Karl's CABIN
RESTAURANT & BAR

Thank you for your interest in Karl's Cabin. We specialize in providing an array of services including cocktail parties, buffets & plated formal dining. Our facility is ideal for graduations, showers, birthday parties, holiday parties, corporate events and weddings. Our professional event coordinators will help walk you through the banquet process and ensure that all your needs are met to make your special gathering a most memorable one for you and your guests. If our private room is already booked or your party does not meet our minimum requirements, we can offer alternative options in our main dining room, bar area, garden patio and picnic area.

all prices are subject to $2.5 non-alcoholic beverage fee, 6% sales tax & 22% service fee. Prices are subject to change at any time.

Hot Appetizer Platters

Serves 30 Guests

Wild Mushroom Risotto
cremini, shiitake & oyster mushroom 195

Meatballs
choose 1 sauce: bbq sauce, swedish, or plum tomato 235

Pulled Pork Sliders
house made pulled pork, bbq sauce, coleslaw 225

Angus Sliders
mini burgers with cheese and house relish 235

Coconut Shrimp
served with bacardi orange sauce 235

Crab Dip
served warm with pita & crackers 235

Spinach & Artichoke Dip
served warm with tortilla chips 195

Spinach Pie
house made, spinach & feta fill triangles 210

Italian Sausage & Peppers
mild sausage with onion, red & green pepper 225

Mac & Three Cheese
parmesan, monterey jack, cheddar, cream 195

Cold Appetizer Platters

Serve 30 Guests

Smoked Salmon Pate - 195
baked ciabatta, sesame crackers

Mushroom Bruschetta - 195
wild mushroom, red pepper, goat cheese, balsamic reduction

Shrimp Cocktail - 250
with cocktail sauce and lemon

Cheese & Cracker Tray - 195
assorted crackers and Cheeses

Garden Salad - 160
tomato, cucumber, radish, carrot, greens, choice of 2 dressings.
- add salad bar 50

Antipasto Salad - 195
pepperoni, salami, mozzarella, kalamata olive, sweet pepper, onion, cavatappi pasta, italian dressing

Charcuterie - 260
cured meats, specialty cheeses, crackers, olives and assorted fruit & nuts

Crudité Platter - 195
assorted seasonal vegetables, buttermilk ranch
~add hummus & pita 50 ~

Fresh Fruit Tray - 195
assorted seasonal fruit

House Made Chips & Onion Dip - 160
caramelized onion dip

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Brunch Banquet

Priced per person, prior to 1pm.

Continental Breakfast (7am-11am)

assorted muffins, danishes, & bagels, cream cheese, fruit, hard boiled eggs, greek yogurt & assorted toppings, orange juice, cranberry juice, coffee & tea 38

Standard Brunch

scrambled eggs, home fries, neuske's bacon or sausage links, chicken entree selection, french toast with maple syrup, sautéed mixed vegetable, fresh fruit
42

Premium Brunch

our STANDARD BRUNCH plus: biscuits & gravy, choice of quiche, garden salad 52

Platinum Brunch

our PREMIUM BRUNCH plus: made to order omelet station, prime rib carving station, eggs benedict MKT PRICE

Johnny Cash Brunch

buttermilk fried chicken tenders, biscuits & sausage gravy, southwest scrambled eggs, chili cheese home fries, bacon, baked apple raisin french toast, fresh fruit 48

☑ add omelet station 15
☑ add eggs benedict 10
☑ add chef's carving station 200

Plated Lunches

Priced per person, prior to 1pm, includes bread & butter

Soup & Salad

choose 1 cup soup: roasted red pepper, cream of mushroom, corn chowder, potato leek, chicken tortilla
choose 1 entree salad: maurice, southwest cobb, chicken caesar 37

Sandwich Wrap & Soup or Salad

choose 1 sandwich: chicken salad wrap, veggie wrap, tuna wrap
choose 1 soup: roasted red pepper, cream of mushroom, corn chowder, potato leek, chicken tortilla
or choose 1 side salad: garden, greek, caesar; includes potato chips 37

Italian Style Chicken

6oz natural chicken breast, choose 1 sauce: herb cream, mushroom marsala wine,
piccata w/ artichokes, capers, lemon, include chef's vegetable, red skins, garden salad 37

Parmesan Encrusted Haddock

7oz Atlantic haddock, parmesan & herb breaded, lemon beurre blanc, include chef's vegetable, red skin potato, garden salad 42

Wild Mushroom Risotto

shiitaki, porcini, & oyster mushrooms, parmesan reggiano, garden salad 37

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Dinner Banquet

Priced per person, served buffet or family style

Standard

bone-in herb baked chicken, roasted sirloin w/ brown sauce, cavatappi marinara, mashed potato & gravy,
green beans, garden salad, warm bread & butter 45

Premium

breaded chicken breast w/ herb cream sauce, roasted sirloin w/ brown sauce, linguini palamino, parmesan red skins, green beans amandine, garden salad, warm bread & butter 52

Platinum

breaded chicken piccata, roasted sirloin w/ mushroom marsala, fettuccine alfredo, parmesan red skins,
asparagus, caesar salad, garlic cheese bread 56

Diamond

prime rib w/ mushroom, baked salmon chadonnay or breaded chicken w/ herb cream sauce, penne marinara,
sweet potato mashed, steamed asparagus, walnut & cherry salad, warm bread & butter MRK PRICE

Polish

stuffed cabbage, potato & cheese pierogis, detroit kielbasa,
mashed potato, beer braised sauerkraut, garden salad, warm bread & butter 50

German

pork schnitzel with brown gravy, bratwurst, braised red cabbage, spaetzle,
warm german potato salad, garden salad, warm bread & butter 50

Greek

roast leg of lamb, pastitsio, spanakopita, roasted potato, greek style peas in tomato sauce,
greek salad, tzadziki sauce, warm bread & butter 50

Cajun

cajun tenderloin beef tips with peppers & onions, jambalaya, cheddar mashed potato,
green bean casserole, garden salad, corn bread 50

☑ add cup of soup 6
☑ add chef's carving station 300

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Plated Dinner Entrées

include chef's vegetable, red skin or mashed potato, garden salad with choice of two dressings, warm bread & butter

NY Strip
12oz char-grilled natural angus, cooked medium, zip butter MKT PRICE

Salmon Chardonnay
7oz salmon topped with white wine, lemon, caper beurre blanc 45

Baseball Cut Sirloin
6oz char-grilled prime, cooked medium, zip butter 45

Italian Style Chicken
natural chicken breast,
choose 1 sauce: herb cream, mushroom marsala wine, piccata w/ artichokes, capers, lemon 42

Parmesan Encrusted Haddock
7oz alaskan cod, parmesan & herb breaded, lemon beurre blanc 45

Filet Mignon
8oz choice center cut, cooked medium, zip butter MKT PRICE

Surf & Turf
6oz choice center cut filet mignon, bearnaise sauce, 5oz. lobster tail, asparagus,
truffled fingerling potato, drawn butter MRK PRICE

Seasonal Vegan
karl's featured vegan entree 38

☑ sub premium salad: caesar salad, or greek salad 5
☑ add cup of soup 6

Beverage Service

Open Bar
prices charged per drink are added to the bill

Cash Bar
each guest purchases their own drinks

Mimosa or Sangria
serves up to 30 ppl, large serves 60 ppl
small 165 ~ large 330

Ala Carte Bottle Wine
750ml bottle, round hill cabernet sauvignon & chardonnay,
39 per bottle

☑ please see our wine menu for more options by the bottle

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BBQ Menu

~ minimum 30 ppl ~

Includes house made bbq sauce & corn bread

IT'S EASY!

1. Pick your Main(s)
2. Pick Side 1
3. Pick Side 2
4. Pick Dessert
5. Schedule pick up

MAIN ~ pick two $46 ~ pick three $52

St Louis Ribs
Smoked Pulled Pork
Smoked Beef Brisket (add $4) - prime
Roast Chicken - bone in breast, thigh, leg
Smoked Pork Chop - smoked & grilled
Dearborn Kielbasa Sausage
Buttermilk Fried Chicken Tenders
Grilled Chicken Wings

SIDE 1 ~ pick one, add more $5 ea.

loaded mashed potatoes
bbq baked beans
mashed & gravy
mac & cheese

SIDE 2 ~ pick one, add more $5 ea.

cole slaw
bacon braised red cabbage
corn on the cob
braised collard greens

DESSERT ~ pick 1, add more $5 ea.

apple raisin bread pudding
petite cheesecake
Lemon Bar
Strawberry Crumble Cake

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Four Hour Bar Service

include soft drinks, coffee & tea; liquor shots not permitted; prices are charged per person

Standard Beer & Wine

short's light draft, alaskan amber, bud light bottle, miller lite bottle, labatt bottle, house chardonnay & cabernet 23

Platinum Beer & Wine

standard beer & wine package plus 10 craft draft beers, 2 premium white wines, 2 premium red wines, special menu printed 29

Standard Bar

vodka, gin, rum, scotch, whiskey, bourbon, tequila, amaretto, peach schnapps, house chardonnay, cabernet, short's light draft, alaskan amber draft, bud light bottle, miller lite bottle 26

☑ add craft beer package - 6

Premium Bar

tito's vodka, beefeater gin, bacardi rum, captain morgan, dewars scotch, jim beam bourbon, seagrams v.o. whiskey, tequilla blanco, southern comfort, kahlua, baileys irish, peach schnapps, premium pinot grigio, premium pinot noir, premium chardonnay, premium cabernet, short's light draft, craft amber ale draft, craft ipa draft, bud light bottle, miller lite bottle, michelob ultra bottle 30

☑ add craft beer package - 6

Platinum Bar

tito's vodka, tanqueray gin, bacardi rum, captain morgan spiced rum, johnny walker red label scotch, crown royal whiskey, jack daniels whiskey, makers mark bourbon, southern comfort, tequilla blanco, disaronno amaretto, kahlua, bailey's irish cream, peach schnapps, premium pinot grigio, premium pinot noir, premium red wine, premium white wine, short's light draft, amber ale draft, craft ipa draft, (additional craft draft beer pick), bud light bottle, miller lite bottle, corona bottle, michelob ultra bottle, blue moon bottle 35

☑ add craft beer package - 6

Craft Beer Package

assortment of 10 michigan draft beers, special menu printed 22

Specialty Drink Bar

includes set-up with risers and displays, minimum 30ppl; served for 3 hours

Tito's Bloody Mary

all juice mixes, seasonings, pickles, sausages and cheeses
$17 per person

Mimosa

prosecco sparkling wine, variety of juices, and fresh berries
$17 per person

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Custom Desserts

Petit Cheesecake
assorted toppings (30 count) 165

Assorted Macaron
vanilla, strawberry, birthday cake, lemon (48 count) 220

Lemon Bar
(30 count) 140

Strawberry Crumble Bar
(30 count) 140

Petit Bread Pudding
apple raisin, caramel topping, spiced pecans 7

Warm Cookies
chocolate chip, peanut butter, almond joy (12 count of each flavor) 80

Petit Creme Brûlée
fresh berries 7

Rental Items Available
4 hour rental service

Visual
60 inch LCD tv, equipped with dvd, computer & cable connection 75

Audio System
PA system with microphone
50

Stereo System
Equipped with bluetooth connectivity.
No Charge

Premium Linens
Please ask your banquet coordinator for size and color options

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