

CATERING MENU

Grand Rapids

For information and scheduling, please contact

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A LA CARTE FOOD BEST FOR MEETING BREAKS

Assorted Mini Pastries V

Muffins, Danish, and Fruit Turnovers—30 /dozen

Homemade Mini Granola Bars V —2 /each

Individual Fruited Greek Yogurt GF & V —4 /each

Hand Cut Fresh Fruit GF, V, & DF —4 /person

Garden Variety Vegetables and Ranch GF & V —4 /person

Chef's Cheese and Cracker Board V —6 /person

Roasted Red Pepper Hummus V

With Garden Variety Vegetables and Naan Bread—6 /person

Tortilla Chips GF, V, & DF

With Pico de Gallo and Guacamole—5 /person

Assorted Great Lakes Kettle Chips GF & V —2.75 /each

Individual Bags of Ferris Nut Co. Trail Mix V —3 /each

Assorted Candy Bars V —2.75 /each

Gourmet Cookies V

Chocolate Chip, Cranberry Pecan, S'mores, Snickerdoodle—24 /dozen

Fudge Brownies V —32 /dozen

Bakery Fresh Donuts V —30 /dozen

Lemon Bars V —36 /dozen

A LA CARTE BEVERAGES

Fresh Brewed Ferris Coffee and Hot Water for

Herbal Teas—30 /2.5 liters

Water Decanter

Included with Meeting Room Rental

Strawberry Lemon, Lemon-Lime, or Cucumber Mint Infused—+5

Canned Soda

Coke, Diet Coke, Sprite—2.5 /each

Boxed Water—4 /each

Fresh Brewed Unsweetened Iced Tea

With Lemons—12 /half gallon

Lemonade—7 /liter

Cranberry or Pineapple Juice—7 /liter

Orange Juice—8 /liter

Sparkling Strawberry Lemonade Punch—24 /half gallon

BEVERAGE STATIONS

Bar attendant required when alcohol is served—200/bar

ALL-DAY BEVERAGE SERVICE—12 /person per day

Fresh Brewed Ferris Coffee, Herbal Teas, and Iced Water

SPECIALTY HOT CHOCOLATE AND COFFEE BAR—6 /person

Mini Marshmallows, White Chocolate Chips, Peppermint Sticks, Chocolate and Caramel Sauce, Hazelnut and Vanilla Syrups, and Chantilly Cream

Add Bailey's—+3 /each drink

HOT APPLE CIDER BAR—5 /person

Only Available September through December

Caramel Sauce, Cinnamon Sticks, and Chantilly Cream

Add Captain Morgan—+4 /each drink

MIMOSA BAR

Orange and Pineapple Juice with Seasonal Berries

Arte Latino Sparkling Wine—38 /bottle

L. Mawby Blanc de Blanc—46 /bottle

Lunetta Prosecco—42 /bottle

Sparkling White Grape Juice—22 /bottle

BLOODY MARY BAR

Zing Zang Mix, Bacon, Celery, Olives, Pickle Spears, Limes, Tabasco, Sriracha, Dill Sauce, Worcestershire, A1 Sauce, and Cracked Pepper

Smirnoff—8.5 /each

Tito's—9.5 /each

Grey Goose—10.5 /each

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF = GLUTEN FRIENDLY V = VEGETARIAN DF = DAIRY FREE

A LA CARTE BREAKFAST AVAILABLE UNTIL 11:00AM

Applewood Bacon or Sausage Links GF & DF —4 /person

Roasted Potatoes GF, V, & DF —3.5 /person

Potatoes O'Brien GF, V, & DF

Roasted Potatoes Mixed with Peppers and Onions—3.5 /person

Hash Brown Casserole GF & V —4 /person

Scrambled Eggs GF & V

With Crème Fraiche, Snipped Chives, and Cheddar—3.5 /person

Hand Cut Fresh Fruit GF, V, & DF —4 /person

Assorted Mini Pastries V

Muffins, Danish, and Fruit Turnovers—30 /dozen

Assorted Bagels V

With Cream Cheese, Butter, and Peanut Butter—36 /dozen

Individual Fruited Greek Yogurt GF & V —4 /each

Fruit, Yogurt, and Granola Parfaits V —5.5 /each

Bakery Fresh Donuts V —30 /dozen

BREAKFAST BARS AVAILABLE UNTIL 11:00AM

Two or more bars recommended or as an add on / 10 person minimum

Belgium Waffle V —10 /person, 100 guest maximum

Maple Syrup GF, V, & DF

Creamy Maple Glaze GF & V

Seasonal Berries GF, V, & DF

Peanut Butter GF, V, & DF

Chocolate Chips GF & V

Butter GF & V

Chantilly Cream GF & V

Omelet—12 /person, 50 guest maximum

Chef Attendant Required—100

Bacon, Ham, Sausage GF & DF

Tomato, Spinach, Green Pepper, Onion, Mushroom GF, V, & DF

Cheddar and Feta GF & V

Served with Hot Sauce and Sriracha GF, V, & DF

Oatmeal GF, V, & DF —7 /person

Seasonal Berries GF, V, & DF

Caramel Apple Compote GF & V

Brown Sugar GF, V, & DF

Honey GF, V, & DF

Pecans and Walnut Mix GF, V, & DF

Cinnamon GF, V, & DF

CONTINENTAL BREAKFAST AVAILABLE UNTIL 11:00AM

Includes orange and cranberry juice

Ionian—10 /person

Hand Cut Fresh Fruit GF, V, & DF

Assorted Bagels with Cream Cheese, Butter, and Peanut Butter V

Monroe—14 /person

Hand Cut Fresh Fruit GF, V, & DF

Individual Fruited Greek Yogurts GF & V

Egg, Applewood Bacon, and Cheddar on a Croissant

BREAKFAST BUFFETS AVAILABLE UNTIL 11:00AM

Includes orange and cranberry juice / 10 person minimum

Ottawa—21 /person

Vanilla Greek Yogurt with Granola V

Hand Cut Fresh Fruit GF, V, & DF

Scrambled Eggs with Crème Fraiche, Snipped Chives, and Cheddar GF & V

Choice of Applewood Bacon or Sausage Links GF & DF

Choice of Roasted Potatoes, Potatoes O'Brien, or Hash

Brown Casserole GF & V

Pearl—19 /person

Cinnamon Swirl Bread Battered in Fresh Crème Anglaise, with Maple Syrup, Chantilly Cream, and Strawberry Preserves V

Scrambled Eggs with Crème Fraiche, Snipped Chives, and Cheddar GF & V

Choice of Applewood Bacon or Sausage Links GF & DF

ARTISAN SANDWICH PLATTERS AVAILABLE UNTIL 3:00PM

Includes assorted bags of Great Lakes kettle chips and choice of garden salad or pasta salad / Maximum of three sandwich choices / Gluten friendly or dairy free upon request / For groups with 10 or less guests. ask your CityFlatsHotel representative for menu options

The Flats

Smoked Turkey and Ham, Red Onion, Mixed Greens, Cheddar, and Mayo on a Croissant—14

Deluxe Roast Beef

Sliced Roast Beef, Tomato, Caramelized Onions, Mixed Greens, and Horseradish Mayo on Ciabatta Bread—14

Chicken Salad Pita

Whole Wheat Pita Stuffed with Cherry and Almond Chicken Salad—14

City Club Wrap

Grilled Chicken, Swiss Cheese, Applewood Bacon, Tomato, Mixed Greens, and Pesto Mayo in a Flour Tortilla—14

Garden Veggie Wrap V&DF

Hummus, Red Onion, Roasted Red Pepper, Cucumber, Tomato, and Baby Spinach in a Flour Tortilla—13

Black and Bleu Wrap

Seasoned Flank Steak, Bleu Cheese Crumbles, Red Onion, Mixed Greens, and Balsamic Vinaigrette in a Flour Tortilla—15

Roasted Salmon Wrap

Shredded Salmon, Feta Cheese, Spinach, Red Onion, Mixed Greens, Applewood Bacon, and Lemon Dill Mayo in a Flour Tortilla—15

PLATED GOURMET SALADS AVAILABLE UNTIL 3:00PM

Includes rolls with butter / Maximum of two salad selections / Escort cards provided by the host are required for all plated meals

Traditional Caesar Salad

Crisp Romaine with Garlic Croutons, Shredded Parmesan, and Caesar Dressing—13 /person

Southwest Chipotle Salad

Crisp Romaine with Bacon Crumbles, Roasted Corn, Pepper Jack Cheese, Tomato, Crispy Tortilla Strips, and Creamy Orange Chipotle Dressing—15 /person

Wolverine Salad GF & V

Crisp Romaine with Dried Cherries, Granny Smith Apples, Goat Cheese, Cashews, and Maple Vinaigrette—15 /person

Spartan Salad GF

Mixed Greens with Bacon Crumbles, Egg, Tomato, Red Onion, Cheddar Cheese, and Avocado with Ranch Dressing—15 /person

ADD TO ANY SALAD

Grilled Chicken—+4 /person
Seared Salmon—+6 /person

SEE PAGE 12 FOR DESSERT OPTIONS

PLATED LUNCHES AVAILABLE UNTIL 3:00PM*Escort cards provided by the host are required for all plated meals***ENTREES** Select two*\$3 per person for additional entrée choice***Grilled Whiskey Cider Chicken** GF & DF

With Sautéed Onions—20 /person

Roasted Bruschetta Chicken GF

With Parmesan Cheese and Creamy Pesto Sauce—20 /person

Boursin and Spinach Stuffed Chicken

With Panko Breading and Veloute—20 /person

Cherry BBQ Glazed Beef Brisket GF & DF

With Caramelized Onions—22 /person

Seared Salmon GF

With Dill Cream Sauce—21 /person

Lemon Roasted Salmon

With Pesto Breadcrumbs and Lemon Beurre Blanc—21 /person

Vegetarian Selections*A starch selection is not included with vegetarian entrées***Mushroom and Cheese Ravioli** V

Choice of Garlic Olive Oil or Marinara Sauce—18 /person

Stuffed Bell Pepper GF, V, & DF

With Spanish Rice, Black Beans, Onion, Roasted Tomato Salsa, and Choice of Vegetable Selection Below—17 /person

Stuffed Portobello Mushroom Caps GF & V

With Parmesan Risotto, Spinach, Sun-dried Tomatoes, and Choice of Vegetable Selection Below—18 /person

STARCHES Select one**Roasted Potatoes** GF, V, & DF**Garlic Mashed Red Skin Potatoes** GF & V**Twice Baked Potatoes** GF & V**Wild Rice Pilaf** GF, V, & DF**Premium Starch Selections**—+2 /person**White Cheddar Potatoes Au Gratin** V**Whipped Yams** GF & V

With Candied Pecans

Greek Couscous Salad V

Cucumber, Tomato, Red Onion, Feta, and Greek Vinaigrette

VEGETABLES Select one**House Vegetable Medley** GF, V, & DF

Tri Color Carrots, Squash, Zucchini

Garlic Green Beans GF, V, & DF**Roasted Carrots** GF & V**Premium Vegetable Selections**—+2 /person**Roasted Asparagus** GF, V, & DF**Parmesan Roasted Brussel Sprouts** GF & V**OPTIONAL ADD-ONS****Plated Side Salad** Select one—+4 /person*Includes rolls with butter***Traditional Caesar**

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

Garden GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

Mixed Greens GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

Plated Dessert Select two—+6 /person**New York Style Cheesecake** V

With Seasonal Berries

Chocolate Torte GF & V

With Chantilly Cream

Pineapple Banana Cake V & DF

With Vegan Cream Cheese Frosting

LUNCH BUFFET—24 / PERSON AVAILABLE UNTIL 3:00PM*Includes rolls with butter / 10 person minimum***SOUPS AND SALADS** Select one**Broccoli Cheddar** V**White Chicken Chili****Loaded Baked Potato****Tomato Basil** V**Chicken and Wild Rice****Chef's Pasta Salad** V**Traditional Caesar**

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

Garden GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

Mixed Greens GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

ENTREES Select two**Grilled Whiskey Cider Chicken** GF & DF

With Sautéed Onions

Roasted Bruschetta Chicken GF

With Parmesan Cheese and Creamy Pesto Sauce

Seared Salmon GF

With Dill Cream Sauce

Lemon Roasted Salmon

With Pesto Breadcrumbs and Lemon Beurre Blanc

Cherry BBQ Glazed Beef Brisket GF & DF

With Caramelized Onions

Traditional or Vegetarian Lasagna**Cavatappi Pasta**With Squash, Zucchini, Mushrooms and Choice of Marinara or Alfredo Sauce V*Grilled Chicken +2pp***Premium Entrée Selections**—+3 /person**Beef Tenderloin Tips** GF & DF

With Mushrooms and Pearl Onions in a Brown Gravy

STARCHES AND VEGETABLES Select two**Roasted Potatoes** GF, V, & DF**Garlic Mashed Red Skin Potatoes** GF & V**Twice Baked Potatoes** GF & V**Wild Rice Pilaf** GF, V, & DF**House Vegetable Medley** GF, V, & DF

Tri Color Carrots, Squash, Zucchini

Garlic Green Beans GF, V, & DF**Roasted Carrots** GF & V**Premium Selections**—+2 /person**White Cheddar Potatoes Au Gratin** V**Whipped Yams** GF & V

With Candied Pecans

Greek Couscous V

With Cucumber, Tomato, Red Onion, Feta, and Greek Vinaigrette

Roasted Asparagus GF, V, & DF**Parmesan Roasted Brussel Sprouts** GF & V**SEE PAGE 12 FOR DESSERT OPTIONS**

HORS D'OEUVRE PRESENTATIONS

Cherry Pecan Baked Wheel of Brie V

With Crackers and Honey—150 /50 servings

Charcuterie Board

With Cured Meats, Marinated Vegetables, Cheeses, Bread, and Crackers—400 /50 servings

Chef's Cheese and Cracker Board V —300 /50 servings

Garden Variety Vegetables and Ranch GF & V —200 /50 servings

Hand Cut Fresh Fruit GF, V, & DF —200 /50 servings

The CityScape V

A Grand Artistic Display of Chef Selected Cheeses, Cured Meats, Fruits, Vegetables, Bread, Crackers and Accompaniments—600 /50 servings

Baked Spinach and Artichoke Dip V

With Tortilla Chips and Crostini—200 /50 servings

Roasted Red Pepper Hummus V

With Garden Variety Vegetables and Naan Bread—200 /50 servings

Hot Crab Dip

Crab Meat with Cream Cheese, Cheddar, and Spices with Tortilla Chips and Crostini—300 /50 servings

Southwest Trio V

Pico de Gallo, Guacamole, and Black Bean Salsa with Tortilla Chips—200 /50 servings

HORS D'OEUVRES

COLD HORS D'OEUVRES

Caprese Skewers GF & V

Pesto Marinated Mozzarella Balls, Tomatoes, Balsamic Reduction, and Basil —150 /50 pieces

Bruschetta V & DF —125 /50 pieces

Spicy Marinated Vegetables GF, V, & DF

Served in Cucumber Cups—100 /50 pieces

Antipasto Kabobs

Marinated Cheese Tortellini, Salami, Pepperoni and Olive—150 /50 pieces

Baja Cups

Shredded Chicken, Peppers, Onions, Pepper Jack Cheese, Spicy Crème Fraiche, and Cilantro —150 /50 pieces

Deviled Eggs GF & DF

Traditional—100 /50 pieces

Jalapeño with Bacon—125 /50 pieces

Goat Cheese Crostini V

With Red Onion and Cranberry Compote—150 /50 pieces

Jumbo Cocktail Shrimp GF & DF —250 /50 pieces

HOT HORS D'OEUVRES

Stuffed Mushroom Caps

Choice of Italian Sausage or Parmesan Risotto—150 /50 pieces

Bourbon BBQ Meatballs—150 /50 pieces

Teriyaki Beef Skewers DF —150 /50 pieces

Greek Chicken Skewers GF

With Tzatziki Sauce—150 /50 pieces

Steamed Pork Potstickers

With Sweet Chili Sauce—150 /50 pieces

Coconut Shrimp DF

With Orange Marmalade—200 /50 pieces

Mini Crab Cakes

With Remoulade—250 /50 pieces

Vegetarian Spring Rolls V

With Sweet Chili Sauce—125 /50 pieces

SNACKS AND LATE NIGHT

Hamburger Sliders

With Ketchup and Mustard—175 /50 pieces

Cheeseburger Sliders

With Ketchup and Mustard—200 /50 pieces

BBQ Pulled Pork Sliders—175 /50 pieces

Deluxe Mini Hot Dogs

With Ketchup, Mustard, Relish, Onion, Jalapeno, and Shredded Cheese—150 /50 pieces

Loaded Tots GF

Tater Tots with Cheddar Cheese Sauce, Bacon Crumbles, Sour Cream, and Snipped Chives—175 /50 servings

Beer Cheese Fondue V

With Soft Pretzel Bites—150 /150 bites

Breaded Chicken Strips

With Ranch and BBQ Sauce—200 /50 pieces

French Fries V —100 /50 servings

Cheese Pizza V —18 /24 pieces

Pepperoni Pizza—20 /24 pieces

THEMED BUFFETS LUNCH 11:00AM-3:00PM / DINNER 3:00PM-10:00PM

25 person minimum / For groups under 25, ask your CityFlatsHotel representative for simplified menu options

FRESH SALAD BAR—18 /person *Lunch Only / Includes rolls with butter*

Mixed Greens, Romaine, Carrots, Cucumbers, Tomatoes, Red Onions, Feta Cheese, Cheddar Cheese, Dried Cherries, Sliced Almonds, Hard Boiled Eggs, Bacon Crumbles, Croutons, and Grilled Chicken with Ranch and Balsamic Vinaigrette

Add Half Sandwiches—+5 /person

Select Two Artisan Sandwiches from Page 3

Add Soup—+3 /person

Broccoli Cheddar V
 White Chicken Chili
 Loaded Baked Potato
 Tomato Basil V
 Chicken and Wild Rice

ALL AMERICAN BAR—20 /person *Lunch Only / Includes assorted bags of chips***Burgers and Brats** GF & DF

Cheddar, Provolone, Lettuce, Tomato Slices, Red Onion, Pickle Slices, Relish, Jalapeños, Applewood Bacon, Ketchup, Mustard, and Mayo

Substitute Pretzel Buns V —+1 /person**Select Two Sides**

Coleslaw GF, V, & DF
 Pasta Salad V
 Potato Salad GF & V
 Fresh Fruit Salad GF, V, & DF
 Garden Salad with Ranch GF & V

BBQ BAR—22 /person *Dinner — 28 person / Includes cheddar corn muffins with honey butter***BBQ Chicken Quarters** GF & DF**Pulled Pork with Yeast Rolls****Select Two Sides**

Coleslaw GF, V, & DF
 Pasta Salad V
 Potato Salad GF & V
 Fresh Fruit Salad GF, V, & DF
 Garden Salad with Ranch GF & V

FIESTA TACO BAR *Lunch—20 /person Dinner—26 /person Includes tortilla chips*

Soft Flour Tortillas, Corn Tortillas, Spanish Rice, Refried Black Beans, Lettuce, Sour Cream, Sautéed Onions and Peppers, Shredded Cheese, Cilantro, Pico de Gallo, and Roasted Tomato Salsa

Select Three

Ground Beef GF & DF
 Shredded Chicken GF & DF
 Blackened Mahi Mahi GF & DF
 Roasted Sweet Potato GF & DF

Add Queso and Guacamole GF & V—+5 /person**Add Black Bean Salsa and Guacamole** GF, V, & DF—+4 /person**Add Dessert**Churros with Chocolate Dipping Sauce V —+4 /person**TUSCAN PASTA BAR** *Lunch—22 /person Dinner— 28 /person Includes garlic breadsticks***Salad**

Traditional Caesar or Garden with Ranch or Balsamic Vinaigrette

Cavatappi Pasta V

With Squash, Zucchini, Mushrooms, and
 Choice of Marinara or Alfredo Sauce

Cheese Tortellini

With Chicken and Alfredo

Traditional Lasagna**Add Cannolis** V —+4 /person

ADD ON FOOD STATIONS

25 person minimum

POTATO STATION—6 /person

Select Baked or Mashed

Gravy, Cheddar Cheese Sauce, Bacon Crumbles, Sour Cream, Butter, Snipped Chives, and Crispy Fried Onions

Loaded Tots GF

Tater Tots with Cheddar Cheese Sauce, Bacon Crumbles, Sour Cream, and Snipped Chives—175 /50 servings

MAC AND CHEESE BAR—8 /person

Bacon Crumbles, Diced Tomatoes, Caramelized Onions, Sliced Jalapeños, Bleu Cheese Crumbles, and Snipped Chives

Add Grilled Chicken—+4 /person

Add Shredded BBQ or Buffalo Chicken—+4 /person

CARVING STATION *Chef attendant required—100*

Includes cocktail rolls and appropriate condiments / Carving station servings must be equal to or greater than final guest count

Prime Rib GF

With Horseradish Cream and Au Jus—575 /50 servings

Roast Turkey Breast GF & DF

With Cranberry Relish—175 /60 servings

Applewood Smoked Ham GF & DF

With Honey Mustard BBQ—150 /30 servings

Herb Crusted Beef Tenderloin GF

With Horseradish Cream—350 /30 servings

ADD ON SWEETS STATIONS

See page 12 for additional dessert selections

MINI DESSERT STATION

Minimum 2 dozen per selection

Brownie Bites V—18 /dozen

Cheesecake Bites V—36 /dozen

Key Lime Pie Bites V—24 /dozen

Chocolate Covered Strawberries V & GF—30 /dozen

Chocolate Dipped Rice Krispy Treats V & GF—30 /dozen

Neapolitan Mousse Shooters V & GF—36 /dozen

Tiramisu Shooters V—36 /dozen

Vegan Seasonal Fruit Crumble V, GF, & DF—36 /dozen

ICE CREAM SUNDAE STATION—8 /person, 100 Guest Maximum

Chef Attendant Optional—100

Individual Scoops of Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Crushed Oreos, Chopped Peanuts, Strawberry Topping, Maraschino Cherries, and Whipped Cream V

Served in Sundae Glasses

Add Gourmet Cookies V

Chocolate Chip, Cranberry Pecan, S'mores, Snickerdoodle—24 /dozen

Add Fudge Brownies V —32 /dozen

MILK AND COOKIES STATION—5 /person, 20 person minimum

Gourmet Cookies V

Chocolate Chip, Cranberry Pecan, S'mores, Snickerdoodle

Milk Shooters

Regular Milk and Chocolate Milk

ROOT BEER FLOAT STATION —7 /person, 20 person minimum

Chef Attendant Optional—100

Local Root Beer

With Vanilla Ice Cream

Served in Old Fashioned Soda Glasses with Spoon Straws

PLATED DINNER

Includes rolls with butter freshly brewed Ferris coffee, herbal teas, iced tea, lemonade, and soda / Escort cards and assigned seating required for all plated meals

SALADS Select one

Traditional Caesar

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

Garden GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

Premium Salad Selections—+2 /person

Wolverine GF & V

Crisp Romaine, Dried Cherries, Granny Smith Apples, Goat Cheese, Cashews, and Maple Vinaigrette

Mixed Greens GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

ENTREES Select two—+4 per person for additional entrée choice

Grilled Whiskey Cider Chicken GF & DF

With Sautéed Onions—30 /person

Roasted Bruschetta Chicken GF

With Parmesan Cheese and Creamy Pesto Sauce—30 /person

Boursin and Spinach Stuffed Chicken

With Panko Breading and Veloute—30 /person

Seared Salmon GF

With Dill Cream Sauce—31 /person

Lemon Roasted Salmon

With Pesto Breadcrumbs and Lemon Beurre Blanc—31 /person

Bacon Wrapped Pork Chop GF & DF

With Whiskey Glaze—30 /person

Cherry BBQ Glazed Beef Brisket GF & DF

With Caramelized Onions—32 /person

Crab Stuffed Jumbo Shrimp—36 /person

New York Strip GF & DF

With Red Wine Demi-Glace—40 /person

Filet Mignon GF & DF

With Red Wine Demi-Glace—45 /person

Duo-Plate Entrees

Select from entrée options listed above

Chicken and Salmon—32 /person

Filet and Salmon—46 /person

Filet and Chicken—45 /person

Filet Mignon and Lobster Tail GF

With Red Wine Demi-Glace and Drawn Butter—49 /person

VEGETARIAN ENTREES Select one

A starch selection is not included with vegetarian entrées

Stuffed Bell Pepper GF, V, & DF

With Spanish Rice, Black Beans, Onion, and Roasted Tomato Salsa, and Choice of Vegetable Selection Below—24 /person

Mushroom and Cheese Ravioli V

Choice of Garlic Olive Oil or Marinara Sauce—26 /person

Stuffed Portobello Mushroom Caps GF & V

With Parmesan Risotto, Spinach, and Sun-dried Tomatoes, and Choice of Vegetable Selection Below—26 /person

PLATED KID'S MEALS Select one

Includes fresh fruit plate and french fries / up to 12 years old

Chicken Tenders

With BBQ Sauce and Ketchup—15 /person

Macaroni and Cheese V —15 /person

PLATED DINNER CONTINUED

STARCHES Select one

Roasted Potatoes GF, V, & DF

Garlic Mashed Red Skin Potatoes GF & V

Twice Baked Potatoes GF & V

Wild Rice Pilaf GF, V, & DF

Premium Starch Selections—+2 /person

White Cheddar Potatoes Au Gratin V

Whipped Yams GF & V

With Candied Pecans

Greek Couscous Salad V

Cucumber, Tomato, Red Onion, Feta, and Greek Vinaigrette

VEGETABLES Select one

House Vegetable Medley GF, V, & DF

Tri Color Carrots, Squash, Zucchini

Garlic Green Beans GF, V, & DF

Roasted Carrots GF & V

Premium Vegetable Selections—+2 /person

Roasted Asparagus GF, V, & DF

Parmesan Roasted Brussel Sprouts GF & V

PLATED DESSERTS—+8 /person

Maximum of two dessert selections, served alternating

New York Style Cheesecake V

With Seasonal Berries

Chocolate Hazelnut Cheesecake V

Flourless Chocolate Mousse Cake V & GF

With Strawberry Topping

Seasonal Fruit Crisp V

Vegan Optional

TRADITIONAL DINNER BUFFET—31 / PERSON

Includes rolls with butter, freshly brewed Ferris coffee, herbal teas, iced tea, lemonade, and soda / Dinner buffets recommended for groups of 150 or less

SALADS Select one

Traditional Caesar

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

Garden GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

Premium Salad Selections—+2 /person

Mixed Greens GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

Wolverine GF & V

Crisp Romaine, Dried Cherries, Granny Smith Apples, Goat Cheese, Cashews, and Maple Vinaigrette

ENTREES Select two—+6 per person for additional entrée choice

Grilled Whiskey Cider Chicken GF & DF

With Sautéed Onions

Roasted Bruschetta Chicken GF

With Parmesan Cheese and Creamy Pesto Sauce

Boursin and Spinach Stuffed Chicken

With Panko Breading and Veloute

Seared Salmon GF

With Dill Cream Sauce

Hickory Roasted Salmon

With Pesto Breadcrumbs and Lemon Beurre Blanc

Cherry BBQ Glazed Beef Brisket GF & DF

With Caramelized Onions

Bacon Wrapped Pork Chop GF & DF

With Whiskey Glaze

Traditional or Vegetarian Lasagna

Cavatappi Pasta

With Squash, Zucchini, Mushrooms and Alfredo Sauce V
Grilled Chicken +2pp

Premium Entrée Selections—+3 /person

Beef Tenderloin Tips GF & DF

With Mushrooms and Pearl Onions in a Brown Gravy

STARCHES OR VEGETABLES Select three

Roasted Potatoes GF, V, & DF

Twice Baked Potatoes GF & V

Wild Rice Pilaf GF, V, & DF

Garlic Mashed Red Skin Potatoes GF & V

House Vegetable Medley GF, V, & DF

Tri Color Carrots, Squash, Zucchini

Garlic Green Beans GF, V, & DF

Roasted Carrots GF & V

Premium Selections—+2 /person

White Cheddar Potatoes Au Gratin V

Whipped Yams with Candied Pecans GF & V

Greek Couscous Salad GF, V, & DF

Cucumber, Tomato, Red Onion, Feta, and Greek Vinaigrette

Roasted Asparagus GF, V, & DF

Parmesan Roasted Brussel Sprouts GF & V

BUFFET KID'S MEAL—15 /person

Includes Fresh Fruit Plate / Age 5-12

DESSERT PLATTERS

Gourmet Cookies V

Chocolate Chip, Cranberry Pecan, S'mores,
White Chocolate Macadamia Nut—24 /dozen

Cake Pops V—32 /dozen

Minimum 2 dozen per flavor

Cake Choices: Chocolate or Vanilla

Chocolate Dip Choices: White Chocolate or Milk Chocolate

Fudge Brownies V —34 /dozen

Lemon Bars V —36 /dozen

Chocolate Covered Pretzel Rods V—18 /dozen

Minimum 2 dozen per flavor

Chocolate Dip Choices: White Chocolate or Milk Chocolate

Cupcakes V—36 /dozen

Minimum 2 dozen per flavor/Gluten free +6 /dozen

Cake Choices: Chocolate, Vanilla or Lemon

Frosting Choices: Chocolate, Vanilla, Lemon, Strawberry, Blueberry

PLATED DESSERTS —+8 /person

Maximum of two dessert selections, served alternating

New York Style Cheesecake V

With Seasonal Berries

Chocolate Hazelnut Cheesecake V

Flourless Chocolate Mousse Cake V & GF

With Strawberry Topping

Seasonal Fruit Crisp V

Vegan Optional

HOSTED BAR UPON CONSUMPTION

The bar will be closed during dinner service to ensure prompt and efficient service / Bar Attendant Required

Bar Set Up Fee—+200/Bar

COCKTAILS

	HOUSE—6.5 /each	CALL—7.5 /each	PREMIUM—8.5 /each
Vodka	Smirnoff	Tito's	Grey Goose
Gin	Beefeater	Tanqueray	Hendricks
Rum	Parrot Bay	Bacardi	Barbancourt
Spiced Rum	Parrot Bay Spiced	Captain Morgan	Sailor Jerry
Whiskey	Seagram's 7	Jack Daniel's	Crown Royal
Bourbon	Jim Beam	Maker's Mark	Knob Creek
Scotch	Cutty Sark	Dewar's White Label	Glenfiddich 12
Tequila	El Jimador Blanco	Hornito's	Patron Silver

BOTTLED BEERS AND CIDER

DOMESTIC BEER

—4 /each

Budweiser

Bud Light

Michelob Ultra

Miller Lite

IMPORTED BEER

—5 /each

Corona

Stella Artois

CIDER

—6 /each

Vandermill's Hard Apple

MICROBREWS

—5 /each

Bell's Rotating

Founders All-Day IPA

HARD SELTZER

—5 /each

Assorted White Claw

DRAFT BEER

Domestic Half Barrel Keg—300 /each

Budweiser, Bud Light, Coors Light,
Michelob Ultra, Miller Lite

Microbrew Half Barrel Keg—450 /each

Seasonal Selections from Bell's, Founders, New
Holland, Perrin, Short's, or your favorite brewery

WINE TIERS

Sycamore Lane—24 /bottle

Cabernet, Merlot, Pinot Grigio, Chardonnay

Chateau Grand Traverse Wine—28 /bottle

Pinot Noir, Silhouette, Pinot Grigio, Chardonnay

Joel Gott Wine—32/bottle

Cabernet Sauvignon, Zinfandel, Sauvignon Blanc,
Unoaked Chardonnay

BUBBLY

Arte Latino Sparkling Wine—28 /bottle

Pink Prima Sparkling Moscato—32 /bottle

Lunetta Prosecco—32 /bottle

L. Mawby Blanc de Blanc—36 /bottle

Freixenet Sparkling Rose—36 /bottle

A LA CARTE WINES

Villa Rosa Moscato—28 /bottle

Chateau Grand Traverse Late Harvest Riesling—28 /bottle

Rodney Strong Pinot Noir Rose—30 /bottle

NON-ALCOHOLIC

Soft Drinks—2 /each

Fresh Brewed Ferris Coffee—30 /2.5 liters

Sparkling White Grape Juice—12 /bottle

Grüvi Dry Secco—6 /9.3oz bottle

0.0% ABV

Athletic Brewing Co. Golden Ale—5 /each

0.5% ABV

HOSTED UNLIMITED BAR

The bar will be closed during dinner service to ensure prompt and efficient service / Bar Attendant Required
Bar Set Up Fee—+200/Bar

BEER, WINE, AND COCKTAILS

	HOUSE <i>House Brand Cocktails, Sycamore Lane Wine, Domestic Bottled Beer</i>	CALL <i>Call Brand Cocktails, Chateau Grand Traverse Wine, All Bottled Beer</i>	PREMIUM <i>Premium Brand Cocktails, Joel Gott Wine, All Bottled Beer, Cider, and Hard Seltzer</i>
1 hour bar	19 /per person	22 /per person	25 /per person
2 hour bar	24 /per person	27 /per person	30 /per person
3 hour bar	29 /per person	32 /per person	35 /per person
4 hour bar	34 /per person	37 /per person	40 /per person
5 hour bar	40 /per person	43 /per person	46 /per person

5 hour bar maximum

BEER AND WINE ONLY

	HOUSE <i>Sycamore Lane Wine, Domestic Bottled Beer</i>	CALL <i>Chateau Grand Traverse Wine, All Bottled Beer</i>	PREMIUM <i>Joel Gott Wine, All Bottled Beer, Cider, and Hard Seltzer</i>
1 hour bar	16 /per person	19 /per person	22 /per person
2 hour bar	21 /per person	24 /per person	27 /per person
3 hour bar	23 /per person	26 /per person	32 /per person
4 hour bar	28 /per person	33 /per person	37 /per person
5 hour bar	31 /per person	35 /per person	41 /per person

5 hour bar maximum

CASH BAR

A \$500 minimum of beverage sales is required / Prices listed are inclusive of tax / Cash and credit cards accepted / Bar Attendant Required
Bar Set Up Fee—+200/Bar

COCKTAILS

House Brand Cocktails—7
Call Brand Cocktails—8
Premium Brand Cocktails—9

WINE

Sycamore Lane Wine—6.5
**Chateau Grand Traverse
Wine**—7.5
Joel Gott Wine—8.5
Villa Rosa Moscato—7.5
**Rodney Strong
Pinot Noir**—8.5

BEER, CIDER, HARD SELTZER

Domestic Bottled Beer—4.5
Imported Bottled Beer—5.75
Microbrew Bottled Beer—5.75
**Vandermill's Hard
Apple Cider**—6.5
Assorted White Claw—5.75

NON-ALCOHOLIC

Soft Drinks—2.5
**Athletic Brewing Co. Golden
Ale 0.5% ABV**—5.75