CLASSIC FARE
CATERING AND EVENTS

Grand Rapids, Michigan
Our menus have been created to intrigue and inspire you.

You are welcome to choose from these menu selections or work directly with our culinary team to develop your personalized event.

We specialize in full event design including unique china, linen and florals. Please inquire about event design.
Breakfast Collections

**Quick Start ~ $5**
Assorted Breakfast Pastries, Coffee, Hot Tea and Ice Water.

**Quick Start Continental ~ $10**
Assorted Bagels and Muffins with Butter, Cream Cheese and Fresh Sliced Fruit.

**Sweet Tooth ~ $14**
Your choice of Orange Bourbon French Toast or Lemon Blueberry Ricotta Pancakes.
Served with Scrambled Eggs, Bacon or Sausage and Fresh Sliced Fruit.

**Classic Breakfast ~ $14**
Scrambled Eggs, Bacon or Sausage, Homestyle Potatoes, assorted Breakfast Pastries and Fresh Fruit Platter.

**Farm Fresh Breakfast ~ $14**
Your choice of assorted Mini Quiche, Roasted Vegetable Frittata or Bacon, Egg and Cheese Strata.
Served with Homestyle Potatoes, Fresh Sliced Fruit Platter and Breakfast Pastries.

All prices are per person. 25 person minimum.
All Breakfast Collections include Fresh Brewed Coffee, Orange Juice and Ice Water.

### Additional Breakfast Items

- Assorted Bagels ~ $17 per dozen
- Assorted Muffins ~ $13 per dozen
- Cinnamon Rolls ~ $13 per dozen
- Assorted Scones ~ $13 per dozen
- Assorted Donuts ~ $14 per dozen
- Assorted Danishes ~ $17 per dozen
- Individual Yogurts ~ $1.50 each
- Yogurt & Granola ~ $3 per person
- Fresh Fruit Platter ~ $3.50 per person
Lunch Collections

ENTREE SALADS

**Pecan Chicken Salad ~ $13**  
Chicken Breast encrusted with Pecans over a bed of Mixed Greens, Dried Cherries, Mandarin Oranges and Bleu Cheese Crumbles. Served with Raspberry Vinaigrette.

**Southwest Chicken Salad ~ $13**  
BBQ Grilled Chicken Breast sliced and served over Mixed Greens, Herbed Corn and Black Beans, Diced Tomatoes, Red Onion and Shredded Cheese. Served with Buttermilk Cilantro Dressing.

**Classic Caesar Salad ~ $9**  
Romaine Lettuce tossed with Croutons and Parmesan. Garnished with Tomatoes and served with Caesar Dressing.

Add Chicken: $3.00  Add Salmon: $4.00

**Asian Grilled Chicken Salad ~ $14**  
Teriyaki Grilled Chicken over Mixed Greens, Napa Cabbage, Red Peppers, Cucumbers, Sugar Snap Peas and Cilantro. Tossed with Sesame Soy Vinaigrette and garnished with Toasted Almonds.

**Cobb Salad ~ $13**  
Grilled Chicken over Romaine Lettuce, Diced Tomatoes, Diced Egg, Bacon, Cucumber, Swiss Cheese and Avocado. Served with assorted dressings.

All prices are per person. 25 person minimum.  
All Lunch Collections include Ice Water and your choice of Ice Tea, Lemonade or assorted Sodas.
ENTREE SALADS CONTINUED

Shrimp Salad ~ $14
Grilled Shrimp and Fresh Peppers over Baby Greens and Pesto Orzo with Sun Dried Tomato Vinaigrette.

Curried Chicken Salad ~ $13
Curried Chicken Salad served on Mixed Greens with Granny Smith Apples, Paprika Roasted Cashews and Herb Vinaigrette.

Salmon Salad ~ $14
Grilled Salmon, Balsamic Strawberries, Grilled Asparagus, Feta and Pecans over Spring Mix with Poppy Seed Dressing.

Grilled Steak Salad ~ $15
Grilled Flank Steak over Spring Mix, Red Peppers, Cucumbers, Roasted Corn, Red Onion, Bleu Cheese Crumbles and Garlic Croutons. Served with Red Wine Vinaigrette.

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Lunch Collections

DELI BUFFETS

Deli Express ~ $13
Sliced Oven Roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; Swiss, Provolone and Cheddar Cheese; Leaf Lettuce and Sliced Tomatoes; assorted Sliced Breads and Rolls. Served with a choice of two Salads and Potato Chips.

Sandwich Buffet ~ $14
Please choose three of any of the following:
• Sliced Oven Roasted Turkey and Provolone
• Roast Beef and Cheddar
• Sliced Ham and Swiss with Honey Mustard
• Turkey Club with Sliced Oven Roasted Turkey, Bacon and Cheddar
• Marinated Roasted Vegetables and Hummus

Includes choice of two Salads, Potato Chips, Lettuce, Tomato and Condiments.

Executive Sandwich Buffet ~ $15
Please choose three of the following:
• Sliced Oven Roasted Turkey with Mixed Greens and Sage Cream Cheese
• Classic Italian with Ham, Pepperoni, Salami and Swiss with Sun Dried Tomato Pesto
• Roast Beef with Fontina, Chipotle Mayo, Caramelized Onions and Tomatoes
• Chicken Salad with Grapes and Pecans
• Tuna and Apple Salad with Spring Greens
• Sliced Oven Roasted Turkey, Ham and Swiss Cheese with Pesto Mayo
• Balsamic Grilled Vegetables with Feta and Mixed Greens
• Roasted Vegetables, Fresh Mozzarella and a Basil Spread

Includes choice of two Salads, Potato Chips, Lettuce and Tomato Platter and Condiments.

All prices are per person. 25 person minimum.
All Lunch Collections include Ice Water and your choice of Ice Tea, Lemonade, or assorted Sodas.
Lunch Collections

DELI BUFFETS CONTINUED

Salad Selections

- Traditional Mixed Greens Salad with choice of two Dressings
- Spinach Salad with Mandarin Oranges, Sliced Strawberries, Shredded Mozzarella and Pine Nuts with Poppy Seed Dressing
- Greek Penne Salad with Tomatoes, Cucumbers, Red Onion, Peppers, Feta Cheese and Black Olives
- Toasted Cranberry Apple Couscous with Dried Cranberries, Granny Smith Apples, Almonds, Red Onion and Scallions
- Roasted Sweet Potato Salad
- White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Fresh Basil and Parsley with Balsamic Dressing
- Chilled Dill Cucumber Salad with Red Onions Tossed in Italian Dressing
- Grilled Vegetable Rotini Pasta Salad
- Red Skin Potato Salad with Egg, Celery and Spanish Onion with Seasoned Mayonnaise Dressing

Bag Lunch ~ $8
Choose from our basic sandwich selections. Includes a piece of Whole Fruit and a Homemade Cookie.

Boxed Lunch ~ $12
Choose from our Executive Sandwich selections. Includes a Homemade Cookie, a bag of Chips and a locally made Pickle.

All prices are per person. 25 person minimum.
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Lunch Collections

THEMED BUFFETS

Tuscan Feast ~ $18
Grilled Rosemary Chicken, Grilled Fennel Tuna, Cheese Tortellini Tossed with Roasted Vegetables and Pesto, Italian White Bean Salad, Caesar Salad and assorted Breads and Oil.

La Fiesta ~ $15
Chicken Mole, Carne Asada, Roasted Sweet Potato and Black Bean Salad, Corn Slaw, Tortilla Chips, Homemade Pico De Gallo, Queso Fresco and Soft Tortillas.

Fantastic Frio ~ $17 (Chilled Buffet)
Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Spiced Sweet Potato Salad, Corn and Black Bean Salsa, Grilled Marinated Flatbread and Tortilla Chips.

Down South ~ $13
BBQ Chicken, Cheddar Mashed Potatoes, 5-Bean Bake, Coleslaw and Corn Bread with Honey Butter.

A Day at the Ballpark ~ $9
Quarter Pound Hamburgers and Hotdogs with Lettuce, Tomato, Cheese and Condiments. Served with Pasta Salad and Potato Chips.

Salad Sensation ~ $11

All prices are per person. 25 person minimum.
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Receptions

APPETIZER DISPLAYS

Crudite Display ~ $4 per person
Artfully displayed Fresh Vegetables, White Balsamic Hummus and Roasted Red Pepper Cream Dip.

Fresh Fruit Display ~ $4 per person

Domestic Cheese and Cracker Platter ~ $3 per person

Artisan Cheese Display ~ $5 per person
Assorted Imported Cheeses with Sliced Baguettes and Crackers.

Assorted Chef Made Terrines and Pates ~ $10 per person
Served with assorted Homemade Breads.

Homemade Dip Display ~ $4 per person
Three of the Chef’s Delicious Dip Creations served with assorted Breads and Crackers.

Antipasto Display ~ $9 per person
Assorted Cured Meats, Marinated Vegetables, Cheeses and Breads.

Shrimp Cocktail ~ $26 Per Dozen

Whole Sundried Tomato Rubbed Salmon ~ Market Price
Garnished with Seasonal Roasted Vegetables.

All reception are priced per person unless otherwise specified.
25 person minimum.
Receptions

HORS D’OEUVRES

Choose 3 Hors d’oeuvres for $10 per person
Each additional choice is $2 per person

Based on one hour reception

- Hot Spinach and Artichoke Dip with Pita and Tortilla Chips
- Choose One: Risotto Croquettes, Saffron Shrimp or Bacon and Smoked Cheddar
- Bleu Cheese and Wild Mushroom
- Sweet Potato and Italian Sausage
- Mini Parmesan and Roasted Garlic Frittatas
- Bahn Mi Meatballs
- Vegetable Spring Rolls with Carrot Ginger Dipping Sauce
- Grilled Flatbreads - BBQ Salmon with Mozzarella or Caramelized Onion
- Pesto Chicken with Sun Dried Tomatoes and Pine Nuts
- Roasted Veggies with Red Pepper Sauce and Feta
- Sliced Ham with Swiss and Apricot Chutney
- Bacon Wrapped Dates with Roasted Red Pepper Coulis
- Grilled Asparagus with Garlic Aioli
- Seared Ahi Tuna with Ponzu Sauce
- Trio of Bruschetta - Tomato Basil, Artichoke and Wild Mushroom. Served with Fresh Baguettes.

All prices are per person unless otherwise specified. 25 person minimum.
Receptions

STATIONED RECEPTIONS
Two Stations: $16 per person
Four Stations: $26 per person
Three Stations: $21 per person
Five Stations: $30 per person

Sushi
- California Rolls, Spicy Tuna Rolls, Veggie Rolls
- Wasabi, Ginger, Soy Sauce, Chopsticks
- Edamame
- Seaweed Salad

Pot Pie
- Select two Styles of Chicken Pot Pie created by our Chef
- Served with assorted Homemade Biscuits and Grilled Romaine Hearts with Parmesan Ceasar

Paella
- Saffron Rice
- Chorizo, Chicken and Shrimp
- Tortilla Espanola
- Paprika Potatoes

Carving
Choose two of the following
- Cider Glazed Pork Loin
- Brown Butter Turkey Breast
- Peppercorn Encrusted Beef Sirloin
- Maple Glazed Ham
- Served with assorted Condiments, Fresh Breads and Sweet Potato Fries

Coastal
- Homemade Crab Cakes with Roasted Red Pepper Aioli
- Fresh Mango Ceviche
- BBQ Shrimp with Bacon and Macadamia Nuts
- Fresh Corn Chopped Salad

Mac and Cheese
Choose three of the following:
- Four Cheese
- Caramelized Leek and Manchego
- Grilled Chicken, Pepperjack, Roasted Corn and Red Peppers
- Artichoke Hearts, Spinach, Roasted Red Peppers, Feta
- Smoked Cheddar and Pancetta
- Shrimp, Asparagus and Gruyere
- Served with Fresh Baguettes

All prices are per person unless otherwise specified. 25 person minimum.
Pricing is based on a two hour reception.
Receptions

STATIONED RECEPTIONS CONTINUED

Chowder
- Three of Chef’s Homemade Chowders
- Assorted Breads, Butters and Dips

Carnival
- Homemade Corn Dogs
- Flavored Mustards
- Steak Fries with Vinegar
- Gourmet Popcorns
- Roasted Nuts
- Homemade Elephant Ears with assorted Toppings

Slider Station
- Assorted Mini Burgers
- Mini Chicago Dogs
- Mini BBQ Chicken Sandwiches with Coleslaw
- Chef’s Homemade Condiments
- Hand Cut Kettle Chips

Moo Shu Fajitas
- Sautéed Strips of Pork or Chicken and Wild Mushrooms
- Flour Tortillas, Napa Asian Slaw, Sriracha Aioli
- Ginger Rice
- Infused Black Beans and Roasted Vegetables

Cheddars, Chutneys & Bangers
- Assorted Cheeses with custom matched Chutneys
- Bangers Paired with Mustards
- Fresh Breads and Crackers

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Dinner Collections

DINNER BUFFETS
All Dinner Buffets are served with one additional entrée, three side choices and a salad choice.

Carved Prime Rib ~ $25
Slow Cooked and served with Au Jus and Creamy Horseradish.

Grilled Beef Tenderloin ~ $28
Grilled Filet with Demi Glace.

Beef Bourguignonne ~ $24
Tender cuts of Beef simmered with Red Wine, Pearl Onions and Mushrooms.

Sun-Dried Tomato Pesto Salmon ~ $22

Asiago Encrusted Chicken Breast ~ $20
Garnished with Basil Marinara.

Chicken Caprese ~ $22
Breaded and seared, topped with Fresh Mozzarella, Roma Tomatoes and Fresh Basil.

Prosciutto Rosemary Seared Chicken ~ $22
Served with a Roasted Red Pepper Cream.

Sausage Dijon Stuffed Pork Loin ~ $22
Topped with Homemade Pan Gravy.

All prices are per person unless otherwise specified. 25 person minimum.
All Dinner Collections include Ice Water and Fair Trade Organic Coffee.
Dinner Collections

Second Entrée Options (Choose One)
- Seared Chicken Breast with Forest Mushroom Demi Glace
- Herb Grilled Chicken
- Herb Roasted Pork Loin
- Roasted Pork Chops with Tomato Jam
- Braised Short Ribs
- Baked Lasagna
- Vegetarian Lasagna
- Housemade Macaroni and Cheese

Side Options (Choose Three)
- Caramelized Onion Mashed Potatoes
- Butter Poached Potatoes
- Rosemary Roasted Red Skins
- Garlic Smashed Yukons
- Wild Rice with Apricots and Dried Cranberries
- Sweet Pea Risotto
- Sweet Potato Hash
- Mushroom and Gruyere Polenta
- Sauteed Brussels Sprouts with Bacon and Onions
- Fresh Green Beans
- Maple Glazed Carrots
- Fresh Seasonal Vegetable Blend
- Broccoli with Lemon Toasted Bread Crumbs

Salad Options (Choose One)
- Mixed Greens with House Dressing
- Traditional Caesar
- Greek Salad with Balsamic Vinaigrette
- Spinach and Red Onions with Poppy Seed Dressing
- Southwest Mixed Greens with Citrus Vinaigrette

Served Salad $1 per person
Additional Sides $2 per person

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Dinner Collections

SERVED DINNERS
All Served Dinners include our Signature Salad, Breads and Butter.

Filet of Beef with Forest Mushroom Demi Glace ~ $27
Served with Mashed Bourbon Carrot Yukons and Fresh Green Beans.

Grilled Top Sirloin with Tobacco Onions ~ $23
Served with Caramelized Leek Mashers and Roasted Vegetables.

Roasted Salmon with Roasted Red Pepper Cream ~ $23
Served with Asparagus and Dill Mash Strudel and Marinated Tomatoes.

Red Snapper with Roasted Tomato Sauce ~ $24
Served over Horseradish Mashers and topped with Browned Onion and Tomato Ragout.

Crab Stuffed Shrimp with Chili Lime Hollandaise ~ $26
Served with Shiitake Green Onion Rice Pilaf and Glazed Micro Carrots.

Jerk Pork Loin Over Paprika Carrot Puree ~ $20
Served with Paprika Roasted Potatoes and Red Peppers

Chicken Portobello Wellington ~ $24
Served with Roasted Vegetable Pilaf.

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Dinner Collections

SERVED DINNERS CONTINUED

Herbed Panko Chicken topped with Caramelized Leek Cream ~ $20
Served with Garlic Whipped Yukons and Seasoned Green Beans.

Seared Chicken ~ $22
Served over Michigan White Potato Puree, Pearl Onions and Whole Baby Carrots. Finished with a Chicken Veloute.

Grilled Vegetable Napoleon ~ $18
With Crumbled Goat Cheese and Balsamic Syrup.

Quinoa Cake ~ $18
Baked and served over Penne Pasta, Seasonal Vegetables and Chunky Red Pepper Sauce.

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DESSERTS

Priced Per Person
Chocolate Mocha Mousse ~ $4
Individual Red Velvet Cakes ~ $4
Ricotta Crepes with Fresh Fruit Topping ~ $5
Cinnamon Caramel Bread Pudding ~ $4
Chocolate Pot Du Crème and Ginger Whipped Cream ~ $5
Cheesecake with Fresh Berries ~ $5
Individual Custom Pies or Cakes ~ $7
Assorted Sweet Bites Display ~ $8

Priced Per Dozen
Assorted Mini Cheesecakes ~ $18
Assorted Gourmet Bars ~ $15
Fudge Brownies ~ $13
Assorted Cookies ~ $13
Rice Krispie Treats ~ $12

BREAK SERVICE
Fresh Whole Fruit ~ $1 per piece
Individual Bags of Popcorn ~ $1.50 each
Granola Bars ~ $1.50 each
Tortilla Chips and Salsa ~ $2 per person
Individual Bags of Chips ~ $1.50 each
Mixed Nuts ~ $12 per pound
Chex Snack Mix ~ $6 per pound

BEVERAGES

Priced Per Gallon
Organic and Fair Trade Coffee/Decaf ~ $14
Hot Tea Assortment ~ $10
Juice ~ $16 (Apple, Orange or Cranberry)
Ice Water ~ $3
Sparkling Punch ~ $16
Apple Cider ~ $12
Hot Apple Cider ~ $14

Priced Individually
Ocean Spray Juices 16oz ~ $2
Aquafina Water 12oz ~ $1.50
Pepsi Products ~ $1.50
Milk Pints ~ $2
Terms and Conditions

**Pricing:** All prices listed are subject to change. Menu prices will be confirmed by the Catering Director.

**Menus:** Final menu selection should be completed no later than 3 weeks prior to the event.

**Counts:** An estimated count is due upon booking. The final guest count is due 7 days prior to the event. This is your guarantee and not subject to reduction. We will prepare food for 5% over the guarantee.

**Service Charge:** A 20% service charge will be applied to all full service events. Deliveries will be charged a 10% service charge or $50, whichever is greater. State of Michigan requires 6% sales tax to be applied to total food and beverage purchase, including service charges and any equipment rentals.

**Deposits:** 25% of the estimated purchase is required with signed contract upon booking.

**Payments:** Final payment is due in full 7 days prior to event.
Grand Rapids, Michigan
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