



## **Taste of the Gardens Catering Menu**

**Thank you for considering Taste of the Gardens as your caterer. Taste of the Gardens catering is the in-house caterer at Frederik Meijer Gardens and Sculpture Park. Our culinary artistic ability and service reflect the image of our botanic gardens and sculpture park.**

**Whether planning a festive celebration, an elegant wedding or an important corporate event, we have earned a reputation for unparalleled taste, service and style. We combine deliciously distinctive food with beautiful presentation to create events that are a work of art. No matter what the occasion, Taste of the Gardens will delight your senses.**

**We take pride in being the in-house caterer. Our sales department is located within the facility rental department, ensuring accurate communication. To assist in the selection process of your menu items, consultations may be scheduled with the Food and Beverage department.**

**If there is a particular dish or item you do not see here and wish to experience for your special occasion, please bring it to our attention and we would be happy to attempt it for your event.**

**Taste of the Gardens has an extremely qualified staff in place to insure that your event will be a success. We are here to assist you in every aspect of the planning and execution of your special function. The following policies and procedures have been established to make a smooth running event easy to achieve.**

## Taste of the Gardens Policies

In order to provide you with the highest quality of food service, *Taste of the Gardens* Catering needs to inform all clients of the following policies:

- Advance notice of your event is required. *Taste of the Gardens* catering must receive guarantees for all events, including guest counts, at least seven (7) days prior to the function. Guest counts will be used to purchase all ingredients for menu production and to arrange for the proper number of service personnel. We encourage you to consider guests who may partake in more than their allotted portions when confirming final guest counts. If a guarantee is not provided, the last number received will be used as a guarantee. *For events booked in less than two (2) weeks, menu options will be honored if available.*
- Taste of the Gardens will only prepare to serve the guaranteed number of attendees. If attendance is above this amount, with authorization, we will prepare, serve and charge for additional meals. Be advised this may cause a delay and the additional meals may be different from those originally ordered.
- Due to health department regulations, food items cannot be removed from the facility. This policy applies to all food, including entrees for guaranteed guests unable to attend.
- Outside food and beverage is prohibited from the facility with the exception of approved cake service.
- *Taste of the Gardens* Catering cannot be responsible for food quality due to delays of 30 minutes or more within the scheduled start time.
- To expedite your plated service (if applicable) and avoid confusion, we recommend only one (1) meal choice be provided for all of your guests. If two (2) different menu selections are selected then:
  - Place cards must be provided for each guest with an identifying menu selection to assure proper meal service.

- A \$2.00 per person multiple choice fee is applied when choosing two separate entrees, when selecting a plated dinner. *Pricing varies upon selections.*

**Financial Requirements:**

- Events must be secured with a valid credit card (Visa, MasterCard, American Express or Discover) at the time of booking. A \$200 non-refundable deposit is required to confirm your date with Taste of the Gardens. An additional, 50% deposit is due thirty (30) days prior to the event. The remaining balance is due 5 days prior to your event date in the form of cash, corporate or cashier's check (no personal checks accepted) or charge.
- Prices are per person. The listed price for full service catering includes tableware, standard guest linens, utensils and equipment. Linen and skirting for auxiliary tables are available on a rental basis (\$20.00 per table to linen and skirt). Some set-ups require additional linen which will be charged accordingly (\$5.00 per additional linen). All menu prices are subject to change due to market conditions.
- All menu prices are subject to 6% sales tax and a service charge of 20% with a minimum of \$150. Additional staffing fees may apply and are quoted based upon final menu and type of service. Additional staffing fees are \$25.00 per hour, per staff.
- If tax exempt, *Taste of the Gardens* catering must receive a tax exempt letter and ID number (7) days prior to the event.
- Cake cutting services are \$1.25 per person and include china, flatware, cutting and serving of the cake. You may also choose to cut your own cake and rent china and forks for .65 cents per person.

**Prices & products subject to change due to market availability and pricing fluctuations.**

## **Corporate Meeting Package**

### **All Day**

**\$28.00 per person**

**Minimum 10 people**

**Under 10, additional charge of \$5.00 per person**

#### **Traditional Continental Breakfast**

**Assorted baked goods served with butter & jam and accompanied by fresh fruit salad.**

**Beverages include coffee, water & orange juice.**

#### **Midmorning Coffee & Water Refresh**

#### **Freshly Made Sandwich Buffet**

**Variety of gourmet sandwiches served with tossed salad, pasta salad, chips & assorted condiments.**

**Served with assorted sodas & bottled water.**

**or**

#### **Assorted Box Lunches**

**Assorted sandwiches with chef's choice side, condiments,  
cookie, assorted sodas & bottled water.**

**~Add Soup du Jour for \$3.50 per person~**

#### **Midafternoon Break**

**Assorted baked sweets to include a combination of cookies, brownies or lemon bars.**

**Assorted Sodas & bottled water.**

#### **Midafternoon Break Add Ons:**

**Fresh Crudite Platter \$3.75 per person**

**Imported & Domestic Cheese Platter \$5.25 per person**

**Fresh Seasonal Fruit Platter \$4.00 per person**

**Above prices are subject to 6% sales tax and a service charge of \$150 or  
20% whichever is greater. Prices are subject to change.**

## **Breakfast Buffet Selections**

All Selections are served with coffee & orange juice  
(Does not include ala carte selections)

**Freshly Baked Pastries & Coffee \$5.50**  
Assorted baked goods served with butter & jam.  
(Orange juice not included)

**Healthy Morning \$8.75**  
Assorted yogurts, fresh fruit salad & muffins.

**Gourmet Continental Breakfast \$9.25**  
Assorted baked goods served with butter & jam and accompanied by fresh fruit salad.

**Taste of the Gardens Quiche Buffet \$10.75**  
Select two of the following:

Vegetable- Spinach, Mushroom, Zucchini & Chopped Tomato

Quiche Lorraine- Traditional Bacon & Onion

Ham & Mushroom

^Smoked Salmon & Asparagus (add \$1.00)

Served with fresh fruit salad & assorted baked goods

**Taste of the Gardens Rise & Shine \$10.75**  
Minimum 20 people  
Under 20, additional charge of \$5.00 per person

Scrambled eggs, bacon & roasted redskin potatoes.  
Served with fresh fruit & miniature croissant.

**Breakfast Ala Carte**  
Freshly Brewed Coffee \$1.75  
Orange Juice \$2.00  
Assorted Yogurt \$2.25  
Fresh Fruit Salad \$3.25  
Crisp Bacon \$2.00  
Breakfast Sausage \$1.75  
Roasted Redskin Potatoes \$1.75

^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.

## **Ala Carte Beverages & Snacks**

### **Beverages**

**Sparkling White Grape Juice Punch \$2.00**

**Assorted Sodas \$1.50**

**Bottled Water \$1.50**

**Iced Tea \$1.50**

**Lemonade \$1.50**

**Freshly Brewed Coffee \$1.75**

**Deluxe Coffee Bar \$3.75**

### **Snacks**

**Chips & Salsa \$2.50**

**Pretzels or Chips \$1.50**

**Granola Bars \$1.50**

**Cookies \$2.00**

**Brownies \$2.00**

**Fresh Whole Fruit \$2.00**

**Assorted Ferris Nuts & Dried Fruit \$3.50**

**Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.**

## **Celebrations & Brunch**

\$27.00 per person

Minimum 50 people

Served with coffee, water & orange juice

### **Breakfast**

Assorted pastries, vegetable quiche, dauphinoise potatoes & bacon

### **Salads**

Crisp Green Salad

Fresh Fruit Salad

### **Main Course**

Chicken Paillard with Diced Tomato, Caper & Arugula Garnish

### **Dessert**

(Select One)

Italian Almond Torte

Carrot Cake with Crème Anglaise

Assorted petit fours, lemon bars, brownies & chocolate dipped strawberries

~^Add Smoked Salmon - \$4.50 per person~

~Add Breakfast Sausage - \$1.75 per person~

^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.

## **Babies, Brides & Birthdays**

10:00am-4:00pm

You may select a buffet option for an additional \$2.00 per person

All Selections include freshly baked rolls, water & coffee service

### **^Caesar Salad with Lemon Garlic Chicken \$12.95**

A classic combination of romaine lettuce, fresh grated Romano cheese & croutons.  
Tossed with Caesar dressing (may contain raw eggs) & topped with grilled lemon garlic chicken.

### **Asian Chicken Salad \$14.95**

Marinated grilled chicken, bok choy, Napa cabbage, carrots, red pepper,  
cucumber & green onion tossed in house made sesame vinaigrette.

### **^Potato Crusted Salmon \$18.95**

Honey balsamic glazed salmon served on a bed of sautéed spinach with  
roasted mushrooms & slow roasted tomatoes.

Served with a garden salad topped with grape tomatoes,  
crumbled goat cheese & champagne vinaigrette.

### **Spinach & Egg Ravioli \$18.95**

Cheese stuffed ravioli drizzled in olive oil & topped with tomato,  
kalamata olives, capers, zucchini & red pepper.

Served with a garden salad topped with grape tomatoes,  
crumbled goat cheese & champagne vinaigrette.

### **~Add Dessert~**

Italian Almond Torte \$4.75

Strawberry Shortcake \$3.75

NY Style Cheesecake \$3.75

Chocolate Cake \$3.75

**^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.**

**Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.**

## Wedding Package

### Passed Hors d' oeuvres

Select Three (Included with your selected entrée)

^Shrimp Wontons with Sweet Chili Dipping Sauce

^Smoked Salmon on Rice Cracker with Wasabi Aioli

Spanakopita-Spinach & Feta Wrapped in Phyllo

Veggie Samosa-Veggie Filling Wrapped in Dough & Baked. Served with Chutney

Ratatouille in Savory Pastry Crust. Garnished with Goat Cheese.

Thai Chicken Springroll Served with Soy Ginger Dipping Sauce

Grilled Lemon Garlic Skewers Drizzled with Balsamic Reduction

^Beef Satay with Peanut Sauce

### ~Add On Displays~

Fresh Seasonal Fruit Display \$4.25 pp

Imported & Domestic Cheese Board \$5.00 pp

Antipasto Display \$7.00 pp

^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.

## **Wedding Package Salad Selections**

Choose One

### **Taste of the Gardens Salad**

**Crisp spring greens with baby grape tomatoes, crumbled goat cheese & toasted almonds drizzled in champagne vinaigrette.**

### **Spinach Salad**

**Baby spinach leaves with crumbled bacon, thinly sliced red onion, baby grape tomatoes drizzled in poppyseed vinaigrette.**

### **Farmhouse Salad**

**Crisp spring greens with baby grape tomatoes, cucumber & julienne carrots drizzled in roasted garlic vinaigrette.**

### **Conservatory Salad**

**Crisp spring greens with shaved zucchini curls, toasted pinenuts, parmesan & fresh basil drizzled in citrus vinaigrette.**

### **Candied Pecan Salad**

**Crisp spring greens with blue cheese crumbles, candied pecans & dried cranberries drizzled with roasted garlic vinaigrette.**

**Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.**

## Wedding Package Entree Selections

Choose One (All meals include water & coffee service)

### ^Beef Tenderloin \$MP

Tender filet of beef grilled to perfection. Served with demi glace reduction, duchess potatoes, steamed French green beans & garnished with caramelized onions.

### ^New York Strip Steak \$MP

Grilled New York strip served with au jus, garlic mashed potatoes, chef's choice vegetable & garnished with sautéed mushrooms.

### Chicken Provençal \$25.95

Marinated grilled chicken breast served with provençal sauce- tomato, capers, black olives, olive oil, garlic & fresh herbs. Served with linguini pasta & chef's choice vegetable.

### Chicken Fricassee \$27.95

Pan seared chicken breast with tarragon, crimini mushrooms & Madeira cream sauce. Served with potato gnocchi & chef's choice vegetable.

### Hoisin Chicken \$25.95

Braised chicken breast in a light hoisin ginger sauce. Served with basmati rice, grilled baby bok choy & garnished with shitake mushrooms.

### Chicken Picatta \$25.95

Pan seared chicken breast with capers, white wine & fresh lemon served over a bed of linguini. Served with chef's choice vegetable.

### ^Grilled Salmon \$28.95

Mustard & brown sugar crusted salmon grilled to perfection. Served with garlic mashed potatoes & chef's choice vegetable.

### Vegetarian Ravioli \$26.99

Striped spinach, tomato & egg ravioli. Served with tomato cream sauce & matchstick vegetables. Garnished with parmesan & fresh herbs.

### Portobello Stack \$21.95

Roasted Portobello with grilled tomato, zucchini, fresh spinach & eggplant. Served with sweet red pepper sauce & Chef's choice vegetable. Garnished with crumbled goat cheese.

### Eggplant Tower \$21.95

Eggplant parmesan breaded & sautéed & layered with ricotta cheese, mozzarella & fresh basil. Served on a bed of marinara with chef's choice vegetable.

### Grilled Vegetable Plate (Vegan) \$19.95

Grilled vegetables served with Tuscan white beans & grilled polenta. Served with balsamic glaze.

^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.

## **Cold Lunch Buffets**

All Selections are served with water & coffee service

### **Garden Salad Buffet \$9.50**

Build your own salad with crisp mixed greens, crumbled bacon, carrots, cucumber, tomatoes, onions, fresh grated Romano cheese & croutons. Accompanied by an assortment of salad dressings, freshly baked rolls & butter.

~Add Grilled Chicken Breast \$2.00

~Add Grilled Salmon \$5.00

### **Freshly Made Sandwich Buffet \$12.95**

Variety of pre-made sandwiches served with tossed salad, fresh fruit salad, chips & assorted condiments.

~Add Soup du Jour for \$3.50 per person~

## **Box Lunches**

\$12.95 per person

Assorted pre-made sandwiches with cheese, lettuce, tomato & condiments  
All box lunches include chef's choice side, cookie, assorted sodas or bottled water

~Add fresh whole fruit for \$2.00 per person~

Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.

## Hot Luncheon or Dinner Buffet

Minimum 50 people

Under 50 guests add \$10.00 per person

All Selections Served with Farmhouse Salad, Coffee & Water

1 Entrée & 2 sides \$19.95

2 Entrées & 2 sides \$24.95

### Entrée Selections

(Choose One or Two)

#### Oven Roasted Turkey Breast

Slowly Roasted All Natural Breast of Turkey

Served with Au Jus

#### ^Roasted Pork Loin

Herb Crusted, Seared & Roasted to Perfection

#### Artichoke Feta Chicken

Marinated Grilled Chicken Breast Topped with Artichoke, Feta Cheese, Spinach & Fresh Basil

#### Chicken Fricassee

Pan Seared Chicken Breast Dusted in Flour with Tarragon

Served with Madeira Cream Sauce & Garnished with Crimini Mushrooms

#### Hoisin Chicken Breast

Braised Chicken Breast in a Light Hoisin Sauce

Garnished with Shitake Mushrooms

#### ^Aged Prime Rib add \$5.00

Black Pepper Crusted & Slow Roasted

Served Medium Rare with Horseradish Sauce

#### ^Braised Short Ribs add \$5.00

Beef Short Ribs with Celery, Carrot, Onion, Red Wine,

Tomato, Rich Beef Stock & Fresh Rosemary

^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.

**Starch Selections**

(Choose One)

**Grilled Polenta**

**Rice Pilaf**

**Basmati Rice**

**Scalloped Potatoes**

**Garlic Mashed Potatoes**

**Roasted Redskin Potatoes**

**Roasted Idaho & Sweet Potato Wedges**

**Penne Pasta**

**Linguini Pasta**

**Herbed Orzo**

**Potato Gnocchi**

**Vegetable Selections**

(Choose One)

**Candied Roasted Carrots**

**Steamed French Green Beans**

**Steamed Asparagus (Seasonal)**

**Roasted Cauliflower**

**Zucchini, Summer Squash & Red Pepper Medley**

**Roasted Butternut Squash (Seasonal)**

**Tomato Provençal**

**Braised Fennel**

**Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.**

## Traditional Hot Buffet Selections

All Selections Served with Farmhouse Salad Coffee & Water

### Classic Meat Lasagna \$13.95 lunch / \$19.95 dinner

Layers of lasagna pasta sheets with marinara, ground beef, ricotta, mozzarella & parmesan cheese.

Served with fresh baked rolls.

~Also Available Vegetarian~

### South of the Border Taco Bar \$16.95 lunch / \$19.95 dinner

Festive taco bar with all the classic ingredients:

Marinated grilled chicken, seasoned black beans, Spanish rice, flour tortillas, queso fresco cheese, lettuce, tomato, onion, salsa, sour cream, guacamole & tortilla chips.

Add Beef \$

### Roasted Chicken \$15.95 lunch / \$19.95 dinner

Whole chicken slow roasted with fresh herbs and lemon. Served cut up with roasted potato wedges, chef's choice vegetable & fresh baked rolls.

### Chicken Cordon Bleu \$16.95 lunch / \$19.95 dinner

Classic chicken breast stuffed with ham & cheese & baked to perfection.

Served with sauce supreme, mashed potatoes, chef's choice vegetable & fresh baked rolls.

### Roasted Pork Loin \$15.95 lunch / \$19.95 dinner

Slow roasted pork loin served on a bed of braised cabbage, sautéed apples, onions & seasoned with fresh thyme.

Served with polenta, chef's choice vegetable & fresh baked rolls.

### ^Braised Beef Tips \$17.95 lunch / \$19.95 dinner

Slowly braised tender beef tips with celery, onion, tomato, carrot, beef stock, red wine & fresh herbs.

Served with seasonal fingerling potatoes, chef's choice vegetable & fresh baked rolls.

### ^All American Buffet \$14.95 lunch / \$19.95 dinner

Grilled hamburgers with sesame seed buns, cheese, lettuce, tomato, onion & pickles.

Served with your choice of two of the following: Homemade Potato Salad, Potato Chips,

Homemade Coleslaw, Macaroni Salad or Fresh Fruit.

Add Hot Dogs or Brats \$2.25 per person

### Vegetarian Ravioli \$16.95 lunch / \$19.95 dinner

Striped spinach, tomato & egg ravioli. Served with tomato cream sauce, matchstick vegetables & fresh baked rolls.

Garnished with parmesan & fresh herbs.

~Additional Ravioli Options Available~

### Eggplant Tower \$16.95 lunch / \$19.95 dinner

Eggplant parmesan breaded & sautéed & layered with ricotta cheese, mozzarella & fresh basil.

Served on a bed of marinara with chef's choice vegetable & fresh baked rolls.

^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.

## **Plated Salad Selections**

**All Selections Served with Coffee, Water & Fresh Baked Rolls**

### **Asian Chicken Salad \$12.95**

**Marinated grilled chicken breast served over a bed of crisp greens with bok choy, cucumber, carrots, red peppers & bean sprouts tossed in soy sesame ginger vinaigrette.**

### **^Caesar Salad \$8.95**

**Traditional Caesar salad with crisp romaine, parmesan cheese & croutons tossed lightly in Caesar dressing (may contain raw eggs).**

**Add Chicken \$2.00 ^Add Grilled Salmon \$5.00**

### **Antipasto Salad \$9.95**

**Fresh garden greens served with julienne salami, provolone, tomato, kalamata olives, cavatappi pasta, red onion & artichoke hearts tossed lightly in oregano vinaigrette. Garnished with pepperoncini.**

### **Traditional Tuna or Chicken Salad \$10.95**

**Celery, red onion, fresh herbs, lemon & mayonnaise.**

**A generous scoop of either salad served over a bed of greens with tomato & cucumber.**

**Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.**

## **Children's Plated Selections**

**For Children 10 & Under. All Selections are Served with Raisins & Juice Box.  
Limit 1 Choice per Event.**

**Chicken Fingers with Macaroni & Cheese \$6.50**

**Mini Cheese Pizza \$5.50**

**Pepperoni Bosco Stick \$6.50**

**Salad with Ranch Dressing \$6.00**

**Above prices are subject to 6% sales tax and a service charge of \$150 or  
20% whichever is greater. Prices are subject to change.**

## Plated Lunch or Dinner Selections

All Selections Served with Farmhouse Salad, Fresh Baked Rolls, Coffee & Water

**^Grilled Pork Tenderloin \$14.95 lunch / \$19.95 dinner**

Marinated in olive oil, garlic & a splash of balsamic vinegar.

Served with Dijon mustard sauce, mashed potatoes & chef's choice vegetable.

**^New York Strip \$MP lunch/dinner**

Aged New York strip grilled to perfection. Served with roasted redskin potatoes & chef's choice vegetable.

Garnished with roasted button mushrooms.

**^Beef Tenderloin \$MP lunch/dinner**

Tender & juicy filet served with au jus, Duchess potatoes & French greens beans. Garnished with caramelized onions.

**Chicken Fricassee \$16.95 lunch / \$19.95 dinner**

Tender chicken breast sautéed with tarragon. Served with Madeira cream sauce, potato gnocchi & French green beans.

Garnished with crimini mushrooms.

**Hoisin Braised Chicken \$16.95 lunch / \$19.95 dinner**

Tender braised chicken breast served with a light hoisin sauce, fragrant basmati rice & grilled baby bok choy.

Garnished with shitake mushrooms.

**Chicken Florentine \$18.95 lunch / \$20.95 dinner**

Tender grilled chicken breast served with spinach cannelloni, provencal tomato & basil cream sauce.

**Chicken Picatta \$14.95 lunch / \$18.95 dinner**

Sautéed chicken breast served over a bed of linguini & chef's choice vegetable. Finished with a lemon caper & white wine sauce.

**Chicken Cordon Bleu \$15.95 lunch / \$19.95 dinner**

Classic chicken breast stuffed with ham & cheese & baked to perfection.

Served with sauce supreme, mashed potatoes & chef's choice vegetable.

**Artichoke Feta Chicken \$18.95 lunch / \$20.95 dinner**

Marinated & grilled chicken breast topped with artichoke, garlic, fresh basil & feta cheese.

Served with penne pasta tossed with fresh spinach, olive oil & fresh diced tomatoes.

**^Potato Crusted Salmon \$18.95 lunch / 23.95 dinner**

Fresh Atlantic salmon encrusted in shredded potato & fresh herbs. Sautéed & served with fresh spinach, slow roasted tomatoes

& roasted mushrooms. Finished with a honey balsamic glaze.

**^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.**

Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.

## **Plated Vegetarian Lunch or Dinner Selections**

**All Selections Served with Farmhouse Salad, Fresh Baked Rolls, Coffee & Water**

### **Vegetarian Ravioli \$18.95 lunch/dinner**

**Striped spinach, tomato & egg ravioli. Served with tomato cream sauce & matchstick vegetables.  
Garnished with parmesan & fresh herbs.  
~Additional Ravioli Options Available~**

### **Portobello Stack \$16.95 lunch/dinner**

**Roasted Portobello with grilled tomato, zucchini, fresh spinach & eggplant.  
Served with sweet red pepper sauce & chef's choice vegetable. Garnished with crumbled goat cheese.**

### **Eggplant Tower \$16.95 lunch/dinner**

**Eggplant parmesan breaded & sautéed & layered with ricotta cheese, mozzarella & fresh basil.  
Served on a bed of marinara with chef's choice vegetable.**

**Above prices are subject to 6% sales tax and a service charge of \$150 or  
20% whichever is greater. Prices are subject to change**

## Standing Hors d' oeuvre Reception

\$35.00 per person (minimum 50 guests)

\*\*\*\*Beverages not included\*\*\*\*

### Stations

(Select two)

\_\_\_\_\_ Pasta Station:

Your choice of two selections of pasta and sauce:

Choose from cavatappi, tri colored tortellini or penne pasta

Marinara, basil cream or olive oil, garlic, fresh herbs & spinach

Station accompanied by Miniature Italian Sandwiches

*Salami, provolone, arugula, oil & vinegar on baguette*

Add Chicken \$2.00 Italian Sausage \$2.00 Meatballs \$2.00

\_\_\_\_\_ Asian Station: Lettuce Wraps made with grilled chicken, crisp bibb lettuce, bean sprouts, carrots, red pepper and cucumber. Served with sweet chicken sauce & soy ginger dipping sauce & accompanied by soba noodle salad.

\_\_\_\_\_ Mediterranean Station: Greek chicken skewers served with herbed orzo tossed in olive oil, tomato & fresh herbs. Accompanied by gourmet olive bar, antipasto platter & house made hummus. Served with grilled pita

\_\_\_\_\_ ^Carving Station

Your choice of Carved Roasted Turkey or Top Round with Au Jus.

Served with fresh baked rolls & condiments.

### Passed hors d'oeuvres

*(select three)*

- Mozzarella Grape Tomato Skewers Drizzled of Olive Oil & Fresh Dill
- Gazpacho Shooters
- ^Smoked Salmon on Rice Cracker-served with Wasabi Aioli
- Ratatouille in Savory Pastry Crust. Garnished with Goat Cheese
- ^Beef Satay with Peanut Sauce
- ^Shrimp Wonton with sweet chili dipping sauce
- Spanakopita

Add on :

Fruit & Cheese Display \$5.00 per person

Thin Crust Gourmet Pizzas \$4.00 per person

Your selection of Spinach and Goat Cheese, Artichoke and slow roasted tomatoes  
or prosciutto and caramelized onions

^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Above prices are subject to 6% sales tax and a service charge of \$150 or  
20% whichever is greater. Prices are subject to change.

## Hors d' oeuvres Displays

**Seasonal Crudite Display \$4.25 per person**

**Fresh Garden Vegetables Served with Ranch & Roasted Red Pepper Hummus**

**Fresh Fruit Display \$4.25 per person**

**Seasonal Display of Watermelon, Cantaloupe, Pineapple, Honeydew & Fresh Berries**

**Fruit & Cheese Display \$5.00 per person**

**Mini Sandwich Display \$5.50 per person**

**An Assortment of Traditional Chicken Salad, Tuna Salad or Beef Tenderloin  
with Horseradish Sauce Served on a Mini Slider Bun**

**Antipasto Display \$7.00 per person**

**Artfully Displayed Platter of Imported Meat & Cheeses, Olives, Marinated Vegetables,  
Artichokes, Roasted Red Peppers, Pepperocini, Breadsticks & Flatbread**

**Gourmet Cheeseboard \$9.00 pp**

*minimum 50 people or more*

**^Whole Smoked Salmon Display \$95.00**

*Serves 35 people*

**Scottish Smoked Salmon with Cucumber & Traditional Accompaniments:  
Tomato, Capers, Red Onion & Mustard Sauce**

**^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.**

**Above prices are subject to 6% sales tax and a service charge of \$150 or  
20% whichever is greater. Prices are subject to change.**

**Traditional Hors d' oeuvres**

**2 pieces per person**

**Simmered BBQ Meatballs \$1.50**

**Stuffed Mushroom Caps \$1.50**

**Miniature Veggie Quiche or Quiche Lorraine \$2.00**

**Lobster Cobbler \$2.50**

**Mini Egg Rolls \$3.75**

**^Shrimp with Cocktail Sauce \$5.00**

**^Bacon Wrapped Scallops \$5.00**

**^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.**

**Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.**

## **Passed Hors d' oeuvres**

2 pieces per person

### **Warm:**

**Chicken & Pineapple Brochette with Soy Honey Glaze \$3.75**

**^Beef Satay with Peanut Sauce \$3.75**

**Skewered Duck Breast with Moroccan BBQ Sauce \$5.00**

**Spanakopita with Cucumber Mint Sauce \$4.00**

**^Shrimp Wonton with Chili Dipping Sauce \$3.75**

**Thai Chicken Springroll \$4.00**

**^Grilled New Zealand Petite Lamb Chop with Rosemary Aioli \$7.00**

**Veggie Samosa-Veggie Filling Wrapped in Dough & Baked. Served with Chutney \$5.00**

### **Chilled:**

**^Smoked Salmon on Rice Cracker with Wasabi Aioli \$3.75**

**Ratatouille in Savory Pastry Crust. Garnished with Goat Cheese \$3.75**

**^Seared Sesame Coated Tuna Served on a Wonton Chip with Mango Salsa \$5.50**

**^Shrimp Shooters \$4.00**

**Lettuce Wraps with Shredded Vegetables Drizzled with Soy Ginger Vinaigrette \$2.75**

**Asparagus Wrapped in Prosciutto \$4.00**

**California Roll with Pickled Ginger \$4.00**

**Mini Italian Sub Sandwiches \$4.50**

**^Lemon Confetti Shrimp Served on a Spoon \$6.75**

### **Crostini:**

**^Beef Tenderloin with Arugula & Horseradish Sauce \$4.75**

**Classic Bruschetta: Tomato, Basil & Garlic \$3.75**

**^Smoked Salmon with Lemon, Caper, Dill & Cream Cheese \$4.75**

**^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.  
Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.**

## Dessert Selections

### Chocolate Decadence Cake \$3.75

Rich Chocolate Cake with Chocolate Buttercream Icing  
Drizzled with Crème Anglaise & Fresh Seasonal Berries

### New York Cheesecake \$3.75

Traditional Rich & Creamy New York Cheesecake  
Served with Raspberry Coulis & Fresh Seasonal Berries

### Carrot Cake \$3.75

Traditional Carrot Cake with Cream Cheese Icing  
Served with Crème Anglaise & Fresh Seasonal Berries

### Strawberry Shortcake \$3.75

Spongecake layered with strawberry filling and whipped cream

### Chocolate Pots De Crème \$4.75

Rich Chocolate Custard Flavored with Gran Marnier  
Served with Fresh Seasonal Berries

### Key Lime Parfait \$4.75

Refreshingly light, tangy, creamy & sweet! Served with fresh berries.

### Dark Chocolate Torte \$4.75

Rich Flourless Chocolate Cake Served in Individual Ramekins  
Served with Mocha Cream & Fresh Raspberries

### Mini Chocolate Dessert Trio \$4.00

Handmade Truffle, Chocolate Covered Strawberry &  
Petite Gaufrette Dipped in Chocolate & Pecans

### Fresh Fruit Cocktail \$4.25

Fresh Seasonal Fruit Served in a Rocks Glass with a Key Lime Drizzle

Above prices are subject to 6% sales tax and a service charge of \$150 or  
20% whichever is greater. Prices are subject to change

## **Dessert Selections**

### **Michigan Fruit Tart \$4.50**

**Buttery Tart Shell Filled with Sautéed Cinnamon Apples & Dried Cherries  
Served with Crème Anglaise & Dusted with Powdered Sugar**

### **Lemon Bliss Cake \$5.50**

**Spongecake Filled with Lemon Cream  
Served with Raspberry Coulis & Fresh Seasonal Berries**

### **Italian Almond Torte \$5.50**

**White Cake Layered with Almond & Mascarpone Cream  
Served with Crème Anglaise & Fresh Seasonal Berries**

### **Mini Dessert Display \$6.50**

**Beautifully Displayed Arrangement of Petite Desserts to Satisfy the Most Discriminating Sweet Tooth. Includes Mini Cheesecakes, Petit Fours, Shortbread Cookies, Chocolate Dipped Strawberries, Baby Biscotti, Lemon Bars, Peanut Butter Bars & Decadent Brownies**

### **Gourmet Dessert Plate \$6.75**

**A Gourmet's Delight: "That Little Something Sweet" to perfectly complete your meal.  
Irresistible Handmade Chocolate Truffle, Chocolate Dipped Candied Orange Slice, Mini French Custard Cake,  
Gaufrette Cookie & Black & White Chocolate Covered Strawberry**

**Above prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. Prices are subject to change.**