

Dinner

POULTRY ENTRÉES

Chicken Marsala

breast of chicken sautéed with mushrooms in a marsala wine sauce

Zesty Lemon Chicken

breast of chicken baked or grilled and topped with a creamy zesty lemon sauce

Pappare Chicken

breast of chicken baked or grilled and topped sundried tomatoes and artichokes in a creamy garlic sauce

Chicken Scampi

breast of chicken sautéed in a garlic wine butter sauce

Herb Chicken

stuffed with spinach, pesto and mushrooms

Southwest Cilantro Lime Chicken

breast of chicken seasoned and grilled topped with a mango salsa

Bruschetta Chicken

breast of chicken layered with diced tomatoes, mozzarella, seasoned bread crumbs and Italian herbs

Honey Bird Chicken

tender chicken marinated and brushed with a cumin honey glaze. A customer favorite!

Ancho Chicken with Corn Relish

marinated chicken breast sprinkled with ancho spices

BBQ Chicken

marinated chicken breast brushed with our award-winning BBQ sauce

Lemon Fennel Chicken

marinated chicken breast with lemon and herb topped with a lemon fennel salad

Honey Dijon Chicken

breaded chicken breast with a honey dijon mustard glaze

VEGETARIAN & PASTA ENTREES

Lasagna

choice of spinach, bianco or marinara

Spaghetti with Meat Sauce

spaghetti with our own secret ingredient meat sauce

Pasta Mediterraneo

cavatappi noodles tossed with olive oil, garlic, Kalamata olives, artichokes and diced tomatoes

Roasted Vegetable Pasta with Goat Cheese

goat cheese, fresh parsley and lemon juice

Baked Mac and Cheese

five-cheese sauce

Marinated Portabella Mushrooms

portabellas marinated in an Italian seasoning then stuffed with quinoa and goat cheese filling

Risotto

seasonal flavors available

Pasta alla Vodka

diced onion and tomatoes sautéed with butter or olive oil then tossed in vodka, heavy cream and parsley

Pumpkin Tortellini

cheese tortellini with a pumpkin alfredo sauce and topped with goat cheese, raisins and pumpkin seeds

Sweet Potato Cannelloni

pasta sheets filled with mashed sweet potato then topped with a béchamel sauce

Lemon Basil Fennel Pasta

bowtie pasta in a lemon basil cream sauce then tossed with fresh basil and fennel

FISH ENTREES

Salmon (add \$3)

citrus or maple glazed

Tilapia

with lemons and tartar sauce

Citrus Grilled Shrimp (add \$3)

blend of citrus juice and fresh herbs

Emeril Shrimp (add \$3)

a combination of heat and sweet, grilled onsite
and served room temperature

Crab Cakes (add \$3)

lump crab meat mixed with diced pepper, green
onion, corn, panko, mayonnaise and Old Bay.

Served with remoulade sauce

PORK ENTREES

Pork Tenderloin

cranberry, apple fennel or pineapple chutney (ask
about more options)

Polish Kielbasa

Kielbasa with peppers and onions

BBQ Pork Ribs

our award-winning BBQ ribs!

Honey Glazed Spiral Ham

succulent ham basted in a honey glaze, slow
roasted and spiral cut

Pork Pot Roast

with root vegetables

Pulled Pork

ask about our flavor profiles and sauces

Pig Roast

whole pig roasted and stuffed (pre-carved) with
kielbasa, peppers and onions served with 3
sauces (choose from plum, sweet/sour, honey
mustard, house-made BBQ, Jack Daniels BBQ)

Porchetta

pork loin rubbed in Italian herbs, olive oil and
garlic then wrapped in fresh pork belly roasted to
crispy brown

BEEF ENTREES

Michigan Pot Roast (add \$1.30)

tender red wine-braised beef slowly cooked with
potatoes and carrots in rich, flavorful gravy

Beef Brisket

ask about our flavor profiles and sauces

Guinness Stout Brisket

brisket slow cooked with our famous dry rub then
sliced thin and topped with a mustard stout sauce

Corned Beef with Cabbage

slow roasted tender corn beef with fresh steamed
cabbage

Beef Tenderloin Tips

beef tenderloin tips in mushroom wine sauce

Swiss Steak

tender cube steak in a pan gravy with sautéed
peppers and onions

Beef Stroganoff

tender chunks of beef in a mushroom sauce
served over a bed of egg noodles

Meatballs

Asian, cranberry, BBQ, sweet and sour or Swedish

Steamship Round of Beef

garlic crusted slow roasted round of beef, hand
carved at the buffet

Prime Rib of Beef (market price)

herb crusted and slow roasted served with au-jus

Fabulous Beef Tenderloin (market price)

oven roasted with just two secret ingredients for a
fabulous tenderloin

Sizzler Steaks (market price)

marinated in our own secret recipe – grilled onsite

Beef Short Ribs (market price)

choice of flavor profiles

Sides

STARCHES

Whole Herb Red Skin
Loaded Mashed
Garlic Yukon Mashed
Baked with Sour Cream
Potato Gratin
Tri-Roasted Potato Medley
Twice Baked
Baked Sweet Potato with Brown Sugar
Sweet Potato Casserole
Rissolle Potatoes
Cheesy Grits
Whole Grain Medley
Wild Rice OR Rice Pilaf

VEGETABLES

Corn, Corn O'Brien OR Mexican Corn
Green Bean Rivera Blend OR Almandine
German Green Beans
Mixed Vegetable Medley
Honey Glazed Baby Carrots
Balsamic Roasted Vegetables
Baked Butternut Squash
Roasted Butternut Squash *Chipotle Cilantro*
Veggie Hash
Mashed Root Veggies
Steamed Parsnips and Carrots
Roasted Cauliflower
Steamed Broccoli
Grilled Asparagus
Grilled Seasonal Veggies
Acorn Squash

BREADS | Choose 1 | included with all buffets

Assorted Breads
Biscuits with Honey Butter
Cornbread with Honey Butter *a client favorite*

Coffee Service | included with all buffets
Fresh roasted coffee served with cream & sugar

SALADS

Garden Salad –greens, tomatoes, cucumbers, red onions, croutons, house ranch dressing
Cole Slaw – creamy mayo-based dressing
Caesar Salad – traditional

SPECIALTY SALADS - add \$1 per guest

Broccoli Cauliflower Salad - broccoli, cauliflower, red onion, bacon, sunflower seeds, craisins, sweet/tart dressing
Harvest Root Vegetable Salad - beets, carrots parsnips, radishes, spinach, almonds, garbanzo beans, balsamic dressing
Grape Salad – grapes, pecans and brown sugar in a sweet sauce.
Corn Relish - corn, tomatoes, mayo, lime juice, fresh basil, red onion, red pepper, cilantro
Strawberry Spinach Salad - baby spinach with sliced strawberries, candied nut, red onion with our house poppy seed dressing
Apple salad - torn romaine, frisee, shaved fennel with red and green apple slices, gorgonzola cheese and sherry mustard vinaigrette
CC Signature Salad - spring mix with goat cheese, mandarin oranges, pecans, red onion, balsamic vinaigrette
Greek Salad – greens with tomato, cucumber, red onion, black olives, feta cheese & Greek dressing
Tabbouleh - tomatoes, parsley, mint, bulgur or couscous and onion; seasoned with olive oil & lemon
Cosmo Salad – mixed greens, goat cheese, candied nuts, craisins, red onion, house poppy seed dressing
Minty Roasted Veggie Hummus Salad – basil infused hummus topped with veggies roasted with olive oil, basil, salt & pepper
Kale Salad - kale, edamame, red onions, carrots, blueberries, craisins, sunflower seeds, sweet/tart dressing
Super Kale Salad – kale, pecans, sweet potatoes, cranberries, and red onions in a sweet/sour dressing
Add Plated Salad Service (\$2 per guest) Salad and dinner rolls will be served to your guests tableside

BASIC BUFFET PRICING | pricing based on a minimum of 75

1 Entrée with 3 sides | \$12.70

1 Entrée with 4 sides | \$13.90

2 Entrées with 3 sides | \$15.00

2 Entrées with 4 sides | \$16.25

Additional Entrée \$2.15 per person

Additional Side \$1.10 per person

FAMILY STYLE SERVICE – typically \$5 additional per guest.

Family style service (*platters and bowls of delicious food brought to your guest tables for your family and friends to pass amongst themselves.*) is a great option for an interactive feel. Not all venues work well for this type of service. If you're interested in this option, please inquire about logistical issues and pricing for your chosen venue.

TABLE SERVICE OPTIONS

Dressy Casual (included)

This option includes all necessary basic disposable tableware. Disposable tableware will be placed at the buffet. All food and beverages will be served buffet style. Carafes of ice water will be on each guest table.

Cocktail Dress (\$3 per guest)

This option includes upscale disposables with a linen napkin placed at your guest tables. All food and beverages will be served buffet style. Carafes of ice water will be on each guest table.

Black Tie (\$5 per guest)

This option includes complete china tableware and linen napkins. Your guest tables will be set with your choice of our 3 china patterns. All food and beverages will be served buffet style. Carafes of ice water will be on each guest table.

Vintage China Service (\$7 per guest)

A beautiful collection of eclectic vintage china with linen napkins.

*we are happy to accommodate smaller groups, please ask for pricing for groups under 75.