

*Make Your Next Event Tasteful With....*

# Vernales

EVENTS & CATERING



AWARDED #1 STEAKHOUSE  
IN MICHIGAN



*Wedding & Event Guide*

# Welcome

## Welcome to Vernales Events & Catering

*Thank you for considering Vernales Events and Catering. Our team of service and culinary professionals come to you with a long history of dynamic and established experience. When working with Vernales you have at your disposal; Event Professionals who have planned well over 15,000 events, Culinary Professionals who have produced state-wide award winning cuisine, Beverage Specialists with endless knowledge and sommelier designations, a Catering Team who has executed countless weddings, national golf tournaments, yacht races, fundraisers, sunset cruises and more.*



MAKE YOUR NEXT  
EVENT TASTEFUL  
WITH  
*Vernales*  
EVENTS & CATERING

*We hope you enjoy looking through the many available options. Please note that we can provide all types of cuisine and can put together any type of menu or detail to customize your event. It is our job to make your event dreams a reality! Please contact Joe Guthrie at 231-242-4777 / [joe@vernales.com](mailto:joe@vernales.com) if you have any questions or to book your next event.*

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## Table of Contents

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*Please enjoy reading through our banquet guide.  
Remember; this is just a guide, and that we are  
happy to help you customize any menu  
or event to satisfy your needs and your budget.*



# *Notes:*

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*Hors d'oeuvres*  
*Dinner*  
*and Dessert*  
*Selections*



# Hors d'oeuvres

Start your event off by impressing your guests with a selection of our preferred hors d'oeuvres. There is a minimum of 24 per selection. All prices listed are by the dozen with the exception of the displays and platters.

\*"Butlered" hors d'oeuvre service offered...



## Cold Hors d'oeuvres

	<u>Per Dozen</u>
Sesame Tuna Cucumber Round	\$33
Prosciutto Wrapped Melon	\$24
Prosciutto Wrapped Mozzarella	\$30
Tomato Mozzarella Picks	\$30
Whitefish Canapés	\$28
Chicken Salad Canapés	\$24
Antipasto Skewers	\$30
Fruit Kabobs	\$30
Cheese Kabobs	\$33
Fruit & Cheese Kabobs	\$30
Shrimp Cocktail	\$39
Gazpacho Shooter	\$30
Shrimp Shooter	\$48
Oyster Shooter	\$48
Crab Deviled Eggs	\$45

## Hot Hors d'oeuvres

	<u>Per Dozen</u>
Veggie Kabobs	\$24
Bacon Wrapped Water Chestnuts	\$30
Bacon Wrapped Scallops	\$36
Chicken Satay	\$30
Beef Kabobs	\$33
Cajun Shrimp	\$39
Lollipop Lamb Chops	\$48
Crab Cakes	\$39
Wings (traditional or boneless, mild, BBQ, or Garlic)	\$20
Meatballs (BBQ, Italian, Swedish)	\$20

## Displays & Platters

	<u>SM(20)</u>	<u>MD(50)</u>	<u>LG(100)</u>
Hummus with Crackers & Crostini	\$60	\$150	\$300
Hummus with Crackers, Crostini & Veggie	\$80	\$200	\$400
Roasted Vegetables & Red Pepper Aioli	\$80	\$200	\$400
Tomato & Mozzarella with Balsamic Drizzle	\$80	\$200	\$400
Antipasto (Assorted meats, cheeses, and more)	\$100	\$250	\$500
Imported Cheese & Cracker	\$100	\$250	\$500
Fresh Fruit with Yogurt Dipping Sauce	\$60	\$150	\$300
Shrimp Cocktail	\$100	\$250	\$500
Sliced Pork Loin (w/ silver dollar rolls & mustard sauce)	\$80	\$200	\$400
Sliced Beef Tenderloin (w/ silver dollar rolls & horseradish)	\$160	\$400	\$800
Smoked Salmon (w/ crostini & accoutrements)	\$100	\$250	\$500
Smoked Whitefish (w/ crostini & accoutrements)	\$100	\$250	\$500
Smoked Salmon & Whitefish (w/ crostini & accoutrements)	\$100	\$250	\$500
Spinach & Artichoke Dip	\$60	\$150	\$300
Smoked Whitefish Dip	\$80	\$200	\$400

# Hors d'oeuvres

## Raw Bar (50 Person Minimum)

Chilled Jumbo Shrimp  
Jonah Crab Claws  
Fresh Oysters  
Chilled Lobster  
Hand Rolled Sushi  
Alaskan King Crab  
Snow Crab  
Scallops  
Stone Crab

\* Priced individually, ask your event professional about additional options and pricing\*

## Plated Dinner Entrees

### *Important Information about our dinner entrees*

All dinner entrees are served with choice of vegetable and starch, house salad, fresh bread, butter, and coffee. All dinners offering a choice of entrees must provide guaranteed pre-counts no later than two weeks prior to the event. Client must also provide name cards/indicators with the guest's entrée selection and first and last name.



*Gluten free options available; see your event professional for more information.*



# Plated Dinner Entrees

## Fish and Seafood

### **Whitefish Piccata**

Fresh Michigan Whitefish sautéed with white wine and lemon caper butter... \$27.00

### **Stuffed Whitefish**

Fresh Michigan Whitefish prepared with our house seafood stuffing, oven broiled, and served with an Italian herb cream... \$32.00

### **Fresh Halibut**

Baked halibut accompanied by sauce meunière... \$33.00

### **Classic Salmon**

Fresh broiled salmon, presented with a lemon dill sauce... \$28.00

### **Salmon Islamorada**

Baked parmesan and panko encrusted salmon topped with a citrus beurre blanc and fresh vine ripe tomatoes... \$30.00

### **Northern Michigan Whitefish**

Fresh Michigan Whitefish encrusted with parmesan breading, accompanied by Traverse City cherry sauce... \$28.00

### **Red Snapper**

Sautéed snapper filet served with leeks and mushrooms in a light white wine and lemon cream sauce... \$33.00

### **Grouper Piccata**

Fresh grouper served with piccata... \$33.00

### **Stuffed Shrimp**

Jumbo shrimp stuffed with lump crab meat, finished with a pesto cream... \$36.00



## Chicken and Pork

### **Chicken Marsala**

Tender breast of chicken scaloppini, sautéed with garlic and mushrooms, deglazed with Marsala wine and veal jus butter... \$26.00

### **Grilled Chicken**

Presented with heirloom tomato and mozzarella... \$25.00

### **Chicken Madagascar**

Scaloppini with mushrooms and artichokes, topped with a white wine cream sauce... \$26.00

### **Chicken Piccata**

Sautéed and accompanied by a lemon butter caper sauce... \$25.00

### **Roasted Pork Loin**

Mustard rubbed pork loin roasted and topped with a cognac cream... \$26.00

### **Chicken Pesto**

Pan seared chicken cutlets drizzled with a garlic pesto cream sauce... \$26.00

### **Chicken Oscar**

Chicken sautéed, then topped with jumbo lump crab meat and hollandaise... \$32.00

### **Chicken Florentine**

Oven baked chicken topped with spinach, garlic, and our chef's blend of cheeses... \$26.00



# Plated Dinner Entrees

## Beef and Lamb

### **Sliced Prime Rib of Beef**

Slow roasted, then served with warm au jus and a creamy horseradish sauce... \$30.00

### **New York Strip Loin**

Carved New York Strip accompanied by sautéed mushrooms and onions... \$32.00

### **Veal Morel**

Tender veal scaloppini accompanied by a port wine morel cream... \$34.00

### **Filet Mignon**

7 ounce filet accompanied by mushroom demi... \$40.00

### **Tenderloin**

Sliced tenderloin presented with a port wine demi-glace... \$38.00

### **Lamb Chops**

Grilled lamb chops served with a rosemary lamb au jus... \$39.00

## Pasta and Vegetarian

### **Sausage Tortellini Ala Vodka**

Roasted peppers and onions sautéed with Italian sausage in a pink vodka sauce over cheese tortellini... \$24.00

### **Vegetable Penne**

Roasted seasonal vegetables tossed with penne noodles and a parmesan pesto cream... \$22.00

### **Seafood Alfredo**

Shrimp, scallops, and lobster tossed with pasta and a garlic cream sauce... \$29.00

### **Four Cheese Ravioli**

Classic cheese ravioli presented with our homemade marinara or alfredo, topped with shaved parmesan cheese... \$24.00

Add meat sauce... \$26.00

### **Caprese Pasta**

Cherry tomato, roasted red pepper, red onion, garlic, pesto, and basil with fresh mozzarella over penne pasta... \$22.00

Add chicken... \$26.00

## Combination Entrees ~ Highly Recommended ~

Plan your event with seamless ease; offer your guests the best of both worlds by combining any two of our entrees to make the perfect plated meal. You would only then need to request on your RSVP that anyone who is a vegetarian or has a dietary restriction to respond with the appropriate information...

*See your event professional for more information and pricing.*

# Entrée Enhancements

*Pick one vegetable and one starch to accompany your plated dinner selections or your dinner buffet. Add a side salad to your plated entrée to complete your dining experience...*

## Side Salads

### **Garden**

Mixed greens served with cucumbers, carrots, tomatoes and house dressing... price included with plated meals

### **Classic Caesar**

Parmesan cheese, croutons, and house-made dressing... \$2.00

### **Tomato Mozzarella**

Freshly sliced tomatoes, mozzarella, and basil accented with balsamic vinaigrette...\$5.00

### **Strawberry**

Seasonal greens tossed with candied pecans, fresh strawberries, grilled chicken, goat cheese crumbles, and a raspberry vinaigrette...\$6.00

### **Wedge**

Red onions, bleu cheese crumbles, bacon, and dressing...\$6.00

### **Goat Cheese and Apple**

Seasonal greens tossed with candied walnuts, red onions, green apple wedges, and fresh goat cheese drizzled with a citrus vinaigrette...\$6.00

### **Watermelon**

Seasoned arugula and fresh greens tossed with ripe watermelon, gorgonzola and red onion, finished with a balsamic glaze...\$6.00

*Potato and Vegetable (choose one of each to accompany your entrees or buffet)*

### **Starch**

Au Gratin  
Garlic Whipped  
Roasted Redskins  
Whipped Redskins  
Yukon Gold  
Rice Pilaf

### **Vegetable**

Zucchini & Squash  
Broccoli  
Asparagus  
Green Beans  
Creamed Spinach  
Glazed Carrots  
Seasonal Vegetables

## Dinner Buffet Stations

### Minimum of 25 people

A delightful way to offer your guests an amazing assortment of our finest cuisine. Make your dinner buffet entrée choices from our plated dinner entrée section. All buffets include tossed salad bowl with three dressings, one vegetable, one starch, fresh bread, butter, and coffee service.

### **Option #1**

Pasta and Chicken... \$26.00

### **Option #2**

Chicken, Pasta, and Whitefish or Salmon ... \$28.00

### **Option #3**

Prime Rib, Chicken, Pasta, and Whitefish or Salmon ... \$32.00

# Specialty Dinner Buffet Stations

## Pure Michigan

Pork Loin served with apple-brandy sauce, Grilled Chicken topped with Traverse City Cherry sauce, Lake Superior Whitefish served with a lemon-caper cream and Michigan Market vegetable pasta... \$31.00

## Signature

Chicken Piccata, Halibut, Carved Striploin, Caprese Pasta, au gratin potatoes, fresh seasonal vegetables, strawberry and goat cheese salad...\$40.00

## Italian

Spaghetti and Meatballs, Chicken Alfredo, Pasta Primavera, fresh vegetables, tomato and mozzarella display and garlic bread...\$24.00

## All-American Cookout

Barbeque Pork, Grilled Chicken, Brats, Buns, condiments, corn on the cob, baked beans, potato salad or pasta salad, rolls and butter...\$22.00



## For Children 11 & Under

### Macaroni and Cheese

Elbow noodles steamed and tossed with a creamy blend of cheeses... \$8.00

### Chicken Tenders

Breaded chicken cutlets fried and served with chips or vegetable du jour, ranch, and ketchup... \$9.00

### Kids' Spaghetti

Thin spaghetti noodles tossed with our house marinara and sprinkled with parmesan cheese... \$8.00

*All kids' meals are served with apple sauce...*

# Heavy Hors d'oeuvres

The perfect elegant, yet relaxed way to entertain your guests for dinner. Choose from the following station ideas to let us help you customize your menu so that your guests can mingle and enjoy their entire evening. Starting at \$30.00, all menus are priced based on selections.

## Cold or Hot Hors d'oeuvres Station

**Choose:** From various preferred Hors d'oeuvres

## Salad Station

**Choose:** From our 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 (Specify with our Chef)

**Choose Enhancements:** Chicken, Scallops, Shrimp, Tenderloin

## Carving Station

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

## Raw Bar & Seafood Station

**Choose From:** Jumbo Shrimp, Jonah Crab Claws, Alaskan King Crab, Oysters, Smoked Salmon and more...

## Whipped Potato Bar

**Choose One:** Redskin, Yukon, Idaho

**Choose Five:** Bacon, Sour Cream, Chives, Broccoli, Shredded Cheese, Beef Gravy or Chicken Gravy

## Dessert & Coffee Station

Customize an array of desserts and petit fours to top off your meal. Served with Italian Dark Roast Coffee.



## Example Menu

### **Cold Hors d'oeuvres Station**

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

### **Hot Hors d'oeuvres Station**

Bacon Wrapped Scallops, Crab Cakes, Chicken Satay, Veggie Kabobs

### **Carving Station**

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

### **Whipped Potato Bar**

Freshly Whipped Potatoes with the following toppings: Bacon, Chives, Shredded Cheese, Sour Cream, and Chicken Gravy

### **Fish & Seafood Station**

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

### **Sweets Display**

An assortment of our specialty desserts for your guests to enjoy, or if you are celebrating something special we can utilize your cake to satisfy your guests' desire for sweets

### **Deluxe Coffee Station**

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

# Dessert

*Finish your evening with any of our perfectly prepared confections... \$7.00*

## **Tiramisu**

Mascarpone cheese and espresso-soaked lady fingers with a dusting of cocoa powder

## **Cheesecake**

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

## **Seasonal Shortcake**

Ask your event professional about our seasonal berries

## **Chocolate Mousse**

Choose from dark chocolate or white chocolate, garnished with a fresh berry sauce

## **Cannoli**

Sweet ricotta cheese filling in a crispy cannoli shell, garnished with chocolate chips

# Late Night Snacks

Offer your guests a bite to eat later in the evening before heading out...

## **Pizza**

Enjoy two selections of party cut pizza for you and your guests... \$7.00

## **Tortilla Chips and Salsa**

Crunchy tortillas served with salsa and sour cream... \$5.00

## **Munchies**

Potato chips, French onion dip, cookies... \$5.00

## **Sliders and Fries**

Choose either mini burgers or buffalo chicken sliders, served with French fries... \$10.00

## **Game Day**

Meatballs, mild wings, ranch, blue cheese, carrots, celery, chips, and dip... \$8.00

## **Cookies and Coffee**

Fresh baked cookies served with coffee and all the fixings... \$5.00

## Wedding Cake Enhancements

### **Chocolate Covered Strawberries**

\$33/DOZ

### **Eclairs**

\$44/DOZ

### **Mini Mousse Cups**

\$30/DOZ







*Beverage  
Service  
Selections*



# Host Bar - Individual

*Utilizing Vernales beverage service is not mandatory for your off-site catering, but is recommended...*

Domestic Beer - Craft Beer - Wine - Champagne - Liquor - Soda - Juice

## Host Bars

(Beverage service, on a per drink basis - ideal for smaller groups)

Domestic Beer	\$4.00
Import/Microbrew	\$6.00
House Wine	\$7.00
Upgraded Wine	\$9.00
House Brand Liquor	\$6.00
Call Brand Liquor	\$7.00
Premium Brand Liquor	\$8.00
Top Shelf Liquor	\$9.00
Soda/Juice/Milk	\$3.00

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

## Wine and Champagne

Feel free to offer your guests a champagne toast or offer wine with dinner...

**House Wine (Cabernet, Merlot, Pinot Grigio, Sauvignon Blanc, Chardonnay)**  
\$29/btl

**House Champagne**  
\$29/btl

*Upgraded wines and champagnes are available, ask your event professional about details and selections...*





# Host Bar - Open



*(Minimum of four hours)*

*All Open Bars are fully stocked with Rum, Gin, Vodka, Bourbon, Whiskey, Scotch, Tequila, Beer, Wine, and all the appropriate mixers and garnishes (priced per person)...*

## **Beer and Wine**

Provide your guest with an assortment of domestic beer, craft beer, and wine... \$32.00;  
\$6.00 per person for each additional hour

## **Beer & Wine Selection:**

Coors Light, Labatt Blue, Horny Monk, Two Hearted Ale, Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, and Merlot

## **House Brand Open Bar**

Enjoy our house selection of liquors, our beer and wine selection, and soda... \$34.00;  
\$7.00 per person for each additional hour

## **House Liquor Selection:**

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

## **Prime Selection Open Bar**

Enjoy our select house and call brands of liquors, our beer and wine selection, and soda... \$37.00;  
\$8 per person for each additional hour

## **Prime Liquor Selection:**

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

## **Deluxe Open Bar**



Enjoy our deluxe selection of house, call, and premium brands of liquors, our beer and wine selection, and soda... \$41.00; \$9.00 per person for each additional hour

## **Deluxe Liquor Selection:**


Ketel One, Tanqueray, Captain Morgan, Myers Dark, Jack Daniels, Makers Mark, Johnny Walker Red, Jäger, Bacardi Silver, Canadian Club, Jim Beam, Dewar's, Jose Cuervo, Amaretto, Triple Sec, Sweet Vermouth, Dry Vermouth

*\*\*\*Open Bars are charged based on guaranteed number of people or number that attend, whichever is more, not subject to reduction... Ask your event professional about other top shelf liquors available by the bottle...*





*Breakfast  
and Lunch  
Selections*



# Luncheon Selections 11am-2pm

## Entrée Salads

*All salads are served with fresh warm rolls, butter, and coffee...*

### **Fresh Garden**

Seasonal greens accompanied by cucumbers, bacon, red onions, cherry tomatoes, home-made croutons served with our house dressing... \$12.00

### **Classic Caesar**

Crisp romaine lettuce tossed in our creamy Caesar dressing sprinkled with fresh parmesan... \$13.00

### **Tomato Mozzarella**

Freshly sliced tomatoes, mozzarella, and basil accented with balsamic vinaigrette... \$14.00

### **Strawberry Salad**

Seasonal greens tossed with candied pecans, fresh strawberries, grilled chicken, goat cheese crumbles, and a raspberry vinaigrette... \$14.00

### **Watermelon Salad**

Seasoned arugula and fresh greens tossed with ripe watermelon, gorgonzola, red onion, finished with a balsamic glaze... \$14.00

### **Goat Cheese and Apple**

Seasonal greens tossed with candied walnuts, red onions, green apple wedges, and fresh goat cheese drizzled with citrus vinaigrette... \$15.00



## Entrée Luncheon Salad

### Embellishments...

<b>Grilled Breast of Chicken</b>	<b>\$4.00</b>
<b>Shrimp</b>	<b>\$10.00</b>
<b>Grilled Salmon</b>	<b>\$8.00</b>
<b>Tenderloin</b>	<b>\$10.00</b>



# Plated Luncheon Entrees 11am-2pm

*All luncheon entrees are served with choice of vegetable & starch, fresh bread and butter. All luncheons offering a choice of entrees must provide guaranteed pre-counts no later than two weeks prior to the event, and must also provide name cards/indicators with the guest's entrée selection and first and last name. Designated indicators may be used to identify guest's choice of entrée...*

## *Plated Luncheon Entrees 11am-2pm*

### **Broiled Whitefish**

Fresh Michigan Whitefish broiled with our house seasoning. Served with sauce meunière and lemon... \$20.00

### **Atlantic Salmon**

Filet of salmon oven roasted and finished with a lemon dill cream sauce... \$21.00

### **Chicken Piccata**

Pan seared and finished with lemon caper butter... \$19.00

### **Chicken Parmesan**

Breaded chicken cutlet topped with marinara sauce and mozzarella cheese, oven baked until golden brown...\$19.00

### **Roasted Pork Loin**

Herb rubbed and slow roasted, then finished with cognac cream... \$20.00

### **Grilled New York Strip**

New York Strip served with creamy horseradish sauce...\$25.00

### **Baby Back Ribs**

Cooked with our secret spices, and served falling off the bone with our house barbeque sauce...\$19.00

### **Vegetable Macaroni Alfredo**

Freshly sautéed vegetables tossed with our house alfredo and macaroni noodles, topped with fresh parmesan...\$18.00

### **Caprese Pasta**

Cherry tomato, roasted red pepper, red onion, garlic, pesto, and basil tossed with fresh mozzarella over penne pasta... \$18.00

## *Luncheon Entrée Enhancements*

*Pick one vegetable and one starch to accompany your plated luncheon or your luncheon buffet. Add a side salad to your plated entrée to complete your dining experience...*

### **Vegetable**

Zucchini & Squash  
Asparagus  
Green Beans  
Broccolini  
Creamed Spinach

### **Starch Selections**

Garlic Whipped  
Whipped Redskins  
Rice Pilaf  
Roasted Redskins  
Au Gratin Potatoes  
Yukon Gold

### **Luncheon Side Salads**

Garden Salad... price included  
with plated entrée  
Classic Caesar... \$3.00  
Tomato Mozzarella... \$5.00  
Strawberry Goat Cheese... \$6.00

# Luncheon Buffets 11am-2pm

Minimum 25 people

A wonderful stress free way to entertain your guests at lunch. Make your buffet luncheon entrée choices from our plated luncheon entrée section. All buffets include tossed salad bowl with three dressings, one vegetable, one starch, fresh bread and butter.

## Option #1

Pasta, and Chicken or Whitefish... \$22.00

## Option #2

Chicken, Pasta, and Whitefish or Salmon... \$24.00

## Option #3

Prime Rib, Chicken, Pasta, and Whitefish or Salmon... \$28.00



# Specialty Luncheon Buffets

## Deli Board

Fresh breads, turkey, ham, roast beef, lettuce, tomato, onion, cheese, condiments, tossed salad bowl, three dressings, chips, fresh fruit, cookies... \$18.00

## Grill Out

Hamburgers, grilled chicken breasts, brats, corn on the cob, pasta salad, fresh fruit, chips, buns, lettuce, tomato, onion, cheese, condiments, cookies ... \$22.00

## Tuscan

Tomato and mozzarella salad, antipasto display, assorted cheeses and crackers, bruschetta, baked ziti, assorted breads, butter ... \$20.00

## Southwestern

Grilled chicken breasts, ground beef, black beans, rice, sour cream, salsa, tomato, onion, chopped lettuce, cheese, tortillas, tortilla chips, tossed garden salad, southwestern ranch and creamy balsamic dressing... \$19.00

## Classic

Chilled Beef Tenderloin with horseradish or Lollipop Lamb Chops with lamb jus, silver dollar rolls, shrimp cocktail, chicken satay, tomato and mozzarella display, smoked whitefish dip, fresh fruit and vegetable platter, pasta salad, marinated vegetable salad and assorted desserts... \$39.00

\*\*\*Ask your event professional about customizing your luncheon menu to meet your budget and the exact needs of you and your guests...

# *Breakfast & Brunch 8am-12pm*

*Kick off your day right with a wonderful morning selection of your favorites, whether it be for a business meeting, retreat, family gathering, or post-wedding brunch; we have it all...*

## **Continental Breakfast Buffet**

Freshly baked assorted breakfast pastries, fresh fruit, yogurt, assorted juices, coffee (regular or decaf)... \$12.00

## **Hot Breakfast Buffet**

Danish, fresh fruit, scrambled eggs, hash browns, ketchup, bacon, sausage, assorted juices, coffee, decaf, cream, and sugar... \$16.00

## **Vernales Brunch Buffet**

Eggs Benedict, bagels, cream cheese, salmon lox, fresh fruit, scrambled eggs, hash browns, ketchup, bacon, sausage, assorted juice, and coffee & cookie station... \$22.00

## **Ultimate Brunch Buffet (groups 50 or more)**

Fresh mixed greens, salad toppings, dressings, pasta salad, assorted cheese display, crackers, whitefish entrée, chicken entrée, seasonal vegetable, whipped potato, gravy, eggs benedict, bagels, cream cheese, salmon lox, fresh fruit, scrambled eggs, hash browns, ketchup, sausage, assorted juice, and coffee & cookie station... \$39.00

## *Breakfast & Brunch Embellishments*

### **Add an Omelet Station (groups 20 or more)**

Enhance your breakfast with an interactive station where your guests can create their own omelet by choosing ingredients from one of chefs and watch while it is prepared... \$8.00 per person

### **Add Unlimited House Champagne & Mimosas**

Put a smile on everyone's face by offering champagne refreshments... \$9.00 per person

### **Add a Bloody Mary Bar**

Put together your own personal Bloody Mary that you can customize however you like... \$8.00 per



*For any additional questions, contact Joe Guthrie  
or Christina Johnson at 231-242-4777.*

# Vernales



## EVENTS & CATERING

*Thank you for choosing Vernales to celebrate your special day.  
We hope that you enjoyed looking through our menu,  
and we look forward to working with you to create  
a memorable experience for all of your guests.*

For information on additional menu options and pricing please contact Joe Guthrie by  
phone 231-242-4777 or email [joe@vernales.com](mailto:joe@vernales.com)

Harbor Springs, MI • [www.vernales.com](http://www.vernales.com) • 231-242-4777