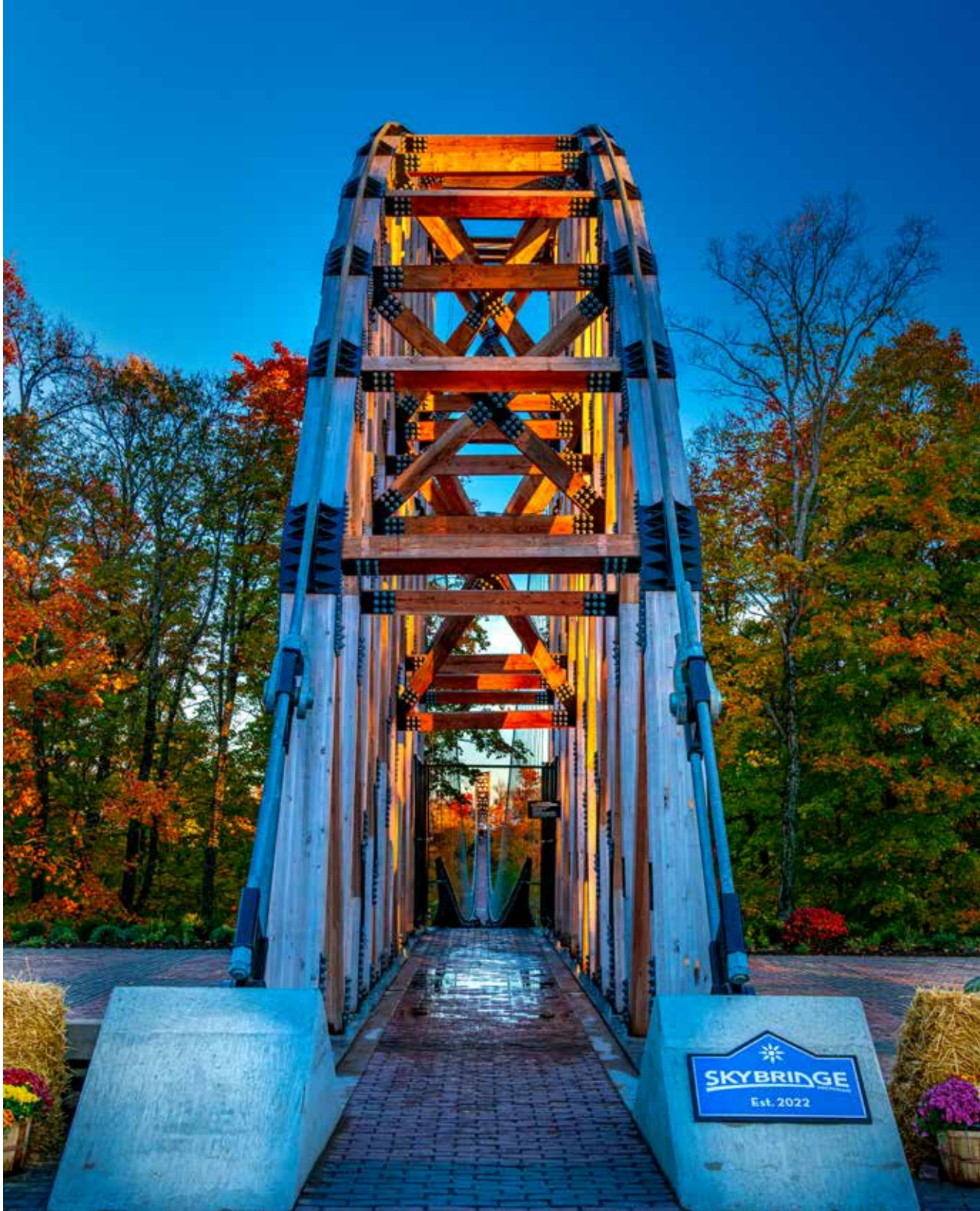




2024 MEETING & EVENT CATERING GUIDE

TABLE OF CONTENTS

Event Policies, Procedures, & Oncore AV	3
Shipping & Receiving, Storage, & Onsite Rental	4
Breakfast Buffets & Plated Breakfast	5-6
Bloody Mary/Mimosa Bar	7
Beverages & Snacks Ala Carte	8-9
Plated Lunches	10-11
Boxed Lunches	12
Lunch & Dinner Buffets	13-15
Hors D'oeuvres	16-17
Plated Dinners & Desserts	18-19
Dinner Buffets & Buffet Enhancements	20-21
Children's Menu	21
Dessert Stations & Late Night Bites	22
Bar Menu	23-25



GROUP RESUMÉ AND BANQUET EVENT ORDER

Conference and event details are to be confirmed 30 days prior to the group's first day of arrival.

All meeting room layout, setup, and diagrams must be pre-approved and in accordance with the state and local fire codes.

All planned food and beverage, meeting room rental, audiovisual and equipment rentals are subject to taxes, 22% service fee, and the current Michigan state sales tax, which is 6%. Taxes are subject to change.

The group resume and banquet event orders are to be signed and returned 21 days prior to the group's first day of arrival.

Any modifications to arrangements shall require mutual and written approval from both parties. Subsequently, any changes may affect the rates established as written.

Boyne Mountain policy prohibits food from being removed from any event.

Depending on inclement weather, food and beverage may be moved inside so the quality is not compromised at Boyne Mountain's discretion.

The Resort has the following policy with respect to signage: signs displayed outside function rooms should be freestanding or on an easel and of professional quality. No adhesive other than Resort approved tape should be used to affix a sign to a wall. The Resort will approve and assist in the placement of all signs.

Extending past recommended times for meal functions will result in a 15% surcharge of the menu price for every additional 30 minutes.

To ensure optimal quality, any buffet cannot be left up for longer than two hours.

Boyne Mountain policy and MI State Liquor Laws prohibits food and beverage from being brought into or consumed in a private banquet facility.

GUARANTEES

In order to provide optimum service, a final guaranteed count of the number of guests in attendance is required 14 days in advance of the function. This number will be considered your minimum guarantee, not subject to reduction, for which you will be charged. If a guarantee is not received 80 business hours in advance, the expected number of attendees specified at the time of booking will prevail. We will be prepared and set the room to serve 5% above your guarantee. If more than the guarantee are served, you will be billed for the actual number of guests served.

FUNCTION ROOMS

Function rooms are assigned according to the anticipated number of guests and set-up requirements at the time of booking with your group sales agent. Should these factors change, Boyne Mountain reserves the right to transfer the function to a more appropriate space. As other groups may be utilizing the same room you are prior to, or following your function, please adhere to the times agreed upon. Should your time schedule change, please notify us and every effort will be made to accommodate your request.

BOYNE MOUNTAIN'S EXCLUSIVE AV

Oncore AV provides outstanding audiovisual services. A representative from Oncore AV will work with you one-on-one to provide the audiovisual services to fit your specific needs, making your event even more memorable.

Oncore AV
616.259.9193
www.oncoreav.com

CANCELLATION POLICY

Cancellation of confirmed meal functions will be billed at 100% of the expected revenue of the meal if canceled within 30 days of the group arrival. No menu changes within 10 days of first event.

SAFETY

See your Boyne Mountain representative for specific details. At the discretion of Boyne Mountain, security personnel may be required for certain functions. The charge for this service will be added to your bill.

WE ARE CASHLESS

Boyne Mountain Resort will no longer accept cash as a form of payment. Cash may still be used as a form of gratuity. ATMs will still be available at the Mountain Grand Lodge and Spa.

For guests who do not have non-cash forms of payment when they arrive at Boyne Mountain, reverse ATMs that dispense debit cards are available.

SHIPPING POLICY

In order to assure arrival and timely processing of your packages, please use the following format on your shipments. Please be sure to include FIRST and LAST name of the person who will be receiving the package at the hotel. Provide detailed return address information, including phone number. Groups, meetings, conferences, and all other events, please list the title of your group or event and the dates of the program on the shipping label. Please ensure if sending multiple pieces that they are listed as "1" of "total number" of packages in the shipment.

EXAMPLE

Name of Guest to Receive Package
 Boyne Mountain
 One Boyne Mountain Road
 Boyne Falls, MI 49713
 Event Name / Event Manager's Name / Box "1" of "1"



STORAGE

Fees are charged to group unless other arrangements have been made.

Storage and Moving of Package • 25 per package

Storage and Moving of Pallets • 150 per pallet

EXHIBIT TABLE

Display Table • 45 per stay
 A covered and skirted 8' table

Vendor Table • 65 per stay
 A covered and skirted 8' table with two chairs and a wastebasket

Pipe & Draping (5-10' Sections) • 65 each

ELECTRICAL

Power Strip • 15 per stay

Extension Cord • 15 per stay

BANNERS

Boyne Mountain Staff will hang in designated areas & remove

Inside Banner • 25 each

Outside Banner • 50 each

DANCE FLOOR & RISERS

21'x21' Dance Floor • 625 per day (Indoor/Outdoor)

6'x8' Risers • 60 per section per day (10 Sections)
 Comes with one set of stairs • height options 18" or 32."
 Risers are for indoor use only.

ONSITE RENTAL EQUIPMENT

Easel (Max of 15) • 6 per day

23" Hightop Cocktail Table (limit of ten) • 22 per day

4' Skirted Table • 15 per day

6' or 8' Skirted Table • 15 per day

48" Round Table (seats 6-8) • 20 per day

60" Round Table (seats 8-10) • 20 per day

54"x54" White Linen • 10 per day

72"x72" White Linen • 10 per day

52"x114" White Linen • 10 per day

Table Skirting per table/per day • 35 per day

Blue Banquet Chair • 4 per day

Wastebasket • 2 per day

Recycle Bin • 2 per day

Flip Chart & Paper Markers • 36 each per day

Whiteboard and Markers • 30 each per day

Bonfire • 150 each per two hours, 65 each additional hour

GAS GRILL RENTAL

- 72 hours notice required
- On grounds only
- 75 per standard grill per day
- 100 per large grill per day
- Both size grills include propane



PLATED BREAKFAST

Will be served when entire group arrives.
Includes coffee and tea service. Maximum of 50 guests.

Mountain Morning • 23

Farm fresh scrambled eggs, bacon or sausage links, breakfast potatoes and toast.

French Toast • 24

Garnished with berry compote, whipped cream and maple syrup. Served with bacon or sausage links.

Buttermilk Pancakes • 24

Stack of fluffy pancakes with warm maple syrup. Served with your choice of bacon or sausage links.

Eggs Benedict • 26

Two poached eggs and Canadian bacon set atop two English muffins with Hollandaise sauce. Served with breakfast potatoes.



CONTINENTAL BREAKFASTS

Buffets are based on one hour. For each additional 30 minutes 2 per person with be charged. Maxium of two hours. A 25 person minimum. A 100 service fee for fewer than 50 guests. All Breakfast Buffets include juice, coffee and tea service.

The Meeting Administrator • 21

Sliced fresh fruit, assorted individual yogurt, bagels, cream cheese, butter and preserves.

Healthy Start • 22

Sliced fresh fruit, assorted yogurts, steel-cut oatmeal with skim milk, brown sugar, and dried fruit toppings, with an assortment mini muffins.

Bavarian Bread Board • 18

Creamed butter, artisinal bread, hams, preserves.

BREAKFAST BUFFETS

Buffets are based on one hour. For each additional 30 minutes 2 per person with be charged. Maxium of two hours. A 25 person minimum. A 100 service fee for fewer than 50 guests. All Breakfast Buffets include juice, coffee and tea service.

The Monument • 23

Sliced seasonal fruit, farm fresh scrambled eggs with cheddar, bacon, sausage links, assorted toasts, breakfast potatoes and pancakes with warm maple syrup.

The Alpine • 26

Assorted Danishes, muffins, bagels, cream cheese, butter, preserves, sliced fresh fruit, yogurt and granola parfaits, broccoli and smoked cheddar quiche and smoked salmon lox.

ADDITIONS TO YOUR BUFFET SELECTION

Based on one hour with breakfast buffet.

Hard Boiled Eggs • 12 per dozen

Eggs Benedict • 8 per person

Broccoli or Smoked Cheddar Quiche • 7 per person

Chef-Attended Omelet or Belgian Waffle Station • 8 per person

*A 100 fee is assessed for all chef-attended stations

Yogurt Bar • 9 per person
Includes 3 different yogurts (vanilla, strawberry and blueberry) raisins, granola, dried fruit and nuts.

Sausage, Egg and Cheese Breakfast Sandwiches • 10 each

Assorted Cold Cereals and Milk • 7 each

Turkey Bacon or Turkey Sausage Links • 7 per person

Steel Cut - Oatmeal • 7 per person
With milk, raisins and brown sugar.

Smoothie Station (minimum of 25 people)
Triple Berry and Mango Burst • 8 per person

BLOODY MARY BAR

**A minimum of 40 drinks must be purchased. If this minimum is not met the difference will be billed to the master account. Based on 90 minutes.*

Titos Vodka • 14 each

- Meat Stick
- Cheddar
- Pepper Jack
- Pickles
- Celery
- Olives
- Limes
- Hot Sauce
- Worcestershire Sauce



MIMOSA BAR

**A minimum of 40 drinks must be purchased. If this minimum is not met the difference will be billed to the master account. Based on 90 minutes.*

Prosecco • 14 each

- Orange, Grapefruit, and Pineapple Juice
- Orange slices, Raspberries, Strawberries, and Blueberries

***If you wish to do both a Mimosa and Bloody Mary bar, a minimum of 70 drinks total must be purchased. If this minimum is not met, the difference will be billed to the master account.*



BEVERAGES A LA CARTE

Coffee • 52 per gallon | 26 per pot
Includes creamer and sugar.

Decaffeinated Coffee • 49 per gallon | 25 per pot
Includes creamer and sugar.

Starbucks Coffee • 59 per gallon | 30 per pot
Includes creamer and sugar.

Assorted Herbal Teas • 4 per tea bag

Iced Tea, Lemonade, Fruit Punch • 40 per gallon | 22 per carafe

Fruit Punch • 40 per gallon | 22 per carafe

White or Chocolate Milk • 45 per gallon | 24 per carafe

Hot Chocolate • 49 per gallon | 28 per pot

Hot Chocolate packets | 5 per packet

Juice: Orange, Cranberry or Apple • 40 per gallon | 22 per carafe

Dasani Bottled Water 20oz • 4.75 each

Bottled Water 10oz • 3 each

Assorted Coca-Cola 12oz can • 4.25 each

Assorted Sparkling Water 12oz can • 4.25 each

Powerade • 6.50 each

Assorted Bottled Juice • 7 each

Pellegrino Sparkling Mineral Water 5oz • 7 each

Iced Tea or Lemonade 20oz • 5 per bottle

Energy Drinks • 6.5 each

Monster, Reign Storm Kiwi or Reign Storm Valencia



BAKERY ITEMS A LA CARTE

- Homestyle Mini Muffins • 16 per dozen

- Assorted Large Danishes • 42 per dozen

- Assorted Donuts • 38 per dozen

- Assorted Scones • 42 per dozen

- Assorted Bagels • 36 per dozen
Includes cream cheese, butter, and jellies.



SNACK ITEMS A LA CARTE

- Whole Fresh Apples, Oranges and Bananas • 36 per dozen

- Individual Bags of Chips or Pretzels • 3.5 each

- Assorted Granola Bars • 3.5 each

- Kind Bars • 5 each

- Assorted Cookies • 34 per dozen | 3 dozen minimum

- Fudge Brownies • 38 per dozen

- Rice Krispie Treats • 26 per dozen

- Chocolate Covered Strawberries • 48 per dozen GF

- Assorted Ice Cream Novelties • 65 per dozen

- Individual S'more in a Bag • 52 per dozen

THEMED BREAKS

Based on one hour with a 25 person minimum. For each additional 30 minutes, add 2 per person. 100 service fee for fewer than 25 guests.

- Solace Rejuvenation • 12 per person
Crisp vegetable crudité's with hummus, granola bars, whole fresh fruit, and a deluxe dried fruit and nut mix.

- At the Movies • 13 per person
An arrangement that includes popcorn, candy bars, tortilla chips, salsa, and soft pretzel sticks with mustard and hot cheese sauce.

- Keto Break • 13 per person
A display of jerky, nuts, cream cheese dips, fresh celery, radishes, and carrots.

DRY SNACKS A LA CARTE

Pricing based on per 25 guests.

- Freshly Popped Popcorn • 30

- Pretzels • 30

- Potato Chips and French Onion Dip • 35

- Chex Mix • 38

- Deluxe Trail Mix • 58

- Tortilla Chips and Salsa • 45

- Mixed Nuts • 55



LUNCH ENHANCEMENTS

Soup • 7

Select One:

- Tomato-Basil Bisque GF
- Beef Barley
- Classic Chicken Noodle
- Minestrone GF
- Broccoli Cheddar
- Cream of Mushroom
- Loaded Baked Potato
- Butternut Squash Bisque

PLATED SALADS

All salads are served with rolls and butter. Includes iced tea, lemonade, coffee and tea service.

Cobb Salad • 26 GF

Mixed greens, grilled chicken, bacon, avocado, bleu cheese, tomato, hardboiled egg, and a choice of dressing.

Arugula Watercress Salad • 22 GF

Granny Smith apple sticks, goat cheese, toasted pine nuts, dried cranberries, and lemon blood orange vinaigrette.

Add Ahi tuna, chicken, salmon, or shrimp • 7 per person

Northern Michigan Salad • 24 GF

Arcadian Harvest Blend, grilled chicken, gorgonzola, dried cherries, toasted walnuts, and green apple vinaigrette.

Grilled Chicken Caesar Salad • 25

Romaine, grilled chicken, garlic croutons, shaved parmesan, and creamy Caesar dressing.

Antipasto Salad • 22 GF

Cured olives, roasted tomatoes, marinated vegetables.

PLATED SANDWICHES

GF - Gluten Free V- Vegan

Dietary needs options available upon advanced request.

All sandwiches are served with house-made potato chips and a pickle spear. Substitute veggie chips for 2 per person. Includes iced tea, lemonade, coffee and tea service.

Italian Grinder • 24

Salami, ham, provolone, tomato, onion, banana peppers, and Italian dressing on a grinder sub.

Michigan Chicken Salad Croissant • 26

Homemade chicken salad with northern Michigan cherries, celery, walnuts, and leaf lettuce on a flaky croissant.

Smokin' Granny Wrap • 26

Buffalo chicken, smoked bacon, cheddar, Granny Smith apple sticks, toasted sunflower seed-cranberry sauce, honey lime chipotle aioli, cheddar encrusted garlic herb wrap.

Croissant Club • 24

Turkey, ham, bacon, cheddar, lettuce, tomato and mayonnaise on a flaky croissant.

Roast Beef • 27

Roast beef, Boursin cheese, lettuce, tomato, onion and bistro sauce on a soft onion roll.

PLATED LUNCHEON ENTREES

All entrees include a garden or Caesar salad, rolls and butter and Chef's choice of vegetable. Includes iced tea, lemonade, coffee and tea service. Gluten free bread available at an additional charge of 1 per person

GF - Gluten Free V- Vegan

Dietary needs options available upon advanced request.

Limit of 3 plated lunch options. A guest/order count for each selection is required.

Pan Seared Pork Chop • 26

Pan seared pork loin chop with fuji apple chutney. Served with rice pilaf and Chef's choice of vegetable.

Caramalized Chicken Breast • 29

Chicken breast finished with a Boursin cream sauce and raspberry drizzle.

Pan Seared Great Lakes Whitefish • 32 GF

Broiled whitefish finished with lemon-thyme butter sauce.

Aromatic Quinoa-Stuffed Pepper • 26 V/GF

Aromatic quinoa-stuffed bell pepper with squash puree and vegetable.

Countryside Ratatouille • 24 V/GF

Seasoned eggplant, zucchini, squash, and seasonal vegetables sautéed in vegetable stock.

Dessert • 6

Select One:

- Fresh Fruit Cup V/GF
- Chocolate Mousse GF
- German Chocolate Cake
- Traditional Carrot Cake
- Cheesecake
- Tiramisu

Dietary needs options available upon advanced request.

BOXED SANDWICHES & SALAD

Limit of 3 selections

All box lunches or salad include: One sandwich or salad, whole fruit, dry snack, cookie, and Dasani bottled water.

Gluten free bread available at an additional 1 per person.

Roast Beef & Cheddar • 24

A soft roll layered with roast beef, cheddar, onion, tomato, leaf lettuce, and bistro sauce.

Ham & Cheese • 24

A soft roll layered with ham, cheddar, onion, tomato, leaf lettuce, and bistro sauce.

Corned Beef Sandwich • 24

Corned beef, swiss, lettuce, and tomato on marble rye with Thousand Island dressing, and mustard on the side.

Turkey Sundried Tomato Wrap • 24

A whole wheat wrap with turkey, bacon, lettuce, tomato, and soft herb Boursin cheese.

Tuna Sandwich • 24

A traditional mayonnaise-based white albacore tuna salad, leaf lettuce, tomato, and provolone on a sourdough roll.

Golden Veggie Wrap • 24

A golden wheat wrap stuffed with cucumber, onion, green pepper, tomato, shredded mozzarella and hummus.

GF - Gluten Free V- Vegan

Dietary needs options available upon advanced request.



© JAYMIJOY PHOTOGRAPHY



Buffets are based on one hour. For each additional 30 minutes 2 per person will be charged. Maximum of two hours. A 25 person minimum. A 100 service fee for fewer than 50 guests. Served with iced tea, lemonade, coffee and tea service.

Soup & Salad Bar • 22

Salad bar of spring mix and romaine lettuce with cherry tomatoes, onions, olives, cucumbers, broccoli, carrots, shredded cheese, croutons, diced eggs, sunflower seeds, dried cranberries, assorted dressings and vinaigrettes. Chef's choice of cold salad, garlic breadsticks, and your choice of two soups.

Tomato-Basil Bisque **GF**
 Beef Barley
 Classic Chicken Noodle
 Minestrone **GF**
 Broccoli Cheddar
 Cream of Mushroom
 Loaded Baked Potato
 Butternut Squash Bisque
 Italian Beef and Vegetable
 New England Clam Chowder

Enhancements | per person

Chicken or Steak Strips • 2

Ramen • 2

Lobster Bisque • 2

Brisket Chili • 2

Director's Deli Board • 29 lunch | 37 dinner

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons, assorted dressings and vinaigrettes. A deli display featuring ham, smoked turkey, roast beef, cheddar and swiss. Served with an assortment of sandwich breads, wraps, tomato, lettuce, onion, mustard, mayonnaise, deli sauce, potato chips, and assorted dessert bars.

Add Ahi tuna salad, egg salad, chicken salad or roasted vegetable platter • 2 per person.

Trophy Pizza Buffet • 25 lunch | 32 dinner

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons, assorted dressings and vinaigrettes. An assortment of housemade 12-slice pizza, and garlic breadsticks with marinara sauce. Includes an assortment of cookies and brownies.

Lakeside Grille • 32 lunch | 39 dinner

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons, assorted dressings and vinaigrettes. Michigan-style potato salad, traditional baked beans, and fresh corn on the cob. Grilled hamburgers, Michigan Cherry bratwursts, and hot dogs. Served with cheddar, swiss, lettuce, tomato, pickle, onion, pickle relish, sauerkraut, and appropriate condiments. Includes an assortment of cookies and brownies.

Add grilled chicken breast, turkey burgers, or veggie burgers • 3 per person.

South of the Border • 31 lunch | 38 dinner

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons, assorted dressings and vinaigrettes. Tortilla chips, salsa, queso dip, refried beans and Spanish rice. Beef enchilada, seasoned ground beef, tacos with hard and soft shells, beef, and chicken fajitas. Served with grilled onions, peppers, shredded cheese, chopped tomatoes, shredded lettuce, and sour cream. Includes churros.

Little Italy • 31 lunch | 38 dinner

Caesar salad bar with romaine, garlic croutons and creamy Caesar dressing. Garlic breadsticks with marinara. An antipasto display featuring sliced salami, ham, mozzarella, roasted peppers and olives. Baked ziti with authentic Italian sausage and chicken piccata. Vegetarian lasagna, and Italian-seasoned zucchini and squash. Includes Tiramisu.

GF - Gluten Free **V** - Vegan

Dietary needs options available upon advanced request.

Buffets are based on one hour. For each additional 30 minutes 2 per person will be charged. Maximum of two hours. A 25 person minimum. A 100 service fee for fewer than 50 guests. Served with iced tea, lemonade, coffee and tea service.

Great Lakes Luncheon

32 pick two
36 pick three
40 pick four

Dinner

38 pick two
42 pick three
47 pick four

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons, assorted dressings and vinaigrettes. Luncheon rolls with butter. Pasta salad and marinated cucumber-tomato salad. Includes Chef's choice vegetable and dessert.

Beef & Pork Options:

Sliced Flank Steak with a Wild Mushroom Demi Glace

Tenderloin Tips Stroganoff with Egg Noodles

Whole Roasted Pork Loin with a Michigan Maple Glaze

Poultry Options:

Creamed Brie and Apple Stuffed Chicken Breast

Chicken Marsala with Cremini Mushrooms and Orziccotta Pasta

Roasted Turkey Breast with Cranberry and Walnut Stuffing

Fish Options:

Camp-Style Walleye **GF**
with Bacon, Caramelized Onions and Almonds

Grilled Salmon with Stone Fruit Salsa **GF**

Parmesan or Potato Encrusted Great Lakes Whitefish
with Lemon-Caper Buerre Blanc

Vegetarian Options:

Eggplant Parmesan **GF/V**
Breaded eggplant, mozzarella cheese, marinara sauce
and parmesan.

Quinoa Stuffed Pepper **GF/V**
Aromatic quinoa-stuffed bell pepper with squash puree
and vegetables.

Vegetable Strudel

Starch Options (choose one):

Oven Roasted Potatoes

Rice Pilaf

Herbed Orzo

Mashed Potatoes

GF - Gluten Free **V** - Vegan

Dietary needs options available upon advanced request.

Executive Deli Buffet • 29 lunch | 37 dinner

Salad Option (select two):

Chilled Pasta Primavera

Creamy Coleslaw

Michigan-Style Potato Salad

Thai Chicken Noodle Salad

Greek Farmer's Salad

Pea & Peanut Salad

Broccoli Caprese Salad

Sandwich & Wrap Option (select three):

Prosciutto, hard salami, mozzarella, roasted red peppers
and pesto on focaccia bread.

Herb and pepper roasted sirloin with Boursin cheese
on an onion roll.

Smoked pulled chicken with lettuce, tomato, and golden
BBQ on an onion roll.

Roasted turkey with caramelized onions, Swiss and
bistro sauce on focaccia bread.

Zesty white albacore tuna salad, lettuce, and tomato in
a sourdough roll.

Grilled vegetable sandwich with provolone and
sun-dried tomato aioli on ciabatta bread.

Dessert Option (select two):

Chocolate Chip Cookies, Lemon Bars, Fudge Brownies,
or Blondies



ASSORTED DIPS & SPREADS

Serves 25 people

French Onion Dip & Potato Chips • 52 GF

Roasted Red Pepper Hummus and Pita Crisps • 79

Seven Layer Mexican Dip & Tortilla Chips • 79 • GF

Spinach Artichoke Dip & Pita Crisps • 98

Warm Crab Dip & Pita Crisps • 135

CHILLED HORS D'OEUVRES

*Selected items * may be hand passed to your guests for an additional 25 service fee per hour, per server.*

3-5 pieces per person is recommended.

Price based on 25 pieces.

Assorted Sushi • 90 GF
California, Spicy Tuna and Cucumber Rolls

*Avocado Shrimp Salpicon Tartlets • 80

*Fresh Fruit Kabobs • 55 V/GF

*Roasted Tomato-Basil Bruschetta • 55

*Italian Sausage and Tomato Tartlets • 55

Shrimp Cocktail • 90 GF

*Walnut, Roasted Apple Puree, and Gorgonzola Strudel Bites • 70

*Wild Mushroom Crostini • 50

HOT HORS D'OEUVRES

Chicken Quesadillas Cornucopia • 60

Asparagus and Cheese Phyllo Puffs • 85

Chicken Strips or Bone-In Chicken Wings • 85

Choice of 2 sauces: buffalo, asian sesame, cherry BBQ, or maple-sriracha. Includes choice of ranch or blue cheese and celery.

Crab Cakes • 140
with Cajun Remoulade

Lamb Lollipops • 260 GF
with Mint Chutney

Margherita Pizzettes • 55

Meatballs • 60
Choice of Au Poivre or Polynesian

Miniature Beef Wellingtons • 130

Miniature Spanakopita • 65

Pesto and Mushroom Pizzettes • 60

Sausage Stuffed Mushroom Caps • 90 GF

Scallops Wrapped in Bacon • 155 GF

DISPLAYS

Serves 25, 50, or 100 guests.

GF - Gluten Free V- Vegan

Dietary needs options available upon advanced request.

Artisan Cheese & Crackers • 200 | 280 | 520

An array of domestic and imported cheeses, garnished with grapes and berries. Served with assorted crackers.

Vegetable Crudités • 120 | 210 | 350 V/GF

Asparagus, cucumbers, carrots, celery, broccoli, grape tomatoes, mushrooms, and zucchini. Served with choice of roasted red pepper hummus or spinach dip.

Fresh Fruit & Berries • 130 | 220 | 390 V/GF

Assorted fresh seasonal fruit and berries. Served with choice of chocolate fondue or yogurt dip.

Charcuterie Board • 200 | 280 | 520

Assorted meats, cheeses, breads, nuts, pickled vegetables and condiments.

Brie En Croute • 120 | 210 | 350

Creamy French Brie wrapped in a puff pastry. Served with orange preserves, fresh blueberries, crackers, and bread pieces.

Assorted Dips & Spreads • 140 | 220 | 375

Spinach artichoke dip, hummus, warm crab dip, and salsa. Served with tortilla chips, assorted crackers, and bread pieces.

Italian Antipasto • 135 | 220 | 375 GF

Sliced salami, ham, mozzarella, provolone, assorted olives, roasted red peppers, pepperoncini's, and artichoke hearts.

Taste of Michigan • 165 | 290 | 495

Assorted Michigan artisan cheeses, Michigan jam, jellies, berries, smoked whitefish, and craft sausages. Served with crackers and bread pieces.

Smoked Whitefish • 220 GF

Served with assorted crackers (serves 50)



PLATED DINNER

Dinner includes garden salad or Caesar Salad, starch, Chef's choice of seasonal vegetable, dinner rolls with butter, dessert, coffee, tea, or lemonade service.

Enhance your salad • 7
(Choose one to enhance dinner):

Michigan Salad GF

Arcadian blend lettuce, dried cherries, gorgonzola and toasted walnuts with housemade vinaigrette.

Greek Salad V/GF

Cucumber, tomatoes, kalamata olives, feta with greek dressing.

Strawberry Fields GF

Fresh spinach, strawberries, toasted pine nuts and goat cheese with a housemade green apple vinaigrette.

Add a soup: (Choose one) • 7

- Tomato-Basil Bisque • GF
- Beef Barley
- Classic Chicken Noodle
- Minestrone • GF
- Broccoli Cheddar
- Cream of Mushroom
- Loaded Baked Potato
- Butternut Squash Bisque

Starch Option: (Choose one)

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Risotto
- Roasted Fingerling Potatoes
- Rice Pilaf
- Herbed Orzo

GF - Gluten Free V- Vegan

ENTREE OPTIONS

Combine any two entrees and create a special duet plate. The additional cost is 6 per person above the price of the higher entree.

Herb Roasted Boneless Pork Chop • 34
Roast pork loin finished with Michigan apple jus.

Grilled Strip Loin • 46
10oz New York strip loin topped with a cremini mushroom demi-glace.

Beef Medallions • 52
Sliced beef tenderloin medallions topped with cumberland sauce.

Northern Michigan Chicken • 38
Pancetta, spinach and cherry crusted chicken breast topped with Boursin cream sauce.

Seared Chicken Breast • 38
A lightly breaded and seared chicken breast served with choice of Boursin cream sauce with raspberry drizzle.

Stuffed Chicken • 42
Creamed brie and apple stuffed chicken breast.

Parmesan Encrusted Whitefish • 40
Fresh Great Lakes whitefish encrusted with parmesan, and finished with lemon-caper beurre blanc.

Grilled Salmon • 42 GF
A salmon filet grilled and topped with a maple-sriracha glaze.

Herb Encrusted Walleye • 40
Walleye fillet pressed in fresh herbs, panko bread crumbs and sautéed golden brown to perfection.

Quinoa-Stuffed Pepper • 31 V/GF

Aromatic quinoa-stuffed bell pepper with squash puree and vegetable.

Eggplant Parmesan • 29 GF

Lightly breaded eggplant with marinara, herbs, and parmesan cheese.

DUET PLATES

Chicken & Whitefish • 44

Breast of chicken, Boursin cheese sauce and parmesan crusted whitefish with lemon beurre blanc.

Filet of Beef & Chicken • 58

6oz Sliced filet of beef with wild mushroom sauce and seared 4oz chicken breast with whole grain mustard cream sauce.

Surf n' Turf • 59

6oz Beef medallions with two sugar cane skewered shrimp with lemon-butter sauce.

PLATED DESSERT

Plated meals are served with your choice of one of the following desserts.

Flourless Chocolate Torte GF

Angel Food Cake with Berries

Tuxedo Truffle Mousse Cake

Bistro Key Lime Pie

Cheesecake

Tiramisu

Layered Strawberry Shortcake

Ultimate Chocolate Cake

GF - Gluten Free V- Vegan

Dietary needs options available upon advanced request.

DINNER BUFFETS

Buffets are based on one hour. For each additional 30 minutes 2 per person will be charged. Maximum of two hours. A 25 person minimum. A 100 service fee for fewer than 50 guests. Includes coffee, tea, and lemonade service

Valley View • 42

Garden Tossed Salad Bar with assorted dressings and vinaigrettes. Cherry tomatoes, carrots, cucumbers, shredded cheese, and croutons. Dinner rolls with butter. Breaded pork chop with Granny Smith apple chutney, baked lemon herb chicken breast, and broiled whitefish provencal with tomatoes, peppers, olives and garlic. Yukon gold mashed potatoes, green bean almondine, and Chef's choice of assorted desserts.

The Classic • 45

Garden Tossed Salad Bar with Assorted dressings and vinaigrettes. Cherry tomatoes, carrots, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad and cucumber salad. Sliced flank steak, pan-seared chicken breasts with forest mushroom sauce, camp-style walleye with caramelized onions, toasted almonds, and bits of bacon. Oven roasted red potatoes, seasonal vegetables, and Chef's choice of assorted desserts.

Substitute the flank steak with Chef-carved prime rib for an additional 5 per person.

A 100 fee is assessed with all Chef-attended carving stations.

Northern Michigan Grille • 49

Garden Tossed Salad Bar with assorted dressings and vinaigrettes. Cherry tomatoes, carrots, cucumbers, shredded cheese, and croutons. Dinner rolls with butter. Chilled pasta salad, and Michigan-style potato salad. New York strip steak, BBQ pork ribs, and BBQ chicken. Oven roasted potatoes, fresh corn on the cob and traditional baked beans. Layered strawberry shortcake.

add a drunken apple-stuffed pig for an additional 8 per person (50 person minimum).

The Mighty Mac • 48 pick two | 52 pick three

Garden Tossed Salad Bar with assorted dressings and vinaigrettes. Dinner rolls with butter. Chilled pasta salad and cucumber salad. Chef's choice of starch, vegetable, and assorted desserts.

Chef-Carved Options:

Roast Prime Rib Au Jus

Roast Beef Strip Loin with demi-glace

Roast Pork Loin with roasted apple demi-glace

Poultry Options:

Northern Michigan Chicken

A crusted cherry chicken breast with pancetta, spinach, and topped with Boursin cream sauce.

Roasted Breast of Chicken

With Boursin cream sauce and raspberry drizzle.

Roasted Chicken Breast Marsala

With gorgonzola, pear, and walnut cream sauce.

Fish & Seafood Options:

Parmesan Encrusted Great Lakes Whitefish with lemon-caper beurre blanc

Grilled Salmon GF

topped with a maple-sriracha glaze.

Grilled Shrimp Skewers GF

with a Citrus Glaze.

Vegetarian Options:

Countryside Ratatouille V/GF

seasoned eggplant, zucchini, squash and seasonal vegetables sauteed in vegetable stock

Quinoa-Stuffed Pepper V/GF

aromatic quinoa-stuffed bell pepper with squash puree and vegetable.

Spanakopita GF

layers of spinach, feta cheese and flaky phyllo dough.

GF - Gluten Free V- Vegan

Dietary needs options available upon advanced request.

BUFFET DINNER ENHANCEMENTS

Only as an addition to a dinner buffet.

All Buffet Dinner Enhancements are Chef-attended stations with a 100 fee.

Pasta Station • 16

Penne, and tortellini pasta with fresh vegetables, pesto, marinara, and Alfredo sauces.

Add chicken, Italian sausage, or shrimp for an additional 4 per person.

Fajita Station • 19

Chicken and beef fajitas with soft shell tortillas, sautéed peppers, onions, tomatoes, shredded lettuce, shredded cheese, sour cream, and salsa.

Ultimate Carving Board Station • 25

Fried turkey breast, Italian Rope, New York strip

**BUFFET DINNER CARVING STATION
ENHANCEMENTS TO YOUR BUFFET**

Chef-attended carving stations providing appetizer-sized portions. Served with appropriate condiments and rolls. A 100 fee is assessed with all Chef-attended carving stations. Without sauce, all items are gluten free.

**Jerk Roast Pork Loin with Pineapple Mango
Chutney • 12**

Herb Roasted Top Round • 14

Roast Prime Rib of Beef • 19

CHILDREN'S PLATED MENU

All entrees are served with choice of one side.

Children ages 4-12. Includes lemonade, juice or milk.

Individual Pepperoni or Cheese Pizza • 11

Chicken Strips • 14

Hot Dog • 12

Hamburger • 14

Buttered Noodles • 11

Macaroni and Cheese • 12

Sides (Choose one):

- Mashed Potatoes
- Applesauce
- Chips
- Fruit Cup
- Carrot Sticks with Ranch

CHILDREN'S BUFFET MENU

Children ages 4-12. Includes lemonade, juice or milk. Based on one hour. 25 children minimum.

Entrees (choose two) • 22

- Chicken Strips
- Pepperoni or Cheese Pizza
- Noodles and Marinara
- Hot Dogs
- Macaroni and Cheese
- Hamburger
- Buttered Noodles
- Grilled Chicken Breast

Sides (choose two)

- French Fries
- Mashed Potatoes
- Sweet Potato Fries
- Green Beans
- Buttered Corn
- Applesauce
- Chips
- Fruit Cup
- Carrot Sticks with Ranch

DESSERT STATIONS

A 100 surcharge for fewer than 50 guests, 25 person minimum. Based on one hour.

Ice Cream Sundae Station • 12 GF

Hand-scooped vanilla and chocolate ice cream, hot fudge, butterscotch sauce, strawberry sauce, sundae nut topping, whipped cream, M&M's, and Reese's pieces.

Add fresh fruit for an additional 2 per person.

Miniature Dessert Station • 16

An assortment of petit fours, miniature cheesecakes, chocolate covered strawberries, and truffles.

Molten Lava Cake Station • 12

Warm lava cake with a hand scooped vanilla bean ice cream with a chocolate or caramel drizzle.

S'more Station • 12

Marshmallow, honey graham crackers, milk chocolate bars, Reese's peanut butter cups, and Andes mints.

Add a private bonfire for an additional 150 per 2 hours.

LATE NIGHT BITES

Available from 9-11pm. 100 surcharge for fewer than 50 guests, 25 person minimum. Based on one hour.

Pizza Bar • 13

Assorted Trophy Room pizzas, garlic sticks and marinara. GF pizzas available

Slider Bar • 13

Miniature burgers with griddled onions, pickles, American cheese, and french fries.

Taco Bar • 14

Seasoned ground beef served with crisp corn and soft flour tortillas, lettuce, tomatoes, cheddar cheese, tortilla chips, sour cream, and salsa.

Chili Dog Bar • 13

All-beef hot dogs served with Detroit chili sauce, onions, ketchup, mustard, cheddar cheese, and french fries.

Wings • 18 GF

Crisp chicken wings with celery sticks and choice of ranch or bleu cheese.

Sauces (Choose two)

Chery BBQ

Buffalo

Maple Sriracha

Asian Sesame



© GIVING TREE PHOTOGRAPHY



A 50 per hour bartending fee will be assessed for all fast or sponsored bars. If sales do not exceed 100 per hour.

Bar relocation fee is 100 per bar.

Fast Bar:

Individuals are responsible to pay using a debit or credit card for their own drinks. Tax and gratuity are additional.

Sponsored Bar:

A fully stocked bar featuring house, call, premium or super premium brands with the charge reflecting the actual number of drinks that have been consumed.

Please Select:

WINE

TIER 1

Mezzacorona Estate, Italy • 10 glass | 36 bottle
Chardonnay, Cabernet, Merlot, and Pinot Noir

TIER 2

Chateau Souverain • 12 glass | 40 bottle
Chardonnay, Cabernet, Merlot, and Sauvignon Blanc

TIER 3

Donati Family Vineyard • 15 glass | 52 bottle
Donati Family Vineyard: Un-Oaked Chardonnay,
Cabernet, Merlot, Chalet Edelweiss Claret,
Valravyn Pinot Noir, Crossings Sauvignon Blanc

LIQUOR:

Please Select:

PREMIUM

Titos, Crown Royal, Jameson, Johnnie
Walker Red, Maker's Mark, Tanqueray,
1800 Silver, and Kraken Spiced Rum

Highballs • 10

Rocks, Martinis, Margaritas and Manhattans • 12.5 each

MICHIGAN SELECT

Gypsy Vodka, Petoskey Stone Gin, Mackinac Island
Rum, Journeyman Featherbone Bourbon, Traverse
City Whiskey Co. Whiskey, Cabresto Tequila Reposado

Highballs • 12

Michigan Rocks, Martinis, Margaritas and
Manhattans • 14.50 each

SUPER PREMIUM

Grey Goose, Papa Pilar Blonde, Jack Daniels
Single Barrel, Ketel One Citroen, Johnnie
Walker Black, Woodford Reserve Single
Batch, Bombay Sapphire, Patron Silver

Highballs • 12

Rocks, Martinis, Margaritas and Manhattans • 14.50
each

CORDIALS:

Please Select up to 2:

Bailey's Irish Cream • 12

Courvoisier • 12

Disaronno • 12

E&J XO Brandy • 12

Kahlua • 12

BOTTLED BEER & HARD SELTZERS

Please Select:

DOMESTIC • 6.25

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt
Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer

IMPORTED • 8.25

Amstel Light, Corona, Guinness Stout, Heineken

CRAFT • 9

Sam Adam's, Bell's, Founders, New Holland, Short's,
Petoskey Brewing, Beards, Blackrocks, Atwater, Perrin,
Austin Brothers

HARD SELTZER

Assorted flavors of Truly • 8.25

Assorted flavors of Petosky & High Noon • 9

KEGS

*Kegs are half barrels and yield approximately 115 pint size
glasses. Seasonal and additional options available with
advance notice.*

DOMESTIC • 4.95

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt
Blue Light, Michelob Ultra, Miller Lite, and Gluten Free
Beer

IMPORTED • 5.95

Short's Local's Light, Amstel Light, Corona, Guinness
Stout, and Heineken

CRAFT • 6.50 - 8.50

Bell's, Founders, New Holland, Short's, Perrin, Atwater,
Petoskey Brewing, Sam Adam's, Beards, Blackrocks,
Austin Brothers,

PACKAGE BAR

Due to occasional limited availability substitutions may occur.

- One Hour • 23 per person
- Two Hours • 34 per person
- Three Hours • 45 per person
- Four Hours • 56 per person
- Each additional hour • 11 per person

LIQUOR

Titos, Kraken Spiced Rum, Crown Royal, Jameson, Johnnie Walker Red, Maker’s Mark, Tanqueray, and 1800 Silver

BEER | pick up to 4

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer, NA Beer, Amstel Light, Corona, Guinness Stout, Heineken

Bell’s, Short’s, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

Assorted Truly Seltzers, Assorted High Noon Seltzer, and Assorted Petoskey Seltzers

WINE

Chateau Souverain
Chardonnay, Cabernet, Merlot, Sauvignon Blanc

MICHIGAN SELECT BAR PACKAGE

- One Hour • 24 per person
- Two Hours • 36 per person
- Three Hours • 48 per person
- Four Hours • 60 per person
- Each additional hour • 12 per person

LIQUOR

Gypsy Vodka, Petoskey Stone Gin, Mackinac Island Rum, Journeyman Featherbone Bourbon, Traverse City Whiskey Co. Whiskey, Cabresto Tequila Reposado

BEER | pick up to 4

Bell’s, Short’s, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

Assorted Truly Seltzers, Assorted High Noon Seltzer, and Assorted Petoskey Seltzer

RED WINE | pick up to 2

Black Star Farms Pinot Noir, Black Star Farms Cabernet Franc, Chateau Fontaine Big Red Paw

WHITE WINE | pick up to 2

Black Star Farms “Sur Lie” Chardonnay, Chateau Grand Traverse “Late Harvest” Reisling, Black Star Farms Pinot Blanc

SPARKLING | pick 1

Mawby Sex Brut Rose, Mawby Detroit

SUPER PREMIUM BAR

- One Hour • 26 per person
- Two Hours • 39 per person
- Three Hours • 52 per person
- Four Hours • 65 per person
- Each additional hour • 13 per person

LIQUOR

Grey Goose, Papa Pilar Blonde, Jack Daniels Single Barrel, Ketel One Citroen, Johnnie Walker Black, Woodford Reserve Single Batch, Bombay Sapphire, and Patron Silver Reposado

BEER | pick up to 4

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer, NA Beer, Amstel Light, Corona, Guinness Stout, Heineken

Bell’s, Short’s, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

Assorted Truly Seltzers, Assorted High Noon Seltzer, and Assorted Petoskey Seltzer

WINE

Donati Family Vineyard: Un-Oaked Chardonnay, Cabernet, Merlot, Chalet Edelweiss Claret, Valravv Pinot Noir, Crossings Sauvignon Blanc