

Buffet Menu

Includes 3 side dishes, Rolls & Butter, Buffet Set up with Chafers, Servings Utensils, quality disposable Plates, Silverware and Napkins with our own professionally attired Attendants assisting with the Buffet.
(50 Person Minimum Monday thru Friday. 100 Person Minimum on Saturday and 75 Person Minimum Sunday)

One Entrée Buffet 17.95 | Two Entrée Buffet 20.95 | Three Entrée Buffet 23.95

Entrée Choices

Roast Beef Au Jus
Seasoned Baked Chicken
Honey Baked Ham
Herb Roasted Pork Loin
Hickory Smoked Pulled Pork
Roast Turkey Breast
Swedish Meatballs
Dearborn™ Kielbasa & Sauerkraut
Parmesan Encrusted Chicken Breast
Stuffed Cabbage
Italian Sausage w/Onions & Peppers
Lasagna, Meat or Vegetarian
Chicken Alfredo with Penne Pasta
Penne Pasta with Meat Sauce
Italian Breaded Chicken Breast
Meatloaf
Chicken Divan
Pasta Primavera (Vegetarian)
Chicken Marsala
Chicken Piccata
Chicken Breast in a Pesto Cream Sauce

Side Dish Offerings

(Choice of 3 offerings with your buffet)

Roasted Redskin Potatoes

Garlic Mashed Potatoes

Au Gratin or Scalloped Potatoes

Rice Pilaf

Mashed Potatoes w/ Gravy

Baked Potato with Sour Cream & Butter

Corn O'Brien

Honey Buttered Baby Carrots

Green Bean Casserole

Twice baked Potato, add \$2pp

Penne Marinara

Baked Macaroni and Cheese, add \$1.50 pp

Chef's Cut Vegetables

Green Beans Almandine

Garden Greens Salad

Caesar Salad

Italian Pasta Salad

Coleslaw

Greek Salad add 1.50 pp

Michigan Cherry Salad add 1.50pp

Cheese & Cracker Trays, Crudit  & Dip & Relish Assortment also available
please inquire.

Full Service & Staffed Plated Meals also available, please inquire if your event requires this service.

Prices subject to change. There is a 6% MI sales tax and 10% service fee added to all sales.