



HAWORTH
Inn & Conference
Center

Hors D'oeuvres - Cold

Items listed below are priced per piece unless otherwise noted. Your coordinator can make suggestions on the number of pieces to purchase for your event.

Punch Bowl

Seasonal sparkling punch selections available for your guests to enjoy while they await the arrival of the bride and groom - \$2 per person Add deluxe mixed nuts - \$1 per person

Sparkling Grape Juice Toast

Sparkling white grape juice served in a coupe champagne glass for the bridal toast. One bottle serves six guests. - \$6 per bottle

Goat Cheese Torte

*Mild chèvre and feta cheeses layered with sun-dried tomatoes, roasted garlic cloves, toasted pine nuts and basil pesto served with sliced baguette
- \$65 (serves 25) - \$125 (serves 50)*

Antipasto Platter

Sliced, fresh mozzarella cheese, roma tomatoes and fresh basil drizzled with balsamic vinegar along with marinated artichoke hearts, salami, kalamata olives and roasted garlic cloves - \$75 (serves 25) - \$150 (serves 50)

Chocolate Dipped Strawberries

*(Due to market conditions ask your coordinator about availability)
Delicious strawberries dipped in white, milk and dark chocolate - \$2*

Assorted Cold Spreads with Crustini

Choose any three: traditional cheese ball, smoked whitefish spread, smoked salmon spread, roasted red pepper hummus, or herbed cream cheese served with pita chips and crustini - \$85 (serves 50)

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Pricing expires 11/30/2012**



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Hors D'oeuvres – Cold continued

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Garden Fresh Vegetable Tray

An assortment of fresh vegetables hand cut by our chefs and arranged on platters. Served with a creamy ranch dip - \$150 (serves 50)

Baked Pita Chips with Hummus

Choose from roasted red pepper or garlic hummus. Served with crustini and fried pita chips - \$85 (serves 50)

Jumbo Shrimp Cocktail

Succulent jumbo shrimp steamed with seasoning by our chefs. Served with cocktail sauce and remoulade – Ask you coordinator for pricing information

Savory Bleu Cheese Cake

A mixture of parmesan, bleu cheese and cream cheese pressed into a mold then topped with dried cherries, candied pecans, poached pears and balsamic vinegar. Served with pita chips and crustini - \$65 (serves 25) - \$125 (serves 50)

Fresh Fruit Kabobs with Fruit Dip

Colorful picks with a piece of melon, strawberry, blueberry and a red grape served with fruit dip - \$2 each

Individual California Rolls and Sushi

Served on platters with chop sticks, wasabi, ginger and soy sauce - \$2 each

Drenched Fig Boats

Dried figs stuffed with a mixture of goat cheese and honey and topped with walnuts - \$1

Imported and Domestic Cheese Tray

A colorful arrangement of cheeses artfully arranged. Served with assorted cracker - \$175 (serves 50)

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Hors D'oeuvres – Hot

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Hoisin Beef Skewers

Tender beef marinated in hoisin sauce, honey, garlic and ginger then grilled, sliced and threaded onto skewers - \$3

Salmon Puffs

Delicate puff pastry filled with a mixture of salmon and cream cheese - \$3

Seafood Stuffed Mushrooms

Jumbo mushroom caps stuffed with a blend of bread crumbs, crab and seasonings then baked to a golden brown - \$2 each (Vegetarian available as well)

Sweet and Tangy Meatballs

Miniature meatballs simmered in a tangy sauce - \$2 per person

Asiago Cheese Dip or Spinach & Artichoke Dip – A house specialty

Very delicious and a real crowd-pleaser! Choose one or choose both! Includes assorted crustini - \$3 per person

Petite Maryland Crab Cakes

Our chef's own recipe for tender blue lump crab cakes served with rémoulade sauce - \$3

Sliced Beef Tenderloin

*Includes mini buns, horseradish sauce and stone-ground mustard
Serves 50 - \$250*

Roasted Turkey Breast

Includes mini buns, mayonnaise and cranberry relish Serves 50 - \$175

Arigani

A breaded crispy rice puff filled with cheese, prosciutto and basil - \$2

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Dinner Buffet

Requires a minimum guarantee of 50 persons or a set-up fee will apply

Dinner buffet is served with freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea, raspberry lemonade, bakery fresh rolls and butter

Starters

Served seasonal green salad

Your event coordinator has several suggestions to fit your tastes

Buffet

Relish tray including olives, assortment of pickles, sliced cheeses and salami

Choice of two fresh vegetables

- Broccoli crowns
- Medley of green beans, carrots and red peppers
- Garden fresh green beans
- Asparagus
- Cauliflower, carrots and broccoli
- Zucchini and red peppers

Choice of two accompaniments

- Mashed Potatoes (garlic, loaded, butter, parsnip infused or sweet potato)
- Rice (pilaf, fruited, vegetable or jasmine)
- Golden Jewel Cous Cous
- Herbed Roasted New Potatoes
- Bleu Cheese Gratin Potato Wedges

Pasta – Linguini with red sauce or Alfredo

Entrée – Choose from the following

Pretzel Crusted Chicken	Chicken Dijonaise	Chicken Marsala
Chicken Picatta	Chicken Venetian	Stuffed Asiago Chicken
Chicken Schnitzel	Honey Dijon Pork Shanks	Herb Roasted Pork Loin
Maple Browned Pork Chop	BBQ Pork Spareribs	Herbed Ravioli
Alfredo Chicken Pasta	Beef Short Ribs	Top Round of Beef
Asian Shrimp Skewers	Fresh Whitefish	Baked Tilapia

Choice of one entrée - \$22 (with chef carved prime rib \$25)

Choice of two entrees - \$25 (with chef carved prime rib \$28)

Choice of three entrees - \$28 (with chef carved prime rib \$31)

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Dinner Menu

All dinners are served with homemade soup or salad, bakery fresh rolls and butter and freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea and raspberry lemonade

Poultry

Pretzel Crusted Chicken - a house specialty

A boneless chicken breast stuffed with honey-baked ham, Gruyere cheese and baked in a pretzel crumb crust – served with garlic mashed potatoes and a seasonal vegetable - \$18

Chicken Dijonaise

A lightly dusted chicken breast served with shitake mushrooms, wild leeks and a mild Dijonaise sauce served with yellow rice and a seasonal vegetable - \$16

Chicken Marsala

A boneless chicken breast seared and baked, served with a Marsala mushroom and herb sauce - served with garlic linguini and a seasonal vegetable - \$17

Chicken Picatta

A boneless chicken breast topped with a delicate lemon butter sauce and tangy capers served atop seasoned rice with roasted vegetables - \$16

Chicken Venetian

A pan fried chicken breast topped with a creamy Marsala wine demi-glaze, artichokes, fresh basil, roasted peppers and parmesan cheese - served with polenta, grilled zucchini and pesto tortellini - \$17

Stuffed Asiago Chicken

A boneless chicken breast stuffed with Asiago and goat cheese and finished with a sun-dried tomato cream sauce served with creamy risotto and a seasonal vegetable - \$18

Chicken Schnitzel – a house specialty

A boneless breast of chicken dredged in flour, egg, bread crumbs and parmesan cheese then pan seared - served with spätzle and a seasonal vegetable - \$16

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Beef

Herb Crusted Prime Rib

A 10-ounce serving of slow roasted prime rib rubbed with thyme, garlic, black pepper and kosher salt accompanied by au jus and your choice of roasted Yukon gold potatoes, loaded mashed potatoes or twice baked potato and a seasonal vegetable - \$22

Beef Short Ribs with Cabernet

Tender beef short ribs with a rich cabernet demi-glaze served with your choice of confetti rice pilaf or home-style Kluski noodles with garlic butter and a seasonal vegetable - \$18

New York Strip Steak

A charbroiled 10-oz center cut New York strip steak served with steak butter and your choice of scalloped potatoes with a blue cheese crust or garlic mashed potatoes and a seasonal vegetable – Market Price

Filet Mignon

An 8-oz beef filet seasoned with olive oil, garlic, and black pepper accompanied by your choice of cheddar herb au gratin potatoes or roasted rosemary red skin potatoes and a seasonal vegetable – Market Price

Beef Tenderloin

The best of the best! Our beef tenderloin melts in your mouth.

We offer our tenderloin with your choice of one of four sauces and your choice of potato or rice and a seasonal vegetable. We recommend our loaded mashed potatoes - \$29

- Béarnaise sauce – cider vinegar and tarragon reduction with hollandaise sauce
- Chimichurri- fresh parsley, basil, garlic, olive oil, fresh lemon and black pepper
- Brandy cream demi-glaze- shallots, garlic, sherried demi-glaze with roasted peppers and portobello mushrooms
- Horseradish cream -a mild horseradish sauce made with cream

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Pork

Pork Tenderloin with Escaloped Apples

Pork tenderloin rubbed with Dijon mustard, kosher salt and freshly ground pepper served with fresh apples sautéed with brown sugar, and cinnamon served with roasted rosemary redskin potatoes and a seasonal vegetable - \$19

Honey Dijon Pork Shanks

Two tender pork shanks brushed with a brandied cherry sauce and Dijon glaze and served with bleu cheese gratin potatoes and a seasonal vegetable - \$18

Stuffed Pork Tenderloin

Pork tenderloin stuffed with Italian sausage, dried apricots and fresh sage served with a Marsala demi-glaze, orzo with basil butter and a seasonal vegetable - \$20

Maple Browned Pork Chops

A roasted pork chop glazed with maple and honey garnished with bacon and served with roasted redskin potatoes and a seasonal vegetable - \$17

Barbeque Pork Spareribs

Tender pork spareribs with a special herb rub featuring a homemade BBQ sauce infused with caramelized onions and chipotle flavoring served with rosemary-pesto grilled potatoes and a seasonal vegetable - \$18

Herb Roasted Pork Loin

A roasted herb crusted pork loin topped with a Marsala fig demi-glaze served with your choice of lemon-orange orzo or parmesan potatoes and a seasonal vegetable - \$19

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Seafood

Fresh Whitefish

A pistachio crusted whitefish lightly breaded and pan fried served with lemon cherry butter, roasted red skin potatoes and a seasonal vegetable - \$18

Fresh Salmon

A grilled salmon filet topped with Mediterranean relish consisting of fresh basil, olive oil, chopped parsley, sun-dried tomatoes, fresh lemon juice, kalamata olives and served with garlic tri-color fettuccini and a seasonal vegetable - \$19

Grouper

A pan fried grouper with lime butter and mango-pineapple salsa served with your choice of confetti rice with cilantro or roasted Yukon gold potatoes and a seasonal vegetable - \$19

Baked Tilapia

A mild filet of tilapia lightly brushed with herb butter, baked and served on a bed of steamed spinach, with mushrooms and red peppers - served with your choice of confetti rice or roasted Yukon gold potatoes and a seasonal vegetable - \$16

Grilled Asian Shrimp Skewers

Two skewers of plump shrimp brushed with an Asian ginger sauce then grilled and served a top a bed of almond jasmine rice with roasted vegetables - \$20

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Vegetarian or Vegan Entrees

Portobello Mushroom – Vegan

A large grilled portobello mushroom cap served with sweet garlic succotash over polenta - \$16

Vegetable Skewers – Vegetarian

Grilled vegetable skewers brushed with Asian pesto and served over brown rice - \$14

Grilled Vegetables – Vegan

Grilled zucchini, cauliflower and carrots with fresh spinach and sun-dried tomatoes topped with Asiago cheese and served over pesto linguini - \$15

Stuffed Crepes – Vegetarian

Light and delicate crepes stuffed with herbed cream cheese and roasted vegetables - \$15

Herbed Ravioli – Vegetarian

Sun-dried tomato ravioli with fresh asparagus tips, sautéed portobello mushrooms, and freshly grated parmesan cheese finished with a trio of traditional sauces and served with garlic bread - \$14

Portobello Stir Fry – Vegan

Grilled portobello mushrooms with roasted garbanzo beans, fresh spinach, basil and roasted peppers served over tortiglioni pasta - \$15

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Dessert Menu

Our desserts are made on site by our chef or from a local bakery. Never frozen – always fresh we are proud to serve these! Dessert receptions may incur additional set-up charges.

Peaches Foster

A favorite at the Inn—light cream puff shell filled with cinnamon ice cream and topped with warm spiced peaches and raspberry melba - \$5

Almond Baked Cheesecake

This specialty cheesecake was created especially for the Haworth Inn! Delicious cheesecake filled with bits of pastry and almond paste then topped with whipped cream - \$4

Lemon Swirl Cheesecake

Choose either blueberry or raspberry swirled with lemon cheesecake topped with white chocolate mousse - \$4

Chocolate Decadence

The name says it all! A creamy chocolate cheesecake topped with white chocolate mousse - \$4

Raspberry Mousse Cream Puff

A light cream puff shell filled with a delicious raspberry mousse and garnished with fresh raspberries, white chocolate and a mint leaf - \$4

Cream Puff

We all wait for chef to make a batch of his amazing cream puffs! He fills each puff with Bavarian cream and drizzles each with chocolate- \$4

Fresh Strawberry Torte

Several layers of light champagne cake filled with fresh strawberries and white chocolate mousse - \$5

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Peaches and Cream Shortcake

A flaky orange cornmeal biscuit loaded with sweetened peaches and topped with fresh whipped cream - \$4

Mini Tarts

Available in the following flavors:

Seasonal fruit, pecan, pumpkin, chocolate cream, or strawberry - \$4

Fruit Crisp – a house specialty

Select cherry, apple, blueberry, or peach fruit all made in our kitchen - \$3.5

A la mode - \$4

Brownie Sundae

Moose Tracks ice cream, Ghirardelli chocolate brownie, hot fudge, whipped cream and a cherry - \$4

Ice Cream, Sherbet or Sorbet

Two scoops of your favorite flavor with a rolled cookie on top - \$3

Assorted Cookies and Dessert Bars

A plate to pass of cookies, such as peanut butter, chocolate chunk, or oatmeal raisin, with brownies or lemon bars - \$3

Mocha Meringue Ice Cream Torte

A slice of mocha meringue topped with coffee ice cream, hot fudge, caramel and toasted walnuts - \$5

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Layered Mousse Treats

Served in a stemmed glass - \$3.5

Grasshopper

Layered chocolate and mint mousse with bits of Andes Mints and a chocolate graham cracker crust

A Taste of Holland

Small pieces of Bantket enveloped into vanilla and almond mousse served with a piece of Bantket

Italian Treat

A fresh baked brownie layered with tiramisu mousse garnished with chocolate covered espresso beans

Fruit Explosion

Citrus lemon mousse layered with fresh strawberries, raspberries and blackberries

Chocolate Decadence

Layers of milk chocolate mud pie mousse served with a dollop of whipped cream, fresh raspberry and mint leaf

Strawberry Shortcake

Layered shortcake, strawberry mousse and strawberry sauce served with a dollop of whipped cream and fresh strawberries

Apple Crisp

Vanilla and cinnamon mousse layered with fresh apples and crumbly crisp topped with whipped cream and apples

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Policies

Food & Beverage Service

All food and beverage must be supplied by the Haworth Inn & Conference Center, with the exception of wedding/birthday cakes. No food or beverages may be brought into the facility. In addition, no food prepared by the Haworth Inn & Conference Center will be permitted to leave the premises.

Alcohol

Alcoholic beverages are not permitted on the premises.

Pricing

A service charge of 18% applies to all food and beverage. Michigan state sales tax of 6% will be added to all charges. Dessert service not served as part of a meal function is subject to a service charge.

Event Requirements

Room set ups, menu selections and overnight accommodations should be confirmed one month prior to an event but NO LATER THAN 14 days prior. Last minute changes are subject to additional labor charges.

Audio Visual & Equipment Needs

The use of any equipment owned by the Haworth Inn & Conference Center, including our 15' by 15' dance floor, is incorporated in the cost of the facility fee/room rental, with the following exceptions: the LCD Projector and the IBM Compatible Laptop Computer, both of which rent for an additional \$100 per day.

Multiple Entree Selections

Should a group wish to offer guests a choice of two entrees during a meal function, a breakdown indicating how many of each entrée is due three days prior to the event along with a guaranteed number of guests. Special diets accommodated on the day of the event will be charged as an additional meal over and above the guaranteed count. The client will be responsible for providing color-coded place cards or name tags indicating entrée selections.

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Guarantee Policy

*A guaranteed number of guests must be received ten (10) business days prior to the event. This is the minimum number for which you will be charged. An increase in attendance will be accepted up to 24 hours prior to the event. **No reduction in guarantee will be accepted less than ten business days prior to the event.***

Cancellation Policy

*Notice of cancellation must be received in writing by the Haworth Inn & Conference Center 30 days prior to the event. If less than 14 days notice is given, a charge of 50% of the projected total revenue will be assessed. **Advance deposits are non-refundable.***

Liability

Damage done to the property as a result of a group function will be at the host organizations expense. The Haworth Inn & Conference Center cannot assume responsibility for the damage to, or loss of, any articles left prior to, during, or following an event.

Deposits

Your event coordinator will advise you of your required deposit. This deposit is non-refundable.

Billing

All wedding receptions are required to be paid in full with cash, check or credit card at least 72 hours prior to the event.

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