

# CATERING MENU

*Grand Rapids*

For information and scheduling, please contact

**MORGAN FISHER**

Sales & Events Manager

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## A LA CARTE FOOD BEST FOR MEETING BREAKS

### Assorted Mini Pastries <sup>̄</sup>

Muffins, Danish, and Fruit Turnovers—28 /dozen

### Homemade Mini Granola Bars <sup>̄</sup> —2 /each

### Individual Fruited Greek Yogurt <sup>GF&V</sup> —3 /each

### Hand Cut Fresh Fruit <sup>GF, V, & DF</sup> —4 /person

### Garden Variety Vegetables and Ranch <sup>GF&V</sup> —3 /person

### Chef's Cheese and Cracker Board <sup>̄</sup> —4 /person

### Roasted Red Pepper Hummus <sup>̄</sup>

With Garden Variety Vegetables and Naan Bread—4 /person

### Tortilla Chips <sup>GF, V, & DF</sup>

With Pico de Gallo and Guacamole—5 /person

### Assorted Great Lakes Kettle Chips <sup>GF&V</sup> —2.75 /each

### Individual Bags of Trail Mix <sup>̄</sup> —2.75 /each

### Individual Bags of Pretzels <sup>V&DF</sup> —2.75 /each

### Assorted Candy Bars <sup>̄</sup> —2.75 /each

### Gourmet Cookies <sup>̄</sup>

Chocolate Chip, Cranberry Pecan, S'mores,  
White Chocolate Macadamia Nut—24 /dozen

### Fudge Brownies <sup>̄</sup> —24 /dozen

### Bakery Fresh Donuts <sup>̄</sup> —30 /dozen

## A LA CARTE BEVERAGES

### Fresh Brewed Ferris Coffee and Hot Water for

Herbal Teas—30 /2.5 liters

### Water Decanter

*Included with Meeting Room Rental*

Strawberry Lemon, Lemon-Lime, or Cucumber Mint Infused—+5

### Canned Soda

Coke, Diet Coke, Sprite—2.5 /each

### Boxed Water—3 /each

### Fresh Brewed Iced Tea

With Lemons—6 /liter

### Lemonade—7 /liter

### Cranberry or Pineapple Juice—7 /liter

### Orange Juice—8 /liter

### Sparkling Strawberry Lemonade Punch—12 /liter · 36 /gallon

### Ginger Beer—3.5 /each

## BEVERAGE STATIONS

*Bar attendant required when alcohol is served—75*

### ALL-DAY BEVERAGE SERVICE—6 /person per day

Fresh Brewed Ferris Coffee, Herbal Teas, and Iced Water

### SPECIALTY HOT CHOCOLATE AND COFFEE BAR—6 /person

Mini Marshmallows, White Chocolate Chips, Peppermint Sticks, Chocolate and Caramel Sauce, Hazelnut and Vanilla Syrups, and Chantilly Cream

### Add Bailey's—+3 /each drink

### HOT APPLE CIDER BAR—4 /person

*Only Available September through December*

Caramel Sauce, Cinnamon Sticks,  
and Chantilly Cream

### Add Captain Morgan—+4 /each drink

### MIMOSA BAR

Orange and Pineapple Juice, with Seasonal Berries

### Arte Latino Sparkling Wine—38 /bottle

### L. Mawby Blanc de Blanc—42 /bottle

### Sparkling White Grape Juice—18 /bottle

### BLOODY MARY BAR

Zing Zang Mix, Bacon, Celery, Olives, Pickle Spears, Limes, Tabasco, Sriracha, Dill Sauce, Worcestershire, A1 Sauce, and Cracked Pepper

### Smirnoff—8.5 /each

### Tito's—9.5 /each

### Grey Goose—10.5 /each

Ask your server 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.

<sup>GF</sup> = GLUTEN FRIENDLY   <sup>V</sup> = VEGETARIAN   <sup>DF</sup> = DAIRY FREE

## A LA CARTE BREAKFAST AVAILABLE UNTIL 11:00AM

**Applewood Bacon or Sausage Links** GF & DF —3.5 /person

**Roasted Potatoes** GF, V, & DF —2.5 /person

**Potatoes O'Brien** GF, V, & DF

Roasted Potatoes Mixed with Peppers and Onions—3 /person

**Hash Brown Casserole** GF & V —3.5 /person

**Scrambled Eggs** GF & V

With Crème Fraiche, Snipped Chives, and Cheddar—3 /person

**Hand Cut Fresh Fruit** GF, V, & DF —4 /person

**Assorted Mini Pastries** V

Muffins, Danish, and Fruit Turnovers—28 /dozen

**Monkey Bread Muffins** V

Cinnamon Sugar Biscuit Dough with Caramel Sauce—28 /dozen

**Assorted Bagels** V

With Cream Cheese, Butter, and Peanut Butter—36 /dozen

**Individual Fruited Greek Yogurt** GF & V —3 /each

**Fruit, Yogurt, and Granola Parfaits** V —3.5 /each

**Bakery Fresh Donuts** V—30 /dozen

## BREAKFAST BARS AVAILABLE UNTIL 11:00AM

*Two or more bars recommended or as an add on / 10 person minimum*

**Belgium Waffle** V —8 /person, 100 guest maximum

Maple Syrup GF, V, & DF

Creamy Maple Glaze GF & V

Seasonal Berries GF, V, & DF

Peanut Butter GF, V, & DF

Chocolate Chips GF & V

Butter GF & V

Chantilly Cream GF & V

**Omelet**—9 /person, 50 guest maximum

*Chef Attendant Required*—75

Bacon, Ham, Sausage GF & DF

Tomato, Spinach, Green Pepper, Onion, Mushroom GF, V, & DF

Cheddar and Feta GF & V

Served with Hot Sauce and Sriracha GF, V, & DF

**Oatmeal** GF, V, & DF —6 /person

Seasonal Berries GF, V, & DF

Caramel Apple Compote GF & V

Brown Sugar GF, V, & DF

Honey GF, V, & DF

Pecans and Walnut Mix GF, V, & DF

Cinnamon GF, V, & DF

## CONTINENTAL BREAKFAST AVAILABLE UNTIL 11:00AM

*Includes orange and cranberry juice*

**Ionian**—9 /person

Hand Cut Fresh Fruit GF, V, & DF

Assorted Bagels with Cream Cheese, Butter, and Peanut Butter V

**Monroe**—13 /person

Hand Cut Fresh Fruit GF, V, & DF

Individual Fruited Greek Yogurts GF & V

Egg, Applewood Bacon, and Cheddar on a Croissant

## BREAKFAST BUFFETS AVAILABLE UNTIL 11:00AM

*Includes orange and cranberry juice / 10 person minimum*

**Ottawa**—17 /person

Vanilla Greek Yogurt with Granola V

Hand Cut Fresh Fruit GF, V, & DF

Scrambled Eggs with Crème Fraiche, Snipped Chives, and Cheddar GF & V

Choice of Applewood Bacon or Sausage Links GF & DF

Choice of Roasted Potatoes, Potatoes O'Brien, or Hash

Brown Casserole GF & V

**Pearl**—15 /person

Cinnamon Swirl Bread Battered in Fresh Crème Anglaise, with Maple Syrup, Chantilly Cream, and Strawberry Preserves V

Scrambled Eggs with Crème Fraiche, Snipped Chives, and Cheddar GF & V

Choice of Applewood Bacon or Sausage Links GF & DF

## ARTISAN SANDWICH PLATTERS AVAILABLE UNTIL 3:00PM

*Includes assorted bags of Great Lakes kettle chips and choice of garden salad or pasta salad / Maximum of three sandwich choices /  
Gluten friendly or dairy free upon request*

### The Flats

Smoked Turkey and Ham, Red Onion, Mixed Greens, Cheddar, and Mayo on a Croissant—12

### Deluxe Roast Beef

Sliced Roast Beef, Tomato, Caramelized Onions, Mixed Greens, and Horseradish Mayo on Ciabatta Bread—11

### Chicken Salad Pita

Whole Wheat Pita Stuffed with Cherry and Almond Chicken Salad—11

### City Club Wrap

Grilled Chicken, Swiss Cheese, Applewood Bacon, Tomato, Mixed Greens, and Pesto Mayo in a Flour Tortilla—12

### Grilled Portobello Sandwich V

Sliced Portobello Mushrooms, Goat Cheese, Tomato, Red Onion, Mixed Greens, and House Marinara Sauce on Ciabatta Bread—11

### Garden Veggie Wrap V&DF

Hummus, Red Onion, Roasted Red Pepper, Cucumber, Tomato, and Baby Spinach in a Flour Tortilla—11

### Black and Bleu Wrap

Seasoned Flank Steak, Bleu Cheese Crumbles, Red Onion, Mixed Greens, and Balsamic Vinaigrette in a Flour Tortilla—13

### Roasted Salmon Wrap

Shredded Salmon, Feta Cheese, Spinach, Red Onion, Mixed Greens, Applewood Bacon, and Lemon Dill Mayo in a Flour Tortilla—13

## PLATED GOURMET SALADS AVAILABLE UNTIL 3:00PM

*Includes rolls with butter / Maximum of two salad selections / Escort cards provided by the host are required for all plated meals*

### Traditional Caesar Salad

Crisp Romaine with Garlic Croutons, Shredded Parmesan, and Caesar Dressing—10 /person

### Southwest Chipotle Salad

Crisp Romaine with Bacon Crumbles, Roasted Corn, Pepper Jack Cheese, Tomato, Crispy Tortilla Strips, and Creamy Orange Chipotle Dressing—13 /person

### Wolverine Salad GF&V

Crisp Romaine with Dried Cherries, Granny Smith Apples, Goat Cheese, Cashews, and Maple Vinaigrette—13 /person

### Spartan Salad GF

Mixed Greens with Bacon Crumbles, Egg, Tomato, Red Onion, Cheddar Cheese, and Avocado with Ranch Dressing—13 /person

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### ADD TO ANY SALAD

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Grilled Chicken—+4 /person  
Seared Salmon—+6 /person

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## DESSERT PLATTERS

### Gourmet Cookies V

Chocolate Chip, Cranberry Pecan, S'mores, White Chocolate Macadamia Nut—24 /dozen

**Fudge Brownies V** —24 /dozen

**Blueberry Linzers V** —36 /dozen

**PLATED LUNCHES** AVAILABLE UNTIL 3:00PM*Escort cards provided by the host are required for all plated meals***ENTREES** Select two*\$3 per person for additional entrée choice***Grilled Whiskey Cider Chicken** GF & DF

With Sautéed Onions—18 /person

**Roasted Bruschetta Chicken** GF

With Parmesan Cheese and Creamy Pesto Sauce—18 /person

**Boursin and Spinach Stuffed Chicken**

With Panko Breading and Veloute—18 /person

**Cherry BBQ Glazed Beef Brisket** GF & DF

With Caramelized Onions—20 /person

**Seared Salmon** GF

With Dill Cream Sauce—20 /person

**Hickory Roasted Salmon**

With Pesto Breadcrumbs and Lemon Beurre Blanc—20 /person

**Stuffed Bell Pepper** GF, V, & DF

With Spanish Rice, Black Beans, Onion, and Roasted Tomato Salsa—15 /person

**Stuffed Portobello Mushroom Caps** GF & V

With Parmesan Risotto, Spinach, and Sun-dried Tomatoes—15 /person

**STARCHES** Select one**Roasted Potatoes** GF, V, & DF**Garlic Mashed Red Skin Potatoes** GF & V**Twice Baked Potatoes** GF & V**Wild Rice Pilaf** GF, V, & DF**Premium Starch Selections**—+1 /person**White Cheddar Potatoes Au Gratin** V**Whipped Yams** GF & V

With Candied Pecans

**Warm Quinoa Salad** GF, V, & DF

With Fresh Bell Peppers, Carrots, Cucumbers, Scallions, Cilantro, and a Mint and Lime Vinaigrette

**VEGETABLES** Select one**House Vegetable Medley** GF, V, & DF

Tri Color Carrots, Squash, Zucchini

**Garlic Green Beans** GF, V, & DF**Amaretto Glazed Carrots** GF & V**Premium Vegetable Selections**—+1 /person**Roasted Asparagus** GF, V, & DF**Parmesan Roasted Brussel Sprouts** GF & V**OPTIONAL ADD-ONS****Plated Side Salad** *Select One*—+3 /person*Includes rolls with butter.***Traditional Caesar**

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

**Garden** GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

**Mixed Greens** GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

**Plated Dessert** *Select Two*—+3 /person**Carrot Cake** V

With Pecans and Cream Cheese Frosting

**New York Style Cheesecake** V

With Seasonal Berries

**Chocolate Torte** GF & V

With Chantilly Cream

**Mixed Berry Crumble** GF, V, & DF

**LUNCH BUFFET—20 / PERSON** AVAILABLE UNTIL 3:00PM

Includes rolls with butter / 10 person minimum

**SOUPS AND SALADS** Select one**Broccoli Cheddar** V**White Chicken Chili****Loaded Baked Potato****Tomato Basil** V & DF**Chicken and Wild Rice****Pasta Salad** V**Traditional Caesar**

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

**Garden** GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

**Mixed Greens** GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

**ENTREES** Select two**Grilled Whiskey Cider Chicken** GF & DF

With Sautéed Onions

**Roasted Bruschetta Chicken** GF

With Parmesan Cheese and Creamy Pesto Sauce

**Seared Salmon** GF

With Dill Cream Sauce

**Hickory Roasted Salmon**

With Pesto Breadcrumbs and Lemon Beurre Blanc

**Cherry BBQ Glazed Beef Brisket** GF & DF

With Caramelized Onions

**Traditional or Vegetarian Lasagna***Eggplant Noodles Optional* GF**Cavatappi Pasta**With Squash, Zucchini, Mushrooms and Alfredo Sauce V*Grilled Chicken Optional***Premium Entrée Selections**—+2 /person**Beef Tenderloin Tips** GF & DF

With Mushrooms and Pearl Onions in a Brown Gravy

**STARCHES AND VEGETABLES** Select two**Roasted Potatoes** GF, V, & DF**Garlic Mashed Red Skin Potatoes** GF & V**Twice Baked Potatoes** GF & V**Wild Rice Pilaf** GF, V, & DF**House Vegetable Medley** GF, V, & DF

Tri Color Carrots, Squash, Zucchini

**Garlic Green Beans** GF, V, & DF**Amaretto Glazed Carrots** GF & V**Premium Selections**—+1 /person**White Cheddar Potatoes Au Gratin** V**Whipped Yams** GF & V

With Candied Pecans

**Warm Quinoa Salad** GF, V, & DF

With Fresh Bell Peppers, Carrots, Cucumbers, Scallions, Cilantro, and a Mint and Lime Vinaigrette

**Roasted Asparagus** GF, V, & DF**Parmesan Roasted Brussel Sprouts** GF & V**DESSERT PLATTERS****Gourmet Cookies** V

Chocolate Chip, Cranberry Pecan, S'mores, White Chocolate Macadamia Nut—24 /dozen

**Fudge Brownies** V —24 /dozen**Blueberry Linzers** V —36 /dozen

## HORS D'OEUVRE PRESENTATIONS

### Cherry Pecan Baked Wheel of Brie <sup>V</sup>

With Crackers and Honey—100 /50 servings

### Charcuterie Board

With Cured Meats, Marinated Vegetables, Cheeses, Bread, and Crackers—400 /50 servings

### Chef's Cheese and Cracker Board <sup>V</sup> —200 /50 servings

### Garden Variety Vegetables and Ranch <sup>GF & V</sup> —150 /50 servings

### Hand Cut Fresh Fruit <sup>GF, V, & DF</sup> —200 /50 servings

### The CityScape <sup>V</sup>

A Grand Artistic Display of Chef Selected Cheeses, Cured Meats, Fruits, Vegetables, Bread, Crackers and Accompaniments—550 /50 servings

### Baked Spinach and Artichoke Dip <sup>V</sup>

With Tortilla Chips and Crostini—200 /50 servings

### Roasted Red Pepper Hummus <sup>V</sup>

With Garden Variety Vegetables and Naan Bread—200 /50 servings

### Baked Onion Dip

Caramelized Onions with a Blend of Cheeses and Fresh Herbs and Spices with Tortilla Chips and Crostini—200 /50 servings

### Hot Crab Dip

Lump Crab Meat with Cream Cheese, Cheddar, and Spices with Tortilla Chips and Crostini—250 /50 servings

### Southwest Trio <sup>V</sup>

Pico de Gallo, Guacamole, and Black Bean Salsa with Tortilla Chips—200 /50 servings

## HORS D'OEUVRES

### COLD HORS D'OEUVRES

#### Caprese Skewers <sup>GF & V</sup> —75 /50 pieces

Pesto Marinated Mozzarella Balls, Tomatoes, Balsamic Reduction, and Basil

#### Bruschetta <sup>V & DF</sup> —100 /50 pieces

#### Spicy Marinated Vegetables <sup>GF, V, & DF</sup>

Served in Cucumber Cups—75 /50 pieces

#### Antipasto Kabobs

Marinated Cheese Tortellini, Salami, and Olive—125 /50 pieces

#### Baja Chicken Tortilla Cups—150 /50 pieces

#### Deviled Eggs <sup>GF & DF</sup>

Traditional—75 /50 pieces

Jalapeño with Bacon—100 /50 pieces

#### Goat Cheese Crostini <sup>V</sup>

With Red Onion and Cranberry Compote—125 /50 pieces

#### Jumbo Cocktail Shrimp <sup>GF & DF</sup> —200 /50 pieces

### HOT HORS D'OEUVRES

#### Stuffed Mushroom Caps

Choice of Italian Sausage or Parmesan Risotto—125 /50 pieces

#### Bourbon BBQ Meatballs—125 /50 pieces

#### Teriyaki Beef Skewers <sup>DF</sup> —125 /50 pieces

#### Greek Chicken Skewers <sup>GF</sup>

With Tzatziki Sauce—125 /50 pieces

#### Steamed Pork Potstickers

With Plum Sauce—125 /50 pieces

#### Coconut Shrimp <sup>DF</sup>

With Orange Marmalade—200 /50 pieces

#### Mini Crab Cakes

With Remoulade—150 /50 pieces

#### Vegetarian Spring Rolls <sup>V</sup>

With Plum Sauce—125 /50 pieces

## SNACKS AND LATE NIGHT

### Hamburger Sliders

With Ketchup and Mustard—150 /50 pieces

### Cheeseburger Sliders

With Ketchup and Mustard—175 /50 pieces

### BBQ Pulled Pork Sliders—150 /50 pieces

### Deluxe Mini Hot Dogs

With Ketchup, Mustard, Relish, Onion, Jalapeno, and Shredded Cheese—150 /50 pieces

### Loaded Tots <sup>GF</sup>

Tater Tots with Cheddar Cheese Sauce, Bacon Crumbles, Pico de Gallo, Sour Cream, and Snipped Chives—175 /50 pieces

### Beer Cheese Fondue <sup>V</sup>

With Soft Pretzel Bites—100 /150 pieces

### Breaded Chicken Strips

With Ranch and BBQ Sauce—125 /50 pieces

### French Fries <sup>V</sup> —100 /50 servings

### Cheese Pizza <sup>V</sup> —18 /10 pieces

### Pepperoni Pizza—20 /10 pieces

**THEMED BUFFETS** LUNCH 11:00AM-3:00PM / DINNER 3:00PM-10:00PM

25 person minimum / For groups under 25, ask your CityFlatsHotel representative for simplified menu options

**FRESH SALAD BAR**—16 /person *Lunch Only / Includes rolls with butter*

Mixed Greens, Romaine, Carrots, Cucumbers, Tomatoes, Red Onions, Feta Cheese, Cheddar Cheese, Dried Cherries, Sliced Almonds, Hard Boiled Eggs, Bacon Crumbles, Croutons, and Grilled Chicken with Ranch and Balsamic Vinaigrette

**Add Half Sandwiches**—+4 /person  
Select Two Artisan Sandwiches from Page 3

**Add Soup**—+3 /person  
Broccoli Cheddar V  
White Chicken Chili  
Loaded Baked Potato  
Tomato Basil V & DF  
Chicken and Wild Rice

**ALL AMERICAN BAR**—18 /person *Lunch only / Includes assorted bags of Great Lakes kettle chips*

Cheddar, Provolone, Lettuce, Tomato Slices, Red Onion, Pickle Slices, Relish, Jalapeños, Applewood Bacon, Ketchup, Mustard, and Mayo

Substitute Pretzel Buns V —+1 /person

**Burgers and Brats** GF & DF

**Select Two Sides**  
Coleslaw GF, V, & DF  
Pasta Salad V  
Potato Salad GF & V  
Fresh Fruit Salad GF, V, & DF  
Garden Salad with Ranch GF & V

**BBQ BAR**—20 /person *Lunch only / Includes cheddar corn muffins with honey butter*

**BBQ Chicken Quarters** GF & DF

**Pulled Pork with Yeast Rolls**

**Select Two Sides**  
Coleslaw GF, V, & DF  
Pasta Salad V  
Potato Salad GF & V  
Fresh Fruit Salad GF, V, & DF  
Garden Salad with Ranch GF & V

**FIESTA TACO BAR** Lunch—18 /person Dinner—24 /person *Includes tortilla chips*

Soft Flour Tortillas, Corn Tortillas, Spanish Rice, Refried Black Beans, Lettuce, Sour Cream, Sautéed Onions and Peppers, Shredded Cheese, Cilantro, Pico de Gallo, and Roasted Tomato Salsa

**Select Three**

Ground Beef GF & DF  
Shredded Chicken GF & DF  
Blackened Mahi Mahi GF & DF

Roasted Sweet Potato GF & DF

**Add Queso and Guacamole** GF & V—+5 /person

**Add Black Bean Salsa and Guacamole** GF, V, & DF—+4 /person

**Add Dessert**

Tres Leches Cake V —+3 /person  
Churros with Chocolate Dipping Sauce V —+3.5 /person

**TUSCAN PASTA BAR** Lunch—20/person Dinner—28 /person *Includes garlic breadsticks*

**Salad**

Traditional Caesar or Garden with Ranch or Balsamic Vinaigrette

**Cavatappi Pasta** V

With Squash, Zucchini, Mushrooms, Olive Oil and Garlic

**Cheese Tortellini**

With Chicken and Alfredo

**Traditional Lasagna**

**Add Cannolis** V —+3.5 /person



## ADD ON FOOD STATIONS

25 person minimum

### POTATO STATION—6 /person

#### Select Baked or Mashed

Gravy, Cheddar Cheese Sauce, Bacon Crumbles, Sour Cream, Butter, Snipped Chives, and Crispy Fried Onions

#### Loaded Tots GF

Tater Tots with Cheddar Cheese Sauce, Bacon Crumbles, Pico de Gallo, Sour Cream, and Snipped Chives—175 /50 pieces

### NACHO BAR—7 /person

Tortilla Chips, Roasted Tomato Salsa, Pico de Gallo, Ground Beef, Queso, Jalapeños, Lettuce, and Sour Cream

#### Add Guacamole GF, V, & DF —+2 /person

#### Add Shredded Chicken GF & DF —+4 /person

### MAC AND CHEESE BAR—8 /person

Bacon Crumbles, Diced Tomatoes, Caramelized Onions, Sliced Jalapeños, Bleu Cheese Crumbles, and Snipped Chives

#### Add Shredded Buffalo Chicken—+4 /person

#### Add Shredded BBQ Chicken—+4 /person

### CARVING STATION *Chef attendant required—75*

*Includes cocktail rolls and appropriate condiments / Carving station servings must be equal to or greater than final guest count*

#### Prime Rib GF

With Horseradish Cream and Au Jus—525 /50 servings

#### Roast Turkey Breast GF & DF

With Cranberry Relish—175 /60 servings

#### Roasted Pork Loin GF & DF

With Apple Chutney—200 /40 servings

#### Herb Crusted Beef Tenderloin GF

With Horseradish Cream—325 /30 servings

#### Applewood Smoked Ham GF & DF

With Honey Mustard BBQ—125 /30 servings

## ADD ON SWEETS STATIONS

### MINI DESSERT STATION

#### Standard

Select 4 desserts—6 /person

#### Premium

Select 6 desserts—8 /person

Assorted Cheesecake Shooters V  
Key Lime Pie Shooters V  
Tiramisu Shooters V  
Chocolate Peanut Butter Mousse Shooters V  
Chocolate Torte with Chantilly Cream GF & V  
Chocolate Covered Strawberries GF & V  
Assorted Chocolate Truffles GF & V  
Blueberry Linzers V  
Mixed Berry Crumble Shooters GF, V, & DF

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### ICE CREAM SUNDAE STATION—5 /person, 100 Guest Maximum

*Chef Attendant Optional—75*

Individual Scoops of Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Crushed Oreos, Chopped Peanuts, Strawberry Topping, Maraschino Cherries, and Whipped Cream V

#### Add Gourmet Cookies V

Chocolate Chip, Cranberry Pecan, S'mores, White Chocolate Macadamia Nut—24 /dozen

**Add Fudge Brownies V —24 /dozen**

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### POPCORN BAR

*Maximum of 5 selections / Each gallon serves 12 people*

**Butter**—20 /gallon

**Cheddar**—25/gallon

**White Cheddar**—25 /gallon

**Rainbow**—25 /gallon

**Dill Pickle**—25 /gallon

**Caramel**—30 /gallon

**Chicago Style**—30 /gallon

**Cookies 'n' Cream**—30 /gallon

**Chunky Monkey**—30 /gallon

**Chocolate Peanut Butter**—30 /gallon

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### MILK AND COOKIES STATION—5 /person, 20 person minimum

#### Gourmet Cookies V

Chocolate Chip, Cranberry Pecan, S'mores, White Chocolate Macadamia Nut

#### Milk Shooters

Regular Milk and Chocolate Milk

## PLATED DINNER

Includes rolls with butter, freshly brewed Ferris coffee, herbal teas, iced tea, lemonade, and soda / Escort cards provided by the host are required for all plated meals / Assigned seating required for all wedding receptions

### SALADS Select one

#### Traditional Caesar

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

#### Garden GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

#### Mixed Greens GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

#### Premium Salad Selections—+1 /person

#### Wolverine GF & V

Crisp Romaine, Dried Cherries, Granny Smith Apples, Goat Cheese, Cashews, and Maple Vinaigrette

### ENTREES Select two +\$3 per person for additional entrée choice

#### Grilled Whiskey Cider Chicken GF & DF

With Sautéed Onions—27 /person

#### Roasted Bruschetta Chicken GF

With Parmesan Cheese and Creamy Pesto Sauce—28 /person

#### Boursin and Spinach Stuffed Chicken

With Panko Breading and Veloute—28 /person

#### Seared Salmon GF

With Dill Cream Sauce—29 /person

#### Hickory Roasted Salmon

With Pesto Breadcrumbs and Lemon Beurre Blanc—29 /person

#### Bacon Wrapped Pork Chop GF & DF

With Whiskey Glaze—29 /person

#### Cherry BBQ Glazed Beef Brisket GF & DF

With Caramelized Onions—29 /person

#### Crab Stuffed Jumbo Shrimp—32 /person

#### New York Strip GF & DF

With Red Wine Demi-Glace—37 /person

#### Filet Mignon GF & DF

With Red Wine Demi-Glace—39 /person

#### Duo-Plate Entrees

Select from entrée options listed above

#### Chicken and Salmon—32 /person

#### Filet and Salmon—41 /person

#### Filet and Chicken—39 /person

#### Filet Mignon and Lobster Tail GF

With Red Wine Demi-Glace and Drawn Butter—44 /person

### VEGETARIAN ENTREES Select one

#### Stuffed Bell Pepper GF, V, & DF

With Spanish Rice, Black Beans, Onion, and Roasted Tomato Salsa—23 /person

#### Stuffed Portobello Mushroom Caps GF & V

With Parmesan Risotto, Spinach, and Sun-dried Tomatoes—24 /person

### PLATED KID'S MEALS Select one

Includes Fresh Fruit Plate and French Fries / Ages 5-12

#### Chicken Tenders

With BBQ Sauce and Ketchup—15 /person

#### Macaroni and Cheese V —15 /person

## PLATED DINNER CONTINUED

### STARCHES Select one

**Roasted Potatoes** GF, V, & DF

**Garlic Mashed Red Skin Potatoes** GF & V

**Twice Baked Potatoes** GF & V

**Wild Rice Pilaf** GF, V, & DF

**Premium Starch Selections**—+1 /person

**White Cheddar Potatoes Au Gratin** V

**Whipped Yams** GF & V

With Candied Pecans

**Warm Quinoa Salad** GF, V, & DF

With Fresh Bell Peppers, Carrots, Cucumbers, Scallions, Cilantro, and a Mint and Lime Vinaigrette

### VEGETABLES Select one

**House Vegetable Medley** GF, V, & DF

Tri Color Carrots, Squash, Zucchini

**Garlic Green Beans** GF, V, & DF

**Amaretto Glazed Carrots** GF & V

**Premium Vegetable Selections**—+1 /person

**Roasted Asparagus** GF, V, & DF

**Parmesan Roasted Brussel Sprouts** GF & V

### PLATED DESSERTS—+6 /person

*Maximum of two dessert selections*

**Carrot Cake** V

With Pecans and Warm Cream Cheese Frosting

**New York Style Cheesecake** V

With Seasonal Berries

**Chocolate Torte** GF & V

With Chantilly Cream

**Mixed Berry Crumble** GF, V, & DF

**TRADITIONAL DINNER BUFFET—30 / PERSON***Includes rolls with butter, freshly brewed Ferris coffee, herbal teas, iced tea, lemonade, and soda / Dinner buffets recommended for groups of 150 or less***PLATED SALADS** Select one**Traditional Caesar**

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

**Garden** GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

**Mixed Greens** GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

**Premium Salad Selections**—+1 /person**Wolverine** GF & V

Crisp Romaine, Dried Cherries, Granny Smith Apples, Goat Cheese, Cashews, and Maple Vinaigrette

**ENTREES** Select two—+4 per person for additional entrée choice**Grilled Whiskey Cider Chicken** GF & DF

With Sautéed Onions

**Roasted Bruschetta Chicken** GF

With Parmesan Cheese and Creamy Pesto Sauce

**Boursin and Spinach Stuffed Chicken**

With Panko Breading and Veloute

**Seared Salmon** GF

With Dill Cream Sauce

**Hickory Roasted Salmon**

With Pesto Breadcrumbs and Lemon Beurre Blanc

**Cherry BBQ Glazed Beef Brisket** GF & DF

With Caramelized Onions

**Bacon Wrapped Pork Chop** GF & DF

With Whiskey Glaze

**Traditional or Vegetarian Lasagna***Eggplant Noodles Optional* GF**Cavatappi Pasta**With Squash, Zucchini, Mushrooms and Alfredo Sauce V  
*Grilled Chicken Optional***Premium Entrée Selections**—+2 /person**Beef Tenderloin Tips** GF & DF

With Mushrooms and Pearl Onions in a Brown Gravy

**STARCHES OR VEGETABLES** Select three**Roasted Potatoes** GF, V, & DF**Twice Baked Potatoes** GF & V**Wild Rice Pilaf** GF, V, & DF**Garlic Mashed Red Skin Potatoes** GF & V**House Vegetable Medley** GF, V, & DF

Tri Color Carrots, Squash, Zucchini

**Garlic Green Beans** GF, V, & DF**Amaretto Glazed Carrots** GF & V**Premium Selections**—+1 /person**White Cheddar Potatoes Au Gratin** V**Whipped Yams with Candied Pecans** GF & V**Warm Quinoa Salad** GF, V, & DF

With Fresh Bell Peppers, Carrots, Cucumbers, Scallions, and Cilantro, with a Mint and Lime Vinaigrette

**Roasted Asparagus** GF, V, & DF**Parmesan Roasted Brussel Sprouts** GF & V**BUFFET KID'S MEAL**—15 /person*Includes Fresh Fruit Plate / Age 5-12*

## HOSTED BAR UPON CONSUMPTION

The bar will be closed during dinner service to ensure prompt and efficient service / Bar Attendant Required—75 /bar

### COCKTAILS

	HOUSE—6.5 /each	CALL—7.5 /each	PREMIUM—8.5 /each
<b>Vodka</b>	Smirnoff	Tito's	Grey Goose
<b>Gin</b>	Beefeater	Tanqueray	Hendricks
<b>Rum</b>	Castillo Silver	Bacardi	Barbancourt
<b>Spiced Rum</b>	Castillo Spiced	Captain Morgan	Sailor Jerry
<b>Whiskey</b>	Seagram's 7	Jack Daniel's	Crown Royal
<b>Bourbon</b>	Jim Beam	Maker's Mark	Knob Creek
<b>Scotch</b>	Cutty Sark	Dewar's White Label	Glenfiddich 12
<b>Tequila</b>	El Jimador Blanco	Hornito's	Patron Silver

### BOTTLED BEERS AND CIDER *Non-alcoholic beer available upon request*

DOMESTIC BEER —3.75 /each	IMPORTED BEER —4.75 /each	MICROBREWS —4.75 /each	CIDER —5.75 /each	HARD SELTZER —4.75 /each
<b>Budweiser</b>	<b>Corona</b>	<b>Bell's Rotating</b>	<b>Vandermill's Hard Apple</b>	<b>Lime White Claw</b>
<b>Bud Light</b>	<b>Stella Artois</b>	<b>Founders All-Day IPA</b>		
<b>Michelob Ultra</b>				
<b>Miller Lite</b>				

### DRAFT BEER

**Domestic Half Barrel Keg**—300 /each  
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

**Microbrew Half Barrel Keg**—450 /each  
Seasonal Selections from Bell's, Founders, New Holland, Perrin, Short's, or your favorite brewery

### WINE

**Sycamore Lane Wine**—24 /bottle  
Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

**Joel Gott Wine**—32/bottle  
Cabernet Sauvignon, Zinfandel, Sauvignon Blanc, Unoaked Chardonnay

**Chateau Grand Traverse Wine**—28 /bottle  
Gamay Noir, Silhouette, Pinot Grigio, Chardonnay, Semi-Dry Riesling

### BUBBLY

**Arte Latino Sparkling Wine**—28 /bottle

**L. Mawby Blanc de Blanc**—36 /bottle

**Prima Sparkling Moscato**—32 /bottle

**Sparkling White Grape Juice**—12 /bottle

### NON-ALCOHOLIC

*Included with Traditional Dinner Buffet or Plated Dinner.*

**Soft Drinks**—2

**Fresh Brewed Ferris Coffee**—30 /2.5 liters

## HOSTED UNLIMITED BAR

The bar will be closed during dinner service to ensure prompt and efficient service / Bar Attendant Required—75 /bar

### BEER, WINE, AND COCKTAILS

	HOUSE <i>House Brand Cocktails, Sycamore Lane Wine, Domestic Bottled Beer</i>	CALL <i>Call Brand Cocktails, Chateau Grand Traverse Wine, All Bottled Beer</i>	PREMIUM <i>Premium Brand Cocktails, Joel Gott Wine, All Bottled Beer, Cider, and Hard Seltzer</i>
<b>1 hour bar</b>	16 /per person	18 /per person	20 /per person
<b>2 hour bar</b>	20 /per person	23 /per person	26 /per person
<b>3 hour bar</b>	24 /per person	28 /per person	32 /per person
<b>4 hour bar</b>	28 /per person	33 /per person	38 /per person
<b>5 hour bar</b>	32 /per person	38 /per person	44 /per person
<b>Additional ½ hour bar</b>	+3 /per person	+4 /per person	+4 /per person

### BEER AND WINE ONLY

	HOUSE <i>Sycamore Lane Wine, Domestic Bottled Beer</i>	CALL <i>Chateau Grand Traverse Wine, All Bottled Beer</i>	PREMIUM <i>Joel Gott Wine, All Bottled Beer, Cider, and Hard Seltzer</i>
<b>1 hour bar</b>	13 /per person	15 /per person	17 /per person
<b>2 hour bar</b>	17 /per person	20 /per person	23 /per person
<b>3 hour bar</b>	21 /per person	25 /per person	29 /per person
<b>4 hour bar</b>	25 /per person	30 /per person	35 /per person
<b>5 hour bar</b>	29 /per person	35 /per person	41 /per person
<b>Additional ½ hour bar</b>	+3 /per person	+4 /per person	+4 /per person

## CASH BAR

A \$500 minimum of beverage sales is required / Prices listed are inclusive of tax / Cash and credit cards accepted / Bar Attendant Required—75 /bar

COCKTAILS	WINE	BEER, CIDER, HARD SELTZER	NON-ALCOHOLIC
<b>House Brand Cocktails—7</b>	<b>Sycamore Lane Wine—6.5</b>	<b>Domestic Bottled Beer—4.5</b>	<b>Soft Drinks—2.5</b>
<b>Call Brand Cocktails—8</b>	<b>Chateau Grand Traverse Wine—7.5</b>	<b>Imported Bottled Beer—5.5</b>	
<b>Premium Brand Cocktails—9</b>	<b>Joel Gott Wine—8.5</b>	<b>Microbrew Bottled Beer—5.5</b>	
		<b>Vandermill's Hard Apple Cider—6.5</b>	
		<b>Lime White Claw—5.5</b>	