



Corporate Menu

Ready When You Are



ph: (616) 656-7777 • crossroadsbanquet.com

Thank You

for considering Crossroads Conference Center
We look forward to serving you!

Crossroads Conference Center is a full-service event venue. Conveniently located in Grand Rapids right at the M-6 and US-131 business exchange adjacent to a newly renovated Holiday Inn hotel. Just 8 minutes from Downtown Grand Rapids and 15 minutes from the Gerald R Ford International Airport. Several different room configurations are available, allowing Crossroads to accommodate intimate groups of 10 or larger groups up to 600 guests.

Distinctive Catering's professional staff will provide spectacular service from start to finish!

Crossroads Conference Center includes tables, chairs, and white tablecloths, along with a variety of linen napkins to choose from. All food and beverage menus include china, flatware, water goblets and bar glassware.

Please see our policies on page 30 for additional information.

The contents of this menu are exclusive to



Catering and Bar Services exclusively provided by




YOUR EVENT, DONE PERFECTLY.



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Non-Alcoholic Beverages

Coffee Station

Regular and Decaffeinated Coffee served with Assorted Flavored Creamers and Sugars

\$35.00 per 1.5 gallons

Assorted Juices

Orange, Apple, and Cranberry

\$15.00 per carafe

Cold Beverages

Lemonade, Iced Tea or Fruit Punch

\$15.00 per gallon

Single Serve Beverages

Canned Soda

\$1.95 per can

Bottled Water

\$1.95 per bottle



À La Carte Breakfast

Assorted Gourmet Donuts

Fresh Baked

\$36.00 per dozen

Muffins, Fruit Danish Rolls and Assorted Baked Goods

\$5.50 per person

Assorted Bagels, Baked Goods and Pastries

Freshly Baked, served with Cream Cheese, Honey Cinnamon Butter, and Preserves

\$5.50 per person



Breakfast



Continental Breakfast

Assorted Bagels, Baked Goods, and Pastries
Cream Cheese, Honey Cinnamon Butter, and Preserves
Fresh Cut Fruit Salad
Orange Juice

\$9.00 per person



Breakfast Buffet

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

\$12.95 per person



Add a live Omelet Station to your Breakfast!

Prepared to order live by our trained chefs!

Toppings include Ham, Sausage, Mushrooms, Onions, Diced Tomatoes, Green Peppers, and Shredded Cheddar Cheese

Add to the Breakfast Buffet for **\$4.00 per person**

Add to any other Breakfast for **\$7.50 per person**

Breaks

Dry Snacks

Mints

\$0.75 per person

Peanuts

\$0.75 per person

Pretzels

\$0.75 per person

Chex Mix

\$1.95 per person

Goldfish Crackers

\$0.75 per person

Assorted Nuts

\$1.25 per person

Tortilla Chips and Salsa

\$1.75 per person

Potato Chips and Dip

\$1.35 per person

Trail Mix

\$1.95 per person



Mid-Morning Breaks

Yogurt Bar

Assorted Yogurts with Fresh Granola and Orange Juice

\$5.00 per person

On the Trail

Granola Bars, Protein Bars, Whole Fruit and Lemonade

\$6.00 per person

Sweet and Salty

Pretzels, Potato Chips and Dip, Fresh Cut Fruit Salad, and Mini Candy Bars

\$6.00 per person

Afternoon Breaks

Sweet Treat Movie Break

Mini Candy Bars, Popcorn, and Popcorn Seasonings

\$5.00 per person

The Energizer

Fresh Cut Fruit Salad, Fresh Vegetables with Dip, and Protein Drink

\$6.00 per person

Snack Break

Snack Mix, Granola Bars, Fresh Vegetables with Dip, and Pita Chips with Buffalo Chicken Dip

\$6.00 per person

Add Bottled Water or Assorted Canned Soda for an additional \$1.95 per Bottle or Can

Signature Brunch

Let your guests help themselves!

Brunch Buffet

Choice of One Entree:

Baked Chicken
Honey Glazed Ham
Roasted Turkey
Beef Tips with Mushroom Wine Sauce
Broiled Talapia

*Chef-carved, Slow-roasted, Prime Rib available for an additional \$3.95 per person
Chef-carved on-site, Roasted Turkey or Honey Glazed Ham for an additional \$75.00
Add an additional entrée for \$2.95 per person*

Choice of One Starch:

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

Choice of One Vegetable:

Steamed Broccoli
Buttered Corn
Green Beans with Garlic Butter
Green Beans with Bacon and Mushrooms
Maple Glazed Baby Carrots
Italian Vegetable Medley
Root Vegetables with Herb Butter
Sicilian Blend Vegetables

\$20.00 per person

Includes Scrambled Eggs, Hickory Smoked Bacon and Sausage Links, Biscuits and Sausage Gravy, American Fries, Fresh Fruit, Assorted Pastries and Baked Goods, and Assorted Juices

Boxed Lunches

Lunch menus are available Monday-Friday from 10:00 AM - 2:00 PM only

Please select Two Sandwich Options for Boxed Lunches up to 50 guests, Three Sandwich Options for Boxed Lunches up to 100 guests, and Four Sandwich Options for Boxed Lunches over 100 guests

Roast Beef Asiago

Sliced Roast Beef, Leaf Lettuce, Tomatoes, Red Onions, and Asiago Cheese on a Gourmet Bun served with Mayonnaise and Mustard on the side

Chipotle Turkey Club

Chipotle Turkey, Gouda Cheese, Hickory Smoked Bacon, Lettuce, Tomatoes, and Red Onions on a Brioche Bun served with Mayonnaise and Mustard on the side

Pulled Pork BBQ Sandwich

Pulled Barbecue Pork, Cheddar Cheese, and Red Onion on a Brioche Bun

Buffalo Chicken

Spicy Sliced Chicken, Provolone Cheese, Lettuce, and Tomatoes on a Gourmet Bun served with Mayonnaise and Mustard on the side

\$11.50 per person

Includes Kettle Chips, and a Chocolate Chip Cookie, and a Choice of One Side to be Served with all Boxed Lunches: Potato Salad, Fresh Cut Fruit Salad, or Greek Pasta Salad

Add Bottled Water or Assorted Canned Soda for an additional \$1.95 per Bottle or Can

French Bread Club

Sliced Ham, Turkey, Salami, Provolone Cheese, Lettuce, Tomatoes, and Red Onions on a French Bread Loaf served with Mayonnaise and Mustard on the side

Greek Veggie Wrap

Spinach Wrap filled with Cucumbers, Tomatoes, Red Onions, Pepperoncini Peppers, Kalamata Olives, Fresh Spinach, Feta Cheese, and Greek Dressing

Chicken Caesar Wrap

Spinach Wrap filled with Sliced Chicken Breast, Parmesan Cheese, Romaine Lettuce, and Caesar Dressing

Chicken Salad Croissant

Fresh Chicken Salad, Lettuce, and Tomato on a Croissant



Lunch Buffets

Let your guests help themselves!

Lunch menus are available Monday-Friday from 10:00 AM-2:00 PM only

Sandwich Platter

Each platter serves 15 guests

Gourmet Wrap Platter

Grilled Chicken Caesar Wrap, Almond Chicken Salad Wrap, Sliced Turkey, Ham, Bacon & Cheese Club Wrap, and Fresh Tortilla Wrap with Shredded Lettuce, Diced Tomatoes, and Red Onions

Croissant Sandwiches

Fluffy Croissants filled with Albacore Tuna Salad, Almond Chicken Salad, and Ham & Swiss, with Lettuce and Tomatoes

Deli Picnic Basket

Premium Deli Meats and Cheeses on a Variety of Fresh Baked Breads with Lettuce, Tomatoes, and Red Onions, served with Mayo and Spicy Mustard on the side

Assorted Super Subs

Assorted White and Wheat Sub Buns filled with Turkey, Bacon & Swiss Cheese, Roast Beef & Cheddar Cheese, Grilled Chicken, Bacon, & Provolone Cheese, and Ham, Bacon, & Provolone Cheese, with Lettuce, Tomatoes, and Red Onions, served with Mayo and Spicy Mustard on the side

\$12.95 per person

Includes Tossed Garden Salad with Ranch and Italian Dressings, Greek Pasta Salad, Tropical Chips, Assorted Cookies and Brownies

Add Bottled Water or Assorted Canned Soda for an additional \$1.95 per Bottle or Can

Add a Soup to your Luncheon!

\$2.75 per person

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

Lunch Buffets

Let your guests help themselves!

Lunch menus are available Monday-Friday from 10:00 AM-2:00 PM only

Cold Deli Buffet

- Sliced Ham, Turkey, and Roast Beef
- Sliced Swiss, Provolone, and Cheddar Cheeses
- Assorted Breads
- Lettuce, Tomatoes, Mayonnaise and Mustard
- Potato Salad and Fruit Salad
- Tropical Chips
- Assorted Cookies and Brownies

\$13.95 per person



Baked Potato and Salad Bar

- Large Idaho Baked Potatoes
- Iceberg and Romaine Lettuce
- Toppings Include:*
- Butter, Sour Cream, Broccoli, Chives, Bacon Bits, Grape Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese, Croutons, Ranch and Italian Dressings
- Freshly Baked Yeast Rolls with Honey Cinnamon Butter, Assorted Cookies, and Brownies

\$13.95 per person



Add a Soup to your Luncheon!

\$2.75 per person

- | | |
|---------------------|----------------|
| Cheesy Broccoli | Chicken Noodle |
| Chili | Tomato Bisque |
| White Chicken Chili | Soup Du Jour |

Lunch Buffets

Let your guests help themselves!

Lunch menus are available Monday-Friday from 10:00 AM-2:00 PM only

Traditional Buffet

Choice of One Entrée:

Beef Tips with Mushroom Wine Sauce
Beef Pot Roast
Meatloaf
Chicken Pot Pie
Baked Chicken
Whole Boneless Roast Turkey
Honey Glazed Ham
BBQ Pork Ribs

*Add an additional entrée for
\$3.00 per person*

Choice of One Starch:

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

*Add an additional starch, vegetable or
prepared salad for \$1.50 per person*

Includes Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, Assorted Cookies and Brownies

Choice of One Vegetable:

Steamed Broccoli
Buttered Corn
Fresh Green Beans with Garlic Butter
Green Beans with Bacon and Mushrooms
Maple Glazed Baby Carrots
Italian Vegetable Medley
Root Vegetables with Herb Butter
Sicilian Blend Vegetables

Choice of One Prepared Salad:

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

\$16.00 per person



Themed Lunch Buffets

Let your guests help themselves!

Lunch menus are available Monday-Friday from 10:00 AM-2:00 PM only

All American Buffet

1/3 Pound Hamburgers, Bratwurst, and All Beef Hotdogs grilled on-site, served with Hamburger and Hot Dog Buns, Lettuce, Tomatoes, Onions, Relish, Ketchup, Mustard, Mayonaise, American and Swiss Cheeses

Includes Baked Beans, Potato Salad, Coleslaw, Potato Chips with Dip, Assorted Cookies and Brownies

\$12.50 per person

Taco Bar

Seasoned Ground Beef, Shredded Chicken, Spanish Rice, Refried Beans, Soft and Hard Tortilla Shells, Tortilla Chips, Assorted Cookies and Brownies

Toppings:

Shredded Lettuce and Cheddar Cheese
Diced Tomatoes and Onions

Jalapeños and Black Olives
Salsa, and Sour Cream

\$12.50 per person

Hawaiian Buffet

Entrées:

Hawaiian Chicken, Pulled Pork, and Buns served with Barbecue and Bourbon Sauces

Choice of One Starch:

Duchess Potatoes
Parsley Buttered Redskins
Baked Potatoes with Butter and Sour Cream

Wild Rice
Citrus Rice

Choice of One Vegetable:

Steamed Broccoli
Buttered Corn
Fresh Green Beans with Garlic Butter
Green Beans with Bacon and Mushrooms

Maple Glazed Baby Carrots
Italian Vegetable Medley
Root Vegetables with Herb Butter
Sicilian Blend Vegetables

Choice of One Prepared Salad:

Fresh Cut Fruit Salad
Potato Salad
Greek Pasta Salad

Coleslaw
Cheddar Macaroni Salad
Marinated Three Bean Salad

Includes Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, Assorted Cookies and Brownies

\$16.00 per person

Themed Lunch Buffets

Let your guests help themselves!

Lunch menus are available Monday-Friday from 10:00 AM-2:00 PM only

Southwestern Fajita Buffet

Seasoned Grilled Fajita Steak, Chicken Breast Strips, Seasoned Ground Beef, Shredded Chicken, Roasted Peppers and Onions, Spanish Rice, Refried Beans, Soft and Hard Tortilla Shells, Tortilla Chips, Assorted Cookies and Brownies

Toppings:

Shredded Lettuce and Cheddar Cheese
Diced Tomatoes and Onions

Jalapeños and Black Olives
Guacamole, Salsa, and Sour Cream

\$16.00 per person

Barbecue Buffet

Choice of Two Entrées:

Barbecue Pork Ribs
Barbecue Pulled Pork
Barbecue Pulled Chicken

Baked Chicken
Barbecue Bone-in Chicken
Slow-roasted Southwestern Beef Brisket

Add additional entrée for \$4.00 per person

Includes Tossed Garden Salad with Ranch and Italian Dressings, Baked Potatoes with Butter and Sour Cream, Coleslaw, Greek Pasta Salad, Assorted Cookies and Brownies

\$16.00 per person

Polish Buffet

Entrées:

Kielbasa with Sauerkraut (Fresh from Grand Rapids)
Pierogies
Kapusta
Cabbage Rolls

Choice of One Prepared Salad:

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

Includes Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, Assorted Cookies and Brownies

\$16.00 per person

Themed Lunch Buffets

Let your guests help themselves!

Lunch menus are available Monday-Friday from 10:00 AM-2:00 PM only

Italian Pasta Buffet

Meat Entrées:

Chicken Marsala

Seared Boneless Chicken Breast with Sautéed Mushrooms topped with our own Marsala Wine Sauce

Chicken Parmesan

Boneless Chicken Breast breaded and sautéed to a golden brown topped with Marinara Sauce and Mozzarella Cheese

Lasagna

Prepared fresh at our facility the old-fashioned way

Chicken Fettuccine Alfredo

Fettuccine Pasta tossed in a Creamy Alfredo Sauce topped with Grilled Chicken Breast

Italian Sausage

Fresh Italian Sausage mixed with Roasted Peppers and Onions topped with Marinara Sauce

Mostaccioli and Sausage

Fresh Ground Italian Sausage, Roasted Peppers, Onions, and Mostaccioli blended with a Marinara Sauce and Fresh Herbs

Prepared Salads:

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

Meatless Entrées:

Penne Pasta with Chardonnay Cream 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)

Vegan Mediterranean Pasta

Cavatappi Pasta tossed with Olive Oil, Garlic, Black Olives, Artichokes, and Diced Tomatoes

Vegetarian Lasagna

Ricotta, Parmesan, and Mozzarella Cheeses layered with Spinach, Mushrooms, Onion, Green Peppers, Lasagna Pasta, and Marinara Sauce

Pasta Primavera

Fettuccine Pasta, Broccoli, Cauliflower, Carrots, and Sautéed Onions served in a Creamy Alfredo Sauce

Lentil Bolognese

Zucchini Pasta, Hearty Red Sauce with Lentils and Carrots over Zucchini Noodles

Vegetables:

Steamed Broccoli
Buttered Corn
Fresh Green Beans with Garlic Butter
Green Beans with Bacon and Mushrooms
Maple Glazed Baby Carrots
Italian Vegetable Medley
Root Vegetables with Herb Butter
Sicilian Blend Vegetables

Includes a Choice of Three Entrées, One Vegetable, One Prepared Salad, Caesar Salad, Garlic Bread, Assorted Cookies and Brownies

\$16.00 per person

Plated Lunch

Let us serve you and your guests!

Lunch menus are available Monday-Friday from 10:00 AM-2:00 PM only

Plated Lunch Combinations

Choice of Two:

Add a Third Choice for an additional \$2.95 per person

Soup Options:

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

Salad Options:

Tossed Garden Salad

Iceberg Lettuce, Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, and Shredded Carrots, served with Ranch and Italian Dressings

Mixed Green Salad

Mixed Greens, Cashews, Dried Cherries, and Boursin Cheese served with Ranch and Raspberry Vinaigrette Dressings

Spinach Salad

Baby Spinach, Caramelized Walnuts, Cherry Tomatoes, and Boursin Cheese served with Ranch and Raspberry Vinaigrette Dressings

Greek Salad

Mixed Greens, Black Olives, Cucumbers, Cherry Tomatoes, and Feta Cheese served with Greek Dressing

Soup and Salad Choice includes Freshly Baked Yeast Rolls with Honey Cinnamon Butter, Assorted Cookies and Brownies

\$12.95 per person

*Sandwich Choice does not include Freshly Baked Yeast Rolls with Honey Cinnamon Butter

Sandwich Options*:

Roast Beef Asiago

Sliced Roast Beef, Leaf Lettuce, Tomatoes, Red Onions, and Asiago Cheese on a Gourmet Bun

Chipotle Turkey Club

Chipotle Flavored Turkey, Bacon Slices, Leaf Lettuce, and Tomatoes on a Gourmet Bun

Buffalo Chicken

Spicy Sliced Chicken, Provolone Cheese, Lettuce and Tomatoes on a Gourmet Bun

French Bread Club

Sliced Ham, Turkey, Salami, Provolone Cheese, Lettuce, Tomatoes, and Red Onions on a French Bread Loaf

Greek Veggie Wrap

Spinach Wrap filled with Cucumbers, Tomatoes, Red Onions, Pepperoncini Peppers, Kalamata Olives, Spinach, Feta Cheese, and Greek Dressing

Chicken Caesar Wrap

Spinach Wrap filled with Sliced Chicken Breast, Parmesan Cheese, Romaine Lettuce, and Caesar Dressing



Plated Lunch

Let us serve you and your guests!

Lunch menus are available Monday-Friday from 10:00 AM-2:00 PM only

Plated Hot Lunch

Choice of One Entrée:

Beef Tips with Mushrooms
6.oz Choice Angus Sirloin
Herb Chicken



Chicken Chardonnay
Chicken Marsala
Roasted Pork Loin



Broiled Atlantic Salmon
Lasagna
Chicken Fettuccine Alfredo

\$16.00 per person

Substitute entrée for Chuck Tenderloin for an additional \$1.00 per person

Substitute entrée for Slow-roasted Prime Rib for an additional \$2.00 per person

Includes Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, Parsley Buttered Redskins, Green Beans with Bacon and Mushrooms, Assorted Cookies and Brownies

Plated Entrée Salad

Traditional Cobb Salad

Lettuce Mix, Boiled Eggs, Tomatoes, Cucumbers, Red Onions, Turkey, Ham, Bacon, and Cheese served with Ranch and Italian Dressings

Chicken Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, and Grilled Chicken Breast served with Caesar Dressing

Steak Salad

Spring Mix, Tomatoes, Cucumbers, Red Onions and Gorgonzola Cheese and 6oz. Sliced Sirloin Steak served with Ranch and Raspberry Vinaigrette Dressings

Baby Spinach Salad

Grilled Chicken Breast, Red Onions, Caramelized Walnuts, Fresh Strawberries, and Gorgonzola Cheese served with Ranch and Raspberry Vinaigrette Dressings

\$12.95 per person

Includes Freshly Baked Yeast Rolls with Honey Cinnamon Butter, Assorted Cookies and Brownies



Hors D'oeuvre Displays



Hors D'oeuvre displays are great for festive occasions and may be added to any menu
Each display is attractively decorated and garnished

Spectacular Charcuterie Display

Seasonal Fruit, Berries, and Assorted Fresh Vegetables accompanied by Pepperoni, Salami, Summer Sausage, Brie, Boursin, and Cubed Cheeses served with Bread, Crackers, and Jams

\$8.00 per person

\$12.00 per person when not accompanied by a full meal

Gourmet Fruit & Cheese Display

Cantaloupe, Honeydew, Pineapple, Strawberries, Seasonal Fruits and Berries along with a variety of Assorted Cubed and Gourmet Cheeses served with Assorted Crackers

\$3.95 per person

Gourmet Cheese Display

Havarti, Baby Brie, Boursin, Gouda, Pimento, and Cubed Cheeses served with Grapes, Assorted Crackers, and French Baguette

\$3.75 per person

Cheese and Cracker Display

Cubed Cheddar, Colby Jack, Pepper Jack, and Pimento Cheeses served with Assorted Crackers

\$3.25 per person

Fresh Fruit Tray

Honeydew, Cantaloupe, Grapes, Pineapple, Strawberries, Seasonal Fruits and Berries

\$2.95 per person

Fresh Vegetables with Dip

Broccoli Buds, Cauliflower Buds, Celery Sticks, Baby Carrots, Cherry Tomatoes, and Assorted Seasonal Vegetables served with Vegetable Dip

\$2.75 per person

Fresh Cut Deli Meat & Cheese Assortment

Ham, Summer Sausage, Pepperoni, Salami, Stuffed Olives, Pimento, and Assorted Cubed Cheeses served with Assorted Crackers

\$3.95 per person

Antipasto Tray

Marinated Mushrooms, Artichoke Hearts, Roma Tomatoes, Fresh Buffalo Mozzarella, Pepperoni, Salami, Capicola, and Olives served with French Baguettes and Assorted Crackers

\$3.75 per person

Smoked Salmon

Smoked Salmon, Capers, Red Onions, Egg, Cream Cheese, Lemon, and Dill served with Assorted Crackers

Small (serves approximately 50 guests)
\$170.00

Large (serves approximately 100 guests)
\$295.00

Hors D'oeuvres

Tortilla Pinwheels

Ham, Turkey, and a Creamy Ranch Spread wrapped in Tortilla Shells and sliced into bite-sized wheels

\$2.95 per person

Vegetable Pinwheels

Sautéed Spinach, Sun-Dried Tomatoes, and a Creamy Ranch Spread wrapped in a Vegetable Tortilla Shell and sliced into bite-sized wheels

\$2.75 per person

Flank Steak Roll-Ups

Marinated and Grilled Flank Steak wrapped around a Sweet Gherkin, topped with a Star of Cream, Boursin Cheese, and a slice of Green Olive

\$2.95 per person

Marinated Steak Kabobs

Marinated Steak skewered with Tri-Colored Peppers and Red Onions glazed with a light Beef Sauce

\$3.25 per person

Marinated Chicken Kabobs

Marinated Chicken skewered with Tri-Colored Peppers and Red Onions glazed with a Lemon Garlic Sauce

\$3.25 per person

Grilled Vegetable Kabobs

Skewered Zucchini, Summer Squash, Tri-Colored Peppers and Red Onions seasoned with Garlic, Olive Oil, and Italian Herbs

\$2.95 per person

Caprese Skewers

Skewered Fresh Mozzarella, Grape Tomatoes, Basil, and a Balsamic Glaze

\$2.50 per person

Beer-Steamed Kielbasa with Sauerkraut

Homemade family recipe fresh from the west side of Grand Rapids

\$3.25 per person

Barbecue Pork Sliders

Hot Barbecue Pulled Pork served with Mini Buns and Coleslaw

\$3.95 per person

Meatballs

Blend of Pork and Beef Meatballs with your choice of Barbecue, Swedish, or Peppercorn Sauce

\$2.10 per person

Tailgate Subs

Sliced Ham, Turkey, Swiss Cheese, American Cheese, Lettuce, Tomato, and Red Onion cut into two-inch pieces served with Mayonnaise and Mustard on the side

\$3.50 per person

Beef Tenderloin

Chilled, Thin-sliced Beef Tenderloin, Romaine Lettuce, and Red Pepper Aioli served on French Bread

\$4.25 per person

Baked Chicken Wings

Tossed in your choice of Buffalo, Barbecue, Bourbon, or Parmesan Garlic Sauce served with Celery Sticks and choice of Bleu Cheese or Ranch Dressing

\$3.25 per person



Hors D'oeuvres

Stuffed Mushroom Caps

Large White Button Mushrooms stuffed with your choice of Sausage, Seafood, or Vegetable Parmesan

\$2.95 per person

Stuffed Jalapeños

Roasted Fresh Jalapeños wrapped in Bacon and stuffed with Chorizo Sausage and Mexican Cheese

\$2.95 per person

Buffalo Mozzarella Bruschetta

Diced Tomatoes, Fresh Buffalo Mozzarella, Garlic, Basil, Balsamic Vinegar, and Olive Oil served with Crispy Bread Rounds

\$2.75 per person

Alaskan Crab Cakes

Alaskan Snow Crab Cakes lightly breaded and sautéed served with Red Pepper Aioli

\$3.75 per person

Peel and Eat Shrimp

Served chilled with Cocktail Sauce and Lemons

\$3.95 per person

Grilled Jumbo Shrimp

Chilled Jumbo Shrimp marinated in Olive Oil, Garlic, Lemon Juice, Honey, Dijon Mustard, and Fresh Oregano

\$5.95 per person

Spinach and Artichoke Dip

Spinach, Artichoke Hearts, and Gourmet Cheeses topped with Fresh Grated Parmesan served hot with Pita Chips

\$2.95 per person

Buffalo Chicken Dip

Diced Chicken Breast tossed in a Creamy Buffalo Sauce served hot with Pita Chips

\$2.95 per person

Crab Dip

Alaskan Crab, Onion, and Celery blended with Cream Cheese served hot with Pita Chips

\$3.25 per person

Queso Dip

Mexican-style Cheese with Diced Tomatoes and Green Chiles served hot with Tortilla Chips or Soft Pretzel Sticks (add .55 per person)

\$2.95 per person

Hummus

Roasted Red Pepper Hummus served with Fresh Pita Bread and Vegetables

\$2.95 per person



Hors D'oeuvres Buffet

Let your guests help themselves!

Includes Gourmet Fruit and Cheese Display, Barbecue Meatballs, Fresh Vegetables with Dip, Choice of Three additional Hors D'oeuvres, and a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station

Hors D'oeuvre Choices:

Hot Options:

Beer-Steamed Kielbasa with Sauerkraut
Barbecue Pork Sliders
Barbecue, Bourbon, Buffalo, or
Parmesan Garlic Chicken Wings
Marinated Steak, Chicken, or Grilled
Vegetable Kabobs
Sausage, Seafood, or Vegetable Parmesan
Stuffed Mushroom Caps
Stuffed Jalapeños
Alaskan Crab Cakes
Spinach and Artichoke Dip with Pita Chips
Buffalo Chicken Dip with Pita Chips
Crab Dip with Pita Chips
Queso Dip with Tortilla Chips



Cold Options:

Tailgate Subs
Tortilla Pinwheels
Vegetable Pinwheels
Flank Steak Roll-Ups
Caprese Skewers
Buffalo Mozzarella Bruschetta with
Crispy Bread Rounds
Roasted Red Pepper Hummus with Fresh
Vegetables and Pita Bread



Add additional Hors D'oeuvres for \$2.00 per person

Add One Specialty Station for \$5.95 per person

(See page 23)

\$20.45 per person

Signature Buffet

Let your guests help themselves!

Choice of Two Entrées:

Beef Tips with Mushroom Wine Sauce
Beef Pot Roast
Meatloaf
Chicken Pot Pie
Baked Chicken
Roast Turkey

Baked Ham
BBQ Pork Ribs
Pulled Barbecue Pork or Chicken
Roasted Pork Loin
Vegetarian Lasagna
Vegan Stir Fry

Substitute one entrée for Herb Chicken, Chicken Chardonnay or Chicken Marsala for an additional \$1.50 per person

Substitute one entrée for Chuck Tenderloin with Bordelaise Sauce or Tuscan Chicken for an additional \$2.50 per person

Substitute one entrée with Chef-carved, Slow-roasted, Prime Rib for an additional \$3.95 per person

Choice of One Starch:

Garlic Mashed Redskins with Gravy
Parsley Buttered Redskins
Au Gratin Potatoes
Baked Potatoes with Butter and Sour Cream

Duchess Potatoes
Wild Rice
Sweet Potato Casserole
Homestyle Stuffing and Gravy

Choice of One Vegetable:

Steamed Broccoli
Buttered Corn
Fresh Green Beans with Garlic Butter
Green Beans with Bacon and Mushrooms

Maple Glazed Baby Carrots
Italian Vegetable Medley
Root Vegetables with Herb Butter
Sicilian Blend Vegetables

Choice of Two Prepared Salads:

Fresh Cut Fruit
Potato Salad
Greek Pasta Salad

Coleslaw
Cheddar Macaroni Salad
Marinated Three Bean Salad

Add an additional starch, vegetable or prepared salad for \$1.50

\$21.45 per person

Includes Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, a Choice of Beer-Steamed Kielbasa with Sauerkraut or Barbecue Meatballs, and a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station

Ultimate Signature Buffet

Let your guests help themselves!

Choice of One Appetizer:

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

Choice of Two Entrées:

Beef Tips with Mushroom Wine Sauce	Smoked Chicken
Beef Pot Roast	Whole Boneless Roast Turkey
Meatloaf	Tuscan Chicken
Slow-roasted Beef Brisket	Glazed Ham
Chuck Tenderloin with Bordelaise Sauce	BBQ Pork Ribs
Chef-carved, Slow-roasted Prime Rib	Roasted Pork Loin
Chicken Pot Pie	Creole Pork Tenderloin
Herb Chicken	Vegetarian Lasagna
Chicken Chardonnay	Vegan Stir Fry
Chicken Marsala	

Choice of Three Sides:

Starch Sides:

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

Vegetable Sides:

Steamed Broccoli	Maple Glazed Baby Carrots
Buttered Corn	Italian Vegetable Medley
Fresh Green Beans with Garlic Butter	Root Vegetables with Herb Butter
Green Beans with Bacon and Mushrooms	Sicilian Blend Vegetables

Prepared Salad Sides:

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

Choice of One Salad:

Tossed Garden Salad: Iceberg Lettuce, Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions and Shredded Carrots served with Ranch and Italian Dressings

Mixed Green Salad: Mixed Greens, Cashews, Dried Cherries, and Boursin Cheese served with Ranch and Raspberry Vinaigrette Dressings

Spinach Salad: Baby Spinach, Caramelized Walnuts, Cherry Tomatoes, and Boursin Cheese served with Ranch and Raspberry Vinaigrette Dressings

Greek Salad: Mixed Greens, Black Olives, Cucumbers, Cherry Tomatoes, and Feta Cheese served with Greek Dressing

\$24.45 per person

Includes Freshly Baked Yeast Rolls with Honey Cinnamon Butter, and a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station

Specialty Stations

A Strolling Dinner

Stir Fry Station

Marinated Steak, Chicken, Assorted Fresh Vegetables, and Fried Rice served with Plum, Soy, and Hoisin Sauces

Pasta Station

Penne and Fettuccine Pasta, Sausage, Chicken, Italian Meatballs, Assorted Fresh Vegetables, Marinara and Alfredo Sauces

Fajita Station

Seasoned Steak and Chicken Strips, Roasted Peppers and Onions, Bean Dip, Spanish Rice, Sour Cream, Salsa and Shredded Cheddar Cheese served with Soft Tortilla Shells and Tortilla Chips

Baked Potato and Salad Station

Large Idaho Baked Potatoes, Iceberg Lettuce, Romaine Lettuce, Butter, Sour Cream, Broccoli, Chives, Bacon Bits, Grape Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese, Croutons, Ranch and Italian Dressings

Chef-Carved Station

Choice of one meat carved on-site: Whole Boneless Turkey, Roasted Pork Loin, or Smoked Bone-in Ham served with Specialty Sauces and Miniature Rolls
Substitute Prime Rib or Beef Tenderloin for an additional \$3.95 per person

Dessert Station

Assorted Mini Cheesecakes, Gourmet Dessert Bars, Brownies, and Chocolate Fondue served with Pineapple Chunks, Strawberries, Rice Krispies Treats, Shortbread Cookies, Pretzel Logs, and Marshmallows for dipping

Make it a Special Dinner

Includes a Choice of Four Specialty Stations, Tossed Garden Salad, served family style with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter and a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station

\$29.95 per person

*Additional stations may be added for \$5.95 per person
Stations may be added to the Hors D'oeuvres Buffet for an additional \$5.95 per person*

For additional dessert selections see page 28

Family Style Dinner

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

Family Style dinners are served in bowls and platters to each table.



Choice of Two Entrées:

Beef Tips with Mushroom Wine Sauce
Beef Pot Roast
Herb Chicken
Chicken Chardonnay
Chicken Marsala
Smoked Chicken

Whole Boneless Roast Turkey
Honey Glazed Ham
BBQ Pork Ribs
Creole Pork Tenderloin
Baked Chicken
Slow-roasted Beef Brisket

Choice of One Starch:

Garlic Mashed Redskins with Gravy
Parsley Buttered Redskins
Au Gratin Potatoes
Baked Potatoes with Butter and Sour Cream

Duchess Potatoes
Wild Rice
Sweet Potato Casserole
Homestyle Stuffing and Gravy

Choice of One Vegetable:

Steamed Broccoli
Buttered Corn
Fresh Green Beans with Garlic Butter
Green Beans with Bacon and Mushrooms

Maple Glazed Baby Carrots
Root Vegetables with Herb Butter
Sicilian Blend Vegetables
Italian Vegetable Medley

\$23.95 per person

Substitute one entrée for Chuck Tenderloin for an additional \$1.50 per person

Substitute one entrée for Slow-roasted Prime Rib for an additional \$3.95 per person

Includes Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, a Choice of Beer-Steamed Kielbasa with Sauerkraut or Barbecue Meatballs, and a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station

Limit of 8 Guests Per Table for Family Style Service

Plated Dinner Entrées

Let us serve you and your guests!

All plated dinners include a Choice of One Starch, One Vegetable, Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, and a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station (Limit of two entrées)



Beef Entrées

Steak

8 Oz. USDA Aged Certified Angus Sirloin grilled to perfection

\$18.95 per person

Chuck Tenderloin

Chuck Tenderloin topped with a Bordelaise Sauce or Caramelized Onions and Crumbled Gorgonzola Cheese

\$20.50 per person

Prime Rib

10 oz. Slow-roasted, Herb Seasoned Prime Rib served with Au Jus and Horseradish Sauce

\$22.50 per person

Poultry Entrées

Herb Chicken

Grilled Boneless Chicken Breast marinated with Oregano, Garlic, Honey, and Lemon topped with a Fresh Herb Sauce

\$19.95 per person

Chicken Chardonnay

Searched Boneless Chicken Breast smothered with Sautéed Mushrooms and Onions topped with a Chardonnay Cream Sauce

\$19.95 per person

Chicken Marsala

Searched Boneless Chicken Breast topped with Sautéed Mushrooms and finished with a Marsala Wine Sauce

\$19.95 per person

Tuscan Chicken

Baked Boneless Chicken Breast filled with Sun-Dried Tomatoes, Spinach, and Ricotta Cheese topped with a Fresh Basil Sauce

\$21.95 per person

Plated Dinner Entrées

Let us serve you and your guests!

Pork Entrées

Roasted Pork Loin

Roasted Boneless Pork Loin topped with a Green Peppercorn Cognac Cream Sauce

\$19.95 per person

Creole Pork Tenderloin

Grilled Cajun Seasoned Pork Tenderloin topped with a Creole Sauce

\$19.95 per person

Stuffed Pork Loin

Roasted Pork Loin stuffed with Italian Sausage topped with a Coarse Dijon Mustard and Chive Sauce

\$19.95 per person

Seafood Entrées

Broiled Salmon

Broiled Fresh Atlantic Salmon topped with a Dill Cream Sauce

\$19.95 per person

Baked Whitefish

Baked Fresh Great Lakes Whitefish topped with a Cilantro Lime Butter Sauce

\$19.95 per person

Seafood Fettuccine

Fettuccine Pasta tossed in a Creamy Alfredo Sauce, topped with Scallops, Shrimp, and Crab Meat

\$19.25 per person



STARCH OPTIONS:

Garlic Mashed Potatoes
Parsley Buttered Redskins
Baked Potatoes with Butter and Sour Cream
Duchess Potatoes
Wild Rice

VEGETABLE OPTIONS:

Steamed Broccoli
Fresh Green Beans with Garlic Butter
Maple Glazed Baby Carrots
Green Beans with Bacon and Mushrooms
Italian Vegetable Medley
Root Vegetables with Herb Butter
Sicilian Blend Vegetables

Plated Dinner Entrées

Let us serve you and your guests!

Vegetarian Entrées

Roasted Stuffed Portabella

Roasted Portabella Mushroom stuffed with Boursin Cheese, Asiago Cheese, Artichokes, sautéed Leeks and Wild Rice topped with a Chardonnay Cream Sauce

\$17.95 per person

Penne Pasta with Chardonnay Cream Sauce

Penne Pasta with Fresh Basil, Roasted Garlic and Tomatoes tossed in a Chardonnay Cream Sauce. (May be substituted with Marinara or Vodka Sauce)

\$17.95 per person

Vegetarian Lasagna

Ricotta, Parmesan, and Mozzarella Cheeses layered with Spinach, Mushrooms, Onions, Green Peppers, Lasagna Pasta, and Marinara Sauce

\$18.95 per person

Twisted Mac and Cheese

Rontini Pasta mixed with a Three Cheese Sauce topped with Parmesan Panko Bread Crumbs

\$18.95 per person

Vegan Stuffed Summer Squash and Zucchini Boat

Fresh Vegetables sautéed in Sesame Oil and Roasted Garlic tossed with Seasoned Quinoa

\$18.95 per person

Vegan Stir Fry

Fresh Seasonal Vegetables stir-fried in Plum and Soy Sauce served over Rice

\$17.95 per person

Vegan Mediterranean Pasta

Cavatappi Pasta tossed with Olive Oil, Garlic, Black Olives, Artichokes, and Diced Tomatoes

\$18.95 per person



Desserts

Chef's Choice House-Baked Pies

Bourbon Pecan, Key Lime, Dutch Apple, Boston Cream, Cherry, Blueberry, Peach, or Pumpkin

\$2.95 per person

Cheesecakes

Kahlua Chocolate Chip, Frangelico Hazelnut, Amaretto Almond, or New York Style with Sliced Strawberries or drizzled with Chocolate or Caramel Sauce

\$3.25 per person

Gourmet Cakes

Black Forest, Deluxe Carrot, Red Velvet Torte, or Tiramisu

\$2.95 per person

Assorted Cookies

Chocolate Chunk, Oatmeal Raisin, Reese's Pieces, or White Chocolate Macadamia Nut

\$1.50 per person



Chocolate Covered Strawberries

\$1.50 each

Brownies

Salted Caramel Pretzel

\$2.25 per person

Assorted Gourmet Dessert Bars

Chocolate Marble, Caramel Apple, Lemon and Blueberry, or Cookies and Cream

\$2.75 per person

Chocolate Fondue

Chocolate Fondue served with Pineapple Chunks, Strawberries, Rice Krispies Treats, Shortbread Cookies, Pretzel Logs, and Marshmallows for dipping

\$3.95 per person

Assorted Sheet Cakes

Carrot, Chocolate, Vanilla, or German Chocolate

\$2.25 per person

Add a Dessert Station to Your Event!

Assorted Mini Cheesecakes, Gourmet Dessert Bars, Brownies, and Chocolate Fondue served with Pineapple Chunks, Strawberries, Rice Krispies Treats, Shortbread Cookies, Pretzel Logs, and Marshmallows for dipping

\$5.95 per person

Bar Services

Beer, Wine And Soda

\$15 per person - Additional hour \$5.00 per person

One Craft Beer
One Domestic Beer
3 House Wine Choices
Soda - Coke Products

House Liquor, Beer, Wine and Soda

\$20 per person - Additional hour \$6.00 per person

One Craft Beer
One Domestic Beer
3 House Wine Choices
House Vodka
House Gin
House Bourbon
House Whiskey
House Rum
House Spiced Rum
Peach Schnapps
Soda - Coke Products
Assorted Mixers, Juices, and Garnishes

Champagne Toast

Add a champagne toast for the head table for \$3.00 per person. Add a champagne toast for all of your guests for \$2.00 per person.

Call Liquor, Beer, Wine and Soda

\$25 per person - Additional hour \$7.00 per person

One Craft Beer
One Domestic Beer
Rodney Strong Chardonnay
Mark West Pinot Noir
Movendo Moscato
Tito's Vodka
Bombay Gin
Jim Beam
Jack Daniels Whiskey
Bacardi Rum
Malibu Rum
Captain Morgan Spiced Rum
Peach Schnapps
Sweet and Dry Vermouth
Soda - Coke Products
Assorted Mixers, Juices, and Garnishes

Top Shelf Liquor, Beer, Wine, and Soda

\$28 per person - Additional hour \$8.00 per person

One Craft Beer
One Domestic Beer
Kendall Jackson Chardonnay
Trivento Malbec
Grand Traverse Riesling
Lunetta Prosecco
Grey Goose Vodka
Hendricks Gin
Makers Mark Bourbon
Dewars White Label Scotch
Bacardi Rum Superior
The Kraken Black Spiced Rum
1800 Silver Tequila
Grand Marnier Orange Liqueur
Sweet & Dry Vermouth
Soda - Coke Products
Assorted Mixers, Juices, and Garnishes

House Wine Selection

Canyon Road Cabernet
Canyon Road Merlot
Canyon Road Pinot Noir
Canyon Road White Zinfandel
Proverb Rose
Canyon Road Chardonnay
Canyon Road Pinot Grigio
Canyon Road Moscato

Domestic Beer Selections

Budweiser
Bud Light
Miller Lite
Coors Lite
Pabst Blue Ribbon
Labatt Blue

Craft Beer Selections

Founders All Day IPA
Founders Solid Gold Founders Porter
Bells Oberon (seasonal)
Bells Octoberfest (seasonal)
Bells Two Hearted
Bells Amber Ale
Perrin Black
Perrin Gold Ale
Shorts Soft Parade
Shorts Pale Ale
Shorts Bellaire Brown
Blue Moon Belgian White
Angry Orchard Hard Cider
VanderMill Hard Cider

*All pricing is subject to a 6% Michigan sales tax and a 20% service charge
*Prices are based on a 50 person minimum. Please call for pricing on groups under 50.
*Prices are based on five hours of bar service
*Liquors in the packages are subject to change without notice

*Pricing for guests 5-20 years of age will be \$5.00 per person for soda, and juices

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 date. **If your event is canceled within 180 days of the reserved date the deposit is non-refundable OR reusable. Events canceled within 30 days of the reserved date will be required to pay the full contracted balance.**
- All prices are subject to a 6% sales tax and 20% service fee.
- A guaranteed guest count is required **14 days** prior to your scheduled event. This guarantee is understood to be a minimum and may not be decreased. If Crossroads Conference Center is unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of receiving the deposit.
- The full balance is due **7 days** prior to your scheduled event date. Crossroads Conference Center accepts cash, check and all major credit cards.
- If your group is tax exempt, a copy of the Federal IRS 501C3 certificate must be provided.
- All food and beverages must be provided through Crossroads Conference Center and Distinctive Catering. *****NO OUTSIDE FOOD, SNACKS, ALCOHOLIC OR NON-ALCOHOLIC BEVERAGES ARE ALLOWED***** Specialty cakes and desserts will be permitted through a licensed bakery.
- **NOTICE:** Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness.
- All menu items must be purchased for the full guest count (hors d'oeuvres, snacks, desserts, etc.)
- Distinctive Catering will make every effort to accommodate special dietary requirements. Arrangements must be made 14 days in advance.
- If serving time of any menu is more than 30 minutes off from the scheduled time, Distinctive Catering cannot be held responsible for the quality or temperature of the food. There may be an additional charge of \$50.00 for each half-hour serving time is delayed.
- Plated entrees will require place cards at each place setting to identify guest's choice of menu items. A list of table numbers with quantity of each item must be provided in advance.
- Due to Michigan Liquor Control Commission guidelines, cash bars are prohibited. No shots, doubles, or pitchers will be served. Distinctive Catering is licensed in the State of Michigan and fully insured. All bartenders are TIPS certified and have the authority to refuse beverage service at any time to event attendees.
- Distinctive Catering reserves the right to terminate the bar service if its policies are being abused, or if State or Federal Laws are being broken. A valid ID is required to be served alcohol in the state of Michigan and only those persons who are 21 or older will be served alcoholic beverages.
- All bar packages include up to 5 hours of service. Additional time may be purchased for a fee. Each guest will be given a maximum of 2 drinks per visit to the bar. Tip jars are allowed at the bar. Bar service will end no later than 11:30 pm and the bartenders do not announce last call.
- Crossroads Conference Center cannot supply Banquet facilities as a result of occurrences beyond our control (i.e. pandemic, public emergency, acts of God). Function sponsor waives any claim resulting from a canceled function.
- Crossroads Conference Center reserves the right to change your meeting space as needed to serve you better. Function rooms are assigned based on the number of guests anticipated and layout.
- Room layouts (diagrams) can be provided by Crossroads for review and approval upon request. Final approval is needed no later than 7 days prior to the event. Changes to the room set up within 7 days prior to the event will incur a \$200 reset fee.
- Crossroads Conference Center reserves the right to terminate or refuse any function, at its sole discretion, if the function is inappropriate or inconsistent with the well-being of Crossroads. The group contact undertakes the responsibility to conduct this function in an orderly manner.
- A cleaning fee of \$50/hour, along with damage repair costs will be assessed to the group contact where negligence has occurred.
- Crossroads Conference Center will not be held responsible for lost, stolen, or left behind articles.
- Crossroads is a smoke-free environment, including electronic cigarettes. Smoking trees are available at the entrances. A \$500 cleaning fee will be assessed if smoking is done within the facility.
- No confetti, glitter, bird seed or open flames of any kind may be permitted at Crossroads Conference Center. No decorations may be pinned, thumb tacked, glued, or attached to the walls, ceilings, floors, or furnishings. However, decorations may be taped or pinned to tablecloths.
- Audio visual needs must be agreed upon before each event. Testing of the A/V by the speaker/site contact must be done at least one hour prior to event. Events requiring a professional A/V person will be assessed an hourly fee. ***Please note that Crossroads Conference Center provides HDMI and VGA connectivity. Adapters for Mac, Ipad, tablets or any devices will not be provided.**
- All room rentals include tables, chairs, white linen tablecloths. All menus at prices listed include a variety of linen napkin colors to choose from, china, flatware, water goblets and bar glassware. For a more budget-friendly option, disposable plates, flatware, cups and napkins are available for \$2.00 less per person on all buffets.

Notes



Lined writing area consisting of 25 horizontal grey lines.





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