

## **PLATED DINNER**

**All Dinners are Accompanied by Selection of Soup OR Salad, Seasonal Vegetable  
Freshly Baked Breads and Salted Butter, House Made Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee and Mighty Leaf Teas**

### **APPETIZER COURSE**

(additional \$10 per person)

Warm Goat Cheese and Portobello Mushroom Strudel, Balsamic Glaze  
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Maple Grilled Shrimp, Wilted Spinach, Warm Bacon Vinaigrette  
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Maryland Crab Cake served with Lemon Aioli  
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Chilled, Jumbo Shrimp with Cocktail Sauce  
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Seasonal Housemade Raviolo

### **SOUP**

Seasonal Vegetable Soup  
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Roasted Tomato-Basil  
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Cream of Wild Mushroom  
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Roasted Corn Chowder  
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Lobster Bisque (additional \$4 per person)

### **SALAD**

Hearts of Romaine, Shaved Parmesan Cheese, Croutons, Parmesan-Lemon Vinaigrette  
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Spring Mix, Roasted Beets, Pistachios, Goat Cheese, Lemon Zest Vinaigrette  
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Spinach Salad with Pears, Candied Walnuts, Blue Cheese, Pear Vinaigrette  
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Mixed Greens, Carrots, Radishes, Tangerine Vinaigrette

All food and beverage prices subject to 15% gratuity, 7% administrative fee and 11% sales tax

## PLATED DINNER

### ENTRÉE SELECTIONS

#### CHICKEN

Pan Seared Chicken Breast with Sour Cream Mashed Potatoes, Wild Mushrooms, Port Wine Sauce  
\$51 per person

Oven Roasted Chicken Breast, Bacon-Scallion Mashed Potatoes, Roasted Chicken Jus  
\$51 per person

Chicken Roulade, Chicken Vegetable Mousseline, Sautéed Greens, Red Wine Sauce  
\$52 per person

#### BEEF & PORK

Filet of Beef, Portobello Mushrooms, White Truffle Potato Gratin, Red Wine Sauce  
\$62 per person

Peppercorn Crusted Beef Tenderloin Medallions, Baby Carrots, Herb Roasted New Potatoes, Port Wine Sauce  
\$62 per person

Roast Prime Rib of Beef, Natural Au Jus and Horseradish Cream, Yukon Gold Mashed Potatoes  
\$60 per person

Rosemary Roasted Pork Loin, French Green Beans, Sour Cream Mashed Potatoes, Apple Cider Reduction  
\$54 per person

#### FISH & SEAFOOD

Pan Seared Tilapia, Wild Mushroom Pearl Couscous, Lemon Butter Sauce  
\$54 per person

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Grilled Loch Duart Salmon, Herb Roasted Fingerling Potatoes, Sautéed Spinach  
\$54 per person

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Grilled Ahi Tuna, Sesame Rice Pilaf, Baby Bok Choy, Hoison Glaze  
\$54 per person

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## **DINNER ENTRÉES**

### **CONTINUED...**

#### **COMBINATION PLATES**

Medallions of Beef & Herb Roasted Chicken, White Wine Sauce, Roasted Garlic Mashed Potatoes  
\$65 per person

Petite Filet Mignon, Garlic Shrimp, Burgundy Wine Reduction, Red Skin Mashed Potatoes  
\$68 per person

Petite Filet Mignon, Butter Poached Lobster, Truffled Fingerling Potatoes  
\$110 per person

#### **VEGETARIAN**

Sable Kitchen & Bar Seasonal Ravioli  
\$49 per person

Crispy Red Lentil Cake, Zucchini-Carrot Slaw, Ginger Yogurt,  
Coconut Red Curry Sauce, Salted Peanuts  
(Vegan & Gluten Free)  
\$49 per person

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## DINNER DESSERTS

Truffled Chocolate Mousse Cake, Salted Caramel Sauce

Fresh Fruit Tart with Lemon Curd

Vanilla Bean Crème Brulee, Fresh Seasonal Berries

Warm Seasonal Fruit Crisp with Vanilla Bean Ice Cream

Strawberry Cheesecake with Seasonal Fruit Compote

Warm Michigan Apple Dumpling with Cider Caramel Sauce

Trio of House Made Sorbets

Fresh Berries with Grand Marnier Whipped Cream

Lemon Tart with Creme Fraiche

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## DINNER BUFFETS

Available to groups of 25 guests or more

### Included in All Buffets:

**Freshly Baked Breads and Salted Butter**  
**Freshly Ground Café Vitta Coffee & Mighty Leaf Teas**

### SALADS

**(Choice of 2)**

Greek Salad with Feta Cheese, Kalamata Olives, Red Onion, Tomato and Cucumbers  
Spinach Salad with Pears, Candied Walnuts, Blue Cheese, Pear Vinaigrette  
Caesar Salad, Hearts of Romaine, Parmesan Croutons  
Spring Mix, Roasted Beets, Pistachios, Goat Cheese, Lemon Vinaigrette

### ENTREES

Roast Pork Loin with Roasted Apples  
Grilled Loch Duart Salmon with Herb Butter Sauce  
Lemon Rosemary Marinated Chicken Breast with Red Wine Sauce  
Medallions of Beef with Wild Mushroom Reduction  
Pasta with Fresh Mozzarella, Tomatoes and Basil

### ON THE SIDE

**(Choice of 2)**

Maple Glazed Carrots, Steamed Broccoli, French Green Beans, Caramelized Root Vegetables, Macaroni and Cheese, Wild Mushroom Pearl Couscous, Sour Cream Mashed Potatoes, Truffle Potato Gratin

### DESSERT BUFFET

Keylime, Apple & Lemon Merange Tarts, Dark Chocolate Decadence  
Freshly Brewed Café Vitta Coffee, Decaffeinated Coffee & Mighty Leaf Teas

**2 Entrees...\$75**

**3 Entrees...\$85**

**4 Entrees...\$95**

**Add an additional Side Dish for \$5 per person per selection**

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