

STORYPOINT

MAIN DINING ROOM SAMPLE MENU

BEEF / PORK

Filet Mignon

Lightly seasoned then broiled to your specification, served with our house Demi-glace, Roasted Root Vegetable Puree, and Grilled Roma Tomatoes

Roasted Prime Rib of Beef

Herb encrusted and slow roasted to perfection, laced with au jus, then accompanied by Garlic Butter Whipped Yukon Potatoes and Sautéed Carrots

Orange Jalapeño Medallions of Pork

Slow Roasted Pork Medallions laced with a Sweet and Tangy Orange Jalapeño Glaze then placed with Pepper Jack Scalloped Potatoes and Honey Cashew Green Beans

POULTRY

Stuffed Chicken

Boneless Chicken Breast Stuffed with Ground Italian Sausage, Wild Mushrooms, and Fresh Herbs. Rolled in Japanese Breadcrumbs then finished in the oven. Laced with a Tarragon Dijon Sauce then presented with Wild Rice and Truffle Scented Asparagus

Roasted Red Bell Pepper Chicken

Boneless Breast of Chicken topped with Marinated Tomatoes and Shaved Gruyere Cheese then laced with a Roasted Red Bell Pepper Parmesan Cream Sauce. Served over a Sweet Corn and Fresh Basil Risotto along with Sautéed Broccolini

FISH

Seared Salmon

Flash Seared Fresh North Atlantic Salmon baked with a Honey Lime Glaze. Served along with Teriyaki Marinated Roasted Redskin Potatoes and Sautéed Asparagus

Sea Bass

Roasted Sea Bass topped with Romesco sauce then served with Green Chili Sharp Cheddar Polenta and Braised Kale with Caramelized Shallot and Crispy Bacon

Alaskan Halibut

Ancho Citrus Glazed Alaskan Halibut Steak gently sautéed then served over Chinese Black Rice along with Sautéed Spinach and White Miso Broth

VEGETARIAN

Grilled Vegetable Phyllo

Fresh Grilled Vegetables rolled in Phyllo Dough along with Fresh Herbs and Shredded Asiago Cheese. Brushed with Olive Oil then Slow Baked to a Crispy Golden Brown. Served with Hubbard Squash Risotto and Sautéed Broccolini

Stuffed Baby Bella Mushrooms

A Trio of Baby Bella Mushrooms stuffed with Roasted Red Bell Pepper, Arugula, Smoked Tomatoes, and Garlic. Served with Roasted Fingerling Potatoes and Truffle Scented Asparagus

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DESSERTS

White Chocolate Raspberry Cheesecake

Rich and Creamy Cheesecake topped with Fresh Raspberry
Coulis and White Chocolate Pieces

Key Lime Chiffon Napoleon

Alternating Layers of Moist Vanilla Bean Cake and Light Key Lime
Chiffon Cream

Tiramisu Gateaux

Coffee Soaked Sponge Cake layered with Smooth Mascarpone
Cream

Pound Cake with Blueberries and Sweet Honey Cream

Moist Pound cake served on a bed of Sweet Honey Cream with
Blueberry Compote

Lemon Cream Tartlet

3-inch Butter Shortbread Crust filled with Smooth Lemon Curd
and Fresh Whipped Cream

Carrot Cake

Walnut-Apple Carrot Cake paired with Sweet Cream Cheese
Frosting

Peanut Butter Chocolate Cake

Decadent Sour Cream Chocolate Cake layered with Rich Peanut
Butter Frosting

Orange Brule Tartlet

Orange Brule filling piped onto a Flaky Shortbread Crust,
finished with Caramelized Sugar

Apple Walnut Turnover

Candied Apples and Walnuts baked in pastry dough, topped
with Vanilla Bean Anglaise

Chocolate Trio

Double Chocolate Cupcake, Mini Chocolate Chip Cannoli
and Chocolate Dipped Strawberry



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CAFÉ SAMPLE MENU

FROM OUR IN-HOUSE BAKERY

Warm Donuts, Danish, Beignets, and Coffee Cakes

Cinnamon Rolls with Hazelnut Icing

Honey Pecan Sticky Buns

Assorted Filled Croissants and Turnovers

Assorted Muffins to include: Butter Rum, Apple Cinnamon, Orange Blossom, Raisin Bran, Dutch Cranberry Walnut, Cappuccino Chocolate Crunch

MADE TO ORDER

French Style Omelet

A perfectly cooked Tri-Folded Egg Omelet filled with a variety of items of your choosing. Served with a side of Fresh Berries and Cream or a pair of Hash Browns Medallions

Countryside Quiche

A slice of Bacon and Asparagus Quiche laced with a Parmesan Cream Sauce then served with a side of French Ham and a pair of Hash Brown Medallions

Warm Wake Up Breakfast

Local Eggs cooked your way, then served with Hash Brown Medallions and Crisp Bacon or Sausage Patties

Ham, Egg, and Swiss Croissant

Shaved Honey Ham, Fluffy Scrambled Egg, and Baby Swiss Cheese layered together on a Flaky Butter Croissant, served with a pair of Hash Brown Medallions

Bacon, Egg, and Colby Croissant

Applewood Bacon, Fluffy Scrambled Egg, and Aged Colby layered together on a Flaky Butter Croissant, served with a pair of Hash Brown Medallions

Triple Berry French Toast

Two pieces of Thick Cut Cinnamon French Toast layered with whipped cream then smothered with a warm mixture of macerated blackberries, raspberries, and blueberries

Fresh Fruit, Yogurt, and a Croissant

A mélange of sliced seasonal fruit, vanilla yogurt topped with granola, and a Flaky Butter Croissant

ON THE LIGHTER SIDE

Fresh Fruit Smoothies and Parfaits

Gourmet Coffee Service

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BISTRO SAMPLE MENU

SHARED PLATES

Grilled Vegetable Bruschetta with Boursin Cheese Spread

Fresh Fruit Salsa with Cinnamon Sugar Tortilla Chips

Asian Chicken Lettuce Wraps

Fresh Buffalo Mozzarella Arugula Crostini with
Marinated Roma Tomato

SALADS

Flat Iron Cobb Salad

Chopped Mix of Romaine and Iceberg Lettuce, Grilled 5 oz.
Flat Iron Steak, Smoked Bacon, Bleu Cheese Crumbles, Hard
Boiled Egg, Grape Tomatoes, and Honey Dijon Dressing

Macintosh Apple Salad

Mix of Field Greens and Chopped Romaine Lettuce, Julienned
Macintosh Apples, Aged White Cheddar Cheese, Sundried
Michigan Blueberries, Candied Pecans, Vanilla Raspberry
Walnut Vinaigrette

Spinach and Strawberry Salad

Fresh Baby Spinach, Chilled Breast of Chicken, Sliced Red Onion,
Sliced Strawberries, Candied Pecans, Dried Cranberries, Fresh
Melon, White Balsamic Vinaigrette with Orange Zest

Southwestern Fajita Salad

Chopped Mix of Romaine and Iceberg Lettuce, Chilled Strips
of Fajita Seasoned Chicken Breast, Pepper Jack Cheese, Grilled
Peppers and Onion, Tomato, Flame Roasted Corn, Black Beans,
Tri Colored Tortilla Strips, French Dressing

SANDWICHES & WRAPS

3 Cheese Club

Shaved Ham and Turkey, Smoked Bacon, Cheddar and Swiss
Cheese, Sliced Tomato, Leaf Lettuce and Stone Ground Mustard
Aioli served on 3 Cheese Focaccia Bread, Side of Homemade
Chips and a Pickle

Chunky Chicken Hoagie

Boneless Breast of Chicken, Onion, Celery, Red Grapes, Pecans,
and Apple Cider Poppy Seed Mayonnaise tossed together then
served on a Sesame Hoagie Bun, Side of Bleu Cheese Red
Cabbage Slaw and a Pickle

Italian Wrap

Smoked Ham, Salami, Pepperoni, Provolone Cheese, Diced Tomato,
Shredded Lettuce, Italian Dressing on a Sun Dried Tomato Tortilla
with a side of Seashell Pesto Pasta Salad and a Pickle

Hummus Wrap

Lemon Garlic Hummus, Grilled Vegetables, Watercress, Julienned
Cucumber on a Spinach Tortilla with a side of Homemade Chips
and a Pickle

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PUB SAMPLE MENU

SNACKS

White Cheddar Hush Puppies

Mustard Aioli, Brussels Sprout Slaw

Smoked Whitefish-Potato Rillettes

Ciabatta, Chorizo Vinaigrette, Pickled Peppers

Fried Ham and Sweet Corn Fritters

Maple-Chili Sauce

Asian Spare Ribs

Ginger BBQ Sauce, Bok Choy Slaw

Meat, Cheese, and Crackers

Locally produced Cured Meats, Artisanal Cheeses, and Crackers

Warm Pretzel Bites

Fresh Baked Warm Pretzel Bites, Ground Mustard, Sharp Cheddar Dip

BURGERS AND SANDWICHES

Pub Burger

Angus Ground Beef Patty, Toasted Brioche Bun, Applewood Bacon, Provolone, Crispy Fried Shallots, Lettuce, Roasted Red Bell Pepper Ketchup, Parmesan Truffle Fries

BBQ Buffalo Burger

Farm Raised Ground Buffalo, Toasted Brioche Bun, Sharp Cheddar, Applewood Bacon, Smoky BBQ Sauce, Grilled Onions, Homemade Sweet Potato Chips

Crab Cake Sliders

Jumbo Lump Crab, Hawaiian Bun, Lettuce, Roasted Tomato Remoulade, Parmesan Truffle Fries

Beef Brisket Sandwich

Sliced Beef Brisket, Marble Rye, Baby Swiss, Caramelized Onions, Sliced Pickles, Coleslaw, Homemade Sweet Potato Chips

