

## *Dinner Menu*

All meals include bakery fresh rolls and butter, beverages, house salad, and seasonal vegetable.

### **Apple Almond Chicken**

A boneless breast of chicken stuffed with an apple, almond, and raisin stuffing served over an apple cranberry butter sauce with roasted new potatoes.

16.50

### **Chicken Dijonaise**

A lightly dusted chicken breast topped with shitake mushrooms, wild leeks and a mild Dijonaise sauce served with yellow rice.

15.75

### **Chicken Marsala**

A boneless breast of chicken seared, baked and then topped with a Marsala mushroom herb sauce served with garlic linguini.

16.00

### **Chicken Picatta**

A boneless breast of chicken baked and topped with a lemon butter sauce and capers served atop seasoned rice.

15.75

### **Chicken Venetian**

A pan fried boneless breast of chicken with a creamy Marsala demi glaze, artichokes, fresh basil, and roasted peppers topped with fresh Parmigianino reggiano and served with spinach pasta purses.

16.25

### **Citrus-Soy Chicken**

A roasted boneless breast of chicken marinated in a tangy soy sauce served with cranberry relish and jasmine rice.

16.00

### **House-Specialty Pretzel Crusted Chicken**

A boneless breast of chicken stuffed with honey-baked ham, Gruyere cheese and baked in a pretzel crumb crust served with herb roasted new potatoes.

17.00

### **Stuffed Asiago Chicken**

A boneless breast of chicken stuffed with Asiago and goat cheese finished with a sun-dried tomato cream sauce and served with a creamy risotto.

16.75

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### **Herb Crusted Prime Rib**

A 10 ounce serving of slow roasted prime rib rubbed with thyme, garlic, black pepper & kosher salt accompanied by au jus and your choice of roasted Yukon gold potatoes, loaded mashed potatoes or twice baked potato.

22.00

### **Beef Short Ribs with Cabernet**

Tender beef short ribs with a rich cabernet demiglaze served with your choice of choice confetti rice pilaf or home-style Kluski noodles with garlic butter.

18.00

### **New York Strip Steak**

A charbroiled 10oz 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.

21.00

### **Filet Mignon**

An 8oz beef filet seasoned with olive oil, garlic, and black pepper accompanied by your choice of cheddar herb au gratin potatoes or rosemary red skins.

23.00

### **House-Specialty Sliced Beef Tenderloin**

The best of the best! Our beef tenderloin melts in your mouth. We offer our tenderloin with your choice of four sauces and your choice of potato or rice. We recommend our garlic smashed potatoes.

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

23.00

### **Pork Tenderloin with Escalloped 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.

18.00

### **Spiced Pork Tenderloin**

Pork Tenderloin roasted with apples and seasoned with seven spices - black pepper, oregano, ginger, curry, cinnamon, garlic powder and nutmeg set atop a potato pancake.

18.00

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### **Stuffed Pork Tenderloin**

Pork Tenderloin stuffed with Italian sausage, dried apricots and fresh sage served with a Marsala pork demiglaze and orzo with basil butter.

19.00

### **Maple Browned Pork Chop**

A roast pork chop glazed with maple and honey, garnished with bacon and served with roasted redskin potatoes.

16.00

### **Brandied Cherry Pork Chop**

A grilled pork chop with a brandied cherry sauce served with curry roasted redskin potatoes.

16.00

### **Herb Roasted Pork Loin**

A roasted herb crusted pork loin topped with a Marsala fig demi glace served with your choice of lemon-orange orzo or parmesan potatoes.

18.00

### **Fresh Whitefish**

A pistachio crusted whitefish lightly breaded and pan fried served with lemon cherry butter and roasted red skin potatoes.

17.00

### **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.

19.00

### **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.

15.50

### **Seafood Pasta**

Portabella mushroom ravioli with medallions of grilled salmon and shrimp tossed with fresh basil, spinach, sautéed tomatoes and a roasted red garlic cream sauce.

16.00

### **Tuna Salmorigio**

A tuna steak baked with a parmesan crust and topped with a lemon caper sauce and served with garlic linguini & basil.

18.00

### **Baked Tilapia**

A mild filet of tilapia baked and served on a bed of steamed spinach, mushrooms and red peppers all lightly brushed herb butter served with your choice of confetti rice or roasted Yukon gold potatoes.

15.00

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### **Vegetarian or Vegan Entrees**

#### **Portabella Mushroom-Vegan**

A large grilled portobello mushroom cap served with sweet garlic succotash over polenta.

14.50

#### **Penne & Vegetables-Vegetarian**

Whole wheat penne pasta tossed with roasted vegetables and baked into a pie.

14.00

#### **Vegetarian Skewers-Vegan**

Grilled vegetable skewers brushed with Asian pesto and served over brown rice.

13.50

#### **Grilled Vegetables-Vegetarian**

Grilled zucchini, cauliflower and carrots with fresh spinach and sun-dried tomatoes topped with asiago cheese and served over pesto linguini.

15.00

#### **Stuffed Crepes-Vegetarian**

Light and delicate crepes stuffed with herbed cream cheese and roasted vegetables.

15.00

#### **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.

14.00

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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.

### *Audio Visual & Equipment Needs*

The use of any equipment owned by the Haworth Inn & Conference Center, including our 15' by 15' dance floor, LCD projector, laptop computer and standard audio set-up is available at no extra charge. Alterations to the room diagram less than 24 hours prior to the event may result in additional labor charges.

### *Multiple Entrée 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 ten 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.

### *Guarantee Policy*

A guaranteed number of guests must be received ten days prior to the event. This is the minimum number for which you will be charged. The Haworth Inn & Conference Center will prepare food for 5% above the designated guaranteed count. 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 days prior to the event.**

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## *Policies*

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#### *Cancellation Policy*

Notice of cancellation must be received in writing by the Haworth Inn & Conference Center 30 days prior to the event. If notice is given 29 days to 15 days prior to the event a charge of 50% of the projected total revenue will be assessed. If notice of cancellation is given 14 days or less prior to the event a charge of 75% of the projected 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 expense of the person(s) responsible for payment. 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*

An advance deposit is required in order to confirm space. **This deposit is non-refundable.**

#### *Billing*

The final payment for the wedding reception is due one day prior to the event when paying with credit card or cash. If paying with a personal check final payment is due ten days prior to the date of the event. The advance deposit will be deducted from the total of your wedding reception. We accept Visa, MasterCard, Discover, and American Express.

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