



weddings

This is just a taste of what we can do.

Creating menus specific to your event is our specialty.
May be adapted to plated dinners, pricing adjusted accordingly.

Our full-service Wedding Buffets are a stylish and elegant way to treat your guests. All buffets start at \$21.95/person, Beef Entree Buffets are \$24.95/person and include regular and decaf coffee service, ice water pitchers at all guest tables, Artisan rolls, bread & butter, fresh seasonal fruit display, a choice of several different salads, potato selections, and rice dishes.

Chicken Entrees

Chicken Dijon

Hand-breaded chicken breast with Dijon seasoning

Champagne Chicken

Chicken breast carefully sauteed in champagne

Stuffed Chicken Breast

Chicken breast stuffed with mozzarella and sundried tomatoes

Beef Entrees

Dijon Encrusted Beef Tenderloin

A succulent cut of beef with tasty Dijon seasoning

Peppercorn Encrusted

New York Strip

Perfect New York Strip steak encrusted with a tasty blend of peppers and seasonings.

Stuffed Beef Tenderloin

Beef Tenderloin stuffed with gorgonzola cheese and fresh spinach

Pork Entrees

Pork Tenderloin

Pork Tenderloin served with caramelized onions

Stuffed Pork Loin

Pork Loin stuffed with cranberries and toasted walnuts. A tasty treat to remember!

Glazed Ham

Honey-glazed baked ham with cider-raisin sauce

Fish Entrees

Walleye Filet

Pecan-crusted Walleye filet with caper sauce

Salmon Filet

A filet of Salmon served with fresh dill and cucumber sauce. Delicious!

Pasta

Pasta Buffet

Penne and Fettucine pasta, Julienne Chicken, Italian sausage, our special marinara sauce, alfredo sauce, and a selection of garlic bread and breadsticks

Salad Selections

Field Green Salad

A mix of field greens served with Asian Pears, sliced berries, candied walnuts, feta cheese, and honey vinaigrette dressing

Classic Caesar

Romaine lettuce with our own caesar dressing, homemade croutons, and fresh grated parmesan

Asian Salad

Baby greens, bleu cheese, bacon crumbles, curried cashews, and honey-sesame dressing— Amazing!

Isle Ridge Salad

Mixed greens, raspberries, toasted walnuts, shaved parmesan, and raspberry vinaigrette dressing

Fresh Garden Salad

Garden greens, cucumber, grape tomatoes, red onion, and your choice of dressing

Vegetable Selections

Roasted Root Vegetables

Roasted Farmer's Market Vegetables

Asparagus Spears served with Lemon Butter

Fresh Green Beans

Orange-glazed baby carrots

Potato and Rice Selections

Roasted Baby New Potatoes

Garlic-mashed skin-on potatoes

Whipped potatoes with classic gravy

Garden white rice pilaf
White and wild rice pilaf blend

Please note that these are only a sampling of our menu ideas.

We will accommodate any ideas and budget!



corporate lunches

Need lunch for your business meeting?

We offer a variety of gourmet box lunches and hot buffets!

Box Lunches

Minimum of 5 box lunches to be delivered.

Salad Boxes

Grilled Chicken Caesar Salad • \$9.75/person

Romaine lettuce, julienne chicken, black olives, garlic croutons, parmesan cheese, caesar dressing, dinner roll and butter, fruit, cookie or bar

California Salad • \$9.75/person

chopped romaine lettuce, cauliflower, bacon, parmesan cheese, parmesan Dijon vinaigrette, dinner roll and butter, fruit, cookie or bar

Cobb Salad • \$9.75/person

romaine lettuce, sliced egg, bacon, bleu cheese crumbles, red onion, black olive, tomatoes, avocado, ranch dressing, dinner roll and butter, fruit, cookie or bar

Chef Salad • \$9.75/person

mixed greens, julienne ham and turkey, shredded cheddar cheese, sliced egg, tomatoes, cucumbers, shredded carrot, choice of dressing, dinner roll and butter, fruit, cookie or bar

Sandwich Boxes

Smoked Turkey Club • \$9.95/person

Sliced turkey breast, swiss cheese, lettuce, vine ripe tomato, kettle chips, apple or mixed fruit, cookie or bar and condiments

Smoked Ham and Provolone • \$9.95/person

Sliced ham, provolone cheese, lettuce, tomato, red onions, dijon mustard, kettle chips, apple or mixed fruit, cookie or bar and condiments

Shaved Roast Beef and Cheddar • \$9.95/person

Shaved roast beef and cheddar cheese with creamy horseradish on french roll, kettle chips, apple or mixed fruit, cookie or bar and condiments

Vegetarian • \$9.95/person

Sweet red and yellow peppers, sliced tomato, cucumbers, red onion, creamy pesto and goat cheese, kettle chips, apple or mixed fruit, cookie or bar and condiments

Shaved Roasted Turkey • \$9.95/person

shaved turkey, cheddar cheese, tomato & creamy pesto, kettle chips, apple or mixed fruit, cookie or bar and condiments

Albacore Tuna •

\$9.95/person

fresh made tuna salad with creamy mayo, kettle chips, apple or mixed fruit, cookie or bar and condiments

Hot Buffets

Minimum of 10 servings.

All buffets include dinnerware and serving utensils.

Homemade Italian Lasagna • \$10.95/person

sausage lasagna, italian salad, garlic bread

Vegetarian Lasagna •

\$10.95/person

Roasted vegetables layered with pasta

Chicken Marsala • \$10.95/person

Chicken breast, wild mushrooms, marsala sauce, rice pilaf, garden salad, dinner roll, butter

Stuffed Chicken Breast •

\$11.95/person

Chicken breast stuffed w/sundried tomato and mozzarella cheese, baby red potatoes, mixed green salad, dinner roll, butter

Beef Stroganoff • \$11.95/

person

Buttered egg noodles, vegetable medley, tossed garden salad, rolls & butter

Barbecued Pork Sandwich • \$9.95/person

shredded pork in barbeque sauce, served on kaiser rolls, red dill potato salad, coleslaw

Roasted Pork Loins •

\$11.95/person

sliced pork loin, tossed romaine salad, roasted new potatoes, rolls, butter

Fiesta Taco Buffet • \$11.95/person

seasoned ground beef, soft and hard shell tocos, Spanish rice, refried beans, shredded lettuce, tomato, cheddar cheese, salsa, sour cream and Mexican churro

Asian Buffet • \$11.95/person

stir-fry chicken, peapods, red peppers, red onions, shredded carrots, broccoli, sweet and sour sauce, mandarin salad, vegetable egg roll, fortune cookie

Sirloin Beef Tips • \$13.95/person

sirloin beef tips in herbed sauce, garden rice pilaf, tossed romaine salad, dinner roll and butter

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Honey Glazed Ham •

\$10.95/person

slices of honey glazed ham, au gratin potatoes, green beans almondine, garden salad with dressing, dinner rolls and butter

Butternut Squash Ravioli •

\$10.95/person

mini ravioli tossed in a light crème sauce, fresh garden salad & garlic bread

Lunch Platters

Homemade Focaccia Sandwich • \$7.95/person

Italian Focaccia bread filled with Turkey, Ham & Italian meats, assorted cheese, or fresh roasted vegetables

Meat and Cheese • \$7.50/person

- Sliced roast turkey, Black forest ham & roast beef
- Sliced swiss, pepper jack & cheddar cheese
- Dill pickle spears & olives
- Mini croissant, wheat & white dollar buns
- Helmans Mayonnaise, and Dijon mustard

Wrap Sandwich Platter •

\$6.75/person

- Half wraps are displayed on platter
- Chicken Caesar w/black olives, chicken parmesan cheese and Caesar dressing
- Turkey Club w/ham, turkey,

bacon, and Ranch dressing

- Vegetarian w/cucumbers, sprouts, tomato, cheddar and swiss with seasoned cream cheese

Add Salad & Dessert Platter

• \$4.25/person

Salad Choices (please pick two!)

- Garden Salad w/choice of Dressing
- Classic Caesar
- Field Green Salad w/strawberries & Lemon Poppyseed dressing
- Homemade Potato Salad
- Vegetable Pasta Salad
- Cut Fruit Medley
- Italian Salad

Hors D'Oeuvres

Most hors d'oeuvres parties cost from \$16-\$25 per person for the food, depending on the number of items and the number of servings, plus tax and service. Six-to-eight pieces per person are recommended for a four-hour party.

SERVED WARM

Baby Crab Cakes with Remoulade Sauce
Artichoke Puffs
Cheese Puffs
Thai Chicken Skewer Wraps
Teriyaki Chicken Skewers
Lemon Sesame Chicken Skewers with a Curry Dipping Sauce

Maui Chicken Skewers - coconut battered, fried and served with zesty orange sauce
Water Chestnuts Rumaki
Baby Meatballs - BBQ, Sweet & Sour or Buffalo
Mini quesadillas - beef, chicken or three pepper
Twice-Baked Potato Bites
Baked Coconut Shrimp with Curried Apricot Sauce
Monte Cristo Triangles with Raspberry or Lingonberry Sauce & powdered sugar
Stuffed Mushroom Caps - feta & spinach, sausage or bleu cheese
Monterey Pizzettas - pita bread round, mushrooms, green onion & pistachio nuts
Pork tenderloin Bites - on baguette with dried cherry marmalade
Brie Cherry Pastry Cups - puff pastry filled with brie cheese, pecans & cherry preserve

SERVED COLD

Lettuce Wraps - bib bowl with diced chicken, red & green pepper, onion and sesame oil
Beef Tenderloin Bites - on baguette with horseradish, bernaise or gorgonzola sauce
Tomato Basil Crustini - marinated tomato slices on baguettes with shaved parmesan cheese

Seafood Tuna Skewers with Wasabi Sauce
Shrimp with Cocktail Sauce
Assorted Tortilla Roll-Ups - turkey with pesto, Southwestern, or smoked turkey
Figs in a Blanket - figs with a dab of goat cheese with prosciutto wrapped in a pastry puff
Brie with Raspberry Sauce or Carmelized Pecans in a Puff Pastry
Capri Skewers - grape tomato, cucumber and fresh mozzarella marinated in olive oil and cracked black pepper
Spicy Deviled Eggs
Goat Cheese and Pine Nut Tarts
Red Pepper Hummus with fresh baked pita chips
Fresh Asparagus wrapped in Prosciutto
Deviled Crab Puffs
Fresh Spring Rolls served with Sweet & Sour and/or hot mustard sauce - Vegetarian or Shrimp
Cucumber Shrimp Rounds

Desserts, as well as beverages, are available. Also, ask us about custom menu items! In order to assure a timely delivery, orders should be placed by 4 p.m. the previous day. Delivery fee will vary upon location...no charge for Plymouth locations. Orders cancelled day of delivery will be charged 100%.



brunch & breakfast

A great way to start your day!

All breakfasts and brunches include freshly brewed regular and decaf coffee, hot herbal teas, and fresh-squeezed orange juice.

Classic Buffet • \$10.95/ person

Assorted Mini Muffins, Mini Croissants with Jelly, Fresh Seasonal Fruit Platter, Scrambled Eggs with Cream Cheese and Green Onion, Hash Brown Potatoes, Bacon and Sausage Patties

Quiche Buffet • \$11.95/ person

Fresh Made Pastries, Assorted Bagels with Cream Cheese, Ham-, Broccoli-, & Cheddar-Quiche, Spinach-, Mushroom-, & Jack-Quiche, Potatoes O'Brian - pepper and onion, Fresh Seasonal Fruit Platter, Roasted Vegetable Platter

Old Fashion Buffet • \$12.95/person

Fresh Baked Biscuits, Sage Sausage Gravy, Sausage Patties, Scrambled Eggs, Fresh Seasonal Fruit, Assorted Pastries

Belgian Waffle Buffet (Includes Chef) • \$12.95/ person

Made To Order On Site, Individual Berry Sauces, Maple Syrup, Whipped Cream and Butter, Sausage Links or Bacon Strips, Assorted Mini Quiche, Deviled Eggs, Fresh Seasonal Fruit Platter, International Cheese Platter

Gourmet Buffet • \$13.95/ person

Homemade Carmel and Cinnamon Rolls, Assorted Bagels with Cream Cheese, Nova Scotia Smoked Lox, Cream Cheese, Red Onion, Diced Egg, Sliced Tomato and Leaf Lettuce, Assorted Mini Quiche, Deviled Eggs, Fresh Seasonal Fruit Platter, International Cheese Platter

Made To Order Omelet Bar (Includes Chef) • \$12.95/ person

Made To Order On Site, Sausage Links or Bacon Strips, Assorted Mini Quiche, Deviled Eggs, Fresh Seasonal Fruit Platter, International Cheese Platter

Bakery Platter • \$1.85/ person

Fresh baked breakfast breads, muffins, bagels & scones

Homemade Caramel & Cinnamon Rolls • \$1.95/ person

Made-from-scratch breakfast rolls are the perfect morning treat

Continental Breakfast • \$5.95/person

Fresh pastries, fresh fruit tray, breakfast juice, fresh brewed coffee

Ala Carte Breakfast Buffets Bacon (3 slices) • \$2.25/ person

Sausage (2 patties) • \$2.50/
person

Yogurt Parfaits • \$2.50/
person (lowfat vanilla yogurt w/
berries & granola)

Fresh Fruit Platter • \$2.75/ person

Seasonal fruit including strawberries, pineapple, cantaloupe & honeydew garnished w/blueberries

Hot Breakfast Buffet • \$10.95/person

Scrambled eggs, bacon, home fries or hash browns, breakfast breads, fresh fruit tray, fresh brewed coffee & breakfast juice

Homemade Breakfast Quiche • \$10.95/person

Ham & swiss quiches, home fries or hash browns, fresh fruit tray, breakfast bread, fresh brewed coffee & breakfast juice

Fresh Brewed Coffee Ser- vice • \$15.95/gallon

Fresh brewed coffee (reg. & decaf.) 3-gallon minimum

Breakfast Juice Orange, Ap- ple, or Cranberry • \$1.75/ person

Soda \$1.50/person • Bottled Water \$1.50/person

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signature picnics

Our signature picnics are unforgettable!

Group pricing is available, please call us for a quote or for a custom menu tailored to your tastes.

**Signature Picnic • \$12.95/
person**

Marinated Chicken Breast, Quarter Pound Hamburgers, All Beef Hot Dogs, Condiment Bar, Gourmet Baked Beans, Sour Cream Potato Salad, Marinated Tomato Salad - with cucumber and onion, Fresh Baked Buns, Kettle Chips, Fresh Cut Watermelon Slices, Picnic Cookies

**Untraditional Picnic •
\$16.50/person**

Steak and Chicken Kabobs, Portbella Mushrooms, Red Onion, Red and Green Pepper, Fresh Pineapple, Couscous with Asparagus and Roasted Pistachio Vinaigrette, Tomato-, Mozzarella-, Cucumbe-r and Fresh Basil- Salad, Wild Mixed Berry Bowl, Lemon Bars

**Mexican Fiesta Picnic •
\$15.75/person**

Made to order Chicken Fajitas, Seasoned Ground Beef Tacos, Flour Tortillas and Hard Shells, Spanish Rice, Refried Beans, Lettuce, Tomato, Green Onion & Shredded Cheddar, Salsa & Sour Cream, Mexican Churros

**Classic Picnic • \$11.95/
person**

Quarter Pound Hamburgers, All Beef Hot Dogs, Bratwurst, Condiment Bar, Corn on the Cob with Butter, Mixed Fresh Fruit Platter, Sour Cream Potato Salad, Fresh Baked Buns, Picnic Cookies

**Southern Picnic • \$16.50/
person**

Pulled Pork on Ciabatta Bread, BBQ Chicken Breast and Legs, Fresh Corn on the Cob, Melted Butter, Rich and Zesty Baked Beans, Cornbread Biscuits with Honey and Butter, Creamy Cole-slaw, Rhubarb Crisp

**Grilled Sirloin Steak Picnic
• \$15.50/person**

6 oz. Sirloin Steak, Sauteed Mushrooms & Onions, Fresh Corn on the Cob, Melted Butter, Fresh Greens, Berries, Candied Walnuts & Poppyseed Dressing, Artisan Rolls & Whipped Butter, Homemade Chocolate Chip Cookies

**Tropical Buffet • \$13.95/
person**

Chicken quarters spiced with jerk seasoning, mango salad, pineapple wedges, garden pilaf rice, fresh berries

Condiment Bar includes:

sliced cheeses, ketchup, mustard, mayo, lettuce, tomatoes, sliced onion, pickle relish, saurkraut, salt and pepper

**Beverages available upon
request**

Please call for large group & children's pricing.

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hors d'oeuvres

Elegant and creative Hors D'Oeuvres

We will assist you in creative menu pairings that will suit your tastes and be the hit of your party!

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Served Warm

Baby Crab Cakes with Remoulade Sauce
 Artichoke Puffs
 Cheese Puffs
 Thai Chicken Skewer Wraps
 Teriyaki Chicken Skewers
 Lemon Sesame Chicken Skewers with a Curry Dipping Sauce
 Maui Chicken Skewers - coconut battered, fried and served with zesty orange sauce
 Water Chestnuts Rumaki
 Baby Meatballs - BBQ, Sweet & Sour or Buffalo
 Mini quesadillas - beef, chicken or three pepper
 Twice-Baked Potato Bites
 Baked Coconut Shrimp with Curried Apricot Sauce
 Monte Cristo Triangles with Raspberry or Lingonberry Sauce & powdered sugar
 Stuffed Mushroom Caps - feta & spinach, sausage or bleu cheese
 Monterey Pizzettas - pita bread round, mushrooms, green onion & pistachio nuts

Pork tenderloin Bites - on baguette with dried cherry marmalade
 Brie Cherry Pastry Cups - puff pastry filled with brie cheese, pecans & cherry preserve

Served Cold

Lettuce Wraps - bib bowl with diced chicken, red & green pepper, onion and sesame oil
 Beef Tenderloin Bites - on baguette with horseradish, bernaise or gorgonzola sauce
 Tomato Basil Crustini - marinated tomato slices on baguettes with shaved parmesan cheese
 Seafood Tuna Skewers with Wasabi Sauce
 Shrimp with Cocktail Sauce
 Assorted Tortilla Roll-Ups - turkey with pesto, Southwestern, or smoked turkey
 Figs in a Blanket - figs with a dab of goat cheese with prosciutto wrapped in a pastry puff
 Brie with Raspberry Sauce or Carmelized Pecans in a Puff Pastry
 Capri Skewers - grape tomato, cucumber and fresh mozzarella marinated in olive oil and cracked black pepper
 Spicy Deviled Eggs
 Goat Cheese and Pine Nut Tarts
 Red Pepper Hummus with fresh baked pita chips

Fresh Asparagus wrapped in Prosciutto
 Deviled Crab Puffs
 Fresh Spring Rolls served with Sweet & Sour and/or hot mustard sauce - Vegetarian or Shrimp

Hors D'Oeuvre Platters

Serves 15-20

International Cheese Platter • \$52.95

Custom blend of imported cheeses served with water crackers

Fresh Fruit Platter • \$75.00

Seasonal fruits

Roasted Vegetable Platter • \$52.95

Variety of vegetables roasted with olive oil, balsamic vinegar and seasonings

Crab Artichoke Dip • \$65.00

Warm cheese-filled casserole filled with crab and artichokes, served with crackers

Brie En Croute • \$65.00

Raspberry or lingonberry wrapped in puff pastry

Cocktail Shrimp Platter • \$95.00

Jumbo shrimp served with cocktail sauce

Mini Gourmet Sliders • \$75.00

Grilled onions and grain mustard on mini burger bun

Whole Smoked Salmon • \$95.00

Six to eight pound smoked salmon garnished and served with capers, chopped egg and onion

Poached Whole Salmon • \$150.00

Eight to ten pound salmon garnished and served with capers, chopped egg and onion

Mediterranean Antipasti Platter • \$75.00

Imported Olives, Marinated Mushrooms, Italian Cheeses & Italian Sausage

Cocktail Meatballs • \$60.00

Bite-sized meatballs with your choice of BBQ, Sweet & Sour or Buffalo

Fresh Spring Rolls • \$75.00

Vegetarian, Pork or Shrimp served with Sweet & Sour or Hot Mustard

Capri Skewers • \$52.95

Grape tomato, fresh mozzarella & cucumber marinated in olive oil & black pepper

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hors d'oeuvres

Elegant and creative Hors D'Oeuvres

We will assist you in creative menu pairings that will suit your tastes and be the hit of your party!

Mexican Layer Dip • \$59.95

Diced tomato, onions, black olives, cheddar cheese & tri colored tortilla chips

Mini Flank Sandwiches •

\$95.00

Sliced thin, served on cocktail buns & bleu cheese dressing

Chicken Wing Platter •

\$125.00

Buffalo, Teriyaki, of Thai served with accompanying sauces

Fresh Vegetable Crudites •

\$52.95

Southwestern Tortilla Roll-ups • \$52.95

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delicious desserts

All desserts are made by hand on-site.

We will be happy to duplicate any recipe that you may have
—and we want to try!

Trifles • \$40.00

Served in a Trifle pedestal bowl, Tiramisu, Kaluha Chocolate, Very Berry

Cookies • \$1.50/each

Chocolate Chip, Chocolate Crinkle, Peanut Butter, Oatmeal Raisin

Bars • \$2.00/person

Raspberry Oatmeal, Nut Goodie, 7-Layer, Lemon

Cup Cake Assortment • \$2.25/person

An assortment of cupcakes to please every one of your guests!

Old Fashion Candy Table • \$3.95/person

Malted Milkballs, Gum Balls, Laffy Taffy, Licorice, Sweedish Fish, Mini Jawbreakers, Mini Lollipops, Mike & Ikes, Sweet & Sour Gummy Treats

Mini Cheesecakes • \$3.75/person

Pumpkin w/Bourbon Caramel Pecan Sauce, Classic New York, Raspberry, Chocolate

Specialty Desserts • \$3.25/person

Chocolate Dipped Strawberries, Mini Fruit Tarts, Hand Dipped Chocolate Truffles, Mini Cheesecakes, Danish Butter Cookie dipped in Chocolate

Assorted Dessert Tray • \$1.75/person

Choice of cookies and bars

Chocolate Fountain • \$6.00/person

Strawberries, Bananas, Pretzels, Licorice, Graham Sticks, Marshmallows, Pineapple, Pound Cake, Mini Cream Puffs, Mini Salted Nut Rolls, Shortbread Cookies

Chocolate, White and Marble Sheet Cakes

Half Sheet Cake (serves 48) \$55.95
Full Sheet Cake (serves 96) \$84.95

Carrot Cakes with Cream Cheese Frosting

Half Sheet Cake (serves 48) \$55.95
Full Sheet Cake (serves 96) \$94.95

This is only a taste of what we can do, we would be happy to create a custom menu for you!