

GENESYS

CONFERENCE & BANQUET CENTER

805 HEALTH PARK BLVD. GRAND BLANC MI 48439

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A Division of Epoch Hospitality Group

Breakfast Plates

Fresh Start Breakfast \$12

*Three Scrambled Eggs, Choice of Ham, Bacon or Sausage
Hash Browns, Miniature Muffin*

Sunrise Breakfast \$13

*Fresh Baked Quiche, Choice of Ham, Bacon, or Sausage
& Miniature Muffin*

**Plated Breakfast Includes Coffee, Tea and Assorted Juices*

Breakfast Buffets

Continental Breakfast \$10

Served with Assorted Chef's Pastries and Choice of Doughnuts, Cinnamon Rolls, Danish & Fresh Fruit Salad

All American Buffet \$13

*Scrambled Eggs, Hash Browns, Choice of Bacon, Sausage or Ham
Biscuits and Gravy, Assorted Breakfast Breads & Fresh Fruit Salads*

Executive Buffet \$15

*Belgium Waffles with Hot Maple Syrup, Scrambled Eggs
Hash Browns, Choice of Ham, Bacon or Sausage
Assorted Breakfast Breads, Fresh Fruits*

All Breakfast Buffets Served with Coffee, Hot Tea and Assorted Juices and have a 25 person minimum

Elegant Brunch Buffet \$19

Our brunch buffets include;

*Choice of Cinnamon Swirl French Toast or Belgium Waffles with Hot Maple Syrup, Scrambled Eggs,
Breakfast Potatoes, Choice of Sausage or Bacon & Assorted Breakfast Breads*

Served with Coffee, Hot Tea, and Assorted Juices

Choose One Salad

*Garden Salad with Ranch & Italian Dressings
Genesys Orchard Salad with Maple Vinaigrette
Michigan Salad with balsamic Vinaigrette
Pesto Pasta Salad or Fresh Fruit Salad with Yogurt Dip*

Choose One Side

Roasted Redskins, Garlic Mashed Potato, Whipped Sweet Potatoes, Wild Rice Pilaf, Cornbread Stuffing, Garlic Green Beans, Seasonal Vegetable Medley, Steamed Broccoli or California Vegetable Medley

Choose One Entree

Chicken Piccata, Chicken Marsala, Fried Chicken, Herb Grilled Bone-in chicken, Lemon pepper Cod, Herb Crusted Tilapia, Apple wood Smoked Pork loin, Beef Tips, Michigan Chicken Pasta or Lasagna (with or without meat)

Add an Additional Entrée \$3.00pp

Add an Additional Side or salad \$1.50pp

*Omelet Station Available Upon Request, Please Add \$4.00 Per Person ▪ Prices are Subject to Change
Does not Include 6% Sales Tax and 20% Service Charge.*

Luncheon Salads

Salads Served with Warm Rolls and Butter, Coffee and Tea

Southwest Chicken Salad \$10

A Traditional Lettuce Mix with Mesquite Grilled Chicken, Black Beans, Roasted Corn, Tomatoes, Green Onions, Cheddar Jack Cheese and Crispy Tortilla Strips
Served with Southwestern Ranch Dressing

Cobb Salad \$11

A Traditional Lettuce Mix with Sliced Turkey Breast, Bacon, Tomatoes, Green Onions, Egg and Cheddar Jack Cheese
Served with Bleu Cheese Dressing

Hickory Crusted Bistro Steak Salad \$11

Fresh Field Greens, Sliced Flank Steak, Green Onion, Roma Tomatoes, Bell Peppers, Gorgonzola Crostini and Rosemary Balsamic Vinaigrette

Tuna or Chicken Salad Plate \$10

Served on a Bed of Fresh Field Greens
Sliced Tomatoes and Flat Breads

Chicken or Shrimp Caesar Salad \$10

Crispy Romaine with Parmesan Cheese, Herbed Croutons
Served with Caesar Dressing



Luncheon Sandwiches

*Sandwiches Served with Homemade Chips and Pickle

*Chicken BLT \$9.50

Crispy Bacon, Tender Chicken Breast with Tomatoes, Lettuce and Honey Mustard Mayo with Choice of Bread

*Club Croissant \$9.50

Choice of Turkey or Chicken with Bacon, Swiss Cheese, Lettuce, Tomato and Mayo

*Turkey or Chicken Caesar Wrap \$9.50

Crispy Romaine Lettuce with Diced Red Onion, Tomato, Parmesan Cheese and Caesar Dressing

Michigan Wrap \$9.50

Spring Mix, Walnuts, Dried Cherries, Red Onion, Gorgonzola and Balsamic Vinaigrette

Add...

Fruit Cup, Coleslaw, Pasta Salad, Potato Salad, Tossed Salad \$2.00pp
Soup Du Jour \$2.25pp

Luncheon Entrees Plated

Plated Lunch Entree's Served with Garden Salad, Choice of One Starch, One Vegetable, Warm Rolls and Butter, Coffee and Tea

Herb Breaded Chicken \$13

Pesto Cream Sauce

Lemon Pepper Chicken \$14

Creamy Champagne Sauce

Herb Grilled Forest Chicken \$13

Wild Mushroom Cream Sauce

Char Grilled Jerk Chicken \$14

Sweet Chili Garlic Glaze

Sautéed Chicken Piccata \$14

Garlic, Capers, Artichokes in a Light Cream Sauce

Apple wood Smoked Porkloin \$14

Chili Garlic BBQ Glaze

Char Crusted Bistro Steak \$16

Balsamic Onion Jus

Braised Beef Tips \$14

Wild Mushroom Jus

Herb Crusted Tilapia \$13

Roasted Artichoke Caper Cream

Lemon Pepper Cod \$13

Citrus Beurre blanc

Pan Seared Salmon \$16

Ponzu Glaze

Michigan Chicken Bowtie Pasta \$13

Cherry Cream Sauce

Lunch Vegetarian Options

Served with Garden Salad, Warm Rolls and Butter, Coffee and Tea

Egg Plant Parmesan \$12

Pomodoro Sauce

Vegetable Capellini \$11

Roasted Tomato, Garlic Cream Sauce

Penne Pasta Primavera \$12

Pesto Cream Sauce

Vegetable & Tofu Stir-fry \$12

Wild Rice Pilaf, Teriyaki Chili Sauce

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Luncheon Buffets

Gourmet Wrap Deli Buffet \$15

Assorted Wrap Sandwich Display
Garden Salad with House Dressings or Soup du jour
Choice of Redskin Potato Salad or Pesto Pasta Salad
House made Chips or Pretzels ▪ Coffee and Tea
Assorted Baked Cookies add \$1.25

Buffet Two \$17

Choice of ...
Two Entrees ▪ Two Sides ▪ One Salad
Rolls and Butter ▪ Coffee and Tea

Buffet One \$15.50

Choice of ...
One Entrees ▪ Two Sides ▪ One Salad
Rolls and Butter ▪ Coffee and Tea

Buffet Three \$18.50

Choice of ...
Two Entrees ▪ Two Sides ▪ Two Salads
Rolls and Butter ▪ Coffee and Tea ▪ One Dessert

Lunch Buffet Choices

Entrées

Herbed Grilled Chicken Breast ▪ Herb Crusted Chicken ▪ Chicken Marsala ▪ Braised Beef Tips ▪ Lemon Pepper Chicken
Bone-In BBQ ▪ Fried or Herbed Chicken ▪ Lemon Pepper Cod ▪ Applewood Smoked Pork Loin
Salt and Peppercorn-Crusted Beef ▪ Baked Lasagna With or Without Meat ▪ Pasta Primavera

Sides

Roasted Redskins ▪ Wild Rice ▪ Cajun Rice ▪ Parmesan Smashed Potatoes ▪ Roasted Sweet Potatoes ▪ Garlic Mashed Potatoes
California Vegetable Medley ▪ Garlic Green Beans ▪ Buttered Corn ▪ Cornbread Stuffing
Stir-Fry Vegetable ▪ Seasonal Vegetable ▪ Steamed Broccoli

Salads

Garden Salad with House Dressings ▪ Redskin Potato Salad ▪ Greek Salad ▪ Michigan Salad ▪ Caesar Salad
Pesto Pasta Salad ▪ Cole Slaw ▪ Macaroni Salad ▪ Fruit Salad

Dessert

Assorted Cookies ▪ Brownies ▪ Apple or Blueberry Cobbler ▪ Assorted Sheetcakes

Energizing Break Foods and Beverages

Unlimited Beverages 2 Hours (Coffee ▪ Soda ▪ Juice) \$2.00 per person Each Additional Hour \$1.00 per Person

Regular and Decaf Coffee \$19.00 per Gallon ▪ With Flavored Creams \$20.00 per Gallon

Flavored Hot Tea \$1.25 per Bag

Iced Tea ▪ Lemonade \$18.00 per Gallon

Assorted Bottled Fruit Juices \$2.00 each

Soft Drinks \$1.75 each

Bottled Water \$2.00 each

Fruit Punch \$19.00 per Gallon

Doughnuts \$1.50 each

Assorted House Made Cookies \$1.25 each

Brownies \$1.25 each

Chips or Pretzels \$5.00 per Bowl

Granola Bars \$1.50 each

Individual Yogurts \$2.95 each



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Butler Passed Hors D Oeuvres

Priced per Dozen • Three Dozen Minimum for Each Selection

Cold

- Chevre Cheese Ganapés** \$18
With Sweet Peppers and Scallions
- Smoked Mozzarella Bruschetta** \$20
With Balsamic Reduction Glaze
- Spicy Olive & tomato Relish on a Herb roasted Potato Coin** \$18
With Cilantro Cream
- Smoked Salmon** \$30
Cucumber Crostini with Grape Tomatoes and a Lemon Dill Sauce
- Asparagus Wrap** \$30
Shaved Beef Sirloin and a Blue Cheese Mousse
- Shaved Beef Crostini** \$26
Toasted Crostini & Tomato Relish with Basil Aioli
- Cajun Shrimp Salad with spicy Remoulade** \$30
Served on a crisp endive spear
- Caribbean Shrimp Tostada with Fresh Pineapple Salsa** \$30
Served on a Crisp Corn Chip

Hot

- Brie Tartlet with concord grapes, candied Pecans** \$18
Balsamic Reduction
- Southwestern Style Eggrolls** \$20
Chipotle Aioli Dip
- Gorgonzola Stuffed New Potato with Chives** \$18
- Roasted Mushroom Tartlet** \$18
Crème Fraiche
- Vegetable Spring Rolls** \$20
Sweet chili dip
- Crab Cakes** \$24
Spicy Remoulade
- Char Crusted Flank Steak on Cheddar Polenta Cake** \$30
Sweet Chili glaze
- Italian Sausage Florentine stuffed Mushroom Cap** \$30
- Buffalo Chicken Salad on a Crisp Potato Coin** \$18
Blue Cheese Sauce
- Spinach Puff Pastry Crème Fraiche** \$24
- Szechwan Style Pulled Pork on Crisp Wonton** \$24
Sweet & Sour Glaze, Scallions
- Coconut Almond Shrimp or Chicken with Sweet Asian Dip** \$24
- Bacon Wrapped Scallops** \$46
- Herb-grilled Petite Lamb Chops** Market

Strolling Cocktail Reception

Priced per Person • Choice of Three Hot and Three Cold \$18.00 • Four Hot and Four Cold \$21.00

Cold

- Seven Layer Mexican dip with Chips & Salsa
- Fresh Vegetable Crudite with Dip
- Fresh Fruit Display with Yogurt Dip
- Domestic & Imported Cheese Display with Flatbreads & Crackers
- Marinated & Grilled Vegetable Display
- Mediterranean Dip Display (Hummus, Tabbouleh, Olive Tapenade & Pita chips)

Hot

- Marsala or BBQ Meatballs
- Spring Rolls with Sweet chili dip
- Southwestern Egg Rolls with Chipotle Aioli
- Chicken Tenders with Buttermilk Ranch and BBQ Dip
- Curried Chicken Satay with Peanut Sauce
- Artichoke Crab Dip with Pita Chips
- Asian Pot Stickers with Teriyaki dip
- Coconut Shrimp or Chicken with Sweet Asian Dipping Sauce

Display Style Appetizers Serves up to 50 guests

Cold

- Seven Layer Mexican Dip with Chip & Salsa** \$100
- Fresh Vegetable Crudités Tray with Dip** \$100
- Caprese Salad Tray with Balsamic Reduction** \$115
Served with Toasted Baguettes
- Fresh Fruit Display with Yogurt Dip** \$135
- Antipasto Skewers with Herb vinaigrette** \$135
Olives, Tomatoes, Tortellini's, Artichokes, Salami, Peppers
- Bruschetta Three ways** \$135
Classic, Smoked Mozzarella, White Bean & Olive
- Marinated & Grilled Vegetable Display** \$145
- Assorted Mini Canapés** \$145
Chevre Cheese, Smoked Salmon, Olive Relish & Shrimp Salad
- Domestic & Imported Cheese Display** \$150
Flat breads & Crackers
- Smoked Salmon Display** \$150
With Toasted Baguettes
- Antipasto & Charcuterie display** \$180
Assorted Sliced Meats, Cheeses, Vegetables with Condiments, & Toasted Baguettes
- Jumbo Shrimp Cocktail** \$160
With Cocktail Sauce and Lemon Wedges
- Assorted Sushi Display** \$160
With Aged Soy, and Wasabi

Hot

- Marsala or BBQ Meatballs** \$100
- Chicken Tenders** \$100
Buttermilk Ranch & BBQ Sauce Dips
- Asian Pot Stickers (Fried or Steamed)** \$100
Teriyaki Glaze Dip
- Curried Chicken Satay** \$100
Peanut Sauce Dip
- Artichoke Spinach Dip** \$100
Toasted Bread Basket
- Vegetable Spring Rolls** \$120
Sweet Chili Dip
- Southwestern Style Egg Rolls** \$120
Chipotle Aioli Dip
- Italian Sausage Florentine stuffed Mushroom Caps** \$120
Balsamic Onion Relish
- Chicken Tempura Bites** \$120
Sweet Chili Garlic Dip
- Artichoke Spinach Crab Dip** \$135
Pita chips
- Breaded or Buffalo Wingdings** \$140
Buttermilk Ranch, Blue Cheese, Buffalo Sauce
- Mongolian Beef Satay** \$150
Sweet Chili Ginger-Soy Glaze
- Coconut Shrimp or Chicken** \$150
Asian Dipping Sauce

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Dinner Plates

Includes Garden or Michigan Salad, Choice of One Starch and One Vegetable, Rolls, Butter, Coffee and Tea

Chicken

- Herb Grilled Chicken** \$22
Pesto Cream Sauce
- Lemon Pepper Chicken** \$22
Creamy Champagne Sauce
- Tangerine Honey Chipotle Chicken** \$22
Honey Chipotle Sauce
- Char Grilled Jerk Chicken** \$21
Sweet Chili Garlic Glaze
- Sautéed Chicken Piccata** \$23
Garlic, Capers & Artichokes in a Light Cream Sauce
- Tandori Style Chicken** \$22
Curry Cream Sauce
- Chicken Pomodoro** \$23
- Prosciutto Stuffed Chicken** \$24
Wild Mushroom Jus
- Asiago-Wild Mushroom Stuffed Chicken** \$24
Roasted Artichoke Caper Cream
- Chicken Marsala** \$22

Seafood

- Chili Garlic Glazed Salmon** \$24
Sweet Chili-Garlic, and Whole Grain Mustard Glaze
- Herb Crusted Tilapia** \$22
Roasted Artichoke Caper Sauce
- Pan Seared Salmon** \$24
Ponzu Glaze
- Potato crusted White Fish** \$24
Lemon Beurre Blanc Sauce
- Crab Salad Stuffed Flounder** \$24
Curry Cream Sauce

Beef Lamb Pork

- Apple Wood Smoked Pork loin** \$23
Balsamic Onion BBQ Glaze
- Thick Cut Brined Pork Chop** \$23
Whole Grain Mustard Chili Glaze
- Char grilled London broil** \$26
Wild Mushroom Demi Glaze
- 8oz Herb-Crusted Sirloin** \$27
Rosemary compound butter
- Pan seared 10oz NY Strip** \$28
Roasted Shallot Zip Sauce
- Salt and Pepper Crusted Prime Rib** \$33
Thyme infused Au jus
- Porcini-Crusted Filet Mignon** \$33
Tarragon Béarnaise Sauce
- Marinated Lamb Chops Market**
Lamb Demi Glaze

Vegetarian Options

- Egg Plant Parmesan** \$20
Pomodoro Sauce
- Vegetable Capellini** \$19
Roasted Tomato, Garlic Cream Sauce
- Penne Pasta Primavera** \$19
Pesto Cream Sauce
- Vegetarian Wellington** \$22
Roasted Mushroom Cream Sauce
- Basil Grilled Vegetable tower** \$22
- Gorgonzola Sundried Tomato Polenta**
- Stuffed Portabella Mushroom** \$21
Roasted Vegetable & Couscous Stuffing
- Portobella Mushroom Ravioli** \$21
Garlic Cream Sauce
- Butternut Squash Ravioli** \$20
Brown butter sauce

Duets

Includes Garden or Michigan Salad, Choice of One Starch and One Vegetable, Rolls, Butter, Coffee and Tea

Asiago Cheese-Wild Mushroom Stuffed Chicken with Applewood Smoked Porkloin \$28

Wild Mushroom Cream Sauce & Wholegrain Mustard Chili Glaze

Pan Seared Salmon with Prosciutto Stuffed Chicken \$28

Ponzu Glaze & Creamy Tarragon Sauce

8oz Center Cut Sirloin with Chicken Piccata \$32

Rosemary Compound Butter & Piccata sauce

Porcini Crusted Filet Mignon with Chili Garlic Salmon \$38

Rich Demi glaze & Chili Garlic Glaze

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Dinner Buffets

All Dinner Buffets Include Rolls, Butter, Coffee and Tea

Silver Buffet \$23

Your Choice Of Two Entrées, Two Sides & One Salad

Gold Buffet \$26

Your Choice Of Two Entrées, Two Sides, Two Salads & One Dessert

Platinum Buffet \$29

Your Choice Of Three Entrées, Three Sides, Two Salads & One Dessert

Salads

*Garden Salad ▪ Caesar Salad ▪ Michigan Salad ▪ Greek Salad ▪ Genesys Orchard Salad
Spinach Salad ▪ Pesto Pasta Salad ▪ Antipasto Salad ▪ Fattoush Salad
Cucumber Salad ▪ Fruit Salad ▪ Coleslaw*

Entrée's

*Savory Lemon Pepper Chicken ▪ Herb Crusted Chicken ▪ Fried Chicken ▪ Char Crusted Jerk chicken
Asiago-Mushroom Stuffed Chicken ▪ Prosciutto and Mozzarella Stuffed Chicken ▪ Chicken Piccata
Chicken Pomodoro ▪ Chicken Marsala ▪ Braised Beef Tips ▪ Rosemary Peppercorn Crusted Sirloin
Applewood Smoked Pork Loin ▪ Pan Seared Salmon ▪ Herb Grilled Salmon ▪ Herb Crusted Tilapia
Lemon Pepper Cod ▪ Pasta Primavera ▪ Lasagna with or without Meat ▪ Portobello Mushroom Ravioli
Michigan Chicken Pasta ▪ Garlic Crusted Three Cheese Penne*

Sides

*Roasted Redskins ▪ Garlic Mashed Potatoes ▪ Au Gratin Potatoes
Whipped Sweet Potato ▪ Wild Rice Pilaf ▪ Corn Bread Stuffing ▪ Prince Edward Blend
Roasted Vegetable Couscous ▪ Stir Fry Vegetable ▪ California Vegetable Medley
Garlic Green Beans ▪ Buttered Corn ▪ Seasonal Vegetable ▪ Steamed Broccoli & Cauliflower*

Desserts

*Tiramisu ▪ Raspberry Trifle ▪ Apple Cobbler ▪ Cherry Cobbler ▪ Apple Blueberry Cobbler
Chocolate Mousse ▪ White Chocolate Mousse ▪ Cheese Cake with Assorted Sauces
Carrot Cake ▪ Chocolate Cake ▪ Lemon Cream Cake ▪ Assorted Mini Cake Slices ▪ Strawberry Short Cake
Devils Food Bumpy Cake with Vanilla Sauce ▪ Chocolate Sheet Cake ▪
German Chocolate Sheet Cake ▪ Carrot Sheet Cake ▪ French Cheese Cake with Raspberry Sauce*

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Bar Beverages

Genesys Hosted Bar Per Consumption

Silver Brands \$5.00 • Gold Brands \$6.00

House Wine \$5.00 by the Glass
Domestic Beer 3.25 per Bottle
Premium Domestic Beer Bottle \$3.50 per Bottle
Imported Beer \$4.00 per Bottle
House Wine \$20.00 per Bottle
Premium Keg Beer \$350.00 per Keg
Domestic Keg Beer \$300.00 per Keg
Budweiser, Bud Light, Miller Lite, Miller Genuine Draft

Genesys Bar Packages

4 Hour Bar Includes Liquor, Keg Beer, House Wines, Non-Alcoholic Beverages, Mixes and Garnishes
Under 21 on 4 Hour Bar \$5.00 per Person
**Add \$4.00 Domestic Bottled Beer to Any Four Hour Bar Package.*

**4 Hour Bronze Bar \$17.00 per Person*
**4 Hour Silver Bar \$20.00 per Person*
**4 Hour Gold Bar \$24.00 per Person*
**4 Hour Platinum Bar \$27.00 per Person*

Specialty Wines and Executive Beverage Menu Available Upon Request
Ask Your Event Planner About Our Bloody Mary, Margarita or Martini Bars

4 Hour Consumption Bar Available - \$100 Set-Up Fee Per Bar – Additional Bartender Fees May Apply
**Management reserves right to determine number of bars required and charge accordingly*

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The Sale of Alcoholic Beverages is Controlled by the State of Michigan Liquor Control Commission.
The Package Bar Services are NOT to be Misconstrued as Unlimited Consumption of Alcoholic Beverages.
Our Bartenders are Trained and Instructed to Ask for Photo Identification (when necessary),
NOT to Serve Anyone That Appears to be Intoxicated, NOT to Serve Shots or Multiple Drinks to One Guest.