDEN

- Harbor Salad* Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion
- Caesar Salad* Crisp hearts of romaine with herb croutons, fresh shaved Parmesan cheese, tossed in our zesty Caesar dressing
- Signature Salad* Fresh mixed greens, crunchy candied pecans, crumbled tangy Gorgonzola, red onions, sweet dried cranberries with raspberry vinaigrette +\$3 per guest

PASTA SERVICE

- Marinara* A hearty tomato sauce pleasantly blended with fresh garlic, herbs & onions
- Alfredo* Rich, creamy sauce made with butter, garlic, white pepper, fresh cream & Parmesan
- Palomino* Marinara & Alfredo blended together to create a creamy, rose colored pasta sauce
- Garlic & Oil* A true favorite! Extra virgin olive oil, fresh garlic, parsley, freshly cracked pepper. Topped with Parmesan cheese. A perfect accompaniment to any entree +\$2 per guest
- Creamy Pesto* An elegant combination of basil pesto & creamy Alfredo finished with Parmesan +\$3 per guest

ENTRÉE SELECTIONS

- Champagne Chicken* Tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light champagne sauce
- Chicken Piccata* Tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc, garnished with artichokes & capers
- Chicken Marsala* Golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce
- Slow Roasted Beef* Tender, juicy roasted beef seasoned & cooked to perfection. Served with our signature herb house au jus
- Chicken Florentine* Tender chicken breast hand-rolled with a rich & creamy garlic, spinach & cheese filling, dusted with Parmesan cheese & baked to perfection
- Petite Filet Mignon* 4 oz. petite filet, house-seasoned & grilled to medium temperature. Served with zip sauce +\$10 per guest
- Sliced Tenderloin* Tender, juicy tenderloin of beef delicately seasoned with our signature blend; slow roasted +\$7 per guest
- Salmon* Wild caught, house-seasoned grilled salmon, served with a lemon citrus beurre blanc +\$5 per guest
- Lake Superior Whitefish* Parmesan crusted fillets of whitefish served with a creamy lemon aioli sauce +\$5 per guest
- Atlantic Cod* Delicate cod fillets, baked & finished with a creamy dill sauce +\$5 per guest

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Admiral

Friday, \$68++ per guest • Saturday, \$73++ per guest • Sunday, \$63++ per guest

STARCH SELECTIONS

<i>Roasted Red Potatoes</i>	Red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese & roasted with their skins until tender golden brown	
<i>Garlic Mashed Potatoes</i>	Russet potatoes whipped with garlic infused butter	
<i>Rice Pilaf</i>	A blend of fluffy rice & toasted vermicelli, seasoned with a fine herb mix	
<i>Cheesy Whipped Potatoes</i>	Russet potatoes whipped with a delicate balance of cheddar and Monterey Jack cheeses	+\$2 per guest
<i>Potatoes Au Gratin</i>	Thinly sliced potatoes enveloped in a creamy cheese sauce with a hint of garlic, topped with fresh cheese & baked in the oven until highlighted with a golden cheese crust	+\$3 per person

VEGETABLE SELECTIONS

<i>Green Beans</i>	Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic, steamed to perfection	
<i>Broccoli</i>	Crisp green florets of broccoli lightly seasoned, tossed in butter & steamed tender	
<i>Grilled Asparagus</i>	Fresh grilled asparagus, finished with salt, pepper and garlic	

MR. MAC'S ENCORE

<i>Coney Bar</i>	All beef franks served with Detroit-style Chili, onions, shredded cheddar cheese, ketchup & mustard	
<i>Detroit Sliders & Fries</i>	Sliders topped with cheese & crisp dill pickles, served with golden waffle fries, ketchup & mustard	
<i>House Pizza</i>	A zesty blend of marinara, fresh mozzarella & pepperoni finished with a crispy garlic-butter crust	

BEVERAGE SERVICE

<i>Champagne Toast</i>	Champagne toast for all guests	<i>Included with package</i>
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DESSERT SERVICE

<i>Ice Cream Sundae Bar</i>	Hand-scooped vanilla ice cream with a variety of classic sundae toppings	+\$3 per guest
<i>Duet Dessert Plate</i>	Chef's selection of two (2) mini pastries, cakes or tortes elegantly presented to each guest	
<i>Crêpe Station</i>	Handmade delicate crepes prepared in front of your guests. Choice of three (3) fillings; cherry, apple, bananas foster, cream cheese, fresh fruit or Nutella. Finished with cinnamon & sugar, powdered sugar, & whipped cream	+\$6 per guest

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ROYAL TREATMENT

- Custom Ice Sculpture* One of a kind one-block ice sculpture carved to your desire
- Intermezzo* A refreshing sorbet to cleanse your palate before your main entree
- Bottled Water* Bottled water service for guests upon departure

HORS D'OEUVRES

- Crudite & Fromage* An assortment of farm fresh vegetables served with creamy house dill-vegetable dip, accompanied by fresh domestic cheeses and assorted crackers
- Butler passed hors d'oeuvres* A selection of three (3) standard hors d'oeuvres, based on 5-6 pieces per guest, butler passed

FROM THE GARDEN

- Harbor Salad* Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion
- Caesar Salad* Crisp hearts of romaine with herb croutons, fresh shaved Parmesan cheese, tossed in our zesty Caesar dressing
- Signature Salad* Fresh mixed greens, crunchy candied pecans, crumbled tangy Gorgonzola, red onions, sweet dried cranberries with raspberry vinaigrette

PASTA SERVICE

- Marinara* A hearty tomato sauce pleasantly blended with fresh garlic, herbs & onions
- Alfredo* Rich, creamy sauce made with butter, garlic, white pepper, fresh cream & Parmesan
- Palomino* Marinara & Alfredo blended together to create a creamy, rose colored pasta sauce
- Garlic & Oil* A true favorite! Extra virgin olive oil, fresh garlic, parsley, freshly cracked pepper. Topped with Parmesan cheese. A perfect accompaniment to any entree
- Creamy Pesto* An elegant combination of basil pesto & creamy Alfredo finished with Parmesan

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ENTRÉE SELECTIONS

<i>Champagne Chicken</i>	Tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light champagne sauce	
<i>Chicken Piccata</i>	Tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc, garnished with artichokes & capers	
<i>Chicken Marsala</i>	Golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce	
<i>Slow Roasted Beef</i>	Tender, juicy roasted beef seasoned & cooked to perfection. Served with our signature herb house au jus	
<i>Chicken Florentine</i>	Tender chicken breast hand-rolled with a rich & creamy garlic, spinach & cheese filling, dusted with Parmesan cheese & baked to perfection	
<i>Petite Filet Mignon</i>	4 oz. petite filet, house-seasoned & grilled to medium temperature. Served with zip sauce	
<i>Sliced Tenderloin</i>	Tender, juicy tenderloin of beef delicately seasoned in our signature blend; slow roasted	
<i>Salmon</i>	Wild caught, house-seasoned grilled salmon, served with a lemon citrus beurre blanc	
<i>Lake Superior Whitefish</i>	Parmesan crusted fillets of whitefish served with a creamy lemon aioli sauce	
<i>Atlantic Cod</i>	Delicate cod fillets, baked & finished with a creamy dill sauce	
<i>Shrimp Scampi</i>	Fresh, large gulf shrimp sautéed in olive oil, shallots, fresh herbs & finished in a delicate garlic butter sauce	
<i>Alaskan Halibut</i>	Baked halibut served with a cream sauce finished with white wine, parsley & tarragon	<i>Market Price</i>
<i>Sea Scallops</i>	Lightly seasoned with salt & pepper, pan seared & finished with butter & fresh capers	<i>Market Price</i>

STARCH SELECTIONS

<i>Roasted Red Potatoes</i>	Red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese & roasted with their skins until tender golden brown	
<i>Garlic Mashed Potatoes</i>	Russet potatoes whipped with garlic infused butter	
<i>Rice Pilaf</i>	A blend of fluffy rice & toasted vermicelli, seasoned with a fine herb mix	
<i>Cheesy Whipped Potatoes</i>	Russet potatoes whipped with a delicate balance of cheddar and Monterey Jack cheeses	
<i>Potatoes Au Gratin</i>	Thinly sliced potatoes enveloped in a creamy cheese sauce with a hint of garlic, topped with fresh cheese & baked in the oven until highlighted with a golden cheese crust	

VEGETABLE SELECTIONS

<i>Green Beans</i>	Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic, steamed to perfection	
<i>Broccoli</i>	Crisp green florets of broccoli lightly seasoned, tossed in butter & steamed tender	
<i>Grilled Asparagus</i>	Fresh grilled asparagus, finished with salt, pepper and garlic	
<i>Grilled Mediterranean Vegetable Blend</i>	Zucchini, squash, & carrots marinated in fresh lemon, garlic, oregano, oil, salt, pepper & paprika; lightly grilled	

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MR. MAC'S ENCORE

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- House Pizza* A zesty blend of marinara, fresh mozzarella & pepperoni finished with a crispy garlic-butter crust

BEVERAGE SERVICE

- Champagne Toast* Champagne toast for all guests *Included with package*

DESSERT SERVICE

- Ice Cream Sundae Bar* Hand-scooped vanilla ice cream with a variety of classic sundae toppings *+\$3 per guest*
- Duet Dessert Plate* Chef's selection of two (2) mini pastries, cakes or tortes elegantly presented to each guest
- Crêpe Station* Handmade delicate crepes prepared in front of your guests. Choice of three (3) fillings; cherry, apple, bananas foster, cream cheese, fresh fruit or Nutella. Finished with cinnamon & sugar, powdered sugar, & whipped cream *+\$6 per guest*

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Bar Packages

ALL BAR PACKAGES INCLUDE: ASSORTMENT OF DOMESTIC & IMPORTED BEER, HOUSE WINE, ASSORTED SOFT DRINKS, JUICES & MIXERS. ALL BAR PACKAGES REQUIRE A NON-NEGOTIABLE \$100 BARTENDER FEE, PER 75 GUESTS. PLEASE SPEAK WITH YOUR EVENT COORDINATOR FOR MORE INFORMATION

<i>Beer & Wine</i>	Beer; Labatt, Founder's Solid Gold, Bud Light Wine; Chardonnay, Pinot Grigio, Moscato, Cabernet, Pinot Noir	+\$15 per guest
<i>Deluxe</i>	Beer & Wine offerings plus; House Liquor; Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Peach Schnapps & Triple Sec	+20 per guest
<i>Premium</i>	Deluxe offerings plus; Tito's Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Jack Daniel's Whiskey, Jim Beam Bourbon, Johnny Walker Red & Dewar's Scotch, Kahlua & Bailey's Irish Creme	+\$25 per guest
<i>Platinum</i>	Premium offerings plus; Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Crown Royal, Maker's Mark Bourbon, Johnny Walker Black Scotch	+\$30 per guest

SPECIALTY DRINKS

<i>Punch Bowl</i>	Choice of Bay Breeze, Fuzzy Navel or Strawberry Moscato punch bowl	+\$5 per guest
<i>Mimosa Bar</i>	Assortment of juices, fresh fruit & champagnes	+\$6 per guest
<i>Build Your Own Bloody Mary Bar*</i>	Unlimited Bloody Mary's for your guests for the duration of your event. For list of offerings please speak with your event coordinator	+\$18 per guest
<i>Champagne Toast</i>	Choice of Prosecco or Brut Champagne	+\$2 per guest
<i>Craft Beer</i>	Selections vary; please speak with your event coordinator for our seasonal offerings	Pricing Varies
<i>Signature Cocktails</i>	Your signature cocktail, mixed and ready for your guests to enjoy	Pricing Varies
<i>Blushing Bride</i>	House vodka, peach schnapps, cranberry juice and fresh squeezed lime juice	+\$10 per guest
<i>Dashing Groom</i>	Fresh brewed sweet tea, vodka and lemonade	+\$10 per guest
<i>Lovely Lady</i>	White rum, blue curacao and pineapple juice	+\$10 per guest
<i>Lucky Guy</i>	House vodka, ginger beer and fresh squeezed lime juice	+\$10 per guest

* Denotes Station Attendant Fee of \$100 per attendant, per 75 guests

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