



# 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



# ENTREES

## CHICKEN

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

*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

*\*Meat Prices Subject to Change for the Current Market Price & Availability.  
All Items Priced per Serving Unless Marked Otherwise.*

### **Pulled Chicken GF/DF**

**\$6.50**

**Choice of:** BBQ, Teriyaki or Korean BBQ  
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



GF - Gluten Free DF - Dairy Free V - Vegetarian



# 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**