

# Commodore's Breakfast

\$27 per guest

## BUFFET STAPLES

- Fresh Seasonal Fruit* Chef's selection of seasonal fruit
- Scrambled Eggs* Fresh, scrambled eggs
- Breakfast Potatoes* Seasoned potatoes, cubed and oven-roasted

## BREAKFAST SELECTIONS

- Cinnamon French Toast Casserole* Decadent cinnamon french toast lightly coated in our house syrup & baked to golden brown
- Buttermilk Pancakes* Light & Fluffy buttermilk pancakes accompanied with our house maple syrup

## MEAT SELECTIONS

- Country Sausage* Juicy country sausage
- Applewood Bacon* Crispy, applewood bacon

*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. Package not applicable on weddings.*

# Captain's Brunch

\$32 per guest

## BUFFET STAPLES

<i>Fresh Seasonal Fruit</i>	Chef's selection of seasonal fruit
<i>Scrambled Eggs</i>	Fresh, scrambled eggs
<i>Breakfast Potatoes</i>	Seasoned potatoes, cubed and oven-roasted
<i>Harbor Salad</i>	Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion

## BREAKFAST SELECTIONS

<i>Cinnamon French Toast Casserole</i>	Decadent cinnamon french toast lightly coated in our house syrup & baked to golden brown
<i>Buttermilk Pancakes</i>	Light & Fluffy buttermilk pancakes accompanied with our house maple syrup

## MEAT SELECTIONS

<i>Country Sausage</i>	Juicy country sausage
<i>Applewood Bacon</i>	Crispy, applewood bacon

## PASTA SELECTIONS

<i>Penne Pasta</i>	Choice of Marinara, Meat or Palomino sauce
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## ENTREE 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

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# Mariner's Lunch

\$30 per guest

## FIRST COURSE

<i>Fresh Seasonal Fruit</i>	Chef's selection of seasonal fruit
<i>Harbor Salad</i>	Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion

## ENTREE 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>Chicken Florentine</i>	Tender chicken breast hand-rolled with a rich & creamy garlic, spinach & cheese filling, dusted with Parmesan cheese & baked to perfection

## 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

## 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

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# Plated Light Luncheon

\$25 per guest

## FIRST COURSE SELECTIONS

*Fresh Seasonal Fruit Plate* Chef's selection of seasonal fruit

*Housemade Soup* Italian Wedding, Chicken Tortellini, Minestrone

## ENTREE SELECTIONS

<i>Harbor Salad with Chicken</i>	Grilled chicken, mixed seasonal greens, tomatoes, cucumbers, carrots, & red onion served with our signature MacRay Creamy Balsamic Vinaigrette dressing	
<i>Harbor Salad with Salmon</i>	Grilled salmon, mixed seasonal greens, tomatoes, cucumbers, carrots, & red onion served with our signature MacRay Creamy Balsamic Vinaigrette dressing	+\$5 per guest
<i>Traverse City Chicken Salad</i>	Grilled chicken, mixed seasonal greens, candied walnuts, bleu cheese crumble, red onion, & dried cherries, served with raspberry vinaigrette dressing	
<i>Caesar Salad with Chicken</i>	Grilled chicken, crisp Romaine tossed with croutons & MacRay Caesar dressing	
<i>Caesar Salad with Salmon</i>	Grilled salmon, crisp Romaine tossed with croutons & MacRay Caesar dressing	+\$5 per guest

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# Embellishments

## CUISINE ENHANCEMENTS

<i>Omelette Station</i>	Fresh-made omelettes for your guests to enjoy. Choice of	+\$7 per 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	+\$7 per guest
<i>Smoked Salmon</i>	House-smoked salmon	+\$8 per guest
<i>Crab Cakes</i>	Mini, Maryland crab delicately hand-formed and pan seared	+\$10 per guest
<i>Beef Tenderloin</i>	Tender, juicy tenderloin of beef delicately seasoned in our signature blend; slow roasted	+\$8 per guest

## PARTY ENHANCEMENTS

Cake Cutting	+\$1 per guest
Colored Napkins	+\$1 per guest
Chair Covers	+\$6 per guest
Specialty Linen	Please Inquire
Specialty Chairs	Please Inquire

*Chair covers, colored napkins, specialty linen, and chairs under a certain quantity are subject to a delivery fee*

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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 &amp; Wine</i>	Beer; Labatt, Founder's Solid Gold, Bud Light Wine; Chardonnay, Pinot Grigio, Moscato, Cabernet, Pinot Noir	+\$20 per guest
<i>Deluxe</i>	Beer & Wine offerings plus; House Liquor; Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Peach Schnapps & Triple Sec	+\$25 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	+\$30 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	+\$35 per guest

## SPECIALTY DRINKS

<i>House Cocktails</i>	Bottomless cocktails for your guest to enjoy. Choice of Bay Breeze, Fuzzy Navel or Strawberry Moscato	+\$8 per guest
<i>Bubbly Bar</i>	Assortment of juices, fresh fruit & champagnes	+\$8 per guest
<i>Build Your Own Bloody Mary Bar*</i>	Unlimited Bloody Mary's for your guests for the duration of your event. <i>For list of offerings please speak with your event coordinator</i>	+\$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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