



# 734-453-1400

Vasselsmainstcatering.com

Exceptional Catering for Weddings,  
Corporate Events & Celebrations

TRUSTED ACROSS SOUTHEAST MICHIGAN FOR OVER 26 YEARS



Beautifully prepared food, professional service, and seamless event catering —  
from office lunches to elegant weddings.

# Breakfast Buffets



## ALL AMERICAN BREAKFAST 20PP

### ★ MOST POPULAR

Scrambled eggs, bacon, sausage, potato cheese casserole or roasted cubed potatoes with green onion, assorted pastries served with butter & preserves

## PERSONAL SIZE OMELETTES 20PP

Ready to eat personal size omelettes, served with potato cheese casserole or roasted cubed potatoes with green onion, assorted pastries, butter & preserves

## BREAKFAST CROISSANT 19PP

Fresh flaky croissants filled with fried egg, ham & cheese or fried egg, roasted vegetables & cheese, served with potato cheese casserole or roasted cubed potatoes with green onion

## ENGLISH MUFFIN SANDWICH 19PP

English muffin topped with egg, roasted vegetables & goat cheese served with potato cheese casserole or roasted cubed potatoes topped with green onion

## BREAKFAST BISCUIT 19PP

Choice of ham & eggs, bacon & eggs or vegetable & cheese on fresh baked buttermilk biscuits served with potato cheese casserole or roasted cubed potatoes topped with green onion

## BREAKFAST BURRITOS 20PP

Choice of scrambled eggs & sausage or scrambled eggs & spicy black beans complemented with cheddar cheese, peppers & onions, wrapped in a flour tortilla served with potato cheese casserole or cubed potatoes with green onion, sour cream, fresh salsa, pastries, butter & preserves



## EGG CASSEROLE 18PP

Eggs, cream, sausage, ham or vegetables & cheese baked to perfection, topping our rich potato cheese casserole crust served with assorted pastries, butter & preserves

## PEARL SUGAR WAFFLES 20PP

Pearl sugar waffles served with bacon & sausage toppings include syrup, strawberries & whipped cream



## PASTRIES SOLD BY DOZEN 28 PER DOZEN

An assortment of fresh danish, baked muffins, scones, sweet rolls, served with butter & preserves

## BEVERAGES (2 GALLONS) 69

Choice of : Coffee, Hot Tea, Orange Juice, or Apple Juice

## YOGURT PARFAIT 5 EA

Yoplait Light & Fit® yogurt layered with fresh fruit granola served on the side

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# Breakfast Stations

\$200 Per Chef fee covers 2 hours.

Additional time billed hourly.

Number of chefs required will vary with number of guests



## OMELETTE BAR 28PP

Chefs man individual burners with an omelette pan ready to greet your guests with breakfast cooked to order!

Omelette Bar Includes:

Ham, cheese, mushrooms, onion, green pepper & spinach Served With:

Sausage & bacon, potato cheese casserole or roasted Yukon gold potatoes topped with green onion - Complemented with assorted fresh pastries, butter, & preserves

## BELGIAN WAFFLE BAR 28PP

Made to order Belgian waffles!

Choice of toppings include:

Chocolate chips, strawberries, bananas foster, whipped topping, & butter

Hot chafers include sausage & bacon.

Complemented with assorted fresh pastries, butter, & preserves

## BREAKFAST BURRITO STATION 25PP

Chefs man station with all ingredients ready to greet your guests with burrito made to order!

Burrito station includes eggs, ham, sausage, bacon, peppers, onions, mushrooms, cheese, jalapenos, sour cream, fresh salsa, chopped cilantro, smashed avocado & flour tortillas

served with potato cheese casserole or roasted cubed potatoes with green onion & assortment of pastries, butter & preserves

## GREAT ADDITIONS TO WOW YOUR GUESTS

### SMOKED SALMON DISPLAY 225

Smoked salmon, cream cheese, capers, chopped eggs, red onion, fresh dill served with mini bagels & crostini

### ROASTED VEGETABLE PLATTER 175

Fresh roasted vegetables served with feta, basil, olives & accompanied by crisp herbed crostini

### FRUIT SKEWERS (PER DOZEN) 48

Cantaloupe, honey dew, pineapple, strawberries & grapes

### CRUDITÉ DISPLAY

Specialty cut seasonal vegetables & fresh fruit accompanied by a medley of cheese attractively presented on our tier unit.

1/2 Small 75EA -serves 18-20

Small - 150EA - serves 30-35

Large - 250EA -serves 60-65

### BEVERAGES (2 GALLONS) 69

Choice of : Coffee, Hot Tea, Orange Juice, or Apple Juice

### YOGURT PARFAIT 5 EA

Yoplait Light & Fit® yogurt layered with fresh fruit granola served on the side



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# Weekend Brunch

Choice Of One Station : 40PP

## OMELETTE BAR

Chefs man individual burners with an omelette pan ready to greet your guests with breakfast cooked to order!

Omelette Bar Includes:

Ham, cheese, mushrooms, onion, green pepper & spinach

## WAFFLE BAR

Made to order Belgian waffles!

Choice of toppings include:

Chocolate chips, strawberries, bananas foster, whipped topping, & butter



WEEKEND BRUNCH SELECTION IS SERVED WITH CHOICES OF THE FOLLOWING SIDES:

Choose one Entree:

Carved Roasted Turkey

Glazed Baked Ham

Petite Beef Tenderloin

Choose one Starch:

Roasted cubed potatoes topped with green onion

Potato cheese casserole

Includes:

Sausage & Bacon

Fresh Fruit Display

Chilled Orange Juice

Field Green Salad

Assorted Pastries With Butter & Preserves

STATIONS REQUIRE CHEF -- 200.00  
ADDITIONAL CHARGE  
NUMBER OF CHEFS REQUIRED WILL VARY WITH  
NUMBER OF GUESTS  
TWO HOUR MAX

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# Mid-Day Menus

## Afternoon Delight The Perfect Shower Menu

CHOICE OF TRADITIONAL SALADS - 22PP

CHOICE OF CLASSIC SALADS - 24PP

An assortment of gourmet petite sandwiches, fresh fruit skewers, our delicious assortment of dessert bars & choice of two salads



### DELI MEAT & CHEESE TRAY 18 PP

Turkey, ham, chicken salad, salami, roasted vegetables (on request) & sliced herbed chicken breast, various cheese selection, olives & tomatoes accompanied by our red skin potato salad, pasta salad or mixed green salad tossed in classic Italian dressing, assorted breads, condiments & Cookies

### DELI SANDWICH BOX LUNCHES 18 PP

Choice of roasted turkey, Applewood smoked ham, chicken salad, tuna salad or vegetarian,

### **Includes**

cookies, chips & chefs choice salad

### ASSORTED LAWASH SANDWICHES - 18 PP

### ASSORTED DELI SANDWICHES - 18 PP

### ASSORTED CROISSANT SANDWICHES TRAY - 18 PP

### ★ CORPORATE FAVORITE

Served with cole slaw, potato, pasta salad or mixed green salad tossed in classic Italian dressing & cookies

### PETITE SANDWICHES 49 (PER DOZEN)

Assorted turkey, ham & vegetarian mini sandwiches topped with herbed cream cheese or hummus spread, spring mix & garnished with cherry tomatoes

### FRENCH BAGUETTE SUB 16" - 48

(SERVES 4-5)

### FRESH ITALIAN SUB BUN, 24" - 144

(SERVES 12-16)

Choose your style!

Italian - Ham, salami, jack cheese, onion, lettuce, tomato, pepper rings & Italian dressing

Ham & Cheese - Sliced ham, swiss cheese, lettuce, tomato, red onion & creamy special mayonnaise dressing

Turkey Breast - Oven roasted turkey, jack cheese, lettuce, tomato, pepper rings & dilled mayonnaise

Vegetarian - Lettuce, tomato, cheese, red pepper, cucumber & our vinaigrette

Vegetarian Black Bean - Lettuce, tomato, shredded cheddar & creamy special sauce



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# Salads By The Pound

priced per lb. (4lb min per salad)

## VEGETARIAN PASTA SALAD 12

Confetti fresh vegetables & shredded cheese tossed in our classic house Italian dressing

## RIGATONI PASTA SALAD 13

Rigatoni pasta, tri-color peppers, & Parmesan cheese tossed in our special dressing

## FRUIT SALAD 13

Cantaloupe, honey dew, pineapple, strawberries & grapes



priced per lb. (4lb min per salad)

## CHICKEN TARRAGON SALAD 18

Cubed roasted chicken breasts, granny smith apples, smoked provolone cheese & dried cranberries all tossed in our tarragon mayonnaise

## TURKEY ALMOND SALAD 18

Fresh roasted turkey, swiss cheese, celery, red onion, plump red grapes, & toasted almonds tossed with our special dressing

## FINGERLING POTATO SALAD 18

Tossed with fresh tarragon and shallots in a white wine vinaigrette

## MAURICE PASTA SALAD 16

Julienne turkey, ham, swiss cheese, olives, sweet pickles & our famous Maurice dressing

## TORTELLINI PASTA SALAD 18

Cheese tortellini pasta, crisp celery, sun dried tomatoes & fresh spinach blended with pesto mayonnaise

## GREEK PASTA SALAD 15

Feta, kalamata olives, tri-color peppers, red onion & garnished with pickled beets tossed in our house Mediterranean dressing

## CHICKPEA SALAD 15

Chickpeas, spinach & sun dried tomatoes, tossed in a blend of feta cheese with pesto

## TRADITIONAL POTATO SALAD 12

## RED-SKIN POTATO SALAD 12

priced per lb. (4lb min per salad)

## MEDITERRANEAN PASTA SALAD 15

Pearl pasta, fresh parsley, chopped cherry tomatoes, English cucumbers, capers & roasted red peppers tossed in a house made lemon-olive oil dressing

## SEAFOOD PASTA SALAD 22

Shrimp & crab tossed in our special creamy dressing with celery and scallions

## THAI NOODLE SALAD 18

Chow mein noodles, julienne vegetables, peanuts tossed with our house made peanut dressing

## VEGAN WHITE BEAN SALAD 15

Great northern beans, green & red bell peppers, onion & celery all tossed in a white balsamic vinaigrette

## VEGAN MOJITO BEAN SALAD 15

Great northern beans, black beans, fresh diced yellow peppers, celery & poblano chili peppers mixed with a mint & lime vinaigrette

## VEGAN COUSCOUS VINAIGRETTE SALAD 15

Couscous tossed with green & red bell peppers, onion & celery lightly dressed in a white balsamic vinaigrette

## VEGAN RIO BARLEY SALAD 15

Barley, black beans, roasted corn & fresh tomatoes tossed with our lime & cilantro vinaigrette

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# Classic Salad Bowls

**Each Bowl Serves 18-24 Guests**



## MAURICE SALAD 90

Julienne turkey, ham, swiss cheese, olives, sweet pickles, shredded ice berg lettuce and our famous Maurice dressing

## GREEK SALAD 110

Feta cheese, red onion, pepperoncini, cucumber, Kalamata olives, beets, grape tomatoes & Romaine lettuce all tossed in our Greek dressing

## SPINACH SALAD 110

Mandarin oranges, strawberries, pecans, dried cranberries, red onion, blue cheese, tossed with spinach, crisp romaine & our raspberry vinaigrette dressing

## FIELD GREEN SALAD 110

Mixed baby greens, crisp romaine, toasted pine nuts, goat cheese, red grapes & red onions tossed with raspberry vinaigrette

## ROASTED PEAR SALAD 90

Mixed baby greens, crisp romaine, roasted pears, pecans, crumbled gorgonzola & herbed vinaigrette

## KIWI MANDARIAN SALAD 90

Crisp romaine, kiwi slices, toasted almonds, mandarin oranges, crumbled bacon & poppy seed dressing

## ARUGULA CASHEW SALAD 110

Arugula & romaine lettuce with red grapes, diced fresh pineapple, mandarin oranges, cranberries & toasted cashews all tossed in an apple vinaigrette

## HARVEST SALAD 90

Field greens, candied walnuts, julienne sliced apples, dried cranberries, carrots, red onion all tossed in a light raspberry vinaigrette dressing

## CAESAR SALAD 90

Crisp romaine lettuce, shredded parmigiano, seasoned croutons & our famous Caesar dressing

## FATTOUSH SALAD 90

Arugula, cucumbers, tomato, pita croutons, red onion, olives, parsley all tossed in our special fattoush dressing

## ROASTED BEET SALAD 120

Candied walnuts, green onion, fresh herbs, feta cheese, tossed with our lemon garlic vinaigrette dressing

## TANGERINE & PECAN SALAD 120

Goat cheese, pecans, tangerines, cranberries, spring mix, romaine & vinaigrette dressing



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# Traditional Picnic



## Traditional Picnic -- 28pp

Includes

Angus Burgers  
Jumbo All Beef Hot Dogs!

### ADDITIONAL PROTEIN (CHOOSE ONE)

BBQ bone-in chicken breasts  
Italian sausage with peppers & onions  
Polish sausage  
Bratwurst  
Chicken kabobs with peppers & onions (add 5pp)  
Beef kabobs with peppers & onions (add 6pp)  
Country ribs  
Strip steak (market price)  
Slow roasted BBQ pork  
Beef brisket (add 5pp)  
Bratwurst burgers, our own recipe (add 3pp)

### HOT SIDES (CHOOSE TWO)

Fresh corn on the cob  
Baked beans  
Sliced watermelon  
Roasted potato wedges  
Homemade mac & cheese



### COLD SALAD (CHOOSE ONE)

Redskin potato salad  
Traditional potato salad  
Black bean & corn salad  
Vegetarian pasta salad  
Fresh fruit salad  
Mixed green salad



### GREAT PICNIC ADDITIONS!

Don't forget your vegetarians!

Black bean burgers - 8pp

Grilled vegetables

4 PP chef's choice / seasonal

Bottled Water - 2 per bottle

Soft drinks - 2.50 per can

Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite

All picnics require:  
Sold as staff party only

Grill Rental - 170.00  
Includes Propane

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# Theme Picnics



ALL PICNICS REQUIRE:  
SOLD AS STAFF PARTY ONLY  
GRILL RENTAL - 170.00  
INCLUDES PROPANE



## BBQ FEAST - 30PP

BBQ St. Louis style ribs  
BBQ bone in chicken breasts  
Angus burgers & fresh baked buns  
Roasted potato wedges  
Creamy cole slaw  
Fresh corn on the cob  
Garlic yeast rolls

## HAWAIIAN LUAU - 32PP

Skewered pineapple pork kabobs  
Teriyaki chicken breast  
Angus burgers & buns  
Tropical white rice & beans  
Fresh fruit salad  
Yeast rolls  
\*Add skewered shrimp kabobs (5 ea )

## MEDITERRANEAN BBQ - 35PP

Beef with peppers & onions  
Chicken kabobs with peppers & onions  
(Substitute lamb, 4.00 pp additional)  
Rice pilaf  
Greek salad  
Pita bread  
Chopped tomato & onion Tzatziki sauce

## BAVARIAN FEAST - 32PP

Bratwurst burgers (our own special recipe)  
Grilled chicken schnitzel  
Smoked sausage & Kraut  
Gouda cheese  
Pretzel buns  
Warm German potato salad  
Harvest salad

## SOUTHERN FAVORITES - 30PP

Pulled pork or Smoked beef brisket (add 5pp)  
Mini sliced slider buns  
Grilled BBQ chicken  
Mac & cheese  
Creamy Cole slaw  
Kiwi Mandarin Salad  
Golden, Original & Sweet BBQ Sauce  
Corn bread

Choose one of these wonderful southern specialties for dessert!  
(additional, prices vary, ask for details)

Apple Cobbler -- Cinnamon sugar apple pie filling with a butter crumb topping

Banana Trifle Pudding -- Layered banana bread, bananas & whipped cream

## SOUTH OF THE BORDER!

### FAJITA BAR - 35PP

Seasoned steak with grilled peppers & onions  
Chicken breast with grilled peppers & onions .  
Mexican rice  
Vegetarian taco salad  
Toppings: cheddar cheese sour cream, salsa, guacamole Warm tortillas

Add a Southwest Station seven layer dip, pico de gallo, nacho chips & hot queso Olé! (8pp additional)

## DISTINCTIVE PICNIC - 49PP

St Louis style BBQ ribs (4 ribs pp)  
Apricot glazed chicken or Island spice shrimp skewers  
Baked potatoes & toppings  
Field green salad  
Yeast Rolls & garlic rolls

\*Add Hot dogs for the kiddies! (5 EA)

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# All Occasion Buffet

## Lunch Options

Choice of one - 20PP Choice of two - 25PP

## Dinner Options

Choice of two - 28PP Choice of three - 33PP

Includes two sides, mixed green salad tossed in our classic Italian dressing, fresh rolls, & butter.



### SMOKED SAUSAGE & KRAUT

Smoked sausage simmered in our own recipe kraut

### ITALIAN SAUSAGE

Mild sliced traditional Italian sausage oven roasted with a medley of bell peppers & onions

### TENDER ROAST BEEF (ADD 5PP)

Slow roasted & fork tender served with our pan gravy

### HERB CRUSTED PORK ROAST

Herb crusted pork served with our apple infused gravy

### GLAZED SLICED HAM

Glazed Sliced Baked ham topped with our special glaze

### ROASTED TURKEY & STUFFING

Natural roasted juicy white meat turkey on top of our traditional bread stuffing & creamy gravy

### HERB ROASTED CHICKEN

Chicken breast rubbed with special seasoning & cooked to tender perfection

### CHICKEN POT PIE

Tender chicken simmered with carrots, petite peas & celery in a rich chicken gravy topped with a flakey golden crust

### MEDITERRANEAN PASTA

Chicken breast, olives, sun dried tomatoes, roasted red peppers & artichokes tossed with penne pasta in our Mediterranean sauce

### CHICKEN ASIAGO PASTA

Tender chicken simmered in our asiago cream sauce served over Farfalle pasta

### LASAGNA

Rich tomato meat sauce, ricotta & perfectly cooked lasagna noodles layered & baked to perfection

### MEATBALLS & PASTA

Meatballs simmered in our marinara sauce served over penne pasta

### MUSHROOM STROGANOFF

Sautéed mushrooms in stroganoff sour cream sauce & egg noodles

### LEMON ARTICHOKE PASTA

Bow tie pasta in a light lemon sauce with artichokes & sundried tomatoes

### CHEESE TORTELLINI PASTA

A hearty cheese filled pasta in a delicate basil pesto sauce & sun dried tomatoes

### VEGETABLE LASAGNA

Rich tomato sauce, roasted vegetables layered with ricotta cheese, mozzarella & baked to perfection

### CAULIFLOWER BAKE

Cauliflower florets, cubed potatoes, leek, & sun-dried tomatoes in a gruyere sauce baked to perfection

### FETTUCINI COURGETTE

Summer squash, zucchini, red bell peppers, parmesan cheese sautéed with our lemon basil sauce & tossed with fettuccini noodles

### CHOICE OF ONE STARCH

Roasted red skins

Fingerling potatoes sautéed with peppers & onions

Garlic mashed potatoes

Traditional mashed potatoes

Potato cheese casserole

Rice pilaf

Orzo

Penne Pasta marinara

### CHOICE OF ONE VEGETABLE

Seasoned Green beans

Dill glazed carrots

Vegetable medley

Sautéed zucchini & squash

Seasoned Brussels sprouts

Roasted cauliflower



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# Special Buffet

## Lunch Options

Choice of one - 25PP Choice of two - 30PP

## Dinner Options

Choice of two - 33PP Choice of three - 38PP

Includes two sides, Caesar salad OR mixed green salad tossed in our classic Italian dressing, fresh rolls, & butter.

### MUSHROOM CHICKEN

Tender chicken breast stuffed with wild mushrooms, pepper jack cheese & served with a demi-glaze sauce

### CHICKEN MARSALA

Sautéed chicken breast simmered in mushroom onion & marsala wine sauce

### BOURBON CHICKEN

Tender chicken breast sautéed with mushrooms, onions, peppers & topped with our bourbon glaze

### MUSTARD CRUSTED CHICKEN

Tender chicken breast coated with fresh herbs, Italian bread crumbs & topped with a tangy mustard sauce

### GREEN GODDESS CHICKEN

Topped with our green goddess sauce, spinach, smoked gouda cheese & toasted breadcrumbs

### SANTORINI CHICKEN

Topped with a spinach, leek, goat cheese cream sauce

### CHICKEN PICATTA

★ **Customer Favorite**  
Chicken breast with capers, artichokes in lemon butter sauce

### BRIE CHICKEN BREAST

Oven roasted chicken breast, topped with brie, artichoke & spinach sauce

### CHICKEN CORDON BLEU

Chicken breasts filled with ham, swiss cheese & topped with our swiss cream sauce & toasted bread crumbs

### SAVORY CHICKEN & LEEK PIE

Roasted chicken, leeks, carrots, peas & onion in sherry béchamel sauce topped with a decorative puff pastry

### BEEF MARSALA

Tender petite beef medallions simmered in our mushroom, onion & marsala wine sauce

### BEEF BURGUNDY

Tender petite beef medallions in a burgundy wine sauce & pearl onions

### MONGOLIAN BEEF

Tender beef topped with our Mongolian sauce & chopped green onion

### BOURBON BRAISED SHORT RIBS (MARKET PRICE)

Slow cooked & topped with our demi-glaze

### BEEF STROGANOFF

Tender roast beef medallions simmered in our sour cream stroganoff sauce with mushrooms & onions

### CAVATAPPI ALFREDO

Cavatappi in a garlic Parmesan cream sauce & fresh parsley

### BOURBON GLAZED PORK

Tender pork medallions topped with pepper, onions, mushrooms & our bourbon glaze

### APPLE STUFFED PORK LOIN

Center cut pork loin stuffed with our apple cranberry bread stuffing & topped with our apple infused cream sauce

### CARIBBEAN SALMON

Topped with fresh mango salsa & brushed with a light bourbon glaze & fresh dill

### SALMON PICATTA

Fresh salmon topped with caper sauce, artichokes & fresh basil

### SEAFOOD PASTA

Shrimp, crab & lobster tossed with penne pasta in a white wine butter sauce

### ARTICHOKE SPINACH FETA STRUDEL

Creamed spinach, artichokes, onions, & a touch of nutmeg & cayenne topped with phyllo dough then baked



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# Special Buffet

## Entree Choices



### MEDITERRANEAN CHICKEN BREAST

Topped with roasted tomatoes, artichokes, basil, kalamata olives, green olives & a light cream sauce

### TRADITIONAL STUFFED CHICKEN

Old fashion bread-stuffed chicken breast topped with our wild rice mushroom cream sauce

### TUSCAN CHICKEN

Fresh basil, kalamata olives, sun-dried tomatoes, topped with a roasted red bell pepper sauce

### CHICKEN DIVAN

Chicken breast layered on fresh broccoli with mushroom cream sauce, topped with grated cheddar cheese & toasted bread crumbs

### SHRIMP SCAMPI (ADD 5PP)

Sauteed shrimp & tomatoes in a white wine & lemon herb sauce served over angel hair pasta

### FRIED EGGPLANT SOUFFLE

Fried eggplant, fresh savory custard topped with chopped tomatoes & fresh mozzarella

### ROASTED VEGETABLE STRUDEL

Potato, leek, okra, mushrooms, ricotta cheese layered in filo & baked to golden brown

### ZUCCHINI CANNELLONI

Zucchini rolled with ricotta cheese filling & topped with a rich tomato sauce & fresh mozzarella



## SIDES (CHOICE OF ONEN STARCH)

Wasabi mashed potatoes

Rosemary roasted Yukon golds

Brown, white or wild rice

Scalloped

Au gratin potatoes

Pesto Pasta primavera

Goat cheese whipped potatoes with caramelized onion

Yukon gold mashed potatoes

Israeli couscous

Sun-dried tomato orzo

## Sides (Choice Of One Vegetable)

Green Beans with roasted almonds

Dill glazed carrots

Vegetable medley

Sautéed zucchini & squash

Brussels sprouts with bacon

Roasted cauliflower



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# Distinctive Dining

## Dinner Options

Choice of two - 45PP Choice of three - 55PP

## Entree Choices

Includes fresh baguettes, rolls & butter



## CHOICE OF ONE STARCH

Artichoke mashed potatoes  
red skin potatoes with baby artichokes, garlic & cream

Gruyère scalloped potatoes  
With chives & caramelized onions

Twice baked potatoes  
with bacon & chives

Whipped Boursin® potatoes  
with chives

Roasted fingerling potatoes  
Confetti corn pilaf  
long grain rice, fresh corn kernels, chopped tri-color peppers, onion & herbs

## CHOICE OF ONE VEGETABLE

Steamed broccoli tossed with pesto, pine nuts, Parmesan & fresh lemon

Green bean almondine  
crumbled bacon, toasted almonds & garlic

Roasted Tri-Color Baby Carrots

Roasted Asparagus

## **Choice of One:**

### SPINACH SALAD

Mandarin oranges, strawberries, Pecans, dried cherries, red onion, blue cheese, tossed with crisp spinach, romaine and our special raspberry vinaigrette dressing

### FIELD GREEN SALAD

Mixed baby greens, crisp romaine, toasted pine nuts, goat cheese, red grapes, red onions & raspberry vinaigrette

### ROASTED PEAR SALAD

Mixed baby greens, crisp romaine, roasted pears, pecans, crumbled gorgonzola & herbed vinaigrette

### KIWI MANDARIN SALAD

Crisp romaine, kiwi slices, toasted almonds, mandarin oranges, crumbled bacon & poppy seed dressing

### APRICOT CHICKEN BREAST

Stuffed with juicy apricots, golden raisins & brushed with sweet apricot-chive glaze

### CHICKEN DIJONNAISE KABOBS

Grilled with peppers & onions

### PROSCIUTTO CHICKEN BREAST

Stuffed with prosciutto, sage, rosemary, Jarlsberg cheese & topped with a fontina cheese sauce

### DIJON CHICKEN

Stuffed deliciously with broccoli, gouda cheese & topped with a Dijon mustard sauce

### CHAMPAGNE CHICKEN

Orange zest, fresh parsley & orange champagne sauce

### ITALIAN CHICKEN BREAST

Stuffed with mozzarella, sun dried tomatoes, fresh vegetables & topped with a red bell pepper sauce

### CHICKEN FLORENTINE

Stuffed with baby spinach, fresh mozzarella & gorgonzola cheese topped with our roasted red pepper sauce

### PRIME RIB (MARKET PRICE)

Served with au jus & horseradish sauce

### BEEF TENDERLOIN

### (MARKET PRICE)

Served with au jus & horseradish sauce

### LONDON BROIL

Topped with mushroom sauce & gorgonzola butter

### CHERRY GLAZED PORK LOIN

Pitted Michigan cherries with zinfandel wine sauce

### GRILLED JUMBO SHRIMP

Skewered & seasoned with fresh herbs & topped with a light lemon sauce

### BAKED RAINBOW TROUT

Wild Caught & baked to perfection served with a delicious rich seafood topping

### ROASTED PRAWNS

Jumbo shrimp with lemon garlic cream sauce on a bed of linguine pasta

### THAI PRAWNS

Marinated with basil, mint chopped peanuts & soy glaze



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# Global Specialty Menus



## MEXICAN FIESTA - 25PP

Pull out your sombreros and ponchos and have a "create your own taco party"! Substitute vegetarian black bean for either beef or chicken or add as extra entee for 3pp

Seasoned Ground Beef  
Seasoned Shredded Chicken

### Fiesta choice is accompanied with:

Refried beans with melted cheese  
Spanish rice  
Chips  
Warm flour tortillas  
Taco shells  
Chopped tomatoes  
Chopped onions  
Grated cheese  
Shredded lettuce  
Sour cream  
Black olives  
Fresh salsa



## SOUTH OF THE BORDER FAJITA BAR - 35PP

Seasoned steak with grilled peppers & onions  
Chicken breast with grilled peppers & onions  
Mexican rice  
Vegetarian taco salad  
Toppings include:  
cheddar cheese  
sour cream,  
salsa,  
guacamole,  
Warm tortillas



\*Add a Southwest Station  
seven layer dip, pico de gallo, nacho chips &  
hot queso Olé! (\$8pp additional)

## BAVARIAN BUFFET -- 32PP

Take a trip down the Rhine..

Chicken Schnitzel  
Topped with a bacon cream sauce

Bratwurst meatballs simmered in  
Gouda cheese fondue

Smoked sausage & Kraut

Warm German potato salad

Harvest salad

Pretzel rolls



## SOUTHERN FAVORITES 30PP

Pulled pork

Substitute Smoked beef brisket (additional \$5 PP)

Mini sliced slider buns

BBQ chicken Breasts

Homemade Mac & cheese

Creamy cole slaw

Kiwi Mandarin Salad

Golden, Original & Sweet BBQ Sauce

Northern-style cornbread



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# Global Specialty Menus



## ITALIAN BUFFET -- 32 PP

Invite your guests on a Roman holiday, featuring a refined selection of timeless Italian favorites!

Chicken Marsala  
fresh mushrooms, onions, & marsala wine sauce

Italian Sweet Sausage with Bell Peppers & Onions

Roasted Herbed Parmesan Potatoes

Penne Pasta Marinara

Antipasti Insalata Mixed greens, cubed ham, cheese, & salami tossed in a zesty dressing

Fresh Italian Bread & Olive Oil

\*Add Cannolis for 5 ea.

## ASIAN BUFFET -- 35 PP

Hop on the Orient Express!

Beef Sate With wasabi ginger sauce

General Tso's chicken

Fried rice

Szechuan green beans

Asian slaw Bok choy, bean sprouts & ginger vinaigrette

Rolls & butter



## CARIBBEAN BUFFET -- 40 PP

Treat your guests to the taste of the tropics!

Jamaican jerk chicken kabobs

Island spice shrimp skewers

Tropical white rice and beans

Kiwi mandarin salad

Fresh fruit salad

Northern style cornbread



## GREEK FEAST -- 32 PP

Opa! A taste trip to the Greek Isles!

**Roasted Bone-in chicken breast**  
with oregano & herbs

**Gyros meat** with tzatziki sauce & pitas

choice of:

**Oven roasted potatoes or rice pilaf**

**Greek Salad**

Feta cheese, red onion, pepperoncini, cucumber, Kalamata olives, beets, grape tomatoes all tossed in our Greek dressing

**Hard crusted Greek bread & butter**

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# Strolling Stations

Choose three as your menu or add one to your selected buffet.



## SALAD STATION - 15PP

Tossed & plated per order

Your guests choose from the following:

Fresh cut Romaine, baby spinach & field greens

Topped with choices of:

Croutons, mandarin oranges, cranberries, red onion, strawberries, pecans, cheddar, blue cheese & parmesan

Tossed with dressing options of:

Raspberry, classic Caesar or balsamic vinaigrette

## MAC & CHEESE STATION 15PP

Toppings include:

crispy fried onions, crumbled bacon, scallions, croutons, roasted red tomatoes, jalapeños.

## ASIAN STATION 30PP

Chef staffed sizzling woks. stocked with fresh vegetables, chicken, beef, pork, & sauces ready to “stir up” your favorite Asian flavors.

\*Add egg rolls, pot stickers & crab meat rangoon, sold by the dozen, prices vary, ask for details.



## WHIPPED POTATO

OR

## BAKED POTATO BAR 15PP

Toppings include:

Sour cream, scallions, fried onions, smoked bacon, grated cheese & butter

\*Add cosmopolitan glassware for 1.00 per glass

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# Strolling Stations

Choose three as your menu or add one to your selected buffet.



## DELUXE PASTA STATION 25PP

Choice of two pastas:  
Bow tie, Cavatappi,  
Fettuccine, or Penne

Your choice of three sauces:  
Marinara, alfredo, pesto sauce,  
or garlic & white wine

Your Choice of three  
accompaniments: Italian  
Sausage, Basil & Herb Meatballs,  
Ham, Genoa Salami, Pepperoni,  
Grilled Chicken

Toppings, choice of five  
(.75 pp each additional):  
Chopped garlic, spinach,  
tomatoes, zucchini, sun-dried  
tomatoes, pine nuts, sweet  
peppers, sliced mushrooms,  
julienned onions, pepperoncini,  
artichokes, kalamata olives



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## OVEN ROASTED GARLIC BEEF

TENDERLOIN MARKET PRICE - SERVES 18

Horseradish cream, whole grain & Dijon  
mustard, yeast rolls

## APPLEWOOD SMOKED HAM

MARKET PRICE - SERVES 30

BBQ sauce, pineapple chutney, assorted  
mustards & yeast rolls

## HERB CRUSTED PRIME RIB

MARKET PRICE - SERVES 25

Caramelized onions & roasted  
mushrooms, rosemary demi-glaze, fresh  
baked artisan rolls

## WHOLE HERB ROASTED TURKEY

BREAST MARKET PRICE - SERVES 30

Gourmet mustards, turkey gravy, apple  
cranberry chutney, and buttermilk  
biscuits



# Platters



## HERB ENCRUSTED PETITE BEEF TENDER MEDALLIONS 225EA - SERVES 15-25

Sliced & served with sliced roma tomatoes, fresh mozzarella & mini dinner rolls

## CRUDITÉ DISPLAY

Specialty cut seasonal vegetables & fresh fruit accompanied by a medley of cheese attractively presented on our tier unit.

1/2 Small 75EA -serves 18-20  
Small - 150EA - serves 30-35  
Large - 250EA -serves 60-65

## BRIE EN CROUTE (2) 19EA - SERVES 25-30

One wheel of brie topped with apricot & one wheel of brie topped with our raspberry compote served warm with gourmet crackers & sliced baguette

## CROSTINI ASSORTMENT 199EA - SERVES 30-35

Sliced baguette toasted with extra virgin olive oil & served with:

Brie & roasted garlic  
Tomato pesto  
Olive spread  
Roasted bell peppers



## ANTIPASTI DISPLAY 199EA - SERVES 15-20

Cubed ham, salami, fresh mozzarella, stuffed olives, roasted peppers & grilled vegetables served with focaccia bread

## ARTISIAN CHEESE PLATTER 175EA - SERVES 15-25

Smoked gouda, smoked cheddar, gorgonzola, pepper jack garnished with grape clusters & crackers, served with crostini

## VEGETARIAN ANTIPASTO PLATTER 199EA - SERVES 15-25

Pesto tortellini, balsamic marinated mushrooms, rosemary kalamata & green olive mix, roasted red peppers, marinated artichokes, grilled asparagus, garnished with pepperoncini, sun-dried tomatoes, capers & rosemary sprigs, served with crostini

## ROASTED BLENDED TOMATO BRUSCHETTA 199EA - SERVES 15-20

A tapenade of kalamata olives, roasted red tomatoes all blended with basil & asiago cheese, served with crostini

## MEDITERRANEAN DELIGHT 199EA - SERVES 15-20

Traditional hummus, tabouli, garnished with cucumber, grape tomatoes, olives, feta cheese & roasted peppers served with pita bread

## SMOKED SAUSAGE PLATTER 225EA - SERVES 15-20

Salami, polish sausage, Italian sausage, & Andouille sausage - smoked cheddar, pepper jack & gouda cheese, stone ground mustard, horseradish aioli & crackers



## ROASTED VEGETABLE PLATTER 225EA - SERVES 15-25

Fresh roasted vegetables served with feta, basil, olives & accompanied by crisp herbed crostini

## MARINATED FLANK STEAK PLATTER 300EA - SERVES 15-25

Sliced flank steak served with corn & black bean salsa & ciabatta wedges

## SMOKED SALMON PLATTER 225EA - SERVES 15-25

Smoked salmon, cream cheese, capers, chopped eggs, red onion, fresh dill served with crostini



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# Appetizers

**MINIMUM ORDER: 4 DOZEN PER ITEM**  
**PRICE BELOW IS PER DOZEN**

## **SEAFOOD STUFFED MUSHROOMS 42**

A large, fresh button mushroom cap generously filled with a delicious blend of scallops, shrimp, and crab in a béchamel sauce & baked to perfection

## **BONELESS CHICKEN WINGS - 28**

Boneless all white meat chicken lightly breaded and flash fried & served with buffalo, BBQ, ranch dressing, & celery

## **CHICKEN WINGS - 33**

Chicken wings flash fried & served with buffalo, BBQ, ranch dressing, & celery

## **PETITE MEATBALLS - 22**

★ **MOST ORDERED**

Perfectly cooked 1oz meatballs served with your choice of sweet bourbon, Swedish, BBQ, Asian or marinara sauce

## **BACON WRAPPED SCALLOPS - 72**

extra large scallops wrapped with bacon



## **MEXICAN SHOTS - 48**

Shot glasses with blue chips, refried beans, guacamole, sour cream, cheddar cheese & diced tomato

## **MARINATED FIG AND SMOKED CHEDDAR SKEWERS - 33**

Cubes of smoked cheddar skewered with figs

## **FIG GLAZED SHRIMP - 48**

Wrapped in bacon

## **JAMBALAYA SKEWERS - 48**

Jerk rubbed shrimp, chicken, andouille sausage, peppers and onions

## **MONGOLIAN BEEF SATE - 36**

Skewered tenderloin brushed with our Mongolian glaze & topped with green onion

## **PESTO GLAZED CHICKEN SATE - 33**

Skewered chicken brushed with our delicate basil pesto sauce

## **THAI PEANUT CHICKEN SATE - 36**

Skewered chicken brushed with our house made peanut sauce

## **ROASTED ROOT VEGETABLE - 28**

Skewered seasonal root vegetables brushed with olive oil & cooked to perfection

## **STUFFED MUSHROOM FLORENTINE 36**

Delicate blend of spinach, brie & spices nestled in a large mushroom cap

## **MEDITERRANEAN MEATBALLS - 48**

Lamb meatballs topped with our Greek tzatziki sauce

## **SHRIMP SHOTS - 48**

Large tail-on shrimp nestled in a plastic shot glass with zesty horseradish sauce & endives

## **SMOKED SALMON CROSTINI - 48**

Crostini topped with a cucumber slice, smoked salmon, & fresh parsley



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# Appetizers

MINIMUM ORDER: 4 DOZEN PER ITEM  
PRICE BELOW IS PER DOZEN

THAI VEGETABLE  
SPRING ROLL - 33

Delicate pastry filled with tender vegetables, bean vermicelli and authentic Thai seasonings

ASPARAGUS & GOAT  
CHEESE WONTON- 36

Tender asparagus & robust goat cheese in a wonton wrap

ANTI PASTI KABOB - 36

Skewered tri-color cheese tortellini, marinated tomatoes, kalamata olives & prosciutto ham



JUMBO SHRIMP - 33

Extra-large tail-on shrimp cooked to perfection & served with cocktail sauce

SPANAKOPITA - 33

Spinach, leeks, feta, & onion blended together & wrapped in a phyllo dough

BOURBON BEEF SATE - 36

Skewered tenderloin brushed with our sweet bourbon glaze & topped with green onion



CAPRESE SKEWERS - 33

Fresh mozzarella, cherry tomatoes & fresh basil drizzled with a vinaigrette glaze

ANDOUILLE SAUSAGE & SHRIMP KABOB - 60

Spicy New Orleans andouille sausage skewered with a delicate large shrimp, red & green pepper

BRATWURST MEATBALLS - 38

Bratwurst meatballs simmered in warm gouda cheese sauce



SANTA FE CHICKEN SKEWERS - 42

Southwest inspired, red & yellow peppers chopped scallions & jalapeño monterey jack cheese all wrapped with chicken

Santa Fe Beef Skewers - 48

Southwest inspired, red & yellow peppers chopped scallions & jalapeño monterey jack cheese all wrapped with Beef



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# Sliders

SOLD BY THE DOZEN 4 DOZEN MINIMUM OF EACH



GORGONZOLA BEEF BURGERS - 60 PER DOZEN

Topped with caramelized onion & garlic aioli

SOUTHWEST TURKEY SLIDERS - 60 PER DOZEN

Topped with Jalapeño jack & Sriracha aioli

CHICKEN PARMESAN SLIDERS - 48 PER DOZEN

Fried chicken, fire roasted marinara & provolone cheese

PORTABELLA SLIDERS - 60 PER DOZEN

Topped with fontina cheese & our tomato aioli

PHILLY CHEESE STEAK SLIDERS - 72 PER DOZEN

Philly steak, peppers, onions, mayonnaise & provolone cheese

TRADITIONAL ANGUS SLIDERS - 60 PER DOZEN

Angus beef, creamy cheese topped with our remoulade

CHICKEN & BISCUIT SLIDERS - 48 PER DOZEN

Fried chicken, pickle & honey butter

CHILI CHEESE DOG SLIDERS - 48 PER DOZEN

Sliced all beef hot dog, chili & cheddar cheese

PULLED PORK SLIDERS - 60 PER DOZEN

Pulled pork, smoked cheddar & smoked bbq aioli



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CHICKEN & WAFFLE SLIDERS - 72 PER DOZEN

Pearl sugar waffles with fried chicken drizzled with maple syrup

VEGETARIAN BEAN SLIDERS - 60 PER DOZEN

Sharp cheddar & our sweet Thai chili aioli

CUBAN SLIDERS - 60 PER DOZEN

Pulled pork, sliced ham, swiss cheese, mustard & pickles

BEEF BRISKET SLIDERS - 72 PER DOZEN

Horseradish aioli & smoked cheddar cheese



LAMB SLIDERS - 99 PER DOZEN

Topped with our mint pesto & feta cheese

BRATWURST SLIDERS - 60 PER DOZEN

Bratwurst burger Topped with our smoked gouda cheese

BUFFALO CHICKEN SLIDERS - 60 PER DOZEN

Pulled buffalo chicken, diced celery, crumbled blue cheese & sliced cucumber

FRENCH DIP SLIDERS - 72 PER DOZEN

Shaved beef, Swiss cheese & caramelized onions

# Refreshment Service



## SIGNATURE MOCKTAIL STATION

A beautifully styled self-serve beverage display featuring, Strawberry Basil Lemonade Cucumber Mint Sparkler, Cranberry Lime Fizz & our Blueberry Citrus Refresher a sophisticated addition to weddings, corporate events, and social gatherings.

## HOT TEA SERVICE 69 (2 GALLON)

An assortment of premium teas served hot with honey, lemon, and sweeteners for a comforting beverage option.

## APPLE CIDER (SEASONAL) 2 GALLON

Warm or chilled apple cider – perfect for fall weddings and outdoor events.

## CHILLED JUICE 69 (2 GALLON)

Orange, apple, or cranberry juices served chilled in our decanters

## PERRIER® SPARKLING WATER 3 PER BOTTLE

Naturally carbonated mineral water imported from France, offering bright effervescence and a refined, refreshing taste.

## LEMONADE 69 (2 GALLON)

Crisp, refreshing lemonade made with just the right touch of sweetness. Served ice cold for the perfect balance of tart and smooth.

## HOUSE BREWED ICED TEA 69 (2 GALLON)

Small-batch brewed for smooth flavor and clarity, served ice cold for a refreshing, naturally bold taste.

## CHILLED ASSORTED BEVERAGES

### 2.50 PER CAN

Individual 12 oz. cans of popular Coca-Cola & Pepsi products, served cold

## CHILLED BOTTLED WATER 2 PER BOTTLE

Crisp, refreshing bottled water served ice cold for convenient, individual enjoyment.

## HOUSE PUNCH 99 (2 GALLON)

A vibrant blend of fruit juices with a balanced sweetness, served ice cold and perfect for celebrations.

## HOSTED BAR SERVICE

### (CLIENT-PROVIDED ALCOHOL)

Professional bartending service with all mixers, bar tools, ice, cups, napkins, and garnishes included.

Client supplies all alcoholic beverages.



## INFUSED WATER 69 (2 GALLON)

Crisp filtered water infused with fresh citrus and seasonal fruit for a subtle, refreshing flavor without added sweetness.

## COFFEE SERVICE 69 (2 GALLON)

Freshly brewed regular coffee served hot with cream, sugar, sweeteners, cups, and all necessary accompaniments for seamless service.

## DECAF COFFEE SERVICE 69 (2 GALLON)

Freshly brewed decaf coffee served hot with cream, sugar, sweeteners, cups, and all necessary accompaniments for seamless service.

## PREMIUM COFFEE BAR

Freshly brewed coffee complemented by flavored syrups, whipped topping, cinnamon, cocoa powder, and premium creamers for a customizable coffeehouse-style experience.

## HOT CHOCOLATE STATION

A rich and creamy hot chocolate bar with whipped topping, chocolate sprinkles and marshmallows for a festive, interactive experience.

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# Sweet Conclusions

## DESSERT TRAYS - 5PP

10-person minimum An assortment of dessert bars, gourmet cookies and chocolate dipped strawberries (in season only) or truffles

## COOKIE & BROWNIE TRAY - 4PP

10-person minimum Always a favorite – gourmet cookies & moist chocolate brownies

## GOURMET COOKIES 24 PER DOZEN

Homemade fresh baked gourmet cookies

## CHOCOLATE DIPPED STRAWBERRIES

Seasonal only, market price by the dozen Huge California long stem strawberries dipped in white & milk chocolate

## ASSORTED MINI DESSERT SHOTS

3 DOZEN INCREMENTS

175 PER 3 DOZEN

Chocolate moose, lemon meringue, tiramisu-style, vanilla & raspberry

## ASSORTED MINI MACARONS

6 DOZEN INCREMENTS

150 PER 6 DOZEN

Coffee, lemon, raspberry, vanilla, chocolate & pistachio

## ASSORTED MINI CHEESE CAKES

4 DOZEN INCREMENTS

199 PER 4 DOZEN

Chocolate curl, macadamia nut, blueberry & cherry kiwi

## ASSORTED MINI PETITE FOURS

4 DOZEN INCREMENTS

130 PER 4 DOZEN

Double chocolate espresso tarts, white chocolate mousse brownies, financiers with chocolate ganache, cocoa & banana soft cakes, chocolate eclairs & chocolate coconut cream cakes

## LEMON SUPREME CREAM CAKE

Half-sheet of moist yellow cake, lemon filling, and topped with rich whipped cream

1/2 sheet - 150

1/4 sheet - 80

1/8 sheet - 40



## STRAWBERRY SUPREME CREAM CAKE

Half-sheet of moist yellow cake, strawberry filling and topped with rich whipped cream

1/2 sheet -150

1/4 sheet - 80

1/8 sheet - 40

## ASSORTED FILLED CUP CAKES

2 DOZEN INCEEMENTS 144 PER 2 DOZEN

Double chocolate, red velvet, pink berry & peanut butter

## TRIPLE CHOCOLATE FUDGE CAKE

Half-sheet of delectable decadent chocolate cake topped with creamy fudge frosting

1/2 sheet - 150

1/4 sheet - 80

1/8 sheet - 40



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# Conditions



## Food only:

Cold food arranged on disposable trays picked up at our store or delivered to your site. (Delivery fee, limited area)

## Food & Service:

Hot food delivered and set-up by our staff, service fees apply

## Food, service, & Staff:

Hot food delivered, set-up, and staff to serve and clean up. - The hourly rate per staff member has a minimum of two hours, plus service fee. - Number of staff persons varies according to menu and logistics of the event site. (portal-to-portal charges may apply)

## Payment:

25% deposit will secure your event date. This is nonrefundable, as we will be setting aside that date & time especially for you.

## Gratuities:

Our staff is dedicated to providing you and your guests the very best of service. They are trained to attend to the many details necessary to ensure your event is a huge success allowing you to enjoy the festivities along with your guests. If you feel our staff has met or exceeded your expectations, a gratuity at your discretion, is always appreciated!

## Rentals:

Rental equipment & information is available upon request. China & stainless available, per person charge applicable.

Grill rentals (picnics) 175

Payment of this 25% deposit requires that you agree to the following terms:

An minimum guaranteed guest count is required 14 days prior to your event date

Adding to your count will be accommodated with in 96 hrs to your event date subject to various conditions such as food & staff availability

Lowering a guaranteed guest count can not be accepted once the minimum guarantee is established

A 50% (of total invoice) Cancellation fee will be charged to all orders that are cancelled with-in 2 weeks of event.

Balance is due the week of the event.

Visa, Master Card, American Express, Discover & Venmo are accepted. 4% fee – ACH 0% fee

'Personal Checks & corporate checks subject to prior approval.

\* Prices are subject to change at any time without notice



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