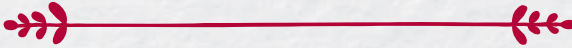




JOHNSON
CENTER

AT CLEARY UNIVERSITY

Welcome



It is my pleasure to personally welcome you to Livingston County's premier banquet and event venue, the Lloyd and Mabel Johnson Center for Business and Community Excellence on the Cleary University Howell Campus. Nestled amidst nearly 40 acres of beautiful wooded landscape in the heart of Livingston County, the Johnson Center is a southeastern Michigan gem. Thank you for considering it for your next special event or gathering.



Built in 2007 as a gift from the Lloyd and Mabel Johnson Foundation and other private Cleary benefactors, the spacious Johnson Center boasts a beautiful glass-walled atrium and private meeting facilities. With all the latest amenities, it has 18,000 square feet of customizable indoor space and multiple configurations to meet your specific needs. From trade shows, conferences, meetings, weddings, reunions, and seminars to company celebrations, the Johnson Center can host any event and accommodate groups from 10 to 1,200. It also offers our world-class chefs and full catering service. The facility has an individually zoned and computer programmed HVAC system, making it one of the most energy efficient and environmentally friendly buildings in southeast Michigan.

The Cleary University Howell Campus also has an additional 20,000 square feet of meeting and educational space, and more than 20 acres of outdoor space.

With convenient access from I-96 and M-59, we are a mere 30-minute drive from Lansing and Ann Arbor respectively, and less than 60 minutes from Detroit. Our central location makes the Johnson Center easily accessible to southeast Michigan and the entire state. The Johnson Center at Cleary University is your event destination!

I encourage you to visit and learn more about all of the dynamic offerings at the Johnson Center and Cleary University .

We look forward to the opportunity to serve you!

Sincerely,

A handwritten signature in black ink that reads 'Jayson Boyers'.

*Jayson M. Boyers
President and CEO, Cleary University*

Planning Your Event



Menu Information

We require that all food and beverage served in our facilities be provided by Cleary University Food Service.

Our printed menus are a guide for planning banquet functions. We at Johnson Center understand the need for personal attention to group functions and are willing to plan, prepare, and service any reasonable requests a client might desire.

Guarantees

A 72-hour guarantee of the exact guest count will be required on all banquet functions. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing.

Johnson Center will prepare for 5 percent over guarantee. Although we will make an effort to provide the chosen menu, circumstances may require that we serve a comparable selection when the guarantee is exceeded. If the group exceeds 5 percent over the guarantee anytime within the 72-hour period, a 10 percent surcharge will be included on the cost of the additional meals.

Groups will be charged a late fee of \$100.00 if dinner service is delayed more than 30 minutes past the pre-arranged time.

Prices quoted are guaranteed for 60 days.

Menus must be confirmed no later than two weeks in advance of event.

Room Charges

A room rental charge will be levied on all groups. The dollar amount will depend on the number of people and the amount of space required. Additional rooms may be needed for food and beverage needs at an additional cost.

There is a \$50.00 reset charge to change the approved set-up of a room once it has been set.

Meeting and banquet facilities are assigned according to the anticipated guaranteed number of attendees. If there are fluctuations in the number of attendees, we reserve the right to reassign the function room and a charge may be incurred if you drop below the number of attendees listed in the contract for meeting and banquet functions.

Atrium Area: \$600.00 for Event/ \$250.00 for Buffet Only
One Room Less than 40 people: \$200.00
Two Rooms Less than 75 people: \$300.00
Four Rooms Less than 225 people: \$500.00
Six Rooms More than 225 people: \$700.00
Additional Breakout Rooms: \$100.00

Cancellation

One may cancel an event two weeks prior to the scheduled date. If canceled within the two weeks, the following rates will be assessed on all planned charges.

0-3 days 100% of Planned Charges Including Food/Room Rate/Linens

4-7 days 50% of Planned Charges Including Food/Room Rate

8-14 days Room Rate

Decorations

In order to protect the beauty of our facilities, a list of decorating guidelines has been developed. If you plan to decorate for your function, please obtain a copy of those guidelines from the Banquet Coordinator.

Deposit

A nonrefundable deposit is required to confirm and hold specific dates and resort conference space. The amount of the deposit will be determined by Johnson Center based on the amount of space being held. We will inform you of the required deposit necessary to guarantee a requested date.

Gratuity and Tax

An 18% Gratuity will be added to the cost of food and beverages (including setups) on each check. A 6% Sales Tax will also be added to all charges (including any labor or service fees incurred).

Ala Carte Meeting Breaks



Coffee/Tea/Water \$1.50/person

Lemonade/Iced Tea \$1.50/person

Hot Chocolate \$1.50/person

Assorted Juices \$1.50/person

Assorted Soft Drinks and Bottled Spring Water \$1.50/can or bottle

Assorted Yogurt Flavors \$1.50/each

Assorted Muffin and Danish Tray \$15.00/doz.

Assorted Bagels and Cream Cheese \$15.00/doz.

Cinnamon Rolls \$15.00/doz

Assorted Breakfast Bars \$1.50/each

Whole Fresh Fruit Basket \$1.50/person

Sliced Fresh Fruit Display \$3.50/person

Domestic Cheese with Crackers \$3.50/person

Vegetable Crudité with Dip \$3.00/person

Fresh Baked Cookies \$18.00/doz.

Fresh Baked Brownies \$18.00/doz.

Assorted Candy Bars \$1.50/each

Snack Mix \$9.50/pound

Trail Mix \$11.00/pound

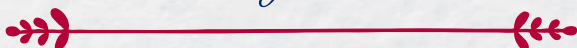
Potato Chips with Dip \$2.25/person

Pretzels \$1.50/person

Tortilla Chips with Salsa \$2.25/person

Assorted Mixed Nuts \$2.25/person

Meeting Breaks



Express Breakfast Break \$4.95/person

Assorted Muffins or Danish, Coffee, Tea, Decaf, and Assorted Juices.

Healthy Breakfast Break \$6.95/person

Sliced Fresh Fruit with Yogurt Dipping Sauce, Assorted Breakfast Bars, Coffee, Assorted Tea, Decaf, Assorted Juices, and Bottled Spring Water.

Deluxe Refreshment Break \$2.95/person

Coffee, Assorted Tea, Decaf, Iced Tea, Lemonade, Hot Chocolate, Assorted Soft Drinks, and Bottled Spring Water.

Natural Break \$4.95/person

Fresh Vegetable Crudité with Dip, Assorted Granola Bars, Coffee, Assorted Tea, Decaf, Iced Tea, Lemonade, Assorted Soft Drinks, and Bottled Spring Water.

Snacker Break \$5.95/person

Potato Chips with Dip, Assorted Candy Bars, Fresh Popped Popcorn, Coffee, Assorted Tea, Decaf, Iced Tea, Lemonade, Assorted Soft Drinks, and Bottled Spring Water.

Cookie Break \$3.95/person

Freshly Baked Assorted Cookies and Brownies, Coffee, Assorted Tea, Decaf, Iced Tea, Lemonade, Assorted Soft Drinks, and Bottled Spring Water.

Refreshment Break \$1.95/person

Coffee, Assorted Tea, Decaf, Iced Water.

All Day Package \$12.95/person

Start with our Johnson Center Light Continental Breakfast and a Mid-Morning Break with all day Deluxe Refreshment Break.

Later your room will be furnished with Fresh Coffee, Tea, Decaf, Iced Tea, Lemonade, Assorted Soft Drinks, and Bottled Spring Water.

Top the day off with an afternoon Cookie Break.

Breakfast Options



Plated Options

Includes Orange Juice, Fresh Coffee, Assorted Tea, and Decaf

Farmhouse \$6.50/person

Scrambled Eggs—Plain or with Cheese optional. Choice of Bacon, Sausage or Ham with Breakfast Potatoes.

French Countryside \$5.95/person

Fresh Baked Quiche: Choice of Cheese, Broccoli Cheese, Spinach or Ham and Cheese. Served with Muffin or Fruit Compote.

Cleary Strata \$5.95/person

Large Portion of Baked Egg and Cheese Casserole with Choice of Fruit Compote or Fresh Baked Muffin. (Ham and Cheese, Spinach and Cheese, and Three Cheese Casserole Available Upon Request.)

Breakfast Burrito \$6.25/person

Scrambled Eggs with Choice of Ham, Cheese, Spinach or Sausage Wrapped in a Large Flour Tortilla Topped with Melted Cheese. Served with Crispy Fried Breakfast Potatoes and Salsa on the Side.

Lox & Bagel \$6.95/person

Thinly Sliced Smoked Salmon Accompanied by a Toasted Bagel, Cream Cheese, Diced Red Onion, Capers, and Chopped Egg.

French Toast \$4.95/person

A Full Order of Thick Sliced French Toast with Choice of Bacon or Sausage Links. Served with Whipped Butter and Maple Syrup.

Buffet Options

Light Continental Breakfast \$5.95/person

Assorted Danish and Muffins, and Sliced Fresh Fruit. Assorted Juices, Coffee, Assorted Tea, and Decaf.

Healthy Start* \$9.25/person

Assorted Danish and Muffins, Bagels and Cream Cheese, Assorted Flavored Yogurts, Granola and Assorted Cereals with Milk and Sliced Fresh Fruit, Assorted Juices, Coffee, Assorted Tea, and Decaf.

Early Riser* \$13.95/person

Assorted Danish and Muffins, Bagels with Cream Cheese, Granola and Assorted Cereals with Milk, Scrambled Eggs, Sliced Fresh Fruit, Sausage Links, Crispy Bacon, and Cottage Fried Potatoes, Choice of Pancakes, or French Toast with Maple Syrup, Assorted Juices, Coffee, Assorted Tea, and Decaf.

**20 Guest Minimum*

Breakfast Buffet Additions

20 Guest Minimum

Buttermilk Biscuits with Sausage Gravy \$3.50/person

Cinnamon Rolls \$1.00/person

Hearty Oatmeal with Brown Sugar & Raisins \$1.00/person

Assorted Individual Yogurts \$1.00/each

Pancakes or French Toast with Maple Syrup \$1.50/person

Bagels with Cream Cheese \$1.00/person

Croissants with Preserves and Butter \$1.50/person

Assorted Breakfast Bars \$1.50/each

Fresh Baked Quiche \$2.00/person

Breakfast Burrito \$2.00/person

Southwest Breakfast Sandwich \$2.00/person

Chef Prepared Omelet Station: Peppers, Tomato, Ham, Onion, Cheese, Mushrooms, Salsa, and More. \$3.50/person and \$55.00 Chef Fee

Lunch Buffet Selections



20 Guest Minimum

Assorted Sandwiches, Soup, and Salad \$12.95

Chef's choice of Assorted Sandwiches on Assorted Breads and Rolls. Garden Salad and Soup De Jour. Choice of Assorted Cookies or Brownies, Water, Iced Tea, and Lemonade.

Johnson Center Deli Buffet \$13.95/person

Garden Salad, Choice of Cole Slaw, Potato, or Broccoli Salad, Sliced Ham, Turkey and Roast Beef, Sliced Cheddar, Swiss, American Cheese, Lettuce, Pickles, Tomato, Onion, and Banana Peppers. Assorted Breads and Traditional Condiments, Potato Chips, Choice of Assorted Cookies or Brownies, Water, Iced Tea, and Lemonade.

Baked Potato Bar \$12.95/person

Fresh Salad Greens with Two Dressings, Fresh Baked Potatoes, Hard Boiled Eggs, Sliced Black Olives, Tomato Wedges, Bacon Bits, Shredded Cheese, Cucumbers, Chopped Green Onions, Diced Ham, Broccoli Florets, Salsa, Sour Cream, and Chili. Choice of Assorted Cookies or Brownies, Water, Iced Tea, and Lemonade.

South of the Border Taco Buffet \$15.95/person

Garden Salad, Choice of Two: Spiced Beef, Chicken or Beef, Chicken Enchiladas, Spanish Rice, Refried Beans, Flour Tortillas, Tortilla Chips, Lettuce, Onions, Tomatoes, Shredded Cheese, Jalapenos, Black Olives, Salsa, Sour Cream, and Guacamole. Choice of Assorted Cookies or Brownies, Water, Iced Tea, and Lemonade.

Mamma Mia Buffet \$14.95/person

Garden Salad, Choice of Two: Vegetable Lasagna, Penne with Meat Sauce, or Chicken Alfredo. Green Beans Amandine and Garlic Bread Sticks. Choice of Assorted Cookies or Brownies, Water, Iced Tea, and Lemonade.

Asian Buffet \$14.95/person

Vegetable Stir-Fry with Broccoli, Carrots, Onion, Pea Pods, Cabbage, Peppers in Hoisin Sauce. Choice of Lo Mein or Fried Rice. Grilled Sesame Chicken Breast in Soy, Ginger, Garlic. Spring Rolls with Side of Soy and Plum Sauce. Fortune Cookies, Water, Iced Tea, and Lemonade.

Midwest Picnic \$14.95/person

Garden Salad, Choice of Cole Slaw, Potato, or Broccoli Salad, Grilled Hamburgers, Chicken Breasts, Sliced Swiss and Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, Banana Peppers, Appropriate Condiments, Baked Beans, Pretzels, and Potato Chips. Choice of Assorted Cookies or Brownies, Water, Iced Tea, and Lemonade.

Lunch Buffet Selections



20 Guest Minimum

Caribbean Buffet \$15.95/person

Grilled Chicken Breast with Peppers, Pineapple and Lime in Teriyaki Sauce. Tropical Long-Grain Rice, Brown Sugar Yams with Caribbean Slaw. Coconut Crisp Cookies, Water, Iced Tea, and Lemonade.

German Buffet \$15.95/person

Kielbasa and Sauerkraut, Braised Pot Roast with Gingersnap Gravy, Spinach and Bacon Salad, Egg Noodles. Apple Strudel with side of cream, Water, Iced Tea, and Lemonade.

Mediterranean Buffet \$15.95/person

Garden Salad, Warm Mediterranean Couscous, Marinated Vegetables, Sliced Chicken Breast Topped with Spinach and Feta, Hummus with Pita Wedges. Assorted Cookies or Baklava, Water, Iced Tea, and Lemonade.

Assorted Pizza Bar \$13.95/person

Garden Salad, Assorted Pizzas, Garlic Bread Sticks with side of Marinara. Choice of Assorted Cookies or Brownies, Water, Iced Tea, and Lemonade.

*35 Guest Maximum

Cougar Buffet \$19.95/person

Choice of Garden Salad or Soup, Choice of Cole Slaw, Potato, or Broccoli Salad. Choice of One of the Following: Baked Atlantic Salmon, Baked Tilapia Piccata, or Vegetable Lasagna. Choice of one of the following: Grilled Chicken Breast with Choice of Sauce: BBQ, Teriyaki, Marsala Sauce, Herb Cream, or BBQ Pulled Pork. One Vegetable from the Following Selections: Steamed Green Beans, Buttered Baby Carrots, Corn Kernels, or Vegetable Medley Du Jour. One Starch from the Following Selections: Baked Potato, Mashed Potato, Baked Sweet Potato, Roasted Red Bud Potatoes, or Rice Pilaf. Assorted Dinner Rolls and Butter. Choice of Assorted Cookies or Brownies, Coffee, Water, Iced Tea, Decaf, and Lemonade.

Add to Any Buffet \$1.50/person

Choice of Cleary House, Caesar, or Greek Salad.*

**Cleary House: Mixed Field Greens and Romaine Lettuce, Sliced Red Onions, Cucumbers, Dried Cranberries, Feta Cheese, Candied Pecans, Homemade Croutons, and Balsamic Dressing.*

Lunch Options



35 Guest Minimum

Boxed Lunch \$12.95/person

Choose White or Wheat Bread; Choose Cheddar, Swiss, or Pepper Jack Cheese; Choose Sliced Ham, Turkey, or Roast Beef; Assorted Soft Drinks. Also Includes: Potato Chips, Whole Fruit, and Chocolate Chip Cookie.

Plated Caesar Salad \$13.95/person

Crisp Romaine, Shredded Parmesan Cheese, Homemade Croutons and Traditional Dressing. Served with Warm Rolls and Whipped Butter, Choice of Assorted Cookies or Brownies, Coffee, Iced Tea, Decaf, and Lemonade. Add Sliced Chicken Breast for \$2.00 Additional.

Assorted Lunch Wraps \$14.95/person

All Wraps Served with Potato Chips and Pickle Spear. Choice of Assorted Cookies or Brownies, Coffee, Iced Tea, Decaf, and Lemonade.

Choice of Two:

Southwest Wrap

Choice of Beef or Chicken Fajita, Tri-Color Peppers, Red Onion and Shredded Cheddar Cheese. Wrapped in Flour Tortilla. Side of Sour Cream and Salsa.

Ham or Turkey Club Wrap

Fresh Sliced Meat, Leaf Lettuce, Sliced Tomato, Cheddar and Swiss Cheeses, Bacon, and Mayonnaise.

Market Vegetable Wrap

Leaf Lettuce, Sliced Tomatoes, Julienne Carrots, Cucumbers, Red Onions, and Avocado Spread. Wrapped in a Tomato Flour Tortilla.

Chicken Caesar Wrap

Romaine Lettuce, Chopped Tomatoes, Red Onion, Parmesan Cheese, and Caesar Dressing Wrapped in a White Flour Tortilla.

Add Soup to Any Lunch \$1.95/person

Lunch Dessert Selections \$2.50/person

Substitute a Dessert Below for the Cookie/Brownie Included with Lunches. Choose: Decadent Chocolate Cake, Carrot Cake, Vanilla Bean Cheesecake, Raspberry Mascarpone Torte, or Assorted Seasonal Fruit Pies.

***Less than the Required Guest Minimum Is Possible with an Additional \$1.50 Fee per Person.**

Hors D'oeuvres



Hot Selections

50 Piece Minimum

- Scallops in Bacon \$2.25/each
- BBQ or Sweet and Sour Meatballs \$1.00/each
- Breaded Shrimp with Cocktail Sauce \$1.25/each
- Spanakopita \$1.50/each
- Bacon Wrapped Spicy Brown Sugar Chicken Skewers \$1.50/each
- Honey Chicken Drumettes \$1.00/each
- Vegetable Wontons \$1.00/each
- Assorted Mini-Quiche \$1.00/each
- Crab Rangoon with Dipping Sauce \$1.50/each
- Buffalo Chicken Wings \$1.00/each
- Beef or Chicken Taquitos with Salsa \$1.00/each
- Chicken Satay with Peanut Sauce or Tzatziki \$1.50/each
- Asiago Cream Cheese Stuffed Mushrooms \$1.00/each

Cold Selections

50 Piece Minimum

- Bruschetta with Choice of Olive Tapenade, Tomato Caper, or Black Bean Corn Relish \$1.50/each
- Choice of Beef, Shrimp, or Chicken Canapé \$1.50/each
- Fruit and Cheese Skewers \$2.50/each
- Smoke Salmon Mousse on Toast Points \$1.50/each
- Boursin Cucumber Tea Bites \$1.50/each
- Shrimp Cocktail \$1.00/each
- Tomato Mozzarella Basil Skewers \$1.50/each

Trays and Displays

Warm Baked Brie with Roasted Apple En Croute \$95.00
Serves Approximately 35 People

Domestic Cheese and Cracker Display \$3.50/person

International Cheese and Cracker Display
\$4.00/person

Sliced Fruit and Domestic Cheese Display
\$3.75/person
35 Person Minimum

Pineapple Palm Tree with Fruit and Cheese Skewers
\$75.00/Tree or \$2.50/skewer
Minimum of 50

Sliced Seasonal Fruit Display \$3.50/person

Fresh Vegetable Crudité Display \$3.00/person

**Smoked Salmon Display with Traditional
Condiments \$3.75/person**

Carved Options and Stations

All Stations Available as Hors D'oeuvre Option or Combined to Create a Dinner Buffet. Chef Service for Each Station is \$55.00 per Two Hours of Service. We Recommend One Chef per 100 Guests. Served with Condiments and Traditional Sauces.

Roast Round of Beef \$195.00
Serves 65

Slow Roasted Prime Rib of Beef \$225.00
Serves 40

Boneless Breast of Turkey \$145.00
Serves 50

Baked Pit Ham \$175.00
Serves 65

Roast Pork Loin \$125.00
Serves 25

Plated Dinner Options



Includes Preset Garden Salad and Two Dressings, Dinner Rolls and Whipped Butter, Coffee, Iced Tea, Decaf, and Lemonade.

Meals Come with Choice of One Starch

Baked Potato with Sour Cream, Whipped Potatoes, Mashed Red Skin Potatoes, Roasted Potatoes, Rice Pilaf, Baked Sweet Potatoes, or Mashed Sweet Potatoes.

Meals Come with Choice of One Vegetable

Green Beans (Amandine, Southern Style, or with Pearl Onions, Plain), Buttered Baby Carrots, Seasoned Corn Kernels, Italian Vegetable Medley, California Blend Vegetables, or Chef's Choice Vegetable.

Airline Chicken Breast* with Choice of Sauce \$24.95/person**

Pecan Crusted Chicken with Melba Sauce \$25.95/person

Chicken Fettuccini with Choice of Sauce* \$24.95/person**

6 oz. Filet Mignon Market/person

8 oz. Prime Rib Au Jus \$29.95/person

10 oz. New York Strip \$29.95/person

Grilled 8 oz. Pork Chop with Rosemary Demi-Glace \$25.95/person

Sirloin Steak with Red Demi-Glace \$27.95/person

Apple Stuffed Pork Loin \$25.95/person

Vegetarian Eggplant Parmesan with Vegetable Medley \$23.95/person

Roasted Lasagna with Alfredo Sauce \$23.95/person

8 oz. Salmon Filet with Ginger-Soy Glaze \$27.95/person

Filet Mignon and Lobster Tail Market/person

Crab Stuffed Roulade Whitefish \$24.95

Braised Beef Short Ribs \$24.95

London Broil \$24.95

Filet Mignon and Chicken Combination \$35.95/person

Filet Mignon and Salmon Combination \$36.95/person

Filet Mignon and Shrimp Combination \$37.95/person

Add Sautéed Mushrooms to Any Meal for \$1.00/Person

Add Sautéed Onions to Any Meal for \$1.00/Person

Add Both Above for \$1.00/Person

***Chicken Choice**

Grilled, Baked, or Breaded

****Chicken Sauce Choices**

Marsala, Teriyaki, Barbecue, or Herb Cream

*****Fettucine Sauce Choices**

Marinara, Alfredo, or Pesto

Substitute Fettuccini for Penne Pasta at Same Price

Add Garlic Breadstick 50 cents/person

Custom Dinner Buffets



25 Guest Minimum

All Buffets Include Dinner Rolls, Iced Tea, Lemonade, Coffee, and Preset Garden Salad with Two Dressings.

\$26.95/person

Choose One of the Following:

Pasta Salad, Broccoli Salad, Cole Slaw, or Potato Salad.

Choose One Starch from the Following:

Baked Potato with Butter and Sour Cream, Whipped Potatoes, Mashed Garlic Red Skin Potatoes, Roasted Red Potatoes, Wild Rice Pilaf, Baked Sweet Potatoes, or Mashed Sweet Potatoes.

Choose One Vegetable from the Following:

Green Beans (Plain, Amandine, Southern Style, or with Pearl Onions), Buttered Parsley Carrots, California Blend Vegetables, Seasonal Vegetable Medley, Corn O'Brian, or Chef's Choice.

Choose One of the Following:

Atlantic Salmon with Dill Sauce, Boneless Chicken Breast (Marsala, Herb Cream, Piccata, Teriyaki, or Barbecue), Pork Chops with Roasted Apple Relish, Lemon Pepper Baked Whitefish, Roasted Pork Loin with Gravy, Roasted Turkey with Stuffing, Herb Roasted Chicken, Vegetable Lasagna, or Penne with Marinara, Roulade Beef with Mushroom Stuffing, Stuffed Spinach and Cheese Chicken Breast, Jumbo Manicotti with Marinara.

Choose One of the Following Desserts:

Seasonal Fruit Pie, Decadent Chocolate Cake, Carrot Cake, Turtle or Vanilla Bean Cheesecake, or Raspberry Mascarpone Torte.

OTHER OPTIONS

Cup of Soup/Soup Du Jour add \$2.50/person

Additional Entrees add \$2.95/person

Additional Desserts add \$1.00/person

Specialty Dinner Buffets



25 Guest Minimum



Chef Carved Prime Rib Buffet \$26.95/person

Preset Garden Salad with Two Dressings. Choose Two of the Following: Pasta Salad, Broccoli Salad, Cole Slaw, Potato Salad, Chef Carved Prime Rib Au Jus, Boneless Breaded Chicken Breasts with Mushroom-Marsala Sauce, Seasonal Grilled Vegetable Medley or Country Style Thyme Carrots, Mashed Yukon Gold Potatoes, or Garlic-Herb Roasted Red Skin Potatoes, Dinner Rolls with Whipped Butter, Pre-Selected Dessert from Our Bakery Options, Coffee, Iced Tea, Decaf, and Lemonade.

Shrimp and Fish Fry Buffet \$22.95/person

Preset Garden Salad with Two Dressings. Choose Two of the Following: Pasta Salad, Broccoli Salad, Cole Slaw, Potato Salad, Breaded Shrimp with Cocktail Sauce, Beer Battered Cod, French Fried Potatoes, Green Beans Du Jour, Lemon Baked Atlantic Cod, Dinner Rolls with Whipped Butter, Pre-Selected Dessert from Our Bakery Options, Coffee, Iced Tea, Decaf, and Lemonade.

Seasonal Holiday Buffet \$25.95/person

Preset Garden Salad with Two Dressings. Choose Two of the Following: Pasta Salad, Broccoli Salad, Cole Slaw, Potato Salad, Green Beans Du Jour, Country Style Thyme Carrots, Baked Sweet Potatoes with Brown Sugar and Cinnamon, Mashed Red Skin Potatoes, Lemon Pepper Baked Whitefish, Sliced Roast Turkey and Gravy, Cider Glazed Pit Ham, Warm Dinner Rolls, Pre-Selected Dessert from Our Bakery Options, Coffee, Iced Tea, Decaf, and Lemonade.

Western BBQ Buffet \$25.95/person

Preset Garden Salad with Two Dressings. Choose Two of the Following: Pasta Salad, Broccoli Salad, Cole Slaw, Potato Salad, or Mixed Fruit Bowl, Seasoned Buttered Corn Kernels, Western Style Ranch Beans, Braised BBQ Pork Ribs, Grilled Herb Chicken, Tex-Mex Corn Bread, Seasonal Fruit Cobbler (Cherry, Berry or Peach) or a Pre-Selected Dessert from Our Bakery Options, Coffee, Iced Tea, Decaf, and Lemonade.

Substitute Garden Salad Add 50 cents/person

Bakery Options

20 Guest Minimum

Banana Cream Pie \$4.99/person

Decadent Chocolate Cake \$4.99/person

Gourmet Carrot Cake \$4.99/person

Tiramisu \$4.50/person

Lemon Mascarpone Cake \$4.99/person

Mini Lemon Tart \$2.99/person

White Chocolate Raspberry Torte \$4.99/person

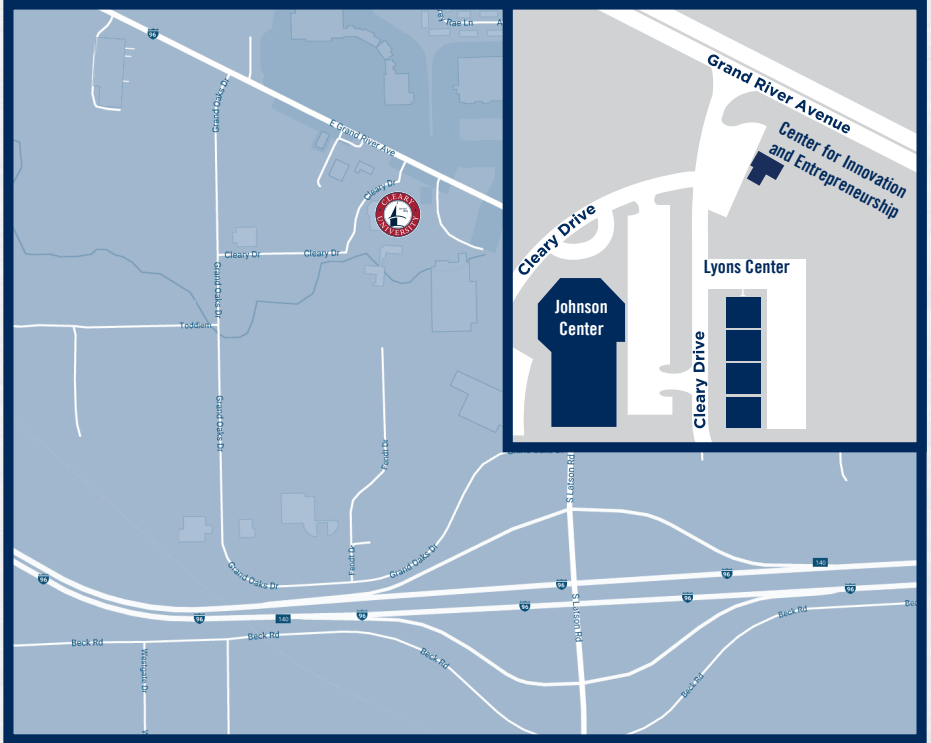
Apple, Cherry, Pumpkin, or Pecan Pie \$3.99/person

Vanilla Bean or Turtle Cheesecake with Choice of Raspberry, Chocolate, or Mango Sauce \$4.99/person

Contact Us



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