



LUNCHEON MENU

WRAP BUFFET

\$13.50 Per Person (Most popular)

Chef's Amazing Homemade Chicken Noodle Soup—Made from scratch in the Myth kitchen.

Mini Chicken Caesar Croissants - Marinated chicken breast with romaine lettuce croutons, parmesan cheese & Caesar dressing inside a petite buttery croissant.

Rainbow Turkey Club Wrap - Turkey, bacon, Swiss, lettuce and tomato in white, spinach & sun dried tomato Lawash wraps

Pasta Salad Bowl- Pasta salad with fresh vegetables and Italian dressing

SOUP & SALAD BUFFET

CHOICE OF (2) SALADS \$13.99 Per Person

All salads are served with dinner rolls and chef's amazing chicken noodle soup

Chicken Caesar Salad - Romaine lettuce with marinated chicken tossed with parmesan cheese and croutons

Michigan Cherry Sweet Salad - Spring Mix blend with strawberries, brown sugar, walnuts, toasted almonds and dried cherries tossed with a raspberry vinaigrette

Mandarin Spinach Salad - Fresh baby spinach topped with mandarin oranges and candied almonds, with orange sesame dressing

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness



LUNCHEON MENU

BREAKFAST BUFFET \$16.50 Per Person

Must have a minimum of 75 people and start at 11:00 a.m.

Waffles

Omelet Station

Sausage

Bacon

Hash Browns

Fresh Fruit

Mini Cheesecakes

Brownies

Lemon Squares

ADD ONS FOR THE BREAKFAST BUFFET

Pick 2 for \$4.50 More Per Person

All salads are served with dinner rolls

Michigan Sweet Salad - Spring Mix blend with strawberries, brown sugar, walnuts, toasted almonds and dried cherries tossed with a raspberry vinaigrette

Tossed Salad - Mixed greens with cucumbers & tomatoes, served with the house dressings

Turkey Club Wrap Bites - Turkey, bacon, Swiss, lettuce and tomato in a white Lawash wrap cut into dainty servings

Pasta Salad - Multi colored pasta tossed with fresh vegetables and Italian dressing

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BUFFET HOT ENTRÉE LUNCHEON \$16.95 Per Person

Buffet features a garden salad, One main entrée , herb red skin potatoes, green bean almonidine and dinner rolls (Choose One Entrée for Lunch)

Chicken Marsala - *Tender chicken breast lightly breaded and topped with a rich Marsala wine and mushroom sauce
(artichokes can substitute mushrooms, upon request)*

Chicken Champagne - *Chicken breast lightly breaded and topped with a creamy champagne sauce served with champagne grapes
(When in season)*

Herb Baked Chicken - *Tender chicken breast lightly breaded in a country chicken sauce*

Beef Medallions - *Tender beef covered in the chefs own zip sauce*

Tortilla Encrusted Tilapia - *Tender fresh Tilapia breaded in a colorful blend of crushed tortilla served with a chipotle sauce on the side.*

***ADD ANOTHER ENTRÉE FOR \$6 EXTRA OR
A PASTA DISH FOR \$3 MORE PER PLATE***

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(Guests are allowed to bring in sheet cake)

OPTIONAL DESSERTS (Per person)

Triple Chocolate Brownie - <i>Served with chocolate sauce</i>	\$3.50
Cheesecake - <i>Covered with chocolate sauce and topped with a fresh strawberry</i>	\$4.50
Assortment Dessert Table — <i>Assorted petite desserts including lemon squares, mini brownies and mini cheesecakes</i>	\$6.00
Cookie Tray - <i>Served with chocolate sauce</i>	\$3.00

SODA & COFFEE IS INCLUDED WITH PACKAGES

Coffee Iced Tea Fountain Beverages

MIMOSA PUNCH \$3 .00 per person

**Fresh cheese and fruit tower display with
assorted crackers \$3.75 per person**

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