

WEDDING MENU

BUFFET PACKAGES

Our wedding packages include artisan rolls, china, flatware, glassware, and linen napkins.
Packages are for buffet style meals only.

Classic \$30

*Choice of One Entree, Two Sides,
One Salad (Garden or Caesar)*

Premium \$35

*Choice of Two Entrees, Two Sides,
One Salad (Garden or Caesar)*

Grande \$41

*Choice of Three Entrees, Two Sides,
One Salad (Garden or Caesar)*

Plated Meal \$3/Person

Specialty Salad \$2/Person

Preset/Served Salads \$1.50/Person

Additional Side \$2-3/Person

Additional Entree \$5-6/Person

Passed Appetizer: \$100 Fee



Prices Subject to Change.

HOR'S D'OEUVRES

HOT

Mini Beef Wellington

Roasted beef tenderloin, wild mushrooms, wrapped in puff pastry dough

Swedish Meatballs

Wild mushroom cream sauce, ground beef, ground Michigan bacon, and ground Michigan pork

Candied Bacon

Cured and cherrywood smoked Michigan bacon, smoked peppercorns, and Michigan maple syrup

Stuffed Mushrooms

With peppadew, green onions, Boursin cream cheese

Smoked Pork Belly

DeVries Farms crispy pork belly topped with a mango chutney

Crab Rangoon Tacos

Wonton taco shells, crab rangoon filling, scallions, and red bell pepper, served with sweet and sour sauce (can be served as dip)

Bacon Wrapped Dates

Dates, goat cheese stuffing, and Michigan bacon, served with aleppo honey

Crab Cakes

Lump crab, roasted red pepper, onions, scallions, lemon, and dill, served with cajun remoulade

Arancini Poppers

Arborio rice, panko breaded and deep fried, served with housemade marinara

Beer Cheese Dip

Founders all day ipa, five cheese blend, served with corn tortilla chips

Spring Rolls

Broccoli, brussels sprouts, carrots, cabbage, rolled and fried in wonton shells, served with choice of sweet thai chili, teriyaki, or sweet and sour

Loaded Mashed Potato Bites

Redskin mashed potatoes, smoked cheddar cheese, scallions, bacon, panko breading
Choice of sauce (one): ranch, chipotle ranch, cheese sauce

Pork Belly Burnt Ends

Peach BBQ, polenta cakes

Mini Meatloaf

Mini meatloaf and yukon gold mashed potatoes. Topped with haystack onions

Brie Bites

Pastry puff, brie, caramel apple, candied pecans

Pesto Chicken Flatbread

Flatbread, pesto, roasted chicken, mozzarella, roasted tomatoes, fresh basil

Caprese Pastry Puff

Filo dough, roma tomatoes, fresh mozzarella, basil, balsamic

Southern Arancini

Smoked cheddar grits, housemade chorizo, panko breading, chipotle cheese sauce for dipping

Spinach and Artichoke Dip

Baby spinach, artichoke hearts, cream cheese, provolone cheese, romano cheese, served with corn tortilla chips

HOR'S D'OEUVRES

COLD

Apple and Brie Crostini

Creamy brie, apple, and balsamic reduction, on a toasted crostini, topped with pancetta

Honey Ricotta Peach Crostini

Roasted peaches and ricotta cheese on a toasted crostini, topped with honey

Shrimp Cocktail

Poached gulf shrimp, cocktail sauce, charred lemon zest

Ahi Tuna Tostada

Seared blackened ahi tuni, pineapple salsa, and cilantro crema, on fried corn tortillas

Deviled Eggs

Hard boiled eggs with choice of filling: traditional, curried, or avocado

Caprese Skewers

Skewers with baby heirloom tomatoes, fresh mozzarella, fresh basil, balsamic reduction

Smoked Tri Tip Focaccia

Smoked beef tri tip, asiago-horseradish spread, and sweet tomato relish, served on a herb focaccia

Feta Crostini

Feta cheese spread and sundried tomatoes on a toasted crostini

Pear Crostini

Whipped gorgonzola, pears, prosciutto, wildflower honey

Elote Dip

Sweet corn, red bell peppers, cilantro, crema, queso fresco, and smoked paprika, served with house made tortilla chips

Smoked Whitefish Dip

Smoked whitefish, cream cheese, scallions, crackers and tortilla chips

Smoked Salmon Patte

Smoked salmon, chives, cream cheese, served with crackers and tortilla chips

Charcuterie Board

Assorted cured meats and cheeses from Sobie Meats, olives, port wine cheese ball, pickled onions, fruit, assorted crackers, and focaccia crostini

Grilled Veggie Platter

Asparagus, broccolini, portobello mushrooms, zucchini, summer squash, red onions, cherry tomatoes, carrots



ENTREES

BEEF

Sirloin Bavette

USDA Choice sirloin bavette, truffle demi-glace, micro greens.

MP

Flank Steak

USDA Choice flank steak, grilled to perfection, sliced and topped with a fresh herb chimichurri and served with micro greens

MP

Braised Short Ribs

Braised beef short ribs, carrots, celery, and beef broth.

Beef Bourguignon

Red wine braised beef, carrots, celery, roasted pearl onions, wild mushrooms, and Michigan bacon

Beef Braciola

Flank steak, herbed breadcrumbs, smoked tomato marinara

MP

Osso Bucco

Beef shanks, rosemary carrots, onion, garlic

MP

Grilled Flat Iron

Option of chimichurri or wild mushroom cream

MP

Prime Rib

Herb crusted roasted ribeye loin, horseradish cream, au jus

MP

Filet Mignon

USDA Choice filet mignon crusted and grilled to perfection, topped with truffle butter and served with micro greens

MP

Lamb Chops

Almond herb crusted New Zealand lamb chops with mint chimichurri.

Plated Only

MP

CHICKEN

Airline Chicken

Free-range roasted airline chicken, lemon sage cream sauce, roasted tomatoes, wild mushrooms, white wine, garlic.

Chicken Roulade

Chicken breast rolled with fresh baby spinach, sweet roasted tomatoes, applewood smoked bacon, smoked gouda and provolone cheese. Served with vodka tomato cream.

Chicken Saltimbocca

Lightly floured and seared chicken breasts, fresh sage, fresh mozzarella, prosciutto, roasted tomatoes, lemon white wine pan sauce

Blackened Chicken

Blackened airline chicken, cajun corn cream

Harissa Chicken

Harissa, airline chicken breast, romesco sauce

Chicken Involtini

Capicola, mozzarella, roasted tomato, breaded and fried, served with vodka cream sauce

Herb Crusted Lemon Chicken

Fresh herbs, bone in chicken (thighs, breasts and drums), onions, garlic, lemon white wine sauce

Caribbean Jerk Chicken

Airline or bone in 3 piece chicken slow roasted in a charred pineapple jerk sauce



SEAFOOD

Wild Salmon

Seared Norwegian salmon, with choice of citrus chili glaze, lemon garlic cream, or aleppo honey

Fresh Cod

Fresh almond pesto crusted cod, served with romesco sauce, micro greens

Plated Only

Walleye

MP

Crushed pretzels, mustard cream, roasted tomatoes, balsamic reduction, fresh basil

Red Snapper

MP

Pan seared blackened snapper with cajun tomato cream

Lobster Thermidor

MP

Butter poached lobster, chives, scallions, peppadew peppers, garlic, herbs and brandy cream

Scallops

MP

Pan seared, brown buttery, marcona almond brandy butter

PORK

House Smoked Porchetta

Pork tenderloin and pork belly rolled and layered with roasted fennel, wild mushrooms, fresh spinach, red onion and mozzarella cheese, served with micro greens

Smoked Pork Chops

Apple cider brined Michigan pork chop with apple cherry chutney

Plated Only

Pork Loin

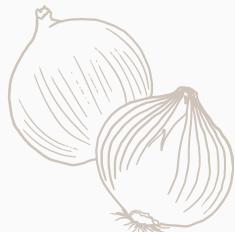
Roasted herb crusted pork loin, caramelized onions, dijon cream

Braised Pork Belly

Pork belly with smoked corn and poblano relish and apple cider vinaigrette

Pork Schnitzle

Wild mushroom pork demi, braised pork tenderloin



SIGNATURE PASTAS

Pesto Gnocchi

Potato gnocchi, pebble creek wild mushrooms, sweet roasted tomatoes, almonds, basil-spinach pesto

Baked Mac and Cheese

Westside Social mac sauce, cavatappi, parmesan cheese, toasted bread crumbs.

ADD ONS: Steak, Grilled Chicken, Shrimp, Roasted Vegetables

Shrimp Scampi

Shrimp, fettuccine, garlic, white wine, butter, shallots, tomatoes, parmesan cheese.

Lobster Tortellini

Four cheese tortellini, lobster, shallots, roasted red peppers, chives, asiago, lemon cream sauce, white wine.

Also available with ravioli.

Beef Stroganoff

Braised beef, rich wild mushroom cream sauce, truffle oil, asiago cheese with choice of rigatoni or gnocchi.

Short Rib Pasta

Red wine braised beef, pan sauce, celery, carrots, roasted pearl onions, manchego cheese, and rigatoni.

SIDES

- Asparagus MP
- Green Beans
- Brussel Sprouts
- Roasted Carrots
- Seasonal Medley
- Root Vegetable Medley
- Roasted Broccolini
- Vegetable Cous Cous
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Parmesan Crusted Truffle Potatoes
- Yukon Gold Mash
- Chive Sour Cream Mash
- Polenta Cakes

SALADS

- Garden Salad
- Spring greens, cucumbers, tomatoes

- Caesar Salad
- Romaine lettuce, grated romano cheese, croutons, housemade caesar dressing

SPECIALTY SALADS

- Harvest Salad
- Changes seasonally

- Maddalena's Salad
- Spring greens, dried cherries, strawberries, candied pecans, bleu cheese crumbles, raspberry vinaigrette

DESSERTS

Mini Cheesecakes

- Traditional, turtle, strawberry, lemon, peanut butter oreo

Mini Key Lime Pies

Dessert Shooters

- Peanut Butter Goodness:** chocolate mousse, crushed Reese's Pieces, whipped cream, graham cracker crumble

- Sweet Strawberry:** white chocolate mousse, bourbon glazed strawberries, graham cracker crumble

- Death By Chocolate:** chocolate mousse, crushed Hershey bars, white chocolate mousse, chocolate syrup, oreo crumble

- S'mores:** chocolate mousse, crushed Hershey chocolate bars, marshmallow fluff, graham cracker crumble

White Chocolate Dipped Cherries

Dessert Bars

- Oreo, Lemon Berry, Caramel Apple, Turtle Brownie, Lemon Crumb, Rockslide Brownie

Trifles

- Strawberry Shortcake:** vanilla custard, biscuit crumble, fresh strawberries, whipped cream

- Cookie Monster:** chocolate chip cookie dough, bourbon vanilla bean custard, chocolate chips, chocolate ganache, whipped cream

- Blueberry Heaven:** orange sweet bread, fresh blueberries, coconut custard, toasted almonds, shaved coconut

- Tiramisu:** marscapone cream, lady fingers, white chocolate mousse, cocoa powder, milk chocolate shavings