



## BANQUET OPTIONS

**3 Food Categories - \$24 Per Person**  
**4 Food Categories - \$26 Per Person**  
**5 food Categories - \$28 Per Person**  
Soda, ice tea, and coffee included.

### STARTERS

#### Chips & Dip

sweet onion dip w/ house made chips

#### Farm Fresh Vegetables

w/ miso ranch dipping sauce V+

#### Soft Pretzels

w/ pub cheese dipping sauce

### MAINS *Pick 1*

#### Pasta Bar

traditional beef mostaccioli, garden vegetable primavera, served with hot rolls

#### Taco Bar *pick 1 type*

carnita, pulled chicken, steak, or veggie with refried beans, salsa, rice, smashed avocado, served with tortilla chips & salsa

#### Slider Bar *pick 2 types*

custom beef, fried chicken, pulled pork, or mushroom & goat cheese, served with house made chips

#### Korean BBQ Bar *pick 1 meat*

korean fried chicken or chipotle hoisin pork baby back ribs, BBQ Korean cauliflower wings, kimchi, rice, pickled slaw

#### Vegan Option

please ask for more details

### APPETIZERS

#### Bacon Wrapped Shrimp Skewers

#### Bar Wings

naked, house BBQ, honey mustard or chili lime GFR

#### Chicken Tenders

w/ BBQ & miso ranch dipping sauces

#### Veggie Fried Rice

broccolini, carrots, snap peas, water chestnuts, peppers, nappa cabbage, raddish

#### Korean BBQ Cauliflower Wings

house kimchi, black sesame seeds, sticky rice V+ GF

#### Mini Shrimp Eggs Rolls

w/ mandarin salsa

### SALADS *Pick 1*

#### BC Caesar

romaine, bok choy, nappa cabbage, parmesan, garlic crouton, smoked caesar dressing

#### Michigan Standard

honey crisp apple, tart dried cherries, red onion, crumbled blue cheese, bacon, cherry vinaigrette GF

#### Thai Salad

nappa cabbage, snap peas, carrot, quinoa, green onion, broccoli, cashews, ginger dressing GF V+

### BAR

*Straight tab for any type of spirit service you would like. We can also provide drink tickets or custom bar packages.*

### DESSERT

#### Rays Ice Cream

\$3.00 per person

#### Fresh Fruit Platter

\$4.50 per person

#### Jumbo Chocolate Chip Cookies & Milk

\$4.00 per person

#### Sundae Bar

Rays vanilla, chocolate, strawberry ice-cream served with several self-serve toppings, whipped cream, cherries and salted chocolate caramel sauce / \$5.00 per person

*\*\*Bring your own dessert fee \$40 – we will provide cutting, plates, napkins, forks and knives*

### SIDES & VEGGIES

#### Brussel Sprouts

honey & lemon glaze VR GFR

#### Grilled Broccolini

VR GFR

#### Roasted Root Vegetables

chef's selection

*20% gratuity and 6% sales tax is added to entire food and beverage check.*



## EVENT APPETIZERS

### COLD

**Loaded Deviled Eggs**  
w/bacon, cheese & chives

**\$3.00 PER PERSON**

**Sweet Onion Dip**  
w/ house made chips

**\$3.00 PER PERSON**

**Farm Fresh Vegetable Crudité**  
w/house made miso ranch

**\$4.50 PER PERSON**

**Antipasto Skewers**  
w/salami, roasted peppers, olives, artichoke & mozzarella

**\$4.00 PER PERSON**

**Assorted Cheese Platter**  
w/crackers /

**\$4.50 PER PERSON**

### HOT

**Bar Wings**  
house BBQ w/ house made miso ranch GFR

**\$2.50 PER PIECE**

**Sliders**  
signature beef, caramelized onion, pickles, white cheddar

**\$3.75 PER PIECE**

**Fried Chicken Sliders**  
romaine, garlic aioli

**\$3.75 PER PIECE**

**Mushroom Slider**  
goat cheese, roasted red pepper, arugula

**\$3.75 PER PIECE**

**Chicken Tenders**  
w/ house BBQ, honey mustard, miso ranch

**\$3.50 PER PERSON**

**Fried Brussels Sprouts**  
w/ honey lemon glaze GFR VR

**\$3.50 PER PERSON**

**Soft Pretzels**  
w/ pub cheese dipping sauce

**\$3.50 PER PERSON**

**BBQ Korean Cauliflower Wings**  
w/ house kimchi & sticky rice V+ GF

**\$4.00 PER PERSON**

**Shrimp Egg Rolls**  
w/ mandarin salsa

**\$4.50 PER PERSON**

**Bacon Wrapped Shrimp Skewers**

**\$4.50 PER PERSON**



## BRUNCH PACKAGES

**3 Food Categories - \$22 Per Person**

**4 Food Categories - \$24 Per Person**

**5 Food Categories - \$27 Per Person**

All Brunch Packages include coffee service, soda and juices

### MORNING FAVES *Pick 1*

#### Yogurt & Granola

**Fruit or Cheese Board**  
chef's selection

#### Bagels & Cream Cheese

### SANDWICHES *Pick 1*

\*\* served with house made chips

#### Sliders *pick 2 types*

ham & white cheddar, custom ground beef blend & cheese, fried chicken, portabella mushroom & red pepper w/ goat cheese, spinach, parmesan & arugula

#### Classic Chicken Salad

served on fresh baked croissant w/ lettuce, tomato, havarti, grapes, cherries & walnuts

### EGGS *Pick 1*

\*\* all served with side of bacon

#### Smoked Chicken Hash

smoked chicken, sweet potatoes, caramelized onion, celery, poached egg

#### Scrambled Eggs, Breakfast Potatoes

#### Vegetarian Scramble

spinach, fresh tomato, wild mushrooms, caramelized onions, goat cheese

#### Vegan Option

ask for more details

### SWEETS *Pick 1*

\*\* both come with a side of bacon

#### Buttermilk Pancakes

regular, blueberry, chocolate or banana

#### Common Toast

custard dipped challah, maple syrup & powdered sugar

### BAR

*straight tab for any type of spirit service you would like. We can also provide drink tickets or custom bar packages.*

### CROPS & GREENS *Pick 1*

#### BC Caesar

romaine, bok choy, nappa cabbage, parmesan, garlic crouton, smoked caesar dressing

#### Michigan Standard

honey crisp apple, tart dried cherries, red onion, crumbled blue cheese, bacon, cherry vinaigrette GF

**Roasted Beet & Pear Salad** beet root, poached pears, arugula, goat cheese, candied pecans, apple cider vinaigrette GF

### DESSERT

#### Rays Ice Cream

\$3.00 per person

#### Fresh Fruit Platter

\$4.50 per person

#### Jumbo Chocolate Chip Cookies & Milk

\$4.00 per person

#### Sundae Bar

Rays vanilla, chocolate, strawberry ice-cream served with several self-serve toppings, whipped cream, cherries and salted chocolate caramel sauce \$5.00 per person

\*\*Bring your own dessert fee \$40  
- we will provide cutting, plates, napkins, forks and knives

20% gratuity and 6% sales tax is added to entire food and beverage check.