

Blue Water Convention Center

CATERING MENU 2018-2019



**800 Harker Street
Port Huron, Michigan 48060
(810) 201-5513**



*Worldwide Entertainment and
Convention Venue Management*

Welcome

Welcome to SMG's Blue Water Convention Center. The entire staff of the Convention Center is eager to help in every way possible to make your planned event spectacular.

We offer a wealth of experience to assist you in all facets of event development to provide a memorable event. Our location offers versatile event space to accommodate any event for an intimate gathering of friends and family, to a celebratory evening reception of 500 guests or more.

Please take a few minutes to review the information provided and do not hesitate to contact us as we work together for a phenomenal event.

*Our event staff are ready to create the gathering
of your own imagination....*

Pricing Philosophy

We want to make the food and beverage selection process as straightforward as possible. Our menus have been designed to offer a wide range of prices while maintaining the highest standard of quality. The meal options in our menu include all the entrée accompaniments attendees expect for a first-class event. However, if your palate or price point are different than what is shown, we will work with you to customize meal options to suit your event needs.

Catering Guidelines

The following is provided to assist you in arranging your function at the Blue Water Convention Center.

ADMINISTRATIVE CHARGE & TAXES

All catered events are subject to a 18% Administrative Fee. This Administrative Fee is the sole property of the food/beverage service company or the venue owner, as applicable, and used to cover such party's cost and expenses in connection with the catered event and is not charged in lieu of tip. The Administrative charge is not a tip or gratuity for any wait staff employee, service employee, service bartender or other employee, and no part of the Administrative Fee will be distributed (as a tip, gratuity or otherwise) to any employee who provides service to guests. There will also be a Michigan sales tax of 6% added to your final bill.

OUTSIDE FOOD & BEVERAGE

The Blue Water Convention Center maintains the exclusive right to provide all food and beverage, and concession services for all events. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Event Manager. Food items may not be taken off the premises.

MENU SELECTIONS & PRICING

Choose a menu from the preceding suggestions or have us custom design a menu for your particular event needs. Menus for food functions must be finalized at least 30 days prior to the event. Prices quoted do not include 18% administrative fee or sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed three months prior to the event date.

GURANTEES

A final guarantee of attendance is required eight business days prior to the first contracted event date. In the event that the final guarantee is provided after the due date there will be an additional \$100 charge for each day the count is late.

TIMELINE

	<i>Business Days Prior to Event</i>
Event Liability Insurance	60 Days
Menu Selections	30 Days
Banquet Event Order Signed Off	14 Days
Floor Plans Signed Off	14 Days
Final Number	8 Days
Final Payment	7 Days

DECORATIONS, FLORALS, & ENTERTAINMENT

In an effort to provide a one-stop-shopping option, the Event Coordinator is available to assist you with a variety of services including fresh flowers, thematic decorations, specialty linens, center pieces, DJ services and live entertainment to enhance events.

FOOD & BEVERAGE GUIDELINES ALCOHOL SAFETY

The Blue Water Convention Center sets alcohol service policies to abide within the Michigan State Liquor Laws and regulations and to ensure the safety of all guests. These policies include:

- Bar services are not to exceed 6 hours for any one event
- All alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time and no later than 12:00am (midnight).
- Alcohol will not be served to underage or apparently intoxicated guests.
- Alcoholic beverages may not be removed from the Blue Water Convention Center property, regardless of the other entities attached to the building.
- No outside alcohol is permitted inside the building without prior written consent of the Blue Water Convention Center. The Blue Water Convention Center reserves the right to cease alcohol service at any time during the event for violation of these policies.

CANCELLATION POLICY

The cancellation of any food and beverage services must be received in writing. Should the event License Agreement be based on a minimum food and beverage purchase (F&B Minimum), which is included as part of the license fee, then the cancellation policies stipulated in the License Agreement will prevail. Should the event License Agreement **NOT** be based on a minimum food and beverage purchase (F&B Minimum), the following cancellation fees apply:

Notification of Cancellation	Cancellation Fee % of Estimated
<i>Prior to Scheduled Event</i>	<i>Lost Food & Beverage Revenue</i>
0 - 7 Days	100%
8 - 30 Days	75%
31 - 60 Days	50%
61 - 90 Days	25%

PAYMENT

The Blue Water Convention Center requires the balance of all charges due fourteen days prior to the event. The Blue Water Convention Center accepts cash, business checks, cashier's checks, personal checks and money orders. We also accept credit card payments and utilize PayPal services (with an additional 3% service fee added to the total amount due) that must be requested by licensee, as long as it is requested prior to the seven days.

AGREEMENT

By signing the master License Agreement for your event, Licensee (client) agrees to abide by all of The Event Planning Guide Policies and Procedures of the Blue Water Convention Center including these Catering Guidelines.



BREAKFAST

The Continental

Assorted Danish Pastries, Gourmet Bagels with Cream Cheese, Fresh Baked Muffins, Bakery Fresh Doughnuts, Seasonal Cubed Fruit Platter, Chilled Juices with Fresh Coffee and Hot Tea

The Belgium Buffet

Scrambled Eggs Devonshire, Breakfast Sausage Links, Hickory Smoked Bacon, Homestyle Potatoes, Choice of Belgium Waffles, Hot Cakes or French Toast, Seasonal Cubed Fruit Platter, Assorted Danish Pastries, Gourmet Bagels with Cream Cheese, Fresh Baked Muffins, Bakery Fresh Doughnuts, Chilled Juices with Fresh Coffee and Hot Tea

Add Fruit Toppings for additional \$.50

The Hearty Brunch

Scrambled Eggs Devonshire, Breakfast Sausage Links, Hickory Smoked Bacon, Herb Bone In Buttercrumb Chicken, Slow Roasted Angus Sirloin with Mushroom Gravy, Oven Roasted Redskin Potatoes, Prince Edward Blend Vegetable, Fresh Garden Salad with House Dressing, Seasonal Cubed Fruit Platter, Fresh Vegetable and Dip Platter, Assorted Relish Platter, Three Chef Select Cold Salads, Fresh Baked Muffins, Assorted Danish Pastries, Gourmet Bagels with Cream Cheese, Bakery Fresh Doughnuts, Chilled Juices, Fresh Coffee and Hot Tea with Assorted Sodas

BREAKFAST

Continued....



The Breakfast Buffet #1

Scrambled Eggs
Bacon & Sausage
Hash Brown Potatoes
Muffins & Bagels
Fresh Fruit
Chilled Juices with Fresh Coffee

The Breakfast Buffet #2

Quiche Lorraine
(Spinach, Bacon, Cheddar & Swiss Cheese)
Muffins, Bagels & Croissants
Fresh Fruit
Chilled Juices with Fresh Coffee

Donuts & Coffee

Bakery Fresh Donuts and Coffee

The à La Carte Selections

Cheese Blintzes with Fresh Tri-Berry Sauce, Poached Eggs with Cheddar Cheese, Sausage, Bacon, Grilled Ham, Smoked Kielbasa Bites, Oatmeal & Grits

*The Omelet Station

Available for any Menu

*The Carving Station

Bone-In Ham,
Oven Roasted Turkey Breast
or Angus Round of Beef
Available for any Menu

**If no other Food and Beverage Services are purchased, there will be a \$100 chef fee for every 25 guests.*

\$100 fee | 1-25 People *(includes 1 chef)*
\$200 fee | 26-50 People *(includes 2 chefs)*
\$300 fee | 51-75 People *(includes 3 chefs)*
\$400 fee | 76-100 People *(includes 4 chefs)*

BOX LUNCHES

All Boxed Lunches Include:

Better Made Chips, a Fresh Baked Cookie or Brownie, Whole Fruit, Fresh Pasta Salad, & Bottled Water



Turkey & Bacon

Roasted Turkey Breast, Crisp Bacon, Tomatoes, Lettuce and Mayonnaise on Croissant

Grilled Chicken

Sundried Tomato-Basil Pesto, Romaine Lettuce, Gouda Cheese, and Caramelized Onions on Ciabatta

Ham & Swiss

Black Forest Ham and Swiss Cheese Onion Roll with Caramelized Onion Jam and Arugula

Albacore Tuna Salad Wrap

Fresh White Albacore Tuna Salad with Minced Celery and Onion with hint of Lemon Pepper

Grilled Vegetable

Baby Greens, Zucchini Ribbons, Carrots, Red and Yellow Peppers, Portobello Mushrooms with Herbed Feta Cheese on an Open Face French Baguette

Roast Beef Wrap

Thinly sliced Slow Roasted Beef Wrap with Coleslaw, Fried Onions, Jack Cheese and Roasted Tomatoes with Cream Cheese

Michigan Cherry Chicken Salad Wrap

All White Chicken Breast Diced with Celery, Onion, Minced Walnuts and Fresh Michigan Cherries

House Salad

Mixed Greens, English Cucumbers, Buttered Bread Croutons, Diced Tomatoes and White Cheddar with Balsamic Glaze Dressing

****Add Canned Soda for \$2.00 Per Person***

PLATED LUNCH

All Plated Lunches Include:

Your Choice of Salad, Freshly Baked Bread with Butter, Ice Tea, Water and a Choice of Dessert



Choice of One Salad

House Salad

Mixed Greens with Tomato, Cucumber
and Carrot, Ranch or Italian Dressing

Caesar Salad

Hearts of Romaine, Shaved Parmesan
Cheese, Cornbread, Croutons,
Housemade Caesar Dressing

Choice of One Main Entrée

Balsamic Chicken with Fresh Roma Tomato,
Mozzarella, & Basil

Filet Medallion 6 oz. with Mushroom Zip Sauce

Slow Roasted Pork Loin Medallions with
Mushroom Cream Demi Glaze

Roasted Salmon with Lemon Caper Sauce

Encrusted Mustard Chicken in Basil Cream Sauce

Mushroom Ravioli with Palomino Sauce

Choice of One Potato, One Vegetable & One Dessert

Potato

Garlic Parsley Redskin
Au gratin
Escalloped
Santa Anna
Garlic Mashed with Gravy
Redskin Mashed
Rice Pilaf

Vegetable

Green Bean Amandine
California Blend
Golden Buttered Corn
Prince Edward Blend
French Green Beans with Toasted
Almonds

Dessert

French Vanilla Ice Cream
Cannoli
Éclair
Individual Cheesecake with Fresh
Tri-Berry Sauce
Homemade Brownie

LUNCH BUFFETS

All Lunch Buffets Include:

Freshly Baked Bread with Butter, Freshly Brewed Regular & Decaf Coffee Hot Tea, Iced Tea & Water



Deli Buffet

Mixed Greens with Tomato, Cucumber & Carrots, Cilantro Ranch or Italian Dressing
Potato Salad

Selection of sliced Ham, Turkey, Roast Beef, Salami, Swiss, Colby and Cheddar Cheese
Sliced Tomatoes, Dill Pickles and Lettuce
Assorted Deli Breads and Condiments
Potato Chips and Pretzels
Freshly Baked Cookies and Brownies
Bottled Water and Assorted Sodas Included

Southwestern Buffet

Chopped Iceberg Lettuce with Tomato, Cucumber & Shredded Cheddar Cheese, Cilantro
Ranch or Italian Dressing
Taco Bar with choice of Crisp Corn Tortillas or Warm Soft Flour Tortillas
Marinated Strips of Fajita Chicken with Sautéed Bell Peppers and Onions
Seasoned Taco Beef or Turkey with Salsa, Sour Cream, Guacamole, Shredded Cheddar
Cheese and sliced Jalapenos
Spanish Style Saffron Rice and Vegetarian Refried Beans
Crisp Tortilla Chips with Hot Chili Con Queso
Chocolate Brownies

LUNCH BUFFETS

All Lunch Buffets Include:

Fresh Garden Salad with House Dressing, Warm Rolls & Butter, Seasonal Fruit Platter, Fresh Vegetable & Dip Platter, Assorted Relish Platter, Imported Cheeses & Cracker Platter, Three Chef Select Cold Salads, Freshly Brewed Regular & Decaf Coffee, Hot Tea, Iced Tea & Water

Entrees

- Herb Bone In Buttercrumb Chicken
- Italian Sausage with Roasted Peppers & Onions
- Homemade Meatballs with Gravy
- Slow Roasted Angus Sirloin
- Slow Roasted Pork Loin Medallions
- Smoked Polish Sausage with Kraut
- Balsamic Chicken with Fresh Roma Tomato & Fresh Mozzarella
- *Chicken Piccata *(Add \$1 per person)*
- *Chicken Marsala *(Add \$1 per person)*
- *Hawaiian Chicken *(Add \$1 per person)*
- *Chicken Cordon Bleu *(Add \$2 per person)*
- *Encrusted Mustard Chicken *(Add \$2 per person)*
- *Grilled or Sautéed Salmon *(Add \$4 per person)*
- *Beef Tenderloin *(Add \$6 per person)*

Choice of One Potato

- Garlic Parsley Redskin
- Augratin
- Santa Anna
- Garlic Mashed with Gravy
- Redskin Mashed

Choice of One Vegetable

- Green Bean Amandine
- California Blend
- Golden Buttered Corn
- Prince Edward Blend
- Glazed Baby Carrots

Choice of One Pasta

- Penne Rigate with Meat or Marinara Sauce
- Fettucine Alfredo
- Pasta Primavera
- Rigatoni with Palomino Sauce
- Bow Tie Pesto with Roasted Red Peppers

BBQ

Both BBQ Packages Include:
Freshly Brewed Regular & Decaf Coffee, Hot Tea, Ice Tea and Water



BBQ Number 1

Southern Style Pulled Pork
Texas Style Smoked Beef Brisket
Fire Roasted Corn on the Cob
Smoked Gouda Baked Mac & Cheese
Fresh Baked Corn Bread
Garden Salad with House Dressing
Seasonal Cubed Fruit Platter
Vegetable & Dip Platter
Assorted Relish Platter
Three Chef Select Cold Salads

BBQ Number 2

Marinated BBQ Chicken Breast
1/3# Ground Angus Sirloin Burgers
Italian Sausage with Roasted Peppers & Onions
Homestyle Baked Beans
Garden Salad with House Dressing
Seasonal Cubed Fruit Platter
Vegetable & Dip Platter
Assorted Relish Platter
Three Chef Select Cold Salads

SOUP & SALAD

All Packages Include:

One Salad Entrée, One Soup of Your Choice, Freshly Baked Bread with Butter, Freshly Brewed Regular & Decaf Coffee, Hot Tea & Iced Tea



The Chicken Caesar Salad

Romaine Lettuce
Grilled Chicken Breast
Red Onion
Croutons
Fresh Parmesan
Homemade Caesar Dressing
Fresh Rolls & Butter

The Greek Salad

Mixed Greens
Kalamata Olives
Tomatoes
Cucumber
Beets
Red Onion
Homemade Greek Dressing
Fresh Rolls & Butter

The Huron Salad

Baby Greens
Walnuts
Goat Cheese
Dried Cherries
Mandarin Oranges
Red Onion
Homemade Raspberry Vinaigrette Dressing
Fresh Rolls & Butter

Homemade Soups

Chicken Noodle
Italian Wedding
Minestrone
Cream of Broccoli
Twice Baked Potato
Gazpacho (*cold vegetable*)

The Bleu Water Salad

Red Oak & Boston Bibb Lettuce
Julienne Apples
Bleu Cheese
Cashews
Red Onion
Sherry Vinaigrette Dressing
Fresh Rolls & Butter

The Boardwalk Salad

Iceberg Lettuce
Julienne Swiss Cheese
Ham & Turkey
Garden Fresh Tomatoes
Bacon
Hard Boiled Eggs
Homemade Maurice Dressing
Fresh Rolls & Butter

The Light & Hearty Package

Sun Dried Cherry Chicken Salad
White Albacore Tuna Salad
Gourmet Egg Salad
Fresh Breads & Croissants
Garden or Caesar Salad with Dressing
Seasonal Fruit Platter
Vegetable & Dip Platter
Assorted Relish Platter
Imported Cheeses & Crackers
Three Chef Select Cold Salads

BREAK TIME



Hearty Break

Assorted Granola Bars
Various Fruit Bars
Seasonal Fresh Fruit
Assorted Chilled Juices
Regular & Decaf Coffee
Hot Tea
Bottled Water

Afternoon Break

Assorted Fresh Baked Cookies
Homemade Brownies
Rice Krispy Treat Bars
Bottled Water

All Fresh Break

Fresh Vegetables & Ranch Style Dip
Hummus Platter with Pita Points
Assorted Relish Platter
Fresh Seasonal Fruit Platter
Bottled Water

All American Break

All Beef Hot Dogs
Nacho Chips with Salsa & Nacho Cheese
Better Made Regular & BBQ Chips
Coney Island Chili
Bottled Water

FAMILY STYLE DINNER

All Family Style Dinners Include:

Warm Rolls & Butter, Freshly Brewed Regular & Decaf Coffee, Hot Tea, Tea & Water



Entrees

Herb Bone In Buttercrumb Chicken

Slow Roasted Angus Sirloin with Mushroom Gravy

Slow Roasted Pork Loin Medallions

Balsamic Chicken with Fresh Roma Tomato & Fresh Mozzarella

Chicken Piccata

Chicken Marsala

Chicken Cordon Bleu

Stuffed Chicken Florentine

Encrusted Mustard Chicken

*Citrus Glazed Salmon *(Add \$4 per person)*

*Beef Tenderloin Medallions with Mushroom Bordelaise *(Add \$5 per person)*

Choice of One Salad

Garden Salad with House Dressing

Caesar Salad with Dressing

Choice of One Dessert

Mini French Pastry Tray on Every Table

Assorted Cookies and Brownies on Every Table



FAMILY STYLE DINNER

Continued....

Choice of One Pasta

Penne Rigate with Meat or Marinara Sauce

Fettucine Alfredo

Pasta Primavera

Rigatoni with Palomino Sauce

Bow Tie Pesto with Roasted Red Peppers

Choice of One Vegetable

Green Bean Amandine

California Blend

Golden Buttered Corn

Prince Edward Blend

Choice of One Potato

Garlic Parsley Redskin

Augratin

Santa Anna

Garlic Mashed with Gravy

Redskin Mashed

PLATED DINNERS

All Plated Dinners Includes:

Warm Rolls & Butter, Freshly Brewed Regular & Decaf Coffee, Hot Tea & Water



Bow Tie Pesto Alfredo

Your choice of Grilled Chicken Breast or Shrimp

Chicken Marsala

6 oz. Boneless Chicken Breast Lightly Breaded
Sautéed then Topped with our
Marsala Wine Sauce & Mushrooms

Chicken Piccata

6 oz. Boneless Chicken Breast Lightly Breaded
Sautéed then Topped with our
Lemon Garlic Sauce
Fresh Artichoke Hearts & Capers

Slow Roasted Prime Rib of Beef

Certified Angus English Cut Prime Rib
Slow Roasted with House Seasoning
Served with Au Jus & Mushroom Caps

12 oz. New York Strip Steak

Choice of Black Angus Strip Steaks Marinated
then Broiled to Perfection
Topped with Baked Onion Straws

10 oz. Charbroiled Filet Mignon

Marinated Beef Tenderloin Charbroiled
Served with our Special Mushroom Zip Sauce

Beef Tenderloin Siciliano

Italian Breaded Filet Medallions Pan Fried
Topped with Amogues Sauce

Citrus Mango Salmon

8 oz. Fresh Salmon Grilled
Topped with Mango Salsa

Grilled or Potato Encrusted Whitefish Fillet

8 oz. Lake Superior Whitefish Seasoned
Grilled & Topped with a Basil Cream Sauce

PLATED DINNERS

Continued....

Choice of One Salad

Garden Salad with House Dressing

Caesar Salad with Dressing

Choice of One Starch

Garlic Parsley Redskin

Augratin

Escalloped

Santa Anna

Garlic Mashed with Gravy

Redskin Mashed

Rice Pilaf

Choice of One Vegetable

Green Bean Amandine

California Blend

Golden Buttered Corn

Prince Edward Blend

Glazed Baby Carrots

French Marinated Green Beans with Almonds

Choice of One Dessert

French Vanilla Ice Cream

Cannoli

Éclair

Individual Cheesecake with Fresh Tri-Berry Sauce

BUFFET DINNERS

All Dinner Buffets Include:

Fresh Garden Salad with House Dressing, Warm Rolls & Butter, Seasonal Fruit Platter, Fresh Vegetable & Dip Platter, Assorted Relish Platter, Imported Cheeses & Cracker Platter, Three Chef Select Cold Salads, Freshly Brewed Regular & Decaf Coffee, Hot Tea, & Water



Entrees

Herb Bone In Buttercrumb Chicken

Italian Sausage with Roasted Peppers & Onions

Homemade Meatballs with Gravy

Slow Roasted Angus Sirloin

Slow Roasted Pork Loin Medallions

Smoked Polish Sausage with Kraut

Balsamic Chicken with Fresh Roma Tomato & Fresh Mozzarella

Chicken Piccata

Chicken Marsala

Hawaiian Chicken

Chicken Cordon Bleu

Encrusted Mustard Chicken

*Grilled or Sautéed Salmon *(Add \$4 per person)*

*Beef Tenderloin *(Add \$6 per person)*

BUFFET DINNERS

Continued....

Choice of One Potato

Garlic Parsley Redskin

Augratin

Santa Anna

Garlic Mashed with Gravy

Redskin Mashed

Choice of One Vegetable

Green Bean Amandine

California Blend

Golden Buttered Corn

Prince Edward Blend

Glazed Baby Carrots

Choice of One Pasta

Penne Rigate with Meat or Marinara Sauce

Fettucine Alfredo

Pasta Primavera

Rigatoni with Palomino Sauce

Bow Tie Pesto with Roasted Red Peppers

Minimum of Three Stations

STROLLING DINNERS

All Strolling Dinners Includes:

Freshly Brewed Regular & Decaf Coffee, Hot Tea & Water

The Pasta Bar

*Three Pasta Options with
Sauces & Accompaniments.*

*Complete your pasta with Italian sausage, fresh
vegetables, mini meatballs and more.*

Sauce Choices:

Palomino, Alfredo, Meat Sauce, Marinara,
Pesto, Pesto Alfredo and Garlic with Oil

The Carving Station

Sliced fresh for your guests!

*Enjoy with several dipping sauces along with our
mini French rolls.*

Choice of two meats:

Black Angus Roast Sirloin, Oven Roasted
Turkey Breast, Smoked Bone-in Ham,

*Black Angus Prime Rib (Add \$3 per person)

*Beef Tenderloin (Add \$3 per person)

The Grand Fajita Bar

Julienne Grilled Chicken Breasts
Seasoned Flank Steak
Flour & Corn Tortillas
South of the Border Cheese Blend

Included:

Guacamole, Sour Cream, Jalapenos, Black
Olives, Diced Tomatoes, Refried Beans,
Onions, Shredded Lettuce, Mexican Rice
and Housemade Tortilla Chips with Salsa

*Sweet Cornbread (Add \$1 per person)

The Stir Fry Stop

*Your choice of chicken, beef or shrimp blended
together with your favorite stir-fry vegetables.*

Vegetables Included:

Napa Cabbage, Mushrooms, Pea Pods,
Fresh Broccoli, Chinese Noodles, Water
Chestnuts, Sliced Almonds & Carrots

Sauce Choices:

Teriyaki Glaze, Szechuan, Sesame Garlic,
Zesty Mandarin Orange

Minimum of Three Stations

STROLLING DINNERS

Continued....

The Garden Salad Bar

Mixed Greens with tomatoes, cucumbers, red onion, egg, bacon bits, cheese and croutons.

The Slider & Coney Island Bar

Certified angus slider burgers & the famous coney island hot dogs with all the fixings.

The Nacho Bar

Assorted tri-color nacho chips with all the extras such as sauces, salsa, onions, black olives, jalapenos and much more.

The Gourmet Pizza Bar

Assorted gourmet pizzas with garlic parmesan breadsticks & dipping sauces.

The Cold Appetizers

Imported Cheese & Cracker display
Seasonal Cubed Fruit Platter
Vegetable & Dip Platter
Hot Spinach & Artichoke Dip
Pita or Tortilla Chips.

The Hot Appetizers

Chicken Tenderloins with dipping sauces
Homemade Meatballs with Gravy
Homemade Breaded Meatballs with Marinara
Italian Sausage with Grilled Peppers & Onions.

The Baked Potato Bar

Yukon Gold
Large Sweet Potatoes

Toppings:

Sour cream, green onion, bacon, caramelized onion, cheddar cheese, crumbled bleu cheese, chili and much more.

The Chocolate Fountain

Dark or White Chocolate
Fresh Strawberries
Pineapple
Cantaloupe
Marshmallows
Krispy Treats
Gourmet Cookies
Pretzel Rods
Biscotti
Graham Cracker Sticks

The Bleu Burger Bar

Seasoned Agnus Burgers
BBQ Sauce Selections
American Cheese
Cheddar Cheese
Imported Swiss Cheese
Bleu Cheese
Crispy Bacon
Kaiser Buns
Lettuce
Tomatoes
Pickle Spears
Raw and Sautéed Onions
Sautéed Mushrooms
Jalapenos
Ketchup
Mustard
Mayonnaise

HORS D'OEUVRES

All Packages Includes:
Freshly Brewed Regular & Decaf Coffee, Hot Tea & Water



Menu One

Chicken Tenderloins with Ranch Dressing
Hot Spinach Artichoke Dip
Pita Chips or Tortilla Chips
Imported Cheese and Cracker Platter
Seasonal Fruit Platter
Fresh Vegetable and Dip Platter
Assorted Relish Platter
Deviled Eggs Platter
Tri-Color Nacho Chips with Fresh Garden Salsa
OR
Homemade Potato Chips with French Onion Dip

Menu Three

Mini Chicken or Beef Wellingtons
Beef or Chicken Satays with
Thai Peanut Sauce or Teriyaki Glaze
Stuffed Mushroom Caps with Sausage
Baby Back Ribs
Seasonal Fruit Platter
Fresh Vegetable and Dip Platter
Assorted Relish Platter
Deviled Eggs Platter
Tri-Color Nacho Chips with Fresh Garden Salsa
OR
Homemade Potato Chips with French Onion Dip

Menu Two

Lightly Breaded or Naked Style
Chicken Wings with Choice of Sauce
Homemade Meatballs with Gravy
Breaded Meatballs with Marinara
Smoked or Italian Sausage
Imported Cheese and Cracker Platter
Seasonal Fruit Platter
Fresh Vegetable and Dip Platter
Assorted Relish Platter
Deviled Eggs Platter
Tri-Color Nacho Chips with Fresh Garden Salsa
OR
Homemade Potato Chips with French Onion Dip

Menu Four

Cajun Beef Tenderloin Bites
Stuffed Shrimp with Crabmeat or
Coconut Shrimp with Orange Marmalade
Mini Chicken Quesadillas with Fixings
California Vegetable Spring Rolls with Dipping Sauce
Hot Spinach Artichoke Dip
Pita Chips or Tortilla Chips
Seasonal Fruit Platter
Fresh Vegetable and Dip Platter
Assorted Relish Platter
Deviled Eggs Platter
Tri-Color Nacho Chips with Fresh Garden Salsa
OR
Homemade Potato Chips with French Onion Dip

PASSED HORS D'OEUVRES

All Packages Includes:
Freshly Brewed Regular & Decaf Coffee, Hot Tea & Water



The Traditional

Imported Cheese & Cracker Platter
Seasonal Cubed Fresh Fruit Platter
Fresh Vegetable and Dip Platter

The Cold Specialty

Antipasto or Caprese Skewer
Imported Cheese & Crackers
Bruschetta
Seasonal Cubed Fresh Fruit Platter
Assorted Relish Platter
Deviled Eggs Platter
Assorted Canapes
Ham Phillies
Assorted Tea Sandwiches
Cucumber Florets
Assorted Pinwheels
Grilled Vegetable Platter (\$2 per person)
Fresh Roma Tomato Platter (\$2 per person)
Smoked Salmon Platter (\$3 per person)
Shrimp Cocktail (\$4 per person)

The Hot Specialty

Hot Spinach Artichoke Dip
Homemade Spanakopita
Chicken Tenderloins
Zesty Buffalo Wings
Mini Chicken Quesadillas
BBQ Bacon Wrapped Water Chestnuts
Mini Quiche
Jumbo Stuffed Mushrooms with Sausage
Beef or Chicken Satays with Thai Peanut Sauce or Teriyaki Glaze
Mini Chicken or Beef Kabob (\$2 per person)
Cajun Beef Tenderloin Tips (\$2 per person)
Maryland Crab Cakes (\$2 per person)
Lobster & Crab Rangoons (\$2 per person)
Ahi Tuna with Wasabi Sauce (\$2 per person)
Calamari with Lemon Caper Sauce (\$2 per person)
Oyster Rockefeller (\$2 per person)
Baby Back BBQ Riblets (\$3 per person)
Asparagus Wrapped with Beef Tenderloin (\$3 per person)
Bacon Wrapped Sea Scallops (\$4 per person)
Coconut Shrimp with Orange Marmalade (\$4 per person)
New Zealand Lamb Chops (\$6 per person)

DESSERTS



Carrot Cake with a Cream Cheese Frosting

Individual Cheesecake with Fresh Tri-Berry Sauce

Hudsonville Ice Cream topped with Caramel Sauce

Assorted Fresh Baked Cookies

Italian Style Cannoli or Éclair

Fruit Tarts

Homemade Brownie

New York Style Cheesecake with a Strawberry Coulis

Mini French Pastry Tray

for each table

ALCOHOLIC BEVERAGES



House Bar

Budweiser, Bud Light & Miller Lite

Choice of Four Wines (see list below)

Vodka, Rum, Spiced Rum, Gin, Whiskey, Tequila & Peach Schnapps

**includes all fresh fruit garnishes and mixers*

Premium Bar

Budweiser, Bud Light & Miller Lite

Merlot, Cabernet Sauvignon, Pinot Grigio, Moscato & Chardonnay

Tito's Handmade Vodka, Stolichnaya Vodka, Bacardi Superior Rum, Captain Morgan

Spiced Rum, Tanqueray Gin, Jack Daniels Tennessee Whiskey, Jim Beam Bourbon

Whiskey & Jose Cuervo Tequila

**includes all fresh fruit garnishes and mixers*

Soda, Beer & Wine Bar

Diet Coke, Coke & Sprite

Budweiser, Bud Light & Miller Lite

Merlot, Cabernet Sauvignon, Pinot Grigio, Moscato & Chardonnay

The Wine List:

Merlot, Cabernet Sauvignon, Pinot Grigio, Moscato & Chardonnay

For all Open Bars, we include one bartender for every 100 guests.

For all requested Cash Bars, each bartender we staff is a \$150 fee.

NON- ALCOHOLIC BEVERAGES



All Day Beverage Service:

Freshly Brewed Regular & Decaf Coffee

Hot Tea

Diet Coke

Coke

Sprite

Water Station

The Soda List:

Diet Coke

Coke

Sprite

The Juice List:

Cranberry Juice

Pineapple Juice

Orange Juice

**Have a favorite drink that you didn't see in our bar packages?
Don't worry, our Event Manager is happy to work with you to ensure that your special request
can be accommodated for your event.*