

ABOVE & BEYOND BUFFET SERVICES
each is designed with signature selections and
customized amenities.
Choose the perfect buffet for your special event.

*Minimum 30 ppl for buffets, unless otherwise indicated.

FAMILY STYLE SERVICES

Please consult your event planner for family style dinner pricing

THE LAKE HARBOR BUFFET \$20.95

Includes disposable tableware (plates, flatware, napkins),
as well as a water station with disposable cups.
All menu items are served on the buffet.

Entrees...choose 2

Accompaniments...choose 1

(choose from selections listed below)

Garden salad with Ranch & Italian dressings, European breads and butter,
Baked penne marinara, and Chef-selected fresh vegetable

Lake Harbor Entrees

London Broil with Honey Hoisin Sauce
Burgundy Beef Tips with Fragrant Rice
Curried Beef Steak on Rice
Pot Roast
Baked Chicken with Lemon Pepper
Grilled Chicken with Mushroom Chardonnay Sauce
Cider House Chicken with Roasted
Fuji Apple Chutney
Marinated Chicken Breast with Argentinean
Parsley Sauce
Herb Baked Chicken Breast
Brown Sugar & Balsamic Glazed Pork Loin
Herb Roasted Pork with Peppercorn Sauce

Lake Harbor Accompaniments

Black Bean & Corn Quinoa Salad
Quinoa Salad with Corn & Tomatoes
Italian Pasta Salad
Macaroni & Cheese
Roasted Redskin Potatoes
Rosemary & Sage Yukon Potatoes
Cheesy Potato Bake with onion
Parmesan Mashed Redskin Potatoes
Garlic Mashed Potatoes
Garden Vegetable Brown Rice Pilaf
Long Grain & Wild Rice

Above & Beyond

Grand Rapids ~ Muskegon ~ Holland
616-558-6518 231-798-4591 www.above-beyond.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Dinner Buffet (page 1)

THE LIGHTHOUSE BUFFET \$25.50

Our most popular buffet!

Includes china place settings, linen table cloths (white) for guest dining tables, linen napkins (white) and table side water service.

Entrees...choose 2

Accompaniments...choose 2
(choose from selections listed below)

Garden salad with 2 dressings (Ranch, Italian, French, Raspberry vinaigrette),
European breads & butter (served to guest tables)
Baked Penne Marinara and Chef select fresh vegetable

Lighthouse Entrees

Beef Medallions with Pinot Mushroom Sauce
London Broil with Honey Hoisin Sauce
Beef Medallions with Rosemary Pommery Sauce
Burgundy Beef Tips with Fragrant Rice
Curried Beef Steak on Rice
Bourbon Glazed Beef Brisket
Beef Medallions with Brandied Cream Sauce
Pot Roast with Gravy
Bacon Wrapped Meatloaf with Gravy
Baked Chicken with Lemon Pepper
Jerusalem Chicken with Artichokes, Mushrooms, Garlic, and Sundried Tomatoes
Grilled Chicken with Mushroom Chardonnay Sauce
Cider House Chicken with Roasted Fuji Apple Chutney
Marinated Chicken Breast with Argentinean Parsley Sauce
Herb Baked Chicken
Seared Chicken with crispy Panchetta, Artichokes, and Capers
Roasted Turkey with Orange Cranberry Chutney
Brown Sugar & Balsamic Glazed Pork Loin
Herb Roasted Pork with Peppercorn Sauce
Bourbon Glazed Salmon

Lighthouse Accompaniments

Quinoa Salad with Corn & Tomatoes ~ Italian Pasta Salad
Macaroni & Cheese ~ Roasted Redskin Potatoes
Rosemary & Sage Yukon Potatoes ~ Cheesy Potato Bake with Onion
Parmesan Mashed Redskin Potatoes ~ Garlic Mashed Potatoes
Twice Baked Potato*
Garden Vegetable Brown Rice Pilaf ~ Long Grain & Wild Rice
*Twice baked potato adds \$1.50 per guest

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Dinner Buffet (page 2)

The Sunset Coast \$37.00

Includes china place settings, linen table cloths (white) for guest dining tables, linen napkins (white) and table side water service.

Hors d'Oeuvres...choose 3
Salad...choose 1
Entrees...choose 2
Accompaniments...choose 2
Chef carved entree...choose 1

Hors d' Oeuvres

Please consult your event planner for hors d'oeuvres selections

Sunset Coast Gourmet Salad Selections

Garden blend salad with ranch & Italian dressing
Mixed Field Greens...fresh strawberries, mandarin oranges, croutons, and balsamic vinaigrette
Spinach Salad...caramelized pecans, strawberries, gorgonzola cheese, and balsamic vinaigrette
Caprese Salad...fresh mozzarella, roma tomatoes, basil, and balsamic
*Salad selection includes European breads & butter (served to guest tables)

Sunset Coast Entrees

Beef Medallions with Rosemary Pommery Sauce ~ Burgundy Beef Tips with Fragrant Rice
Curried Beef Steak on Rice ~ Bourbon Glazed Beef Brisket ~ Pot Roast
Jerusalem Chicken with Artichokes, Mushrooms, Garlic, and Sundried Tomatoes
Baked Chicken with Lemon Pepper ~ Grilled Chicken with Mushroom Chardonnay Sauce
Cider House Chicken with Roasted Fuji Apple Chutney
Marinated Chicken Breast with Argentinean Parsley Sauce
Herb Baked Chicken ~ Seared Chicken with Crispy Pancetta, Artichokes, and Capers
Roasted Turkey with Orange Cranberry Chutney
Brown Sugar & Balsamic Glazed Pork Loin ~ Herb Roasted Pork with Peppercorn Sauce
Sweet Chili Glazed Salmon

Sunset Coast Accompaniments

Quoina Salad with Black Beans, Corn & Tomatoes ~ Italian Pasta Salad
Macaroni & Cheese ~ Roasted Redskin Potatoes
Rosemary & Sage Yukon Potatoes ~ Twice Baked Potato*
Cheesy Potato Bake with Onion ~ Parmesan Mashed Redskin Potatoes
Garlic Mashed Potatoes ~ Garden Vegetable Brown Rice Pilaf
Long Grain & Wild Rice
*Add \$1.50 per guest for Twice Baked Potato

Chef Carved Entree Stations

Slow Roasted Prime Rib with au jus & creamy horseradish sauce
Oven Roasted Turkey with cranberry relish
Roasted Pork Loin with assorted gourmet mustards

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