



When you select The Inn at St. John's for weddings, meetings and special events, you can expect both a magnificent setting and exceptional cuisine.

Whether you are planning an executive board meeting or a reception of 600 guests, you can rest assured that you will receive only the highest level of service and value.

We are committed to ensuring both a pleasant planning experience for you as the event host and an exemplary experience for your guests.

Our dedicated staff of professionals will assist you in planning and executing your banquet, reception or meeting to ensure it comes together perfectly.

The beauty of St. John's facility and professionalism of its associates are matched by the high standards of our Executive Chef.

Our experienced culinary staff uses only top quality produce, the freshest seafood, steaks and roasts, resulting in a superior dining experience for your guests.

Thank you for choosing The Inn at St. John's.

We look forward to earning your trust and to demonstrating how exceeding guests' expectations is both our mission and our specialty.

BREAKFAST BUFFETS

all breakfast buffets are served with freshly brewed coffee and hot herbal tea.
breakfast is based on 60 minutes of service.

EXECUTIVE CONTINENTAL \$20

chilled orange juice, cranberry juice,
fruit-infused water, mixed berries,
seasonal fresh cut fruit, yogurt, granola,
house-baked cinnamon rolls,
seasonally inspired house-baked morning pastries
fruit preserves

(enhancements to complement your breakfast offerings are available; please inquire.)

GRAB AND GO CORPORATE BREAKFAST \$20

bottled orange, apple, cranberry juices
fruit yogurt, house-made granola
assorted cereals, oatmeal, hard cooked eggs
granola bars, trail mix
mandarin oranges, apples, mini bananas

LIGHT AND FIT CONTINENTAL \$23

cucumber mint infused water,
seasonal sliced melon, mixed berries
greek yogurt, gluten free granola
almond milk-muesli parfait
prosciutto, salami, smoked salmon, pickled cucumbers,
sliced tomato, crackers, multi-grain thins, garlic herb spread

HOT BREAKFAST BUFFET \$24

chilled orange juice, cranberry juice,
fruit-infused water, mixed berries,
seasonal fresh cut fruit, yogurt, granola,
seasonally inspired house-baked morning pastries fruit preserves
sour cream and chive scrambled eggs, smoked bacon, country link sausage
daily breakfast potato inspiration

PLATED BREAKFASTS

all plated breakfasts are served with freshly brewed coffee, hot herbal tea and orange juice offered table-side.

BEGIN

breakfast includes: a pre-set starter course of a FRESH FRUIT YOGURT PARFAIT

baskets of breakfast pastries on the table (add \$3 per person)

MAIN

please choose one of the following:

INDIVIDUAL BAKED QUICHE \$18

marinated roasted pepper salad, arugula

please choose one of the following:

bacon-mushroom-boursin
ham and cheddar
mediterranean egg white-mushroom-feta-scallion

COLORADO OMELET \$20

ham, peppers, onion, cheddar cheese,
chicken apple sausage, rösti-style potato

EGGS BENEDICT \$21

griddled muffins, shaved north country bacon, poached eggs,
sauce hollandaise,
boursin-asparagus crêpe, chilled tomato garnish

CHOCOLATE CHALLAH FRENCH TOAST \$22

bourbon custard, caramel pecan "syrup"
applewood bacon

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices are subject to change without notice. 24% service charge and 6% sales tax will be applied to all food, beverage and rental pricing.*

BREAKFAST ENHANCEMENTS

enhancements are available in addition to any of the previous breakfast buffets or choose a minimum of four items to build your own breakfast buffet. prices are per person unless otherwise noted. a fee of \$35 fee will be applied to groups of fewer than 35.

BELGIAN WAFFLES <i>(per person)</i> mixed berry compote, whipped cream, warm maple syrup	\$4
SOUTHERN-STYLE BISCUITS AND GRAVY <i>(per person)</i> pork sausage gravy, house-made buttermilk biscuits	\$4
ASSORTED KELLOGG'S WELLNESS CEREALS <i>(each)</i> whole milk, skim milk, fresh blueberries	\$4
OMELET ACTION STATION <i>(per person)</i> ham, bacon, onions, peppers, mushrooms, scallions, spinach, asparagus, tomatoes, cheddar, chèvre, swiss, whole eggs, egg whites <i>(this station requires a chef attendant per 100 guests at \$100.00 per attendant)</i>	\$5
CRÈME BRÛLÉE FRENCH TOAST <i>(per person)</i> warm maple syrup, caramel pecan glaze, whipped butter	\$5
SWEET POTATO PANCAKES <i>(per person)</i> spiced bacon lardons, maple butter, ginger-bourbon syrup	\$5
STEEL-CUT OATMEAL PRESENTATION <i>(per person)</i> fresh berries, dried fruit, brown sugar, candied walnuts, dark chocolate chips	\$5
EGGS BENEDICT <i>(per person)</i> griddled muffin, shaved ham, poached egg, hollandaise sauce	\$6
TURKEY BACON/CHICKEN APPLE SAUSAGE	\$6
SLICED FRUIT DISPLAY <i>(per person)</i>	\$7
SEASONALLY INSPIRED HOUSE-BAKED MORNING PASTRIES <i>(per dozen)</i>	\$30
BACON-EGG CROISSANT SANDWICH <i>(per dozen)</i> melted cheddar cheese	\$36
ARTISAN BAGEL SELECTION <i>(per dozen)</i> regular and flavored cream cheese	\$36
BREAKFAST BURRITO WRAP <i>(per dozen)</i> chorizo, eggs, peppers, onions, chipotle salsa	\$42
"WAFFLED" BREAKFAST SANDWICH <i>(per dozen)</i> applewood sausage, smoked cheddar eggs, maple-bacon waffle	\$46

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BRUNCH

brunch buffets are designed for ninety minutes of service. (note: food items are not transferable to refreshment breaks.)
a fee of \$35 will be added to groups of fewer than 35.

all brunch meal offerings are served with freshly brewed coffee and hot herbal tea and include the following:

CHILLED ORANGE JUICE, CRANBERRY JUICE

SEASONAL FRESH CUT FRUIT

YOGURT, fresh berries, granola

PASTRY CHEF'S SELECTION OF BREAKFAST

BREADS, muffins, house-baked morning pastries,
fruit preserves

SMOKED BACON, COUNTRY LINK SAUSAGE

DAILY BREAKFAST POTATO INSPIRATION

MULTI-GRAIN SALAD, quinoa, barley, brown rice,
fresh herbs

TORN BIBB LEAF SALAD, toasted pine nuts, oven-dried
tomatoes, dried michigan cherries, maytag bleu crumbles,
riesling vinaigrette

choose two from breakfast favorites and two from lunch favorites for \$32 per person.

choose three from breakfast favorites and three from lunch favorites for \$34 per person.

BREAKFAST FAVORITES

SOUR CREAM AND CHIVE

SCRAMBLED EGGS

EGGS BENEDICT

griddled muffins, shaved north country bacon,
poached eggs, hollandaise sauce

INDIVIDUAL BAKED QUICHE

crêpe-wrapped bacon-mushroom-boursin

SOUTHERN-STYLE BISCUITS AND GRAVY

pork sausage gravy, house-made buttermilk biscuits

CHEESE BLINTZ

raspberry coulis

HUEVOS MONTERREY

chorizo-rajas scramble, queso asadero,
warm tortillas, salsa

CRÈME BRÛLÉE FRENCH TOAST

warm maple syrup, caramel-pecan glaze,
whipped butter

BELGIAN WAFFLES

mixed berry compote, whipped cream,
warm maple syrup

STEEL-CUT OATMEAL BAR

fresh berries, dried fruit, brown sugar,
candied walnuts, dark chocolate chips

SWEET POTATO PANCAKES

spiced bacon lardons, maple butter, ginger-bourbon
syrup

LUNCH FAVORITES

CHAR-GRILLED FLAT IRON STEAK *

mojo-marinated, chimichurri, blistered peppers and red onions,
roasted redskin potatoes

PORCINI-ANCHO-DUSTED BEEF TIPS*

wild mushroom-chèvre risotto

THAI-STYLE CURRIED CASHEW CHICKEN

steamed jasmine rice

GRILLED HERB-MARINATED CHICKEN BREAST

sundried tomato polenta, lightly braised radicchio, baby
spinach, sundried tomato vinaigrette

HERB CHICKEN TUSCANY

fingerling potato lyonnaise, tomato-artichoke chutney,
basil oil

PAN-SEARED ATLANTIC SALMON*

olive oil-arugula smashed yukons, lemon vinaigrette

CREOLE SPICED MAHI MAHI *

red beans and rice, green tomato relish

FRESH-CUT ROASTED CORN RISOTTO

marisala braised leeks, shaved manchego, truffle oil

VEGETABLE CAVATAPPI

wilted kale, roasted garlic, asparagus tips
blistered heirloom tomatoes, toasted pine nuts, vodka
pomodoro sauce, parmesan reggiano

GRILLED MISO-GLAZED PORTOBELLA

MUSHROOMS

napa-bok choy stir fry, sweet chili glaze

PENNE PASTA PRIMAVERA *gf*

roasted garlic, shaved romano cheese, extra virgin olive oil

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GOURMET GROCER SANDWICH COUNTER

prices are based on a sixty-minute duration. a fee of \$35 will be added to groups of fewer than 35.

\$26 per person

all plated lunch and buffet lunch meal offerings are served with freshly brewed coffee and hot herbal tea. gourmet grocer sandwich counter also includes house crispy potato chips and pickled vegetables.

FIRST COURSE

please select two from the following:

TOMATO-BASIL BISQUE

HOUSE-MADE ROASTED CHICKEN
NOODLE SOUP

LIGHTLY CURRIED LENTIL SOUP

TUSCAN KALE MINISTRONE

CHICKEN TORTILLA SOUP

SOUTHWESTERN-STYLE ORZO
PASTA SALAD

TORN BIBB LEAF SALAD

toasted pine nuts, oven-dried tomatoes,
dried michigan cherries, maytag bleu crumbles,
riesling vinaigrette

MULTI-GRAIN SALAD

quinoa, barley, bulgur, fresh herbs

TRADITIONAL CAESAR SALAD

fresh chopped romaine lettuce, garlic-herb croutons,
shaved parmesan, house-made caesar dressing

TOSSED MIXED GREENS

cucumbers, tomatoes, shaved carrots,
balsamic vinaigrette, ranch

GREEK-STYLE PASTA SALAD

TOMATO-CUCUMBER PANZANELLA

aged sherry vinaigrette

MAIN COURSE

gluten-free bread substitution available upon request. please select three from the following:

SANTE FE VEGETABLE WRAP

black bean hummus, corn, avocado purée,
tomato, cilantro

ROASTED CORN-BLACK BEAN SLIDER

herb-roasted tomato, micro sprouts,
griddled pretzel roll, garlic herb aioli

WARM ROAST BEEF AND
KUMMELWECK*

boars head roast beef, beer-braised onions,
cave-aged cheddar, horseradish aioli

ROAST TURKEY

multi-grain bread, lettuce, tomatoes,
dijon mustard

OPEN FACE BAGEL AND LOX

cucumber, tomato, sprouts, smoked salmon,
red onion, garlic herb spread

BOARS HEAD PASTRAMI BRISKET

peppercress, dill pickle, stadium mustard,
horseradish havarti, onion roll

BBQ CHICKEN SANDWICH

grilled buffalo chicken breast, pineapple luau bread,
jalapeño mustard, oil and vinegar slaw, sweet-hot pickles

MUFFULETTA

capicola, salami, prosciutto, fontina,
chopped olive salad, oregano bread

CHICKEN CAESAR WRAP

fresh torn romaine lettuce, shaved parmesan,
herbed ciabatta croutons, garlic-anchovy dressing

ASIAN CHICKEN SALAD WRAP

toasted cashews, nappa slaw, mandarin oranges,
sesame chicken, citrus-hoisin glaze

TUNA SALAD

sliced tomato, butter lettuce, multi-grain sandwich thin

CUBANO

porketta, honey ham, jalapeño mustard,
baby swiss cheese, crusty flatbread

CHICKEN CORDON BLEU

roisserie chicken breast, shaved honey ham, gruyere cheese,
honey mustard crème

SWEET FINALE

SPECIALTY SELECTION OF HOUSE-BAKED GOURMET BROWNIES AND BLONDIES

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ST. JOHN'S LUNCH BUFFET

*lunch buffets are designed for sixty minutes of service. (note: food items are not transferable to refreshment breaks.)
a fee of \$35 will be added to groups of fewer than 35*

*choose two beginnings, two mains for \$29 per person
choose two beginnings, three mains for \$33 per person*

served with freshly brewed coffee and herbal tea.
all lunch buffets include a grilled and roasted vegetable display.

FIRST COURSE

please select two from the following:

TOMATO-BASIL BISQUE

HOUSE-MADE ROASTED CHICKEN
NOODLE SOUP

POTATO LEEK SOUP

PASTA E FAGIOLI

ROASTED CORN-CLAM CHOWDER

SOUTHWESTERN-STYLE ORZO PASTA
SALAD

MULTI-GRAIN SALAD
quinoa, barley, wild rice, fresh herbs

GREEK-STYLE PASTA SALAD

TORN BIBB LEAF SALAD *gf*
toasted pine nuts, oven-dried tomatoes, dried michigan cherries,
maytag bleu crumbles, riesling vinaigrette

TRADITIONAL CAESAR SALAD
fresh chopped romaine lettuce, garlic-herb croutons,
shaved parmesan, house-made caesar dressing

TOSSED MIXED GREENS SALAD *gf*
cucumbers, tomatoes, shaved carrots, balsamic vinaigrette, ranch

TOMATO-CUCUMBER PANZANELLA
aged sherry vinaigrette

MAIN COURSE

please select two or three from the following (refer to pricing above):

CHAR-GRILLED FLAT IRON STEAK* *gf*
mojo-marinated, chimichurri, blistered peppers
and red onions, roasted redskin potatoes

BRAISED BEEF SHORT RIBS
truffle mushroom mac n' cheese

PORCINI-ANCHO-DUSTED BEEF TIPS* *gf*
wild mushroom-chèvre risotto

CHICKEN CACCIATORE *gf*
seared chicken breast, braised cipollini, capers,
gnocchi, shaved fennel, heirloom tomato-bell
pepper arrabbiata

APPLEWOOD-SMOKED

AIRLINE CHICKEN *gf*
smoked gouda whipped potato, haricot vert,
baby blistered peppers, whole grain mustard
cream sauce

THAI-STYLE CURRIED CASHEW CHICKEN,
steamed brown rice-quinoa pilaf

PAN-SEARED ATLANTIC SALMON* *gf*
olive oil-arugula smashed yukons, lemon vinaigrette

CREOLE SPICED MAHI MAHI* *gf*
red beans and rice, green tomato relish

FRESH-CUT ROASTED CORN RISOTTO *gf*
marsala braised leeks, shaved manchego, truffle oil

ROASTED BEET-CHÈVRE RAVIOLI
cilantro gremolata, orange beurre blanc, pecorino romano

VEGETARIAN PAD THAI
shiitake mushrooms, broccoli, green onions, sesame, sprouts,
sweet soy, fresh cilantro, lemongrass-ginger broth

PENNE PASTA PRIMAVERA *gf*
roasted garlic, shaved romano cheese, extra virgin olive oil

SWEET FINALE

THE INN AT ST. JOHN'S PASTRY CHEF'S INSPIRATION OF BITE-SIZED SWEETS

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LUNCH BUFFETS

lunch buffets are designed for sixty minutes of service (note: food items are not transferable to refreshment breaks.) a fee of \$35 will be added to groups of fewer than 35 guests.

lunch buffets are served with freshly brewed coffee and hot herbal tea.

SANDWICH BOARD LUNCH BUFFET \$26

TOMATO BASIL, grilled cheese croutons
 ST. JOHN'S LOADED POTATO SALAD
 cheddar, bacon, sour cream, green onion
 TOSSED MIXED GREENS SALAD
 cucumbers, tomatoes, shaved carrots,
 balsamic vinaigrette, ranch
 GRILLED VEGETABLE-ORECCHIETTE
 PASTA SALAD
 SANTE FE VEGETABLE WRAP
 black bean hummus, corn, avocado puree, tomato, cilantro
 WARM ROAST BEEF AND KUMMELWECK*
 boars head roast beef, beer-braised onions,
 cave-aged cheddar, horseradish aioli
 ROAST TURKEY
 marbled rye, boars head rotisserie turkey breast,
 sour apple-cabbage slaw, cranberry aioli
 HOUSE CRISPY POTATO CHIPS, PICKLES,
 CHERRY PEPPERS

HOUSE-MADE BROWNIES and COOKIES

HEART-HEALTHY LUNCH BUFFET \$27

LIGHTLY CURRIED CHICKEN AND RICE SOUP
 ROASTED VEGETABLES
 white bean hummus, tabbouleh, pita bread
 ORGANIC MIXED GREENS
 heirloom tomatoes, english cucumbers, spiced edamame,
 carrot, broken balsamic vinaigrette
 NAPA-BOK CHOY STIR FRY
 sweet chili glaze
 PAN-SEARED SALMON CAKES*
 steamed vegetable ramen, chimichurri vinaigrette
 THAI-STYLE CURRIED CASHEW CHICKEN
 confetti vegetable quinoa pilaf
 HOUSE-MADE LEMON RASPBERRY ROULADE
 and CARROT CAKE BARS

MEDITERRANEAN DELI AND PIZZERIA LUNCH BUFFET \$28

PASTA E FAGIOLI
 TRADITIONAL GREEK SALAD
 CHICKEN CAESAR WRAPS
 STROMBOLI
 capicola, salami, prosciutto, fontina, spinach
 "DETROIT" STYLE PIZZA
 three-cheese blend, pepperoni, roasted peppers,
 bermuda onions
 PAN CRUST ORIGINAL PIZZA *
 provolone, fontina cheese, tomato basil sauce
 PIZZA BLANCO
 grilled chicken breast, basil, red onion, mushrooms,
 four-cheese blend
 ITALIAN CREAM CAKE
 CHOCOLATE CANNOLI

ARTISAN TACOS AND FAJITA LUNCH BUFFET \$28

CHICKEN PAZOLE
 SLOW-ROASTED PORK CARNITAS
 ANCHO-CUMIN-MARINATED PULLED
 CHICKEN
 SEASONED GROUND BEEF*
 SOUTHWEST BLACK BEANS
 ROASTED VEGETABLES
 griddled onions and peppers
 FLOUR TORTILLAS, FRESH TORTILLA CHIPS
 tomatoes, pickled jalapeños, shredded cheese, lettuce,
 roasted corn salsa, tomatillo salsa, chipotle salsa,
 guacamole, sour cream
 HOUSE-MADE CHOCOLATE SOPAPILLA
 CHEESECAKE and CINNAMON CHURROS

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LUNCH BUFFETS, CONTINUED

*lunch buffets are designed for sixty minutes of service. (note: food items are not transferable to refreshment breaks.)
a fee of \$35 will be added to groups of fewer than 35 guests.*

SOUTHERN FLARE LUNCH BUFFET \$28

CHICKEN-ANDOUILLE GUMBO

BABY SPINACH SALAD

red onion, roasted peaches, jicama, smoked bacon, watermelon-sea salt vinaigrette

BRAISED BITTER GREENS

TEXAS BBQ-GLAZED SHORT RIBS

smoked cheddar-green onion mashed potatoes

SOUTHERN FRIED CHICKEN

5IVE STEAKHOUSE MAC N' CHEESE

PEACH COBBLER and PECAN TARTS

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ADDITIONAL BUFFETS

SOUP N' SALAD BUFFET \$29

CHARRED TOMATO-BASIL BISQUE,
cheddar-herb croutons

DAILY SOUP INSPIRATION

SALAD BAR

mixed greens, chopped romaine hearts, dried cherries,
garlic herb croutons, shaved red onions, heirloom tomatoes,
candied walnuts, smoked bacon, english cucumbers, spiced
pumpkin seeds

gorgonzola, cheddar, parmesan cheese

fig balsamic, caesar dressing, citrus-agave vinaigrette

GRILLED HERBED CHICKEN

LEMON CAPER TUNA SALAD

MINI FRUIT TARTS and KEY LIME BARS

BURGER LOFT BUFFET \$29

BABY SPINACH SALAD

bleu cheese, mandarin oranges, red onion, strawberry,
candied walnuts, blackberry balsamic vinaigrette

FRIED CHICKEN SANDWICH

brioche bun

ANGUS BEEF BURGER

brioche bun

JOHNSONVILLE BRATWURST

potato roll

pepper jack, american, muenster cheeses

smoked bacon, lettuce, tomato, bermuda onion, pickles,
caramelized onions,

jalapeno mustard, texas smoke barbecue sauce,
chipotle aioli, garlic herb mayo

HOUSE POTATO CHIPS

SWEET POTATO FRIES

MINI COOKIES and BROWNIES

NEW YORK DELI BUFFET \$30

DAILY SOUP INSPIRATION

PASTA SALAD

TRADITIONAL MUSTARD COLESLAW

BABY SPINACH SALAD

cucumbers, tomatoes, shaved carrots,
balsamic vinaigrette, ranch

dijon mustard, herb aioli, assorted breads, lettuce,
tomato, onion

please select three premium boars head deli meats:

PASTRAMI BRISKET

ROTISSERIE CHICKEN BREAST

BLACKENED TURKEY BREAST

ROSEMARY-SUNDRIED TOMATO HAM

CORNED BEEF

SHAVED BOLOGNA

please select three premium deli cheeses:

SWISS, SMOKED GOUDA, MARBLE BLEU JACK
CHEESES, PEPPER JACK, CHEDDAR

HOUSE CRISPY POTATO CHIPS,
pickles, cherry peppers

TRADITIONAL NEW YORK CHEESECAKE

ITALIAN RAINBOW COOKIES

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PLATED LUNCH

all plated lunch offerings are served with artisan rolls and butter, freshly brewed coffee and hot herbal tea.

FIRST COURSE

please choose one for your guests:

SEASON'S BEST MIXED GREENS

sliced cucumber, baby tomato, white balsamic-sundried tomato vinaigrette

BABY WEDGE SALAD

bleu cheese crumbles, tomato, chopped bacon, champagne, vinaigrette

TOMATO-BASIL BISQUE

basil crème

WILD MUSHROOM CREAM

porcini crème fraîche

CHEF'S DAILY SOUP INSPIRATION

MAIN COURSE

please choose one for your guests:

BRAISED BONELESS BEEF SHORT RIB * \$29

horseradish-bacon smashed yukon gold potatoes, haricot vert-bell pepper salad, natural reduction

PETIT FILET OF BEEF * \$30

fresh herb-potato rösti, grilled asparagus, roasted red pepper, cabernet demi-glace

APPLEWOOD-SMOKED AIRLINE CHICKEN \$28

smoked gouda whipped potato, roasted asparagus, baby blistered peppers, whole grain mustard cream sauce

PORCINI-DUSTED CHICKEN BREAST \$28

boursin cheese mashed potato, baby squash, forest mushrooms, marsala demi-glace

SOUS VIDE CHICKEN BREAST \$28

caramelized onion potato terrine, tomato-pancetta jam, roasted broccolini, peperonta sauce

SWEET TEA AIRLINE CHICKEN BREAST \$28

buttermilk whipped potato, baby patty pans baby blistered tomato, sweet tea-balsamic reduction

PHYLLO-CRUSTED MICHIGAN LAKES WHITEFISH* \$26

fresh tossed spinach, roasted red peppers, artichoke hearts, kalamata olives, shaved red onion, lemon-caper vinaigrette

PAN-SEARED SALMON \$27

yukon gold-chèvre cheese potato, mushroom duxcelle parcel, local farms baby vegetables, citrus sea salt, lemon-thyme beurre blanc

CAMPANELLE \$23

wilted kale, roasted garlic, asparagus tips, blistered heirloom tomatoes, toasted pine nuts, vodka pomodoro sauce, parmesan reggiano

WHITE CORN POLENTA \$24

crisp white corn polenta, grilled artichokes, vegetable ratatouille, pipérade vinaigrette, micro basil, red pepper oil, reggiano crisp

pre-selected choice of two entrées, add \$3 per guest

pre-selected choice of three entrées, add \$4 per guest

SWEET FINALE

sweets are house-made by The Inn at St. John's pastry chef. please choose one for your guests:

CHOCOLATE BUMPY CAKE

strawberry coulis

TIRAMISU

kahlua-infused ladyfinger layer, hazelnut crème

TURTLE CHEESECAKE

chocolate crust, pecans, bourbon caramel

INDIVIDUAL FRUIT TART

chantilly cream

KEY LIME TART

toasted coconut, mango sauce

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BOXED LUNCH ON-THE-GO

\$21 per person

boxed lunches are not available as a buffet.

please select three from the following sandwiches:

ROAST TURKEY

multi-grain bread, lettuce, oven-roasted tomatoes, dijon mustard

WALDORF CHICKEN SALAD WRAP

red grapes, marinated chicken breast, walnuts, dried cherries

SANTE FE VEGETABLE WRAP

black bean hummus, corn, avocado puree, tomato, cilantro

TUNA SALAD

sliced tomato, butter lettuce, multi-grain sandwich thin

TUSCAN-STYLE PANINI

capicola, salami, prosciutto, fontina, chopped olive salad

CHICKEN CAESAR WRAP

grilled marinated chicken, romaine hearts, parmesan, caesar dressing

BLT WRAP

smoked bacon, lettuce, oven-dried tomato, garlic-herb aioli

boxed lunch on-the-go selections come complete with the following:

POTATO CHIPS

HOUSE-BAKED COOKIE

choice of: CANNED SODA or BOTTLED WATER

choice of: PASTA SALAD or FRUIT SALAD

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A LA CARTE

ASSORTED SOFT DRINKS (each)	\$2	KIND ENERGY BARS (per dozen) <i>gf</i>	\$40
pepsi, diet pepsi, sierra mist, diet sierra mist		SLICED FRUIT DISPLAY (per person)	\$7
BOTTLED WATER AND SPARKLING WATER (each)	\$4	WHOLE SEASONAL FRESH FRUIT (per piece)	\$3
aquafina and perrier		MIXED NUTS (per pound)	\$18
BA15 ANTIOXIDANT INFUSIONS (each)	\$5	each pound serves approximately 8-10 guests	
sumatra dragonfruit, brasilia blueberry		GOLDFISH CRACKERS (per pound)	\$18
NAKED FRUIT JUICE SMOOTHIE (each)	\$6	each pound serves approximately 8-10 guests	
green machine, strawberry banana, mighty mango		ASSORTED INDIVIDUAL FRUIT YOGURTS (each)	\$3
LEMONADE, ICED TEA, FRUIT PUNCH (per gallon)	\$30	assorted low fat and regular flavors	
FRESHLY BREWED SEGAFREDO COFFEE, DECAFFEINATED COFFEE		ARTISAN BAGEL SELECTION (per dozen)	\$36
(per gallon)	\$37	regular and flavored cream cheese	
ASSORTED HOT TAZO BRAND TEAS		HOUSE-MADE CHIPS AND	
(per gallon)	\$37	FRENCH ONION DIP DISPLAY (per person)	\$4
TROPICANA JUICE (each)	\$4	HOUSE CRISPY TORTILLA CHIPS	
orange, cranberry, apple, ruby red grapefruit		AND SALSA DISPLAY (per person)	\$3
V8 BRAND JUICE (each)	\$4	VEGETABLE CRUDITÉS (per person)	\$7
strawberry kiwi, tropical blend, tomato		raw crisp vegetables, roasted garlic hummus, peppercorn-herb ranch, creamy bleu cheese	
ASSORTED JUICE (per gallon)	\$35		
orange, cranberry, apple, grapefruit			

FRESH FROM THE INN AT ST. JOHN'S PASTRY KITCHEN

ASSORTED MORNING PASTRIES (per dozen)	\$30	ASSORTED PETIT FOURS (per dozen)	\$39
ASSORTED COOKIES (per dozen)	\$28	CHEESECAKE LOLLIPOPS (per dozen)	\$42
SPECIALTY GOURMET BROWNIE SELECTION (per dozen)	\$30	CHOCOLATE-DIPPED STRAWBERRIES (per dozen)	\$36
SEASONAL INSPIRED CRONUTS (per dozen)	\$42	S'MORES KABOBS (per dozen)	\$42
DAILY INSPIRATION OF "MUFFIN TOPS"	\$36	BAKLAVA SQUARES (per dozen)	\$42
ASSORTED CUPCAKES (per dozen)	\$38	GRANOLA BARS (per dozen)	\$30

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BREAKS

breaks are designed for 30 minutes of service.

prices are per person.

ENERGY BREAK	\$12	MOVIE THEATRE BREAK	\$10
individual apple-walnut-yogurt salads		warm pretzels, mustard, fun-size candy bars,	
sea salt steamed edamame, house-made lemon bars		fresh buttery popcorn	
granola bars, seasonal water infusion			
mixed nuts			
SWEET 'N' SALTY BREAK	\$11	PENNY CANDY STORE	\$7
house-made cookies		swedish fish, twizzlers, tootsie rolls,	
pastry chef's rice krispie treats		peanut butter cups, jelly belly beans	
house crispy potato chips, sour cream 'n' onion dip			
pretzel rods, mustard dipping sauce			
FRESH BREAK	\$11	COOKIES AND BROWNIES BREAK	\$10
individual yogurts		assorted house-made cookies, brownies	
seasonal water infusions		local dairy milks: whole, chocolate	
fresh vegetable crudité, carrots, celery, peppers, ranch,			
hummus, pita		SOUTHWEST CHIPS AND SALSA BREAK	\$7
		fresh fried tortilla chips, warm queso dip	
		chipotle salsa, cilantro-lime guacamole	
CREATE YOUR OWN GRANOLA-TRAIL BREAK	\$12	GRAB N' GO	\$9
trail mix bar: mixed nuts, m&m's, reese's pieces, banana		pringles potato chips, cracker jacks, famous amos cookies,	
chips, raisins, dried fruit, dark chocolate chips, pretzels		dried fruit and nut granola bar, trail mix	
house-made granola bars			
MADE-IN-DETROIT BREAK	\$12	PIZZA PIZZA	\$11
bettermade regular and bbq potato chips		bosco-style cheese sticks	
house-baked "hostess" hoho's, twinkies, cupcakes		pizza rolls, ranch, marinara sauces	
faygo pop		cannoli	
		BEVERAGE SERVICE	\$13
		coffee, tazo tea, sodas, bottled water	
		8 hours of service	

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DINNER BUFFET

buffets are designed for a maximum of ninety minutes of continuous service.
(note: food items are not transferable to refreshment breaks.)
a \$35 fee will be added to groups of fewer than 35.

choose two beginnings, three mains for \$46 per person

all dinner buffet meal offerings are served with artisan rolls and butter, freshly brewed coffee and hot herbal tea
all dinner buffets include a grilled and roasted vegetable display

FIRST COURSE

Please select two from the following:

TOMATO-BASIL BISQUE

LIGHTLY CURRIED LENTIL SOUP

NEW ENGLAND-STYLE CLAM CHOWDER

ARUGULA-RADICCHIO-
BABY SPINACH SALAD

crisp applewood smoked bacon, marcona almonds,
fig balsamic dressing

ASIAN-STYLE CHICKEN SALAD

soba noodles, wasabi-yuzu dressing,
individual take-out box

TORN BIBB LEAF SALAD

toasted pine nuts, oven-dried tomatoes,
dried michigan cherries,
maytag bleu crumbles, riesling vinaigrette

TRADITIONAL CAESAR SALAD

fresh chopped romaine lettuce, garlic-herb croutons,
shaved parmesan, house-made caesar dressing

ROMA TOMATO-BASIL-

FRESH MOZZARELLA TIAN, olive oil drizzle

MAIN COURSE

please select three from the following:

PAN-SEARED BEEF Tournedos* *gf*

prosciutto-caramelized onion-potato terrine,
marchand du vin

RED WINE-BRAISED BEEF SHORT RIBS * *gf*

root vegetable risotto, natural jus

CHICKEN PROVENÇAL

brioche-crust chicken breast, multi-grain basil pilaf,
fire-roasted tomato-olive ragù

APPLEWOOD SMOKED AIRLINE CHICKEN *gf*

smoked gouda whipped potato, roasted asparagus, baby
blistered peppers, whole grain mustard cream sauce

PINEAPPLE GRILLED MAHI MAHI *gf*

toasted almond sushi rice, tropical fruit salsa

SOUS VIDE CHICKEN BREAST *gf*

caramelized onion potato terrine, tomato-pancetta jam,
roasted broccolini, peperonata sauce

PORCINI DUSTED CHICKEN BREAST *gf*

boursin cheese mashed potato, baby squash,
forest mushrooms, marsala demi-glace

BASIL-CASHEW CRUSTED PORK LOIN *gf*

coconut bamboo rice, peach bbq glaze

CEDAR PLANK ROASTED ATLANTIC SALMON* *gf*

crispy fresh herb polenta, broken olive vinaigrette

PENNE PASTA PRIMAVERA *gf*

roasted garlic, shaved romano cheese,
extra virgin olive oil

GRILLED VEGETABLE RAVIOLI

red pepper marinara, pecorino romano

CAMPANELLE

wilted kale, roasted garlic, asparagus tips, blistered
heirloom tomatoes, toasted pine nuts, vodka pomodoro
sauce, parmesan reggiano

SWEET FINALE

the inn at st. john's pastry chef's inspiration of BITE-SIZED SWEETS

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PLATED DINNER

all plated dinner meal offerings are served with seasonally appropriate vegetables, artisan rolls and butter, freshly brewed coffee and hot herbal tea

FIRST COURSE

choose one selection from the following:

SEASON'S BEST MIXED GREENS

sliced cucumber, baby tomato, white balsamic-sundried tomato vinaigrette

❖ *suggested wine pairing: joel gott pinot noir, california*

TASTE OF MICHIGAN SALAD

mixed baby greens, dried michigan cherries, candied walnuts, bleu cheese flan, local riesling vinaigrette

❖ *suggested wine pairing: chateau grand traverse 'semi dry' riesling, old mission*

HAND-TOSSED ROMAINE CAESAR SALAD

garlic-herb ciabatta crostini, shaved parmesan, house-made caesar dressing

❖ *suggested wine pairing: davis bynum chardonnay, russian river valley*

FRESH TOMATO CAPRESE SALAD (add \$2)

seasonal tomatoes, fresh marinated baby mozzarella, arugula, basil-infused olive oil, balsamic syrup

❖ *suggested wine pairing: cloudy bay sauvignon blanc, marlborough*

PORTOBELLA-CARPACCIO-BABY SPINACH SALAD (add \$2)

bleu cheese, toasted hazelnuts, roasted bell peppers, artichokes, pinot noir vinaigrette

❖ *suggested wine pairing: avissi prosecco, italy*

5IVE MUSHROOM BISQUE

porcini crème

❖ *suggested wine pairing: santa margherita pinot grigio, valdadige*

POTATO-LEEK CREAM

creamed leek chopstick

❖ *suggested wine pairing: protea chenin blanc, south africa*

CLAM CHOWDER

sea salt pastry

❖ *suggested wine pairing: joel gott unoaked chardonnay, monterey*

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PLATED DINNER, continued

MAIN COURSE

choose one selection from the following:

ROASTED PORTOBELLA-RED PEPPER TIAN \$30

warm orzo timbale, tomato-olive oil emulsion, balsamic glaze

❖ suggested wine pairing: *erath 'resplendent' pinot noir, oregon*

FARMERS' MARKET ROASTED VEGETABLE PURSE \$33

thin crisp pastry shell, pine nut pesto polenta, heirloom tomato-olive oil emulsion

❖ suggested wine pairing: *cloudy bay sauvignon blanc, marlborough*

MODERN CHICKEN MARSALA \$34

marsala braised airline chicken breast, boursin cheese mashed potato, truffle butter, mushroom tart, roasted baby carrots natural sauce reduction

❖ suggested wine pairing: *cakebread, chardonnay, napa valley*

HARVEST CHICKEN \$34

local farm airline chicken, baby beet-chèvre cheese ravioli, patty pan vegetables, brown butter-sherry jus

❖ suggested wine pairing: *sequoia grove chardonnay, carneros*

SOUS VIDE CHICKEN BREAST \$34

caramelized onion potato terrine, tomato-pancetta jam, roasted broccolini, peperontia sauce

❖ suggested wine pairing: *chateau grand traverse 'semi dry' riesling, old mission*

OLIVE OIL-POACHED, PAN-SEARED SALMON* \$34

chèvre whipped potato, artichoke-oven-dried tomato ragout, tomato-olive oil emulsion

❖ suggested wine pairing: *santa margherita pinot grigio, valdadige*

PHYLLO-CRUSTED

MICHIGAN LAKES WHITEFISH* \$34

fresh tossed spinach, roasted red peppers, artichoke hearts, kalamata olives, shaved red onion, lemon-caper vinaigrette

❖ suggested wine pairing: *trincherio 'mary's vineyard' sauvignon blanc, napa valley*

MEDITERRANEAN GROUPER* \$36

crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge

❖ suggested wine pairing: *lemelson 'thea's selection' pinot noir, willamette valley*

PAN-SEARED ATLANTIC SALMON* \$36

scallion whipped potatoes, sweet onion-tomato jam, asparagus, caramelized shallot vinaigrette

❖ suggested wine pairing: *erath 'resplendent' pinot noir, oregon*

WHITE MARBLE FARMS BOURBON PORK CHOP \$36

sweet potato-andouille hash, caramelized peaches, baby squash patty pans, cilantro ginger chimichurri

❖ suggested wine pairing: *bieler père et fils 'la jassine' red blend, côtes du rhone villages*

CHAR-GRILLED NEW YORK STRIP STEAK* \$40

white cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus

❖ suggested wine pairing: *arrowood cabernet sauvignon, knights valley*

5IVE-HOUR-BRAISED BONELESS SHORT RIB* \$42

parsnip-potato purée, pan-roasted vegetables, roasted red pepper, eggplant, squash, balsamic glaze

❖ suggested wine pairing: *celani red blend 'siglo', napa valley*

BLEU CHEESE-STUFFED

CENTER CUT FILET MIGNON* \$44

crisp zucchini-potato terrine, layered roasted vegetables, cabernet sauvignon demi-glaze

❖ suggested wine pairing: *faust cabernet sauvignon, napa valley*

TRUFFLE-MUSHROOM-CRUSTED

CENTER CUT FILET MIGNON* \$46

sarladaise potatoes, pinot noir reduction, creamed leeks, chive oil

❖ suggested wine pairing: *broadside 'margarita vineyard' cabernet sauvignon, paso robles*

pre-selected choice of two entrées, add \$3 per guest

pre-selected choice of three entrées, add \$4 per guest

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PLATED DINNER, continued

all plated dinner and buffet dinner meal offerings are served with seasonally appropriate vegetables, artisan rolls and butter, freshly brewed coffee and hot herbal tea

DUET MAIN COURSE

BRIOCHE-CRUSTED CHICKEN BREAST, PAN-SEARED ATLANTIC SALMON*	\$40
gruyère dauphinoise potato, haricot vert, classic chicken velouté	
❖ suggested wine pairing: <i>davis bynum chardonnay</i> , russian river valley	
PETITE FILET MIGNON, OLIVE OIL-POACHED SALMON*	\$42
white cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus	
❖ suggested wine pairing: <i>celani red blend 'siglo'</i> , napa valley	
BLACK PEPPER-SEARED PETITE FILET*, BRIOCHE-CRUSTED CHICKEN BREAST	\$44
crisp zucchini-potato terrine, asparagus, roasted red pepper, natural veal jus	
❖ suggested wine pairing: <i>st. Hallett 'faith' shiraz</i> , barossa valley	
PETITE FILET MIGNON*, GARLIC HERB SHRIMP*	\$46
yukon gold potato terrine, grilled asparagus, balsamic peppercorn reduction	
❖ suggested wine pairing: <i>northstar merlot</i> , walla walla valley	
TRUFFLE-MUSHROOM-CRUSTED PETITE FILET MIGNON*, CREOLE CRAB CAKE*	\$48
cajun rémoulade, roasted garlic whipped potatoes, natural veal jus	
❖ suggested wine pairing: <i>decoy red</i> , napa county	

duets are not available for "choice of" selections.

SWEET FINALE

please select one for your guests. house-made by the inn at st. john's pastry chef.

GLUTEN-FREE CHOCOLATE BOMBE	\$8	BLUEBERRY CREAM CHEESE TART	\$8
raspberry sauce, fresh berries		ginger anglaise, lemon zest, chantilly cream	
PEANUT BUTTER MOUSSE	\$8	PUMPKIN CHEESECAKE <i>(seasonal only)</i>	\$8
marshmallow cream, chocolate ganache, toasted peanuts		candied almonds, spiced buttercream, bourbon caramel	
HAZELNUT ESPRESSO CRÈME BRÛLÉE	\$8	LEMON CURD RICOTTA CHEESECAKE	\$8
espresso-hazelnut crème, burnt sugar crust		strawberry modena, chantilly cream	
BANANA-RUM CAKE	\$8	ORANGE CREAMSICLE CHEESECAKE	\$8
rum caramel sauce, caramelized bananas		toasted coconut, vanilla cardamom cream	

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A LA CARTE DINNER

choose one dinner menu and one dessert from that menu.

guests will choose their entrée upon service.

a la carte dinners are served with seasonally appropriate vegetables, artisan rolls and butter, freshly brewed coffee and hot herbal tea.

DINNER MENU ONE

\$53 per person

ARRIVE

PORCINI-WILD MUSHROOM RISOTTO

truffle oil, shaved parmesan

❖ suggested wine pairing: **decoy red**, napa county

FIRST COURSE

TASTE OF MICHIGAN SALAD

mixed baby greens, dried michigan cherries, candied walnuts, bleu cheese flan, local riesling vinaigrette

❖ suggested wine pairing: **chateau grand traverse 'semi-dry' riesling**, old mission

MAIN COURSE

guest choice upon service:

HARVEST CHICKEN

local farm airline chicken, baby beet-chèvre cheese ravioli, patty pan vegetables, brown butter-sherry jus

❖ suggested wine pairing: **sequoia grove chardonnay**, carneros

OLIVE OIL-POACHED, PAN-SEARED SALMON*

chèvre whipped potato, artichoke-oven-dried tomato ragout, tomato-olive oil emulsion

❖ suggested wine pairing: **cakebread chardonnay**, napa valley

CAST-IRON-SEARED FILET MIGNON*

white cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus

❖ suggested wine pairing: **faust cabernet sauvignon**, napa valley

SWEET FINALE

please select one for your guests, house-made by the inn at st. john's pastry chef:

PEANUT BUTTER MOUSSE

marshmallow cream, chocolate ganache, toasted peanuts

SALTED CARAMEL CRÈME BRÛLÉE

caramel custard, sea salt, burnt sugar crust

PINEAPPLE UPSIDE CAKE

ginger anglaise, lemon zest, chantilly cream, maraschino cherry, tuile cookie

CARAMEL CHEESECAKE

candied pecans, bourbon caramel

LEMON CURD RICOTTA CHEESECAKE

strawberry modena, chantilly cream

CHOCOLATE FLOURLESS CAKE

vanilla cream, fresh raspberry

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A LA CARTE DINNER, continued

DINNER MENU TWO

\$60 per person

ARRIVE

PORTOBELLA-POLENTA NAPOLEON

wilted spinach, roasted red pepper coulis, basil oil

❖ suggested wine pairing: *lemelson pinot noir, willamette valley*

FIRST COURSE

POTATO-LEEK BISQUE

creamed leek chopstick

❖ suggested wine pairing: *protea chenin blanc, south africa*

MAIN COURSE

Guest choice upon service:

MODERN CHICKEN MARSALA

marsala braised airline chicken breast, boursin cheese mashed potato, truffle butter, mushroom tart, roasted baby carrots, natural sauce reduction

❖ suggested wine pairing: *sequoia grove chardonnay, carneros*

MEDITERRANEAN GROUPER*

crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge

❖ suggested wine pairing: *lemelson 'thea's selection' pinot noir, willamette valley*

BLEU CHEESE-STUFFED, CENTER-CUT FILET MIGNON*

crisp zucchini-potato terrine, layered roasted vegetables, cabernet sauvignon demi glace

❖ suggested wine pairing: *faust cabernet sauvignon, napa valley*

SWEET FINALE

please select one for your guests, house-made by the inn at st. john's pastry chef:

CHOCOLATE DECADENCE

raspberry coulis, fresh berries *gf*

IRISH WHISKEY CRÈME BRÛLÉE

jameson-infused custard, vanilla, burnt sugar crust

RASPBERRY WHITE CHOCOLATE TART

ginger anglaise, lemon zest, chantilly cream

SALTED CARAMEL CHEESECAKE

pretzel crust, chantilly cream

ORANGE CREAMSICLE CHEESECAKE

toasted coconut, vanilla cardamom cream

PUMPKIN CHEESECAKE *(seasonal only)*

candied almonds, spiced buttercream, bourbon caramel

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RECEPTION SPECIALTY HORS D'OEUVRES

all of the following are priced individually; minimum order is two dozen of each item

VEGETARIAN

GOAT CHEDDAR GRILLED CHEESE, BRIOCHE \$5
charred tomato bisque shooter

FOREST MUSHROOM FLATBREAD, \$4
ARTISAN BRIE
wild leeks

WHIPPED CHÈVRE, \$3
SUNDRIED TOMATO TAPENADE
light pastry cup

MINI CAPRESE SALAD \$3
basil crostini

VEGETABLE SPRING ROLLS \$3
sweet chili dipping sauce

SPANAKOPITA \$3
feta-spinach in phyllo

VEGETARIAN POTSTICKER \$3
thai sweet chili glaze

TRUFFLE-MUSHROOM ARRANCINI \$3

AVOCADO-CUCUMBER- \$4
MARCONA ALMOND GAZPACHO *gf*

CRISP ARTICHOKE-CHÈVRE BITES \$4

TUSCAN RATATOUILLE TART \$4
bruschetta tomatoes

POULTRY

LEMONGRASS-CHICKEN POTSTICKER \$3
sweet soy glaze

CURRIED CHICKEN-SUNDRIED FRUIT SALAD \$4
toasted almonds, light pastry cup

CRISP COCONUT CHICKEN TENDERS \$4
mango chutney dipping sauce

THAI CHICKEN SATAY \$4
peanut glaze

ASIAGO CHICKEN BLOSSOM \$4

BEEF/LAMB/PORK

GORGONZOLA BEEF SKEWER \$3

applewood bacon *gf*

BEEF TENDERLOIN ENCROUTE* \$3
mushrooms, boursin cheese, puff pastry

BACON WRAPPED DATES *gf* \$3
almond, chocolate

BEEF TENDERLOIN SATAY* \$4
ginger teriyaki marinade

MINI PORK BAU BUN \$4

CHILLED SLICED BEEF CARPACCIO* \$4
red onion jam, bleu cheese, herb crostini

NEW ZEALAND BABY LAMB CHOPS *gf* \$5
olive tapenade

SEAFOOD

CURRIED FIRECRACKER SHRIMP \$4

PAN-SEARED MARYLAND CRAB CAKES* \$4

COCONUT SHRIMP* \$5
coconut sweet chili

CLASSIC SHRIMP COCKTAIL* *gf* \$5
lemon, cocktail sauce

SOUTHWESTERN SHRIMP SHOOTERS* *gf* \$5
avocado, spiced tomato coulis

TUNA NIÇOISE SATAYS *gf* \$5

CALIFORNA ROLL *gf* \$5

SMOKED SALMON CROSTINI \$5
red onion jam

OPEN-FACED LOBSTER PANCETTA CLUB* \$6

ORANGE-CUMIN CRAB SALAD MARTINI* *gf* \$6

PORCINI-DUSTED SCALLOP* *gf* \$6
mango salsa, tortilla crisp

POKE AHI TUNA* *gf* \$6

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SPECIALTY FOOD STATIONS

enhancements are available in addition to any of the previous reception buffets or choose a minimum of four items to build your own reception buffet. prices are per person unless otherwise noted. based on ninety minutes of service.

CHILLED SHELLFISH DISPLAY* MARKET PRICE
jumbo shrimp, jonah crab claws, fresh oysters on-the-half-shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce

GARDEN VEGETABLES DISPLAY \$7
raw, braised, marinated, roasted vegetables, pita bread, hummus

VEGETABLE CRUDITÉS \$7
raw crisp vegetables, roasted garlic hummus, peppercorn-herb ranch, creamy bleu cheese

FRESH-CUT SEASONAL FRUIT DISPLAY \$7
seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce

CHEF'S HEARTH-BAKED BREADS DISPLAY \$7
spinach-artichoke dip, roasted garlic hummus, tapenade, herbed chèvre, cured olives, pine nut pesto, whipped butter

ARTISANAL DISPLAY OF DOMESTIC BLOCK CHEESES \$8
cheddar, swiss, peppered goat cheese, vermont blue, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers

MASHED POTATO BAR \$9
creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives, boursin cheese, cheddar, red wine jus, candied pecans, whipped butter

COMBINATION DISPLAY \$10
pick two of the following to make up your combination display:

VEGETABLE CRUDITÉS
raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy bleu cheese

FRESH-CUT SEASONAL FRUIT DISPLAY
seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce

ARTISANAL DISPLAY OF DOMESTIC BLOCK CHEESES
cheddar, swiss, peppered goat cheese, vermont bleu, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers

SUSHI DISPLAY* (based on four pieces per person) \$12
california rolls, cucumber-avocado roll, barbeque eel roll, philly roll, wasabi, pickled ginger, soy sauce

ZINGERMAN'S CREAMERY DISPLAY \$13
selection of local artisan cheeses to include, but not limited to detroit street brick, fresh goat cheese, manchester brie, pimento spread and other seasonal offerings
assorted jams and jellies, sliced fresh bread, gourmet crackers

MEZZE STATION \$14
sliced hard salami, soppressata, prosciutto, spicy capicola, marinated fresh mozzarella, herb-infused extra virgin olive oil, fire-roasted peppers, marinated artichokes, olives, assorted pickled vegetables, focaccia, ciabatta, baguette crostini, gourmet crackers

BRUSCHETTA DISPLAY \$14
red wine-mushroom bruschetta, chèvre crostini
grilled pineapple-jalapeño, maui bread crostini
tomato-avocado, basil pomodoro, tunisan olive tapenade, grilled focaccia, flatbread crackers, toasted sourdough, parmesan cheese, olive oil, aged balsamic vinegar

ARTISAN SLIDER STATION \$15
grilled short rib slider, boursin cheese watercress, griddled pretzel roll
lofty burger, house brisket grind, grilled onion, aged cheddar cheese, brioche bun
black bean vegetarian slider, baby spinach, herb aioli, griddled english muffin
tony packo pickles, ketchup, mustard
house-made potato chips

GRAND SUSHI DISPLAY* \$18
(based on six pieces per person)
assorted sushi to include california rolls, cucumber-avocado roll, barbeque eel roll, philly roll, nigiri, futomaki rolls, wasabi, pickled ginger, soy sauce, seaweed salad

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CHEF ATTENDED ACTION STATIONS

based on ninety minutes of service.

action stations require an attendant; one per 100 guests at \$100.00 per attendant.

prices are per person unless otherwise noted.

<p><u>STIR-FRY ACTION</u> \$14</p> <p>CASHEW CHICKEN peppers, onions, snap peas</p> <p>MONGOLIAN STYLE BEEF* braised scallions, spicy yuzu sauce</p> <p>CLASSIC VEGETABLE STIR-FRY asian vegetables, thai style sweet chili glaze</p> <p>STEAMED JASMINE RICE soy sauce, chinese to-go boxes, chopsticks</p>	<p><u>PASTA STATION</u> \$14</p> <p>GLUTEN-FREE PENNE PASTA roasted garlic, spinach, artichokes, roasted peppers, extra virgin olive oil</p> <p>RICOTTA SACCHETTI tomato-basil arrabiata</p> <p>POTATO GNOCCHI brown butter, mixed wild mushrooms, sun-dried tomatoes, boursin cream, balsamic glaze</p> <p>add chicken \$2 add italian sausage \$2</p>	<p><u>ARTISAN TACO STATION*</u> \$15</p> <p>SOUTHWESTERN CARVED FLANK STEAK</p> <p>SAUTÉED SHRIMP</p> <p>PULLED PORK CARNITAS soft tortillas, shredded cabbage, pico de gallo, assorted hot sauces, shredded cheddar, fresh jalapeños, avocado, fresh cilantro</p>	<p><u>STUFFED AVOCADO STATION*</u> \$15</p> <p>HASS AVOCADOS QUARTERS bleu cheese crumbles, applewood bacon crumbles, tomatoes, corn salsa</p> <p>SHRIMP AND SCALLOPS' CEVICHE</p> <p>WALDORF CHICKEN SALAD</p> <p>BEEF TENDERLOIN TIPS</p>
<p><u>RISOTTO STATION</u> \$14</p> <p><i>choose two from the following:</i></p> <p>PORCINI-WILD MUSHROOM RISOTTO truffle oil, shaved parmesan</p> <p>PORT WINE RISOTTO roasted root vegetables, bleu cheese</p> <p>APPLEWOOD-SMOKED BACON RISOTTO chive oil, white cheddar cheese</p> <p>ARTICHOKE-ASPARAGUS- PROSCIUTTO RISOTTO fontina cheese</p> <p>WINTER SQUASH-PUMPKIN RISOTTO toasted pumpkin seeds, chèvre</p> <p>ROCK SHRIMP-PANCETTA RISOTTO thyme-peppercorn oil, pecorino romano</p>	<p><u>SHRIMP AND GRITS</u> \$15</p> <p>ANSON MILLS WHILE CORN POLENTA pimento cheddar cheese, tequila-sweet chili glaze</p>		

CHEF-ATTENDED CARVING STATIONS

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices are subject to change without notice. 24% service charge and 6% sales tax will be applied to all food, beverage and rental pricing.*

based on ninety minutes of service.

action stations require an attendant; one per 100 guests at \$100.00 per attendant.

ANDOUILLE SAUSAGE-STUFFED TURKEY BREAST cajun remoulade, jalapeño-cheddar cornbread (each turkey breast accommodates 25 guests)	\$225
APPLEWOOD-SMOKED BACON-WRAPPED ROASTED PORK LOIN sweet onion-raisin chutney (each pork loin accommodates 25 guests)	\$250
CHERRY BBQ GLAZED CEDAR PLANK ROASTED SALMON* vinegar and oil-napa cabbage-vegetable slaw (each salmon accommodates 25 guests)	\$285
HERBED, SEA SALT-CRUSTED BEEF STRIP LOIN* creamy horseradish, whole grain mustard, mini pretzel rolls (each strip loin accommodates 20 guests)	\$300
RED WINE-BUTTER-POACHED BEEF TENDERLOIN* whipped boursin spread, classic sauce béarnaise, mini brioche rolls (each tenderloin accommodates 20 guests)	\$325
PROVENÇAL-STYLE ROASTED LAMB RACKS jalapeño-mint-garlic jam (10 lamb racks minimum, accommodates 40 guests)	\$400 (per 10 racks)

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SWEET ADDITIONS

per person unless otherwise marked.

sweet displays presented by the inn at st. john's pastry chef

PETIT FOURS PLATTER \$6
 assorted petit fours, miniature pastries
 designed to share with the table
 (must be based on guaranteed number of guests.)

GOURMET COFFEE STATION \$6
 regular and decaffeinated coffee, hot chocolate,
 tazo brand hot teas, chocolate shavings, whipped cream,
 sugar cubes, flavored syrups

BITE-SIZE DESSERT TABLE \$7
 mini pastries, assorted chocolate mousse cups,
 mini cookies, mini house-made brownies
 (must be based on guaranteed number of guests.)

CHOCOLATE FOUNTAIN \$8
 flowing dark chocolate, fresh cut pineapple, strawberries,
 marshmallows, rice krispy treats, salty pretzel rods,
 potato chips, oreo pieces, crushed peanuts, mini peanut butter
 chips, crushed graham crackers
 (minimum of 50 guests)
 (must be based on at least 75% of guaranteed number
 of guests.)

CHERRIES JUBILEE STATION \$9
 flambéed cherries, kirsch liqueur, vanilla bean gelato,
 black cherry zinfandel gelato
 (station attendant(s) required; one attendant per 100 guests
 at \$100.00 per attendant.)
 (must be based on at least 75% of guaranteed number of
 guests.)

BANANAS FOSTER STATION \$9
 fresh bananas flambéed, rum banana liqueur, brown sugar,
 rum butter gelato, vanilla bean gelato
 (station attendant(s) required; one attendant per 100 guests
 at \$100.00 per attendant.)
 (must be based on at least 75% of guaranteed number of
 guests.)

SWEET ENDINGS \$14
 chocolate-dipped strawberries, fruit tartlets,
 cannolis, mini pastries, assorted chocolate mousse cups,
 mini cookies, assorted tortes, cakes, cheesecakes
 (must be based on at least 75% of guaranteed number
 of guests.)

PASTRY LOVERS EXTRAVAGANZA \$17
 crème brûlée, fresh mixed fruit, chocolate-dipped strawberries,
 individual tiramisu cups, cannolis,
 individual "shot glass desserts", chocolate mousse cups,
 mini cookies, assorted chocolate-dipped pretzel rods,
 s'mores kabobs, lemon bars, mini linzer torte, fruit tartlets
 (must be based on at least 75% of guaranteed number
 of guests.)

BY THE DOZEN

MINI FRUIT TARTLETS \$36
 CHOCOLATE TRUFFLE CUPS \$36
 LEMON BARS \$36
 CHOCOLATE-DIPPED STRAWBERRIES \$36
 ASSORTED CHOCOLATE-DIPPED
 PRETZEL RODS \$36
 CANNOLI \$38
 CHOCOLATE ECLAIRS \$39
 PETIT FOURS \$39
 MACAROONS \$39
 CHEESECAKE LOLLIPOPS \$42
 S'MORES KABOBS \$42
 MINI PASTRIES \$42

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BEVERAGE SERVICE: HOST-SPONSORED BAR

host-sponsored bars reflect the actual number of drinks served. charges are based on consumption. when selecting a sponsored bar, please select only one liquor tier.

soft drinks	\$3/drink	domestic beer: bud, bud light, o'douls	\$4/bottle	premium liquor	\$6/drink
juice	\$3/drink	premium lagers: labatt blue, stella artois	\$5/bottle	super premium liquor	\$7/drink
bottled water	\$3/drink	michigan craft brews (please select two):		ultra-premium liquor	\$8/drink
house wine	\$7/drink	new holland full circle kolsch	\$6/bottle	cordials	\$8/drink
house champagne	\$34/bottle	bell's seasonal	\$6/bottle		
		bell's two-hearted	\$7/bottle		
		founder's all day ipa	\$7/bottle		

BAR PACKAGES AND ADDITIONAL OPTIONS

3-hour premium brand bar	\$21 per guest
3-hour super premium brand bar	\$23 per guest
3-hour ultra premium brand bar	\$26 per guest
add additional bar service time, per half hour	\$3 per guest
add cordials to any bar pkg	\$8 per drink
bailey's, godiva chocolate liqueur, dom b&b, frangelico, drambuie, chambord, grand marnier	

martini bar	\$7 per drink
includes a variety of flavored vodkas and an assortment of aromatic gins. the bar is accompanied by a customized menu.	
3-hour beer, wine and soft drink bar	\$16 per guest
includes: budweiser, bud light, labatt blue, stella artois and house wines	
3-hour soft drink bar	\$8 per guest
non-alcoholic punch	\$35 per gallon
champagne punch	\$50 per gallon
sangria	\$60 per gallon

In accordance with the laws of the State of Michigan, The Inn at St. John's is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into The Inn at St. John's from outside licensed premises, nor are they permitted to leave the premises.

PREMIUM BRANDS

smirnoff, beefeater, cruzan rum, cutty sark, jim beam, seagrams 7, sauza gold, kahlua, emmets cream, amaretto, sycamore lane wines, budweiser, bud light, labatt blue, stella artois and soft drinks
 upgrade to trinity oaks wines for \$3 per guest
 upgrade to joel gott wines for \$4 per guest

SUPER PREMIUM BRANDS

tito's, beefeater, cruzan rum, johnny walker red, jack daniels, seagrams 7, jose cuervo, captain morgan, kahlua, emmets cream, amaretto, sycamore lane wines, budweiser, bud light, labatt blue, bells two-hearted, stella artois and soft drinks
 upgrade to trinity oaks wines and grand traverse semi-dry riesling for \$3 per guest
 upgrade to joel gott wines for \$4 per guest

ULTRA PREMIUM BRANDS

belvedere, tanqueray, cruzan rum, glenmorangie, captain morgan, crown royal, jack daniels, makers mark bourbon, tres agave tequila, di saronno, kahlua, bailey's, trinity oaks wines, grand traverse semi-dry riesling, budweiser, bud light, labatt blue, bell's seasonal, bell's two- hearted, stella artois and soft drinks
 upgrade to joel gott wines for \$3 per guest

A taxable fee of \$100 will be applied for each bartender; one bartender per 75 guests.

Wine and champagne list is available upon request.

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BEVERAGE SERVICE: CASH BAR

soft drinks	\$4/drink	premium liquor drink	\$7/drink
bottled water	\$4/drink	super premium liquor drink	\$8/drink
assorted bottled juice	\$4/bottle	ultra premium liquor drink	\$9/drink
house wine	\$8/drink	cordials	\$9/drink
domestic beer	\$5/bottle	(bailey's godiva, b&b, frangelico, drambuie,	
premium lagers	\$6/bottle	chambord, grand marinier)	
michigan craft beers	\$7/bottle		

PREMIUM BRANDS

smirnoff, beefeater, cruzan rum, cutty sark, jim beam, seagrams 7, sauza gold, kahlua, emmets cream, amaretto, sycamore lane wines, budweiser, bud light, labatt blue, stella artois and soft drinks
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 upgrade to joel gott wines for \$3 per guest

wine and champagne list is available upon request.

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a taxable fee of \$100 will be applied for each bartender; one bartender per 75 guests.

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ALL DAY AFFAIR

\$60 per person

a fee of \$35 will be added to groups of fewer than 35.

package includes:

EXECUTIVE CONTINENTAL BREAKFAST

(upgrade to a full hot breakfast buffet for \$4 per person)

ASSORTED BEVERAGES – sodas, bottled water, coffee and hot tea at meeting start and refreshed throughout the day

LUNCH BUFFET – *please see daily selections listed below. lunch selection listed for a different day may be substituted for an additional \$2 per person. a plated lunch is recommended for groups of fewer than 25 guests.*

AFTERNOON SNACK BREAK

ALL DAY AFFAIR BREAKFAST

breakfast is based on maximum of ninety minutes.

chilled orange juice, cranberry juice, fruit-infused water, mixed berries, seasonal fresh cut fruit, yogurt, granola, house-baked cinnamon rolls, seasonally inspired house-baked morning pastries, fruit preserves

FRESHLY BREWED COFFEE, HOT HERBAL TEA

(enhancements to complement your breakfast offerings are available; please inquire.)

MONDAY LUNCH: MEDITERRANEAN DELI AND PIZZERIA LUNCH BUFFET

PASTA E FAGIOLI

TRADITIONAL GREEK SALAD

CHICKEN CAESAR WRAPS

STROMBOLI

capicola, salami, prosciutto, fontina, spinach

“DETROIT” STYLE PIZZA

three-cheese blend, pepperoni, roasted peppers,
bermuda onions

PAN-CRUST ORIGINAL PIZZA *

provolone, fontina cheese, tomato basil sauce

PIZZA BLANCO

grilled chicken breast, basil, red onion, mushrooms,
four-cheese blend

NEW YORK CHEESECAKE

CHOCOLATE CANNOLI

MONDAY BREAK

ITALIAN CREAM CAKE

RAINBOW COOKIES

SEASONAL HAND FRUIT

MIXED NUTS

TUESDAY LUNCH: ARTISAN TACOS AND FAJITA LUNCH BUFFET

CHICKEN PAZOLE

SLOW-ROASTED PORK CARNITAS

ANCHO-CUMIN-MARINATED PULLED
CHICKEN

SEASONED GROUND BEEF*

SOUTHWEST BLACK BEANS

ROASTED VEGETABLES

griddled onions and peppers

FLOUR TORTILLAS, FRESH TORTILLA CHIPS

tomatoes, pickled jalapeños, shredded cheese, lettuce,
roasted corn salsa, tomatillo salsa, chipotle salsa,
guacamole, sour cream

CHOCOLATE CAJETA TART

MEXICAN PECAN COOKIE

TUESDAY BREAK

HOUSE-MADE CHOCOLATE SOPAPILLA
CHEESECAKE

CINNAMON CHURROS

SWEDISH FISH

KIND GRANOLA BARS

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ALL DAY AFFAIR, continued

WEDNESDAY LUNCH: SANDWICH BOARD
LUNCH BUFFET

TOMATO BASIL, grilled cheese croutons

ST. JOHN'S LOADED POTATO SALAD

cheddar, bacon, sour cream, green onion

TOSSED MIXED GREENS SALAD

cucumbers, tomatoes, shaved carrots,
balsamic vinaigrette, ranch

GRILLED VEGETABLE-ORECCHIETTE

PASTA SALAD

SANTE FE VEGETABLE WRAP

black bean hummus, corn, avocado purée, tomato, cilantro

WARM ROAST BEEF AND KUMMELWECK*

boars head roast beef, beer-braised onions,
cave-aged cheddar, horseradish aioli

ROAST TURKEY

marbled rye, boars head rotisserie turkey breast,
sour apple-cabbage slaw, cranberry aioli

HOUSE CRISPY POTATO CHIPS, PICKLES,

CHERRY PEPPERS

HOUSE-MADE BROWNIES AND COOKIES

WEDNESDAY BREAK

KRISPY STICKS

STRAWBERRY TWIZZLERS

WARM PRETZELS, POPCORN, PRETZEL RODS,
MUSTARD

FRIDAY LUNCH: HEART HEALTHY LUNCH BUFFET

LIGHTLY CURRIED CHICKEN AND RICE SOUP

ROASTED VEGETABLES

white bean hummus, tabbouleh, pita bread

ORGANIC MIXED GREENS

heirloom tomatoes, english cucumbers, spiced edamame, carrot,
broken balsamic vinaigrette

NAPA-BOK CHOY STIR FRY

sweet chili glaze

PAN-SEARED SALMON CAKES*

steamed vegetable ramen, chimichurri vinaigrette

THAI-STYLE CURRIED CASHEW CHICKEN

confetti vegetable quinoa pilaf

THURSDAY LUNCH: SOUTHERN FLARE LUNCH
BUFFET

CHICKEN-ANDOUILLE GUMBO

BABY SPINACH SALAD

red onion, roasted peaches, jicama, smoked bacon,
watermelon-sea salt vinaigrette

BRAISED BITTER GREENS

TEXAS BBQ-GLAZED SHORT RIBS

smoked cheddar-green onion mashed potatoes

SOUTHERN FRIED CHICKEN

5IVE STEAKHOUSE MAC N' CHEESE

RED VELVET CAKE

PEACH COBBLER BARS

THURSDAY BREAK

BANANA CREAM CAKE

PECAN TARTS

PRINGLES GRAB N' GO

GARDETTO SPICE SNACK MIX

KEY LIME TARTS

HOUSE-MADE CARROT CAKE BARS

FRIDAY BREAK

HOUSE-MADE LEMON RASPBERRY ROULADE

MACERATED BERRY SHOOTERS, WHIPPED CREAM

100-CALORIE SKINNY POPCORN

SEASONAL WATER INFUSION

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