

## "The Best Tasting Most Affordable Event You Will Ever Plan!"

- As our guest, customize your menu from our menu...a personal menu for your event with choices to suit a variety of appetites and budgets. Included for your viewing are sample menus.
- Parties from 15 to 100 guests.
- Ideal for Birthdays, Wedding and Baby Showers, Rehearsal Dinners, Anniversaries, Business Meetings, Sports Banquets, Formal or Informal Cocktail Mingling, Christmas Parties, and Memorials.
- There is no room rental charge. Choices are the Library (located upstairs), Railing(upstairs), Lounge Area (main floor), or Dining Room(main floor).
- The Library is all yours for 25 guests or more.
- Casual or elegant your choice. Linen is available for a \$35.00 charge. Choices include white or ivory table linen and a rainbow of napkin colors.
- Votives, tea lights, glass block and small bud vases are available at no charge. You may bring in your own decorations.
- Bring in your own cake or dessert, our staff will serve.
- Beverage Selections include coffee, tea, ice tea and soft drinks. Free refills.
- Full service bar. Open-bar, cash-bar or limited bar selections available.
- WiFi Internet access is available.
- Ample parking is available behind and to the side of the restaurant. The parking structure is located on Peabody Street behind our building.

# Appetizer Buffet

Four Item Choices \$12.95 per person

Five Item Choices \$13.95 per person

Tomato Bruschetta Grilled Sourdough Baguette, topped with Roma Tomato, Fresh Mozzarella, Basil and Balsamic Reduction.

Spinach-Artichoke Dip Our Popular Spread, served warm with House Made Pita Chips

Brie and Raspberry Preserves Wrapped in Phyllo

Meatballs Meatballs simmered in Port Wine Mushroom Cream Sauce or BBQ Sauce

Smoked Salmon Canapés Fresh Salmon served on Pumpnickel Toast Points with Horseradish Cream Sauce and Capers

House Made Fried Mushrooms Breaded and served with Bistro Dipping Sauce

Peabody's Buffalo Chicken Wings

Served with Blue Cheese Dressing

Firecracker Shrimp Flash Fried Shrimp Tossed in a Spicy Chipotle Cream Sauce

Coconut Chicken Flash Fried and served with Orange Horseradish Marmalade Sauce Dipping Sauce

## Party Platters

Custom Cheese Platter Imported and Domestic Cheeses Assortment, garnished with Melon, Grapes, Berries and Assorted Crackers

Small (serves 10-15) \$35 Medium (serves 20-30) \$55

Large (serves 30-40) \$75

Fresh Fruit Platter

Hand Selected Seasonal Fruits, Artistically Displayed.

Small (serves 10-20) \$25 Medium (serves 20-30) \$45

Large (serves 30-40) \$65

Shrimp Platter Jumbo Shrimp garnished with Fresh Lemon and House Made Cocktail Sauce (Recommend 3 pc. Per person)

\$15.95 per Dozen

# Gourmet Deli Buffet

\$10.95 per Person

## Choice of Three Gourmet Sandwiches

- Corn Beef on Rye with Dijon Mustard
- Sliced Roast Beef on an Onion Roll with a Horseradish Cream Sauce
- Sliced Turkey on Multigrain Bread, Honey Mustard Sauce
- Cranberry Pecan Chicken Roll Up
- Black Forest Ham on a Wheat Croissant, Honey Mustard Sauce

## Choice of Two Salads

- Caesar, Grand Traverse or Garden Salad

## Dessert

- Basket of Fresh Baked Chocolate Chip & Oatmeal Cranberry Cookies and Chocolate Fudge Brownies

# Pasta Buffet

\$11.95 per Person

## Salad

- Caesar Salad or Grand Traverse

## Pastas

- Cavatappi Pasta tossed with Marinara and with Mozzarella Cheese
- Penne Pasta tossed with Alfredo Sauce / Garnished with Fresh Herbs

Add Italian Meatballs or Grilled Chicken to either or both pastas for \$1.00 more per person

## Garlic Bread

## Dessert

- Basket of Fresh Baked Chocolate Chip & Oatmeal Cranberry Cookies and Chocolate Fudge Brownies

# Hot Buffet

\$14.95 per person

## Salad

- Caesar Salad or Garden Salad

## Entrées (Your choice of two)

- Chicken Piccata – Artichoke Hearts, Lemon Caper Butter Sauce, Herb Roasted Red Skin Potatoes
- Cranberry Sage Chicken – Butternut Squash Ravioli, French Green Beans
- Michigan Chicken – Wild Rice, Bing Cherry Sauce
- Broiled Salmon – Dill Cream Sauce, Herb Roasted Red Skin Potatoes
- Broiled Scrod – Lemon Beurre Blanc, Capers, Roasted Red Skin Potatoes
- Thinly Sliced Roast Beef with Mushroom Gravy – Mashed Potatoes

## Vegetable (select one)

- Fresh Green Beans
- Squash Medley
- Broccoli, Cauliflower and Carrots

## Fresh Baked Bread (select one)

- Rustic Sour Dough Ciabatta
- Dinner Rolls