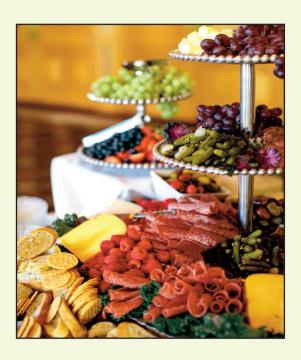
## **Buffet Dinner Sample Menu**

## **Displayed Appetizers**



Gourmet Cheese Board featuring Michigan, domestic, and imported cheeses, grilled local sausage bites, fresh berries, grapes, breads, and crackers

**Baked Spinach Artichoke Dip** with sundried tomatoes and Feta. Served with seasoned pita chips, baguette and gourmet crackers

Farmers market **Crisp Vegetable Display** with basil pesto hummus

## **Buffet Dinner Service**

**TC's Favorite Salad** with local dried cherries, candied walnuts, Gorgonzola cheese, and cherry vinaigrette

Parmesan-Rock Salt knot rolls with butter

Garlic and rosemary infused Pork Tenderloin with a rosemary demi sauce

**Marinated chicken** stuffed with fresh spinach, Prosciutto, and Boursin cheese, topped with sundried tomato vodka sauce

**Michigan roasted red skin potatoes** tossed in parsley butter **Seasoned Emerald Vegetable Blend** with red pepper confetti

## Table Served Dessert & Coffee Service

**Mixed berry trifle** with layers of moist yellow cake, Amaretto soaked mixed berries, whipped cream, and toasted almonds

Local Roasted Jack's Company Coffee Service