



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](https://www.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

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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

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Vegetable Selections

Asparagus
Baby Carrots
Broccoli Florets
Broccoli
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

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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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