

Adeline Leigh Catering



2019 Wedding Guide

the knot
best of
weddings
★
HALL OF FAME

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Information and Policies

*If you have any questions on our information and policies, please contact us at any time.
Communication is the key to a successful event!*

Booking your Event: A non-refundable and non-transferrable down payment of 250.00 is required to secure your date, along with a signed contract. Sorry, we cannot hold any dates without both the contract and down payment. Dates are booked on a first come/first serve basis.

Final Details: Final guest counts are required ten (10) days prior to your event. Please supply the breakdown of adults and children in this count. Children under 12 are subject to a 25% discount. We also feature a Kids Feast menu, for a minimum of twenty (20) children.

So that we can properly organize and plan, all final arrangements such as menu selections, tableservice choices, times, etc. are required at least thirty (30) days in advance of your event.

Please advise in advance of any known food allergies or special meal requests needed for guests with medically special diets or food allergies.

We set up and supply tableservice for the guaranteed number of guests given with your final count. If you are setting your venue to seat more guests, we can supply additional place settings for a small additional charge. This must be pre-arranged.

Payment: Final payment is due three (3) days prior to your event. We do not charge any additional fees for paying with a credit card.

Michigan 6% sales tax is applied to all orders

Pricing is valid for events booked and held in 2019 and for 2020 events booked prior to 1/1/20. We consider an event booked when a contract is signed and down payment is made.

Policies: Unless otherwise noted, minimum number of guests for listed pricing is 75, with a Friday, Saturday, Sunday catering dollar minimum of 1000.00. Certain venues and locations out of area do require a larger minimum number of guests and are subject to a travel fee. Many of these minimums and charges are listed on our Venue Page or you can contact us for more information.

For events serving more than 30 minutes past scheduled service time, additional fees will be billed to cover the additional labor costs and we cannot be responsible for food quality and temperatures.

Some venues do charge a catering surcharge. We do cover these surcharges for events with a pre-gratuity and pre-tax dollar minimum of 2500.00. If you have any questions on these surcharges and/or whether your venue charges us a charge, please contact us.

Tastings: It is very important that you "taste test" your caterer!

We do Tastings in a group setting. We feel that our menu items are best represented when prepped in bulk (such as for your event) and Group tastings best meet this goal. Anytime we scale recipes down to single portion/sampling sizes they do not properly represent the food taste that you can expect for your special event. Truth in Tasting is Extremely important!

We host small group tastings, generally weekday evenings throughout the year and in the winter months host a much larger weekend tasting. Please contact us for details.

Gratuity: A Minimum Gratuity will be applied to all invoices; Gratuities are as follows:

15% for buffet

20% for sit down and family style dinners

Additional gratuity for outstanding service is always appreciated by our service staff

Information and Policies

Leftover Food: Remaining Food is always yours to keep! We will package these food items for you and do include disposable packaging for bulk packing. We do not provide individual take home containers. It is at our discretion whether food is safe for further consumption and will not pack any item(s) that may not be considered no longer safe to consume. Once our staff leaves your event, it is your responsibility to ensure that food is stored and handled safely. If your venue does not have proper refrigeration for these items, we suggest that you provide coolers for proper storage. If you do not desire to keep any remaining food, we will donate all leftovers to an area food kitchen/mission on your behalf.

Event Details: We are fully licensed and insured and regard food safety as our number one priority.

The amount of time that we are on site includes 60-90 minutes prior to dinner serving (or appetizer serving if we are providing the appetizers), 60-90 minutes for dinner serving, cake cutting and clearing and typically another 30 minutes to pack up. If additional time is needed, it can be pre-arranged. Please call for a quote.

Multiple buffet line set ups are encouraged for groups of 150 or more guests (room permitted). There is no additional charge for multiple set ups unless your group size is under 150 guests. The charge for multiple buffet set ups for smaller groups is 50.00.

Host provided foods are welcome. However, we cannot serve, heat or handle any food items not brought in by us (excluding wedding cakes). All host provided food must be set at separate tables from our catering tables. Please make arrangements for someone to set out, replenish and clean up from these items.

We do not provide or serve any alcoholic beverages including the opening of wine/champagne and pouring of such for a toast. We can make recommendations for certified bartenders and/or bar services.

Use of host or venue provided dishware is welcome! A special quote will be provided for you in regards to what is needed for us in regards to set up, cleaning, etc.

Table linens rented through us, are available prior to your event if needed for decorating purposes. Additionally, if linens are still needed after our departure, you will be responsible for returning these prior to the Wednesday following your event. Any rentals other than linens (glassware, carafes, etc) are to be returned the Monday following your event.

We ask that you have a rain plan for all out door events and make us aware of the "rain" plan prior to your reception day so that we can properly prepare for such an occasion. We also ask that outdoor events provide proper lighting for the safety of our staff.

We ask for a small staging area and/or kitchen area. Running water and electricity are not needed, we can provide our own water supply if arrangements are made in advance.

Butlered Appetizers

Available with any buffet, sit down or family style dinner

Butlered Appetizers

Who wouldn't be impressed by appetizers passed on garnished trays from uniformed service staff?!?!

Select any five from the following list for only \$6.00 per person

- *Asiago asparagus puffs
- *Caprese skewers
- *Cucumber canapés
- *Cranberry Brie tarts
- *Miniature quiche
- *Boursin stuffed baby sweet peppers
- *Boursin stuffed cherry tomatoes
- *Pepperoni pizza tarts
- *Vegetable Bruschetta
- *Mushroom cap assortment
- *Tortilla pinwheel assortment
- *Garden vegetable pizzas
- *Pretzel franks

Upgrades:

You may substitute one of the below for an additional charge

Shrimp shooters (please add \$1.50 per person)

Vegetable & dip shots (please add \$.75 per person)

Vegetable & hummus shots (please add \$.75 per person)



Amazing Appetizer Package

Available with any buffet, sit down or family style dinner

Appetizer Package

Select from:

- *Bar & cubed cheese with crackers
- *Fresh vegetables with dip
- *Spinach-artichoke fondue with crusty bread slices
- *Fresh fruit with citrus dip
- *Assorted Bruschetta
- *Mushroom cap assortment
- *Five cheese dip (warm) with pretzel balls
- *Tortilla pinwheel assortment
- *Bourbon BBQ cocktail franks
- *Red pepper hummus with pita chips and vegetable dippers
- *Fiesta layer dip with tortilla chips
- *Open face canapé assortment
- *Water chestnuts wrapped in bacon
- *Smoked salmon pate' with crackers

Pick Two: \$3.50 per person

Pick Three: \$4.50 per person

Pick Four: \$5.25 per person



Ala Carte Appetizers

Baby Stuffed Potatoes

Bite size potatoes stuffed with your choice of fillers:

- *Asiago-Chive
- *Bacon-Cheddar
- *Pepper-Provolone
- *Spinach-Parmesan

Price per fifty pieces of one variety \$65.00

Bacon Wraps

Your choice of variety:

- *Water chestnuts
- *Dates
- *Brussels sprouts
- *Baby carrot
- *Asparagus (in season)
- *Pineapple
- *Cocktail franks

Price per fifty pieces of one variety \$39.00

Barbeque Sliders

*Your choice of meat fillings served on a fresh slider roll
with cabbage topping:*

- *Shredded BBQ Pork
- *Shredded BBQ Beef
- *Shredded BBQ Chicken

Price per fifty pieces of one variety \$85.00

Bite Size Cheeseballs

Bite size cheeseballs are served with crackers

Your choice of flavors:

- *Cheddar-Olive
- *Strawberry-Swiss
- *Asiago-Vegetable
- *Crabmeat
- *Cranberry-Pecan

Price per fifty pieces of one variety \$38.00

Bite Sized Pot Pies

Your choice of flavor:

- *Chicken & Vegetable
- *Beef & Mushroom
- *Turkey & Cranberry
- *Crab & Vegetable

Price per fifty pieces of one variety \$55.00

Boiled Shrimp with Cocktail Sauce

Price per fifty pieces \$95.00

Bourbon Barbequed Cocktail Franks

Price per fifty pieces \$33.00

Cheese and Crackers

*An assortment of cubed cheeses garnished with grapes and
served with crackers*

Price is per Person \$1.75

Cheese Spanokopita

Price per fifty pieces \$100.00

Crabmeat Stuffed Snow Peas

Price per fifty pieces \$50.00

Deviled Eggs

Price per fifty pieces \$41.00

Falafel Patties with Cucumber-Dill Sauce

Price per fifty pieces \$35.00

Flatbread Canapés

Your choice of:

- *Cucumber Dill
- *Crabmeat Salad
- *Cranberry Chicken Salad
- *Greek Feta & Olive

Price per fifty pieces of one variety \$33.00

Fresh Bruschetta

Chilled varieties include:

- *Traditional tomato-basil with goat cheese
- *Medium rare roasted beef with horserdine cream
- *Prosciutto with fig jam and goat cheese
- *Cranberry goat cheese with pecans
- *Sundried tomato topped feta cheese blend

Price per fifty pieces of one variety \$50.00

Fresh Deli Wraps

Your choice of flavors:

- *Smoked ham and cream cheese wrapped dill spears
- *Smoked Ham and cream cheese wrapped green onions
- *Smoked turkey and cream cheese wrapped asparagus
(in season)
- *Corned beef and cream cheese wrapped green onions
- *Medium rare roasted beef wrapped horserdine cheese
- *Capicola and cream cheese wrapped pepper strips

Price per fifty pieces of one variety \$50.00

Ala Carte Appetizers

Fresh Fruit Skewers

Seasonal fresh fruits served with Citrus yogurt dip

Price per fifty pieces \$60.00

Fresh Mozzarella-Filled Prosciutto Cups

Price per fifty pieces \$55.00

Garden Pizza Rounds

Ranch-cheese spread topped puff pastry rounds topped with fresh chopped vegetables

Price per fifty pieces \$40.00

Herb Boursin Stuffed Mini Sweet Peppers

Price per fifty pieces \$43.00

Homemade Meatballs

Homemade meatballs with your choice of sauces:

- *Sweet BBQ
- * Teriyaki
- *Sweet Pineapple
- *Korean BBQ
- *Szechuan Price

Price per fifty pieces of one variety \$55.00

Mini Bun Sandwiches

Mini Buns stuffed with your choice of fillings:

- *Medium rare roasted beef with horseradish cream
- *Club roll (ham, turkey, bacon, lettuce, tomato and special sauce)
- *Smoked turkey arugula with cranberry aioli
- *Smoked ham with Swiss and special sauce
- *Cranberry chicken salad
- *Dilled crabmeat salad

Price per fifty pieces of one variety \$60.00

Mini Quesadillas

Served with pico and salsa verde

Your choice of flavors:

- *Triple Cheese
- *Chicken
- *Cheddar-Cilantro
- *Chorizo Cheddar

Price per fifty pieces of one variety \$42.00

Miniature Beef Wellingtons

Price per fifty pieces \$90.00

Miniature Hamburgers

Petite Ground beef patties with buns and condiments: ketchup, yellow mustard, dill shreddiees & onions

Price per fifty pieces \$90.00

Miniature Hot Dogs

Mini franks with matching buns and condiments of ketchup, yellow mustard, diced onion, sweet relish and dill shreddiees

Price per fifty pieces \$85.00

New England Lobster Roll

Price per fifty pieces \$104.50

Petite American Submarine Sandwiches

Mini sub buns stuffed with smoked ham, salami, cheese, lettuce, tomato and our special sauce

Price per fifty pieces \$85.00

Petite Chorizo Filled Empanadas

Served with fresh pico and verde salsa

Price per fifty pieces \$55.00

Petite Croissant Sandwiches

Assorted petite croissants filled with your choice of filling:

- *Cranberry chicken
- *Crabmeat salad
- *Medium rare roasted beef with horsie cream
- *Herb Boursin with broccoli slaw

Price per fifty pieces of one variety \$75.00

Petite Quiche Assortment

A variety of flavors!

Price per fifty pieces \$47.00

Prosciutto Wrapped Melon Balls

Price per fifty pieces \$42.00

Savory Tarts

Your choice of flavors:

- *Cranberry Brie
- *Mushroom Pesto
- *Romano-Chive
- *Crab Asiago
- *Cheddar-Bacon
- *Peppered Co-Jack

Price per fifty pieces of one variety \$70.00

Ala Carte Appetizers

Smothered in Sauce Wings

Chicken wings with your choice of sauce:

- *Teriyaki
- *Buffalo
- *Sweet Barbeque
- *Citrus Barbeque
- *Sweet Pineapple
- *Bourbon Barbeque

Price per fifty pieces of one variety \$44.00

Soup Shooters

Your choice of flavors:

- *Mushroom Brie Bisque
- *Tomato-Basil Bisque
- *Butternut Squash Bisque
- *Wisconsin Cheddar
- *Lobster Bisque
- *Creamy-Spinach Artichoke
- *Cream of Broccoli
- *Southwest White Cheddar

Price per fifty pieces of one variety \$75.00

Stuffed Cherry Tomatoes

Your choice of filling:

- *Herb Boursin Cheese
- *Smoked Salmon Pate'
- *Crabmeat Salad
- *Asiago Cheese

Price per fifty pieces of one variety \$40.00

Stuffed Mushroom Caps

Your choice of flavors, served warm:

- *Sausage and Cheddar
- *Spinach-Parmesan
- *Caprese
- *Artichoke Asiago
- *Brie Pecan
- *Crab Cheese

Price per fifty pieces of one variety \$39.00



Teriyaki-Beef Bao Buns

Tender strips of teriyaki beef, fresh Asian cabbage slaw and sesame dressing stuffed into petite Bao buns

Price per fifty pieces \$120.00

Vegetable Shooters

Fresh seasonal vegetables arranged in a shot glass with a bottom layer of ranch dip OR red pepper hummus

Price per fifty pieces \$90.00

Warm Wrapped Appetizers

Your choice of:

- *Pretzel wrapped franks served with Dijon sauce
- *Puff wrapped carrots
- *Puff wrapped franks
- *Asparagus & Asiago puff wraps (seasonal)
- *Apple-Brie puff wraps

Price per fifty pieces of one variety \$58.00



Amazing Appetizer Displays

All Prices are Per Person

All Wrapped Up Appetizer Display

Tasty wraps of ham & cheese wrapped dill pickles, corned beef & cream cheese wrapped green onions, smoked turkey & cream cheese wrapped fresh asparagus, prosciutto wrapped red apple slices, Italian capicola wrapped mozzarella cheese sticks and hard salami wrapped cheddar cheese sticks \$5.25

Canapé Collection

An assortment of open face sandwiches to include cucumber canapés, sirloin beef & horsie cream canapés, feta-tomato canapés, herb Boursin & bell pepper canapés, crab-chive canapés, Asiago cream canapés and smoked salmon canapés \$4.75

Chef Carved Bacon Slabs

Carved on site slabs of flavored bacon, including Raspberry-Dijon, Maple-whiskey and Sweet Teriyaki served with petite rolls \$4.25

Festive Luau Display Pineapple

Palm tree display surrounded by fresh fruits and served with citrus yogurt dip \$4.00

Mr. and Mrs. Dill's Pickle Bar

A display of jars and glassware filled with sweet, savory, dill, sour and other pickles, olives and pickled vegetables \$3.25

Our Famous Fruit & Cheese Mountain Centerpiece

Freshest of fresh fruits displayed in mountain form and surrounded by additional fresh fruits and a variety of cubed cheeses. Served with a variety of crackers \$4.55
(Minimum of 100 guests to create this centerpiece)

The Bacon Feast

All things wrapped in bacon and displayed on eye catching griddles. Bacon wrapped appetizers include: Water chestnuts, dates, Brussels sprouts, pineapple, teriyaki chicken bites, asparagus (seasonal), shrimp, apricots, cocktail franks and scallops \$8.00

The Grazin' Station

The Biggest trend in Wedding Catering right now! A table filled with cheese wheels, cheese dips, cubed cheeses, Charcuterie selections, pickled olives and vegetables, fresh fruits, mustards, chutneys, fresh vegetables, pate', spreads and savory cheesecakes, crusty breads, pretzel balls, crackers, petite croissants and more! \$5.00

Tropical Bacon Wrap Feast

A smaller version of our Bacon Feast featuring the tropical side of our bacon wraps. Bacon wraps including: Water chestnuts, pineapple, apricots and dates \$4.00

Vegetable Pate' Display

A display of housemade pate' including sweet carrot, spinach-kale, asparagus, sweet baby pepper and tomato served with vegetable dippers, crackers and crusty bread slices \$3.50

West Michigan Traditional Appetizer Feast

All of our areas favorites!! Homemade BBQ meatballs, Bourbon BBQ cocktail franks, deviled eggs, fresh vegetables with ranch dip and cubed cheese with crackers \$5.75

Dips and Dunks

All Prices are Per Person

Bacon-Cheddar Dip

A warm dip filled with cheddar cheese and crispy bacon. Served with crackers and crusty bread slices \$1.75

Bruschetta Dunking Station

Flavored tomato basil bruschetta with toppers of goat cheese crumbles, sliced black olives and parmesan cheese. Served with crusty bread slices \$2.00

Buffalo Chicken Dip

Buffalo chicken dip served with celery sticks and crispy tortilla chips \$2.50

Cajun Crawfish Dip

A blend of cheeses, seasonings and crawfish make up this creamy warm dip. Ready to be spread on petite biscuit halves \$2.50

Caramel Dip with Apple Slices

Caramel dip made with honey roasted peanuts served with sliced fresh apples \$1.50

Ceviche with Crispy Tortilla Chips

House made Ceviche (Fiesta blend of shrimp, crabmeat and scallops) served with crispy tortilla chips \$3.00

Cheesy Taco Dip

A blend of Fiesta cheese, diced tomato, sliced green onion, peppers and sliced black olives served with crispy tortilla chips \$2.00

Chicken Dippin' Bar

Skewers of grilled chicken displayed on a warm grill. Served with sides of pineapple sauce, Gold BBQ sauce, Southwestern ranch sauce and pesto sauce \$3.75

Dips and Dunks

Chicken Liver Pate*

House made chicken liver pate' served with sliced rye bread and crackers \$1.50

Chilled Kebobette Display

A display of caprese, fruit, cheese, antipasta and cheese-tortellini kebobettes \$4.75

Chorizo Bean Dip

Warm blend of chorizo, refried beans, green onions and fiesta cheese served with crispy tortilla chips \$1.75

Cowboy Caviar

Fresh made cowboy caviar surrounded by crispy tortilla chips and fresh pepper strips for dipping \$1.75

Crab-Swiss Dip

*A warm dip of crab, Swiss cheese and seasonings
Served with bagel chips \$2.00*

Dips from the Waters

House made smoked whitefish dip, crabmeat dip and salmon dip served with crackers and crusty bread slices \$3.00

Fiesta Layer Dip

Layers of lettuce, tomato, Fiesta beans, diced tomato, sour cream, salsa and sliced black olives served with crispy tortilla chips \$2.00

Five Cheese Fondue

Warm dip featuring five cheeses in the recipe and fresh seasonings. Served with bite size pretzel balls \$1.75

French Cheese Dippers

Crocks of Brie & raspberry cheese spread and Herb Boursin spread served alongside clusters of fresh grapes, sliced French baguette bread and petite croissants \$3.50

Fresh Vegetables with Dips

An assortment of fresh raw vegetables served with ranch and dill dips \$1.75

Fruit and Cheese Dips

Chilled Gorgonzola dip, Brie cheese dip and white cheddar dip served with sliced apples, pears, grapes, berries and other seasonal fruit selections. Crackers are also included \$3.00

Old Fashioned Dried Beef Dip

Made the old fashioned way! Served with crackers \$1.50

Grilled Asian Dippers

A heated grill stocked with grilled baby carrots, baby corn, zucchini sticks, pepper strips, snap peas and water chestnuts, ready to be dipped in warm teriyaki-sesame sauce \$3.50

Guacamole Bar

Fresh made guacamole with side dish toppings of diced cilantro, sliced black olives, chopped red onion, diced tomatoes, shredded fiesta cheese and sliced jalapeno peppers. Served with plentiful amounts of crispy tortilla chips \$3.25

Hot Onion & Leek Dip

Caramelized onions, cream cheese, cheeses, sliced leeks and seasonings make up this warm dip. Served with pretzel balls \$1.75

Hummus Feast

Traditional hummus, asparagus hummus, sweet potato hummus and sweet corn hummus served with fresh vegetable dippers and crispy pita chips \$3.50

Pepperoni Pizza Dip

Warm pepperoni pizza dip includes a mixture of cheeses, pepperoni and diced peppers served with breadstick bites \$1.75

Rueben Dip

A warm dip made up of cream cheese, corned beef, kraut and tomato served with sliced rye bread and crackers \$2.00

Salsa Station

Traditional salsa, salsa verde and pico served with plenty of crispy tortilla chips \$2.00

Savory Dunkin' Donut Display

Warm dipping sauces of basil-tomato, pesto-alfredo, queso, white cheddar and tomato-parmesan with savory donut balls for dipping. Donut balls include cheddar, parmesan, Romano-chive and Asiago. A fun and interactive station! \$5.75

Spinach-Artichoke Fondue

A house favorite!! Fresh spinach, seasoned artichokes, seasonings and cheeses make up this warm dip. Served with crusty bread slices \$1.75

Spinach-Caprese Dip

A warm dip of cheeses, spinach, diced tomato and basil served with crusty bread slices \$1.75

Warm Asiago Garden Dip with Garden Dippers Asiago cheese based dip mixed with diced vegetables. Served with crunchy dippers of baby carrots, fresh asparagus (in season), green onions, celery sticks and cauliflower \$2.25

Warm Gyro Dip

Diced gyro meat, seasonings, feta cheese and green onion are the main ingredients for this popular dip. Served with seasoned pita chips \$2.25

Bountiful Brunch Buffets

Includes Special Occasion Standard Service Level

Egg Entree Selections:

- *Country eggs benedict
- *Sausage & cheese breakfast burritos with pico
- *Quiche assortment
- *Scrambled western omelette
- *Cheese omelettes with assorted toppings

Brunch Entree Selections:

- *Sausage gravy with biscuits
- *Crispy bacon & sausage links
- *Chef carved maple bacon slab
- *Pork sausage in a blanket
- *Chef carved smoked ham with bistro sauce
- *Chicken & broccoli crepes
- *Seafood crepes
- *Citrus pork sausage balls
- *Asiago asparagus chicken breasts
- *Chicken divan
- *Fried chicken strips over waffles
(served with honey butter & warm syrup)
- *Corned Beef Hash

Brunch Side Dish Selections:

- *French toast strata
- *Sugar waffles with warm syrup, cherry sauce and whipped cream
- *Cheese blintz with cherry sauce and whipped cream
- *Buttermilk pancakes with warm syrup
- *Garlic cheddar grits
- *Rosemary roasted red potatoes
- *Cheddar hashbrown casserole
- *Assorted yogurt parfaits
- *Fresh fruit platter with citrus yogurt dip
- *Apple and cherry turnovers
- *Assorted filled petite croissants
- *Breakfast sweet breads with whipped butter
- *Scone assortment
- *Petite Danish selections
- *Warm cream cheese iced cinnamon rolls
- *Old fashioned American fried potatoes
(with or without grilled onions)
- *Bakery fresh muffin assortment with whipped butter
- *Sour cream coffee cakes
- *Spinach-Boursin turnovers

Classic Brunch Buffet

Your choice of:

- One Egg Selection
- One Brunch Entree Selection
- Three Brunch Side Dish Selections
- Price per Person \$13.25

Supreme Brunch Buffet

Your choice of:

- One Egg Selection
- Two Brunch Entrée Selections
- Five Brunch Side Dish Selections
- Price per Person \$16.50

Deli Style Buffets

Includes Special Occasion Standard Service Level

- *Cold sliced smoked turkey breast
- *Medium rare roasted beef
- *Smoked ham
- *A bowl of our cranberry chicken salad
- *Cheese slices, lettuce, tomato and condiments
- *Assorted fresh baked breads, rolls and croissants
- *Choice of Three Side Dish Selections
- Price per person \$9.75

Catering for Kids!

The truth is, as we know it, most “kids” will not be in total awe of the “adult” dinner that you are planning on serving at your reception.

Therefore, we have create a Kids Feast, available for a minimum of twenty children age 12 and under.
Kids love it! And your wallet will too!!!

The Kids Wedding Feast

Includes:

- *Grilled Chicken Skewers with Ranch Sauce for Dipping
- *Miniature Hot Dogs with Condiments
- *Old Fashioned Macaroni & Cheese
- *Watermelon Wedges

\$8.00per child/Bufferet
\$11.00 per child/Plated

(minimum of 20 children for this buffet)

Entrees

Beef Entrees

Sizzler Sirloin Steak

Includes Steak Sauce

* This is a premium entree, a \$1.50 additional cost does apply

Carved Prime Rib of Beef AuJus

Carved on site. Served with Hot AuJus

* This is a premium entree, a \$4.00 additional cost does apply

Chef Carved Beef Tenderloin

Carved on site. Served with warm Brew City cheese sauce

* This is a premium entree, a \$4.50 additional cost does apply

Chef Carved Corned Beef Brisket

Carved on site

Chef Carved Sirloin Rounds of Beef

Carved on site. Served with creamy horsie sauce

Homemade Meatballs

Covered in your choice of sauce:

*Swedish

*Italian Marinara

*Sweet Barbecue

Marsala Beef Rib Tips over Egg Noodles

Old Fashioned Swiss Steak

Pot Roast of Beef in Brown Gravy

Savory Boneless Beef Short Ribs

Braised in your choice of sauces:

*Maple-bacon

*Blackberry Dijon

*Tropical Rum

*Asian Ginger

*Szechuan Pepper

Sliced Beef in Warm AuJus

Chicken Entrees

Asiago-Asparagus Topped Chicken Breasts

Bruschetta Chicken Breasts

Caprese Chicken Breasts

Chicken Breast Supreme

Country Ranch Chicken Breasts

Cranberry-Brie Chicken with Roasted Apples

Herb Baked Chicken Quarters

Italian Chicken Cordon Bleu

Jamaican Jerk Chicken Thighs

Parmesan Chicken Breasts

Peppery Provolone Chicken Breasts

Rice Stuffed Thai Chicken

A boneless chicken breast stuffed with Asian rice and baked in a sweet Thai chile sauce

Sweet Pineapple Glazed Chicken Breasts

Teriyaki Grilled Chicken Breasts

Tuscan Chicken Breasts

From the Sea Entrees

Crab Stuffed Seashells

Parmesan Baked Whitefish

Pecan Crusted Tilapia

Southern Shrimp and Sausage Jambalaya

Spanish Paella

Tuscan Salmon

Entrees

Pasta Entrees

Cheese Filled Tortellini Alfredo

Cheese Stuffed Manicotti

With your choice of marinara or alfredo topping

Chicken Alfredo Linguine

Creamy Chicken Lasagna

Florentine Stuffed Pasta Shells with Alfredo-Pesto Sauce

Grilled Vegetable Lasagna

Italian Sausage & Cheese Lasagna

Seafood Ravioli Alfredo

Pork Entrees

Chef Carved Pit Ham

Carved on site. Served with Bistro sauce

Country Pork Pot Roast

Harvest Pork with Roasted Apples

Hawaiian Baked Ham

Roasted Italian Porketta

Westside Kielbasa with Apple Kraut

Vegetarian Entrees

Artichoke-Parmesan Stuffed Portabella Mushroom Caps

Eggplant Parmesan

Italian Vegetable Stir Fry over Pasta

Olive Oil & Herb Braised Veggie Noodles

BBQ & Grill Entrees

Barbeque Sauce Selections

*Traditional Sweet Baby Rays

*Carolina Gold

*Kentucky Bourbon

*Kansas City Zesty

*Cannonball Heat

*St. Louis

*Memphis Sweet

*Honey BBQ

*Texas Smoked

*Chipotle Citrus

All Beef Franks

Jumbo all beef franks served with fresh buns, ketchup, yellow mustard, diced onion, brown mustard, sweet relish and dill pickle shreddies

Barbeque Style Boneless Beef Ribs

Served with your choice of sauces

BBQ Chicken Quarters

Your choice of BBQ sauce, grilled on site where possible

Dijon Grilled Ham Steaks

Grilled on site where possible

Garlic Shrimp Skewer

Buttered and seasoned and grilled on site where possible

*This is a premium entree, a \$4.00 additional cost does apply

Grilled Sweet Italian Sausage

Grilled on site where possible

Served over grilled pepper and onions

Grilled Chicken Breasts

Grilled on site when possible

Served with your choice of BBQ sauces

Grilled German Bratwurst

Grilled on site where possible

Served with fresh pretzel buns, kraut, ketchup, yellow mustard, brown mustard, diced onions and dill pickle shreddies

Grilled Salmon

Grilled on site where possible

Served with Sweet BBQ and pesto sauces on the side

Grilled Sirloin Kebobs

Cubes of tender beef sirloin, pepper chunks, cherry tomatoes and mushroom caps marinated in pepper sauce and grilled on site where possible

New York Strip Steak

*This is a premium entree, a \$3.00 additional cost does apply

Entrees

BBQ & Grill Entrees

Polynesian Pork Steaks

Marinated in a sweet pineapple sauce

Grilled on site where possible

Pulled Beef

Served with your choice of BBQ sauces, fresh baked sandwich rolls and BBQ toppings of crispy onions, crispy jalapeno, diced onion, slaw and shredded dill pickles

Pulled Chicken

Served with your choice of BBQ sauces, fresh baked sandwich rolls and BBQ toppings of crispy onions, crispy jalapeno, diced onion, slaw and shredded dill pickles

Pulled Pork

Served with your choice of BBQ sauces, fresh baked sandwich rolls and BBQ toppings of crispy onions, crispy jalapeno, diced onion, slaw and shredded dill pickles

Quarter Pound Beef Burgers

Served with fresh baked sandwich rolls, cheddar cheese slices, lettuce, tomato, onion, ketchup, mustard, shredded dill pickles and mayonnaise

Roasted Pork Hindquarters

Served with your choice of sauces

Sauce Smothered BBQ Pork Ribs

Served with your choice of sauces

Sizzler Sirloin Steak

Includes Steak Sauce

* This is a premium entree, a \$1.50 additional cost does apply

Slow Roasted Beef Brisket

Served with your choice of sauces

Smoked Chicken Quarters or Drumsticks

Served with your choice of sauces

Smoked Pork Wings

Served with your choice of sauces

Tropical Chicken Kebob

Tender chicken breasts, pineapple chunks, pepper chunks and red onion marinated in sweet pineapple sauce and grilled on site where possible

BBQ & Grill Entrees

Vietnamese Chicken Sausage

Grilled on site where possible

Served over Asian slaw

Whole Roasted Pig

Served with your choice of BBQ sauces, fresh baked sandwich rolls and BBQ toppings of crispy onions, crispy jalapeno, diced onion, slaw and shredded dill pickles

Wood Chip Smoked Kielbasa

Wood Smoked Turkey Breasts

Served with your choice of BBQ sauces

Cold Salad Selections

Asian Kale-Broccoli Slaw

Broccoli-Bacon Salad

Caramel Apple Salad

Cheese Vegetable Tortellini Salad

Citrus Broccoli Slaw

Dill Marinated Cucumber Salad

Fresh Fruit Salad

Garden Rotini Pasta Salad

Greek Pasta Salad

Homemade Red Potato Salad

Macaroni & Cheddar Salad

Marinated Vegetable Orzo Salad

Old Fashioned Creamy Cole Slaw

Quinoa Vegetable Salad

Tomato-basil Couscous Salad

Triple Bean & Pepper Salad

Vegan Heritage Slaw

Waldorf Salad

Potato/Starch Selections

Artisan Macaroni & Cheese

Asiago Mashed Yukon Gold Potatoes

Asian Vegetable Rice

Bacon & Cheddar Loaded Mashed Potatoes

Broccoli-Rice Casserole

Cheddar Hashbrown Casserole

Cheddar Twice Baked Mashed Potatoes

Cilantro Lime Rice

Cranberry-Cornbread Stuffing

Escaloped Apple Slices with Pecans

Garlic Mashed Redskin Potatoes

Garlic-Cheddar Grits

Herb Buttered Fingerling Potatoes

Herb Parsley Buttered Petite Assorted Potatoes

Homemade Scalloped Potatoes

Italian Cheese AuGratin Potatoes

Loaded Mashed Potatoes

Mashed Idaho Potatoes with Gravy

Old Fashioned Bread Pudding

Old Fashioned Macaroni & Cheese

Pecan Topped Mashed Sweet Potatoes

Roasted Petite Sweet Potatoes with Maple Sauce

Southern Red Beans and Rice

Sweet Corn Pudding

Traditional Cheddar AuGratin Potatoes

Potato/Starch Selections

Traditional Rice Pilaf

Traditional Wedding Potatoes

Warm German Potatoes

White Cheddar Mashed Potatoes

White Cheddar-Chive Macaroni & Cheese

Wild Rice Almondine with Fresh Herbs

Breads/Roll Selections

Artisan Roll Assortment
served with whipped butter and whipped garlic butter

Assorted Fresh Baked Breads and Dinner Rolls
served with whipped butter and whipped honey-cinnamon butter

Country Cornbread
served with whipped butter and whipped honey-cinnamon butter

Sweet Yeasty Rolls and Molasses Brown Rolls
served with whipped butter and whipped honey-cinnamon butter

Warm Vegetable Selections

Asiago Baked Cauliflower

Braised Red Cabbage with Tart Apples

Calico Whole Kernel Corn

Cinnamon-Brown Sugar Baby Carrots

Design your Own Vegetable Medley
*Select from olive oil roasted OR steamed with butter
Choice of Three: cauliflower, Brussels sprouts, broccoli, baby
carrots, zucchini, yellow squash, bell pepper strips, baby corn,
sliced leeks, green beans and asparagus (in season)*

Florentine Baked Tomatoes

Fresh Green Beans Almondine

Herb Roasted Parisian Carrots

Lemon Pepper Roasted Asparagus (in season)

Molasses & Bacon Baked Beans

Old Fashioned Green Bean Casserole

Ratatouille

Warm Vegetable Selections

Roasted Brussels Sprouts with Lemon-Pepper Butter

Roasted Elote Corn Cobbettes

Roasted Italian Vegetables

Zucchini, yellow squash, eggplant, mushrooms, tomato and onion with Italian herbs and seasonings

Sliced Acorn Squash with Maple Butter

Southern Fried Cabbage

Steamed Broccoli with Cheddar Sauce

The Vegetable Grill

Grilled vegetables served on a warmed grill with melted butter and pesto butter o the side

Select three: whole young carrots, leeks, asparagus (in season), zucchini sticks, yellow squash sticks, eggplant slices, sliced portabellas, baby sweet peppers OR Brussels sprouts

Tuscan Roasted Asparagus (In season)

Zucchini and Yellow Squash Parmesan

Create your Own Salad

Personalized Salad Creations

Your Choice of Two Greens:

*Romaine

*Spinach

*Kale

*Spring Greens

*Butter Lettuce

Select up to Three Dressings:

*Buttermilk Ranch

*Red French

*Thousand Island

*Green Goddess

*Golden Italian

*Garlic Balsamic

*Fuji Apple

*Sweet Onion

*Honey Dijon

*Raspberry Vinaigrette

*Cherry Vinaigrette

*Poppy Seed

*Sesame Ginger

*Bleu Cheese

*Caesar

*Tomato-basil

*Honey Lime

*Blood Orange Vinaigrette

*Pomegranate Blueberry

*Red Wine Vinaigrette

Create your Own Salad

Personalized Salad Creations

Select up to Five Fillers:

*Shredded carrot

*Shredded red cabbage

*Sliced cucumber

*Cherry tomatoes

*Sliced red onions

*Radish slices

*Fresh pepper strips

*Baby corn

*Marinated artichokes

*Sundried tomatoes

*Diced sweet potatoes

*Sliced leeks

*Mushrooms slices

*Dried cherries

*Dried cranberries

*Pineapple pieces

*Fresh sliced strawberries

*Mandarin oranges

*Fresh blueberries (in season)

*Fresh raspberries or blackberries (in season)

*Diced fresh apples

*Diced avocado

*Black olive slices

*Sugared pecans

*Slivered almonds

*Walnut pieces

*Sunflower seeds

*Seasoned croutons

*Honey roasted peanuts

*Bacon pieces

*Browned coconut

*Shredded cheddar

*Feta cheese

*Bleu cheese crumbles

Buffet Pricing

Includes Special Occasion Standard Service Level

Our Classic Buffet Includes:

- *Three Entree Selections
 - *Three Side Dish Selections
 - *Salad Selection
 - *Bread/Roll Selection with Butter
- Price per Person \$17.00

Our Light Buffet Includes:

- *One Entree Selection
 - *Three Side Dish Selections
 - *Salad Selection
 - *Bread/Roll selection with Butter
- Price per Person \$14.00

Our Standard Buffet Includes:

- *Two Entree Selections
 - *Three Side Dish Selections
 - *Salad Selection
 - *Bread/Roll Selection with Butter
- *Special Occasion Standard Service Level
- Price per Person \$15.50



Service Levels

Special Occasion Standard Service Level

(included in buffet pricing)

- *Prestige Plastic plates and Reflection Place Cutlery
- *High quality paper dinner napkins
- *Linens for the buffet tables
- *Service Staff and an On Site Service Manager
- *Complimentary dessert cutting with disposable plates and forks
- *Containers for remaining food items and packaging of these items
- *All necessary serving pieces and equipment
- *Breads/Butter and Salad, if selected, served at the buffet

Family Style Dinners

Includes Special Occasion Classic Service Level

Classic Family Style Dinner

- Your choice of:*
- *Two Entree Selections
 - *Three Side Dish Selections
 - *Salad Selection
 - *Breads/Roll Selection
- Price per Person \$22.00

Supreme Family Style Feast

- Includes your choice of:*
- *Three Entree Selections
 - *Four Side Dish Selections
 - *Salad Selection
 - *Breads/Roll Selection
- Price per Person \$25.50

Sit Down Dinners

Includes Special Occasion Classic Service Level

Plated Dinners

Includes your choice of:

- * One Entree (you may offer your guests a choice of up to three entree's/to be decided upon in advance)
 - *Two Side Dish Selections
 - *Salad Selection
 - *Breads/Roll Selection
- Price per Person \$23.00

Combination Plated Dinners

Includes your choice of:

- *Two Entree Selections (to be served to all of your guests)
 - *Two Side Dish Selections
 - *Salad Selection
 - *Breads/Rolls Selection
- Price per Person \$25.50

Service Levels

Special Occasion Classic Service Level

(included in Sit Down and Family Style dinner pricing)

- *China plates (three styles to select from)
 - *Stainless flatware
 - *Linen napkins (choice of color and fold)
 - *Tableservice set at the guest tables
 - *Linens for the buffet tables (white, ivory or black)
 - *Service Staff and an On Site Service Manager
 - *Complimentary dessert cutting with disposable plates and forks
 - *Containers for remaining food items and packaging of these items
 - *All necessary serving pieces and equipment
 - *Family style Rolls/breads with butter
 - *Salad (if salad option selected) served family style to guest tables
 - *Tablesided Iced Water Service (choice of goblet or mason jar mug)
- Additional Price per Person for Buffets \$4.00*

House Specialty Hot Buffet

(Please, NO substitutions)

House Specialty Buffet

Choice of Chicken Entree:

Chicken Breast Supreme OR Smoked or Herb Baked Chicken Quarters OR Parmesan Chicken Breasts

Choice of Pork Entree:

Westside Kielbasa with Apple Kraut OR Hawaiian Baked Ham OR Pork Pot Roast

Choice of Beef Entree:

Beef Pot Roast OR Swiss Steak OR Homemade Swedish Meatballs

Choice of Vegetarian Entree:

Artichoke-Parmesan Stuffed Portabella Mushroom Cap OR Cheese Filled Tortellini Alfredo OR Grilled Vegetable Lasagna

Choice of Any Potato Selection

Choice of Any Two Vegetable or Side Dish Selections

Choice of Salad

Fresh baked dinner rolls and breads with butter

Includes our Special Occasion Classic Service Level

Price per person:

75-150 guests.....\$19.75

151-250 guests.....\$18.75

251-500 guests.....\$17.75

501-over.....\$16.50

House Specialty Appetizer Package

(Available with House Specialty Buffet Only)

Choice of Three Appetizers:

*Bar & cubed cheese with crackers

*Fresh vegetables with dip

*Spinach-artichoke fondue with crusty bread slices

*Fresh fruit with citrus dip

*Assorted Bruschetta

*Mushroom cap assortment

*Five cheese dip (warm) with pretzel balls

*Tortilla pinwheel assortment

*Bourbon BBQ cocktail franks

*Red pepper Hummus with pita chips and vegetable dippers

*Fiesta layer dip with tortilla chips

*Open face canapé assortment

*Water chestnuts wrapped in bacon

*Smoked salmon pate' with crackers

Price per Person \$3.75

International Buffets

Fiesta Buffets

Fiesta Feast Buffet

Includes:

- *Chicken Fajitas
- *Pork Carnita
- *Beef Carne Asada
- *Tamales
- *Cheese Enchiladas
- *Spanish Rice
- *Refried Beans

*Flour and Corn Tortillas

*Toppings of sour cream, cheese, guacamole, pico, traditional salsa, salsa verde, chopped tomato, shredded lettuce, sliced jalapeno peppers, sliced black olives and crispy tortilla chips

Price per Person \$17.00

Wedding Taco Buffet

*Seasoned Ground Taco Beef

*Spanish Rice

*Refried Beans

*Flour and Corn Tortillas & Crispy Taco Shells

*Toppings of sour cream, cheese, diced onion, traditional salsa, salsa verde, shredded lettuce and sliced black olives

Price per Person \$11.00

Add an Appetizer Package

Select from:

- *Bar & cubed cheese with crackers
- *Fresh vegetables with dip
- *Spinach-artichoke fondue with crusty bread slices
- *Fresh fruit with citrus dip
- *Assorted Bruschetta
- *Mushroom cap assortment
- *Five cheese dip (warm) with pretzel balls
- *Tortilla pinwheel assortment
- *Bourbon BBQ cocktail franks
- *Red pepper hummus with pita chips and vegetable dippers
- *Fiesta layer dip with tortilla chips
- *Open face canapé assortment
- *Water chestnuts wrapped in bacon
- *Smoked salmon pate' with crackers

Pick Two: \$3.50 per person

Pick Three: \$4.50 per person

Pick Four: \$5.25 per person

Italian Buffets

Supreme Pasta Bar

Assorted Pastas ready to be topped with Tomato-basil marinara, creamy alfredo sauce and pesto Parmesan sauces

Toppers of:

- *Italian Chicken Strips
- *Sliced Italian Sausages
- *Homemade Italian Meatballs
- *Grilled Italian Vegetable Toppers
- *Parmesan and Romano Cheese
- *Caesar Salad
- *Fresh Baked Dinner Rolls and Breads with Whipped Butter

Price per Person \$16.00



Stations Selections

The Alfredo Station

Creamy fettuccini alfredo ready to be topped with Italian diced chicken, Italian seasoned seafood mix, grilled Italian vegetables and Parmesan & Romano cheeses. Served with Artisan rolls and whipped garlic butter

Price per Person \$8.00

The Asian Taco Station

Bao buns and flour tortillas ready to be filled with Teriyaki strips of chicken, pepper beef strips and Asian slaw

Price per Person \$6.50

The BBQ Station

Shredded BBQ pork and shredded BBQ chicken served with an assortment of sandwich rolls and toppers of crispy fried onions, cole slaw, crispy fried peppers, chopped onions, dill pickle shreds and lots of extra BBQ sauces. Served with petite cups of American potato salad

Price per Person \$5.50

The Beef Carving Station

Sirloin rounds of beef carved on site and served with warm Brew City white cheddar sauce and creamy horserdieu sauce. Includes petite rolls with whipped butter

Price per Person \$4.25

The Chicken Fajita Station

Grilled strips of grilled fajita chicken, grilled blend of bell peppers & onions, shredded lettuce, diced tomatoes, shredded cheddar cheese, traditional salsa, salsa verde, sour cream, guacamole with plenty of corn and flour tortillas

Price per Person \$6.50

The Classic Carving Station

Chef carved on site: Sirloin rounds of beef, smoked pit hams and oven roasted turkey breasts served with Brew City cheese sauce, creamy horserdieu sauce, bistro sauce and cranberry Aioli. Served with petite dinner rolls and whipped butter

Price per Person \$7.75

The Drums and Dippers Station

Wood chip smoked chicken drumsticks served with an assortment of barbecue sauces, ranch sauce and sweet Asian pineapple sauce

Price per Person \$4.50

The Far East Station

Strips of grilled teriyaki chicken and pepper beef strips ready to serve on Asian vegetable rice and lo mein noodles. Includes Asian takeout boxes and chop sticks

Price per Person \$7.25

The Fiesta Barbeque Station

Corn and flour tortillas ready to be filled with sliced beef brisket, cole slaw, diced tomatoes, crispy fried onions, crispy fried peppers and BBQ sauces

Price per Person \$5.00

The French Station

Petite chicken-broccoli crepes and seafood crepes. Served with petite croissants and herb Boursin cheese spread

Price per Person \$6.50

The Garden Italian Pasta Station

An assortment of pastas ready to be topped with creamy alfredo and tomato-basil marinara sauces and toppings of sautéed mushrooms, grilled peppers & onions, marinated artichokes, sundried tomatoes, sliced black olives and grated parmesan & Romano cheeses. Served with sliced Italian bread and whipped garlic butter

Price per person \$8.75

The Gyro Station

All the fillings for your guests to create their own Gyros! Fresh pita bread, gyro meat, sliced tomato, shredded lettuce, sliced black olive, feta cheese, cucumber slices and plenty of Tzatziki sauce. Served with cups of Greek green salad with feta dressing

Price per Person \$8.00

The Irish Carving Station

Chef carved corned beef briskets served with boiled potatoes with cabbage and carrots. Served with Irish soda bread and whipped butter

Price per Person \$8.00

The Italian BBQ Station

Italian shredded Porketta ready to be served on warm sliced garlic bread and topped with Parmesan & Romano cheese, diced tomatoes with basil and grilled peppers & onions.

Served with an antipasta platter

Price per Person \$8.00

The Mardi Gras Station

Shrimp & Sausage Jambalaya, red beans with rice, boiled crawfish with petite potatoes & onions and plenty of melted butter. Served with sliced French bread

Price per Person \$11.00

The Margarita Macaroni & Cheese Station

Margarita glasses filled with old fashioned macaroni & cheese and ready to be topped with seasoned ground taco beef, sour cream, diced tomatoes, peppers & onions, sliced jalapeno peppers, shredded fiesta cheese and sliced black olives

Price per Person \$7.25

Stations Selections

The Mashed Potato Martini Station

Mashed Yukon gold potatoes and mashed red potatoes ready to be topped with brown gravy, chicken gravy, sour cream, chives, bacon bits, cheddar cheese sauce, Asiago cheese, chopped broccoli, peppers & onions and diced ham

Price per Person \$4.50

The Omelette Station

Cheese omelettes ready to be topped with warm cheddar sauce and assorted toppings (over twelve toppings in total!) Served with assorted Sweet Breakfast breads with whipped butter

Price per Person \$6.50

The Potato Split Station

Old fashioned banana split bowls filled with scoops of Yukon gold mashed potatoes, mashed red potatoes and mashed sweet potatoes, ready to be topped with warm cheddar cheese sauce, Asiago cheese, sliced green onion, bacon bits, sour cream, diced ham, chopped broccoli, diced peppers & onions, cinnamon sugar, mini marshmallows and candied pecans

Price per Person \$6.00

The Prime Rib Carving Station

Chef carved Prime Rib of beef served with hot AuJus and creamy horsie sauce. Served with petite rolls and whipped butter

Price per Person \$7.00

The Seafood Station

Chilled Jumbo shrimp with cocktail sauce, Smoked salmon with caper sauce and Crab stuffed seashells. Served with fresh baked sliced French bread with whipped garlic butter

Price per Person \$9.00

The Signature Salad Station

A display of green salads included leafy fruit salad Martini's, Brandy glasses with Caesar salad, Cosmo glasses with garden tossed salad, Wine glasses with Tuscan green salads and Champagne glasses with vegetable tortellini salads. Served with buttermilk ranch, poppy seed, sweet onion, Caesar, red French, garlic balsamic and Greek feta dressings

Price per Person \$5.00

The Soup and Sandwich Station

Shooter cups of tomato-bisque and mushroom-Brie bisque soups served with mini sub sandwiches and petite croissants filled with cranberry chicken salad

Price per Person \$5.00

The Spanish Station

A group size pan of Paella and plenty of Gazpacho shooters

Price per Person \$8.00

The Stroganoff Station

Creamy Egg noodles tossed in a cream sauce and ready to be topped with strips of beef, grilled onions and grilled bell Peppers. Served with petite rolls with whipped butter

Price per Person \$5.50

The Taco Bowl Station

Crispy tortilla bowls ready to be filled with seasoned ground taco beef, Spanish rice and refried beans and topped with shredded cheddar, sour cream, sliced peppers, guacamole, diced tomato, shredded lettuce, traditional salsa and salsa verde

Price per Person \$7.00

The Taco Station

Seasoned ground taco beef, shredded lettuce, diced tomatoes, diced onions, guacamole, traditional salsa, salsa verde, shredded cheddar cheese, sour cream and sliced black olives with crispy taco shells, corn & flour tortilla's

Price per Person \$5.00

The Tenderloin Carving Station

Chef carved beef and pork tenderloins served with warm Brew City cheese sauce, creamy horsie sauce and Bourbon BBQ sauce. Served with petite dinner rolls and whipped butter

Price per Person \$8.00

The Thanksgiving Carving Station

Chef carved whole roasted turkey breasts served with cranberry Aioli and cornbread stuffing. Served with petite dinner rolls and whipped butter

Price per Person \$6.50

The Tuscan Risotto Station

Creamy risotto with toppings of sundried tomatoes, sliced black olives, marinated artichokes, sautéed mushrooms, basil pesto, crumbled Italian sausage, sliced grilled zucchini, grated parmesan & Romano cheeses. Served with sliced Italian bread with whipped butter

Price per Person \$7.00

The Westside Polish Station

Westside Kielbasa over sweetened apple kraut and cabbage rolls smothered in tomato sauce. Served with fresh baked rye bread, whipped butter and horseradish

Price per Person \$7.25

Late Night Snacks

Available with any buffet, sit down or family style dinner
Minimum of 75 guests on all late night snack buffets

Concession Stand Style Nacho Bar

Plastic concession nacho containers ready to be filled with nachos and topped with warm cheddar cheese sauce, diced tomatoes, sliced black olives, sour cream, salsa, chives and jalapeno pepper slices

Price per Person \$4.50

Late Night Hot Dogs!

All beef hot dogs with all the toppings including Coney island sauce, warm cheese sauce, ketchup, mustard, dill shreds, sweet relish, diced onion and jalapeno pepper slices served on poppy seed buns from our Famous Weenie Wagon

Priced per 200 hot dogs per unit \$525.00

Late Night Irish Nacho Bar

Tater Tots ready to be topped with warm cheddar sauce, seasoned taco beef, chives, sour cream, black olive slices, salsa, bacon pieces and more!

Price per Person \$4.25

Moonlight Macaroni & Cheese Bar

Elbow macaroni ready to be topped with cheddar cheese sauce, parmesan sauce and toppers

Price per Person \$6.00

Pop Corn Bar

Pop Corn popped on site with warm melted butter and assorted salts

Price per Person \$4.00

Sunset Sliders

Fresh slider rolls ready to be filled with shredded BBQ Pork, teriyaki shredded beef and Fiesta diced chicken. Includes toppings of dill shreds, diced onions, fried onion pieces, fried pepper pieces, Asian slaw and salsa

Price per Person \$4.50



Sweet Endings

Boston Cream Pies

Each pie serves 12 guests \$20.00

Cake Balls

An assortment of flavors

Price per 100 cake balls per unit \$88.00

Celebration Cheesecakes

*Your choice of flavors: New York with fresh strawberries,
Chocolate Chip, Turtle, Strawberry Swirl, Caramel
Apple and other seasonal favorites*

Each cheesecake serves approx 12 guests \$44.00

Classic Cupcakes

*Mix and match of vanilla and chocolate cupcakes with vanilla
& chocolate buttercream icings.*

Decorated with a drop flower to match your colors

Priced per dozen \$16.00

Cobblers and Crisps Bar

*Your choice of two: Apple crisp, Blueberry Cobbler, Blackberry
Crisp, Cherry Cobbler, Peach Cobbler or Cherry Crisp
served with scoops of vanilla ice cream and
whipped cream*

Price per Person \$4.50

Cream Puffs

Custard filled and chocolate covered!

Priced per unit of three dozen \$86.00

Deluxe Banana Split Bar

Served in old fashioned glass banana split bowls!

*Your choice of ice cream, hot fudge, caramel, butterscotch,
strawberry and pineapple toppings.*

*Served with sliced banana's, chopped nuts, cherries,
whipped cream, sprinkles and sugar waffles*

Price per Person \$5.50

Dessert Bar Assortment

*Select from Blondie, Caramel Apple, Pecan-Chocolate, Triple
Berry, Meltaway Bars or Lemon*

Sold by the units of three dozen (each variety) \$58.00

Donut Display

*An Assortment of Marge's Donuts displayed on our
donut stands*

Price is per unit of three dozen \$55.00

Double Layer Sheetcakes

Decorated with a drop flower to match your color theme

Select a flavor: Vanilla, Marble or Chocolate

*Select a filling: Raspberry, Cherry, Strawberry, Strawberry
Mousse, Chocolate Mousse, Chocolate Fudge, Lemon, Vanilla
Mousse or Citrus Mousse*

*Select an icing: Vanilla buttercream, Chocolate buttercream,
Whipped vanilla, Whipped chocolate or Chocolate fudge
fondant*

Each cake serves 50-60 guests \$72.00

Flourless Chocolate Tortes

Completely Gluten Free

Each torte contains 16 slices \$44.00

French Éclairs

Custard filled and chocolate covered!

Priced per unit of three dozen \$80.00

Home Baked Pies

Served with whipped cream

*Your choice of flavors: Pecan, Pumpkin, Dutch Apple, Cherry
Krunch, Peach, Strawberry Rhubarb, Fresh Strawberry, Sugar
Pie, Custard, Blueberry, Sweet Potato, Chocolate Cream,
Coconut Cream, Banana Cream, Lemon Meringue, Caramel
Apple, Lemon Crunch or Fruits of the Harvest*

Price per Pie \$14.00

Ice Cream Sundae Bar

*Your choice of ice cream served with hot fudge, strawberry
sauce, caramel, chopped nuts, whipped cream and cherries*

Price per Person \$4.00

Individual Pineapple Upside Down Cakes

Served with icing and a cherry on top!

Three dozen per unit \$88.00

Italian Cannolis

Each unit contains three dozen \$100.00

Italian Tiramisu

Each pan serves approximately 24 guests \$60.00

Layer Cakes

*Your choice of flavors: Carrot, German Chocolate,
Red Velvet or Lemon (other seasonal favorites available)*

Each cake serves approx 12 guests \$35.00

Sweet Endings

Miniature Sweet Display

An assortment of mini cheesecakes, truffles, bonbons, cake balls, cream puffs, éclairs, bar cookies, diamonds, mousse filled chocolate cups and more!

Price per Person \$4.75

Pudding Martinis

Martini glasses filled with a variety of puddings.

Flavors include: Rice Pudding, Chocolate Fudge, Banana, Lemon, Vanilla with fresh strawberries and Peanut Butter Fudge

Price per Person \$3.50



Root Beer Float Bar

Old fashioned root beer and vanilla ice cream hand crafted on site

Price per Person \$2.75

Scoops on Top!

A scoop of Ice cream, sorbet or gelato (your choice of flavors) served with your cake or pies

Price per Person \$1.60



Strawberry Shortcakes

Your choice of biscuits, pound cake or angel food cake topped with sweet strawberry topping and whipped vanilla icing. Displayed in your choice of mason jars, martini glasses or glass bowls

Price per Person \$3.25

Sweet Shots

An assortment of sweet mousse-filled shooter cups

Priced per unit of 50 \$90.00

Tempting Tortes

Your choice of flavors: Chocolate Fudge, Black Forest, White Chocolate Raspberry or Tuxedo

Each torte serves approximately 14 guests \$45.00



Beverages

Cold Drinks include cups, napkins, ice, garnishment and standard punch bowl or glass beverage jars

Hot Drinks include Styrofoam cups and appropriate condiments

Chilled Apple Cider

Price per gallon \$11.00

Coffee Station-40 cups of Regular or Decaf Coffee

Served with creamer, sugar and equal \$45.00

Coffee Station-80 cups of Regular or Decaf Coffee

Served with creamer, sugar and equal \$80.00

Hot Apple Cider

Priced per 40 cup unit \$50.00

Hot Cocoa

Served with whipped cream and mini marshmallows

Priced per 40 cup unit \$60.00

Hot Tea

Hot water and assorted teas, includes condiments

Priced per 40 cup unit \$50.00

Infused Water

Your choice of flavors:

Minted Lemon, Citrus, Berry, Cucumber-Mint or Tropical

Priced per gallon \$11.00

Lemonades

Your choice of:

Traditional, Strawberry, Tropical-Orange, Blue Raspberry or Mango

Priced per gallon \$11.00

Old Fashioned Towne Club Sodas

An assortment of chilled flavors

Price per person \$1.25

Punch Bowls

Your choice of Flavors:

Sparkling White, Citrus Orange, Strawberry-Mango, Tropical Fruit, Cranberry-Orange or Mango-pineapple

Priced per gallon \$11.00

Rentals

Table Linens

Black 156" Linen \$8.00

Ivory 114" Linen \$6.00

Ivory 156" Linen \$8.00

Ivory 85 x85 Square Linen \$6.00

Ivory 90 x 90 Square Linen \$7.00

White 114" Linen \$6.00

White 156" Linen \$8.00

White 85 x 85 Square Linen \$6.00

White 90 x 90 Linen \$7.00

Tables

5' Banquet Table \$7.00

8' Banquet Table (for Buffet) \$10.00

Plates, Glasses and Mugs

Glass Dessert Plate with Dessert Fork \$1.00

Mason Jar Mug \$0.75

Tulip Champagne Glass \$0.75

Wine Glasses \$0.75

