



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