

the gilmore collection

CATERING & SPECIAL EVENTS

The Special Events Department of The Gilmore Collection has been coordinating, perfecting and executing the most personalized and extraordinary events for our guests for over twelve years. We invite you to utilize our talents and experience to make your special event one that will last a lifetime. Our capabilities are endless. Whether you wish to plan a moonlit wedding reception under tents at Mangiamo!, a contemporary corporate occasion in Eve at The B.O.B., or simply an intimate gathering of friends and family in one of our functional rooms, our history speaks to excellence in catering and private events. From garden to plate, we choose locally grown, fresh, organic product. Our priority is you and your guests as we assist you in planning the grandest of events with the utmost proficiency. It is our skill and fine attention to every aspect of food, service and atmosphere that has kept our repore with the community for over a decade. We welcome the opportunity to work one-on-one with you and are thrilled over your interest in The Gilmore Collection. Also, please check out all of our new off-site loactions at www.gilmore-catering.com



**LOCALLY
GROWN**

the B.O.B.
OTTAWA TAVERN



Gilly's

Bolzano's

B.O.B.'S
BREWERY

Monkey Bar

eve



DR GRINS
COMEDY CLUB

MANGIAMO!
LET'S EAT

[NICK FINK'S]
EST. 1988

Blue Water Grill

KIRBY
HOUSE

THE
GRILL
ROOM

K₂

IR
REDSTONE INN

bite

FLAT
river grill

Red Jet
Cafe

Roses

Roses
EXPRESS

the gilmore collection

CATERING & SPECIAL EVENTS

We appreciate your interest in The Gilmore Collection Special Events Department, where we specialize in exceeding your expectations in detail, service and professionalism.

Banquet rooms and other facilities are reserved through the sales office.

Office hours are 9:00am to 5:00pm Monday through Saturday.

The telephone number is 356-2627 ext. 16.

Appointments are necessary if you'd like to speak with an Event Coordinator.

All arrangements for menus and other details must be finalized eight weeks prior to your event.

The number of guests must be confirmed seven days prior to your event.

The B.O.B. will provide all food service and beverages with the exception of wedding cakes. Wedding cakes will be cut and served as requested with a plating charge of \$0.75 per person.

All bands and outside DJ's must be approved prior to your event.

There's a \$200.00 fee to have any DJ that is not one of our preferred DJ's.

All perishable food at stationed or buffet events will be removed after 2 1/2 hours.

We adhere strictly to all Federal, State and Local Laws with regards to food and beverage purchases and consumption. We appreciate your cooperation.

The \$45.00 charge per bartender fee will be waived for bars generating more than \$450.00 in sales in a three hour period, but automatically applies to cash bars.

For plated dinners please add a \$2.50 surcharge per person when more than one entrée is selected. When selecting more than one entrée for a plated dinner, you must confirm in advance specific amounts of each entrée and indicate each person's choice to our service staff by means of placecard or nametag.

Private menu tastings are complimentary for booked weddings.

For wedding receptions, an initial \$500.00 deposit is required to book your event. By giving us your deposit you have agreed to all terms and conditions that fall under our official contract. There is an additional payment of \$1,000.00 due a month after the date of booking. Both deposits will be credited to your account the night of your event. However, these deposits are non-refundable if your event is cancelled. Payment may be made by cash, check, American Express, MasterCard, Discover or Visa.

Top of The B.O.B. Room Rental: \$300 Monday through Thursday. \$500 Friday through Sunday.

Eve at The B.O.B. Room Rental: \$300 Monday through Thursday. \$500 Friday through Sunday.

Crush Room Rental: \$75 Monday through Wednesday. \$150 Thursdays through Sundays.

East Room Room Rental: \$150 Monday through Sunday.

Monkey Bar Room Rental: \$150 Monday through Sunday.

Monroe Room Room Rental: \$0 Monday through Sunday.

If the following minimums in food are not met, the remaining amount will be charged as an additional room rental fee.

Top of The B.O.B. Weekdays: \$19.50 per person (Food only)

Top of The B.O.B. Friday Nights: \$6,000. Saturday Nights: \$7,000 (Total food and beverages)

Eve at The B.O.B. Weekdays: \$19.50 per person (Food only)

Eve at The B.O.B. Friday Nights: \$5,000. Saturday Nights: \$6,000 (Total food and beverages)

Crush Weekdays: \$500 (Food only) Friday & Saturday Nights: \$19.50 per person (Food only)

East Room: \$500 (Food only) Monday through Thursday. \$19.50 per person Friday through Sunday (Food only)

Monkey Bar: \$19.50 per person Monday through Sunday (Food only)

Monroe Room: \$350 Monday through Sunday (Food only)

State sales tax and a 20% service charge are applied after the minimums are acquired.

There are no minimums for off-premise events.

We are not liable for lost or damaged items left at the The B.O.B.

Rooms are booked for various events according to the anticipated guaranteed number of guests.

If there are fluctuations in the confirmed attendance, we reserve the right to reassign your room.

Our cancellation policy is outlined in the confirmation agreement form.

Unusual or labor intensive room set ups may warrant additional labor charges.

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CAFE

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APPETIZERS

25 person minimum for all menus. All pricing is per person unless otherwise noted.

All prices are subject to sales tax and a 20% gratuity.

Cold

(priced per piece)

- Sesame Tuna Cone*** ahi tuna, toasted sesame seeds, ginger-lime mousse, sweet soy, cilantro, sesame cone 2.50
- Achiote Shrimp Shooter** achiote spiced shrimp, avocado, pico de gallo, corn tortilla crisp 2.50
- Shrimp & Vegetable Rice Paper Wrap** napa cabbage, greens, cucumbers, cilantro, carrots, togarashi spiced shrimp, sweet soy 2.25
- Crab Ceviche*** lump crab meat, jalapeño, scallions, avocado, tomatoes, evoo, spent grain cracker 3.00
- Shrimp Lollipop** horseradish pickled pearl onions, crispy beet threads, pipette of bloody mary 2.50
- Lobster Gazpacho Shooter** tomato gazpacho, tarragon oil, herb toast 3.00
- GF Seafood Ceviche*** lobster, shrimp, orange, ginger, roasted fennel, micro salad 3.00
- GF Marinated Caprese Skewer** grape tomatoes, mozzarella, basil, sea salt, smoked peppercorns, pipette of balsamic vinaigrette 1.75
- GF Michigan Cherry & Chicken Martini** local goat cheese, grilled chicken, michigan cherries, honey gelee cubes, cherry chive vinaigrette 2.75
- Natural Beef Carpaccio Cone*** all-natural beef, white truffle aioli, forest mushroom relish, sprouts, spinach cone 2.50
- GF Curried Chicken Salad Spoon** golden raisins, garbanzo beans, micro cilantro, caraway tuile 2.00
- GF Foie Gras Lollipop** raspberry pop-rocks, green apples 3.00
- Southwestern Bean Cone** black, red & white beans, scotch bonnet peppers, roasted tomato, cholula aioli, micro cilantro, tomato cone 2.00
- GF Goat Cheese Stuffed Fig** zingerman's goat cheese, applewood smoked bacon, almond dust, local honey 2.00
- Za'atar Cheese Ball** evoo, warm naan bread 2.00
- Tuna "Pico Di Gallo" Canape** ahi tuna, tomatoes, compressed watermelon, jalapeño, crispy corn tortilla, cilantro, cholula aioli 2.50
- Duck Confit & Ichimi Noodle Martini** duck confit, shiitake, togorashi spiced soba noodle, pea shoots, cashews, scallions, hoisin citrus vinaigrette 2.75
- Tuna Bocidilla*** lightly cured tuna, caper spread, arugula puree, puff pastry toast 2.75
- Saskatoon Chilled Pork** local pork confit, caramelized fennel, saskatoon berry glaze, soy chives 2.25
- GF Apricot Chicken Lettuce Wrap** dried apricot, grilled chicken, cashews, balsamic onions, madeira reduction, endive 2.00
- GF Smoked Salmon Canapé*** smoked salmon, caper spread, horseradish pickled lemon, roasted new potato coin 2.50
- Tortellini Kabob** roasted tomato, grilled artichoke, basil-chive oil 2.00
- Roasted Garlic & White Bean Canapé** roasted red peppers, basil, tarragon gastrique 2.00
- GF Fromage Spoon** goat cheese, toasted almonds, green grape-fig relish, sprouts 2.00
- GF Smoked Trout Stuffed Peppers** michigan trout, capers, golden raisins, toasted caraway 2.75

Hot

(priced per piece)

- Housemade Meatballs** choice of rustic italian sauce or root beer barbecue sauce (2 piece per person) 2.50
- Coney Island Pigs in a Blanket** mini frank's, sauerkraut, old beck sweet jalapeño mustard 2.25
- Tailgater Pigs in the Blanket** detroit chili, shaved pickles, yellow mustard 2.25
- Goat Cheese & Caramelized Onion Tartlet** sweet onions, zingerman's goat cheese, pear-fig compote, tartlet shell 2.25
- Gruyere & Mushroom Duxelle Tartlet** forest mushroom duxelle, caramelized shallots, gruyere cheese, herb tart shell 2.25
- Mini Chicken Tango Taco** tango chicken, herb salad, queso fresco 2.50
- Chicken Wings** choice of chipotle barbecue, buffalo or sweet barbecue (2 piece per person) 2.50
- Black Bean & Sweet Corn Tacos** salsa verde, avocado, cilantro 2.25
- Mini Crab Cake** spent grain crackers, apricot mostarda, micro salad 2.75
- GF Tamarind Glazed Shrimp Kabob** jumbo shrimp, figs, green chili peppers 2.50
- Buffalo Shrimp Shooter** shaved celery, brown butter panko crumbs, bleu cheese dressing 2.75
- Creole Chicken & Andouille Skewers** grilled chicken, delski's andouille sausage, anaheim peppers, onions, creole aioli 2.50
- Citrus & Green Tea Chicken Satay** thai peanut sauce, scallion, cilantro 2.50
- GF Scallop Lollipop** cucumber, sriracha, wakame salad 3.00
- Grilled Lamb Kebab** pita bread, curried yogurt dip 2.75
- GF Cedar Springs Pork & Fennel Sausage Skewer** basil aioli 2.50
- Shrimp Di Parma** jumbo shrimp, prosciutto di parma, dried apricot, basil, old beck honey comb dijon 3.25
- Ginger & Lemon Grass Pork Pot Stickers** pho broth, pickled root vegetable, black vinegar 2.50
- Four Cheese Macaroni Bites** tomato coulis, crispy bacon 2.25
- Vegetable Dim Sum** pickled root vegetables, spicy mustard 2.50
- Forest Mushroom Cappuccino** three mushroom bisque, rosemary-onion crème fraiche, herb toast 2.25
- GF Falafel Croquettes** tomato chutney, toasted almonds, pickled onions, cilantro 2.00
- Moroccan Salmon Cakes** curry crème fraiche, warm naan bread, scallions 2.75

GLUTEN FREE OPTIONS GF

* Grilled to order - Notice:

consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Ask about custom menus and specialty themes!

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Dips and Spreads (priced per person)

Tomato Bruschetta grape tomatoes, fresh perlini mozzarella, fresh basil, evoo, balsamic reduction, herbed crostini 2.50

Hummus Platter roasted tomato-basil, charred scallion hummus, garlic-white bean hummus, warm naan bread 2.00

Cucumber & Kefir Dip curried cauliflower, warm pitas 2.00

Spinach Artichoke Dip herb toasted pita bread 2.00

Brie Wrapped in Phyllo choice of local raw honey & almonds or natural michigan maple syrup & walnuts 2.25

Honey Black Pepper Goat Cheese Fondue sweet potato chips 2.50

Baked Crab Dip warm spent grain bread 3.00

Smoked Trout Spread pumpernickel toast, sherry golden raisins 2.75

Sliders

Angus Beef Slider* bread & butter pickles, old beck dijon, heinz ketchup, farm country raw milk cheddar 2.75

Root Beer Barbecue Pulled Pork Slider classic slaw, crispy onions 2.75

Crab Cake Slider cholula aioli, arugula 3.25

Buffalo Chicken Slider shaved celery, bleu cheese dressing 2.75

Mini Chicken Panini grilled chicken, bacon, avocado, pesto aioli, tomato, provolone 2.75

Streamed Pork Buns (Char Siu Boa) sugar roasted pork belly, salt pickles, hoisin, scallion, sriracha sauce 2.75

Mini Reuben Panini shaved corn beef, sauerkraut, swiss, thousand island 2.75

Mini Grilled Bacon & Cheese tomato coulis 2.50

Mini Beef Barbacoa Torta avocado, roasted anaheim chili, chihuahua cheese, mayo, jalapeño onion relish 2.75

Mini Black Bean & Sweet Corn Burger serrano tomato chutney, avocado, tortilla shreds, chihuahua cheese 2.50

Mini Chili Dogs detroit style chili, shredded pickles, old beck jalapeno mustard 2.75

Display Boards (price per person)

Hand Crafted & Artisan Cheese Board

röthkase buttermilk bleu cheese, beamster's gouda, drunken porter, farm country farmhouse cheddar, mozzarella ciliegini, seasonal jam, spent grain crackers, dried fruits 4.00

Local Michigan Cheese Board zingerman's lincoln log, reny picot brie, röthkase buttermilk bleu cheese, röthkase rofumo, farm country raw milk white cheddar, seasonal jam, spent grain crackers, dried fruits 4.00

GF Fruit Board cantaloupe, honeydew, watermelon, fresh berries, golden pineapple, dried fruits, almonds, raw honey 2.75

GF Farm Market Crudité baby carrots, celery, radishes, grape tomatoes, cauliflower, broccoli, cucumbers, charred scallion hummus 2.50

Antipasti Platter spicy capicola, prosciutto di parma, genoa salami, marinated mushrooms, olives, grilled artichokes, roasted red peppers, marinated ciliegini mozzarella, beamster's gouda, farm country white cheddar with artisan bread 4.95

Sushi Platter* assortment of nigiri, maki & california rolls, sweet soy wasabi gel, pickled ginger 4.50

Smoked Salmon Side* spent grain crostini, mustard crème fraiche, horseradish-caper-apple aioli, red onions 3.75

Country Blend Olive Platter warm ciabatta bread, moody blue smoked bleu cheese, crispy prosciutto, shaved black truffle pecorino, apples 2.50

Local Charcuterie Platter local sausages, salami, cured meats, house dill pickle, cornichons, old beck extra sharp mustard, spent grain crackers 3.50

GF Jumbo Shrimp Cocktail judson's cocktail sauce, lemon wedges, ginger pickled red onions 2.50 per piece

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CHEF ATTENDED APPETIZER STATIONS

25 person minimum for all menus. All pricing is per person unless otherwise noted.
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GF *Pan Asian Noodle Station* 10.00

Chef Attended Noodle (Choice of One)

Pork Ramen pork belly, pork ramen broth, shiitake, apple, cilantro, toasted sesame, nori

or **Thai Shrimp Noodles** shrimp, lemongrass ginger broth, glass noodles, cilantro, lime, chili, nori

Korean Chilled Bean Udon green beans, chili, bean sprouts, cabbage, daikon, tomato & black bean vinaigrette, thin udon noodles

Vietnamese Phô "Noodles" & Asian Salad cilantro, mint, scallions, red peppers, green chili, pea tendrils, enoki mushroom, sake-lemon vinaigrette

Curry Station 10.00

Yellow Chicken Curry chicken breast, potato, garbanzo beans, peas, red peppers, scallions, chili peppers, warm naan bread

Za'atar Cheese Balls evoo warm naan bread

Hummus Platter roasted tomato-basil, charred scallion hummus, garlic-white bean hummus, herb pita bread

Mediterranean Station 12.00

GF **Salmon à la Plàncha** tomato caper relish

GF **Local Pork & Fennel Sausage Skewer** basil aioli

Country Blend Olive Platter warm ciabatta bread, moody blue smoked bleu cheese, crispy prosciutto, shaved black truffle pecorino, apples

Latin American 10.00

Mexico City Taco Stand fresh masa tortilla, cilantro, roasted pork, salsa verde, pico de gallo, chihuahua cheese, jalapeños, onion, fresh lime

Mini Tango Chicken Taco herb salad, queso fresco

Southwestern Bean Salad Cone black, red & northern beans, scotch bonnet peppers, roasted tomato, cholula aioli, micro cilantro, edible spoon

American Station 12.00

Carved Prime Rib* brioche roll, old beck dijon, caramelized garlic spread, horseradish

Four Cheese Macaroni Bites tomato coulis, crispy bacon

Spinach Artichoke Dip herb toasted pita bread

Paella Station 12.00

(Choice of One Paella Style)

Traditional Paella shrimp, mussels, chicken, chorizo, garden vegetable, tomato

Vegetable Paella garden vegetables, cremini mushrooms, artichokes, roasted garlic, roasted tomato

Chorizo & Chicken Paella chorizo, chicken thigh, garden vegetable roasted tomato

Tomato Bruschetta grape tomato, fresh perline mozzarella, fresh basil, evoo, balsamic reduction, herbed crostini

Roasted Garlic & White Bean Canapé roasted red peppers, basil, tarragon gastrique

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BUFFET

20.95 per person

25 person minimum for all menus. All pricing is per person unless otherwise noted.

Includes one salad, two sides, two entrées, and spent grain rolls. All prices are subject to sales tax and a 20% gratuity.

Salads

Caesar Salad

romaine, shaved parmesan reggiano, herb croutons, red onion ribbon, house caesar

GF Cherry Walnut

tender greens, rothkase buttermilk bleu cheese, red onion ribbons, dried cherries, spiced walnuts, balsamic reduction, evoo

GF Farm Greens Salad

field greens, carrot & radish shreds, cucumbers, grape tomatoes, lemon-chive vinaigrette

GF Arugula & Citrus Salad

fennel, arugula, toasted almonds, jicama, citrus filet, dijon vinaigrette

Panzanella & Mozzarella Salad

mozzarella, peppers, grape tomatoes, focaccia croutons, olives, basil, arugula, lemon-chive vinaigrette (add 1.25)

GF Roasted Tomato & Cipollini Salad

roasted tomatoes, torn basil leaves, cipollini onions, ricotta salata, radicchio, pine nuts, lolita rossa, sea salt, evoo (add 1.25)

GF Caprese Salad Platter

vine ripe tomatoes, basil, mozzarella, arugula, balsamic reduction, evoo (add 1.25)

Buffet Entrées

Carved Sea Salt & Roasted Garlic Prime Rib*

pan drippings demi, house steak sauce (add 1.50)

Carved Beef Tenderloin*

pan dripping demi, house steak sauce (add 6.95)

Carved Strip Loin*

smoked peppercorn demi, horseradish & garlic sauce (add 1.50)

Old Beck Honeycomb Dijon Pork Loin

seasonal chutney

Herb Roasted Chicken Breast

boursin balsamella sauce, cremini mushroom

B.O.B.'s Amber Ale Braised Pot Roast

natural gravy, mirepoix vegetables

Grilled Chicken Romesco

traditional romesco sauce, ricotta salata

Roasted Salmon*

tomato caper relish

Bacon Wrapped Chicken

apricot & cherry mustarda

House Vegetarian Lasagna

House Chicken & Basil Lasagna

Oregano Roasted Chicken lemon garlic beurre blanc

Grilled Chicken Florentine

wilted spinach & feta, tomato coulis, evoo

Braised Pork Belly

saskatoon berry barbecue

Moroccan Spiced Salmon*

lemon evoo, citrus tabbouleh

Vera Cruz Salmon*

smoked tomato coulis

Baked Garden Vegetable Pasta

house tomato sauce, garden vegetables, parmesan reggiano

GLUTEN FREE OPTIONS GF

Ask about our custom menus

Buffet Sides

GF Garlic & Chive Mashed New Potatoes

GF Gingered Sweet Potato Mash

GF Garlic Rosemary Roasted Redskin Potatoes

GF Roasted Fingerlings & Caramelized Fennel

GF Butter Whipped Potatoes

GF Potato Mushroom Ragout

GF Roasted Tomato & White Bean Quinoa

GF Curry Roasted Cauliflower & Golden Raisins

GF Sweet Corn & Bacon Grits

GF Sautéed Green Beans cipollini & cremini caps, basil butter

GF Roasted Asparagus lemon butter, sautéed shallots

Sweet Corn & Black Bean Farro

GF Seasonal Vegetable Hash (fall/winter: root vegetable hash, spring/summer: jade bean & asparagus)

GF Seasonal Oven Roasted Vegetables (fall/winter: roasted winter squashes & fennel, spring/summer: roasted summer squash & zucchini)

GF Farm Country White Cheddar Scalloped Potatoes

GF Rothkase Bleu Cheese Scalloped Potatoes

GF Beamster's Gouda Scalloped Potatoes

GF Michigan Maple Glazed Carrots

Wheat Berry Rice long grain rice, wheat berry, spinach & tomato pasta

Stationed Dinner Package

30.95 per person / 50 person minimum

appetizer

Hummus Platter roasted tomato-basil, charred scallion hummus, roasted garlic & white bean hummus, warm pita bread

salad

GF **Farm Greens Salad** field greens, carrot & radish shreds, cucumber, local raw milk cheddar, lemon chive vinaigrette

station 1

Carved Sea Salt & Roasted Garlic Prime Rib

pan drippings demi, house steak sauce, horseradish aioli

GF Garlic Chive Smashed Potatoes

station 2

GF **Grilled Florentine Chicken** wilted spinach & feta, tomato coulis, evoo

Baked Garden Vegetable Pasta

house tomato sauce, garden vegetables, parmesan reggiano

GF **Seasonal Oven Roasted Vegetables** (fall/winter: roasted winter squashes & fennel, spring/summer: roasted summer squash & zucchini)

station 3

GF **Sliced Old Beck Honeycomb Dijon Pork Loin** seasonal chutney

GF Roasted Tomato & White Bean Quinoa

GF **Sautéed Green Beans** cipollini & cremini caps, basil butter

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BUTLER SERVICE

Includes spent grain rolls and butter.

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Salads

Caesar Salad romaine heart wedge, baby red oak, shaved parmesan reggiano, herb crouton, red onion ribbon, house caesar 2.50

GF Cherry Walnut baby lettuces, rothkase buttermilk bleu cheese, red onion ribbons, dried cherries, spiced walnuts, balsamic reduction, evoo 2.75

GF Farm Greens Salad baby red oak, green oak, lolla rossa, carrots, radish shreds, cucumbers, grape tomatoes, lemon chive vinaigrette 2.50

Panzanella & Mozzarella Salad mozzarella, peppers, grape tomatoes, focaccia croutons, olives, basil, arugula, lemon-chive vinaigrette 3.00

Arugula & Citrus Salad fennel, arugula, toasted almonds, jicama, citrus filets, dijon vinaigrette 2.75

GF Roasted Tomato & Cipollini Salad roasted tomatoes, torn basil, cipollini onions, ricotta salata, radicchio, pinenuts, lolla rossa, sea salt, evoo 3.00

GF Caprese Stack Salad vine ripe tomatoes, mozzarella, basil, arugula, balsamic reduction, evoo 3.00

Combination Plates

(pricing subject to change for side substitutions)

Petit Filet* forest mushrooms, smoked bleu cheese butter

Roasted Salmon* tomato caper relish, farm country cheddar cheese scalloped potatoes, sautéed green beans 28.95

Oregano & Cracked Pepper Roasted Chicken lemon garlic beurre blanc

Vera Cruz Style Salmon* smoked tomato coulis, roasted tomato-black bean faro, roasted asparagus 24.95

GF Roasted Striped Bass evoo

GF Filet Cut Petit New York Strip* smoked peppercorn demi, garlic-chive mashed potatoes, asparagus 26.95

Grilled Petit Flat Iron Steak* house steak sauce

Florentine Chicken wilted spinach & feta, tomato coulis, evoo, gouda scalloped potatoes, sautéed green beans 23.95

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Entrées

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GF Herb Rolled Pork Loin seasonal chutney, port wine & cider glaze, grilled asparagus, gingered sweet potato mash 16.75

8oz Beef Tenderloin* forest mushrooms, smoked bleu cheese butter, farm country cheddar cheese scalloped potatoes, sautéed green beans 31.95

GF Florentine Chicken Breast wilted spinach & feta, tomato coulis, evoo, roasted tomato-white bean quinoa 16.75

8 oz Grilled Flat Iron* house steak sauce, garlic-chive mashed potatoes, roasted baby squash 19.50

Oregano & Cracked Pepper Roasted Chicken lemon-garlic beurre blanc, sweet corn-black bean faro, roasted baby zucchini, oranges 16.75

Amber Ale Braised Pot Roast natural gravy (served table side), garlic chive mashed potato, baby rainbow carrots, horseradish pearl onions 17.75

Vera Cruz Style Salmon* smoked tomato coulis, sweet corn & black bean faro 19.95

GF Applewood Bacon Wrapped Chicken apricot cherry mostarda, gingered sweet potato mash, jade beans 16.95

Braised Pork Belly saskatoon berry barbecue sauce, wheat berry rice, roasted baby squash 16.50

Moroccan Spiced Salmon* blood orange evoo, harissa potatoes, green beans, citrus tabbouleh 19.95

GF Roasted Salmon* tomato caper relish, roasted fingerling potatoes, fennel, baby zucchini 19.95

Striped Bass* evoo, sweet corn & bacon grits, sautéed spinach 24.95

Herb Roasted Chicken Breast boursin balsamella sauce, sautéed mushrooms, garlic chive mashed potato, green beans 16.75

GF Filet Cut 8oz New York Strip* smoked peppercorn demi, roasted tomato & white bean quinoa, asparagus 24.95

Coq Au Vin Chicken Breast burgundy chicken demi, gouda scalloped potatoes, asparagus, forest mushrooms, wilted spinach 16.95

GF Petit Rack of Lamb raw honey roasted apples & figs, potato-mushroom ragout, curry roasted cauliflower 29.95

Vegetarian Entrées

Stuffed Zucchini "Boxes" roasted eggplant, bulgur wheat, onions, roma tomatoes, basil, local goat cheese, grilled asparagus-jade bean hash, red quinoa 19.50

Spinach & Basil Gnocchi sautéed spinach, roasted tomatoes, forest mushrooms, red onions, fennel, mirepoix demi 18.50

GF Root Vegetable Gratin onion rosemary cream, roasted broccoli, grilled scallions 18.50

GF Garbanzo & Green Lentil Falafel tomato chutney, curried cauliflower, herb salad 17.50

Sweet Corn & Black Bean Faro Cake smoked tomato coulis, citrus-arugula salad, grilled asparagus tips 16.50

LOCALLY
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the B.O.B.
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Gilly's

Bolzano's

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BREWERY

Monkey Bar

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DR GRINS
COMEDY CLUB

MANGIAMO!
CAFE BAR

[NICK FINK'S]

Blue Water Grill

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HOUSE

THE
GRILL
ROOM

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REDSTONE INN

bite

FLAT
iron grill

Red Jet
Cafe

Roses
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DESSERT

All pricing is per person unless otherwise noted.
All prices are subject to sales tax and a 20% gratuity.

Plated Desserts

Gilmore Collection's

New York Style Cheesecake

seasonal berry sauce, chocolate cigarette,
whipped fromage 4.95

Seasonal Berry Ripple

fresh berries, vanilla yogurt mascarpone, almond cookie,
whipped cream, chocolate crème anglaise 4.50

Triple Chocolate Mousse

dark chocolate mousse, white chocolate mousse,
raspberry sauce, chocolate shortbread,
orange whipped cream 4.50

Lemon Basil Berry Tart

seasonal berries, lemon & basil custard,
whipped fromage, basil syrup 4.95

Key Lime Tarts

cilantro whipped cream 4.95

Warm Chocolate Cake

seasonal berry puree, licor 43 cream anglaise,
cashew brittle 5.25

Dark Chocolate Caramel Tart

dark chocolate ganache, caramel anglaise,
sea salt, port wine crème anglaise 4.95

Candy Bar Tart

peanut butter nougat, pretzels, dark chocolate,
candy bar crumbles, caramel 4.95

Peanut Butter Cup

peanut butter cream, chocolate ganache,
spiced whipped fromage, peanut butter cup crumbs 4.95

Grammy's Seasonal Artisan Pies

appropriate accompaniments 5.25

Dessert Shooters

2.25 each / we suggest 2 per guest

Key Lime Shooters

key lime custard, graham cracker crumble,
cilantro whipped cream

Tiramisu Shooter

whipped chocolate mascarpone, kahlua mousse,
chocolate espresso beans, almond brittle crumble

Double Chocolate Mousse Shooter

dark chocolate, white chocolate, raspberry sauce,
crispy chocolate, crushed almond

Strawberry Shortcake Parfait

spiced short bread cookie crumble, fresh berries, basil syrup

Peanut Butter Cup Shooter

dark chocolate, peanut butter cream,
crushed peanuts, peanut butter cup crumble

PB&J Shooter

crunchy peanut butter nougat,
strawberry jelly, short bread cookie

Mini Cones

1.75 Each / We suggest two per guest

Lemon Custard Mousse Cone

fresh berries, mint

Key lime Mousse Cone

cilantro, graham cracker dust

Espresso Mocha Cone

hazelnut dust, chocolate cover espresso beans

Strawberry Mousse Cone

basil syrup, chocolate cigarette

Whipped Cheesecake Cone

fresh strawberry, chocolate shavings

Mini Tartlets & Cheesecakes

2.25 Each / We suggest two per guest

Seasonal Crumble Tartlets

seasonal fruit, appropriate accompaniments

Dark Chocolate Caramel Tartlets

dark chocolate ganache, caramel anglaise,
sea salt, liquor 43 crème anglaise

Key lime Tartlets

cilantro whipped cream

Fresh Berry Tartlets

seasonal berries, lemon & basil custard,
whipped fromage, basil syrup

Mini New York Style Cheesecake

strawberry sauce, chocolate straw

Candy Bar Tartlet

peanut butter nougat, dark chocolate,
candy bar crumbles, caramel

Peanut Butter Cup Tartlet

peanut butter cream, chocolate ganache,
spiced whipped fromage, peanut butter cup crumbs

Dessert Action Stations

Make your own Sundae Bar

vanilla bean ice cream, hot fudge, caramel,
crushed candy bars, cherries, sprinkles,
bananas, crushed nuts 5.95

Chef Attended Flambé Station.

vanilla bean ice cream, choice of one of the following
flambé desserts: bananas foster, cherries jubilee,
peach melba, brandied apples, or island pineapples 6.95
(add additional choices for .75)

HOSTED BAR

must be 21 years of age to be served

Liquor

Whisky

Bourbon

Gin

Rum

Vodka

Scotch

Tequila

Call Brands

Seagrams 7

Jim Beam

Gordon's

Bacardi

Absolut

Cutty Sark

Jose Cuervo Gold

Premium Brands

Crown Royal

Maker's Mark

Tangeray

Mt. Gay

Grey Goose

Glenfiddich

Cuervo 1800

Cordials Kahlua • Drambuie • Grand Marnier • Bailey's • Courvoisier V.S. • Frangelico • B & B

Liquor By The Bottle (Liters) Well 110.00 • Call 120.00 • Premium & Cordials 130.00

House Wines Chardonnay • Cabernet Sauvignon • Merlot • White Zinfandel 25.00 per 750ml

Half Barrel Keg Beer Domestic 225.00 - 375.00 • Imported & Special Order TBD • B.O.B's Seasonal Brews

Bottled Beer Domestic 3.50 • Premium 4.25

Additional

Non-Alcoholic Punch 35.00 / bowl

Alcoholic Sparkling Punch 85.00 / bowl

Sparkling Wine For Toasts 2.50 / glass

Soft Drinks 2.00 / glass

Coffee 1.75

Juices 2.00 / glass

Red Bull 4.75 / can

Voss Water 2.50 / bottle

Bottled Water 1.50 / bottle

Cash Bar

guests pay for their own beverages

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BREAKFAST

All pricing is per person unless otherwise noted.
All prices are subject to sales tax and a 20% gratuity.

Continental Breakfasts

priced per person

Continental Breakfast

assorted pastries, bagels, cream cheese, fruit preserves, grapes, bananas, juices, coffee, tea 6.50

Deluxe Continental Breakfast

assorted pastries, bagels, cream cheese, fruit preserves, sliced fruit platter, yogurt, granola, juices, coffee, tea 7.50

Good Start Continental Breakfast

assorted pastries, bagels, cream cheese, fruit preserves, sliced fruit platter, yogurt, granola, assorted quiche or breakfast pizza, juices, coffee, tea 10.50

Healthy Breakfast

yogurt & granola, sliced fresh fruit, banana muffins, blueberry muffins, whole grain bagels, juice, coffee, tea 6.75

Hot Breakfasts

all hot breakfasts include juice, and coffee

BREAKFAST BUFFETS

Hearty Breakfast

sliced fruit platter, egg frittata, breakfast potatoes, muffins, choice of sugar ham, applewood smoked bacon or apple maple sausages 12.75

GF Light & Quick Breakfast

sliced fruit, breakfast potatoes, assorted quiche 9.50

Southwestern

chorizo-egg tortillas, ancho sauce, braised chard, potatoes, jalapeño bacon, salsa, fresh avocado, breakfast breads 12.75

Beer Lovers Breakfast

denver style egg frittata, spent grain waffles, maple malt syrup, biscuits & local sausage gravy, hopped breakfast potatoes, applewood smoked bacon, doughnuts 13.75

PLATED BREAKFASTS

includes fresh fruit salad

GF Pipérade's

Choose one of the following:

Redskin & Buttermilk Bleu Cheese,
Natural Steak & Cremini Mushroom, Denver Style,
Applewood Bacon & Local Cheddar, Spinach & Feta,
or Smoked Sausage & Peppers 10.50

Quiche

Choose one of the following:

Applewood Bacon & Local Cheddar, Black Forest Ham
& Smoked Gouda, Loraine, Broccoli & Local Cheddar,
Rancheros, Spinach & Feta 9.50

GF Seared Spanish Omelets

potato confit, scallions, caramelized fennel, prosciutto 9.50

Chef Attended Breakfast Stations

(Add to any Breakfast buffet for 4.95)

Belgium Waffle Station 7.95

fresh berries, michigan maple syrup, whipping cream

GF Omelet Station 8.95

chef made to order omelets with choice of fillings

Breakfast Beverages

All items are based on consumption

Coffee 1.75 per person

Juice 1.75 per person

Hot Tea 1.75 each

Bottled Water 2.00 each

Red Bull 3.50 each

Canned Soda 2.00 each

Bottled Iced Tea 3.50 each

GLUTEN FREE OPTIONS GF



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MANGIAMO! CATERIA



Blue Water Grill

KIRBY HOUSE

THE GRILL ROOM

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bite

FLAT river grill

Red Jet Cafe

Roses

Roses EXPRESS

LUNCH

All pricing is per person unless otherwise noted. All prices are subject to sales tax and a 20% gratuity.

Plated Entrée Salad

Caesar Salad romaine wedge, lolla rosa, shaved parmesan reggiano, herb croutons, red onion ribbons, house caesar 6.50

GF Cherry Walnut baby lettuce, rothkase buttermilk bleu cheese, red onion ribbons, dried cherries, spiced walnuts, balsamic reduction, evoo 6.50

GF Farm Greens Salad baby red oak, green oak, lolla rossa, carrot & radish shreds, cucumbers, grape tomatoes, lemon-chive vinaigrette 5.95

Panzanella & Mozzarella Salad mozzarella, peppers, grape tomatoes, focaccia croutons, olives, basil, lemon chive vinaigrette 6.95

GF Arugula & Citrus Salad fennel, arugula, toasted almonds, jicama, citrus filet, dijon vinaigrette 5.95

GF Roasted Tomato & Cipollini Salad roasted tomatoes, torn basil leaves, cipollini onions, ricotta salata, radicchio, pine nuts, lolla rossa, sea salt, evoo 6.95

GF Caprese Salad Platter vine ripe tomatoes, mozzarella, arugula, balsamic reduction, evoo 6.95

Tabbouleh tomato, cucumbers, onion, mint, parsley, fresh lemon juice, evoo 5.95

ADD TO ANY SALAD

GF Grilled Chicken 2.50

GF Roasted Salmon* 4.95

GF Petit Flat Iron Steak* 5.95

GF Grilled Shrimp 4.95

GF Seared Tuna* 5.95

GF Striped Bass 6.95

Grilled Tempeh 3.50

Savory Pies & Quiches

Choice of one of the Grammy's Savory Pies or Quiches, includes house side salad & spent grain rolls 12.95

Tuscan italian sausage, cheese, spinach, onions, eggs

JW Rose GF Savory ground chicken, ricotta, mozzarella, eggs, spaghetti squash crust

Old Fashioned Chicken chicken, artichokes, cheese, onions, eggs

Chicken Bacon and Tomato Quiche pulled chicken, smoked bacon, tomatoes, eggs, cheese

The Gardener's Special Quiche fresh garden vegetables, cheese, eggs

GLUTEN FREE OPTIONS GF

Ask about custom lunches and meeting packages

* Grilled to order - Notice:

consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Express Lunch Buffets

(Available until 4:30pm Monday thru Friday)

Tex Mex Buffet chicken tango, braised pork, refried beans, vera crus rice, local flour tortillas, lettuce, diced tomatoes, jalapenos, cilantro sprigs, chihuahua cheese, sour cream, pico de gallo, tortilla corn chips 15.50 / (add guacamole 1.00)

Mediterranean Buffet chicken florentine, baked primavera pasta, caesar salad, tuscan green beans, house garlic bread 13.50

American Barbecue Buffet grilled barbecue chicken breast, bbq pork, molasses baked beans, confetti corn, silver dollar rolls, red skin potato salad 15.50

Asian Buffet orange chicken stir-fry & noodles, teriyaki beef stir-fry & brown rice, crispy asian salad, asian steamed buns 14.50

Deli Style Lunches

Build Your Own Deli Platters roasted beef, sugar cured ham, smoked turkey, assorted farm country sliced cheese, lettuce, tomatoes, shaved onions, house bread and butter pickles, fresh baked sliced breads, pasta salad, sun chips, fresh chocolate chip cookies 12.75

Wrapped Platter choose your favorite or a chef's combination platter of the wraps listed below, also includes pasta salad, sun chips, cookie tray (2 per person) 13.95

Box-To-Go Lunches choice of half sandwich, sun chips, pasta salad, fresh fruit, fresh chocolate chip cookie 7.95

Wraps & Sandwiches

TBA local sourdough, smoked turkey breast, avocado, provolone, old beck dijon, applewood smoked bacon, arugula

Chicken Caesar Wrap romaine, parmesan reggiano, red onions, croutons, house caesar dressing

Bang Bang Chicken Wrap crispy noodles, fresh herb salad, sweet & spicy chicken, vietnamese slaw

Shaved Ham & Cheese sugar cured ham, beamster's gouda, old beck extra sharp mustard, shaved apple salad

Cherry Walnut Chicken Salad Wrap michigan dried cherries, grilled chicken breast, red onions, candied walnuts, balsamic vinaigrette, baby farm greens

Seafood Salad Wrap lobster, crab & shrimp salad, avocado, citrus roasted fennel, arugula salad

BLT Sandwich 6 grain organic bread, vine ripe tomatoes, farm country raw milk cheddar, applewood smoked bacon, arugula & frisee, and mustard vinaigrette

Curried Chicken Salad Wrap marinated garbanzo bean salad, pita wrap

BACKYARD BARBECUES

Buffets include two entrées, two sides, jalapeño cornbread biscuits, cookies, disposable dinnerware and country time lemonade. Grill rental will be added to final bill. All pricing is per person unless otherwise noted. All prices are subject to sales tax and a 20% gratuity. Menu is available Mid-May to early October or until weather permits.

Grilled Entrées One 14.95 / choice of two
Gilmore Collection Steak Burgers*
Frank's Beer Braised Brats with peppers & onions
Delski's Italian Sausages
4-1 Vienna Beef Franks
 GF **Marinated Chicken Breast** caesar or barbecue
House Veggie Burgers

Grilled Entrées Two 18.95 / choice of two
 GF **Grilled Pork Chop**
 ½ **Rack of Baby Back Ribs** root beer barbecue
 GF **Grilled Beef Brisket**
6oz USDA Choice Flat Iron Steaks* house steak sauce
8oz Filet Cut NY Strips* (Add 4.50)
Grilled Beef Tenderloin* house steak sauce
 add 8.00 per person (minimum of 30 ppl)

Street Vender Large Satays 16.75 / choice of two
Middle Eastern Lamb Skewer tatziki sauce, tabbouleh, pita bread
Singapore Chicken Satay red chili sauce
Thailand Orange Strawberry Shrimp Satay chili cilantro peanut sauce
Korean Kalbi Pork satay kogi barbecue
 GF **Chili lime Chicken Satay** salsa verde
 GF **Local Pork & Fennel Sausage Skewer** basil aioli
Green Tea & Citrus Chicken Skewer thai peanut sauce
Kefta Kebabs tomato chutney

Salads & Sides
 add an additional side for 2.50

GF **Farm Greens Salad** baby red oak, green oak, lolla rossa, carrot & radish shreds, cucumbers, grape tomatoes, lemon-chive vinaigrette
Chef's Pasta Salad cavatappi pasta, fresh garden vegetables, local cheese, light vinaigrette
Loaded Potato Salad red skin potatoes, applewood bacon crumbles, chives, cheddar cheese, onions, sour cream dressing
 GF **New Potato Salad** roasted garlic, grape tomatoes, pea pods, fresh rosemary, arugula, balsamic dressing
 GF **Summer Salad** cucumbers, tomatoes, red onions, toasted caraway, greens, light vinaigrette
 GF **Fresh Fruit Salad** melon, pineapple, local berries, grapes, mint
 GF **Grilled Vegetables** grilled eggplant, zucchini, squash, red peppers, green peppers, red onions, basil butter
 GF **Grilled Corn on the Cob** melted butter
Tabbouleh
 GF **Watermelon Slices**
Molasses Baked Beans
House Mac & Cheese
Tortilla Chips and Fresh Salsa

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Wood Fired Pizza Cart
 9.50 per pizza - 50 pizza minimum / 150.00 culinary fee applies
 Choice of three meats, two sauces, and seven toppings

Meats pepperoni, frank's italian sausage, delski's andouille, grilled chicken breast, applewood smoked bacon, pulled pork, sugar cured ham

Sauces rustic tuscan red sauce, basil pesto, chipotle barbecue, garlic herb oil, alfredo

Toppings fresh spinach, green peppers, cremini mushrooms, red onions, basil, fresh tomato, pineapple, black olives, slow roasted tomatoes, roasted garlic, fresh asparagus, artichokes (add .50 per person)
 fresh mozzarella (add .50 per person)

Pig Roast 13.50
 (150.00 roaster rental will be applied to invoice, Min. of 50 people)

Big B Whole Hog roasted over applewood
Corn Bread Biscuits
Choice of Three Sides
Roasted 8 Cut Chickens add 4.50 per person

New England Clam Boil 36.50
Cherry Neck & Little Neck Clams
Head on White Shrimp
Crab Claws
Grilled Sea to Table Seasonal New England Catch (Species will vary)
Corn on the Cob
Marble Potato
Farm Greens Salad
Cheddar Biscuits
Add Lobster (MP)

Picnic Style Desserts
Classic Shortcake Bar fresh strawberries, blueberries, peaches, whipped cream, buttermilk biscuits 4.95
Cast Iron Skillet Cobbler assorted fruits, whipped cream 4.95
Palazzolo's Mini Seasonal Gelato 5.95
Cranes' Orchard Fruit Pies 5.25
Grammy's Artisan Pie Company 5.25
Fresh Baked Cookie & Brownies 2.25
Rice Crispy Treats 2.25

Picnic Beverages
Iced Tea 1.75 per person
Country Time Lemonade 1.75 per person
Bottled Water 2.00
Bottled Iced Tea 3.50
Red Bull 3.50
Canned Soda's 2.00
Ice chest for your beverages 25.00

GLUTEN FREE OPTIONS GF

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QUINCEANERA MENU

All pricing is per person unless otherwise noted.

All prices are subject to sales tax and a 20% gratuity.

PACKAGE #1 \$15.00 includes choice of one salad, two sides and one entrée

PACKAGE #2 \$19.95 includes choice of one salad, two sides and two entrées

PACKAGE #3 \$22.95 includes choice of two salads, three sides and two entrées

Appetizers

(priced per person)

GF Farm Market Crudités

baby carrots, celery, radishes, grape tomato, cauliflower, broccoli, cucumber, lemon thyme hummus 2.25

Corn Tortilla Platter

salsa verde, pico de gallo, guacamole 2.50

Warm Queso Dip

blue tortilla chips 2.50

Maize & Black Bean Salsa

blue maize chips 2.00

Mini Chicken Tango Taco

tango chicken, herb salad, queso fresco 2.50

Achiote Shrimp Shooter

fresh avocado, pico de gallo, achiote spiced shrimp, corn tortilla crisp 2.50

Sweet Corn Chicken Salad Cups

black bean phyllo cups, cilantro 2.25

Mini Beef Barbacoa Tortas

avocado, grilled jalapeños, chihuahua cheese, tomatoes 2.50

Salads

GF Three Bean & Scotch Bonnet Pepper Salad

black beans, pinto beans, rattlesnake beans, applewood bacon, scotch bonnet chilis, cilantro, chives, green chilis, spanish onions, salsa verde

GF Cherry Tomato Tossed Salad

cherry tomatoes, avocados, sweet corn, pinto beans, red peppers, organic greens, lemon-cilantro vinaigrette

GF Texas New Potato Salad

redskin potatoes, corn, bacon, chives, jalapeños, sweet red peppers, cilantro, pinto beans, chipotle vinaigrette

Southwestern Pasta

corn, spanish onions, jalapeños, sweet red peppers, queso fresco, scallions, red beans, cilantro, pico de gallo

GF Chickpea & Avocado Salad

chickpeas, avocados, arugula, red peppers, black beans, tortillas, corn, tequila lime vinaigrette

Sides

GF Sautéed Rattlesnake Beans

rattlesnake beans, sweet corn, peppers, cilantro, fire roasted tomatoes, chili lime butter

GF Garlic Chive Mashed New Potatoes

GF Calabasitas

zucchini, summer squash, black beans, corn, peppers, garlic

Santa Fe Rice

tomatoes, black beans, peppers, cilantro, chives

GF Onion & Pepper Sauté

GF Grilled Vegetables

summer squash, zucchini, onions, peppers, corn coblets

Acapulco Rice

red rice, cheddar, corn tortillas

GF Glazed Sweet Potatoes

GF Sliced New Potatoes

red peppers, chive & cilantro butter

Braised Black Beans

white onions, cilantro, jalapeños

Entrées

GF Achiote Roasted Chicken Quarters

GF Cilantro Lime Marinated Chicken

roasted tomato salsa

GF Braised Beef Asada

salsa verde

Chicken Tango

flour tortilla

Sweet Chili & Tomatillo Braised Pork Shoulder

flour tortilla

Adobo Rubbed Pork Loin

fresh cilantro, jalapeño-onion relish

Arroz con Pollo

traditional braised chicken & rice

GLUTEN FREE OPTIONS



QUINCEANERA MENU

All pricing is per person unless otherwise noted.

All prices are subject to sales tax and a 20% gratuity.

1 Station: 15.00 / 2 Stations: 25.00 / 3 Stations: 35.00

Chef Carnitas Station

Pork Carnitas

masa tortillas, cilantro, minced onions, jalapeños, fresh sour cream

GF Three Bean & Scotch Bonnet Pepper Salad

black beans, pinto beans, rattlesnake beans, applewood bacon, scotch bonnet chili peppers, cilantro, chives, green chilis, spanish onions, salsa verde

GF Glazed Sweet Potatoes

GF Calabasitas

zucchini, summer squash, black beans, corn, peppers, garlic

Chef Attended Fajita Station

Chili Lime Chicken

peppers & onions, flour tortillas, fresh sour cream

Santa Fe Rice

tomatoes, black beans, peppers, cilantro, chives

GF Cherry Tomato Tossed Salad

cherry tomatoes, avocados, sweet corn, pinto beans, red peppers, organic greens, lemon-cilantro vinaigrette

GF Sliced New Potatoes

red peppers, chives, cilantro butter

Chef Attended Taco Station

Meats

(choose one)

chicken tango, braised pork or beef barbacoa

Shells

tostadas, fresh masa tortillas, flour tortillas,

Toppings

roasted tomato salsa, chihuahua cheese, lettuce, jalapeños, onions, sour cream

Southwestern Pasta

corn, spanish onions, jalapeños, sweet red peppers, queso fresco, scallions, red beans, cilantro, pico de gallo

Braised Black Bean

white onions, cilantro, jalapeños

Acapulco Rice

red rice, cheddar, corn tortillas

GLUTEN FREE OPTIONS **GF**

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RETRO 80'S BUFFET MENU

All pricing is per person unless otherwise noted

All prices are subject to sales tax and a 20% gratuity

16.95 per person

choose two entrées, two sides & one salad • additional entrée 3.50 • additional side 2.00

Appetizers

Kettle Chips & French Onion Dip 1.50

GF **Farm Market Crudités** 2.25
baby carrots, celery, radishes, grape tomatoes,
cauliflower, broccoli, dill dip

Domestic Cheese & Cracker Tray 3.00
cheddar, swiss, havarti, provolone,
bleu cheese, multi-grain crackers

Salads

Garden
garden vegetables, croutons, cheddar cheese,
buttermilk ranch dressing, italian dressing

Caesar
romaine hearts, croutons, shaved parmesan reggiano,
red onion ribbons, traditional caesar dressing

Pasta Primavera Salad
campanelli pasta, garden vegetables, creamy italian vinaigrette

GF **Potato Salad**
new potatoes, bacon, cheddar, chives, sour cream dressing

GF **Ambrosia Salad**
mandarin oranges, pineapple, cherries, coconut,
grapes, almonds, whipped dressing

Side Dishes

add an additional side for 2.00pp

GF **California Medley**
broccoli, cauliflower, baby carrots

GF **Corn O'Brian**
diced red & green peppers,
red onions, cilantro butter

GF **Green Beans Almondine**
almonds, basil butter, red onions

Broccoli & Cauliflower Gratin
cheese sauce, panko crumbs

GF **Rosemary Roasted Redskins**
sea salt, evoo

Rice Pilaf

Entrées

Disassembled Chicken Cordon Bleu
crispy ham, swiss dijon sauce

Meatloaf
tangy barbecue sauce

GF **Burgundy Beef Tips**
colusari red rice

Beef Stroganoff
egg noodles

Chicken Picatta
lemon, butter, capers

Fettuccine Alfredo
mushrooms, pinenuts, basil

Macaroni & Cheese
four cheese blend

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CATERING & SPECIAL EVENTS

We regularly work with and receive preferred packages and pricing from the following DJ services

EXTREME CREATIVE ENTERTAINMENT

616.502.9503 / www.xtremece.com

MOMENTS IN TIME

616.334.3110 / www.mitdj.com

MUSIC HOST PRODUCTIONS

Rick Ruether - 616.459.1204

www.musichostentertainment.com

DANCE TRACKS

616.844.1010 / www.dacetracksdj.com

OUR LOCAL FARMERS & PRODUCERS

Ingraberg Farms – Rockford MI
Big B Hog Farms – Cedar Springs MI
Farm Country Cheese House – Lakeview MI
Van Solkema's Produce Farms – Byron Center MI
Crane's Orchard – Fennville MI
Grammy's Artisan Pies – Holland MI
Vertical Paradise – Caledonia MI
Trillium Farms – Grand Haven MI
Post Farms – Rockford MI
Frank's Market – Grand Rapids MI
Delski's Prime Meats – Kentwood MI
Allendale Meat Market – Allendale MI
Byron Center Meats – Byron Center MI
Ida's Pastries – Jenison MI
Van's Bakery – Grand Rapids MI
Margie's Doughnuts – Grand Rapids MI
Zingerman's – Ann Arbor MI
McClure's Pickles – Detroit MI
Rothkase Creamery – Wisconsin
Robinette's Orchard – Grand Rapid MI
Miller Amish Chicken Farms – Ohio
AJ Haarsma Apiaries – Grand Rapids MI
Michigan Turkey Producers co-op
Michigan Trout Farmers co-op
Michigan Herb Growers co-op
Michigan Maple Produces co-op
Reny Picot Cheese House – South Haven
Traverse City Cherry Growers co-op
Palazzolo's Gelato – Fennville MI
B.O.B.'s House of Brew – Grand Rapids MI

And all other Local co-op farmers that make it possible to do what we do.

LOCALLY
GROWN

the B.O.B.
OTTAWA TAVERN



Gilly's

Bolanino's

B.O.B.'S
BREWERY

Monkey B&B

eve



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COMEDY CLUB

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LET'S EAT

[NICK FINK'S]
EST. 1988

Blue Water Grill

KIRBY
HOUSE

THE
GRILL
ROOM

K₂

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REDSTONE INN

bite

FLAT
river grill

Red Jet
Cafe

Roses

Roses
EXPRESS