Catering Buffets

Minimum order of 10, includes all disposable utensils, plates, serve ware. Caterings not listed on menu will need to be discussed with chef a minimum of 72 hours in advance in order to procure specialty items. If you need to cancel any specialty items, a minimum of 48 hours is required. Parties will be responsible to pay in full at cost if notified after 48 hours for any specialty items.

All buffets include a classic tossed salad with assorted dressings and dinner rolls

Classic Buffet- Includes one entrée and two sides $14.95
Deluxe Buffet- Includes two entrées and two sides $18.95
Premium Buffet- Includes three entrées and two sides $22.95

Entrées

*Vegetarian Options are available upon discussion

- Grilled Pork Loin w/ brown gravy (mushrooms avail. upon request)
- Proper Grilled Chicken smothered in a soft garlic white sauce
- Breaded Chicken Parmesan w/ marinara and melted cheese blend
- Chicken Cordon Bleu (Creamy Swiss cheese sauce avail. upon request add $.50/Person)
- House sliced Top Sirloin (cooked med. rare unless requested otherwise) served in a rosemary infused red wine demi sauce(Add $2.00)
- Shredded Pork served in a hickory smoke BBQ (other sauces avail. upon request - i.e. Cattleman’s Carolina Tangy, Kentucky Bourbon Sauce, Sweet Chili, etc.) Served with classic bun.
- Grilled Salmon in a dill infused lemon butter sauce (Add $2.00)
- Sliced Smoked Beef Brisket (Add $2.00)

Sides

- Parmesan Roasted Red Skin Potatoes
- Garlic Smashed Potatoes (Skin on)
- Seasoned Smashed Potatoes (Skin off)
- Cheesy Diced or Hash Brown Casserole
- Seasoned Brown Rice
- Roasted Asparagus
- Roasted Brussel Sprouts (Sweet Chili Sauce upon request add $.50)
- Seasoned Corn
- Seasoned Fresh Green Beans
- French Cut Green Beans
- Seasoned Broccoli
- California Vegetable Blend (Cauliflower, Broccoli, Carrots)
- Organic Whole Roasted Tri-Color Carrots ($1.00 Upcharge)

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Michigan Department of Agriculture

**Mac N’ Cheese Bar**

Minimum order of 10, includes all disposable utensils, plates, serve ware

- Classic Creamy Mac and Cheese

**Half Pan** (Serves 15) $38  
**Full Pan** (Serves 30) $68

**Toppings: Choose up to five**

(Comes with one Protein. Add $1.00/Person for each additional Protein)

- Steamed Broccoli
- Scallions
- Shredded Cheese
- Roasted Mushrooms
- Diced Tomatoes
- Roasted Peppers
- Spinach
- Minced Onions
- Bacon Bits
- Seasoned Ground Beef
- Cajun Seasoned Chicken
- Pulled Pork (with or w/o BBQ. Please specify)
**Taco Bar**

$10.95/Person. Comes with One Protein (add $1.00 for each additional protein) Minimum order of 10, includes all disposable utensils, plates, serve ware. Hot Sauce Available Upon Request

<table>
<thead>
<tr>
<th>Vessels-Choose Two</th>
<th>Protein</th>
<th>Toppings-Choose Five</th>
</tr>
</thead>
<tbody>
<tr>
<td>❖ Classic 6” Tortilla</td>
<td>❖ Taco Seasoned Beef</td>
<td>❖ Shredded Cheese</td>
</tr>
<tr>
<td>❖ Corn Tortilla</td>
<td>❖ Seasoned Chicken</td>
<td>❖ Warm Nacho Cheese</td>
</tr>
<tr>
<td>❖ Classic Tortilla Chips</td>
<td>❖ Shredded Pork</td>
<td>❖ Cilantro Lime Sauce</td>
</tr>
<tr>
<td>❖ Yellow Corn Tortilla Chips</td>
<td></td>
<td>❖ Salsa</td>
</tr>
<tr>
<td>❖ Seasoned Brown Rice</td>
<td></td>
<td>❖ Sour Cream</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Shredded Lettuce</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Jalapenos</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Pico del Gallo</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Black Olives</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Diced Onion</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Diced Tomato</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Chopped Cilantro</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Warm Refried Beans</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Steamed Corn</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Warm Black Beans</td>
</tr>
<tr>
<td></td>
<td></td>
<td>❖ Tortilla Strips</td>
</tr>
</tbody>
</table>

**Green Chili Burritos**

❖ Flour Tortilla Stuffed with a Delicious Mixture of Seasoned Beef, Refried Beans and Sour Cream. Topped with Green Chili Sauce and Mexican Cheese Blend and Baked until Golden Brown

Choose up to Five Toppings Listed in Taco Bar

**Half Pan** (Serves 8-12) $28  **Full Pan** (Serves 16-24) $50
**Baked Potato Bar**

$8.95 per person, minimum of ten per order

- Sea Salt Baked Potato Available with up to Five Toppings

**Toppings**

- Bacon Bits
- Butter
- Scallions
- Sour Cream
- Shredded Cheese
- Seasoned Broccoli
- Diced Tomatoes
- Cheese Sauce
- Salsa

**Salad Bar**

$5.95 Per Person, Choose Lettuce and up to Five Toppings. Proteins are an additional charge. Served with assorted dressings.

**Choice of Greens**

*Specialty salads available upon discussion, prices will vary.

- Spring Greens
- Romaine
- Spinach
- Iceberg Lettuce upon request

**Toppings**

- Shredded Cheese
- Swiss Cheese
- Parmesan Cheese
- Bleu Cheese
- Cucumbers
- Tomatoes
- Onions
- Scallions
- Shredded Carrots

**Proteins**

- Eggs (add $.50)
- Diced Chicken (add $1.50)
- Bacon (add $1.00)
- Diced Ham or Turkey ($1.00)

**Soup Bar**
$4.50 per person. Choose one soup, comes with crackers and rolls

**Deluxe Soup Bar**
$6.95 per person. Choose two soups, comes with crackers and rolls

**Premium Soup Bar**
$10.95 per person. Choose two soups, mix green salad choose up to 5 toppings, proteins extra as listed. Comes with crackers and rolls.

- Minestrone
- Vegetable Beef
- Tomato Tortellini
- Tomato Bisque
- Chili
- Broccoli Cheddar
- Clam Chowder
- Chicken Tortilla

*Specialty soups available with notice
Deli Sandwiches Trays
$4.95 per sandwich
*Vegetarian Options Available

**Bread Choices**
- Croissants
- Deluxe 9 Grain
- Country White
- Deli Rye
- Premium Deli Bun
- Flour Tortilla Wraps

**Protein Choices**
- Ham
- Turkey
- Roast Beef (add $.50)
- Chicken Salad
- Tuna Salad
- Egg Salad

**Cheese Choices**
- Cheddar
- Swiss
- Provolone
- Colby

Hot Breakfast Buffet
$ 8.95 per person, includes the following
- Scrambled Eggs
- Bacon or Sausage Links
- Breakfast potatoes or Hashbrowns
- Assorted Pastries
- Fresh Brewed Coffee

Coffee Service
Freshly brewed coffee with creamers and sugars $2.25/pp

Ala Carte
* Bread, condiments, utensils, serve ware extra
* Paper products $1.00pp+ based on needs

Meat and Cheese Trays
- Offering of anything from deli meat and cheese tray to specialty meats and cheeses. Please see chef for details and pricing.
**Cheese and Cracker Tray**
- Small - $37.95 serves 10-12
- Medium - $47.95 serves 25
- Large - $57.95 serves 40

**Veggie Tray**
- Small - $19.95 serves 10-12
- Medium - $29.95 serves 25
- Large - $39.95 serves 40

**Fruit Tray**
- Small - $24.95 serves 10-12
- Medium - $34.95 serves 25
- Large - $44.95 serves 40

**Soups**
- 12 oz. Cup - $3.25
- Crock (serves 12) - $35.95

**Sides**
- $1.50 pp
- Macaroni Salad
- Potato Salad
- Italian Pasta Salad
- Bacon Ranch Pasta
- Oriental Noodles
- Greek Pasta
- Caesar Salad (add .75 pp)
- Tossed Salad w/assorted Dressing (add .75 pp)
- Fruit Salad (add .75 pp)
Beverages
Canned Soda, Iced Tea, Bottled Water $2.00
Dispensers – Iced Tea, Punch, Lemonade, Infused Water, Coffee $2.25/pp

Desserts
- Brownies - $1.95
- Cheesecake Slice - $3.25
- French Pastries - $2.25
- Carrot Cake - $2.25
- Cookies - $1.50

Sweet and Salty Snacks
Price per person
Paper products $1.00pp+ based on needs
- Popcorn....85
- Pretzels.....95
- Trail Mix-bulk....2.25
- Tortilla chips-bulk....1.00
- Individual Chip Bags....1.00
- Pita Chips....1.25
- Packaged granola bars/breakfast bars....1.70
- M&Ms-bulk....2.00
- Veggies & Dip....2.00
- Hummus....2.25
- Cheese cubes & Crackers....2.25
- Salsa....1.00
- Assorted Cookies....1.95
- Brownies....1.95
- Fresh Fruit Salad....2.25
**Additional Catering Items**

Premium Disposable ware (Clear Plates, Clear cups, Premium Silverware, etc.) $1.00 per person

Linen napkins .30

Paper placemats .10 each

If you would like to add china, please add $2.00 per person

Table skirting – contact food service for prices

Flower for your event – contact food serve for prices

*Wait staff: If you would like to have wait staff present throughout your event, the cost is $15 per hour/per worker*