



## Reception Enhancements

### Butler Passed Hors D'oeuvres – One Hour Choice of Three

Mushroom Caps with Sausage Stuffing  
Mushroom Caps with Spicy Crab Stuffing  
Cilantro Lime Mango Chicken in Phyllo Cups  
Basil Bruschetta on Garlic Crostini  
Ham and Swiss with Spicy Mustard Pinwheels  
Roast Beef and Onion Jam Pinwheels  
Sesame Ginger Chicken Strips  
Thai Beef Peanut Satay  
Thai Chicken Peanut Satay  
Antipasto Skewers  
Vegetable Samosas  
Crab Rangoons

### International and Domestic Cheese and Cracker Display

### Fresh Garden Crudite Display

With Assorted Dips

### Fruit Display

## Wedding Dinner Buffet

### Includes:

Seasonal Greens  
with Assorted Toppings and Dressing  
  
Fresh Baked Bread and Whipped Butter  
Coffee and Tea Service  
Chef Selection of Appropriate  
Starch and Vegetable

### Starters

#### (Choose Two)

Cilantro Lime Healthy Slaw  
Asian Salad  
Creamy Potato & Egg Salad  
Tomato and Cucumber Salad  
Three Bean Salad  
Mediterranean Potato Salad  
Chick Pea and Chorizo Salad  
Green Beans and Apple Smoked Bacon Salad

**A service charge of 10%, administrative fee of 12% and state tax of 6% will be added to the above prices.**



Wedding Dinner Buffet Options Continued:

## Entrée's

### **Penne Vodka**

With Green Peas and Grilled Garlic Bread

### **Basil & Garlic Crusted Farm Raised Salmon**

With Tomato Butter Sauce

### **Beer Braised Top Round**

With Aromatic Vegetables

### **Breaded Chicken Breast**

With Spicy Tomato Sauce

### **Vegetarian Baked Ziti**

With Tomatoes, Parmesan Cheese, Fresh Herbs, Artichokes and Baby Spinach

### **Baked Tilapia**

With Panko Chive and Asiago Crust, Drizzled with Tomato Caper Beurre Blanc

### **Herb Roasted Pork Loin**

With Tomato Jam and Charred Button Mushrooms

### **Chicken Piccata**

Sautéed Chicken Breast, with Lemon Caper Butter Sauce

### **Two Entrée Buffet**

### **Three Entrée Buffet**

## Supplemental Offerings

### **Fresh Tomato & Mozzarella Salad**

With Fresh Basil, Extra Virgin Olive Oil and Balsamic Syrup

### **Cajun Shrimp Slaw with Fried Shallots**

### **Grilled Chicken and Citrus Fennel Salad**

### **Beef Tenderloin**

With Pearl Onion Port Wine Sauce and Crisp Vidalia Onions

### **Herb Garlic Roasted Boneless Rib Eye Loin**

With Red Wine Sauce and Crisp Match Stick Potatoes

### **Shrimp Scampi with Linguine**

With Parmesan Cheese and Garlic Bread

### **Thai Red Curry Chicken**

With Eggplant, Green Peas, Carrots, Potatoes and Peppers

**A service charge of 10%, administrative fee of 12% and state tax of 6% will be added to the above prices.**



## Plated Dinner Options

### Dinners Include:

#### H House Salad

Seasonal Greens  
with Julienne Vegetables, Tomatoes, Cucumber,  
Kalamata Olives, and Balsamic Vinaigrette

Fresh Baked Bread and Whipped Butter  
Coffee and Tea Service  
Chef Selection of Appropriate  
Starch and Vegetable

### First Course

(Upgrade Your House Salad -Choose One)

#### Greek Salad

Romaine, Kalamata Olives, Tomatoes, Bell Peppers, Red Onions,  
Feta Cheese, Lemon Oregano Caper Vinaigrette

#### Local Salad

Crisp Greens with Dried Traverse City Cherries, Tomatoes,  
Cucumber, Apples, Pine Nuts, Raspberry Mustard Vinaigrette

#### Traditional Caesar Salad

Crisp Romaine, Garlic Croutons,  
Parmesan Cheese, Creamy Caesar Dressing

#### Traditional Shrimp Salad

Tender Cooked Shrimp with Cocktail Sauce and Lemon Wedge

### Second Course

(Choose Two)

#### Grilled Chicken Breast

Wild Mushroom Red Wine Sauce

#### Bolognese over Penne Pasta

Served with Garlic Bread

#### Pan Seared Farm Raised Salmon

Avocado Wasabi Puree

#### Breaded Pork Medallion

Tonkatsu Sauce

#### Deviled Crusted Pork Chop

Shallot Red Wine Sauce

**A service charge of 10%, administrative fee of 12% and state tax of 6% will be added to the above prices.**



**Plated Dinner Options Continued:**

**Chicken Penne Primavera**

Extra Virgin Olive Oil and Garlic Bread

**8 oz Grilled New York Strip Steak**

Red Wine Sauce and Fried Tabasco Onions

**Grilled Chicken Gnocchi**

Italian Sausage, Roasted Peppers and Tomato Confit

**8 oz Blackened Rib Eye Steak**

Pearl Onion Demi

**Oven Roasted Statler Chicken Breast**

with Champagne Sauce

**7 oz Horseradish Crusted Salmon**

with Tomato Caper Beurre Blanc

**Pecan Crusted Cod**

with Green Pepper Beurre Blanc

**5 oz Petit Filet Mignon**

**Sautéed Jumbo Shrimp Scampi**

Over Linguine

**5 oz Petit Filet Mignon and 5 oz Salmon**

With Mushroom Ragout and Lemon Chive Beurre Blanc

**10 oz Statler Chicken Breast and 5 oz Filet Mignon**

**Third Entrée Surcharge**

**\$7/per person**

**Vegetarian Choices Available on Request**

**Selections due 72 hours in advance**

**A service charge of 10%, administrative fee of 12% and state tax of 6% will be added to the above prices.**



## After Glow Offerings

(Available For 90 Minutes)

### House Made Pizza (12")

Delicious, Fresh, Homemade Pizza from the H Kitchen

Two Cheese  
Vegetable  
Pepperoni  
Sausage

### Candy Station

Assorted Candies to Include: Gummy Bears, Malted Milk Balls, Plain M&Ms, Jelly Beans, Dessert Pastels, Chocolate Caramels and Orange Sugar Slices

### Viennese Table – Tier One

Vanilla Napoleon  
Strawberry Shortcake Petit Fours  
Mocha Petit Fours  
Brownies  
New York Cheesecake Bites  
Chocolate Chip Cookies

### Viennese Table -Tier Two

Caramelized Cream Puffs  
Raspberry Tartlets  
Brownie Cheesecake Bars  
Chocolate Mousse Petit Fours  
Chocolate Cognac Biscotti  
Seasonal Macaroons

A service charge of 10%, administrative fee of 12% and state tax of 6% will be added to the above prices.



## Wedding Cake Menu

### Sponge Cake Flavor Choices:

Vanilla Sponge  
Chocolate Sponge  
Almond Sponge

### Filling Flavor Choices:

Chocolate Mousse  
White Chocolate Mousse  
Cappuccino Mousse  
Strawberry Shortcake  
Vanilla Cream

Fresh fruit filling - additional charge of \$1.00 per person

### Cake Pricing

(Round cakes only)

#### 6" cake serves 16

\$55  
\$65 with rolled fondant

#### 8" cake serves 30

\$105  
\$120 with rolled fondant

#### 10" cake serves 40

\$140  
\$160 with rolled fondant

#### 12" cake serves 50-60

\$190  
\$220 with rolled fondant

#### 14" serves 70-80

\$262  
\$300 with rolled fondant

All cakes are 4" tall and come standard with Butter Cream Icing, unless fondant is requested.

Tiered cake options are available and subject to the prices above.

**A service charge of 10%, administrative fee of 12% and state tax of 6% will be added to the above prices.**