

# CATERING MENU



*Click any item below to navigate  
to its location on the menu.*

Beverages

Breakfast Buffets

A La Carte Breakfast Items

A La Carte Break Items

Boxed Lunches

Lunch Sandwich Buffets

Specialty Lunch Buffets

Gourmet Entrée Salads

Plated Lunches

Hors d'oeuvres

Plated Dinners

Dinner Buffets

Strolling Stations

Dessert Menu

Ancillary Items

L.V. Eberhard Center  
Cook-DeVos Center for Health Sciences  
Daniel and Pamella DeVos Center for Interprofessional Health  
(616) 331-6620  
[www.gvsu.edu/meetatgvsu](http://www.gvsu.edu/meetatgvsu)

## BEVERAGES

<b>Freshly Brewed Coffee</b>	<b>\$30.00 / gallon</b>
Regular and Decaffeinated, served with Hot Tea and Iced Water.	
<b>Assorted Chilled Juices</b>	<b>\$10.00 / carafe</b>
<b>Sodas and Bottled Water</b>	<b>\$2.50 / each</b>
Pepsi products and flavored waters. Charged on consumption.	
<b>Fresh Brewed Iced Tea</b>	<b>\$25.00 / gallon</b>
<b>Lemonade</b>	<b>\$25.00 / gallon</b>
<b>Apple Cider</b>	<b>\$30.00 / gallon</b>
Seasonal Availability.	
<b>Hot Cocoa</b>	<b>\$2.50 / each</b>

## BREAKFAST BUFFETS

All breakfast buffets include coffee, hot tea, iced water and assorted juices for up to two hours.

*gf - gluten free*    *vg - vegan*    *nf - nut free*  
*df - dairy free*    *v - vegetarian*

<b>Continental Breakfast</b>	<b>\$10.95 / person</b>
Assorted fresh baked Belgian pastries, muffins and mini croissants with spreads. (Minimum 20 guests)	
<b>Supreme Continental Breakfast</b>	<b>\$13.95 / person</b>
Assorted fresh baked Belgian pastries, muffins and mini croissants with spreads, fresh fruit bowl, and hard boiled eggs. (Minimum 20 guests)	
<b>Traditional Breakfast Buffet (gf, nf)</b>	<b>\$14.50 / person</b>
Scrambled eggs, bacon or sausage, lyonnaise potatoes, and assorted muffins. (Minimum 20 guests)	
<b>Breakfast Burrito Buffet (nf)</b>	<b>\$11.25 / person</b>
A selection of breakfast burritos that include bacon or sausage and cheese, vegetable and cheese, or both. Served with salsa and a seasonal fresh fruit bowl. (Minimum 20 guests)	
<b>Breakfast Muffin Sandwich (nf)</b>	<b>\$10.00 / person</b>
English muffins filled with egg, cheese and bacon or sausage served with a seasonal fresh fruit bowl. (Minimum 20 guests)	
<b>Protein Lift (gf)</b>	<b>\$14.50 / person</b>
A power breakfast of hard boiled eggs, yogurt, whole fruit, assorted cheeses and nuts. (Minimum 20 guests)	

**Traditional Quiche** **\$16.50 / person**  
 Traditional quiche (bacon and cheese or veggie and cheese), bacon or sausage, lyonnaise potatoes and a seasonal fresh fruit bowl. (Minimum 16 guests)

**Omelet Station (gf)** **\$17.25 / person**  
 Chef prepared omelets. Toppings include: mushrooms, onion, smoked gouda, roasted vegetables, goat cheese, cheddar cheese, arugula, ham, bacon, and Swiss cheese. (Minimum 40 guests)

**French Toast Casserole (nf)** **\$14.25 / person**  
 French toast casserole served with your choice of bacon or sausage and a seasonal fresh fruit bowl. (Minimum 20 guests)

**Banana Bread (gf, vg)** **\$9.25 / person**  
 Two slices of gluten free banana bread with peanut butter and jelly.

**Breakfast Casserole (gf)** **\$14.75 / person**  
 Choose one from the following:  
 - **Vegetarian:** eggs, roasted vegetables and cheese  
 - **Denver:** eggs, bacon, ham, Swiss, cheddar, peppers & onions  
 - **Mediterranean:** eggs, spinach, feta and tomato  
 - **Meat lovers:** eggs, bacon, sausage, ham and cheddar cheese  
 - **French:** eggs, bacon, mushrooms, onion, spinach and goat cheese  
 Accompanied by sausage links or bacon, and lyonnaise potatoes. (Minimum 20 guests)

**Waffle Station** **\$15.50 / person**  
 One Belgian waffle per guest with fruit compote, maple syrup, chocolate shavings, whipped cream, and butter.

**French Toast Station** **\$14.50 / person**  
 Two slices of cinnamon French toast served with maple syrup, seasonal fruit compote, whipped cream, powdered sugar, and butter.

## A LA CARTE BREAKFAST ITEMS

<b>Assorted Pastries</b>	<b>\$32.00 / dozen</b>
<b>Assorted Muffins (nf, v)</b>	<b>\$26.50 / dozen</b>
<b>Assorted Bagels</b>	<b>\$24.00 / dozen</b>
Served with cream cheese.	
<b>Fresh Fruit Bowl (gf, vg, v, df)</b>	<b>\$4.25 / person</b>
(Minimum 20 guests)	
<b>Yogurt (minimum of 20) (gf, v)</b>	<b>\$4.00 / person</b>
<b>Hard Boiled Eggs (gf, nf, v)</b>	<b>\$15.00 / dozen</b>

## A LA CARTE BREAK ITEMS

Assorted Bakery Fresh Cookies (Minimum 1 dozen cookies)	\$1.85 / each
Gluten Free Cookies	\$20.00 / dozen
Brownie Bites	\$1.75 / each
Granola Bars	\$1.85 / each
Fresh Vegetables and Dip (gf, vg)	\$80.00 / per 25
Domestic Cheese Assortment Served with an assortment of crackers.	\$125.00 / per 25
Dry Snacks	\$3.00 / person
Dry Roasted Nuts	\$3.00 / person
Chips (Individually Bagged)	\$3.00 / person
Popcorn and Caramel Corn	\$8.50 / person

## BOXED LUNCHES

There are no beverages included with boxed lunch selections. Sodas are available for an additional charge.

**Traditional Boxed Lunch** **\$13.50 / person**  
An offering of assorted sandwiches or salads, chips and a cookie. Choices include: ham, turkey, turkey bacon ranch, tavern club, BBQ stack, chicken salad, roasted tomato and cheddar, cobb salad or a garden salad. (Minimum 10 guests – Maximum 100 guests)

**The Laker Boxed Lunch** **\$14.50 / person**  
Sandwich selections include: ham, turkey, turkey and bacon, vegetarian, chef salad or garden salad. All come with chips and your choice of hummus with veggies, potato salad or pasta salad and your choice of an apple or a cookie. \*salads only come with apple or cookie. (Minimum 10 guests)

## LUNCH SANDWICH BUFFETS

All sandwiches and wrap lunches are served with coffee, hot tea, and iced water as well as your choice of pasta or potato salad and gourmet chips. Select up to three choices. Available until 2:00pm.

*gf - gluten free    vg – vegan    nf - nut free*  
*df - dairy free        v - vegetarian*

**Chicken Fajita Wrap** **\$14.50 / person**  
Fajita chicken with sautéed peppers and onions, cheddar cheese, and lettuce.

**Chicken Caesar Wrap (nf)** **\$14.00 / person**  
Grilled herb roasted chicken, Parmesan cheese, Romaine lettuce and Caesar dressing.

**Turkey Club Wrap (nf)** **\$14.25 / person**  
Slow roasted turkey, crisp bacon, cheddar cheese, tomatoes, and lettuce.

**Peppered Steak Wrap** **\$16.50 / person**  
Peppered Steak, Bleu cheese, tomatoes, lettuce and rosemary garlic aioli.

**Ham Wrap** **\$14.00 / person**  
Ham, cheese, and lettuce.

**Turkey Wrap** **\$14.00 / person**  
Turkey, cheese, and lettuce.

**Vegan Wrap** **\$14.50 / person**  
Roasted vegetables, roma tomatoes, lettuce and hummus. Served with vegan pasta salad.

**Vegetarian Oriental Wrap (v, vg)** **\$14.50 / person**  
Spring mix, chow mein noodles and marinated roasted oriental vegetables. Served with vegan pasta salad.

**Roasted Turkey Sandwich** **\$14.00 / person**  
Thin slices of roasted turkey breast with Swiss cheese, lettuce and tomato on an eight-grain bread.

**Pesto Chicken Salad Croissant (nf)** **\$14.00 / person**  
Seasoned chicken with celery, onions, apples mixed in a blend of pesto, mayo and Dijon mustard on a croissant bun.

**French Chicken Sandwich** **\$15.25 / person**  
Herb de Provence grilled chicken, ham, brie, lettuce with mayonnaise and mustard on a croissant bun.

**Garden Fresh Sandwich (gf, vg)** **\$16.50 / person**  
Chef's choice garden vegetables served on gluten free bread with a side of hummus. Served with vegan potato salad.

# SPECIALTY LUNCH BUFFETS

All lunch buffets are served with coffee, hot tea, and iced water. All buffets have a minimum of 20 guests unless otherwise noted.

*gf - gluten free*      *vg - vegan*      *nf - nut free*  
*df - dairy free*      *v - vegetarian*

**Soup, Sandwich or Wrap & Side Salad**      **\$19.25 / person**  
 Served with a deli sandwich or wrap and a garden side salad.

**Wrap Sandwich with Soup**      **\$16.25 / person**  
 Served with an assortment of wraps, soup and your choice of pasta or potato salad and gourmet potato chips.

**Soup & Salad**      **\$16.00 / person**  
 Served with our European fresh baked bread.

**Soup By The Gallon**      **\$70.00 / gallon**  
 25 guests or less - 1 soup selection  
 26 to 59 guests - 2 soup selections  
 60 guests or more - 3 soup selections  
**Soup selections:** Served with crackers  
 Chicken and Wild Rice *gf,nf*      Black Bean *gf,vg v,df,nf*  
 Tomato Bisque *gf,nf,v*      Potato Cheese *gf,nf,v*  
 White Chicken Chili *gf,nf*      Beef Vegetable *gf*  
 Chicken Noodle      Texas Chili  
 Gumbo

**Gourmet Salad Bar**      **\$17.85 / person**  
 Mixed greens and plentiful supply of topping to include: cucumber, shredded carrots, grape tomatoes, peppers, mushrooms, chopped hard boiled eggs, bacon, croutons, cheddar cheese, julienned red onion, Kalamata olives. Served with dressings and fresh baked European breads and butter.

**The Deli Sandwich Buffet**      **\$14.50 / person**  
 An assortment of pre-assembled sandwiches. Served with your choice of pasta or potato salad, and gourmet potato chips.

**Wrap Sandwich Buffet (nf)**      **\$14.50 / person**  
 An assortment of wraps served with your choice of pasta or potato salad and gourmet potato chips.

**Fajita Buffet (nf)**      **\$17.25 / person**  
 Seasoned flank steak (*gf*) or seasoned chicken (*gf*) combined roasted peppers and onions served with six inch flour tortillas, shredded cheese, sour cream, and Spanish rice, accompanied by tortilla chips and salsa.

**Taco Buffet**      **\$16.50 / person**  
 Ground beef (*gf*) or diced chicken (*gf*) served with hard and soft tortilla shells, Spanish rice, refried beans, lettuce, tomatoes, shredded cheese and sour cream, served with chips and salsa.

**Stir Fry Buffet**      **\$17.00 / person**  
 Stir fried strips of beef or chicken combined with sautéed oriental vegetables, rice, sweet and sour or teriyaki sauces.

**Sticky Chicken or Pork Buffet**      **\$17.50 / person**  
 Grilled sticky chicken or sticky pork served with bib lettuce cup and flour tortillas, power blend slaw with lime vinaigrette and cilantro coconut rice.

**Burger Buffet**      **\$16.00 / person**  
 Build your own burger with all the trimmings including cheese, lettuce, tomato, onion and assorted condiments. Served with potato chips and your choice of pasta or potato salad.  
**Add vegan burger \$2.50 / person**

**Midwest Mac & Cheese (nf)**      **\$16.00 / person**  
 Gourmet noodles and four cheese sauce with bacon, onion, asparagus and tomato. Served with a garden salad and European breads.

**Italian Festival Buffet (nf)**      **\$18.00 / person**  
 Pasta with marinara sauce with Italian sausage, pasta with pesto sauce and roasted vegetables, and pasta with Alfredo sauce and chicken; served with Caesar salad and fresh European breads.  
**Substitute Cajun Chicken Pasta +\$1.50 / person**

**Baked Potato and Salad Bowl Buffet (gf)**      **\$16.00 / person**  
 Hot baked potatoes served with sour cream, butter, cheddar cheese, bacon, steamed broccoli, and sautéed mushrooms. Accompanied by a salad bowl of gourmet greens, topped with assorted garden vegetables and served with European breads  
**Double baked potato toppings +\$4.75 / person**

**Build Your Own Lunch Buffet**  
 Includes garden or Caesar salad and European breads and butter. (Minimum 25 guests)

**One Entrée with Two Sides**      **\$22.00 / person**  
**Two Entrées with Two Sides**      **\$25.25 / person**

**Entree Selections:**  
 Lemon Herb Chicken *gf*      Asian Flank Steak  
 Fire Roasted Apple Chicken      Bistro Steak *gf*  
 Pesto Chicken *gf, nf*      Savory Sliced Pork Loin *gf*  
 Piccata Chicken *gf, nf*      Midwest Mac & Cheese *nf*  
 Cajun Chicken Pasta      Chardonnay Chicken *gf*  
**Side Selections:**      Chicken Pesto Primavera

Green Beans Amandine *gf, df, vg, v*  
 Roasted Brussel Sprouts, Bacon and Onion *gf, df*  
 Primavera Vegetable Medley *gf, nf, vg, v*  
 Honey Tarragon Glazed Carrots *gf, nf, v*  
 Garlic Mashed Potatoes *gf, v, nf*  
 Rosemary Garlic Redskin Potatoes *gf, vg, df, nf, v*  
 Mashed Sweet Potato  
 Four cheese Cavatappi *v* (+\$2.00 / person)  
 Vegetable Risotto *gf, vg, v, df, nf* (+\$2.00 / person)  
 Rosemary and Sage Yukon Potatoes *gf, nf, v*  
 Rice Pilaf *gf, v*

# GOURMET ENTRÉE SALADS

All gourmet salad entrees are served with coffee, hot tea, and iced water and European breads and butter unless otherwise noted. Select up to three choices. Minimum of 5 per selection.

*gf - gluten free*    *vg - vegan*    *nf - nut free*  
*df - dairy free*    *v - vegetarian*

## Cobb Salad (gf, nf) \$15.75 / person

Romaine lettuce, grilled chicken, Gorgonzola cheese, diced egg, crispy bacon, vine ripe tomatoes, red onion and avocado.

## Caesar Salad (nf) \$13.75 / person

Crisp Romaine lettuce, grilled chicken topped with parmesan cheese, seasoned croutons and Caesar dressing (gf).

## Pesto Chicken Salad Plate \$12.50 / person

Seasoned chicken with celery, onions and apples mixed in a blend of pesto, mayo and Dijon mustard served on a bed of baby greens.

## Fajita Salad (gf, nf) \$14.75 / person

Romaine lettuce, grilled chicken, sautéed onions, avocado, black bean corn salsa and cheddar cheese. Served with chips and salsa. (does not include breads and butter)

## Garden Salad (gf, nf, v) \$9.25 / person

Fresh baby greens topped with assorted garden vegetables and a Parmesan crisp.

## Michigan Splendor Salad (gf) \$14.50 / person

Assorted baby greens, grilled chicken topped with dried cherries, Gorgonzola cheese, red onion and candied pecans.

### Salad Upgrades

Grilled Chicken gf, nf	<b>\$4.50 / person</b>
Grilled Salmon gf, nf	<b>\$8.00 / person</b>
Grilled Bistro Steak gf	<b>\$10.00 / person</b>
Grilled Shrimp (3 pieces) gf	<b>\$7.00 / person</b>
Dried Cherries or Bleu Cheese	<b>\$2.65 / person</b>

## A LA CARTE SIDE SALADS

All side salads are served with European breads and butter

## Garden Salad (gf, nf, v) \$4.50 / person

Fresh baby greens topped with assorted garden vegetables and a Parmesan crisp and served with a selection of dressings.

## Caesar Salad (nf, v) \$5.50 / person

Crisp Romaine lettuce topped with parmesan cheese, seasoned croutons and Caesar dressing (gf).

## Michigan Splendor Salad (gf, v) \$6.25 / person

Assorted baby greens topped with dried cherries, gorgonzola cheese, red onion and candied pecans.

# PLATED LUNCHES

Plated lunches include fresh brewed coffee, hot tea, and iced water. They also include your choice of one vegetable and one starch. Please see side options listed under the lunch buffet. Salads and desserts and additional beverages are a la carte. Select up to three choices. Minimum of 10 per selection.

*gf - gluten free*    *vg - vegan*    *nf - nut free*  
*df - dairy free*    *v - vegetarian*

## BEEF SELECTIONS

### Asian Flank Steak \$20.50 / person

Flank steak with a honey infused hoisin sauce.

### Pot Roast (gf) \$21.25 / person

Chef carved beef roast slowly roasted with a demi-glace.

### Bistro Steak (gf) \$20.50 / person

Select beef topped with a peppercorn sauce.

### London Broil (gf) \$22.00 / person

Marinated and grilled with robust bordelaise sauce.

## POULTRY SELECTIONS

### Chicken Piccata (gf, nf) \$18.50 / person

Pan fried chicken breast served with a tangy lemon caper sauce.

### Pesto Chicken (gf, nf) \$18.50 / person

Chicken breast grilled and smothered in basil pesto, marinated tomato medley and served with a garlic cream sauce.

### Lemon Herb Chicken (gf, df, nf) \$18.50 / person

Marinated and herbed grilled lemon chicken breast.

### Fire Roasted Chicken \$18.50 / person

Chicken breast with roasted fuji apple chutney.

### Chardonnay Chicken (gf) \$18.50 / person

Chicken breast with a mushroom chardonnay sauce.

## FISH SELECTIONS

### Salmon with Tomato Medley (gf) \$21.25 / person

Salmon filet topped with marinated tomato medley and fine herbs.

## VEGETARIAN / VEGAN SELECTIONS

### Pasta Primavera (nf, v) \$18.00 / person

Cavatappi pasta served with roasted vegetables, topped with a choice of Alfredo sauce, marinara sauce or pesto cream sauce

### Vegetable Risotto (gf, vg, v, df, nf) \$16.50 / person

Arborio Risotto with blistered tomatoes, gourmet mushrooms, onions and asparagus.

### Stuffed Portobello (gf, vg, v, df, nf) \$18.00 / person

Portobello mushroom stuffed with white bean and kale.

# HORS D'OEUVRES

All hors d'oeuvres have a minimum order of 25 pieces unless otherwise noted.

*gf - gluten free*    *vg - vegan*    *nf - nut free*  
*df - dairy free*    *v - vegetarian*

**Satay Chicken (gf)**    **\$3.25 / person**  
 Served with sweet chili sauce (gf) and a peanut dipping sauce.

**Buffalo Wonton\* (nf)**    **\$3.25 / person**  
 Buffalo seasoned chicken, bleu cheese wrapped in a wonton sprinkled with bleu cheese dust.

**Chicken Lollipops (gf)**    **\$3.25 / person**  
 Frenched chicken wings with your choice of sauce, choose from traditional buffalo, peppercorn or sweet Asian.

**Southwestern Eggroll\***    **\$3.25 / person**  
 Seasoned chicken, black bean corn salsa, aged cheddar cheese and southwestern ranch.

**Blackened Beef Tenderloin Crostini\***    **\$4.25 / person**  
 Blackened beef tenderloin with horseradish cream sauce, Danish bleu cheese and green onion.

**Sesame Beef Satay**    **\$3.25 / person**  
 Asian marinated tender beef and sesame seeds

**Roasted Meatballs (nf)**    **\$1.75 / person**  
 Choose from BBQ, Marsala or Marinara.

**Beef Carpaccio\***    **\$3.50 / person**  
 Thinly sliced beef, crostini, garlic herbed cheese and arugula.

**Mini BLT\***    **\$3.25 / person**  
 Bacon, fresh tomato, arugula, aioli on a house made mini biscuit.

**Bacon Wrapped Chorizo Dates\* (nf)**    **\$2.00 / person**  
 Sweet California dates filled with Mexican chorizo sausage and wrapped with bacon and finished with a spicy sweet Thai glaze.

**Mini Ham Biscuit\***    **\$2.75 / person**  
 Slow roasted southern ham, arugula, preserves and brie on a house made mini biscuit.

**Chipotle Hummus Canape (gf, v)**    **\$3.25 / person**  
 Chipotle hummus on a cucumber round with brunoise vegetables and cumin sour cream.

**Fig and Prosciutto Skewer**    **\$3.00 / person**  
 Dried fig, prosciutto and grilled crunchy Italian bread.

**Charcuterie Board (gf)**    **\$225.00 / per 25**  
 Assorted cured meats, cheeses, pickled items, baguette and crackers.

**Jalapeno Bacon Wrapped Shrimp\* (gf)**    **\$3.25 / person**  
 Jalapeno bacon wrapped shrimp with a barbeque glaze.

**Steamed Shrimp (gf, nf)**    **\$3.00 / person**  
 Steamed shrimp served with traditional cocktail sauce.

**Smoked Salmon (gf)**    **\$225.00 / per 40**  
 Smoked salmon, arugula, fine diced red onion, boiled egg, creamed cheese, baguette slices, capers.

**Smoked Salmon Mousse (gf)**    **\$2.65 / person**  
 Salmon mousse with roasted red pepper, red onion and capers on a crisp cucumber slice.

**Maryland Crab Cakes (nf)**    **\$3.25 / person**  
 Maryland crab cake served with a lemon dill cream.

**Tuna Wonton\***    **\$3.25 / person**  
 Seared tuna, micro greens and wasabi aioli top a sesame wonton.

**Pomegranate and Pistachio Crostini (v)**    **\$3.25 / person**  
 Crunchy crostini topped with whipped goat cheese, chopped pistachios, pomegranate arils, orange-honey coulis and a hint of dark chocolate.

**Goat Cheese & Mushroom Crostini\* (nf, v)**    **\$2.65 / person**  
 crostini, goat cheese and wild mushrooms

**Caprese Skewer\* (gf, nf, v)**    **\$2.95 / person**  
 A skewer of fresh mozzarella cheese, fresh basil and tomato served with a balsamic glaze.

**Vegetarian Quesadilla (v)**    **\$2.50 / person**  
 Black bean and roasted corn served with sour cream and salsa.

**Chicken Quesadilla**    **\$3.35 / person**  
 Chicken, black bean and roasted corn served with sour cream and salsa.

**Steak Quesadilla**    **\$3.35 / person**  
 Steak with roasted peppers served with sour cream and salsa.

**Beef Barbacoa**    **\$3.00 / person**  
 Beef barbacoa served with black bean salsa, cilantro and onion in a plantain cup.

**Tomato Bruschetta (gf, nf, v)**    **\$3.00 / person**  
 served with toast points.

**Loaded Potato Skins**    **\$3.25 / person**  
 Potato skins with cheddar cheese, bacon, scallions and sour cream.

<b>Stuffed Mushroom Caps (nf)</b>	<b>\$2.25 / person</b>
Choose from Italian sausage (gf), veggie or cheese stuffed.	
<b>Mini Meatloaf Cupcakes</b>	<b>\$3.25 / person</b>
Topped with your choice of mashed potato or mashed sweet potato “icing” and a smoky ketchup.	
<b>Mini Spinach Pie (v)</b>	<b>\$3.00 / person</b>
Creamy spinach and sundried tomatoes in a mini pastry shell.	
<b>Mini Stuffed Sweet Peppers* (gf)</b>	<b>\$2.95 / person</b>
Mini sweet peppers, goat cheese, jalapeno, bacon and red pepper marmalade.	
<b>Spring Rolls (vg, nf)</b>	<b>\$2.75 / person</b>
Oriental spring rolls served with a sweet chili sauce.	
<b>Domestic Cheese Assortment (gf, nf, v)</b>	<b>\$125.00 / per 25</b>
Domestic cheeses served with an assortment of crackers.	
<b>Gourmet Cheese Assortment (gf, nf, v)</b>	<b>\$150.00 / per 25</b>
Imported and domestic gourmet cheeses served with an assortment of crackers.	
<b>Fresh Seasonal Fruit (gf, vg, df, nf)</b>	<b>\$95.00 / per 25</b>
A seasonal fresh fruit display with fruit dip.	
<b>Vegetable Crudit� with Dip (gf, vg, df, nf, v)</b>	<b>\$80.00 / per 25</b>
A variety of garden fresh vegetables accompanied by vegetable dip.	
<b>Pinwheel Platter*</b>	<b>\$95.00 / per 25</b>
Roast beef and garlic herbed cheese, turkey, cranberry and walnut and ham, Swiss, arugula and honey mustard.	
<b>Hummus Platter (gf, vg, v, df)</b>	<b>\$90.00 / per 25</b>
Choose two of the following: Sun dried tomato, edamame, or traditional hummus served with pita chips and sliced cucumbers.	
<b>Spinach and Artichoke Dip (nf)</b>	<b>\$80.00 / per 25</b>
Signature three cheese artichoke spinach dip served with pita chips.	
<b>Smoked Whitefish Dip</b>	<b>\$90.00 / per 25</b>
Smoked whitefish dip with cracker assortment and cucumber slices.	
<b>Fondue (v)</b>	<b>\$105.00 / per 25</b>
chevre fondue and cognac fondue served with artisan breads.	
<b>Beer Cheese and Pretzels (v)</b>	<b>\$90.00 / per 25</b>
Cheddar mascarpone and Perrin Black served with soft pretzel bites.	

## SLIDERS

Minimum 25 guests

<b>Pulled Pork Slider (nf)</b>	<b>\$4.00 / person</b>
Shredded pork with Cuban mojo or sweet baby rays bbq sauce.	
<b>Burger Slider</b>	<b>\$4.00 / person</b>
Cheese, ketchup, mustard and mayo.	
<b>Tandoori Chicken Slider (nf)</b>	<b>\$4.25 / person</b>
Tandoori chicken, hummus, red onion, cucumber, and lettuce.	
<b>Mini Croissant Sandwich</b>	<b>\$4.00 / person</b>
Tarragon chicken salad	
<b>Mini Lobster Roll</b>	<b>\$4.25 / person</b>
House made lobster salad in a bite-sized brioche bread bowl	

## PLATED DINNERS

All dinners include your choice of one vegetable and one starch; please see the dinner buffet for side selections. All dinners are also accompanied by a fresh garden side with European breads with butter, coffee, hot tea, and iced water.  
Dual entrees – higher priced entr e plus 25%.

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## BEEF SELECTIONS

<b>Beef Tenderloin (gf)</b>	<b>\$36.50 / person</b>
Six ounce hand carved filet of beef topped with gourmet mushroom demi-glace or peppercorn sauce.	
<b>Peppercorn Encrusted NY Strip (gf)</b>	<b>\$35.00 / person</b>
NY Strip encrusted with our signature peppercorn mignonette served with Guinness Danish bleu cheese cream.	
<b>Bistro Steak (gf)</b>	<b>\$30.50 / person</b>
Select beef topped with a red wine demi-glace.	
<b>Hickory Smoked Beef Brisket (gf)</b>	<b>\$30.50 / person</b>
Slow roasted sliced hickory smoked beef brisket topped with a cherry chutney.	
<b>Braised Beef Roast (gf)</b>	<b>\$30.50 / person</b>
Beef roast with natural Jus Lie.	
<b>Asian Flank Steak</b>	<b>\$30.50 / person</b>
Braised flank steak with a sweet Asian sauce.	

## PORK SELECTIONS

**Savory Bacon Wrapped Pork Tenderloin (gf) \$27.00 / person**  
Pork tenderloin wrapped in hickory smoked bacon seared with a bacon, apple, and onion jus

**Pork Tenderloin Medallions \$27.00 / person**  
Pork tenderloin medallions with brandy cream sauce.

**Southwest Pork Belly \$28.50 / person**  
Topped with fresh black bean corn salsa and house made BBQ sauce.

## POULTRY SELECTIONS

All of our poultry selections are hormone and anti-biotic free.

**Chicken Florentine (gf, nf) \$26.50 / person**  
Grilled chicken breast smothered in our fresh spinach cheese mixture, topped with sundried tomatoes and served over a roasted garlic cream sauce.

**Chicken Marsala (gf) \$26.50 / person**  
Chicken breast grilled and topped with Marsala demi sauce made with gourmet mushrooms.

**Pesto Chicken (gf, nf) \$26.50 / person**  
Grilled chicken breast smothered in basil pesto, marinated tomato medley and served with garlic cream sauce.

**Fire Roasted Apple Chicken \$26.50 / person**  
Chicken breast with a fuji apple chutney.

**Autumn Chicken (gf) \$26.50 / person**  
Chicken breast with a Michigan autumn demi sauce with bacon, apple and onion.

**Chardonnay Chicken (gf) \$26.50 / person**  
Chicken breast with a mushroom chardonnay sauce

**Jerusalem Chicken (gf) \$26.50 / person**  
Chicken breast grilled and topped with artichokes, mushrooms, garlic, and sundried tomatoes.

## SEAFOOD SELECTIONS

**Salmon with Tomato Relish (gf) \$30.50 / person**  
Salmon filet, fresh tomato relish, herbed cheese.

**Blackened Salmon (gf) \$32.00 / person**  
Fresh blackened salmon seared and crowned with a Danish bleu cream sauce.

**Mahi Mahi (gf) \$30.50 / person**  
Grilled Mahi Mahi with a pineapple mango salsa.

**Grilled Mediterranean Swordfish (gf) \$30.00 / person**  
Grilled marinated swordfish topped with heirloom grape tomatoes, artichokes, fennel, charred leeks, capers, and shaved garlic, tossed in white wine lemon butter. Served with roasted redskin potatoes with fine herbs and choice of vegetable.

## VEGETARIAN / VEGAN SELECTIONS

These are complete meals therefore they do not include your choice of one vegetable and one starch.

**Seared Polenta Cake (gf, v) \$26.50 / person**  
Seared polenta cake with grilled asparagus, fresh grape tomatoes, goat cheese and mushroom blend served with marinara sauce. Can be made vegan upon request.

**Vegetable Risotto (gf, vg, v, nf, df) \$25.75 / person**  
Arborio Risotto with blistered tomatoes, gourmet mushrooms, onions and asparagus.

**Stuffed Portobello (gf, vg) \$25.75 / person**  
Portobello mushroom stuffed with kale and white bean.

**Vegan Meatloaf (vg) \$30.50 / person**  
Vegan meatloaf seasoned with Italian flavoring, presented with a pomodoro sauce.

**Vegetable Tagine (gf, vg, nf) \$30.50 / person**  
An amazing array of middle eastern spices, cilantro, squash, zucchini, tomatoes, garbanzo beans and dried apricots served in a half acorn squash bowl.

## CHILDREN'S SELECTIONS

The perfect choice for children under the age of 12.

All children's meals are served plated and include a fruit cup as the first course. Please choose one selection below.

**Chicken Fingers \$15.25 / person**  
Served with mashed potatoes, green beans and accompanied with ketchup and ranch dressing.

**Grilled Chicken Breast (gf, nf) \$15.25 / person**  
Served with mashed potatoes and green beans.

**Burger Sliders (nf) \$15.25 / person**  
Two sliders served with potato chips.



# DINNER BUFFETS

All dinner buffets are served your choice of a garden or Caesar side salad as well as coffee, hot tea, and iced water.

*gf - gluten free*    *vg - vegan*    *nf - nut free*  
*df - dairy free*    *v - vegetarian*

Two Entrées with Two Sides                    **\$30.00 / person**  
Additional Entrée Selection                    **\$5.50 / person**  
Additional Side Selection                        **\$2.75 / person**

## Buffet Entrée Selections:

Bistro Steak with Demi-glace (gf)  
Braised Beef Roast with Natural Jus Lie (gf)  
Flank Steak with sweet Asian sauce  
Hickory Smoked Beef Brisket with Cherry Chutney (gf)  
Savory Bacon Wrapped Pork Tenderloin (gf)  
Sliced Pork Loin with Brandy Cream Sauce  
Chicken Florentine (gf)  
Chicken Marsala (gf)  
Pesto Chicken (gf)  
Chardonnay Chicken (gf)  
Fire Roasted Chicken  
Autumn Chicken (gf)  
Jerusalem Chicken (gf)  
Salmon with Tomato Relish (gf)  
Mahi Mahi with Pineapple Mango Salsa (gf)  
Stuffed Portobello  
Vegetable Tagine (gf, df, v, vg)  
Seared Polenta Cakes (v, gf)

## Vegetable Side Selections:

Green Beans Amandine (gf, vg, v, df)  
Asparagus with Lemon Butter (gf, v)  
Oven Roasted Brussel Sprouts, Bacon & Onion (gf, df)  
Chef's Primavera Vegetable Medley (gf, nf, v)  
Honey Tarragon Glazed Carrots (gf, nf, v)  
Roasted Carrots and Onion (gf, nf, v)  
Roasted Root Vegetables (gf, vg, v, df, nf)

## Starch Side Selections:

Loaded Mashed Potatoes - Bacon, Cheddar, Green Onion (gf, nf)  
Garlic Mashed Potatoes (gf, v)  
Roasted Fingerling Potatoes (gf, vg, v, nf)  
Rosemary Garlic Roasted Redskin Potatoes (gf, nf, df, v, vg)  
Rosemary and Sage Yukon Potatoes (gf, nf, df, v, vg)  
Dauphinoise Potatoes (gf, v, nf)  
Rice Pilaf (gf, df)  
Vegetable Risotto (gf, vg, v, df, nf) (+\$2.00 / person)  
Twice Baked Potato (+\$2.00 / person)  
Four Cheese Cavatappi (+\$2.00 / person)

## Chef Carved Entrée Selections (+\$8.00 / person):

*Upgrades one of the two entrée selections*

Beef Tenderloin  
Prime Rib  
Slow Roasted Turkey Breast  
Ham

# STROLLING STATIONS

Beverages are not included with strolling stations but can be added for an additional charge. Chef attended stations are \$35 per service hour, per chef.

*gf - gluten free*    *vg - vegan*    *nf - nut free*  
*df - dairy free*    *v - vegetarian*

## Gourmet Salad Station    **\$7.25 / person**

Served with European breads and butter. Gourmet mixed field greens, assorted toppings, a parmesan crisp, ranch and vinaigrette dressings.

## Pasta Station    **\$12.00 / person**

Served with garlic bread, parmesan and your choice of two of our Chef's specialty pastas:

**House made gnocchi with brown butter sage sauce (chef attended)**

**Cavatappi pasta with pesto and primavera vegetables**

**Rigatoni with Italian sausage and tomato cream sauce**

**Farfalle Carbonara with bowtie pasta, chicken, peas, bacon and onion tossed in a rich cream sauce**

## Build-Your-Own-Pasta (chef attended)    **\$14.50 / person**

Includes garlic bread and parmesan cheese. Select two pastas, two sauces, two proteins and six mix-ins:

**Pasta (choose two):** farfalle, penne, rigatoni, cavatappi, elbow macaroni

**Sauces (choose two):** roasted garlic cream, alfredo, marinara, Bolognese, tomato cream, pesto, pesto cream, garlic butter sauce, four cheese brandy, beef demi- glaze or mushroom cream

**Protein (choose two):** Italian sausage, bacon, Italian meatballs, diced grilled chicken, mini shrimp, beef tips, salami, or pepperoni

**Mix-ins (choose six):** caramelized onions, peas, mushrooms, diced tomatoes, gourmet tomato medley, broccoli florets, bell peppers, cauliflower florets, primavera vegetable medley, roasted garlic, artichokes, baby spinach, bleu cheese crumbles

**Carving Station (chef attended)** **\$12.50 / person**  
Please select one item. Each additional selection +\$7.00 / person.

**Stuffed Pork Loin (gf)** roasted pork loin with port wine sauce stuffed with spinach, gourmet mushrooms, and Applewood smoked bacon.

**Oven Roasted turkey Breast (gf)** served with traditional gravy.

**Slow Roasted Prime Rib (gf)** with choice of au jus or chipotle aioli.

**Roasted Leg of Lamb (gf, nf, df)** served with a mint jelly

**Taco Station** **\$11.75 / person**

Served with salsa, cilantro sour cream, flour or corn tortillas, and your choice of two protein:

**Shredded & Spiced Chicken Thighs (gf)**

**Barbacoa (gf)**

**Gaucha Style Sirloin with Chimichurri Sauce (gf)**

**Mojo Shredded Pork**

**Mediterranean Station** **\$12.00 / person**

Choose two from the following:

**Chicken Souvlaki Gyros** pita wraps, shredded lettuce, diced tomatoes, and tzatziki sauce

**Mediterranean Lamb & Vegetable Kabobs (gf)**

**Greek Salad with Spiced Chicken (gf)**

**Grilled Shrimp Skewer (gf)** served with fresh tomato, bell pepper and sprinkled with feta

**Vegetarian Moussaka (v, gf)**

**Taste of Asia Station** **\$12.00 / person**

Includes fortune cookie. Choose two from the following:

**Lettuce Wrap (gf)** choice of sticky pork or beef, bibb lettuce, lime vinaigrette and Asian power slaw.

**Stir Fry (gf)** choice of chicken, beef, or vegetable with cilantro-coconut rice

**Spring Rolls (vg)**

**Sesame Beef Skewer** tender marinated grilled flank steak sprinkled with sesame seeds

**Glazed Pork Belly** grilled and glazed with traditional Vietnamese sauce

**Build-Your-Own Crostini Station** **\$10.75 / person**

**Fresh Toasted Crostini**

**House Made Tomato Jam**

**Sautéed Gourmet Mushroom Blend with Onion and Fine Herbs**

**Blackened Beef Tenderloin**

**Smoked Salmon**

**Whipped Goat Cheese**

## DESSERT MENU

*gf - gluten free*    *vg - vegan*    *nf - nut free*  
*df - dairy free*    *v - vegetarian*

**Dessert Service Fee** **\$2.00 / person**

Required fee for all wedding desserts brought onsite. This fee includes a cake cutting service.

**Gourmet Cookie Selection (v)** **\$1.85 / person**

Minimum order of 1 dozen cookies.

**Homemade Brownie (v)** **\$4.50 / person**

Dark Chocolate with double chocolate chips topped with Chantilly whipped cream.

**Chocolate Coconut Custard (gf, vg)** **\$5.50 / person**

Chocolate coconut custard, toasted coconut topped with coconut whipped cream.

**Chocolate Decadence (gf, v)** **\$6.75 / person**

A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate served with strawberry or raspberry coulis.

**Carrot Cake (v)** **\$5.50 / person**

Rich Carrot Cake topped with a smooth cream cheese icing.

**Brownie Bites (v)** **\$1.75 / person**

Dark chocolate brownie with a fruit garnish.

**Lemon Bars with Fresh Berries (v)** **\$5.50 / person**

Lemony tart bar topped with powdered sugar and lemon zest with fresh seasonal berries.

**Triple Berry Cobbler (v)** **\$5.50 / person**

A traditional old style berry cobbler finished with a raspberry sauce and fresh seasonal berries.

**Key Lime Tart (v)** **\$6.75 / person**

Classic key lime filling with a graham cracker crust.

**New York Style Cheesecake (v)** **\$6.75 / person**

Traditional New York Style Cheesecake served with a choice of Strawberry cooli, raspberry cooli or blueberry compote.

**Brulee Vanilla Bean Cheesecake (gf, v)** **\$7.25 / person**

Gluten free vanilla bean cheesecake garnished with fresh berries.

**Mixed Berry Crisp (v)** **\$6.50 / person**

Mixed berries served in an individual cup, served warm.

**Gluten free available for +\$0.75 / person**

**Dessert Table (v)** **\$11.25 / person**

Chef's assortment of desserts that may include pies, mini desserts, variety of cheesecakes, cookies and flavored mousses.

**Miniature Dessert Assortment (v)** **\$7.00 / person**  
Our chef's ever evolving variety of custom designed miniature desserts. (three pieces per serving)

**Berry Explosion (gf, vg, v, df)** **\$7.00 / person**  
Fresh berries, white balsamic reduction and fresh mint.  
(available 5/1-10/30)

**Citrus Explosion (gf, vg, v, df)** **\$7.00 / person**  
Assorted citrus fruits, pomegranate seeds, lime vinaigrette and fresh mint. (available 11/1 – 4/30)

**Dessert Bars (v)** **\$2.25 / person**  
An assortment of Oreo dream bars, caramel apple grannies, lemon berry jazz bars, and marble cheese truffle bars. (one per serving)

**Summer Shortcake Bar** **\$7.25 / person**  
Choose grilled angel food cake or pound cake, served with whipped cream and mixed macerated fresh berries. Groups of 75 or less may choose one, groups of 75 or more may choose both.  
**Substitute gluten free apple cake +\$1.50 / person**

## ANCILLARY ITEMS TO ENHANCE YOUR EVENT

Votive Candles **\$1.00 / each**

Colored Linen Napkins **\$1.00 / each**

Accent Tablecloth **\$5.00 / each**

Silver Plate Chargers **\$2.00 / each**

Linen and Skirting **\$20.00 / each**  
For any non-food and beverage related tables

Up-lighting **Custom Quote**