



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
- Denotes dairy free items Denotes gluten free items
- Denotes nut allergens

Denotes vegan items

Select any two (2) Entrées

 Parmesan Breaded Chicken topped with Marinara and Melted Mozzarella Cheese

SILVER \$29

- 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

GOLD \$35

Select any two (2) Entrées

- Slow Roasted Honey Garlic Chicken
- Bruschetta Stuffed Chicken Breast
- Red Wine Braised Boneless Short Ribs
- Sirloin Tips with Mushroom Cheddar Cream
- Brown Sugar Glazed Salmon with Pear Chutnev
- Black Sesame Terivaki Infused Pork Tenderloin \triangle
- Butternut Squash Ravioli with Maple Cream Sauce

PLATINUM \$41

Select any two (2) Entrées

- Molasses Marinated Flank Steak with Bacon Demi-Glace
- 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



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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.





SIDES

Starches

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

- Steamed Rice Pilaf
- Seasoned
 Jasmine Rice
- Ziti Pasta with Creamy Marinara
- Scalloped Au Gratin Potatoes
 (\$2 per person upcharge)
- Smokehouse
 Macaroni and Cheese
 (\$2 per person upcharge)
- Fire Roasted
 Fingerling Potatoes
 with Sage Butter
 (\$3 per person upcharge)

Vegetables

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

- Grilled Herb Zucchini and Squash
- Parmesan Roasted Broccoli
- Pan Roasted Brussels Sprouts with Bacon (\$2 per person upcharge)
- Smashed Cauliflower Baked with Parmesan (\$2 per person upcharge)
- Baked Asparagus with Balsamic Reduction (\$3 per person upcharge)

SALADS

- Classical Caesar Salad tossed with croutons
- Tossed Salad with assorted dressings, croutons served on the side
- Organic Mixed Greens with Seasonal Vinaigrette

- Tri-Colored
 Pasta Salad
- Red Bliss Potato Salad
- Chopped Caprese Salad with Balsamic Vinaigrette (\$2 per person upcharge)
- Greek Salad with Lemon Herb Dressing (\$2 per person upcharge)
- Fresh Strawberries with Arugula and Feta (\$2 per person upcharge)