Mpfront & Company's Banquet Hors d'Oeuvres 💮

(All hors d'oeuvres 50 pieces)

Нот		Cold	
Chicken Wings Boneless chicken wings served with your choice of sauce: asian glaze, barbecue, or buffalo style.	\$80.00	Smoked Salmon Tray Whole smoked salmon filet served with cream cheese, capers, fruit, and gourmet crackers.	\$85.00
Hot Crab Dip*Our house crab dip served with crostini bread.	\$70.00	Smoked Whitefish Tray*Local Lake Superior Whitefish smoked and served with our horseradish-dill cream cheese on gourmet crackers.	\$75.00
Sausage Stuffed Mushrooms*	\$70.00	Fruit TrayAssortment of seasonal fruit served with caramel dip.	\$75.00
Quesadillas* Your choice of grilled chicken or beef, wrapped in tomato tortillas with Colby-Jack cheese, peppers, and red onions;	\$70.00	Vegetable Stuffed Cherry Tomatoes* Cherry tomatoes stuffed with vegetable cream cheese.	\$70.00
Asiago Phyllo Wraps* Asiago cheese and spinach wrapped in phyllo dough and then deep-fried.	\$70.00	Ham and Cucumber Lawash* Whole-wheat wrap filled with ham, spinach, and cucumber cream cheese.	\$65.00
Battered Mushroom and Cauliflower Mix Mixture of battered mushrooms and cauliflower, served with of Ranch dressing and Marinara sauce.	\$65.00	Smoked Turkey and Cranberry Lawash* Whole-wheat wrap filled with smoked turkey, celery, and honey-cranberry cream cheese.	\$65.00
Cheese Quesadillas* Colby-Jack cheese wrapped in tomato tortillas with peppers,	\$65.00	Rouladen*	\$65.00
and red onions; served with salsa and sour cream. Miniature Quiche* Assorted variety of mini Quiche.	\$65.00	Tomato Feta Spread on Rye* Spread made with Feta cheese, cream cheese, roasted tomatoes and garlic, served on rye rounds.	\$65.00
Southwest Spinach Dip This dip is a flamenco of flavors: spinach, Pepper-Jack cheese		Vegetable TrayAssortment of seasonal vegetables served with Ranch dressing	
cream cheese, onions, red and green peppers. Served with tortilla chips.	,	Cheese Tray Assorted cheeses served with gourmet crackers.	\$60.00
Crab Rangoon Wontons filled with a crab, green onions, and cream cheese mixture, then deep-fried. Served with Sweet and Sour sauce	\$55.00	Shrimp Cocktail (per 3 pounds)* Three pounds of medium-sized shrimp served with cocktail s	
Spicy Meatballs	\$55.00	Miniature Cream Puffs* Cream puffs filled with your choice of chocolate, almond, or vanilla pastry cream, then glazed.	\$55.00
Chips & Salsa	\$28.00	White Bean & Zucchini Hummus on Rye* White bean dip with roasted zucchini, served on rye rounds.	\$50.00

Mpfront & Company's Banquet Plated Luncheon

greens. Finished with toasted almonds and walnuts.

(This menu is available until 4pm)

----- SANDWICHES

Shaved Prime Rib Sandwich with Cup of Soup Slow roasted Prime Rib served with onions, peppers, and Provolone cheese. Includes a cup of our house soup		Roast Beef Sandwich with Cup of Soup Roast beef on a kaiser roll, with Cheddar cheese, lettuce, and tomato. Served with a cup of our house soup.	\$11.95
Ham Sandwich with Cup of Soup Ham on white bread, with Colby-Jack cheese, lettuce, and tomato. Served with a cup of our house soup.	_ \$11.95	Turkey Sandwich with Cup of Soup Turkey on wheat bread, with Swiss cheese, lettuce, and tomato. Served with a cup of our house soup.	\$11.95
		REES	
Pan – Seared Salmon 4-oz filet pan-seared and finished with our Citrus Herb sauce. Served with side vegetable and roasted baby reds	0.00	Champagne Chicken 4-oz breast pan-seared and finished with our Champagne sauce. Served with side vegetable and rice pilaf.	\$11.95
Roast Beef Tender slices of roast beef served with garlic mashed potatoes, gravy and a side of vegetables.	_\$12.95	Pasta Primavera A blend of fresh vegetables, and penne pasta, in a garlic cream sauce. Served with a side of vegetables.	\$11.95
+ 1 及分	SALA	ADS	
Chicken Caesar Salad Romaine lettuce served with grilled chicken, roma tomatoes, croutons, and Asiago cheese.	_ \$11.95	House Salad Portabella mushrooms, roma tomatoes, julienned carrots, red onions, and cucumbers, served over mixed salad	\$10.95

Mpfront & Company's Banquet Plated Dinners 💮

All entrees include a dinner salad and roll.

BEEF		CHICKEN	
Prime Rib (cooked to order) Prime rib prepared with our savory blend of house seasonings. Includes side of your choice.	\$24.95	Chicken Cordon Bleu Chicken breast stuffed with ham and Swiss cheese, breaded and served with Champagne sauce. Includes side of your choice.	\$20.95
Stuffed Beef Tenderloin (cooked to order) ————————————————————————————————————	\$24.95	Chicken Parmesan ————————————————————————————————————	\$20.95
8-oz Bacon-Wrapped Filet (cooked to order)_ 8-oz tenderloin filet wrapped in bacon and seasoned with robust spice blend. Includes side of your choice.	\$22.95	Chicken Picatta Chicken breast pan-sauteed and served in a white wine sauce with lemons and capers. Includes side of your choice.	\$20.95
5-oz Bacon-Wrapped Filet (cooked to order)_ 5-oz tenderloin filet wrapped in bacon and seasoned with robust spice blend. Includes side of your choice.	\$20.95	Vpfront Chicken Pan-seared chicken breast served with a choice of Barbecue, Champagne, Honey Balsamic or Marsala sauce. Includes side of your choice.	\$20.95
FISH		PORK	
Pan – Seared Salmon This 8-oz filet is pan-seared, then oven-roasted; served with Citrus Herb sauce. Includes side of your choice.	\$20.95	Grilled Stuffed Pork Loin This succulent pork loin chop is filled with a spiced apple walnut stuffing, grilled, then finished with our honey balsamic glaze. Includes side of your choice.	\$20.95
Poached Whitefish Lake Superior Whitefish poached in white wine, finished with Citrus Herb sauce. Includes side of your choice	\$20.95		
VEGE	TARIAN	& VEGAN	
Sherry-braised Portabellas with Sage Portabella mushrooms braised in sherry, with garlic, sage, and cream. Served over fettuccine.	\$19.95	Garden Pasta Blend of fresh vegetables and penne pasta in a garlic cream sauce. Finished with Asiago cheese.	\$19.95
Roasted Tomato and Artichoke Orzo*Orzo, roasted tomatoes, portabella mushrooms, garlic, artichoke hearts, arugula, and basil, dressed with a lemon white wine sauce.	\$19.95	Penne Pomodoro Penne pasta tossed with fresh garden vegetables and our house marinara sauce. Finished with Asiago cheese.	\$18.95
	Sides	S	
Rice Pilaf	Garlic Mashed P	otatoes Sage Stuffing	
Fettuccine	Roasted Baby Red	Potatoes Baked Potato	
*Vegan entree			

Wpfront & Company's Banquet Combination Plates 💮

Listed below are our most popular banquet combination plates. Other selections are available upon request for your party or function. Please speak with an Upfront & Company banquet coordinator for additional information.

BEEF COMBINATION PLATE OPTIONS

Bacon - Wrapped Filet (cooked to order) and Whitefish	Bacon – Wrapped Filet (cooked to order) A 5-oz tenderloin filet wrapped in bacon and Herb sauce. Includes side of your choice, dir	I flame-broiled is paired with a 4-oz pan-seared salmon	filet topped with Citrus
A 5-oz tenderloin filet wrapped in bacon and flame-broiled is paired with a 4-oz pan-seared chicken breast topped with your choice of Barbecue, Champagne, Honey Balsamic or Marsala sauce. Includes side of your choice, dinner salad, and a roll. CHICKEN COMBINATION PLATE OPTIONS Upfront Chicken and Pan-Seared Salmon A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with a 4-oz pan-seared salmon filet topped with Citrus Herb sauce. Includes side of your choice, dinner salad, and a roll. Upfront Chicken and Whitefish A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with a 4-oz whitefish filet topped with Citrus Herb sauce. Includes side of your choice, dinner salad, and a roll. Upfront Chicken and Tomato Artichoke Orzo A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with our roasted tomato and artichoke orzo. Includes side of your choice, dinner salad, and a roll.	Bacon – Wrapped Filet (cooked to order) A 5-oz tenderloin filet wrapped in bacon and	and Whitefish I flame-broiled is paired with a 4-oz whitefish filet toppe	\$24.50 d with Citrus
Upfront Chicken and Pan – Seared Salmon A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with a 4-oz pan-seared salmon filet topped with Citrus Herb sauce. Includes side of your choice, dinner salad, and a roll. Upfront Chicken and Whitefish A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with a 4-oz whitefish filet topped with Citrus Herb sauce. Includes side of your choice, dinner salad, and a roll. Upfront Chicken and Tomato Artichoke Orzo A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with our roasted tomato and artichoke orzo. Includes side of your choice, dinner salad, and a roll.	A 5-oz tenderloin filet wrapped in bacon and	l flame-broiled is paired with a 4-oz pan-seared chicken	
Citrus Herb sauce. Includes side of your choice, dinner salad, and a roll. **Diffront Chicken and Whitefish** A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with a 4-oz whitefish filet topped with Citrus Herb sauce. Includes side of your choice, dinner salad, and a roll. **Upfront Chicken and Tomato Artichoke Orzo** A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with our roasted tomato and artichoke orzo. Includes side of your choice, dinner salad, and a roll.			
A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with our roasted tomato and artichoke orzo. Includes side of your choice, dinner salad, and a roll.	Citrus Herb sauce. Includes side of your choice. **Defroit Chicken and Whitefish** A 4-oz pan-seared chicken breast served with y	dinner salad, and a roll. our choice of sauce, is paired with a 4-oz whitefish filet	\$21.9
Sides	A 4-oz pan-seared chicken breast served with y	our choice of sauce, is paired with our roasted tomato	and artichoke orzo.
SIDES			
Rice Pilaf Garlic Mashed Potatoes Sage Stuffing		SIDES	

Roasted Baby Red Potatoes

Fettuccine

Baked Potato

Mpfront & Company's Buffet Selections

All buffets include your choice of dinner rolls or garlic bread.

Two Carved Meats This buffet item allows the choice of one (1) additional carved meat to the regular buffet selection process listed below.	\$23.95
Pan – Seared Salmon 4-oz salmon filets pan-seared and served with Citrus Herb sauce.	\$22.95
Chicken Marsala	\$21.95
Chicken Primavera Penne pasta with chicken, and fresh garden vegetables in a garlic cream sauce.	\$21.95
LasagnaOur lasagna is made with ground Italian sausage, Marinara sauce, ricotta, and a our five-cheese blend. (Meatless lasagna available upon request.)	\$20.95
Portabella Mushroom Ragu This savory sauce is made with portabellas, tomatoes, onions, red wine, garlic, oregano, and basil. Served over penne pasta.	\$19.95
Pasta Fresca Penne pasta tossed with olive oil, garlic, roma tomatoes, fresh basil, and arugula.	\$19.95

After you have made your main entree selection you should choose:

one (1) carved meat, two (2) starches, one (1) vegetable, and two (2) salads.

CARVED MEATS (Select 1)

Prime Rib (cooked to order)*

Baked Ham

Turkey

Pork Loin

STARCHES (Select 2)

Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Sage Stuffing
Au Gratin Potatoes

VEGETABLES

(Select 1)
Chef's Cut
Broccoli
Carrots
Corn
Green Beans
Sweet Green Peas

SALADS (Select 2)

Fruit Salad Pasta Salad Potato Salad Tossed Green Salad

^{*}May be added for an additional \$6.95 per person.

Mpfront & Company's Banquet Beverages 💮

Individually	
Coffee — Regular or Decaffeinated	
Coffee — Regular or Decaffeinated	\$29.95/small urn
Coffee—Regular or Decaffeinated	\$ 5.95/thermos
Soda Pop — Assorted Coke • Diet Coke • Cherry Coke • Sprite • Dr. Pepper • Mello Yello	\$ 5.95/liter
Fruit Juice — Assorted Orange Juice • Pineapple Juice • Grapefruit Juice • Cranberry Juice • Apple Juice	\$ 5.95/liter
Lemonade	\$ 5.95/liter
Iced Tea	\$ 6.95/liter
Punch	\$12.95/gallon
Champagne Punch	\$24.95 /gallon
Hot Tea	\$ 1.50/per pkt
Bottled Water	\$ 2.00/bottle
Canned Soda Pop	\$ 2.00/can
Unlimited	
Coffee-Regular	
over I00 people	\$149.95
Coffee — Decaffeinated over 100 people	\$149.95
Fountain Soda Pop — Assorted up to 100 people over 100 people	, 0

WINE & CHAMPAGNE

Upfront & Company offers an extensive and varied selection of wines & champagnes.

Please contact our Banquet Coordinator for the current wine list & pricings or to request a quote on a specific wine/champagne of your choice.

Mpfront & Company's Banquet Dessert Menu \infty

Listed below are our banquet dessert options. Other selections are available upon request for your party or function. Please speak with an Upfront & Company banquet coordinator for additional information.

Chocolate Decadence	_ \$	5.95/þer
A rich dark chocolate cake, served with chocolate sauce.		-
Cheesecake	_ \$	5.95/per
A king-sized piece of vanilla cheesecake served with your choice of chocolate, caramel, raspberry, or strawberry sauce.		•
Panna Cotta with Raspberry Sauce	_ \$	5.95/þer
A creamy Italian vanilla custard served with a Raspberry sauce.		
Bread Pudding with Vanilla Bourbon Sauce	_ \$	4.95/per
A banquet favoriteauthentic New Orleans-style bread pudding, served with a decadent vanilla bourbon sauce.		
Large Eclair	_ \$	3.95/per
A large eclair glazed with chocolate, and filled with your choice of chocolate, almond or hazelnut pastry cream.		
Varietal Ice Cream	_ \$	2.95/per
Flavors include: Mint Chocolate Chip, Mackinac Island Fudge, and Peppermint Stick. (Please ask the Upfront & Company		
banquet coordinator for the currently available flavors. Other flavors available upon request.)		
Sherbet	_ \$	2.50/per
Flavors include: Raspberry, Orange, Lime, and Swirl. (Please ask the Upfront & Company banquet coordinator for the currently available flavors.)		
Vanilla Ice Cream	_ \$	2.50/per

Mpfront & Company's Meeting Packages 💮

<u>Breakfast a la Carte</u>				
Fresh-Baked Muffins (assorted)		\$ <i>35.</i>	00/dozen	
Fresh-Baked Danishes (assorted)		\$ 2 <i>5</i> .	00/dozen	
Fresh-Baked Bagels (assorted), includes	cream cheese	\$ 20.	00/dozen	
Yogurt Cups (assorted)		\$ 15.	00/dozen	
Granola Bars (assorted)		\$ 15.	00/dozen	
Oatmeal Cups		\$ 20.	00/dozen	
Fruit Salad		\$ 10.	00/quart	
		ossed green salad and the chefs choice of soup.		\$15.95
kage (cost per person) t choice for mid-afternoon. Includes soda, co		e of two snacks.		\$ 6.95
	offee, and your choic	e of two snacks.		\$ 6.95
	offee, and your choic	e of two snacks. I A C K S		\$ 6.95
t choice for mid-afternoon. Includes soda, co	offee, and your choic Sn (So	e of two snacks.		\$ 6.95
t choice for mid-afternoon. Includes soda, co	offee, and your choic Sn (So	e of two snacks. I A C K S elect 2)		\$ 6.95
t choice for mid-afternoon. Includes soda, co	offee, and your choic <u>S.N.</u> (S e adividual bags • Cool	e of two snacks. I A C K S elect 2)		\$ 6.95
et choice for mid-afternoon. Includes soda, co Brownies • Chips- <i>in</i>	offee, and your choic <u>S.n.</u> (S e adividual bags • Cool	e of two snacks. I A C K S elect 2)		\$ 6.95
et choice for mid-afternoon. Includes soda, co Brownies • Chips-in Break a la Carte	offee, and your choic SN (So dividual bags • Cool \$15.00	e of two snacks. IACKS Plect 2) kies • Seasonal Fruit • Assorted Dessert Bars	\$ 10.00	\$ 6.95