

Seasonal Served Luncheon Selections



Priced per person.

Served luncheons include your choice of starter and dessert, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

A labor charge will be assessed for meal functions of less than 20 guests.

For daily gluten-friendly and vegetarian options, contact your conference services manager.

Summer 2021 Entrée Selections *(select one)*

Poached Fillet of Sea Bass | \$26
with fennel salsa, warm new potato salad, and pan-roasted green beans GF

Beef Tenderloin and Scallops | \$40
with Mediterranean-style orzo and Roma tomato crown

Grilled Chicken and Tabbouleh Salad | \$25
over torn greens with fresh mint chiffonade

Starter Selections *(select one)*

Chunky Garden Gazpacho Soup GF VG

Michigan Apple and Mango Salad
with shallot cider vinegar dressing GF VG +

Mixed Greens
with goat cheese and blackberry vinaigrette GF

Dessert Selections *(select one)*

Fresh Berries Zabaglione
Chilled light custard with seasonal berries GF

Selection of Ice Cream
We all scream for it—Ask what's available GF

Michigan Peach Pie
Fresh peaches in a tender flaky crust—ask for it a la mode! (+\$2)V

Seasonal Served Dinner Selections



Priced per person.

Served dinners include your choice of starter and dessert, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

A labor charge will be assessed for meal functions of less than 20 guests.

For daily gluten-friendly and vegetarian options, contact your conference services manager.

Summer 2021 Entrée Selections *(select one)*

Honey-Glazed Salmon | \$29
with papaya slaw and banana barbeque sauce

Oven-Roasted Beef Tenderloin | \$34
with black bean and corn salsa GF

Marinated Veal Medallions | \$30
with Yukon potato coins and seven wilted spring summer greens GF

Starter Selections *(select one)*

Chilled Peach Soup
with peach schnapps GF +

Asparagus Scallop Salad
with toasted pine nuts and lemon dressing GF *

Crab and Artichoke Sauté Au Gratin

Dessert Selections *(select one)*

Peach Bourbon Crème Brule
Silky custard bursting with ripe peach flavor and a hint of burbon +

White and Bittersweet Chocolate Mousse
Swirled airy mousse with caramel, fudge, and dark chocolate curls GF

Fresh Berries
marinated in Grand Marnier with sabayon cream GF +