



Reception Enhancements

Butler Passed Hors D'oeuvres – One Hour Choice of Three

Mushroom Caps with Sausage Stuffing
Mushroom Caps with Spicy Crab Stuffing
Cilantro Lime Mango Chicken in Phyllo Cups
Basil Bruschetta on Garlic Crostini
Ham and Swiss with Spicy Mustard Pinwheels
Roast Beef and Onion Jam Pinwheels
Sesame Ginger Chicken Strips
Thai Beef Peanut Satay
Thai Chicken Peanut Satay
Antipasto Skewers
Vegetable Samosas
Crab Rangoons

International and Domestic Cheese and Cracker Display

Fresh Garden Crudite Display

With Assorted Dips

Fruit Display

Wedding Dinner Buffet

Includes:

Seasonal Greens
with Assorted Toppings and Dressing

Fresh Baked Bread and Whipped Butter
Coffee and Tea Service
Chef Selection of Appropriate
Starch and Vegetable

Starters

(Choose Two)

Cilantro Lime Healthy Slaw
Asian Salad
Creamy Potato & Egg Salad
Tomato and Cucumber Salad
Three Bean Salad
Mediterranean Potato Salad
Chick Pea and Chorizo Salad
Green Beans and Apple Smoked Bacon Salad

A service charge of 10%, administrative fee of 12% and state tax of 6% will be added to the above prices.



Wedding Dinner Buffet Options Continued:

Entrée's

Penne Vodka

With Green Peas and Grilled Garlic Bread

Basil & Garlic Crusted Farm Raised Salmon

With Tomato Butter Sauce

Beer Braised Top Round

With Aromatic Vegetables

Breaded Chicken Breast

With Spicy Tomato Sauce

Vegetarian Baked Ziti

With Tomatoes, Parmesan Cheese, Fresh Herbs, Artichokes and Baby Spinach

Baked Tilapia

With Panko Chive and Asiago Crust, Drizzled with Tomato Caper Beurre Blanc

Herb Roasted Pork Loin

With Tomato Jam and Charred Button Mushrooms

Chicken Piccata

Sautéed Chicken Breast, with Lemon Caper Butter Sauce

Two Entrée Buffet

Three Entrée Buffet

Supplemental Offerings

Fresh Tomato & Mozzarella Salad

With Fresh Basil, Extra Virgin Olive Oil and Balsamic Syrup

Cajun Shrimp Slaw with Fried Shallots

Grilled Chicken and Citrus Fennel Salad

Beef Tenderloin

With Pearl Onion Port Wine Sauce and Crisp Vidalia Onions

Herb Garlic Roasted Boneless Rib Eye Loin

With Red Wine Sauce and Crisp Match Stick Potatoes

Shrimp Scampi with Linguine

With Parmesan Cheese and Garlic Bread

Thai Red Curry Chicken

With Eggplant, Green Peas, Carrots, Potatoes and Peppers

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Plated Dinner Options

Dinners Include:

H House Salad

Seasonal Greens
with Julienne Vegetables, Tomatoes, Cucumber,
Kalamata Olives, and Balsamic Vinaigrette

Fresh Baked Bread and Whipped Butter
Coffee and Tea Service
Chef Selection of Appropriate
Starch and Vegetable

First Course

(Upgrade Your House Salad -Choose One)

Greek Salad

Romaine, Kalamata Olives, Tomatoes, Bell Peppers, Red Onions,
Feta Cheese, Lemon Oregano Caper Vinaigrette

Local Salad

Crisp Greens with Dried Traverse City Cherries, Tomatoes,
Cucumber, Apples, Pine Nuts, Raspberry Mustard Vinaigrette

Traditional Caesar Salad

Crisp Romaine, Garlic Croutons,
Parmesan Cheese, Creamy Caesar Dressing

Traditional Shrimp Salad

Tender Cooked Shrimp with Cocktail Sauce and Lemon Wedge

Second Course

(Choose Two)

Grilled Chicken Breast

Wild Mushroom Red Wine Sauce

Bolognese over Penne Pasta

Served with Garlic Bread

Pan Seared Farm Raised Salmon

Avocado Wasabi Puree

Breaded Pork Medallion

Tonkatsu Sauce

Deviled Crusted Pork Chop

Shallot Red Wine Sauce

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Plated Dinner Options Continued:

Chicken Penne Primavera

Extra Virgin Olive Oil and Garlic Bread

8 oz Grilled New York Strip Steak

Red Wine Sauce and Fried Tabasco Onions

Grilled Chicken Gnocchi

Italian Sausage, Roasted Peppers and Tomato Confit

8 oz Blackened Rib Eye Steak

Pearl Onion Demi

Oven Roasted Statler Chicken Breast

with Champagne Sauce

7 oz Horseradish Crusted Salmon

with Tomato Caper Beurre Blanc

Pecan Crusted Cod

with Green Pepper Beurre Blanc

5 oz Petit Filet Mignon

Sautéed Jumbo Shrimp Scampi

Over Linguine

5 oz Petit Filet Mignon and 5 oz Salmon

With Mushroom Ragout and Lemon Chive Beurre Blanc

10 oz Statler Chicken Breast and 5 oz Filet Mignon

Third Entrée Surcharge

\$7/per person

Vegetarian Choices Available on Request

Selections due 72 hours in advance

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After Glow Offerings

(Available For 90 Minutes)

House Made Pizza (12")

Delicious, Fresh, Homemade Pizza from the H Kitchen

Two Cheese
Vegetable
Pepperoni
Sausage

Candy Station

Assorted Candies to Include: Gummy Bears, Malted Milk Balls, Plain M&Ms, Jelly Beans, Dessert Pastels, Chocolate Caramels and Orange Sugar Slices

Viennese Table – Tier One

Vanilla Napoleon
Strawberry Shortcake Petit Fours
Mocha Petit Fours
Brownies
New York Cheesecake Bites
Chocolate Chip Cookies

Viennese Table -Tier Two

Caramelized Cream Puffs
Raspberry Tartlets
Brownie Cheesecake Bars
Chocolate Mousse Petit Fours
Chocolate Cognac Biscotti
Seasonal Macaroons

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Wedding Cake Menu

Sponge Cake Flavor Choices:

Vanilla Sponge
Chocolate Sponge
Almond Sponge

Filling Flavor Choices:

Chocolate Mousse
White Chocolate Mousse
Cappuccino Mousse
Strawberry Shortcake
Vanilla Cream

Fresh fruit filling - additional charge of \$1.00 per person

Cake Pricing

(Round cakes only)

6" cake serves 16

\$55
\$65 with rolled fondant

8" cake serves 30

\$105
\$120 with rolled fondant

10" cake serves 40

\$140
\$160 with rolled fondant

12" cake serves 50-60

\$190
\$220 with rolled fondant

14" serves 70-80

\$262
\$300 with rolled fondant

All cakes are 4" tall and come standard with Butter Cream Icing, unless fondant is requested.

Tiered cake options are available and subject to the prices above.

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