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 $60

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 $80

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

Ditka's grill