



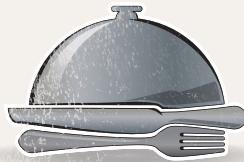
## *Full Service Catering*

Beverage Service

Food Service | Event Oversight

Weddings | Rehearsals | Engagement Parties | Showers | Brunch | Corporate Meetings

# *Vernales*



## **EVENTS & CATERING**

Awarded #1 Steakhouse in Michigan

# Vernales Events & Catering

## Welcome

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### Welcome to Vernales Events & Catering

Thank you for considering Vernales Events & Catering for your special event. Our team of service and culinary professionals come to you with a long history of dynamic and established experience who have planned well over 15,000 events, produced state-wide award winning cuisine and have endless beverage knowledge. Our catering team has executed countless weddings, national golf tournaments, yacht races, fundraisers, sunset cruises and more.

We specialize in customization and are faceted in many types of cuisine. Therefore, it is always an option to explore any type of food you may want; almost nothing is beyond our capabilities. Please use this guide as reference and never hesitate to ask for something special. It is our job to make your dreams a reality!

We look forward to working with you,

*Your Vernales Restaurant and Catering Team*

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# *Vernales Events & Catering*

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# Vernales Events & Catering

## Appetizers

### PASSED - PRICED PER DOZEN

SESAME TUNA CUCUMBER ROUND	44	BACON WRAPPED WATER CHESTNUTS	44
SMOKED SALMON CUCUMBER ROUND	42	BACON WRAPPED SCALLOPS	46
CHICKEN SALAD CANAPES	35	MINI BEEF WELLINGTONS	48
SMOKED WHITEFISH CANAPES	39	TENDERLOIN TIPS	46
TUNA SALAD CANAPES	39	BLACKENED BEEF TIPS	
GAZPACHO SHOOTER	42	OVER BLEU CHEESE MORNAY	46
OYSTER SHOOTER	54	LOLLIPOP LAMB CHOPS	54
SHRIMP SHOOTER	54	CHICKEN SKEWERS	39
SHRIMP COCKTAIL	50	CHICKEN WINGS	46
SHRIMP CEVICHE	43	Traditional or Boneless	
TOMATO MOZZARELLA SKEWER	42	Choice of: Mild, Barbeque, Garlic	
FRUIT SKEWER	42	MEATBALLS	36
FRUIT & CHEESE SKEWER	42	Choice of: Honey Barbeque, Swedish, Italian	
CHEESE SKEWER	42	CRAB CAKES WITH REMOULADE	52
CRAB DEVEILED EGGS	52	CRAB STUFFED MUSHROOMS	50
FRUIT TART	54	HERB STUFFED MUSHROOMS	44
CHERRY BRUSCHETTA	39	SAUSAGE STUFFED MUSHROOMS	46
STRAWBERRY & GOAT CHEESE BRUSCHETTA	44	WILD MUSHROOM TART	44
		MAUI SHRIMP SPRING ROLL	48



# Vernales Events & Catering

## Appetizers

### PLATTER/DISPLAYS - GROUP PRICING

NUMBER OF PEOPLE 20 | 50 | 100



**FRESH FRUIT** 120 300 600  
with yogurt dipping sauce

**CRUDITE DISPLAY & DIP** 120 300 600

**HUMMUS** 120 300 600  
with crackers & crostini

**HUMMUS** 140 350 700  
with crackers, crostini & vegetables

**TOMATO & MOZZARELLA** 140 350 700  
with balsamic drizzle

**IMPORTED CHEESE & CRACKERS** 160 400 800

**ANTIPASTO** 160 400 800  
Assorted cured meats, imported cheeses and more

**SHRIMP COCKTAIL** 160 400 800

**CRAB DIP** 140 350 700  
with toasted baguette

**SMOKED WHITEFISH DIP** 140 350 700

**SPINACH & ARTICHOKE DIP** 120 300 600

**SLICED PORK LOIN** 140 350 700  
with silver dollar rolls and mustard sauce

**SLICED BEEF TENDERLOIN** 280 600 1200  
with silver dollar rolls & horseradish sauce

**SMOKED SALMON** 160 400 800  
with crostini and accoutrements

**SMOKED WHITEFISH** 160 400 800  
with crostini and accoutrements

**SMOKED SALMON & WHITEFISH** 170 400 800  
with crostini and accoutrements

**RAW BAR** MARKET PRICE

Alaskan king crab, chilled jumbo shrimp, fresh oysters, scallops, chilled lobster, shrimp ceviche, scallop ceviche, whitefish ceviche, stone crab, tuna tartare



# Vernales Events & Catering

Salad | Starch | Vegetable

## SALAD

### GARDEN 2

Mixed greens served with cucumbers, carrots, tomatoes and house-made creamy balsamic dressing

### CLASSIC CAESAR 5

Parmesan cheese, croutons and house-made dressing

### TOMATO MOZZARELLA 8

Freshly sliced tomatoes, mozzarella and basil accented with balsamic vinaigrette

### STRAWBERRY 9

Seasonal greens tossed with candied pecans, fresh strawberries, goat cheese crumbles and raspberry vinaigrette

### WEDGE 9

Red onions, bleu cheese crumbles, tomato and bacon with house-made bleu cheese dressing

### GOAT CHEESE & APPLE 9

Seasonal greens tossed with candied pecans, red onions, green apple wedges and fresh goat cheese crumbles, drizzled with citrus vinaigrette

### WATERMELON 9

Seasoned arugula and fresh greens tossed with ripe watermelon, Gorgonzola and red onions finished with a balsamic glaze

## STARCH

### AU GRATIN

### GARLIC WHIPPED

### ROASTED REDSKINS

### WHIPPED REDSKINS

### BAKED POTATO

### RICE PILAF

### WILD RICE

### LOADED WHIPPED POTATO 2

## VEGETABLE

### ZUCCHINI & SQUASH

### BROCCOLINI

### ASPARAGUS

### GREEN BEANS

### SEASONAL VEGETABLE

### SUNSHINE BEANS 2

### STEM-ON CARROTS 2

### ROASTED BRUSSEL SPROUTS 2



# Vernales Events & Catering

## Dinner Entrees

Family Style | Buffet | Duet Plated | Plated

### FISH & SEAFOOD

#### FRESH HALIBUT 47

Baked with truffle butter

#### CLASSIC SALMON 37

Fresh broiled salmon, presented with a lemon dill sauce

#### BLACKENED SALMON 38

Fresh salmon seared with Cajun seasoning topped with a bleu cheese sauce

#### NORTHERN MICHIGAN WHITEFISH 38

Fresh Michigan Whitefish encrusted with Parmesan breading, accompanied by Traverse City cherry sauce

#### SNAPPER PUTTANESCA 40

Seasoned and sauteed, served over a tomato and olive sauce

#### STUFFED SHRIMP 46

Jumbo shrimp stuffed lump crab meat, finished with a pesto cream

#### SNAPPER OSCAR 40

Parmesan encrusted Snapper finished with a crab and hollandaise sauce

#### WHITEFISH PICCATA 38

Fresh Michigan Whitefish sauteed with white wine and lemon caper butter

### CHICKEN & PORK

#### CHICKEN MARSALA 35

Tender breast of chicken scaloppini, sauteed with garlic and mushrooms, deglazed with Marsala wine and veal jus butter

#### CHICKEN MADAGASCAR 35

Scaloppini with mushrooms and artichokes, topped with a white wine cream sauce

#### CHICKEN PICCATA 32

Sauteed and accompanied by a lemon butter caper sauce

#### CHICKEN PESTO 34

Pan seared chicken cutlets drizzled with a garlic pesto cream sauce

#### CHICKEN OSCAR 41

Chicken sauteed, then topped with jumbo lump crab meat and hollandaise

#### CHICKEN MOREL 35

Scaloppini breast of chicken accompanied by a morel mushroom cream sauce

#### CHICKEN CAPRESE 36

Grilled Chicken topped with an heirloom tomato blend and fresh parmesan cheese

#### TRAVERSE CITY CHICKEN 39

Grilled Chicken topped with a cherry sauce made from locally grown cherries

#### ROASTED PORK LOIN 34

Mustard rubbed pork loin roasted and topped with a cognac cream

#### APPLE PORK LOIN 37

Spice rubbed and roasted, served with an apple brandy sauce

\*All dinner entrees are served with choice of vegetable, starch, fresh bread and butter

\*Gluten Free options available

# Vernales Events & Catering

## Dinner Entrees

Family Style | Buffet | Duet Plated | Plated

### BEEF & LAMB

#### SLICED PRIME RIB OF BEEF 41

Slow roasted and served with warm au jus and creamy horseradish sauce

#### NEW YORK STRIP LOIN 43

Carved New York Strip accompanied by sauteed mushrooms and onions

#### FILET MIGNON 50

7 ounce filet served with a mushroom demi glaze

#### LAMB CHOPS 49

Grilled lamb chops served with a rosemary lamb au jus

#### VEAL SCALOPPINI 43

Veal served with your choice of:  
Piccata, Marsala or Morel

#### TENDERLOIN MEDALLIONS 45

Two 4 ounce medallions served with a port wine demi glaze

#### WAGYU BRISKET 36

Slow cooked and topped with our house-made bourbon barbeque sauce

### PASTA, VEGETARIAN & VEGAN

#### TORTELLINI ALA VODKA 31

Cheese stuffed tortellini tossed with a vodka cream sauce, red onions and roasted red peppers

Add: Sausage 33

#### CAPRESE PASTA 30

Cherry tomatoes, roasted red peppers, red onions, garlic, pesto and basil with fresh mozzarella over penne pasta

Add: Chicken 33

#### SHELLFISH ARRABIATA 40

Shrimp, mussels, crab and lobster tossed with spaghetti in a spicy tomato sauce

#### SEAFOOD ALFREDO 38

Shrimp, crab and lobster tossed in a Parmesan cream sauce, served over penne

#### STUFFED PORTOBELLO MUSHROOM 31

Whole Portobello mushroom stuffed with wild rice and melted provolone cheese

#### QUINOA GARDEN MEDLEY 29

Quinoa mixed with carrots, onion, celery, roasted red peppers served with a tomato concasse

#### CAULIFLOWER STEAK POMODORO 34

Thick cut cauliflower, roasted and topped with our homemade pomodoro sauce served on a bed of wild rice

#### STUFFED BELL PEPPER 31.5

Stuffed with quinoa, carrots, onion, celery, roasted red peppers with a balsamic glaze

#### VEGAN VEGETABLE POMODORO 31

Roasted seasonal vegetables presented with our homemade pomodoro sauce served over wild rice



# Vernales Events & Catering

## Family Style Service

### CUSTOMIZED FAMILY STYLE

#### SALAD

Choose a salad if applicable

#### ENTREE

Choose two entrees

#### STARCH

Choose one starch

#### VEGETABLE

Choose one vegetable

#### DESSERT

Add a dessert if applicable

\*Family style price accordingly



### FAMILY STYLE SUGGESTIONS

#### PRESET FAMILY ONE 37

Garden Salad  
Fresh Bread and Butter  
Chicken Morel  
Caprese Pasta  
Roasted Redskins  
Green Beans

#### PRESET FAMILY TWO 39

Caesar Salad  
Fresh Bread and Butter  
Northern Michigan Whitefish  
Apple Pork Loin  
Garlic Whipped  
Vegetable Medley

#### PRESET FAMILY THREE 43

Garden Salad  
Fresh Bread and Butter  
Prime Rib  
Classic Salmon  
Au Gratin  
Asparagus



\*Plated vegetarian/vegan meals available for individuals if not offered as a family style entree choice

# Vernales Events & Catering

## Dinner Station Service

### CUSTOMIZED DINNER STATION

#### **DINNER STATION ONE** 37

Includes: Chicken and Vegetarian entree, starch, vegetable and garden salad

Served with fresh bread and butter

#### **DINNER STATION TWO** 39

Includes: Chicken and Vegetarian entree, starch, vegetable and garden salad

Choice of: Whitefish or Salmon entree

Served with fresh bread and butter

#### **DINNER STATION THREE** 43

Includes: Prime Rib and Vegetarian entree, starch, vegetable and garden salad

Choice of: Chicken, Whitefish or Salmon entree

Served with fresh bread and butter

#### **DINNER STATION FOUR** 46

Includes: Prime Rib, Chicken, Vegetarian entree, starch, vegetable and garden salad

Choice of: Whitefish or Salmon entree

Served with fresh bread and butter

### DINNER STATION SUGGESTIONS

#### **PURE MICHIGAN** 42.5

Garden Salad

Fresh Bread and Butter

Apple Pork Loin

Traverse City Chicken

Lake Superior Whitefish Piccata

Michigan Market Vegetable Pasta

Whipped Potato

Seasonal Vegetable

#### **SIGNATURE** 53.5

Strawberry and Goat Cheese Salad

Fresh Bread and Butter

Chicken Piccata

Halibut

Carved Striploin

Caprese Pasta

Au Gratin

Fresh Seasonal Vegetables

\*25 person minimum

\*Choose buffet entrees from entree section

#### **ITALIAN** 33

Tomato and Mozzarella Display

Garlic Bread

Spaghetti and Meatballs

Chicken Alfredo

Pasta Primavera

Fresh Vegetables

#### **UPSCALE BARBEQUE** 37

Garden Salad

Fresh Bread and Butter

Bourbon Barbeque Salmon

Barbeque Brisket or Ribs

Grilled Chicken

Roasted Redskins

Corn on the Cob

Pasta Salad

#### **SIMPLE AND ELEGANT** 38.5

Strawberry Salad

Fresh Bread and Butter

Chicken Morel

Roasted Vegetable Pomodoro

Roasted Redskins

Seasonal Vegetable Medley

# Vernales Events & Catering

## Duet Plated Service | Plated Service

### CUSTOMIZED PLATED MENU

#### SALAD

Choose a salad if applicable

#### ENTREE

Choose entree(s)

#### STARCH

Choose one starch

#### VEGETABLE

Choose one vegetable

#### DESSERT

Add a dessert if applicable

### DUET PLATED MENU SUGGESTIONS

#### PRESET DUET ONE 39

Garden Salad  
Fresh Bread and Butter  
Chicken Madagascar  
Whitefish Piccata  
Roasted Redskins  
Stem-on Carrots

#### PRESET DUET TWO 48

Garden Salad  
Fresh Bread and Butter  
Tenderloin Medallions  
Snapper Francaise  
Garlic Whipped  
Asparagus and Roasted Red Peppers

\*Upgrade your salad to enhance your guests experience

### PLATED MENU SUGGESTIONS

#### PRESET PLATED ONE

Garden Salad  
Fresh Bread and Butter  
Choice of:  
Chicken Piccata 33  
Caprese Pasta 30  
Wild Rice  
Green Beans

#### PRESET PLATED TWO

Garden Salad  
Fresh Bread and Butter  
Choice of:  
Classic Salmon 37  
Chicken Morel 35  
Tortellini Ala Vodka 31  
Roasted Redskins  
Vegetable Medley

#### PRESET PLATED THREE

Garden Salad  
Fresh Bread and Butter  
Choice of:  
Tenderloin Medallions 45  
Northern Michigan Whitefish 38  
Vegetable Pomodoro 31  
Garlic Whipped  
Asparagus

\*Upgrade your salad to enhance your guests experience

\*Choice of entrees must provide guaranteed pre-counts no later than two weeks prior to event.

\*Client must also provide name cards/indicators with guest's entree selection, first and last name.

\*Designated indicators may be used to identify guest's choice of entree.

# Vernales Events & Catering

## Heavy Hors d'oeuvres Food Stations

**PRICING STARTS AT \$38, BASED ON SELECTIONS**

### **HORS D'OEUVRES STATION**

Choose: from various preferred hors d'oeuvres

### **SALAD STATION**

Choose: from various salad and vegetable displays

### **PASTA BAR**

Choose Two: Penne, Fettuccini, Spaghetti, Tortellini

Choose Two: Marinara, Alfredo, Ala Vodka

Choose Five Ingredients: Garlic, Onion, Spinach, Mushroom, Zucchini, Squash, Asparagus, Roasted Red Peppers

Choose Enhancements: Chicken, Scallops, Shrimp, Tenderloin

### **CARVING STATION**

Choose: Turkey, Ham, Pork Loin, Prime Rib, Strip Loin, Tenderloin

### **RAW BAR & SEAFOOD STATION**

Choose: Jumbo Shrimp, Tuna Tartare, Alaskan King Crab, Oysters, Smoked Salmon, Scallops, Stone Crab, Chilled Lobster, Shrimp Ceviche

### **WHIPPED POTATO BAR**

Choose One: Redskin, Baked Potato, Idaho

Choose Two: Bacon, Sour Cream, Chives, Broccoli, Shredded Cheese, Beef Gravy, Chicken Gravy

### **DESSERT & COFFEE STATION**

Customize an array of desserts and petit fours  
Served with Italian Dark Roast Coffee



# Vernales Events & Catering

## Heavy Hors d'oeuvres Food Stations

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### SUGGESTED HORS D'OEUVRES STATIONS

#### COLD HORS D'OEUVRES STATION

Antipasto Display, Fresh Fruit & Dip Platter, Tomato Mozzarella Display

#### HOT HORS D'OEUVRES STATION

Bacon Wrapped Scallops, Crab Cakes, Chicken Satay

#### CARVING STATION

Whole Roasted Tenderloin, Fresh Rolls, Horseradish Sauce, Red Pepper Aioli

#### FISH & SEAFOOD STATION

Shrimp Cocktail with Cocktail Sauce and Lemons, Crab Legs, Smoked Whitefish Dip and Crackers, Smoked Salmon Display

#### ANTIPASTO STATION

Assorted cured meats, imported cheeses, olives, and marinated vegetables

#### WHIPPED POTATO BAR

Freshly Whipped Potatoes with the following toppings:

Bacon, Chives, Shredded Cheese, Sour Cream and Chicken Gravy

#### SWEETS DISPLAY

An assortment of our specialty desserts for your guests to enjoy

#### DELUXE COFFEE STATION

Regular, Decaf, Hot Tea, Chocolate Shavings, Sugar, Cream, Sweeteners, Whipped Cream and Freshly Baked Cookies



# Vernales Events & Catering

## Children | Dessert | Enhancements

### KIDS MENU - 11 & UNDER

**CHICKEN TENDERS** 12

Breaded chicken cutlets fried and served with applesauce and chips with ketchup and ranch

**BURGER** 13

Kids burger topped with American cheese, served with chips and ketchup

**BUTTER NOODLES** 9

Penned tossed with butter, a sprinkle of Parmesan cheese and vegetable du jour

### DESSERT

**TIRAMISU** 9

Mascarpone cheese and espresso soaked lady fingers dusted with cocoa powder

**CHEESECAKE** 9

Crisp graham cracker crust made with a New York style vanilla bean cream cheese blend

**SEASONAL SHORTCAKE** 9

Classic shortcake topped with seasonal berries

**CHOCOLATE MOUSSE** 9

Choice: Dark chocolate or White chocolate garnished with a fresh berry sauce

**CANNOLI** 9

Crispy cannoli shell filled with sweet Ricotta cheese, garnished with chocolate chips

**CHOCOLATE COVERED STRAWBERRIES** 38 DZ**ECLAIRS** 50 DZ**MINI MOUSSE CUPS** 38 DZ

### LATE NIGHT SNACKS

**PIZZA** 9.5

Enjoy two selections of party cut pizza for you and your guests

**TORTILLA CHIPS & SALSA** 6.5

Crunchy tortillas served with salsa and sour cream

**MUNCHIES** 6.5

Potato chips, French onion dip and cookies

**SLIDERS** 15

Choice: Honey barbeque pork, chicken salad or buffalo chicken served with housemade sea salt kettle chips

**GAME DAY** 13

Barbeque meatballs, mild traditional wings, ranch, bleu cheese, carrots, celery, housemade chips and dip

**COOKIES & COFFEE** 6.5

Fresh baked cookies served with coffee

**COFFEE STATION** 2.5

Italian dark roast coffee served with appropriate accoutrements

# Vernales Events & Catering

## Bridal Party Packages

Getting ready the day of your wedding is an exciting build up to your celebration. Let us take care of you *and* your party while you get ready.

Choose from one of our suggested packages or create your own.

\*Available for drop off and pick up only

### PACKAGE ONE 14

Fresh Fruit  
Yogurt with granola  
Quiche

### PACKAGE TWO 15

Fresh Fruit  
Crudite Platter with dip  
Chicken Salad Pinwheels

### PACKAGE THREE 23

Ricotta Tartine served with crostini  
Assorted Meat and Cheese Platter  
Strawberry Salad

### PACKAGE FOUR 18

Fresh Fruit  
Scrambled Eggs  
Hashbrowns with ketchup  
Bacon

### PACKAGE FIVE 20

Fresh Fruit  
Assorted Sandwiches  
Kettle Chips  
Pasta Salad

### ALA CART | CHOOSE 3 ITEMS

FRESH FRUIT  
YOGURT WITH GRANOLA  
ASSORTED MEAT AND CHEESE  
ANTIPASTO PLATTER  
CRUDITE PLATTER WITH DIP  
CHICKEN SALAD PINWHEELS  
TUNA SALAD SANDWICH  
VEGGIE SANDWICH  
PASTA SALAD  
TOMATO MOZZARELLA SALAD  
ASSORTED BREAKFAST PASTRIES  
BAGELS WITH CREAM CHEESE  
QUICHE  
SCRAMBLED EGGS

\*priced accordingly



# Vernales Events & Catering

Beverage Service  
Full Open



\*For events paying in advance, an estimate will be provided based on the time frame planned



# Vernales Events & Catering

Beverage Service  
Full Open

## BEER | WINE

### **BASIC SELECTION** 37 | 9 PER PERSON FOR EACH ADDITIONAL HOUR

Bell's Brewery - Two Hearted  
Bell's Brewery - Seasonal  
Domestic Light  
Cabernet  
Pinot Grigio  
Sauvignon Blanc  
Chardonnay

## LIQUOR | BEER | WINE

### **DELUXE SELECTION** 47 | 11.5 PER PERSON FOR EACH ADDITIONAL HOUR

Ketel One Vodka	Maker's Mark Bourbon Whiskey
Tanqueray Gin	Johnnie Walker Red Label Scotch Whiskey
Captain Morgan Spiced Rum	Triple Sec
Mt. Gay Rum	Amaretto
Jack Daniels Tennessee Whiskey	Dry Vermouth
Cabo Wabo Tequila	Sweet Vermouth

### **PRIME SELECTION** 43 | 10.5 PER PERSON FOR EACH ADDITIONAL HOUR

Tito's Vodka	Jose Cuervo Tequila
Beefeater Gin	Triple Sec
Bacardi Silver Rum	Amaretto
Canadian Club Whiskey	Dry Vermouth
Jim Beam Bourbon	Sweet Vermouth
Dewer's Scotch	

### **HOUSE BRAND** 40 | 9.5 PER PERSON FOR EACH ADDITIONAL HOUR

Vodka	Tequila
Gin	Triple Sec
Rum	Amaretto
Whiskey	Dry Vermouth
Bourbon	Sweet Vermouth
Scotch	

\*All full open bars include appropriate beer, wine and mixer selections - soda, juice, tonic water, soda water

# Vernales Events & Catering

## Breakfast | Brunch

### BREAKFAST

#### **CONTINENTAL BREAKFAST BUFFET 19.5**

Assorted Breakfast Pastries  
Fresh Fruit  
Yogurt  
Assorted Juices  
Coffee

#### **HOT BREAKFAST BUFFET 23.5**

Danish  
Fresh Fruit  
Scrambled Eggs  
Hashbrowns with ketchup  
Bacon  
Sausage  
Assorted Juices  
Coffee

### ENHANCEMENTS

#### **OMELETE STATION 11**

Watch one of our culinary professionals prepare your customized omelet to order

#### **BOTTOMLESS MIMOSA 11**

House champagne and orange juice

#### **BLOODY MARY BAR 12**

Create your own drink with customized toppings

### ALL DAY BREAK SNACKS

#### **ALA CART | CHOOSE 2-3 ITEMS**

**STRING CHEESE**

**GRANOLA BARS**

**HARD BOILED EGGS**

**FRESH FRUIT**

**PRETZELS**

**MUFFINS**

**TRAIL MIX**

**YOGURT**

**CHEESE AND CRACKERS**

**RELISH TRAY**

**CURED MEATS**

**ASSORTED COOKIES**

### BRUNCH

#### **VERNALES BRUNCH BUFFET 37**

Eggs Benedict  
Bagels with cream cheese  
Salmon Lox  
Fresh Fruit  
Scrambled Eggs  
Hashbrowns with ketchup  
Bacon  
Sausage  
Cookies  
Assorted Juices  
Coffee

#### **ULTIMATE BRUNCH BUFFET 54**

Fresh Mixed Greens, Salad Toppings and Dressing  
Pasta Salad  
Assorted Cheese Display  
Crackers  
Whitefish Entree  
Chicken Entree  
Seasonal Vegetable  
Whipped Potato and Gravy  
Eggs Benedict  
Bagels with cream cheese  
Salmon Lox  
Fresh Fruit  
Scrambled Eggs  
Hashbrowns with ketchup  
Sausage  
Cookies  
Assorted Juices  
Coffee

**TORTILLA CHIPS AND SALSA**

**KETTLE CHIPS WITH DIP**

**BROWNIES**

**LEMON BARS**

**ASSORTED CANDY**

**COTTAGE CHEESE**

\*priced accordingly

# Vernales Events & Catering

## Lunch Entree Salads

### ENTREE SALAD

#### GARDEN 16.5

Mixed greens served with cucumbers, carrots, tomatoes and house creamy balsamic dressing

#### CLASSIC CAESAR 16.5

Parmesan cheese, croutons and housemade dressing

#### TOMATO MOZZARELLA 18.5

Freshly sliced tomatoes, mozzarella and basil accented with balsamic vinaigrette

#### STRAWBERRY 18.5

Seasonal greens tossed with candied pecans, fresh strawberries, goat cheese crumbles and a raspberry vinaigrette

#### WEDGE 18.5

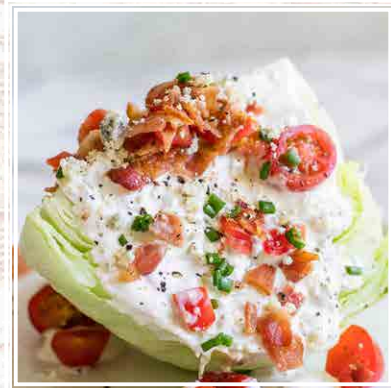
Red onions, bleu cheese crumbles, tomato and bacon with housemade bleu cheese dressing

#### GOAT CHEESE & APPLE 17.5

Seasonal greens tossed with candied pecans, red onions, green apple wedges and fresh goat cheese crumbles, drizzled with a citrus vinaigrette

#### WATERMELON 18.5

Seasoned arugula and fresh greens tossed with ripe watermelon, Gorgonzola and red onions finished with a balsamic glaze



### PROTEIN ENHANCEMENT

#### CHICKEN BREAST 7

#### GRILLED SALMON 11

#### SHRIMP 13

#### TENDERLOIN 13



\*All salads are served with fresh warm bread and butter

# Vernales Events & Catering

## Lunch Entrees | Starch | Vegetable | Side Salad

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### ENTREES

**BROILED WHITEFISH 30**  
Fresh Michigan Whitefish broiled with house seasoning,  
served with meuniere sauce and lemon

**ATLANTIC SALMON 30**  
Salmon filet oven roasted and finished with a lemon dill  
cream sauce

**CHICKEN PICCATA 27**  
Pan seared chicken breast accompanied with lemon  
butter caper sauce

**CHICKEN PARMESAN 27**  
Breaded chicken cutlet topped with marinara and  
mozzarella cheese

**CHICKEN CAPRESE 29**  
Grilled Chicken topped with an heirloom tomato blend  
and fresh parmesan cheese

**HERB PORK LOIN 29**  
Rubbed with house seasoning, slow roasted and finished  
with cognac cream

**GRILLED NEW YORK STRIP 36**  
New York Strip served with creamy horseradish sauce

**BABY BACK RIBS 27**  
Cooked with secret sprices and served falling off the  
bone with housemade barbeque sauce

**VEGETABLE PENNE ALFREDO 26**  
Freshly sauteed vegetables tossed in house Alfredo  
topped with fresh Parmesan cheese

**CAPRESE PASTA 26**  
Cherry tomatoes, roasted red peppers, red onion, garlic,  
pesto and basil tossed with fresh mozzarella over penne  
pasta

### STARCH

**AU GRATIN**  
**GARLIC WHIPPED**  
**ROASTED REDSKINS**  
**WHIPPED REDSKINS**  
**BAKED POTATO**  
**RICE PILAF**  
**WILD RICE**  
**LOADED WHIPPED POTATO 2**

### VEGETABLE

**ZUCCHINI & SQUASH**  
**BROCCOLINI**  
**ASPARAGUS**  
**GREEN BEANS**  
**SEASONAL VEGETABLE**  
**SUNSHINE BEANS 2**  
**STEM-ON CARROTS 2**  
**ROASTED BRUSSEL SPROUTS 2**

### SIDE SALAD

**GARDEN SALAD 2**  
**CAESAR 5**  
**TOMATO MOZZARELLA 7**  
**STRAWBERRY GOAT CHEESE 8**

\*All lunch entrees are served with choice of vegetable, starch, fresh bread and butter

\*Gluten Free options available

# Vernales Events & Catering

## Lunch Plated Service

### CUSTOMIZED PLATED MENU

#### SALAD

Choose a salad if applicable

#### ENTREE

Choose an entree

#### STARCH

Choose one starch

#### VEGETABLE

Choose one vegetable

#### DESSERT

Add a dessert if applicable

### PLATED MENU SUGGESTIONS

#### LUNCH PLATE ONE 29

Garden Salad  
Fresh Bread and Butter  
Chicken Piccata  
Wild Rice  
Broccoli

#### LUNCH PLATE TWO 31

Caesar Salad  
Fresh Bread and Butter  
Chicken Parmesan  
Roasted Redskins  
Vegetable Medley



\*All luncheons offering a choice of entrees must provide guaranteed pre-counts & name cards/indicators with the guest's entree selection no later than two weeks prior to the event

\*Designated indicators may be used to identify guests' choice of entree

# Vernales Events & Catering

## Lunch Station Service

### CUSTOMIZED LUNCH STATION

#### LUNCH STATION 1 28

Includes: Chicken and Vegetarian entree, starch, vegetable and garden salad

Served with fresh bread and butter

#### LUNCH STATION 2 31.5

Includes: Chicken and Vegetarian entree, starch, vegetable and garden salad

Choice of: Whitefish or Salmon entree

Served with fresh bread and butter

#### LUNCH STATION 3 39

Includes: Prime Rib and Vegetarian entree, starch, vegetable and garden salad

Choice of: Chicken, Whitefish or Salmon entree

Served with fresh bread and butter

#### LUNCH STATION 4 42

Includes: Prime Rib, Chicken, Vegetarian entree, starch, vegetable and garden salad

Choice of: Whitefish or Salmon entree

Served with fresh bread and butter



\*25 person minimum

\*Choose buffet entrees from plated luncheon section

# Vernales Events & Catering

## Lunch Station Service

### LUNCH STATION SUGGESTIONS

#### **SOUTHWESTERN 24**

Grilled Chicken Breast  
Ground Beef  
Black Beans  
Rice  
Sour Cream  
Salsa  
Lettuce  
Tomato  
Onion  
Cheese  
Tortilla Shells and Chips  
Garden Salad

#### **TUSCAN 30**

Antipasto Salad with Creamy Balsamic Dressing  
Fresh Bread and Pesto  
Assorted Cheeses and Crackers  
Classic Bruschetta  
Roasted Vegetable Pomodoro  
Grilled Chicken Caprese  
Wild Rice  
Cannolis

#### **GRILL OUT 29**

Wagyu Burgers  
Grilled Chicken Breasts  
Brats  
Corn on the Cob  
Pasta Salad  
Fresh Fruit  
Chips  
Buns  
Lettuce  
Tomato  
Onion  
Assorted Cheese  
Condiments  
Cookies

#### **FAVORITE 27**

Garden Salad with Chicken  
Caesar Salad with Salmon  
Turkey Sandwiches  
Ham Sandwiches  
Pasta Salad  
Fresh Fruit  
Cottage Cheese  
Kettle Chips  
Cookies

#### **CLASSIC 54**

Choice of:  
Chilled Beef Tenderloin with Horseradish or  
Lollipop Lamb Chops with Lamb Jus  
Silver Dollar Rolls  
Chicken Moral  
Tomato and Mozzarella Display  
Smoked Whitefish Dip  
Fresh Fruit  
Vegetable Platter  
Pasta Salad  
Assorted Desserts

#### **DELI BOARD 24**

Fresh Breads  
Turkey  
Ham  
Roast Beef  
Lettuce  
Tomato  
Onion  
Assorted Cheeses  
Garden Salad  
Condiments  
Chips  
Fresh fruit  
Cookies

# Vernales Events & Catering

## Event Details

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There will be other details that will be needed to cover, but this is the bulk of decisions you will need to make to allow us to begin assisting you in planning your event.

Contact Person:  
Contact Email:  
Contact Phone:  
Billing Address:  
Date of Event:  
Type of Event:  
Location of Event:

No. of People:  
No. of Kids:  
Arrival Time:  
Seat Guests:  
Introduction:  
Toasts/Speeches:  
Blessing:  
Dinner Time:  
Diet Restrictions/Allergies:

Beverage Service:

Bar package:

Are there popular/favorite drinks?

Special Requests:

Would you like wine offered with dinner?

Will there be a champagne toast?

Do you have toasting flutes?

Bar packages are 4 hours, would you like to add additional hours? If yes, how many?

Would like you the bar closed during dinner?

Food Service:

We recommend passed appetizers as they are the most cost effective and provide the best level of service (no additional cost). We recommend choosing both hot and cold hors d'oeuvres.

Appetizers:

- 
- 
- 
- 
- 

What type of dinner service are you interested in? (circle) Family | Dinner Station | Duet Plated | Plated

Side salad:

Vegetable:

Starch:

Entree(s):

Kids meals:

Will you have a wedding cake?

Do you have your own cake knife?

Would you like additional dessert service?



# Vernales Events & Catering

## Awards and Recognition

#1 STEAKHOUSE IN MICHIGAN, MLIVE

50 BEST STEAKHOUSES IN AMERICA, BESTLIFE

THE BEST STEAKHOUSE IN EVERY STATE, EAT THIS NOT THAT

AWARD OF EXCELLENCE 2016, WINE SPECTATOR

AWARD OF EXCELLENCE 2019, WINE SPECTATOR

AWARD OF EXCELLENCE 2017, WINE SPECTATOR

AWARD OF EXCELLENCE 2020, WINE SPECTATOR

AWARD OF EXCELLENCE 2018, WINE SPECTATOR

AWARD OF EXCELLENCE 2021, WINE SPECTATOR

TOP LUXURY RESTAURANTS OF THE WORLD, ANNIE FAIRFAX

DRY AGED TOMAHAWK RIBEYE - NORTHERN MICHIGAN'S LEGENDARY DISHES,  
NORTHERN EXPRESS



"Vernales Restaurant is an upscale sports bar, chop house, & wine cellar with everything you can imagine, from pastas and salads to fantastic desserts, incredible service, and beautiful open air dining. Dining here proved to be a lovely experience. We elected to dine outside under the beautiful summer sun, and we enjoyed a gentle breeze and the fresh air that draws people from around the world to Northern Michigan. Our waitress was a lovely lady who had a smile that lit up the entire patio. She helped me select something that was gluten free, and took special care to help us find suitable meals for our preferences and dietary needs."

- Annie Fairfax

