

Events of Excellence Catering

Sherwood Square Shopping Center

26035 Greenfield Road

Southfield, MI 48076

(north of I-696)

248-353-8300 (office)

248-353-8301 (fax)

www.eventsofexcellencecatering.com

customerservice@eventsofexcellencecatering.com



Policies

Full Service Catering-Events of Excellence Catering will provide services as described below:

Full service catering-minimum wait staff charge of \$100.00, and service charge.

For guest counts under 50 guest there is an addition \$2.00 per guest fee added to all menu prices. Food service will be up to 2 hours from the pre-arranged serving time. Food service beyond the set times will be done so at \$20/ hour per staff person.

Food not prepared by Events of Excellence Catering is not allowed to be served with our catered foods unless a waiver is signed by the customer, with the exception of desserts purchased from a licensed bakery. Delivery: Fees for delivery starts at \$45.00 for food delivered in foil pans. Wire racks and fuel are additional. Fees for delivery, set-up in chafers, and pick-up starts at \$125.00. A cash or credit card deposit may be required to assure the return of our equipment.

Payments

A deposit of is required to secure your date and will be applied to the balance. The deposit is non-refundable but can be applied to a future event of equal or greater value of the original event, that is scheduled within six (6) months of the original event date, if cancelled in writing, forty-five (45) business days prior to the scheduled event.

The client minimum guarantee number of guest may be increased but not decreased. Final count and final payment is due 14 days prior to the event. Menu selections may be changed and/or count increased up to 5 days prior to the event. Depending on menu changes this may reflect the price of the event. Payments for count increase will be due immediately and must be paid by cash, credit card, or cashier's check.

We accept Visa, MasterCard, Discover, and American Express Pay Pal. Personal checks are accepted up to 14 days prior to the event.

All prices are subject to change your deposit will lock in your price.

We provide first-class catering at a budget most can afford!!!

Tastings: Events of Excellence Catering can make your dream a reality with our award winning food and excellent service. We are humbled that you would like Events of Excellence Catering to help make you vision a reality. We understand that you want to be assured that we are a good fit for your event. We are pleased to provide you with a food tasting. Tastings are by appointment

You must have a proposal (quote) in our system to schedule a tasting

If you have not placed a deposit there is a \$10.00 per guest fee for each person at the tasting. There may be an additional fee for custom menu items or items that cannot be individualized.

We are the preferred caterer to several Banquet Halls in the Metro Detroit area. Please ask one of our Event Specialist if you need a location to host your event.

ABOUT THE CHEF



Executive Chef Chris Kaigler

With over 22 years in the culinary arts, Chef Chris leaves his distinctive mark in every dish he creates. He is a highly respected and accomplished chef with a diversity of cuisines and international food preparation styles.

Chef Chris is a graduate of The California Culinary Academy and brings to us, years of Southern California experience. He specializes in making amazing food for large groups, catering for 500-2500 guests. He has participated in and was responsible for press and media events during the Republican National Convention, Super Bowl, Grammys, and Red Carpet Events.

Chef Chris is a proponent of using fresh foods. He has mastered the use of spices and seasonings to bring out the flavor in food, the key behind his culinary masterpieces.

With an appetite for adventure, curiosity and a will to learn from the best, Chef Chris has worked his way up with his enthusiasm and love for cooking in some of San Diego's and Metro Detroit's finest food and catering establishments; such as V.P Catering and Events, Opus to Go, Detroit Athletic Club, Faz Restaurant, The Radisson Hotel, and The San Diego Convention Center. He has brought to Events of Excellence Catering, creative, resourceful, and thought in developing new concepts in our menu items.

Bar B Q's

The Classic \$8.95 per guest

Hamburgers, Cheeseburgers, Hot Dogs,
Baked Beans, Chips, Fruit Salad, Lemonade
Choice of: Cole Slaw, Potato, or Pasta Salad

The Classic Plus \$10.95 per guest

Bar-B-Q Chicken, Hamburgers, Cheeseburgers,
Hot Dogs, Baked Beans, Corn on the Cob,
Fruit Salad, Lemonade

Choice Of: Cole Slaw, Potato, or Pasta Salad

The Traditional \$13.95 per guest

Bar-B-Q Ribs, Bar-B-Q Chicken, Hot Dogs,
Baked Beans, Corn on the Cob, Fruit Salad,
Lemonade

Choice Of: Cole Slaw, Potato, or Pasta Salad

The Western \$17.95 per guest

Rib-eye Steaks, Bar-B- Q Chicken, Baked
Beans, Oven Roasted Potatoes, Corn on the
Cob, Mixed Greens Salad, Fruit Salad,
Lemonade

The Luau \$23.95 per guest

Rotisserie Pig, Beef Kabobs, Chicken Kabobs,
Bar-B-Q Ribs, Baked Beans, California Salad,
Corn on the Cob, Fruit Salad, Lemonade

Min. of 75 people for the Luau Menu

***\$125.00 Rotisserie fee per Pig**

Small Pig feeds 75 guest

The Seafood Grill Market Price

Lobster Tails, Grilled Steak Kabobs, Corn on
the Cob, Seafood Pasta Salad, Red Skin Potatoes,
Mixed Greens Salad, Fruit Salad,
Lemonade

\$75.00 Grilling Fee Per Grill for on-Site Grilling

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Events of Excellence Catering

The All Day Picnic-\$19.95

Price is all inclusive includes wait staff

Lunch

Hamburgers and Cheeseburgers,
Hot Dogs, chips Lemonade

Dinner

Bar-B- Q Ribs, Bar-B-Q Chicken, Baked
Beans, Pasta Salad, Corn on the Cob,
Fresh Seasonal Fruit, Rolls and Buns
Lemonade

Lunch is served for two hours with on-site
grilling. Food service will stop for one
hour to set-up for dinner. Dinner will be
served for 1-1/2 hrs.



***Add 6% sales tax and \$2.00/ guest for counts fewer than 50**

We have Preferred Banquet Halls and Hotels we can recommend.

Please add \$2.00 per person for guest counts under 50

STROLLING STATIONS

ADD ON TO ANY MENU PACKAGE OR COMBINE TWO OR MORE FOR YOUR MAIN COURSE

Includes clear disposable plates and eating utensils

SMOOTHIE STATION-\$3.95/guest

NACHO STATION-\$4.95 /guest

CHICKEN WINGS STATION-\$5.95/guest

BEEF SLIDERS STATION- \$5.95 /guest

MASHED POTATO MARTINI BAR
\$5.95/guest

PASTA STATION-\$5.95/guest

Includes Chicken & Vegetables, topped off with your choice of Sauce: Alfredo, Meat, or Marinara

Additional choices:
Shrimp Salmon* Scallops* *Market Price*

TURKEY CARVING STATION
\$5.95/guest

TOP ROUND OF BEEF CARVING STATION
\$6.95 /guest

PORK TENDERLOIN CARVING STATION
\$6.95 /guest

HAM CARVING STATION
\$6.95 /guest

CONEY STATION-\$7.95/guest
All Beef Hot Dogs, Coney Island Chili, Buns, Onions, Sweet Pickle Relish, Cheese, Ketchup & Mustard

STIR FRY STATION-\$8.95 /guest
Includes vegetables, rice, chicken, and shrimp

SEAFOOD STATION-Market Price
Smoked Salmon, Sushi, Seafood Pasta, Shrimp Cocktail

THERE IS A \$75.00 STATION FEE PER STATION

***Add 6% sales tax and \$2.00/ guest for counts fewer than 50**

THE CORPORATE GRAND OPENING

A strolling reception featuring our *Taste of Italy Pasta Station*. Two types of pasta served with Primavera Alfredo Sauce, and our Chef's Signature Meat. Accompanied by a cheese tray accented with seasonal grapes and a Caesar Salad.

Your guest will be delighted to feast on our *Carving Station*. Your guest can choose from Roasted Turkey or Top Round of Beef. Served with miniature rolls with their choice of condiments.

Served on high quality clear disposables

\$13.95 per guest

Min. guest count 100. Add \$2.00 per guest for guest counts under 100, add \$4.00 per guest for guest counts under 50 and a \$75.00 station fee

THE ALL DAY CORPORATE MEETING

Continental Breakfast

Seasonal Fruit, Assorted Breakfast Breads
Juice, Coffee, and Tea

Lunch

Garden Salad, One Chicken Entrée
Pasta Alfredo, One Starch, One Vegetable
Rolls and butter, Dessert, Lemonade
and Coffee

Afternoon Snack

Assorted Sodas, Bottle Water, Assorted Cheese
and Crackers Tray, Cookies, Coffee and Tea

Buffet Style Disposables \$19.95/guest
Delivered and set-up

Buffet Style Elegant Disposables \$22.95/guest
Delivered and set-up

Buffet Style China \$29.95/guest
Full service with Wait staff
China Plated \$32.95/guest
Full service with Wait staff

Add a mid-day snack for \$3.95/guest

Corporate Menus

THE EXPRESS

Assorted Sandwich Wraps

Chips, Pasta Salad, Cookies

\$7.95 per guest

LIGHT AND FESTIVE

Michigan Chicken Salad. Mixed greens, nuts, feta
cheese, dried cherries, grilled chicken. Served
with Raspberry *Vinaigrette* Dressing,
Fresh Rolls, Lemonade

\$8.95 per guest

SIGNATURE CORPORATE MEAL

Herb Roasted Chicken,

Pasta Primavera with Alfredo Sauce

Oven Roasted Potatoes, Green Beans,

Garden Salad, Rolls and Butter, Lemonade

\$10.95 per guest

CHEF'S CORPORATE DELIGHT

Chef's Savory Stuffed Chicken, Beef Burgundy

Garlic Mashed Potatoes, Glazed Carrots

Garden Salad, Rolls and Butter, Lemonade

\$14.95 per guest

CHEF'S ELEGANT MEAL

Chicken Marsala, Salmon with
Champagne Sauce

Sweet Potato Soufflé, Mixed Vegetables, Michigan
Salad, Rolls and Butter

Lemonade

\$17.95 per guest

DESSERTS

CHEF'S CHOICE OF -\$1.50 per guest
YOUR CHOICE-start at \$1.95 per guest

ALA-CARTE

SERVES Approximately 25-30 Guest

Bar-B-Q Ribs approx. 48 bones- \$89.00

Chicken Piccata \$85.00

Chicken Marsala \$85.00

Sliced Roast Beef \$85.00 based on market

Wing Dings \$55.00 Approx. 80 pieces

(Plain, Mild, Spicy Hot, Bar-B-Q, or Sweet & Sour)

**Chicken-Fried, Baked, Bar-B-Q, Smothered
\$68.00**

Pasta Chicken Alfredo Sauce \$65.00

Meat Lasagna \$68.00

Pasta Primavera w/ Alfredo Sauce \$65.00

Vegetable Lasagna \$65.00

Mostaccioli with meat sauce \$58.00

Meatballs \$58.00

Macaroni and Cheese \$45.00

Au Gratin Potatoes \$45.00

Collard Greens \$45.00

Candied Yams \$42.00

Oven Roasted Potatoes \$40.00

Vegetable Medley \$35.00

Rice Pilaf \$38.00

Mashed Potatoes \$38.00

Baked Beans \$38.00

Green Beans \$38.00

Corn-O-Brien \$35.00

Terms and Conditions

FULL SERVICE CATERING - with Wait Staff

available for additional fees

Delivery in disposable pans-Minimum \$40.00

Delivery & Set-up with Chafers- Minimum 90.00

Sales Tax and applicable service charges

will be added

**Custom menus available. Please visit our web-
site for more menu options and**

additional terms.

www.eventsofexcellencecatering.com

ALL PRICES ARE SUBJECT TO CHANGE

Trays

Small Trays serves 8-12 guest

Large Trays serves 20-24 guest

VEGETABLE TRAY Small \$30.00 Large \$55.00

FRUIT TRAY Small \$35.00 Large \$75.00

CHEESE TRAY Small \$40.00 Large \$80.00

SANDWICH TRAY \$89.00

Assorted sandwiches served on Croissants

Middle Eastern Tray Hummus, tabbouleh, baba ghanouj, marinated olives w/herbs, garlic, & oil, pita bread **\$6.99/guest** Min 8 guest count

DELI TRAY Ham, Turkey, Roast Beef, Assorted Cheese, Pickles, Lettuce, Tomatoes, Olives, Peppers, Assorted Breads, Condiments
Choice of Salad: Potato, Pasta, or Cole Slaw
\$7.99 per guest Min. 8 guest count

BOX LUNCHES \$7.95/Box

Sandwich, Chips, Whole Fruit, Cookies

Bread Choices: White, Wheat, Onion Roll*, Croissant* * additional \$0.25

Sandwich Choices: Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad, Vegetarian

Add a Salad — \$1.50

Potato, Cole Slaw, Pasta, Tossed Salad or Caesar

Breakfast

Continental Breakfast \$ 6.50 guest

Assorted Breads, Fresh Fruit, Orange and Apple Juice, Coffee

The Early Bird \$7.25 guest

Breakfast Sandwiches, Seasonal Fruit, Orange & Apple Juice, Coffee

Breakfast #1 \$7.95 guest

Scrambled Eggs, Bacon and Sausage, Assorted Breakfast Breads, Orange and Apple Juice, Coffee

Breakfast #2 \$8.95 guest

Biscuits, Scrambled Eggs, Grits, Bacon and Sausage, Orange and Apple Juice, Coffee

Breakfast #3 \$10.95 guest

Fried Chicken Wings, Waffles Station*, Scrambled Eggs, Grits, Apple and Orange Juice, Coffee

Breakfast #4 \$11.95/guest

Fried Cat Fish, Bacon, Scrambled Eggs, Grits, Biscuits, Orange & Apple Juice, Coffee

Brunch \$16.95 per guest

Scrambled Eggs, Bacon, Salmon Croquets, Breakfast Potatoes, Fried or Smothered Chicken, Tossed Salad, Fruit, Orange and Apple Juice Coffee, Assorted Breakfast Breads, Omelet Station*
*(\$75.00 station fee)

Appetizers/Hor D'oeuvres

Pricing are priced per guest.

Asian Assortment-Shrimp Egg Rolls, Fried Shrimp, Shrimp Money Bags-\$5.00

Asian Chicken Bites-\$4.25

Assorted Crudités-\$2.50

Bar-b-q RibTips- \$3.00

Butter Marinated Main Lobster Brochettes (Tender Maine lobster pureed rubbed in a lemon dill blend and coated with Japanese Panko bread crumbs)\$6.00

Brochette - Crisp seasoned Italian bread served with tomato, basil, fresh mozzarella cheese, raito, olive tapenade, and red pepper salsa-\$3.75

Bourbourn Street Crab Cakes with Zesty Zoi-\$4.00

Cheese Tray w/crackers- \$3.00

Cherry Tomatoes w/Tuna Filling-\$2.00

Chicken Tenders- \$3.00

Chicken bits wrapped in bacon with honey soy glaze-\$3.50

Coconut Shrimp-\$4.50

Crab Rangoon (Moist crab claw meat with cream cheese, ginger, scallions, and Asian spices) \$4.00

Crispy Asparagus Asiago (Fresh Cut asparagus spear, asiago cheese wrapped into a crispy phyllo roll) \$4.00

Fruit Tray- \$4.00

Jerk Chicken with Chef's Sauce-\$3.00

Kabob Assortment- (Chicken, Shrimp and Beef) \$5.00

Meatballs- Sweet & Sour, Bar-B-Q, or Swedish -\$2.00

Marinated Beef Tips- \$3.75

Mini Beef Kabobs-\$3.50

Mini Bread Boule With Tomato Cheddar Pesto Bisque-\$4.50

Mini Chicken Kabobs- \$3.00

Mini Crab Cakes-\$4.00

Mini Shrimp Kabobs -\$6.00

Miniature Sandwich Assortments-\$3.50

Miniature Quiches- \$2.00

Mushroom Florentine-\$3.00

Appetizers/Hor D'oeuvres (con't)

Party Wings(Fried, Grilled, Teriyaki, Garlic Parmesan, Sweet & Sour)- \$2.95

Portobello Crab-Stuffed Mushrooms-\$4.00

Smoked Salmon-\$4.00

Reuben Puffs(Traditional New York Flavor: A perfect blend of lean corned beef, sauerkraut and Swiss cheese layered in a flaky rye pastry puff)-\$5.00

Risotto Martini- Classic dish prepared with small selection for guest to choose.

Chef provided (action station)

Roasted Corn Cakes with Braised Southwestern Pork-\$3.50

Roasted Vegetable Mirror- Assorted grilled vegetables displayed on a mirror-\$3.50

Scallops Wrapped in Bacon-\$4.00

Seared Beef Tenderloin Mini Sandwiches with-Horseradish Sauce-\$4.95

Salmon Cakes-\$4.00

Shrimp Cocktail in a Martini Glass-Jumbo

Shrimp with cocktail sauce served in a Martini Glass-\$5.75

Shrimp Spring Rolls- \$3.00

Shrimp Tray w/ cocktail sauce -\$4.00

Sliders/Mini Burgers-\$4.50

Smoked Salmon Lollipops (Premium smoked salmon wrapped around a flavorful cream cheese mousse with capers, green onion, on a lollipop stick) \$5.00

Smoked Salmon Platter-\$5.00

Spanikopitas- (spinach, feta cheese, onion, wrapped in a phyllo dough)-\$3.00

Tandoori Chicken Satay-\$3.95

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Around The World

Menus

New Orleans-\$16.95/guest

Fried Catfish, Bar-B-Q Rib Tips, Sausage and
Chicken Jambalaya, Seasoned Grilled
Vegetables, Jalapeño Corn Bread,
Sweet Iced Tea

The Orient Express \$13.95/guest

Egg Rolls, Sesame Chicken
or Beef with Broccoli

Vegetable Fried Rice (add \$2.00 for shrimp)
Fortune Cookies, Lemonade

The Southern Comfort \$13.95/guest

Smothered Chicken and Rice, Macaroni and
Cheese, Collard Greens, Corn Bread Muffins,
Sweet Iced Tea

A Taste of Italy-\$13.95/guest

Caesar Salad, Mostaccioli with Meat Sauce or
Vegetable Fettuccine with Alfredo Sauce
Chicken Parmesan or Chicken Piccata
Herb Oven Roasted Potatoes Seasoned Grilled
Vegetables, Lemonade

A Mexican Fiesta-\$11.95/guest

Salad, Chicken Enchilada, Ground Beef Taco
Poblano Pepper stuffed with cheese
Rice, Beans Tortillas, Lemonade

Traveling Around the World-\$21.95

New Orleans-Rib Tips, Red Beans and Rice,
Jalapeno Corn Bread

Italy-Two types of pasta with choices of Mari-
nara Sauce, Meat Sauce, Alfredo Primavera,
Caesar Salad, Bread Sticks

China- Sesame Chicken and Stir fry Station
with shrimp, chicken, and vegetables, rice, and
fortune cookies

**Minimum guest count for these specialty
menus are 20 guest. Please add \$2.00 per
guest for guest count under 50. Substitu-
tions in menu items will result in addi-
tional fees. Michigan sales tax and service
charge applies**

FAMILY REUNION SIGNATURE MEAL

**Herb Roasted Chicken, Oven Roasted Potatoes,
Green Beans Garden Salad, Rolls and Butter,
Lemonade**

Food only- \$10.95*/guest –Pick-up (delivery extra)

All inclusive Buffet Style, food, cake, wait staff, set-up and
clean-up, and all service charges

\$15.95/guest*-High quality disposable plates and utensils
\$17.95/guest*-Elegant Disposable plates and utensils \$19.95/
guest*-China

FAMILY REUNION DELIGHT

**Smothered Chicken, Glazed Ham, Mixed Vegetables Oven
Roasted Potatoes, Garden Salad, Rolls and Butter Lemon-
ade, Family Reunion Sheet Cake**

Food and Cake only- \$13.95*/guest –Pick-up (delivery extra),
All inclusive Buffet Style, Food, cake, wait staff, set-up and
clean-up, and all service charges

\$ 18.95/guest*-High quality disposable plates and utensils
\$20.95/guest*-Elegant disposable plates and utensils
\$22.95/guest*-China

ELEGANT FAMILY REUNION MEAL

**Chef's Savory Stuffed Chicken Beef Burgundy, Garlic
Mashed Potatoes Glazed Carrots, Michigan Salad, Rolls
and Butter, Lemonade, Family Reunion Sheet Cake**

Food and Cake only- \$17.95*/guest –Pick-up (delivery extra)

All inclusive Buffet Style, Food, cake, wait staff, set-up and
clean-up, and all service charges

\$22.95/guest*-High quality disposable plates and utensils
\$24.95/guest*-Elegant disposable plates and utensils
\$26.95/guest*-China

*Add 6% sales tax and \$2.00/ guest for counts fewer than 50

We have Preferred Banquet Halls and Hotels we can recommend.

Please call our Events Specialist to arrange a consultation and
tasting.

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Cakes and Desserts

Our Specialty Cakes are provided by Cake Luv

- Pound Cake - \$25
- Lemon Pound Cake - \$25
- 7 Up Pound - \$25
- Brown Sugar Pound - \$30
- 5 Flavor Pound - \$30
- Carrot - \$45
- Red Velvet - \$45
- Caramel - \$40
- Lemon Coconut - \$40
- Pineapple Coconut – \$40
- Strawberry Tall Cake - \$45
- German Chocolate - \$45
- Peach Cobbler - \$35
- Banana Pudding - \$35
- Tiramisu - \$40

Sheet Cakes

- ¼ sheet - \$27 (serves 15-18)
- ½ sheet - \$45 (serves 35-40)
- ¾ sheet - \$60 (serves 55-60)
- Full Sheet- \$75(serves 70-80)

Wedding Cakes

- Buttercream icing - \$2.50 per serving
 - Fondant icing - \$4.00 per serving
 - Fillings are additional
- Pillars, fountains, and stands are additional and
requires a deposit**

Dessert Tables

Miniature Dessert Table-Miniature cakes, tarts,
brownies, eclairs, cream puffs, cheese cake-
\$5.50 per person

Elaborate Dessert Table-\$8.50/ person
Assorted Full Cakes, Pastries, Tortes, E'clairs,
Brownies, Cheese Cake, Cookies.
50 guest min. for dessert tables

Gourmet Cup Cakes are available