



GREAT HALL

Banquet & Convention Center

**Call or Email to get most current
Menu Prices**

Catering Menu

Great Hall Sales & Catering Office

*5121 Bay City Road
Midland, MI 48642*

Phone: 989.496.2158

Fax: 989.496.9505

*Please note: Great Hall Banquet & Convention Center can provide catering for
any size group large or small. We also do OFF-SITE Catering.
Ask your Event Coordinator for more information.*

www.GreatHallMi.com

Breakfast Selections

Egg beaters may be substituted for scrambled eggs on any of the following selections.

STEAK AND EGGS.....

New York strip, breakfast potatoes, scrambled eggs, croissants with preserves, chilled orange juice, and freshly brewed coffee, tea and milk

DENVER BREAKFAST

Scrambled eggs with cheese and ham, breakfast potato, croissants with preserves, fresh fruit cocktail, chilled orange juice and freshly brewed coffee, tea and milk

PLATE STYLE BREAKFAST.....

Scrambled eggs, breakfast potatoes, bacon or sausage, croissants with preserves, fresh fruit cocktail, chilled orange juice, and freshly brewed coffee, tea and milk

FRENCH TOAST

French Toast, fresh fruit cocktail, hot maple syrup, bacon or sausage, and freshly brewed coffee, tea, and milk

BOXED BREAKFAST.....

A muffin, a granola bar, whole fruit and served with an individual juice or milk

CONTINENTAL BREAKFAST

Chilled juice, assorted baked goods, freshly brewed coffee and tea

COLD BREAKFAST BAR.....

Chilled juice, fresh sliced fruit (seasonal), assorted baked goods, or croissants with preserves, bagels and cream cheese, freshly brewed coffee and tea

BREAKFAST BUFFET (40 person minimum).....

Scrambled eggs, French toast with maple syrup, sausage and bacon, breakfast potatoes, sliced fresh fruit, assorted breakfast pastries, croissants with preserves, bagels and cream cheese, chilled fruit juice, freshly brewed coffee, tea and milk

BRUNCH (40 Person minimum) (served prior to 2:00 pm)

Pasta salad, fresh fruit, mixed greens salad, assorted pastries, croissants with preserves, bagels and cream cheese, served with chilled juice, freshly brewed coffee, tea and milk.

Choose Five from the Following:

Scrambled Eggs

Quiche

French Toast

Belgian Waffles

Carved Ham

Carved Maple Glazed Pork Loin

Herb Roasted Chicken

Bacon & Sausage

Steamed Red Skin Potatoes

Home Fries

Medley of Vegetables

Add Omelet Station (\$3.95 per person)

Add Chilled Shrimp (\$2.95 per person)

Ask your server about menu items that are cooked to order or served raw.

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All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.

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Catering/2017

Coffee Break Items

BEVERAGES

Freshly Brewed Coffee and Tea (per gallon, 16 cups)

Carafe of Milk

Assortment of Juices (individual)

Assorted Soft Drinks (12 oz cans)

Bottled Water (individual)

Sparkling Water (individual)

Iced Tea (per gallon)

Lemonade (per gallon)

ASSORTED SNACKS

Assorted Whole Fresh Fruit

Assorted Baked Goods (per dozen)

Candy Bars

Jumbo Cookies

Brownies

Granola Bars

Individual Yogurts

Fresh Fruit Slices (in season)

Fresh Vegetables with Dip

Assorted Cheese and Crackers

Individual Assorted Chips

DRY SNACKS

Price per pound

Fancy Mixed Nuts

Pepperidge Farm Cheddar Fish

Gardetto's Snack Mix

Spanish Peanuts

Fresh Popped Corn

Tortilla Chips with Salsa

Potato Chips with Dip

Pretzels

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Coffee Break Items

Breaks

Hungry in between breakfast and lunch or lunch and dinner? Try one of pre-set break menu items that are guaranteed to satisfy anyone appetite!

A Chocolate Dream

Chocolate Fudge Brownies, Chocolate Chip Cookies, Candy Bars, Chocolate Covered Strawberries, Soft Drinks, Freshly Brewed Coffee and Tea

We All Scream for Ice Cream

Chocolate & Vanilla Ice Cream, Hot Fudge, Warm Caramel, Pineapple & Strawberry Sauces, Sliced Bananas, Oreo Crumbs, Whipped Cream, Sprinkles, Nuts, Cherries and Soft Drinks

Taste Good, Good for You

Individual Fruit Yogurts, Granola Bars, Whole Fresh Fruits, Soft Drinks and Bottled Water

Something Sweet, Something Salty

Fresh Popcorn, Gardetto's , Assorted Jumbo Cookies and Soft Drinks

Healthy or Not, Get What You Want

Jumbo Cookies, Fresh Sliced Fruit, Soft Drinks and Bottled Water

You Can't Beat a Healthy Treat.....

Fresh Sliced Fruit, Yogurt Dip, Cubed Cheese, Cheese Spread, Gourmet Crackers and Soft Drinks

7th Inning Stretch.....

Fresh Popcorn, Jumbo Soft Pretzels, Nachos and Cheese, Soft Drinks and Bottled Water

Yogurt Bar

Vanilla Yogurt with assorted toppings...fresh fruit & granola

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Lunch Buffets

A 20 PERSON MINIMUM IS NEEDED FOR ALL BUFFET SELECTIONS (SERVED BEFORE 5PM)
Served with Chef's Choice of Dessert, freshly brewed coffee, tea, milk, iced tea, and lemonade

Hot Entrées.....

- ◆ ENTRÉES (Choice of Two): Maple Glazed Pork Loin, Beef Tip Noodles, Swiss Steak, Meat Lasagna, Vegetarian Lasagna, Broiled fish, Ham, Chicken Stir-Fry, Baked Chicken Breast with Lemon and Herbs, Herb Roasted Chicken, Pot Roast, Pasta Primavera, Cheese Raviolis with Marinara Sauce
- ◆ Chef's Choice of Potato or Rice
- ◆ Chef's Choice of Vegetable
- ◆ Salads: Fresh Fruit Salad, Mixed Greens with Two Dressings
- ◆ Fresh Rolls with Butter

Mexican.....

- ◆ BUILD YOUR OWN TACOS: Soft and Hard Taco Shells, Seasoned Ground Beef, Refried Beans, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onions, Sour Cream and Salsa
- ◆ Chicken Fajitas
- ◆ Fresh Fruit Salad

Gourmet Pizza and Pasta

- ◆ Cheese Pizza, Pepperoni Pizza and Deluxe Pizza
- ◆ Bow Tie Pasta Primavera and Penne Marinara
- ◆ Mixed Greens with Two Dressings and Caesar Salad
- ◆ Garlic Bread

Deli

- ◆ Ham, Turkey, Roast Beef, American Cheese, Swiss Cheese, Sliced Onions, Tomatoes, Lettuce,
◆ Condiments, Assorted Breads and Rolls
- ◆ Potato Chips
- ◆ Salads (choice of three): Fresh Fruit Salad, Potato Salad, Mixed Greens with Two Dressings, Pasta Salad, Caesar Salad
- ◆ Soup Du Jour

Baked Potato.....

- ◆ Baked Idaho Potatoes
- ◆ Sliced Grilled Chicken
- ◆ Toppings: Broccoli, Sour Cream, Chives, Bacon, Cheddar Cheese Sauce
- ◆ Salads: Pasta Salad and Mixed Greens with Two Dressings

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Salads

served plated

Served with fresh baked rolls & butter, chef's choice of dessert, freshly brewed coffee, tea, milk, iced tea, and lemonade

Southwest Grilled Chicken Breast.....

Includes mixed greens, crispy tortilla strips, peppers, tomatoes, cucumbers, cheddar cheese and Ranch dressing

Southwest Sirloin Steak.....

Includes mixed greens, crispy tortilla strips, peppers, tomatoes, cucumbers, cheddar cheese and barbeque dressing

Classic Caesar Salad.....

Crisp romaine lettuce leaves with garlic, herbs and parmesan dressing, croutons and olive garnish

- ◆ With Grilled Chicken Breast:
- ◆ With Charred Salmon Fillet:

Berry Chicken Salad

Breast of chicken sliced and displayed over a bed of mixed greens with seasonal berries. Garnished with cucumber slices, tomato wedges and dressing

Baby Spinach Salad

With toasted pine nuts, sun-dried tomatoes, pecorino and Romano cheeses and basil vinaigrette

- ◆ With Grilled Chicken Breast:
- ◆ With Charred Salmon Fillet:

Great Hall Chef's Salad.....

Includes mixed greens with turkey, ham, Swiss and cheddar cheeses, tomatoes and julienned cucumbers, croutons and choice of dressing

Salads

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Gourmet Sandwiches

*Sandwiches include: Chips, Condiment, Cookies and pitchers of Lemonade & Ice Tea will be available.
Soft Drinks & Coffee can be added for \$1.00 more per person!*

Great Hall Burger (6 ounce)

Served on a toasted roll with smoked cheddar

Grilled Marinated Chicken Breast

Served with pesto and mayonnaise on a toasted focaccia

Philly Cheese Steak Sandwich

Grilled sirloin, onions and mozzarella cheese

Beer Battered Cod

On a grilled Kaiser roll with sweet pepper remoulade sauce

Grilled Chicken Wrap

Served with lettuce, tomatoes, Swiss and Basil mayonnaise

Great Hall Club Sandwich.....

Includes chicken, bacon, Swiss and American cheese, lettuce and tomato
with basil mayo on a Focaccia Bun

WORKING THROUGH LUNCH? NEED SOMETHING ON THE GO?

A boxed lunch is the perfect alternative to any event!

Boxed Lunch

Served with an assorted sandwich, whole fresh fruit, an individual bag of chips, a cookie and soft drink or milk

Add Dessert for additional

Strawberry or Chocolate Mouse Torte Cake

Cheese Cake

Apple Pie

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Plated Lunch

Entrées are served with mixed greens salad, choice of two dressings, chef's choice of potato or rice, choice vegetable, fresh dinner rolls, chef's choice of dessert, freshly brewed coffee, tea, milk, iced tea, and lemonade

BEEF

- Sliced Roast Tenderloin.....
Tenderloin slow roasted to perfection with a béarnaise sauce
- Top Sirloin Steak.....
A choice center cut sirloin steak with tabasco herb butter and onions
- Sautéed Beef Tips Forestiere.....
Tenderloin tips sautéed with butter mushrooms, red wine and demi-glaze served over pasta
- Broiled Flank Steak.....
Served with a wild mushrooms and red wine sauce
- Beef Stir Fry.....
Fresh sirloin and vegetables lightly seasoned and served over a bed of rice pilaf
- Baked Meat Lasagna.....
Tender layered lasagna noodles smothered with mozzarella cheese, tomato sauce and ground beef
- Swiss Steak—Jardinière.....
Swiss steak prepared with julienne vegetables in natural juices
- Meat Loaf.....
With Wild Mushroom Sauce

PORK

- Roasted Pork Loin.....
Served with a maple black pepper glaze
- Baked Breaded Pork Chop.....
Served with a Country Gravy

CHICKEN

- Breast of Chicken.....
Pan seared breast with choice of sauce: lemon herb butter, marinara, alfredo, butter cream, or a wild mushroom sauce
- Chicken Stir Fry.....
Fresh breast strips and vegetables lightly seasoned and served over a bed of rice pilaf

SEAFOOD

- Potato Crusted Tilapia.....
served with tartar sauce and lemon

VEGETARIAN

- Vegetarian Lasagna.....
Spinach, broccoli, ricotta, parmesan, romano and mozzarella cheeses layered between tender lasagna noodles
- Pasta Primavera.....
Penne or bow tie pasta with fresh roasted garden vegetables, parmesan cheese and your choice of marinara or alfredo sauce.
- Cheese Raviolis.....
Served with smoky tomato basil cream sauce.

Hors D'oeuvres

HOT HORS D'OEUVRES

Prices are per 50 count

Bacon Wrapped Sea Scallops .

Sautéed Sea Scallops

Served in a herbed, garlic & white wine cream sauce

Coconut Fried Shrimp with Sweet Chili Sauce & Horseradish Melba

Shrimp Scampi *Sautéed shrimp in a garlic & white wine butter sauce*

Lump Crab Cakes with Cajun Remoulade

Crab Stuffed Mushroom Caps

Vegetable & Cheese Stuffed Mushroom Caps

Sweet & Sour Chicken & Pineapple Skewers

Peanut Crusted Chicken Satays with Sweet Chili Sauce

Chicken Fajita Flautas with Queso Dip

Chicken Breast Tenders

Sautéed with Dijon mustard, garlic, white wine, & fine herbs

Buffalo Chicken Wings with Blue Cheese & Ranch Dressings

Super Select Baby Back BBQ Ribs

BBQ Pork Turnovers with Grilled Pineapple Relish

Sweet & Sour or Barbeque Meatballs

Egg Rolls with Sweet & Sour Sauce

Baked Brie with Kalamata Olive Tapenade in Phyllo

Served with toasted baguettes (serves 20 people)

Macaroni & Cheese Croquettes with Smoked Gouda Dipping Sauce

Feta Cheese & Smoked Tomato Phyllo Tartlets

Spicy Bean and Rice Empanadillas

Sour Cream & Chive Twice-Baked Redskin Potatoes

Creamy Spinach & Artichoke Dip with Tortilla Chips

Four Cheese Crusted French Baguette

Add a Carving Station, Served with Rolls & Condiments:

Carved Roast Tenderloin of Beef

Carved Turkey Breast

Carved Roast Sirloin of Beef

Carved Maple Glazed Ham

COLD HORS D'OEUVRES

Prices are per 50 count

Oysters on the Half Shell

Gulf Stream Cocktail Shrimp

Smoked Salmon

With capers, onions, hard boiled eggs, tomatoes & crostini's (serves 20 people)

Dilled Smoked Salmon Spread with Toasted Pita Chips & Crostini's

Cherry Tomatoes Stuffed with Crabmeat & Lemon Herb Tabbouleh

Prosciutto Wrapped Asparagus Spears with Mustard Vinaigrette

Prosciutto Wrapped Seasonal Melon Slices with Citrus Vinaigrette

Herbed Cream Cheese Stuffed Salami Horns

Ham & Swiss or Turkey & Cheddar Lavash Pinwheels

Deviled Eggs with Paprika & Chives

Fresh Seasonal Fruit Skewers with Maple Crème Fraiche

Fresh Mozzarella, Grape Tomato, & Basil Pesto Skewers

Tomato & Basil Bruschetta with Toasted Crostini's

Cheese Assortment with Gourmet Crackers

Great Hall Breads and Spreads

Assorted Hummus', Tapenades, & Pesto's, with Crostini's, Baguettes & Pita

Seasonal Fresh Fruit Tray

Fresh Vegetable Tray with Ranch Dip

DRY SNACKS

Price per pound

Fancy Mixed Nuts

Pepperidge Farm Cheddar Fish

Gardetto's Snack Mix

Spanish Peanuts

Fresh Popped Corn

Tortilla Chips with Salsa

Potato Chips with Dip

Pretzels

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Dinner Buffets

Dinner Buffets include fresh dinner rolls & butter, freshly brewed coffee, tea, milk, iced tea, and lemonade

2 Entrées ♦ 3 Entrées

POULTRY

Herb Roasted Chicken
Southern Fried Buttermilk Chicken
Chicken Breast with Sauce Supreme
Chicken Breast with Marsala Wine &
Mushroom Sauce
Herbed Breaded Chicken Breast Parmesan
Chicken Breast with Lemon & Garlic
Butter Sauce with Capers
Maple & Cider Glazed Chicken Breast with
Dried Cranberries
Ginger & Orange Teriyaki Glazed Boneless
Chicken Thighs

SEAFOOD

Potato Crusted Tilapia with Lemon &
Caper Aioli
Broiled Orange Glazed Atlantic Salmon
Char-Grilled Fillet of Salmon with
Tomato & Cucumber Relish
Sautéed Shrimp with Garlic, Herb, & White
Wine Butter Sauce
Lemon and Herb Broiled Cod with
Brown Butter Sauce

BEEF & PORK

Roast Sirloin of Beef with Red Wine Jus
Slow Cooked Beef Brisket with Coca-Cola BBQ Sauce
Roasted Pork Loin with Maple & Cider Glaze
Garlic and Rosemary Roast Pork Loin with Caramelized Onion Gravy

SIDES (Choice of Three)

`Roasted Red Skin Potatoes
`Garlic and Chive Red Skin Potatoes
`Baked Potatoes with Sour Cream
`Four Cheese Potatoes Au Gratin
`Mashed Potatoes with Gravy
`Long Grain & Wild Rice Pilaf
`Penne Pasta with Marinara or Alfredo
`Green Beans Amandine
Seasonal Medley of Vegetables
`Sautéed Zucchini and Yellow Squash
`Brown Sugar Glazed Baby Carrots
`Steamed Broccoli or Cauliflower
`Steamed Snow Peas
`Steamed Asparagus (\$2.00 surcharge)

SALADS (Choice of Three)

`Baby Spinach with Sundried Tomatoes, Bacon,
Mushrooms & Basil Vinaigrette
`Mixed Greens Garden Salad with Two Dressings
`Classic Caesar Salad
`Greek Salad with Cucumbers, Tomatoes,
Olives, Red Onions, Beets, Feta Cheese, & Creamy
Greek Dressing
`Romaine Salad with Dried Cranberries, Mandarin
Oranges, Carrots, Walnuts & Raspberry Vinaigrette
`Tomato Salad with Fresh Mozzarella,
Onions, Olives & Basil Pesto
`Seasonal Fresh Fruit Salad
`Honey Mustard Cole Slaw
`Italian Pasta Salad with Marinated Vegetables
`Redskin Potato Salad
`Marinated Mixed Bean Salad

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Dinner Buffet

Add a Carving Station to your 2 or 3 Entrée Buffet

Prices are per person

Includes carver, gourmet mustards, horseradish cream, & silver dollar rolls

Roasted Tenderloin of Beef—
Slow Roasted Prime Rib Au Jus—
Roast Strip Loin of Beef—
Garlic, Lemon and Rosemary Roast Leg of Lamb—
Maple Glazed Pitt Ham—
House Smoked Breast of Turkey—

After Dinner Enhancements

Belgian Chocolate Fountain—

Includes Seasonal Fruits, Marshmallows, Pretzel Rods, Poundcake, and Rice Crispy Squares

Gourmet Pizzas

16 INCH

Barbeque Chicken—with Bacon, Mushrooms, Onions & Tangy BBQ Sauce
Hawaiian—Ham, Pineapple, Tomatoes, & Onions
Pulled Pork—Co-Jack Cheese, Smoked Pork, Bacon, Onions, Tomatoes & Tangy BBQ Sauce
Meat Lovers—Pepperoni, Ham, Sausage, & Bacon
BLT—White Sauce, Bacon, & Tomatoes Topped with Shredded Lettuce
Roasted Garlic & Broccoli—with White Sauce & Caramelized Onions
Florentine—White Sauce, Spinach, Garlic, Onions, Mushrooms, & Tomatoes
Margherita—Basil Pesto Sauce, Fresh Mozzarella & Tomatoes
Mediterranean—Pepperoncini, Kalamata Olives, Artichoke Hearts, Tomatoes, & Onions
Taco—Seasoned Beef, Tomatoes, Onions, & Zesty Salsa Topped with Shredded Lettuce

Traditional Pizzas also available with

Cheese, Pepperoni, Ham, Bacon, Sausage, Tomatoes, Mushrooms, Onions, and/or Pineapple

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Extras

Plated Dinners

Dinner Entrées include: Mixed green salad with choice of two dressings, dinner rolls and butter, freshly brewed coffee, tea, milk, iced tea, and lemonade

POULTRY

Roasted Airline Breast of Chicken Oskar

With Petite Shrimp, Sauce Hollandaise, Butter Potatoes, and Seasonal Vegetable

Potato Crusted Breast of Chicken

Lemon & Dill Crème, Whipped Idaho Potatoes, and Seasonal Vegetable

Cornbread, Apple, and Dried Cranberry Stuffed Breast of Chicken

Pan Roasted with Maple & Apple Cider Glaze, Garlic & Chive Buttered Redskin Potatoes, and Seasonal Vegetable

Herb Crusted Breast of Chicken

Pan Fried and Topped with Broiled Ham and Swiss Cheese, Chive Mornay, Roasted Redskin Potatoes and Seasonal Vegetable

Herb Crusted Breast of Chicken Parmesan

Baked with Marinara and Mozzarella Cheese, Pasta Marinara, Seasonal Vegetable

Herb Roast Half Chicken au Jus

Garlic & Chive Buttered Redskin Potatoes, and Seasonal Vegetable

Pan Seared Breast of Chicken

Sauce Supreme, Roasted Redskin Potatoes, and Seasonal Vegetable

SEAFOOD

Grilled Jumbo Shrimp and Sea Scallop Skewers

Lemon & Basil Vinaigrette, and Sundried Tomato & Spinach Risotto

Crab Stuffed Jumbo Shrimp

Broiled, with Lemon & Chive Butter Sauce, Long Grain & Wild Rice Pilaf, and Seasonal Vegetable

Crab Stuffed Fillet of Salmon

Broiled, with Chive Crème, Garlic & Chive Buttered Redskin Potatoes, and Seasonal Vegetable

Potato Crusted Fillet of Cod

Lemon & Caper Aioli, Whipped Idaho Potatoes, and Seasonal Vegetable

Shrimp and Roasted Vegetable Primavera

Sautéed in a Garlic Cream Sauce, with Roasted Spring Vegetables over Pasta

Char-Grilled Fillet of Salmon

Tomato, Sweet Onion, and Cucumber Relish, Roasted Redskin Potatoes, and Seasonal Vegetable

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BEEF, VEAL, PORK, LAMB

Pan Roasted Veal Chop

Caramelized Shallots, Thyme Cabernet Sauce, Whipped Idaho Potatoes, & Buttered Baby Carrots

Char-Grilled Filet of Beef Tenderloin 6 oz

Sauce Béarnaise, Roasted Redskin Potatoes, and Grilled Asparagus

Char-Grilled Beef Strip Steak 12 oz

Tobacco Onions, Compound Herb Butter, Roasted Redskin Potatoes, & Seasonal Vegetable

Char-Grilled Beef Sirloin Steak

Sautéed Onions & Mushrooms, Sauce Demi-Glace, Smashed Redskin Potatoes, & Seasonal Vegetable

Coca-Cola Braised Beef Brisket

Whipped Idaho Potatoes, & Seasonal Vegetable

Grilled Double Lamb Chops

With Rosemary Jus, Whipped Idaho Potatoes & Seasonal Vegetables

Black Pepper Crusted Pork Rib Chop

Baked, with Caramelized Apples and Maple Glaze, Smashed Redskin Potatoes, and Seasonal Vegetable

Bacon Wrapped Pork Tenderloin Medallions

Soy & Apple Cider Glaze, Long Grain & Wild Rice Pilaf, and Seasonal Vegetable

VEGETARIAN

Grilled Portabella Mushroom Neapolitan

Grilled Portabella Mushroom Caps, Zucchini, Summer Squash, Red Onion, and Bell Pepper, Layered with Basil Aioli and Baked with Mozzarella Cheese. Served with Sun-Dried Tomato & Spinach Risotto

Eggplant Parmigiana

Herb breaded and Pan-Fried, Baked with Marinara, Mozzarella & Parmesan Cheeses.

Served with Pesto Cream Pasta and Steamed California Medley

Basil Pesto Pasta Primavera

Steamed Spring Vegetables Tossed with Pasta, Tomatoes, & Parmesan Cheese in Basil Pesto Cream, with Garlic Toast

Sun-Dried Tomato and Spinach Risotto

With Roasted Vegetable Medley, Parmesan Cheese, White Truffle Oil, and Garlic Toast

Children's Menu

Ten years old and younger.

Crispy Chicken Fingers with French Fries

Penne Pasta with Marinara served with garlic bread

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Plated Dinners

Ask About Our On the Grill Options
Great for Family Reunions and Summer Gatherings

SAMPLE ITEMS:

Grilled Steaks

Baby Back Ribs

Barbeque Chicken

Pulled Pork

Hamburgers

Hot Dogs

Baked Beans

Corn on the Cob

Potato Salad

Cole Slaw

House Salad

Watermelon

Add Dessert:

Assorted Fruit Pies

Fresh Strawberry Shortcake

Let us Customize a menu to fit your needs, ask for pricing.

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On the Grill

Beverages

Beer & Wine Package

Domestic Draft beer (one varietal), house wines (all varietals), and all non-alcoholic beverages

Five consecutive hours.....
Each additional hour

Bottled Beer & Wine Package

Domestic Bottled beer , house wines (all varietals), and all non-alcoholic beverages

Five consecutive hours.....
Each additional hour

Bottled Beer & Wine Package

*Domestic, IPA Ales & Domestic Bottled beer ,
house wines (all varietals), and all non-alcoholic beverages*

Five consecutive hours.....
Each additional hour

**Craft Beer in Bottles or Draft available at Market Price,
(Liquor packages on next page)**

Non-alcoholic Package

Five consecutive hours.....
Each additional hour

Includes soft drinks, juices, iced tea, freshly brewed coffee

*One of the above beverage packages may be selected with any contract.
Alcohol may be purchased by the bottle ask for pricing (including liquor, wine and champagne).
Cash Bar \$100.00 set up fee, plus \$50.00 per bartender.*

Other Beverages Available

Fruit Punch.....
Fruit Punch & Champagne

House Wines & Champagne

Non- Alcoholic Champagne.....
White Zinfandel.....
Chardonnay.....
Cabernet Sauvignon.....
Merlot.....
House Champagne.....

Beverages

House Brand Liquor Package, includes House Wines & Beer

House liquors, domestic draft beer, house wines and all non-alcoholic beverages

Five consecutive hours

Each additional hour

Add Domestic Bottled Beer to the above package.....

Vodka	Scotch	<u>Schnapps/Puckers</u>
Spiced Rum	Tequila	<u>Available:</u>
White Rum	Coconut Rum	Sour Apple
Gin	Amaretto	Butterscotch
Whiskey	Bourbon	Peach

Premium Liquor Package, includes House Wines & Beer

Premium liquors, domestic draft beer, house wines and all non-alcoholic beverages

Five consecutive hours

Each additional hour

Add Domestic Bottled Beer to the above package.....

Tanqueray Gin	Sauza Silver Tequila	Amaretto
Tito's Vodka	Bacardi White Rum	<u>Schnapps/Puckers Available:</u>
Captain Morgan's Spiced Rum	Malibu Rum	Sour Apple
Jack Daniels Whiskey	Canadian Club Rye Whisky	Butterscotch
Jim Beam Bourbon	Cutty Sark Scotch	Peach
Seagram's 7 Whiskey	Kahlua	
	Bailys	

Ultra Premium Liquor Package, includes House Wines & Beer

Ultra Premium liquors, domestic draft beer, house wines and all non-alcoholic beverages

Five consecutive hours

Each additional hour

Add Domestic, Craft & Import Bottled Beer to the above package.....

Crown Royal	Hendricks Gin	VO whiskey	Disaronno Amaretto
Hennessy VS	Johnny Walker Black	Cuervo 1800 Silver	<u>Schnapps/Puckers</u>
Captain Morgan's	Dewars	Grand Mariner	<u>Available:</u>
Jack Daniels	Chambord	Malibu Rum	Sour Apple
Jim Beam	B & B	Kahlua	Butterscotch
Grey Goose	Makers Mark	Bailys	Peach

Beverages