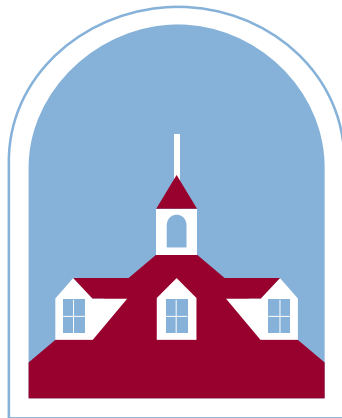


banquets

2017 MENUS



MISSION POINT
MACKINAC ISLAND



Dear Event Planner,

We are delighted that you have chosen, or are considering choosing Mission Point for your group or event. Mission Point is rich in history, and we are excited to add your event to our story while we become a part of yours.

The culinary experience at Mission Point is second to none in Northern Michigan. Led by our Executive Chef, Mission Point's culinary team is committed to excellence and sources many of the ingredients for our dishes from the farms, forests and waters of the region. With purveyors such as Piedmontese, Utica Farms, Mackinac Straits Fish Company, Beau Bien, Ludwig Farmstead Creamery, and Country Wind Farms, regional influences abound in the dishes from our kitchens, and help to transform each meal into a memorable culinary experience.

We invite you to peruse our menu and begin planning your event. Bear in mind that our culinary team can work with you to create a one of kind menu to your individual palate and tastes, should the menu not reflect your needs and wishes.

Please contact your Catering Manager with any questions. We look forward to hosting you and your guests soon.

Sincerely,

W. Bradley McCallum
Vice President and Managing Director



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breakfast

CONTINENTAL BREAKFASTS

The Express

12⁰⁰

Freshly Squeezed Orange Juice and Cranberry Juice
LaVazza Coffee and Assorted Hot Tea
Fresh Muffins and Danish

The Executive

18⁰⁰

Freshly Squeezed Orange Juice and Cranberry Juice
LaVazza Coffee and Assorted Hot Tea
Assorted Bagels, Whipped Cream Cheese,
Fresh Muffins, House-made Scones, and Danish
Individual Seasonal Fruit and Berries
Individual Greek Yogurt

Mission Point Continental

21⁰⁰

Freshly Squeezed Orange Juice and Cranberry Juice
LaVazza Coffee and Assorted Hot Tea
Fresh Muffins, House-made Scones, and Danish
Seasonal Breakfast Bread
House-made Smoothies
Individual Seasonal Fruit and Berries
Individual Greek Yogurt Parfaits
Whole Fruit

Breakfast Enhancements

Farm Fresh Eggs To Order* 7⁰⁰
*Omelets and Cage Free Eggs, Prepared to Order
with a Selection of Regional Ingredients*

From the Griddle 3⁰⁰
*Michigan Blueberry Pancakes or Pearl Sugar
Waffles, Michigan Maple Syrup and Butter*

Corned Beef or Salmon Hash 5⁰⁰
Served with Poached Egg in Individual Dishes

Huevos Rancheros 4⁵⁰
*Cage Free Fried Egg, Black Beans, Ranchero
Sauce, Cotija Cheese, Corn Tortillas in
Individual Cups*

Create Your Own Parfait 5⁰⁰
*Vanilla Yogurt and a Trio of House Flavored
Yogurts, House Granola, Candied Nuts,
Seasonal Berries, Agave and Local Honey*

Fruit Smoothies 5⁰⁰
*Chef's Selection of Fruit Smoothies with Greek
Yogurt, Fresh Fruit and Berries, and Fresh Juice*

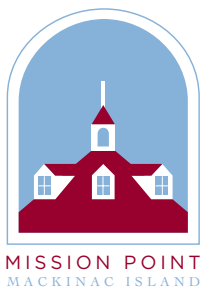
Multigrain Oatmeal 3⁰⁰
*Local Honey, Brown Sugar, Assorted Dried
Fruits and Toasted Nuts with Fresh Cream and Milk*

Biscuits and Gravy 4⁰⁰
*Freshly Baked Biscuits, Signature House-made
Sausage Gravy*

Bacon or Sausage 3⁰⁰
*Smoked Bacon, Chicken Apple Sausage, Pork
Sausage or Plath's Smoked Sausage*

*Requires a Chef Attendant Fee of \$125 per 50 guests.
\$100⁰⁰ surcharge for groups of less than 20 guests will apply.

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breakfast

BUFFET BREAKFASTS

The Resort Buffet

18⁰⁰

Fresh Muffins and Danish

Individual Seasonal Fruit and Berries

Scrambled Eggs, Country Style Potatoes

Choice of One Breakfast Meat

Applewood Smoked Bacon, Breakfast Sausage Links, Turkey Sausage or Smoked Sausage

Freshly Squeezed Orange Juice and Cranberry Juice

La Vazza Coffee and Assorted Hot Tea

The Lakeside Buffet

24⁰⁰

Local and Seasonally Inspired Fruit

Selection of Breakfast Muffins, Scones, Danish and Croissants

Chef's Selection of Preserves and Local Honey-Stung Butter

House Granola, Yogurt and Compotes

Chef's Selection of Seasonal Fruit Smoothies

Egg White, Spinach, Aged Smoked Gouda and Mushroom Frittata

Choice of Two Breakfast Meats

Applewood Smoked Bacon, Breakfast Sausage Links, Turkey Sausage or Smoked Sausage

Young Golden Roasted Potatoes with Fresh Herbs and Spring Garlic

Freshly Squeezed Orange Juice and Cranberry Juice

La Vazza Coffee and Assorted Hot Tea

\$100⁰⁰ surcharge for groups of less than 20 guests will apply.

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breakfast

PLATED BREAKFASTS

Two Scrambled Eggs 16⁰⁰

Applewood Smoked Bacon, Country Style Potatoes with Onions

Crème Brule French Toast 16⁰⁰

Maple Syrup, Honey Butter, Fruit Compote, Smoked Bacon

Garden Vegetable and Herb Strata 17⁰⁰

Seasonal Vegetables, Feta Cheese, Mission Point Fresh Herbs, Country Style Potatoes

Santé Fe Wrap 15⁰⁰

Fluffy Scrambled Eggs, Arugula, Chorizo, Potatoes, Green Chili Salsa, Cotija Cheese, Sliced Fruit Garnish

Beverage Additions

Carafes of Iced Milk 3⁹⁵
2%, Skim, Chocolate

Carafes of Juices 4⁹⁵
Freshly Squeezed Orange, Cranberry

Includes Assortment of Pastries, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.

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breaks

MORNING OPTIONS

Healthy Additions

PRICED PER EACH

Assorted Boxed Cereal <i>with Whole, 2%, Fat Free or Soy Milk</i>	3 ⁰⁰
Individual Assorted Yogurt	3 ⁰⁰
House-made Grain Granola <i>with Whole, 2%, Fat Free or Soy Milk</i>	4 ⁰⁰
Fresh Whole Fruit	2 ⁰⁰
Cereal and Granola Bars	2 ⁵⁰

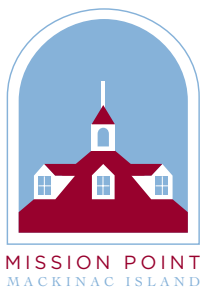
Morning Bakery Options

PRICED PER DOZEN

Assorted Croissants	36 ⁰⁰
Assorted Fruit Scones	36 ⁰⁰
Blueberry, Banana Nut, Bran Raisin Muffins	32 ⁰⁰
Ham and Cheese Croissants	48 ⁰⁰
Assorted Bagels with Cream Cheese	38 ⁰⁰
Pre-made Yogurt Parfaits	42 ⁰⁰
Cinnamon Rolls	38 ⁰⁰
Large Sticky Buns	38 ⁰⁰

Morning Beverage Options

Bottled Fruit Juices <i>Apple, Cranberry and Orange</i>	4 ⁰⁰ each
Carafes of Iced Milk <i>2%, Skim, Chocolate</i>	3 ⁹⁵ pp
The Juice Station	4 ⁹⁵ pp



breaks

BREAKOUTS AND SNACKS

The Morning Booster

18⁰⁰

Individual Fruit Salad
Carrot Mini Muffins
Assorted "Kind" Bars & Energy Bars
Smoothie Shooters with Bee Pollen
Mango and Orange, Celery and Apple

Serenity Break*

14⁰⁰

Seasonal Fruit Skewers, Yogurt Dipping Sauce
Make Your Own Trail Mix
Assorted Peanuts, Cashews, Almonds, Pistachios, Dried Cranberries, Golden Raisins, Dried Cherries, White and Dark Chocolate Chunks
Infused Water and Iced Green Tea

Candy Land

12⁰⁰

Chocolate Covered Raisins, Snickers
Gummy Bears, Skittles, M&M's,
Reese's Cups
Specialty Sodas and Bottled Water

Great Lakes Break

13⁰⁰

Bags of Assorted Great Lakes Chips and Pretzels
Dark and White Chocolate Dipped Pretzel Sticks
Cold or Hot Apple Cider (seasonal)

Cork Town*

15⁰⁰

Mini Detroit Hot Dogs
Soft Pretzels
American Yellow, Grain and Dijon Mustard
Parmesan Popcorn
Old Bay Spiced Chips
Old Fashioned Root Beer

Prime Time*

14⁰⁰

Movie Theater Style Popcorn
Caramel Corn
Nacho Station
Jalapeños, Pico de Gallo and Spiced Queso
Red Vines, Raisinets, and Goobers
Icy Cold Assorted Sodas

*\$100⁰⁰ surcharge for groups of less than 20 guests will apply.

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breaks

BEVERAGE ENHANCEMENTS

Beverages

Bottled Spring Water	3 ⁵⁰ each
Gourmet Bottled Water <i>San Pellegrino, Lime, Lemon and Orange</i>	4 ²⁵ each
Vitamin Waters <i>Essential Orange, Power C Dragon Fruit, XXX Blue Pomegranate-Açaí</i>	4 ⁰⁰ each
Bottled Fruit Juices <i>Apple, Cranberry and Orange</i>	4 ⁰⁰ each
Energy Drinks <i>Monster Energy Drinks, Low Carb, Zero Calorie</i>	4 ⁵⁰ each
PowerAde <i>Red Fruit Punch, Zero Calorie Mixed Berry, Mountain Blast Blue and Orange</i>	4 ⁵⁰ each
Sodas <i>Coca Cola, Diet Coke, Coke Zero, Sprite, Sprite Zero, Dr. Pepper, Mellow Yellow, Root Beer</i>	3 ⁵⁰ each
Gourmet Sodas <i>Root Beer, Cream Soda, Berry Lemonade, Strawberry-Lime Apple, Cranberry and Orange</i>	4 ⁰⁰ each
Freshly Squeezed Lemonade	48 ⁰⁰ per gallon
Freshly Squeezed Raspberry Lemonade	48 ⁰⁰ per gallon
Arnold Palmer <i>Combination of Freshly Squeezed Lemonade and Brewed Iced Tea</i>	48 ⁰⁰ per gallon
Freshly Brewed Regular and Decaffeinated Coffee and Tea Service	48 ⁰⁰ per gallon
Carafes of Iced Milk <i>2%, Skim, Chocolate</i>	3 ⁹⁵ per person
The Juice Station	4 ⁹⁵ per person



lunch

BURGER BAR BUFFET

Salads

CHOICE OF TWO

Romaine Hearts, Niçoise Olives
with Parmesan Dressing

Chickpea and Carrot Salad
with Citrus Vinaigrette

Beau Bien Grain Mustard Potato Salad
with Chopped Eggs and Pickles

Country Slaw
with Apple Cider Dressing

Greek Salad
*with Feta Cheese, Cucumber, Pepper, Tomato
and Olive Oil*

Burgers

CHOICE OF THREE 4 OUNCE BURGERS

Piedmontese Beef
Smoked Ketchup and Farmhouse Sharp Cheddar

Bison
Jack Cheese and Smokey Barbecue Sauce

Turkey
Cranberry Mayonnaise and Provolone

Black Bean
Roasted Poblano and Amish Cheddar

Relish and Condiment Bar

Grilled Onions

Saluted Mushrooms

House Pickles

Dill Pickles

Grain Mustard

Mayo Mustard

Relish

Ketchup

Herb Aioli

Slices of Cheddar, Provolone, Swiss Cheese

Bleu Cheese Crumbles

Accompaniments

CHOICE OF ONE

Tater Tots with Smoked Ketchup

House Cooked Parmesan Kettle Chips

Sweet Potato Fries with Rosemary Salt

Dessert

CHOICE OF ONE

Bumpy Cake

Butterscotch Bars

32⁰⁰ per person

*Includes Freshly Brewed Iced Tea, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.
\$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.*

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lunch

MARKETPLACE DELI BUFFET

Soup and Salad

Summer Corn and Bean Soup

Build Your Own California Cobb

Michigan Farm Greens, Heirloom Tomatoes, Point Reyes Bleu Cheese, Smoked Bacon, Cage Free Chopped Egg, Grilled Natural Chicken and Canadian Salmon, Yogurt Basil Vinaigrette, Red Wine Vinaigrette, Peppercorn-Buttermilk Dressing

Sandwich and Panini Bar

CREATE YOUR OWN SANDWICH OR PANINI

Rustic Sourdough, Multigrain Bread, Asiago Cheese Bread

The Butcher Block

Freshly Carved: Turkey, Ham, Sy Ginsberg Corned Beef and Brisket

Amish Cheddar, Swiss, Havarti

Butter Lettuce, Red Onion and Sliced Tomatoes

Mayonnaise, Mustard, Herb Aioli and Dijon

Homemade Parmesan Potato Chips and Sweet Potato Chips

Dessert

Strawberry Shortcake

Fresh Strawberries, Pound Cake, Whipped Cream.

28⁰⁰ per person

Includes Freshly Brewed Iced Tea, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections. \$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.

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lunch

SOUTH OF THE BORDER BUFFET

Starters

Tortilla Soup with Tortilla Strips (vegetarian)

Tortilla Chips, Salsa Verde and Fire Roasted Salsa

Chopped Greens

with Black Beans, Eggs, Julienne Tortilla Strips, Diced Chicken, Tomatoes, Cilantro-Lime Dressing

Entrées

Smoked Gouda and Green Chili Enchiladas

Sizzling Beef and Chicken Fajita Bar

with Sour Cream, Salsa, Cheese, Guacamole, Spanish Rice and Refried Beans

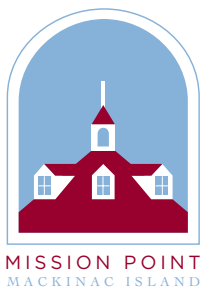
Dessert

Tres Leche and Cinnamon-Sugar Dusted Churros

32⁰⁰ per person

*Includes Freshly Brewed Iced Tea, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.
\$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.*

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lunch

SANDWICH CART BUFFET

Salads

CHOICE OF TWO

Mesclun Greens

Radish, Herb Vinaigrette

Chickpea and Carrot Salad

with Citrus Vinaigrette

Beau Bien Grain Mustard Potato Salad

with Chopped Eggs and Pickles

Country Slaw

with Apple Cider Dressing

Greek Salad

with Feta Cheese, Cucumber, Pepper, Tomato and Olive Oil

Soups

CHOICE OF ONE

Tomato Bisque, Basil Pesto

Chicken Tortilla Soup

Vegetable Minestrone, Pasta Pearls

Dessert

CHOICE OF TWO

Lemon Curd and Butterscotch Brownies

Cookies and Brownies

Peanut Butter Pie

Cheesecake, Vanilla and Fruit Compote

Sandwiches

CHOICE OF THREE

Cajun Spiced Chicken

Spinach, Provolone, Crispy Onions, Honey Mustard, Ciabatta

Roasted Turkey Breast

Brie, Arugula, Cranberry Aioli, Multigrain Baguette

Classic Albacore Tuna Salad

Capers, Celery Bibb Lettuce, Whole Wheat Pita

Smoked Black Forrest Ham and Swiss

Dijonnaise, Croissant

Grilled Portobello

Zucchini and Squash, Herbed Goat Cheese, Spinach Tortilla Wrap

BMT

Basil Pesto, Tomato, Fresh Mozzarella, Rosemary Focaccia

Sy Ginsberg Corned Beef Reuben

Sauerkraut, Swiss Thousand Island, Seeded Rye

Sy Ginsberg Roast Beef

Caramelized Onion Horseradish Sauce, Sesame Bun

Chicken Salad

Grapes, Pecans, Lettuce, Brioche

Fresh Roasted Turkey and Smoked Bacon

Avocado, Lettuce, Tomato, Herb Aioli, Deli Bread

26⁰⁰ per person

*Includes Freshly Brewed Iced Tea, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.
\$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.*

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lunch

PLATED LUNCH

Chilled Lunches

Grilled Prime Steak Salad
*Baby Field Greens, Roasted Peppers, Baby Heirloom Tomatoes, Bleu Cheese Crumbles
Roasted Shallot and Bacon Vinaigrette*

Chicken Chop Salad
*Mesclun and Romaine Greens, Chick Peas, Tomatoes, Bacon, Bleu Cheese, Peppers, Avocado
Peppercorn-Buttermilk Dressing*

Grilled Chicken and Michigan Cherry Salad
*Tart Dried Cherries, Toasted Almonds, Goat Cheese Crumbles
Herb-Red Wine Vinaigrette*

28⁰⁰ per person two courses (soup/salad or dessert)
32⁰⁰ per person three courses

Hot Lunches

Pan-Seared Lake Trout
*Roasted Corn, Baby Heirloom Tomato Bean "Succotash", Herb Fingerling Potatoes
Meyer Lemon Vinaigrette*

Pan Roasted Stuffed Chicken Breast
*Quinoa, Roasted Peppers, Spinach, and Fontina Cheese
Herb Whipped Potatoes, Grilled Asparagus
Chicken Jus*

Charred Flat Iron Steak
*Parmesan Whipped Potatoes, Broccolini
Arugula Chimichurri*

Grilled Cauliflower Steak
*Quinoa, Toasted Almond and Herb Pilaf
Romesco Sauce*

Herb Crusted Lake Superior Whitefish
*Olive Oil Crushed Red Potatoes
Citrus Butter Sauce*

Seared Sustainable Salmon
*Herb Roasted Fingerling Potatoes, Garlic Broccolini
Pineapple Salsa*

29⁰⁰ per person two courses (soup/salad or dessert)
33⁰⁰ per person three courses

*Includes Bakery Fresh Rolls and Whipped Butter, Freshly Brewed Iced Tea, Ice Water Service,
Brewed Regular and Decaffeinated Coffee and Hot Tea selections.*

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lunch

PLATED LUNCH *(continued)*

Salad or Soup Selections

Mackinac Salad

Mesclun Mixed Greens, Dried Cherries, Chevre Cheese Crumbles, Candied Pecans and Red Wine Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan Cheese, Herb Croutons and Classic Caesar Dressing

Straits Spinach Salad

Baby Spinach, Strawberries, Toasted Almonds, Sunflower Seeds, Goat Cheese and Local Honey Vinaigrette

Baby Wedge Salad

Baby Iceberg Wedge, Smoked Bacon, Heirloom Tomato, Bleu Cheese and Green Goddess Dressing

Forest Mushroom and Brie Soup

Butternut Squash Bisque

Roasted Tomato and Basil Soup

Dessert Selections

Vanilla Cheesecake

Mixed Berries

Carrot Cake

White Chocolate Cream Cheese Frosting

Mackinac Fudge Martini

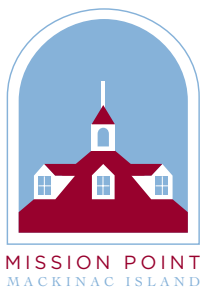
Mousse, Mixed Berry Coulis

Michigan Apple and Cranberry Crisp

Cinnamon Whipped Cream

Seasonal Fresh Fruit and Berries

Ginger and Lime, Almond Madeline



lunch

BOXED LUNCHES

Sandwiches

CHOICE OF UP TO THREE SANDWICHES/SALADS PER EVENT

Smoked Black Forrest Ham and Swiss and Dijonnaise on a Croissant
Grilled Portobello, Zucchini and Squash Herbed Goat Cheese in a Spinach Tortilla Wrap
BMT: Basil Pesto, Tomato and Fresh Mozzarella on Rosemary Focaccia
Sy Ginsberg Corned Beef Reuben: Sauerkraut, Swiss and Thousand Island on Seeded Rye
Sy Ginsberg Roast Beef, Caramelized Onion and Horseradish Sauce on Sesame Bun
Chicken Salad, Grapes, Pecans and Lettuce on Brioche
Fresh Roasted Turkey, Smoked Bacon, Avocado, Lettuce, Tomato and Herb Aioli on Deli Bread

Salads

CHOICE OF UP TO THREE SANDWICHES/SALADS PER EVENT

Grilled Caesar Salad
Grilled Michigan Cherry Salad

Accompaniments

Fresh Whole Fruit
Great Lakes Chips

Dessert

CHOICE OF ONE

Double Chocolate Chip Cookie
House Baked Sea Salt Caramel Brownie
Lemon Curd Bar

19⁰⁰ per person

21⁰⁰ per person with Chilled Sodas or Bottled Water



all day MEETING PACKAGE

Morning Welcome

Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

Assorted Chef's Selection of Fresh Muffins and Danish

Selection of Juices

Mid-Morning Service

Refresh Coffee/Hot Tea service

Lunch Option 1

Sandwich Cart Buffet

See page 13 of the Banquet Menu for your choices

Lunch Option 2

South of the Border Buffet

See page 12 of the Banquet Menu for the description of the menu items

Afternoon Service

Assorted Sodas and Bottled Water

Selection of Trail Mix and Whole Fruit

45⁰⁰ per person with lunch option 1

49⁰⁰ per person with lunch option 2

Afternoon Service Enhancements

Assorted Vegetables with Hummus

Assorted Cookies

Assorted Brownies

Individually Bagged Potato Chips

5⁰⁰ per person add-on

*All food and beverage services will be served according to the planners schedule;
food products may be left out for no longer than 2 hours for each service.*

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reception

HORS D'OEUVRES

Cold Hors d'Oeuvres

Grilled Vegetable Bruschetta on Focaccia	70 ⁰⁰
Prosciutto Wrapped Asparagus with Boursin	90 ⁰⁰
Smoked Salmon, Cranberry Crisp and Mascarpone	90 ⁰⁰
Tandoori Chicken Lettuce Wrap with Pineapple Salsa	90 ⁰⁰
Caprese Skewers	90 ⁰⁰
Edamole with Goat Cheese and Mint Bruschetta	70 ⁰⁰
Crab and Avocado Spoon	100 ⁰⁰
Smoked Whitefish Spread on Pita Crisp	75 ⁰⁰
Strawberries with Balsamic Glaze	75 ⁰⁰
Watermelon with Arugula, Feta and Peach Balsamic	75 ⁰⁰

Hot Hors d'Oeuvres

Chicken Quesadilla with Salsa Verde	75 ⁰⁰
Sesame Chicken Sate with Sweet Chile Sauce	75 ⁰⁰
Spanakopita - Spinach and Feta Phyllo Triangles	70 ⁰⁰
Maryland Crab Cakes with Lemon Aioli	100 ⁰⁰
Mushroom and Sausage Arancini with Red Pepper Sauce	70 ⁰⁰
Bacon Wrapped Shrimp with Bourbon BBQ Glaze	90 ⁰⁰
Pancetta Wrapped Scallops with Soy Glaze	100 ⁰⁰
Vegetable Spring Rolls with Plum Sauce	70 ⁰⁰
Mini Beef Wellington with Béarnaise Sauce	100 ⁰⁰
Roasted Tomato, Za'atar and Labneh Flatbread	75 ⁰⁰

Hot and Cold Hors d'Oeuvres priced per 25 pieces minimum.

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reception

CHILLED DISPLAYS

The Cheese Board

7⁰⁰ per person

An Elegant Assortment of Farmstead and Artisan Cheeses, Dried Fruits, Nuts, Compote, Local Honey, Crostini and Crackers

Mediterranean Antipasto

6⁰⁰ per person

Grilled Seasonal Vegetables, Balsamic Glaze, Olives, Feta Cheese, Hummus, Roasted Eggplant and Warm Pita Bread

Garden Crudité's Platter

5⁰⁰ per person

Delicate Selection of Celery, Broccoli, Carrots, Cherry Tomatoes and Cauliflower with Buttermilk Herb Dip

Seasonal Fruit and Berries

7⁰⁰ per person

with Honey Yogurt Dip

Shrimp Cocktail Display

85⁰⁰ per 25 pieces

Shrimp Cocktail with Cocktail Sauce and Mustard Sauce

20 Person Minimum for Chilled Displays.

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reception STATIONS

Grilled Angus Sirloin*

*Grilled Angus Sirloin with Caramelized Onions and Chimichurri
Romesco Sauce, Served on a Skillet*

275⁰⁰ up to 30 people

Carved Beef Tenderloin*

Beef Tenderloin with Rosemary Demi, Beau Bien Mustard and Potato Rolls

350⁰⁰ up to 25 people

Herb Rubbed Michigan Berkshire Pork Loin*

Pork Loin with Cherry Chutney, Grain Mustard and Biscuits

250⁰⁰ up to 30 people

Grilled Summer Vegetables

*Asparagus, Summer Squash, Mushrooms, Peppers, Onions, Broccolini and
Balsamic Glaze, Served on a Skillet*

150⁰⁰ up to 35 people

Northern Potato Bar

*Herb Roasted Fingerling Potatoes, Yukon Mashed Potatoes, Roasted Sweet
Potato Fries, Truffle Aioli, Goat Cheese, Cheddar Cheese, Bacon and Chives*

16⁰⁰ per person

Ravioli Station*

*Lobster Ravioli, Butternut Squash Mezzaluna, Leeks, Parmesan Cheese,
Sage and Heirloom Tomatoes*

18⁰⁰ per person

*Requires a Chef Attendant Fee of \$125.

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reception

MIDDAY OR LATE NIGHT

Midday or Late Night Snack Selections

Piedmontese Beef Sliders <i>Farmhouse Cheddar, Caramelized Onions and House Cut Chips</i>	10 ⁰⁰ per person
Trio of Dips with Chips <i>Spicy Ranch, Spinach and Bleu Cheese Dips</i>	7 ⁰⁰ per person
Guacamole, Salsa Verde, Salsa Roja and Black Bean Dip <i>Natural White Corn Tortilla Chips</i>	8 ⁰⁰ per person
Roasted Mixed Nuts and House Snack Mix <i>Served in Individual Bags</i>	6 ⁰⁰ per person
Street Tacos <i>Pork Carnitas, Chicken Tinga, Queso Fresco and Pico De Gallo</i>	10 ⁰⁰ per person
Pizza Pie <i>Cheese, Pepperoni, Sausage and Vegetarian</i>	16 ⁰⁰ per pie
Cookies and Milk <i>served in Individual Shooters</i>	5 ⁰⁰ per person
Chicken and Waffles <i>Local Honey</i>	9 ⁰⁰ per person
Hummus and Veggies <i>Edamole, Chick Pea Hummus, Spicy Yellow Lentil Hummus, Pita Chips, Cucumbers, Grape Tomatoes, Celery Hearts and Olives</i>	8 ⁰⁰ per person
Mini Grilled Cheese and Tomato Soup	9 ⁰⁰ per person



dinner

GREEK TOWN BUFFET

A Big, Fat, Greek, Buffet! In honor of Michigan's diverse culture, add a round of Ouzo for some traditional flavor and fun.

Starters

CHOICE OF FOUR

Spanakopita
Spinach Pie
Pita Bread
Hummus
Tzatziki
Kalamata Olives
Grilled Peppers
Chick Peas
Feta Cheese
Dolmadakia
Stuffed Grape Leaves

Sides

CHOICE OF THREE

Vegetarian Rice
Lemon Potatoes
Stuffed Peppers
Stuffed Tomatoes
Grilled Vegetables

Entrées

CHOICE OF THREE

Chicken Souvlaki
Moussaka
Eggplant Casserole
Pastitsio
Greek Lasagna
Lamb Kofta
Grilled Seasoned Meatballs
Loukanika
Greek Sausages

Desserts

Mini Yogurt, Walnut and Honey Parfaits
Baklava
Rice Pudding
Wine Poached Pears

48⁰⁰ per person

*Includes Bakery Fresh Rolls and Whipped Butter, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.
\$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.*

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dinner

TASTE OF ITALY BUFFET

A tantalizing feast of old Italy, featuring favorite classic dishes that make you feel the Tuscan Sun. We recommend adding The Champagne Bar to start off this event for a truly memorable experience.

Appetizers

Arugula
Honeydew, Shaved Parmigiana, Balsamic Vinaigrette
Insalata Caprese
Cow's Milk Mozzarella, Vine Ripened Tomatoes, Basil
Roasted Beets
Celery, Pink Grapefruit, Gorgonzola, Baby Spinach

Hot Selections

Orecchiette
Broccoli, Shrimp, Black Olives, White Wine Garlic Sauce
Baked Ziti
Beef Bolognese, Mozzarella, Parmigiana
Chicken Milanese
Boneless Chicken Breast, Caper Tomato Sauce, Parmesan Cheese
Mediterranean Vegetables
Extra Virgin Olive Oil, Basil, Creamy Stone Mill Polenta
White Truffle Oil, Parsley

Bread Bar

Ciabatta and Focaccia Bread
Extra Virgin Olive Oil
Crushed Red Pepper
Freshly Grated Parmesan Cheese
Balsamic Vinegar

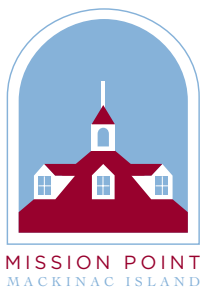
Desserts

Mini Cannoli's
Seasonal Panna Cotta
Tiramisu
Mascarpone Mousse, Coffee Syrup, Lady Fingers, Chocolate Ganache

48⁰⁰ per person

*Includes Bakery Fresh Rolls and Whipped Butter, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.
\$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.*

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dinner

CRAFT BREWHOUSE BUFFET

Pairing specialty craft beers from Michigan with great local products, our menu was designed to be complemented with a Michigan Craft Beer Bar with brews from our favorite local breweries.

Appetizers

Baguette

Farmer's Board-local Farmhouse Cheddar, Corridor Apple Sage Sausage, Pickled Vegetables, Beau Bien Mustard

Belgian Style Ale and Honey Glazed Chicken Wings

Grilled Romaine

IPA Caesar Dressing

Bock, Bacon and Bleu Cheese Potato Salad

MPR Scotch Ale Chili Bar

Cheddar, Sour Cream, Jalapeno's, Pretzel Croutons, Green Onions

Sides

CHOICE OF TWO

Ale, Cheddar and Bacon Risotto

Summer Wheat Parsnip Mashed

Farmhouse Cheddar and Ale Mac

Grilled Vegetables, Bock Vinegar

Brussel Sprout and Butternut Squash

with Warm Ale and Bacon Vinaigrette, Pecans, Sage

Entrées

CHOICE OF TWO

Stout Braised Beef Short Ribs
Stout Gravy

Ale Brined Natural Chicken
Honey-Ale Glazed

Ale Marinated Hangar Steak
Stout Mustard

Dry Rubbed Pork Ribs
Ale Molasses Barbecue

Pretzel Crusted Whitefish
Summer Ale Butter Sauce

Desserts

Stout Cake with Caramel Sauce

Cherry and Pecan Maple Stout Bread Pudding

Vanilla Porter Cupcakes
with White Chocolate Beer Frosting

45⁰⁰ per person

54⁰⁰ per person with three entrées and sides

Includes Bakery Fresh Rolls and Whipped Butter, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections. \$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.

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dinner

BUTCHER'S CHOPHOUSE BUFFET

As you enter the Chophouse, you will be greeted by an old fashioned cocktail and red wine. To complete the evening, be sure to indulge in our chef inspired desserts featuring our signature bananas foster or cherries jubilee freshly prepared for you.

Appetizers, Salads and Sides

Extra Large Shrimp Cocktail Martini
Zesty Cocktail Sauce

Baby Iceberg Petite Plate
Fried Shallots, Prosciutto Bacon, Artisan Bleu Cheese Dressing

Steakhouse Wedge-cut French Fries

Mini Skillets of Creamed Corn

Loaded Baby Yukon Gold Potatoes

Asparagus with Brown Butter

Freshly Made Sourdough and Rosemary Rolls

Steakhouse Carving Station

Grilled Cowboy Rib-eye

Oven Roasted Tenderloin of Beef

Grilled Otto's Rosemary Chicken Breast

Sauce Station

Whiskey Sauce

Béarnaise

House Steak Sauce

Horseradish Sauce

Mushroom Ragout

Peppers and Onions

The Pastry Shoppe

Bananas Foster or Cherries Jubilee Station

White Chocolate Macadamia Cheesecake Lollipops

S'more's Parfait

Mini Chocolate Mousse Cake

Petite Crème Brûlée

94⁰⁰ per person

*Includes Bakery Fresh Rolls and Whipped Butter, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.
40 person minimum. Buffets served for ninety minutes; price includes chef attendant.*

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dinner

TASTE OF MACKINAC BUFFET

A food celebration of all the bounties of Michigan, from the farms, lakes and ranches. Michigan has plenty to boast about besides craft beer, with home grown and harvested foods that are a true culinary delight. We suggest a Michigan Craft Beer Bar to compliment your event, or some our famous Lilac Honeysuckle Lemonade.

Salads and Starters

Smoked Whitefish Dip
House Pickles, Pita Chips
Local Greens
*Farmstead Goat Cheese, Tart Dried Cherries,
Maple Vinaigrette*
Summer Corn & Grilled Squash Salad
Upper Farms Butternut Squash Bisque
Toasted Almonds
Pierogis
Brown Butter and Sage

Sides

CHOICE OF TWO
Local Olive Oil Crushed Red Potatoes
Grilled Asparagus with Citrus Aioli
Local Foraged Mushroom Risotto

Entrées

CHOICE OF TWO
Utica Pork Rib-eye Steak
Michigan Cherry Barbecue Sauce
Lake Superior Whitefish
Charred Tomato Butter Sauce
Chicken Mackinac
Morel Mushroom-Brie Sauce

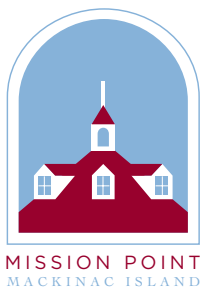
Desserts

Michigan Cherry Pie, Cinnamon Scented Cream
Sea Salt Caramel and Fudge Shooters
Russian Cream, Summer Berries

49⁰⁰ per person
54⁰⁰ per person with all entrées and sides

*Includes Bakery Fresh Rolls and Whipped Butter, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.
\$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.*

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dinner

PLATED DINNERS

Entrées

Lake Superior Whitefish <i>Roasted Tomato Compote and Beurre Blanc</i>	49 ⁰⁰
Seared Scottish Salmon <i>Fennel and Fingerling Potato Confit and Citrus Glaze</i>	49 ⁰⁰
Chicken Saltimbocca <i>Boneless Chicken Breast, Crispy Prosciutto and Sage Pesto</i>	46 ⁰⁰
Natural Straits Chicken <i>Pan Seared with Sweet Onion Jam, and Jus Lié</i>	46 ⁰⁰
Filet Mignon <i>Center Cut Filet with Wild Mushroom Demi-Glaze</i>	63 ⁰⁰
Barolo Braised Beef Short Ribs <i>with Citrus Herb Gremolata</i>	49 ⁰⁰
Herb Rubbed Utica Pork Tomahawk Chop <i>with Cherry Bourbon Reduction</i>	49 ⁰⁰
Butternut Squash-Quinoa Pilaf <i>Coconut Curry Broth and Broccolini Sesame</i> (vegan)	44 ⁰⁰
Eggplant Cannelloni <i>with Lentil-Ancient Grain Pilaf, Ricotta Cheese, Roasted Tomato Sauce, Basil, Mozzarella and Braised Kale</i> (vegetarian)	44 ⁰⁰

All entrées include choice of one soup or salad, one accompanying vegetable and one starch.

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dinner

PLATED DINNERS (continued)

Entrée Duets

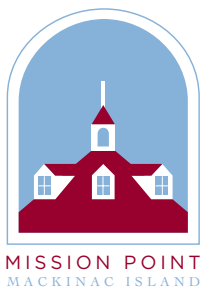
Petit Filet of Beef and Lake Superior Whitefish <i>Grilled Filet Mignon Medallions with Cabernet Reduction and Lake Superior Whitefish with Lemon-Herb Wine Sauce</i>	63 ⁰⁰
Petite Filet of Beef and Chicken Saltimbocca <i>Grilled Filet Mignon Medallions with Cabernet Reduction and Boneless Chicken Breast with Prosciutto and Sage Pesto</i>	63 ⁰⁰
Petite Filet of Beef and Seared Scottish Salmon <i>Grilled Filet Mignon Medallions with Cabernet Reduction and Seared Scottish Salmon with Fennel</i>	63 ⁰⁰

Optional Courses

Amuse-bouche <small>TYPICALLY SERVED BEFORE THE SALAD COURSE</small> <i>Chef's Selection of Fresh and Seasonal Amuse-bouche Hot or Cold, Bite-Sized Hors d'Oeuvre</i>	4 ⁰⁰
Intermezzo <small>TYPICALLY SERVED BETWEEN THE SALAD AND ENTRÉE COURSES</small> <i>Fresh Seasonal Sorbet Served in a Martini Glass, Choice of Lemon, Mango, or Raspberry</i>	4 ⁰⁰

All entrées include choice of one soup or salad, one accompanying vegetable and one starch.

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dinner

PLATED DINNERS *(continued)*

Soup or Salad

CHOICE OF ONE

Mackinac Salad

Mesclun Mixed Greens, Dried Cherries, Chevre Cheese Crumbles, Candied Pecans and Red Wine Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan Cheese, Herb Croutons and Classic Caesar Dressing

Straits Spinach Salad

Baby Spinach, Strawberries, Toasted Almonds, Sunflower Seeds, Goat Cheese and Local Honey Vinaigrette

Baby Wedge Salad

Baby Iceberg Wedge, Smoked Bacon, Heirloom Tomato, Bleu Cheese and Green Goddess Dressing

Boston Salad

Boston Bibb and Red Leaf Lettuce, Sun-Dried Cranberries, Feta Cheese, Toasted Almonds and Citrus Vinaigrette

Seasonal Market Soup

Forest Mushroom and Brie Soup

Butternut Squash Bisque

Roasted Tomato and Basil Soup

Vegetable

CHOICE OF ONE

Broccolini with Toasted Garlic and Lemon

Green Beans with Toasted Almonds

Grilled Summer Vegetables

Grilled Asparagus (seasonal)

Roasted Baby Carrots with Local Honey

Starch

CHOICE OF ONE

Olive Oil Roasted Fingerling Potatoes

Herb Crushed Red Potatoes

Five Grain Pilaf

Yukon Whipped Potatoes

Brown Butter Sage Roasted Root Vegetable Risotto

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dinner DESSERTS

Individually Plated Desserts

Vanilla Cheesecake <i>Fresh Berries, Strawberry Coulis</i>	7 ⁰⁰ per person
Chocolate Fudge Cake <i>Raspberry Sauce, Rich Double Fudge</i>	7 ⁰⁰ per person
Reese's Peanut Butter Cake <i>Caramel Drizzle</i>	7 ⁰⁰ per person
Michigan Cherry Tart <i>English Cream</i>	7 ⁰⁰ per person
Michigan Apple and Cranberry Crisp <i>Cinnamon Whipped Cream</i>	7 ⁰⁰ per person
Chocolate, Cherry and Bourbon Bread Pudding <i>Bourbon Sauce</i>	7 ⁰⁰ per person
Lemon Curd Tart <i>Blueberry Compote</i>	7 ⁰⁰ per person



dinner DESSERTS

Dessert Stations

Miniature Pastry Display

Assorted Petite Pastries to include: Baklava, Bumpy Cake, Assorted Chocolate Mousse Shooters, Crème Brule Spoons, Campfire S'mores Spoons, Chocolate Covered Strawberries and Cheesecake Lollipops

15⁰⁰ per person

Sweet Table

Assorted Cheesecakes, Chocolate Decadence Cake, Warm Apple Pie, Assorted Pastry Shop Cookies, Assorted Brownies, Large Eclairs, Fruit Tarts in Phyllo Shells and Chocolate "Mud Kisses"

15⁰⁰ per person

Fruit Display

Fresh Seasonal Berries and Exotic Fruits, Honey Whipped Cream Cheese, Vanilla Pastry Cream, Chocolate Ganache and Chantilly Cream

10⁰⁰ per person

Gourmet Coffee Bar

Regular and Decaf Coffee, Vanilla, Hazelnut and Caramel Syrups, Chocolate Mint Sticks, Vanilla Cigarette Cookies, Chocolate Sauce, Whipped Cream, Cinnamon Sticks and Chocolate Shavings

8⁰⁰ per person

Cider and Doughnuts (seasonal)

House Made Spiced Apple Cider (warm and cold), Cinnamon, Powdered Sugar and Plain Doughnuts, Caramel Sauce, Apple Wedges and Honey Sticks

8⁰⁰ per person

Hot Chocolate Bar

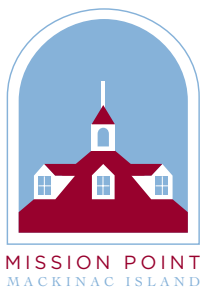
House Made Hot Chocolate, House Made Marshmallows, Whipped Cream, Chocolate Shavings and Cinnamon

8⁰⁰ per person

Cheesecake Bar

New York Style Cheesecake presented in Mini Martini Glasses Topped with Guests' Choice of Fresh Strawberries, Maraschino Cherries, White Chocolate Fondue, Dark Chocolate Ganache, Cinnamon Caramel Sauce, Bourbon Glazed Pecans, Andes Mints and Vanilla Whipped Cream

12⁰⁰ per person



brunch

MISSION POINT BRUNCH

Brunch

Locally and Seasonally Inspired Fruit
Selection of Breakfast Muffins, Scones, Danishes and Croissants
Chef's Selection of Preserves and Local Honey-Stung Butter
House Granola, Yogurt and Compotes
Chef's Selection of Seasonal Fruit Smoothies
Smoked Whitefish, Cream Cheese, Sliced Tomatoes, Capers, Red Onions and Bagels
Egg White, Spinach, Aged Smoked Gouda and Mushroom Frittata
Orange Scented Brioche French Toast and Maple Syrup
All Natural Smoked Bacon and Pork Sausage Link or Chicken Apple Sausage
Young Golden Roasted Potatoes with Fresh Herbs and Spring Garlic
Roasted Canadian Salmon with Citrus Compote
Pan Roasted Chicken Breast, Red Onion Jam and Marsala Wine Sauce
Freshly Squeezed Orange Juice and Cranberry Juice
La Vazza Coffee and Assorted Hot Tea

38⁰⁰ per person

Available Brunch Enhancements

Mimosa Bar

White Peach Nectar
Cranberry Pomegranate
Kumquat Ginger
Vanilla Pear
Champagne and Fresh Fruit Garnishes

155⁰⁰ per gallon*

Bloody Mary Bar

Roasted Roma, Green Tomato,
Tomatillo and Calamato Juices
Infused Vodka, Tequila and Gin
Seasonal Vegetables, Fresh Herbs
and Handcrafted Garnishes

145⁰⁰ per gallon*

*One Gallon Minimum: Mimosa Bar serves 25 5 oz. servings, Bloody Mary Bar services 16 8 oz. servings.

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beverages

THE SELECTIONS

Premium Liquors

Belvedere Vodka, Hendrick's Gin, Bacardi Superior Rum, Patron Tequila, Woodford Reserve Bourbon, Chivas Regal 12 Scotch, Templeton Rye

Deluxe Liquors

Absolut Vodka, Tanqueray Gin, Captain Morgan Original Spiced Rum, Jose Cuervo Tequila, Jack Daniel's Tennessee Whiskey, Maker's Mark Bourbon, Johnnie Walker Red Scotch, Seagram's VO

Standard Liquors

Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club, Dewar's White Label Scotch

House Wines

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Grigio

Champagne

House Sparkling, Blanc de Blanc, Veuve Clicquot

Michigan Craft Beers

Bells Two Hearted Ale, Saugatuck New Day IPA, Arbor Brewing Bollywood, Bells Oberon, Mountain Town Station Patrick Sinclair's Scotch Ale

Imported/Premium Domestics

Heineken, Amstel Light, Corona, Blue Moon, Sierra Nevada

Domestic Beers

Budweiser, Bud Lite, Coors Light, Michelob Ultra, Labatt Blue

Nonalcoholic Selections

Coke, Diet Coke, Sprite, Bottled Water, Orange Juice, Cranberry Juice, Grapefruit Juice

Other brands and selections are available if desired, upon request. Minimum quantities may apply.



beverages

PACKAGE BARS

Package Pricing**

Packages include the full selection of Premium, Deluxe, or Standard Liquor Selections as chosen. In addition, bars will be set with your selection of three House Wines, two Michigan Craft Beers, one Imported/Premium Domestic, and two Domestic Beer selections. Unlimited nonalcoholic beverages also included.

Premium Liquors

One Hour	27 ⁰⁰ per person
Two Hours	36 ⁰⁰ per person
Three Hours	45 ⁰⁰ per person
Four Hours	53 ⁰⁰ per person
Five Hours	60 ⁰⁰ per person
Six Hours	67 ⁰⁰ per person

Standard Liquors

One Hour	17 ⁰⁰ per person
Two Hours	22 ⁰⁰ per person
Three Hours	28 ⁰⁰ per person
Four Hours	33 ⁰⁰ per person
Five Hours	38 ⁰⁰ per person
Six Hours	42 ⁰⁰ per person

Deluxe Liquors

One Hour	20 ⁰⁰ per person
Two Hours	27 ⁰⁰ per person
Three Hours	33 ⁰⁰ per person
Four Hours	39 ⁰⁰ per person
Five Hours	44 ⁰⁰ per person
Six Hours	49 ⁰⁰ per person

Beer/Wine Only

One Hour	14 ⁰⁰ per person
Two Hours	18 ⁰⁰ per person
Three Hours	23 ⁰⁰ per person
Four Hours	28 ⁰⁰ per person
Five Hours	32 ⁰⁰ per person
Six Hours	36 ⁰⁰ per person

***In accordance with Michigan law, beverages in our package bar options are not sold below Michigan LCC minimum retail pricing, and are not unlimited. All bars require one bartender per 100 guests at \$100⁰⁰ for 3 hours, \$20⁰⁰ each additional hour.*

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beverages

CONSUMPTION/CASH BARS

Consumption and Cash Bar Pricing

Consumption Bars and Cash Bars can be customized to your individual desires, and all drinks will be charged on a per drink price, either to the host's master account on a Consumption Bar or paid directly by the guests on a Cash Bar. Each bar will be set up with your selections of Vodka, Gin, Rum, Tequila, Bourbon and Scotch, as well a selection of three wines, and five beers. Standard nonalcoholic beverages of sodas, juices, and bottled water will also be available.

Premium Liquors

Per Drink 10⁰⁰

Michigan Craft Beers

Per Bottle/Can 7⁰⁰

Deluxe Liquors

Per Drink 8⁰⁰

Imported/Premium Domestics

Per Bottle/Can 6⁰⁰

Standard Liquors

Per Drink 7⁰⁰

Domestic Beers

Per Bottle/Can 5⁰⁰

House Wines

Per Glass 8⁰⁰

Per Bottle (Consumption Bars only) 32⁰⁰

Nonalcoholic Selections

Per Drink 3⁰⁰

Champagne Toasts

All Per Toast 4⁰⁰

House Sparkling 7⁰⁰

Blanc de Blanc 11⁰⁰

Veuve Clicquot 11⁰⁰

Custom selected brands and options will be priced in advance based on availability and market price.
Minimum quantities may apply.

All bars require one bartender per 100 guests at \$100⁰⁰ for 3 hours, \$20⁰⁰ each additional hour.

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beverages

SPECIALTY BARS

Hand-crafted cocktails are available on a per drink consumption cost that can be passed as your group arrives for the event. Our hand-crafted signature cocktails will be created using fresh ingredients, house-made syrups, fresh squeezed juices, fresh fruit, handpicked herbs and premium spirits.

The Martini Bar

*Absolute and Bombay Sapphire Martinis
Served Traditional-Dirty, plus 2 of the following:
Black and White
Lemon Raspberry
Blushing Kiss
Italian Wedding Cake*

12⁰⁰

The Champagne Bar

*A Beautiful Collection of California Sparkling Wine,
Champagne and Sparkling Prosecco
Prosecco, Belstar, Veneto, Italy
Brut, Blanc de Blancs, Veuve de Vernay, France
Brut, Chandon, "Classic", California*

12⁰⁰

The Margarita Bar

*Jose Cuervo Gold and Triple Sec Margaritas
Served Traditional, plus 2 of the following:
Prickly Pear
Passion Fruit
Coco-Rita
Strawberry Basil*

10⁰⁰

The Speakeasy Bar

*Classic Libations from Days Past
Hemingway Daiquiri
Lavender French 75
Cherry Sazerac
Tom Collins Fizz*

10⁰⁰

The Mojito Bar

*Bacardi Superior and Mint Mojitos
Served Traditional, plus 2 of the following:
Champagne Mint
Blood Orange
Mango Strawberry
Watermelon Crush*

10⁰⁰

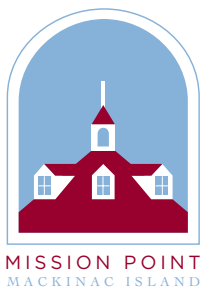
The Craft Beer Bar

*Slow Brewed Selections of Regional
Craft Beers. Guaranteed quantities
may be required, pricing varies
by selection and season.*

seasonal

All bars require one bartender per 100 guests at \$100⁰⁰ for 3 hours, \$20⁰⁰ each additional hour.

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beverages

THE PUNCH BOWL

Punch Bowls are hand crafted for your event and provide an elegant touch to your reception or dinner and are available in an array of flavors.

Punches

Mackinac Island Classic
Michigan Cherry Cider
Bachelors Bowl
Honey Blackberry Shrub

95⁰⁰ per gallon (with standard liquors)
65⁰⁰ per gallon (nonalcoholic)

Lemonades

Myers Mint
Coconut Chai Tea
Lilac Honeysuckle
Sparkling Raspberry

95⁰⁰ per gallon (with standard liquors)
65⁰⁰ per gallon (nonalcoholic)

Sparkling Spritzers

Champagne Royal
Grilled Citrus Grape Sangria
Stone Fruit Sangria
Pomegranate Italian Spritz

80⁰⁰ per gallon (with house wines)

Frozen Classics

Lemon Lime
Orange Creamsicle
Pineapple Mint
Café Mocha

95⁰⁰ per gallon (with standard liquors)
65⁰⁰ per gallon (nonalcoholic)

**Alcoholic ingredients may be upgraded to any spirit or wine you desire, additional charges may apply.
One Gallon Minimum: Serves 32 4 oz. servings.*

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