



FINE DINING

Fine Dining Service includes your choice of entrée, Spartan Signature Salad, vegetable, starch, dinner rolls and butter, freshly brewed gourmet bean coffees. Minimum of 25 people.

SALADS

Our Signature Salad is included with all fine dining entrées. Gourmet composed salads may be substituted at an additional charge.

Spartan Signature Salad

Gourmet greens topped with toasted seasoned almonds and Michigan grown dried cherries finished with raspberry vinaigrette.

Additional Gourmet Composed Salads Options:

Traditional Caesar Salad - Add \$3.00 / person

Fruited Spinach Salad - Add \$3.00 / person

Grecian Mesclun Salad - Add \$3.00 / person

Pear and Walnut Spring Salad - Add \$3.00 / person

Grilled Jumbo Shrimp & Scallops served with a red pepper coulis - Add \$6.00 / person

ENTREE SELECTIONS

POULTRY

Chicken Marsala

Boneless breast of chicken sautéed with Marsala wine and mushroom sauce. \$17.50 / person

Chicken Saltimbocca

Sautéed chicken breast topped with fresh sage, prosciutto ham and provolone cheese. \$18.95 / person

Chicken Oscar

Grilled chicken breast topped with asparagus, lump crabmeat and hollandaise sauce. \$20.95 / person

Chicken Piccata

Sautéed Breast of Chicken with a fresh lemon and white wine caper sauce. \$16.95 / person

Chicken Cordon Bleu

Hand-rolled breast of chicken with ham and Swiss cheese. \$18.95 / person

Chicken Carfacio

Sautéed boneless breast of chicken with artichoke hearts and a touch of garlic served in a creamed mushroom sauce. \$18.95 / person

BEEF

Steak Diane

Pan-seared beef topped with Dijon mustard sauce. \$20.95 / person

Contri Filet

Roasted filet of beef with asparagus, smoked gouda, roasted red peppers highlighted with a demi-glace. \$22.95 / person

Roasted Prime Rib of Michigan Beef

Slow-roasted prime rib served with a flavorful brown sauce. \$21.95 / person

London Broil

Slow-marinated flank steak with a hint of garlic, sliced thin and finished with sherried mushroom sauce. \$19.95 / person

Steak Oscar

Filet of beef topped with fresh asparagus, a generous portion of lump crabmeat and hollandaise sauce. \$22.95 / person

SEAFOOD

Dill Salmon

Pan-seared salmon with a dill compound butter. \$19.45 / person

Shrimp and Scallops Florentine

Sautéed shrimp and scallops with spinach in a lemon sauce served over rice. \$22.45/person

Grilled Tuna Steak

Tuna steak marinated in sesame hoisin marinade. \$23.50 / person

Michigan Whitefish

\$18.95 / person

MIXED GRILLE

Available upon request - Market price

VEGETARIAN

Duo Portobello

Two portobello mushrooms, one stuffed with tomatoes, ricotta and provolone cheese and the other stuffed with spinach and smoked gouda cheese. \$19.50 / person

Florentine Squash Napoleon

Crepes layered with spinach, ricotta cheese and grilled squash drizzled with creamed bleu cheese sauce. \$16.50 / person

VEGETABLES | *Please choose one selection:*

- Marmalade Carrots
- Marinated Green Beans and Roasted Red Peppers
 - Broccoli Polonaise and Roasted Walnuts
 - Steamed Vegetable Medley
 - Roasted Root Vegetables
 - Vegetable Blend / *your choice*

STARCH | *Please choose one selection:*

- Wild Rice with Pecans and Cranberries
 - Parmesan Risotto
 - Horseradish Mashed Potatoes
- Matt's Potato Croquettes (maximum 25 people)
 - Trio of Oven-Roasted Potatoes
 - Sun-Dried Tomatoes and Basil Pasta
 - Oven-Roasted Potatoes
- Smashed Potatoes with Boursin Cheese and Chives
 - Couscous with Tomato and Basil
 - Lyonnaise Potatoes
 - Confetti Rice