

Catering Menu



SERVING ALL OF NORTHERN MICHIGAN!

Call our **EVENT COORDINATOR STEPHANIE MARTIN**
989.657.4969 or email: stephaniemtneec@gmail.com

5495 US-23 • BLACK RIVER, MI 48721
themountainbarandgrill.com

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LET US CATER
YOUR NEXT EVENT!

Your Hosts



ON FEBRUARY 15, 2021...

Anthony Jekielek purchased The Mountain Bar & Grill with a vision and a goal of providing the BEST upscale bar food in Northeast Michigan!

Bringing an extensive culinary/chef background and experience in the food service business since he was 13 years old, Anthony has made The Mountain Bar & Grill — An 88 year old historical establishment — **NORTHERN MICHIGAN'S FAVORITE DESTINATION SPOT for EXCELLENT CUISINE and SERVICE!**

Anthony and wife Liz, now reside in Hubbard Lake, Michigan where together they have been embraced by this wonderful community, creating amazing friendships.

Anthony also owns a very successful banquet facility, wedding chapel and catering company in Southeast Michigan for over 17 years. He is now ready to bring that side of his portfolio to Northeast Michigan. His catering knowledge and attention to detail with every event is simply the BEST!

The Mountain Bar & Grill now offers a **FULL SERVICE CATERING DIVISION** to meet the needs of our community. We specialize in weddings, graduations, showers, corporate events, memorial luncheons, on-site BBQ's and much more. The possibilities are endless and we are certain you will enjoy Mountain Catering right to your home or office.

Sincerely,
ANTHONY & LIZ JEKIELEK
and THE MOUNTAIN TEAM

No matter what the Event...

THE MOUNTAIN BAR & GRILL WILL MAKE IT MEMORABLE!

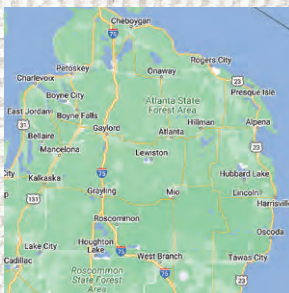
Our team of **Award-Winning Chefs** is ready to create any type of menu you choose. Our reputation for great food quality, presentation and excellent service is incomparable.

WE ARE PROUD TO PARTNER WITH THESE BEAUTIFUL LOCATION VENUES

Adding new partners daily! Call us today for a full list of preferred off site locations. Each one has its own special charm and ambiance!



**HUBBARD LAKE
MT MARIA**



**ALL NORTHERN
MICHIGAN**



**THE APLEX: ALPENA
EVENTS COMPLEX**



**LAKEWOOD SHORES
RESORT**



**THE DEPOT ON
FLETCHER STREET**



**WARRIOR PAVILION @
VAN ETTEN LAKE**



**TAWAS BAY
YACHT CLUB**



**CHARLIE LANE'S
BARN**



**ART
IN THE LOFT**

WHEREVER YOUR EVENT IS...WE WILL CATER!



Your Party Brought to You!



CATERING AT ITS BEST

CHECK OUT EVERY PAGE TO MAKE YOUR
EVENT EVERYTHING YOU WANT AND EXPECT...

WHAT WE OFFER

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Call our EVENT COORDINATOR
STEPHANIE MARTIN
and BEGIN PLANNING YOUR EVENT ...

989.657.4969

5495 US-23
Black River, MI
48721

FOLLOW US



THEMOUNTAINBARANDGRILL.COM

02/14/2024

BREAKFAST



THE BELGIUM BUFFET

\$18.95 per person over 100 ppl

\$19.95 per person under 100 ppl

- Scrambled Eggs Devonshire
- Breakfast Sausage Links
- Hickory Smoked Bacon
- Home Style Potatoes
- Belgium Waffles or French Toast
- Add Fruit Toppings *\$.50 per person*
- Seasonal Cubed Fruit Platter
- Assorted Danish Pastries
- Gourmet Bagels with Cream Cheese
- Baked Muffins
- Chilled Juices
- Coffee Service
- All Set Ups*

Delicious!



PANCAKE STATION**

- Breakfast Pancakes
- Whipped Butter
- Maple Syrup
- Blueberry or Strawberry Topping
- Bacon
- Sausage

AVAILABLE FOR AN ADDITIONAL
\$9.95 PER PERSON / \$200 CHEF FEE

OMELET STATION**

AVAILABLE FOR AN ADDITIONAL
\$10.95 PER PERSON / \$200 CHEF FEE

***Disposable Black Plates, Forks, Knives and Napkins**

****Stations MUST be accompanied with THE BELGIUM BUFFET package**
— Additional pricing will be in effect if a la carte.

Any event 50 people and under, add \$2 more per person.

Any event 25 people and under, add \$4 more per person.

All prices subject to 20% service fee, 6% sales tax and a \$100 delivery fee.



DELUXE BOX LUNCHES

\$14.95 per person over 100 ppl

\$15.95 per person under 100 ppl

SELECTIONS (choice of)

- Smoked Turkey Wrap with Swiss
- Chicken Bacon Ranch Wrap
- American Club Wrap
- Corned Beef with Swiss on Rye
- Gourmet Italian Sub



DELUXE BOX LUNCHES INCLUDE

- Homemade Country Style Potato Salad
- Bag of Chips
- Chocolate Chip Cookie
- Cutlery Kit



ADD A 12 OZ CAN ASSORTED POP
OR 16.9 OZ BOTTLED WATER \$2



Any event 50 people and under, add \$2 more per person.
Any event 25 people and under, add \$4 more per person.
All prices subject to 20% service fee, 6% sales tax and a \$100 delivery fee.

SPECIALTY BARS

MOUNTAIN BURGER BAR

\$15.95 per person over 100 ppl

\$16.95 per person under 100 ppl

Seasoned Angus Burgers, American, Imported Swiss, Crispy Bacon, Brioche, Lettuce, Tomatoes, Pickles, Raw Onions, Ketchup, Mustard, BBQ Sauce, Mayonnaise. All Set Ups*



GRAND FAJITA BAR

\$20.95 per person over 100 ppl

\$21.95 per person under 100 ppl

Hard and Soft Beef Taco Bar with all the Fixings, Chicken and Steak Fajitas, Spanish Rice, Refried Beans with Cheese, Homemade Tortilla Chips with Salsa, Sour Cream, Guacamole, Housemade Taco Salad. All Set Ups*

PASTA BAR

\$14.95 per person over 100 ppl

\$15.95 per person under 100 ppl

Two Pasta Options with Sauces and Accompaniments.

Sauce — Choice of Two

Marinara, Bolognese, Alfredo, Palomino, Pesto Alfredo

Includes Salad, Breadsticks and All Set Ups*

CONEY BAR

\$14.95 per person over 100 ppl

\$15.95 per person under 100 ppl

Dearborn Hot Dogs (2 per person), Detroit Style Coney Island Chili, Greek Salad, Bakery Fresh Buns, Better Made Potato Chips, Diced Onions, Relish, Mustard, Ketchup. All Set Ups*



**ADD A 12 OZ CAN ASSORTED POP
OR 16.9 OZ BOTTLED WATER \$2**

GREAT OPTIONS FOR YOUR NEXT CORPORATE EVENT!

***Disposable Black Plates, Forks, Knives and Napkins**

Any event 50 people and under, add \$2 more per person.

Any event 25 people and under, add \$4 more per person.

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One Entrée

\$14.95 over 100 ppl

\$15.95 under 100 ppl

Two Entrées

\$16.95 over 100 ppl

\$17.95 under 100 ppl

Three Entrées

\$18.95 over 100 ppl

\$19.95 under 100 ppl

CHICKEN ENTRÉES

- Herb Buttercrumb Chicken
- Rosemary Dijon Chicken
- Chicken Piccata (Add \$2)
- Chicken Marsala (Add \$2)
- Encrusted Mustard Chicken (Add \$2)
- Chicken Parmesan (Add \$2)
- Maple Dijon Chicken (Add \$2)

BEEF ENTRÉES

- Slow Roasted Angus Sirloin with Mushroom Gravy
- Homemade Meatballs
- Beef Tenderloin Tips in Burgundy Wine Sauce (Add \$6)
- Filet of Beef Tenderloin (Add \$8)

PORK ENTRÉES

- Country Glazed Ham
- Italian Sausage with Roasted Peppers and Onions
- Slow Roasted Pork Loin Medallions
- Srodek's Smoked or Fresh Polish Sausage and Kraut
- BBQ Baby Back Ribs (Add \$5)

PASTA (choice of one)

- Penne Rigatè with Bolognese or Marinara
- Bowtie Alfredo
- Rigatoni with Palomino
- Baked Lasagna Vegetarian Style or Meat (Add \$3)
- Tortellini with Marinara or Alfredo (Add \$3)

POTATO (choice of one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Au gratin
- Escalloped
- Homestyle Mashed with Gravy
- Oven Roasted Redskin
- Mountain Cubed Cheesy Potato

VEGETABLE (choice of one)

- Green Bean Amandine
- California Blend
- Prince Edward Blend
- Golden Corn



- For your Guests...*
- Seasonal Fruit Platter
 - Fresh Vegetable and Dip Platter
 - Imported Cheeses and Crackers
 - Three Chef Select Salads

ADD ON for \$3.95 PER PERSON



SERVICES INCLUDE

- Fresh Garden Salad with House Dressing
- Bakery Fresh Rolls and Butter
- All Set Ups*

OUR CHEFS CAN CREATE IT FOR YOU
If it's not on our menu ... Ask our Event Coordinators

***Disposable Black Plates, Forks, Knives and Napkins**

Any event 50 people and under, add \$2 more per person.

Any event 25 people and under, add \$4 more per person.

All prices subject to 20% service fee, 6% sales tax and a \$100 delivery fee.



ELABORATE BARBECUES

MENU #1

\$14.95 per person over 100 ppl
\$15.95 per person under 100 ppl

- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hot Dogs
- Corn on Cob or Baked Beans
- Italian Style Pasta Salad
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*

MENU #2

\$15.95 per person over 100 ppl
\$16.95 per person under 100 ppl

- Italian Sausage with Peppers and Onions
- 1/3 lb Ground Angus Sirloin Burgers
- Corn on Cob or Baked Beans
- Italian Style Pasta Salad
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*



MENU #3

\$16.95 per person over 100 ppl
\$17.95 per person under 100 ppl

- Select BBQ Chicken or Italian Sausage with Peppers and Onions
- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hot Dogs
- Corn on Cob or Baked Beans
- Italian Style Pasta Salad
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*



MENU #4

\$18.95 per person over 100 ppl
\$19.95 per person under 100 ppl

- BBQ Chicken
- Italian Sausage with Peppers and Onions
- 1/3 lb Ground Angus Sirloin Burgers
- Jumbo All Beef Dearborn Hot Dogs
- Corn on Cob or Baked Beans
- Italian Style Pasta Salad
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*



On-Site Grilling Chef Fee \$200

***Disposable Black Plates, Forks, Knives and Napkins**

Any event 50 people and under, add \$2 more per person.
Any event 25 people and under, add \$4 more per person.

All prices subject to 20% service fee, 6% sales tax and a \$100 delivery fee.

MENU #5

\$26.95 per person over 100 ppl
\$28.95 per person under 100 ppl

- Southern Style Pulled Pork
- Texas Style Smoked Beef Brisket
- Fire Roasted Corn on Cob
- Italian Style Pasta Salad
- Homestyle Baked Beans
- Fresh Baked Cornbread
- Fresh Garden Salad with House Dressing
- Gourmet Buns
- All Set Ups*

MENU #6

\$26.95 per person over 100 ppl
\$28.95 per person under 100 ppl

- Select BBQ Chicken
- Canadian Baby Back Ribs
- 1/3 lb Ground Angus Sirloin Burgers
- Corn on Cob or Baked Beans
- Italian Style Pasta Salad
- Fresh Garden Salad with House Dressing
- Bakery Fresh Rolls and Butter
- Regular and BBQ Chips
- All Buns and Condiments
- All Set Ups*

MENU #7

\$28.95 per person over 100 ppl
\$30.95 per person under 100 ppl

- Marinated Beef Kabobs
- Marinated Chicken Kabobs
- Italian Sausage with Peppers and Onions
- Corn on Cob
- Italian Style Pasta Salad
- Greek Salad with House Dressing
- Tabouli Salad
- Hummus with Pita Chips
- Grilled Pita Bread
- All Buns and Condiments
- All Set Ups*



For your Guests...

- Seasonal Fruit Platter
- Fresh Vegetable and Dip Platter
- Imported Cheeses and Crackers
- Three Chef Select Salads

ADD ON for \$3.95 PER PERSON

On-Site Grilling Chef Fee \$200

***Disposable Black Plates, Forks, Knives and Napkins**

Any event 50 people and under, add \$2 more per person.

Any event 25 people and under, add \$4 more per person.

All prices subject to 20% service fee, 6% sales tax and a \$100 delivery fee.



BUTLER STYLE SERVICE

Available on all Hors d'oeuvres menus for an additional fee.

MENU #1

\$17.95 per person over 100 ppl
\$18.95 per person under 100 ppl

- Chicken Tenderloins with Ranch Dressing
- Hot Spinach Artichoke Dip with Parmesan Naan Bread
- Imported Cubed Cheese and Gourmet Crackers
- Fresh Vegetable and Dip Platter
- Homemade Kettle Chips with French Onion Dip
- Assorted Relish Platter
- Charcuterie Display
- All Set Ups*

MENU #2

\$19.95 per person over 100 ppl
\$20.95 per person under 100 ppl

- Lightly Breaded or Naked Style Chicken Wings with Choice of Sauce
- Homemade Meatballs with Gravy
- Smoked or Italian Sausage
- Fresh Vegetable and Dip Platter
- Homemade Kettle Chips with French Onion Dip
- Assorted Relish Platter
- Charcuterie Display
- All Set Ups*



MENU #3

\$22.95 per person over 100 ppl
\$24.95 per person under 100 ppl

- Mini Chicken or Beef Wellingtons
- Homemade Spanakopita
- Stuffed Mushroom Caps with Sausage
- Baby Back Riblets
- Fresh Vegetable and Dip Platter
- Homemade Kettle Chips with French Onion Dip
- Assorted Relish Platter
- Charcuterie Display
- All Set Ups*

MENU #4

\$26.95 per person over 100 ppl
\$28.95 per person under 100 ppl

- Cajun Beef Tenderloin Bites
- Coconut Shrimp with Sweet Rum Sauce
- Mini Chicken Quesadillas with Fixings
- California Vegetable Spring Rolls with Dipping Sauce
- Hot Spinach Artichoke Dip with Parmesan Naan Bread
- Fresh Vegetable and Dip Platter
- Homemade Kettle Chips with French Onion Dip
- Assorted Relish Platter
- Charcuterie Display
- All Set Ups*



***Disposable Black Plates, Forks, Knives and Napkins**

Any event 50 people and under, add \$2 more per person.

Any event 25 people and under, add \$4 more per person.

All prices subject to 20% service fee, 6% sales tax and a \$100 delivery fee.

BUFFET PACKAGE

Includes Choice of Two Entrées

\$42.95 per person over 100 ppl

\$44.95 per person under 100 ppl



CHICKEN ENTRÉES

- Herb Buttercrumb Chicken
- Rosemary Dijon Chicken
- Chicken Piccata
- Chicken Marsala
- Encrusted Mustard Chicken
- Chicken Parmesan

PORK ENTRÉES

- Country Glazed Ham
- Italian Sausage with Roasted Peppers and Onions
- Strodex's Smoked Polish Sausage and Kraut
- Slow Roasted Pork Loin Medallions
- BBQ Baby Back Ribs (Add \$5)

BEEF ENTRÉES

- Slow Roasted Angus Sirloin with Mushroom Gravy
- Homemade Meatballs
- Beef Tenderloin Tips in Burgundy Wine Sauce (Add \$6)
- Filet of Beef Tenderloin (Add \$8)

POTATO (choice of one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Augratin
- Escalloped
- Homestyle Mashed with Gravy
- Oven Roasted Redskin
- Mountain Cubed Cheesy Potato

PASTA (choice of one)

- Penne Rigatè with Bolognese Sauce or Marinara
- Bowtie Alfredo
- Tortellini with Marinara or Alfredo (Add \$3)
- Baked Lasagna Vegetarian Style or Meat (Add \$3)

VEGETABLE (choice of one)

- Green Bean Amandine
- California Blend
- Prince Edward Blend
- Golden Corn

SERVICES INCLUDE

- Fresh Garden Salad with House Dressing
- Bakery Fresh Rolls and Butter

For your Guests...

- Seasonal Fruit Platter
- Fresh Vegetable and Dip Platter
- Imported Cheeses and Crackers
- Three Chef Select Salads

ADD ON for \$3.95 PER PERSON

FULL SERVICE BUFFET PACKAGE

Ask our Event Coordinators for more Selections

FULL SERVICE ALSO INCLUDES

Coffee Service, China Plates,
Silverware, Black Linen Napkins. All Servers and Wait Staff.



Any event 50 people and under, add \$2 more per person.

Any event 25 people and under, add \$4 more per person.

All prices subject to 20% service fee, 6% sales tax and a \$100 delivery fee.

FULL SERVICE FAMILY STYLE PACKAGE

PREMIER PACKAGE ENTRÉES (select two)

\$48.95 per person over 100 ppl

\$50.95 per person under 100 ppl

- Chicken Piccata
- Chicken Marsala
- Encrusted Mustard Chicken
- Beef Tenderloin Medallions with Wild Mushroom Bordelaise
- Grilled Salmon with Honey Garlic Sauce
- Homemade Meatballs with Gravy
- Italian Sausage with Roasted Peppers and Onions
- Slow Roasted Pork Loin Medallions
- Slow Roasted Angus Sirloin
- Srodek's Smoked or Fresh Polish Sausage and Kraut

SALAD (select one)

- Fresh Garden Salad with House Dressing
- Caesar Salad

POTATO (select one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Au gratin
- Escalloped
- Homestyle Mashed with Gravy
- Mountain Cubed Cheesy Potato

VEGETABLE (select one)

- Green Bean Amandine
- California Blend
- Golden Corn
- Prince Edward Blend

PASTA (select one)

- Penne Rigatè with Bolognese Sauce or Marinara
- Bowtie Alfredo
- Bowtie Pesto Alfredo with Roasted Red Peppers
- Rigatoni with Palomino
- Tortellini with Marinara or Alfredo (Add \$3)



YOU WILL ALSO ENJOY

Charcuterie Display, Bakery Fresh Rolls and Butter,
Coffee Service, China Plates, Silverware and Black Linen Napkins.
All Servers and Wait Staff.



ROASTED PRIME RIB OF BEEF

\$50.95 per person

Slow roasted Certified Angus english cut prime rib slow roasted with our house seasoning and served with au jus and mushroom caps.

10 OZ NEW YORK STRIP STEAK

\$49.95 per person

Choice Black Angus strip steaks marinated, grilled to perfection and topped with breaded onion straws.

8 OZ CHARBROILED FILET MIGNON

\$52.95 per person

Marinated beef tenderloin charbroiled and served with our mushroom zip sauce.

BEEF TENDERLOIN SICILIANO

\$52.95 per person

Italian breaded filet medallions pan fried to perfection, then topped with amogue sauce.

CHICKEN PICCATA

\$43.95 per person

6 oz boneless chicken breasts lightly breaded, sautéed, topped with our lemon and garlic sauce and garnished with fresh artichoke hearts and capers.

ENCRUSTED MUSTARD CHICKEN

\$43.95 per person

6 oz boneless chicken breasts marinated in our dijon mustard sauce, breaded, pan fried and topped with our basil cream sauce.

CITRUS GLAZED SALMON

\$46.95 per person

8 oz salmon, grilled and topped with a honey garlic glaze.

GRILLED WHITEFISH FILET

\$46.95 per person

8 oz Lake Superior whitefish seasoned, grilled and topped with our lemon dill cream sauce.

FILET AND LOBSTER

market price

This surf and turf measures well above the competition due to our unique cooking procedure and incredible quality. Steer tenderloins charbroiled to perfection alongside a cold water lobster tail served with all the elegant fixings.

ALL DINNERS FEATURE

Charcuterie Display, Fresh Garden Salad with House Dressing, Choice of Potato, Pasta or Vegetable, Bakery Fresh Rolls and Butter, China Plates, Silverware and Black Linen Napkins.
All Servers and Wait Staff.



Any event 50 people and under, add \$2 more per person.

Any event 25 people and under, add \$4 more per person.

All prices subject to 20% service fee, 6% sales tax and a \$100 delivery fee.

DESSERT SELECTIONS

COMPLETE SWEET TABLE

\$20.95 per person over 100 ppl

\$22.95 per person under 100 ppl

- Mini Chocolate Éclairs
- Mini Cannoli
- Assorted Mini Pastries
- Mini Brownies
- Mini Cream Puffs
- Mini Petit Fours
- Mini Strudels
- Assorted Gourmet Cakes
- Assorted Gourmet Pies
- Assorted Neapolitans

MINI SWEET TABLE

\$16.95 per person over 100 ppl

\$18.95 per person under 100 ppl

- Mini Chocolate Éclairs
- Mini Cannoli
- Assorted Homemade Cookies
- Homemade Individual Tarts
- Homemade Brownies



Any event 50 people and under, add \$2 more per person.

Any event 25 people and under, add \$4 more per person.

All prices subject to 20% service fee, 6% sales tax and a \$100 delivery fee.

COFFEE

\$125 for 50 foam cups
\$175 for 100 foam cups

- Stirrer Straws
- Cream
- Sugar

BEVERAGE

\$2 per can or bottle

- Bottled Water
 - Pepsi, Diet Pepsi, Sierra Mist
 - Iced Tea and Lemonade
- Also Available Upon Request

BAR MIXER

\$14.95 per person

- Minimum of 6 Hours
- Cups and Stirrer Straws
- Ice Provided
for Mixer Service Only
- Pepsi, Diet Pepsi,
Sierra Mist, Ginger Ale
- Juices: Cranberry, Orange,
Grapefruit, Tomato
- Tonic and Soda
- Lemons and Limes
- Bottled Water
- Bloody Mary Mix Available
\$18 per bottle

BARTENDERS

\$35 per hour

- Minimum of 4 Hours

CHINA

\$7 per person

China Plates, Silverware
Rolled in Black Linen Napkin

PRESTIGE WARE

\$4 per person

- 9" Plastic Black Dinner Plate
- 6" Black Salad Plate
- Black Forks and Knives



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Any event 25 people and under, add \$4 more per person.

All prices subject to 20% service fee, 6% sales tax and a \$100 delivery fee.

PICK-UP-AND-GO CATERING

OFFERS THE CUSTOMER AN OPPORTUNITY TO HAVE

OUR SIGNATURE DISHES

WITHOUT HAVING A FULLY CATERED PARTY.

LET THE MOUNTAIN BAR & GRILL BE YOUR ONE-STOP SHOP!

Planning to have a PARTY or go to a party? TAKE A DISH such as a fruit and veggie platter or a pan of chicken marsala. With a 72 HOUR NOTICE it will be fully PREPARED and ready FOR PICK-UP. This concept works great for HOLIDAY DINNERS for the family.

COLD HORS D'OEUVRES

Imported Cubed Cheese and Gourmet Crackers

With Cheddar, Pepper Jack,
Provolone

\$55 small 15-20 ppl

\$90 large 25-30 ppl

Seasonal Cubed Fruit Platter

\$55 small 15-20 ppl

\$90 large 25-30 ppl

Fresh Crudite and Ranch Dip Platter

\$50 small 15-20 ppl

\$80 large 25-30 ppl

Assorted Relish Platter

With Black and Green Olives,
Pepperoncini, Pickles/Red Pepper
Gardenia Mix

\$45 small 15-20 ppl

\$60 large 25-30 ppl

Shrimp Cocktail Platter with Cocktail Sauce

\$200 small 60 pcs

\$340 large 120 pcs

Italian Bruschetta Tray

Ask our Event Coordinators
for more selections

\$100 25 pcs

COLD SPECIALTY HORS D'OEUVRES

Grilled Vegetable Platter

\$110 small 25-30 ppl

Fresh Roma Tomato Platter

Served with Fresh Mozzarella,
Basil and Balsamic Vinaigrette

\$100 small 25-30 ppl



*Bon
Appetit!*

HOT HORS D'OEUVRES

**Hot/Cold Spinach Artichoke Dip
with Parmesan Naan Bread**

\$50 10-15 ppl

\$70 25-30 ppl

**Homemade Spinach Pie
Served Warm or Cold**

\$130 50 pcs

Chicken Tenderloins

\$75 30 pcs

\$110 60 pcs

Zesty Buffalo Wings

\$55 30 pcs

\$85 60 pcs

Mini Chicken Wellington

\$60 20 pcs

\$95 40 pcs

Mini Beef Wellington

\$60 20 pcs

\$95 40 pcs

Mini Chicken Quesadillas

\$60 20 pcs

\$95 40 pcs

Cajun Beef Tenderloin Tips

\$110 20-25 pcs

\$180 50-60 pcs

Baby Back BBQ Ribslets

\$90 3 slabs

\$180 6 slabs

**Bacon Wrapped Chestnuts
in BBQ Sauce**

\$70 50 pcs

\$110 100 pcs



HOT SPECIALTY HORS D'OEUVRES

Quiche Lorraine

\$95 25-30 ppl

**Jumbo Stuffed Mushrooms
with Maryland Crab Meat**

\$85 25 pcs

\$160 50 pcs

**Jumbo Stuffed Mushrooms
with Sausage**

\$85 25 pcs

\$160 50 pcs

Bacon Wrapped Sea Scallops

\$225 50 pcs

\$425 100 pcs

**Coconut Shrimp
with Sweet Plum Sauce**

\$95 20 pcs

\$175 40 pcs



POULTRY ENTRÉES

Herb Buttercrumb Chicken

\$70 25 pcs

\$120 50 pcs

Chicken Piccata

\$85 20 pcs

\$145 40 pcs

Chicken Parmesan

\$85 20 pcs

\$145 40 pcs

Chicken Marsala

\$85 20 pcs

\$145 40 pcs

Balsamic Glaze Chicken with Roma

Tomato, Fresh Mozzarella, Basil

\$85 20 pcs

\$145 40 pcs

Encrusted Mustard Chicken

\$95 20 pcs

\$165 40 pcs

Maple Dijon Chicken

\$95 25-30 pcs

\$165 50-60 pcs

Oven Roasted Turkey Breast

\$95 25-30 pcs

\$165 50-60 pcs

BEEF ENTRÉES

Slow Roasted Angus Sirloin

with Mushroom Gravy

\$90 15-20 ppl

\$135 35-40 ppl

Homemade Meatballs with Gravy

\$70 15-20 ppl

\$120 35-40 ppl

Beef Tenderloin Tips

in Mushroom Zip Sauce

\$125 15-20 ppl

\$200 35-40 ppl

Whole Beef Tenderloins

\$350 15-20 ppl (2 Loins)

\$650 35-40 ppl (4 Loins)

English Cut Angus

Prime Rib with Au Jus

\$350 approx. (20) 8 oz steaks

House Smoked Beef Brisket

\$180 15-20 ppl

\$350 35-40 ppl

PORK AND VEAL ENTRÉES

Slow Roasted

Pork Loin Medallions

\$90 15-20 ppl

\$140 35-40 ppl

Smothered Italian

Breaded Pork Chops

\$75 20 pcs

\$135 40 pcs

Country Glazed Ham

\$75 15-20 ppl

\$135 50 ppl

Italian Sausage with

Roasted Peppers and Onions

\$75 15-20 ppl

\$140 35-40 ppl

BBQ Baby Back Ribs

\$30 per slab

House Smoked Pulled Pork

\$125 15-20 ppl

\$240 35-40 ppl



Srodek's

City Chicken

\$120 20 pcs

\$200 40 pcs

Srodek's Stuffed

Cabbage Rolls

\$24 6 pcs

Srodek's Potato

and Cheese Pierogi

\$16 per dozen

Srodek's Smoked or Fresh

Polish Sausage and Kraut

\$85 15-20 ppl

\$160 35-40 ppl

SEAFOOD ENTRÉES

Lemon Encrusted Cod

\$130 15-20 ppl

\$225 35-40 ppl

Grilled Salmon with

Honey Garlic Glaze

\$165 15-20 ppl

\$255 35-40 ppl

Cold Water Lobster Tail

Market Price

Alaskan King Crab Legs

Market Price

POTATO SELECTIONS

Garlic Parsley

Redskin

\$55 15-20 ppl

\$75 35-40 ppl

Whipped Redskin

Mashed

\$55 15-20 ppl

\$75 35-40 ppl

Augratin

\$65 15-20 ppl

\$85 35-40 ppl

Escalloped

\$65 15-20 ppl

\$85 35-40 ppl

Homestyle Mashed

with Gravy

\$55 15-20 ppl

\$75 35-40 ppl

Home Style Gravy

1 Quart \$20

Oven Roasted Redskin

\$55 15-20 ppl

\$75 35-40 ppl

Mountain Cubed

Cheesy Potato

\$65 15-20 ppl

\$85 35-40 ppl

PASTA SELECTIONS

Penne Rigatè

with Marinara

\$55 15-20 ppl

\$80 35-40 ppl

Penne Rigatè

with Bolognese Sauce

\$65 15-20 ppl

\$85 35-40 ppl

Bowtie Alfredo

\$65 15-20 ppl

\$85 35-40 ppl

Tortellini with Marinara

or Pesto Alfredo

\$80 15-20 ppl

\$110 35-40 ppl

Rigatoni with Palomino Sauce

\$65 15-20 ppl

\$85 35-40 ppl

Baked Lasagna

Vegetarian Style or Meat

\$85 9 pcs

\$135 18 pcs

Seafood Fettuccine with Shrimp,

Crab and Lobster Meat

\$125 15-20 ppl

\$175 35-40 ppl

Linguini with Roasted Red Peppers

Choice of Pesto or Alfredo

\$70 15-20 ppl

\$90 35-40 ppl

VEGETABLE SELECTIONS

Green Bean Amandine

\$50 15-20 ppl

\$70 35-40 ppl

California Blend

\$50 15-20 ppl

\$70 35-40 ppl

Golden Corn

\$50 15-20 ppl

\$70 35-40 ppl

Prince Edward Blend

Wax and Green Bean, Carrots

\$55 15-20 ppl

\$75 35-40 ppl



SALADS AND SPECIALTIES

Fresh Garden Salad with House Dressing
\$50 serves 15-20 ppl

Antipasto Salad with Dressing
\$65 serves 15-20 ppl

Greek Salad with Dressing
\$65 serves 15-20 ppl

Caesar Salad with Dressing
\$70 serves 15-20 ppl

Orchard Harvest Salad with Dressing
\$90 serves 15-20 ppl

Home Style Potato Salad
\$40 serves 15-20 ppl

Dill Redskin Potato Salad
\$50 serves 15-20 ppl

Creamy Style Cole Slaw
\$40 serves 15-20 ppl

Macaroni Salad
\$40 serves 15-20 ppl

Mediterranean Pasta Salad
\$50 serves 15-20 ppl

Italian Pasta Salad
\$50 serves 15-20 ppl

Bakery Fresh Rolls with Butter
\$7 per dozen

EXTRAS

Quart of House Dressing \$15

Quart of Ranch Dressing \$20



DELI SELECTIONS

DELI PLATTER
\$300 serves 15-20 ppl

Genoa Salami, Smoked Turkey Breast, Bavarian Ham, Roast Angus Sirloin, Cheddar Cheese, Swiss Cheese, Hot Pepper Jack Cheese, Bakery Fresh Bread, Mustard and Mayonnaise

DELUXE BOXED LUNCHES*

\$14.95 per person over 100 ppl

\$15.95 per person under 100 ppl

DELUXE BOX LUNCHES INCLUDE

- Homemade Country Potato Salad
- Bag of Chips
- Chocolate Chip Cookie



SELECTIONS (choice of)

- Smoked Turkey Wrap with Swiss
- Chicken Bacon Ranch Wrap
- American Club Wrap
- Corned Beef with Swiss on Rye
- Gourmet Italian Sub

*Any event 50 ppl and under, add \$2 more per person. Any event 25 people and under, add \$4 more per person.



DROP-OFF-AND-GO SPECIALS

THE MOUNTAIN BAR & GRILL IS EXCITED TO...

BRING our **WONDERFUL FOOD**
RIGHT TO YOUR HOME, OFFICE or SHOP!

We offer both **COMPLETE CATERING SERVICES** and incredible **DROP OFF PACKAGES** to accommodate any budget. Choose from the menus below or let one of our Event Coordinators **CREATE A MENU** for you. Our web site offers our **COMPLETE CATERING MENU** for a much wider selection of menus.

MENU #1

\$14.95 per person over 100 ppl / 100 ppl and under add \$1 more per person

- Herb Buttercrumb Chicken
- Penne Rigatè with Marinara or Bolognese Sauce
- Whipped Redskin Mashed
- Green Bean Amandine
- Fresh Garden Salad with House Dressing
- Rolls and Butter
- Disposable Serving Utensils
- Everything Packaged in Disposable Containers



MENU #2

\$16.95 per person over 100 ppl / 100 ppl and under add \$1 more per person

ENTRÉES (choice of two)

- Herb Buttercrumb Chicken
- Select BBQ Chicken
- Rosemary Dijon Chicken
- Slow Roasted Pork Loin Medallion
- Roast Angus Sirloin with Mushroom Gravy
- Italian Sausage with Roasted Peppers and Onions
- Homemade Meatballs with Gravy
- Honey Glazed Ham

POTATO (choice of one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Oven Roasted Redskin
- Homestyle Mashed with Gravy
- Au Gratin
- Mountain Cubed Cheesy Potato

VEGETABLE (choice of one)

- Green Bean Amandine
- California Blend
- Golden Buttered Corn

PASTA (choice of one)

- Penne Rigatè with Marinara or Bolognese Sauce
- Bowtie Alfredo
- Rigatoni with Palomino Sauce

SERVICES INCLUDE

- Fresh Garden Salad with House Dressing
- Fresh Rolls and Butter
- Everything Packaged in Disposable Containers



***All disposable plates and utensils are available at an additional charge — \$2**

Any event 50 people and under, add \$2 more per person.

Any event 25 people and under, add \$4 more per person.

All prices subject to 6% sales tax and a \$100 delivery fee.

TERMS AND REQUIREMENTS

**A \$500 NON-REFUNDABLE DEPOSIT IS REQUIRED
FOR ANY EVENT CATERED OFF PREMISE/SITE.**

PAYMENT

1. All prices will be subject to a 20% service charge, 6% sales tax and a \$100 delivery fee — Further distance may require additional fee. The 20% is a service charge, not a gratuity. *Gratuity is totally optional.*
2. **PAYMENT IS REQUIRED 10 DAYS PRIOR TO YOUR EVENT.** Should The Mountain Bar & Grill accept payment the day of the event, it must be in cash, certified check or money order.
NO EXCEPTIONS — Final balance must be collected before the caterer sets up your event.
3. Corporate events paying the day of the event must pay by cash, certified check, money order or company check.
4. Any event that is booked less than 5 days prior to the event is subject to all additional charges.
5. All Major Credit Cards accepted.

FINAL INFORMATION

1. A Mountain Coordinator will call you 10 to 14 days prior to your event. At this time we will need all of your final information.
 - **FINAL MENU SELECTIONS**
—MUST be 2 weeks prior to your event
 - **FINAL COUNT**
—No later than 10 days prior to your event
 - **GOOD DIRECTIONS or DETAILED MAP**
—for the location of your event.
2. Changes cannot be made to the menu and your final count cannot be reduced after we have taken final information from you. Although, you may increase your count if it's done 5 days prior to

your event. Any changes made less than 5 days prior may/will result in an additional charge.

3. The Mountain Bar & Grill will accommodate the number of people confirmed with us at finals.
4. If more people show up or there are children who were not included in your final count, we cannot be held responsible.

REQUIREMENTS

1. We require (2) 8 ft tables standing and covered with a table cloth when we arrive. The Mountain Bar & Grill can cover your buffet for an additional fee.
2. For most BBQ's we require (3) 8 ft tables or (3) picnic tables standing and covered when we arrive. The Mountain Bar & Grill can cover (3) 8 ft tables for an additional fee, picnic tables excluded.
3. Please leave a spot closest to the food area for The Mountain Bar & Grill vehicles.
4. A good map or directions to your event location is essential.

TIME LIMITATIONS

1. The Mountain Bar & Grill will arrive one half hour prior to your event. Should your event be a BBQ, we will arrive about 1-1/2 hours prior to your event, depending on your count.
2. In compliance with the Health Department's regulations, food can be left out no longer than two hours.
3. If you should want the food longer than the two hours that we provide, we will then remove the uneaten food and refresh your buffet for an additional cost.



CHEF'S COMPLIMENTS

The Chef's Compliments were designed to be fillers on your buffet table to give everyone something extra to try. If you run out of the Chef's Compliments we do not consider this running out of food.



THE MOUNTAIN

BAR & GRILL - BLACK RIVER, MI - EST. 1936

Rose was born in 1892 and raised in Black River. Oliver was 5 years old when his father brought his family from Canada to settle back in the 1890's. Oliver and Rose met, married October 10, 1910 and had one son — Oliver Jr.

Oliver and Rose DeRocher owned a 40 acre farm below the hill on Black River road. July 1931 they inherited another 40 acres from his father where he had lived as a boy. In 1936 U.S. 23 was being constructed between Harrisville and Chippewa Point dividing the property.

In the booming days Black River village had several saloons but after the lumbering days were over the village saloons soon closed. Oliver and Rose had the idea to build a bar at the intersection of U.S. 23 and Black River Road.

August 1, 1936 — The first bar opened for business in that spot!

November 27 — The same year... the bar burned to the ground and was soon re-built in the spring of 1937, this time with living quarters attached to the bar.

During World War II — the Mountain Inn was called "The swinging place to go." People from all over the country would travel to the bar for social card games of Euchre and Smear, play the penny, nickel and dime slot machines and for dancing and socializing.

In the early years the Mountain Inn was referred to as the beer garden where beer, wine and pop were sold. In the 40's it was very popular for "Rosa's" homemade chicken dinners served at the bar.

Saturday, October 15, 1955 — A fire began burning in the living area when a line broke on the hot water heater spreading oil on the ground, which ignited. People helped fight the fire, but being made of all wood, it was a hopeless cause.

An insurance settlement was reached in the amount of \$14,000 and Oliver and Rosa's goal was to try and re-open by November 15 — for deer season — one of their busiest times of the year.

November 1 — A huge snow storm dumped over a foot of snow which set the construction back a few days. They built it in a record period of time in 5 weeks and on November 21, 1955 the bar re-opened which is the same building that stands today!

The business thrived thru the late 50's and 60's as the prime location for food, drinks and socializing. During this period the Mountain Inn had a great shuffleboard team which won numerous trophies.

1967 — Oliver and Rose sold the bar after 31 years and were the only bar business in Michigan to be in the same location for that long of a period.

1967 to 2012 — There were 10 different owners. The 3rd owner Marty Anuskiewicz, added on a North wing and built the fireplace. One owner changed the name to Harbor Inn but the next owner changed it back to the Mountain Inn.

February of 2012 — Dan Gauthier and Jim DeRocher bought the Mountain Inn and did a 100% renovation and changed the name to The Mountain Bar and Grill.

2021

**ANTHONY AND LIZ
JEKIELEK—Owners**

**WELCOME YOU TO
THE MOUNTAIN
BAR & GRILL!**



HISTORY OF THE MOUNTAIN INN



BAR & GRILL - BLACK RIVER, MI - EST. 1936

5495 US-23 Black River, MI 48721



FOLLOW US

