



www.libertyharboreventcenter.com info@whcmi.com (989) 778-2347



MENU

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

 \varDelta - Denotes carving station, \$150 fee per buffet line

🕜 - Denotes vegetarian items

SILVER \$29

Select any two (2) Entrées

- Parmesan Crusted Pan Seared Chicken Breast
- 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
 Brugghette Stuffed
- 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 (♥)
 - 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 Δ
- Tuscan Airline Chicken
- Classic Chicken MarsalaSlow Braised Pork Osso
- Buco with Lemon
- Cod topped with Lobster Cream
- Baked Eggplant with Fresh Mozzarella and Balsamic Drizzle (V)
 - 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.

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