



**2017**

## **Custom Party Menu Options**

**Pier M33 On The Cheboygan** is pleased to present to you our menu selections for your special function. Our staff is committed to making your event the ultimate dining experience. We pride ourselves on our proven resources, innovative ideas, creative menu selections, and unparalleled attention to detail.

On the following pages, you will find an extensive variety of delicious food options. Please note: we are not limited to these listings. Our Executive Chef Richard Travis will be pleased to create custom menu choices for any occasion.

*Prices subject to change*

**Pier M33 On The Cheboygan**

9500 North M33, Cheboygan, MI 49721 231-268-3336 PierM33OnTheCheboygan@gmail.com  
facebook.com/PierM33OTC

## **Appetizers**

\*denotes Vegetarian Appetizer Choices

### **Appetizer Platters & Bowls**

(serve 15-20)

**\*Vegetable Tray - \$44**

Seasonal Veggies,  
Garden Ranch & Bleu Cheese Dressings

**Domestic Cheese Tray - \$65**

Variety of Cheeses and Crackers

**Imported & Domestic Cheese Tray - \$82**

Variety of Cheeses and Crackers

**Smoked Whitefish Dip - \$60/qt.**

Crispy Pita Chips

**Bruschetta - \$18**

Parmesan Crostini, tomato, basil, balsamic vinegar

**\*Assorted Grilled Vegetables - \$44**

Balsamic Glaze

**\*Red Pepper or Rosemary Hummus - \$28**

Crispy Pita Chips

**\*Five Layer Mexican Dip - \$34**

White Corn Tortillas

**\*Fresh Vegetable Salsa & Guacamole - \$28**

White Corn Tortillas

**\*Tempura Vegetables - \$44**

Soy Sauce & Sweet Chili Dipping Sauce

**\*Spinach & Artichoke Dip - \$42**

Crispy Pita Chips

**Antipasto Platter - \$94**

Stuffed Grape Leaves, Assorted Sliced Meats, Olives

**Mushrooms Ala Grecque - \$26**

Greek Style, Herbs, Olive Oil, Lemon Juice

**Marinated Olives - \$26**

**Spiced Pecans - \$20**

**Chili Roasted Cashews - \$32**

### **Appetizers – Per Dozen**

**\*Eggplant & Roasted Pepper Roulade - \$17**

Minted Chevre Cheese, Arugula, Salsa Verde

**Bacon Wrapped Medjool Stuffed Dates - \$25**

Spinach Chorizo, Roasted Red Pepper Sauce

**Maryland Crab Cakes - \$20**

Herb Tartar Sauce

**Bobbi Bing Shrimp - \$18**

Breaded Shrimp, Sweet Chili Aioli Sauce

**Jumbo Shrimp Cocktail - \$17**

Cocktail Sauce

**Lobster Tots - \$20**

Herb Tartar Sauce

**Swedish Meatballs - \$17**

In Swedish Gravy

**Roast Beef & Horseradish Crostini - \$22**

Seared Tenderloin on Garlic Croutons

**Tandoori Chicken Skewers - \$20/doz**

Peanut Sauce

**\*Crispy Vegetable Spring Rolls - \$20/doz**

Sweet Chili Dipping Sauce

**Korean BBQ Chicken Wings - \$17**

Bleu Cheese Sauce

**Classic Buffalo Chicken Wings - \$16**

Bleu Cheese Sauce

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## Mini Sandwiches & Sliders – Per Dozen

### Pulled Pork Sliders - \$30

Sweet & Tangy BBQ or Carolina Sauce, Cole Slaw

### All American Sliders - \$34

Mini Cheese Burgers, Butter Pickles,  
Ketchup, Mustard

### The Pilgrim - \$22

Shaved Turkey, Havarti Cheese,  
Cranberry Mustard, Baby Spinach

### B.L.T. Sliders - \$20

Applewood Smoked Bacon, Tomato, Lettuce, Mayo

### The Nantucket - \$30

Smoked Salmon, Dill Cream Cheese, Capers,  
Cucumber, Red Onion, Lettuce

### The Charlie - \$20

Tuna Salad, Tomato, Lettuce, Red Onion, Cheddar

### The Manhattan - \$30

Corned Beef, Cole Slaw, Russian Dressing, Swiss

### Prime Rib Sliders - \$35

Horseradish Sour Cream, Crispy Shallots

### The Buffalo Bill - \$25

Buffalo Chicken, Bleu Cheese, Jack Cheese,  
Sport Peppers, Lettuce

### The Club - \$22

Ham, Turkey, Bacon, Tomato, Avocado, Lettuce,  
Sweet Garlic Mayo

### The Veggie - \$25

Grilled Eggplant, Basil-Chevre, Artichoke, Hummus  
Roasted Tomatoes and Red Pepper, Lettuce

### Curry Chicken Salad - \$25

Chicken Salad with Curry, Golden Raisins, Celery,  
Scallions, Lettuce

## Lunch Buffet Selections

*(lunch portions)*

**Serves 12-15 \$125**

**Serves 16-20 \$165**

**Serves 21-25 \$200**

### Classic Meatloaf ...

Brown Gravy, Chive Whipped  
Potatoes, Glazed Baby Carrots,  
Green Beans

### Sautéed Chicken Marsala ...

Topped with Creamy Marsala Wine  
Mushroom Sauce, Served on Mashed  
Potatoes

### Smoked Chicken Pasta ...

Fusilli Pasta, Roasted Corn, Sundried  
Tomatoes, Garlic-Cream Sauce

### Chicken Pot Pie ...

Topped with Golden Brown Pie Crust

**Serves 12-15 \$165**

**Serves 16-20 \$220**

**Serves 21-25 \$275**

### Shrimp & Asparagus Pasta ...

Linguini Pasta, Grilled Asparagus,  
Roast Tomatoes, Artichoke Hearts,  
Garlic White Wine Cream Sauce

### Sautéed Chicken Piccata ...

Parmesan Mashers, Roasted Tomato,  
Asparagus, Artichoke Hearts, Garlic  
White Wine Cream Sauce

### Shepherd's Pie ...

Slowly braised pot roast with carrots,  
onions, celery, and tomato, topped  
with cheddar whipped potatoes

### Add a Lunch Side Salad Buffet:

**Simple Greens ...** \$3 per person

Mixed Greens, Grape Tomatoes,  
Cucumber, Herb Croutons, Lemon-  
Caper Vinaigrette

**Classic Caesar ...** \$3 per person

Romaine, House-Made Caesar  
Dressing, Croutons, Parmesan Cheese

**The "Wedge" ...** \$4 per person

Bleu cheese or Ranch dressing, grape  
tomatoes, candied walnuts, green  
onions, crumbled Applewood bacon

**Chopped Antipasto Salad ...** \$4 pp

Romaine, Genoa Salami, Queen  
Olives, Peppercinis, Grape Tomatoes,  
Chick Peas, Provolone, Shaved  
Parmesan, Balsamic Vinaigrette

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## **Plated Dinner Side Salads – Per Person**

### **Simple Greens ... \$6**

Mixed Greens, Grape Tomatoes, Cucumber, Herb Croutons, Lemon-Caper Vinaigrette

### **Classic Caesar ... \$7**

Romaine, House-Made Caesar Dressing, Croutons, Parmesan Cheese

### **Traverse Greens ... \$7**

Baby Spinach tossed with cherry vinaigrette, candied walnuts, dried cherries, bleu cheese, shaved red onion

### **Baby Iceberg “Wedge” ... \$8**

Bleu cheese or Ranch dressing, grape tomatoes, candied walnuts, green onions, crumbled Applewood bacon

### **Chopped Antipasto ... \$9**

Romaine, Genoa Salami, Olives, Peppercinis, Grape Tomatoes, Chick Peas, Provolone, Shaved Parmesan, Balsamic Vinaigrette

## **Plated Dinner Entrées – Per Person**

*All entrée selections include a side simple greens salad, bread and butter*

### **Poultry Selections**

#### **Sautéed Chicken Marsala ... \$18**

Topped with Creamy Marsala Wine & Mushroom Sauce

#### **Smoked Chicken Pasta OTC ... \$18**

Fussili Pasta, Roasted Corn, Sundried Tomatoes, Garlic-Cream Sauce

### **Seafood Selections**

#### **Sautéed Walleye - OTC ... \$29**

Crème-Fraiche Mashed Potatoes, Asparagus, Lemon-Caper Sauce, Grape Tomatoes

#### **Jumbo Shrimp & Asparagus Pasta - OTC... \$19**

Angel hair Pasta, Grilled Asparagus, Globe Tomatoes, Fresh Basil, Garlic Cream Sauce

#### **Salmon Encroute - OTC... \$26**

Stuffed with Scallop & Shrimp Mousse, Dill Sauce, Asparagus

### **Beef, Pork, and Veal Selections**

#### **Char-Grilled Beef Filet ... \$38-46**

Six or Eight Ounce Filet, Crimini Mushroom Sauce. Choice of Starch and Vegetable

#### **Char-Grilled New York Strip ... \$32**

Ten Ounce Beef Strip Loin, Buttermilk Vidalia Onion Rings, Baby Carrots, Roasted Garlic Aioli

#### **Flat Iron Steak “Au Poivre” - OTC ... \$22**

Ten Ounce Flat Iron Steak with Cognac-Black Pepper Sauce

#### **Herb Roast Prime Rib of Beef ... \$29**

12 Ounce Prime Cut, with Choice of Starch and Vegetable, Red Wine Sauce

#### **Fire-Roasted Pork Tenderloin - OTC... \$22**

Red Wine Sauce, Balsamic Smothered Crimini Mushrooms

#### **St. Louis Style Baby Back Ribs OTC... \$23/\$33**

House Smoked Full Or Half Rack of Ribs with Sweet & Tangy BBQ Sauce, Cole Slaw, Corn Bread

## **Pier M33 On The Cheboygan**

## Duet Entrées

Choice of Starch and Vegetable with each Selection

**Petite Filet and Chicken Breast ... \$35**

Crimini Mushroom Sauce and Piccata Sauce

**Petite Filet and Jumbo Gulf Shrimp ... \$38**

Crimini Mushroom Sauce and Lemon-garlic Sauce

**Petite Filet and Salmon ... \$36**

Red Wine Sauce and Lemon-Garlic Sauce

**Grilled Salmon and Breast of Chicken ... \$26**

Mushroom Marcela Sauce and Piccata Sauce

## Vegetarian Selections

**Pasta Primavera ... \$17**

Orecchiette Tossed with Tomatoes, Asparagus, Mushrooms and Zucchini with Alfredo Sauce

**Wild Mushroom Pasta OTC ... \$18**

Tame & Wild Mushrooms folded into Traditional Gemelli Pasta, Finished with Parmesan Cheese

**Lemon-Garlic Braised Artichokes ... \$20**

Linguini, Parmesan Cheese, Oven Roasted Tomatoes, Asparagus

**Four Cheese Lasagna ... \$15**

Mozzarella, Provolone, Ricotta & Parmesan Cheeses, Marinara Sauce, Garlic Bread

## Entrée Salad Selections

**Classic Chicken Caesar ... \$13**

Romaine Hearts Tossed with House Made Caesar Dressing, Herb Croutons, Parmesan Cheese

**Maurice ... \$14**

Romaine, Turkey, Ham, Gherkins, Pimento Stuffed Green Olives, Cheddar, Swiss, Maurice Dressing

**Lemon-Garlic Jumbo Shrimp ... \$16**

Artisan Mixed Green, Grilled Asparagus, Artichoke Hearts, Feta Cheese, Lemon-Caper Vinaigrette, Pita Chips

**Sweet-Chili Glazed Salmon ... \$17**

Mixed Greens, Asian Vegetables, Cashews, Orange Segments, Thai Vinaigrette, Mango Salsa, Chow Main Noodles

**Grilled Flat Iron Steak ... \$18**

Mixed Greens, Grilled Yukon Potatoes & Asparagus, Grape Tomatoes, Horseradish Vinaigrette, Parsnip Chips

**Classic Cobb ... \$15**

Romaine, Turkey, Hard Cooked Egg, Bacon, Green Onion, Tomato, Avocado, Candied Walnuts, Ranch Dressing

**Fresh Berries & Spinach ... \$15**

Baby Spinach Fresh Berries, Candied Walnuts, Granola, Raspberry Yogurt Dressing

**Strawberry Chicken ... \$15**

Baby Spinach, Grilled Chicken, Red Onion, Fresh Strawberries, Feta Cheese, Candied Walnuts, Tomato-Balsamic Vinaigrette

## Pier M33 On The Cheboygan

## Vegetable Selections

Asparagus  
Baby Carrots  
Broccoli Florets  
Broccolini  
Cauliflower Gratin  
Mixed Vegetables  
Minted Green & Yellow Beans  
Corn on the Cob

## Starch Selections

### Mashed Potatoes

Available plain or flavored with any of the following:

roasted garlic, crème fraiche,  
horseradish, parmesan cheese

### Baked Potatoes

Served with butter, sour cream and  
minced chives

### Au Gratin Potatoes

### Roasted Golden Yukon Potatoes

### Sautéed Potatoes

### Rice Pilaf

## Dessert Selections

*\$8 per person*

### Carrot Cake

Cream Cheese Icing

### Mixed Berry Crisp

Vanilla Ice Cream

### Flourless Chocolate Cake

Vanilla Ice Cream

### Seasonal Cobbler

Vanilla Ice Cream

## Dinner Buffet Selections

(minimum 12pp)

**All Buffet Packages include House Salad, Brioche Dinner Rolls and Butter**

### Choice of Two Appetizers

Vegetable Tray with Two Dipping Sauces  
Spinach-Artichoke Dip with Pita Chips  
Red Pepper Hummus with Pita Chips  
Five Layer Mexican Dip with Tortilla Chips

### Herb Roasted Prime Rib \$28.95 per person

Standing Herb Roasted Prime Rib Roast  
Whipped Yukon Potatoes  
Mixed Seasonal Vegetables  
Au Jus, Horseradish Sour Cream

### Honey Glazed Spiral Ham \$19.95 per person

Honey Glazed Spiral Ham with Assorted Mustards  
Gratin Potatoes  
Roasted Apple & Sweet Potato Casserole  
Orange-Cranberry Relish  
Mixed Seasonal Vegetables

### Roast Turkey \$18.95 per person

Roasted Turkey with Gravy  
Sourdough Sage Stuffing  
Whipped Yukon Potatoes  
Green Bean Casserole  
Orange-Cranberry Relish

### Other Entrée Choices \$16.95 per person

Sautéed Chicken Marsala  
Atlantic Salmon with Dill Sauce  
Each choice with appropriate starch and/or vegetable

## Pier M33 On The Cheboygan

## Entrée Sandwich Selections – Lunch or Dinner

All sandwiches served with kettle chips

### One “Heck” of a Burger ... \$13

8oz Angus Burger, Bacon, Cheddar Cheese, Poncho Sauce, Brioche Bun

### Prime Rib Sliders... \$17

Horseradish Sour Cream, Crispy Shallots

### Monster Club... \$13

Grilled Chicken Breast, Polish Ham, Roast Turkey Breast, Bacon, Swiss Cheese, House Sauce, Brioche Bun

### The Biloxi – House Smoked Pulled Pork Sandwich ... \$13

Sweet & Tangy BBQ Pulled Pork, Fontana Jack Cheese, Butter Pickles, Creamy Cole Slaw on Cheddar-Jalapeno Bun

### The Manhattan... \$13

House-Cured Corned Beef, Jewish Rye, Beer Braised Sauerkraut, Russian Dressing, Swiss Cheese

### The Marco... \$13

Herb Bread Crumb Crusted Chicken Breast, Marina Sauce, Provolone Cheese, Fresh Basil, Hoagie Roll

### Turkey Crunch... \$13

Shaved Turkey, Swiss, Bacon, Shredded Lettuce, Guacamole, Pickled Jalapeno, Garlicky Mayo, Toasted Ciabatta Bread

### \*The Veggie... \$13

Grilled Eggplant, Basil-Chevre, Artichoke, Roast Tomato and Red Pepper, Lettuce, Hummus

## Beverages

### Non-Alcoholic Refreshments

Gourmet Coffee, Hot Tea, Fresh Brewed Iced Tea - \$2.75 per person (free refills)

Fountain Sodas - \$2.50 per person (free refills)

### House Wines

ForestVille Winery, California

*Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot*

\$18 per bottle or \$6 per glass

FULL WINE LIST ALSO AVAILABLE AT CURRENT MENU PRICES

### Full Bar Service

Cocktails, Bottled Domestic & Michigan Beer Selection, Michigan Draft Beer Selection, Full Wine List

## Linens

### White Table Cloths

52x52 Table Cloth - \$6 per piece, 52x72 Table Cloth - \$6 per piece, 52x96 Table Cloth - \$8 per piece

Round Table Cloth - \$12 per table

### Linen Napkins

Assorted Colors: white, ivory, maize, yellow, sandalwood, gold, peach, rose, burgundy, seaspray, teal, grey, light blue, lavender, purple, black, royal blue, navy blue, red, kelly green, pine green, orange, pink, chocolate - \$.50 each

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