

Michaywé Inn The Woods
Banquet Menu

1535 Opal Lake Road, Gaylord, MI 49735

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michayweinthewoods.com

Breakfast

prices per person

served with fresh brewed coffee, tea, orange and cranberry juice

Continental 10.00

breakfast breads, fresh fruit, bagels & cream cheese, yogurt and granola

Buffet 14.00

breakfast breads, fresh fruit, fluffy scrambled eggs, hickory-smoked bacon, country sausage, and cheesy potato casserole

Plated & Served 14.00

fluffy scrambled eggs, cheesy potato casserole, hickory-smoked bacon, country sausage, fresh baked muffin, fresh fruit

Ala Cart Items

Fresh Baked Cookies (dozen) 18.00

Brownies (dozen) 18.00

Bagels & Cream Cheese (dozen) 20.00

Assorted Candy Bars (each) 2.50

Fresh Fruit Cup (per person) 3.50

Granola Bars (each) 2.00

Assorted Yogurt (dozen) 24.00

Plated Lunch Salads

served with coffee and fountain soda

add cup of soup \$4

Grilled Chicken Caesar 15.00

crisp romaine tossed in Caesar dressing with garlic croutons and parmesan cheese, tomato, red onion, sliced chicken breast and garlic bread

Inn the Woods Salad 16.00

gorgeous greens, bleu cheese crumbles, smoked bacon, Michigan dried cherries, toasted almonds, sweet carrots, red onion, chicken breast, roll and butter

Seared Pork Tenderloin Salad 16.00

gorgeous greens, cheddar cheese, ripe olives, bell peppers, diced tomato, red onion, pork tenderloin, corn tortillas, chipotle ranch dressing

Plated Lunch Sandwiches

served with potato chips and pickle, coffee and fountain soda

add cup of soup \$4

Italian Grinder 16.00

ham, salami, pepperoni, provolone cheese, banana peppers, lettuce, tomato, red onion and creamy Italian dressing

Grilled Chicken Club 16.00

chicken breast, bacon, swiss cheese, scallion herb mayo, lettuce and tomato

Chicken Salad Wrap 15.00

poached chicken breast with dried cherries, celery, red onion, almonds and Valencia orange mayo in a honey wheat wrap

Roast Beef Wrap 16.00

charred flour tortilla, roasted peppers, cheddar cheese, tomato, lettuce, red onion and horseradish mayo

Lunch Buffet

served with coffee and fountain soda

Fiesta Buffet 18.00

grilled chicken, seasoned ground beef, spanish rice, refried beans, flour tortillas, lettuce, tomato, onions, cheddar cheese, sour cream, ranch dressing, tortilla chips

Backyard Barbeque Buffet 18.00

garden salad with ranch and Italian dressings, coleslaw, baked beans, potato chips, assorted cheeses, buns, condiments, relish tray

(choose two of the following: burgers, beef franks, bratwurst, chicken breast)

Pizza Buffet 18.00

garden salad with dressings, pasta salad, boneless wings, assorted two item pizzas

Deli Style Buffet 18.00

garden salad with dressings, assorted breads, honey ham, roast turkey, salami, assorted cheeses, relish tray, condiments, potato chips

Soup and Salad Buffet 16.00

chef's choice of homemade soup, garden salad bar to include cured meats, vegetables and cheeses, dressing, assorted rolls and butter, hot sliced chicken breast

Cold Hors D'Oeuvres

serves approximately 25 people

Summer Sausage & Cheese 75.00

sliced summer sausage, cubed havarti, colby, gouda cheeses, marinated olive medley and assorted crackers

Domestic Cheese & Cracker Tray 70.00

horseradish cheese spread, cubed havarti, colby and gouda cheeses garnished with fresh strawberries and assorted crackers

Mexican Layered Dip 70.00

refried beans with guacamole and sour cream layered with cheddar cheese and all the garnishes. served with tortilla chips

Fresh Vegetable Platter 70.00

assorted fresh seasonal vegetables with buttermilk herb dip

Peel & Eat Shrimp 22.00 PER POUND

poached peel and eat shrimp served with cocktail sauce and lemon wedges (approximately 35 shrimp per pound, two pound minimum)

Roasted Pepper Hummus 70.00

house-made roasted red pepper hummus served with pita crisps

Chips & Salsa 50.00

warm tortilla chips and house-recipe salsa

pricing per 25 pieces

Olive Tapenade 70.00

savory olive tapenade with boursin cheese on garlic toast

Turkey Club Lawash 70.00

turkey club pinwheels with olive

Roast Beef Bites 75.00

roast beef with apple horseradish on silver dollar rolls

Portabella Bites 75.00

portabella, alfalfa sprouts, tarragon mustard mayonnaise on silver dollar rolls

Boursin Bruschetta 75.00

garlic herb cheese, sun-dried tomato, balsamic glaze

Hot Hors D'Oeuvres

pricing per 25 pieces

Bacon Wrapped Shrimp 100.00

sweet bourbon glaze

Black Bean Cakes 68.00

with chorizo and salsa verde cream

Stuffed Mushroom Caps 75.00

sausage, onions, spices spinach, and cheese

Boneless Buffalo Wings 68.00

served with bleu cheese

Coconut Almond Chicken 75.00

chicken breast strips in coconut almond crumbs with banana marmalade creame

Chicken Quesadillas 68.00

onions, peppers, and cheddar cheese with sour cream and salsa

Sicilian Chicken 68.00

Italian herb seasoned chicken breast strips with tomato basil cream

Meatballs 75.00

homemade meatballs served with BBQ or Swedish style and fried onions

Crispy Pork Dumplings 75.00

with sautéed cabbage and teriyaki glaze

French Bread Pizza 68.00

basil pesto, blended cheeses, tomatoes, balsamic glaze

serves approximately 25 people

Spinach & Artichoke Dip 75.00

house specialty served with pita chips

Queso Dip 68.00

aged cheddar, tomato, scallion, green chilies, jalapeno with tortilla chips

Dinner Buffet

prices per person

garden salad with ranch & Italian, seasonal fresh vegetable
Chef's choice potato, pasta or rice. dinner bread, coffee, and fountain soda

Two Entrée Buffet 28.00
additional entrée may be purchased 4.00

Baked Whitefish with capers, bell pepper, green onion, lemon butter sauce

Baked Salmon topped with pesto cream sauce and balsamic glaze

Garlic Herb Chicken with white wine butter sauce

Grilled Chicken roasted red pepper cream sauce, parmesan, cracked pepper

Chicken Picatta with capers, bell pepper, green onion, lemon butter sauce

Chicken Marsala with mushroom Marsala sauce

Grilled Southwestern Chicken with sharp cheddar cheese, corn, black bean sauce

Chicken Florentine with spinach, bacon, onion, garlic wine butter sauce

Roast Loin of Pork with pineapple salsa or mushroom Marsala

Smoked Polish Kielbasa with ale-braised sauerkraut, horseradish cream

Beef & Vegetable Brochettes sirloin, zucchini, bell peppers, onion, bourbon glaze

Slice Top Round Beef Roast with rich mushroom gravy

Pot Roast of Beef with onions, carrots, rich beef gravy

Penne Pasta Bake tomato herb meat sauce, melted cheese blend

add Chef attended carving station

Prime Rib of Beef MARKET PRICE
au-jus & horseradish

Baked Dearborn Ham 5.00
honey citrus glaze

Roast Loin of Pork 5.00
with pineapple salsa

Plated Dinner Entrées

prices per person

choice of garden salad, Caesar salad or cup of soup

served with coffee & fountain soda

Lake Superior Whitefish 28.00

fresh whitefish filet lightly seasoned, oven-baked, and topped with a lemon caper butter sauce. served with wild rice pilaf and Chef's vegetable

Pesto-Crusted Salmon 28.00

six ounce salmon filet with traditional pesto and balsamic glaze. served with wild rice pilaf and Chef's vegetable

Chicken Piccata 27.00

tender chicken breast dredged in egg batter and sautéed in a lemon caper butter sauce. served with pasta alfredo and Chef's vegetable

Roasted Pepper Chicken 27.00

charred chicken breast topped with parmesan cheese and roasted pepper basil sauce. served with wild rice pilaf and Chef's vegetable

Roast Prime Rib of Beef MARKET PRICE

generous twelve ounce cut of herb crusted and slow roasted prime rib. served with au-jus, roasted new potatoes and Chef's vegetable

Pot Roast of Beef 28.00

tender braised chuck roast served over fresh mashed potatoes, rich beef gravy, onions, and carrots

Roast loin of Pork 28.00

herb-seasoned and slow-roasted pork loin served with mushroom Marsala sauce, roasted new potatoes, and Chef's vegetable

Themed Dinner Buffet

prices per person

served with coffee & fountain soda

Barbeque Buffet 30.00

garden salad with ranch and italian, coleslaw, BBQ ribs and chicken, roasted new potatoes, old fashioned baked beans, dinner rolls and butter

Western Steak Buffet 32.00

New York strip steaks, garden salad with ranch and Italian, pasta salad, roasted new potatoes, Chef's vegetable, sautéed mushrooms & onions, dinner rolls and butter

Prime Rib Buffet MARKET PRICE

Chef carved, herb crusted and slow roasted prime rib, garden salad with ranch and Italian, Chef's vegetable, roasted new potatoes, dinner rolls and butter, au-jus, horseradish cream

Dessert Selections

Chef's Assorted Dessert Table

please select two - 5.00 per person

Cheesecake with Cherry Topping

German Chocolate Cake

Carrot Cake

Cookies or Brownies

3.00 per person

Beverages & Bar

bar to include well and call liquors, house wines and domestic beers
special requests available, two weeks notice is required

House Wine 4.00

Well Spirits 5.00

Call Spirits 5.00

Domestic Beer 4.00