

MENU & SERVICES



FULL SERVICE CONFERENCE CENTER & WEDDING VENUE

FETZER CENTER

WESTERN MICHIGAN UNIVERSITY

SELECTIONS & OFFERINGS

spreads for the best gatherings

PLEASE INQUIRE WITH YOUR SALES ASSOCIATE
ABOUT CUSTOM MENU OFFERINGS

| Buffet, Boxed & Plated Meals Available |

BREAKFAST & LUNCH

REFRESHMENTS

DINNER

BREAKS & ENHANCEMENTS

DELI TRAYS & PLATTERS

HORS D'OEUVRES

COMFORT CLASSICS

BUFFETS & FOOD STATIONS

DESSERTS

CASH OR HOSTED BAR SERVICE

SELECTIONS & OFFERINGS

spreads for the best gatherings

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DESSERTS

CASH OR HOSTED BAR SERVICE

BREAKFAST

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

Classic Continental \$6.00

fresh baked scones, muffins, fresh sliced fruit

Continental Breakfast Display \$12.00

scones and/or danishes, muffins, bagels, sweetwater donut holes, fresh sliced fruit, yogurt with granola, butter, jelly & cream cheese - includes regular & decaffeinated coffee + assorted teas for mornings only

"All Day" Service \$25.00

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 \$14.00

Omit Breakfast Proteins \$12.00

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

Fetzer Hot Breakfast Buffet \$20

donut holes, scones, baked strata (choice of southwestern style, denver style, or vegetarian), scrambled eggs, 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 \$8.50 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 \$9.00 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

AVAILABLE AT FETZER CENTER ONLY

TRADITIONAL PLATED BREAKFAST \$14.00

scrambled eggs, bistro style hash browns, bacon, sausage, scones - includes regular & decaffeinated coffee + assorted teas for morning service only

SIMPLY SWEET PLATED BREAKFAST \$15.00

french toast served with fresh berries, double-smoked, thick-cut bacon and sausage, butter & warm maple syrup - includes regular & decaffeinated coffee + assorted teas for morning service only

EGG STRATA PLATED BREAKFAST \$16.00

choice of southwestern style, denver style, or vegetarian, served with bistro-style hash browns, fresh fruit & scone - includes regular & decaffeinated coffee + assorted teas for morning service only

AL LA CARTE BREAKFAST & ENHANCEMENTS

Chef's Choice Breakfast Pastries (V) \$2.00 each

Bagels & Cream Cheese (V) \$2.50 each

Two Dozen Donut Holes \$12.00 per box

Fresh Sliced Fruit (VE, GF) \$3.50 per person

Yogurt Cups and Granola (V) \$3.50 per cup

Scrambled Eggs (GF, V) \$3.50 per person

French Toast with butter, syrup (V) \$3.50 per person

Whole Fresh Fruit (VE) \$2.00 per person

Bistro Style Hash Browns (GF, V) \$2.50 per person

Sweet Potato Hash (GF, V) \$3.00 per person

Southern Style Biscuits and Gravy \$5.50 per person

BREAKFAST PROTEINS:

Country Sausage Links (GF) \$2.75 each

Thick Cut Bacon (GF) \$3.00 each

Grilled Ham (GF) \$2.75 each

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 \$6.50

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

Morning Pick Me Up \$5.50

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

Sweet and Salty Break \$6.50

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

The Fiesta! \$6.50

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

CREATE YOUR OWN BREAK

Choice of 2: \$5.50 - 3: \$7.50 - 4: \$9.50

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 - \$14

Chex Party Mix - \$14

Pretzel Chips - \$14

Mixed Nuts - \$24

Candied Pecans - \$28

Fetzer Trail Mix (Sweet & Salty) - \$24

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BEVERAGES & REFRESHMENTS

Ala Carte Beverage | Single Meal Service

\$3.50 per person

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

Half Day Beverage Service | \$10.00 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 | \$15.00 per person

8 hours of service

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



Lemonade

\$18 per gallon

Fresh Brewed Iced Tea

\$18 per gallon

Infused Waters

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

\$14 per gallon

Cranberry Pineapple Punch

\$24.00 per gallon

Coffee

\$38 per gallon

Hot Tea

\$18 per gallon

Assorted Bulk Juices
(orange, cranberry, apple)

\$2.50 per person

Assorted Pepsi Soft Drinks

\$2.00 per can

Bottled Water

\$2.00 per bottle

Bottled Teas & Lemonade

\$3.00 per bottle

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

\$3.00 per bottle

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BOXED LUNCHES

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

Please limit your selection to three (3) full sandwiches or salads.

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

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

Add a bottle water or canned soda for \$2.00

Under 15 orders \$14.95 per boxed lunch | Over 15 orders \$12.95 per boxed lunch

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

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 & Spring Greens

toasted 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)

CHEF'S CHOICE BOXED LUNCH - \$11 PER BOXED LUNCH

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



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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 per person for individual bags of chips

TRAYS BY THE DOZEN

Traditional Deli \$14.00

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

Gourmet Deli \$16.00

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



"TO GO ALONG SIDE"

Quinoa Salad \$3.50

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

Soup Du Jour \$3.50

fresh house-made soup

Fresh Baked Cookies \$2.00

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

Salads

Potato Salad

Traditional (GF, V) \$3.00

Loaded - bacon, scallions, cheese (GF) \$4.00

German - served hot (GF) \$4.00

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

Caesar - romaine, croutons, parmesan, caesar dressing \$4.00

Fruit Salad - seasonal fresh fruit (GF, VE) \$4.00

Pasta Salad - grilled vegetable, herbs and olive oil vinaigrette, parmesan cheese, spiral pasta (V) \$3.00

Cole Slaw

Traditional (GF, VE) \$1.75

Creamy (GF, V) \$1.75

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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 \$2.75

Adobo Marinated - mango coulis (GF)

Satay - spicy peanut sauce (GF)

Tuscan - pesto tomato sauce (GF)

Vegetable Spring Roll \$1.75

cucumber dipping sauce (V)

Grilled Chicken Spring Roll \$2.00

cucumber dipping sauce

Southwestern Beef Egg Roll \$2.50

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

Risotto & Cheese Croquette \$2.25

roasted red pepper aioli (V)

Chicken Croquette \$2.50

with smoked gouda and sweet bbq sauce

Hand-Rolled Meatball \$2.25

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

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

Korean - turkey and pork meatball, korean bulgogi bbq sauce

Bacon Wrapped Date \$2.50

brown sugar, bourbon, mustard glaze (GF)

COLD

Melon, Prosciutto & Mozzarella Pick \$4.50 (GF)

Seasonal Fresh Fruit Pick \$2.00

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

Tomato Mozzarella Pick \$2.00

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

Chef's Selection Canapés \$2.00

includes 3 varieties, including 1 vegetarian

Seared Rare Beef Crostini \$3.00

blue cheese mousse, roasted red pepper aioli

Finger Wrapped Sandwiches \$2.00

chef's selection

includes 3 varieties, including 1 vegetarian

Deviled Eggs \$2.00

traditional (GF, V)

Grilled & Chilled Shrimp \$3.00

cocktail sauce (GF)

Traditional Shrimp Cocktail \$2.50



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PLATTERS & DISPLAYS

12 person minimum applies

Rustic Vegetable Crudite \$3.50

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

Breads & Spreads

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

Spinach & Artichoke Dip (V) \$3.50

Smoked Salmon Dip \$4.25

Classic Bruschetta (V) \$3.00

Baked French Onion Dip (V) \$3.50

Buffalo Chicken Dip \$4.00

Traditional Hummus (V) \$3.50

The Fiesta! \$6.50

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 \$4.50

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

Seasonal Fruit Display \$3.95

seasonal fruit, berries (GF, VE)

Charcuterie \$6.50

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

Antipasto \$5.50

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



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FOOD STATIONS

GREAT FOR SNACKS & AFTERGLOW

Minimum order of 20 guests.

SMALL PLATE PORTIONS, NOT SUITABLE FOR AN ENTREE REPLACEMENT

Slider Bar \$8.00

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 \$5.00

five pretzel bites per person

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

Mini Dog Bar \$6.00 |

two mini dogs per person

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

Perfect Nacho Bar \$6.50

ground beef or shredded chicken, queso fundido, jalapeño, black olives, guacamole, sour cream, black beans, corn, salsa, cojita cheese, hot sauce

Mac-n-Cheese Station \$8.00

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 \$6.00

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

Street Taco Station \$10

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! \$6.50

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



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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 +\$2.00

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

Field Greens Salad +\$2.00

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

Classic Caesar +\$2.00

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

Wedge Salad +\$3.50

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

Fresh Mozzarella & Tomato Salad +\$3.00

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)

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PLATED SERVICE

ENTREES

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

Great Lakes Walleye

\$29 Dinner | \$24 Lunch

almond crusted walleye filet, chive cream sauce

Smoked Paprika Grilled Faroe Island Salmon

\$30 Dinner | \$25 Lunch

smoked paprika rubbed with tomato cucumber salsa (GF)

Baked Great Lakes Whitefish

\$28 Dinner | \$23 Lunch

with fresh herbs and lemon

Roasted Pork Loin

\$26 Dinner | \$ 20 Lunch

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

Lemon & White Wine Chicken

\$26 Dinner | \$19 Lunch

lemon butter caper sauce (GF)

Balsamic & Rosemary Grilled Chicken

\$25 Dinner | \$18 Lunch

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

Parmesan Crusted Chicken

\$24 Dinner | \$17 Lunch

parmesan and herb crusted breast, asiago cream sauce

Slow Roasted Strip Loin Medallions

Dinner | Lunch \$MP

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)

Grilled Sirloin Steak

Dinner | Lunch \$MP

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

Lunch Pricing - \$MP (smaller portion size)

Portobello & Butternut Squash Ravioli

\$29 Dinner | \$24 Lunch

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

Grilled Vegetable & Goat's Cheese

Wellington

\$26 Dinner | \$21 Lunch

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

Grilled Vegetable Paella

\$22 Dinner | \$18 Lunch

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

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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 \$13.00 | Dinner \$17.00

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 \$16.00 | Dinner \$20.00

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 \$15.00 | Dinner \$19.00

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.

Greek Gyro Bar

Lunch \$16.00 | Dinner \$19.00

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: \$15.00 Dinner: \$19.00

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

Slow Cooked Pot Roast

Lunch: \$17.00 Dinner: \$20.00

choice beef marinated all day, served with mashed potatoes, chef's choice vegetable

Pasta Bar

Lunch: \$16.00 Dinner: \$20.00

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 \$17.00 | Dinner \$21.00

Choose 2 - served with garden & fruit salad

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 Jamabalaya on dirty rice (VE)

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BUILD YOUR OWN BUFFETS

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BARBECUE BUFFET

LUNCH \$18.00 | DINNER \$23.00

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 \$20.00 | DINNER \$25.00

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)

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KALAMAZOO

LUNCH \$26.00 | DINNER \$31.00

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 \$1.00 / 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)

MICHIGAN

LUNCH \$33.00 | DINNER: \$39.00

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

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DESSERT

PLATED

Minimum order required of 20 guests

Bistro Cheesecake \$5.00

classic preparation with fresh berries

Pecan Toffee Chocolate Torte \$5.00

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

Salted Caramel and Pretzel Bread Pudding \$4.50

Strawberry Shortcake \$4.00

Double Tall Chocolate Cake \$5.00

Vanilla Cheesecake Bar \$3.50

fresh berries

Fresh Apple Crisp \$4.00

Lemon Cake \$4.50

mix berry sauce

Flourless Chocolate Torte \$4.50

maldon flaked salt, raspberry puree (GF)

Combination Plate \$6.50

vanilla cheesecake and pecan toffee torte

Vegan Chocolate Peanut Butter Tart \$5.50 (VE, GF)

PLATTERS

Minimum order required of 20 guests.

Price per piece

Fresh Baked Cookies \$2.00

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

Mini Dessert Bites \$2.50

miniature dessert bars, small cakes, cookies, and more

Gourmet Dessert Bites \$3.50

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

Vegan or Gluten Free Desserts \$3.50

chef's choice

Chocolate Covered Strawberries \$3.00 each

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

Dessert Shooters \$2.95

chef's choice of mini dessert shooters

Home-Style Dessert Bars \$2.50

brownies, lemon bars, blondies, and more

Holiday Treats \$4.00

holiday themed desserts



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BROWN & GOLD

FOR WMU DEPARTMENTS & NON-PROFIT ORGANIZATIONS

value-oriented pricing & considerations are taken into account
proof of affiliation required and use of this menu is at
the discretion of Fetzer Sales Associates

CLUB TRAYS

1 tray serves 25 people

Veggies & Dip - carrots, celery, cucumber, tomato, cauliflower and broccoli
creamy herb dipping sauce (V) | \$40

Cheese Cubes & Crackers \$50

5 lbs. cheese cubes (gouda, havarti, jalapeno monterey jack, medium cheddar & muenster)
and entertainment crackers (V)

Fruit Display \$55

melons, apples, grapes and seasonal selections (GF, VE)

Party Tray \$70

assorted dips, cubed cheeses & deli meats, pickled vegetables & olives, served with
entertainment crackers

HORS D'OUVRES

HOT

Swedish Meatball \$1.75

all beef, mushroom sauce with a touch of sour cream

Marinara Meatball \$1.75

all beef, marinara sauce topped with parsley

Vegetable Spring Roll \$1.75

cucumber dipping sauce (V)

COLD

Tomato Mozzarella Pick \$2.00

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

Deviled Eggs \$2.00

traditional (GF, V)

Finger Wrapped Sandwiches \$2.00

chef's selection

includes 3 varieties, including 1 vegetarian

DRY SNACKS

priced at 2 pounds per item - served in a bowl

Gardetto's Snack Mix - \$14

Mixed Nuts - \$24

Chex Party Mix - \$14

Candied Pecans - \$28

Pretzel Chips - \$14

Fetzer Trail Mix (Sweet & Salty) - \$24

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PLATED MEAL | \$16

All meals include: dinner rolls, butter, garden salad,
chef's choice starch and fresh seasonal vegetable, dessert, lemonade and iced tea.
entrée & guest counts must be confirmed 14 days prior to event date.

limited to 2 main course selections

Baked Chicken Parmesan
Traditional Meat Lasagna
Roasted Vegetable Lasagna
Boneless BBQ Pork Chop
Sliced Roast Turkey & Gravy
Tilapia with Chef's Choice of Sauce
Herb Marinated & Grilled Chicken Breast with Lie'

BUFFETS

All meals include: dessert, lemonade and iced tea.
entrée & guest counts must be confirmed 14 days prior to event date.

BROWN & GOLD BUFFET | \$18

includes dinner rolls, garden salad, chef's choice
starch and fresh seasonal vegetables

limited to 2 main course selections

Baked Chicken Parmesan
Traditional Meat Lasagna
Roasted Vegetable Lasagna
Boneless BBQ Pork Chop
Sliced Roast Turkey & Gravy
Herb Marinated & Grilled Chicken Breast with Lie'

ITALIAN BUFFET | \$15

Garden Salad
Penne Pasta
Italian Meatballs
Grilled chicken breast
Marinara Sauce
Alfredo Sauce

BAKED POTATO BAR | \$17

Large Idaho Baked Potatoes
Garden Salad with White Balsamic
Vinaigrette and Creamy Herb Dressing
toppings provided: butter, sour cream,
shredded cheese, green onion, diced
tomatoes, diced bacon

CLASSIC TACO BAR | \$18

Seasoned Ground Beef
Pulled Chicken
Cilantro Lime Rice
toppings provided: taco cheese,
shredded lettuce, diced tomato, onion,
black beans, flour tortillas, tortilla
chips, sour cream, salsa, guacamole

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BEER AND WINE

There is a \$50 bar set up fee; for a cash bar the fee will be waived if the bar sales exceed \$500.
For a hosted bar the set up fee will be waived if the bar sales exceed \$350.

BEER

DOMESTIC

Cash Bar | \$4.50 per bottle
Hosted Bar | \$4.25 per bottle

Angry Orchard
Bud Light
Labatt Blue
Miller Light

IMPORT

Cash Bar | \$5.00 per bottle
Hosted Bar | \$4.75 per bottle

Amstel Light
Corona Extra
Heineken
Modelo
Stella Artois

CRAFT

Cash Bar | \$6.00 per bottle
Hosted Bar | \$5.50 per bottle

Bell's Two Hearted
Bell's Amber Ale
Bell's Seasonal
Founder's All Day IPA
Founder's Dirty Bastard
Jake's Vanilla Bean Porter
Virtue Cider
Other Seasonal Selections

WINE

HOUSE

Cash Bar | \$6.00 per bottle
Hosted Bar | \$5.50 per bottle

Cabernet
Chardonnay
Malbec
Merlot
Moscato
Pinot Grigio
Sauvignon Blanc

CALL

Cash Bar | \$8.00 per bottle
Hosted Bar | \$7.50 per bottle

Robert Mondavi Winery
Cabernet Sauvignon
Chardonnay
Malbec
Merlot
Pinot Grigio
Riesling

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LIQUOR & OTHER BEVERAGES

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LIQUOR

HOUSE

Cash Bar | \$5.00 per bottle
Hosted Bar | \$4.75 per bottle

Arrow Gin
Arrow Rum
Arrow Vodka
El Toro Gold Tequila
Evan Williams Bourbon
Lauders Scotch
Seasgrams 7

CALL

Cash Bar | \$6.50 per bottle
Hosted Bar | \$6.25 per bottle

2 Gingers Whiskey
Bacardi Superior
Captain Morgan Rum
J & B Scotch
Jim Beam
Kahlua
Tanqueray Gin
Tito's Vodka

PREMIUM

Cash Bar | \$8.00 per bottle
Hosted Bar | \$7.75 per bottle

1800 Tequila
Amaretto Di Saron
Bombay Sapphire Gin
Dewar's Scotch
Jack Daniels
Jameson
Ketel One Vodka
Maker's Mark

OTHER BEVERAGES

House Wines & Champagne
\$15.95 per bottle

Sparkling Juice
\$11.95 per bottle

Champagne or Wine Punch
\$37.00 per gallon

Miller Lite, Labatt's,
Bud Light Kegs
\$300.00 per keg

Microbrew Kegs
\$450.00 per keg

Cranberry Pineapple Punch
\$24.00 per gallon

Assorted Pepsi Soft Drinks
\$2.00 per can

Bottle Water
\$2.00 per bottle



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HOSTED BAR PACKAGES

BEER AND WINE ONLY PACKAGE

\$15.50 per person

- Choice of 1 keg - Micro Brew
- Unlimited Domestic Beer Bottles - Angry Orchard, Bud Light, Labatt's, Miller Lite
- Unlimited House Wine - 3 red, 4 white
- Soft Drinks
- Serves 100 to 150 people
- 151-200 people: Must order additional pony keg
- 201+ people: May order one full keg and two pony kegs or two full kegs (Micro or Import)

PACKAGE 1

\$19.50 per person

- Domestic Beer Bottles - Angry Orchard, Bud Light, Labatt's, Miller Lite
- House Wine - 3 red, 4 white
- House Liquor - Amaretto, Bourbon, Brandy, Gin, Rum, Scotch, Tequila, Vodka, Whiskey
- Soda - Pepsi Products

PACKAGE 2

\$24.00 per person

- Includes items listed in package 1
- Import Beer = Amstel Light, Corona, Heineken, Modelo, Stella Artois
- Micro Brew - Bell's Amber Ale, Bell's Two Hearted, Bell's Seasonal, Founder's All Day IPA, Founder's Dirt Bastard, Jake's Vanilla Bean Porter, Virture Cider, Other Seasonal Selections
- Call Wine - Mondavi wines 3 red, 3 whites
- Call Liquor - 2 Gingers Irish Whiskey, Bacardi Superior, Captain Morgan Rum, J&B Scotch, Jim Beam, Kahlua, Tanqueray Gin, Tito's Vodka
- Champagne Toast

PACKAGE 3

\$28.00 per person

- Includes items listed in Package 1 and 2
- Premium Liquor - 1800 Tequila, Amaretto, Di Saronno, Bombay Sapphire Gin, Dewar's Scotch, Jack Daniels, Jameson Irish Whiskey, Ketel One Vodka, Maker's Mark

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OFF SITE ALCOHOL

Bartender charge is \$25 per hour with a two-hour minimum, plus one hour prior to the event and one hour after the event. For off site bartending at The Oaklands there is a bartender charge of \$25 per hour with a two hour minimum, plus one hour prior to the event for setup.

Fetzer staff to determine how many bartenders needed for the event.

Pricing below includes alcohol purchased, non-alcohol mix where needed, glassware, stir sticks, napkins, lemons, limes and oranges.

WINE

Tier 1
\$15.95 per bottle

Tier 2
\$18.95 per bottle

Tier 3
\$23.95 per bottle

BEER

sold in packs of 12

Domestic
\$36.00 per case
Angry Orchard, Bud Light,
Labatt Blue, Miller Lite

Imported
\$41.00 per case
Amstel Light, Corona,
Heineken, Modelo, Stella

Microbrew
\$48.00 per case
Bell's and Founder's
selections depending on the
season, Jake's Vanilla Bean
Porter, Virtue Cider, and
other seasonal selections

LIQUOR

Bottle prices

House
\$65.00 per bottle
Arrow Gin, Arrow Rum,
Arrow Vodka, El Toro Gold
Tequila, Evan Williams
Bourbon, Lauders Scotch,
Seagrams 7

Premier
\$90.00 per bottle
2 Gingers Whiskey, Bacardi
Superior, Captain Morgan
Rum, J&B Scotch, Jim Beam,
Kahlua, Tanqueray Gin,
Tito's Vodka

Top Shelf
\$115.00 per bottle
1800 Tequila, Amaretto Di
Saroni, Bombay Gin, Chivas
Regal, Crown Royal, Jack
Daniels, Jameson, Ketel One
Vodka, Maker's Mark

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