



44850 North I-94 Service Dr.
Belleville, MI 4811
(734) 697-1100

BUFFET SAMPLE MENU

WITH CHINA

1 ENTRÉE: \$29.95/GUEST 2 ENTRÉES: \$32.95/GUEST 3 ENTRÉES: \$36.95/GUEST

WITH DISPOSABLES

1 ENTRÉE: \$24.95/GUEST 2 ENTRÉES: \$27.95/GUEST 3 ENTRÉES: \$31.95/GUEST

ENTRÉES

MISSION CHICKEN (GF)

(GF - OMIT GOAT CHEESE TO MAKE DAIRY -FREE)
MARINATED GRILLED CHICKEN BREAST TOPPED W/ CANDIED
PECANS, GOAT CHEESE CRUMBLES, CRAISINS & FIG VINAIGRETTE DRIZZLE.

CHICKEN MARSALA

CHICKEN WITH MARSALA WINE REDUCTION AND MUSHROOMS

FLORENTINE STUFFED CHICKEN BREASTS

SPINACH + GOAT CHEESE STUFFED CHICKEN WITH LEMON ALFREDO

CHICKEN PICCATA

SAUTÉED BREAST IN LEMON CAPER SAUCE

BEEF TENDERLOIN MEDALLION SLICES WITH FORESTIERE

TENDERLOIN MEDALLIONS W/ MADEIRA & WILD MUSHROOMS &
FINISHED W/ CREAM

BEEF TENDERLOIN MEDALLION SLICES WITH DEMI

GLACE

DEARBORN HONEY GLAZED HAM SLICES

SLICED HAM GLAZED W/ HONEY-GLAZED MICHIGAN CHERRY

ROASTED PORK TENDERLOIN SLICES

W/ CHOICE OF MICHIGAN CHERRY PORT RED WINE

VEGETARIAN + VEGAN OPTIONS AVAILABLE

SIDE CHOICES

CHOOSE 1: [ADDITIONAL CHOICE ADDS \$2 PER GUEST]

OVEN-ROASTED REDSKIN POTATOES (GF)

RANCH ROASTED POTATO WEDGES (GF)

SAVORY GARLIC MASHED YUKON POTATOES (GF)

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SAFFRON BASMATI RICE (GF)
PASTA PRIMAVERA AL PESTO CREAM
ROASTED VEGETABLE PENNE
W/ SUN-DRIED TOMATO CREAM
CREAMY CAVATAPPI & CHEESE
RUBY WILD RICE PILAF (GF)

VEGETABLE CHOICES

CHOOSE 1: [ADDITIONAL CHOICE ADDS \$2 PER GUEST]

STEAMED VEGETABLE MEDLEY (GF)

SEASONED BROCCOLI, CAULIFLOWER, AND CARROTS

GREEN BEAN MEDLEY (GF)

GREEN BEANS, CARROTS AND WAX BEANS

GREEN BEAN AMANDINE (GF)

GLAZED CARROTS (GF)

SEASONAL ROASTED VEGETABLES (GF)

IN LIGHT OLIVE OIL & HERBS

BROCCOLI W/ LEMON BUTTER (SEASONAL) (GF)

****VEGAN OPTIONS AVAILABLE UPON REQUEST**

SALAD CHOICES

CHOOSE 1: [ADDITIONAL CHOICE ADDS \$2.50 PER GUEST]

GARDEN SALAD (GF/VEGAN)

SPINACH, SPRING & MIXED GREENS, TOMATOES, CUCUMBERS, RED CABBAGE, CARROTS & CROUTONS ON THE SIDE

NEW ENGLAND SALAD (GF/VEGAN)

TOSSED GREENS, DRIED CRANBERRIES & GLAZED ALMONDS
W/ YOUR CHOICE OF DRESSINGS.

BRUSSELS SPROUT KALE SALAD (GF/VEGAN)

SHAVED BRUSSEL SPROUTS & KALE RADICCHIO COLESLAW W/ GREEN APPLE VINAIGRETTE

CAESAR SALAD (GF W/O CROUTONS)

WITH SHREDDED PARMESAN, TOMATOES AND CROUTONS

VEGETABLE SLAW VINAIGRETTE

MISSION SALAD (GF)

MIXED GREENS, CRAISINS, CANDIED PECANS, GOAT CHEESE CRUMBLES WITH FIG CHAMPAGNE VINAIGRETTE.

MICHIGAN CHERRY SALAD (GF)

TOSSED GREENS, DRIED CHERRIES, GLAZED WALNUTS, AND SHREDDED MONTERREY JACK & CHEDDAR CHEESE W/ RASPBERRY VINAIGRETTE.

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SALAD DRESSINGS

CHOOSE 2:

- HOMESTYLE RANCH (GF)**
- BALSAMIC VINAIGRETTE (GF/VEGAN)**
- GREEK VINAIGRETTE (GF/VEGAN)**
- RASPBERRY VINAIGRETTE (GF/VEGAN)**
- POPPYSEED VINAIGRETTE (GF/VEGAN)**
- WHITE BALSAMIC VINAIGRETTE (GF/VEGAN)**
- CAESAR DRESSING (CONTAINS ANCHOVIES)**
- FIG VINAIGRETTE (GF/VEGAN)**

ASSORTED ROLLS

CHOOSE 2: ROLLS VEGAN (CONTAINS GLUTEN), BUTTER

- ITALIAN WHITE ROLLS (VEGAN)**
SERVED WITH DILLED GARLIC BUTTER
- CRACKED WHEAT ROLLS (VEGAN)**
SERVED WITH SPICED HONEY BUTTER
- ROSEMARY FOCACCIA ROLLS (VEGAN)**
SERVED WITH ROASTED GARLIC BUTTER

ADDITIONAL OFFERINGS

PLATTERED HORS D'OEUVRES CHOOSE 2: \$3.50/GUEST

WARM SPINACH & ARTICHOKE DIP (GF)

ARTICHOKEs, SPINACH, ONIONS & ROASTED RED PEPPERS
BAKED IN CREAM W/ THREE CHEESES. SERVED W/ MINI
NAAN & TORTILLA CHIPS.

BRUSCHETTA BAR

FRESH SALSA, SUN-DRIED TOMATO PESTO, BASIL PESTO,
ROASTED GARLIC SPREAD, & SEASONED GOAT CHEESE
SERVED W/ CROSTINI SLICES.

ORCHARD FRUIT PLATTER (GF)

SEASONAL FRUIT INCLUDING: MELONS, PINEAPPLE, GRAPES,
BERRIES, KIWIS

TAPAS PLATTER

CHORIZO, SERRANO HAM, MANCHEGO & HERBED GOAT
CHEESE SPREAD, SPANISH OLIVES, MARINATED TOMATO &
PEPPERS SERVED W/ HERBED FLAT BREAD.

WHOLE GRAIN MUSTARD & ENGLISH ALE CHEDDAR FONDUE

CHEDDAR, ALE, WHOLE GRAIN MUSTARD PARMESAN, ASIAGO,
ROMANO & NEUFCHÂTEL CHEESES. SERVED W/ PRETZELS,
CROSTINI & TORTILLA CHIPS.

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ANTIPASTO PLATTER

ITALIAN MEATS & CHEESES W/ MARINATED MUSHROOMS, ARTICHOKE, OLIVES, ROASTED RED PEPPERS & BANANA PEPPERS SERVED W/ BISTRO SAUCE & GOURMET CRACKER PLATTER.

FRESH VEGETABLE CRUDITÉS (GF)

DISTINCTIVELY CUT SEASONAL GARDEN VEGETABLES MAY INCLUDE: CAULIFLOWER, BROCCOLI, CUCUMBERS, RADISHES, PEPPERS, CARROTS & CELERY. CHOICE OF: SAVORY VEGETABLE DIP OR HUMMUS (VEGAN)

DOMESTIC CHEESE & GOURMET CRACKER PLATTER

SWISS, MEDIUM CHEDDAR, CO-JACK & PEPPER JACK SERVED WITH GOURMET CRACKERS (GF CRACKERS AVAILABLE AT ADDITIONAL COST)

PASSED HORS D'OEUVRES CHOOSE 3: \$6/GUEST

MINI SPINACH & ARTICHOKE BRIOCHE

ITALIAN SAUSAGE DUFF

BAKED IN FLAKY PUFF PASTRY

MINI BEEF WELLINGTON

BEEF & MUSHROOM DUXELLES IN A PASTRY DOUGH

ITALIAN SALAMI CORNET (GF)

FILLED WITH YOUR CHOICE OF: ROASTED RED PEPPER & GOAT CHEESE MOUSSE, BASIL PESTO MOUSSE, OR HERBED GOAT CHEESE MOUSSE.

DIPED CRAB AND CUCUMBER CANAPÉS (GF)

DEAR & GORGONZOLA PHYLLO TARTS

GARNISHED WITH WALNUTS.

FOCACCIA POINTS

SMOKED TURKEY, CHEESE & PESTO OR VEGETABLES.

FIG & GOAT CHEESE FLAT BREAD

FIG SLICES WITH GOAT CHEESE ON A FLAT BREAD

CADRESE SKEWERS (GF)

MINI-FRUIT SKEWERS (GF)

MELONS, GRAPE, BERRIES, & PINEAPPLE ON A SKEWER

CHEVRE STUFFED CHERRY PEPPER (GF)

Pricing Based on 3 Hour Reception

Includes China, Flatware, Napkins, Service Staff

6% Sales Tax and 18% Service Charge to be Added

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