

*The*  
**BURROW**<sub>TC</sub>

**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 TACOS .....	40
CRISP BACON DEVILED EGGS .....	18
OYSTERS ON THE HALF SHELL .....	MP
SHRIMP CEVICHE SHOOTERS .....	32

## HOT APPETIZERS

MAPLE GLAZED STEAK SKEWERS .....	36
CHICKEN TINGA TOSTADAS .....	32
MEATBALLS marinara .....	32
SESAME CHICKEN SKEWERS .....	32
MINI CRAB CAKES .....	48
CRISPY SPRING ROLLS .....	38
BAKED BRIE CUPS fig, rosemary .....	24

## BIGGER BITES

PO' BOY SLIDERS shrimp, lettuce, tomato, onion, spicy aioli .....	42
GRILLED CHEESE three cheese, sourdough .....	32
BEEF SLIDERS cheddar, shaved red onion, romaine, herbed aioli .....	36
NASHVILLE CHICKEN SLIDERS crispy chicken breast, b&b pickles, hot honey .....	36
BEAN BURGER SLIDERS falafel, lettuce, tzatziki .....	32
TWO BITE FAJITAS steak or chicken .....	32
"HANDFUL" OF MALT FRIES .....	24

## SWEETS

ASSORTED MINI COOKIES .....	18
CHOCOLATE CREAM TARTS .....	18
CHOCOLATE DIPPED RICE CRISPY SKEWERS .....	26
MINI COFFEE CREME BRULEE .....	26
TWO BITE STRAWBERRY CHEESECAKE .....	26

## PLATTERS

SERVE 10 GUESTS

CHARCUTERIE & CHEESE BOARD assorted cheeses, cured meats, marinated veggies, crostini & crackers 65

CRUDITES & DIPS veggies, creamy dip, hummus 48

FRUIT DISPLAY fresh fruit & berries 48

# 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

**SHALLOT DIP** chilled sour cream & onion dip, fried shallot, seasoned potato chips

**THAI BRUSSELS SPROUTS** flash fried brussels, mint, cilantro, peanuts, fresno chili vin

**CRAB CAKE** jumbo lump crab, snap pea salad, fresno chili aioli

**CRISPY SPRING ROLLS** vietnamese chicken, veggie slaw, sweet chili sauce, hot mustard

**P.E.I. MUSSELS** white wine, heirloom tomatoes, garlic, herbs, charred bread

## SOUP & SALADS

— host selects one to be enjoyed individually —

**CALI WEDGE** iceberg, bacon, blue cheese, tomato, avocado, buttermilk dressing

**CAESAR** romaine, lemon, parmesan crouton, creamy caesar

**SPINACH** strawberries, goat cheese, candied walnut, red onion, champagne rhubarb vin

**CHICKEN TORTILLA SOUP** pulled chicken, tomato, beans, queso fresco, lime

## ENTREES

— host selects three for guests to choose from —

**CACIO E PEPE** cavatelli, parmesan, black pepper, toasted bread crumbs

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

**FAJITAS** grilled flat iron steak, roasted peppers & onions, flour tortillas, cilantro lime rice

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

**MEDITERRANEAN HALIBUT** herbed orzo, capers, olives, tomatoes, basil, chili flake, evoo

## DESSERTS

— host selects two to be enjoyed family style —

**COOKIE SUNDAE**

**CHOCOLATE CREAM PIE**

**CHEESECAKE**

**COFFEE CREME BRULEE**

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**THREE COURSE** salad, entree, dessert \$50/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 WAFFLES** malt waffles, vanilla bean whip, macerated berries

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

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

**DENVER OMELETTE** open faced, ham, peppers, onion, white cheddar

**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, red onion, romaine, tomato, herbed aioli, toasted bun

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

**NASHVILLE HOT CHICKEN** buttermilk crispy chicken breast, b&b pickles, hot honey glaze

## SIDES

— host selects two served family style —

**EXTRA THICK MAPLE GLAZED BACON | SAUSAGE LINKS | HASHBROWNS**

**ENGLISH MUFFIN | SOURDOUGH TOAST | MALT FRIES**

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**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](mailto: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.