

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	36
GUACAMOLE & CHIPS	36
BRUSCHETTA tomato, basil, balsamic	36
CRISP BACON DEVILED EGGS	36
SHRIMP COCKTAIL	36
OYSTERS ON THE HALF SHELL	MP

HOT APPETIZERS

STEAK SKEWERS green peppercorn sauce.....	48
CHICKEN TINGA TOSTADAS	42
MEATBALLS marinara	42
SESAME CHICKEN SKEWERS	48
MINI CRAB CAKES	48
BAKED BRIE CUPS fig, rosemary	36

BIGGER BITES

PO' BOY SLIDERS shrimp, lettuce, tomato, onion, spicy aioli.....	42
GRILLED CHEESE three cheese, sourdough	34
BEEF SLIDERS cheddar, shaved red onion, romaine, herbed aioli	42
NASHVILLE CHICKEN SLIDERS crispy chicken breast, b&b pickles, hot honey	42
BEAN BURGER SLIDERS falafel, lettuce, red onion, tzatziki.....	42
"HANDFUL" OF MALT FRIES	24

SWEETS

ASSORTED COOKIES chocolate chip, peanut butter, snickerdoodle	36
OREO PARFAIT	36
CHOCOLATE DIPPED RICE CRISPY SKEWERS	36
TWO BITE CHEESECAKE seasonal topping	36

PLATTERS

SERVE 10 GUESTS

CHARCUTERIE & CHEESE BOARD assorted cheeses, cured meats, marinated veggies, crostini & crackers	85
LETTUCE WRAPS hoisin chicken, water chestnuts, green onion, lettuce cups, crispy rice noodles	50
CRUDITES & DIPS veggies, creamy herb dip, hummus	56
FRUIT DISPLAY fresh fruit & berries	52

Plated Dinner

THE HOST WILL PRESELECT THE FIRST COURSE(S) & 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 raclette, crispy bread

CRAB CAKE crème fraîche vinaigrette, tabasco, microgreen salad

POTSTICKERS pan-seared, seasoned pork, soy, sesame, green onion, chili relish

P.E.I. MUSSELS tomato bisque, fennel soffrito, herbs, toasted bread

SOUP & SALADS

— host selects one to be enjoyed individually —

CHOPPED CALI iceberg, bacon, blue cheese, tomato, avocado, buttermilk dressing

CAESAR romaine, lemon, parmesan crouton, creamy caesar

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

CLAM CHOWDER potato, onion, bacon, cream, littleneck clams

ENTREES

— host selects three for guests to choose from —

CHICKEN PICCATA caper tapenade, crispy onion, garganelli pasta, lemon, white wine

AHI TUNA sesame crusted tuna, crispy rice, miso carrots, sriracha mayo, ponzu sauce

STEAK AU POIVRE wagyu denver, green peppercorn sauce,
crispy gnocchi, brussels sprouts

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

SALMON faroe island, roasted cabbage, bacon, leelanau raclette, bistro vin

DESSERTS

— host selects two to be enjoyed family style —

BLOOD ORANGE TART

CREME BRULEE

TIRAMISU

CHEESECAKE

THREE COURSE salad, entree, dessert \$55/person

FOUR COURSE starter, salad, entree, dessert \$65/person

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

Plated Brunch

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

STARTERS

— served to the table to share —

FRUIT DISPLAY fresh fruit & berries

MONKEY BREAD cinnamon sugar sticky pull apart bread

MAIN

— host selects five for guests to choose from —

PANCAKES banana nut, chocolate chip or just plain sweet

BELGIAN WAFFLE malt waffle, vanilla bean whip, strawberries

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

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

MICHIGAN OMELETTE ham, mushroom, white cheddar, petite salad, toast

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

HUEVOS RANCHEROS crispy corn tortillas, chorizo, black beans, fried egg, tomato, avocado, queso fresco, fermented hot sauce, cilantro

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

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

FALAFEL WRAP za'atar spiced chickpea fritter, cucumber & tomato salad, flaked feta, tzatziki, fresno chilis, paratha bread

SIDES

— host selects two served family style —

EXTRA THICK MAPLE GLAZED BACON | SAUSAGE LINKS | HASHBROWNS

ENGLISH MUFFIN | SOURDOUGH TOAST | MALT FRIES

PLATED BRUNCH \$32/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 coastal-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.