

## **Breakfast Buffet Selections**

For Groups of 25 or more

### **Sunrise**

Cascade of freshly baked muffins, sliced fruit, scrambled eggs and scallion hash browns served with French toast and bacon *or* sausage. Freshly brewed coffee, hot herbal tea and assorted juices complement your breakfast

\$9.75

### **Daybreak**

Chef's special breakfast casserole made with scrambled egg, diced potatoes, roasted red pepper, onion, bacon, and cheese; served with an assortment of freshly baked muffins, sliced fruits, freshly brewed coffee, hot herbal tea and juices

\$9.50

### **New Dawn**

Eye opening spread of sliced fresh fruit, scrambled eggs, American fried potatoes, assorted muffins and a choice of bacon *or* sausage, served with freshly brewed coffee, hot herbal tea and juices

\$8.50

### **Great Start**

Selection of granola, yogurt, muffins, hard boiled eggs, and fresh sliced fruit.  
Served with freshly brewed coffee, hot tea, milk and juices

\$7.25

### **Deluxe Continental Breakfast**

Cascade of freshly baked pastries, rolls, bagels or muffins served with an abundance of sliced fruits, freshly brewed coffee, hot tea and assorted juices

\$7.00

Please add 18% service charge and 6% state sales tax to all food and beverage items

## Plated Breakfast Selections

### Northern Eggs

Scrambled eggs folded with cream cheese and fresh dill served with seasoned hashbrowns and Canadian bacon  
\$7.25

### Morning Glory

Cinnamon swirl French toast served with whipped butter, syrup and a *choice* of bacon, sausage or ham. Fresh fruit cup, assorted juices, freshly brewed coffee and hot herbal teas complete your breakfast  
\$7.75

### Breakfast Monte Cristo

Scrambled eggs, thin sliced Canadian bacon, bacon Swiss and Cheddar cheese between grilled sourdough bread. Served with a side of fresh fruit, country hash browns, assorted juices, freshly brewed coffee and hot herbal teas  
\$7.00

### Fresh Fruit Parfait

Layers of low fat vanilla yogurt, assorted fresh berries, and granola served with croissants and assorted preserves. Served with assorted juices, freshly brewed coffee and hot herbal teas  
\$6.50

## Refreshment Breaks

### Delicious & Nutritious

Refreshing pick-me-up including assorted low fat yogurts, sliced fresh fruit, peanut buttered celery sticks, and healthy trail mix of raw almonds, dried fruits and sunflower seeds. Served with chilled bottled juices, soft drinks and bottled water

\$4.50

### Southwestern Border

Salty and sweet flavors of the Southwest! Layered Diablo dip served with tortilla chips, seasoned "fried" chick peas, and cinnamon-sugar coated churros. Served with chilled bottled juices, soft drinks and bottled water

\$4.25

### Bread Basket

Variety of fresh baked muffins and fruit breads accompanied with flavored butters and served with freshly brewed coffee, hot tea and assorted juices

\$4.25

### Sweet Sensation

Plethora of homemade giant cookies served with freshly brewed coffee, hot tea and soft drinks

\$3.75

### Thirst Quenchers

Variety of beverages including freshly brewed coffee, hot tea and an assortment of lemonade, iced tea, soft drinks and bottled water

\$2

### \*Build your own Break\*

Soft Pretzels with dippers \$1.50  
Cheese & Crackers \$2.25  
Diablo Taco Dip and Chips \$2  
Pita Chips & Hummus \$1.75  
Tortilla Chips & salsa \$1.25  
Chex Mix \$.75  
Gourmet Mixed Nuts \$1

Assorted low fat yogurts \$1.50  
Whole Fresh Fruit \$.75  
Sliced Fresh Fruit \$1.75  
Mini Caramel Rice Cakes \$.75  
Cookies & Bars \$1.75  
Chocolate Dipped Pretzel Rods \$1.25  
Sweet n Salty Trail Mix \$.75

Please add 18% service charge and 6% state sales tax to all food and beverage items

## **Beverages**

### **Hot Beverages**

Freshly brewed regular and decaffeinated coffee and hot herbal teas  
\$1.50

### **Cold Beverages**

Iced Tea, assorted cans of soda, bottled water and bottled juices  
\$1.75

### **Gourmet Coffee Bar**

An assortment of flavored coffees and syrups, flavored creamers, whipped cream,  
shaved chocolate, cinnamon and biscotti  
\$2.75

### **Punch Bowl**

Punch only - \$1.50  
Punch with premium nuts and mints - \$2

### **Sparkling White Grape Juice**

(approximately six glasses per bottle)  
\$11 per bottle

## **Themed Luncheon Buffets**

For groups of 25 or more  
Includes beverages, cookies, or bars

\$13.75 Each

### **Caribbean Island Buffet**

Florida Slaw  
Sweet & Zesty Baby Back Ribs  
Hot Raspberry Chicken  
Lime Coconut Red Snapper  
Curry Roasted Potatoes  
Caribbean Corn and Peas  
Sea Salted Rolls

### **Latin Buffet**

Moroccan Green Salad with creamy dressing  
Melon and Mint Fruit Salad  
Grilled Chicken with Chipotle Mayo  
Tequila Lime Pepper Steak  
Mango Pork loin  
Rice with Roasted Black Beans  
Vegetable Medley

### **Asian Buffet**

Napa Cabbage Salad with Oriental Dressing  
Ginger Fruit Salad  
Steamed Rice  
Rice Noodle Vegetable Stir-fry  
Thai Sesame Pork  
Sweet & Sour Chicken

## **Luncheon Buffets**

For groups of 15 or more  
Includes beverages  
cookies or bars

### **Prince Picnic**

Potato salad, vegetable slaw and seedless watermelon along with BBQ Chicken, grilled hamburgers with the fixings, baked beans and root chips.

\$12.25

### **Deli Delight**

Three of our Chef's specialty salads and a tureen of homemade soup followed with chips, bakery fresh breads and rolls, trays of natural cheeses and premium deli meats.

\$10.75

### **Gourmet Pizza**

A selection of the Chef's traditional and gourmet pizzas accompanied by fresh fruit salad, a bowl of Caesar salad and sour dough garlic bread

\$10.75

### **Big Sandwich**

Three of our Chef's specialty salads and a tureen of homemade soup followed with chips and two varieties of the Chef's special gourmet sandwiches

\$11

### **Deluxe Soup and Salad Bar**

Two of our Chef's specialty side salads, Garden Greens along with various fixings, assorted dressings, two homemade soups and complete with bread and rolls

\$10

Please add 18% service charge and 6% state sales tax to all food and beverage items

## **Lunch Salads**

Served with bakery fresh rolls and beverages  
Add soup du jour to any selection \$1.25

### **Tarragon Turkey Salad**

Turkey tenderloin medallions encrusted with tarragon and parmesan cheese served on fresh leaves of romaine, Roma tomatoes and home made croutons served with a peppercorn parmesan dressing.  
\$10

### **Ahi Tuna Nicoise Salad**

Perfectly grilled Ahi Tuna, marinated vegetables, hard boiled eggs, and Nicoise olives on a bed of fresh romaine lettuce and curly endive seasoned with Lemon Herb vinaigrette  
\$11.50

### **Empire Salad**

This Pan-Asian salad reflects regional flavors of rice noodles, peanuts, green beans, Napa cabbage, red onions and cucumber, tied together with a Lime Ginger dressing  
Grilled Chicken \$9.75  
Grilled Steak \$10.50

### **Caesar Salad**

Garden fresh romaine lettuce tossed with Pecorino Romano cheese, grape tomatoes, red onion bound together with Caesar dressing  
Grilled chicken \$9.50  
Grilled salmon \$11.50

## **Cold Sandwiches**

Served with side salad, chips and beverages

Add soup du jour to any selection \$1.25

Offer ½ sandwich plus soup du jour or house salad for the same price.

## **Bavarian Pretzel Roast Beef**

Lean roast beef sliced thin piled high and topped with a caper vegetable cream cheese served on a traditional Bavarian pretzel roll and finished with fresh leaf lettuce and tomatoes

\$9.75

## **Wetland Turkey Wrap**

Stacked sliced turkey breast, leaf lettuce, sliced tomatoes, and Swiss cheese, seasoned with mango chutney and wrapped in an Italian flat bread wrap

\$9.25

## **Beltline Club**

Generous portions of deli ham, smoked turkey, crispy bacon, sliced tomatoes, lettuce, two cheeses and roasted red pepper mayonnaise, served on foccaccia

\$9.50

## **Garden Vegetable Pita Wrap**

Whole wheat pita wrapped with fresh romaine lettuce, Italian white cheddar cheese, tomatoes, roasted red peppers, hummus, cucumbers, sautéed zucchini, summer squash and mushrooms

\$8.50

## **Hot Sandwiches**

Served with a hot side dish, chips and beverages

Add soup du jour to any selection \$1.25

Offer ½ sandwich plus soup du jour or house salad for the same price.

### **Cuban Pork Sandwich**

Shaved slow roasted pepper pork loin, jerk-seasoned coleslaw and smoked provolone cheese set between grilled rosemary focaccia bread

\$10.75

### **Southwest Chicken Wrap**

Pepper seasoned chicken, crumbled blue cheese, diced pineapple, shredded lettuce and a creamy cilantro dressing, wrapped neatly in a Chipotle lime tortilla

\$9.50

### **New Tradition Turkey Reuben**

Sliced smoked turkey breast, tangy coleslaw, and melted Swiss cheese served on thick sliced swirled rye bread

\$9

### **Mini Combo Sliders**

One beef and one turkey mini slider sandwich served with dipping sauces of Caribbean 1000 island and chipotle ranch

\$9.75

### **Gilled Open-Face Eggplant Pesto Bruschetta**

Melted smoked Provolone cheese blankets grilled eggplant topped with tomato bruschetta served open faced on pesto grilled focaccia bread

\$8.75

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## **Luncheon Entrées**

All entrées come with our special house salad, bakery fresh rolls, Chef's fresh vegetables and assorted beverages.  
Add soup du jour to any selection \$1.25

### **Asian Flat Iron Beef**

A perfectly marinated and grilled flat iron steak sliced thin over sweet Asian slaw served with roasted sweet potatoes  
\$12.50

### **Moroccan Pork Loin**

Tender Moroccan marinated pork loin seasoned with dried apricot and crystallized ginger sauce and served with polenta stuffing  
\$10.75

### **Mango Glazed Turkey Tenderloin**

Roasted Turkey tenderloin seasoned with a mango glaze served with roasted sweet potatoes topped with goat cheese  
\$10.75

### **Bruschetta Chicken**

Rustic Italian grilled chicken breast topped with Balsamic marinated tomatoes, basil and parmesan accompanied by flavorful brown rice  
\$10.25

### **Portabella Mushroom Ravioli**

Delicate ravioli filled with a unique blend of peppers, onions, and mushrooms is drizzled with a light olive oil and lemon sauce. Garnished with arugula and roasted pine nuts gives this dish a nice earthy flavor  
\$9.50

## Cold Hors d'oeuvres Selections

Selections individually priced, (1 ½ pieces per person)

Garden fresh vegetable tray  
with dip  
\$1.75

Tortilla chips  
with Pico de Gallo \$1.25  
with Diablo Taco Dip \$2

Fresh fruit display with  
yogurt dip  
\$2

Cheese ball rolled in crushed  
almonds, served with crackers  
\$2

Assorted domestic & imported cheeses  
with crackers  
\$2.25

Bruschetta with balsamic  
infused vegetables  
\$1.75

Toasted Bread Points with  
choice *or* combination of:

Assorted Pinwheels  
\$2.25

Crab Dip \$2.75  
Spinach Dip \$2  
Hummus \$1.75

Jumbo shrimp cocktail with sauce  
\$3.50

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## Hot Hors d'oeuvres

Selections individually priced, (1 ½ pieces per person)

Spinach artichoke dip with pita wedges \$2	Chicken Quesadillas \$1.75
BBQ, sweet & sour or Swedish meatballs 3 pieces per person \$2	Mini Crab cakes with citrus sour cream \$2.50
Vegetable stuffed mushrooms \$1.75	Bruschetta with balsamic infused vegetables and fresh mozzarella \$1.75
Mini Beef or Turkey Sliders \$3.50	Chicken wings BBQ or sweet & tangy \$2.25

## Carved Hors d'oeuvres

Includes mini silver dollar buns and condiments

Sliced beef tenderloin Market price
Prime rib of beef Market price
Roasted turkey breast Serves 50 \$150
Honey roasted ham Serves 50 \$150

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## Dinner Buffets

For groups of 50 or more

### Includes

Three Chef's specialty salads  
Bakery fresh rolls  
Choice of potato, rice or pasta  
Seasonal fresh vegetables  
Beverages

### Select two of the following entrées:

Spinach Stuffed Pork Loin  
Apple Marinated Pork Loin with Dried Cherry Salsa  
Buttermilk-Battered Chicken  
Mango glazed turkey tenderloin  
Raspberry Grilled Chicken  
Bruschetta Chicken  
Beef Carbonara  
Asian Flat Iron Beef  
Portobello Mushroom Ravioli  
Mojo Salmon en Croute  
Macadamia Crusted Walleye fillet  
\$19 per person

### Add a touch of elegance; have a third entrée carved at the buffet

Carved beef tenderloin  
Market price

Carved prime rib  
Market price

Carved honey ham  
\$3 per person

Carved turkey  
\$3 per person

## Dinner Selections

### Poultry

All entrées come with our special house salad, bakery fresh rolls, Chef's fresh vegetables and assorted beverages.

#### **Raspberry Grilled Chicken**

Grilled breast of chicken covered with a raspberry and diced pepper sauce served with brown basmati rice  
\$16

#### **Spring Herb Chicken**

Chicken breast stuffed with sliced sundried tomatoes, fresh spring herbs, and goat cheese wrapped with bacon served with a Dijon au jus alongside southwest roasted orzo  
\$16.50

#### **Stilton Stuffed Chicken**

Signature chicken breast stuffed with lemon Stilton cheese, lightly coated with herbed breading and complemented with a lemon butter dill sauce served on a bed of linguine  
\$16.75

#### **Turkey Filet Choron**

Char-broiled bacon wrapped turkey filet mignon ribboned with a tomato infused Béarnaise sauce and served with pesto roasted potatoes  
\$17

#### **Roasted Game Hen Currant**

Rich flavored roasted game hen seasoned with thyme, orange peel, onion, and sauced with a dried currant sauce served with caramelized sweet potatoes  
\$17.25

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## Beef

All entrées come with our special house salad, bakery fresh rolls, Chef's fresh vegetables and assorted beverages.

### **Filet Mignon**

Grilled 8-ounce filet topped with a garlic mushroom au jus served with baked layered potatoes

Market price

### **Beef Tenderloin Gorgonzola**

Sliced roast tenderloin of beef with a Gorgonzola sauce, garnished with sautéed sweet onions, and served with Yukon Gold mashed potatoes

Market price

### **Prime Rib of Beef**

Cut of prime rib rubbed with garlic, shallots and herb seasonings, slow roasted finished with a Merlot enhanced au jus and served with fingerling potatoes

\$20

### **Grilled New York Strip**

10-ounce New York strip steak specially seasoned and finished with a peppercorn sauce and served with fingerling potatoes

\$19

## Pork

All entrées come with our special house salad, bakery fresh rolls, Chef's fresh vegetables and assorted beverages.

### **Grilled Apple Pork Medallions**

Grilled marinated pork medallions topped with flame roasted apples and onions served with  
lemon garlic orzo  
\$17.25

### **Spinach and Mushroom Stuffed Pork Loin**

Spinach, wild mushrooms and onions stuffed inside a well-seasoned pork loin. Sauced with pork  
au jus and served with chutney-currried potatoes  
\$18.50

### **Michigan Pork Tenderloin**

Apple marinated pork tenderloin slices, served with a salsa made with dried Michigan cherries.  
Accompanied by three cheese au gratin potatoes  
\$19

## Fish

### **Mojo Salmon en Croute**

A wild salmon filet lightly seasoned and encased in a puff pastry  
topped with a melon, citrus and garlic puree.  
\$19

### **East Asian Halibut**

Halibut roasted with thyme and olive oil topped with five-vegetable slaw and served over miso-  
glazed sweet potatoes  
18

### **Macadamia Crusted Walleye**

Fresh walleye fillet encrusted with Macadamia nuts and topped with a lime citrus butter  
accompanied by diced red skin potatoes  
\$17.50

## Desserts

### White Chocolate Mousse

Presented in a dark chocolate cup and drizzled with raspberry reduction.

\$3.75

### Summer Berry Stack

Layers of sponge cake, assorted berries and whipped topping.

\$3.50

### Chocolate Pyramid

Dark chocolate mousse with a soft white chocolate anglise center surrounded by dark chocolate cake. Garnished with fresh berries.

\$4

### Café Bavarian Solo

Round individual cake featuring layers of mocha Bavarian crème and chocolate

mousse.

\$5

### Mango Mango Mojito

Cream puff pastry shell filled with mango pastry cream undersauced with a mojito

mango sauce

\$4

### Chocolate Truffle Cake

Chocolate ganache topped with smooth chocolate mousse and topped with dark

chocolate.

\$4

### Assorted Pies

**Traditional**- including Apple, Cherry, Peach, Blueberry

\$2.75

**Gourmet**- including Pecan, Key lime, Caramel Apple

\$3.50

### Dessert Buffets

Includes coffee and tea

### Sundae Bar

Vanilla ice cream with a wide variety of toppings, such as fresh berries, bananas, nuts, fudge, caramel, and whipped topping.

\$5.50

### Petit Dessert Assortment

A variety of finger desserts including assorted tartlets and layered cakes with an exciting array of colors, shapes, and flavors

\$6.25

Please add 18% service charge and 6% state sales tax to all food and beverage items

## Policies

### **Food & Beverage Service**

All food and beverage must be supplied by the Prince Conference Center. No food or beverage is allowed to be brought into the facility, with the exception of bakery cakes. When a cake is brought in, a service charge of \$0.50 per person is applied. In addition, no food prepared by the Prince Conference Center will be permitted to leave the premises.

### **Alcohol and Beverage**

Alcoholic beverages are not permitted on the premises. Beverages served with all meals include coffee, iced tea, lemonade and carafes of lemon water.

### **Pricing**

A service charge of 18% applies to all food and beverage. Michigan state sales tax of 6% will be added to all charges.

### **Event Requirements**

Room set up needs, menu selections and overnight accommodations should be confirmed one month prior to an event but NO LATER THAN 14 days prior. Last minute changes are subject to additional labor charges. The Prince Conference Center reserves the right to adjust reserved space if the numbers of guaranteed guests requires.

### **Multiple Entrée Selections**

To offer guests a choice of two entrees or a special diet menu, a breakdown indicating how many of each entrée is due 3 business days prior to the event along with the guaranteed number of guests. The client will be responsible for providing color-coded place cards indicating entrée selections.

### **Audio Visual & Equipment Needs**

The use of equipment owned by the Prince Conference Center, including projectors, microphones and dance floor, is incorporated in the cost of the facility fee/room rental.

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## Policies

(continued)

### **Guarantee Policy**

A guaranteed number of guests must be received three business days prior to the event. This is the minimum number for which you will be charged. The Prince Conference Center will prepare food for 5% above the designated guaranteed count for internal purposes. An increase in attendance will be accepted up to 24 business hours prior to the event. **No reduction in guarantee will be accepted less than three business days prior to the event.**

### **Tax Exempt Groups**

Any group wishing to claim tax-exempt status must provide a hard copy of their tax-exempt form upon confirming space.

### **Cancellation Policy**

Notice of cancellation must be received in person by the Prince Conference Center representative 30 days prior to the event. If less than 14 days notice is given, a charge of 50% of the projected total revenue will be assessed. If another group utilizes the space, the cancellation fee may be pro-rated or waived.

### **Liability**

Damage done to the property as a result of a group function will be at the host organization's expense. The Prince Conference Center cannot assume responsibility for the damages to, or loss of, any articles left prior to, during or following an event.

### **Deposits and Billing**

An advance deposit is required in order to confirm space. This deposit is non-refundable. Accounts are to be paid in full upon receipt of billing. An unpaid balance is subject to a finance charge.