
BEER, COCKTAILS, WINE, COFFEE

Variety of Craft Beers, Old Fashioned, Yours

Sincerely New Holland Brewing Company

Cabernet, Chardonnay, Pinot Noir, Prosecco,

Riesling, Rosé Fabiano Brothers

Coffee: Regular, Decaf Simpatico Coffee

APPETIZERS

Mini Pork Tacos: with cilantro and pickled onions; side of pico de gallo and chipotle salsa

CitySên Lounge

Beef Short Rib Torchon: with a beef demi glace and caramelized mushrooms atop a parmesan

gougere Hope College Catering

Hummus & Veggies: white Truffle & dijon scented hummus with crisp country veggies, chimichurri vinaigrette, shaved hazelnuts,

lemon zest Public Restaurant

Homemade smoked whitefish dip: with

assorted crackers Ottawa Beach Inn

Smoked Salmon Crostini: with herbed cream cheese, served with apricot preserves and a

fresh dill sprig Serafina's Italian Bar & Grille

SALAD & BREADS

Salad: Michigan heirloom tomatoes, cucumber, red onion, toasted caraway, shell pasta, arugula, quinoa with simple vinaigrette - red wine vinegar,

sugar, EVOO Gilmore Catering - The Gilmore Collection

Assorted homemade rolls JK's Bakehouse and Deli

DESSERTS

variety of homemade pies Crane's In the City

mini cupcakes, cake pops, and other assorted mini desserts Holland Cakery 'n' Sweets

peach and goat cheese tarts, white chocolate

raspberry meringues, spiced tiramisu JK's Bakehouse

champurrado: traditional mexican hot cocoa drink, served with churros Margarita's Restaurant

butternut eggnog with roasted butternut squash puree, white rum, cinnamon, ginger, vanilla, topped with candied pecans Sandy Point Beach House

Menu

Under the *Lights*
with the
Community Foundation

ENTRÉES

Oktoberfest Pretzel Crusted Pork Tenderloin:

with Mustard and Spiced Apple Sauce

AlpenRose Restaurant and Café

Carved Beef Tenderloin: with a Merlot balsamic glaze served with a late summer vegetable orzo

pasta salad Crazy Horse Steakhouse & Saloon

Daily Comfort Meal: *Choose from:* BBQ beef

brisket, rib tips, chicken wings; served with a

choice of collard greens or green beans with smoked turkey, macaroni and cheese, butternut squash, peach cobbler, corn bread muffins

Daddio's

Vegetarian Enchiladas: (gluten-free) roasted

cauliflower, kale and white bean enchilada

verde casserole with queso fresco (vegan option available) Farmhouse Deli and Pantry

Chiles en Nogada: stuffed poblano peppers

with beef topped with walnut sauce and fresh

pomegranate Margarita's Restaurant

Caprese Salad: fresh mozzarella, farm-fresh

tomatoes, fresh basil, and balsamic glaze

Chris Brown of Pereddies Restaurant & Tom Nienhuis

Catering

Greek Street Tacos: grilled Naan bread with

grilled lemon garlic marinated chicken, feta

cheese, sliced fresh onion, tomato, drizzled with

fresh Tzatziki Salt and Pepper Savory Grill and Pub

Seafood Soup: with Vegetables, Epazote,

Cooked with Hot River Rocks Sandy Point Beach

House

Peruvian Ceviche: with halibut, leche de tigre,

Peruvian peppers, yuca, sweet potatoes, and

Peruvian corn Sandy Point Beach House