

*Contact us at 248-613-7944*

MENU

*Packages*

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*A la Carte*

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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
  + 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
  + 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*- $12/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
* *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***

*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- $1.00/ 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

***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***

**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 - $2.00/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 / $2.00 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 @ $16/doz. Or ½ sized @ $8/doz.
  + 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 (ordered as full 9x14 pan, 24 petite bars) $30
  + Classic Cheesecake Bars with Fruit Topping (ordered as full 9x14 pan, 24 petite bars) $30
* 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
* Wait staff Fee @ $25/hr