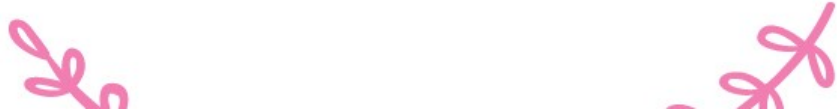




# THE *Sweetest* GOUF



WELCOME TO THE FAMILY



*Contact us at 248-613-7944*

## MENU

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## ***Breakfast Options***

- ***Continental Breakfast- \$6/person***
  - Fresh cut fruit bowl
  - Assorted homemade breakfast pastries (2 pieces per person)
  
- ***Continental Breakfast with Beverage Service- \$8.50/person***
  - Fresh cut fruit bowl
  - Assorted homemade breakfast pastries
  - Assorted juices (orange, cranberry, apple)
  - Coffee (1 cup/person) and tea service including creamers and sugars
    - Additional coffee service available upon request @ \$1.50/cup
  
- ***Hot Breakfast- \$12.50/person (min 15 servings)***
  - Fresh cut fruit bowl
  - Choice of: crustless quiche, classic or pecan french toast
  - Choice of: bacon (2 slices/person), sausage links or sausage balls
  - Assorted homemade breakfast pastries (1/person)
  
- ***Hot Breakfast with Beverage Service- \$15/person (min 15 servings)***
  - Fresh cut fruit bowl
  - Choice of: crustless quiche, classic or pecan french toast
  - Choice of: bacon (2 slices/person), sausage links or sausage balls
  - Assorted homemade breakfast pastries
  - Assorted juices (orange, cranberry, apple)
  - Coffee (1 cup/person) and tea service including creamers and sugars
    - Additional coffee service available upon request @ \$1.50/cup

## ***A la Carte***

- ***Seasonal Fruit Bowl- \$3/serving***
  - ***Breakfast Breads- \$10/loaf***
    - Banana, pumpkin, lemon poppyseed, zucchini
  - ***Muffins- \$2/per***
    - Blueberry, apple-cinnamon, banana, mixed berry, carrot
  - ***Scones- \$2/per***
    - Chocolate chip, cranberry-orange, dried cherry
- ***Crustless Quiche- \$3/serving (min 12 servings)***
  - Cheese, ham/sausage, vegetarian
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- **Breakfast Strata- \$3/serving (min 12 servings)**
  - Cheese, ham/sausage, vegetarian
  - Served with potatoes or seasoned bread
  - French toast casserole - \$2/serving (min 12 servings)
  - *Praline Pecan French Toast Casserole*- additional \$2/serving

## ***Lunch Options***

- **Assorted sandwiches, chips, cookies- \$8.50 person**
  - Sandwiches (1 full size or 2 petite):
    - Turkey/cheddar, ham/swiss, roast beef/gouda, Italian sub, chicken/egg/tuna salad, grilled chicken roll-up, caprese, vegetarian roll-up
  - Assorted chips (1 bag/person)
  - Freshly baked cookie/bar
- Available as boxed lunch for additional \$2/person
  
- **Assorted sandwiches, salad, cookies- \$10.50/person**
  - Sandwiches (1 full size or 2 petite):
    - Turkey/cheddar, ham/swiss, roast beef/gouda, Italian sub, chicken/egg/tuna salad, grilled chicken roll-up, caprese, vegetarian roll-up
  - Choice of mixed green salad with homemade dressings
    - Caesar, Traverse City, Asian, Apple-Pear, Park Salad
  - Freshly baked cookie/bar
- Available as boxed lunch for additional \$2/person
  
- **Grilled chicken platter, salad, cookie- \$10.50/person**
  - Sliced grilled chicken breast (4 oz/serving)
  - Seasoned bread and butter
  - Choice of mixed green salad with homemade dressings
    - Caesar, Traverse City, Asian, Apple-Pear, Park Salad
  - Freshly baked cookie/bar

## ***Dinner Options (min 15 servings)***

*All options come with choice of starch, vegetable, mixed leaf salad, and homemade seasoned bread and butter*

- ***Chicken Dinner- \$14.00/person***
  - Choice of chicken dish served with:
  - Choice of starch: rice pilaf, mashed/roasted potatoes, or pasta
  - Choice of vegetable: green beans almondine, glazed baby carrots, or mixed roasted vegetables (+\$2/person)
  - Choice of mixed leaf salad with homemade dressing
  - Homemade seasoned bread and butter
  
- ***Beef Tenderloin Dinner- \$25.75/person***
  - Beef tenderloin served with sliced homemade petite rolls, horseradish cream and mustard sauces
  - Choice of starch: rice pilaf, mashed/roasted potatoes or pasta
  - Choice of vegetable: green beans almondine, glazed baby carrots or mixed roasted vegetables (+\$2/person)
  - Choice of mixed leaf salad with homemade dressing
  - Homemade seasoned bread and butter
  
- ***Salmon Dinner- \$17.75/person***
  - Seasoned and grilled salmon served with:
  - Choice of starch: rice pilaf, mashed/roasted potatoes or pasta
  - Choice of vegetable: green beans almondine, glazed baby carrots or mixed roasted vegetables (\$+2/person)
  - Choice of mixed leaf salad with homemade dressing
  - Homemade seasoned bread and butter
  
- ***Pork Tenderloin Dinner- \$15.50/person***
  - Marinated and grilled pork tenderloin sliced and served with sliced petite rolls, horseradish cream, mustard and cranberry sauces
  - Choice of starch: rice pilaf, mashed/roasted potatoes or pasta
  - Choice of vegetable: green beans almondine, glazed baby carrots or mixed roasted vegetables (+\$2/person)
  - Choice of mixed leaf salad with homemade dressing
  - Homemade seasoned bread and butter

- ***Mexican Buffet: \$12.50/person***
  - Chicken burritos with enchilada sauce
  - Seasoned ground beef with hard and soft taco shells
  - Mexican rice, seasoned black beans
  - Romaine salad bar with grated cheese, black olives, onions, guacamole, diced tomatoes and sour cream
  - Chips and salsa

### ***Dessert Package Options***

- ***Deluxe Dessert Table- \$9.95/person***
  - Full-sized cakes, tortes, pies and cheesecakes; an assortment of petite finger desserts (such as cookies, bars and dipped pretzels).
- ***Cookie, Bar and Brownie Platter- \$16/doz.***
  - Assortment of homemade cookies, bars, brownies and treats of your choice or ours!

### ***Appetizers***

- ***Deluxe Fruit, Cheese and Vegetable Platter- \$9.00/person***
  - Assortment of imported and domestic cheeses served with assorted crackers
  - Assortment of seasonal fruit and fresh vegetables served with homemade dip
- ***Domestic Cheese Platter- \$4.00/person***
  - Delicious assortment of domestic cheeses, served with a variety of crackers attractively displayed and garnished with grape clusters
- ***Imported Cheese Platter- \$5.00/person***
  - Delicious assortment of imported cheese wedges, served with a variety of crackers attractively displayed and garnished with grape clusters
- ***Mediterranean Platter- \$4.00/person***
  - Your choice of traditional hummus or hummus layered with feta cheese
  - Served with pita bread and crudite` platter
- ***Mexican Platter- \$3.00/person***
  - 7-layer dip served with tortilla chips and salsa
- ***Antipasto Platter- \$5.00/person***
  - Assortment of marinated olives, cheeses, peppers, cherry tomatoes and Italian meats
  - Served with assorted crackers and sliced baguettes

- *Roasted Tomato Platter- \$30.00/ 24 servings*
  - Tomato halves, slow roasted in seasoned olive oil, served with homemade bread slices
- *Pecan Crusted Hot Spinach Artichoke Dip- \$30.00/20-25 servings*
  - Served with sliced baguettes and crackers
- *Spinach Pie or Black Bean Phyllo Triangles- \$1.75/ each*
  - Traditional spinach pie triangles or a heartier version with black beans and chopped vegetables
- *Marinated Grilled Shrimp Platter- \$1.25/ each*
  - A crowd favorite! Flavorfully marinated and grilled shrimp, served with cocktail sauce and lemon wedges
- *Smoked Salmon- \$50.00 / 15-20 servings*
  - Thinly sliced smoked salmon garnished with sieved egg, capers and finely diced red onions served with assorted crackers
- *Poached Salmon Platter- \$160-225/ approx. 75-100 servings*
  - Whole, poached salmon garnished with sieved egg, capers and finely diced red onion, attractively arranged with assorted crackers
- *Coconut Chicken or Italian Chicken Nuggets- \$1.25/ each*
  - Our famous chicken strips nugget-size, served with dipping sauces

## *SANDWICHES*

Assorted Sandwiches \*sandwiches are served on a variety of breads, rolls and croissant:

- ❖ Tuna salad
- ❖ Egg salad
- ❖ Chicken salad
- ❖ Vegetarian lawash
- ❖ Ham and swiss
- ❖ Turkey and cheddar
- ❖ Roast beef and gouda

Assorted sliders

- ❖ Ham and swiss
- ❖ Turkey and Havarti
- ❖ Roast beef, gouda and caramelized onion
- ❖ Cheeseburger
- ❖ Pulled pork/pulled chicken

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# SALADS

## ***Leaf Salads: \$3.00/person***

- ***Apple/Pear Salad***
  - Mixed greens with sliced fresh apples and pears, red onion, blue cheese and candied walnuts
- ***Asian Salad***
  - Mixed greens with mandarin oranges, red onions, slivered pea pods, toasted almonds and crispy wontons served with our homemade sesame seed dressing
- ***Caesar Salad***
  - Mixed greens with parmesan cheese and homemade croutons served with a creamy Caesar dressing
- ***Classic Italian Salad***
  - Mixed greens with cucumbers, cherry tomatoes, garbanzo beans and homemade croutons served with our homemade honey balsamic vinaigrette
- ***Park salad***
  - Mixed greens with sliced pear, candied walnuts, caramelized onion and goat cheese tossed in a homemade dill buttermilk dressing
- ***Signature Salad***
  - Romaine lettuce with spinach, mixed fresh berries, red onion and candied pecans, topped with crumbled goat cheese served with our homemade honey celery seed dressing
- ***Spinach Salad***
  - Spinach, red onions, sliced mushrooms, hardboiled egg wedges, crumbled bacon and toasted almonds served with our homemade sweet and sour dressing
- ***Strawberry Romaine Salad***
  - Mixed greens with red onions, sliced strawberries and toasted almonds served with our homemade creamy raspberry poppyseed dressing
- ***Traverse City Salad***
  - Mixed greens with dried cherries, red onion, blue cheese and toasted pine nuts

### ***Non-Lettuce Salads: \$4.00/person***

- ***Orzo Pasta Salad with Roasted Vegetable***
  - Orzo pasta tossed with olive oil, and parmesan cheese and mixed with deliciously seasoned and roasted peppers, carrots, onions, and cauliflower
- ***Wild rice salad***
  - Wild rice with sliced celery, peas, green onion and toasted almonds tossed with a mild soy vinaigrette
- ***Caprese Salad***
  - Red and yellow cherry tomatoes, fresh mozzarella balls, red onion and chives tossed in a pesto vinaigrette
- ***Tomato/Cucumber/Feta Salad***
  - Thickly sliced tomatoes, cucumbers and cubed feta cheese in a mild vinaigrette dressing garnished with dill
- ***Dragon Noodle Salad***
  - Thin spaghetti pasta with assorted peppers, asparagus, pea pods and bean sprouts in a slightly spicy red wine vinaigrette
- ***Traditional potato salad***
  - Redskin potatoes tossed with celery and red onion garnished with hardboiled eggs in a lemon vinaigrette
- ***Caesar potato salad***
  - Redskin potatoes with pea pods, thinly sliced radishes, red onion and parmesan cheese, tossed in Caesar dressing
- ***Greek Pasta Salad***
  - Tri-colored rotini pasta with peppers, red onion, black olives and feta cheese in a creamy Greek dressing
- ***Italian Pasta Salad***
  - Tri-colored rotini pasta with peppers, red onion, black olives, marinated artichoke hearts and cappers in a classic vinaigrette



## ***ENTREES (min 15 servings)***

### **Chicken: \$6.00/person**

- *Chicken Cynthia*
  - Boneless, skinless chicken breasts served in a mushroom wine cream sauce garnished with grape halves and candied orange zest
- *Tomato Basil Chicken*
  - Boneless, skinless chicken breasts served in a balsamic reduction garnished with cherry tomato halves and fresh basil
- *Lemon Sage Chicken*
  - Parmesan crusted boneless, skinless chicken breasts served in a lemon sage butter sauce
- *Chicken Picatta*
  - Boneless, skinless chicken breasts served in an artichoke and lemon butter sauce
- *Grilled Chicken Breast*
  - Sliced and arranged on leaf lettuce
- *Coconut, Italian, or Buttermilk Chicken Strips - \$2.50/strip*
  - Boneless, skinless chicken breasts cut into strips, breaded in a coconut/panko or Italian seasoning/panko mixture; fried for crispness then baked golden brown. Served with dipping sauces
- *Chicken Satays - 2 oz per / \$2.25 each*
  - Skewered marinated chicken breasts with dipping sauces

### **Beef: \$15.00/person**

- *Beef Tenderloin Satays - 2 oz per / \$5.00 each*
- *Beef Tenderloin Platter*
  - Marinated and grilled beef tenderloin sliced and arranged on a serving platter with sliced petite rolls, horseradish cream and mustard sauces

### **Pork: \$6.25/person**

- *Pork Tenderloin*
  - Marinated and grilled pork tenderloin sliced and served with sliced petite rolls, horseradish cream, mustard and cranberry sauces.

### **Salmon: \$8.50/person**

- *Grilled Salmon Platter*
  - Seasoned and grilled salmon arranged with lemon wedges and dill

## DESSERTS

\*All baked goods are made from *scratch* in our kitchen.

- ❖ Cookie Options: Full-sized @ \$1.50 each
  - Chocolate Chip
  - M&Ms
  - Sugar (sprinkle color can be personalized)
  - Snickerdoodle
  - Oatmeal Raisin
  - Ginger Snaps
  - Peanut Butter Chip
  - Triple Chip (chocolate, white and toffee chips)
- ❖ Iced roll-out cookies: \$1.50 each round, \$2 each themed
- ❖ Specialty Iced roll-out cookies: \$2.50 each
  - Delicious Iced roll-out cookies in your choice of shape/frosting color
  - Individually wrapped in cellophane bag with ribbon (+\$1/per)
- ❖ Bar Cookie Options: \$16/doz. Unless noted
  - Raspberry Bars
  - Brownies
  - Chocolate oatmeal fudge bar
  - 7 Layer Bars: Graham cracker, butterscotch chip, chocolate chip and coconut with sweetened condensed milk
  - Carmelitas
  - Lemon Bars or Key Lime(ordered as full 9x14 pan, 24 petite bars) \$36
  - Classic Cheesecake Bars with Fruit Topping (ordered as full 9x14 pan, 24 petite bars) \$36
- ❖ Cake Options:
  - 9 inch round double layer (serves 16) \$25
  - 9x13 double layer (serves 25) \$35
  - ½ sheet double layer (serves 60) \$70
    - White
    - Marble
    - Red Velvet
    - Chocolate
    - Yellow
    - Banana

- Carrot
- ❖ Cupcake Options: (sold by the dozen)
  - Full sized \$24/doz. Mini \$12/doz.
  - White
  - Red Velvet
  - Chocolate
  - Yellow
  - Banana
  - Carrot
- ❖ Frosting Options
  - Buttercream
  - Chocolate
  - Cream Cheese
  - Peanut Butter
- ❖ Chocolate Dipped Strawberries \$18/doz.
- ❖ Chocolate Caramel Pretzels with colored sprinkles \$3 each

### *Additional Services*

- ❖ Assorted Soft Drinks and Specialty Water @ \$1.50 ea.
- ❖ Water bottles @ \$1.00 ea.
- ❖ Coffee Service (regular and decaf) with flavored creamers and sugar as well as assorted hot teas @ \$1.50 per person
- ❖ Disposable Tableware Fee: Includes plates, napkins, silverware and cups @ \$1.50 per
- ❖ Delivery and Set-up Fee @ \$50
- ❖ Waitstaff Fee @ \$25/hr