



Wedding Menu

Options are listed as buffet dinners and priced per person. For plated dinners add an additional \$2 per person. Each dinner includes: one salad, two appetizers, two dinner entrées, bread service, and choice of one starch, one vegetable and non-alcoholic beverages. 18% gratuity and 6% sales tax are included in per person pricing. All pricing is subject to change.

Tier One

\$34 per person

Substitute one item from Tier Two for an additional \$1

Tier Two

\$37 per person

Substitute one item from Tier Three for an additional \$2

Tier Three

\$41 per person

Appetizers

Tier One

Greek Hummus Platter | Creamy garlic hummus served with fresh vegetables and pita bread.

Spinach and Artichoke Dip | Creamy spinach and artichoke dip served with tortilla chips and fresh vegetables.

Bruschetta | Garlic toasted crostini topped with fresh tomato, garlic, mozzarella, and basil. Drizzled with olive oil and fresh cracked black pepper.

Tier Two

Fresh Bread and Spread Platter | An assortment of artisan breads served with honey butter, herb goat cheese, mango chutney and basil pesto.

Two Way Satay | Skewers of chicken and shrimp char broiled and accompanied with an Asian vegetable medley in a fried wonton shell served with a Thai peanut dipping sauce.

Meat and Cheese with Crackers | An assortment of cut meat and cheese. Served with crackers.
Add fruit for an additional \$2.

Tier Three

Coconut Shrimp | Deep fried crispy coconut shrimp served with a sweet chili sauce.

Crab Rangoon | Creamy blend of crab and onion wrapped in a wonton and fried.
Served with sweet chili sauce.

Spring Rolls | Fresh vegetables rolled in a spring roll wrapper and served with ponzu and sweet chili sauce.

Salad

All Tiers

Garden Salad | Mixed spinach, romaine and field greens with fresh tomato, cucumber, red onion.
Served with croûtons and choice of dressing.

Caesar Salad | Chopped romaine, shaved Parmesan, fresh cracked pepper, croûtons and Caesar dressing.

Michigan Cherry - Add \$2 | Mixed spinach, romaine and field greens with blue cheese crumbles, toasted pecans, red onion, diced apples and dried cherry. Served with raspberry vinaigrette.



Entrée Options

Chicken

Tier One

Grilled Chicken Breast | 6oz Marinated grilled chicken breast.

Tier Two

Roasted Chicken | One quarter of a whole chicken seasoned with garlic and herbs, and roasted to perfection.

Tier Three

Honey Almond Chicken | Grilled chicken tossed in a Dijon honey and almond sauce.

Stuffed Chicken Cordon Bleu | Ham, asparagus, and Swiss stuffed breaded chicken with a creamy béchamel sauce.

Chef Served Carving Block Options

Tier One

Pork Loin | Slow cooked and served with apple sauce.

Oven Roasted Turkey | Served with gravy on the side.

Tier Two

Honey Glazed Ham | Served with pineapple sauce on the side.

Beef Brisket | served with BBQ sauce on the side.

Tier Three

Roast Beef | Herb slow roasted, served with horseradish and au jus.

Prime Rib - Add \$2 | Herb slow roasted, served with horseradish and au jus.

Pasta

Tier One

Chicken Marinara | Tossed with penne pasta topped with grated Parmesan and grilled chicken.

Chicken Alfredo | Tossed with penne pasta topped with grated Parmesan and grilled chicken.

Tier Two

Beef Stroganoff | Thin cut beef, mushrooms and onions with a stroganoff sauce over penne noodles.

Tier Three

Chicken Parmesan | Breaded chicken breasts topped with mozzarella and served over fettuccine and marinara sauce.

Chicken Piccata | Grilled chicken tossed in a light garlic lemon with capers and tomato sauce over angel hair pasta.

Pork

Tier Two

Stuffed Pork Chops | Stuffed with a cornbread stuffing and herb roasted.



Entrée Options

Beef

Tier Two

New York Strip | 12oz New York strip steak char grilled and served with a mushroom and onion sauce.

Tier Three

Ribeye | 12oz Ribeye char grilled and served with a mushroom & onion sauce.

Seafood

Tier Two

Salmon Cakes | Roasted salmon mixed with fresh vegetables and served with remoulade sauce.

Tier Three

Lemon Garlic Herb Glazed Salmon | Pan seared salmon brushed with lemon garlic herb sauce.
Served with beurre blanc.

Vegetarian

All Tiers

Pasta Primavera | Fresh roasted vegetables tossed with angel hair pasta in either a marinara or Alfredo sauce.

Ratatouille | Roasted vegetables in a tomato sauce served over jasmine rice.

Eggplant Parmesan | Breaded eggplant served with house made marinara and fettuccine noodles.

Capellini Pomodoro | Fresh tomato, garlic, basil and olive oil tossed with angel hair pasta.

Vegetable Curry | House made curry tossed with fresh vegetables and served over jasmine rice.

Side Options

Starch Options

House Made Corn Bread

Roasted Red Skins

Garlic Mashed Potato

Sweet Potato Mash

Rice Pilaf

Wild Rice

Loaded Mashed or Twice Baked Potato - Add \$2

Add an additional side for \$1

Vegetable Options

Green Bean Almandine

Steamed Broccoli

Grilled Asparagus

Vegetable Medley

(Mix of Seasonal Vegetables)



Beverage Options

All Pricing is Subject to Change.

Host Paid Tab Bar

A Host Paid Tab Bar allows host to pay for only drinks served.
18% Gratuity and 6% Sales Tax will be added to pricing below.

Pricing

House Brands \$5 per drink

Call Brands \$6 per drink

Top Shelf Brands \$7 per drink

Premium \$8 per drink

House Wines \$6 per drink

Draft Domestic Beers \$4 per pint

Draft Craft Beers \$6 per pint

Soft Drinks \$2 per drink

Host Bar

A Host Bar is per person per hour. 18% gratuity and 6% sales tax are included in per drink pricing.

Pricing

\$5 per person | Includes house wine and domestic draft beer.

\$6 per person | Includes house wine, 4 domestic draft beer and house liquor.
Seagram's 7, Clan MacGregor & Arrow: Vodka, Rum, Gin, Tequila. All Puckers for making mixed drinks. No shots.

\$7.40 per person | Includes house wine, 4 domestic draft beer & 2 craft draft beers also call liquor.
Absolute, Titos, Stoli (and flavors), Captain Morgan, Bacardi, Tanqueray, Jose Cuervo, Jim Beam, Southern Comfort, Malibu & C.C.

\$8.40 per person | Includes all of the above and top shelf liquor.
Bombay Sapphire, Crown Royal, Jack Daniels, Makers Mark, Jameson, Blue Nectar, Dewar's & Milargo.

\$9.50 per person | Bar is premium and includes all liquor, top shelf wine & your choice of draft beer.

Included at No Additional Charge

Event Space | Ski Hill - Seating Capacity 300

Tables & Chairs

Glassware

Plates

Water Carafes

General Service Staff

2 Bartenders

Early Setup Times & Sunday Take Down

Extras

Cake Carving | \$100

Hors D'Oeuvre | price varies

Pre Ceremony Foods | price varies

Late Night Snacks | price varies

Champagne Toast | \$3 per person

With champagne glass add \$5 per person

Setup Fee | \$500 per event

White Tablecloths & Napkins | \$300

Additional Skirted Tables | \$10 per table

Additional Bartenders (2 Included) | \$50 each

Use of Golf Carts | \$20 each