

# the NEST

COCKTAIL BAR & KITCHEN

## Nest Events Dinner Packages

**Buffet** - The Nest Kitchen provides a variety of choices for your guests based on your selections from The Nest's Kitchen offerings. All dinner buffets include warm focaccia bread, plates, flatware, napkins, basic signage, serving utensils, warmers and serving trays. Infused ice water and glasses are also provided. Minimum 20 guests. Max. 50 guests. All packages incur a 20% gratuity & 6% sales tax.

- \$35 per guest includes - 1 Salad choice, 1 Entree choices, 1 Vegetable choice, 1 Dessert choice
- \$39 per guest includes - 1 Salad choice, 2 Entree choices, 2 Vegetable choices, 1 Dessert choice
- \$49 per guest includes - 2 Salad choices, 3 Entree choices, 2 Vegetable choices, 1 Dessert choice .

### Salad Choices

Caesar Salad (V)

*Romaine lettuce, focaccia croutons, parmesan, creamy Caesar dressing*

Mixed Greens Salad (V, VG)

*Local mixed greens, shaved cucumbers, radishes, carrots, red onion*

*Choice of dressing: cider vinaigrette, citrus vinaigrette, buttermilk ranch*

### Entree Choices

Chicken Piccata

*Oven roasted chicken breast in a lemon, caper, butter sauce*

Herb Roasted Chicken

*Oven roasted chicken breast in a thyme and sage chicken gravy*

Roasted Pork

*Sliced, marinated pork loin in a dijon cream sauce*

Vegetable Primavera (V, VG)

*Sauteed seasonal vegetables in a light tomato sauce*

Cajun Pasta (V)

add Chicken \$3 Andouille \$3 Add Both \$5 per guest

*Cavatappi pasta tossed with, baby spinach, onions, sweet peppers in a tomato cajun cream sauce*

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## Vegetable Choices

Corn Succotash  
Sauteed Green Beans with almonds  
Roasted Potatoes  
Seasonal Squash Medley

## Dessert Choices

Petite Carrot Cake  
*House-made carrot cake, cream cheese frosting, candied pecans*  
Petite Flourless Chocolate Torte (GF)  
*Dark chocolate cake, berry coulis, vanilla whipped cream*

**Coursed Table Service-** The Nest Kitchen provides a three course culinary experience for your guests with preselected menu options and choices. Custom printed menus, plates, flatware, linen, napkins, glasses and table service. Available for 15 - 50 guests. All packages incur a 20% gratuity and 6% sales tax.

- \$48 per guest includes - 1 Preselected Salad, 3 Entree choices, 1 Preselected Dessert
- \$55 per guest includes - 1 Preselected Salad, 4 Entree choices, 2 Dessert choices
- \$63 per guest includes - 2 Salad choices, 5 Entree choices, 2 Dessert choices

## Salad Choices

Caesar Salad (V)  
*Romaine lettuce, focaccia croutons, parmesan, creamy Caesar dressing*  
Mixed Greens Salad (V, VG)  
*Local mixed greens, shaved cucumbers, radishes, carrots, red onion*  
*Choice of dressing: cider vinaigrette, citrus vinaigrette, buttermilk ranch*  
Michigan Salad (V)  
*Local greens, dried cherries, red onion, smoked blue cheese, candied pecans, cider dijon vinaigrette.*  
Roasted Beet Salad (V)  
*Roasted organic red & gold beets, whipped goat cheese, pistachio granola, citrus vinaigrette.*

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## Entree Choices

### CAJUN CHICKEN PASTA

*Marinated chicken, andouille sausage, sun dried tomatoes, sweet peppers, onions, baby spinach, cajun parmesan cream sauce.*

### TRUFFLE MAC & CHEESE (V)

*Black truffle gouda, aged cheddar, cavatappi pasta, buttered breadcrumbs.*

### BOLOGNESE

*Housemade tagliatelle pasta, veal, pork & lamb ragout, basil, parmigiano-reggiano.*

*\*gluten-free pasta available upon request*

### WILD MUSHROOM & SQUASH RISOTTO (V/GF)

*Organic maitake & white trumpet mushrooms, butternut squash, arborio rice, pepitas.*

### APPLE BUTTER GLAZED SALMON (GF)

*Faroe Island Salmon, red quinoa, baby spinach, melted leeks, dried cherries, apples, parsnip puree.*

### BRAISED SHORT RIB MAC & CHEESE

*Braised short rib, black truffle gouda, aged cheddar, cavatappi pasta, buttered breadcrumbs.*

### BACON PIMENTO SMASH BURGER

*Two Michigan Craft beef patties, pimento cheese, American cheese, smoked bacon, brioche bun. Served with lettuce, tomato, red onion and French fries*

Upgrade \$9 per guest

### STEAK FRITES (GF)

*Marinated Michigan Craft hanger steak (8oz), skin-on fries, bone marrow demi glaze.*

## Dessert Choices

### FLOURLESS DARK CHOCOLATE TORTE (GF)

*Served with salted caramel, caramelized white chocolate, vanilla bean ice cream.*

### HOUSE-MADE CARROT CAKE

*Layered with cream cheese frosting, topped with candied pecans.*

### ICE CREAMS & SORBETS (VG/GF)

*Ask for available flavors.*

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## Hors D'Oeuvres & Appetizers

There is also the option to add or have Hors D'Oeuvres & Appetizers for your event stationed and even passed around the event by our staff. We have a wide variety of selections that can be discussed with Chef Vanessa from The Nest Kitchen. Some examples of these selections are:

- Antipasto Platter, Assorted Meats and Cheeses, Marinated Mushrooms, Olives etc.
- Caprese Skewers, Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic
- Housemade Potato Chip, sour cream Onion Dip, Chives
- Spinach and Mozzarella Arancini, Pomodoro Sauce
- Mushroom & Caramelized Onion Flatbread, White Truffle Oil
- Arugula, soppressata, ricotta flatbread, chili oil
- Blue Cheese Stuffed Dates, almonds, Vincotto
- Shrimp scampi Skewer
- Chorizo Hushpuppies, Buttermilk ranch
- Lamb Meatballs, Saffron-Tomato Jam
- Stuffed Mushrooms, Garlic, Parmesan, Bread Crumbs
- Mini Crab Cakes, Smoked Paprika Remoulade
- Goat Cheese and marinated tomato crostini
- Pesto and Feta crostini
- Assorted House-made Desserts, Sorbets & Ice Creams

**\*\*\*A standard catering contract will need to be signed prior to making the required 25% deposit. Deposits may be paid by credit card, check or cash. To discuss menu options or any food related questions, please email Chef Vanessa at [TheNestKitchen.RHF@gmail.com](mailto:TheNestKitchen.RHF@gmail.com) -Thank you from The Nest at Robin Hills Farm!**