

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**