



BANQUET DINNER BUFFET

(minimum of 35 guests)

ENTRÉES

includes Schuler's house-made breads, crackers, butter and Heritage cheese spread
(choose three entrée selections for 34.95 or two entrée selections for 29.95)

CARVED PRIME RIB OF BEEF

(additional 5.00 per person)
slow roasted in the English tradition

NEW ENGLAND BRAISED POT ROAST

bordelaise wine sauce, root vegetables

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

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 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

SQUASH AND BROCCOLI BLEND ^{GF}

zucchini, squash, broccoli, bell peppers,
red onion and carrots

ROASTED VEGETABLE COUSCOUS

SWEET POTATO HASH

HERB ROASTED POTATOES ^{GF}

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

MASHED REDSKIN POTATOES ^{GF}

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