

Fall menu 2022

Displays:

Charcuterie including cheese, smoked meats, fruit, nuts, preserves and honey, pickles, Dijon mustard, crackers, and crostini
Small for 8–10 guests \$125
Medium for 10-20 guests \$150
Large for 25-50 guest \$200 Full table display \$300-\$600

Fresh fruit displays with chocolate, caramel, and fruit dip
\$150 - \$300

Dessert table (listed below) \$250

Vegetable crudité platter with grilled and fresh vegetables served alongside hummus and caramelized onion dip \$75 - \$150

Smoked salmon rilette (dip) with smoked salmon, cream cheese, dill and capers served alongside crostini and crackers \$75

Baked brie with honey, dried fruit, and pecans with baguette \$50

Appetizer platters or passed hors oeuvres: \$400
minimum

Tier one: \$1.50 each piece

Bacon wrapped dates stuffed with blue cheese

Garnet beet rounds with lemon ricotta topped with grapefruit gastric and candied pistachios

Roasted butternut squash tart with cranberry and white balsamic drizzle

Sweet potato fritters with brown sugar cinnamon triple cream with maple pecans

Tier two: \$2.50 each piece

Bruleed wine poached pear and mascarpone cheese tart topped with crispy prosciutto

Apple butter Pork loin skewers with maple apples

Mini cabbage rolls with sauerkraut

Mushroom, caramelized onion and goat cheese turnovers served with horseradish cream

Mini pumpkin squash ravioli in browned butter and fresh sage and hazelnut pesto

Tier three: \$3.50 each piece

Steak au prov with mushrooms in a sherry cream sauce on puff pastry crostini

Oysters Rockefeller with creamy parmesan spinach topped with crispy bacon

Pecan chicken skewers with peach bourbon glaze

Braised beef and caramelized onion handmade perogies topped with chive sour cream

Tier four: \$4.50 each piece

Lamb chops lollipops with salsa verde and crumbled feta

Lump Crab cakes topped with remoulade, pickled red onion and micro greens with vinaigrette

Duck confit in crapes topped with dark cherry and port wine reduction

Tier five: \$5.50 each piece

Fritto misto with oysters, local walleye, and shrimp all breaded and crispy on top a smear of Dijon caper aioli then topped with preserved lemon and capers

Petite Filet mignon on rosemary stems with balsamic pearl onions and sundried tomatoes

Sweet treats: \$55 Platters Pick 3 = 25 pieces

Bourbon chocolate pecan tarts

Pumpkin pie squares with gingersnap crust

Pistachio cake with brandied cherries

Sea salted caramel pot de crème

Espresso Panna Cotta with chocolate ganache

Sips: \$4

Carnitas street tacos topped with onion and cilantro served alongside a margarita shot

Mini Chicken and pumpkin waffles with crispy chicken chunks and pumpkin waffles topped with siracha honey drizzle served with a hard apple cider shot

Smoked brisket sliders on mini pretzel buns with beer cheese served alongside your favorite Beer or Ale shooter

Korean BBQ pork riblet and kimchi served with a ginger lime mule

Shrimp cocktail served on top of a spicy bloody mary shooter

Shooters: \$3

Beef bourguignon and creamy parmesan polenta shooters

Butternut and sweet potato bisque shooters topped with an apple and brie crostini

Roasted tomato soup shooters topped with grilled cheddar cheese croutons

Fun Eats

Steamed ginger scallion pork dumplings with sweet soy dumpling sauce \$1

Beef and broccoli mini take-out boxes (can sub tofu) \$2

Petite birria beef tacos with onions and chihuahua cheese served with consume pot liquor dipping sauce \$2

Petite Angus beef sliders stuffed with smoked gouda topped with tomato bacon jam and pepper mustard \$2

Potato cake croquettes stuffed with smoked sausage and sauerkraut served with stone ground mustard aioli

Stations:

Risotto – Chef sauteed to order with mix ins including mushroom, onion, red pepper, spinach, green peas, asiago cheese, parmesan cheese

Late night snack:

Pizza oven bar - Chef prepared to order pizzas made in our outdoor pizza ovens

Nacho Bar- tortilla chips, grilled chicken, and ground beef, queso cheese, guacamole, pinto beans with smoked turkey, shredded lettuce, tomatoes, onions, sour cream

Pimento cheeseburger sliders and Grippo BBQ chip baskets- with angus beef sliders with tomato bacon jam and pimento cheese on a Hawaiian slider bun served with Grippo BBQ chips

Sandwich and wrap platter- with smoked turkey clubs pita wrap with roasted beef and provolone and horseradish mayo on ciabatta buns served alongside fresh vegetable crudité

Soft pretzel bar - Small's soft pretzels with beer cheese, assorted mustards, chocolate, and caramel

- \$400 minimum orders
- \$125 - \$150 staff labor cost per employee

Buffet

Salad / Soup Course:

\$65 – 20 to 25 portions

Salad

Apple walnut salad with mixed lettuce greens with green apple, candied walnuts, shallot, and Champagne vinaigrette

Warm Panzanella salad with rustic focaccia croutons, wilted spinach, sundried tomatoes, and red onion topped with garlic and bacon vinaigrette

Toasted almond goat cheese salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries, and cherry balsamic dressing

Soup

Autumn Bisque with Butternut squash, sweet potato, and apple

Creamy chicken gnocchi

Main course:

\$75 each hotel pan - 20 to 25 portions

Cabbage rolls with caraway sauerkraut

Smoked turkey with apricot rum glaze

Marinated pork loin chops with peach bourbon chutney

Roulade of chicken with artichokes, leeks and fontina cheese topped with roasted garlic and wine sauce

\$85 each hotel pan – feeds 20 to 25 guest

Cider glazed Autumn pork loin roulade stuffed with wild rice pilaf and autumn vegetable with shaved brussels sprouts, roasted squash, apples, and cranberries

Pecan crusted local trout with apricot rum chutney

Red wine braised beef

Chicken confit with fall stone fruit compote

Vegetarian option \$75 each hotel pan

Autumn squash stuffed with wild rice pilaf and autumn vegetable with shaved brussels sprouts, apples, and cranberries with maple glaze

Roasted pumpkin barley risotto topped with cider reduction and pepitas

Sides:

\$70 each hotel pan - feeds 20 to 25 portions

Mashed potatoes with boursin triple cream

Sauteed dark greens with cannellini beans topped with roasted hazelnuts

Roasted pumpkin and squash with balsamic glaze

Sautéed French green beans with sliced almonds and brown butter

Sweet potato souffle with pecan strudel

Cornbread and sausage stuffing

Baked mac and cheese

Homestyle green beans with ham

Southern corn casserole

Carving stations:

Smoked turkey breast with apricot rum chutney

Braised beef with mushroom thyme velouté

Black garlic lamb with rosemary a jus

Prime rib with sherry demi-glace

Beef tenderloin with caramelized onion horseradish crème

Sweet treats: \$50 a platter 15 pieces

Bourbon chocolate pecan tarts

Pumpkin cheesecake with gingersnap crust

Pistachio cake with brandied cherries

Flourless chocolate cake topped with ganache and blackberry coulis

- \$500 minimum
- \$125 each staff member labor cost

Plated meals

All meals include one soup or salad, one main entrée and two sides. Includes rolls and honey butter

Soup

Autumn Bisque with Butternut squash, sweet potato, and apple

Creamy chicken gnocchi

OR

Salad

Apple walnut salad with mixed lettuce greens with green apple, candied walnuts, shallot, and Champagne vinaigrette

Warm Panzanella salad with rustic focaccia croutons, wilted spinach, sundried tomatoes and red onion topped with garlic and bacon vinaigrette

Toasted almond goat cheese salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries and cherry balsamic dressing

Main entrees - \$25 a person for 25 or more guest \$30 a person for under 25 guests

Pork tenderloin medallions with apple butter demi and apple cranberry chutney

Smoked turkey breast with apricot rum glaze

Grilled skirt steak with whiskey braised caramelized onions

Main entrees - \$30 a person for 25 or more guest \$35 a person for under 25 guests

Harvest wine posted pear and mascarpone stuffed chicken wrapped in prosciutto with maple gastric

Red wine braised brisket with creamy parmesan polenta

Pecan crusted local trout with bourbon peach chutney

Main entrees - \$35 a person for 25 or more guests \$40 a person for under 25 guests

Cider glazed Autumn pork loin (roulade pinwheels) stuffed with wild rice pilaf and autumn vegetable with shaved brussels sprouts, roasted squash, apples, and cranberries

Sweet potato and ricotta gnocchi sautéed in sage and browned butter topped with candied pecans and bacon

Balsamic New York strip steak topped with Montpellier butter

Slow braised beef short rib with porcini mushrooms demi-glace

Main entrees - \$45 a person for under 25 guest \$40 a person for 25 or more guest

Grilled carved lamb with salsa verde herbed vinaigrette

Carved beef tenderloin fillet with red wine demi glaze

Main entrees - \$55 a person for under 25 guest \$50 a person for 25 or more guest

Lobster risotto topped with saffron garlic shrimp

Seared duck confit with tart cherry cognac gastric

Browned butter Scallops with butternut squash and mascarpone smear topped with crispy prosciutto

Prime rib with blue cheese and chive compound butter

Vegetarian options

\$25 each guest

Autumn butternut squash stuffed with wild rice pilaf and autumn vegetable with shaved brussels sprouts, apples, and cranberries with maple cider glaze

Mushroom wellington with spinach, farro, mushrooms, carrots and squash wrapped in flaky puffed pastry

\$30 each guest

Handmade pumpkin ricotta ravioli sauteed in browned butter and sage topped with parmesan and crispy garlic slivers

Butternut squash risotto with roasted squash topped with mascarpone and butternut coulis and roasted pepitas

Sides-

Dauphinoise Potatoes - potatoes with cream and gruyere cheese (scalloped)

Lyonnaise Potatoes-sliced and sautéed in butter then topped with caramelized onions)

Mashed potatoes with boursin triple cream

Creamy goat cheese polenta

Sweet potato souffle with pecan strudel

Cornbread and sausage stuffing

Baked mac and cheese

Saluted kale, spinach and cannellini beans topped with roasted hazelnuts

Vegetable options-

Homestyle green beans with ham

Sautéed French green beans with sliced almonds and brown butter

Roasted pumpkin and sweet potato with balsamic drizzle

Roasted brussels sprouts with cranberry gastric topped with toasted walnuts and dried cranberries

Southern corn casserole

Desserts: \$10 each guest \$50 minimum

Bourbon chocolate pecan tarts

Pumpkin roll

Pistachio cake with brandied cherries

Sea salted caramel pot de crème

Espresso Panna Cotta with chocolate ganache

- \$500 minimum
- \$125 labor cost each staff member

Fall Brunch

\$400 minimum \$125 each staff member labor cost

Choose one from each of the 4 sections

Soup/ Salad:

Mixed fresh fruit salad with vanilla honey drizzle

Apple walnut salad with mixed lettuce greens with green apple, candied walnuts, shallot, and Champagne vinaigrette

Warm Panzanella salad with rustic focaccia croutons, wilted spinach, sundried tomatoes, and red onion topped with garlic and bacon vinaigrette

Toasted almond goat cheese salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries, and cherry balsamic dressing

Pine Club bow tie pasta salad with bacon, broccoli, pasta, red pepper, onion, cheddar cheese and Pine Club vinaigrette

Entrees:

Biscuits and gravy with homestyle county sausage gravy with flaky buttermilk biscuits

Breakfast burritos with bacon or sausage, eggs with cheddar cheese in tortillas and salsa

Savory Crepes with country ham and gruyere cheese topped with creamy Mornay sauce served alongside

Quiche or Frittata with hollandaise sauce

Cowboy with sausage, tomatoes, red onion, red pepper, and cheddar cheese

Veggie with spinach, tomato, onion, peppers, and gruyere cheese both in a flaky crust

Farmer with ham, onion, potato and Swiss

Smokehouse with smoked sausage, gouda and japenos

Eggs

Farm fresh eggs poached in ratatouille topped with basil pesto on crispy baguette

Farm fresh eggs poached in enchilada sauce with black beans and tortilla chips

Chicken and Waffles

Crispy chicken chunks with petite waffles and siracha honey or maple syrup pumpkin, toffee bar, birthday cake, Oreo, red velvet buttermilk

Shrimp and Grits

Creole shrimp with tomato and red peppers on top a bed of creamy pimento cheese and bacon grits

Finger Sandwiches

Curried chicken salad on buttery croissants (client favorite)

Slow smoked turkey breast sandwich on toasted cranberry walnut bread with apple butter mascarpone smear, creamy melted brie cheese and crisp sliced granny smith apples

Beef Tenderloin with horseradish cream on brioche buns

Cucumber and dill cream cheese on super thin sandwich bread

Salads

Grilled Salmon Caesar with grilled salmon, romaine lettuce, parmesan, croutons, and Caesar dressing

Smoked turkey club with slow smoked turkey, bacon, egg, cherry tomatoes, English cucumber, and red onion with avocado ranch

Breakfast potato sides:

Potato cakes topped with chive sour cream

Hash brown casserole

Sweet potato hash with onions and peppers

Sweet options:

French toast bake Banana foster with bourbon glaze **or** Apple fritter with cinnamon rum glaze

Apple crisp topped with walnut caramel granola

Assorted handmade breakfast breads

Sweet Crepes with vanilla bean pastry cream, lemon curd and topped with fresh fruit and whipped cream

Add on:

Additional entrees \$50 each platter

Charcuterie table display small \$150, large \$300

Fruit table display small \$150, large \$300

Omelet station - ham, sausage, bacon, tomatoes, green peppers, red onion, tomatoes, cheddar cheese, Swiss cheese

Breakfast sandwich platter - Breakfast burritos with egg, sausage and Monterey jack cheese served with salsa and chipotle cream

Steak bagels with grilled marinated steak, caramelized onions, provolone, egg and breakfast sauce

Western omelet on a flaky croissant with egg, bacon, peppers, onions and pepper jack

Deviled egg platter - choose from bloody mary, pickled beet goat cheese, pimento cheese brown sugar bacon Finger sandwiches

Crepe bar- handmade crepes with pastry crème, lemon curd, fresh berries, chocolate chips, nuts, and whip cream

Waffle bar- buttermilk waffles with chocolate sauce, caramel, strawberry compote, blueberries, cookie crumbles and whip cream