

# The RESERVE EVENT CENTER



2345 EQUUS HILLS DRIVE  
PINCKNEY, MI 48169  
[WWW.HOWELLRESERVE.COM](http://WWW.HOWELLRESERVE.COM)

# About Us

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We are passionate about crafting unforgettable experiences for our clients. The Reserve Event Center is dedicated to turning your vision into reality. Our team is comprised of expert event planners, creative professionals, and culinary experts who work tirelessly to ensure perfection to please you and your guests.

Whether it's a wedding, corporate event, or private celebration, we will guide you through every detail to produce a flawless event. With our personalized service and meticulous attention to detail, you can unwind and savor your special day while we handle everything.

Nestled on 15 private wooded acres and open year-round, our venue is suitable for both indoor and outdoor events. Our stunning new ballroom can host anywhere from 50 to 250+ guests, offering breathtaking views and exceptional in-house catering. Get in touch with us today to kickstart the planning of your dream event.

Additionally we have our signature restaurant, HorseFeathers Kitchen & Cocktails that provides the picturesque setting for smaller events such as intimate baby showers, bridal shower's, and birthday parties. No matter the size of your group we can host your event at the premier event center in Livingston County.

At the Reserve you can host your elegant wedding, corporate retreat, or just celebrating your next birthday. Let our skilled team take care of all the details, and be a guest at your own event.



# BREAKFAST

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## CONTINENTAL

22

Orange | Grapefruit | Cranberry Juice  
Butter Croissant | Danish | Muffins | Bagels  
Assorted Pound Cake  
Sweet Butter, Cream Cheese & Preserves  
Freshly Brewed Coffee | Decaffeinated | Assorted Teas  
Fresh Seasonal Fruit

## AMERICAN

35

Orange | Grapefruit Juice | Cranberry Juice  
Scrambled Eggs | Garden Chives  
Smoked Bacon  
Chicken Apple Sausage  
Breakfast Potatoes | Roasted Peppers  
Assorted Breakfast Pastries  
Seasonal Fruit Salad  
Sweet Butter & Seasonal Preserves  
Freshly Brewed Coffee | Decaffeinated | Assorted Teas

Priced Per Person  
Prices are exclusive of 6% sales tax and 22% service fee  
Minimum: 30 guests

# ADDITIONS

## CHEF ATTENDANT STATION

Omelet Station *add 10*

Whole Eggs | Egg Whites | Spinach | Bell Peppers  
Tomatoes | Mushrooms | Ham | Bacon | Sausage  
Monterey Jack | Cheddar | Mozzarella

**BREAKFAST** 9

Breakfast Burrito  
Scrambled Eggs | Sausage or Bacon | Cheddar Cheese

Garden Breakfast Burrito 9  
Egg Whites | Spinach | Sautéed Onions | Parsley | Mozzarella

Croissant Sandwich 9  
Scrambled Eggs | Black Forest Ham | Cheddar Cheese

French Toast 8  
Pecan | Maple | Powder Sugar | Berries

**BREAKFAST BAR** 28

Mimosa & Bellini 3 Hours 16  
Prosecco | Orange Juice | Peach Nectar

Bloody Mary 3 Hours 16  
Vodka | Spices | Hot Sauce | Celery | Olives | Cornichons

Priced Per Person

Prices are exclusive of 6% sales tax and 22% service fee

Minimum: 30 guests

Attending Chef required \$150 charge



# HORS D'OEUVRES

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## PASSED

Bacon Wrapped Scallops	3
Bruschetta	2.5
Spinach Artichoke Stuffed Mushroom Caps	3
Herbed Goat Cheese Balls	3
Smoked Salmon Latkes	3
Rotisserie Chicken Boats	2.75
Aloo Tikki (vegan option)	2.75
Shrimp Cocktail	2.5
Crispy Shrimp Tempura	3
Crab Cakes	3
Shrimp Rolls	2.75
Beef Boursin Crostini	2.75
Honey Pesto Chicken Salad Crostini	2.75
Coconut Shrimp	3
Fig and Mascarpone Beggars Purse	3.5

Priced individually, with a minimum order of 25 units.  
Prices are exclusive of 6% sales tax and 22% service fee

# HORS D'OEUVRES

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## STATIONED

Baked Brie en Croute	5
Tropical Fruit Display	6
Vegetable Crudité	5
Grilled Vegetable and Dips	5
Charcuterie	10
Imported Cheese Display	6

*Custom Stations available to suit your needs*

Priced Per Person  
Prices are exclusive of 6% sales tax and 22% service fee  
Minimum: 30 guests



# STATIONS

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## TOUR OF ITALY

18

Penne

Alla Vodka | Parmesan Cheese | Crushed Red Pepper

Roasted Spinach Ravioli

Basil Pesto | Mozzarella | Parmesan Cheese

Macaroni & Cheese

Cavatappi | Cheddar Cream and Bechamel

*Add: Lobster 12 | Grilled Chicken 9 | Steak 11*

## CARVING STATIONS

Sliced Pork Tenderloin 22

Striploin 27

Prime Rib 29

Brisket 27

Grilled Salmon 23

Roasted Turkey Breast 22

Maple Glazed Ham 22

*includes creamy horseradish, au jus, chimichurri, dinner rolls*

Priced Per Person

Prices are exclusive of 6% sales tax and 22% service fee

Minimum: 50 guests

For 50-100 guests, 1 Chef Attendant Required at \$150

For 101-200 guests, Additional Chef Attendant Required at \$150

For 201-300 guests, Additional Chef Attendant Required at \$150

# STATIONS

## PAELLA

21

Long Grain Rice | Saffron | Chorizo | Mussels | Shrimp | Calamari | Chicken | Local Catch | Roasted Red Peppers  
Garden Peas

*Add: Lobster +\$7 per person*

## QUESADILLA

16

*(Choice of Two)*

Steak

Cheddar | Smoked Cheese | Cilantro | Roasted Peppers

Chicken

Monterey Jack | Cilantro | Roasted Peppers

Vegetable

Roasted Corn | Black Beans | Mozzarella | Cilantro



## SLIP N SLIDERS

15

Angus Beef

Cheddar Cheese | Mayo | Mustard | BBQ | Pickles | Crispy  
Onions | Tomato | Lettuce

## SO FLY STIR FRY

15

*(Choice of Two)*

Mongolian Beef

Soy | Brown Sugar | Garlic | Ginger | Sesame

General Tso's Chicken

Tempura battered Chicken | Orange

Veggies

Peppers | Onions | Carrots | Tomato | Baby Corn |  
Mushrooms | Broccoli | Bok Choy

*Served with White Rice, Soy Sauce and Chopsticks*

Priced Per Person

Prices are exclusive of 6% sales tax and 22% service fee

Minimum: 50 guests

For 50-100 guests, 1 Chef Attendant Required at \$150

For 101-200 guests, Additional Chef Attendant Required at \$150

For 201-300 guests, Additional Chef Attendant Required at \$150

# STATIONS

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## DELI DELIGHT 20

Sliced Tavern Ham | Turkey | Chicken Salad | Tuna Salad  
Assorted Breads and Wraps  
Lettuce | Tomato | Red Onion | Assorted Cheeses | Mayo | Mustard

## GARDENER'S MARKET 10

*(Choice of Two)*  
Caesar Salad  
Romaine Hearts | Caesar Dressings | Croutons | Parmesan

Kale and Farro  
Leafy Kale | Farro | Pickled Vegetables | Tarragon Dijon Vinaigrette

Mixed Greens  
Local Greens | Tomatoes | Onions | Carrots | Cucumbers | MI Cherries  
Gorgonzola | Green Goddess Dressing

Equus Salad  
Spinach | Tomato | Seasonal Fruit | Goat Cheese | Pecans | Balsamic Vinaigrette

## MINI DESSERT STATION 15

Walnut Brownie | Caramel Sauce  
NY Cheesecake | Strawberry Sauce  
White Chocolate Cake Bites  
Key Lime Tart

Priced Per Person

Prices are exclusive of 6% sales tax and 22% service fee

Minimum: 50 guests



# BUFFET DINNER

## *Salad (Choice of One)*

### Mixed Greens

Local Greens | Tomato | Cucumber | Diced Beets | HF Vinaigrette

### Caesar Salad

Romaine Hearts | Herbed Croutons | Smoked Caesar Dressing | Parmesan Cheese

### Equus Salad

Spinach | Tomato | Seasonal Fruit | Goat Cheese Pecans | Balsamic Vinaigrette

## *Starch (Choice of One)*

Roasted Garlic Mashed Potatoes

Truffle Mashed Potatoes

Parmesan Onion Rice Pilaf

Scalloped Potatoes

Mac & Cheese

Truffle Fingerling Potatoes

Rigatoni a la Vodka

Mushroom Risotto

Savory Potato Pancakes

Rosemary Roasted Red Skin Potatoes

Israeli Cous Cous

Penne Alfredo

## **BUFFET DINNER**

55

*includes preset dinner rolls, butter*

## *Vegetables (Choice of One)*

Roasted Green Beans

Seasonal Vegetables

Zucchini | Squash | Sweet Peppers | Red Onions

Baby Carrots

Caramelized Shallots | Butter | Herbs

## *Entree (Choice of Three)*

Grilled Salmon

Apple Cherry Pork Loin

Chicken Piccata

Lemon Feta Spinach Pork Loin

Chicken Florentine

Roasted Cauliflower Steaks

Beef Short Rib

Stuffed Meat Balls

Prime Rib

+\$8

Braised Osso Bucco

Beef Tenderloin

+\$8

Vegetarian Lasagna

Beef Strip Loin

Beef and Pork Lasagna

Sweet Chili Salmon

Chicken Milanese

BBQ Glazed Shrimp

Grilled Walleye +\$6

Honey Dijon Crusted Salmon

Seafood Stuffed Salmon +\$6

Sweet Chili Seabass

+\$7

Texas Style Smoked Brisket +\$5

Miso Soy Glazed Seabass +\$7

Smoked Pulled Pork

Priced Per Person

Prices are exclusive of 6% sales tax and 22% service fee



# PLATED DINNER

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## 3 COURSE | Salad, Entrée, Dessert

69

*includes preset dinner rolls, butter*

### *Salad (Choose One)*

#### Mixed Greens

Local Greens | Tomato | Cucumber | Diced Beets | HF Vinaigrette

#### Caesar Salad

Romaine Hearts | Herbed Croutons | Smoked Caesar Dressing | Parmesan Cheese

#### Equus Salad

Spinach | Tomato | Seasonal Fruit | Goat Cheese | Pecans | Balsamic Vinaigrette

### *Entree (Choose 2 Proteins)*

#### Airline Chicken Breast

Smoked Tomato Cream | Herbs

#### Braised Short Rib *add \$8*

Barolo Mirin Glaze | Crispy Onion

#### Seared Salmon

Spiced | Tropical Fruit Salsa

#### Filet Mignon *add \$8*

Herb Truffle Compound Butter | Red Wine Demi

#### Chilean Seabass *add \$8*

Sweet Chili Soy Glaze |

#### Chicken Piccata

Lemon Butter | White Wine | Capers

#### NY Strip

Shallot Butter | Fine Herbs

#### Seared Duck Breast *add \$8*

Cherry Cognac Sauce |

#### Seared Scallop *add \$8*

Garlic Chip | Brown Butter | Hazelnuts

#### Pork Chop

Apple Cherry Chutney | Heritage Pork

#### Chicken Florentine

Spinach | Tomato | Feta | Garlic Cream

#### Apple Cherry Beurre Blanc Salmon

Local MI Apple and Cherry Beurre Blanc

#### Maine Lobster Tail *add \$8*

Drawn Butter | Reserve Remoulade

#### Chicken Milanese

Herb Salad | Citrus Butter

#### Honey Dijon Salmon

Local Honey | Dijon | Herbs

#### BBQ Glazed Shrimp

Jumbo Shrimp | Bourbon BBQ

#### Cauliflower Steak (Vegan)

Zesty Herb Salad | Pine nut Romesco

#### Stuffed Portabella

Sundried Tomatoes | Spinach | Boursin

Priced Per Person

Prices are exclusive of 6% sales tax and 22% service fee

Minimum: 30 Guests

# PLATED DINNER

## Side (Choose Two)

Sautéed Green Beans  
Steamed Asparagus  
Sautéed Vegetable Medley  
Roasted Garlic Mashed Potatoes  
Roasted Red Skin Potatoes  
Mushroom Risotto  
Savory Potato Pancakes  
Potatoes Dauphinoise  
Vegetarian Lasagna  
Cavatappi Primavera

Truffle Mashed Potatoes      *add \$2*  
Macaroni and Cheese      *add \$2*  
Grilled Asparagus      *add \$2*  
Grilled Vegetable Medley  
Israeli Couscous  
Tropical Rice  
Roasted Loaded Sweet Potato  
Crispy Brussels Sprouts  
Napa Cabbage Slaw  
Roasted Cauliflower

## Dessert (Choose One)

Bread Pudding  
Vanilla Almond | Bourbon Caramel | Crème Anglais

Key Lime Pie  
Lime Curd | Brown Sugar Graham | Meringue

Mile High Cheesecake  
Raspberry Jam

Assorted Fruit Sorbets

Imported Cheese and Fruit Platter

Double Chocolate Mousse  
seasalt | dark chocolate | spiced cacao tuile

## MINI DESSERT STATION

Walnut Brownie | Caramel Sauce  
NY Cheesecake | Strawberry Sauce  
White Chocolate Cake Bites  
Key Lime Tart

*Client can sub mini dessert station to a plated dessert at additional \$3 per person*

Priced Per Person

Prices are exclusive of 6% sales tax and 22% service fee

Minimum: 30 guests

# MUNCHIES

## AT THE MOVIES

15

Popcorn | Regular | White Cheddar | Caramel Assorted Candy Bars | Mini Salted Pretzels | Yellow Mustard

## WARM COOKIES

13

Assorted Homemade Cookies

Chocolate Chip | Oatmeal Raisin | Peanut Butter White Chocolate Macadamia Nut

Whole Milk | Soy Milk

## GLIZZY GLAM

13

All Beef Hot Dogs

Ketchup | Mustard | Relish | Nacho Cheese Sauce

## LET'S TACO 'BOUT IT

16

Beef and Chicken Tacos

Crispy or Soft | Lettuce | Tomatoes | Cheddar Cheese | Sour Cream | Hot Sauce

## LET'S TAKE A DIP

14

Vanilla and Chocolate Ice Cream | Assorted Toppings | Cups

## PIZZA PARTY

*\*a la carte*

Pizza's from HorseFeathers Kitchen + Cocktails

*\* Purchased a la carte at menu price*

Priced Per Person

Prices are exclusive of 6% sales tax and 22% service fee

Minimum: 30 Guests



# The RESERVE EVENT CENTER



# Beverages

& more



# Beverages

We offer an extensive array of craft cocktails, imported and domestic beers, wines, and a variety of soft drinks. We proudly serve Coca Cola Brand Products. For tailored packages that align with your preferences, kindly consult our event specialist.



# DELUXE BAR

## INCLUDES

Tito's Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Libélula Tequila  
Dewar's White Label  
Jack Daniels Whiskey  
Old Forester Bourbon

Domestic Beers

House Selection of Wine:

- Pinot Noir
- Cabernet
- Sauvignon Blanc
- Red Blend
- Chardonnay
- Pinot Grigio
- House Sparkling Wine

Assorted Soft Drinks & Juices

## PRICING

3Hrs. Package Per Guest	35
4Hrs. Package Per Guest	40
5Hrs. Package Per Guest	50

*Open bar package does not include shots or doubles*

All quoted prices are exclusive of 6% sales tax and 22% service fee

1 Bartender required per 50 guests at \$150 per bartender

Minimum: 50 Guests



# LUXURY BAR



## INCLUDES

Tito's Handmade Vodka  
Grey Goose Vodka  
Bombay Sapphire Gin  
Koloa Dark Rum  
Bullet Bourbon  
Casamigos Blanco Tequila  
Hennessey Cognac  
Johnny Walker Black Label Scotch  
Crown Royal Whiskey

Domestic & Imported Beers

House Selection of Wine:

- Pinot Noir
- Cabernet Sauvignon Blanc
- Red Blend
- Chardonnay
- Pinot Grigio
- House Sparkling Wine

Assorted Soft Drinks & Juices

## PRICING

3Hrs. Package Per Guest	45
4Hrs. Package Per Guest	55
5Hrs. Package Per Guest	70

*Open bar package does not include shots or doubles*

All quoted prices are exclusive of 6% sales tax and 22% service fee  
1 Bartender required per 50 guests at \$150 per bartender  
Minimum: 50 Guests

# BEER & WINE

## INCLUDES

Domestic & Imported Beers | House Selection of Wine | House  
Prosecco | Assorted Soft Drinks & Juices

## PRICING

3Hrs. Package Per Guest	30
4Hrs. Package Per Guest	40
5Hrs. Package Per Guest	45

# NON-ALCOHOLIC

## INCLUDES

Sodas | Iced Tea | Lemonade | Juices

## PRICING

3Hrs. Package Per Guest	12
4Hrs. Package Per Guest	15
5Hrs. Package Per Guest	18

Price Per Person

Prices are exclusive of 6% sales tax and 22% service fee  
1 Bartender required per 50 guests - \$150 fee per bartender  
Minimum: 50 Guests





**For booking and additional information please contact  
Matt Smith  
[Events@ReserveEventCenter.com](mailto:Events@ReserveEventCenter.com)  
239.451.9017**

*Menus and Prices are subject to change due to market conditions and availability*