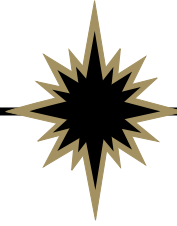


Catering by the Inn at the Inn at Black Star Farms



Providing consistently exceptional experiences...

Thank you for your interest in Black Star Farms catering services.

Black Star Farms is nestled among vineyards and orchards on a working horse farm in Leelanau Peninsula wine country. The farm is located just minutes from northern Michigan's beautiful sand beaches, quaint villages and Traverse City attractions. We offer casual upscale dining featuring fresh local ingredients from our own farm, winery and creamery. In addition to our fine food and friendly, experienced staff, we provide an array of catering services. Our inn, vineyard café and tasting room are the perfect venues in which to hold your next business meeting, rehearsal dinner, wedding, birthday and much more.

Black Star Farms wants your next special event to be memorable. We will work with you to ensure your event reflects your own taste and personal touches, while offering our own unique twist.

Contact our Events Manager at 231.944.1251 to get started with your event planning.

CATERING BY BLACK STAR FARMS



Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy your occasion.



Appetizers

Stationary Platters: Per person

Leelanau cheese, cured meat, and terrine platter: pickled vegetables, olives, bread and crackers. **\$5**

Fresh mozzarella and grilled vegetable platter: seasonal vegetables, hummus, tapenade, baked pita chips. **\$5**

Smoked salmon platter: fennel salad, pickled vegetables, egg, bread and crackers. **\$6**

Michigan cheese and fruit display: Michigan cheeses, seasonal fruit, condiments, bread and crackers. **\$5**

Sushi display: vegetable, ahi tuna and soft shell crab, wasabi soy pickled ginger. **\$7**

Scallop, shrimp and squid ceviche. Fried tortilla. **\$8**

Tenderloin of beef carpaccio platter: watercress salad, verjus vinaigrette, shaved cacciocavallo, toast points. **\$8**

Passed or stationary: Per dozen

Prosciutto wrapped asparagus. Leelanau cheese aged raclette. white truffle oil. **\$18**

Chicken pesto lawash pinwheels. **\$18**

Fromage blanc stuffed cherry tomatoes. Arugula pesto. **\$18**

Roasted tomato, rosemary and feta cheese tart. Shallot caper crème fresh. **\$18**

Toasted walnut goat cheese bruschetta with caramelized onions. Basil oil. **\$18**

Thai basil tuna tartar cucumber cup. Wasabi-ginger vinaigrette. **\$24**

Great Lakes whitefish potato cakes. Chipotle chive remoulade. **\$24**



As always, produce, proteins, dairy and baked goods are locally sourced and/or made/come from the farm, as much as seasons provide.

Even the seafood is from Alaskan Seafood's based out of Traverse City.

Prices are subject to change.



Passed or stationary Appetizers Per dozen Continued...

Smoked pheasant, wild mushroom, and fontina cheese ravioli.
Roasted tomato coulis. **\$36**

Skewered and grilled lemongrass beef tenderloin. Garlic chili
dipping sauce. **\$36**

Salmon and lemon parsley couscous wrapped grape leaves.
Cucumber garlic yogurt sauce. **\$24**

Char grilled rosemary garlic rubbed rack of lamb. Balsamic
reduction. **\$40**

Crispy spring rolls with crab and shrimp. Honey-soy dipping sauce. **\$30**

Gourmet sandwiches. Jicama slaw. Chipotle mayo. **\$30**

Venison sausage and gouda cheese stuffed mushrooms. **\$24**

Mussels with Calabrese sausage, basil, roasted garlic and campari
tomatoes, Sur Lie Chardonnay cream. Dipping bread. **\$30**

Heirloom tomato, roasted garlic crostini, basil and fromage blanc. **\$18**

Chipolte garlic beef tenderloin meat balls, toasted sesame seeds. **\$18**

Smoked whitefish, arugula and caciocavallo strudel. **\$24**

Radishes on grey sea salt. **\$8**

Fomage blanc stuffed dates wrapped in bacon. **\$18**

Pan seared morel mushroom dusted sea scallops,
prosciutto wrapped, white truffle oil. **\$48**

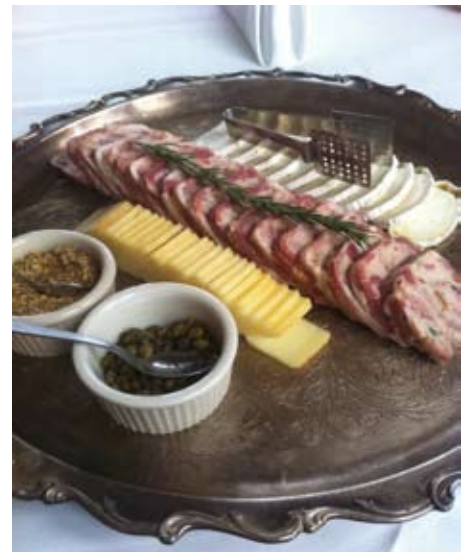
Lamb and vegetable kabobs. Hummus. Tabbouleh. **\$36**



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Buffet & Plated Options

Buffet:

\$35/per person-choice of one salad, two entrees from buffet listing, one dessert. Salad and dessert can be served table-side or placed on buffet.

Plated:

\$55/per person – plated salad, guests may choose between two entrées and plated dessert.

\$75/per person – multicourse dinner

Entrée choices must be provided up front with final count. Entrée must be listed on place card. Black Star Farms is able to provide place cards upon request.

Salad Options:

Roasted beet and pear salad. Candied marcona almonds, goat cheese, spring greens, verjus vinaigrette.

Granny smith apple and dried cranberry salad. Toasted walnuts, shaved red onion, spinach, fromage blanc dressing.

La Caprese: fresh mozzarella, tomato, basil, balsamic reduction, roasted garlic oil.

Peach and prosciutto salad. Parmesan, toasted hazelnuts, arugula, honey basil vinaigrette.

Buffet Entrée Options:

(starches are merely a suggestion and can be substituted upon request)

Beef:

Red House Red braised beef short ribs with Leelanau Cheese baked polenta.

Soy-lime marinated sirloin and vegetable kabobs with red lentil japonica rice.

Beef cheek wild mushroom cannelloni topped with smoked tomato caciocavallo cream.

Chargrilled rosemary garlic rubbed beef tenderloin with cauliflower puree and demi glace.



Please specify your preference from the choices to the left. All options include bread/butter, starch and seasonal vegetable.

Please note that 18% gratuity and 6% sales tax is added to all wine and food charges.

Prices may vary depending on menu-please contact Events Manager for details 231.944.1251.



Buffet & Plated Options Continued

Chicken:

Artichoke heart, spinach and goat cheese stuffed chicken breast. Toasted marcona almond basmati rice. Smoked heirloom tomato coulis.

Chicken, wild mushroom and Leelanau cheese cannelloni. Fire roasted red pepper basil cream.

Crispy braised chicken thighs with olives, lemon and fennel. Raclette rosemary risotto.

Pan seared honey soy glazed chicken breasts. Sticky ginger rice. Wasabi crème fresh.

Fish:

Sur Lie Chardonnay poached salmon. Apple roasted beet chutney. Basil walnut quinoa.

Whitefish walleye cakes. Crispy red lentils with arugula. Yellow curry remoulade.

Pistachio panko crusted lake trout. Goat cheese baked polenta. Herbed shallot butter.

Prosciutto, roasted red pepper and fresh mozzarella whitefish roulade. Basil oil. Balsamic reduction.

Plated Entrées:

Tomato leek braised beef short ribs. Basil goat cheese baked polenta.

Char grilled Red House Red marinated filet of beef. Wild mushroom risotto. Roasted beet demi glaze.

Great Lakes whitefish potato cakes. Wilted arugula. Chipotle chive remoulade.

Prosciutto, roasted tomato and fresh mozzarella chicken roulade. Lemon basil basmati rice. Balsamic reduction.



Did you know we also offer custom labeled wine?

Ask the Events Manager for more details on how to make your event more festive with our custom label wine option.



Plated Entrées Continued

Pine nut panko crusted walleye. Lemon caper couscous.
White truffle parmesan cream.

Shiitake mushroom leek stuffed airline chicken breast. Roasted
garlic fingerling potatoes. Rosemary butter.

Honey soy glazed lake trout. Sticky rice cake. Wasabi crème fresh.

Rosemary and garlic slow roasted leg of lamb. Sliced and served
with feta smashed Yukon potatoes.

Desserts

Wedding or special occasion cake service supplied by outside vendor
(i.e. cutting and plating)

Cheesecake

Cobbler

Crème brûlée

Double chocolate torture cake

How could we ever adequately express our gratitude for giving us the wedding of our dreams on Sunday? It was, without question, the most amazing and beautiful day of our lives. You guys all went so above and beyond to make our vision come true and we truly felt like the most important people in the whole universe on our big day.

SO AWESOME!!

Our guests keep telling us it was the most gorgeous wedding they'd ever been to and we have to agree.

Thank you so so so much!!

– Kelly and Paul Boone

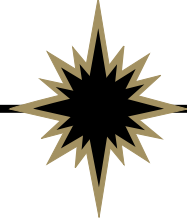


Please note that all menu choices are subject to availability and host preference.

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Catering Policies



Guarantees on number of guests:

Food, beverage and other charges will be based on the host's final guarantee. Final guest counts are due no later than three days before the date of the event. If no final guest count is received, we will use the number of guests in the event contract. If the guaranteed guest count falls below 75% of the proposal guest count, the price per guest may be increased. We will make every effort to accommodate any last minute increases in the guest count.

Deposit and Cancellation Policy:

Black Star Farms requires a \$500 food and beverage minimum unless otherwise noted in the event contract. We also require a deposit equal to 50% of the facility fee in order to confirm booking of the event. In the event of a cancellation, Black Star Farms requires one month advance notice. If this notice is not received, the deposit will be kept and may be applied to a future event. Less than 24 hours cancellation notice results in a nonrefundable deposit.

Final Payment:

Upon review and acceptance of event contract, please sign and return contract and deposit. Payment of final balance is due upon conclusion of the event.

Tax and Gratuity:

Black Star Farms is required by the state of Michigan to charge a 6% sales tax. In addition to this we opt to charge a fixed base gratuity of 18% and a 5% facility administrative fee.

Please note that all menu choices are subject to availability and host preference.

All menu ingredients are sourced on-site or locally when available.

Please call our Events Manager at 231.944.1251 if you have any further questions.