



Catering Menu



A la Carte Menu

Beverages

Assorted Coca Cola Soft Drinks	\$2.50 each
Assorted Bottled Dunkin Donut Coffee	\$3.00 each
Dasani Bottled Water	\$2.00 each
Bottled Fruit Juice	\$2.50 each
Assorted Bolthouse Juices	\$3.00 each
Lemonade	\$6.00 pitcher
Iced Tea With Lemon	\$6.00 pitcher
Assorted Fruit Juices (Cranberry, Apple, Orange)	\$9.00 per carafe
Coffee, Decaffeinated Coffee & Herbal Teas	\$28.00 per gallon

Snacks

Assorted House Baked Scones	\$14.95 per dozen
Fresh Baked Cookies	\$14.95 per dozen
Fruit Filled Danish	\$15.95 per dozen
Bagels With Cream Cheese	\$15.95 per dozen
Soft Pretzels With Beer Cheese Dip Or Mustard	\$16.95 per dozen
Assorted Ferris Nut Grab & Go Packs	\$18.95 per dozen
House Baked Muffins	\$16.95 per dozen
Fudge Brownies	\$16.95 per dozen
Warm Cinnamon Rolls	\$18.95 per dozen
Assorted Yoplait & Chobani Yogurts	\$2.95 each
Granola Bars	\$2.95 each
Whole Fresh Fruit	\$18.00 per dozen
Seasonal Fresh Fruit Cup	\$3.50 each

Salty Snack by the Pound

Great Lakes Potato Chips With Onion Dip	\$10.95 per pound
Great Lakes Tortilla Chips With Salsa	\$12.95 per pound
Pretzels	\$11.95 per pound
Grand Rapids Popcorn (Cheddar Or Butter)	\$15.95 per pound
Traditional Party Mix (Chex Mix)	\$11.95 per pound
Ferris Mixed Nuts	\$17.95 per pound
Ferris Spicy Sweet Mix	\$17.95 per pound

20% Gratuity and 6% sales tax will be added

**Ask your catering professional about menu items that are cooked to order or served raw. Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.





Bright Beginnings

Breakfast Displays require a minimum 10 people

Personal Continental (1-9 people)

Pre-set house baked muffin, mixed berry yogurt, fresh cut fruit cup, cup of coffee, decaffeinated coffee or herbal tea

\$7.95 per person

Continental

Fresh cut fruit, house baked muffins, **choice of one:** bagels served with cream cheese and preserves, fruit filled Danish, house made assorted scones, or mini assorted croissant. Chilled juices, coffee, decaffeinated coffee, herbal teas

\$8.95 per person

The Energizer

Fresh cut fruit, build your own parfait with fresh berries, vanilla yogurt and house made granola, bagels served with cream cheese and preserves, chilled juices, coffee, decaffeinated coffee, herbal teas

\$9.95 per person

Executive Continental

Fresh cut fruit, build your own yogurt parfaits display with fresh berries, vanilla yogurt and house made granola, baked cinnamon rolls, croissants served with preserves, chilled juices, coffee, decaffeinated coffee, herbal teas

\$10.95 per person

Create Your Own Oatmeal Bar

Quaker Hearty Kettle Oatmeal, Seasonal sliced fresh fruit, dried Michigan Cherries, raisins, chopped walnuts, brown sugar, cinnamon, warm maple syrup, half and half, skim and 2% milk, chilled juices, coffee, decaffeinated coffee, herbal teas

\$9.95 per person

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Plated Breakfast

All plated breakfast selections are served with fresh cut fruit cup, coffee, decaffeinated coffee, herbal teas and chilled juices.

Early Riser

Scrambled eggs, golden browned potatoes, **Choice of one:** bacon, sausage patties, sausage links, turkey sausage links or ham

\$10.95 per person

Bon Jour

Cinnamon swirl french toast served with warm maple syrup and **choice of one:** bacon, sausage links, sausage patties, turkey sausage links, or ham

\$12.95 per person





Breakfast Displays

Buffets require a minimum of 25 guests.
Groups of 20-24 people add an additional \$1.50/per person

The Egg Basket Display

Scrambled eggs, golden browned potatoes, fresh cut fruit, house baked muffins, choice of one: bacon, sausage patties, sausage links, turkey sausage links or ham, chilled juices, coffee, decaffeinated coffee, herbal teas

\$12.95 per person

The Health Nut Display

Fresh cut fruit and berries, assorted yogurts, cholesterol free scrambled Egg Beaters with garden vegetables, house baked bran muffins, turkey sausage, chilled juices, coffee, decaffeinated coffee, herbal teas

\$13.95 per person

The Farmer's Display

Fresh cut fruit, house baked muffins, scrambled eggs, golden browned potatoes, french toast with warm maple syrup, choice of one: bacon, sausage patties, sausage links, turkey sausage links or ham. Chilled juices, coffee, decaffeinated coffee, herbal teas

\$14.95 per person

Enhance Your Display

Add choice of breakfast sandwich: Choice of one: bacon, sausage patty, ham, with scrambled eggs, cheddar cheese on an english muffin.

Add \$2.95 per person

Create Your Own Oatmeal Bar

Quaker Hearty Kettle Oatmeal, seasonal sliced fresh fruit, dried michigan cherries, raisins, chopped walnuts, brown sugar, cinnamon, warm maple syrup, half and half, skim & 2% milk.

Add \$5.00 per person

Brunch Display

Buffets require a minimum of 25 guests

Fresh cut fruit, house baked muffins, scrambled eggs, mixed garden green salad with appropriate condiments and assorted dressings, roasted redskin potatoes, chef's selection of vegetables, chef created dessert station, coffee, decaffeinated coffee, herbal teas, assorted chilled juices, iced tea, lemonade

Choice of one: cinnamon French toast, silver dollar pancakes

Choice of one: bacon, sausage patties, sausage links, turkey sausage links or ham

Choice of one: grilled chicken with fresh mozzarella, tomato, balsamic reduction and fresh basil citrus salmon finished with dill and accented lemon-wine-butter pork tenderloin medallions stuffed with onions, mushrooms, red peppers, spinach, and feta cheese

\$21.95 per person

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Plated Lunch

All lunches are served with house salad, and chef's selection of vegetable, coffee, decaffeinated coffee, herbal teas, lemonade, iced tea, and chef's choice dessert.

Vegetarian Alfredo

Penne pasta tossed in a hearty alfredo sauce and sautéed vegetables, garnished with shredded asiago cheese

\$12.95 per person

Lemon Pepper Tilapia

House blend of cracked black pepper and fresh lemon zest, finished with a rosette of citrus butter, served with chef's choice accompaniment

\$13.95 per person

Chicken Limone

Breaded chicken breast topped our lemon butter wine sauce, served with chef's choice accompaniment

\$14.95 per person

Chicken Florentine

Grilled chicken breast topped with sautéed spinach and roasted tomatoes, finished with garlic cream sauce served with chef's choice accompaniment

\$14.95 per person

Rosemary Pork Tenderloin

Rosemary grilled pork tenderloin roasted and sliced. Finished with a warm cherry chutney, served with chef's choice accompaniment

\$15.95 per person

Grilled Salmon

6 oz. grilled salmon with basil and brandy cream sauce, served with chef's choice accompaniment

\$15.95 per person

Manhattan Strip Steak

6 oz center cut NY Strip medallion cooked to order and served with chef's choice accompaniment

\$18.95 per person



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Lunch Displays

Displays require a minimum of 25 guests. Groups of 20-24 people add an additional \$1.50/per person All lunch displays include iced tea and lemonade.

Nacho Bar

Great Lakes tortilla chips.

Your choice of: seasoned shredded chicken or ground taco meat. Warm nacho cheese, shredded cheddar cheese, shredded lettuce, diced tomatoes, diced onions, chopped jalapenos, sliced black olives, black beans, sour cream, salsa, and guacamole

\$10.95 per person for one meat

\$12.95 per person for two meats

Soup and Salad Extravaganza

Chef's soup of the day, mixed garden salad & spinach salad with appropriate condiments, house made chicken salad, tuna salad, warm rolls & butter

\$11.95 per person

Downtown Deli

Mixed garden salad with appropriate condiments, assorted breads and croissants, sliced turkey, honey baked ham, roast beef, chicken salad, cheddar, pepper jack, and Swiss cheese, lettuce, tomato, onion, pickles

Choice of one: house made potato salad or Italian pasta salad

\$14.95 per person

Ole Mexicana

Mixed garden salad with appropriate condiments and dressings, build your own fajitas - beef or chicken, bell peppers, onions, warm tortilla shells, spanish rice, refried beans, Great Lakes tortilla chips with salsa, guacamole, shredded cheese and sour cream

\$14.95 per person for one meat

\$16.95 per person for two meats

Tour of Little Italy

Garden salad tossed with Italian vinaigrette, chicken vesuvio with roasted potatoes, alfredo and marinara sauce served with cavatappi pasta, chef's choice seasonal vegetable, toasted garlic bread

\$16.95 per person

Pizza Buffet

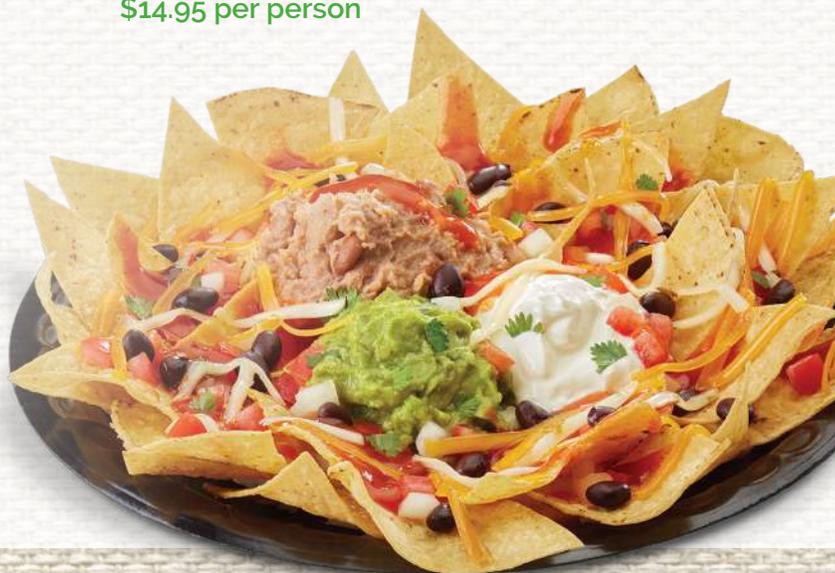
Create three kinds of pizza with two toppings each, garlic bread, garden salad tossed with Italian vinaigrette

Choice of: pepperoni, ham, bacon, sausage, mushrooms, red onion, bell pepper, black olives, pineapple, artichokes and spinach

\$14.95 per person

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Lunch on the Run

Lunch entrees are served with assorted Great Lakes chips, whole fruit, house baked cookie, soft drink or bottled water *Box lunch available for off-site event only, \$12.95 per person

Club Wrap

Shaved turkey and ham with cheddar cheese, bacon, lettuce, tomato, and mayonnaise wrapped in a piadina flat bread

Turkey Sandwich

Smoked turkey breast, provolone, lettuce and tomato, served on Arnie's Heartland Crusty Grain Bread

Croissant Sandwich

Your choice of Ham & Cheddar or Turkey & Provolone, lettuce and tomato, served on a croissant

Vegetarian Piadina

Vegetables, feta cheese and vinaigrette dressing, wrapped in a piadina flat bread

Tuna Piadina

House made tuna salad, swiss cheese, lettuce and tomato, wrapped in a piadina flat bread

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Lunch Made Easy

All lunch entrees include iced tea and lemonade.

Traverse City Salad

Mixed field greens with dried cherries, sliced apples, pecans, raspberry vinaigrette dressing, served with a freshly baked roll

\$10.95 per person

Spinach Salad

Fresh spinach with walnuts, orange segments, dried cranberries, and feta cheese served with red wine vinaigrette and a freshly baked roll

\$10.95 per person

Soup and Sandwich Combo

Select one of the following, club wrap, turkey sandwich, croissant sandwich, or vegetarian piadina served with chef's selection of homemade daily soups

\$10.95 per person

Chicken Caesar Salad

Fresh cut romaine tossed with creamy caesar dressing, topped with grilled chicken breast, asiago cheese, seasoned croutons, served with a freshly baked roll

\$11.95 per person





Refreshment Breaks

Sugar Rush

Assortment of freshly baked cookies, Kellogg's rice krispie treats, soft drinks

\$5.95 per person

Yogurt Parfaits

Individual vanilla yogurt parfaits layered with blueberries, strawberries and granola

\$3.95 per person

Bleacher Break

Great Lakes potato chips, pretzels, cracker jacks, soft drinks

\$6.95 per person

Fresh and Healthy

Fresh cut fruit, individual yogurts, granola bars, bottled water

\$6.95 per person

Ole Amigos

Great Lakes tortilla chips, nacho cheese, salsa, Mexican Coke

\$6.95 per person

Sweet and Fruity

Brownies, freshly baked cookies, cut fresh fruit, coffee, decaffeinated coffee, herbal teas

\$6.95 per person

Gourmet Coffee Station

Freshly brewed coffee, decaffeinated coffee, herbal teas, hot chocolate, dark chocolate shavings, flavored creamers, flavored syrups, cinnamon sticks, peppermint sticks, honey and whipped cream

\$6.95 per person

Made in Michigan

Michigan apples, Grand Rapids popcorn, Michigan blueberry muffins, Kellogg's rice krispie treats, assorted Faygo soda's or Vernor's ginger ale

\$7.95 per person

Energy Burst

Assorted energy bars, Ferris Rocky Mountain Mix, Ferris Spicy Sweet Mix, whole fresh fruit, Red Bull energy drinks

\$9.95 per person

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Hors d'oeuvres

Hot Selections

	150 pieces	100 pieces
Pot Stickers (Pork Or Veg)	\$100	\$75
Bacon Wrapped Scallops	\$175	\$125
Southwest Egg Rolls Veg Or Chicken	\$125	\$100
Spanakopita	\$100	\$75
Quesadilla Roll Ups	\$150	\$100
Mini Beef Wellington	\$180	\$135
Chicken Wings	\$100	\$75
Spinach & Artichoke Stuffed Mushrooms	\$115	\$85
Vegetable Spring Rolls	\$95	\$75
Beef Or Chicken Satay	\$115	\$85
Sesame Chicken Tenders	\$100	\$75
Mini Crab Cakes	\$125	\$95
Coconut Shrimp w/Horseradish Marmalade	\$140	\$100



	50 people	25 people
Spinach And Artichoke Dip With Pita Points	\$75	\$55

Cold Selections

	150 pieces	100 pieces
Caprese Skewers	\$75	\$50
Shrimp Cocktail	\$100	\$80
Fresh Vegetable Crudité Shooters	\$85	\$65

	50 people	25 people
Gourmet Dip Displays (Choice Of Two)		
Spinach & Artichoke, Olive Tapenade,		
Sundried Tomato Hummus	\$100	\$75
Tomato Basil Bruschetta	\$90	\$70
Fiesta Dip With Great Lakes Tortilla Chips	\$65	\$45
Anti-Pasta Platter	\$90	\$70
Cheese And Cracker Display	\$90	\$70
Fresh Cut Fruit Display	\$90	\$70



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Plated Dinner

Dinner entrees are served with house salad, chef's selection of vegetable, chef's choice accompaniment, warm rolls and butter, choice of dessert, coffee, decaffeinated coffee, herbal teas, iced tea and lemonade

Stuffed Chicken Breast

Chicken breast stuffed with artichokes, spinach, spices and a blend of cheese, topped with a roasted red pepper cream sauce

\$18.95 per person

Pesto Chicken

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

\$19.95 per person

Seafood Alfredo

Shrimp and bay scallops sautéed with roasted red peppers and wild mushrooms, in a creamy alfredo sauce over fettuccini

\$18.95 per person

Roasted Pork Loin

Succulent pork loin roasted with fragrant garlic and rosemary jus

\$19.95 per person

Stuffed Tilapia

Mixture of crab, sautéed vegetables and breadcrumbs, finished with tomato vodka sauce

\$19.95 per person

Squash Ravioli

Squash ravioli with brown butter, parmesan, and sage

19.95 per person

Bruschetta Chicken

Grilled chicken breast topped with house made bruschetta and finished with balsamic reduction

\$19.95 per person

Salmon Oscar

Grilled salmon filet with warm crab meat, topped with béarnaise sauce

\$21.95 per person

Manhattan

6oz center cut NY Strip medallion finished with mushroom and roasted red pepper demi glaze, topped with fried leeks

\$23.95 per person

Grilled Sirloin

10 oz. blackened and grilled sirloin, smothered with crumbled bleu cheese

\$24.95 per person

Choice of one: NY style cheesecake with strawberry coulis, carrot cake, double chocolate cake or key lime pie

* Offer your guests a choice of two entrées, add \$1.00 per person

* Offer your guests a choice of three entrées, add \$2.00 per person

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Dinner Displays

Dinner displays require a minimum guest count of 25 Groups with guest count 20-24 people add an additional \$2.00 per person. Dinner displays include chef's selection of dessert, coffee, decaffeinated coffee, herbal teas, iced tea and lemonade.

Ole Mexicana

Southwest Caesar salad: romaine, roasted corn, red pepper, tortilla strips and Mexican Caesar dressing, build your own fajitas with bell peppers, onions, warm tortilla shells, spanish rice, refried beans, chips with salsa, guacamole, shredded cheese and sour cream

Choice of: beef or chicken
\$21.95 per person

Tour of Little Italy

Garden salad tossed with Italian vinaigrette, chicken vesuvio with roasted potatoes, cavatappi pasta served with alfredo and marinara sauce, chef's selection of vegetable, toasted garlic bread

\$21.95 per person

Enhanced Tour of Little Italy: Add your choice of housemade vegetable or meat lasagna **\$5.00 per person**

Pearl Street

Chef's selection of vegetable, warm rolls and butter

Salads - Choice of two:

Mixed greens with appropriate condiments and dressings

caesar salad | Spinach Salad | seasonal fruit salad | Italian tri-color pasta salad

Accompaniments - Choice of one:

wild rice blend | roasted redskin potatoes | au gratin potatoes | garlic mashed potatoes

Entrees

- Rosemary seared chicken breast with rosemary jus
- Chicken Limone with Chardonnay cream
- Herb crusted tilapia with tomato caper relish
- Grilled salmon with pineapple mango relish
- Pork loin with onions, mushrooms, red peppers, and natural jus
- Sliced sirloin with mushroom demi-glacé
- Squash Ravioli with brown butter, parmesan and sage

Choice of one entrée... **\$24.95 per person**
 Choice of two entrees... **\$28.95 per person**
 Choice of three entrees... **\$32.95 per person**

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Host Beverage Services

House Wine (Glass Chardonnay, Cabernet, Merlot)	\$5.00
Domestic Beer - Bottle	\$3.50
Imported Beer - Bottle	\$4.50
Craft Beer - Bottle	\$5.50
Draft Beer - Pint	\$6.00-\$8.00
House Brand Mixed Drinks	\$4.50
Call Brand Mixed Drinks	\$5.50
(Absolut, Bacardi, Seagrams 7, Southern Comfort, Captain Morgan, Cuervo)	
Premium Mixed Drinks	\$6.50
(Belvedere, Jack Daniels, Bombay Sapphire, Makers Mark, Patron)	
Cordials	\$7.00
(Disarrono, Chivas, Crown Royal, Chambord, Baileys)	
Soft Drinks, Assorted Juice, Bottled Water	\$2.25
Sparkling Cider or Champagne Toast	\$2.50

Cash Beverage Services

House Wine (Glass Chardonnay, Cabernet, Merlot)	\$6.50
Domestic Beer - Bottle	\$4.25
Imported Beer - Bottle	\$5.25
Craft Beer - Bottle	\$5.25
Draft Beer - Pint	\$6.50-\$8.00
House Brand Mixed Drinks	\$5.25
Call Brand Mixed Drinks	\$6.25
(Absolut, Bacardi, Seagrams 7, Southern Comfort, Captain Morgan, Cuervo)	
Premium Mixed Drinks	\$7.25
(Belvedere, Jack Daniels, Bombay Sapphire, Makers Mark, Patron)	
Cordials	\$7.75
(Disarrono, Chivas, Crown Royal, Chambord, Baileys)	
Soft Drinks, Assorted Juice, Bottled Water	\$2.25

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Beverage Package Services

Hosted Beverage Packages

In order to assist you in planning your budget for an event that includes bar service, we will provide you with a per person charge for service for a specified period of time. This allows your guests to enjoy a hosted bar and will provide you with the total charge prior to your event.

Charges will be based on the guarantee for the event. Should the number of guests in attendance exceed your guarantee; charges will be based on the actual number of guests attending.

House Beverage Package Includes

House wines, domestic bottled beers, house cocktails, soft drinks, juice, and bottled water
One Hour: \$11.00 Each - Additional Hour \$6.00

Call Beverage Package Includes

House wines, domestic bottled beers, draft microbrew beers, call cocktails, soft drinks, juice and bottled water

One Hour: \$14.00 Each - Additional Hour \$7.00

Absolut, Seagrams 7, Southern Comfort, Captain Morgan, Cuervo, Amaretto

Premium Beverage Package Includes

House wines, domestic bottled beers, imported bottled beers and draft microbrew beers, premium cocktails, soft drinks, juice and bottled water

One Hour: \$16.00 Each - Additional Hour \$8.00

Belvedere, Crown Royal, Bombay Sapphire, Chivas, Bacardi, Makers Mark, Patron, Chambord, Baileys

Dedicated Beverage Service

Bartender fee: \$75.00

Private bar with a dedicated bartender in the event space for up to 3 hours of service. For each additional hour add \$25.00

Preferred Bartender Access

Bartender fee \$50.00

Convenient access to our on-site bar through a private window outside of the event space for up to 4 hours of service.

For each additional hour add \$25.00

Michigan Law prohibits the sale of alcohol to persons under 21 years of age. Guests may be asked to present identification.

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Audio

Hand Held Microphone (wired) \$45.00
Table Top Microphone (wired) \$45.00
Wireless Hand-Held Microphone \$65.00
Wireless Lavalier Microphone \$135.00
Powered Speaker w/ Stand \$110.00
Digital Audio Record Unit (mp3) \$125.00
Sound patch \$50.00
Mixer (4 channel) \$40.00 *
Mixer (8 channel) \$60.00 *
Polycom Speaker Phone \$100.00

Projection

LCD Data/Video Projector
1700 Lumens XGA \$200.00
3000 Lumens HD \$250.00
4600 Lumens HD \$350.00

Video

32" HD Monitor \$175.00
42" HD LED Monitor \$275.00
DVD Player \$75.00
Digital Signage Player \$95.00

Screens

6' Tripod Screen with skirt \$30.00
8' Tripod Screen with skirt \$45.00
10' Roll Up Screen \$85.00
6'x 8' Fast Fold Screen w/dress kit \$200.00

Computer Equipment

PC Laptop \$170.00
Mac Laptop \$250.00
Wireless Presenter \$75.00
Laser Printer \$150.00

Misc. Presentation Equipment

Lectern \$40.00
Lectern with microphone \$105.00
Laser Pointer \$30.00
Flipchart Stand w/ Pad & Markers \$35.00
Flipchart Stand w/3M Pad & Markers \$50.00
3'X4' Dry Erase Board w/ easel \$50.00
AV Cart w/ Skirt \$25.00
Extension Cord \$10.00
Power Strip \$10.00
Easel, Card Holder \$20.00
Dance Floor \$100.00
4'x 8' Stage Deck (each) \$70.00
LED Perimeter Light (up light) \$50.00

Labor and Delivery

*AV Technician M-F 7am-5pm \$ 55.00/HR
*AV Technician Saturday-Sunday (Call)
*Delivery Charge for individual orders under \$200.00 is \$35.00
*No Delivery Charge for equipment orders over \$200.00
*Plasma Rentals may require additional labor charges.
*All prices subject to change.

Audio Visual Services Provided by:



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