

# GENESYS

## CONFERENCE & BANQUET CENTER

805 HEALTH PARK BLVD. GRAND BLANC MI 48439

8 1 0 . 6 0 6 . 7 2 3 0



*A Division of Epoch Hospitality Group*

# *Breakfast Plates*

## **Fresh Start Breakfast \$13**

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

## **Sunrise Breakfast \$14**

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

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

---

# *Breakfast Buffets*

## **Continental Breakfast \$11**

*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 \$2.00pp**

*Omelet Station Available Upon Request, Please Add \$4.00 Per Person ▪ Prices are Subject to Change  
Does not Include 6% Sales Tax and 22% Service Charge.*

## Luncheon Salads

Salads Served with Warm Rolls and Butter, Coffee and Tea

### Southwest Chicken Salad \$12

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 \$12

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 \$13

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

### Tuna or Chicken Salad Plate \$11

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

### Chicken Caesar Salad \$12

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



## Luncheon Sandwiches

\*Sandwiches Served with Homemade Chips and Pickle

### \*Chicken BLT \$11

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

### \*Club Croissant \$11

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

### \*Turkey or Chicken Caesar Wrap \$11

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

### Michigan Wrap \$10

Spring Mix, Walnuts, Dried Cherries, Red Onion, Gorgonzola and Balsamic Vinaigrette  
with chicken \$13

### 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 \$14

Pesto Cream Sauce

### Lemon Pepper Chicken \$14

Creamy Champagne Sauce

### Herb Grilled Forest Chicken \$15

Wild Mushroom Cream Sauce

### Char Grilled Jerk Chicken \$15

Sweet Chili Garlic Glaze

### Sautéed Chicken Piccata \$15

Garlic, Capers, Artichokes in a Light Cream Sauce

### Apple wood Smoked Porkloin \$16

Chili Garlic BBQ Glaze

### Char Crusted Bistro Steak \$17

Balsamic Onion Jus

### Braised Beef Tips \$16

Wild Mushroom Jus

### Lemon Pepper Cod \$14

Citrus Beurre blanc

### Pan Seared Salmon \$17

Ponzu Glaze

### Michigan Chicken Bowtie Pasta \$14

Cherry Cream Sauce

## Lunch Vegetarian Options

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

### Egg Plant Parmesan \$14

Pomodoro Sauce

### Vegetable Capellini \$13

Roasted Tomato, Garlic Cream Sauce

### Penne Pasta Primavera \$13

Pesto Cream Sauce

### Vegetable & Tofu Stir-fry \$14

Wild Rice Pilaf, Teriyaki Chili Sauce

Prices are Subject to Change ▪ Does not Include 6% Sales Tax and 22% Service Charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Products on this page may contain raw or undercooked ingredients.



# 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** \$18.50

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

## **Buffet One** \$17

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

## **Buffet Three** \$19.50

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) \$2.50 per person Each Additional Hour \$1.00 per Person

Regular and Decaf Coffee with Flavored Creams \$20.00 per Gallon

Flavored Hot Tea \$1.25 per Bag

Iced Tea ▪ Lemonade \$18.00 per Gallon

Assorted 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

Granola Bars \$1.50 each

Individual Yogurts \$2.95 each

Bag of Chips or Pretzels \$2.00 each



Prices are Subject to Change ▪ Does not Include 6% Sales Tax and 22% Service Charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Products on this page may contain raw or undercooked ingredients.

# Butler Passed Hors D Oeuvres

Priced per Dozen • Three Dozen Minimum for Each Selection

## Cold

- Chevre Cheese Ganapés** \$20  
With Sweet Peppers and Scallions
- Smoked Mozzarella Bruschetta** \$22  
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
- Coconut Almond Shrimp or Chicken with Sweet Asian Dip** \$24
- Bacon Wrapped Scallops** \$46

## Strolling Cocktail Reception

Priced per Person • Choice of Three Hot and Three Cold \$19.00 • Four Hot and Four Cold \$22.00

## 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** \$125
- Fresh Vegetable Crudités Tray with Dip** \$125
- 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** \$225  
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** \$125  
Buttermilk Ranch & BBQ Sauce Dips
- Asian Pot Stickers (Fried or Steamed)** \$100  
Teriyaki Glaze Dip
- Curried Chicken Satay** \$125  
Peanut Sauce Dip
- Artichoke Spinach Dip** \$100  
Toasted Bread Basket
- Vegetable Spring Rolls** \$125  
Sweet Chili Dip
- Southwestern Style Egg Rolls** \$120  
Chipotle Aioli Dip
- Italian Sausage Florentine stuffed Mushroom Caps** \$120  
Balsamic Onion Relish
- Artichoke Spinach Crab Dip** \$135  
Pita chips
- Breaded or Buffalo Wingdings** \$140  
Buttermilk Ranch, Blue Cheese, Buffalo Sauce
- Coconut Shrimp or Chicken** \$150  
Asian Dipping Sauce

Prices are Subject to Change • Does not Include 6% Sales Tax and 22% Service Charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Products on this page may contain raw or undercooked ingredients.



# Dinner Plates

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

## Chicken

- Herb Grilled Chicken** \$24  
Pesto Cream Sauce
- Lemon Pepper Chicken** \$24  
Creamy Champagne Sauce
- Tangerine Honey Chipotle Chicken** \$24  
Honey Chipotle Sauce
- Char Grilled Jerk Chicken** \$23  
Sweet Chili Garlic Glaze
- Sautéed Chicken Piccata** \$24  
Garlic, Capers & Artichokes in a Light Cream Sauce
- Tandori Style Chicken** \$23  
Curry Cream Sauce
- Chicken Pomodoro** \$24
- Prosciutto Stuffed Chicken** \$25  
Wild Mushroom Jus
- Asiago-Wild Mushroom Stuffed Chicken** \$25  
Roasted Artichoke Caper Cream
- Chicken Marsala** \$23

## Seafood

- Chili Garlic Glazed Salmon** \$25  
Sweet Chili-Garlic, and Whole Grain Mustard Glaze
- Herb Crusted Tilapia** \$24  
Roasted Artichoke Caper Sauce
- Pan Seared Salmon** \$25  
Ponzu Glaze
- Potato crusted White Fish** \$25  
Lemon Beurre Blanc Sauce
- Crab Salad Stuffed Flounder** \$25  
Curry Cream Sauce

## Beef Lamb Pork

- Apple Wood Smoked Pork loin** \$23  
Balsamic Onion BBQ Glaze
- Char grilled London broil** \$26  
Wild Mushroom Demi Glace
- 8oz Herb-Crusted Sirloin** \$28  
Rosemary compound butter
- Pan seared 10oz NY Strip** \$30  
Roasted Shallot Zip Sauce
- Salt and Pepper Crusted Prime Rib** \$35  
Thyme infused Au jus
- Porcini-Crusted Filet Mignon** \$35  
Tarragon Béarnaise Sauce

## Vegetarian Options

- Egg Plant Parmesan** \$21  
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** \$30

Wild Mushroom Cream Sauce & Wholegrain Mustard Chili Glaze

### **Pan Seared Salmon with Prosciutto Stuffed Chicken** \$30

Ponzu Glaze & Creamy Tarragon Sauce

### **8oz Center Cut Sirloin with Chicken Piccata** \$33

Rosemary Compound Butter & Piccata sauce

### **Porcini Crusted Filet Mignon with Chili Garlic Salmon** \$40

Rich Demi glaze & Chili Garlic Glaze

Prices are Subject to Change ▪ Does not Include 6% Sales Tax and 22% Service Charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Products on this page may contain raw or undercooked ingredients.

# Dinner Buffets

All Dinner Buffets Include Rolls, Butter, Coffee and Tea

## **Silver Buffet \$24**

*Your Choice Of Two Entrées, Two Sides & One Salad*

## **Gold Buffet \$27**

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

## **Platinum Buffet \$30**

*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 ▪ French Cheese Cake with Raspberry Sauce*

*Prices are Subject to Change ▪ Does not Include 6% Sales Tax and 22% Service Charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Products on this page may contain raw or undercooked ingredients.*

## *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 \$375.00 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.*

*\*75 person minimum for four hour bar*

*\*4 Hour Bronze Bar \$18.00 per Person*

*\*4 Hour Silver Bar \$21.00 per Person*

*\*4 Hour Gold Bar \$25.00 per Person*

*\*4 Hour Platinum Bar \$28.00 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 - \$150 Set-Up Fee Per Bar – Additional Bartender Fees May Apply*

*\*Management reserves right to determine number of bars required and charge accordingly*  
*with 75 person minimum*

*All Prices are Subject to Change ▪ Does not Include 6% Sales Tax and 22% Service Charge*

*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.*