

# FOOD & BEVERAGE

*enjoy award winning wines and culinary expertise*

Tabor Hill Catering, our exclusive in-house culinary experience is tailored to exceed your wedding dreams. We focus on exquisite flavors, impeccable service, and attention to detail. Our expert team crafts bespoke menus to reflect your unique love story, ensuring every bite is a celebration of your union.



All catering packages include our standard white salad plate and white dinner plates, basic silver flatware, ivory cloth polyester napkin, basic wine glass, water goblet. Grand Cru Celebration package also includes a Champagne glass.

\*round table linens available for an up charge



\*Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness. Menu can be customized to accommodate vegan, gluten-free, and any other dietary restrictions. Additional charges may apply.

Service charge + sales tax apply to final invoice total

# CHÂTEAU SPLENDOR

-PACKAGE ONE-

AVAILABLE PLATED OR BUFFET

\$95 PER PERSON | \$65 YOUNG ADULT (UNDER 21) | \$25 CHILDREN (UNDER 13)  
2 PASSED HORS D'OEUVRES | 1 SALAD | 2 ENTREES + 2 SIDES | UP TO 6 HOUR BAR

## PASSED HORS D'OEUVRES

Strawberry bruschetta with goat cheese, basil and balsamic (v) (available May – Aug)

Boursin stuffed mushrooms with focaccia crumbs (v)

Asparagus puff pastry with prosciutto and Asiago

Watermelon mint feta with balsamic reduction (gf, v)

Chicken spiedini with garlic yogurt sauce (gf)

## STATIONED HORS D'OEUVRES

*Additional \$15 per guest, minimum 100 guests*

### Charcuterie Grazing Table

Assortment of meats, cheeses, fruit, olives, nuts, jams, pickles, and crackers

## ENTRÉES

Raspberry chicken, pecan encrusted with raspberry sauce

Salmon salmorigilo with pistachio pesto (gf)

Kurobuta pork shank with blueberry balsamic sauce (df, gf)

*Plated only:* Sirloin with a Cabernet Sauvignon mushroom demi-glace (gf)

*Buffet only:* Sliced Prime Rib with rosemary infused au jus and horseradish cream sauce (gf)

*Plated only:* Eggplant parmesan with tomato passata, basil and mozzarella (v)

*Buffet only:* Garden Vegetable Lasagna with a spinach, zucchini, potato, and parmesan blend in bechamel sauce (v)

## SALADS

Dressing Options: red wine vinaigrette, ranch, balsamic vinaigrette

### Strawberry Salad

Strawberries, baby spinach, pickled red onion, candied pecans, and feta cheese (gf, v) (available May – Aug)

### Estate Salad

Local greens, cucumbers, red onion, cherry tomato, shredded carrot (gf, v)

## SIDES

Asparagus (gf, v) (available May – Aug)

Roasted Brussels sprouts (gf, v) (available Sept – April)

Rainbow Carrots (gf, v)

Garlic mashed potatoes (gf, v)

Roasted fingerling potatoes (gf, v)

## KIDS

Chicken strips with french fries and fresh fruit

Macaroni and cheese with french fries and fresh fruit

## THE BAR

### WINE

Choose from an exquisite selection of **6 Tabor Hill wines** to complement your wedding celebration

### BEER

#### Kölsch | Seasonal IPA | Kölsch Light

A curated selection of beers to complement your celebration.

*\*Please note that these selections are fixed and do not vary*

### NON ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Ginger Beer, Tonic Water, Soda Water, Cranberry Juice, Grapefruit Juice, Lemonade

# ESTATE ELEGANCE

-PACKAGE TWO-

AVAILABLE PLATED OR BUFFET

\$125 PER PERSON | \$75 YOUNG ADULT (UNDER 21) | \$25 CHILDREN (UNDER 13)  
3 PASSED HORS D'OEUVRES | 1 SALAD | 3 ENTREES + 2 SIDES | UP TO 6 HOUR BAR

## PASSED HORS D'OEUVRES

Strawberry bruschetta with goat cheese, basil and balsamic (v) (available May – Aug)

Boursin stuffed mushrooms with focaccia crumbs (v)

Asparagus puff pastry with prosciutto and Asiago

Watermelon mint feta with balsamic reduction (gf, v)

Chicken spiedini with garlic yogurt sauce (gf)

Veal meatballs with pomodoro, parmigiano, and basil

Caprese skewers with cherry tomatoes, basil, buffalo mozzarella, and balsamic (gf, v)

Chilled shrimp with Calabrian chili pesto (df, gf)

Fig and goat cheese bruschetta, basil and balsamic glaze (v) (available Sept – April)

## STATIONED HORS D'OEUVRES

*Additional \$15 per guest, minimum 100 guests*

### Charcuterie Grazing Table

Assortment of meats, cheeses, fruit, olives, nuts, jams, pickles, and crackers

## SALADS

Dressing Options: red wine vinaigrette, ranch, balsamic vinaigrette

### Strawberry Salad

Strawberries, baby spinach, pickled red onion, candied pecans, and feta cheese (gf, v) (available May – Aug)

### Estate Salad

Local greens, cucumbers, red onion, cherry tomato, shredded carrot (gf, v)

### Autumn Harvest Salad

Local greens, Michigan apples, cherry tomatoes, red onion, gorgonzola cheese, candied walnuts (gf, v)

## SIDES

Asparagus (gf, v) (available May – Aug)

Roasted Brussels sprouts (gf, v) (available Sept – April)

Rainbow Carrots (gf, v)

Garlic mashed potatoes (gf, v)

Roasted fingerling potatoes (gf, v)

## KIDS

Chicken strips with french fries and fresh fruit

Macaroni and cheese with french fries and fresh fruit

## ENTRÉES

Raspberry chicken, pecan encrusted with raspberry sauce

Salmon salmorigilo with pistachio pesto (gf)

Kurobuta pork shank with blueberry balsamic sauce (df, gf)

*Plated Only:* Sirloin with a Cabernet Sauvignon mushroom demi-glaze (gf)

*Plated Only:* Filet Mignon Tagliato with red wine balsamic sauce, arugula, and tomatoes (gf, df)

*Buffet only:* Carved Prime Rib with rosemary infused au jus and horseradish cream sauce (gf)

*Plated only:* Eggplant parmesan with tomato passata, basil and mozzarella (v)

*Buffet only:* Garden Vegetable Lasagna with a spinach, zucchini, potato, and parmesan blend in bechamel sauce (v)

## THE BAR

### WINE

Choose from an exquisite selection of **6 Tabor Hill wines** to complement your wedding celebration

### SPIRITS

DiVine™ Vodka, 269 Gin, Blue Flame Agave, Red Sky Rum, Berrien Ridge Whiskey, Baroda Straight Bourbon, Lake Michigan Shipwreck Spiced Rum

### BEER

#### Kölsch | Seasonal IPA | Kölsch Light

A curated selection of beers to complement your celebration.

*\*Please note that these selections are fixed and do not vary*

### NON ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Ginger Beer, Tonic Water, Soda Water, Cranberry Juice, Grapefruit Juice, Lemonade

INCLUDES WINE SERVICE WITH ENTRÉES

# GRAND CRU CELEBRATION

-PACKAGE THREE-

\$150 PER PERSON | \$85 YOUNG ADULT (UNDER 21) | \$25 CHILDREN (UNDER 13)  
4 PASSED HORS D'OEUVRES | 1 SALAD | 3 ENTREES + 2 SIDES | UP TO 6 HOUR BAR

## PASSED HORS D'OEUVRES

- Strawberry bruschetta with goat cheese, basil and balsamic (v) (available May – Aug)
- Boursin stuffed mushrooms with focaccia crumbs (v)
- Asparagus puff pastry with prosciutto and Asiago
- Watermelon mint feta with balsamic reduction (gf, v)
- Chicken spiedini with garlic yogurt sauce (gf)
- Veal meatballs with pomodoro, parmigiano, and basil
- Caprese skewers with cherry tomatoes, basil, buffalo mozzarella, and balsamic (gf, v)
- Chilled shrimp with Calabrian chili pesto (df, gf)
- Fig and goat cheese bruschetta, basil and balsamic glaze (v) (available Sept – April)
- Wagyu beef skewer with pickled cherry pepper, toasted cumin, Meili Thun honey, and dill (df, gf)
- Nduja Arancini with Manchego, Calabrian chili aioli

## STATIONED HORS D'OEUVRES

*Additional \$15 per guest, minimum 100 guests*

### Charcuterie Grazing Table

Assortment of meats, cheeses, fruit, olives, nuts, jams, pickles, and crackers

## SALADS

Dressing Options: red wine vinaigrette, ranch, balsamic vinaigrette

### Strawberry Salad

Strawberries, baby spinach, pickled red onion, candied pecans, and feta cheese (gf, v) (available May – Aug)

### Estate Salad

Local greens, cucumbers, red onion, cherry tomato, shredded carrot (gf, v)

### Autumn Harvest Salad

Local greens, Michigan apples, cherry tomatoes, red onion, gorgonzola cheese, candied walnuts (gf, v)

## SIDES

Asparagus (gf, v) (available May – Aug)

Roasted Brussels sprouts (gf, v) (available Sept – April)

Rainbow Carrots (gf, v)

Garlic mashed potatoes (gf, v)

Roasted fingerling potatoes (gf, v)

## KIDS

Chicken strips with french fries and fresh fruit

Macaroni and cheese with french fries and fresh fruit

## ENTRÉES

- Raspberry chicken, pecan encrusted with raspberry sauce
- Salmon salmorigilo with pistachio pesto (gf)
- Kurobuta pork shank with blueberry balsamic sauce (df, gf)
- Sirloin with a Cabernet Sauvignon mushroom demi-glace (gf)

Filet Mignon Tagliato with red wine balsamic sauce, arugula, and tomatoes (gf, df)

Eggplant parmesan with tomato passata, basil and mozzarella (v)

## THE BAR

### WINE

Choose from an exquisite selection of **6 Tabor Hill wines** to complement your wedding celebration

### SPIRITS

DiVine™ Vodka, 269 Gin, Blue Flame Agave, Red Sky Rum, Berrien Ridge Whiskey, Baroda Straight Bourbon, Lake Michigan Shipwreck Spiced Rum

TWO SIGNATURE COCKTAILS

### BEER

#### Kölsch | Seasonal IPA | Kölsch Light

A curated selection of beers to complement your celebration.

*\*Please note that these selections are fixed and do not vary*

### NON ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Ginger Beer, Tonic Water, Soda Water, Cranberry Juice, Grapefruit Juice, Lemonade

CHAMPAGNE TOAST AND WINE SERVICE WITH ENTRÉES