

804 E Midland St Bay City, MI 48706

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MENU

Price is per person and includes two (2) entrées, three (3) sides, and two (2) salads, accompanied with whipped butter and warm rolls.

- Δ Denotes carving station, \$150 fee per buffet line
- 🕅 Denotes vegetarian items

SILVER \$29

Select any two (2) Entrées

- Parmesan Breaded Chicken topped with Marinara and Melted Mozzarella Cheese
- Creamy Chicken Fettuccine Alfredo
- Alaskan Pollock bathed in Wine Butter
- Caramelized Apple Braised Pork Loin
- Meatballs in a **Rich Gravy**
- Herb-Crusted Top Round with Bone Broth Au Jus
- Grilled Vegetable Penne Pasta with Pesto Butter (V)

SIDES

Starches

- **Roasted Garlic** Mashed Potatoes with Gravy
- Herb Roasted **Redskin Potatoes**
- Roasted Sweet Potatoes with Honey Butter

Vegetables

- Oven Roasted Lemon Garlic Green Beans
- Fire Roasted Seasonal Vegetables
- Honey Glazed Carrots
- Garlic Butter Sweet Corn

SALADS

- Classical Caesar Salad
- Tossed Salad with Assorted Dressings
- Organic Mixed Greens with Seasonal Vinaigrette

GOLD \$35

Select any two (2) Entrées

- Slow Roasted Honey Garlic Chicken Bruschetta Stuffed
- Chicken Breast Red Wine Braised Short Ribs
- Sirloin Tips with Mushroom Cheddar Cream
- Brown Sugar Glazed Salmon with Pear Chutney
- Black Sesame Teriyaki Infused Pork Tenderloin Δ
- Butternut Squash Ravioli with Maple Cream Sauce (V)

Steamed Rice Pilaf

- Seasoned Jasmine Rice
- Ziti Pasta with Creamy Marinara
- Scalloped Au Gratin Potatoes (\$2 per person upcharge)
- Grilled Herb Zucchini and Squash
- Parmesan Roasted Broccoli
- Pan Roasted Brussels Sprouts with Bacon (\$2 per person upcharge)
- Tri-Colored Pasta Salad
- Red Bliss Potato Salad
- **Chopped Caprese** Salad with Balsamic Vinaigrette (\$2 per person upcharge)

PLATINUM \$41

Select any two (2) Entrées

- Molasses Marinated Flank Steak with Bacon Demi-Glace Δ
- Smoked Strip Loin with Chimichurri Sauce ∆
- Tuscan Airline Chicken
- Classic Chicken Marsala
- Slow Braised Pork Osso Buco with Lemon
- Cod topped with Lobster Cream
- Baked Eggplant with Fresh Mozzarella and Balsamic Drizzle 🕅
 - Smokehouse Macaroni and Cheese (\$2 per person upcharge)
 - Fire Roasted **Fingerling Potatoes** with Sage Butter (\$3 per person upcharge)
 - Smashed Cauliflower Baked with Parmesan (\$2 per person upcharge)
 - Baked Asparagus with Balsamic Reduction (\$3 per person upcharge)
 - Greek Salad with Lemon Herb Dressing (\$2 per person upcharge)
 - Fresh Strawberries with Arugula and Feta (\$2 per person upcharge)

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. *Prices subject to 22% service charge and 6% sales tax.