



## Beef Entrees

Meat prices subject to change for the current market price & availability.

**Three Cheese Penne Pasta w/  
Meat Sauce**  
\$7.00

**Baked Rigatoni**  
w/ Marinara Meat Sauce and Italian  
Cheeses Blend. Served w/ Fresh  
Parmesan.  
\$8.75

**Lasagna**  
w/ Marinara Meat Sauce & Italian  
Cheeses (Sold in 12 or 24 serving sizes)  
\$8.75

**BBQ Shredded Beef (GF/DF)**  
Slow-Cooked, Shredded & Tossed in  
our Homemade BBQ Sauce  
\$8.75

**Ropa Vieja (GF/DF)**  
Shredded Beef & Vegetables braised in  
Cuban Broth  
\$9.75

**BBQ Brisket (GF/DF)**  
Sliced & Smoked in a BBQ Glaze  
\$17.50

**Beef Tenderloin Medallion Slices**  
6 oz.

Sauce Selections:

**Demi-Glace (DF)**  
\$15.95

**Mushroom Demi-Glace (DF)**  
\$15.95

**Forestiere Sauce (GF)**  
Wild Mushroom Madeira Cream Sauce.  
\$16.95

**Burgundy Sauce (DF)**  
Mushrooms, Onions & Carrots in a Demi  
Glace with Red Wine  
\$16.95

**Bordelaise Sauce (GF)**  
Red Wine & Beef Stock Reduction  
\$17.95

**Steak Diane (GF)**  
6 oz. Serving. Tenderloin Medallions in a  
Mushroom Brandy Demi-Glace finished  
w/ Cream.  
\$15.95

**Braised Pot Roast**  
w/ Potatoes, Onions, & Carrots Braised  
in Red Wine & Finished with Beef Gravy.  
\$9.75

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

### Beef Tips

Sirloin Tips Sautéed w/ Onions,  
Peppers & Mushrooms in a Beef  
Demi-Glace  
\$16.50

### Beef Enchiladas

Layered Flour Tortillas w/ Ground Beef,  
Sautéed Onions, Peppers, Cheese &  
Red Enchilada Sauce  
\$7.75

### Ginger Sesame Beef & Noodle Stir-Fry

Stir Fried Beef & Seasonal Vegetables  
w/ Ginger, Soy & Noodles  
\$12.00

### Teriyaki Steak

(8 oz.) Seared Teriyaki Marinated  
Choice Top Sirloin Steak served w/  
Teriyaki Glaze. For Plate Ups Only.  
\$15.25

### Beef Stroganoff

Top Round Beef w/ Mushrooms, Sour  
Cream & Beef Demi-Glace over Pasta  
\$8.50

### Traditional Polish Stuffed Cabbage (GF/DF)

w/ Ground Beef, Rice & Tomato Sauce.  
\$7.50

### Swedish Meatballs

w/ Mushrooms, Sour Cream & Beef  
Demi Glace served over Pasta OR Rice.  
Meatballs contain Pork & Beef. All Beef  
Available Upon Request  
\$6.50

### Polynesian Meatballs

w/ Diced Pineapple, Bell Peppers &  
Onions in a Sweet & Sour Sauce served  
over Rice. Meatballs contain Pork &  
Beef. All Beef Available Upon Request  
\$6.75

## Pork Entrees

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### Pulled Pork (GF/DF)

Slow Braised Pork w/ Choice of Teriyaki Sauce or BBQ Sauce (Spicy or Regular). Served w/ Slider Buns  
\$6.50

### Dearborn Honey Glazed

**Ham Slices (GF/DF)**  
Sliced Ham glazed w/ Pineapple or Michigan Cherry Reduction  
\$7.50

### Pork Pot Roast

Potatoes, Onions, & Carrots in White Wine & Pork Stock (Can be made GF)  
\$8.00

### BBQ Pork Baby Back Ribs (GF/DF)

¼ Slab (2 Per Serving) Slow-cooked w/ our Homemade BBQ Sauce  
\$13.75

### Roasted Pork Tenderloin Slices

6 oz Serving  
Sauce Selections:  
**Demi Glaze (DF)**  
\$8.00

### Brats & Kraut (GF/DF)

German Style w/ Apples, Potatoes, & Caraway  
\$9.50

### Michigan Cherry Port Red (GF/DF)

\$8.50

### Apricot Dijon Reduction (GF/DF)

\$8.50

## Chicken

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Meat prices subject to change for the current market price & availability. All Chicken Breasts are Boneless/Skinless & 5oz. Servings

### Teriyaki Chicken Breast (DF)

w/ Pineapple Pepper Sauce  
\$5.50

### Lemon Rosemary

**Chicken Breast (GF/DF)**  
Roasted w/ Honey Lemon & fresh Rosemary  
\$5.50

### Almond-Crusted Chicken Breast (GF)

Chicken Breast rolled in Crunchy Almond Coating & Roasted in a Citrus Beurre Blanc Sauce  
\$6.00

### Tarragon Dijon Chicken (GF)

Pan Seared Chicken Marinated in White Wine Dijon Cream Reduction  
\$5.50

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### Chicken Parmesan

Chicken Breast topped w/ Italian Bread Crumbs, Marinara Sauce, & Mozzarella Cheese  
\$7.25

### Chicken Forestiere (GF)

Pan Seared w/ Wild Mushrooms & Shallots in Madeira Cream Sauce  
\$6.50

### Chicken del Ray

Chicken Sautéed w/ Artichokes & Red Peppers in a White Wine Lemon Sauce  
\$6.50

### Chicken Chasseur

Sautéed w/ Mushrooms, Sun-Dried Tomatoes, Garlic & Herbs, deglazed w/ Brandy & finished w/ Chicken Velouté  
\$6.50

### Chicken Helena

Chicken stuffed w/ Roasted Red Peppers & Feta in Red Pepper Coulis  
\$6.50

### Jamaican Jerk

Chicken (GF/DF/Spicy)  
Marinated & Grilled in Traditional Jerk (Spicy)  
\$6.00

### Chicken Brittany (GF/DF)

Grilled Chicken Marinated in Apple, Sweet & Savory Balsamic, Garlic, & Lemon  
\$5.50

### Chicken Provencal (GF/DF)

Baked w/ Tomatoes, Nicoise Olives, Peppers, Lemon, Parsley, Herbs Provencal, & Garlic in a White Wine Reduction  
\$6.50

### Chicken Romesco (GF/DF)

\*Contains Nuts  
w/ Roasted Red Peppers, Toasted Almonds, Garlic, Olive Oil, & Orange Zest  
\$6.50

### Chicken Marsala

Sauteed w/ Mushrooms, Shallots & Garlic in a Marsala Reduction  
\$6.75

### BBQ Pulled Chicken (GF/DF)

\$5.50

### Baked Bone-In Chicken

Minimum Order 50 Guests. 2 Pieces per Guest. Includes Wings, Drumsticks, Thighs & Breasts. Choice of: BBQ, Herb Rubbed or Honey Lemon.  
\$5.00

### Chicken Gazpacho (GF/DF)

Marinated, Grilled Chicken Breast with Tomato Gazpacho & Red Wine Vinaigrette Drizzle. Garnished with Fresh Parsley.  
\$7.25

### Chicken Creole (GF/DF)

Spice Rubbed, Sautéed Chicken Breasts in a Traditional Creole Tomato Sauce. Garnished with Scallions & Peppers.  
\$7.25

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**Stuffed Chicken Breasts**

Stuffed w/ a Choice of:

**Southern-style Cornbread**

w/ Chicken Velouté

\$7.00

**Dried Fruit & Nut Stuffing**

w/ Chardonnay Cream

\$7.25

**Florentine Spinach & Goat Cheese**

w/ Lemon Alfredo

\$7.25

**Saveur: Spinach & Artichoke**

w/ Forestiere Sauce

\$7.25

**Chicken Piccata**

Sautéed Breast in Lemon Capers Sauce

\$6.75

**Traverse City Chicken (GF)**

\*Contains Nuts.

Marinated Grilled Chicken topped w/

Dried Cherries, Pecans & Blue Cheese

w/ Apple Glaze

\$7.25

**Ginger Chicken Stir-Fry (DF)**

Chicken Breast pieces stir-fried w/ Red

& Green Peppers & Green Onions

served over Rice Pilaf (GF w/ Brown

Rice or Ruby Red Wild Rice)

\$7.25

**Chicken Panang (GF/DF/Spicy)**

Chicken & Vegetables Stir-fried in Red

Curry Coconut Milk Cream Sauce over

Rice Noodles

\$8.75

**Mission Chicken (GF)**

\*Contains Nuts. Marinated, Grilled

Chicken Breast topped with Candied

Pecans, Goat Cheese Crumbles,

Craisins, & Fig Vinaigrette Drizzle.

\$7.25

**BBQ Chicken Breast (GF/DF)**

\$6.00

**Cajun Chicken Pasta**

Blackened Chicken, Peppers, Celery, &

Onions in a Cajun Cream Sauce Tossed

w/ Pasta & Parmesan

\$6.50

**Penne Alfredo w/ Grilled Chicken**

\$7.50

**Herbed Roasted Chicken Breast**

Chicken Breast Lightly Breaded w/

Italian Herbs & Oven-Roasted in a

Garlic Dijon Sauce

\$5.50

**Chicken Divan**

Chicken Breast Pieces, Broccoli &

Cheddar Jack in a Curry Lemon sauce

over Rice Pilaf

\$5.25

**Southwestern Smothered**

**Chicken (GF)**

w/ Grilled Onions, Bell Peppers, Salsa &

Pepper Jack Cheese

\$7.25

**Pollo Rosa**

Chicken, Spanish Rice, Bell Peppers,

Zucchini, Yellow Squash, Onions &

Garlic

\$6.00

**Chicken Enchiladas**

Layered Tortillas w/ Chicken, Sautéed

Onions, Peppers, Cheese & Red

Enchilada Sauce

\$5.75

## Turkey

(Available October - March)

### Turkey, Dressing & Gravy w/ Choice of Dressing

Sage Cornbread.....	\$8.25
Apple Cornbread.....	\$8.25
Add Dried Fruit & Nuts.....	\$8.75

### Autumn Spiced Turkey Breast (GF/DF)

Rubbed w/ a Cinnamon Nutmeg Allspice & Ginger Rub, Roasted, Sliced, & Served w/ Apple, Orange, & Cranberry Chutney	\$8.50
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## Seafood

+Current Market Pricing & Availability Will Apply.

Sauces: Teriyaki, Salsas(GF/DF), Lemon Caper, Tropical Fruit (GF/DF),  
Pico de Gallo (BF/DF), or Dill Cream

### +Pescado Vera Cruz Mahi Mahi (GF/DF)

(8 oz.) Grilled Tomato Chiles Vera Cruz & Cilantro	\$13.50
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### +Mediterranean Sole/Cod (GF)

(8 oz.) baked w/ Olives, Tomatoes, Feta, & Capers	\$12.00
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### +Basil Crusted Sole

Filet breaded & sautéed w/ Dijon Basil Cream Sauce & garnished w/ Olives & Lime Slices (6 oz.)	\$10.00
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### +Grilled Salmon

Grilled/Blackened Salmon w/ variety of Marinades & Sauces. 6 oz.	\$13.00
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### +Grilled Mahi Mahi

Grilled 6 oz. filet	
w/ Teriyaki.....	\$13.00
w/ Tropical Salsa.....	\$13.50

### +Seafood Jambalaya

w/ Shrimp, Andouille Sausage, & Rice	\$11.00
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### +Pistachio Crusted Atlantic Sole/Cod (GF/DF)

(6 oz.) w/ Roasted Tomato Fennel Reduction	\$12.00
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## Vegetarian / Vegan

Priced for 10-12 servings or more.

### Ratatouille (GF/Vegan)

\$7.00

### Vegetable Rosa

(Vegetarian/Contains Dairy)

Spanish Rice, Bell Peppers, Zucchini, Yellow Squash, Onions, & Garlic served w/ Salsa & a blend of Shredded Cheese

\$5.75

### Broccoli Divan

(Vegetarian/Contains Dairy)

w/ Cauliflower, Carrots, & Onions over Curried Rice Pilaf w/ Mushroom

\$5.50

### Stuffed Portobello Mushroom

(Vegetarian/Contains Dairy)

Stuffed w/ Goat Cheese, Roasted Veggies, & Tomato Coulis OR Roasted Red Pepper Coulis. Can be Gluten Free upon request.

\$7.50

### Roasted Stuffed Peppers

(GF/Vegetarian)

w/ Artichoke Hearts, Feta, Red Peppers, Garden Vegetables, & Rice w/ Tomato Reduction (Dairy Free/Vegan w/ No Feta upon request)

\$6.75

### Roasted Portobello Caprese

(GF/Vegetarian)

w/ Extra Virgin Olive Oil, Fresh Sliced Tomatoes, Basil, & Fresh Mozzarella w/ Marinara (Contains Dairy)

\$8.00

(Vegetarian)

Breaded Eggplant w/ Seasoned Italian Bread Crumbs & baked w/ Marinara, topped w/ three cheeses. (Contains Gluten & Dairy)

\$7.25

### Butternut Squash Ravioli

(Vegetarian)

w/ Sage Cream or Roasted Squash & Vegetable Reduction  
(Contains Gluten & Dairy)

\$10.00

### Lasagna Marinara (Vegetarian)

w/ Vegetables & Marinara  
(Lasagna sold in 12 or 24)  
(Contains Gluten & Dairy)

\$7.25

### Florentine Artichoke & Vegetable Lasagna (Vegetarian Only)

(Contains Gluten & Dairy)  
(Lasagna sold in 12 or 24)

w/ Marinara.....\$7.25  
w/ Alfredo.....\$7.25

### Roasted Red Pepper Florentine Lasagna (Vegetarian)

w/ Boursin Cream  
(Contains Gluten & Dairy)  
(Lasagna sold in 12 or 24)

\$7.75

### Eggplant Parmesan

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**Pasta Primavera al Pesto Cream  
(Vegetarian Only)**

w/ Penne & Assorted Vegetables  
(Contains Gluten & Dairy)  
w/ Choice of Sauce:  
Basil Pesto Cream  
Alfredo  
Sun-Dried Tomato Pesto Cream  
\$7.25

**Three-Cheese Penne (Vegetarian)**

w/ Marinara & Italian Cheeses  
(Contains Gluten & Dairy)  
\$7.75

**Penne Palomino (Vegetarian)**

Pasta & Spinach in Tomato Alfredo  
Sauce w/ Parmesan.  
(Contains Gluten & Dairy)  
\$6.25

**Wild Mushroom Forestiere Pasta**

in Madeira Cream.  
Contains Gluten and Dairy.  
\$6.60

**Baked Rigatoni (Vegetarian)**

Served w/ Fresh Parmesan.  
Contains Gluten and Dairy  
\$8.00

**Grilled Vegetable Melange  
(GF/Vegan)**

w/ Red Pepper Coulis  
(For Plate-Ups Only)  
\$6.50

**Grilled Vegetable Napoleon  
(GF/Vegetarian)**

w/ Red Pepper Coulis (For Plate-Ups)  
\$8.50

**Pad Thai (Vegan/GF)**

Vegetables Stir-Fried w/ Peanut Sauce  
& Tossed w/ Rice Noodles  
\$6.25

**Black Sesame Vegetable Stir-Fry  
(Vegan/GF upon Request)**

Over Rice Pilaf (GF when over Brown  
OR White Rice)  
\$6.50

**Coconut Curry Vegetable Rice  
(GF/Vegan/Soy Free)**

Mixed Vegetables w/ Garlic, Ginger,  
Coconut Milk, Mango Chutney & Mild  
Curry Powder over Steamed Rice  
\$7.00

**Coconut Lemon Vegetable Rice  
(GF/Vegan/Soy Free)**

Mixed Vegetables w/ Coconut Lemon  
Reduction, Shallots, White Wine,  
Coconut Milk, Lemon Juice & Lemon  
Zest over Steamed Rice  
\$7.00

**Sesame Vegetable Stir Fry Over  
Quinoa w/ Tofu (Vegan)**

Stir-Fried Vegetables & Tofu w/ Teriyaki  
over Quinoa (Can be GF)  
\$7.00

**Spicy Vegetable Panang  
(GF/Vegan)**

Stir-Fry in Red Curry Coconut Milk  
Cream over Rice Noodles (GF)  
\$6.75

**Apple Walnut Stuffed Acorn Squash  
(GF/Vegan)**

w/ Apple Cider Reduction.  
(Available Sept-Feb)  
\$6.75



Roasted Butternut Squash Risotto  
in an Acorn Squash  
(GF/Soy Free)

Roasted Butternut Squash, Onions,  
Celery, & Carrots Sautéed in Olive Oil  
with Vegetable Stock & Arborio Rice.

Served in a Roasted Acorn Squash,  
Garnished with Fresh Parsley.

(Available Sept-Feb)

\$7.50