

# *Buffet Packages*

The following buffets are for the clients who prefer to have a menu put together for them. These buffets reflect some of our more popular pairings and recipes. Priced per person.

## *Classic Dinner Buffet*

\$31.00 per person

### APPETIZERS

Luscious Punch

Fresh Vegetable Tray with Dill Dip

Cheese and Cracker Display

Trio of Dips with Chips

### DINNER

**Prime Rib of Beef**

served with au-jus and horseradish cream sauce

**Lemon Herb Breast of Chicken**

boneless breast of chicken in a lemon herb marinade and oven roasted or grilled onsite

**Fresh Mixed Vegetables**

broccoli, carrots, cauliflower and peppers seasoned and steamed

**Red Skin Potatoes**

sprinkled with kosher salt, fresh cracked pepper and garlic and baked tender

**Garden Salad**

with house-made dressings

**Carved Melon Basket**

filled with fresh fruit salad

**Dinner Rolls**

served with butter

**Fresh Roasted Coffee**

served with cream and sugar

### DESSERT SUGGESTION

Yellow Cake with Chocolate Frosting \$2.00 per person

## *Spring Buffet*

\$22.50 per person

### APPETIZERS

Strawberry Lemonade

Fresh Vegetable Tray with Dill dip

Cheese and Dips with Crackers and Chips

Deviled Eggs

### DINNER

#### Zesty Lemon Chicken

boneless chicken breast marinated in a zesty lemon marinade and grilled; served with apple relish (chopped green apples, celery, onion, cucumber in a light vinaigrette)

#### Pecan Cranberry Rice

white rice steamed with cranberries and pecans

#### Spring Vegetable Manicotti

roasted spring vegetables rolled in a sheet pasta and covered in an herb béchamel sauce

#### Riviera Blend Veggies

a blend of green and yellow beans with carrots

#### CC Signature Salad

spring mix with goat cheese, mandarin oranges, pecans, red onion and balsamic vinaigrette

#### Crusty Bread

served with butter

#### Fresh Roasted Coffee

served with cream and sugar

### DESSERT SUGGESTIONS

**Orange Creamsicle Truffles** \$2.25 per person  
grown-up version of your favorite summer popsicle

**Classic Carrot Cake** \$42.00 each

## *Summer Buffet*

\$24.50 per person

### APPETIZERS

Pink Lemonade

Caprese Skewers

Zucchini Bruschetta

### DINNER

Smoked Pork Tenderloin

with grilled pineapple

Marinated Grilled Chicken

with apple relish (chopped green apples, celery, onion and cucumber in a light vinaigrette)

Fancy Rice/Grain Blend

rice, grains and fresh herbs

Riviera Blend Veggies

a blend of green and yellow beans with carrots

Tomato and Cucumber Salad

marinated fresh tomatoes and cucumbers

Cold Tortellini Salad

with vegetables, Italian herbs and house-made vinaigrettes

Fresh Roasted Coffee

served with cream and sugar

### DESSERT SUGGESTION

Strawberry Shortcake \$3.25 per person

with whipped cream

Add Vanilla Ice Cream \$1.50 per person

## *Fall in Michigan Buffet*

\$25.00 per person

### APPETIZERS

Apple Cider Punch

Stuffed Mushroom Caps

Fruit Salsa with Cinnamon Chips

Creamy Brie and Apple Slices

### DINNER

**Butternut Squash Bisque**

a delicious blend of butternut squash and select spices

**Michigan Pot Roast**

tender red wine-braised beef slowly cooked with potatoes and carrots in rich, flavorful gravy

**Herb Roasted Chicken**

stuffed with spinach, pesto and mushrooms

**Rosemary Mashed Potatoes**

Yukon gold potatoes mashed with rosemary and butter

**Apple Salad**

torn romaine, frisee, shaved fennel with red and green apple slices, gorgonzola cheese and sherry mustard vinaigrette

**Creamy Cole Slaw**

shredded carrots and cabbage with our own sauce

**Buttery Biscuits and Dinner Rolls**

served with butter and honey

**Fresh Roasted Coffee**

served with cream and sugar

### DESSERT SUGGESTION

**Warm Fruit Crisps** \$2.50 per person

with whipped cream

**Add Vanilla Ice Cream** \$1.50 per person

## *Winter Buffet*

\$26.00 per person

### APPETIZERS

Mini Bacon Caramelized Onion Smoked Gouda Potato Boats

Swedish Meatballs

Mini Pot Pie with Wonton Wrappers

### DINNER

Lemon Fennel Baked Chicken

shredded carrots and cabbage with our own sauce

Michigan Pot Roast

Roasted Winter Vegetables

a combination of seasonal root veggies roasted and sprinkled with kosher salt and cracked pepper

Pasta

cavatoppi or fusilli pasta tossed with Sambuca-infused sun-dried tomatoes, pine nuts, sweet Italian sausage, Kalamata olives, fresh pesto and garnished with shaved parmesan and fresh basil

Classic Caesar Salad

served with house made croutons and fresh parmesan

Fresh Roasted Coffee

served with cream and sugar

### DESSERT SUGGESTION

Ooey Goey Butter Bars \$1.95 per piece

Warm Bread Pudding \$2.50 per person

## *Vegetarian Buffet*

\$23.75 per person

### APPETIZERS

#### Mini Portabellas

stuffed with goat cheese quinoa

#### Cherry Stuffed Tomatoes

with chervil

#### Baked Ravioli

with pesto and tomato basil sauce and house made ranch

#### Soup Shooter

choose from lentil soup or curry carrot soup both served with mini cheese crostinis

### DINNER

#### Polenta or Gnocchi Rounds

with a vegetable ragu

#### Zucchini and Summer Squash Bake

with feta and parmesan cheeses

#### Vegetarian Lasagna or Pumpkin Tortellini

marinara, spinach and four cheese or cheese tortellini with a pumpkin sauce

#### Greek Salad

greens with tomato, cucumber, red onion, black olives, feta cheese and Greek dressing

#### Tabbouleh

tomatoes, parsley, mint, bulgur or couscous and onion; seasoned with olive oil and lemon

#### Fresh Roasted Coffee

served with cream and sugar

### DESSERT SUGGESTION

Tiramisu Cupcakes \$2.00 each