

Dinner

Entrées

Dinner selections served with choice of salad, fresh baked bread with honey thyme butter, potato or rice, chef's choice of vegetable, fresh brewed regular and decaffeinated coffee, iced tea and hot herbal specialty teas.

Bacon Wrapped Barbecue Shrimp 17.95

Served with Fresh Pineapple Salsa

Mediterranean Rosemary Shrimp 17.95

Served with an olive tomato relish and topped with Feta cheese

Chicken Kiev \$16.95

Breaded breast of chicken stuffed with a garlic herb butter and finished with a creamy mustard chive sauce

Chicken Boursin 15.95

Served with a garlic herb cream sauce

Chicken Chasseur 15.95

Served with a white wine mushroom and tomato demi-glace

Prosciutto Wrapped Chicken 16.95

Served with apple butter cream sauce

Grilled New York Strip 22.95

Served with peppercorn sauce

Roasted Prime Rib Market Price

12 oz. Prime Rib served with Au Jus

Grilled Filet Mignon 24.95

Served with red onion marmalade

Pricing and offerings are subject to change.

All items subject to an 18% service charge and 6% Michigan State sales tax.

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 1/2010

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Salmon Florentine 17.95

Served with a spinach onion bacon stuffing and finished with a garlic dill cream sauce

Traverse City Whitefish 16.95

Pan fried Whitefish served with a cherry and mushroom white wine sauce

Grilled Chilean Sea Bass 21.95

Served with a citrus beurre blanc

Chef's Signature Barbecued Ribs 17.95

Rack of Ribs served with honey barbecue sauce

Roasted Pork Tenderloin 15.95

Served with a peach chutney

Pasta Primavera 12.95

Assortment of sautéed vegetables tossed with fresh herbs, garlic, penne pasta and topped with parmesan cheese. Served with choice of marinara or alfredo sauce.

If your group requires a custom menu, please limit it to 3 choices and a minimum of 10 of each item must be ordered. A surcharge of \$2.00 will be added to the menu price of each item. Choices must be submitted no later than 7 days prior to the event.

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Dinner Buffets

Dinner selections served with salad bar, fresh baked bread with honey thyme butter, fresh brewed regular and decaffeinated coffee, iced tea and hot herbal specialty teas

Clock Tower Buffet 23

Choice of Two Entrees and Two Accompaniments

Village Grand Buffet 26

Choice of Three Entrees and Two Accompaniments

Entrees

Chicken Chasseur

Chicken Picatta

Chicken Boursin

Roasted Pork Tenderloin with Peach Chutney

Roasted Pork Tenderloin with Cherry Demi-Glace

Roasted Turkey with Gravy

Beef Bourguignon

Honey Glazed Baked Ham

Penne Chicken Carbanara

Vegetable or Four Cheese Meat Lasagna

Cajun Chicken Jambalaya

Traverse City Whitefish

Grilled Citrus Glazed Salmon

Chef Carved Prime Rib, or Roasted Strip Loin* (Add \$2.00 per person)*

Chef Carving Fee \$75.00

Accompaniments

Garlic Mashed Potatoes

Roasted Redskin Potatoes

Au Gratin Potatoes

Rice Pilaf

Seasonal Steamed Vegetable

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