

Mt. Brighton Event Menu

All options are available as plated dinners
(except carving block options) at no extra cost.

*All prices are per person and include bread service, choice of starch, vegetable and non-alcoholic beverages.

*An 18% Gratuity and 6% Sales Tax will be added to above pricing.

*All Pricing is Subject to Change.

*Minimum of 20 people to order off of Buffet Menu.

Salads

**All Salads can be served as plated or Buffet.*

Caesar Salad- Chopped romaine lettuce tossed with shaved parmesan cheese, croutons, Caesar dressing and dusted with cracked black pepper-**\$2.00**

Garden Salad- Mixed romaine, iceberg and endive lettuce, marinated cherry tomatoes, diced red onion, cucumber and croutons-**\$2.00**

Greek Salad- Mixed iceberg romaine blend, red onion, roma tomato, cucumber, kalamata olives, beets, crumbled feta and pepperoncini with greek dressing-**\$3.25**

Antipasto- Mixed romaine and iceberg lettuce, salami, pepperoni, provolone, pepperoncini, black olive, red onion, tomato and green pepper served with house Italian dressing-**\$3.25**

Chicken Caesar- Chopped romaine lettuce tossed with shaved parmesan cheese, croutons, Caesar dressing and dusted with cracked black pepper topped with grilled chicken-**\$3.50**

Caprese Salad- Fresh mozzarella, marinated cherry tomato and fresh spinach topped with basil chiffonade, cracked black pepper, sea salt and drizzled with a balsamic reduction and EVOO-**\$4.00**

Mt. Brighton Chopped Salad- Mixed romaine, iceberg and endive lettuce tossed with marinated cherry tomatoes, avocado, applewood smoked bacon, blue cheese crumbles, chopped walnuts, dried cranberries tossed in Sherry Vinaigrette-**\$4.00**

Asian Chicken- Mixed romaine and iceberg lettuce red peppers, julienne carrots topped with Thai noodles, teriyaki chicken, toasted sesame seeds, green onion and crispy wonton strips-**\$4.00**

Vegetable Carpaccio- Thinly sliced marinated radishes, beets, Bartlett pear, gala apple and turnip topped with curly endive and drizzled with sherry vinaigrette-**\$4.00**

Appetizers

Greek Hummus Platter- Creamy garlic hummus served with fresh vegetables and pita bread- **\$2.50**

Chips and Salsa- House fried corn tortillas served with fresh salsa. **\$1.50**

French Bread Pizza Bites- Served with 3 choices of our specialty pizzas. **\$2.00**

Charcuterie and Fromage Tray- An assortment of fine meats and soft and hard cheeses served with assorted crackers. **\$3.50**

Spinach and Artichoke dip- Creamy spinach and artichoke dip served with hand fried tortilla chips and fresh vegetables. **\$2.50**

Fresh Bread and Spread Platter- An assortment of artisan Breads served with honey butter, herb goat cheese, mango chutney and basil pesto. **\$2.50**

Sicilian Bruschetta- Char grilled crostinis topped with marinated heirloom tomato, diced red onion, fresh roasted garlic, basil chiffonade and grated asiago drizzled with extra virgin olive oil and cracked black pepper. **\$2.50**

Blackened Mini Fish Taco's- Blackened Tilapia wrapped in grilled corn tortillas served with shaved red cabbage, roasted tomatillo salsa and garnished with fresh cilantro and a side of chipotle lime sauce. **\$2.50**

Two Way Satay- Skewers of chicken and shrimp char broiled and accompanied with an Asian vegetable medley in a fried wonton shell served with a Thai peanut dipping sauce. **\$2.50**

Flank Steak Roulade- Flank steak stuffed with asparagus tips, herbed goat cheese, caramelized shallots and mushrooms, rolled and thinly sliced served with a port wine reduction glaze. **\$4.00**

Shrimp Cocktail- Jumbo gulf coast shrimp chilled and served in a martini glass with house made cocktail sauce. **\$5.00**

Entrée's

Chicken Options

Grilled Chicken Dinner- 6oz Grilled marinated chicken breast. **\$12**

Monterey BBQ Chicken- Chicken breast char-grilled and topped with aged white cheddar, caramelized onion, applewood smoked bacon and house BBQ sauce. **\$14**

Rotisserie Chicken- Whole Roasted Chicken broken down into quarters, including white and dark meat pieces. **\$15**

Stuffed Chicken Breast- Chicken breast stuffed with ham, swiss cheese and asparagus herb rubbed and served over a swiss cheese béchamel sauce. **\$16**

Chicken Enchiladas- Pulled chicken breast, cilantro, tomato, salsa, aged white cheddar and mozzarella, with a green verde sauce. **\$14**

Seafood Options

Maple Bourbon Glazed Salmon- Marinated Salmon filet broiled and drizzled with a maple bourbon sauce. **\$20**

Almond Encrusted Great Lakes Whitefish- Whitefish almond encrusted seared and topped with lemon butter white wine sauce. **\$22**

Coconut Shrimp- Coconut breaded shrimp deep fried crisp served with a spicy mango marmalade. **\$18**

East Coast Crab Cakes- East coast Blue lump crab cakes served over a roasted red pepper spread topped with greens. **\$16**

Entrée's

Beef Options

New York Strip Steak- 12oz New York Strip char grilled topped with a demi-glaze. **\$18**

Roast Beef- Slow roasted beef hand trimmed, sliced and served in Au Jus. **\$17**

Smoked Beef Brisket- Smoked beef brisket served with Mountain BBQ sauce on the side. **\$16**

Prime Rib- Prime rib sliced and served with a rosemary herb Au Jus and horseradish sauce. **\$22**

Pork Options

Pork Loin- Pork Loin slow cooked and topped with a pineapple applesauce glaze. **\$17**

Grilled Stuffed Pork Chop- Char grilled pork chop stuffed with cornbread crumbs, fresh sage, onion, celery and bacon. **\$18**

Bratwurst and Italian Sausage- Beer braised bratwurst and Italian sausage topped with grilled onions and pepper. **\$12**

BBQ Ribs- Slow smoked falling off the bone glazed with mountain BBQ sauce. **\$20**

Carving Block Options

**Carving Stations set up with Chef carving meat for guests*

Oven Roasted Turkey- Served with Turkey Gravy on the side. **\$17**

Honey Glazed Ham- Served with Pineapple sauce on side. **\$18**

Roast Beef- Served with Rosemary Herb Au Jus and Horseradish sauce on side. **\$19**

Strip Loin- Served with mushroom beef demi-glaze on the side. **\$20**

Prime Rib- Served with Rosemary Herb Au Jus and Horseradish sauce on side. **\$24**

Beef Brisket- Smoked beef brisket served with Mountain BBQ sauce on the side. **\$18**

Entrée's

Pasta Options

Chicken Alfredo- House made creamy alfredo tossed with penne noodles topped with grated parmesan. *Can substitute marinara in place of alfredo. **\$15**

Beef Stroganoff- Marinated flank steak, mushroom and onion served with stroganoff gravy over a bed of penne. **\$16**

Chicken Parmesan- Pan seared parmesan encrusted chicken breast finished in the oven then topped with marinara and mozzarella served on a bed of fettuccini tossed with house made marinara. **\$16**

Pasta Primavera- Roasted vegetable blend tossed with creamy alfredo and cavatapi noodles **\$14**

Vegetarian Options

Vegetarian Ratatouille- Roasted vegetables served in a red sauce over white rice **\$14**

Eggplant Parmesan- Parmesan Encrusted Eggplant served with house marinara over fettucini noodles **\$16**

Pasta Primavera- Roasted vegetable blend tossed with creamy alfredo and cavatapi noodles **\$14**

Starch Options

Choose one

Southwestern Green Chili Corn Bread

Roasted Red Skins

Garlic Mashed Potatoes

Loaded Mashed Potatoes

Twice Baked Potato

Sweet Potato Mash

Rice Pilaf

Wild Rice

Vegetable Options

Choose one

Vegetable Medley (Mix of seasonal vegetables)

Green Beans Almandine

Grilled Asparagus

Steamed Broccoli

Dessert Options

Cookies- Chocolate Chip, Oatmeal Raisin and Sugar **\$1.00**

Brownies **\$1.50**

Rice Crispy Treats **\$1.50**

Apple Cobbler **\$2.50**

Maple Raisin Bread Pudding **\$2.50**

Red Velvet Sheet Cake with Cream Cheese Frosting **\$3.00**

Vanilla Dream Sheet Cake with Milk Chocolate Mousse **\$3.00**

Decadent Chocolate Sheet Cake with White Chocolate Mousse **\$3.00**

Carrot Sheet Cake with Cream Cheese Frosting **\$3.00**

Texas Sheet Cake with Chocolate Cinnamon Glaze **\$3.00**

Plated Only Dinner Entrée Options

*All entrées come with your choice of two side dishes,
dinner rolls and a garden salad or Caesar salad.*

Cajun Shrimp Alfredo- Pan seared blackened shrimp with fettuccini noodles tossed in house-made alfredo, red peppers, red onion, spinach and dusted with blackening spice and parmesan cheese served with a piece of garlic bread. **\$18**

Great Lakes Whitefish- Fresh Lake Superior whitefish almond encrusted pan seared served on a bed of wild rice. **\$19**

New York Strip Steak- 12oz New York strip steak dusted with house spice and topped with herb compound butter. **\$22**

Filet Mignon- 8oz beef tenderloin dusted with salt and pepper topped with garlic herb compound butter. **\$25**

Ribeye- 16oz Ribeye dusted with house spice topped with garlic herb compound butter. * Blackened also available. **\$26**

Surf and Turf Dinner- 6oz New York Strip steak and 4 grilled shrimp topped with garlic herb compound butter. **\$26**