

Where does the time go? Summer is winding down and it is time to start thinking about Holiday Party plans. As an incentive to book early we are offering a complimentary fruit & cheese display for your November or December event if you book anytime during the month of August or September!

With 4 unique venues to choose from, we have the perfect space for any group, from large company gatherings to small family affairs. Our holiday party reservations are subjected to the same high standard of service and cuisine expected from Gull Lake View. We have event coordinators on site to take care of the details so that you can relax and enjoy the holiday celebration with your guests.

With dates filling quickly, we urge you to call today to reserve your space. If your desired date is already booked, consider hosting a luncheon with us instead!

We also offer pick-up catering services for your off-site event. We bring the same level of quality, professionalism, cuisine & service we're known for to our to-go events! A la carte & all-inclusive options are available.

Holiday Parties

PLATED MENU

PLATED MEAL SERVICES INCLUDES HOUSE SALAD WITH BALSAMIC VINAI-GRETTE, WARM BREAD WITH BUTTER, YOUR CHOICE OF STARCH AND CHEFTS CHOICE OF SEASONAL FRESH VEGETABLES. BUFFET SERVICE AVAILABLE WITH YOUR CHOICE OF TWO ENTRÉES FOR AN ADDITIONAL \$3 PER PERSON.

TRADITIONAL TURKEY DINNER \$19

A savory sage rub and delicious moist stuffing

TOMATO BASIL CHICKEN \$20

Dusted with flour, sautéed, Heirloom tomato, white wine and fresh basil sauce

CHICKEN MARSALA 121

Sautéed mushrooms, Marsala wine reduction

ROASTED PORK TENDERLOIN \$22

Slow roasted with apples & cabbage chutney

FAROE ISLAND SALMON \$25

Wild caught salmon, roasted lemon & dill butter sauce

ROASTED BEEF TENDERLOIN \$28

Slow roasted, Cabernet wine sauce

YANKEE STYLE POT ROAST \$24

Simmered all day, Zinfandel wine sauce

SLOW ROASTED BEEF BRISKET \$22

Served with house made BBQ

PORTABELLA NAPOLEON \$18

Grilled portabella mushroom, fresh Mozzarella, tomato, basil, roasted red pepper sauce

ACCOMPANIMENTS

- Garlic Mashed Potatoes
 - Jasmine Rice Pilaf
 - Roasted Redskins

CALL KIM SHUPP TODAY:

844.361.8479

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