



Buffet
MENU

RESTAURANT • COCKTAIL & WINE BAR • EVENT FACILITY • RETAIL BEER & WINE

15 Ionia SW Suite 130, Grand Rapids, Michigan 49503
t: (616) 774-9463 f: (616) 233-9960 Wendy@DivaniGR.com www.DivaniGR.com

Buffet MENU

Select ONE salad and TWO SIDES

*6% Michigan State Sales Tax and 22% Service Fee will be added to your total bill
Includes dinner tables, black linen napkins, china, and flatware*

SALADS

Served plated to guests directly at their seats or directly upon buffet and offered with house-made Focaccia bread and sun-dried tomato butter

MIXED GREENS Gluten-Free, Dairy-Free & Vegetarian

Tomato, cucumber, shredded carrot, red onion & house made lemon-basil vinaigrette

ARUGULA Gluten-Free, Dairy-Free & Vegetarian

Arugula, dried cranberry, red onion, candied walnuts & cranberry vinaigrette
Add \$3 per person

CAESAR

Traditional Caesar salad of romaine lettuce, house-made Focaccia croutons & grated parmesan tossed in Caesar dressing
Add \$3 per person

SIDES

*Each additional side add \$5
Chef's notes: anticipate 4 ounces per side on average*

BAKED MACARONI & CHEESE

BOURBON GLAZED CARROTS Gluten-Free

GREEN BEANS ALMANDINE Gluten-Free

GARLIC MASHED POTATO Gluten-Free

HERB MASHED POTATO Gluten-Free

HERB ROASTED POTATO Gluten-Free

SEASONAL VEGETABLE Gluten-Free

VEGETABLE RISOTTO Gluten-Free | Add \$4

Creamy risotto with a colorful array of tender vegetables

WILD RICE BLEND Gluten-Free

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Choose ONE

8 ounces each unless otherwise noted | 20 person minimum

CHICKEN PICCATA Gluten-Free \$35 per person

Searched boneless breast of chicken with lemon-caper beurre blanc

PASTA PRIMAVERA Vegetarian \$35 per person

Chef's selection of seasonal fresh vegetables served with Cavatappi pasta in a Parmesan white wine sauce

***SCOTTISH SALMON** Gluten-Free \$45 per person

Six ounce filet with lemon-dill beurre blanc

BEEF BOURGUIGNON Gluten & Dairy-Free \$55 per person

Braised until fork tender with wild mushrooms au jus

CARVED PRIME RIB* Gluten & Dairy-Free \$70 per person on average

Ten ounces blade-sliced medium rare served au jus
Accompanied by horseradish cream **Gluten-Free**
\$1400 | Each order serves 20

Choose TWO

\$45 per person

6 ounces each on average | 20 person minimum

CHICKEN & CHAMPIGNONS Gluten-Free

Searched boneless breast of chicken with wild mushroom cream sauce

VEGETABLE RISOTTO Gluten-Free & Vegetarian

Creamy risotto with a colorful array of tender vegetables

***SCOTTISH SALMON** Gluten-Free

Filet of salmon with lemon-dill beurre blanc | Add \$10 per person

BEEF BOURGUIGNON Gluten & Dairy-Free

Braised until fork tender with wild mushrooms au jus
Add \$20 per person

CARVED PRIME RIB* Gluten & Dairy-Free

Ten ounces blade-sliced medium rare served au jus
Accompanied by horseradish cream **Gluten-Free**
Add \$680 | Each order serves 20



Chef Attended Carving Station**

\$75

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness