PLATED DINNER ENTREES

Includes Warm Rolls and Butter, Freshly Brewed Coffee, Hot and Cold Tea Selection
Accompanied by Signature Salad or Choice of Tomato Basil or Seasonal Soup, Starch and Vegetable

EGGPLANT PARMESAN
Layered, Breaded Eggplant, Mozzarella Cheese, Homemade Marinara Sauce
Served Over a Bed of Pasta
(Not Served with Choice of Starch and Vegetable)
$32.95 per person

COLOSSAL RAVIOLI
(Served with Choice of Vegetable)
Butternut Squash, Brown Butter Sauce; Portabella Mushroom, Sun-Dried Tomato Cream;
Seafood, White Wine Lemon Butter Sauce (add $4.00 per person); Three-Cheese, Tomato Concasse
$32.95 per person

CHICKEN FLORENTINE
Three Cheese Spinach Stuffed Chicken Breast, Chardonnay Reduction
$34.95 per person

CHICKEN MARSALA
Seared Chicken Breast, Mushroom Marsala Cream Sauce
$34.95 per person

CHICKEN PICCATA
Baked Chicken Breast, Capers, Artichoke Hearts, Lemon Wine Sauce
$34.95 per person

PORK TENDERLOIN
Herb-Roasted, Sliced Pork Loin, White Wine Apple Chutney
$34.95 per person

GARLIC SEARED ATLANTIC SALMON
Lemon Caper Butter Sauce
$37.95 per person

Consuming undercooked meats or eggs may increase your risk of foodborne illness.
Price is subject to 22% service charge and 6% tax and does not include applicable room rental. A server fee of $125.00 will apply if the guest count drops below 20 attendees.
All pricing is subject to change.
PLATED DINNER ENTREES

Includes Warm Rolls and Butter, Freshly Brewed Coffee, Hot and Cold Tea Selection
Accompanied by Signature Salad or Choice of Tomato Basil or Seasonal Soup, Starch and Vegetable

CHILEAN SEA BASS
Lemon Herb, Garlic Saute
$62.95 per person

CRAB CAKES
Horseradish Remoulade Smear
$45.95 per person

BEEF SHORT RIB
Red Wine Braised
$42.95 per person

SLICED BEEF TENDERLOIN
Pinot Noir Reduction
$47.95 per person

HERB SEARED 7 OZ. FILET MIGNON
Savory Zip Sauce Drizzle
$52.95 per person

RACK OF LAMB
Mint Jelly or Cabernet Demi-Glace
$52.95 per person

BEEF TENDERLOIN AND SALMON DUET
Pinot Noir Reduction and Lemon Butter Sauce
$53.95 per person

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All pricing is subject to change.
ACCOMPANIMENTS

SALAD
(Select one)

SIGNATURE SALAD
Arugula, Cucumber Ribbon, Feta Cheese, Shallots, Lemon Dijon Vinaigrette

CLASSIC CAESAR SALAD
Torn Romaine Lettuce with Shredded Parmesan Cheese, Brioche Croutons, Caesar Dressing
(add $1.00 per person)

BATES STREET SALAD
Cucumber Wrapped Mixed Field Greens, Toasted Walnuts, Sliced Strawberry,
Roquefort Cheese, Balsamic Vinaigrette
(add $2.00 per person)

MICHIGAN CHERRY SALAD
Baby Field Greens, Gorgonzola Cheese, Pecans, Green Apples, Red Onion,
Dried Michigan Cherries, Raspberry Vinaigrette
(add $2.00 per person)

STARCH
(Select one)
Rice Pilaf
Creamy Risotto Cake
Garlic Smashed Potatoes
Gruyere Dauphinoise Potato
Roasted Redskins
Parsnip Puree
Fingerling Potatoes (add $1.50 per person)

VEGETABLE
(Select one)
Roasted Broccolini
Green Beans Amandine
Julienne Vegetable Bundle
Pan Roasted Brussel Sprouts
Grilled Asparagus (add $1.00 per person)
Honey Glazed Whole Baby Carrots (add $1.00 per person)
Haricot Vert (add $1.00 per person)