

CATERING

Minimum of 10 per Item

Appetizers

Caprese Salad Skewers \$2/ea

Fresh mozzarella and heirloom tomatoes drizzled with basil-infused oil and served with a side of balsamic reduction.

Tortellini & Sausage Skewers \$3/ea

Cheese tortellini and smoked Hungarian sausage drizzled with basil-infused oil and served with a side of balsamic reduction.

Caramelized Shallot Tarts \$2/ea

Caramelized shallots with crumbled bleu cheese and drizzled with balsamic reduction.

Bacon-Wrapped Dates \$2/ea

Plump Mejuol dates stuffed with creamy goat chévre wrapped in savory smoked bacon.

Baked Brie \$3/person

Creamy French Brie wrapped in puff pastry and baked with orange marmalade, dried cranberries, and walnuts.

Herb Baked Brie \$3/person

Creamy French Brie topped with lavender-infused honey, dried lavender, and thyme.

Salads

\$2/person

Kale Salad

Fresh kale leaves tossed with dried Northern Michigan cherries and toasted almonds in a lemon-parmesan vinaigrette.

Kale Caesar Salad

Fresh Kale leaves tossed in house-made Caesar dressing with shaved Parmesan Cheese, sliced red onion and Housemade croutons.

House Salad

Crisp Romaine lettuce, dried Northern Michigan cherries, candied pecans & crumbled blue cheese served with house-made Cherry Vinaigrette.

Entrées

ALL ENTRÉES INCLUDE CHOICE OF SIDE,
ASSORTED BREADS & TOSSED SALAD

Paella \$15/person

Rice, house-smoked chicken and homemade beef chorizo in a mildly-spiced tomato sauce with onions and peas.

Pasta \$13/person

Choice of Buffalo or Truffle Macaroni & Cheese, Traditional or Pumpkin Lasagna, or Spaghetti & Meatballs.

Chicken Casserole \$13/person

Chicken & Wild Rice Casserole.

Sausage & Peppers \$15/person

Housemade Sausage with Peppers and Onions, served with rice.

Roasted Brussels Sprouts & Yams \$12/person

Brussels sprouts, yams, apples, shallots and savory pancetta roasted with oil and herbs.

Balsamic Glazed Roast Beef \$20/person

Tender roasted beef braised in balsamic over roasted root veggies.

Rosemary Roasted Pork \$20/person

Slow Roasted Pork Shoulder with Glazed Baby Carrots served with Maple Apple Sauce..

Moroccan Chicken \$18/person

Chicken drumsticks & thighs seasoned with Moroccan spices and baked. Served with Moroccan Couscous containing dates, raisins and slivered almonds.

Desserts

\$3/person

Bourbon Peach Cobbler

Apple or Berry Crisp

Pumpkin Cheesecake

Deep Dish Brownie

Chocolate Chip Cookies