

HORS D'OEUVRES

For display or tray passing. All prices are per dozen. 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

remoulade 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 Cudighi's

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

COLD

Colossal Shrimp Cocktail

served with plenty of lemons & cocktail sauce

Tuna Poke

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

Herbed Whipped Ricotta

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

Caprese Skewers

prosciutto, mozzarella, tomato, basil & balsamic

Deviled Eggs

bourbon bacon jam

Ceviche Shooters

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

Chicken Caesar Lettuce Wraps

traditional dressing

Smoked Whitefish Toasts

pickled shallots & chives

Sushi

6 varieties including tuna, shrimp, lobster & vegetable starting at

Hummus Boats

mini cucumbers, olives, tomatoes & tabbouli

Fresh Seasonal Fruit Kabobs

fresh vanilla whipped cream

Seared Beef Tenderloin

boursin, tomato jam & brioche crostini

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

smörgåsbord of local assorted bison sausage, smoked sausage, smoked whitefish dip, artisan cheese, apple, haywood mustard, horseradish, pickles & bread



FIRST COURSE OPTIONS

SALAD

House Salad

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

Roam Salad

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

Superior Caesar Salad

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

PRL Caesar Salad

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

Greek Salad

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

Berry Bibb Salad

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

Gem of Hearts Salad

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

Panzanella Salad

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

Italian Salad

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



DINNER BUFFET

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

A minimum of 50 guests applies. For buffets of 25-49 guests, add \$8 per guest.

The pricing list is per guest unless otherwise noted. Second entrees will be charged at an additional \$6 per person, and a third entree will be charged at an additional \$8 per person.

VEGETARIAN



Lasagna

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

Grilled Vegetable Ravioli

straits vodka sauce

Truffled Ravioli

wild mushroom ravioli topped with honey herb cream sauce

Risotto*

Sweet peas, sundried tomatoes, artichokes & leeks

Vegetable Kabobs*

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

***Vegan Dishes**

DINNER BUFFET

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

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SINGLE ENTREE

Chicken Marsala

marsala wine, portabella 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 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

6oz Filet Mignon

center cut served with our famous zip sauce
(8oz option)

Za'atar Chicken

roasted chicken with green tahini sauce

Chilean Sea Bass

champion 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

DUET ENTREE

Filet & Michigan Chicken

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

Prime Sirloin & Chicken with Prawns

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

Filet & Salmon

char-grilled filet with our famous zip sauce paired with slow roasted salmon brushed with maple mustard glaze

Filet & Shrimp

char-grilled 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 cream horseradish & hand carved for each guest.

DINNER THEMES

All dinner themes include freshly brewed regular & decaffeinated Gallery Coffee, assorted herbal teas.

A minimum of 50 guests applies. For buffets of 25-49 guests add \$8 per guest.

The pricing listed is per guest unless otherwise noted.

The Mediterranean

Traditional tomato & cucumber salad
Tahini hummus & grilled vegetable platter
Chicken Shawarma
Sirloin Kabobs
Rice Pilaf
Tabbouli
Frangelico Olive Oil Cake & Raspberry Cheesecake

The Mitten

Roam Salad - mixed greens, blue 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

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 fried, lemon cream
Little Ear Pasta - peas, bacon, mushrooms
Roasted Red Skin Potatoes
Tiramisu & Cannoli's

The Calexico

Taco Salad - romaine, bibb lettuce, cherry tomatoes black beans, radish, pepitas, avocado, cheddar & cilantro dressing
Street corn - off the cob, cotija, tajin
Mojo Pork Taco Bar
Creamy Chicken Enchiladas
Spanish Rice
Ranchero Beans
Tres Leche Cake & Mexican Cookies

VEGETABLES & STARCHES

Additional sides charged at a rate of \$5 per guest.

Grilled Asparagus

aged balsamic glaze

Brussel Sprouts

grano, blue cheese, cherries, sunflower seeds, shallot brulee & maple

Haricot 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

DESSERT DISPLAYS

per guest

Chocolate Cake

finished with chocolate sauce & powdered sugar

N.Y. Cheesecake

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

deglaized apples, dried cherries, apple butter sauce

Cupcake Tower

assorted selection from Huron Mountain Bakery

Chocolate Dipped Strawberries

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 U.P. meat pie with potatoes, rutabaga & onions

Served with gravy & ketchup

French Fry 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 tortilla chips, queso, pico de gallo, black olives, jalapeños, 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



BEVERAGES

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

Prices are per guest unless otherwise noted. *Cash bar available.

B E E R

ByGeorge Maize n' Grace
Blackrocks 51K
Blackrocks Grand Rabbits
Oddsider Mayan Stout
Vandermill Totally Roast
KBC Red Jacket
KBC Pick Axe Blonde
Bellos 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

P R E M I U M

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

P R E M I U M P R I C I N G

Two Hours
Three Hours
Four Hours
Five Hours
Six Hours

*Cash Bar available

*For cash bar, a \$500 bar set up fee is required. If cash bar sales exceed this amount, fee will be waived.

W I N E

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

C H A M P A G N E T O A S T

Angels & Cowboys Brut
OR
Mirabello Prosecco

L I Q U O R S E L E C T I O N

T O P S H E L F

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

T O P S H E L F P R I C I N G

Two Hours
Three Hours
Four Hours
Five Hours
Six Hours

S U P E R P R E M I U M

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

S U P E R P R E M I U M P R I C I N G

Two Hours
Three Hours
Four Hours
Five Hours
Six Hours

