



Opera House Wedding Celebration

Presented between the ceremony and the reception:

Savory Brie en Crôte

Assorted Cheeses accompanied by Baguettes, Crackers and Fresh Fruit

Smoked Whitefish Pâté

The Reception Dinner

Baby Spinach and Wild Greens Salad with Strawberries and Balsamic Vinaigrette

Freshly Baked Dinner Rolls

Chef-carved Florentine Stuffed Tenderloin of Pork

Chicken Marsala

Rosemary Potatoes

Green Beans in Garlic Infused Olive Oil with Pine Nuts

Chef's Seasonal Vegetable Medley

Coffee and Fresh Brewed Ice Tea

Provided during Dinner

This menu requires chef service.

All of our buffets are artfully and colorfully garnished to appeal to the eye and compliment your theme.

Please remember the above items are just some of our suggestions.

We are happy to customize your buffet to suit your tastes.



A Mexican Fiesta

Hard and Soft Tacos

Spicy Taco Meat with your choice both hard and soft taco shells

Quesadillas

Chicken or Beef quesadillas made to order by our chef

Fiesta Spanish Rice

Simmered and seasoned to perfection

Your choice of Refried Beans or Black Beans

Pico de Gallo

A festive combination of tomatoes, onions, peppers,
and our special spices.

Tortilla Chips

Condiment Bar including:

Sour cream, Salsa, Black Olives,
Cheese, Jalapeños, and Guacamole

This menu requires chef service.

*Our buffets are artfully displayed and garnished
to complement your theme and appeal to the eye.*

*Please remember the above items are just some of our suggestions.
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Traditional Buffets

Buffet prices are determined by the number of entrées chosen

1 Entrée	~	\$13.95
2 Entrées	~	\$14.95
3 Entrées	~	\$15.95

Entrées:

Chicken Marsala
 Chicken Cacciatore
 Lemon Chicken Scaloppini
 Fire-Grilled Chicken w/ Mango Salsa
 Baked or BBQ Chicken Breast
 Swedish or BBQ Meatballs
 Beef Bourguignon
 Beef Stroganoff

Lasagna
 Vegetable Lasagna
 Baked Ziti Bolognaise
 Pasta Primavera
 Chicken Alfredo

Kielbasa and Sauerkraut
 Shrimp Etouffée
 Paella
 Jambalaya

Chef-Carved Entrees:

(\$1.50 extra per person)

Steamship Round
 Herb Crusted Beef Loin
 Baked Virginia Ham
 Garlic Crusted Pork Loin
 Stuffed Pork Loin

(Florentine or Apricot/Cranberry)

Vegetables/Sides: (choice of 2)

Au Gratin Potatoes
 Rosemary Potatoes
 Redskin Mashed Potatoes
 Parsley Buttered Potatoes
 Scalloped Potatoes
 Rice Pilaf
 Long Grain and Wild Rice
 Steamed Broccoli
 Green Beans Almandine
 Glazed Carrots
 Green Peas and Pearl Onions
 Whole Kernel Corn
 Baked Beans
 Chef's Vegetable Medley

Salads: (choice of 2)

Tossed Garden Salad
 Caesar Salad
 Cucumbers with Sour Cream
 Cucumbers with Vinaigrette
 Fresh Vegetable Tray
 Pasta Salad
 Potato Salad
 Cole Slaw

~ Dinner Rolls, Ice Tea and Coffee during dinner included ~

All of our buffets are artfully and colorfully garnished to appeal to the eye.

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Traditional Buffets (under 100 guests)

Buffet prices are determined by the number of entrees chosen

1 Entrée	~	\$14.95
2 Entrées	~	\$15.95
3 Entrées	~	\$16.95

Entrées:

Chicken Marsala
Chicken Cacciatore
Lemon Chicken Scaloppini
Fire-grilled Chicken with Mango Salsa
Baked or BBQ Chicken Breast
Swedish or BBQ Meatballs
Beef Bourguignon
Beef Stroganoff

Lasagna
Vegetable Lasagna
Baked Ziti Bolognese
Pasta Primavera
Chicken Alfredo

Kielbasa and Sauerkraut
Shrimp Etouffée
Paella
Jambalaya

Chef-Carved Entrees:

(\$1.50 extra per person)

Herb Crusted Beef Tenderloin
Baked Virginia Ham
Garlic Crusted Pork Tenderloin
Stuffed Pork Loin
(Florentine or Apricot/Cranberry)

Vegetables/Sides: (choice of 2)

Au Gratin Potatoes
Rosemary Potatoes
Redskin Mashed Potatoes
Parsley Buttered Potatoes
Scalloped Potatoes
Rice Pilaf
Long Grain and Wild Rice
Arroz con Coco
Steamed Broccoli
Green Beans Almandine
Glazed Carrots
Green Peas and Pearl Onions
Whole Kernel Corn
Baked Beans
Chef's Vegetable Medley

Salads: (choice of 1)

Tossed Garden Salad
Caesar Salad
Spinach w/strawberries or dried cherries
Citrus Salad
Cucumbers with Sour Cream
Cucumbers with Vinaigrette
Fresh Vegetable Tray
Pasta Salad
Potato Salad
Cole Slaw

~ Dinner Rolls, Ice Tea and Coffee during dinner included ~

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A Sunday Brunch

Bananas Foster Stuffed French Toast

Freshly baked artisan bread stuffed with bananas, cream cheese filling, and banana liquor

Fresh Fruit Tray

A beautiful display of the seasons freshest

Sausage and Bacon

Sizzling, warm, and hearty

Assorted Muffins and Bagels

Accompanied by cream cheese and butter

(Coffee, tea, and fresh juices included)

Traverse City Christian School Auction & Dinner
“An Italian Evening Under The Stars”

Antipasti Table
(available during the silent auction)

Caesar Salad

Beef Tenderloin with Balsamic Vinegar & Gorgonzola

Shrimp Scampi

Angel Hair Pasta with Fresh Vegetables

Tossed in Garlic-infused Olive Oil

Tiramisu Torte

This evening's cuisine provided by



The Company Picnic

For a perfect day at the park or lake!



Start with your entrée ~ your choice of two:

BBQ Chicken

Freshly grilled white and dark meat with our secret-recipe barbeque sauce

Italian Sausage

Made for us at Burritt's Market

BBQ Ribs

Beef ribs, slow roasted to almost fall of the bone, then finished on the grill with our tangy-sweet barbeque sauce

Hamburgers

Good Old Fashion Favorite! Ours are 1/3 pound burgers hand formed with the freshest high quality meat from Burritt's

Then add three side dishes:

All our side dishes are made from scratch with the freshest ingredients;
Choose from: Italian Pasta Salad, Potato Salad, Macaroni Salad,
Baked Beans, or Coleslaw

To round everything out, we'll add:

Assorted Chips
Watermelon
Brownies & Cookies
Punch & Coffee

Picnic and grilled menus are cooked on site, and require chef service.

*Our picnic buffets are creatively displayed and garnished
to add to the fun atmosphere of your event!*

*Please remember the above items are just some of our suggestions.
We are happy to customize your menu.*



A Cocktail Party

Hors d'Oeuvre Display:

*Savory Roquefort Cheesecake
Terrine of Scallop and Salmon
Pork Rilleté*

Smoked Whitefish Pâté

Accompanied by fresh fruits, baguettes, and crackers

Butlered Hors d'Oeuvres:

Bacon Wrapped Jumbo Scallops

Bruchetta with Tepenade of Kalemata and Green Olives

Beef Carpaccio on Crustini with Red Onion and Egg

Grapes rolled in Blue de Bresse

*This is just a sample of the many Hors d'Oeuvres and appetizers
which we can provide for your event.*

Please contact us to schedule a consultation to custom plan your menu.



An Italian Pasta Feast

Caesar Salad

Fresh Breadsticks and Garlic Bread

Baked Lasagna

Green Beans with Garlic Infused Olive Oil

Pasta Station

Your choice from 3 sauces, 2 pastas and 6 toppings

Sautéed to order by our chef

Sauces

Marinara

Meat Sauce

Alfredo

Clam Sauce

Pastas

Fettuccini

Penne

Angel Hair

Bow Tie

Toppings

Grilled Chicken

Italian Sausage

Tomatoes

Black Olives

Green Olives

Mushrooms

Onions

Green Peppers

Artichokes

(Coffee and ice tea included during dinner)

This menu requires chef service.

Our buffets and Chef Stations are artfully and colorfully garnished to appeal to the eye and compliment your theme.

Please remember the above items are just some of our suggestions.

We are happy to customize your menu to suit your tastes.



An Elegant Dinner Party

~ Served plated, course by course by our attentive staff~

Appetizer

Terrine of Scallop Mousse and Salmon

Salad

Wilted Spinach Salad w/ Roasted Peppers

Entrée

Beef Tenderloin w/ Red Wine and Mushroom Sauce

Duchesse Potatoes

Haricot Vert w/ Garlic-Infused Olive Oil

Intermezzo

Dessert

Frangipane Barquette with Fresh Fruit

Served on a pool of Crème Anglaise



A Caribbean Festival

Fire-Grilled Chicken Breasts with Mango Salsa

Boneless chicken breast rubbed with seasonings then grilled to perfection and served with fresh mango salsa

Arroz con Coco

Creamy rice with coconut milk and cilantro

Fresh Fruits

A beautiful display of fresh tropical fruits

Citrus Salad

Fresh greens, mandarin oranges, grapefruit and onion with a refreshing citrus dressing

Tropical Fruit Punch

A refreshing punch made with tropical fruit juices, including pineapple, mango, lime and coconut.

Our Caribbean buffets are creatively displayed and garnished to add to the fun atmosphere of your event!

Please remember the above items are just some of our suggestions. We are happy to customize your menu.



A la Carte Appetizer Suggestions:

Spinach & Artichoke Dip served with Bow-Tie Pasta Crisps	\$30/quart
Chicken Satay served with Peanut Sauce	\$25/dozen
Brie with Cherry Chutney en Crôte served with Assorted Crackers	\$50 each
Guava Empanadas	\$18/dozen
Spanakopita	\$20/dozen
Bayou Broccoli	\$15/dozen
Meatballs in Porcini Mushroom Sauce	\$25/dozen
Cheese Display w/ Fresh Fruit & Accompaniments <i>(for a minimum of 20)</i>	\$5/person
Whitefish Pâté served with Robust Crackers	\$35/quart
Bruchetta served on Baguette Rounds	\$15/dozen
Array of Crudités and Dip –an “upscale” Vegetable tray <i>(serves app. 40 people)</i>	\$50/tray
Asparagus & Green Beans with Tarragon Lemon Dip <i>(serves app. 20 people)</i>	\$30/tray
Assorted Pinwheel Sandwiches <i>(serves app. 20 people)</i>	\$40/tray

Please remember that these are only suggestions based on items that we have found that our guests really enjoy. We are able to provide any type of appetizers that you may prefer.



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Various factors contribute to the cost of your menu, including the type of food and presentation you desire, your guest count, the venue you have chosen and the season. A specific quote cannot be determined until after your consultation, but following are some guidelines on service and pricing.

Menu Price Guidelines:

Traditional Buffets: 1 Entrée *from* \$13.95/person
2 Entrées *from* \$14.95/person
3 Entrées *from* \$15.95/person

Picnic Buffets: *from* \$11.95/person

Themed Buffets: *from* \$13.95/person

**Buffets include high-quality disposable ware.*

**Weddings of 100 or more guests will also include full china and linens for the head table.*

Appetizers & Hors d'Oeuvres:

Accompanying a meal: Displayed *from* \$2.00/person

Butlered *from* \$15.00/dozen

Independent from a meal: Displayed *from* \$10.00/person

Butlered *from* \$15.00/dozen

Plated Dinners: *from* \$25.95/person

**Plated dinners include china service and linen napkins*

Extra Services:

Full event or wedding coordination \$50/hour

Full china and linen service \$10.00/person

Champagne Fountain \$75.00

Ice Sculptures *from* \$100

Mixers, ice, disposable cups for bar \$3/person

Soft Beverage Bar for entire event *from* \$4/person

Coffee & Ice Tea Bar for entire event \$2/person

Service Guidelines:

Providing excellent service to you and your guests is of utmost importance to us. Although we cannot supply your alcoholic beverages, we can staff your event with certified bartenders. In order to best serve you, we ask that you adhere to the following service guidelines:

Buffet Service: 1 Server for each 25 guests

Buffet Service with full china: 1 Server for each 20 guests

Plated Dinners: 1 Server for each 20 guests

Full bar: 1 Bartender for each 50 guests

Servers & Bartenders: \$25/hour per server or bartender

Chef Service: \$40/hour per chef

**Staff has a 4 hour minimum each, additional time is billed at the same hourly rate.*

**Staff gratuity is at client discretion.*

Administration & Coordination Fee: 18% on all food, beverages, and services

Sales Tax: 6% applies to the entire bill

The information provided are general working guidelines.

Final prices are determined by menu, guest count, style of service & location walk-through.



Policies

- A non-refundable deposit secures your date, and will be deducted from your balance due. We require a \$500 deposit for weddings, and a \$100 deposit for all other events.
- During the months of May through September there is a 100 person minimum guest count required for Saturday events. Exceptions may be made in rare instances.
- Your quoted price per person is based on the menu you select and your minimum guest count. It does not include hall rental. Unless otherwise arranged, for the price quoted:
 - We will be responsible for:**
*Food preparation; set up and maintenance of the buffet; high quality disposable service ware; coffee & ice tea service **during dinner**; breakdown & cleanup of the buffet and kitchen.*
 - You are responsible for:**
Decoration and clean-up of your rented facility; all alcoholic beverages
- Full China, linen, bartender and wait staff service are available at an additional cost. Bartenders & servers are \$25 each per hour; because of the importance of excellent service to your guests, we ask that you adhere to our ratios of 1 bartender for each 50 guests and 1 server for each 20-30 guests (dependent upon the type of service and meal that you are having).
- Your estimated total will be based on your estimated guest count, menu selected, any extra services requested, 18% administration and coordination fee and 6% sales tax.
- The final bill will be calculated using your actual guest count or guaranteed minimum, whichever is greater.
- Menu price (per person) is based on your minimum guest count. If your minimum count goes down, we may be required to reprice your menu.
- Due to the possibility of food cost increases, your menu price will not be guaranteed until 6 months before your event, but will not be increased more 10% from the amount quoted in your contract.
- Final guest count and payment of the total estimated balance is due no later than 14 days before the event date. In the case of weddings, the entire bridal party, and any vendors invited to eat must be included in your guest count. If no guest count update is given the last count that was reported will be used. If your guest count goes up after you have given us the final count we will be happy to accommodate you as best we can.
- No refund can be given in the event of a last minute cancellation, as food will have already been purchased.
- Health Department & Insurance Regulations do not permit us to leave leftover food items.
- Payment of any remaining balance, due to additions or changes, is due by the beginning of your event.
- Billing may be arranged in advance for corporate accounts.