WEBER'S

BANQUET MENU

CONTACT SALES AND CATERING OFFICE 734.769.3237
SALES@WEBERSANNARBOR.COM

REVISED MARCH 2023

BREAKFAST BUFFETS

BUFFETS AND STATIONS ARE DESIGNED TO BE SERVED FOR ONE HOUR
(25 PERSON MINIMUM) AVAILABLE FOR 15 TO 24 PERSONS AT A SURCHARGE OF 1.00 / PERSON
AVAILABLE FOR 10 TO 14 PERSONS AT A SURCHARGE OF 2.00 / PERSON

INCLUDES: FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA, AND NATALIE'S ORANGE JUICE

THE SUNRISE / 19.00

CRACKED INHOUSE FLUFFY SCRAMBLED EGGS*
CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM
HASH BROWNS
SLICED FRESH FRUIT TRAY
WEBER'S BAKESHOP GRANOLA
CHOBANI GREEK YOGURT ASSORTMENT
SCONES, CINNAMON ROLLS AND MUFFINS

THE SOPHISTICATE / 20.00

BROCCOLI AND CHEESE QUICHE
CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM
HASH BROWNS
CINNAMON SWIRL FRENCH TOAST WITH MAPLE SYRUP
SLICED FRESH FRUIT TRAY
WEBER'S BAKESHOP GRANOLA
CHOBANI GREEK YOGURT ASSORTMENT
SCONES, CINNAMON ROLLS AND MUFFINS

THE UPTOWN BRUNCH / 26.00

CRACKED INHOUSE FLUFFY SCRAMBLED EGGS*
CHOICE OF BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM
CHOICE OF OVEN BROILED SALMON* OR OVEN BROILED WHITEFISH
FRIED CHICKEN
AU GRATIN POTATOES
CINNAMON SWIRL FRENCH TOAST WITH MAPLE SYRUP
SLICED FRESH FRUIT TRAY
HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS
SCONES, CINNAMON ROLLS AND MUFFINS

ENHANCEMENTS

OMELET STATION	6.00 / PERSON AND 45 /CHEF
WAFFLE STATION WITH ASSORTED TOPPINGS	4.00 / PERSON AND 45 /CHEF
LOX AND BAGEL PLATTER	100.00 / PLATTER (SERVES 30)

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

MEETING BREAKS

SERVED FOR ONE HOUR (EXCLUDING ALL DAY COFFEE AND TEA OPTION)

ALL DAY COFFEE AND TEA SERVICE / 7.00

FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, ASSORTED PEKOE AND HERBAL TEAS

WEBER'S GOURMET COFFEE STATION / 5.00

FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, WITH MONIN SYRUPS, WHIPPED CREAM, CINNAMON, CHOCOLATE SHAVINGS, ORANGE RIND AND BISCOTTI

DELUXE CONTINENTAL / 15.00

SLICED FRESH FRUIT TRAY
WEBER'S BAKESHOP GRANOLA
CHOBANI GREEK YOGURT ASSORTMENT
SCONES, CINNAMON ROLLS AND MUFFINS
FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA AND NATALIE'S ORANGE JUICE

CONTINENTAL BREAK ENHANCEMENT:
EGG SANDWICH WITH CHEESE AT 5.00 EACH
ADD BACON OR DEARBORN SMOKED SLICED HAM AT ADDITIONAL 2.00 EACH

MEETING PACKAGE / 30.00

DELUXE CONTINENTAL BREAK
ALL DAY COFFEE AND TEA SERVICE
PM BREAK CHOOSE FROM BREAK SELECTION BELOW. UPGRADE TO HEALTH BREAK AT ADDITIONAL 1.00 / PERSON

HEALTH / 11.00

KIND GRANOLA BARS
CHOBANI GREEK YOGURT ASSORTMENT
FRUIT TRAY
FLAVORED SAN PELLEGRINO

AFTERNOON / 10.00

ASSORTED CHEESE TRAY
RAW VEGETABLE TRAY
CRACKERS
SOFT DRINKS AND FLAVORED SAN PELLEGRINO

BAR / 10.00

PECAN BARS
LEMON BARS
CHOCOLATE BARS
SOFT DRINKS AND FLAVORED SAN PELLEGRINO

SWEET AND SALTY / 10.00

POPCORN
WEBER'S BAKESHOP GRANOLA
GREAT LAKES KETTLE CHIPS
WEBER'S BAKESHOP COOKIES
SOFT DRINKS AND FLAVORED SAN PELLEGRINO

TAKE A DIP / 10.00 (20 PERSON MINIMUM)

HOT SPINACH DIP WITH GARLIC TOAST
HUMMUS AND PITA BREAD
HOUSE MADE TORTILLA CHIPS AND SALSA
SOFT DRINKS AND FLAVORED SAN PELLEGRINO

A LA CARTE

BEVERAGES

FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	60.00 / 40-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	30.00 / 20-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	15.00 / 10-CUP POT
ICED TEA	10.00 / LITER 6-CUPS
LEMONADE	10.00 / LITER 6-CUPS
NATALIE'S ORANGE JUICE	15.00 / LITER 6-CUPS
ORCHARD ISLAND APPLE JUICE	10.00 / LITER 6-CUPS
CRANBERRY JUICE	10.00 / LITER 6-CUPS
SOFT DRINKS (CANS)	2.00 / EACH
BOTTLED WATER	2.00 / EACH
VITAMIN WATER	2.75 / EACH
FLAVORED SAN PELLEGRINO (CANS)	2.50 / EACH
FRUIT PUNCH*	40.00 / GALLON
CITRUS PUNCH*	40.00 / GALLON
MIMOSA PUNCH*	85.00 / GALLON
MARGARITA PUNCH*	85.00 / GALLON
CHAMPAGNE PUNCH*	85.00 / GALLON
PEACH BELLINI PUNCH*	85.00 / GALLON

*(SERVES APPROXIMATELY 21, 6OZ. DRINKS)

SNACKS

COFFEE CAKE, CINNAMON ROLLS, SCONES OR MUFFINS	25.00 / DOZEN
ASSORTED COOKIES OR RICH CHOCOLATE BROWNIES	24.00 / DOZEN
ASSORTED BAKERY BAR COOKIES ~ LEMON, CHOCOLATE AND PECAN	2.00 / EACH
KIND BARS	2.50 / EACH
GREAT LAKES KETTLE CHIPS	10.00 / BASKET
POPCORN	10.00 / BASKET
WEBER'S BAKESHOP GRANOLA	10.00 / POUND
MIXED NUTS	10.00 / ½ POUND
ASSORTED CHOBANI GREEK YOGURT 5.3 OZ. CUPS	3.50 / EACH
BANANAS, APPLES, OR ORANGES	2.25 / PIECE

PLATED LUNCH

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT TABLE (PG.10), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, AND HOT TEA

PRIME RIB OF BEEF*/ 27.00
OUR HOUSE SPECIALTY; AN 8 OZ. CUT, SLOW ROASTED AND SERVED AU JUS (GF)

LONDON BROIL*/ 22.00
MARINATED FLANK STEAK, BROILED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)
ENHANCE WITH SAUTEED ONIONS AND MUSHROOMS 2.00 / PERSON

NEW YORK STRIP STEAK*/ 22.00
7 OUNCE, 28 DAY AGED, CHARBROILED (GF)

NORTHERN LAKES WHITEFISH / 22.00
OVEN BROILED, CITRUS BEURRE BLANC (GF)
ENHANCE WITH CRISPY ROCK SHRIMP 2.50 / PERSON

ATLANTIC SALMON / 22.00
BROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

JUMBO CRAB CAKES / 26.00
OVEN BROILED, MUSTARD SAUCE, CORN SALSA

PAN-SEARED CHICKEN / 20.00
TOPPED WITH A FRUIT COMPOTE (GF)

TUSCAN PAN-SEARED CHICKEN / 20.00
ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

TRUFFLE CHEDDAR MACARONI / 19.00
ELBOW MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

ROASTED PORTABELLA (VEGAN) / 18.00
PORTABELLA TOPPED WITH ROASTED RED PEPPER, GARLIC, SPINACH, SUN-DRIED TOMATOES, AND FRESH TOMATOES WITH A BALSAMIC REDUCTION (GF)

ACCOMPANIMENTS (CHOICE OF 2)
VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL/ ASPARAGUS

STARCH (GF): MIREPOIX BASMATI RICE/ AU GRATIN POTATOES / WHIPPED POTATOES

ENHANCEMENTS
ADDITIONAL ENTRÉE FEE 1.00 / PERSON

(GF) GLUTEN FREE
*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER

PLATED SALAD ENTRÉES

INCLUDES: WEBER'S BAKERY ROLLS, DESSERT TABLE (PG.10), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, AND HOT TEA

WEBER'S COBB SALAD / 16.00
CHICKEN, BACON, GOAT CHEESE, EGG, TOMATO AND MIXED GREENS, BROWN DERBY DRESSING

CAESAR SALAD / 15.00
ROMAINE, CROUTONS, ANCHOVY
ADD CHICKEN 3.00 / PER PERSON

WALNUT CHICKEN GORGONZOLA SALAD / 16.00
GRILLED CHICKEN, MIXED GREENS, GORGONZOLA CHEESE, SUN-DRIED CRANBERRIES, SHALLOTS, WALNUT VINAIGRETTE

KALE CHOP / 15.00
MICHIGAN CHERRIES, WALNUTS, HONEYCRISP APPLES, RADISH, MAPLE CHAMPAGNE VINAIGRETTE.
ADD CHICKEN 3.00 / PER PERSON

ENHANCEMENTS
SOUP DU JOUR	4.00 / PERSON
ADDITIONAL ENTRÉE FEE	1.00 / PERSON

THEMED LUNCH BUFFETS

SERVED FOR ONE HOUR
(25 PERSON MINIMUM) AVAILABLE FOR 15 TO 24 PERSONS AT A SURCHARGE OF 1.00/PERSON
AVAILABLE FOR 10-14 PERSONS AT A SURCHARGE OF 2.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, ASSORTED COOKIES AND RICH CHOCOLATE BROWNIES, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, AND HOT TEA

BUILD YOUR OWN FAJITAS / 24.00
MARINATED SLICED BEEF AND CHICKEN, GRILLED GREEN PEPPERS AND ONIONS, WARM FLOUR TORTILLAS, SHREDDED CHEESE, GUACAMOLE, SALSA AND SOUR CREAM, BAKED BLACK BEANS, MEXICAN RICE, HOUSE MADE TORTILLA CHIPS

HOT SANDWICH BUFFET / 21.00
SOUP OF THE DAY, BUILD YOUR OWN HOT SANDWICH , SHREDDED CHICKEN WITH GREEN PEPPERS AND ONION, BARBEQUE PULLED PORK, SHAVED ANGUS STRIPLOIN WITH GREEN PEPPERS ONION AND MOZZARELLA, WEBER'S COLESLAW , ASSORTED CHEESE AND TOPPINGS, TRADITIONAL SANDWICH CONDIMENTS, KOSHER DILL PICKLES, GREAT LAKES KETTLE CHIPS, WEBER'S BAKESHOP BREAD

SOUP, SALAD AND POTATO BAR / 20.00
SOUP OF THE DAY, HOUSE SALAD, WEBER'S COLESLAW, BAKED POTATOES, WEBER'S BAKESHOP ROLLS, BAKED POTATO TOPPINGS: WHITE CHEDDAR CHEESE, SOUR CREAM, BUTTER, BACON, TOMATOES, CROUTONS, SLICED ALMONDS, SCALLIONS, SHALLOTS AND DRIED CRANBERRIES

ORIGINAL WORKAHOLICS BUFFET / 21.00
SOUP OF THE DAY, BUILD YOUR OWN SANDWICH, SLICED VIRGINIA HAM, LEAN ROAST BEEF, ROAST TURKEY BREAST. CHEDDAR, SWISS AND PROVOLONE CHEESES, SPECIALTY AIOLI SAUCES, WEBER'S BAKERY BREAD, LETTUCE AND TOMATO, KOSHER DILL PICKLES, GREAT LAKES KETTLE CHIPS, COUS COUS OR WEBER'S COLESLAW

WRAP 'N ROLL BUFFET / 21.00
SOUP OF THE DAY, TURKEY PINWHEELS, ITALIAN PINWHEELS, MEDITERRANEAN PINWHEELS. RAW VEGETABLE TRAY WITH DIP, GREAT LAKES KETTLE CHIPS, COUS COUS OR WEBER'S COLESLAW

LUNCH BUFFET

SERVED FOR ONE HOUR
(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, COUS COUS OR WEBER'S COLESLAW, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT TABLE (PG.10), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, AND HOT TEA

TWO ENTRÉES / 25.00

PAN-SEARED CHICKEN
TOPPED WITH A FRUIT COMPOTE (GF)

TUSCAN PAN-SEARED CHICKEN
ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

LONDON BROIL*
MARINATED FLANK STEAK, BROILED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)
ENHANCE WITH SAUTEED ONIONS AND MUSHROOMS (GF) 2.00 / PERSON

JUMBO LUMP CRAB CAKES
OVEN BROILED, MUSTARD SAUCE, CORN SALSA

BEEF TIPS AND RICE
SAUTÉED WITH MUSHROOMS, ONIONS, HOUSE MADE RED WINE DEMI-GLACE (GF)

NORTHERN LAKES WHITEFISH
OVEN BROILED, CITRUS BEURRE BLANC (GF)
ENHANCE WITH CRISPY ROCK SHRIMP 2.50 / PERSON

ATLANTIC SALMON
BROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

VEGETABLE LASAGNA
HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, AND TOMATO BASIL SAUCE

TRUFFLE CHEDDAR MACARONI
ELBOW MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

PORTABELLA MUSHROOM SAUTÉ
PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ACCOMPANIMENTS (CHOICE OF 2)
VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL / ASPARAGUS

STARCH (GF): MIREPOIX BASMATI RICE / AU GRATIN POTATOES / WHIPPED POTATOES

ENHANCEMENTS

ADDITIONAL ENTRÉE	2.00 / PERSON
ROAST PRIME RIB OF BEEF* (GF)	10.00 / PERSON AND 45 / PER CHEF

(GF) GLUTEN FREE
*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

PLATED DINNER

INCLUDES: HOUSE SALAD W/ DRIED CRANBERRIES AND TOASTED ALMONDS, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT TABLE (PG.10), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, AND HOT TEA

PRIME RIB OF BEEF* / 39.00
HOUSE SPECIALTY, 12 OZ. CUT, SLOW ROASTED AND SERVED AU JUS (GF)

FILET MIGNON* / 44.00
CENTER CUT FILET MIGNON, BROILED TO PERFECTION AND SERVED W/ A HOUSE MADE RED WINE DEMI-GLACE (GF)

LONDON BROIL* / 30.00
MARINATED FLANK STEAK, GRILLED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)
ENHANCE W/ SAUTEED ONIONS & MUSHROOMS 2.00 / PERSON

NEW YORK STRIP STEAK* / 38.00
14 OUNCE, 28 DAY AGED, CHARBROILED (GF)

JUMBO CRAB CAKES / 34.00
OVEN BROILED, MUSTARD SAUCE, CORN SALSA

CHILEAN SEABASS / 38.00
MISO SAKE MARINADE, MISO GLAZE (GF)

ATLANTIC SALMON / 29.00
BROILED (GF) OR CARAMELIZED W/ CAJUN SEASONING, GARNISHED W/ FRIED ONION RINGS & GREEN SCALLION AIOLI

NORTHERN LAKES WHITEFISH / 28.00
OVEN BROILED, CITRUS BEURRE BLANC (GF)
ENHANCE W/ CRISPY ROCK SHRIMP 2.50 / PERSON

NEW ZEALAND LAMB / 36.00
HERB RUBBED & ROASTED, POMEGRANATE DEMI-GLACE (GF)

MAPLE LEAF FARMS DUCK / 30.00
BONELESS DUCK BREAST SEARED MEDIUM, POMEGRANATE GLAZE (GF)

PAN-SEARED CHICKEN / 26.00
TOPPED W/ A FRUIT COMPOTE (GF)

TUSCAN PAN-SEARED CHICKEN / 26.00
ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

TRUFFLE CHEDDAR MACARONI / 23.00
ELBOW MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

ROASTED PORTABELLA (VEGAN) / 22.00
TOPPED W/ ROASTED RED PEPPER, GARLIC, SPINACH, SUN-DRIED & FRESH TOMATOES W/ A BALSAMIC REDUCTION (GF)

ACCOMPANIMENTS (CHOICE OF 2)
VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL/ ASPARAGUS

STARCH (GF): MIREPOIX BASMATI RICE / AU GRATIN POTATOES / WHIPPED POTATOES

ENHANCEMENTS

ADDITIONAL ENTRÉE FEE	1.00 / PERSON
UPGRADE TO KALE CHOP	2.00 / PERSON
COLD WATER LOBSTER TAIL	23.00 / PERSON
SALMON FILET 4OZ.	7.00 / PERSON
PAN-SEARED CHICKEN 6OZ.	6.00 / PERSON
CRAB CAKE	13.00 / PERSON

(GF) GLUTEN FREE
*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER

DINNER BUFFET

SERVED FOR ONE HOUR
(50 PERSON MINIMUM) AVAILABLE FOR 25 TO 49 PERSONS AT A SURCHARGE OF 2.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, COUS COUS OR WEBER'S COLESLAW, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT TABLE (PG.10), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, AND HOT TEA

TWO ENTRÉES / 33.00

PAN-SEARED CHICKEN
TOPPED WITH A FRUIT COMPOTE (GF)

TUSCAN PAN-SEARED CHICKEN
PAN-SEARED, ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

LONDON BROIL*
MARINATED FLANK STEAK, BROILED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)
ENHANCE WITH SAUTEED ONIONS AND MUSHROOMS 2.00 / PERSON

BEEF TIPS AND RICE
SAUTÉED WITH MUSHROOMS, ONIONS, HOUSE MADE RED WINE DEMI-GLACE (GF)

NORTHERN LAKES WHITEFISH
OVEN BROILED, CITRUS BEURRE BLANC (GF)
ENHANCE WITH CRISPY ROCK SHRIMP 2.50 / PERSON

JUMBO CRAB CAKES
OVEN BROILED, MUSTARD SAUCE, CORN SALSA

ATLANTIC SALMON
BROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

VEGETABLE LASAGNA
HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, WITH A TOMATO BASIL SAUCE

TRUFFLE CHEDDAR MACARONI
ELBOW MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

PORTABELLA MUSHROOM SAUTÉ
PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ACCOMPANIMENTS (CHOICE OF 2)
VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL / ASPARAGUS

STARCH (GF): MIREPOIX BASMATI RICE / AU GRATIN POTATOES / WHIPPED POTATOES

ENHANCEMENT

ADDITIONAL ENTRÉE FEE	3.00 / PERSON
UPGRADE TO KALE CHOP	2.00 / PERSON
ROASTED PRIME RIB OF BEEF* (GF)	10.00 / PERSON AND 45 /CHEF
ROASTED TENDERLOIN* (GF)	12.00 / PERSON AND 45 /CHEF

(GF) GLUTEN FREE
*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

DESSERT

PLEASE SEE OUR BAKERY BROCHURE FOR ADDITIONAL DESSERT OPTIONS.
OUR FULL-SCALE BAKERY CAN BE REACHED AT 734-794-2400.

DESSERT TABLE / **PRICED WITH MENU**

ASSORTED SEASONAL PETITE PASTRIES (BASED ON 3 PIECES PER PERSON)

MINI CAKE TABLE / 7.00

SUBSTITUTE: DESSERT TABLE	4.00 / PERSON
SUBSTITUTE: COOKIES AND BROWNIES	5.00 / PERSON

CHOICE OF 3 CAKES:
PLAIN CHEESECAKE WITH RASPERRY SAUCE, BOURBON SALTED CARMEL CAKE, SALTED CARAMEL CAKE, CARROT CAKE, TRIFLE CAKE, GLAZED CHOCOLATE MOUSSE CAKE, PEANUT BUTTER CAKE, FUDGE CAKE, CHAMPAGNE APRICOT CAKE, RASPBERRY KEY LIME CAKE, RASPERRY CAKE, STRAWBERRY CAKE, AND CHOCOLATE CHERRY CAKE

PETITE PASTRY ASSORTMENT / 110.00 PER PLATTER

60 PIECE PLATTER
VARIETY OF ASSORTED SEASONAL PETITE PASTRIES

PETITE PASTRY ASSORTMENT / 25.00 DOZEN

VARIETY OF ASSORTED SEASONAL PETITE PASTRIES

COLD HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

ICED JUMBO GULF SHRIMP / 31.00
CHILLED GULF SHRIMP WITH COCKTAIL SAUCE (GF)

CALIFORNIA NORI ROLLS / 19.00
CRABMEAT AND AVOCADO, SMOKED SALMON AND SCALLION, CUCUMBER AND RED BELL PEPPER WITH WASABI (GF) AND SOY SAUCE (NOT GF)

ROAST BEEF* CANAPES / 20.00
TOASTED PISTOLET BREAD WITH ROAST BEEF AND A SCALLION AIOLI

STUFFED CHERRY TOMATOES / 18.00
FILLED WITH HERB CREAM CHEESE (GF)

SALMON PATE CANAPES / 20.00
TOASTED PISTOLET BREAD WITH SMOKED SALMON PATE

ANTIPASTO SKEWERS / 17.00
SALAMI, PROVOLONE, TOMATO, AND ARTICHOKE WITH ITALIAN DRESSING (GF)

CAPRESE SKEWERS / 18.00
FRESH MOZZARELLA, GRAPE TOMATOES AND FRESH BASIL WITH BALSAMIC VINAIGRETTE ON THE SIDE (GF)

PLATTERS

RAW VEGETABLE TRAY WITH DIP
CELERY, CARROTS, BROCCOLI, CAULIFLOWER, RED PEPPERS, ASPARAGUS AND GRAPE TOMATOES SERVED WITH RANCH DIP (GF) (SERVES 50) 100.00 / (SERVES 25) 50.00

FRESH FRUIT TRAY WITH DIP
PINEAPPLE, HONEYDEW, CANTALOUPE, STRAWBERRIES AND GRAPES SERVED WITH A STRAWBERRY YOGURT DIP (GF) (SERVES 50) 100.00 / (SERVES 25) 50.00

CHEESE TRAY
SMOKED GOUDA, PEPPER JACK, COTSWOLD, EXTRA SHARP WHITE CHEDDAR AND WINE INFUSED GOAT CHEESE (GF) (SERVES 50) 120.00 / (SERVES 25) 60.00

CHARCUTERIE PLATTER
PROSCUITTO, CAPOCOLLO, SOPPRESSATA, GENOA SALAMI, GREEN AND BLACK SICILIA OLIVES, ROASTED RED PEPPERS AND PARMESAN ROMANO (GF) (SERVES 50) 150.00 (SERVES 25) 75.00

DIPS

SALSA AND HOUSE MADE TORTILLA CHIPS (GF)	36.00 / PER 2 QUARTS
GUACAMOLE AND HOUSE MADE TORTILLA CHIPS (GF)	60.00 / PER 2 QUARTS
BRUSCHETTA AND TOASTED PISTOLET BREAD	36.00 / PER 2 QUARTS
HUMMUS AND PITA BREAD	36.00 / PER 2 QUARTS
HOT SPINACH DIP AND GARLIC TOAST	40.00 / PER 2 QUARTS
HOT CRAB DIP AND CRACKERS	50.00 / PER 2 QUARTS
SALMON PATE WITH MATZO CRACKERS	75.00 / PER 2 QUARTS

(GF) GLUTEN FREE
*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER

HOT HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

SPANAKOPITA / 19.00
PETITE SPINACH PIES IN PHYLLO

PEAR AND BRIE PHYLLO / 28.00
PHYLLO FILLED WITH PEAR AND BRIE, ALMOND

SHORT RIB PUFFS / 29.00
BEEF SHORT RIB IN A PUFF PASTRY WITH BEEF DEMI GLAZE

CRAB CAKES / 57.00
MARYLAND BLUE CRAB, FRESH CORN SALSA, MUSTARD SAUCE

BACON WRAPPED SCALLOPS / 34.00
BAY SCALLOPS WRAPPED IN SMOKED BACON (GF)

MEATBALLS / 16.00
HOUSE MADE WITH BEEF IN A SOUR CREAM DEMI SAUCE

STUFFED MUSHROOMS
CRAB AND LOBSTER / 47.00 CHORIZO AND CHEDDAR (GF) / 24.00 ASIAGO, BELL PEPPER, SUMMER SQUASH, ZUCCHINI AND ARTICHOKE / 21.00

SHRIMP
TOSSED WITH COCONUT AND FRIED, PLUM SAUCE/ 24.00 GARLIC (GF) / 22.00

COCONUT CHICKEN / 18.00
TOSSED WITH COCONUT AND FRIED, PLUM SAUCE

BLACK BEAN FRITTERS / 18.00
FRIED AND SERVED WITH A FRESH LIME YOGURT SAUCE

JERK CHICKEN SATAY / 20.00
GRILLED ON A SKEWER, MANGO GLAZE (GF)

STATIONS & PACKAGE

CARVED TO ORDER FOR ONE HOUR WITH CHEF'S CARVING FEE / 45 PER CHEF ATTENDING

PRIME RIB* / 440.00
SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

TENDERLOIN* / 250.00
SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 15 –20)

STRIP LOIN OF BEEF* / 250.00
SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

HONEYSUCKLE HAM / 185.00
SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 75-100)

HORS D'OEUVRE PACKAGE / 43.00 (50 PERSON MINIMUM)
INCLUDES: FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE, AND ASSORTED SEASONAL PETITE PASTRIES
CHOICE OF 2 PLATTERS
CHOICE OF 2 COLD & HOT HORS D 'OEUVRES
CHOICE OF 2 HORS D 'OEUVRE DIPS
CHOICE OF HAM, PRIME RIB OR STRIP LOIN / UPGRADE TO TENDERLOIN 4.00 / PERSON

(GF) GLUTEN FREE

BAR SERVICE

BAR SERVICE AVAILABLE FOR A MAXIMUM OF 6 HOURS. PRICES INCLUDE SET-UP AND MIXES
BARTENDER FEES OF 100.00 PER BARTENDER WILL APPLY IF BAR SALES DO NOT EXCEED 500.00

HOST BAR

PER PERSON
INCLUDES: BEER, WINE, LIQUOR AND SOFT DRINKS

	3 HOURS	4 HOURS	5 HOURS	6 HOURS
PREMIUM BAR	25.00	30.00	35.00	40.00
LUXURY BAR	30.00	35.00	40.00	45.00

OPEN BAR

PER DRINK

PREMIUM BAR BRANDS	7.50	PREMIUM WINE / GLASS	8.00	PREMIUM BOTTLE BEER	5.50
LUXURY BAR BRANDS	8.50	LUXURY WINE / GLASS	9.00	LUXURY BOTTLE BEER	6.00
				SOFT DRINKS AND JUICE	2.00

CASH BAR

PER DRINK

PREMIUM BAR BRANDS	7.75	PREMIUM WINE / GLASS	8.50	PREMIUM BOTTLE BEER	5.75
LUXURY BAR BRANDS	8.75	LUXURY WINE/ GLASS	9.50	LUXURY BOTTLE BEER	6.25
				SOFT DRINKS AND JUICE	2.00

BEVERAGE LIST

WINES

PREMIUM: CHARDONNAY, CABERNET, MOSCATO
LUXURY: WENTE CHARDONNAY, KENWOOD CABERNET, LEELANAU CELLARS MOSCATO, MEOMI PINOT NOIR, WHITEHAVEN SAUVIGNON BLANC, MEZZACORONA PINOT GRIGIO

BEERS (CHOICE OF 5)

PREMIUM: COORS LIGHT, BUDWEISER, MILLER LIGHT, CORONA EXTRA, HEINEKEN 0.0
LUXURY: BLUE MOON, FOUNDERS ALL DAY IPA, WOLVERINE PREMIUM LAGER, MICHELOB ULTRA, BREW DETROIT 16OZ CAN, HEINEKEN 0.0

PREMIUM LIQUOR

TITO'S VODKA, NEW AMSTERDAM GIN, BACARDI RUM, CAPTAIN MORGAN RUM, JIM BEAM BOURBON WHISKEY, JACK DANIELS WHISKEY, DEWAR'S SCOTCH, TEMPLETON RYE WHISKEY, LUNAZUL TEQUILA, CHRISTIAN BROTHERS BRANDY, KAHLUA COFFEE LIQUEUR, BAILEY'S IRISH CREAM LIQUEUR, CAMPARI LIQUEUR, TRIPLE SEC, PEACH SCHNAPPS, SWEET VERMOUTH & DRY VERMOUTH

LUXURY LIQUOR

GREY GOOSE VODKA, TITO'S VODKA, HENDRICKS GIN, BACARDI RUM, CAPTAIN MORGAN RUM, MAKERS MARK BOURBON, TEMPLETON RYE WHISKEY, CROWN ROYAL WHISKEY, PATRON SILVER TEQUILA, DISARONNO AMARETTO LIQUEUR, HENNESSEY VS COGNAC, GRAND MARNIER COGNAC, KAHLUA COFFEE LIQUEUR, BAILEY'S ORIGINAL IRISH CREAM LIQUEUR, JAMESON IRISH WHISKEY, GLENLIVET 12 YEAR SINGLE MALT SCOTCH, CAMPARI LIQUEUR, TRIPLE SEC, SWEET VERMOUTH & DRY VERMOUTH

WINE SELECTIONS

CHAMPAGNE, SPARKLING WINE & NONALCOHOLIC

BIN 24 SPARKLING GRAPE OR APPLE CIDER	13.00 / BOTTLE
BIN 19 MOET & CHARDON IMPERIAL (FRANCE)	65.00 / BOTTLE
BIN 14 MUMM CUVEE NAPA BRUT (CA)	33.00 / BOTTLE
BIN 12 M. LAWRENCE "SEX" BRUT ROSE (MI)	28.00 / BOTTLE
BIN 9 J.P. CHENET BRUT BLANC DE BLANCS (FRANCE)	24.00 / BOTTLE
BIN 2 FREIXENET PROSECCO DOC (ITALY)	36.00 / BOTTLE

SEMI-SWEET WHITE

BIN 62 DR LOSSEN L' RIESLING (MOSEL)	23.00 / BOTTLE
BIN 34 LEELANAU CELLARS MOSCATO (AMERICA)	18.95 / BOTTLE
BIN 48 CHATEAU GRAND TRAVERSE, SEMI-DRY RIESLING (MICHIGAN)	19.95 / BOTTLE

DRY WHITE

BIN 95 SONOMA-CUTRER, RUSSIAN RIVER RANCHES CHARDONNAY (SONOMA)	50.00 / BOTTLE
BIN 43 KENWOOD SAUVIGNON BLANC (SONOMA)	21.00 / BOTTLE
BIN 99 HESS SELECT CHARDONNAY (MONTERAY)	27.00 / BOTTLE
BIN 45 PINOT GRIGIO MEZZACORONA (ITALY)	30.00 / BOTTLE
BIN 121 MACON VILLAGES JOSEPH DROUHIN (FRANCE)	25.00 / BOTTLE
BIN 96 KENDALL JACKSON VINTNERS RESERVE CHARDONNAY (CALIFORNIA)	29.00 / BOTTLE

RED

BIN 166 MIEOMI PINOT NOIR (CALIFORNIA)	39.00 / BOTTLE
BIN 147 SEGHESIO ZINFANDEL (SONOMA)	38.00 / BOTTLE
BIN 295 VILLA ANTINORI TOSCANA (TUSCANY)	39.00 / BOTTLE

CALIFORNIA CABERNET SAUVIGNON

BIN 174 BUEHLER (NAPA VALLEY)	49.00 / BOTTLE
BIN 182 KENDALL-JACKSON VINTNERS RESERVE (CALIFORNIA)	37.00 / BOTTLE
BIN 191 KENWOOD (SONOMA)	27.00 / BOTTLE
BIN 212 GEYSER PEAK (ALEXANDER VALLEY)	27.00 / BOTTLE
BIN 192 ST. SUPERY (NAPA VALLEY)	61.00 / BOTTLE
BIN 187 FREEMARK ABBEY (NAPA VALLEY)	94.00 / BOTTLE

AN EXTENSIVE SELECTION OF WINE FROM WEBER'S AWARD WINNING LIST IS AVAILABLE ON REQUEST

BANQUET POLICIES

• ALL FOOD AND BEVERAGE MUST BE PURCHASED THROUGH WEBER'S AND IS SUBJECT TO 6% STATE SALES TAX AND 21% SERVICE CHARGE.
• IT IS THE GUEST'S RESPONSIBILITY TO PHONE THE SALES OFFICE WITH THE GUARANTEED NUMBER OF ATTENDEES BY 12:00PM, THREE BUSINESS DAYS PRIOR TO THE FUNCTION. THE GUARANTEED NUMBER IS THE MINIMUM NUMBER OF MEALS THAT WILL BE CHARGED, EVEN IF FEWER GUESTS ATTEND. THIS NUMBER MUST BE AT LEAST 80% OF THE ORIGINAL NUMBER OF PERSONS INDICATED ON THE LETTER OF AGREEMENT. IF NO GUARANTEE IS PROVIDED WE WILL USE YOUR ORIGINAL NUMBER OF EXPECTED GUESTS AS THE GUARANTEE. ANY ADDITIONAL ENTREES REQUESTED, AFTER THE GUARANTEED COUNT IS RECEIVED, WILL BE AT THE CHEF'S DISCRETION AND BASED ON AVAILABILITY.
• UPON REQUEST, WEBER'S WILL SET ROOMS FOR 5% ABOVE YOUR GUARANTEED NUMBER.
• ALL BANQUET PRICING IS SUBJECT TO CHANGE.
• ALL FEDERAL, STATE AND LOCAL LAWS WITH REGARD TO FOOD AND BEVERAGE PURCHASES AND CONSUMPTION ARE STRICTLY ADHERED TO. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, PRODUCE, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DEPOSITS/PAYMENT

• A DEPOSIT DETERMINED BY THE SALES OFFICE IS REQUIRED TO CONFIRM SPACE.
• A 2/3 PREPAYMENT IS REQUIRED SIX WEEKS PRIOR TO THE EVENT DATE FOR WEDDING RECEPTIONS.
• FOR WEDDING RECEPTIONS BALANCE IS TO BE PAID IN FULL FIVE BUSINESS DAYS PRIOR TO EVENT DATE.
• BANQUET EVENTS CHARGES WILL BE PAID AT THE TIME OF THE EVENT. GROUP MUST PROVIDE A MAJOR CREDIT CARD FOR THE BALANCE OF THE EVENT. WEBER'S RESERVES THE RIGHT TO CHARGE THE CARD PROVIDED THE BALANCE OF THE INVOICE AT THE CONCLUSION OF YOUR EVENT.
• PAYMENT MUST BE IN THE FORM OF CASH, CASHIER'S CHECK, OR A MAJOR CREDIT CARD.
• IF THE FUNCTION REQUIRES AN OPEN BAR, A BAR ESTIMATE MUST BE PAID IN ADVANCE. GROUP MUST PROVIDE A MAJOR CREDIT CARD FOR THE BALANCE OF THE FUNCTION.
• PERSONAL CHECKS WILL NOT BE ACCEPTED FOR FINAL PAYMENT.
• DIRECT BILLS NOT PAID WITHIN 30 DAYS, NET 30 TERMS, WILL BE CHARGE AN ADDITIONAL 1.5% PER MONTH ON ALL UNPAID BALANCES.
• CLIENT AGREES TO PAY REASONABLE ATTORNEY AND ALL COLLECTION AGENCY AND OTHER FEES AND EXPENSES WHICH MAY BE INCURRED BY THE HOTEL IN THE COLLECTION OF UNPAID INVOICES OR ANY PART THEREOF.
• GROUPS CLAIMING MICHIGAN SALES TAX EXEMPTION STATUS MUST MAKE ARRANGEMENTS THROUGH THE SALES OFFICE 30 DAYS PRIOR TO THE SCHEDULED FUNCTION.

CANCELLATION POLICY

• IF A CONFIRMED EVENT IS CANCELLED YOUR DEPOSIT WILL BE THE MINIMUM CANCELLATION CHARGE AND WILL INCREASE ACCORDING TO THE SCHEDULE BELOW. ALL DEPOSITS ARE NON-REFUNDABLE.

180 DAYS TO 91 DAYS	25% OF THE TOTAL ESTIMATED REVENUE
90 DAYS TO 31 DAYS	50% OF THE TOTAL ESTIMATED REVENUE
30 DAYS OR LESS	100% OF THE TOTAL ESTIMATED REVENUE

• IF BILLING PRIVILEGES HAVE BEEN ESTABLISHED, A CANCELLATION FEE DETERMINED BY THE SALES OFFICE WILL APPLY AND WILL INCREASE ACCORDING TO THE SCHEDULE BELOW.
• HOTEL SHALL NOT BE LIABLE FOR FAILURE TO PERFORM THIS AGREEMENT DUE TO ANY "ACT OF GOD" OR CAUSE BEYOND THE HOTEL'S CONTROL NOR FOR ANY CONSEQUENTIAL OR SPECIAL DAMAGES. HOTEL AND GUEST WILL NOT BE LIABLE FOR FAILURE TO PERFORM THIS AGREEMENT DUE TO SPECIFIC LAWS OR EXECUTIVE ORDERS PERTAINING TO THE COVID-19 PANDEMIC.