

# Memorial

\$32 per guest

MEMORIAL PACKAGE INCLUDES BUFFET WITH ONE ENTREE SELECTIONS, ROLLS, BUTTER, COFFEE, TEA & SOFT DRINKS

## FIRST COURSE

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

## PASTA SELECTIONS

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

## ENTREE 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

*Herb Roasted Chicken* Bone-in chicken, dusted in herbs and seasonings, roasted to perfection

*Roasted Pork Loin* Served with au jus

*Italian Sausage & Peppers* Italian sausage roasted and served with onions & bell peppers

*Seasonal Fish* Chef's selection of seasonal fish

*Market Price*

## 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

## 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

*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.*

# Embellishments

## CUISINE ENHANCEMENTS

<i>Additional Entree</i>	Additional entree selection for your buffet	<i>Pricing Varies</i>
<i>Additional Vegetable</i>	Additional vegetable selection for your buffet	<i>+\$2 per guest</i>
<i>Additional Potato</i>	Additional potato selection for your buffet	<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>Vanilla Ice Cream</i>	Single-scoop vanilla ice cream, served in a dish	<i>+\$3 per guest</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. <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	+\$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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