



Dinner Menu

MAIN ENTRÉE

Choice of Two

BEEF

1. Marinated Grilled Sirloin Kabob's basted with Caribbean teriyaki sauce (additional \$1.00 pp)
2. Marinated, grilled flank steak, thin-sliced with a demi glace
3. Top inside round of beef, with beef mushroom sauce – carved tableside
4. Burgundy sirloin tips, with a red wine mushroom sauce
5. Prime Rib or New York Strip* – herb seasoned and roasted with bordelaise sauce
*(additional charge \$2.75 per person)
6. Roasted beef tenderloin* with béarnaise sauce or horseradish cream sauce
*(additional charge \$4.00 per person)
7. A delicious slow roasted Pot Roast

POULTRY*

1. Chicken with fresh herbs, roasted red pepper and mushroom sauce.
2. Chicken Marsala
3. Chicken Kabobs with colored peppers and onions; basted with our signature BBQ sauce
(additional \$1.00 pp)
4. Chicken Picatta with lemon caper sauce
5. Parmesan crusted chicken served with a fresh marinara sauce
6. Boneless Turkey served on seasoned stuffing mix

*All chicken entrees are prepared using boneless breast meat

PORK

1. Herb roasted pork loin served with pork mushroom gravy
2. Baby back pork spareribs with our own barbeque sauce
3. Honey baked Spiral Ham with a pineapple glaze



SEAFOOD

1. Fresh whitefish with a butter herb lemon sauce**
2. Grilled salmon with sun dried tomato Cream sauce**
3. Fresh Tilapia filet herb crusted and served with a citrus sauce**
4. Fresh Salmon baked in puff pastry with tomatoes, spinach and havarti cheese**
4. Grilled Mahi-Mahi with pineapple salsa**

**Available in season, otherwise a similar fresh fish can be substituted per your request

POTATOES, RICE AND PASTA

Choice of One

1. Redskin potatoes with a butter cream sauce and fresh parsley
2. Mashed potatoes blended with Gorgonzola cheese and served with a beef gravy
3. Baked potato with sour cream
4. Herb roasted redskin potatoes
5. Garlic mashed potatoes
6. Seasoned three grain wild rice
7. Saffron rice* (*additional charge of \$0.50 per person)
8. Fettuccini Alfredo
9. Angel Hair pasta
10. Vegetarian Fried Orzo Cakes – herbed orzo cakes flavored with cheese, mushrooms, carrots, roasted red peppers and onion; fried golden brown.
11. Vegetarian Lasagna – with a flavorful meatless marinara sauce and fresh vegetables



VEGETABLES

Choice of One

1. Fresh medley of seasonal vegetables topped with fresh herb butter
2. Fresh broccoli, cauliflower and carrots with herb butter
3. Fresh carrots, summer squash, zucchini and colored peppers with herb butter
4. Fresh green beans with carrots, herb butter and toasted almond slices
5. Fresh Asparagus (in season only)

Salads

Choice of One

1. Tossed salad greens including leaf and iceberg lettuce, spring mix and carrots, accompanied by tomatoes, cucumbers, dried cherries, croutons and choice of two dressings
2. Greek salad
3. House Caesar salad

DINNER ALSO INCLUDES

1. Fresh baked specialty rolls
2. Coffee, cream and sugar
3. Buffet table covered with white linen and cloth skirting
4. Professional staff to set up, maintain, clean buffet table and kitchen area



***COST
(Per person)***

PAPER PRODUCT BUFFET

\$15.75 – 200 PEOPLE OR OVER
 \$16.25 – 100 TO 199 PEOPLE
 \$16.75 – 50 TO 99 PEOPLE

***FULL CHINA/LINEN BUFFET
WITH SERVED SALADS***

\$19.75 – 200 PEOPLE OR OVER
 \$20.25 – 100 TO 199 PEOPLE
 \$20.75 – 50 TO 99 PEOPLE

***FULL CHINA PLATED SERVICE
WITH LINENS & SERVED SALADS***

\$22.75 – 200 PEOPLE OR OVER
 \$23.25 – 100 TO 199 PEOPLE
 \$23.75 – 50 TO 99 PEOPLE

UNDER 50 PEOPLE – ADDITIONAL PER PERSON CHARGE

AN 20% GRATUITY AND 6% SALES TAX WILL BE ADDED TO YOUR FINAL BILL.

ADDITIONAL OPTIONS

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| 1. Fresh seasonal fruit tray with imported cheeses and crackers | <i>\$4.50 per person</i> |
| 2. Fresh seasonal fruit tray | <i>\$2.75 per person</i> |
| 3. Imported cheeses, cheese spread and crackers | <i>\$2.75 per person</i> |
| 4. Fresh assorted vegetable and relish tray with ranch dip | <i>\$2.25 per person</i> |
| 5. Classic tomato and mozzarella bruschetta; on toasted French bread rounds | <i>\$2.25 per person</i> |
| 6. Mushroom and pepper bruschetta; on toasted French bread rounds finished with chipotle aioli | <i>\$2.25 per person</i> |
| 7. Extra main entrée | <i>\$2.00 per person</i> |
| 8. Extra potato or vegetable | <i>\$1.25 per person</i> |
| 9. Sparkling Punch or lemonade with punch bowl and cups | <i>\$11.50 per gallon</i> |

ADDITIONAL SERVICES

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| 1. Additional tables covered with white linen and cloth skirting for example, head table, cake table, Gift table, and any additional tables | \$25.00 per table |
| 2. Additional white linens for guest tables when using standard paper product buffet | \$7.00 per table |
| 3. Cake cutting service | \$1.25 per person |
| 4. Consulting and referrals for music, banquet halls, wedding cakes, hall decorators and bar service | Free of charge |

Please add \$2.00 more per person for events at Laketown Golf and Conference Center.

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