

## À LA CARTE BEVERAGES & BREAKS

### BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment  
\$42 per gallon

Freshly Squeezed Orange, Grapefruit, Tomato and Cranberry Juice  
\$39 per gallon

Hot Chocolate, Apple Cider, Lemonade, Iced Tea and Fruit Punch  
\$32 per gallon

Espresso and Cappuccino Bar  
Flavored Italian Syrups, Shaved Chocolate, Whipped Cream and Biscotti  
\$6 each

Assorted Soft Drinks  
\$4 each

Red Bull and Sugar Free Red Bull  
\$5 each

Evian, San Pellegrino and Perrier  
\$4 each

### MORNING MUNCHIES

Sliced Banana Nut, Cherry and Zucchini Breads  
Served with Sweet Butter  
\$10 per loaf

Basket of Assorted Mini Scones  
Served with English Clotted Cream  
\$28 per dozen

Granola and Power Bars  
\$2.5 each

Assorted Biscotti  
\$24 per dozen

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## À LA CARTE BEVERAGES & BREAKS (Continued)

### AFTERNOON TREATS

Rice Krispie Treats  
\$24 per dozen

Townsend Gourmet Cookies:  
Chocolate Chip, Peanut Butter and Oatmeal Raisin  
\$30 per dozen

Townsend Gourmet Brownies:  
Double Fudge, Cream Cheese and Walnut Crunch  
\$32 per dozen

Townsend Popcorn Selection:  
Plain, Cheddar and Caramel  
\$10 per bowl

Townsend Potato Chips  
\$10 per bowl

Warm Soft Pretzels with Assorted Mustards  
\$3.5 each

Gourmet Nuts  
\$25 per bowl

Dove and Häagen-Dazs Bars  
\$4 per bar

\*Items contain or may contain undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## À LA CARTE BEVERAGES & BREAKS (Continued)

### TIME OUTS

\$10 per person

### The Cider Mill

Hot or Cold Apple Cider, Mini Doughnuts  
Assortment of Apples  
Caramel Dipping Sauce

### The Seventh Inning Stretch

Warm Soft Pretzels with Mustard, Mini Hot Dogs,  
White Cheddar Popcorn, Caramel Corn and Mixed Nuts

### Junk Food Junkie

Twizzlers, Gummy Bears, Raisinets and Miniature Candy Bars

### The Cookie Monster

Chocolate Chip, Macadamia Nut, Peanut Butter, Shortbread,  
Oatmeal Raisin and Biscotti  
Carafes of Whole, 2% and Skim Milk

### Blazing the Trails

Create your own Trail Mix  
Individual Bowls of Dry Roasted Planters Peanuts, Banana Chips,  
Mini Pretzels, Traverse City Dried Cherries, M&Ms and Semi-Sweet  
Chocolate Chips

### Crunch

Fresh Vegetables served with Ranch and Honey Mustard,  
Tri-Colored Tortilla Chips served with Spicy Salsa

### TIME OUT ENHANCEMENTS

Red Bull or Sugar Free Red Bull  
\$5 each

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## CONTINENTAL BREAKFAST

Orange Juice, Grapefruit Juice and V-8  
Townsend Blend Regular and Decaf

### **New York**

Assortment of Bagels including Plain, Sesame, Onion and Cinnamon  
Raisin  
Served with Plain, Smoked Salmon\* and Berry Flavored Cream  
Cheeses  
Sweet Butter and Preserves  
\$16 per person

### **Classic**

Freshly Baked Croissants, Fruit Danish, Assorted Muffins and Bagels  
Sweet Butter, Preserves and Cream Cheese  
Basket of Seasonal Whole Fruit  
\$18 per person

### **Deluxe**

Flaky Croissants, Fruit Danish, Assorted Muffins and Bagels  
Sweet Butter, Preserves and Cream Cheese  
Sliced Seasonal Fruits and Berries  
\$20 per person

A \$75 Service Fee for Less than twenty (20) people

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## PLATED BREAKFAST

All plated breakfast selections include:  
Breakfast Potatoes  
Freshly Baked Muffins, Fruit Danish, Pecan Rolls, Flaky Croissants and  
Bagels  
Sweet Butter, Cream Cheese and Preserves  
Orange Juice, Townsend Blend Regular and Decaf

### **The Club\***

Farm Fresh Scrambled Eggs with Chives, Griddled Bacon and  
Sausage  
\$19 per person

### **The Regency\***

Buttermilk Pancakes, Warm Vermont Maple Syrup with Sausage  
Links  
Garnished with Seasonal Mixed Berries  
\$19 per person  
(For 25ppl and under only)

### **The Birmingham\***

Two Eggs Benedict with Traditional Peameal Canadian Bacon on  
Wolferman English Muffin and Lemon Hollandaise Sauce  
\$22 per person  
(For 25ppl and under only)

### **The Scramble**

Farm Fresh Eggs, Boursin Cheese, Wild Mushrooms  
Served with Baby Arugula Salad  
\$22 per person

### **Country Style Frittata**

Farm Fresh Egg Frittata, Crisp Applewood Smoked Bacon, Colby  
Jack Cheese,  
Caramelized Onions Served with Roma Tomato Slices  
Egg White Frittata upon advance request  
\$20 per person

### **Omelets\***

\*Items contain or may contain undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Your Choice of Vegetable, Cheese or Denver Omelet  
Choice of Griddled Ham, Sausage Links or Applewood Smoked  
Bacon  
\$20 per person

\*Items contain or may contain undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **BREAKFAST BUFFET**

All Townsend Breakfast Buffets include:  
Freshly Baked Muffins, Fruit Danish, Pecan Rolls, Flaky Croissants and  
Bagels  
Sweet Butter, Cream Cheese and Preserves  
Orange Juice, Townsend Blend Regular and Decaf

Prices are for a two (2) hour Service

### **Business**

Assorted Cold Cereals, Fruit Yogurts, Sliced Seasonal Fruits and  
Berries  
Hash Brown Potatoes, Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon and Maple Link Sausage  
\$25 per person

### **Brunch**

Sliced Seasonal Fruits and Berries  
Cheese Blintzes with Fruit Sauces, Smoked Whitefish\*, Platter of  
Traditional Condiments,  
Fluffy Omelets to include Three Cheese, Vegetable and Egg White  
with Vegetables,  
Farm Fresh Scrambled Eggs  
Townsend Baked French Toast  
Hash Brown Potatoes,  
Applewood Smoked Bacon, Maple Link Sausage  
\$30 per person

### **Gourmet**

Sliced Seasonal Fruits and Berries  
Nova Lox with Sliced Tomatoes, Red Onions, Cucumber,  
Hard Boiled Eggs, Capers, Crème Fraiche, Assorted Bagels and  
Cream Cheese  
Fluffy Omelets to include Three Cheese, Vegetable and Egg White  
with Vegetables,  
Farm Fresh Scrambled Eggs  
Cheese Blintzes with Fresh Fruit Sauces,  
Griddled Belgian Waffles with Warm Vermont Maple Syrup  
Traditional Potato Pancakes with Sour Cream and Applesauce  
\$32 per person

A \$75 Service Fee for Less than twenty (20) people

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **BREAKFAST ENHANCEMENTS**

The Following Can Be Ordered To Enhance Your  
Continental and Buffet Breakfasts

### **Pancakes**

Fresh Whipped Cream, Pure Maple Syrup Whipped Butter, Toasted  
Almonds, Fresh Berries  
\$5 per person

### **Omelet**

Mushrooms, Peppers, Tomatoes, Scallions, Ham, Spinach, Onions  
Cheddar, Feta and Swiss Cheese  
\$5 per person

### **Waffles**

Fresh Whipped Cream, Warm Vermont Maple Syrup  
Whipped Butter, Toasted Almonds, Fresh Berries  
\$5 per person

### **Crème Brulee French Toast**

Fresh Whipped Cream, Warm Vermont Maple Syrup  
Whipped Butter, Toasted Almonds, Fresh Berries  
\$5 per person

Any item in the above column can become an action station  
One Chef per 50 people for Stations (\$100 per Chef)

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## BREAKFAST ENHANCEMENTS (Continued)

### **Enhancements**

Bloody Mary's, Mimosas and Belinis  
\$9 per drink

### **Mini Croissants**

Farm Fresh Scrambled Eggs and Gruyere Cheese  
\$5 per person

### **Lox**

Nova Lox or Cold Smoked Salmon Served with Sliced Red Onion,  
Tomato,  
Cucumber, Hard Boiled Eggs, Capers and Crème Fraiche  
\$6 per person

### **Oatmeal Bar**

Hot Irish Oatmeal, Brown Sugar, Raisins, Dried Cherries  
Chocolate Chips, Apple Compote, Candied Nuts  
\$6 per person

### **Assorted Breakfast Cereals**

Served with Whole, 2% and Skim Milk  
\$3.5 per person

### **Individual Yogurts**

Assorted Fruit Flavors with Granola Mix  
\$4.5 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **DELI'S**

All luncheon buffets include Warm Chocolate Chip Cookies (except the Health Nut)  
Brewed Iced Tea, Townsend Blend Regular and Decaf, and Tea Assortment

### **Express**

Soup of the Moment, Garlic French Fries  
California Wraps: Grilled Chicken, Tenderloin  
Marinated Vegetable, Egg Salad, Albacore Tuna Salad  
\$25 per person

### **Health Nut**

Tomato Gazpacho, Roasted Marinated Portobello Mushroom Salad,  
Seasonal Vegetable Couscous,  
Lettuce Wrap Sandwiches:  
Grilled Vegetables, Oven Roasted Turkey,  
Black Forest Ham  
Seasonal Fruit Salad & Angel Food Cake  
\$25 per person

### **Picnic**

Potato Salad, Warm Honey & Mint Fruit Salad  
Fresh Raw Vegetables Served with Hummus and Dill Dip  
Blackened Chicken Caesar Salad Sandwich Served on Focaccia  
Cobb Salad Sandwich Served on Baguette  
Housemade Salt & Vinegar Chips  
\$30 per person

### **Birmingham**

Soup of the Moment,  
Rugby Garden Salad with Mustard Dijon Vinaigrette,  
Creamy Dill Redskin Potato Salad,  
Minted Fruit Salad  
Assorted Sandwiches: Smoked Chicken, Caramelized Onions,  
Cranberry Walnut Bread  
Beef Tenderloin with Boursin, Red Onion on Onion Roll  
Turkey Club, Apple Wood Smoked Bacon, White Cheddar,  
Focaccia  
Accompanied with Lettuce, Tomato, Mustards and Herb Mayo  
\$32 per person

A \$75.00 Service Fee for Less than twenty (20) people

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **LUNCHEON BUFFETS**

Brewed Iced Tea, Townsend Blend Regular and Decaf, and Tea Assortment

### **Leaves and Beyond**

Soup of the Moment  
Romaine, Spring Mix & Baby Spinach, Grilled Chicken Breast,  
Poached Shrimp,  
Croutons, Blue Cheese Crumbles, Black Diamond Cheddar Cheese,  
Tomatoes, Sunflower Seeds, Kalamata Olives, Beets, Chickpeas, Red  
Onions, Hard Boiled Eggs, Traverse City Dried Cherries, Candied  
Pecans, Poached Pears  
Herb Vinaigrette, Buttermilk Ranch, Balsamic  
Assorted Cookies  
\$28 per person

### **Regency**

Soup of the Moment,  
Rugby Garden Salad  
Birmingham Salad  
Vegetarian Lasagna  
Sliced Beef Tenderloin with Wild Mushroom Sauce  
Herb Panko Crusted Chicken Breast with Pomodoro Sauce  
Grilled Atlantic Salmon with Chive Butter Sauce  
Chef's Choice of Starch and Vegetables  
Rolls and Butter  
New York Style Cheese Cake with Fruit Sauce  
\$38 per person

### **The Red, White & Blue**

New England Clam Chowder  
Barbeque Beef Brisket  
Baked Beans with Applewood Smoked Bacon  
Maryland Crab Cakes with California Avocado Remoulade  
Southern Fried Chicken with Redskin Mashed Potatoes  
Mini Corn on the Cob with Cilantro Butter  
Warm Apple Pie, Mini Pecan Tarts and Fruit Cobbler  
\$34 per person

A \$75.00 Service Fee for Less than twenty (20) people

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **TOWNSEND BROWN BAG**

Ordered for In-House Events or On the Way Out

### **American**

Choice of: Turkey and Swiss, Roast Beef and Provolone  
or Albacore Tuna Salad on a Deli Roll  
Assorted condiments on the side  
Potato Salad  
Trail Mix, Chips or Pretzels  
Whole Apple or Fruit Cup  
Townsend Bakery Cookies or Brownie  
Townsend Bottled Water  
\$18 per person

### **Vegetarian**

Marinated Grilled Vegetables, Tomato, Fresh Mozzarella and  
Spinach Lavash  
Pasta Salad with Toasted Walnuts and Baby Spinach  
Whole Apple or Fruit Cup  
Trail Mix, Chips or Pretzels  
Townsend Cookies or Brownie  
Townsend Bottled Water  
\$18 per person

### **Californian**

Cali Club on Eight Grain Bread, Turkey, Swiss,  
Applewood Smoked Bacon, Avocado Aioli & Alfalfa Sprouts  
Whole Orange or Fruit Cup  
Trail Mix, Chips or Pretzels  
Townsend Cookies or Brownie  
Townsend Bottled Water  
\$18 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **PLATED LUNCH ENTRÉES**

Luncheon entrees include Rugby Garden Salad, Seasonal Vegetables  
and French Rolls  
Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea  
Assortment

### **Chicken and Potato**

Sautéed Chicken Breast, Fingerling Potato Lyonnaise,  
Michigan Morel Sauce  
\$24 per person

### **Chicken and Dumplings**

Airline Chicken Breast, Potato Gnocchi, Velouté  
\$28 per person

### **Chicken Piccata**

Roasted Boneless Chicken Breast with Artichoke Hearts, Wild  
Mushroom Polenta  
or Roasted Garlic Whipped Potatoes, Capers and Lemon Beurre  
Blanc  
\$24 per person

### **Chicken Birmingham**

Roasted Boneless Chicken Breast stuffed with Boursin Cheese  
Florentine  
Tarragon Mushroom Sauce with Dauphioise Potatoes  
\$25 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

**Atlantic Salmon**

Pan Seared Atlantic Salmon, Warm Grain Mustard Potato Salad,  
Cider Reduction  
\$26 per person

**Baked Whitefish**

Panko Crusted Whitefish, Dill Beurre Blanc and Rice Pilaf  
\$26 per person

**PLATED LUNCH ENTRÉES (Continued)**

Luncheon entrees include Rugby Garden Salad, Seasonal Vegetables  
and French Rolls  
Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea  
Assortment

**Beef Stroganoff**

Prime Beef Tips, Homemade Pasta, Seasonal Mushrooms,  
Caramelized Pearl Onions  
Traditional Stroganoff Sauce  
\$28 per person

**Lobster Risotto**

Maine Lobster, Mascarpone Cheese, Summer Black Truffles, Green  
and White Asparagus  
\$34 per person

**Pan Seared Chilean Sea Bass**

Tomato Basil Gratin and Herb Butter Sauce, Smashed Yukon  
Potatoes  
\$32 per person

**Char-Grilled Prime Filet Mignon**

6oz. Char-Grilled Prime Filet Mignon with Cabernet Bordelaise  
Sauce, Garlic Mashed Potatoes  
\$38 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

### **Penne Pasta**

Artichoke Hearts, Roma Tomato, Roasted Sweet Garlic Caper Berries  
Fresh Basil and Roasted Pine Nuts  
\$22 per person

### **Wild Mushroom Ravioli**

Garnished with Julienne Vegetables, and Marsala Cream Sauce  
\$22 per person

### **Herb Risotto**

Portobello Mushrooms, Fresh Vegetables and Red Pepper Coulis  
\$22 per person

## **TOWNSEND SOUP & DINNER SALAD**

### **SOUPS**

Chilled Cucumber, Gazpacho or Vichyssoise

Wild Mushroom Bisque, Lobster Bisque, Michigan Potato Leek  
Tomato Basil, Lemon Chicken Tarragon, Red Pepper Bisque  
Minestrone, Broccoli, Butternut Squash  
Boston Clam Chowder  
\$8 per person

Demi-Tasse Soup Trio  
\$10 per person

Seasonal Demi-Tasse Soup Shooters  
\$28 per dozen

### **SALADS**

#### **Roma**

Organic Field Greens  
Buffalo Mozzarella, Roma Tomatoes  
Basil Oil and Aged Balsamic Vinegar  
\$9 per person

### **The Basket**

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Cracked Black Pepper Parmesan Basket, Mixed Greens, Grape  
Tomatoes,  
Crumbled Feta Cheese, Sunflower Seeds,  
Balsamic Shallot Vinaigrette  
\$9 per person

**Roasted Beet**  
Organic Field Greens  
Roasted Red and Yellow Beets  
Candied Walnuts, Goat Cheese, Grilled Red Onions White Balsamic  
Vinaigrette  
\$8 per person

**Classic Caesar**  
Chilled Romaine  
Tossed with Seasoned Croutons  
Anchovies, Aged Parmigiano-Reggiano  
\$8 per person

## **SALADS (Continued)**

**Townsend Wedge**  
Baby Iceberg Lettuce,  
Hard Boiled Eggs, Chopped Bacon,  
Tomato Slices, Cucumbers, Thousand Island & Blue Cheese Dressing  
French Served  
\$8 per person

**Rugby Garden**  
Field Greens with Artichoke Hearts, Tomatoes  
Black Olives, Cucumbers  
Carrot Spirals, Mustard Dijon Vinaigrette  
\$8 per person

**Birmingham**  
Hydro Bibb Lettuce, Toasted Pine Nuts  
Fruits of the Season,  
Dried Michigan Cherries  
Black Diamond Cheddar  
Peach-Berry Vinaigrette  
\$9 per person

## **Michigan**

\*Items contain or may contain undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Artisanal Lettuce  
Crumbled Bleu Cheese, Toasted Walnuts  
Michigan Dried Cherries  
White Balsamic Vinaigrette  
\$8 per person

**Spinach**  
Baby Spinach, Chevre Cheese, Marcona Almonds, Florida Orange  
Segments,  
Sherry Shallots Vinaigrette  
\$9 per person

**Breath of Spring**  
Romaine Hearts, Strawberries,  
Red Onions, Pink Grapefruit Segments,  
Toasted Pine Nuts  
Honey Champagne Vinaigrette  
\$9 per person

\*Items contain or may contain undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## RECEPTION DISPLAYS

**Chilled Gulf Shrimp on Crushed Ice**  
(Market Price)

**Blue Point Oysters on the Half Shell\***  
\$40 per dozen

**Cocktail Crab Claws**  
(Market Price)

### **Raw Bar**

Chilled Gulf Shrimp  
Oysters on the Half Shell  
Chilled King Crab Legs  
Seared Tuna  
Poached Maine Lobster Tail Medallions  
Assorted Sauces  
(Market Price)

### **Smoked Salmon\***

Oak Smoked Cambridge Salmon with Grated Egg, Minced Red  
Onion, Capers, Dijon Mustard  
Dill Cream Cheese, Bagel Chips, Pumpernickel and Rye Breads  
\$225 (serves 25 people)

### **Sushi Bar\***

California Rolls, King Crab, Ahi Tuna, Yellow Tail,  
Sashimi, Shrimp, Salmon, Smoked Barbecued Eel, Wasabi, Soy and  
Pickled Ginger  
\$6 per piece

Sushi Chef \$350 per chef

Served with Cocktail, Louis Sauce, Cracked Mustard Sauce  
Fresh Wrapped Lemon Wedges  
Two (2) hour Maximum

### **Enhance your Seafood Display**

Ice Bowl \$100 each  
Ice Carving \$350 each

\*Items contain or may contain undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## RECEPTION DISPLAYS (Continued)

### **Fresh Raw Vegetables and Dips**

\$5 per person

### **Warm Maryland Crab, Artichoke and Parmesan Dip**

with Sun-Dried Tomato Baguettes

\$6 per person

### **Tuscan Table**

Assorted Italian Cold Cuts and Imported Cheeses  
Cherry Tomato, Mozzarella and Basil Skewers, Grilled Vegetables  
with Aged Balsamic Vinegar  
Roasted Peppers, Assorted Olives, Parmesan Fried Artichoke Hearts  
and Cannellini Bean Salad  
Assorted Artisan Breads and Flavored Oils  
\$12 per person

### **Mediterranean Tray**

Hummus, Tabbouleh and Baba Ghanoush, Grape Leaves with Pita  
Triangles  
\$6 per person

### **Sliced Fresh Seasonal Fruits and Berries**

\$9 per person

### **Imported and Domestic Cheese Display**

English Water Crackers and Baguettes

\$9 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## COLD TRAY PASSED HORS D'OEUVRES

### Vegetarian

Fig Bruschetta, Orange Whipped Chevre, Floral Honey, Walnut Toast \$30 per dozen

Truffled Deviled Eggs, Chives \$30 per dozen

Strawberries Stuffed with Herb Cream Cheese \$32 per dozen

Goat Cheese and Piperade Tartlet \$34 per dozen

Beet and Feta Skewers, Orange Oregano \$34 per dozen

Vegetarian Sushi Rolls with Wasabi and Pickled Ginger \$56 per dozen

### Poultry

Smoked Chicken, Maple Cream Cheese on Walnut Bread, Caramelized

Onions \$32 per dozen

Chicken Lettuce Wrap, Cashews, Cilantro, Hoisin Vinaigrette, Bibb Lettuce \$34 per dozen

### Seafood

Shrimp Canapés with Dill Cream Cheese \$34 per dozen

Tequila-Lime Grilled Shrimp with Jícama Slaw \$34 per dozen

Smoked Salmon\* Rosettes with Lemon Zest \$34 per dozen

Tuna Nicoise, Haricot Vert, Kalamata Olives, Egg, Housemade Cracker \$34 per dozen

Ahi Tuna Tartare Cornet, Soy Ginger Vinaigrette \$34 per dozen

Caviar Tostada, Lime Crème, Red Onion, Cilantro \$38 per dozen

Jumbo Shrimp Shot with Spicy Marie Rose Sauce \$52 per dozen

### Beef and Pork

Hoisin Beef Wrapped Asparagus Tips \$32 per dozen

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Beef Carpaccio Crostini with Capers, Celery, Lemon and Parmigiano-

Reggiano \$32 per dozen

Poached Pear, Julienne Prosciutto and Mascarpone \$34 per dozen

Shaved Beef Tenderloin, Cabernet Shallot Jam, Horseradish Sauce \$34 per dozen

Seared Lamb Loin, Nicoise Olive Tapenade, Peperonata, Crostini \$36 per dozen

## **HOT TRAY PASSED HORS D'OEUVRES**

### **Vegetarian**

Spanakopitas \$28 per dozen

Vegetarian Samosa with Mango Chutney \$30 per dozen

Three Cheese Quesadillas with Salsa Verde \$30 per dozen

Crisp Vegetarian Spring Rolls with Sweet and Sour Sauce \$30 per dozen

Vegetarian Empanada, Mushrooms, Leeks, White Cheddar \$30 per dozen

Flash Fried Mozzarella, Roasted Tomato Dipping Sauce \$30 per dozen

"Townsend PBJ", Cashew Butter, Seasonal Housemade Jam, Brioche \$30 per dozen

Vegetarian Pot Stickers with Dragon Sauce \$32 per dozen

Brie Cheese and Pear Beggar's Purses \$32 per dozen

Polenta Fries, Garlic Aioli \$26 per dozen

### **Poultry**

Smoked Chicken Quesadilla, Pineapple Cilantro Salsa \$32 per dozen

Chicken Saté in Peanut Garlic Marinade \$32 per dozen

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Coconut Chicken Tenders with Chipotle Orange Dipping Sauce \$34 per  
dozen

Duck Confit Spring Rolls with Hoisin Sauce \$36 per dozen

### **HOT TRAY PASSED HORS D'OEUVRES (Continued)**

#### **Seafood**

Mini Potato Pancakes, Caviar and Sour Cream \$32 per dozen

Boursin Cheese and Crab Beggar's Purses \$32 per dozen

Crab Quesadilla with Monterey Jack Cheese and Papaya Salsa \$34 per  
dozen

Blackened Shrimp and Cheddar Grits, Etouffe Sauce \$34 per dozen

Sea Scallops Wrapped in Bacon with Cayenne Butter Sauce \$38 per  
dozen

New England Crab Cakes with Rémoûlade Sauce \$36 per dozen

Coconut Shrimp and Chipotle Orange Dipping Sauce \$56 per dozen

#### **Beef, Lamb, and Pork**

Mini Kosher Beef Franks wrapped in Puff Pastry with Yellow Mustard \$30 per  
dozen

Beef Tenderloin and Jalapeño Jack Cheddar Quesadilla with Pico de  
Gallo \$32 per dozen

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Lemon Grass Beef on a Wonton Chip \$34 per dozen

Traditional Italian Meatballs, Pomodora, Grated Parmesan, Basil \$34 per dozen

Pastrami Monte Cristo, Swiss, Housemade Brioche, Raspberry Jam \$34 per dozen

Mini Reubens with Thousand Island Dressing \$36 per dozen

Kofta Lamb Skewers, Chermoula \$36 per dozen

Sweet and Sour Crispy Pork Belly Sliders \$42 per dozen

Short Rib Sliders on Grilled Brioche Buns with Horseradish Aioli \$48 per dozen

Baby New Zealand Lamb Chops\* Rosemary Balsamic Jus \$5.25 per piece

## **CARVING STATIONS**

We require one Chef Per 100 people for Stations, \$100 per Chef  
Minimum of 25 people / Two (2) hour Maximum  
Served with Appropriate Accompaniments

### **Stations**

House Made Green Tea Gravlox or Oak Smoked Cambridge  
Salmon  
Grated Egg, Minced Red Onion, Capers  
Dijon Mustard, Dill Cream Cheese, Bagel Chips, Pumpernickel and  
Rye Breads  
\$225  
Serves 25 people

Norwegian Salmon En Croûte with Spinach and Lemon Caper  
Beurre Blanc  
\$10 per person

Whole Roasted Tanglewood Farm Turkey Breast, Cranberry Relish,  
Herb Mayonnaise,  
Imported Mustards and Assorted Townsend Rolls  
\$8 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Roasted Rack of Lamb, Rosemary Jus and Apple Mint Jele  
\$5.25 per chop

Black Angus Steamship Round of Beef with au Jus, Creamy  
Horseradish Sauce  
Assorted Townsend Rolls  
\$12 per person  
Minimum of 50 people

Roasted Pork Tenderloin, English Sage and Onion Stuffing, with  
Calvados Demi  
\$9 per person

Roasted Vienna Whole Salami, Honey Mustard Glaze with Dark  
Pumpernickel Rolls  
Assorted Mustards and Chutney  
\$8 per person

Roasted Prime Rib with Traditional au Jus, Creamy Horseradish and  
Assorted Townsend Rolls  
\$14 per person  
(Minimum 25 people)

Roasted Beef Tenderloin, Wild Mushroom and Béarnaise Sauces\*  
\$14 per person

### **ACTION STATIONS WITH CHEF**

We recommend one Chef Per 100 people (\$100 per Chef)  
Minimum of 25 people  
Served with Accompaniments  
Two (2) hour Maximum

### **Stations**

#### **Broadway Deli**

Corned Beef Brisket, Tangle Wood Farms Turkey Breast  
Whole Roasted Vienna Salami carved tableside  
Served with Assorted Mini Rolls and Imported Cheese  
Horseradish, Grain Mustard, American Mustard and Chutney  
\$12 per person

#### **Wok Stir-Fry**

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Wok Stir Fry of Shrimp, Chicken, Beef, Diced Onions, Baby Corn, Tri-Colored Peppers, Bean Sprouts, Bamboo Shoots, Water Chestnuts, Mandarin Oranges, Broccoli Florets, Cashew Nuts, Fried Rice, Hoisin Sauce, Soy Sauce, Teriyaki Sauce, Olive Oil and Sesame Oil  
\$12 per person

### **Quesadilla**

Chicken and Seafood Quesadillas  
Monterey Jack and Smoked Cheddar Cheese served in Warm Flour Tortillas  
With a Trio of Salsas, Guacamole, Black Beans and Sour Cream  
\$10 per person

### **Pasta Bar**

Made to order Pastas: Tri-Colored Rotini, Penne  
Bow-Tie, Ricotta Cheese Tortellini  
Chicken, Shrimp and Fresh Vegetables  
Wild Mushrooms, Chopped Herbs, Fresh Garlic and Grated  
Parmigiano-Reggiano  
Garlic Bread, Freshly Baked Focaccia, and Thin Italian Breadsticks  
Marinara, Alfredo, Pesto Sauces  
\$12 per person

## **SPECIALITY STATIONS WITHOUT CHEF**

Two (2) hour Maximum

### **Fries**

Curly Fries, Pomme Frites, Sweet Potato Fries,  
Chili, Cheese, Maple Aioli, Ketchup, Barbeque Sauce, Garlic Mayo,  
Buttermilk Ranch  
\$10 per person

### **Lettuce Wraps**

Sesame Cashew Chicken, Teriyaki Beef, Sweet and Sour Shrimp,  
Boston Bibb Lettuce, Iceburg Lettuce, Toasted Peanuts, Julienne  
Cucumber, Scallions,  
Pickled Carrots, Shaved Radishes, Bean Sprouts, Fried Rice Noodles,  
Fresh Cilantro,  
Mint, Sweet Chili Sauce, Hot Mustard

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

\$12 per person

**Meatball**

Ginger Garlic Chicken Meatballs with Sweet and Sour Sauce,  
Traditional Swedish Meatballs  
Italian Style Veal Meatballs, Marinara Sauce with Shaved Parmesan  
\$12 per person

**Indian**

Naan, Pappadums, Chutney, Somosas,  
Chicken Tikka Kabobs, Vegetable Pakora  
\$12 per person

**Mac-N-Cheese**

Baked Cheddar Cheese with Elbow Noodles  
Brie and Lobster with Orchetta  
Mediterranean Orzo, Feta, Olives, Tomatoes, Toasted Pinenuts,  
Garlic Olive Oil  
\$12 per person

**Dim Sum**

Coconut Shrimp, Asian Dumplings, Spring Rolls, Pot Stickers, Crab  
Rangoon  
With Sweet & Sour Sauce, Hoisin, Chipotle Orange Dipping Sauce,  
and Garlic Black Bean Dip  
\$14 per person

**Mediterranean**

Lamb Kofta, Chicken Kofta,  
Hummus, Tabbouleh and Baba Ghanoush, Grape Leaves with Pita  
Triangles  
\$12 per person

**DINNER ENTRÉES**

Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with  
Sweet Butter  
Freshly Brewed Coffee and Townsend Tea Assortment

**Chicken and Dumplings**

Airline Chicken Breast, Potato Gnocchi, Veloutè  
\$32 per person

**Chicken Piccata**

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Roasted Boneless Chicken Breast garnished with Artichoke Hearts,  
Mushrooms  
Capers and Lemon Beurre Blanc  
\$31 per person

**Traverse City**

Roasted Breast of Chicken with Michigan Dried Cherry Sauce  
\$31 per person

**Chicken Birmingham**

Roasted Chicken Breast stuffed with Boursin Cheese Florentine and  
Tarragon Mushroom Sauce  
\$32 per person

**Chicken Morel**

Brioche and Morel Mushrooms stuffed with Chicken Breast with  
Veloutè  
\$34 per person

**Chicken Oscar**

Boneless Chicken Breast topped with Lobster Medallions and  
Béarnaise Sauce  
\$36 per person

**Chicken Cobbler**

Roasted Breast of Chicken stuffed with Onion Cobbler and Dried  
Fruits  
\$32 per person

**Petite Filet Mignon**

6 oz. Black Angus Beef with Port Wine Sauce  
\$42 per person

**Enhancement**

Caramelized Shallots and Maytag Blue Cheese with Bordelaise  
Sauce  
\$45 per person

**DINNER ENTRÉES (Continued)**

Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with  
Sweet Butter  
Freshly Brewed Coffee and Townsend Tea Assortment

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

**Filet Mignon**

10 oz. Black Angus Beef with Wild Mushroom Sauce  
\$48 per person

**Sliced Beef Tenderloin**

Pearl Onion Madeira Sauce  
\$38 per person

**Beef Tenderloin Twin Tournedos**

Perigord Wine Sauce  
\$42 per person

**New York Strip Steak Au Poivre**

14oz. Certified Black Angus Beef with Brandy and Green  
Peppercorn Sauce  
\$48 per person

**Prime Delmonico Steak**

14 oz. Prime Delmonico with Cabernet Demi Glace  
\$48 per person

**Beef Short Ribs**

Braised Prime Beef Short Ribs with Natural Reduction  
\$38 per person

**Veal Osso Buco**

Braised Veal Shank with Citrus-Pine Nut Gremolata and Natural Pan  
Sauce  
\$42 per person

**Veal Chop**

12oz. Herb-grilled Chop with Cabernet Porcini Sauce  
\$52 per person

**Veal Piccata**

Lemon and Caper Butter Sauce  
\$38 per person

**DINNER ENTRÉES (Continued)**

Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with  
Sweet Butter

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Freshly Brewed Coffee and Townsend Tea Assortment

**Roasted Pork Tenderloin**

Sage and Lemon Stuffing, Granny Smith Apple Cinnamon Sauce  
\$36 per person

**Rack of Lamb**

Rosemary Jus  
(Market Price)

**Baked Canadian Whitefish**

Potato Crusted with Dill Lemon Beurre Blanc  
\$32 per person

**Grilled Norwegian Salmon**

Apple Cider Glaze  
\$35 per person

**Maryland Jumbo Lump Crab Cake**

Meyer Lemon and Chive Aioli  
\$38 per person

**Pan Seared Day Boat Sea Scallops**

Orange Tarragon Beurre Blanc  
\$42 per person

**Chilean Sea Bass**

Tomato Gratin  
\$42 per person

**Pan Seared Pacific Halibut**

Sweet Corn, Chanterelle and Leek Fondue  
At Market Price

**Twin Broiled Maine Lobster Tails**

Drawn Butter and Lemon  
At Market Price

**DINNER ENTRÉES (Continued)**

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with  
Sweet Butter  
Freshly Brewed Coffee and Townsend Tea Assortment

**Penne Pasta**

Artichoke Hearts, Roma Tomatoes, Roasted Sweet Garlic Caper  
Berries  
Fresh Basil and Roasted Pine Nuts  
\$30 per person

**Grilled Portobello Mushroom Gateau**

Boursin Custard, Vidalia Onion, Sweet Pepper Piperade and  
Balsamic Gastrique  
\$36 per person

**Wild Mushroom Ravioli**

Garnished with Julienne Vegetables and Marsala Cream Sauce  
\$30 per person

**Vegetarian Stir-Fry**

Assorted Asian Vegetables Sautéed with Garlic, Soy Sauce and  
Ginger served over Jasmine Rice  
\$28 per person

**Herb Risotto**

Portobello Mushrooms, Fresh Vegetables and Red Pepper Coulis  
\$30 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **DUET ENTRÉES**

Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee, and Townsend Tea Assortment

### **Petit Filet & Roasted Chicken**

Petite Filet Mignon, Caramelized Onions  
Pan Seared Chicken Breast, Mushroom Marsala Sauce  
\$48 per person

### **Petit Filet & Grilled Shrimp**

Petit Filet Mignon with Bordelaise  
Garlic Marinated Grilled Shrimp and Herb Lemon Butter  
\$48 per person

### **Petit Filet & Norwegian Salmon**

Petit Filet Mignon on Port Wine Sauce  
Grilled Norwegian Salmon with Chardonnay Dill Sauce  
\$48 per person

### **Petit Filet & Chilean Sea Bass**

Petit Filet Mignon with Madeira Sauce  
Chilean Sea Bass with Citrus Beurre Blanc  
\$50 per person

### **Petit Filet & Maryland Crab Cakes**

Petit Filet Mignon with Green Peppercorn Sauce  
Maryland Crab Cake with Traditional Rémoulade  
\$48 per person

### **Petit Filet & Lobster Diablo**

Petit Filet Mignon with Spicy Maine Lobster and Tomato Ragoût  
\$52 per person

### **Short Rib & Roasted Chicken**

Beef Short Rib  
Grilled Breast of Chicken, Chicken Supreme Sauce  
\$48 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **DINNER BUFFETS**

Dinner Buffets Include Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee, and Townsend Tea Assortment  
Two (2) hour Maximum

### **Townsend**

Soup du Jour  
Rugby Garden Salad and Two Dressings  
Buffalo Mozzarella and Roma Tomatoes  
Vegetarian Penne Pasta Pomodoro  
Chef's Selection of Potatoes, Rice, and Vegetables  
Townsend Freshly Baked Assorted Rolls and Butter  
Fresh Sliced Fruits, Townsend Tortes

### **Choice of Three Entrees**

#### **Beef**

Braised Prime Beef Short Ribs or  
Roast Beef Tenderloin with Wild Mushroom Sauce

#### **Poultry**

Sautéed Chicken Breast with Michigan Cherry Sauce or  
Grilled Chicken Breast, Morel Mushroom Sauce

#### **Fish**

Salmon, Chive Herb Butter Sauce or  
Chilean Sea Bass, Tomato Gratin

\$55 per person

A \$75.00 Service Fee for Less than twenty (20) people

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **DINNER BUFFETS (Continued)**

Dinner Buffets Include Crusty French Rolls with Sweet Butter  
Freshly Brewed Coffee, and Townsend Tea Assortment

### **Italian**

Minestrone Soup served with Grated Parmigiano-Reggiano,  
Platter of Buffalo Mozzarella, Roma Tomatoes and Basil, Classic  
Caesar Salad,  
Chicken Piccata with Lemon Caper Butter Sauce,  
Roasted Tenderloin with Marsala Sauce  
Penne Bolognese, Baked Whitefish Tomato Herb Butter  
Grilled Vegetables with Extra Virgin Olive Oil and Aged Balsamic  
Baked Focaccia, Garlic and Rustic Italian Breads  
Assorted Mini Cannolis, Italian Rum Torte and Fresh Sliced Seasonal  
Fruit

\$55 per person

### **Southwest**

Tortilla Soup garnished with Chicken, Guacamole, Cheddar Cheese  
and Tortilla Strips  
Romaine Salad Greens with Tomato, Black Bean, Corn, Peppers,  
Cilantro and Lime Vinaigrette  
Marinated Chicken, Beef and Shrimp Fajitas prepared at the buffet  
with Green, Red and Yellow Peppers, Onions, Spicy Salsa, Sour  
Cream and Warm Flour Tortillas  
Spanish Rice  
Three Cheese Quesadilla  
Traditional Corn Chips, Guacamole and Pico de Gallo  
Fresh Sliced Fruits  
Caramel Flan

\$50 per person

A \$75.00 Service Fee for Less than twenty (20) people

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## PLATED DESSERTS

### **Townsend Trio**

Mini Fruit Tart, Mini Chocolate Mousse Tower, Mini New York Style  
Cheesecake  
Served on a painted plate  
\$10 per person

### **Seasonal Fruit Tart**

Filled with Bavarian Crème and Sliced Fresh Fruit with Apricot Glaze  
\$9 per person

### **Crème Brûlée**

Traditional Vanilla Crème Brûlée with Fruit Garnish  
\$9 per person

### **Duo of Desserts**

Chocolate and Fresh Raspberry Tart  
Blueberry Cheesecake served in Mini Martini Glass  
\$9 per person

### **Strawberry Shortcake**

Fresh Baked Biscuit, Whipped Cream, Fresh Strawberries and  
Strawberry Compote  
\$9 per person

### **Chocolate Lava Cake**

Warm Chocolate Cake with a Grand Marnier Truffle Center, served  
with  
White Chocolate Raspberry Ice Cream  
Deco Port Michigan Cherries and garnished with a Cookie Tuile  
\$9 per person

### **Chocolate Dome**

Chocolate Mousse Dome filled with Lemon Crème Brûlée and  
Chocolate Crunch  
Chocolate Grand Marnier Glaze, garnished with a Chocolate Arrow  
\$9 per person

### **Sticky Toffee Bread Pudding**

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Warm Toffee Bread Pudding served with Crème Anglaise and  
Vanilla Ice Cream  
\$8 per person

**New York Style Cheesecake**

Traditional New York Style Cheesecake served with Fresh Berry  
Garnish  
\$8 per person

**PLATED DESSERTS (Continued)**

**Tiramisu**

Double Espresso Tiramisu with Mocha Crème Anglaise  
\$9 pr person

**Dutch Apple Pie**

Deep Dish Apple Pie with Crumb Topping, Drizzled Caramel,  
Candied Pecans and Vanilla Bean Ice Cream  
\$9 per person

**Key Lime Tart**

Key Lime Tart garnished with Fresh Raspberries  
\$9 per person

**Trio of Sorbet**

Three Sorbets in a Lace Tuile Bowl, garnished with Fresh Berries  
\$8 per person

**Chocolate Carmel Mousse**

Carmel and Chocolate infused mousse with praline cookie crust  
and fresh fruit garnish.  
\$9 per person

**Blueberry Almond Tart**

Fresh Blueberries baked in a sweet pastry crust with Almond  
Frangipane. Served with vanilla Ice Cream.  
\$9 per person

**White Chocolate Raspberry Cheese Cake**

New York Style Cheese Cake with White Chocolate infused into  
batter and served with Raspberry Sauce and Fresh Raspberries.  
\$8 per person

**Chocolate Raspberry Tart**

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Chocolate pastry tart filled with a smooth Chocolate and Raspberry flavored Ganache. Finished with Whip Cream and fresh Raspberries  
\$6 per person.

### **Make Your Own Cup Cake Bar**

House made Vanilla, Chocolate, Peanut butter, Carrot, Banana, and White Chocolate Raspberry Flavor cup cakes. All decorated with assorted fillings and served with assorted toppings. Fresh Berries, Oreos, Reese's peanut butter cup, sprinkles, cherries, mini Marshmallows and Caramelized Pecans.  
\$6 per person

## **SWEET TABLE SECTIONS**

### **Displays**

#### **Finito**

Panache of Fresh Fruit and Berries  
Assorted Cookies and Brownies  
Miniature French Pastries  
Dipped Fruit and Chocolates  
Deluxe Coffee Station  
\$17 per person

#### **Encore**

Panache of Fresh Fruit and Berries  
Assorted Cookies, Bar Cookies, and Brownies  
Sweet Shooters  
Miniature French Pastries  
Chocolate Centerpiece with Dipped Fruit, Berries and Truffles  
Mini Crème Brûlée  
Deluxe Coffee Station  
\$21 per person

#### **Grand Finale**

Panache of Fresh Fruit and Berries  
Assorted Cookies and Brownies  
Assorted Tortes, Flans, Cheesecakes,  
Miniature French Pastries  
Chocolate Centerpiece with Dipped Fruit, Berries and Truffles,  
Mini Crème Brûlée  
Deluxe Coffee Station  
Attended Flambé Station with Cherries Jubilee and Bananas Foster  
\$24 per person

### **DESSERT ENHANCEMENTS**

Mini Lava Cake \$5 per person  
Warm Bread Pudding with Anglaise Sauce \$4 per person  
Seasonal Fruit Cobbler served warm with Vanilla Ice Cream \$6 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Sweet Shooters with Fresh Berries and Assorted Flavors of Mousse \$5 per person  
 Chocolate Dipped Strawberries \$30 per dozen  
 Chocolate Dipped Grapes, Raspberries, Blueberries and Apricots \$30 per dozen  
 Townsend Truffles \$30 per dozen  
 Large Chocolate Dipped and Caramel Dipped Apples \$10 each  
 Petite Fours \$30 per dozen  
 Cupcake Station \$4.5 per person  
 Assorted Tortes, Flans, Cheesecakes, and Pies \$40 each  
 Assorted Flavors of Cheesecake, Fresh Fruit and Sauce served in Mini Martini Glass \$4.5 per person  
 Chocolate Dipped Pretzel Rods, Oreos and Potato Chips, White and Milk Chocolate Bars \$30 per dozen  
 Donuts Dipped in Chocolate, Sprinkles and Nuts \$4 per person

## **SWEET STATIONS**

Cherries Jubilee Flambé with Brandied Bing Cherries, Vanilla Bean Ice Cream and Almond Tuile \$9 per person

Bananas Foster Sautéed and served over Vanilla Bean Ice Cream \$9 per person

### **Make Your Own Sundae Bar**

Ray's Homemade Vanilla, Chocolate and Strawberry Ice Cream with Toppings: Fresh Berries, Oreo Chunks, Toffee Crumbles, Mini Marshmallows, Butterfinger Pieces, M&M's, Caramelized Pecans, Saunder's Hot Fudge Strawberry and Caramel Sauces, Fresh Whipped Cream and Cherries \$6 per person

### **Gelato Bar**

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

Chocolate, Vanilla, Berry and Coffee Gelato, Fresh Berries,  
Caramelized Nuts, Chocolate and Raspberry Sauces Fresh Whipped  
Cream  
\$8 per person

We recommend one Chef Per 100 people (\$100 per Chef)

## **CHILDREN'S PARTY BUFFET**

Pigs in a Blanket with Yellow Mustard  
Spring Rolls with Dipping Sauces  
Vegetables with Dip  
Soft Bread Sticks  
Penne Pasta with Red or White Sauce  
Mini Pizzas – Plain and Pepperoni  
Mini Hamburgers with Condiments  
Chicken Strips with Sweet and Sour Sauce, Honey and Barbecue  
Sauce  
Mini Tacos with Sour Cream, Sliced Olives, Lettuce, Shredded  
Cheese, Tomatoes  
Fresh Fruit  
Mozzarella Sticks

### **Sundae Bar**

Vanilla and Chocolate Ice Cream

### **Toppings:**

Crushed Oreo Cookies  
Reese's Peanut Butter Cup Crunch

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

M & M's  
Multi-colored Sprinkles  
Maraschino Cherries  
Fudge Chunks  
Heath Bar Crunch  
Whipped Cream  
Hot Fudge, Caramel and Marshmallow Sauces

Townsend Gourmet Cookies & Brownies  
Chocolate Chip, Peanut Butter and Fudge Brownies

\$35 per person

**Soft Drink Station**

Selection of Colas (Regular and Diet), Sprite, Mountain Dew and  
Flavored Waters  
\$9 per person (Flat Fee)

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## HOSTED BAR & BAR PACKAGES

All liquor prices are based on a 1.5oz serving

### HOSTED BAR

Per serving, based upon consumption

Townsend Select Label Cocktails  
\$9 per drink

Premium Label Cocktails  
\$8 per drink

Assorted Martinis  
\$10 per drink

Domestic House Wines  
\$35 per bottle

Premium or Domestic Beers  
\$4.5 per drink

Mineral Waters/Juices/Soft Drinks  
\$4 per drink

Cordials & Cognacs  
\$11 per drink

TOWNSEND HOUSE POUR  
\$35 per bottle

TOWNSEND HOUSE SPARKLING  
\$40 per bottle

#### MISCELLANEOUS BEVERAGES

Fruit Punch  
\$45 per gallon

Champagne Punch  
\$65 per gallon

Margarita Bar  
\$9 per drink

Townsend Famous Hummer Station  
\$11 per drink

### BAR PACKAGES

Per Hour, Per Person

#### Premium Labels

First Hour \$18 per person Additional  
Hours,  
Add per Hour per Person \$7

Absolut Vodka  
Tanqueray Gin  
Southern Comfort  
Jack Daniels Black  
Chivas Regal  
Dewars White Label  
Bacardi  
Captain Morgan  
Jim Beam  
Sauza Gold  
Makers Mark  
Peach Schnapps  
Flavored Vodka  
Apple Pucker

#### Townsend Select Labels

First Hour \$21 per person  
Additional Hours,  
Add per Hour per Person \$9

Chopin Vodka  
Belvedere Vodka  
Ketel One Vodka  
Grey Goose Vodka  
Glenlivet  
Johnny Walker Black Label  
Stolichnaya  
Bombay Sapphire  
Crown Royal  
Makers Mark  
Flavored Vodka

#### SERVICE FEE

\$100 per Bartender; Service fee will be waived if receipts exceed \$400 per bar

**Cash Bar** prices are inclusive of tax and gratuity and are subject to a \$400 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for that amount.

\*Items contain or may contain undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverages is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.