



Catering Menu

Thank you for choosing the Public Museum as the venue for your special event. We appreciate the opportunity to serve you.

The following is intended to provide a representation of our available menu options. We welcome special requests and the opportunity to provide creative and unique dishes, and would be delighted to work with you to provide a customized menu.

Our Hospitality & Convention Services team prides itself on providing a full-service solution for your needs. If you require assistance in any aspect of your event, just ask! We are here to help.

We look forward to working with you.

A handwritten signature in black ink, appearing to read "Hans Doki".

Hans Doki
Executive Chef

A handwritten signature in black ink, appearing to read "Jim Ackerman".

Jim Ackerman
Catering Manager

Grand Rapids Public Museum
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catering policy

1. Published prices are subject to change without notice until a Catering Agreement is made.
2. Catering Menu Prices include in-house China, Glassware, Silverware, Standard Linen and Skirting for food stations and guest tables.
3. All menu selections must be finalized at least 30 days prior to the event date.
4. There is a \$1.25 per person service fee for all desserts/sweets brought in to the Van Andel Museum Center that the Museum Catering does not supply. If you would like your guests to choose their entrée, a \$2.50 Entrée Choice Option will be added per person. You may choose your own baker or bakery for your wedding cake, but they must come from a licensed kitchen.
5. The Catering Agreement requires a deposit of \$500. No Catering Agreement can be made until the Facility Use Rental Agreement has been signed and the rental deposit has been paid. **The Catering Deposit is non-refundable.**
6. A Guaranteed Number of Guests must be made at least ten (10) days before your event. **Payment in Full must be made at the time of the Guaranteed Number.** This number cannot be reduced. We are not responsible for food or services over the Guaranteed Number of Guests. If no final number is given, you will be charged for the original number indicated on the Catering Agreement.
7. All events are subject to a 100-person minimum. If minimum number is not met, client will be expected to pay menu price for 100 guests.
8. A service charge of twenty-one percent (21%) will be applied to all food services. A charge of six percent (6%) State of Michigan Sales Tax will be applied to all food, services and rentals.
9. Due to increased credit card expenses, credit card purchases will be subject to a 2.5% service charge.
10. Kent County Health Department Regulations do not allow any food or beverages from an event to be taken off the premises.
11. The Museum cannot be responsible for the quality or temperature of food due to client delays.
12. The Public Museum is happy to provide a food tasting for your upcoming wedding reception. The tasting is limited to four guests. Additional guests are welcome, but are subject to a \$30.00 per person fee, plus 21% service fee and 6% sales tax. Please contact the Catering Manager for specific food tasting times.

All Proceeds Benefit and Support the Programs and Activities of the Public Museum.

Continental Breakfasts

Donuts and Coffee ♦ *3.75 per person*

Fresh Donut Assortment ♦ Fresh Brewed Colombian Coffee

Eye Opener ♦ *5.25 per person*

Chef's selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns
Assorted Juices ♦ Fresh Brewed Colombian Coffee

Continental Sweeper ♦ *8.25 per person*

Fresh Assorted Bagels and Spreads ♦ Seasonal Fruit Display ♦ Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes and Sticky Buns ♦ Assorted Juices ♦ Fresh Brewed Colombian Coffee

Full Breakfast Buffets

30 Person Minimum

Michigan Barrel Factory Breakfast ♦ *10.95 per person*

Farm Fresh Scrambled Eggs ♦ Hickory Smoked Bacon ♦ Sausage Links ♦ Herbed Potato Pancakes with Sour Cream ♦ Seasonal Fresh Fruit ♦ Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns ♦ Assorted Juices ♦ Fresh Brewed Colombian Coffee

The Newcomers Buffet ♦ *12.95 per person*

French Toast with Real Maple Syrup ♦ Farm Fresh Scrambled Eggs with Herbs & Boursin Cheese ♦ Hickory Smoked Bacon ♦ Sausage Links ♦ Herbed Potato Pancakes with Sour Cream ♦ Seasonal Fresh Fruit ♦ Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns ♦ Assorted Juices ♦ Fresh Brewed Colombian Coffee

The Grand River Awakening ♦ *15.95 per person*

Whole Smoked Atlantic Salmon ♦ Capers, Chopped Tomatoes, Eggs and Red Onion with Horseradish Sauce ♦ Bagels and Cream Cheese Spreads ♦ French Toast with Real Maple Syrup ♦ Farm Fresh Scrambled Eggs with Fresh Herbs & Boursin Cheese ♦ Hickory Bacon ♦ Sausage Links ♦ Herbed Potato Pancakes with Sour Cream ♦ Seasonal Fresh Fruit ♦ Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns ♦ Assorted Juices ♦ Fresh Brewed Colombian Coffee

Served with

Coffee and Your choice of Iced Tea or Lemonade

Add a Dessert Tray of Gourmet Cookies, Brownies and Dessert Bars ♦ *2.00 Per Person*
30 Person Minimum

Salmon Provencale ♦ *12.50 per person*

Four-ounce Filet of baked Salmon topped with sautéed garlic, tomatoes, Kalamata olives, Chablis and Olive oil served with rice and fresh seasonal vegetable and green salad

Chicken Piccata ♦ *11.95 per person*

Breast of Chicken seasoned in Egg Batter, Sautéed with fresh Lemon juice, Capers, and White Wine Sauce served with Parsley Buttered Linguini, Brandied carrots and Green Salad

Wiener Schnitzel ♦ *\$12.50 per person*

Breaded and Pan-fried Veal Cutlets. Served with Sautéed Sweet Red Cabbage and German Potato Salad

Lasagna ♦ *9.95 per person*

Choice of Meat or Vegetable served with Classic Caesar Salad and Warm Garlic Bread

Quiche ♦ *8.95 per person*

You create it; we make it! Served with Fresh Fruit and Blueberry Muffin

Individual Salads

Each Served with a Fresh Baked Roll

Ahi Tuna and Mango Salad ♦ *10.95 per person*

Seared Ahi Tuna Served on a Bed of Field Greens with Avocado, Mango, Cucumber, and a Cilantro Vinaigrette.

Harvest Chicken Salad & Fresh Fruit ♦ *7.95 per person*

Classic Luncheon Salad with a Special Michigan Flavor! Chicken blended with Dried Traverse City Cherries, Granny Smith Apples and Real Mayonnaise. Served with Seasonal Fresh Fruit.

Maytag Blue Cheese Cobb Salad ♦ *7.95 per person*

Romaine lettuce with Maytag Bleu Cheese, Tomatoes, Bacon, hard-boiled eggs, Diced Chicken, onions and walnuts. Served With Tomato-Basil Dressing.

Classic Chicken Caesar Salad *7.95 per person*

Warm Breast of Chicken served on a bed of romaine Lettuce, accompanied with Grape Tomatoes, Kalamata Olives and fresh Grated Parmesan Cheese.

buffet lunches

Served with

Coffee and Your choice of Iced Tea or Lemonade
Classic Display lets you create your own lunch plate
9.95 Per Person ♦ 30 Person Minimum

Assorted Premium Sliced Meats

Smoked Turkey ♦ Honey Ham ♦ Roast Beef

Assorted Condiments

Swiss Cheese ♦ Cheddar Cheese ♦ Lettuce, Tomato & Onion ♦ Mayonnaise & Mustard

Breads

Assorted Rolls ♦ Kaisers ♦ White, Wheat & Rye Bread

Salad Options ♦ choose two

Cole Slaw
Fresh Fruit Salad
Pasta Salad
Tossed Salad
Spinach Salad
Caesar Salad
Potato Salad

Assorted Gourmet Cookie Platter

Chocolate Chunk ♦ White Chocolate Macadamia Nut ♦ Oatmeal Raisin

snacks & breaks

Drigg's Diversion ♦ *4.95 per person*

Giant Gourmet Cookies ♦ Individual Bags of Chips & Pretzels ♦ Colombian Coffee ♦ Assorted Canned Sodas
Bottled Water

WHODUNIT? ♦ *5.95 per person*

Triple Chocolate Chunk Brownies ♦ Giant Gourmet Cookies ♦ Individual Bags of Chips & Pretzels
Colombian Coffee ♦ Assorted Canned Sodas ♦ Bottled Water

Lindbergh's Table ♦ *7.95 per person*

Fresh Fruit Basket ♦ Snack Size Yogurt ♦ Triple Chocolate Chunk Brownies ♦ Giant Gourmet Cookies
Individual Bags of Chips & Pretzels ♦ Colombian Coffee ♦ Assorted Canned Sodas ♦ Bottled Water

Flavored Coffee Bar ♦ *2.50 per person*

Freshly Brewed Colombian and Decaffeinated Colombian Coffee with Flavored Syrups

A la Carte Snack & Beverage Fare

Bottled Water ♦ *1.50*

Canned Sodas ♦ *1.50*

Assorted Juices ♦ *1.75*

Hot Tea ♦ *1.50*

Gourmet Iced Tea ♦ *1.50*

Fresh Brewed Colombian Coffee ♦ *1.50*

Milk – Chocolate or White ♦ **2.00**

Above Items are priced per Item

Giant Gourmet Cookies ♦ *1.50*

Potato Chips & Pretzels ♦ *1.25*

Individual 4 oz. Yogurt ♦ *1.75*

Grand Muffins ♦ *1.75*

Bagels and Cream Cheese ♦ *1.75*

Granola Snack Bars ♦ *1.00*

Snack Mix ♦ *1.00*

Triple Chocolate Chunk Brownies ♦ *1.75*

Basket of Seasonal Whole Fruit ♦ *15.00*

Sold per dozen

hors d'oeuvres

Iced White Shrimp ♦ *2.50 per piece*

Served with Fresh Lemon and Zesty Cocktail Sauce

Coconut Shrimp ♦ *2.75 per piece*

Flash-fried; accompanied by a Piña Colada Dipping Sauce



Caribbean Mussels ♦ *1.50 per piece*

Imported from Prince Edward Island, Canada. Steamed then Chilled and Mounted with Pineapple-Mango Chutney

Crab Claws ♦ *3.00 per piece*

Served with Lemon and Honey Dijon Mustard Sauce

Oysters on the Half Shell ♦ *2.00 per piece*

Chesapeake Bay Blue Point Half Shell Oysters, with Lemon, Cocktail and Tabasco Sauce



Stilton Mousse ♦ *2.50 per piece*

Stilton Bleu Cheese Mousse Served on Poached Pear

Fresh Seasonal Fruit Display ♦ *3.50 per person*

A bright and bountiful display of Fresh Seasonal Fruits

Fresh Fruit Skewers ♦ *2.25 per piece*

Ripe and Juicy Pineapple, Strawberries & Melons artfully displayed on Bamboo Skewers

Miniature Beef Wellingtons ♦ *2.50 per piece*

Choice Beef Tenderloin with Mushroom Duxelles wrapped in Puff Pastry Presented on a Pool of Hollandaise Sauce

Escargot Maitre d'hôtel ♦ *.75 per piece*

These classic Escargots are Smothered with Garlic Herb Butter and Toast Squares

Oysters Rockefeller ♦ *2.25 per piece*

Fresh Chesapeake Bay Blue Point Oysters topped with Bacon, Spinach, and Hollandaise Sauce

Meat Balls ♦ *1.25 per piece*

BBQ, Sweet & Sour or Swedish Style

Honey Stung Chicken Drumettes ♦ *1.75 per piece*

Barbecued in Hot Sauce (or Plain). Served with Celery Crudités and Bleu Cheese Dressing

Domestic & Imported Cheeses ♦ *4.25 per person*

Elegantly displayed on Marble Platters with Gourmet Crackers



hors d'oeuvres

Fresh Vegetable Crudités Served with Dill Sauce, Red Pepper Humus and Pita Bread ♦ 3.50 per person

Crisp Garden Vegetables with a Middle Eastern Flair

Miniature Croissants ♦ 2.00 per piece

Tuna, Chicken, Crabmeat Salad, Shaved Roaster Turkey or Honey Ham

Asparagus, Tomato & Onion Bruschetta ♦ 2.00 per Piece

A Delight on slices of Baguette with Fresh Mozzarella

Egg Rolls ♦ 1.75 per piece

With Sweet & Sour and Teriyaki Sauce

Stuffed Mushroom Caps ♦ 2.25 per piece

House-Made with Seafood, Sausage or Spinach



Hawaiian Bruschetta ♦ 2.00 per piece

Coconut Crusted Artichoke & Chicken on French Baguette Rounds

Miniature Quiche ♦ 1.75 per piece

Assorted Fillings

Bacon Wrapped Scallops ♦ 2.25 per piece

Served with a Lemon and Caper Beurre Blanc Sauce

Maryland Crab Cakes ♦ 2.25 per piece

Silver Dollar Sized Crab Cakes Served with a Dijon Mustard Sauce

Chicken Satay ♦ 2.75 per piece

Skewered Chicken Tenderloin Served with a Thai Peanut Sauce

Spanakopita ♦ 2.00 per piece

Phyllo with Spinach, Feta Cheese and Egg



As you enjoy the Museum's featured A - Z exhibits, we invite you to sample these offerings from our collections

Served with

Your choice of S alad, S easonal Fruit S orbet, C hoice of S tarch and Vegetable, Freshly Baked A rtisan B reads, Butter and C offee S ervice

B /is for Beef

Beef Wellington ♦ *25.95 Per Person*

Four-ounce Filet Mignon topped with Mushroom Duxelle and wrapped in Puff Pastry, served with Raspberry Bordelaise



Tournedos Au Poivre ♦ *36.95 Per Person*

Two four-ounce Medallions of Prime Beef Tenderloin Marinated in Olive Oil and Garlic, Rolled in Rock Salt and Cracked Black Peppercorns, served with Merlot Demi Glaze

New York Strip Steak "Diane" ♦ *28.95 Per Person*

New York Strip Steak Grilled to Perfection! Topped with sautéed Sweet Bell peppers, Onions, Mushrooms, and Demi Glaze

Stone-Ground Delmonico ♦ *30.95 Per Person*

Bone-In Delmonico Crusted in Stone-Ground Mustard, Grilled and Finished with Reduced Balsamic Vinegar

C /is for Combination Plate

Filet and Lobster ♦ *42.95 Per Person*

Four-ounce Filet Mignon topped with a Morel Demi Glaze accompanied by a four-ounce Broiled North Atlantic Cold Water Lobster Tail, and Melted Garlic Herb Butter for dipping

Filet & Shrimp ♦ *35.95 Per Person*

Four-ounce Filet Mignon topped with a Morel Demi Glaze, Nestled with Four Jumbo Shrimp

Filet & Salmon ♦ *32.95 Per Person*

Four-ounce Filet Mignon topped with a Morel Demi Glaze paired with a four-ounce Almond Crusted Atlantic Salmon Filet

Filet & Chicken ♦ *30.95 Per Person*

Four-ounce Filet Mignon topped with Morel Demi Glaze accompanied with a Breast of Chicken En Croûte with Béarnaise



Three Medallions ♦ *30.95 Per Person*

Three Entrees in One Exquisite Dinner! Beef Tenderloin with a Morel Demi Glaze - Pork Tenderloin with Apple-Cranberry Chutney - Salmon Filet with classic Béarnaise Sauce.

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef

F/Is for Fish

Salmon with Dill Cream Sauce ♦ 20.95 Per Person

Six-ounce Salmon Filet with Fresh Dill, Cream and Sherry Wine

Whitefish A la Morel ♦ 20.95 Per Person

Boneless, Skinless Whitefish Filet Topped with Morel Mushroom Cream Sauce

Mango Mahi Mahi ♦ 22.95 Per Person

Mahi Mahi Filet Broiled and Served with a Mango Lime Sauce, Garnished with Toasted Almonds

Citrus Sword Fish ♦ 25.95 Per Person

Sword Fish Steak Broiled and Finished with a Reduction of Riesling and Lemon

P/Is for Poultry and Pork

Chicken Marsala ♦ 20.95 Per Person

Tender Breast of Chicken with a Marsala Wine and Mushroom Sauce

Chicken Piccata ♦ 20.95 Per Person

Chicken Breast Seasoned in Egg Batter, Sauteed with Fresh Squeezed Lemon Juice, Capers, and White Wine Sauce



Boursin Mushroom Half Capon ♦ 20.95 Per Person

This Plump and Juicy Fowl is stuffed with Mushroom Duxelle, brushed with Olive Oil then rubbed with Sea Salt, Pepper & Rosemary

Chicken Cordon Blue ♦ 20.95 Per Person

Roasted Breast of Chicken stuffed with Honey Smoked Ham and Swiss Cheese. Served with a Shallot Cream Sauce

Apricot Chicken ♦ 20.95 Per Person

Breaded Chicken Breast Finished with Apricots and Pecans

French Bone-In Pork Rib Chop ♦ 20.95 Per Person

Thick Cut Pork Chop Grilled and Served with a Pineapple Chipotle Sauce

Maple Glazed Pork Loin ♦ 20.95 Per Person

Hand Rubbed with Smoked Paprika, Thyme, Sea Salt, and fresh Cracked Pepper



V/is for Vegetarian

 Cheese Ravioli Sicilian Style ♦ 20.95 Per Person

Pasta Pillows stuffed with Ricotta, Mozzarella and Parmesan Cheeses, Tossed with a Sauce of Portabella Mushrooms,SCALLIONS, Cherry Tomatoes, and Balsamic Vinaigrette.

• *Pasta Dishes do not Include Starch and Vegetable*

Stuffed Portabella Mushroom ♦ 20.95 Per Person

Roasted Mushroom Cap stuffed with Ratatouille (eggplant, zucchini, garlic, tomatoes, celery, carrots and fresh Herbs sautéed in Olive Oil). Drizzled with a reduction of Balsamic Vinaigrette

buffet dinners

Served with

Freshly Baked Artisan Breads, Butter and Coffee Service

\$24.95 per person.

Minimum 100 people

Salad ♦ select one

Field Greens ♦ With Tomatoes, Cucumbers, Onions and Raspberry Vinaigrette Dressing

Asparagus Caprese ♦ Blanched Asparagus served with Fresh Mozzarella Cheese, Tomato, Red Onion and Balsamic Vinaigrette Dressing

Spinach ♦ Served with Pecans, Strawberries, Mandarin Oranges and Raspberry Vinaigrette Dressing

Bibb Lettuce ♦ Served with Bacon, Walnuts and Ranch Dressing, garnished with an Edible Orchid

Arugula and Pear ♦ Tender Arugula with Bell Peppers, Poached Pears and Parmesan Shavings with Dijon Vinaigrette.

Entrees ♦ select two

Chicken Piccata

Apricot Chicken

Chicken Marsala

Chicken Cordon Bleu

Balsamic Salmon

Jalapeno Citrus Tilapia

Three Cheese Manicotti

Lasagna

Apple Cranberry Stuffed Pork Loin

Ancho Chile Pork Loin

Braised Eye of Round

Roast Beef with Demi Glaze

Herb & Garlic Crusted Prime Rib*

Rosemary-Zahtar Marinated Leg of Lamb*

Roasted Pork Loin*

Sage Rubbed Turkey Breast*

**Chef Carved ~ extra \$3.00 per person*

Starches ♦ select two

Oven Roasted Spring Potatoes

Roasted Garlic Mashed Potatoes

Au Gratin Potatoes

Basil Buttered Penne Pasta

Artichoke and Bowtie Pasta

Pesto Cream Rotini

Peppercorn Spätzle

Wild Rice Blend

Risotto

Vegetables ♦ select two

Green Beans Almandine

Alfredo Glazed Sugar Snap Peas

Corn O'Brien

Honey Glazed Carrots

Asparagus Spears

Chef's Fresh Seasonal Selection



food station fare

Guests Move from Table to Table in this Sampling Dinner, Sampling the Food and Mingling with Other Guests. At least 3 Food Stations Must be Purchased; They May Not be Purchased Alone or Separately. All Food Station Events Include Crepes Suzette and a Coffee Station at no Additional Cost.

Minimum 100 people

Oktoberfest by Chef Hans ♦ 9.95 Per Person

Our House Specialty! Let our Executive Chef provide you with a sampling of tastes from his native Austria. Mahlzeit!

Wiener Schnitzel ♦ Breaded and Pan Fried Veal Cutlets

Sauerbraten ♦ Braised Round of Beef with Burgundy, Red Wine Vinegar, Oranges, Lemons & Vegetables

Rotkraut ♦ Sweet Red Cabbage with Apples and Onions

Spaetzle ♦ Buttered German Drop Pasta.

Knoedels ♦ Traditional German Bread Dumpling

Wild Game Station ♦ 12.95 Per Person

Hunters Antipasto Display ♦ Smoked Wild Boar and Venison Sausages ♦ Salami ♦ Ham ♦ Provolone Cheese

Slow cured Breast of Duck and Pheasant ♦ Marinated Artichokes Hearts ♦ Marinated Mushrooms

Fresh Mozzarella ♦ Assorted Olives ♦ with Gourmet Crackers and Bagel Chips

Venison Stew ♦ Slow cooked to perfection with fresh Vegetables and Cranberries

Baked Breast of Quail ♦ Stuffed with Pine Nuts and Wild Rice

Wild Mushroom and Sundried Tomato Penne ♦ Buttered and seasoned with Fresh Herbs.

Baked Acorn Squash ♦ Brown Sugar and Honey Glazed

Campau Square Fish Market ♦ 12.95 Per Person

Coquilles St. Jacques ♦ Sautéed Table Side lanced with Shallot Cream Sauce and served in a Glass on piped Garlic Basil S mashed Potatoes

Crab Cakes Moutard ♦ Mouth Watering Crab Cakes served on a Pool of Dijon Mustard Sauce

Whole Smoked Atlantic Salmon ♦ Artfully Displayed Capers, Chopped Tomatoes, Eggs and Red Onion with Horseradish Sauce and Gourmet Crackers

Johan's Carving Station ♦ 11.95 Per Person

select two

Slow Roasted Prime Rib ♦ Seasoned with Fresh Herbs & Garlic with Au Jus and Horseradish Cream Sauce

Roasted Pork Loin ♦ Seasoned with Paprika and Thyme Served with a Pork Glaze and Apple Salsa

Leg of Lamb ♦ Roasted to Medium Rare. Crusted with Zahtar, Garlic and Olive Oil. Served with Mint Jelly and a Rosemary Sauce

Breast of Turkey ♦ Oven-roasted, Rubbed with Garlic & Sage and Served with Velouté and Pineapple Chutney
Served With an Assortment of Dinner Rolls

All prices subject to 21% Service Charge and 6% Sales Tax  House specialties recommended by our Chef

food station fare

Gourmet Mashed Potato Bar ♦ 8.95 Per Person

Mashed Sweet, Garlic and Purple Potatoes. Served in a Glass with an Assortment of Toppings
Homemade Beef, Chicken & Alfredo Sauce ♦ Crumbled Bacon ♦ Sautéed Mushrooms ♦ Broccoli Florets
Sour Cream ♦ Butter ♦ Olives ♦ Shredded Cheddar ♦ Green Onions ♦ Tri-Colored Peppers
A Great Addition to Any Carving Station!

Asian Station ♦ 9.95 Per Person

Served in Chinese take-out boxes with Chopsticks!

Chicken Hoison Stir Fry ♦ White Meat Chicken and Crisp Vegetables Tossed with a Chinese Barbecue Sauce
With White Rice and Lo Mein Noodles
Miniature Egg Rolls ♦ Vegetable Egg Rolls served with Sweet and Sour Sauce, Hot Mustard and Soy Sauce
Fortune Cookies ♦ May good fortunes always follow!

Pasta Station ♦ 9.95 Per Person

Create Your Own Entrée.

Pasta ♦ select two
Fettuccini ♦ Linguine ♦ Angel Hair ♦ Bow-tie ♦ Penne
Sauces ♦ select two
Alfredo ♦ Marinara ♦ Pesto Cream
Toppings ♦ select six
Mushrooms ♦ Pine nuts ♦ Pepperoni ♦ Chicken ♦ Tomatoes ♦ Roasted Red Peppers ♦ Fresh Vegetables
Italian Sausage ♦ Kalamata Olives ♦ Green Onions ♦ Artichoke Hearts
Served with Buttered Garlic Breadsticks and Parmesan Cheese

La Fiesta Mexicana ♦ 9.95 Per Person

Chicken and Beef Fajitas ♦ Tossed with Colorful Peppers and Onions, Served with Warm Flour Tortillas
Tortilla Chips
Guacamole & Black Bean Dip ♦ Black Bean Layered with Salsa, Guacamole and Cheddar Cheese baked & topped with Pico de Gallo
Mexican Rice

Saté Station ♦ 12.95 Per Person

Satés ♦ Chicken, Beef and Scallops Skewered and Broiled Served with a Spicy, Sweet and Savory Sauce
Grilled Vegetable Ratatouille ♦ Fresh Seasonal Vegetables Grilled and Simmered with Tomatoes

food station fare

Taste of the Ocean ♦ 18.95 Per Person

Seared Ahi Tuna ♦ Ahi Tuna Rolled in Cracked Pepper and Sesame Seeds Seared. Served with Sweetened Soy Sauce and Wasabi

Jumbo Shrimp Cocktail ♦ Jumbo Shrimp Served with a Traditional Cocktail Sauce and a Jalapeno Mango Sauce

Calamari Salad ♦ Calamari Tossed with Roasted Red Peppers, Kalamata Olives and Garlic

Asparagus and Crab Salad ♦ Blanched Asparagus Tossed with Crab and Red Onions in a Lemon Vinaigrette

Gourmet Pasta Station ♦ 10.95 Per Person

Lobster Ravioli ♦ with a Provencale Sauce

Vegetable Manicotti ♦ with a Roasted Red Pepper Sauce

Spinach Tortellini ♦ with Italian Sausage, Eggplant and Basil

Romaine and Arugula Caesar Salad ♦ with Shaved Parmesan Curds and Homemadeautéed Croutons
Served with Crusty Baked Breads and Parmesan Butter

Risotto Bar ♦ 9.95 Per Person

Rich, Creamy Risotto ♦ Topped Any Way You Want It

Sautéed Mushrooms ♦ Pesto ♦ Sun-Dried Tomatoes ♦ Shaved Parmesan ♦ Italian Sausage ♦ Tapenade
Herbed Ricotta ♦ Gorgonzola ♦ Roma Tomatoes ♦ Marinated Artichokes



Wild Mushroom Bar ♦ 9.95 Per Person

Grilled Portobello Mushrooms ♦ Served with Charred Onions, Goat Cheese and Garlic Toast

Bleu Mushroom Crostini ♦ Crimini, Porcini, and Oyster Mushrooms Sautéed with Siltan Cheese, Served on Crostini

Button Mushrooms ♦ Stuffed with Spicy Italian Sausage

Soup Bar ♦ 10.95 Per Person

Choose Two Soups

Avocado Cucumber ♦ **Vichyssoise** ♦ **Mango Raspberry** ♦ **Tomato Bisque** ♦ **Creamy Wild Mushroom** ♦
Butternut and Lobster Bisque ♦ **French Onion** ♦ **New England Clam Chowder** ♦ **Duck Consommé**

Salad Nicoise ♦ Tuna, Green Beans, Olives, New Potatoes and Garlic Tossed in a Parmesan Vinaigrette and
Served on a Bed of Radicchio

Served with Ciabatta Bread Sticks

Hail Caesar ♦ 12.95 Per Person

Marinated Beef Tenderloin ♦ Aged Beef Tenderloin marinated in Red Wine, Fresh Garlic, Fresh Basil, Oregano, Thyme & Soy Sauce. Grilled Medium-Rare, Chilled, then Thinly Sliced. Served with Fresh Dinner Rolls and Horseradish Cream.

Caesar Salad ♦ Made "Table Side" Chef Mixes Crisp Romaine Lettuce with Creamy Caesar Dressing, Kalamata Olives, Ciabatta Croutons, Anchovies, Bacon, Tomato, and Red Onion.

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef

food station fare

Some Like It Hot ♦ 10.95 Per Person

Mango Habenero Chicken ♦ Breaded Chicken Breast Finished with a Mango Habenero Glaze

Flaming Flank ♦ Chef Carved Flank Steak Marinated in Chiles and Garlic Then Grilled

Roasted Salad ♦ Serrano, Jalapeno, Habenero, and Pablano Peppers Roasted and Tossed with Arugula

The Sweet Escape ♦ 18.95 Per Person

Vanilla Salad ♦ Avocados, Grapefruit Segments, Pistachios, Red Onion, and Oak Leaf Lettuce Tossed in a Vanilla Strawberry Vinaigrette

Chocolate Lobster ♦ Petite Size Lobster Tails Wrapped in Bacon and Finished with a White Chocolate Cream Sauce

Midnight Lamb ♦ Loin of Lamb Seasoned with Cocoa Powder, Mint and Sea Salt. Chef Carved and Served with a Bitter Chocolate and Cinnamon Sauce

Feeling a Little Nutty ♦ 12.95 Per Person

Almond Chicken ♦ Chicken Breast Breaded in Almonds Pan Fried and Served with a Dark Cherry Glaze

Key West Mahi Mahi ♦ Mahi Mahi Filets Breaded in Macadamia Nuts and Coconut with a Lemon Lime Sauce

Roasted Maple Potatoes ♦ Sweet Potatoes Oven Roasted with Pecan and Tossed in Real Maple Syrup

A Ceviche State of Mind ♦ 12.95 Per Person

Shrimp and Salmon Ceviche ♦ Shrimp and Salmon flavors with Lime and Cilantro

Spicy Tuna Ceviche ♦ Ahi Tuna laced with Coconut Milk and Chiles

Caribbean Mussels ♦ Mussels Served on Half Shell with a Mango Salsa



Tribes of the Buffalo ♦ A Native American Experience ♦ 8.95 Per Person

Miniature Navajo Tacos ♦ Buffalo Chili on Native American Fry Bread Topped with Tomato, Green Onion, Cilantro, Sour Cream and Cheese

Leaning Tower of Antipasto ♦ 8.95 Per Person

Antipasto Display ♦ Assorted Olives, Italian Peppers, Fresh Mozzarella, Marinated Mushrooms, Artichoke Hearts, Provolone, Ham, Salami with Gourmet Crackers and Bagel Chips

Vegetable Crudités ♦ Fresh Veggies with Red Pepper Humus and Pita Bread

Spinach Artichoke Dip ♦ Spinach and Artichokes baked with Feta and Parmesan Cheese. Served with Tortilla Chips.

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef

desserts & sweets

Served with Fresh Brewed Colombian and Decaffeinated Colombian Coffee.

The Chocolate Fountain ♦ *540 Flat Fee Plus 4.95 Per Person*

Decadent Chocolate Cascades Down the Fountain. You Choose – Milk, Dark or White Chocolate – and Dip Your Favorite Treat

Accompaniments ♦ Fresh Strawberries ♦ Pineapple ♦ Dried Apricots ♦ Pirouette Cookies ♦ Marshmallows
Caramels ♦ Coconut Macaroons ♦ Pretzels

Roger B. Chaffee Confections ♦ *11.50 Per Person*

Chocolate Dipped Strawberries ♦ Gourmet Cookies ♦ Triple Chocolate Chunk Brownies
Apple and Cherry Strudel ♦ Assorted Tarts ♦ Baklava ♦ New York Style Cheese Cakes

Strawberry Short Cake Bar ♦ *6.25 Per Person*

Make Your Own Strawberry Short Cake with Fresh Strawberries ♦ Whipped Cream ♦ Biscuits.

Grand Rapids Railroad Collection ♦ *9.50 Per Person*

Assorted Tarts and Cheese Cakes

Voigt House Ice Cream Social ♦ *6.25 Per Person*

We start with Rich Vanilla Ice Cream and you make your own Sundae

Toppings ♦ Hot Fudge ♦ Caramel ♦ Strawberries ♦ M & M's ♦ Chopped Nuts
Whipped Cream ♦ Maraschino Cherries.

Plated Desserts ♦ *4.95 Per Person*

New York Style Cheese Cake ♦ Tiramisu ♦ Chocolate Seduction ♦ Strawberry La Bamba
Berry Flan ♦ Ask about our Chef's Latest Creations!

Crepes Suzette ♦ *5.25 Per Person*

This illustrious dessert consists of an orange-butter sauce in which Crepes are warmed, then doused with Grand Marnier and dusted with light powdered sugar. C'est magnifique!

Herpolsheimer Sampler ♦ *5.95 Per Person*

Chef's Choice of Miniature Sweets and Pastries

The Standards ♦ *2.00 Per Piece*

Giant Gourmet Cookies ♦ Triple Chocolate Chunk Brownies ♦ Assorted Dessert Bars

Mousse ♦ *3.50 Per Person*

Chocolate Chambord ♦ Strawberry ♦ Pumpkin. *Topped with Whipped Chantilly and Fresh Berries.*

Chocolate Covered Strawberries ♦ *17.00 Per Dozen*

All prices subject to 21% Service Charge and 6% Sales Tax  House specialties recommended by our Chef

