

Reception

COLD SELECTIONS

per dozen

TUNA WONTONS

ahi tuna, soy glaze, cucumber, green onion, spicy mayo, sesame \$28

TOMATO BRUSCHETTA VG

balsamic reduction \$24

WHIPPED BURRATA CROSTINI VG

honey balsamic blistered sweet pepper & tomato, nut-free pesto, onion garlic chili crunch \$32

TRADITIONAL DEVILED EGGS VG GF

topped with snipped chives \$18

MINI LOBSTER & SHRIMP BITES

maine lobster, shrimp, celery, chive, lemon aioli,
select one: lettuce wraps or new england style crostini \$38

SHRIMP COCKTAIL PLATTER GF

cocktail sauce, fresh horseradish \$57

FRESH SHUCKED OYSTERS GF

cocktail sauce, fresh horseradish, tabsasco \$38

HOT SELECTIONS

per dozen

ARTICHOKE PARMESAN CROSTINI VG

garlic crouton, artichoke heart, parmesan \$25

SPINACH ARTICHOKE STUFFED MUSHROOMS VG GF

old bay lemon butter \$28

MINI MARYLAND STYLE CRAB CAKES

tartar sauce \$48

NEW ZEALAND LAMB LOLLIPOPS

creamy horseradish \$62

SLIDERS

per dozen

CHEESEBURGER

ketchup, mustard, pickle, onion, mini brioche \$48

SPICY BUTTERMILK FRIED CHICKEN

ranch, slaw, pickle, mini brioche \$48

FILET MIGNON

caramelized onion, horseradish cream, mini brioche \$68

PLATTERS

COACH'S POT ROAST NACHOS

cheddar-jack, jalapeno, sour cream, tomato, scallion (SERVES 3-4) \$20

LOCAL & IMPORTED CHEESES VG

fresh & dried fruits, jam, nuts, honey, crackers
(MINIMUM 10 GUESTS) \$8 per person

FRESH FRUITS OF THE SEASON VG GF

strawberry yogurt sauce
(MINIMUM 10 GUESTS) \$8 per person

MARKET FRESH VEGETABLES VG GF

herb ranch dipping sauce
(MINIMUM 10 GUESTS) \$6 per person

COOKIES & BROWNIES

\$4 per person

SUSHI

choose three \$48

SPICY AHI TUNA GF

avocado, cucumber, serrano spicy mayo, nori

THE SUNSET GF

lump crab, mango, avocado, cucumber, sweet chili mayo, roe, nori

SPICY CALIFORNIA GF

lump crab, avocado, cucumber, sriracha, nori

PHILLY GF

salmon, cream cheese, cucumber, nori

TEARDROP SPICY SHRIMP

sriracha, yuzu aioli, avocado, cucumber, cilantro, roe, sesame soy wrap

VEGGIE VOLCANO VG

tempura asparagus, avocado, carrot, cilantro miso, soy wrap

all sushi selections are served with soy sauce, fresh wasabi & pickled ginger

CARVING STATION

coach's room or buy out events only

ROASTED TURKEY BREAST GF

country gravy
(SERVES 20 GUESTS) \$150

MUSTARD GLAZED HAM GF

(SERVES 14 GUESTS) \$150

FRENCHED PORK RACK GF

apple chutney, michigan cherry jus
(SERVES 12 GUESTS) \$225

GRILLED BEEF TENDERLOIN GF

horseradish cream, au jus
(SERVES 14 GUESTS) \$350

SLOW ROASTED PRIME RIB GF

horseradish cream, au jus
(SERVES 30 GUESTS) \$450

GF = GLUTEN FRIENDLY

VG = VEGETARIAN

ALL PRICES ARE SUBJECT TO CHANGE

