

# *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.*



**Cold Hord'oeuvres**

	<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

**Hot Hord'oeuvres**

	<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

**Platters**

	<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 &amp; 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 severed 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*

