

2022 Tour Group Menu

All entrees include:

*Classic Bread Service and Astor House Side Salad
And choice of Coffee, Tea or Soda*

Dressing choices: Hazelnut Balsamic Vinaigrette, Champagne Herb, House Ranch,
Classic Caesar or Three Cheese Gorgonzola
Fat Free Ranch or Raspberry Vinaigrette

Entrée Selections:

Lake Huron Whitefish in Parchment

Fresh Whitefish with lemon, aromatics and honey butter wrapped in parchment and baked. Served with potatoes and seasonal vegetable

Slow Roasted Prime Rib

Petite cut of choice prime rib seasoned with herbs and garlic and slow roasted to perfection. Served with horseradish cream sauce and au jus, accompanied by herb roasted yukon potatoes and seasonal vegetable

Chicken Parmesan

Crispy chicken breast served atop garlic butter fettuccine in basil marinara smothered in melted mozzarella with warm garlic toast

Classic Pot Roast

Tender beef braised in au jus with carrots, parsnips, pearl onions and yukon potatoes

Zucchini Ravioli

Roasted vegetables folded inside thinly sliced zucchini with ricotta and parmesan cheeses, baked in basil marinara with melted mozzarella and served with garlic bread

Fresh fruit sorbet for dessert!

*Group menu is \$39.95 per person
(plus 6% MI sales tax and 19% gratuity)*