



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
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

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/ Apple Glaze, Lemon & Fresh Rosemary
\$5.50

Almond-Crusted Chicken Breast (GF)

Chicken Breast Almond Coating w/ 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

Breaded Chicken Breast topped w/
Italian Bread Crumbs, Marinara Sauce,
& Blend of Italian 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 in a
Marsala Reduction
\$6.75

Tuscan Chicken

Sautéed Chicken Breast in a Lemon &
Parmesan Cream Sauce w/ Italian
Herbs & Sun-Dried Tomatoes (Contains
Dairy & Soy. Can be Made Gluten Free
Upon Request)
\$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

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

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 Caper 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 Velouté
\$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

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

+Grilled Salmon

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

+Mediterranean Sole/Cod (GF)

(8 oz.) baked w/ Olives, Tomatoes, Feta, & Capers
\$12.00

+Grilled Mahi Mahi

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

+Basil Crusted Sole

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

+Seafood Jambalaya

w/ Shrimp, Andouille Sausage, & Rice
\$11.00

+Pistachio Crusted Atlantic Sole/Cod (GF/DF)

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

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

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

Eggplant Parmesan

(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

GF - Gluten Free

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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