



## Catering Menu

**Full Service, drop off service, or carry out available.**

Chef Joseff VanHorn is more than happy to customize a menu for you and your guest. We will work with you and your budget. Some different specialties not listed include but are not limited to...

Indian, Asian, Jewish, Hungarian, Mediterranean, German, Polish, Cajun Cuisine, Southern Soul Food, and fresh Sushi – Don't see what you like we will customer tailor a menu for you.

## Breakfast Menu

Breakfast Menu is available for a minimum of 25 guests. Breakfast service will be provided with high quality compostable products. China service is available for an additional \$2.00 per person.

### **Continental Breakfast \$9 per person**

Fresh assortment of pastries and muffins, served with fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices. Add bagels for \$1.00 per person.

### **Healthy Choice Breakfast \$10 per person**

Build your own parfaits with two types of yogurts, fresh berries, & granola served with fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices.

### **Boardroom Breakfast \$10 per person**

Fresh fruit salad and an assortment of pastries and muffins, served with fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices.

### **Executive Breakfast \$10 per person**

Variety of pre-sliced bagels, butter, jelly and cream cheese, served with fresh fruit salad and fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices. Add lox, sliced tomatoes, capers and red onion for \$2.00 per person.

### **Looking for different breakfast ideas?**

We can add oatmeal, cream of wheat, pancakes, made to order quiche, French toast, upside down French toast, eggs strata, or eggs frittata to any order.

### **Hot! Breakfast Buffet \$13 per person**

Eggs your way - Scrambled eggs, egg strata (with bread), or eggs frittata (no bread), breakfast potatoes, sausage links and bacon, fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices. Add fresh fruit salad for \$1.00 per person.

### **Deluxe Hot! Breakfast Buffet \$14 per person**

**Scrambled eggs - (Choose 2)** bacon & cheese, veggie & cheese, scrambled eggs - plain, egg beaters - plain, sausage & cheese, or meat & veggie combo. **Breakfast potatoes - (Choose 1)** Home fries with onion, classic hash browns, grilled redskins, or fried potato triangles. **Meat (Choose 2)** sausage links, turkey sausage, bacon, or grilled ham. Served with assorted pastries and muffins, fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices. **Add fresh fruit salad** for \$1.00 per person.

**Add oatmeal** to any buffet package \$1 per person - includes walnuts, raisins and brown sugar

### **Made to order Omelet Station (Chef attended) \$14 per person**

Served with your choice of breakfast meat & potatoes, fresh brewed regular coffee, decaffeinated coffee, hot tea and assorted breakfast juices. Add fresh fruit salad for \$1.00 per person.

### **Audrey Hepburn's Sunday Brunch \$17 per person (china service included)**

The Hot! Breakfast buffet including fresh fruit salad plus your choice of house or Caesar salad, one entrée and two accompaniments from our lunch menu.

## **Take 5 - Break & Beverage Menu**

Break Menu is available for a minimum of 25 guests.

### **Beverage Station \$10 per person**

Fresh brewed regular and decaffeinated coffee, hot tea, bottled water and assorted sodas, replenished for the duration of the event. Add assorted juices or fresh baked cookies for \$1.00 per person.

### **AM Break Station - \$12 per person**

Bottled water, assorted juice, coffee (regular & decaf), hot tea, assorted bagels and cream cheese, breakfast bars, fresh fruit, cinnamon rolls, donuts, & assorted yogurt.

### **PM Break Station - \$12 per person**

Bottled water, Pepsi or Coke products, coffee (regular & decaf), hot tea, veggie tray, cheese tray, granola bars, assorted bagged chips, and assorted fresh baked cookies

### **AM & PM Break Stations for all day events (8 hour max) \$20 per person**

## **Snacks Ala Cart**

### **YoChef's Popcorn Machine – Fresh Popped Popcorn with assorted toppings cooked on site \$4 per person**

Chips & Dip \$2 per person

Tortilla chips with salsa \$2 per person

Mini Pretzels \$2 per person

Trail Mix \$2 per person

Peanuts \$2 per person

Party Mix \$2 per person

Mixed Nuts \$2 per person

### **Fresh Baked Cookies \$1.75 per person**

Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar with M&Ms or White Chocolate Macadamia Nut.

## **Beverage Selection**

Fresh Brewed Coffee \$2.00 per person  
Fresh brewed regular and decaffeinated coffee.  
Hot Apple Spiced Cider - \$2 per person  
Hot Chocolate – served with whipped cream - \$2 per person  
Hazelnut available upon request

Classic Punch Bowl \$4.00 per person  
Citrus, Fruit, Ice Tea or Pink Lemonade

Gourmet Punch Bowl \$5.00 per person  
Blue Raspberry, Sparkling Apple or White Grape

Bottled Water \$1.75 per bottle  
Soda \$2 per can  
2% Milk Carton \$2 per carton  
Bottled Juices \$2 per bottle

## **Lunch Menu**

Lunch Menu is available until 3:00 p.m. for a minimum of 25 guests. Service will be provided with high quality compostable products. China service is available for an additional \$2.00 per person. All lunch selections may be served after 3:00 p.m. for an additional \$3.00 per person.

**Salad & Soup Buffet \$12 per person** (Choose 1 salad selection and 2 soups, or 2 salads and 1 soup) add \$1 per person to add grilled chicken strips and a second soup or salad selection. Served with fresh baked rolls and whipped butter.

### **Salad Selections**

**House Salad** | Iceberg lettuce, cucumber, tomatoes, red onion, cheese and croutons

**Caesar Salad** | Romaine lettuce, croutons, and parmesan cheese tossed in Caesar dressing

**Mediterranean Salad** | Mixed greens, feta cheese, red onion, kalamata olives, and tomatoes tossed in feta cheese vinaigrette

**Oriental Salad** | Mixed greens, mandarin oranges, sliced almonds, and chow Mein noodles tossed in a soy ginger dressing

**Strawberry & Feta Salad** | Mixed greens, feta cheese, strawberries, and sliced almonds tossed in a raspberry vinaigrette

**Southwestern Chopped Salad** Chopped Romaine lettuce, topped with black beans, sweet corn, chopped avocado, grape tomatoes, & cilantro served with our own cilantro, lime, & avocado dressing.

**Kale & Bok Choy Salad** | Fresh cut Bok choy, green kale, lima beans, dried cherries, cashews, & grape tomatoes – tossed in a soy sesame dressing

**Arugula & Spinach Salad** | Chopped walnuts, blueberries, blue cheese crumbles, & red onion served with a raspberry vinaigrette

### **Soup Selections**

Mushroom & Barley, Italian Wedding, Hearty Beef & Vegetable, Broccoli Cheese, Chicken Noodle, Clam Chowder or Minestrone - call for additional seasonal soup options...

**Deluxe Salad Bar - \$12 per person**- Served with one soup selection and the following toppings. Cottage Cheese, Mixed lettuce greens, shredded carrots, sliced radishes, diced eggs, sunflower seeds, bacon bits, Julian ham and turkey, shredded cheddar cheese, cucumbers, tomatoes, & croutons – add fresh fruit tray \$1 per person

**Deluxe Baked Potato Bar with Salad - \$12 per person**

Load your own toppings include: shredded cheddar cheese, green onions, whipped butter, sour cream, bacon bits, steamed broccoli, caramelized sweet onions, & black bean chili

**That's a wrap! Boxed Lunch \$11 per person**

Your choice of one 6” wrap served with a bag of chips, a pickle spear and a fresh baked cookie. Add an apple, banana or orange for \$1.00 per person.

**That's a wrap! Buffet \$12 per person**

Your choice of two wraps served with potato chips and either a soup (listed above) or salad (mixed greens or Caesar salad).

**Red Pepper Hummus** | Hummus, mixed greens, cucumber sticks, & red peppers

**Veggie** | Provolone cheese, mixed greens, cucumber, tomatoes, red pepper, and ranch dressing

**Italian** Provolone cheese, mixed greens, pepperoni, salami, & ham and Italian mayo

**Ham** | Ham, Swiss cheese, mixed greens, and deluxe mayo

**Chicken Caesar** | Sliced chicken breast, Swiss cheese, mixed greens, red onion, and Caesar dressing

**Chicken Avocado** | Sliced chicken breast, provolone cheese, mixed greens, tomatoes and fresh sliced avocados

**Spicy Roast Beef** | Roast beef, Cheddar cheese, mixed greens, red pepper, red onion and chipotle mayo

**Turkey Bacon** | Sliced turkey, bacon, provolone cheese, mixed greens, chopped bacon and smoky mayo

**Deli Sandwich Boxed Lunch \$11 per person**

Deli sandwich freshly prepared with your choice of bread, choice of meat and cheese then garnished with lettuce and tomato. Served with condiment packets, bag of chips, pickle spear and a cookie in a take-away container Add an apple, banana or orange for \$1.00 per person.

**Deli Sandwich Buffet \$11 per person (one sandwich) \$12 per person (two sandwiches)**

Create your own sandwich buffet featuring deli meats (choose 3), domestic cheeses (choose 2), and fresh breads. Served with lettuce, tomato and assorted condiments, your choice of one bagged snack and one prepared salad.

**Bagged Snack Selections** – Assorted chips | Regular Potato Chips only | BBQ Potato Chips only | Sun Chips | all baked assorted chips

**Prepared Salad Selections** - Coleslaw | Redskin Potato Salad with Dill | Home-style Potato Salad | Penne Pasta Salad | Couscous salad with chick peas | Tabbouleh salad with quinoa

**Meat Selections** – Turkey, Roast Beef, Ham, Smoked Chicken Salad, Curry Chicken Salad, Tuna Salad

**Cheese selections** – Cheddar, Swiss, Provolone, Colby

**6” Deli Sub Sandwich Boxed Lunch \$11 per person**

Deli sandwich freshly prepared with your choice of Turkey & Provolone, Ham & Swiss, Roast Beef & Cheddar, Italian combo, American classic, or the Deluxe Sub. Served with condiment packets, a bag of chips, a pickle spear and a cookie in a take-away container. Add an apple, banana or orange for \$1.00 per person.

### **"Chicago Style" Dog Buffet (2 dogs) \$12 per person**

Red Hot Chicago hot dogs served on regular or poppy seed buns. Toppings include assorted condiments, celery salt, cheddar cheese, all beef homemade chili, dill pickle spears, green relish, red onions, Roma tomato wedges and sauerkraut. Includes assorted bagged chips and one prepared salad.

### **"Chicago Style" Italian Beef & Maxwell Street Polish Buffet \$12 per person (2 sandwiches**

**\$11 per person)** Slow roasted roast beef served in natural Italian gravy and char-grilled Maxwell Street Polish dogs served with classic Giardiniera, sautéed sweet onions, green and red peppers and fresh French bread. Includes assorted bagged chips and one prepared salad.

### **Big Game Buffet \$12 per person (2 sandwiches \$13 per person)**

Johnsonville brats with sautéed sweet white onions, hamburgers with Swiss & Cheddar cheeses, tomatoes, lettuce, and pickles with assorted condiments, served with assorted bagged chips, baked beans, coleslaw, and redskin potato salad with dill.

### **Oriental Buffet \$12 per person**

Choose 1 entrée – Chicken vegetable, tofu vegetable stir fry, or beef & broccoli, oriental salad with soy ginger dressing, & fortune cookies – add spring rolls, or egg rolls \$2 per person

### **Fajitas Buffet \$14 per person**

Sautéed chicken and steak fajitas strips served with sweet onions, sautéed red & green peppers, Mexican rice, homemade guacamole, tortilla chips, soft tortillas, shredded cheddar cheese, jalapeño peppers, salsa and sour cream. Price includes homemade chili con queso.

### **"Soon to be famous" Fiesta Taco Buffet \$12 per person (3 tacos per person \$12)**

Shredded chicken and ground beef seasoned with authentic Mexican spices, served with soft and hard taco shells, refried beans, Mexican rice, homemade guacamole, tortilla chips and all the toppings. Toppings include shredded cheddar cheese, shredded lettuce, diced tomatoes, jalapeño peppers, salsa and sour cream. Price includes homemade chili con queso.

### **BBQ Lunch Buffet \$12 per person (2 sandwiches per person \$13)**

BBQ Pulled Pork slow cooked to perfection, served with fresh bread, coleslaw, redskin potato salad with dill, baked beans, assorted bagged chips, and pickles – add our “amazing slow cooked beef brisket” \$2pp

### **Southern Soul Food Lunch Buffet \$14 per person**

Fried Chicken, Mac & Cheese, & Collard Greens served with house salad and sweet cornbread with whipped butter.

### **Pasta Lunch Buffet \$14 per person**

Your choice of one of the following entrées, served with house or Caesar salad and fresh baked rolls with whipped butter. Add an additional pasta dish for \$2.00 per person. Substitute shrimp for chicken for \$1 per person.

**Spaghetti with Sauce** | Your choice of sauce: Marinara, Meatball or Sausage

**Chicken Fettuccine Alfredo** | Sautéed chicken tossed in Alfredo sauce, served over fettuccine

**Chicken Fettuccine Alfredo with Broccoli** | Sautéed chicken and broccoli tossed in Alfredo sauce

**Meat Lasagna** | Meat lovers' lasagna baked until bubbling

**Garden Vegetable Lasagna** | Chopped spinach, ricotta cheese and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

**Creamy Pasta Primavera** | Broccoli, Roma tomatoes and artichoke hearts tossed in Alfredo sauce, served over linguine

**Garden Pasta Marinara** | Broccoli, Roma tomatoes and artichoke hearts tossed in marinara sauce, served over spaghetti

**Baked Ziti** | Penne pasta tossed with marinara sauce and topped with mozzarella cheese then baked to perfection

**Three Cheese Manicotti** | Pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce, asiago and mozzarella cheeses

**Chicken Parmigiana** | Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti

**Chicken Pesto** | Sautéed chicken and artichoke hearts tossed in a light pesto sauce, served over penne pasta

**“Build your own” Lunch Buffet \$14 per person** - Your choice of one entrée, one starch and one vegetable, served with house or Caesar salad and fresh baked rolls with whipped butter. Add an additional entrée for \$2.00 per person. Add an additional starch or vegetable for \$1.00 per person.

### **Entrée Selections**

Baked Chicken | BBQ Chicken | Dijon Chicken | Champagne Chicken | Sliced Ham | Sliced Roast Beef | Sliced Turkey Breast | Baked White Fish | Vegetable Lasagna | Meat Lasagna | Polish Sausage

### **Starch Selections**

Baked Potato with Butter & Sour Cream | Parsley-buttered Redskin Potatoes | Roasted Garlic Mashed Potatoes | Cheesy Au Gratin Potatoes | Long Grain Wild Rice | Rice Pilaf | White Rice | Mac & Cheese

### **Vegetable Selections**

Buttered Corn | Green Beans Almandine | Honey Glazed Baby Carrots | Vegetable Medley – Carrots, Broccoli, Cauliflower | Fresh Steamed Broccoli | Steamed peas with pearl onions | Broccoli & Cauliflower with Lemon Pepper

## **Pasta Dinner Buffet - \$19.50 per person**

**25 guests minimum**

Your choice of one of the following entrées served with one accompaniment vegetable, house or Caesar salad and garlic toast. china service is included in price

Substitute shrimp for chicken for \$1 per person. Add additional entrées \$2 per person

**Spaghetti with Sauce** | Your choice of sauce: Marinara, Meatball or Sausage

**Chicken Fettuccine Alfredo** | Sautéed chicken tossed in Alfredo sauce, served over fettuccine

**Chicken Fettuccine Alfredo with Broccoli** | Sautéed chicken and broccoli tossed in Alfredo sauce, served over fettuccine

**Meat Lasagna** | Meat lovers' lasagna baked until bubbling

**Garden Vegetable Lasagna** | Chopped spinach, ricotta cheese and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

**Creamy Pasta Primavera** | Broccoli, Roma tomatoes and artichoke hearts tossed in Alfredo sauce, served over linguine

**Garden Pasta Marinara** | Broccoli, Roma tomatoes and artichoke hearts tossed in marinara sauce, served over spaghetti

**Baked Ziti** | Penne pasta tossed with marinara sauce and topped with mozzarella cheese then baked to perfection

**Three Cheese Manicotti** | Pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce, asiago and mozzarella cheeses

**Chicken Parmigiana** | Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti

**Chicken Pesto** | Sautéed chicken and artichoke hearts tossed in a light pesto sauce, served over penne pasta

**Penne with Chicken and Mushrooms** | Sautéed chicken, penne pasta and parsley, tossed in white wine mushroom sauce

## Dinner Buffet

**Buffet Dinner Menu is available for a minimum of 25 guests. China service is included in the pricing.**

Entrée selection choices for all buffets are not to exceed individually plated cost of \$20.50

See event planner for details

Children's Pricing: Ages 3-10 – ½ price of entrée selections | Ages 2 and under – No Charge

### **Ginger Roger's - Buffet \$22.50 per person**

Your choice of one entrée and two accompaniments with choice of a house or Caesar salad and fresh baked rolls with whipped butter. Tableside water service and coffee station included.

### **Fred Astaire's - Buffet \$24.50 per person**

Your choice of two entrées and two accompaniments with choice of a house or Caesar salad and fresh baked rolls with whipped butter. Tableside water service and coffee station included.

### **Katherine Hepburn's - Buffet \$26.50 per person**

Your choice of three entrées and three accompaniments with choice of a house or Caesar salad and fresh baked rolls with whipped butter. Tableside water service and coffee station included.

### **Add a Chef attend carving station to any buffet for \$3 per person**

Your choice of one of the following carving stations:

Hand-carved Western Roast Beef

French-cut Turkey Breast

Smoked Seasoned Pit Ham

Roasted Pork Loin with choice of sauce – cherry, apple & onion or orange ginger

Prime Rib – add \$2 per person

Tableside water & coffee service included.

### **Vegetable Accompaniment**

Buttered Corn | Green Beans Almandine | Green Beans with Fresh Mushrooms | Honey Glazed Baby Carrots | Vegetable Medley – Carrots, Broccoli, Cauliflower | Italian Blend – Green Beans, Carrots, Cauliflower, Red Peppers, Yellow Peppers, & Red Onion | Key West Vegetables – Green Beans, Carrots, & Red Peppers | Fresh Steamed Broccoli | Steamed peas with pearl onions | Broccoli & Cauliflower with Lemon Pepper | Fresh Asparagus – in season | Grilled Veggies – Summer squash, Zucchini, Roma Tomatoes, & red pepper

### **Starch Accompaniment**

Baked Potato with Butter & Sour Cream | Cheesy Au Gratin Potatoes | Long Grain Wild Rice | Dijon-roasted Potatoes | Parsley-buttered Redskin Potatoes | Roasted Garlic Mashed Potatoes | Rice Pilaf | Homemade Mac & Cheese | White Rice | Twice Baked Potatoes (Add \$1.00 per person)

# Plated Dinners

Plated dinner menu is available for a minimum of 25 guests.

China service is included in the pricing.

Plated dinners include your choice of two accompaniments (unless otherwise noted), table side salad (house or Caesar), & coffee service with fresh baked rolls and whipped butter.

**We use fresh vegetables and are happy to make your own personal blend upon request**

## Accompaniment - Vegetable

Buttered Corn | Green Beans Almandine | Green Beans with Fresh Mushrooms | Honey Glazed Baby Carrots | Vegetable Medley – Carrots, Broccoli, Cauliflower | Italian Blend – Green Beans, Carrots, Cauliflower, Red Peppers, Yellow Peppers, & Red Onion | Key West Vegetables – Green Beans, Carrots, & Red Peppers | Fresh Steamed Broccoli | Steamed peas with pearl onions | Broccoli & Cauliflower with Lemon Pepper | Fresh Asparagus – in season | Grilled Veggies – Summer squash, Zucchini, Roma Tomatoes, & red onion

## Accompaniment – Starch

Baked Potato with Butter & Sour Cream | Cheesy Au Gratin Potatoes | Long Grain Wild Rice | Dijon-roasted Redskin Potatoes | Parsley-buttered Redskin Potatoes | Roasted Garlic Redskin Mashed Potatoes | Rice Pilaf | White Rice | Homemade Mac & Cheese | Twice Baked Potatoes (Add \$1.00 per person)

**Combo Plates available – see event planner**

**Example - Steak & Chicken \$25.50**

**Example - Steak & Seafood \$27.50**

## Chicken & Turkey Selections

|  |                    |
|--|--------------------|
| Baked Chicken  | \$21.50 per person |
| Slow cooked bone-in leg & thigh chicken topped with our own seasoning & parmesan cheese                    |                    |
| BBQ Chicken  | \$21.50 per person |
| Slow cooked bone-in leg & thigh smothered in our own mesquite BBQ sauce                                    |                    |
| Dijon Chicken  | \$22.50 per person |
| Garlic focaccia-encrusted chicken breast baked to perfection and drizzled with homemade Dijon cream sauce. |                    |
| Tandoori Chicken   | \$22.50 per person |
| Bone in chicken marinated in yogurt and Tandoori seasonings.   |                    |
| Chicken Teriyaki   | \$22.50 per person |
| Juicy chicken breasts baked and topped with tangy sweet and sour sauce.                                    |                    |
| Champagne Chicken  | \$22.50 per person |
| Juicy chicken breast baked and served with homemade champagne cream sauce.                                 |                    |



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|---|---------------------------|
| <b>Chicken Parmigiana</b><br>Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti.  | <b>\$22.50 per person</b> |
| <b>Chicken Marsala</b><br>Tender and juicy chicken breasts baked and topped with homemade Portobello mushroom sauce.  | <b>\$23.50 per person</b> |
| <b>Chicken Cordon Bleu</b><br>Melt in your mouth ham and Swiss cheese, wrapped with chicken and smothered in homemade cream sauce.  | <b>\$23.50 per person</b> |
| <b>Stuffed Michigan Cherry Chicken</b><br>Flavorful chicken breast stuffed with mild goat cheese or feta and mozzarella cheese, fresh basil and dried cherries then topped with homemade Michigan cherry sauce. | <b>\$23.50 per person</b> |
| <b>Roasted Game Hens with Dried-Currant Sauce</b><br>Slow roasted game hens, marinated with a hint of citrus and drizzled with homemade dried-currant sauce.  | <b>\$25.50 per person</b> |
| <b>Turkey Roulade</b><br>Juicy turkey breast stuffed with button mushroom stuffing and wrapped in bacon.  | <b>\$25.50 per person</b> |

## Beef Selections

(add grilled shrimp skewer to any steak dish \$4)

|  |                           |
|--|---------------------------|
| <b>Sliced Roast Beef</b><br>Fork-tender roast beef sliced and served in beef gravy   | <b>\$22.50 per person</b> |
| <b>Beef Brisket</b><br>slow cooked beef brisket  | <b>\$23.50 per person</b> |
| <b>Grilled 8 oz Flat Iron Steak</b><br>Served with a rich peppercorn cream sauce   | <b>\$23.50 per person</b> |
| <b>Grilled New York Strip Steak</b><br>Gently sautéed fresh mushrooms top a tender 10-ounce USDA choice strip steak, served medium rare temperature.   | <b>\$24.50 per person</b> |
| <b>Wild Mushroom Beef Tenderloin</b><br>Slow roasted beef tenderloin served medium rare & topped with homemade wild mushroom cream sauce.  | <b>\$27.50 per person</b> |
| <b>Herb-encrusted Prime Rib</b><br>Premium cut prime rib, gently seasoned, slow roasted and carved into 12-ounce portions, served medium rare with tangy au jus and horseradish cream sauce. | <b>\$27.50 per person</b> |

## Pork Selections

|   |                           |
|---|---------------------------|
| <b>BBQ Ribs - St. Louis Style</b>   | <b>\$21.50 per person</b> |
| 1/2 rack slow cooked over an open flame and brushed with our own mesquite BBQ sauce - Full rack available - add \$4                     |                           |
| <b>BBQ Ribs - Baby Back</b>   | <b>\$22.50 per person</b> |
| 1/2 rack slow cooked over an open flame and brushed with our own mesquite BBQ sauce – Full rack available - add \$3                     |                           |
| <b>BBQ Ribs &amp; Chicken</b>   | <b>\$23.50 per person</b> |
| 1/4 rack baby back ribs and bone in chicken slow cooked over an open flame and brushed with our own mesquite BBQ sauce – add ½ rack \$2 |                           |
| <b>Orange Pork Loin</b>   | <b>\$21.50 per person</b> |
| Gently seasoned pork loin slow roasted for hours and topped with our chef's mild orange wine sauce.                                     |                           |
| <b>Michigan Cherry Pork Loin</b>  | <b>\$22.50 per person</b> |
| Gently seasoned pork loin slow roasted and drizzled with our homemade Michigan cherry sauce.  |                           |
| <b>Pork Tenderloin with Roasted Apples and Onions</b>   | <b>\$22.50 per person</b> |
| Tender, gently seasoned pork loin, slow roasted with Granny Smith apples and sautéed white onions.                                      |                           |
| <b>Pork Tenderloin with Mango Chutney</b>   | <b>\$22.50 per person</b> |
| Marinated, slow roasted pork tenderloin carved to perfection and topped with a mango chutney.   |                           |

## Seafood Selections

|  |                           |
|--|---------------------------|
| <b>Lemon Pepper Whitefish</b>  | <b>\$20.50 per person</b> |
| Baked whitefish, served with lemon wedge and fresh tarter sauce.   |                           |
| <b>Tortilla-encrusted Tilapia</b>  | <b>\$21.50 per person</b> |
| Filet of tilapia encrusted with chipotle and lime, served with pico de gallo.  |                           |
| <b>Pecan-encrusted Rainbow Trout</b>   | <b>\$22.50 per person</b> |
| Farm-raised filet covered in pecan breading.   |                           |
| <b>Asian Salmon</b>  | <b>\$23.50 per person</b> |
| Glazed salmon marinated with hoisin sauce and grilled to perfection.   |                           |
| <b>Honey Glazed Salmon with Dill</b>   | <b>\$23.50 per person</b> |
| Atlantic salmon grilled with fresh dill laced with honey.  |                           |
| <b>Southwest Citrus Mahi-Mahi</b>  | <b>\$23.50 per person</b> |
| Gently seasoned and sautéed Mahi-Mahi filet, topped with Valencia oranges, sliced avocado and red onion salsa with a hint of lime. |                           |

Grilled Mahi-Mahi with Pineapple Salsa \$23.50 per person  
Firm textured filet grilled and served with mild pineapple salsa.

Pan-Seared Halibut with Salsa Verde \$25.50 per person  
Lightly seasoned mild filet, pan-seared until golden brown and topped with homemade salsa verde.

## Vegetarian Selections

Three Cheese Manicotti \$20.50 per person  
Pasta tubes filled with herbs and ricotta cheese topped with tomato sauce, asiago and mozzarella cheeses. Your choice of vegetable.

Herb-roasted Eggplant \$20.50 per person  
Slow roasted eggplant and vine ripened tomato quarters topped with crumbled feta cheese and a balsamic vinegar reduction.

Creamy Pasta Primavera \$20.50 per person  
Broccoli, Roma tomatoes and artichoke hearts tossed in Alfredo sauce, served over linguine. Your choice of vegetable.

Vegetable Stir-fry \$20.50 per person  
Asian Vegetable blend served with a light stir fry sauce over white rice

Children's Selections (choose 1) \$10.50 per person

Chicken Tenders | served with French fries or a fruit cup and milk or juice

Hot Dog | served with French fries or a fruit cup and milk or juice

Hamburger | served with French fries or a fruit cup and milk or juice

Personal Cheese Pizza | served with a breadstick or a fruit cup and milk or juice

## Chef-Attended Station Menu

Chef-attended stations are available for a minimum of 50 guests. China service is included in the pricing.

**A minimum of three stations must be selected.**

### Garden Fresh Station \$9 per person

Fresh fruit and domestic cheese with crackers served with a house salad including mixed greens, Roma tomatoes, cucumbers, green and red peppers and cheddar cheese.

### Mashed Potato Martini Station \$9 per person

Build your own mashed potato bar with sour cream, whipped butter, chives, bacon bits, gravy, steamed broccoli, sautéed sweet white onions, sautéed mushrooms and cheddar cheese.

### Pasta Station \$10 per person

Create your own pasta starting with prepared penne or spaghetti noodles and basil pesto or marinara sauce. Top it off with sautéed chicken breast, steamed broccoli or Italian meatballs. Add Italian sausage or shrimp for \$1.00 per person.

**Taco Fiesta Station \$10 per person**

Seasoned chicken and beef served with hard and soft taco shells, homemade guacamole, tortilla chips and all the toppings. Toppings include shredded cheddar cheese, shredded lettuce, diced tomatoes, jalapeño peppers, salsa and sour cream. Add homemade chili con queso for \$1.00 per person.

**Grilled Fajitas Station \$11 per person**

Sautéed chicken and beef fajitas strips served with sweet onions, sautéed red & green peppers, Mexican rice, homemade guacamole, tortilla chips, soft tortillas, shredded cheddar cheese, jalapeño peppers, salsa and sour cream. Add homemade chili con queso for \$1.00 per person.

**Backyard Grill Station \$10 per person**

Grilled mini sliders (choose 2) bacon cheddar, black & blue, turkey & cheese, black bean, mushroom & swiss served with all the toppings, potato chips and coleslaw or home-style potato salad. Add \$1.00 per person for both coleslaw and potato salad.

**Stir-Fry Station \$11 per person**

A stir-fry chicken or beef, pan seared pot stickers, and served with white rice, oriental vegetables, spring rolls and fortune cookies. Add Shrimp for \$2 per person.

**Carving Station \$11 per person**

Your choice of Hand-carved Western Roast Beef, French-cut Turkey Breast, Smoked Seasoned Ham or Roasted Pork Loin, carved individually for your guests and served with fresh baked rolls and condiments.

**Tropical Station \$11 per person**

Pan seared Ahi Tuna with a wasabi aioli, accompanied by our “soon to be famous” 4’ tropical fruit kabob tree

**Midwest “Meat & Potato” station \$12 per person** – grilled flat iron steaks carved and topped with a peppercorn cream sauce, build your own mash potato bar, and fresh baked assorted dinner rolls

**Strawberry Shortcake Flambé \$7 per person** – action station

Fresh baked shortcake covered with ripe strawberries flamed with Chambord and topped with whipped cream.

**Bananas Foster Flambé \$7 per person** – action station

Sliced bananas sautéed with butter and brown sugar, flamed with Kahlua, and served over vanilla ice cream.

**Ice Cream Sundae & banana split bar \$9 per person**

Chef-attended station serving vanilla ice cream with chocolate and caramel sauces, cherry & strawberry toppings, bananas, nuts, assorted sprinkles and whipped cream.

## **Late Night Snacks – added to dinner events only**

Pizza Lg - \$16 deluxe 4 toppings, \$14 – 1 topping

Pulled Pork or cheese burger sliders - \$8 per person

Deluxe Nacho Bar - \$8 per person (meat or no meat available)

All Beef Chili Dog bar - \$8 per person

Fresh Popcorn machine with all the toppings - \$5 per person

## Hors D'oeuvres

Hors d'oeuvre menu is available for a minimum of 25 guests.  
Service will be provided with earth friendly compostable products.  
China service is available for an additional \$1.00 per person.

**Buffet service included in price.**

**Butler service available \$100 per hour**

Hand made with local produce and Michigan made products whenever possible!

## Hors D'oeuvre Parties

**When adding Hors D'oeuvres to dinner deduct \$2 per person**

**Katherine Hepburn's (light) Hors D'oeuvres Party \$15 per person**

Includes your choice of two by the tray and three ala cart hors d'oeuvres (average 2 pieces per person).

**Fred Astaire's (basic) Hors D'oeuvres \$17 per person**

Includes your choice of three by the tray and three ala cart hors d'oeuvres (average 2 pieces per person).

**Humphrey Bogart's (heavy) Hors D'oeuvres Party \$19 per person**

Includes your choice of four by the tray and four ala cart hors d'oeuvres (average 2 pieces per person).

## Hors D'oeuvres by the Tray

**Meatballs \$75.00, serving 50 people**

Red Hot, Mesquite BBQ, Sweet & Sour or Swedish.

**Chicken Wings (slow cooked to perfection) \$75.00, serving 50 people**

Mesquite BBQ, Sweet & Sour or Hot & Spicy.

**Roasted Red Pepper Hummus \$65.00, serving 50 people**

Served with warm pita toast points.

**Chili con Queso \$65.00, serving 50 people**

Spicy southwestern blend of creamy cheese, ground beef and salsa, served with tortilla chips.

**Domestic Cheese Tray \$85.00, serving 50 people**

Proudly serving Michigan Made Artisan Style Amish Cheese  
served with assorted crackers. See event planner for complete listing

**Antipasto Salad \$75.00, serving 50 people**

Marinated salami and provolone wedges with celery, green and black olives.

**Fresh Fruit Tray \$75.00, serving 50 people**

Assorted seasonal fruits

**Vegetable Tray \$75.00, serving 50 people**

Assorted seasonal vegetables, served with vegetable dip.

**Spinach & Artichoke Dip \$75.00, serving 50 people**

Served with warm pita toast points.

**Gourmet Cheese Tray \$95.00, serving 50 people**

Smoked Gouda, Fontina, Parti Havarti cheeses, served with assorted crackers.

**Smoked Salmon Pate \$85.00– serving 50 people**

Smoked Salmon, lemon, cream cheese, & fresh garlic served with assorted crackers

**Smoked Salmon Platter Market Price –**

Fresh whole smoked salmon served with hard-boiled egg, red onion, and capers

**Hors D’oeuvres ala cart (priced per person)**

Average serving size is 2 per person – 50 pieces per item minimum order

Buffet service included in price. Butler service available \$150 per hour

**Bacon-Wrapped Water Chestnuts \$2.75**

Served with Siracha ranch

**Feta Cheese and Sun-dried Tomato Pastry \$2.75**

Tangy blend of feta cheese and sun-dried tomatoes delicately seasoned with basil, olive oil and garlic in a phyllo cup.

**Roasted Red Pepper Hummus Cups \$2.75**

Red pepper hummus stuffed in phyllo cups with Italian parsley and pimento

**Vegetable Spring Rolls \$2.75**

Colorful mixture of Chinese vegetables, sesame oil and a touch of fresh ginger wrapped in a thin spring roll, served with soy sauce and sweet & sour sauce.

**Classic Indian Samosas \$2.75**

Filled with spiced potato and pea filling; served with assorted chutneys – Mint, coriander, & tomato

**Sausage Stuffed Mushroom Caps \$3**

Spicy Italian sausage stuffed in a button mushroom and topped with mozzarella cheese.

**Seafood Stuffed Mushroom Caps \$3.50**

Crab meat stuffed in a button mushroom and topped with mozzarella cheese.

**Spanakopita \$3**

Spinach and feta cheese in a phyllo triangle.

**Coconut Chicken \$3**

Tender strips of chicken marinated in coconut milk then breaded with Japanese bread crumbs and coconut and topped with honey.

**Thai Peanut Chicken Satay \$3**

Tender chicken breast marinated in siracha and coconut milk served with a Thai peanut sauce.

**Artichoke & Boursin Cheese \$3.50**

Artichokes with imported Boursin cheese in a phyllo cup, topped with parmesan breadcrumbs.

**Raspberry & Brie in phyllo \$3**

Brie cheese and pears with toasted almonds in phyllo dough.

**Assorted Mini Quiche \$3**

Four delicious flavors include Monterey, Florentine, Classic French and Mushroom.

**Baked Brie & Caramel with walnut \$3.50**

Baked Brie topped with warm caramel and crushed walnuts in a phyllo cup

**Crab Rangoon \$3**

A tasty blend of crab meat, cream cheese and oriental spices wrapped in a Chinese-style wonton wrapper.

**Miniature shrimp cocktail shooters \$4**

Fresh steamed shrimp, horseradish cocktail sauce, and mini lemon wedge

**Miniature spicy butter poached shrimp in seaweed salad \$4**

**Jumbo Shrimp Cocktail - \$5** – Appetizer party packages add \$1 per person

Served with lemon and cocktail sauce.

**Mini Beef Wellington - \$5 - Appetizer party packages add \$1 per person**

A savory piece of beef tenderloin accented with a mushroom duxelle and encased in a French-style puff pastry.

**Coconut Shrimp - \$4 - Appetizer party packages add \$1 per person**

Large butterfly shrimp dipped in coconut batter and rolled in a mixture of shredded coconut and bread crumbs, served with homemade piña colada sauce.

## **Desserts**

Dessert Menu is available for a minimum of 25 guests.

**Fresh Baked Cookies \$1.75 per person**

Your choice of Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar with M&Ms and White Chocolate Macadamia Nut

Fudge Brownies \$2.00 per person

Lemon Bars \$2.00 per person

Ice Cream \$3 per person

Your choice of Vanilla or Chocolate.

**Sorbet \$3 per person** - Your choice of Lemon or Raspberry

**Bourbon Pecan Pie \$3.25 per person**

Georgia pecan and Kentucky bourbon filling baked in a shortbread crust.

**Caramel Apple Pie Royale \$3.25 per person**

Cinnamon and brown sugar filling loaded with juicy Granny Smith apples and baked in a buttery crust.

**Key Lime Pie Royale \$3.75 per person**

Traditional tart key lime filling baked in a buttery crust.

**Tiramisu \$3.75 per person**

Espresso-infused sponge cake layered with mascarpone cheese and whipped cream, then dusted with cocoa.

**Chocolate Seduction \$3.75 per person**

Rich chocolate and cocoa blended with creamy chocolate pudding to create a cake to die for! Iced with chocolate cream cheese and toasted almonds.

**Raspberry Swirl Cheesecake \$3.75 per person**

Creamy cheesecake swirled with raspberries is complimented by a buttery graham cracker crust and topped with candied walnuts drizzled with raspberry sauce.

**New York Cheesecake \$3.75 per person**

This creamy original cheesecake is served on a buttery crust with your choice of two of the following toppings: Cherry, Chocolate, Strawberry, Raspberry.

**Strawberry Swirl Cheesecake \$3.75 per person**

Wavy swirls of French strawberry puree resting in a moist layer of shortcake lace this cheesecake. Topped with strawberry whipped cream.

**Turtle Cheesecake \$3.75 per person**

Decadent caramel cheesecake oozes with chocolate and pecans topped with even more caramel, chocolate and pecans, and decorated with whipped chocolate ganache.

**Miniature Dessert Assortment 4.75 per person**

Assorted petit fours and mini cheesecakes. Three served per person.

**Ice Cream Sundae & banana split bar \$6 per person**

Chef-attended station serving vanilla ice cream with chocolate and caramel sauces, cherry & strawberry toppings, bananas, nuts, assorted sprinkles and whipped cream.

**Strawberry Shortcake \$5 per person**

Angle food cake covered with fresh sugared strawberries and topped with whipped cream.

**Bananas Foster Flambé \$6 per person**

Chef-attended station serving sliced bananas sautéed with butter and brown sugar, flamed with Kahlua, and served over vanilla ice cream.

**Chocolate Fountain**

Your choice of milk, dark or white chocolate.

Chocolate fountain is available for a minimum of 50 people with a maximum 2-hour service time.

**Classic Fountain**

Includes strawberries, bananas, marshmallows, pretzels and shortbread cookies for dipping.

50-100 guests \$7 per person | 101-150 guests \$6.50 per person | 151+ guests \$6 per person

**Deluxe Fountain**

Includes strawberries, pineapple, marshmallows, cream puffs, pretzels, shortbread cookies, mini cheesecakes and Oreo cookies.

50-100 guests \$8 per person | 101-150 guests \$7.50 per person | 151+ guests \$7 per person



# Tea Party

YoChef's would be proud to serve your next Tea Party (minimum 25 guest) – great for bridal showers, or just afternoon tea. Our tea party is served on china with linen and stemware. Tea served in assorted vintage tea pots. The Chef selects the top 3 specialty teas from local tea experts “Global infusion” to compliment your menu – see event planner for more details.

**Choose 5 items listed below served with assorted teas \$18 per person.**

**(Food without Tea Party \$15 per person)**

**Additional selections available -\$1 per item per person**

**Add coffee service \$1 per person**

## **Vintage Tea Sandwiches (choice of bread available upon request)**

- Cucumber and Dill Butter on Traditional White Bread
- Egg Salad on Traditional White Bread
- Olive, Pimento and Cream Cheese on White Bread
- Ham Salad on Traditional White Bread

## **Contemporary Tea Sandwiches (choice of bread available upon request)**

- Waldorf Chicken Salad on Petite Croissant
- Mandarin Orange Chicken Salad with Spring Onion and Almonds on Petite Croissant
- Smoked Chicken Salad on Petite Croissants
- Roast Beef with Boursin, Sliced Tomato and Field Greens on Whole Wheat
- Grilled Chicken Breast Julienne with Roasted Red Pepper Hummus, Field Greens, and Sundried Tomatoes, served on Baguette Rounds, Drizzled with Balsamic Vinaigrette
- Sun-Dried Tomatoes, and a Drizzle of Balsamic Vinaigrette on French Baguette Round
- Smoked Salmon on Pumpernickel with Sour Cream and Chives
- Mozzarella, Tomato and Basil on Baguette Rounds
- Curried Chicken Salad on Banana Nut Bread Garnished with Spring Onion
- Roasted Rosemary Turkey Breast on Soft Roll or Petite Croissant
- Turkey Mini Club Sandwich with Bacon, Lettuce, Tomato, and Mayonnaise, Served on Wheat Bread
- Caprise Mini Open Faced with Fresh Mozzarella, Tomato, and Basil, Drizzle with Olive Oil, and Served on Baguette Round
- Veggie Garden Mini with Cucumber, Red Onion, Tomato, Fresh Organic Field Greens, Sprout, and Herbed Cream Cheese, Served on Mini Rolls

## **Mini Tartlets**

- Smoked Chicken Salad in a Savory Tart Shell Garnished with Mandarin Orange, Spring Onion and Toasted Almonds
- Savory Tart Shells Filled with Melted Brie, Granny Smith Apples and Caramelized Onions
- Tomato, Basil, Caramelized Onion and Chevre in Savory Tart Shell Drizzled with Balsamic Reduction
- Crab Salad in a Savory Tart Shell
- Shrimp Salad in a Savory Tart Shell
- Quiche Tartlet
- Onion Mushroom Tartlet

## **Salads**

- Mandarin Orange Salad with Crisp Greens, Toasted Almonds, green onions, and chow main noodles

Tossed with a Soy Ginger Vinaigrette

- Pear Salad with Crisp Greens, Toasted Pecans, Bleu Cheese, and Red Onion, Tossed in a Raspberry Vinaigrette

### **Petite Quiche**

- Quiche Lorraine with Bacon and Swiss Cheese
- Spinach and Mushroom with Fontina Cheese and a Hint of Nutmeg
- Ham Quiche with Gruyere Cheese

### **Desserts**

- Freshly Baked Tea Cookies
- Petite Fours Mini French Pastries
- Eclairs, Cream Puffs, Fruit Tarts, Lemon Meringue Tarts and
- Chocolate Mousse or Vanilla Mousse
- Mini Strawberry Shortcake 3.50
- Raspberry Cheesecake, or Tiramisu Served in Plastic Stemware

**If you do not see exactly what you are looking for, please give us a call to discuss creating the perfect menu!**