



AMWAY GRAND CATERING

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*All prices are subject to 22% Service Charge and 6% sales tax.
Prices are subject to change.*





breakfast

CONTINENTAL • BUFFET • PLATED



CONTINENTAL BREAKFAST

THE PLAZA BREAKFAST \$12.95

Assorted Baked Breakfast Breads, Croissants and Muffins with Fruit Preserves and Butter

THE EXECUTIVE PLAZA BREAKFAST \$14.95

Selection of Fresh Fruit and Berries

Assorted Baked Breakfast Breads, Croissants and Muffins with Fruit Preserves and Butter

THE PLAZA POWER BREAKFAST \$17.75

Selection of Fresh Fruit and Berries

Individual Assorted Yogurts

Assorted Cold Cereals with Milk and Whole Bananas

Assorted Baked Breakfast Breads, Croissants and Muffins with Fruit Preserves and Butter

All continental breakfasts are served with coffee, teas and a variety of chilled juices.

upgrades

WARM BREAKFAST BURRITO \$5.00

Scrambled Egg, Sausage and Grated Cheddar Cheese
Wrapped in Flour Tortillas and Served with Salsa

WARM CROISSANT SANDWICH \$6.00

Scrambled Egg, Crisp Bacon or Baked Ham and Sliced Cheddar Cheese

or Scrambled Egg, Spinach and Smoked Gouda Cheese

ENGLISH MUFFIN SANDWICH \$5.00

Scrambled Egg, Sliced Ham and Sliced Cheddar Cheese



BREAKFAST BUFFET

SPECIALTY ENTRÉES

Select One

SCRAMBLED EGG BAR \$17.95

Mushrooms, Chives, Shredded Cheddar Cheese and Pico De Gallo Toppings

BREAKFAST QUICHE \$18.50

Choice of Quiche Lorraine with Egg, Cheese and Bacon
or Spinach Quiche with Egg, Spinach and Feta

FRENCH TOAST \$18.25

Cinnamon Swirl French Toast with Warm Michigan Maple Syrup

ENTRÉES

Select One

Assorted Kellogg Cereals with Milk
Served with Whole Bananas

Individual Assorted Yogurts
Served with Homemade Granola

Baking Powder Biscuits
Served with Sausage Gravy

Cheese Blintzes
Served with Homemade Berry Compote

ACCOMPANIMENTS

Select One

American Fried Potatoes

Potatoes O'Brien

Corned Beef Hash or Roast Beef Hash

Select Two

Grilled Link Sausage

Crisp Bacon Strips

Grilled Smoked Ham

Turkey Bacon

Turkey Sausage

Vegetarian Link Sausage

Vegetarian Bacon Strips

All breakfast buffets are served with fresh seasonal fruit, assorted baked breakfast breads, croissants, muffins, coffee, teas and a variety of chilled juices.

PLATED BREAKFAST

STARTERS

Select One

- Cup of Fresh Fruit and Berries
- Pecan Cinnamon Rolls
- Flaky Butter Croissants
- Assorted Fruit and Cream Cheese Danish
- Assorted Breakfast Breads, Donuts, Muffins and Croissants

ENTRÉES

Select One

FRESH SCRAMBLED EGGS \$19.95
Shredded Cheddar Cheese, Chives and Tomato Florentine

WARM BREAKFAST BURRITO \$19.50
Scrambled Egg, Crisp Bacon and Shredded Cheddar Cheese

BREAKFAST QUICHE \$19.95
Choice of Quiche Lorraine with Bacon and Cheese
or Spinach Quiche with Feta

FRENCH TOAST \$19.95
Cinnamon Swirl French Toast with Strawberry Garnish
and Warm Michigan Maple Syrup

ACCOMPANIMENTS

Select One

- American Fried Potatoes
- Potatoes O'Brien
- Corned Beef Hash or Roast Beef Hash

Select One

- Crisp Bacon Strips
- Roasted Link Sausage
- Grilled Smoked Ham
- Chicken Bacon
- Turkey Sausage
- Vegetarian Link Sausage
- Vegetarian Bacon Strips

All plated breakfasts are served with coffee, teas and orange juice.



Lunch

BUFFET • PLATED • TO-GO





LUNCH BUFFET

DELI BUFFET LUNCH \$25.95

Starters

Mixed Field Greens with Radish and Carrot
Assortment of Dressings

Fresh Fruit Salad

Potato Salad with Chives

Soup of the Day: Additional \$3.95 per person

Entrée and Accompaniments

Selection of Sliced Ham, Turkey, Roast Beef, Salami, Swiss,
Colby and Cheddar Cheese

Sliced Ripe Tomatoes, Sliced Dill Pickles and Lettuce

Assorted Deli Breads and Condiments

Individual Bags of Potato Chips and Pretzel Twists

Desserts

Assorted Cheesecake and Warm Fruit Cobbler

GRAND BURGER LUNCH BUFFET \$25.95

Starters

Grand Plaza Garden Salad

Assortment of Dressings

Fresh Fruit Salad

Spicy Texas Chili (*gf*) or Soup of the Day

Entrée and Accompaniments

“Build Your Own” Beef Burger* *gf*

Additional Grilled Chicken Breast: \$5.00 per person

**Vegetarian Burgers available upon request*

Toppings of Sliced Ripe Tomatoes, Bermuda Onion Rings,
American and Swiss Cheese, Warm Crisp Bacon, Marinated
Sliced Mushrooms, Sliced Dill Pickles, Lettuce Leaves, Mustard,
Mayonnaise and Tomato Ketchup

Spicy Cajun Potato Wedges

Desserts

Assorted Fruit Pies and Warm Chewy Goopy Brownies

ITALIAN BUFFET LUNCH \$26.95

Starters

Mixed Field Greens with Tomato, Cucumber and Carrot
Assortment of Dressings

Fresh Fruit Salad

Soup of the Day: Additional \$3.95 per person

Entrées and Accompaniments

Tortellini with Baby Spinach, Roasted Vegetables
and Red Pepper Cream Sauce

Tuscan Style Breast of Chicken *gf*

Broccoli with Garlic Bread Crumbs (*available without breadcrumbs*)

Freshly Grated Parmesan Cheese and Red Pepper Flakes

Cheesy Garlic Bread

Desserts

Tiramisu, Baci Mousse (*gf*), Lemon-Anise Tart and Cannoli

SOUTHWESTERN LUNCH BUFFET \$26.95

Starters

Chopped Iceberg Lettuce with Tomato, Cucumber
and Shredded Cheddar Cheese

Assortment of Dressings

Fresh Fruit Salad

Soup of the Day: Additional \$3.95 per person

Entrées and Accompaniments

Taco Bar with a choice of Crisp Corn Tortillas (*gf*) and
Warm Soft Flour Tortillas

Marinated Strips of Fajita Chicken with Sautéed Bell
Pepper and Onion *gf*

Seasoned Taco Beef or Turkey with Salsa, Sour Cream,
Guacamole, Shredded Cheddar Cheese and Sliced Jalapeños *gf*

Spanish style Saffron Rice and Vegetarian Refried Beans *gf*

Crisp Tortilla Chips with Hot Chili Con Queso *gf*

Desserts

Banana Mousse (*gf*), Pine Nut Pie and Chocolate Hazelnut Torte



ASIAN EXPRESS BUFFET LUNCH \$28.50

Starters

Mixed Field Greens with Mandarin Orange Sections
and Sliced Toasted Almonds
Assortment of Dressings

Fresh Fruit Salad

Soup of the Day or Hot & Sour Soup: Additional \$3.95 per person

Entrées and Accompaniments

Vegetarian Spring Rolls with Sweet and Sour Sauce *v*

Stir-Fried Ginger Beef with Shiitake Mushrooms and Chopped Scallions
Soy Sauce and Chili Garlic Sauce *gf*

Coconut Lemongrass Breast of Chicken *gf*

Steamed Jasmine Rice *gf v*

Steamed Green Beans *gf v*

Desserts

Green Tea Mousse, Sweet Potato Pie, Banana Crumb Cake
and Coconut Flan (*gf*)

THE 'OPEN PIT' PICNIC \$27.50

Starters

Seasonal Green Salad with Cucumber, Carrot and Tomato
Assortment of Dressings

Country Style Potato Salad

Sweet and Sour Coleslaw

Soup of the Day: Additional \$3.95 per person

Entrées and Accompaniments

Bone-In Fried Chicken

Slow Smoked Pulled Pork *gf*

Ridiculously Smoked and Grilled Ribs *gf*

Southern Style Slow Cooked BBQ Baked Beans *gf*

Corn on the Cob with Butter *gf*

Pan del Sol and Corn Bread Muffins with Butter and Honey

Desserts

Seasonal Melon Slices *gf v*

Pound Cake with Fresh Strawberry Sauce

Chocolate Crumb Cake

Lemon Bars

All lunch buffets are served with coffee, hot tea and iced tea for a maximum of two hours. Minimum guarantee of 20 guests is required.

PLATED LUNCH

STARTERS

Select One

Fresh Baby Spinach and Friséé with Mushrooms and Tomato with Basil Vinaigrette *gf v*

Traditional Caesar Salad with Herb Croutons and Grated Parmesan Cheese

Crisp Baby Iceberg Lettuce with Cucumber, Carrot, Cheddar Cheese and Tomato with Herb Vinaigrette *gf*

Bowl of Seasonal Melon, Pineapple and Berries *gf v*

Fresh Baby Spinach with Chopped Romaine, Grape Tomato and Shredded Manchego Cheese with Herb Vinaigrette *gf*

Torn Bibb, Romaine, and Iceberg Lettuce with Mandarin Orange Segments and Sun-Dried Cherries with Citrus Vinaigrette *gf*

Tomato Basil Bisque or Roasted Butternut Squash Bisque

ENTRÉES

Select One

SESAME CRUSTED PORK LOIN \$27.50

With Vegetable Fried Rice *gf*

PRETZEL CRUSTED WHITEFISH \$28.50

With Stone Ground Mustard Cream Sauce

BLACKENED SALMON SCALOPPINI \$28.50

With Garlic-Lime Cream *gf*

CHICKEN PICCATA \$28.50

With Lemon Caper Sauce

GRILLED CHICKEN BREAST \$27.50

With Roasted Red Pepper Sauce and Orzo Pasta Salad with Vegetables

All plated lunches are served with choice of appetizer or salad, dessert, chef's choice seasonal vegetable and appropriate starch, freshly baked rolls, coffee, hot tea and iced tea.



LUNCH ENTRÉES CONTINUED

ROASTED CHICKEN BREAST \$28.50

Stuffed with Brioche and Goat Cheese, Herb Jus

ROASTED CHICKEN BREAST NORTH AFRICAN TAGINE-STYLE \$27.50

With Olives, Dried Apricots, Tomatoes and Turmeric
Served with Israeli Couscous

SLICED ROAST TURKEY BREAST \$27.50

With Sage Stuffing and Whipped Potato

6-OUNCE BISTRO STEAK \$33.50

Au Poivre *gf*

CAESAR SALAD \$25.50

Topped with Grilled Chicken and Focaccia Croutons

BLACK AND BLUE SALAD \$26.00

Topped with Sliced Steak atop Chopped Romaine and Radicchio
with Blue Cheese Crumbles and Blue Cheese Dressing *gf*

PLAZA COBB SALAD \$25.95

Tossed with Smoked Turkey, Crisp Bacon, Chopped Egg, Green Onion
and Blue Cheese with Green Goddess Dressing *gf*

THE SANDWICH PLATE \$25.95

Served with Fresh Fruit Salad

Select Two

- Chicken Salad with Michigan Dried Cherries
on a Baking Powder Biscuit
- Albacore Tuna Salad on a Toasted English Muffin
- Sliced Roast Beef with Boursin Cream and Horseradish
Sauce on a Seven Grain Roll
- Turkey Bacon Club on a Mini Croissant with
a Garlic Aioli Topped with Pesto

DESSERT

Select One

Turtle Cheesecake Swirled with Raspberry Coulis
or Vanilla Cheesecake with Strawberry Sauce

Chocolate Mousse in a Chocolate Cup with
Raspberry Sauce *gf*

Fruit Pie (*Apple, Cherry, Peach or Blueberry*)

Key Lime Pie with Mango Sauce

Flourless Chocolate Cake with Berry Coulis *gf*

Lemon Tart with Strawberry Coulis

Chocolate Peanut Butter Tart

Chocolate Cherry Almond Tart with
Amaretto Vanilla Sauce



PLAZA TO-GO LUNCH

THE BROWN BAG LUNCH \$16.95

Whole Fresh Fruit (*Apple, Banana or Orange*)

Freshly Baked Chocolate Chunk Cookies or
House-made Fudge Brownie

Select up to Two

Deli Hoagie with Baked Ham, Smoked Turkey Breast and Lettuce

Chicken Salad with Michigan Dried Cherries

Albacore Tuna Salad

Smoked Breast of Turkey

Baked Ham and Swiss Cheese

Roast Top Round of Beef

Vegan Wrap, Served in a Spinach Tortilla Wrap with Hummus
and a Variety of Grilled, Roasted and Fresh Vegetables *v*

BEVERAGES

Soft Drinks \$2.50 each

Assorted Mineral Waters \$2.50 each

(*Bottled Spring, Fiji, Evian and Perrier*)

Assorted Bottled Juices \$2.75 each

Milk \$1.75 each

(*8 ounce Cartons, Whole, 2%, Chocolate, and Skim*)

Assorted Bottled Lipton Iced Teas \$3.00 each

Charged based upon consumption

All Plaza Deluxe Box Lunches and Brown Bag Lunches include potato chips, chefs selection of assorted breads and cheeses, condiments, plastic utensils, wet nap and napkins. Plaza To-Go Lunch may be plated and served for an additional \$3.00 per person.

THE PLAZA DELUXE BOX LUNCH \$22.95

Select up to Three

Double Cherry Smoked Ham with Crisp Double Smoked
Bacon and Cheddar on Onion Focaccia

Hickory Smoked Turkey Breast and Provolone with Creamy
Dijon on Whole Grain Bread

Italian Style Roast Beef with Smoked Swiss and Horseradish
Cream on a Crusty Baguette

Veggie Delight of Grilled Portabella Mushroom with Olive
Tapenade and Mild Giardiniera in a Basil Tortilla Wrap *v*

Mediterranean Sliced Salami and Capicola Ham with
Mozzarella and Garlic Hummus on Baguette

Mayo-Free Tuna Salad with Soft Boiled Eggs and Fresh Herbs
Served on Flat Bread

SALADS

Select One

European Style Sweet and Sour Coleslaw *gf v*

Roasted Potato Salad *gf*

Sweet Sunflower Nut and Broccoli Salad *gf v*

Zesty Pasta Salad *v*

Vegetable Crudit  with Hummus *gf v*

FRUIT

Select One

Granola Parfait with Fresh Fruit

Mixed Berries *gf v*

Minted Fresh Fruit *gf v*

DESSERT

Select One

Windmill Cookies

House-Made Fudge Brownie

dinner

BUFFET • PLATED



DINNER BUFFET

TRADITIONAL PLAZA

DINNER BUFFET \$45.95

Starters

Caesar Salad with House-made Focaccia Croutons and Parmigiano-Reggiano Cheese with House Caesar Dressing

Fresh Fruit Salad with Lemongrass Vanilla Syrup *gf v*

Baby Spinach Friséé and Arugula Lettuce with Seared Hazelnuts and Dried Cherries with Honey Mustard Vinaigrette *gf v*

Soup of the Day: Additional \$3.95 per person

Entrées and Accompaniments

Traditional Chicken Piccata

Vegetarian Penne Pasta with Bell Pepper, Asparagus Tips, Bermuda Onion, Spinach, Grape Tomato and Roasted Red Pepper Cream Sauce

Whipped Sweet Potatoes (*gf*) and Chef's Selection of Seasonal Vegetables *gf v*

Freshly Baked Rolls and Butter

Desserts

Crumb Cake, Cheesecakes, Warm Fruit Cobbler and Chocolate Mousse in a Chocolate Cup (*gf*)

THE "OPEN PIT" DINNER \$49.95

Starters

Seasonal Green Salad with Cucumber, Carrot and Tomato Assorted Dressings

Soup of the Day: Additional \$3.95 per person

Entrées and Accompaniments

Bone-In Fried Chicken

Slow Smoked Beef Brisket *gf*

Ridiculously Smoked and Grilled Baby Back Ribs *gf*

Country Style Potato Salad *gf*

Sweet and Sour Coleslaw *gf v*

Southern Style Slow Cooked BBQ Baked Beans *gf*

Corn on the Cob with Butter *gf*

Pan del Sol Rolls and Corn Bread Muffins with Butter and Honey

Desserts

Seasonal Melon Slices *gf v*

Pound Cake with Fresh Strawberry Sauce

Assorted Fruit Pies

All dinner buffets are served with coffee and hot teas for a maximum of two hours. Minimum guarantee of 50 guests is required.





ITALIAN BUFFET DINNER \$47.95

Starters

Mixed Field Greens with Tomato, Cucumber and Carrot with Balsamic Vinaigrette and Creamy Italian Dressing *gf*^v

Fresh Fruit Salad *gf*^v

Soup of the Day: Additional \$3.95 per person

Entrées and Accompaniments

Tortellini with Baby Spinach, Roasted vegetables and Red Pepper Cream Sauce

Tuscan Style Breast of Chicken *gf*

Broccoli with Garlic Bread Crumbs (*available without breadcrumbs*)

Freshly Grated Parmesan Cheese and Red Pepper Flakes

Cheesy Garlic Bread

Desserts

Tiramisu, Baci Mousse (*gf*), Lemon-Anise Tart and Cannoli

upgrades

**TRADITIONAL BEEF
TENDERLOIN STROGANOFF \$8.00**

With Buttered Noodles

SALMON SCALOPPINI \$8.00

With Saffron Cream Sauce *gf*

**CHEF-CARVED NEW YORK
STRIP LOIN \$12.00**

Herb-Crusted, with Dijon Mustard, Creamy Horseradish Sauce, Parker House Rolls and Butter *gf*

**CHEF-CARVED SLOW ROASTED
PRIME RIB OF BEEF AU JUS *gf* \$12.00**

**CHEF-CARVED ROASTED
TURKEY BREAST *gf* \$8.50**

Basted and Slow Cooked with Corn Relish, Cranberry Sauce, Seasoned Mayonnaise, Dijon Mustard, Parker House Rolls and Butter

**CHEF-CARVED HONEY
GLAZED COUNTRY HAM \$6.50**

Slow Baked with Honey Dijon Mustard, Seasoned Mayonnaise, Parker House Rolls and Butter *gf*

A chefs fee of \$100.00 per chef carver is required.



PLATED DINNER

STARTERS

Select One

Caprese Salad with Sliced Tomato, Buffalo Mozzarella, Sweet Basil, Extra Virgin Olive Oil and Freshly Cracked Pepper *gf*

Radicchio Salad with Watercress, Shiitake Mushroom, Red and Yellow Bell Pepper with Garlic-Miso Vinaigrette *gf v*

A Mélange of Arugula, Spinach, and Friséé with Dried Cherry and Seared Hazelnut with Honey-Mustard Vinaigrette *gf v*

Grilled Artichoke Salad with Roasted Roma Tomato on Field Greens with Herb Vinaigrette *gf*

Boston Bibb with Pistachio, Gorgonzola Crumbles and Purple Grapes with Sherry Shallot Vinaigrette *gf*

Caesar Salad of Romaine with Focaccia Croutons and Shredded Parmesan Cheese

Boston Bibb, Radicchio, and Belgian Endive with Roasted Roma Tomato and Smoked Gouda with Herb Vinaigrette *gf*

Crisp Baby Iceberg with Carrots, Tomato, Cucumber and White Cheddar with Ranch Dressing *gf*

Fresh Baby Spinach and Friséé Salad with Tomato, Toasted Pine Nuts, Blue Cheese Gratinée Crouton with Citrus Vinaigrette

Cygnus Gin Tomato Soup, Fine Herbs and Puff Pastry Dome

Tuna Niçoise Inspired Salad *gf*

Roasted Watermelon Salad with Lime, Mint, Lemon Balm, Goat Cheese Crumbles, Fleur de Sel and Extra Virgin Olive Oil *gf*

Shrimp and Tuna Nigiri with Salad of English Cucumber, Fresh Mint, Pickled Red Onion and Tomato Julienne with Tamari-Ginger Vinaigrette

Add on three Jumbo Chilled Shrimp to any First Course \$7.50

ENTRÉES

Select One

ROAST PORK TENDERLOIN \$45.95

With Mustard-Cornichon Sauce *gf*

FILLET OF SALMON \$46.95

Hong Kong Style, Ginger Sesame Crusted with Black Bean Sauce *gf*

PAN SEARED HALIBUT \$63.95

With Mediterranean Ragoût

TRADITIONAL VEAL OSCAR \$48.95

Served with Crabmeat, Asparagus and Hollandaise Sauce

RACK OF AUSTRALIAN LAMB \$51.95

Carved Roast Rack with Tomato Apricot Chutney and Shiraz Demi Glace *gf*

OVEN ROASTED FRENCH CUT

CHICKEN BREAST \$43.95

With The Hotel Kitchen® Michigan Cherry Chutney *gf*

All plated dinners are served with choice of appetizer or salad, dessert, potato, rice or pasta, seasonal vegetables, freshly baked dinner rolls, coffee and hot teas. A three course minimum is required.

DINNER ENTRÉES CONTINUED

HERB-MARINATED FRENCH CUT

CHICKEN BREAST \$42.95

With Wild Mushroom Boursin Cream *gf*

ROASTED CHICKEN BREAST \$44.95

With Apple Currant Stuffing and Calvados Cream Sauce

SLOW-BRAISED BEEF POT ROAST \$44.95

With Vegetable Ragoût

12 OUNCE NEW YORK STRIP LOIN \$59.95

With Sherried Mushroom Caps

FILET OF BEEF \$63.95

Au Poivre

DUO OF BEEF AND SHRIMP \$61.95

Seared Tenderloin of Beef with Cabernet Demi Glace and Three Jumbo Shrimp with Roasted Garlic Cream

DUO OF BEEF AND CHICKEN \$54.95

Seared Tenderloin of Beef with Cabernet Shallot Sauce and Oven Roasted Chicken Breast with The Hotel Kitchen® Michigan Cherry Chutney

DUO OF BEEF AND HALIBUT \$58.95

Seared Tenderloin of Beef with Wild Mushroom Ragoût and Seared Halibut with Citrus Beurre Blanc

DUO OF BEEF AND LOBSTER \$91.95

Seared Tenderloin of Beef Au Poivre with Cabernet Demi Glace and Whole Roasted Maine Lobster Tail with Drawn Butter

DUO OF BEEF AND CRAB CAKE \$74.95

Seared Tenderloin of Beef with Cabernet Demi Glace and Seared Crab Cake with Lemon Aioli

DESSERT

Select One

Apple Strudel with Michigan Dried Cherries and Vanilla Sauce *v*

Sticky Toffee Pudding with Caramel Sauce

Vanilla Cheesecake with Berry Compote

Cappuccino Tiramisu with Trio of Sauces

The Candy Bar Terrine, White Cake with Reese's Peanut Butter Cup, Heath Bar, and Oreo Layers with a Rich Chocolate Glaze and Duo of Sauces

Carrot Cake with Cream Cheese Frosting and Bourbon Vanilla Sauce

Chocolate Silk Pie with Marinated Strawberries *gf*

Artisan Cheese Plate with Candied Walnuts

Fruit Trifle in a Martini Glass

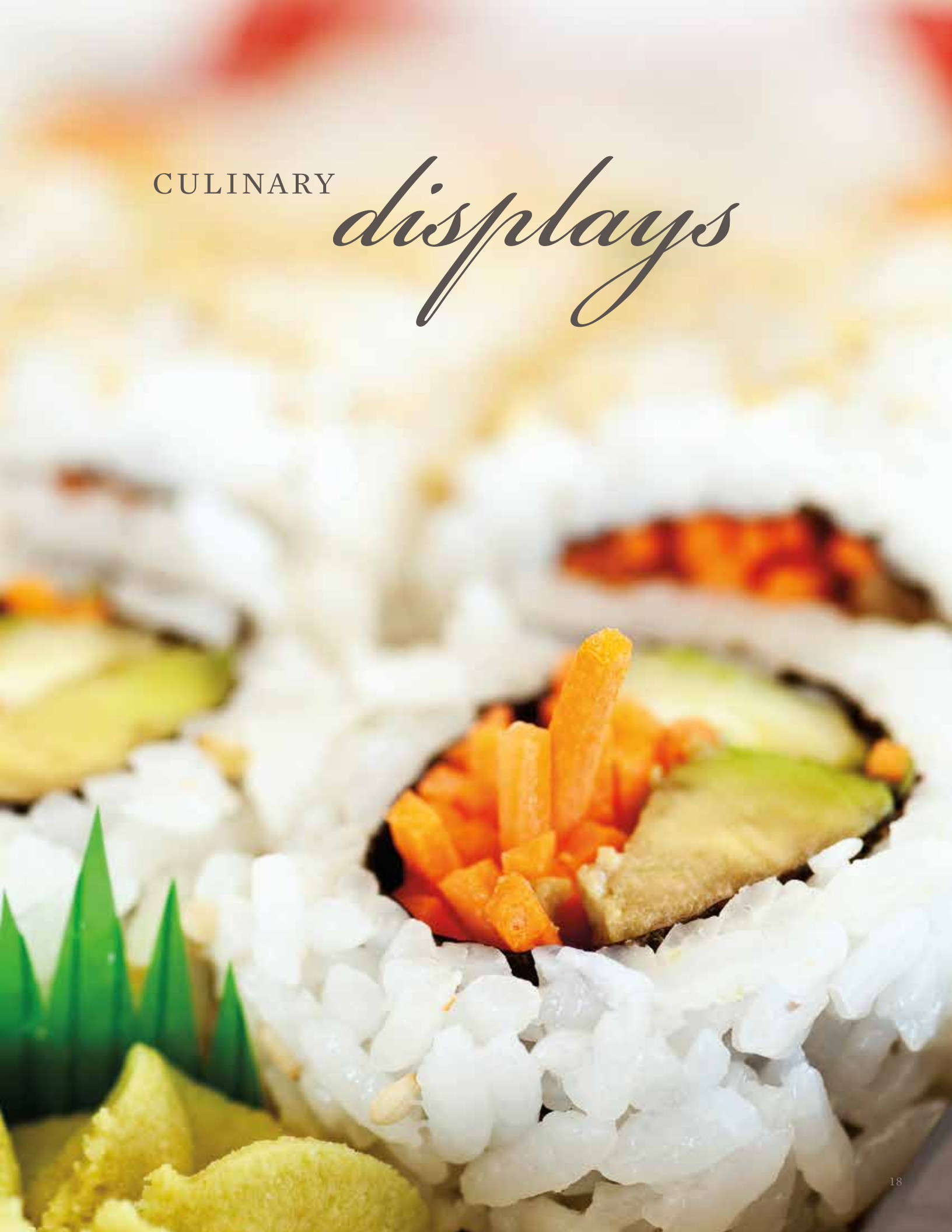
Trio #1: Carrot Cake, Praline Brûlée, and Flourless Chocolate Cake with a Trio of Sauces*

Trio #2: Berry Sabayon, Lemon Tart, and Chocolate Soufflé with a Trio of Sauces*

*\$3.00 Additional Charge per person for Trio Dessert

CULINARY

displays



CULINARY DISPLAYS

GULFSTREAM SEAFOOD FESTIVAL

Chilled Jumbo Shrimp with Traditional Cocktail Sauce and Lemon Wedges **\$375.00 per 100 pieces**
(150 pieces or more includes lighted carved ice bowl)

Sushi: Spicy Tuna Rolls, California Rolls, BBQ Eel Rolls, and Shrimp Nigiri with Pickled Ginger, Soy Sauce and Wasabi Paste
(Four Pieces Per Person)

Small (25 Guests) **\$300.00**
Medium (50 Guests) **\$600.00**
Large (100 Guests) **\$1,200.00**

Side of Sliced Smoked Atlantic Salmon with Chopped Onions, Boiled Egg, Capers, Blended Cream Cheese and Bagel Chips
(Serves approximately 25 guests) **\$225.00 per side**

An assortment of Gulf Shrimp, Snow Crab Claws and Oysters, Freshly Shucked and Displayed on Ice with Cocktail Sauce, Horseradish Sauce, Tabasco Sauce and Lemon Wedges
\$475.00 per 100 pieces

Smoked Fish Display with Hot Smoked Salmon, Smoked Trout, Smoked Whitefish and Mussel Salad with Lavosh, Petite Baguette and Cranberry Horseradish Cream **\$525.00 per display**

Alaskan King Crab Legs, Sauce a l'american **\$65.00 per pound**

THE BUTCHER'S BLOCK

*Chef attendant required for a maximum of two hours
(\$100.00 per chef attendant, \$50.00 for each additional hour)*

Roasted Turkey Breast, Basted and Slow Cooked with Corn Relish, Cranberry Sauce, Seasoned Mayonnaise, Dijon Mustard, Parker House Rolls and Butter *(Serves approximately 35 Guests)* **\$250.00**

Slow Baked Honey Glazed Country Ham with Honey Dijon Mustard, Seasoned Mayonnaise, Parker House Rolls and Butter
(Serves approximately 50 Guests) **\$350.00**

Fire-Roasted Tenderloin of Beef with Sauce Bearnaise, Creamy Horseradish Sauce, Dijon Mustard, Parker House Rolls and Butter
(Serves approximately 25 Guests) **\$400.00**

Herb-Crusted New York Strip Loin with Dijon Mustard, Creamy Horseradish Sauce, Parker House Rolls and Butter
(Serves approximately 30 Guests) **\$425.00**

Bavarian Slow Roasted Pork Loin with Onion Beer Sauce, Parker House Rolls and Butter *(Serves approximately 30 Guests)* **\$295.00**

Roasted Salmon en Croûte with Remoulade Sauce
(Serves approximately 15 Guests) **\$250.00**

Roasted Top Round of Beef Cooked Medium Rare with Dijon Mustard, Creamy Horseradish Sauce, Parker House Rolls and Butter *(Serves approximately 50 Guests)* **\$350.00**

Cherrywood-Smoked, Low and Slow Roasted Pork Shoulder with Memphis-Style and Carolina-Style BBQ Sauces, Pan del Sol Slider Buns and Sweet & Sour Cole Slaw
(Serves approximately 30 Guests) **\$295.00**



FINE CHEESE DISPLAY

A Selection of Imported and Domestic Cheeses Served with a Variety of Crackers and Water Biscuits

Small (25 Guests) \$170.00
Large (50 Guests) \$350.00

LOCAL FARMER'S HARVEST

A Collection of Garden Vegetables Served with Dill Dip and Tomato Guacamole

Small (25 Guests) \$110.00
Large (50 Guests) \$225.00

RAINBOW OF SEASONAL FRUIT

Fresh Sliced and Cubed Fruits, Grapes and Berries with Creamy Citrus Dip or Strawberry Yogurt Dip

Small (25 Guests) \$170.00
Large (50 Guests) \$350.00

ANTIPASTO DISPLAY

A Variety of Salami including Genoa, Prosciutto, Mortadella, Sopressata, Stuffed Grape Leaves, Olives, Pepperoncini, Roasted Button Mushrooms, Grilled Asparagus, Marinated Artichoke Hearts, Romano Chunks, Gorgonzola, White Bean Dip, Seasoned Pita Chips, Grissini and Grape Clusters

Small (25 Guests) \$195.00
Large (50 Guests) \$395.00

VARIETY OF HOMEMADE DIPS

Olive Tapenade, White Bean Dip, Garlic Hummus, French Onion Dip, and Salsa served with Blue Corn Chips, Ruffled Potato Chips and Seasoned Pita Chips

Small (25 Guests) \$110.00
Large (50 Guests) \$225.00

PLAZA ASSORTED DIPS

Serves 25 guests per Order

Blue Cheese Dip with Pita Points \$52.00
Sour Cream and Chive Dip with Potato Chips \$52.00
French Onion Dip with Ruffled Potato Chips \$52.00
Spicy Salsa Dip with Tortilla Chips \$52.00
White Bean Dip with French Baguette Toast \$57.00
Tomato Bruschetta with Tuscan Garlic Bread \$55.00
Hot Chili Con Queso with Tortilla Chips \$62.00
Hot Spinach Artichoke Dip with Pita Points \$62.00
Hot Smoked Salmon and Cream Cheese Dip with Bagel Chips \$69.00



hors d'œuvres

CHILLED • WARM



CHILLED HORS D'ŒUVRES

\$3.75 per piece

Grape Tomato, Fresh Basil and Buffalo Mozzarella Pearl Skewer *gf*

Miniature Vol-au-Vents filled with Herb Boursin

Smoked Nori-Wrapped Atlantic Salmon with Dill Cream Cheese *gf*

Parfait of Smoked Trout with Salmon Caviar Garnish
on English Cucumber *gf*

Salami Coronet with Queen Anne Olive and Boursin Cream *gf*

Cherrywood Smoked Chicken Breast with Papaya
Ketchup in Filo Cup

Grilled Marinated Asparagus Wrapped with Prosciutto *gf*

Antipasto Skewer with Balsamic Marinated Cipollini Onion,
Grape Tomato and Dry-Cured Soppressata Sausage Cube *gf*

Duck Confit Salad in Filo Cup

Triple Cream Brie on Black Pepper Brioche with
Damson Plum Conserve

\$4.00 per piece

Assorted Devilled Eggs with Caviar Garnish: Curry,
Wasabi or Truffled *gf*

Rare Flank Steak on Seasoned Crostini with a Delicate
Mustard Mousse

Crab Salad in Petite Endive Cup *gf*

Bosc Pear Wedge with Double Cream Gorgonzola *gf*

Smoked Salmon, Cucumber and Scallion Roll *gf*

Pepper-Crusted New York Strip in a Shiitake Cup *gf*

South American Sautéed Shrimp with Haas Avocado

\$4.25 per piece

Fresh Oyster Bathed in Malaysian Curry-White Balsamic
Vinaigrette Served on Half Shell with Micro Greens Salad *gf*

Seared Black Sesame Crusted Ahi Tuna with Ginger-Apricot Glaze
with a Forked Pick *gf*

Rare Beef Tenderloin with Boursin Garlic Spread and Japanese
Radish Sprouts on Tuscan Bread

*A minimum quantity of 25 pieces is required of each hors d'œuvre
ordered, may be displayed or passed butler-style.*



WARM HORS D'ŒUVRES

\$3.75 per piece

Feta Cheese Artichoke Tartlet

Wild Mushroom Beggar's Purse

Mushroom Cap with Spinach and Herb Parmesan Crust *gf*

Spinach and Feta Cheese in Filo Triangle

Vegetable Spring Rolls and Plum Sauce *v*

Corned Beef Mini Reuben

Steamed Chinese Pot Stickers with Soy Sauce and Scallions

Swedish Meatballs with Capers and Smitane Sauce

Curried Potato and Pea Samosas

Vegan Chickpea Pakoras *v*

Crab Rangoon with Sweet and Sour Sauce

\$4.00 per piece

Asiago Risotto Cake

Key West Conch Fritters with Cajun Marmalade

Mushroom Caps filled with Crabmeat *gf*

Thai Chicken Satay with Peanut Sauce *gf*

Smoked Chicken, Mozzarella and Basil Quesadilla with Smoked Tomato Sauce

Artichoke Goat Cheese Fritter

\$4.25 per piece

Crab Cake with Red Pepper Aioli

Coconut Shrimp with Orange Marmalade Horseradish Sauce

Petite Beef Wellington with Truffle Aioli

Baby Australian Lollipop Lamb Chops with Red Onion Marmalade *gf*

A minimum quantity of 25 pieces is required of each hors d'œuvre ordered, may be displayed or passed butler-style.

RECEPTION

Enhancements



RECEPTION ENHANCEMENTS

SEAFOOD MARTINI STATION

\$17.00 per guest

Chilled Jumbo Shrimp and Pan Seared Sea Scallops Served in Martini Glasses with Avocado Lime Puree and Tequila, Roasted Red Pepper Puree and Vodka and Vichyssoise and Gin

PASTA MADNESS STATION

\$11.00 per guest

Penne Pasta Prepared with Chunky Tomato-Basil Sauce, Italian Sausage and Basil Ravioli with Pinot Grigio Beurre Blanc, Parmigiano-Reggiano Cheese and House Made Cheesy Garlic Bread

CAESAR SALAD STATION

\$12.00 per guest

Crisp Romaine Lettuce Tossed to Order with our House Caesar Dressing in a Baked Bread Bowl, with Focaccia Croutons and Grated Parmigiano-Reggiano, Served with a Choice of Warmed Grilled Sliced Breast of Chicken or Warmed Grilled Marinated Flank Steak, Anchovies on the Side

FAJITA STATION

\$12.00 per guest

Marinated Strips of Beef and Chicken Served with Soft Tortillas, Sautéed Red and Green Peppers and Sautéed Onion with Assorted Toppings to Include Sour Cream, Salsa, Guacamole, Sliced Jalapeños, Shredded Iceberg Lettuce and Grated Cheese

KOREAN LETTUCE WRAP STATION

\$12.00 per guest

Tender Ground Chicken Marinated in a Sweet and Spicy Korean Bean Sauce, Sauteed and Served in Crisp Baby Iceberg Lettuce Cups with Puffed Rice Noodles accompanied with Various Condiments and Sauces

MUSHROOM STATION

\$12.00 per guest

Wide Variety of Available Fresh Mushrooms Sautéed with Olive Oil, Garlic, Dry White Wine, Seasonings, Finished with Cream and Served over Baguette Crostini

FRUIT FLAMBÉ STATION

\$12.00 per guest

Select One

Crepes Suzette, Tender Navel Orange Segments Grand Marnier-flamed Served over Delicate Crepe

Classic Bananas Foster Served over Hudsonville Vanilla Ice Cream

Cherries Jubilee, Brandy-flamed Bing Cherries Served over Hudsonville Vanilla Ice Cream

MACARONI AND CHEESE STATION

\$11.00 per guest

Buttered Elbow Macaroni Served with a Three Cheese Sauce. Assorted Toppings to Include Crisp Bacon Bits, Seared Andouille Sausage, Diced Ham, Chopped Scallion, Chopped Jalapeños, Sour Cream, Crushed Butter Crackers, Shredded Cheddar and Grated Parmesan Cheese and Seasonings

MASHED POTATO MARTINI STATION

\$11.00 per guest

Self-served, no chef required

Whipped Potatoes and Sweet Potatoes with Assorted Toppings to include Chives, Sour Cream, Butter, Blue Cheese Crumbles, Chopped Scallion, Bacon Bits, Grated Cheddar, Warm Beef Ragoût, Brown Sugar, Cinnamon and Candied Pecan Pieces Served in a Martini Glass

SLIDER STATION \$11.00 per guest

Self-served, no chef required

Slow-Smoked Pulled Pork and Tender Barbeque Beef Sliders on our Fresh Pan Del Sol Buns with Lettuce Leaves, Sliced Tomato, Sliced Dill Pickle, Diced Onion, Ketchup, Mustard, Mayonnaise, Sweet Relish, and both Sweet and Tangy Carolina Mustard-Style and Memphis Style Barbeque Sauces

PARTY SUB STATION \$11.00 per guest

Self-served, no chef required

Three Styles of Subs on Sesame Seeded French Bread Carved "By-The-Inch," Italian Style Submarine with a Variety of Salami, Provolone, and Trimmings; Smoked Breast of Turkey with Sliced Tomato, Shredded Lettuce and Mild Colby; and Vegetarian with a Variety of Roasted, Grilled and Fresh Vegetables and Roasted Garlic Hummus, Mayonnaise and Dijon Mustard on the side

Appetizer portions, offered for a maximum of two hours, station chef-attendant required (\$100.00 per chef-attendant per 100 guests, \$50 for each additional hour). Minimum guaranteed attendance of 50 guests is required.

breaks





PER PERSON BREAKS

Per person breaks are designed for a one hour service period.

THE DAILY GRIND \$8.50

Michigan Cherry Scones, Chocolate Dipped Biscotti, Pecan Cinnamon Rolls, Coffee, Teas and Bottled Waters

FRENCH MARKET \$8.00

Flaky Butter, Chocolate and Cinnamon Croissant, Pecan Cinnamon Rolls, Coffee, Teas and Bottled Waters

THE SWEET TOOTH \$10.95

Red Velvet, Chocolate and White Cupcakes with Buttercream Frosting, Freshly Baked Small Cookies, Coffee, Teas, Assorted Soft Drinks and Bottled Waters

COFFEE AND DOUGHNUTS \$13.50

Assorted Cake Doughnuts (*Plain, Cinnamon Sugar and Chocolate Frosted*), Coffee, Teas, Assorted Soft Drinks and Bottled Waters

NATURE TRAIL \$9.50

Trail Mix, Party Mix, Pretzels, Fancy Mixed Nuts, Chocolate Dipped Pretzel Rods, Coffee, Teas, Assorted Soft Drinks and Bottled Waters

GAMEDAY TAILGATE \$11.00

Potato Chips, Tortilla Chips, Root Vegetable Chips, Antipasto Skewers of Cubed Cheeses, Genoa Salami, Olive and Pepperoncini, Coffee, Teas, Assorted Soft Drinks and Bottled Waters

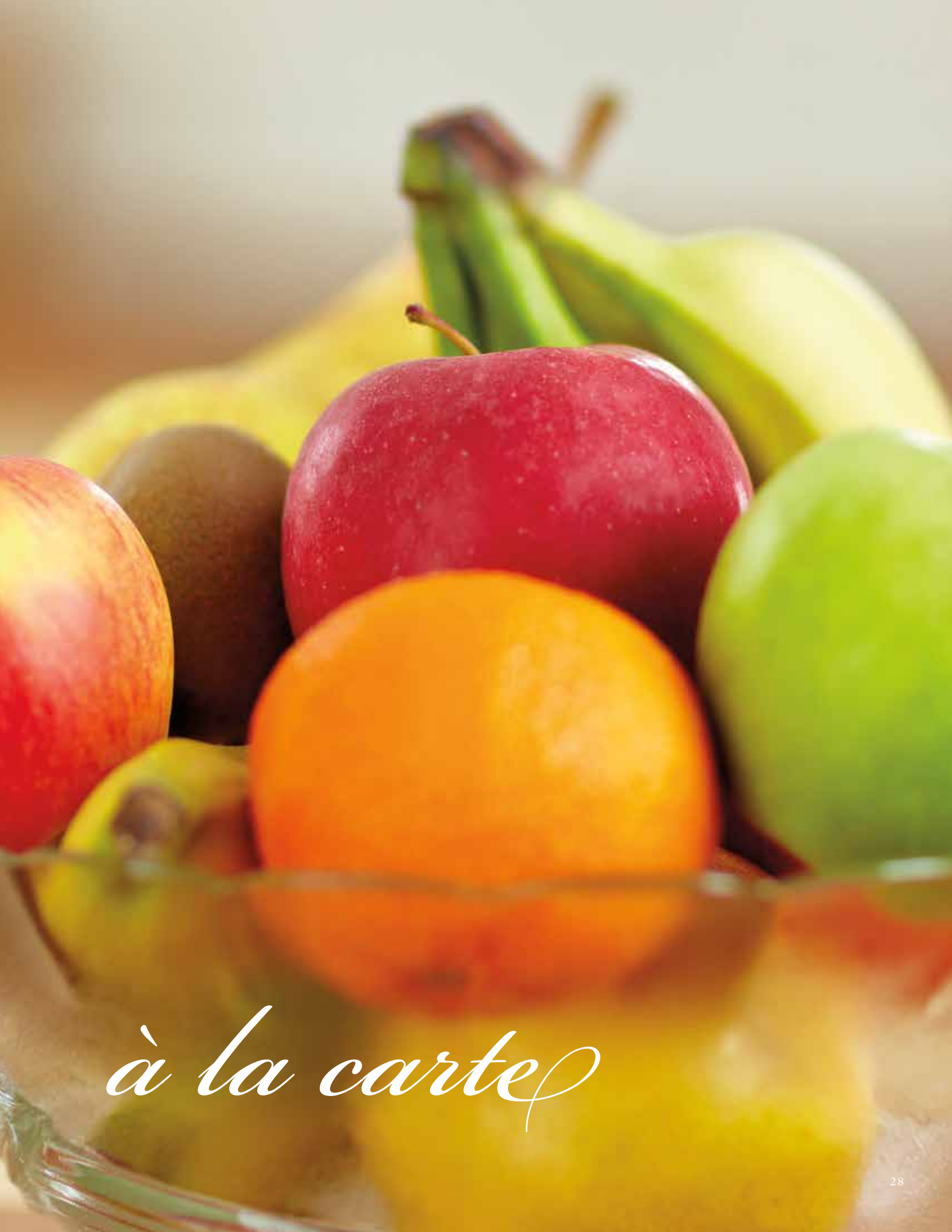
THE HEALTH NUT \$12.95

Grand Plaza Michigan Dried Cherry Granola Bar, Skewers of Fresh Cubed Fruit and Berries, Individual Yogurts, Fancy Mixed Nuts, Coffee, Teas, Assorted Soft Drinks and Bottled Waters

FAYGO FLOAT STATION \$9.00*

Assorted Faygo Floats made with Hudsonville Vanilla Ice Cream and Faygo Root Beer, Red Pop or Rock & Rye

**A server fee of \$100.00 will be required per 50 guests*



à la carte

À LA CARTE

BY THE DOZEN

\$18.00 per dozen

Original Dutch Windmill Cookies

\$24.00 per dozen

Slices of Assorted Baked Breakfast Breads

Shelled Hard Boiled Eggs

Whole Fresh Fruit (*Apples, Bananas, Oranges*)

Assorted Individual Bags of Potato Chips and Pretzels

Chocolate Dipped Oreo Cookies

\$28.00 per dozen

Assorted Donuts

Assorted Muffins

Assorted Finger Sandwiches (*Ham, Turkey or Beef, with Watercress and Cheese*)

\$30.00 per dozen

Toaster Station of Fresh Assorted Bagels and Cream Cheese

Assorted Individual Yogurts

Michigan Cherry Scones

Pecan Cinnamon Rolls

Flaky Butter, Chocolate or Cinnamon Croissants

Assorted Fruit and Cream Cheese Danish

Homemade Candied Rice Krispies Bars

Pecan Brownies

Grand Plaza Michigan Dried Cherry Granola Bars

Kellogg's Nutri-Grain Bars

Chocolate Dipped Biscotti

Chocolate Dipped Pretzel Rods

\$36.00 per dozen

Assorted Petit Fours

Chocolate Truffles

Chocolate Dipped Strawberries

Skewers of Fresh Cubed Fruit and Berries

Antipasto Skewers of Cubed Cheeses, Genoa Salami, Olive and Pepperoncini

\$42.00 per dozen

Freshly Baked Cookies, Chocolate Chunk, Oatmeal Raisin, Sugar and White Chocolate Chunk with Roasted Macadamia Nut

Red Velvet, Chocolate and White Cupcakes with Buttercream Frosting

PLAZA SNACKS

Serves 25 guests per order

Potato Chips \$30.00

Pretzels \$30.00

Tortilla Chips \$30.00

Party Mix \$30.00

Fancy Mixed Nuts \$40.00

Root Vegetable Chips \$40.00

Trail Mix \$40.00

Fancy Tea Cookies \$45.00

BEVERAGE SELECTION

Assorted Soft Drinks \$2.50 each

Assorted Mineral Waters (*Bottled Spring Water, Fiji, Evian, Perrier*) \$2.50 each

Assorted Bottle Juices \$2.75 each

Assorted Fruit Juices by Pitcher \$40.00 per gallon

Coffee, Decaffeinated Coffee \$42.00 per gallon

Selection of Teas \$42.00 per gallon

Coffee with Assorted Flavored Syrups, Served with Whipped Cream, Chocolate Shavings and Sugar in the Raw \$46.00 per gallon

Lemonade or Iced Tea \$42.00 per gallon

Chilled Apple Cider \$42.00 per gallon

Hot Spiced Apple Cider with Cinnamon Sticks \$46.00 per gallon

White Grape Juice Punch with Fresh Strawberries \$42.00 per gallon

Sparkling Champagne Style Punch \$60.00 per gallon

Milk (*8 oz cartons, Whole, 2%, Chocolate, Skim*) \$1.75 each

Assorted Bottled Lipton Iced Tea \$3.00 each

Starbucks Frappuccino \$3.00 each



Beverages

BAR SERVICE • BEVERAGE SELECTION • SPONSORED HOURLY RECEPTION • WINE LIST

BAR SERVICE

Our Beverage Department will provide a fully stocked bar with your choice of house, premium and elite labels of liquor. Charges are based on the actual number of cocktails ordered. We serve 1 ¼ ounce cocktails.

	<i>Sponsored Bar</i>	<i>Cash Bar</i>
COGNAC AND CORDIALS	\$7.50	\$9.50
ELITE LABELS	\$9.00	\$11.50
PREMIUM LABELS	\$7.00	\$9.00
HOUSE LABELS	\$6.00	\$7.50
MICRO BREWS	\$5.00	\$6.50
IMPORTED BEER	\$4.50	\$5.50
DOMESTIC BEER	\$4.00	\$5.00
HOUSE WINE	\$6.00	\$7.00
MINERAL WATERS	\$2.50	\$3.00
FRUIT JUICES	\$2.75	\$3.25
SOFT DRINKS	\$2.25	\$2.50

BEVERAGE SELECTION

Our Beverage Department offers the following selections for your beverage service.

	<i>House Labels</i>	<i>Premium Labels</i>	<i>Elite Labels</i>
WHISKEY	Canadian Club	Seagram's Crown Royal	Crown Royal Black
BOURBON	Evan Williams	Jack Daniels Black	Maker's 46
SCOTCH	Dewar's	Chivas Regal	Johnnie Walker Black Label
GIN	Pearl	Tanqueray	Bombay Sapphire
RUM	Castillo Silver	Bacardi	Appleton
SPICED RUM	Calypso	Captain Morgan	Sailor Jerry
VODKA	Sobieski	Absolut	Grey Goose

CORDIALS

Kahlua
 Bailey's Irish Cream
 Amaretto
 Courvoisier
 Peach Schnapps
 Grand Marnier

Labor Charges: A bartender fee of \$100.00 per bar required.

WINE LIST

	<i>Varietal</i>	<i>Vineyard</i>	<i>Source</i>	<i>Price</i>
WHITE STILL	Chardonnay	bin 616	California	\$29
	Chardonnay	Concannon Conservancy	Livermore Valley, CA	\$29
	Chardonnay	Bouchaine Estate	Carneros	\$44
	Chardonnay	Main Street	California	\$32
	Côtes-du-Rhône Blanc	M. Chapoutier, Belleruche	Côtes-du-Rhône	\$32
	Moscato	Woodbridge by Robert Mondavi	California	\$25
	Pinot Grigio	Montevina	California	\$27
	Pinot Grigio	Astoria	Venice	\$32
	Riesling	Chateau Chantal	Old Mission Penninsula	\$38
	Sauvignon Blanc	bin 616	California	\$29
RED STILL	Cabernet Sauvignon	bin 616	California	\$29
	Cabernet Sauvignon	Joseph Carr	Napa	\$42
	Cabernet Sauvignon	Concannon Conservancy	Livermore Valley, CA	\$29
	Cabernet Sauvignon	Main Street	California	\$34
	Côtes-du-Rhône Rouge	M. Chapoutier, Cairanne	Côtes-du-Rhône	\$38
	Merlot	Main Street	Amador County	\$34
	Merlot	Montevina	California	\$25
	Merlot	Burgess	Napa	\$48
	Petite Sirah	Concannon Conservancy	Livermore Valley, CA	\$29
	Pinot Noir	bin 616	California	\$29
	Pinot Noir	Bouchaine Estate	Carneros	\$48
SPARKLING	Cava Brut	Cuvée Grand Plaza	Spain	\$29
	Champagne	Moët & Chandon, Imperial	Champagne	\$95
	Brut Rosé	Schramsberg	Northern California	\$58
	Prosecco	Astoria	Treviso	\$34
OTHER	White Zinfandel	Montevina	Amador County	\$25
	Sparkling White Grape Juice	St. Julian Winery	Lake Michigan Shore	\$19



To book Amway Grand Plaza Catering for your next event
please contact the Sales and Catering department by calling
616.776.6400 or email sales@amwaygrand.com.

AMWAYGRAND.COM 616.774.2000