



**2019**

## **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/PierM330TC

## Appetizer Platters, Dips & Cold Salads

### Platters

*serves 15-20*

#### Fresh Vegetable Platter - \$45

Seasonal Veggies,  
Garden Ranch & Bleu Cheese Dressings

#### Fresh Fruits & Dip Platter - \$65

Yogurt Dip

#### Grilled Vegetable Medley Platter - \$45

Balsamic Glaze

#### Tempura Vegetables Platter - \$45

Soy Sauce & Sweet Chili Dipping Sauce

#### Domestic Cheese Platter - \$65

Variety of Cheeses and Crackers

### Housemade Dips & Bowls

*1 quart serves 10, 2 quarts serve 20*

#### Four Layer Mediterranean Dip - \$30/\$60

Red pepper hummus, whipped feta,  
calamata olives, sundried tomatoes  
Served with crispy pita chips or vegetable sticks

#### Deviled Egg Dip - \$20/\$40

Served with Sourdough Toast Points

#### Spicy Crab & Cream Cheese Dip - \$20/\$40

Crispy Pita Chips

#### Bleu Cheese 'Wedge' Dip - \$22/\$44

Bacon bits, candied walnuts, scallions,  
Bibb Lettuce Cups & Celery Sticks

#### Loaded French Onion Dip - \$18/36

Served with Kettle Chips

#### House Cheese Spread - \$24/\$48

Smoked cheddar, cream cheese, pimento,  
bacon bits, scallions, with butter crackers

#### Spinach & Artichoke Dip - \$24/\$48

Crispy Pita Chips

#### Red Pepper Hummus - \$24/\$48

Crispy Pita Chips

#### Fresh Vegetable Salsa OR Guacamole - \$24/\$48

White Corn Tortillas

#### Five Layer Mexican Dip - \$30/\$60

Salsa, guacamole, seasoned sour cream, cheddar cheese,  
tomato & green onion, White Corn Tortillas

#### Classic Potato Salad - \$35/\$65

#### Italian Pasta Salad - \$35/\$65

## Appetizers – Per Dozen

#### \*Eggplant & Roasted Pepper Roulade - \$24

Minted Chevre Cheese, Arugula, Salsa Verde

#### Bacon Wrapped Medjool Stuffed Dates - \$26

Spinach Chorizo, Roasted Red Pepper Sauce

#### Bruschetta - \$18

Parmesan Crostini, tomato, basil, balsamic vinegar

#### Maryland Crab Cakes - \$20

Herb Tartar Sauce

#### Bing Bang Shrimp - \$15

Breaded Shrimp, Sweet Chili Aioli Sauce

#### Swedish Meatballs - \$15

In Mushroom Gravy

#### BBQ Chicken Bites - \$18

House Ranch Dip

#### Buffalo Chicken Bites - \$18

Bleu Cheese Sauce

#### Mini Chicken Taco Crunchers - \$24

Ginger-Sesame Asian Slaw, Sweet Chili Aioli

#### Cherry BBQ Chicken Skewers - \$22

Cool Ranch Dipping Sauce

#### \*Crispy Vegetable Spring Rolls - \$20

Sweet Chili Dipping Sauce

#### Korean BBQ Chicken Wings - \$22

Bleu Cheese Sauce

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## Mini Sandwiches & Sliders – Per Dozen

### Pulled Pork Sliders - \$30

Sweet & Tangy BBQ or Carolina Sauce,  
Butter Pickles, Cole Slaw

### All American Sliders - \$34

Mini Cheese Burgers, Butter Pickles,  
Ketchup, Mustard

### The Pilgrim - \$25

Shaved Turkey, Havarti Cheese,  
Cranberry Mustard, Baby Spinach

### B.L.T. Sliders - \$24

Applewood Smoked Bacon, Tomato, Lettuce, Mayo

### The Nantucket - \$32

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

### The Charlie - \$24

Tuna Salad, Tomato, Lettuce, Red Onion, Cheddar

### Reuben or Manhattan Sliders - \$32

Corned Beef, Sauerkraut or Cole Slaw,  
Thousand Island Dressing, Swiss

### Prime Rib or Pot Roast Sliders - \$36

Horseradish Sour Cream, Crispy Shallots

### The Buffalo Bill - \$25

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

### The Club - \$24

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

### The Veggie - \$25

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

### Cherry Chicken Salad - \$25

Chicken Salad with Dried Cherries, Apples,  
Celery, Red Onion, Mayo, Lettuce

## Popular Buffets

### Soup, Salad & Sliders

**Soups** – Choose from Cream of mushroom, Stuffed Green Pepper, Vegetable Beef, Butternut Squash Bisque, Apple Fennel Bleu Cheese, White Bean Chicken Chili, Chicken Pot Pie, Tomato Basil Bisque, Broccoli Cheddar, Cream of Asparagus, Lentil, Lemon Rice, Pork Chili Verde, Classic Chili, New England Clam & Corn Chowder, Tortilla Soup, or Suggest a Soup

**\$40-\$50 per gallon**

**Salads** – Choose from Simple Greens, Classic Caesar, or Strawberry Spinach Salad (seasonal), or Suggest a Salad

**\$3-\$5 per person**

**Sliders** – Choose your sliders by the dozen from above

**\$22-\$36 per dozen**

### Breakfast & Fruit Buffet

**Entrée Choices** – Choose from Chicken & Waffles, Biscuits & Gravy, Breakfast Enchiladas, Eggs Benedict, Quiche, Brioche French Toast, Fresh Fruit Salad, Fresh Fruit with Yogurt & Granola, or Suggest a Breakfast Item

**\$15.95 per person – for a 3 item buffet**

**\$17.95 per person – for a 4 item buffet**

**\$19.95 per person – for a 5 item buffet**

*Mimosa, Wine Spritzer, and Bloody Mary Bar available*

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## Other Lunch Buffet Selections

*(Lunch portions. Additional cost if chosen for dinner service.)*

**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 Mashers

**Housemade Mac & Cheese ...**  
Cavatappi pasta with a cheddar cheese and parmesan sauce, topped with breadcrumbs

**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

**Smoked Chicken Pasta ...**  
Fusilli Pasta, Roasted Corn, Sundried Tomatoes, Garlic-Cream Sauce

### **Add a Lunch Side Salad Buffet:**

**Simple Greens ...** \$3 per person  
Mixed Greens, Grape Tomatoes, Cucumber, Herb Croutons, Lemon-Caper Vinaigrette

**Classic Caesar ...** \$3.50 per person  
Romaine, House-Made Caesar Dressing, Croutons, Parmesan Cheese

**The "Wedge" ...** \$4.50 per person  
Bleu Cheese Dressing, Grape Tomatoes, Candied Walnuts, Green Onions, Crumbled Applewood Bacon

**Maurice Salad ...** \$4.50 pp  
Boston bibb lettuce, Deli Turkey & Ham, Swiss Cheese, Sweet Gerkins, Green Olives, Maurice Dressing

## Plated Dinner Side Salads – Per Person

### **Simple Greens ... \$5**

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

### **Classic Caesar ... \$6**

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

### **Traverse Greens ... \$6**

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

### **Maurice Salad ... \$8**

Boston bibb lettuce, deli turkey and ham, Swiss cheese, sweet gerkins, green olives, Maurice dressing

### **Michigan Cobb ... \$8**

Chopped Lettuce, Tomato, Grilled Chicken Breast, Smoked Bacon Pieces, Dried Cherries, Bleu Cheese Crumbles, Avocado, Hard Boiled Egg, Choice of Dressing

### **Pier M33 On The Cheboygan**

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

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

### **Poultry Selections**

**Sautéed Chicken Marsala ... \$16**

Topped with Creamy Marsala Wine & Mushroom Sauce

**Smoked Chicken Pasta ... \$16**

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

### **Seafood Selections**

**Sautéed Walleye ... \$25**

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

**Jumbo Shrimp & Asparagus Pasta ... \$18**

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

**Salmon En Croute ... \$24**

Stuffed with Scallop & Shrimp Mousse, Dill Sauce, Asparagus

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

**Char-Grilled Beef Filet ... \$36-44**

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” ... \$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 ... \$22**

Red Wine Sauce, Balsamic Smothered Crimini Mushrooms

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

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

### **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

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## Vegetarian Selections

### Pasta Primavera ... \$16

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

### Wild Mushroom Pasta ... \$17

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

### Lemon-Garlic Braised Artichokes ... \$18

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 ... \$12

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

### The 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 ... \$16

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

### Michigan Cobb ... \$15

Romaine, Chicken Breast, Hard Cooked Egg, Smoked Bacon, Green Onion, Tomato, Avocado, Choice of 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

## Vegetable Selections

Asparagus  
Baby Carrots  
Broccoli Florets  
Fresh Peas  
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  
Fresh Salsa & Guacamole 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

## **Entrée Sandwich Selections – Lunch or Dinner**

All sandwiches served with kettle chips

### **The Chief Burger ... \$12**

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

### **Prime Rib Sliders... \$14**

Horseradish Sour Cream, Crispy Shallots

### **Monster Club... \$12**

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

### **The Biloxi Pulled Pork Sandwich ... \$12**

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

### **The Manhattan... \$13**

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

### **The Marco... \$11**

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

### **Turkey Crunch... \$12**

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

### **\*The Veggie... \$12**

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

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# **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*

\$20 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 - \$8 per piece, 52x96 Table Cloth - \$8 per piece,

52x114 Table Cloth - \$8 per piece, 96" 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