

CATERING



MENU



# BREAKFAST

## BREAKFAST STARTERS

### THE EARLY RISER SANDWICH \$10

Fresh egg sandwich with sliced ham, melted sharp Pinconning cheese, on a toasted bagel, served with a side of sliced seasonal fresh fruit.

### THE BIG CASINO \$10

Jumbo biscuits with hearty sausage gravy and sliced seasonal fresh fruit.

### THE TEE OFF \$11

Fluffy scrambled eggs, hash brown potatoes, sausage link or ham slices and a jumbo biscuit with fruit preserves.

### THE DOWN STATER \$12

Our soon to be famous egg strata or hearty oatmeal served with sliced seasonal fresh fruit.

### GREAT BEGINNINGS \$12

Savory corned beef hash served with fresh eggs-to-order topping the hash and a jumbo homemade biscuit with fruit preserves.

### THE LONG DRIVE \$12

Individual breakfast pizza topped with scrambled eggs, crisp bacon, chunks of sausage, sliced sweet onions, mushrooms and melted mozzarella cheese. Served with sliced seasonal fresh fruit.

## CONTINENTAL BREAKFAST

*Available from 6:00 AM through 11:00 AM.*

### THE WATERPARK CONTINENTAL \$8

Fresh brewed bean coffee, bottled water, choice of orange, cranberry, or apple juice, fresh sliced seasonal fruit platter, homemade muffins, sliced walnut coffee cake and fresh petite assorted scones.

### THE GIZI CONTINENTAL \$8

Assorted doughnuts, homemade muffins and yogurt with mixed seasonal berries. Served with fresh brewed bean coffee and bottled water.

*\* All plated breakfasts served with our own signature fresh brewed bean coffee or hot tea and your choice of orange, cranberry or apple juice.*

*\* Plated Breakfasts – a maximum of 25 people are allowed for hot plated breakfasts.*

## BREAKFAST BUFFETS

*\*All buffets are a minimum of 12 guests.*

### THE MIGIZI FEAST \$10

Fresh brewed bean coffee, fresh sliced seasonal fruit tray, fluffy scrambled eggs, hash brown potatoes, bacon, ham or sausage links (pick two), assorted bagels with cream cheese, butter and fruit preserves OR pastry of the day OR pancakes served with warm syrup. A selection of orange, cranberry, apple juice, and chilled bottle water.

### THE WAVE \$12

Fresh brewed bean coffee, fresh sliced seasonal fruit tray, country egg casserole, jumbo biscuits and sausage gravy, hash brown potatoes, a selection of orange, cranberry, apple juice, and chilled bottled water.

### THE BIG WAAWAN \$14

Our own spectacular made-to-order omelet station. Featuring farm fresh eggs, diced ham, sausage, bacon, fresh peppers, mushrooms, broccoli, sweet onions and shredded cheeses. Accompanied by hash brown potatoes, fresh sliced seasonal fruit tray and jumbo biscuits with fruit preserves. Finally, an assortment of chilled juices featuring orange, cranberry, apple, and chilled bottled water complete this signature buffet.

## BREAKFAST A LA CARTE

INDIVIDUAL ASSORTED YOGURTS	\$2 PER GUEST
ASSORTED DOUGHNUTS	\$6 PER DOZEN
HOMEMADE JUMBO MUFFINS	\$11 PER DOZEN
ASSORTED BAGELS WITH CREAM CHEESE	\$12 PER DOZEN
FEATURED MINI PASTRY	\$11 PER DOZEN
JUMBO DANISH ASSORTMENT	\$13 PER DOZEN
FRESH SCONES ASSORTMENT	\$13 PER DOZEN
BUTTER CROISSANTS WITH PRESERVES	\$14 PER DOZEN
BISCOTTI	\$9 PER DOZEN
PETITE QUICHE ASSORTMENT	\$10 PER DOZEN
SLICED BREAKFAST BREADS	\$9 PER LOAF
BISCUITS AND HOMEMADE SAUSAGE GRAVY	\$4 PER GUEST



# APPETIZERS & DISPLAYS

## APPETIZERS

*50 pieces per order unless otherwise noted.*

VEGETABLE SPRING ROLLS	\$100
ASSORTED MINI QUICHE	\$135
PEANUT CHICKEN SATAY	\$145
DEEP FRIED PICKLES	\$145
STUFFED POTATO SKINS	\$125
MINI CHICKEN WELLINGTONS	\$155
MINI BEEF WELLINGTONS	\$145
BARBEQUE OR SWEET AND SOUR MEATBALLS	\$145
BACON WRAPPED SCALLOPS	\$165
JUMBO WINGS	\$110
LAKE SUPERIOR SMOKED WHITEFISH DIP	\$125
BATTERED CHICKEN STRIPS	\$145
FRESH TOMATO BRUSCHETTA WITH TOAST POINTS (SERVES 50 – 70)	\$125
DEVILED EGGS	\$65
ROASTED VEGETABLE PIZZAS (SERVES 10 -15)	\$45
JUMBO ONION RINGS (SERVES 10-15)	\$45

## DISPLAYS

*All displays accompanied by appropriate crackers and dipping sauces.*

SMALL CHEESE DISPLAY/DOMESTIC AND IMPORTED (SERVES 15 – 25)	\$75
MEDIUM CHEESE DISPLAY/DOMESTIC AND IMPORTED (SERVES 25 – 55)	\$100
LARGE CHEESE DISPLAY/DOMESTIC AND IMPORTED (SERVES 60 – 100)	\$150
SMALL SEASONAL FRUIT DISPLAY WITH BECCA SAUCE (SERVES 15 – 25)	\$85
MEDIUM SEASONAL FRUIT DISPLAY WITH BECCA SAUCE (SERVES 25 – 55)	\$110
LARGE SEASONAL FRUIT DISPLAY WITH BECCA SAUCE (SERVES 60 -100)	\$160
SMALL VEGETABLE DISPLAY WITH HOMEMADE RANCH DIP (SERVES 15 -25)	\$50
MEDIUM VEGETABLE DISPLAY WITH HOMEMADE RANCH DIP (SERVES 30 – 55)	\$80
LARGE VEGETABLE DISPLAY WITH HOMEMADE RANCH DIP (SERVES 60 – 100)	\$125
<b>CUSTOMIZED DISPLAY</b> LET US BUILD A SHOWPIECE FOR YOUR APPETIZER TABLE FEATURING FRESH FRUITS, ASSORTED CHEESES AND CRISP VEGETABLES	MARKET PRICE



## LUNCH (PLATED)

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### OUR CLASSIC REUBEN \$11 PP

Tender sliced corned beef stacked with Swiss cheese, Thousand Island dressing and sauerkraut. Grilled perfectly and served with a crisp dill pickle wedge and our own seasoned French fries.

### BUFFALO CHICKEN WRAP \$11 PP

Crisp chicken tenders tossed in our own spicy buffalo sauce, pepper jack cheese, shredded romaine lettuce, diced red onions and tomatoes all wrapped up in a grilled flour tortilla. Served with crisp pickle wedge and our own seasoned French fries.

### ROASTED VEGETABLE PIZZAS \$6 PP *Each item .45*

Build your own gourmet pizza. We actually roast our signature pizza dough then top it with either our house specialty Jerome sauce or our traditional red sauce then finish our pies with shredded mozzarella cheese. All pizzas include sauce and cheese. Choose from the following toppings: Sausage, Bacon, Ham, Mushroom, Onions, Green Peppers, Red Peppers, Ripe Olives, Pineapple, Pepperoni and Anchovies. All gourmet pizzas accompanied by a house made tossed garden salad and your choice of dressing.

### RIBEYE STEAK SANDWICH \$14 PP

A perfectly marbled 8 oz. cut of choice rib eye grilled to your liking placed atop a toasted ciabatta roll with sautéed sweet onions and green peppers served with our own seasoned French fries and crisp pickle wedge.

*These options available between 11:00 AM and 2:00 PM daily.*



# LUNCH BUFFETS

## THE PICKARD ROAD BUFFET \$14 PP

Your choice of two of the following; sliced top round of beef, baked butter crumb cod, beef stroganoff, pot roast, Swedish meatballs or chicken Jerome. Oven roasted redskin potatoes or garlic redskin mashed potatoes, tossed garden salad, seasonal vegetable and fresh rolls with butter.

## THE NIIJI BUFFET \$11 PP

Our most popular buffet; Our own fresh made pizzas (meatlovers, vegetarian, pepperoni) served with crisp antipasti salad (chopped romaine and iceberg lettuce, sliced cucumber, cherry tomatoes, sliced sweet onions, whole pepperoncini peppers, sliced salami and provolone cheese) served with Italian dressing and a homemade assortment of baked cookies.

## THE NBAKADE DELI BUFFET \$13 PP

Tender sliced top round of beef, ham, roasted turkey and genoa salami, Swiss, cheddar and colby jack cheese. An assorted condiment tray featuring sweet and dill pickle spears, ripe and green pitted olives, pepperoncini peppers, green onions, crisp leaf lettuce, sliced beefsteak tomatoes, sweet red onions, mayonnaise, dijon and yellow mustards. A kettle of homemade soup (please select one), cream of broccoli, bean with ham, garden vegetable, Santa Fe chicken, chicken noodle. Creamy coleslaw or house made redskin potato salad and a generous assortment of deli style breads and rolls.

## THE TRIBAL FEAST BUFFET \$14 PP

Baked penne with crimini mushrooms, smoked sausage and sundried tomatoes in a cream laced pan sauce, chicken Jerome, fettuccini carbonara, Caesar salad, fresh garlic bread.

## THE ALL AMERICAN LUNCHEON BUFFET \$15 PP

BBQ chicken quarters, grilled stadium kielbasa, 1/4 cheeseburgers with buns and condiments, baked beans, redskin potato salad, creamy coleslaw, kettle chips. Please select one: apple pie, peach cobbler, chocolate walnut brownies or assorted cookies.

## THE PATIO PIG ROAST

Whole roasted suckling pig, marinated grilled or fried chicken, redskin potato salad, baked beans, corn on the cob, cornbread and rolls and strawberry shortcake.

\$18 PP (UP TO 50 GUESTS)

\$16 PP (UP TO 75 GUESTS)

\$14 PP (75 GUESTS OR MORE)

*\* Available after 5:00 PM*

## DESSERT OPTIONS

ASSORTED PIES, CAKES AND COOKIES \$4 PP

ASSORTED COOKIES, BROWNIES AND FRUITED COBBLERS \$4 PP

AN ASSORTMENT OF HOMEMADE COOKIES \$3.75 PP

*Available between 11:00 AM and 5:00 PM daily.*

*All of our lunch buffets include a various assortment of canned soda, bottled water and appropriate plasticware and napkins.*



## DINNER (PLATED)

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### BEEF

#### NEW YORK STRIP STEAK \$25

A tender 12 oz. center cut steak topped with sautéed fresh mushrooms and a perfect blend of seasonings and herbs.

#### RIBEYE STEAK \$22 PP

A 10 oz. cut of perfectly marbled choice beef, char grilled then topped with a compound herb butter.

#### HOME-STYLE POT ROAST \$17 PP

Slow roasted top round of beef served with its own juices and fresh horseradish sauce.

#### PRIME RIB OF BEEF \$23 PP

A 12 oz. cut of slow roasted prime rib of beef served with horseradish sauce.

### POULTRY

#### CHICKEN PICATTA \$17 PP

Breast of chicken in white wine with shallots and capers.

#### CHICKEN JEROME \$18 PP

Tender sautéed breast of chicken topped with our own boursin cheese sauce. Outstanding!

#### ROASTED DUCKLING \$19 PP

Slow roasted breast of duckling topped with demi glaze and fresh herbs.

#### CHAMPAGNE CHICKEN \$18 PP

Perfectly seasoned then sautéed. Served with our own champagne dill sauce.

#### HERB ROASTED HALF CHICKEN \$18 PP

Juicy and tender whole half chicken roasted with fresh herbs, lemon and garlic butter.

#### CHICKEN TOSCANA \$19 PP

Butterfly chicken breast wrapped in cured Italian ham and pepperoni stuffed with roasted garlic, fresh basil, plum tomatoes then finished with a melted buffalo mozzarella topping.

*Available after 5:00 PM.*

*All items subject to 18% service charge and 6% sales tax.*



## DINNER (PLATED)

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### SEAFOOD

#### LAKE SUPERIOR WHITEFISH \$21 PP

Fresh Lake Superior whitefish baked until golden then topped with a hint of fresh dill and white wine lemon sauce.

#### GRILLED ATLANTIC SALMON \$22 PP

A 6 oz. char grilled filet of salmon served with tarragon cream sauce.

#### LINGUINE WITH CLAM SAUCE \$18 PP

Chopped sea clams tossed in a white wine, garlic, lemon and herb mixture then finished with heavy cream.

#### MIGIZI CAKES \$22 PP

Fresh jumbo lump crab meat tossed with breadcrumbs and egg. Seared to a golden brown with a lemon herb remoulade.

*Available after 5:00 PM.*

*All items subject to 18% service charge and 6% sales tax.*

*All entrées are served with a fresh garden salad and the chef's special dressing of the day, your choice of potato, rice or pasta, seasonal vegetable, freshly baked rolls with butter and regular or decaffeinated coffee.*



# DINNER BUFFETS

## PACKAGE A BUFFET \$22 PP

- One Entrée
- One Potato, Rice or Pasta
- One Vegetable
- One Salad

## PACKAGE B BUFFET \$26 PP

- One Premium Entrée
- One Entrée
- One Potato, Rice or Pasta
- One Vegetable
- One Salad

## PACKAGE C BUFFET \$29 PP

- One Premium Entrée
- Two Entrees
- Two Potato, Rice or Pasta
- One Vegetable
- One Salad

### PREMIUM ENTREES

- Herb-Crusted Prime Rib of Beef
- Sliced Sirloin of Beef
- Maple Glazed Salmon
- Shrimp Scampi
- Baked Lake Superior Whitefish
- Pastry Wrapped Breast of Chicken with Baby Spinach and Boursin Cheese
- Herb-Roasted Pork Loin
- Breast of Chicken Medallions with Wild Mushroom Cream Sauce

### ENTREES

- Chicken Jerome
- Chicken Marsalis
- London Broil
- Sliced Top Sirloin with Mushroom Gravy
- Baked Dearborn Ham
- Roasted Breast of Turkey
- Vegetable Lasagna
- Baked Ziti with Meat Sauce
- Barbeque Gingered Meatballs
- Eggplant Parmesan

### POTATOES, RICE AND PASTA

- Herb-Roasted Redskin Potatoes
- Baked Potato with Sour Cream and Chives
- Redskin Mashed Potatoes
- Pecan Wild Rice
- Fingerling Potatoes
- Baked Macaroni and Cheese
- Five Cheese Ravioli

### VEGETABLES

- Roasted Green Beans
- Green Beans Almandine
- Sautéed Fresh Vegetable Medley
- Honey Dilled Carrots
- Acorn Squash (in season)
- Corn on the Cob
- Asparagus Spears
- Sautéed Zucchini and Sweet Onions
- Green Sweet Peas
- Steamed Broccoli

### FRESHMADE SALADS

- Garden Tossed Mixed Greens
- Spinach
- Greek
- Seasonal Fruit
- Cucumber, Onion and Dill Salad
- Pea and Peanut
- Penne Pasta
- Antipasti Salad

*All dinner buffet packages include fresh baked rolls with butter, water service and fresh brewed bean coffee.*





## DINNER BUFFETS (THEMED)

### A TASTE OF ITALY

Baked handmade deep dish lasagna, penne pasta with fresh marinara, chicken Jerome, tossed garden or antipasto salad, chef's choice seasonal fresh vegetable and warm garlic bread.

\$18 PP

### THE GIZI BUFFET

Stuffed pork loin, chicken Jerome, maple glazed salmon, chef's choice fresh seasonal vegetable, wild rice pilaf or oven roasted redskins, garden tossed salad with raspberry vinaigrette.

\$22 PP

### THE MIIGWETCH BUFFET

Baked Lake Superior whitefish, sliced sirloin with mushrooms and red wine demi glaze, stuffed chicken breast with baby spinach and boursin cheese, chef's choice fresh seasonal vegetable, scallion rice or twice baked potatoes, and garden tossed salad with champagne vinaigrette.

\$24 PP

### THE ALL-AMERICAN BARBEQUE

Marinated grilled breast of chicken, BBQ smoked pulled pork, and your choice of grilled 1/4 pound hamburgers or jumbo stadium kielbasa. Accompanied by a tossed garden salad with your choice of dressing, redskin potato salad, baked beans, and corn on the cob. Your choice of two: apple pie, peach cobbler, chocolate layer cake, chocolate walnut brownies or strawberry shortcake.

\$22 PP

### THE ULTIMATE PIG ROAST

Whole roasted suckling pig, grilled 1/4 pound hamburgers with cheese, marinated grilled chicken breast, redskin potato salad, baked beans, sweet and sour coleslaw, rolls and corn bread with butter and strawberry shortcake.

\$22 PP (50 GUESTS)

\$20 PP (75 GUESTS)

\$18 PP (100 GUESTS)

### THE OJIBWE BUFFET

Carved herbed roasted prime rib of beef, fried walleye, meaty BBQ spareribs, pasta primavera, roasted redskins, fresh seasonal vegetables, and garden tossed salad with your choice of dressing.

\$31 PP

*Buffets available after 3:00 PM Daily. Some exceptions may apply.*

*All dinner buffets include fresh baked rolls with butter, coffee station, linens and appropriate serveware.*



# SNACK OPTIONS

TRI-COLORED TORTILLA CHIPS WITH RED PEPPER HUMMUS OR FRESH FRUIT SALSA (SERVES 50 PEOPLE)	\$3 PP
ASSORTED MINI CANDY BARS	\$2 PP
SALT AND PEPPER KETTLE CHIPS WITH RANCH DIP	\$3 PP
PRETZEL STICKS	\$2 PP
GHARDETTOS	\$3 PP
MIXED NUTS	\$3 PP
SPICY OR PLAIN SALTED CASHEWS	\$4 PP
BEER NUTS	\$3 PP
CHICAGO STYLE POPCORN	\$3 PP

*All items subject to 18% service charge and 6% sales tax.*



# BEVERAGES

## OUR STANDARD BAR \$18 PP\*

Vodka, Gin, Rum, Whiskey, Scotch and choice of two (2) house wines and choice of one (1) domestic house keg beer. Bar includes assorted soft drinks and appropriate mixers and garnishes.

## OUR PREMIUM BAR \$22 PP\*

Jack Daniel's, Bacardi, Dewar's, Captain Morgan, Tanqueray, Absolut, Kahlua, Baileys choice of three (3) house wines combined with a choice of three (3) craft or Imported bottled beers. Bar includes assorted soft drinks and appropriate mixers and garnishes.

## BEER, WINE AND SODA BAR \$15 PP\*

Combined choice of one (1) keg and three (3) craft or Imported bottled beers, choice of three (3) house wines and assorted soft drinks and bottled water.

## NON-ALCOHOLIC BAR SERVICE \$6 PP\*

Assorted canned sodas, bottled water, iced tea and coffee. Additionally, all guests attending an event that are under the age of 21 years will be charged a non-alcoholic bar service fee.

## CHAMPAGNE TOAST \$4 PP\*

Our house domestic champagne is featured for this service. Non-alcoholic champagne available at the guests request at no additional charge.

*All bars are four (4) hours only and all bars are closed during dinner service.*

*\*Prices do not include 18% gratuity and 6% sales tax.*



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**989.817.4806**

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5665 E Pickard Rd • Mt. Pleasant, MI 48858