

Dinner Menus

The menus listed below all include homemade bread, coffee, water, and tea. Niko's Landing prepares all meals on site by our personal chef's. Menu Prices are per person and do not include service charge or sales tax. Alcohol, sodas, and punch are additional charges. The Hors D'oeuvres listed are to be selected in combination with the Entrée's and Sides.

Hors D'oeuvres

Domestic Three Cheese and Medley Cracker Assortment

Fresh Vegetable Tray with Creamy Ranch Dip:

Fresh broccoli, cauliflower, & carrots served with vegetable dip

Loaded Potato Boats: *stuffed with colby jack cheese, crispy bacon, & chives*

Baked BBQ Chicken Wings

Trio Wing Stations: *BBQ, bourbon, spicy chili (add \$1.75)*

Crab Stuffed Mushrooms with Mozzarella Cheese

BBQ Italian Style Meatballs

Succulent Swedish Style Meatballs

Homemade Basil Pesto Bruschetta: *served with homemade crostini's*

Basil Pesto Hummus: *served with cruets/pita*

Mozzarella Bruschetta Crostini's: *cheese baked onto bruschetta layered crostini's
(add \$1.00)*

Spanakopita: *spinach and feta cheese wrapped in crispy phyllo dough (Niko's specialty)*

Rainbow Rotini Pasta Salad: *with black olives, pimientos, and golden Italian dressing*

Parmesan Pesto Flatbread: *served with diced sundried tomatoes*

Spinach and Artichoke Dip with Fried Pita Chips

Baked Zucchini: *hollowed fresh zucchini stuffed with marinara, topped with mozzarella
cheese & baked to perfection*

Shrimp Cocktail: *fresh peeled shrimp served with a spicy, house-made cocktail sauce
(add \$3.00)*

Seasonal Fruit Tray: *an artistic assortment of fresh fruit*

Choice of 2 Items: \$5.00 3 Items: \$6.50 4 Items: \$8.00

Entrees

Plated Meals

**1 entree of your choice paired with any 2 side dishes and a traditional house salad
\$21.95 per person (Limit of two different Entree Options,
*add \$1.75 pp. for additional Entree choices - assigned seating is required)
All table service is a 23% service charge.**

Buffet Style

Baked Parmesan Butter Marinara Mostaccioli Pasta: *penne noodles baked to
perfection (a Niko's guest favorite)*

Roasted Garlic Fettuccini Alfredo: *fettuccini noodles tossed with our homemade
Alfredo sauce*

Artisan Macaroni and Cheese: *creamy mac and white cheese baked with ham, peas, &
Spanish onion (Add \$1.25)*

Roasted Crusted Black Pepper Sirloin Au Jus: *thinly sliced and served with our
homemade au jus*

Honey Baked Glazed Ham: *baked and served with Niko's homemade glaze*

Mediterranean Chicken: *boneless chicken breasts marinated in lemon and olive oil*

Rosemary Baked Chicken with White Cream Sauce: *boneless chicken breasts baked
and served with our homemade gravy*

Bourbon Glazed Salmon: *Chilean Salmon fillets baked with a zesty bourbon sauce (add
\$1.50)*

Garlic Focaccia Crusted Chicken: *lightly breaded chicken breasts with Italian herb
breadcrumb and garlic seasoning (add \$1.50)*

***Papa Niko's Homemade Stuffed Pork Tenderloin with Mushroom Sauce**

***Roast Turkey**

***Prime Rib of Beef Au/Jus:** *(add \$4.00)*

**(Carving station available upon request)*

Choice of 2 Entrees: \$21.95

3 Entrees: \$23.95

(All buffet options served with your choice of 3 sides)

Sides

Salads, Vegetables, and Starches

Traditional House Salad: *served with ranch or French dressing*

Caesar's Salad: *served with croutons, parmesan cheese, and Caesar dressing. (\$1.00)*

Seasonal Sweet Salad: *served with toasted pecans or walnuts and Raspberry Vinaigrette.*

California Blend Vegetables with Cheddar Cheese Sauce: *broccoli, cauliflower, & carrots*

Buttery Golden Corn: *fresh kernelled corn laced with butter and seasoning*

Green Beans Almandine: *whole green beans cooked with butter and tossed with baked almonds*

Garlic Butter Redskin Potatoes: *redskins cooked to perfection with garlic & butter*

Garlic Mashed Redskin Potatoes: *mashed redskins with garlic and melted butter*

White Cheddar Smashed Potatoes: *cheddar cheese, melted butter, & chives (Add \$1.00 per person)*

Rice Pilaf: *seasoned wild rice*

Children's Menu: Chicken Tenders with French Fries or Mini Pizza \$13.00/per child
(Ages 5-12 only, kids 4 & under are no charge and will eat from parent's plate)

Buffet Menu's are 20% service charge and 6% Michigan Sales Tax.

Late-Night Options

Hot Dog Bar

Mini Sliders

Couples Choice Pizza

S'mores Bar

Chocolate Chip Cookies with Milk

Loaded Potato Boats

BBQ or Swedish Meatballs

(\$2.50 per person per item)