

# Cli catering

HANDCRAFTED CATERING



**FULL SERVICE CATERING • BAR SERVICE • EVENT MANAGEMENT**

**FOR MORE INFORMATION ON EVENTS & CATERING, CONTACT SHANE PHILIPSEN  
616 - 510 - 8026 or [sdphilipsen@gmail.com](mailto:sdphilipsen@gmail.com)**

# 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.

*Life is Better at the Lake!*

**CLIFFORD LAKE INN est. 1881**

## PASSED COLD APPETIZERS

\$ PIECE    MINIMUM 25

caprese lollipops ..... 3

skewered grape tomatoes, mozzarella, basil, stout balsamic drizzle

thai chicken endive boats ..... 3.5

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

mini fruit kabob ..... 3.25

seasonal fresh fruit kabob, bamboo skewer, mint honey drizzle

peach and brie bruschetta ..... 3.25

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

seared sea scallop ..... 4.5

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

grilled asparagus wraps ..... 3.5

grilled asparagus, boursin cheese, prosciutto wrapped

tri tip and onion jam cone ..... 4

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

crabby deviled eggs ..... 3.5

traditional setup, crab meat, pickled red onion, sriracha dab optional

foraged mushroom bites ..... 3.25

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

MI smoked fish dip ..... 4

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

bacon braised brussels ..... 3.25

sprout canape

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

cheese tortellini skewers ..... 3

blistered tomato marinara, parmesan cheese

grilled shrimp ..... 4

watermelon skewer

jalapeño yogurt sauce

hippie pinwheel ..... 2

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

## PASSED HOT APPETIZERS

pigs in a blanket ..... 2.75

cheddar ale sauce and dipping mustard

spinach feta stuffed ..... 3

mushrooms

roasted garlic and chive cream

old school pretzel bites ..... 2

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

mini grilled cheese ..... 3.5

aged michigan cheddar, tomato, basil, toasted sourdough

honey sriracha cauliflower ... 3

skewered, sesame seeds, ranch dip

asian vegetable egg roll ..... 3.5

fried crisp, sweet chili sauce

chicken pot pie puff ..... 3

chicken pot pie, puff pastry, cranberry relish

bacon meatball ..... 2.75

creamy cheddar grits, house bbq, pickled red onion

chicken and waffle lollipop ..... 3.25

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

southwest chicken egg roll ..... 3

cilantro lime ranch

baked wild mushroom ..... 3

tartlet

herb boursin cheese stuffing

pork tenderloin lollipop ..... 3.75

bacon wrapped, rosemary mustard cream

buffalo chicken wonton cup ..... 3

blue cheese pan sauce

## WHIMPIES (sliders)

\$ PIECE

MINIMUM 25

**signature cheese** ..... 4  
angus patty, michigan cheddar pickle, soft roll

**braised beef** ..... 4.25  
shredded beef, pickled onion, cheddar cheese, black pepper mayo, soft roll

**fried chicken** ..... 4.25  
fried chicken breast, golden bbq, celery, bleu cheese, soft roll

**pulled porko** ..... 4  
slow roasted pork shoulder house slaw, bbq, soft roll

**turkey bruschetta** ..... 4.35  
house made turkey burger fresh tomato bruschetta, spinach pesto aioli, soft roll

**chicken and waffle** ..... 4.25  
breaded chicken breast, salted caramel butter belgium waffle, honey butter or buffalo sauce

## DIPPING BOWLS

SERVES 30

**hummus lovin** ..... 95  
trio of hummus: traditional, chipotle, roasted garlic red pepper pita crisps, carrots, celery

**beer bar cheese** ..... 70  
secret recipe, pita chips

**crabby spin dip** ..... 115  
spinach artichoke with buttery crab, pita chips

**tomato bruschetta** ..... 75  
chilled roma tomatoes, mozzarella, garlic, basil, balsamic reduction, crostini

**warm veggie chili cheese dip** .... 75  
served with lightly salted tortilla chips

**jumbo shrimp cocktail** ..... 120  
house cocktail sauce, fresh lemon  
30 pieces.

## STREET TACOS

\$ PIECE

MINIMUM 25

**steak ranchero** ..... 4  
marinated strip steak, lettuce, tomato, ranchero creme fraiche

**gyro** ..... 4  
gyro meat, tatziki, romaine, radish, pita

**roasted veggie** ..... 3.5  
mushrooms, onions, bell peppers, salsa, cilantro cream

**tequila lime shrimp** ..... 5  
crispy shrimp, slaw, red pepper onion confetti

**chipotle chicken** ..... 4  
seasoned shredded chicken, black bean corn salsa, sour cream

## PLATTERS

SERVES 50

**pure michigan butcher board**... 275  
a nice collection of cured meats MI made cheeses, pickled vegetables, crostini crusty breads w/ flavored butter

**farm crudite** ..... 150  
an array of seasonal fresh farm vegetables, ranch dip

**seasonal fresh fruit and cheese** .... 200  
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 \$80

full pan, 60 pieces \$150

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

## bacon meatballs

half pan, 40 pieces \$90

full pan, 80 pieces \$170

house made meatball with applewood smoked bacon, bbq, swedish, or sweet chili thai

## Fried egg rolls

half pan, 40 pieces \$90

full pan, 80 pieces \$170

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 \$75

full pan, 100 pieces \$140

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 \$80

full pan, 60 pieces \$150

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

## dipping bar

small bowl, 30 servings \$65

large bowl, 60 servings \$120

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

\$20 ea. 15 2x2 square portions per pizza

four cheese, classic pepperoni cheese, deluxe pepperoni, mushroom, peppers, onion, gourmet veggie 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 ..... 1.75

Fell From Heaven loves your mouth

zesty pub mix ..... 1.75

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

mixed nuts ..... 3

almonds, cashews, peanuts, pecans, lightly salted

ranch pretzel rods ..... 1.5

seasoned pretzel rods, hoppy grain mustard

# PLATED ENTREES

includes fresh baked rolls and butter, choice of 1 salad, choice of 1 starch, and 1 vegetable side dish. each additional side \$3.5 pp

## SIGNATURE ENTREES

- Filet of beef and breast of chicken** ..... 40  
5 oz Filet of beef, stout demi, otto s farm airline breast of chicken, tuscan marinade GF
- breast of chicken and halibut** ..... 45  
grilled otto s farm airline breast of chicken, garlic cream, lemon herb butter halibut GF
- Filet of beef and shrimp brochette** ..... 45  
5 oz Filet of beef, spicy garlic compound butter, herb grilled shrimp brochette GF

## BEEF

- 10oz. prime rib** ..... 32  
garlic and rosemary crust, natural jus, horseradish cream GF
- california grilled tri tip of beef** ... 26  
grilled medium rare, cilantro lime vinaigrette GF
- beer braised pot roast** ..... 25  
slow roasted beef chuck, root vegetables, butter whipped potatoes GF
- chilli rubbed ribeye steak** ..... 33  
8 oz ribeye steak, chilli rubbed, cilantro lime glaze GF
- bacon wrapped filet mignon** ..... 38  
grilled 6 oz barrel cut filet, cooked medium, cabernet demi GF

## PORK

- orange ginger pork chop** ..... 24  
8oz marinated frenched bone in grilled chop ginger garlic marsala sauce, pineapple
- stuffed pork loin** ..... 23  
stuffed with seasonal fruits and nuts, cognac cream

## PASTA

- herb chicken and spinach lasagna** ... 23  
herb roasted chicken, ricotta cheese, baby spinach, piquillo peppers, garlic cream, parmesan cheese
- mediterranean linguine** ..... 20  
cherry tomatoes, roasted red peppers, artichoke hearts, black olives, sausage, garlic oil, parmesan cheese
- chicken fettuccine** ..... 22  
creamy alfredo, grilled chicken, parmesan cheese



## CHICKEN

- bacon and boursin stuffed chicken**.. 25  
otto s farm airline breast of chicken, stuffed with applewood bacon and boursin cheese GF
- caprese chicken** ..... 22  
otto s farm airline breast of chicken, roasted tomatoes, basil vinaigrette, fresh mozzarella, balsamic drizzle GF
- tuscan chicken**..... 23  
otto s farm airline breast of chicken, artichoke basil cream GF
- chicken vermont** ..... 23  
otto s farm airline breast of chicken, apple cran stuffing, natural glaze GF
- classic chicken marsala** ..... 23  
otto s farm airline breast of chicken, mushrooms, marsala wine sauce GF

## FISH

- atlantic salmon** ..... 27  
asian garlic ginger glaze GF
- pan seared MI whitefish** ..... 24  
simple herb, lemon gastrique
- halibut piccata** ..... 38  
roasted halibut, light lemon caper butter GF

## VEGAN / VEGETARIAN

- roasted vegetable lasagna veg** .. 19  
seasonal roasted vegetables, tomato, five cheese blend
- torched 3 cheese ravioli veg** ..... 21  
fresh ravioli, ricotta, parmesan, mozzarella, tomato, herbs, red pepper cream
- stuffed peppers vegan** ..... 18  
seasoned rice, black beans, bell peppers, chipotle tomato sauce GF

# LUNCH & DINNER BUFFETS

## **lunch**

per person

Fresh rolls and butter, choice of salad and choice of two sides  
1 ENTREE \$20 2 ENTREES \$25

## **dinner**

per person

Fresh rolls and butter, choice of salad and choice of two sides  
1 ENTREE \$23 2 ENTREES \$27 3 ENTREES \$31

**FAMILY STYLE SERVICE add \$2 pp. ADD ADDITIONAL SIDE OR SALAD add \$3 pp.**

## CHICKEN

### roasted otto s chicken

otto s farm airline chicken breast,  
oven roasted, seasonal chutney

### bacon and boursin chicken

otto s farm airline chicken breast,  
applewood bacon, boursin cheese, pan sauce

### caprese chicken

otto s farm airline chicken breast, roasted  
tomatoes, basil vinaigrette, fresh mozzarella,  
balsamic drizzle GF

### ale marinated bbq chicken

breast, thigh, and legs marinated in signature  
brew ale, grilled, house bbq sauce

### herb chicken and spinach lasagna

herb roasted chicken, ricotta cheese, baby  
spinach, piquillo peppers, garlic cream,  
parmesan cheese

## BEEF

### beer braised beef pot roast

beer rosemary, garlic, savory vegetables

### rosemary and garlic crusted prime rib

chef carved, roasted medium rare, au jus  
lie, horseradish cream on side **ADD \$5 pp.**

### chef carved grilled tri tip of beef

marinated, cilantro lime vinaigrette on side

## FISH

### honey ginger glazed atlantic salmon

local honey, ginger garlic glaze

### seared MI whitefish

honey mustard vinaigrette

## PORK

### chef carved stuffed pork loin

stuffed with michigan apples, carrots,  
celery, onion, spinach, cognac cream

### chinese bbq pork ribs

asian bbq sauce

### bbq pulled pork shoulder

house recipe, slow roasted, fork pulled,  
house bbq on side

### chef carved pork squared

carved grbc john ball brown ale  
marinated pork loin, wrapped in bacon,  
bourbon reduction pan sauce on side

## PASTA

### shrimp pomodoro

shrimp, tomato, basil, farfalle pasta  
veggie option also available

### chipotle chicken farfalle

chipotle grilled chicken, alfredo,  
parmesan cheese

### roasted vegetable lasagna

seasonal roasted vegetables, tomato,  
five cheese blend

## VEGETARIAN

### stuffed portobello mushrooms

roasted artichoke, bell pepper spinach,  
feta cheese, cashew cream,  
basil pesto

### caprese pasta

pesto cream, mozzarella, oven roasted  
tomatoes, fresh basil, balsamic  
reduction

### stuffed peppers vegan

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 and frisse** ..... 3

shaved fennel radish, thai chili orange vinaigrette, parsley

**pear and arugula** ..... 3

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

# SIDE DISHES

## STARCH

garlic smashed potatoes

au gratin potatoes

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 and 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 BARS

MINIMUM 25

- old school salad bar** ..... 7  
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** ..... 13  
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
- whimpye bar** ..... 10.5  
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** ..... 13  
marinated chicken seasoned ground beef accompaniments include: hard corn taco shells, soft flour tortillas, shredded cheese, tomatoes, lettuce, onions, sour cream, salsa
- fajita bar** ..... 16  
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** ..... 10  
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** ..... 14  
choice of 1: garlic and herb crusted tri tip of beef or walnut and apple or herb crusted pork loin 5oz . accompaniments include: mini rolls and 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, ice

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 and 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 and 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 ONION STRAWS

## ADDITIONS (mp)

- JALAPENO CHEDDAR CORN BREAD ASSORTED
- FAYGO SODA BOTTLED WATER IZZY
- SPARKLING SODAS KEG O ROOT BEER ICE
- CREAM SUNDAE 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** .... 7  
crackle sugar, seasonal berry, whip cream
- caramel apple crisp** ..... 7  
vanilla ice cream, salted caramel sauce
- chocolate truffle bomb**..... 7  
chocolate, chocolate, chocolate, chocolate sauce, whip cream

- cherry cordial**..... 6  
layered chocolate, cherry mousse, amaretto whip cream
- salted caramel pudding**..... 6  
house made salted caramel, graham cracker, cocoa nibs, whip cream
- cheesecake** ..... 7  
seasonal berries, chef's seasonal sauce

## DESSERT TABLE

MINIMUM 24

- cookies and brownies** ..... 3.25  
freshly baked and assorted
- mini dessert bars** ..... 4  
assorted mini dessert bars, including cheesecake, fruit, chocolate
- seasonal fruit pie lollipops** ..... 5.5  
chef's selection of house made fruit pies, custard, on a stick, whip cream on side
- assorted cupcakes** ..... 4  
locally baked assorted cupcakes
- brownie bites, mini dessert bars, mini cheesecake bites** ..... 6.5

- dessert shooters** ..... 4  
oreo cookie, strawberry cheesecake, salted caramel pudding
- diy cheesecake bar**..... 6.5  
vanilla cheesecake bites, chocolate chips, fresh strawberries, crushed peanut butter cup, chocolate sauce, caramel sauce, whip cream
- creme brulee station** ..... 6.5  
assorted berries, sauces, whip cream
- fresh seasonal berries** ..... 5  
seasonal berries, whip cream, mint
- house made canolis** ..... 3.5  
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!