

HORS D'OEUVRES

For display or tray passing. All prices are per dozen. A 2 dozen minimum is required.

HOT

Bacon Wrapped Sea Scallops GF

Orange Aioli \$48

Vegetable Spring Rolls

Sweet Chili Sauce \$32

Cheesesteak Egg Rolls

Shaved NY Strip, American Cheese, House Ranch \$60

Crab Stuffed Mushrooms

Saffron Cream & Chives \$48

Blue Cheese Stuffed Mushrooms

Nueske's Bacon, Blue Cheese, Roasted Peppers \$38

Gyoza Dumplings

Ginger pork, Traditional Dipping Sauce \$36

Mini Crab Cakes

Remoulade Sauce \$49

Trout Bites

Malt Vinegar Tartar & Lemon \$48

Huli Huli Chicken Skewers

Sweet & Sour Sauce, Peppers, Red Onion, Pineapple \$48

Mini Lobster Rolls

Lobster & Shrimp Salad, Butter Toasted Brioche, Dukes Mayo

Fresh Tarragon \$60

Mini Street Quesadillas

Vegetarian, Chicken Tinga Or Braised Lamb, Cotija, Hungarian

Peppers, Salsa Verde, Cilantro \$49

Cudighi Sausage In A Blanket

Special Recipe Cudighi Baked In A Flakey Pastry Crust With

Coney Island Mustard \$39

Chicken Strips

Ore Dock Beer Batter, Spicy Orange, Green Onion, Black Sesame \$36

Spanakopita

Phyllo Dough Filled With Spinach & Feta \$32

Billionaire Bacon Skewers GF

Thick Candied Bacon With Brown Sugar & Fresh Cracked Pepper \$45

Oyster Casino

Broiled With Peppadew, Nueske's Bacon & Herbs \$42



COLD

Colossal Shrimp Cocktail GF

Served With Plenty Of Lemons & Cocktail Sauce \$48

Mini Avocado Toast

Tomato, Pickled Onions, Everything Seasoning \$36

Cherry Tomato Bruschetta

Herb Crostini \$32

Stracciatella

Confit Tomatoes, Fresh Basil, EVOO, "Birchy Glaze," Grilled Baguette \$36

Deviled Eggs GF

Bourbon Bacon Jam \$38

Shrimp Ceviche Shooters GF

Shrimp With Pineapple, Radish, Scallions & Cucumber \$39

Chicken Caesar Lettuce Wraps GF

Rotisserie Chicken, Traditional Dressing \$36

Smoked Whitefish Toasts

Pickled Shallots & Chives \$36

Tequila Cured Trout Roulade

Horseradish, Cream Cheese, Dill, Crostini \$38

Curried Chicken Salad

Dried Cherries, Fuji Apple, Crostini \$39

Hummus Boats GF

Cucumbers, Olives, Tomatoes & Tabbouleh \$36

Fresh Seasonal Fruit Kabobs GF

Fresh Vanilla Whipped Cream \$36

Seared Beef Tenderloin

Boursin, Tomato Jam & Brioche Crostini \$60

Island Creek Oysters GF

Artisan East Coast \$36



All prices subject to a 20% gratuity fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.

*Items marked with an asterisk are cooked to order.

DIPS, PLATTERS, BARS

Small serves 20-50 Medium serves 30-35 Large serves 50+

Hanging Pretzel Bar

Variety Of Soft Gourmet Pretzels Served With Beer Cheese, Mustard & Accompaniments \$200/\$250/\$300

Vegetable Crudité GF

Marinated & Grilled Asparagus, Mushrooms, Artichoke, Zucchini, Squash, Carrots, Roasted Pepper Dip, Hummus, Buttermilk Ranch Dressing \$100/\$175/\$250

Artisan Cheese Display

Assorted Domestic & Imported Cheese With Accompaniments \$175/\$250/\$325

Spinach & Artichoke Dip GF

Full Of Grilled Artichokes & Served With Tortilla Chips. Medium \$175

Mezze Platter

Hummus, Toum, Tomato & Feta Cucumber Salad, Tabbouleh, Goat Horn Peppers, Pickled Onions, Olives, tzatziki, Persian Pickles, Flat Bread \$150/\$225/\$275

Charcuterie Board

Dried Cured Meats, Whitefish Pâté, Tequila Cured Trout, Domestic & Imported Cheese, Accompaniments \$200/\$300/\$400

Ultimate Board

Combination Of The Artisan Cheese Display, Mezze Platter & Charcuterie Board \$250/\$350/\$450

FIRST COURSE OPTIONS

SALAD

Chop House Salad GF

Romaine, Iceberg, Tomato, Cucumber, Carrot, Red Onion, Cheddar, Croutons, Dijon Herb Vinaigrette

Roam Salad GF

Mixed Greens, Blue Cheese, Granny Smith Apple, Traverse City Cherries, Sunflower Seeds & Maple Vinaigrette

Superior Caesar Salad

Crisp Romaine, Toy Box Tomatoes, Croutons, Shaved Parmesan, Traditional Dressing

PRL Caesar Salad GF

Romaine, Maple Walnuts, Croutons, Shaved Parmesan & Asiago Traditional Dressing

Greek Salad GF

Tomato, Onions, Peppers, Feta, Pickled Beets, Urban Blended Greens & Greek Style Dressing

Skip A Beet GF

Arugula, Roasted Michigan Beets, Maple Walnuts, Point Reyes Blue Cheese, Cherries, Herb Vinaigrette

Berry Bibb Salad GF

Bibb, Frisée, Raspberries, Blueberries, Strawberries, Maple Walnuts, Blue Cheese & Melba Dressing

Gem of Hearts Salad GF

Gem Lettuce, Grilled Artichoke Hearts, Hearts Of Palm, Marinated Mushrooms, Hardboiled Egg, Shaved Pecorino, Champagne Dressing

Panzanella Salad

Cherry Tomatoes, Cucumber, Grilled Focaccia, Fresh Basil, Stracciatella & Balsamic

Slabz House

Romaine, Iceberg, Frisée, Cherry Tomatoes, Cucumber, Red Onion, Black Olives, Pecorino, Croutons, House Vinaigrette

DINNER BUFFET

Includes choice of any salad listed in first course options, artisan rolls, whipped herb butter, starch & vegetable, freshly brewed regular & decaffeinated Gallery Coffee Co. coffee, assorted herbal teas.

A minimum of 50 guests applies. For buffets of 25-49 guests, add \$8 per guest.

The pricing list is per guest unless otherwise noted. **Choice of two entrees for parties up to 250 guests maximum, \$3 per guest upcharge.

**Choice of three entrees for parties up to 250 guests maximum, \$5 per guest upcharge.

CARVING STATIONS

Hand carved by one of our chefs!

Carved Michigan Beef Tenderloin GF

Rubbed In A Plethora Of Herbs & Roasted To Perfection. Served With A Mushroom Demi & Hand Carved For Each Guest

\$52

Carved Crown of Pork GF

Equivalent Of A Bone-In Beef Prime Rib Roast, This Well Marbled Heritage Kurobuta Pork Is Roasted With Dijon & Herbs

\$52

Carved Rack of Lamb GF

Rubbed In A Plethora Of Herbs & Roasted To Perfection. Served With A Mint Chimichurri.

\$54

Carved Roasted or Corned Beef Steamship GF

100 guest minimum

Low Roasted For Over 24hrs. A Unique One Of A Kind Cut Of Meat.

\$38

Carved Eye of Ribeye GF

Rubbed In Rosemary, Thyme & Garlic. Served With Cream Horseradish & Hand Carved For Each Guest.

\$52

SINGLE ENTREE

CHICKEN

Chicken Madeira

Madeira Wine, Local U.P. Gourmet Mushrooms & Fresh Herbs
\$38

Chicken Piccata

Chicken Cutlets Sautéed With Capers, Lemon & Butter
\$38

Chicken & Shrimp GF

Grilled Chicken With Shrimp Over Peppers, Onions & Mushrooms
Topped With A Cream Sundried Tomato Sauce
\$46

Chicken Wellington

Local Mushroom Filled Puff Pastry, Mushroom Demi
\$41

Michigan Chicken GF

Traverse City Cherries, Wild Mushrooms & Brandy Cream
\$41

Lemon Garlic Chicken GF

Fresh Lemon & Garlic Marinated Chicken With Kasseri Cheese
Fondue
\$38

BEEF

8oz Prime Sirloin

Baseball Cut & Served With Our Famous Zip Sauce
\$49

Flank Steak

Marinated London Broil Style With Soy, Mirin & Mustard. Includes
Dipping Sauces Of Old Forester Zip Sauce, Cowboy Butter &
Chimichurri
\$42

Beef Medallions GF

Seared Angus Beef In A Creamy Blue Cheese Fondue
\$50

6oz Filet Mignon

Center Cut Served With Our Famous Zip Sauce
\$65

SEAFOOD

Scottish Salmon

Slow Roasted Salmon Brushed With Maple Mustard Glaze
\$49

Potato Chip Encrusted Whitefish (seasonal) GF

Local Whitefish Lightly Pan Fried & Finished With Puttanesca Sauce
\$47

Wild Lake Trout

Slow Roasted Lake Superior Trout Brushed With Maple Mustard
Glaze
\$47

Pumpernickel Trout

Encrusted With Huron Mountain Bakery Pumpernickel And Finished
With Horseradish Cream Sauce
\$47

Chilean Sea Bass GF

Champion Beurre Blanc
\$59

Tarragon Salmon GF

Tarragon Beurre Blanc
\$48

PORK

Bacon Wrapped Pork Filet GF

Pork Tenderloin Wrapped In Nueske's Bacon & Brushed With A
Honey Tarragon Glaze
\$38

VEAL

Veal Saltimbocca

Veal Cutlets Wrapped In Prosciutto With Sage, White Wine & Butter
\$42



PASTA & VEGETARIAN

Lion's Mane Mushroom Pasta

Mafaldine Pasta, Trenary Grown Lion's Mane & Chestnut
Mushrooms Point River Vodka Sauce, Stracciatella, Confit Cherry
Tomatoes, Roasted Red Peppers, Spinach, Fresh Basil, Calabrian Chili
\$39 per guest
(with cudighi sausage \$42)

Bucatini Alfredo

Fresh Bucatini, Roasted Garlic Cream, Bruleed Shallots, Pecorino
Fresh Cracked Black Pepper & Parsley
\$36

Smoked Whitefish Ravioli

Mixture Of Italian Cheese, Herbs, Smoked Whitefish, Maple Carrot
Cream, Brown Butter Crumb
\$41

Lasagna

Rolled With Ricotta, Basil, Artichoke, Portobello Mushroom
Sundried Tomato and Finished With Mozzarella
\$38

Grilled Vegetable Ravioli

Gypsy Vodka Sauce
\$38

Truffled Ravioli

Wild Mushroom Ravioli Topped With Honey Herb Cream Sauce
\$38

Risotto* GF

Sweet Peas, Sundried Tomatoes, Artichokes & Leeks
\$36

Vegetable Kabobs* GF

Portobello, Zucchini, Red Onion, Peppers & Eggplant Finished With
Balsamic Glaze & Fresh Herbs
\$36

*Vegan Dishes



VEGETABLES & STARCHES

Additional sides charged at a rate of \$5 per guest.

Grilled Asparagus GF

"Birchy Glaze," Shaved Parmesan

Fried Brussel Sprouts GF

Blue Cheese, Cherries, Walnuts, Shallot Brulee & Maple

Haricot Vert

Brown Butter Crumb

Frangelico Glazed Baby Carrots GF

Frangelico Brown Butter, Parsley

Grilled Baby Bok Choy GF

Shoyu

Broccolini

Bagna Cauda

Roasted Squash Medley GF

Zucchini, Yellow Squash, Peppers, Onions, Garlic & Herbs

Crispy Potato Salad

Homestyle Fried Potatoes Tossed In Mayo, Relish, Chili Crisp
Tarragon

Wild Rice Pilaf GF

Mirepoix Almonds & Cherries

Whipped Redskin Potatoes GF

Lots Of Butter, Chives

Loaded Whipped Redskin Potatoes

Finished With Nueske's Bacon, Cheddar & Scallions +2

Herb Roasted Redskin Potatoes GF

Tossed In Butter & Fresh Herbs

Blue Cheese Home Fries GF

Balsamic Onions & Chives

Baked Macaroni & Cheese

3 Cheese Blend Baked Until Bubbly & Finished With Crispy Panko

Corn Off The Cob GF

Traditional Or Street Corn Style +2



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PLATED SINGLE ENTREE

Includes choice of salad, artisan rolls, whipped herb butter freshly brewed regular & decaffeinated Gallery coffee & assorted herbal teas. A minimum of 50 guests applies.

Veal Ossobuco GF

Pomodoro & Chianti Braised With Saffron Risotto & Herbed Gremolata

\$61

Braised Beef Short Rib GF

Smoked Gouda Polenta, Baby Carrots, Cipollini Onions

\$51

6oz or 8oz Filet Mignon

Center Cut From Creek Stone Farms, Whipped Redskin Mash Asparagus & Our Famous Zip Sauce

6oz \$55 / 8oz \$65

Frenched Chicken Marsala

Joyce Farms, Seared Skin On, Whipped Red Skin Mash Or Roasted Marble Potatoes, Baby Carrots, Asparagus, Local Mushroom Jus

\$43

Frenched Tarragon Chicken GF

Joyce Farms, Seared Skin On, Whipped Redskin Mash Or Roasted Marble Potatoes, Baby Carrots, Asparagus, Dijon Tarragon Cream

\$43

Chicken Cordon Bleu

Prosciutto & Imported Swiss Stuffed Frenched Chicken Breast Asparagus, Baby Frisée Salad, Parmesan Cream

\$45

Chilean Sea Bass

Butternut Squash Risotto, Truffled Arugula, Lemon Beurre Blanc

\$59

Scottish Salmon

Cedar Planked & Glazed With Maple Mustard, Smoked Cheddar Mash & Asparagus

\$51

Alaskan Halibut GF

Pan Roasted, Parsnip & Rutabaga Puree, Fried Artichokes, Veal Demi

\$55

PLATED DUET ENTREE

Includes choice of salad, artisan rolls, whipped herb butter, freshly brewed regular & decaffeinated Gallery coffee & assorted herbal teas. A minimum of 50 guests applies.

Filet & Michigan Chicken GF

Seared Angus Beef In A Creamy Blue Cheese Fondue Along With Chicken Sautéed With Brandy, Mushrooms, Traverse City Cherries & Cream

\$59

Filet & Lemon Chicken GF

Char-Grilled Filet With Balsamic Onions, Mushroom Ragout, Pan Seared Marinated Chicken, Kasseri Cheese Fondue

\$58

Filet & Salmon

Char-Grilled Filet With Our Famous Zip Sauce Paired With Slow Roasted Salmon Brushed With Maple Mustard Glaze

\$60

Filet & Shrimp GF

Char-Grilled Filet With Our Famous Zip Sauce & Jumbo Shrimp In Scampi Sauce

\$59

Filet & Truffled Ravioli

6oz Filet Mignon With Zip Sauce, House Made Truffled Mushroom Ravioli & Honey Herb Cream

\$58

Surf & Turf

6oz Filet Mignon With Zip Sauce, Cold Water Lobster Tail, Drawn Butter & Lemon

Market Price

DINNER THEMES

All dinner themes include freshly brewed regular & decaffeinated Gallery Coffee, assorted herbal teas.

A minimum of 50 guests applies. For buffets of 25-49 guests add \$8 per guest.

The pricing listed is per guest unless otherwise noted.

The Mediterranean

- Traditional Tomato & Cucumber Salad
- Tahini Hummus & Tourn
- Grilled Vegetable Platter
- Chicken Shawarma
- Sirloin Kabobs
- Rice Pilaf
- Tabbouleh
- Frangelico Olive Oil Cake & Raspberry
- Cheesecake

\$49

The Mitten

- Roam Salad - Mixed Greens, Blue Cheese, Granny Smith Apple, Traverse City Cherries, Sunflower Seeds & Maple Vinaigrette
- Farm Stand Potato Salad - Cherry Tomatoes, Sundried Tomatoes, Asparagus, Bacon, Corn, Scallions
- Michigan Chicken - Traverse City Cherries, Brandy Cream
- Potato Chip Encrusted Whitefish
- Honey Glazed Baby Carrots
- Asparagus
- Cider Mill Bread Pudding & Beer Brownies

\$55

The Boot

- Italian Salad - Romaine, Iceberg, Tomato, Black Olives Red Onion, Pepperoncini, Garlic Croutons, Parmesan
- Caprese - Cherry Tomatoes, Fresh Burrata, Balsamic Glaze Basil
- Chicken Marsala
- Milanese Pork - Breaded & Pan Fried, Lemon Cream
- Little Ear Pasta - Peas, Bacon, Mushrooms
- Roasted Red Skin Potatoes
- Tiramisu & Cannoli's

\$50

The Calxico

- Taco Salad - Romaine, Iceberg Lettuce, Cherry Tomatoes, Black Beans, Radish, Pepitas, Avocado Cheddar & Cilantro Dressing
- Street Corn - Off The Cob, Cotija, Tajin
- Mojo Pork Taco Bar
- Creamy Chicken Enchiladas
- Spanish Rice
- Ranchero Beans
- Tres Leche Cake & Mexican Cookies

\$49

SLABZ

Includes freshly brewed regular & decaffeinated Gallery coffee
assorted herbal teas. A minimum of 50 guests applies. The
pricing is listed per guest unless otherwise noted.

Chicken Shawarma

Build Your Own With Nine Spiced Marinated Chicken, Cherry Tomato, Bulgarian Feta & Cucumber Salad
Hummus, Tourn, Cabbage, Fries, Pickles, Flat Bread & Assorted Baklava

\$27

Slow Roasted Lamb Gyro

Build Your Own With White Wine Braised Lamb Shoulder, Tzatziki, Pickled Onions, Tomatoes, Fries, Flat Bread
Assorted Baklava

\$35

Combo Zatar Slabz

A Massive Spread Of Marinated Shawarma Chicken, White Wine Braised Lamb Shoulder, Bulgarian Feta Salad
Tabbouleh, Shredded Cabbage, Olives, Hummus, Tourn, Tzatziki, Pickled Onions, Goat Horn Peppers, Persian
Pickles Fries, Flat Bread & Assorted Baklava

\$36

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LATE NIGHT SNACKS

Quantities must be ordered for at least 50% of guest list.

Pricing is per guest unless otherwise noted.

Cudighi Station

U.P. Style Sandwiches With Local Cudighi Sausage, Marinara, Peppers, Onions, Mozzarella & Kettle Chips
\$7

Case Country Beef Sliders

Coopers White American, Slap Happy Sauce & Pickles
\$7

Pasty Station

A Traditional U.P. Meat Pie With Potatoes, Rutabaga & Onions
Served With Gravy & Ketchup
\$5

French Fry Station GF

Mixture Of Regular, Waffle & Tater Tots With Choice Of Sauces
Ranch, Ketchup, Sriracha Mayo
\$4

Add Chili Cheese \$2

Chicken Strip Station

Crispy Breaded Chicken Strips With Fries & Choice Of Sauces
Ranch, Ketchup, Honey Mustard, BBQ
\$7

Build a Nacho Station

Build Your Own Tortilla Chips, Queso, Pico De Gallo, Black Olives, Jalapeños, Guacamole & Sour Cream
\$5

Add Taco Beef or Chicken \$3

Fondue Station

Alpine Style Hinted With Cointreau. Served With Pretzels, Apples, Broccoli, Bison Sausage, Fingerling Potatoes & Red Peppers
\$7

PLATED DESSERT

per guest

Chocolate Cake

Finished With Chocolate Sauce & Powdered Sugar

\$7

N.Y. Cheesecake

Finished With Luscious Raspberry Preserve, Fresh Berries & Powdered Sugar

\$7

Carrot Cake

Finished With Maple Caramel & Powdered Sugar

\$7

Bavarian Apple Tart

Finished With Caramel & Powdered Sugar

\$7

Chocolate Pot De Crème

Equatorial Chocolate & GCo Espresso Mousse, Fresh Raspberries

Pistachio Absinthe Biscotti, Disaronno Caramel

\$10

Maple Blondies

Valrhona White Chocolate, Rock River Maple Cream, Salted Caramel

Gelato, Walnuts

\$10



DISPLAYED DESSERT

per guest

Cider Mill Bread Pudding

Deglazed Apples, Dried Cherries, Apple Butter Sauce

\$7

Cupcake Tower

Assorted Selection From Huron Mountain Bakery

\$7

Dessert Bars (Per Dozen)

Assorted Selection

\$48

Jumbo Cookies (Per Dozen)

Assorted Selection

\$48

Beer Brownies (per Dozen)

Draft Stout, Fresh Raspberries

\$48

Chocolate Dipped Strawberries (Per Dozen) GF

\$48

Ultimate Sweet Ending

100 guest minimum

Fresh Fruit Salad, Assorted HMB Cupcakes, Dessert Bars, Jumbo

Cookies, Beer Brownies, Mini Chocolate Espresso Pot De Crème's

Tiramisu, Cannoli's & Chocolate Dipped Strawberries

\$10

DESSERT STATIONS

50 guest minimum *attendant included

Gelato Station

Assorted Selection Of Gelato Served With Toppings

Toppings: Shaved White Chocolate, Maple Walnuts, Pistachios

Traverse City Cherries, Cookie Crumble, Andes Mints, Whipped

Cream, Melba Sauce, Fresh Berries, Hot Fudge, Maple Cream

Disaronno Caramel

\$12

Beer Brownies Ala Mode

Warm Draft Stout Brownies, Vanilla Gelato, Disaronno, Caramel, Hot

Fudge, Fresh Whipped Cream

\$10

Shortcake Bar

Pound Cake, Fresh Strawberries, Melba Sauce, Lemon Curd

\$10

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BEVERAGES

All beverages include liquor, wine, beer, choice of prosecco or champagne & soft drinks.
Prices are per guest unless otherwise notes. *Cash bar available. *Additional spirits, wine & beer available

LIQUOR SELECTION

PREMIUM

Wheatley Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan Rum
Jose Cuervo Silver Tequila
Jim Beam Bourbon
Seagram's 7 Whiskey
Dewar's White Scotch
Paul Masson VSOP

TOP SHELF

Tito's Handmade Vodka
Ketel One Vodka
Bombay Sapphire Gin
Petoskey Stone Gin
Bacardi Rum
Captain Morgan Rum
1800 Silver Tequila
Astral Reposado Tequila
Maker's Mark Bourbon
Woodford Reserve
Crown Royal Whiskey
Johnnie Walker Black Scotch
Hennessy Korbel VSOP

SUPER PREMIUM

Grey Goose Vodka
Stoli Elite
Hendrick's Gin
The Botanist Gin
Bumbu Rum
Butterfly Cannon Blue Tequila
Patrón Silver Tequila
Iron Fish Maple Bourbon
Basil Hayden Dark Rye
Woodford Reserve Double
Buffalo Trace
Angel's Envy Bourbon
Remy Martin VSOP
Disaronno

PREMIUM PRICING

Two Hours \$26
Three Hours \$32
Four Hours \$38
Five Hours \$43
Six Hours \$47

TOP SHELF PRICING

Two Hours \$29
Three Hours \$35
Four Hours \$41
Five Hours \$45
Six Hours \$50

SUPER PREMIUM PRICING

Two Hours \$32
Three Hours \$37
Four Hours \$42
Five Hours \$48
Six Hours \$54

WINE SELECTION

White Wine

Kutjevo Graševina
Bovin Ana Marija Rosé
Dr. Frank Konstantin Semi-Dry Riesling
Freixenet Pinot Grigio
Crossings Sauvignon Blanc
Georges Duboeuf Chardonnay

Red Wine

Antigal Uno Malbec
Edna Valley Merlot
Tikveš Vranec
J. Lohr Falcon's Perch Pinot Noir
Dingač Pelješac Plavic Mali
Pavette Cabernet Sauvignon

Sparkling Wine

Veuve Du Vernay Rosé
Veuve Du Vernay Ice Demi-Sec
Lo Duca Prosecco

BEER & SELTZER SELECTION

Blue Moon
Bud Light
Budweiser
Busch Light
Coors Light
Corona
Hamms
Heineken
High Noon
Hoegaarden
Labatt Blue
Michelob Ultra
Miller Lite
RBR
Stella Artois
Bell's Two Hearted
Black Rocks Grand Rabbits
Blackrocks Nordskye
ByGeorge Elephant Disco IPA
ByGeorge Walking With Giants
KBC Pick Axe Blonde
KBC Red Jacket
KBC Widomaker
Ore Dock Brad's Best
Ore Dock Bramble On Rose
Ore Dock Breakwater
Shiner Rock
Vandermill Honey Crisp

BEER & WINE ONLY

Two Hours \$18
Three Hours \$23
Four Hours \$29
Five Hours \$34
Six Hours \$39

KEG SELECTIONS

Domestic \$375 1/2 Barrel = 150 pints
Craft MKT 1/4 Barrel = 75 pints
Imported MKT 1/6 Barrel = 50 ints

N/A SELECTIONS

Athletic Run Wild IPA
Athletic Upside Down Gold
Guinness 0.0
Coke Products
Cranberry
Pineapple
Lotus Energy

CHAMPAGNE TOAST

\$3 per person

BREAKFAST BUFFET

Includes freshly brewed regular & decaffeinated Gallery Coffee, orange juice, assorted herbal teas.

A minimum of 25 guests applies. For buffets under 25 guests add \$2 per guest.

The pricing listed is per guest unless otherwise noted.

Continental

Assorted Fresh Baked Mini Danishes, HMB Bagels, Cream Cheese, Butter, Jams, Fresh Cut Fruit \$13

Euro Continental

Assorted Fresh Baked Mini Danishes, Butter Croissants, Applewood Smoked Ham, Smoked Gouda & Cheddar Butter Jams, Hard Boiled Eggs, Fresh Cut Fruit \$16

Classic

Local Scrambled Eggs, Choice Of Case Country Sausage, Nueske's Bacon Or Applewood Canadian Bacon, Redskin Home Fries, Assorted Bread, HMB Bagels, Jams & Whipped Butter \$18
Meat Combo +2

Ultimate

Local Scrambled Eggs, Choice Of Case Country Sausage, Nueske's Bacon Or Applewood Smoked Canadian Bacon
Choice Of Buttermilk Pancakes Or Croissant French Toast, Redskin Home Fries, Rock River Maple Syrup & Whipped Butter \$21
Meat Combo +2

SANDWICHES & A LA CARTE

SANDWICHES

All prices are per person

Ham, Egg & Cheddar Croissant

Applewood Smoked Ham, Labar Egg & Cheddar \$10

Egg & Cheese Croissant

Labar Egg, American Cheese & Butter Croissant \$9

Egg, Cudighi, Cheese Croissant

Labar Egg, Case Country Sausage American Cheese & Butter Croissant \$10

Egg, Nueske's Bacon, Cheese, Croissant

Labar Egg, Bacon, American Cheese & Butter Croissant \$10

U.P. Mushroom Burrito

Scrambled Eggs, Local Mushrooms Balsamic Onions, Spinach, Roasted Red Peppers, Cheddar, Aioli, Home Fries \$9

Slabz Burrito

Scrambled Eggs, Sausage, Bacon, Cheddar Aioli, Home Fries \$9

Egg & Cheese Muffin

Labar Egg, American Cheese & BIG English Muffin \$8

Egg, Cudighi, Cheese Muffin

Labar Egg, Case Country Sausage American Cheese & BIG English Muffin \$9

Egg, Nueske's Bacon, Cheese Muffin

Labar Egg, Bacon, American Cheese & BIG English Muffin \$9

OMELET STATION

Chef tended with assorted fillers including the following:

Nueske's Bacon, Case Country Sausage Canadian Bacon, Applewood Ham Peppers, Balsamic Onions, Tomatoes Spinach, Local Mushrooms, Jalapeño, Feta Smoked Gouda, Cheddar, American etc. Finished With Home Fries
\$20 per person
25 guest minimum

BEVERAGES

Gallery Coffee Urn \$50

Approximately 12 Cups

Gallery Coffee Carafe \$35

Approximately 8 Cups

Assorted Tea & Hot Water \$20

Approximately 8 Cups

Fruit Juice \$35

Pineapple & Cranberry

Approximately 8 Cups

Milk \$35

Approximately 8 Cups

Soda \$4

12oz Bottles

ALA CARTE

All prices are per dozen

Mini Danish

Assorted Freshly Baked Selection \$42

Butter Croissants

Freshly Baked With Nutella, Local Jams & Butter \$48

Huron Mountain Bakery Bagels

Assorted Selection With Cream Cheese Spreads \$38

Avocado Toast

Tomatoes, Pickled Onions, Everything Seasoning \$48

Nueske's Bacon \$48

Case Country Sausage \$48

Applewood Smoked Canadian Bacon \$48

Scrambled Eggs \$42

Croissant French Toast \$48

Buttermilk Pancakes \$48

Redskin Home Fries \$36

Seasonal Cut Fruit \$36

Hard Boiled Eggs \$24

Yogurt Parfait \$42

Greek Style With Granola & Berries

Overnight Oats \$42

Assorted Selection Including Banana & Maple

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LUNCH BUFFET

Includes freshly brewed regular & decaffeinated Gallery Coffee, orange juice, assorted herbal teas.

A minimum of 25 guests applies. For buffets under 25 guests add \$2 per guest.

The pricing listed is per guest unless otherwise noted.

Taco Bar

Traditional Beef Or Chicken Tinga With Tortillas & The Following Assorted Toppings:

Pico De Gallo, Black Olives, Jalapeño, Green Onions, Cheddar Jack Sour Cream, Cilantro \$22

Sandwich Slabz

Build Your Own With A Selection Of Ham, Turkey, Artisan Assorted Breads, Cheese, Vegetable Toppings & Condiments. Served With Pickles & Our Homemade Kettle Style Chips \$18

Faccia Luna

Italian Buffet With Warm Garlic Bread, Choice Of Salad, Chicken Parmesan Or Lasagna, Cheese Tortellini In Puttanesca Sauce

Asparagus & Tiramisu \$23

Queen City

Farm Stand Pasta Salad - Cherry Tomatoes, Sundried Tomatoes Asparagus, Bacon, Corn, Scallions

Tuscan Chicken - Seared Skin On Breast With Sundried Tomatoes & Spinach In A Creamy Vodka Sauce

Wild Lake Trout - Slow Roasted Lake Superior Trout Brushed With Maple Mustard Glaze

Maple Walnut Blondies \$25

ULTIMATE SOUP, SALAD & SANDWICH

Assorted artisan & sub sandwiches, choice of salad & soup. Served with homemade kettle chips, condiments & pickles \$24

SANDWICHES & WRAPS

Prices are per person

Faccia Luna Club

Shaved Applewood Ham, Turkey, Nueske's Bacon, Swiss, LTO Chipotle Mayo On House Made Focaccia \$13

Chicken Salad Croissant

Rotisserie Chicken, Almonds, Dried Cherries, Celery, Fuji Apple On A Butter Croissant \$12

Muffaletta

Shaved Applewood Ham, Olive Salad, Smoked Gouda On A Toasted Baguette \$13

Two Cheese & Asparagus

Stracciatella, Pecorino Romano, Asparagus, Roasted Red Peppers Sundried Tomato Mayo, Walnut Pesto, Balsamic Glaze On A Toasted Baguette \$14

Churrasco Beef Wrap

Thinly Sliced Flank Steak, Avocado, Cheddar Jack, Roasted Red Peppers, Spinach & Chimichurri Mayo \$15

Beehive Turkey Wrap

Golden Turkey Breast, Cheddar, Honey Mustard & Lots Of Spinach \$13

Turkey & Provolone Subs

Turkey Breast, Provolone & LTO On House Baked Bread \$11

Italian Sub

Ham, Genoa Salami, Capocollo, Provolone & LTO On House Baked Bread \$11

Ham & Provolone Subs

Applewood Smoked Ham, Provolone & LTO On House Baked Bread \$11

Turkey Club Subs

Turkey Breast, Nueske's Bacon, Provolone & LTO On House Baked Bread \$12

Super Italian Subs

Turkey, Ham, Genoa Salami, Capocollo, Provolone & LTO On House Baked Bread \$12

Submarine Sandwich Party Platter

Assorted Variety Of All Options \$13

SOUPS

By the gallon. Serves approximately 12 guests.

Rustic Italian Tortellini

Sundried Tomatoes, Vegetables, Cheese Tortellini \$65

Green Chicken Chili GF

Just The Right Amount Of Spice With Beans, Green Chiles & Sour Cream \$65

Tomato Bisque GF

Ripe Pear Tomatoes, Cream, Herbs \$55

All prices subject to a 20% gratuity and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.

*Items marked with an asterisk are cooked to order.

SALAD

Accompanied by artisan rolls.

Each serves approximately 12 guests.

Protein additions per salad

Chicken | 35 Trout | 60 Flank Steak | 48 Shrimp | 42

Chop House

Romaine, Iceberg, Tomato, Cucumber, Carrot, Red Onion, Cheddar Croutons, Dijon Herb Vinaigrette \$65

Roam Mixed

Greens, Bleu Cheese, Granny Smith Apple, Traverse City Cherries Sunflower Seeds & Maple Vinaigrette \$75

Superior Caesar

Crisp Romaine, Toy Box Tomatoes, Croutons, Shaved Parmesan Traditional Dressing \$70

PRL Caesar

Romaine, Maple Walnuts, Croutons, Shaved Parmesan & Asiago Traditional Dressing \$75

Greek Salad

Tomato, Onions, Peppers, Feta, Pickled Beets, Urban Blended Greens & Greek Style Dressing \$65

Skip A Beet

Arugula, Roasted Michigan Beets, Maple Walnuts, Point Reyes Blue Cheese, Cherries, Herb Vinaigrette \$70

Berry Bibb

Bibb, Frisée, Raspberries, Blueberries, Strawberries, Maple Walnuts Blue Cheese & Melba Dressing \$75

Gem of Hearts

Gem Lettuce, Grilled Artichoke Hearts, Hearts Of Palm, Marinated Mushrooms, Hardboiled Egg, Shaved Pecorino, Champagne Dressing \$70

Panzanella

Cherry Tomatoes, Cucumber, Grilled Focaccia, Fresh Basil Stracciatella & Balsamic \$70

Slabz House

Romaine, Iceberg, Frisée, Cherry Tomatoes, Cucumber, Red Onion Black Olives, Pecorino, Croutons, House Vinaigrette \$65



COMPOSED SALADS & SIDES

Kettle Style Chips GF

Old Bay, Ranch Or Plain \$45

Potato Salad GF

Deviled Egg Style With Redskin Potatoes \$35

Tomato, Cucumber & Feta Salad GF

Traditional Middle Eastern Salad With Bulgarian Feta, Cherry Tomatoes, Cucumbers, Red Wine Vinegar & EVOO \$40

Coleslaw GF

Creamy Horseradish Dressing With Granny Smith Apples \$35

Caprese Pasta Salad

Cherry Tomatoes, Roasted Red Peppers, Red Onion, Stracciatella Balsamic Glaze & Basil \$40



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