Vegetable Bites

CARROT
Fermenting Honey. Everything Seasoning. Dry Flowers

POTATO FONDANT
Olive Oil. Fresh Herbs. Chicken Stock. Butter. Crispy Potato

OLIVE TAPENADE
Black Olive. Onions. Garlic. Fresh Herbs. Olive Oil. Green Olive. Capers. Roasted Bell Pepper

MUSHROOM BLEND
Michigan Mushroom Blend, Roasted Garlic. Herb Coulis. Toasted Bread

BEAN SUCCOTASH
Garbanzo. Black Bean. Red Bean. White Bean. Sofrito. Olive Oil. Lemon. Cilantro Oil

LETTUCES WRAP
Roasted Vegetable. Lettuces. Vinaigrette. Spicy Chili Sauce

PESTO FLATBREAD
Flat Bread. Pesto. Mozzarella. Balsamic reduction. Caramelized Onion

MINI VEGETABLE QUICHE
Pastry. Vegetables. Coulis Sauce

TRUFFLE FRIES
Truffle Oil. Potato. Parmesan Cheese. Parsley

PAN DE HEIRLOOM TOMATO
Tomato. Basil Vinaigrette. Balsamic reduction

CHARCUTERIE CONE
Cheese. Spread. Pickle Vegetable. Fresh Fruits. Crostini

POACH BEET
Red & Golden Beets. Goat Cheese. Red Wine Reduction.

CUCUMBER CANAPÉ
Smoke Vegetable Mousse. Cucumber. Olive oil

COMPRESS WATERMELON
Watermelon. Honey Mint Vinaigrette. Toasted Sesame Seed. Scallion

ONION PIE TARTLET
Local Onion. Cheese. Puff Pastry

HEIRLOOM CAPRESE KABOB
Heirloom Tomato. Fresh Mozzarella. Balsamic. Fresh Basil. Basil Oil

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Seafood Bite

CURED SALMON
Cream Cheese. Cucumber. Roasted Bell Pepper & Dill cream

SHRIMP FLAUTA
Corn Tortilla. Shrimp Salad. Sour Cream. Cilantro Salad

SHRIMP CEVICHE OR FISH CEVICHE
Aji & Coconut Leche De Tigre. Maiz or Chulpi

SMOKED FISH SPREAD
Sourdough Bread. Pickle Vegetable

TUNA TATAKI (Spicy Option)
Rice Chicharron. Sweet Sauce. Chef Spices.

MINI CRAB CAKE
Roasted Red Pepper Remoulade Sauce

LOBSTER ROLL
Roasted garlic mayo. Scallion. Sweet Roll

SUSHI
Assortment Of Sushi
Shrimp. Tuna. Crab Meat. Vegetable.

CRAB or LOBSTER BISQUE SHOT
Sherry. Crème Fraiche

SHRIMP PAPAYA SALAD
Papaya Aioli. Roasted Garlic. Seasonal Vegetables

SCALLOP
Honey Dijon Avocado Pure. Pickle Onion. Edible Flower

OYSTER
Apple & Shallot Mignonettes Sauce. Honey Hot Sauce

CARIBBEAN SEAFOOD SALAD
Shrimp. Mussels. Clams. Vegetables. Crispy Plantain Cup. Mayo Ketchup

FISH OR SHRIMP TACO
Hand-Made Tortilla. Green Salsa. Cilantro & Onion

MINI SHRIMP OR FISH PO-BOY
Sweet roll. Roasted Bell Pepper Remoulade.

SEAFOOD EMPANADA
Caribbean Dough. Seafood Selection. Chimichurri Mayo

FISH TERIYAKI KABOB
Choice of Fish. Teriyaki. Sesame & Green Onions

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Meat Bites

DUCK BRUSCHETTA
Cherry Au Jus. Local Duck. Bacon & Onion Jam. Toasted Brioche

HAM & BURRATA
Burrata Spread. Country Ham. Pickling Vegetable

MINI REUBEN
Corn Beef. Pickling Cabbage. Provolone. Russian Dressing. Marble Rye

MEATBALL SLIDER
Three Meat Meatballs. Roasted tomato sauce. Slider Bread

LAMB GYRO
Lamb Loin. Feta. Tzatziki. Cucumber & Mint Salad

BEEF CARPACCIO
Arugula. Olive Oil. Parmesan. Caper & Red Onion Jam. Cured Egg Yolk

SHORT-RIB
Potato Chips. Beer Braised Short-Rib.

BBQ PORK NACHOS
Creamed Corn. Sweet Potato Strings. Corn Tortilla

MINI TURKEY CLUB
Smoked Turkey. Bacon. Swiss Cheese. Tomato Jam. Toasted White Bread

PROSCIUTTO & MELON
Seasonal Melon. Prosciutto. Mint Pistachio Pesto. Balsamic

POTATO CROQUETTE
Potato. Sofrito. Ground Beef. Pepper Coulis

SPRING ROLLS
Ground Pork. Ginger & Vegetables. Duck Sauce.

ALCAPURRIA
Banana. Plantain. Taro Roots. Ground Steak. Annatto Oil

CHICKEN LOLLIPOP
BBQ Au Jus. Dehydrate Edible Flowers

PORK KABOB
Pork. Guava Glaze. Crispy Chicharron.

CHICKEN TACO
Taco Shell. Cilantro Salad. Tomatillo

MEATBALL & POLENTA
Meatball. Age Cheddar Polenta. Tomato Sauce. Crispy Onions

YUCA FRITTER
Yuca. Banana. Plantain. Beef. Sofrito. Roasted Garlic & Cilantro Aioli

HAM CROQUETTE
Ham. Manchego. Fig Marmalade. Bechamel. Breadcrumb

CHICKEN PATE
Bacon & Onion Jam. Crostini. Balsamic Glace

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Sweets Bites

VANILLA CUPCAKE
Meringue. Buttercream
CHOCOLATE CUPCAKE.
Chocolate Crumb. Chocolate Cream
APPLE CUPCAKE
Apple Cider Buttercream
RED VELVET CUPCAKE
Cream Cheese Buttercream. Cocoa Dusting
STRAWBERRY CUPCAKE Buttercream. Strawberry Crunch Topping
MINI PARFAITS
SHORTCAKE Yellow Cake. Fresh Strawberries. Chantilly Cream
BANANA PUDDING
Banana Pastry Cream. Chantilly Cream
CHOCOLATE BROWNIE
Cream. Chantilly Cream. Chocolate Shavings
LEMON CHEESECAKE
Graham Cracker Crumb. Lemon Cheesecake Mousse. Raspberry
CARAMEL APPLE
Spiced Apple Compote. Salted Caramel Mascarpone Filling

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CHOCOLATE
Flourless Cake. Cherry Compote. Chantilly Cream
COOKIES
Chocolate Chip. Double Chocolate Sea Salt, etc.
CHOCOLATE TRUFFLES
Dark Chocolate Grand Marnier. Milk Chocolate Bourbon. Dark Chocolate Sea Salt Caramel
White Chocolate Coconut. Other Flavors available
TARTLETS
Key Lime Graham Cracker Tart Shell. Key Lime Custard. Lemon Meringue.
BERRIES
Michigan Wild Berries Vanilla Pastry Cream.
COCONUT Coconut Cream. Toasted Coconut
APPLE CRISP
Spices. Brown Butter Crumb. Toasted Crumb
PEACH CRISP
Spices. Brown Butter Crumb, Toasted Crumb
NON-BAKE CHEESECAKE
Choice of Plain. Chocolate. Seasonal Berries or Any Seasonal Ingredients
BROWNIES
Dark Chocolate Brownie.
SMORE'S Graham Cracker Crust. Milk + Dark Chocolate Ganache. Toasted Marshmallows
Condensed Milk. Vanilla. Clove. Cinnamon. Crema Catalana

Late-Night Snack

CHICAGO HOTDOG
Traditional Chicago dog served with a poppy seed bun, 100 % beef frank, topped with tomato, onions, mustard, and celery salt, served with chips and pickles.

TACO BAR
American and Mexican-style tacos are served with toppings, including chicken, al pastor, chicharrón, carnitas, asada, ground beef, and many more. All tacos are served with multiple toppings and hot sauce on the side.

PIZZA BAR
Our establishment offers house-made pizza dough accompanied by a chef-crafted roasted tomato sauce. Guests may select from various toppings and request additional sauces to suit their preferences.

SLIDERS & FRENCH FRIES
Our traditional slider, accompanied by fresh lettuce, ripe tomatoes, crisp onions, and tangy pickles, celebrates flavors served alongside golden French fries.

PRETZELS
An inviting assortment of soft, crispy, and crunchy pretzels, each paired with rich beer cheese sauce, creamy white cheddar sauce, and mustard, ready to elevate your snacking experience.

POPCORN
An inspiring assortment of popcorn awaits. It features cheddar, traditional butter, white cheddar, caramel, and an array of flavorful salts and powder toppings to elevate your snacking experience.

NOODLES & FRIED RICE
Experience a delightful array of toppings served with your noodles or fried rice, harmonized perfectly with our famous homemade sauce.

YAKITORI
An assortment of kabobs served with Chef Gandia's oriental glaze or our famous BBQ sauce, cooked over a yakitori grill and served with a steamed bun.

BEEF, POULTRY & PORK ENTRÉE

Choice of Your Preferred Steak Cuts

Our steaks are seasoned with our house-made dry herb rub, cooked sous vide, and finished over an open-fire grill.

SHORT RIB

Braise short ribs with our blend of spices and vegetables, deglaze with red wine and rich demi-glace.

FILET MIGNON

Filet mignon, brined in dark beer, expertly pan-seared, and elevated in the oven to perfection.

SKIRT STEAK

Skirt steak marinated in mojo, grilled over wood, and finished with flaky citrus salt.

CHICKEN MOUSSELINE

The whole chicken is deboned and stuffed with chicken mousse and roasted vegetable mousse, then wrapped and baked to perfection.

LAMB

Rack of lamb, infused with a vibrant herb rub, beautifully crusted with Dijon mustard and toasted panko, finished with a refreshing mint crust, and baked al forno to perfection.

BUFFALO

Buffalo loin marinated in vibrant blueberries and seasonal herbs, crowned with a delightful crust of crispy onions and leeks.

BEEF OR CHICKEN

Infuse beef or chicken with the vibrant flavors of spiced rum and fresh herbs, then elevate the experience by finishing it on the grill, accompanied by an exquisite spiced rum BBQ au jus.

CHICKEN ROULADE

Chicken breast stuffed with Manchego cheese, roasted garlic, shallots, and mushrooms, wrapped in bacon.

MEATLOFT

A blend of ground short rib, top round, and chorizo is mixed with our locally roasted vegetables and finished with tomato and bacon marmalade.

DUCK

The duck is infused with the vibrant flavors of cherry cider, and then it is masterfully pan-seared and lightly smoked to achieve perfection.

Every entrée option comes with a fresh 21-mile salad crafted from ingredients harvested within a 21-mile radius of our kitchen. This delightful salad features seasonal produce sourced from local farmers, ensuring a vibrant and flavorful accompaniment to your meal. We take pride in showcasing the best of our local bounty, celebrating the rich flavors of each season.

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SEAFOOD ENTREES

MAHI FISH

Savor the vibrant flavors of pan-seared mahi fish, beautifully topped with fresh roasted pineapple salsa.

MICHIGAN SALMON FISH

Almond & Pretzel crust topped with fresh heirloom tomato salad.

MICHIGAN SALMON FISH

Pan Seared Salmon topped with spinach bechamel and topped with burnt onion rings.

MUSSELS & CLAMS

Mussels and clams, expertly seared in roasted garlic oil, are combined with sautéed red onions, celery, and leeks. Deglazed with white wine, this dish is finished with a vibrant, crunchy blend of fresh panko, parsley, and lemon zest, creating a bold and irresistible flavor profile.

FUFU SHRIMP

Succulent shrimps are expertly stuffed with a flavorful blend of sweet plantains, crispy bacon, and fresh cilantro, all elegantly drizzled with a vibrant citrus beurre blanc sauce.

MICHIGAN RAINBOW TROUT

Experience the art of pan-searing rainbow trout and enhance it with a zesty lemon butter and caper sauce.

CRABCAKE

Experience a balanced medley of lump and claw crab meat topped with our zesty mango salsa.

LOBSTER TAIL

Indulge in lobster poached to perfection in a vibrant blend of citrus and butter, paired with a rich brown butter cream sauce that promises a truly luxurious dining experience.

GROUPER FISH

Indulge in the exceptional flavor of our pan-seared grouper fillet, elevated by vibrant citrus salt and luxurious roasted garlic butter, all perfectly finished with a delightful meunière sauce.

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SIDES

BRUSSELS SPROUT
Blanch in vegetable broth, finish, and sear with fresh parsley and Herb Butter.

ASPARAGUS
Sauté in our herbs and infused olive oil.

CARROTS
Rainbow carrots sautéed in honey butter

GREEN BEANS
Sauté Green beans topped with almondine sauce

BROCCOLI & CAULIFLOWER
A combination of cauliflower and broccoli, topped with fresh edible flowers.

MASH POTATO BAR
The Mash Potato Bar offers an impressive selection of toppings, including bacon, cheddar cheese, green onions, butter, and sour cream.

ROASTED POTATO
Roasted Potato toasted with fresh herbs and a chef's blend of spices.

PAVE POTATO
Embrace the beauty of sliced potatoes layered with rich butter and fragrant herbs.

CUSCUS
Israeli cuscus is served with green onions, sundried tomato, almonds, and parmesan cheese.

POLENTA
Roasted bell peppers with Anson Mills polenta.

FONDANT POTATO
Sear peeled potatoes in butter with fresh herbs, then complete the dish by baking them in vegetable broth to enhance their flavor and provide a satisfying experience.

HAND-MADE PASTA BY MICHIGAN PASTA PROVISIONS

PASTA BAR
Our pasta bar features a delightful selection of pasta shapes paired with various sauces, including creamy white sauce, rich red sauce, and zesty pesto. You can also choose from an array of toppings to customize your dish.

CARIBEAN RICE
Our Caribbean rice has vegetables, tomato and saffron broth, beans, and long-grain rice.

PILAF RICE
This dish has garlic, onions, shallots, chicken stock, and long rice.

CILANTRO RICE
Our cilantro rice is prepared with vegetable broth and cilantro and finished with

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Drinks Stations

BOBBA BAR

Features an array of delightful flavors paired with your favorite toppings, such as liquid poppers, tapioca, and fresh fruits.

LEMONADE BAR

Choose your favorite flavors, served with dried fruits and various toppings upon request.

MOCKTAIL BAR

We offer a variety of non-alcoholic beverages made with local fruit juices, fresh ingredients from our farmers, and other drinks available upon request.

COFFEE BAR

A barista or a simple coffee station featuring a traditional coffee setup crafts a selection of coffee beverages.

ICED TEA BAR

Assorted flavors with our homemade tea, local dried fruits, and fresh herbs.

HOT TEA BAR

A selection of teas is served with various toppings for your enjoyment.

Gandia's Catering offers certified bartender services upon request.

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