

INNspired™ Events



Michaywé

989-939-8800

chef@michaywe.com

Michaywe.com/Dining

Appetizers

Trays serve approximately 30 people

Hot

SLIDERS \$130

Cheeseburger - American cheese, tomato, pickle
Pulled Pork - House-made, bourbon BBQ, pickled onion
Braised Beef Brisket - Arugula, horseradish cream

CHIPS & QUESO \$55

Blend of cheese and green chilis, tortilla chips

PRETZEL BITES \$75

With Chef's beer cheese dip

FRIED CHEESE RAVIOLI \$90

With marinara

BACON-WRAPPED SHRIMP \$120

Grand Marnier sauce

TOP YOUR SKINS \$100

Bacon, cheddar, scallions
— Substitute pulled pork for bacon +\$20

SPINACH & ARTICHOKE DIP \$100

Cheese blend, fresh spinach, artichokes, pita points

CRAB CAKES \$120

Maryland-style with lemon caper remoulade

FIRE-ROASTED VEGETABLE \$80

FLATBREAD

Zucchini, squash, red onion, bell pepper, feta cheese spread

MARINATED CHICKEN SKEWERS \$100

With Tzatziki sauce

SWEET POTATO WAFFLE FRIES \$75

With spicy ketchup

Cold

CHARCUTERIE PLATTER Market

Assortment of smoked cheeses and meats, mustard, pickled vegetables, olives, crackers

FRESH VEGETABLE PLATTER \$80

Fresh-cut garden vegetables, ranch dip

GARLIC PESTO HUMMUS \$80

Chef's hummus, roasted vegetables, pita points

CHIPS & DIP \$90

Choose: Pico de Gallo, Tzatziki, Feta Spread, Guacamole
With assorted dippers

CAPRESE BRUSCHETTA \$80

Garlic crostini, marinated tomatoes, basil, fresh mozzarella, balsamic reduction

DOMESTIC CHEESE PLATTER \$100

Domestic cheeses, feta spread, crackers

FRESH FRUIT PLATTER Market (SEASONAL)

Fresh-cut fruit and berries

DEVILED EGG TOAST POINTS \$90

With everything bagel seasoning

PEEL & EAT SHRIMP \$100

Ale-steamed, spice blend, cocktail sauce, lemon wedges

Dinner Buffet

House Salad ~ Dinner Roll ~ Seasonal Fresh Vegetable
Choice of Starch ~ Coffee, Hot Tea, Fountain Soda

One Entrée Buffet \$25 per person

Additional entrée may be added for \$6 per person

WILD CAUGHT BASS

Lemon pepper sauce

SALMON

Teriyaki, sweet chili, pesto cream, champagne glaze

BONE-IN HERB ROASTED CHICKEN

GRILLED CHICKEN BREAST

Garlic & Herb, BBQ, Champagne Glaze, Mushroom Marsala

SMOKED PORK LOIN

Boursin garlic cream sauce

CANDIED APPLE BRANDY PORK LOIN

BEEF POT ROAST

Carrot, onion, mushroom Merlot gravy

SLICED TOP ROUND OF BEEF (MARKET PRICE)

Jack Daniels Demi Glace

Add Chef-Attended Carving Station

PRIME RIB \$9

ROAST BEEF \$7

HAM \$5

PORK LOIN \$5

TURKEY \$6

From the Smoker

Buffet

Includes: Coffee, Hot Tea

SMOKEY SINGLE \$26 per person

Choose 1 Meat, 1 Starch, 1 Cold Side

DOUBLE DOWN \$28 per person

Choose 2 Meats, 1 Starch, 1 Cold Side

WHOLE HOG \$36 per person

Choose 3 Meats, 2 Starches, 2 Cold Sides

Meats

Ribs ~ Pulled Pork ~ Bone-In Chicken ~ Bison Sausage ~ Brisket

Starches

Mac & Cheese ~ Baked Beans ~ Mashed Potatoes

Cold Sides

Harvest Apple Slaw ~ Cornbread Salad ~ Potato Salad

ADD SALAD BAR \$4 per person

Mixed greens, tomatoes, cucumber, croutons, two dressing choices, Rolls & butter

Lunch Buffet

Coffee, Hot Tea, & Fountain Soda Included
Plated Lunch Options Available

Pasta & Salad Buffet \$16 per person

Two Pasta Choices with Marinara & Alfredo
Served with Garlic Bread and House or Caesar Salad

UPGRADE TO BAKED PASTA

Ravioli, Macaroni & Cheese, Traditional Lasagna, Vegetable Lasagna
— One Pasta \$3 per person ~ Two Pastas \$6 per person —

ADD GRILLED CHICKEN OR MEATBALLS TO YOUR BUFFET

\$3 more per person for each

UPGRADE TO ANTIPASTO SALAD

\$2 more per person

Backyard Grill Buffet \$17 per person

Choose Two Meats: Burgers, Brats, Hot Dogs

Choose Two Sides: Baked Beans, Cole Slaw, House Salad, Pasta Salad,
Potato Salad, Potato Chips

Pizza Buffet \$17 per person

Our Hand-Tossed 3-Topping Pizza. Additional Toppings \$2.25

ADD SALAD

House \$3 per person ~ Caesar \$4 per person ~ Antipasto \$5 per person

Assorted Sandwich Buffet \$16 per person

Meat Choice: Chicken Salad, Tuna Salad, Cold Cuts

Choose Two Sides: Baked Beans, Cole Slaw, House Salad, Pasta Salad,
Potato Salad, Potato Chips

Desserts

Celebration cakes, cupcakes, and other special requests available with advance notice.

CHEESECAKE & ASSORTED TOPPINGS	\$8 per person
BROWNIES	\$4 per person
ASSORTED COOKIES	\$3 per person
SEASONAL COBBLER	Market Price
ASSORTED DESSERT BARS	\$5 per person
ASSORTED MINI CHEESECAKES	\$6 per person

Beverages & Bar

Prices are per drink and include tax, but NOT gratuity.
Special requests available with at least two weeks notice.

Non-Alcoholic Beverages

COFFEE & HOT TEA	\$3
FOUNTAIN SODA	\$3
COFFEE URN (24 CUPS)	\$36

Fine Wines

HOUSE GLASS	\$6
HOUSE PREMIUM	\$8

Premium Spirits

WELL	\$5
CALL	\$6
PREMIUM	\$7
TOP SHELF	\$9