

TAPAWINGO
A MATTER OF TASTE

2022

9502 LAKE STREET | ELLSWORTH | MI | 49729

ELEGANT MENU

Buffet \$25pp | Family Style \$27pp | Plated \$30pp

INCLUDES

Appetizer Display

Assorted Cheese | Crackers | Smoked Whitefish Dip | Olives | Tomato Bruschetta | Seasonal Local Produce and Ingredients

Plated Salad

Fresh Baked Ciabatta Bread | Compound Herb Butter

Classic Cesar Salad

Lake Michigan Salad

Mixed greens | gorgonzola | candied pecans | dried cherries | red onion | house-made dressing

Classic Wedge

Simple House Salad

Spring mix | cucumbers | grape tomato | red onions | mixed dressings

Duet Entrée

(Choice of two)

Forest Chicken

Pan-Roasted Chicken Breast | Forest Mushrooms | White Wine Cream Sauce

Chicken Chardonnay

Pan-Roasted Chicken Breast | Shallots | Chardonnay Cream Sauce

Tuscan Chicken

Pan-Seared Chicken Breast | Heirloom Tomatoes | Plath's Bacon | Pinot Grigio Wine

Beef Tenderloin Bourguignon

Traditional Beef Tips | Braised in Burgundy Wine | Savory Herbs | Root Vegetables

Apple Wood Smoked Maple Pork Tenderloin

Choice of Mango Salsa or Apple Pear Chutney

Slow Cooked Beef Brisket

Prepared with a Savory Dry Rub | Slow Roasted with Locally Brewed Beer

Parmesan Encrusted Whitefish -Additional \$4 upcharge-

Walleye -Additional \$7pp upcharge-

Local Whitefish Seared | Panko & Parmesan Encrusted | Served with Lemon Caper Sauce

Prime Rib Carving Station -Additional \$6pp upcharge-

Herb and Spice-Rubbed and Roasted | Creamy Horseradish Sauce

Rich Cabernet Demi Glacé

Filet Mignon -Additional \$10pp upcharge-

Grilled | Homemade Steak Sauce | Horseradish Cream Sauce

CHOICE OF VEGETABLE

French Green Beans

Roasted Asparagus

Thinly Sliced Zucchini, Squash, and Asparagus

Fresh Steamed Broccoli

Chef's Choice Seasonal Local Farm Vegetables

CHOICE OF SIDE

Wild Rice Pilaf & Jasmine Rice Pilaf

Garlic Mashed Potatoes

Handmade Bucatini Pasta | Light Garlic Cream Sauce and Julienne Vegetables

Roasted Red Skin Potatoes with Lemon Dill

CATERING PACKAGE INCLUDES

White Pottery Barn China

Silverware

White or Color Linen Napkins

Children under age 11 50%

Northern Roasters Coffee Service

Child-Friendly Menu -Upon Request

Cake Cutting Service

Water Goblets & Water Service

Serving & Chafing Dishes

Gluten-Free + Vegetarian + Vegan Meal

ADDITIONAL COST

Price per Server \$125 each

Price per Chef \$200 each

6% Michigan Sales Tax Food

Gratuity Appreciated " **Not Included**"
