



## BANQUET DINNER

all selections include Schuler's house-made breads and crackers, butter and Heritage cheese spread, choice of salad and entrée

### SIDE SALAD OPTIONS

*(Please select one for the entire group)*

#### GARDEN SALAD GF

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

Or

#### TRAVERSE BAY SALAD GF

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

## ENTRÉES

served with Chef's accompaniments

#### SCHULER'S CLASSIC ROAST PRIME RIB | 34

Schuler's famous prime rib, slow roasted in the English tradition with natural au jus

#### FILET OF BLACK ANGUS BEEF TENDERLOIN | 37

maitre d'butter, crispy fried onions

#### NEW ENGLAND BRAISED POT ROAST | 28

bordelaise wine sauce, root vegetables

#### BRAISED BEEF TIPS | 27

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

#### TOMATO BASIL CHICKEN | 25

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

#### CHICKEN PARMESAN | 25

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

#### LAKE SUPERIOR WHITEFISH | 28 GF

pan-seared golden brown in extra virgin olive oil

#### NORTH ATLANTIC SALMON | 28 GF

marinated in a peppercorn brine, topped with pickled onions

#### LOBSTER RAVIOLI | 22

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

#### GARDEN PRIMAVERA | 20 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)*

## COMBINATION PLATE

#### BEEF TENDERLOIN AND SHRIMP SCAMPI | 41

petit tenderloin with garlic steak butter and crispy onions with sautéed tiger-shrimp, garlic, lemon, capers with white wine butter 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