



Catering Menu



Important Dates & Times

Final selections, details, and estimated attendance counts are due two weeks in advance. A final attendance count must be communicated no later than three business days prior to the event. Events for Saturday and Sunday need to have a guarantee by 12 noon on Tuesday. Billing will be based on the guaranteed count or the actual number of guests, whichever is greater. Please stay within the agreed-upon time frame for your function. Contact us immediately if your schedule changes and we'll make every effort to accommodate your requests. Event functions must be concluded by 11pm in consideration of other Hotel guests. A down payment of (50%) fifty percent of "event food" (not including alcoholic beverages, service charge, taxes, gratuities or incidentals) is due at the time of contract signing. The remainder of monies due will be collected at the conclusion of the event unless prior arrangements have been made. Contracts must be signed at least two weeks prior to your event. We will put a courtesy hold on the event day and room after initial contact, while final details are being worked out, however a down payment must be made to lock in any date or event room. If no details are discussed or no contact has been made, we will release all courtesy holds 30 days from initial contact.

Pricing & Services

All pricing is subject to change. We reserve the right to make substitutions or add a surcharge should there be a significant change in pricing or product availability. All food and beverages must be provided by The Hotel Frankfort. Michigan state law prohibits guests from bringing their own alcoholic beverages into a duly-licensed establishment. All meals are served at a specified serving time and will be left out for no more than two hours. Food prepared is to be consumed at the function and may not be removed from the event. All prices are per person. There will be a \$100 charge for groups less than 15 people for lunch or dinner entrées or buffets. There will be no additional charge for vegetarian dishes with prior notice. Last minute additions will require an additional charge. Banquet charges are applied to a master invoice unless prior arrangements have been made. We accept most major credit cards. Groups requesting tax-exempt status must submit the appropriate documentation at the time of signing the contract. All food and beverage are subject to a 20% service charge and the current Michigan state sales tax (6%). Room rental is subject to the current Michigan state sales tax (6%). There is an additional 20% off-site fee for functions outside of the Hotel facility.

Banquet & Meeting Rooms

Function rooms are assigned based on the number of anticipated guests. If projected counts increase or decrease, The Hotel Frankfort reserves the right to change the function room to one more suitable for the event. The Hotel Frankfort management reserves the right to limit the noise level in function rooms. No items may be attached to walls, ceilings, or floors in any function room without the prior consent. The Hotel Frankfort is a smoke free environment. Smoking will only be permitted in designated outdoor areas. The host agrees to conduct the function in full compliance with Hotel rules and applicable state and federal laws. The Hotel Frankfort reserves the right to refuse any booking it considers inappropriate or inconsistent with the values, well-being, or reputation of the Hotel. Outdoor dining space is available for an additional setup charge, ask our Director of Food & Beverage for details. The host assumes full responsibility for the conduct of all guests in attendance and for damage to any part of or theft of Hotel property. The Hotel Frankfort is not liable for loss, theft, or damage to property belonging to our guests.

Our Function room fees are as follows: The Betsie Bay Banquet Room carries a room fee of \$250, The Lower Peninsula Banquet Room carries a room fee of \$150, The Wine Cellar carries a room fee of \$150, The Main Dining Room carries a fee of \$200 (only available upon special request), The Sand Bar carries a room fee of \$100 (only available upon special request), The East Room carries a fee of \$50 and the Sun Room carries a fee of \$50. These fees are for setup and breakdown of the room and for linen fees. Room fees are at management's discretion.

Our Culinary Team

The culinary team at The Hotel Frankfort is dedicated to providing healthy and tasteful selections that are prepared from the freshest local farms and markets.

Dietary Restrictions and Food Allergies. Our chef is trained and certified to understand the needs and special requirements of those afflicted with food allergies and intolerance for specific components of common foods. Our goal is to provide these guests with a delicious and thoughtfully prepared meal. Please communicate in advance the needs and restrictions of those guests and we will ensure that their meal is not an afterthought.

Vegetarian, Vegan, Gluten Free & Lactose Free: We understand that in every group there will be at least one guest who maintains a meat-free diet or has other dietary needs. In order to provide these guests with a meal that is in every way as well prepared as the rest of the group, we will need to know in advance. First, there are varying degrees of vegetarians that range from those who consume dairy products to those who will not eat honey. We will need to know if these guests fit into one of two categories: Vegetarian (will eat dairy products) or Vegan (will not eat dairy products). Vegetarian, Vegan, Dairy Free and Gluten Free meals can be provided for special dietary needs and are available at the same price as your regular entrée.

Specialty Menus Special Event Planning: Do you have a unique theme for your event or a special menu you would like to serve for your family reunion or wedding? The Hotel Frankfort culinary team and event planners have the experience and expertise to take an idea and create a successful event. Sit down with our chef and together we can create a menu that is tailored to your tastes and your budget.

Hosted Bar Service

- Host pays for all guests' beverages and standard gratuity.
- The Bill will be based on consumption and will include all assorted domestic, imported, and Michigan craft beer, house, call, and premium level liquor and wine.
- Total sales less than \$250 will result in a \$100 setup charge to the host.
- Multiple bar location setups will result in a \$250 charge.

Cash Bar Service

- Individuals with the group pay per drink. Gratuities are the responsibility of each guest.
- Total sales less than \$250 will result in a \$100 setup charge to the host.

Appetizers

Select items may be butlered to your guests for an additional \$25.00 service fee for each server per hour. We recommend one server per 50 guests. We recommend 7-9 pieces per person per hour. Choose up to 10 items per event.

Tier 1

Dried Cherry and Triple-cream Crostini - Antipasto Skewer with Salami, Fresh Mozzarella Pearls, Grape Tomato, Basil & Balsamic Glaze - Moroccan BBQ or Buffalo Dip atop Crisp Celery Sticks with Blue Cheese or Ranch - Cherry Maple BBQ Meatballs - Cucumber Rolls with Boursin Cheese and Grape Tomatoes - Hummus on Fresh Pita Points - Roasted Olive and Red Pepper Tapenade on Pita Points - Italian Caprese Bruschetta on Toast Points - Mini Quesadillas with Smoked Whitefish Pate, Grape Tomato and Green Onions - \$60/25 Pieces

Tier 2

Cherry Chicken Salad in Belgian Endive - Sesame Crusted Tuna Wonton with Wasabi Sauce - Thai Vegetable Spring Rolls with Plum Sauce - Grilled Chicken Satay with Chili Peanut Glaze - Smoked Whitefish Pate on Toast Points - Prosciutto Wrapped Asparagus - Chicken Wings choose Buffalo, BBQ, Garlic Parmesan, Cajun, Lemon Pepper or Old Bay - Mini Beef Wellington - Mediterranean Spanakopita - \$65/25 Pieces

Tier 3

Crisp Crab Rangoon with Plum Sauce - Fried Samosas with Yellow Curry Sauce - Coconut Shrimp with Pineapple Horseradish Sauce - Italian Sausage with Onions and Peppers - Gourmet Sausage with Ground Mustard on Crostini - Flank Steak with Chili Peanut Glaze - Blackened Flank Steak with Boursin Cheese and Caramelized Onions - Stuffed Mushroom Caps with Smoked Bacon, Blue Cheese and Caramelized Onions - \$70/25 Pieces

Tier 4

Bacon Wrapped Scallops - Chilled Jumbo Shrimp with Fresh Cocktail Sauce - Mini Maryland Crab Cakes with Aioli - Crab Stuffed Mushroom Caps - Moroccan BBQ Lamb Balls - Grilled Lollipop Lamb Chops with Pistachio Crust - Shaved Salmon with Capers, Lemon, Fresh Dill and Red Onion on Toast Points - \$75/25 Pieces

Choose Your Own Catering Buffets

Choose One \$20 per person - Choose Two \$25 per person -

Choose Three \$30 per person

Children's pricing for buffets: Ages 3 and under free, Ages 4-12 \$14.

All buffets are served with Fresh Rolls & Butter, Assorted Salads and Non-Alcoholic Beverage Service. We can offer any of these selections as a Plated Dinner for groups of 25 or less at an additional cost of \$10 per person.

Choose One, Two or Three Entrees

Chicken Marsala, Chicken Francais, Chicken Picata, Greek Lemon Chicken, ½ Roasted Chicken, Grilled Chicken w/Boursin Cream Sauce, Chicken Saltimbocca

Beef Stroganoff, Braised Beef Pot Roast, Beef Tips Burgundy, Beef Kabobs, Tuscan Bistro Steak

Pork Tenderloin, Braised Pork Shoulder, Pork Sausage

Parmesan Crusted Whitefish, Grilled Salmon, Lake Trout, Walleye

Local Wild Mushroom & Asparagus w/Parmesan Cream Risotto, Grilled Vegetable Primavera & Roasted Marinara w/Orzo, Chef's Farm Fresh Vegetables Tossed with Cavatappi Pasta, Grilled Chicken Alfredo

NY Strip Steak add \$7, Filet Mignon add \$12, Prime Rib add \$8, Crab Cakes add \$10, Crab Legs add \$10, Lobster Tail add \$12

Choose Two Vegetables

Green Bean Almondine, Grilled Asparagus, Flash Fried Broccolini, Cauliflower Au Gratin, Spinach w/Pine Nuts & Apples, Marsala Glazed Carrots, Chipotle Cheddar Roasted Corn, House Smoked Baked Beans, Chef's Farm Fresh Selection

Choose Two Starch

Rice Pilaf, Roasted Red Potatoes Provencal, White Cheddar Mashed Potatoes, Scalloped Potatoes, Creamy Au Gratin Potatoes, Bourbon Sweet Potato Mash, Parmesan Garlic Herbed Orzo, Cilantro Lime Quinoa, Mushroom Parmesan Cream Risotto, Chef's Farm Fresh Selection

Choose One Dessert

Assorted Cookies, Assorted Brownies, Assorted Desert Bars, or Combination Platter

Assorted Cheesecake, Chocolate Cake, Carrot Cake or Fresh Cobbler add \$3.00 per person

Catering Platters

Artisan Cheese Board

The Chef's Hand Selected Michigan, Domestic and Imported Cheeses with Fresh Fruits, Berries, Marmalades, Spreads and Flatbread Crackers - \$5 per person

Seasonal & Local Fresh Fruit Display

A Display of Pineapple, Melons, Local Strawberries, Local Berries and Grapes with Poppysseed Honey Dip - \$5 per person

Farmers Vegetable Crudités

Fresh Seasonal Vegetables, Assorted Dips and Dressings - \$5 per person

Smoked Atlantic Salmon

Shaved Red Onion, Capers, Lemon, Dill, Chopped Boiled Egg served with Garlic Crostini
- \$160 per ½ Salmon Filet (serves 25)

Italian Antipasto

A Variety of Olives, Pepperoncini, Grilled Asparagus, Genoa Salami, Prosciutto, Ground Mustard, Whipped Boursin Cheese, Fresh Mozzarella, Grape Tomatoes served with Flatbread Crackers, Assorted Breads, Balsamic Vinegar, Olive Oil, Butter and Parmesan - \$8 per person

Mediterranean Antipasto

Grilled Seasonal Vegetables, Grilled Lemon, Olives, Giardiniera, Feta Cheese, Balsamic Glaze, Hummus, Baba ghanoush and Roasted Eggplant served with warm Pita Points - \$6 per person

Jumbo Tiger Shrimp Cocktail

Served Chilled on ice with Spicy Horseradish Cocktail Sauce, Lemon Aioli and Fresh Lemon Wedges

- \$30 per dozen Shrimp

Mini Crab Cake

Mini Maryland Jumbo Lump Crab Cakes served with Lemon Aioli and Lemon Wedges

- \$10 per person

Dips & Chips

Spinach & Artichoke Dip with Pita Points - \$3 per person

Add Crab - \$2 per person

Gorgonzola Walnut and Goat Cheese Spread with Flatbread Crackers - \$4 per person

Hummus Duo with Pita Points - \$3 per person

Smoked Cheddar Ale Fondue with Pretzel Bites and Crostini - \$4 per person

Smoked Whitefish Pate with Flatbread Crackers and Crostini - \$5 per person

Dipping Trio

Spinach & Artichoke Dip, Hummus Duo and Smoked Whitefish Pate with Pita Points, Flatbread Crackers and Crostini - \$7 per person

Fresh Corn Tortilla Chips served with Fresh Salsa & Guacamole - \$3 per person

Homemade Potato Chips & French Onion Dip - \$2 per person

Display Platters

All Display Platters serve 25 guests

Mixed Fruit Platter - \$115

Assorted Cheese Platter - \$115

Meat & Cheese Platter - \$175

Farmer's Vegetable Crudité - \$115

Nacho Platter - \$65

Italian Antipasto Platter - \$130

Mediterranean Antipasto Platter - \$130

Pate & Spreads Platter - \$150

Tortilla Chips w/Fresh Salsa & Guacamole - \$65

American Cold Cut Platter - \$125

Italian Cold Cut Platter - \$125

Asian Appetizer Platter - \$130

Themed Buffets

Northern Michigan

Your Dinner includes Dinner Rolls and Butter, Lakehouse Greens Salad and an Assorted Cheese Board. Choose Two Entrees: Herb Crusted Whitefish, Grilled Salmon with Cherry BBQ, Pan Fried Walleye with Lemon Cream Sauce, Grilled NY Strip Steak with Blueberry Horseradish Sauce, Chuck Tenderloin with Wild Mushroom Burgundy or Pork Tenderloin with a Cherry Wine Reduction. Served with Fresh Grilled Asparagus, Chipotle Roasted Corn, Cheddar Mashed Potatoes and Cherry Almond Rice Pilaf. Fresh Local Cherry Crisp for Dessert - \$32 per person

Tuscan Bistro

Your Dinner includes Dinner Rolls and Butter, Classic Caesar Salad and a Mediterranean Antipasto Platter. Choose Two Entrees: ½ Roasted Chicken, Greek Lemon Chicken, Tuscan Bistro Steak or Herbed Rubbed Pork Tenderloin. Served with Flash Fried Broccolini, Fresh Grilled Vegetables, Parmesan Garlic Herbed Orzo and Roasted Red Potatoes Provencal. Chocolate Cake for Dessert - \$29 per person

Italian Medley

Your Dinner includes Dinner Rolls and Butter, Mixed Greens Salad and an Italian Antipasto Platter. Choose Two Entrees: Spaghetti Bolognese, Chicken Picata, Tuscan Bistro Steak, Grilled Vegetable Primavera with Roasted Marinara and Orzo, Grilled Chicken and Prosciutto Alfredo or Grilled Salmon with Berry Mustarda. Served with Flash Fried Broccolini, Marsala Glazed Carrots, Parmesan Garlic Herbed Orzo and Roasted Red Potatoes Provencal. Cheese Cake for Dessert - \$27 per person

French Countryside

Your Dinner includes Dinner Rolls and Butter, Mixed Greens Salad and a Pate' and Spreads Platter. Choose Two Entrees: Beef Pot Roast, Chicken Francais, Chicken Picata or Spiral Ham. Served with Grilled Asparagus, Fresh Ratatouille, Dauphinoise Potatoes and Roasted Garlic Risotto. Assorted Macaroons for Dessert - \$29 per person

Taste of the East

Your Dinner includes Dinner Rolls and Butter, Sesame Salad and an Asian Appetizer Platter. Choose Two Entrees: Sweet & Sour Chicken, Cashew Chicken, Sesame Chicken, Beef & Broccoli, Beef Chop Suey or Twice Cooked Pork. Served Mixed Steamed Vegetables, Green Beans, White Rice, Fried Rice and Lo Mein. Brownies for Dessert - \$25 per person

Backyard BBQ

Fresh Garden Salad with Ranch and Thousand Island Dressings, Grilled Hamburgers, Hot Dogs and Brats served with all the Fixings, Baked Beans, Coleslaw, Potato Salad, Potato Chips and Fresh Baked Cookies - \$20 per person

Baked Potato Bar

Fresh Garden Salad with Ranch and Vinaigrette Dressings, Fresh Baked Potatoes and all the Fixings, Sour Cream, Assorted Cheeses, Bacon, Onions, Chili - \$15 per person

Salad Bar Buffet

Assorted Breads and Rolls with Butter, Olive Oil and Balsamic Glaze, Fresh Greens Salads with Cucumbers, Grape Tomato, Red Onion, Carrot, Croutons, Assorted Seeds and Nuts and Assorted dressings. Choose two: Herb Grilled Chicken, Cherry Chicken Salad, Blackened Flank Steak, additional \$2 for Seared Atlantic Salmon, Shrimp Skewers. Assorted mixed salads. Chef's selection of Grilled Vegetables. Fresh Berry Bars - \$18 per person

Soup, Salad & ½ Sandwich

\$15 per person

Salad Bowls

Each salad bowl serves 25 guests

Salads Dressing Choices: Ranch, Bleu Cheese, Caesar, French, 1000 Island, Steakhouse Italian, Honey Mustard, Raspberry Vinaigrette, Blueberry Vinaigrette

Mixed Greens Salad \$75

Classic Caesar Salad \$75

Spinach & Wild Mushroom Salad \$95

Wedge Salad \$95

Lakehouse Grill Salad \$125

Soups

Each soup bowl serves 25 guests

Lake Michigan Chowder \$75

House Chili \$65

Soup Du Jour \$65

Carving Blocks

Our Carving Blocks serve approximately 25-30 guests. There is a \$50 charge for any Chef Attended Station (charged in one-hour increments). All carving stations are accompanied by house-made rolls.

Roast Beef \$250

Roasted whole with fresh herbs, garlic, and sea salt, served with a wild mushroom demi-glace and Blueberry Horseradish Sauce

Prime Rib \$350

Garlic and salt crusted, served with Cabernet Au jus & Horseradish Cream Sauce

Roasted Pork Tenderloin \$225

Served with cherry apple chutney and stone-ground mustard

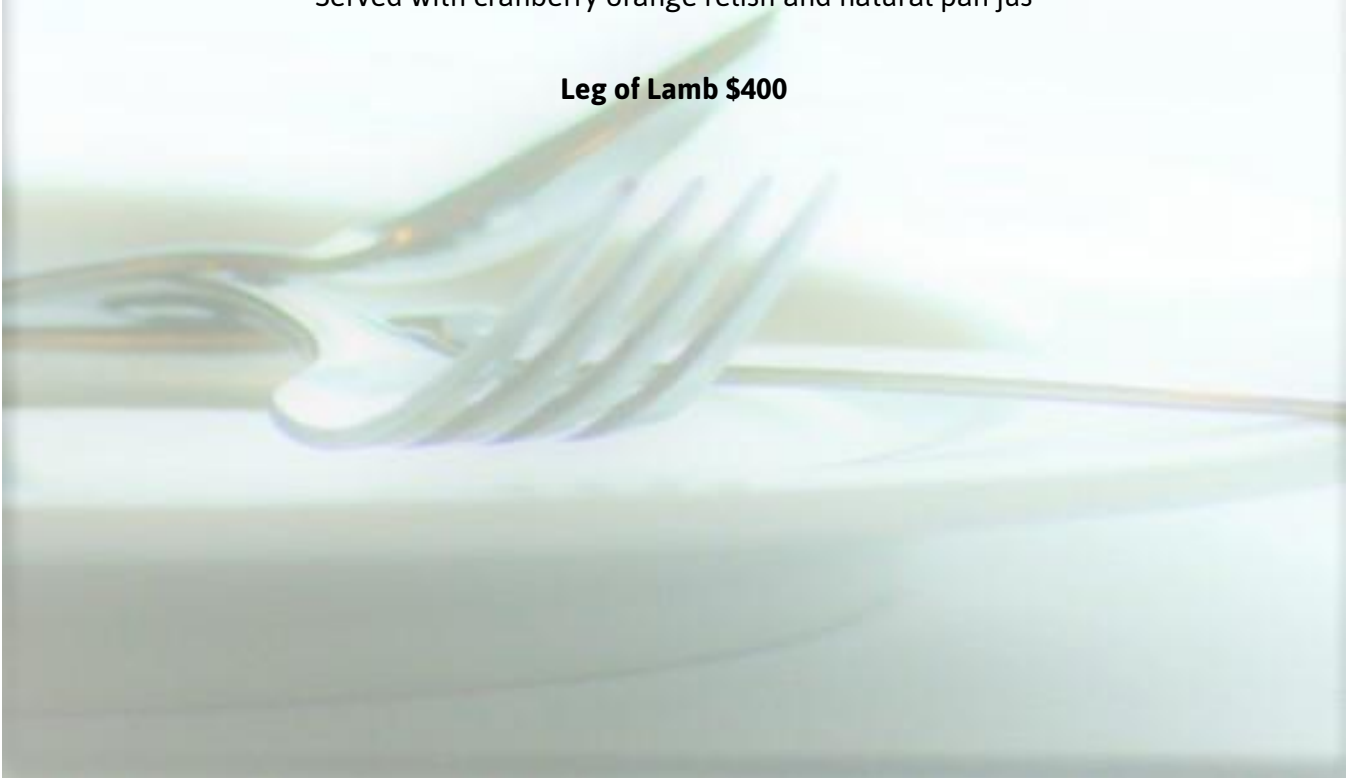
Spiral Ham \$225

Brown sugar, honey, and Dijon-glazed ham served with a cherry peach chutney and stone-ground mustard

Turkey \$225

Served with cranberry orange relish and natural pan jus

Leg of Lamb \$400



Pizza & Sub Parties

Pizzas with assorted toppings, Mixed Garden Salad with Ranch and Vinaigrette dressings, a choice of brownies, cookies & bars, Non-Alcoholic Beverage service

- \$18 per person

Sub Sandwiches Ham, Turkey and Roast Beef subs with lettuce, tomato, onions, cheese, condiments, potato chips, Mixed Garden Salad with Ranch and Vinaigrette dressings, your choice of brownies, cookies, & bars, Non-Alcoholic Beverage service

- \$15 per person

Pizza & Sub Sandwiches, Assorted pizzas and sub sandwiches, Mixed Garden Salad with Ranch and Vinaigrette dressings, your choice of brownies, cookies, & bars, Non-Alcoholic Beverage service

- \$20 per person

Kid's Buffet

Price includes choice of two entrées below. All children's entrées are served with Applesauce and Fresh Vegetables and Dip. Chips and Fries are available (12 and under with a minimum or 20)

Homemade Cavatappi & Cheese

Chicken Tenders

Spaghetti & Meatballs

Hamburgers

Hot Dogs

Mini Pizzas

- \$16 per Kid

Refreshments & Snacks

The Refreshments & Snacks are based on four hours of service. Pricing is per person.

Coffee Break - Regular and Decaffeinated Coffee, Assorted Hot Teas \$4 per person

Morning Beverage - Regular and Decaffeinated Coffee, Assorted Hot Teas, Chilled Orange, Apple and Cranberry Juices \$6

Beverages a la Carte

Regular & Decaffeinated Coffee:	\$3.00 each	6 mugs	\$14	14 mugs	\$25
Assorted Herbal Tea Selections:	\$3.00 each				
Bottled Water:	\$3.00 each				
Coke Beverages:	\$3.00 each				
Fresh Brewed Iced Tea:	\$3.00 each	50 servings	\$60		
Hot Chocolate:	\$3.00 each	50 servings	\$60		
Lemonade:	\$3.00 each	50 servings	\$60		
Orange, Apple or Cranberry Juice:	\$3.00 each	50 servings	\$60		
Milk:	\$3.00 each	50 servings	\$60		

Continental Platter

- \$5 per person. A Selection of Muffins, Bagels, Sweet Breads and Rolls, Fresh Fruit and Yogurt

Hot Continental

- \$15 per person. Eggs, Bacon, Sausage and a Selection of Muffins, Bagels, Sweet Breads and Rolls, Fresh Fruit and Yogurt

Sunday Brunch

- \$15.00 Adults, Children 5 to 12 \$10.00, Under 5 Free

Every Sunday from 10 am to 2 pm

Event Referral List

DJ Services

Jim Pierce - Happy Times Karaoke & DJ: (231)590-4387

Erin Anderson Whiting - Mr. Music: (231)94-Music

Stormi Sutter - DJ Storm Front (Fall & Winter Only): stormfrontdj@yahoo.com

A+Event Entertainment: (231)622-2275

DJ Diva: (231)276-9231 or (231)640-4112

Floral Arrangements

Victoria's: (231)882-5144

Photographers

Take Action Photos: (231)352-4503

Aubrey Ann Parker: aubreyannparker.com

Up North Photo Booth: (231)218-9858

Bakery/Cakes

Kittleson Cakes: (231)499-1943

Crescent Bakery: (231)352-4611

Tent Rentals/Event Rentals

GJ's Rentals - Garrick John: (231)943-0700

Grand Rental Station: (231)723-6886