

Thank you for your interest in the **Terrace Inn** as a destination for your event.

Below are our most popular Buffets and Dinner Options. We also host luncheons, breakfasts, brunches, teas and ice cream socials. ~~afternoon teas. Our DeVol Banquet Room~~ The DeVol Banquet Room seats 110.

The terrace seats 40 and ice cream parlor 25. Facility fees ~~20 for small gatherings.~~

apply when event takes place during regular restaurant hours, when held June through August, holidays, weekend evenings and if reservation goes beyond the time frame specified (4 hours for receptions/evening dinners and 2 hours for lunch, brunch, tea)

. A deposit and signed contract are required to confirm your event. We are happy to schedule a tasting with your booking and meet with you individually to discuss the details of your event and individualize it to suit your style.

All food and beverage (alcohol) must be purchased from the Inn with the exception of wedding cake. Thanks again for your time!

Mo Rave, Owner Patty Rasmussen, Owner Kevin Phillips, Chef Emily Riker, Hotel Manager

### Signature Terrace Inn Buffet

\$27.95 per person plus tax and 18% gratuity-

Includes prime rib and carving station, Lake Michigan whitefish with dill and paprika and pecan crusted, chicken Hemingway with dried cherries and light basil cream sauce

Bread and herbed butter, seasonal vegetables, garlic mashed potatoes, mixed berry cobbler, Pepsi beverages, coffee, tea, or iced tea and lemonade.

For roast beef instead of prime rib-charge is \$25.95 per person

### Northern Michigan Buffet

\$24.95 per person plus tax and 18% gratuity-

Includes lake Michigan whitefish with dill and paprika and pecan crust, chicken Hemingway with dried cherries and basil cream sauce, garlic mashed potatoes,

Bread and herb butter, seasonal vegetable, seasonal fruit cobbler or pie

### Pasta Buffet

Vegetarian, Meat or combination

\$22.95 per person plus tax and 18% gratuity-

Includes Portobello mushroom ravioli (or spinach or cheese), pasta Puttanesca or Pasta Alfredo, seasonal vegetable, bread and herbed butter, and chocolate cake (may substitute lasagna, meat or spinach), beverages included

Plated Dinners (from 25-60 guests)

\$19.95 per person plus tax and 18% gratuity-

Chicken Hemingway (or other chicken entrée on our menu), garlic mashed or Au gratin potatoes, vegetable, small salad, bread and herbed butter, carrot cake

\$19.95 all the above except whitefish instead of chicken

\$23.95 plus tax and 18% gratuity- 4 oz. sirloin steak and 4 oz chicken or fish, baked Potato or redskins, bread and herbed butter, seasonal vegetable, cake, pie or cobbler

Appetizers: tray of crudités and our special ranch dressing, stuffed mushrooms, Meatballs and gravy, cheese and array of crackers, chicken satay, bacon wrapped figs Marinated flank steak on French bread, goat cheese puff pastry,

Desserts: carrot cake, chocolate cake, pie, cookies (variety of chocolate chip, oatmeal raisin, sugar cookies frosted, tea bread, lemon squares, berry napoleon, mixed berry cobbler

### AFTERNOON TEAS

\$14.95 per person plus tax and 18% gratuity

Includes choice of 3 of each category, plus variety of tea in antique pots, brewed, sugar cubes, Lemonade or iced tea, and colored linens. Special tea cart service and fresh flowers included. Our antique teapots and pretty table setting are sure to make your event nostalgic and memorable!

#### Savorys

Dilled cucumbers in cream sauce

Cheese scones

Bacon and tomato on crusted bread

Quiche

Tomato flower chicken salad, ham or egg salad

Assorted tea sandwiches

#### Sweets

Jam and tea bread

petit fours

dried cherry or other sweet scones

Pound cake with lemon glaze

strawberries with cream

Tarts...scones...tea cookies

### BRUNCH

\$15.95 per person plus tax and 18% gratuity includes our special crepes with raspberry sauce, Scrambled egg with red and green peppers, fruit in a watermelon basket, hash browns or Au gratin potatoes, orange bread, grape garnish, fresh tomatoes with mozzarella

### LUNCH

\$12.95 per person plus tax and gratuity

Cold Sandwich Buffet- assorted turkey, ham, roast beef, cheeses, condiments, breads, tomato, lettuce  
Relish tray with olives, pickles and radishes, chips, cookie, Pepsi beverages or lemonade/ice tea, coffee and tea

\$14.95 for hot lunch buffet or plated- choose one of the following sandwich and soup

French dip, four-cheese Panini with tomato, steak sandwich, Portobello mushroom sandwich, Roasted vegetable Panini, cup of soup, side of carrots and celery or chips,

\$15.95 per person plus tax and gratuity

Chicken Hemingway, 4 oz., salad, baked potato, lemon bar/cookie or cobbler dessert

Cup of soup 3.25 per person

Soup choices: tomato, vegetable or vegetable beef, chicken noodle, split pea, squash with Caramel apples, corn chowder, whitefish chowder, potato leek, mushroom bisque

### ALCOHOL

Domestic Beers at \$3.50 per bottle, Imports at \$4.25 per bottle

Well drinks by the glass at \$4.50 per drink

Call drinks at \$6.50 per drink

Premium drinks at \$9.00 per drink

Champagne at \$20.00 per bottle

House made non-alcoholic punch available at \$15.00 per gallon

Champagne punch at \$30.00 per gallon

Items from wine list are available at prices shown on the list

\_\_\_\_\_ Prices include: mixers, bar supplies and a trained bartender for up to 50 people.

Add \$50 for bartender over 50 guests.

Our wine, beer and cocktail menu is available ~~on request~~.

**POLICIES:** CANCELLATION 90 DAYS NO REFUND ON DEPOSIT OTHERWISE

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