

# 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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## 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** \$14

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 \$1.00

## **Buffet Two** \$16.50

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

## **Buffet One** \$15

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

## **Buffet Three** \$18

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

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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

Standard Brands \$4.00 ▪ Deluxe Brands \$5.00 ▪ Premium 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 \$18.00 per Bottle

Premium Keg Beer \$325.00 per Keg

Domestic Keg Beer \$275.00 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.

Please See Your Event Planner About \*\$5.50 Extra for Additional Hour

\*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.