



## Reception Selections

### **cold hors d'oeuvres** (priced per dozen)

blue cheese stuffed peppadew peppers  
tuna nicoise skewers  
curry deviled eggs  
cilantro lime mango chicken in phyllo cups  
blackened shrimp and pineapple in phyllo cups  
basil bruchetta on garlic crostini  
roast beef and horseradish pinwheels  
antipasto skewers  
ham and swiss with spicy mustard pinwheels  
smoked whitefish canapes

### **hot hors d'oeuvres** (priced per dozen)

mushroom caps with sausage stuffing  
mushroom caps with spicy crab stuffing  
mushroom caps with pepper jack and artichoke stuffing  
sesame ginger beef brochettes  
falafel bites  
blackened beef on skewers  
sesame ginger chicken strips  
thai chicken peanut satay  
teriyaki chicken on skewers  
candied bacon  
crab rangoons  
mini curried vegetable phyllo cups  
breaded mozzarella sticks with marinara  
jalapeno stuffed poppers with cilantro yogurt dip  
sweet and sour meatballs  
swedish meatballs



## Reception Selections

### Specialty Displays

**enhanced cheese display**

cheddar, pepper jack, smoked gouda, boursin, brie, goat cheese, parmesano reggiano with crackers and bread

**domestic cheese display**

swiss, cheddar, provolone, colby, pepper jack with gourmet crackers

**fresh fruit display**

chef's selection of seasonal fresh fruit

**fresh garden crudités with two dips**

select two: ranch, french onion, raspberry honey mustard, and spicy red pepper

**grilled marinated vegetable platter**

grilled zucchini, summer squash, carrot, asparagus, red and yellow pepper, portabella with herb oil and balsamic glaze

**fresh mozzarella cheese and tomato confit**

cherry tomato roasted in olive oil, garlic and thyme with fresh mozzarella

**antipasto platter** (minimum of 25 guests)

prosciutto di parma, capicola, genoa salami, provolone, havarti dill, roasted peppers, fresh mozzarella, artichokes, pepperoncini, banana rings, green olives, cherry peppers, garlic crostini

**tea sandwiches on white bread** (choice of one per dozen)

cucumber and dill, tomato and red pepper, or artichoke and sun dried tomato

**tea sandwiches on wheat bread** (choice of one per dozen)

tuna, roast beef and horseradish, or smoked salmon



## Reception Selections

### Specialty Displays *continued*

**full wheel baked brie** (serves 20-30 people)  
french double cream brie topped with fresh berries  
and baked in puff pastry dough, gourmet crackers

**half wheel baked brie** (serves 10-12 people)  
french double cream brie topped with fresh berries  
and baked in puff pastry dough, gourmet crackers

**shrimp platter**  
3 dozen tender jumbo shrimp, served with our own spicy cocktail sauce

### Reception Enhancements

all attended stations are available for 90 minutes (minimum of 25 guests is required)  
a chef attendant fee of \$100 will apply for every 75 guests.

**mexican fajita station**  
grilled chicken, seasoned flank steak or shrimp, sliced onions, mixed julienne peppers,  
sliced jalapeno peppers, black olives, sour cream and guacamole  
flour tortilla shells

**asian stir fry station**  
seasoned shrimp, sliced chicken or tender beef  
bamboo shoots, baby corn, bok choy, mushrooms, broccoli florets, sliced carrots,  
hunan, sweet and sour and teriyaki sauces  
white rice, egg rolls

**carvery station**  
roasted tenderloin with port wine demi-glace  
angus prime rib  
turkey breast  
spiral ham  
an assortment of fresh breads and dinner rolls

**pasta station**  
penne, cheese tortellini, rotini, marinara, alfredo, pesto sauces, mushrooms, diced  
onions, diced tomato, diced peppers, shredded parmesan, chicken or shrimp



## The H Wedding Menus

### Plated Dinner Selections

choice of two predetermined entrees

all plated dinner offerings are served with:

the "H" house salad: seasonal greens with julienne vegetables  
cherry tomato confit, cucumbers, kalamata olives and balsamic dressing

or

caesar salad: romaine, parmesan, croutons, caesar dressing

selection of one starch and one vegetable

gourmet breads and butter, freshly brewed coffee and tea service

#### **starch offerings** (choice of one)

buttered mashed potatoes  
sun-dried tomato mashed potatoes  
french onion roasted russet potatoes  
rice pilaf  
whole wheat penne pasta  
roasted garlic mashed potatoes  
smashed redskin potatoes  
rosemary and lemon roasted fingerling potatoes  
brown rice  
couscous

#### **vegetable offerings** (choice of one)

steamed asparagus  
grilled asparagus  
steamed broccoli  
california blend  
sautéed zucchini and summer squash  
green beans almondine  
steamed haricot vert  
honey glazed carrot  
brussels sprouts



## The H Wedding Menus

### **Upgraded Salads:**

#### **israeli couscous salad**

grilled portabella, boursin cheese, fresh peppers, champagne vinaigrette

#### **tomato confit and fresh mozzarella salad**

honey roasted plum tomatoes, crisp greens, fresh mozzarella cheese, sun-dried tomato vinaigrette

#### **roasted red beet salad**

sliced beets, arugula salad, toasted almonds, walnut balsamic vinaigrette

#### **michigan salad**

seasonal greens, julienned carrots, dried cherries, apples, toasted pine nuts, cherry vinaigrette

#### **asian spinach salad**

spinach, mandarin oranges, red onion, peppers, fried wontons, sesame ginger

#### **kale salad**

tuscan kale, sundried tomato, gorgonzola, toasted almonds, raspberry vinaigrette



## The H Wedding Menus

### beef

**pan seared petite filet of beef**

with bordelaise sauce

**oven roasted filet of beef**

wrapped with apple smoked bacon, mushroom red wine sauce

**pan seared veal scaloppini**

with mushrooms and artichoke hearts

**grilled new york strip steak**

with pearl onion red wine sauce

**roasted ribeye loin**

with wild mushroom sauce

**grilled bourbon flank steak**

with spicy fried onions

### chicken

**provolone stuffed chicken scaloppini**

with balsamic chicken jus

**pan roasted natural chicken breast**

with wild mushroom sauce

**grilled natural chicken breast**

with basil bruschetta and lemon beurre blanc

**otto's chicken breast piccata**

lightly sautéed with lemon butter sauce

### pork

**breaded pork medallions**

with tonkatsu sauce

**grilled porterhouse pork chop**

with local apple and onion confit

**grilled boneless pork chop forester**

pork loin chop with wild mushrooms, pearl onions, applewood bacon and red wine demi glace

### seafood

**grilled swordfish**

with lemon thyme butter sauce

**chef's lump crab cake**

with red pepper aioli

**tuscan marinated shrimp**

with sundried tomato vinaigrette, artichoke hearts, tomato, roasted pepper and kalamata olives

**pan seared scallops**

with peas and brown butter

**seafood stuffed manicotti**

with alfredo or marinara sauce and fried leeks

**baked scottish salmon**

with horseradish crust

**stuffed sole**

with shrimp stuffing and tomato beurre blanc

**herb grilled salmon**

with lemon dill buerre blanc



## The H Wedding Menus

### vegetarian

#### **tofu pad thai**

rice noodles, firm tofu, spicy peanut sauce and stir fry vegetables

#### **two cheese grilled vegetable manicotti**

alfredo or marinara sauce and fried leeks

#### **mediterranean quinoa napoleon**

quinoa cake layered, tomato confit, parmesan crisp and red pepper dressing

#### **grilled truffle polenta cakes**

with brown butter and mushrooms

### combination plates

#### **beef and chicken**

filet with red wine sauce and chicken breast with lemon burre blanc

#### **beef and seafood**

filet with red wine sauce and garlic and herb grilled shrimp

#### **chicken and seafood**

chicken breast and salmon with lemon burre blanc

\*note: menu choices must be pre-determined for groups of 30 or more guests

### dessert offerings

vanilla bourbon crème brulee (50 guest maximum)

chocolate godiva crème brulee

chocolate mousse cake with cherry brandy sauce

grand marnier éclair with crème anglaise

traditional tiramisu cake with dulce de leche sauce

low fat yogurt mousse with pear coulis and pistachio sable

new york cheesecake with raspberry sauce

traverse city cherry chocolate tart with cocoa nibs, whipped cream,  
cherry brandy sauce

blueberry panna cotta with chocolate sauce

chocolate godiva cheesecake

sampler: mini cannoli, chocolate mousse and mini lemon meringue tart



## The H Wedding Menus

### Create Your Own Dinner Buffet

buffets are available for 90 minutes (minimum 20 guests required)

**the create your own buffet includes:**

a seasonal green salad with dried cherries, apples, toasted pine nuts, julienne carrots and cherry vinaigrette

**salad selections**

creamy potato salad  
greek salad with red wine vinaigrette  
three bean salad  
broccoli sesame ginger  
healthy slaw with cilantro lime yogurt  
german potato salad  
tomato ,dill and cucumber salad  
spicy mushroom salad  
tomato confit and fresh mozzarella cheese  
tuna niscoise  
spicy grilled eggplant and roasted pepper  
tex mex grilled chicken, corn and hominy

**entree selections**

chicken parmesan  
grilled chicken breast with tomato spicy relish  
chicken teriyaki  
blackened chicken breast with pineapple salsa  
beef stroganoff with egg noodles  
penne with white or red clam sauce  
seafood and chicken paella  
three cheese baked ziti  
green bean tofu  
bolognese with whole wheat penne pasta  
roasted tri-tip with bordelaise sauce

**carvery selections**

a chef attendant fee will apply for every 75 guests.  
pork loin roulade  
bourbon grilled flank steak  
turkey cranberry meatloaf  
slow roasted brisket  
whole roasted turkey





## The H Wedding Menus

### **starch offerings**

roasted garlic mashed potatoes  
sun-dried tomato mashed potatoes  
mashed redskin potatoes  
french onion roasted russet potatoes  
rice pilaf  
brown rice  
cous cous  
whole wheat penne pasta  
au gratin potatoes  
dauphine potatoes

### **vegetable offerings**

steamed asparagus  
grilled asparagus  
steamed broccoli  
california blend  
sautéed zucchini and summer squash  
green beans almondine  
steamed haricot vert honey  
glazed carrots

### **two entrée buffet**

choice of two salads  
choice of one starch  
choice of one vegetable  
chef selection of dessert

### **three entrée buffet – includes one carvery station**

choice of three salads  
choice of one starch  
choice of one vegetable  
chef selection of dessert