

The
BURROW^{TC}

EAT • DRINK • GATHER

Private Dining & Events



12930 S W BAYSHORE DR | TRAVERSE CITY, MI
616.403.3674 | LAUREN@HONESTTC.COM

Reception

PRICED PER DOZEN | MINIMUM ONE DOZEN PER ORDER

COLD APPETIZERS

MARINATED FETA & OLIVE SKEWERS	24
GUACAMOLE TOSTADAS	22
BRUSCHETTA tomato, basil, balsamic	24
AHI TUNA TOSTADAS	36
CRISP BACON DEVILED EGGS	18
OYSTERS ON THE HALF SHELL	MP
SHRIMP COCKTAIL	24
WHITE BEAN HUMMUS pita dippers	18

HOT APPETIZERS

MAPLE GLAZED STEAK SKEWERS	36
CHICKEN TINGA TOSTADAS	32
MEATBALLS marinara	32
LAMB LOLLIPOPS	36
SESAME CHICKEN SKEWERS	32
STUFFED MUSHROOMS spinach & parmesan or sausage	24
TOMATO SOUP SHOOTERS	18
MINI CRAB CAKES	48
BAKED BRIE CUPS fig, rosemary	24

BIGGER BITES

LOBSTER ROLL SLIDERS cucumber, celery, herb aioli	48
GRILLED CHEESE three cheese, sourdough	32
PRIME BEEF SLIDERS cheddar, onion, romaine, tomato aioli	36
NASHVILLE CHICKEN SLIDERS hot honey, b&b pickles	36
TWO BITE TACOS adobo chicken, pan seared fish or roasted peppers	30
"HANDFUL" OF MALT FRIES	24

SWEETS

ASSORTED MINI COOKIES	18
BROWNIE BITES	18
CHOCOLATE DIPPED STRAWBERRIES	36
CHOCOLATE DIPPED RICE CRISPY SKEWERS	26
TWO BITE CARAMEL CHEESECAKE	26
TWO BITE KEY LIME TARTS	26

PLATTERS

SERVE 10 GUESTS

CRUDITES & DIPS veggies, creamy dip, hummus 35

CHARCUTERIE BOARD chef selection of three assorted cured meats, pickles, mustard, crostini 65

CHEESE BOARD three styles of cheese, local honey, dried fruit & nuts, crostini 65

FRUIT DISPLAY fresh fruit & berries 35

Plated Dinner

THE HOST WILL PRESELECT THE FIRST COURSE(S) AND DESSERT.
FOR THEIR ENTREE, GUESTS WILL SELECT ONE OF THREE DISHES TO BE ENJOYED INDIVIDUALLY.
enhancements available upon request

STARTERS

– host selects two to be enjoyed family style –

MALT FRIES malt dusted, garlic herb aioli

FRENCH ONION FONDUE caramelized onion, leelanau cheese raclette, crispy bread

CRISPY BRUSSELS SPROUTS apple cider gastrique, whipped ricotta

CRAB CAKES jumbo lump crab, shaved apple celery salad, remoulade, pomegranate

CHICKEN LETTUCE WRAPS water chestnuts, carrot & radish slaw, rice noodles

P.E.I. MUSSELS white wine, garlic, tomato, herbs, charred bread

SOUPS & SALADS

– host selects one to be enjoyed individually –

HOUSE mixed greens, celery, carrot, tomato, parmesan crouton, lemon vin

CAESAR romaine, lemon, parmesan crouton, creamy caesar

CHOPPED KALE fuji apples, quinoa, candied pecans, cheddar, apple cider vin

MEDITERRANEAN olives, cucumber, tomato, feta, oregano, chickpeas, greek vin

TOMATO SOUP basil crème fraîche, grilled cheese croutons

ENTREES

– host selects three for guests to choose from –

BEEF STROGANOFF braised beef, mushrooms, egg noodles, creamy sauce

BLACK COD cider braised lentils, butternut squash puree, apple salad

SHORT RIB sticky asian glaze, white rice, bok choy, cucumber carrot slaw

STEAK FRITES 8oz filet, herb butter, malt fries, signature steak sauce

CHICKEN POT PIE chicken, carrot, celery, peas, flaky pastry crust

DESSERTS

– host selects two to be enjoyed family style –

COOKIE SUNDAE

KEY LIME "PIE"

WARM APPLE BREAD PUDDING

CHOCOLATE CREME BRULEE

THREE COURSE salad, entree, dessert \$45/person

FOUR COURSE starter, salad, entree, dessert \$60/person

BREAD SERVICE, ICED/HOT TEA, SOFT DRINKS & COFFEE INCLUDED

Plated Brunch

BRUNCH IS AVAILABLE SUNDAYS FROM 9AM TO 2PM.
THE HOST WILL PRESELECT MAIN COURSE AND SIDES.

STARTERS

— served to the table to share —

FRUIT DISPLAY fresh fruit & berries

MONKEY BREAD soft & sticky, sweet & gooey, cinnamon pull apart bread

MAIN

— host selects five for guests to choose from —

PANCAKES banana nut, chocolate chip or just plain sweet

BELGIAN WAFFLES malt waffles, orange butter, macerated berries

EGGS BENEDICT english muffin, poached eggs, shaved ham, hollandaise

CRAB CAKE BENEDICT english muffin, poached eggs, jumbo lump crab, spiced aioli, hollandaise

OMELETTE open faced, tomato, watercress, fennel, leelanau raclette cheese, sourdough toast

BREAKFAST SAMMIE scrambled egg, sourdough toast, white cheddar, bacon, garlic aioli

CHILAQUILES sunny side egg, guajillo pepper sauce, tortilla chips, cotija cheese, crema, white onion

BURROW BURGER farm country cheddar, shaved red onion, romaine, tomato aioli, toasted bun

FRENCH DIP house made roast beef, provolone, horseradish aioli, toasty bun, roasted jus

NASHVILLE CHICKEN SANDO fried chicken breast, brian's b&b pickles, spicy honey glaze

SIDES

— host selects two served family style —

EXTRA THICK MAPLE GLAZED BACON | SAUSAGE PATTIES | HASHBROWNS

ENGLISH MUFFIN | SOURDOUGH TOAST | MALT FRIES

PLATED BRUNCH \$30/PERSON

COFFEE, ICED/HOT TEA & SOFT DRINKS INCLUDED

BRUNCH BEVERAGE PACKAGE*

**BLOOD ORANGE MIMOSAS - BLOODY MARYS - SIGNATURE SQUIRTSKY COCKTAIL
HOUSE RED WINE - HOUSE WHITE WINE - BEER - ORANGE JUICE**

2 HOURS \$22/PERSON

3 HOURS \$32/PERSON

*In accordance with the Michigan Liquor Control Commission,
all drink packages have a limit of two drinks per hour, per guest.

Libations

BEER & WINE PACKAGE*

HOUSE RED & WHITE WINES
BEER, SOFT DRINKS & COFFEE
2 HOURS \$30/PERSON
3 HOURS \$35/PERSON
4 HOURS \$40/PERSON

SELECT SPIRITS PACKAGE*

HOUSE RED & WHITE WINES
BEER, HOUSE LIQUORS,
SIGNATURE SQUIRTSKY COCKTAIL,
SOFT DRINKS & COFFEE
2 HOURS \$32/PERSON
3 HOURS \$42/PERSON
4 HOURS \$52/PERSON

PREMIUM SPIRITS PACKAGE*

HOUSE RED & WHITE WINES
BEER, PREMIUM LIQUORS,
SIGNATURE SQUIRTSKY COCKTAIL,
SOFT DRINKS & COFFEE
2 HOURS \$40/PERSON
3 HOURS \$50/PERSON
4 HOURS \$60/PERSON

WELCOME TOAST

PERSONALIZE YOUR EVENT
WITH A BUBBLY TOAST OR
WELCOME COCKTAIL.
STARTING AT \$5/GUEST.

HOSTED BAR

FULL MENU OFFERED.
CHARGED UPON CONSUMPTION.

WINE SERVICE

PERFECTLY PAIRED WINES TO
SUIT YOUR CUSTOM MENU.
CURRENT WINE LIST OFFERED.
COMPLIMENTARY SELECTION
CONSULTATION FROM OUR
BEVERAGE DIRECTOR AVAILABLE.
CHARGED UPON CONSUMPTION.

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Additional Information

FOOD & BEVERAGE MINIMUMS

The Burrow TC does not charge a venue or rental fee. Rather, we have established food & beverage minimums, based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as a room fee.

ALLERGEN ACCOMMODATIONS

Whether gluten, dairy, nuts or other, we're capable and safety-driven when it comes to allergies. We can tailor your menus to accommodate all of your guests safely.

SALES TAX & GRATUITY

Gratuity and applicable sales taxes are not included and do not apply to the established minimum.

CANCELLATION POLICY

A signed contract and 50% deposit are required to secure your space; this is not a reservation until the deposit is received. We will send a final event order to the host two weeks before the event confirming menu selections and final guest count. Host must provide a final guest count three days before your event. The host will be charged for the guaranteed number of guests or the number of guests served, whichever is greater. Cancellations less than seven days before the event will incur total charges.

CONTACT

To inquire about hosting your event at The Burrow TC, please get in touch with us at 616.403.3674 or lauren@honesttc.com.



LAUREN FRASER-LEE DIRECTOR OF CATERING & EVENTS

In 2018, Lauren moved to Traverse City from West Michigan and began working for Honest Hospitality as a server at Mama Lu's. With a passion for serving others through great food and drinks, she quickly learned other areas of the business and moved into various roles with the company: Beverage Director, General Manager, Director of Sales and now Director of Catering & Events. About her current position, Lauren says: "I love to work on the catering side of things as it is a great way for us to showcase our food and help others plan their special day or event!" A graduate of Central Michigan University, Lauren enjoys spending her free time with her husband, daughter and Bernese Mountain Dog, and checking out local wineries and hiking spots.

Capacity

DINING ROOM

35 seated | 40 reception



Comfortable booth seating offers a view of the open chef's kitchen from just about everywhere. Enjoy watching the chefs prepare an unforgettable meal for you and your guests.

THE BURROW BAR

25 seated | 30 reception



Our expansive wraparound bar overflows with natural light and comes fit with comfortable bar seating and high-top tables. Perfect for a casual corporate happy hour, or as an add-on to a dining room buyout!

SEASONAL PATIO

50 seated | 75 reception



Featuring a partially covered roof and peek-a-boo views of Grand Traverse Bay, our seasonal patio is perfect for an outdoor gathering in northern Michigan. Work with our team to create your own vision and arrange the space to your specifications with a private bar, gift table, buffet and more.

FULL RESTAURANT BUYOUT

60 seated inside | 80 reception



Take over the full venue and invite your friends and family to an intimate gathering in our California-inspired restaurant. With a mix of dining room and bar seating, the airy space transforms into the perfect setting for rehearsal dinners, baby showers and more.