



Entry into the Garden is \$10, which includes 5 sample Taste tickets. Once in the Garden, additional samples may be purchased for 1 Taste ticket each.

## Beer List

### Bell's Brewing (Kalamazoo)

2 Hearted Ale  
Amber  
Porter  
Pale Ale  
Lager

### New Holland Brewing (Holland)

Zoomer (Wheat Ale)  
Full Circle (Kolsch)  
Mad Hatter (IPA)  
Sun Dog (Amber Ale)  
Red Tulip (Red Ale)

### Founders Brewing (Grand Rapids)

Dirty Bastard (Scotch Ale)  
Red Rye (Rye Beer)  
Pale Ale (Pale Ale)  
Centennial IPA (IPA)  
Rubaeus (Raspberry Beer)

### Arbor Brewing Company (Ann Arbor)

Bavarian Bliss (Hefeweizen)  
Brasserie Blond (Belgian Blond Ale)  
Sacred Cow (IPA)  
Red Snapper (Roasted Bitter Amber Ale)  
Tree Fort (English Style Summer Ale)

### Atwater Brewing Company (Detroit)

Detroit Dwarf (Red Lager)  
Vanilla Java Porter (Porter)  
Dirty Blond (Blond Ale)  
Pilsner (Pilsner)  
Rost (Amber Roasted Beer)

## Non-Alcoholic List

### Faygo 1 ticket

Cola, Diet Cola, Lemon/Lime,  
Moon Mist, Red Pop

### Bottled Water 1 ticket

### Red Bull Can 2 tickets

### Jones 24c 2 tickets

Berry Pomegranate, Mandarin Orange,  
Peach Mango

## Wine List

### St. Julian Wines

Niagara—*Medium-bodied, has fresh grapefruit and a lightly sweet finish with moderate acidity*

Pinot Grigio

Riesling—*Crisp and light, yet packs intense flavors of apricot, lemon and mineral.*

Simple Red Foch, DeChanauc, Rougeon & Chancellor—*Medium-bodied, mingles layers of dark cherries, wild berries, raspberries and a bit of plum*

White Heron Secret Blend—*Distinct aromas of exotic papaya and pineapple intertwine with gorgeous scents of honeysuckle; mango and apricot flavors add complexity to the long, lingering aftertaste of bright tropical fruit*

### Chateau Grand Traverse

Late Harvest Chardonnay—*Lusciously sweet, produced from late-picked Chardonnay grapes; delicious, dessert-style wine with a soft, creamy palate, tropical fruit flavors and a lingering finish*

Noble Blend Edelzwaker—*Off-dry style; exhibits exotic flavors of apricot and melon combined with crisp acidity and a lasting finish*

Pinot Noir "Reserve"—*Flavors of cherry, raspberry and chocolate with medium body, firm tannins and a fruity finish*

Ship of Fools White Table Wine—*Reminiscent of the crisp and aromatic off-dry white wines; intended for those who prefer dry white wine without oak*

Late Harvest Sweet Riesling—*Dazzling fruit and crisp citrus flavors balanced with a naturally sweet finish*

### Leelanau Wines

Great Lakes Red Concord—*Deliciously fruity Concord wine that tastes like grape juice with a kick*

Cherry Wine

Tall Ship Chardonnay—*Flavorful and aromatic with subtle oak flavors; well balanced with firm acidity*

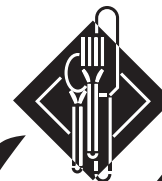
Winter White Semi-Sweet—*Delicious, bright and light-bodied wine with luscious sweet fruity flavors*

Summer Sunset White Table Wine

### Clay Ave Cellars

Tart Cherry Blueberry  
Strawberry Plum  
Pear White Grape

Welcome to



TASTE OF  
*Muskegon*  
Great Food ♦ Great Fun

presented by



The **Taste of Muskegon** is a celebration of Muskegon's best food and drink, with the area's best restaurants sampling their signature items at great values. Taste tickets cost \$1 each and restaurants are selling their items for 1 to 5 tickets! See Muskegon's best, as well as up-and-coming, chefs in action creating magical delicacies on the **Baker College Chefs' Stage**. At the **Taste Garden** presented by Kent Beverage, 25 Michigan microbrews and over 20 Michigan wines will be available for sampling. Entry into the Garden is \$10, which includes 5 sample tickets. Once in the Garden, additional samples can be purchased for 1 Taste ticket each. Take it all in and we promise you'll leave with an out-of-this-world culinary experience!

## Baker College Chefs' Stage Schedule

### Saturday, June 21

12:00 - 1:00pm	Luis Amado, CEPC, Plated Desserts
1:00 - 2:00pm	Cathy Tomcala (student), Salmon Demo
2:00 - 3:00pm	Robb White, CEC, Beef Fabrication
3:00 - 4:00pm	Angela Topp, Flambéed Desserts
4:00 - 5:00pm	Thomas Dutton (student), Cake Decorating
5:00 - 6:00pm	Shawn Webster, (student), Cold Summer Soups

### Sunday, June 22

12:00 - 1:00pm	Tim Myers, CC, Bread Demo
1:00 - 2:00pm	Tom Coonrod (student), Cooking w/ Chocolate
2:00 - 3:00pm	Alex Erdmann, Certified Master Chef, Surprise Presentation
3:00 - 4:00pm	Trevor Bethke, Canapes

# Menu

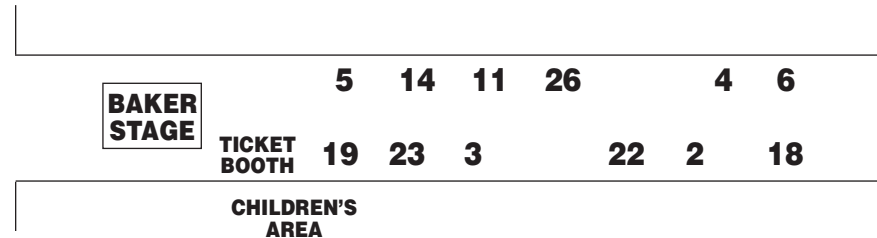
<b>1 750 Grill</b>	<b>TICKETS</b>
Pork BBQ _____	3
Coleslaw _____	1
Brats _____	3
<b>2 BernieO's Pizza</b>	
The Twist _____	1
The Mack Stack _____	1
The Hot Wing _____	1
The Garlic Artichoke _____	1
Pepperoni _____	1
<b>3 Buffalo Wild Wings</b>	
Traditional Buffalo Wild Wings 10pc _____	5
Traditional Buffalo Wild Wings 5pc _____	3
Signature Sauce _____	4
<b>4 Carino's Italian Grill</b>	
Chicken Caesar Salad _____	3
Italian Wedge Salad _____	2
Chicken Skilittini _____	3
Spaghetti with Tomato Sauce _____	1
Italian Cannoli _____	2
<b>5 City Café</b>	
Chicken, Shrimp, Spinach or Mushroom Crepes _____	2/3
Tuscan Salad _____	2
Bread Pudding _____	2
Frappuccino _____	3
Kids Frappuccino _____	1
<b>6 Donnie's BBQ</b>	
Ribs _____	2
Rib Tips _____	4
Smoked Turkey _____	4
Pork, Beef or Chicken Sandwich _____	4
Beans _____	1
Salad _____	1

<b>7 El Tapatio</b>	<b>TICKETS</b>
Chips & Cheese _____	3
Taco Salad _____	4
Tacos _____	2
Walking Tacos _____	2
Tamales _____	2
<b>8 Famous India</b>	
Samosa/Gobi Pakora _____	2
Chicken Curry with Rice _____	3
Chanana Masala with Rice _____	3
Indian Pop _____	1
<b>9 Finley's</b>	
BBQ Beef Kebobs _____	3
Chicken Hawaiian Kebob _____	3
Cherry Salad _____	2
Prime Rib Sandwich _____	5
Tiramisu _____	1
<b>10 God's Touch</b>	
Rib Tips Half Pint _____	3
BBQ Chicken Dinner _____	4
Pulled Pork Sandwich _____	4
Banana Pudding _____	3
<b>11 Grand Traverse Pie Company</b>	
Sliced Pie _____	2
Goody Bars _____	1
Rice Krispy Treat _____	1
Specialty Coffee _____	1
<b>12 Harris Hospitality</b>	
Walking Tacos with Homemade Chili _____	2
Fish Tacos _____	3
Mediterranean Steak _____	3
<b>13 Hearthstone</b>	
Austrian Cream Cheese Soup _____	3
Polpettini Sliders on Brioche Rolls _____	4
Peanut Butter/Mascarpone Mousse-filled Chocolate Cups _____	2

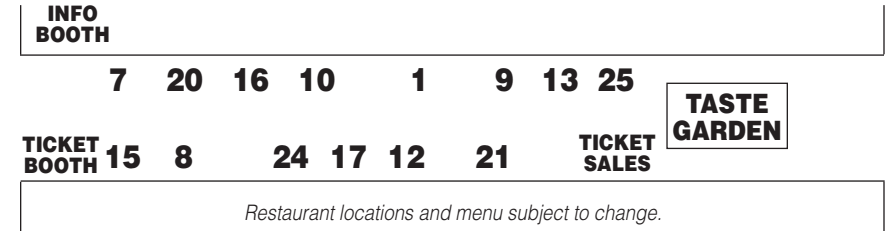
<b>14 Hobo's Tavern</b>	<b>TICKETS</b>
Baby Back Ribs _____	5
Perch _____	2
Burgers _____	3
Brats _____	2
<b>15 House of Chan</b>	
Sweet & Sour Chicken _____	1
Vegetable Fried Rice _____	1
Chinese BBQ Pork _____	1
2pc Egg Roll _____	1
<b>16 Marble Slab Creamery</b>	
Sundae Bar with Mix-ins & Fudge/Caramel _____	4
Sugar Free Frozen Yogurt Cups _____	2
Jr. Sundae Bar _____	3
Made from Scratch Cookies _____	1
Floats _____	3
<b>17 Mike's Landing</b>	
Mama G's Meatballs _____	1
<b>18 Mr. B's</b>	
Caramel Candy Pecan Pancake _____	1
Almond Joy Pancake _____	1
Kids Chocolate Chip Pancake _____	1
Healthy Choice Pancake _____	1
Orange/Apple Juice _____	1
<b>19 Muskegon Athletic Club</b>	
Traditional Mac & Cheese _____	2
Florentine Mac & Cheese _____	2
Crab Cakes _____	3
Cherry, Walnut & Spinach Salad _____	2
Sweet Potato Chips _____	1

<b>20 The Pita Place</b>	<b>TICKETS</b>
Gyro Pitas _____	3
Pita Chips & Hummus _____	2
Greek Salad _____	2
Baklava _____	1
Spinach Pie _____	2
<b>21 Roast Bistro—Just Classics</b>	
Beef Pot Roast Subs _____	3
Roast Beef Squares _____	3
Flip Chips _____	2
Onion Tangles _____	2
Root Beer Floats _____	2
<b>22 Ruth Ann's Ice Cream</b>	
Jr. Scoop _____	2
Single Scoop _____	3
Scoop in Waffle _____	4
Hot Fudge Sundae _____	4
Floats _____	4
<b>23 Sardine Room</b>	
Spinach & Artichoke Dip _____	4
Cuban Wraps _____	4
Mulligatawny Soup _____	3
<b>24 The Station Grill</b>	
Mini Burger, Texas Fries & Reese's Peanut Butter Cup _____	3
(May sub fruit cup for fries)	
<b>25 Toast 'n Jams</b>	
Chicken Salad Croissant _____	2
Yogurt 'n Fruit Parfait _____	1
Homemade Soup _____	1
Biscuits & Gravy _____	1
French Toast Sticks _____	1
<b>26 Tony's Bistro</b>	
Traditional Hummus _____	1
Greek Salad _____	2
Mediterranean Pasta _____	3
Lamb with Orzo _____	4

THIRD STREET



FOURTH STREET



FIFTH STREET

Restaurant locations and menu subject to change.