



breakfast displays

all breakfast displays are served with freshly brewed coffee and herbal tea

executive continental

\$18

chilled orange juice, cranberry juice
seasonal fresh cut fruit, berries
yogurt, dried fruit, banana chips, granola
seasonal breakfast breads
house-baked morning pastries, fruit preserves
(enhancements to complement your breakfast offerings are available, please inquire)

hot breakfast display

\$23

chilled orange juice, cranberry juice
seasonal fresh cut fruit, berries
yogurt, dried fruit, banana chips, granola
pastry chef's selection of breakfast breads, muffins
house-baked morning pastries, fruit preserves
sour cream & chive scrambled eggs
smoked bacon, country link sausage
daily breakfast potato inspiration

plated breakfast

all plated breakfasts are served with freshly brewed coffee, herbal tea and orange juice offered table-side

begin

breakfast includes: a pre-set starter course of a fresh fruit yogurt parfait

baskets of breakfast pastries on the table

(add \$3 per person)

main

*please choose **one** of the following:*

eggs benedict

\$21

griddled muffins, shaved north country bacon, poached eggs, sauce hollandaise, boursin - asparagus crêpe, chilled tomato garnish

sour cream & chive omelet

\$20

oven-dried tomatoes, boursin - asparagus crêpe, smoked bacon, rösti-style potatoes

individual baked quiche

\$18

marinated roasted pepper salad, fresh arugula

please choose one of the following:

bacon-mushroom-boursin

ham & cheddar

egg whites, mushrooms, feta scallions

***Ask your event manager/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.**



breakfast enhancements

*enhancements are available in addition to any of the previous breakfast displays
or choose a minimum of four items to build your own breakfast display
prices are per person unless otherwise noted
a fee of \$35 fee will applied to groups of fewer than 35*

smoked salmon*, traditional garnish (per side – 20 people) capers, crème fraiche, red onions, chives	\$175
assorted kashi cereals (each) whole milk, skim milk	\$4
steel-cut oatmeal presentation (per person) fresh berries, dried fruit, brown sugar, candied walnuts, dark chocolate chips, steamed milk	\$5
bagel selection (per dozen) regular and flavored cream cheese	\$36
bourbon-cinnamon french toast (per person) warm maple syrup, bourbon-peach chutney, whipped butter	\$4
belgian waffles (per person) mixed berry compote, whipped cream, warm maple syrup	\$4
vermont white cheddar biscuit sandwich (per dozen) pork sausage, cheddar cheese	\$36
bacon-egg croissant sandwich (per dozen) melted cheddar cheese	\$36
breakfast burrito wrap (per dozen) chorizo, eggs, peppers, onions, chipotle salsa	\$42
omelet action station (per person) ham, bacon, onions, peppers, mushrooms, scallions, spinach, asparagus, tomatoes, cheddar, chèvre, swiss, whole eggs, egg whites <i>(this station requires a chef attendant per 100 guests at \$100.00 per attendant)</i>	\$5
eggs benedict (per person) griddled muffin, shaved ham, poached egg, sauce hollandaise	\$6
individual baked quiche (per person) crêpe-wrapped bacon-mushroom-boursin individual baked quiche, crêpe-wrapped ham & cheddar	\$5
sliced fruit display (per person)	\$8
smoked bacon/country link sausage	\$4
house-baked morning pastries (per dozen)	\$30



brunch

*brunch displays have been designed for ninety minutes of service (note: food items are not transferable to refreshment breaks)
a fee of \$35 will be added to groups of fewer than 35*

all brunch meal offerings are served with freshly brewed coffee and herbal tea and include the following:

chilled orange juice, cranberry juice

seasonal fresh cut fruit

yogurt, fresh berries, banana chips, granola

pastry chef's selection of breakfast breads, muffins

house-baked morning pastries, fruit preserves

smoked bacon, country link sausage

daily breakfast potato inspiration

multi-grain salad, quinoa, barley, bulgher, fresh herbs

torn bibb leaf salad, toasted pine nuts, oven-dried tomatoes, dried michigan cherries, maytag bleu crumbles, riesling vinaigrette

choose two from breakfast favorites and two from lunch favorites for **\$30** per person

choose three from breakfast favorites and three from lunch favorites for **\$33** per person

breakfast favorites

sour cream & chive scrambled eggs

eggs benedict, griddled muffins, shaved north country bacon, poached eggs, sauce hollandaise

individual baked quiche,
crêpe-wrapped bacon - mushroom - boursin

individual baked quiche,
crêpe-wrapped ham & cheddar

cheese blintz, raspberry coulis

huevos rancheros, chorizo-pepper-onion-queso scramble, warm tortillas, salsa

bourbon-cinnamon french toast
warm maple syrup, bourbon-peach chutney,
whipped butter

belgian waffles, mixed berry compote,
whipped cream, warm maple syrup

steel cut oatmeal bar, fresh berries, dried fruit,
brown sugar, candied walnuts, dark chocolate chips,
steamed milk

lunch favorites

char grilled flat iron steak*, mojo marinated,
chimichurri, blistered peppers & red onions,
roasted redskin potatoes

porcini-ancho-dusted beef tips*,
wild mushroom-chèvre risotto

thai style curried cashew chicken,
steamed jasmine rice

grilled herb marinated chicken breast, sundried
tomato polenta, lightly braised radicchio, baby spinach,
sundried tomato vinaigrette

feta-artichoke chicken roulade,
charred tomato coulis, cilantro oil drizzle

pan-seared atlantic salmon*,
olive oil - arugula smashed yukons, lemon vinaigrette

grilled swordfish*, roasted fruit relish,
coconut fried rice, pomegranate syrup

fresh cut roasted corn risotto,
marsala braised leeks, shaved manchego, truffle oil

grilled vegetable ravioli, red pepper marinara,
pecorino romano

char-grilled miso-glazed portobella mushrooms,
napa - bok choy stir fry, sweet chili glaze

gluten-free penne pasta primavera, roasted garlic,
shaved romano cheese, extra virgin olive oil



gourmet grocer sandwich counter

prices are based on a sixty-minute duration

\$23 per person

all plated lunch and display lunch meal offerings are served with freshly brewed coffee and herbal tea
gourmet grocer sandwich counter also includes house crispy potato chips and pickled vegetables

beginnings

*please select **two** from the following:*

tomato-basil bisque

house-made roasted chicken noodle soup

lightly curried lentil soup

minestrone

chicken tortilla soup

southwestern-style orzo pasta salad

torn bibb leaf salad, toasted pine nuts,
oven-dried tomatoes, dried michigan cherries,
maytag bleu crumbles, riesling vinaigrette

multi-grain salad, quinoa, barley, bulgher, fresh herbs

traditional caesar salad, fresh chopped romaine
lettuce, garlic-herb croutons, shaved parmesan, house-
made caesar dressing

tossed mixed greens, cucumbers, tomatoes,
shaved carrots, balsamic vinaigrette, ranch

greek-style pasta salad

tomato-cucumber panzanella,
aged sherry vinaigrette

sandwich choices

*please select **three** from the following:*

roasted vegetable ciabatta sandwich,
hummus, feta, arugula

warm roast beef flatbread*, smoked gouda,
grilled zucchini & onions, horseradish aioli

roast turkey, multi - grain bread, lettuce, oven
roasted tomatoes, dijon mustard

cuban-style sandwich, pineapple cuban
bread, jalapeno mustard, shaved ham,
roast pork loin, sweet pickles

curried chicken salad wrap

tuna salad croissant, sliced tomato, multi - grain croissant

chicken caesar wrap

tuscan style panini, capicola, salami, prosciutto, fontina,
chopped olive salad

gluten-free grilled portobella-boursin cheese wrap,
sliced tomato, arugula

finish

specialty gourmet brownie selection



st. john's lunch display

*lunch displays have been designed for sixty minutes of service (note: food items are not transferable to refreshment breaks)
a fee of \$35 will be added to groups of fewer than 35*

choose **two** beginnings, **two** mains for \$26 per person

choose **two** beginnings, **three** mains for \$33 per person

served with freshly brewed coffee and herbal tea

all lunch displays include a **grilled & roasted vegetable display**

begin

*please select **two** from the following:*

tomato-basil bisque

house-made roasted chicken noodle soup

lightly curried lentil soup

minestrone

chicken tortilla soup

southwestern-style orzo pasta salad

multi-grain salad, quinoa, barley,
bulgher, fresh herbs

torn bibb leaf salad, toasted pine nuts,
oven-dried tomatoes, dried michigan cherries, maytag bleu
crumbles, riesling vinaigrette

traditional caesar salad, fresh chopped romaine
lettuce, garlic-herb croutons, shaved parmesan,
house-made caesar dressing

tossed mixed greens salad, cucumbers, tomatoes,
shaved carrots, balsamic vinaigrette, ranch

greek-style pasta salad

tomato-cucumber panzanella, aged sherry vinaigrette

main

*please select **two** or **three** from the following (refer to pricing above):*

char-grilled flat iron steak*, mojo-marinated,
chimichurri, blistered peppers & red onions,
roasted redskin potatoes

porcini- ancho-dusted beef tips*,
wild mushroom-chèvre risotto

thai style curried cashew chicken,
steamed jasmine rice

grilled herb marinated chicken breast,
sundried tomato polenta, lightly braised radicchio,
baby spinach, sundried tomato vinaigrette

feta-artichoke chicken roulade, charred tomato
coulis, cilantro oil drizzle

pan-seared atlantic salmon*, olive oil - arugula smashed
yukons, lemon vinaigrette

grilled swordfish*, roasted fruit relish, coconut fried rice,
pomegranate syrup

fresh cut roasted corn risotto, marsala braised leeks,
shaved manchego, truffle oil

grilled vegetable ravioli, red pepper marinara,
pecorino romano

char-grilled miso glazed portobella mushrooms,
napa - bok choy stir fry, sweet chili glaze

gluten-free penne pasta primavera,
roasted garlic, shaved romano cheese,
extra virgin olive oil

finish

pastry chef's inspiration of bite-sized sweets



lunch displays

*lunch displays have been designed for sixty minutes of service (note: food items are not transferable to refreshment breaks)
a fee of \$35 will be added to groups of fewer than 35 guests*

lunch displays are served with freshly brewed coffee and herbal tea

mediterranean deli & pizzeria lunch display \$23

minestrone soup

traditional greek salad

chicken caesar wraps

tuscan style panini, capicola, salami, prosciutto,
fontina, chopped olive salad

wild mushroom–bacon–chèvre flatbread pizza

margherita-style focaccia pizza, pesto sauce, fresh
mozzarella, tomatoes, pine nuts

marinated steak–grilled onion calzone*,
provolone, fontina cheese sauce

house-made lemon bars

raspberry toska bars

artisan tacos & fajita lunch display \$24

chicken tortilla soup

slow roasted pork carnitas

ancho–cumin–marinated pulled chicken

seasoned ground beef*

roasted vegetables, griddled onions & peppers

flour tortillas, fresh tortilla chips

lettuce, tomatoes, pickled jalapeños, shredded cheese

roasted corn salsa, tomatillo salsa, chipotle salsa

guacamole, sour cream

house-made cookies

pastry chef's rice krispie treats

sandwich board lunch display \$21

tomato basil bisque

southwestern-style orzo pasta salad

tossed mixed greens salad, cucumbers, tomatoes,
shaved carrots, balsamic vinaigrette, ranch

roasted vegetable ciabatta sandwich, hummus, feta,
arugula

warm roast beef flatbread*, smoked gouda, grilled
zucchini & onions, horseradish aioli

roast turkey, multi-grain bread, lettuce, oven roasted
tomatoes, dijon mustard

**house crispy potato chips, pickles, cherry
peppers**

house-made brownies



lunch displays, continued

*lunch displays have been designed for sixty minutes of service (note: food items are not transferable to refreshment breaks)
a fee of \$35 will be added to groups of fewer than 35 guests*

heart healthy lunch display **\$27**

lightly curried lentil soup

multi-grain salad, quinoa, barley, bulghur, fresh herbs
tomato-cucumber salad

napa-bok choy stir fry,
sweet chili glaze
cedar plank grilled salmon*, pomegranate glaze
thai style curried cashew chicken
steamed jasmine rice

house-made lemon bars
raspberry toska bars

classic comfort lunch display **\$28**

house-made chicken noodle soup

tossed mixed greens salad, cucumbers, tomatoes, shaved carrots, balsamic vinaigrette, ranch

braised short ribs*, root vegetables, natural jus
grilled chicken breast, warm raw tomato-onion chutney, sherry vinaigrette
truffled mushroom mac 'n' cheese, gruyere, white cheddar
edamame and sweet corn succotash
roasted tomato-parmesan risotto
apple pie



plated lunch

all plated lunch offerings are served with bread rolls, freshly brewed coffee and herbal tea

begin

please choose one for your guests

season's best mixed greens, sliced cucumber, baby tomato, white balsamic–sundried tomato vinaigrette

blue cheese wedge crisp iceberg lettuce, blue cheese crumbles, chopped bacon, champagne vinaigrette

tomato-basil bisque, basil crème

wild mushroom cream, porcini crème fraîche

chef's daily soup inspiration

main

please choose one for your guests

petit filet of beef*

\$28

fresh herb - potato rösti, grilled asparagus, roasted red pepper, port wine syrup

white wine-braised airline chicken breast

\$22

quinoa - fresh herb pilaf, grilled squash stack, charred tomato cream sauce

chicken–fennel–pancetta fricassee

\$24

gougere bread bowl, shaved fennel slaw

braised boneless beef short rib*

\$27

horseradish - bacon smashed yukon gold potatoes, haricot vert - bell pepper salad, natural reduction

phyllo-crusted michigan lakes whitefish*

\$26

fresh tossed spinach, roasted red peppers, artichoke hearts, kalamata olives, shaved red onion, lemon - caper vinaigrette

farmers' market roasted vegetable purse

\$25

thin crisp pastry shell, pine nut pesto polenta, heirloom tomato-olive oil emulsion

ancho–coriander crusted pan-seared salmon*

\$24

fresh herb barley risotto, eggplant–onion chutney, grilled asparagus–boursin crêpe, fresh herbs

rare ahi tuna niçoise*

\$26

tomatoes, olives, poached fingerlings, haricot vert, shaved red onions, hard-cooked “fried” egg, classic niçoise dressing

*pre-selected choice of **two** entrées, add \$3 per guest; pre-selected choice of **three** entrées, add \$4 per guest*

finish

please choose one for your guests

chocolate bumpy cake, strawberry coulis

pineapple praline upside down cake, rum anglaise

warm apple raisin rum crisp

warm peach cobbler, crispy streusel

individual fruit tart, chantilly cream

key lime tart, toasted coconut, mango sauce



boxed lunch on-the-go

\$18 per person

boxed lunches are not available as a display

*please select **three** from the following sandwiches:*

roast turkey, multi-grain bread, lettuce, oven-roasted tomatoes, dijon mustard

curried chicken salad wrap, dried fruit, slow-roasted marinated chicken breast

tuna salad croissant, sliced tomato, multi-grain croissant

tuscan-style panini, capicola, salami, prosciutto, fontina, chopped olive salad

chicken caesar wrap, grilled marinated chicken, romaine hearts, parmesan, caesar dressing

blt wrap, smoked bacon, lettuce, oven-dried tomato, garlic- herb aioli

gluten-free grilled portobella–boursin cheese wrap, sliced tomato, arugula

boxed lunch on-the-go selections come complete with the following:

bagged kettle-style potato chips

whole fresh fruit

fresh baked cookie

canned soda or bottled water



a la carte

assorted soft drinks (each)	\$2	assorted individual fruit yogurts (each)	\$3
pepsi, diet pepsi, sierra mist, diet sierra mist		assorted low fat and regular flavors	
bottled water and sparkling water (each)	\$4	assorted kashi cereals (each)	\$4
aquafina and perrier		whole milk, skim milk	
assorted sobe zero calorie life water (each)	\$5	bagel selection (per dozen)	\$36
acai raspberry, yumberry pomegranate, fuji apple pear		regular and flavored cream cheese	
g2 gatorade (each)	\$4	housemade chips & french onion dip display (per person)	\$4
glacier freeze, cool blue raspberry, fruit punch		house crispy tortilla chips & salsa display (per person)	\$3
lemonade, iced tea (per gallon)	\$30		
freshly brewed coffee, decaffeinated coffee (per gallon)	\$37		
premium quality roast coffee (per gallon)	\$48	<u>fresh from the inn at st. john's pastry & bake shop</u>	
a bold, smooth custom blend, specifically prepared for the inn at st. john's from guatemala and el salvador		our entire pastry team is proud to prepare freshly baked goods using only the finest ingredients	
assorted hot tazo brand teas (per gallon, serves 16)	\$37	baked morning pastries (per dozen)	\$30
high quality tea leaves and herbs gathered from the far reaches of the earth		house-baked cookies (per dozen)	\$28
tazo brand seasonal bottled iced tea (each)	\$5	variety of house-baked brownies (per dozen)	\$30
premium iced teas that are blended with fruit juices		assorted rice krispie treats (per dozen)	\$30
assorted juice (per gallon, serves 16)	\$35	assorted house-made cup cakes (per dozen)	\$38
orange, cranberry, apple, grapefruit		assorted petit fours (per dozen)	\$39
cliff energy bars (per dozen)	\$40	cheesecake lollipops (per dozen)	\$42
blueberry crisp, peanut butter and chocolate brownie		chocolate-dipped strawberries (per dozen)	\$36
sliced fruit display (per person)	\$8	s'mores kabobs (per dozen)	\$42
whole seasonal fresh fruit (per piece)	\$3	baklava squares (per dozen)	\$42
mixed nuts (per pound)	\$18	house-made granola bars (per dozen)	\$30
each pound serves approximately 8-10 guests			
goldfish crackers (per pound)	\$18		
each pound serves approximately 8-10 guests			



breaks

breaks are designed for 15- 30 minutes of service

prices are per person

energy break \$11

individual apple–walnut–yogurt salads
sea salt steamed edamame
house-made lemon bars
raspberry toska bars
seasonal fresh fruit smoothies
mixed nuts

sweet ‘n’ salty break \$10

house-made cookies
pastry chef's rice krispie treats
house crispy potato chips, sour cream ‘n’ onion dip
pretzel rods, mustard dipping sauce

fresh break \$10

individual yogurts
seasonal water infusions
fresh vegetable crudité, carrots, celery, peppers,
ranch, hummus, pita

granola–trail break \$11

trail mix bar
mixed nuts, m&m's, reese's pieces, banana chips,
raisins, dried fruit, dark chocolate chips, pretzels
house-made granola bars

movie theatre break \$10

warm pretzels, mustard, fun-size candy bars,
fresh buttery popcorn

lemon break \$11

house-made lemon bars
assorted lemon tarts, berry garnish
lemon poppy seed bread
lemonade bar, iced tea, fresh ginger, raspberries,
blackberries, strawberries, mango coulis

milk & cookie break \$10

assorted house-made cookies
guernsey dairy milks, whole, chocolate, strawberry

chips & dip break \$10

house crispy potato chips, regular, bbq,
sour cream ‘n’ onion
fresh fried tortilla chips
warm spinach dip, sour cream ‘n’ onion, chipotle
salsa, warm queso dip



dinner display

displays are designed for a maximum of ninety minutes of continuous service

(note: food items are not transferable to refreshment breaks)

a \$35 fee will be added to groups of fewer than 35

choose two beginnings, three mains for **\$44** per person

all dinner display meal offerings are served with dinner rolls, freshly brewed coffee and herbal tea

all dinner displays include a **grilled & roasted vegetable display**

begin

*please select **two** from the following:*

tomato–basil bisque

lightly curried lentil soup

new england style clam chowder

arugula–radicchio–baby spinach salad,

crisp applewood smoked bacon, marcona almonds,
fig balsamic dressing

torn bibb leaf salad, toasted pine nuts, oven-dried
tomatoes, dried michigan cherries, maytag bleu crumbles,
riesling vinaigrette

traditional caesar salad, fresh chopped romaine
lettuce, garlic-herb croutons, shaved parmesan,
house-made caesar dressing

asian-style chicken salad, soba noodles,
wasabi–yuzu dressing, individual take-out box

**roma tomato–basil–fresh mozzarella tian
individuals,** olive oil drizzle

main

*please select **three** from the following:*

pan-seared beef tournedos*, prosciutto–caramelized
onion–potato terrine, marchand du vin

red wine braised beef short ribs*, root vegetable
risotto, natural jus

grilled chicken, caramelized cauliflower risotto, sherry
reduction, stilton, fresh summer peas, crispy shallots, garlic

mediterranean stuffed chicken breast roulade,
artichokes, olives, roasted red peppers,
toasted israeli cous cous, spinach–basil pesto

bacon-wrapped, apple-brined pork loin,
fried brussel sprouts, citrus–garlic vinaigrette

cedar plank roasted atlantic salmon*,
crispy fresh herb polenta, broken olive vinaigrette

butter-poached, seared monkfish*, vegetable
quinoa, light beurre blanc

gluten-free penne pasta primavera, roasted garlic,
shaved romano cheese, extra virgin olive oil

grilled vegetable ravioli, red pepper marinara,
pecorino romano

char-grilled miso- glazed portobella mushrooms,
napa–bok choy stir fry, sweet chili glaze

finish

pastry chef's inspiration of bite-sized sweets



plated dinner

all plated dinner meal offerings are served with seasonally appropriate vegetables, dinner rolls, freshly brewed coffee and herbal tea

begin

choose **one** selection from the following:

season's best mixed greens, sliced cucumber,
baby tomato, white balsamic–sundried tomato vinaigrette
❖ suggested wine pairing *joel gott riesling, washington state*

taste of michigan salad, mixed baby greens,
dried michigan cherries, candied walnuts, bleu cheese flan, local riesling vinaigrette
❖ suggested wine pairing *chateau grand traverse 'semi dry' riesling, old mission*

hand-tossed romaine caesar salad garlic–herb ciabatta crostini, shaved parmesan, house-made caesar dressing
❖ suggested wine pairing *chandon 'classic' brut, california*

fresh tomato caprese salad (add \$2)
seasonal tomatoes, fresh marinated baby mozzarella, arugula, basil-infused olive oil, balsamic syrup
❖ suggested wine pairing *avissi prosecco, italy*

portobella–carpaccio–baby spinach salad (add \$2)
bleu cheese, toasted hazelnuts, roasted bell peppers, artichokes, pinot noir vinaigrette
❖ suggested wine pairing *lemelson pinot noir, willamette valley*

Five mushroom bisque, porcini crème
❖ suggested wine pairing *joel gott pinot noir, california*

potato–leek cream, creamed leek chopstick
❖ suggested wine pairing *veuve clicquot 'yellow label' champagne*

lobster corn chowder (add \$3)
sea salt pastry
❖ suggested wine pairing *cuvée dom perignon, champagne*



plated dinner, continued

main

choose **one** selection from the following:

modern chicken coq au vin \$33

red wine—bacon—mushroom—onion—braised airline chicken breast, crisp confit of boneless leg meat, chèvre—olive oil whipped potato, natural sauce reduction

❖ suggested wine pairing *m. chapoutier 'petite ruche'*

crozes-hermitage, france

fresh herb buttery brioche crusted chicken breast \$33

gruyère dauphinoise potato, haricot vert, classic chicken velouté

❖ suggested wine pairing *napa cellars chardonnay, mount veeder*

slow-roasted chicken breast \$33

boursin whipped potatoes, haricot vert, roasted red pepper, roasted garlic cream sauce

❖ suggested wine pairing *chateau grand traverse 'semi dry'*

riesling, old mission

roasted portobella—red pepper tian \$30

warm orzo timbale, tomato-olive oil emulsion, balsamic glaze

❖ suggested wine pairing *villa antinori 'rosso', tuscany*

mediterranean grouper* \$35

crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge

❖ suggested wine pairing *cakebread chardonnay, napa valley*

olive oil-poached & pan-seared salmon* \$34

chèvre whipped potato, artichoke-oven dried tomato ragout, tomato—olive oil emulsion

❖ suggested wine pairing *lemelson 'thea's selection' pinot*

noir, willamette valley

pan-seared atlantic salmon* \$33

scallion whipped potatoes, sweet onion—tomato jam, asparagus, caramelized shallot vinaigrette

❖ suggested wine pairing *napa cellars pinot noir, napa valley*

truffle—mushroom—crusted center cut filet mignon* \$46

sarladaise potatoes, pinot noir reduction, creamed leeks, chive oil

❖ suggested wine pairing *dariouh 'caravan' cabernet*

sauvignon, napa valley

bleu cheese-stuffed center cut filet mignon* \$44

crisp zucchini—potato terrine, layered roasted vegetables, cabernet sauvignon

❖ suggested wine pairing *felino by paul hobbs malbec, mendoza*

cast-iron seared filet mignon* \$43

white cheddar—chive whipped potato, asparagus, roasted red pepper, natural jus

❖ suggested wine pairing *trinchero 'central park west'*

cabernet, napa valley

five-hour braised boneless short rib* \$42

parsnip—potato purée, pan-roasted vegetables, roasted red pepper, eggplant, squash, balsamic glaze

❖ suggested wine pairing *treana 'proprietary red', paso robles*

farmers' market roasted vegetable purse \$33

thin crisp pastry shell, pine nut pesto polenta, heirloom tomato—olive oil emulsion

❖ suggested wine pairing *trinchero 'mary's vineyard'*

sauvignon blanc, napa valley

pre-selected choice of two entrées, add \$3 per guest

pre-selected choice of three entrées, add \$4 per guest



plated dinner, continued

all plated dinner and display dinner meal offerings are served with seasonally appropriate vegetables, dinner rolls, freshly brewed coffee and herbal tea

duet main

brioche-crusted chicken breast, pan-seared atlantic salmon* \$40

gruyère dauphinoise potato, haricot vert, classic chicken velouté

❖ suggested wine pairing *napa cellars pinot noir, napa valley*

petite filet mignon, olive oil-poached salmon* \$42

white cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus

❖ suggested wine pairing *treana 'proprietary red', paso robles*

black pepper-seared petite filet*, brioche-crusted chicken breast \$44

crisp zucchini-potato terrine, asparagus, roasted red pepper, natural veal jus

❖ suggested wine pairing *chateau st. michelle 'indian wells' merlot, columbia valley*

petite filet mignon*, skewer of garlic-herb shrimp* \$46

yukon gold potato terrine, grilled asparagus, balsamic peppercorn reduction

❖ suggested wine pairing *st. hallett 'faith' shiraz, barossa valley*

truffle- mushroom-crusted petite filet mignon*, creole crab cake* \$48

cajun rémoulade, roasted garlic whipped potatoes, natural veal jus

❖ suggested wine pairing *villa antinori 'rosso', tuscany*

beef two ways:

black pepper-seared petite filet*, port wine-braised short rib* \$48

parsnip-potato purée, pan-roasted vegetables, cabernet reduction

❖ suggested wine pairing *louis m. martini cabernet sauvignon, napa valley*

duets not available for "choice of" selections

finish

gluten-free chocolate bombe	\$8	blueberry cream cheese tart	\$8
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raspberry sauce, fresh berries

ginger anglaise, lemon zest, chantilly cream

peanut butter mousse	\$8	pumpkin cheesecake (seasonal only)	\$8
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marshmallow cream, chocolate ganache,
toasted peanuts

candied almonds, spiced buttercream,
bourbon caramel

hazelnut espresso crème brûlée	\$8	lemon curd ricotta cheesecake	\$8
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espresso-hazelnut crème, burnt sugar crust

strawberry modena, chantilly cream

banana-rum cake	\$8	orange creamsicle cheesecake	\$8
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rum caramel sauce, caramelized bananas

toasted coconut, vanilla cardamom cream



a la carte dinner

choose one dinner menu and one dessert from that menu

your guests will choose their entrée upon service

a la carte dinners are served with seasonally appropriate vegetables, dinner rolls, freshly brewed coffee and herbal tea

dinner menu one

\$53 per person

begin

porcini – wild mushroom risotto, truffle oil, shaved parmesan

❖ *suggested wine pairing villa antinori 'rosso', tuscany*

second

taste of michigan salad, mixed baby greens, dried michigan cherries, candied walnuts, bleu cheese flan, local riesling vinaigrette

❖ *suggested wine pairing chateau grand traverse 'semi-dry' riesling, old mission*

main

guest choice upon service

slow roasted chicken breast

boursin whipped potatoes, haricot vert, roasted red pepper, roasted garlic cream sauce

❖ *suggested wine pairing folie a' deux chardonnay, russian river valley*

olive oil-poached, pan-seared salmon*

chevre whipped potato, artichoke–oven dried tomato ragout, tomato–olive oil emulsion

❖ *suggested wine pairing joel gott pinot noir, california*

cast-iron seared filet mignon*

white cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus

❖ *suggested wine pairing trinchero 'central park west' cabernet sauvignon, napa valley*

finish

choose one for your guests

gluten free chocolate bombe, raspberry sauce, fresh berries

peanut butter mousse, marshmallow cream, chocolate ganache, toasted peanuts

hazelnut espresso crème brûlée

banana – rum cake, rum caramel sauce, caramelized bananas

blueberry cream cheese tart, ginger anglaise, lemon zest, chantilly cream

pumpkin cheesecake (seasonal only), candied almonds, spiced buttercream, bourbon caramel

lemon curd ricotta cheesecake, strawberry modena, chantilly cream

orange creamsicle cheesecake, toasted coconut, vanilla cardamom cream



a la carte dinner , continued

dinner menu two

\$60 per person

begin

portobella - polenta napolean, wilted spinach, roasted red pepper coulis, basil oil

❖ *suggested wine pairing lemelson pinot noir, willamette valley*

second

potato-leek cream, creamed leek chopstick

❖ *suggested wine pairing napa cellars chardonnay, mount veeder*

main

guest choice upon service

modern chicken coq au vin

red wine-bacon-mushroom-onion braised airline chicken breast, crisp confit of boneless leg meat, chèvre-olive oil whipped potato, natural sauce reduction

❖ *suggested wine pairing m. chapoutier 'petite ruche' croze-hermitage, france*

mediterranean grouper*

crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge

❖ *suggested wine pairing chateau grand traverse 'semi-dry' riesling, old mission*

bleu cheese stuffed center cut filet mignon*

crisp zucchini-potato terrine, layered roasted vegetables, cabernet sauvignon jus

❖ *suggested wine pairing darioush 'caravan' cabernet sauvignon*

finish

choose one for your guests

gluten free chocolate bombe, raspberry sauce, fresh berries

peanut butter mousse, marshmallow cream, chocolate ganache, toasted peanuts

hazelnut espresso crème brûlée

banana-rum cake, rum caramel sauce, caramelized bananas

blueberry cream cheese tart, ginger anglaise, lemon zest, chantilly cream

pumpkin cheesecake (seasonal only), candied almonds, spiced buttercream, bourbon caramel

lemon curd ricotta cheesecake, strawberry modena, chantilly cream

orange creamsicle cheesecake, toasted coconut, vanilla cardamom cream



a la carte dinner , continued

dinner menu three

\$68 per person

begin

tomato–fennel dusted sable, cauliflower risotto style, parmiggiano reggiano, watercress puree

❖ *suggested wine pairing joel gott riesling, washington state*

second

fresh tomato caprese salad

seasonal tomatoes, fresh marinated baby mozzarella, arugula, basil infused olive oil, balsamic syrup

❖ *suggested wine pairing avissi prosecco, italy*

main

guest choice upon service

center cut filet mignon*

dijon–thyme encrusted, stilton–root vegetable tart, roasted beet emulsion, buttered demi glace

❖ *suggested wine pairing treana 'proprietary red', paso robles*

porcini dusted sea scallops*

caramelized polenta, crispy creamed leek chopstick, micro salad, raw tomato–olive oil emulsion, cilantro oil

❖ *suggested wine pairing lemelson pinot noir, willamette valley*

rosemary–thyme–dijon crusted lamb t-bone

parsnip–potato puree, grilled asparagus, roasted garlic–jalapeño jam

❖ *suggested wine pairing felino by paul hobbs malbec, mendoza*

finish

choose one for your guests

gluten free chocolate bombe, raspberry sauce, fresh berries

peanut butter mousse, marshmallow cream, chocolate ganache, toasted peanuts

hazelnut espresso crème brûlée

banana–rum cake, rum caramel sauce, caramelized bananas

blueberry cream cheese tart, ginger anglaise, lemon zest, chantilly cream

pumpkin cheesecake (seasonal only), candied almonds, spiced buttercream, bourbon caramel

lemon curd ricotta cheesecake, strawberry modena, chantilly cream

orange creamsicle cheesecake, toasted coconut, vanilla cardamom cream



reception specialty hors d'oeuvres

all of the following are priced individually, minimum order - 2 dozen of each item

curried chicken–sundried fruit salad, toasted almonds, light pastry cup	\$4	porcini-dusted scallop*, mango salsa, tortilla crisp	\$6
whipped chèvre, sundried tomato tapenade, light pastry cup	\$3	sesame-crust rare ahi tuna*, crisp wonton, miso–wasabi aioli	\$5
crisp coconut chicken tenders, mango chutney dipping sauce	\$4	cuban springroll, jalapeño mustard	\$4
thai chicken satay, peanut glaze	\$4	lemongrass–chicken potsticker, sweet soy glaze	\$4
mini caprese salad, basil crostini	\$3	vegetarian potsticker, thai sweet chili glaze	\$3
crisp vegetable spring rolls, sweet chili dipping sauce	\$3	curried firecracker shrimp	\$4
spanakopita, feta–spinach in phyllo	\$3	crisp artichoke–chèvre bites	\$4
avocado– cucumber–marcona almond gazpacho	\$4	tuscan ratatouille tart	\$4
open-faced lobster pancetta club*	\$6	truffle–mushroom arrancini	\$4
orange–cumin crab salad martini*	\$6	asiago chicken blossom	\$4
chilled sliced beef carpaccio*, red onion jam, bleu cheese, herb crostini	\$5	new zealand baby lamb chops, olive tapenade	\$5
goat cheddar grilled cheese, brioche, charred tomato bisque shooter	\$5	pan-seared maryland crab cakes*	\$5
thai beef tenderloin satay*, spiced peanut sauce	\$4	coconut shrimp*, coconut sweet chili	\$5
forest mushroom flatbread, artisan brie, wild leeks	\$4	classic shrimp cocktail*, lemon brushed, cocktail sauce	\$5
		southwestern shrimp shooters*, avocado, spiced tomato coulis	\$5



specialty food stations

stations are designed for a sixty minute duration

chilled shellfish display* **\$17**

jumbo shrimp, jonah crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce

garden vegetables display **\$7**

raw, braised, marinated, roasted vegetables, pita bread, hummus

artisanal display of domestic block cheeses **\$8**

cheddar, swiss, peppered goat cheese, vermont blue, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers

zingerman's creamery display **\$13**

selection of local artisan cheeses to include, but not limited to detroit street brick, fresh goat cheese, smoked mozzarella, pimento spread and other seasonal offerings
assorted jams & jellies, sliced fresh bread, gourmet crackers

vegetable crudités **\$7**

raw crisp vegetables, roasted garlic hummus, peppercorn-herb ranch, creamy blue cheese

fresh cut seasonal fruit display **\$7**

seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce

chef's hearth baked breads display **\$7**

spinach-artichoke dip, roasted garlic hummus, tapenade, herbed chèvre, cured olives, pine nut pesto, whipped butter

mezze station **\$11**

sliced hard salami, soppressata, prosciutto, spicy capicola marinated fresh mozzarella, herb infused extra virgin olive oil, fire roasted peppers, roasted garlic, marinated artichokes, olives, assorted pickled vegetables
focaccia, ciabatta, baguette crostini, gourmet crackers

sushi display* (based on four pieces per person) **\$10**

california rolls, cucumber-avocado roll, barbeque eel roll, philly roll, wasabi, pickled ginger, soy sauce

grand sushi display* (based on six pieces per person) **\$17**

assorted sushi to include california rolls, cucumber-avocado roll, barbeque eel roll, philly roll, nigiri, futomaki rolls, wasabi, pickled ginger, soy sauce, seaweed salad

french fry station **\$8**

traditional and sweet potato fries, onion rings, tater tots, roasted garlic aioli, tabasco pepper ketchup, stadium mustard, barbeque sauce

mashed potato bar **\$9**

creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives, boursin cheese, cheddar, red wine jus, candied pecans, whipped butter
(priced per person)



chef attended action stations

based on one hour of service

action stations require an attendant; one per 100 guests at \$100.00 per attendant

stir-fry action

\$14 (per person)

cashew chicken, peppers, onions, snap peas

mongolian style beef*, braised scallions, spicy yuzu sauce

classic vegetable stir-fry, asian vegetables, thai style sweet chili glaze

steamed jasmine rice, soy sauce, chinese to-go boxes, chopsticks

risotto station

\$14 (per person)

choose two from the following:

porcini-wild mushroom risotto,
truffle oil, shaved parmesan

port wine risotto, roasted root vegetables,
bleu cheese

applewood-smoked bacon risotto,
chive oil, white cheddar cheese

artichoke-asparagus-prosciutto risotto,
fontina cheese

winter squash-pumpkin risotto, toasted
pumpkin seeds, chèvre

rock shrimp-pancetta risotto, thyme-
peppercorn oil, pecorino romano

pasta station

\$13 (per person)

gluten free penne pasta, roasted garlic, spinach, artichokes, roasted peppers, extra virgin olive oil

ricotta sacchetti, tomato - basil arrabiata

potato gnocchi, brown butter, mixed wild mushrooms, sun - dried tomatoes, boursin cream, balsamic glaze

artisan taco station*

\$14 (per person)

southwestern carved flank steak, sautéed shrimp, pulled pork carnitas, soft tortillas, shredded cabbage,
pico de gallo, assorted hot sauces, shredded cheddar, fresh jalapeños, avocado, fresh cilantro

rosemary-thyme-sea salt-crusted beef strip loin*

\$300

creamy horseradish, whole grain mustard, mini pretzel rolls *(each strip loin accommodates 20 guests)*

red wine butter poached beef tenderloin*

\$325

whipped boursin spread, classic sauce béarnaise, mini brioche rolls *(each tenderloin accommodates 20 guests)*

cherry bbq glazed cedar plank roasted salmon*

\$285

vinegar & oil napa cabbage - vegetable slaw *(each salmon accommodates 25 guests)*

provençal style roasted lamb racks

\$400 per 10 racks

jalapeño-mint-garlic jam *(10 lamb racks minimum, accommodates 40 guests)*

applewood-smoked bacon-wrapped roasted pork loin

\$250

sweet onion-raisin chutney *(each pork loin accommodates 25 guests)*

andouille sausage-stuffed turkey breast

\$225

cajun remoulade

jalapeño - cheddar cornbread *(each turkey breast accommodates 25 guests)*



sweet additions

per person unless otherwise marked

chocolate fountain \$8
flowing dark chocolate, fresh cut pineapple, strawberries, marshmallows, rice krispy treats, salty pretzel rods, potato chips, oreo pieces, shortbread cookies, crushed peanuts, mini peanut butter chips, crushed graham crackers

*(minimum of 50 guests)
(must be based on at least 75% of guaranteed number of guests)*

bite-size dessert table \$7
mini pastries, assorted chocolate mousse cups, mini cookies, mini house-made brownies
(must be based on guaranteed number of guests)

sweet endings \$14
chocolate-dipped strawberries, fruit tartlets, cannolis, mini pastries, assorted chocolate mousse cups, mini cookies, assorted tortes, cakes, cheesecakes
(must be based on at least 75% of guaranteed number of guests)

pastry lovers extravaganza \$17
crème brûlée, fresh mixed fruit, chocolate-dipped strawberries, individual tiramisu cups, cannolis, individual "shot glass desserts", chocolate mousse cups, mini cookies, assorted chocolate-dipped pretzel rods, s'mores kabobs, lemon bars, mini linzer torte, fruit tartlets
(must be based on at least 75% of guaranteed number of guests)

petit fours platter \$6
assorted petit fours, miniature pastries
*designed to share with the table
(must be based on guaranteed number of guests)*

gourmet coffee station \$6
regular and decaffeinated gourmet coffee, hot chocolate, tazo brand teas, chocolate shavings, whipped cream, sugar cubes, flavored syrups

cherries jubilee station \$9
flambéed cherries, kirsch liqueur, vanilla bean gelato, black cherry zinfandel gelato
*(station attendant(s) required; one attendant per 100 guests at \$100.00 per attendant)
(must be based on at least 75% of guaranteed number of guests)*

bananas foster station \$9
fresh bananas flambéed, rum banana liqueur, brown sugar, rum butter gelato, vanilla bean gelato
*(station attendant(s) required; one attendant per 100 guests at \$100.00 per attendant)
(must be based on at least 75% of guaranteed number of guests)*

by the dozen

petit fours	\$39
macaroons	\$39
cheesecake lollipops	\$42
chocolate-dipped strawberries	\$36
assorted chocolate-dipped pretzel rods	\$36
s'mores kabobs	\$42

beverage service

host-sponsored bars reflect the actual number of drinks served. charges are based on consumption.
when selecting a sponsored bar, please select only one liquor tier.

soft drinks	\$3.00/drink	big box ales: bud, bud light, odouls	\$4.00/bottle	premium liquor	\$6.00/drink
juice	\$3.00/drink	abroad lagers: labatt blue, sam adams	\$5.00/bottle	super premium liquor	\$7.00/drink
bottled water	\$3.00/drink	americana and craft brews:		ultra premium liquor	\$8.00/drink
house wine	\$7.00/drink	bell's two hearted,seasonal, craft	\$5 - \$8/bottle	cordials	\$8.00/drink
house champagne	\$34.00/bottle				

bar packages and additional options

3 hour premium brand bar **\$21.00 per guest**

3 hour super premium brand bar **\$23.00 per guest**

3 hour ultra premium brand bar **\$26.00 per guest**

add additional bar service time, per half hour **\$3.00 per guest**

add cordials to any bar package **\$8.00 per drink**

bailey's, godiva chocolate liqueur, dom b&b, frangelico, drambuie, chambord, grand marnier

martini bar **\$7.00 per drink**

includes a variety of flavored vodkas and an assortment
of aromatic gins. the bar is accompanied by a customized menu.

3 hour beer, wine and soft drink bar **\$16.00 per guest**

includes the following: budweiser, bud light, labatt blue, sam adams and house wines

3 hour soft drink bar **\$8.00 per guest**

champagne punch **\$50.00 per gallon**

non-alcoholic punch **\$35.00 per gallon**

sangria **\$60.00 per gallon**

*A taxable fee of \$100.00
will be applied for each
bartender; one bartender
per 75 guests.*

*In accordance with the
laws of the State of
Michigan,
The Inn at St. John's is
the only licensee
authorized to purchase,
sell, or service alcoholic
beverages on the premises.
Alcoholic beverages are
not permitted to
be brought into
The Inn at St. John's
from outside licensed
premises, nor are they
permitted to
leave the premises.
ID required.*

premium brands

smirnoff, beefeater, cruzan rum, cutty sark, jim beam, seagrams 7, sauza gold, kahlua, emmets cream, amaretto,
sycamore lane wines, budweiser, bud light, labatt blue, sam adams and soft drinks

upgrade to trinity oaks wines for \$3 per guest

upgrade to joel gott wines for \$4 per guest

super premium brands

absolut, beefeater, cruzan rum, johnny walker red, jack daniels, seagrams 7, jose cuervo, captain morgan, kahlua, emmets cream,
amaretto, sycamore lane wines, budweiser, bud light, labatt blue, bells two-hearted, sam adams and soft drinks

upgrade to trinity oaks wines and angoves moscato for \$3 per guest

upgrade to joel gott wines for \$4 per guest

ultra premium brands

belvedere, tanqueray, cruzan rum, glenmorangie, captain morgan, crown royal, jack daniels, makers mark bourbon,
tres agave tequila, di saronno, kahlua, bailey's, trinity oaks wines, angoves moscato, grand traverse semi dry riesling, budweiser,
bud light, labatt blue, bell's seasonal, bell's two- hearted, sam adams and soft drinks

upgrade to joel gott wines for \$3 per guest

wine and champagne list is available upon request.



all day affair

\$55 per person

a fee of \$35 will be added to groups of fewer than 35

package includes:

executive continental breakfast

(upgrade to a full hot breakfast buffet for \$4 per person)

assorted beverages – sodas, bottled water, coffee and tea - at meeting start and refreshed throughout the day

upgrade to our premium roasted coffee blend for \$3 per person

lunch display – please see daily selections listed below

lunch selection listed for a different day may be substituted for an additional \$2 per person

a plated lunch is recommended for groups of fewer than 25 guests

afternoon snack break

all day affair breakfast

breakfast is based on maximum of ninety minutes

chilled orange juice, cranberry juice

seasonal fresh cut fruit, berries

yogurt, dried fruit, banana chips, granola

seasonal breakfast breads

house-baked morning pastries, fruit preserves

freshly brewed coffee, herbal tea

(enhancements to complement your breakfast offerings are available, please inquire)

monday lunch

classic comfort lunch display

house-made chicken noodle soup

tossed mixed greens salad, cucumbers, tomatoes, shaved carrots, balsamic vinaigrette, ranch

braised short ribs*, root vegetables, natural jus

grilled chicken breast, warm raw tomato-onion chutney, sherry vinaigrette

truffled mushroom mac 'n' cheese, gruyere, white cheddar

edamame and sweet corn succotash

roasted tomato–parmesan risotto

monday break

warm pretzels, mustard

fun-size candy bars

fresh buttery popcorn



tuesday lunch

sandwich board lunch display

tomato basil bisque

southwestern style orzo pasta salad

tossed mixed greens salad, cucumbers, tomatoes, shaved carrots, balsamic vinaigrette, ranch

roasted vegetable ciabatta sandwich, hummus, feta, arugula

warm roast beef flatbread*, smoked gouda, grilled zucchini & onions, horseradish aioli

roast turkey, multi-grain bread, lettuce, oven-roasted tomatoes, dijon mustard

house crispy potato chips, pickles, cherry peppers

tuesday break

house-made brownies

individual yogurts

fresh vegetable crudite, carrots, celery, peppers, ranch, hummus

wednesday lunch

heart healthy luncheon display

lightly curried lentil soup

multi-grain salad, quinoa, barley, bulghur, fresh herbs
tomato-cucumber salad

napa-bok choy stir fry, sweet chili glaze

cedar plank grilled salmon*, pomegranate glaze

thai style curried cashew chicken
steamed jasmine rice

wednesday break

trail mix bar, mixed nuts, m&m's reeces pieces, banana chips, raisins, dried fruit, dark chocolate chips, pretzels
house-made granola bars

thursday lunch

artisan tacos & fajita lunch display

chicken tortilla soup

slow roasted pork carnitas

ancho-cumin-marinated pulled chicken
seasoned ground beef*

roasted vegetables, griddled onions & peppers
flour tortillas, fresh tortilla chips

lettuce, tomatoes, pickled jalapeños,
shredded cheese

roasted corn salsa, tomatillo salsa, chipotle salsa
guacamole, sour cream

thursday break

house-made cookies

pastry chef's rice krispie treats

house crispy potato chips, sour cream 'n' onion dip
pretzel rods, mustard dipping sauce

friday lunch

mediterranean deli & pizzeria lunch display

minestrone soup

traditional greek salad

chicken caesar wraps

tuscan-style panini, capicola, salami, prosciutto, fontina,
chopped olive salad

wild mushroom-bacon-chèvre flatbread pizza

margherita-style focaccia pizza, pesto sauce, fresh mozzarella, tomatoes, pine nuts

marinated steak-grilled onion calzone*, provolone,
fontina cheese sauce

friday break

fresh whole apples

house-made lemon bars, raspberry toska bars

seasonal fresh fruit smoothies

mixed nuts