

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 | chef's choice

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 | [Grand Rapids Coffee Roasters](#)
served with cream and sugar

DESSERT SUGGESTION

Yellow Cake with Chocolate Frosting \$2.00 pp

Vegetarian Buffet

\$23.75 per person

APPETIZERS

Mini Portabellas
stuffed with goat cheese quinoa
Cherry Stuffed Tomatoes
with chervil

Baked Ravioli
with a pesto 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 tomatoes, cucumbers, red onions,
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 | [Grand Rapids Coffee Roasters](#)
served with cream and sugar

DESSERT SUGGESTION

Tiramisu Cupcakes \$2.00 each

Spring Buffet

\$22.50 per person

APPETIZERS

Strawberry Lemonade

Fresh Vegetable Tray with Dill dip

Dips with Crackers and Chips | chef's choice

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 | [Grand Rapids Coffee Roasters](#)

served with cream and sugar

DESSERT SUGGESTIONS

Orange Creamsicle Truffles \$2.25 pp

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 cucumbers 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 | [Grand Rapids Coffee Roasters](#)

served with cream and sugar

DESSERT SUGGESTION

Strawberry Shortcake \$3.25 pp
with whipped cream

Add Vanilla Ice Cream \$1.50 pp

Fall in Michigan Buffet

\$26.30 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
slow braised with a mélange of root vegetables in a seasoned broth

Herb Roasted Chicken
topped 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 | [Grand Rapids Coffee Roasters](#)
served with cream and sugar

DESSERT SUGGESTION

Warm Fruit Crisps \$2.50 pp
with whipped cream

Add Vanilla Ice Cream \$1.50 pp

Winter Buffet

\$21.00 per person

APPETIZERS

Mini Bacon Caramelized Onion Smoked Gouda
Potato Boats
Swedish Meatballs
Mini Pot Pie with Wonton Wrappers

DINNER

Lemon Fennel Chicken
marinated chicken breast with lemon and herb topped with a lemon fennel salad

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, garnished with shaved parmesan and fresh basil

Classic Caesar Salad
served with house made croutons and fresh parmesan

Fresh Roasted Coffee | [Grand Rapids Coffee Roasters](#)
served with cream and sugar

DESSERT SUGGESTION

Ooey Goey Butter Bars \$1.50 per piece
Warm Bread Pudding \$2.50 pp