

804 E Midland St Bay City, MI 48706

www.libertyharboreventcenter.com info@whcmi.com (989) 778-2347

V110624



# MENU

Price is per person and includes two (2) entrées, three (3) sides, and two (2) salads, accompanied with whipped butter and warm rolls.

- $\Delta$  Denotes carving station, \$150 fee per buffet line
  - Denotes dairy free items
- Denotes vegan items

- Denotes vegetarian items

- Denotes gluten free items
- Denotes nut allergens

## SILVER \$29

## Select any two (2) Entrées

- Parmesan Breaded Chicken topped with Marinara and Melted Mozzarella Cheese
- Creamy Chicken Fettuccine Alfredo
- Alaskan Pollock bathed in Wine Butter
- Caramelized Apple Braised Pork Loin
- Meatballs in a **Rich Gravy**
- Herb-Crusted Top Round with Bone Broth Au Jus
- Grilled Vegetable Penne Pasta with Pesto Butter

# **GOLD \$35**

## Select any two (2) Entrées

- Slow Roasted Honey Garlic Chicken
- Bruschetta Stuffed Chicken Breast
- Red Wine Braised Short Ribs
- Sirloin Tips with Mushroom Cheddar Cream
- Brown Sugar Glazed Salmon with Pear Chutnev
- Black Sesame Terivaki Infused Pork Tenderloin
- Butternut Squash Ravioli with Maple Cream Sauce

# **PLATINUM \$41**

#### Select any two (2) Entrées

- Molasses Marinated Flank Steak with Bacon Demi-Glace  $\triangle$
- Smoked Strip Loin with Chimichurri Sauce
- Tuscan Airline Chicken
- Classic Chicken Marsala
- Slow Braised Pork Osso • Buco with Lemon
- Cod topped with Lobster Cream
- Baked Eggplant with Fresh Mozzarella and Balsamic Drizzle

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \*Prices subject to 22% service charge and 6% sales tax.



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## SIDES

- Starches
- Roasted Garlic Mashed Potatoes with Gravy
- Herb Roasted
  Redskin Potatoes
- Roasted Sweet Potatoes with Honey Butter

## Vegetables

- Oven Roasted Lemon Garlic Green Beans
- Fire Roasted Seasonal Vegetables
- Honey Glazed Carrots
- Garlic Butter
  Sweet Corn

## **SALADS**

- Classical Caesar Salad tossed with croutons
- Tossed Salad with assorted dressings, croutons served on the side
- Organic Mixed Greens with Seasonal Vinaigrette

- Steamed Rice Pilaf
- Seasoned Jasmine Rice
- Ziti Pasta with Creamy Marinara
- Scalloped Au Gratin Potatoes
   (\$2 per person upcharge)
- Grilled Herb Zucchini and Squash
- Parmesan Roasted Broccoli
- Pan Roasted Brussels Sprouts with Bacon (\$2 per person upcharge)
- Tri-Colored
  Pasta Salad
- Red Bliss
  Potato Salad
- Chopped Caprese Salad with Balsamic Vinaigrette (\$2 per person upcharge)

- Smokehouse Macaroni and Cheese (\$2 per person upcharge)
- Fire Roasted Fingerling Potatoes with Sage Butter (\$3 per person upcharge)
- Smashed Cauliflower Baked with Parmesan (\$2 per person upcharge)
- Baked Asparagus with Balsamic Reduction (\$3 per person upcharge)
- Greek Salad with Lemon Herb Dressing (\$2 per person upcharge)
- Fresh Strawberries with Arugula and Feta (\$2 per person upcharge)