Millennium Catering & Events

Catering & Event Menu
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**
fresh baked scones, muffins, fresh sliced fruit

**Executive Continental**
scones, danishes, muffins, sweetwater donut holes, fresh sliced fruit, yogurt, granola

**Classic Hot Breakfast**
scrambled eggs, bistro style hash browns, thick cut bacon, country style sausage, fresh sliced fruit, scones, muffins

**Executive Hot Breakfast**
scrambled eggs, baked strata (choice of southwestern style, denver style, or vegetarian), french toast with syrup, bistro style hash browns, thick cut bacon, country style sausage, fresh sliced fruit, scones, sweetwater donut holes

**Create Your Own Breakfast Sandwich Bar**
english muffins, biscuits, croissants, pork sausage patties, thick cut bacon, scrambled eggs, sliced cheeses, fresh baby spinach, sliced tomato, red onion

**Pre-Wrapped Breakfast Sandwiches**
Choice of: english muffins, croissants, or biscuits
Vegetarian Sandwich: scrambled eggs, cheese, fresh spinach, tomato, and onion
Bacon Sandwich: bacon, scrambled eggs, and cheese
Sausage Sandwich: sausage, scrambled eggs, and cheese

**Breakfast Burritos**
Vegetarian: scrambled eggs, cheese, vegetables, and potatoes
Southwest: scrambled eggs, cheese, peppers, onions, chorizo, and potatoes
Meat Lovers: scrambled eggs, sausage, ham, bacon, vegetables, cheese, and potatoes served with appropriate condiments

**Cook To Order Omelet Station**
choices to included but not limited to: ham, bacon, sausage, onion, bell pepper, tomato, mushroom, cheddar, and smoked gouda
*plus chef fee*

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**Al La Carte**

- Fresh Baked Scones (V)
- Fresh Baked Muffins (V)
- Fresh Baked Mini Pastries (V)
- Two Dozen Donut Holes
- Fresh Sliced Fruit (VE, GF)
- Yogurt and Granola (V)
- Scrambled Eggs (GF, V)
- Country Sausage Links (GF)
- Turkey Patties (GF)
- Thick Cut Bacon (GF)
- Grilled Ham (GF)
- Roasted Baby Potatoes (GF, VE)
- Bistro Style Hash Browns (GF, V)
- Sweet Potato Hash (GF, V)
- French Toast with butter syrup (V)
- Pancake with butter syrup (V)
- Southern Style Biscuits and Gravy
- French Toast Sticks in a shooter cup with maple syrup (V)
- Hash Brown Egg Nests with avocado (V)
- Cheesy Sausage and Egg Pull Apart
- Breakfast Sliders

V Vegetarian | VE Vegan | GF Gluten Free
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Beverage Breaks

Half Day Beverage
includes but not limited to, coffee, tea, soft beverage, and bottled water

Full Day Beverage
includes but not limited to, coffee, tea, soft beverage, and bottled water

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

Make Your Own Yogurt Parfait
plain greek yogurt, vanilla yogurt, fresh berries, assorted nuts, granola

Sweet and Salty Break
snack bags, mixed nuts, pretzels, popcorn, cookies

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

Create Your Own Break
Choice of 2  Choice of 3  Choice of 4

Fruit Skewers (VE)
Sweetwater Donut Holes
Granola Bars
Antipasto Picks (GF)
Hummus and Pita Chips (VE)
House-Made Salsa and Tortilla Chips (GF, VE)
Vegetables and Creamy Herb Dip (V)
Potato Chips (GF)
Pop City Popcorn
Gourmet Cookies (V)
Millennium Dessert Bars (V)

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BOXED LUNCHES

Please limit your selection to three (3) full sandwiches or salads. All sandwiches and salads include gourmet chips, house-made cookie, and bottled water. All bread is baked locally and fresh daily from Renzema’s Bakery. Gluten Free rolls available upon request.

SANDWICH SELECTION

Roast Beef & Sharp Cheddar
artisan white bread, lettuce, tomato, horseradish mayo

Roasted Tomato & Fresh Mozzarella
artisan white bread, pesto cream cheese spread (V)

Smoked Ham & Swiss
swirl rye bread, stone ground mustard slaw, lettuce

Grilled Vegetable & Spinach Wrap
spinach, feta cheese, herb cream cheese spread (V)

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
roasted almonds, crumbled goats cheese, fresh seasonal berries, citrus vinaigrette (GF)

Southwestern Blackened Chicken
roasted corn and black bean salsa, tomato, cheddar cheese, creamy herb dressing

Roasted Artichoke Salad
served over greens with tomato, roasted peppers, onions, olives, feta cheese, and served with a side of white balsamic vinaigrette (GF)

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Deli Trays

Choice of Deli Tray or Sandwich Tray.
All bread is baked locally and fresh daily from Renzema's Bakery

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

Gourmet Deli
chef’s selection of five domestic and imported deli meat, cheese, artisan bread, roll, lettuce, tomato, onion, condiments

"To Go Along Side"

Kettle Chips
assorted gourmet chips (GF, VE)

Coleslaw
traditional (GF, VE)
creamy (GF, V)

Soup Du Jour
a cup of fresh house-made soup

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

Quinoa Salad
black beans, corn, light citrus dressing (GF, V)

Caroline Style Grilled Sweet Corn Slaw
cabbage, bell pepper, onion, roasted sweet corn, stone-ground mustard vinaigrette (GF, V)

Garden Salad
mixed greens, tomato, cucumber, red onion, parmesan, choice of dressing (GF, V)

Fruit Salad
pineapple, melon, berries (GF, VE)

Pasta Salad
grilled vegetable, herbs and olive oil vinaigrette, parmesan cheese, cavatappi spiral pasta (V)

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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.

- Lobster Fondue
- 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
  mango coulis (GF)
- Chicken Satay Skewer
  spicy peanut sauce (GF)
- Tuscan Chicken Skewer
  pesto tomato sauce (GF)
- Coffee Truffled Steak Skewer
  porcini butter sauce (GF)
- Smoked Paprika Grilled Steak Skewer
  sriracha aioli (GF)
- Caribbean Jerk Pork Skewer
  pineapple salsa (GF)
- Seasonal Fresh Fruit Pick
  chef’s choice of seasonal fruits (GF, VE)
- Tomato Mozzarella Pick
  fresh basil, olive oil, balsamic syrup (GF, V)
- Melon, Prosciutto & Mozzarella Pick (GF)

**Sliders**

- 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
  cucumber yogurt sauce, tomato, arugula (V)
- Slow Braised Beef Brisket
  horseradish sauce
- Ham and Swiss
  stone-ground mustard, mayo
- Slow Roasted Striploin
  prepared medium rare, horseradish, swiss cheese, caramelized onions, mushroom

**Spoons**

- Chorizo, Shrimp & Grits
  cheddar grits, sautéed shrimp, spicy chorizo sausage, cilantro aioli (GF)
- Beef & Cheddar Polenta
  beef, roasted corn salsa, red pepper aioli (GF)
- Gourmet Mac-n-Cheese Spoon
  Traditional (V)
  Pork Belly
  Lobster

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**HORS D'OEUVRES**

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### Plant

- **Deviled Eggs**
  choice of traditional, roasted garlic chipotle, or truffle (GF, V)
- **Three Cheese Stuffed Mushroom Caps**
  feta, cream cheese, goat cheese (V)
- **Vegetable Spring Roll**
  cucumber dipping sauce (V)
- **Risotto & Cheese Croquette**
  roasted red pepper aioli (V)
- **Chef's Selection Canapès**
  choice of vegetarian or vegan (V, VE)
- **Vegan Spinach and Artichoke**
  made with phyllo dough cup (V, VE)
- **Figs in a Blanket**
  dried figs wrapped in phyllo with balsamic reduction (V, VE)

### Land

- **Chef's Selection Canapés**
  contains protein and 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
- **Derby Style Meatball**
  ham and pork meatball, brown sugar, bourbon, mustard glaze
- **Italian Seasoned Meatball**
  swedish style
- **Korean Meatball**
  turkey and pork meatball, korean bulgogi bbq sauce
- **Bacon Wrapped Date**
  brown sugar, bourbon, mustard glaze (GF)
- **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
- **Mini Cuban Toasts**
  mini white toast, ham, salami, cuban pulled pork, yellow mustard, shredded dill pickle

### Sea

- **Grilled & Chilled Shrimp**
  cocktail sauce (GF)
- **Traditional Shrimp Cocktail**
  cocktail sauce (GF)
- **Crab Stuffed Crimini Mushroom**
  lemon aioli
- **Smoked Salmon Mousse**
  on seedless cucumber round (GF)
- **Maryland Style Crab Cakes**
  citrus aioli

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Platters

**Rustic Vegetable Crudite**
creamy herb dipping sauce (V)

**Breads & Spreads**
artisan breads, pita chips, house-made hummus, tapenade, cream cheese spread (V)

**Antipasto**
marinated grilled and chilled vegetables, sliced european meat, imported and domestic cheese, olives, fresh baguette

**Seasonal Fruit Display**
seasonal fruit, berries (GF, VE)

**Assorted Cheese Platter**
imported and domestic cheese, gourmet and gluten free crackers (V)

**Charcuterie**
vegetables, sliced european meat, imported and domestic cheese, olives, fruit, nuts, dried fruit, jams, fresh baguette, crackers

**Smoked Salmon - Full Side**
house-smoked salmon, cucumber, capers, fresh dill, lemon, onion, roasted garlic cream cheese spread (GF). Feeds up to 25 guests.

**Carved Roasted Strip Loin**
chilled medium rare, roasted sliced strip loin, grilled bell pepper, mushroom, onion, horseradish cream sauce, brioche roll

Make it a Surf and Turf Platter

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Plated Service
Served with warm bread and whipped butter. Gluten free bread available for +

Salad
Choice of 1
Served with a Garden Salad
romaine and spring green, red onion, tomato, seedless cucumber, red pepper, shredded parmesan cheese, choice of one house-made dressings

Cityscape Salad
spring greens, romaine, walnuts, dried cranberries, bleu cheese, raspberry vinaigrette (GF)

Field Greens Salad
toasted almonds, dried cranberries, tomato, crumbled goats cheese, white balsamic vinaigrette (GF)

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 and Mozzarella Salad
grilled plum tomato, fresh mozzarella cheese, balsamic vinegar, extra virgin olive oil, fresh basil, kosher salt, fresh cracked pepper (GF)

Choice of 1
Starch

Calico Rice Pilaf
wild rice pilaf, toasted almonds, dried cranberries (VE)

Smashed Redskin Potato (GF)

Creamy Cheese Polenta (GF)

Garlic Whipped Potatoes (GF)

Herb and Garlic Roasted Baby Potatoes (GF, VE)

Marbled Mashed Potatoes
whipped russet, savory sweet potato (GF)

Au Gratin Wedge (GF)

Layered Gratin Wedge
white potato, sweet potato, and gruyere (add apple upon request)

Parmesan Risotto
alternative flavors available upon request (GF)

Seared Sweet Corn Cake

Choice of 1
Vegetable

Sautéed Green Beans
tomatoes, shallots (GF, VE)

Italian Vegetable Medley
zucchini, summer squash, red pepper, onion, tomato, basil pesto (GF)

Summer Vegetable Medley
zucchini, summer squash, red pepper, red onion, sweet corn (GF, VE)

Honey Glazed Carrots (GF)

Butternut Squash
grilled kale, red bell pepper (GF, VE)

Pan Seared Brussel Sprouts (GF, VE)
add pork belly (GF)

Sautéed or Grilled Asparagus (GF, VE)

Roasted Rainbow Carrots
butter, salt, pepper (GF)

Herb Roasted Baby Carrots (GF, VE)

Roasted Rainbow Carrots (GF, VE)

Roasted Cauliflower
with fresh herbs (GF, VE)

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Plated Service

ENTREES

Choice of 3

Slow Roasted Strip Loin
- slow roasted strip loin medallions prepared to a medium rare, wild mushroom and peppercorn demi-glace (GF)

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

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

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

Grilled Sirloin Steak
- herb and garlic marinated sirloin steak, char grilled to medium rare, wild mushroom demi (GF)

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

Pineapple & Soy Lamb T-Bone
- 8 oz lamb t-bone, pineapple and soy marinated, apple compote

Marinated & Grilled Duck Breast
- 9 oz. ale and cider marinated duck breast, medium rare, savory blueberry rosemary gastrique

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

Parmesan Crusted Chicken Breast
- parmesan and herb crusted, asiago cream sauce

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

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

Great Lakes Walleye
- almond crusted walleye filet, chive cream sauce

Pesto Encrusted Faroe Island Salmon
- basil pesto crusted with lemon aioli

Smoked Paprika Grilled Faroe Island Salmon
- smoked paprika rubbed with tomato cucumber salsa (GF)

Seared Alaskan Halibut
- With red bell pepper cream sauce and grilled scallion pesto (GF)

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

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

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

Jambalaya Tofu Stuffed Pepper
- stewed tomato sauce and chive oil (GF, VE)

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

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Buffets

Comfort Classics

Designed for quick delivery and set-up with a gourmet feel!
Minimum order requireof 20 guests.
To receive lunch pricing, it must be delivered or served before 3:00pm

House-Made Lasagna
Lunch | Dinner
caesar salad, bread
choice of sauce: meat or vegetarian

Oven Roasted Carved Turkey Breast
Lunch | Dinner
turkey, turkey gravy, mashed potatoes, fresh sautéed green beans, bread

Italian Pot Roast
Lunch | Dinner
Italian style pot roast in sauce, mashed potatoes, green beans, bread

Carved Ham
Lunch | Dinner
Carved ham, cheesy gratin potatoes, roasted brussels sprouts, bread

Chef’s Salad Bar
Lunch | Dinner
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.

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

Classic Taco Bar
Lunch | Dinner
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 and chicken with sautéed peppers & onions for $2.00 per person

Pasta Bar
Lunch | Dinner
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 and creamy herb dressing.

Soup, Salad, & Baked Potato Bar
Lunch | Dinner
large idaho baked potatoes, butter, sour cream, shredded cheese, green onion, fresh salsa, homestyle beef and bean chili, broccoli cheddar soup, soup crackers, garden salad with white balsamic vinaigrette and creamy herb dressing.

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**Buffets**

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**Backyard BBQ**

Lunch | Dinner
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Served with assorted cookies and brownies
On-site grilling available for an additional cost

<table>
<thead>
<tr>
<th>Choice of two proteins</th>
<th>Choice of three sides</th>
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</thead>
<tbody>
<tr>
<td>(served with fresh Renzemas Bakery bread or buns)</td>
<td></td>
</tr>
<tr>
<td>Hickory Rubbed Pulled Pork Shoulder (GF)</td>
<td>Garden salad with choice of dressing (V)</td>
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<tr>
<td>Grilled Italian Sausage (GF)</td>
<td>Traditional potato salad (GF, V)</td>
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<tr>
<td>Grilled Bratwurst (GF)</td>
<td>German potato salad (GF)</td>
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<tr>
<td>Grilled Kielbasa (GF)</td>
<td>BBQ baked beans (GF)</td>
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<tr>
<td>All Natural Beef Hot Dog (GF)</td>
<td>Vegetable pasta salad (VE)</td>
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<tr>
<td>All Beef Hamburger Patty (GF)</td>
<td>Fresh fruit salad (VE)</td>
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<tr>
<td>Marinated Chicken Breast (GF)</td>
<td>Macaroni &amp; cheese (V)</td>
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<tr>
<td>St. Louis Style Ribs (GF) +$2.00</td>
<td>Grilled vegetables (GF, VE)</td>
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**Downtown Buffet**

Lunch | Dinner
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Served with a fresh garden salad with choice of dressing, sliced bread, and whipped butter

<table>
<thead>
<tr>
<th>Entrees - Choice of 2</th>
<th>Accompaniments - Choice of 2</th>
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</thead>
<tbody>
<tr>
<td>Chicken Piccata with classic lemon caper sauce (GF)</td>
<td>Sautéed fresh green beans with tomatoes, shallots (GF, VE)</td>
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<tr>
<td>Italian Style Pot Roast with savory beef sauce (GF)</td>
<td>Roasted cauliflower with fresh herbs (GF, VE)</td>
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<tr>
<td>Cheese Ravioli Pomodoro (V)</td>
<td>Garlic smashed redskin potatoes (GF)</td>
</tr>
<tr>
<td>Hickory Braised Pork Shoulder with house-made sweet bbq (GF)</td>
<td>Wild rice pilaf (VE)</td>
</tr>
<tr>
<td>Butter Crumb Crusted Baked Cod with citrus remoulade</td>
<td>Herb &amp; garlic roasted baby potatoes (GF, VE)</td>
</tr>
</tbody>
</table>

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Buffets

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Kalamazoo Lunch | Dinner

Includes sliced bread and whipped butter

**Salad or Soup - Choice of 1**
- Fresh garden salad with grape tomato, cucumber, bell pepper, shaved parmesan, choice of two dressings (V)
- Classic caesar salad with house-made croutons, shaved parmesan, caesar dressing (V)
- Creamy tomato basil bisque (GF)
- Caramelized onion & beef Soup (GF)
- Homestyle chicken noodle Soup (more soups available upon request)

**Entrees - Choice of 2**
- Balsamic & Rosemary Grilled Chicken Breast with caramelized onion, crimini mushroom liq (GF)
- Slow Roasted Beef Brisket in a savory beef sauce (GF)
- Grilled Vegetable Paella over saffron rice with stewed tomato sauce (GF)
- Herb & Garlic Slow Roasted Pork Shoulder with light liq sauce (GF)
- Penne Formaggio with bacon, pork belly, tomato, scallions, white cheese sauce
- Grilled Salmon with citrus remoulade (GF)

**Accompaniments - Choice of 3**
- Summer vegetable medley with sweet corn (GF, VE)
- Hard seared brussels sprouts (GF, VE)
  - add bacon $1.00 / add pork belly $1.50
- Honey glazed carrots (GF) (V)
- Sweet corn pudding (V)
- Creamy cheese polenta (GF) (V)
- Herb & garlic roasted baby potatoes (GF, VE)
- Sautéed Or Grilled Asparagus (GF, VE)
- Calico rice pilaf with dried cranberries, toasted almonds (VE)
- Traditional mac-n-cheese (V)

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Michigan Lunch | Dinner

Includes sliced bread and whipped butter

**Salad or Soup - Choice of 2**
- Fresh garden salad with grape tomato, cucumber, bell pepper, shaved parmesan, choice of two dressings (V)
- Field greens salad with toasted almond, dried cranberry, tomato, goat cheese, white balsamic vinaigrette (V)
- Fall salad with toasted walnut, dried cranberry, bleu cheese, raspberry vinaigrette (V)
- Broccoli cheddar soup (V)
- Wild mushroom and asparagus soup (V) (GF)
- Pulled chicken gumbo
- Clam chowder (GF)

**Entrees - Choice of 3**
- Lemon Brined Seared Airline Chicken Breast with lemon caper butter sauce (GF)
- Slow Roasted Beef Strip Loin with red wine demi-glaze (GF)
- Portobello and Butternut Squash Ravioli with brown butter, sage, shallots, lemon juice, wilted spinach, shaved parmesan, pine nuts, tomato
- Caribbean Jerk Roasted Pork Loin with grilled pineapple salsa (GF)
- Cajun Spiced Seared Tofu Jambalaya with creole tomato sauce (GF)
- Smoked Paprika Grilled Salmon with cucumber tomato salsa, lemon aioli (GF)
- Coffee Cocoa Truffle Rubbed Beef Loin with porcini mushroom truffle butter (GF)
- Cilantro and Amber Ale Grilled Chicken Breast with cucumber black bean salsa

**Accompaniments - Choice of 3**
- Roasted rainbow carrots (GF, VE)
- Sautéed butternut squash with red pepper, grilled kale (GF, VE)
- Hard seared brussel sprouts with pork belly croutons (GF)
- Gourmet mac-n-cheese (V)
- Marbled mashed potatoes with whipped russet, savory sweet potato (GF, V)
- Sautéed ancient grains with lemon, kale (VE)
- Creamy smoked gouda gratin potatoes (V)
- Herb and garlic roasted baby potatoes (GF, VE)
- Grilled vegetable medley (GF, VE)
FOOD STATIONS

SNACK STATIONS

Minimum order of 20 guests.

Slider Bar
choice of 2
Traditional Cheeseburger Slider with special sauce
Gyro Slider with tzatziki sauce
Pulled Pork Slider with slaw, bbq sauce
Slow Braised Beef Brisket Slider with horseradish sauce
Vegetarian Quinoa Slider with cucumber yogurt sauce, tomato, arugula (V)

Soft Pretzel Bar
pretzel bites, warm beer cheese, honey mustard sauce, cinnamon sugar cream cheese (V)

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

S'mores Bar
graham crackers, dark chocolate, milk chocolate, reese’s peanut butter cups, marshmallows, speciality sterno (V)

Chopped Salad Station
mixed field greens, romaine, tomato, cucumber, onion, bell pepper, chopped bacon, cheddar cheese, feta, creamy herb dressing, citrus vinaigrette

Mac-n-Cheese Station
gourmet mac and cheese, bacon, pork belly, buffalo chicken, steamed broccoli, sautéed wild mushrooms, grilled vegetable salsa, shredded cheddar, crumbled blue cheese, bread crumbs, hot sauce

Mashed Potato Station
bacon, sharp cheddar, sour cream, butter, green onion, bread crumbs, hot sauce

Nacho Bar
ground beef or shredded chicken, tortilla chips, warm cheese sauce, lettuce, onion, salsa

Kalamazoo Popcorn Bar
assortment of sweet and salty gourmet popcorn mixes

Action Stations

Minimum order required of 20 guests.

Action stations are interactive and require a $50.00/hour Chef’s fee

Ramen Noodle Station
ramen noodles, vegetable stir fry, pork belly, grilled chicken, house vegan broth, scallion, fresh jalapeño, fresh cilantro, soy, kimchee

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
grilled flour tortilla, white corn tortilla, bulgogi grilled sirloin steak, adobo chicken, gochujang bbq vegan jackfruit, fresh kimchee, cilantro lime cream, sriracha aioli, mango jicima slaw, roasted corn black bean salsa, fresh cilantro

Pairs Well: The Fiesta!
tortilla chips, house-made salsas, queso, queso fundido, guacamole

V Vegetarian | VE Vegan | GF Gluten Free

*menu prices subject to change without notice*

Ask about menu items that are cooked to order or served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish may increase your risk of food born illness.
**DESSERT**

**PLATED**

Minimum order required of 20 guests

**Bistro Cheesecake**
classic preparation with fresh berries

**Pecan Toffee Chocolate Torte**
pecan, butter toffee, rich dark chocolate, ganache, smooth chocolate mousse (GF)

**Salted Caramel and Pretzel Bread Pudding Combination Plate**
vanilla cheesecake and pecan toffee torte

**Vanilla Cheesecake Bar**
fresh berries

**Fresh Apple Crisp**

**Lemon Cake**
mix berry sauce

**Flourless Chocolate Torte**
maldon flaked salt, raspberry puree (GF)

**Strawberry Shortcake**

**Platters**

Minimum order required of 20 guests.

**Price per piece**

**Fresh Baked Cookies**
assortment of double chocolate, chocolate chip, oatmeal raisin, peanut butter, and more

**Mini Dessert Bites**
miniature dessert bars, small cakes, cookies, and more

**Gourmet Dessert Bites**
chef’s choice of variety of desserts. May include decorated bites, fruit tarts, and 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, and more

**Holiday Treats**
holiday themed desserts

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