

# MILLENNIUM CATERING & EVENTS



*Catering & Event Menu*

# SELECTIONS & OFFERINGS

*spreads for the best gatherings*

PLEASE INQUIRE WITH YOUR SALES ASSOCIATE  
ABOUT CUSTOM MENU OFFERINGS

BREAKFAST

BREAKS

BOXED LUNCHES

DELI TRAYS

HORS D'OEUVRES

PLATTERS

PLATED SERVICE

COMFORT CLASSICS

BUFFETS

FOOD STATIONS

DESSERT

# BREAKFAST

## GOURMET BREAKFAST

### Classic Continental

assorted breakfast breads, fresh sliced fruit

### Executive Continental

assorted breakfast breads, Sweetwater donut holes, fresh sliced fruit, yogurt, granola, bagels, cream cheese

### Classic Hot Breakfast

scrambled eggs, hash browns, thick cut bacon, country style sausage, fresh sliced fruit, scones, ketchup, hot sauce

### Executive Hot Breakfast

scrambled eggs, baked strata (choice of **Southwestern Style, Denver Style, or Vegetarian**), french toast with syrup, cheesy hash browns, thick cut bacon, country style sausage, fresh sliced fruit, scones, Sweetwater donut holes

### Pre-Wrapped Breakfast Sandwiches

served on english muffins

**Vegetarian** - scrambled eggs, cheese, fresh spinach, tomato & onion

**Bacon** - bacon, scrambled eggs & cheese

**Sausage** - sausage, scrambled eggs & cheese

### Breakfast Burritos

served with appropriate condiments

**Vegetarian** - scrambled eggs, cheese, vegetables & potatoes

**Southwest** - scrambled eggs, cheese, peppers, onions, chorizo & potatoes

**Meat Lovers** - scrambled eggs, sausage, ham, bacon, vegetables, cheese & potatoes

### Cook To Order Omelet Station

choices to included but not limited to:

ham, bacon, sausage, onion, bell pepper, tomato, mushroom, cheddar & smoked gouda

## BOXED BREAKFAST

### Cold Boxed Breakfast

whole fruit, plain yogurt with granola, pastry & a bottle of water

### Hot Boxed Breakfast

breakfast sandwich (choice of **Vegetarian, Sausage, or Bacon**), whole fruit, pastry & a bottle of water

## À LA CARTE

12 order minimum

**Bistro Style Hash Browns (V/GF)**

**Cheesy Hash Browns**

**French Toast (V)**

with butter syrup

**Southern Style Biscuits & Gravy**

**French Toast Stick (V)**

in a shooter cup with maple syrup

**Hash Brown Egg Latke (V)**

**Cheesy Sausage & Egg Breakfast Sliders**

**Chef's Choice Breakfast Pastries (V)**

**Two Dozen Donut Holes**

**Dozen Donuts**

**Fresh Sliced Fruit (VE/GF)**

**Yogurt & Granola (V)**

**Scrambled Eggs (V/GF)**

**Country Sausage Links (GF)**

**Thick Cut Bacon (GF)**

**Turkey Sausage**

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

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# BREAKS

## BEVERAGE BREAKS

### Half Day Beverage

4 hours of service  
includes but not limited to coffee,  
tea, soft beverage & bottled water

### Full Day Beverage

8 hours of service  
includes but not limited to coffee,  
tea, soft beverage & bottled water

## CURATED BREAKS

### Healthy Break

granola bars, snack bars, fresh fruit  
display, yogurt cups, vegetable crudite

### Morning Pick Me Up

individual yogurts, trail mix,  
granola bars, fresh fruit pick

### Make Your Own Yogurt Parfait

plain greek yogurt, vanilla yogurt,  
fresh berries, assorted nuts, granola

### Sweet & Salty Break

snack bags, mixed nuts,  
pretzels, popcorn, cookies

### The Fiesta!

tortilla chips, house-made salsa,  
queso, queso fundido, guacamole

### Soft Pretzel Bar (V)

pretzel bites, warm beer cheese,  
honey mustard, cinnamon sugar cream cheese

### Healthy Nut

rainbow carrots, celery sticks, hummus,  
ranch dip, trail mix, whole fruit

## BUILD YOUR OWN BREAK

Fruit Picks (VE)

Donut Holes

Granola Bars

Hummus & Pita Chips (VE)

House-Made Salsa & Tortilla Chips (VE/GF)

Vegetables & Creamy Herb Dip (V)

Variety of Snack Bags (GF)

House Baked Cookies (V)

Assorted Dessert Bars (V)

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# BOXED LUNCHES

All sandwiches & salads include gourmet chips, house-made cookie & bottled water.  
All bread is baked locally & fresh daily from Renzema's Bakery. GF bread available upon request.

## SANDWICH SELECTION

### Roast Beef & Sharp Cheddar

artisan white bread, lettuce,  
tomato, horseradish mayo

### Roasted Tomato & Fresh Mozzarella (V)

artisan white bread, pesto cream cheese spread

### Smoked Ham & Swiss

swirl rye bread, stone ground mustard slaw, lettuce

### Grilled Vegetable & Spinach Wrap (V)

spinach, feta cheese, herb cream cheese spread

### Grilled Chicken Salad Wrap

honey wheat lawash, apple, walnut, grapes

### Oven Roasted Turkey

oatmeal bread, havarti cheese, roasted  
red pepper mayo, lettuce, tomato

### Club Sandwich

artisan white bread, bacon, roast turkey,  
lettuce, tomato, country mustard mayo

## SALAD SELECTION

### Grilled Chicken Caesar

house-made croutons, shaved parmesan,  
house-made caesar dressing

### Classic Chef Salad

roast turkey, ham, cheese, tomato, cucumber,  
onion, boiled egg, creamy herb dressing

### Grilled Salmon & Spring Greens (GF)

toasted almonds, crumbled goats cheese,  
fresh seasonal berries, citrus vinaigrette

### Southwestern Blackened Chicken

roasted corn & black bean salsa, tomato,  
cheddar cheese, creamy herb dressing

### Roasted Artichoke Salad (GF)

served over greens with tomato, roasted  
peppers, onions, olives, feta cheese &  
served with a side of white balsamic vinaigrette



## CHEF'S CHOICE BOXED LUNCH

### priced per boxed lunch

chef's choice sandwich, house-made  
cookies & individual bag of chips

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# INDIVIDUAL LUNCHESES

GF bread available upon request.

## CHILLED BOXED MEALS

### Foraged Grain Bowl (V)

gourmet roasted mushrooms, butternut squash, caramelized onions, chickpeas served over chef's choice grain mix dressed in a maple vinaigrette; served with a parker house roll & chef's choice of dessert

### Chilled Balsamic & Herb Chicken

fresh mozzarella, vine ripened tomatoes & sliced 6 oz balsamic & herb-marinated grilled & chilled chicken breast; paired with a bowtie pasta salad & pesto vinaigrette on the side; served with a parker house roll & chef's choice of dessert

### Chilled Latin American Beef

sliced beef with Latin American style rubbed & grilled to medium rare, chilled & drizzled with chimichurri; served with amish style potato salads, chilled & grilled vegetables & parker house roll

### Cuban Roasted Pork Tenderloin

onion & bacon jam, spicy brown mustard, pickled cucumber salad, red potato salad, with cuban inspired pork tenderloin; served with a parker house roll & chef's choice of dessert

### Chilled Herb Crusted Salmon

cucumber & tomato salad, creamy lemon & dill yogurt sauce, couscous in olive oil & herbs & chilled herb crusted salmon; served with a parker house roll & chef's choice of dessert



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# DELI TRAYS

Minimum order of 12. Choice of Deli Tray or Sandwich Tray.  
All bread is baked locally & fresh daily from Renzema's Bakery.  
Accompanied by bulk kettle chips | \$1 per person for individual bags of chips.

## TRAYS

### Traditional Deli

sliced ham, turkey, roast beef, swiss, cheddar, provolone, bread, lettuce, tomato, onion, condiments

### Gourmet Deli

chef's selection of five domestic & imported deli meat, cheese, artisan bread, roll, lettuce, tomato, onion, condiments

## “TO GO ALONG SIDE”

### Coleslaw

Traditional (GF, VE)  
Creamy (GF, V)

### Soup Du Jour

a cup of fresh house-made soup

### Potato Salad

Traditional (GF, V)  
Loaded (GF) bacon, scallions, cheese  
German (GF) served hot

### Quinoa Salad (VE/GF)

black beans, corn, light citrus dressing

### Fresh Baked Cookies

assortment of double chocolate, chocolate chip, oatmeal raisin, peanut butter & more

### Caroline Style Grilled Sweet Corn Slaw (V/GF)

cabbage, bell pepper, onion, roasted sweet corn, stone-ground mustard vinaigrette

### Garden Salad (V/GF)

mixed greens, tomato, cucumber, red onion, parmesan, choice of dressing

### Fruit Salad (VE/GF)

seasonal fresh fruit

### Pasta Salad (V)

grilled vegetable, herbs & olive oil vinaigrette, parmesan cheese, spiral pasta

### Caesar Salad

romaine, croutons, parmesan, caesar dressing



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# HORS D'OEUVRES

Please inquire with your sales associate about hors d'oeuvres that are available butler style service.

## DIPS

served with assorted breads, pita, & chips

**Spinach & Artichoke Dip**

**Smoked Salmon Dip**

**Classic Bruschetta (V)**

**Chilled Spicy Crab Dip**

**Baked French Onion Dip (V)**

**Buffalo Chicken Dip**

## SKEWERS

**Adobo Glazed Chicken Skewer (GF)**  
mango coulis

**Chicken Satay Skewer (GF)**  
spicy peanut sauce

**Tuscan Chicken Skewer (GF)**  
pesto tomato sauce

**Coffee Truffled Steak Skewer (GF)**  
porcini butter sauce

**Smoked Paprika Grilled  
Steak Skewer (GF)**  
sriracha aioli

**Caribbean Jerk Pork Skewer (GF)**  
pineapple salsa

**Seasonal Fresh Fruit Pick (VE/GF)**  
chef's choice of seasonal fruits

**Tomato Mozzarella Pick (V/GF)**  
fresh basil, olive oil, balsamic syrup

**Melon, Prosciutto &  
Mozzarella Pick (GF)**

## SLIDERS

served warm | GF buns available

**Gyro**

feta, lettuce, tomato, tzatziki sauce

**Hickory Seasoned Pulled Pork**

sweet corn slaw, house-made sweet bbq sauce

**Classic Cheeseburger**

american cheese, pickle, aioli

**Vegetarian Quinoa (V)**

cucumber yogurt sauce, tomato, arugula

**Slow Braised Beef Brisket**

horseradish sauce

**Ham & Swiss**

stone-ground mustard, mayo

**Slow Roasted Striploin**

prepared medium rare, horseradish, swiss  
cheese, caramelized onions, mushroom

## SPOONS

**Chorizo, Shrimp & Grits (GF)**

cheddar grits, sautéed shrimp, spicy  
chorizo sausage, cilantro aioli

**Beef & Cheddar Polenta (GF)**

beef, roasted corn salsa, red pepper aioli

**Mac-n-Cheese Spoon**

**Traditional (V)**

**Pork Belly**

**Lobster**

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# HORS D'OEUVRES

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## PLANT

**Traditional Deviled Eggs (V/GF)**

**Three Cheese Stuffed Mushroom Caps (V)**  
feta, cream cheese, goat cheese

**Vegetable Spring Roll (V)**  
cucumber dipping sauce

**Risotto & Cheese Croquette (V)**  
roasted red pepper aioli

**Chef's Selection Canapés (VE)**  
choice of vegetarian or vegan

**Vegan Spinach & Artichoke (VE)**  
made with phyllo dough cup

**Figs in a Cup (VE)**  
dried figs in phyllo dough  
cup with balsamic reduction

## SEA

**Grilled & Chilled Shrimp (GF)**  
cocktail sauce

**Traditional Shrimp Cocktail (GF)**  
cocktail sauce

**Crab Stuffed Crimini Mushroom**  
lemon aioli

**Smoked Salmon Mousse (GF)**  
on seedless cucumber round

**Maryland Style Crab Cakes**  
citrus aioli

## LAND

**Chef's Selection Canapés**  
contains protein & vegetarian options

**Finger Wrapped Sandwiches**  
chef's selection  
includes 3 varieties, including 1 vegetarian

**Seared Rare Beef Crostini**  
blue cheese mousse, roasted red pepper aioli

**Grilled Chicken Spring Roll**  
cucumber dipping sauce

**Chicken & Smoked Gouda Croquette**  
sweet bbq sauce

**Bacon Wrapped Date (GF)**  
brown sugar, bourbon, mustard glaze

**Sante Fe Mushroom Cap**  
blackened chicken, chorizo, smoked  
cheese, onion, bell pepper

**Southwestern Beef Egg Roll**  
spicy beef, corn, black beans, onion, bell  
pepper, monterey jack cheese, sriracha aioli

**Mini Cuban Toasts**  
mini white toast, ham, salami, cuban pulled  
pork, yellow mustard, shredded dill pickle

## Meatballs

**Derby Style** - ham & pork, brown  
sugar, bourbon, mustard glaze

**Swedish Style** - all beef, mushroom  
sauce with a touch of sour cream

**Korean** - turkey & pork meatball,  
korean bulgogi bbq sauce

**Garlic** - chicken meatball, garlic cream sauce

**BBQ** - all beef, house-made BBQ Sauce

**Marinara** - all beef, house-made marinara sauce

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# PLATTERS

## Assorted Cheese Platter (V)

imported & domestic cheese, grapes  
gourmet & gluten free crackers

## Antipasto

marinated grilled & chilled vegetables,  
sliced european meat, imported &  
domestic cheese, olives, fresh baguette

## Charcuterie Platter

pickled vegetables, sliced european meat,  
imported & domestic cheese, olives, fruit, nuts,  
dried fruit, jams, fresh baguette, crackers

## Grand Charcuterie Platter

grand display of pickled vegetables,  
sliced european meat, imported &  
domestic cheese, olives, fruit, nuts,  
dried fruit, jams, fresh baguette, crackers

## Epicurean Charcuterie Slate

pickled vegetables, gourmet & premium  
meats & cheese, olives, fruit, nuts,  
dried fruit, jams, fresh baguette, crackers

## Rustic Vegetable Crudite

creamy herb dipping sauce (V)  
hummus (GF, VE)

## Seasonal Fruit Display (VE/GF)

seasonal fruit, berries

## Carved Roasted Strip Loin

chilled medium rare, roasted sliced strip loin,  
grilled bell pepper, mushroom, onion,  
horseradish cream sauce, brioche roll  
ADD chilled & grilled shrimp to make it a surf & turf

## Breads & Spreads (V)

artisan breads, pita chips, house-made  
hummus, tapenade, cream cheese spread

## Smoked Salmon (GF)

house-smoked salmon, cucumber,  
capers, fresh dill, lemon, onion,  
roasted garlic cream cheese spread



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# PLATED SERVICE

Served with warm bread & whipped butter. Gluten free bread available upon request.

## SALAD SELECTION

choice of one

### Garden Salad

romaine & spring green, radishes, tomato, seedless cucumber, red pepper, shredded parmesan cheese, choice of one house-made dressings

### Millennium Salad (GF)

spring greens, romaine, walnuts, dried cranberries, bleu cheese, raspberry vinaigrette

### Field Greens Salad (GF)

toasted almonds, dried cranberries, tomato, crumbled goats cheese, white balsamic vinaigrette

### Classic Caesar

romaine lettuce, house caesar dressing, house-made croutons, parmesan cheese

### Wedge Salad

iceberg lettuce wedge, applewood-smoked bacon, danish bleu cheese, cherry tomato, red onion, buttermilk dressing

### Grilled Tomato & Mozzarella Salad (GF)

grilled plum tomato, fresh mozzarella cheese, balsamic vinegar, extra virgin olive oil, fresh basil, kosher salt, fresh cracked pepper

## VEGETABLE SELECTION

choice of one

### Sautéed Green Beans (VE/GF)

tomatoes, shallots

### Italian Vegetable Medley (GF)

tossed with basil pesto

### Roasted Rainbow Carrots (GF)

butter, salt, pepper

### Honey Glazed Carrots (V/GF)

### Butternut Squash (VE/GF)

grilled kale, red bell pepper

### Pan Seared Brussel Sprouts (VE/GF)

ADD pork belly (GF)

### Grilled Asparagus (VE/GF)

### Herb Roasted Baby Carrots (VE/GF)

### Grilled Vegetable Medley (VE/GF)

### Curried Cauliflower (VE/GF)

## STARCH SELECTION

choice of one

### Calico Rice Pilaf (VE)

wild rice pilaf, toasted almonds, dried cranberries

### Smashed Redskin Potato (GF)

### Creamy Cheese Polenta (GF)

### Garlic Whipped Potatoes (GF)

### Herb & Garlic Roasted Baby Potatoes (GF, VE)

### Marbled Mashed Potatoes (GF)

whipped russet, savory sweet potato

### Au Gratin Wedge (GF)

### Layered Gratin Wedge

white potato, sweet potato & gruyere  
ADD apple upon request

### Parmesan Risotto (GF)

alternative flavors available upon request

### Seared Sweet Corn Cake

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# PLATED SERVICE

Plated meals require a 20 person minimum. Under 20 guests, choice of one entree.  
Entree counts required in advanced.

## ENTREE SELECTION

choice of three

**Slow Roasted Strip Loin (GF)**  
slow roasted strip loin medallions prepared to a medium rare, red wine reduction

**Coffee Truffled Slow Roasted Strip Loin (GF)**  
strip loin rubbed with our blend of coffee, truffle, cocoa, slow roasted to a medium rare, porcini truffle butter sauce

**Grilled Filet Mignon (GF)**  
tenderloin filet, bacon wrapped, grilled to medium rare, merlot reduction sauce

**Coffee Rubbed Cuban Style Short Rib (GF)**  
10 oz bone coffee rubbed beef short rib, cuban spices, grilled vegetables, chimichurri

**Roasted Pork Loin (GF)**  
choice of herb crusted with natural jus lie, or Caribbean with honey, jerk seasoning, grilled pineapple salsa

**Pineapple & Soy Lamb Rack**  
8 oz lamb rack, pineapple & soy marinated, apple compote

**Marinated & Grilled Duck Breast**  
9 oz ale & cider marinated duck, medium rare, savory blueberry rosemary gastrique

**Balsamic & Rosemary Grilled All-Natural Airline Chicken (GF)**  
roasted pearl onion, crimini mushrooms, light chicken lie

**Lemon & White Wine Brined All-Natural Airline Chicken (GF)**  
lemon butter caper sauce

**Parmesan Crusted Chicken Breast**  
parmesan & herb crusted, asiago cream sauce

**Tuscan Chicken**  
prosciutto ham, provolone cheese, sliced tomato, asiago cream sauce

**Great Lakes Walleye**  
almond crusted filet, chive cream sauce

**Pesto Crusted Faroe Island Salmon**  
basil pesto crusted with lemon aioli

**Smoked Paprika Grilled Faroe Island Salmon (GF)**  
smoked paprika rubbed, tomato cucumber salsa

**Seared Alaskan Halibut (GF)**  
red bell pepper cream sauce, grilled scallion pesto

**Portobello & Butternut Squash Ravioli (V)**  
brown butter, shallots, sage, lemon juice, spinach, shaved parmesan, diced tomato, toasted pine nuts

**Grilled Vegetable & Goat's Cheese Wellington (V)**  
zucchini, squash, bell pepper, red onion, portobello, puff pastry, goats cheese, classic tomato basil sauce

**Grilled Vegetable Paella (VE/GF)**  
saffron rice, squash, bell pepper, onion, asparagus, stewed tomato sauce & drizzled with chimichurri

**Jambalaya Tofu Stuffed Pepper (VE/GF)**  
stewed tomato sauce & chive oil

**Grilled Vegetable Risotto (V/GF)**  
creamy parmesan risotto, squash, bell pepper, onion, portobello mushroom, shaved parmesan, white truffle oil

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# BUFFETS

12 Guest minimum. Designed for quick delivery & set-up with a gourmet feel!  
To receive lunch pricing, it must be delivered or served before 3:00pm.

## COMFORT CLASSICS

### House-Made Lasagna

caesar salad, bread  
choice of sauce: meat or vegetarian

### Oven Roasted Carved Turkey Breast

turkey, turkey gravy, mashed potatoes,  
chef's choice of vegetable, bread

### Italian Pot Roast

italian style pot roast in sauce, mashed  
potatoes, chef's choice of vegetable, bread

### Carved Ham

carved ham, cheesy gratin potatoes,  
chef's choice of vegetable, bread

## CLASSIC BUFFETS

### Chef's Salad Bar

romaine, mixed greens, house-made croutons,  
cheddar cheese, feta, tomato, cucumber, onion,  
bell pepper, carrot, bacon, grilled chicken, ham,  
hard-boiled egg  
choice of three dressings: creamy herb, white  
balsamic, citrus vinaigrette, sweet raspberry  
vinaigrette, caesar, bleu cheese, honey mustard

### Classic Taco Bar

seasoned ground beef, pulled chicken, taco cheese,  
shredded lettuce, diced tomato, onion, black beans,  
spanish rice, flour tortillas, corn chips, sour cream,  
salsa, guacamole, queso  
UPGRADE to grilled fajita steak & chicken  
with sautéed peppers & onions

### Soup, Salad, & Baked Potato Bar

large idaho baked potatoes, butter, sour cream,  
shredded cheese, green onion, fresh salsa,  
homestyle beef & bean chili, broccoli cheddar  
soup, soup crackers, garden salad with white  
balsamic vinaigrette & creamy herb dressing

### Greek Gyro Bar

shaved greek style gyro meat (beef & lamb), thinly  
sliced grilled chicken breast, sautéed onions & bell  
peppers, soft pita bread, cucumber & yogurt sauce,  
chopped lettuce, crumbled feta cheese, fresh  
tomato, house-made roasted garlic hummus, fried  
pita chips, green salad with red wine vinaigrette

### Pasta Bar

cheese filled tortellini, cavatappi, tomato-basil  
sauce, asiago cream sauce, italian ground beef  
meatballs, grilled chicken breast, garlic bread,  
parmesan cheese, garden salad with white  
balsamic vinaigrette & creamy herb dressing



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## BACKYARD BBQ

Served with fresh Renzema's Bakery buns, assorted cookies & brownies.  
On-site grilling available for an additional cost.

choice of two proteins

**Hickory Rubbed Pulled  
Pork Shoulder (GF)**

**Grilled Italian Sausage (GF)**

**Grilled Bratwurst (GF)**

**Grilled Kielbasa (GF)**

**All Natural Beef Hot Dog (GF)**

**All Beef Hamburger Patty (GF)**

**Marinated Chicken Breast (GF)**

**St. Louis Style Ribs (GF)**

choice of three sides

**Garden Salad (V)**  
with choice of dressing

**Traditional Potato Salad (V/GF)**

**German Potato Salad (GF)**

**BBQ Baked Beans (GF)**

**Vegetable Pasta Salad (VE)**

**Fresh Fruit Salad (VE)**

**Macaroni & Cheese (V)**

**Grilled Vegetables (VE/GF)**

## DOWNTOWN BUFFET

Served with a fresh garden salad with choice of dressing, sliced bread & whipped butter.  
On-site grilling available for an additional cost.

choice of two entrees

**Chicken Piccata (GF)**  
with classic lemon caper sauce

**Italian Style Pot Roast (GF)**  
with savory beef sauce

**Cheese Ravioli Pomodoro (V)**

**Hickory Braised Pork Shoulder (GF)**  
with house-made sweet bbq

**Baked Cod**  
with citrus remoulade

choice of two sides

**Sautéed Fresh Green Beans (VE/GF)**  
with tomatoes, shallots

**Roasted Cauliflower (VE/GF)**  
with fresh herbs

**Garlic Smashed Redskin Potatoes (GF)**

**Wild Rice Pilaf (VE)**

**Herb & Garlic Roasted  
Baby Potatoes (VE/GF)**

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## KALAMAZOO

### choice of one salad

**Fresh Garden Salad (V)**  
grape tomato, cucumber, bell pepper, shaved parmesan, choice of two dressings

**Classic Caesar Salad (V)**  
croutons, shaved parmesan, caesar dressing

### choice of two entrees

**Balsamic & Rosemary Grilled Chicken Breast (GF)**  
caramelized onion, crimini mushroom lie

**Slow Roasted Beef Brisket (GF)**  
in a savory beef sauce

**Grilled Vegetable Paella (GF)**  
over saffron rice, stewed tomato sauce

**Herb & Garlic Pork Shoulder (GF)**  
slow roasted pork with light lie sauce

**Penne Formaggio**  
bacon, pork belly, tomato, scallions, white cheese

**Grilled Salmon (GF)**  
with citrus remoulade

### choice of three sides

**Summer Vegetable Medley (VE/GF)**  
with sweet corn

**Hard Seared Brussels Sprouts (VE/GF)**  
ADD bacon or pork belly

**Honey Glazed Carrots (V/GF)**

**Sweet Corn Pudding (V)**

**Creamy Cheese Polenta (V/GF)**

**Herb & Garlic Roasted Baby Potatoes (VE/GF)**

**Sautéed or Grilled Asparagus (VE/GF)**

**Calico Rice Pilaf (VE)**  
with dried cranberries, toasted almonds

**Traditional Mac-n-Cheese (V)**

## MICHIGAN

### choice of one salad

**Fresh Garden Salad (V)**  
grape tomato, cucumber, bell pepper, shaved parmesan, choice of two dressings

**Field Greens Salad (V)**  
toasted almond, dried cranberry, tomato, goat cheese, white balsamic vinaigrette

**Fall Salad (V)**  
toasted walnut, dried cranberry, bleu cheese, raspberry vinaigrette

### choice of three entrees

**Lemon Brined Seared Airline Chicken Breast (GF)**  
with lemon caper butter sauce

**Slow Roasted Beef Strip Loin (GF)**  
with red wine demi-glaze

**Portobello & Butternut Squash Ravioli**  
brown butter, sage, shallots, lemon juice, pine nuts, wilted spinach, shaved parmesan, tomato

**Caribbean Jerk Roasted Pork Loin (GF)**  
with grilled pineapple salsa

**Cajun Spiced Seared Tofu Jambalaya (GF)**  
with creole tomato sauce

**Smoked Paprika Grilled Salmon (GF)**  
with cucumber tomato salsa, lemon aioli

**Coffee Cocoa Truffle Rubbed Beef Loin (GF)**  
with porcini mushroom truffle butter

**Cilantro & Amber Ale Grilled Chicken Breast**  
with cucumber black bean salsa

### choice of three sides

**Roasted Rainbow Carrots (VE/GF)**

**Sautéed Butternut Squash (VE/GF)**

**Hard Seared Brussel Sprouts (GF)**  
with pork belly croutons

**Gourmet Mac-n-Cheese (V)**

**Marbled Mashed Potatoes (V/GF)**  
with whipped russet, savory sweet potato

**Sautéed Ancient Grains (VE)**

**Creamy Smoked Gouda Gratin Potatoes (V)**

**Herb & Garlic Roasted Baby Potatoes (VE/GF)**

**Grilled Vegetable Medley (VE/GF)**

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

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# FOOD STATIONS

Small plate portions, not suitable for an entree replacement.

## SNACK STATIONS

Minimum order of 20 guests.

### Slider Bar

choice of 2 | two sliders per person

**Traditional Cheeseburger Slider** - special sauce

**Gyro Slider** - tzatziki sauce

**Pulled Pork Slider** - slaw, bbq sauce

**Slow Braised Beef Brisket Slider** - horseradish sauce

**Vegetarian Quinoa Slider (V)** cucumber yogurt sauce, tomato, arugula

**Slow Roasted Striploin Slider** - prepared medium rare, horseradish sauce, swiss cheese, caramelized onions, mushrooms

### Mini Dog Bar

two mini dogs per person

half sized all beef hot dog, bun, beef chili, cheese sauce, diced white onion, dill relish, ketchup, mustard

### S'mores Bar (V)

graham crackers, dark chocolate, milk chocolate, reese's peanut butter cups, marshmallows, speciality sterno

### Mac-n-Cheese Station

gourmet mac & cheese, bacon, pork belly, buffalo chicken, steamed broccoli, sautéed wild mushrooms, grilled vegetable salsa, shredded cheddar, crumbled blue cheese, sauce

### Mashed Potato Station

bacon, sharp cheddar, sour cream, butter, green onion, bread crumbs, hot sauce  
UPGRADE to baked potatoes

### Deluxe Nacho Bar

ground beef, shredded chicken, queso, jalapeño, black olives, guacamole, sour cream, black beans, corn & corn salsa, pico de gallo, cotija cheese, hot sauce

### Soft Pretzel Bar (V)

five pretzel bites per person  
pretzel bites, warm beer cheese, honey mustard, cinnamon sugar cream cheese

## ACTION STATIONS

Minimum order of 20 guests. Action stations are interactive & require a \$50.00/hour Chef's fee

### Quesadilla Station

Choose two proteins - grilled chicken, fajita beef, chorizo sausage, shrimp, seared tofu

**Toppings** - onion, bell pepper, jalapeño, cheddar jack cheese, smoked gouda, sour cream, salsa, guacamole

### Street Taco Station

one & a half street tacos per person  
grilled flour tortilla, white corn tortilla, bulgogi  
grilled sirloin steak, adobo chicken, gochujang bbq  
vegan jackfruit, fresh kimchi, cilantro lime cream, sriracha aioli, mango jicama slaw, roasted corn  
black bean salsa, fresh cilantro

### Pairs Well - The Fiesta!

tortilla chips, house-made salsas, queso, queso fundido, guacamole

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# DESSERTS

## PLATED

Minimum order of 20 guests.

### House-Made Cheesecake

#### Pecan Toffee Chocolate Torte (GF)

pecan, butter toffee, rich dark chocolate, ganache, smooth chocolate mousse

#### Chef's Choice Bread Pudding

#### Strawberry Shortcake

with whipped cream

### Vanilla Cheesecake Bar

fresh berries

### Fresh Apple Strudel

### Lemon Cake

mix berry sauce

### Flourless Chocolate Torte (GF)

maldon flaked salt, raspberry puree

### Combination Plate

vanilla cheesecake & pecan toffee torte

## PLATTERS

Minimum order required of 20 guests. Price per piece.

### Fresh Baked Cookies

assortment of double chocolate, chocolate chip, oatmeal raisin, peanut butter & more

### Mini Dessert Bites

miniature dessert bars, small cakes, cookies & more

### Gourmet Dessert Bites

chef's choice of variety of desserts may include decorated bites, fruit tarts & more

### Vegan or Gluten Free Desserts

chef's choice

### Chocolate Covered Strawberries

fresh strawberries dipped in dark, semi-sweet chocolate, drizzled with white chocolate

### Dessert Shooters

chef's choice of mini dessert shooters

### Home-Style Dessert Bars

brownies, lemon bars, blondies & more

### Holiday Treats

holiday themed desserts



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