



2024

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. We are not limited to these listings. Chef Eric Wheeler 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 www.PierM33OnTheCheboygan.com

Appetizer Platters, Salads & Dips

serves 15-20

Fresh Vegetable Platter - \$68

Seasonal Vegetables,
Garden Ranch & Bleu Cheese Dips

Fresh Fruits & Dip Platter - \$90

Seasonal Fruits, Yogurt Dip

Tempura Vegetables Platter - \$72

Soy Sauce & Sweet Chili Dipping Sauce

Grilled Vegetable Medley Platter - \$72

Balsamic Glaze

Antipasto Platter - \$78

Variety of Cured Meats, Italian Cheeses, Olives,
Roasted & Pickled Vegetables, and Baguettes

Domestic Cheese & Meat Platter - \$98

Variety of Cheeses, Meats and Crackers

Classic Potato Salad - \$60/gal

Italian Pasta Salad - \$72/gal

Albacore Tuna Pasta Salad - \$72/gal

Garden Salad - \$70

Mixed Greens, Grape Tomatoes,
Cucumber, Red Onion, Croutons,
Choice of Dressing

Mediterranean Salad - \$85

Gluten-Free. Mixed Greens, Artichoke Hearts,
Roasted Beets, Cucumber, Red Onion, Kalamata Olives,
Feta Cheese, Red Pepper-Hummus Vinaigrette

Tomato Panzanella Salad - \$85

Tuscan Lettuce, Heirloom Tomatoes,
Pickled Red Onion, Marinated Brioche Bread,
Baby Mozzarella, Fresh Basil Vinaigrette

Amarillo Salad - \$85

Mixed Greens, Tomatoes, Scallions, Smoked Bacon,
Green Chiles, Crispy Shallots, Western Dressing

Antipasto Salad - \$90

Romaine Lettuce, Green & Black Olives, Tomatoes,
Roasted Red Pepper, Genoa Salami, Fresh
Mozzarella, Artichoke Hearts, Italian Vinaigrette

Classic Caesar Salad - \$80

Romaine, Garlic Croutons, Shaved Parmesan,
Caesar Dressing

House Beer Cheese Spread - \$55

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

Four Layer Mediterranean Dip - \$70

Red Pepper Hummus, Whipped Feta,
Kalamata Olives, Sundried Tomatoes,
With Crispy Pita Chips or Vegetable Sticks

Five Layer Mexican Dip - \$70

Salsa, Guacamole, Seasoned Sour Cream,
Cheddar Cheese, Tomato & Green Onion,
White Corn Tortillas

Spinach & Artichoke Dip - \$35/Qt

Crispy Pita Chips

Red Pepper Hummus - \$32/Qt

Crispy Pita Chips

Roasted Tomato Salsa - \$28/Qt

White Corn Tortillas

Fresh Guacamole - \$35/Qt

White Corn Tortillas

Appetizers – Per Dozen

Bruschetta - \$22

Parmesan Crostini, Tomato, Basil, Balsamic Vinegar

Bing Bang Shrimp - \$18

Breaded Shrimp, Sweet Chili Aioli Sauce

Jumbo Grilled Chicken Wings - \$28

Gluten-Free. Choose Buffalo, BBQ,
Korean, or Garlic-Parmesan Style

Crab & Shrimp Stuffed Mushrooms - \$28

Snow Crab, Cream Cheese, Garlic, Mozzarella

Mini Crab Cakes - \$24

Herb Tartar Sauce

Swedish Meatballs - \$22

In Mushroom Gravy

BBQ Meatballs - \$22

In Classic BBQ Sauce

BBQ Chicken Bites - \$24

House Ranch Dip

Buffalo Chicken Bites - \$24

Bleu Cheese Sauce

Crispy Vegetable Spring Rolls - \$27

Sweet Chili Dipping Sauce

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Petite Sandwiches Platter – Per Dozen

Pulled Pork - \$36

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

Turkey - \$34

Shaved Turkey, Havarti Cheese,
Cranberry Mustard, Baby Spinach

B.L.T. - \$35

Applewood Smoked Bacon,
Tomato, Lettuce, Mayo

Tuna - \$32 (Melt \$35)

Albacore Tuna Salad, Tomato,
Lettuce, Red Onion, Cheddar

Reuben or Manhattan - \$46

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

Club - \$38

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

Veggie - \$32

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

Cherry Chicken Salad - \$36

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

Popular Buffets

Soup, Salad & Sandwiches

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

\$52-\$65 per gallon

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

\$5-\$7 per person

Petite Sandwiches – Choose your petite sandwiches by the dozen from above

\$32-\$46 per dozen

Breakfast & Fruit Buffet

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

\$17.95 per person – for a 3 item buffet

\$19.95 per person – for a 4 item buffet

\$21.95 per person – for a 5 item buffet

Mimosa, Wine Spritzer, and Bloody Mary Bar available

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Lunch Buffet Selections

(Prices are for Lunch portions. Additional cost if chosen for Dinner service.)

\$185 per Pan, Serves 15-20

Classic Meatloaf ...

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

Housemade

Mac & Cheese ...

Fresh Macaroni Pasta with a Cheddar Cheese and Parmesan Sauce, Topped with Seasoned Bread Crumbs

Chicken Pot Pie ...

Slow-Cooked White Meat Chicken, Potatoes, Carrots, Onions, Peas, Creamy Garlic Sauce, Topped with Buttery Puff Pastry

Beef Stroganoff ...

Egg Noodles tossed with Braised Beef and Mushrooms in a Rich Sauce topped with Sour Cream and Chives

\$240 per Pan, Serves 15-20

Shrimp & Asparagus Pasta ...

Linguini Pasta, Grilled Asparagus, Roasted 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

Sautéed Chicken Marsala ...

Topped with Creamy Marsala Wine Mushroom Sauce, Served on Whipped Mashers

Add a Side Salad Buffet:

Simple Greens ... \$5 pp

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

Classic Caesar ... \$5 pp

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

Chopped "Wedge" ... \$6 pp

Iceberg Lettuce, Bleu Cheese Dressing, Grape Tomatoes, Candied Walnuts, Green Onions, Crumbled Bacon

Maurice Salad ... \$7 pp

Boston Bibb Lettuce, Deli Turkey & Ham, Swiss Cheese, Sweet Gerkins, Green Olives, Maurice Dressing

International Dinner Selections

All entrée selections are buffet-style. Prices are per pan which serves 15-20. To add plated side salads with dinner roll & butter, see Dinner Salad Selections.

Italian

Appetizers (each)...\$3-6/pp

Bruschetta, Caprese Skewers, Antipasto Skewers, Caponata, Margherita Flatbread, Mushroom Arancini, Grilled Garlic Ciabatta

Cheese, Vegetable or Beef Lasagna ... \$190

Classic-Style Lasagna with Housemade Marinara

Penne Bolognese ... \$190

Penne Tossed in a Rich Slow-Cooked Beef and Pork Tomato Sauce, Topped with Peccorino

Spaghetti & Meatballs ... \$215

Spaghetti Tossed in Fresh Basil Marinara, Giant Housemade Meatballs, Peccorino Cheese

Chicken Alfredo ... \$215

Classic Fettucini Alfredo with Grilled Marinated Chicken Breast, Shaved Parmesan, Basil Oil

Cheesy Stuffed Shells ... \$190

Jumbo Shells Stuffed with Pesto Cheese Blend, Topped with Housemade Marinara

Chicken & Sausage Florentine ... \$260

Grilled Marinated Chicken, Italian Sausage, Baby Spinach, Three-Cheese Tortellini, Garlic Rose Sauce

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Mediterranean

Appetizers (each)...\$3-6/pp

Spanikopita Bites, Feta & Olive Skewers,
Roasted Pepper Eggplant Roulades, Stuffed Grape Leaves

Build-Your-Own Chicken Shawarma ... \$215

Tender Slices of Roasted Marinated Chicken,
Long Grain Rice, Tomatoes, Onions,
Cucumber, Tahini, Served in Warm Pita

Build-Your-Own Beef & Lamb Gyro ... \$250

Thin Caramelized Strip of Gyro Meat,
Seared Onions, Tomatoes, Tzatziki Sauce,
Served in Warm Pita

Mousaka ... \$195

Gluten-Free. Savory Ground Beef Layered with
Fried Eggplant & Bechamel in a Rich Tomato Sauce,
Seasoned with Cinnamon & Fresh Oregano
(sub Ground Lamb \$65)

Greek Lamb Chops ... \$495

Gluten-Free. Roasted Lamb Racks with Lemon &
Oregano, Zucchini & Wild Rice Pilaf, Whipped Feta

Asian

Appetizers (each)...\$3-6/pp

Peking Duck Potstickers, Vegetable Spring Rolls, Pork Eggrolls, Crab Rangoon

sub Fried Rice with Entrees for \$12 per pan

Cashew Chicken ... \$235

Gluten-Free. Tender Stir-Fried Chicken,
Roasted Cashews, Chopped Scallions, Light
Toasted Garlic Sauce, Steamed Rice

Vegetable Lo Mein ... \$215

Lo Mein Noodles tossed with Stir-Fried Broccoli,
Bell Peppers, Mushrooms, Snap Peas, Tofu,
Scallions, Sesame Soy Garlic Sauce, Steamed Rice

Mongolian Beef ... \$295

Gluten-Free. Thin Slices of Crispy Flank Steak,
Dried Chiles, Stir-Fried Broccoli, Scallions, Sweet
Savory Soy-Garlic Sauce, Steamed Rice

Coconut Curry Shrimp ... \$315

Gluten-Free. Spicy! Stir-Fried Shrimp, Bell Peppers,
Scallions, Mushrooms, Rice Noodles, Sweet
Coconut Milk, Red Curry Sauce, Steamed Rice

Southern Smokehouse

Appetizers (each)...\$3-6/pp

Buttermilk Chicken & Waffle Bites, Mini Stuffed Peppers, 'Armadillo' Eggs,
Chipotle-BBQ Meatballs, Smoked Bacon Deviled Eggs

*All Entree options are house-smoked, gluten-free and served with a choice of
baked Idaho potatoes, cheddar mashed Yukons, or Amish potato salad,
with seasonal Vegetables and Hawaiian rolls & butter*

Texas Brisket ... \$Market Price

Smoked Pork Shoulder ... \$Market Price

Slow Barbequed Chicken Quarters ... \$Market Price

St. Louis Pork Ribs ... \$Market Price

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Mexican

Appetizers (each)...\$3-6/pp

Cheesy Beef Empanadas, Black Bean Tostadas, Spicy Chicken Taquitas, 'Elote' Mexican Street Corn (seasonal), Tamales, Mexican Pizza Bites

Taco Bar ... \$215

Gluten-Free. Seasoned Ground Beef, Refried Beans, Spanish Rice, Shredded Lettuce, White Corn Tortillas, Tomatoes, Onions, Avocado, Pico de Gallo, Sour Cream

Fajita Bar ... \$235

Caramelized Onions & Green Peppers, Refried Beans, Jalepenos, Pico de Gallo, Fresh Cilantro, Sour Cream, Warm Flour Tortillas Seasoned Chicken, *sub Grilled Steak \$50*

Mini Wet Burritos ... \$225

Choice of Seasoned Gound Beef or Shredded Chicken, Refried Beans, Spanish Rice Rolled in Flour Tortillas, Smothered in Enchilada Sauce and Mexican Blend Cheese, with Shredded Lettuce, Pico de Gallo, Sour Cream

Pork Chili Verde ... \$235

Slow-Cooked Pork Shoulder in a Roasted Poblano, Tomatilla, Fresh Herb Salsa Verde, Topped with Avocado and Queso Fresco, Served with Steamed Rice, Black Beans, Warm Flour Tortillas, Chili-Lime Crema

Polish Cuisine

Appetizers (each)...\$2-5/pp

Cheddar-Potato Pierogies & Sour Cream, Smoked Sausage & Potato Skewers

Sausage & Kraut ... \$195

House-Smoked Polish Sausage with Honey Sauerkraut, Roasted Peppers, Caramelized Onions, Stoneground Mustard, Sour Cream

Golumpki ... \$215

Housemade Polish Cabbage Rolls, Roasted in Chicken Tomato Sauce, Served with Mashed Yukon Potatoes

Classic Dinner Buffet Options

Classic Meatloaf ... \$195

Sweet-Glazed Beef & Pork Loaf, Choice of Starch, Mixed Seasonal Vegetables

Chicken Marsala ... \$275

Lightly Breaded Sauteed Chicken Breast, Oyster Mushrooms, Rich Marsala Cream Sauce, Yukon Mashed Potatoes, Mixed Seasonal Vegetables

Parmesan Encrusted Whitefish ... \$250

Fresh Great Lakes Whitefish, Garlic Lemon Cream Sauce, Choice of Starch, Mixed Seasonal Vegetables

Herb-Roasted Prime Rib ... \$495

Standing Herb Roasted Prime Rib Roast, Choice of Starch, Mixed Seasonal Vegetables, Au Jus, Horseradish Sour Cream

Turkey Dinner ... \$250

Roasted Turkey with Gravy, Sourdough Sage Stuffing, Whipped Yukon Potatoes, Green Bean Casserole

Shrimp Scampi Skewers ... \$305

Grilled Jumbo Shrimp, Lemon Garlic Herb Butter, Parmesan, Choice of Starch, Mixed Seasonal Vegetables

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Beef Pot Roast ... \$305

Braised Short Rib, Roasted Tomatoes, Carrots, Onions,
Yukon Mashed Potatoes, Beef Gravy, Horseradish Cream, Mixed Seasonal Vegetables

Chicken Piccata ... \$215

Sauteed Chicken Breast, Lemon-Caper Cream Sauce, Garlic Yukon Mashed Potatoes,
Heirloom Tomatoes, Mixed Seasonal Vegetables

Lemon Dill Salmon ... \$305

Grilled Atlantic Salmon, Lemon Dill Cream Sauce, Choice of Starch, Mixed Seasonal Vegetables

Beef Tenderloin ... \$495

Roasted Beef Tenderloin Medallions, Veal Demi, Choice of Starch, Mixed Seasonal Vegetables

Spiral Ham Dinner ... \$225

Honey Glazed Spiral Ham with Assorted Mustards, Choice of Starch, Mixed Seasonal Vegetables

Crab Legs ... \$Market Price

Your Choice of Steamed Crab Legs – Snow Crab, Dungeness, or Alaskan King Crab, Drawn Butter,
Choice of Starch, Mixed Seasonal Vegetables

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 Yukon Potatoes

Sautéed Potatoes

Rice Pilaf

Dessert Selections

\$6-\$9 per person

Carrot Cake

Cream Cheese Icing

Mixed Berry or Apple Crisp

Vanilla Ice Cream

Flourless Chocolate Cake

Raspberry Sauce

'Seasonal' Dessert

Vanilla Ice Cream

Dinner Salad Selections

Simple Greens ... \$5/pp

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

Classic Caesar ... \$6/pp

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

Traverse Greens ... \$6/pp

Baby Spinach, Cherry Vinaigrette,
Candied Walnuts, Dried Cherries,
Bleu Cheese, Shaved Red Onion

Chopped "Wedge" ... \$9/pp

Iceberg Lettuce, Bleu Cheese Dressing, Grape
Tomatoes, Candied Walnuts, Green Onions,
Crumbled Applewood Bacon

Maurice Salad ... \$9/pp

Boston Bibb Lettuce, Deli Turkey and Ham,
Swiss Cheese, Sweet Gerkins, Green Olives,
Maurice Dressing

Michigan Cobb ... \$9/pp

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

Toasted Sesame ... \$9/pp

Asian Slaw, Broccoli, Cashews, Scallions, Avocado,
Cilantro, Tossed in Toasted Sesame Dressing,
Topped with Crispy Chow Mein Noodles
Add Grilled Chicken \$3

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Beverages

Non-Alcoholic Refreshments

Gourmet Coffee, Hot Tea, Fresh Brewed Iced Tea - \$2.75 per person (1 free refill)
Fountain Sodas - \$2.75 per person (1 free refill)

Unlimited Refreshments may be billed at a flat rate of \$2.50 per person*
including the entire guest count of your event

House Wines

Canyon Road, California
Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Moscato
Cabernet Sauvignon, Merlot, Pinot Noir
\$24 per bottle or \$7 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

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