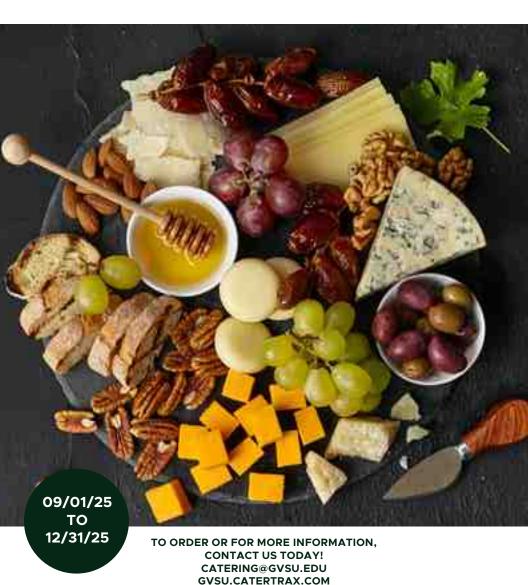
### LAKER FOOD CO CATERING PRESENTS

# WOOD & STONE

FLAVORS FROM THE HEARTH



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles (i.e., trays/bowls used) vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

616.331.3342

### **MIX & MINGLE**

Choice of Two Platters, Four Hors D'oeuvres (2 warm, 2 ambient) includes Iced Water and Holiday Punch \$29.69/guest. Available for 12 or more.

#### WARM HORS D'OEUVRES

**SWEDISH MEATBALLS**100 cal each

GOCHUJANG GLAZED MEATBALL
130 cal each PF

TURKEY MUSHROOM MEATBALL
-W- MUSHROOM CREAM
180 cal each PF

COCONUT SHRIMP 50 cal each

CHICKEN AND WAFFLE BITE -W-SPICY SYRUP 45 cal each

PLANT-BASED CHORIZO STUFFED MUSHROOM 50 cal each VG PF

SPANAKOPITA MUSHROOMS
100 cal each V

CHICKEN SOUVLAKI SKEWER 280 cal each

FLANK STEAK SKEWER 140 cal each

LEMON & GARLIC SHRIMP SKEWER
70 cal each EW

CHOICE OF SAUCE FOR SKEWERS

**RED CHIMICHURRI SAUCE** 35 cal/0.5 oz. serving **VG** 

**SWEET GARLIC TERIYAKI** 30 cal/0.5 oz. serving **VG** 

BOOM BOOM SAUCE 75 cal/0.5 oz. serving **V** 

EAT WELL • EW
PLANT-FORWARD • PF
VEGETARIAN • V
VEGAN • VG

#### AMBIENT HORS D'OEUVRES

# SUNDRIED TOMATO AND GOAT CHEESE PINWHEEL

60 cal each V

BOURSIN MUSHROOM PINWHEEL 70 cal each V

GOAT CHEESE AND BEET SKEWER
35 cal each V

CRANBERRY & BRIE CROSTINI
180 cal each

BEET & PISTACHIO CROSTINI
110 cal each V EW PF

BEEF TENDERLOIN CROSTINI -W-HORSERADISH CREAM, PICKLED ONION 130 cal each

RATATOUILLE TARTLETTE 60 cal each VG EW PF

SHRIMP COCKTAIL 30 cal each

#### PLATTERS

#### VINTAGE CHEESE PLATTER

Gruyere, gouda & bleu cheeses with grilled apple rings, balsamic berry jam and crackers. 470 cal/5oz. serving **V** 

#### **CLASSIC CHEESE PLATTER**

A selection of cheddar, pepper jack and Swiss cheeses served with pita wedges and crostini. 290 cal/3 oz. serving **V** 

#### **CRUDITÉ PLATTER**

Assorted crisp fresh vegetables with herbed ranch dip.

120 cal/5 oz. serving **V PF** 

#### SLICED FRESH FRUIT PLATTER

Fresh honeydew, pineapple, cantaloupe, grapes, and strawberries. 40 cal/3 oz. serving **VG PF** 

# PICKLED VEGETABLE PLATTER -W- HERBED RANCH

Cauliflower, radish, carrots and asparagus pickled in a variety of herbed brines. 110 cal/3 oz. serving **V PF** 

CHEF CURATED CHARCUTERIE BOARD 460-690 cal per 6.5oz. serving