

Displays

SERVE 25 - 30

CHARCUTERIE

artisanal meats, olives, pickles 225.00

ARTISINAL CHEESE

midwest cheeses, macerated berries 175.00

MUSHROOM TOAST

roasted wild mushroom, walnut aioli, montamore cheese, red onion marmalade, balsamic reduction, ciabatta 120.00

GRILLED TENDERLOIN

horseradish cream, assorted vegetables 375.00

BRUSCHETTA

marinated tomato, mushroom duxelle with goat cheese, hummus with olive tapenade, crostini 120.00

CAPRESE

roma tomatoes, fresh mozzarella, pesto, choice of marinated & grilled chicken, or marinated & grilled portabella mushroom 185.00

GRILLED & ROASTED VEGETABLES

seasonal varietal 125.00

SMOKED SALMON

capers, red onion, hard boiled egg, rye toast, dill 225.00

FRESH FRUIT DIP

seasonal fruits & berries 150.00

SHRIMP COCKTAIL

32 per display, cocktail sauce, horseradish, lemon 115.00



Hors d'oeuvres

BY THE DOZEN

TWO DOZEN MINIMUM PER SELECTION

CANAPE

peppered beef 55.00

DEVILED EGGS

bacon, chives 30.00

CHICKEN SATAY

coconut peanut curry, bbq, or chimichurri 50.00

CRAB CAKE BITES

1433 sauce 60.00

SLIDERS

bacon & cheese or mushroom & swiss 75.00

BONELESS WINGS

buffalo, bbq, or dry rub 30.00

MINI CORN DOGS

mustard, ketchup, 2 dozen per order 25.00

a la carte Drink

BAR SERVICE AVAILABLE BASED ON
NEEDS & BUDGET

FRESH BREWED COFFEE	32.00 / gallon
CHILLED FRUIT JUICE	12.00 / carafe
ICED TEA OR LEMONADE	25.00 / gallon
HOT CIDER OR HOT CHOCOLATE	26.00 / gallon
SOFT DRINKS	4.00 / each
INFUSED WATER	24.00 / gallon
cucumber & mint or citrus	



Dinner

45.00 PER PERSON • ONE SELECTION PER SECTION

GREENS

HOUSE

mixed greens, cucumber, tomato, red onion, radish champagne vinaigrette

SPINACH

dried cranberry, pepitas, bleu cheese crumbles, sweet onion vinaigrette

CAESAR

romaine, parmesan, croutons, caesar dressing

VEGETABLES

VEGETABLE MEDLEY

BROCCOLI & CAULIFLOWER

GREEN BEANS

SIDES

BABY RED MASHED POTATOES

RICE PILAF

ROASTED RED POTATOES

ENTREES

LONDON BROIL

housemade beef gravy

BONELESS PORK CHOP

mushroom ragu

PANKO CRUSTED CHICKEN

lemon veloute

SALMON

stoneground mustard & dill cream sauce

ADD BREAD SERVICE 2.50 PER GUEST

Premium Options

VEGETABLES

ADDITIONAL 2.50 PER GUEST

ASPARAGUS

BROCCOLINI WITH ROASTED RED PEPPERS

BACON BRUSSELS SPROUTS

SIDES

ADDITIONAL 2.50 PER GUEST

POTATO LEEK LATKE

HERB ROASTED FINGERLING POTATOES

GRAIN BLEND

ENTREES

ADDITIONAL 5.00 PER GUEST

BEEF TENDERLOIN

roasted mushroom demi

PANKO CRUSTED WALLEYE

house tartar sauce

ROASTED AIRLINE CHICKEN

yellow curry



Lunch BUFFETS

Pasta Bar

30.00 PER GUEST

PASTAS

PENNE
CAVATAPPI

PROTEINS

SAUSAGE
GRILLED CHICKEN

SAUCES

ALFREDO
MARINARA

VEGETABLES DU JOUR

GREENS

CHOOSE ONE

CAESAR

romaine, parmesan,
croutons, caesar dressing

SPINACH

dried cranberry, pepitas,
bleu cheese crumbles,
sweet onion vinaigrette

HOUSE

mixed greens, cucumber,
tomato, red onion, radish
champagne vinaigrette

ADD BREAD SERVICE 2.50 PER GUEST

Wrap Bar

25.00 PER GUEST

VARIETY INCLUDED

TURKEY

mesquite smoked, lettuce,
onion, avocado spread,
tomato, swiss

BLT

bacon, lettuce, tomato,
mayo

VEGGIE GRAIN

farro, wild rice, radish, pickled
peppers, cucumber, tomato,
onion, lettuce,
champagne vinaigrette

SIDES

INCLUDED

KETTLE CHIPS

MACARONI SALAD



Breakfast BUFFETS

Continental

14.00 PER GUEST

ASSORTED PASTRIES, SLICED FRUIT

Holman's Continental

17.00 PER GUEST

**ASSORTED PASTRIES, SLICED FRUIT, GREEK YOGURT,
BERRIES, GRANOLA**

Classic Holman's

25.00 PER GUEST

**SCRAMBLED EGGS, BACON, SAUSAGE, CREAMY HASHBROWNS,
SLICED FRUIT, ASSORTED PASTRIES**

a la carte Drink

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ICED TEA OR LEMONADE	25.00 / gallon
HOT CIDER OR HOT CHOCOLATE	26.00 / gallon
SOFT DRINKS	4.00 / each
INFUSED WATER	24.00 / gallon
cucumber & mint or citrus	

a la carte Eat

ASSORTED DOUGHNUTS	28.00 / dozen
HARD BOILED EGG	1.50 / each
BAGELS	4.00 / each
with cream cheese & jam	



Desserts

PREPARED BY OUR IN-HOUSE PASTRY CHEF

Cake

1/4 SHEET

serves 24 45.00

1/2 SHEET

serves 48 90.00

FULL SHEET

serves 96 180.00

6" ROUND

3 layers, serves 4-6 30.00

9" ROUND

3 layers, serves 12-16 60.00

VARIETIES

devil's food, vanilla, marble, red velvet,
carrot

Cheesecake

9" ROUND

serves 12-16 60.00

VARIETIES

vanilla, turtle, fruit topped

Gluten Free

DARK CHOCOLATE FLOURLESS CAKE

chocolate ganache, raspberries, whipped
cream, serves 12-16 60.00

RASPBERRY MOUSSE

berries, chocolate shavings 10.00 / each

ala carte Treats

TWO DOZEN MINIMUM PER SELECTION

COOKIES

chocolate chip, peanut butter,
monster, oatmeal, or sugar

36.00 / dozen

BROWNIES

36.00 / dozen

BARs

lemon, raspberry, or seasonal offering

36.00 / dozen

OTHER DESSERT OPTIONS AVAILABLE
PLEASE INQUIRE FOR CURRENT SELECTIONS

