

Dinner Buffet Selections



Priced per person.

Beverage service during meal includes iced water, freshly brewed coffee, a selection of fine teas and soda.

A minimum guarantee of 25 guests is required.

GF - gluten friendly

V - vegetarian

VG - vegan

American Bounty Buffet | \$38.00

Low Country She Crab Soup
with hints of California dry sherry GF

Oregon Salad
with baby spinach, Oregon bleu cheese, dried cranberries, caramelized hazelnuts, and Oregon mustard infused balsamic vinaigrette GF/V

Vermont Country Salad
with greens, bacon, Vermont cheddar, and Maple apple cider vinaigrette GF

California Grilled Watermelon Salad
with cucumber, cilantro, and lime GF/V/VG

Oklahoma Style Chicken Fried Steak
with jalapeno cream gravy

Hawaiian Style Grilled Salmon
with citrus, ginger, and pineapple salsa GF

Michigan U.P. Pasties
with beef, onions, and potatoes

New Orleans Red Beans and Rice GF/V

Texas Roadhouse Country Green Beans GF/V

Grilled Michigan Asparagus GF/V

Carolina Roasted Sweet Potatoes GF/V

House-Made Desserts including mini Boston Cream pies, mini Florida key lime pies, and Michigan blueberry buckle

The Barbeque Buffet | \$39.50

White Chicken Chili
with corn tortilla strips

Grilled Stone Fruit Salad
with arugula, feta, and toasted almonds GF

Black Bean and Corn Salad
with chipotle-honey vinaigrette GF/V

Kale & Brussels Sprout Salad
with walnuts, parmesan and lemon-mustard dressing GF/V

Caroline BBQ Pork Sliders
with creamy coleslaw

Slow Cooked Texas Brisket
in a tangy Texas barbeque sauce GF

Chili Lime Marinated Grilled Salmon
with citrus crema GF

Mexican Street Corn Pasta
with farfalle pasta, corn, avocado, cotija cheese, and cilantro

Grilled Vegetable Kebabs GF/V

Northern Michigan Whipped Potatoes GF/V

Assorted Rolls and Butter

House-Made Petit Desserts including chocolate covered pretzels, peanut butter squares, assorted mini cupcakes, and an angel food cake trifle

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Nuevo Latino Buffet | \$40.00

Soup de Tortilla

signature tortilla soup with grilled chicken and fried tortilla

De el Jardin

with organic spring mix greens, grape tomatoes, grapes, cucumbers, and lime vinaigrette **GF/V**

Grilled Watermelon and Jicama

with burrata, lemon arugula, and champagne vinaigrette **GF/V**

Churrasco

grilled skirt steak with chimichurri sauce **GF**

Harissa con Pollo

four pepper roasted chicken and harissa romesco **GF**

Camarones Bohemios

shrimp sautéed in a lime and tequila sauce with sweet peppers, onion, cilantro, and parsley **GF**

Macarrones Carbonara

penne pasta with mushroom, parmesan, and bacon sauce

Chili Lime Malanga Latkes

Grilled Corn

with smoked paprika butter

Tres Leche Budin de Pan

classic bread pudding, walnuts, and a tres leches with a hint of cinnamon and a splash of rum **V**

Churros Canela

salsa de chocolate con tacita de chocolate caliente **V**

The Bistro Buffet | \$42.00

Porcini Mushroom Soup

with truffle cream **GF/V**

Bistro Green

with young field greens, granny smith apples, goat cheese, candied walnuts, and cider vinaigrette **GF/V**

Heirloom Tomato

with burrata, pickled red onion, basil, and cracked pepper **GF/V**

Flatbread

with prosciutto di Parma, caramelized onion, provolone, truffle oil, and mascarpone

Chicken Cassoulet

with tomatoes, cannellini beans, and spicy sausage **GF**

Red Wine Braised Short Ribs

with root vegetables aromatics **GF**

Roasted Salmon

glazed with brown sugar, and mustard **GF**

Barigoule of Fresh Vegetables

with vanilla-scented broth **GF/V**

Bistro Fries V

Pomme Caramel Feuilletée

with cinnamon sugar, and caramelized apples crisp pastry **V**

Veloute au Chocolate

with whipped crème fraîche **V**