

APPETIZERS

PRICED PER 50 PIECES

- MOZZARELLA SALAD PHYLLO CUPS basil leaves, tomato, cucumber, fresh mozzarella and red wine vinegar \$99.⁹⁹
- BEEF TENDERLOIN CANAPÉ horseradish cheese spread on parmesan toast points with thin sliced beef tenderloin \$99.⁹⁹
- JUMBO SHRIMP COCKTAIL served with cocktail sauce and lemons \$124.⁹⁹
- BRUSCHETTA tomatoes, basil, garlic, olive oil and balsamic vinegar served on a crostini \$69.⁹⁹
- PINWHEELS choose from southwestern chicken, vegetarian or ham and green onion \$69.⁹⁹
- ANTIPASTO SKEWER genoa salami, fresh mozzarella cheese, kalamata olives, pepperoncini pepper \$124.⁹⁹
- RASBERRY BRIE FILO creamy brie cheese and raspberry filling wrapped in a flaky filo crust \$124.⁹⁹
- CRAB STUFFED MUSHROOMS large button mushrooms stuffed with crab filling \$84.⁹⁹
- MINI CHEESEBURGERS 100% ground chuck burgers topped with american cheese \$124.⁹⁹
- PETITE BEEF WELLINGTON puff pastry filled with beef tenderloin and mushroom duxelle \$139.⁹⁹
- BACON WRAPPED STUFFED JALAPENO fresh jalapeno stuffed with cream cheese wrapped in bacon \$89.⁹⁹
- ASPARAGUS AND ASIAGO CHEESE FILO WRAP blanched asparagus and asiago cheese wrapped in flaky filo dough \$89.⁹⁹
- FRANKS IN PASTRY mini franks wrapped in puff pastry \$79.⁹⁹
- BACON WRAPPED SCALLOPS tender scallops wrapped in cherry smoked bacon \$134.⁹⁹
- COCKTAIL MEATBALLS choose from swedish, barbeque or sweet and sour \$79.⁹⁹
- CRAB RANGOONS filo purses with creamy crab filling \$124.⁹⁹
- COCONUT SHRIMP panko and coconut breaded fried shrimp served with raspberry melba sauce for dipping \$89.⁹⁹

Please add 20% service charge and 6% state sales tax to all food and beverage items.
Gluten free and vegan options are available upon request. Prices are subject to change.

A LA CARTE

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| SPINACH & ARTICHOKE DIP <i>served with tortilla chips and pita points</i> | \$2. ⁹⁹ / person |
| SALSA & GUACAMOLE <i>served with tortilla chips</i> | \$2. ⁹⁹ / person |
| ROASTED RED PEPPER HUMMUS <i>served with seasonal fresh vegetables</i> | \$2. ⁹⁹ / person |
| SWEET TEMPTATIONS SUNDAE BAR 25 person minimum with nationally award winning vanilla ice cream, chocolate sauce, caramel, strawberry topping, raspberry topping, oreo cookies, sprinkles, brownie pieces, gummy bears, m&ms, spanish peanuts or chopped peanuts, whipped cream, and cherries | \$6. ⁹⁹ / person |
| 16" ASSORTED PIZZAS (10 SLICES PER) | \$17. ⁹⁹ / each |
| ASSORTED COOKIES | \$14. ⁹⁹ / dozen |
| BROWNIES | \$16. ⁹⁹ / dozen |
| ASSORTED GRANOLA BARS | \$1. ⁹⁹ / person |
| INDIVIDUAL BAGS OF POTATO CHIPS | \$1. ⁹⁹ / bag |
| INDIVIDUAL BAGS OF PRETZELS | \$1. ⁹⁹ / bag |
| COFFEE (AIRPOT) | \$32. ⁹⁹ (16 cups) |
| COFFEE (CARAFE) | \$16. ⁹⁹ (8 cups) |
| JUICE CARAFE | \$10. ⁹⁹ / carafe |
| BOTTLED FIJI WATER | \$2. ⁹⁹ / bottle |
| ASSORTED CANNED SODA | \$1. ⁹⁹ / can |
| SOBE LIFE WATER 0 CALORIE | \$3. ⁴⁹ / bottle |

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PLATED DINNER SELECTIONS

PLATED DINNER

priced per person and includes water, lemonade and iced tea service

FIRST COURSE mixed greens salad with ranch and raspberry vinaigrette dressings served with warm rolls and butter

ENTRÉES

all entrées served with chef's selection of vegetable and starch

ROSEMARY PRIME RIB U.S.D.A. choice grade ribeye slow roasted medium to medium rare served with au-jus and horseradish sauce 10 oz \$25.⁹⁹ 12 oz \$28.⁹⁹

FILET MIGNON 7 oz filet grilled to medium rare with port wine compound butter \$29.⁹⁹

CHATEAUBRIAND beef shoulder tenderloin seared to medium prepared in the classic chateaubriand style with bearnaise sauce \$24.⁹⁹

ARTICHOKE AND GOAT CHEESE STUFFED CHICKEN artichoke, goat cheese and fresh herbs wrapped around a 5 oz chicken breast topped with spinach cream sauce \$21.⁹⁹

MOZZARELLA PESTO STUFFED CHICKEN 5 oz chicken breast layered with basil pesto and fresh mozzarella cheese rolled in panko parmesan crust topped with house alfredo sauce \$21.⁹⁹

ALMOND CHICKEN WITH LEMON CREAM SAUCE 5 oz almond crusted seared chicken breast topped with a light lemon cream sauce \$21.⁹⁹

CHAMPAGNE SALMON 7 oz alaskan salmon with asian sea salt broiled and topped with champagne beurre blanc sauce \$21.⁹⁹

MAHI MAHI broiled 6 oz fresh mahi fillet seasoned with lemon pepper and butter brushed \$21.⁹⁹

LAKE PERCH half pound lake perch fried and served with tarragon remoulade and lemon \$21.⁹⁹

PARMESAN ENCRUSTED WHITEFISH 10 oz whitefish fillet served with a boursin garlic cream sauce \$21.⁹⁹

PORTABELLA PASTA marinated portabella mushroom cap sautéed with garlic, red onions, roasted red pepper and fresh basil finished with a white wine butter sauce and sprinkled with parmesan cheese, served with linguine \$21.⁹⁹

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PLATED DINNER SELECTIONS

DUO PLATE

MINIMUM 50 GUESTS

priced per person and includes water, lemonade and iced tea service

DUO PLATE mixed greens and choice of two entrées, served in a four ounce portion, one starch and one vegetable \$32.⁹⁹

FIRST COURSE SALAD mixed greens salad with ranch and raspberry vinaigrette dressings served with warm rolls and butter

STARCH yukon gold mashed potatoes, roasted rosemary redskin potatoes, wild rice, rice pilaf

VEGETABLE bacon and cider vinegar brussel sprouts, steamed asparagus with asian sea salt, california vegetable medley, maple glazed carrots green bean almondine

ENTRÉES

GRILLED SALMON topped with champagne beurre blanc sauce

HALIBUT topped with lemon dill cream sauce

TOP SIRLOIN usda choice grade top sirloin grilled to medium temperature and topped with merlot butter

SEARED PORK TENDERLOIN pan seared and topped with apricot brandy sauce

CHICKEN FLORENTINE a breaded chicken breast stuffed with spinach, bacon and topped with a white wine cream sauce

CHICKEN PICATTA chicken breast topped with artichoke hearts, capers and lemon in a white wine butter sauce

ENTRÉE UPGRADES

additional \$8.99 per person

FILET MIGNON filet grilled to medium rare with port wine compound butter

SHRIMP SKEWER seasoned shrimp brushed with garlic butter and grilled

LOBSTER TAIL 5 oz lobster tail served with clarified butter

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BUFFET DINNER SELECTIONS

BACKYARD BBQ BUFFET

MINIMUM 20 GUESTS

priced per person and includes water, lemonade and iced tea service

BACKYARD BBQ choice of two entrées, two sides, and one dessert \$16.⁹⁹
add additional entrées \$3.⁹⁹ add additional sides \$2.⁹⁹

ENTRÉES pulled pork with bbq sauce, burger bar, bratwurst with sauerkraut and sautéed onion, bbq chicken, beef brisket with bbq sauce

SIDES corn on the cob, coleslaw, potato salad, baked beans, pasta salad, fruit salad, housemade mac n' cheese

DESSERTS brownies, strawberry shortcake, assorted cookies

SILVER BUFFET

MINIMUM 20 GUESTS

priced per person and includes water, lemonade and iced tea service

SILVER BUFFET salad, choice of two entrées, one vegetable, and rolls with butter \$19.⁹⁹
add additional entrées \$3.⁹⁹ add additional sides \$2.⁹⁹

FIRST COURSE SALAD mixed greens salad with ranch and raspberry vinaigrette dressings served with warm rolls and butter

VEGETABLES steamed vegetable medley, green bean almondine, maple glazed carrots

ENTRÉES

BEEF MEDALLIONS ranch cut tenderloin topped with brown gravy and served with garlic mashed potatoes

BBQ BEEF BRISKET tender brisket brushed with house barbeque sauce served over garlic mashed potatoes

CHICKEN PARMESAN breaded chicken topped with house marinara sauce and mozzarella served over linguine

TERIYAKI CHICKEN teriyaki marinated grilled chicken breast topped with grilled pineapple served over rice pilaf

CHICKEN PICATTA chicken breast topped with artichoke hearts, capers and lemon in a white wine butter sauce, served over wild rice

TILAPIA baked fillet topped with lemon butter sauce served over wild rice

VEGETABLE OR MEAT LASAGNA vegetable lasagna served with white cream sauce or meat lasagna served with marinara sauce

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BUFFET DINNER SELECTIONS

GOLD BUFFET

MINIMUM 20 GUESTS

priced per person and includes water, lemonade and iced tea service

GOLD BUFFET warm dinner rolls, whipped butter, mixed greens with ranch and raspberry vinaigrette dressings, two entrées, two sides and one dessert \$29.⁹⁹
add additional entrées \$3.⁹⁹ add additional sides \$2.⁹⁹

STARCH SIDES whipped potato, roasted red potato with rosemary, wild rice, rice pilaf, housemade mac n' cheese

VEGETABLE SIDES grilled asparagus, steamed vegetable medley, green bean almondine, maple glazed carrots

DESSERTS new york style cheesecake with strawberry topping, brownies, assorted cookies, ultimate chocolate cake, snickers pie

ENTRÉES

CHATEAUBRIAND beef shoulder tenderloin seared to medium and prepared in the classic chateaubriand style with bearnaise sauce

LONDON BROIL sliced marinated flank steak topped with red wine mushroom sauce

ROSEMARY PRIME RIB U.S.D.A. choice grade ribeye slow roasted medium to medium rare served with au-jus and horseradish sauce

HERB ROASTED TENDERLOIN pork medallions topped with whole grain mustard cream sauce

CHICKEN CORDON BLEU baked boneless chicken breast topped with black forest ham, swiss cheese and dijon mustard sauce

HERB ROASTED CHICKEN whole chicken quartered and seasoned with fresh herbs

CHICKEN MARSALA 4 oz boneless skinless chicken breast pan seared and topped with marsala sauce (mushrooms, shallots, sage and marsala wine)

MAHI MAHI broiled 4 oz fresh mahi fillet seasoned with lemon pepper and butter brushed

TERIYAKI SALMON WITH PINEAPPLE teriyaki braised salmon fillet and fresh grilled pineapple

SPINACH STUFFED CHICKEN WRAPPED IN BACON 5 oz chicken breast stuffed with a cream cheese spinach filling wrapped in bacon and topped with herb cream sauce

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BUFFET LUNCH SELECTIONS

LUNCH BUFFETS

MINIMUM 20 GUESTS

priced per person and includes water, lemonade and iced tea service

TACO BAR hard and soft shell with beef, chicken, refried beans, spanish rice and brownies for dessert \$16.⁹⁹

FAJITA BAR marinated beef and chicken, sautéed peppers and onions with flour tortillas, spanish rice, refried beans and brownies for dessert \$17.⁹⁹

GOURMET PIZZA BAR choose from assorted pizzas including meatatarian, mexican, hawaiian, barbeque chicken, deluxe, three cheese, pepperoni, or vegetarian served with caesar salad and assorted cookies for dessert \$15.⁹⁹

BURGER AND BRATWURST BAR served with your choice of potato salad, coleslaw or pasta salad \$13.⁹⁹ (additional side or dessert \$2.⁹⁹ each)

PASTA BAR house salad with choice of two dressings, chicken alfredo with vegetables tossed in bowtie pasta and spaghetti with meatballs served with garlic bread and assorted cookies for dessert \$16.⁹⁹

SANDWICH BAR assorted breads, deli meats, cheeses and relish tray, choice of two salads (mixed greens with ranch and raspberry vinaigrette dressings, pasta, potato, coleslaw or fruit) and assorted cookies for dessert \$17.⁹⁹

*add soup for an extra \$3.⁹⁹ per person

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PLATED LUNCH SELECTIONS

PLATED LUNCH

priced per person and includes water, lemonade and iced tea service

SOUP AND HALF SANDWICH chef's homemade selection of soup and half turkey club sandwich \$10.⁹⁹ full sandwich \$13.⁹⁹

WALNUT GORGONZOLA SALAD fresh field greens, candied walnuts, gorgonzola cheese tossed in walnut vinaigrette finished with dried cranberries \$10.⁹⁹
add chicken for \$2.⁹⁹

CAESAR SALAD a generous portion of crisp romaine lettuce, tossed with a zesty caesar dressing \$9.⁹⁹ add chicken for \$2.⁹⁹

GRILLED CHICKEN AND BRIE SANDWICH a grilled chicken breast topped with roasted apple compote and melted brie cheese served with fries \$10.⁹⁹

CALIFORNIA WRAP fresh field greens, avocado, turkey, diced tomato and bacon finished with ranch dressing in a spinach tortilla served with fries \$10.⁹⁹

STEAK WRAP grilled steak, sautéed peppers and onions, lettuce, cheddar cheese and chipotle ranch wrapped in a tortilla served with fries \$11.⁹⁹

BOX LUNCH

BOX LUNCH includes choice of sandwich, chips, apple and cookie
HALF SANDWICH \$7.⁹⁹ FULL SANDWICH \$10.⁹⁹

your choice of turkey club wrap, chicken salad wrap, southwest chicken wrap, chicken caesar wrap or blt wrap

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BUFFET BREAKFAST SELECTIONS

BREAKFAST BUFFET

MINIMUM 10 GUESTS

priced per person

JACK'S CONTINENTAL assorted breakfast muffins and pastries, seasonal fresh fruit tray, assorted juices, coffee, and hot tea \$10.⁹⁹

BREAKFAST BUFFET

MINIMUM 20 GUESTS

priced per person

JACK'S PROFESSIONAL seasonal fresh fruit tray, scrambled eggs with cheddar, seasoned breakfast potatoes, bacon or sausage links, assorted fresh baked pastries, assorted juices, coffee, and hot tea \$14.⁹⁹

JACK'S EXECUTIVE denver style scrambled eggs, bacon or sausage links, seasoned breakfast potatoes, seasonal fresh fruit tray, french toast sticks with warm syrup, assorted fresh baked pastries, assorted juices, coffee, and hot tea \$16.⁹⁹

ENHANCE YOUR BUFFET

MINIMUM 10 GUESTS

priced per person

BUILD YOUR OWN PARFAIT vanilla yogurt, granola, and fresh berries \$5.⁹⁹

A LA CARTE

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| ASSORTED MUFFINS | \$17. ⁹⁹ / dozen |
| ASSORTED BAGELS WITH CREAM CHEESE | \$24. ⁹⁹ / dozen |
| ASSORTED PASTRIES | \$17. ⁹⁹ / dozen |
| COFFEE (AIRPOT) | \$32. ⁹⁹ / airpot (16 cups) |
| BOTTLED FIJI WATER | \$2. ⁹⁹ / bottle |
| ASSORTED CANNED SODA | \$1. ⁹⁹ / can |

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DESSERTS & ON THE GO ITEMS

DESSERTS

\$4.⁹⁹ PER PERSON

priced per person with entrée

NEW YORK STYLE CHEESECAKE WITH STRAWBERRY TOPPING

ULTIMATE CHOCOLATE CAKE

SNICKERS PIE

SWEET TEMPTATIONS ICE CREAM

\$3.⁹⁹ PER PERSON

two scoops

HOLIDAY INN SPECIAL - MINT CHOCOLATE CHIP

VANILLA BEAN

ADDITIONAL FLAVORS UPON REQUEST

ON THE GO

priced per person

ON THE GO SABRA HUMMUS

served with pretzels

\$4.⁹⁹ / person

ON THE GO SABRA HOMESTYLE SALSA

served with tortilla chips

\$4.⁹⁹ / person

ON THE GO LOWFAT COTTAGE CHEESE

\$1.⁹⁹ / person

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PACKAGES

FOUR HOUR HOSTED BEER & WINE PACKAGE assortment of domestic bottled beer and a selection of house wines; bartender included \$32/person additional hour; maximum of 5 hour bar \$6.⁹⁹/person

MIX DRINK UPGRADE includes mixers at no additional charge
 well liquor \$10 / person
 call liquor \$12 / person
 premium liquor \$14 / person

HOSTED CONSUMPTION BAR

| | PRICE PER DRINK |
|-----------------------------|--------------------|
| DOMESTIC BOTTLED BEER | \$4. ⁵⁰ |
| BOTTLED MICHIGAN MICRO BREW | \$5. ⁵⁰ |
| IMPORTED BOTTLED BEER | \$5. ⁵⁰ |
| HOUSE VARIETAL WINES | \$6. ⁰⁰ |
| WELL COCKTAILS | \$4. ⁷⁵ |
| CALL COCKTAILS | \$6. ⁰⁰ |
| PREMIUM COCKTAILS | \$7. ⁰⁰ |

HOSTED BOTTLE BAR

| | PRICE PER BOTTLE |
|----------------------------|----------------------|
| WELL LIQUOR | \$85. ⁰⁰ |
| CALL LIQUOR | \$105. ⁰⁰ |
| PREMIUM LIQUOR | \$125. ⁰⁰ |
| SOFT DRINKS & JUICE MIXERS | COMPLIMENTARY |

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ASSORTED PARTY TRAYS

TRAY SIZE petite tray serves up to 10 people, small tray serves up to 25 people, medium tray serves up to 50 people and large tray serves up to 100

SMOKED SALMON served with dill sour cream, capers, diced red onion, hardboiled egg and assorted crackers

MEDIUM \$149.⁹⁹
SMALL \$99.⁹⁹

CHEESE AND CRACKERS served with imported and domestic cheeses and assorted crackers

LARGE \$184.⁹⁹
MEDIUM \$144.⁹⁹
SMALL \$94.⁹⁹
PETITE \$44.⁹⁹

VEGETABLE TRAY fresh garden vegetables including broccoli, cauliflower, green and red peppers, celery, green onion and carrots served with vegetable ranch dip

LARGE \$114.⁹⁹
MEDIUM \$84.⁹⁹
SMALL \$64.⁹⁹
PETITE \$34.⁹⁹

FRESH FRUIT TRAY fresh seasonal fruit including cantaloupe, honeydew, pineapple, grapes and strawberries

LARGE \$184.⁹⁹
MEDIUM \$144.⁹⁹
SMALL \$94.⁹⁹
PETITE \$44.⁹⁹

ANTIPASTO TRAY artisan salami, prosciutto and capicola served with marinated artichoke hearts, assorted olives, roasted red peppers, banana peppers, and pickle spears

LARGE \$194.⁹⁹
MEDIUM \$144.⁹⁹
SMALL \$94.⁹⁹
PETITE 44.⁹⁹

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