



The Terrace Inn & 1911 Restaurant

Menu Guide

Drinks & Dinner Service Options

Dinner Options:

- ◆ 3 Course Plated Dinner | Available for 20-75 Guests
 - ❖ Price Range | \$30 to \$32/Person
- ◆ 3 Course Buffet Dinner | Available for 20-125 Guests
 - ❖ Price Range | \$25 to \$35/Person
- ◆ Hors d'oeuvres Buffet
 - ❖ Available for up to 125 Guests
 - ❖ Price Determined by number of guests & selections

Bar Options:

- ◆ Dinner Bottle Service
 - ❖ Enjoy a bottle of our house red and white wine on each table for dinner | \$20/bottle
- ◆ Open Bar Tab | Ask for Details!
- ◆ Select Wines & Beer | Ask about our 10% discount!



Starter Menu Options

Chilled Hors D'oeuvres

(Each order includes 12 pcs.)

Classic Bruschetta: Roma tomato & fresh mozzarella with fresh herbs and balsamic glaze on a crostini (v)

Steak Bruschetta: marinated flank steak with red pepper aioli & basil chiffonade on a crostini

Crudités: sliced assorted vegetables with buttermilk herb dip *(gf) (v)

Shrimp Cocktail: poached saltwater shrimp served with horseradish cocktails sauce & lemon *(gf)

Prosciutto: sliced prosciutto stuffed with grilled asparagus & whipped cream cheese *(gf)

Spring Rolls: choice of Vietnamese spring roll or egg roll with sweet n' sour dipping sauce (v)

Melon Skewers: melon & prosciutto skewers drizzled with a balsamic glaze *(gf)

*(gf) gluten free options - *(v) vegetarian option

The consumption of raw or undercooked animal products may increase your risk of food-borne illness

Hot Hors D'oeuvres

(Each order includes 12 pcs.)

Meatballs: spicy Asian meatballs with a sweet soy-sesame glaze

Stuffed Mushrooms: stuffed with sausage & herbs

Spicy Wantons: tuna wantons with a mango-wasabi aioli

Bacon Dates: almond stuffed dates wrapped in smoked bacon *(gf)

Bacon Chicken: chunks of chicken wrapped in smoked bacon & drizzled with BBQ glaze *(gf)

Satay: chicken or beef satay with Thai peanut sauce

Whitefish Croquettes: served with a red pepper aioli

Tandoori Chicken: tandoori-style chicken wings with herbed yogurt tzatziki *(gf)

Coconut Shrimp: crispy coconut shrimp with sweet chili dipping sauce

Crab Cakes: jumbo lump crab cake with lemon-caper aioli & English cucumber

Platter & Display Menu Options

All Platters & Displays are available in Small (25) | Medium (50) | Large (100)

Baked Brie Display: wheels of double cream brie wrapped in puff pastry, topped with local fruit preserves & candied walnuts. Served with sliced green apple wedges, pita chips & an assortment of crackers (\$40 | \$75 | \$140)

Domestic Cheese Display: assorted cheeses & crackers with fresh fruit garnish (\$80 | \$150 | \$275)

Farm-to-Table Vegetable Display: a selection of raw & roasted seasonal vegetables with buttermilk-herb dressing & lemon garlic aioli (\$80 | \$150 | \$275)

Seasonal Fruit Display: a variety of fresh sliced fruits & berries with a Greek mango-yogurt (\$80 | \$150 | \$275)

Artisan Cheese Display: a selection of quality local & imported cheeses with a mix of nuts, dried fruit, toasted baguette crostinis & an assortment of crackers (\$125 | \$240 | \$450)

Per-Person Dip Displays: choose one of our delicious dips and we will make you a batch large enough to accommodate your whole party! Check out these options:

Black Bean & Corn Salsa with Tortilla Chips \$1.50/Person

Spinach & Artichoke Dip with Pita Chips \$2.00/Person

Avocado Lime Salsa with Tortilla Chips \$2.50/Person

House-made Plath's Smoked Whitefish Dip with Pita Chips \$4.50/Person

**The consumption of raw or undercooked animal products may increase your risk of food-borne illness*

Buffet Dinner Service Options

The 1911BBQ Buffet

Mains: Terrace Inn signature BBQ baby back ribs & grilled citrus-brined chicken with peach –balsamic glaze.

Sides: Apple cider slaw, BBQ baked beans, sweet corn-on-the-cob with sweet cream butter, fingerling potato salad with smoked bacon Dijon vinaigrette and cornbread.

Desserts: Dark chocolate brownies with cream cheese swirl, and seasonal ‘Chef’s Choice’ desserts.

~ Price: \$38/Person ~

The Northern Michigan Buffet

Mains: Braised beef short ribs with red wine jus, parmesan-crusted whitefish & chicken Hemmingway with tart cherry cream sauce and mushrooms.

Sides: Garlic mashed potatoes, seasonal vegetable, with choice of roasted heirloom beet salad: (candied walnuts, frisee, goat chevre, mandarin orange segments with orange-shallot vinaigrette) –or- the Terrace Inn House Salad: (spring greens, dried tart cherries, feta, pecan, sliced pears with tart cherry vinaigrette).

Desserts: Assortment of seasonal ‘Chef’s Choice’ desserts.

~ Price: \$35/Person ~

The Perfect Pizza Buffet

An all-you-can-eat collection of 12” pizzas with your choice of 3-toppings on each. Served with cheesy garlic bread and housemade marinara sauce, Greek salad with hearts of romaine, Kalamata olives, red onion, green pepper, Roma tomato, pepperoncini and red-wine vinaigrette. Accompanied by an assortment of cookies for dessert.

~ Price: 25/Person ~

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Plated Dinner Service Options

From the Land

Chicken Cordon Bleu: prosciutto & smoked gouda stuffed chicken with caramelized onion béchamel

Chicken Marsala: served on a bed of linguini with a mushroom, garlic & basil sauce

Signature Chicken Hemmingway: truffle mushrooms, tart cherry cream sauce & garlic mashed potatoes

Chicken Valentino: chicken breast stuffed with roasted red pepper & smoked gouda with a white wine sauce

Grilled Bone-In Pork Chop: rosemary sweet potato puree, roasted brussels with a blueberry balsamic jus

Top Sirloin Steak: broccolini, garlic mashed potatoes and a roasted mushroom demi glace

Herb & Salt Crusted Prime Rib Roast: garlic mashed potatoes, roasted root vegetables with a sauce raifort & natural jus

Braised Beef Short Rib: aged cheddar polenta, broccolini with natural thyme jus

Seared Filet of Beef: braised spinach, smashed redskins with a marsala demi glace

Grilled Rack of Lamb: honey-roasted carrots, sweet pea puree with tart cherry jus

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From the Sea

Broiled Parmesan-Encrusted Whitefish: whipped garlic mashed potatoes, spinach artichoke stuffed blossom

Potato -Encrusted Walleye: lemon beurre blanc & garlic mashed potatoes

Grilled Atlantic Salmon: lime-mango salsa with cilantro forbidden rice

Surf & Turf Duo

Filet of Beef & Jumbo Lump Crab Cake: with lemon caper aioli & cucumber (Sub Sautéed Prawns for Crab Cakes)

Filet of Beef & Maine Lobster Tail: green peppercorn-tarragon cream sauce with garlic mashed potatoes & roasted asparagus

From the Garden

Israeli Couscous Primavera: Roasted vegetable medley, smoked tomato fondue, shaved parmesan

Farm Fresh Chef Feature: Northern Michigan has so many great local farms that help supply our menu. Ask us about our latest Chef Creation!

Hors D'oeuvres & Displays Price Menu

Hot & Chilled Hors D'oeuvres

#		
<input type="checkbox"/>	Classic Bruschetta	\$22 \ Dozen
<input type="checkbox"/>	Steak Bruschetta	\$45 \ Dozen
<input type="checkbox"/>	Crudités	\$22 \ Dozen
<input type="checkbox"/>	Shrimp Cocktail	\$24 \ Dozen
<input type="checkbox"/>	Prosciutto	\$25 \ Dozen
<input type="checkbox"/>	Rolls (spring / egg)	\$28 \ Dozen
<input type="checkbox"/>	Melon Skewers	\$30 \ Dozen
<input type="checkbox"/>	Meatballs	\$20 \ Dozen
<input type="checkbox"/>	Stuffed Mushrooms	\$22 \ Dozen
<input type="checkbox"/>	Spicy Wantons	\$26 \ Dozen
<input type="checkbox"/>	Bacon Dates:	\$22 \ Dozen
<input type="checkbox"/>	Bacon Chicken:	\$26 \ Dozen
<input type="checkbox"/>	Satay (chicken / beef)	\$30 \ Dozen
<input type="checkbox"/>	Whitefish Croquettes	\$30 \ Dozen
<input type="checkbox"/>	Tandoori Chicken	\$30 \ Dozen
<input type="checkbox"/>	Coconut Shrimp	\$35 \ Dozen
<input type="checkbox"/>	Crab Cakes	\$58 \ Dozen

Section Total \$: _____

Platters & Displays

(Please select display size and mark quantity)

Size	#		
<input type="checkbox"/>	<input type="checkbox"/>	Baked Brie Display	\$40 \$75 \$140
<input type="checkbox"/>	<input type="checkbox"/>	Domestic Cheese Display	\$80 \$150 \$275
<input type="checkbox"/>	<input type="checkbox"/>	Vegetable Display	\$80 \$150 \$275
<input type="checkbox"/>	<input type="checkbox"/>	Seasonal Fruit Display	\$80 \$150 \$275
<input type="checkbox"/>	<input type="checkbox"/>	Artisan Fruit Display	\$125 \$240 \$450

Section Total \$: _____

Per-Person Displays

(Please indicate # of expected guests)

Estimated # of Guests		
<input type="checkbox"/>	Black Bean & Corn Salsa	\$1.50 / Person
<input type="checkbox"/>	Spinach & Artichoke Dip	\$2.00 / Person
<input type="checkbox"/>	Avocado Lime Salsa	\$2.50 / Person
<input type="checkbox"/>	Smoked Whitefish Dip	\$4.50 / Person

Section Total \$: _____

PAGE TOTAL: \$ _____

Final guest counts and/or menu selections are due 5 Business Days Prior to Event

Dinner Service Price Menu

All plated entrées include choice of soup or salad, warm bread with herb butter, 100% Arabica coffee (regular/decaffeinated), an assortment of hot teas, cold tea and soft drinks. Indicate up to 3 menu selections below.

Plated Entrées

LAND:

<input type="checkbox"/>	Chicken Cordon Bleu	\$37 /Person
<input type="checkbox"/>	Chicken Marsala	\$36 /Person
<input type="checkbox"/>	Chicken Hemmingway	\$36 /Person
<input type="checkbox"/>	Chicken Valentino	\$36 /Person
<input type="checkbox"/>	Bone-In Pork Chop	\$37 /Person
<input type="checkbox"/>	Top Sirloin Steak	\$37 /Person
<input type="checkbox"/>	Prime Rib Roast	\$37 /Person
<input type="checkbox"/>	Braised Beef Short Rib	\$37 /Person
<input type="checkbox"/>	Seared Filet of Beef	\$40 /Person
<input type="checkbox"/>	Grilled Rack of Lamb	\$45 /Person

SEA:

<input type="checkbox"/>	Whitefish	\$36 /Person
<input type="checkbox"/>	Walleye	\$45 /Person
<input type="checkbox"/>	Atlantic Salmon	\$40 /Person

Plated Entrées: Continued

SURF & TURF DUOS:

<input type="checkbox"/>	Filet & Crab Cake	MKT /Person
<input type="checkbox"/>	Filet & Lobster Tail	MKT /Person

VEGETARIAN:

<input type="checkbox"/>	Israeli Couscous Primavera	\$28 /Person
<input type="checkbox"/>	Farm Fresh Chef Feature	MKT/Person

Buffet Service Options

<input type="checkbox"/>	The 1911 BBQ Buffet	\$38/Person
<input type="checkbox"/>	The Northern Michigan Buffet	\$35/Person
<input type="checkbox"/>	The Perfect Pizza Buffet	\$25/Person
<input type="checkbox"/>	Custom Buffet Options	\$ TBD

Estimated Guest Count: _____

Final guest counts with their menu selections are due 2 Weeks Prior to Event