

CCE

EST 1997

THE DUNELAND MENU

CLASSIC CATERING & EVENTS

APPETIZERS (SELECT 3 OR CHARCUTERIE TABLE)

ASIAN CHICKEN MEATBALLS

plum sauce

BRUSCHETTA (SELECT 1)

- *caramelized tomato, ricotta (V)*
- *steak, blue cheese, blueberry onion jam*
- *goat cheese & apricot (V)*

SESAME SALMON CUBES (GF)

maple bacon glaze or mirin reduction

MINI BEEF WELLINGTON

*beef tenderloin, mushroom duxelle,
puff pastry*

OR

CHARCUTERIE TABLE

*imported meat, cheese, breads, crackers, fresh fruit, roasted almonds, housemade hummus,
naan bread*

SKEWERED PETITE TENDERLOIN (GF)

marinated, grilled, chimichurri sauce

GRILLED BOMBAY SHRIMP (GF)

sriracha glaze or lemon, garlic, thyme

BAKED BRIE BITES (V)

cranberry

CHEESE WRAPPED GRAPES (V) (GF)

rolled in pecans

MICHIGAN CHERRY CHICKEN

ROULADE

*stuffed with feta, cherries, walnuts, wrapped
in prosciutto, red wine demi*

SALAD (SELECT 1)

SIGNATURE (V)(GF)

*romaine, mixed greens, yellow and red roasted
beets, pecans, tomato, feta, balsamic*

DUNELAND CAESAR

*romaine, croutons, artichoke hearts,
parmesan, caesar dressing*

STEAKHOUSE (V)(GF)

*romaine, tomato, pickled red onion,
bacon, parmesan peppercorn dressing*

BOURBON PEAR (V)(GF)

*mixed greens, bourbon pears, candied
pecans, gorgonzola, raspberry
vinaigrette*

BLACK BARK (V)(GF)

*mixed greens, arugula, walnuts, diced
apple, red onion, blue cheese,
poppyseed dressing*

SALADS SERVED WITH
ASSORTED ROLLS & BUTTER



THE DUNELAND MENU

CLASSIC CATERING & EVENTS

ENTREES (SELECT UP TO 3 PRE-SELECTED CHOICES)

KANSAS CITY STRIP STEAK (GF)

dry aged minimum 21 days

WAGYU COULOTTE SIRLOIN (GF)

french cut

BEEF SHORT RIBS (GF)

boneless, braised with cider and whiskey

STATLER CHICKEN*

herb melded, seared, roasted, caramelized
onion demi-glace

LAND & SEA PAIRING (GF)

twin filet mignon medallions, maple wood
bacon wrapped jumbo prawns

PORK PRIME RIB (GF)

frenched, bone-in, apple chutney

FAROE ISLAND SALMON (GF)

citrus rum or dijon cream sauce

FILET MIGNON (GF)

grilled

STUFFED PORTOBELLO MUSHROOM (V)

roasted vegetables, parmesan crusted
with white truffle oil

FIRE ROASTED TOMATO PASTA (V) *

seasonal vegetables, olive oil or cream sauce

STARCH (SELECT 1)

SCALLOPED POTATOES (V) (GF)

blue cheese

FINGERLING POTATOES (V) (GF)

herb roasted

MASHED POTATOES (V) (GF)

truffle, asiago, garlic

RISOTTO (V) (GF)

roasted sweet corn, red pepper,
parmigiano-reggiano

VEGETABLE (SELECT 1)

GENUINE BABY CARROTS (V) (GF)

honey glazed

BROCCOLINI (V) (GF)

lemon, garlic

BRUSSELS SPROUTS (V) (GF)

herb roasted

HARICOT VERTS (V) (GF)

toasted almonds, caramelized shallots

*Vegetarian Options (V) | Gluten-Free Options (GF) | *can be made Gluten-Free*

CCE

EST 1997

THE DUNELAND MENU

CLASSIC CATERING & EVENTS

*NEXT, COMPLETE YOUR EVENT WITH SERVICE STAFF &
TABLETOP RENTALS*

A) ADD ON SERVICE STAFF

The Duneland Menu is only available with plated service staff.

B) ADD ON TABLETOP RENTAL ITEMS

Package includes: white, ivory, or vintage salad & dinner china,
silver dinner flatware, water goblet, water carafes,
linen napkin in choice of house colors,
white or ivory lap length linens for guest dining tables
& setup/take down of packaged items

(enhancements available upon availability & request)