

Hidden River Rainbow Room

Creating Tasteful Memories with Every Event



Menu Guide for All Events



231.529.4653
7688 Maple River Road
Brutus, MI 49716

Enjoy your evening with friends or family by starting with one or more Hidden River favorite *Hor d'oeuvres*.



<u>Cold Hord'oeuvres</u>	<u>Per Dozen</u>
<i>Shrimp cocktail</i>	\$21.00
<i>Domestic cheese and fruit kabobs</i>	\$24.00
<i>Smoked whitefish Canapes</i>	\$18.00
<i>Smoked oyster Canapes</i>	\$18.00
<i>Fruit Kabobs</i>	\$14.00
<i>Ham and green onion roll ups</i>	\$14.00
<i>Prosciutto wrapped melons</i>	\$18.00
<i>Deviled eggs with caviar</i>	\$16.00
<i>Blue cheese stuffed cherry tomatoes</i>	\$14.00
<i>Cheese and sour cream stuffed redskin potato</i>	\$14.00

<u>Hot Hord'oeuvres</u>	<u>Per Dozen</u>
<i>Chicken Satay</i>	\$15.00
<i>Bacon wrapped dates with almonds</i>	\$16.00
<i>Sweet and heat bacon wrapped chicken</i>	\$18.00
<i>Crab cake</i>	\$24.00
<i>Meatballs Swedish, BBQ or Sweet chili</i>	\$10.00
<i>Bone-in wings BBQ, Sweet chili or Buffalo</i>	\$14.00
<i>Grilled mini shrimp kabob</i>	\$24.00
<i>Bacon wrapped scallops</i>	\$26.00
<i>Lollipop lamb chops</i>	\$36.00

<u>Platters</u>	<u>Small 25</u>	<u>Med 50</u>	<u>Large 100</u>
<i>Imported cheese and crackers</i>	\$60.00	\$120.00	\$160.00
<i>Smoked whitefish with toast points</i>	\$60.00	\$90.00	\$120.00
<i>Smoked whitefish dip with crackers</i>	\$50.00	\$80.00	\$110.00
<i>Hot Crab dip and sliced baguettes</i>	\$60.00	\$90.00	\$110.00
<i>Spinach and artichoke dip</i>	\$65.00	\$95.00	\$115.00
<i>Smoked salmon & accompaniments</i>	\$65.00	\$95.00	\$120.00
<i>Mini pork sliders</i>	\$37.50	\$75.00	\$135.00
<i>Mini tenderloin sandwiches</i>	\$75.00	\$150.00	\$250.00



Dinner Entrees To Be Plated*

Dinner entrees are served with our house salad and choice of dressing, rolls, butter, choice of starch and vegetable.

Plated Fish

Parmesan Whitefish

\$21.50

*Sautéed whitefish fillet in Parmesan cheese and Japanese bread crumbs
Topped with red pepper lemon caper beurre blanc*

Broiled Whitefish

\$21.00

Seasoned to perfection and served with house made tartar sauce and lemon crown

Whitefish Piccata

\$19.99

Sautéed whitefish fillet in a lemon caper white wine butter sauce

Whitefish Au gratin

\$19.99

*Broiled whitefish fillet topped with Colby Jack cheese and seasoned bread crumbs
Served with house made tartar sauce and lemon crown*

Chef Famous Hash Brown Whitefish

\$21.50

Whitefish fillet encrusted in fresh hash browns grilled to a golden brown and baked to perfection. Served with house made caper tartar sauce

Perch Platter

\$17.99

Sautéed or deep fried served with house tartar sauce and lemon crown

Bakka Frost Salmon

\$18.50

Scottish wild caught salmon topped with house made Traverse City cherry BBQ sauce

Maple River Club Salmon

\$18.50

Scottish wild caught Bakka Frost salmon char-grilled and placed on a bed of sauteed spinach, leeks, button and shitake mushrooms. Topped with a maple mustard sauce



Plated Chicken and Pork

Chicken Piccata

\$18.50

Boneless breast sautéed in a lemon caper white wine butter sauce

Chicken Marsala

\$17.99

Boneless breast sautéed and topped with a rich brown Marsala wine & mushroom demi glace

Chicken Dijon

\$17.99

Breast of chicken sautéed in a creamy Dijon mustard sauce

Chicken Parmesan

\$18.50

Sautéed breast of chicken topped with house made marinara sauce, Parmesan cheese placed on a bed of linguine pasta

Orange Chicken

\$18.50

Boneless breast of chicken encrusted in Japanese bread crumbs and topped with a sweet orange chili sauce

Cranberry stuffed Chicken

Breast of chicken stuffed with cranberry bread stuffing and topped with a Swiss cheese cream sauce.

Herb Orange Marmalade Glazed Pork Loin **\$20.00**

Slow roasted pork loin topped with herbs and orange marmalade

Herb Roasted Pork Loin **\$16.99**

Sliced and glazed with the rich pork drippings

Stuffed Pork Loin

\$18.50

Spinach, pine nut and apple stuffed pork loin. Topped with a light cider demi glace

Apple Jack Ribs

\$26.99

Our in house smoked pork ribs. Fall off the bone tender and glazed in our house made apple Jack BBQ sauce





Plated Meat and Seafood

Prime Rib **\$27.00 King cut \$23.00 Queen Cut**
Slow roasted choice prime rib of beef served with Au jus and horseradish sauce

Rib-eye Steak **\$27.00**
12oz Choice rib-eye steak char grilled to perfection and served with horseradish cream sauce

Beef Filet Mignon **Market Price**
8oz. Center cut filet char-grilled to your specifications served with Bearnaise sauce

Shrimp Platter **\$21.99**
Deep fried, sautéed or steamed served with cocktail sauce and lemon crown

Crab Clusters **Market Price**
16oz of snow crab legs served with drawn butter

Steak and Crab **\$29.50**
8oz. Pub steak and 8ozs of snow crab cluster served with drawn butter

Plated Pasta Dishes

Chicken Florentine **\$17.99**
Boneless chicken breast with baby spinach, bacon and a white wine mushroom cream sauce tossed with linguine pasta

Traditional Alfredo **\$13.99 Add Chicken breast \$3.00**
Linguine pasta tossed in our house made Alfredo cream sauce

Pasta Marinara **\$13.99 Add chicken \$3.00 Add Shrimp \$5.99**
Penne pasta tossed in our house made marinara sauce topped with grated Parmesan cheese

Salmon Pasta **\$16.99**
Bakka Frost wild caught salmon sautéed with fresh baby spinach, mixed bell peppers, and mushrooms in a garlic olive oil. Tossed with penne pasta

**Plated Entrees: Hidden Rivers Rainbow Room must be provided guaranteed pre-counts no later than one week prior the event. Guest must provide name, card of guest first name & last plus entrée choice.*





Dinner Buffet Options

*Choice of salad and rolls, One Starch choice
and one Vegetable choice*

*Vegetable choices: Zucchini, Broccoli, Honey Glazed Baby
Carrots, Green Bean, Asparagus if available, Cauliflower*

*Starch Choices: Herb Roasted Redskin Potatoes, Garlic Whipped
Redskin Potatoes, Whipped Redskin Potatoes, Rice Pilaf
Au Gratin Potatoes, White Rice, Mashed Potatoes, Baked Potato*

(Option 1) \$25.00

Chicken Entree and Pasta Entree

(Option 2) \$ 27.00

Chicken Entree and Fish Entree

(Option 3) \$ 32.00

Prime Rib Entree, Chicken Entree, and Fish Entree

(Option 4) \$27.00

Prime Rib Entree

Special Buffets Request

*Buffets may be designed by the Guest,
Executive Chef and
Dining Room Manager*

