

CAMDENLAND
CENTRE FOR
ARTS THE

CATERING FOR
ALL OCCASIONS



BREAKFAST

CONTINENTAL

\$9.99 / PERSON

- / Bagels & cream cheese*
- / Choice of muffins or doughnuts*
- / Fresh fruit**+
- / Yogurt with granola*
- / Water, juice, coffee & tea station
(available until 10 AM)

HOT OPTION ONE

\$14.99 / PERSON

- / Choice of Eggs (1)
 - Scrambled**+
 - Quiche / spinach, eggs, cheese, mushrooms, tomatoes, onions*
 - Vegetable Scramble / eggs, peppers, tomatoes, onions, cheese**+
- / Choice of Meat (1)
 - Bacon
 - Sausage Links
 - Vegetarian Patty*
- / Fresh Fruit**+
- / Yogurt with granola*
- / Muffins or Doughnuts*
- / Water, juice, coffee & tea station
(available until 10 AM)

HOT OPTION TWO

\$16.99 / PERSON

- / Choice of Eggs (1)
 - Scrambled**+
 - Quiche / spinach, eggs, cheese, mushrooms, tomatoes, onions*
 - Vegetable Scramble / eggs, peppers, tomatoes, onions, cheese**+
- / Choice of Meat (1)
 - Bacon
 - Sausage Links
 - Vegetarian Patty*
- / Waffles with syrup on the side
- / Fresh fruit**+
- / Yogurt with granola*
- / Muffins or doughnuts*
- / Water, juice, coffee & tea station
(available until 10 AM)

*Vegetarian / **Vegan / +Gluten Free

All catered events have a minimum of 20 guests. Pricing does not include a 20% service charge or 6% sales tax. Specialized menus are available for parties of over 150 guests. Pricing may increase due to economy and inflation for events booked outside of a 90 day time period.



LUNCH

OPTION ONE

\$11.99 / PERSON

- / Salad Choice (1)
- / Lunch Sandwich or Wrap (1)
- / Side Dishes (2)
- / Includes water, juice, coffee/ tea station, cookies

OPTION TWO

\$15.99 / PERSON

- / Salad Choice (1)
- / Soup Choice (1)
- / Lunch Sandwich or Wrap (2)
- / Side Dishes (2)
- / Includes water, juice, coffee/ tea station, cookies

OPTION THREE

\$25.99 / PERSON

- / Salad Choice (1)
- / Soup Choice (1)
- / Lunch Sandwich or Wrap (2)
- / Side Dishes (2)
- / Coffee Break Snacks (2)
Combos, Health Bars,
Whole Fruit & Chef's Choice
- / Includes water, juice, coffee/ tea station, cookies

SALADS

Caesar Salad / Romaine lettuce, parmesan cheese, croutons, Caesar dressing

Spinach Salad / Fresh spinach, candied walnuts, strawberries, mandarin oranges, sunflower seeds, red onion, croutons, poppy seed vinaigrette**

House Salad / Spring mix, cherry tomatoes, cucumber, red onion, croutons and served with ranch, house balsamic honey or champagne vinaigrette**

SIDES

- Fresh Fruit**+
- Roasted Seasonal Vegetables with seasoning**+
- Steamed Seasoned Vegetable Medley / Broccoli, cauliflower, carrots**+
- Garlic Mashed Red Skin Potatoes**+
- Rice Pilaf+
- Seasoned Quinoa**+
- Broccoli Salad / Bite size broccoli, dried cherries, sunflower seeds and a creamy slaw dressing**+
- Lemon & Herb Quinoa Salad / vegetables, Italian parsley, chickpeas, chevre**+
- Asian Coleslaw with sesame dressing**+
- Seasoned Roasted Fingerling Potatoes**+
- Bread Basket*
- Coconut Jasmine Rice**+
- Herb Risotto**+

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LUNCH

CONT'D

SOUPS

- Chicken Kale Quinoa⁺
- Butternut Squash^{*}
- Tomato Basil^{**+}
- Cream of Asparagus^{*}
- French Onion
- Cheddar Bacon Potato
- Cream of Potato Leek
- Vegetable^{**+}
- Chickpea Lentil^{**+}

SANDWICH & WRAP PLATTERS

- Club Sandwich or Wrap
- Chicken Caesar Wrap
- Chicken Salad on Croissant/Wrap
- House BBQ Pulled Pork / served with pretzel bun, onions, lettuce, tomato on side (slider buns available)
- French Dip Sub / brie, caramelized onions, rosemary au jus
- Ham & Swiss Sandwich or Wrap
- Turkey & Cheddar Sandwich or Wrap
- Veggie Wrap with hummus and quinoa^{**}
- Seasoned Chicken Breast

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COCKTAIL HOUR

APPETIZERS

Spinach Artichoke Dip / Served with garlic pita points and/or tortilla chips*

Charcuterie Board / Assorted cheeses, meats, pickles, olives, crackers

Crudité Platter / Assorted vegetables, hummus, french onion dip

Smoked Salmon Pate / Smoked salmon, cream cheese, creamy horseradish, capers, fresh dill

Stuffed Mushrooms / Mini portabella, rice, dried cranberries, chai seeds, vegan Parmesan, balsamic glaze**+

Bacon wrapped dates or water chestnuts

Shrimp En Brochette with a tomatillo BBQ sauce or balsamic glaze

Sausage Puffs / Italian sausage, caramelized onions, cheddar cheese all baked in a puff pastry

Beef or Chicken Satay / Skewers of beef/ chicken with a teriyaki glaze, fresh pineapple, scallions

Chicken Tandoori / Skewers of tandoori chicken, curry cream sauce and fresh basil

Miniature Cheese Truffles / Chevre honey, pecans, dried cherries*

Vegetables Shooters / Assorted seasonal vegetables arranged in mini cups served with ranch or green goddess dressing*

Caprese Skewers / Fresh mozzarella, basil leaves & tomato drizzled with a balsamic glaze*

Caramel Brie & Apple Skewers*

Homemade Cheese Sauce fountain with pretzel bites, variety of bread & vegetables*

Chocolate fountain / Sefhra Belgian chocolate, strawberries, bananas, pretzels, crème puffs*

OPTION ONE

\$14.99 / PERSON

/ Two appetizer choices

OPTION TWO

\$20.99 / PERSON

/ Three appetizer choices

OPTION THREE

\$26.99 / PERSON

/ Four appetizer choices

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DINNER



OPTION ONE

\$15.99 / PERSON

- / Salad Choice (1)
- / Side Choices (2)
- / Entrée Choice (1)
- / Dessert Choice (1)
- / Includes water, coffee & tea station

OPTION TWO

\$22.99 / PERSON

- / Salad Choice (1)
- / Side Choices (2)
- / Entrée Choices (2)
- / Dessert Choice (1)
- / Includes water, coffee & tea station

OPTION THREE

\$35.99 / PERSON

- / Pre-Dinner Appetizers (2)
- / Salad Choice (1)
- / Side Choices (2)
- / Entrée Choices (2)
- / Dessert Choices (2)
- / Includes water, coffee & tea station

OPTION FOUR

\$45.99 / PERSON

- / Pre-Dinner Appetizers (3)
- / Salad Choice (1)
- / Side Choices (3)
- / Entrée Choices (2)
- / Dessert Choices (2)
- / Includes water, coffee & tea station

SALADS

Caesar Salad / Seasoned chicken breast diced, romaine lettuce, Parmesan cheese, croutons, Caesar dressing

Spinach Salad / Fresh Spinach, candied walnuts, strawberries, mandarin oranges, sunflower seeds, red onion, croutons, poppy seed vinaigrette**

House Salad / Spring mix, cherry tomatoes, cucumber, red onion, croutons and served with ranch, house balsamic honey or champagne vinaigrette**

SIDES

- Fresh Fruit**+
- Roasted Seasonal Vegetables with seasoning**+
- Steamed Seasoned Vegetable Medle / Broccoli, cauliflower, carrots**+
- Garlic Mashed Red Skin Potatoes*+
- Rice Pilaf*
- Seasoned Quinoa**+
- Broccoli Salad / Bite size broccoli, dried cherries, sunflower seeds and a creamy slaw dressing*+
- Lemon & Herb Quinoa Salad / vegetables, Italian parsley, chick peas, chevre*+
- Asian Coleslaw with sesame dressing**+
- Seasoned Roasted Fingerling Potatoes**+
- Bread Basket*
- Coconut Jasmine Rice**+
- Herb Risotto**+

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ENTRÉES

- Roasted chicken with a crispy herb parmesan cheese and panko crust
- Baked lemon dill salmon
- Smoked paprika salmon with a ginger mango salsa⁺
- Roasted pork tenderloin with coriander, fennel and apple ginger chutney⁺
- Seared tofu with a coconut curry cream sauce over a bed of jasmine rice^{**+}
- Duck sausage with a jerk quinoa and jalapeno mango mostarda⁺
- Chicken piccata sautéed with a lemon caper sauce
- Roasted tri tip of beef with a garlic rosemary gremolata served with rosemary jus and horseradish mousse⁺
- Lamb chop lollipops seared then roasted with a rosemary mint gremolata⁺
- Herb crusted prime rib served with a rosemary jus and horseradish mousse⁺
- Roasted chicken with wild mushroom ragout⁺
- Chicken Marsala pan sautéed with mushrooms in a Marsala wine sauce
- Creamy pesto pasta served with bowtie noodles⁺
- Creamy Alfredo or tomato basil^{**} pasta served with linguine⁺
- Herb-crusted salmon with a homemade raspberry coulis sauce⁺

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midlandcenter.org / 989.631.5930



DINNER
CONT'D

APPETIZERS

See page 4

DESSERTS

- Chocolate Raspberry Cheesecake / Individual chocolate mousse cups, layered with cheesecake & raspberry coulis⁺
- Mini cheesecakes with a variety of flavors
- Chocolate fountain / Sephra Belgian chocolate, strawberries, bananas, pretzels, crème puffs⁺
- Strawberry shortcake minis⁺
- Turtle Brownies / Chocolate brownies drizzled with caramel sauce and topped with candied walnuts
- Blueberry Cheesecake⁺
- Chocolate or Vanilla Cake Bites
- Variety of Cookies / sugar, chocolate chip, peanut butter, double chocolate

