

BREAKFAST

plated meals require a 20 person minimum
12 person minimum for other options

Classic Continental \$6.50

assorted breakfast breads, fresh sliced fruit

Continental Breakfast Display \$13.00

assorted breakfast breads, donut holes, fresh sliced fruit, yogurt with granola, butter, jelly & cream cheese - includes regular & decaffeinated coffee + assorted teas for mornings only

"All Day" Service \$27.50

continental breakfast display as listed above with the addition of whole fruits, soft drinks & bottled water for both morning and afternoon PLUS cookies and assorted snacks in the afternoon

Classic Hot Breakfast Buffet \$15.50

Omit Breakfast Proteins \$13.50

scrambled eggs, hash browns, bacon, sausage, fresh sliced fruit - includes regular & decaffeinated coffee + assorted teas for morning service only

Fetzer Hot Breakfast Buffet \$22

donut holes, assorted breakfast breads, baked strata (choice of southwestern style, denver style, or vegetarian), scrambled eggs, cheesy hash brown potatoes, french toast with butter & syrup, double-smoked, thick cut bacon, country style sausage, fresh sliced fruit - includes regular & decaffeinated coffee + assorted teas for morning service only

Pre-Wrapped Breakfast Sandwich Tray

\$9.50 per each sandwich 

VEGETARIAN : eggs, white cheddar, fresh spinach, tomato, onion on english muffin

BACON : scrambled eggs & swiss on english muffin

SAUSAGE : scrambled eggs & cheddar on a english muffin

Pre-Wrapped Breakfast Burrito Tray

\$10.00 per each sandwich 

VEGETARIAN: scrambled eggs, cheddar, vegetables & potatoes

SOUTHWEST: scrambled eggs, cheddar, peppers, onions, chorizo & potatoes

MEAT LOVERS: scrambled eggs, sausage, ham, bacon, vegetables, cheddar & potatoes

 AVAILABLE AS A BOXED MEAL: includes bottle water, fresh fruit & small breakfast pastry - add \$5.00

AL LA CARTE BREAKFAST & ENHANCEMENTS

Chef's Choice Breakfast Pastries (V) \$2.25 each

Bagels & Cream Cheese (V) \$2.75 each

Two Dozen Donut Holes \$13.00 per box

Fresh Sliced Fruit (VE, GF) \$4.00 per person

Yogurt Cups and Granola (V) \$4.50 per cup

Scrambled Eggs (GF, V) \$4.00 per person

French Toast with butter, syrup (V) \$4.50 per person

Whole Fresh Fruit (VE) \$2.25 per person

Bistro Style Hash Browns (GF, V) \$2.75 per person

Cheesy Hash Browns (GF, V) \$3.75 per person

Southern Style Biscuits and Gravy \$6.25 per person

BREAKFAST PROTEINS:

Country Sausage Links (GF) \$3.25 each

Thick Cut Bacon (GF) \$3.25 each

Turkey Sausage \$MP



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.

BREAKS

12 person minimum applies

CURATED BREAKS

Healthy Morning \$7.25

assorted breakfast & snack bars, fresh fruit display, yogurt cups, vegetable crudité

Morning Pick Me Up \$6.50

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

Sweet and Salty Break \$6.75

a variety of individual snack bags, trail mix, house baked cookies

The Fiesta! \$7.25

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

CREATE YOUR OWN BREAK

Choice of 2: \$6.25 - 3: \$8.25 - 4: \$10.50

Fruit Picks (VE)

Donut Holes

Granola Bars

Hummus and Pita Chips (VE)

House-Made Salsa and Tortilla Chips (GF, VE)

Vegetables and Creamy Herb Dip (V)

House Baked Cookies (V)

Assorted Dessert Bars (V)

Fun Sized Candy Bars

Variety of Snack Bags (V)

DRY SNACKS

priced at 2 pounds per item
served in a bowl

Gardetto's Snack Mix - \$15.50

Chex Party Mix - \$15.50

Pretzel Chips - \$15.50

Mixed Nuts - \$26.50

Fetzer Trail Mix (Sweet & Salty) - \$26.50

FETZER BREAK \$5.00

STATIONED BEVERAGE

- Choice of 1 -

Water Included

Lemonade

Iced Tea

Coffee

Soda

STATIONED SNACK

- Choice of 1 -

Hummus and Pita

Vegetables & Creamy Herb

Donut Holes

Bulk Party Mix

Cookies



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.

BEVERAGES & REFRESHMENTS

Ala Carte Beverage | Single Meal Service

\$3.75 per person

includes but not limited to, coffee, hot & fresh-brewed iced tea, fountain soft beverage, water

Half Day Beverage Service | \$11.00 per person

4 hours of service

includes but not limited to, coffee, hot & fresh-brewed iced tea, canned soft beverage, water

Full Day Beverage Service | \$16.50 per person

8 hours of service

includes but not limited to, coffee, hot & fresh-brewed iced tea, canned soft beverage, water



Lemonade

\$20 per gallon

Fresh Brewed Iced Tea

\$20 per gallon

Infused Waters

- lemon/cucumber
- berry/basil
- watermelon/mint

\$15.50 per gallon

Cranberry Pineapple Punch

\$26.50 per gallon

Coffee

\$40 per gallon

Hot Tea

\$20 per gallon

Assorted Bulk Juices
(orange, cranberry, apple)

\$2.75 per person

Assorted Pepsi Soft Drinks

\$2.25 per can

Bottled Water

\$2.25 per bottle

Bottled Teas & Lemonade

\$3.50 per bottle

Bottled Juices | Single Serve
(orange, cranberry, apple)

\$3.50 per bottle

DRY SNACKS

priced at 2 pounds per item - served in a bowl

Gardetto's Snack Mix - \$15.50

Mixed Nuts - \$26

Chex Party Mix - \$15.50

Fetzer Trail Mix (Sweet & Salty) - \$28

Pretzel Chips - \$15.50

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.

Boxed Lunches

NOTE: boxed lunches can be available as a plated cold lunch

Under 12 orders \$16.50 per boxed lunch | Choice of 2

Over 13 orders \$14.50 per boxed lunch | Choice of 3

sandwich or salad, chips, piece of fruit and cookie | vegetarian sandwiches upon request

All sandwiches and salads include gourmet chips and house-made cookie.

All standard breads are baked locally and fresh daily from Renzema's Bakery (Gluten Free Available)

Add bottled water or canned soda for \$2.25

Sandwich Selection

Roast Beef and Sharp Cheddar

artisan white bread, lettuce, tomato, horseradish mayo

Roasted Tomato and Fresh

Mozzarella (V)

artisan white bread, pesto cream cheese spread (V)

Smoked Ham and Swiss

swirl rye bread, stone ground mustard slaw, lettuce

Grilled Chicken Salad

oatmeal sandwich roll, apple, walnut, grapes

Oven Roasted Turkey

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

Club Sandwich

potato roll, 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 and Spring Greens (GF)

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

Southwestern Blackened Chicken

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

Roasted Artichoke Salad (GF)

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

Chef's Choice Boxed Lunch | \$12.00 per boxed lunch

sandwich or salad, chips, and a cookie



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.

DELI TRAYS

12 guest minimum applies

Choice of Deli Tray or Sandwich Tray.

All bread is baked locally and fresh daily from Renzema's Bakery and is accompanied by bulk kettle chips | \$1.25 per person for individual bags of chips

TRAYS BY THE DOZEN

Traditional Deli \$15.50

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

Gourmet Deli \$17.75

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



"TO GO ALONG SIDE"

Quinoa Salad \$3.75

black beans, corn, light citrus dressing (GF, VE)

Soup Du Jour \$4.50

fresh house-made soup

Fresh Baked Cookies \$2.25

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

Salads

Potato Salad

Traditional (GF, V) \$3.25

Loaded - bacon, scallions, cheese (GF) \$4.50

German - served hot (GF) \$4.50

Garden - mixed greens, garden vegetables, choice of dressing (V, GF) \$3.50

Caesar - romaine, croutons, parmesan, caesar dressing \$4.50

Fruit Salad - seasonal fresh fruit (GF, VE) \$4.50

Pasta Salad - grilled vegetable, herbs and olive oil vinaigrette, parmesan cheese, spiral pasta (V) \$3.25

Cole Slaw

Traditional (GF, VE) \$2.00

Creamy (GF, V) \$2.00

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.

HORS D'OEUVRES

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

HOT

Chicken Skewer \$3

Adobo Marinated - mango coulis (GF)

Satay - spicy peanut sauce (GF)

Tuscan - pesto tomato sauce (GF)

Vegetable Spring Roll \$2

cucumber dipping sauce (V)

Grilled Chicken Spring Roll \$2.25

cucumber dipping sauce

Southwestern Beef Egg Roll \$2.75

spicy beef, corn, black beans, onion, bell pepper, monterey jack cheese with chipotle crema

Risotto & Cheese Croquette \$2.50

roasted red pepper aioli (V)

Chicken Croquette \$2.75

with smoked gouda and sweet bbq sauce

Bacon Wrapped Date \$2.75

brown sugar, bourbon, mustard glaze (GF)

Hand-Rolled Meatball \$2.50

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 Cream - chicken meatball, garlic cream sauce

BBQ - all beef, house-made BBQ Sauce

Marinara - all beef, house-made marinara sauce

COLD

Melon, Prosciutto & Mozzarella Pick \$3.25 (GF)

Seasonal Fresh Fruit Pick \$2.50

chef's choice of seasonal fruits (GF, VE)

Tomato Mozzarella Pick \$2.25

fresh basil, olive oil, balsamic syrup (GF, V)

Chef's Selection Canapés \$2.25

includes 3 varieties, including 1 vegetarian

Seared Rare Beef Crostini \$3.50

blue cheese mousse, roasted red pepper aioli

Finger Wrapped Sandwiches \$2.25

chef's selection

includes 3 varieties, including 1 vegetarian

Deviled Eggs \$2.25

choice of 1: traditional, southwest, truffle (GF, V)

Grilled & Chilled Shrimp \$3.25

cocktail sauce (GF)

Traditional Shrimp Cocktail \$2.75



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.

PLATTERS & DISPLAYS

12 person minimum applies

Rustic Vegetable Crudite \$4.00

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

Dips

artisan breads, crackers & pita chips paired with dip(s) of your choices:

Spinach & Artichoke Dip (V) \$3.75

Smoked Salmon Dip \$4.75

Classic Bruschetta (V) \$3.50

Baked French Onion Dip (V) \$3.75

Buffalo Chicken Dip \$4.50

Traditional Hummus (V) \$3.75

The Fiesta! \$7.25

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

Smoked Salmon \$MP Full Side

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

Assorted Cheese Platter \$4.75

domestic and import cheese, fresh grapes, gourmet and gluten free crackers (V)

Seasonal Fruit Display \$4.50

seasonal fruit, berries (GF, VE)

Charcuterie \$7.25

pickled vegetables, sliced european meat, imported cheeses, olives, fruit, nuts, dried fruit, jams, fresh baguette and crackers

Antipasto \$6.00

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

Carved Roasted Strip Loin \$MP

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 - \$5.00 additional per person



V Vegetarian | VE Vegan | GF Gluten Free | MP Market Pricing Quoted 30-Days Prior to Event Date

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.

FOOD STATIONS

GREAT FOR SNACKS & AFTERGLOW

Minimum order of 20 guests.

SMALL PLATE PORTIONS, NOT SUITABLE FOR AN ENTREE REPLACEMENT

Slider Bar \$9.00

choice of 2 | two sliders per person

Traditional Cheeseburger Slider with special sauce

Pulled Pork Slider with slaw, bbq sauce

Gyro Slider with feta, lettuce, tomato, tzatziki sauce

Slow Braised Beef Brisket Slider with horseradish sauce

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

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

Soft Pretzel Bar \$5.50

five pretzel bites per person

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

Mini Dog Bar \$6.75 |

two mini dogs per person

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

Deluxe Nacho Bar \$8.25

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

Mac-n-Cheese Station \$9.00

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

Mashed Potato Station \$6.75

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

Upgraded to Baked Potatoes +\$1.50 Marble Mash +\$2.00

Street Taco Station \$11.50

one and a half street tacos per person

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

Pairs Well: The Fiesta! \$7.25

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.

PLATED SERVICE

SERVED WITH FRESH GARDEN SALAD, BREAD & BUTTER

plated meals require a 20 person minimum | Under 20 guests, choice of one entree

SALAD UPGRADES

Fetzer Salad +\$2.25

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

Field Greens Salad +\$2.25

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

Classic Caesar +\$2.25

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

Wedge Salad +\$4.25

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

Fresh Mozzarella & Tomato Salad +\$3.50

fresh ciliegine mozzarella cheese, baby heirloom tomatoes, balsamic vinegar, extra virgin olive oil, fresh basil, kosher salt, fresh cracked pepper (GF)

STARCH

Choice of 1

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)

Au Gratin Wedge (GF)

Seared Sweet Corn Cake +1.00

VEGETABLE

Choice of 1

Sautéed Green Beans

tomatoes, shallots (GF, VE)

Italian Vegetable Medley

zucchini, summer squash, red pepper, onion, tomato, basil pesto (GF, V)

Honey Glazed Carrots (GF, V)

Roasted Rainbow Carrots (GF, VE)

Pan Seared Brussel Sprouts (GF, VE)

add pork belly (GF) \$1.50

Grilled Asparagus

(seasonal availability) (GF, VE)

Curried Cauliflower

(GF, VE)

Butternut Squash

grilled kale, red bell pepper (GF, VE)

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.

PLATED SERVICE

ENTREES

Choice of 3 | Entree Counts Required in Advance
Lunch Pricing Reflects Smaller Portioned Meal

Great Lakes Walleye

\$32 Dinner | \$25.50 Lunch

almond crusted walleye filet, chive cream sauce

Smoked Paprika Grilled Faroe Island Salmon

\$33 Dinner | \$27 Lunch

smoked paprika rubbed with tomato cucumber salsa (GF)

Baked Great Lakes Whitefish

\$31 Dinner | \$25 Lunch

with fresh herbs and lemon (GF)

Roasted Pork Loin

\$29 Dinner | \$ 23 Lunch

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

Lemon & White Wine Chicken

\$29 Dinner | \$22 Lunch

lemon butter caper sauce (GF)

Balsamic & Rosemary Grilled Chicken

\$28 Dinner | \$21 Lunch

roasted pearl onion, crimini mushrooms, light chicken lie (GF)

Parmesan Crusted Chicken

\$27 Dinner | \$20 Lunch

parmesan and herb crusted breast, asiago cream sauce

Slow Roasted Strip Loin Medallions

\$38 Dinner | \$34 Lunch

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

Coffee Rubbed Cuban Style Short Rib

Dinner | Lunch \$MP

10 oz bone coffee rubbed beef short rib, cuban spices, grilled vegetables, chimichurri (GF)
Lunch Pricing - \$MP (smaller portion size)

Slow Roasted Brisket

\$33 Dinner | \$30 Lunch

with savory beef sauce

Portobello & Butternut Squash Ravioli

\$32 Dinner | \$27 Lunch

brown butter, shallots, sage, lemon juice, spinach, shaved parmesan, diced tomato, toasted pine nuts (V)

Grilled Vegetable & Goat's Cheese

Wellington

\$29 Dinner | \$22 Lunch

zucchini, squash, bell pepper, red onion, portobello, puff pastry, goats cheese, classic tomato basil sauce (V)

Grilled Vegetable Paella

\$24 Dinner | \$19 Lunch

saffron rice, squash, bell pepper, onion, asparagus, stewed tomato sauce and drizzled with chimmichurri (GF, VE)

V Vegetarian | VE Vegan | GF Gluten Free | MP Market Pricing Quoted 30-Days Prior to Event Date

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.

BUFFETS

COMFORT CLASSICS

Designed for quick delivery and set-up with a gourmet feel!

Minimum order require of 12 guests.

To receive lunch pricing, it must be delivered or served before 3:00pm

Chef's Salad Bar

Lunch \$14.50 | Dinner \$18.50

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

Lunch \$17.50 | Dinner \$22.50

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

Soup, Salad, & Baked Potato Bar

Lunch \$17.00 | Dinner \$22.00

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.

Greek Gyro Bar

Lunch \$17.50 | Dinner \$22.50

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.

Oven Roasted Carved Turkey Breast

Lunch: \$16.50 Dinner: \$21.00

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

Stir Fry Buffet

Lunch: \$18.50 Dinner: \$23.50

asian chop salad with sesame dressing, steamed pork potstickers, fried rice with egg, stir fry vegetables, orange chicken, beef & broccoli

Pasta Bar

Lunch: \$17.00 Dinner: \$22.00

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.

Homestyle Baked Casseroles

Lunch \$17.50 | Dinner \$22.00

Choose 2 - served with garden & bread

Shepard's Pie

beef brisket, roasted vegetables, rich brown gravy and topped with whipped potatoes

Chicken & Biscuit Dumplings

creamy gravy, stewed chicken, tender carrots, celery and onion topped with homemade dumpling batter and baked

Baked Macaroni & Cheese

with butter toasted bread crumbs

Scalloped Potatoes & Ham

creamy white sauce with onion and baked golden brown

Stuffed Bell Pepper (choice of:)

Traditional - seasoned ground beef, rice & tomato

Tofu Jambalaya on dirty rice (VE)

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.

BUILD YOUR OWN BUFFETS

Minimum order of 20 guests.

To receive lunch pricing, it must be delivered or served before 3:00pm

BARBECUE BUFFET

LUNCH \$19.00 | DINNER \$24.00

Served with assorted cookies and brownies

Served with fresh Renzemas Bakery bread or buns

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) +\$2.00

Choice of three sides:

Garden salad with choice of dressing (V)

Traditional potato salad (GF, V)

German potato salad (GF)

BBQ baked beans (GF)

Vegetable pasta salad (VE)

Fresh fruit salad (VE)

Macaroni & cheese (V)

Grilled vegetables (GF, VE)

DOWNTOWN BUFFET

LUNCH \$21.50 | DINNER \$27.00

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

Entrees - Choice of 2

Chicken Piccata with classic lemon caper sauce (GF)

Italian Style Pot Roast with savory beef sauce (GF)

Cheese Ravioli Pomodoro with parmesan (V)

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

Butter Crumb Crusted Baked Cod with citrus
remoulade

Accompaniments - Choice of 2

Sautéed fresh green beans with tomatoes, shallots
(GF, VE)

Roasted cauliflower with fresh herbs (GF, VE)

Garlic smashed redskin potatoes (GF)

Wild rice pilaf (VE)

Herb & garlic roasted baby potatoes (GF, VE)

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.

BUILD YOUR OWN BUFFETS

Minimum order of 20 guests.

To receive lunch pricing, it must be delivered or served before 3:00pm

KALAMAZOO

LUNCH \$28.00 | DINNER \$33.00

Includes fresh bread and 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 lie (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 lie 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 \$1.50 / add pork belly \$2.00
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)

MICHIGAN

LUNCH \$36.00 | DINNER: \$43.00

Includes fresh bread and 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)
Creamy mushroom (V)
Clam chowder (GF)
Chef's Selection

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)

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

House-Made Cheesecake

per slice: \$5.50

per bar: \$4.00

Pecan Toffee Chocolate Torte \$5.50

pecan, butter toffee, rich dark chocolate, ganache,
smooth chocolate mousse (GF)

Chef's Choice Bread Pudding \$4.50

Strawberry Shortcake \$4.50

with whipped cream

Double Tall Chocolate Cake \$5.50

Vanilla Cheesecake Bar \$4.25

fresh berries

Fresh Apple Crisp \$4.50

Lemon Cake \$5.00

mix berry sauce

Flourless Chocolate Torte \$5.00

maldon flaked salt, raspberry puree (GF)

Combination Plate \$7.50

vanilla cheesecake and pecan toffee torte

Chef's Choice Vegan Dessert \$6.50

(VE)

PLATTERS

Minimum order required of 20 guests.

Price per piece

Fresh Baked Cookies \$2.25

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

Mini Dessert Bites \$3.00

miniature dessert bars, small cakes,
cookies, and more

Gourmet Dessert Bites \$4.00

chef's choice of variety of desserts. May include
decorated bites, fruit tarts, and more

Vegan or Gluten Free Desserts \$5.00

chef's choice

Chocolate Covered Strawberries \$3.75 each

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

Dessert Shooters \$4.50

chef's choice of mini dessert shooters

Home-Style Dessert Bars \$2.75

brownies, lemon bars, blondies, and more

Holiday Treats \$4.50

holiday themed desserts



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.

SERVICES: Our professional and technologically equipped facility will meet your audio, video, and computing needs. A list of available equipment and technical support is below.

The Fetzer Center is a full-service conference center. Look to our conference services staff for assistance in menu creation, conference room set-up, registration expertise, and much, much more. The first goal of each day is to create a quality, successful experience for each group that comes to the Fetzer Center.

PROJECTION

Document camera (with screen) \$25

Screen only \$20

VIDEO

LCD 32" TV and DVD/Blu-Ray Player \$50

Video Projector

HDMI and VGA (includes connection cords, remote, and screen) \$100

HDMI and VGA (includes connection cords, remote, and screen) for Kirsch \$125

Screen Only \$20

NOTE: The Fetzer Center does not provide special cords and connections from the client's laptop to our projector.

AUDIO

Included in the room rate for the banquet hall, auditorium, and lecture hall:

- One lectern microphone
- One handheld microphone
- One lavalier microphone

ADD-ONS:

Additional microphones in the auditorium are \$10 each

Additional microphones in other rooms are \$20 each

Pandora music service for background music \$15

Portable sound system \$20

Miscellaneous

Copies 10 cents each

Dance floor (24' x 30') \$250

Dedicated A/V assistance \$25/hour

Easel \$5

Extension cord \$5

Faxes n/c to send 10 cents to receive

Flip chart (3M) (with pad and markers) \$40
~ included in Day Rate

Laptop computer (includes connection cords and is HDMI compatible) \$100

Grand piano \$100 | Tuning \$125

Upright piano \$50 | Tuning \$125

Power strip \$5

Remote PowerPoint advancer \$50

Speaker phone \$25

Stage full (24' x 30') \$300

Partial \$75 per piece (includes stairs)

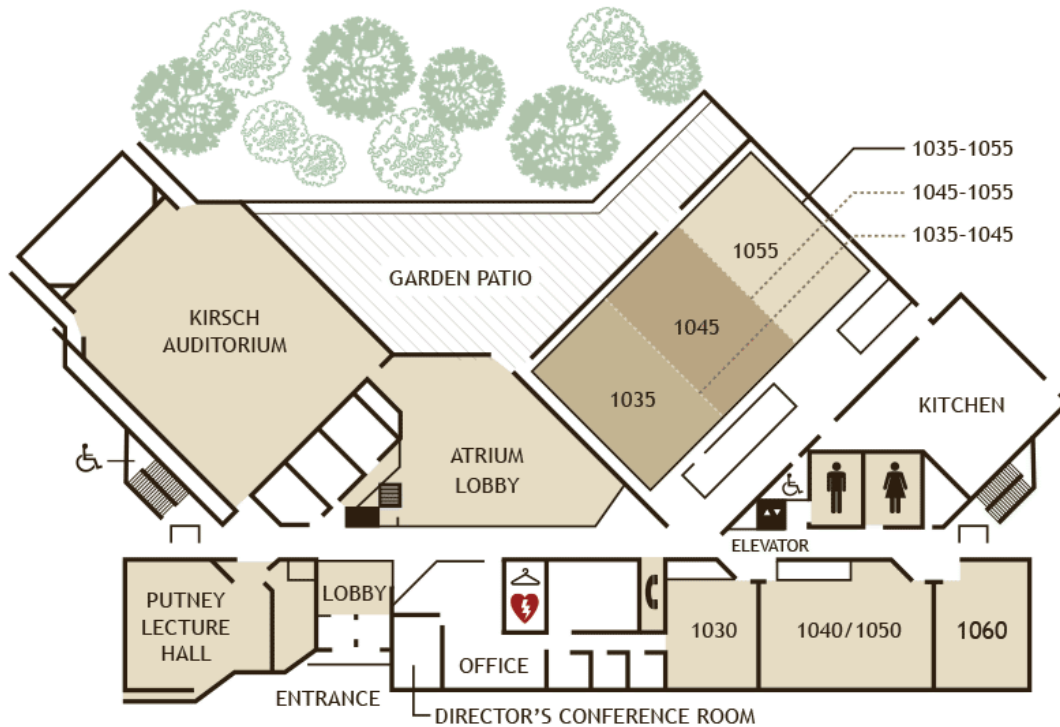
Whiteboard (with markers) \$15

Wireless mouse \$20

FLOOR PLANS

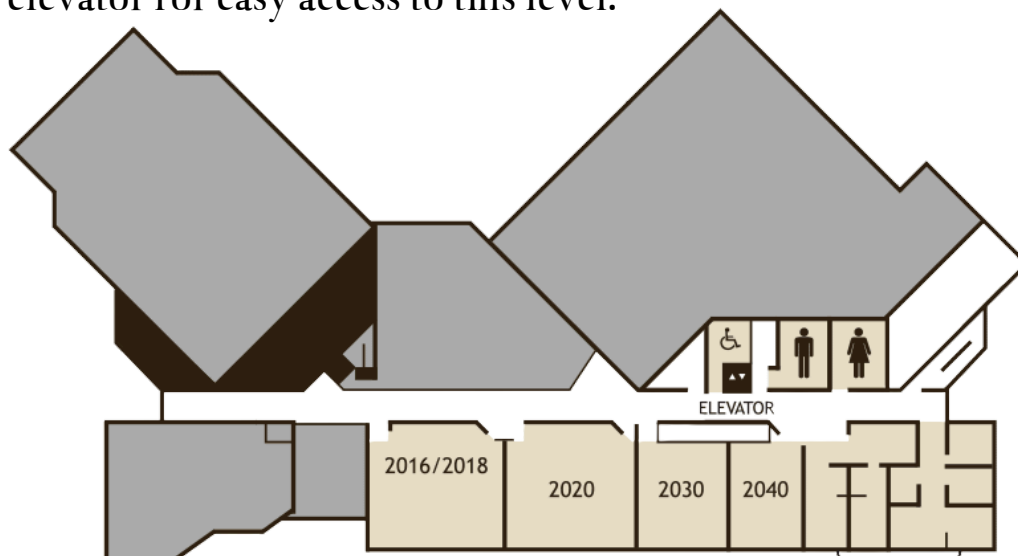
FIRST FLOOR

On Fetzer Center's first floor, you will find the Kirsh and Putney auditoriums, banquet and meeting rooms, along with access to our beautiful outside garden patio. Also, on this level, you will find our staff offices located behind the receptionist area.



SECOND FLOOR

The Fetzer Center's second floor consists primarily of additional meeting rooms. There is an elevator for easy access to this level.



Set-up & Capacity

Fetzer Center's flexible venue allows for several configurations depending on your event needs. Below is a chart that shows the capacity for each of our rooms and the available room set-ups. Also, note that you can choose the room set-up option to view a graphical representation of that set-up.

FIRST FLOOR

ROOM	PRICING	WIDTH	LENGTH	SQ.FT.	CONFIGURATION OPTIONS					MEDIA	
					AUD	CLASS	CONF.	U-SHAPE	ROUNDS	WHITE BOARD	PROJECTOR/ SCREEN
Atrium Lobby	\$175	45'	50'	2,050							
Kirsch Auditorium	\$500	62'	73'	4,426	250					✓	✓
Putney Lecture Hall	\$200	29'	37'	1,073	90					✓	✓
Room 1030	\$175	23'	29'	667			20			Portable	✓
Room 1040/1050	\$200	29'	46'	1,334	90	76	40	32	72	Portable	✓
Room 1060	\$175	23'	29'	667	50	30	24	18	35	Portable	✓
Room 1035	\$250	29'	46'	1,330	100	60			72	Portable	Portable
Room 1045	\$250	29'	46'	1,330	100	60			72	Portable	Portable
Room 1055	\$250	29'	46'	1,330	100	60			72	Portable	Portable
Room 1035–1045	\$500	46'	58'	2,668	250				168	Portable	Portable
Room 1045–1055	\$500	46'	58'	2,668	250				168	Portable	Portable
Room 1035–1055	\$750	46'	88'	4,048	400				280	Portable	Portable

 Automated external defibrillator (AED) located in the coat room near the office.

SECOND FLOOR

ROOM	PRICING	WIDTH	LENGTH	SQ.FT.	CONFIGURATION OPTIONS					MEDIA	
					AUD	CLASS	CONF.	U-SHAPE	ROUNDS	WHITE BOARD	PROJECTOR/ SCREEN
Room 2016/2018	\$200	33'	36'	1,164	80	60	36	28	60	✓	✓
Room 2020	\$200	33'	36'	1,164	80	60	36	28	60	Portable	✓
Room 2030	\$175	24'	33'	782	50	30	28	22		Portable	✓
Room 2040	\$175	24'	33'	782	50	30	28	22		Portable	✓
Room 2050	\$150	Suites								NA	

NOTE: Capacity for wedding rounds depends on the choice of dance floor and banquet options—with both options selected seating capacity is 200 people.

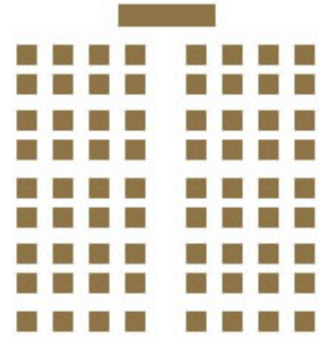
ROOM SETUP OPTIONS

Fetzer Center offers many room setups to meet your event's needs. Our flexible room arrangements make it easy to accommodate the following options:

AUDITORIUM

Auditorium style

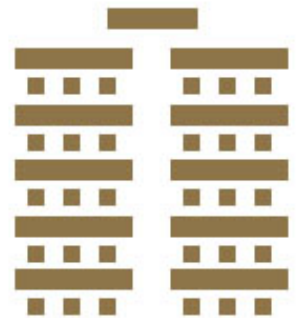
Auditorium (or theatre) style seating allows the greatest number of people to fit comfortably into one room. Auditorium seating is designed for lectures and other forms of one-way communication, such as a presentation given from the front of the room.



CLASSROOM

Classroom style

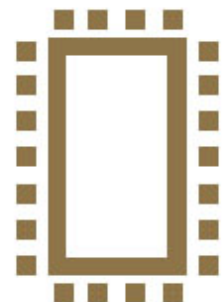
In classroom-style seating, rectangular tables are arranged in horizontal rows so that participants are facing the front of the room. Classroom style is used when participants will need to write or refer to handouts during the meeting.



CONFERENCE

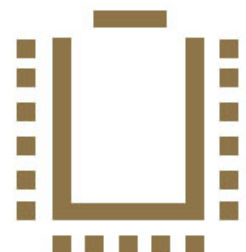
Conference style

This closed-square or rectangular seating arrangement is used for meetings where participants are encouraged to interact, problem-solve, and negotiate. Since every person can see each group member, a leader may or may not be necessary.



U-SHAPE

U-shaped, or open-square/rectangle seating, is used to combine a lecture or presentation format with group interaction. This seating structure is often combined with video conferencing.



LOCATION

LOCATION

The Fetzer Center is nestled into a scenic wooded setting on the edge of Western Michigan University's. Located just five minutes from downtown Kalamazoo's shopping and restaurant district, the Fetzer Center provides intimate privacy without the inconvenience of a lengthy commute.

GPS

Please use the following address below for your personal GPS and online mapping systems to: 2251 Business Court, Kalamazoo, MI 49008

PARKING

Free parking is available for Fetzer Center guests. Complimentary parking is available directly adjacent to the Fetzer Center building in parking lot 72F. This specific parking lot on Western Michigan University campus is dedicated to Fetzer Center guests. Lot 72F has ample handicap-accessible parking spaces available as well.



Fetzer Center
Western Michigan University
2251 Business Court
Kalamazoo MI 49008-5239 USA
(269) 387-3232