

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.

Contact our event coordinator for information and scheduling:

Katarina Serrell
Ballroom & Events Manager
616 / 608 / 1727
katarina.serrell@cityflatshotel.com

Meeting Breaks

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

Kalamazoo

Raw vegetables with ranch, cheese & cracker display, freshly sliced fruit with cream cheese dip..... 12

Traverse (V)

Granola bars, whole fresh fruits, assorted fruited yogurts..... 9

Grand Haven (V)

Assorted individual snacks including chips, trail mix, and assorted candy bars 6

Saugatuck

Donuts, brownies, and cookies..... 7

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 with Cream Cheese Dip (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 and cranberry juice, freshly brewed coffee, herbal teas, sliced fresh fruit, and sugar cured ham and Swiss mini croissant sandwiches	13
Monroe	
Chilled orange and cranberry juice, freshly brewed coffee, herbal teas, sliced fresh 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 and cranberry juice, freshly brewed coffee, and herbal teas with yogurt & granola parfaits, sliced fresh fruit, scrambled eggs with chives and aged cheddar, hickory bacon and breakfast sausage, roasted potatoes, and assorted pastries	18.5
Pearl	
Chilled orange and cranberry juice, freshly brewed 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
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Plated Breakfast

A choice of two entrees, in addition to any dietary restricted meals, can be offered to guests to choose from. All breakfast entrees include orange juice, freshly brewed coffee, and herbal teas. Prices listed per person. If a choice of three entrees is desired, a \$3 surcharge will be added.

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 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, and tomato 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

Seared Flank Steak

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

Vegetarian Wrap (V)

Hummus, red onion, avocado, cucumber, tomato, feta cheese and baby spinach in a flour tortilla 11

Lunch Buffets 20 / person

Includes chef's selection of vegetables, and starch, rolls, butter, freshly brewed 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 with 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)

New York Style Cheesecake with fruit coulis (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, freshly brewed 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 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, onion, 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.

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)..... 5 with crackers	Sushi Assorted maki rolls with wasabi, pickled ginger, and soy sauce 7
Fresh Fruit Display with 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 30 people	
Hummus with Pita (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 450/serves 50	Applewood Smoked Ham (GF) with honey mustard bbq..... 100/serves 30
Roast Loin of Pork (GF) with apple chutney 200/serves 40	Roast Turkey Breast (GF) with cranberry relish 150/serves 60
Pepper Crusted Sirloin of Beef (GF, S) with horseradish cream sauce 350/serves 60	Tenderloin of Beef (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)

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

Starch (select two)

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

Entrées (select two)

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

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

Hors D'Oeuvres

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

Cold Hors D'Oeuvres

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

Hot Hors D'Oeuvres

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

Late Night

Prices listed for 50 pieces.

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

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Plated Dinners

A choice of two entrees, in addition to any dietary restricted meals, can be offered to guests to choose from. Includes a choice of salad, choice of starch, chef's selection of fresh vegetables, rolls and butter, freshly brewed 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.

Grilled Marinated Chicken Breast (GF) with whiskey cider sauce..... 26	Choice New York Strip (GF) 10oz with red wine demi-glace..... 39	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 41	Veggie Lasagna (V) Minimum of 9 servings 23
Stuffed Breast of Chicken with boursin cheese and spinach..... 27	Herbed Lamb Rib Chops (GF) with rosemary sauce..... 41	Farfalle Pasta Primavera (V) with the choice of: alfredo with mushrooms, marinara sauce, or olive oil and garlic 23
Whitefish with olive, tomato, and caper relish 28	Seared Salmon and Grilled Chicken (GF) With dill cream sauce and mango chutney 30	Kids' Meal (includes fresh fruit plate and french fries)
Mahi Mahi with olive, tomato, and caper relish 30	Tenderloin of Beef and Seared Salmon (GF) with red wine demi-glace and dill cream sauce.. 36	Chicken Tenders 15
Seared Salmon (GF) with dill cream sauce or teriyaki glaze..... 28	Filet Mignon and Crab Cake (GF) with red wine demi-glace and remoulade 42	Macaroni & Cheese 15
Grilled Marinated Pork Loin (GF) with apple chutney 27	Double Rib Lamb Chop and Filet (GF) with red wine demi-glace..... 44	Grilled Chicken Breast with Mashed Potatoes and Steamed Carrots (GF) 18

Entrées Accompaniments

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

Salad (select one)

- Caesar**
Crisp romaine, parmesan cheese, garlic croutons
and caesar dressing
- Garden** (V, GF)
Tossed salad with carrot, tomato, cucumber,
red onion, and ranch dressing

- Spinach** (GF)
Fresh spinach leaves with dried cherries, almonds,
and bacon balsamic vinaigrette
- Mixed Greens** (V, GF)
Mixed baby lettuces with red onion, feta cheese,
dried apricots, and champagne vinaigrette

- Wolverine Salad** (V, GF)
Crisp romaine, dried cherries, granny smith
apples, goat cheese, cashews and
maple vinaigrette..... 2 surcharge

Starch (select one)

- Mashed Potatoes** (V, GF)
- Roasted Red Skin Potatoes** (V, GF)
- Twice Baked Potatoes** (V, GF)
- White Cheddar Potatoes Au Gratin** (V)
- 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)
- 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.

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	Tito's	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
Budweiser, Bud Light, Miller Lite, Michelob Ultra

Imported Beer 4.75
Heineken, Corona, Stella Artois

Microbrews 4.75
Founder's All-Day IPA, Bell's Rotating, Short's Rotating

Keg Beer

Domestic Macrobrews 225/per ½ barrel

Import and Microbrews 375/per ½ barrel
Ask for availability of your favorite varieties

Sycamore Lane Wines 24/bottle
Cabernet, Merlot, Pinot Grigio, Chardonnay

Estancia Wines 28/bottle
Pinot Noir, Cabernet, Pinot Grigio, Chardonnay

Joel Gott Wines 32/bottle
Cabernet Sauvignon, Zinfandel, Sauvignon Blanc, Unoaked Chardonnay

Vista Point White Zinfandel 24/bottle
Banrock Moscato 28/bottle
Comet Reisling 32/bottle

Arte Latino Sparkling Wine 32/bottle

Prima Sparkling Moscato 32/bottle

L. Mawby Blanc de Noir 36/bottle

Sparkling Grape Juice 12/bottle

Soft Drinks (Coke Products) 2

Bottled Water (Still) 3.5

VOSS (Sparkling) 5

Signature Drink
Create a drink specially tailored for your event.

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

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