



# FOODesign

by **CHEF BRECH**



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Grand Rapids, MI 49503  
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All prices are subject to 20% service charge and applicable to State of Michigan Sales Tax.

# FOODesign



## Breakfast Meetings



All Breakfast meetings are served with fresh brewed Colombian coffee and assorted fruit juices.

All services are buffet style. Plated service is available.

All prices are subject to 20% service charge and applicable to State of Michigan Sales Tax.

### Mini Continental \$6.25

*Muffins, Fresh Fruit Display*

### Continental \$7.95

*Muffins, Fruit Strudel, Bagels and Cream Cheese, Fresh Fruit Display*

### Mini Breakfast \$8.95

*Assorted Quiche, Bacon or Sausage, Fruit Strudel*

### Breakfast Bread \$8.95

*Breakfast Bread Filled with Eggs, Cheese and Your Choice of Meat then Bakes, Fresh Fruit Display*

### Omelets \$9.95

*Assorted Omelets, Breakfast Potatoes, Fresh Fruit Display*

### Breakfast Buffet \$10.95

*Choice of Hot Cakes or French Toast, Assorted Quiche, Bacon, Sausage, or Ham, Fresh Fruit Display*

### Ultimate Breakfast Buffet \$12.95

*Hot Cakes, French Toast, Choice of 2 Meats, Breakfast Potatoes*

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## Mid Day Refreshments and Meeting and Conference Catering



All refreshment services include canned soda and bottle water.

Can be provided as a boxed snack or presented on a tray.

All prices are subject to 20% service charge and applicable to State of Michigan Sales Tax.

### Afternoon Snack \$4.95

*Chocolate Covered Pretzels, Chex Mix, Fresh Fruit*

### Break Time \$5.25

*Homemade Brownies, Trail Mix, Granola Bars*

### Healthy Choice \$5.25

*Fresh Fruit Display, Vegetables Crudites, Yogurt*

### Mid Afternoon \$6.25

*Tea Sandwiches, Assorted Kettle Chips, Chocolate Chunk Cookies*

### Morning Meeting \$16.95

*Mini Continental, Break Time, Assorted Premade Sandwiches, Garden Pasta Salad, Assorted Kettle Chips, Chocolate Chunk Cookies*

### Full Day Conference \$32.95

*Mini Breakfast, Build Your Own Salad Bar, Chef's Soup Kettle, Healthy Choice, Two Entree Buffet Dinners*

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**Lunch Bars**



All prices are subject to 20% service charge and applicable to State of Michigan Sales Tax.

### Baked Potato Bar \$7.50

*Sour Cream, Chives, Cheddar, Bacon, Broccoli, Tomato*

### Chili Bar \$7.50

*Homemade Chili, Cheddar, Onion, Crackers*

### Cold Sandwich Bar \$9.95

*Assorted Artisan Bread, Deli Meat, Cheeses, Chef's Choice  
Salad Dressing, Assorted Kettle Chips*

### Pasta Bar \$10.95

*Assorted Pastas, Marinara, Meat Sauce, Boursin Cream  
Alfredo, Garlic Bread*

### Taco Bar \$8.95

*Seasoned Groud Beef, Hard and Soft Shells, Toppings, Spanish Rice,  
Refried Beans*

### Fajita Bar \$11.95

*Seasoned Steak and Chicken, Roasted Peppers and Onions, Warm  
Tortillas, Rice, Beans*

### Pizza Bar \$10.95

*Assortment of Woodfired Pizzas, Garlic Bread, Garden Salad*

### Prime Rib Bar \$14.95

*Slow Roasted Prime Rib, Baked Potato, Chef's Blend Vegetable, Au  
Jus, Horsey Sauce, Assorted Rolls*

### Soup and Salad Bar \$8.95

*Chef's Soup Kettle, Garden Salad, Crostini, Rolls*

### Build Your Salad \$9.95

*Mixed Greens, Marinated Chicken Breast, Assorted Toppings, Rolls,  
Butter*

### Build Your Own Taco Salad \$9.95

*Tortilla Bowls, Taco Meat, Assorted Toppings, Salsa, Sour Cream*

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## Signature Boxed Lunch



Build your signature box lunch by choosing one item from each of the following. All sandwiches include cheese. Boxes are presented in a high quality black container with a clear lid. Serving utensils and condiments are always included.

All signature boxed lunches are \$9.95

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## Artesian Breads

*Rustic French Baguette, Ciabatta Asiago Cheese, Herb Focaccia, Swirl Rye, Spinach Wrap*

## Fresh Sliced Deli Meats

*Ham, Smoked Turkey, Roast Beef, Chicken Salad, Tuna Salad*

## Homemade Deli Salads (Choose 2)

*Garden Pasta Sald, Potato Sald, Cole Slaw, Fresh Fruit Salad*

## Chips

*Pita Chips and Salsa, Sun Chips*

## Dessert

*Chocolate Chip Cookies, Peanut Butter Cookies, Brownies, Walnut Brownies, Rice Crispy Treats*

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## A La Carte Lunch



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## Deli Trays

*Deli Meats and Cheese Trays \$4.25*  
*Assorted Signature Sandwiches \$7.95*  
*Assorted Kettle Chips \$1.50*  
*Deli Salads \$1.95*

## Desserts

*Cheesecake \$3.95*  
*Cookies/Brownies \$1.00*  
*Assorted Dessert Bars \$3.95*  
*Chocolate Torte \$3.95*  
*Strawberry Torte \$2.95*

## Beverages

*Canned Soda and Bottle Water \$1.00*  
*2 Liter Soda \$3.50*  
*Iced Tea, Lemonade \$7.00/gal.*  
*100% Colombian Coffee \$9.00/gal.*

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## Station Menu

All Stations are for a minimum of 50 guests. Includes china and linen for station.

Full Station Menu includes linen for tables.

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### Sushi Station \$8.95

*Assorted Sushi and Sashimi with Pickled Ginger, Ginger Soy, Fresh Wasabi Served with Chopsticks*

### Asian Station \$7.95

*Warm Asian Style Noodles, White Rice, Peanut Thai Sauce, General Tso Chicken, Sauteed Asian Vegetables, Red Pepper Flakes, Mini Egg Rolls, Fortune Cookies. Served in a Mini Togo Box with Chopsticks*

### Tex Mex Station \$8.95

*Marinated Chicken and Beef, Sauteed Green Pepper and Onion, Warm Tortilla, Chipotle Salsa, Sour Cream, Shredded Cheddar, Freen Onions, Mini Burritos, Mini Tacos*

### Italian Station \$7.95

*Assorted pasta with Boursin Cream and Rich Marinara, Meatballs and Grilled Chicken, Fresh Parmesan, Red Pepper Flakes, Pepperoni Breadsticks*

**Carving— Ham \$9.50 Turkey \$10.50 Roast Beef \$11.50**  
*Chef Attended, Assorted Meats Served with Assorted Crusty Rolls and Sauces*

### Raw Bar Station – Market Price

*Chilled Crab Claws, Oyster and Clam Halves with Assorted Relish Garnish, Fresh Shrimp with Cocktail Sauce, Lemon, Hot Sauce All Served Chilled on Ice*

### Tuscan Table \$7.95

*Fresh Grapes, Fresh Sliced Tomato and Mozzarella with Basil and Balsamic Glaze, Portabella Bruschetta, Sliced Prosciutto, Sliced Soprosatta, Olive Oil and Assorted Grilled Crostini and Breads*

### Mashed Potini Station \$7.95

*Mashed Sweet Potato and Yukon Gold, Caramelized Onion, Brown Sauce, Shredded Cheddar, Sour Cream, Green Onion, Crumbled Bacon, Shredded BBQ Chicken and Cinnamon Sugar. Served in a Clear Glass*

### Spanish Tapas Station \$7.95

*Assorted Nuts, Dried Fruit, Spanish Olives, Baked Goat Cheese Salsa Rosa, Empanadas, BLeu Cheese and Manchengo, Olive Oil, Sliced Baguette*

### Finger Lickin' Station \$7.95

*BBQ Ribs, Sweet and Sour Meatballs, Chicken Wings with Buffalo and BBQ Sauces, Carrots, Celery and Homemade Bleu Cheese Dressing*

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## Station Menu Cont'd



All Stations are for a minimum of 50 guests. Includes china and linen for station.

Full Station Menu includes linen for tables

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### Woodfired Pizza Station \$7.95

*Assorted Woodfired Flatbread Pizzas*

### Farmers Market \$7.95

*Local, Domestic and Imported Cheeses, Fresh and Seasonal Fruits and Vegetables, Assorted Dips and Hummus, Assorted Breads and Wafers*

### Pacific Island Station \$7.95

*Sliced Avocado, Shrimp, Sushi, Sliced Pineapple, Roasted Pork, Mango Cilantro Salsa, Assorted Chips and Breads*

### Dips and Spreads Station \$8.95

*Roasted Red Pepper, Black Bean and Basil Pesto Hummus, Portabella Bruschetta, Chipotle Salsa, Buffalo Chicken and Gorgonzola Dip, Spinach and Artichoke Dip, Assorted Chips, Crostini and Pita*

### Mediterranean Station \$6.95

*Assorted Grilled Vegetables, Fresh Hummus, Cranberry Cous Cous, House Made Tzaziki with Grilled Pita and Assorted Chips*

### Dessert Station \$8.95

*Assorted Mini Cheesecakes, Petite Fours, Mini Cream Puffs, Chocolate Covered Strawberries, Assorted Bars and Cookies, Chocolate Fondue with Assorted Fruits, Breads, and Pretzels for Dipping*

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## Hot Hors D'oeuvres



Hors D'oeuvres are priced per piece unless otherwise noted.

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Artesian Breads \$1.25

Bacon Wrapped Scallops with a Sweet Glaze \$1.75

Mini Beef Brochettes \$1.50

Spanikopita \$1.00

Teriyaki Marinated Chicken Skewers \$1.75

Italian Marinated Chicken Skewers \$1.75

Thai Chicken Satay with Peanut Sauce \$1.75

Baked Brie En Croute

*Small \$25 – Large \$40*

Assorted Mini Quiche \$1.00

Coconut Shrimp with Orange Confit \$1.75

Honey BBQ Chicken Wings \$.75

BBQ Meatballs (3) \$.75

Mini Egg Rolls with Sauce \$1.00

Cocktail Sausages in BBQ Sauce (2) \$.75

Marinated Shrimp Skewers \$2.25

Seven Layer Tex Mex Dip \$1.00/pp

Seared Yellow Fin Tuna Pops \$1.00

Spinach and Artichoke Dip \$2.00/pp

Steak and Tortellini w/ Boursin Cream \$3.00/pp

Buffalo Chicken and Gorgonzola Dip \$2.00/pp

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## Hot Hors D'oeuvres Cont'd



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BBQ Bourbon Scallops \$1.50

Baked Goat Cheese Salsa Rosa \$3.00/pp

Port Wine Fondue \$3.50/pp

Duck Spring Rolls with Ginger Pineapple Soy \$2.00

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## Cold Hors D'oeuvres



Hors D'oeuvres are priced per piece unless otherwise noted.

All prices are subject to 20% service charge and applicable to State of Michigan Sales Tax.

Seasonal Fruit Display \$3.95/pp

Fresh Garden Vegetable Display \$3.95/pp

Assorted Domestic Cheese Display \$3.95/pp

Assorted Domestic, Local, and  
Imported Cheese Display \$4.95/pp

Farmers Market Display \$7.95/pp

Curried Chicken Salad in Phyllo Cup \$1.25

Seafood Salad in Phyllo Cup \$1.25

Smoked Salmon Board

*Half \$1.75 – Whole \$2.50*

Savory Beef and Vegetable in Phyllo Cup \$1.25

Prosciutto and Asiago Wrapped Asparagus Spears \$1.50

Traditional Chilled Shrimp with Cocktail Sauce \$1.00

Assorted Canapes \$1.25

Korean Taco \$1.50

Oysters Rockefeller with Assorted Relish \$2.25

Crab and Artichoke Dip \$3.00/pp

Fresh Hummus x 3 \$3.00/pp

Antipasto Board \$4.95/pp

Broadway Baguette \$1.25

Portabella Brushchetta on Toast Points \$.75

Chipotle Salsa \$1.75

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## Cold Hors D'oeuvres Cont'd



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Alsation Onion Tartlets \$1.00

California Rolls with Wasabi Ginger Aioli \$.75

Deviled Eggs with Salmon Mousse \$1.25

Assorted Finger Sandwiches \$.50

Vegetable Tortilla Pinwheels \$.75

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## Sweet Hors D'oeuvres and Desserts



All prices are subject to 20% service charge and applicable to State of Michigan Sales Tax.





Assorted Petit Fours \$1.00

Assorted Handmade Candies \$.75

Mousse Filled Chocolate Cups \$1.00

Assorted Mini Cheesecakes \$1.50

Mini Eclairs \$1.00

Creme Brule \$1.25

New York Style Cheesecake \$3.75

Chocolate Covered Strawberries \$1.50

Flourless Chocolate Cake \$3.75

Key Lime Pie \$3.75

Tiramisu \$4.00

Molten Lava Cakes \$4.75

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## Buffet Menu



All Buffets Include Choice Salad, European Crusty Rolls, Herbed Butter, Water and Coffee Service, All China and Linen.

Lunch Buffet (One Choice Each) – \$16.95/pp

Dinner Buffet (2Entree, 1 Vegetable, 2 Starches, 1Salad)  
– \$21.95/pp

Additional Entree – \$4.00/pp

Additional Vegetable or Starch – \$2.00/pp

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## Seafood/Fish

*Baked Salmon Filet with Lemon Pepper*  
*Panko Encrusted Sole with Citrus Cream*  
*Boursin Alfredo with Shrimp and Linguini*

## Beef

*Slow Roasted Beef Medallions*  
*Traditional Pot Roast*  
*Beef Stroganoff*  
*Hand Layered Lasagna*  
*Beef Burgundy*

## Pork

*Smoked Maple Glazed Ham*  
*Stuffed Pork Loin with Cranberry Chutney*  
*BBQ Pork Ribs*

## Poultry

*Champagne Chicken*  
*Sicilian Chicken*  
*Chicken Elizabeth*  
*Chicken Parmesan*  
*Our Famous Fried Chicken*  
*Bone in Herb Baked Chicken*  
*Chicken Cordon Bleu*  
*Chicken Wellington*  
*Oven Roasted Turkey Breast*

## Vegetarian

*Pasta Primavera*  
*Hand Layered Eggplant Lasagna*  
*Cheese Tortellini with Boursin Cream Sauce*

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## Buffet Menu Cont'd



All Buffets Include Choice Salad, European Crusty Rolls, Herbed Butter, Water and Coffee Service, All China and Linen.

Lunch Buffet (One Choice Each) – \$16.95/pp

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## Vegetable

*Honey Glazed Carrots*

*Buttered Corn*

*Green Beans Almandine*

*Chef's Blend Vegetable*

*Maple Glazed Spaghetti Squash*

*Fresh Steamed Asparagus (Seasonal)*

*Southern Corn and Green Bean Bake*

## Starch

*Roasted Redskin Potatoes*

*Garlic Mashed Potatoes*

*Rice Pilaf*

*Au Gratin Potatoes*

*Sweet Potato*

*Red, White, and Blue Potatoes*

*Roasted Root Vegetables*

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## Plated Dinners



All Plated Dinners Include Water and Coffee Service,  
China and Linen.

All Entrees are Served with a House Salad and  
European Rolls and Chef's Blend Vegetables.

All prices are subject to 20% service charge and applicable to State  
of Michigan Sales Tax.

### Chicken Elizabeth \$21.50

*Grilled Chicken Breast Tossed in a Basil Cream Sauce  
Cavatappi Pasta with Artichokes, Tomato, Red Onion, and  
Fresh Mushrooms*

### Sicilian Chicken \$21.50

*Grilled Chicken Breast, Topped with Prosciutto, Fresh  
Mushrooms, Leeks, and Melted Provolone Over Risotto*

### Chicken Oscar \$21.50

*Breast of Chicken Seared and Baked, Topped with Fresh  
Asparagus and Bernaise Sauce Over Rice Pilaf*

### Chicken Cordon Bleu \$22.50

*Breast of Chicken Surrounding Sliced Ham and Swiss Cheese  
Rolled and Seared and Sliced to the Plate, with Wild Rice*

### Chicken Wellington \$23.50

*Breast of Chicken with Portabella Mushroom Stuffing Surrounded by  
Puff Pastry, Topped with a Champagne Cream Sauce, with Rice Pilaf*

### Chicken Marsala \$22.50

*Breast of Chicken Dusted and Sauteed with Mushrooms, Finished with  
a Marsala Deglaze Over Rice Pilaf*

### London Broil \$23.50

*Black Angus Beef Sliced Thin and Covered with a Port Wine Glaze  
Served with Garlic Mashed Potatoes*

### Tournedos Porto Fino \$23.50

*Tenderloin Medallions Over Crustini Topped with a Portabella Port  
Glaze, Served with Purple Potatoes*

### Baked Salmon \$23.50

*Fresh Salmon, Baked, Topped with Roasted Red Peppers and Spinach  
Served over Cous Cous*

### Lobster Macaroni \$23.50

*Fresh Lobster in a Boursin Cream Sauce Over Bowtie Pasta with Fresh  
Basil and Oregano, Served with Grilled Focaccia*

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## Plated Dinners Cont'd



All Plated Dinners Include Water and Coffee Service,  
China and Linen.

All Entrees are Served with a House Salad and  
European Rolls and Chef's Blend Vegetables.

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### Filet of Trout \$24.50

*Filet of Rainbow Trout Stuffed with Cranberry Chutney and Topped with Citrus Cream Sauce over Cous Cous*

### Blue Cheese Encrusted Tenderloin \$23.50

*Choice Cut Tenderloin, Grilled to Perfection and Crusted with Melted Bleu Cheese, Served with Parmesan Mashed Purple Potatoes*

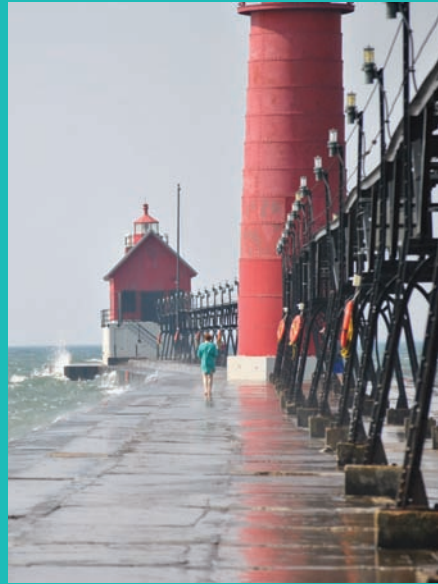
### Main Lobster – Market Price

*10oz. Fresh Lobster Caught Off the East Coast, Served over Rice Pilaf with Drawn Butter and Lemon Wedges*

### Prime Rib \$25.50

*Slow Roasted Prime Cut of Beef Seasoned with a Special Blend of Herbs and Spices, Topped with Au Jus and Served with Truffle Mashed Potatoes*

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## Preferred Caterers



Chef Brech is Named the Exclusive or Preferred Caterer at the Following Locations.

## Urban Institute of Contemporary Arts

*41 Sheldon Boulevard SE, Grand Rapids, MI 49503*

## Opera Grand Rapids

*1320 East Fulton, Grand Rapids, MI 49503*

## Grand Haven Community Center

*421 Columbus Ave., Grand Haven, MI 49417*

## Grand Rapids Art Museum

*101 Monroe Center Street NW, Grand Rapids, MI 49506*

## Below 25

*25 Ottawa Avenue SW Suite 100, Grand Rapids, MI 49503*

## Glen Eagle Golf Club

*6150 Hudsonville, MI 49426*

## Sherwood Lodge at Camp Anna Behrens

*9841 Colby Road, Greenville, MI 48828*

## Camp Blodgett

*Ste. 1, 1545 Buchanan Avenue, Grand Rapids, MI 49507*

## Choice Executive Suites

*2525 East Paris Avenue SE, Ste. 100, Grand Rapids, MI 49546*

## Holland Fish and Game Club

*10840 Chicago Drive, Zeeland, MI 49464*

## West Walker Sportsman Club

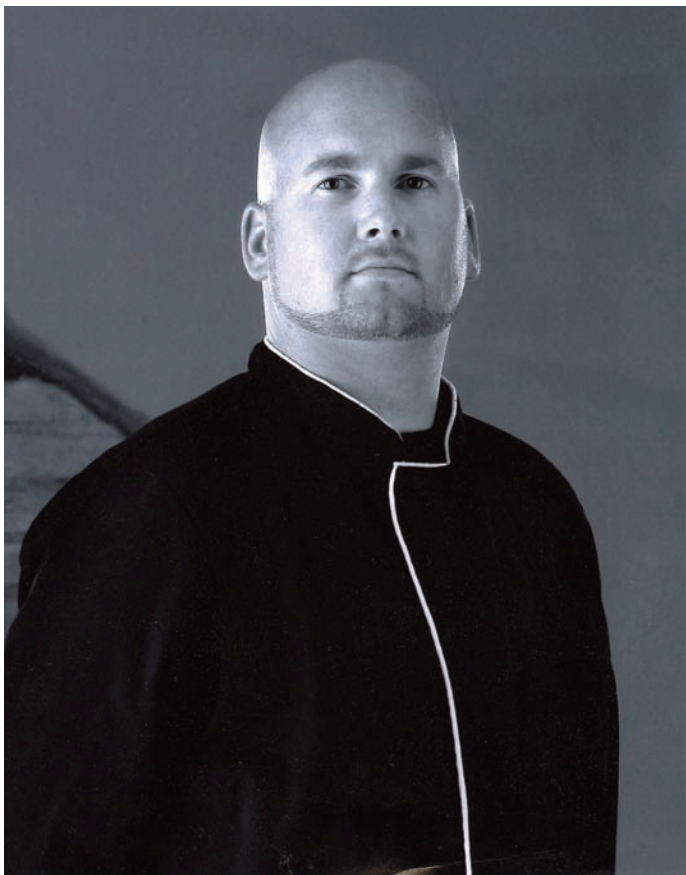
*0-599 Leonard Street NW, Grand Rapids, MI*

## Royal Manor Venues

*p. 269.998.9300*

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*w. <http://royalmanorvenues.yolasite.com/>*



## Chef Steve Brechting

Chef Steve Brechting has a deep passion for the culinary arts. He has been creating inspiring dishes for over 16 years, with more than 10 years experience as executive chef. Hub's Inn, his first venture, is an established neighborhood pub and grill which he ran for 4 years. His signature thin-crust pizza became an instant hit. 25 Kitchen + Bar is Chef Brech's first full service restaurant located on the bustling corner of Fulton and Ottawa in downtown Grand Rapids. Food Design by Chef Brech has been operating for over 10 years with cuisine from classic dinner dishes to unique and tasty hors d'oeuvres combinations. None of Chef Brech's accomplishments could have been possible without the support from his family, wife Robyn and daughters Courtney and Zoe.