

# **Blue Water Convention Center**

## **CATERING MENU** **2018-2019**



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



# 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.

## GUARANTEES

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:

<b>Notification of Cancellation</b>	<b>Cancellation Fee % of Estimated</b>
<i>Prior to Scheduled Event</i>	<i>Lost Food &amp; 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, 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, Breakfast Sausage Links, Hickory Smoked Bacon, Herb Buttercrumb Chicken, Slow Roasted Angus Sirloin with Mushroom Gravy, Oven Roasted Redskin Potatoes, Vegetable Medley, 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, with Fresh Coffee and Hot Tea



# 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 á La Carte Selections

Cheese Blintzes with Fresh Tri-Berry Sauce,  
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 with House Dressing

### Caesar Salad

Hearts of Romaine, Shaved Parmesan  
Cheese, 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 a Cream Sauce

Mushroom Ravioli with Palomino Sauce  
(or any sauce of your choice: alfredo, marinara, pesto)

## 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 Almandine  
California Blend  
Golden Buttered Corn  
Vegetable Medley  
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

Mexican 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 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 Almandine
- California Blend
- Golden Buttered Corn
- Vegetable Medley
- 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

*\*Additional soup options upon request*



# 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 & Water



## Choice of One Entrees

Herb 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 Almandine

California Blend

Golden Buttered Corn

Vegetable Medley

## **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 Amoguesauce

## **Citrus Mango Salmon**

8 oz. Fresh Salmon Grilled  
Topped with Mango Salsa

## **Encrusted Whitefish Fillet**

8 oz. Lake Superior Whitefish Seasoned  
Grilled & Topped with a 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 Almandine

California Blend

Golden Buttered Corn

Vegetable Medley

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 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 Almandine

California Blend

Golden Buttered Corn

Vegetable Medley

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 Mini Sweets Display**

*(Choice of 5 Sweets)*

Mini cannoli, mini cream puffs, mini éclair, mini raspberry bars, mini lemon bars, mini chocolate cream pies, mini chocolate cups, mini fresh fruit tart, mini cheesecakes and mini fudge brownies

## **The Bleu Burger Bar**

Seasoned Angus 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 Ribs (\$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 Hot Fudge or Caramel Sauce

Assorted Fresh Baked Cookies

Italian Style Cannoli or Éclair

Fruit Tarts

Homemade Brownie

New York Style Cheesecake with a Strawberry Coulis

Mini Pastry Tray  
*for each table*

*\*Additional dessert options upon request*



# 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, 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.*