## lated Dinners

#### **Entree Selections**

\*Plated Dinners are served with Dinner Rolls & Butter, Your Choice of Salad, Potato or Rice, Vegetable and Dessert from our Dessert Menu and includes Coffee, Tea, Milk and Soft Drink Service

Champagne Chicken	ana moraa	Herb Roasted Chicken	
Lightly Breaded Chicken Breast covered		Roasted Chicken Breast with Herbs	18.00
in Comfort Inn Champagne Sauce	19.00	Chicken Pesto Alfredo	
Roasted Pork Loin Herb Roasted Pork Loin with your Choice of Pan Gravy or Apple Cherry Chutney	20.00	Penne Pasta tossed in a Creamy Pesto Alfredo Sauce with Tomatoes topped with a sliced Grilled Chicken Breast	
Grilled Citrus Chicken Grilled Seasoned Chicken Breast topped		and Parmesan Cheese *No Starch or Vegetable Option	18.00
with Fresh Bell Pepper Citrus Salsa	18.00	Salmon	
Shrimp Alfredo		Salmon Filet with Cream Dill Sauce	24.00
Penne Pasta and Grilled Shrimp tossed in Creamy Alfredo Sauce with Asparagus and Sun Dried Tomatoes topped with		<b>New York Strip</b> 12oz. Grilled New York Strip Steak with Red Wine Sauce	34.00
Parmesan Cheese		Surf & Turf	04.00
*No Starch or Vegetable Option	24.00	4oz. of Beef Tenderloin with a Red	
Chicken Marsala		Wine Demi Glace and a Grilled Shrimp	
Lightly Breaded Chicken Breast covered		Skewer served with Garlic Mashed	
in Marsala Sauce with Mushrooms	19.00	Potatoes and Asparagus	40.00

#### Vegetarian Selections

\*Plated Vegetarian Dinners are served with Dinner Rolls & Butter, Your Choice of Salad and Dessert from our Dessert Menu and includes Coffee, Tea, Milk and Soft Drink Service

#### Alfredo with Broccoli

Penne Pasta tossed in a Creamy Alfredo Sauce with Broccoli topped with Parmesan Cheese 17.00

🔽 Baked Ratatouille

Sliced Zucchini, Yellow Squash, & Tomato layered and Baked with Marinara Sauce

#### **Eggplant Parmesan**

Breaded Eggplant with Marinara Sauce and Mozzarella

**69** V Roasted Stuffed Squash

Oven Roasted Squash Stuffed with Red Onion Marmalade and Brussel Sprouts 17.00

#### **Side Selections**

#### Salad

Tossed House Salad Classic Caesar Salad Michigan Salad: Baby Spinach Greens, Red Onions, Feta Crumbles, Diced Apples, Sun Dried Cherries and Pecans 2.00

#### **Potatoes & Rice**

17.00

Twice Baked Potatoes Garlic Mashed Potatoes Sour Cream & Cheddar Mashed Potatoes Rice Pilaf Roasted Red Skin Potatoes Garlic Smashed Red Skins

### Vegetable

Cauliflower, Broccoli & Carrots Buttered Sweet Corn Squash, Zucchini & Carrots Green Beans with Toasted Almonds Steamed Carrots Asparagus

17.00





Maximum of 3 Plated Options including Special Meals if Applicable All items are subject to a 20% service charge, 6% sales tax and are subject to change without notice

# Deluxe Dinner Buffet

#### **Dinner Stations Buffet**

\*Dinner Stations Buffet includes Coffee, Tea, Milk and Soft Drink Service
\*\$50.00 surcharge will be added to any dinner stations buffet under 50 guests

#### 32.00

The Deluxe Dinner Stations Buffet includes the following Stations:

#### **Salad Station**

Deluxe Salad Bar including Iceberg Lettuce, Cucumbers, Tomatoes, Red Onion, Cheddar Cheese, Croutons and Assorted Dressings with Dinner Rolls & Butter

#### **Main Course Stations**

#### **Pasta Station**

Penne & Cavatappi Pasta, Alfredo & Marinara Sauces, Meatballs, Grilled Chicken Strips, Steamed Broccoli and Cauliflower, Parmesan Cheese, and Garlic Bread

#### **Comfort Inn Station**

Our Famous Champagne Chicken, Bourbon Glazed Ham, Smashed Garlic Red Skin Potatoes, and Green Beans with Toasted Almonds

#### **Sweets & Treats Station**

Sweet Street Oreo Dream Bars, Caramel Apple Bars, Lemon Berry Jazz Bars and Marble Cheese Truffle Bars, Chocolate & Vanilla Cake Balls with Assorted Brownies and Cookies





#### **Build Your Own Buffet**

\*Dinner Buffets include Coffee, Tea, Milk and Soft Drink Service \*\$50.00 surcharge will be added to any buffet under 25 guests

#### One Entree 21.00

#### Two Entree 24.00

Three Entree 27.00

Your Choice of Entree served with a Deluxe Salad Bar, Dinner Rolls & Butter, Your Choice of Potato or Rice, Vegetable and Dessert

#### **Entree Selections**

#### Poultry, Pork & Beef

Comfort Inn Champagne Chicken
Chicken with Roasted Garlic Sauce
Chicken Parmesan
Chicken Marsala with Mushrooms
Bourbon Glazed Ham
Herb Roasted Pork Loin with Pan Gravy
Herb Roasted Pork Loin with
Apple Cherry Chutney
Housemade Country Meatloaf
Oven Roasted Turkey with Gravy
Marinated Flank Steak in Demi Glace add 2.00

- Grilled Pesto Chicken
- **6** Grilled Citrus Chicken
- 6 Pot Roast with Stewed Vegetables

#### **Chef Carved Beef**

\*All items served from Chef attended Carving Station Herb Roasted Prime Rib add 5.00 Beef Tenderloin add 7.00

#### Pasta & Seafood

Chicken Carbonara
Cheese Tortellini Marinara
Penne Alfredo
Four Cheese Meat Lasagna
Vegetable Lasagna
Salmon with Cream Dill Sauce
Baked Cod with Cream Dill Sauce

#### **Side Selections**

\*Please Choose One From Each of the Following

#### **Potatoes & Rice**

Au Gratin Potatoes
Baked Potatoes with Sour Cream
Garlic Mashed Potatoes with Gravy
Sour Cream & Cheddar Mashed Potatoes
Rice Pilaf
Garlic Smashed Red Skins
Roasted Red Skin Potatoes

#### **Vegetables**

Cauliflower, Broccoli & Carrots Buttered Sweet Corn Squash, Zucchini & Carrots Green Beans with Toasted Almonds Steamed Carrots Asparagus

#### **Dessert**

#### Your Choice from our Dessert Menu

\*Choose One Option for Dinners up to 25 guests
\*Choose up to Two Options for Dinners of 25 guests or more





Buffets are designed for 60 minutes of continuous service All items are subject to a 20% service charge, 6% sales tax and are subject to change without notice