Millennium Catering & Events

Catering & Event Menu

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Breakfast

Gourmet Breakfast

Classic Continental
fresh baked scones, muffins, fresh sliced fruit

Executive Continental
scones, danishes, muffins, sweetwater donut holes, fresh sliced fruit, yogurt, granola

Classic Hot Breakfast
scrambled eggs, bistro style hash browns, thick cut bacon, country style sausage, fresh sliced fruit, scones, muffins

Executive Hot Breakfast
scrambled eggs, baked strata (choice of southwestern style, denver style, or vegetarian), french toast with syrup, bistro style hash browns, thick cut bacon, country style sausage, fresh sliced fruit, scones, sweetwater donut holes

Create Your Own Breakfast Sandwich Bar
english muffins, biscuits, croissants, pork sausage patties, thick cut bacon, scrambled eggs, sliced cheeses, fresh baby spinach, sliced tomato, red onion

Pre-Wrapped Breakfast Sandwiches
Choice of: english muffins, croissants, or biscuits
Vegetarian Sandwich: scrambled eggs, cheese, fresh spinach, tomato, and onion
Bacon Sandwich: bacon, scrambled eggs, and cheese
Sausage Sandwich: sausage, scrambled eggs, and cheese

Breakfast Burritos
Vegetarian: scrambled eggs, cheese, vegetables, and potatoes
Southwest: scrambled eggs, cheese, peppers, onions, chorizo, and potatoes
Meat Lovers: scrambled eggs, sausage, ham, bacon, vegetables, cheese, and potatoes
served with appropriate condiments

Cook To Order Omelet Station
choices to included but not limited to: ham, bacon, sausage, onion, bell pepper, tomato, mushroom, cheddar, and smoked gouda
plus chef fee

Al La Carte

Fresh Baked Scones (V)
Fresh Baked Muffins (V)
Fresh Baked Mini Pastries (V)
Two Dozen Donut Holes
Fresh Sliced Fruit (VE, GF)
Yogurt and Granola (V)
Scrambled Eggs (GF, V)
Country Sausage Links (GF)
Turkey Patties (GF)
Thick Cut Bacon (GF)
Grilled Ham (GF)

Roasted Baby Potatoes (GF, VE)
Bistro Style Hash Browns (GF, V)
Sweet Potato Hash (GF, V)
French Toast with butter syrup (V)
Pancake with butter syrup (V)
Southern Style Biscuits and Gravy
French Toast Sticks in a shooter cup with maple syrup (V)
Hash Brown Egg Nests with avocado (V)
Cheesy Sausage and Egg Pull Apart Breakfast Sliders

V Vegetarian | VE Vegan | GF Gluten Free
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Breaks

Beverage Breaks

Half Day Beverage
includes but not limited to, coffee, tea, soft beverage, and bottled water

Full Day Beverage
includes but not limited to, coffee, tea, soft beverage, and bottled water

Breaks

Healthy Break
granola bars, snack bars, fresh fruit display, yogurt cups, vegetable crudite

Morning Pick Me Up
individual yogurts, trail mix, granola bars, fresh fruit

Make Your Own Yogurt Parfait
plain greek yogurt, vanilla yogurt, fresh berries, assorted nuts, granola

Sweet and Salty Break
snack bags, mixed nuts, pretzels, popcorn, cookies

Healthy Nut
rainbow carrots, celery sticks, hummus, ranch dip, trail mix, whole fruit

Made in Michigan
Great Lakes potato chips, kellogg bars, pop city popcorn

It's Game Time
warm soft jumbo pretzels, tortilla chips, mustard dip, house-made beer cheese, salsa

The Fiesta!
tortilla chips, house-made salsas, queso, queso fundido, guacamole

Make Your Own Trail Mix
tassorted nuts, dried fruit, pretzels, chocolate chips

The Hot Dog Stand
hot dogs, gourmet mustard, spicy peanuts, assortment of chips

Create Your Own Break

Choice of 2 Choice of 3 Choice of 4

Fruit Skewers (VE)
Sweetwater Donut Holes
Granola Bars
Antipasto Picks (GF)
Hummus and Pita Chips (VE)
House-Made Salsa and Tortilla Chips (GF, VE)
Vegetables and Creamy Herb Dip (V)
Potato Chips (GF)
Pop City Popcorn
Gourmet Cookies (V)
Millennium Dessert Bars (V)

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Boxed Lunches

Please limit your selection to three (3) full sandwiches or salads.
All sandwiches and salads include gourmet chips, house-made cookie, and bottled water. All bread is baked locally and fresh daily from Renzema's Bakery

Gluten Free rolls available upon request

Sandwich Selection

Roast Beef & Sharp Cheddar
artisan white bread, lettuce, tomato, horseradish mayo

Roasted Tomato & Fresh Mozzarella
artisan white bread, pesto cream cheese spread (V)

Smoked Ham & Swiss
swirl rye bread, stone ground mustard slaw, lettuce

Grilled Vegetable & Spinach Wrap
spinach, feta cheese, herb cream cheese spread (V)

Grilled Chicken Salad Wrap
honey wheat lawash, apple, walnut, grapes

Oven Roasted Turkey
oatmeal bread, havarti cheese, roasted red pepper mayo, lettuce, tomato

Club Sandwich
artisan white bread, bacon, roast turkey, lettuce, tomato, country mustard mayo

Salad Selection

Grilled Chicken Caesar
house-made croutons, shaved parmesan, house-made caesar dressing

Classic Chef Salad
roast turkey, ham, cheese, tomato, cucumber, onion, boiled egg, creamy herb dressing

Grilled Salmon & Spring Greens
toasted almonds, crumbled goats cheese, fresh seasonal berries, citrus vinaigrette (GF)

Southwestern Blackened Chicken
roasted corn and black bean salsa, tomato, cheddar cheese, creamy herb dressing

Roasted Artichoke Salad
served over greens with tomato, roasted peppers, onions, olives, feta cheese, and served with a side of white balsamic vinaigrette (GF)

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Deli Trays

Choice of Deli Tray or Sandwich Tray.
All bread is baked locally and fresh daily from Renzema's Bakery

Trays

Traditional Deli
sliced ham, turkey, roast beef, swiss, cheddar, provolone, bread, lettuce, tomato, onion, condiments

Gourmet Deli
chef's selection of five domestic and imported deli meat, cheese, artisan bread, roll, lettuce, tomato, onion, condiments

"To Go Along Side"

Kettle Chips
assorted gourmet chips (GF, VE)

Coleslaw
traditional (GF, VE)
creamy (GF, V)

Soup Du Jour
a cup of fresh house-made soup

Potato Salad
Potato Salad Traditional (GF, V)
Loaded - bacon, scallions, cheese (GF)
German - served hot (GF)

Quinoa Salad
black beans, corn, light citrus dressing (GF, V)

Caroline Style Grilled Sweet Corn Slaw
cabbage, bell pepper, onion, roasted sweet corn, stone-ground mustard vinaigrette (GF, V)

Garden Salad
mixed greens, tomato, cucumber, red onion, parmesan, choice of dressing (GF, V)

Fruit Salad
pineapple, melon, berries (GF, VE)

Pasta Salad
grilled vegetable, herbs and olive oil vinaigrette, parmesan cheese, cavatappi spiral pasta (V)

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Hors D'oeuvres

Please inquire with your sales associate about hors d'oeuvres that are available butler style service.

Dips

served with assorted breads, pita, & chips.

Lobster Fondue

Spinach & Artichoke Dip

Smoked Salmon Dip

Classic Bruschetta (V)

Chilled Spicy Crab Dip

Baked French Onion Dip (V)

Buffalo Chicken Dip

Skewers

Adobo Glazed Chicken Skewer
mango coulis (GF)

Chicken Satay Skewer
spicy peanut sauce (GF)

Tuscan Chicken Skewer
pesto tomato sauce (GF)

Coffee Truffled Steak Skewer
porcini butter sauce (GF)

Smoked Paprika Grilled Steak Skewer
sriracha aioli (GF)

Caribbean Jerk Pork Skewer
pineapple salsa (GF)

Seasonal Fresh Fruit Pick
chef's choice of seasonal fruits (GF, VE)

Tomato Mozzarella Pick
fresh basil, olive oil, balsamic syrup (GF, V)

Melon, Prosciutto & Mozzarella Pick (GF)

Sliders

gluten free buns available for +$1.00

Gyro
feta, lettuce, tomato, tzatziki sauce

Hickory Seasoned Pulled Pork
sweet corn slaw, house-made sweet bbq sauce

Classic Cheeseburger
american cheese, pickle, aioli

Vegetarian Quinoa
cucumber yogurt sauce, tomato, arugula (V)

Slow Braised Beef Brisket
horseradish sauce

Ham and Swiss
stone-ground mustard, mayo

Slow Roasted Striploin
prepared medium rare, horseradish, swiss cheese, caramelized onions, mushroom

Spoons

Chorizo, Shrimp & Grits
cheddar grits, sautéed shrimp, spicy chorizo sausage, cilantro aioli (GF)

Beef & Cheddar Polenta
beef, roasted corn salsa, red pepper aioli (GF)

Gourmet Mac-n-Cheese Spoon
Traditional (V)
Pork Belly
Lobster

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Plant

Deviled Eggs
choice of traditional, roasted garlic chipotle, or truffle (GF, V)

Three Cheese Stuffed Mushroom Caps
feta, cream cheese, goat cheese (V)

Vegetable Spring Roll
cucumber dipping sauce (V)

Risotto & Cheese Croquette
roasted red pepper aioli (V)

Chef's Selection Canapés
choice of vegetarian or vegan (V, VE)

Vegan Spinach and Artichoke
made with phyllo dough cup (V, VE)

Figs in a Blanket
dried figs wrapped in phyllo with balsamic reduction (V, VE)

Sea

Grilled & Chilled Shrimp
cocktail sauce (GF)

Traditional Shrimp Cocktail
cocktail sauce (GF)

Crab Stuffed Crimini Mushroom
lemon aioli

Smoked Salmon Mousse
on seedless cucumber round (GF)

Maryland Style Crab Cakes
citrus aioli

Land

Chef's Selection Canapés
contains protein and vegetarian options

Finger Wrapped Sandwiches
chef's selection
includes 3 varieties, including 1 vegetarian

Seared Rare Beef Crostini
blue cheese mousse, roasted red pepper aioli

Grilled Chicken Spring Roll
cucumber dipping sauce

Chicken & Smoked Gouda Croquette
sweet bbq sauce

Derby Style Meatball
ham and pork meatball, brown sugar, bourbon, mustard glaze

Italian Seasoned Meatball
swedish style

Korean Meatball
turkey and pork meatball, korean bulgogi bbq sauce

Bacon Wrapped Date
brown sugar, bourbon, mustard glaze (GF)

Sante Fe Mushroom Cap
blackened chicken, chorizo, smoked cheese, onion, bell pepper

Southwestern Beef Egg Roll
spicy beef, corn, black beans, onion, bell pepper, monterey jack cheese

Mini Cuban Toasts
mini white toast, ham, salami, cuban pulled pork, yellow mustard, shredded dill pickle

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Platters

Rustic Vegetable Crudite
creamy herb dipping sauce (V)

Breads & Spreads
artisan breads, pita chips, house-made hummus, tapenade, cream cheese spread (V)

Antipasto
marinated grilled and chilled vegetables, sliced european meat, imported and domestic cheese, olives, fresh baguette

Smoked Salmon - Full Side
house-smoked salmon, cucumber, capers, fresh dill, lemon, onion, roasted garlic cream cheese spread (GF). Feeds up to 25 guests.

Seasonal Fruit Display
seasonal fruit, berries (GF, VE)

Assorted Cheese Platter
imported and domestic cheese, gourmet and gluten free crackers (V)

Charcuterie
vegetables, sliced european meat, imported and domestic cheese, olives, fruit, nuts, dried fruit, jams, fresh baguette, crackers

Carved Roasted Strip Loin
chilled medium rare, roasted sliced strip loin, grilled bell pepper, mushroom, onion, horseradish cream sauce, brioche roll

Make it a Surf and Turf Platter

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Plated Service

Served with warm bread and whipped butter. Gluten free bread available for +

Salad

Choice of 1

Served with a Garden Salad

romaine and spring green, red onion, tomato, seedless cucumber, red pepper, shredded parmesan cheese, choice of one house-made dressings

Cityscape Salad

spring greens, romaine, walnuts, dried cranberries, bleu cheese, raspberry vinaigrette (GF)

Field Greens Salad

toasted almonds, dried cranberries, tomato, crumbled goats cheese, white balsamic vinaigrette (GF)

Classic Caesar

romaine lettuce, house caesar dressing, house-made croutons,parmesan cheese

Wedge Salad

iceberg lettuce wedge, applewood-smoked bacon, danish bleu cheese, cherry tomato, red onion, buttermilk dressing

Grilled Tomato and Mozzarella Salad

grilled plum tomato, fresh mozzarella cheese, balsamic vinegar, extra virgin olive oil, fresh basil, kosher salt, fresh cracked pepper (GF)

Starch

Choice of 1

Calico Rice Pilaf

wild rice pilaf, toasted almonds, dried cranberries (VE)

Smashed Redskin Potato (GF)

Creamy Cheese Polenta (GF)

Garlic Whipped Potatoes (GF)

Herb and Garlic Roasted Baby Potatoes (GF, VE)

Marbled Mashed Potatoes

whipped russet, savory sweet potato (GF)

Au Gratin Wedge (GF)

Layered Gratin Wedge

white potato, sweet potato, and gruyere (add apple upon request)

Parmesan Risotto

alternative flavors available upon request (GF)

Seared Sweet Corn Cake

Vegetable

Choice of 1

Sautéed Green Beans

tomatoes, shallots (GF, VE)

Italian Vegetable Medley

zucchini, summer squash, red pepper, onion, tomato, basil pesto (GF)

Summer Vegetable Medley

zucchini, summer squash, red pepper, red onion, sweet corn (GF, VE)

Honey Glazed Carrots (GF)

Butternut Squash

grilled kale, red bell pepper (GF, VE)

Pan Seared Brussel Sprouts (GF, VE)

add pork belly (GF)

Sautéed or Grilled Asparagus (GF, VE)

Roasted Rainbow Carrots

butter, salt, pepper (GF)

Herb Roasted Baby Carrots (GF, VE)

Roasted Rainbow Carrots (GF, VE)

Roasted Cauliflower

with fresh herbs (GF, VE)

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Plated Service

Entrees

Choice of 3

Slow Roasted Strip Loin
slow roasted strip loin medallions prepared to a medium rare, wild mushroom and peppercorn demi-glace (GF)

Coffee Truffled Slow Roasted Strip Loin
strip loin rubbed with our blend of coffee, truffle, cocoa, slow roasted to a medium rare, porcini truffle butter sauce (GF)

Grilled Filet Mignon
tenderloin filet, bacon wrapped, grilled to medium rare, merlot reduction sauce (GF)

Coffee Rubbed Cuban Style Short Rib
10 oz bone coffee rubbed beef short rib, cuban spices, grilled vegetables, chimichurri (GF)

Grilled Sirloin Steak
herb and garlic marinated sirloin steak, char grilled to medium rare, wild mushroom demi (GF)

Roasted Pork Loin
choice of herb crusted with natural jus lie, or Caribbean with honey, jerk seasoning, grilled pineapple salsa (GF)

Pineapple & Soy Lamb T-Bone
8 oz lamb t-bone, pineapple and soy marinated, apple compote

Marinated & Grilled Duck Breast
9 oz. ale and cider marinated duck breast, medium rare, savory blueberry rosemary gastrique

Balsamic & Rosemary Grilled All-Natural Airline Chicken Breast
roasted pearl onion, crimini mushrooms, light chicken lie (GF)

Parmesan Crusted Chicken Breast
parmesan and herb crusted, asiago cream sauce

Lemon & White Wine Brined All-Natural Airline Chicken
lemon butter caper sauce (GF)

Tuscan Chicken
prosciutto ham, provolone cheese, sliced tomato, asiago cream sauce

Great Lakes Walleye
almond crusted walleye filet, chive cream sauce

Pesto Encrusted Faroe Island Salmon
basil pesto crusted with lemon aioli

Smoked Paprika Grilled Faroe Island Salmon
smoked paprika rubbed with tomato cucumber salsa (GF)

Seared Alaskan Halibut
With red bell pepper cream sauce and grilled scallion pesto (GF)

Portobello & Butternut Squash Ravioli
brown butter, shallots, sage, lemon juice, spinach, shaved parmesan, diced tomato, toasted pine nuts (V)

Grilled Vegetable & Goat's Cheese Wellington
zucchini, squash, bell pepper, red onion, portobello, puff pastry, goats cheese, classic tomato basil sauce (V)

Grilled Vegetable Paella
saffron rice, squash, bell pepper, onion, asparagus, stewed tomato sauce and drizzled with chimmichurri (GF, VE)

Jambalaya Tofu Stuffed Pepper
stewed tomato sauce and chive oil (GF, VE)

Grilled Vegetable Risotto
creamy parmesan risotto, squash, bell pepper, onion, portobello mushroom, shaved parmesan, white truffle oil (GF, V)

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Buffets

Comfort Classics

Designed for quick delivery and set-up with a gourmet feel!
Minimum order requireof 20 guests.
To receive lunch pricing, it must be delivered or served before 3:00pm

House-Made Lasagna
Lunch | Dinner
caesar salad, bread
choice of sauce: meat or vegetarian

Oven Roasted Carved Turkey Breast
Lunch | Dinner
turkey, turkey gravy, mashed potatoes, fresh sautéed green beans, bread

Italian Pot Roast
Lunch | Dinner
italian style pot roast in sauce, mashed potatoes, green beans, bread

Carved Ham
Lunch | Dinner
carved ham, cheesy gratin potatoes, roasted brussels sprouts, bread

Classic Buffets

Chef's Salad Bar
Lunch | Dinner
romaine, mixed greens, house-made croutons, cheddar cheese, feta, tomato, cucumber, onion, bell pepper, carrot, bacon, grilled chicken, ham, hard-boiled egg. Choice of three dressings: creamy herb, white balsamic, citrus vinaigrette, sweet raspberry vinaigrette, caesar, bleu cheese, honey mustard.

Classic Taco Bar
Lunch } Dinner
seasoned ground beef, pulled chicken, taco cheese, shredded lettuce, diced tomato, onion, black beans, spanish rice, flour tortillas, corn chips, sour cream, salsa, guacamole, queso.
Upgrade to grilled fajita steak and chicken with sautéed peppers & onions for $2.00 per person

Soup, Salad, & Baked Potato Bar
Lunch | Dinner
large idaho baked potatoes, butter, sour cream, shredded cheese, green onion, fresh salsa, homestyle beef and bean chili, broccoli cheddar soup, soup crackers, garden salad with white balsamic vinaigrette and creamy herb dressing.

Greek Gyro Bar
Lunch } Dinner
shaved greek style gyro meat (beef and lamb), thinly sliced grilled chicken breast, sautéed onions and bell peppers, soft pita bread, cucumber and yogurt sauce, chopped lettuce, crumbled feta cheese, fresh tomato, house-made roasted garlic hummus, fried pita chips, green salad with red wine vinaigrette.

Pasta Bar
Lunch } Dinner
cheese filled tortellini, cavatappi, tomato-basil sauce, asiago cream sauce, italian ground beef meatballs, grilled chicken breast, garlic bread, parmesan cheese, garden salad with white balsamic vinaigrette and creamy herb dressing.

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Backyard BBQ

Lunch: | Dinner

Served with assorted cookies and brownies
On-site grilling available for an additional cost

Choice of two proteins
(served with fresh Renzemas Bakery bread or buns)

Hickory Rubbed Pulled Pork Shoulder (GF)
Grilled Italian Sausage (GF)
Grilled Bratwurst (GF)
Grilled Kielbasa (GF)
All Natural Beef Hot Dog (GF)
All Beef Hamburger Patty (GF)
Marinated Chicken Breast (GF)
St. Louis Style Ribs (GF) +$2.00

Choice of three sides

Garden salad with choice of dressing (V)
Traditional potato salad (GF, V)
German potato salad (GF)
BBQ baked beans (GF)
Vegetable pasta salad (VE)
Fresh fruit salad (VE)
Macaroni & cheese (V)
Grilled vegetables (GF, VE)

Downtown Buffet

Lunch } Dinner

Served with a fresh garden salad with choice of dressing, sliced bread, and whipped butter

Entrees - Choice of 2

Chicken Piccata with classic lemon caper sauce (GF)
Italian Style Pot Roast with savory beef sauce (GF)
Cheese Ravioli Pomodoro ((V)
Hickory Braised Pork Shoulder with house-made sweet bbq (GF)
Butter Crumb Crusted Baked Cod with citrus remoulade

Accompaniments - Choice of 2

Sautéed fresh green beans with tomatoes, shallots (GF, VE)
Roasted cauliflower with fresh herbs (GF, VE)
Garlic smashed redskin potatoes (GF)
Wild rice pilaf (VE)
Herb & garlic roasted baby potatoes (GF, VE)

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Kalamazoo

Lunch | Dinner

Includes sliced bread and whipped butter

Salad or Soup - Choice of 1

Fresh garden salad with grape tomato, cucumber, bell pepper, shaved parmesan, choice of two dressings (V)
Classic caesar salad with house-made croutons, shaved parmesan, caesar dressing (V)
Creamy tomato basil bisque (GF)
Caramelized onion & beef Soup (GF)
Homestyle chicken noodle Soup
(more soups available upon request)

Entrees - Choice of 2

Balsamic & Rosemary Grilled Chicken Breast with caramelized onion, crimini mushroom lie (GF)
Slow Roasted Beef Brisket in a savory beef sauce (GF)
Grilled Vegetable Paella over saffron rice with stewed tomato sauce (GF)
Herb & Garlic Slow Roasted Pork Shoulder with light lie sauce (GF)
Penne Formaggio with bacon, pork belly, tomato, scallions, white cheese sauce
Grilled Salmon with citrus remoulade (GF)

Accompaniments - Choice of 3

Summer vegetable medley with sweet corn (GF, VE)
Hard seared brussels sprouts (GF, VE)
add bacon $1.00 / add pork belly $1.50
Honey glazed carrots (GF) (V)
Sweet corn pudding (V)
Creamy cheese polenta (GF) (V)
Herb & garlic roasted baby potatoes (GF, VE)
Sautéed Or Grilled Asparagus (GF, VE)
Calico rice pilaf with dried cranberries, toasted almonds (VE)
Traditional mac-n-cheese (V)

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Michigan

Lunch | Dinner

Includes sliced bread and whipped butter

Salad or Soup - Choice of 2

Fresh garden salad with grape tomato, cucumber, bell pepper, shaved parmesan, choice of two dressings (V)
Field greens salad with toasted almond, dried cranberry, tomato, goat cheese, white balsamic vinaigrette (V)
Fall salad with toasted walnut, dried cranberry, bleu cheese, raspberry vinaigrette (V)
Broccoli cheddar soup (V)
Wild mushroom and asparagus soup (V) (GF)
Pulled chicken gumbo
Clam chowder (GF)

Entrees - Choice of 3

Lemon Brined Seared Airline Chicken Breast with lemon caper butter sauce (GF)
Slow Roasted Beef Strip Loin with red wine demi-glaze (GF)
Portobello and Butternut Squash Ravioli with brown butter, sage, shallots, lemon juice, wilted spinach, shaved parmesan, pine nuts, tomato
Caribbean Jerk Roasted Pork Loin with grilled pineapple salsa (GF)
Cajun Spiced Seared Tofu Jambalaya with creole tomato sauce (GF)
Smoked Paprika Grilled Salmon with cucumber tomato salsa, lemon aioli (GF)
Coffee Cocoa Truffle Rubbed Beef Loin with porcini mushroom truffle butter (GF)
Cilantro and Amber Ale Grilled Chicken Breast with cucumber black bean salsa

Accompaniments - Choice of 3

Roasted rainbow carrots (GF, VE)
Sautéed butternut squash with red pepper, grilled kale (GF, VE)
Hard seared brussel sprouts with pork belly croutons (GF)
Gourmet mac-n-cheese (V)
Marbled mashed potatoes with whipped russet, savory sweet potato (GF, V)
Sautéed ancient grains with lemon, kale (VE)
Creamy smoked gouda gratin potatoes (V)
Herb and garlic roasted baby potatoes (GF, VE)
Grilled vegetable medley (GF, VE)