



RESTAURANT & PUB
MARSHALL, MICHIGAN

Banquet Dinner

prices include appetizer, soup or salad, coffee, tea, and dessert

Appetizers

*Schuler's house-made bread and crackers,
butter, and Heritage cheese spread*

Soup or Salad

*Choice of Chef's soup or fresh garden salad
with country ranch or roasted red pepper dressing
(please choose one for entire group)*

Entrées

Entrees served with Chef's accompaniments

21.00 per person

Prosciutto Wrapped Chicken

*fresh chicken wrapped in prosciutto and oven
roasted, served with house-made giardiniera,
fresh mozzarella and beurre blanc*

Pesto Crumb Walleye

*covered with a pesto sauce
and crumb topping*

New England Braised Pot Roast

*tender pot roast, roasted in a
bordelaise wine sauce*

Tortellini Primavera

*tri color cheese filled tortellini, tossed with
flame roasted peppers and onions, garlic,
white wine, herbs and Parmesan
with grilled chicken \$23.00*

Vegetable Risotto

*creamy risotto with sautéed mushrooms,
spinach, sun dried tomatoes and Parmesan*

27.00 per person

Prime Rib

*a smaller portion of our famous prime rib,
slow roasted in the English tradition
with natural au jus*

Salmon Au Poivre

*salmon marinated in a light smoky brine,
coated with honey and a mélange of cracked
peppercorn, topped with lemon beurre blanc
reduction*

Seared Australian Sea Bass

with a Shitake ginger beurre blanc

Pecan Crusted Chicken Breast

*stuffed with Brie cheese
and fresh spinach*

Spinach & Ricotta Ravioli

*with a rich and robust tomato sauce,
accented with fresh basil*

Dessert

(please choose one)

Raspberry Sherbet

Vanilla Bean Ice Cream

Peppermint Stick Ice Cream

Schuler's Bread Pudding

Prices subject to 18 % service charge and 6% sales tax.

We are happy to help you plan customized menus to your specification as time and availability permit.

Please call our sales department at (269) 781-0602 to reserve your private banquet facility today.

Prices subject to change.