

Plated Dinner Selections

Accompaniment selections shown are chef recommended.

CCO – signature item

Beef

Beef Tenderloin

Market Price

Six ounce tenderloin, demi-glace, truffle mashed potato and grilled asparagus.

Trotter Cut Sirloin

Market Price

Six ounce trotter cut sirloin, demi-glace, four cheese mashed potato and green beans.

Bistro Steak CCO

Market Price

Eight ounce cut of select beef, demi-glace, roasted redskin potato, roasted carrots and onion.

Braised Beef Roast

24.50

Braised beef roast, demi-glace, garlic mashed potato, roasted carrots and onion.

Specialty Presentation Selections

Bacon and gorgonzola cheese GF

2.50

Wild mushroom duxelle

2.50

Oscar – Fresh crab, steamed asparagus and béarnaise sauce GF

5.00

Creamed spinach GF

2.50

Pork/ Lamb

Lamb Osso bucco GF

28.00

Braised lamb shank, white bean and spinach ragout

Pork Fromage (GF upon request)

20.00

Six ounce brined pork tenderloin, smoky fromage sauce, garlic mashed potato, roasted carrots and onion.

Onion Bacon Marmalade Pork Chop (bone in) CCO GF

20.00

Center cut bone in pork chop, bacon and onion marmalade, mustard spätzle, roasted cauliflower.

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GF indicates Gluten Free

Chicken

<u>Chicken Florentine</u> CCO GF	21.00
Grilled chicken breast, creamed spinach, white cheddar dauphinoise potatoes.	
<u>Spinach & Garlic Stuffed Chicken</u> CCO	24.00
Spinach and garlic stuffed airline chicken breast, roasted beets and sweet dauphinoise potatoes.	
<u>Tarragon Crusted Chicken</u> CCO	25.00
Tarragon crusted airline chicken breast, dried cherry gasterique, roasted fingerling potatoes, garlic roasted broccolini	
<u>Chicken Marsala</u> (GF upon request)	21.00
breast of chicken, Marsala wine sauce, roasted heirloom potato blend, feta balsamic green beans.	
<u>Chicken Picatta</u> (GF upon request)	21.00
Pan seared breast of chicken, lemon caper sauce, signature rice blend, lemon ginger green beans.	
<u>Tuscan Chicken</u> GF	22.00
Chicken breast, roasted heirloom tomatoes, roasted red bell peppers, leek goat cheese mashed potato, lemon ginger green bean.	
<u>Mardi Gras Chicken</u>	22.00
Cajun breaded chicken breast, Andouille sausage gravy, dirty rice and beans.	

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Fish

Wild Caught Salmon with tomato relish CCO GF 25.00
Wild caught salmon filet, heirloom tomato relish, herbed cheese, roasted fingerling potato, chef's vegetable.

Carrot Curry Salmon 24.50
Wild caught salmon, curry carrot puree, couscous salad

Tuna Puttanesca GF 25.00
Wild caught tuna steak, tomatoes, olive oil, anchovies, olives, capers, garlic, roasted fingerling potatoes

Salmon Formaggio with Artichoke and Cheese GF 24.50
Salmon filet, Asiago cheese, roasted artichoke spread, roasted redskin potato, green beans.

Vegetarian/ Vegan

Seared Cauliflower Steak CCO (vegan) GF 23.00
fresh cauliflower, curry coconut risotto, wilted spinach with pea and red bell pepper, roasted cashews, cilantro & sumac

Potatoes and Polenta (vegan) GF 19.00
Roasted redskin potatoes, carrots, onions, brussel sprouts, tomato polenta

Risotto Cakes CCO (vegetarian) GF 22.00
Herbed risotto cakes, heirloom tomato relish, zucchini/squash hash, asparagus.

Vegetable Lasagna (vegetarian) 22.00
Cheese, fresh vegetables, Alfredo

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The Dinner Buffet

25.00 Per person

The dinner buffet is served and fully staffed by our service professionals. The buffet includes coffee and/or tea service. The following represents our “traditional” two-entrée buffet.

Entrée Selections- Choice of two

Bistro Steak with demi glace
Braised Beef Roast with demi glace
Trotter Cut sirloin with demi glace
Beef Tenderloin with demi glace- add \$5.00 per person
Pork Fromage
Bacon and onion Marmalade pork **GF**-add \$3.00 per person
Chicken Florentine with creamed spinach (protein & 1 veg selection) **GF**
Chicken Marsala Chicken
Picatta Tuscan Chicken **GF**
Wild caught salmon with tomato relish **GF**
Carrot curry salmon **GF**
Salmon Formaggio **GF**
Risotto Cakes with Tomato relish **GF**
Lasagna roll with marinara sauce

Plated/Bufferet Accompaniment Selections

Vegetable- Choice of Two

Green beans

- Fresh steamed **GF**
- Garnished with pesto **GF**
- Lemon ginger green beans **GF**
- Grilled with balsamic reduction & feta **GF**

Asparagus

- Steamed **GF**
- Grilled **GF**
- Marinated (grilled or steamed) balsamic marinade **GF**

Balsamic glazed brussel sprouts **GF**
Roasted carrot and onion **GF**
Zucchini and squash hash **CCO GF**
Roasted vegetable assortment **GF**
Creamed spinach **GF**
Roasted root vegetables **GF**
Roasted Cauliflower **GF**

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Starch- Choice of Two

Four cheese mashed potato **GF**
Garlic mashed potatoes **GF**
Goat cheese and scallion mashed potatoes **GF**
Truffle mashed potatoes **GF**
Smashed sweet potatoes **GF**
Roasted Heirloom potatoes **GF**
Rosemary garlic roasted redskin potatoes **GF**
Sweet potato hash **GF**
Dauphinoise Potatoes **GF**
Stone ground mustard spätzel
Almond cranberry rice **GF**
TCCO Signature rice blend **CCO GF**

Salad Selection- Choice of One

May be served table side or served on the buffet

Seasonal Salad Selection **CCO**

Gourmet blend salad **GF**

Michigan splendor salad

Caesar salad

Seasonal selections:

May 1st- August 31st: Spinach Salad with blueberries, mandarin oranges, peppered parmesan crisp, strawberry vinaigrette **GF**

September 1st- November 31st: Spinach with roasted root vegetables and mustard vinaigrette **GF**

December 1st- April 30th: Kale, pomegranate, pineapple, persimmon (or blood orange), poppy seed vinaigrette **GF**

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Theme Small Plate Stations

Our theme stations will appeal to the most discriminating of tastes and are sure to please all. Small plate stations are designed to be grouped together to create a full dining experience.

Our stations can be designed & customized to fit your guests tastes and your budget.

Each Small plate station requires a 50 guest minimum. All selections are subject to rental charges and culinary staffing charges.

European Pasta Station

11.50 per person

Our made to order Pasta dishes are prepared by our culinary team as they take you on a journey to the old world style of Italy right before your eyes. Choose from the following toppings to make your own personalized pasta dish.

Pasta Selection: Cavatappi and penne pasta

Sauce Selection: Roasted garlic alfredo sauce, arribiata sauce & basil pesto sauce

Toppings Include: Roasted vegetables, Italian meatballs, grilled chicken strips, Italian sausage and parmesan cheese.

The European pasta bar is accompanied by fresh baked breads & butter

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The Carving Board

14.50 per person

Our Culinary Team will hand carve your favorite selection.
Select 3 meats to suit your liking.

Carved Selections: roast pork loin, roast turkey breast, Virginia
smoked ham and beef roast.

Toppings for your above selections include: Cranberry chutney, apple
caraway marmalade, demi-glace and horseradish sauce

The carving board is accompanied by assorted fresh baked European breads
and butter.

Mongolian Festival

15.75 per person

Our Culinary team will assist you with your made to order Asian
creation. Choose your own vegetables and meats and the culinary
team will do all of the final preparations for your dish. Nestle your
creation on a bed of white rice.

The Selections on the Mongolian station Include: chicken, pork belly, and beef

Sauces for your creation include: teriyaki sauce, peanut sauce
& sweet & sour sauce

Oil Selections: hot pepper oil, garlic oil & sesame seed oil

Vegetable Selection: baby corn, water chestnuts, celery, mushrooms,
bok choy, bamboo shoots, and bean sprouts, trio of peppers, peanuts,
and chow mein noodles

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Mashed Potato Bar

8.50 per person

Select your favorite mashed potato variety and top as desired.

Potato Selection: Garlic mashed potatoes, four cheese mashed potatoes, Mashed sweet potatoes

Toppings to include: Cheddar cheese, scallions, butter, steamed broccoli, parmesan cheese, red wine demi-glace, bacon, sour cream

Fresh from the Garden

10.00 per person

A fresh display of garden produce, choose to offer your guests 3 of the following salad combinations.

Mediterranean Salad – romaine lettuce, red onions, kalamata olives & feta cheese tossed with balsamic vinaigrette dressing.

Garden Salad – fresh baby greens served with dressing selections.

Michigan Salad – Gourmet greens topped with dried cherries, walnuts, gorgonzola cheese

Spinach Salad - Spinach, bacon, hard boiled eggs, red onion candied pecans and balsamic vinaigrette

Caesar Salad – fresh romaine lettuce tossed with parmesan cheese, croutons & pine nuts served with Caesar dressing.

Strawberry Walnut Salad

Chef's potato salad

Chef's vegetable pasta salad

Chilled cheese tortellini salad

Black eye pea Salad-black eye peas, kale, corn, red onion, and heirloom grape tomatoes with a sweet onion vinaigrette.

*Peanut Udon noodle salad with cucumber murin

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French Countryside CCO

15.00 per person

Beef Bourguignone, tender beef sirloin braised with red wine, mushrooms, small onions and pork belly, duck pot pies, fresh grilled asparagus, soft French cheese, pickled grapes, croissant and baguette.

Greek Isle CCO

18.00 per person

Chef carved lamb, Spanakopita, pita bread with hummus and Tzatziki, Greek beans and tomato casserole, chilled octopus salad, beets, green beans, garlic sauce.

Tour of Tuscany CCO

11.50 per person

Italian style meatballs, basil marinara, parmesan cheese, chicken Picatta (gf), white wine butter sauce, lemon, cavatappi pasta with alfredo, traditional Italian panzenella salad, antipasto skewer. Fresh baked parmesan olive oil ciabatta bread.

Spanish Invasion CCO

9.75 per person

Paella, Spanish saffron rice dish with tomatoes, peas, artichokes, and bell peppers in a seafood broth with chicken, mussels, shrimp, clams and Spanish chorizo sausage. Also included is an assortment of Spanish olives, roasted red peppers, garlic, anchovies fresh baguette bread with shrimp and mango empanadas

All stations are outfitted in regional decoration to create the most authentic atmosphere. Greenery and floral will accent all authentic themed events. All selections are subject to rental charges and culinary staffing charges.

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