



Lyon Oaks

'Create Your Own' Lunch or Dinner Buffet Menu

2 Entrées with 3 Accompaniments: \$27.95 per guest

3 Entrées with 3 Accompaniments: \$32.95 per guest

50 guest minimum. Pricing does not include room rental fee (\$1,200), 6% Michigan sales tax, 27% service charge, or gratuity on food and beverage.

Our 'Create Your Own' Buffet Package Includes:

Garlic Knots *butter, herbs, Parmesan* **V, NF**

Butter **V, GF, NF**

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

Tables and Chairs • China, Glassware and Silverware • Linens*

**white table linens and napkins*

Main Entrées *(Choose 2)*

Beef and Pork

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

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

Honey Baked Ham* *with American and honey mustards* **GF, NF**

**Carved on-site upon request – additional \$1.50 per guest*

Marinated Flank Steak *rosemary, port wine demi-glace* **GF, DF, NF**

Top Round of Beef* *side of savory beef gravy and horseradish sauce* **NF**

**Carved on-site upon request – additional \$1.50 per guest*

Chicken

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

Traverse City Chicken *dried cherries, caramelized shallots, mushrooms, sherry butter sauce* **GF, NF**

Grilled Herb Chicken Breast *herbs, lemon, olive oil, white wine pan sauce* **GF, NF**

Orange Glazed Chicken Thighs *brown sugar, coriander, garlic, ginger, honey, tamari* **GF, DF, NF**

Fish

Almond Lemon Cod *leeks, gluten free breadcrumbs, herbed aioli* **GF, NF**

Hoisin Glazed Salmon *coriander, ginger, honey, lime, orange, scallion* **GF, DF, NF**

Specialty Entrées *(Choose 1)*

Vegetarian

Italian Bake *penne pasta, peppers, onions, provolone and Parmesan cheeses, tomato basil sauce* **V, NF**

Four Cheese Macaroni *cavatappi, bechamel sauce, mozzarella, Parmesan, Swiss, yellow cheddar, panko breadcrumbs* **V, NF**

Spinach Artichoke Strudel *feta, onions, spices, béchamel, phyllo dough* **V, NF**

Accompaniments (Choose 3)

Salads

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

Caesar Salad romaine, croutons, Parmesan cheese, creamy Caesar dressing **NF**

Harvest Salad Arcadian harvest mix, romaine, Mandarin oranges, dried cranberries, apples, celery, scallion, sunflower seeds, maple-mustard vinaigrette **V+, GF, DF, NF**

Katherine's Garden Salad Arcadian harvest mix, romaine, cucumber, shredded carrots, grape tomatoes, ranch dressing, dark balsamic vinaigrette **V, GF, NF**

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

Parmesan Pasta Salad rotini, assorted peppers, broccoli, grape tomatoes, roasted red onion, shredded carrots, creamy Parmesan ranch dressing **V, NF**

Redskin Potato Salad roasted corn, celery, red onion, chipotle peppers, smoky paprika, cumin, fresh lime, Dijon mustard, mayonnaise **V, GF, DF, NF**

Sides

Herb Roasted Redskin Potatoes spices, olive oil **V+, GF, DF, NF**

Mashed Potatoes chives, sweet butter, cream **V, GF, NF**

Traditional Rice Pilaf butter, celery, carrot, onion, vegetable broth **V, GF, NF**

Bistro Vegetables carrots, yellow squash, green beans, herbed olive oil **V+, GF, DF, NF**

Green Beans sweet spicy barbecue sauce **GF, DF, NF**

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

Roasted Corn Medley peppers, onion, cilantro, butter **V, GF, NF**

Appetizer Platters (Choose 2)

Additional \$5.50 per guest

Fresh Crudité assorted peppers, broccoli, carrots, cauliflower, celery, English cucumbers, heirloom cherry tomatoes, sugar snap peas **V+, GF, DF, NF**

Fresh Dill Dip **V, GF, NF**

Sliced Fresh Fruit Display melons, pineapple, seasonal berries **V+, GF, DF, NF**

Spinach Artichoke Dip cream cheese, gorgonzola cheese, lemon, spices, garlic, Parmesan cheese **V, GF, NF**

Grilled Ciabatta Squares **V+, DF, NF**

Corn Tortilla Chips **V+, GF, DF, NF**

Traditional Cheese Selection aged Wisconsin cheddar, pepper jack, baby Swiss, smoked gouda, fresh fruit garnish **V, GF, NF**

Assorted Crackers **V, NF**

Baguette Slices **V+, DF, NF**

Gluten Free Crisps **V+, GF, DF, NF**

Desserts (Choose 2)

Additional \$3.95 per guest

Should you choose to provide your own dessert there is a \$1.25 fee per guest added to your package price

Cinnamon Apple Crisp *Ida Red apples, spices, cinnamon oat streusel, side of whipped cream* **V, NF**

Fresh Baked Cookie Assortment **v**

Classic Chocolate Chip Cookies *butter, brown sugar, dark chocolate chunks* **V, NF**

Dark Chocolate Peanut Butter Cookie *natural cocoa powder, peanut butter chips* **V**

Michigan Cherry Almond Oatmeal Cookies *oats, toasted almonds, Traverse city cherries* **V**

Ice Cream Sundae Bar **v**

Vanilla Ice Cream

Toppings Include: *cherries, crushed peanuts, crushed Oreo cookies, hot fudge sauce, sprinkles, whipped cream*

Dessert Shooter Assortment **v, NF**

Gluten Free Chocolate Mousse Shooters *dark chocolate mousse, whipped cream, chocolate shavings* **V, GF, NF**

Maize and Blue Shooters *fresh blueberries, lemon curd, pound cake* **V, NF**

Cinnamon Churro Shooters *dulce de leche crema, Mexican chocolate mousse, churros* **V, NF**

Signature Bar Cookie Assortment **v**

Go Blue!berry Bars *brown sugar, lemon* **V, NF**

Lemon Delights *lemon curd, shortbread crust* **V, NF**

Southern Derby Bars *pecans, semi-sweet chocolate, brown sugar, bourbon, vanilla* **V**

Raspberry Swirl Cheesecake *graham cracker crust* **V, NF**

Tropical Treasures *coconut, dark chocolate chips, cherries, Oreo crust* **V, NF**



*Ingredient substitutions may be made based on product availability.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Menu pricing does not include equipment, 6% Michigan sales tax, 27% service charge or gratuity. Katherine's Catering, Inc. 2021 [9/14/2021]*

