

MIDWEST ALFRESCO

Minimum to serve 20 guests
Must be ordered in increments of 5
Selection of 1 Entree \$21/person
Selection of 2 Entrees \$27/person
Selection of 3 Entrees \$30/person
Add additional salad, side dish or crafted soup \$4/person

ENTREES

CORN FED FLAT IRON STEAK

crispy baby leeks, red wine reduction

ROASTED SUPERIOR WHITEFISH

brown butter, lemon, almonds, parsley

FREE RANGE CHICKEN BREAST

brandied apple compote, crispy sage

AMISH THYME ROASTED CHICKEN

skin-on pan-seared, grilled fennel, natural stock reduction

SEARED PORK TENDERLOIN MEDALLIONS

bourbon glazed peaches

8 OZ. ANGUS STRIP STEAK

applewood smoked sea salt, garden chive compound butter

PRIME TENDERLOIN BROCHETTE

sworded with sweet Michigan onions,
rouge bell peppers and crimini mushrooms

BRICK CHICKEN FRANCAISE

sautéed spinach, capers, lemon champagne butter

JAIL ISLAND SALMON

gingered carrot beurre blanc, fresh basil emulsion

SHRIMP DIJON

jumbo shrimp, broiled with sherry wine, garlic,
dijon and chives, panko bread crumbs

CRUSTED 5 OZ. FILET MIGNON

choose from blue cheese, horseradish or parmesan crusts...
additional \$2 per person

CHICKEN MEDALLIONS

fresh basil, chèvre and roasted peppers; lemon shallot cream

TENDERLOIN STACK

4 oz. beef filet, grilled shiitake, goat cheese, smoked tomato butter,
whole roasted shallots

WILD MUSHROOM POT PIE

baked ragout of mushroom medley, roasted root vegetables, sherried
cream envelopes in flaky pastry

BRAISED SHORT RIB RISOTTO

wilted spinach, mirepoix, marsala beef consomme

CHILLED SALAD (SELECT ONE)

HEIRLOOM TOMATO ~ fresh mozzarella,
cold pressed olive oil, smoked sea salt, garden pesto

BABY ARUGULA ~ seasonal beets, goat cheese,
candied walnuts, lemon thyme vinaigrette

GRILLED SPRING ASPARAGUS ~ lemon thyme drizzle,
crumbled blue cheese, oven dried tomatoes

CUCUMBER SALAD ~ chopped romaine, seedless cucumber, feta
cheese, teardrop tomatoes, Kalamata olives, parsley, lemon EVOO

ORGANIC GREENS ~ sliced strawberry, seedless cucumber,
candied pecans, champagne citrus vinaigrette

BABY SPINACH ~ purple onion, sliced mushrooms,
egg and bacon, poppy seed dressing

CLASSIC CAESAR ~ homemade croutons and parmesan cheese

HARVEST BREAD BASKETS

filled with crusty artisan breads and rolls
accompanied by crocks of whipped sweet cream butter

WARM SIDE ACCOMPANIMENTS (SELECT TWO)

ROOT VEGETABLE MEDLEY

butternut squash, carrots, turnips, sweet and russet potatoes, olive oil,
rosemary, and thyme

MIDWEST WILD RICE PILAF

cranberries and pecans

SUGAR ROASTED ORGANIC CARROTS

tarragon butter

ROASTED ASPARAGUS

oven dried roma tomatoes

GRILLED ZUCCHINI WEDGES AND YELLOW PATTY PAN SQUASH

ILLINOIS WILD MUSHROOM FRICASSEE

SAUTÉ OF FRENCH GREEN BEANS

SEA SALT ROASTED FINGERLING POTATOES

EVOO and fine fresh herbs

PAN ROASTED BRUSSEL SPROUTS

crispy bacon, white truffle sea salt

YUKON GOLD SMASHED POTATOES

CHEF'S HOMEMADE TWICE-BAKED POTATO

RED PEPPER MASHED POTATO

STEAMED RED SKIN POTATOES WITH BUTTER AND DILL

POTATO SOUFFLÉ BAKED IN RICH CREAM AND PARMESAN CHEESE

CREAMY WHITE CHEDDAR CAVATAPPI MAC AND CHEESE