



HANDCRAFTED CATERING

.....
FULL SERVICE CATERING • BAR SERVICE • EVENT MANAGEMENT

FOR MORE INFORMATION ON EVENTS & CATERING, CONTACT SHANE PHILIPSEN
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ABOUT THE INN



Ever since the days when buggies visited the Clifford Lake Hotel, bringing resorters to enjoy the charm of the area, the Hotel has been in continuous operation.

The Inn has weathered many storms and has been in operation through many major events that have shaped our wonderful country over the past century. It was welcoming travelers when cars and televisions were introduced. Guests were sitting around the Hotel discussing the World Wars, presidents assassinations, and men walking on the moon. It has survived the Great Depression, a huge fire, and years of neglect.

But no matter what cards have been dealt, the Inn has continued to open its doors to welcome guests and bring warm smiles to their faces. We hope you enjoy your experience with us, and that you feel the warmth and love that has kept this old building running for almost 140 years

We offer full-service catering services and strive to exceed expectations at every opportunity. Our creative culinary flair and genuine hospitality has provided Cli Catering an unmatched reputation. Let our Event Planners provide you with the personal touch your signature event deserves.

PASSED COLD APPETIZERS

\$ / PIECE

MINIMUM 25

caprese lollipops 2.5

skewered grape tomatoes, mozzarella, basil, stout balsamic drizzle

thai chicken endive boats 3

thai diced chicken, bean sprouts, carrots, ginger, green onion, cilantro, thai peanut soy sauce, crushed peanuts

mini fruit kabob 2.5

seasonal fresh fruit kabob, bamboo skewer, mint-honey drizzle

peach & brie brushetta 2.5

crostini, grilled peach, brie cheese spread, fresh jalapeno, honey-balsamic reduction

seared sea scallop 4

mango, fresh jalapeno, red pepper flake, citrus syrup drizzle

grilled asparagus wraps 3

grilled asparagus, boursin cheese, prosciutto wrapped

tri tip & onion jam cone 3

black pepper cone, sliced marinated tri tip of beef, caramized onion jam, boursin dollup

crabby deviled eggs 3

traditional setup, crab meat, pickled red onion, siracha dab (optional)

foraged mushroom bites 2.5

wild & forest mushrooms, caramelized onion, goat cheese, arugula, naan bread

MI smoked fish dip 3

smoked salmon & walleye dip, pretzel crostini, lemon zest, chive

bacon brasied brussels 2.75

sprout canape

toasted crostini, lemon-garlic aioli spread, cherry wood smoked bacon, dried cranberry garnish

cheese tortellini skewers 2.5

blistered tomato marinara, parmesan cheese

grilled shrimp & 3.25

watermelon skewer

jalapeno yogurt sauce

hippie pinwheel 2

cucumber, tomato, red onion, basil red pepper, beer bar cheese, spinach tortilla

PASSED HOT APPETIZERS

pigs in a blanket 2.5

cheddar ale sauce & dipping mustard

spinach & feta stuffed 2.5

mushrooms

roasted garlic & chive cream

old school pretzel bites 1.5

warm soft pretzel nuggets, sea salt, beer cheese sauce, mustard

mini grilled cheese 2.75

aged michigan cheddar, tomato, basil, toasted sourdough

honey-siracha cauliflower ... 2.5

skewered, sesame seeds, ranch dip

asian vegetable egg roll 2.75

fried crisp, sweet chili sauce

chicken pot pie puff 2.5

chicken pot pie, puff pastry, cranberry relish

bacon meatball 2.5

creamy cheddar grits, house bbq, pickled red onion

chicken & waffle lollipop 2.75

breaded chicken breast, belgium waffle, salted caramel syrup drizzle, skewer

southwest chicken egg roll 2.5

cilantro lime ranch

baked wild mushroom 2.5

tartlet

herb boursin cheese stuffing

pork tenderloin lollipop 3.25

bacon wrapped, rosemary mustard cream

buffalo chicken wonton cup 3

blue cheese pan sauce

WHIMPIES (sliders)

\$ / PIECE

MINIMUM 25

signature cheese 3.5
angus patty, michigan cheddar, pickle, soft roll

braised beef 3.5
shredded beef, pickled onion, cheddar
cheese, black pepper mayo, soft roll

fried chicken 3.25
fried chicken breast, golden bbq, celery, bleu
cheese, soft roll

pulled porko 3.25
slow roasted pork shoulder, house slaw, bbq,
soft roll

turkey bruschetta 3.5
house-made turkey burger, fresh tomato
bruschetta, spinach pesto aioli, soft roll

chicken & waffle 3.5
breaded chicken breast, salted caramel
butter, belgium waffle, honey butter or buffalo
sauce

DIPPING BOWLS

SERVES 30

hummus lovin 85
trio of hummus: traditional, chipotle, roasted
garlic & red pepper, pita crisps, carrots, celery

beer bar cheese 60
secret recipe, pita chips

crabby spin dip 95
spinach & artichoke with buttery crab, pita chips

tomato bruschetta 60
chilled roma tomatoes, mozzarella, garlic, basil,
balsamic reduction, crostini

warm veggie chili cheese dip 60
served with lightly salted tortilla chips

jumbo shrimp cocktail 90
house cocktail sauce, fresh lemon
30 pieces.

STREET TACOS

\$ / PIECE

MINIMUM

steak ranchero 3.5
marinated strip steak, lettuce, tomato,
ranchero creme fraiche

gyro 3
gyro meat, tatziki, romaine, radish, pita

roasted veggie 2.5
mushrooms, onions, bell peppers, salsa, cilantro
cream

tequila-lime shrimp
..... 3
crispy shrimp, slaw, red pepper-onion confetti

chipotle chicken 3
seasoned shredded chicken, black bean & corn
salsa, sour cream

PLATTERS

SERVES 50

pure michigan butcher board... 225
a nice collection of cured meats & MI made
cheeses, pickled vegetables, crostini & crusty
breads w/ flavored butter

farm crudite 125
an array of seasonal fresh farm
vegetables, ranch dip

seasonal fresh fruit & cheese 175
a selection of seasonal fresh & dried fruits &
local cheese assortment with crackers

herb grilled vegetables 150
seasoned grilled marinated vegetables, collection
of marinated olives, balsamic dipping dressing

PUB STYLE APPETIZERS

the following items are served buffet style and priced per full or half pan. perfect for appetizer style stations and late night snack table!

traditional or buffalo chicken tenders

half pan, 30 pieces - \$70

full pan, 60 pieces - \$120

choice of (2) dipping sauces: honey mustard, BBQ sauce, bleu cheese or ranch

bacon meatballs

half pan, 40 pieces - \$80

full pan, 80 pieces - \$130

house-made meatball with applewood smoked bacon.

bbq, swedish, or sweet chili thai

fried egg rolls

half pan, 40 pieces - \$80

full pan, 80 pieces - \$140

house-made egg rolls. choose (1): buffalo chicken, beef & bleu, southwest chicken,

four cheese pizza, pepperoni & cheese pizza, or vegetable. dipping sauces: blue cheese, cilantro ranch, marinara, sweet chili thai

warm pretzel nuggz

half pan, 50 pieces - \$65

full pan, 100 pieces - \$125

warm pretzel nuggets, lightly salted. choice of (2) dipping sauces: bbq, cheese ale sauce, ipa dipping mustard or ranch

pigs in a blanket

half pan, 30 pieces - \$70

full pan, 60 pieces - \$130

choice of (2) dipping sauces: dijon honey mustard, beer cheese sauce, tomato marinara with parmesan, or bbq

dipping bar

small bowl, 30 servings - \$55

large bowl, 60 servings - \$110

choice of (2) dipping bowls: roasted red pepper hummus, tomato bruchetta, or

mushroom bruchetta. includes choice of (2): pita chips, crostini's, carrots & celery, or naan bread

flat bread pizzas

\$17 ea. (15) 2x2 square portions per pizza

four cheese, classic pepperoni & cheese, deluxe (pepperoni, mushroom, peppers, & onion), gourmet veggio (assorted garden vegetables, mozzarella), meathead (pepperoni, bacon, ham), hawaiian (ham, bacon, pineapple, red onion), chicken pesto (pesto sauce, chicken, red peppers, red onion), bbq chicken (bbq sauce, chicken, bacon, mushroom, red onion), margherita (fresh tomato, basil, mozzarella, herb olive oil)

DRY SNACKS

\$ / PERSON

MINIMUM 30

bacon fat popcorn 1.5

fell from heaven & loves your mouth

zesty pub mix 1.5

corn & wheat chex, pretzels, bagel & rye chips, mini bread sticks, zesty & bold seasoning

mixed nuts 2.5

almonds, cashews, peanuts, pecans, lightly salted

ranch pretzel rods 1.5

seasoned pretzel rods, hoppy grain mustard

PLATED ENTREES

includes fresh baked rolls & butter, choice of (1) salad, choice of (1) starch, and (1) vegetable side dish. each additional side - \$3 pp

SIGNATURE ENTREES

- filet of beef & breast of chicken** 34
5 oz fillet of beef, stout demi, otto's farm airline breast of chicken, tuscan marinade (GF)
- breast of chicken & halibut** 30
grilled otto's farm airline breast of chicken, garlic cream, lemon & herb butter halibut (GF)
- filet of beef & shrimp brochette** 36
5 oz filet of beef, spicy garlic compound butter, herb grilled shrimp brochette (GF)

BEEF

- 10oz. prime rib** 28
garlic & rosemary crust, natural jus, horseradish cream (GF)
- california grilled tri-tip of beef** ... 23
grilled medium rare, cilantro lime vinaigrette (GF)
- beer braised pot roast** 21
slow roasted beef chuck, root vegetables, butter whipped potatoes (GF)
- chili rubbed ribeye steak** 28
8 oz ribeye steak, chilli rubbed, cilantro lime glaze (GF)
- bacon wrapped filet mignon** 33
grilled 6 oz barrel cut filet, cooked medium, cabernet demi (GF)

PORK

- orange-ginger pork chop** 22
8oz marinated frenched bone in grilled chop ginger-garlic marsala sauce, pineapple
- stuffed pork loin**..... 20
stuffed with seasonal fruits & nuts, cognac cream

PASTA

- herb chicken & spinach lasagna** ... 18
herb roasted chicken, ricotta cheese, baby spinach, piquillo peppers, garlic cream, parmesan cheese
- mediterranean linguine** 16
cherry tomatoes, roasted red peppers, artichoke hearts, black olives, sausage, garlic oil, parmesan cheese
- chicken fettuccine** 16
creamy alfredo, grilled chicken, parmesan cheese

CHICKEN

- bacon & boursin stuffed chicken**.. 19
otto's farm airline breast of chicken, stuffed with applewood bacon and boursin cheese (GF)
- caprese chicken** 20
otto's farm airline breast of chicken, roasted tomatoes, basil vinaigrette, fresh mozzarella, balsamic drizzle (GF)
- tuscan chicken**..... 19
otto's farm airline breast of chicken, artichoke basil cream (GF)
- chicken vermont** 19
otto's farm airline breast of chicken, apple-cran stuffing, natural glaze (GF)
- classic chicken marsala** 19
otto's farm airline breast of chicken, mushrooms, marsala wine sauce (GF)

FISH

- atlantic salmon** 25
bacon, tarragon, chive (GF)
- pan seared MI whitefish** 22
simple herb, lemon gastrique
- halibut piccata** 28
roasted halibut, light lemon caper butter (GF)

VEGAN / VEGETARIAN

- roasted vegetable lasagna (veg)**.. 16
seasonal roasted vegetables, tomato, five cheese blend
- torched 3 cheese ravioli (veg)** 17
fresh ravioli, ricotta, parmesan, mozzarella, tomato, herbs, red pepper cream
- stuffed peppers (veg)** 17
seasoned rice, black beans, bell peppers, chipotle tomato sauce (GF)

SALADS

UPGRADE PRICE PP.

mixed greens *included*

mixed lettuces, garden veggies, herb croutons, ranch & balsamic dressing

classic caesar..... *included*

chopped romaine, red onion, parmesan cheese, herb croutons, classic caesar dressing

riviera salad **3**

baby spinach, toasted pecans, strawberries, blueberries, sliced red onion, goat cheese, house-made poppyseed dressing.

pure michigan salad..... **3**

mixed field greens, toasted candied walnuts, sliced mi apples, bleu cheese crumbles, maple balsamic vinaigrette

brewhouse chopped salad **3**

chopped mixed greens, bacon, bleu cheese crumbles, red onion, cucumbers, tomatoes, white balsamic vinaigrette

boston bibb **3**

baby butter lettuce, candied walnuts, gorgonzola cheese, bourbon-strawberry vinaigrette

roasted beet **3**

fresh sliced beets, aged goat cheese, baby arugula, hazelnuts, cherry vinaigrette

fennel citrus & frisse **3**

shaved fennel & radish, thai chili-orange vinaigrette, parsley

pear & arugula **3**

fresh arugula, sliced pear, candied walnuts, dried cherries, bleu cheese, maple-dijon vinaigrette

SIDE DISHES

STARCH

garlic smashed potatoes

au gratin

roasted yukon gold potatoes

butter whipped mashed potatoes

roasted tri-color baby potatoes

roasted fingerling potatoes with root vegetables

sweet potato hash

blue cheese scalloped potatoes

rice pilaf

forest mushroom risotto

VEGETABLE

green beans & bacon

parmesan-garlic green beans

seasonal roasted vegetable hash

honey roasted carrots

roasted acorn squash - seasonal

flash fried brussels sprouts with bacon

asparagus with pickled red onion

broccoli with herb butter

parmesan zucchini

DIY FOOD STATIONS

MINIMUM 25

old school salad bar 6.5

mixed blend of greens & chopped romaine accompaniments include: diced chicken, bacon bits, broccoli florets, shredded carrots, red onion, cherry tomato, shredded cheese blend, parmesan cheese, blue cheese crumbles, herb croutons, caesar dressing, ranch, french & balsamic vinaigrette

mac n' cheese bar 9

best in "MI" Alfredo mac. accompaniments include: grilled chicken, chorizo, sautéed mushrooms, tomato bruschetta, bacon, scallions, parmesan cheese, blue cheese crumbles, cheese blend, pretzel pieces

detroit koney bar 7

4/1 jumbo hot dogs accompaniments include: chili, cheese, koney sauce, diced onions, diced pickles, banana peppers, ketchup, yellow mustard

whimpie bar..... 8.5

grilled angus burgers & bbq pulled pork shoulder accompaniments include: mini soft rolls, bacon bits, shredded lettuce, diced tomatoes, chopped onion, diced pickles, house slaw, american cheese & swiss cheese, mayo, ketchup, yellow mustard

taco bar 9

marinated chicken & seasoned ground beef accompaniments include: hard corn taco shells, soft flour tortillas, shredded cheese, tomatoes, lettuce, onions, sour cream, salsa

fa jita bar 10

seasoned grilled steak & marinated grilled chicken accompaniments include: crispy corn tostadas, soft tortilla shells, grilled peppers & onions, farm fresh tomatoes, black beans, queso fresco, mexican cheese blend, salsa, guacamole, sour cream, limes

mashed potato bar 7

roasted garlic mashed potatoes & sweet potato mash. accompaniments include: bacon bits, sour cream, cheddar cheese, green onions, broccoli florets, walnuts, cinnamon sugar, mini marshmallows

chef attended carving station 11

choice of (1): garlic & herb crusted tri-tip of beef or walnut & apple or herb crusted pork loin (5oz). accompaniments include: mini rolls & butter, choice of (2) sauces: dijon mustard, horseradish cream, seasonal chutney or sticky bourbon sauce.

BACKYARD GRILL OUT

items includes rolls, butter, choice of two sides, iced tea

*ALL ITEMS ARE GRILLED ON LOCATION
EQUIPMENT RENTAL FEE MAY APPLY

slow roasted bbq pulled pork 15

slow roasted & beer braised, sauces include: stout bbq, golden bbq, nashville hot sauce

bratwurst & kielbasa 16

beer brined & grilled. served with sautéed peppers & onions, sauerkraut, brioche buns, grain mustards & ketchup

kabob heaven 24

amber marinated sirloin, zesty chicken, and grilled vegetable kabobs. sauces include: house steak sauce, bbq, & tzatziki sauce.

angus burgers & jumbo hot dogs ... 16

certified angus steak burgers & 4:1 jumbo hot dogs. served with shredded lettuce, tomato, onion, ketchup, mustard and mayo

pork squared..... 26

beer brined bone in pork chop & double bourbon bbq glazed pork ribs. served with house bbq sauce & seasonal fruit chutney

SIDES

- BUTTER WHIPPED MASHED POTATOES - GRANDMA'S
- MUSTARD POTATO SALAD - ITALIAN PENNE PASTA
- SALAD - MI NEW POTATO SALAD - FRIED
- TORTILLA CHIPS & SALSA - MASHED REDSKIN
- POTATOES - CORN ON THE COB W/ BUTTER -
- GARDEN COLESLAW - SLICED WATERMELON -
- MIXED GREEN SALAD W/ RANCH & FRENCH-
- GARDEN VEGETABLE PASTA SALAD - MAC N'
- CHEESE - BBQ BAKED BEANS- SWEET POTATO
- HASH - SEASONAL MIXED GRILLED VEGETABLES -
- FRENCH BEANS W/ ONION STRAWS

ADDITIONS (mp)

- JALAPENO CHEDDAR CORN BREAD - ASSORTED
- FAYGO SODA - BOTTLED WATER - IZZY
- SPARKLING SODAS - KEG O' ROOT BEER - ICE
- CREAM SUNDEE BAR - ADDITIONAL SIDE COOKIES
- & BROWNIES - APPLE & CHERRY PIES - FRESH
- FRUIT SALAD - BETTER MADE POTATO CHIPS

PLATED DESSERTS

MINIMUM 25

- nut & honey**..... 5
local honey, peanut butter bar, vanilla bean ice cream, chocolate ganache
- seasonal berry creme brulee** 6
crackle sugar, seasonal berry, whip cream
- caramel apple crisp** 5
vanilla ice cream, salted caramel sauce
- chocolate truffle bomb**..... 6
chocolate, chocolate, chocolate, chocolate sauce, whip cream

- cherry cordial**..... 5
layered chocolate & cherry mousse, amaretto whip cream
- salted caramel pudding**..... 5
house made salted caramel, graham cracker, cocoa nibs, whip cream
- cheesecake** 6
seasonal berries, chef's seasonal sauce

DESSERT TABLE

MINIMUM 24

- cookies & brownies** 2.25
freshly baked & assorted
- mini dessert bars** 3.5
assorted mini dessert bars, including cheesecake, fruit, & chocolate
- seasonal fruit pie lollipops** 4
chefs selection of house made fruit pies, custard, on a stick. whip cream on side
- assorted cupcakes** 3.5
locally baked assorted cupcakes
- brownie bites, mini dessert bars & mini cheesecake bites** 6.5

- dessert shooters** 3.5
oreo cookie, strawberry cheesecake, salted caramel pudding
- diy cheesecake bar**..... 6
vanilla cheesecake bites, chocolate chips, fresh strawberries, crushed peanut butter cup, chocolate sauce, caramel sauce, whip cream
- creme brulee station** 6
assorted berries, sauces, whip cream
- fresh seasonal berries** 5
seasonal berries, whip cream, mint
- house-made canolis** 2.5
choose from traditional, chocolate, or sweet strawberry ricotta. rolled in almonds or chocolate chips. powdered sugar.

BAR SERVICE

NOT ONLY DO WE CATER SPECTACULAR FOOD, WE CAN ALSO BRING OUR BARTENDERS, BEER, LIQUOR & WINE TOO! LET US CREATE THAT CUSTOM BAR MENU FOR YOUR NEXT EVENT. BE THIRSTY !