

## DINNER MENU

5-Course – \$50.00 per person, Minimum 8 people

4-Course – \$42.50 per person, Minimum 10 people

Please choose *one* item from *each* course.

Dinner includes: rolls and butter, water, coffee, and dessert.

### APPETIZERS

#### Mushroom and Phyllo Tower

Assorted mushrooms with roasted garlic, herbs, and wine, layered with crisp parmesan phyllo

#### Seafood Voulevant

Shrimp and scallops in puff pastry with a saffron sauce

#### Arrancine

A lightly breaded risotto ball filled with fontina cheese with a roasted tomato sauce and basil puree

#### Blini with Smoked Salmon

Accompanied by dill crème fraiche, cucumber, capers and red onion

#### Dungeness Crab Cakes

Served with roasted red pepper aioli

### SOUPS

#### French Onion

Caramelized Vidalia onions in rich sherry beef broth with a toasted gruyere cheese crouton

#### Cream of Asparagus

Tender asparagus pureed with roasted garlic and thyme, finished with truffled croutons

#### Wild Mushroom and Barley Soup

Broth-based soup with wild mushroom mix and barley

#### Lemon Chicken and Orzo Pasta

A flavorful poultry broth with chicken and orzo pasta, finished with lemon, parmesan and egg

#### Roasted Tomato Cream

Served with herbed croutons and shaved Parmesan cheese

#### Potato and Leek

A puree of potatoes, leeks, garlic and herbs garnished crispy prosciutto

### SALADS

#### Fresh Herb Salad

Assorted fresh herbs mixed in, field greens tossed with light champagne vinaigrette and topped with warm goat cheese crusted in walnuts

#### Spinach Salad with Warm Bacon Vinaigrette

Baby spinach, egg, mushroom, cherry tomatoes and walnuts tossed with warm bacon vinaigrette

#### Michigan Salad

Mixed greens with apples, dried cherries, walnuts, bleu cheese and raspberry vinaigrette

#### Asparagus Salad

Mixed greens with marinated asparagus, oranges, pine nuts, and cheure cheese tossed with citrus vinaigrette

#### Caprese Salad

Baby spinach with sliced tomatoes, fresh mozzarella, basil, and balsamic vinaigrette

### CHEF'S DESSERT SELECTION

Served with  
Fresh Brewed Coffee

### ENTRÉES

#### Salmon Filet

Roasted Beef Tenderloin  
(\$5.00 supplemental charge)

#### Sautéed Walleye

#### Roasted Pork Tenderloin

#### Herb Grilled Shrimp

Pan-Seared Airline  
Chicken Breast

#### Roasted Vegetable Polenta

Grilled Beef Tenderloin  
Medallion and Petite  
Lobster Tail  
(\$10 supplemental charge)

#### Pan Seared Duck Breast

#### Roasted Lamb Chops

#### Herb Roasted Quail

Please inform us of any dietary needs when menu is selected.

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