

Shower and Brunch Menu



One Entree Lunch (Plated or Buffet) \$25/per person

*Each additional entree is \$3/per person

Salad:

Market Greens

Caesar Salad

Michigan Cherry Salad (+\$2/per person)

Vegetable:

Market Vegetables

Oven roasted parmesan green beans

Roasted Brussel Sprouts

Sides:

Roasted Redskin Potatoes

Garlic Mashed Potatoes

Wild rice and Quinoa Blend

Mushroom Risotto

Entree:

Chicken OR Eggplant Parmesan

Creamy Tuscan Grilled Chicken

Sliced Roast Beef with bordelaise sauce

Grilled Salmon with Creamy Dill Sauce

*Served with Artisan Rolls

Specialty Buffets

Grilled Buffet (\$25/per person)

Market Greens Salad

Your choice of Baked Beans or Potato Salad

House made Mac and Cheese

Your choice of two meats:

Beef Burgers

Grilled Chicken

Pulled Pork

Slider buns, lettuce, tomato, onion

Ketchup, mustard, bbq sauce

Build Your Own Pasta Bar (\$25/per person)

Market Greens Salad

Steamed Vegetables

Penne Noodles

Alfredo and Marinara

Grilled Chicken and Meatballs

Breadsticks

Breakfast/Brunch Buffet (\$24/per person)

Scrambled Eggs

Homestyle Potatoes

Choice of Bacon and Sausage Links

Pancakes

Choose two petite sandwiches from the following options: Chicken Salad on a mini croissant, Ham and Swiss on a mini croissant, Caprese on a mini ciabatta roll, Turkey and Brie on a mini ciabatta roll, Cucumber and Cream Cheese tea sandwiches, and Turkey Avocado on a mini bagel.

Fresh Fruit Tray

Assorted Pastries



Soup and Salad Buffet (\$18/per person)

Market Greens with assorted toppings
Includes Grilled Chicken and Sliced Ham
Two Chef Selection Soups
Fresh Breadsticks



Bottomless 4 Hour Mimosa Bar (\$12/per person)

Orange, Pineapple, Cranberry Juice and one specialty mimosa