



Appetizers

(priced per person)

Shrimp Cocktail —————→ **\$7.00 pp**
Chilled shrimp served with lemons and cocktail sauce.

Mixed Cheese Platter —————→ **\$5.00 pp**
Mixed premium cheeses served with an assortment of gourmet crackers and garnishes.

Charcuterie —————→ **\$7.00 pp**
An array of cured meats, premium cheeses, pickles, jams, fruit, nuts, and an assortment of gourmet crackers and garnishes.

Fruit Display —————→ **\$4.00 pp**
A lavish display of fresh seasonal fruits.

Assorted Canapes —————→ **\$5.00 pp**
Assortment of flavored cream cheeses with vegetable and/or herb garnishes served with bread.

Vegetable Crudit  —————→ **\$4.00 pp**
Fresh cut vegetables served with homemade ranch dip.

Appetizers cont.

(priced per piece, tray, or skewer)

Bruschetta Skewers → \$65/50 skewer

Perfectly portioned bite sized skewer of fresh tomato, basil, mozzarella, and Italian bread.

Smoked Salmon Dip → \$55 per tray

House smoked salmon folded into a seasoned cheese spread served with pita and garnished with capers, red onion, and lemon.

Coconut Shrimp → \$75/50 pieces

Fresh battered tail on shrimp covered in coconut breading served with choice of orange marmalade or raspberry sauce.

Grilled Shrimp → \$75/50 pieces

Grilled shrimp topped with garlic butter Provencal.

Chicken Strips → \$65/50 pieces

Seasoned chicken strips hand battered and served with choice of dipping sauce.

Steak Tips in the Rough → \$70/25 skewer

Tender steak tips skewered and topped with sauteed mushrooms and frizzle fried onions all drizzled with an A-1 peppercorn sauce.

Breakfast & Lunch Buffet

(priced per person and only offered before 4:00pm)

Continental Breakfast → \$7.00 pp

Juice, coffee, and tea with assorted pastries and seasonal fresh fruit.

Breakfast Buffet → \$12.00 pp

Assorted juices, coffee and tea with assorted pastries, seasonal fresh fruit, scrambled eggs, choice of breakfast meat (bacon or sausage) and hash browns.

← → add omelet station for additional \$4.00 per person

Soup Du Jour and Salad Bar —————▶ **\$10.00 pp**

Your choice of chef's homemade soup accompanied by your choice of halfway house salad, Caesar salad, or Michigan fairway salad and served with warm rolls.

◀—————▶ **add deli bar for additional \$2.00 per person**

Deli Bar includes turkey, ham, and roast beef, assorted cheeses, breads, condiment tray, and house chips.

BBQ Buffet —————▶ **\$13.00pp**

Chargrilled burgers and hotdogs, served with buns, condiments, assorted cheeses, house chips, choice of two salads (coleslaw, halfway house salad, Michigan fairway salad, fresh fruit salad, or potato salad).

◀—————▶ **upgrade to Deluxe BBQ Buffet for additional \$2.00 per person**

Deluxe BBQ Buffet includes grilled boneless chicken breasts and option to upgrade to brats instead of hotdogs.

Plated Lunch

(priced per person and only offered before 4:00pm)

Halfway House Salad —————▶ **\$8.00pp**

A blend of lettuce topped with cucumbers, red onions, tomatoes, a blended cheese, house croutons and served with choice of dressing and warm rolls.

Grilled Chicken Caesar Salad —————▶ **\$12.00pp**

Grilled chicken breast served on a bed of crisp romaine lettuce tossed with traditional Caesar dressing, house croutons, and parmesan cheese.

Michigan Fairway Salad —————▶ **\$10.00pp**

Mixed greens tossed with sliced granny smith apples, dry Michigan cherries, red onions, candied nuts, and gorgonzola cheese with a vinaigrette dressing.

◀—————▶ **add grilled chicken for an additional \$2.00 per person**

OCC Boxed Lunch —————▶ **\$10.00pp**

Your choice of half a deli wrap (turkey, salami, or chicken salad), a bag of chips, fresh apple or grapes, a cookie, and condiments.

Plated Wraps —————▶ **\$12.00pp**

Your choice of turkey, salami, or chicken salad in a full wrap with lettuce, tomato, and red onion and served with house chips.

Classic Grilled Chicken Lunch —————▶ **\$16.00pp**

Chicken breast seasoned and grilled to perfection served your way. Choose between classic grilled, lemon pepper, or get “The Full Bag”: topped with bacon and our cheddar jack cheese blend. Served with choice of rice or seasonal vegetable and a small side salad.

Plated & Dinner Buffet

(priced per person)

**Includes: your choice of rice or potato,
seasonal vegetable, Michigan fairway salad, and warm rolls**

Classic Grilled Chicken —————▶ **\$16.00 buffet**
\$18.00 plated

Chicken breast seasoned and grilled to perfection served your way. Choose between classic grilled, lemon pepper, or get “The Full Bag”: topped with bacon and our cheddar jack cheese blend.

Salmon Provencal —————▶ **\$18.00 buffet**
\$20.00 plated

Perfectly grilled salmon topped with a garlic butter and shrimp Provencal.

Grilled Shrimp —————▶ **\$18.00 buffet**
\$20.00 plated

Shrimp seasoned and grilled in a lemon caper butter sauce.

Prime Rib —————▶ **\$22.00 buffet**
\$24.00 plated

Seasoned and slow roasted prime rib in house made au jus served with a creamy horse radish sauce.

Gilled Sirloin —————▶ **\$20.00**
plated ONLY

Fire grilled sirloin seasoned to perfection and drizzled with house made zip aioli.

Petite Filet —————▶ **\$26.00**
plated ONLY

Filet mignon seared in a special blend of seasonings and topped with house made garlic butter.

Roast Beef in the Rough —————▶ **\$18.00**
buffet ONLY
Roasted Beef sliced and topped with sauteed mushrooms and frizzle fried onion straws drizzled with our chef made A-1 peppercorn aioli.

Desserts

(priced per person and offered plated or buffet style)

New York Style Cheesecake —————▶ **\$6.00pp**
Drizzled with your choice of chocolate, caramel, or raspberry sauce.

Assorted Tea Cakes —————▶ **\$4.00pp**
A mix of delicately decorated bite sized cakes.

Chocolate Bunker Cake —————▶ **\$6.00pp**
Rich and delicious chocolate cake.

Chocolate Raspberry Mousse —————▶ **\$5.00pp**
Chocolate mousse served in a personal dish topped with whipped cream and a raspberry drizzle with a fresh raspberry and mint garnish.