

BANQUET AND EVENT MENUS

Michigan's Most Spectacular Resort - 2014



TREETOPS RESORT BANQUET GUIDELINES

Welcome! Thank you for choosing Treetops Resort to host your event! We look forward to serving you and bringing your event vision to life. To ensure a successful experience, we have created banquet event guidelines that set the precedent for exceeding your expectations. Please keep in mind that we are always open to customizing an experience that fits the needs of your group so please utilize our team. Our goal is to make the planning process on your end easy and efficient.

SIMPLE GUIDELINES: A RECIPE FOR SUCCESS

FOOD SERVICE

Menu selections are required one (1) month prior to the scheduled function date. Guaranteed guest counts for all functions must be communicated three (3) business days before function date. Billing will be based on the guaranteed count or the actual number of attendees, whichever is greater. In case the original reserved number of attendees differs from the guaranteed number by 15% or more, we reserve the right to move the function space provided. Prices are guaranteed within 90 days of the event; however, we reserve the right to make substitutions or add a surcharge should there be a substantial change in pricing or product availability.

Buffets require a minimum guarantee of 35 guests. A \$50 surcharge will apply if under 35 guests. Plated entrées require a minimum guarantee of 12 guests. A \$25 surcharge will apply if under 12 guests. Perishable items not consumed from the buffet or any other function may not be removed from the banquet facility. All food and beverage items must be provided by the resort.

Treetops Resort is happy to accommodate needs for vegetarians, vegans and those with dietary concerns in your group. Prior arrangements should be made with your Conference Manager for the best service to take place during your event. Please also pre-arrange for the needs of children in your group.

Inclement Weather

Scheduled outdoor functions will be moved indoors if the local weather report predicts a 50% or greater probability of inclement weather at the event location. To ease the transition, the alternative site of the function will be determined no later than four hours prior to the agreed upon start time of the event.

Beverage Service

Due to Michigan state laws, alcoholic beverages must be provided by Treetops Resort. As a liquor license holder, we are responsible for the sale, service and consumption of alcoholic beverages on property. Under no circumstances will we serve alcohol to someone under 21. Proper legal age photo identification will always be required and violations of this guideline will result in the immediate closure of the event bar.

Event Conduct

The contract-signer of the event assumes responsibility for the conduct of all persons in attendance of the function. The contract-signer also assumes responsibility of any theft and/or damage to the Treetops Resort premises.

Transportation

Private shuttle service can be arranged by your Conference Manager during the planning process.

BREAKFAST SELECTIONS

"All happiness depends on a leisurely breakfast." - John Gunther

prices are per person

BREAKFAST BUFFETS

all served with coffee, tea and juices

Signature Breakfast - \$9.99

assorted pastries
breakfast breads
fresh fruit
assorted cold cereal with milk
fruit yogurt
butter and fruit preserves
cream cheese

Traditional Warm Breakfast Buffet

scrambled eggs, choice of ham, bacon or sausage, potato, fresh fruit and breakfast breads

One Entrée - \$12.99 ■ Two Entrées - \$14.99 ■ Three Entrées - \$16.99

Southern Eggs Benedict
Ham, Bacon or Sausage
Banana Bread French Toast
Pancakes
Fruit Pancakes
Corn Beef Hash
Cheesy Potato Casserole
Greek Quiche
Southern Quiche

BREAKFAST ENHANCEMENTS

Chef's Attended Omelet and Egg Station - \$5.99

A LA CARTE ITEMS

FOOD

Toast and Bagels - \$1.99 each

Assorted Pastries - \$1.99 each

Warm Cinnamon Rolls - \$1.99 each

Whole Fruit - \$1.99 each

Assorted Boxed Cereal and Granola Bars - \$1,99 each

Yogurt Parfait - \$2.99 each

Assorted Oatmeal - \$2.99 each

Fruit Yogurt - \$2.99 each

Fresh Fruit Cup - \$3.99 each

Large Fresh Baked Cookies - \$17.99 per dozen

please choose from the following

chocolate chunk ■ M&M candy ■ oatmeal raisin ■ white chocolate macadamia nut ■ peanut butter

Large Turtle Brownies - \$1.99 each

Dry Snack Assortment - \$3.99 per person

potato chips with French onion dip, tortilla chips with salsa and guacamole

Individual Chips - \$1.99 each

Assorted Candy Bars - \$1.99 each

BEVERAGES

Bottled Water - \$2 each

Assorted Soft Drinks - \$2 each

Assorted Chilled Juices - \$3 each

Regular or Decaf Coffee - \$27 per gallon

Hot Chocolate - \$27 per gallon

Iced Tea - \$20 per gallon

Lemonade - \$20 per Gallon

PLATED LUNCH SERVICE SELECTIONS

"Ask not what you can do for your country. Ask what's for lunch." - Orson Welles

prices are per person ■ all served with coffee, tea and lemonade ■ all lunches available from 11am - 3pm

SALADS

please choose one of the following for your group

Southwestern Chicken - \$11.99

garden greens garnished with cheddar cheese, ripe olives, bell peppers, diced tomatoes and red onion, topped with grilled sliced chicken breast and slivered corn tortilla strips, served with chipotle ranch dressing

Grilled Chicken Caesar - \$12.99

crisp romaine lettuce tossed in our Caesar dressing, garlic croutons & parmesan cheese, topped with grilled chicken breast and garnished with tomato and red onion, served with grilled garlic and herbed bread

Steak & Portabella Mushroom - \$12.99

marinated and grilled portabella mushroom topped with grilled chuck tenderloin, romaine lettuce, tomato, red onion and roasted garlic, served with a creamy horseradish dressing and grilled flatbread

Michigan Woods Chicken Salad - \$12.99

Michigan blend of lettuce hearts topped with grilled chicken, Michigan dried cherries, farm-picked orchard apples, candied pecans and a slice of orange, served with raspberry vinaigrette and a fresh baked muffin

SANDWICHES

please choose one of the following for your group

Grilled Chicken Bistro - \$11.99

chicken breast topped with crisp lettuce, roasted red peppers, provolone cheese and bistro sauce on a brioche bun, served with a garlic dill pickle and potato chips

Italian Baguette - \$11.99

turkey pastrami, hard salami and ham on a toasted mini baguette, topped with Swiss and provolone cheese, tomato, lettuce, red onion, banana peppers and our herb Italian mayo served with potato chips

Turkey Club Wrap - \$11.99

turkey breast with hickory smoked bacon, crisp lettuce, cheddar cheese and roasted red pepper mayo in a spinach tortilla wrap, served with a garlic dill pickle and potato chips

Stacked Roast Beef Sub - \$12.99

carved beef with peppers, onions, mushrooms and provolone cheese stacked on a grilled sub bun with horseradish mayo, served with a garlic dill pickle and potato chips

PLATED LUNCH SERVICE ENHANCEMENTS

prices are per person ■ enhance your plated lunch with one of the following for \$2.99

SALAD: house ■ Caesar

CUP OF SOUP: chicken noodle ■ lemon chicken wild rice ■ cream of forest mushroom ■ tomato basil bisque

Minimum guarantee of 35 guests ■ \$50 surcharge if under 35 guests

Consuming raw or undercooked meats and eggs may increase your risk of food borne illness

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PLATED LUNCH SERVICE (CONTINUED)

prices are per person ■ all served with coffee, tea and lemonade ■ all lunches available from 11am - 3pm

ENTREES

choice of house or Caesar salad or homemade cup of soup includes fresh baked rolls ■ please choose one of the following for your group

Pasta Primavera - \$14.99

linguine tossed with seasonal vegetables, bell peppers, garlic, shallots and Parmesan cheese with farm fresh cream

With Chicken - \$16.99 ■ With Shrimp - \$19.99

Pesto Chicken - \$15.99

grilled chicken breast topped with basil pesto, balsamic tomatoes, Parmesan risotto and seasonal vegetables

Treetops Resort Pot Roast - \$15.99

tender braised beef over fresh whipped potatoes with gravy and accompanied with onions and carrots

Grilled Asian Salmon - \$18.99

tender grilled salmon fillet served with Asian slaw and fried rice

BOX LUNCH OPTIONS

minimum guarantee 12 guests ■ \$25 surcharge if under 12 people prices are per person ■ all lunches available from 11am - 3pm all served with bag of chips, candy bar, mustard, mayo and bottled water

please choose one of the following for your group

Turkey and Cheddar on a Brioche Bun - \$13.99

Ham and Swiss on a Brioche Bun - \$13.99

Vegetable Wrap - \$13.99

slivered marinated vegetables in a spinach tortilla wrap

Chicken Caesar Salad - \$13.99

romaine lettuce, Caesar dressing, Parmesan cheese, garlic croutons and grilled chicken breast

Chef's Salad - \$13.99

lettuce, turkey, ham, cheddar, Swiss, tomato, cucumber, garlic croutons and house dressing

LUNCH BUFFET SELECTIONS

prices are per person ■ all served with coffee, tea and lemonade ■ all lunches available from 11am - 3pm choice of plated house or Caesar salad bar or homemade cup of soup includes fresh baked rolls, starch and seasonal vegetables

One Entrée - \$15.99 ■ Two Entrées - \$17.99 ■ Three Entrées - \$19.99

Baked Whitefish

served with capers, bell peppers, green onion and lemon butter sauce

North Atlantic Salmon Florentine

served with baby spinach, sweet red onions and lemon butter sauce

Roasted Red Pepper Chicken

served with roasted red pepper cream, Parmesan and cracked pepper

Garlic Herbed Chicken

served with white wine butter sauce

Chicken Parmesan

served with marinara sauce and cheese blend

Chicken Piccata

served with capers, bell peppers, green onion and lemon butter sauce

Treetops Resort Pot Roast

served with onions, carrots and rich beef gravy

Herb Crusted Skirt Steak

served with a forest mushroom demi-glace

Traditional Lasagna

served with tomato meat sauce or marinara and topped with blended cheeses

Four Cheese Lasagna

served with Alfredo sauce, sautéed seasonal vegetables and blended cheeses

Chicken Tortellini Primavera

served with slivered chicken, Parmesan cheese, seasonal vegetables and Alfredo sauce

Eggplant Parmesan

served with marinara sauce and blended cheese

WORKING LUNCH BUFFET OPTION

minimum guarantee 12 guests ■ \$25 surcharge if under 12 people all served with coffee, tea and lemonade

Assorted Wraps or Mini Sandwiches - \$13.99

with potato chips and Italian pasta salad

enhance your working lunch with one of the following for \$2.99

SALAD: house ■ Caesar

CUP OF SOUP: chicken noodle ■ lemon chicken wild rice ■ cream of forest mushroom ■ tomato basil bisque

THEMED LUNCH BUFFETS

prices are per person ■ all served with coffee, tea and lemonade ■ all lunches available from 11am - 3pm

EXECUTIVE DELI BUFFET - \$14.99

choice of house or Caesar salad bar or homemade cup of soup

roast beef, salami, roasted turkey breast and cured ham, with selection of breads and rolls, assorted cheeses, condiments, relish tray and potato chips

PASTA BUFFET

choice of house or Caesar salad bar ■ includes garlic bread

One Entrée - \$14.99 ■ Two Entrées - \$16.99 ■ Three Entrées - \$18.99

Traditional Lasagna
Vegetable Lasagna
Penne Italian Sausage and Marinara Bake
Tortellini Primavera
Pesto Chicken Linguine
Seafood Tortellini

BACKYARD BBQ

homestyle potato salad, coleslaw, baked beans, potato chips, selection of breads and relish tray

One Entrée - \$12.99 ■ Two Entrées - \$14.99 ■ Three Entrées - \$16.99

Grilled Hamburgers All-Beef Hotdogs Bratwurst BBQ Smoked Brisket BBQ Chicken Breast

FIESTA BUFFET

Spanish rice, refried beans, flour and corn tortilla chips, served with all the condiments

One Entrée - \$12.99 ■ Two Entrées - \$14.99 ■ Three Entrées - \$18.99

Chicken Fajita Beef Fajita Taco Meat Wet Beef and Bean Burritos Chicken Quesadilla Steak Quesadilla

HORS D'OEUVRES

serves approximately 50 people ■ ask your Conference Manager about half-displays

Cold Displays

Summer Sausage and Cheese Platter Display - \$124.99

sliced summer sausage, horseradish cheese spread, cubed Havarti, colby and pepper jack cheeses marinated olive medley and assorted crackers

Char-Grilled Chicken and Asparagus Display - \$124.99

marinated chicken breast sliced and presented with asparagus, balsamic-marinated tomato crescents and marinated olives

Domestic and Imported Cheese & Crackers Display - \$134.99

horseradish cheese spread, Havarti, Colby, smoked provolone, port wine cheddar, Gorgonzola, Parmesan and pepper jack cheeses, garnished with grapes, strawberries and assorted crackers

Antipasto Display - \$124.99

marinated olives, asparagus, peppers, roasted garlic, mushrooms and artichoke hearts, with assorted meats, cheeses and assorted crackers

Fresh Fruit Kabobs Display - \$124.99

served with a banana marmalade cream

Treetops Smoke House Display - \$124.99

freshly smoked seasonal meats, poultry and Great Lakes fish, served with cheeses and assorted crackers

Heirloom Tomato and Fresh Mozzarella Display - \$114.99

hot house heirloom tomatoes and buffalo mozzarella on a bed of butter lettuce, topped with fresh basil, extra virgin olive oil and an aged balsamic reduction

Fresh Seasonal Vegetable Display - \$94.99

assorted seasonal vegetables, served with buttermilk herb dip

Assorted Wraps Display - \$94.99

fresh array of smoked turkey, ham and cured meats in spinach and whole-wheat wraps

Shrimp Cocktail Display - \$24.99 per pound

4 pound minimum ■ approx. 16-20 per pound easy peel shrimp served with cocktail sauce and lemon wedges

HORS D'OEUVRES (CONTINUED)

Cold Hors D'oeuvres

served per dozen ■ four dozen minimum

Crusty Italian Baguette Sandwiches - \$19.99

turkey, ham, salami and cheese sandwiches with creamy Italian dressing

Tomato Basil Crostini - \$14.99

grilled Italian crostini with tomato, basil, garlic and shallots, with balsamic vinaigrette and olive oil

Roast Beef Sliders - \$22.99

served on silver dollar rolls with apple horseradish

Assorted Canapés - \$24.99

chef's choice of miniature cold hors d'oeuvres

Open Faced Club Crostini - \$14.99

oven roasted turkey, ham, bacon, cheddar cheese and tomato on a toasted Italian baguette

Michigan Cherry Chicken Sliders - \$24.99

walnut crusted chicken served on a mini brioche bun, with Gorgonzola and dried cherry BBQ sauce

DIPS AND SPREADS

serves approximately 50 people ■ ask your Conference Manager about half-displays

Michigan Great Lakes Smoked Whitefish Dip - \$89.99

served with fried pita chips

Hummus Trio - \$89.99

traditional garlic hummus, roasted red pepper hummus and tomato-basil hummus, served with grilled bread

Warm Spinach and Artichoke Dip - \$99.99

served with pita chips

Southwest Trio - \$99.99

baked chili con queso dip, housemade salsa and quacamole, served with corn and flour tortilla chips

Mediterranean Layered Dip - \$114.99

Traditional garlic hummus, roasted red pepper hummus, olive tapenade, tomato, avocado and cucumber, served with assorted grilled bread

Mexican Layered Dip - \$114.99

Chorizo with refried beans, guacamole and sour cream layered with cheddar cheese, served with tortilla chips and salsa

Baked Seafood Dip - \$129.99

sautéed shrimp, crab and scallops, red bell peppers, onion and cheese blend, baked and served with grilled Naan bread

HORS D'OEUVRES (CONTINUED)

served per dozen 🔳 four dozen minimum

Meatballs - \$16.99 *BBQ or Swedish style*

Rumaki - \$18.99

pan fried chicken livers wrapped in bacon, topped with green onion, burgundy wine and port demi-glace,

Hot Wings - \$18.99

served with bleu cheese dip and celery

Chicken Quesadillas - \$18.99

slivered grilled chicken, bell peppers, onion and cheddar cheese in a flour tortilla, served with sour cream and salsa

Pork Pot Stickers - \$18.99

pork dumpling served with braised cabbage, Asian slaw and teriyaki glaze

Santé Fe Chicken Egg Rolls - \$18.99

flour tortilla stuffed with slivered chicken, blended cheeses, jalapeño, corn and black beans, served with a sweet chili BBQ sauce

Mini Gyros - \$21.99

grilled pita with lamb, cucumber sauce, tomato, lettuce and red onion

Mushroom Flatbread Pizza - \$22.99

grilled flatbread pizza with wild mushrooms and blended cheeses

Sausage Stuffed Mushroom Caps - \$22.99

mushroom caps stuffed with sausage, spinach and cheese

Crab Stuffed Mushroom Caps - \$26.99

served with roasted red pepper hollandaise

Bacon Wrapped Scallops - \$26.99

served with a teriyaki glaze

Mini Crab Cakes - \$29.99

panko crust bleu crab with roasted red pepper rémoulade

Mini Reubens - \$29.99

corn beef brisket, sauerkraut, Swiss cheese on deli rye, served with 1,000 Island dressing

PLATED DINNER ENTRÉE OPTIONS

"All great change in America begins at the dinner table." Ronald Reagan

prices are per person ■ all served with coffee, tea and lemonade
choice of plated house or Caesar salad or homemade cup of soup ■ includes fresh baked rolls
all steaks and prime rib are cooked to medium
please choose one of the following for your group ■ extra entrée selections are an additional \$3

Shrimp Genovese - \$21.99 per person

shrimp served with sautéed onions, kalamata olives, toasted pine nuts, sun-dried tomatoes, tossed with a basil pesto, served over linguine

Bourbon Glazed Pork Loin - \$22.99 per person

herb seasoned pork loin, slow roasted and served with a rich bourbon glaze, garlic mashed potatoes and seasonal vegetables

Michigan Cherry Chicken - \$23.99 per person

spicy walnut encrusted chicken breast with Michigan dried cherry BBQ sauce and Gorgonzola cognac crème, served with wild rice pilaf and seasonal vegetables

Treetops Chicken Piccata - \$23.99 per person

sautéed chicken breast in a lemon butter sauce with capers, red bell peppers, green onions, served with Parmesan risotto and seasonal vegetables

Salmon Teriyaki - \$24.99 per person

pan seared fresh salmon steak lightly seasoned and sesame encrusted, served over a hot Asian slaw and fried rice with teriyaki glaze

Pesto Style Chicken & Shrimp - \$24.99 per person

Char-grilled boneless-skinless chicken breast, jumbo shrimp scampi, topped with basil pesto, balsamic tomatoes, served with sun-dried tomato risotto and seasonal vegetables

Parmesan Crusted Walleye - \$25.99 per person

Great Lakes Walleye, Parmesan crusted and sautéed in a sauce of tomatoes, capers, onions and white wine, served with wild rice pilaf and seasonal vegetables

Herb Crusted Roast Prime Rib - \$27.99 per person

ten-ounce herb seasoned, slow roasted and served with au-jus, seasonal vegetable and a loaded baked potato

Treetops Resort Hunter Style Filet - \$38.99 per person

hot seared eight-ounce filet of beef tenderloin served on a fire roasted corn and potato cake, with fried leeks and béarnaise sauce and seasonal vegetable

VEGETARIAN PLATED ENTRÉE OPTIONS

prices are per person **a**ll served with coffee, tea and lemonade please choose one of the following for your group

DINNER ENTRÉES - \$16.99 ■ LUNCH ENTRÉES - \$13.99

choice of plated house or Caesar salad

Hummus and Vegetable Wrap

spinach flour tortilla with roasted red pepper hummus, slivered seasonal vegetables and housemade pita chips

Tomato Mozzarella Salad

fresh beef steak tomatoes, fresh mozzarella, mixed greens, balsamic vinaigrette, basil and grilled bread

Portabella Mushroom and Eggplant Burger

marinated and grilled portabella mushrooms and eggplant, provolone cheese, tomato, lettuce, red onion and a sun dried tomato mayonnaise, served on a toasted brioche bun

Eggplant Parmesan

eggplant grilled with basil pesto, topped with tomato marinara and Parmesan baked and served with a side of grilled garlic focaccia bread

Linguine Genovese

fresh pasta tossed with basil pesto, sun dried tomatoes, olives, toasted pine nuts, garlic and Parmesan cheese

Grilled Vegetable Primavera

marinated and grilled seasonal vegetables, tossed with olive oil, roasted garlic and fettuccini

GLUTEN-FREE PLATED ENTRÉE OPTIONS

prices are per person **a**ll served with coffee, tea and lemonade please choose one of the following for your group

DINNER ENTRÉES - \$23.99 ■ LUNCH ENTRÉES - \$19.99

choice of plated house or Caesar salad

Roasted Red Pepper Chicken

boneless~skinless chicken breast lightly seasoned and sautéed with roasted red pepper cream sauce, Parmesan, basil, with roasted redskin potatoes and seasonal vegetables

Great Lakes Whitefish

Great Lakes Whitefish lightly seasoned and broiled, served with lemon caper butter sauce with wild rice and seasonal vegetables

Thai BBQ Salmon

salmon filet marinated in a Thai BBQ sauce and char-grilled, served with Asian slaw and fried rice

Beef Medallion Forest Mushroom

char-grilled beef chuck tenderloin topped with a forest mushroom cream sauce served with horseradish mashed potatoes and seasonal vegetables

Pesto Chicken and Shrimp

charbroiled chicken breast with a pesto cream sauce topped with balsamic tomatoes paired with scampi-style shrimp, served with roasted Yukon Gold potatoes and seasonal vegetables

DINNER ENTRÉE SALADS - \$15.99 ■ LUNCH ENTRÉE SALADS - \$12.99

Michigan Cherry Chicken Salad

seared chicken breast over mixed greens, strawberries, mandarin oranges, dried cherries, candied walnuts and cherry vinaigrette

Chef Salad

mixed greens, turkey, ham, Swiss, cheddar, cucumber, tomato, onion and egg

Chicken Caesar

romaine lettuce tossed with creamy Caesar dressing and topped with Parmesan cheese and grilled chicken

BUFFET DINNER SELECTIONS

prices are per person **a**ll served with coffee, tea and lemonade choice of house or Caesar salad bar or homemade cup of soup includes starch, seasonal vegetables and fresh baked rolls

One Entrée - \$24.99 ■ Two Entrées - \$27.99 ■ Three Entrées - \$29.99

Baked Whitefish

served with capers, bell peppers, green onion and lemon butter sauce

Sautéed Chicken Mushroom Marsala

served with a wild mushroom marsala sauce

Bourbon Glazed Beef Medallions

char-grilled beef medallions served with a bourbon demi-glace

Vegetable Lasagna

served with sautéed fresh vegetables, Alfredo sauce and blended cheeses

Chicken Florentine

served with roasted garlic, spinach and lemon beurre blanc sauce

Southwest Chicken

tortilla crusted chicken breast and andouille sausage Served with roasted red pepper cream sauce

Smoked Beef Brisket

served with our house BBQ sauce

Michigan Cherry Chicken

spicy walnut encrusted chicken breast with Michigan dried cherry BBQ sauce and Gorgonzola cognac creme

Chicken Piccata

served with capers, bell peppers, green onion and lemon butter sauce

Sweet Chili Spiced Salmon

served with Asian vegetable slaw

CHEF ATTENDED STATION ENHANCEMENT

prices are per person

Pork Loin - \$9.99

Beef Tenderloin - \$13.99

Prime Rib - \$9.99

Pasta Station - \$14.99

FAMILY STYLE DINING

available for groups from 20 - 60 people ■ \$50 surcharge if under 20 people prices are per person ■ all served with coffee, tea and lemonade choice of house or Caesar salad ■ includes fresh baked rolls please choose one of the following for your group

Michigan Cherry Stuffed Pork Loin - \$22.99

spicy walnut encrusted chicken breast with Michigan dried cherry BBQ sauce and Gorgonzola gratin, slow roasted and served with garlic mashed potatoes and seasonal vegetables

BBQ Ribs & Chicken - \$26.99

our own house smoked pork ribs brushed in our signature BBQ sauce and grilled BBQ chicken, served with fresh corn on the cob, roasted new potatoes, coleslaw and potato salad

Steak & Shrimp - \$28.99

grilled center cut 12 oz. New York strip loin and garlic butter sautéed shrimp scampi, served with roasted redskin potatoes and seasonal vegetable

Lobster & Filet - Market Price

coldwater lobster tail served with drawn butter, grilled fillet of beef served with béarnaise sauce, roasted red skin potatoes, fresh asparagus and sautéed mushroom caps

PLATED BANQUET DESSERT SELECTION

"Work is the meat of life, pleasure the dessert." - B.C. Forbes

prices are per person ■ please choose one of the following for your group

Fresh Berries and Cream - \$3.99

served over a fresh scone

Traditional New York Style Cheesecake - \$4.99

served with fresh berry topping

Baked Cinnamon Apple Crisp - \$4.99 per person

housemade apple compote, topped with streusel and whipped cream

Key Lime Pie - \$4.99

Seasonal Fruit Pie - \$4.99

Assorted Dessert Bar Platter - \$4.99

Mackinaw Fudge Torte - \$5.99

triple layer chocolate cake with layers of Mackinaw fudge, served with whipped cream

Classic Sweets Table - \$5.99

Assortment of pies, cakes and tortes

Minimum guarantee of 35 guests ■ \$50 surcharge if under 35 guests

Consuming raw or undercooked meats and eggs may increase your risk of food borne illness

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BEVERAGE AND BAR SERVICE SELECTIONS

HOSTED AND CASH BAR

prices are per drink, unless otherwise noted prices include sales tax ■ prices do not include 20% gratuity

LIQUOR

House Brands - \$5

Call Brands - \$6

Premium Brands - \$7

Rocks & Doubles - \$3 additional

Cordials & Liqueurs - \$9

WINE

House Wines - \$6

BEER

Domestic Beer - \$4

Imported Beer - \$5

Non-Alcoholic Beer - \$4

Craft Beer - \$5

Domestic Keg Beer - \$280

approximately 150 12 oz. servings per half barrel

Imported Keg Beer - \$320

approximately 150 12 oz. servings per half barrel

Craft Keg Beer - Market Price

NON-ALCOHOLIC BEVERAGES

Bottled Water - \$2 each

Hot Chocolate - \$27 per gallon

Assorted Soft Drinks - \$2 each

Iced Tea - \$20 per gallon

Assorted Chilled Juices - \$3 each

Lemonade - \$20 per Gallon

Regular or Decaf Coffee - \$27 per gallon