BOYNE
HIGHLANDS

2018 | 19

CATERING AND BANQUET GUIDE

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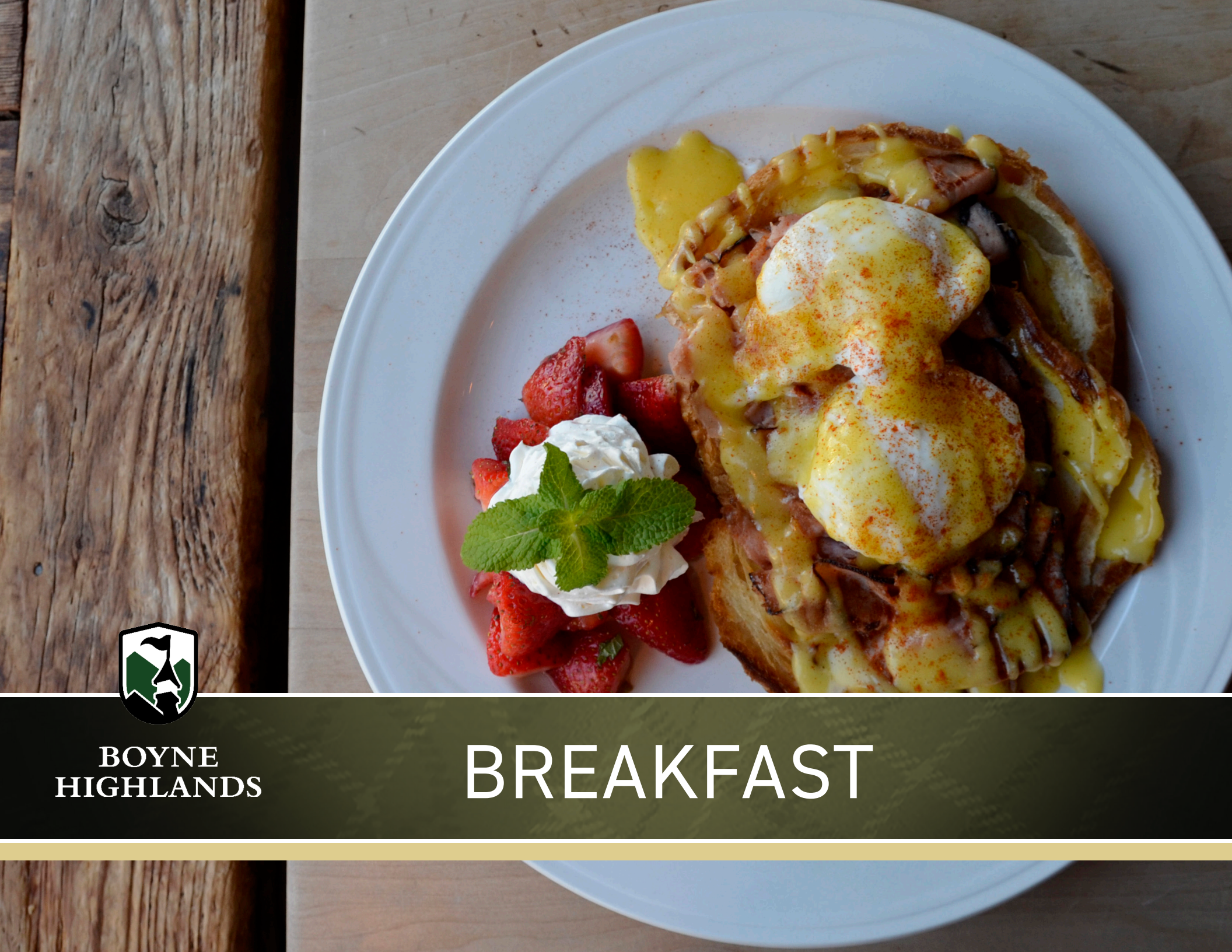

BOYNE
HIGHLANDS

BREAKFAST

BREAKFAST

Based on one hour, $2.00 per person added for each additional 30 minutes of service. Includes regular and decaffeinated coffee, assorted herbal teas, chilled orange and cranberry juice.

CONTINENTAL BREAKFASTS

THE MEETING NEGOTIATOR $11.00 | person

Assorted Danishes, muffins, bagels, cream cheese, butter and preserves.

HEART SMART HEALTHY START $13.00 | person

Sliced fresh fruit, assorted yogurts and steel-cut oatmeal with skim milk, brown sugar and dried fruit topping.

BREAKFAST BUFFETS

Based on one hour.

THE OLYMPIC $15.00 | person

Sliced seasonal fruit, farm fresh scrambled eggs, bacon and sausage links, assorted toasts and breakfast potatoes.

THE MONUMENT $16.00 | person

Sliced seasonal fruit, farm fresh scrambled eggs with cheddar, bacon, sausage links, assorted toasts, breakfast potatoes and pancakes with warm maple syrup.

PLATED BREAKFASTS

All plated breakfasts include juice, coffee and tea service.

HEALTHY START $15.00 | person

Fresh fruit and berry plate with yogurt and house-made granola.

MOUNTAIN MORNING $15.00 | person

Farm fresh scrambled eggs, bacon or sausage links, breakfast potatoes and toast.

BUTTERMILK PANCAKES $15.00 | person

Stack of fluffy buttermilk pancakes, warm maple syrup and bacon or sausage links.

FRENCH TOAST $16.00 | person

Garnished with berry compote, whipped cream and maple syrup. Served with bacon or sausage links.

EGGS BENEDICT $17.00 | person

Two poached eggs and Canadian bacon set atop two English muffins with Hollandaise sauce. Served with breakfast potatoes.

STEAK AND EGGS $21.00 | person

Steak and scrambled eggs served with breakfast potatoes and toast.

BOXED BREAKFAST SANDWICH $11.00 | person

Bacon or sausage patty, egg and white cheddar on a fresh breakfast biscuit. Cherry bourbon ketchup on the side. Whole fruit.

BREAKFAST | ENHANCEMENTS

ADDITIONS TO YOUR BUFFET SELECTION

Based on one hour. * A $50.00 fee is assessed for all chef-attended stations.

ASSORTED INDIVIDUAL YOGURTS	$3.00 each
SAUSAGE, EGG AND CHEESE BREAKFAST SANDWICHES	$5.00 each
ASSORTED COLD CEREALS AND MILK	$3.00 each
HARD BOILED EGGS	$8.00 | dozen
TURKEY BACON OR TURKEY SAUSAGE LINKS	$3.00 | person
STEEL-CUT OATMEAL WITH MILK AND RAISINS	$3.00 | person
CINNAMON SWIRL FRENCH TOAST WITH MAPLE SYRUP	$3.00 | person
SLICED PLATH'S HAM	$4.00 | person
BISCUITS AND GRAVY	$4.00 | person
EGGS BENEDICT	$6.00 | person
BROCCOLI AND SMOKED CHEDDAR QUICHE	$4.00 | person
*CHEF-ATTENDED OMELET OR BELGIAN WAFFLE STATION	$6.00 | person*

BOYNE
HIGHLANDS

BREAK TIME

BREAK TIME

DRY SNACKS A LA CARTE

Per every 25 guests.

Pretzels	$25.00
House-Made Chips and French Onion Dip	$30.00
Chex Mix	$35.00
Deluxe Trail Mix	$40.00
Tortilla Chips and Salsa	$40.00
Mixed Nuts	$50.00

BAKERY ITEMS A LA CARTE

Cinnamon Rolls	$24.00 | dozen
Homestyle Mini Muffins	$12.00 | dozen
Assorted Danishes	$24.00 | dozen
Assorted Mini Donuts	$17.00 | dozen
Assorted Scones	$28.00 | dozen
Deli Bagels and Cream Cheese	$24.00 | dozen

SNACKS ITEMS A LA CARTE

Whole Fresh Apples, Oranges and Bananas	$2.50 each
Individual Bags of Chips or Pretzels	$2.50 each
Assorted Granola Bars	$3.00 each
Assorted Ice Cream Novelties	$3.00 each
Kind Bars	$4.00 each
Assorted Cookies	$24.00 | dozen
Fudge Brownies	$24.00 | dozen
Rice Krispie Treats	$12.00 | dozen
Assorted Cupcakes	$24.00 | dozen
Assorted Petit Fours	$12.00 | dozen
Chocolate Covered Strawberries	$3.00 each

THEMED BREAKS | Based on one hour. 25 person minimum.

SOLACE REJUVENATION — $9.00 | person

Crisp vegetable crudités with hummus, granola bars, whole fresh fruit and deluxe dried fruit and nut mix.

AT THE MOVIES — $10.00 | person

Popcorn, candy bars, tortilla chips, salsa and large soft pretzels with mustard and hot cheese sauce.

CHOCOLATE LOVERS — $9.00 | person

Cupcakes, chocolate dipped strawberries, chocolate dipped pretzels, Rice Krispie treats, old fashioned chocolate chip cookie and ice cold milk.

BUILD-YOUR-OWN YOGURT BAR — $11.00 | person

Assorted Greek individual yogurts, granola, fresh berries, raisins, dried cherries, dried cranberries, honey and maple syrup.

BOYNE HIGHLANDS

BEVERAGES

BEVERAGES A LA CARTE

BEVERAGES A LA CARTE

Coffee	$29.00 | gallon $15.00 | pot
Decaffeinated Coffee	$29.00 | gallon $15.00 | pot
Assorted Herbal Teas	$3.00 | tea bag
Iced Tea	$25.00 | gallon $10.00 | carafe
Lemonade	$25.00 | gallon $10.00 | carafe
White or Chocolate Milk	$28.00 | gallon $11.00 | carafe
Hot Chocolate	$29.00 | gallon $15.00 | pot
Orange, Cranberry or Apple Juice	$29.00 | gallon $12.00 | carafe
Bottled Water	$2.50 each
Smart Water	
Dasani	
Assorted Coca-Cola Sodas	$2.75 each
Powerades	$3.50 each
Assorted Bottled Juices	$3.50 each
Pellegrino Sparkling Mineral Water	$4.00 each
Red Bull	
Monster Energy Drinks	$4.50 each

ALCOHOLIC BEVERAGES

A $50.00 bartender fee will be assessed for all cash or sponsored bars if sales do not exceed $100.00 per hour. Relocation fee $50.00 per bar.

ALCOHOLIC BEVERAGES | individually billed

CASH COCKTAILS
Individuals pay per drink and gratuity is the responsibility of the guest.

SPONSORED COCKTAILS [per drink]
A fully stocked bar featuring house, call, premium or super premium brands with the charge reflecting the actual number of drinks consumed. Based on a 1-1/2 oz. pour.

BOTTLED BEER SELECTIONS

Domestic $4.50
Imported $6.00-$8.00
Craft $6.50-$9.00

DOMESTIC

bud light || coors light || labatt blue || PBR || miller lite
gluten free beer

IMPORTED

blue moon || corona || sam adams || heineken

CRAFT

Bell's Brewery || Founders Brewing Co. || New Holland Brewing Short's Brewing Co. || Petoskey Brewing || Cider

DRAFT BEER SELECTIONS
Kegs are half barrel sized and yield approximately 115 pint servings. Seasonal and additional selections are available upon request and availability

Domestic $350.00
Imported $450.00
Craft $475.00-$700.00

BOTTLED BEER SELECTIONS

Domestic $4.50
Imported $6.00-$8.00
Craft $6.50-$9.00

DOMESTIC

bud light || coors light || labatt blue || miller lite

IMPORTED

sam adams || heineken

CRAFT

Bell's Brewery || Founders Brewing Co. || New Holland Brewing Short's Brewing Co. || Petoskey Brewing

WINE

house wines are available for $7.00 per pour or $28.00 per bottle

a complete wine list is available from your Event Coordinator

ALCOHOLIC BEVERAGES | CONTINUED

A $50.00 bartender fee will be assessed for all cash or sponsored bars if sales do not exceed $100.00 per hour. Relocation fee $50.00 per bar.

ALCOHOLIC BEVERAGES | individually billed

CALL BRANDS
highballs $6.75 ea
rocks, martinis, margaritas and manhattans $7.75 ea

New Amsterdam Vodka || New Amsterdam Gin || Bacardi
Captain Morgan || Johnny Walker Red || Jim Beam Bourbon
Canadian Club Whiskey || Jose Cuervo Gold Tequila

PREMIUM BRANDS
highballs $7.75 ea
rocks, martinis, margaritas and manhattans $9.25 ea

Absolute || Titos || Beefeater || Bacardi || Captain Morgan
Cabo Wabo Blanco Tequila || Jameson Irish Whiskey
Crown Royal || Makers Mark

SUPER PREMIUM BRANDS
highballs $8.75 ea
rocks, martinis, margaritas and manhattans $10.25 ea

Grey Goose || Kettle One || Bombay Saphire || Tanqueray
Bacardi || Captain Morgan || Rumhaven Coconut Rum
Don Julio Blanco Tequila || Glenlievet 12 Year || Jameson Black
Crown Royal || Breckenridge Bourbon || Woodford Reserve

CORDIALS | $7.75 - $10.25

Kahlua || E & J XO Brandy || Bailey's Irish Cream || Di'Soronna
Godiva || Courvoisier || B&B

BAR PACKAGES

STANDARD BAR
hourly rate $12.00 | person
each additional hour $7.00 | person

Call Brand Liquor
Choice of 5 Beers
Choice of 4 Wines

PROVERB RED | Merlot, Pinot Noir, Cabernet Sauvignon
PROVERB WHITE | Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Moscato

DELUXE BAR
hourly rate $18.00 | person
each additional hour $9.00 | person

Premium Brand Liquor
Choice of 7 Beers
Choice of 5 Wines

FOG MOUNTAIN RED | Merlot, Pinot Noir, Cabernet Sauvignon
FOG MOUNTAIN WHITE | Chardonnay, Sauvignon Blanc

PREMIUM BAR
hourly rate $24.00 | person
each additional hour $14.00 | person

Super Premium Brand Liquor
Choice of 9 Beers
Choice of 6 Wines

THE SEEKER RED | Malbec, Pinot
Noir, Cabernet Sauvignon, Red Blend
THE SEEKER WHITE | Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling

BOYNE HIGHLANDS

LUNCHEONS

BUFFET LUNCHEON

Available from 11:00am-3:00pm daily. Based on one hour, $2.00 per person added for each additional 30 minutes of service. All luncheon buffets include lemonade, iced tea and coffee service.

BAKED POTATO BAR $15.00 | person

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Deli display featuring shaved ham, smoked turkey, roast beef, cheddar and Swiss. Served with assorted sandwich breads and wraps, tomato, lettuce, onion, mustard, mayonnaise and deli sauce. Potato chips, assorted dessert bar.

DIRECTOR'S DELI $18.00 | person

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Deli display featuring shaved ham, smoked turkey, roast beef, cheddar and Swiss. Served with assorted sandwich breads and wraps, tomato, lettuce, onion, mustard, mayonnaise and deli sauce. Potato chips, assorted dessert bar.

add tuna salad, egg salad, chicken salad or roasted vegetable platter for $2.00 | person

MARIO'S PIZZA BUFFET $17.00 | person lunch
$21.00 | person dinner

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Assorted 12 slice pizzas, garlic breadsticks and marinara sauce. Assorted cookies and brownies.

LAKESIDE GRILLE $18.00 | person lunch
$25.00 | person dinner

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Michigan-style potato salad, traditional baked beans and fresh corn on the cob. Grilled hamburgers, bratwursts and hot dogs. Served with cheddar, Swiss, lettuce, tomato, pickle, onion, relish, sauerkraut, mustard, ketchup and mayonnaise. Assorted cookies and brownies.

add grilled chicken breasts, turkey burgers or veggie burgers $3.00 | person

SOUTH OF THE BORDER $19.00 | person lunch
$26.00 | person dinner

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Tortilla chips, salsa, queso dip, refried beans and Spanish rice. Beef wet burritos, tacos with hard and soft shells, beef and chicken fajitas. Served with grilled onions and peppers, shredded cheese, chopped tomatoes, shredded lettuce and sour cream. Fruit-filled empanadas.

LITTLE ITALY $19.00 | person lunch
$26.00 | person dinner

Caesar salad with romaine, garlic croutons and creamy Caesar dressing. Garlic breadsticks with marinara. Antipasto display featuring salami, ham, mozzarella, roasted peppers and olives. Baked ziti with authentic Italian sausage, chicken piccatta and baked vegetarian lasagna. Italian-seasoned zucchini and squash. Tiramisu.

BUFFET LUNCHEON CONTINUED

Available from 11:00am-3:00pm daily. Based on one hour, $2.00 per person added for each additional 30 minutes of service. All luncheon buffets include lemonade, iced tea and coffee service

EXECUTIVE DELI LUNCHEON

$21.00 | person

SALAD OPTIONS | Select two

chilled pasta primavera || Michigan-style potato salad ||Greek farmer's salad || creamy coleslaw

SANDWICHES AND WRAPS OPTIONS | Select three

prosciutto, hard salami, mozzarella, roasted red peppers and pest on focaccia bread || herb and peppper roasted sirloin with Boursin cheese on a hoagie roll. || roasted chicken with lettuce, tomato and sun-dried aioli on a whole wheat hero. || roasted turkey with caramelized onions, Swiss and bistro sauce on focaccia bread. || Traditional mayonnaise based or oil and lemon based white albacore tuna salad, lettuce and tomato in a pita pocket. || grilled vegetable sandwhich with provolone and sun-dried tomato aioli on ciabatta bread.

DESSERT OPTIONS | Select two

chocolate chip cookies || chocolate dipped strawberries fudge brownies || apple strudel

GREAT LAKES LUNCHEON

$21.00 | two entrees

$26.00 | three entrees

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Luncheon rolls with butter, pasta salad and marinated cucumber-tomato salad. Includes seasonal vegetable and chef's selection of assorted desserts.

BEEF AND PORK OPTIONS

grilled skirt pepper steak with peppers and onions || sirloin stroganoff with kluski noodles || whole roasted pork loin with Michigan maple glaze

POULTRY OPTIONS

chicken cordon bleu || chicken marsala with crimini mushrooms and trottole pasta || roast turkey tenderloin with turkey sausage, cranberry and walnut stuffing

FISH OPTIONS

camp-style rainbow trout with bacon, caramelized onions and almonds || grilled salmon with honey-peach salsa || parmesan or potato encrusted Great Lakes whitefish with lemon-caper buerre blanc

VEGETARIAN OPTIONS

eggplant parmesan over angel hair pasta || quinoa stuffed pepper || vegetarian lasagna roulades with grilled fresh vegetable ragout

STARCH OPTIONS | select one | additional starch $3.00| person

oven roasted red potatoes || wild rice pilaf || Yukon gold mashed potatoes

PLATED LUNCHEON

Available from 11:00am-3:00pm daily. All luncheon meals include lemonade, iced tea and coffee service. Maximum of 2 lunch selections per group.

CHEF'S SALAD $15.00 | person

mixed greens, julienned ham, turkey, eggs, tomato, onion, cheddar, Swiss and choice of French, ranch, Italian or bleu cheese dressing. Served with a luncheon roll.

GRILLED CHICKEN CAESAR SALAD $16.00 | person

romaine, grilled chicken, garlic croutons, shaved parmesan and creamy Caesar dressing. Served with a luncheon roll

ROAST BEEF SANDWICH $14.00 | person

roast beef, Boursin cheese, lettuce, tomato, onion and bistro sauce on a soft onion roll. Served with housemade potato chips and a pickle spear.

ITALIAN GRINDER $14.00 | person

salami, ham, provolone, tomato, onion, banana peppers and Italian dressing on a grinder sub. Served with housemade potato chips and a pickle spear.

CHICKEN CAESAR WRAP $14.00 | person

whole wheat wrap stuffed with Romaine, grilled chicken, garlic croutons, parmesan and Caesar dressing. Served with housemade potato chips and a pickle spear.

CROISSANT CLUB $15.00 | person

turkey, ham, bacon, cheddar, lettuce and tomato on a flaky crossiant with mayonnaise on the side. Served with housemade potato chips and a pickle spear.

MICHIGAN CHICKEN SALAD CROISSANT $14.00 | person

housemade chicken salad with northern Michigan cherries, celery, and walnuts on a flaky crossiant. Served with housemade potato chips and a pickle spear

ENHANCE WITH SOUP $4.00 | person

tomato-basil bisque, beef barley, chicken noodle, minestrone, broccoli cheddar, butternut squash bisque, white venison chili

ENHANCE WITH DESSERT $3.00 | person

fresh fruit cup, chocolate mousse, German chocolate cake, traditional carrot cake, apple, cherry or blueberry pie

BOXED LUNCHES

Available from 11:00am-4:00pm daily.

BOYNE BOXED LUNCH $16.00 | boxed lunch

Boxed lunches include your choice of one sandwich, whole fruit, dry snack, cookie and bottled water. Condiments are served on the side

HIGHLAND HERO

A soft roll layered with roast beef, cheddar, onion, tomato, leaf lettuce and bistro sauce.

MOUNTAIN HAM & CHEESE

A soft roll layered with ham, cheddar, onion, tomato, leaf lettuce and bistro sauce.

CORNED BEEF SANDWICH

Corned beef, Swiss, lettuce and tomato on marble rye with thousand island dressing and mustard.

TURKEY BLT WRAP

A whole wheat wrap with turkey, bacon, lettuce tomato and soft herbed French cheese.

TUNA SANDWICH

Traditional mayonnaise based or oil and lemon based white albacore tuna salad on a soft roll with leaf lettuce, tomato and provolone.

VEGGIE ROLL

Whole wheat wrap stuffed with cucumbers, onion, green pepper, tomato, shredded mozzarella and hummus.

BOYNE HIGHLANDS

DINNER OPTIONS

DINNER BUFFETS

Based on one hour, $2.00 per person added for each additional 30 minutes of service. All buffets include lemonade, iced tea, coffee and tea service. Children are half price for ages 15-6. 5 and under are free

MARIO'S PIZZA BUFFET

$17.00 | person lunch
$21.00 | person dinner

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Assorted 12 slice pizzas, garlic breadsticks and marinara sauce. Assorted cookies and brownies.

LAKESIDE GRILLE

$18.00 | person lunch
$25.00 | person dinner

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Michigan-style potato salad, traditional baked beans and fresh corn on the cob. Grilled hamburgers, bratwursts and hot dogs. Served with cheddar, Swiss, lettuce, tomato, pickle, onion, relish, sauerkraut, mustard, ketchup and mayonnaise. Assorted cookies and brownies.

add grilled chicken breasts, turkey burgers or veggie burgers
$3.00 | person

SOUTH OF THE BORDER

$19.00 | person lunch
$26.00 | person dinner

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Tortilla chips, salsa, queso dip, refried beans and Spanish rice. Beef wet burritos, tacos with hard and soft shells, beef and chicken fajitas. Served with grilled onions and peppers, shredded cheese, chopped tomatoes, shredded lettuce and sour cream. Fruit-filled empanadas.

LITTLE ITALY

$19.00 | person lunch
$26.00 | person dinner

Caesar salad with romaine, garlic croutons and creamy Caesar dressing. Garlic breadsticks with marinara. Antipasto display featuring salami, ham, mozzarella, roasted peppers and olives. Baked ziti with authentic Italian sausage, chicken piccatta and baked vegetarian lasagna. Italian-seasoned zucchini and squash. Tiramisu.

VALLEY VIEW

$27.00 | person

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls and butter. Breaded pork chops with Granny Smith apple chutney, lemon-herb baked chicken, broiled whitefish Provencal with tomatoes, peppers, olives and garlic. Yukon gold mashed potatoes, green bean medley and chef's selection of assorted desserts.

THE CLASSIC

$30.00 | person

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls and butter. Chilled pasta salad, five bean salad, *carved London broil, sauteed chicken breasts with forest mushroom sauce, camp-style walleye with caramelized onions, toasted almonds and bit of bacon. Oven roasted red skin potatoes, seasonal vegetables and chef's selection of assorted desserts.

*substitue London broil with chef-carved prime rib for an additional
$5.00 | person

BOYNE HIGHLANDS COOKOUT

$30.00 | person

includes chef-attended grill station for outdoor functions only.

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls and butter. Chilled pasta salad, Michigan-style potato salad, New York strip steaks, barbecued pork ribs, barbecued chicken. Oven roasted red skin potatoes, fresh corn on the cob, traditional baked beans and strawberry shortcake.

DINNER BUFFETS CONTINUED

Based on one hour, $2.00 per person added for each additional 30 minutes of service. All buffets include lemonade, iced tea, coffee and tea service. Children are half price for ages 15-6. 5 and under are free

GREAT LAKES

$25.00 | person for two entrees
$30.00 | person for three entrees

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Luncheon rolls with butter, pasta salad and marinated cucumber-tomato salad. Includes seasonal vegetable and chef's selection of assorted desserts.

BEEF AND PORK OPTIONS

grilled skirt pepper steak || sirloin stroganoff with kluski noodles || whole roasted pork loin with Michigan maple glaze

POULTRY OPTIONS

chicken cordon bleu || chicken marsala with crimini mushrooms and trottole pasta || roast turkey tenderloin with turkey sausage, cranberry and walnut stuffing

FISH OPTIONS

camp-style rainbow trout with bacon, caramelized onions and almonds grilled salmon with honey-peach salsa || parmesan or potato encrusted Great Lakes whitefish with lemon-caper buerre blanc

VEGETARIAN OPTIONS

eggplant parmesan over angel hair pasta || quinoa stuffed pepper || vegetarian lasagna roulades with grilled fresh vegetable ragout

STARCH OPTIONS | select one | additional starch $3.00| person

oven roasted red potatoes || wild rice pilaf || Yukon gold mashed potatoes

THE MIGHTY MAC

$33.00 | person for two entrees
$38.00 | person for three entrees

Tossed garden salad with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls and butter, chilled pasta salad and five bean salad. Includes appropriate starch, seasonal vegetable and chef's selection of assorted desserts.

CHEF CARVED OPTIONS

roast prime rib of beef || roast beef strip loin || roast pork loin

all carved items are served with appropirate condiments and silver dollar rolls

CHICKEN OPTIONS

chicken Oscar stuffed with crab meat and asparagus topped with classic bearnaise sauce || roasted breast of chicken with boursin cream sauce and fresh raspberries || roasted breast of chicken with gorgonzola, pear and walnut cream sauce

FISH AND SEAFOOD OPTIONS

Great Lakes whitefish puttanesca with diced tomatoes, kalamata olives, onions and capers || grilled salmon with pesto cream || grilled shrimp skewers with citrus glaze

VEGETARIAN OPTIONS

pasta primavera || stuffed portobello mushrooms

BUFFET ENHANCEMENTS

Based on one hour, $2.00 per person added for each additional 30 minutes of service.

ENHANCE YOUR BUFFET

ADDITION OF SOUP	$5.00 | person
tomato-basil bisque || beef barley || chicken noodle || minestrone || broccoli cheddar || butternut squash bisque || white venison chili	
SALAD UPGRADES	$3.00 | person
Michigan salad || Southwestern salad || strawberry fields	
CHEF-ATTENDED PASTA STATION	$14.00 | person
grilled chicken, Italian sausage, shrimp, bowtie, fettuccini and tortellini pastas with fresh vegetables, pesto, marinara and alfredo sauces.	
PIG ROAST UPGRADE	$7.00 | person
PIG ROAST PACKAGE	$10.00 | person
whole pig display with appropriate condiments and silver dollar rolls. Chef attended smoker.	

PLATED DINNERS

Plated dinners include your choice of traditional garden or Caesar salad, dinner rolls, butter, dessert and lemonade, iced tea, coffee and tea service.

ENTREES

all entrees are served with a seasonal vegetable and choice of starch.

STARCH OPTIONS | select one

roasted red skin potatoes || rice pilaf || Yukon gold mashed potatoes
seasonal rissoto || au gratin potatoes

BEEF & PORK OPTIONS

HERB ROASTED PORK CHOP — $25.00 | person
Roast pork chop finished with rosemary-white wine sauce.

SMOKED PORK LOIN CHOP — $26.00 | person
Plath's smoked pork loin chop topped with thistle honey-pear glaze.

ROAST SIRLOIN — $29.00 | person
Sirloin steak topped with a morel mushroom demi-glace.

BEEF MEDALLIONS — $32.00 | person
Medallions of beef tenderloin topped with wild mushroom demi-glace and blue cheese accent.

FILET OF BEEF — $37.00 | person
Six ounce seared filet complemented with demi-glace and blue cheese accent.

SURF AND TURF — market price
Petit filet mignon paired with a 5oz lobster tail.

POULTRY

SEARED CHICKEN BREAST — $25.00 | person
A lightly breaded seared chicken breast served with choice of Boursin cream sauce, pesto cream, dijonnaise, sun-dried tomato cream or wild mushroom sauce.

NORTHERN MICHIGAN STUFFED CHICKEN — $26.00 | person
Pancetta, spinach and cherry stuffed chicken breast topped with Boursin cream sauce.

CHICKEN OSCAR — $29.00 | person
Plump chicken breast stuffed with crab meat and asparagus. Finished with classic Bearnaise sauce.

FISH AND SEAFOOD

POTATO ENCRUSTED WHITEFISH — $26.00 | person
Fresh Great Lakes whitefish broiled to perfection and encrusted with hash brown potatoes. Finished with lemon-dill peppercorn compound butter.

PARMESAN ENCRUSTED WHITEFISH — $27.00 | person
Fresh Great Lakes whitefish encrusted with parmesan. Finished with lemon-caper beurre blanc.

NEW ENGLAND COD NEWBURG — $25.00 | person
Baked cod filet topped with creamy shellfish sauce.

PECAN ENCRUSTED RAINBOW TROUT — $27.00 | person
Fresh rainbow trout filet encrusted with crushed pecans. Topped with Amaretto sauce.

PLATED DINNERS CONTINUED

Plated dinners include your choice of traditional garden or Caesar salad, dinner rolls, butter, dessert and lemonade, iced tea, coffee and tea service.

FISH AND SEAFOOD CONTINUED

SCOTTISH SALMON $29.00 | person
Grilled Atlantic salmon filet topped with maple-balsamic glaze.

SHRIMP SKEWER $27.00 | person
Skewered sugar cane shrimp topped with lemon-butter sauce.

HERB ENCRUSTED WALLEYE $29.00 | person
Boneless walleye filet pressed in fresh herbs, panko bread crumbs and sauteed golden brown to perfection.

VEGETARIAN

QUINOA STUFFED PEPPERS $24.00 | person
Vegetables and quinoa stuffed into a bell pepper and roasted.

STUFFED PORTOBELLO MUSHROOMS $23.00 | person
Spinach and cream cheese stuffed Portobello mushrooms topped with marinara.

COUNTRYSIDE RATATOUILLE $22.00 | person
Seasoned eggplant, zucchini, squash and seasoned vegetables sauteed in vegetable stock [vegan].

ENHANCE YOUR PLATED DINNER

ADDITION OF SOUP $5.00 | person
tomato-basil bisque || beef barley || chicken noodle
minestrone || broccoli cheddar || butternut squash bisque
white venison chili

SALAD UPGRADES $3.00 | person

MICHIGAN SALAD
bibb lettuce, dried cherries, gorgonzola and toasted walnuts with housemade green apple vinaigrette

SOUTHWESTERN SALAD
bibb lettuce, bacon and basil-tomato salsa with herb and spice vinaigrette

STRAWBERRY FILEDS
fresh spinach, strawberries, toasted pine nuts and goat cheese with housemade green apple vinaigrette

BOYNE
HIGHLANDS

DESSERTS

DESSERTS

All plated meals are served with your choice of one of the following desserts.

- apple pie
- salted caramel apple cheesecake
- cherry pie
- two chocolate-covered strawberries
- key lime pie
- New York style cheesecake topped with fresh strawberries
- red velvet cake
- tiramisu
- strawberry shortcake
- ultimate chocolate cake
- white chocolate raspberry cheesecake
- dessert bars
- cupcakes
- fresh baked cookies

DESSERT STATIONS | based on one hour. 25 person minimum.

ICE CREAM SUNDAE STATION $9.00 | person

Hand-scooped vanilla and chocolate ice cream, hot fudge, butterscotch sauce, strawberry sauce, sundae nut topping, whipped cream, M&M's and Reese's Pieces.

add fresh fruit $2.00 | person

MINIATURE DESSERT STATION $11.00 | person

Assortment of petit fours, miniature cheesecakes, chocolate covered strawberries and truffles.

FLAMBE DESSERT STATION $8.00 | person

Chef-attended station with cherries jubilee or bananas foster served with vanilla ice cream.

additional $50.00 chef fee is assessed for the flambe station

S'MORE STATION $8.00 | person

Marshmellow, cinnamon and honey grahan crackers, Hershey's milk chocolate bars, Reese's peanut butter cups and Andes mints.

add private bonfire $100.00 per 2 hours

SPECIALTY DESSERTS

CAKE AND CUPCAKE FLAVORS

vanilla || chocolate || lemon || red velvet || brown butter and banana || confetti

CAKE AND CUPCAKE FILLING

stawberry || raspberry || blueberry || chocolate ganache ||
chocolate hazelnut ganache || peanut butter

FROSTING FLAVORS

vanilla || vanilla bean || strawberry || peanut butter || dark chocolate || lemon cream cheese || confetti

CAKE PRICING | round decorated buttercream

6" | 10 servings $30.00
8" | 20 servings $60.00
9" | 25 servings $75.00
10" | 30 servings $90.00

Tiered cakes available at $4.00 | serving

Fondant decorations or fresh flowers $20.00

CUPCAKE PRICING

CAKE PRICING | round decorated buttercream

$20.00 | dozen

custom decorations $.50 | cupcake

fondant cupcake toppers $2.00 | each

BOYNE HIGHLANDS

CHILDREN'S MENU

CHILDREN'S MENU

All plated meals are served with your choice of milk or juice.

CHILDREN'S PLATED MENU

GRILLED CHEESE served with French fries and a fruit cup	$8.00 | person
INDIVIDUAL PEPPERONI OR CHEESE PIZZA served with breadstick and a fruit cup	$8.00 | person
MACARONI AND CHEESE served with a fruit cup	$8.00 | person
CHICKEN STRIPS served with applesauce, French fries, ranch dressing and ketchup	$9.00 | person
CHEESBURGER served with French fries and ketchup	$9.00 | person

CHILDREN'S BUFFET MENU | based on one hour of service. Minimum of 25 children. Choose two entrees and two sides.

chicken strips || pepperoni or cheese pizzas || noodles and marinara || hot dog burgers || macaroni and cheese

applesauce || French fries || fresh fruit || carrot sticks and ranch dressing

BOYNE
HIGHLANDS

RECEPTIONS

RECEPTION PACKAGES

RECEPTION PACKAGES

FIRST TIER

$17.00 | person 1 hour
$19.00 | person 1.5 hours
$21.00 | person 2 hours

Domestic and imported cheese board with assorted crackers, crisp vegetable crudites with spinach and dill dips, roasted red pepper hummus and pita chips. Meatballs au poivre and spicy barbecue chicken wings served with either bleu cheese and celery or ranch dressing.

SECOND TIER

$22.00 | person 1 hour
$24.00 | person 1.5 hours
$28.00 | person 2 hours

Domestic and imported cheese board with assorted crackers, crisp vegetable crudites with spinach and dill dips, roasted red pepper hummus and pita chips. Meatballs au poivre and spicy barbecue chicken wings served with either bleu cheese and celery or ranch dressing. Spinach and artichcoke dip, pita chips and jalapeno poppers with ranch dressing

THIRD TIER

$27.00 | person 1 hour
$29.00 | person 1.5 hours
$31.00 | person 2 hours

Domestic and imported cheese board with assorted crackers, crisp vegetable crudites with spinach and dill dips, roasted red pepper hummus and pita chips. Meatballs au poivre and spicy barbecue chicken wings served with either bleu cheese and celery or ranch dressing. Spinach and artichoke dip, pita chips and crab cakes with Cajun remoulade. Chicken sate with choice of peanut or pesto sauce.

FOURTH TIER

$31.00 | person 1 hour
$33.00 | person 1.5 hours
$35.00 | person 2 hours

Domestic and imported cheese board with assorted crackers, crisp vegetable crudites with spinach and dill dips, roasted red pepper hummus and pita chips. Meatballs au poivre and spicy barbecue chicken wings served with either bleu cheese and celery or ranch dressing. Spinach and artichoke dip, pita chips and crab cakes with Cajun remoulade. Chicken sate with choice of peanut or pesto sauce. Miniature beef wellingtons, classic tomato-basil bruschetta and shrimp cocktail.

NORTHERN MICHIGAN TOUR

$19.00 | person 1 hour
$21.00 | person 1.5 hours
$23.00 | person 2 hours

Fresh selection of smoked Michigan fish, artisan cheese and cracker board. Fresh seasonal fruit and berries tray with Grand Marnier yogurt dip, wild mushroom quesadillas and duck confit on focaccia toast points.

RECEPTION | HORS D'OEUVRES

25 person minimum

HOR D'OEUVRES

We recommend 4-6 pieces per person

Select items * may be hand passed to your guests

CHILLED

*antipasto skewers || *avocado and tomato tartlets || *deviled eggs *fresh fruit kabobs || *fresh tomato-basil bruschetta || *Italian sausage and tomato tartlets || *walnut, apple and gorgonzola strudel bites *wild mushroom bruschetta

$40.00 | 25 pieces

*assorted sushi [California, spicy tuna and cucumber rolls] || shrimp cocktail cucumber rounds with smoked salmon mousse

$65.00 | 25 pieces

HOT

chicken strips || chicken wings with cherry bourbon barbecue || chicken wings with bourbon red hot || jalapeno poppers with ranch || meatballs Au Poivre or sweet and sour [minimum 50 pieces] || miniature beef chimichangas with sour cream || miniature spanakopitas || pesto, mushroom and olive pizzettes || *sausage stuffed mushroom caps

$45.00 | 25 pieces

apple and brie quesadillas || margherita pizzettes || wild mushroom quesadillas with sour cream and salsa

$50.00 | 25 pieces

HOT | continued

coconut shrimp with sweet chili sauce || *scallops wrapped in bacon [minimum 50 pieces]

$95.00 | 25 pieces

*crab cakes with Cajun remoulade || *lamb lollipops with mango cranberry chutney || miniature beef wellingtons

$120.00 | 25 pieces

ASSORTED DIPS AND SPREADS | serves 25 people

FRENCH ONION DIP AND HOUSEMADE POTATO CHIPS	$35.00 | order
ROASTED RED PEPPER HUMMUS AND PITA CHIPS	$55.00 | order
SEVEN LAYER MEXICAN DIP AND TORTILLA CHIPS	$55.00 | order
SPINACH ARTICHOKE DIP AND PITA CHIPS	$70.00 | order
WARM CRAB DIP AND ASSORTED CRACKERS	$80.00 | order
SMOKED WHITEFISH [serves 50]	$190.00 | order
SMOKED SALMON PATE [serves 50]	$265.00 | order

Culinary displays serve 25, 50 or 100 guests, unless otherwise noted.

CULINARY DISPLAYS

ARTISAN CHEESE & CRACKERS
$130.00 Small
$240.00 Medium
$470.00 Large

Array of domestic and imported artisan cheeses garnished with grapes and berries. Served with assorted crackers.

VEGETABLE CRUDITÉS
$75.00 Small
$140.00 Medium
$265.00 Large

Assorted fresh seasonal vegetables. Served with choice of roasted red pepper hummus or spinach dip.

SEASONAL FRESH FRUIT & BERRIES
$90.00 Small
$170.00 Medium
$320.00 Large

Assorted fresh seasonal fruit and berries. Served with choice of chocolate fondue or yogurt dip.

BRIE EN CROUTE
$75.00 Small
$140.00 Medium
$265.00 Large

Creamy French Brie wrapped in puff pastry. Served with apricot preserves, fresh blueberries, crackers and bread pieces.

ASSORTED DIPS & SPREADS
$75.00 Small
$140.00 Medium
$265.00 Large

Spinach artichoke dip, hummus, warm crab dip and salsa. Served with tortilla chips, assorted crackers and bread pieces.

ITALIAN ANTIPASTO
$75.00 Small
$140.00 Medium
$265.00 Large

Sliced salami, ham, mozzarella, provolone, assorted olives, roasted red peppers, pepperocinis and artichoke hearts.

TASTE OF MICHIGAN
$110.00 Small
$210.00 Medium
$395.00 Large

Assorted Michigan artisan cheeses, Michigan jams, jellies, berries, smoked whitefish and smoked duck sausage. Served with crackers and bread pieces.

RECEPTIONS | ENHANCEMENTS

25 person minimum.

CULINARY STATIONS

These professionally attended stations are intended to provide appetizer sized portions.

Choose one or more to complement your reception or dinner buffet.

$50.00 chef fee is assessed for all chef-attended stations per hour

PASTA STATION	$10.00 | person 1 hour $12.00 | person 1.5 hours $14.00 | person 2 hours

bowtie, fettuccini and tortellini pastas with fresh vegetables, pesto, marinara and Alfredo sauces.

add chicken, Italian sausage and shrimp	$4.00 | person

FAJITA STATION	$12.50 | person 1 hour $14.50 | person 1.5 hours $16.50 | person 2 hours

chicken and beef fajitas with soft shell tortillas, sauteed peppers, onions, tomatoes, shredded lettuce, shredded cheese, sour cream and salsa.

SUSHI STATION	$14.00 | person 1 hour $16.00 | person 1.5 hours $18.00 | person 2 hours

hand rolled California, spicy tuna and cucumber sushi rolls with assorted nigiri.

CARVING STATIONS

These professionally attended stations are intended to provide appetizer sized portions.

Choose one or more to complement your reception or dinner buffet.

$50.00 chef fee is assessed for all chef-attended stations per hour

BAKED SPIRAL HAM WITH BROWN SUGAR GLAZE	$5.00 | person 1 hour $7.00 | person 1.5 hours $9.00 | person 2 hours
ROAST TURKEY BREAST	$5.00 | person 1 hour $7.00 | person 1.5 hours $9.00 | person 2 hours
ROAST PORK LOIN WITH TART CHERRY SAUCE	$7.00 | person 1 hour $9.00 | person 1.5 hours $11.00 | person 2 hours
BEEF EYE OF ROUND	$8.00 | person 1 hour $10.00 | person 1.5 hours $12.00 | person 2 hours
ROAST PRIME RIB OF BEEF	$10.00 | person 1 hour $12.00 | person 1.5 hours $14.00 | person 2 hours
FRESH HERB ENCRUSTED LEG OF LAMB	$10.00 | person 1 hour $12.00 | person 1.5 hours $14.00 | person 2 hours
TENDERLOIN AU POIVRE	$14.00 | person 1 hour $16.00 | person 1.5 hours $18.00 | person 2 hours

RECEPTIONS | LATE NIGHT BITES

Available from 9:00pm-11:00pm. Based on one hour. $100 surcharge added for fewer than 50 guests. 25 person minimum. Late night bites are available in **addition** to your dinner function.

LATE NIGHT BITES

PIZZA BAR $7.00 | person

A variety of housemade pizzas cut into squares.

SLIDER BAR $7.00 | person

Miniature burgers served with griddled onions, pickles and American cheese. Served with French fries.

TACO BAR $7.00 | person

Seasoned ground beef served with crisp corn and soft flour tortillas, lettuce, tomatoes, cheddar, sour cream and salsa.

CHILI DOG BAR $7.00 | person

All-beef hot dogs served with Detroit chili sauce, onions, ketchup, mustard and cheese. Served with French fries.

WINGS $8.00 | person

Crisp chicken wings with bourbon red hot sauce or bourbon cherry barbecue sauce. Served with ranch dressing, bleu cheese and celery sticks.

GENERAL POLICIES

BANQUET INFORMATION

GUARANTEES

In order to provide optimum service, a final guaranteed count of the number of guests in attendance is required 72 business hours in advance of the function. This number will be considered your minimum guarantee, not subject to reduction, for which you will be charged. If a guarantee is not received 72 business hours in advance, the expected number of attendees specified at the time of booking will prevail. We will be prepared to serve 5% above your guarantee. If more than the guarantee are served, you will be billed for the actual number of guests served.

FUNCTION ROOMS

Function rooms are assigned according to the anticipated number of guests and set-up requirements at the time of booking. Should these factors change, BOYNE reserves the right to transfer the function to a more appropriate space. As other groups may be utilizing the same room you are prior to, or following your function, please adhere to the times agreed upon. Should your time schedule change, please notify us and every effort will be made to accommodate your request.

SECURITY

BOYNE will not be responsible for damage or loss of any merchandise or articles left on property prior to, during, or following a function. You may arrange for security in advance of your function. See your BOYNE representative for specific details. At the discretion of BOYNE, security personnel may be required for certain functions. The charge for this service will be added to your bill.

CANCELLATION POLICY

Cancellation of confirmed meal functions will be billed at 100% of the expected revenue of the meal if canceled within 30 days of the group arrival.

PROGRAM ARRANGEMENTS

- Please advise your Convention Services Manager of any special requirements you may have in the areas of audio-visual equipment, display equipment, labor, etc. An itinerary must be submitted 60 days prior to arrival.
- Any modifications to the program shall require mutual written approval from both parties. Subsequently, any changes may affect the rates established as written in this contract.
- We require 24 hours notice of any cancellation of audio-visual equipment ordered from or through the Resort. Failure to adhere to the aforementioned policy will result in charging the full amount of the equipment on a per day basis.
- The Resort will not accept delivery of packages more than 7 days prior to your function date and the sales, catering or BOYNE manager should be made aware of such a delivery in writing. Shipments must include company/group name, your representative's name, return address, and date of function. The Resort will not assume any responsibility for the damage or loss of merchandise sent to the Resort for storage. Special regulations apply to exhibits. Please contact the Resort for the specifics.

BOYNE policy and Michigan State Liquor Law prohibit food and beverages from being brought into or consumed in public facilities.

- BOYNE policy prohibits food from being removed from a buffet.
- Final guarantees are due, including function rooms, 72 business hours prior to the event. You must specify the guarantee for all functions involving food and beverage; otherwise your anticipated attendance will be used. This is also applicable to coffee/soft drink breaks. Sunday, Monday and Tuesday event counts are due by 2 p.m. the preceding Friday.
- The Resort has the following policy with respect to signs: signs displayed outside function rooms should be freestanding or on an easel and of professional quality. No adhesive other than Resort approved tape should be used to affix a sign to a wall. The Resort will approve and assist in the placement of all signs.
- All meeting room layout, set-up and diagrams must be pre-approved and in accordance with the state and local fire codes.
- All planned food and beverage, audiovisual and equipment rentals are subject to taxes, 21% service fee and the current Michigan state sales tax, which is 6%. Taxes are subject to change.
- Extending past recommended times for meal functions will result in a 15% surcharge of the menu price for every additional 30 minutes.
- To ensure optimal quality, buffets will be left up for a maximum of two hours.