



Michaywé

Inn the Woods

Event Menus

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Hor D'oeuvres

Prices based on 20 guests for all platters and by the dozen for all hot appetizers

All food will be served Buffet Style unless otherwise specified

*Items may be hand passed for an additional fee of \$25 per 30 minutes per additional server

Platters

Vegetable Crudit� Platter	\$75
Meat & Cheese Platter	\$130
Grazing Board	\$150
Italian Pinwheel Platter*	\$85
Dip Trio with Fried Pita	\$90
Shrimp Cocktail*	\$120
Fruit Platter	\$80

Hot Appetizers

Pulled Pork Sliders*	\$55
Hot Taco Dip	\$60
Pork Belly Spring Rolls*	\$55
Bacon Wrapped Shrimp Skewers*	\$65
Meatballs with Marinara	\$60
Bang Bang Shrimp	\$65
Sriracha Honey Chicken Wings*	\$60

Hor D'oeuvres Packages

The Beach House, \$20 per person

Choose any 3 Platters

The Pro Shop, \$35 per person

Choose any 3 Platters and 2 Hot Appetizers

The Club House, \$40 per person

Choose any 3 Platters and 3 Hot Appetizers



Plated Dinners

Includes iced tea, coffee, and hot tea service.

Served with a garden or caesar salad (choice required in advance), rolls & butter.

Limit of three selections and an order count for each selection is required.

Group is responsible for providing place cards indicating each guests' item selection.

Filet Mignon \$55

10 oz Filet topped with rosemary garlic compound butter served with your choice of potato and seasonal vegetables

Crab Stuffed Salmon \$55

8oz Salmon filet with crab cake stuffing, herb roasted redskin potatoes, an asparagus-cherry tomato medley and lobster cream sauce

Shepherd's Pie \$45

ground lamb, carrots, celery, garlic, and onion cooked in a red wine gravy and topped with mashed potato roses

Lobster Risotto \$55

5oz Lobster tail poached and served over a creamy lobster risotto with garlic butter asparagus

Seared Seabass \$50

Pan seared Seabass filet served with roasted redskin potatoes, asparagus, and a ponzu burre blanc

Chicken Paprikash \$45

Chicken thighs cooked down in an onion and garlic paprika sauce served over house-made spaetzle with seasonal vegetables

Pasta Fazool \$40

Ditalini pasta, pinto beans, celery, onions, and carrots all cooked down in a rich broth

Dessert Options

Chocolate Peanut Butter Pie \$10

chocolate and peanut butter whipped to perfection served on a graham cracker crust and topped with chocolate sauce and whipped cream

Crème Brûlée \$8

creamy custard topped with sugar and caramelized

Peach Cobbler \$8

house-made peach cobbler topped with caramel sauce and a scoop of vanilla ice cream

Dinner Buffet Packages

Includes iced tea, coffee, and hot tea service.

Buffets are based on 90 minutes of service. For each additional 30 minutes, add \$2 per person up to 2 hours of service.

House-made bread can be added to any buffet for \$2 per person.

All pricing is per person with a minimum guest count of 20 people.

The Beach House \$30

Choice of one entrée from tier 1, one vegetable, one starch, and one salad

The Pro Shop \$40

Choice of one entrée from tier 2, one vegetable, one starch, and one salad

The Club House \$60

Choice of one entrée from tier 1, one vegetable, one starch, and one salad, plus two appetizer platters and two hot appetizers

The Michaywé \$70

Choice of one entrée from tier 2, one vegetable, one starch, and one salad, plus two appetizer platters and two hot appetizers

Salads

House Salad - mixed greens, cucumbers, carrot, tomato, red onion, croutons, choice of up to 2 dressings

Caesar Salad - romaine lettuce, shaved parmesan, croutons, Caesar dressing

Tier 1 Entrees

Grilled Chicken
Salmon Filet
Roasted Cod
Battered Cod
House-made Goulash
Pulled Pork Sandwich
Inn the Woods Burger
Fettuccine Alfredo

Tier 2 Entrees

Cherry-Maple Ribs
Sea Bass Filet
Pork Ribeye
Beef Wellington
Lamb Osso Bucco
Parmesan Crusted Walleye
Mongolian Beef
Lobster Ravioli
Chicken Pot Pie

Vegetables

Asparagus
Broccoli
Cauliflower
Green Beans
Roasted Carrots
Asparagus & Cherry Tomato Medley

Starches

Baked Mac & Cheese
Roasted Red Skin Potatoes
Mashed Potatoes
Sweet Potato Mash
Jasmine Rice
House-Made Spaetzle

*Add an additional Tier 1 Entree to any package for \$10/person

*Add an additional Tier 2 Entree to any package for \$15/person

*Add an additional starch or vegetable to any package for \$6/person

Buffets

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House-made bread can be added to any buffet for \$2 per person.

All pricing is per person with a minimum guest count of 20 people.

Lunch Buffet \$30

Ground beef sliders, Chicken sliders, choice of house-made potato or macaroni salad, baked beans, house salad with choice of 2 dressings, and choice of peach cobbler or mixed berry cheesecake

Mexican Buffet \$40

Spiced ground beef, shredded chicken, shredded pork, flour tortillas, Spanish rice, refried beans, pico de gallo, lettuce, onion, jalapenos, tomatoes, sour cream with churro chips with cinnamon cheesecake dip.

Italian Buffet \$35*

Beef bolognese with fettuccine noodles, meatballs in marinara sauce, chicken alfredo with linguini, fresh bread, Caesar salad, and choice of tiramisu or crème brûlée

Asian Buffet \$40

Mongolian beef, orange chicken, jasmine rice, pork belly spring rolls, crab rangoons, sweet and sour sauce, almond cookies

Fresh Water Buffet \$45

Beer battered or panko crusted cod, flash fried perch, smoked salmon dip, fried pitas, jasmine rice, seasonal vegetable, tartar sauce, house salad with choice of 2 dressings, choice of peach cobbler or mixed berry cheesecake

Pizza Buffet \$30

Choice of 3 large specialty pizzas, cheese bread, marinara or ranch dipping sauce, house or Caesar salad, cinnamon bread sticks

Prime Rib Buffet \$50*

Rosemary encrusted prime rib mashed or roasted redskin potatoes, seasonal vegetable, fresh bread house or Caesar salad, crème brûlée or peach cobbler

*Make this buffet a Chef attended carving or action station for an additional fee of \$150.00 per Chef

All prices are subject to change without notice. Pricing for your event will be final 90 days prior to event

Don't see exactly what you're looking for? Custom menus are available!