



# L.V. EBERHARD CENTER CATERING MENU

BEVERAGES ..... 1

BREAKFAST BUFFETS..... 1

A LA CARTE BREAKFAST ITEMS ..... 1

A LA CARTE BREAK ITEMS ..... 2

BOXED LUNCHESES ..... 2

LUNCH SANDWICH AND WRAP BUFFETS ..... 2

SPECIALTY LUNCH BUFFETS ..... 3

GOURMET ENTRÉE SALADS ..... 4

PLATED LUNCHESES ..... 4

HORS D’OEUVRES..... 5

PLATED DINNERS..... 6

DINNER BUFFETS..... 8

STROLLING STATIONS ..... 9

DESSERT MENU ..... 10

ANCILLARY ITEMS TO ENHANCE YOUR EVENT ..... 10



# BEVERAGES

All beverages are charged based on actual consumption. An estimate quantity will be added to your catering order.

<b>Water Service</b>	<b>\$0.50 / person</b>
Iced water provided at a beverage station with compostable cups.	
<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>Bottled Water</b> (regular and flavored)	<b>\$2.50 / each</b>
<b>Sodas</b> (assorted Pepsi products)	<b>\$2.50 / each</b>
<b>Iced Tea</b>	<b>\$25.00 / gallon</b>
<b>Lemonade</b>	<b>\$25.00 / gallon</b>
<b>Apple Cider</b> (seasonal availability)	<b>\$30.00 / gallon</b>
<b>Hot Cocoa</b> (individual packets)	<b>\$2.50 / each</b>

# BREAKFAST BUFFETS

There are no beverages included with breakfast selections. Beverages are available for an additional charge.

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

<b>Continental Breakfast</b>	<b>\$7.50 / person</b>
Assorted fresh baked Belgian pastries, muffins and mini croissants with spreads. (Minimum 20 guests)	
<b>Supreme Continental Breakfast</b>	<b>\$11.00 / 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>\$14.00 / person</b>
Scrambled eggs, bacon or sausage, lyonnaise potatoes, and assorted muffins. (Minimum 20 guests)	
<b>Breakfast Burrito Buffet (nf)</b>	<b>\$11.50 / 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 Buffet (nf)</b>	<b>\$10.25 / 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, seasonal fresh fruit bowl, assorted cheeses and crackers. (Minimum 20 guests)	
<b>Traditional Quiche</b>	<b>\$16.25 / person</b>
Choose from vegetable or bacon quiche, sausage links or bacon, lyonnaise potatoes and a seasonal fruit bowl. (Minimum 16 guests)	
<b>French Toast Casserole (nf)</b>	<b>\$14.00 / person</b>
French toast casserole served with your choice of bacon or sausage and a seasonal fresh fruit bowl. (Minimum 20 guests)	
<b>Banana Bread (gf, vg)</b>	<b>\$7.50 / person</b>
Two slices of gluten free banana bread with peanut butter and jelly.	
<b>Breakfast Casserole (gf)</b>	<b>\$14.25 / person</b>
Choose one from the following: - <b>Vegetarian:</b> eggs, roasted vegetables and cheese - <b>Denver:</b> eggs, bacon, ham, Swiss, cheddar, peppers & onions - <b>Mediterranean:</b> eggs, spinach, feta and tomato - <b>Meat lovers:</b> eggs, bacon, sausage, ham and cheddar cheese - <b>French:</b> eggs, bacon, mushrooms, onion, spinach and goat cheese Accompanied by sausage links or bacon and lyonnaise potatoes. (Minimum 20 guests)	

<b>Waffle Station</b>	<b>\$15.00 / person</b>
One Belgian waffle per guest with fruit compote, maple syrup, chocolate shavings, whipped cream, and butter.	

<b>French Toast Station</b>	<b>\$13.75 / person</b>
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 (v)</b>	<b>\$32.50 / dozen</b>
<b>Assorted Muffins (v)</b>	<b>\$27.25 / dozen</b>
<b>Assorted Scones with Butter (v)</b>	<b>\$59.25 / dozen</b>
<b>Hard Boiled Eggs (gf, nf, v)</b>	<b>\$15.00 / dozen</b>
<b>Fresh Fruit Bowl (gf, vg, v, df)</b>	<b>\$4.25 / person</b>
(Minimum 20 guests)	
<b>Individual Yogurt Cups (gf, v)</b>	<b>\$3.25 / person</b>
(Minimum 20 guests)	
<b>Yogurt Parfait and Muffin Box (v)</b>	<b>\$10.00 / person</b>
Vanilla Greek yogurt with granola, berries, and a muffin conveniently packed in a grab-and-go container. (Minimum 20 guests)	

## A LA CARTE BREAK ITEMS

Gourmet Cookie Selection (v) Minimum order of one dozen cookies.	\$2.00 / each
Gluten Free Cookies (gf)	\$20.00 / dozen
Brownie Bites (v)	\$1.75 / each
Granola Bars	\$1.85 / each
Vegetables and Dip (gf, vg, v, nf, df)	\$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.  
Beverages are available for an additional charge.

**Traditional Boxed Lunch** **\$13.75 / 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 sandwich, roasted tomato and cheddar, cobb salad or a garden salad. (Minimum 10 guests – Maximum 100 guests)

**The Laker Boxed Lunch** **\$14.75 / person**  
Minimum of 10 orders required per boxed lunch selection.  
All sandwiches include gourmet potato chips.

Selections include:

- Ham Sandwich** – ham, lettuce, cheddar cheese on sourdough
- Turkey Sandwich** – turkey, lettuce, swiss cheese on croissant bun
- Turkey and Bacon Sandwich** – turkey, bacon, lettuce, cheddar cheese on croissant bun with ranch dressing on the side
- Vegetarian Sandwich** – roasted mixed vegetables on eight-grain bread with balsamic dressing
- Garden Salad (gf)** – served with assorted dressing options

Choose one selection for all sandwich boxed lunches:  
Hummus with Veggies, Potato Salad, or Pasta Salad

Choose one selection for all boxed lunches:  
Apple or Gourmet Cookie  
(salads only include an apple or cookie)

## LUNCH SANDWICH AND WRAP BUFFETS

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

All sandwiches and wrap lunches are served with your choice of pasta salad (v) or potato salad (gf) and gourmet potato chips.  
Select up to three choices. Available until 2:00pm.

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

**Chicken Caesar Wrap (nf)** **\$14.25 / person**  
Grilled herb roasted chicken, Parmesan cheese, Romaine lettuce, and Caesar dressing.

**Chicken Fajita Wrap** **\$15.00 / person**  
Fajita chicken with sautéed peppers and onions, cheddar cheese, and lettuce.

**Peppered Steak Wrap** **\$17.00 / person**  
Peppered steak, Bleu cheese, tomatoes, lettuce, and rosemary garlic aioli.

**Ham Wrap** **\$14.25 / person**  
Ham, cheese, and lettuce.

**Turkey Wrap** **\$14.25 / person**  
Turkey, cheese, and lettuce.

**Turkey Club Wrap (nf)** **\$14.75 / person**  
Slow roasted turkey, bacon, cheddar cheese, tomatoes, and lettuce.

**Vegan Wrap (v, vg)** **\$15.00 / person**  
Roasted vegetables, roma tomatoes, lettuce and hummus. Served with vegan pasta salad.

**Vegetarian Oriental Wrap (v, vg)** **\$15.00 / person**  
Spring mix, chow mein noodles, and marinated roasted oriental vegetables. Served with vegan pasta salad.

**Pesto Chicken Salad Croissant (nf)** **\$14.25 / person**  
Seasoned chicken with celery, onions, and apples mixed in a blend of pesto, mayo, and Dijon mustard on a croissant bun.

**Roasted Turkey Sandwich** **\$14.25 / person**  
Thin slices of roasted turkey breast with Swiss cheese, lettuce, and tomato on eight-grain bread.

**Garden Fresh Sandwich (gf, vg)** **\$17.00 / person**  
Chef's choice garden vegetables served on a gluten free baguette with a side of hummus and vegan potato salad.

# SPECIALTY LUNCH BUFFETS

All buffets have a minimum of 20 guests unless otherwise noted. There are no beverages included with lunch selections.

Beverages are available for an additional charge.

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

**Deli Sandwich Buffet**      **\$14.25 / person**  
An assortment of pre-assembled sandwiches. Served with your choice of pasta or potato salad, and gourmet potato chips.

**Wrap Sandwich Buffet (nf)**      **\$14.25 / person**  
An assortment of wraps served with your choice of pasta or potato salad and gourmet potato chips.

**Wrap Sandwich Buffet with Soup**      **\$16.75 / person**  
Served with an assortment of wraps, soup and your choice of pasta or potato salad and gourmet potato chips.

**Soup and Salad**      **\$16.25 / person**  
Gourmet soups served with salad and European bread selection.

**Soup, Sandwich or Wrap with Side Salad**      **\$19.75 / person**  
Served with a deli sandwich or wrap and a garden side salad.

**Soup By The Gallon**      **\$70.50 / 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  
Texas Chili served with sour cream and shredded cheese  
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      Gumbo

**Gourmet Salad Bar**      **\$18.25 / 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.

**Fajita Buffet (nf)**      **\$17.75 / 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**      **\$17.00 / 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**      **\$17.50 / person**  
Stir fried strips of beef or chicken combined with sautéed oriental vegetables, rice, sweet and sour or teriyaki sauces mixed in.

**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**      **\$16.25 / 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.  
**Substitute vegan burger +\$2.75 / person**

**Italian Festival Buffet (nf)**      **\$18.25 / person**  
Pasta with marinara sauce and 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 Buffet (gf)**      **\$16.25 / 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. Plated salad for \$0.50 additional per person. (Minimum 25 guests)

**One Entrée with Two Sides**      **\$22.50 / person**  
**Two Entrées with Two Sides**      **\$26.00 / person**

**Entree Selections:**  
Lemon Herb Grilled Chicken (gf, df, nf)      Asian Flank Steak (df, nf)  
Fire Roasted Apple Chicken (nf)      Bistro Steak (gf)  
Pesto Chicken (gf, nf)      Savory Sliced Pork Loin (gf)  
Piccata Chicken (gf, nf)      Chicken Pesto Primavera  
Cajun Chicken Pasta      Chardonnay Chicken (gf, df)

**Side Selections:**  
Green Beans Amandine (gf, df, vg, v)  
Roasted Brussel Sprouts with 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)  
Rosemary and Sage Yukon Potatoes (gf, nf, v, vg)  
Cheddar Potato Gratin (gf, v, nf)  
Rice Pilaf (gf, v)  
Four Cheese Cavatappi (v) (+\$2.00 / person)  
Vegetable Risotto (gf, vg, v, df, nf) (+\$2.00 / person)

# GOURMET ENTRÉE SALADS

All gourmet salad entrees are served with 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)**      **\$16.25 / person**  
 Romaine lettuce, grilled chicken, Gorgonzola cheese, diced egg, crispy bacon, vine ripe tomatoes, red onion, and avocado.

**Caesar Salad (nf)**      **\$13.00 / person**  
 Crisp Romaine lettuce, grilled chicken topped with parmesan cheese, seasoned croutons, and Caesar dressing (gf).

**Pesto Chicken Salad Plate**      **\$13.00 / 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)**      **\$15.00 / 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)**      **\$9.50 / person**  
 Fresh baby greens topped with assorted garden vegetables and a Parmesan crisp.

**Michigan Splendor Salad (gf)**      **\$15.00 / 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>\$8.25 / person</b>
Grilled Bistro Steak (gf)	<b>\$10.25 / person</b>
Grilled Shrimp (3 pieces) (gf)	<b>\$7.25 / person</b>
Dried Cherries and Bleu Cheese	<b>\$2.75 / person</b>

## A LA CARTE SIDE SALADS

All side salads are served with European breads and butter

**Garden Side 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 Side Salad (nf, v)**      **\$5.50 / person**  
 Crisp Romaine lettuce topped with parmesan cheese, seasoned croutons, and Caesar dressing (gf).

**Michigan Splendor Side Salad (gf, v)**      **\$6.50 / person**  
 Assorted baby greens topped with dried cherries, gorgonzola cheese, red onion, and candied pecans.

# PLATED LUNCHES

Plated lunches include your choice of one vegetable and one starch. Please see side options listed under the lunch buffet. Salads, desserts, and beverages are available for additional purchase.

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 (df, nf)**      **\$21.00 / person**  
 Flank steak with a honey infused hoisin sauce.

**Pot Roast (gf)**      **\$21.75 / person**  
 Chef carved beef roast slowly roasted with a demi-glace.

**Bistro Steak (gf)**      **\$21.00 / person**  
 Select beef topped with a peppercorn sauce.

**London Broil (gf)**      **\$22.50 / person**  
 Marinated and grilled with robust bordelaise sauce.

## POULTRY SELECTIONS

**Chicken Piccata (gf, nf)**      **\$19.00 / person**  
 Grilled chicken breast served with a tangy lemon caper sauce.

**Pesto Chicken (gf, nf)**      **\$19.00 / 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)**      **\$19.00 / person**  
 Marinated and herbed grilled lemon chicken breast.

**Fire Roasted Apple Chicken (nf)**      **\$19.00 / person**  
 Chicken breast with roasted fuji apple chutney.

**Chardonnay Chicken (gf, df)**      **\$19.00 / person**  
 Chicken breast with a mushroom chardonnay sauce.

## FISH SELECTIONS

**Salmon with Tomato Medley (gf)**      **\$21.75 / person**  
 Salmon filet topped with marinated tomato medley and fine herbs.  
 Substitute Mahi Mahi (gf)      **\$19.00 / person**

## VEGETARIAN / VEGAN SELECTIONS

**Pasta Primavera (nf, v)**      **\$18.25 / 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)**      **\$17.00 / person**  
 Arborio Risotto with blistered tomatoes, gourmet mushrooms, onions, and asparagus.

**Stuffed Portobello (gf, vg, v, df, nf)**      **\$18.25 / person**  
 Portobello mushroom stuffed with white bean and kale.



Food and Beverage services are subject to a 6% Michigan sales tax and a 20% service charge. There is a minimum service charge of \$30 for all food and beverage services. All prices are subject to change without notice. Updated 7/14/2023.  
[www.gvsu.edu/meetatgvsu](http://www.gvsu.edu/meetatgvsu)      (616) 331-6620



# HORS D'OEUVRES

All hors d'oeuvres have a minimum order of 25 pieces unless otherwise noted. \*Notates butler passed options

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

**Satay Chicken (gf)**      **\$3.25 / piece**  
 Served with sweet chili sauce (df) or peanut dipping sauce (not gf).

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

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

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

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

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

**Roasted Meatballs (nf)**      **\$1.75 / piece**  
 Italian style meatballs. Choose from BBQ, Marsala or Marinara.

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

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

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

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

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

**Spring Rolls (vg, nf)**      **\$2.75 / piece**  
 Oriental spring rolls served with a sweet chili sauce.

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

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

**Mini Spinach Pie (v)**      **\$3.00 / piece**  
 Creamy spinach and sundried tomatoes in a mini pastry shell.

**Mini Stuffed Sweet Peppers\* (gf)**      **\$2.95 / piece**  
 Mini sweet peppers, goat cheese, jalapeno, bacon and red pepper marmalade.

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

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

**Pomegranate and Pistachio Crostini (v)**      **\$3.25 / piece**  
 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 / piece**  
 Crostini, goat cheese, and wild mushrooms

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

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

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

**Beef Barbacoa in Plantain Cups**      **\$3.00 / piece**  
 Beef barbacoa served with black bean salsa, cilantro and onion.

**Tomato Bruschetta (gf, nf, vg)**      **\$3.00 / piece**  
 Served with toast points.

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

**Stuffed Mushroom Caps (nf)**      **\$2.25 / piece**  
 Choose from Italian sausage (gf), veggie or cheese stuffed.

**Mini Meatloaf Cupcakes**      **\$3.25 / piece**  
 Topped with your choice of mashed potato or mashed sweet potato "icing" and a smoky ketchup.

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

**Domestic Cheese Assortment (gf, nf, v)** **\$125.00 / per 25**  
Domestic cheeses served with an assortment of crackers.

**Gourmet Cheese Assortment (gf, nf, v)** **\$150.00 / per 25**  
Imported and domestic gourmet cheeses served with an assortment of crackers.

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

**Fresh Seasonal Fruit (gf, vg, df, nf)** **\$95.00 / per 25**  
A seasonal fresh fruit display with fruit dip.

**Vegetable Crudit  with Dip (gf, vg, df, nf, v)** **\$80.00 / per 25**  
A variety of fresh vegetables accompanied by vegetable dip.

**Pinwheel Platter\*** **\$95.00 / per 25**  
Roast beef and garlic herbed cheese; turkey, cranberry and walnut; and grilled chicken with avocado. Served as an assortment.

**Hummus Platter (gf, vg, v, df)** **\$90.00 / per 25**  
Choose two of the following: sun dried tomato, edamame, or traditional hummus. Served with pita chips and sliced cucumbers.

**Elote Dip (gf, nf, v)** **\$85.00 / per 25**  
Dip made with corn, cream cheese, cheddar cheese, seasonings, and jalapeno served with tortilla chips.

**Crab Rangoon Dip** **\$90.00 / per 25**  
Hot dip served with fried wonton chips and sweet and sour sauce.

**Spinach and Artichoke Dip (nf)** **\$80.00 / per 25**  
Signature three cheese artichoke spinach dip served with pita chips.

**Smoked Whitefish Dip** **\$90.00 / per 25**  
Smoked whitefish dip with cracker assortment and cucumber slices.

**Fondue (v)** **\$105.00 / per 25**  
Chevre fondue and cognac fondue served with artisan breads.

**Beer Cheese and Pretzels (v)** **\$90.00 / per 25**  
Cheddar mascarpone and Perrin Black served with soft pretzel bites.

## SLIDERS

Minimum 25 guests

**Pulled Pork Slider (nf)** **\$4.00 / piece**  
Shredded pork with Cuban mojo or sweet baby rays bbq sauce with coleslaw and roll.

**Burger Slider** **\$4.00 / piece**  
Char-grilled burger, cheese, ketchup, mustard, and mayo.

**Mini Croissant Sandwich** **\$4.00 / piece**  
Tarragon chicken salad.

**Mini Lobster Roll** **\$4.25 / piece**  
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%.

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

## BEEF SELECTIONS

**Beef Tenderloin (gf)** **\$37.25 / person**  
Six ounce hand carved filet of beef topped with gourmet mushroom demi-glace or peppercorn sauce.

**Peppercorn Encrusted NY Strip (gf)** **\$36.00 / person**  
NY Strip encrusted with our signature peppercorn mignonette served with Guinness Danish bleu cheese cream.

**Bistro Steak (gf)** **\$31.25 / person**  
Select beef topped with a red wine demi-glace.

**Hickory Smoked Beef Brisket (gf)** **\$31.25 / person**  
Slow roasted sliced hickory smoked beef brisket topped with a cherry chutney.

**Braised Beef Roast (gf)** **\$31.25 / person**  
Beef roast with natural Jus Lie.

**Asian Flank Steak (df, nf)** **\$31.25 / person.**  
Flank steak with a honey infused hoisin sauce.

## POULTRY SELECTIONS

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

### **Chicken Cordon Bleu** **\$27.00 / person**

Breaded chicken breast stuffed with prosciutto and gruyere, breaded and fried with white cheddar cream sauce.

### **Chicken Florentine (nf)** **\$27.00 / person**

Breaded chicken breast stuffed with garlic herb cheese, fresh spinach, and sundried tomatoes with a white wine cream sauce.

### **Chicken Marsala (gf)** **\$27.00 / person**

Chicken breast grilled and topped with Marsala demi sauce made with gourmet mushrooms.

### **Pesto Chicken (gf, nf)** **\$27.00 / person**

Grilled chicken breast smothered in basil pesto, marinated tomato medley and served with garlic cream sauce.

### **Fire Roasted Apple Chicken (nf)** **\$27.00 / person**

Chicken breast with a fuji apple chutney.

### **Autumn Chicken (gf)** **\$27.00 / person**

Chicken breast with a Michigan autumn demi sauce with bacon, apple, and onion.

### **Chardonnay Chicken (gf, df)** **\$27.00 / person**

Chicken breast with a mushroom chardonnay sauce

### **Jerusalem Chicken (gf)** **\$27.00 / person**

Chicken breast grilled and topped with artichokes, mushrooms, garlic, and sundried tomatoes.

## SEAFOOD SELECTIONS

### **Salmon with Tomato Medley (gf)** **\$31.25 / person**

Salmon filet topped with marinated tomato medley and fine herbs.

### **Blackened Salmon (gf)** **\$32.50 / person**

Fresh salmon blackened, seared and crowned with a Danish bleu cream sauce.

### **Mahi Mahi (gf)** **\$31.25 / person**

Grilled Mahi Mahi with a pineapple mango salsa.

### **Grilled Mediterranean Swordfish (gf)** **\$30.50 / person**

Grilled marinated swordfish filet topped with heirloom grape tomatoes, artichokes, fennel, charred leeks, capers, and shaved garlic, tossed in white wine lemon butter.

## PORK SELECTIONS

### **Savory Bacon Wrapped Pork Tenderloin (gf)** **\$27.75 / person**

Pork tenderloin wrapped in hickory smoked bacon seared with a bacon, apple, and onion jus

### **Pork Tenderloin Medallions (gf, nf)** **\$27.75 / person**

Pork tenderloin medallions with brandy cream sauce.

## 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)** **\$27.25 / 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)** **\$26.50 / person**

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

### **Stuffed Portobello (gf, vg, v, nf, df)** **\$26.50 / person**

Portobello mushroom stuffed with kale and white bean.

### **Vegetable Tagine (gf, vg, nf)** **\$31.25 / 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** **\$15.50 / person**

Served with mashed potatoes, green beans and accompanied with ketchup and ranch dressing.

### **Grilled Chicken Breast (gf, nf)** **\$15.50 / person**

Served with mashed potatoes and green beans.

### **Burger Sliders (nf)** **\$15.50 / person**

Two sliders served with potato chips.



# DINNER BUFFETS

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

*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
Children's Priced Buffet	\$15.50 / person

Available for children under the age of 12 to eat at a standard buffet with two entrées and two sides. Additional fees will apply for carving stations and additional entrée or side selections.

## Buffet Entrée Selections:

*Please review the full description of each entrée selection under the Plated Dinners section.*

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

## Chef Carved Entrée Selections

**Additional \$8.25 / person**

*Upgrades one entrée to a carving station. Requires a chef attendant fee of \$35 per service hour per chef.*

Beef Tenderloin (gf)  
Prime Rib (gf)  
Slow Roasted Turkey Breast (gf)  
Ham (gf)

## Vegetable Side Selections:

Green Beans Amandine (gf, vg, v, df)  
Asparagus with Lemon Butter (gf, v)  
Oven Roasted Brussel Sprouts, Bacon, and Onion (gf, df)  
Chef's Primavera Vegetable Medley (gf, nf, vg)  
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, nf)  
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)  
Cheddar Potatoes Gratin (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 (v) (+\$2.00 / person)

# STROLLING STATIONS

Strolling stations are the perfect way to provide your guests with a dinner style menu while not forcing formalities. Stations will keep guests mingling and networking yet still leave your guests satisfied.

When ordering stations, guest tables are not set with flatware, ice water, or napkins. Small plates, appropriate flatware, and beverage napkins will be provided at each individual strolling station.

Beverages are not included with strolling stations but can be added for an additional charge.

A minimum of three stations must be selected. Chef attended stations are an additional \$35 per service hour per chef.

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

## Gourmet Salad Station \$7.50 / person

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

## Pasta Station \$12.25 / person

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

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

## Build-Your-Own-Pasta (chef attended) \$15.00 / person

Includes garlic bread and parmesan cheese.

**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, or bleu cheese crumbles

## Carving Station (chef attended) \$13.00 / person

Please select one item. Each additional selection +\$7.50 / 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 mint jelly.

## Taco Station \$12.00 / person

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

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

**Barbacoa (gf)**

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

**Mojo Shredded Pork**

## Mediterranean Station \$12.25 / person

Choose two from the following:

**Vegetarian Moussaka (v, gf)**

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

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

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

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

## Taste of Asia Station \$12.25 / 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** with tender marinated grilled flank steak sprinkled with sesame seeds.

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

## Build-Your-Own Crostini Station \$11.00 / 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, napkins, flatware, and plates.

**Dessert Table (v)**      **\$11.50 / person**  
Chef's assortment of desserts that may include pies, mini desserts, variety of cheesecakes, cookies, and flavored mousses.

**Miniature Dessert Assortment (v)**      **\$7.25 / person**  
Our chef's ever evolving variety of custom designed miniature desserts. (three pieces per serving)

**Brownie Bites (v)**      **\$1.75 / each**  
Dark chocolate brownie with a fruit garnish. (one per serving)

**Gourmet Cookie Selection (v)**      **\$2.00 / each**  
Minimum order of one dozen cookies. (one per serving)

**Dessert Bars (v)**      **\$2.25 / each**  
An assortment dessert bars. (one per serving)

**Homemade Brownie (v)**      **\$4.50 / each**  
Dark chocolate with double chocolate chips topped with Chantilly whipped cream.

**Chocolate Coconut Custard (gf, vg)**      **\$5.50 / each**  
Chocolate coconut custard, toasted coconut topped with coconut whipped cream.

**Chocolate Decadence (gf, v)**      **\$7.00 / each**  
A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate served with strawberry or raspberry coulis.

**Carrot Cake (v)**      **\$5.50 / each**  
Rich carrot cake topped with a smooth cream cheese icing.

**Lemon Bars with Fresh Berries (v)**      **\$5.50 / each**  
Lemony tart bar topped with powdered sugar and lemon zest with fresh seasonal berries.

**Triple Berry Cobbler (v)**      **\$5.50 / each**  
A traditional old style berry cobbler finished with a raspberry sauce and fresh seasonal berries.

**Key Lime Tart (v)**      **\$7.00 / each**  
Classic key lime filling with a graham cracker crust.

**New York Style Cheesecake (v)**      **\$7.00/ each**  
Traditional New York Style Cheesecake served with a choice of strawberry coulis, raspberry coulis, or blueberry compote.

**Brulee Vanilla Bean Cheesecake (gf, v)**      **\$7.50 / each**  
Gluten free cheesecake garnished with fresh berries.

**Mixed Berry Crisp (v)**      **\$6.50 / each**  
Mixed berries served in an individual cup, served warm.  
**Gluten free available for an additional \$0.75 / person**

**Berry Explosion (gf, vg, v, df)**      **\$7.25 / each**  
Fresh berries, white balsamic reduction, and fresh mint.  
(Seasonally available May 1<sup>st</sup> through October 31<sup>st</sup>)

**Citrus Explosion (gf, vg, v, df)**      **\$7.25 / each**  
Assorted citrus fruits, pomegranate seeds, lime vinaigrette, and fresh mint.  
(Seasonally available November 1<sup>st</sup> through April 30<sup>th</sup>)

**Summer Shortcake**      **\$7.50 / each**  
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 / each**

## ANCILLARY ITEMS TO ENHANCE YOUR EVENT

Up-lighting      Custom Quote

Votive Candles      \$1.00 / each

Silver Plate Chargers      \$2.00 / each

**Linen and Table Skirting**      **\$20.00 / each**  
All catering-related table linens are included complimentary.  
Inquire with your event coordinator for further linen details.

