Breakfast Buffet Menu

Continental \$10

Assorted Pastries, Danish, Muffins, Bagels & Cream Cheese Seasonal Fruit Tray, and Hard-Boiled Eggs

Standard \$12

Scrambled Eggs, Hash Browns OR French Toast, Bacon, Sausage, Ham (choice of two) Seasonal Fruit Tray

Deluxe \$15

Scrambled Eggs, Hash Browns, French Toast OR Pancakes Bacon, Sausage, Ham (choice of two) Assorted Pastries and Muffins Seasonal Fruit Tray

All of the above choices include Juice, Coffee, and Tea

Omelet Station additional \$2 per person Mini Quiche – Brocolli/Cheddar, Loraine, Mushroom/Swiss, Spinach/Feta additional \$1.50 per person

Homemade Greek Yogurt with Granola & Honey \$1.50 per person

 \sim All options are subject to state tax of 6% and gratuity of 20% \sim

~ Prices subject to change ~

Plated Luncheon Menu

Soup and Sandwich

One of our homemade soups paired with your choice of sandwich: grilled chicken wrap, chicken tender wrap, turkey/Swiss/avocado wrap, Rueben sandwich, tuna melt, tuna salad or chicken salad sandwich Served with your choice of one: potato salad, pasta salad, or French fries \$15 per person

Salad & Soup

A choice of a Greek Salad, Caesar Salad or Michigan Cherry/Pecan Salad Served with one of our homemade soups and pita bread

\$16 per person

add chicken \$2.50 ~ add salmon \$4.50

Plated Entree

Your choice of Chicken Francesca, Chicken Parmesan, Chicken Marsala, Chicken Kabob or Honey Jack Salmon.

Served with your choice of a starch & a vegetable.

Also included is a tossed Salad or a Greek Salad, bread and butter.

\$18 per person

All menu options include, soft drinks, coffee, and tea

~All options are subject to state sales tax of 6% and gratuity of 20%~
Prices subject to change

Lighter Side Buffet

Croissant Sandwiches

(choice of two)

Ham & Swiss ~ Turkey & Swiss ~ Chicken Salad

Seasonal Fruit Platter

Salad (choice of one)

Greek Salad

Caesar Salad

Michigan Pecan Cherry Salad

Includes coffee, tea, and soft drinks \$16 per person

Mini Quiche available for an additional \$1.50 per person

All options are subject to state tax 6% and gratuity of 20%

~ Prices subject to change ~

Appetizers

Prices Per Person

Domestic Cheeses and Crackers Hummus and Vegetables with Pita Bread	\$2.75 \$2.75	
Tzatziki with Pita Bread	\$2.75	
Spinach and Artichoke Dip with Pita Bread	\$3.00	
Mini Quiche	\$3.00	
Stuffed Mushrooms	\$3.00	
Spinach Pie or Feta Cheese Pie	\$3.50	
Greek Sausages	\$3.50	
Chicken Wing Dings with Ranch & Barbecue Sauce		\$3.50
Buffalo Wing Dings served with Bleu Cheese Dressing		\$3.50
Smoked Salmon or Lox on crackers with cream cheese		\$4.00
Shrimp with cocktail sauce		\$4.00
Sesame Meatballs with orange Teriyaki Sauce		\$4.50
Coconut Chicken or Shrimp with Sweet & Sour Sauce		\$4.50
Mini Chicken or Pork Kabobs		\$4.50
Mini Beef or Lamb Kabobs		\$5.00

*** The above prices are for appetizers accompanying an entrée ***

~ All options are subject to state tax of 6% and gratuity of 20% ~ ***Prices subject to change***

Buffet Menu Entrée Selection (Choice of one or two)

Chicken Parmesan Baked Cod

Chicken Francesca Chicken or Shish Kabob (pork)

Bone-in Roasted Chicken Chicken Marsala

Marinated Grilled Chicken Breast Roast Pork Loin

Carved Roast Sirloin of Beef or Honey Jack Salmon (additional \$2) *Beef Kabobs, Beef Tenderloin and Lamb Chops (market price)

Vegetable Selection (choice of one)

California Blend Corn on the Cob Glazed Petite Carrots
Greek Style Green Beans Green Beans Almandine

Starch Selection (choice of one)

Oven roasted red skin potatoes Macaroni & Cheese

Mashed red-skin potatoes Rice Pilaf with sauce on the side

Scalloped Potatoes Mostaccioli Marinara or Alfredo sauce

A tossed or Greek salad and fresh baked bread & butter Soft drinks, coffee, and tea are included

One entrée \$18 or Two entrées \$21 Per Person

For plated option \$1.50 additional Per Person One Additional starch or vegetable \$2 Per Person

To add Coneys to a buffet \$2 additional Per Person

~All options are subject to state tax of 6% & gratuity of 20% ~

Prices subject to change

School Banquet Menu

Entrée Selection (Choice of one or two)

Chicken Parmesan

Chicken Kabob

Chicken Francesca

Baked Chicken on the Bone

Carved Roast Beef Sirloin additional \$2

Vegetable Selection (choice of one)

California Blend Corn on the Cob Glazed Carrots Green Beans (Almandine optional)

Starch Selection (choice of two)

Oven roasted red skin potatoes Scalloped Potatoes

Red-skin garlic mashed potatoes Macaroni & Cheese

Mostaccioli Marinara or Alfredo sauce Rice Pilaf with or with or sauce

Includes a tossed salad with choice of two dressings, bread & butter Unlimited soft drinks, coffee, and tea

One entrée \$15.00 or Two entrées \$18.00 Per Person

One Additional starch or vegetable.....\$1.50 per person

To add coneys to a buffet \$2.00 additional per person

~ Prices reflect our support of our community & local schools ~

~ All options are subject to state tax of 6% and gratuity of 20% ~ ~ Prices subject to change ~