



Contact us at 248-613-7944

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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- \$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

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

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- ❖ 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 - \$2.50/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 @ \$16/doz. Or ½ sized @ \$10/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 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
 - Butter cream
 - 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