Elegant Menu 1
Buffet $21 | Family Style $22.50 | Plated $24

Appetizer Display
Assorted Cheese | Crackers | Smoked White Fish Dip | Olives | Tomato Bruschetta | Seasonal Local Produce and Ingredients

Plated Salad
See Salad Choices | Bread | Compound Herb Butter

Entrée
Choice of two

Forest Chicken | Pan roasted chicken breast with forest mushrooms and white wine cream sauce
Chicken Chardonnay | Pan roasted chicken breast with shallots and chardonnay cream sauce
Tuscan Chicken | Pan seared chicken breast, roasted heirloom tomatoes, Plath’s bacon and with light wine cream sauce
Beef Bourgeon | Traditionally prepared beef tips braised in Burgundy wine with savory herbs and root vegetables
Apple Wood Smoked Maple Pork Tenderloin | Served with mango salsa or apple pear chutney
Slow Cooked Beef Brisket | Prepared with a savory dry rub and slow roasted with locally brewed beer

Sides
Choice of two

Elegant Menu 2
Buffet $25 | Family Style $26.50 | Plated $28

Appetizer Display
Assorted Cheese | Crackers | Smoked White Fish Dip | Olives | Tomato Bruschetta | Seasonal Local Produce and Ingredients

Plated Salad
See Salad Choices | Bread | Compound Herb Butter

Entrée
Choice of two

Parmesan Encrusted Whitefish | Panko and Parmesan encrusted seared John Cross whitefish with lemon caper sauce
Prime Rib Carving Station | Herb and spice rubbed and roasted with demi-glace and creamy horseradish sauce

Sides
Choice of two

Elegant Menu 3
Buffet $29 | Family Style $30.50 | Plated $32

Appetizer Display
Assorted Cheese | Crackers | Smoked White Fish Dip | Olives | Tomato Bruschetta | Seasonal Local Produce and Ingredients

Plated Salad
See Salad Choices | Bread | Compound Herb Butter

Entrée
Choice of two

Parmesan Encrusted Whitefish or Walleye | Panko and Parmesan encrusted seared John Cross fish with lemon caper sauce
Beef Bourgeon | Traditionally prepared beef tips braised in Burgundy wine with savory herbs and root vegetables
Filet Mignon | Grilled and served with horseradish cream sauce and house made steak sauce
Apple Wood Smoked Maple Pork Tenderloin | Served with mango salsa or apple pear chutney
Forest Chicken | Pan roasted chicken breast with forest mushrooms and white wine cream sauce

Sides
Choice of two
Salad Choices

Choice of one

Classic Caesar
Romaine lettuce with parmesan, house-made croutons, and Caesar dressing

Lake Michigan
Spring mix with gorgonzola, candied pecans, sliced pear, dried cherries, red onion, and house-made dressing

Classic Wedge
Iceberg lettuce with, grape tomatoes, red onions, bacon, and choice of dressing

Simple House
Spring mix with cucumbers, grape tomatoes, house-made croutons and choice of dressing

Side Choices

Choice of two

Wild and Jasmine Rice Pilaf | Garlic Mashed Potatoes | Handmade Bucatini Pasta with Light Garlic Cream Sauce
Julienne Vegetables | Roasted Red Skin Potatoes with Lemon Dill | Homemade Butternut Squash Lasagna
French or Regular Green Beans | Asparagus | Thinly Sliced Zucchini Squash
Chef’s Choice Seasonal Vegetable from one of our Local Farms
Vegetables may be served grilled or roasted per your preference

Included with our Elegant Menus

White Pottery Barn China | Silverware | White or Color Linen Napkins
Water Goblets and Water Service
Serving and Chaffing Dishes
Gluten Free, Vegetarian, and Vegan options upon request
Northern Roasters Coffee Service
Complimentary Cake Cutting and Service
Children 11 and under Half Off | Child friendly fare upon request

Additional fees

$125 per server | $200 per Chef
Michigan State Sales Tax and 22% Gratuity

Number of staff allotted to an event is at the discretion of A Matter of Taste. Additional staff will result in additional fees.

Menu items and prices subject to availability and market price adjustments. Prices subject to change without notice. All prices are subject to Michigan state sales tax and 22% Gratuity.
Cold Appetizers

Charlevoix Trio Platter
Smoked whitefish dip and smoked whitefish sausage, with Black Diamond cheese toasted crudités.

Elegant Cheese Platter
Herb crusted brie, Vermont sharp cheddar, grapes, sliced pear, and strawberries with flat crackers

Mediterranean Platter
Red pepper hummus, Genoa salami, Kalamata olives, tomatoes, cucumbers, pepperoncini peppers, feta cheese, and stuffed grape leaves with toasted pita chips.

Caprese Kebobs
Buffalo mozzarella balls, micro tomatoes and basil drizzled with balsamic vinegar

Bruschetta
Fresh heirloom tomatoes with garlic and basil served with baguette crostini

Shrimp Cocktail
Jumbo shrimp cocktail served with a tangy cocktail sauce

Fresh Spring Rolls
Sushi coconut roll, fresh basil and julienne seasonal vegetables with a sesame ginger sauce.

Hot Appetizers

Butternut Squash Ravioli
Served with sage butter

Tenderloin Station
Herb encrusted grain fed US Black Angus select beef served with Havarti cheese, local mustard, creamy horseradish sauce and toasted French baguette

Beef Brisket
Served on Ciabatta rolls with local mustard and herb aioli

Stuffed Mushrooms
Italian sausage, panko crumbs, fresh herbs and Parmesan cheese.

Petit Meatballs
Tender ground Black Angus beef, veal, and pork sausage, special seasonings, and panko crumbs.

Chicken Satay
Grilled chicken tenders skewered on bamboo sticks and served with tangy ginger sesame sauce

Spiced Tenderloin Kebobs
Tenderloin tips and assorted seasonal vegetables on skewers

Crispy Asian Jumbo Shrimp
Jumbo shrimp with light panko breading served with sesame ginger dipping sauce

Polenta Points
Italian polenta triangles pan seared and topped with shaved Manchego, pesto, roasted tomatoes, and micro greens

Heirloom Tomato Tart
Assorted varieties of heirloom tomatoes roasted in a flaky crust

German Pickle Sandwiches
English muffin with rosemary ham, Swiss cheese, dill pickle and horseradish cream sauce

Pricing

Upgraded appetizers passed per person:
One choice $2.00 | Two choices $3.00 | Three choices $4.00 | Four choices $4.50
**Sweet Endings!**

*Per Person $5.00*

**Cookies and Cookie Bar Platter**
*Assorted Cookies may include:*
Mint chocolate chip, gingersnaps, chocolate espresso cookies, biscotti, chewy chocolate and cherry cookies, chocolate truffles, Zingerman’s magic brownies, and assorted macarons

**Custom Design Cup Cakes**
*Custom decorated to your specifications*
European Dark Chocolate | Lemon Lavender | Fluffy White | Carrot Cake | Marble

**Cheese Cake**
Chocolate Raspberry | Key Lime with Strawberries | Turtle | Lemon | Pumpkin | White Chocolate Raspberry

**Cake**
European Dark Chocolate | Lemon Lavender | Fluffy White | Carrot Cake | Marble

*Your choice of frosting:*
Chocolate Ganache | Fondant | Real Butter Cream | Marzipan | Cream Cheese Frosting

**Donut Holes**
Fresh ricotta cheese homemade donut holes with toppings of chocolate ganache, caramel, and berry compote

**Fruit cobbler**
Michigan mixed berry compote with oatmeal crumble topping served with fresh whipping cream or Michigan vanilla bean ice cream

**Farm-Fresh Pies**
Cherry | Michigan Mixed Berry | Blueberry | Peach | Apple | Dutch Apple

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