

Skyline

Menu included in the Initial Per Person Rate of \$49
Menu includes Standard Beverage Service

Admiral's Table

Imported and Domestic Cheese Collection

Exotic Fruit Array

Harvest Collection

Fire-Roasted Fennel, Asparagus, Red Peppers,
Zucchini, and Eggplant

Vibrant Crudités with Green Goddess Crème Fraîche

Heirloom Tomatoes and Persian Cucumbers tossed with
Feta Cheese and a Mediterranean Vinaigrette

Duet I

Carved Roasted Tenderloin of Beef with Creamy Horseradish
and Whole Grain Mustard

Idaho Potato Torta with Garlic, Cream, Gruyère Cheese, Green
Onion, and Fresh Herbs baked and served with a Sweet Tomato
Chutney or Prosciutto Gorgonzola Cream

Artisan Rolls with Herb Butter

Duet II

Carved Herb Roasted Breast of Turkey with Mango Chutney
and Honey Mustard

Traverse City Salad with Baby Greens, Shaved Irish White Cheddar,
Pecans, and Michigan Cherry Balsamic Vinaigrette

Savory Herb Breads with Whipped Butter

Sweet Endings

Petite Pastries

Dark Roasted Kona Coffee

Recommended Enhancement

Passed Hors d'Oeuvres

A balanced collection of Savory Hors d'Oeuvres served butler style
\$6