



CATERING & BAR SERVICE MENU

Service Style	Options & Pricing (prices applied per guest)	Included in Package
BBQ BUFFET	2 Smoked Entrées: \$17.99 3 Smoked Entrées: \$21.99	Choice of Potato Choice of Vegetable Baked Beans Macaroni & Cheese Choice of Garden OR Caesar Salad Choice of Bread
BUFFET	Pick 1 Entrée: \$15.99 Pick 2 Entrées: \$17.99 Pick 3 Entrées: \$20.99	One of each: Pasta, Vegetable, Potato Choice of Garden OR Caesar Salad Choice of Bread
FAMILY	Pick 1 Entrée: \$17.99 Pick 2 Entrées: \$20.99 Pick 3 Entrées: \$24.99	One of each: Pasta, Vegetable, Potato Choice of Garden OR Caesar Salad Choice of Bread
PLATED	Pick 1 Entrée: \$21.99 Pick 2 Entrées: \$22.99 (Can be served together or guest choice)	One Vegetable Choice of Pasta OR Potato Choice of Garden OR Caesar Salad Choice of Bread

- Premium items with '+ \$amount' will be charged that additional amount per guest
- All prices subject to 6% Michigan standard sales tax and 18% Gratuity
- Minimum guest count: 75

ENTRÉE OPTIONS

Smoked BBQ Meats

Brisket

Premium beef brisket, dry rubbed, smoked and slow cooked
Served: sliced or shredded

Pork

Pork shoulder, dry rubbed and smoked
Served: shredded

Chicken

Tossed in a dry rub and slow smoked
Served: sliced or shredded

Sausage

Ground and stuffed by a local butcher, house smoked
Served: open links or slices

Beef

Tenderloin*

Seasoned beef chuck cooked to medium (unless otherwise specified)

Prime Rib* + \$8.00

Juicy prime cut cooked to medium (unless otherwise specified)
Served: Sliced for Plated service OR Carving Station for Buffet

Roast beef

Oven roasted beef
Served: sliced or carving station

Steak Kabob

Juicy steak cut and served on a kabob with onions, mushrooms and peppers

Beef Stroganoff

Beef Chuck Roast served in a creamy sauce with egg noodles

Pork

Pork Chops

Juicy, oven roasted pork chops

Polish Sausage and Onions

House smoked polish sausage cooked and served in a bed of onions

Baby Back Ribs + \$2.00

¾ racks of baby back ribs dry rubbed and smoked to perfection
Served: dry or sauced

Chicken

Chicken Breast

Juicy marinated grilled or oven roasted chicken breast

BBQ Chicken Breast

Juicy marinated chicken breast glazed with house made barbeque sauce

Panko Breaded Chicken Breast

Juicy marinated chicken breast baked in Panko bread crumbs

Chicken Parmesan

Oven baked breaded chicken served smothered in marinara and mozzarella cheese

Chicken Kabob

Juicy marinated chicken cut and served on a kabob with onions, mushrooms and peppers

Chicken Wings

Dry rubbed and house smoked bone-in wings
Served: dry or sauced

Seafood

Great Lakes Whitefish + \$2.00

Baked with butter, lemon and parsley
Served: Plated service only

Atlantic Salmon + \$2.00

Baked filets topped with a garlic brown sugar glaze
Served: Plated service only

Garlic Shrimp + \$1.00

Grilled shrimp glazed with butter and garlic

Coconut Shrimp + \$1.00

Coconut shrimp served with a sweet chili apricot dipping sauce

Shrimp Kabob

Shrimp grilled and served on a kabob with onions, mushrooms and peppers

Pasta

Add Chicken or Beef \$1, Shrimp \$2 per guest

Pasta Alfredo

Cheese Ravioli

Macaroni & Cheese

Carving Station - additional \$1/guest

*Consuming raw or undercooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness.

SIDE CHOICES

Pasta

Pasta Alfredo
Cheese Ravioli
Macaroni & Cheese
Pasta Salad
Rice Pilaf

Potato

Garlic Parmesan Red
Skinned Potatoes
Yukon Gold Mashed
Potatoes
Red Skinned Mashed
Potatoes
Potato Salad
Cheesy Au Gratin Potatoes

Vegetable

Broccoli and Cauliflower
Asparagus
Green Beans
Corn on the Cob
Coleslaw
Baked Beans

Bread

Served with Butter or Honey by request

Cornbread
Assorted Dinner Rolls
(white, wheat and rye)
Sour Dough Rolls
French Bread
White Dinner Rolls

SALAD CHOICES

Includes Choice of 2 Dressings

Caesar Salad

Romaine Lettuce, Parmesan Cheese & Croutons

Garden Salad

Romaine Lettuce, Tomatoes, Red Onion & Shredded Cheese

DRESSINGS

Buttermilk Ranch
French
Italian
Bleu Cheese
Vidalia Onion Vinaigrette
Honey Mustard

HORS D' OEUVRES SELECTIONS

(OPTIONAL)

SERVED DURING COCKTAIL HOUR

Smoked Bone-In Chicken Wings..... \$2.50/guest

Bone-In, served with your choice of Ranch,
Bleu Cheese, or BBQ Sauce

St. Louis Style Ribs..... \$4.00/guest

Served with tangy & spicy sauce options

Handmade BBQ Meatballs..... \$3.50/guest

Bruschetta..... \$3.00/guest

Served with French bread slices

Shrimp Cocktail..... \$6.00/guest

Medium Shrimp served cold with zesty cocktail sauce

Mini Quesadillas..... \$2.00/guest

Your choice of plain cheese or
cheese/chicken (add .75/guest)

Nacho Bar..... \$5.50/guest

All the Nacho fixing's for make-your-own nachos

Cornbread..... \$1.50/guest

Served with your choice of butter or honey

Platters

\$25 per platter

Each Platter serves appx. 20 guests

Assorted Cheese & Sausage

Served with a Cracker Assortment

Spinach & Artichoke Dip

Served Warm with Pita Chips

Beer Cheese Dip

Served Warm with Soft Pretzel Bites

Spicy Buffalo Cheese Dip

Served Warm with Tortilla Chips

Assorted Vegetables (\$50)

Served Cold with a Garden Ranch Dipping Sauce

LATE NIGHT

MENU OPTIONS

Pizza Buffet

Nacho Bar

Trail Mix Station

Cookies & Brownies



All-Inclusive Bar Service

Per Person/Hour

LEVEL ONE: *Beer, Wine, and Soda*

All items listed are available for guests age 21+ for the selected number of consecutive hours. Any guests under the Age of 21 are rated at the standard \$3.00 per person. There is no charge for children age 0-4.

Domestic Draft Beer (*select one from list below)

6 House Wine Selections (see wine list below)

*Draft (Keg) Beer Selections

- Bud Light
- Miller Lite
- Coors Light
- Budweiser
- Labatt Blue

(Specialty kegs available on request at an additional charge)

Water, Tea, Juice, Soft Drinks (Coca-Cola Products)

3 Hours	•\$13.00 per person
4 Hours	•\$14.50 per person
5 Hours	•\$15.50 per person
6 Hours	•\$17.00 per person

LEVEL TWO: *Full Service with Well Liquors*

All items listed are available for guests age 21+ for the selected number of consecutive hours. Any guests under the age of 21 are rated at the standard \$3.00 per person. There is no charge for children age 0-4.

Domestic Draft Beer (*select one from list above)

6 House Wine Selections

Well Liquors

- Bacardi Rum
- Captain Morgan Spiced Rum
- Seagram's 7 Whiskey
- Kessler Whiskey
- Smirnoff Vodka
- Gordon's Dry Gin
- Johnny Walker Black Scotch
- Peach Schnapps'
- Malibu Rum
- Mr. Boston Amaretto
- Kahlua

Water, Tea, Juice, Soft Drinks (Coca-Cola Products)

3 Hours	•\$18.00 per person
4 Hours	•\$19.50 per person
5 Hours	•\$21.50 per person
6 Hours	•\$24.00 per person

LEVEL THREE: *Full Service with Call Liquors*

Level Three Bar Service includes all Well Liquors listed above along with the Call liquors listed below. All items listed are available for guests age 21+ for the selected number of consecutive hours. Any guests under the Age of 21 are rated at the standard \$3.00 per person. There is no charge for children age 0-4.

Domestic Draft Beer (*select one from list above)

6 House Wine Selections

Call Liquors

- Absolute Vodka
- Jack Daniel's Whiskey
- Jim Beam Bourbon
- Jose Cuervo Tequila
- Southern Comfort
- Johnny Walker Red
- Tanqueray Gin
- Blue Curacao
- RumChata
- Pucker (Watermelon, Sour Apple, Cherry, Grape)

3 Hours	•\$22.00 per person
4 Hours	•\$24.00 per person
5 Hours	•\$27.00 per person
6 Hours	•\$31.00 per person

Water, Tea, Juice, Soft Drinks (Coca-Cola Products)

Full Service Upgrades *(Upgrade to Premium Liquors, add \$2.00 per person, per liquor selection)*

- Bailey's Irish Cream
- Crown Royal
- Grey Goose Vodka
- Jameson Irish Whiskey
- Gentleman Jack
- Patron Tequila

Wine Selections *(all included in each package)*

- Chardonnay
- Pinot Grigio
- Moscato
- White Zinfandel
- Cabernet Sauvignon
- Pinot Noir

Champagne Toast *(Includes table service before scheduled toasts.)*

Each bottle serves approximately 6 guests based on a 4 ounce pour

Priced per bottle:	Barefoot Moscato Spumante	\$17.95
	Andre Brut	\$11.95
	Sparkling Juice	\$8.95

- Two Bartenders are included in each Bar Service Package. Additional bartenders are available at an additional charge. Stanton Crossing Events and Alaskan Pipeline West Olive, LLC reserves the right to schedule additional bartenders if the event size deems it necessary.
- For the safety of our guests, Stanton Crossing Events and Alaskan Pipeline West Olive, LLC does not permit any 'Open Bar' status longer than 6 hours.
- Stanton Crossing Events and Alaskan Pipeline West Olive, LLC have a 'no shot policy'. No 'shots' or 'shooters' permitted.
- 'Doubles' are permitted only at 'Cash Bars'.
- All prices subject to 6% Michigan standard sales tax and 18% Gratuity
- Last call will be thirty (30) minutes prior to event conclusion.
- Additional hours are subject to further charges.