



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.

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

* 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.

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 *gf*

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 *gf*
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* *gf*
mojo-marinated, chimichurri, blistered peppers and red onions,
roasted redskin potatoes
PORCINI-ANCHO-DUSTED BEEF TIPS* *gf*
wild mushroom-chèvre risotto
THAI-STYLE CURRIED CASHEW CHICKEN
steamed jasmine rice *gf*
GRILLED HERB-MARINATED CHICKEN BREAST *gf*
sundried tomato polenta, lightly braised radicchio, baby
spinach, sundried tomato vinaigrette
HERB CHICKEN TUSCANY *gf*
fingerling potato lyonnaise, tomato-artichoke chutney,
basil oil
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
VEGETABLE CAVATAPPI
wilted kale, roasted garlic, asparagus tips
blistered heirloom tomatoes, toasted pine nuts, vodka
pomodoro sauce, parmesan reggiano
GRILLED MISO-GLAZED PORTOBELLA
MUSHROOMS *gf*
napa-bok choy stir fry, sweet chili glaze
PENNE PASTA PRIMAVERA *gf*
roasted garlic, shaved romano cheese, extra virgin olive oil

* 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.

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 *gf*

HOUSE-MADE ROASTED CHICKEN
NOODLE SOUP

LIGHTLY CURRIED LENTIL SOUP *gf*

TUSCAN KALE MINISTRONE

CHICKEN TORTILLA SOUP *gf*

SOUTHWESTERN-STYLE ORZO
PASTA SALAD

TORN BIBB LEAF SALAD *gf*

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 *gf*

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

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

SWEET FINALE

SPECIALTY SELECTION OF HOUSE-BAKED GOURMET BROWNIES AND BLONDIES

* 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.

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 *gf*

HOUSE-MADE ROASTED CHICKEN
NOODLE SOUP

POTATO LEEK SOUP

PASTA E FAGIOLI

ROASTED CORN-CLAM CHOWDER *gf*

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 *gf*
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

* 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.

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 *gf*
 TOSSED MIXED GREENS SALAD, cucumbers, tomatoes, shaved carrots, balsamic vinaigrette, ranch *gf*
 CHEESE TORTELINNI & GARDEN VEGETABLE PASTA SALAD, light balsamic vinaigrette
 ASIAN VEGETABLE WRAP, sprouts, asian vegetables, water chestnuts, tofu, cabbage, green onion, carrots, mango, spiced peanut dressing
 BBQ CHICKEN SANDWICH, grilled buffalo chicken breast, pineapple luau bread, jalapeño mustard, oil and vinegar slaw, sweet-hot pickles
 ROAST TURKEY, marbled rye, boars head rotisserie turkey breast, sour apple-cabbage slaw, cranberry aioli
 HOUSE CRISPY POTATO CHIPS, PICKLES, CHERRY PEPPERS

HOUSE-MADE BLONDIES AND COOKIES

HEART-HEALTHY LUNCH BUFFET \$27

LIGHTLY CURRIED CHICKEN AND RICE SOUP *gf*
 ROASTED VEGETABLES, roasted garlic hummus, tabbouleh, pita bread
 ORGANIC MIXED GREENS, heirloom tomatoes, english cucumbers, spiced edamame, carrot, broken balsamic vinaigrette *gf*
 ROASTED BROCCOLINI, lemon, parmesan cheese *gf*
 BASILMATIC GLAZED GRILLED SALMON FILETS* strawberry-basil relish, wilted spinach *gf*
 HOISIN CHICKEN, ginger soy broccoli, green onion, gochujang chili sauce, grilled pineapple *gf*
 VEGETABLE PAD THAI *gf*
 cabbage, carrots, cilantro, basil, green onion, sweet peppers, ginger, chili garlic sauce, tofu, rice noodles

COCONUT PANNA COTTA
 HOUSE-MADE OATMEAL COOKIES

MEDITERRANEAN DELI & PIZZERIA LUNCH BUFFET \$28

TUSCAN VEGETABLE MINSTRONE
 ANTIPASTA SALAD, tomato, mozzarella, olives, focaccia croutons, pepperoni, marinated artichokes, roasted peppers, crisp prosciutto, basil, romaine, red wine vinaigrette, balsamic
 ITALIAN PINWHEELS, prosciutto, capicola, dried tomato, provolone cheese, arugula, garlic aioli, herb wrap
 ARTISAN FLATBREAD PIZZAS
 margherita, classic Detroit, pepperoni, bbq chicken
 'BEYOND' MEATBALL BOLOGNESE
 penne pasta, italian vegan meatballs, reggiano cheese, basil

NEW YORK CHEESECAKE
 CHOCOLATE CANNOLI

ARTISAN TACOS & FAJITA LUNCH BUFFET \$28

CUBAN BLACK BEAN SOUP
 VEGETABLE TAMALES *gf*
 CHIPOLTE-LIME CHICKEN *gf*
 CITRUS GRILLED FISH, grape tomato pico de gallo, cilantro *gf*
 SEASONED GROUND BEEF* *gf*
 SPANISH RICE, cilantro, tomato, garlic
 ROASTED VEGETABLES, griddled onions and peppers *gf*
 FLOUR TORTILLAS, CORN TORTILLA SHELLS
 FRESH TORTILLA CHIPS
 tomatoes, pickled jalapeños, shredded cheese, lettuce, tomatillo salsa, chipotle salsa, guacamole, cilantro-lime crème *gf*

CINNAMON CHURROS, cajeta caramel dipping sauce
 MEXICAN PECAN COOKIE

* 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.

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.*

TRADITIONAL COMFORT FOOD LUNCH BUFFET \$28

CHICKEN POT PIE, puff pastry croutons

BABY SPINACH SALAD, red onion, dried cherries,
blue cheese crumbles, house dressing *gf*

GLAZED SEASONAL VEGETABLES, citrus herb butter *gf*

FIVE-HOUR-BRAISED SHORT RIB, fingerling potato,
mustard demi-glace *gf*

DRY-RUBBED BEER CAN CHICKEN, dr. pepper bbq *gf*

STEAKHOUSE MAC N' CHEESE

GRILLED VEGETABLE RAVIOLI, wilted greens,
pomodoro sauce, shaved reggiano cheese, basil

RED VELVET CAKE

BOURBON PECAN TARTS

* 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.

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 *gf*

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 *gf*

BABY SPINACH SALAD *gf*

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 *gf*

ROTISSERIE CHICKEN BREAST *gf*

BLACKENED TURKEY BREAST *gf*

ROSEMARY-SUNDRIED TOMATO HAM *gf*

CORNED BEEF *gf*

SHAVED BOLOGNA *gf*

please select three premium deli cheeses:

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

HOUSE CRISPY POTATO CHIPS,

pickles, cherry peppers

TRADITIONAL NEW YORK CHEESECAKE

ITALIAN RAINBOW COOKIES

* 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.

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* *gf* \$29

horseradish-bacon smashed yukon gold potatoes, haricot vert-roasted red pepper, natural reduction

PETIT FILET OF BEEF * \$30

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

APPLEWOOD-SMOKED AIRLINE CHICKEN *gf* \$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 carrot, forest mushrooms, marsala demi-glace

SOUS VIDE CHICKEN BREAST *gf* \$28

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

SWEET TEA AIRLINE CHICKEN BREAST \$28

buttermilk whipped potato, baby carrots, 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 duxelle parcel, baby carrots, 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 *gf* \$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

* 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.

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

* 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.

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) <i>gf</i>	\$7
BOTTLED WATER AND SPARKLING WATER (each)	\$4	WHOLE SEASONAL FRESH FRUIT (per piece) <i>gf</i>	\$3
nestlé and perrier		MIXED NUTS (per pound)	\$18
BAI5 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 SIGNATURE BLEND 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 FRENCH ONION DIP DISPLAY (per person)	\$4
(per gallon)	\$37	HOUSE CRISPY TORTILLA CHIPS AND SALSA DISPLAY (per person)	\$3
TROPICANA JUICE (each)	\$4	VEGETABLE CRUDITÉS (per person)	\$7
V8 BRAND JUICE (each)	\$4	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

* 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.

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			
CREATE-YOUR-OWN GRANOLA/ TRAIL BREAK	\$12	SOUTHWEST CHIPS AND SALSA BREAK	\$7
trail mix bar: mixed nuts, m&m's, reese's pieces, banana		fresh fried tortilla chips, warm queso dip	
chips, raisins, dried fruit, dark chocolate chips, pretzels		chipotle salsa, cilantro-lime guacamole	
house-made granola bars			
MADE-IN-DETROIT BREAK	\$12	GRAB N' GO	\$9
bettermade regular and bbq potato chips		pringles potato chips, cracker jacks, famous amos cookies,	
house-baked "hostess" hoho's, twinkies, cupcakes		dried fruit and nut granola bar, trail mix	
faygo pop			
		PIZZA PIZZA	\$11
		bosco-style cheese sticks	
		pizza rolls, ranch, marinara sauces	
		cannoli	
		BEVERAGE SERVICE	\$13
		coffee, tazo tea, sodas, bottled water	
		8 hours of service	

* 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.

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 *gf*

LIGHTLY CURRIED LENTIL SOUP *gf*

NEW ENGLAND-STYLE CLAM CHOWDER *gf*

ARUGULA-RADICCHIO-

BABY SPINACH SALAD *gf*

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 *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

ROMA TOMATO-BASIL-

FRESH MOZZARELLA TIAN, olive oil drizzle *gf*

MAIN COURSE

please select three from the following:

PAN-SEARED BEEF TOWNEDOS* *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, peperonta 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

* 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.

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 *gf*

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

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

TASTE OF MICHIGAN SALAD *gf*

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) *gf*

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 *gf*

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*

* 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.

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 *gf* \$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, baby carrot, brown butter-sherry jus

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

SOUS VIDE CHICKEN BREAST *gf* \$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* *gf* \$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 GROUPEL* \$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* *gf* \$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* *gf* \$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* *gf* \$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-glace

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

TRUFFLE-MUSHROOM-CRUSTED

CENTER CUT FILET MIGNON* *gf* \$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

* 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.

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

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

* 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.

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 *gf*

truffle oil, shaved parmesan

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

FIRST COURSE

TASTE OF MICHIGAN SALAD *gf*

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* *gf*

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

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

CAST-IRON-SEARED FILET MIGNON* *gf*

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 *gf*

vanilla cream, fresh raspberry

* 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.

A LA CARTE DINNER, continued

DINNER MENU TWO

\$60 per person

ARRIVE

PORTOBELLA-POLENTA NAPOLEON *gf*

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 *gf*

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, wilamette 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

* 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.

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

* 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.

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* *gf* 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 *gf* \$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 *gf* \$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* *gf* \$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

* 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.

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.

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

* 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.

CHEF-ATTENDED CARVING STATIONS

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 <i>gf</i> sweet onion-raisin chutney (each pork loin accommodates 25 guests)	\$250
CHERRY BBQ GLAZED CEDAR PLANK ROASTED SALMON* <i>gf</i> 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 <i>gf</i> jalapeño-mint-garlic jam (10 lamb racks minimum, accommodates 40 guests)	\$400 (per 10 racks)

* 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.

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 *gf*
 (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 *gf*
 (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 *gf* \$36
 ASSORTED CHOCOLATE-DIPPED
 PRETZEL RODS \$36
 CANNOLI \$38
 CHOCOLATE ECLAIRS \$39
 PETIT FOURS \$39
 MACARONS \$39
 CHEESECAKE LOLLIPOPS \$42
 S'MORES KABOBS \$42
 MINI PASTRIES \$42

* 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.

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

fito'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.

* 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.

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, chambord, grand marinier)	
premium lagers	\$6/bottle		
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
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

wine and champagne list is available upon request.

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.id required.

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

* 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.

ALL DAY AFFAIR

\$65 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 15 guests

AFTERNOON SNACK BREAK

ALL DAY AFFAIR EXECUTIVE CONTINENTAL 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, oatmeal, seasonally inspired house-baked morning pastries

FRESHLY BREWED COFFEE, HOT HERBAL TEA

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

ALL DAY AFFAIR DAILY LUNCH BUFFETS:

MONDAY LUNCH: MEDITERRANEAN DELI AND PIZZERIA LUNCH BUFFET

TUSCAN VEGETABLE MINSTRONE

ANTIPASTO SALAD, tomato, mozzarella, olives, focaccia croutons, pepperoni, marinated artichokes, roasted peppers, crisp prosciutto, basil, romaine, red wine vinaigrette, balsamic

ITALIAN PINWHEELS, prosciutto, capicola, dried tomato, provolone cheese, arugula, garlic aioli, herb wrap

ARTISAN FLATBREAD PIZZAS

margherita, classic Detroit, pepperoni, bbq chicken

'BEYOND' MEATBALL BOLOGNESE

penne pasta, italian vegan meatballs, reggiano cheese, basil

NEW YORK CHEESECAKE

CHOCOLATE CANNOLI

MONDAY BREAK

HONEY BAKLAVA CUPS

BISCOTTI

SEASONAL HAND FRUIT

MIXED NUTS

TUESDAY LUNCH: ARTISAN TACOS AND FAJITA LUNCH BUFFET

CUBAN BLACK BEAN SOUP

VEGETABLE TAMALES *gf*

CHIPOLTE-LIME CHICKEN *gf*

CITRUS GRILLED FISH, grape tomato pico de gallo, cilantro *gf*

SEASONED GROUND BEEF*

SPANISH RICE, cilantro, tomato, garlic *gf*

ROASTED VEGETABLES, griddled onions and peppers *gf*

FLOUR TORTILLAS, CORN TORTILLA SHELLS

FRESH TORTILLA CHIPS

tomatoes, pickled jalapeños, shredded cheese, lettuce, tomatillo salsa, chipotle salsa, guacamole, cilantro-lime crème

CINNAMON CHURROS, cajeta caramel dipping sauce

MEXICAN PECAN COOKIE

TUESDAY BREAK

RUMCHATA CHEESECAKE

CINNAMON FLAN TARTS

CRUNCHY SNACK MIX

KIND GRANOLA BARS

* 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.

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 *gf*
TOSSED MIXED GREENS SALAD, cucumbers, tomatoes,
shaved carrots, balsamic vinaigrette, ranch *gf*
CHEESE TORTELINI & GARDEN VEGETABLE
PASTA SALAD, light balsamic vinaigrette
ASIAN VEGETABLE WRAP, sprouts, asian vegetables,
water chestnuts, tofu, cabbage, green onion, carrots, mango,
spiced peanut dressing
BBQ CHICKEN SANDWICH, grilled buffalo chicken breast,
pineapple luau bread, jalapeño mustard, oil and vinegar slaw,
sweet-hot pickles

ROAST TURKEY, marbled rye, boars head rotisserie
turkey breast, sour apple-cabbage slaw, cranberry aioli
HOUSE CRISPY POTATO CHIPS, PICKLES,
CHERRY PEPPERS
HOUSE-MADE BLONDIES AND COOKIES

WEDNESDAY BREAK

CHOCOLATE-DIPPED PRETZELS
GOLDFISH CRACKERS
BITES-SIZED CANDIES
CHICAGO BLENDED POPCORN

THURSDAY LUNCH: TRADITIONAL COMFORT FOOD LUNCH BUFFET

CHICKEN POT PIE, puff pastry croutons
BABY SPINACH SALAD, red onion, dried cherries,
blue cheese crumbles, house dressing *gf*
GLAZED SEASONAL VEGETABLES, citrus herb butter *gf*
FIVE-HOUR-BRAISED SHORT RIB, fingerling potato,
mustard demi-glace *gf*
DRY-RUBBED BEER CAN CHICKEN, dr. pepper bbq *gf*
STEAKHOUSE MAC N' CHEESE
GRILLED VEGETABLE RAVIOLI, wilted greens,
pomodoro sauce, shaved reggiano cheese, basil

RED VELVET CAKE
BOURBON PECAN TARTS

THURSDAY BREAK

BANANA PUDDING CUPS
LEMON TEA CAKES
CHEEZE IT CRACKERS
GARDETTOS SNACK MIX

FRIDAY LUNCH: HEART HEALTHY LUNCH BUFFET

LIGHTLY CURRIED CHICKEN AND RICE SOUP
ROASTED VEGETABLES, roasted garlic hummus, tabbouleh,
pita bread
ORGANIC MIXED GREENS, heirloom tomatoes,
english cucumbers, spiced edamame, carrot,
broken balsamic vinaigrette *gf*
ROASTED BROCCOLINI, lemon, parmesan cheese *gf*
BALSAMIC-GLAZED GRILLED SALMON FILETS*
strawberry-basil relish, wilted spinach
HOISIN CHICKEN, ginger soy broccoli, green onion,
gochujang chili sauce, grilled pineapple *gf*
VEGETABLE PAD THAI, cabbage, carrots, cilantro, basil,
green onion, sweet peppers, ginger, chili garlic sauce, tofu,
rice noodles *gf*

COCONUT PANNA COTTA
HOUSE-MADE OATMEAL COOKIES

FRIDAY BREAK

HOUSE-MADE BLUEBERRY LINZER BARS
ANTI PASTA SKEWERS
STRAWBERRY YOGURT CHEX MIX
BAKED LAYS POTATO CHIPS

* 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.