### CONTINENTAL BREAKS

**Continental Breakfast**
Danishes, Fresh Cut Fruit, Hard-boiled Eggs, Regular and Decaf Coffee, and Fresh Fruit Juice Bar  
7.50

**Deluxe Continental Breakfast**
Danishes, Muffins, Fresh Cut Fruit, Hard-Boiled Eggs, Assortment of Bagels with Cream Cheese, Regular and Decaf Coffee, Assorted Herbal Teas, Fresh Fruit Juice Bar and Assorted Flavored Water Display  
8.50

*BREAKFAST BUFFETS*
*all breakfast options include Coffee, Tea, Milk, and Chilled Juice**minimum of 25 guests*

**Build Your Own Breakfast Burrito**
Scrambled Eggs, Chopped Sausage Links, Breakfast Potatoes, Shredded Cheddar Cheese, Salsa, Sour Cream and Avocado on a Flour Tortilla and served with a Fresh Cut Seasonal Fruit Bowl.  
8.75

**★ Down Home Classic**
Fluffy Scrambled Eggs mixed with Bell Peppers and Shredded Cheese, Hickory Smoked Bacon, Home Fries, served with Fresh Out of the Oven Biscuits and your choice of Honey, Butter, or Assorted Jellies.  
9.00

**★ Taste of the South Breakfast**
Fluffy Scrambled Eggs mixed with Chopped Onion and Fresh Green Pepper, served with Shredded Cheese and Sour Cream served on the side, and accompanied by Hickory-Smoked Bacon, Grilled Ham, Home Fries, Warm Buttermilk Biscuits and Classic Sausage Gravy  
11.75

**The French Connection**
Chef's Classic Quiche made with Garden-Fresh Spinach, Bacon, Chopped Onions, and Mozzarella Cheese, served with Vanilla Bean French Toast with Your Choice of Warm Seasonal Fruit Compote or Maple Syrup, Breakfast Potatoes, Grilled Ham and House-Baked Croissants with Assorted Jellies.  
13.25

**The Sunrise**
Egg and Omelet Station with all of the Toppings to accompany, Breakfast Potato, Hickory-Smoked Bacon, Sausage Links, Assorted Mini Muffins, and Fresh Sliced Seasonal Fruit Bowl  
15.75

**The Lighter Side of Quiche**
Chef's Classic Quiche made with Garden-Fresh Spinach, Chopped Onions, Bacon and Mozzarella Cheese blended in Egg Custard and baked in a Flaky Crust. Served with Fresh Seasonal Fruit Bowl and Blueberry Muffins.  
10.25

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★ - A Comfort Inn Favorite!

All items are subject to a 20% service charge, 6% sales tax and subject to change at any time.  
$50.00 surcharge will be added to any buffet under 25 guests  
*Buffets are designed for 60 minutes of continuous service*  
*Plated Breakfast available upon request*
## Breakfast Ala Carte

*pricing is per dozen unless otherwise stated*

### FOOD SELECTION

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fresh Whole Fruits</strong></td>
<td>Your Choice of Bananas, Apples, Grapes, or Oranges (each)</td>
<td>2.25</td>
</tr>
<tr>
<td><strong>Yogurt with Granola</strong></td>
<td>Plain, Greek, or Fruit Yogurt- All Non-Fat. (each)</td>
<td>2.50</td>
</tr>
<tr>
<td><strong>Hard-Boiled Eggs</strong></td>
<td></td>
<td>9.95</td>
</tr>
<tr>
<td><strong>Robaire's Donut Holes</strong></td>
<td>Glazed, Chocolate, or Cinnamon (minimum of 2 dozen)</td>
<td>10.00</td>
</tr>
<tr>
<td><strong>Bagels</strong></td>
<td>Bagels with Plain Cream Cheese</td>
<td>12.00</td>
</tr>
<tr>
<td><strong>Muffin Assortment</strong></td>
<td>Your Choice Blueberry, Banana, Chocolate, or Apple</td>
<td>14.00</td>
</tr>
<tr>
<td><strong>Sweet Breads</strong></td>
<td>Orange, Banana, or Poppy Seed (per loaf)</td>
<td>15.00</td>
</tr>
<tr>
<td><strong>Mini Muffins</strong></td>
<td>Assortment of Blueberry, Lemon Poppyseed, Raspberry, and Carrot Cake</td>
<td>15.00</td>
</tr>
<tr>
<td><strong>Mini Croissants</strong></td>
<td>Mini Croissants with Assorted Jellies</td>
<td>21.00</td>
</tr>
<tr>
<td><strong>Fruit Danishes</strong></td>
<td>Assortment of Fruit Danishes Cheese, Apple, and Raspberry</td>
<td>21.00</td>
</tr>
<tr>
<td><strong>Mini Eclairs</strong></td>
<td>Mini Eclairs (40 count)</td>
<td>26.00</td>
</tr>
<tr>
<td><strong>Mini Cream Puffs</strong></td>
<td>Mini Cream Puffs (50 count)</td>
<td>26.00</td>
</tr>
<tr>
<td><strong>Big Apple Bagels</strong></td>
<td>Big Apple Bagels Assortment with a variety of Big Apple Bagel Flavored Cream Cheeses</td>
<td>24.00</td>
</tr>
<tr>
<td><strong>Big Apple Bagel Mini Muffins</strong></td>
<td>Fresh Gourmet Big Apple Bagel Mini Muffins Assortment</td>
<td>24.00</td>
</tr>
<tr>
<td><strong>Big Apple Bagel Muffins</strong></td>
<td>Fresh Gourmet Big Apple Bagel Muffins Assortment</td>
<td>26.00</td>
</tr>
<tr>
<td><strong>Robaire's Donuts</strong></td>
<td>Robaire's Freshly Baked Donut Assortment</td>
<td>26.00</td>
</tr>
</tbody>
</table>

### BEVERAGE SELECTION

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Assorted Herbal Teas</strong></td>
<td>Assortment of Herbal Teas, Lemons, and Hot Water Carafe (each)</td>
<td>1.50</td>
</tr>
<tr>
<td><strong>Hot Chocolate</strong></td>
<td>Hot Chocolate Packets (each)</td>
<td>1.50</td>
</tr>
<tr>
<td><strong>Bottled Spring Water</strong></td>
<td>Bottled Spring Water (each)</td>
<td>2.25</td>
</tr>
<tr>
<td><strong>Soft Drinks</strong></td>
<td>Canned Soft Drinks- Pepsi Products (each)</td>
<td>2.50</td>
</tr>
<tr>
<td><strong>Juices</strong></td>
<td>Assortment of Apple, Grape, and Cranberry Single Serving Juices (each)</td>
<td>2.75</td>
</tr>
<tr>
<td><strong>Iced Tea with Lemon</strong></td>
<td>Freshly Brewed Iced Tea with Lemon (60oz. pitchers)</td>
<td>10.00</td>
</tr>
<tr>
<td><strong>Raspberry Iced Tea</strong></td>
<td>Raspberry Iced Tea with Lemon (60oz. pitchers)</td>
<td>10.00</td>
</tr>
<tr>
<td><strong>Pink Lemonade</strong></td>
<td>Pink Lemonade (60oz. pitchers)</td>
<td>10.00</td>
</tr>
<tr>
<td><strong>Gallon of Regular or Decaffeinated Coffee</strong></td>
<td>Freshly Brewed Regular or Decaffeinated Coffee (20 cups)</td>
<td>28.00</td>
</tr>
</tbody>
</table>

* - A Comfort Inn Favorite!

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Mt. Pleasant Comfort Inn
and Suites Hotel and Conference Center

Give Me a Break!

*priced per person unless otherwise stated*

**THEMED BREAKS**

★ **Cookie Jar**
Fresh Baked Assorted Cookies, Soft Drinks, Regular and Decaffinated Coffee, Assorted Herbal Teas, and Bottled Spring Water  5.25

**Build Your Own Strawberry Shortcake**
Fresh Sliced Strawberries, Warm Buttermilk Biscuits, Fluffy Whipped Cream, Toasted Almonds, Regular and Decaffinated Coffee, Assorted Herbal Teas, and Bottled Spring Water  5.50

★ **Munch and Crunch**
Potato Chips, French Onion Dip, Nacho Chips, Salsa, Pretzel Rods, Deluxe Party Mix with Mixed Nuts, Assorted Flavored Popcorn, Assorted Soft Drinks and Bottled Spring Water  6.00

**The Heart Healthy Break**
Fresh Cut Fruit, Granola, Yogurt and Mixed Nuts offered for a Build Your Own Yogurt Parfait, Small Crudite Display, Granola Bars and Assorted Flavored Waters  7.00

**Death By Chocolate**
Fudge Brownies, Chocolate Chip Cookies, Miniature Chocolate Fountain with All of the Accompaniments, Assorted Soft Drinks, Bottled Spring Water, and Chocolate Milk  8.50

**Vegetable Break**
An Assortment of Freshly Cut Vegetables, Ranch Dip, Pita Bread Slices, Roasted Garlic Hummus, Coffee, Iced Tea, and Assortment of Soft Drinks  9.00

★ **Half-Time Break**
Roasted Mixed Nuts, Twizzlers, Warm Jumbo Pretzels with Yellow, Honey, and White Wine Mustard along with Cream Cheese on the side, Individual Boxes of Cracker Jacks, Assorted Mini Candy Bars, Canned Soda, and Bottled Spring Water  9.95

**SEASONAL BREAKS**

**Winter Splendor (Available December– Feb)**
(2) Chef’s Choice Homemade Soups, Assortment of Breads, Cranberry Jam, Butter, Hot Chocolate and Mini Marshmallows, Coffee, Tea, and Soft Drinks  9.50

**Spring Fling! (Available March- May)**
Strawberry Kiwi Salad (Fresh Sliced Strawberries, Fresh Sliced Kiwi, Croutons, Iceberg Lettuce, Sunflower Seeds, and Raspberry Vinaigrette/ Balsamic Vinaigrette on the side), Spring Rolls, Assortment of Coffee, Tea, and Soft Drinks  9.50

**Soakin In the Summer (Available June- Aug)**
Choice of Grilled Garlic Shrimp Skewers or Mini Build Your Own Grilled Burger Station (Dinner Rolls, Mini Burgers, Tomato, Lettuce, and Mayonnaise, Mustard, Ketchup on the side)(1 Burger per person), French Fries, Coffee, Tea, and Soft Drinks  9.95

**Finally It’s Fall! (Available Sept- Nov)**
Cinnamon Donuts, Caramel Apple Bar (Caramel, Chocolate Chips, Nuts, Butterscotch Chips), Assortment of Mini Cheesecakes (Strawberry, Chocolate Mousse, Key Lime Pie), Hot Apple Cider, Coffee, Tea, and Soft Drinks  9.50

★ - A Comfort Inn Favorite!

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*Breaks are designed for 30 minutes of continuous service*
Mt. Pleasant Comfort Inn
and Suites Hotel and Conference Center

Breaks Ala Carte

CREATE YOUR OWN BREAK

Bags of Chips
Assorted Bags of Chips (single serving) 1.25

Cheese and Cracker Display
Assorted Cheeses and Crackers arranged on display 3.25

Vegetable Crudite
Vegetable Crudites with Ranch Dip (per person) 3.50

Warm Tortilla Chips and Dip
Freshly made Warm Tortilla Chips with Salsa and Mexi Cheese Sauce 3.75

Soft Pretzels
Soft Pretzels with Yellow, Honey, and White Wine Mustard 2.75

Stuffed Pretzel Bites
Warm Pretzels Bites Stuffed with Cheese (per dozen) 2.75

Cookies
Assorted Fresh Baked Cookies (per dozen) 12.50

Brownies
Chewy Fresh Baked Brownies (per dozen) 20.00

BEVERAGE SELECTION

Assorted Herbal Teas
Assortment of Herbal Teas, Lemons, and Hot Water Carafe (single serving) 1.25

Hot Chocolate
Hot Chocolate Packets (single serving) 1.50

Bottled Spring Water
Bottled Spring Water (single serving) 2.25

Soft Drinks
Assorted Soft Drinks (single serving) 2.50

Flavored Water
Assorted Flavored Waters (single serving) 2.50

Juices
Assorted Juices (single serving) 2.75

Iced Tea
Iced Tea with Lemon (60 oz. pitchers) 10.00

Raspberry Iced Tea
Raspberry Iced Tea with Lemon (60 oz. pitchers) 10.00

Pink Lemonade
Pink Lemonade (60 oz. pitchers) 10.00

Regular or Decaffeinated Coffee
Gallon of Regular or Decaffeinated Coffee (20 cups) 28.00

HOSTED BEVERAGES

*these are self-serve stations and will be refreshed as needed*

3 Hours Unlimited Beverages
Regular Coffee, Decaffeinated Coffee, Teas, Pink Lemonade, and Canned Soft Drinks 6.25

4 Hours Unlimited Beverages
Regular Coffee, Decaffeinated Coffee, Teas, Pink Lemonade, and Canned Soft Drinks 7.25

Gourmet Coffee Station (2 Hours)
Regular Coffee, Decaffeinated Coffee, Teas, Assorted Flavored Syrups, Sugar Cubes, Whipped Cream, Ground Cinnamon, Peppermint Sticks, and Biscotti (per person) 3.50

All items are subject to a 20% service charge and 6% sales tax and are subject to change at any time
<table>
<thead>
<tr>
<th>ELEGANT IMPRESSIONS BRUNCH RECEPTION</th>
<th>ALL DAY MEETING PACKAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Breakfast Juices, Coffee, and Herbal Teas</td>
<td>Morning Wakeup</td>
</tr>
<tr>
<td>Fresh Sliced Seasonal Fruit</td>
<td>Assorted Fruit Juice Bar</td>
</tr>
<tr>
<td>Breakfast Bakery- Fruit Danish, Cheese Danish, House</td>
<td>Fresh Sliced Seasonal Fruit</td>
</tr>
<tr>
<td>Baked Croissants, Big Apple Bagel Muffins, and Fresh</td>
<td>Breakfast Pastries and Muffin Assortment</td>
</tr>
<tr>
<td>Big Apple Bagel Bagels</td>
<td>Freshly Brewed Regular and Decaf Coffee</td>
</tr>
<tr>
<td>Assorted Spreads, Butters, Jellies, Preserves, and Cream</td>
<td>Hot Herbal Specialty Teas</td>
</tr>
<tr>
<td>Cheese</td>
<td>Assorted Flavored Water Display</td>
</tr>
<tr>
<td>Gourmet Cheese Selection</td>
<td></td>
</tr>
<tr>
<td>Pancakes with Blueberry Compote</td>
<td>Mid-Morning Stech</td>
</tr>
<tr>
<td>Farm- Fresh Egg Scramble</td>
<td>Refresh Regular and Decaf Coffee</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>Hot Herbal Specialty Teas</td>
</tr>
<tr>
<td>Thick Cut Hickory Smoked Bacon</td>
<td>Assorted Flavored Water Display</td>
</tr>
<tr>
<td>Vanilla Bean French Toast with Fruit Compote</td>
<td>Assorted Soft Drinks</td>
</tr>
<tr>
<td>Chef Carved Bourbon Glazed Virginia Ham</td>
<td>Granola Bars</td>
</tr>
<tr>
<td></td>
<td><strong>26.50</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lunch- The Delicatessen</th>
<th>Mid-Afternoon Eye Opener</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Ham, Turkey, and Roast Beef, Housemade Tuna</td>
<td>Refresh on Regular and Decaf Coffee</td>
</tr>
<tr>
<td>and Egg Salad, Assorted Breads, Cheddar and Swiss Cheese,</td>
<td>Assorted Flavored Water Display</td>
</tr>
<tr>
<td>Lettuce, Tomato, Onion, Chef’s Choice of 2 Specialty</td>
<td>Fresh Baked Cookies or Fudge Brownies</td>
</tr>
<tr>
<td>Salads, Relish Tray, and Assorted Cookie Tray. Coffee,</td>
<td>Potato Chips and Dip</td>
</tr>
<tr>
<td>Tea, Milk and Soft Drinks</td>
<td>Assorted Soft Drinks</td>
</tr>
<tr>
<td>Also served with Chef’s Choice Soup</td>
<td><strong>29.95</strong></td>
</tr>
</tbody>
</table>

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$50.00 surcharge will be added to any buffet under 25 guests.

*Buffets are designed for 60 minutes of continuous service*

*Breaks are designed for 30 minutes of continuous service*
SOUPS
*add Soup to any Salad or Sandwich for $1.75*
- Beef Barley/ Broccoli Cheese
- Cheddar Potato/ Chicken and Rice
- Chicken Noodle/ Corn Chowder
- Hearty Three Bean/ Vegetarian Vegetable
- Hungarian Beef Noodle/ Italian Pasta/ Minestrone
- New England Clam Chowder/ Potato Dumpling
- Southwest Chicken/ Steak and Mushroom
- White Chicken Chili/ Tomato Basil Bisque

Gluten Free Soups
- Butternut Squash Bisque/ Tomato Basil Bisque/
  Vegetable Black Bean/ Tuscan Bean and Sausage/
  New England Clam Chowder/ Roasted Vegetable/
  Cactus Chili

FROM THE GARDEN
*Plated Salads are served with Dinner Rolls and Butter,
  Chef’s Choice of Dessert and Coffee, Tea, Milk, or Soft Drink*

- **Raspberry Chicken Salad**
  Sliced Raspberry Marinated Chicken, Cashews,
  Mandarin Oranges served with Homemade Raspberry Dressing
  10.50

- **Grilled Chicken Caesar Salad**
  Sliced Italian Marinated Chicken Breast, Chopped
  Romaine Lettuce, Shaved Parmesan, Real Bacon Bits
  and Croutons tossed in a Creamy Caesar Dressing
  10.00

- **Michigan Chicken Salad**
  Baby Spinach Greens, Grilled Chicken Strips, Sun Dried
  Cherries, Red Onions, Cucumber, Toasted Almonds,
  and Feta Cheese served with a Choice of Dressing
  (Raspberry Vinaigrette recommended)
  10.75

- **Chef’s Salad**
  Bed of Salad Greens topped with Julienne Ham,
  Turkey, Swiss and Cheddar Cheese, Tomatoes,
  Cucumbers, and Croutons served with Your Choice of
  Dressing (Ranch or Thousand Island recommended)
  11.50

Cobb Salad
Romaine and Iceberg Lettuce Mix, Julienne Ham,
Green Olive, Swiss Cheese, Crumbled Blue Cheese,
Cherry Tomatoes, and Red Onion, served with Blue
Cheese Dressing 11.75

SANDWICHES
*Plated Sandwiches are served with Potato Chips, Chef’s Choice of Seasonal Salad, and Dessert and Coffee, Tea, Milk, or Soft Drink*
*Boxed Lunch add $1.50 to any meal*

- **Grilled Vegetable Wrap**
  Grilled Seasonal Vegetables baked with Sharp
  Cheddar and Italian Dressing. Served in a Warm Flour Tortilla
  10.00

- **Classic Club Croissant**
  Shaved Turkey, Bacon, Sliced Cheddar, Lettuce,
  Tomato, and Mayonnaise and Mustard on the side
  10.50

- **Tuna Salad or Chicken Salad Sandwich**
  Your Choice of Tuna Salad or Chicken Salad served on a Fresh Croissant
  11.25

- **Chicken Breast Sandwich**
  Grilled Breast of Chicken with Bacon and Swiss and Mustard and Mayonnaise on the side. Served on a Kaiser Roll
  11.50

- **Grilled Burger**
  1/2 lb. Grilled Burger with Crispy Fries.
  Served on a Sesame Seed Bun
  11.75

- **Classic Comfort Inn Italian Sandwich**
  Turkey, Salami, Prosciutto, Olive
  Tapenade and Provolone Cheese with Italian Dressing.
  Served on Rustic Italian Bread
  12.25

★ - A Comfort Inn Favorite!  ◆ - Gluten Free

All items are subject to a 20% service charge and 6% sales tax and are subject to change at any time
*maximum of 2 Plated Options for groups under 50 guests*
Pasta

*no starch served with pasta option*

**Primo Pesto Pasta Primavera**
Penne Pasta tossed in a Pesto Alfredo Sauce and Chef's Choice Assorted Vegetables 11.50

**Chicken Alfredo and Broccoli**
Penne Pasta tossed with Steam Broccoli and Creamy Alfredo Sauce, Topped with a Grilled Chicken Breast 12.50

**Homemade Vegetable Lasagna**
Blend of Seasonal Vegetables, Italian Cheeses and Creamy Parmesan Sauce served with Chef's Choice of Vegetable 13.00

**Four Cheese Meat Lasagna**
The Italian Classic with Seasoned Angus Ground Beef and Provolone, Mozzarella, Parmesan and Ricotta Cheeses mixed with a Flavorful Marinara Sauce and served with Chef's Choice of Vegetable 13.75

**Chicken Parmesean**
Traditional Chicken Parmesan topped with Marinara and Provolone Cheeses served with Penne Alfredo and Chef's Choice Vegetable 14.25

Poultry

**Traditional Turkey Dinner**
Baked Sliced Turkey with Whipped Mashed Potatoes and Home-Style Gravy, Green Beans and Cranberry Compote 12.25

**Grilled Pineapple Chicken**
5 oz. Grilled Chicken Breast with Teriyaki Pineapple Glaze, Yellow Rice and Stir-Fried Seasonal Vegetables 13.25

**Breast of Chicken with Your Choice of Chef Tuma's Famous Sauces**
5 oz. of Lightly Floured Breast of Chicken topped with Your Choice of Sauce and Chef's Choice of Starch and Vegetable 14.75

Sauce Selections:
- Vin Blanc Sauce and Mushrooms
- Champagne Sauce
- Tomato Coulis
- Roasted Garlic Sauce
- Mushroom and Caramelized Onion Marsala Sauce (+1.50)

★ - A Comfort Inn Favorite!

All items are subject to a 20% service charge and 6% sales tax and are subject to change at any time.

*Plated Entrees are served with a Garden Fresh Tossed Salad and Assorted Dressings, Dinner Rolls and Butter, Chef's Choice Dessert, and Coffee, Teas, Milk or Soft Drink*

★ maximum of 2 Plated Options for groups under 50 guests*
**Plated Lunches**

*Plated Lunches are served with a Garden Fresh Tossed Salad and Assorted Dressings, Dinner Rolls and Butter, Chef’s Choice Dessert, and Coffee, Tea, Milk, and Soft Drinks*

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**PORK AND BEEF**

- **Herb Roasted Pork Loin**
  Herb Roasted Pork Loin with a Delectable Pan Gravy served with Chef’s Choice of Starch and Vegetable  
  $12.75

- **Caribbean Jerk Pork**
  Caribbean Jerk Pork with Black Bean Salsa served with Yellow Rice and Chef’s Choice Vegetable  
  $13.00

- **Traditional Ham Dinner**
  Bourbon Glazed Baked Ham served with Au Gratin Potatoes and Sauteed Vegetable Blend  
  $13.25

- **Russian Beef Stroganoff**
  Russian Beef Stroganoff with Lean Beef over Rice or Egg Noodles served with Chef’s Choice of Vegetable  
  $13.75

- **Country Style Meatloaf**
  Chef Tuma’s Country Style Meatloaf with Sweet Red Sauce served with Whipped Mashed Potatoes and Green Beans  
  $14.50

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**VEGETARIAN**

- **Vegetable Stir-Fry**
  Fresh Seasonal Vegetables on a Bed of White Rice  
  Market Price

- **Braised Lentils**
  A Vegetarian Classic mixed with Caramelized Onions and Fresh Seasonal Vegetables served with a side of Tomato, Cucumber, and Red Onion Salsa  
  $10.75

- **Eggplant Parmesean**
  Eggplant Paupiettes with Fresh mozzarella and Sauteed Vegetables served over Tomato Sauce  
  $12.25

- **Penne Amatriacianna**
  Penne Pasta with Sliced Grilled Portabella Mushrooms, Shaved Parmesean Cheese, served atop a Home made Marinara Sauce  
  $12.50

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**SEAFOOD**

- **Baked Tilapia**
  Baked Tilapia with Lemon Butter Sauce and served with Chef’s Choice of Starch and Vegetable  
  Market Price

- **Broiled Whitefish**
  Broiled Whitefish topped with Parsley Butter and Lemon served with Chef’s Choice of Starch and Vegetable  
  Market Price

- **Grilled Salmon**
  Grilled Salmon topped with Mushroom Caper Sauce and served with Chef’s Choice Starch and Vegetable  
  Market Price

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- **GF** - Gluten Free  
- ★ - A Comfort Inn Favorite  
- Don’t See What You are Looking For? Ask your Catering Manager for our many Seasonal Options  
- All items are subject to a 20% service charge and 6% sales tax and subject to change at any time  
- *plated lunches are designed for a 60 minute duration*  
- *maximum of 2 Plated Options for groups under 50 guests*
Mt. Pleasant Comfort Inn
and Suites Hotel and Conference Center

Luncheon Buffets

*minimum of 25 guests*
*Luncheon Buffets available 11:00am- 4:00pm*

THEMED BUFFETS
*Themed Buffet Lunches are served with Your Choice of Coffee, Tea, Milk, or Soft Drink*

The Lighter Side
Creamy Italian Pasta Salad, Classic Caesar Salad, Housemade Potato Salad, Mixed Green Salad Bowl with Chef’s Choice Dressing, Pineapple Slaw, Seasonal Fruit Bowl, Asian Cucumber Salad, Fresh Baked Bread, and Chef’s Choice Soup. Completed with an Assorted Cookie Tray
13.00

★ The Delicatessen
Sliced Ham, Turkey and Roast Beef, Housemade Tuna and Egg Salad, Assorted Breads, Cheddar and Swiss Cheese, Lettuce, Tomato, Onion, Chef’s Choice of 2 Specialty Salads, and Relish Tray. Completed with an Assorted Cookie Tray
13.50

★ The Fiesta
Seasoned Beef and Grilled Chicken, Cheddar- Baked Refried Beans, Spanish Rice, Onion, Tomato, Shredded Lettuce, Jalepenos, Sour Cream, Cheddar Cheese, Salsa, Flour Tortillas, Hard Taco Shells, and Nachos with Cheese Sauce. Completed with an Assorted Cookie Tray
14.00

The Company Picnic
Grilled Hamburgers, Steamed Brats, Hot Dogs, Cheese and Condiments, Baked Beans, Potato Salad, Coleslaw, Potato Chips, and Fresh Melon. Completed with an Assorted Cookie Tray
14.75

Taste of the Old Country Sicilian
Antipasto Caesar Platter, Four Cheese Lasagna, Chicken and Mushroom Marsala, Italian Vegetable Blend, and Toasted Garlic Parmesan Bread. Completed with Tiramisu
16.75

BUILD YOUR OWN BUFFET
Your Choice of Two Entrees, Garden Fresh Tossed Salad with Assorted Dressings, Dinner Rolls and Butter, Chef’s Choice of Specialty Salad, Starch, Vegetable and Dessert, Coffee, Tea, Milk, or Soft Drink.
*add $1.50 per additional entree*

Poultry
Grilled Pineapple Chicken
Mesquite Barbecue Chicken
Southern- Fried Chicken
Champagne Chicken- A Comfort Inn Favorite!
16.50

Pasta
Baked Ziti Marinara
Chicken Alfredo with Penne
Vegetable Lasagna
Four Cheese Meat Lasagna

Beef
Russian Beef Stroganoff with Mushrooms
Chef Tuma’s Classic Country Meatloaf
Traditional Swiss Steak

Pork
Baked Bourbon Glazed Ham
Herb Roasted Pork Loin with a delectable Pan Gravy

Seafood
Baked Norwegian Cod
Fresh Baked Tilapia with Parsley Butter Sauce

* - A Comfort Inn Favorite!

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Hors D'oeuvres

Cold Presentation

Hummus Display
Roasted Garlic Hummus and Red Pepper Hummus with Warm Pita Wedges 2.75pp

Vegetable Crudites
A beautiful display of Freshly Cut Vegetables including but not limited to Celery, Carrots, Broccoli, Cauliflower, Tomatoes, and Cucumbers served with Vegetable Dip on the side 3.25pp

Cheese and Cracker Display
A tempting assortment of Cheddar, Colby Jack, Mozzarella, and Pepper Jack Cheeses, and an Array of Crackers 3.25pp

Fresh Cut Fruit Skewers
A fun way to eat Fresh Fruit! Chef’s Choice of Fresh Cut Fruit on a Skewer with Fruit Dip on the side 3.50pp

Fresh Cut Fruit Tray
A bright and flavorful display of Freshly Cut Fruit including but not limited to Honeydew Melon, Cantaloupe, Red Grapes, Watermelon, Pineapple, and Strawberries served with Fruit Dip on the side 3.75pp

Antipasto Display
Tempting Array of Italian Specialties: Caprese (Roma Tomatoes, Basil, Fresh Mozzarella), Imported Salami, Capicolla, Prosciutto, Pepperoni, Pepperoncini Peppers, Kalamata Olives, Marinated Mushrooms, Artichoke Hearts, Roasted Red Pepper Strips, Roasted Asparagus, served with Toasted Italian Bread Slices and Balsamic Vinegarette 4.25pp

Smoked Fish Display
A Medley of Smoked Fish and Smoked Fish Pates with Capers, Red Onions, Diced Tomatoes, Crumbled Eggs and Bagel Chips 5.00pp

Brushetta
Warm Toasted Slices of Italian Bread with Fresh Housemade Brushetta (priced per dozen) 19.00

Crostini with Various Toppings
An Medley of Sun-Dried Tomato-Cream Cheese, Olive Tapenade, Blue Cheese-Grapes-Toasted Pecan, Boursin-Roasted Red Pepper, Caramelized Onion Gorgonzola and Chutney-Cream Cheese (priced per dozen) 21.00

Chilled Cocktail Shrimp
Jumbo Tiger Shrimp served in Cocktail Shooters with yummy Cocktail Sauce and Lemon Wedge for Garnish. (priced per dozen) 35.00

Potato Chips and Dip
Crisp and Salty Potato Chips served with Dip (priced per pound) 10.00

Nachos with Salsa
Warm Tortilla Nacho Chips and Salsa (priced per pound) 9.00

Snack Mix
Seasoned Snack Mix (priced per pound) 9.00

Fancy Mixed Nuts
An assortment of Cashews, Peanuts, Almonds, and morel (priced per pound) 10.00

Cold Spinach Dip
Creamy Spinach and Water Chestnut Dip served with Tortilla Chips on the side (serves 40-50 guests) 40.00

All items are subject to a 20% service charge and 6% sales tax and are subject to change at anytime
### Hors Doeuvres

#### Hot Presentation

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>★ Assorted Puff Pastries</td>
<td>A wonderful assortment of Roasted Red Pepper and Parmesan, Wild Mushroom and Ricotta, Four Cheese Jalapeno, Spinach, and Cocktail Franks in a Blanket. A great variety at a great price! (priced per dozen)</td>
<td>12.00</td>
</tr>
<tr>
<td>Egg Rolls</td>
<td>Crispy Egg Rolls deep fried to perfection served with a Ginger Soy Mayonnaise (priced per dozen)</td>
<td>12.00</td>
</tr>
<tr>
<td>★ Meatballs</td>
<td>Juicy Meatballs with Your Choice of Swedish or Barbecue Sauce (priced per dozen)</td>
<td>12.00</td>
</tr>
<tr>
<td>Coconut Popcorn Shrimp</td>
<td>Crunch and Sweet little bites of Coconut Popcorn Shrimp served with an Asian Orange Ginger Sauce (priced per dozen)</td>
<td>12.00</td>
</tr>
<tr>
<td>Portabella Mushrooms</td>
<td>Portabella Mushrooms with a Parmesan and Gorgonzola Crust served with a Blue-Cheese Sauce (priced per dozen)</td>
<td>12.75</td>
</tr>
<tr>
<td>Mini Chicken Tacos</td>
<td>Crunchy Tacos Mini Style served with Sour Cream (priced per dozen)</td>
<td>13.00</td>
</tr>
<tr>
<td>Mozzarella Stick</td>
<td>Warm Mozzarella Sticks served with Mariana Sauce (priced per dozen)</td>
<td>13.00</td>
</tr>
<tr>
<td>Mini Chicken Taquitos</td>
<td>Shredded Chicken in Mini Tortillas and Fried to perfection served with Sour Cream (priced per dozen)</td>
<td>13.00</td>
</tr>
<tr>
<td>Jalapeno Poppers</td>
<td>Semi-Spicy Jalapeno Poppers filled with a smooth Cream Cheese (priced per dozen)</td>
<td>14.50</td>
</tr>
<tr>
<td>Stuffed Jumbo Mushroom Caps</td>
<td>Scrumptious Jumbo Mushroom Caps stuffed with Spinach Feta Cheese and Grilled Chicken (priced per dozen)</td>
<td>14.50</td>
</tr>
<tr>
<td>★ Cocktail Franks</td>
<td>A classic appetizer, Cocktail Franks wrapped in a flaky crust served with BBQ Sauce (priced per dozen)</td>
<td>15.00</td>
</tr>
<tr>
<td>Mini Crab Cackes</td>
<td>Delicious Crab Cakes Mini Style! (priced per dozen)</td>
<td></td>
</tr>
<tr>
<td>Vegetable Samosas</td>
<td>Pastry Shell Filled with a Savory filling of Potatoes, Peas, Onions, Coriander, and Spices (priced per dozen)</td>
<td>15.00</td>
</tr>
<tr>
<td>Pot Stickers</td>
<td>Pork Stuffed Pot Stickers with a wonderful Sweet and Sour Sauce (priced per dozen)</td>
<td>17.00</td>
</tr>
<tr>
<td>Mini Quiche</td>
<td>An assortment of Spinach, Vegetable, and Bacon and Cheese Quiche (priced per dozen)</td>
<td>17.00</td>
</tr>
<tr>
<td>Buffalo Chicken Wings</td>
<td>Spicy and Saucy Buffalo Chicken Wings served with Blue Cheese and Celery (priced per dozen)</td>
<td>21.25</td>
</tr>
<tr>
<td>Shrimp</td>
<td>Beer Battered Shrimp deep fried to perfection and served with a rich Horseradish Sauce (priced per dozen)</td>
<td></td>
</tr>
<tr>
<td>★ Chicken Teriyaki Skewers</td>
<td>Grilled Chicken smothered in a Tangy Teriyaki Sauce served on a skewer and paired with Fresh Pineapples, Onions, and Peppers (priced per dozen)</td>
<td>23.50</td>
</tr>
<tr>
<td>Coconut Breaded Shrimp</td>
<td>Crispy Jumbo Coconut Shrimp tossed in an Oriental Breading with Shredded Coconut and served with an Asian Orange Ginger Sauce (priced per dozen)</td>
<td>25.00</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>Stuffed Mushrooms with a Flaky Crab Imperial (priced per dozen)</td>
<td>28.75</td>
</tr>
<tr>
<td>Beef Teriyaki Skewers</td>
<td>Grilled Beef smothered in a Tangy Teriyaki Glaze paired with Fresh Onions and Peppers (priced per dozen)</td>
<td>29.75</td>
</tr>
<tr>
<td>★ Spinach and Artichoke Dip</td>
<td>Hot and Creamy Spinach and Artichoke Dip with Melted Mozzarella Cheese (serves 40-50 people)</td>
<td>40.00</td>
</tr>
</tbody>
</table>

★ - A Comfort Inn Favorite!

All items are subject to a 20% service charge and 6% sales tax and subject to change at any time.
Themed Self-Serve Hors D’oeuvres Stations

THEMED SELF-SERVE
HORS D’OEUVRES STATIONS

Gourmet Baked Potato Bar
Build your favorite Baked Potato! This station comes with Baked Idaho Potatoes, Butter, Cheddar Cheese, Melted Nacho Cheese, Green Onions (Chopped), Bacon Bits, Chopped Ham, Gravy, Chili, Sour Cream, Ranch Dressing, and French Onion Crisps 8.50pp

Gourmet Fajita Station
Build a delicious Fajita your way! This station includes, Seasoned Beef, Grilled Seasoned Chicken, Flour Tortillas, Spanish Rice, Onion Tomato, Green Peppers. Shredded Lettuce, Cheese Sauce, Jalapenos, Guacamole, and Sour Cream 10.00pp

Build Your Own Slider Station
Build delicious sandwiches mini style! Served with Pulled Pork, Mini Hamburgers, Buns (Dinner Roll Size), French Fries, Tomatoes, Onions, Pickles, BBQ Sauce, A1, Mayonnaise, Mustard, Ketchup 12.00pp

Build Your Own Pasta Dish Station
The title says it all! This station includes Grilled Chicken Strips, Penne Pasta with Alfredo and Marinara Sauces, and Parmesan Cheese on the side, Steamed Broccoli and Cauliflower Blend, and Garlic Bread Sticks 14.50pp

BEVERAGES

Beverages
Add on Coffee, Tea, Milk, and Soft Drinks to any of the above Stations! 1.50pp

All items are subject to a 20% service charge and 6% sales tax and subject to change at any time
*Themed Stations are designed for 45 minutes of continuous service*
Mt. Pleasant Comfort Inn
Suites Hotel and Conference Center

Plated Dinners

*Plated Entrees are served with Your Choice of Salad and Dessert, Dinner Rolls with Butter and Coffee, Tea, Milk or Soft Drink*

SALAD SELECTIONS

*please choose one*

- Tossed Mixed Green Salad
- Classic Caesar with Romaine Lettuce, Parmesan, Grape Tomatoes, Kalamata Olives and Croutons
- Chef’s House Salad with Romaine and Iceberg Lettuce, Feta Crumbles, Diced Apples, Dried Cherries, Pecans, and Housemade Dressing

ENTREE SELECTIONS

**Chicken Alfredo with Broccoli**
Linguini Noodles tossed in a Creamy Alfredo Sauce and Broccoli served with Homemade Garlic Bread
13.00

* add 6oz. Grilled Breast of Chicken 2.00
* add Grilled Buttered Shrimp 4.00

**Sundried Tomato Alfredo**
Penne Pasta with Sundried Tomato Alfredo Sauce mixed with Fresh Seasonal Vegetables and served with Homemade Garlic Bread
15.75

* add 6oz. Grilled Breast of Chicken 2.00

** Homemade Vegetable Lasagna**
Our Homemade Blend of Seasonal Vegetables, Italian Cheeses and Creamy Parmesan Sauce served with Chef’s Choice of Vegetable
15.25

** Meat Lasagna**
The Italian Classic with Seasoned Angus Ground Beef and Provolone, Mozzarella, Parmesan, and Ricotta Cheeses, with a flavorful Marinara Sauce and Chef’s Choice of Vegetable
16.25

**The Chippewa**
Roast Quail stuffed with The Comfort Inn Sage Stuffing and Red Currant Sauce. Served with Baby Spinach Salad paired with Blue Cheese, Red Onion, Almonds, Fresh Apples, and Fuji Apple Vinaigrette, Garlic Mashed Potatoes, Green Beans with Almonds. Recommend Cherry Pie for dessert 16.50

**Grilled Pineapple Chicken**
6oz. Grilled Breast of Chicken smothered with Chef’s Home-Made Teriyaki Pineapple Glaze and served with Yellow Rice and Fresh Mixed Vegetables
17.50

**Tuscan Chicken**
6oz. Grilled Chicken Breast with Wild Mushroom Sauce. Served with Butter Noodles and Fresh Green Beans
17.50

** Chef Tuma’s Champagne Chicken**
6oz. Sauteed Chicken Breast covered in White Wine and Champagne Sauce and served with Roasted Red Skin Potatoes and Fresh Seasonal Vegetables
18.50

**The Roast Poussin**
18.50

All items are subject to a 20% service charge and 6% sales tax and subject to change at any time
*Plated Dinners are designed for 60 minutes of continuous service*
*maximum of 2 Plated Options for groups under 50 guests*
Substitutions available upon request

★ - A Comfort Inn Favorite!
Plated Dinners

*Plated Entrees are served with Your Choice of Salad and Dessert, Dinner Rolls with Butter and Coffee, Tea, Milk, or Soft Drink*

ENTREES

**Shrimp Scampi**
Garlic and Olive Oil Shrimp, Linguini Noodles, Creamy Alfredo, Fresh Steamed Broccoli, served with Home Made Garlic Bread 19.95

**The French Rivera**
Braised Duck Leg with Natural Gravy and Thyme. Served with Rice Pilaf, and Sauteed Vegetable Blend (Specialty Recommended Salad- Baby Iceberg Wedge and Vegetable Confetti and Sweet Onion Vinaigrette) 22.95

⭐ **Roast Loin of Pork**
6 oz. Herb Roast of Pork Loin glazed in Your Choice of Natural Pan Sauce, Cider Sauce, or Honey Mustard Sauce. Accompanied by New Potatoes with Parsley and Green Beans with Almonds 23.95

**The Famous New York Strip**
12 oz. of Grilled New York Strip Steak with Red Wine Sauce served with Loaded Baked Potato (Sour Cream, Butter, Fresh Bacon Bits, and Onion Chives) and Asparagus 29.95

✈ **Braised Lentils**
A Vegetarian Classic mixed with Caramelized Onions and Fresh Seasonal Vegetables and a side of Tomato, Cucumber, and Red Onion Salsa 13.75

✈ **Eggplant**
Eggplant Paupiettes with Fresh Mozzarella and Sauteed Vegetables served over Tomato Sauce 14.50

✈ **Stuffed Roasted Red Bell Peppers**
Roasted Red Bell Peppers with House- Made Black Bean and Corn Salsa topped with Mozzarella Cheese and Yellow Rice 14.75

✈ - Vegetarian  ⭐ - A Comfort Inn Favorite

All items are subject to a 20% service charge and 6% sales tax and subject to change at any time

*Plated Dinners are designed for 60 minutes of continuous service*

*maximum of 2 Plated Options for groups under 50 guests*

Substitutions available upon request
Themed Dinner Buffets

*All Themed Buffets are served with a Garden Fresh Deluxe Salad Bar, Dinner Rolls and Butter as well as Coffee, Tea, Milk, or Soft Drinks*

**THEMED BUFFETS**

**Shrimp Scampi Buffet**
Garlic and Olive Oil Shrimp, Linguini Noodles, Creamy Alfredo, Fresh Steamed Broccoli, served with Home Made Garlic Bread, and Chef’s Choice Dessert 19.95

**Asian Buffet**
An Asian inspired Buffet! Served with Chef’s Choice Marinated Chicken, Chef’s Choice Marinated Pork, White Rice, Fried Rice, Stir Fry Vegetables, Soy Sauce, Spring Rolls, Peanut Sauce and Fortune Cookie for Dessert 20.95
*substitute Steak 2.00 *substitute Shrimp 3.00

**Bring Me Back Home Buffet**
Chef Tuma’s Classic Meatloaf, Tuscan Chicken, Home Style Mashed Potatoes, Corn, Cottage Cheese, Dinner Rolls and Butter, and Chef’s Choice Dessert 22.95

**Deluxe Dinner Stations Buffet**
Change up the way you do Dinner! Offer your guests a variety of options with this buffet! 26.95

- Italian Station: Penne Pasta with Alfredo and Marinara Sauces, and Parmesean Cheese, Steamed Broccoli and Cauliflower Blend, and Garlic Bread
- Mexican Station: Your Choice of Flavorfully Seasoned and Grilled Chicken or Ground Beef, Warm Flour Tortillas, Hard Shells, Refried Beans, Nacho Cheese, Fresh Shredded Lettuce, Tomatoes, Onions, and Jalepenos
- Comfort Station: Your Choice of our Famous Champagne Chicken or Baked Turkey with Pan Gravy or Smoky Bourbon Glazed Ham, Garlic Mashed Potatoes, and Green Beans with Almonds
- Salad Station: Tossed Salad Bowl, with Tomato, Cucumber, Onion, and Croutons for Toppings, and Assorted Dressings
- Dessert Station: Your Choice of Two Delectable Desserts
  - Blueberry Pie
  - Peach Pie
  - Cherry Pie
  - Apple Pie
  - Chocolate Triple Layer Cake
  - Strawberry Cream Cake
  - Creme Cakes (Ask for Availability)
  - Carrot Cake
  - Warm Bread Pudding
  - Cheesecake with Your Choice of Topping 1.50

**- A Comfort Inn Favorite!**

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DINNER BUFFETS

One Entree Buffet
Your Choice of One Entree, served with a Garden Fresh Deluxe Salad Bar, Dinner Rolls and Butter, Your Choice of One Specialty Salad, One Potato or Rice, One Vegetable, and Dessert as well as Coffee, Tea, Milk, or Soft Drink $20.95

* Two Entree Buffet
Your Choice of Two Entrees, served with a Garden Fresh Deluxe Salad Bar, Dinner Rolls and Butter, Your Choice of Two Specialty Salads, One Potato or Rice, One Vegetable, and Dessert as well as Coffee, Tea, Milk, or Soft Drink $23.95

Three Entree Buffet
Your Choice of Three Entrees, served with a Garden Fresh Deluxe Salad Bar, Dinner Rolls and Butter, Your Choice of Two Specialty Salads, One Potato or Rice, One Vegetable, and Dessert as well as Coffee, Tea, Milk, or Soft Drink $26.95

ENTREE SELECTIONS

Poultry
Chef Tuma’s Famous Champagne Chicken
Chicken and Creamy Roasted Garlic Sauce
Grilled Pineapple Chicken
Cheesy Parmesan Chicken
Sun-dried Tomato Alfredo Chicken
Chicken Carbonara
Chicken Marsala
Creamed Wild Mushroom Sauce $1.50

Pork
Baked Ham with Pineapple Cherry Glaze
Italian Sausage and Peppers
Smoky Bourbon Glazed Ham
Herb Roast Pork Loin in Savory Pan Gravy

Seafood
Baked Lake Superior Whitefish with Parsley Butter
Baked Norwegian Cod
Baked Tilapia in Butter Sauce
Flaky Broiled Wild Salmon
Plump Stir Fry Shrimp over Asian Rice

Pasta
Baked Ziti Marinara
Hearty Beef Stroganoff with Mushrooms
Cheese Tortellini Marinara
Creamy Chicken Alfredo with Penne Noodles
House-Made Four Cheese Meat Lasagna
House-Made Fresh Vegetable Lasagna

Beef
Sveddish Meatballs over Egg Noodles
Tender Top Round Pot Roast with Stewed Vegetables
Herb Roasted Flank Steak in Au Jus

Chef Carved Beef
*all items come accompanied by a Chef and Carving Station*

Herb Roasted Sliced Top Round Cut of Beef $2.00
Grilled to perfection New York Strip Loin $3.00
Herb Crusted and Roasted Prime Rib of Beef $4.00
Char Grilled Tenderloin of Beef $5.00

Mt. Pleasant Comfort Inn
and Suites Hotel and Conference Center

*Dinner Buffets*

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Mt. Pleasant Comfort Inn
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Dinner Buffets

SIDE SELECTIONS

Specialty Salad
- Cottage Cheese
- Creamy Coleslaw
- Creamy Cucumber Dill Salad
- Classic Italian Pasta Salad
- Chef Tuma’s Famous Peas and Peanuts
- Red Skin Potato Salad
- Fresh Seasonal Fruit Salad

Specialty Salads
- Blueberry Pie
- Peach Pie
- Cherry Pie
- Apple Pie
- Chocolate Triple Layer Cake
- Strawberry Cream Cake
- Warm Apple Cobbler
- Carrot Cake
- Warm Bread Pudding
- Chocolate Creme Pie
- Lemon Meringue Pie
- Coconut Creme Pie
- Cookies and Creme Pie
- Banana Creme Pie
(For a specialty Creme or Fruit Pie ask your Catering Manager for Options!)

Potatoes and Rice
- Velvety Au Gratin Potatoes
- Classic Baked Potato with Sour Cream
- Fluffy Garlic Mashed Potatoes
- New Potatoes with Parsley
- Parisian Potato
- Rice Pilaf
- White Rice Blend
- Whole Roasted Red Skin Potatoes
- Smooth Mashed Sweet Potatoes

Potatoes and Rice
- Asparagus
- Buttered Sweet Cord
- Cheesy Cauliflower and Broccoli
- Green Beans with Red Peppers
- Green Beans with Toasted Almonds
- Honey Ginger Carrots
- Sauteed Vegetable Blend
- Squash (Seasonal)
- Yams (Seasonal)
- Green Bean Casserole

Fresh Vegetables

Dessert Selections

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$50.00 surcharge will be added to any buffet under 25 guests.
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Mt. Pleasant Comfort Inn and Suites Hotel and Conference Center

Dessert Enhancements

*Upgrade your dessert selection to impress your guests!*

### DESSERT ENHANCEMENTS SELECTION

**Mini Cheesecakes**
A wonderful trio of Mini Cheesecakes. Strawberry Cheesecake, Chocolate Mousse Cheesecake, and Key Lime Pie Cheesecake

**1.00 pp**

**Petit Fours**
Includes Rainbow-Layered Cake with Raspberry filling, Chocolate Cake with Mocha filling, and White Cake with Strawberry Filling

**1.25 pp**

**New York Style Cheesecake**
New York Style Cheesecake with Your Choice of Topping:

*please choose one*
- Mixed Berry
- Blueberry
- Raspberry
- Strawberry
- Chocolate
- Caramel

**1.50 pp**

**Deluxe Dessert Buffet**
*please choose three different cheesecakes*

- Blueberry Pie
- Peach Pie
- Cherry Pie
- Apple Pie
- Chocolate Triple Layer Cake
- Strawberry Cream Cake
- Warm Apple Cobbler
- Creme Cakes (Ask for Availability)
- Carrot Cake
- Warm Bread Pudding

**1.50 pp**

**Deluxe Cheesecake Assortment**
*please choose three different desserts*

- Mixed Berry
- Blueberry
- Raspberry
- Strawberry
- Chocolate
- Caramel

**2.50 pp**

**Deluxe Build Your Own Cheesecake**
This wonderful dessert comes with New York Style Cheesecake, Crushed Oreo's, Strawberry Glaze, Chocolate Syrup, Caramel, Nuts, and Whipped Cream all provided at a station to build the Cheesecake of your dreams!

**2.50 pp**

**Chocolate Fruit Fondue**
Chocoholics look out! This station of desserts is sure to satisfy any sweet tooth! Dip your favorite fruit: Pineapples Strawberries, Kiwis or Bananas, and Rice Krispy Treat in the Warm Chocolate Fondue! It's healthy right?

**3.50 pp**

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**Mt. Pleasant Comfort Inn and Suites Hotel and Conference Center**

**Black Tie**

*All Hors Doeuvres from the Black Tie Menu are Butler Passed and include Black Glove Service*

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**COLD HORS DOEUUVRES**

**Roast Tenderloin Canapes**
Warm Herb Roast Beef Tenderloin Shaved and placed atop a Fresh Croustini with Fresh Sliced Green Onion and Seasoned Horsey Sauce (priced per dozen) \[25.00\]

**Chilled Cocktail Shrimp Shooters**
Jumbo Tiger Shrimp served in a Shooter with yummy Cocktail Sauce and Lemon Wedge (priced per dozen) \[35.00\]

**Lobster Medallion Canape**
Fresh Lobster Medallion Canapes with Cream Cheese on Housemade Croustinis (priced per dozen) \[45.00\]

**Smoked Fish Display**
A medley of Smoked Fish Pates with Capers, Red Onions, Diced Tomatoes, Crumbled Eggs, and Bagel Chips (priced per person) \[5.00pp\]

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**HOT HORS DOEUUVRES**

**Greek Spanakopita**
Flaky Greek Spanakopita with Spinach, Onions, and Cheese, served with a delightful Yogurt Garlic Sauce (priced per dozen) \[32.50\]

**Crab Rangoons**
Warm Crab Stuffed Rangoons with Cream Cheese and served with a Sweet and Sour Sauce (priced per dozen) \[34.00\]

**Jerk Shrimp with Pineapple Salsa**
Freshly Grilled Tiger Shrimp with a Jerk Glaze and served with a Pineapple Salsa (priced per dozen) \[35.00\]

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**CHEF CARVED HORS DOEUUVRES**

All Chef Attended Carving Stations come with Miniature Croissants, Silver Dollar Rolls, White Wine Mustard, Creamed Horseradish, Mayonnaise, and an Assortment of Sliced Cheese

*minimum of 25 people*

- **Roast Turkey Breast** \[5.00pp\]
- **Boneless Herb Roasted Pork Loin** \[5.25pp\]
- **Bourbon Glazed Ham** \[5.50pp\]
- **Herb Roast Top Round of Beef** \[5.75pp\]
- **London Broiled Flank Steak with Au Jus** \[5.75pp\]
- **Roast New York Strip** \[9.25pp\]
- **Roast Tenderloin of Beef** \[11.25pp\]
- **Marinated Rack of Lamb served with a Red Wine Sauce** \[13.75pp\]

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All items are subject to a 20% service charge and 6% sales tax and subject to change at anytime
All Black Tie Menus are served with Your Choice of Soup, Salad, and Dessert, Dinner Rolls and Butter, Coffee, Tea, Milk, and Soft Drink

*Choice off of Black Tie Dinner Menu will also include Your Choice of Colored Napkin, 8 Point White Linen, and Black Glove Service*

**PLATED DINNER**

**Seasonal Fresh Fish**
Your Choice of Freshly Grilled or Baked Fish with Chef's Choice perfectly paired Starch and Vegetable

**Prime Rib-Eye of Beef**
Grilled 14 oz. Prime Rib-Eye with Au Jus and Horseradish Sauce on the side, served with Garlic Whipped Potatoes and Fresh Bundle of Green Beans, Red Peppers, and Yellow Peppers

**Grilled Filet Mignon**
7oz. of tender Grilled Filet Mignon smothered in a Wild Mushroom Cream Sauce served with Duchess Garlic Whipped Potatoes and Fresh Asparagus

**The Lotus**
Mustard and Herb Roasted Rack of Lamb with a Mustard Sauce, Salad of Friessee and Baby Spinach (Bacon and Chopped Egg, and Raspberry Vinegarette) Recommend Bowl of Italian Pasta Soup, Au Gratin Potatoes and Green Bean Almondine

**Surf and Turf**
Grilled 4 oz. Tenderloin of Beef in a Red Wine Sauce with Alaskan Crab Stuffed Prawns served with a Trio of Duchess Potatoes (Golden, Sweet, and Purple Potatoes), and Bundle of Apsparagus, Red Bell Pepper, Yellow Bell Pepper

**SOUPS**

*please choose one*

- Beef Barley/Broccoli Cheese
- Cheddar Potato/Chicken and Rice
- Chicken Noodle/Corn Chowder
- Hearty Three Bean/Vegetarian Vegetable
- Hungarian Beef Noodle/Italian Pasta
- Minestrone/New England Clam Chowder
- Potato Dumpling/Southwest Chicken
- Steak and Mushroom/White Chicken Chili
- Tomato Basil Bisque

**DESSERTS**

*please choose one*

- Cheesecake
  New York Style Cheesecake with Your Choice of Fruit Compote Topping (Raspberry, Blueberry, or Strawberry)
- Chocolate Pyramids
  Decadent Chocolate Mousse Pyramids finished with edible Gold Dust
- Trio of Sorbet
  A wonderfully light dessert. A Trio of Sorbet (Mango, Lime, Raspberry) served in an Edible Chocolate Cup
- Mini Cheesecakes
  A wonderful Trio of Mini Cheesecakes. Strawberry Cheesecake, Chocolate Mousse Cheesecake, and Key Lime Pie Cheesecake

**SALADS**

*please choose one*

- Tossed Mixed Field Greens Salad
  Tossed Mixed Field Greens, Cucumbers, Tomatoes, and Red Onions, and Your Choice of Dressing
- Classic Caesar Salad
  Classic Caesar with Romaine Lettuce, Parmesan, Grape Tomatoes, Kalamata Olives and Croutons
- Confetti Wedge Salad
  Iceberg Wedge sprinkled with a Vegetable Confetti and Bacon Bits, and Your Choice of Dressing

**Michigan Cherry/ Apple Salad**
Chef's House Salad with Romaine and Iceberg Lettuce, Feta Crumbles, Fresh Michigan Diced Apples, Michigan Cherries, Pecans, and Housemade Dressing
Host Beverage and Cocktail Service

Bar pricing includes set-ups, mixes, and garnishes

HOST BAR

*Host Bars are charged on consumption*

**Call Brands**
(priced per drink) 4.00

**Call Brands Specialty**
Martini’s and Manhattans and Long Islands (priced per drink) 5.00

**Premium Brands**
(priced per drink) 5.00

**Premium Brands Specialty**
Martini’s and Manhattans and Long Islands (priced per drink) 6.00

**Select Brands**
(priced per drink) 6.00

**Select Brands Specialty**
Martini’s and Manhattans and Long Islands (priced per drink) 7.00

**Cordials**
(priced per drink) 4.75

**House Wine**
Livingston (White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon) and Liberty Creek (Moscato) (priced per drink) 4.25

*ask your catering manager for price per bottle or wine list*

**Premium Wine**
Mirassou (Moscato, White Zinfandel, Pinot Grigio, Chardonnay, Shiraz, Merlot, Cabernet Sauvignon) and Piesporter Michelsburg (priced per drink) 5.00

*ask your catering manager for price per bottle or wine list*

**Domestic Bottled Beer**
Bud Light, Miller Lite, Labatt Blue Light, Coors Light (priced per bottle) 3.00

**Imported Bottled Beer**
Heinekin, Labatt Blue, Corona (priced per bottle) 3.50

*ask your catering manager for specialty items*

**Domestic Draft Beer**
Your Choice of Bud Light, Budweiser, Miller Lite, Coors Light, Michelob Ultra, O’Doulos Non-Alchoholic, and Labatt Blue Light (priced per 1/2 barrel) 210.00

**Imported Draft Beer**
Heineken, Labatt Blue, Corona 290.00

*ask your catering manager for price per bottle or wine list*

**Soft Drinks**
(priced per drink) 2.00

HOST BAR PACKAGES

*Host Bar Packages are estimated for a 3-6 hour's of serving time and will be serviced by Serve-Safe Certified Bartenders*

**Package 1**
Domestic Draft Beer, House Wines (5 Options), and Soft Drinks
Estimate 11.00-17.00pp

**Package 2**
Call Brands, Domestic Draft Beer, House Wines (5 Options), and Soft Drinks
Estimate 14.00-20.00pp

**Package 3**
Bottled Beer, Premium Brands, Premium Wines (5 Options), and Soft Drinks
Estimate 16.00-22.00pp

**Custom**
Ask your Catering Manager about Creating a Custom Bar Package for you today! Don’t forget to ask about adding any of our Great Local Brews or Michigan Made Wines by the glass or bottle. *Market Value*
Cash Beverage and Cocktail Service

Bar pricing includes set-ups, mixes, and garnishes

**CASH BAR**

**Call Brands**
(priced per drink) 4.50

**Call Brands Specialty**
Martini's and Manhattans and Long Islands (priced per drink) 5.50

**Premium Brands**
(priced per drink) 5.50

**Premium Brands Specialty**
Martini's and Manhattans and Long Islands (priced per drink) 6.50

**Select Brands**
(priced per drink) 6.50

**Select Brands Specialty**
Martini's and Manhattans and Long Islands (priced per drink) 7.50

**House Wine**
Livingston (White Zinfandel, Pino Grigio, Chardonnay, Merlot, Cabernet Sauvignon) and Liberty Creek (Moscato) (priced per drink) 4.75
*ask your catering manager for price per bottle or wine list*

**Premium Wine**
Mirassou (Moscato, White Zinfandel, Pinot Grigio, Chardonnay, Shiraz, Merlot, Cabernet Sauvignon) and Piesporter Michelsburg (priced per drink) 5.50
*ask your catering manager for price per bottle or wine list*

**Domestic Bottled Beer**
Bud Light, Miller Lite, Labatt Blue Light, Coors Light (priced per bottle) 3.50

**Imported Bottled Beer**
Heinekin, Labatt Blue, Corona (priced per bottle) 4.00
*ask your catering manager for specialty items*

**Soft Drinks**
(priced per drink) 2.50

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**ALCOHOLIC PUNCHES**

* serves approximately 25 people *

**Mimosa Champagne Punch**
Sparkling Tosti Asti Champagne and Fresh Orange Juice topped with Fresh Oranges (priced per bowl) 70.00

**Cranberry Vodka Puunch**
Seagrams Vodka mixed with 100% Cranberry Juice and Sierra Mist for a refreshing cocktail everyone will love! (priced per bowl) 70.00

**Fuzzy Navel Punch**
70.00

**7 & 7 Punch**
Seagrams 7 and 7 Up in this classic cocktail (priced per bowl) 70.00

**Sangria**
Livingston Merlot, Triple Berry Schnapps, Assortment of Fresh Fruit, and Sierra Mist to create a fruity drink every wino will appreciate (priced per bowl) 80.00

**CHAMPAGNE**

**Wycliff Champagne**
2.50 per person
* 24.00 per bottle

**Tosti Asti Spumante Champagne**
3.25 per person
* 32.00 per bottle

**Korbel Champagne**
4.00 per person
* 42.00 per bottle

**Sparkling White Grape Juice**
1.50 per person
* 14.00 per bottle

**LOCAL AND CRAFT BREWS AND WINES**

Ask your catering manager for a list and custom quote of our great Michigan Craft Beers and Wines!

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*No Shots, Doubles, or Pitchers will be served*
*Additional bartenders are available at $35.00 per hour*
*A Bartender Fee of $75.00 will be waived if your sales exceed $400.00*

All items are subject to a 20% service charge and 6% sales tax and subject to change at any time.
### Audio Visual

#### PROJECTION AND CONFERENCE PACKAGES

**Projection Package I**
- Fastfold or Tri-pod Screen, Color LCD Projector, VGA Cable and Clicker, AV Cart with Extension Cord and Powerstrip
- **Price:** $150.00

**Projection Package II**
- Fastfold or Tri-pod Screen, Color LCD Projector, VGA Cable and Clicker and Sound Cord, AV Cart with Extension Cord and Powerstrip
- **Price:** $160.00

**Compete Conference Package I**
- Podium with Wireless Microphone, Fastfold or Tri-pod Screen, Color LCD Projector, VGA Cable and Clicker, AV Cart with Extension Cord and Powerstrip, Staging or Riser
- **Price:** $195.00

**Compete Conference Package II**
- Podium with Wireless Microphone, Fastfold or Tri-pod Screen, Color LCD Projector, VGA Cable and Clicker, AV Cart with Extension Cord and Powerstrip, Staging or Riser, Choice of Flipchart or Whiteboard and Markers
- **Price:** $200.00

#### MEETING ACCESSORIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Flipchart Stand Only</td>
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<tr>
<td>Wireless Clicker</td>
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<td>Sound Cord</td>
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<td>VGA Cable</td>
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<td>Pipe and Drape</td>
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<tr>
<td>Call your catering manager for Quote</td>
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#### VIDEO EQUIPMENT

**DVD Player**
- **Price:** $15.00

#### SCREENS

- **70" Tripod Screen**
  - **Price:** $35.00

- **96" Tripod Screen**
  - **Price:** $35.00

- **6x6 Fastfold Screen**
  - **Price:** $35.00

- **In Room 12x12 Screen**
  - **Price:** $45.00

*Chippewa "A" Only*

#### DATA PROJECTION

**Color LCD Projector**
- **Price:** $125.00

#### MICROPHONES

- **Table or Floor Stands for Mirophones**
  - **Price:** $10.00

- **Podium (Black)**
  - **Price:** $15.00

- **Wired Microphone**
  - **Price:** $20.00

- **Wireless Handheld Microphone**
  - **Price:** $50.00

- **Wireless Lavaliere (Lapel) Microphone**
  - **Price:** $60.00

- **Podium with Wireless Microphone**
  - **Price:** $60.00

#### AUDIO TELECONFERENCING

**Polycom Soundstation**
- **Price:** $45.00

**Polycom Soundstation with Wireless and Extension Mikes**
- **Price:** $55.00

All pricing is subject to 20% service charge and 6% sales tax and subject to change at any time.