



the beachwalk

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

mozzarella, basil, grape tomato, citrus vinaigrette

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, housemade hummus, naan bread



salads (select 1)

michigan harvest salad

organic mixed greens, dried michigan cherries, pecans, feta, fuji 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

entrées (select 1, additional entrée \$6 per guest)

herb roasted chicken breast

chardonnay or riesling sauce

florentine chicken

fresh spinach cream sauce

herb crusted pork loin

slow roasted pork loin, hand carved, cherry or apple chutney

beef medallions

chef carved tender beef, mirin reduction

bistro sirloin

grilled, filet cut, savory red wine demi-glace

beef short rib

bone in, braised with cider and whiskey

wild caught salmon

grilled, ginger, citrus, peppercorn, rum sauce

butternut squash ravioli

sage brown butter sauce



starches (select 1)

pilaf

wild rice

mashed potatoes

boursin cheese or garlic

new potatoes

parsley buttered

fingerling potatoes

herb roasted

yukon gold potatoes

herb roasted

vegetables (select 1)

roasted vegetable blend

zucchini, yellow squash, bell pepper, red onion

haricots verts

seasoned, walnuts, dried michigan cherries

carrots & shallots

roasted, seasoned

asparagus

grilled or roasted

broccoli crowns

lemon butter, seasoned

swiss chard

braised

all served with assorted artisan rolls & butter

Includes: Appetizer, Salad, and Dinner Plates, Flatware, Water Glasses and Carafes, Wine Glass or Champagne Flute, Lap Length Table Linen in White or Ivory, Colored Linen Napkin and Setup/Take Down of Packaged Items