



DINNER BUFFET MENU

CARVED ENTREES (ADDITIONAL \$1.00 PER PERSON)

STEAMSHIP ROUND OF BEEF, AU JUS

PRIME RIB OF BEEF, AU JUS (add \$4.00)

ROAST PORK LOIN WITH MUSHROOM MADEIRA SAUCE

ROAST TURKEY BREAST WITH HOMESTYLE GRAVY

OVEN BAKED HAM

CANADIAN CHICKEN: breast of chicken topped with a cheddar ale sauce, bacon, and chives

CHICKEN GRAND TRAVERSE: breast of chicken served in a white cream sauce with Michigan dried cherries and pecans

MANGO SALSA CHICKEN: breast of chicken topped with a salsa of succulent mango and pineapple, with a kick of citrus and jalapeno

CHAMPAGNE CHICKEN: breast of chicken served in a decadent champagne cream sauce, garnished with scallions, toasted almond slices and golden raisins

EGGPLANT PARMESAN: fresh slices of eggplant, topped with seasoned breadcrumbs, house-made marinara and a blend of Italian cheeses, baked to a golden brown

SEAFOOD PASTA: tender penne pasta topped with fresh seafood and basil pesto accompanied by lemon cream

CHICKEN BROCCOLI ALFREDO: pasta with seasoned chicken and fresh florets of broccoli in a white wine parmesan cream sauce

PASTA PRIMAVERA: penne pasta in a creamy white sauce mixed with a medley of fresh garden vegetables

PENNE PASTA WITH VODKA SAUCE: penne pasta with a tomato vodka sauce, choice of sausage or vegetarian

BAKED SALMON: fresh Atlantic salmon filets served with a creamy white wine & basil sauce (add \$2.00)

BEEF STROGANOFF: tender beef slices and mushrooms in a sour cream sauce over hearty egg noodles

PEPPER STEAK: tender, marinated beef, slow-cooked in a flavorful sauce of tomatoes, onions and peppers...pairs great with our herbed rice

TWO ENTRÉE BUFFET

\$23.95 per person

THREE ENTRÉE BUFFET

\$25.95 per person

Buffet service includes your choice of four side dishes, dinner rolls, coffee & tea.

~ All above pricing is subject to a 20% service charge and Michigan sales tax. ~



SIDE DISH SELECTIONS

GARDEN SALAD: a light mixture of greens topped with garden fresh tomatoes, carrots, red cabbage and cucumbers and tossed with croutons and our creamy Italian poppyseed dressing

CAESAR SALAD: a classic combination of romaine lettuce, croutons, fresh parmesan cheese and tangy Caesar dressing

STRAWBERRY SALAD: spring mix with fresh strawberries and orange segments with a light poppyseed dressing, topped with toasted almonds (seasonal, April – October)

AUTUMN SALAD: baby field greens with sliced apples and walnuts in a cranberry vinaigrette (seasonal, September – April)

PEAR & BLEU CHEESE SALAD: spring mix tossed with sliced pears, candied walnuts and bleu cheese in a honey orange vinaigrette

BABY BAKED POTATOES: whole, baby Idaho potatoes tossed in coarse salt and oven baked

ROASTED POTATOES: young redskins oven roasted with olive oil, red peppers and Italian herbs

MASHED POTATOES: Idaho potatoes classically blended with sour cream and butter

AU GRATIN POTATOES: diced redskin potatoes baked to oven brown in a rich cheddar cheese sauce

PARSLIED NEW POTATOES: young redskin potatoes steamed in parsley butter, topped with bacon and chives

HERBED RICE: long grain and wild rice baked with a combination of garlic, fresh mushrooms and herbs

BAKED YAMS: tender sweet potatoes, oven baked in a maple pecan butter

HONEY GLAZED CARROTS: fresh baby carrots glazed in honey and our chef's special seasonings

BROCCOLI & CARROTS: fresh florets of broccoli tossed with baby carrots and lightly seasoned melted butter

WHOLE KERNEL CORN: crisp, buttery corn topped with red peppers

GREEN BEANS AMANDINE: fresh, full length green beans, lightly seasoned with butter and toasted almonds

VEGETABLE DUET WITH CHEDDAR: fresh broccoli and cauliflower, steamed to perfection and topped with a creamy cheddar cheese sauce

FRESH ASPARAGUS: tender spears of fresh-picked asparagus served with caper sauce (seasonal, available April thru July)