



BANQUET LUNCH

all selections include Schuler's house-made breads and crackers, butter, Heritage cheese spread and a garden salad

ENTRÉES

served with Chef's accompaniments

SCHULER'S CLASSIC ROAST PRIME RIB | 25

slow roasted in the English tradition and served with natural au jus

BRAISED BEEF TIPS | 20

tender, braised beef tips in a mushroom-bourguignon sauce served with a roasted potato and grilled seasonal vegetable hash

LAKE SUPERIOR WHITEFISH | 22 GF

pan-seared golden brown in extra virgin olive oil

NORTH ATLANTIC SALMON | 21 GF

marinated in a peppercorn brine, topped with pickled onions

TOMATO BASIL CHICKEN | 18

pan sautéed chicken breast, heirloom cherry tomatoes, white wine sauce and fresh basil

CHICKEN PARMESAN | 18

parmesan and mozzarella cheeses, house-made marinara sauce, herb-buttered pasta and a fresh vegetable medley

LOBSTER RAVIOLI | 18

lobster, parmesan and ricotta filled pasta tossed in smoked-tomato lobster cream sauce, accompanied with spiral cut seasonal vegetables

GARDEN PRIMAVERA | 17 GF

fresh grilled seasonal vegetables, bright pesto sauce and parmesan cheese tossed together with a red lentil penne pasta
(also available with fresh tomato basil sauce)

Prices subject to 20% service charge and 6% sales tax

*We are happy to help you plan customized menus for your enjoyment as time and availability permit.
Please call our sales department at (269) 781-0602 to reserve your private banquet facility today.*

Prices subject to change. 0718

GF Gluten Free



BANQUET LUNCH – LIGHTER SIDE

all selections include Schuler's house-made crackers and Heritage cheese spread
Add an individually wrapped cookie for dessert \$2

SANDWICHES

~Side Choices~

tavern slaw or fruit with a side of pub chips

ROASTED TURKEY SANDWICH | 14.50

lettuce, tomato, red onion, cheese and roasted pepper mayo,
served on house-made bread

HONEY-BITTEN CHICKEN WRAP | 14.50

honey-bitten crispy chicken, bacon, lettuce, tomato and ranch
dressing wrapped in a wheat tortilla and served with pub chips

SHAVED ROAST BEEF | 14.50

lettuce, tomato, caramelized red onion, provolone cheese and
Dijon mayo, served on house-made bread

GRILLED VEGGIE WRAP | 12

Portabella mushroom, bell peppers, zucchini, eggplant, onion, greens,
Feta and hummus, wrapped in a honey wheat tortilla served with pub chips

SOUP AND HALF SANDWICH | 12

choice of turkey or roast beef sandwich on house-made
bread and a bowl of Chef's homemade soup

SALADS

GRILLED BREAST OF CHICKEN SALAD | 16 GF

mixed greens with tomato, cucumber, sliced egg, olives,
Mandarin orange segments, shredded cheese and ranch dressing

TRAVERSE BAY SALAD | 13 GF

spring greens, dried cherries, bleu cheese crumbles,
spiced pecans, red onions, dark balsamic dressing

CHICKEN SALAD WITH FRESH FRUIT | 15 GF

house-made roasted chicken salad with
an assortment of fresh fruit

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BANQUET LUNCH - LIGHTER SIDE

all selections include Schuler's house-made crackers and Heritage cheese spread

SCHULER'S SOUP & SALAD BUFFET | 14.95

(minimum of 25 guests)

SALAD SELECTIONS *(please select two)*

Traverse Bay salad, Garden salad, or Caesar salad

Chef's house-made soup

Schuler's Heritage cheese and crackers, a basket of fresh breads, and cole slaw

SCHULER'S SOUP AND MARKET FRESH DELI BUFFET | 15.95

(minimum of 25 guests)

chef's house-made soup

assorted tray of pre-made half sandwiches: roasted turkey, and roast beef

house-made pub chips

garden salad with assorted dressings, cole slaw or pasta salad

SCHULER'S BUILD YOUR OWN FAJITA BAR | 18.95

(minimum of 25 guests)

marinated sliced beef & chicken, grilled green peppers & onions,

and Mexican rice served with flour tortillas & tortilla chips,

shredded cheese, diced tomatoes, guacamole, sour cream,

salsa, and a garden salad with assorted dressings

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BANQUET LUNCH BUFFET | 24.95

(minimum of 35 guests)

includes Schuler's house-made breads and crackers, butter and Heritage cheese spread

ENTRÉE SELECTIONS

(Please select one)

BRAISED BEEF TIPS

tender, braised beef tips in a mushroom-bourguignon sauce

TOMATO BASIL CHICKEN

pan sautéed chicken breast, heirloom cherry tomatoes, white wine sauce and fresh basil

CHICKEN PARMESAN

parmesan and mozzarella cheeses, house-made marinara sauce

NORTH ATLANTIC SALMON ^{GF}

marinated in a peppercorn brine, topped with pickled onions

BOURBON MAPLE PORK CHOPS ^{GF}

grilled pork chops, finished with bourbon maple and soy glaze that has a hint of Dijon

LOBSTER RAVIOLI

lobster, parmesan and ricotta filled pasta tossed in smoked-tomato lobster cream sauce, accompanied with spiral cut seasonal vegetables

GARDEN PRIMAVERA ^{GF}

fresh grilled seasonal vegetables, bright pesto sauce and parmesan cheese tossed together with a red lentil penne pasta

(also available with fresh tomato basil sauce)

SALAD SELECTIONS

(Please select two)

GARDEN SALAD ^{GF}

chopped romaine, spring greens, grape tomatoes, diced cucumbers and shredded carrots

CAESAR SALAD

crisp romaine and fresh croutons tossed together with Parmesan and Caesar dressing

TRAVERSE BAY SALAD ^{GF}

spring greens, dried cherries, bleu cheese crumbles, spiced pecans, red onions, dark balsamic dressing

ROASTED VEGETABLE COUSCOUS SALAD

oven roasted seasonal vegetables, couscous, extra virgin olive oil, feta cheese, and chives

GREEK PASTA SALAD

fusilli pasta, Kalamata olives, Feta cheese, fresh vegetables and herbs tossed in a Greek vinaigrette

CLASSIC FRUIT TRAY ^{GF}

a beautifully displayed tray of fresh seasonal fruits and berries

ACCOMPANIMENTS

(Please select two)

GREEN BEAN MEDLEY ^{GF}

fresh green beans with bell peppers, red onion and julienned carrots

HERB ROASTED POTATOES ^{GF}

yukon and red skin potatoes tossed in olive oil and fresh herbs and oven-roasted

ROASTED VEGETABLE COUSCOUS

SQUASH AND BROCCOLI BLEND ^{GF}

MASHED REDSKIN POTATOES ^{GF}

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