

## HORS D'OEUVRES

For display or tray passing.  
A 2 dozen minimum is required.

### HOT

#### **Bacon Wrapped Sea Scallops**

*orange aioli*

#### **Vegetable Spring Rolls**

*sweet chili sauce*

#### **Crab Stuffed Mushrooms**

*saffron cream & chives*

#### **Gyoza Dumplings**

*ginger pork, traditional dipping sauce*

#### **Mini Walleye Cakes**

*sand point mustard sauce*

#### **Mini Crab Cakes**

*rémoulade sauce*

#### **Cashew Coconut Chicken Satay**

*spiced orange marmalade*

#### **Coconut Shrimp**

*pineapple whammy sauce*

#### **Mini Lobster Rolls**

*butter toasted brioche, dukes mayo,  
fresh tarragon*

#### **Street Tacos**

*vegetarian, pork or chicken*

#### **Mini Cudighis**

*mozzarella, marinara, mushrooms,  
peppers & onions*

#### **Chicken Tempura Tenders**

*spicy orange, green onion, black sesame*

#### **Spinach & Feta Spanakopita**

*phyllo dough filled with spinach & feta*

#### **Billionaire Bacon Skewers**

*thick candied bacon with brown  
sugar & fresh cracked pepper*



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## HORS D'OEUVRES

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### COLD

#### Colossal Shrimp Cocktail

*served with plenty of lemons & cocktail sauce*

#### Tuna Poke

*honey soy drizzle, yum yum, wasabi, pickled ginger & wonton crisp*

#### Herb Whipped Ricotta

*freshly made ricotta, olives, bruschetta, confit garlic & grilled rosemary focaccia*

#### Caprese Skewers

*prosciutto, mozzarella, tomato, basil & balsamic*

#### Deviled Eggs

*bourbon bacon jam*

#### Civiche Shooters

*bay scallops & shrimp with pineapple, radish, scallions & cucumber*

#### Chicken Caesar Lettuce Wraps

*traditional dressing*

#### Smoked Whitefish Tacos

*pickled shallots & chives*

#### Sushi

*6 varieties including tuna, shrimp, lobster & vegetable.*

#### Hummus Boats

*mini cukes, olives, tomatoes, tabbouleh*

#### Fresh Seasonal Fruit Kabobs

*fresh vanilla whipped cream*

#### Seared Beef Tenderloin

*boursin, tomato jam & brioche crostini*



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## DIPS, PLATTERS & BARS

Each serves approximately 50 people

### Hanging Pretzel Bar

*variety of soft gourmet pretzels served with beer cheese, mustard & accompaniments*

### Vegetable Crudité

*marinated & grilled, asparagus, mushrooms, artichoke, zucchini, squash, carrots, roasted pepper dip, hummus, buttermilk ranch dressing*

### Cheese Platter

*assorted domestic & imported cheese with accompaniments*

### Spinach & Artichoke Dip

*full of grilled artichokes & served with tortilla chips*

### Craft Lazy Tracey Platter

*smorgasbord of local assorted bison sausage, smoked sausage, smoked whitefish dip, artisan cheese, apple, heywood mustard, horseradish, pickles & bread*



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# FIRST COURSE OPTIONS

## SALAD

### House

*romaine, iceberg, tomato, cucumber,  
carrot, red onion, cheddar, croutons dijon  
herb vinaigrette*

### Roam

*mixed greens, bleu cheese, granny smith  
apple, traverse city cherries, sunflower  
seeds & maple vinaigrette*

### Superior Caesar

*crisp romaine, toy box tomatoes,  
croutons, shaved parmesan, traditional  
dressing*

### PRL Caesar

*romaine, maple walnuts, croutons, shaved  
parmesan & asiago, traditional dressing*

### Greek

*tomato, onions, peppers, feta, pickled  
beets, urban blended greens & greek style  
dressing*

### Berry Bibb

*bibb, frisée, raspberries, blueberries,  
strawberries, praline pecans, blue cheese  
& tart cherry dressing*

### Gem of Hearts

*gem lettuce, grilled artichoke hearts,  
hearts of palm, marinated mushrooms,  
hardboiled egg, shaved pecorino,  
champagne dressing*

### Panzanella

*cherry tomatoes, cucumber, grilled  
focaccia, fresh basil, whipped burrata &  
balsamic*

### Italian Salad

*romaine, iceberg, tomato, black olives,  
red onion, pepperoncini, garlic croutons,  
parmesan*



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## DINNER BUFFET

Includes choice of house, caesar or roam salad, artisan rolls, whipped herb butter, starch & vegetable, freshly brewed regular & decaffeinated Gallery coffee, assorted herbal teas.

A minimum of 50 guests applies. For buffets of 25–49 guests, additional charges apply. The pricing listed is per guest unless otherwise noted.

Additional entrees charged at a 1/2 rate per person.

## SINGLE ENTREE

### Chicken Marsala

*marsala wine, portabello mushrooms & fresh herbs*

### Chicken Piccata

*chicken cutlets sautéed with capers, lemon & butter*

### Scottish Salmon

*slow roasted salmon brushed with maple mustard glaze*

### Root Beer Braised Brisket

*abita braised brisket braised for hours until tender*

### Potato Chip Encrusted Whitefish

*local whitefish lightly pan fried & finished with puttanesca sauce*

### Beef Medallions

*seared angus beef in a creamy blue cheese fondue*



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## SINGLE ENTREE

### **6oz Filet Mignon**

*center cut served with our famous zip sauce*

### **Za'atar Chicken**

*roasted chicken with green tahini sauce*

### **Chilean Sea Bass**

*champagne beurre blanc*

### **Sicilian Swordfish**

*olives, capers & tomatoes*

### **Michigan Chicken**

*traverse city cherries, wild mushrooms & brandy cream*

### **8oz Prime Sirloin**

*baseball cut served with our famous zip sauce*

### **Chicken & Prawns**

*grilled chicken with colossal prawns over peppers, onions & mushrooms topped with a cream sundried tomato sauce*

### **Tarragon Salmon**

*tarragon beurre blanc*

### **8oz Filet Mignon**

*center cut served with our famous zip sauce*



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## DUET ENTREE

### **Filet & Michigan Chicken**

*seared angus beef in a creamy blue cheese fondue alongside chicken sautéed with brandy, mushrooms, Traverse City cherries & cream*

### **Prime Sirloin & Chicken with Prawns**

*chargrilled sirloin with our famous zip sauce paired with grilled marinated chicken with colossal prawns, peppers, onions & mushrooms topped with a creamy sundried tomato sauce*

### **Filet & Salmon**

*chargrilled filet with our famous zip sauce paired with slow roasted salmon brushed with maple mustard glaze*

### **Filet & Shrimp**

*chargrilled filet with our famous zip sauce & jumbo shrimp in scampi sauce*

### **Filet & Truffled Ravioli**

*6oz filet mignon with zip sauce, truffled wild mushroom ravioli & honey herb cream*

### **Surf & Turf**

*6oz filet mignon with zip sauce, cold water lobster tail, drawn butter & lemon*

## CARVING STATIONS

### **Carved Michigan Beef Tenderloin**

*rubbed in a plethora of herbs & roasted to perfection, served with a mushroom demi & hand carved for each guest*

### **Carved Eye of Ribeye**

*rubbed in rosemary, thyme & garlic. Served with creamy horseradish & hand carved for each guest*

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## VEGETARIAN

### **Lasagna**

*rolled with ricotta, basil, artichoke,  
portobello mushroom, sundried tomato  
and finished with mozzarella*

### **Grilled Vegetable Ravioli**

*strait's vodka sauce*

### **Truffled Ravioli**

*wild mushroom ravioli topped with honey  
herb cream sauce*

### **Risotto\***

*sweet peas, sundried tomatoes, artichokes  
& leeks*

### **Vegetable Kebobs\***

*portobello, zucchini, red onion, peppers &  
egg plant finished with balsamic glaze &  
fresh herbs*

*\*Vegan Dishes upon request*

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## VEGETABLES & STARCHES

### **Grilled Asparagus**

*aged balsamic glaze*

### **Brussel Sprouts**

*grano, bleu cheese, cherries, sunflower seeds shallot brulee & maple*

### **Hericot Vert**

*brown butter crumb*

### **Honey Glazed Parisian Carrots**

*tossed with fresh parsley & butter*

### **Grilled Baby Bok Choy**

*shoyu*

### **Broccolini**

*bagna cauda*

### **Crispy Creamy American Potatoes**

*double fried fingerlings, melted leeks, white cheddar*

### **Lemon Rice Pilaf**

*mirepoix & almonds*

### **Whipped Yukon Potatoes**

*lots of butter, chives*

### **Herb Roasted Fingerlings**

*tossed with butter & fresh herbs*

### **Baked Macaroni & Cheese**

*3 cheese blend baked until bubbly & finished with crispy panko*

### **Herbed Pasta Alfredo**

*fettuccine finished with plenty of parmesan*

### **Spätzle**

*sautéed with lemon herb butter*



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## DESSERT DISPLAYS

*per guest*

### **Chocolate Cake**

*finished with chocolate sauce & powdered sugar*

### **N.Y. Cheese Cake**

*finished with luscious raspberry preserve, fresh berries & powdered sugar*

### **Carrot Cake**

*finished with maple caramel & powdered sugar*

### **Bavarian Apple Tart**

*finished with caramel & powdered sugar*

### **Cider Mill Bread Pudding**

*deglaed apples, dried cherries, apple butter sauce*

### **Cupcake Tower**

*assorted selection from huron mountain bakery*

### **Chocolate Dipped Strawberries**

*per dozen*



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## DINNER THEMES

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### The Mediterranean

*Traditional tomato & cucumber salad*

*Tahini hummus & grilled vegetable platter*

*Chicken Shawarma*

*Sirloin Kabobs*

*Rice Pilaf*

*Tabbouleh*

*Frangelico Olive Oil Cake & Raspberry*

*Cheesecake*

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### The Mitten

*Roam Salad - mixed greens, bleu cheese, granny smith apple, traverse city cherries, sunflower seeds & maple vinaigrette*

*Farm Stand Potato Salad - cherry tomatoes, sundried tomatoes, asparagus, bacon, corn, scallions*

*Michigan Chicken - traverse city cherries, brandy cream*

*Potato Chip Encrusted Whitefish*

*Honey Glazed Baby Carrots*

*Cider Mill Bread Pudding & Beer Brownies*



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### The Boot

*Italian Salad - romaine, iceberg, tomato, black olives, red onion, pepperoncini, garlic croutons parmesan*

*Caprese - heirloom tomatoes, fresh mozzarella, balsamic glaze, basil*

*Chicken Marsala*

*Milanese Pork - breaded & pan fries, lemon cream*

*Little Ear Pasta - peas, bacon, mushrooms*

*Roasted Red Skin Potatoes*

*Tiramisu & Cannoli's*

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### The Callexico

*Taco Salad - romaine, bibb lettuce, cherry tomatoes, black beans, radish, pepitas, avocado, cheddar & cilantro dressing*

*Street Corn - off the cobb, cotija, tajin*

*Creamy Chicken Enchilada's*

*Mojo Pork Taco Bar*

*Spanish Rice*

*Ranchero Beans*

*Tres Leche Cake & Mexican Cookies*



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## LATE-NIGHT SNACKS

Quantities must be ordered for at least 50% of guest list. Pricing is per guest unless otherwise noted.

### Cudighi Station

*U.P. style sandwiches with local cudighi sausage, marinara, peppers, onions, mozzarella & kettle chips*

### Pasty Station

*A traditional upper peninsula meat pie with potatoes, rutabaga & onions  
Served with gravy & ketchup*

### French Fries Station

*Mixture of regular, waffle & tater tots with choice of sauces  
Ranch, ketchup, siracha mayo*

*Add Chili Cheese*

### Chicken Tender Station

*Crispy breaded chicken tenders with fries & choice of sauces  
Ranch, ketchup, honey mustard, BBQ*

### Build a Nacho Station

*Build your own fresh tortilla chips, queso, pico de gallo, black olives, jalapenos, guacamole & sour cream*

*Add Taco Beef or Chicken*

### Fondue Station

*Alpine style hinted with cointreau, served with pretzels, apples, broccoli, bison sausage, cornichon pickles, fingerling potatoes & red peppers*



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## LIQUOR SELECTIONS

All beverages include liquor, beer, wine, choice  
of prosecco or champagne & soft drinks

Prices are per guest unless otherwise noted

### PREMIUM

Svedka Vodka  
Gordon's Gin  
Bacardi Rum  
Captain Morgan Rum  
El Toro Silver Tequila  
Jim Beam Bourbon  
Seagram's 7 Whiskey  
Jack Daniel's Whiskey  
DeWar's White Scotch

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### TOP SHELF

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Captain Morgan Rum  
1800 Silver Tequila  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Jack Daniel's Whiskey  
Johnnie Walker Black Scotch

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### SUPER PREMIUM

Grey Goose Vodka  
Hendrik's Gin  
Empress Indigo Gin  
Iron Fish Dark Rum  
Bacardi Rum  
Captain Morgan Rum  
Cabo Wabo Reposado  
Tequila Patron Silver Tequila  
Iron Fish maple Bourbon  
Jack Daniel's Whiskey  
Crown Royal Whiskey  
Woodford Reserve Whiskey  
Angel's Envy Bourbon



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## BEER SELECTIONS

ByGeorge Maize n' Grace  
Blackrocks 51K  
Blackrocks Grand Rabbits  
Oddside Mayan Stout  
Vandermill Totally Roast  
KBC Red Jacket  
KBC Pick Axe Blonde  
Bells Oberon  
Bells Two Hearted  
Stella Artois  
Topo Chico  
Barrel & Beam

Bud Light  
Miller Lite  
PBR  
Coors Light  
Coors Banquet  
Busch Lite  
Michelob Ultra  
Blatz  
Modelo  
Corona

## WINE SELECTIONS

EOS Chardonnay  
EOS Moscato  
Bower Harbor Pinot Grigio  
Angels & Cowboys brut  
Mirabello Prosecco  
EOS Merlot  
EOS Cabernet Sauvignon  
EOS Pinot Noir  
Bodini Malbec

## CHAMPAGNE TOAST

Angel & Cowboys Brut  
OR  
Mirabello Prosecco

Cash Bar Available\*

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