LINC UP
soul food café

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Valid March 2016 pricing & availability subject to change.

| BREAKFAST

- Pricing is per person; allow for 2 servings each or 2oz. (10 person minimum)
- 6% Michigan sales tax & 20% service fee will be added to your total bill

GF Fruit Platter - $4.00
seasonal fruit & berries

French Toast - $2.50
vanilla cinnamon toast, maple syrup

Pancakes - $2.00
butter, maple syrup; add $.50 for fruit topping

Biscuits & Gravy - $3.00
biscuits with country sausage gravy

Assorted Danishes & Donuts - $3.50

Meats

Bacon thick cut***- $2.00**

Sausage Links or Patties - $2.00*

Turkey Sausage or Turkey Bacon - $2.50*

Eggs

Scrambled - $2.00* with Cheese - $2.25*

Chorizo and Eggs - $2.50*

Peppers & Eggs - $2.25*

Refreshments - Coffee, Tea, Milk and Orange Juice - $2.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.* **GF Gluten Free

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| HORSD'OEUVRES

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Roasted Red Pepper Hummus - $3.00
roasted garlic & yellow & red peppers served with pita chips

Spinach & Artichoke Dip - $3.50
artichoke hearts, spinach, parmesan cheese served with pita chips

GF Vegetable Platter - $3.00
fresh cut vegetables with creamy ranch dip or blue cheese dip

Domestic Cheeses - $4.00
cubed assortment served with gourmet table crackers garnished with fruit

GF Fruits & Berries - $4.00
Seasonal fruit & berries display

Queso Dip - $3.00
Housemade cheese with peppers served with tortilla chips

GF Tomato Bruschetta - $3.50
Vine ripe tomatoes, fresh basil and balsamic vinegar

Fried Pickles - $2.50
battered dill pickles with a creamy ranch dip

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| BUFFET MENU

- $18 per person (15 person minimum)
- Choice of two entrees, two sides & a salad
- Includes black linen table cloths & disposable flatware and cups
- 6% Michigan sales tax & 20% service fee will be added to your total bill

Salads *(select one)*

GF Mixed Greens Salad
tomato, shredded carrots, red cabbage, red onions; choice of ranch, Italian or balsamic

Caesar Salad
hearts of romaine, croutons, parmesan & caesar dressing

Entrees *(select two)*

Chicken

GF Chicken Picatta
chicken breast with lemon caper sauce*

Wing Dings
choose lemon pepper, BBQ or garlic & herb*

Smoked BBQ Chicken
chicken breast with housemade BBQ sauce*

Fried Chicken Wings
Golden fried to perfection*

Beef

Meatloaf
with homemade gravy*

Pot Roast
natural jus, carrots & potatoes*

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| BUFFET MENU *(cont'd)*

Entrees

Pork

Pork Chops
with smothered gravy*

Roasted Pork Loin
with mustard glaze*

Rib Tips
with housemade BBQ sauce*

Vegetarian

Mixed Vegetable "Penne" Pasta
mixed seasonal vegetables with white or red sauce

Seasonal Vegetable Rice Bowl
mixed seasonal vegetables with teriyaki or soy sauce

Seafood

Creole Style Blackened or Fried Catfish*

Sides *(select two)*

Green Beans
Collard Greans
Baked Beans
Mac N' Cheese
Sweet Potatoes
Mashed Potatoes
Coleslaw
Fried Okra
Potato Salad
Roasted Red Skin Potatoes
Carolina White Rice
Dirty Rice

Desserts - *see plated*

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| PLATED

- Pricing is per person
- Choice of one entrée and two sides (listed on previous page); additional entree or combination plate add $3.50
- 6% Michigan sales tax & 20% service fee will be added to your total bill

Salads

GF Mixed Greens Salad
tomato, shredded carrots, red cabbage, red onions; choice of ranch, Italian or balsamic

GF Caesar Salad
hearts of romaine, croutons, parmesan & caesar dressing

Entrees - $25 per plate

GF Roasted Chicken Breast
with herb lemon sauce*

Grilled or Fried Pork Chops
with balsamic & maple glaze or Southern gravy*

Grilled or Fried Catfish*
with spicy tartar & Red Hot*

Seasonal Vegetable Rice Bowl
mixed roasted seasonal vegetables with white rice

Entrees - $30 per plate

1/2 Roasted Chicken
smoked with housemade BBQ sauce*

Grilled or Fried Pork Chop
with mustard glaze or Southern gravy*

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| PLATED *(cont'd)*

Entrees - $30 per plate

GF Lemon Herb Salmon
white wine, lemon caper sauce*

GF Grilled Flank Steak
prepared medium*

Desserts

- Pricing is per person
- $3.50 per person when added to any Plated or Buffet menu

Sweet Potato Pie
maple glaze; whipped cream

Peach Cobbler
with whipped cream

New York Cheesecake
with fruit topping

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| PLATTERS

- Pricing is per person; allow for 2 servings each or 2oz. (10 person minimum)
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Wing Dings - $3.00
golden fried chicken seasoned to perfection; choose from parmesan garlic, BBQ or lemon pepper*

Firecracker Shrimp - $4.00
Cajun dusted shrimp & Red Hot aioli*

Mini Crab Cakes - $4.00
fresh lump crab seasoned, served with sriracha sauce*

Meatballs - $2.50
housemade Swedish, BBQ or Italian*

GF **Roasted Vegetables - $3.00**
Seasonal roasted vegetables with a garlic & herb butter*

Catfish Nuggets - $3.00
cornbread dusted with lemon pepper or hot sauce*

Rib Tips - $3.00
slow and low seasoned and smoked*

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