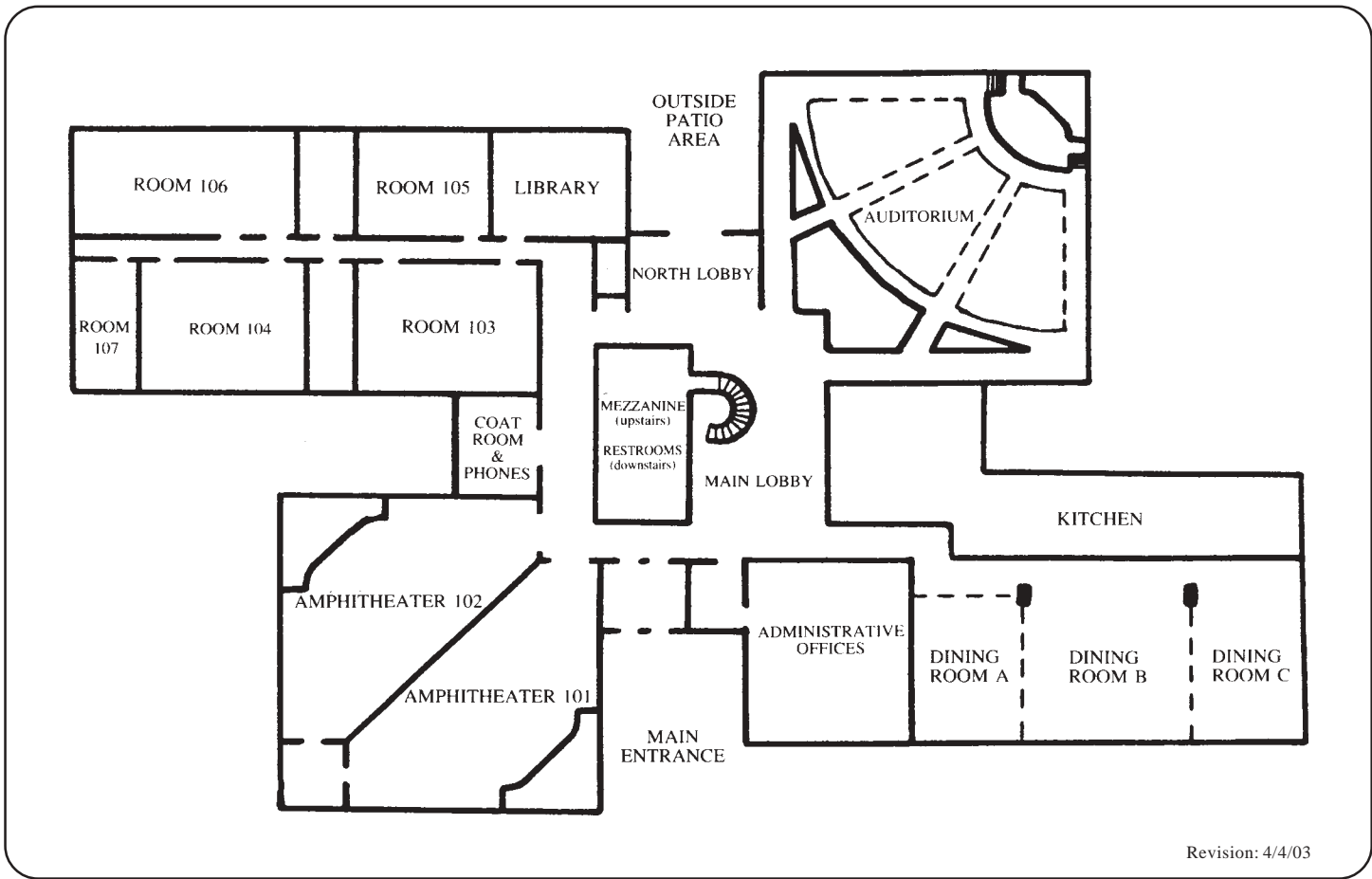


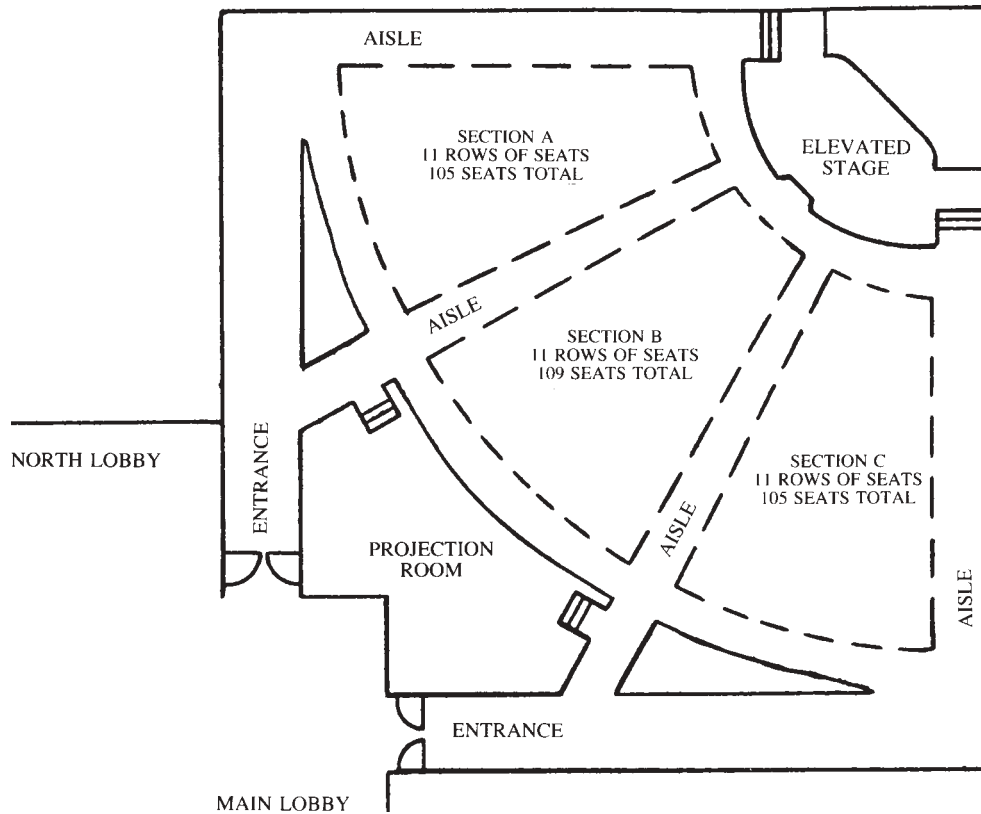
Management Education Center Floor Plan



Revision: 4/4/03

Auditorium

The Auditorium is an ideal atmosphere for large meetings and presentations. The formal theatre is beautifully constructed of hardwood oak and brick, has a sloping floor with an elevated stage area and a private projection booth. Integrated audio, video, internet access, satellite and computer projection systems all complement the room. There are a total of 319 fixed seats, but total capacity is 400 with additional seating. The general layout of the room is shown below.

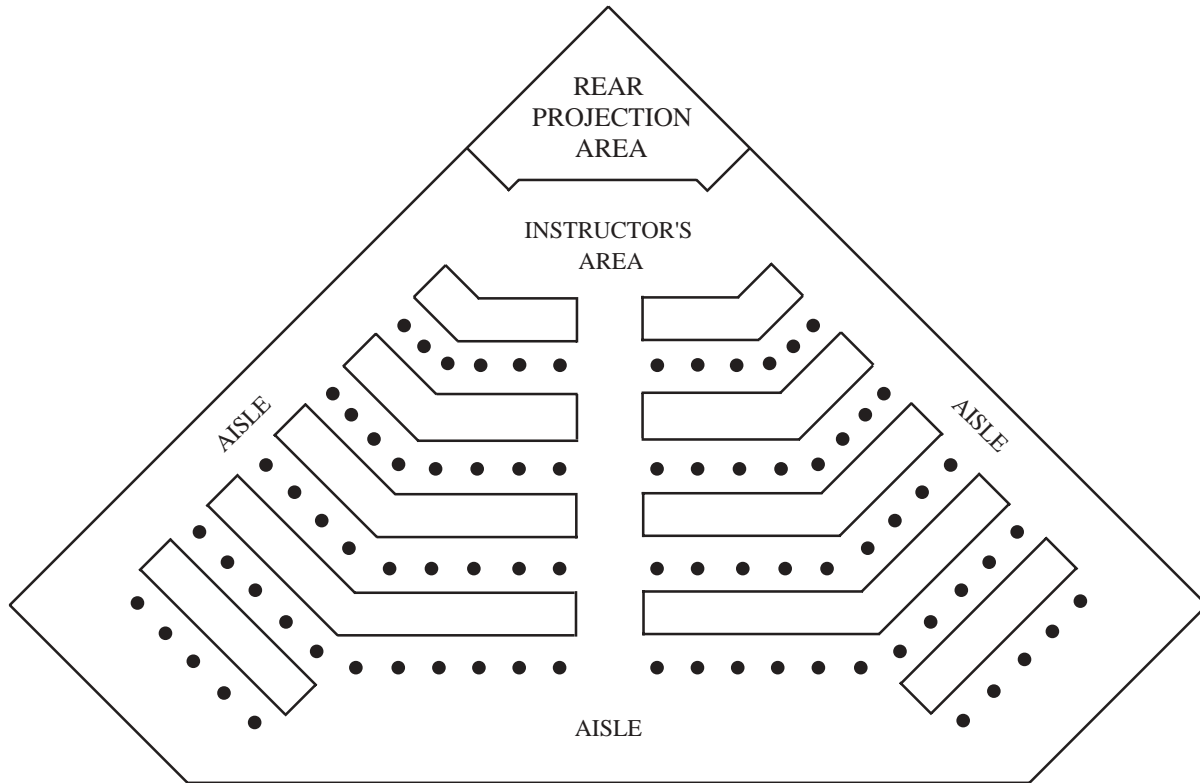


Revision: 4/4/03

Amphitheaters 101 & 102

The amphitheaters offer the perfect setting for corporate training and presentation seminars. Each room is constructed of hardwood oak and brick and has a tiered, five level, fixed seating arrangement for easy viewing of the large rear screen projection surface. Integrated audio, video, internet access, satellite and computer projection systems will enhance the professionalism of your presentation.

As shown below, each room has 78 executive style seats with built-in oak and formica writing surfaces. Total seating capacity is limited to 110 when additional chairs are added to the back aisle.



Revision: 4/4/03

Classrooms 103, 104, 105, 106 & Library

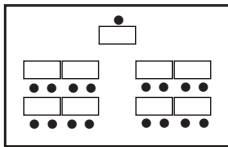
The Management Education Center offers private conference rooms which provide the ideal setting for business meetings and training sessions. Each room has permanent soundproof walls for your uninterrupted privacy, and a courtesy phone for immediate coordinator assistance. When planning for your classroom setup, please use the following information.

Recommended Seating Capacities

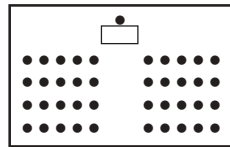
	Classroom Style	Theatre Style	U-Shape Of Tables	U-Shape Of Chairs	Conference Blocks	Closed Square	Board Room Style	Herringbone Of Tables	Herringbone Of Chairs	Square Footage	Dimensions (W x D)
Classroom 103	48	72	32	40	35	40	26	48	60	1,043	27.0' x 38.6'
Classroom 104	48	72	32	40	35	40	26	48	60	996	26.9' x 37.0'
Classroom 105	36	40	22	30	24	28	22	30	40	667	23.3' x 28.6'
Classroom 106	70	80	40	60	42	46	30	70	90	1,084	23.3' x 46.5'
Library	36	40	22	30	24	28	22	30	40	655	23.2' x 28.2'

Seating Styles

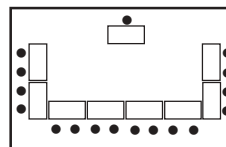
Classroom Style



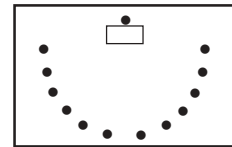
Theatre Style



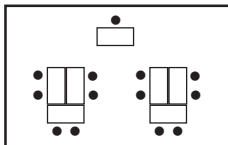
U-Shape Of Tables



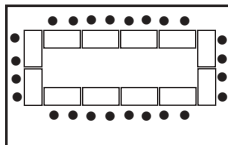
U-Shape Of Chairs



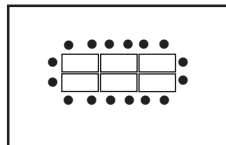
Conference Blocks



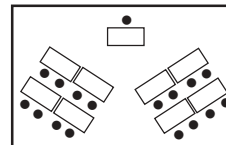
Closed Square



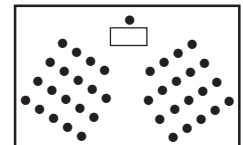
Board Room Style



Herringbone Of Tables



Herringbone Of Chairs

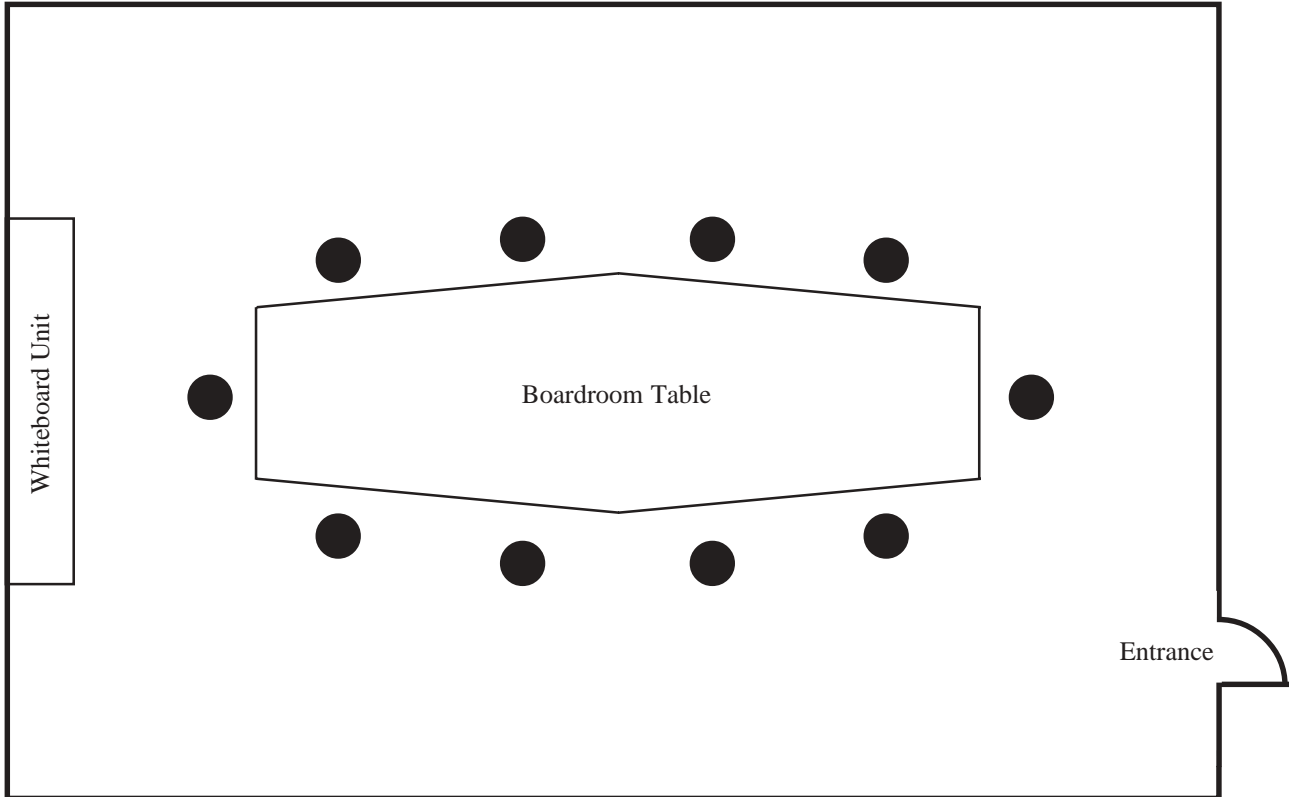


Our classroom tables are 2' x 4'

Revision: 4/4/03

Executive Boardroom 107

The executive boardroom is an ideal place to get away from your office and have that private offsite meeting or small group workshop. Designed with comfort and privacy in mind, you will feel at home around the full-sized oak boardroom table. The seating capacity with executive style swivel chairs is limited to 10 persons. When making reservations, you may wish to consider some of the audio-visual and food services that are also available.



Lobby, Mezzanine & Dining

Main & North Lobbies

Both lobby areas are located in the central part of the Conference Center and are easily accessible from all conference rooms. The spiral staircase, high vaulted hardwood ceilings and the attractive use of art make the lobbies an ideal location for many functions. Use our lobby to showcase your company's products while enjoying a continental coffee service. Perfect for your next sales or training meeting... or even your next company Christmas party. Advanced reservations are necessary for use of the lobbies.

Mezzanine

Up the spiral staircase and overlooking the main lobby is the mezzanine area. Traditionally this area is set for small group breakouts of 6 to 8 people each. The mezzanine can also serve as a product display or reception area upon request. Advanced reservation is needed for use of this area.

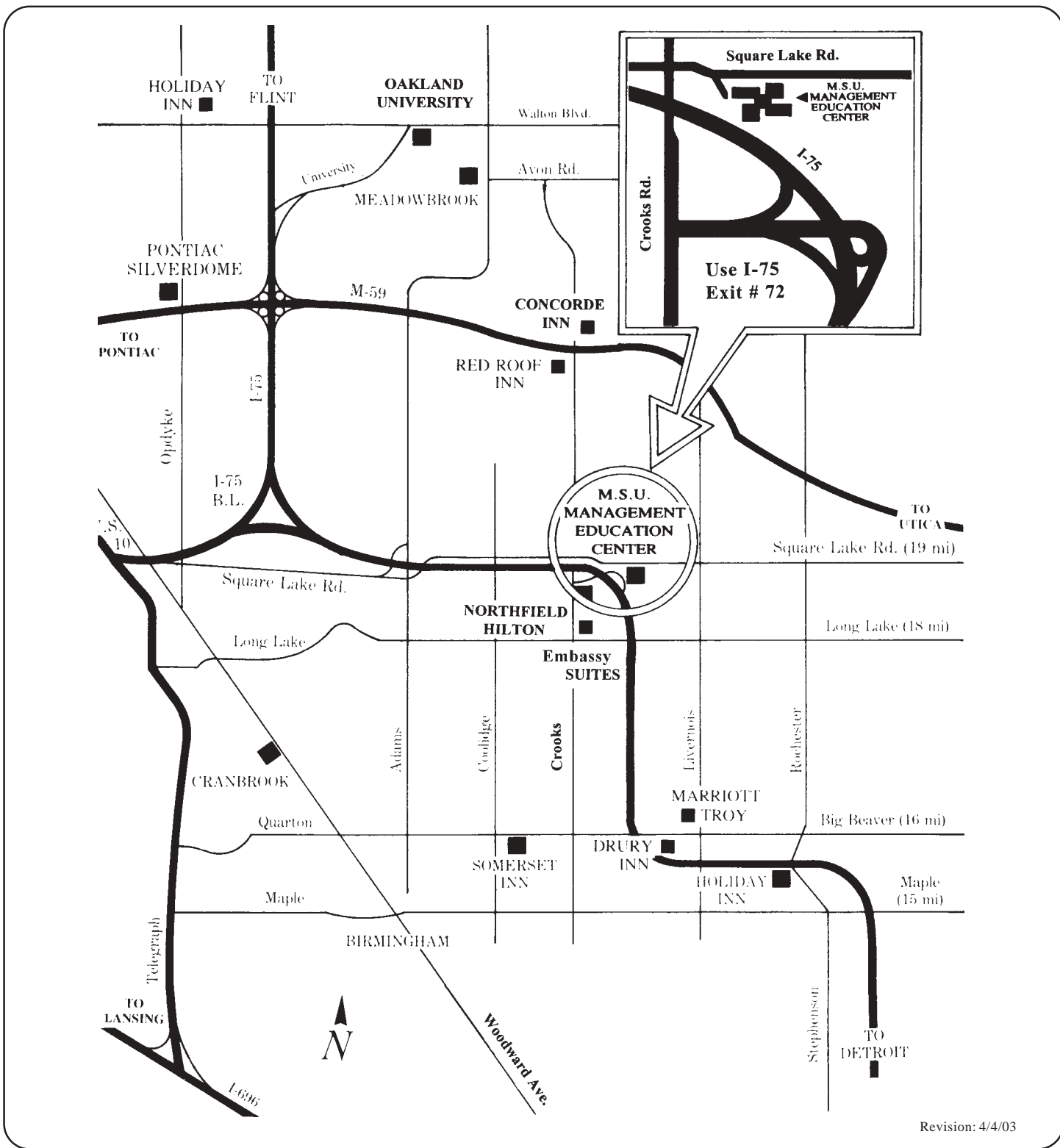
Dining Room

The combination of our uniformed waitstaff, white linens, table skirting and matching placesettings will add that extra touch to your dining experience. The dining room can serve as one large room for a maximum seating capacity of 320 or can be subdivided into three separate areas. When divided, the seating capacity is as listed below. Our tables are typically set for 8 people each.

Dining Room A	12 round tables of 8 each	Total of 96 people
Dining Room B	16 round tables of 8 each	Total of 128 people
Dining Room C	12 round tables of 8 each	Total of 96 people

If your group is planning to have a guest speaker during lunch or dinner you must arrange for private dining in advance of your function.

Location Map



Audio Visual Equipment, Supplies & Services

The Management Education Center is a unique meeting place that has been designed, equipped and staffed to provide a professional approach to helping you maximize the impact of your presentation. If you find your needs go beyond what we have listed, or if you need advice or assistance with your presentation, we urge you to call.

Audio Visual Equipment

We are continually upgrading and adding equipment to keep pace with new technology. The following is a partial list of equipment that we offer. Rental charges will apply on most equipment.

- ♦Large Screen Computer & Video Projection Systems
- ♦Laptop Personal Computers, Zip Drives & Printers
- ♦Computer Interfaces, Switchers & Cables
- ♦Front & Rear Projection Screens
- ♦3D Visual Document Camera
- ♦1/2" VHS Video Recorder / Players
- ♦3/4" U-Matic Video Recorder / Players
- ♦Camcorders & Tripods
- ♦25" & 27" Color Monitors
- ♦16mm Movie Projectors
- ♦35mm Slide Projectors & Wireless Controls
- ♦Overhead Projectors
- ♦Opaque Projector
- ♦CD Audio Players
- ♦Cassette Audio Recorder / Players
- ♦Wired & Wireless Microphone Systems
- ♦Laser & Light Pointers
- ♦Flipchart Pads & Stands
- ♦Easel Stands
- ♦Whiteboards & Chalkboards
- ♦Telephones & Speakerphones
- ♦Fixed & Portable Podiums
- ♦Integrated & Portable Sound Systems
- ♦A/V Projection Carts With Skirts
- ♦Risers

Supplies And Services

In addition to the audio visual equipment, you may find some of the following supplies or services a must for your meeting. Supplies and services are provided upon request for an additional fee.

- ♦Pencils, Pens & Markers
- ♦Note Pads & Folders
- ♦Masking Tape & Push Pins
- ♦Nametags & Tentcards
- ♦Video & Audio Tapes
- ♦Batteries
- ♦Acetate Rolls & Markers
- ♦Chart Pads & Markers
- ♦Computer Disks
- ♦High Speed Videoconferencing Services
- ♦Phone & Internet Services In All Rooms
- ♦Satellite Downlink Service To One Or Multiple Rooms Simultaneously
- ♦Copy & Transparency Services
- ♦Fax Services
- ♦Projectionist Services
- ♦Secretarial Services

Contract Information & Policies

Food And Beverage

City and state health and liquor laws require that the Management Education Center not allow any food or beverage to be brought into, or taken from, the facility by our guests. The Center will purchase any special items requested from a licensed purveyor. Food and beverage must be consumed on premises, and are subject to 18% gratuity and 6% Michigan sales tax.

When ordering food & beverage services, we must have your menu selections and estimated quantities 10 full business days prior to your function.

A final guaranteed guest count is required 3 full business days prior to your function. You will be charged for the guaranteed number or the actual number of guests served, whichever is greater.

Event Scheduling

When making reservations, please remember to consider the amount of time needed in advance of your meeting for setup and rehearsals. Daytime reservations normally extend through 5:00 p.m. only; whereas, evening reservations typically begin at 6:00 p.m. and extend through 10:00 p.m. Please contact our office if any extension is needed.

Pricing

All room prices indicated on your event confirmation are guaranteed and will not be increased. Other price quotes are subject to change to meet increased operating costs. Patron agrees to pay such increased prices and to accept reasonable substitutions.

Smoking

The Management Education Center is a non-smoking facility. Your cooperation is appreciated.

Messages

Except for emergency calls, all messages received during your meeting will be posted on the message board under the marquee at each conference room.

Cancellations

All cancellations are subject to a cancellation charge. Cancelled reservations will be billed for the full room rate unless the Center is able to re-book the space with another customer.

Deposits And Invoicing

A room deposit must be paid in advance of your scheduled meeting. The deposit will be deducted from the total bill prior to final invoicing.

Invoices will be sent to the event organizer. If your organization is tax exempt, or you will be using a purchase order, please forward the necessary paperwork to our office prior to the function date.

Liabilities

The event organizer will be held liable for any and all damages to the facilities by their guests or independent contractors. The Management Education Center will not assume liability for any personal property, merchandise, or equipment left on the premises.

Materials

The Center will accept prepaid moderate-sized shipments within 72 hours of a scheduled function. Large shipments (e.g. crated goods) must be handled through a local cartage firm to be delivered on the function date when a function representative will be on hand to receive the shipment. Please mark all shipments with your name, your company or group name and the date of the function.

Hearing Impaired

Please contact the office if hearing assistance is needed. Our office can provide an amplified personal listening device for our larger conference rooms. In addition, our Telecommunications Device for the Deaf (TDD) will assist those in making telephone calls.

Equipment Rentals

All equipment rentals are subject to 6% Michigan use tax.

Rental Prices

CONFERENCE ROOMS

Listed below are the daily conference room rental rates, which normally extend through 5pm only. Typical half day / evening rentals run from (8 am to 12 pm), (1 pm to 5 pm) or (6 pm to 10 pm). All formal setup and rehearsal days must be reserved in advance, and may be subject to a rental charge. Special rates apply for weddings, events held on Sunday, or for functions using the dining room only. Please inquire with our conference staff.

	<u>Full Day</u>	<u>Half Day / Evenings</u>		<u>Full Day</u>	<u>Half Day / Evenings</u>
Auditorium	\$1,465.00	\$895.00	Classroom 105	\$465.00	\$265.00
Amphitheater (101 or 102)	795.00	595.00	Classroom 106	585.00	345.00
Classroom 103	585.00	345.00	Executive Boardroom 107	225.00	155.00
Classroom 104	585.00	345.00	Mezzanine	265.00	185.00

AUDIO VISUAL EQUIPMENT

Audio Visual equipment is available for use at the daily rates listed below. Additional equipment not listed is also available; please contact our office for a quotation. All rental fees include complete setup, testing prior to your arrival, and technical support should you need it on the day of your function.

Video / Computer Projector	\$195.00	Conference Phone	\$48.00 + Phone Line
Laptop Computer	37.00+	Wireless Microphone System	79.00
35mm Slide Projector	45.00	Dry-Erase Whiteboard	N/C
Transparency Overhead Projector	30.00	Flipchart Pad, Stand and Markers	28.00
Audio CD Player	37.00	Easels	9.00
Audio Cassette Recorder	37.00	Television Monitor	60.00
DVD Recorder / Player	70.00	Satellite Downlink	210.00+
VHS Video Recorder / Player	70.00	Satellite Uplink	Call for quote
A/V Cart, Screen & Power Cord	16.00	Video Conferencing	Call for quote
Document Camera	55.00	Webcasting / Webinar	Call for quote

* All equipment rentals are subject to 6% Michigan use tax.

CONFERENCE SUPPLIES & SERVICES

Conference Supplies and Services can also be arranged by contacting our office. Additional items not listed are available upon request.

T-120 1/2" VHS Video Tapes	\$9.00 ea.	A.V. Technician	\$38.00 hr.
90 min. Audio Cassette Tapes	5.50 ea.	Secretarial Service	30.00 hr.
DVD Disks	3.00 ea.	Copy Service12 ea.
Sharpened Pencils15 ea.	Transparency Service55 ea.
Ball Point Pens30 ea.	Outgoing Fax Service	1.00 ea.
Masking Tape (1" rolls)	2.50 ea.	Telephone Line Connection	25.00
Nametags (stick on)10 ea.	Wireless Internet Network Connection	N/C
Tentcards30 ea.	Wired Internet Network Connection	N/C

* All conference supply purchases are subject to 6% Michigan sales tax.

Breakfasts

Continental

Freshly brewed regular and decaffeinated coffee plus an assortment of tea, spiced cider, cocoa mix and chilled fruit juices. Also a variety of pastries which may include bagels, muffins, danish, croissants, coffee cakes or scones.

Continental Deluxe

Start with our Continental breakfast and add an elaborate platter of fresh cut fruit and homemade coffee cakes.

Continental Supreme

Everything included in the Continental Deluxe plus fruit & nut breads and individual yogurts with a variety of toppings.

Mini Hot

Help yourself to our homemade crustless quiche, baked buttermilk french toast and sausage links. Also includes a fresh cut fruit platter, pastry, coffee and an assortment of tea, spiced cider, cocoa mix and chilled fruit juices. Minimum order is 15 people.

French Toast Breakfast

A thick cut bread, dipped in a rich egg mixture and grilled. Served with one meat: (ham, bacon or sausage), a fresh cut fruit platter, coffee and an assortment of tea, spiced cider, cocoa mix and chilled fruit juices.

Executive Breakfast

Your choice of cheddar cheese or Western-style scrambled eggs and one meat: (ham, bacon or sausage), potatoes, a fresh cut fruit platter, pastry, coffee and an assortment of tea, spiced cider, cocoa mix and chilled fruit juices.

Breakfast Buffet

Your choice of two scrambled egg styles: (plain, cheese, Western or tomato basil with feta), two meats: (ham, bacon or sausage), potatoes, pastry, fresh cut fruit platter, coffee and an assortment of tea, spiced cider, cocoa mix and chilled fruit juices. Minimum order is 25 people.

Breaks & Snacks

Hot Beverage Service

Freshly brewed regular and decaffeinated coffee plus an assortment of tea, spiced cider and cocoa mix.

Hot Beverage with Pastries

Our Hot Beverage Service with a variety of pastries which may include bagels, muffins, danish, croissants, coffee cakes or scones.

Hot Beverage with Juice

Our Hot Beverage Service with a variety of chilled fruit juices.

Cold Beverage Break

The addition of canned soft drinks, bottled water and an assortment of chilled fruit juices is sure to satisfy all.

Vegetarian

Your choice of either a fruit or vegetable platter served with cheese and crackers and a variety of chilled fruit juice and soft drink beverages.

Daily Delight

Freshly brewed regular and decaffeinated coffee plus an assortment of tea, spiced cider, cocoa mix and soft drinks. Also includes chocolate dipped strawberries, sliced apples and cinnamon pastry twists.

Matinée

Iced tea, lemonade, soft drinks, individual bags of potato chips, pretzels and popcorn.

Cookies and Cream

Freshly brewed regular and decaffeinated coffee, soft drinks, and a variety of cookies and ice cream novelties.

Sweet Tooth

Freshly brewed regular and decaffeinated coffee plus an assortment of tea, spiced cider, cocoa mix, soft drinks, cookies and brownies.

Things To Consider

- ♦Fruit Juice
- ♦Hot Tea
- ♦Iced Tea
- ♦Lemonade
- ♦Punch
- ♦Bagels with Cream Cheese
- ♦Croissants with Jam
- ♦Danish
- ♦Donuts
- ♦Muffins
- ♦Granola Bars
- ♦Whole Fruit Bowl
- ♦Yogurt
- ♦Cheese and Cracker Platter
- ♦Fruit Platter
- ♦Vegetable Platter
- ♦Chips, Dips and Nuts
- ♦Mixed Fancy Nuts
- ♦Potato Chips
- ♦Pretzels
- ♦Popcorn
- ♦Brownies
- ♦Cookies
- ♦Ice Cream Bars or Sandwiches
- ♦Ice Cream Sundae Buffet

Appetizers & Soups

Fresh Fruit Cup

A selection of fresh seasonal fruits with a garnish. Served in a champagne glass.

Shrimp Cocktail

Five shrimp served atop a bed of lettuce with a spicy cocktail sauce and a lemon wedge.

Shrimp Prosciutto

Four shrimp wrapped with prosciutto and then grilled. Served with a cherry sauce.

Seafood Martini

Iced shellfish splashed with a Tanqueray vinaigrette and topped with lively tomato-olive relish.

Pasta Sampler

Sun-dried tomato & smoked cheese ravioli and a tri-color tortellini, served with Alfredo sauce and topped with Moigie sauce.

Assorted Bruschetta

A trio of flavors, including tomato garlic basil, artichoke and pesto, and sun-dried tomato.

Clam Chowder

Your choice of New England or Manhattan clam chowder. Minimum order is 10 people.

Seafood Bisque

A rich, creamy soup enhanced with shellfish, flavored with sherry and brandy. Minimum order is 10 people.

Soup du Jour

Select from a variety of soups as listed below. Each is homemade by our chef. Minimum order is 10 people.

French Onion Soup

Made fresh from scratch, served with croutons and topped with melted provolone and Parmesan cheeses. Minimum order is 10 people.

Chili

A hearty and flavorful classic. Minimum order is 10 people.

Hot Soups

- ♦Beef Barley
- ♦Beef Vegetable
- ♦Broccoli
- ♦Cheese
- ♦Chicken Diane
- ♦Chicken Noodle
- ♦Chicken Vegetable
- ♦Chunky, Spicy Tomato
- ♦Corn Chowder
- ♦Minestrone
- ♦Mulligatawny
- ♦Mushroom
- ♦Potato Chowder
- ♦Potato Leek
- ♦Rice Florentine
- ♦Split Pea
- ♦Vegetable

Chilled Soups

- ♦Cucumber Avocado
- ♦Cucumber Mint
- ♦Gazpacho
- ♦Melon
- ♦Vichyssoise

Light Luncheons

Julienne Salad

Fresh greens with julienne ham, turkey and cheeses with your choice of dressings.

Traverse City Salad

A blend of romaine and baby mixed greens topped with dried cherries, pine nuts, red onion, blue cheese and served with raspberry vinaigrette. Add a grilled chicken breast for an additional charge.

Grilled Chicken Salad

Mixed greens, spinach, pea pods, mushrooms and onion served with a grilled boneless breast of chicken and a honey mustard tarragon dressing.

Caesar Salad

Traditional Caesar salad topped with grilled chicken or shrimp as an option.

Cobb Salad

Served with chicken, bacon, egg, black olives, tomato, cheddar cheese and guacamole.

Waldorf Salad

Mixed greens, apples, blue cheese, celery, candied walnuts and red grapes served with a balsamic honey mustard dressing.

Fresh Fruit Platter

A bountiful array of fresh cut seasonal fruits garnished with low fat cottage cheese.

Chicken Salad Platter

Fresh seasonal fruit plate with a generous scoop of chicken salad.

Tuna Salad Platter

Fresh seasonal fruit plate with a generous scoop of tuna salad.

Chicken Salad Croissant

Chef's recipe served on a fresh croissant with fruit and vegetable garnish.

Turkey Croissant

The finest deli turkey and Swiss cheese stacked high on a croissant served with a fruit and vegetable garnish.

Chicken Ranch Wrap

Grilled chicken breast and Swiss cheese wrapped with lettuce, tomato and ranch dressing in lawash bread. Served with chips, pickle and fruit.

Turkey Club Wrap

Turkey, bacon, Swiss cheese, lettuce, tomato and mayonnaise wrapped in lawash bread. Served with chips, pickle and a side salad.

Country Stew En Croûte

Beef or chicken country-style stew. Served in a crock and topped with a baked pastry dough.

Beef Tenderloin Sandwich

Grilled and sliced tenderloin on a toasted ciabatta roll, topped with tomato, red onion, horseradish aioli and pepperjack cheese. Served open-faced with tri-color tortilla chips and a pickle. Minimum order is 20 people.

Grilled Chicken Sandwich and Soup

Marinated and grilled chicken breast served on an onion roll with a cup of soup.

Deli Sandwich

A stacked deli sandwich on a kaiser roll, prepared by our chef and served with chips, pickle spear and a side salad. Select one sandwich type from the following: (chicken salad, tuna salad, turkey, ham, roast beef, or corned beef). Can be served with a cup of soup for an additional charge.

Luncheons

Chicken Brie En Croûte

Boneless breast of chicken stuffed with Brie and garlic, wrapped in puff pastry and baked to perfection.

Cranberry Pecan Chicken

Chicken breast with cranberry pecan stuffing, served with caramelized vidalia sauce.

Florentine Chicken

Chicken breast stuffed with spinach, mozzarella and Parmesan, baked and served with supreme sauce.

Chicken Picatta

Seared breast of chicken with a light lemon caper Beurre Blanc sauce.

Mediterranean Chicken

Marinated chicken breast stuffed with artichoke hearts, black olives, mushrooms and feta cheese. Brushed with a Mediterranean dressing and baked to a golden brown.

Lemon Sage Chicken

Lemon marinated chicken breast encrusted with parmesan breading, baked and served with a sage butter sauce.

Tuscan Chicken

Chicken breast marinated with Italian herbs & spices then baked and served over pasta. Topped with a Tuscan balsamic sauce, shredded parmesan and fresh basil.

Chicken Pesto Penne

Boneless chicken breast with creamy pesto sauce, served over penne pasta.

All lunches include salad, vegetable, potato or rice, roll and butter, choice of beverage and chef's dessert.

Lasagna / Vegetarian Lasagna

Layered thick with tomato sauce, Italian sausage and three cheeses. Minimum order is 12 people.

Ravioli Medley

Spinach ravioli and sun-dried tomato/smoked cheese ravioli, served with fresh tomato basil garlic sauce.

Shrimp and Pasta

Fresh linguini, topped with roasted red pepper and garlic sauce, crowned with large grilled shrimp.

Tri-Color Tortellini

Tri-color cheese tortellini tossed in a tomato basil sauce topped with a mix of grilled peppers.

Broiled Filet Mignon *

Steer tenderloin cooked to perfection, served with herbed brandy sauce and a mushroom cap. Minimum order is 20 people.

Hunter's Tenderloin En Croûte *

Grilled and sliced beef tenderloin stuffed with mushroom duxelles, wrapped in puff pastry dough and baked. Finished with a mushroom sauce. Minimum order is 20 people.

Braised Pork Chop

Center cut loin chop prepared with brown sugar wine sauce and apples.

Salmon Beurre Blanc

Broiled Atlantic salmon fillet served with a dill Beurre Blanc sauce.

Broiled Whitefish

Seasoned whitefish broiled to perfection and served with a dill butter sauce.

Brochette Duet *

Skewers of meat and fresh vegetables, broiled and served atop a bed of rice pilaf. Select two: (beef tenderloin, grilled chicken or shrimp).

Burrito Combo

One beef and one chicken burrito served with roasted corn salad and Spanish-style rice.

Stir Fry

Your choice of one: (marinated chicken, pork or beef strips) served with fresh stir fried vegetables over a bed of rice.

Chicken and Shrimp Mixed Grill

Italian marinated chicken breast topped with diced tomato and Romano cheese. Accompanied with a brochette of three large teriyaki shrimp.

Sirloin and Shrimp Mixed Grill *

Tender broiled sirloin steak, served with a mixed peppercorn sauce and three large garlic baked shrimp. Minimum order is 20 people.

Filet and Chicken Mixed Grill *

Beef tenderloin filet served medium-rare paired with a honey pecan chicken breast. Minimum order is 20 people.

* Item contains, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have a medical condition.

Revision: 3/23/10

Dinners

Chicken Brie En Croûte

Boneless breast of chicken stuffed with Brie and garlic, wrapped in puff pastry and baked to perfection.

Cranberry Pecan Chicken

Chicken breast with cranberry pecan stuffing, served with caramelized vidalia sauce.

Florentine Chicken

Chicken breast stuffed with spinach, mozzarella and Parmesan, baked and served with supreme sauce.

Mediterranean Chicken

Marinated chicken breast stuffed with artichoke hearts, black olives, mushrooms and feta cheese. Brushed with a Mediterranean dressing and baked to a golden brown.

Lemon Sage Chicken

Lemon marinated chicken breast encrusted with parmesan breading, baked and served with a sage butter sauce.

Tuscan Chicken

Chicken breast marinated with Italian herbs & spices then baked and served over pasta. Topped with a Tuscan balsamic sauce, shredded parmesan and fresh basil.

Chicken Pesto Penne

Boneless chicken breast with creamy pesto sauce, served over penne pasta.

Ravioli Trio

Three types of ravioli: portabella mushroom, artichoke heart with spinach and sun-dried tomato with smoked cheese. All topped with a flavorful fresh marinara sauce.

Shrimp and Lobster Fettucine

Lemon pepper pasta, tossed with lobster sauce and topped with large grilled shrimp.

Lasagna / Vegetarian Lasagna

Layered thick with tomato sauce, Italian sausage and three cheeses. Minimum order is 9 people.

Tri-Color Tortellini

Tri-color cheese tortellini tossed in a tomato basil sauce topped with a mix of grilled peppers.

Brochette Duet

Skewers of meat and fresh vegetables, broiled and served atop a bed of rice pilaf. Select two: (beef tenderloin, grilled chicken or shrimp).

Broiled Filet Mignon *

Steer tenderloin cooked to perfection, served with herbed brandy sauce and a mushroom cap. Minimum order is 20 people.

Roasted Striploin and Grilled Shrimp *

Sliced roasted striploin accompanied by three grilled shrimp wrapped with prosciutto and served with cherry sauce. Minimum order is 20 people.

Roast Prime Rib of Beef *

Slow roasted prime rib, served with au jus and horseradish sauce. Minimum order is 20 people.

Tournedos of Beef *

Two steer tenderloin filets broiled and served with Düsseldorf mustard and herbed brandy sauces. Minimum order is 20 people.

New York Strip Steak *

Aged strip prepared medium-rare. Minimum order is 20 people.

Pork Tenderloin

Whole pork tenderloin seasoned with our special dry rub, then roasted and sliced. Served with a cherry sauce.

Turkey Dinner

Fresh roasted turkey breast sliced and served with mashed potatoes, apple pecan stuffing, gravy, cranberry relish and a vegetable.

Salmon Florentine

Atlantic salmon fillet topped with a spinach florentine, baked and served with a Bechamel Sauce.

Teriyaki Swordfish

Swordfish steak marinated in teriyaki ginger sauce and garnished with scallion slices and toasted almonds.

Broiled Whitefish

Seasoned whitefish broiled to perfection and served with a dill butter sauce.

Mixed Grill Trio *

Tenderloin filet seasoned with cracked pepper and dijon mustard. Accompanied by a marinated and baked chicken breast topped with diced tomato, cheese and a brochette of three large teriyaki shrimp. Minimum order is 20 people.

Filet Chasseur and Maple Chicken *

Seasoned beef filet grilled and served medium-rare with mushroom and shallot sauce. Accompanied by a marinated chicken breast roasted with maple dijon glaze. Minimum order is 20 people.

All dinners include salad, vegetable, potato or rice, roll and butter, choice of beverage and chef's dessert.

* Item contains, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have a medical condition.

Revision: 3/23/10

Buffets

Breakfast Buffet

Your choice of two scrambled egg styles: (plain, cheese, Western or tomato basil with feta), two meats: (ham, bacon or sausage), potatoes, pastry, fresh cut fruit platter, coffee and an assortment of tea, spiced cider, cocoa mix and chilled fruit juices. Minimum order is 25 people.

Lunch Buffet

Select two entrees, three vegetable/sides and three salads from the choices listed below. The lunch buffet also includes fresh rolls, dessert and choice of beverage. Minimum order is 25 people.

Dinner Buffet

Offer your guests an entree carved under infrared lights and served by our chef. Select two of the following carved items: (roasted prime rib of beef, whole baked ham or whole baked turkey breast) or substitute from any of the entrees listed below. Also includes your choice of three vegetable/sides and three salads listed below. Served with fresh rolls, dessert and choice of beverage. Minimum order is 25 people.

Deli Lunch Buffet

Make your own sandwich from a selection of three: (turkey, ham, roast beef, corned beef, chicken salad or tuna salad). Served with Swiss, cheddar and provolone cheeses, croissants, Kaiser rolls, sourdough and other specialty breads, assorted condiments, relishes, pickles and chips. Also includes three salads from the choices listed below. Minimum order is 25 people. Can be served with a cup of soup for an additional charge.

Mexican Buffet

Includes chicken burritos, beef fajitas, taco salad bar, tortilla chips, rice with red and black beans, roasted fresh vegetables, sour cream, salsa, guacamole and dessert. Minimum order is 25 people.

Italian Buffet

Includes lasagna, Tuscan chicken, choice of one pasta: (rottini, linguine, penne, shells or bowtie) and one sauce: (Alfredo, pesto, mushroom or Sicilian-style), tomato and fresh mozzarella salad, tossed salad, antipasto platter, Italian green beans, garlic bread sticks and dessert. Minimum order is 25 people.

Entrees

- ♦Barbecued Chicken
- ♦Fried Chicken
- ♦Herb Roasted Chicken
- ♦Tuscan Chicken
- ♦Chicken Pesto Penne
- ♦Lasagna
- ♦Vegetarian Lasagna
- ♦Beef Tenderloin Stroganoff
- ♦Roast Beef *
- ♦Thai Beef Tips
- ♦Barbecued Pork Ribs
- ♦Honey Dijon Ham
- ♦Roast Pork Loin
- ♦Herbed Salmon

Vegetables / Sides

- ♦Fresh Green Beans
- ♦Glazed Baby Carrots
- ♦Roasted Corn
- ♦Steamed Broccoli
- ♦Vegetable Medley

- ♦Confetti Rice
- ♦Garlic Mashed Potatoes
- ♦Italian Orzo
- ♦Mashed Potato and Cheese Strata
- ♦Penne Pasta with Marinara
- ♦Roasted Redskin Potatoes

Salads

- ♦Antipasto Platter
- ♦Caesar Salad
- ♦Cobb Salad
- ♦Cole Slaw
- ♦Fresh Vegetable Platter
- ♦Fruit Bowl
- ♦Pasta Roma
- ♦Potato Salad
- ♦Seafood Pasta Salad
- ♦Tomatoes, Cucumbers and Feta Cheese
- ♦Tortellini Pesto with Vegetables
- ♦Tossed Salad Greens and Dressings
- ♦Waldorf Salad

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Hors d'Oeuvres

Cold Hors d'Oeuvres

Iced Shrimp Bowl

Served on ice with snappy cocktail sauce and lemon wedges.

Assorted Canapes

A variety of bite-sized finger foods attractively prepared and displayed using an assortment of meats, vegetables, cheeses, fruits, breads and seafood.

Vegetable Platter

Assorted fresh vegetable crudites and dip.

Fruit Platter

An assortment of freshly cut seasonal fruits artfully displayed.

Chips and Salsa

Tortilla chips served with fresh pico de gallo, guacamole and bean dip.

Cheese and Crackers

An assortment of imported and domestic cheeses served with crackers and a fruit garnish.

Peppered Smoked Salmon Platter

Whole fillet of pepper-smoked salmon served with chive garlic cream cheese and crackers.

Hot Hors d' Oeuvres

Executive Light

Select two items from any listed below. Provides three pieces of each item. Six pieces per person. Minimum order is 15 people.

- ♦Chicken Cornucopia Quesadilla
A cone-shaped mini flour tortilla filled with smoked chicken and cheese.
- ♦Chicken Pineapple Brochette
Bite-sized pieces of chicken and pineapple cooked in a teriyaki sauce.
- ♦Chicken Strips
Tender chicken strips with a light breading, fried golden brown and served with ranch dressing.
- ♦BBQ Meatballs
Meatballs prepared with our chef's secret barbecue sauce.
- ♦Swedish Meatballs
Meatballs prepared with a sour cream brown sauce.
- ♦Beef Hibachi
Mini beef brochette with vegetables, marinated and served on a skewer.
- ♦Mini Quiche
An assortment of individual mini quiche.

Executive Standard

Select three items from any listed below. Provides three pieces of each item. Nine pieces per person. Minimum order is 15 people.

- ♦Mini Beef Burritos
Mini beef burritos stuffed with beans and cheese, served with salsa.
- ♦Stuffed Mushroom Caps
A variety of silver dollar sized mushroom caps filled with crab, Italian sausage or spinach and cheese.
- ♦Mini Egg Rolls
Mini egg rolls served with a sweet and sour sauce for dipping. Select shrimp or vegetarian style.
- ♦Spanikopita
Spinach and feta cheese in a flaky phyllo triangle.
- ♦Assorted Brie En Croute Platter
An assortment of baked French Brie wrapped with a delicate pastry and served with crackers. When selecting this item, the minimum order is 25 people.
- ♦Mini Brie Phyllo Cups
French Brie in a phyllo cup with roasted walnuts, apple and maple-bourbon sauce.

Reception Specialties

For your next event consider offering our strolling buffet stations and elaborate hors d'oeuvre displays. They provide an elegant alternative promoting mix and mingle among your guests.

Carving Stations

Roasted Breast of Turkey

A roasted savory turkey breast carved by our chef and served with petite rolls and a variety of toppings including raspberry mustard, tarragon mayonnaise and a dried fruit chutney.

Honey Glazed Ham

Slow roasted spiral sliced ham with a sweet honey Bourbon glaze. Served by our chef with petite rolls and condiments.

Tenderloin of Beef *

Herb marinated beef tenderloin cooked to perfection and carved by our chef. Served with aioli sauce, apple-horseradish sauce and petite rolls.

Carving Station Combo

Choice of any two carved items.

Specialty Stations

Pasta Italiano

Choice of two pastas (Bowtie, tri-color tortellini, assorted ravioli & fettucine) and two sauces (alfredo, pesto cream or marinara with or without meat).

Seafood Bar

Elaborate display of poached shrimp, dusted shrimp crabcakes and oysters rockefeller.

Poached Atlantic Salmon

A beautiful display of a whole north Atlantic salmon accompanied by capers, Bermuda onion, egg and crackers.

Premium Potato Bar

A trio of purple Peruvian, sweet potato and yukon gold mashed potatoes served by our chef in a martini glass with a variety of toppings including: scallions, cheddar, bacon, herb butter and chives.

Salad Bar

A medley of salad ingredients to create your choice of Caesar, Normandy or Traverse City salads.

Imported Cheese, Fruit & Vegetable Table

A beautiful display of international cheeses, fresh fruit and vegetables served with crackers and bread.

Dessert & Coffee Stations

Deluxe Dessert Table

An extravaganza of whole tortes, cheesecakes, flans, specialty pies and homemade mousse plus fresh fruit, berries and assorted cookies.

VIP Coffee Service

A variety of flavored coffees and teas plus chocolate shavings, cinnamon, sugar cubes and whipped cream.

Combinations

Three Station

Carving Station Combo
Pasta Italiano or Premium Potato Bar
Imported Cheese, Fruit & Vegetable Table

Four Station

Start with the Three Station
combination and add a Salad Bar
or Deluxe Dessert Table

Five Station

Start with the Four Station
combination and add the Seafood
Bar

Minimum order of 50 people per selection.
\$45 chef fee for each attended station.

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Revision: 4/5/06

Wine & Cocktails

White Wines

- * Pinot Grigio, Montevina \$19.00
Dry, Rich & Fruity
San Joaquin, California
- * Chardonnay, Main Street 17.00
Medium-Dry, Full-Bodied
Santa Barbara, California
- Chardonnay, Estancia 23.00
Dry, Rich & Flavorful
Monterey California
- Chardonnay, Clos du Bois 31.00
Dry, Full-Bodied, Barrel Fermented
Alexander Valley California
- Chardonnay, Franciscan 35.00
Dry, Rich Tropical Fruit Flavors
Napa Valley California
- Sauvignon Blanc, Markham 22.00
Dry, Light & Crisp
Napa Valley California
- Pouilly-Fuisse, Joseph Drouhin 35.00
Dry, Rich & Elegant
Burgundy France
- Johannisberg Riesling, Good Harbor 17.00
Semi-Dry, Light & Fruity
Michigan

Red Wines

- * Cabernet Sauvignon, Concannon \$17.00
Dry, Full-Bodied & Complex
Livermore Valley, California
- Cabernet Sauvignon, Louis Martini 23.00
Dry, Rich & Flavorful
California
- Cabernet Sauvignon, Simi 42.50
Dry, Rich & Full-Bodied
Sonoma California
- * Merlot, Casa Lapostolle 18.00
Dry, Medium-Bodied Soft & Smooth
Rapel Valley, Chile
- Merlot, Glass Mountain 21.00
Dry, Medium-Bodied Soft & Smooth
California
- Merlot, Rutherford Hill 42.00
Dry, Rich & Smooth
Napa Valley California
- Chianti Classico, Rocca delle Macie 20.00
Dry, Fruity & Well-Balanced
Italy
- Pinot Noir, Estancia 26.00
Dry, Medium-Bodied & Elegant
Monterey California

Blush Wines

- White Zinfandel, Montevina \$17.00
Medium-Dry, Soft & Fruity
California

Champagne & Sparkling Wines

- Brut Cordon Negro, Freixenet \$19.00
Dry, Full-Bodied, In Black Frosted Bottles
Spain
- Brut, Chandon 33.50
Dry, Full-Bodied & Flavorful
Napa Valley California
- Spumante, Marwood 17.00
Semi-Dry, Light & Fruity
Italy

Non-Alcoholic

- Brut, Sutter Home \$15.00
De-Alcoholized Sparkling Wine
Dry & Fruity
California
- Chardonnay, Sutter Home 15.00
De-Alcoholized White Wine
Soft & Fruity
California
- White Zinfandel, Sutter Home 15.00
De-Alcoholized Blush Wine
Semi-Dry, Light & Fruity
California

Company Sponsored (Open) Bar

- Namebrand Liquors \$4.75
- Beer 3.75
- Wine *..... 4.25

Cash Bar

- Namebrand Liquors \$5.00
- Beer 4.00
- Wine *..... 4.00

Service Fees

- First hour for each bartender \$50.00
- Each additional hour per bartender 25.00
- Each bar waitstaff per hour 15.00

* Denotes Management Education Center house selections.

For quality service, the MEC plans for one bartender and one bar waitstaff for every 50 guests.

Food Prices

Breakfasts

Continental	\$6.50
Continental Deluxe	7.65
Continental Supreme	8.65
Executive Breakfast	8.95
Mini Hot	8.95
French Toast Breakfast	6.85
Breakfast Buffet	11.65

Breaks & Snacks

Hot Beverage Service	\$2.95
Hot Beverage Service & Pastries	4.65
Hot Beverage Service & Juice	4.65
Cold Beverage Break	2.95
Vegetarian	5.25
Daily Delight	5.25
Matinée	4.35
Cookies & Cream	5.25
Sweet Tooth	5.25
Fruit Juice	1.95
Hot Tea	1.75
Iced Tea	2.95
Lemonade	2.95
Punch	2.95
Bagels with Cream Cheese	1.95
Croissants with Jam	1.95
Danish	1.95
Donuts	1.95
Muffins	1.95
Granola Bars	1.50
Whole Fruit Bowl	2.25
Yogurt	1.85
Cheese & Crackers	3.55
Fruit Platter	2.95
Vegetable Platter	3.25
Chips, Dips & Nuts	2.45
Mixed Fancy Nuts	9.65/bowl
Chips and / or Pretzels	1.50
Popcorn	1.50
Brownies	2.55
Cookies	2.55
Ice Cream Bars or Sandwiches	2.65
Ice Cream Sundae Buffet	4.35

Appetizers & Soups

Fresh Fruit Cup	\$2.50
Shrimp Cocktail	6.35
Shrimp Proscuitto	6.75
Seafood Martini	6.85
Pasta Sampler	4.65
Assorted Bruschetta	3.15
Clam Chowder	3.10
Seafood Bisque	3.60
French Onion Soup	2.75
Chili	3.10
Soup du Jour	2.65

Light Luncheons

Julienne Salad	\$9.35
Traverse City Salad	7.95
With Chicken	9.75
Grilled Chicken Salad	9.85
Caesar Salad	7.95
With Chicken	9.75
With Shrimp	12.55
Cobb Salad	9.85
Waldorf Salad	8.95
Fresh Fruit Plate	9.35
Chicken Salad Platter	10.85
Tuna Salad Platter	10.85
Chicken Salad Croissant	9.85
Turkey Croissant	9.95
Chicken Ranch Wrap	9.95
Turkey Club Wrap	10.55
Country Stew En Croûte	10.45
Beef Tenderloin Sandwich	13.55
Grilled Chicken Sandwich & Soup ..	11.45
Deli Sandwich	9.25
With Soup	9.95

Luncheons

Chicken Brie En Croûte	\$14.35
Cranberry Pecan Chicken	12.95
Florentine Chicken	12.95
Chicken Picatta	12.95
Mediterranean Chicken	12.95
Lemon Sage Chicken	12.95
Tuscan Chicken	12.95
Chicken Pesto Penne	12.95
Lasagna	13.65
Vegetarian Lasagna	12.65
Ravioli Medley	11.95
Shrimp & Pasta	14.25
Tri-Color Tortellini	11.95
Broiled Filet Mignon	15.95
Hunter's Tenderloin En Croûte	14.85
Braised Pork Chop	12.95
Salmon Beurre Blanc	13.95
Broiled Whitefish	12.95
Brochette Duet	13.85
Burrito Combo	11.95
Stir Fry	11.95
Chicken & Shrimp Mixed Grill	14.95
Sirloin & Shrimp Mixed Grill	15.95
Filet & Chicken Mixed Grill	15.95

Buffets

Breakfast Buffet	\$11.65
Lunch Buffet	15.95
Dinner Buffet	21.95
Deli Lunch Buffet	12.55
With Soup	13.55
Mexican Buffet	
Lunch	14.25
Dinner	18.95
Italian Buffet	
Lunch	14.95
Dinner	19.45

Dinners

Chicken Brie En Croûte	\$16.75
Cranberry Pecan Chicken	15.65
Florentine Chicken	15.95
Mediterranean Chicken	15.65
Lemon Sage Chicken	15.95
Tuscan Chicken	15.65
Chicken Pesto Penne	15.65
Ravioli Trio	14.85
Shrimp & Lobster Fettucine	17.80
Lasagna	15.95
Vegetarian Lasagna	15.35
Tri-Color Tortellini	15.35
Brochette Duet	19.75
Broiled Filet Mignon	21.95
Roasted Striploin & Grilled Shrimp	22.75
Roast Prime Rib of Beef	20.95
Tournedoes of Beef	22.95
New York Strip Steak	21.95
Pork Tenderloin	15.95
Turkey Dinner	15.95
Salmon Florentine	20.95
Teriyaki Swordfish	19.75
Broiled Whitefish	15.95
Mixed Grill Trio	25.85
Filet Chasseur & Maple Chicken	20.95

Hors d'Oeuvres

Iced Shrimp Bowl	\$100.00/50 pcs
Assorted Canapes	85.00/50 pcs
Vegetable Platter	3.25
Fruit Platter	2.95
Chips & Salsa	2.75
Cheese & Crackers	3.55
Peppered Smoked Salmon Platter ..	105.00/ea.
Executive Light	9.95
Executive Standard	12.95
Executive Deluxe	15.95

Reception Specialties

Roasted Breast of Turkey	\$8.25
Tenderloin of Beef	12.55
Honey Glazed Ham	8.25
Carving Station Combo	11.25
Pasta Italiano	7.25
Premium Potato Bar	7.25
Seafood Bar	12.55
Salad Bar	6.45
Poached Atlantic Salmon	125.00/ea.
Imported Cheese, Fruit & Veg. Table ..	7.65
Deluxe Dessert Table	7.95
VIP Coffee Service	3.95
Three Station Combination	21.65
Four Station Combination	27.95
Five Station Combination	36.95

All prices quoted are per person unless otherwise noted and are subject to 18%