

St. Clair Ballroom

ST. CLAIR LUNCH BUFFET \$45

25 Guest Minimum

Maximum service time of 1-1/2 hours applies

Menu Includes Freshly Baked Bread, House Made Butter, Freshly Brewed LaColombe Coffee and Decaffeinated Coffee, Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

SOUP

Select One

SALAD

Mixed Greens | Assorted Toppings

Vinaigrette | Buttermilk Ranch

SIDES

Select Two

ENTRÉES

Select Three

Chicken Milanese
Parmesan Herb Breading

Bourbon Glazed Salmon
Honey Bourbon Reduction

Italian Meatballs
Rigatoni | Arrabbiata

Chicken Cordon Bleu
Ham | Swiss Cheese

Baked Sole
Creamy Citrus

Sliced Beef Sirloin
Au Poivre

Chicken Piccata
Lemon Caper Butter

Braised Short Ribs
Carrots | Onions | Garlic | Brasiage

Penne
Marinara

Herb Brined Chicken Breast
Garlic Thyme Citrus

Smoked Beef Brisket
BBQ

Eggplant Rollatini
Pomodoro

Roasted Chicken Breast
Wild Mushroom Demi

Marinated Flank Steak
Chimichurri

Roasted Vegetable Lasagna
Quattro Formaggi | Pesto

Lasagna Bolognese
Basil Pesto | Mozzarella | Chef's Ricotta

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom

DESSERT

Select One

Chef's Selection of Miniature Desserts

Éclair
Cream Puff
Chocolate Tart
Lemon Tart
Pecan Tart
Fruit Tart

Panna Cotta
Chocolate Cake
Carrot Cake
Assorted Cookies
Brownies

Cannoli's
Cheesecake
Mini Cupcakes
Assorted Macaroons
II Venetian Doughnuts
II Venetian Gelato

SOUP, SANDWICH & WRAP LUNCH BUFFET \$40

25 Guest Minimum

Menu Includes Freshly Brewed LaColombe Coffee and Decaffeinated Coffee,
Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

SOUP

Select Two

SALAD

Assorted Toppings and Dressings

DELI SIDES

Select Two

St. Clair Ballroom

SOUP, SANDWICH & WRAP LUNCH BUFFET

Continued

SANDWICHES & WRAPS

Sour Dough Bread | Focaccia | Ciabatta | Whole Grain Bread | Wrap

Select Three

TURKEY CLUB

Bacon | Tomato | Arugula
Buttermilk Herb Ranch

CHICKEN SALAD

Smoked Almonds | Dried Cherries
Tomato | Celery | Bibb Lettuce

BLT

Neuske Bacon | Mixed Greens
Tomato | Mustard Aioli

TURKEY PESTO

Peppered Turkey | Provolone | Peppers
Tomato | Pesto Aioli

PROSCIUTTO

Parma Ham | Apple | Brie
Watercress | Remoulade

ITALIAN CLUB

Pepperoni | Salami | Prosciutto | Ham
Provolone | Black Olives | Tomato
Bibb Lettuce | Onion | Pepperoncini
Italian Dressing

TURKEY

Lettuce | Tomato | Mayonnaise

ROAST SIRLOIN

Caramelized Onion | Arugula
Cambozola | Horseradish Aioli

GREEK WRAP

Hummus | Black Olives | Pepperoncini
Romaine | Feta | Cucumber
Lemon Vinaigrette

GRILLED CAJUN CHICKEN

Bibb Lettuce | Roasted Red Pepper
Buttermilk Ranch

PASTRAMI REUBEN

Swiss | Sauer Kraut | Rye
1000 Island Dressing

PB & J

Almond Peanut Butter | Strawberry Jam
Cream Cheese | Bacon

GRILLED BUFFALO CHICKEN

Honey Buffalo Sauce | Bibb Lettuce
Tomato | Cheddar
Bleu Cheese Dressing

TUNA SALAD

Olive Oil Poached Tuna
Capers | Hard Boiled Egg | Arugula

ASIAN GRILLED CHICKEN

Mixed Vegetables | Cucumber
Peanut Sauce | Cilantro

SMOKED BBQ CHICKEN

Caramelized Onion | Fontina
Arugula | Cilantro

DESSERT

Cookies | Brownies | Lemon Tarts

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom

SPECIALTY DELI PLATTER \$35

25 Guest Minimum

Menu Includes Freshly Brewed LaColombe Coffee and Decaffeinated Coffee,
Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

BUILD YOUR OWN DELI SANDWICH

Sourdough | Focaccia | Ciabatta | Whole Grain Bread

Roasted Sirloin | Turkey Breast | Black Forest Ham

Albacore Tuna Salad | Roasted Vegetables

Cheddar | Provolone | Havarti | Gouda

Bibb Lettuce | tomato | Red Onion | Dill Pickle Spears |

Pepperoncini

Horseradish Crema | Dijon Mustard | Mayonnaise | Pesto Aioli |

Buttermilk Ranch

COMPOSED HALF SANDWICHES

Select Three

Italian Club | Roast Sirloin | Turkey & Bacon

Turkey | Black Forest Ham & Swiss

Egg Salad | Chicken Salad | Tuna Salad

Chicken & Sundried Tomatoes | Greek Wrap

Roasted Vegetable

California Veggie Wrap

SALAD

Crisp Romaine | Tomato | Cucumber | Radish

Focaccia Crouton | Lemon Vinaigrette

DELI SIDES

Select Two

DESSERT

Cookies | Brownies | Lemon Tarts

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom

BACKYARD BBQ \$55

25 Guest Minimum

Menu Includes Freshly Brewed LaColombe Coffee and Decaffeinated Coffee,
Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

Fresh Lemonade

Watermelon Salad

Feta | Balsamic | Basil | Sunflower Seeds

Grilled Romaine Salad

Focaccia Croutons | Shaved Parmesan | Caesar

Roasted Potato Salad

Roasted Cauliflower | Celery | Herbs | Mustard Vinaigrette

Mac & Cheese

Five Cheese Sauce

Bourbon & Bacon Baked Beans

Smoked Pulled Pork Shoulder

BBQ Sauce | King's Hawaiian Rolls

BBQ Tofu

Cabbage & Vegetable Slaw

Glazed BBQ Shrimp Skewers

Mustard BBQ Sauce

Grilled Bratwurst

Simmered in Great Lakes Beer | Baguette

Chicken Under a Brick

Lemon-Dijon Glaze | Focaccia

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom

BACKYARD BBQ

Continued

Condiments:

Lettuce | Tomato | Chopped Onion | Cheddar Cheese | Pickles

Herb-Mayo | Yellow Mustard | Stadium Mustard

DESSERTS

Cookies | Brownies | Lemon Tarts | II Venetian Doughnuts

St. Clair Ballroom

LUNCH PLATED

25 Guest Minimum

Menu Includes Freshly Baked Bread, House Made Butter, Freshly Brewed LaColombe Coffee and Decaffeinated Coffee, Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

STARTER

Select One Soup or Salad

ENTRÉE

Select Three

Lasagna Bolognese \$35

Beef | Pork | Chicken | Basil Pesto | Marinara | Mozzarella | Chef's Ricotta

Roasted Vegetable Lasagna \$35

Quattro Formaggi | Pesto

Rigatoni & Meatballs \$35

San Marzano Tomato Sauce | Chef's Ricotta

Flat Iron Steak \$40

Shiitake Madeira Sauce | Boursin Potato Puree | Roasted Asparagus (GF)

Marinated Flank Steak \$35

Truffle Fries | Steak Sauce

Braised Short Ribs \$40

Garlic Mashed Potatoes | Seasonal Vegetable

Filet Mignon \$55

Red Wine Demi-Glace | Haricot Vert | Roasted Potatoes

Roasted Chicken Breast \$35

Mushroom Ragout | Goat Cheese Dumplings | Seasonal Vegetable

Chicken Piccata \$35

Lemon Caper Butter | Garlic Mashed Potatoes | Seasonal Vegetable

Chicken Milanese \$35

Parmesan Herb Breading | Penne | Pomodoro

Chicken Saltimbocca \$35

Madeira | Garlic Mashed Potatoes | Seasonal Vegetable

Herb Brined Chicken Breast \$35

Roasted Root Vegetables | Haricot Vert | Garlic Chicken Jus

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom

LUNCH PLATED

Continued

ENTRÉE

Grilled Chicken Cobb Salad \$30

Feta | Avocado | Bacon | Cucumber | Roasted Tomato | Celery Root | Candied Walnuts | Imported Olives | Fig Vinaigrette

Chicken Caesar Salad \$30

Grilled Romaine Hearts | Mini Grilled Cheese | Parmesan

Salmon Caesar Salad \$35

Grilled Romaine Hearts | Mini Grilled Cheese | Parmesan

Beef Tips Caesar Salad \$35

Grilled Romaine Hearts | Mini Grilled Cheese | Parmesan

Frank's Salad \$25

Tender Greens | Roasted Red Peppers | Gorgonzola | Tomato | Marinated Onion | Focaccia Croutons | Balsamic Vinaigrette

Salad Nicoise \$35

Seared Tuna | Haricot Vert | Fingerling Potatoes | Egg | Nicoise Olives | Tomato | Tarragon Vinaigrette

Poached Salmon Salad \$35

Olive Oil Poached Salmon | Butter Lettuce | Herbs | Grilled Asparagus | Snap Peas | Cucumber Dill Dressing

Chicken Roulade \$35

Apricot Glaze | Fontina | Almonds | Barley Pilaf | Baby Kale | Fine Herbs

Seared Salmon \$40

Barley Pilaf | Lemon Caper Butter | Seasonal Vegetable

Baked Salmon \$40

Ginger Soy Glaze | Sesame Seeds | Parsnip Puree | Broccolini

Baked Rainbow Trout \$40

Horseradish Crumb | Lemon Butter | Barley Pilaf | Seasonal Vegetable

Lump Crab Cake \$40

Lobster Saffron Reduction | Frisee & Fresh Herb Salad

Pappardelle & Wild Mushrooms \$30

Mushroom Broth | Shallot | Cream Sherry | Parmesan

Nori Seared Tofu \$30

Bamboo Shoots | Soba Noodles | Shiitake Mushrooms | Coconut Curry (VG)

Stuffed Delicata Squash \$30

Red Quinoa | Shallot | Baby Kale | Ricotta Salata | Pepitas (VG)

Three Cheese Ravioli \$35

Pomodoro

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.

St. Clair Ballroom

LUNCH PLATED

Continued

DESSERT

Select One

Chef's Selection of mini desserts, served family style

Lemon Meringue Tart

Lemon Curd, Meringue, Graham Crumble

Chocolate Mousse Cake

Raspberry Sauce, Caramelized Cocoa nibs

Vanilla Bean Cheesecake

Strawberry compote, Chantilly cream

Carrot Cake

Butter Cream Icing, Candied Walnuts

Salted Caramel Dulce Tart

Caramel, Peanuts

Il Venetian Gelato

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase risk of foodborne illness.