

# Catering Menu

CityFlatsHotel event spaces blend historic architecture with modern style. Stunning woodwork and classic marble floors provide an elegant backdrop for events large and small. The versatile facilities can accommodate up to 200 guests and features on-site catering with menus planned by our Executive Chef.

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Contact our event coordinators for information and scheduling:

**Maggie Kopas**  
Event Coordinator  
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**Katarina Serrell**  
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## 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

**Yogurt & Granola Parfaits (V)**..... 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

**Water Station**..... 20/day

Add lemons or cucumber..... 5

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\* 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 a mini croissant..... 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. Guest minimums may apply.

### Packages

**Ottawa**  
Chilled orange, grapefruit, and cranberry juice, freshly brewed coffee, decaffeinated coffee, and herbal teas with yogurt & granola parfaits, freshly sliced fruit, scrambled eggs with chives and aged cheddar, hickory bacon and breakfast sausage, roasted potatoes, and assorted pastries..... 18.5

**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 (GF)** ..... 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 hollandaise sauce & roasted potatoes ..... 16

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

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## Light Lunches

Includes bag of chips, pasta salad and cookie. Prices listed per person. Please choose a maximum of 3 sandwiches.

### 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

### Grilled 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

### Pork Loin Sandwich

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

### Marinated Grilled Vegetable Wrap (V)

Balsamic marinated squash, zucchini, onion, and tomatoes 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.

### Soup (select one)

Selection available upon request

### OR

### Salad (select one)

Caesar  
Mixed Greens (V, GF)

Garden Salad (V, GF)  
Pasta Salad (V)

### Entrées (select two)

Grilled Marinated Chicken Breast with

Whiskey Cider Sauce (GF)

Seared 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)

Meatless 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.

Add a Salad or Dessert 3

Items below include choice of chef's selection of vegetables and starch

### Grilled Marinated Chicken Breast (GF)

With whiskey cider sauce ..... 14

### Stuffed Breast of Chicken

With boursin and spinach..... 15

### Seared Salmon (GF)

With dill cream sauce or teriyaki glaze ..... 16

### Grilled Marinated Pork Loin (GF)

With apple chutney..... 14

### Sliced Marinated London Broil (GF)

With au jus ..... 17

### Farfalle Pasta Primavera (V)

With the choice of: alfredo with mushrooms, marinara sauce, or olive oil and garlic ..... 13

### Stuffed Pepper (V) (GF)

Sweet bell pepper stuffed with spanish rice, beans, and onions. Topped with cheese and roasted tomato salsa ..... 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..... 5

Salmon or Shrimp ..... 7

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

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## Presentations

Prices listed per person unless otherwise specified.

<b>Baked Wheel of Brie</b> (V) With dried cherries & crackers .. 100/serves 50 people	<b>Antipasto Platter</b> (GF) Italian cured meats, marinated vegetables, and cheeses..... 6
<b>Raw Vegetables with Ranch</b> (V, GF)..... 3	<b>Spinach Artichoke Dip</b> (V, GF) ..... 4
<b>Domestic &amp; International Cheeses</b> (V, GF) ..... 5 With crackers and stone ground mustard	<b>Sushi</b> Assorted maki rolls with wasabi, pickled ginger, and soy sauce ..... 7
<b>Fresh Fruit Display &amp; Cream Cheese Dip</b> (V, GF).. 4	<b>Mini Dessert Station</b> (V) Chef's selection of desserts: Standard (4 desserts)..... 6 Premium (6 desserts)..... 8
<b>Side of Smoked Salmon</b> (GF) With red onion, capers, chopped egg, mini bagels, and cream cheese..... 150/serves 30 people	
<b>Hummus</b> (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.

<b>Prime Rib</b> (GF) With horseradish cream & au jus..... 450/serves 50	<b>Applewood Smoked Ham</b> (GF) With honey mustard bbq ..... 100/serves 30
<b>Roast Loin of Pork</b> (GF) With apple chutney..... 200/serves 40	<b>Roast Turkey Breast</b> (GF) With cranberry relish ..... 150/serves 60
<b>Pepper Crusted Sirloin of Beef</b> (GF, S) With horseradish cream sauce ..... 350/serves 60	<b>Tenderloin of Beef</b> (GF) With horseradish cream sauce..... 325/serves 30

## Dinner Buffets 30 / person

Includes chef's selection of vegetables, rolls, butter, freshly brewed coffee, decaffeinated coffee, herbal teas, iced tea, and soda (Coke products). Guest minimums may apply.  
*CityFlatsHotel recommends dinner buffets for groups of 150 or less.*

### Salads (select one)

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

### Starch (select two)

<b>Mashed Potatoes</b> (V, GF)	<b>White Cheddar Potatoes Au Gratin</b> (V)
<b>Thyme &amp; Paprika Roasted Red Skin Potatoes</b> (V, GF)	<b>Wild Rice Pilaf</b> (V, GF)
<b>Twice Baked Potatoes with Cheddar</b> (V, GF)	

### Entrées (select two)

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

<b>Grilled Chicken Breast w. Whiskey Cider Sauce</b> (GF)	<b>Meatless Lasagna</b> (V)
<b>Seared Salmon w. Dill Cream Sauce</b> (GF)	<b>Farfalle Pasta Primavera</b> (V) With the choice of: Alfredo with mushrooms, marinara sauce, or olive oil and garlic
<b>Sliced Roast Beef &amp; Au Jus</b> (GF)	<b>Plated Kids' Meal</b> (includes fresh fruit plate and french fries)
<b>Beef Tenderloin Tips w. Mushrooms</b>	<b>Chicken Tenders</b> ..... 15
<b>Stuffed Breast of Chicken w. Boursin &amp; Spinach</b>	<b>Macaroni &amp; Cheese</b> (V)..... 15
<b>Grilled Marinated Pork Loin w. Apple Chutney</b> (GF)	<b>Grilled Chicken Breast w. Mashed Potatoes and Steamed Carrots</b> (GF) ..... 18

## Hors D'Oeuvres

Prices listed for 50 pieces. May be passed or presented.

### Cold Hors D'Oeuvres

<b>Shaved Beef Tenderloin</b> (S) With horseradish cream on a cracker round .... 100
<b>Smoked Salmon Crêpes</b> ..... 125
<b>Jumbo Cocktail Shrimp</b> (GF) ..... 200
<b>Tuna Tartare</b> (GF) Served in cucumber cups ..... 150
<b>Bruschetta</b> (V)..... 75
<b>Hummus On Pita Chips</b> (V)..... 75
<b>Spicy Marinated Vegetables</b> (V, GF, S) Served in cucumber cups ..... 75
<b>Caprese Skewer</b> (V, GF)..... 100

### Hot Hors D'Oeuvres

<b>Teriyaki Beef or Chicken Satay</b> ..... 125
<b>Mushroom Caps</b> Stuffed with Italian sausage (GF) ..... 100
<b>Flank Steak Wrapped Asparagus</b> ..... 175
<b>Pork Potstickers</b> With plum sauce..... 100
<b>Lollipop Lamb Chops</b> (GF) ..... 200
<b>Coconut Shrimp</b> ..... 200
<b>Mini Crab Cakes</b> With remoulade..... 150
<b>Spanikopita</b> (V)..... 75
<b>Mini Quiche</b> ..... 100

### Late Night

Prices listed for 50 pieces.

<b>Breaded Chicken Strips</b> ..... 175
<b>Soft Pretzels and Beer Cheese</b> ..... 100
<b>Sliders (Hamburger/Cheeseburger)</b> ..... 175
<b>BBQ Pulled Pork Sliders</b> ..... 150
<b>Cheese Pizza</b> ..... 175
<b>Mini Dogs</b> ..... 125
<b>French Fries</b> ..... 100
<b>Bakery Fresh Donuts</b> ..... 100

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## 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.

<b>Grilled Marinated Chicken Breast</b> (GF) With whiskey cider sauce ..... 26	<b>Choice New York Strip</b> (GF) 10oz with red wine demi-glace..... 39	<b>Stuffed Pepper</b> (V) (GF) Sweet bell pepper stuffed with spanish rice, beans, and onions. Topped with cheese and roasted tomato salsa ..... 22
<b>Chicken Breast Marsala</b> With mushrooms ..... 26	<b>Filet Mignon</b> (GF) 8oz with red wine demi-glace ..... 41	<b>Veggie Lasagna</b> (V) Minimum of 9 servings ..... 23
<b>Stuffed Breast of Chicken</b> With boursin cheese and spinach..... 27	<b>Herbed Lamb Rib Chops</b> (GF) With rosemary sauce ..... 41	<b>Farfalle Pasta Primavera</b> (V) With the choice of: Alfredo with mushrooms, marinara sauce, or olive oil and garlic ..... 23
<b>Seasonal Catch</b> (GF) With olive, tomato, and caper relish..... Market	<b>Roasted Salmon and Grilled Chicken</b> (GF) With chive dill sauce and mango chutney..... 30	<b>Kids' Meal</b> (includes fresh fruit plate and french fries)
<b>Seared Salmon</b> (GF) With dill cream sauce or teriyaki glaze ..... 28	<b>Tenderloin of Beef &amp; Grilled Salmon</b> (GF) With truffle merlot and lemon caper sauces..... 36	<b>Chicken Tenders</b> ..... 15
<b>Grilled Marinated Pork Loin</b> (GF) With apple chutney..... 27	<b>Filet Mignon and Crab Cake</b> (GF) With port wine demi-glace and remoulade..... 42	<b>Macaroni &amp; Cheese</b> ..... 15
	<b>Double Rib Lamb Chop and Filet</b> (GF) With red wine demi-glace..... 44	<b>Grilled Chicken Breast w. Mashed Potatoes and Steamed Carrots</b> (GF) ..... 18

## Entrées Accompaniments

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

### Salad (select one)

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

### Starch (select one)

<b>Mashed Potatoes</b> (V, GF)	<b>White Cheddar Potatoes Au Gratin</b> (V)
<b>Roasted Red Skin Potatoes</b> (V, GF)	<b>Wild Rice Pilaf</b> (V, GF)
<b>Twice Baked Potatoes</b> (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)
- Brownie A La Mode** (V)
- Ice Cream** (V, GF)
- Sorbet** (V, GF)

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## Hosted Bar

Hosted Bars are priced per drink and charged on consumption.  
A bar fee of \$75 per bar will be applied.

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

  

<b>Domestic Beer</b> ..... 3.5	<b>Sycamore Lane Wines</b> ..... 24/bottle	<b>Arte Latino Sparkling Wine</b> ..... 32/bottle
Budweiser, Bud Light, Miller Lite, Michelob Ultra	Cabernet, Merlot, Pinot Grigio, Chardonnay	<b>Prima Sparkling Moscato</b> ..... 32/bottle
<b>Imported Beer</b> ..... 4.75	<b>Estancia Wines</b> ..... 28/bottle	<b>L. Mawby Blanc de Noir</b> ..... 36/bottle
Heineken, Corona, Stella Artois	Pinot Noir, Cabernet, Pinot Grigio, Chardonnay	<b>Sparkling Grape Juice</b> ..... 12/bottle
<b>Microbrews</b> ..... 4.75	<b>Joel Gott Wines</b> ..... 32/bottle	<b>Soft Drinks (Coke Products)</b> ..... 2
Founder's All-Day IPA, Bell's Rotating, Short's Rotating	Cabernet Sauvignon, Zinfandel, Sauvignon Blanc, Unoaked Chardonnay	<b>Bottled Water (Still)</b> ..... 3.5
<b>Keg Beer</b>	<b>Vista Point White Zinfandel</b> ..... 24/bottle	<b>VOSS (Sparkling)</b> ..... 5
<b>Domestic Macrobrews</b> ..... 225/per ½ barrel	<b>Banrock Moscato</b> ..... 28/bottle	<b>Signature Drink</b>
<b>Import and Microbrews</b> ..... 375/per ½ barrel	<b>Comet Reisling</b> ..... 32/bottle	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.

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

### Beer & Wine Only:

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

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

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