



# ENTREES

## BEEF

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

### Braised Pot Roast \$9.75

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

### Ropa Vieja \$9.75

GF/DF

Shredded Beef & Vegetables Braised in Cuban Broth

### Beef Tips \$16.50

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

### BBQ Shredded Beef \$8.75

GF/DF

Slow Cooked, Shredded & Tossed in our Homemade BBQ Sauce

### BBQ Brisket \$17.50

GF/DF

Sliced and Smoked in a BBQ Glaze

### Three Cheese Penne \$7.00

#### w/ Meat Sauce

Penne Pasta w/ Marinara Sauce & Ground Beef

### Lasagna \$8.75

Sold in Servings of 12

w/ Marinara Meat Sauce & Italian Cheeses

### Baked Rigatoni \$8.75

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

### Traditional Polish Stuffed \$7.50

#### Cabbage

GF/DF

w/ Ground Beef, Rice & Tomato Sauce



Braised Beef Pot Roast



Beef Tenderloin w/  
Demi Glace

### Beef Tenderloin Medallion Slices

6oz.

Choice of:

**Demi-Glace** \$15.95

DF

**Mushroom Demi-Glace** \$15.95

DF

**Forestiere Sauce** \$16.95

GF

Wild Mushroom Madeira Cream Sauce

**Burgundy Sauce** \$16.95

DF

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

**Bordelaise Sauce** \$17.95

GF

Red Wine & Beef Stock Reduction

**Steak Diane** \$15.95

GF

6 oz.

Tenderloin Medallions in a Mushroom Brandy Demi-Glace finished w/ Cream

**Teriyaki Steak** \$15.25

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

## LUNCHEON ENTREES

**Beef Enchiladas** \$7.75

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

**Beef Stroganoff** \$8.50

Top Round Beef with Mushrooms, Sour Cream & Beef Demi-Glace over Pasta

**Ginger Sesame Beef &** \$12.00

#### Noodle Stir Fry

Stir Fried Beef & Seasonal Vegetables with Ginger, Soy & Noodles

**Swedish Meatballs** \$6.50

\*Meatballs contain Pork & Beef

- All Beef Available Upon Request

w/ Mushrooms, Sour Cream & Beef Demi Glace served w/ choice of Pasta or Rice

**Polynesian Meatballs over Rice** \$6.50

\*Meatballs contain Pork & Beef

- All Beef Available Upon Request

w/ Diced Pineapple, Bell Peppers & Onions in a Sweet & Sour Sauce Served Over Rice

GF - Gluten Free DF - Dairy Free V - Vegetarian



# ENTREES

## CHICKEN

\*All Items Priced Per Serving Unless Marked Otherwise. Meat Prices Subject to Change for the Current Market Price & Availability. All Chicken Breasts are Boneless/Skinless & 5 oz. Servings

<b>Tarragon Dijon Chicken</b> GF Pan Seared Chicken Marinated in a White Wine Dijon Cream Reduction	\$6.75	<b>Chicken Parmesan</b> Breaded Chicken Breast w/ Italian Seasoning, Marinara Sauce & Topped w/ Provolone Cheese	\$7.25
<b>Tuscan Chicken</b> Sautéed Chicken Breast in a Lemon & Parmesan Cream Sauce w/ Italian Herbs & Sun-Dried Tomatoes. Contains Soy. <u>Can be Made Gluten Free Upon Request</u>	\$6.75	<b>Chicken Gazpacho</b> GF/DF Marinated, Grilled Chicken Breast with Tomato Gazpacho & Red Wine Vinaigrette Drizzle. Garnished with Fresh Parsley	\$7.50
<b>Chicken Brittany</b> GF/DF Grilled Chicken Marinated in Apple, Sweet & Savory Balsamic, Garlic, & Lemon	\$6.00	<b>Chicken Romesco</b> GF/DF *Contains Nuts w/ Roasted Red Peppers, Toasted Almonds, Garlic, Olive Oil, & Orange Zest	\$6.50
<b>Chicken Marsala</b> Sautéed w/ Mushrooms, Shallots & Garlic in a Marsala Reduction	\$6.75	<b>Teriyaki Chicken</b> DF w/ Pineapple Pepper Sauce	\$6.00
<b>Almond Crusted Chicken</b> GF *Contains Nuts Chicken Breast rolled in Crunchy Almond Coating & Roasted in a Citrus Beurre Blanc Sauce	\$7.50	<b>Chicken Del Ray</b> Sautéed w/ Artichokes & Red Peppers in a White Wine Lemon Sauce	\$6.50
<b>Chicken Forestiere</b> GF Pan Seared w/ Wild Mushrooms & Shallots in Madeira Cream Sauce	\$6.50	<b>Chicken Chausser</b> Sautéed w/ Mushrooms, Sun-Dried Tomatoes, Garlic, & Herbs, deglazed w/ Brandy & finished w/ Chicken Velouté	\$6.50
<b>Chicken Piccata</b> Sautéed in a Lemon Caper Sauce	\$6.75	<b>Chicken Helena</b> Chicken Stuffed w/ Roasted Red Peppers & Feta in Red Pepper Coulis	\$6.50
<b>Traverse City Chicken</b> GF Marinated Grilled Chicken topped w/ Dried Cherries, Pecans, & Blue Cheese w/ Apple Glaze	\$7.25	<b>Jamaican Jerk Chicken</b> GF/DF *Spicy Marinated & Grilled In Traditional Jerk	\$7.00
<b>Herb Roasted Chicken</b> Chicken Breast Lightly Breaded w/ Italian Herbs & Oven-Roasted in a Garlic Dijon Sauce	\$5.50	<b>Chicken Provencal</b> GF/DF Baked w/ Tomatoes, Nicoise Olives, Peppers, Lemon, Parsley, Herbs Provencal, & Garlic in a White Wine Reduction	\$6.50
<b>Lemon Rosemary Chicken</b> GF/DF Roasted w/ Honey, Lemon & Fresh Rosemary	\$6.00	<b>Chicken Creole</b> GF/DF Spice Rubbed, Sautéed Chicken Breasts in a Traditional Creole Tomato Sauce. Garnished with Scallions & Peppers	\$7.25
<b>BBQ Chicken Breast</b> GF/DF	\$6.00	<b>Southwestern Smothered Chicken</b> GF w/ Grilled Onions, Bell Peppers, Salsa & Pepper Jack Cheese	\$7.00
		<b>Mission Chicken</b> GF *Contains Nuts Marinated, Grilled Chicken Breast topped with Candied Pecans, Goat Cheese Crumbles, Craisins, & Fig Vinaigrette Drizzle.	\$7.25



Tuscan Chicken



Chicken Brittany

GF - Gluten Free DF - Dairy Free V - Vegetarian



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### LUNCHEON ENTREES

#### **Ginger Chicken Stir-Fry** \$8.75

DF

Chicken Breast Pieces Stir-Fried w/ Mixed Vegetables over Multi-Grain Rice Pilaf

\*Can Be Made GF

#### **Chicken Panang** \$8.75

GF/DF \*Spicy

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

#### **Chicken Enchiladas** \$6.95

Layered Flour Tortillas w/ Chicken, Sauteed Onions, Peppers, Cheese & Red Enchilada Sauce

#### **Chicken Divan** \$5.50

Chicken Breast Pieces, Broccoli & Cheddar Jack in a Curry Lemon Sauce over Multi-Grain Rice Pilaf

#### **Cajun Chicken Pasta** \$6.50

Blackened Chicken, Peppers, Celery & Onions in a Cajun Cream Sauce tossed w/ Pasta & Parmesan

#### **Penne Alfredo w/ Grilled Chicken** \$7.50

#### **Pollo Rosa** \$6.00

Chicken w/ Spanish Rice, Bell Peppers, Zucchini, Yellow Squash, Onions & Garlic



Ginger Chicken Stir Fry

### STUFFED CHICKEN BREASTS

#### **Southern Style Cornbread** \$7.00

w/ Chicken Velouté

#### **Dried Fruit & Nut Stuffing** \$7.25

\*Contains Nuts

w/ Chardonnay Cream

#### **Florentine** \$8.00

Spinach & Goat Cheese w/ Lemon Alfredo

#### **Saveur** \$8.00

Spinach & Artichoke w/ Forestiere Sauce

#### **Baked Bone-In Chicken** \$5.00

\*Minimum Order 50 Guests

\*2 Pieces per Guest

Includes: Wings, Drumsticks, Thighs & Breasts

Choice of: BBQ, Herb Rubbed or Honey Lemon

#### **Pulled Chicken** \$5.50

GF/DF

Choice of: BBQ or Teriyaki Sauce



Pulled Chicken

## TURKEY

\*All Items Priced Per Serving Unless Marked Otherwise.

#### **Sliced Turkey, Dressing & Gravy**

w/ Your Choice of Dressing:

#### **Cornbread** \$9.00

#### **Fruit & Nut** \$10.00

#### **Autumn Spiced Turkey Breast** \$8.50

GF/DF \*Seasonal (Available October-March)

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

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## PORK

\*Current Market Pricing & Availability Will Apply

<b>Pulled Pork</b> GF/DF Slow Braised Pork w/ <b>Choice of: BBQ or Teriyaki.</b> Served w/ Slider Buns.	<b>\$6.50</b>	<b>Pork Pot Roast</b> *Can be Made GF Potatoes, Onions & Carrots In White Wine & Pork Stock.	<b>\$8.00</b>
<b>Roasted Pork Tenderloin Slices</b> 6oz. <b>Choice of:</b> <b>Demi-Glace</b> DF <b>Michigan Cherry Port Red</b> DF/GF <b>Apricot Dijon Reduction</b> GF/DF	<b>\$8.00</b>  <b>\$8.50</b>  <b>\$8.50</b>	<b>Dearborn Ham Slices</b> GF/DF <b>Choice of:</b> Honey Glazed or Michigan Cherry Reduction <b>Brats &amp; Kraut</b> GF/DF German Style w/ Potatoes, Apples & Caraway <b>BBQ Pork Baby Back Ribs</b> GF/DF 1/4 Slab. *2 Per Serving. Slow Cooked w/ our Homemade BBQ Sauce	<b>\$7.50</b>  <b>\$9.50</b>  <b>\$13.75</b>

## FISH

\*Current Market Pricing & Availability Will Apply

<b>Salmon (6 oz)</b> Preparation: Grilled, Roasted or Blackened Choice of: <b>BBQ</b> GF/DF <b>Piccata</b> <b>Teriyaki</b> *Can be GF <b>Dill Cream</b> GF <b>Maple Dijon</b> GF/DF	<b>13.00</b>
<b>Cod (6 oz)</b> Preparation: Grilled, Roasted or Blackened Choice of: <b>Piccata</b> <b>Herb-Crusted</b> DF * <b>Dill Cream</b> <b>Mediterranean</b> GF *Can be DF w/ Olives, Tomatoes, Feta & Capers	<b>12.00</b>
<b>Mahi Mahi (6 oz)</b> Preparation: Grilled, Roasted or Blackened Choice of: <b>Tropical Fruit Salsa</b> GF/DF <b>Pico de Gallo</b> GF/DF <b>Teriyaki</b> *Can Be GF <b>Mediterranean</b> GF *Can be DF w/ Olives, Tomatoes, Feta & Capers	<b>13.50</b> <b>13.50</b> <b>13.00</b> <b>13.00</b>

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# ENTREES

## VEGETARIAN / VEGAN

\*All Items Priced Per Serving Unless Marked Otherwise

<b>Ratatouille</b> GF/Vegan. Eggplant, Zucchini, Yellow Squash, Tomatoes, Bell Peppers, Onions, Garlic & Herbs	\$9.00	<b>Lasagna Marinara</b> V. Sold in Servings of 12	\$8.00
<b>Vegetable Rosa</b> V. Spanish Rice, Bell Peppers, Zucchini, Yellow Squash, Onions, Garlic, Salsa & Shredded Cheddar Jack Cheese	\$7.00	<b>Vegetable Lasagna</b> V. Mixed Vegetables & Variety of Cheeses w/ <b>Your Choice of:</b> Marinara or Alfredo	\$9.00
<b>Broccoli Divan</b> V. Broccoli, Cauliflower, Carrots & Cheddar Jack in a Curry Lemon sauce over Rice Pilaf	\$6.00	<b>Pasta Primavera</b> V. w/ Penne, Broccoli, Cauliflower, Carrots <b>Your Choice of Sauce:</b> Basil Pesto Cream, Tuscan, Alfredo, Palomino or Marinara	\$8.00
<b>Stuffed Portobello Mushroom</b> V. *Can be GF Upon Request Stuffed with a Variety of Cheeses, Roasted Veggies & Breadcrumbs Choice of: Marinara or Roasted Red Pepper Coulis	\$9.00	<b>Forestiere Pasta</b> V. Penne Pasta w/ Wild Mushrooms in Madeira Cream	\$9.00
<b>Roasted Stuffed Peppers</b> V/GF * Can be Vegan Upon Request w/ Artichoke Hearts, Feta, Mixed Vegetables, Brown Rice & Quinoa <b>Choice of:</b> Marinara or Roasted Red Pepper Coulis <b>Add Tofu for 1.00</b>	\$7.00	<b>Three Cheese Penne</b> V. w/ Marinara & Italian Cheeses	\$8.00
<b>Roasted Portobello Caprese</b> V/GF. Sliced Tomatoes, Basil, Mozzarella, Extra Virgin Olive Oil & Marinara	\$9.00	<b>Penne Palomino</b> V. Penne w/ Spinach in a Creamy Marinara	\$8.00
<b>Eggplant Parmesan</b> V. Breaded Eggplant Baked w/ a Variety of Cheeses and Marinara	\$8.00	<b>Pad Thai</b> Vegan/GF *Contains Nuts Stir-Fried Mixed Vegetables & Rice Noodles <b>Add Tofu for 1.00</b>	\$8.00
<b>Butternut Squash Ravioli</b> V. <b>Your Choice of:</b> Sage Cream Sauce, Butternut Squash Coulis or Southwestern Sauce w/ Corn & Black Beans	\$11.00	<b>Black Sesame Vegetable Stir-Fry</b> Vegan *Can be GF Upon Request Stir-Fried Vegetables w/ Teriyaki over Rice Pilaf <b>Add Tofu for 1.00</b>	\$7.00
<b>Grilled Vegetable Melange</b> GF/Vegan Marinated & Grilled Eggplant, Onion, Zucchini, Yellow Squash, Bell Peppers & Portobellos <b>Your Choice of:</b> Marinara or Roasted Red Pepper Coulis	\$8.00	<b>Sesame Vegetable &amp; Tofu Stir-Fry</b> Over Quinoa Vegan *Can be GF Upon Request Stir-Fried Vegetables w/ Teriyaki over Quinoa	\$8.00
<b>Spicy Vegetable Panang</b> GF/Vegan Stir-Fried Vegetables in Red Curry Coconut Milk Cream over Rice Noodles	\$8.00	<b>Coconut Curry Vegetable Rice</b> GF/Vegan/Soy Free Mixed Vegetables w/ Garlic, Ginger, Coconut Milk, Mango Chutney & Mild Curry Powder over Steamed Rice	\$8.00
		<b>Apple Walnut Stuffed Acorn Squash</b> GF/Vegan *Seasonal (September-February) w/ Apple Cider Reduction	\$7.00
		<b>Vegetarian Enchiladas</b> V Layered Flour Tortillas w/ Refried Beans, Sautéed Onions, Peppers, Cheese & Red Enchilada Sauce	\$6.00