



APPETIZER PLATTERS

SERVES 30 GUESTS

MAC & THREE CHEESE

PARMESAN, MONTEREY JACK, CHEDDAR, BACON, CREAM,
CAVATAPPI PASTA, TOASTED BREAD CRUMBS & SCALLIONS
125

WILD MUSHROOM RISOTTO

CREMINI, SHIITAKE & OYSTER MUSHROOMS
110

POTATO GNOCCHI

HOUSE MADE, TOMATO BUTTER SAUCE, PARMESAN
125

MEATBALLS

BBQ SAUCE, SWEDISH, OR PLUM TOMATO SAUCE
150

CHARCUTERIE

CURED MEATS, SPECIALTY CHEESES AND ASSORTED OLIVES
175

PULLED PORK SLIDERS

HOUSE MADE BBQ PULLED PORK TOPPED WITH COLE SLAW
150

ANGUS SLIDERS

MINI BURGERS WITH PICKLE SLICE AND HOUSE RELISH
165

COCONUT SHRIMP

SERVED WITH BACARDI ORANGE SAUCE.
185

CRISPY RIBS

SMOKED & FRIED RIBS, HOUSE BBQ SAUCE
175

STEAK BITES

TENDERLOIN BEEF TIPS WITH RED PEPPER & ONION
185

STEAK OR CHICKEN SATAY

MARINATED AND SKEWERED FLANK STEAK OR NATURAL CHICKEN
CHICKEN: 135 BEEF: 200

APPETIZER PLATTERS

SERVES 30 GUESTS

CHICKEN TENDERS OR GRILLED NATURAL WINGS

CHOICE OF TWO: RANCH, BBQ SAUCE, HOT SAUCE.

150

ITALIAN SAUSAGE & PEPPERS

MILD SAUSAGE WITH ONION, RED & GREEN PEPPER

125

CRAB DIP

SERVED WARM WITH PITA BREAD & FLAT BREAD CRACKERS

145

JAMBALAYA

NATURAL CHICKEN, SHRIMP, ANDOUILLE SAUSAGE,

WILD RICE PILAF, TOMATO CREOLE & SCALLION

165

SPINACH & ARTICHOKE DIP

SERVED WARM WITH TORTILLA CHIPS

115

MUSHROOM BRUSCHETTA

WILD MUSHROOM, RED PEPPER, GOAT CHEESE, CROSTINI, BALSAMIC REDUCTION

130

SHRIMP COCKTAIL

WITH COCKTAIL SAUCE AND LEMON

210

CHEESE & CRACKER TRAY

ASSORTED CRACKERS AND CHEESES

110

PREMIUM TRAY - 150

VEGETABLE TRAY

SEASONAL VEGETABLES, RANCH DRESSING.

110

FRESH FRUIT TRAY

110

POTATO CHIPS & ONION DIP

100

PLEASE ASK YOUR BANQUET COORDINATOR FOR ADDITIONAL SPECIALTY APPETIZERS.

TRAY PASS AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE.



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ALL PRICES ARE SUBJECT TO \$2 NON ALCOHOLIC BEVERAGE FEE, 6% SALES TAX & 21% SERVICE FEE.
PRICES ARE SUBJECT TO CHANGE AT ANY TIME.

BANQUET BUFFET'S

REQUIRE A MINIMUM OF 30 GUESTS

FAMILY STYLE SERVING AVAILABLE UPON REQUEST ADD 2/PERSON

ADD WHITE BEAN SALAD, PASTA SALAD OR POTATO SALAD 2

ADD CUP OF SOUP 3

BREAKFAST

SCRAMBLED EGGS, CHEESY POTATOES, FRENCH TOAST, BACON, HAM, BISCUITS & GRAVY

18

SALAD & SANDWICH

CHOOSE 3: CUBANO SANDWICH, CHICKEN SALAD WRAP, REUBEN SANDWICH. VEGGIE WRAP, TUNA WRAP, SALAD OF SPRING GREENS, SUN-DRIED CHERRIES, ROASTED WALNUTS, RED ONIONS, AND GORGONZOLA, HOUSE MADE POTATO CHIPS

19

SOUP & SALAD (NOT A BUFFET)

CHOOSE ONE SOUP: ROASTED RED PEPPER, CREAM OF MUSHROOM, CHICKEN TORTILLA, CORN CHOWDER, CHICKEN NOODLE OR SWEET POTATO.

CHOOSE ONE SALAD: FOREST WALNUT OR SOUTHWEST COBB

INCLUDES WARM BREAD & BUTTER

18

CHICKEN

CHICKEN BREAST (PICCATA, MARSALA OR HERB CREAM SAUCE), RED SKIN POTATO, GREEN BEANS, TOSSED GARDEN SALAD, WARM BREAD. ADD PARMESAN COD \$5

20

STANDARD

BONE-IN HERB BAKED CHICKEN, ROASTED SIRLOIN, CAVATAPPI MARINARA, MASHED POTATO & GRAVY, GREEN BEANS, GARDEN SALAD, WARM BREAD

22

PREMIUM

CHICKEN BREAST WITH HERB CREAM SAUCE, ROASTED SIRLOIN, LINGUINI PALAMINO, RED SKINS, ASPARAGUS, GARDEN SALAD, WARM BREAD

24

PLATINUM

CHICKEN PICCATA, ROAST SIRLOIN W/ MUSHROOM MARSALA, FETTUCCINE ALFREDO, PARMESAN RED SKINS, ASPARAGUS, GARDEN SALAD, GARLIC CHEESE BREAD

27

BBQ

SMOKED DRY RUB PORK RIBS, BBQ SAUCE, BONE-IN BAKED CHICKEN, MAC & CHEESE, BAKED BEANS, COLE SLAW, CORN BREAD

24



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ENTRÉES

INCLUDES CHEF'S VEGETABLE, RED SKIN POTATO, TOSSED SALAD WITH CHOICE OF TWO DRESSINGS, WARM BREAD AND BUTTER

RIBEYE OR NY STRIP STEAK

CHAR-GRILLED NATURAL 12 OZ. CUT COOKED MEDIUM, ZIP BUTTER
34/32

PORK CHOPS

BONELESS PORK CHOPS MARINATED IN OLIVE OIL, GARLIC, AND SPICES
20

SALMON

SCOTTISH SALMON TOPPED WITH WHITE WINE, LEMON & CAPER BEURRE BLANC
25

BASEBALL CUT SIRLOIN

PRIME 6OZ, ZIP BUTTER
21

HERB DE-PROVENCE CHICKEN

NATURAL CHICKEN BREAST MEDALLIONS WITH HERB CREAM SAUCE
20

CHICKEN MARSALA

NATURAL CHICKEN BREAST MEDALLIONS WITH MARSALA WINE SAUCE
20

CHICKEN PICCATA

NATURAL CHICKEN BREAST MEDALLIONS WITH ARTICHOKE, CAPER & LEMON SAUCE
20

CRAB STUFFED WHITEFISH

LAKE SUPERIOR WHITEFISH, CRAB STUFFING, LEMON BUERRE BLANC
25

PARMESAN ENCRUSTED COD

ICELANDIC COD LOIN, PARMESAN & HERB CRUMB CRUST, CITRUS BEURRE BLANC
20

FILET MIGNON

8OZ. GRILLED CENTER CUT, ZIP BUTTER
34

SURF & TURF

6OZ. FILET MIGNON, BERNAISE, 4OZ. LOBSTER TAIL, ASPARAGUS,
TRUFFLED FINGERLING POTATOS
50

*ENTRÉES ORDERED FROM RESTAURANT MENU ARE SUBJECT TO AN ADDITIONAL CHARGE.



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BEVERAGE SERVICE

ALA CARTE BOTTLE WINE

(1.5L BOTTLE)

HOUSE MERLOT, CABERNET SAUVIGNON & CHARDONNAY,
CAVIT PINOT GRIGIO

49

PLEASE SEE OUR WINE MENU FOR MORE OPTIONS BY THE BOTTLE

OPEN BAR

PRICES CHARGED PER DRINK WILL BE ADDED TO YOUR BILL

CASH BAR

EACH GUEST WILL PURCHASE DRINKS

NON-ALCOHOLIC

FOUNTAIN DRINKS, LEMONADE, ICED TEA, COFFEE AND HOT TEA
2 PER PERSON

FOUR-HOUR BAR

INCLUDE FOUNTAIN DRINKS, COFFEE & TEA. LIQUOR SHOTS NOT PERMITTED

BEER & WINE

LIGHT DRAFT, BUD BOTTLE, BUD LIGHT BOTTLE, MILLER LIGHT BOTTLE, HOUSE WINES
17 PER PERSON

STANDARD BAR

HOUSE VODKA, GIN, RUM, SCOTCH, WHISKEY, TEQUILA, HOUSE WINES, LIGHT DRAFT, BUD
BOTTLE, BUD LIGHT BOTTLE, MILLER LIGHT BOTTLE

21 PER PERSON

ADD MI CRAFT PACKAGE - 26 PER PERSON

PREMIUM BAR

ABSOLUTE & STOLI VODKAS, TANQUERAY, BACARDI, JOHNNY WALKER RED, CANADIAN CLUB,
JACK DANIELS, JIM BEAM, V.O., CUERVO, CAPTAIN MORGAN, CAVIT PINOT GRIGIO, CHATEAU
GRAND TRAVERSE REISLING, CALIFORNIA PINOT NOIR, HOUSE WINES, LIGHT DRAFT, KARL'S
AMBER, BELL'S TWO HEARTED, BUD BOTTLE, BUD LIGHT BOTTLE, MILLER LIGHT BOTTLE,
MIC ULTRA, HEINEKEN BOTTLE

25 PER PERSON

ADD MI CRAFT PACKAGE - 29 PER PERSON

MICHIGAN CRAFT

ASSORTED MICHIGAN DRAFT BEERS BASED ON AVAILABILITY, EXCLUSIONS MAY APPLY.
22 PER PERSON



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DESSERT

VARIETY PETITE CHEESECAKES

SALTED CARAMEL, WHITE CHOCOLATE RASPBERRY, DOUBLE CHOCOLATE
3

BREAD PUDDING

APPLE RAISIN, CARAMEL TOPPING, SPICED PECANS
3

WARM CHOCOLATE CHIP COOKIE

1.50

SCOOP GUERNSEY ICECREAM

VANILLA, BUTTER PECAN
3

VARIETY PETITE CAKES

CARROT, TRIPLE CHOCOLATE, GERMAN CHOCOLATE
3

RENTAL ITEMS AVAILABLE

4 HOUR RENTAL SERVICE

VISUAL

60 INCH LCD
EQUIPPED WITH DVD, COMPUTER & CABLE CONNECTION
50

DANCE FLOOR (10'X10')

150

COCKTAIL TABLES

10 PER TABLE

MICROPHONE

25

VALET SERVICE

350

AUDIO SYSTEM

EQUIPPED WITH CONNECTION FOR IPOD OR CDS PLAYERS.
NO CHARGE

COLOR LINENS

PLEASE ASK YOUR BANQUET COORDINATOR FOR COLOR OPTIONS

CHAIR COVERS

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BANQUET AND SPECIAL EVENT POLICIES & CONTRACT

1. THE MINIMUM GUEST COUNT FOR RENTING THE BANQUET ROOM IS THIRTY (30) GUESTS. THE ROOM RENTAL FEE IS \$150.00 FOR THE FIRST FOURTY (40) GUESTS AND \$50.00 FOR EVERY TWENTY FIVE (25) GUESTS THEREAFTER. INCLUDED ARE FOUR (4) HOURS OF ROOM RENTAL, STANDARD LINENS, SET UP, CLEAN UP, STAFFING AND AUDIO SYSTEM USAGE. ADDITIONAL HOURS WILL BE BILLED AT \$150.00 PER HOUR WITH FUNCTIONS ENDING NO LATER THAN MIDNIGHT. OTHER AREAS (I.E. PATIO, BAR HIGH TOPS) ARE PERMITTED BASED ON AVAILABILITY AND FOR AN ADDITIONAL CHARGE. EVENTS SUCH AS WEDDINGS THAT REQUIRE USE OF THE ROOM ALL DAY ARE SUBJECT TO AN ADDITIONAL \$500 RENTAL FEE.

_____ ROOM RENTAL FEE _____ CUSTOMER INITIAL

2. A \$250.00 DEPOSIT IS REQUIRED TO HOLD A DATE AT KARL'S CABIN, WHICH WILL BE DEDUCTED FROM THE FINAL BILL. IN THE EVENT OF A CANCELLATION, THE FULL AMOUNT WILL BE REFUNDED ONLY IF KARL'S CABIN IS NOTIFIED NINETY (90) DAYS IN ADVANCE OF THE EVENT DATE. IF CANCELLATION OCCURS WITHIN SIXTY (60) DAYS OF EVENT DATE, YOUR DEPOSIT IS FORFEITED. IF CANCELLATION OCCURS WITHIN THIRTY (30) DAYS OF EVENT DATE, YOUR DEPOSIT IS FORFEITED AND YOU WILL BE BILLED THE ROOM RENTAL FEE, PLUS 50% OF ESTIMATED FOOD COSTS. _____ C.I.

3. MENU AND BEVERAGE ARRANGEMENTS WILL NEED TO BE MADE THIRTY (30) DAYS PRIOR TO YOUR EVENT, ALONG WITH AN ESTIMATED GUEST COUNT DUE FOURTEEN (14) DAYS PRIOR. A FINAL GUEST COUNT IS DUE SEVEN (7) DAYS PRIOR TO YOUR EVENT. YOU WILL BE BILLED YOUR FINAL GUEST COUNT, OR THE ACTUAL NUMBER OF GUESTS, OR THE GUARANTEED THIRTY GUEST MINIMUM, WHICHEVER IS GREATER. _____ C.I.

4. ROOM WILL BE AVAILABLE FOR DECORATIONS ONE HOUR PRIOR TO YOUR EVENT. USE OF TAPE, NAILS, TACKS, STAPLES AND CONFETTI ARE NOT PERMITTED. CANDLE DECORATIONS MUST BE ENCLOSED IN GLASS. IF EXTRA TIME IS NEEDED, PLEASE MAKE ARRANGEMENTS WITH MANAGEMENT. ALL DECORATIONS MUST BE REMOVED FOLLOWING THE EVENT.

5. ALL FOOD AND BEVERAGES MUST BE PROVIDED BY KARL'S CABIN. NON-ALCOHOLIC BEVERAGE FEE \$2 PER PERSON _____ C.I. SPECIALTY CAKES AND DESSERTS NOT PROVIDED BY KARL'S CABIN ARE PERMITTED WITH A \$2 PER PERSON FEE _____ C.I.

6. ALL BANQUET ROOM DECORATIONS, FURNITURE AND WALL HANGINGS MUST REMAIN AS IS UNLESS PRIOR ARRANGEMENT ARE MADE WITH BANQUET COORDINATOR. ANY DAMAGES TO THE BUILDING, LOSS OR LIABILITY AS A RESULT YOUR CONTRACTED EVENT WILL RESULT IN FORFEITURE OF YOUR DEPOSIT AND PAYMENT OF DAMAGE REPAIR COSTS.

7. ONE ITEMIZED BILL SUBJECT TO 6% SALES TAX AND 21% SERVICE CHARGE WILL BE PRESENTED UPON COMPLETION OF YOUR EVENT. WE ACCEPT IN CASH, CREDIT, CHECK, OR MONEY ORDER. NO COUPONS OR DISCOUNTS PERMITTED.

CUSTOMER SIGNATURE _____ DATE _____

MANAGEMENT SIGNATURE _____ DATE _____

DATE OF EVENT _____ DEPOSIT _____ ARRIVAL/DEPARTURE TIME _____

BAR PACKAGE START/FINISH TIME _____ FOOD SERVICE TIME _____

LINEN COLOR _____