

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 \$12

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

Sunrise Breakfast \$13

Fresh Baked Quiche, Choice of Ham, Bacon, or Sausage
Miniature Muffin

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

Breakfast Buffets

Continental Breakfast \$10

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

All American Buffet \$13

Scrambled Eggs, Hash Browns, Choice of Bacon, Sausage or Ham
Biscuits and Gravy, Assorted Breakfast Breads, Fresh Fruit

Executive Buffet \$15

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

All Breakfast Buffets Served with Coffee, Hot Tea and Assorted Juices and have a 25 person minimum

Genesys Brunch Buffet Menu

Choice of 8 Selections \$18.00 • Choice of 10 Selections \$22.00

Scrambled Eggs with Sour Cream and Chives
Belgium Waffles with Hot Maple Syrup
Cinnamon Swirl French Toast with Hot Maple Syrup
Silver Dollar Pancakes*
*Choice of Maple Syrup or Strawberry Sauce and Whipped Cream
Fresh Fruit Tray
Hash Browns
Yogurt Parfait with Fresh Berries and Granola
Baked Sliced Honey Ham
Thick Applewood Smoked Bacon
Sausage Links
Assorted Breakfast Breads
Bone-In BBQ, Fried or Grilled Chicken
Herb Chicken with Garlic Cream
Lemon Pepper Chicken with Champagne Sauce
Grilled, Poached or Baked Salmon with Ponzu Glaze
Baked Whitefish with White Wine Caper Sauce

Lemon Pepper Cod with Citrus Beurre Blanc
Applewood Smoked Pork Loin with BBQ Glaze
Rosemary Peppercorn Crusted Sliced Beef
Basil & Garlic Marinated Sliced Turkey
Roasted Redskins
Wild Rice
Garlic Mashed Potatoes
Baked Sweet Potatoes
Corn Bread Stuffing
Garlic Green Beans
Seasonal Vegetable Medley
Steamed Broccoli with Roasted Red Peppers
Caesar Salad
Garden Salad with Choice of Dressings
Red Skin Potato Salad
Pesto Pasta Salad
Cole Slaw
Assorted Juice or Soda Station



Omelet Station Available Upon Request, Please Add \$4.00 Per Person • Prices are Subject to Change • Does not Include 6% Sales Tax and 20% Service Charge.
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Products on this page may contain raw or undercooked ingredients.

Luncheon Salads

Salads Served with Warm Rolls and Butter, Coffee and Tea

Southwest Chicken Salad \$10

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 \$11

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 \$11

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

Tuna or Chicken Salad Plate \$10

Served on a Bed of Fresh Field Greens
Sliced Tomatoes and Flat Breads

Chicken or Shrimp Caesar Salad \$10

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



Luncheon Sandwiches

*Sandwiches Served with Homemade Chips and Pickle

*Chicken BLT \$9.50

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

*Club Croissant \$9.50

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

*Turkey or Chicken Caesar Wrap \$9.50

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

Michigan Wrap \$9.50

Spring Mix, Walnuts, Dried Cherries, Red Onion, Gorgonzola and Balsamic Vinaigrette

Add...

Fruit Cup, Coleslaw, Pasta Salad, Potato Salad, Tossed Salad \$2.00pp
Soup Du Jour \$2.25pp

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 Breaded Chicken \$12

Lemon Garlic Cream Sauce

Lemon Pepper Chicken \$12

Creamy Champagne Sauce

Herb Grilled Chicken \$13.00

Wild Mushroom Cream Sauce

Pan Seared Asian Chicken \$14

Stewed Vegetables and Chili Ginger Glaze

Sautéed Chicken Piccata \$14

Garlic, Capers, Artichokes and Light Lemon Cream Sauce

Applewood Smoked Pork Loin \$14

Caramelized Onion BBQ Glaze

Char Crusted Bistro Steak \$13

Balsamic Onions and Roasted Shallot Jus

Baked Whitefish \$14

Lemon Butter Sauce

Lemon Pepper Cod \$13

Citrus Beurre Blanc

Grilled Salmon \$16

Ponzu Glaze

Rock Shrimp \$12.50

Spinach, Artichokes, Capers and Pasta, White Wine Butter Sauce

Lunch Vegetarian Options

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

Vegetable Capellini \$11

Roasted Grape Tomatoes, Roasted Garlic and Extra Virgin Olive Oil

Vegetable Stir-Fry \$11

Wild Rice with Teriyaki Sauce

Baked Mostaccioli \$11

Penne Pasta Primavera \$11

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Luncheon Buffets

Gourmet Wrap Deli Buffet \$15

Assorted Wrap Sandwich Display
Garden Salad with House Dressings or Soup du jour
Choice of Redskin Potato Salad or Pesto Pasta Salad
House made Chips or Pretzels ▪ Coffee and Tea
Assorted Baked Cookies add \$1.25

Buffet Two \$17

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

Buffet One \$15.50

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

Buffet Three \$18.50

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

Lunch Buffet Choices

Entrées

Herbed Grilled Chicken Breast ▪ Herb Crusted Chicken ▪ Chicken Piccata ▪ Braised Beef Tips ▪ Lemon Pepper Chicken
Bone-In BBQ ▪ Fried or Herbed Chicken ▪ Lemon Pepper Cod ▪ Applewood Smoked Pork Loin
Salt and Peppercorn-Crusted Beef ▪ Baked Lasagna With or Without Meat ▪ Pasta Primavera

Sides

Roasted Redskins ▪ Wild Rice ▪ Cajun Rice ▪ Parmesan Smashed Potatoes ▪ Roasted Sweet Potatoes ▪ Garlic Mashed Potatoes
Red Beans and Rice ▪ Collard Greens ▪ Garlic Green Beans ▪ Buttered Corn ▪ Cornbread Stuffing
Stir-Fry Vegetable ▪ Seasonal Vegetable ▪ Steamed Broccoli

Salads

Garden Salad with House Dressings ▪ Redskin Potato Salad ▪ Greek Salad ▪ Cottage Cheese ▪ Caesar Salad
Pesto Pasta Salad ▪ Cole Slaw ▪ Macaroni Salad

Dessert

Assorted Cookies ▪ Brownies ▪ Fruit Salad ▪ Apple or Blueberry Cobbler

Energizing Break Foods and Beverages

Unlimited Beverages 2 Hours (Coffee ▪ Soda ▪ Juice) \$2.00 per person Each Additional Hour \$1.00 per Person
Regular and Decaf Coffee \$19.00 per Gallon ▪ With Flavored Creams \$20.00 per Gallon

Flavored Hot Tea \$1.25 per Bag

Iced Tea ▪ Lemonade \$18.00 per Gallon

Assorted Bottled Fruit Juices \$2.00 each

Soft Drinks \$1.75 each

Bottled Water \$2.00 each

Fruit Punch \$19.00 per Gallon

Doughnuts \$1.50 each

Assorted House Made Cookies \$1.25 each

Brownies \$1.25 each

Chips or Pretzels \$5.00 per Bowl

Granola Bars \$1.50 each

Individual Yogurts \$2.95 each

All Prices Subject to Change. Prices do not include 6% Tax and 20% Service Charge – All Buffets have a 25 person minimum
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Hors D'Oeuvres

Priced per Dozen • Three Dozen Minimum for Each Selection

Cold

Chèvre Cheese Canapés

with Sweet Peppers and Scallions \$18

Smoked Salmon

Cucumber Crostini with Tomato and Lemon Dill Sauce \$18

Asparagus Wrap

Bleu Cheese Mousse and Shaved Beef Sirloin \$24

Shaved Beef Sirloin

Toasted Crostini & Tomato Herb Relish with Basil Aioli \$24

Shrimp Testada

Fresh Fruit Salsa on a Crisp Corn Chip \$30

Tuna Tartare

Crisp Wonton with Wasabi Aioli \$36

Black Lump Caviar

Crème Fraîche on Toast Point \$36

Hot

Brie Tartlet with Concord Grapes, Candied Pecans
with Rich Raspberry Balsamic Reduction \$18

Crab Rangoon's with Sweet Asian Dip \$18

Gorgonzola Stuffed New Potato with Chives \$18

Roasted Mushroom Tartlet with Crème Fraîche \$18

Vegetable Spring Rolls with Sweet Chili Dip \$18

Miniature Crab Cakes with Red Pepper Aioli \$24

Chicken Fingers with Ranch \$24

Oriental Pot Stickers Ginger-Soy Glaze \$24

Spinach Puff Pastry Crème Fraîche \$24

Coconut-Almond Breaded Shrimp Sweet Asian Dipping Sauce \$36

Bacon Wrapped Scallops \$36

Herb-Grilled Petite Lamb Chops \$36



Strolling Cocktail Reception

Priced per Person • Choice of Three Hot and Three Cold \$18.00 • Four Hot and Four Cold \$21.00

Cold

Seven Layer Mexican Dip with Chips and Salsa

Fresh Vegetable Crudités Tray with Dip

Fresh Fruit Display with Yogurt Dip

Smoked Salmon Display

Artichoke and Crab Dip with Pita Points

Domestic and Imported Cheese Display with Crackers

Antipasto Platter

Hot

Marsala or BBQ Meatballs

Spring Rolls with Sweet Chili Dip

Breaded or Buffalo Wingdings with Dips

Chicken Tenders with Ranch and BBQ Dip

Curried Chicken Satay with Peanut Sauce

Asian Pot Stickers with Teriyaki Dip

Steamed Mussels with Garlic Bread

Classic Style Displayed Appetizers

Cold

Seven Layer Mexican Dip with Chips and Salsa

Fresh Vegetable Crudités Tray with Dip

Fresh Fruit Display with Yogurt Dip

Smoked Salmon Display

Artichoke and Crab Dip with Pita Points

Antipasto Platter

Domestic and Imported Cheese Display & Crackers

Grilled Vegetable Display

Jumbo Shrimp Cocktail with Cocktail Sauce

Assorted Sushi Display with Soy and Wasabi

Serves up to
50 Guests

\$95

\$115

\$125

\$115

\$135

\$145

\$145

\$145

\$150

\$150

Hot

Marsala or BBQ Meatballs

\$95

Spring Rolls with Sweet Chili Dip

\$95

Breaded or Buffalo Wingdings with Ranch & Bleu Cheese Dip

\$95

Chicken Tenders with Ranch & BBQ Sauce

\$100

Curried Chicken Satay with Peanut Sauce

\$100

Chicken Tempura with Chili Marmalade Dip

\$100

Asian Pot Stickers with Teriyaki Dip

\$100

Steamed Mussels in Tomato Basil Broth with Garlic Bread

\$100

Coconut Shrimp with Sweet Asian Dip

\$165

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Dinner Plates

Includes Garden or Michigan Salad, Choice of One Starch and One Vegetable, Rolls, Butter, Coffee and Tea

Chicken

Savory Lemon Pepper Chicken \$20

Creamy Champagne Sauce

Herb-Breaded Chicken \$21

Lemon Garlic Cream Sauce

Pan-Seared Asian Chicken \$21

Stewed Vegetables and Chili Ginger Glaze

Parmesan Chicken \$21

Marinara Sauce

Chicken Marsala \$22

Marsala Wine Sauce

Mediterranean Chicken \$23

Tomato, Artichoke, Caper and Kalamata Olive Ragout

Chicken Piccata \$23

Garlic, Capers, Artichoke Hearts with Lemon Pan Sauce

Stuffed Chicken Breast \$24

Prosciutto and Provolone Cheese with Creamy Tarragon Sauce

Asiago-Wild Mushroom Stuffed Chicken \$24

Sage Infused Mustard Cream Sauce

Seafood

Pan-Seared Salmon \$24

Ponzu Glaze

Blackened Salmon \$24

Cajun Tomato Coulis Sauce

Seared Red Snapper \$24

Fresh Fruit Salsa

Potato-Crusted Mahi Mahi \$25

Beef Lamb Pork

Applewood Smoked Pork loin \$23

Balsamic Onions and Apple Chutney

8oz Herb-Crusted Sirloin \$27

Rosemary Compound Butter

Hickory Char-Crusted Strip Steak \$28

Roasted Shallot Jus

10oz Slow Roasted Prime Rib \$30

Thyme Infused Au Jus

Porcini-Crusted Tenderloin of Beef \$37

Rich Demi-Glace

Grilled Lamb Chops \$34

Lamb Demi-Glace

Vegetarian Options

Vegetable Capellini \$19

White Wine Pesto Sauce

Penne Pasta Primavera \$19

Basil Grilled Vegetable Tower \$22

Gorgonzola Sundried Tomato Polenta

Portobello Mushroom Ravioli \$20

Garlic Cream Sauce

Butternut Squash Ravioli \$20

Brown Butter Sauce

Wild Mushroom Turnover \$20

Spinach with Shallot Sauce

Duets

Includes Garden or Michigan Salad, Choice of One Starch and One Vegetable, Rolls, Butter, Coffee and Tea

Pan Seared Salmon with Herb Grilled Chicken \$28

Ponzu Glaze

8oz Sirloin Steak with Lemon Pepper Chicken \$32

Rich Demi-Glace

Asiago Cheese-Wild Mushroom Stuffed Chicken Breast with Herb Roasted Shrimp \$32

Light Champagne Sauce

Char Crusted Filet with Broiled Lobster Tail Market

Merlot Sauce and Drawn Butter

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Dinner Buffets

All Dinner Buffets Include Rolls, Butter, Coffee and Tea

Silver Buffet \$23

Your Choice Of Two Entrées, Two Sides & One Salad

Gold Buffet \$26

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

Platinum Buffet \$29

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

Salads

*Garden Salad ▪ Caesar Salad ▪ Michigan Salad ▪ Greek Salad
Spinach Salad ▪ Pesto Pasta Salad ▪ Antipasto Salad ▪ Redskin Potato Salad
Macaroni Salad ▪ Fruit Salad ▪ Coleslaw ▪ Cottage Cheese*

Entrée's

*Savory Lemon Pepper Chicken ▪ Herb Crusted Chicken ▪ Bone-In BBQ or Fried Chicken
Asiago-Mushroom Stuffed Chicken ▪ Prosciutto and Mozzarella Stuffed Chicken ▪ Chicken Piccata
Parmesan Chicken ▪ Chicken Marsala ▪ Braised Beef Tips ▪ Rosemary Peppercorn Crusted Sirloin
Applewood Smoked Pork Loin ▪ Pan Seared Salmon ▪ Herb Grilled Salmon ▪ Crab Stuffed Sole
Lemon Pepper Cod ▪ Pasta Primavera ▪ Lasagna with or without Meat ▪ Portobello Mushroom Ravioli*

Sides

*Roasted Redskins ▪ Garlic Mashed Potatoes ▪ Au Gratin Potatoes ▪ Roasted Sweet Potatoes
Baked Three Cheese Penne ▪ Wild Rice Pilaf ▪ Red Beans & Rice ▪ Corn Bread Stuffing
Roasted Vegetable Couscous ▪ Collard Greens ▪ Stir Fry Vegetable ▪ California Vegetable Medley
Garlic Green Beans ▪ Steamed Broccoli ▪ Buttered Corn ▪ Seasonal Vegetable ▪ Baby Carrots*

Desserts

*Tiramisu or Raspberry Trifle ▪ Apple, Blueberry or Cherry Cobbler ▪ German Chocolate Cake
Mousse of Choice en Coupe ▪ Cheesecake ▪ Carrot Cake ▪ Double Chocolate Cake*

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Bar Beverages

Genesys Hosted Bar Per Consumption

Silver Brands \$5.00 • Gold Brands \$6.00

House Wine \$5.00 by the Glass
Domestic Beer 3.25 per Bottle
Premium Domestic Beer Bottle \$3.50 per Bottle
Imported Beer \$4.00 per Bottle
House Wine \$20.00 per Bottle
Premium Keg Beer \$350.00 per Keg
Domestic Keg Beer \$300.00 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.*

**4 Hour Bronze Bar \$17.00 per Person*
**4 Hour Silver Bar \$20.00 per Person*
**4 Hour Gold Bar \$24.00 per Person*
**4 Hour Platinum Bar \$27.00 per Person*

Specialty Wines and Executive Beverage Menu Available Upon Request
Ask Your Event Planner About Our Bloody Mary, Margarita or Martini Bars

Consumption Bar Available - \$100 Set-Up Fee – Additional Bartender Fees May Apply

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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.