

## Dinner

### BUFFET STYLE SERVICE

- ❖ 1 entree/3 side buffet starting @ \$30 per person (excluding fish and market-priced items)
- ❖ 2 entree/3 side buffet @ \$33.50 per person (excluding fish and market-priced items)
- ❖ Guests help themselves to an array of delicious options you have preselected for them at the buffet table. Can be formal or informal.

### PLATE STYLE SERVICE

- ❖ Final pricing is determined by your entrée selections and plating format.
- ❖ Choice from
  - ❖ One entrée for all guests.
  - ❖ Duo entrée for all guests.
  - ❖ Guest choice: One selection per guest from up to three pre-selected entrees.

### TABLE SERVICE OPTIONS

- ❖ Basic China Service Included - your guest tables will be set with an off-white dinner plate, silver flatware, water goblet, and linen napkin in your choice of colors.
- ❖ Unique Table Scape Rentals | Price depends on the pieces ordered. A collection of prettiness. Come see samples!
- ❖ Table Cover Linens | included, where needed.
- ❖ Linen covers for our round tables are included. Our walnut wood tables are beautiful and don't need covers. If you prefer them clothed, please add \$25 per table.

### PLEASE NOTE

- ❖ Prices are based on a minimum order of 100. Please inquire about pricing for smaller groups.
- ❖ As food supplies and resources change, often daily, our commitment to fresh and creative food selections continues.
- ❖ With that in mind, we hope you understand that the prices on our menus will change as market conditions evolve.
- ❖ Prices are guaranteed six weeks before your event date.
- ❖ Should an item increase in price, you will always be able to exchange it for something that will keep you with your price point.

*We are happy to accommodate smaller groups!  
Please inquire about pricing for groups under 100*

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## POULTRY ENTREES

### Chicken Marsala

A chicken breast sautéed with mushrooms in a Marsala wine sauce.

### Zesty Lemon Chicken

A chicken breast (baked or grilled) topped with a creamy, zesty lemon sauce

### Marsala Lime Chicken Over Quinoa (GF)

Chicken breast marinated in a cilantro lime marinade, roasted on a bed of red and white quinoa, topped with a marsala lime cream sauce.

### Mediterranean Chicken

A chicken breast marinated in yogurt and baked in a creamy sauce with fire-roasted tomatoes and artichoke hearts.

### Pappare Chicken

A chicken breast (baked or grilled) topped with sundried tomatoes and artichokes in a creamy garlic sauce.

### Chicken Scampi

A chicken breast sautéed in a garlic, wine, and butter sauce.

### Thai Chicken Thighs (GF)

Thai marinated chicken thighs finished with a coconut red curry sauce.

### Honey Bird Chicken

A tender chicken breast marinated and brushed with a cumin honey glaze. *A customer favorite!*

### BBQ Chicken

A marinated chicken breast brushed with our award-winning BBQ sauce.

## VEGETARIAN & PASTA ENTREES

### Pasta alla Vodka (Veg)

Cavatappi pasta and diced onions, and tomatoes sautéed with butter, tossed in vodka cream sauce, topped with fresh parsley.

### Roasted Vegetable Chevre Pasta (Veg)

Seasonal roasted vegetables, cavatappi noodles, chevre cheese, fresh parsley, and lemon juice.

### Pumpkin Tortellini (Veg)

Cheese tortellini in a creamy pumpkin béchamel sauce, topped with chevre cheese, Craisins, and pumpkin seeds.

### Baked Macaroni & Cheese (Veg)

Classic elbow noodles smothered in a rich, velvety blend of five cheeses.

### White Sauce Vegetable Lasagna (Veg)

Vegetarian with a white sauce.

## VEGAN ENTREES

### Bourbon Mushrooms (V)

Button mushrooms finished in an apple bourbon teriyaki sauce.

### Quinoa-Stuffed Roma Tomatoes (GF/V)

Roma tomatoes roasted with a quinoa filling.

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## FISH ENTREES

Salmon | additional \$3.25 per person

- ❖ Beurre Blac - finished with beurre blanc sauce, with fresh herbs and lemon slices (GF)
- ❖ Citrus - finished with a citrus glaze, topped with orange and lime slices (GF/DF)
- ❖ Maple-Glazed - finished with a maple glaze, topped with lime slices (GF/DF)

## PORK ENTREES

**BBQ Ribs (GF/DF)**

Our award-winning ribs simmered in Gary's BBQ sauce until ready to fall off the bone

**Pulled Pork (GF/DF)**

Slow-roasted pulled pork can be simmered in any sauce: BBQ, cherry BBQ, Guinness mustard, Asian Honey, Maple Bourbon or have any two sauces served on the side

**Polish Kielbasa (GF/DF)**

Kielbasa with peppers and onions

**Honey Bourbon Glazed Ham (GF/DF)**

Succulent ham basted in a honey bourbon glaze, slow-roasted

**Pork Pot Roast (DF)**

Slow-cooked pork and orange bell peppers in a country gravy

**Pig Roast (GF/DF)**

Roasted and pre-carved pig stuffed with kielbasa, peppers, and onions, served with your choice of two sauces: BBQ, Guinness mustard, Asian honey, maple bourbon, chimichurri, or sweet/sour

**Pork Loin (GF/DF)**

Marinated and smoked herb-encrusted pork loin, sliced and finished with your choice of glaze: pineapple (DF), cherry (GF/DF), or cinnamon apple (GF/DF)

## BEEF ENTREES

**Beef Brisket**

Tender brisket, smoked for 16 hours and sliced - choose two sauces to be served on the side: BBQ, cherry BBQ, Asian honey, Guinness mustard, maple bourbon, chimichurri, or horseradish

**Beef Tips | additional \$3.50 per person**

Beef tips with mushrooms, onions, and yellow and red peppers in a mushroom red wine sauce

**Michigan Pot Roast | additional \$3.50 per person (GF/DF)**

Tender red wine-braised beef slowly cooked with celery, onions, and carrots in a rich, flavorful jus

**Prime Rib | market price (GF/DF)**

Herb-crusted and slow-roasted, served with au-jus and horseradish sauces, carved onsite

**Beef Tenderloin | market price (GF/DF)**

Oven-roasted and carved on site, accompanied by chimichurri and horseradish sauces

**Ball Tip Sirloin Steaks | market price (GF/DF)**

Marinated in our own secret recipe and grilled onsite (may not be available at certain venues or times of year)

**Top Sirloin Steaks | market price (GF/DF)**

Marinated in our own secret recipe and grilled onsite

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## Sides

### STARCHES

#### Loaded Mashed Potatoes (GF)

Creamy redskin mashed potatoes loaded with bacon, cheddar cheese, and fresh green onions (bacon can be removed for a vegetarian option)

#### Garlic Mashed Potatoes (GF/Veg)

Creamy redskin mashed potatoes blended with house-made roasted garlic purée for rich, savory flavor

#### Whole Herb Potatoes (GF/Vegan)

Redskin and Yukon potatoes with herbs in vegetable stock, served with butter and sour cream on the side

#### Au Gratin Potatoes (GF)

Quartered redskin potatoes in a cheddar cream sauce

#### Sweet Potato Casserole (GF/Veg)

Rich and creamy sweet potato casserole, topped with a buttery pecan crumble for the perfect balance of sweet and crunchy

#### Southern Sweet Potato-Stuffed Redskins (GF)

Roasted redskin potatoes with creamy southern sweet potatoes, blended with brown sugar, honey, butter, allspice, and a hint of orange

#### Honey Bourbon Sweet Potato Puree (GF/Veg)

Smooth and velvety sweet potato puree with rich honey and bourbon notes, finished with a touch of cream and butter

#### Baked Macaroni and Cheese (V)

Classic elbow noodles smothered in a rich, velvety blend of five cheeses

#### Rice Pilaf (GF/V)

White rice pilaf with sautéed carrots, celery, and onions, simmered in a savory mushroom broth with garlic and pepper

#### Wild Rice Blend (V)

A blend of wild rice, bulgur, and vegetables baked in a savory broth

### VEGETABLES

#### Buttered Corn (GF/Veg)

Roasted corn topped with butter, salt, and pepper

#### Green Bean Almandine (GF/Veg)

Roasted green beans topped with butter, salt, pepper, and finished with slivered almonds

#### Riviera Blend (GF/Veg)

Roasted green beans, yellow wax beans, and baby carrots topped with butter, salt, and pepper

#### Honey Glazed Carrots (GF/Veg)

Roasted tender baby carrots lightly glazed with honey and butter

#### Acorn Squash (GF/Veg)

Quartered acorn squash, baked with cinnamon, brown sugar, butter, and topped with dried sweet cranberries

#### Roasted Fresh Vegetables (GF/V)

Zucchini, bell peppers, baby corn, baby carrots, red onion, and asparagus (when in season) tossed in olive oil and roasted - option to add a drizzle of balsamic glaze on top

#### Roasted Root Vegetables in White Wine Butter

(GF/Veg)

Sweet potatoes, butternut squash, parsnips, zucchini, carrots, and red onion, roasted in a white wine butter, herbs, and spices

#### Ricotta-Spinach Stuffed Roasted Tomato (GF/Veg)

Roma tomatoes roasted with a ricotta spinach filling

#### Roasted Asparagus (GF/V)

Asparagus cut into pieces and roasted with olive oil, salt, and pepper \*available seasonally

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## SALADS

### Garden Salad

Greens tossed with a grape tomato medley, cucumbers, rainbow carrots, and croutons.

Served with your choice of two dressings:

ranch (GF), poppyseed (GF/DF), French (GF/DF), Italian (GF/DF), apple cider Dijon vinaigrette (GF/DF), sweet and tangy vinaigrette (GF/V), or caper balsamic dressing (GF/V)

## SPECIALTY SALADS | additional \$1.50 per person

### Caesar Salad

Crisp romaine tossed in a traditional Caesar dressing with parmesan cheese and croutons

### Almond Feta Kale Salad (GF/Veg)

Kale tossed in a strawberry vinaigrette, topped with feta cheese, toasted almonds, strawberries, and red onions

### Blueberry Sunflower Kale Salad (GF/V)

Kale tossed in a sweet and tangy dressing, topped with edamame, rainbow carrots, blueberries, craisins, and sunflower seeds

### Strawberry Pecan Kale Salad (GF/DF/Veg)

Kale tossed in our house, poppy seed dressing with sliced strawberries, candied pecans, and red onions

### Goat Cheese & Arugula Salad (GF/DF/Veg)

Arugula, goat cheese, candied nuts, Craisins, roasted corn, and red onions with house poppy seed dressing

### Apple Cider Dijon Arugula Salad (GF/DF/Veg)

Arugula with grape tomatoes, cucumber, pickled red onion, hard-boiled eggs, and apple cider Dijon vinaigrette.

## BREADS | Choose 1 | included with all buffets.

Dinner Rolls - potato and sourdough rolls served with butter \*included in pricing

Garlic Loaf - garlic cloves in artisan sourdough, sliced and served with butter \*included in pricing

Cornbread - topped with honey butter. *A customer favorite!*

\*an additional \$1 per person