

# Create Your Own Lunch or Dinner Buffet Menu Lyon Oaks

Ideal for your next corporate meeting, memorial service, baby shower, birthday celebration, retirement party or social gathering

## Create Your Own Buffet Pricing

Two Entrées with three accompaniments: \$24.95 • Three Entrées with three accompaniments: \$29.95

50 guest minimum. Pricing does not include room rental fee.

## Package Includes

Garlic Knots *with butter* **V**

Self-Serve Beverages *iced tea, lemonade, fountain sodas, coffee, decaffeinated coffee and hot tea*

## Entrée Selection

Choose two or three

### Poultry

**Basil Chicken** *sun-dried tomato basil cream sauce*

**Chicken Amaron** *artichokes, capers, tomato concassé, parsley, white wine butter sauce*

**Grilled Citrus Chicken** *orange, lemon, tomato concassé, citrus velouté* **GF**

**Grilled Honey Lemon Dijon Chicken** *honey Dijon vinaigrette, fresh lemon slices*

**Italian Chicken Pasta Bake** *mushrooms, diced tomato, oregano, parsley, Parmesan, mozzarella, bread crumbs*

**Michigan Chicken** *mushrooms, caramelized shallots, dried cherries, sherry butter sauce*

### Beef & Pork

**Applewood Smoked Ham** *brown sugar honey glaze* **GF**

**Beef Tips** *mushrooms, onion, fresh thyme, Burgundy wine sauce*

**Herb Encrusted Pork Loin** *apple cranberry chutney* **GF**

**Italian Sausage Farfalle** *peppers, olives, oregano, parsley, Parmesan, mozzarella, bread crumbs*

**Marinated Flank Steak** *rosemary, red wine, olive oil, garlic, gremolata* **GF**

**Pulled Pork** *slider rolls, barbecue sauce*

**Sliced Top Round of Beef** *horseradish cream and au jus*  
 \*carved on site upon request - additional \$1.00 per person

### Fish

**Almond Lemon Cod** *leeks, bread crumbs, herb aioli*

**Lemon Picatta Whitefish** *diced tomato, capers, lemon, basil, white wine sauce*

**Maple Mustard Salmon** *glazed* **GF**

### Vegetarian

**Baked Ziti** *celery, carrot, onions, diced provolone, ricotta, tomato, Parmesan cheese* **V**

**Four Cheese Macaroni** *cheddar, asiago, romano, Parmesan, bread crumbs* **V**

**Italian Vegetable Lasagna** *broccoli, tomato, onion, zucchini, spinach, fennel, basil ricotta, mozzarella, Parmesan, tomato basil sauce* **V**

**Mediterranean Vegetable Kabobs** *eggplant, zucchini, mushrooms, onions, peppers, olive oil, garlic* **V+** **GF**

**Tortellini St. Tropez** *sautéed squash, palomino sauce, mozzarella* **V**

## Accompaniments

Choose three

### Buffet Salads

We will individually plate your salad for an additional \$1.50 per guest

**Caesar Salad** romaine, herbed croutons, cherry tomatoes, shaved Parmesan, Caesar dressing

**Celebration Salad** romaine, spinach, strawberries, celery, red onion, sugared almonds, raspberry vinaigrette V+ GF

**Rainbow Crunch Salad** romaine, spinach, purple cabbage, celery, carrots, red and yellow peppers, sunflower seeds, white balsamic vinaigrette V+ GF

**Tossed Garden Salad** mixed greens, carrots, tomatoes, cucumber, balsamic vinaigrette, creamy ranch dressing, seeds, white balsamic vinaigrette V GF

**Traditional Chopped Salad** romaine, celery, cucumber, tomato, mint, parsley, lemon vinaigrette V+ GF

### Sides

**Egg Noodles** parsley, fresh dill V

**Garlic Redskin Smashed Potatoes** butter, cream V GF

**Herb Encrusted Redskin Potatoes** olive oil V+ GF

**Traditional Rice Pilaf** chicken broth, vegetable brunoise GF

### Vegetables

**Bistro Vegetables** green beans, carrots, mushrooms and squash, herbed olive oil V+ GF

**Green Beans** olive oil, sea salt V+ GF

**Honey Glazed Carrots** parsley, orange zest V GF

**Steamed Broccoli, Carrots and Cauliflower** herb butter V GF

## Appetizer Platters

Choose two - additional \$3.50 per guest

**Classic Cheese Platter** cheddar, dill harvarti, Swiss, fresh fruit garnish, baguette slices, assorted crackers V

**Crudité Platter** broccoli, cauliflower, carrots, celery, peppers, grape tomatoes, choice of dip V GF

**Simple Bruschetta Platter** pesto goat cheese spread, tomato basil topping, olive & sun dried tomato tapenade, herbed crostini, baguette slices V

## Featured Desserts

Additional \$3.00 per guest

If you choose to provide your own dessert there is a \$1.00 fee per guest added to your package price.

**Banquet Ice Cream Sundaes** vanilla ice cream, chocolate sauce, strawberry sauce, sprinkles, Oreo cookie crumbs, toffee crunch, peanuts, whipped cream V

**Cupcake Assortment** vanilla, chocolate, carrot ginger V

**Fresh Baked Cookies, Regular** dark and milk chocolate chip, chewy hazelnut cherry, chocolate peanut butter chip V

**Shooter Assortment** chocolate mousse GF, English trifle, strawberry shortcake V

**Signature Bar Cookies** Go Blue!berry cheesecake bars, lemon delights, peanut putter bliss, tropical treasures, southern derby bars V

GF = Gluten Free V = Vegetarian V+ = Vegan

Custom menus available upon request.

Pricing does not include 6% Michigan sales tax or 22% service charge. If you are tax-exempt, please provide your tax-exempt certificate at the time of booking.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.