



FIREKEEPERS

CASINO • HOTEL
BATTLE CREEK

BANQUET
MENUS

TERMS & CONDITIONS

BANQUET FACILITIES

We will assign appropriate function space according to the number of persons expected to attend, setup and menu. FKCH reserves the right to reassign function space as needed.

GUARANTEE OF ATTENDANCE

A guarantee of attendance is required seven (7) business days prior to all meal functions, not subject to refund or reduction. We will be prepared to serve 5% over this figure.

Your billing minimum will be 90% of the original estimate. If your guaranteed number does not fall within 90% of the original estimate, the FKCH reserves the right to charge accordingly. The FKCH also reserves the right to reassign function space, and charge a labor fee as conditions warrant.

FOOD & BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food & beverage to be served on the FKCH property must be supplied and prepared by the FKCH. All food and beverage prices (including AV charges) are subject to a 20% Service Charge and a 6% sales tax (subject to change without notice). Food & Beverages prepared by FKCH are not permitted to be removed from the event due to health code regulations.

In order to make the event as successful as possible, final menu selections, set-up requirements, estimated number of attendees, and arrangements for decorating, audio/visual, lighting, and other special requirements must be submitted to the Sales Manager at least 4 weeks prior to the contracted event. Printed Food & Beverage menu prices are subject to change but will be confirmed no earlier than 30 days prior to the function date.

Events with scheduled Bars require a minimum beverage total based upon the number of attendees of:

Under 50	\$200.00	101 – 200	\$500.00
51 – 100	\$350.00	201 or more	\$750.00

The number of Bars and Bartender fees are based upon the number of attendees:

HOST OR CASH BARS: 1 Bar for every 75 attendees	BARTENDER FEE: 1 per every 75 attendees @ \$100 each
----------------------------------------------------	---------------------------------------------------------

PAYMENT & BILLING

At the time of contract signature, we require a NON REFUNDABLE deposit of 20% of the estimated charges. Please note that this deposit will be retained by the FKCH, should you cancel your function.

A credit card authorization form is required and must be completed, signed and returned with the signed contract. FKCH shall honor without discrimination valid Cards properly tendered for use.

Direct Billing is available for functions totaling over \$10,000. If Direct Billing is not available or approved, prepayment of all estimated charges is due and payable by cashier's check or credit card (14) fourteen business days prior to the event, less the original deposit.

RULES & REGULATIONS

Any group utilizing the FireKeepers Casino Hotel Event Center must agree to comply with all applicable tribal, federal, state and local laws and FireKeepers Development Authority, d/b/a rules and policies governing the Contract and event, including any rules, regulations or requests of the U.S. Department of Homeland Security.



GLUTEN FREE



DAIRY FREE



VEGAN



VEGETARIAN



SUGAR FREE

ALL DAY MEETING PACKAGE

\$75 Per Person

Minimum 20 People
7:00am – 6:00pm Rental
Available Monday through Thursday
Additional \$10 Per Person on Friday or Saturday

ALL DAY BEVERAGES

FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas Service
Assorted Canned Pepsi® Brand Soft Drinks
FireKeepers Bottled Waters

BLAZIN' CONTINENTAL BREAKFAST

See Page 2

Upgrade to Breakfast Buffet – Additional \$3 per person

THEMED LUNCH BUFFET

Choice of one (1) – See Page 12

WALKING TACO BUFFET

NEW YORK DELI BUFFET

MEDITERRANEAN BUFFET

MID-AFTERNOON BREAK

Choice of one (1) – See Page 14

AUDIO VISUAL

Fast Fold Screen & LCD Projector OR Laptop Connection to Wall-Mounted Presentation Monitor
Wireless Microphone
Lectern
Registration Table

CONTINENTAL BREAKFASTS

All Continental Breakfasts are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices, FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas

SMOKIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants and Fruit Strudel with Butter, Fruit Preserves and Fresh Seasonal Sliced Fruit
\$15 Per Person

SIZZLIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants & Fruit Strudel with Butter & Fruit Preserves, Fresh Seasonal Sliced & Whole Fruit, Fruit Flavored Yogurts, Assorted Cereals with Low Fat & Skim Milk
\$17 Per Person

BLAZIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants and Fruit Strudel with Butter and Fruit Preserves, House-Made Assorted Bagels with Cream Cheese, Fresh Seasonal Whole & Sliced Fruits, Individual Parfaits with Yogurt, Fruit and Granola and Assorted Cereals with Low Fat and Skim Milk
\$20 Per Person


DESIGN YOUR OWN CONTINENTAL

FireKeepers Blend Coffees and Organic Teas	\$40 Per Gallon / \$19 Per Carafe / \$4.25 Per Person
Gourmet Cold Coffees*	\$3.50 Per Bottle
Energy Drinks*	\$4 Each
Bottled Juices*	\$4 Each
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk	\$2.50 Each
10oz. FireKeepers Bottled Water	\$0.94 Per Bottle
Assorted Pepsi® Brand Soft Drinks	\$2 Per Can
Assorted Danish, Muffins ^{GF} , Croissant or Breakfast Breads	\$24 Per Dozen
Assorted Fresh Bagels with Cream Cheese (Max 100 Bagels)	\$28 Per Dozen
Assorted Donuts	\$18 Per Dozen
Fresh Seasonal Sliced Fruit	\$5 Per Person
Individual Flavored Yogurts*	\$2.50 Each
Assorted Cereals with Lowfat & Skim Milk	\$4 Per Person

SANDWICH & PANINI ENHANCEMENTS

English Muffin with Scrambled Eggs, Cheese, choice of Bacon, Sausage, or Turkey Sausage	\$7 Each
Biscuit with Country Ham, Egg, and Cheese	\$7 Each
Ciabatta with Bacon, Egg, Arugula, and Cheese	\$7 Each
Croissant with Egg and Avocado	\$6 Each
Southwest Breakfast Burrito	\$8 Each
Sourdough Panini with Mozzarella, Tomato, Basil, and Egg	\$7 Each

**Specific brands & flavors may vary based on availability.*

 *Gluten Free available upon request.*

[†] *Per person pricing based on a 1 hour Refresh.*

PLATED BREAKFASTS

Maximum 150 People


\$18 Per Person

All Plated Breakfasts include
FireKeepers Blend Coffees and Organic Tea and Juice Service

SMOKIN' BREAKFAST

SIDES

Choice of one (1)

Fruit Danish
Chef's Choice Muffin 
Croissant
Breakfast Bread





EGGS

Choice of one (1)

Scrambled Eggs
with Chives, Cheese, or Pico de Gallo
Spinach Vegetable Frittata
Sausage or Bacon Egg Strata Breakfast Casserole
(Add \$1 Per Person)

MEATS

Choice of one (1)

Applewood Smoked Bacon  
Pork Sausage Patty or Link
Turkey Sausage Patty or Link
Canadian Bacon
Sliced Country Ham  

POTATOES

Choice of one (1)

Homestyle Breakfast Potatoes 
with Cheese or Peppers and Onions
Hashbrown Patty
Grits with Cheese
Potato Pancake
Sweet Potato Hash

BLAZIN' BREAKFAST

ENTREE

Choice of one (1)

Buttermilk Pancakes with Berries
Buttered Pecan Pancakes
Traditional French Toast
Stuffed French Toast (Add \$2 Per Person)
French Toast Bake
with Apple or Blueberry





EGGS

Choice of one (1)

Scrambled Eggs
with Chives, Cheese, or Pico de Gallo
Spinach Vegetable Frittata
Sausage or Bacon Egg Strata Breakfast Casserole
(Add \$1 Per Person)

MEATS

Choice of one (1)

Applewood Smoked Bacon  
Pork Sausage Patty or Link
Turkey Sausage Patty or Link
Canadian Bacon
Sliced Country Ham  

THEMED PLATED BREAKFASTS

\$18 Per Person

All Plated Breakfasts include
FireKeepers Blend Coffees and Organic Tea and Juice Service

HUEVOS RANCHEROS

Flank Steak, Scrambled Eggs, Black Beans, Cheese and Pico with Corn Tortilla

CROQUE MADAME

Toasted Baguette with Sliced Ham, Gruyere, Eggs and Béchamel

EGGS BENEDICT

English Muffin with Eggs, Canadian Bacon and Hollandaise

BRISKET BENEDICT

Biscuit with Eggs, House-Smoked Brisket and Carolina Mustard

ENGLISH BREAKFAST

Eggs, Sausage Links, Bacon, Beans with Toast

BREAKFAST BUFFETS

\$22 Per Person

All Breakfast Buffets are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices,
FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas
Fresh Seasonal Sliced Fruit, Assorted Danish, Muffins, Croissants and Fruit Strudel

EGGS

Choice of one (1)

Scrambled Eggs

with Chives, Cheese, Peppers & Onions or Pico de Gallo

Spinach Vegetable Frittata

Sausage or Bacon Egg Strata Breakfast Casserole

(Add \$2 Per Person)

MEAT

Choice of two (2)

Applewood Smoked Bacon

Pork Sausage Patty or Links

Turkey Sausage Links or Links

Sliced Country Ham

SIDES

Choice of one (1)

Homestyle Breakfast Potatoes with Cheese OR Peppers and Onions,

Cheesy Potato Casserole *(Add \$2 Per Person)*

Corned Beef Hash *(Add \$2 Per Person)*

Sweet Potato Hash

French Toast Bake (Apple or Blueberry)

BREAKFAST BUFFET ENHANCEMENTS

Assorted Cereals with Low Fat and Skim Milk.....	\$4 Per Person
Classic French Toast with Michigan Maple Syrup.....	\$5 Per Person
Smoked Salmon on House-Made Bagels or Rye Toast with Cream Cheese	\$6 Per Person
Oatmeal with Fresh Berries, Brown Sugar & Maple Syrup.....	\$6 Per Person
Biscuits & Gravy.....	\$5 Per Person
Additional Meat or Potato.....	\$5 Per Person
Fruit and Granola Trifle	\$6 Per Person
Berry Oatmeal Bake	\$7 Per Person
Blueberry Maple or Chocolate Strawberry Overnight Oats	\$6 Per Person
Breakfast Parfait Tart	\$7 Per Person

BREAKFAST ACTION STATIONS

Minimum 50 People – Maximum 100 People

\$100 Chefs Labor Fee (1 for every 50 Guests)
 Buffet Action Stations are all Made-to-Order

\$8 Per Person
 Choice of one (1)

BREAKFAST BURRITO

Sausage, Bacon, Chorizo, Potatoes, Eggs, Shredded Cheese, Pepper, Onion, Spinach, Mushroom, Pico de Gallo, Sour Cream, Avocado

EGGS & OMELETS

Ham, Sausage, Bacon, Cheeses, Mushroom, Spinach, Pepper, Onion, Tomato, Green Onion, Chives

BELGIAN WAFFLES

Assorted Fruit Toppings, Whipped Cream, Nuts, Granola, Maple Syrup

CREPES

Assorted Sweet and Savory Options Available

BOXED LUNCH

\$20 Per Person

All Boxed Lunches include Assorted Canned Soft Drinks or Bottled Waters,
Sandwich or Wrap with Condiments (on the side), Salad, Side and Dessert

SALADS

Choice of one (1)

- Pasta Salad
- Cucumber & Sweet Onion Salad 🍌 🍌
- Creamy Macaroni Salad
- Broccoli Salad
- Seasonal Potato Salad 🍌
- Mixed Green Salad 🍌 🍌 🌿
- Coleslaw

SIDES

Choice of one (1)

Additional Sides - \$2 Each

- Assorted Bagged Chips
- Trail Mix
- Fresh Banana or Apple
- Granola Bar

SANDWICHES, WRAPS & SALADS

Choice of two (2)

TURKEY CLUB WRAP

Bacon, Cheddar with Lettuce and Tomato in a Flavored Flour Tortilla

BLACK FOREST HAM SANDWICH

Swiss Cheese on Ciabatta with Mayo and Dijon Mustard on the side

SOUTHWEST CHICKEN WRAP

Romaine, Cheddar Cheese, Fire Roasted Corn Pico in a Flavored Flour Tortilla

ITALIAN SUB

Salami and Provolone with Lettuce, Tomato, Onion, Banana Peppers & Italian Dressing on a Sub Bun

BBQ SWEET POTATO WRAP 🌿 🍌

Seasoned Chickpeas, Spinach, Sweet Corn, Red Onion, choice of Spinach Wrap or Lettuce Wrap 🍌

TURKEY AND ROASTED RED PEPPER SANDWICH

With Provolone and Spinach, served on Ciabatta

CHICKEN CAESAR SALAD 🍌 🍌

Grilled Chicken, Mixed Romaine, Garlic Croutons, Fresh Parmesan
and Creamy Caesar Dressing

CHEF SALAD 🍌 🍌

Turkey, Ham, Shredded Cheese, Assorted Vegetables, Mixed Greens with choice of Dressing

DESSERTS

Choice of one (1)

- Chocolate Chip Cookie 🍌
- Chef's choice of Seasonal Cupcake 🍌
- Chocolate Brownie 🍌

- Pecan-Praline Blondie
- Rice Krispie Treat
- Fruity Pebbles Rice Krispie Treat 🍌

🍌 🍌 Available Upon Request

*Maximum 100 People

PLATED LUNCHESES

All Plated Lunches include House-Baked Rolls with Butter, FireKeepers Blend Coffees and Organic Tea and Soft Drinks Service

\$20 Per Person

CUBANO SANDWICH

Black Forest Ham, Pulled Pork, Swiss Cheese, Pickles and Dijon Mustard
on a Panini Grilled Ciabatta with House-made Kettle Chips and Marinated Cucumber & Sweet Onion Salad

CALIFORNIA REUBEN

Oven Roasted Turkey, Swiss Cheese, Coleslaw, 1000 Island Dressing,
served on Marbled Rye with House-made Kettle Chips and Broccoli Salad

POWER BOWL

Marinated Tofu or Chicken, Quinoa, Chickpeas, Grilled Vegetable,
and Crispy Kale with a Garlic Sesame Dressing

\$23 Per Person

OPEN FACED HOT TURKEY SANDWICH

Thinly sliced Turkey, Mashed Potatoes and Gravy
over Toasted White Bread with Green Beans

VEGAN SHEPERDS PIE

Seasoned Beans, Mushrooms, and Root Vegetables, topped with Potatoes

TORTELLINI POMODORO*

Four Cheese Tortellini tossed in Pomodoro Sauce, with Asparagus and Fresh Basil

\$28 Per Person

CHICKEN PICATTA

Lemon and Herb Roasted Chicken Breast with Steamed Broccoli and Wild Rice Pilaf

BONELESS PORK CHOP

Maple Brined with Roasted Red Bliss Potatoes and Sautéed Green Beans

ORANGE POMEGRANATE GLAZED SALMON

Wild Rice and Sautéed Green Beans

\$40 Per Person

NEW YORK STRIP LOIN

6oz Strip with Herb Butter, Roasted Asparagus and Garlic Mashed Potatoes

PLATED LUNCH DESSERTS

Choice of one (1)

CHEESECAKE

New York Style

Flourless Chocolate Brownie 

Chef's Seasonal

CAKE

German Chocolate Cake with Coconut Pecan Icing

Pink Champagne Cake

Carrot Cake with Cream Cheese Icing

TRIFLE

Banana Cream

Black Forest

SPECIALTY

Seasonal Fruit Sorbet  

Chocolate Coconut Custard 

Blueberry-Coconut Tart  

ADD SOUPS OR SALADS

Additional \$4 Per Person

Choice of one (1)

SOUP

Chef's Seasonal Selection  

Choice of Broth or Cream Based

SALAD

FireKeepers Signature Salad

with Honey Herb Vinaigrette

Caesar Salad with Garlic Croutons

Spinach Caprese with Balsamic Dressing

DESIGN YOUR OWN LUNCH BUFFET

Design Your Own Lunch Buffets are refreshed for one (1) hour and include:
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks
House-Baked Rolls with Butter and one (1) of each Salad, Entrée, Side, Vegetable, Dessert

\$28 Per Person

LUNCH BUFFET SALADS

Additional Salad - \$3 Per Person

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Mixed Green Salad
with Ranch & Italian Dressings

Tomato, Basil and Mozzarella Salad

Seasonal Potato Salad

Tossed BLT Salad

Tossed Caesar Salad with Garlic Croutons

Cranberry Apple Spinach Salad

Traditional Macaroni Salad

Broccoli Salad

Cucumbers & Sweet Onions Salad

Orzo Cucumber Greek Salad

LUNCH BUFFET ENTREES

Additional Entrée - \$10 Per Person

Herb Roasted Chicken Breast* 
with Natural Jus Lie

Orange Pomegranate Glazed Salmon* 

Browned Butter and Feta Linguine 

Baked Ziti with Meat Sauce

Vegetable Pad Thai 

Chicken Picatta

Bone-In Fried Chicken

Bacon wrapped BBQ Meatloaf

Cajun Whitefish
with Spicy Remoulade


Maple Brined Pork Loir 

Grilled Marinated Flank Steak* 
with Chimichurri

Butter Chicken
with Spiced Tomato and Butter Sauce

Baked Red Pepper Pesto Pasta
with Roasted Vegetables  

Cranberry Orange Chicken

Honey Garlic Shrimp 
Additional \$3 Per Person

BBQ Beef Tips

Chicken Enchilada Bake

Sliced Roasted New York Strip* 
with Red Wine Demi Glaze
Additional \$2 Per Person

LUNCH BUFFET SIDES

Additional Side - \$3 Per Person

Wild Rice Pilaf* 🥕🌱

Roasted Garlic Whipped Potatoes 🥕🌱

Red Bliss Mashed Potatoes 🥕🌱

Herb Fingerling Potatoes 🥕🌱

Spanish Rice* 🥕🌱

Steamed White or Brown Rice 🌱🌱

Seasoned Jasmine Rice 🌱🌱

LUNCH BUFFET VEGETABLES

Additional Vegetable - \$3 Per Person

Herb & Olive Oil Roasted Seasonal Vegetables 🌱🌱

Green Beans with Almonds OR Peppers 🌱🌱

Brown Sugar Glazed Baby Carrots* 🥕🌱

Herbed Lentils with Spinach and Tomatoes 🌱

LUNCH BUFFET DESSERTS

Additional Dessert - \$3 Per Person

Chocolate Cheesecake 🌱

Raspberry Cheesecake 🌱

Vanilla Cheesecake
with Brownie Crust 🌱

Turtle Cheesecake

Buttermilk Blueberry
Cheesecake 🌱

Pastry Chef's Seasonal Cheesecake

Chocolate Silk Pie

Chocolate Mousse Cake

Seasonal Fruit Sorbet 🌱🌱

German Chocolate Cupcake
with Sanders® Chocolate
Fudge Topping

Strawberry Shortcake
with Maple Biscuits

Cherry Pie 🌱

Beignet with Caramel Sauce

Vanilla Bean Crème Brule 🌱

Chocolate Flourless
Molten Brownie
with Raspberry Coulis 🌱

Mini Cannoli

Tiramisu

Churros with Caramel

Fruit Empanadas

Blueberry Coconut Tart 🌱🌱

*Minimum 25 People

THEMED LUNCH BUFFETS

Themed Lunch Buffets are refreshed for 1 hour and include
FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks
Assorted Fresh Baked Cookies OR Fudgie Brownies

PIZZA LUNCH BUFFET

\$24 Per Person

Garlic Bread Sticks with House-Made Marinara and Ranch Dipping Sauces

SALAD

Choice of one (1)

Tossed Caesar Salad
with Garlic Croutons

Mixed Green Salad
with Ranch & Italian Dressings

PIZZAS

Choice of three (3)

Four-Cheese
Margherita
Hawaiian
Pepperoni
Vegetarian
Supreme
BBQ Chicken

DESSERT

Choice of one (1)

Chocolate Brownies
Assorted Fresh Baked Cookies
Mini Cannolis *(Add \$1 per person)*

ITALIAN LUNCH BUFFET

\$25 Per Person

Garlic Bread Sticks with House-Made Marinara
Roasted Broccoli or Steamed Green Beans

SALAD

Choice of one (1)

Tossed Caesar Salad
with Garlic Croutons

Mixed Green Salad
with Ranch & Italian Dressings

PASTA

Choice of two (2)

Vegetarian Lasagna 🥕
Creamy Alfredo
(Add Chicken \$2 Per Person)
Baked Ziti with Meat Sauce
Pesto Cavatappi with Asparagus

DESSERT

Choice of one (1)

Fudgie Brownies
Assorted Fresh Baked Cookies
Mini Cannolis *(Add \$1 Per Person)*

'TIS THE SEASON LUNCH BUFFET

\$25 Per Person

House Made Dinner Rolls
Mixed Green Salad with Ranch and Italian Dressings

Sliced Brown Sugar Glazed Dearborn Ham
Roasted Sweet Potatoes or Roasted Garlic Mashed Potatoes
Garlic Green Beans

THEMED LUNCH BUFFETS

Themed Lunch Buffets are refreshed for 1 hour and include
FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks
Assorted Fresh Baked Cookies OR Fudgie Brownies

WALKING TACO LUNCH BUFFET*

\$22 Per Person

Choice of Seasoned Ground Beef Or Shredded Chicken *(Add \$2 Per Person for Both)*

Black Beans & Spanish Rice

Bagged Tortilla Chips

(Add Flour or Corn Tortilla Shells \$1 Per Person)

Lettuce, Tomato, Onion, Sour Cream,
Shredded Cheddar & Colby-Jack Cheeses and Salsa

PANINI LUNCH BUFFET

\$22 Per Person

Tomato-Basil Soup OR Caesar Salad

Sourdough Bread

Individually Bagged Kettle Chips

Choice of Three (3)

Turkey Pesto

Salami & Capicola

Chicken &
Caramelized Onion

Bruschetta

Three Cheese

NEW YORK DELI LUNCH BUFFET

\$22 Per Person

Seasonal Potato Salad OR Coleslaw

Mayonnaise, Dijon Mustard & Horseradish Sauce

Individually Bagged Kettle Chips

Pickle Spear

Pre-Assembled Half Sandwiches

Choice of Three (3)

Ham & Cheddar on Italian
Turkey & Provolone on Sourdough
Italian on Ciabatta

Chicken Salad, Egg Salad OR Tuna Salad on Wheat
Pastrami & Swiss on Rye
Chef's Choice

MEDITERRANEAN LUNCH BUFFET

\$22 Per Person

Orzo Cucumber Salad

Pita Bread

Jasmine Rice

Seasoned Chicken Breast

Shredded Lettuce, Sliced Tomato, Red Onion, Tzatziki Sauce

House-made Hummus

HIGH ROLLERS DELI BUFFET

Minimum 25 Guests

\$24 Per Person

Lunch Buffets are refreshed for one (1) hour and include
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks

SOUP

Chef's Choice of Daily Soup Selection

SALADS

Choice of one (1)

Additional Salad - \$4 Per Person

Seasonal Potato Salad
Broccoli Salad
Tossed Caesar Salad with Garlic Croutons
Pasta Salad
Traditional Macaroni Salad
Mixed Green Salad with Ranch & Italian Dressings
Orzo Cucumber Greek Salad

MEATS & CHEESES

Tray of thinly Sliced Deli Selections to Include:
Oven Roasted Turkey, Black Forest Ham, Capicola and Salami
Swiss, Provolone and Cheddar Cheeses

ACCOMPANIMENTS

Fresh Tom Green Leaf Lettuce, Sliced Tomatoes, Thin Sliced Onions, Pickle Spears,
Mayonnaise, Dijon and Yellow Mustard, Creamy Horseradish Aioli
and individually bagged Kettle Chips

HOUSE-BAKED BREADS

Whole Wheat, Sourdough, Marble Rye and Soft Hoagie Rolls 🍞

DESSERTS

Choice of one (1)

Additional Dessert - \$3 Per Person

Assorted Fresh Baked Cookies, Chocolate Brownies, Pecan-Praline Blondies OR Rice Krispie Treats

BREAKS

\$15 Per Person

All Breaks are refreshed for one (1) Hour and include FireKeepers Blend Regular and Decaffeinated Coffee, Assorted Pepsi Brand Soft Drinks and FireKeepers Bottled Waters

COOKIES & MILK

Assorted Fresh Baked Cookies^{GF}
Chocolate Brownies^{GF}
Chocolate Dipped Pretzels
Whole Milk, Skim Milk OR Chocolate Milk

LIGHT & LIVELY

Fresh Fruit Parfait Tart
Vegetable Crudité with Hummus
Assorted Granola Bars*
House-Baked Heart Healthy Muffins

PUB MIX

House-Made Pretzels with Beer Cheese
Mixed Nuts
Snack Mix
Pepper Jack and Colby Jack Cheese with Crackers

SCHOOL'S OUT

Un crustables^{GF}*
Celery & Carrots with Ranch Dip
String Cheese
Animal & Goldfish[®] Crackers
Assorted Juice Boxes*

AT THE MOVIES

Fresh Popcorn
House-Made Caramel Corn
Rice Krispie Treats^{GF}
Assorted Movie Theatre Sized Candies
(Max 2 per person)

OUT OF THE BOX[†]

Choice of two (2)
Additional Boxes - \$3 Each

Mini-Charcuterie Bento Box
Mini-Crudité Bento Box
Mini-Fruit Bento Box
Pretzel Chips

MINI-BREAK

Refreshed for 30 minutes
FireKeepers Blend Regular and Decaffeinated Coffee,
Assorted Pepsi Brand Soft Drinks and FireKeepers Bottled Waters

Choice of one (1) - \$8 Per Person
Choice of two (2) - \$11 Per Person

Assorted Fresh Baked Cookies
Chocolate Brownies OR Pecan-Praline Blondies
Traditional Trail-Mix
Assorted Granola Bars
Snack Mix
Fresh Popcorn
Vegetable Crudité with Ranch Dip
Fresh Cut Seasonal Fruit

**Specific brands &/or flavors may vary based on availability.*

^{GF} *Gluten Free available upon request.*


[†] *If more than 100 People, see Reception Displays on Page 23*

DESIGN YOUR OWN BREAK

BEVERAGES

FireKeepers Blend Coffees and Organic Teas	\$40 Per Gallon / \$19 Per Carafe / \$4.25 Per Person
Lemonade or Brewed Iced Tea	\$20 Per Gallon / \$3 Per Person
Bottled Juices*	\$4 Each
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk	\$2.50 Each
Assorted Pepsi® Brand Soft Drinks	\$2 Per Can
Flavored Iced Teas*	\$3 Per Bottle
Energy Drinks*	\$4 Each
Gourmet Cold Coffees*	\$3.50 Per Bottle
10oz. FireKeepers Bottled Water	\$0.94 Per Bottle
All Day Coffees, Teas, Soft Drinks & Bottled Water	\$12 Per Person

BAKERY

Assorted Danish, Muffins  , Croissant or Breakfast Breads	\$24 Per Dozen
Assorted Fresh Bagels with Cream Cheese	\$28 Per Dozen
Assorted Donuts	\$18 Per Dozen
Assorted Fresh Baked Cookies 	\$24 Per Dozen
Iced Sugar Cookies	Starting at \$36 Per Dozen
Chocolate Brownies or Pecan-Praline Blondies 	\$24 Per Dozen
Chocolate Dipped or Fruity Pebble Rice Krispie Treats 	\$42 Per Dozen
House-Made Ice Cream (Vanilla, Chocolate, Strawberry)	\$4 Per ½ Pint

SNACKS

Assorted Energy Bars*	\$2.50 Each
Fresh Seasonal Sliced Fruit	\$5 Per Person
Fresh Whole Fruit (Bananas or Apples)	\$2 Per Piece
Individually Bagged Fresh Popcorn	\$2 Per Bag
Traditional Trail Mix	\$2 Per Bag
Bagged Kettle Chips	\$3 Per Bag
House-Made Caramel Corn	\$4.25 Per Bag
Assorted Movie Theatre Sized Candy Bars*	\$3.25 Each
Individual Flavored Yogurts or Greek Yogurt Cups, Plain*	\$2.50 Each
Premium Novelty Ice Creams	\$4 Each
Assorted Bagged Chips or Bagged Pretzels	\$2 Per Bag

*Specific brands & flavors may vary based on availability.

 Gluten Free available upon request.

PLATED DINNERS

All Plated Dinners include FireKeepers Blend Coffees, Organic Tea Service and Assorted Soft Drinks
Entrée, Soup OR Salad, Vegetable, Accompaniment, Dessert and House-Baked Rolls 🍞 with Butter

SOUPS & SALADS

Choice of one (1)

SOUP

Chef's Seasonal
Choice of Broth or Cream Based

SALAD

Spinach Salad
with Candied Walnuts, Strawberries, Bacon and Honey-Herb Vinaigrette

Mixed Green Salad
with Ranch & Italian Dressings

Caesar Salad with Garlic Croutons

Grilled Peach and Feta Spinach Salad
with Bourbon Balsamic Dressing

DINNER ENTREES

Maximum choice of two (2)

\$35 Per Person

FRENCH CUT CHICKEN BREAST* 🍷 🍷

with Rosemary Cranberry Orange Sauce,
Roasted Garlic Whipped Potatoes
and Sautéed Green Beans

GREEN CHICKPEA CURRY 🌱 🍷 🍷

with Jasmine Rice

BROWN SUGAR GLAZED HAM STEAK

with Boursin Whipped Potatoes
and Roasted Root Vegetables

\$47 Per Person

NEW YORK STRIP LOIN 🍷 🍷

with Wild Mushroom Ragout,
Roasted Red Potatoes and Broccoli

\$55 Per Person

7 oz. GRILLED FILET MIGNON 🍷 🍷

Cognac Peppercorn Cream, Roasted Fingerling Potatoes
and Glazed Baby Carrots

\$38 Per Person

STUFFED CHICKEN BREAST*

Chef's Choice with New Potatoes
and Root Vegetable Medley

BEER BRAISED PORK SHANK

with Creamy Polenta, Green Tomato Chutney
and Roasted Carrots

GLAZED PORK CHOP 🍷 🍷

with Spiced Apple Relish, Roasted Carrots
and Garlic Whipped Potatoes

SQUASH WELLINGTON 🌱

with Mushroom Ragout and Rainbow Swiss Chard

\$42 Per Person

CITRUS SOY GINGER SALMON

with Wild Rice Pilaf and Brussels Sprouts

BEEF BOURGUIGNON

with Roasted Fingerling Potatoes

DINNER ENTRÉE DUETS

Maximum choice of one (1) when selecting a Duet

\$50 Per Person

SMOKED CHICKEN THIGH

&

BBQ BEEF BRISKET

House-Made BBQ Sauce

Grilled Vegetable Skewer, Macaroni & Cheese, Cornbread

\$62 Per Person

HERB ROASTED CHICKEN*

Rosemary Cranberry Orange Sauce

&

NEW YORK STRIP

Herb Butter

Duchess Potatoes and Steamed Broccoli

HERB ROASTED CHICKEN*

Chardonnay Butter Sauce

&

SEARED SALMON*

Citrus Soy Ginger

Wild Rice Pilaf and Sautéed Green Beans

\$Market Price

NEW YORK STRIP

Cognac Peppercorn Cream

&

JUMBO LUMP CRAB CAKE

Roasted Seasonal Vegetables and Sherry New Potatoes

\$Market Price

4 oz. FILET MIGNON

Parmesan Cream

&

8 oz. LOBSTER TAIL

Herb Butter

Red Bliss Mashed Potatoes and Roasted Parmesan Artichoke Hearts

SUBSTITUTE PLATED DINNER VEGETABLES

Choice of one (1)

- Roasted Asparagus 🍷🍷
- Green Beans with Almonds OR Peppers 🍷🍷🍷
- Steamed Broccoli Florets 🍷🍷
- Roasted Brussels Sprouts 🍷🍷
- Herb & Olive Oil Roasted Seasonal Vegetables 🍷🍷🍷
- Glazed Baby Carrots* 🍷🍷

SUBSTITUTE PLATED DINNER SIDES

Choice of one (1)

- Red Bliss Mashed Potatoes 🍷🍷
- Boursin Whipped Yukon Potatoes 🍷🍷
- Parmesan Roasted Potatoes 🍷🍷
- Wild Rice Pilaf* 🍷🍷
- Duchess Potatoes
- Roasted Fingerling Potatoes

PLATED DINNER DESSERTS

Choice of one (1)

CHEESECAKE

New York Style

Flourless Chocolate Brownie 🍷

Flourless Turtle 🍷

Chef's Seasonal

CAKE

German Chocolate Cake with Coconut Pecan Icing

Pink Champagne Cake

Carrot Cake with Cream Cheese Icing

SPECIALTY

Crème Brûlée 🍷

Bread Pudding with Rum Sauce and Vanilla Ice Cream

Seasonal Fruit Sorbet 🍷🍷🍷

Blueberry-Coconut Tart 🍷🍷

THEMED BUFFET DINNERS

\$29 Per Person

All Plated Dinners include FireKeepers Blend Coffees, Organic Tea Service and Assorted Soft Drinks
Salad, Vegetable, Accompaniment, Entrée, Dessert and Bread[†]

FRIED CHICKEN DINNER BUFFET*

Coleslaw
Green Beans
Mashed Potatoes with Gravy
Cheddar Garlic Biscuits

Choice of one (1)

Country Fried Chicken Fresh Fried Chicken Wings

BBQ DINNER BUFFET

Seasonal Potato Salad
Baked Beans with Applewood Smoked Bacon
Baked Macaroni & Cheese
Cornbread Muffins

Choice of one (1)

St. Louis Ribs Smoked Beef Brisket BBQ Pulled Pork
with House-Made Rolls

ITALIAN DINNER BUFFET*

Mixed Green Salad with Ranch and Italian Dressings
Tuscan Kale Soup or Minestrone Soup
Sautéed Green Beans
Parmesan Roasted Potatoes
Fresh Baked Garlic Bread

Choice of one (1)

Vegetarian Lasagna 🥕
Traditional Lasagna
Baked Ziti with Meat Sauce
Vegetarian Creamy Mushroom Ravioli 🥕
Creamy Alfredo
(Add Chicken for \$4 Per Person)

THEMED DINNER DESSERTS

Choice of one (1)

Assorted Fresh Baked Cookies 🍪
Chocolate Brownie 🍪
Chocolate Dipped Rice Krispie Treat
Seasonal Themed Sugar Cookie

Mini Apple Pie
Mini Cherry Pie 🍪
Mini Pecan Pie
Mini Chocolate Cream Pie
Mini Banana Cream Pie

DESIGN YOUR OWN DINNER BUFFETS

\$32 Per Person

Design Your Own Dinner Buffets are refreshed for one (1) hour and include:
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks
House-Baked Rolls with Butter and one (1) of each Salad, Entrée, Side, Vegetable, Dessert

SOUPS & SALADS

Additional Salad - \$6 Per Person

Chef's Choice Soup (Broth or Cream Based)

Grilled Peach and Feta Salad
with Spinach, Spiced Candied Almonds and Bourbon-Balsamic Dressing

House Salad
with Tomato, Mixed Greens, Cucumber, Carrot, Shredded Cheese and Herb Croutons,
Ranch, Italian and Honey-Herb Vinaigrette Dressings

Tossed Caesar Salad
with Shredded Parmesan Cheese, Tomatoes and Garlic Croutons

DINNER ENTREES

Additional Entrée - \$12 Per Person

DEARBORN HAM
Brown Sugar Glaze

HERB ROASTED CHICKEN*
Sage Brown-Butter Sauce

BAKED SALMON*
Maple-Sesame Glaze

ROSEMARY CHICKEN BREAST
Cranberry Orange Sauce

GLAZED PORK LOIN
Spiced Apple Chutney









GARLIC ROASTED WALLEYE
Herb Beurre Blanc

QUINOA ENCHILADA 
Chipotle Crème

GARLIC HERB ROASTED NY STRIP*
Mushroom Red Wine Demi

DINNER BUFFET VEGETABLES

Additional Vegetable - \$5 Per Person

Grilled Asparagus  
Sautéed Green Beans   
Herb & Olive Oil Roasted Seasonal Vegetables   
Roasted Root Vegetables

Baked Beans with Applewood Smoked Bacon*
Cheesy Broccoli Gratin
Balsamic Brussel Sprouts
Glazed Baby Carrots

DINNER BUFFET SIDES

Additional Side - \$5 Per Person

Baked Macaroni & Cheese
Roasted Garlic Whipped Potatoes  
Scalloped Potatoes
Roasted Sweet Potatoes

Parmesan Fingerling Potatoes  
Wild Rice Pilaf*   
Quinoa Pilaf  
Asparagus Risotto 

DINNER BUFFET DESSERTS

One (1) Additional Dessert - \$4 Per Person

Two (2) Additional Desserts - \$6 Per Person

CHEESECAKE

New York Style

Flourless Chocolate Brownie 🍪

Flourless Turtle 🍪

Raspberry

Cherry

Chef's Seasonal

CUPCAKES

Red Velvet with Cream Cheese Icing

Birthday Cake

Strawberry-Lemonade

Chocolate with Salted Caramel Buttercream Icing

Chef's choice of Seasonal

SPECIALTY

Banana Crème Trifle

Black Forest Trifle

Mini Pies: Apple, Cherry 🍪, Pecan, Banana Cream OR Chocolate Cream

Blueberry-Coconut Tart 🍪 🌱

BUFFET ADD-ON CARVING STATIONS

Minimum 25 People

Buffet Carving Stations are staffed for one (1) hour and include:

House-Baked Rolls with Butter

\$15 Per Person

HERB CRUSTED LAMB

Mustard-Shallot Sauce and Cilantro Chutney

DRY RUBBED NEW YORK STRIP

Au Jus and Horseradish Sauce

BOURBON PINEAPPLE GLAZED HAM

Mustard-Herb Sauce and Citrus Glaze

ROASTED WHOLE FISH

Gribiche, Escabeche, Lemon-Herb Butter
and Blackened Cream Sauce

SQUASH WELLINGTON

Mushroom Ragout

'TIS THE SEASON RECEPTION

\$65 Per Person

FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks
Display and Hors d'oeuvres Passed/Refreshed for 30 minutes
Carving Station, Accompaniments and Desserts refreshed for one (1) hour.

DISPLAYS

Choice of one (1)

CRUDITE DISPLAY

Cut Seasonal Vegetables may include Cauliflower, Broccoli, Carrots, Celery, Red Peppers, Asparagus, Cucumbers,
Mixed Cherry Tomatoes and Radishes served with Creamy Ranch Dip and Garlic Hummus

CHARCUTERIE DISPLAY

Chef's choice of Italian Specialties including Assorted Meats & Cheeses, Marinated Vegetables & Olives, Salads & Condiments

HORS D'OEUVRES

Choice of three (3)

PASSED

Pear Chutney Tartlet with Brie
Beef Tenderloin Crostini with Boursin Drizzle
Marinated Mozzarella and Mushrooms

HOT

Pork Pot Stickers with Bourbon Glaze
Buffalo Chicken stuffed French Bread
Spinach and Feta wrapped in Phyllo

CARVING STATION

Choice of one (1)

BONE-IN DEARBORN HAM
Maple Glaze

BRINED PORK LOIN
with Spiced Apple Chutney

NEW YORK STRIP
(Add \$1 Per Person)

ACCOMPANMENTS

Roasted Garlic Whipped Potatoes
Sautéed Green Beans
Roasted Root Vegetables
Cranberry Relish
House-Made Rolls with Butter

DESSERTS

Choice of two (2)

Pumpkin Roll
Cookie Dough Cupcake OR S'more Cupcake
Assorted Holiday Cookies to include Eggnog Snickerdoodles, Gingerbread and Sugar Cookies
Warm Bread Pudding with Praline Rum Sauce

RECEPTION STATIONS

Minimum of Three (3) Stations*
\$100.00 Chefs Fee Per Station

ITALIAN STATION

\$15 Per Person

Mushrooms, Onion, Bell Peppers, Spinach, Peas, Jalapenos, Broccoli, Asparagus, Garlic
Grated Parmesan and Shredded Cheddar Cheeses

PASTA

Choice of two (2)
Additional Pasta - \$2 Per Person

Cavatappi
Linguini
Tortellini
Penne Rigate
Gluten Free Pasta 

SAUCES

Choice of two (2)
Additional Sauce - \$2 Per Person

Garlic Alfredo
Pesto
Classic Marinara
Vodka

MEATS

Choice of two (2)
Additional Meat - \$4 Per Person

Meatballs
Grilled Chicken
Italian Sausage
Shrimp (*Add \$3 Per Person*)

FAR EAST STATION

\$18 Per Person

Mushrooms, Snow Peas, Carrots, Bok Choy, Baby Corns, Onion, Bell Peppers, Water Chestnuts,
Bean Sprouts, Jalapenos, Pickled Garlic, Chilis and Fortune Cookies

NOODLES

Choice of two (2)
Additional Noodle - \$2 Per Person

Rice Noodles
Udon
Ramen
Soba
White Rice
Vegetable Fried Rice

SAUCES

Choice of two (2)
Additional Sauce - \$2 Per Person

Shoyu (Chicken)
Tonkotsu (Pork)
Curry
Miso
Teriyaki
Pho Broth
Dashi
Peanut Sauce

MEATS

Choice of two (2)
Additional Meat - \$5 Per Person

Thinly Sliced Ribeye
Thinly Sliced Pork
Pulled Chicken
Tofu
Soft Boiled Egg
Shrimp (*Add \$3 Per Person*)

*Reception Stations are not available for all events. Ask your Catering Sales Manager for more information.

RECEPTION STATIONS

Minimum of Three (3) Stations*
\$100.00 Chefs Fee Per Station

SOUTH OF THE BORDER STATION

\$17 Per Person

Lettuce, Tomato, Onion, Bell Peppers, Sour Cream, Black Beans, Spanish Rice,
Shredded Cheddar and Colby-Jack Cheeses and Pico de Gallo

MAIN

Choice of one (1)
Additional - \$4 Per Person

Quesadillas
Burritos
Street Tacos
Nachos

SAUCES

Choice of two (2)
Additional Sauce - \$2 Per Person

Tomatillo
Chipotle
Enchilada
Queso Blanco
Chimichurri

MEATS

Choice of two (2)
Additional Meat - \$5 Per Person

Seasoned Ground Beef
Grilled Steak
Shredded Chicken
Shredded Pork Carnita
Grilled Fajita Vegetables

SLIDER STATION

\$17 Per Person

Served on a mini Brioche Bun with French Fries and Condiments

Choice of two (2)
Additional Slider - \$2 Per Person

Mini Angus Burgers with Sharp Cheddar
Pulled BBQ Pork with Coleslaw
Jackfruit BBQ Sliders with Carolina Slaw
Orange Chili Glazed Salmon with Kale Slaw
Mini All Beef Hot Dogs
Andouille Sausage with Caramelized Onions

*Reception Stations are not available for all events. Ask your Catering Sales Manager for more information.

DESSERT STATIONS

\$100.00 Chefs Fee Per Station

PIE STATION

Fruit Pies served a la mode

Choice of two (2) - \$8 Per Person

Additional Pies - \$2 Per Person

Chocolate Pecan Pie, Cherry Pie , Blueberry Pie, Apple Pie, Warm Peach Cobbler, Peanut Butter Pie*, Chocolate Silk Pie*  

CHOCOLATE FOUNTAIN STATION

Minimum 50 People

\$15 Per Person

Peppermint Candies, Rice Krispies, Cream Puffs, Pound Cake, Cookie Dough Balls,
Marshmallows, Pretzels, Strawberries, Bananas & Pineapple

ICE CREAM SUNDAE BAR

Minimum 50 People*

\$17 Per Person

Chocolate and Vanilla Hand Dipped Ice Cream

Lemon, Raspberry OR Chef's choice of Fruit Sorbet  

Sprinkles, M&Ms, Brownie Bites, Cookie Dough Balls, Roasted Peanuts, Shaved Coconut & Cookie Crumbles
Sander's Hot Fudge, Butterscotch and Strawberry Toppings and Whipped Cream with Waffle Bowls

**Limited Ice Cream Bar available for less than 50 People*

DESSERT ACTION STATION

\$10 Per Person

Choice of one (1)

Classic Bananas Foster

Cherries Jubilee
(Seasonal)

RECEPTION DISPLAYS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

\$125 - Per 25 Guests
\$6 per person - Less than 25 Guests

Chefs choice of Selection of Fine Cheeses, Mixed Roasted Nuts, Dried Fruit and Assorted Gourmet Crackers

CRUDITE DISPLAY

\$125 - Per 25 Guests
\$6 per person - Less than 25 Guests

Cut Seasonal Vegetables may include Cauliflower, Broccoli, Carrots, Celery, Red Peppers, Asparagus, Cucumbers, Mixed Cherry Tomatoes and Radishes served with Creamy Ranch Dip and Garlic Hummus

FRESH SEASONAL FRUIT DISPLAY

\$150 - Per 25 Guests
\$7 per person - Less than 25 Guests

A Selection of Tropical and Farmed Fruits, Berries and Grapes served with Honey and Brown Sugar Cream Cheese

CHARCUTERIE DISPLAY

\$150 - Per 25 Guests
\$7 per person - Less than 25 Guests

Chefs choice of Italian Specialties including Assorted Meats & Cheeses, Marinated Vegetables & Olives, Salads & Condiments

MARKET DISPLAY

\$150 - Per 25 Guests
\$7 per person - Less than 25 Guests

Chefs choice of Smoked Salmon and Cured Meats with Crostini, Crackers, Assorted Vegetables and Spreads

SEAFOOD DISPLAY

\$Market Price

Based on availability, this may include Classic Shrimp Cocktail, Fresh Oysters, Jonah Crab Claws, Split King Crab Legs and Smoked Salmon Mousse with Cocktail Sauce, Cognac Sauce, Whole Grain Mustard Aioli, Horseradish and Tabasco, Crackers, Toasted Baguettes, Caper Cream Cheese and Lemons

TAKE A DIP DISPLAY

COLD

\$8 per person
Choice of two (2)
Additional Dip - \$2 Per Person

Creamy Dill Crab Dip with Wonton Chips (*Add \$1 Per Person*)
French Onion Dip with Kettle Chips
Corn Salsa with Corn Tortilla Chips
Garlic Hummus with Pita Points
Fresh Guacamole with Corn Tortilla Chips

WARM

\$10 per person
Choice of two (2)
Additional Dip - \$4 Per Person

Buffalo Chicken Dip with Kettle Chips
Salsa Con Queso with Corn Tortilla Chips
Spinach Artichoke Dip with Pita Points
Jalapeno Popper Cream Cheese Dip with Pita Points
Bacon Beer Cheese Dip with Crackers and Sliced Baguette

DESSERT DISPLAYS

ASSORTED DESSERTS DISPLAY

\$10 Per Person

The Pastry Chef's Daily Selections may include:


Pecan Praline, Seasonal Cheesecake, Assorted Chocolate Confections or Mini Seasonal Tarts, Pies and Featured Cupcakes

MINI CHEESECAKE DISPLAY

Choice of two (2) - \$8 Per Person

Additional Cheesecake - \$2 Per Person

Lemon Meringue
Mango
Chocolate


Raspberry
Vanilla Bean 
Turtle

Strawberry
Bourbon Pecan
Chef's Seasonal

INTERNATIONAL MINI DESSERT DISPLAY

Choice of two (2) - \$8 Per Person





Additional Dessert - \$2 Per Person

Seasonal Eclairs
Assorted French Macarons
Coconut Macaroons
Crème Brûlée 
Cannoli
Lemon Mascarpone Mousse
Chocolate-Salted Caramel Tart

AMERICANA MINI DESSERT DISPLAY

Choice of two (2) - \$8 Per Person

Additional Dessert - \$2 Per Person

Mini-Flourless Chocolate Brownie Cheesecake 
Banana Pudding Trifle
Chocolate Pecan Pie
Chocolate Silk Pie*
Cherry Pie 
Warm Apple Turnover with Salted Caramel*
Candy Bar Pie
Peanut Butter Pie*
Lemon Meringue Pie
Key Lime Pie
Blueberry-Coconut Tart  
Strawberry Shortcake (Seasonal)
Pumpkin Roll (Seasonal)

*Maximum 100 People

HORS D'OEUVRES

\$100.00 Fee (Per Server) for Passed Service

COLD

\$22 Per Dozen

Baked Brie and Cranberry Phyllo Cups 🥕

Pear Chutney Tart with Brie 🥕

Sweet Pepper Goat Cheese Bruschetta 🥕

Caprese Bites 🥕 🍷

Marinated Mozzarella and Mushrooms 🥕 🍷

Vegetable Spring Rolls 🌿

\$35 Per Dozen

Beef Tenderloin Crostini with Boursin Drizzle

Trout with Dill Crème and Capers on Rye Toast Points

Crab Louie in a Phyllo Cup

Shrimp Ceviche Shooters

Garlic Ponzu Tuna on Cucumber Rounds

\$Market Price

Grilled Lobster Medallions with Avocado Salsa †

Jumbo Shrimp Cocktail †

HOT

\$24 Per Dozen

Assorted Mini Quiche

Spinach and Feta wrapped in Phyllo 🥕

Southwest Egg Rolls with Chipotle Sour Cream

Pork Pot Stickers with Bourbon Glaze

Florentine Stuffed Mushroom Caps 🥕

Puff Pastry wrapped Andouille with Grain Mustard Aioli

Buffalo Chicken stuffed French Bread

Garlic Parmesan Chicken Fingers with Honey Mustard

\$35 Per Dozen

Pear and Prosciutto Flatbread

Sweet Potato Rosti with Bacon Rosemary Jam

Coconut Shrimp with Orange Chili Sauce

Andouille Sausage and Pepper-Jack Cheese Stuffed Mushrooms

Meatballs with Bourbon Sauce

Crab Rangoon Bites with Pickled Garlic

\$Market Price

Bacon wrapped Shrimp with Bourbon Maple Glaze †

Prosciutto wrapped Sea Scallop with Leek Fondue †

Petite Beef Wellington with Cognac Peppercorn Sauce †

*Minimum 3 Dozen (36 Pieces) Each

†Minimum 6 Dozen (72 Pieces) Each

∞Maximum 10 Dozen (120 Pieces) Each

CASH & HOST BARS

\$100 Bartender Fee (1 for every 75 Guests)
Standard Cocktail Setup with Mixers and Select Liqueurs included with all Cash and Host Bars

NON-ALCOHOLIC

SOFT DRINKS

Pepsi & Diet Pepsi
Sierra Mist
Mt. Dew & Diet Mt. Dew
\$1.50 Per Drink

Red Bull
\$4.00 Per Can

BOTTLED BEERS

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
\$4.50 Per Bottle
\$300 Per Keg

PREMIUM BEERS

Michelob Ultra
Corona
Heineken
Hard Seltzers
\$5.50 Per Bottle

LIQUORS

Choice of one (1)

TIER ONE

Bacardi Superior Rum \$5.50
Beefeaters Gin \$5.50
Canadian Club Whiskey \$5.50
Captain Morgan Spiced Rum \$5.50
Jim Beam Bourbon \$ 5.50
Jose Cuervo Gold Tequila \$5.50
Malibu Coconut Rum \$5.50
Smirnoff Vodka \$5.50
Christian Brothers Brandy \$5.50

TIER TWO

Bacardi Superior Rum \$5.50
Bailey Irish Cream \$7
Bombay Sapphire Gin \$7
Captain Morgan Spiced Rum \$5.50
Christian Brothers Brandy \$5.50
Crown Royal \$7
Dewars White Label Scotch \$7
Jack Daniels Whiskey \$7
Jim Beam Bourbon \$5.50
Jose Cuervo Gold Tequila \$5.50
Kahlua Liqueur \$7
Malibu Coconut Rum \$5.50
Pinnacle Raspberry Vodka \$7
Titos Vodka \$7

TIER THREE

1800 Superior Tequila \$9
Bacardi Superior Rum \$5.50
Bailey Irish Cream \$7
Captain Morgan Spiced Rum \$5.50
Christian Brothers Brandy \$5.50
Cointreau Liqueur \$9
Crown Royal \$7
Disaronno Amaretto \$8
Grey Goose Vodka \$9
Hendricks Gin \$9
Jack Daniels Whiskey \$7
Johnnie Walker Black Scotch \$9
Kahlua Liqueur \$7
Long Island Iced Tea \$9
Makers Mark Bourbon \$8
Malibu Coconut Rum \$5.50
Pinnacle Raspberry Vodka \$7

CASH & HOST BARS

\$100 Bartender Fee (1 for every 75 guests)

WINES

TIER ONE

\$4.50 Per Glass
Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon

TIER TWO

\$7.00 Per Glass
Riesling
Moscato
Sparkling Wine

\$8.00 Per Glass
Chardonnay
White Zinfandel
Pinot Grigio
Merlot
Cabernet Sauvignon

TIER THREE

\$7.00 Per Glass
Sparkling Wine

\$10.00 Per Glass
Riesling

\$12.00 Per Glass
Chardonnay
White Zinfandel
Pinot Grigio
Moscato
Merlot
Malbec
Cabernet Sauvignon
Pinot Noir

OPEN BARS

All Open Bars include Assorted Soft Drinks and are charged per person, per hour.

BEER, WINE & SODA OPEN BAR

\$10 Per Person – 1st Hour
\$8 Per Person – Each Addl Hour*

TIER ONE WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light

Add Premium Beers \$2 Per Person / Hour

TIER ONE OPEN BAR

\$12 Per Person – 1st Hour
\$10 Per Person – Each Addl Hour*
Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER ONE WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

TIER ONE LIQUORS

Bacardi Superior Rum
Beefeaters Gin
Canadian Club Whiskey
Captain Morgan Spiced Rum
Christian Brothers Brandy
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Malibu Coconut Rum
Smirnoff Vodka

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Add Premium Beers \$2 Per Person / Hour

TIER TWO OPEN BAR

\$14 Per Person – 1st Hour
\$12 Per Person – Each Addl Hour*
Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER TWO WINES

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Moscato
Cabernet Sauvignon
Merlot
Sparkling Wine

TIER TWO LIQUORS

Bacardi Superior Rum
Baileys Irish Cream
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Christian Brothers Brandy
Crown Royal
Dewars White Label Scotch
Jack Daniels Whiskey
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Kahlua Liqueur
Malibu Coconut Rum
Pinnacle Raspberry Vodka
Tito's Vodka

PREMIUM BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Corona
Heineken
Hard Seltzers

**Minimum 2 Hours. Maximum 4 Hours.*

TIER THREE OPEN BAR

\$18 Per Person – 1st Hour

\$16 Per Person – Each Addl Hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER THREE WINES

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Moscato
Cabernet Sauvignon
Merlot
Malbec
Pinot Noir
Sparkling Wine

TIER THREE LIQUORS

1800 Silver Tequila
Bacardi Superior Rum
Baileys Irish Cream
Captain Morgan's Spiced Rum
Christian Brothers Brandy
Cointreau Liqueur
Crown Royal Whiskey
Disaronno Amaretto
Grey Goose Vodka
Hendricks Gin
Jack Daniels Whiskey
Johnny Walker Black Scotch
Kahlua Liqueur
Long Island Iced Tea
Makers Mark Bourbon
Malibu Coconut Rum
Pinnacle Raspberry Vodka

PREMIUM BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Corona
Heineken
Hard Seltzers