



*Waldenwoods
Shower Package*



Menu

Breakfast Buffet

\$22 per person

Sour Cream and Chive Scrambled Eggs, Bacon, Sausage, Hash Brown Patties, Apple Pie French Toast Bake, Fluffy Pancakes, Fresh Fruit, Assorted Muffins and Danishes.

Add-Ons

Omelet Station - \$7 per person

Choose from a variety of toppings for a made-to-order omelet from our chef!


Biscuits and Gravy - \$4 per person

Warm buttermilk biscuits served with our house-made sausage gravy.

Yogurt Parfaits - \$3 per person

Made with fresh berries and granola for a sweet yet light addition to your menu.

Entrée Salads



All luncheon salads are served with rolls and butter, and your choice of salad dressing. Pricing based on plated service. Upgrade to buffet service for an additional \$3 per person.

Michigan Salad

\$20 per person

Crisp romaine blended with a collection of artisan lettuces garnished with toasted pine nuts, dried cherries, English cucumber, and heirloom tomatoes topped with grilled chicken.

Cranberry and Candied Pecan Salad

\$20 per person


Fresh and crisp mixed greens with dried cranberries, shaved red onion, goat cheese crumbles, and candied pecans made fresh in house, topped with grilled chicken.

Add-Ons

Cup of Soup for \$5.00 per person

Soup selections include lemon and rice chicken, broccoli cheddar, or vegetable minestrone.

Choice of one entrée for all of your guests; additional entrée choice available at \$4/per person for full guest count plus entrée price.





Luncheon Entrée

Plated-\$21 per person | Buffet-\$24 per person

Enjoy our garden salad with your choice of 2 dressings,
and your choice of 1 entrée, 1 starch, and one vegetable.

Starch (choose one)

- Roasted Redskin Potato Wedges
- Seasoned Rice

Vegetable (choose one)

- Seasoned Green Beans
- Broccoli Florets

Entrée (choose one)

Prosciutto Caprese Chicken

Pan seared chicken breast lightly seasoned with our own Italian herb blend topped with fresh mozzarella cheese and succulent Roma tomatoes then garnished with a prosciutto ham crisp and a fresh chiffon add of basil.

Parmesan Crusted Chicken

All natural chicken breast hand breaded in our own special parmesan bread crumb blend then baked to a golden crisp and served with house-made rich and creamy Alfredo sauce.

Luncheon Sandwiches

All luncheon sandwiches are served with a fresh fruit garnish and choice of kettle chips, Mediterranean pasta salad, traditional potato salad, or coleslaw .

Pricing based on plated service. Upgrade to buffet service for an additional \$3 per person.

Chicken Salad Croissant

\$17 per person

Freshly made Chicken salad with diced grilled chicken, bacon, dried cherries, red onion, and celery lightly dressed and placed on a flaky croissant with a collection of artisan lettuces and heirloom tomatoes.

Chicken Caesar Wrap

\$17 per person

Grilled marinated chicken, romaine lettuce, fresh shredded parmesan cheese, heirloom tomatoes, crunchy tortilla strips and Caesar dressing wrapped in a multi grain tortilla.

Prime Rib French Dip

\$20 per person

Thinly shaved slow roasted prime rib stacked on a toasted old world Italian bun with melted mozzarella and provolone cheeses served with house made au jus.

Mini Deli Sandwiches

\$17 per person

Buffet service of a variety of mini sandwiches, including Turkey Clubs on Ciabatta, Ham and Swiss on Brioche, Beef and Cheddar on cheddar roll with fruit salad and assorted kettle chips.

Add-Ons

Cup of Soup for \$5.00 per person

Soup selections include lemon and rice chicken, broccoli cheddar, or vegetable minestrone.





Beverage Package Options



Breakfast buffet includes orange juice, cranberry juice, water, coffee, and tea.

Lunch entrees include water, coffee, iced tea, and lemonade.

Pop Service - \$3 per person

Includes coke, diet coke, sprite, and ginger ale.

Lemonade Station - \$4 per person

A duet of refreshing house made lemonades; strawberry lemon and tropical mango orange accompanied by sparkling cucumber and mint infused water all uniquely displayed in vintage decanters.

Gourmet Coffee Station - \$4 per person

Regular coffee, decaffeinated coffee, rich hot cocoa, and an elegant collection of teas served with a delicious assortment of flavored syrups, flavored gourmet creamers, fresh whipped cream, Belgian dark chocolate shavings and mini marshmallows.

Sangria Station (2 hour service) - \$12 per person over 21

Includes white and red sangria with assorted fruits.

Mimosa Station (2 hour service) - \$12 per person over 21

Includes orange juice, cranberry juice, and our house champagne, with assorted fruits for garnish.

Bloody Mary Station (2 hour service) - \$12 per person over 21

This station includes our signature pre-batched Bloody Marys displayed in a vintage decanter with an assortment of celery sticks, olives, and pickle spears to select as a garnish.

Cash or Tab Bar - \$200 Bartender Fee



Sweet Selections

Assorted Mini Cookies - \$16 per dozen

An assortment of freshly baked cookies including white chocolate cranberry, almond joy, hopes royal, lemon cooler, and gluten free chocolate chip.

Mini Assorted Cheesecakes - \$130 per four dozen

Rich and creamy cheesecake resting on a graham cracker crust in six delicious flavors including traditional New York, marble, blueberry, chocolate, caramel, and raspberry.

Les Chouchous - \$75 per two dozen

Double filled Pate a Choux puffs with a crunchy chocolate bottom and a bright and colorful craquelin topping. Flavors include double raspberry, pistachio + chocolate, mango + passionfruit, nutty caramel + vanilla, and double chocolate.

Les Tartes - \$100 per three dozen

These one-bite versions of a classical French dessert are handcrafted one by one with the best ingredients and unique flavor profiles, including chocolate praline, apple vanilla, apricot almond, pear chocolate, lemon, and caramel almond.

Macarons - \$165 per four dozen

This elegant, light, and delicate gluten free sandwich cookie comes in a bright and colorful combination of colors and flavors including chocolate, earl grey, raspberry, vanilla, coffee, salted caramel, lemon, passionfruit, and orange.

Cannolis - \$45 per dozen

Handmade delicate and light Italian pastry filled with sweet cream and garnished with chocolate chips.

Gourmet Pretzel Rods - \$25 per dozen

Crispy pretzels dipped in variations of milk and white chocolate with alternating melted swirled chocolate.

Chocolate Covered Strawberries - \$40 per dozen

Luscious strawberries dipped in variations of milk and white chocolate with alternating melted swirled chocolate.

Old Fashioned Cookies and Milk - \$7 per guest

A nostalgic display of chocolate, strawberry, and whole milk with an assortment of freshly baked cookies including white chocolate cranberry, almond joy, hopes royal, lemon cooler, and gluten free chocolate chip.


Salted Caramel Cake - \$6 per guest

Rich and luxurious salted caramel cake topped with homemade Michigan Barrel Rum caramel sauce.



Room Rental Charges

Room location and guest minimums based on availability.
Room rental includes 3 hours of hall time.




CROMAINE HALL	\$600
Guest capacity of 250	
CROMAINE HALL NORTH END	\$300
Guest capacity of 120	
LAKEVIEW TENT (May-October)	\$300
Guest capacity of 300	
SUNSHINE COVE (May-October)	\$250
Guest capacity of 100	
LAKEVIEW CONFERENCE ROOM / BELLRINGER	\$200
Guest capacity of 40	

Additional hall time is available for \$100 per half hour.
Event must conclude by 4 pm. Hall time is based on availability.
One and a half hour of set up time allowed before hall time,
and one hour of tear down time after end of hall time.

Chair Covers + Linens

Standard white linens and napkins included.



Colored Napkins	\$0.50 per napkin
Specialty Napkin Fold	\$0.50 per napkin
White Chair Covers	\$3.00 per chair

21% service charge and 6% sales tax not included.
A signed contract, policies, and deposit of 25% is required to secure a date.
Final count due 15 days prior to event.
All card transactions incur a 4% convenience fee.

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