



## the beachwalk

3 appetizers, 1 salad, 1 entree paired with a suggested vegetable and starch  
family style service or buffet  
\$39.00 per person

hors d'oeuvres select 3

shrimp cordials

spicy cocktail sauce, lemon, chive

crab cake rounds

savory spoon crust, remoulade

bruschetta

brie, pear chutney

stuffed tarragon chicken roulade

herb dipping sauce

caprese bites

citrus vinaigrette pipette, mozzarella, basil, grape tomato

deviled eggs

traditional, capers, caviar, or blt

chicken meatballs

fontina cheese, fresh thyme

skewered petite tenderloin

marinated & grilled, chimichurri sauce

grilled bombay shrimp

sriracha glaze

fresh watermelon cubes

balsamic drizzle, mint

individual crudites

fresh vegetables, cucumber cup, creamy herb dip

classic charcuterie

imported meats, cheese, grain breads, fresh fruit,  
roasted almonds, pita chips, housemade hummus



## salads select 1

### michigan harvest salad

organic mixed greens, dried Michigan cherries, pecans, manchego cheese, apple vinaigrette

### summer salad

organic mixed greens, grilled pineapple, pecans, onion, mango chardonnay vinaigrette

### kale salad

baby kale, arugula, quinoa, parmesan, pine nuts, lemon vinaigrette

### traditional caesar salad

romaine lettuce, shaved parmesan, croutons

## entrees select 1 (additional entree \$6 per guest), served with artisan roll and whipped butter

### herb roasted chicken breast

chardonnay or riesling sauce, wild rice pilaf, roasted zucchini, yellow squash, bell pepper, red onion

### florentine chicken

fresh spinach cream sauce, haricot verts with red pepper butter, wild rice pilaf

### herb crusted pork loin

slow roasted pork loin, hand carved, cherry or apple chutney, boursin mash, honey glazed carrots

### beef medallions

chef carved tender beef, mirin reduction, parsley buttered new potatoes, green bean medley, red pepper butter

### grilled bistro steak

grilled with a savory red wine demi glace, boursin mash, grilled asparagus

### beef short rib

bone in, braised with cider and whiskey, roasted fingerling potatoes, green beans with walnuts, dried Michigan cherries

### wild caught salmon

grilled, ginger, citrus, peppercorn, rum sauce, broccoli risotto torte

### butternut squash ravioli

sage brown butter, braised swiss chard

package includes china, glassware, flatware, linen napkins, and table linens for all guests