



2026 Rehearsal Dinner Catering Menu

Pricing & Packages

- Standard Menu: \$30.00 per person
- Children (Under 11): 50% off
- Child-Friendly Menu: Available upon request

Package Includes: White Pottery Barn china, silverware, and your choice of white or colored linen napkins.

Plated Salads

All salads include fresh baked Ciabatta bread with compound herb butter.

- **Lake Michigan Salad:** Mixed greens, gorgonzola, candied pecans, dried cherries, and red onion with house-made dressing.
 - **Simple House Salad:** Spring mix, cucumbers, grape tomato, and red onions with mixed dressings.
 - **Classic Caesar Salad**
 - **Classic Wedge**
-

Entrées

Select one option for your guests. Items marked with an asterisk () incur an additional upcharge.**

- **Dijon Chicken Breast:** Pan-roasted chicken with local Brownwood Farm mustards and a white wine cream sauce.
- **Chicken Marbella:** Mediterranean-style chicken prepared with olives, white wine, herbs, and prunes.
- **Homemade Tomato Basil Meat Lasagna:** Layers of semolina pasta, tomato basil meat sauce, and mozzarella.
- **Apple Wood Smoked Maple Pork Tenderloin:** Served with your choice of Mango Salsa or Apple Pear Chutney.
- ***Citrus Norwegian Salmon:** Prepared with a savory dry rub and finished with a Beurre Blanc sauce.
(+\$8.00 pp)

- ***Parmesan Crusted Walleye:** Local seared walleye with a panko and parmesan crust, served with lemon caper sauce. (+\$8.00 pp)
- ***Jumbo Shrimp Fried Rice:** Served with local stir-fry vegetables and crispy corn cakes. (+\$6.00 pp)
- ***Braised Beef Short Ribs:** Topped with a horseradish gremolata and slow-roasted with locally brewed beer. (+\$6.00 pp)

Sides & Vegetables

Select one from each category.

<u>Vegetables</u>	<u>Sides</u>
French Green Beans	Wild Rice or Jasmine Rice Pilaf
Roasted Asparagus	Garlic Mashed Potatoes
Fresh Steamed Broccoli	Roasted Lemon Rosemary Red Skin Potatoes
Grilled Mexican Sweetcorn	Handmade Bucatini Pasta (Garlic cream sauce/julienne veg)
Chef's Choice Seasonal Local Vegetables	

Additional Information

- Staffing: Servers are \$200 each; two Chefs are included at \$200 each.
- Dietary Needs: Gluten-free, Vegetarian, and Vegan meals are available for an additional cost.
- Service: Water goblets, water service, and chafing dishes are available for an additional cost.
- Tax & Fees: 6% Michigan Sales Tax applies to food. Gratuity is not included.

Note: Prices may increase due to the supply and demand economy.