

Luncheons

All luncheons include a beverage station with freshly brewed regular and decaf Biggby coffee and assorted hot tea, as well as a choice of iced tea or lemonade.

Plated Luncheons

HOT PLATED LUNCHEONS

All entrée selections from the dinner entrees can be served in smaller portions as a luncheon for \$4.00 less per person than the dinner price. Luncheon portions may not be served for evening events. All hot plated lunches include a house salad with ranch and honey dijon dressing, choice of vegetable and starch accompaniments, house baked focaccia bread with butter and chef's choice dessert.

COLD PLATED LUNCHEONS

Turkey Wrap - \$16.00 per person — Sliced turkey, bacon-onion jam, cheese, and leaf lettuce. Served with a Honeycrisp apple, homemade chips, and assorted homemade cookies

Mediterranean Wrap - \$16.00 per person — Quinoa, sauteed zucchini, summer squash, roasted red peppers, mushrooms, and onions, seasoned with herbs and a Boursin drizzle. Served with a Honeycrisp apple, homemade chips, and assorted homemade cookies

Boxed Lunch - \$16.00 per person — Choice of turkey wrap or mediterranean wrap. Served with apple slices, Great Lakes kettle chips, and a chocolate chip cookie

Luncheon Buffets

SOUP & SALAD BUFFET - \$28.00 per person

(This buffet is not available on Mondays)

Pasta Salad

Chicken Salad

Mixed Greens Lettuce

Assorted Salad Toppings — Shredded cheddar cheese, Asiago crisps, Feta crumbles, green olives, Kalamata olives, sliced mushrooms, carrot curls, sliced cucumbers, parmesan-roasted cauliflower, cherry tomatoes, red onion, bacon pieces, diced ham

Assorted Dressings — Ranch dressing, avocado poblano ranch dressing, caesar dressing, honey dijon dressing, olive oil & balsamic

House Baked Focaccia Bread with Butter

Chef's Choice Dessert

CHOICE OF ONE SOUP

Chicken Tortilla (Gluten Free / Dairy Free)

Minestrone (Vegetarian)

Cheesy Potato Broccoli

Sweet Potato Coconut Bisque (Vegetarian / Vegan)

Prices are based on payment by check. Credit and debit cards are subject to a 4% processing fee. All prices are subject to review based on market conditions, and are subject to Michigan sales tax and 20% service charge.

Room rental is additional and will be determined by room selection and day of the week.

Luncheon Buffets

All luncheon “hot buffet of the day” options include a beverage station with freshly brewed regular and decaf Biggby coffee and assorted hot tea, as well as a choice of iced tea or lemonade. Weekend luncheons are able to choose any of the daily “hot buffet of the day” options.

LUNCHEON “HOT BUFFET OF THE DAY” - \$30.00 *per person*

MONDAY – LOW & SLOW SMOKED BUFFET

Coleslaw

Assorted Breads

Choice of Two Meats — Shredded smoked chicken, smoked brisket, smoked pulled pork and roasted chicken

BBQ Sauce & Carolina Sauce

Baked Beans

Homemade Mac & Cheese

Chef’s Choice Dessert

TUESDAY – PASTA BAR BUFFET

House Salad — Served with Asiago crisps, ranch dressing and honey dijon dressing

Cavatappi Pasta

Sauces — Four cheese sauce and tomato sauce

Choice of Two Meats — Bacon, meatballs, grilled sliced chicken, Italian sausage crumbles, and andouille sausage

Toppings — Caramelized onions, roasted red peppers, cauliflower pesto, sauteed mushrooms, blistered tomatoes, roasted vegetable du jour, and shaved parmesan cheese

Garlic Parmesan Breadsticks

Chef’s Choice Dessert

WEDNESDAY – MEXICAN FAJITA BUFFET

Mexican Slaw

Flour Tortillas

Choice of Two Meats — Grilled sliced chicken, shredded smoked chicken, shredded smoked brisket, and smoked pulled pork

Queso

Mexican Rice

Refried Beans

Sauteed Peppers & Onions

Toppings — Sour cream, shredded cheddar cheese, black bean & corn mix, pickled red onions, jalapenos, limes, and hot sauce

Tortilla Chips and Assorted Salsas

Sunshine Bars — Lemon and coconut

THURSDAY – BAKED POTATO BAR

House Salad — Served with Asiago crisps, ranch dressing and honey dijon dressing

Baked Potatoes

House Made Chili

Cheese Sauce

Sauteed Broccoli

Choice of Two Meats — Grilled sliced chicken, shredded smoked chicken, shredded smoked brisket, and smoked pulled pork

Toppings — Shredded cheddar cheese, chives, pieces of bacon, diced ham, sour cream, garlic butter, roasted red peppers, BBQ sauce, salsa, and jalapenos

Breadsticks

Chef’s Choice Dessert

Continued on back

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Luncheon Buffets — Continued

FRIDAY - COOKOUT BUFFET

Pasta Salad

Crudite Display

Baked Beans

Hot Dogs

Bratwurst

Hamburgers

Toppings — Lettuce, tomato, onion, ketchup, mustard

Homemade Chips and Dip

Assorted Homemade Cookies

UPGRADED LUNCH BUFFET – BACON-WRAPPED GOUDA CHICKEN BUFFET

(Available daily for \$4.00 additional per person)

House Salad — Served with Asiago crisps, ranch dressing and honey dijon dressing

Chef's Choice Vegetable

Chef's Choice Starch

Bacon-Wrapped Gouda Chicken

House Baked Focaccia Bread with Butter

Chef's Choice Dessert

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