

Served Dinner Selections



Priced per person.

Served dinners include your choice of included starter, dessert and rolls with butter.

Beverage service during meal includes iced water, and freshly brewed regular coffee.

A labor charge will be assessed for meal functions of less than 25 guests.

GF - gluten friendly

V - vegetarian

VG - vegan

Land

Pineapple-Brined Pork Tenderloin | \$28

with coconut cornflake crust and coconut curry sauce, jasmine scented rice, and brown butter haricot vert

Slow-Braised Boneless Short Rib | \$30

with ancho mole, ancient grain blend, and charred miniature carrots GF

Herb-Encrusted Petite Beef Tenderloin | \$32

with caramelized onion and horseradish demi, whipped potatoes with white cheddar and rosemary, and smoked asparagus with asiago and roasted garlic GF

Filet Mignon | \$38

with wild mushroom demi glace, roasted fingerling potatoes, and steamed broccolini with roasted tomatoes GF

Sea

Grilled Salmon GF | \$28

Prepared (Choose One):

- Jerked with Pineapple Salsa GF
- Curry Spiced with Butternut and Ginger GF
- Cajun Spice with Peach Glaze GF

Served with Steamed Rice and Seasonal Vegetables V

Five Spice Seared Tuna Steak | \$35

with hoisin glaze, steamed rice and seasonal vegetables

Crab Cake and Shrimp | \$38

with Cajun cream and fried capers, steamed rice and seasonal vegetables

Air

Pear and Brie Stuffed Chicken | \$26

with perry cream sauce, roasted fingerlings GF, and brown butter haricot vert

Herb-Marinated Chicken Breast | \$26

with Michigan cherry sauce, whipped potatoes and steamed broccolini GF

Kale, Shiitake, and Leek Chicken Roulade | \$27

with charred tomato sauce, ancient grain blend, and charred miniature carrots GF

Cider-Brined Pan-Seared Airline Chicken | \$27

with ginger and thyme demi-glace, aromatic rice pilaf, and roasted asparagus GF

Honey Sage Walnut Chicken | \$27

with country gravy, whipped potatoes GF, and broccolini GF

Earth

Toasted Pearled Couscous | \$25

with seasonal vegetable tagine, stuffed dates, spiced pistachios, and crispy carrot ribbons V

Carrot, Pearl Onion, Shiitake, and Pea Hash | \$25

with piped sweet potatoes and fried basil GF/V

Portobello Wellington | \$28

with garlic and herb chevre, merlot cherries, and wilted greens V

Served Dinner Selections



Included Starters (select one)

Frisee and Radicchio

with red pepper, sugar snap peas, haricot vert, radishes, tomatoes GF/V/VG

Chopped Romaine

with cured egg yolk, grated Romano, garlic crostini, marinated tomatoes V

Baby Iceberg

with roasted tomatoes, cucumber-avocado salpicon, queso fresco and tortilla straws V

Spinach Salad

with mixed berries, goat cheese, toasted almonds GF/V

Select up to two dressing options: House Italian GF, Buttermilk Ranch GF, Balsamic Vinaigrette GF or Cherry Vinaigrette GF

Included Desserts (select one)

New York Style Cheesecake with Raspberry Sauce V

Bananas Foster Bread Pudding

with rum-spiked caramel, candied walnuts, and banana chips V

Key Lime Mousse

with fresh berries and five-spice almond crunch GF/V

Triple Chocolate Mousse

with raspberry crumble, coconut crème, and salted caramel GF/V

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Served Dinner Selections—Allergen Friendly



Priced per person.

These meals may be served as friendly to 8 major Allergens:

*Wheat, Fish, Shellfish,
Peanuts, Tree Nuts, Soy,
Dairy and Egg.*

Served dinners include garden salad with vinaigrette, seasonal vegetable, oven roasted redskins with olive oil and dark chocolate coconut milk mousse.

Beverage service includes, ice water, and freshly brewed regular coffee.

Land

Slow-Braised Boneless Short Rib | \$32
with ancho mole

Herb-Encrusted Seared Petite Beef Tenderloin | \$35
with caramelized onion and horseradish demi

Filet Mignon | \$40
with wild mushroom demi

Air

Herb-Marinated Chicken Breast | \$26
with Michigan cherry sauce

Kale, Shiitake, and Leek Chicken Roulade | \$27
with charred tomato sauce

Cider-Brined Pan-Seared Airline Chicken | \$27
with ginger and thyme demi-glace

Earth

Risotto V/VG | \$21
with balsamic glaze, roasted red peppers, grilled onion, and roasted tomatoes

Carrot, Pearl Onion, Shiitake, and Pea Hash V/VG | \$25
with piped sweet potatoes and fried basil

Dinner Buffet Selections



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Dinner buffets includes, iced water, and freshly brewed regular coffee.

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Junior | \$22

Baby Greens Blend

with snap peas, red peppers, sweet onion, and honey-lime vinaigrette GF/V

Tarragon and Lemon-Seared Chicken Breast

with braised greens and sauce supreme GF

Wild Mushroom Cassoulet

with petite batard GF/V/VG

Quinoa Studded Wild Rice Pilaf

with toasted walnuts GF/V/VG

Haricot Vert

with charred baby tomatoes GF/V

Assorted Dinner Rolls and Butter V

Freshly Baked Cookies and Brownies V

Senior | \$22

Orzo Pasta

with baby spinach, tri-color tomatoes, English cucumber, and chimichurri V

Herb-Rubbed Beef

with roasted aromatics and a caramelized onion and horseradish demi GF

Grilled Portabella and Eggplant

with roasted aromatics and a fire roasted tomato sauce GF/V

Mashed Yukon Potatoes

with roasted garlic and chives GF/V

Broccolini

with caramelized pearl onions and pimento GF/V

Rustic Bread Display with Butter V

Apple Crisp

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Burrito Bowl | \$25

Lay the Base:

Corn Chips GF/V/VG

Cilantro Lime Rice GF/V/VG

Chopped Iceberg GF/V/VG

Flour Tortillas V

Included Proteins:

Classic Beef GF

Spicy Lime Pulled Chicken GF

Borracho Beans GF/V/VG

Top it Off:

Salsa Verde, Salsa Rojo, Guacamole GF/V/VG

Warm Queso Blanco V

Shredded Lettuce, Shredded Cheddar, Sliced

Jalapenos, Diced Tomatoes, and Diced Onion GF

Fiesta Ranch Dressing and Sour Cream GF/V

Something Sweet:

Churros with Horchata Dip V

RCAH | \$26

Iceberg

with tomato and cucumber relish, bleu cheese, toasted almonds, and buttermilk ranch GF/V

Farfalle

with garden vegetable medley and creamy Caesar dressing

Parmesan and Oregano Seared Airline Chicken

Breast

with basil-spiked arrabiata GF

Penne

with pesto cream, roasted peppers, charred tomatoes, and caramelized onions V

Smoked Asparagus

with pecorino and roasted garlic GF/V

Petite Mediterranean Rolls with Butter V

Tiramisu V

Dinner Buffet Selections



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LBC | \$42

Baby Spinach

with grilled peaches, shaved sweet onion, roasted peanuts, and caramelized orange vinaigrette **GF/V**

Sweet Potato Salad

with cumin and molasses-spiked vinaigrette and roasted peppers and onions **GF/V/VG**

Slow-Braised Short Rib

with bourbon glaze, charred carrots, and honey onions **GF**

Sugar and Spice Grilled Salmon

with tart cherry BBQ and crispy onions **V**

Smoked Cheddar Grit Cakes

with roasted corn and pimento **GF/V**

Smashed Redskins

with sweet cream and spice **GF/V**

Asparagus, Green Beans, and Snap Peas

with cracked pepper and sea salt **GF/V**

Carrot, Onion, Shiitake, and Pea Hash

with piped sweet potatoes and fried basil **GF/V**

Rustic Bread Display

with whipped butter **V**

Bananas Foster Bread Pudding

with rum-spiked caramel, candied walnuts, and banana chips

V