

# 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** \$16

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

## **Sunrise Breakfast** \$17

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

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

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# *Breakfast Buffets*

## **Continental Breakfast** \$14

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

## **All American Buffet** \$16

*Scrambled Eggs, Hash Browns, Choice of Bacon or Sausage, Assorted Breakfast  
Breads & Fresh Fruit Salad*

## **Executive Buffet** \$18

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

*All Breakfast Buffets Served with Coffee, Hot Tea and Assorted Juices and have a 40 person minimum  
Add biscuits and gravy to your buffet \$1.75*

## **Elegant Brunch Buffet** \$24

*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, Lemon pepper Cod, Applewood Smoked Pork loin, Beef Tips, Pasta Primavera*

*Add an Additional Entrée \$3.00pp*

*Add an Additional Side or salad \$2.00pp*

*Prices are Subject to Change  
Does not Include 6% Sales Tax and 25% Service Charge.*

## Luncheon Salads

Salads Served with Warm Rolls and Butter, Coffee and Tea

### Southwest Chicken Salad \$15

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 \$15

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 \$15

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

### Chicken Caesar Salad \$15

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

### Chicken Salad Croissant \$15

Crispy Lettuce & Tomato  
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## Luncheon Sandwiches

\*Sandwiches Served with Homemade Chips and Pickle

### \*Chicken BLT \$14

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

### \*Club Croissant \$15

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

### \*Turkey or Chicken Caesar Wrap \$14

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

### Michigan Wrap \$14

Spring Mix, Walnuts, Dried Cherries, Red Onion, Gorgonzola and Balsamic Vinaigrette  
with chicken \$15

### Add...

Fruit Cup, Coleslaw, Pasta Salad, Potato Salad, Tossed Salad \$2.00pp  
Soup Du Jour \$2.50pp

## 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 Grilled Chicken \$17

Pesto Cream Sauce

### Lemon Pepper Chicken \$17

Creamy Champagne Sauce

### Herb Grilled Forest Chicken \$17

Wild Mushroom Cream Sauce

### Char Grilled Jerk Chicken \$17

Sweet Chili Garlic Glaze

### Sautéed Chicken Piccata \$18

Garlic, Capers, Artichokes in a Light Cream Sauce

### Apple wood Smoked Porkloin \$18

Chili Garlic BBQ Glaze

### Char Crusted Bistro Steak \$19

Balsamic Onion Jus

### Braised Beef Tips \$18

Wild Mushroom Jus

### Lemon Pepper Cod \$18

Citrus Beurre blanc

### Pan Seared Salmon \$19

Ponzu Glaze

### Michigan Chicken Bowtie Pasta \$17

Cherry Cream Sauce

## Lunch Vegetarian Options

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

### Egg Plant Parmesan \$18

Pomodoro Sauce

### Vegetable Capellini \$16

Roasted Tomato, Garlic Cream Sauce

### Penne Pasta Primavera \$16

Pesto Cream Sauce

### Vegetable & Tofu Stir-fry \$16

Wild Rice Pilaf, Teriyaki Chili Sauce

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# Luncheon Buffets

## **Gourmet Wrap Deli Buffet** \$19

Assorted Wrap Sandwich Display  
Garden Salad with House Dressings or Soup du jour  
Pesto Pasta Salad  
House made Chips or Pretzels ▪ Coffee and Tea  
Assorted Baked Cookies add \$1.50

## **Buffet Two** \$22

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

## **Buffet One** \$20

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

## **Buffet Three** \$24

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

# Lunch Buffet Choices

## **Entrées**

Herbed Grilled Chicken Breast ▪ Chicken Marsala ▪ Braised Beef Tips ▪ Lemon Pepper Chicken  
Lemon Pepper Cod ▪ Applewood Smoked Pork Loin  
Baked Lasagna With or Without Meat ▪ Pasta Primavera

## **Sides**

Roasted Redskins ▪ Wild Rice ▪ Parmesan Smashed Potatoes ▪ Roasted Sweet Potatoes  
Garlic California Vegetable Medley ▪ Mashed Potatoes  
Garlic Green Beans ▪ Buttered Corn

## **Salads**

Garden Salad with House Dressings ▪ Redskin Potato Salad ▪ Greek Salad ▪ Caesar Salad  
Pesto Pasta Salad ▪ Cole Slaw ▪ 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 \$22.00 per Gallon

Flavored Hot Tea \$1.50 per Bag

Iced Tea ▪ Lemonade \$19.00 per Gallon

Assorted Fruit Juices \$2.00 each

Soft Drinks \$2.50 each

Bottled Water \$2.50 each

Fruit Punch \$19.00 per Gallon

Doughnuts \$3.00 each

Assorted House Made Cookies \$1.75 each

Brownies \$1.75 each

Granola Bars \$1.75 each

Individual Yogurts \$3.50 each

Bag of Chips or Pretzels \$2.50 each



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# Butler Passed Hors D Oeuvres

Priced per Dozen • Four Dozen Minimum for Each Selection

## Cold

### Smoked Mozzarella Bruschetta \$35

With Balsamic Reduction Glaze

### Spicy Olive & tomato Relish on a Herb roasted Potato Coin \$25

With Cilantro Cream

### Asparagus Wrap \$45

Shaved Beef Sirloin and a Blue Cheese Mousse

### Shaved Beef Crostini \$45

Toasted Crostini & Tomato Relish with Basil Aioli

### Caribbean Shrimp Tostada with Fresh Pineapple Salsa \$45

Served on a Crisp Corn Chip

## Hot

### Brie Tartlet with concord grapes, candied Pecans \$30

Balsamic Reduction

### Gorgonzola Stuffed New Potato with Chives \$30

### Roasted Mushroom Tartlet \$30

Crème Fraîche

### Vegetable Spring Rolls \$30

Sweet chili dip

### Crab Cakes \$40

Spicy Remoulade

### Spinach Puff Pastry Crème Fraîche \$40

## Display Style Appetizers Serves up to 50 guests

## Cold

Seven Layer Mexican Dip with Chip & Salsa \$160

Fresh Vegetable Crudités Tray with Dip \$160

Caprese Salad Tray with Balsamic Reduction \$160

Served with Toasted Baguettes

Fresh Fruit Display with Yogurt Dip \$185

Antipasto Skewers with Herb vinaigrette \$160

Olives, Tomatoes, Tortellini's, Artichokes, Salami, Peppers

Bruschetta Three ways \$200

Classic, Smoked Mozzarella, White Bean & Olive

Domestic & Imported Cheese Display \$185

Flat breads & Crackers

Antipasto & Charcuterie display \$300

Assorted Sliced Meats, Cheeses, Vegetables with Condiments, &

Toasted Baguettes

Jumbo Shrimp Cocktail \$250

With Cocktail Sauce and Lemon Wedges

## Hot

Marsala or BBQ Meatballs \$165

Chicken Tenders \$175

Buttermilk Ranch & BBQ Sauce Dips

Curried Chicken Satay \$175

Peanut Sauce Dip

Artichoke Spinach Dip \$150

Toasted Bread Basket

Vegetable Spring Rolls \$150

Sweet Chili Dip

Artichoke Spinach Crab Dip \$185

Pita chips

Breaded or Buffalo Wingdings \$185

Buttermilk Ranch, Blue Cheese, Buffalo Sauce

Coconut Shrimp or Chicken \$225

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** \$27  
Pesto Cream Sauce
- Lemon Pepper Chicken** \$27  
Creamy Champagne Sauce
- Tangerine Honey Chipotle Chicken** \$28  
Honey Chipotle Sauce
- Char Grilled Jerk Chicken** \$28  
Sweet Chili Garlic Glaze
- Sautéed Chicken Piccata** \$28  
Garlic, Capers & Artichokes in a Light Cream Sauce
- Prosciutto Stuffed Chicken** \$30  
Wild Mushroom Jus
- Asiago-Wild Mushroom Stuffed Chicken** \$30  
Roasted Artichoke Caper Cream
- Chicken Marsala** \$28

## Beef Pork

- Apple Wood Smoked Pork loin** \$28  
Balsamic Onion BBQ Glaze
- 8oz Herb-Crusted Sirloin** \$35  
Rosemary compound butter
- Pan seared 10oz NY Strip** \$38  
Roasted Shallot Zip Sauce
- Salt and Pepper Crusted Prime Rib** \$45  
Thyme infused Au jus
- Porcini-Crusted Filet Mignon** \$48  
Tarragon Béarnaise Sauce

## Seafood

- Chili Garlic Glazed Salmon** \$28  
Sweet Chili-Garlic, and Whole Grain Mustard Glaze
- Pan Seared Salmon** \$28  
Ponzu Glaze
- Lemon Pepper Cod** \$26

## Vegetarian Options

- Egg Plant Parmesan** \$28  
Pomodoro Sauce
- Penne Pasta Primavera** \$25  
Roasted Mushroom Cream Sauce
- Basil Grilled Vegetable tower** \$28
- Gorgonzola Sundried Tomato Polenta**
- Stuffed Portabella Mushroom** \$28
- Roasted Vegetable & Couscous Stuffing**
- Portobella Mushroom Ravioli** \$26  
Garlic Cream Sauce
- Butternut Squash Ravioli** \$26  
Brown butter sauce
- Vegetable Stirfry** \$26  
Served on wild rice

# 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** \$38

Wild Mushroom Cream Sauce & Wholegrain Mustard Chili Glaze

## **Pan Seared Salmon with Prosciutto Stuffed Chicken** \$38

Ponzu Glaze & Creamy Tarragon Sauce

## **8oz Center Cut Sirloin with Chicken Piccata** \$42

Rosemary Compound Butter & Piccata sauce

## **Porcini Crusted Filet Mignon with Chili Garlic Salmon** \$48

Rich Demi glaze & Chili Garlic Glaze

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# *Dinner Buffets*

All Dinner Buffets Include Rolls, Butter, Coffee and Hot Tea

## **Silver Buffet \$28**

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

## **Gold Buffet \$32**

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

## **Platinum Buffet \$34**

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

*Add Iced Tea or Lemonade: \$1.50 ▪ Soda \$2.00*

### **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*

### **Entrée's**

*Savory Lemon Pepper Chicken ▪ Herb Grilled 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 ▪ Blueberry Cobbler ▪ Dutch Apple Pie  
Chocolate Mousse ▪ White Chocolate Mousse ▪ Cheese Cake with Assorted Sauces  
Carrot Cake ▪ Chocolate Cake ▪ Lemon Cream Cake ▪ Strawberry Short Cake  
French Cheese Cake with Raspberry Sauce*

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# *Bar Beverages*

## **Genesys Hosted Bar Per Consumption**

*Silver Brands \$6.00 • Gold Brands \$7.00*

*House Wine \$6.00 by the Glass*  
*Domestic Beer \$5.00 per Bottle*  
*Premium Domestic Beer Bottle \$5.00 per Bottle*  
*Imported Beer \$5.00 per Bottle*  
*House Wine \$22.00 per Bottle*  
*Premium Keg Beer \$450.00 per Keg*  
*Domestic Keg Beer \$375.00 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 Silver Bar \$24.00*  
*\*4 Hour Gold Bar \$28.00 per Person*  
*\*4 Hour Platinum Bar \$34.00 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*

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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.*