



Appetizer Menu

"Biscuits & Gravy" biscuit bread pudding, bites, pulled pork, apple relish
Pierogi, house-made, braised short rib, horse radish sauce, pickled red onions
Arancini, (crispy Italian rice balls) mozzarella, provolone, roasted tomato sauce
East Coast Crab Cakes, Jumbo lump crab meat, whole grain mustard, green onions, lemon preserve tartar sauce
Wild Mushroom Tartlets, boursin cheese, chives, crispy phyllo
Caprese Skewer, marinated mozzarella, tomato, basil
South Carolina Pulled Pork Sliders, Citrus braised pulled pork, southern slaw, brioche bun
Moroccan stuffed mini peppers (vegan upon request) sweet potato, carrot, raisins, o.j., couscous, chermoula sauce
Quesadillas, pork carnitas, queso fresco, tomato salsa
Truffle deviled eggs, Dijon mustard, crème fraiche, chives
Greek meat balls, house-made, lamb, tzatziki sauce
Italian meat balls, fire roasted marinara sauce
Shrimp Cocktail

Shooters

Chilled cucumber & dill, Boursin cheese, avocado mousse lemon, jumbo lump crab
Smoke salmon mousse, roasted tomato jam, cucumber citrus relish
Beef tartare, prime beef tenderloin, capers, onions, garlic, mustard vinaigrette, Italian parsley, egg emulsion sauce, rye crostini

Boards

Cheese board, assorted domestic & imported cheeses, mustards, dried fruit, gourmet crackers, breads & other traditional accompaniments
Vegetable board, assorted vegetables prepared several ways. Raw, roasted, grilled and pickled. Served with garden ranch & garlic sauce
Fresh fruit, assortment of fresh seasonal fruit, yogurt dipping sauce
Meat board, house made & imported cured & smoked meats, pickled vegetables, mustards, grilled baguette bread & other traditional accompaniments
Aromatic poached shrimp, classic cocktail sauce, whole grain mustard slaw
Everything bagel salmon gravlox, cucumber relish, minced red onion, egg, chive sour cream, bagel chips (feeds 15 people)

Taco Station

Grilled red snapper, cilantro slaw, pico de gallo, lime crème fraiche, corn tortillas
Pork carnita (citrus braised pork shoulder)
Grilled vegetables



Chowhound's "Strolling" Appetizer Menu

Short Rib Pierogi

Pan fried, braised short rib, horseradish crème fraiche, roasted beet relish

Arancini

Little Italian rice balls, mozzarella, provolone & parmesan cheese, roasted tomato puree, arugula pesto

Wild Mushroom Tartlets

Boursin cheese, chives, puff pastry, English pea & leek puree

Asparagus Bisque

Lobster croquette, hickory smoked bacon-tomato jam

Moroccan Lamb Stuffed Mini Peppers

Braised lamb shoulder, dried fruit, charmoula sauce, red pepper veloute, labneh sauce

Shrimp & Grits

Sauteed shrimp, lemon-white wine butter sauce, Andouille sausage, white cheddar creamy grits, fresno peppers, chervil

French Toast Bread Pudding

Cream cheese, mix berries, pure maple syrup, winter spiced mousse



Chowhound Buffet

Entrees

Boneless roasted chicken breast, white wine citrus sauce.

Parmesan crusted salmon, whole grain mustard sauce.

Michigan Cornmeal crusted Walleye, whole grain mustard dijonaise

Braised brisket, carrots, parsnips, leeks, cabernet natural sauce.

Porchetta, pork tenderloin, pork loin, salsa verde.

Pan roasted sirloin, button mushrooms, soy, rosemary

House made Greek meat balls, lamb, tzatziki sauce.

House made Italian meat balls, roasted tomato sauce.

Coconut braised chicken, red curry, sweet peppers, bean sprouts, green onions.

Italian sausage, carmelized onions, shaved garlic, sweet roasted bell peppers, fresh herbs

Mediterranean Chicken, artichokes, olives, fresh herbs, tear drop tomatoes, lemon

Burgundy Braised Chicken, Airline chicken breast, apple smoked bacon, button mushrooms, roasted pearl onions, root vegetables, natural sauce

Roasted Prime Rib, rosemary, garlic, Dijon-horseradish rub, au jus, horseradish sauce

Roasted N.Y. Strip Loin, sliced Manhattan style, salsa verde

Fresh Pasta Bolognese, pick your favorite pasta, classic meat sauce, fresh herbs, roasted garlic parmesan panko crumbs

Moroccan Stuffed Peppers, sweet potato, butternut squash, carrot, dried fruit, charmoula sauce, cous cous

Ricotta Gnocchi, hand rolled, seasonal vegetables. Chef John will design your vegetarian dish with your favorite vegetables

Starches

Herb crusted red skin potatoes

Parmesan creamy polenta

White cheddar creamy grits

Classic potato au gratin potatoes

Whipped potatoes

Quinoa & wild rice pilaf

Tri color cous cous

Savory leek bread pudding

Country buttermilk bread pudding

Ziti pasta with roasted tomato sauce, crispy bread crumbs

Grown up mac & cheese

Vegetables

Green beans with almonds or “Greek Town” stlye

Roasted vegetables, cauliflower, Brussels sprouts, caramelized carrots

Honey roasted carrots & parsnips

Cream of corn, cilantro, lime zest, smoked paprika

Charred asparagus

Seasonal vegetable ratatouille

Braised rainbow swiss chard

Roasted beets, lemon vinaigrettes



Four Course Dinner

Ricotta Gnocchi

Pan fried, roasted sweet potato, parsnip, dried fruit, sage, Asiago,

Wild Mushroom Bisque

Truffle, brie ravioli, tomato marmalade

N.Y. Strip

Herb crusted strip loin, fennel & potato gratin, parmesan garlic panko crumbs, chimichurri sauce, bacon braised greens

German Chocolate Bread Pudding

Toasted coconut frosting, house espresso ice-cream, pomegranate



Michigan Summer

Baby Back Ribs

Boneless, kohlrabi slaw, whole grain mustard vinaigrette, creamy corn bread muffin

Summer Corn Chowder

Lake Superior smoked white fish, tomato jam, marble potatoes

Summer Greens

Pickled watermelon, citrus-honey scented labneh, vine ripened tomato, toasted almonds, baby mozzarella, fresh herb vinaigrette

Balsamic Hanger Steak

Grilled, warm fingerling potato salad, smoke blue cheese, pickled red onion

Strawberry Short Cake

Sweet biscuit, Classic vanilla white chocolate ice cream



Michigan Craft Beer Dinner

Shrimp & Grits

Sautéed shrimp, o.j. braised pork shoulder, Andouille sausage grit cake, fresno peppers

Griffin Claw Brewing Company Screamin Pumpkin Ale, Birmingham

Autumn Bisque

Sweet potato, toasted chestnuts, apple cider, golden beets, chicken confit, cardamom

Vander Mill Totally Roasted Cider, Spring Lake

Apple Smoked Brisket

Southern spice rub, pepper jack “tator tot”, pickled turnips, persimmons

Short’s Brewing Company Autumn Ale, Bellaire

Stout Chocolate Pudding

New Holland Dragon’s Milk Stout, salted pretzel crème anglaise



The Sea

Lobster Ravioli

House made, Maine lobster, Grand Traverse Riesling vanilla butter sauce, tomato marmalade, basil oil

Oyster Rockefeller Soup

Shucked oysters, sautéed spinach, bacon jam, parmesan cheese, pernod liqueur

Charred Spanish Octopus

Arugula, plantain and chorizo fritters, smoke sofrito, chile-lime aioli, good olive oil, lemon

Snake River Farms Sturgeon

Wood grilled, savory country biscuit bread pudding, mix berry gastrique, grilled asparagus, charred peach relish

Chilled Strawberry Basil Soup

Champagne sorbet, basil oil, sweet brioche croutons



Chowhound's Plated Entrees

Boneless roasted chicken breast

White wine citrus sauce, mandarin orange, grape tomato & fennel relish, fresh herb crusted red skin potatoes, green beans

Parmesan crusted salmon

Lemon vinaigrette, wild rice & quinoa pilaf, roasted beets

Pan roasted sirloin

Herb crusted fingerling potatoes, roasted Brussels sprouts & cauliflower, button-mushrooms, natural sauce, rosemary

Chef John's signature braised lamb

Cabernet braised lamb shoulder, rosemary, mint, carrots & parsnips, white cheddar grits, salsa verde

Lake Superior cornmeal crusted walleye

Herb crusted redskin potatoes, creamed corn off the cob, whole grain mustard sauce

Seafood linguine

Shrimp, bay scallops, salmon, bacon, crispy kale, cherry tomatoes, lobster white wine cream sauce, fresh linguine, toasted parmesan crumbs

Herb crusted prime rib

Horseradish béarnaise sauce, roasted beets, baked mac & cheese soufflé

Porchetta

Roasted loin, pork tenderloin, white cheddar creamy grits, caramelized carrots & parsnips

Land & Air

Petite filet mignon, Dijon hollandaise, garlic-whipped potatoes, boneless roasted chicken breast, tomato & fennel relish, French green beans

Beef tenderloin - Manhattan style

Creamed wild mushrooms, savory leek brioche bread pudding, grilled asparagus, roasted tomato, pickled turnips



Chowhound's Combination Package

Cheese & Fruit Display

Assorted domestic & imported cheeses, fruit, berries, nuts, crackers, breads & other traditional accompaniments

Hors d'oeuvre

Wild mushroom tartlets, phyllo dough, Boursin cheese, chives, Petite B.L.T's, smoked pork loin, little gem lettuce, roasted tomato marmalade, garlic aioli, Romeo peach gazpacho, ginger, o.j., avocado mousse

Strolling Buffet

Mexican street corn off the cob, house-made cotija, smoked paprika, lime, cilantro Heirloom roasted beet salad, fresh ricotta, watermelon, orange segments, fresh herbs, lemon vinaigrette, Zingerman's white cheddar creamy grits, Michigan tomato & summer, ratatouille, Coriander crusted tri tip sirloin, braised fingerling potato salad

Pasta Action Station

Hand made gnocchi, fresh linguine, roasted tomato sauce, arugula pesto, E.V.O.O., Italian meatballs, seasonal vegetables, parmesan cheese, bacon & gluten free pasta

Dessert station

Mini red velvet cup cakes, cream cheese frosting, Cheese cake shooter parfaits
Gourmet lemon bars, raspberry compote