



Refreshment Breaks

COFFEE, HOT TEA & CANNED SODA

Half Day: \$5 per person
Full Day: \$7 per person
Assorted Fruit Juices add \$1 per person

HEALTH FOOD BREAK

An assortment of yogurt, granola bars, whole assorted fresh fruit, mixed nuts and bottled water. \$10 per person

NORTHERN SNACK SAMPLER

Smoked whitefish spread & crackers, hot artichoke dip, wing dings, chips & salsa and pitchers of soda. \$12 per person

A LA CARTE REFRESHMENT ITEMS

<i>Coffee</i>	<i>\$2.75 per person</i>
<i>Pitchers of Soda</i>	<i>\$6.50 per person</i>
<i>Cans of Soda</i>	<i>\$2.50 per can</i>
<i>Bottled Water</i>	<i>\$2.50 per bottle</i>
<i>Carafe of Fruit Juice</i>	<i>\$15 per carafe</i>
<i>Fruit Punch (2 gallon minimum)</i>	<i>\$25 per gallon</i>
<i>Brownies or Cookies</i>	<i>\$15 per dozen</i>
<i>Deluxe Inn Baked Cookies</i>	<i>\$28 per dozen</i>
<i>Assorted Whole Fruit</i>	<i>\$2 per item</i>
<i>Fresh Fruit Salad</i>	<i>\$4 per person</i>
<i>Bar Snack Mix (15 person minimum)</i>	<i>\$3 per person</i>



Breakfast

CONTINENTAL OPTIONS

Level 1 \$6.50 per person

Fresh brewed coffee, decaf, hot tea, orange juice, mini muffins and scones.

Level 2 \$10.50 per person

Fresh brewed coffee, decaf, hot tea, orange juice, choice of two fresh breakfast breads and a seasonal fresh fruit bowl.

BASIC BREAKFAST BUFFET

\$14.50 per person (30 person minimum)

To Include the Following:

Fresh brewed coffee, decaf, hot tea, assorted juices

Two types of fresh breakfast breads

Scrambled eggs

Bacon or sausage

Breakfast potatoes

A LA CARTE BUFFET BREAKFAST ITEMS

Must be combined with level two continental or basic buffet:

<i>Cherry French Toast with Warm Maple Syrup</i>	<i>\$4 per person</i>
<i>Scrambled Eggs</i>	<i>\$3 per person</i>
<i>Seasonal Fresh Fruit Bowl</i>	<i>\$3.75 per person</i>
<i>Eggs Benedict*</i>	<i>\$5 per person</i>
<i>Fruit and Yogurt Parfaits</i>	<i>\$3.75 per person</i>
<i>Quiche</i>	<i>\$4 per person</i>
<i>Smoked Salmon, Capers and Red Onion</i>	<i>\$6 per person</i>
<i>Assorted Mini Muffins</i>	<i>\$12 per dozen</i>
<i>Assorted Mini Scones</i>	<i>\$12 per dozen</i>
<i>Mini Bagels & Cream Cheese</i>	<i>\$15 per dozen</i>
<i>Homemade Sticky Buns</i>	<i>\$20 per dozen</i>

All menu items and prices subject to availability and market price adjustment. Prices subject to change without notice. All prices subject to 6% Michigan state sales tax in addition to a 22% service charge.

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STAFFORD'S

2012 BANQUET MENU

Luncheon

(Advanced Entrée Counts Required)

SANDWICHES & SALADS

Train Depot Salad

Stafford's chicken salad served on a bed of Bibb lettuce and drizzled with cherry vinaigrette, served with fresh fruit and Inn baked sweet bread. \$14

Cherry Chicken Bibb

Tender bibb lettuce with dried cherries, walnuts, scallions, seasonal fresh fruit and white cheddar cheese. Topped with grilled chicken breast and cherry vinaigrette. \$13

Homemade Quiche

Prepared three ways: Florentine, Lorraine or smoked whitefish and red onion. Served with fresh seasonal fruit and sweet bread. \$12.50

Philly Beef Grinder

Shaved beef brisket piled with sweet sautéed onions and green peppers with provolone cheese on a toasted hoagie roll. \$11.50

Chicken Salad Croissant

Stafford's famous chicken salad, tossed with local dried cherries, almonds and red onions. Stacked on a crisp croissant roll with Bibb lettuce. \$12

Turkey Club Wrap

Smoked turkey breast, bacon, lettuce and tomato with an herbed mayonnaise, wrapped in lavash flatbread. \$11.50

Grilled Portobello Vegetable Wrap

Herb marinated and grilled Portobello mushrooms, garden vegetables, feta crumbles and roasted garlic balsamic mayonnaise. \$11.50

Roasted Red Pepper and Hummus Wrap (Vegetarian/Vegan)

Chick pea puree, garlic, roasted peppers and black olives. \$11

**All selections include a soft beverage*

STAFFORD'S

2012 BANQUET MENU

LUNCHEON ENTRÉES

*All luncheon entrée choices include appropriate starch and vegetable side dishes.
Add a mixed greens salad or soup du jour for an additional \$3.50 per person.*

Pasta Primavera

Fresh garden vegetables sautéed with slivered garlic and tossed with pasta in a parmesan cream with fresh basil and toasted pinenuts. \$14

Lake Superior Whitefish

Fresh whitefish simply baked and offered with a citrus Beurre Blanc sauce. \$18

Chicken Dijon

Sautéed boneless breast of chicken topped with creamy Dijon mustard sauce, paired with classic spatzle. \$16.50

Chicken Jardinière

Sautéed boneless breast of chicken topped with garden vegetables and Hollandaise sauce. \$16.50

Beef Tips in Wine Sauce*

Tender braised beef tips simmered in red wine sauce with mushrooms and onions. Served over egg noodles. \$16.50

BOXED LUNCH

\$14 per person

To Include the Following:

*Turkey deluxe or ham deluxe sandwich on multi-grain bread
Bag of potato chips
Homemade cookies
Bottled water*

**All selections include a soft beverage*

STAFFORD'S

2012 BANQUET MENU

Luncheon Buffets

LUNCHEON BUFFET

\$22 per person (50 person minimum)

To Include the Following:

Mixed greens salad

Bread service

2 entrée selections

Seasonal vegetable side dish

Starch side dish

Homemade cookies and brownies

(Buffet service available for groups under 50 guests, see sales associate for pricing)

LUNCHEON BUFFET ENTRÉE CHOICES

Lake Superior Whitefish Grenoble

*Beef Tips in Wine Sauce**

Chicken Dijon

Pasta Primavera

NEW YORK STYLE DELI BUFFET

\$18 per person (25 person minimum)

To Include the Following:

Sliced deli meats: Honey Ham, Roast Turkey Breast, Corned Beef and Salami

Assorted Deli Cheeses

Assorted Breads

Mixed Greens Salad

Tuscan Pasta Salad or Red Skin Potato Salad

Homemade Cookies or Brownies

Soup du Jour: \$4.50 per person

Seafood Chowder: \$5 per person

**Buffets will include a soft beverage*

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STAFFORD'S

2012 BANQUET MENU

Hors d'Oeuvres

WRAPPED, FOLDED OR FILLED

<i>Spanikopita</i>	<i>\$30 per dozen</i>
<i>Brie with Raspberry and Almond in Phyllo</i>	<i>\$36 per dozen</i>
<i>Chevre and Pinenut in Phyllo</i>	<i>\$34 per dozen</i>

ON A STICK

<i>Chicken Satay with Peanut Sauce</i>	<i>\$32 per dozen</i>
<i>Beef Satay with Garlic Sauce</i>	<i>\$36 per dozen</i>
<i>Thai Shrimp Skewer</i>	<i>\$26 per dozen</i>
<i>Salmon Sesame Teriyaki</i>	<i>\$32 per dozen</i>

BACON WRAPS

<i>Water Chestnuts</i>	<i>\$26 per dozen</i>
<i>Sea Scallops</i>	<i>\$38 per dozen</i>

STUFFED MUSHROOM CAPS

<i>Crabmeat</i>	<i>\$32 per dozen</i>
<i>Cheese and Red Pepper</i>	<i>\$24 per dozen</i>
<i>Sausage</i>	<i>\$26 per dozen</i>

WARM AND BUBBLY ON DISPLAY

Chafing dish displays serve 60 people

<i>Swedish Meatballs</i>	<i>\$82 per display</i>
<i>Cherry BBQ Meatballs</i>	<i>\$82 per display</i>
<i>Hot Artichoke Dip</i>	<i>\$87 per display</i>
<i>Hot Crab Dip</i>	<i>\$87 per display</i>
<i>Brats & Bourbon</i>	<i>\$82 per display</i>
<i>Mexican Queso Dip</i>	<i>\$87 per display</i>
<i>Brie Strudel with Cranberry Orange Chutney</i>	<i>\$87 per display</i>

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STAFFORD'S

2012 BANQUET MENU

(Hors d'Oeuvres Cont'd)

EVEN MORE OPTIONS

<i>Crudite Cups with buttermilk ranch</i>	<i>\$20 per dozen</i>
<i>Cocktail Franks in Puff Pastry</i>	
<i>with honey mustard</i>	<i>\$23 per dozen</i>
<i>Mini Crab Cakes</i>	<i>\$36 per dozen</i>
<i>Mini Veggie Spring Rolls</i>	<i>\$28 per dozen</i>
<i>Chicago Style Mini Pizzas</i>	<i>\$30 per dozen</i>
<i>Cocktail Quiche (assorted)</i>	<i>\$25 per dozen</i>

FILLED MINI PUFFS

<i>Stafford's Chicken Salad</i>	<i>\$18 per dozen</i>
<i>Curry Chicken Salad</i>	<i>\$18 per dozen</i>

ASSORTED CANAPÉS

<i>Sun Dried Tomato Spread</i>	<i>\$15 per dozen</i>
<i>Smoked Whitefish Spread</i>	<i>\$15 per dozen</i>
<i>Pesto and Pinenut Spread</i>	<i>\$15 per dozen</i>
<i>Smoked Salmon Spread</i>	<i>\$16 per dozen</i>
<i>Roasted Red Pepper Hummus (Vegetarian/Vegan)</i>	<i>\$15 per dozen</i>

BRUSCHETTA

<i>Brie, Apple and Caramelized Onion</i>	<i>\$24 per dozen</i>
<i>Tomato and Feta</i>	<i>\$24 per dozen</i>
<i>Prosciutto, Mozzarella and Roasted Pepper</i>	<i>\$27 per dozen</i>
<i>Tenderloin, Boursin and Ancho-onion</i>	<i>\$30 per dozen</i>
<i>Reuben</i>	<i>\$25 per dozen</i>

SEAFOOD

<i>Shrimp Cocktail (21/25 count)</i>	<i>\$40 per pound</i>
<i>Oysters on the Half Shell</i>	<i>\$28 per dozen</i>
<i>Oysters Rockefeller</i>	<i>\$33 per dozen</i>

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STAFFORD'S

2012 BANQUET MENU

(Hors d'Oeuvres Cont'd)

PINWHEEL LAVASH

All displays serve 30 guests

<i>Grilled Vegetable</i>	<i>\$50 per display</i>
<i>Smoked Whitefish</i>	<i>\$55 per display</i>
<i>Ham and Sun Dried Tomato</i>	<i>\$50 per display</i>
<i>Chicken, Spinach & Artichoke</i>	<i>\$55 per display</i>

CLASSIC FAVORITES

<i>Prosciutto Wrapped Melon</i>	<i>\$24 per dozen</i>
<i>Prosciutto Wrapped Asparagus</i>	<i>\$24 per dozen</i>
<i>Candied Bacon (20 person minimum)</i>	<i>\$2.50 per person</i>
<i>Vegetable Sushi Rolls (5 dozen minimum)</i>	<i>\$32 per dozen</i>
<i>Grilled Lamb Lollipops</i>	<i>\$50 per dozen</i>

CHILLED FISH ON DISPLAY

<i>Great Lakes Smoked Whitefish</i>	<i>\$8 per person</i>
<i>Includes smoked whitefish fillet pieces, smoked whitefish sausage and smoked whitefish spread.</i>	<i>(20 person minimum)</i>
<i>Whole Poached Salmon*</i>	<i>\$200 per display</i>
<i>(Serves 35 people)</i>	
<i>Smoked Norwegian Salmon*</i>	<i>\$175 per display</i>
<i>(Serves 20-30 people)</i>	
<i>Includes capers, red onions and toast points.</i>	

MEDITERRANEAN RUSTIC TABLE

\$20 per person (50 person minimum)

Includes the following:

Gorgonzola, white cheddar, aged parmesan, smoked gouda, fresh mozzarella & tomatoes with basil, capricolla, pepperoni, salami, prosciutto, assorted marinated olives, peppers, capers, hummus with pita chips, crusty breads and dipping oils.

CHEESE, FRUIT & VEGETABLE DISPLAYS

(40 person minimum)

Our selection of fresh seasonal fruits, vegetables and domestic cheeses are presented with buttermilk ranch for vegetables and honey for fruit, along with baskets of assorted crackers.

One selection: \$6 per person

Two selections: \$7 per person

Three selections: \$8 per person

Add imported cheeses: \$4 per person

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STAFFORD'S

2012 BANQUET MENU

Dinner Entrées

All dinner entrées include your choice of salad and are presented with starch and vegetable side dishes. Additional charges may apply for seasonal or regional produce preferences. Add a soup course for an additional \$4.50 per person or Stafford's Seafood Chowder for an additional \$5 per person. With all menus that include a multiple entrée selection, (up to 3 entrée choices, excluding combination plates), advanced counts must be received one week prior to the event.

SALAD OPTIONS

Perry Bibb

Bibb lettuce, asparagus spears, toasted walnuts, dried cherries, fresh seasonal berries, sharp white cheddar cheese and cherry dressing.

Mediterranean Mixed Greens

Tender lettuces, tomato wedges, cucumber, fresh basil, feta, crispy leeks and our white balsamic vinaigrette.

Blackberry, Bacon and Blue Cheese

Tender lettuces, asparagus spear, cucumber, bacon crumbles, blue cheese, blackberries and blackberry vinaigrette.

BEEF ENTRÉES

Petite Sirloin*

6 oz. center cut sirloin, black peppercorn grilled, wild mushroom compote and roasted shallot Bordelaise sauce. \$28

Beef Wellington*

Beef medallion, Portobello mushroom duxelle baked in a golden puff pastry, accented with a roasted shallot Bordelaise sauce. \$32

Prime Rib*

10 oz. cut roasted to perfection, carved and presented with au jus and creamy horseradish sauce. \$31 (15 person minimum)

Beef Medallions*

Twin petite tenderloin finished with peppercorn cream and cherry port reduction. \$34

Filet Mignon*

6 oz. char-grilled, center cut filet on red onion confit stuffed Portobello with blue cheese crumbles and red wine reduction. \$38 (Custom cuts available)

Morel Filet Mignon*

6 oz. char-grilled, center cut filet topped with morel and forest mushroom ragout and Madeira reduction. \$40

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STAFFORD'S

2012 BANQUET MENU

(Entrées Cont'd)

FRESH FISH ENTRÉES

Lake Superior Broiled Whitefish

Simply seasoned and broiled, served with citrus butter. \$28

Whitefish Provencal

Pan roasted, with mushrooms, shallots, lemon, garlic, white wine and tomatoes. \$30

Whitefish Grenoble

Lightly seasoned and floured sautéed, finished with a lemon and caper white wine sauce. \$29

Atlantic Salmon*

A fresh salmon filet char-grilled and topped with a zesty citrus salsa. \$27

Michigan Walleye

Lightly seasoned and floured sautéed, served with a morel cream sauce. \$31

Walleye Puttanesca

Lightly seasoned and floured sautéed with tomato, caper-berry, kalamata olive and shaved garlic sauce. \$30

PORK ENTRÉES

Cherry BBQ Basted Pork Loin

Slow roasted with our spicy sweet cherry sauce. \$24

Thyme Roasted Pork Loin

Roasted pork loin with a cranberry-apple brandy flambé. \$24

POULTRY ENTRÉES

Chicken Dijon

Boneless chicken breast sautéed with a creamy Dijon mustard sauce. \$24

Chicken Marsala

Boneless chicken breast sautéed and served with flavorful Marsala wine-mushroom sauce. \$24

Forest Mushroom

Pan-roasted breast with morel and wild mushroom demi glace. \$26

Cherry Almond

Almond crusted breast, cherry salsa and citrus butter. \$25

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STAFFORD'S

2012 BANQUET MENU

(Entrées Cont'd)

VEGETARIAN/VEGAN ENTRÉES

Black Bean Cakes

Cumin, cilantro and scallion black bean cakes with a red chili sweet potato sauce and green chili almond cream. \$25

Grilled Portobello Mushroom

Fajita seasoned and char-grilled Portobello mushroom and tri-color peppers and onions with vegan cheese baked a crisp filo pastry. Served on roasted tomatillo sauce. \$24

Pasta Primavera

Fresh garden vegetables sautéed with slivered garlic tossed with pasta in a parmesan cream with fresh basil and toasted pinenuts. \$20

COMBINATION PLATE ENTRÉES

Beef Medallion and Whitefish*

Herb-grilled petite beef filet, Bordelaise sauce and almond crusted whitefish with mango butter sauce. \$35

Chicken and Whitefish

Sage and prosciutto grilled chicken breast, parmesan crusted whitefish, tomato bruschetta and basil butter. \$30

Filet and Lobster*

Char-grilled petite beef filet, Bearnaise sauce and butter roasted cold water lobster tail. \$48

Filet and Walleye*

Char-grilled petite beef filet, morel-wild mushroom cream and sautéed walleye with artichoke piccata butter. \$37

Petite Filet Mignon and Chicken Dijon*

Pepper grilled petite beef filet, caramelized onion-mushroom fricassee and pan-roasted breast of chicken with creamy Dijon mustard sauce. \$34

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STAFFORD'S

2012 BANQUET MENU

Dinner Buffets

CLASSIC DINNER BUFFET

\$29 per person (50 person minimum) Includes the Following:
Mixed greens salad, bread service, 2 entrée selections, seasonal vegetable side dish
Choice of red skin potatoes, rice pilaf side dish or garlic mashed potatoes

DINNER BUFFET ENTRÉE CHOICES

Chicken Dijon, Chicken Marsala
Sliced Beef Round in Mushroom Au Jus*, Beef Tips in Wine Sauce*
Broiled Whitefish with Citrus Butter, Whitefish Grenoble
Grilled Salmon with a Cranberry Butter and Fried Leeks*, Pasta Primavera

CHEF-ATTENDED CARVED MEATS ADDED TO BUFFET

Smoked Bone-In Ham	\$3 per person
Whole Roasted Turkey	\$3 per person
Roasted Carved Pork Loin	\$3 per person
Beef Top Round*	\$4.50 per person
Prime Rib of Beef*	\$13 per person
Beef Tenderloin*	\$17 per person

There will be a \$50 chef charge for any chef attended station. (Charged in 1 hour increments)

UP NORTH BBQ BUFFET

\$20 per person (30 person minimum)

Includes the following:

Mixed summer greens, fresh fruit medley, redskin and Dijon potato salad
Angus burgers and all beef hotdogs, bacon baked beans
Strawberry-blueberry shortcakes

DELUXE BBQ BUFFET

\$28 per person (30 person minimum)

Includes everything from the Up North Buffet and Stafford's
Cherry Chipotle Baby Back Ribs and Herb and Garlic Grilled Chicken Breasts

PIZZA BUFFET

\$24 per person (30 person minimum)

Includes the following:

Caesar Salad & Garlic Bread
Chicken wings with BBQ and hot sauce
Cheese, Pepperoni, Veggie and Chicken Alfredo Pizzas
Cookies and Brownies

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STAFFORD'S

2012 BANQUET MENU

Stations

The following may be set up as a chef attended* or stand alone station:
(75 person minimum) For dinner parties, there is a three station minimum.

Italian Pasta Station

Features assorted fresh vegetables, three types of pasta, freshly grated parmesan cheese, and a choice of three of the following sauces:

Pesto, Marinara, Bolognese or Alfredo \$15 per person

Add Chicken Breast \$4 per person

Add Shrimp, Scallops and Crab \$8 per person

Fresh Greens Station

Garlic bread and a selection of three of the following salads: Caesar salad, mixed organic greens, blackberry bibb salad, Asian sesame salad, Perry salad or Greek salad. \$14 per person

Stafford's Soup Station

A selection of three of the following soups: Tomato Basil, Stafford's Seafood Chowder, Southwest Chicken Corn Chowder, Golden Mushroom, Country Chicken Noodle, Chilled Cherry Yogurt or Garden Gazpacho (seasonal). Served with petite cottage dill rolls, garlic parmesan bread sticks and cracker assortment. \$12 per person

Seafood Station*

Jumbo shrimp cocktail, chilled Jonah crab claws, smoked whitefish display, smoked salmon and oysters on the half shell. \$24 per person

Add calamari \$2 per person, crab cakes \$3 per person
or shrimp and escargot Mediterranean \$3 per person

CHEF-ATTENDED CARVED MEATS ADDED TO YOUR STATION

Includes dinner-sized portion carved meat, fresh baked rolls and gourmet sauces.

Smoked Bone-In Ham	\$9 per person
Whole Roasted Turkey	\$9 per person
Pork Loin	\$9 per person
Prime Rib of Beef*	\$19 per person
Beef Tenderloin*	\$23 per person
Beef Top Round*	\$11 per person
Beer Braised Brisket*	\$13 per person

*There will be a \$50 Chef charge for all carved meats. (Charged in one hour increments.)

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STAFFORD'S

2012 BANQUET MENU

Desserts

New York Cheesecake

*Melt in your mouth cheesecake with a graham cracker crust. \$6
Served with cherry almondine. \$7*

Carrot Cake with Cream Cheese Frosting

*Stafford's Grandmother's recipe. Moist carrot cake with pecans
and pineapple mixed in for a homemade taste. \$6*

White and Dark Chocolate Mousse

*Black & white chocolate mousse swirl in a
chocolate cup, with raspberry drizzle. \$6*

Dutch Apple Pie

*Inn baked apple pie with buttery crumb
topping and flaky crust. \$6*

Triple Chocolate Layer Cake

*Double chocolate triple layer cake,
topped with a raspberry sauce. \$6*

Inn-baked Mini Sweet Sampler

*The Bay View Inn's own recipes are used in preparing
a variety of mouth watering mini sweets. \$6*

Chocolate Covered Strawberries

*Hand dipped in dark or white chocolate
accented with chocolate lattice. \$17 per dozen*

Stafford's Triple Chocolate Cheesecake

*Chocolate cookie crust filled with white chocolate
cheesecake and topped with a dark chocolate ganache. \$6*

Key Lime Pie

*Zesty custard pie made with key limes
in a graham cracker crust. \$6*

STAFFORD'S

2012 BANQUET MENU

(Desserts Cont'd)

Cherries Jubilee Station*

A medley of cherries flambéed with kirsch and a hint of rum, served atop French vanilla ice cream. \$6.25/\$9.25 (with cinnamon ice cream)

Bananas Foster Station*

Fresh bananas flambéed with spiced rum, brown sugar & butter, served atop French vanilla ice cream. \$6.25/\$9.25 (with cinnamon ice cream)

**30 person minimum required*

STAFFORD'S SWEETS TABLE

\$12 per person (30 person minimum)

Includes a selection of the following:

Chocolate Mousse Cake

Red Velvet Cake

Spiced Carrot Cake

New York Cheesecake

Peanut Butter Cheesecake

Cherry Amaretto Cheesecake

Apple Crumbtop Pie

Mixed Berry Pie

Peach Pie

Fresh Sliced Strawberries with Whipped Cream

EXTRAORDINARY SWEETS TABLE

\$15 per person (30 person minimum)

Includes Stafford's Sweets Table and a selection of the following:

Lemon Curd Bars

Raspberry Linzer Bars

7 Layer Cookie Bars

Pecan Shortbread Bars

Mini Chocolate Cherry Pecan Cookies

Mini Shooters of Dark and White Chocolate Mousse

Sliced Strawberries, Blueberries and Raspberries (seasonal) with Whipped Cream

ULTIMATE CHOCOLATE FOUNTAIN

(50 person minimum)

Milk chocolate fountain with fresh seasonal fruit, pretzels, marshmallows, assorted cookies, graham crackers and Rice Krispie treats. Please contact our sales department for pricing.

STAFFORD'S

2012 BANQUET MENU

Late Night Snack Stations

Late Night Snack Station to follow a full dinner event. Available after 9 pm.

Sliders Bayside

Mini burgers topped with griddled onions, pickles and American cheese. Served with French fries. \$7

Detroit Coney Time

Mini all beef dogs served with coney-chili sauce and onions. Served with French fries. \$6

Noggin Pizza Party

*Variety of fresh hand-stretched pizzas. \$5
(Available at the Perry Hotel only)*

Tijuana Taco Bar

Seasoned ground beef served with crisp corn and soft flour tortillas, lettuce, tomato and cheddar-jack cheese. \$5

Wings Away

Crisp fried boneless all white chicken wings with red hot buffalo sauce, Asian sesame and chipotle BBQ. Served with ranch, blue cheese and celery sticks. \$7

Sweet Cookie Dreams

Warm mini cherry chocolate chip, oatmeal raisins and peanut butter chunk cookies. Served with Shetler's local dairy regular and chocolate milk. \$5

STAFFORD'S

2012 BANQUET MENU

Beverage Service

WHISKEY

<i>Seagram's Seven</i>	<i>\$130 per bottle</i>
<i>Canadian Club</i>	<i>\$135 per bottle</i>
<i>Wild Turkey Rye</i>	<i>\$140 per bottle</i>
<i>Jameson</i>	<i>\$150 per bottle</i>
<i>Bushmills</i>	<i>\$150 per bottle</i>
<i>Crown Royal</i>	<i>\$155 per bottle</i>

SCOTCH

<i>J & B</i>	<i>\$150 per bottle</i>
<i>Johnny Walker Red</i>	<i>\$150 per bottle</i>
<i>Dewar's</i>	<i>\$150 per bottle</i>
<i>Johnny Walker Black</i>	<i>\$195 per bottle</i>
<i>Glenfiddich Single Malt 12 Year</i>	<i>\$195 per bottle</i>

GIN

<i>Bombay</i>	<i>\$140 per bottle</i>
<i>Beefeater</i>	<i>\$140 per bottle</i>
<i>Tanqueray</i>	<i>\$140 per bottle</i>
<i>Bombay Sapphire</i>	<i>\$150 per bottle</i>
<i>Plymouth</i>	<i>\$150 per bottle</i>

VODKA

<i>Absolut</i>	<i>\$145 per bottle</i>
<i>Stolichnaya</i>	<i>\$145 per bottle</i>
<i>Ketel One</i>	<i>\$150 per bottle</i>
<i>Grey Goose</i>	<i>\$185 per bottle</i>

RUM

<i>Bacardi Light</i>	<i>\$130 per bottle</i>
<i>Captain Morgan</i>	<i>\$135 per bottle</i>
<i>Myers's Dark</i>	<i>\$140 per bottle</i>

BOURBON

<i>Jim Beam</i>	<i>\$140 per bottle</i>
<i>Jack Daniels</i>	<i>\$150 per bottle</i>
<i>Maker's Mark</i>	<i>\$160 per bottle</i>

*All bottle (1 liter size) prices for bar beverages include bar mixers and garnishes.
Bar beverages will be charged on a consumption basis.*

Stafford's will not serve "shots" of alcohol in a banquet setting.



(Beverage Service Cont'd)

CORDIALS & MISCELLANEOUS

<i>Christian Brothers Brandy</i>	<i>\$130 per bottle</i>
<i>Kahlua</i>	<i>\$150 per bottle</i>
<i>Disaronno Amaretto</i>	<i>\$165 per bottle</i>
<i>Bailey's Irish Cream</i>	<i>\$160 per bottle</i>
<i>Grand Marnier (750 ml)</i>	<i>\$195 per bottle</i>

DOMESTIC BEER

*Budweiser, Bud Light, Coors Light,
Miller Lite and Michelob Ultra \$3.75 per bottle
Sierra Nevada Torpedo (IPA) \$4.75*

IMPORTED BEER

<i>Labatt Blue</i>	<i>\$4.25 per bottle</i>
<i>Corona</i>	<i>\$4.75 per bottle</i>
<i>Heineken</i>	<i>\$4.75 per bottle</i>
<i>Amstel Light</i>	<i>\$4.75 per bottle</i>
<i>Buckler (non-alcoholic)</i>	<i>\$4.50 per bottle</i>

BARREL BEER

<i>Coor's Light</i>	<i>\$375 per 1/2 barrel</i>
<i>Miller Lite</i>	<i>\$375 per 1/2 barrel</i>
<i>Labatt Blue</i>	<i>\$395 per 1/2 barrel</i>



(Beverage Service Cont'd)

CHAMPAGNE AND SPARKLING WINES

<i>House Imported Selection</i>	<i>\$24 per bottle</i>
<i>House Sparkling Juice (N/A)</i>	<i>\$18 per bottle</i>
<i>Korbel Extra Dry</i>	<i>\$27 per bottle</i>
<i>Martini and Rossi Asti</i>	<i>\$29 per bottle</i>
<i>Veuve Clicquot Brut Yellow Label</i>	<i>\$80 per bottle</i>

HOUSE WINE

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet and Merlot *\$24 per 750ml bottle*

MICHIGAN BEVERAGE SELECTIONS

Michigan Wine

<i>L. Mawby Blanc de Blanc (sparkling)</i>	<i>\$31 per bottle</i>
<i>L. Mawby Cremant (sparkling)</i>	<i>\$35 per bottle</i>
<i>Shady Lane Sparkling Riesling</i>	<i>\$35 per bottle</i>
<i>Shady Lane Semi-Dry Riesling</i>	<i>\$29 per bottle</i>
<i>Shady Lane Pinot Noir</i>	<i>\$34 per bottle</i>

Michigan Beer

<i>Bell's Seasonal Beer</i>	<i>\$525 per ½ barrel</i>
<i>Cheboygan Lighthouse Amber Ale</i>	<i>\$525 per ½ barrel</i>
<i>Short's Brewery Seasonal</i>	<i>\$525 per ½ barrel</i>
<i>Bell's Amber</i>	<i>\$5.25 per bottle</i>
<i>Short's Bellaire Brown</i>	<i>\$4.75 per bottle</i>

Michigan Vodka

<i>Valentine Rifino Vodka</i>	<i>\$150 per 750ml bottle</i>
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All menu items and prices subject to availability and market price adjustment. Prices subject to change without notice. All prices subject to 6% Michigan state sales tax in addition to a 22% service charge.
*Consuming raw or undercooked animal products may increase your risk of food borne illness.