

TAPAWINGO  
A MATTER OF TASTE

2024

9502 LAKE STREET | ELLSWORTH | MI | 49729

## ELEGANT MENU

*Buffet \$ 25.00 pp | Family Style \$ 27.00 pp | Plated \$ 30.00*

### INCLUDES

#### **Appetizer Display**

Assorted Cheese | Crackers | Smoked Whitefish Dip | Olives | Tomato Bruschetta | Seasonal Local Produce and Ingredients

#### **Plated Salad**

Fresh Baked Ciabatta Bread | Compound Herb Butter

#### **Classic Cesar Salad**

#### **Lake Michigan Salad**

Mixed greens | gorgonzola | candied pecans | dried cherries | red onion | house-made dressing

#### **Classic Wedge**

#### **Simple House Salad**

Spring mix | cucumbers | grape tomato | red onions | mixed dressings

### **Duet Entrée**

(Choice of two)

#### **Forest Chicken**

Pan-Roasted Chicken Breast | Forest Mushrooms | White Wine Cream Sauce

#### **Chicken Chardonnay**

Pan-Roasted Chicken Breast | Shallots | Chardonnay Cream Sauce

#### **Tuscan Chicken**

Pan-Seared Chicken Breast | Heirloom Tomatoes | Plath's Bacon | Pinot Grigio Wine

#### **Beef Tenderloin Bourguignon**

Traditional Beef Tips | Braised in Burgundy Wine | Savory Herbs | Root

Vegetables **Apple Wood Smoked Maple Pork Tenderloin**

Choice of Mango Salsa or Apple Pear Chutney

#### **Slow Cooked Beef Brisket**

Prepared with a Savory Dry Rub | Slow Roasted with Locally Brewed Beer

**Parmesan Encrusted Whitefish** Additional \$ 5.00 pp Upcharge

**Walleye** Additional \$ 7.00 pp Upcharge

Local Whitefish Seared | Panko & Parmesan Encrusted | Served with Lemon Caper Sauce

**Prime Rib Carving Station** Additional \$ 8.00 pp Upcharge

Herb and Spice-Rubbed and Roasted | Creamy Horseradish Sauce

Rich Cabernet Demi Glacé

**Filet Mignon** Additional \$ 10:00 pp Upcharge

Grilled | Homemade Steak Sauce | Horseradish Cream Sauce

## **CHOICE OF VEGETABLE**

**French Green Beans**

**Roasted Asparagus**

**Thinly Sliced Zucchini, Squash, and Asparagus**

**Fresh Steamed Broccoli**

**Chef's Choice Seasonal Local Farm Vegetables**

## **CHOICE OF SIDE**

**Wild Rice Pilaf & Jasmine Rice Pilaf**

**Garlic Mashed Potatoes**

**Handmade Bucatini Pasta | Light Garlic Cream Sauce and Julienne**

**Vegetables Roasted Red Skin Potatoes with Lemon Dill**

## **CATERING PACKAGE INCLUDES**

White Pottery Barn China

Silverware

White or Color Linen Napkins

Children under age 11 50%

Northern Roasters Coffee Service

Cake Cutting Service

Water Goblets & Water Service

Serving & Chafing Dishes

Gluten-Free + Vegetarian + Vegan

Meal Child-Friendly Menu -Upon

Request

## **ADDITIONAL COST**

Price per Server \$ 150 each \***Gratuity not included, but much appreciated!**

Price per Chef \$ 200 each (Two Included).

6% Michigan Sales Tax Food

PRICES MAY INCREASE DUE to SUPPLY