

2010 Banquet Menus

Stonecliffe Brunch Buffet

Select Three

Farm Fresh Scrambled Eggs
Bananas Foster French Toast
Buttermilk Pancakes with Real Maple Syrup
Belgian Waffles with Whipped Cream and Fresh Strawberries
Traditional Eggs Benedict
Biscuits and Sausage Gravy

Select Two

Honey Ham Steaks
Sausage Patties
Country Sausage Links
Crispy Home Style Bacon

Accompaniments

Roasted Breakfast Potatoes O'Brien

Fresh Baked Breakfast Breads
Fresh Whipped Butter and Assorted Jams and Jellies

Assorted Bagels and Cream Cheese

Seasonal Sliced Fruit Platter with Honey Yogurt Dip

Assorted Fruit Juices
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$30 per person

Menu is available for service from 10:00 a.m. until 12:00 p.m.

Minimum of thirty five guests

Price based upon one and one half hour of food service

Plated breakfast options can be created for groups less than 35 guests

The Inn at Stonecliffe

MACKINAC ISLAND

Brunch Buffet Enhancements

Smoked Atlantic Salmon

Served with Bagels, Cream Cheese and Traditional Accompaniments

\$130

(Serves 25)

Omelet Station

Our Uniformed Chef will prepare Farm Fresh Eggs with a Selection of Fillings to include Mushrooms, Green Peppers, Sautéed Onion, Shredded Cheddar Cheese, Ham and Crispy Bacon

\$5 per person

Minimum 35 guests

\$75.00 chef fee per 75 guests

Mimosas

Our House Champagne and Fresh Squeezed Orange Juice

Served Butler Style in Champagne Flutes

\$5 per glass

Bloody Mary's

Premium Vodka and our House Bloody Mary Mix served over ice in a highball glass

Condiments include Horseradish, A1 Steak Sauce, and Habanero Sauce

Garnishes include Olives, Pickles, Celery, and Lime Wedges

\$6 per glass

Bridesmaid's Luncheon

Crudités of Vegetables

Served with Assorted Dips

Seasonal Sliced Fruit and Cheese Platter

Served with Assorted Crackers

Chef's Assortment of Tea Sandwiches

Petite Assorted Quiche

\$12 per person

Available for Luncheon Service in your Guestroom or 7th Heaven Salon

Mimosas

Our House Champagne and Fresh Squeezed Orange Juice

Served Butler Style in Champagne Flutes

Available at the Bottle Price

Menu prices are subject to 6% Michigan Sales Tax and 20% Service Charge

Menu prices guaranteed for contracted events

The Inn at Stonecliffe

MACKINAC ISLAND

Reception Menus

Hot Hors d'oeuvres Selections

Assorted Petite Quiche
Caribbean Jerk Chicken Skewers
Chicken Flautas with Chipotle Sauce
Chicken Sate with Thai Peanut Dipping Sauce
Meatballs in Barbeque Sauce
Vegetable Spring Rolls
Shrimp and Pork Eggrolls
Baked Brie en Croute
Wild Mushroom Beggars Pouch
Brie and Pear in Phyllo
\$42 per dozen

Premium Hot Hors d'oeuvres Selections

Seafood Crepe Bundles
Beef and Mushroom Brochettes
Bacon Wrapped Scallops
Seafood Stuffed Mushroom Caps
Mini Crab Cakes
Petite Beef Wellingtons
Scampi Style Shrimp Skewers
Teriyaki Beef Brochettes
Coconut Shrimp with Orange-Pineapple Marmalade
Mini Chicken Florentines
Lobster Florentine Crepes
\$60 per dozen

Cold Hors d'oeuvres Selections

Island Chicken Salad in Phyllo Cups
Greek Cucumber Cups with Feta, Kalamata Olives and Roma Tomatoes
Caprese Skewers with Olive Oil and Balsamic Reduction
Peppardew Peppers stuffed with Boursin Cheese
Tomato, Mozzarella and Basil Bruschetta
Kalamata Tapenade and Feta Bruschetta
Mushroom and Gorgonzola Bruschetta
Smoked Salmon Mousse on Sliced Cucumber Rounds
Beef Tenderloin and Goat Cheese Crostini
\$60 per dozen

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MACKINAC ISLAND

Displays and Specialty Stations

Roasted Spinach and Artichoke Dip

Served with Pita Points and Toasted Baguettes

\$100 (Serves 40)

Roasted Artichoke and Lobster Dip

Served with French Baguettes and Assorted Crisps

\$160 (Serves 40)

Smoked Atlantic Salmon

Served with Chopped Eggs, Herbed Cream Cheese, Capers, Lemon, and Dill Aioli

Served with Petite Bagels, Flat Breads and Baguettes

\$130 (Serves 25)

Southwestern Sampler

Garden Salsa, Guacamole, and Chile con Queso

Served with Tri-colored Tortilla Chips

\$100 (Serves 40)

Antipasto Platter

Cured Meats, Cheeses, Olives, Roasted Garlic Cloves, Pepperocinis,

Marinated Mushrooms and Artichoke Hearts

Served with Flat Breads and Baguettes

\$100 (Serves 25)

Cheese Display

Cheddar, Swiss, Muenster, Pepper Jack, Smoked Gouda, and Havarti Cheeses

Cubed and Garnished with Fresh Fruit

Served with Assorted Crackers

\$90 (Serves 25)

\$175 (Serves 50)

\$250 (Serves 75)

Vegetable Crudités

Served with Chef's Dipping Sauces

\$90 (Serves 25)

\$175 (Serves 50)

\$250 (Serves 75)

Grilled and Chilled Vegetable Display

Zucchini, Summer Squash, Asparagus, Bell Peppers, Mushrooms and Red Onion

Marinated in Herb Infused Olive Oil

\$100 (Serves 25)

\$200 (Serves 50)

\$275 (Serves 75)

Seasonal Sliced Fruit Platter

Served with Honey Yogurt Dip

\$90 (Serves 25)

\$175 (Serves 50)

\$250 (Serves 75)

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MACKINAC ISLAND

Displays and Specialty Stations

Oven Roasted Turkey Breast

Served with Stone Ground Mustard, Cranberry Goat Cheese Spread
and Silver Dollar Rolls

\$125

(Serves 25)

\$75 Chef Fee per 100 Guests

Whole Roasted Beef Tenderloin

Served with Stone Ground Mustard, Horseradish Cream
and Silver Dollar Rolls

\$240

(Serves 40)

\$75 Chef Fee per 100 Guests

Mashed Potato Martini Bar

Mashed Yukon Gold Potatoes and Smashed Red Skin Potatoes,
Crumbled Bacon, Scallions, Shredded Cheddar Cheese, Blue Cheese Crumbles,
Sautéed Mushrooms, Chive Sour Cream and Beef Demiglace

Served in Martini Glasses

\$7 per person

(Minimum 25 guests)

Macaroni and Cheese Martini Bar

Elbow Macaroni, White Cheddar Cheese Sauce, Gorgonzola Cream Sauce,
Shrimp, Ham, Grilled Chicken, Bacon, Scallions, Cheddar Cheese and Diced Tomatoes

Served in Martini Glasses

\$7 per person

(Minimum 25 guests)

Straits of Mackinac Sampler

Smoked Whitefish Filets, Smoked Whitefish Sausage Medallions, Whitefish Pate
Chopped Eggs, Capers, Lemon Wedges, and Horseradish Cream Sauce

Served with Baguettes, Crackers and Traditional Accompaniments

\$150

(Serves 25)

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The Inn at Stonecliffe

MACKINAC ISLAND

Artisan Collection Cheese Boards

Cheeses are Displayed Whole on Marble Slabs
Garnished with Fresh Fruit
Served with Artisan Breads and Assorted Water Crackers
\$560 per collection
(Serves 80)

Select from One of the Following Collections

The American Collection

*Flavors ranging from delicate and mild to bold and strong from
some of the finest cheese makers in the United States*

Humboldt Fog
Prima Caciotta
Grayson
Shelburne Cheddar
Bayley Hazen Blue

The European Collection

*Flavors ranging from musky, earthy, sharp and sweet from
France, England, Holland and Scotland*

Banon
Camembert
Prima Donna
Isle of Mull
Colston Basset Stilton

The Old & New World Collection

Classics and a few lesser known gems from Europe and America

Banon
Humboldt Fog
Prima Donna
Prima Caciotta
Colston Basset Stilton

The Affineur Collection

A well balanced combination of flavors and a variety of textures

Banon
Ossau-Iraty
Comte
Grayson
Bleu d'Auvergne

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MACKINAC ISLAND

Dinner Menu

Dinner Selections include Salad, Fresh Rolls and Butter,
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Salad Selections

Stonecliffe Salad

Mixed Field Greens with Cucumbers, Cherry Tomatoes,
Red Grapes and Spiced Pecans
White Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Garlic Croutons, Parmesan Cheese
Traditional Caesar Dressing

Spinach Salad

Baby Spinach garnished with Bacon, Red Onion, and Hard Boiled Egg
Warm Bacon Dressing

Strawberry and Goat Cheese Salad

Mixed Field Greens with Strawberries, Hazelnuts, Crumbled Goat Cheese
Poppy Seed Vinaigrette

Additional Course Enhancements

Lobster Bisque

With Fresh Lobster Garnish
\$8

Wild Mushroom Risotto

With Asparagus Tips and Grated Parmesan Cheese
\$7

Lemon, Wild Berry or Mango Sorbet

Served in a Chilled Martini Glass
\$5

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The Inn at Stonecliffe

MACKINAC ISLAND

Poultry Selections

Chicken Saltimbocca

Breast of Chicken stuffed with Prosciutto and Romano Cheese
Served with Herb Cream Sauce, Angel Hair Pasta and Chef's Vegetable
\$39

Chicken Oscar

Bone-in Breast of Chicken topped with Crab Meat, Asparagus Tips and Classic Béarnaise Sauce
Served over Saffron Rice
\$42

Pecan Crusted Chicken Breast

Served with Dijon Sauce, Rice Pilaf and Chef's Vegetable
\$39

Chicken Picatta

Sautéed Breast of Chicken topped with Lemon Butter Sauce, Capers and Artichoke Hearts
Served with Savory Wild Rice Blend and Chef's Vegetable
\$39

Michigan Cherry Chicken

Airline Chicken Breast stuffed with Hazelnuts, Honey Goat Cheese
and Dried Cherry Veloute
Served with Morel Mushroom Risotto and Chef's Vegetable
\$42

Seafood Selections

Fresh Atlantic Salmon

Char Grilled with Dill Maitre d' Hotel Butter
Served with Roasted Fingerling Potatoes and Chef's Vegetable
\$42

Maple Glazed Salmon

Garnished with Fuji Apple Relish
Served with Asian Rice Pilaf and Chef's Vegetable
\$42

Parmesan Crusted Whitefish

Baked in Champagne Butter and garnished with Roasted Tomatoes, Garlic and Capers
Served with Artichoke Risotto and Chef's Vegetable
\$39

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MACKINAC ISLAND

Beef Selections

Flank Steak

Marinated, grilled and topped with Merlot Bordelaise
Served with Roasted Baby Red Skin Potatoes and Chef's Vegetable
\$42

Certified Angus Beef Filet Mignon

Topped with Blue Cheese Butter and Port Wine Wild Mushrooms
Served with Herb Roasted Fingerling Potatoes and Chef's Vegetable
\$49

Certified Angus Beef Filet Mignon

Topped with Wild Mushroom Demiglace
Served with Garlic Mashed Yukon Gold Potatoes and Chef's Vegetable
\$49

Prime Rib of Beef Au Jus

Idaho Baked Potato with Sour Cream, Butter and Chives and Chef's Vegetable
\$45

Veal Scaloppini

Sautéed in Herbed Mascarpone Cream with Pear Tomatoes, Capers and Wilted Greens
Served with Herb Potato Gnocchi
\$54

Lamb Shank

Braised with Sage Marsala Sauce
Served with Roasted Fingerling Potatoes and Chef's Vegetable
\$54

Vegetarian Selections

Portabella Ravioli

With Basil Cream Sauce
\$39

Penne Pasta

Tossed with Pesto, Sundried Tomatoes, Portabella Mushrooms,
Artichoke Hearts, Asparagus and Parmesan Cheese
\$39

Farfalle Pasta

Tossed with Roasted Zucchini, Red Onion, Artichoke Hearts, Fresh Mozzarella
Roasted Pear Tomato and Red Pepper Marinara
\$39

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The Inn at Stonecliffe
MACKINAC ISLAND

Mixed Grill Entrées

Filet Mignon

Choice of Preparation

Wild Mushroom Demiglace or Blue Cheese Butter

Select from One of the Following Pairings

Parmesan Crusted Whitefish

Chicken Picatta

Broiled Atlantic Salmon

Shrimp Scampi Skewer

\$59

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6oz. Certified Angus Beef Top Sirloin Steak

Marinated, grilled and topped with Merlot Bordelaise

Select from One of the Following Pairings

Parmesan Crusted Whitefish

Broiled Atlantic Salmon

Chicken Picatta

\$52

Children's Menu

Children ages 12 and under

Macaroni and Cheese

Potato Wedges, Fresh Vegetable,
Ranch Dressing and Ketchup

Hot Dog

Potato Wedges, Fresh Vegetables and Ketchup

Chicken Tenders

Potato Wedges, Fresh Vegetables,
Ranch Dressing and Ketchup

\$15

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The Inn at Stonecliffe
MACKINAC ISLAND

Sweet Table

Chocolate Dipped Strawberries, Berry Dacquoise, Crème Brulee Tartlets, Caramel Almond Éclairs, Opera Diamond Cakes, Lemon Cream Shortbread, Apple Tartlets, Chocolate Barquette, Grand Marnier Éclairs, Raspberry Passion Fruit Tartlets
\$15 per person

Make Your Own Sundae Bar

(Select One or Two Flavors)

French Vanilla Ice Cream
Strawberry Ice Cream
Mackinac Island Fudge Ice Cream

Served with Chocolate Sauce, Caramel Sauce, Strawberries, Crushed Oreo Cookies, Crushed Peanuts, M&M's, Cherries, Rainbow Sprinkles, Waffle Cones and Whipped Cream
Serves 25 to 40 Guests

One Flavor \$7 per person
Two Flavors \$9 per person

Wedding Cake Cutting Fee

\$2 per person

The Inn at Stonecliffe

MACKINAC ISLAND

Hosted Beverage Package Service

Priced per person per hour

Prices based on event guarantee

Standard Brand Package

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Canadian Club Whisky,
Jim Beam Bourbon, J&B Scotch
House Wines (Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon)
Domestic and Imported Beer Selections

\$20 per person for the first hour

\$5 per person for each additional hour

Premium Brand Package

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced
Rum, Dewar's Scotch, Canadian Club Whisky, Jack Daniels Bourbon
House Wines (Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon)
Domestic and Imported Beer Selections

\$25 per person for the first hour

\$5 per person for each additional hour

Beer & Wine Package

House Wines (Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon)
Domestic and Imported Beer Selections, Assorted Soft Drinks

\$16 per person for the first hour

\$4 per person for each additional hour

Youth Beverage Pricing

Assorted Soft Drinks and Juices

\$4 per person per hour (Ages 13- 20)

\$3 per person per hour (Ages 12 and under)

Bartender Fee \$75

(1 Bartender per 75 guests)

A valid credit card is required to be on file at least 30 days prior to the event date
All charges incurred will be applied directly following the completion of the event by the credit
card on file

*The Inn at Stonecliffe prohibits the consumption of alcoholic shots during any event.
Michigan State Law prohibits serving alcoholic beverages to any guest(s) under the age of 21 or to
anyone who is visibly intoxicated.*

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The Inn at Stonecliffe

MACKINAC ISLAND

Hosted Consumption Beverage Package

Priced per drink consumed

Standard Liquor

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Canadian Club Whisky,
Jim Beam Bourbon, J&B Scotch

\$6 per drink

Premium Liquor

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced
Rum, Dewar's Scotch, Canadian Club Whisky, Jack Daniels Bourbon

\$7 per drink

House Wines (Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon)

\$6.00 per glass

Domestic Beer

\$4.00 per bottle

Imported Beer

\$5.00 per bottle

Assorted Soft Drinks and Juice

\$2.00 per drink

Bartender Fee \$75

(1 Bartender per 75 guests)

Champagne Available at Bottle Price

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card on file

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