



BLACK STAR FARMS
Weddings & Events

Providing Exceptional Experiences

Weddings

Black Star Farms is nestled among vineyards and orchards on a family winery estate in Leelanau Peninsula wine country. Our venue is located just minutes from Northern Michigan's beautiful sandy beaches, quaint villages and just 15 minutes from Traverse City attractions. We offer casual upscale dining featuring fresh local ingredients from our own farm at our Bistró Polaris and award-winning wines from our tasting room. Guests can enjoy a relaxing stay in one of our 10 guest suites while staying at the Inn, which includes Chef prepared breakfasts, wine tasting and bottle of wine upon arrival.

Black Star Farms delivers exceptional service and memorable events. We will work with you to ensure your event reflects your own taste and personal touches, while offering our own unique twist and experience. Our goal is to relieve you of the many details that go along with hosting a successful event so that you, as well as your guests, can thoroughly enjoy your occasion.

ARCTUROS

AQUARIUS

COURTYARD

PEGASUS BARN

VINEYARD



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ARCTUROS

This charming space is perfect for any intimate dining reception or large cocktail social. Offering a dedicated bar and two candle lit marble fireplaces.



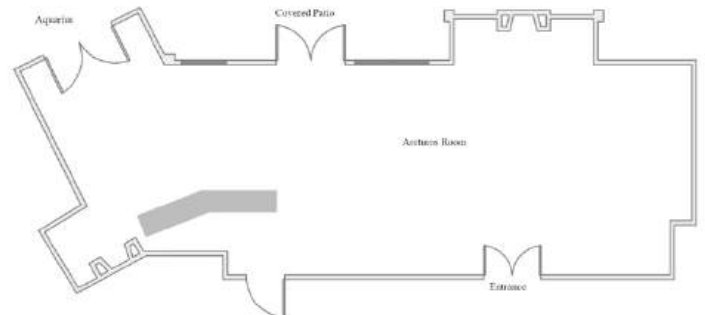
1050 SQ FT
ACCOMODATES
UP TO 40 GUESTS
FOR DINNER

GREAT FOR: Networking mixers, private events, cocktails, seminars

VIBE: Elegant, refined, classic



2 barrels





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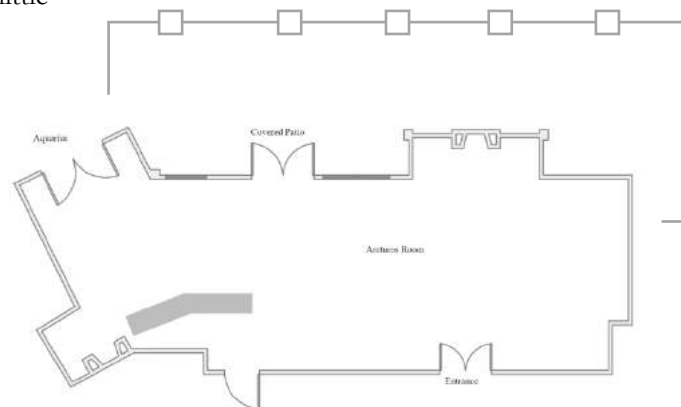


CASUAL ELEGANCE

In nice weather, guests can enjoy being outside on the covered patio off the back of the Inn with views of our beautiful perennial garden. Our favorite little hide away to host a rehearsal dinner, cocktail hour or private event.

GREAT FOR: Networking mixers, dinners, showers

VIBE: Intimate, boutique, relaxed





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AQUARIUS

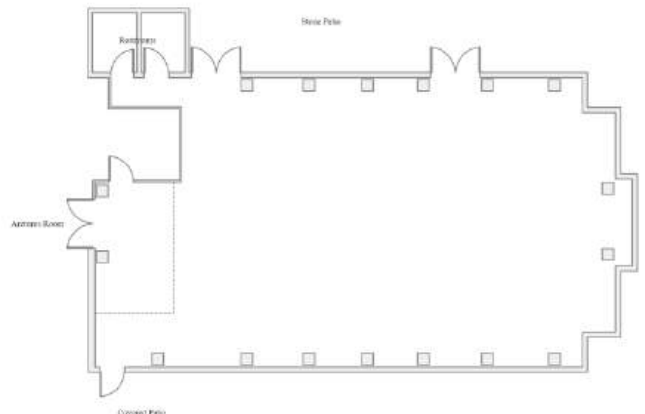
Aquarius is the largest of our event spaces inside the Inn. Large white pillars frame the room in a very neutral palette to create a beautiful indoor ceremony or reception dinner. Removable hardwood flooring can be positioned anywhere to accommodate dancing the night away.



2100 SQ FT
ACCOMODATES
UP TO 150
GUESTS

GREAT FOR: Weddings, company retreats, fundraisers

VIBE: Inviting, refined, sophisticated





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PEGASUS BARN AND COURTYARD

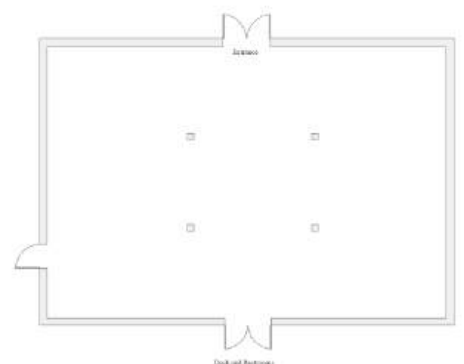
This beautiful centennial barn is the perfect backdrop to any ceremony or reception. Enjoy cocktails on the back patio overlooking the horse pastures or while enjoying the warmth of a fire under a starry night in the courtyard or a game of horseshoes.



2200 SQ FT
ACCOMODATES
UP TO 150
GUESTS

GREAT FOR: Receptions, birthdays, graduation parties

VIBE: Rustic elegance, private, timeless





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VINEYARD

Elevate your wedding in our hilltop vineyard. Overlooking our equestrian farm, with distant views of West Grand Traverse Bay, offering the perfect backdrop for your outdoor Ceremony..



GREAT FOR: Ceremonies, elopements, vow renewal

VIBE: Rustic, private, scenic, natural



BAY VIEWS



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VINEYARD DETAILS

- ~ BSF will assist in Rehearsal and Ceremony
- ~ Day-of weather back-up call
- ~ Wooden Folding Chairs
- ~ Access to power
- ~ Water station provided
- ~ Parking/ attendants
- ~ Directional Signage
- ~ Shuttle accessible



Wood Arbor - \$100



Birch Arbor - \$150



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Elopement or Vow Renewal

Select a ceremony site from the Vineyard, Arcturos Room, Stone Patio, or Covered Patio in our Garden for three-hour timeframe (Setup, Ceremony, and time for Pictures).

Includes one bottle of our Bedazzled sparkling wine to toast and complimentary cheese board.

Pricing for Elopement Package

\$1,500 Sun-Thursday (non-peak season dates only)
\$2,250 Friday & Saturdays (non-peak season dates only)

INTIMATE
ELOPEMENTS



2-15 GUESTS



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Details & Inclusions

We provide complete guidance for all on-site details and catering is offered throughout the entire planning process. The day of your wedding you receive our staff's full attention to make sure the details of your special day are attended to.

- Set-up, break-down and cleanup of both ceremony and reception. This includes your selection of all venue spaces: Vineyard ceremony site, Arcturos lounge, covered patio, Aquarius ballroom and Pegasus Centennial Barn with courtyard.
- Mahogany Chiavari chairs for dinner service
- Wooden folding chairs for outdoor settings
- Standard white table linens
- White linen napkins,
- China, glassware, flatware, etc.
- Tables for your celebration from within our inventory

We supply you with a complete list of our preferred vendors upon booking including officiates, photographers, florists, shuttles, videographers, off-site lodging, ceremony musicians, disc jockeys, live music, cake vendors, etc.

Outside vendors are not included under facility fees – we coordinate with your vendors for deliveries of items such as flowers, cake, and music services.

You are welcome to use your own vendors. Contact information is required to be provided to our Black Star Farms events sales and catering manager prior to the event.

Food Services & Catering:

Catering food costs are not included in facility fees. All food items purchased or consumed by your attendees at Black Star Farms must be supplied and prepared by Black Star Farms. We are happy to provide you with our catering menu and coordinate tastings upon request.

- Our average cost per guest for cocktail hour and dinner service starts at \$85.
- Service staff and bartenders are provided by Black Star Farms, the service fee is based on an hourly rate.

“If you're thinking about having your Wedding at Black Star Farms, DO IT!!

It will be one of the most truly magical days of your life!!”

- Jennifer Z.



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Beverage Services:

Beverage costs are separate from facility fees.

- All wine served during your special event must be Black Star Farms; outside wine is not allowed by law.
- Licensing in the Inn allows only Black Star Farms wine and Black Star Farms distilled spirits/cocktails to be served. (Note that for 2025 we are working towards licensing which would allow us to serve our own signature beer.)
- If spirits and beer are desired at your reception, you will need to contract with an outside bartending service to provide and serve these products. These are ONLY allowed in Pegasus Barn.
- Alcoholic beverages may not be carried between buildings.

The Inn:

Our Inn at Black Star Farms features ten guest suites, please [visit our website](#) for guest suite availability or contact the Innkeeper at [231-944-1251](tel:231-944-1251) or innkeeper@blackstarfarms.com to answer any questions you may have pertaining to guest suite accommodations.

To secure your event date:

A 50% deposit on the facility fee is required to hold your reservation with a signed agreement.

Let our experienced team help make your event a memorable one!

Black Star Farms is a 12 out of 10 venue that I will forever recommend! Not only is the venue absolutely stunning from the top of the vineyard, to the Inn, to the Barn, but the team at Black Star was truly a dream to work with.

- Danielle F.



BARN UPGRADES

Cross Draping - \$425
Upgraded Twinkle Lights \$425
(four vertical beams and cross beams)
Center Crystal Chandelier - \$150
Boxwood Backdrop - \$150
Propane Firepit with Adirondak Chairs \$150
Propane Heaters - \$150 Each





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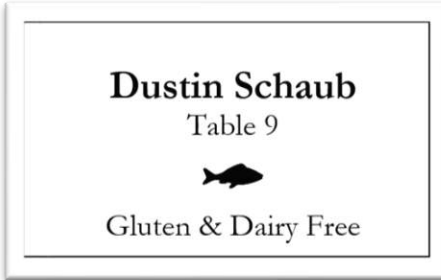
Weddings & Events

BSF SIGNAGE

Place Cards, Menu Cards,
and Seating Chart
\$1 Per person

Bar Sign - \$25

Welcome Sign - \$35



BLACK STAR FARMS

**Valentines Day
Ultimate Experience Dinner
Wednesday, February 14, 2024**

First Course

SEAFOOD RISOTTO
Creamy Carniola Rice, White & Red Shrimp,
Scallops, Tomatoes, Basil, BSF Chardonnay
2022 Sur Lie Chardonnay

Second Course

AMERICAN WAGYU SIRLOIN
Snake River Farms Beef, Roasted Mushrooms,
Potato Gnocchi, Valle d'Aosta Fontina Fondue
Vintners Select

Dessert

PEAR & CHOCOLATE
BSF Red Wine Poached Pear,
Warm Guayaquil Dark Chocolate Fondant Cake
Sirius Red Dessert Wine





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Frequently Asked Questions

We understand you have lots of questions when trying to select the proper venue for your special event. We have provided some frequently asked questions with answers to help.

What information do I need to prepare before touring with Black Star Farms?

Before touring our venue, please prepare a list of questions you would like answered. Please have 1-2 potential alternative dates for your wedding so we can check into availability. We offer site visits Tuesday – Saturday based upon availability. **Saturdays tend to book at least 2 weeks in advance.**

How do I book the venue for my event?

We recommend you do a site visit of our venue prior to booking your event. Black Star Farms requires a non-refundable first deposit equal to 50% of the facility fee, along with a signed agreement to secure the date.

How long can my event last?

All events must conclude by 10pm per the local Township law. All non-registered Inn guest must depart the venue immediately upon the event conclusion.

What's the capacity of your event spaces?

Our maximum capacity is 150 people.

Do you have a water view?

We do have a small water view of the west bay from the vineyard site.

What is included with the facility fee?

Set up/tear down of 5 venue spaces: Vineyard ceremony site, Arcturos lounge, covered patio, Aquarius ballroom and Pegasus Centennial Barn.

In each venue, tables and chairs within our inventory, white linens with choice of black, ivory, or white linen napkin options, battery operated tea lights, glassware and plate settings.

What if I want to upgrade the linens, tables, chairs, etc.?

All upgraded tables, chairs, linens, lighting, China, flatware, glassware, draping, lounge furniture, etc. is to be booked through Black Star Farms.



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When can I start decorating the event spaces?

You may start setting up the morning of your event at 9 AM

Do you have preferred vendors?

When you book an event with us, we will share a list of vendors that we work with on a regular basis.

What happens if it rains?

We will always have a backup location in place if you plan to hold an outdoor event. If the forecast is predicting a 50% chance of rain, we will move your event indoors. We require an inclement weather decision to be made by 10am the day of your event.

Does the vineyard have a power source?

Yes, our vineyard does have power.

Does Black Star Farms allow the use of open flame candles at my event?

For safety concerns, the use of open flame is prohibited within building confines.

Is the Pegasus Barn heated?

The Pegasus Barn is a classically constructed centennial barn that does not have heat or air conditioning. Propane heaters can be made available at an additional cost.

Does Black Star Farms provide guest parking?

We provide guest parking signs that mark our event parking lots. With larger groups we do have parking attendants to help direct people where to go.

How do I select food options for my event?

All food items purchased or consumed by your attendees at Black Star Farms must be supplied and prepared by Black Star Farms catering team. We will provide you with our catering menu.

Do you cater to the needs of dietary restrictions and food allergies?

We take food allergies and dietary restrictions very seriously at Black Star Farms. We need to know the name of the individual and the allergy or restriction when you give us your final count.

Do you do food tastings?

We offer menu tasting typically 6 months in advance from your wedding date (typically January – April). We will also plan your event at the same time. We will provide you with our wedding menu tasting menu.



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What is Black Star Farms beverage policy?

- All wine served during your special event must be Black Star Farms; outside wine is not allowed by law.
- Licensing in the Inn allows only Black Star Farms wine and Black Star Farms distilled spirits/cocktails to be served. (Note that for 2025 we are working towards licensing which would allow us to serve our own signature beer.)
- If spirits and beer are desired at your reception, you will need to contract with an outside bartending service to provide and serve these products. These are ONLY allowed in Pegasus Barn.
- Alcoholic beverages may not be carried between buildings.

Can I use my Wine Club membership discount on wine purchased for my private event?

Wine Club Membership discounts are not accepted for wine purchases for a private event. Wine for a private event is billed based upon consumption.

Will Black Star Farms allow outside desserts?

We allow you to bring in an outside wedding cake. There is a \$2.50 person fee for cake cutting which includes plates, forks, napkins and service.

What county do I apply for a marriage license?

Leelanau County. Visit the following link to assist you further: [Leelanau County Marriage License](#)

Do you have a bridal suite at your venue?

Yes. You have access to it at 9 AM the day of your event. It can accommodate up to 6-12 people.

Will other events be taking place the day of my event?

We are able to host multiple private events at our venue, we host only one wedding event per day.

When is the vineyard typically netted?

When the vines are netted, depends a lot on temperatures we experience during the summer months. We typically see nets appear at the earliest in late August – September. The nets remain on the vines until after harvest takes place and are removed toward the end of October early November. We use half black nets surrounding the vineyard site.

When do I have to clean up from my Event?

Our staff will consolidate any personal décor items at the end of the event, all items must be removed from Black Star Farms by 11am the following day. We do require you to take any gifts or cards at the end of the event.



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Inn Frequently Asked Questions

How many people can the Inn accommodate for sleeping?

The Inn at Black Star Farms features 10 luxurious guest suites which sleeps 22 guests comfortably. We may accommodate up to 26 guests with some guests sleeping on pull-out couches.

Individual Inn accommodations and reservations are handled by the Innkeepers at: [231.944.1251](tel:231.944.1251) or visit blackstarfarms.com/inn/

Can I book all 10 Inn guest rooms?

Yes, if available; inquire with our Innkeepers about full inn rentals.

What time is check in?

Check in is between 4-6:30pm. We will always prioritize the bride/groom's room for early check in when possible but cannot guarantee an early check in for any rooms.

What time is check out?

Check out is 11AM

What is the pet policy at the Inn?

We do not allow pets inside the Inn or event spaces unless they are service animals.

How do you handle room assignments?

You provide a list of the names of who will be staying in which room(s) and those guests reach out to us to provide additional details and to place a deposit on their room(s)

Are children allowed to stay in the Inn?

When one party reserves the whole house, we lift our 18 and over policy so children of any age are allowed to stay at the Inn. Children under the age of 18 are not allowed to stay at the Inn with a partial house rental.

What is included in the room rate?

Each morning our chef prepares a gourmet breakfast entrée with consciously-sourced ingredients. You also receive a bottle of our house wine upon arrival for the room and guests are welcome to enjoy a complimentary flight of wine at the tasting room on site.



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Preferred Vendor List

Photographers

- ~ Two Twisted Trees
- ~ Killer Creations
- ~ Dan Stewart Photography
- ~ It's Wonderful Photography
- ~ Andrejka Photography
- ~ Carrie House Photography
- ~ Courtney Kent Photography
- ~ Oden and Janelle

Photography

- ~ Northern Art Photography
- ~ Kristina Sobel Photography

Videographers

- ~ Montage Media Films
- ~ Traverse City Video
- ~ Coastline Studios
- ~ Heart + Soul

Florist

- ~ Forget Me Not Florist
- ~ Field of Flowers
- ~ Bloom
- ~ Fresh Coast Floral Co.
- ~ Victoria's Floral Design
- ~ Lilies of the Alley

Misc.

- ~ Motion Booth
- ~ Enchanted Mirror Photo Booth
- ~ Empty Canvas

Entertainment

- ~ Mike Sinclair
- ~ 2Bays DJ
- ~ Mr. Music
- ~ Bee Entertainment
- ~ MacDaddy Band
- ~ Blue Water Kings
- ~ Broom Closet Boys
- ~ The Dan Rafferty Band

Officiant

- ~ Chris Lane
- ~ Weddings your way
- ~ Reverend David Brownlee
- ~ Amazing Day Weddings
- ~ Northern Michigan Wedding

Officiants

Cakes & Specialty Desserts

- ~ Hannah's
- ~ Waters Edge Sweet Tooth
- ~ Third Coast Bakery
- ~ Cakes by Aunt B
- ~ Top Tier Cakery
- ~ Moomers Ice Cream
- ~ Grand Traverse Pie Company

- ~ Peace, Love and Little Doughnuts

Hair & Makeup

- ~ On-Site Bridal
- ~ Elegant Bridal Design
- ~ The Hair + Beauty Lounge
- ~ Pavlova Spa and Salon

Event Planning & Design

- ~ Fox and Fern Events
- ~ Elsilu Event planning & Design
- ~ Conradie Event Design
- ~ Social Butterfly
- ~ Grateful Gatherings
- ~ Vogts Events

Shuttle Services

- ~ Blue Lakes by The Bay
- ~ Grand Traverse Tours
- ~ Traverse Bay Tours
- ~ GT Wine Tour

Bar Tending Services

- ~ Tonic and Lime



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Display Boards

Artisan Board

Assorted Cured Meats, Aged Cheeses, Seasonal Pickled Vegetables, Fresh Fruit, Preserves and BSF Wine Cherry Mustard, Artisan Crackers

\$350 for 25 people - \$675 for 50 people - \$ 985 for 75 people

Antipasto Board

Marinated Mozzarella, Parmesan, Prosciutto, Salami, Olives, Herb Blistered Tomatoes, Grapes, Gherkin Pickles, Artichoke Hearts, Hummus, Peppadew Peppers, Grissini Breadsticks,

\$375 for 25 people - \$700 for 50 people - \$995 for 75 people

Grilled Vegetables

Assorted Seasonal Grilled Vegetables, Fried Pita, Choice of 1 Vegetable Dip

\$335 for 25 people - \$660 for 50 people - \$970 for 75 people

Vegetable Crudité

Assorted Seasonal Vegetables, Choice of 2 Vegetable Dips

\$335 for 25 people - \$660 for 50 people - \$970 for 75 people

Seasonal Fresh Fruit

Lemon Mascarpone Dip, Vanilla Yogurt

\$335 for 25 people - \$660 for 50 people - \$970 for 75 people

**Vegetable Dip Selections - Ranch, Chipotle Cream Cheese, Garlic Hummus*





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Appetizers

Passed or Stationary

Pricing is per dozen with a minimum order of two dozen per selection

Black Star Farms Cherry Bruschetta

Truffle Chèvre, Basil, Almonds

Arcturos Cabernet Franc-Soaked Cherries, \$45 (V)

Petite Smoked Whitefish & Crab Cakes

Old Bay Aioli, Chives \$65

Maytag Blue Cheese Stuffed Dates

Wrapped in Bacon \$52 (GF)

Beet Hummus & Cucumber Bites

Cherry Tomato, Fresh Herbs \$35 (GF / Vegan)

Spicy Honey Blueberry Crostini's

Chèvre, Blueberry, Chives, Spicy Honey \$35 (V)

Available July-August Only

Arancini

Crispy Fried Risotto Balls, Mozzarella, Sundried

Tomato Aioli \$55 (GF)

Caprese Skewers

Cherry Tomato, Fresh Mozzarella, Basil \$35(V)

Smoked Whitefish Dip Crostini's

Great Lakes Whitefish, Baguette, Chives. \$35

Shrimp Cocktail

House-Made Cocktail Sauce \$45 (GF)

Skewered Cilantro Lime Grilled Shrimp

Cilantro, Lime \$46 (GF)

Curried Cauliflower Bites

Cilantro Lime Greek Yogurt \$36 (GF / Vegan)

Pear Almond Brie Philo Bites

\$37 (V)





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Plated Salads

Please select one salad for all guests; pricing is per person

Served with ciabatta bread and herb-whipped butter

Farm House

Mixed Greens, Carrots, Radishes, Cucumbers, Tomatoes, Gruyère, House-Made Croutons, Lemon Vinaigrette \$11.50

Caesar

Mixed Greens, Tomatoes, Parmesan, Black Pepper Croutons, House-Made Caesar Dressing \$11.50

Spring Salad *Available March-June*

Mixed Greens, Asparagus, Snap Peas, Radish, Carrot, Feta, Green Goddess Dressing \$12.50

Summer *Available July - August*

Mixed Greens, Strawberries, Blueberries, Oranges, Feta, Toasted Almonds, Crispy Prosciutto, BSF Ver Jus Poppy Seed Vinaigrette \$12.50

Harvest *Available July – September*

Mixed Greens, Tomatoes Green Beans, Sweet Corn, Cucumbers, Grilled Squash, Charred Red Peppers Parmesan, Creamy Italian Vinaigrette \$12.50

Autumn *Available September – March*

Mixed Greens, Roasted Butternut Squash, Julienned Apples, Diced Bacon, *Arcturos Cabernet Franc*-Soaked Cherries, Chèvre, Hard Apple Cider Vinaigrette \$12.50





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Plated Entrees

Beef

12oz Seasoned Prime Rib

12oz USDA Choice Prime Rib, Rosemary Aus Jus
\$66 (GF)

8oz Tenderloin Filet

Rosemary Demi-Glace \$64 (GF)

8oz Char-Grilled Balsamic Flank Steak

Tomato Caper Relish \$54 (GF)

Slow-Roasted Beef Short Ribs

BSF Red Wine Demi-Glace \$52 (GF)

Duos

Filet Oscar (GF)

8oz Filet, 2oz Jumbo Lump Crab, Bearnaise \$76
-or-

8oz Filet, 2oz Herb Butter Poached Lobster
Bearnaise \$76

4oz Salmon and 8oz Tenderloin Filet

Horseradish and Panko-Crusted Salmon, Herb-
Butter topped Steak \$70 (GF)

8oz Tenderloin Filet and

4oz Smoked Whitefish and Crab Cake

Charred Tomato Beurre Blanc \$72

8oz Tenderloin Filet and Shrimp

3 Grilled Shrimp, Herbed Butter \$74 GF





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Plated Entrees

Chicken

Prosciutto Wrapped

Gruyère, Madeira Mushroom Sauce \$44 (GF)

Mediterranean

Tomato, Olives, Artichoke, Chèvre,
Lemon Beurre Blanc \$42 (GF)

Piccata

Capers, Lemon Beurre Blanc \$42

Caprese *Available July - September*

Tomato, Fresh Mozzarella, Basil Pesto \$40 (GF)

Fish

Walleye

Corn Meal Dusted, Lemon Beurre Blanc \$51 (GF)

Sumac-Seared Salmon

Tomato Gazpacho, Preserved Lemon Marmalade
\$53 (GF)

Herb-Crusted Great Lakes Whitefish

Charred Lemon Beurre Blanc \$52





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Plated Entrees

Vegetarian

Roasted Vegetable Lasagna

Gruyère, Vodka Sauce \$38

Stuffed Pepper

Leeks, Wild Rice, Cheese Blend, Charred Tomato
Coulis \$38 (GF)

Mushroom Wellington

Puff Pastry, Portobella Mushroom, Walnut
Mushroom Duxelles, Madeira Wine Sauce \$40
(Vegan)

Kids

Includes fresh fruit cup served during salad service

Chicken Tenders

Tater Tots, Ketchup, Ranch \$20

Macaroni and Cheese

House-made \$20

Butter Noodles

Parmesan \$20

Pasta with Red Sauce

Parmesan \$20





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Plated Desserts

Brûlée Cheesecake

Red Wine Berry Compote \$12

Flourless Chocolate Torte

Raspberry-Mint Coulis \$12

Cherry Crème Brûlée \$12

Fruit Cobbler Granola \$10

Tiramisu Lady Fingers, Coffee \$10

Petite Desserts

Pricing is per dozen with a minimum order of two dozen per selection

Chocolate Mousse

Fresh Fruit \$42

Whipped New York Cheesecake

Berry Compote \$46

Orange or Lemon Curd

Graham Cracker, Whipped Cream, Blueberry \$46

Late Night Snacks

Pricing is per dozen with a minimum order of three dozen per selection

Baked Pretzel Bites

Pecorino, BSF Wine Cherry Mustard \$38

Chicken and Waffle Skewers

Spicy Maple Syrup \$38

Spinach and Artichoke Bites \$35

Cherry Chocolate Chip Cookies \$30

S'mores \$36

All outside desserts and wedding cakes are subject to a

\$2.50 per person cutting fee

This fee includes cake cutting, plates, forks, napkins, and display





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Rehearsal Dinner Buffets

Pricing is per person: can accommodate a maximum of 60 guests

BBQ Buffet

House Made Smoked Pulled Pork
Citrus Herb Roasted Chicken
Farm House Salad
Loaded Potato Salad
Mac and Cheese
House-Made Biscuits w/ Honey
Butter Pickles
Cherry BBQ Sauce
Regular BBQ Sauce
Seasonal Fruit Cobbler W/ Granola
\$50

Italian Buffet

Italian Focaccia Bread
with Whipped Garlic Butter
Antipasto Salad
Grilled Eggplant
Tomato, Basil, Balsamic Glaze
Caesar Salad
Bolognese Ragu Rigatoni
Chicken Picatta
Tiramisu
\$55





BLACK STAR FARMS

10844 Revold Road, Suttons Bay, MI 49682

231 – 944 - 1258 | events@blackstarfarms.com