

Reception Selections

cold hors d'oeuvres (priced per dozen)

blue cheese stuffed peppadew peppers	\$21
tuna nicoise skewers	\$31
curry deviled eggs	\$9
cilantro lime mango chicken in phyllo cups	\$18
blackened shrimp and pineapple in phyllo cups	\$26
basil bruchetta on garlic crostini	\$8
roast beef and horseradish pinwheels	\$14
antipasto skewers	\$14
ham and swiss with spicy mustard pinwheels	\$14
smoked whitefish canapes	\$24

hot hors d'oeuvres (priced per dozen)

mushroom caps with sausage stuffing	\$18
mushroom caps with spicy crab stuffing	\$24
mushroom caps with pepper jack and artichoke stuffing	\$18
sesame ginger beef brochettes	\$22
falafel bites	\$11
blackened beef on skewers	\$22
sesame ginger chicken strips	\$14
thai chicken peanut satay	\$14
teriyaki chicken on skewers	\$14
candied bacon	\$11
crab rangoons	\$20
mini curried vegetable phyllo cups	\$16
breaded mozzarella sticks with marinara	\$10
jalapeno stuffed poppers with cilantro yogurt dip	\$16
sweet and sour meatballs	\$12
swedish meatballs	\$12

Reception Selections

Specialty Displays

enhanced cheese display

cheddar, pepper jack, smoked gouda, boursin, brie, goat cheese, parmesano reggiano with crackers and bread

\$13 per person

domestic cheese display

swiss, cheddar, provolone, colby, pepper jack with gourmet crackers

\$8 per person

fresh fruit display

chef's selection of seasonal fresh fruit

\$5 per person

fresh garden crudités with two dips

select two: ranch, french onion, raspberry honey mustard, and spicy red pepper

\$5 per person

grilled marinated vegetable platter

grilled zucchini, summer squash, carrot, asparagus, red and yellow pepper, portabella with herb oil and balsamic glaze

\$5 per person

fresh mozzarella cheese and tomato confit

cherry tomato roasted in olive oil, garlic and thyme with fresh mozzarella

\$10 per person

antipasto platter (minimum of 25 guests)

prosciutto di parma, capicola, genoa salami, provolone, havarti dill, roasted peppers, fresh mozzarella, artichokes, pepperoncini, banana rings, green olives, cherry peppers, garlic crostini

\$11 per person

tea sandwiches on white bread (choice of one per dozen)

cucumber and dill, tomato and red pepper, or artichoke and sun dried tomato

\$11 per dozen

tea sandwiches on wheat bread (choice of one per dozen)

tuna, roast beef and horseradish, or smoked salmon

\$14 per dozen

Reception Selections

Specialty Displays continued

full wheel baked brie (serves 20-30 people) french double cream brie topped with fresh berries and baked in puff pastry dough, gourmet crackers	\$60
half wheel baked brie (serves 10-12 people) french double cream brie topped with fresh berries and baked in puff pastry dough, gourmet crackers	\$30
shrimp platter 3 dozen tender jumbo shrimp, served with our own spicy cocktail sauce	\$60

Reception Enhancements

all attended stations are available for 90 minutes (minimum of 25 guests is required)
a chef attendant fee of \$100 will apply for every 75 guests.

mexican fajita station grilled chicken, seasoned flank steak or shrimp, sliced onions, mixed julienne peppers, sliced jalapeno peppers, black olives, sour cream and guacamole flour tortilla shells	\$15 per person
asian stir fry station seasoned shrimp, sliced chicken or tender beef bamboo shoots, baby corn, bok choy, mushrooms, broccoli florets, sliced carrots, hunan, sweet and sour and teriyaki sauces white rice, egg rolls	\$15 per person
carving station roasted tenderloin with port wine demi-glace angus prime rib turkey breast spiral ham an assortment of fresh breads and dinner rolls	\$market price
pasta station penne, cheese tortellini, rotini, marinara, alfredo, pesto sauces, mushrooms, diced onions, diced tomato, diced peppers, shredded parmesan, chicken or shrimp	\$15 per person

Plated Dinner Selections

choice of two predetermined entrees

all plated dinner offerings are served with:

the "H" house salad: seasonal greens with julienne vegetables
cherry tomato confit, cucumbers, kalamata olives and balsamic dressing

or

caesar salad: romaine, parmesan, croutons, caesar dressing

selection of one starch and one vegetable

gourmet breads and butter, freshly brewed coffee and tea service

starch offerings (choice of one)

buttered mashed potatoes
sun-dried tomato mashed potatoes
french onion roasted russet potatoes
rice pilaf
whole wheat penne pasta
roasted garlic mashed potatoes
smashed redskin potatoes
rosemary and lemon roasted fingerling potatoes
brown rice
couscous

vegetable offerings (choice of one)

steamed asparagus
grilled asparagus
steamed broccoli
california blend
sautéed zucchini and summer squash
green beans almondine
steamed haricot vert
honey glazed carrot
brussels sprouts

Upgraded Salads:

israeli couscous salad grilled portabella, boursin cheese, fresh peppers, champagne vinaigrette	\$3 per person
tomato confit and fresh mozzarella salad honey roasted plum tomatoes, crisp greens, fresh mozzarella cheese, sun-dried tomato vinaigrette	\$2 per person
roasted red beet salad sliced beets, arugula salad, toasted almonds, walnut balsamic vinaigrette	\$1 per person
michigan salad seasonal greens, julienned carrots, dried cherries, apples, toasted pine nuts, cherry vinaigrette	\$2 per person
asian spinach salad spinach, mandarin oranges, red onion, peppers, fried wontons, sesame ginger	\$1 per person
kale salad tuscan kale, sundried tomato, gorgonzola, toasted almonds, raspberry vinaigrette	\$2 per person

beef

pan seared petite filet of beef with bordelaise sauce	\$32 per person
oven roasted filet of beef wrapped with apple smoked bacon, mushroom red wine sauce	\$42 per person
pan seared veal scaloppini with mushrooms and artichoke hearts	\$36 per person
grilled new york strip steak with pearl onion red wine sauce	\$39 per person
roasted ribeye loin with wild mushroom sauce	\$38 per person
grilled bourbon flank steak with spicy fried onions	\$30 per person

chicken

provolone stuffed chicken scaloppini with balsamic chicken jus	\$26 per person
pan roasted natural chicken breast with wild mushroom sauce	\$28 per person
grilled natural chicken breast with basil bruschetta and lemon beurre blanc	\$29 per person
otto's chicken breast piccata lightly sautéed with lemon butter sauce	\$29 per person

pork

breaded pork medallions with tonkatsu sauce	\$26 per person
grilled porterhouse pork chop with local apple and onion confit	\$30 per person
grilled boneless pork chop forester pork loin chop with wild mushrooms, pearl onions, applewood bacon and red wine demi glace	\$28 per person

seafood

grilled swordfish with lemon thyme butter sauce	\$42 per person
chef's lump crab cake with red pepper aioli	\$30 per person
tuscan marinated shrimp with sundried tomato vinaigrette, artichoke hearts, tomato, roasted pepper and kalamata olives	\$36 per person
pan seared scallops with peas and brown butter	\$42 per person
seafood stuffed manicotti with alfredo or marinara sauce and fried leeks	\$30 per person
baked scottish salmon with horseradish crust	\$32 per person
stuffed sole with shrimp stuffing and tomato beurre blanc	\$30 per person
herb grilled salmon with lemon dill burre blanc	\$32 per person

vegetarian

tofu pad thai rice noodles, firm tofu, spicy peanut sauce and stir fry vegetables	\$25 per person
two cheese grilled vegetable manicotti alfredo or marinara sauce and fried leeks	\$23 per person
mediterranean quinoa napoleon quinoa cake layered, tomato confit, parmesan crisp and red pepper dressing	\$26 per person
grilled truffle polenta cakes with brown butter and mushrooms	\$26 per person

combination plates

beef and chicken filet with red wine sauce and chicken breast with lemon burre blanc	\$30 per person
beef and seafood filet with red wine sauce and garlic and herb grilled shrimp	\$26 per person
chicken and seafood chicken breast and salmon with lemon burre blanc	\$28 per person

*note: menu choices must be pre-determined for groups of 30 or more guests

dessert offerings

vanilla bourbon crème brulee (50 guest maximum)	\$7 per person
chocolate godiva crème brulee	\$7 per person
chocolate mousse cake with cherry brandy sauce	\$8 per person
grand marnier éclair with crème anglaise	\$6 per person
traditional tiramisu cake with dulce de leche sauce	\$8 per person
low fat yogurt mousse with pear coulis and pistachio sable	\$7 per person
new york cheesecake with raspberry sauce	\$6 per person
traverse city cherry chocolate tart with cocoa nibs, whipped cream, cherry brandy sauce	\$8 per person
blueberry panna cotta with chocolate sauce	\$7 per person
chocolate godiva cheesecake	\$6 per person
sampler: mini cannoli, chocolate mousse and mini lemon meringue tart	\$10 per person

Dinner Buffet Selections

buffets are available for 90 minutes (minimum 20 guests required)
vegetarian selections can be substituted upon request in advance

eastman buffet

\$30 per person

soup du jour

cold offerings:

traditional caesar salad
tomato, dill and cucumber salad
tuscan quinoa salad

hot offerings:

horseradish crusted atlantic salmon
with citrus beurre blanc
pan roasted chicken breast
with wild mushroom sauce
tomato and herb rice pilaf
steamed broccoli and carrots

pastry chef selection of desserts

michigan buffet

\$32 per person

soup du jour

cold offerings:

seasonal green salad
dried cherries, apples, toasted pine nuts, julienne carrots and cherry vinaigrette
grilled asparagus salad
topped with goat cheese and zinfandel vinaigrette
orzo and wild mushroom salad
with parmesan ranch dressing

hot offerings:

spinach and mushroom stuffed chicken breast
with red wine sauce
roasted tri-tip
with bordelaise
roasted rosemary potatoes
seasonal fresh green beans with shallots

pastry chef selection of desserts

10% service charge, 12% administrative fee and 6% tax will be applied to all food and beverage pricing.
All prices and menus are subject to change. 7.1.16

Create Your Own Dinner Buffet

buffets are available for 90 minutes (minimum 20 guests required)

the create your own buffet includes:

a seasonal green salad with dried cherries, apples, toasted pine nuts, julienne carrots and cherry vinaigrette

salad selections

creamy potato salad
greek salad with red wine vinaigrette
three bean salad
broccoli sesame ginger
healthy slaw with cilantro lime yogurt
german potato salad
tomato ,dill and cucumber salad
spicy mushroom salad
tomato confit and fresh mozzarella cheese
tuna niscoise
spicy grilled eggplant and roasted pepper
tex mex grilled chicken, corn and hominy

entree selections

chicken parmesan
grilled chicken breast with tomato spicy relish
chicken teriyaki
blackened chicken breast with pineapple salsa
beef stroganoff with egg noodles
penne with white or red clam sauce
seafood and chicken paella
three cheese baked ziti
green bean tofu
bolognese with whole wheat penne pasta
grilled bourbon skirt steak and green onions
(add \$3 per person)
oven roasted rib eye loin with mustard, fresh herbs and red wine sauce
(add \$10 per person)
grilled flank steak with mushroom sauce and fried onions
(add \$5 per person)
broiled tilapia picatta style
(add \$4 per person)
blackened salmon with artichoke tomato
relish
(add \$5 per person)

starch offerings

roasted garlic mashed potatoes
sun-dried tomato mashed potatoes
mashed redskin potatoes
french onion roasted russet potatoes
rice pilaf
brown rice
cous cous
whole wheat penne pasta
au gratin potatoes
dauphine potatoes

vegetable offerings

steamed asparagus
grilled asparagus
steamed broccoli
california blend
sautéed zucchini and summer squash
green beans almondine
steamed haricot vert honey
glazed carrots

two entrée buffet

\$35 per person

choice of two salads
choice of one starch
choice of one vegetable
chef selection of dessert

three entrée buffet

\$40 per person

choice of three salads
choice of one starch
choice of one vegetable
chef selection of dessert