

CATERING POLICIES

Thank you for considering Meijer Gardens' Hospitality Catering. Whether you are planning a festive celebration, an elegant wedding or an important corporate event, we have earned a reputation for unparalleled quality, taste and service. With an emphasis on locally sourced products, we craft stunning presentations to create edible works of art. To complement the creative component, we have an experienced Hospitality Sales Team to guide you through the planning and execution of your event. To assist you with your menu selections, consultations may be scheduled. Custom menus and proposals may also be designed by our Executive Chef to accommodate special needs and requests.

In order to protect guests and employees throughout the COVID-19 pandemic, Meijer Gardens Hospitality has increased our health and safety precautions in compliance with CDC guidelines, state-wide executive orders and public health advisories. We have revised existing procedures and implemented new protocols. The attached menu is a temporary menu. The following policies, procedures and menu have been established to ensure a successful event.

Catering Confirmation and Payment Process

- Catering must be secured with a \$300 non-refundable deposit and a signed Facility Use Confirmation.
- Menu selections are due **30 days** prior to your event.
- Final menu changes are due **14 days** prior to your event.
- **Final guest counts and special dietary needs are due by 12 pm seven days prior to your event and may not decrease once confirmed.**
- If additional meals are added after the final guest count is given, meals will be subject to availability and will be charged **double the current menu price.**
- Guaranteed guest counts are used to purchase fresh ingredients for menu production and to arrange for the proper number of service personnel. If a final guest count is not provided seven days prior to your event, the last guest count received will be used as a guaranteed count for final service and products.
- If tax exempt status applies, a tax-exempt letter and ID number must be provided seven days prior to the event.
- The remaining balance is due seven days prior to your event date.

Menu Selections

- Some menu items may not be available if the event is booked within two weeks of the event date.
- All menu items and prices are subject to change due to market conditions.
- If two different plated meal selections are requested, the Lessee must provide place cards for each guest with their menu selection to ensure proper meal service.
- Your Event Coordinator can suggest menu selections which can accommodate your guests with special needs such as vegan, vegetarian diets, food allergies or intolerances.
- Meijer Gardens makes every effort to mark food allergens and train staff appropriately; however, manufacturers may change their product formulation or consistency of ingredients without Meijer Garden's knowledge, and product availability may fluctuate. Customers should also note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- While Meijer Gardens take steps to prevent cross-contact, we do not have separate allergy-friendly kitchens and are unable to guarantee that a menu item is completely free of allergens such as wheat/gluten, egg, soy, milk, peanuts, tree nuts, fish and/or shellfish. As a result, there is always the possibility of cross contamination even when taking every possible precaution. It is, therefore, ultimately the responsibility of the customer to judge whether to question ingredients or choose to eat selected foods. Meijer Gardens will not assume any liability for adverse reactions to foods consumed, or items that a guest may come in contact with that contain a possible allergen.

Services and Fees

- All menu prices are subject to 6% sales tax and a 23% surcharge or \$230, whichever is greater.
- Additional staff charges may apply depending on the menu, event logistics and service.
- A \$3.00 per person multiple choice fee is applied to the cost of each meal when choosing two separate plated hot entrees.
- Cake cutting services are \$1.75 per person and include china, flatware, cutting and serving of the cake. You may also choose to cut your own cake and rent plates and forks for \$1.00 per person.
- Meijer Gardens will provide complimentary china, glassware, and place settings for the number of guaranteed guests. If additional settings are requested, a \$5 fee will be charge for each setting. This does not include food or beverage.
- The listed price for full-service catering includes tableware, standard white guest linens, utensils and catering equipment.

Additional linen fees:

- Ivory or black guest table linens: \$5
- Floor length auxiliary tables \$20
- Linen & skirting for auxiliary tables \$20
- Colored linen napkins \$0.50
- Due to health department regulations, food items cannot be removed from the facility. This policy applies to all perishable food, including entrees for guaranteed guests unable to attend.
- Outside food and beverage is prohibited from the facility except for licensed bakeries.
- Meijer Gardens Hospitality cannot be responsible for food quality due to delays of 30 minutes or more of the scheduled start time.
- All food and beverage services will cease 30 minutes prior to the end of confirmed rental time.

***** All policies, prices and product are subject to change *****

BREAKFAST

GF=Gluten Free, V=Vegetarian, VG=Vegan

Individual Continentals

Prices are per person.

Simply Coffee & Pastries \$6.95

Assorted fresh-baked scones and pastries with Colombian coffee to include decaf.

Healthy Start \$12.95

House-made gluten free granola bars, hard-boiled eggs, assorted yogurt, fresh-cut seasonal fruit salad, orange juice, and Colombian coffee to include decaf.

Hearty Breakfast Burritos

Scratch-made and griddled. One dozen minimum per order.

Chorizo Hash \$7.95

Skillet-browned chorizo, poblano peppers, redskin potatoes, pepper jack cheese, scrambled eggs.

Western-Style \$7.95

Diced bacon, sautéed onions, roasted peppers, cremini mushrooms, shredded cheddar, scrambled eggs.

Grab & Go Add-Ons

Gluten Free Bars \$2.75

One dozen minimum.

Bob's Red Mill Granola Bars \$2.75

One dozen minimum.

RX Protein Bar \$2.75

One dozen minimum.

Beverages

Bottled Water \$3.50

Assorted Canned Soda \$3.50

Coffee \$2.50

Hot Tea \$2.50

Break of Dawn \$9.95

Assorted fresh-baked scones, house-made gluten free granola bars, fresh-cut seasonal fruit salad, orange juice, and Colombian coffee to include decaf.

Sweet Potato with Bean & Corn \$7.95 v

Harissa sweet potatoes, black beans, grilled corn, roasted peppers, sautéed onions, feta cheese, scrambled eggs.

Vegan Burrito Scramble \$7.95 vg

Plant-based chorizo, potato, jalapeno, red pepper, cashew sour cream, tofu crumbles.

Fresh Fruit Cups \$3.50

Jumbo Fresh Baked Muffin \$3.50

Assorted Yogurt \$2.50

Iced Tea \$3.50

Orange Juice \$2.00

Lemonade \$1.75

Garden Sunrise Punch \$2.00

We proudly support the community by sourcing ingredients from local farmers, butchers and bakers.

LUNCHES

Craft Box Lunches **Choice of Three \$15.75**

Choice of wraps and salads. Mix and match up to three selections. Lunches include assorted chips, Chef's choice cookie or brownie and assorted canned sodas.

Also available as Plated Cold Lunches, add \$2.00.

Artisan Wraps

Chicken Fattoush

Tomatoes, parsley, lemon zest, garbanzo beans, za'atar spice, feta cheese, spring mix. Served on whole grain tortilla.

Turkey Bacon Club

Local Applewood bacon, turkey breast, red onion, spring mix, herbed cheese spread. Served on a whole grain tortilla.

Harissa Garden Vegetable *v*

Zucchini, summer squash, red onion, bell pepper, garbanzo beans, herbed cheese spread, spring mix. Served on a whole grain tortilla.

Roast Beef

Seasoned roast beef, spring mix, pickle spear, herbed cheese spread. Served on a whole grain tortilla

Composed Salads

Includes rolls and butter.

Michigan Maple *GF*

Grilled natural chicken breast, spring mix, candied walnuts, dried Montmorency cherries, goat cheese, Michigan maple vinaigrette.

Apple, Almond & Blue Cheese *GF*

Grilled natural chicken breast, spring mix, roasted Michigan apples, Roth Kase smoked blue cheese, pickled red onions, maple-harissa almonds, apple-cider vinaigrette.

Southwest Grilled Chicken *GF*

Grilled natural chicken breast, spring mix, roasted corn, black beans, cilantro, tomato, red onion, tortilla crisps, cilantro-lime vinaigrette.

Chicken Salad on Greens *GF*

Choose between our Smokehouse Curried Chicken Salad and Meijer Gardens' house chicken salad on a bed of spring mix. Served with grape tomatoes and sliced cucumbers.

HORS D' OEUVRES

Prices are per piece. 25 piece minimum per appetizer.

Countryside Antipasto Skewer \$2.50 *GF*

Macerated berries, vanilla Chantilly.

Michigan Cherry BBQ Kabob \$2.50 *GF*

Grilled natural chicken breast, bell pepper, red onion, house-made cherry BBQ sauce.

Caprese Skewer \$5.25 *V, GF*

Herbed fresh mozzarella, grape tomato, balsamic reduction, sea salt.

Korean Beef Satay \$2.75 *GF*

Kalbi marinated beef tenderloin, ginger-scallion relish, toasted sesame seeds.

Farmer's Steak & Potato Skewer \$2.95 *GF*

Grilled beef tenderloin, fingerling potato, cipolini onion, house-made cherry BBQ sauce.

Chicken Saltimbocca Bite \$2.50 *GF*

Natural chicken breast with fresh sage wrapped in speck prosciutto, roasted garlic-peppercorn aioli.

Fontina Risotto Croquettes \$2.50 *V*

Parmesan risotto balls with creamy fontina center, with truffle aioli.

Wild Mushroom Polenta Square \$2.50 *V, GF*

Corn polenta square, wild forest mushroom ragout, truffle oil, black sea salt.

Classic Deviled Egg \$2.50 *V, GF*

Dijon filling, fresh chives, smoked paprika, kettle-cooked potato crisp.

Steak & Blue Cheese Deviled Egg \$2.50 *GF*

Dijon filling, fresh chives, smoked paprika, kettle-cooked potato crisp.

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HORS D' OEUVRES *continued*

Pear & Blue Cheese Bite \$2.50 *v*

Spiced pear compote, Roth Kase smoked blue cheese, toasted pepitas.

Mini Crab Cake \$2.95 *GF*

Seared crab cake, Cajun mayo, pickled mustard seed.

Honey Chevre on Parmesan Crisp \$2.75 *v, GF*

Baked parmesan crisp, whipped goat cheese, raw honey, fresh thyme, walnuts.

Waldorf Salad \$2.50 *v*

Sour apple, celery, walnuts, curry dressing. Served in wonton cup.

Mini Shepherd's Pie \$2.75

Natural ground beef, mirepoix gravy, whipped garlic potatoes.

Tomato Bruschetta Shooter \$2.50 *v*

Roasted tomatoes, olives, grilled artichokes, basil, oregano, shaved parmesan, artisan bread crostini.

Crab-Stuffed Mushroom Caps \$2.95 *GF*

Drizzled with smokey bacon gastrique.

Tostones Canape \$2.75 *VG, GF*

Fried plantain, black bean hummus, chili flake, lime.

Curried Cauliflower Spoon \$2.75 *VG, GF*

Baba ganouj, apricot mostarda.

PLATED DINNERS

Comes with choice of one salad, rolls with butter, water, and Colombian coffee to include decaf.

Salad Course *choose one*

Michigan Maple *v, GF*

Spring mix, candied walnuts, dried Montmorency cherries, goat cheese, Michigan maple vinaigrette.

Strawberry Fields Salad *v, GF*

Spring mix, strawberries, feta cheese, harissa-spiced almonds, balsamic reduction, and extra virgin olive oil.

French Farmhouse *v*

Spring mix, sliced radish, carrot ribbons, croutons, grape tomatoes, Dijon-chive vinaigrette.

Harvest Crunch *v*

Blend of spring mix and kale, cabbage, roasted butternut squash and parsnips, croutons, toasted pepitas, apple cider vinaigrette.

Entrée Course *choose one*

Chicken Carbonara \$22.95 *GF*

Grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons. Served with goat cheese & charred scallion smashed potatoes and steamed asparagus.

Chicken Saltimbocca \$22.95 *GF*

Natural chicken breast with fresh sage wrapped in prosciutto, roasted garlic demi. Served with herb roasted marble potatoes and steamed asparagus.

Chicken Marsala \$22.95 *GF*

Sautéed natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms. Served with herbed linguini "nest" and steamed asparagus.

French Onion Chicken \$22.95 *GF*

Natural chicken breast, gruyere cheese, sauce Lyonnaise, caramelized onions. Served with smashed Yukon gold potatoes and blanched broccolini.

Natural Beef Sirloin \$29.95 *GF*

Filet-cut grilled top sirloin, red wine caramelized shallots, Roth Kase smoked blue cheese. Served with smashed Yukon gold potatoes and steamed asparagus.

Wine-Braised Natural Beef Short Rib \$29.95 *GF*

Slow-cooked boneless short rib, Burgundy wine jus, seared pearl onions. Served with mashed golden potatoes with truffle, parmesan and black garlic and roasted hand-peeled carrots.

Filet Mignon \$46.95 *GF*

Seared natural beef tenderloin filet, braised cipolini onion petals, rosemary beurre noisette, black sea salt. Served with crushed oven-browned golden potatoes and sautéed haricot verts.

Umami New York Strip \$31.95 *GF*

Natural Manhattan cut strip, Michigan forest mushroom ragout, truffle oil. Served with mashed golden potatoes with truffle, parmesan and black garlic and sautéed haricot verts.

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ENTRÉE COURSE *continued*

Wild Sea Bass Arrabiata \$44.95 *GF*

Seared Chilean sea bass, rosemary-infused arrabiata tomato coulis. Served with harissa cauliflower puree and Chef's choice vegetable.

Pecan-Crusted Maple Salmon \$24.95 *GF*

Fresh salmon glazed with BLiS bourbon maple syrup and topped with crushed pecans. Served with soft heirloom corn polenta and sautéed haricot verts.

Lemon-Basil Salmon \$24.95 *GF*

Skillet-seared fresh salmon, basil infused oil, fresh lemon. Served with harissa cauliflower puree and blanched broccolini garlic and roasted hand-peeled carrots.

Vegetarian Entrees

Vegan Black Pepper Tofu \$21.95 *VG, GF*

Oven-fried tofu, Tamari soy sauce, Korean gochujang, fresh minced ginger, poblano pepper, green onion, toasted sesame seeds. Served with grilled baby bok choy.

Parisian Gnocchi \$21.95 *GF*

Hand-made French gnocchi, cremini mushrooms, asparagus, cherry tomato confit, sage brown butter, sea salt.

Vegan Curried Cauliflower Steak \$21.95 *VG, GF*

Skillet-seared cauliflower served atop green pea and heirloom carrot curry, lightly smoked lentils, and finished with sweet corn relish.

Vegan Sweet Potato Gnocchi \$21.95 *VG, GF*

Cashew cream, charred broccolini, mushroom conserva, vidalia gastrique.

Paired Entrees

If you are on the fence about what to offer your guests, our paired entrees will give you peace of mind by offering two smaller portions on one plate. While all menu offerings are customizable, these entrees have been carefully paired by our Executive Chef to perfectly complement one another. All paired entrees are served with smashed Yukon gold potatoes and Chef's choice seasonal vegetable.

Umami New York Strip

& Chicken Carbonara \$35.95 *GF*

Natural Manhattan cut strip, Michigan forest mushroom ragout, truffle oil paired with Char-grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons.

Wine-Braised Natural Beef Short Rib

& Chicken Marsala \$35.95 *GF*

Slow-cooked boneless short rib, Burgundy wine jus, seared pearl onions paired with sautéed natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms.

Beef Sirloin Filet

& French Onion Chicken \$35.95 *GF*

Filet cut grilled top sirloin, red wine caramelized shallots, Roth Kase smoked blue cheese paired with Natural chicken breast, gruyere cheese, sauce Lyonnaise, caramelized onions.

Kids' Menu *choose one*

Chicken Tenders with Honey-Butter Carrots \$7.95

Comes with ketchup, fresh fruit cup and juice box.

Macaroni and Cheese with Tater Tots \$7.95

Comes with fresh fruit cup and juice box.

Hand-Dipped Corn Dog with Tater Tots \$7.95

Comes with fresh fruit cup and juice box.

Pasta Alfredo with Garlic Bread \$7.95

Comes with fresh fruit cup and juice box.

PLATED DESSERTS

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Desserts

Can be served or preset unless otherwise noted. Priced per selection.

Very-Berry Cheesecake \$5.25

Macerated berries, vanilla Chantilly.

Bourbon Caramel Apple Tart \$5.25

Bourbon-apple compote, vanilla Chantilly.

Berries & Coconut Cream \$5.25 *VG, GF*

Macerated berries, lavender, coconut sweet cream, toasted coconut, harissa almonds.

Flourless Chocolate Torte \$4.95 *GF*

Chocolate mousse, berry garnish.

Crème Brulee Cheesecake \$5.25

Seasonal berry garnish, vanilla Chantilly.

Petite Desserts

 \$2.50 each

We recommend 2-3 pieces per person. 10 piece minimum per selection.

Bourbon Caramel Apple Tartlet

Bourbon apple-compote, vanilla Chantilly.

Chocolate-Toffee Crunch Shooter *GF*

Dark chocolate mousse, Heath bar pieces.

N.Y. Cheesecake Bite

Drizzled with Chef's Choice sauces.

Chocolate-Dipped Strawberries

Cookies & Cream Shooter

White chocolate mousse, chocolate sauce, Oreo cookie crumble.

Cookies & Brownies

30 piece minimum per item. Prices are per piece. Individually wrapped.

House-Made Chocolate Chip Cookie \$2.50

English Toffee Blonde Brownie \$3.75

Lemon Bar \$3.50

Peanut Butter Swirl Brownie \$3.50 *GF*

Double Fudge Brownie \$3.50 *GF*

M&M Cookie \$2.50 *GF*

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