

BREAKFASTBUFFETS

make your morning matter

All Breakfast Buffet options have a minimum requirement of 20 guests. Plated Breakfast options are available upon request

Executive Breakfast Buffet | \$18 per person

This hearty breakfast is a great start to any day with fresh cut seasonal fruit, fruit yogurt, scrambled eggs, crisp bacon, sausage links, breakfast potatoes, assorted pastries, butter, and fruit preserves. Beverages accompanying these fine selections include freshly brewed coffee, juice, and hot herbal tea.

Grand Rapids Sunrise I \$16 per person

Start your day with this grand buffet which includes scrambled eggs, sausage links, bacon, breakfast potatoes, and fresh cut seasonal fruit. Beverages include freshly brewed coffee, juice, and hot herbal tea.

Deluxe Continental Breakfast I \$14 per person

Looking for something in between light and hearty? Try this great buffet including fresh cut seasonal fruit, whole fruit, assorted danishes, muffins, bagels with cream cheese, cold cereal and milk, fruit yogurt and granola. Accompanying beverages include freshly brewed coffee, juice and hot herbal tea.

Fresh Start I \$11 per person

This light breakfast includes fresh cut seasonal fruit, assorted Danishes, muffins, bagels, fruit preserves, butter and cream cheese. Beverages accompanying these fine selections include freshly brewed coffee and juice

ADDITIONAL ENHANCEMENTS

Biscuits and Sausage Gravy
Assorted Fruit Danishes
\$ 24 per dozen
Assorted Muffins
\$ 24 per dozen
Bagels with Cream Cheese
Fruit Yogurt
Granola Bars
\$ 3 each
\$ 3 each



BREAKS | break up your day

PM Snack Break | \$9.00 per person

Chex Mix, Chips and Salsa, Pretzels, Assorted Soft Drinks & Bottled Water

Sweet Treat | \$10.00 per person

Freshly Baked Cookies; Brownies, Assorted Mini Candy Bars, Assorted Soft **Drinks & Bottled Water**

The Gourmet Break | \$10.00 per person

Domestic Cheese Platter and Crackers, Roasted Nuts, an Assortment of Vegetables with Dip, Assorted Soft Drinks & Bottled Water

The Healthy Break | \$11.00 per person

Assorted Yogurt Parfaits, Granola Bars, Whole Fruit, Hot Herbal Tea & **Bottled Water**

Ball Park Break | \$10.00 per person

Soft Hot Pretzels, Popcorn, Peanut M&Ms, Assorted Peanuts, Assorted Soft **Drinks & Bottled Water**

Trail Mix Break | \$9.00 per person

Create your own trail mix with assorted nuts, raisins, M&Ms, Dried Fruit Pieces, and Bottled Water

Sweet N. Salty Break I \$5.00 per person

Chips, Pretzels, and cookies

Mediterranean Break I \$12.00 per person

Hummus and Tabbouleh served with Sliced Baguette, Crackers, Grilled Pita Wedges, Baklava, Assorted Soft Drinks, and Bottled Water

Ice Cream Sundae Break I \$4.00 per person

Chocolate and Vanilla ice cream served with an assortment of toppings.



BREAKS |

break up your day

BEVERAGES ON CONSUMPTION

Fresh Brewed Coffee I \$35 per gallon
Hot Herbal Tea I \$35 per gallon
Assorted Juices I \$14 per pitcher
Soft Drinks I \$2.50 per can
Bottled Water I \$2.50 per bottle
Energy Drinks | \$5 per can
Vitamin Water I \$3.50 per bottle
Power Ade I \$3.50 per bottle

ENHANCE your break

Freshly Baked Cookies I \$23 per dozen
Chocolate Fudge Brownies I \$25 per dozen
Whole Fruit I \$2.50 per piece
Chips and Salsa I \$2 per person
Assorted Breakfast Bars I \$2 each
Soft Hot Pretzels with Cheese | \$1.75 per person
Potato Chips | \$2 per Bag
Energy Bars | \$4 per person
Popcorn | \$2 per Bag
Pretzels | \$2 per Bag
Mixed Nuts | \$8.60 per Pound
(5 servings /per pound)



BUFFETS | food for thought

Executive Deli Buffet I \$18 per person

Garden Salad with Chef's Choice of Two Dressings I Pasta Salad or Potato Salad I Sliced Ham, Roasted Beef and Smoked Turkey I Sliced Cheddar, Provolone and Swiss Cheese I Assorted Breads I Lettuce, Sliced Tomato, Pickles, Sliced Onions I Chips I Chef's Selection of Dessert

Italian Buffet I \$19 per person

Caesar Salad I Your Choice of 2 Entrees Listed Below I Bread Sticks

Entrée Choices:

Penne Pasta with Marinara Sauce or Alfredo Sauce Cheese Tortellini with Marinara or Alfredo Sauce Meat Lasagna Vegetable Lasagna

Deluxe Taco Bar I \$19 per person

Tortilla Soup | Shredded Chicken | Ground Taco Meat | Refried Beans | Spanish Rice | Tortillas and Taco Shells | Tortilla Chips | Diced Tomatoes, Onions and Jalapeños | Shredded Lettuce | Shredded Cheese | Sour Cream, Salsa and Guacamole

Maximize Your Fiesta:

Add Steak Fajita Meat I \$3 per person Nacho Cheese (minimum of 20 people) I \$1 per person Chicken Quesadillas I \$2 per person



BUFFETS

more food for thought

All American BBQ I \$20 per person 15 person minimum
Garden Salad with Chef's Choice of Two Dressings I Pasta Salad or
Potato Salad I Baked Beans I BBQ Chicken I Grilled Hamburgers I
Lettuce I Sliced Tomato I Sliced Pickles | Sliced Onions I Sliced
Cheddar, Provolone & Swiss Cheese I Cookies

Grilled Chicken Buffet I \$19 per person 15 person minimum Garden Salad with Chef's Choice of Two Dressings I Chef's Choice of Vegetable I Rice Pilaf I Roasted Red-Skinned Potatoes I Lemon Herb Grilled Chicken I Warm Rolls I Cookies

It's a Wrap Buffet I \$16 per person 15 person minimum

Garden Salad with Chef's Choice of Two Dressings I Turkey Club Wraps I

Chicken Caesar Wraps I Vegetarian Wraps I Assorted Chips I Sliced Fruit

I Cookies

ENHANCE I any buffet with these great options

Fresh Vegetable Tray with Dill Dip I \$1 per person
Whole Fruit I \$2 per person
Choice of Soup (15 person minimum) I \$2 per person
Caesar Salad I \$1.50 per person
Pasta Salad I \$1.50 per person
Potato Salad I \$1.50 per person
Grilled Beef Medallions | \$5 per person



DINNER BUFFETS

more food for thought

Deluxe Italian Buffet I \$25 (15 person minimum)

Caesar Salad | Your Choice of 2 Entrees Listed Below | Bread Sticks |
Tiramisu | Entree Choices:
Spaghetti with Marinara Sauce
Fettuccine with Alfredo Sauce
Manicotti with Marinara sauce or Alfredo Sauce
Stuffed Shells with Marinara sauce or Alfredo Sauce

Enhancements 1 \$2

Chicken Shrimp Broccoli Meatballs

Deluxe American BBQ I \$30 (15 person minimum)

Traditional Coleslaw I Baked Macaroni and Cheese I Baked Beans I Cornbread I BBQ Chicken Breast I Pulled Pork I BBQ Beef Brisket I Choice of Dessert (See Plated Dinner for Dessert options)

Fajita Bar I \$30 (15 person minimum)

Tortilla Soup | Grilled Fajita Chicken | Marinated and Grilled Fajita Beef | Sautéed Peppers and Onions | Re-fried Beans | Spanish Rice | Tortillas | Tortilla Chips | Shredded Cheese | Sour Cream, Salsa | Cinnamon and Sugar Fried Churros

Chicken and Beef Buffet I \$25 per person (15 person minimum) Garden Salad with Chef's Choice of Two Dressings I Chef's Choice of Vegetable I Rice Pilaf I Roasted Red-Skinned Potatoes I Champagne Chicken with White Wine Cream Sauce I London Broil I Warm Rolls I Choice of Dessert (See Plated Dinner for Dessert options)



COLD HORS D'OEUVRE | a cool entrance

Domestic Cheese and Cracker Tray 1 \$75 serves 25 people An array of hard and soft cheeses, fresh fruit, and an assortment of crackers.

Seasonal Vegetable Platter and Homemade Dill Dip 1\$100 serves 25 people Fresh cut vegetables accompanied by dill dip.

Seasonal Fruit Tray I \$75 serves 25 people Fresh sliced fruit

Shrimp Cocktail Platter I \$180 serves 25 people Poached shrimp served with cocktail sauce.

Hummus and Pita Points I \$190 serves 25 people Hummus served with warm pita points

Pin Wheel Sandwiches Platter 1 \$90 serves 25 people Delicious ham, turkey, and Swiss cheese topped with fresh sliced tomatoes and lettuce, all wrapped up in a spinach tortilla.

Caprese Platter I \$90 serves 25 people Tomatoes and Mozzarella sprinkled with Balsamic

Bruchetta and Crostini I \$90 serves 25 people Toasted Crostini with Bruschetta



HOT HORS D'OEUVRE | a warm welcome

BBQ Meatballs 1 \$50 serves 25 people Meatballs tossed in a tangy barbeque sauce.

Spinach and Artichoke Dip with Pita Points I \$75 serves 25 people Warm creamy spinach and artichoke dip presented with warm pita points.

Chicken Satay I \$50 serves 25 people Grilled Chicken Breast on a skewer, marinated in an Asian seasoning. Served with a sweet Chili Dipping Sauce.

Spring Rolls | \$50 serves 25 people A traditional spring roll with shitake mushrooms, served with a sweet and sour sauce.

Wings I \$110 serves 25 people Fried Chicken Wings with your choice of BBQ, Hot or Mild sauce.



PLATED ENTREES |

too good to pass up

All plated entrees are served with Freshly Baked Rolls, House Salad, Chef's Choice of Vegetable, Dessert, Coffee, Iced Tea, and Lemonade.

Pork Chop I \$22

Grilled pork chop topped with apple chutney. Served with garlic-mashed potatoes.

Top Sirloin I \$25

10 oz. Sirloin cooked to medium, topped with sautéed onions and mushrooms. Served with garlic-mashed potatoes.

Enhance Your Sirloin:

Grilled shrimp for \$3 per person.

Upgrade to New York Strip 12oz Steak for \$3 per person.

Stuffed Chicken | \$21

Boneless chicken breast stuffed with scallions, provolone and bacon crumbles. Served with wild rice.

Chicken Parmesan I \$21

Chicken breast breaded with Italian herbs and parmesan cheese, and then topped with marinara sauce. Served on top of a bed of spaghetti.

Tiger Prawn Scampi I \$24

Tiger Prawns sautéed and added to a butter and white wine sauce, all served over a bed of fettuccini noodles.

Vegetarian Pasta I\$21

Portabella and white wine stuffed ravioli tossed in Alfredo sauce and served with sautéed vegetables.

DESSERTS

Lemon Tart

Choice of: Triple Chocolate Cake New York Style Cheesecake Carrot Cake



DESSERTS I the sweeter side

Our desserts are plated & priced per person

Triple Chocolate Cake 1\$5

Layered dark chocolate cake with deliciously smooth milk chocolate mousse finished with white chocolate curls.

New York Style Cheesecake I \$5

New York Style Cheesecake with strawberry topping.

Carrot Cake | \$5

Cream cheese frosting on spiced carrot cake.

Lemon Tart I \$5

Lemon custard atop flaky pie crust finished with whipped cream.



BEVERAGES I relax & unwind

CASH BAR

Well Brands I \$5 per glass Call Brands I \$6 per glass Premium Brands I \$7 per glass Domestic

Beer I \$4 per bottle

Imported/Micro Brew Beer I \$5 per bottle

Wine (by the glass) I \$6 per glass

Soft Drinks I \$2.50 each

HOST BAR

BEER & WINE BAR	Two Hours Three Hours Four Hours	Domestic, Imports 8 \$16 per person \$18 per person \$120 per person	Micro Brews	
~		Well	Call	Premium
Ϋ́	Two hours	\$13 per person	\$17 per person	\$19 per person
Ξ.	Three Hours	\$16 per person	\$20 per person	\$25 per person
FULL BAR	Four Hours	\$20 per person	\$25 per person	\$30 per person
	Liquor	Well	Call	Premium
	Vodka	Smirnoff	Absolut	Ketel One
	Gin	Beefeater	Hendricks	Bombay Sapphire
	Rum	Cruzan Light	Captain Morgan	Sailor Jerry's
	Tequila	Sauza Gold	Hornitos	Patron
	Bourbon	Jim Beam	Maker's Mark	Woodford Reserve
	Scotch	Cutty Sark	Johnny Walker black	Glenlivet 12 yr
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