



YOUR EVENT, DONE PERFECTLY.

M E N U



1115 Taylor Ave. North
Grand Rapids, MI 49503

**This menu is exclusive to
The Waddell Banquet Center**

All menus include our full and complete level of service:

All tables as needed for guests, appetizers, buffet, head, cake, gift, etcetera. Included are linen tablecloths, napkins, china tableware, water goblets, and flatware. Linen skirting will be provided for the head, cake, gift and buffet tables. Our professional staff will set up, maintain, and tear down all tables. Our service staff will set tables with the tableware, serve plated items when included in the menu choice, clear plates, and release tables for the buffet if applicable.

Please see Policies for more information.

**Thank you for your interest in Distinctive Catering.
We look forward to serving you!**

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~ Hors D'oeuvre Trays ~

Hors D'oeuvre Trays are great for festive occasions and may be added to any menu. Each tray is attractively decorated, garnished, and includes plates, forks, and napkins.

Gourmet Fruit and Cheese Display

Cantaloupe, honeydew, pineapple, strawberries, seasonal fruits and berries, and assorted cubed, sliced, and gourmet cheeses served with assorted crackers . . . *\$2.95 per person*

Fresh Cut Deli Meat and Cheese Assortment

Ham, summer sausage, pepperoni, salami, assorted cubed and bar cheese, and queen pimento stuffed olives served with assorted crackers . . . *\$2.95 per person*

Fresh Fruit Tray

Honeydew, cantaloupe, grapes, pineapple, strawberries, and seasonal fruits and berries . . . *\$2.50 per person*

Fresh Vegetables and Dip

Broccoli buds, celery sticks, baby carrots, cauliflower buds, cherry tomatoes, and assorted seasonal vegetables served with vegetable dip . . . *\$1.95 per person*

Cheese and Cracker Display

Cubed cheddar, Colby jack, pepper jack, and Schuler's bar cheese served with assorted crackers . . . *\$2.25 per person*

Gourmet Cheese Display

Havarti, Baby Brie, Boursin, Gouda, and grapes served with assorted crackers and French baguette . . . *\$2.50 per person*

Tortilla Pinwheels

Ham, turkey, and assorted spreads wrapped in tortilla shells and sliced into bite-sized wheels . . . *\$2.50 per person*

Vegetable Pinwheels

Sautéed spinach and sun-dried tomatoes in cream cheese sauce wrapped in a vegetable tortilla and sliced into bite-sized wheels . . . *\$2.00 per person*

Tailgate Subs

Sliced ham, turkey, Swiss and American cheese, lettuce, tomato, and red onion cut into two-inch pieces and served with mayonnaise and mustard on the side . . . *\$2.95 per person*

Great for a late-night reception snack!

~ Hors D'oeuvre Trays ~

Continued

Peel and Eat Shrimp

Peel and eat shrimp iced on a tray and served with cocktail sauce . . . *\$3.00 per person*

Jumbo Marinated Grilled Shrimp

Jumbo shrimp marinated in olive oil, fresh oregano, garlic, lemon juice, honey, and Dijon mustard, grilled over charcoal and served chilled . . . *\$5.75 per person*

Barbeque Pork Sliders

Hot barbeque pulled pork served with mini buns and coleslaw . . . *\$3.75 per person*

Stuffed Jalapeños

Fresh jalapeños stuffed with chorizo sausage and Mexican cheese, wrapped in bacon and baked . . . *\$2.75 per person*

Hummus

Roasted red pepper hummus served with fresh pita bread and vegetables for dipping . . . *\$2.75 per person*

Flank Steak Roll-Ups

Marinated flank steak grilled and wrapped around a sweet gherkin, then topped with a star of cream and Boursin cheese and slice of green olive . . . *\$2.75 per person*

Antipasto Tray

Marinated mushrooms, artichoke hearts, roma tomatoes, fresh buffalo mozzarella, salami, capicola, and assorted olives, served with French baguettes and assorted crackers . . . *\$3.25 per person*

Beef Tenderloin Display

Beef tenderloin served chilled on French bread with romaine lettuce and red pepper aioli . . . *\$4.00 per person*

Smoked Salmon Display

Smoked salmon, capers, red onion, egg, cream cheese, lemon, and dill served with assorted crackers
Small (serves approx. 50) ... \$150.00 Large (serves approx. 100) ... \$275.00

~Hors D'oeuvres~

May be added to any menu.

Beer-Steamed Kielbasa with Sauerkraut

\$2.75 per person

Meatballs

Choice of barbeque, peppercorn, or Swedish . . . *\$1.50 per person*

Chicken Wings

Choice of buffalo, barbeque, bourbon, or parmesan garlic served with celery sticks and choice of bleu cheese or ranch dressing . . . *\$2.50 per person*

***Marinated Steak Kabobs**

Marinated steak skewered with tri-colored peppers and red onion and glazed with a beef mushroom sauce . . . *\$2.75 per person*

Marinated Chicken Kabobs

Marinated chicken skewered with tri-colored peppers and red onion and glazed with lemon garlic sauce . . . *\$2.75 per person*

Grilled Vegetable Kabobs

Skewered zucchini, summer squash, red onion, and colored peppers seasoned with garlic, olive oil, and Italian herbs . . . *\$2.50 per person*

Sausage, Seafood, or Vegetable Parmesan Stuffed Mushroom Caps

\$2.50 per person

Alaskan Crab Cakes

Alaskan snow crab cakes lightly breaded and sautéed and served with red pepper aioli . . . *\$3.50 per person*

Buffalo Mozzarella Bruschetta

Diced tomatoes, fresh buffalo mozzarella, garlic, basil, balsamic vinegar, and olive oil served with crispy bread rounds . . . *\$2.25 per person*

Crab Dip

Alaskan crab dip served hot with pita chips . . . *\$2.75 per person*

Buffalo Chicken Dip

Diced chicken breast in a creamy buffalo sauce served hot with pita chips . . . *\$2.50 per person*

Spinach and Artichoke Dip

Spinach, artichokes, and gourmet cheeses topped with fresh grated parmesan and served hot with pita chips . . . *\$2.50 per person*

Queso Dip

Mexican-style cheese dip served with tortilla chips . . . *\$2.50 per person*
Served with soft pretzel sticks . . . *\$2.95 per person*

~ Hors D'oeuvre Stations ~

The Stations may be added to any menu. Stations are not available as full menus.

Stir Fry Station

Includes marinated steak, chicken, assorted fresh vegetables, fried rice, and sauces. Prepared live by our trained chefs! . . . *\$5.50 per person*

Pasta Station

Includes penne and fettuccini pastas, sausage, chicken, assorted vegetables, marinara and alfredo sauces, and Italian meatballs. Prepared live by our trained chefs! . . . *\$5.50 per person*

Fajita Station

Includes seasoned steak and chicken strips, roasted peppers and onions, bean dip, Spanish rice, soft tortilla shells, sour cream, salsa, and shredded cheddar cheese. Prepared live by our trained chefs! . . . *\$5.50 per person*

Baked Potato and Salad Station

Includes Idaho baked potatoes, butter, sour cream, broccoli, chives, crisp iceberg lettuce, crisp romaine lettuce, chopped bacon bits, grape tomatoes, cucumbers, red onions, shredded cheddar cheese, croutons, and ranch and Italian dressings
\$5.50 per person

Chef-Carved Station

Includes choice of one meat: whole boneless turkey, herb-crusted pork loin, bone-in smoked ham, or roast beef carved on site. Served with specialty sauces and miniature rolls . . . *\$5.50 per person*

Two meats . . . *\$7.50 per person*

Substitute prime rib or beef tenderloin for an additional *\$3.00 per person*

Dessert Station

Includes assorted mini cheesecakes, gourmet dessert bars, frosted brownies, and chocolate fondue with accompaniments . . . *\$5.50 per person*

~ Dry Snacks ~

Great as appetizers or late-night snacks!

Mints\$.50 per person
Peanuts..... \$.50 per person
Pretzels..... \$.50 per person
Chex Mix..... \$.50 per person

Goldfish crackers \$.50 per person
Assorted nuts \$1.00 per person
Tortilla chips and salsa \$1.50 per person
Potato chips and dip \$1.00 per person

~ Plated Entrées ~

Let us serve you and your guests! All plated dinners include a choice of starch, choice of vegetable, tossed salad with dressings, ciabatta rolls with butter, and a coffee station.

(Limit of two entrée choices)

Beef

***Steak** – 8 oz. USDA aged choice certified Angus sirloin grilled to perfection . . . *\$18.00*

***10 oz. Prime Rib** – Herb-seasoned, slow-roasted prime rib with au jus . . . *\$20.00*

***Chuck Tenderloin** – Grilled chuck tenderloin sliced and topped with choice of a rich bordelaise sauce or caramelized onions and crumbled gorgonzola cheese . . . *\$19.00*

Chicken

Chicken Chardonnay

Seared boneless chicken breast smothered with sautéed mushrooms and onions and topped with chardonnay cream sauce . . . *\$19.00*

Fresh Herb Chicken

Grilled boneless chicken breast marinated with fresh oregano, garlic, honey, and lemon and topped with fresh butter herb sauce. . . *\$19.00*

Chicken Marsala

Seared boneless chicken breast topped with sautéed mushrooms and finished with our own marsala wine sauce . . . *\$19.00*

Tuscan Chicken

Seared boneless chicken breast filled with sun-dried tomatoes, spinach, and ricotta cheese and topped with a fresh basil sauce . . . *\$20.00*

Vegetarian

Roasted Stuffed Portabella

Stuffed with Boursin and asiago cheese, artichoke, wild rice, and sautéed leeks and then finished with chardonnay sauce . . . *\$17.00*

Penne Pasta with Chardonnay Sauce

Penne pasta blended with roasted garlic, fresh basil, roasted tomato, and chardonnay cream sauce . . . *\$17.00*

Vegetarian Stir Fry

Fresh seasonal vegetables stir-fried in a plum soy sauce and served over rice . . . *\$17.00*

Mediterranean Pasta

Cavatappi pasta tossed with olive oil, garlic, black olives, artichokes, and diced tomatoes . . . *\$18.00*

Vegetarian Lasagna

Ricotta, parmesan, and mozzarella layered with spinach, mushroom, onion, green pepper, lasagna noodles, and marinara sauce . . . *\$18.00*

Wild Mushroom Risotto

Rice with sautéed wild mushrooms, sherry, shallots, and Parmesan cheese . . . *\$18.00*

Stuffed Summer Squash and Zucchini Boat

Fresh sautéed vegetables in olive oil and roasted garlic mixed with quinoa and seasoning . . . *\$18.00*

~ Plated Entrées ~

Combinations

***Chuck Tenderloin and Chicken**

Grilled chuck tenderloin with bordelaise sauce served with a choice of Chicken Chardonnay, Chicken Marsala, or Herb Chicken . . . *\$22.00*

***Steak and Chicken**

6 oz. USDA choice aged certified Angus sirloin served with a choice of Chicken Chardonnay, Chicken Marsala, or Herb Chicken . . . *\$20.00*

Seafood

Broiled Tilapia

Broiled tilapia with sautéed flame-roasted peppers and onions and smothered with fresh tarragon cream . . . *\$18.00*

Broiled Salmon

Broiled salmon topped with dill cream sauce . . . *\$19.00*

Whitefish

Fresh whitefish topped with cilantro lime butter sauce . . . *\$19.00*

Pork

Roast Pork Loin

Boneless roast pork loin with a green peppercorn cognac cream sauce . . . *\$19.00*

Creole Pork Tenderloin

Cajun seasoned marinated and grilled pork tenderloin served with creole sauce . . . *\$19.00*

Stuffed Pork Loin

Roast pork loin stuffed with Italian sausage and topped with a coarse Dijon mustard and chive sauce . . . *\$19.00*

Plated Starch Options:

Baked Potato with Butter and Sour Cream, Duchess Potatoes, Parsley Buttered Redskins, Wild Rice

Plated Vegetable Options:

Fresh Broccoli, Sicilian Blend Vegetables, Whole Maple Glazed Baby Carrots, Fresh Green Beans with Garlic Herb Sauce, Green Beans with Bacon and Mushrooms, Sunshine Blend, Root Vegetables with Herb Butter

~ Family Style ~

Enjoy the service of a plated dinner, with the variety of a buffet!

Family Style dinners are served in bowls and platters to each guest table by our professional service staff.

Choice of Two Entrées:

Baked Chicken, Chicken Chardonnay, Herb Chicken,
Chicken Marsala, Beef Pot Roast, Honey Glazed Ham, Barbeque Pork Ribs, Whole Boneless Roast Turkey,
Beef Tips with Mushroom Wine Sauce, Creole Pork Tenderloin

Choice of One Starch:

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins, Au Gratin Potatoes,
Duchess Potatoes, Home-Style Stuffing with Gravy, Wild Rice

Choice of Hot One Vegetable:

Sicilian Blend Vegetables, Green Beans with Bacon and Mushrooms, Buttered Corn,
Cheesy Broccoli, Maple Glazed Baby Cut Carrots, Fresh Green Beans with Garlic Herb Sauce,
Sunshine Blend, Root Vegetables with Herb Butter

This Menu Also Includes:

Choice of Beer-Steamed Kielbasa with Sauerkraut **or** Barbeque Meatballs
Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

Price per person . . . \$22.00

~ Build Your Own Hors D'oeuvre Buffet ~

Includes Gourmet Fruit and Cheese Display,
Barbeque Meatballs, Fresh Vegetables and Dip,
choice of three additional hors d'oeuvres, and a coffee station

Hors D'oeuvre Choices:

Alaskan Crab Cakes
Sausage Stuffed Mushroom Caps
Seafood Stuffed Mushrooms Caps
Vegetable Parmesan Stuffed Mushroom Caps
Beer-Steamed Kielbasa with Sauerkraut
Marinated Steak Kabobs
Marinated Chicken Kabobs
Grilled Vegetable Kabobs
Barbeque, Buffalo, Bourbon *or* Parmesan Garlic Chicken Wings
Queso Dip with Tortilla Chips
Spinach and Artichoke Dip with Pita Chips
Crab Dip with Pita Chips
Buffalo Chicken Dip with Pita Chips
Barbeque Pork Sliders
Stuffed Jalapeños Wrapped in Bacon
Flank Steak Roll-Ups (cold)
Roasted Red Pepper Hummus with Vegetables and Fresh Pita Bread (cold)
Tortilla Pinwheels (cold)
Vegetable Pinwheels (cold)
Buffalo Mozzarella Bruschetta with Crispy Bread Rounds (cold)
Deli Subs (cold)

(All above choices are served hot unless indicated cold.)

Price per person . . . \$19.00

Add Assorted Mousse Cups for an additional \$3.00 per person.

Add one of our stations for an additional \$5.50 per person. (See page 7)

~ Signature Buffet ~

Choice of Two Entrées:

Baked Chicken, *Slow-Roasted Seasoned Roast Beef, Honey Glazed Ham, Beef Pot Roast, Beef Tips with Mushroom Wine Sauce, Pulled Barbeque or Chicken, Barbeque Pork Ribs, Whole Boneless Roast Turkey, Herb-Crusted Pork Loin, Beer-Steamed Kielbasa with Sauerkraut, Vegetarian Lasagna, Vegetarian Stir Fry

**Slow-Roasted, Chef-Carved Prime Rib available for an additional \$3.00 per person
The Roast Beef, Turkey, or Pork Loin can be chef-carved on-site for an additional \$75.00.*

Choice of One Starch:

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins, Duchess Potatoes, Baked Potato with Butter and Sour Cream, Au Gratin Potatoes, Home-Style Stuffing, Wild Rice, Sweet Potato Casserole

Choice of One Vegetable:

Sicilian Blend Vegetables, Green Beans with Bacon and Mushrooms, Green Beans with Garlic Herb Sauce, Whole Maple Glazed Baby Carrots, Buttered Corn, Cheesy Broccoli, Sunshine Blend, Root Vegetables with Herb Butter

Choice of Two Prepared Salads:

Fresh Cut Fruit Salad, Potato Salad, Greek Pasta Salad, Coleslaw, Cheddar Macaroni Salad, Marinated Three Bean Salad

This Menu Also Includes:

Choice of Beer-Steamed Kielbasa with Sauerkraut or Barbeque Meatballs
Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

Price per person . . . \$19.00

Add a second starch or vegetable for an additional \$1.00 per person.

**Substitute one entrée for Chicken Chardonnay, Chicken Marsala,
or Herb Chicken for an additional 1.00 per person.**

**Substitute one entrée for Chuck Tenderloin with Bordelaise Sauce or
Tuscan Chicken for an additional \$2.00 per person.**

~ Ultimate Signature Buffet ~

Choice of One Appetizer:

Barbeque, Swedish, or Peppercorn Meatballs,
Fresh Vegetables and Dip, Cheese and Crackers,
Beer-Steamed Kielbasa with Sauerkraut

Choice of Two Entrées:

*Chef-Carved Slow-Roasted Prime Rib, Chicken Chardonnay, Chicken Marsala, Herb Chicken, Herb-Crusted Pork Loin,
Chuck Tenderloin with Bordelaise Sauce, *Slow-Roasted Roast Beef, Beef Tips with Mushroom Wine Sauce,
Whole Boneless Roast Turkey, Honey Glazed Ham, Creole Pork Tenderloin, Vegetarian Lasagna, Vegetarian Stir Fry

The Roast Beef, Turkey or Pork Loin can be chef-carved on-site for an additional \$75.00.

Choice of Three Sides:

Baked Potatoes with Butter and Sour Cream, Au Gratin Potatoes, Garlic Mashed Redskins with Gravy,
Parsley Buttered Redskins, Duchess Potatoes, Sweet Potato Casserole, Home-Style Stuffing, Wild Rice, Buttered Corn,
Sicilian Blend Vegetables, Fresh Green Beans with Garlic Herb Sauce, Green Beans with Bacon and Mushrooms,
Maple Glazed Baby Carrots, Sunshine Blend, Root Vegetables with Herb Butter,
Fresh Cut Fruit Salad, Greek Pasta Salad, Potato Salad, Coleslaw

Choice of One Salad:

Mixed Green Salad

Mixed greens, cashews, dried cherries, and Boursin cheese served with ranch and raspberry vinaigrette dressing

Spinach Salad

Baby spinach, caramelized walnuts, cherry tomatoes, and Boursin cheese served with ranch and raspberry vinaigrette dressing

Greek Salad

Mixed greens, black olives, cucumbers, cherry tomatoes, and feta cheese served with Greek dressing

Tossed Garden Salad

Iceberg and mixed greens, cherry tomatoes, cucumber, red onion, and shredded tri-colored carrots
served with ranch and Italian dressings

This buffet also includes ciabatta rolls with butter and a coffee station.

Price per person . . . \$22.00

Substitute one entrée for Tuscan Chicken for an additional \$1.00 per person.

~ Italian Pasta Buffet ~

Choice of Three Entrées:

Lasagna

Prepared fresh at our facility the old-fashioned way

Italian Sausage

Fresh Italian sausage mixed with roasted peppers, onions, and marinara sauce

Mostaccioli and Sausage

Fresh ground Italian sausage, roasted peppers, onions, and mostaccioli blended with marinara sauce and fresh herbs

Vegetarian Lasagna

Ricotta, parmesan, and mozzarella cheese, layered with spinach, mushrooms, onion, green peppers, lasagna, and marinara sauce

Chicken Fettuccini Alfredo

Fettuccini tossed in a creamy alfredo cream sauce and topped with grilled chicken breast

Pasta Primavera

Broccoli, cauliflower, carrots, and sautéed onions with fettuccini pasta served in a rich alfredo sauce

Penne Pasta with Chardonnay Sauce

Penne pasta mixed with roasted garlic, fresh basil, and roasted tomatoes tossed in a chardonnay cream sauce (May be substituted with marinara or vodka sauce)

Mediterranean Pasta

Cavatappi pasta tossed with olive oil, garlic, black olives, artichokes, and diced tomatoes

Choice of One Vegetable:

Sicilian Blend Vegetables, Green Beans with Garlic Herb Sauce, Green Beans with Bacon and Mushrooms, Maple Glazed Baby Carrots, Fresh-Steamed Broccoli, Buttered Corn, Sunshine Blend

Choice of One Prepared Salad:

Fresh Cut Fruit Salad, Greek Pasta Salad, Cheddar Macaroni Salad, Coleslaw

This buffet also includes a coffee station.

Price per person . . . \$19.00

Substitute one entrée for Chicken Parmesan or Chicken Marsala for an additional \$1.50 per person

Chicken Parmesan

Boneless chicken breast breaded and deep fried to a golden brown and topped with marinara sauce and mozzarella cheese

Chicken Marsala

Boneless chicken breast seared to perfection and topped with sautéed mushrooms and Marsala sauce

~ Hawaiian Buffet ~

Includes Hawaiian chicken, pulled pork with bourbon sauce, barbeque sauce, and buns, a choice of one hot potato, one hot vegetable, one prepared salad, tossed garden salad with ranch and Italian dressings, ciabatta rolls with butter, and a coffee station.

Starch Choices:

Parsley Buttered Redskins, Duchess Potatoes, Baked Potatoes with Butter and Sour Cream, Wild or Citrus Rice

Vegetable Choices:

Buttered Corn, Green Beans with Bacon and Mushrooms, Fresh Green Beans with Garlic Herb Sauce, Sicilian Blend Vegetables, Maple Glazed Baby Carrots, Cheesy Broccoli, Sunshine Blend

Prepared Salad Choices:

Fresh Cut Fruit Salad, Greek Pasta Salad, Cheddar Macaroni Salad, Coleslaw

Price per person . . . ***\$18.50***

~ Southwestern Buffet ~

Seasoned and Grilled Fajita Steak Strips
Seasoned and Grilled Fajita Chicken Breast Strips
Roasted Peppers and Onions
Seasoned Ground Beef and Shredded Chicken
Soft and Hard Taco Shells
Shredded Lettuce and Cheddar Cheese
Diced Tomatoes and Onions
Spanish Rice
Refried Beans
Tortilla Chips
Guacamole, Sour Cream, and Salsa
Coffee Station

Price per person...\$18.50

~ Luncheons ~

Make your next meeting or seminar memorable!

Luncheon menus are available Monday through Friday from 10:00 am – 2:00 pm only.

Cold Deli Buffet

This Menu Includes:

Sliced Ham, Turkey, and Roast Beef
Sliced Swiss, Provolone, and Cheddar Cheese
Assorted Breads
Lettuce, Tomato, Onion, Mayo, and Mustard
Fresh Vegetables with Dip, Potato Salad, Fruit Salad
Coffee Station

Price per person . . . \$13.00

Baked Potato and Salad Bar

This Menu Includes:

Large Idaho Baked Potatoes, Butter, Sour Cream, Broccoli, Chives, Crisp Iceberg Lettuce, Crisp Romaine Lettuce, Chopped Bacon Bits, Grape Tomatoes, Cucumbers, Red Onions, Egg, Shredded Cheddar Cheese, Croutons, Ranch and Italian Dressings, Ciabatta Rolls with Butter, and a Coffee Station

Price per person . . . \$13.00

Add Soup to your Luncheon!

Cheesy Broccoli, Chili, White Chicken Chili, Tomato Bisque,
Chicken Noodle, or Soup Du Jour

Price per person . . . \$2.00

~ Lunch Buffet ~

Choice of One Entrée:

Baked Chicken, *Slow-Roasted Seasoned Roast Beef, Whole Boneless Roast Turkey,
Honey Glazed Ham, Beef Tips in Mushroom Wine Sauce, Beef Pot Roast, Barbeque Ribs

Choice of One Starch:

Garlic Mashed Redskins with ravy, Parsley Buttered Redskins,
Baked Potato with Butter and Sour Cream, Au Gratin Potatoes, Wild Rice

Choice of One Vegetable:

Sicilian Blend Vegetables, Green Beans with Bacon and Mushrooms,
Whole Maple Glazed Baby Carrots, Buttered Corn, Cheesy Broccoli

Choice of One Prepared Salad:

Fresh Cut Fruit Salad, Potato Salad, Greek Pasta Salad, Coleslaw,
Cheddar Macaroni Salad, Marinated Three Bean Salad

This Menu Also Includes:

Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

Price per person . . . \$13.00

~ Plated Lunches ~

Includes: Choice of One Entrée, Parsley Buttered Redskin Potatoes,
Green Beans with Bacon and Mushrooms, Tossed Salad with Dressings,
Ciabatta Rolls with Butter
Coffee

Entrée Choices:

6 oz. Sizzler, Chicken Chardonnay, Broiled Tilapia, Roast Pork Loin

Price per person . . . \$14.00

~ Breakfast ~

Available Until 2:00 pm.

Add an Omelet Station to your Breakfast . . . additional \$3.00 per person

Toppings include ham, sausage, mushrooms, onions, diced tomato, green pepper, and shredded cheddar cheese.

Prepared to order live by our trained Chefs!

Continental Breakfast

Assorted Bagels and Pastries, Fresh Cut Fruit Salad, Cream Cheese, Coffee, and Orange Juice

Price per person . . . \$10.50

Breakfast Buffet

*Scrambled Eggs, Bacon, Sausage Links, Choice of French Toast Sticks and Syrup or Sausage Gravy and Biscuits, Choice of Hash Browns or American Fries, Mini Muffins, Fruit Danish Rolls, Fresh Cut Fruit Salad, Orange Juice, and Coffee

Price per person . . . \$14.50

Brunch Buffet

Includes: Scrambled Eggs, Hickory Smoked Bacon, Sausage Links, Sausage Gravy and Biscuits, American Fries

Choice of one entrée: Roast Beef, Baked Chicken, Honey Baked Ham

Choice of one potato: Au Gratin, Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins

Choice of one vegetable: Sicilian Blend Vegetables, Maple Glazed Carrots, Buttered Corn, Green Beans with Bacon and Mushrooms, Green Beans with Garlic Herb Sauce, Sunshine Blend, Root Vegetables with Herb Butter

Brunch Menu also includes:

Fresh Fruit Tray, Assorted Pastries, Assorted Juices, and Coffee

Price per person . . . \$18.50

~ Desserts ~

House-Baked Pies

Bourbon Pecan, Key Lime, Banana Foster, Dutch Apple, Boston Cream,
Cherry, Blueberry, Peach, or Pumpkin . . . *\$2.50 per person*

Cheesecakes

Kahlua Chocolate Chip, Frangelico Hazelnut, Amaretto Almond,
New York Style with Strawberry, Blueberry or Cherry Sauce . . . *\$3.00 per person*

Gourmet Cakes

Black Forest, Deluxe Carrot, Turtle Torte, Tiramisu . . . *\$2.75 per person*

Mousse

Chocolate, Vanilla Bean, Raspberry and Key Lime Mousse served in mini cups . . . *\$3.00 per person*

Chocolate Dipped Strawberries . . . *\$1.50 each*

Cookies

Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Double Chocolate Chunk,
Reese's Pieces, White Chocolate Macadamia Nut . . . *\$1.50 per person*

Brownies

Salted Caramel Pretzel Brownies . . . *\$2.00 per person*

Assorted Sheet Cakes

Carrot, Chocolate, Vanilla, German Chocolate . . . *\$2.00 per person*

Gourmet Dessert Bars

Chocolate Marble, Caramel Apple, Lemon and Blueberry, Cookies and Cream . . . *\$2.50 per person*

Chocolate Fondue

Chocolate Fondue with Pineapple Chunks, Strawberries, Rice Crispy Treats,
Snackwell's Shortbread Cookies, Pretzel Logs, and Marshmallows for dipping . . . *\$3.50 per person*

Dessert Station

Includes Assorted Mini Cheesecakes, Gourmet Dessert Bars, Frosted Brownies, and
Chocolate Fondue with Accompaniments . . . *\$5.50 per person*

~ Beverages ~

Lemonade, Iced Tea or Fruit Punch . . . *\$0.50 per person*

White Grape Punch . . . *\$1.00 per person*

Coffee Stations

Regular or decaf coffee . . . *\$8.00 per gallon* (3-gallon minimum)

Includes assorted creamers and sugars.

Deluxe Coffee Station . . . *\$2.00 per person*

Includes regular or decaf coffee, assorted syrups and creamers, cinnamon sticks, whipped cream, and cherries.

Hot Cocoa Bar

Hot water served with Cocoa Packets . . . *\$1.00 per person*

Deluxe Hot Cocoa Station . . . *\$3.00 per person*

Includes hot water, hot cocoa packets, marshmallows, chocolate chips, assorted sprinkles, cinnamon sticks, whipped cream, and cherries.

Soft Drink Bar

\$2.00 per person (unlimited) plus \$25.00 per hour per bartender

~ Bar Services ~

Our all-inclusive Bar Service Packages include the following:

- 5 Hours of serving time
- Friendly and professional TIPS certified bartenders
- High quality disposable cups and napkins
- Complete bar setup with bar kits, garnishes, and ice
- Professional assistance and guidance for your event needs
 - All set up, tear down, clean up

.....
Glassware and stemware available for an additional \$2.00 per person

Additional serving time available for \$1.50 per person per hour or \$0.75 per person per half hour
.....

~ Bar Packages ~

Bar Package A

\$9.95 per person

Domestic and Craft Keg Beer (choice of one of each)
House Wines (choose three) Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir, Moscato, White Zin, Rosè
Soft Drinks
Five hours of serving time

Bar Package B

\$13.95 per person

Domestic and Craft Keg Beer (choice of one of each)
House Wines (choose three) Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir, Moscato, White Zin, Rosè
House Liquors (Rum, Vodka, Whiskey, Gin, Spiced Rum, and Peach Schnapps)
Cocktail Mixes and Soft Drinks
Five hours of serving time

Bar Package C

\$15.95 per person

Domestic and Craft Keg Beer (choice of one of each)
House Wines (choose three) Cabernet, Merlot, Chardonnay, Pinot Grigio,
Pinot Noir, Moscato, White Zin, Rosè
Call Liquors (Tito's Handmade Vodka, Bacardi Rum, Jack Daniels Whiskey, Bombay Gin,
Captain Morgan Spiced Rum, Peach Schnapps, and Malibu Rum)
Cocktail Mixes and Soft Drinks
Five hours of serving time

All prices are subject to 6% sales tax and 19% service fee.

Bar Services are separate from food catering services, with individual contracts and deposits for each. We can create custom bar packages to fit your need. Contact the Bar Catering Coordinator at 616-538-4384 ext. 104 for additional details.

~ Room Rental Fees ~

The Waddell Center can accommodate up to 250 guests for banquet style seating and up to 300 guest for open house style events.

Saturday 6:00 pm to 12:00 am . . . \$2,000.00

Friday 6:00 pm to 12:00 am . . . \$1,500.00

Sunday through Thursday up to 6 hours . . . \$500.00

⇒ *Events scheduled at our facilities for the months of January - March will receive 10 % off of the room rental and food*

- Room rental times are flexible and can be adjusted for earlier events.
- All room rentals include up to 6 hours. Additional time can be added on for \$100.00 per hour.
- Decorating may begin as early as 9:00 am the day of the event.
- If the room is not rented the day before your event, you may get in for a 2 hour time frame for an additional \$50.00. In this instance, the room will be open the day of your event approximately 2 hours prior to guest arrival.
- Food prices are additional. We do not rent our facility without purchase of food.
- **No** food or beverages are allowed to be brought in with the exception of Wedding Cakes which must be provided through a licensed bakery.
- AV equipment rental includes projector, screen, DVD player, audio, and microphone . . . \$100.00

~ Ceremonies ~

Looking for somewhere to have your ceremony and reception?

We have a unique space available for your ceremony, along with our beautiful banquet room for your reception.

Ceremony space seats 130 guest maximum

Ceremony fee . . . \$500.00

Includes 1 additional hour of room rental

Facility will be available for rehearsal any time after 9:00 am on the day of your ceremony.

All prices are subject to 6% sales tax and 19% service fee.

~ Policies ~

- A deposit in the amount of 20% of the estimated total cost will be required within 3 weeks of scheduling your event. The deposit will be returned if your event is canceled 180 days prior to the reserved day. **If an event is cancelled within 180 days of the event the deposit is non-refundable OR reusable. Events cancelled within 30 days of event will be required to pay the full contracted balance.**
- All prices are subject to 6% sales tax and 19% service fee.
- All credit card payments are subject to a 2.5% processing fee.
- The balance in full is due one day **PRIOR** to the event. We accept cash, check, or all major credit cards.
- A guaranteed guest count is required 10 days prior to your scheduled event. This guarantee is understood to be a minimum and may not be decreased. If we are unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of deposit.
- Buffet lines can be maintained up to a total of two hours of service upon request for open house style events. Arrangements must be made when finalizing. Each additional hour over the two-hour serving time will incur a \$50.00 fee.
- If serving time of any menu is more than 30 minutes off from the scheduled time, Distinctive Catering cannot be held responsible for quality or temperature of food. There may be an additional charge of \$50.00 for each half-hour serving time is delayed.
- All menu choices have a 50-person minimum.
- Distinctive Catering will make every effort to accommodate special dietary requirements. Arrangements must be made in advance.
- Plated Entrées will require place cards at each place setting to identify guest's choice of menu item. A list of table numbers with quantity of each entrée must be provided when finalizing.
- All food must be provided through Distinctive Catering. Specialty cakes and desserts will be allowed if provided through a licensed bakery.
- Complimentary cake service is included with your room rental and includes cutting and serving of your wedding cake on china cake plates.
- All menus include white linen tablecloths and skirting, linen napkins in choice of 25 colors, china tableware, water goblets, and flatware.
- Prices subject to change due to market conditions. Contracted prices will be honored.

~ Policies ~

Continued

- Throughout the menu you will find Items marked with an *. These items may contain raw or undercooked ingredients, or can be cooked to order. Notice: Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness.
- Items cannot be taped or tacked to walls or ceilings and all candles must be enclosed. Confetti and glitter are not allowed. If more than the standard clean-up is required, Distinctive Catering may charge an additional fee.
- Candy bars, popcorn machines, and any other items that need additional clean-up will be charged a non-refundable \$200.00 clean-up deposit.
- The room rental fee covers all necessary eight-foot banquet tables and six-foot round tables, chairs, room set up, and tear down.
- Audio Visual equipment must be tested with the client's content before the start of the event.
- Distinctive Catering will not be held responsible for damage or loss of any articles either before or after the completion of your event.

~Additional Bar Policies ~

- **Bar Services are separate from food catering services, with individual contracts and deposits for each.**
- Bar packages include up to 5 hours of service. If the bar is closed during dinner, soda and juice are still available during that time.
- Cash bars for alcohol are prohibited. No shots, doubles, or pitchers will be served.
- Any opened bar product left-over at the end of the event is yours to keep. Draft beer kegs require a \$30 deposit each. The client is responsible for removing any opened left-over product at the end of the event. Distinctive Catering will not ship or store these products on the client's behalf for any reason.
- We will finalize the bar service event 10-12 business days in advance. We will contact you directly to finalize all times, counts, and final menu details.
- No additional alcohol may be brought onto the event property by any clients or guests. All alcohol must be purchased through our licensed bar service. We provide the liability insurance for your event.
- Any persons who appear younger than 30 will be asked for identification by the servers and bartenders. Only those persons who are 21 or older will be served alcohol. Our bartenders have the authority to refuse beverage service at any time to event attendees. Distinctive Catering reserves the right to terminate the beverage service at any time if the policies are being abused, or the State or Federal liquor laws are broken.
- Bar service will end at 12:00 am. Bartenders exercise caution in serving and will require valid ID.

~ Notes ~

WADDELL CENTER



WADDELL CENTER • 1115 Taylor Ave. N • Grand Rapids, MI 49503

➔ Parking entrance located from Ionia Ave., between Barnett and Coldbrook St.

Distinctive Catering Sales Office

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