



Seated & Served

Prices include china service

Coffee, Decaf, and Tea

Additional charges may apply to groups under 50 guests

Fully Pre-Set Plated Meals

- Great for business lunches with short service times and/or events where the presentation or speaker is the focus
- Pre-set entrees may be adapted as served meals for a 10% fee to cover additional staff.
- Additional equipment charges may apply for fully pre-set beverage service

Deli Roast Turkey Ciabatta Club

\$12.99++/person

Fresh ciabatta roll filled with sliced roast turkey breast & cheddar cheese

Topped with leaf lettuce, tomato, bacon, & Dijon mayonnaise

Pickle spear & sliced melon garnish

Choice of: creamy pasta salad or sweet potato chips

Chef's Salad

\$14.99++/person

House mixed greens with julienne strips of country ham, roasted turkey,

Swiss cheese & cheddar cheese, tomato wedges, sliced hard-cooked egg,

Black olives, & cucumber slices. Ranch & Italian dressings. Rolls & butter.

Trio Salad Plate

\$11.99++/person

Tuna salad with celery & onion

Chicken salad with almonds & grapes

Choice of: Egg Salad with sweet relish or Creamy pasta salad

Presented around house mixed greens with strawberry and grilled pineapple

Fresh-baked Rolls and butter

Beef & Peppers Wrap

\$14.99++/person

Sliced roast beef, caramelized onion, red & green pepper strips,

Sautéed mushrooms, shredded Romaine lettuce, lightly tossed with

Pepper-cream dressing and wrapped in a flour tortilla.

Pickle spear & sliced melon garnish

Choice of: creamy pasta salad or sweet potato chips

Country Turkey Wrap

\$12.99++/person

Julienne roasted turkey breast & provolone cheese, crumbled bacon,

Shredded lettuce & diced tomato tossed in peppercorn ranch dressing & wrapped in a garlic-herb tortilla. Pickle spear & sliced melon garnish.
Choice of: potato salad or coleslaw

Salmon & Greens Salad \$13.99++/person

Grilled Salmon with apricot soy glaze presented on a salad of Romaine lettuce, Napa cabbage, broccoli florets, baby corn, Water chestnuts, green onions, & sweet red peppers. Asian-inspired vinaigrette. Fresh-baked rolls & butter.

Chicken Caesar Salad \$12.99++/person

Grilled marinated chicken breast strips on a salad of Romaine lettuce, Sliced hard-cooked egg, tomato wedges, & parmesan cheese Caesar dressing. Fresh-baked rolls & butter.

Substitute Grilled Steak or Tuna Add \$1.09++/person

Pesto Chicken Cold Plate \$14.99++/person

Grilled chicken breast strips with Basil Pesto Presented with orzo pasta salad & marinated vegetables Fresh-baked rolls & butter

Roasted Vegetable Muffaletta (Vegetarian) \$16.99++/person

Portabella mushroom, eggplant, zucchini, yellow squash, sweet pepper, And onions on a fresh ciabatta roll with provolone cheese, leaf spinach, Olive relish & Creole Mayonnaise. Pickle spear & sliced melon garnish. Choice of: creamy pasta salad or sweet potato chips

Red Pepper Hummus Vegetable Wrap (Vegetarian) \$12.99++/person

Sweet red pepper hummus with feta cheese, tomato, kalamata olives, Cucumbers, baby greens, & lemon-tahini dressing wrapped in a Spinach tortilla. Pickle spear & sliced melon garnish. Choice of: creamy pasta salad or sweet potato chips

Fresh Fruit Salad or Terra brand root vegetable chips may be substituted as sides for an additional \$.50++/person

***Complete your meal with a selection from our tantalizing
dessert menu...***

Served Meals

- Impress your guests with delicious food and stellar service
- Service time may be tailored to meet the specific needs of your event
- Additional charges may apply according to level of service required
- Optional wine service available

First Course (Included With All Served Menus):

Innovations House Salad – fresh garden greens with sweet & spicy tomatoes, crisp carrots, cucumbers, and your choice of up to two house dressings

Fresh-baked Rolls or Ciabatta Bread Wedges with piped sweet butter & raspberry butter

First Course Upgrades:

Strawberry & Mandarin Orange Salad with fresh mixed greens,
Red onion pickles, puffed noodles & balsamic vinaigrette Add \$2.09++/person

Braised hearts of Romaine lettuce with grilled pineapple, mini
Corn muffins & mango vinaigrette (served warm) Add \$3.09++/person

Spinach Salad with water chestnuts, carrot flowers, saffron bread
Sticks & raspberry vinaigrette Add \$2.09++/person

Bibb lettuce leaf & spring greens, with avocado slices, fresh salsa,
Two mushroom-filled empanadas & lime vinaigrette Add \$5.09++/person

Entrees

- All main courses are listed with suggested side dishes
- Side dishes may be substituted upon request with no change in price
- Comparable dishes from the buffet menu may be substituted for entrees on this list with no change in price

Poultry

Garlic & Oregano Chicken \$18.99++/person
With grilled orange slices over roasted vegetable medley, served with herb & Feta cheese twice-baked potato

Roasted Stuffed Chicken \$25.99++/person
Dried cherries, dried mangoes, & pine nuts wrapped in chicken breast, served with asparagus spears and shallot & black pepper polenta

Pan-Seared Chicken \$17.99++/person
Chicken Breast over herb linguini with lemon-tarragon cream sauce, served with Steamed seasonal vegetables

Sautéed Duck \$23.99++/person
Seasoned duck breast and mango chutney, served with Pesto Risotto and Fresh green beans

Beef

Angus Sirloin Steak \$21.99++/person
Tender, marinated grilled beef sirloin with tri-peppercorn demi-glace and fried Leek garnish, served with Berrichone potatoes & steamed seasonal vegetables

Prime Rib \$31.99++/person
10oz. prime rib of beef au jus, accompanied by sweet & spicy baby carrots, Mushroom ragout, and seared risotto cakes with green sauce

Ginger Soy Tenderloin market price or \$38.99++/person
Marinated beef tenderloin grilled and sliced with blood orange sauce, served With spicy pickled Savoy cabbage & almond saffron rice

Seafood

Crab & Tilapia \$31.99++/person
Crab, sweet pepper & sherry dressing wrapped in a Tilapia fillet, lemon relish And parsley garnish, served with a potato pancake and roasted apples

Coquilles St. Jacques \$31.99++/person
Scallops, cheese, & piped potatoes presented in a scallop shell, Seared Shrimp Skewer & triple citrus relish, served with Duchesse Potatoes & French green beans

Glazed Salmon \$23.99++/person
Salmon with miso glaze and fried leek garnish, served with wasabi mashed Potatoes and fresh asparagus spears

Potato-Crusted Walleye \$24.99++/person
With jalapeno aioli on the side, served with wild rice pilaf and zucchini-yellow squash medley

Pork & More

Stuffed Pork Loin \$22.99++/person
Lemon-glazed pork loin with apricot & caramelized onion stuffing over braised Red cabbage with shallots & fennel, served with zucchini batons and whipped Sweet potatoes with candied pecans

Sage Cured Pork Chop \$21.99++/person
With Dijon demi glaze, served with caramelized onion mashed potatoes and Sweet & spicy baby carrots

Surf & Turf

market price or \$40.99++/person

Beef tenderloin medallions with wild mushroom demi glace and three grilled Jumbo Shrimp over braised leeks, served with piped whipped sweet potatoes, asparagus spears & lemon butter sauce

Vegetarian/Vegan

Three-mushroom & Rice Timbale

\$17.99++/person

Crimini, shiitake, & portabella mushrooms and jasmine rice formed together over Leek puree, served with black bean cakes, whipped sweet potatoes, and Pear relish

Polenta Tart

\$17.99++/person

Roasted corn & leek polenta in pie crust over acorn squash coulis with allspice & Cider, served with preserved tomato and braised Belgian endive

Linguini Pomo Doro

\$16.99++/person

Zesty tomato sauce & roasted vegetables with al dente linguine

With Grilled Portabella Mushroom Cap

add \$3.99++/person

(++ = 18% service charge and 6.5% sales tax)