



ATTRACTIVE CUISINE MENU

We use the finest and freshest ingredients with every meal served. Also, a variety of Rolls and/or Breadsticks w/Butter is accompanied with each spread. Please contact us today to schedule a consultation and tasting.
Our menu is constantly evolving. If you don't see an item that you are interested in on the menu selections, please talk with us. Give us the opportunity to accommodate you.

*FRUIT BAR

*An array of Berries, Pineapple, Grapes, Melons and Citrus
(or customer preferred vegetable - additional charge may apply)*

*VEGETABLE CRUDITIES

*An array of fresh Broccoli, Cauliflower, Carrots, Radishes, and Tomatoes
(or customer preferred vegetable - additional charge may apply)*

****For an additional \$3.00 per guest you can add a Fresh fruit or Vegetable crudities Display***

APPETIZERS

****BBQ Lil Smoke Sausages**

Bacon Wrapped Asparagus

Batter Dipped Corn Cobs

****Creole Spiced Shrimp Cocktail**

Cream Stuffed Jalapenos

Vegetable Spring Rolls

****Swedish Meatballs**

****Avocado-Corn Salsa**

Diced fresh avocado, tomato, red onion, and sweet seasonal fresh corn tossed with cilantro & lime juice

Caribbean Spiced Shrimp Skewers

Fresh Shrimp marinated in citrus spices, garlic, onions, and grilled to perfection

SALADS

Arugula Walnut Salad

Arugula greens, fresh grape tomatoes, dried cherries, walnut, feta cheese served with Raspberry Vinaigrette

****Michigan Cherry Spring Salad**

Spring mix greens, fresh grape tomatoes, dried cherries, walnuts, feta cheese served with Raspberry Walnut Vinaigrette dressing

****Mediterranean Cucumber Salad**

Fresh chopped cucumber tossed with red onion, tomatoes, garlic, yellow bell peppers, olive oil, and lemon juice

****Broccoli-Onion Salad**

Creamy mixture of fresh broccoli, carrots, red onion, golden raisins, croutons

****Red Skin Potato Salad**

Boiled Red Skin Potatoes mashed with green onions, pickled relish, mustard, salt, pepper combined with creamy mayo mixture

****Shredded Caesar Salad**

Thinly chopped Romaine lettuce mixed with anchovy paste, garlic croutons, and parmesan cheese

Chicken Salad with Apples and Cranberries

Classic Chicken Salad with a sweet cranberry taste and crunchy bite of walnuts

SANDWICHES AND WRAPS

(Up to 25 people)

Garden Tuna Pita

Tuna salad served with lettuce, tomatoes, onions, and provolone cheese

Avocado Smoked Turkey Wrap

Thin sliced smoked turkey breast, fresh sliced avocado, tomato, and Swiss

Roasted Vegetable Wrap

Roasted Zucchini, eggplant, onion, red bell pepper served with hummus spread

ENTREES

PASTA

Fettuccine Alfredo

Tomato Manicotti

Baked Lasagna (Traditional or Vegetarian)

Baked Rigatoni with Sausage & Mushrooms

Baked Rigatoni with Spinach, Ricotta, and Fontina

Baked Penne with Sausage & Creamy Ricotta

Cheesy Mixed Pasta Casserole with Mushrooms

Baked Four Cheese Spaghetti

Ziti, Eggplant, and Fontina Gratin

POULTRY

****Southwestern Chicken Sautee**

Chicken breast topped with sautéed onions, yellow & red bell peppers, pepper jack cheese & cilantro

****Hawaiian Teriyaki Glazed Chicken**

Sautéed chicken breast with pineapple and teriyaki glaze

Mandarin Orange Chicken

Grilled chicken breast with a sweet & sour orange glaze

Danish Cranberry Glazed Chicken

Chicken breast with a sweet cranberry glaze

Jamaican Jerk Chicken

-Chicken breast only add \$3.00 per person-

Chicken parts marinated in our Jamaican Jerk Rum Rub and Grilled over Pimento Leaves served with dirty rice and parmesan crusted fresh corn cobs

Coconut Chicken

-Chicken breast only add \$3.00 per person-

Deep fried coconut crusted chicken parts served Rosemary Potatoes & Green Bean Amandine

****Citrus BBQ Chicken**

Citrus & spice marinated chick breast/parts slowly cooked on grill

Bourbon Street Chicken

-Chicken breast only add \$3.00 per person-

Garlic & Onion Marinated Chicken Parts Grilled until tender and smothered in Bourbon Whiskey Sauce served with yellow rice and corn succotash

BEEF

Slow Roasted Pot Roast

Slow roasted with chef's own flare of spices

Hickory Smoked Beef Brisket

Slowly smoked & served with a zesty BBQ sauce

Prime Rib

Succulent prime rib with au jus & horseradish cream sauce

****BBQ Baby Back Beef Ribs**

Dry rubbed, marinated baby back beef ribs slowly smoked on grill

****Beef Fajita Station**

Marinated and slow roasted beef tenderloin served with caramelized onions and peppers on tortilla bread

****Beef Sausage Links**

Grilled to perfection and served with a medley of onion and peppers on a bun

PORK

Tender Honey Ham

Sliced tender ham in a sweet honey glaze

****Garlic Butter Pork Medallions**

Topped with a creamy béarnaise sauce

****Mesquite Smoked Shredded Pork**

Slowly smoked & served with a zesty BBQ sauce

****Zesty Garlic BBQ Baby Back Ribs**

Dry rubbed, marinated baby back ribs slowly smoked on grill

FISH

Creamy Salmon Linguine

Italian Butter sautéed salmon with creamy three cheese sauce

Panko Crusted Tilapia

Garlic infused Tilapia fish lightly dusted with Italian panko bread crumbs

Grilled Pineapple Crab Cakes

Crab meat mixed with various spices, bread crumbs, garlic, and onions. Served with pineapple chili sauce

Catfish Strips

Deep Fried Catfish Strips served with Black Bean Mango Rice and Crispy Coleslaw

Shrimp Tacos

Tacos stuffed with shrimp, creamy slaw and sweet chili sauce

Crusted Crab & Salmon Croquettes

Pan Seared Croquettes with Mango Chili Sauce served with Jasmine coconut rice

Jamaican Jerked Tilapia

Grilled Tilapia Fish topped with traditional jerk sauce served with grilled Zucchini & Squash and Red Beans & Rice

VEGETABLES

****Candied Yams with Apples**

****Green & Yellow Beans w/ Wild Mushrooms**

****Roasted Garlic Squash & Zucchini**

****Broccoli Gratin**

****Maple-Ginger Glazed Carrots**

****Creamed Spinach**

****Mixed Greens**

****Zucchini Cauliflower Medley**

STARCH

****Lemon Herb Roasted Potatoes**

****Garlic Mashed Red Potatoes**

****Three Cheese Mac**

****Rice with Caramelized Shallots**

Sage Infused Stuffing

****Spicy Rice Pilaf**

****Brown Sugar Baked Beans**

VEGAN/VEGETARIAN SELECTIONS

Tofu Vegetable Skewers

Avocado Corn Salsa

Indian Curry Rice

*Chef Renea is trained in the vegan culture, lifestyle, and cuisine. We can tailor menus suitable for your needs. Please contact us today with any questions or concerns about our vegan preparations, menus, or products. We offer gluten free starches and organic vegetable and fruit products. **All products are bought locally and prepared fresh.***

****KIDS MENU**

\$5 add-on to total selected package (not per person)

Grilled Hot Dog Station

Grilled Burger Station

Station includes bun, ketchup, mustard, onions, and relish

DESSERTS ~ \$2 PER GUEST

Sweet Potato Cheesecake

Strawberry Cheesecake

Banana Pudding

Peach Cobbler

Apple Pie

Celebratory Sheet Cake

Cake Cutting Service is available for an additional \$50.00 per cake.

****Denotes menu items available for Open House and Corporate Events**

All Open House and Corporate Event packages include the following amenities:

- * Punch, Iced Tea or Lemonade
- * Set-Up, Buffet Service, Disassembling, and Cleaning
- * Variety of rolls and/or breadsticks with butter

Other Services Available - Please contact us for a custom quote.

If you choose not to utilize our catering service, we stand ready to assist you with your special event and offer the following services:

- * Table/Chair Set-up and breakdown
- * Setting tables
- * Setting Up Centerpieces
- * Décor
- * Lighting candles
- * Distributing programs
- * Clean up

IMPORTANT DETAILS

- * **18% for service charge**
- * **6% sales tax will be applied**
- * 50% Deposit is required upon menu selection
- * Remaining balance is due on date of event
- * Seven (7) days for head count
- * Menu Tasting (serves four) is \$35.00 and will be deducted from the event total
- * We accept cash, credit and debit cards, money orders, and checks (no posted-dated checks are accepted).