



Event Menus

[DISCOVER OUR MENUS](#)



BREAKFAST

Continental Breakfast

Build Your Own Breakfast Buffet

Breakfast Stations

Plated Breakfast

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT



Breakfast

BREAKFAST

Continental Breakfast

Build Your Own Breakfast Buffet

Breakfast Stations

Plated Breakfast

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Continental Breakfast

Based on 60 minutes of service (15 person minimum)

All continental breakfast pricing includes La Colombe regular and decaffeinated coffee, a selection of hot tea, orange, and grapefruit juice

STRAITS AND NARROW

\$35 per person

Sliced Honeydew, Cantaloupe and Golden Pineapple

Greek Yogurt Granola Parfait

Cinnamon Apple Overnight Oats

Vegan Coconut Milk Chia Pudding, Local Cherry Preserves

Gluten Free Muffins

Assorted Freshly Baked

Pastries and Danishes

FRENCH TRAPPER

\$36 per person

Butter, Almond, and Chocolate Croissants

Lemon Madeleines

Berries and Cream Crepes

Nutella Crepes

Whole Apples, Oranges, and Bananas

Warm Demi Baguettes

Arugula, Prosciutto, Radishes, Whipped Butter, and Cherry Jam

FRONT PORCH SUNRISE

\$41 per person

Sliced Honeydew, Cantaloupe, Golden Pineapple and Mixed Berries

Assorted Freshly Baked Pastries and Danish

Greek Yogurt Granola Parfait

Toaster Station

White, Wheat and Sourdough Bread, Whipped Butter, and Preserves

NYC Style Bagels

Whipped Cream Cheese

Smoked Salmon, Smoked Whitefish, Fresh Tomato, Red Onion, Capers, and Boiled Egg

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BREAKFAST

Continental Breakfast

Build Your Own Breakfast Buffet

Breakfast Stations

Plated Breakfast

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Build Your Own Breakfast Buffet \$55 per person

Based on 60 minutes of service (25 person minimum)

Guests on the Modified American Plan will have a \$20 per person surcharge to the master account

All breakfast buffets include La Colombe regular and decaffeinated coffee, a selection of hot tea, orange, and grapefruit juice

STARTERS

(Select Two)

Assorted Individual Flavored Yogurt

Vegan Chia Pudding, Local Cherry Preserves

Sliced Melon and Golden Pineapple,
Mixed Berries

Gluten Free Overnight Oats,
Apple, Cinnamon

Assorted Dry Cereals
Almond, Whole and Skim Milk

Steel Cut Oats, Brown Sugar,
Toasted Almonds, Dried Cherries

Individual Chilled Cinnamon
Apple Overnight Oats

PASTRIES & BREADS

(Select Two)

Assorted Freshly Baked Danishes

Gluten Free Muffins

Assorted Freshly Baked Miniature Muffins

Freshly Baked Butter and Chocolate Croissants

Assorted Sliced Toaster Breads

English Muffins

Assorted New York Style Bagels
Cream Cheese

PROTEINS

(Select Two)

Plath's Bacon

Pork Fennel Sausage Links

Chicken Apple Sausage Links

Corned Beef Hash

Plant Based Sausage Patties

Plath's Canadian Bacon

ENTRÉES

(Select Two)

Scrambled Cage Free Eggs

Egg White Bites

Denver Scramble

Cheese Scramble

Tomato, Basil, Fresh Mozzarella Frittata

Hard Boiled Cage Free Eggs

Buttermilk Pancakes
Grand Hotel Maple Syrup, Powdered Sugar

Cinnamon Swirl Brioche French Toast
Grand Hotel Maple Syrup, Powdered Sugar

POTATOES

(Select One)

Potatoes O'Brien

Garlic Roasted Fingerling Potato

Herbed Sweet Potato Hash

Aged Cheddar Hash Brown Casserole

Home Fries

Hash Brown Potatoes

BREAKFAST

Continental Breakfast

Build Your Own Breakfast Buffet

Breakfast Stations

Plated Breakfast

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Breakfast Stations

Based on 60 minutes of service (25 person minimum)

Chef attendant fee of \$175 per 50 guests applies for all stations

BISCUITS & GRAVY STATION

\$18

Fresh Buttermilk Biscuits

Country Gravy

Crumbled Bacon and Sausage

Shredded Cheddar Cheese

Assorted Hot Sauces

ATTENDED OMELETTE STATION

\$20

Cage Free Eggs

Cage Free Egg Whites

Low Cholesterol Eggs

Cheddar, Mozzarella and Feta Cheese

Diced Pit Ham, Bacon Lardon, Sausage

Bell Peppers, Onions, Spinach, Mushrooms

Heirloom Tomatoes

ATTENDED AVOCADO TOAST STATION

\$18

Smashed Haas Avocados

Poached Cage Free Eggs

Sliced Heirloom Tomatoes

Minced Red Onions

Sliced Sweet Peppers

Fresh Squeezed Lime Juice, Cilantro

Everything Spice

Toasted Sourdough

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BREAKFAST

Continental Breakfast

Build Your Own Breakfast Buffet

Breakfast Stations

Plated Breakfast

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Plated Breakfast \$50

Based on 60 minutes of service (25 person minimum)

Guests on the Breakfast Plan and the Modified American Plan will have

a \$15 per person surcharge to the master account

Plated Breakfasts are not available at off premise locations

All plated breakfasts include La Colombe regular and decaffeinated coffee service, hot tea, and a choice of orange and grapefruit juice and an assorted breakfast pastry basket

STARTERS

(Select One)

Yogurt Granola Parfait

Vegan Chia Pudding with Local Cherry Preserves

Chef's Selection Fresh Fruit

Steel Cut Oats

Toasted Almonds and Dried Fruit

ENTRÉES

(Select One)

Scrambled Cage Free Eggs

Egg White Bites

Denver Scramble

Cheese Scramble

Plant Based Egg & Spinach Scramble

Cinnamon Swirl Brioche French Toast,
Grand Hotel Maple Syrup, Powdered Sugar

Buttermilk Pancakes, Grand Hotel
Grand Hotel Maple Syrup, Powdered Sugar

PROTEINS

(Select One)

Plath's Smoked Bacon

Plath's Canadian Bacon

Pork Fennel Sausage Links

Pork Sausage Patties

Chicken Apple Sausage Links

Corned Beef Hash

Plant Based Sausage Patties

POTATOES

(Select One)

Potatoes O'Brien

Garlic Roasted Fingerling Potato

Herbed Sweet Potato Hash

Aged Cheddar Hash Brown Casserole

Home Fries

Hash Brown Potatoes

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

Morning Packaged Breaks

Afternoon Packaged Breaks

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT



Coffee & Refreshment Breaks

BREAKFAST

COFFEE & REFRESHMENT BREAKS

Morning Packaged Breaks

Afternoon Packaged Breaks

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Morning Packaged Breaks

Based on 45 minutes of service (15 person minimum)

All breaks served with La Colombe regular and decaffeinated coffee and a selection of hot tea's

BUILD YOUR OWN TRAIL MIX

\$26

House-Made Gluten Free Chia Granola

Sun Dried Cherries, Blueberries, Apricot, Mango, and Goji Berries

Toasted Almonds, Pistachios, Cashews and Sunflower Seeds

Dark Chocolate Chips, Chocolate Covered Espresso Beans

Assorted Topo Chico Sparkling Water

BARISTA BREAK

\$28

French Vanilla, Caramel, Chocolate and Hazelnut Flavored Syrups

Whipped Cream, Chocolate Shavings, Cinnamon Powder

Almond Biscotti

Vanilla Glazed, Cinnamon Sugar and Dark Chocolate Donut Holes

Lemon Pound Cake

Assorted La Colombe Iced Coffee

UP THE HILL

\$22

Assorted Kind Bars

Individual Blueberry Acai Smoothies

Fresh Fruit Salad
Organic Honey, Torn Mint and Pomegranate

Fresh Pressed Kale, Apple, and Cucumber Juice

Breakfast Break Enhancements

Organic Egg Sandwich

Bacon, Cheddar, Brioche Bun

\$120 per dozen

Organic Egg Sandwich

Breakfast Sausage, Cheddar, Brioche Bun

\$120 per dozen

Organic Egg Sandwich

Plant Based Sausage, Cheddar, Brioche Bun

\$120 per dozen

Assorted Breakfast Pastries

\$90 per dozen

Assorted Kind and Cliff Bars

\$84 per dozen

Assorted Bagels and Cream Cheese

\$84 per dozen

Whole Fruit

\$60 per dozen

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

Morning Packaged Breaks

Afternoon Packaged Breaks

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Afternoon Packaged Breaks

Based on 45 minutes of service (15 person minimum)

11 breaks served with La Colombe regular and decaffeinated coffee and a selection of hot tea's

BUILD YOUR OWN TRAIL MIX

\$26

House-Made Gluten Free Chia Granola

Sun Dried Cherries, Blueberries, Apricot,
Mango and Goji Berries

Toasted Almonds, Pistachios, Cashews
and Sunflower Seeds

Dark Chocolate Chips, Chocolate Covered
Espresso Beans

Assorted Topo Chico Sparkling Water

SOUTH OF THE BORDER

\$28

Warm Blue Corn Tortilla Chips

Oaxaca Queso Dip

Dulce de Leche and Cinnamon Sugar Churros

Guava Empanadas

Individual Horchata

MILK & COOKIES

\$24

Cookies

Select 3

Old Fashioned Chocolate Chip

White Chocolate Macadamia

Snickerdoodle

Peanut Butter M&M

Oatmeal Raisin

Double Chocolate, Caramel, Sea Salt

Milk

Select 3

Guernsey's Strawberry Milk

Guernsey's Chocolate Milk

Guernsey's Whole Milk

Vanilla Almond Milk

Oat milk

MACKINAC ISLAND

\$24

Soft Bavarian Pretzels, Whole Grain Mustard,
and Pimento Cheese Dip

Butter and Caramel Popcorn

Mackinac Island Chocolate Fudge

Assorted Saltwater Taffy

Break Enhancements

La Colombe Regular and
Decaffeinated Coffee, Hot Tea

\$16 per person for up to 4 hours

\$32 per person all-day

Orange and Grapefruit Juice

\$10 per person

Hot Chocolate, Whipped Cream, Marshmallows

\$12 per person

Mulled Apple Cider, Cinnamon Sticks

\$12 per person

Iced Tea or Lemonade

\$12 per person

Assorted Pepsi Products

\$6 each

Bottled Water

\$6 each

Regular and Sugar Free Red Bull

\$8 each

La Colombe Individual Ice Coffee

\$8 each

Assorted Breakfast Pastries

\$90 per dozen

Assorted Kind and Cliff Bars

\$84 per dozen

Assorted Bagels and Cream Cheese

\$84 per dozen

Whole Fruit

\$60 per dozen

House Made Cookies

\$72 per dozen

Brownies and Blondies

\$80 per dozen

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

Lunch Buffets

Boxed Lunches

Plated Lunch

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT



Lunch

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

Lunch Buffets

Boxed Lunches

Plated Lunch

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Lunch Buffets

Based on 60 minutes of service (25 person minimum)

Guests under the Full American Plan will have an additional surcharge based on the menu selection.

Buffets are not available at off premise locations

THE MACKINAC BUFFET

\$62

Smoked Whitefish Chowder

*Locally Sourced Whitefish,
Golden Potato, Oyster Crackers*

Baby Spinach Salad

*Shaved Red Onion, Candied Pecans, Peppered
Goat Cheese, Sherry Vinaigrette*

Tuna Nicoise Salad

*Hard Boiled Egg, Haricot Verts, Kalamata Olives,
Fingerling Potato*

Sliced Black Angus Beef Tenderloin

Oyster Mushroom, Demi-Glace

Herb Crusted Great Lakes Walleye

Tomato, Caper, White Wine Reduction

Slow Roasted Berkshire Pork Loin

Apricot Mustard Glaze

Roasted Heirloom Baby Potatoes

Smoked Sea Salt, Wagyu Butter

Snipped Green Beans

Black Garlic

Mini Sachertortes

Sliced Apple Strudel

BACKYARD GRILL

\$56

Fresh Fruit Salad

Compressed Watermelon Salad

Arugula, Feta, Mint, Jalapeno Agave Vinaigrette

Garden Green Salad

Cucumber, Tomato, Garlic Croutons, Ranch Dressing

Black Bean and Charred Corn Salad

Avocado, Red Onion

Potato Salad

Black Angus Hamburgers

American Cheese, Lettuce, Tomato, Onion, Brioche Buns

Foot Long Hot Dogs and Beer Brats

Split Top Buns, Mustard, Warm Sauerkraut

Wood Grilled Chicken Breast

House Made BBQ Sauce

Smoked Cheddar Mac and Cheese

Corn on the Cobb

Red Velvet Cupcakes

Peach Cobbler

TASTE OF THE MIDDLE EAST

\$58

Fire Roasted Vegetable Soup

Oregano, Lemon

Roasted Carrot Salad

Harissa, Mint, Pistachio

Tomato Cucumber Salad

Lemon, Aleppo Pepper, Parsley

Tabbouleh Salad

Bulgar Wheat, Parsley, Olive Oil

Warm Pita Bread

Fire Roasted Chicken Shawarma

Lamb Gyro

Seafood Paella

Saffron Rice, Peas, Roasted Peppers

Fire Roasted Cauliflower

Almonds, Raisins

Warm Lebanese Honey Puffs

Baklava

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

Lunch Buffets

Boxed Lunches

Plated Lunch

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Lunch Buffets (Cont.)

Based on 60 minutes of service (25 person minimum)

Guests under the Full American plan will have an additional surcharge based on the menu selection.

Buffets are not available at offsite locations

READY MADE DELI

\$54

Tomato Basil Soup

Grilled Vegetable Salad

Oyster Mushrooms, Popped Amaranth

Tri-Colored Potato Salad

Hard Boiled Egg, Bacon, Fine Herbs

Individual Bags of Pretzels and Potato Chips

Dill Pickle Spears

S'mores Shooters

Chocolate Covered Cheesecake Lollipop

**Select Any Three Hot
or Cold Sandwiches:**

Hot Sandwiches

Shrimp Po' Boy

*Cornmeal Dusted Gulf Shrimp, Remoulade,
Shredded Lettuce, Sliced Tomato*

Sourdough Grilled Cheese With Bacon

*Thick Cut Sourdough, Aged Cheddar Cheese,
Crisp Bacon*

Smoked Beef Brisket Panini

*Tender Smoked Brisket, Caramelized
Red Onion, BBQ Sauce*

Caprese Panini

*Sliced Heirloom Tomato, Torn Basil,
Fresh Mozzarella*

Cold Sandwiches

Smoked Turkey

*Applewood Bacon, Avocado, Chipotle Aioli,
Pea Shoots, Brioche Bun*

Citrus Tuna Salad

*Shaved English Cucumber, Mixed Baby Greens,
Brioche Bun*

Curried Vegetable Wrap

*Mixed Baby Greens, Saffron Cous Cous, White
Balsamic, Whole-Wheat Tortilla*

Italian Cold Cut Sub

*Shredded Lettuce, Sliced Tomato, Smoked Provolone
Cheese, Sliced Pepperoncini, Dried Oregano,
Red Wine Vinegar*

AMERICANA

\$58

Classic Chicken Noodle Soup

Saltine Crackers

Iceberg Wedge Salad

*Carrots, Tomato, Radishes, Bacon, Cured Egg Yolk,
Blue Cheese Dressing*

Waldorf Salad

*Granny Smith Apples, Thompson Grapes,
Toasted Walnuts, Green Goddess Dressing*

Garlic and Herb Roasted Chicken

Pan Jus, Rosemary, Lemon Zest

Braised Boneless Short Ribs

Wild Mushrooms, Braising Sauce

Cedar Plank Roasted Salmon

Lemon Butter Sauce

Sour Cream and Chive Mashed Potatoes

Snipped Green Beans

Black Garlic, Butter

Petite Apple Pies

Warm Chocolate Chip Cookies

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

Lunch Buffets

Boxed Lunches

Plated Lunch

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Boxed Lunches \$45

All boxed lunches are served with choice of S| sandwich, Great Lakes Potato Chips, whole fruit, cole slaw, cookie, and bottled water

Minimum of 15 people

1-30 People - Select 1

31-45 People - Select 2

46 People and Above - Select 3

Boxed lunches must be ordered and numbers guaranteed 72 hours prior

SANDWICHES

Chicken Salad

Green Apple, Celery, Lemon Aioli, Butter Lettuce, Sliced Tomato, Brioche Bun

Shaved Honey Ham

Cheddar, Dijon Mustard, Butter Lettuce, Sliced Tomato, Brioche Bun

Smoked Turkey

Applewood Bacon, Avocado, Chipotle Aioli, Pea Shoots, Brioche Bun

Citrus Tuna Salad

Shaved English Cucumber, Mixed Baby Greens, Brioche Bun

Curried Vegetable Wrap

Mixed Baby Greens, Saffron Cous Cous, White Balsamic, Whole-Wheat Tortilla

Italian Cold Cut Sub

Shredded Lettuce, Sliced Tomato, Smoked Provolone Cheese, Sliced Pepperoncini, Dried Oregano, Red Wine Vinegar

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

Lunch Buffets

Boxed Lunches

Plated Lunch

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Plated Lunch

25 person minimum

Plated lunches are served with dinner rolls and butter, water, lemonade, iced tea and coffee upon request.

Please choose one soup or salad, entrée, and dessert. Guests on the Full American Plan will have a per person surcharge to the master account based on the menu selection. Plated lunches are not available at offsite premise locations

SOUPS & SALADS

Select one

Mackinac Straits Whitefish Chowder,
Oyster Crackers

Roasted Garden Tomato Basil Soup,
Marinated Mozzarella, Herb Oil

Rustic Chicken Noodle

Wilted Kale and White Bean,
Grilled Italian Sausage

Arugula, Radicchio, Goat Cheese, Candied
Pecans with a Lemon Honey Vinaigrette

Heirloom Tomato Caprese, Pesto Dressing

Baby Iceberg Wedge, Tomato, Bacon Lardon,
Red Onion, and Blue Cheese Dressing

Heart of Romaine, Shaved Pecorino, Creamy
Caesar Dressing, Roasted Garlic Croutons

Little Gem Lettuce, Charred Corn,
Tomato, Piquillo Peppers, Cotija Cheese
and Cilantro Lime Dressing

ENTRÉES

Select one

Pan Roasted Double L Farms French Cut Chicken
*Sweet Potato-Pecan Hash, Sautéed Lacinato Kale,
Maple Buerre Blanc*
\$55

Braised Boneless Black Angus Beef Short Rib
*Whipped Yukon Gold Potatoes, Roasted Heirloom
Carrots, Sauce Dianne*
\$60

Petite Filet of Beef
*White Cheddar Au Gratin Potatoes, Charred Asparagus,
Candied Pearl Onion, Bordelaise Sauce, Crispy Garlic*
\$68

Cedar Plank Roasted Scottish Salmon
*Roasted Fingerling Potatoes, Sautéed Haricot Verts,
Cured Tomato Relish*
\$58

Seared Pork Loin Medallion
*Brie Mac and Cheese, Vegetable Piperade, Smoked
Paprika Molasses*
\$52

Slow Roasted Double L Farms Chicken
Stewed White Beans, Oregano, Lemon, Tomato Conserve
\$56

Local Lake Trout Grenobloise

*Sautéed Field Spinach, Butter Poached Rainbow Baby
Potatoes, Charred Lemon*
\$58

Potato Gnocchi

*Blistered Heirloom Tomatoes, Oyster and Beech
Mushrooms, Parmesan Cream, Oregano Pistou*
\$50

Roasted Heirloom Cauliflower Aloo Gobi
*Fingerling Potatoes, Beluga Lentils,
Crispy Chickpeas, Torn Mint*
\$50

PLATED DESSERTS

Select one

Grand Pecan Ball
*Guernsey's Vanilla Bean Ice Cream, Toasted Pecans,
Fudge Sauce*

Chocolate Ganache Dome
Caramel Sauce, Gold Flakes, Sea Salt

Fresh Fruit Tart
French Vanilla Custard, Raspberry Coulis

Warm Michigan Cherry Cobbler
Guernsey's Vanilla Bean Ice Cream

Fresh Fruit Plate
Minted Yogurt Dipping Sauce

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

Receptions

Reception Displays

Small Plates

Dessert Stations

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT



Hors d'Oeuvres

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

Receptions

Reception Displays

Small Plates

Dessert Stations

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Receptions

Minimum of 2 dozen pieces per item

COLD HORS D'OEUVRES

Wild Mushroom & Herb Cheese Bruschetta
\$96 per dozen

Antipasto Skewers
\$96 per dozen

Duck Rillettes Crostini, Fig Jam
\$96 per dozen

Brie en Croute, Honey, Walnuts
\$96 per dozen

Chicken Liver Mousse, Rye, Mustard,
Pickled Onion
\$96 per dozen

Petite Naan, Baba Ghanoush,
Curried Cauliflower
\$96 per dozen

Ahi Tuna Niçoise, Endive
\$120 per dozen

Crab Louie Vol au Vent, Cured Tomato
\$120 per dozen

Smoked Salmon, Blini, Caviar
\$120 per dozen

Shrimp Cocktail
\$120 per dozen

Beef Tartare Crostini, Cured Egg Yolk
\$120 per dozen

HOT HORS D'OEUVRES

Jamaican Smoked Trout Fritters,
Double Pepper Sauce
\$96 per dozen

Vegetable Spring Rolls, Sweet Chile Sauce
\$96 per dozen

Chicken Empanadas, Cilantro Sour Cream
\$96 per dozen

Jerk Spiced Baby Carrot, Blue Cheese Mousse
\$96 per dozen

Soy and Ginger Glazed Chicken Skewer,
Toasted Sesame
\$96 per dozen

Miniature Crab Cake, Celery Remoulade
\$120 per dozen

BBQ Pork Belly, Lemongrass Vinegar
\$120 per dozen

Mustard Crusted Lamb Lollipop
\$120 per dozen

Bacon Wrapped Scallop
\$120 per dozen

Red Curry Beef Skewers
\$120 per dozen

Coconut Shrimp, Banana Chimichurri
\$120 per dozen

Miniature Beef Wellington
\$120 per dozen

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

Receptions

Reception Displays

Small Plates

Dessert Stations

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Reception Displays

Based on up to 60 minutes of pre-meal service (25 person minimum)

25% additional every 30 minutes

Fresh Fruit Display

Assorted Melon, Golden Pineapple, Thompson Grapes, Kiwi, Mango, Assorted Berries, Mint Yogurt Dipping Sauce, Bee Pollen

\$20

Cheese Board

Domestic and Imported Cheese, Local Preserves, Fresh Honeycomb, Dried Fruit, Assorted Crackers and Lavash

\$20

Grand Antipasto

Fresh Burrata, Marinated Feta, Prosciutto, Salami, Spanish Chorizo, 'Nduja, Marinate Artichokes, Roasted Peppers, Marinated Olives & Mushrooms, Cured Tomato, Pickled Vegetables, Warm Focaccia, Whole Grain Crackers

\$24

Vegetable Raw Bar

Heirloom Carrots, Rainbow Cauliflower, Broccolini, Tinkerbell Peppers, English Cucumber, Breakfast Radish, Toy Box Tomatoes, Hummus, Buttermilk Ranch, Whipped Feta Dip

\$18

Grand Seafood Display

Includes 5 pieces per person

Chilled Poached Gulf of Mexico Shrimp, Marinated Blue Crab Fingers, Cape Scallop and Octopus Ceviche, Blue Point Oysters on the Half Shell, Marinated Green Lip Mussels, Cocktail Sauce, Remoulade, Lemon, Micro Tabasco

\$42

Mackinac Smoked Fish Display

Smoked Lake Trout & Salmon

Smoked Whitefish Pate, Capers,

Tomato, Red Onion, Rye Toast Points, Blini's

\$26

Farmers Market Salad Bar

Romaine, Mixed Greens, Arugula, Baby Spinach

Roasted Chicken, Grilled Shrimp, Seared Ahi Tuna,

Baby Carrots, Shaved Radish, Cucumbers, Avocado,

Roasted Beets, Black Beans, Artichoke Hearts, Sweet

Peppers, Shaved Red Onion, Marinated Olives,

Toasted Almonds, Walnuts, Sunflower Seeds, Croutons,

Marinated Fresh Mozzarella, Feta, Pepperjack Cheese,

Buttermilk Ranch, Balsamic Vinaigrette, Lemon Herb

Vinaigrette, Cream Caesar Dressing

\$28

Attended Grand Caviar Station

1 chef attendant per 100 people

Chef attendant fee of \$175 per attendant

American Sturgeon, Paddlefish & Salmon Caviar,

Blini's, Toasted Brioche, Chopped Eggs, Crème Fraiche

and Fines Herb

\$45

Street Taco & Nacho Bar

Slow Braised Beef Picadillo, Achiote Smoked Chicken,

Grilled Mushrooms, Black Beans, Green Chile Queso,

Pickled Onion, Pico De Gallo, Lime Crema, Cotija

Cheese, Blue Corn Tortilla Chips, Warm White Corn,

and Flour Tortillas

\$28

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

Receptions

Reception Displays

Small Plates

Dessert Stations

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Reception Displays (Cont.)

Based on up to 60 minutes of pre-meal service (25 person minimum)

25% additional every 30 minutes

Potato Bar

*Potato Skins, Waffle Fries, Wedge Fries & Tater Tots,
Cheddar Fondue, Warm Chile, Cheese Curds, Bacon*

Lardon, Scallions, Sour Cream, Chives

\$22

Bavarian Pretzels

*Warm Soft Pretzels, Cinnamon Sugar Pretzel Bites,
Hard Pretzels, Whole Grain, Dijon, and Horseradish*

Mustard, Warm Pimento Cheese Dip

\$18

Sliders

Select any Three

*Black Angus Beef, Applewood Bacon, Smoked Cheddar,
Jalapeno Ketchup*

Poached Gulf of Mexico Shrimp Salad, Remoulade, Arugula

*Pulled Smoked Pork, Vinegar Slaw,
Michigan Cherry BBQ Sauce*

*Southern Fried Chicken, Sliced Dill Pickle, Shredder
Lettuce, Garlic Aioli*

*Sliced Roast Beef, Local Cheddar Fondue,
Crispy Fried Onions*

*Roasted Vegetable Burger,
Hatch Chile Aioli*

\$24

Flatbreads

Select any Three

Heirloom Tomato, Basil, Fresh Mozzarella

Pepperoni & Pepperoncini

Wild Mushroom, Arugula, Fontina, Truffle Oil

Italian Sausage & Prosciutto

Buffalo Chicken, Crumbled Blue Cheese, Shaved Celery

\$24

Pasta

Select any Three

*Rigatoni, Grilled Italian Sausage, Charred Rapini,
Whipped Burrata, Pomodoro Sauce*

*Ricotta Gnocchi, Sliced English Peas, Wilted Pea
Tendrils, Smoked Tomato Sauce*

*Pappardelle, Braised Short Rib, Oyster Mushrooms,
Arugula, Shaved Pecorino*

Linguini, Fresh Clams, Roasted Garlic Alfredo, Gremolata

*Penne, Fresh Mozzarella, Roasted Toy Box Tomato,
Wilted Baby Spinach, Basil, Parmesan*

\$24

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

Receptions

Reception Displays

Small Plates

Dessert Stations

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Small Plates

Based on 60 minutes of pre-meal service (25 persons minimum)

1 chef required per 100 people per station, \$175 per chef attendant

90 minutes of continuous service 25% additional

Sautéed Pierogi

Potato Pierogies, Smoked Kielbasa, Caramelized Vidalia Onion, Fresh Dill, Sour Cream

\$24

Poke Lettuce Wrap

Marinated Fresh Yellow Fin Tuna and Salmon, Butter Lettuce Leaves, Crispy Rice Noodles, Cilantro, English Minced Jalapeno

\$28

Pan Roasted Day Boat Sea Scallops

Corn Maque Choux, Micro Thyme, Fresh Lemon

\$30

Garlic and Peppercorn Roasted Beef Tenderloin

Truffle Potato Puree, Grilled Jumbo Asparagus, Demi-Glace

\$38

Sage Rubbed Amish Turkey Breast

Jalapeno Cornbread Stuffing, Au Jus, Orange Cranberry Jelly

\$24

Citrus-Thyme Glazed Lake Trout

French Lentil Salad, Toasted Almonds

\$26

Sautéed Shrimp and Grits

Gulf Shrimp, Smoked Cheddar Grits, Chile Oil, Shaved Green Onion

\$26

Braised Boneless Black Angus Short Ribs

Mascarpone Polenta, Snipped Green Beans, Crispy Garlic

\$28

Ricotta Gnocchi

Beech Mushrooms, Cured Tomato, Wilted Spinach, Charred Onion Soubise, Lemon

\$20

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

Receptions

Reception Displays

Small Plates

Dessert Stations

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Dessert Stations

Based on 60 minutes of pre or post

meal service (25 person minimum)

90 minutes of continuous service

25% additional

Dessert Table

Chocolate Covered Strawberries

Individual Fresh Fruit Tarts

Assorted French Macaroons

Tiramisu

Assorted Chocolate Truffles

Tres Leches

Opera Cake

Assorted Pate de Fruit

\$28

Beignet Stations

1 chef attendant per 100 people

Chef attendant fee of \$175 per attendant

Traditional and Chocolate Beignets Cooked to Order,

Powdered Sugar, Chocolate and Dulce de Leche

Dipping Sauce

\$24

Liquid Nitrogen Ice Cream Station

1 chef attendant per 50 people

Chef attendant fee of \$175 per attendant

Select any two flavors

Rum Raisin, Chocolate Chip Cookie Dough, Dulce de

Leche, Mint Chocolate Chip, Pistachio, Dark Chocolate,

Vanilla Bean, Dairy Free Pina Colada, Assorted

Toppings and Sauces

\$32

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

Dinner Buffets

Plated Dinner

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT



Dinner

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

Dinner Buffets

Plated Dinner

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Dinner Buffets

Based on 90 minutes of service (25 person minimum). All dinner buffets are served with La Colombe Coffee & Assorted Tea, Dinner Rolls and Whipped Butter. Guests under the Modified American Plan will have a surcharge to the master account based on the menu selection. Dinner Buffets are not available at offsite locations

ITALIAN

\$110

Hearty Minestrone Soup

Heirloom Tomato, Sliced Buffalo Mozzarella,
Torn Basil, Balsamic, Olive Oil

Baby Kale Caesar, Focaccia Croutons, Shaved
Parmesan, Creamy Caesar Dressing

Charred Broccoli Rabe, Chile Flakes, Lemon Zest

Free Range Chicken Piccata

Lobster Ravioli, English Peas,
Roasted Garlic Cream

Veal Parmesan, Rustic Tomato Sauce

Penne Cacio e Pepe

Vegetable Ratatouille, Parmesan Crust

Rosemary Roasted Baby Potatoes

Tiramisu

Pistachio Panna Cotta

LATIN NIGHT

\$115

Chicken Tortilla Soup

Gem Lettuce, Sweet Peppers, Cucumbers and
Spiced Almonds with Sherry Vinaigrette

Elote Salad

*Grilled Corn, Lime Crema, Roasted Poblanos, Cotija
Cheese, Avocado, Tomato and Shaved Romaine Lettuce*

Warm Corn and Flour Tortillas, Fresh Tortilla
Chips, Guacamole, Salsa Verde, Salsa Roja,
Fresh Cilantro, Pico De Gallo, Sliced Jalapenos,
Shredded Chihuahua Cheese

Braised Beef Picadillo

Shredded Chicken Adobo

Pan Roasted Snapper, Brazilian Coconut Broth,
Roasted Peppers, Cilantro

Turmeric and Cumin Scented Rice

Cuban Style Black Beans

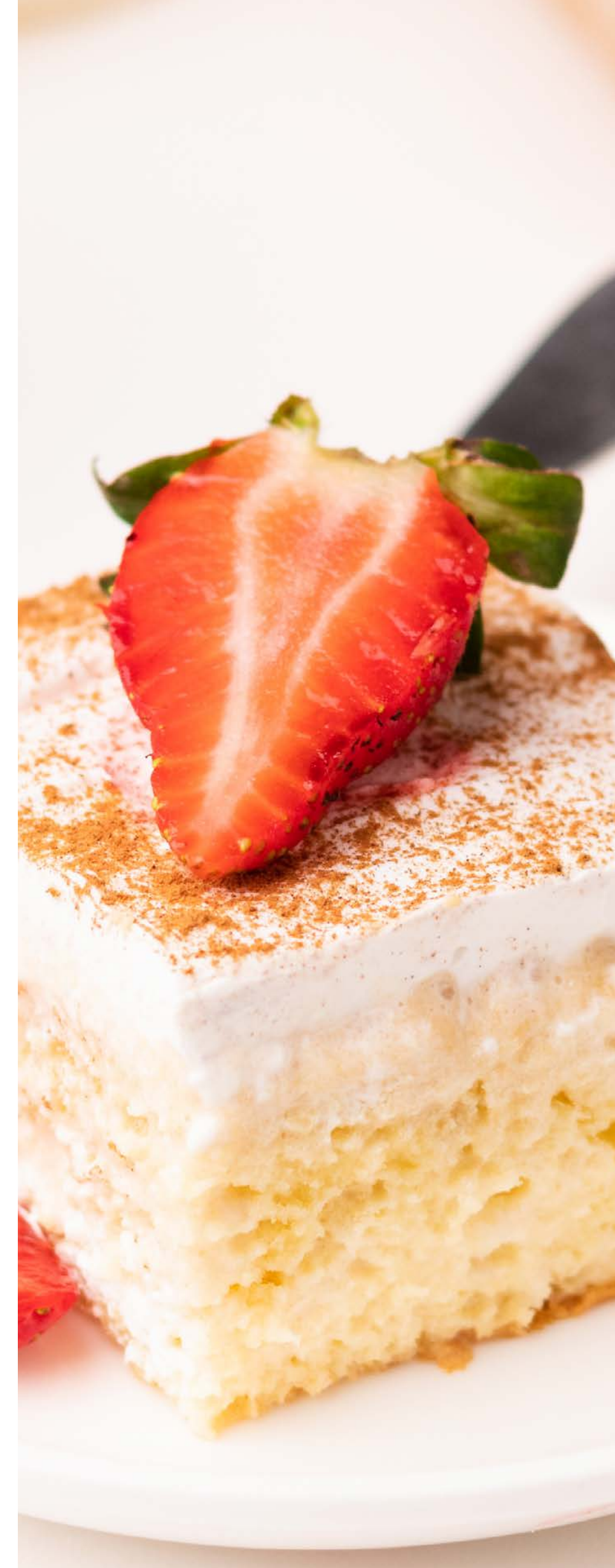
Vegetable Piperade

*Roasted Summer Squash, Zucchini, Onion, Tomato,
Fennel, Smoked Paprika, Roasted Garlic*

Guava Empenadas

Tres Leches Cakes

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

Dinner Buffets

Plated Dinner

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Dinner Buffets

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MICHIGANDER

\$120

All items for this buffet are grown and sourced in the state of Michigan

Mackinac Smoked Whitefish Chowder

Baby Iceberg Chopped Salad with Cucumbers, Radishes, Tomatoes, Onions, Croutons

Guernsey's Buttermilk Ranch

Amish Style Macaroni Salad

German Style Potato Salad

Garlic-Lemon Roasted Double L Farms Chicken

Seared Great Lakes Walleye Filet with Michigan Morel Butter Sauce

Bavarian Style Braised Beef, Browned Spaetzle

Braised Red Cabbage with Spicy Mustard

Roasted Fingerling Potatoes with Bacon and Onion, Apple Cider Dressing

Michigan Cherry Cobbler

Bumpy Cake

SOUTHERN CHARM

\$125

Chicken and Andouille Gumbo

Gem & Romaine Lettuce, Green Tomato, Cucumber, Pickled Okra, Steens Cane Syrup Vinaigrette

Black Eyed Pea Salad, Sweet Peppers, Apple Cider Vinaigrette

Country Style Fried Chicken, Organic Honey Drizzle

Redfish Meuniere

Bacon Wrapped Angus Meatloaf with Cippolini Onion Gravy

Brabant Potatoes

Corn Succotash

Braised Collard Greens with Smoked Onions

Buttermilk Biscuits

Beignets, Powdered Sugar

Carnival Cake

AMERICAN STEAKHOUSE

\$145

Lobster Bisque

Baby Greens Chopped Salad, Tomatoes, Avocado, Boiled Egg, Chickpeas, Balsamic Vinaigrette

Marinated Heirloom Tomato, Buffalo Mozzarella, Micro Basil, Aged Balsamic Vinegar, Olive Oil

Chilled Jumbo Shrimp Cocktail, House Cocktail Sauce

Grilled Georges Bank Swordfish, Lump Crab, Lemon Butter Sauce

Sliced Black Angus Beef Tenderloin, Crispy Garlic, Red Wine Demi-Glace

Grilled Prime Skirt Steak, Chimichurri Sauce

Black Truffle Mac and Cheese

Sour Cream and Chive Mashed Potatoes

Grilled White and Green Asparagus, Lemon, Parmesan

Individual Cheesecakes, Strawberry Sauce

Salted Chocolate Ganache Cake, Caramel Sauce

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

Dinner Buffets

Plated Dinner

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Plated Dinner

(50 person minimum)

Plated dinners are served with dinner rolls, butter, water, lemonade, iced tea, La Colombe coffee, and assorted hot teas. Choice of one from each category. Guests under the Full American Plan, and Modified American Plan will have a surcharge to the master account based on the menu selection. Plated Dinners are not available offsite

APPETIZERS

Select one

Smoked Straits of Mackinac Whitefish
Cake, Celery Remoulade, Heirloom Tomato,
Frisee Salad

Chilled Poached Shrimp, Marinated Cucumber,
Lemon, Fresh Horseradish, Cocktail Sauce

Beef Tenderloin Carpaccio, Pickled Beach
Mushroom, Truffle Oil

Coriander Seared Ahi Tuna, Shaved Fennel,
Olive, Citrus Supreme's

Garlic Butter Escargot, Pommes Dauphine,
Micro Cress

Mushroom Ravioli, Fresh English Peas,
Shaved Black Truffle, Onion Soubise

SALADS

Select one

Arugula, Radicchio, Goat Cheese, Candied
Pecans, Lemon Honey Vinaigrette

Heirloom Tomato Caprese, Pesto Dressing

Baby Iceberg Wedge, Tomato, Bacon Lardon, Red
Onion, Cured Egg Yolk, Blue Cheese Dressing

Heart of Romaine, Shaved Pecorino, Creamy
Caesar Dressing, Roasted Garlic Croutons

Little Gem Lettuce, Charred Corn, Cherry
Tomato, Piquillo Peppers, Cotija Cheese
Cilantro Lime Dressing

SOUP

Select one

Mackinac Straits Whitefish Chowder,
Oyster Crackers

Roasted Garden Tomato Basil Soup,
Marinated Mozzarella, Herb Oil

Rustic Chicken Noodle

Wilted Kale and White Bean,
Grilled Italian Sausage

Lobster Bisque, Dry Sack Sherry, Crème Fraiche

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

Dinner Buffets

Plated Dinner

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Plated Dinner (Cont.)

(50 person minimum)

Plated dinners are served with dinner rolls, butter, water, lemonade, iced tea, La Colombe coffee, and assorted hot teas. Choice of one from each category. Guests under the Full American Plan, and Modified American Plan will have a surcharge to the master account based on the menu selection. Plated Dinners are not available offsite

ENTRÉES

Select one

Pan Roasted Double L Farms French Cut Chicken

Sweet Potato-Pecan Hash, Sautéed Lacinato Kale, Maple Buerre Blanc

\$110

Braised Boneless Black Angus Beef Short Rib

Whipped Yukon Gold Potatoes, Roasted Heirloom Carrots, Sauce Dianne

\$130

Petite Filet of Beef

White Cheddar Au Gratin Potatoes, Charred Asparagus, Candied Pearl Onion, Bordelaise Sauce, Crispy Garlic

\$135

Cedar Plank Roasted Scottish Salmon

Roasted Fingerling Potatoes, Sautéed Haricot Verts, Cured Tomato Relish

\$125

Wood Grilled Prime NY Strip Steak

Black Garlic Potato Puree, Charred Broccolini, Red Wine Demi-Glace

\$140

Jumbo Lump Crab Cake

Au Gratin Potatoes, Haircot Verts, Key Lime Tartar Sauce

\$140

Butter Poached Cold Water Lobster Tail

Au Gratin Potatoes, Haircot Verts, Charred Lemon

\$150

Slow Roasted Half Double L Farms Chicken

Stewed White Beans, Oregano, Lemon, Tomato Conserve

\$120

Local Lake Trout Grenobloise

Sautéed Field Spinach, Butter Poached Rainbow Baby Potatoes, Charred Lemon

\$130

Potato Gnocchi

Blistered Heirloom Tomatoes, Oyster and Beech Mushrooms, Parmesan Cream, Oregano Pistou

\$100

Roasted Heirloom Cauliflower Aloo Gobi

Fingerling Potato, Beluga Lentils, Crispy Chickpeas, Torn Mint

\$100

DUO ENTRÉES

Pan Roasted Free Range Double L Chicken & Cedar Plank Roasted Scottish Salmon

Sour Cream & Chive Mashed Potatoes, Broccolini, Blistered Tomato, Twin Mustard Sauce

\$135

Petite Filet Mignon & Lobster Tail

Au Gratin Potato, Asparagus, Heirloom Carrot, Demi-Glace, Crispy Garlic

\$170

Prime NY Strip Steak & Wood Grilled Shrimp

Nine Grain Rice, Snipped Green Greens, Crispy Garlic, Sauce Dianne

\$155

Pan Roasted Free Range Chicken & Braised Boneless Short Rib

Sour Cream & Chive Mashed Potatoes, Broccolini, Blistered Tomato, Braising Jus

\$140

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

Dinner Buffets

Plated Dinner

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Plated Dinner (Cont.)

(50 person minimum)

Plated dinners are served with dinner rolls, butter, water, lemonade, iced tea, La Colombe coffee, and assorted hot teas. Choice of one from each category. Guests under the Modified American Plan will have a surcharge to the master account based on the menu selection. Plated Dinners are not available offsite

PLATED DESSERTS

Select one

Grand Pecan Ball

Guernsey's Vanilla Bean Ice Cream, Toasted Pecans, Fudge Sauce

Chocolate Ganache Dome

Caramel Sauce, Gold Flakes, Sea Salt

Fresh Fruit Tart

French Vanilla Custard, Raspberry Coulis

Warm Michigan Cherry Cobbler

Guernsey's Vanilla Bean Ice Cream

Strawberry Shortcake

Chantilly Cream, Strawberry Sauce

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

A photograph of three children walking away from the camera on a dirt path through a lush, green forest. The path is covered in wood chips and surrounded by ferns and other foliage. Sunlight filters through the trees, creating dappled light on the ground. In the foreground, the back of a child's head and shoulders in a purple shirt is visible, looking towards the other children. A wooden bench is partially visible on the right side of the path.

Children's Menu

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Children's Dinners

\$40 per child

Kids menus are available to all children 12 and under. Children Under the Modified American Plan will have \$14 per person surcharge to the master account

STARTERS

Choose one

Fresh Fruit Cup

Caesar Salad, Croutons

Carrots, Celery, Ranch Dressing

Macaroni and Cheese

ENTRÉES

Choose one

Popcorn Chicken, Waffle Fries, Buttered Corn

Spaghetti, Tomato Sauce, Garlic Bread

Beef Sliders, Waffle Fries, Buttered Corn

Grilled Chicken Breast, Mashed Potato, Carrots

DESSERT

Choose one

Brownie Ice Cream Sundae

Strawberry Shortcake

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

Cookouts

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT



Offsite Events

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

Cookouts

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Cookouts

Lunch \$75

Dinner \$125

*Based on 60 minutes of service for lunch, 90 minutes for dinner (75 person minimum)
Guests under the Modified American Plan will have a per person surcharge for dinner of \$31 to the master account. Offsite catering events will have dray charges of \$475 per dray applied to the final billing. See your Event Manager for details on total drays needed for each event*

SOUPS AND SALADS

Lunch select two

Dinner select three

Black Angus Beef Chili, Shredded Cheddar, Sour Cream, Onion, Chives

Roasted Garden Tomato Basil Soup

Salad Nicoise

Baby Greens Salad, Shaved Breakfast Radish, Peppadew Peppers, Chevre, Balsamic Vinaigrette

Wedge Salad, Carrot, Cucumber, Tomato, Blue Cheese Dressing

Potato Salad

Classic Cole Slaw

Kale Cole Slaw with Herb Vinaigrette

Italian Pasta Salad

Amish Macaroni Salad

Charred Fresh Corn and Black Bean Salad

Heirloom Tomato & Cucumber Salad

ENTRÉES

Lunch select two + one Vegetarian/ Vegan

Dinner select three + one Vegetarian / Vegan

Beef

Grilled Black Angus Hamburgers

Smoked Beef Brisket

Quarter Pound All Beef Franks

Wood Grilled Strip Loin, Charred Pearl Onion Demi-Glace

Wood Grilled Skirt Steak, Chimichurri

Pork

Carolina Pulled Pork Shoulder

BBQ Baby Back Ribs

Memphis Dry Rub Baby Back Ribs

Smoked Kielbasa

Beer Bratwurst

Grilled Adobo Pork Loin

Poultry

BBQ Whole Chicken

Grilled Boneless Chicken Thighs

Grilled Chicken Breast

Jamaican Jerk Chicken

Smoked Turkey Breast

Fish & Shellfish

Grilled Scottish Salmon, Cured Tomato Pistou

Local Lake Trout, Lemon Oil, Fresh Herbs

Local Walleye, Brown Butter, Capers

Grilled Shrimp, Smoked Paprika, Gremolata

Steamed Clams and Mussels, White Wine, Garlic

Half Maine Lobsters - \$10 additional

Vegan & Vegetarian

Vegetable Burgers

Plant Based Hot Dogs

Beyond Beef Burgers

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

Cookouts

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Cookouts (Cont.)

Lunch \$75

Dinner \$125

Based on 60 minutes of service for lunch, 90 minutes for dinner (75 person minimum)

Guests under the Modified American Plan will have a per person surcharge for dinner of \$31 to the master account. Offsite catering events will have dray charges of \$475 per dray applied to the final billing. See your Event Manager for details on total drays needed for each event

STARCH

Select one

Herb Roasted Red Potatoes

Fingerling Potato Lyonnaise

Wild Rice Pilaf

Candied Sweet Potatoes

Smoked Gouda Mac & Cheese

Baked Beans

Potato-Gruyere Gratin

VEGETABLES

Select one

Asparagus with
Sherry Vinaigrette

Corn on the Cob

Grilled Zucchini with Basil Pesto

Summer Squash,
Charred Red Onion

Grilled Heirloom
Carrots and Broccolini

Buttered Green Beans

Roasted Cauliflower

Braised Collard Greens

DESSERTS

Lunch select two

Dinner select three

Banana Pudding

Chocolate Mousse Pie

Michigan Cherry Cobbler

Apple Pie

Ice Box Cake

Fresh Fruit Tarts

Strawberry Shortcake

French Vanilla Cheesecake, Strawberry Sauce

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT



Full Bar Packages

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Full Bar Packages

All prices are per person. Some items may need to be substituted due to supply issues. Special order items are available but need to be submitted to your Event Manager 30 days prior to the event to check on inventory and may affect your per person pricing based on the item requested.

PREMIUM CLASSIC

1 hour: \$42

2 hours: \$60

3 hours: \$78

Additional Hours after 3 Hours: \$18

Johnnie Walker Red

Canadian Club

Belvedere

Tito's (GF)

Tanqueray

Bacardi

Old Forester

Triple Sec

Sauza Silver

Grand Hotel Cabernet Sauvignon

Grand Hotel Chardonnay

Grand Riesling

Grand Hotel Sparkling

Bud Light

Stella Artois

Grand Hotel Big Porch Ale

Heineken Zero

Cranberry Juice, Orange Juice, Horseradish Bloody Mary Mix, Sweet & Sour Mix, Assorted Pepsi Products, Club Soda, Tonic Water, and Grand Hotel Bottled Water

PREMIUM NOUVEAU

1 hour: \$42

2 hours: \$60

3 hours: \$78

Additional Hours after 3 Hours: \$18

The Dalmore 12 Year

Crown Royal

Belvedere

Tito's (GF)

Bombay Sapphire

Flor de Cana (4Yr)

Four Rose's Small Batch

Triple Sec

Espolon Blanco

Grand Hotel Cabernet Sauvignon

Grand Hotel Chardonnay

Grand Riesling

Grand Hotel Sparkling

Bud Light

Stella Artois

Grand Hotel Big Porch Ale

Heineken Zero

Cranberry Juice, Orange Juice, Horseradish Bloody Mary Mix, Sweet & Sour Mix, Assorted Pepsi Products, Club Soda, Tonic Water, and Grand Hotel Bottled Water

TOP SHELF

1 hour: \$58

2 hours: \$79

3 hours: \$100

Additional Hours after 3 Hours: \$21

Macallan 12 Year

Crown Royal Reserve

Stoli Elit

Tito's (GF)

Highclere Castle

Diplomatico Reserva

Woodford Reserve

Grand Marnier

Patron Silver

1887 Grand Bourbon or Rye

The Calling Cabernet

The Calling Chardonnay

Lanson Black Label Brut

Bell's Oberon or Two Hearted

Stella Artois

Grand Hotel Big Porch Ale

Heineken Zero

Cranberry Juice, Orange Juice, Horseradish Bloody Mary Mix, Sweet & Sour Mix, Assorted Pepsi Products, Club Soda, Tonic Water, and Grand Hotel Bottled Water

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BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Full Bar Packages (Cont.)

BEER, WINE & CHAMPAGNE

1 hour: \$30

2 hours: \$44

3 hours: \$59

Additional Hours after 3 Hours: \$14

Grand Hotel Red

Grand Hotel White

Grand Hotel Riesling

Grand Hotel Sparkling

Bud Light

Stella Artois

Grand Hotel Big Porch Ale

Heinken Zero

Bell's Oberon & Two Hearted

Assorted Pepsi Products, Club Soda, Tonic Water,
and Grand Hotel Bottled Water

CORDIAL

1 hour: \$42

2 hours: \$56

3 hours: \$70

Additional Hours after 3 Hours: \$14

Amaretto

B&B Bénédicte D.O.M

Drambuie

Frangelico

Grand Marnier

Kahlua

Bailey's Irish Cream

Romana Sambucca

Courvoisier VS

Coffee and Decaffeinated Coffee

Quinta De La Rosa Port

Assorted Pepsi Products, Club Soda, Tonic Water,
and Grand Hotel Bottled Water

All prices are subject to 23% taxable service fee and 6% Michigan Sales Tax. All menu items and prices are subject to availability and market price adjustment. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Grand Hotel Label Wines



BREAKFAST

COFFEE & REFRESHMENT BREAKS

LUNCH

HORS D'OEUVRES

DINNER

CHILDREN'S DINNERS

OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Grand Hotel Label Wines

Our Grand Hotel Label wines are specially procured each year from Trinchero Family Vineyards of California and other producers by Grand Hotel's Master Sommelier, to pair with any menu item and satisfy any palate.

Grand Hotel Cabernet Sauvignon

\$79 per bottle

Grand Hotel Chardonnay

\$79 per bottle

Grand Hotel Sauvignon Blanc

\$79 per bottle

Grand Hotel Pinot Noir

\$79 per bottle

Grand Hotel Barbera

\$79 per bottle

**Grand Hotel Semi-Dry Riesling,
Chateau Grand Traverse**

\$79 per bottle

**Grand Hotel Blanc de Noirs Sparkling,
L. Mawby Winery**

\$79 per bottle

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2014

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HORS D'OEUVRES

DINNER

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OFFSITE EVENTS

FULL BAR PACKAGES

GRAND HOTEL LABEL WINES

INFORMATION

CONTACT

Information



- BREAKFAST
- COFFEE & REFRESHMENT BREAKS
- LUNCH
- HORS D'OEUVRES
- DINNER
- CHILDREN'S DINNERS
- OFFSITE EVENTS
- FULL BAR PACKAGES
- GRAND HOTEL LABEL WINES
- INFORMATION**
- CONTACT

Receptions

There is a delivery charge for all off premise receptions based on the number of persons and supplies needed for the reception in the amount of \$475 per dray. Please ask your Event Manager for details.

Hospitality Suites

Grand Hotel will be pleased to arrange for private receptions in any of the Hotel's luxuriously appointed suites, some with private balconies overlooking the Straits of Mackinac. In-suite events can include anything from a one-hour reception, staffed with appropriate number of bartenders and waiters, to a hospitality-suite set-up for the entire length of your stay.

For receptions in a suite, you can utilize the package bar pricing or do a consumption bar where you would be charged for the drinks served. For a consumption bar a \$300 per hour bartender fee, \$100 cocktail waiter labor fee and \$400 set up fee will be charged per function.

For hospitality suites, Grand Hotel will provide unopened bottles of liquor, and will charge on consumption, only for the bottles opened. Unopened bottles can be returned for a full credit. In addition, there is a \$300 set-up fee, per day, to set up and maintain the hospitality suite.

Due to space constraints in each suite, there is a limited amount of hors d'oeuvres we can provide you for a reception, your Event Manager can assist you with what could be accommodated in the space. In addition to the extensive menu available, your Event Manager can also provide to you Grand Hotel's award-winning wine list, which includes a full listing of wines, imported and domestic beers, liquors and cordials.

Your event manager can arrange for all your hospitality suite needs. Please ask for assistance.

Cash Bars, and Consumption Bars

Grand Hotel can assist with a cash or consumption premium bar in a private area when either individuals or the group will be paying for the beverages on a per drink cost. In addition to the per drink price, there is a fee of \$400 per bar (1 bar for every 100 persons). This fee includes appropriate bar set-up and teardown. Per drink prices are extra and available upon request. Bartender fees are \$300 per hour. Cashier fees are \$100 per hour and server fees are \$100 per hour. Please ask your event manager for details.





GET IN TOUCH WITH OUR TEAM

sales@grandhotel.com

OR VISIT US AT

www.grandhotel.com

f [/grandhotelmichigan](https://www.facebook.com/grandhotelmichigan)

t [/grandhotelMI](https://twitter.com/grandhotelMI)

GRAND HOTEL

286 Grand Ave, Mackinac Island,
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