

FARM TO TABLE

Highlighting a Seasonal Array of Midwestern Favorites

Minimum to serve 30 guests
Selection of 1 Entree \$21.95/person
Selection of 2 Entrees \$28.95/person
addition of soup or salad, add \$4/person

Select 1 Soup (OR) 1 Salad

SOUPS

Cream of Potato and Roasted Fennel

Charred Red Bell Pepper chèvre crostini, spring chives

Forest Wild Mushroom

sweet vidalia onion and sherry cream

Roasted Butternut Squash Bisque

curried sea salt, rosemary crouton

CHILLED SALAD DISPLAYS

Heirloom Tomato ~ fresh mozzarella, cold pressed olive oil, smoked sea salt, garden pesto

Green Acres ~ seedless cucumbers, Michigan raspberries, and champagne citrus vinaigrette

Baby Arugula ~ seasonal beets, goat cheese, candied walnuts, lemon thyme vinaigrette

Shaved Fennel Salad ~ with Boston bibb, tart apple slaw and sweet cider vinaigrette

Sweet Corn Salad ~ fresh off the cobb with sweet summer tomatoes, cilantro and wild chives

Grilled Spring Asparagus ~ lemon thyme drizzle, crumbled blue cheese and oven dried tomatoes

Poached Shrimp and Diced Avocado ~ butter bibb lettuce, jicama, cilantro, lime and grilled poblano

Cucumber Salad ~ seedless cucumber, feta cheese, teardrop tomatoes, Kalamata olives, parsley, lemon EVOO

HARVEST BREAD BASKETS

filled with crusty artisan breads and rolls accompanied by crocks of whipped sweet cream butter



ENTREES

Corn Fed Flat Iron Steak

crispy baby leeks, red wine reduction

Roasted Superior Whitefish

brown butter, lemon, almonds, parsley

Free Range Chicken Breast

brandied apple compote, crispy sage

House Smoked Maple Leaf Farms Duck Breast

sweet potato hash, sundried cherries, vanilla balsamic

Amish Thyme Roasted Chicken

skin-on pan-seared, grilled fennel, natural stock reduction

Seared Pork Tenderloin

bourbon glazed peaches

Char-grilled Skirt Steak

smoked tomato butter and whole roasted shallots

Angus Strip Steak

applewood smoked sea salt, garden chive compound butter

Prime Tenderloin Brochette

sworded with sweet Michigan onions, rouge bell peppers and crimini mushrooms

Brick Chicken Francaise

sautéed spinach, capers, lemon champagne butter

Jail Island Salmon

gingered carrot beurre blanc, fresh basil emulsion

WARM SIDE ACCOMPANIMENTS

(Select 2)

Root Vegetable Medley ~ butternut squash, carrots, turnips, sweet and russet potatoes, olive oil, rosemary, and thyme

Potato and Celery Root au Gratin ~ baked in a rich saffron cream with gruyere cheese

Midwest Wild Rice Pilaf ~ cranberries and pecans

Sugar Roasted Organic Carrots ~ tarragon butter

Roasted Asparagus ~ oven dried roma tomatoes

White Cheddar and Scallion Potato Pancakes

Illinois Mushroom Fricassee

Brown Butter Herb Spaetzle

Sauté of French Green Beans

Sea Salt Roasted Fingerling Potatoes

EVOO and fine fresh herbs

Pan Roasted Brussel Sprouts

crispy bacon, white truffle sea salt

Yukon Gold Smashed Potatoes