

COLD HORS D' OEUVRES

SEARED TENDERLOIN CANAPÉS

HAM & CHEESE PINWHEEL

PROSCIUTTO PALMIERS

HOUSE CURED SALMON BLINI

BRUSCHETTA

ASPARAGUS & MUSHROOM TRADITIONAL TOMATO EGGPLANT OLIVE TAPANADE

ARTICHOKE & OLIVE PINWHEEL

MELON & PROSCIUTTO CANAPÉS

HERBED CHEVRE STUFFED CHERRY TOMATOES

TRADITIONAL SHRIMP COCKTAIL

ASPARAGUS SPEARED MUSHROOMS

COLD SOUP SHOOTERS

Tomato Gazpacho Vichyssoise Mint Yogurt & Melon

MICHIGAN CHERRY & CHICKEN SALAD BITES

JICAMA "CHIPS" WITH CRAB & AVOCADO SALAD

TUNA TARTAR ON WONTON SPOONS

SMOKED SALMON & PARMESAN PROFITEROLES









HOT HORS D' OEUVRES

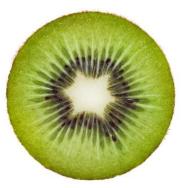
MINI REUBEN TURKEY SALMON TRADITIONAL CORNED BEEF **BRIE QUICHE TARTLETS CRAB RANGOONS** SWEET & SOUR DIPPING SAUCE PORK WONTONS PEANUT DIPPING SAUCE **PETITE CHICKEN & BRIE TURNOVERS** THIN CRUST PIZZA WEDGES POTATO & CARAMELIZED ONION, OLIVE & CAPER, TOMATO & ARTICHOKE **MUSHROOM CROSTINIS** MOREL CREAM SAUCE FRIED ARTICHOKE HEARTS PARMESAN GARLIC AIOLI CHICKEN AND CHORIZO EMPANADA "BAJA BITES" MINI BLACK BEAN TAQUITOS SALSA FRESCA **BRAISED BEEF TAQUITOS SPANAKOPITA BEEF OR CHICKEN SATAYS** THAI PEANUT DIPPING SAUCE COCONUT SHRIMP OR CHICKEN APRICOT GINGER DIPPING SAUCE PETITE SALMON & CRAB CAKES DILL CAPER SAUCE **RISOTTO CROQUETTES PROSCIUTTO & PEAS** BUTTERNUT SQUASH TOMATO & FENNEL **BBQ BACON SHRIMP SKEWERS** CHICKEN OR VEGETABLE POT STICKERS SOY & MIRIN DIPPING SAUCE SESAME CHICKEN OR SHRIMP PLUM WINE DIPPING SAUCE HOT SOUP SHOOTERS MUSHROOM CREAM LOBSTER BISQUE **TUSCAN TOMATO BASIL**











TRADITIONAL & EXCITING CHIPS & DIPS

SHERRY- SUN DRIED TOMATO HUMMUS TABOULI FRUIT SALSA TRADITION SALSA GUACAMOLE CARAMELIZED ONION & CHIVE ROASTED EGGPLANT CAPONATA SPINACH DIP ARTICHOKE DIP TOMATO POMADORO

ASSORTED CHIPS

BAKED PITA THE BEST POTATO HOUSE MADE TORTILLA ASSORTED VEGETABLE









STYLISH PARTY PLATTERS

GREAT BAR SNACKS

CRACKERS, DRIED FRUITS, TOASTED NUT & YOUR CHOICE OF DIPS & CHIPS

ROASTED VEGETABLE

BALSAMIC VINAIGRETTE

FRESH FRUIT

BAKED BRIE CHEESE

WRAPPED IN PHYLLO & BAKED GOLDEN BROWN, SERVED WITH APPLE BUTTER CHUTNEY

FOUR CHEESE TERRINE

A COMBINATION OF CHEVRE CHEESE, GORGONZOLA, RICOTTA & CREAM CHEESE WHIPPED WITH TRUFFLE OIL & HONEY, SERVED WITH SPICED PECANS, CRANBERRY SYRUP & FRUIT CHUTNEY

PASTRAMI SMOKED SALMON

SERVED WITH CHOPPED EGGS, RED ONIONS, FRIED CAPERS, WHIPPED CREAM CHEESE, CUCUMBER SLICES & TOASTED BAGUETTE SLICES

ROASTED BEEF TENDERLOIN

ROASTED, SLICED TENDERLOIN SERVED WITH HORSERADISH DIPPING SAUCE, THREE MUSTARD DIPPING SAUCE, CARAMELIZED ONIONS, ASSORTED ROLLS & SLICED BAGUETTES

ROASTED PORK LOIN

SERVED WITH CHIMICHURRI & AN APPLE CHUTNEY

ANTIPASTO

SALAMI, PROSCIUTTO, MORTADELLA, MOZZARELLA, PARMESAN, OLIVES, HOT PEPPERS

GOURMET CHEESE & CRACKER

DRIED FRUITS, ASSORTED NUTS, FRESH BEERRIES & CRACKERS









ACTION STATIONS

TUSCAN TOUR

CHOICE OF TWO PASTAS, MARINARA, PESTO, WILD MUSHROOM CREAM & ALFREDO

ROCK SHRIMP, SAUTÉED MUSHROOMS, DICED GRILLED CHICKEN, PARMESAN, TOMATOES, FRESH BASIL, MINCED GARLIC, & CAPELLINI VEGETABLES, ARTICHOKES

DOWN HOME & SMOKEY

BBQ CHICKEN, SMOKED BRISKET, AND BBQ PORK, CHOICE OF BBQ SAUCES, ASSORTED ROLLS, CORN BREAD, SHAVED RED ONIONS, LETTUCE, TOMATOES, HOUSE MADE PICKLES, MUENSTER, CHEDDAR & SWISS CHEESES. CHOICE OF TWO SALADS

MASH EM & LOVE EM

IDAHO MASHED POTATOES, WHIPPED SWEET POTATOES, HORSE RADISH RED SKIN ÁCCOMPANIED WITH: PAN FRIED ROCK SHRIMP, BACON BITS, SAUTÉED WILD MUSHROOMS, FRIZZLED ONIONS, CANDIED PECANS, CRISPY POTATO SKINS, CHIVES, CHEDDAR CHEESE, CHARDONNAY SAUCE, TURKEY GRAVY

WOK IT & STIR IT

FRIED CHICKEN, SAUTÉED SHRIMP, BRAISED PORK SERVED WITH RED CURRY PEANUT SAUCE, SWEET & SOUR, & GENERAL TSAO, ASIAN SLAW, STRAW MUSHROOMS, BROCCOLI & CORN, JASMINE AND STIR FRIED RICE

AMERICAN COMFORT

ALL AMERICAN BEEF SLIDERS WITH CHEESE & CARAMELIZED ONIONS, FRIED CHICKEN, MACARONI & CHEESE, MINI HOT DOGS WITH KETCHUP AND MUSTARD AND A CHOICE OF A GREEN OR COMPOSED SALAD

PO RIVER RICE

TRADITIONAL ITALIAN ABARIO RICE RISOTTO SERVED WITH A CHOICE OF TOPPINGS: SAUTÉED MUSHROOM, TRUFFLE OIL, BRAISED OSSO BUCCO, TOMATO, BUTTERNUT SQUASH, BASIL, PARMESAN, SAUTÉED SHRIMP, GRILLED CHICKEN

QUE PASA

OXACAN STYLE BRAISED BRISKET, GRILLED FAJITA CHICKEN, FRIED TACO SHELLS, SOFT FLOUR TORTILLAS, SALSA FRESCA, ROASTED CORN SALSA, SALSA VERDE, SHREDDED LETTUCE, GUACAMOLE, PEPPER JACK CHEESE, CHEDDAR, SOUR CREAM









GREEN SALADS

DORSEY HOUSE SALAD

TOMATOES, CUCUMBERS, PICKLED RED ONIONS, SUNFLOWER SEEDS, WHITE CHEDDAR CHEESE, & ROSEMARY BALSAMIC VINAIGRETTE SERVED OVER MIXED FIELD GREENS

HARVEST

MIXED FIELD GREENS WITH APPLE BUTTER VINAIGRETTE, SPICED BACON, APPLES, GOAT CHEESE & CANDIED PECANS

CAESAR

ROMAINE LETTUCE, FRESHLY GRATED PARMESAN CHEESE & OUR HOMEMADE CROUTONS, CLASSIC DRESSING

CHOPPED

CHICKEN, RED ONIONS, CUCUMBER, BACON, CHEDDAR CHEESE & RANCH DRESSING

GREEK

ALL THE INGREDIENTS YOU WOULD EXPECT I

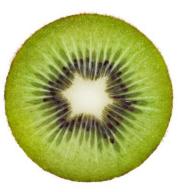
MICHIGAN

CRISP GREENS BLEU CHEESE, RED ONION, DRIED CHERRIES & SERVED WITH OUR RASPBERRY VINAIGRETTE

COMPOUND SALADS

GERMAN POTATO

TOMATO MOZZARELLA WITH ASPARAGUS & ARTICHOKES TUNA PASTA WITH DILL CAPER DRESSING CHICKEN CAESAR PASTA ROASTED MUSHROOM QUINOA DRIED CRANBERRY CHICKEN TRADITIONAL COLE SLAW THAI CUCUMBER & CARROT TRADITIONAL POTATO









ENTRÉE SELECTIONS

(SERVED WITH A CHOICE OF SIDES)

CHICKEN ROMA

BREADED CHICKEN BREAST ROLLED AROUND TOMATOES AND ASIAGO CHEESE

CHICKEN FLORENTINE

STUFFED WITH CARAMELIZED ONIONS, SPINACH AND SERVED WITH BASIL LEMON CREAM SAUCE

CHICKEN PICCATA

EGG AND PARMESAN BATTERED CHICKEN BREAST

BUTTER POACHED LOBSTER TAIL

SEARED BEEF TENDERLOIN OR NY STRIP MMUSHROOM DEMI GLACE & CRISPY FRIED ONIONS

CRUSTY MUSTARD CHICKEN

CHICKEN BREAST COATED WITH DIJON MUSTARD AND BREADED WITH HERBED BREAD CRUMBS. SERVED WITH CHOICE OF STARCH AND VEGETABLE

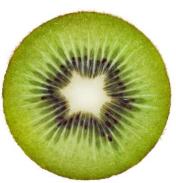
BBQ BABY BACK RIBS HOUSE MADE BBQ SAUCE, FRIED ONIONS,

PARMESAN CRUSTED WHITEFISH ARTICHOKE FUMET

BBQ & HERB GRILLED SALMON APPLE BUTTER STUFFED PORK LOIN

STARCH AND VEGETABLE SIDES

AU GRATIN POTATOES PLAIN & FLAVORED MASHED POTATOES CUSTOM VEGETABLE MASHED BROWN RICE PILAF JALAPENO CORNBREAD STUFFING AROMATIC SAGE STUFFING GLAZED PEAS & CARROTS GREEN BEANS WITH ALMONDS SPINACH BAKE ROASTED ASSORTED VEGETABLES ROASTED ASPARAGUS PARMESAN CHEESE & HERB POLENTA









SWEET ENDINGS

CREPE FLAMBÉ STATION

CREPES FLAMBÉED TO ORDER WITH A CHOICE OF FLAVORS, BANANAS FOSTER, CALVADOS APPLE, CHERRIES JUBILEE AND HOUSE MADE CHANTILLY CREAM

WAFFLE SUNDAE BAR

CHEF HALL'S SUGAR WAFFLES MADE FRESH WITH ALL THE TRADITIONAL TOPPINGS FOR THE SWEET TOOTH IN YOU

ASSORTMENT OF COOKIES

CHOCOLATE CHIP, PEANUT BUTTER, SUGAR, WHITE CHOCOLATE CHUNK, LEMON DROP, OATMEAL RAISIN

BAR COOKIES

BROWNIES, LEMON BARS, SEVEN LAYERS BAR

CHEESE CAKE SQUARES

DELICIOUS MINI CHEESECAKES TOPPED AND GARNISHED AS YOU LIKE THEM

ASSORTED MINI DESERTS

LEMON TARTS, ÉCLAIRS, PECAN DIAMONDS, MAGIC BARS

CHOCOLATE COVERED STRAWBERRIES

TRUFFLES

COVERED IN COCOA POWDER, PECANS OR GANACHE

CREAM PUFFS

SANDERS CHOCOLATE FUDGE AND VANILLA ICE CREAM

INDIVIDUAL DESSERT CUPS

Tiramisu

PEANUT BUTTER MOUSSE CHOCOLATE MOUSSE BERRY MOUSSE







