



BBQ Menu

~ minimum 30 ppl ~

Includes house made bbq sauces & corn bread

IT'S EASY!

1. Pick your Main(s)
2. Pick Side 1
3. Pick Side 2
4. Pick Dessert
5. Schedule pick up

MAIN ~ pick one \$24 ~ pick two \$28 ~ pick three \$32 ~

St Louis Ribs (add \$3)

Smoked Pulled Pork

Smoked Beef Brisket (add \$4) - prime

Roast Chicken - bone in

Smoked Pork Chop - smoked & grilled

Smoked Sausage - house made sausage

Buttermilk Fried Chicken Tenders

Smoked Grilled Wings

SIDE 1 ~ pick one, add more \$3 ea.

sweet potato mashed

bbq baked beans

mashed & gravy

mac & cheese

SIDE 2 ~ pick one, add more \$3 ea.

cole slaw

bacon braised red cabbage

corn on the cob

braised collard greens

DESSERT ~ pick 1, add more \$3 ea.

apple raisin bread pudding

banana pudding

petit chocolate cake

bourbon pecan cheesecake

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Hot Appetizer Platters

Serves 30 Guests

Wild Mushroom Risotto

cremini, shiitake & oyster mushroom 150

Meatballs

choose 1 sauce: bbq sauce, swedish, or plum tomato 175

Pulled Pork Sliders

house made pulled pork, bbq sauce, coleslaw 175

Angus Sliders

mini burgers with cheese and house relish 185

Coconut Shrimp

served with bacardi orange sauce 200

Riblets

smoked ribs, house bbq sauce 200

Spinach & Artichoke Dip

served warm with tortilla chips 150

Spinach Pie

house made, spinach & feta fill triangles 150

Italian Sausage & Peppers

mild sausage with onion, red & green pepper 175

Mac & Cheese

parmesan, monterey jack, cheddar, cream 130

Cold Appetizer Platters

Serve 30 Guests

Smoked Salmon Pate - 150

baked ciabatta, sesame crackers

Mushroom Bruschetta - 150

wild mushroom, red pepper, goat cheese,
balsamic reduction

Shrimp Cocktail - 240

with cocktail sauce and lemon

Cheese & Cracker Tray - 130

assorted crackers and Cheeses

Garden Salad - 120

tomato, cucumber, radish, carrot, greens, choice of 2 dressings.
- add salad bar 50

Antipasto Salad - 150

pepperoni, salami, mozzarella, kalamata olive, sweet pepper,
onion, cavatappi pasta, italian dressing

Charcuterie - 240

cured meats, specialty cheeses, crackers, and olives

Crudit  Platter - 130

assorted seasonal vegetables, buttermilk ranch
- add hummus & pita 30

Fresh Fruit Tray - 130

assorted seasonal fruit

House Made Chips & Onion Dip - 120

caramelized onion dip

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Luncheons Family Style

Priced per person, prior to 1pm.

Continental Breakfast (before 9am only)

assorted muffins, danishes, & bagels, cream cheese, jam & jelly, orange juice, cranberry juice, coffee & tea 18

Breakfast

scrambled eggs, cheesy potatoes, french toast, bacon, ham, biscuits & gravy 22

Standard Brunch

scrambled eggs, cheesy potatoes, bacon, ham, chicken entree selection, vegetable ragu, fresh fruit, assorted muffins & danishes 27

Premium Brunch

our STANDARD BRUNCH plus: biscuits & gravy, choice of quiche, garden salad 35

Platinum Brunch

our PREMIUM BRUNCH plus: made to order omelet station, prime rib carving station, eggs benedict MKT PRICE

Baked Chicken

bone-in herb baked chicken, red skin potato, green beans, garden salad, warm bread & butter 24

Plated Lunches

Priced per person, prior to 1pm; add garden salad or soup 3

Soup & Salad

choose 1 soup: roasted red pepper, cream of mushroom, corn chowder, potato leek, chicken noodle, chicken tortilla
choose 1 entree salad: walnut & cherry, southwest cobb, chicken caesar 24

1/2 Sandwich & Soup or Salad

choose 1 sandwich: cubano, turkey grinder, chicken salad wrap, veggie wrap, tuna wrap
choose 1 soup: roasted red pepper, cream of mushroom, corn chowder, potato leek, chicken noodle, chicken tortilla
or choose 1 side salad: walnut & cherry, greek, caesar; includes potato chips 24

Chicken Breast

6oz, breaded natural chicken breast; choose red skin potato or vegetable
choose 1 sauce: herb cream; mushroom marsala wine; piccata w/ artichokes, capers, lemon 24

Wild Mushroom Risotto

shiitaki, porcini, & oyster mushrooms, parmesan reggiano 24

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Dinner Banquet Family Style

Priced per person

Standard

bone-in herb baked chicken, roasted sirloin w/ brown sauce, cavatappi marinara, mashed potato & gravy, green beans, garden salad, warm bread & butter 29

Premium

breaded chicken breast w/ herb cream sauce, roasted sirloin w/ brown sauce, linguini palamino, parmesan red skins or mashed potato & gravy, green beans amandine, garden salad, warm bread & butter 33

Platinum

breaded chicken piccata, roasted sirloin w/ mushroom marsala, fettuccine alfredo, parmesan red skins, asparagus, caesar salad, garlic cheese bread 36

Diamond

prime rib w/ mushroom, baked salmon chadonnay or breaded chicken w/ herb cream sauce, penne marinara, sweet potato mashed, steamed asparagus, walnut & cherry salad, warm bread & butter MRK PRICE

Barbecue

smoked dry rub pork ribs, bbq sauce, bone-in baked chicken, mac & cheese, corn on the cobb baked beans, coleslaw, corn bread 29

Polish

stuffed cabbage, pierogis (choose 1: potato & cheese, pickle & cream cheese, sauerkraut), detroit kielbasa, mashed potato, beer braised sauerkraut, garden salad, warm bread & butter 33

German

pork schnitzel with brown gravy, bratwurst, braised red cabbage, spaetzle, warm german potato salad, garden salad, warm bread & butter 33
add sauerbraten 6

Greek

roast leg of lamb, pastitsio, spanakopita, roasted potato, greek style peas in tomato sauce, greek salad, tzadziki sauce, warm bread & butter 36

Cajun

cajun tenderloin beef tips with peppers & onions, jambalaya, cheddar mashed potato, green bean casserole, garden salad, corn bread 36

- add cup of soup 3
- add sweet potato mashed 2
- add parmesan crust cod with lemon buerre blanc 5
- sub prime rib for roasted sirloin 6
- add chef's carving station 100

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Plated Dinner Entrées

include chef's vegetable, red skin or mashed potato, garden salad with choice of two dressings, warm bread & butter

NY Strip

12oz char-grilled natural angus, cooked medium, zip butter 45

Salmon Chardonnay

7oz salmon topped with white wine, lemon, caper beurre blanc 29

Baseball Cut Sirloin

6oz char-grilled prime, cooked medium, zip butter 29

Italian Style Chicken

6oz natural chicken breast,
choose 1 sauce: herb cream, mushroom marsala wine, piccata w/ artichokes, capers, lemon 25

Parmesan Encrusted Cod

7oz alaskan cod, parmesan & herb breaded, lemon beurre blanc 25

Filet Mignon

8oz choice center cut, cooked medium, zip butter 45

Surf & Turf

6oz choice center cut filet mignon, bearnaise sauce, 5oz. lobster tail, asparagus,
truffled fingerling potato, drawn butter MRK PRICE

Seasonal Vegan

karl's featured vegan entree 25

- entrées ordered from restaurant menu are subject to an additional charge.
- sub premium salad: walnut & cherry salad, caesar salad, or greek salad, 3
- add cup of soup, 3

Beverage Service

Open Bar

prices charged per drink are added to the bill

Cash Bar

each guest purchases their own drinks

Mimosa or Sangria

serves up to 30 ppl, large serves 60 ppl
small 150 ~ large 300

Ala Carte Bottle Wine

750ml bottle, house merlot, cabernet sauvignon & chardonnay,
29 per bottle

- please see our wine menu for more options by the bottle

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Four Hour Bar Service

include soft drinks, coffee & tea; liquor shots not permitted; prices are charged per person

Standard Beer & Wine

short's light draft, bud bottle, bud light bottle, miller lite bottle, house chardonnay, merlot, & cabernet 20

Platinum Beer & Wine

standard beer & wine package plus 10 craft draft beers, 2 premium white wines, 2 premium red wines, special menu printed 26

Standard Bar

vodka, gin, rum, scotch, whiskey, bourbon, tequila, amaretto, peach schnapps, house chardonnay, cabernet, short's light draft, bud bottle, bud light bottle, miller lite bottle 23

add craft beer package - 5

Premium Bar

absolute vodka, beefeater gin, bacardi rum, captain morgan, dewars scotch, jim beam bourbon, seagrams v.o. whiskey, cuervo tequilla, southern comfort, kahlua, baileys irish, peach schnapps, premium pinot grigio, premium pinot noir, house chardonnay, house cabernet, short's light draft, karl's amber ale draft, bell's two hearted, bud light bottle, miller lite bottle, michelob ultra bottle 26

add craft beer package - 5

Platinum Bar

absolut vodka, tito's handmade vodka (gluten free), tanqueray gin, bacardi rum, captain morgan spiced rum, johnny walker red label scotch, crown royal whiskey, jack daniels whiskey, makers mark bourbon, southern comfort, disaronno amaretto, kahlua, bailey's irish cream, peach schnapps, lunetta pinot grigio, meiomi pinot noir, rodney strong cabernet, kendall jackson chardonnay, short's light draft, karl's amber draft, bells two hearted draft, (additional bells or founders seasonal draft pick), bud bottle, bud light bottle, miller lite bottle, corona bottle, michelob ultra bottle, blue moon bottle 32

add craft beer package - 5

Craft Beer Package

assortment of 10 michigan draft beers, special menu printed 21

Specialty Drink Bar

includes set-up with risers and displays, minimum 30ppl; served for 3 hours

Tito's Bloody Mary

all juice mixes, seasonings, pickles, sausages and cheeses
\$15 per person

Mimosa

prosecco sparkling wine, variety of juices, and fresh berries
\$15 per person

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Custom House Made Dessert Table

minimum order 3 dozen

Variety Petite Cheesecakes

choose 3 by the dozen: salted caramel, white chocolate raspberry, oreo, turtle, baileys, traditional w/ berries 4

Variety Petite Cakes

choose 3 by the dozen: carrot, triple chocolate, german chocolate, vanilla, red velvet 4

Petite Cup Cakes w/ Buttercream Frosting

choose 3 by the dozen: double chocolate, lemon, vanilla w/ chocolate frosting, vanilla funfetti w/ sprinkles, espresso cupcake 4

Petit Bread Pudding

apple raisin, caramel topping, spiced pecans 4

Scoop Guernsey Ice Cream

vanilla, butter pecan 3

Warm Chocolate Chip Cookie

milk chocolate 2

Petit Creme Brûlée

fresh berries 5

Rental Items Available

4 hour rental service

Visual

60 inch LCD tv, equipped with dvd, computer & cable connection 75

Dance Floor (10'x10') 200

P.A. Microphone

25

Audio System

Equipped with connection for iPod or CDs players.

No Charge

Premium Linens

Please ask your banquet coordinator for size and color options

Chair Covers

Please ask your banquet coordinator for color options

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