

Catering Menu

CityFlatsHotel is Holland's premier rooftop events space. Host your special occasion "at the top" and enjoy stunning views framed by floor-to-ceiling windows and an outdoor patio space during events large and small. The adaptable facilities can accommodate up to 150 guests and features on-site catering with menus planned by our Executive Chef.

Contact our event coordinators for information and scheduling:

Katie Vogelheim
Events Manager
616 / 796 / 2150
katie.vogelheim@cityflatshotel.com

Morgan Goulish
Event Coordinator
616 / 796 / 2150
morgan.goulish@cityflatshotel.com

Meeting Breaks

All pricing listed per person per hour. All break options include coffee, tea, water, and soda.

Kalamazoo

Raw vegetables with ranch, cheese & cracker display, freshly sliced fruit with cream cheese dip..... 12.5

Traverse (V)

Granola bars, whole fresh fruits, assorted fruited yogurts..... 9.5

Grand Haven (V)

Assorted individual snacks including chips, trail mix, and assorted candy bars 6.5

Saugatuck

Donuts, brownies, and cookies 7.5

À La Carte Food Items

Ham & Swiss Cheese on Mini Croissants..... 37.5/dz

Cheese, Egg, and Bacon English Muffin..... 38/dz

Assorted Breakfast Pastries (V)..... 35.5/dz

Bagels, Cream Cheese, Butter, and Jam (V)..... 35.5/dz

Fruited Yogurts (V, GF) 3.5/ea

Sliced Fresh Fruit (V, GF)..... 4/person

Whole Fresh Fruits (V, GF)..... 2.5/ea

Homemade Granola Bars (V)..... 3.5/ea

Individual Bags of Chips (V, GF)..... 2.75/ea

Mixed Nuts (V, GF)..... 2.75/person

Tortilla Chips with Salsa & Guacamole (V, GF)..... 4.5/person

Assorted Candy Bars (V, GF)..... 2.75/ea

Assorted Fresh Baked Cookies (V) 24/dz

Fudge Brownies (V)..... 30/dz

À La Carte Beverage Items

Assorted Soft Drinks (Coke Products) 3/ea

Iced Tea, Lemonade, or Fruit Punch 8/L

Orange Juice 13/L

Tomato, Pineapple, Grapefruit, Apple, or Cranberry Juice..... 9/L

Fresh Coffee and Herbal Teas 30/2.5L

Bottled Water (Still)..... 3.50/ea

VOSS (Sparkling) 5/ea

Water Station..... 20/day

Add lemons or cucumber..... 5

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

* 20% gratuity and 6% state tax will be applied to all food and beverage.

(GF) Gluten Friendly
(S) Spicy (V) Vegetarian

Continental Breakfast

Prices listed per person based on one hour of service. Guest minimums may apply.

Ionia

Chilled orange, grapefruit, and cranberry juice, freshly brewed coffee, decaffeinated coffee, herbal teas, freshly sliced fruit, sugar cured ham and Swiss cheese on mini croissants..... 13

Monroe

Chilled orange, grapefruit, and cranberry juice, freshly brewed coffee, decaffeinated coffee, herbal teas, freshly sliced fruit, individual fruited yogurts, egg and bacon English muffins with cheese, bagels with butter, fruit preserves, and cream cheese..... 15

Breakfast Buffets

Prices listed per person based on one hour of service. 10 person minimum.

Packages

Ottawa

Chilled orange, grapefruit, and cranberry juice, freshly brewed coffee, decaffeinated coffee, and herbal teas with yogurt & granola parfaits, freshly sliced fruit, cheese filled blintzes with warm peaches, scrambled eggs with chives and aged cheddar, hickory bacon and breakfast sausage, roasted potatoes, assorted breakfast pastries..... 19.5

Pearl

Chilled orange, grapefruit, and cranberry juice, freshly brewed coffee, decaffeinated coffee, and herbal teas with a Build Your Own Waffle Bar, hickory bacon, and breakfast sausage. Waffle bar toppings include: maple syrup, fresh berries, powdered sugar, peanut butter, chocolate chips, butter, and whipped cream..... 14.5

Additions

A labor charge of \$75 will be assessed for each chef/attendant for station additions.

Omelet Station

Chef's Selection of three meats, three cheeses, and a variety of fresh vegetables 4.25

Plated Breakfast

All breakfast entrées include: orange juice, freshly brewed coffee, decaffeinated coffee, and herbal teas. Prices listed per person.

Starters

Medley of Fresh Fruit (V, GF)..... 3.75

Seasonal Mixed Berries (V, GF)..... 4.25

Entrées

Cinnamon Raisin French Toast

With breakfast sausage and maple syrup..... 14

Scrambled Eggs

 (GF)

With choice of bacon or sausage. Includes roasted potatoes 14

Duo Plate

Of scrambled eggs & French toast with a choice of bacon or sausage 16

Eggs Benedict

With sauce hollandaise & roasted potatoes..... 16

Vegetable Quiche

Filled with asparagus, cheese, onions, peppers, spinach, and sun-dried tomato pesto served with roasted sausage and roasted potatoes. Minimum of 4 servings 14

* Ask our event coordinators about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

* 20% gratuity and 6% state tax will be applied to all food and beverage.

(GF) Gluten Friendly
(S) Spicy (V) Vegetarian

Light Lunches

Includes bag of chips, pasta salad, soda, and cookie. Prices listed per person. Select three.

Smoked Turkey and Ham Croissant

Shaved turkey breast and smoked ham with provolone cheese and lettuce 12.5

Italian Submarine Sandwich

Prosciutto, cappicola, provolone, lettuce, tomato, with oil and vinegar..... 12.5

Roasted Chicken Breast

With herbed boursin cheese, tomato, and lettuce on an onion roll 12.5

Chicken Salad Pita

Whole wheat pita stuffed with cherry and almond chicken salad 12.5

Roast Pork Loin Sandwich

Sliced pork loin with boursin, roasted peppers and onions on an onion roll 13.5

Marinated Roasted Vegetable Wrap (V)

Balsamic marinated squash, zucchini, onion, tomatoes, and fresh spinach served in a flour tortilla with pesto..... 10.5

Lunch Buffets 20 / person

Includes choice of chef's selection of vegetables, starch, rolls, butter, fresh coffee, decaffeinated coffee, herbal teas, iced tea, and soda (Coke products). Guest minimums may apply.

Soups (select one)

Selection available upon request

OR

Salads (select one)

Caesar
Mixed Greens (V, GF)

Garden Salad (V)
Pasta Salad (V)

Entrées (select two)

Roasted Chicken Breast with Whiskey

Cider Sauce or Pesto (GF)

Roasted Salmon with Dill Cream Sauce (GF)

Sliced Pork Loin with Apple Chutney (GF)

Sliced Roast Beef Sirloin Au Jus (GF)

Beef Tenderloin Tips with Mushrooms (GF)

Veggie Lasagna (V)

Optional Dessert

3 / person

Carrot Cake with Pecans (V)

Flourless Chocolate Cake (V, GF)

Ice Cream (V, GF)

Cheesecake (V)

2 / person

Brownie (V)

Chocolate Chip Cookie (V)

Plated Lunches

A choice of two entrees, in addition to any dietary restricted meals, can be offered to guests to choose from. Includes rolls, butter, fresh coffee, decaffeinated coffee, herbal teas, iced tea, and soda (Coke products). Prices listed per person. If a choice of three entrees is desired, a \$3 surcharge will be added. Guest minimums may apply.

Add a Salad or Dessert 3

Below items include choice of chef's selection of vegetables and starch

Herb Marinated Chicken Breast (GF)

With choice of pesto or whiskey cider sauce .. 12.5

Stuffed Breast of Chicken

With boursin, spinach and velouté 13.5

Roasted Salmon (GF)

With dill cream sauce..... 13.5

Roasted Marinated Pork Loin (GF)

With apple chutney..... 13.5

Stuffed Pepper (V) (GF)

Sweet bell pepper stuffed with spanish rice, beans, and onions. Topped with cheese and roasted tomato salsa 12

Farfalle Pasta Primavera (V)

With the choice of: Alfredo sauce, marinara sauce, or olive oil and garlic 12

Caesar Salad

Crisp romaine, garlic croutons, shredded parmesan, and Caesar dressing 10

Cobb Salad

Mixed greens topped with turkey breast, egg, bacon, tomato, cucumber, avocado, bleu cheese, black olives, carrots, and ranch dressing..... 13

Greek Salad

Mixed greens with cucumber, tomato, Kalamata olives, peppers, onions, feta, and lemon oregano vinaigrette..... 11

Add:

Chicken..... 3

Salmon or Shrimp 5

*Lunch menu items on this page available until 3pm.

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

* 20% gratuity and 6% state tax will be applied to all food and beverage.

(GF) Gluten Friendly

(S) Spicy (V) Vegetarian

Presentations

25 person minimum. Prices listed per person unless otherwise specified.

Baked Wheel of Brie (V) With dried cherries & crackers .. 100/serves 50 people	Antipasto Platter (GF) Italian cured meats, marinated vegetables, and cheeses..... 6
Raw Vegetables with Ranch (V, GF)..... 3	Spinach Artichoke Dip (V, GF) 4
Domestic & International Cheeses (V, GF) 5 With crackers and stone ground mustard	Sushi Assorted maki rolls with wasabi, pickled ginger, and soy sauce 6
Fresh Fruit Display & Cream Cheese Dip (V, GF).. 4	Mini Dessert Station (V) Chef's selection of desserts: Standard (4 desserts)..... 6 Premium (6 desserts)..... 8
Side of Smoked Salmon (GF) With red onion, capers, chopped egg, mini bagels, and cream cheese..... 150/serves 40 people	
Hummus (V, GF)..... 3	

Carving Stations

All Carving Stations are accompanied by cocktail rolls and appropriate condiments.
A labor charge of \$75.00 will be assessed for each chef/attendant.

Prime Rib (GF) With horseradish cream & au jus 430/serves 50	Applewood Smoked Ham (GF) With honey mustard bbq 100/serves 30
Roast Loin of Pork (GF) With apple chutney..... 200/serves 40	Roasted Turkey Breast (GF) With cranberry relish 150/serves 30
Pepper Crusted Sirloin of Beef (GF, S) With horseradish cream sauce 300/serves 50	Tenderloin of Beef (GF) With horseradish cream sauce..... 325/serves 20

Dinner Buffets 27 / person

Includes chef's selection of vegetables, rolls, butter, freshly brewed coffee, decaffeinated coffee, herbal teas, iced tea, and soda (Coke products). 10 person minimum.

Salads (select one)

Caesar	Mixed Greens (V, GF)	Garden Salad (V)
Spinach Salad (GF)	Wolverine (V, GF) (\$2 surcharge)	

Starch (select two)

Whipped Potatoes (V, GF)	Wild Rice Pilaf (V, GF)
Thyme & Paprika Roasted Red Skin Potatoes (V, GF)	Mashed Red Skin Potatoes (V)
White Cheddar Potatoes Au Gratin (V)	

Entrées (select two)

Additional Sauce 1.5 Additional Protein - Ask our Event Coordinators for specific pricing.

Grilled Chicken Breast w. Whiskey Cider Sauce or Pesto (GF)	Plated Kids' Meal (includes fresh fruit plate)
Roasted Salmon w. Dill Cream Sauce (GF)	Macaroni & Cheese 12
Sliced Roast Beef & Au Jus (GF)	Roasted Chicken Breast w. Whipped Potatoes and Steamed Carrots (GF) 15
Beef Tenderloin Tips w. Mushrooms	Mini Cheese Pizza 12
Stuffed Breast of Chicken w. Boursin, Spinach & velouté	Veggie Lasagna (V)..... 12
Grilled Marinated Pork Loin w. Apple Chutney (GF)	
Veggie Lasagna (V)	
Pasta Primavera w. White Wine & Butter Sauce (V)	

Hors D'Oeuvres

Prices listed for 25 pieces. May be passed or presented.

Cold Hors D'Oeuvres

Shaved Beef Tenderloin (S) With horseradish cream on a cracker round 50
Smoked Salmon Crêpes 65
Jumbo Cocktail Shrimp (GF) 100
Tuna Tartare (GF) Served in cucumber cups 75
Bruschetta (V)..... 40
Hummus On Pita Chips (V)..... 40
Spicy Marinated Vegetables (V, GF, S) Served in cucumber cups 40
Caprese Skewer (V, GF)..... 50

Hot Hors D'Oeuvres

Teriyaki Beef or Chicken Satay 65
Mushroom Caps Stuffed with Italian sausage (GF) 50
Flank Steak Wrapped Asparagus 90
Pork Potstickers With plum sauce..... 50
Lollipop Lamb Chops (GF) 100
Coconut Shrimp 100
Mini Crab Cakes With remoulade..... 75
Spanikopita (V)..... 40
Mini Quiche 50

Late Night

Pizza

Prices listed per 11" pizza.

Cheese 10
Pepperoni 11
Veggie

With peppers, onions, mushrooms 11

Sliders

Prices listed for 50 pieces.

Hamburger/Cheeseburger Sliders 90
BBQ Pulled Pork Sliders 75
Pretzel Bites w. Beer Cheese 50/serves 25

* Ask our event coordinators about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

* 20% gratuity and 6% state tax will be applied to all food and beverage.

(GF) Gluten Friendly
(S) Spicy (V) Vegetarian

Plated Dinners

Guest minimums may apply. Includes a choice of salad, choice of starch, chef's selection of fresh vegetables, rolls and butter, freshly brewed coffee, decaffeinated coffee, herbal teas, and soda (Coke products). Prices listed per person. A choice of two entrees, in addition to any dietary restricted meals, can be offered to guests to choose from. If a choice of three entrées is desired, a \$3 dollar per person surcharge will be added. Vegetarian or dietary restricted meals are offered at list price.

Roasted Marinated Chicken Breast (GF) With whiskey cider sauce or pesto..... 26	Choice New York Strip (GF) 10oz with red wine demi-glace..... 34	Stuffed Pepper (V) (GF) Sweet bell pepper stuffed with spanish rice, beans, and onions. Topped with cheese and roasted tomato salsa 22
Chicken Breast Marsala With mushrooms 26	Filet Mignon (GF) 8oz with red wine demi-glace 39	Veggie Lasagna (V) 22
Stuffed Breast of Chicken With boursin, spinach and velouté 27	Herbed Lamb Rib Chops (GF) With rosemary sauce 39	Farfalle Pasta Primavera (V) With the choice of: Alfredo sauce, marinara sauce, or olive oil and garlic 22
Seasonal Catch (GF) With olive, tomato, and caper relish..... Market	Roasted Salmon and Roasted Chicken (GF) With chive dill sauce and mango chutney..... 30	Kids' Meal (includes fresh fruit plate)
Roasted Salmon (GF) With dill cream sauce..... 27	Tenderloin of Beef & Roasted Salmon (GF) With truffle merlot and lemon caper sauces..... 36	Macaroni & Cheese 12
Roasted Marinated Pork Loin (GF) With apple chutney..... 27	Filet Mignon and Crab Cake (GF) With port wine demi-glace and remoulade..... 42	Roasted Chicken Breast w. Whipped Potatoes and Steamed Carrots (GF) 15
	Double Rib Lamb Chop and Filet (GF) With red wine demi-glace..... 44	Mini Cheese Pizza 12
		Veggie Lasagna (V) 12

Entrées Accompaniments

Choice of a single salad and single starch included in dinner price.

Salads (select one)

Caesar Crisp romaine, parmesan cheese, garlic croutons and caesar dressing	Spinach (GF) Fresh spinach leaves with dried cherries, almonds, and bacon balsamic vinaigrette	Wolverine Salad (V, GF) Crisp romaine, dried cherries, granny smith apples, goat cheese, cashews and maple vinaigrette..... 2 surcharge
Garden (V) Crisp Romaine salad with carrots, tomatoes, cucumber, red onion, and ranch dressing	Mixed Greens (V, GF) Mixed baby lettuces with red onion, feta cheese, dried apricots, and champagne vinaigrette	

Starch (select one)

Whipped Potatoes (V, GF)	White Cheddar Potatoes Au Gratin (V)	Mashed Red Skin Potatoes (V)
Roasted Red Skin Potatoes (V, GF)	Wild Rice Pilaf (V, GF)	

Dessert additional charge per guest 6

There will not be a fee to cut and serve cakes by a licensed provider.

- Carrot Cake** with Pecans (V)
- New York Style Cheesecake With Fruit Coulis** (V)
- Flourless Chocolate Cake** (V, GF)
- Vanilla Crème Brûlée** (V)
- Tiramisu** (V)
- Sorbet** (V, GF)
- Fresh Applecake** (V)

*Ask about our seasonal desserts

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

* 20% gratuity and 6% state tax will be applied to all food and beverage.

(GF) Gluten Friendly
(S) Spicy (V) Vegetarian

Consumption Based Hosted Bar

Hosted Bars are priced per drink and charged on consumption. A bar fee of \$75 per bar will be applied. A 20% service charge and applicable MI sales tax will be added to all prices.

Bourbon	House Brands 6.5	Call Brands 7.5	Premium Brands 8.5
Gin	Jim Beam	Maker's Mark	Knob Creek
Rum	Beefeater	Tanqueray	Hendrick's
Spiced Rum	Bacardi	Bacardi	Barbancourt
Vodka	Captain Morgan	Captain Morgan	Sailor Jerry
Tequila	Smirnoff	Absolut	Grey Goose
Whiskey	El Jimador	Hornitos	Patrón Silver
Scotch	Seagram's 7	Jack Daniel's	Crown Royal
	Cutty Sark	Dewar's White Label	Glenfiddich 12

Domestic Beer 3.5	Sycamore Lane Wines 24/bottle	Jean Louis Sparkling Wine 32/bottle
Budweiser, Bud Light, Miller Lite, Michelob Ultra	Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel	Prima Sparkling Moscato 32/bottle
Imported Beer 4.75	Estancia 28/bottle	L. Mawby Blanc de Noir 36/bottle
Heineken, Corona, Stella Artois	Pinot Noir, Cabernet, Pinot Grigio, Chardonnay	Sparkling Grape Juice 12/bottle
Microbrews 4.75	Joel Gott Wines 32/bottle	Soft Drinks (Coke Products) 2
Founder's All-Day IPA, Bell's Rotating, New Holland's Rotating	Cabernet Sauvignon, Zinfandel, Sauvignon Blanc, Unoaked Chardonnay	Bottled Water (Still) 3.5
Keg Beer	Banrock Moscato 28/bottle	VOSS (Sparkling) 5
Domestic Macrobrews 225/per ½ barrel	Comet Reisling 32/bottle	Signature Drink
Import and Microbrews 375/per ½ barrel		Create a drink specially tailored for your event.
Ask for availability of your favorite varieties		

Hosted Unlimited Bar

An option designed to assist you in planning your budget. Includes all liquor, beer, wine, mixers for a predetermined per person price. Please add 20% service charge and applicable MI sales tax to all prices. A bar fee of \$75 per bar will be applied.

	House Brands <i>Sycamore Lane Wines Domestic Bottled Beer</i>	Call Brands <i>Estancia Wines Domestic, Imported, and Microbrew Bottled Beer</i>	Premium Brands <i>Joel Gott Wines Domestic, Imported, and Microbrew Bottled Beer</i>
1 Hour Bar	16	18	20
2 Hour Bar	20	23	26
3 Hour Bar	24	28	32
4 Hour Bar	28	33	38
5 Hour Bar	32	38	44
Additional 1/2 Hour	3	4	4

Beer & Wine Only:

	House Brands	Call Brands	Premium Brands
1 Hour Bar	13	15	17
2 Hour Bar	17	20	23
3 Hour Bar	21	25	29
4 Hour Bar	25	30	35
5 Hour Bar	29	35	41
Additional 1/2 Hour	3	4	4

Cash Bar

For any group desiring their guests to personally pay for each drink, the prices listed below are inclusive of tax. A bar fee of \$75 per bar will be applied.

A \$450 minimum of beverage sales will be required for events offering a cash bar.

House Brands	7
Call Brands	8
Premium Brands	9
Sycamore Lane Wines	6.5
Estancia	7.5
Joel Gott	8.5
Domestic Beer	4.5
Imported Beer	5.25
Microbrew Beer	5.25
Soft Drinks (Coke Products)	2.5
Bottled Water (Still)	4

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

* 20% gratuity and 6% state tax will be applied to all food and beverage.

(GF) Gluten Friendly
(S) Spicy (V) Vegetarian