



# Menu

For additional information and menu options,  
please contact:

Ellie Devroy, Event Coordinator  
269-945-4400 ext 311  
[ellie.devroy1868@gmail.com](mailto:ellie.devroy1868@gmail.com)

## **About Our Menu**

- Prices do not include tax and gratuity.
- Non-alcoholic beverages are included with buffet and plated meals.
- Menu is subject to change at any time; however, you will be notified as soon as possible should any necessary changes affect your event.
- Our buffet and plated selections have been chosen for your convenience; however, customized menus are available. Options may be discussed with the Event Coordinator.
- Our culinary staff is able to meet special dietary needs due to allergies or medical conditions. Please inform the Event Coordinator if this service is required.
- Menu choices must be received by the Event Coordinator not less than 2 weeks prior to your event.

## Hot D'oeuvres

<b>Suggested Hot D'oeuvre Amounts</b>		
<b>Party Type</b>	<b>Length of Event</b>	<b>Pieces Per Person</b>
Pre-dinner	1-2 hours	6 to 8
Cocktail Reception	2-4 hours	8 to 10
In Lieu of Dinner		12 to 15

### Hot Selections

#### Spinach & Roasted Pepper Dip

A creamy, baked blend of cheeses and spinach with sweet roasted red peppers.

Served with garlic crisps and grilled pita bread

\$54.99 (serves 50)

#### Seafood Dip

Bubbly mixture of shrimp & crab in our four cheese blend

\$68.99 (serves 50)

*The following are priced per fifty pieces.*

#### Chicken Skewers

Your choice of tequila-lime  
or tangy teriyaki-ginger

\$68.99

#### Meatballs

Your choice of BBQ or spicy Thai chili

\$68.99

#### Assorted Puff Pastries

Delicate French-style puff pastry fillings  
include: frank in a blanket, spinach/ feta,  
roasted red pepper /Parmesan, mushroom  
and ricotta, and four-cheese/ jalapeno

\$52.99

#### Stuffed Mushroom Caps

Sausage... \$61.99      Crab... \$76.99

#### Mini Quiche Assortment

Quiche Lorraine, Monterey Jack Cheese,  
Spinach, and Garden Vegetable

\$52.99

#### Pork & Vegetable Eggrolls

Served with tangy sweet-n- sour  
and hot mustard dipping sauces

\$53.99

#### Spanakopita

Spinach and feta cheese baked in  
a flaky phyllo triangle

\$ 73.99

## **Cold Selections**

### **Fresh Vegetable Tray**

Fresh, crisp vegetables served  
with peppercorn ranch dipping sauce  
\$50.99 (serves 50)

### **Cheese and Cracker Tray**

Assorted domestic cheeses with our  
Amber Ale cheese dip and assorted  
crackers  
\$59.99 (serves 50)

### **Fresh Fruit Tray**

An assortment of fresh seasonal fruit  
\$55.99 (serves 50)

### **Combination Tray**

A combination of the vegetable,  
domestic cheese and cracker,  
and fresh seasonal fruit trays  
\$65.99 (serves 50)

### **Amber Ale cheese dip**

With summer sausage slices, garlic crisps, pita bread and kettle chips.  
\$57.99 (serves 50)

*The following are priced per fifty pieces.*

### **Bruschetta**

Traditional relish of tomatoes, olives, capers, basil and olive oil  
with a splash of Balsamic vinegar. Served with Asiago bread crisps.  
\$54.99

### **Ham & Cheese Canapés**

Ham with tangy mustard cream cheese.  
\$61.99

### **Smoked Turkey Canapés**

Smoked turkey with roasted pepper Boursin spread  
on French baguette slices.  
\$61.99

### **Herb chicken salad on fresh cucumber slices**

\$54.99

### **Shrimp Cocktail**

Large shrimp poached in savory aromatic and lemon.  
Served with traditional cocktail sauce.  
\$142.99

## **Buffet Selections**

All selections are priced per person and include non-alcoholic beverages.  
Buffet meals are NOT all-you-can-eat.

### **Soup and Deli Buffet.....\$13.99**

The following items are included:

- Hickory smoked ham
- Oven roasted turkey
- Pastrami
- Swiss, cheddar and provolone cheeses
- An assortment of fresh breads
- Lettuce, tomato, onion, pickles, mayonnaise and mustards
- Kettle chips
- Fresh fruit salad

Choice of:

- Garden or Caesar salad

Choice of one of the following salads:

- Mustard potato salad
- Marinated grilled vegetable salad
- Creamy buttermilk-chive pasta salad
- Cucumber-tomato salad
- Tortellini salad
- Thai noodle salad

Choice of one of the following soups:

- Chicken & White Bean Chili
- Tuscan Bean and Ham
- Fire Roasted Tomato-Basil
- Chicken & Shrimp Gumbo
- Wild Rice and Mushroom

### **Homemade Pizza Buffet.....\$13.99**

*\*\* Pizza buffet is not available for parties exceeding 100 guests \*\**

- Caesar Salad station with olives, tomatoes, croutons, parmesan cheese
- Pasta primavera salad
- Fresh baked garlic crostini
- Fresh fruit
- Assorted handmade pizzas

### **Bar B Que.....\$14.99**

Choice of:

- Classic chili with cornbread or garden salad
- Beef brisket with sweet BBQ sauce   •Pulled pork with Mustard BBQ sauce
- Redskin potato salad   •Creamy coleslaw
- Peach cobbler

### **Pasta Buffet.....\$15.99**

Includes house salad, garlic bread and fresh fruit

Choice of one of the following soups:

- Chicken & White Bean Chili
- Tuscan Bean and Ham
- Fire Roasted Tomato-Basil
- Chicken & Shrimp Gumbo
- Wild Rice and Mushroom

Choice of one of the following red sauce entrees:

- Traditional style lasagna
- Baked ziti with Italian sausage and marinara
- Three-cheese tortellini with bolognese sauce

Choice of one of the following white sauce entrees:

- Alfredo style vegetable lasagna
- Stuffed shells with chicken, herbs and ricotta
- Chicken Florentine bowtie pasta

### **Tex-Mex Bar.....\$16.99**

- Smoked poblano and cheese soup
- Grilled tequila- lime marinated chicken for fajitas
- Spicy ground beef for tacos
- Warm flour tortillas and crisp taco shells
- Grilled peppers and onions, lettuce, tomato, cheese
- Homemade tortilla chips, sour cream, salsa, guacamole
- Rice with roasted corn and cilantro

## **Jefferson Street Buffet.....\$19.99**

Includes soft drinks, dinner rolls, your choice of starter salad, one starch, one vegetable and two entrées

### Your Choice of Starter Salad

- Garden patch
- Caesar
- House salad

### Your Choice of Starch

- Redskin smashers
- Au gratin potatoes
- Herb-roasted Yukon gold potatoes
- Wild and brown rice pilaf
- Roasted garlic and Boursin whipped potatoes
- Roasted corn and poblano basmati rice
- Mushroom risotto

### Your choice of vegetable

- Green beans and carrots
- Green Beans Almondine
- California blend of broccoli, cauliflower and carrots
- Baked corn casserole

### Your Choice of Two Entrées

- Oven roasted breast of turkey with pan gravy
- Roasted Bavarian ham with maple mustard glaze
- Tender roast beef with savory Espagnolé sauce
- Braised sirloin beef tips with onion and mushrooms
- Pan seared lemon herb chicken
- Savory marinated wood grilled chicken
- Butter crumb baked cod

## **Uptown Dinner Buffet.....\$21.99**

Includes soft drinks, dinner rolls, your choice of starter salad, additional salad, one starch, one vegetable and two entrées

### Your Choice of Starter Salad

- Garden patch
- Caesar
- House salad

### Your Choice of Additional Salad

- Mustard potato salad
- Creamy buttermilk-chive pasta salad
- Broccoli slaw
- Marinated grilled vegetable salad
- Thai noodle salad
- Tortellini salad
- Marinated cucumber-tomato salad
- Grilled mushroom salad

### Your Choice of Starch

- Redskin smashers
- Au gratin potatoes
- Herb-roasted Yukon gold potatoes
- Wild and brown rice pilaf
- Roasted garlic and Boursin whipped potatoes
- Roasted corn and poblano basmati rice
- Mushroom risotto

### Your choice of vegetable

- Green beans and carrots
- Green Beans Almondine
- California blend of broccoli, cauliflower and carrots
- Baked corn casserole

### Your Choice of Two Entrées

- Asiago cheese and basil pesto seared chicken with roasted tomato sauce
  - Pepita & tortilla crusted chicken with Ancho chili glaze
- Chicken in Marsala & pesto cream sauce with button mushrooms
  - Roasted N.Y. Strip loin with peppercorn-mushroom sauce
  - Asian spiced BBQ salmon with hoisin glaze
- Apple cider marinated roasted pork loin with warm apple-cherry chutney



## **Plated Meals**

We are unable to accommodate guest counts exceeding 120 people for this option.

Meals include a tossed garden salad, dinner rolls, choice of one starch, chef's choice of vegetable, and non-alcoholic beverages.

### Chicken Marsala...\$17.99

Pan seared chicken in a Marsala & pesto cream sauce with button mushrooms.

### Wood Grilled Pork Loin Chops .....\$18.99

Tender chops brushed with a sweet BBQ glaze.

### Stuffed Breast of Chicken.....\$18.99

Filled with wild rice and Bavarian ham, topped with a creamy herb sauce.

### Wood Grilled Salmon .....\$19.99

Premium salmon filet drizzled with a light lemon glaze.

### Wood Grilled Peppercorn Sirloin Steak .....\$20.99

Juicy steak topped with our special garlic-herb butter, prepared to medium temperature.

### Your Choice of Starch

- Redskin smashers
- Au gratin potatoes
- Herb-roasted Yukon gold potatoes
- Wild and brown rice pilaf
- Roasted garlic and Boursin whipped potatoes
- Roasted corn and poblano basmati rice
- Mushroom risotto

### Multiple entrée selections

(Guests are served one pre-selected entrée)

Add \$1.25 per person

### Combination Plates

(A smaller portion of two entrée choices served on the same plate)

Add \$2.00 per person

## **Snacks and Accompaniments**

(Serves 50 unless otherwise noted)

Chips and Salsa.....\$26.99

Pretzels, Peanuts & Chex mix – pick one or have all three .....\$31.99

Kettle chips with Boursin cheese & Roasted red pepper dips.....\$41.99

Non-alcoholic Punch Bowl.....\$15.99 per gallon

## **Desserts**

Cookies per dozen...\$13.00

Assorted cookies, 3 dozen minimum...\$39.00

Add to any buffet or plated meal for an additional \$1.99 per person per item:

- Chocolate Decadent Brownies
- Triple Berry Crumble

Add to any buffet or plated meal for an additional \$2.99 per person per item:

- Mixed Fruit Deep Dish Pie
- Tiramisu Cake
- Chocolate French Silk Pie

Add to any buffet or plated meal for an additional \$3.99 per person per item:

- Peanut Butter Pie
- NY Style Cheesecake
- Chocolate Fudge Torte