

# Gather

BUFFET OR FAMILY STYLE | SATURDAY, \$38 / GUEST

PLATED ENTREE | SATURDAY, \$42 / GUEST

PACKAGE INCLUDES: ROLLS, BUTTER, COFFEE, TEA & SOFT DRINKS

## FIRST COURSE

*Harbor Salad* Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion

## PASTA COURSE

*Penne Pasta* Choice of Marinara, Meat, Palomino or Alfredo sauce

## ENTREE SELECTIONS - CHOICE OF TWO

<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	
<i>Slow Roasted Beef</i>	Tender, slow roasted beef with au jus	+\$2 per guest
<i>Lake Superior Whitefish</i>	Fresh whitefish, lightly seasoned	+\$5 per guest
<i>Eggplant Parmesan</i>	Vegetarian friendly eggplant parmesan	+\$2 per guest
<i>Sliced Beef Tenderloin</i>	Tender, juicy tenderloin of beef delicately seasoned in our signature blend; slow roasted	+\$8 per guest
<i>Petite Filet Mignon</i>	Char-grilled tenderloin steak, cooked Medium to Medium well	+\$12 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>Cheesy Whipped Potatoes</i>	Russet potatoes whipped with cheese	+\$2 per guest

## 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>	Lightly seasoned, grilled asparagus	+\$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

# Embellishments

## PARTY ENHANCEMENTS

<i>Additional Entree</i>	Additional entree selection	<i>Price varies</i>
<i>Additional Vegetable</i>	Additional vegetable selection	<i>+\$2 per guest</i>
<i>Additional Potato</i>	Additional potato selection	<i>+\$2 per guest</i>
<i>Fruit Platter</i>	Seasonal fresh fruit platter	<i>+\$5 per guest</i>
<i>Domestic Cheese</i>	Domestic cheeses, crackers, displayed for your guests	<i>+\$5 per guest</i>
<i>Vegetable Tray</i>	Fresh vegetables and dip, displayed for your guests	<i>+\$5 per guest</i>
<i>Chocolate Mousse</i>	Housemade chocolate mousse	<i>+\$3 per guest</i>
<i>Vanilla Ice Cream</i>	Single-scoop vanilla ice cream, served in a dish	<i>+\$3 per guest</i>
<i>Colored Napkins</i>	Assortment of colors	<i>+\$1 per guest</i>
<i>Specialty Linens</i>	See your event coordinator for more details	<i>Pricing Varies</i>

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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. For list of offerings please speak with your event coordinator	+\$18 per guest
<i>Champagne Toast</i>	Choice of Prosecco or Brut Champagne	+\$3 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

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

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