



ENTREES

**Meat Prices Subject to Change for the Current Market Price & Availability*

BEEF

Braised Pot Roast

\$12.50

w/ Potatoes, Onions & Carrots in Red Wine Demi Glace

Ropa Vieja GF/DF

\$12.50

Shredded Beef & Vegetables Braised in Cuban Broth

Beef Tips

\$20.25

Sirloin Tips Sautéed w/ Onions, Peppers & Mushrooms in a Beef Demi Glace

BBQ Shredded Beef GF/DF

\$10.95

Slow Cooked, Shredded & Tossed in our Homemade BBQ Sauce

BBQ Brisket GF/DF

\$22.95

Sliced & Smoked in a BBQ Glaze

Three Cheese Penne w/ Meat Sauce

\$9.25

Penne Pasta w/ Marinara Sauce & Ground Beef

Lasagna

\$11.95

w/ Marinara Meat Sauce & Italian Cheeses

Sold in Servings of 12

Baked Rigatoni

\$10.95

w/ Marinara Meat Sauce & Italian Cheeses Blend. Served w/ Parmesan.

Traditional Polish Stuffed Cabbage GF/DF

\$9.25

w/ Ground Beef, Rice & Tomato Sauce

Pulled Pork GF/DF

\$6.95

Choice of: BBQ, Teriyaki or Korean BBQ
Served w/ Slider Buns

Roasted Pork Tenderloin Slices DF

\$8.00

w/ Demi Glace Sauce. 6 oz. Slices

Roasted Pork Tenderloin Slices GF/DF

\$8.50

Choice of:

Michigan Cherry Port Reduction or Apricot Dijon Reduction
6 oz. Slices



Beef Tenderloin Medallion Slices

\$19.95

6oz.

Choice of Sauce:

Demi-Glace DF or Mushroom Demi Glace DF

\$19.95

Forestiere Sauce GF

\$20.95

Wild Mushroom Madeira Cream Sauce

Burgundy Sauce DF

\$20.95

Mushrooms, Onions & Carrots in a Demi Glace with Red Wine

Bordelaise Sauce GF

\$21.95

Red Wine & Beef Stock Reduction

Steak Diane GF

\$19.95

6 oz. Tenderloin Medallions in a Mushroom Brandy Demi Glace
Finished w/ Cream

Teriyaki Steak

\$19.50

8 oz. Seared Teriyaki Marinated Choice Top Sirloin Steak
Served w/ Teriyaki Glaze

Meatballs Entree Portion

\$7.95

Choice of Sauce:

BBQ, Swedish, Marinara or Sweet & Savory

PORK

Dearborn Ham Slices GF/DF

\$8.00

Choice of: Honey Glazed or Michigan Cherry Reduction

Brats & Kraut GF/DF

\$10.00

German Style w/ Potatoes, Apples & Caraway

Pork Pot Roast *Can Be GF

\$8.00

Potatoes, Onions & Carrots In White Wine & Pork Stock.

BBQ Pork Baby Back Ribs GF/DF

\$15.00

Slow Cooked w/ Our Homemade BBQ Sauce

¼ Slab. 2 Per Serving



GF - Gluten Free DF - Dairy Free



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CHICKEN

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All Items Priced per Serving Unless Marked Otherwise. All Chicken Breasts are Boneless/Skinless & 5 oz. Servings

Tarragon Dijon Chicken GF

\$7.00

Pan Seared Chicken Marinated in a White Wine Dijon Cream Reduction



Tuscan Chicken *Can Be GF

\$7.00

Sautéed Chicken Breast in a Lemon & Parmesan Cream Sauce w/ Italian Herbs & Sun-Dried Tomatoes. Contains Soy.

Chicken Brittany GF/DF

\$6.50

Grilled Chicken Marinated in Apple, Balsamic, Garlic & Lemon



Chicken Marsala

\$7.00

Sautéed w/ Mushrooms, Shallots & Garlic in a Marsala Reduction

Almond Crusted Chicken GF

\$8.00

Chicken Breast in Crunchy Almond Coating & Baked with a Citrus Beurre Blanc Sauce. ***Contains Nuts**



Chicken Forestiere GF

\$7.00

Pan Seared w/ Wild Mushrooms & Shallots in Madeira Cream Sauce

Chicken Piccata

\$7.00

Sautéed in a Lemon & White Wine Sauce with Capers

Traverse City Chicken GF

\$7.50

Marinated Grilled Chicken topped w/ Dried Cherries, Pecans, & Blue Cheese w/ Apple Glaze ***Contains Nuts**

Herb Roasted Chicken

\$6.00

Chicken Breast Lightly Breaded w/ Italian Herbs & Oven-Roasted in a Garlic Dijon Sauce

Lemon Rosemary Chicken GF/DF

\$6.50

Grilled w/ Honey, Lemon & Fresh Rosemary

BBQ Chicken Breast GF/DF

\$6.50



Mission Chicken GF

\$7.50

Marinated, Grilled Chicken Breast topped with Candied Pecans, Goat Cheese Crumbles, Craisins, & Fig Vinaigrette Drizzle.

***Contains Nuts**

Chicken Parmesan

\$8.00

Breaded Chicken Breast w/ Italian Seasoning, Marinara Sauce & Topped w/ Provolone & Parmesan Cheese

Pollo Palomino *Can Be GF

\$8.00

Sautéed Chicken Breast Topped w/ Spinach, Provolone & Palomino Sauce

Teriyaki Chicken DF

\$7.00

w/ Pineapple Pepper Sauce

Jamaican Jerk Chicken GF/DF *Spicy

\$7.00

Marinated & Grilled In Traditional Jerk

Chicken Chausser

\$7.00

Sautéed w/ Mushrooms, Sun-Dried Tomatoes, Garlic, & Herbs. Deglazed w/ Brandy & Finished w/ Chicken Velouté

Southwestern Smothered Chicken GF

\$7.50

w/ Grilled Onions, Bell Peppers, Salsa & Pepper Jack Cheese

Italian Marinated Chicken Breast GF/DF

\$6.50

Southern Style Cornbread Stuffed Chicken

\$8.00

w/ Chicken Velouté

Dried Fruit & Nut Stuffed Chicken

\$8.00

w/ Chardonnay Cream ***Contains Nuts**

Florentine Stuffed Chicken

\$8.50

Spinach & Assorted Cheeses w/ Lemon Alfredo

Saveur Stuffed Chicken

\$8.50

Spinach & Artichoke w/ Forestiere Sauce

GF - Gluten Free DF - Dairy Free V - Vegetarian



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CHICKEN

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Pulled Chicken

\$6.50

Choice of: BBQ GF/DF, Teriyaki DF or
Korean BBQ DF
Served w/ Slider Buns



BBQ Baked Bone-In Chicken GF/DF

\$6.00

Includes: Wings, Drumsticks, Thighs & Breasts
***Minimum Order 50 Guests - 2 Pieces per Guest**

Herb Rubbed Baked Bone-In Chicken DF

\$6.00

Includes: Wings, Drumsticks, Thighs & Breasts
***Minimum Order 50 Guests - 2 Pieces per Guest**

Honey Lemon Baked Bone-In Chicken DF

\$6.00

Includes: Wings, Drumsticks, Thighs & Breasts
***Minimum Order 50 Guests - 2 Pieces per Guest**

Jerk Baked Bone-In Chicken GF/DF

\$6.00

Includes: Wings, Drumsticks, Thighs & Breasts
***Minimum Order 50 Guests - 2 Pieces per Guest**

TURKEY

Sliced Turkey, Dressing & Gravy

\$9.00

w/ Cornbread Dressing

Sliced Turkey, Dressing & Gravy

\$10.00

w/ Fruit & Nut Dressing

Autumn Spiced Turkey Breast GF/DF

\$9.00

Rubbed w/ a Cinnamon, Nutmeg, Allspice &
Ginger Rub, Roasted & Sliced
Served w/ Cranberry Relish

***Seasonal (Available October-March)**

FISH

Salmon | 6 oz

\$13.00

Choice of Preparation:

Grilled, Roasted or Blackened

Choice of Sauce:

BBQ GF/DF

Piccata

Teriyaki *Can be GF

Dill Cream GF

Maple Dijon GF/DF

Tuscan GF

Suggested Preparation: Blackened

Mahi Mahi | 6 oz

Choice of Preparation:

Grilled, Roasted or Blackened

Choice of:

Tropical Fruit Salsa GF/DF 13.00

Pico de Gallo GF/DF 14.50

Teriyaki *Can be GF 13.50

Mediterranean GF *Can be DF 13.00

w/ Olives, Tomatoes, Feta & Capers

Cod | 6 oz

\$12.00

Choice of Preparation:

Grilled, Roasted or Blackened

Choice of Sauce:

Piccata

Herb Crusted DF

Dill Cream GF

Mediterranean GF *Can be DF

w/ Olives, Tomatoes, Feta & Capers





ENTREES

VEGETARIAN & VEGAN

**All Items Priced per Serving Unless Marked Otherwise.*

Stuffed Portobello Mushroom V *Can Be Made GF

\$9.00

Stuffed with a Variety of Cheeses, Roasted Veggies & Breadcrumbs

Choice of: Marinara or Roasted Red Pepper Coulis

Roasted Stuffed Peppers V/GF *Can Be Vegan

\$7.00

w/ Artichoke Hearts, Feta, Mixed Vegetables, Brown Rice & Quinoa

Choice of: Marinara or Roasted Red Pepper Coulis

Add Tofu for 1.00

Roasted Portobello Caprese V/GF

\$10.00

Sliced Tomatoes, Basil, Mozzarella, Extra Virgin Olive Oil & Marinara

Penne Pasta Entree V

\$7.00

Choice of Sauce: Basil Pesto Cream, Tuscan, Marinara, Palomino or Alfredo

Vegetable Lasagna V

\$9.00

Mixed Vegetables & Variety of Cheeses

Choice of Sauce: Marinara or Alfredo

Grilled Vegetable Melange Vegan/GF

\$9.00

Marinated & Grilled Eggplant, Onion, Zucchini, Yellow Squash, Bell Peppers & Portobellos

Choice of: Marinara or Roasted Red Pepper Coulis

Vegan Italian Sausage & Peppers Vegan

\$9.00

Apple Walnut Stuffed Acorn Squash Vegan/GF

\$7.00

w/ Apple Cider Reduction

***Seasonal (September-February)**

Wild Mushroom Stroganoff Vegan

\$10.00

over Pasta

Wild Mushroom Risotto Vegan

\$9.00

Black Sesame Vegetable Stir-Fry Vegan

\$8.00

Stir-Fried Vegetables w/ Teriyaki over Rice Pilaf

***Can Be GF Upon Request**

Add Tofu for 1.00

Forestiere Pasta V

\$9.00

Penne Pasta w/ Wild Mushrooms in Madeira Cream

Three Cheese Penne V

\$6.00

w/ Marinara & Italian Cheeses

Butternut Squash Ravioli V

\$11.00

Choice of: Sage Cream Sauce, Butternut Squash Coulis or Southwestern Sauce w/ Corn & Black Beans

Eggplant Parmesan V

\$9.00

Breaded Eggplant Baked w/ a Variety of Cheeses & Marinara

Pasta Primavera V

\$8.00

w/ Penne, Broccoli, Cauliflower & Carrots

Choice of Sauce: Basil Pesto Cream, Tuscan, Marinara, Palomino or Alfredo

Spicy Vegetable Panang Vegan/GF

\$9.00

Stir-Fried Vegetables in Red Curry Coconut Milk Cream over Rice Noodles

Pad Thai Vegan/GF

\$9.00

Stir-Fried Mixed Vegetables & Rice Noodles

***Contains Nuts**

Add Tofu for 1.00

Pasta Primavera Vegan

\$9.00

w/ Penne, Broccoli, Cauliflower & Carrots

Choice of Sauce:

Cauliflower Alfredo, Sun-Dried Tomato Pesto or Red Pepper Pesto

Ratatouille Vegan/GF

\$10.00

Eggplant, Zucchini, Yellow Squash, Tomatoes, Bell Peppers, Onions, Garlic & Herbs

***Minimum Order 20 Servings**

***We suggest serving this Entree along with Brown Rice Quinoa w/ Tofu**