

2026-2027

Catering Menu



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

SERVING ALL OF NORTHERN MICHIGAN!

Call our **EVENT COORDINATOR STEPHANIE MARTIN**
989.657.4969 or email: stephaniemtnc@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 foodservice business since he was 13 years old, Anthony has made The Mountain Bar & Grill — A 90 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 20 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!

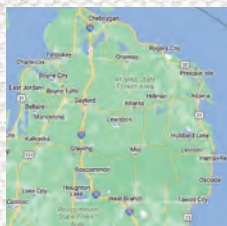
Our team of **Award-Winning Chefs** is ready to create any type of menu you choose. Our reputation for great food quality, presentation and excellent service is incomparable.

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!



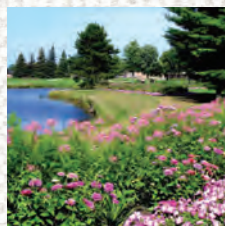
**HUBBARD LAKE
MT MARIA**



**ALL NORTHERN
MICHIGAN**



**THE APLEX: ALPENA
EVENTS COMPLEX**



**LAKWOOD SHORES
RESORT**



**THE DEPOT ON
FLETCHER STREET**



**WARRIOR PAVILION @
VAN ETTEN LAKE**



**TAWAS BAY
YACHT CLUB**



**CHARLIE LANE'S
BARN**



**ART
IN THE LOFT**



**THE BEACH BARN™ AT
LAKE LIFE COTTAGES®**



**THE GALLERY VENUE
BY BRANHAMS**

WHEREVER YOUR EVENT IS...WE WILL CATER!



Your Party



Brought to You!



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

03|2026

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BREAKFAST



THE BELGIUM BUFFET

\$20.95 per person

- 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
\$11.95 PER PERSON / \$200 CHEF FEE

OMELET STATION**

AVAILABLE FOR AN ADDITIONAL
\$12.95 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 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 22% service fee, 6% sales tax and a \$100 delivery fee.



DELUXE BOX LUNCHES

\$16.95 per person

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 \$2.50



*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 22% service fee, 6% sales tax and a \$100 delivery fee.*

SPECIALTY BARS

MOUNTAIN BURGER BAR

\$17.95 per person

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

\$21.95 per person

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

\$16.95 per person

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

\$16.95 per person

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 \$2.50

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 \$16.95 *per person*
 Two Entrées \$18.95 *per person*
 Three Entrées \$21.95 *per person*

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*)

BEEF ENTRÉES

- Slow Roasted Angus Sirloin with Mushroom Gravy
- Homemade Meatballs
- Beef Tenderloin Tips in Wild Mushroom Zip Sauce (*Add \$8*)
- Filet of Beef Tenderloin (*Add \$10*)

PORK ENTRÉES

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

PASTA (choice of one)

- Penne Rigaté 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

SERVICES INCLUDE

- Fresh Garden Salad with House Dressing
- Bakery Fresh Rolls and Butter
- 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 \$4.95 PER PERSON



ELEGANT AND AFFORDABLE

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 22% service fee, 6% sales tax and a \$100 delivery fee.



ELABORATE BARBECUES

MENU #1

\$15.95 per person

- 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

\$17.95 per person

- 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

\$20.95 per person

- 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

\$22.95 per person

- 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 22% service fee, 6% sales tax and a \$100 delivery fee.



MENU #5

\$31.95 per person

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

MENU #6

\$31.95 per person

- 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

\$33.95 per person

- 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 \$4.95 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.

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BUTLER STYLE SERVICE

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

MENU #1

\$22.95 per person

- 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

\$24.95 per person

- 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

\$28.95 per person

- 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

\$31.95 per person

- 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 22% service fee, 6% sales tax and a \$100 delivery fee.



BUFFET PACKAGE

Includes Choice of Two Entrées
\$56.95 per person

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
- Strodek'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 Wild Mushroom Zip Sauce (Add \$8)
- Filet of Beef Tenderloin (Add \$10)

POTATO (choice of one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Au gratin
- 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 \$4.95 PER PERSON

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.
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FULL SERVICE FAMILY STYLE PACKAGE

PREMIER PACKAGE ENTRÉES (select two)

\$62.95 per person

- 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 Polish Sausage and Kraut

SALAD (select one)

- Fresh Garden Salad with House Dressing
- Caesar Salad

POTATO (select one)

- Garlic Parsley Redskin
- Whipped Redskin Mashed
- Augratin
- 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 Rigaté 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 \$62.95 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 \$60.95 per person

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

8 OZ CHARBROILED FILET MIGNON \$68.95 per person

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

BEEF TENDERLOIN SICILIANO \$68.95 per person

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

CHICKEN PICCATA \$49.95 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 \$49.95 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 \$54.95 per person

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

GRILLED WHITEFISH FILET \$54.95 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 22% service fee, 6% sales tax and a \$100 delivery fee.

COMPLETE SWEET TABLE

\$26.95 per person

- 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

\$19.95 per person

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



COFFEE

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

- Stirrer Straws
- Cream
- Sugar

BEVERAGE

\$2.50 per can or bottle

- Bottled Water
 - Coke, Diet Coke, Sprite
 - Iced Tea and Lemonade
- Also Available Upon Request

CHINA

\$8 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

BAR MIXER

\$16.95 per person

- Minimum of 6 Hours
- Cups and Stirrer Straws
- Ice Provided
for Mixer Service Only
- Coke, Diet Coke,
Sprite, Ginger Ale
- Juices: Cranberry, Orange,
Pineapple, Tomato
- Tonic and Soda
- Lemons and Limes
- Bottled Water
- Bloody Mary Mix Available
\$25 per bottle

BARTENDERS

\$50 per hour

- Minimum of 4 Hours



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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, Swiss

\$60 *small 15-20 ppl*

\$100 *large 25-30 ppl*

Seasonal Cubed Fruit Platter

\$60 *small 15-20 ppl*

\$100 *large 25-30 ppl*

Fresh Crudite and Ranch Dip Platter

\$60 *small 15-20 ppl*

\$100 *large 25-30 ppl*

Assorted Relish Platter

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

\$60 *small 15-20 ppl*

\$75 *large 25-30 ppl*

Shrimp Cocktail Platter with Cocktail Sauce

\$200 *small 60 pcs*

\$340 *large 120 pcs*

Italian Bruschetta Tray

\$100 *25 pcs*

** Ask our Event Coordinators
for more selections*

COLD SPECIALTY HORS D'OEUVRES

Grilled Vegetable Platter

\$125 *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**

\$55 10-15 ppl

\$80 25-30 ppl

Homemade Spinach Pie

Served Warm or Cold

\$140 50 pcs

Chicken Tenderloins

\$90 30 pcs

\$130 60 pcs

Zesty Buffalo Wings

\$65 30 pcs

\$95 60 pcs

Mini Chicken Wellington

\$90 20 pcs

\$130 40 pcs

Mini Beef Wellington

\$90 20 pcs

\$130 40 pcs

Mini Chicken Quesadillas

\$70 20 pcs

\$110 40 pcs

Cajun Beef Tenderloin Tips

\$140 20-25 pcs

\$210 50-60 pcs

Baby Back BBQ Ribslets

\$95 3 slabs

\$185 6 slabs

**Bacon Wrapped Chestnuts
in BBQ Sauce**

\$90 50 pcs

\$130 100 pcs



HOT SPECIALTY HORS D'OEUVRES

Quiche Lorraine

\$110 25-30 ppl

**Jumbo Stuffed Mushrooms
with Maryland Crab Meat**

\$100 25 pcs

\$175 50 pcs

**Jumbo Stuffed Mushrooms
with Sausage**

\$100 25 pcs

\$175 50 pcs

Bacon Wrapped Sea Scallops

\$250 50 pcs

\$450 100 pcs

**Coconut Shrimp
with Sweet Plum Sauce**

\$100 20 pcs

\$180 40 pcs



POULTRY ENTRÉES

Herb Buttercrumb Chicken

\$80 25 pcs

\$130 50 pcs

Chicken Piccata

\$95 20 pcs

\$155 40 pcs

Chicken Parmesan

\$95 20 pcs

\$155 40 pcs

Chicken Marsala

\$95 20 pcs

\$155 40 pcs

Balsamic Glaze Chicken

with Roma Tomato,

Fresh Mozzarella, Basil

\$95 20 pcs

\$155 40 pcs

Encrusted Mustard Chicken

\$95 20 pcs

\$155 40 pcs

Oven Roasted Turkey Breast

\$95 25-30 pcs

\$165 50-60 pcs

BEEF ENTRÉES

Slow Roasted Angus Sirloin with Mushroom Gravy

\$120 15-20 ppl

\$165 35-40 ppl

Homemade Meatballs with Gravy

\$90 15-20 ppl

\$140 35-40 ppl

Beef Tenderloin Tips in Wild Mushroom Zip Sauce

\$175 15-20 ppl

\$250 35-40 ppl

Whole Beef Tenderloins

Market Price

English Cut Angus

Prime Rib with Au Jus

Market Price

House Smoked Beef Brisket

\$180 15-20 ppl

\$350 35-40 ppl

PORK AND VEAL ENTRÉES

Slow Roasted Pork Loin Medallions

\$100 15-20 ppl

\$140 35-40 ppl

Smothered Italian Breaded Pork Chops

\$100 20 pcs

\$140 40 pcs

Country Glazed Ham

\$85 15-20 ppl

\$145 50 ppl

Italian Sausage with Roasted Peppers and Onions

\$100 15-20 ppl

\$175 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 Cheddar Cheese

\$16 per dozen

Srodek's Smoked Polish Sausage and Kraut

\$85 15-20 ppl

\$160 35-40 ppl

SEAFOOD ENTRÉES

Lemon Encrusted Cod

\$160 15-20 ppl

\$255 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

\$65 15-20 ppl

\$85 35-40 ppl

Whipped Redskin

Mashed

\$65 15-20 ppl

\$85 35-40 ppl

Augratin

\$75 15-20 ppl

\$95 35-40 ppl

Escalloped

\$75 15-20 ppl

\$95 35-40 ppl

**Homestyle Mashed
with Gravy**

\$65 15-20 ppl

\$85 35-40 ppl

Home Style Gravy

\$20 1 Quart

Oven Roasted Redskin

\$65 15-20 ppl

\$85 35-40 ppl

**Mountain Cubed
Cheesy Potato**

\$65 15-20 ppl

\$85 35-40 ppl

PASTA SELECTIONS

Penne Rigatè with Marinara

\$65 15-20 ppl

\$95 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

Mac-N-Cheese

\$65 15-20 ppl

\$85 35-40 ppl

**Tortellini with Marinara
or Pesto Alfredo**

\$85 15-20 ppl

\$115 35-40 ppl

Rigatoni with Palomino Sauce

\$75 15-20 ppl

\$100 35-40 ppl

Baked Lasagna

Vegetarian Style or Meat

\$100 9 pcs

\$150 18 pcs

**Seafood Fettuccine with Shrimp,
Crab and Lobster Meat**

\$150 15-20 ppl

\$200 35-40 ppl

**Linguini with
Roasted Red Peppers**

Choice of Pesto or Alfredo

\$80 15-20 ppl

\$100 35-40 ppl

VEGETABLE SELECTIONS

Green Bean

Amandine

\$65 15-20 ppl

\$85 35-40 ppl

California Blend

\$65 15-20 ppl

\$85 35-40 ppl

Golden Corn

\$65 15-20 ppl

\$85 35-40 ppl

Prince Edward Blend

**Wax and Green Bean,
Carrots**

\$65 15-20 ppl

\$85 35-40 ppl



SALADS AND SPECIALTIES

Fresh Garden Salad with House Dressing
\$60 serves 15-20 ppl

Antipasto Salad with Dressing
\$75 serves 15-20 ppl

Greek Salad with Dressing
\$75 serves 15-20 ppl

Caesar Salad with Dressing
\$80 serves 15-20 ppl

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

Home Style Potato Salad
\$45 serves 15-20 ppl

Dill Redskin Potato Salad
\$55 serves 15-20 ppl

Creamy Style Cole Slaw
\$45 serves 15-20 ppl

Macaroni Salad
\$45 serves 15-20 ppl

Mediterranean Pasta Salad
\$55 serves 15-20 ppl

Italian Pasta Salad
\$55 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
\$400 serves 15-20 ppl

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

DELUXE BOXED LUNCHES*
\$16.95 per person

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!

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

\$16.95 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

\$18.95 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 per person

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.

DROP OFF AND GO SPECIALS

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

PAYMENT

1. All prices will be subject to a 22% service charge, 6% sales tax and a \$100 delivery fee — Further distance may require additional fee. The 22% 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.

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

989.657.4969

THEMOUNTAINBARANDGRILL.COM



HISTORY OF THE MOUNTAIN INN



THE MOUNTAIN

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



ANTHONY AND LIZ JEKIELEK—*Owners*

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



When it all began...

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 to Today — Anthony & Liz welcome you to the Mountain Bar & Grill!



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

5495 US-23 Black River, MI 48721



FOLLOW US

