

Hors d'Oeuvres Displays

Make your selections for 3-6 of the following items

COLD SELECTIONS

- Hummus with Pita Bread and Raw Veggies
- Smoked Salmon on Crostini with Boursin Cheese, Capers & Red Onion
- Tomato & Basil Bruschetta
- Antipasto Skewers with Fresh Basil, Mozzarella, Grape Tomatoes & Olives
- Prosciutto Skewers with White Cheddar, Basil & Melon
- Phyllo Shells filled with Shrimp Salad or Cherry Chicken Salad & Daikon Sprouts
- Smoked White Fish Pate with Gherkin Pickles, Red Onion & Mini Bread

HOT SELECTIONS

- Beef Satay or Chicken Satay with Peanut Curry Sauce
- Spanakoptia (Mini Spinach Pies)
- Crab Cakes with Dill Tartar Sauce or Lemon Beurre Blanc with Capers
- Meatballs – BBQ or Swedish Style
- Coconut Shrimp with Spicy Fruit Salsa
- Beef & Veggie Kabobs Marinate in Allspice
- Majestic Drum Sticks with 3 Sauces
- Michigan Cherry-Ginger // Bleu Cheese & Garlic // Portuguese Churrasco
- Vegetarian Spring Rolls
- Mini Samosas filled with Potatoes & Peas, Served with Chutney
- BBQ Rib Fingers
- Bacon Wrapped Scallops
- Assorted Mini Quiche
- Broccoli, Seafood, Bacon & Spinach

Hors d'Oeuvre Platters

Serves roughly 25 Guests per Platter

- Shrimp Cocktail with a Spicy Cocktail Sauce
 - Baked Brie filled with Cherry Preserves & Wrapped in Phyllo Dough
Served with Crackers & Seasonal Fruit
 - Poached Salmon with Red Onion, Capers & Hard-Boiled Eggs
Served with crackers
 - Spinach Artichoke Dip with House Made Tortilla Chips
 - Assorted Fresh Fruit
 - Domestic Cheese with Grapes & Assorted Crackers
 - Premium Imported Cheese with Grapes & Assorted Crackers
 - Deli Platter with Black Forest Ham, Turkey, Salami, Corned Beef,
Cheddar Cheese, Swiss Cheese, Lettuce, Tomato, Kosher Pickles, Mayo, Mustard,
Served with Sliced Wheat & Rye Bread
 - Raw Vegetables with Lemon-Dill Dip
 - Grilled Vegetables Drizzled with a Balsamic Glaze
 - Mediterranean Platter Hummus, Tabboule, Falafel, Baba Ghanoush, Feta Cheese,
Olives, Veggie Grape Leaves & Fresh Pita Bread
- Mini Sandwiches – Served on a Soft Roll / Minimum of 25
- Beef Tenderloin
 - Chicken Salad
 - Grilled Veggie

Buffet or Family Style Dinners

Options of either

2 Entrees & 2 Sides

or

3 Entrees & 2 Sides

Served with Freshly Baked Rolls & Butter and Garden Salad with Mixed Greens, Cucumber, Red Onions & Grape Tomatoes

Choice of Dressing: Ranch or Balsamic Vinaigrette

ENTREES

- Chicken Picatta with Lemon, Capers, Artichoke Hearts & White Wine Butter
- Chicken Marsala with Mushrooms, Shallots, Garlic & Butter
- Panko Encrusted Herb Lemon Chicken
- Roasted Pork Loin with Thyme, Honey Dijon Mustard
- Roast Beef with Horseradish Sauce & Natural Au Jus
- Stuffed Salmon with Spinach, Roasted Red Peppers & Boursin Cheese
- Lasagna with Meat or Spinach with a Four-Cheese Blend & Pomodoro Sauce
- Prime Rib or Roasted Beef Tenderloin (For an Up-Charge)
- Penna Pasta with Seasonal Vegetables & Tossed with Pomodoro Sauce
(Gluten-Free Brown Rice Pasta may be Substituted)
- Bourbon Street Linguine with Shrimp, Andouille Sausage, Mushrooms
in a Spicy Tomato Cream Sauce
- St. Louie Ribs with BBQ Sauce
- Braised Angus Short Ribs with Root Veggies, Mushrooms & Red Wine Veal Stock

SIDES

Roasted Red Skin Potatoes // Glazed Carrots // Garlic Mashed Potatoes
Green Beans // Wild Rice Pilaf // Au Gratin Potatoes // Red Beans & Rice // Braised Lentils
Seasonal Stuffing // Corn O'Brian // Veggie Medley // Lima Bean Ragout // Grilled Veggies

Creamed Spinach // Mediterranean Couscous

Plated Dinners

Choice of 2 Entrees Served with Freshly Baked Rolls & Butter

SALADS – Choice of One

-Caesar Salad with Parmesan Cheese, Crouton, Crispy Romaine tossed in Roasted Garlic

Dressing

-Garden Salad with Spicy Local Greens, Red Onions, Grape Tomatoes and Cucumber

Choice of Dressing: Herb-Garlic Ranch or Balsamic Vinaigrette

ENTREES – Choice of Two

-Roasted Airline Chicken Breast with Honey Dijon, Herbs, Served with Wild Rice Pilaf & Seasonal Veggies

-Grilled Beef Tenderloin with Port Wine Demi-Glace, Roasted Red Skin Potatoes or Garlic

Mashed Potatoes, Asparagus or Seasonal Mixed Veggies

-Roasted Pork Loin with Brown Sugar & Maple Glaze, Roasted Red Skin Potatoes or Garlic

Mashed Potatoes & Steamed Baby Carrots

-Stuffed Salmon with Spinach, Boursin Cheese, Roasted Red Pepper, Hint of Dill, Panko &

Topped with a Parmesan Cheese Crust

-Served with Roasted Red Skin Potatoes & Seasonal Mixed Veggies

-Shrimp & Lobster Bow Tie Pasta Sautéed with Infused Garlic Oil, Shallots, Asparagus & Red

Pepper - Finished with Lemon White Wine Cream Sauce & Parmesan Cheese

-Veggie Penne Pasta with Seasonal Veggies Tossed in Pomodoro Sauce

Add Savory Tofu for an additional fee

-Baked Ziti with Gluten-Free Brown Rice Pasta, Tossed with Seasonal Veggies & Oven Roasted

Pomodoro Sauce – Choice of Mozzarella or Soy Cheese

Strolling Food Stations

Asian Station - Choice of 2

Beef or Chicken Satay // Crab Wonton with Pickled Ginger, Cream Cheese & Chili Peppers // Spring Rolls // Coconut Chicken or Shrimp // Ginger-Lime Grilled Shrimp Kabob // Vegetable Pot Stickers // Pork or Peking Duck Pot Stickers // Variety of Fresh Rolled Sushi

Crudite Station - Choice of 2

Vegetable Terrine // Grilled Seasonal Vegetables with Balsamic Glaze // Antipasto Kabobs // Imported Cheeses with Seasonal Fruit, Crackers & Crostini // Goose Liver Pate // Encrusted Duck Mousse with Foie Gras

Seafood Station - Choice of 2

Caribbean Style Shrimp Kabob with Jerk Seasoning // Bacon Wrapped Scallops
Crab Cakes with Tartar Sauce // Corn Meal Catfish Fritters with Chili Tartar Sauce
Smoked Salmon Cakes with Tartar Sauce // Lobster Ravioli with Champagne Lemon Dill Sauce // Mini Lobster Seafood Cobbler // Jumbo Shrimp Cocktail (market value)

Mediterranean Station - Choice of 3

Hummus & Tabboule with Pita Bread // Fattoush Salad // Chickpea and Feta Salad // Veggie or Meat Grape Leaves // Lamb Chops - one per person

All American - Choice of 3

Open Face Mini Reuben // Swedish Meatballs // Mini Quiche // Pizza // Angus Beef Sliders // Turkey Sliders // Ham & Turkey Canapes // Stuffed Mushrooms with Herbed Duxelles // Deviled Eggs with Golden Caviar & Dill // Smoked Salmon Platter
Mini Beef Tenderloin Sandwiches

BBQ Station - Choice of 3

Pulled Pork Mini Sandwich // Bacon Wrapped Wings with Maple Glaze // BBQ Pork Loin Sandwich with Apricot Mustard Sauce // BBQ Meatballs with Sauce // Grilled Vegetable Sandwich // Rib Fingers – 2 Bones per Person

Indian Station - Choice of 3

Curry Chickpea Stew on Naan Bread // Samosas with Peas & Curry
Tandori Chicken Kabobs Lamb // Meatballs with Curry Yogurt Sauce

Plated Lunch

Garden Salad with Spicy Local Greens, Red Onions, Grape Tomatoes and Cucumber
Choice of Dressing: Herb-Garlic Ranch or Balsamic Vinaigrette

SANDWICHES

-Cajun Chicken Breast with Fresh Avocado, Bacon, Dakion Sprouts & Chipotle Aioli

Served on an Onion Roll with Potato Chips

-Oven Roasted Turkey Club with Bacon, Black Forest Ham, Lettuce, Tomato & Honey Mustard

Served on Toasted Wheat Berry Bread

Served with Potato Chips

-Majestic Burger Steak Burger with Lettuce, Tomato, Cheddar Cheese & Pickles

Served on an Onion Roll with French Fries

-Avocado Melt with Tomato, Sautéed Onions, Spicy Micro Greens, Swiss Cheese & Garlic

Vegenaise Mayo on Grilled Whole Wheat Bread

Served with Seasonal Fruit

ENTREES

-Potato Encrusted Tilapia with Dijon Mustard, Shredded Red Skin Potatoes & Tomato-Basil Salsa

Served with Seasonal Mixed Veggies

-Veal & Italian Sausage Meat Loaf with Marsala Wine Mushroom Sauce, Garlic Mashed Potatoes & Seasonal Veggies

-Grilled Chicken Breast topped with Lemon, Capers, Artichoke Hearts, White Wine Butter Sauce

Served with Garlic Mashed Potatoes or Angel Hair Pasta

SWEET & SAVORY

Choice of 2 Entrees & 2 Sides or 3 Entrees & 3 Sides

A Minimum of 40 Guests are Required

Choice of 2 JAMS & BUTTERS – Choice of 1

Sweet Corn Bread Lemon Curd

Assorted Mini Danishes Maple Butter

Assorted Muffins Strawberry Butter

Cinnamon Rolls Seasonal Fruit Compote

Ham & White Cheddar Scones Cherry Jam

Cherry & Thyme Scones Blueberry Jam

Jalapeno Jack Corn Bread

English Muffins

Bagels with Cream Cheese

ENTREES

-Butter Milk Pancakes

-French Toast

-Scrambled Eggs with Cheese

-Eggs Benedict with Hollandaise Sauce

-Crepes with Wild Mushrooms, Thyme, Goat Cheese & Sherry Wine

-Cheese Blintzes with Mixed Berry Sauce

-Quiche Lorraine with Bacon, Leeks & Gruyere Cheese

-Deviled Eggs with Smoked Salmon, Capers & Dill

-Baked Mexican Pie with Chorizo, Peppers, Cilantro, Cheese, Corn & Scrambled Eggs in Pastry

SIDES

- Hash Browns
- Polenta with Mushroom Ragout
- Roasted Red Skin Potatoes
- Bread Pudding
- Grits
- Sausage Links or Patties
- Turkey Sausage
- Ham

OMELETTE STATION

Made to Order

Meats: Bacon, Ham & Turkey Sausage

Cheeses: Swiss, Cheddar, Provolone, Chevre & Feta

Fresh Veggies: Red Pepper, Broccoli, Asparagus, Tomato, Red Onion, Mushroom & Micro Greens

Majestic Desserts

- Chocolate Sheet Cake with Cocoa Butter Cream Frosting
- Carrot Cake with Cream Cheese Frosting
- Cheese Cake with Fresh Fruit Toppings or Whipped Cream
- Vernors & Root Beer Floats with Vanilla Ice Cream, topped with Whipped Cream
- Elephants Ears - Made to Order with Apples, Strawberries, Peaches, Chocolate Syrup, Caramel Sauce & Powdered Sugar
- Hot Fudge Sundae with Brownie - Made to Order with Vanilla Ice Cream, Whipped Cream & Chocolate Syrup
- Assorted Cheesecake Pops
- Assorted Mini Cheese Cakes - Brownie, Chocolate, Mocha, Butter Toffee, Orange, Key Lime, Amaretto, Chocolate Chip
- White Chocolate Mousse with Fresh Raspberries, Dark Chocolate Cake & Whipped Cream
- Cheese Cake Bars

-Assorted Cookies // Made In-House: Ginger, Oatmeal Raisin, Chocolate Chip, Dark Chocolate with White Chocolate

Chunks & Hope's Royal (Macadamia Nut, Chocolate Chips, Coconut & White Chocolate)