



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

PLATED SAMPLE MENU OPTIONS:

1 ENTRÉE PER GUEST (CHOOSE 2 OPTIONS): \$46.95/GUEST

DUAL PLATED- 2 ENTRÉES PER PLATE PER GUEST: \$51.95/GUEST

ADDITIONAL MENU ITEMS AVAILABLE UPON REQUEST AT MARKET PRICING AND SEASONAL AVAILABILITY INCLUDING: SEAFOOD, FILET MIGNON, TOURNEDOS & PRIME RIB ETC.

MIDWESTERN FAVORITE

Steak Diane (GF)

Tenderloin Medallions w/ Brandied Herb Reduction, Sautéed Mushrooms & Finished w/ Cream

Savory Yukon Gold Mashed Potatoes

Broccolini with Lemon Zest

New England Salad

Cranberries and Almonds Served with White Balsamic Vinaigrette

Rosemary Focaccia Rolls

Served with Roasted Garlic Butter

MICHIGAN DELIGHT

Traverse City Chicken (GF)

Marinated Grilled Chicken topped w/ Dried Cherries, Pecans, and Blue Cheese w/ Apple Glaze

Roasted Fingerling Potatoes

Green Bean Medley

Michigan Cherry Salad

Tossed Greens, Dried Cherries, Glazed Walnuts, and Shredded Monterrey Jack & Cheddar Cheese w/ Raspberry Vinaigrette.

Cracked Wheat Rolls

Served with Spiced Honey Butter

PLATED PESCADO

Salmon Piccata (Subject to Market Price)

Risotto Milanese

Asparagus with Lemon Butter

Berry Wedge Salad

Baby Romaine Wedge with Gorgonzola, Mixed Dried Berries, Chopped Pecan and Raspberry Vinaigrette

Served with Mini Corn Bread Muffins

LOCAL VEGETARIAN

Grilled Vegetable Napoleon

Ruby Wild Rice Pilaf

Roasted Cauliflower Purée

Mission Salad

Mixed Greens, Craisins, Candied Pecans, Goat Cheese Crumbles with Fig Champagne Vinaigrette

Cracked Wheat Rolls

Served with Roasted Garlic

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DUAL PLATED OPTIONS

CLASSIC DUO

Beef Tenderloin Medallion Slices with Demi Glace

Florentine Stuffed Chicken Breasts

Spinach + Goat cheese Stuffed Chicken with Lemon Alfredo

Roasted Red + Yukon Gold Potatoes

Roasted Tri Colored Carrots

Granny Smith Spinach Salad

Craisins, Pecans and Gorgonzola with Champagne Vinaigrette

Rosemary Focaccia Rolls

Served with Roasted Garlic Butter

POISSON + POULET

Almond Crusted Snapper (Subject to Market Pricing)

Almond Crusted Chicken

Citrus Beurre Blanc

Oven Roasted Redskin Potatoes

Green Bean Amandine

Garden Salad

White Balsamic Vinaigrette

Mini Spicy Cornbread muffins with Honey Butter

ETHEREAL ELEGANCE

Beef Tenderloin Medallion Slices with Forestiere

Madeira Wine Reduction with Wild Mushrooms Finished with Cream

Chicken Breasts with Forestiere

Wild Rice Pilaf

Steamed Vegetable Medley

Seasoned Broccoli, Cauliflower, and Carrots

Heavenly Vineyard Salad

Cranberries, Bleu Cheese, Toasted Almonds with Poppy Seed Vinaigrette

Cracked Wheat Rolls

Served with Spiced Honey Butter

AUTUMNAL INSPIRED DUO

Pork Tenderloin with Michigan Cherry Port Wine Reduction

Mission Chicken

Marinated Grilled Chicken Breast topped w/ Candied Pecans, Goat Cheese Crumbles, Craisins & Fig Vinaigrette Drizzle.

Butternut Squash Risotto

Casino Buttered Brussels Sprouts

Michigan Cherry Salad

Tossed Greens, Dried Cherries, Glazed Walnuts, and Shredded Monterrey Jack & Cheddar Cheese w Raspberry Vinaigrette

Italian White Rolls

Served with Dilled Garlic Butter

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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.

Tapas Platter

Chorizo, Serrano Ham, Manchego & Herbed Goat
Cheese Spread, Spanish Olives, Marinated Tomato &
Peppers served w/ Herbed Flat bread.

Orchard Fruit Platter (GF)

Seasonal Fruit including: Melons, Grapes, and Berries

Antipasto Platter

Italian Meats & Cheeses w/ Marinated Mushrooms,
Artichokes, Olives, Roasted Red Peppers & Banana
Peppers served w/ Bistro Sauce & Gourmet Cracker
Platter.

Fresh Vegetable Cruudités (GF)

Seasonal Garden Vegetables may include: Cauliflower,
Broccoli, Cucumbers, Radishes, Peppers, Carrots &
Celery. Savory Vegetable Dip or Hummus

Domestic Cheese & Gourmet Crackers

Swiss, Medium Cheddar, Co-Jack & Pepper Jack served
w/Gourmet Crackers

Whole Grain Mustard & English Ale Cheddar Fondue

Cheddar, Ale, Whole Grain Mustard Parmesan,
Asiago, Romano & Neufchâtel Cheeses.
Served w/ Pretzels, Crostini & Tortilla chips.

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

Mini Spinach & Artichoke Brioche

Italian Sausage Puff

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.

Dipped 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
Canape.

Caprese Skewers (GF)

Mini-Fruit Skewers (GF)

Melons, Grape, Berries, & Pineapple on 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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