



Catering Menu



A la Carte Menu

Beverages

Assorted Coca Cola Soft Drinks	\$3.00 each
Assorted Bottled Dunkin' Donuts Coffee	\$4.00 each
Dasani Bottled Water	\$2.50 each
Bottled Fruit Juice	\$3.00 each
Assorted Bolthouse Juices	\$4.00 each
Lemonade	\$8.00 carafe
Iced Tea With Lemon	\$8.00 carafe
Assorted Fruit Juices (Cranberry, Apple, Orange)	\$12.00 per carafe
Coffee, Decaffeinated Coffee & Herbal Teas	\$28.00 per gallon

Snacks

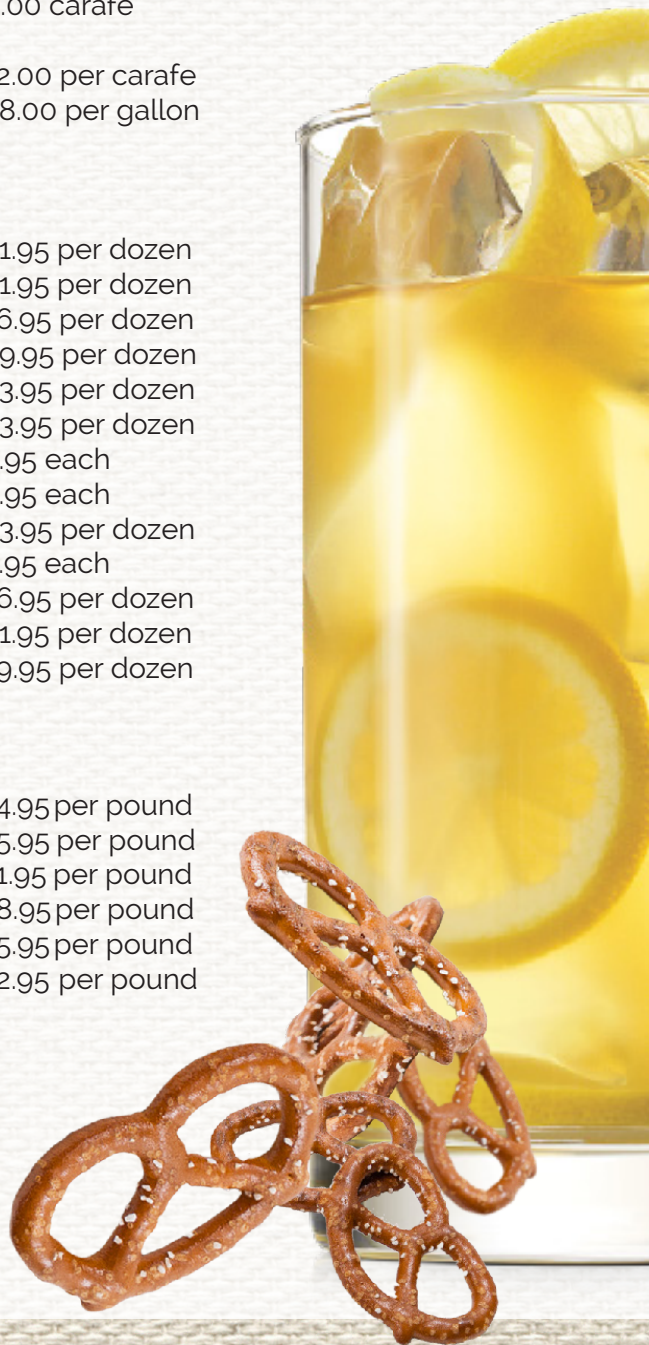
Assorted House Baked Scones	\$21.95 per dozen
Fruit Filled Danish	\$21.95 per dozen
Bagels With Cream Cheese	\$16.95 per dozen
Assorted Ferris Nut Grab & Go Packs	\$29.95 per dozen
House Baked Muffins	\$23.95 per dozen
Warm Cinnamon Rolls	\$23.95 per dozen
Assorted Yoplait & Chobani Yogurts	\$2.95 each
Granola Bars	\$2.95 each
Whole Fresh Fruit	\$23.95 per dozen
Seasonal Fresh Fruit Cup	\$3.95 each
Fresh Baked Cookies	\$16.95 per dozen
Fudge Brownies	\$21.95 per dozen
Soft Pretzels With Mustard (Add Beer Cheese \$4/dozen)	\$19.95 per dozen

Salty Snack by the Pound

Great Lakes Potato Chips With Onion Dip	\$14.95 per pound
Great Lakes Tortilla Chips With Salsa	\$15.95 per pound
Pretzels	\$11.95 per pound
Grand Rapids Popcorn (Cheddar or Caramel)	\$18.95 per pound
Grand Rapids Popcorn (Butter)	\$15.95 per pound
Traditional Party Mix (Chex Mix)	\$12.95 per pound

20% Gratuity and 6% sales tax will be added

**Ask your catering professional about menu items that are cooked to order or served raw. Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.





Bright Beginnings

Breakfast Displays require a minimum 10 people

Personal Continental (1-9 people)

House baked muffin, mixed berry yogurt, fresh cut fruit cup, cup of coffee, decaffeinated coffee or herbal tea

\$9.95 per person

Continental

Fresh cut fruit, house baked muffins, **choice of one:** bagels served with cream cheese and preserves, fruit filled Danish, or house made assorted scones, chilled juices, coffee, decaffeinated coffee, herbal teas

\$10.95 per person

The Energizer

Fresh cut fruit, build your own parfait with fresh berries, vanilla yogurt and house made granola, bagels served with cream cheese and preserves, chilled juices, coffee, decaffeinated coffee, herbal teas

\$11.95 per person

Executive Continental

Fresh cut fruit, build your own yogurt parfaits display with fresh berries, vanilla yogurt and house made granola, baked cinnamon rolls, chilled juices, coffee, decaffeinated coffee, herbal teas

\$12.95 per person

Create Your Own Oatmeal Bar

Quaker Hearty Kettle Oatmeal, Seasonal sliced fresh fruit, dried Michigan Cherries, raisins, chopped walnuts, brown sugar, cinnamon, warm maple syrup, half and half, skim and 2% milk, chilled juices, coffee, decaffeinated coffee, herbal teas

\$11.95 per person

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Plated Breakfast

All plated breakfast selections are served with fresh cut fruit cup, coffee, decaffeinated coffee, herbal teas and chilled juices.

Early Riser

Scrambled eggs, golden browned potatoes, **Choice of one:** bacon, sausage patties, sausage links, turkey sausage links or ham

\$13.95 per person

Bon Jour

Cinnamon swirl french toast served with warm maple syrup and **choice of one:** bacon, sausage links, sausage patties, turkey sausage links, or ham

\$13.95 per person





Breakfast Displays

Buffets require a minimum of 25 guests.
Groups of 20-24 people add an additional \$1.50/per person

The Egg Basket Display

Scrambled eggs, golden browned potatoes, fresh cut fruit, house baked muffins, choice of one: bacon, sausage patties, sausage links, turkey sausage links or ham, chilled juices, coffee, decaffeinated coffee, herbal teas

\$14.95 per person

The Health Nut Display

Fresh cut fruit and berries, assorted yogurts, cholesterol free scrambled Egg Beaters with garden vegetables, house baked bran muffins, turkey sausage, chilled juices, coffee, decaffeinated coffee, herbal teas

\$15.95 per person

The Farmer's Display

Fresh cut fruit, house baked muffins, scrambled eggs, golden browned potatoes, french toast with warm maple syrup, choice of one: bacon, sausage patties, sausage links, turkey sausage links or ham. Chilled juices, coffee, decaffeinated coffee, herbal teas

\$16.95 per person

Enhance Your Display

Add choice of breakfast sandwich: Choice of one: bacon, sausage patty, ham, with scrambled eggs, cheddar cheese on an english muffin.

Add \$3.95 per person

Create Your Own Oatmeal Bar

Quaker Hearty Kettle Oatmeal, seasonal sliced fresh fruit, dried michigan cherries, raisins, chopped walnuts, brown sugar, cinnamon, warm maple syrup, half and half, skim & 2% milk.

Add \$4.95 per person

Brunch Display

Buffets require a minimum of 25 guests

Fresh cut fruit, house baked muffins, scrambled eggs, mixed garden green salad with appropriate condiments and assorted dressings, roasted redskin potatoes, chef's selection of vegetables, chef created dessert station, coffee, decaffeinated coffee, herbal teas, assorted chilled juices, iced tea, lemonade

Choice of one: cinnamon French toast, silver dollar pancakes, malted mini waffles

Choice of one: bacon, sausage patties, sausage links, turkey sausage links or ham

Choice of one: grilled chicken with fresh mozzarella, tomato, balsamic reduction and fresh basil, citrus salmon finished with dill and accented lemon-wine-butte, or pork tenderloin medallions stuffed with onions, mushrooms, red peppers, spinach, and feta cheese

\$24.95 per person

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Plated Lunch

All lunches are served with house salad, and chef's selection of vegetable, coffee, decaffeinated coffee, herbal teas, lemonade, iced tea, and chef's choice dessert.

Vegetarian Alfredo

Penne pasta tossed in a hearty alfredo sauce and sautéed vegetables, garnished with shredded parmesan cheese, onions, mushrooms, tomato, peppers

\$14.95 per person

Lemon Pepper Tilapia

House blend of cracked black pepper and fresh lemon zest, finished with a rosette of citrus butter, served with chef's choice accompaniment

\$15.95 per person

Chicken Limone

Breaded chicken breast topped our lemon butter wine sauce, served with chef's choice accompaniment

\$18.95 per person

Chicken Florentine

Grilled chicken breast topped with sautéed spinach and roasted tomatoes, finished with garlic cream sauce served with chef's choice accompaniment

\$18.95 per person

Rosemary Pork Tenderloin

Rosemary grilled pork tenderloin roasted and sliced. Finished with a warm cherry chutney, served with chef's choice accompaniment

\$18.95 per person

Grilled Salmon

6 oz. grilled salmon with butter, lemon, wine and caper sauce, served with chef's choice accompaniment

\$18.95 per person

Grilled Sirloin

6 oz. center cut sirloin with choice of crumbled bleu cheese or mushroom & roasted red pepper ragout

\$25.95 per person



*Choice of 2 entrees, add \$1 per person

*Choice of 3 entrees, add \$2 per person

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Lunch on the Run

Box Lunches are served with assorted Great Lakes chips, whole fruit, house baked cookie, soft drink or bottled water. \$14.95 per person

Club Wrap

Shaved turkey and ham with cheddar cheese, bacon, lettuce, tomato, and mayonnaise wrapped in a piadina flat bread

Turkey Sandwich

Smoked turkey breast, swiss, lettuce and tomato, served on Arnie's Heartland Crusty Grain Bread

Ham Sandwich

Ham & Cheddar, lettuce and tomato, served on Arnie's Heartland Crusty

Vegetarian Piadina

Vegetables, feta cheese, zucchini, squash, artichokes, roasted red pepper, red onion, lettuce, tomato, and vinaigrette dressing wrapped in a piadina flat bread

Tuna Piadina

House made tuna salad, swiss cheese, lettuce and tomato, wrapped in a piadina flat bread
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Lunch Made Easy

All lunch entrees include iced tea and lemonade.

Traverse City Salad

Mixed field greens with dried cherries, sliced apples, pecans, raspberry vinaigrette dressing, served with a freshly baked roll

\$10.95 per person
Add Chicken \$4.00

Spinach Salad

Fresh spinach with walnuts, fresh strawberries, red onion, and feta cheese served with homemade balsamic vinegar and a freshly baked roll

\$10.95 per person
Add Chicken \$4.00

Soup and Sandwich Combo

Select one of the following half sandwiches, club wrap, turkey sandwich, ham sandwich, or vegetarian piadina served with chef's selection of homemade daily soups; beef vegetable, chicken noodle, broccoli cheese, potato bacon, tomato bisque

\$12.95 per person

Chicken Caesar Salad

Fresh cut romaine tossed with creamy caesar dressing, topped with grilled chicken breast, parmesan cheese, seasoned croûtons, served with a freshly baked roll

\$13.95 per person

*Choice of 2 entrees, add \$1 per person

*Choice of 3 entrees, add \$2 per person





Lunch Displays

Displays require a minimum of 25 guests. Groups of 20-24 people add an additional \$1.50/per person All lunch displays include iced tea and lemonade.

Nacho Bar

Great Lakes tortilla chips.

Your choice of: seasoned shredded chicken or ground taco meat. Warm nacho cheese, shredded cheddar cheese, shredded lettuce, diced tomatoes, diced onions, chopped jalapenos, sliced black olives, black beans, sour cream, salsa

\$14.95 per person for one meat

\$16.95 per person for two meats

*add guacamole for \$2 per person

Soup and Salad Extravaganza

Chef's soup of the day, mixed garden salad & spinach salad with appropriate condiments, warm rolls & butter

\$13.95 per person

Downtown Deli

Mixed garden salad with appropriate condiments, assorted breads and croissants, sliced turkey, honey baked ham, roast beef, chicken salad, cheddar, pepper jack, and Swiss cheese, lettuce, tomato, onion, pickles

Choice of one: house made potato salad, Italian pasta salad or coleslaw

\$17.95 per person

Ole Mexicana

Mixed garden salad with appropriate condiments and dressings, build your own fajitas - beef or chicken, bell peppers, onions, warm tortilla shells, spanish rice, refried beans, Great Lakes tortilla chips with salsa, shredded cheese and sour cream

\$17.95 per person for one meat

\$19.95 per person for two meats

*add guacamole or queso for \$2 per person

Tour of Little Italy

Choice of chicken parmesan or chicken vesuvio, garden salad tossed with Italian vinaigrette, roasted potatoes, alfredo and marinara sauce served with cavatappi pasta, chef's choice seasonal vegetable, toasted garlic bread

\$19.95 per person

Pizza Buffet

Create three kinds of pizza with two toppings each, garlic bread, garden salad tossed with Italian vinaigrette

Choice of: pepperoni, ham, bacon, sausage, mushrooms, red onion, bell pepper, black olives, green olives, pineapple, artichokes and spinach

\$17.95 per person



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Refreshment Breaks

Sugar Rush

Assortment of freshly baked cookies, Kellogg's rice krispie treats, soft drinks
\$5.95 per person

Yogurt Parfaits

Individual vanilla yogurt parfaits layered with blueberries, strawberries and granola
\$4.95 per person

Bleacher Break

Great Lakes potato chips, pretzels, cracker jacks, soft drinks
\$6.95 per person

Fresh and Healthy

Fresh cut fruit, individual yogurts, granola bars, bottled water
\$6.95 per person

Ole Amigos

Great Lakes tortilla chips, nacho cheese, salsa, Strawberry & Pineapple Jarritos
\$6.95 per person

Sweet and Fruity

Brownies, freshly baked cookies, cut fresh fruit, coffee, decaffeinated coffee, herbal teas
\$7.95 per person

Gourmet Coffee Station

Freshly brewed coffee, decaffeinated coffee, herbal teas, hot chocolate, flavored creamers, flavored syrups, cinnamon sticks, peppermint sticks, honey, hazelnut pirouline and whipped cream
\$7.95 per person

Made in Michigan

Michigan apples, Grand Rapids popcorn, Michigan blueberry muffins, Kellogg's rice krispie treats, assorted Faygo soda's or Vernor's ginger ale
\$7.95 per person

Energy Burst

Assorted energy bars, Ferris Rocky Mountain Mix, Ferris dark chocolate espresso beans, whole fresh fruit, Red Bull energy drinks
\$9.95 per person

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Hors d'oeuvres

Hot Selections

- Bacon Wrapped Scallops
- Southwest Egg Rolls (Chicken)
- Spanakopita
- Chicken Tortilla Roll-Ups
- Mini Beef Wellington
- Chicken Wings
- Spinach & Artichoke Stuffed Mushrooms
- Vegetable Spring Rolls
- Beef Or Chicken Satay
- Sesame Chicken Tenders
- Mini Crab Cakes
- Coconut Shrimp w/Horseradish Marmalade

Priced per piece, 50 minimum

- Market
- \$1.50
- \$1.50
- \$2.00
- \$3.00
- Market
- \$1.50
- \$1.50
- \$2.00
- \$1.50
- Market
- \$1.50



- Spinach And Artichoke Dip
With Pita Points

Priced per person, 20 minimum

- \$3.00/person

Cold Selections

- Caprese Skewers
- Shrimp Cocktail
- Fresh Vegetable Crudité Shooters
with Ranch & Hummus

Priced per piece, 50 minimum

- \$1.50
- \$1.00
- \$2.00

- Gourmet Dip Displays (Choice Of Two):
Spinach & Artichoke, Olive Tapenade,
Hummus
- Tomato Basil Bruschetta
- Fiesta Dip With Great Lakes Tortilla Chips
- AntiPasto Platter
- Cheese And Cracker Display
- Fresh Cut Fruit Display

Priced per person, 20 minimum

- \$4.00/person
- \$3.00/person
- \$3.00/person
- \$3.00/person
- \$3.00/person
- \$3.00/person

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Plated Dinner

Dinner entrees are served with house salad, chef's selection of vegetable, chef's choice accompaniment, warm rolls and butter, choice of dessert, coffee, decaffeinated coffee, herbal teas, iced tea and lemonade

Stuffed Chicken Breast

Chicken breast stuffed with artichokes, spinach, spices and a blend of cheese, topped with a roasted red pepper cream sauce

\$24.95 per person

Pesto Chicken

Chicken grilled and smothered in basil pesto, marinated tomato medley, and served with garlic cream sauce

\$23.95 per person

Seafood Alfredo

Shrimp and bay scallops sautéed with roasted red peppers and wild mushrooms, in a creamy alfredo sauce over fettuccini

\$24.95 per person

Roasted Pork Loin

Succulent pork loin roasted with fragrant garlic and rosemary jus

\$23.95 per person

Mahi Mahi

Pan seared with lemon and garlic

\$ Market Price per person

Squash Ravioli

Squash ravioli with brown butter, parmesan, and sage

\$21.95 per person

Bruschetta Chicken

Grilled chicken breast topped with house made bruschetta and finished with balsamic reduction

\$23.95 per person

Salmon Oscar

Grilled salmon filet with warm crab meat, topped with béarnaise sauce

\$25.95 per person

Prime Rib

10 oz. cut, slow roasted and served with au jus

\$ Market Price per person

Grilled Sirloin

10 oz. blackened and grilled sirloin, smothered with crumbled bleu cheese

\$31.95 per person

Choice of one: NY style cheesecake with strawberry coulis, double chocolate cake, key lime pie, or Tiramisu

* Offer your guests a choice of two entrées, add \$1.00 per person

* Offer your guests a choice of three entrées, add \$2.00 per person

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Dinner Displays

Dinner displays require a minimum guest count of 25 Groups with guest count 20-24 people add an additional \$2.00 per person. Dinner displays include chef's selection of dessert, coffee, decaffeinated coffee, herbal teas, iced tea and lemonade.

Ole Mexicana

Southwest Caesar salad: romaine, roasted corn, red pepper, tortilla strips and Mexican Caesar dressing, build your own fajitas with bell peppers, onions, warm tortilla shells, spanish rice, refried beans, chips with salsa, shredded cheese and sour cream

Choice of: beef or chicken

One Meat \$23.95 | Two Meat \$25.95

*add guacamole or queso for \$2 per person

Tour of Little Italy

Garden salad tossed with Italian vinaigrette, chicken vesuvio or chicken parmesan with roasted potatoes, cavatappi pasta served with alfredo and marinara sauce, chef's selection of vegetable, toasted garlic bread

\$24.95 per person

Enhanced Tour of Little Italy: Add your choice of housemade vegetable or meat lasagna \$6.00 per person

Grand Display

Chef's selection of vegetable, warm rolls and butter

Salads - Choice of two:

house salad | caesar salad | Spinach Salad | seasonal fruit salad | Italian tri-color pasta salad

Accompaniments - Choice of one:

wild rice blend | roasted redskin potatoes | au gratin potatoes | garlic mashed potatoes

Entrees

- Rosemary seared chicken breast with rosemary jus
- Chicken Limone with Chardonnay cream
- Herb crusted tilapia with tomato caper relish
- Grilled salmon with pineapple mango relish
- Pork loin with onions, mushrooms, red peppers, and natural jus
- Squash Ravioli with brown butter, parmesan and sage
- Sliced Prime Rib au jus (add \$3/person)

Choice of one entrée... \$27.95 per person

Choice of two entrees... \$31.95 per person

Choice of three entrees... \$35.95 per person

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Beverage Package Services

Hosted Beverage Packages

In order to assist you in planning your budget for an event that includes bar service, we will provide you with a per person charge for service for a specified period of time. This allows your guests to enjoy a hosted bar and will provide you with the total charge prior to your event.

Charges will be based on the guarantee for the event. Should the number of guests in attendance exceed your guarantee; charges will be based on the actual number of guests attending.

House Beverage Package Includes

House wines, domestic bottled beers, house cocktails, soft drinks, juice, and bottled water

One Hour: \$11.00 Each - Additional Hour \$6.00

Call Beverage Package Includes

House wines, domestic bottled beers, draft microbrew beers, call cocktails, soft drinks, juice and bottled water

One Hour: \$14.00 Each - Additional Hour \$7.00

Smirnoff, Segrans 7, Southern Comfort, Captain Morgan, Cuervo, Amaretto

Premium Beverage Package Includes

House wines, domestic bottled beers, imported bottled beers and draft microbrew beers, premium cocktails, soft drinks, juice and bottled water

One Hour: \$18.00 Each - Additional Hour \$9.00

Grey Goose, Crown Royal, Bombay Sapphire, Chivas, Bacardi, Makers Mark, Patron, Chambord, Baileys

Dedicated Beverage Service

Bartender fee: \$75.00

Private bar with a dedicated bartender in the event space for up to 3 hours of service. For each additional hour add \$25.00

Michigan Law prohibits the sale of alcohol to persons under 21 years of age. Guests may be asked to present identification.

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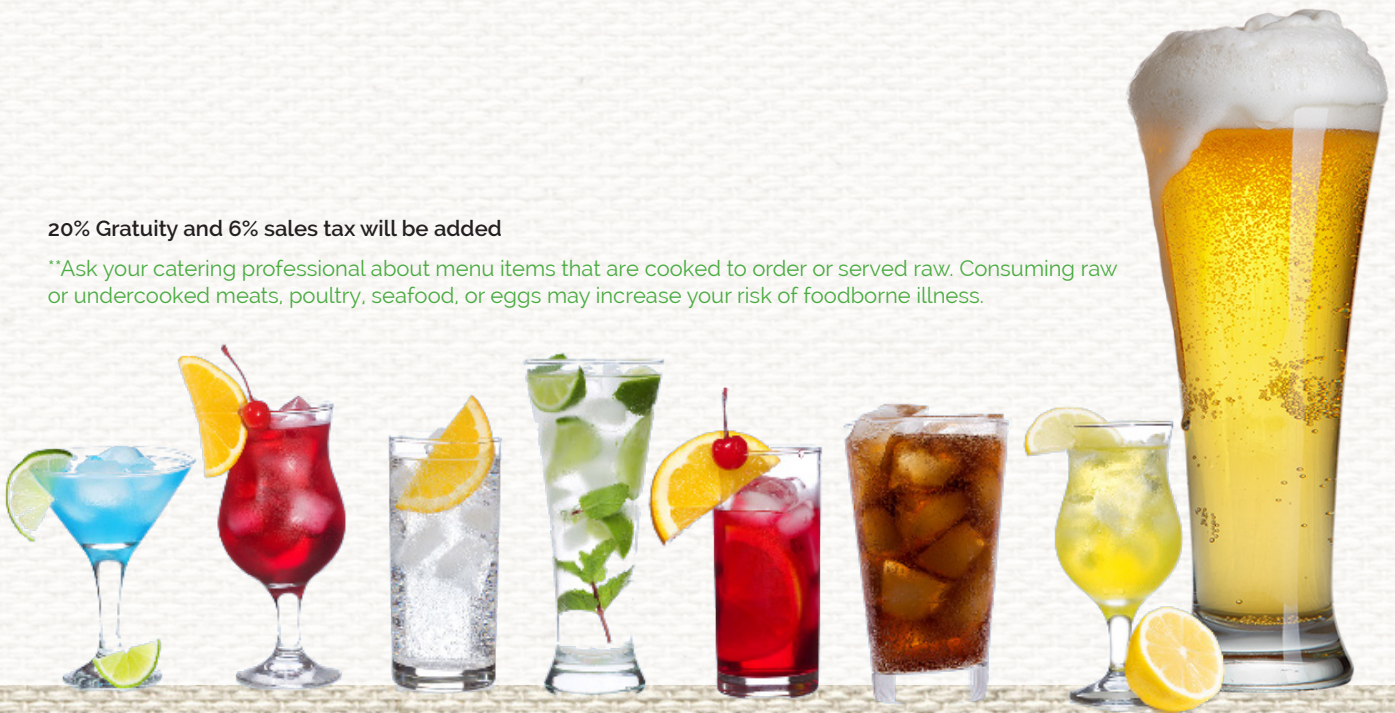


Host/Cash Beverage Services

House Wine (Glass Chardonnay, Cabernet, Merlot)	\$7.00
Domestic Beer - Bottle	\$4.25
Imported Beer - Bottle	\$5.25
Craft Beer - Bottle	\$5.50
Draft Beer - Pint	\$6.00-\$9.00
House Brand Mixed Drinks	\$4.50
Call Brand Mixed Drinks (Absolut, Bacardi, Seagrams 7, Jack Daniels, Southern Comfort, Captain Morgan, Cuervo)	\$6.00-\$8.00
Premium Mixed Drinks (Belvedere, Bombay Sapphire, Makers Mark, Patron)	\$7.00-\$9.00
Cordials (Disaronno, Chivas, Crown Royal, Chambord, Baileys)	\$7.00-\$9.00
Soft Drinks, Assorted Juice, Bottled Water	\$3.00
Sparkling Cider or Champagne Toast	\$3.00

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Audio

Hand Held Microphone (wired) \$45.00
Table Top Microphone (wired) \$45.00
Wireless Hand-Held Microphone \$150.00
Wireless Lavalier Microphone \$150.00
Powered Speaker w/ Stand \$110.00
Sound patch \$50.00
Mixer (4 channel) \$40.00 *
Mixer (8 channel) \$60.00 *
Polycom Speaker Phone \$100.00

Projection

LCD Data/Video Projector
5200 Lumens HD \$325.00

Video

32" HD Monitor \$175.00
42" HD LED Monitor \$275.00

Screens

6' Tripod Screen with skirt \$45.00
8' Tripod Screen with skirt \$60.00

Computer Equipment

PC Laptop \$170.00
Mac Laptop \$250.00
Wireless Presenter \$75.00
Laser Printer \$225.00

Misc. Presentation Equipment

Lectern \$50.00
Lectern with microphone \$190.00
Laser Pointer \$30.00
Flipchart Stand w/ Pad & Markers \$40.00
Flipchart Stand w/3M Pad & Markers \$50.00
3'X4' Dry Erase Board w/ easel \$50.00
AV Cart w/ Skirt \$25.00
Extension Cord \$10.00
Power Strip \$10.00
Easel, Card Holder \$20.00

Labor and Delivery

*AV Technician M-F 7am-5pm \$60.00/HR
*AV Technician Saturday-Sunday (Call)
*Delivery Charge for individual orders under \$200.00 is \$50.00
*No Delivery Charge for equipment orders over \$200.00
*All prices subject to change.

Audio Visual Services Provided by:



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