



2010 Banquet Menus

Harbour View Brunch Buffet

Farm Fresh Scrambled Eggs
Bananas Foster French Toast
Biscuits and Sausage Gravy

Accompaniments

Roasted Breakfast Potatoes O'Brien
Sausage Patties
Crispy Home Style Bacon

Fresh Baked Breakfast Breads
Fresh Whipped Butter and Assorted Jams and Jellies

Assorted Bagels and Cream Cheese

Seasonal Sliced Fruit Platter with Honey Yogurt Dip

Assorted Fruit Juices
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$30 per person

Menu is available for service from 10:00 a.m. until 12:00 p.m.

Minimum of thirty five guests

Price based upon one and one half hour of food service

Bridal Party Elopement Luncheon

Crudités of Vegetables
Served with Assorted Dips

Seasonal Sliced Fruit and Cheese Platter
Served with Assorted Crackers

Chef's Assortment of Tea Sandwiches

Petite Assorted Quiche

Ice Tea and Lemonade

\$15 per person

Available for Luncheon Service immediately following ceremony

Maximum of 10 guests

Dining Room Rental for One Hour of \$150 applies

Menu prices are subject to 6% Michigan Sales Tax and 20% Service Charge
Menu prices guaranteed for contracted events



Reception Menu

Hors d'oeuvres Package

(Select Three Hot Hors d'oeuvres)

Assorted Petite Quiche
Chicken Flautas with Chipotle Sauce
Chicken Sate with Thai Peanut Dipping Sauce
Vegetable Spring Rolls
Wild Mushroom Beggars Pouch
Brie and Pear in Phyllo

(Select Two Hors d'oeuvres Displays)

Cheese Display

Cheddar, Swiss, Muenster, Pepper Jack, Smoked Gouda, and Havarti Cheeses
Cubed and Garnished with Fresh Fruit
Served with Assorted Crackers

Vegetable Crudités

Served with Chef's Dipping Sauces

Seasonal Sliced Fruit Platter

Served with Honey Yogurt Dip

\$16 per person

Premium Hors d'oeuvres Package

(Select Three Hot Hors d'oeuvres)

Seafood Crepe Bundles
Bacon Wrapped Scallops
Seafood Stuffed Mushroom Caps
Petite Beef Wellingtons
Teriyaki Beef Brochettes
Mini Chicken Florentines

(Select Two Displays)

Cheese Display

Cheddar, Swiss, Muenster, Pepper Jack, Smoked Gouda, and Havarti Cheeses
Cubed and Garnished with Fresh Fruit
Served with Assorted Crackers

Vegetable Crudités

Served with Chef's Dipping Sauces

Seasonal Sliced Fruit Platter

Served with Honey Yogurt Dip

\$20 per person



Displays and Specialty Stations

Cheese Display

Cheddar, Swiss, Muenster, Pepper Jack, Smoked Gouda, and Havarti Cheeses
Cubed and Garnished with Fresh Fruit
Served with Assorted Crackers

\$90

(Serves 25)

Vegetable Crudités

Served with Chef's Dipping Sauces

\$90

(Serves 25)

Seasonal Sliced Fruit Platter

Served with Honey Yogurt Dip

\$90

(Serves 25)

Straits of Mackinac Sampler

Smoked Whitefish Filets, Smoked Whitefish Sausage Medallions, Whitefish Pate
Chopped Eggs, Capers, Lemon Wedges, and Horseradish Cream Sauce
Served with Baguettes, Crackers and Traditional Accompaniments

\$150

(Serves 25)

*Hors d'oeuvre Packages and Specialty Displays available for service immediately following
Wedding Ceremony or as part of four hour Wedding Reception*

Dining Room rental for one hour of \$150 applies if not part of four hour Wedding Reception

Menu prices are subject to 6% Michigan Sales Tax and 20% Service Charge

Menu prices guaranteed for contracted events

Luncheon Barbecue

Certified Angus Beef Hamburgers and Cheeseburgers

Jumbo All Beef Hot Dogs

Grilled Bratwurst

Barbecued Boneless Chicken Breast

Served with Hamburger Buns, Hot Dog Rolls and Traditional Accompaniments

Barbecued Baked Beans

Corn on the Cob

Fresh Baked Rolls and Butter

Dilled Red Skin Potato Salad

*Red Skin Potatoes with Hard Cooked Eggs, Crisp Celery, and Green Onions
Tossed in Creamy Sour Cream Dressing*

Greek Pasta Salad

*Penne Pasta Tossed with Tomato, Basil, Onions, Leeks, Black Olives, Roasted Bell Peppers,
Crumbled Feta and Greek Dressing*

Tossed Garden Salad

*Mixed Field Greens, Sliced Cucumbers, Cherry Tomatoes, Red Onion and Croutons
Served with Ranch Dressing and Balsamic Vinaigrette*

Dessert Selections

Apple Cobbler, Assorted Cookies and Brownies

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Ice Tea and Lemonade

\$30 per Person

\$15 for Children 12 years or younger

Menu is available for service until 3:00 p.m.

Minimum of thirty five guests

Price based upon one and one half hour of food service

Chef Fee \$75



Harbour View Barbecue

Select Three Entrées

St. Louis Style Spare Ribs with House Made Mango BBQ Sauce
Barbecued Bone-in Chicken Breast, Thigh and Leg Quarters
Certified Angus Beef Top Sirloin Steaks
Grilled Maple Glazed Salmon with Fuji Apple Relish
Certified Angus Beef Burgers with Buns and Accompaniments

Select Two Side Dishes

Barbecued Baked Beans
Corn on the Cob
Oven Roasted Red Skin Potatoes
Chef's Selection Fresh Seasonal Vegetable
Home Style Macaroni and Cheese

Select Three Salads

Creamy Cole Slaw
Tossed in creamy slaw dressing with Crumbled Blue Cheese

Dilled Red Skin Potato Salad
*Red Skin Potatoes with Hard Cooked Eggs, Crisp Celery and Green Onions
Tossed in Creamy Sour Cream Dressing*

Greek Pasta Salad
*Penne Pasta Tossed with Tomato, Basil, Onions, Leeks, Black Olives,
Roasted Bell Peppers, Crumbled Feta and Greek Dressing*

Tossed Garden Salad
*Mixed Field Greens, Sliced Cucumbers, Cherry Tomatoes, Red Onion, and Croutons
Served with Ranch Dressing and Italian Balsamic Vinaigrette*

Traditional Caesar Salad
Romaine Lettuce, Garlic Croutons, Parmesan Cheese and Caesar Dressing

Dessert Selections

Assorted Fruit Pies, Cookies and Brownies

Buffet includes Fresh Baked Rolls and Butter,
Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Ice Tea and Lemonade

\$40 per Person

\$20 for Children 12 years or younger

Minimum of thirty five guests

Price based upon one and one half hour of food service

Chef Fee \$75

Menu prices are subject to 6% Michigan Sales Tax and 20% Service Charge
Menu prices guaranteed for contracted events



Dinner Menu

Dinner Selections include Salad, Fresh Rolls and Butter,
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Salad Selections

Classic Caesar Salad

Romaine Lettuce, Garlic Croutons, Parmesan Cheese
Traditional Caesar Dressing

Spinach Salad

Baby Spinach garnished with Bacon, Red Onion, and Hard Boiled Egg
Warm Bacon Dressing

Strawberry and Goat Cheese Salad

Mixed Field Greens with Strawberries, Hazelnuts, Crumbled Goat Cheese
Poppy Seed Vinaigrette

Poultry Selections

Chicken Saltimbocca

Breast of Chicken stuffed with Prosciutto and Romano Cheese
Served with Herb Cream Sauce, Angel Hair Pasta and Chef's Vegetable
\$39

Chicken Picatta

Sautéed Breast of Chicken topped with Lemon Butter Sauce, Capers and Artichoke Hearts
Served with Savory Wild Rice Blend and Chef's Vegetable
\$39

Michigan Cherry Chicken

Airline Chicken Breast stuffed with Hazelnuts,
Honey Goat Cheese and Dried Cherry Veloute
Served with Wild Mushroom Risotto and Chef's Vegetable
\$42

Menu prices are subject to 6% Michigan Sales Tax and 20% Service Charge
Menu prices guaranteed for contracted events



Seafood Selections

Fresh Atlantic Salmon

Char Grilled with Dill Maitre d' Hotel Butter
Served with Roasted Fingerling Potatoes and Chef's Vegetable
\$42

Parmesan Crusted Whitefish

Baked in Champagne Butter and garnished with Roasted Tomatoes, Garlic and Capers
Served with Artichoke Risotto and Chef's Vegetable
\$39

Beef Selections

Flank Steak

Marinated, grilled and topped with Merlot Bordelaise
Served with Roasted Baby Red Skin Potatoes and Chef's Vegetable
\$42

Certified Angus Beef Filet Mignon

Topped with Wild Mushroom Demiglace
Served with Garlic Mashed Yukon Gold Potatoes and Chef's Vegetable
\$49

Vegetarian Selections

Portabella Ravioli

With Basil Cream Sauce
\$39

Children's Menu

Children ages 12 and under

Macaroni and Cheese

Potato Wedges, Fresh Vegetable,
Ranch Dressing and Ketchup

Hot Dog

Potato Wedges, Fresh Vegetables and Ketchup

Chicken Tenders

Potato Wedges, Fresh Vegetables,
Ranch Dressing and Ketchup

\$15

Menu prices are subject to 6% Michigan Sales Tax and 20% Service Charge
Menu prices guaranteed for contracted events

Sweet Table

Chocolate Dipped Strawberries, Berry Dacquoise, Crème Brulee Tartlets,
Caramel Almond Éclairs, Opera Diamond Cakes, Lemon Cream Shortbread, Apple Tartlets,
Chocolate Barquette, Grand Marnier Éclairs, Raspberry Passion Fruit Tartlets

\$15 per person

Make Your Own Sundae Bar

(Select One or Two Flavors)

French Vanilla Ice Cream

Strawberry Ice Cream

Mackinac Island Fudge Ice Cream

Served with Chocolate Sauce, Caramel Sauce, Strawberries, Crushed Oreo Cookies, Crushed
Peanuts, M&M's, Cherries, Rainbow Sprinkles, Waffle Cones and Whipped Cream

Serves 25 to 40 Guests

One Flavor \$7 per person

Two Flavors \$9 per person

Wedding Cake Cutting Fee

\$2 per person



Harbour View Inn Beverage Service

The Harbour View Inn does not have a Michigan State Liquor License.
All Liquor, Beer and Wine must be provided by the Bride & Groom.
All non-alcoholic beverages must be provided by The Harbour View Inn.

Beverage Bar Set Up

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Mug Root Beer, Squirt

Juices

Cranberry Juice, Orange Juice, Grapefruit Juice, Tomato Juice

Mixers

Tonic Water, Club Soda

Garnishes

Lemons, Limes, Cherries, Oranges, Olives

Ice, Napkins, Glassware

\$9 per person

(maximum of 4 hours of service)

Beer and Wine Beverage Service

Ice, Napkins, Glassware

\$4 per person

(maximum of 4 hours of service)

Bartender Fee \$75 applies to all beverage service

Soft Drinks

(based on consumption)

\$2 per can

*All liquor supplied for Harbour View Inn events must be in 750ml or one liter bottles.
Half gallon bottles are prohibited.*

The Harbour View Inn prohibits the consumption of alcoholic shots during any event.

Beer in glass bottles or cans is allowed. Kegs of beer and bulk containers are prohibited.

Michigan State Law prohibits serving alcoholic beverages to any guest(s) under the age of 21 or to anyone who is visibly intoxicated.

All unconsumed liquor, beer and wine remain the property of the Bride & Groom and must be removed from the Dining Room immediately following the event.

The Harbour View Inn is unable to provide storage for any alcoholic beverages and will dispose of any unclaimed alcoholic beverages at the conclusion of the event.

Menu prices are subject to 6% Michigan Sales Tax and 20% Service Charge

Menu prices guaranteed for contracted events