

Plated Dinner Selections

Accompaniment selections are noted with buffet options. All dinner services are completed with salad and European breads with butter, coffee, hot tea and water services.

CCO – signature item

Beef Tenderloin CCO GF 29.95/34.95

Six or eight ounce hand carved filet of beef topped with gourmet mushroom demi-glace, served with choice of starch and vegetable.

Peppercorn Encrusted NY Strip GF 30.00

NY strip encrusted with TCCo.'s signature peppercorn mignonette served with Guinness Danish bleu cheese cream sauce and choice of starch and vegetable.

Bistro Steak CCO GF 24.95

Select beef topped with a red wine demi-glace with choice of starch and vegetable.

Hickory Smoked Beef Brisket and Cherry Chutney 25.00

Slow roasted sliced hickory smoked beef brisket topped with our cherry chutney and served with choice of starch and vegetable.

Braised Beef Roast GF 25.00

Braised beef roast, demi-glace, served with choice of starch and vegetable.

Pork/ Lamb

Lamb and Port Wine Fig Sauce CCO GF 32.00

Frenched rack of lamb encrusted with our signature peppercorn mignonette topped with a port wine and fig demi sauce. Served with choice of starch and vegetable.

Sweet Bacon Wrapped Pork Tenderloin GF 23.00

Marinated pork tenderloin wrapped in hickory smoked bacon served with flame roasted apple brandy demi sauce. Served with choice of starch and vegetable.

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GF indicates Gluten Free

Savory Bacon Wrapped Pork Tenderloin CCO 23.00

Pork tenderloin wrapped in hickory smoked bacon seared with a bacon, apple, and onion jus. Served with choice of starch and vegetable.

Chicken

Chicken Florentine CCO GF 21.00

Hormone and Anti-biotic free grilled chicken breast smothered in our fresh spinach cheese mixture, topped with sundried tomatoes and served over a roasted garlic cream sauce. Served with choice of starch and vegetable.

Great Lakes Chicken CCO 21.00

Hormone and anti-biotic free chicken breast set atop a white wine cream sauce, accented with dried cherries, apples, pecans and garnished with creamed brie; served with choice of starch and vegetable.

Chicken Marsala GF 21.00

Hormone and anti-biotic free chicken breast grilled and topped with a Marsala demi sauce made with gourmet mushrooms and served with choice of starch and vegetable.

Pesto Chicken GF 21.00

Hormone and anti-biotic free chicken breast grilled and smothered in basil pesto, marinated tomato medley, and served with garlic cream sauce, served with choice of starch and vegetable.

Bruschetta Chicken 21.00

Hormone and anti-biotic free chicken breast grilled and topped with fresh bruschetta and balsamic reduction. Served with choice of starch and vegetable.

***Ask us about our Airline chicken breasts!**

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Fish

Salmon with Tomato Relish GF 25.00

Salmon filet, fresh tomato relish, herbed cheese, served with choice of starch and vegetable.

Blackened Salmon with Danish Bleu Cream Sauce 26.00

Fresh salmon blackened, seared and crowned with Danish bleu cream sauce. Served with choice of starch and vegetable.

Grilled Mediterranean Swordfish CCO GF 25.00

Grilled swordfish filet topped with our Mediterranean spice mixture of marinated olives, artichokes, and tomatoes. Served with choice of starch and vegetable.

Halibut GF 34.00

Pan seared halibut, orange gastric and mini candied lemon strips. Served with choice of starch and vegetable.

Vegetarian/ Vegan

Cauliflower Risotto CCO (vegan) GF 22.00

Fresh cauliflower, curry coconut risotto, wilted spinach with pea and red bell pepper, roasted cashews, cilantro and sumac.

Risotto Cakes (vegetarian) GF 22.00

Herbed risotto cakes with blistered tomatoes and balsamic reduction, served with chef's vegetable selection.

Seared Polenta Cake and Grilled Vegetables CCO (vegetarian/vegan) GF 22.00

Seared polenta cake with grilled asparagus, fresh grape tomatoes, goat cheese and mushroom blend served with marinara sauce.

Pesto Primavera (vegetarian) 21.00

Chef's roasted vegetables & pasta tossed with pesto.

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The Dinner Buffet

Buffet includes coffee and tea service

1 entree/2 accompaniments/1 salad **\$23.00**

2 entree/2 accompaniments/1 salad **\$25.00**

2 entree/3 accompaniments/1 salad **\$27.00**

3 Entrée/3 accompaniments/1 salad **\$29.00**

Entrée Selections

Bistro Steak with Demi-glace GF

Braised Beef Roast with Demi-glace GF

Hickory Smoked Beef Brisket with Cherry Chutney

Savory Bacon Wrapped Pork Loin

Sweet Bacon Wrapped Pork Loin GF

Chicken Florentine GF

Chicken Marsala GF

Pesto Chicken GF

Bruschetta Chicken

Great Lakes Chicken

Mediterranean Swordfish GF

Cauliflower Risotto GF

Pesto Primavera

Chef Carved Entrée Option – upgrade to a carved Entrée 6.00

Beef Tenderloin

Prime Rib

Bacon Wrapped Pork Loin

Ham

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Plated/ Buffet Accompaniment Selections

Vegetable

Green Beans Almandine GF
Asparagus with Lemon Butter GF
Oven Roasted Brussel Sprouts, Bacon & Onion GF
Broccolini with Herbs and Butter GF
Chef's Primavera Vegetable Medley GF
Roasted Carrot and Onion GF
Roasted Root Vegetable GF

Starch

Four Cheese Mashed Potatoes GF
Garlic Red Skin Mashed Potatoes GF
Roasted Fingerling Potatoes GF
Rosemary Garlic Roasted Redskin Potatoes GF
White Cheddar Potatoes Gratin GF
Four Cheese Cavatappi (additional \$1.75)
Vegetable Risotto (additional \$1.25) GF
TCCO Signature Rice Blend  GF

Salad Selection

Seasonal Salad 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

Gourmet blend salad GF
Michigan splendor salad
Caesar salad

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