# large party menus

#### port menu

\$28.99

first course – choice of:

House Greens [VG] [GF]

**Single Soup Selection** 

second course - choice of:

Butternut Squash Ravioli [VG]

**Grilled Chicken Breast** 

Coconut Crusted Fresh Cod & Chips

8 oz Manhattan Steak [\*]

sides vary based on seasonality | dessert not included

#### starboard menu

\$32.99

first course – choice of:

House Greens [VG] [GF]

**Single Soup Selection** 

second course - choice of:

**Great Lakes Whitefish** 

**Blackened Chicken Tortelloni** 

10 oz New York Strip [\*]

Vegetable Risotto [VG] [GF]

third course

New York Style Cheesecake

sides vary based on seasonality

[GF] gluten free / [DF] dairy free / [VG] vegetarian / [\*] items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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### menus priced per person

#### stern menu

\$39.99

first course – choice of:

House Greens [VG] [GF]

**Single Soup Selection** 

second course – choice of:

**Crab Stuffed Salmon** 

12 oz New York Strip [\*]

**Lobster Ravioli** 

Tomato Butter Chicken

third course

**New York Style Cheesecake** 

sides vary based on seasonality

#### aft menu

\$46.99

first course – choice of:

House Greens [VG] [GF]

**Single Soup Selection** 

second course – choice of:

**Crab Stuffed Salmon** 

Filet of Beef [\*]

**Broiled Lobster Tail** 

**Tomato Butter Chicken** 

third course – choice of one offering for the group

**New York Style Cheesecake** 

Flourless Chocolate Torte [GF]

sides vary based on seasonality

# large party platters

## items priced per person

Whitefish Dip (5 ounces = 2 guests) one gallon roughly 50 people	\$0.80 / oz
Classic Bruschetta garlic & olive oil rubbed toasted bread, tomato, basil & balsamic glaze	<b>\$2.75</b>
Brussel Sprouts Platter served with lemon aioli	\$2.25
Mini Crab Cakes served with sweet chili sauce	<b>\$2.95</b>
Traditional Shrimp Cocktail served with cocktail sauce	<b>\$2</b> .95
Italian Seasoned Meatballs choice of: swedish style / sweet & sour / bbq	\$1.95
Turkey & Swiss Slider with stoneground mustard & mayo	\$3.75
Steak Slider with horseradish aioli & caramelized onions	\$4.50
Assorted Cheese Platter imported & domestic cheeses served with gourmet & gluten-free crackers	\$4.50
Vegetable Platter mixed vegetables served with choice of sauce	<b>\$1.75</b>
Charcuterie Platter assorted vegetables, sliced European meats, imported & domestic cheeses, olives, fruits, nuts, jams, fresh baguette, crackers	\$6.75
Mini Dessert Bites miniature dessert bars, small cakes, cookies	\$4.00

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