



FIREKEEPERS

CASINO ♦ HOTEL
BATTLE CREEK

BANQUET MENUS

TERMS & CONDITIONS

BANQUET FACILITIES

We will assign appropriate function space according to the number of persons expected to attend, setup and menu. FKCH reserves the right to reassign function space as needed.

GUARANTEE OF ATTENDANCE

A guarantee of attendance is required seven (7) business days prior to all meal functions, not subject to refund or reduction. We will be prepared to serve 5% over this figure.

Your billing minimum will be 90% of the original estimate. If your guaranteed number does not fall within 90% of the original estimate, the FKCH reserves the right to charge accordingly. The FKCH also reserves the right to reassign function space, and charge a labor fee as conditions warrant.

FOOD & BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food & beverage to be served on the FKCH property must be supplied and prepared by the FKCH. All food and beverage prices (including AV charges) are subject to a 20% Service Charge and a 6% sales tax (subject to change without notice). Food & Beverages prepared by FKCH are not permitted to be removed from the event due to health code regulations.

In order to make the event as successful as possible, final menu selections, set-up requirements, estimated number of attendees, and arrangements for decorating, audio/visual, lighting, and other special requirements must be submitted to the Sales Manager at least 4 weeks prior to the contracted event. Printed Food & Beverage menu prices are subject to change but will be confirmed no earlier than 30 days prior to the function date.

Events with scheduled Bars require a minimum beverage total based upon the number of attendees of:

Under 50	\$200.00	101 – 200	\$500.00
51 – 100	\$350.00	201 or more	\$750.00

The number of Bars and Bartender fees are based upon the number of attendees:

HOST OR CASH BARS:	BARTENDER FEE:
1 Bar for every 75 attendees	1 per every 75 attendees @ \$100 each

PAYMENT & BILLING

At the time of contract signature, we require a NON REFUNDABLE deposit of 20% of the estimated charges. Please note that this deposit will be retained by the FKCH, should you cancel your function.

A credit card authorization form is required and must be completed, signed and returned with the signed contract. FKCH shall honor without discrimination valid Cards properly tendered for use.

Direct Billing is available for functions totaling over \$10,000. If Direct Billing is not available or approved, prepayment of all estimated charges is due and payable by cashier's check or credit card (14) fourteen business days prior to the event, less the original deposit.

RULES & REGULATIONS

Any group utilizing the FireKeepers Casino Hotel Event Center must agree to comply with all applicable tribal, federal, state and local laws and FireKeepers Development Authority, d/b/a rules and policies governing the Contract and event, including any rules, regulations or requests of the U.S. Department of Homeland Security.



ALL DAY MEETING PACKAGE

Minimum 20 People

\$75 Per Person

7:00am – 6:00pm Rental

Available Monday through Thursday

Additional \$10 Per Person on Friday or Saturday

ALL DAY BEVERAGES

FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas Service

Assorted Canned Pepsi® Brand Soft Drinks

FireKeepers Bottled Waters

BLAZIN' CONTINENTAL BREAKFAST

See Page 2

Upgrade to Breakfast Buffet – *Additional \$3 per person*

LUNCH BUFFET

Choice of one (1)

SALAD BAR BUFFET

NEW YORK DELI BUFFET

MEDITERRANEAN BUFFET

MID-AFTERNOON BREAK

Choice of one (1) – See Page 15 & 16

AUDIO VISUAL

Fast Fold Screen & LCD Projector OR Laptop Connection to Wall-Mounted Presentation Monitor(s)

Wireless Microphone

Lectern

Registration Table

MINI MEETING PACKAGE

Less than 20 People

\$65 Per Person

7:00am – 6:00pm Rental

Available Monday through Thursday

Additional \$10 Per Person on Friday or Saturday

ALL DAY BEVERAGES

FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas Service

Assorted Canned Pepsi® Brand Soft Drinks

FireKeepers Bottled Waters

BLAZIN' CONTINENTAL BREAKFAST

See Page 2

Upgrade to Breakfast Buffet – *Additional \$3 per person*

LUNCH

Choice of one (1)

SOUP & SALAD BAR

Chef's choice of Daily Soup Selection

House-Made Rolls

Mixed Greens

Cheddar, Feta and Parmesan Cheeses

Grilled Chicken & Deli Turkey

Cherry Tomatoes, Cucumbers, Hard Boiled Eggs,

Carrots, Bell Peppers, Garlic Herb Croutons

Ranch & Italian Dressings

Fresh Baked Cookies OR Chocolate Brownies

NEW YORK DELI DISPLAY

Seasonal Potato Salad

Mayonnaise & Dijon Mustard

Individually Bagged Kettle Chips

Pickle Spear

Fresh Baked Cookies OR Chocolate Brownies

Choice of Three (3) Half Sandwiches:

Ham & Cheddar on Italian

Turkey & Provolone on Sourdough

Italian on Ciabatta

Chicken, Egg OR Tuna Salad on Croissant

Roast Beef & Horseradish Cheddar on Hoagie

PIZZA LUNCH

Garlic Bread Sticks with House-Made Marinara

Tossed Caesar Salad with Garlic Croutons

Fresh Baked Cookies OR Chocolate Brownies

PIZZAS*

Choice of three (3)

Margherita

Vegetarian

Meat Lovers

Supreme

BBQ Chicken

**1/2 Pizza Per Person*

MID-AFTERNOON BREAK

Choice of one (1) – See Page 15 & 16

AUDIO VISUAL

Laptop Connection to Wall-Mounted Presentation Monitor(s)

Conference Phone

Registration Table

CONTINENTAL BREAKFASTS

All Continental Breakfasts are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices, FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas

SMOKIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants and Fruit Strudel
with Butter, Fruit Preserves and Fresh Seasonal Sliced Fruit

\$15 Per Person

SIZZLIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants & Fruit Strudel with Butter & Fruit Preserves,
Fresh Seasonal Sliced & Whole Fruit, Fruit Flavored Yogurts, Assorted Cereals with Low Fat & Skim Milk

\$17 Per Person

BLAZIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants and Fruit Strudel with Butter and Fruit Preserves,
House-Made Assorted Bagels with Cream Cheese, Fresh Seasonal Whole & Sliced Fruits,
Individual Parfaits with Yogurt, Fruit and Granola OR Overnight Oats and Assorted Cereals with Low Fat and Skim Milk

\$20 Per Person

DESIGN YOUR OWN CONTINENTAL

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon / \$19 Per Carafe / \$4.25 Per Person
Gourmet Cold Coffees*	\$3.50 Per Bottle
Energy Drinks*	\$5.50 Each
Bottled Juices*	\$4 Each
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk.....	\$2.50 Each
10oz. FireKeepers Bottled Water.....	\$0.94 Per Bottle
Assorted Pepsi® Brand Soft Drinks.....	\$2 Per Can
Assorted Danish, Muffins🍞, Croissant or Breakfast Breads.....	\$26 Per Dozen
Assorted Fresh Bagels with Cream Cheese (Max 100 Bagels).....	\$28 Per Dozen
Assorted Donuts.....	\$18 Per Dozen
Assorted Donut Holes.....	\$9 Per Dozen
Fresh Seasonal Sliced Fruit.....	\$5 Per Person
Individual Flavored Yogurts*.....	\$2.50 Each
Assorted Cereals with Low Fat & Skim Milk.....	\$4 Per Person

SANDWICH & PANINI ENHANCEMENTS

English Muffin with Scrambled Eggs, Cheese, choice of Bacon, Sausage, or Turkey Sausage	\$7 Each
Biscuit with Country Ham, Egg, and Cheese	\$7 Each
Ciabatta with Bacon, Egg, Arugula, and Cheese	\$7 Each
Croissant with Egg and Avocado	\$6 Each
Southwest Breakfast Burrito.....	\$8 Each
Sourdough Panini with Mozzarella, Tomato, Basil, and Egg	\$7 Each

**Specific brands & flavors may vary based on availability.*

 *Gluten Free available upon request.*

[†] *Per person pricing based on a 1 hour Refresh.*

PLATED BREAKFASTS

Maximum 150 People

\$18 Per Person

All Plated Breakfasts include
FireKeepers Blend Coffees and Organic Tea and Juice Service

SMOKIN' BREAKFAST

SIDES

Choice of one (1)

Fruit Danish
Chef's Choice Muffin 🍌
Croissant
Muffin Loaf Slices

EGGS

Choice of one (1)

Scrambled Eggs
with Chives, Cheese OR Pico de Gallo
Quiche Lorraine OR Vegetable Quiche 🥕

MEATS

Choice of one (1)

Applewood Smoked Bacon 🍌 🥓
Pork Sausage Patty or Link
Turkey Sausage Link
Sliced Country Ham 🍌 🥓

POTATOES

Choice of one (1)

Homestyle Breakfast Potatoes 🍌
with Cheese OR Peppers and Onions
Hashbrown Patty
Grits with Cheese

BLAZIN' BREAKFAST

ENTREE

Choice of one (1)

Buttermilk Pancakes with Berries
Buttered Pecan Pancakes
Traditional French Toast
Stuffed French Toast (Add \$2 Per Person)

EGGS

Choice of one (1)

Scrambled Eggs
with Chives, Cheese OR Pico de Gallo
Quiche Lorraine OR Vegetable Quiche 🥕

MEATS

Choice of one (1)

Applewood Smoked Bacon 🍌 🥓
Pork Sausage Patty or Link
Turkey Sausage Link
Sliced Country Ham 🍌 🥓

THEMED PLATED BREAKFASTS

Maximum 50 People

\$18 Per Person

All Plated Breakfasts include
FireKeepers Blend Coffees and Organic Tea and Juice Service

HUEVOS RANCHEROS

Chorizo, Scrambled Eggs, Black Beans, Cheese and Pico de Gallo with Corn Tortilla 🌮

CROQUE MADAME

Toasted Baguette with Sliced Ham, Gruyere, Eggs and Béchamel

EGGS BENEDICT

English Muffin with Eggs, Canadian Bacon and Hollandaise

BRISKET BENEDICT

Biscuit with Eggs, House-Smoked Brisket and Carolina Mustard

ENGLISH BREAKFAST

Eggs, Sausage Links, Bacon, Beans with Toast

BREAKFAST BUFFETS

Minimum 10 People

\$22 Per Person

All Breakfast Buffets are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices,
FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas
Fresh Seasonal Sliced Fruit, Assorted Danish, Muffins, Croissants and Fruit Strudel

EGGS

Choice of one (1)

Scrambled Eggs

with Chives, Cheese, Peppers & Onions or Pico de Gallo (on side)

Quiche Lorraine OR Vegetable Quiche 🥕

MEAT

Choice of two (2)

Applewood Smoked Bacon

Pork Sausage Patty or Links

Turkey Sausage Links

Sliced Country Ham

SIDES

Choice of one (1)

Homestyle Breakfast Potatoes with Cheese OR Peppers and Onions (on side)

Cheesy Potato Casserole *(Add \$2 Per Person)*

French Toast Bake (Apple or Blueberry)

BREAKFAST BUFFET ENHANCEMENTS

Assorted Cereals with Low Fat and Skim Milk	\$4 Per Person
Classic French Toast with Michigan Maple Syrup	\$5 Per Person
Smoked Salmon on House-Made Bagels or Rye Toast with Cream Cheese	\$6 Per Person
Oatmeal with Fresh Berries, Brown Sugar & Maple Syrup	\$6 Per Person
Biscuits & Gravy	\$5 Per Person
Additional Meat or Potato	\$5 Per Person
Blueberry Maple or Chocolate Strawberry Overnight Oats	\$6 Per Person
Breakfast Parfait Tart	\$7 Per Person

BREAKFAST ACTION STATIONS

\$100 Chefs Labor Fee (1 for every 50 Guests)

Buffet Action Stations are all Made-to-Order

\$8 Per Person

Choice of one (1)*

BREAKFAST BURRITO

Sausage, Bacon, Chorizo, Potatoes, Eggs, Shredded Cheese, Pepper, Onion, Spinach, Mushroom, Pico de Gallo, Sour Cream, Avocado

EGGS & OMELETS

Ham, Sausage, Bacon, Cheeses, Mushroom, Spinach, Pepper, Onion, Tomato, Green Onion, Chives

BELGIAN WAFFLES

Assorted Fruit Toppings, Whipped Cream, Nuts, Granola, Maple Syrup

BOXED LUNCH

\$20 Per Person

All Boxed Lunches** include Assorted Canned Soft Drinks or Bottled Waters,
Sandwich or Wrap with Condiments (on the side), Salad, Side and Dessert

SALADS

Choice of one (1)

Pasta Salad 🥕
Quinoa Salad 🌱
Creamy Macaroni Salad
Broccoli Salad
Seasonal Potato Salad 🥔
Mixed Green Salad 🥗
Coleslaw

SIDES

Choice of one (1)

Additional Sides - \$2 Each

Assorted Bagged Chips
Trail Mix
Fresh Banana
Apple
Granola Bar

SANDWICHES, WRAPS & SALADS

Choice of two (2)

TURKEY CLUB WRAP

Bacon, Cheddar, Lettuce and Tomato in a Flour Tortilla

BLACK FOREST HAM SANDWICH

Swiss Cheese and Leaf Lettuce on Ciabatta

SOUTHWEST CHICKEN WRAP

Romaine, Cheddar Cheese, Fire Roasted Corn Pico de Gallo in a Flour Tortilla

ITALIAN SUB

Salami, Capicola and Provolone with Lettuce, Tomato, Onion, Banana Peppers & Italian Dressing on a Sub Bun

BBQ SWEET POTATO WRAP or SALAD 🌱

Seasoned Chickpeas, Spinach, Sweet Corn, Red Onion with choice of Flour Tortilla OR Salad 🥗

TURKEY & RED PEPPER PESTO SANDWICH

Provolone, Arugula, Tomato and Red Pepper Pesto Mayo on Ciabatta

CHICKEN CAESAR WRAP or SALAD

Grilled Chicken, Mixed Romaine, Garlic Croutons, Fresh Parmesan
and Creamy Caesar Dressing with choice of Flour Tortilla OR Salad 🥗

CHEF SALAD 🥗

Turkey, Ham, Shredded Cheese, Assorted Vegetables, Mixed Greens with choice of Dressing

DESSERTS

Choice of one (1)

Chocolate Chip Cookie 🍪
Chocolate Brownie 🍫

Pecan-Praline Blondie
Rice Krispie Treat

PLATED LUNCHES

All Plated Lunches include FireKeepers Blend Coffees and Organic Tea and Soft Drinks Service and Dessert

\$23 Per Person

CUBANO SANDWICH

Black Forest Ham, Pulled Pork, Swiss Cheese, Pickles and Dijon Mustard
on Toasted Ciabatta with House-made Kettle Chips and Marinated Cucumber & Sweet Onion Salad

MEATBALL SUB

Oven Roasted Meatballs with House-Made Marinara Sauce topped with Parmesan and Provolone Cheeses
on a Toasted Hoagie with House-Made Kettle Chips and Tossed Caesar Salad

EGGROLL BOWL

Marinated Ginger-Garlic Tofu OR Chicken, Rice Noodles (Max 50) OR Fried Rice,
Cabbage Mix, Carrot, Bell Pepper & Green Onion topped with Plum Sauce & Sesame Dressing

OPEN FACED TURKEY SANDWICH

Sliced Turkey, Mashed Potatoes and Gravy
over Toasted White Bread with Sautéed Green Beans

SOUP & SALAD

Choice of either Cream OR Broth based Daily Soup Selection
Choice of either Chef's Salad OR Chicken Caesar Salad
House-Baked Rolls with Butter

\$26 Per Person

GARLIC HERB ROASTED CHICKEN

Parmesan Garlic Cream Sauce with Steamed Broccoli, Roasted Red Potatoes & Rolls with Butter

VEGAN SHEPHERDS PIE

Rolls with Butter, Seasoned Beans, Mushrooms, Root Vegetables topped with Potatoes

CREAMY PESTO RAVIOLI*

Four Cheese Ravioli tossed in Creamy Pesto Sauce
with Blistered Tomatoes, Asparagus, Fresh Basil & Rolls with Butter

\$31 Per Person

BEEF POT ROAST

with Mashed Potatoes and Gravy, Sautéed Green Beans & Rolls with Butter

BONELESS PORK CHOP

Pear Chutney with Mashed Red Bliss Potatoes, Sautéed Green Beans & Rolls with Butter

ORANGE CHILI GLAZED SALMON

Wild Rice, Sautéed Green Beans & Rolls with Butter

\$38 Per Person

MARINATED BEEF MEDALLIONS

Beef Medallions with Peppercorn Cream Sauce, Roasted Asparagus, Garlic Mashed Potatoes & Rolls with Butter

PLATED LUNCH DESSERTS

Choice of one (1)

New York Style Cheesecake
with Berry Compote

Turtle Cheesecake 

Death by Chocolate Cheesecake 

Seasonal Cheesecake

Vanilla Cream Cake
with Raspberry Filling
& White Chocolate Italian Buttercream

Carrot Cake
with Cream Cheese Icing

Chocolate Cake
with Chocolate Italian Buttercream

Salted-Caramel Chocolate Tart

Banana Cream Tart

Lemon Meringue Tart

Blueberry Coconut Tart   

ADD SOUP OR SALAD

Additional \$4 Per Person

Choice of one (1)

SOUP

Chef's Seasonal Daily Selection  
Choice of Broth OR Cream Based

SALAD

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Bleu Cheese Wedge Salad

Spinach & Berry Salad with Poppyseed Dressing 

DESIGN YOUR OWN LUNCH BUFFET

Minimum 25 People

Design Your Own Lunch Buffets are refreshed for one (1) hour and include:
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks
House-Baked Rolls with Butter and one (1) of each Salad, Entrée, Side, Vegetable, Dessert

\$28 Per Person

LUNCH BUFFET SALADS

Additional Salad - \$3 Per Person

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Mixed Green Salad
with Ranch & Italian Dressings

Seasonal Potato Salad

Broccoli Salad

Tossed Caesar Salad
with Garlic Croutons

Spinach & Berry Salad
with Poppyseed Dressing 🥕

Traditional Macaroni Salad

Pasta Salad 🥕

LUNCH BUFFET ENTREES

Additional Entrée - \$10 Per Person

Herb Roasted Chicken Breast* 🌿
with Glace de Poulet

Seared Salmon* 🌿
with Maple-Soy~~Lemon-Dill~~ Sauce

Creamy Pesto Tortellini 🥕

Baked Ziti with Meat Sauce

Vegetable Pad Thai 🌿

Baked Chicken & Broccoli Alfredo Pasta

Lemon Pepper Cod

Marinated Pork Loin* 🌿
with Apple Chutney

Marinated Beef Medallions* 🌿
with Chimichurri

Stuffed Peppers 🌿

Garlic Herb Roasted Chicken
with Parmesan Cream Sauce

Shrimp Scampi
with Angel Hair Pasta
Additional \$1 Per Person

Beef Tips
with Caramelized Mushroom and Onions

Sliced Roasted New York Strip* 🌿
with Peppercorn Cream Sauce
Additional \$1 Per Person

LUNCH BUFFET SIDES

Additional Side - \$3 Per Person

Roasted Garlic Whipped Potatoes 🥕🌾

Boursin Whipped Yukon Potatoes 🥕🌾

Herb Fingerling Potatoes 🥕🌾

Olive Oil and Herb Pasta 🥕

Steamed White or Brown Rice 🌾🌾

Seasoned Jasmine Rice 🌾🌾

Wild Rice Pilaf* 🥕🌾🌾

LUNCH BUFFET VEGETABLES

Additional Vegetable - \$3 Per Person

Herb & Olive Oil Roasted Seasonal Vegetables 🌾🌾

Green Beans with Almonds 🌾🌾

Brown Sugar Glazed Baby Carrots* 🥕🌾

Garlic Parmesan Roasted Broccoli 🥕🌾

LUNCH BUFFET DESSERTS

Additional Dessert - \$5 Per Person

Death by Chocolate Cheesecake

Turtle Cheesecake 🌾

New York Style Cheesecake

Seasonal Cheesecake

Chocolate Flourless Torte 🌾

Blueberry Coconut Tart 🌾🌾🌾

Seasonal Cupcake

White Cupcake

with Strawberry Filling and Whipped Vanilla Icing

Brown Butter Cupcake

with Salted Caramel Filling & Caramel Buttercream

Chocolate Cupcake

with Chocolate Italian Buttercream

Red Velvet Cupcake

with Cream Cheese Icing

Apple Pie 🍏

Beignet with Caramel Sauce

Cannoli

Churros with Caramel

Lemon Meringue Tart

Salted Caramel Chocolate Tart

THEMED LUNCH BUFFETS

Minimum 25 People

Themed Lunch Buffets are refreshed for 1 hour and include
FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks

PIZZA LUNCH BUFFET

\$24 Per Person

Garlic Bread Sticks with House-Made Marinara and Ranch Dipping Sauces

SALAD

Choice of one (1)

Tossed Caesar Salad
with Garlic Croutons

Mixed Green Salad
with Ranch & Italian Dressings

PIZZAS

Choice of three (3)

Margherita
Vegetarian
Meat Lovers
Supreme
BBQ Chicken

Create Your Own 2-Topping Pizza:

(Additional Toppings \$1 Each)

Pepperoni, Ham, Bacon, Sausage, Chicken,
Jalapenos, Pineapple, Green Peppers,
Banana Peppers, Green or Black Olives,
Mushrooms, Onions, Feta, Tomatoes,
Fresh Basil

DESSERT

Choice of one (1)

Tiramisu Trifle
Salted Caramel Budino
Mini Cannolis *(Add \$1 per person)*

ITALIAN LUNCH BUFFET

\$25 Per Person

Garlic Bread Sticks with House-Made Marinara
Roasted Broccoli OR Steamed Green Beans

SALAD

Choice of one (1)

Tossed Caesar Salad
with Garlic Croutons

Mixed Green Salad
with Ranch & Italian Dressings

PASTA

Choice of two (2)

Vegetarian Lasagna 🥕
Baked Ziti with Meat Sauce
Pesto Alfredo Tortellini
Traditional Creamy Alfredo 🥕
(Add Chicken \$1 Per Person)

DESSERT

Choice of one (1)

Tiramisu Trifle
Salted Caramel Budino
Mini Cannolis *(Add \$1 Per Person)*

MEDITERRANEAN LUNCH BUFFET

\$22 Per Person

Cucumber Feta Salad
Pita Bread
Jasmine Rice
Seasoned Chicken Breast
Shredded Lettuce, Sliced Tomato, Red Onion, Tzatziki Sauce, Feta Cheese
House-made Hummus
Tiramisu Trifle OR Salted-Caramel Budino

THEMED LUNCH BUFFETS

Themed Lunch Buffets are refreshed for 1 hour and include
FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks

TACO LUNCH BUFFET

\$25 Per Person

Seasoned Ground Beef and Shredded Chicken
Carnitas OR Carne Asada (Max 150 people) – Addl \$2 Each, Per Person
Street Corn & Spanish Rice
Bagged Tortilla Chips
Flour Tortilla Shells
Add Queso - \$2 Per Person
Lettuce, Tomato, Onion, Sour Cream,
Shredded Cheddar and Salsa
Churros with Caramel Sauce

NEW YORK DELI LUNCH BUFFET

\$22 Per Person

Seasonal Potato Salad OR Coleslaw
Mayonnaise, Dijon Mustard & Horseradish Sauce
Individually Bagged Kettle Chips
Pickle Spear
Assorted Fresh Baked Cookies, Chocolate Brownies OR Chocolate Dipped Rice Krispies

Choice of Three (3) Pre-Assembled Half Sandwiches:

Ham & Cheddar on Italian	Chicken Salad, Egg Salad OR Tuna Salad on Croissant
Turkey & Provolone on Sourdough	Roast Beef & Horseradish Cheddar on Hoagie
Italian on Ciabatta	Chef's Choice

SALAD BAR LUNCH BUFFET

\$22 Per Person

House-Made Focaccia
Chef's choice of Daily Soup Selection
Romaine, Spinach and Mixed Greens
Cheddar, Feta and Parmesan Cheeses
Grilled Chicken, Deli Turkey, Bacon, Salami and Cured Ham
Cherry Tomatoes, Cucumbers, Red Onion, Hard Boiled Egg, Chickpeas, Carrots, Peas,
Bell Peppers, Mushrooms, Black Olives, Garlic Herb Croutons
Ranch & Italian Dressings
Assorted Fresh Baked Cookies, Chocolate Brownies OR Chocolate Dipped Rice Krispies

HIGH ROLLERS DELI BUFFET

Minimum 25 People

\$25 Per Person

Lunch Buffets are refreshed for one (1) hour and include:
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks

SOUP

Chef's Daily Soup Selection

SALAD

Choice of one (1)

Seasonal Potato Salad

Broccoli Salad

Pasta Salad 🥕

Traditional Macaroni Salad

MEATS

Choice of four (4)

Sliced Black Forest Ham, Cured Ham, Turkey, Salami, Capicola, Roast Beef,
Chicken Salad, Egg Salad, Tuna Salad OR Ham Salad

ACCOMPANIMENTS

Swiss Cheese, Provolone Cheese, Cheddar Cheese
Fresh Torn Green Leaf Lettuce, Sliced Tomatoes, Thin Sliced Onions, Pickle Spears,
Mayonnaise, Dijon and Yellow Mustard, Creamy Horseradish Aioli
and individually bagged Kettle Chips

HOUSE-BAKED BREADS

Ciabatta, Croissants and Soft Hoagie Rolls 🍞

DESSERTS

Choice of one (1)

Additional Dessert – Add \$5 Per Person

Assorted Fresh Baked Cookies

Chocolate Brownies

Pecan-Praline Blondies

Chocolate Dipped Rice Krispie Treats

BREAKS

\$12 Per Person

All Breaks are refreshed for one (1) hour.

COOKIES & MILK

Assorted Fresh Baked Cookies 
Chocolate Brownies 
Whole Milk, Skim Milk OR Chocolate Milk

LIGHT & LIVELY

Fresh Fruit Parfait Tart
Vegetable Crudit  with Hummus
Assorted Granola Bars*
House-Baked Heart Healthy Muffins

PUB MIX

House-Made Pretzels with Whole-Grain Honey Mustard
Mixed Nuts
Snack Mix
Cubed Cheese with Crackers

SCHOOL'S OUT

Uncrustables[ ]*
Celery & Carrots with Ranch Dip
String Cheese
Animal & Goldfish[ ] Crackers
Assorted Juice Boxes*

AT THE MOVIES

Fresh Popcorn
House-Made Caramel Corn
Chocolate Dipped Rice Krispie Treats 
Assorted Movie Theatre Sized Candies
(Max 2 per person)

OUT OF THE BOX[ ]

Choice of two (2)
Additional Boxes - \$3 Each

Mini-Charcuterie Bento Box
Mini-Crudit  Bento Box 
Mini-Fruit Bento Box 
Pretzel Chips

MINI-BREAK

Refreshed for 30 minutes

FireKeepers Blend Regular and Decaffeinated Coffee,
Assorted Pepsi Brand Soft Drinks and FireKeepers Bottled Waters

Choice of one (1) - **\$8 Per Person**

Choice of two (2) - **\$11 Per Person**

Assorted Fresh Baked Cookies
Chocolate Brownies
Pecan-Praline Blondies
Chocolate Dipped Rice Krispie Treats
Traditional Trail-Mix
Assorted Granola Bars
Snack Mix
Fresh Popcorn
Vegetable Crudit  with Ranch Dip
Fresh Cut Seasonal Fruit

**Specific brands &/or flavors may vary based on availability.*

 Gluten Free available upon request.

[ ] If more than 100 People, see Reception Displays on Page 23

DESIGN YOUR OWN BREAK

BEVERAGES

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon / \$19 Per Carafe / \$4.25 Per Person
Lemonade or Brewed Iced Tea.....	\$20 Per Gallon / \$3 Per Person
Bottled Juices*.....	\$4 Each
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk.....	\$2.50 Each
Assorted Pepsi® Brand Soft Drinks.....	\$2 Per Can
Flavored Iced Teas*.....	\$3 Per Bottle
Energy Drinks*.....	\$5.50 Each
Gourmet Cold Coffees*.....	\$3.50 Per Bottle
10oz. FireKeepers Bottled Water.....	\$0.94 Per Bottle
All Day Coffees, Teas, Soft Drinks & Bottled Water.....	\$12 Per Person

BAKERY

Assorted Danish, Muffins🍷, Croissant or Breakfast Breads.....	\$26 Per Dozen
Assorted Fresh Bagels with Cream Cheese.....	\$28 Per Dozen
Assorted Donuts.....	\$18 Per Dozen
Assorted Donut Holes.....	\$9 Per Dozen
Assorted Fresh Baked Cookies🍷.....	\$24 Per Dozen
Chocolate Brownies or Pecan-Praline Blondies🍷.....	\$24 Per Dozen
Rice Krispie Treats.....	\$42 Per Dozen
Chocolate Dipped Krispie Treats🍷.....	\$48 Per Dozen

SNACKS

Assorted Energy Bars*.....	\$2.50 Each
Fresh Seasonal Sliced Fruit.....	\$5 Per Person
Fresh Whole Fruit (Bananas or Apples).....	\$2 Per Piece
Individually Bagged Fresh Popcorn.....	\$2 Per Bag
Traditional Trail Mix.....	\$2 Per Bag
Bagged Kettle Chips.....	\$3 Per Bag
House-Made Caramel Corn.....	\$4.25 Per Bag
Assorted Movie Theatre Sized Candy Bars*.....	\$3.25 Each
Individual Flavored Yogurts or Greek Yogurt Cups, Plain*.....	\$2.50 Each
Premium Novelty Ice Creams.....	\$4 Each
Assorted Bagged Chips or Bagged Pretzels.....	\$2 Per Bag

**Specific brands & flavors may vary based on availability.*

🍷 *Gluten Free available upon request.*

PLATED DINNERS

All Plated Dinners include House-Baked Rolls with Butter, one (1) of each Entrée, Soup OR Salad, Vegetable, Side, Dessert and one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks Service

SOUPS & SALADS

Choice of one (1)

SOUP

Chef's choice of Daily Selection

SALAD

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Mixed Green Salad
with Ranch & Balsamic Dressings

Caesar Salad with Garlic Croutons

Spinach & Berry Salad
with Poppyseed Dressing 🥕

DINNER ENTREES

Maximum choice of two (2)

\$35 Per Person

FRENCH CUT CHICKEN BREAST*🍷🍷

with Chardonnay Butter Sauce,
Roasted Garlic Whipped Potatoes
and Sautéed Green Beans

RED CHICKPEA CURRY🍷🍷🍷

with Jasmine Rice

HERB WALLEYE

with Garlic Herb Beurre Blanc,
Roasted Yukon Potatoes and Steamed Green Beans

\$45 Per Person

NEW YORK STRIP LOIN🍷🍷

with Wild Mushroom Ragout,
Garlic Mashed Potatoes and Broccoli

\$55 Per Person

6 oz. GRILLED FILET MIGNON🍷🍷🍷

Cognac Peppercorn Cream, Roasted Fingerling Potatoes
and Glazed Baby Carrots

\$38 Per Person

STUFFED CHICKEN BREAST*∞

Chef's Choice with New Potatoes
and Root Vegetable Medley

BRAISED SHORT RIB

with Port Shallot Sauce, Garlic Mashed Potatoes
and Roasted Asparagus

SPICED PORK CHOP🍷🍷

with Pear Chutney, Roasted Root Vegetables
and Roasted Red Potatoes

CRISPY SPINACH QUINOA CAKES🍷

with a Bean Ragout

MAPLE-SOY SALMON

with Wild Rice Pilaf and Brussels Sprouts

BEEF BOURGUIGNON∞

with Garlic Whipped Potatoes
and Roasted Root Vegetables

*Minimum 25 People

∞Maximum 150 people

DINNER ENTRÉE DUETS

Maximum choice of one (1) when selecting a Duet

\$40 Per Person

SMOKED CHICKEN THIGH
&
6 oz. BBQ BEEF BRISKET
House-Made BBQ Sauce
Grilled Vegetable Skewer, Macaroni & Cheese, Cornbread

\$50 Per Person

6 oz. HERB ROASTED CHICKEN*
Chardonnay Butter Sauce
&
6 oz. NEW YORK STRIP
Peppercorn Cream Sauce
Duchess Potatoes and Steamed Broccoli

6 oz. HERB ROASTED CHICKEN*
Chardonnay Butter Sauce
&
4 oz. SEARED SALMON*
Garlic Herb Butter
Wild Rice Pilaf and Sautéed Green Beans

\$65 Per Person

10 oz. NEW YORK STRIP
Cognac Peppercorn Cream
&
4 oz. ORANGE TERRAGON SEA BASS
Roasted Spring Vegetable Medley

\$80 Per Person

4 oz. FILET MIGNON
Parmesan Cream
&
8 oz. LOBSTER TAIL
Herb Butter
Red Bliss Mashed Potatoes and Roasted Parmesan Artichoke Hearts

**Minimum 25 People*

SUBSTITUTE PLATED DINNER VEGETABLES

Choice of one (1)

Roasted Asparagus  
Green Beans with Almonds   
Steamed Broccoli Florets  
Roasted Glazed Brussels Sprouts 
Herb & Olive Oil Roasted Seasonal Vegetables   
Glazed Baby Carrots*  

SUBSTITUTE PLATED DINNER SIDES

Choice of one (1)

Red Bliss Mashed Potatoes  
Boursin Whipped Potatoes  
Parmesan Roasted Potatoes  
Wild Rice Pilaf*   
Duchess Potatoes
Roasted Fingerling Potatoes  

PLATED DINNER DESSERTS

Choice of one (1)

CHEESECAKE

New York Style Cheesecake
with Berry Compote
Turtle Cheesecake 
Death by Chocolate Cheesecake 
Seasonal Cheesecake

SPECIALTY

Vanilla Bean Crème Brûlée 
Bread Pudding
with Spiced Rum Sauce & Vanilla Ice Cream
Chocolate Mousse Cake
Blueberry Coconut Tart   
Salted Caramel Chocolate Tart
Brownie Sundae
(100 People Max)

THEMED BUFFET DINNERS

Minimum 25 People

\$30 Per Person

All Dinners Buffets are refreshed for one (1) hour and include:
House-Baked Rolls with Butter and one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks

FRIED CHICKEN DINNER BUFFET

Coleslaw
Green Beans
Mashed Potatoes with Gravy
Cheddar Garlic Biscuits
Country Fried Chicken

BBQ DINNER BUFFET

Seasonal Potato Salad
Baked Beans with Applewood Smoked Bacon
Baked Macaroni & Cheese
Cornbread Muffins

	<i>Choice of one (1)</i>	
St. Louis Ribs	BBQ Pulled Pork with House-Made Rolls	Smoked Beef Brisket [∞]

ITALIAN DINNER BUFFET

Caesar Salad with Garlic Croutons
Tuscan Kale Soup OR Minestrone Soup
Sautéed Green Beans
Fresh Baked Garlic Breadsticks

Choice of one (1)
Additional Entrée - \$6 Per Person

Vegetarian Lasagna 🥕
Traditional Lasagna

Baked Ziti with Meat Sauce

Vegetarian Creamy Mushroom Ravioli 🥕
Creamy Alfredo with Chicken

THEMED DINNER DESSERTS

Choice of one (1)

Apple Pie 🥧
Salted Caramel Budino
Chocolate Peanut Butter Pie
Chocolate Flourless Torte 🥧

Banana Cream Trifle
Tiramisu Trifle
Lemon Meringue Tart
Blueberry Coconut Tart 🥧 🥗
Cannoli

DESIGN YOUR OWN DINNER BUFFETS

Minimum 25 People

\$32 Per Person

Design Your Own Dinner Buffets are refreshed for one (1) hour and include:
House-Baked Rolls with Butter, one (1) of each Soup OR Salad, Entrée, Vegetable, Side & Dessert
and one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks

SOUPS & SALADS

Additional Salad - \$6 Per Person

Chef's Choice of Daily Soup Selection

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Spinach & Berries Salad with Poppyseed Dressing 🥕

Mixed Green Salad
with Ranch & Balsamic Dressings

Caesar Salad
with Shredded Parmesan Cheese, Tomatoes and Garlic Croutons

DINNER ENTREES

Additional Entrée - \$12 Per Person

ROASTED CITRUS SALMON* 🍷

SPICED PORK LOIN 🍷
Pear Chutney

LEMON PEPPER COD

BUFFALO CAULIFLOWER BAKE 🍷 🥕

MUSHROOM STROGANOFF 🥕

HERB ROASTED CHICKEN* 🍷
Glacé de Poulet

ROSEMARY CHICKEN BREAST
Garlic Herb Cream Sauce

GARLIC HERB ROASTED NY STRIP* 🍷 🥕
Mushroom Red Wine Demi

BBQ BEEF BRISKET 🍷

DINNER BUFFET VEGETABLES

Additional Vegetable - \$5 Per Person

Grilled Asparagus 🍷 🥕

Sautéed Green Beans 🍷 🥕

Herb & Olive Oil Roasted Seasonal Vegetables 🍷 🥕

Roasted Root Vegetables

Baked Beans with Applewood Smoked Bacon*

Cheesy Broccoli Gratin

Balsamic Brussel Sprouts

Glazed Baby Carrots

DINNER BUFFET SIDES

Additional Side - \$5 Per Person

Baked Macaroni & Cheese
Roasted Garlic Whipped Potatoes 🥕 🍷
Scalloped Potatoes
Roasted Sweet Potatoes

Parmesan Fingerling Potatoes 🥕 🍷
Wild Rice Pilaf* 🥕 🍷
Quinoa Pilaf 🍷
Asparagus Risotto 🍷

*Maximum 200 People

DINNER BUFFET DESSERTS

One (1) Additional Dessert - \$6 Per Person
Two (2) Additional Desserts - \$8 Per Person

CHEESECAKE

New York Style Cheesecake

Vanilla Cheesecake with Brownie Crust 🍷

Death by Chocolate Cheesecake 🍷

Turtle Cheesecake 🍷

Raspberry Swirl Cheesecake

Seasonal Cheesecake

SPECIALTY

Banana Crème Trifle

German Chocolate Trifle

Apple Pie

Chocolate Mousse Cake

Blueberry Coconut Tart 🍷 🍷 🍷

Chocolate Flourless Torte 🍷

BUFFET ADD-ON CARVING STATIONS

Minimum 25 People

Buffet Carving Stations are staffed for one (1) hour and include:
House-Baked Rolls with Butter

Each Station \$15 Per Person

HERB CRUSTED LAMB

Mustard-Shallot Sauce and Cilantro Chutney

DRY RUBBED NEW YORK STRIP

Au Jus and Horseradish Sauce

ROASTED WHOLE FISH

Gribiche, Escabeche, Lemon-Herb Butter
and Blackened Cream Sauce

BOURBON PINEAPPLE GLAZED HAM

Mustard-Herb Sauce and Citrus Glaze

SQUASH WELLINGTON

Mushroom Ragout

RECEPTION STATIONS

Reception Stations are one (1) hour.
Minimum of Three (3) Stations*
\$100.00 Chef's Fee Per Station

ITALIAN STATION

\$15 Per Person

"Create Your Own" Station – *Maximum 200 people***

PASTA

Choice of two (2)
Additional Pasta - \$2 Per Person

Cavatappi
Linguini
Tortellini
Penne Rigate
Gluten Free Pasta 

SAUCES

Choice of two (2)
Additional Sauce - \$2 Per Person

Garlic Alfredo
Garlic, Broccoli, Asparagus, Jalapenos & Spinach

Pesto
Garlic, Mushrooms, Onion, Bell Peppers & Spinach

Classic Marinara
Garlic Mushrooms, Onions, Bell Peppers & Peas

MEATS

Choice of two (2)
Additional Meat - \$4 Per Person

Meatballs
Grilled Chicken
Italian Sausage
Shrimp (*Add \$3 Per Person*)

POKE RECEPTION STATION

\$18 Per Person

Crab Stick, Chicken, Cucumbers, Seaweed Salad, Corn Jalapeno, Cilantro, Edamame, Sesame Seeds,
Furikake, Avocado, Mango, Pineapple, Wasabi, Green Onion, Crispy Garlic

Ponzu, Spicy Mayo, Sweet Chili, Sriracha, Poke Sauces

BASES

Choice of two (2)
Additional Base - \$2 Per Person

White Rice
Sushi Rice
Brown Rice
Mixed Greens

SEAFOOD

Choice of two (2)
Additional Seafood - \$3 Per Person

Salmon (Raw)
Tuna (Raw)
Crab Salad
Spicy or Mild Salmon Salad (Cooked)
Spicy or Mild Tuna Salad (Cooked)

*Reception Stations are not available for all events. Ask your Catering Sales Manager for more information.

**Events Over 200 people – Ask your Sales Manager for options.

RECEPTION STATIONS

Reception Stations are one (1) hour.
Minimum of Three (3) Stations*
\$100.00 Chef's Fee Per Station

SOUTH OF THE BORDER STATION

\$17 Per Person

Lettuce, Tomato, Onion, Bell Peppers, Sour Cream, Black Beans, Spanish Rice,
Shredded Cheddar and Colby-Jack Cheeses and Pico de Gallo

MAIN

Choice of one (1)

Additional Main - \$4 Per Person

Quesadillas
Burritos
Street Tacos
Nachos

SAUCES

Choice of two (2)

Additional Sauce - \$2 Per Person

Chipotle
Enchilada
Queso Blanco
Chimichurri

MEATS

Choice of two (2)

Additional Meat - \$5 Per Person

Seasoned Ground Beef
Grilled Steak
Shredded Chicken
Shredded Pork Carnitas
Grilled Fajita Vegetables

SLIDER STATION

\$17 Per Person

Served on a Mini Brioche Bun with French Fries OR House Salad and Condiments

Choice of two (2)

Additional Slider - \$2 Per Person

FKC Signature Beef Sliders
with Signature Sauce, Pickle and Cheddar Cheese

Mushroom Swiss Beef Sliders
with Garlic Aioli and Caramelized Onions

Philly Cheesesteak Sliders
with Sautéed Peppers & Onions and Cheese Sauce

BBQ Pork Sliders
with Coleslaw and Crispy Onions

Mini Angus Burgers
with Sharp Cheddar

BBQ Portobello Sliders
with Carolina Slaw

Orange Chili Glazed Salmon Sliders
with Kale Slaw

Corned Beef with Swiss

Mini All Beef Hot Dogs

**Reception Stations are not available for all events. Ask your Catering Sales Manager for more information.*

DESSERT STATIONS

Dessert Stations are one (1) hour.
\$100.00 Chef's Fee Per Station

BANANA FOSTER STATION

Minimum 20 People

\$14 Per Person

House-made Vanilla Frozen Custard, Bananas Flambe

CHOCOLATE FOUNTAIN STATION

Minimum 50 People

\$15 Per Person

Peppermint Candies, Rice Krispies, Cream Puffs, Pound Cake, Cookie Dough Balls,
Marshmallows, Pretzels, Strawberries, Bananas & Pineapple

ICE CREAM SUNDAE BAR

50-100 People

\$17 Per Person

Chocolate and Vanilla Hand Dipped Ice Cream
Lemon, Raspberry OR Chef's choice of Fruit Sorbet 
Sprinkles, M&Ms, Brownie Bites, Cookie Dough Balls, Roasted Peanuts, Shaved Coconut & Cookie Crumbles
Sander's Hot Fudge and Strawberry Toppings and Whipped Cream with Waffle Bowls
**Limited Ice Cream Bar available for less than 50 People*

RECEPTION DISPLAYS

Reception Displays are Refreshed for one (1) hour.

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

\$7 per person

Chef's choice of Selection of Fine Cheeses, Mixed Roasted Nuts, Dried Fruit and Assorted Gourmet Crackers

CRUDITE DISPLAY

\$7 per person

Cut Seasonal Vegetables may include Cauliflower, Broccoli, Carrots, Celery, Red Peppers, Asparagus, Cucumbers, Mixed Cherry Tomatoes and Radishes served with Creamy Ranch Dip and Garlic Hummus

FRESH SEASONAL FRUIT DISPLAY

\$8 per person

A Selection of Tropical and Farmed Fruits, Berries and Grapes served with Honey and Brown Sugar Cream Cheese

CHARCUTERIE DISPLAY

\$8 per person

Chef's choice of Italian Specialties including Assorted Meats & Cheeses, Marinated Vegetables & Olives, Salads, Condiments & Gourmet Crackers

MARKET DISPLAY

\$8 per person

Chef's choice of Smoked Salmon and Cured Meats with Crostini, Crackers, Assorted Vegetables and Spreads

SEAFOOD DISPLAY

\$Market Price

Based on availability, this may include Classic Shrimp Cocktail, Fresh Oysters, Jonah Crab Claws, Split King Crab Legs and Smoked Salmon Mousse with Cocktail Sauce, Cognac Sauce, Whole Grain Mustard Aioli, Horseradish and Tabasco, Crackers, Toasted Baguettes, Caper Cream Cheese and Lemons

TAKE A DIP DISPLAY

COLD

\$10 per person

Choice of two (2)
Additional Dip - \$2 Per Person

Pimento Cheese Dip with Crackers
French Onion Dip with Kettle Chips
Corn Salsa with Corn Tortilla Chips
Garlic Hummus with Pita Points
Seven Layer Dip with Corn Tortilla Chips

WARM

\$12 per person

Choice of two (2)
Additional Dip - \$4 Per Person

Buffalo Chicken Dip with Kettle Chips
Salsa Con Queso with Corn Tortilla Chips
Spinach Artichoke Dip with Pita Points
Jalapeno Popper Cream Cheese Dip with Pita Points
Mexican Bean Dip with Corn Tortilla Chips

DESSERT DISPLAYS

Dessert Displays are Refreshed for one (1) hour.

ASSORTED DESSERTS DISPLAY

\$12 Per Person

The Pastry Chef's Daily Selections may include:

Pecan Praline, Seasonal Cheesecake, Assorted Chocolate Confections or Mini Seasonal Tarts, Pies and Featured Cupcakes

MINI CHEESECAKE DISPLAY

\$8 Per Person

Choice of two (2)

Additional Cheesecake - \$3 Per Person

Raspberry Swirl Cheesecake
Strawberry Swirl Cheesecake

Vanilla Cheesecake with Brownie Crust 🍷
Turtle Cheesecake 🍷
Death by Chocolate Cheesecake 🍷

New York Style Cheesecake
Seasonal Cheesecake

INTERNATIONAL MINI DESSERT DISPLAY

\$9 Per Person

Choice of three (3)

Additional Dessert - \$2 Per Person

Seasonal Eclairs
Assorted French Macarons
Coconut Macaroons

Vanilla Bean Crème Brûlée 🍷
Cannoli
Tiramisu Trifle
Beignet with Caramel Sauce

Churros with Caramel
Salted Caramel Budino
Salted Caramel Chocolate Tartle

AMERICANA MINI DESSERTS DISPLAY

\$8 Per Person

Choice of three (3)

Additional Dessert - \$2 Per Person

Turtle Cheesecake 🍷
Death By Chocolate Cheesecake 🍷
Vanilla Cheesecake with Brownie Crust 🍷
New York Style Cheesecake
Raspberry Swirl Cheesecake
Seasonal Cheesecake
Chocolate Mousse Cake

Peanut Butter Mousse Shooter
Strawberry Shortcake Trifle
German Chocolate Trifle
Banana Cream Trifle
Salted Caramel Chocolate Tartlet
Lemon Meringue Tartlet
Blueberry Coconut Tartlet 🍷 🍷

Chocolate Cupcakes
with Chocolate Italian Buttercream
Carrot Cupcakes
with Cream Cheese Icing
Red Velvet Cupcakes
with Cream Cheese Icing
Yellow Cupcake
with Chocolate Buttercream

DESSERT CHARCUTERIE

\$15 Per Person

Chef's choice may include Assorted Fudge, Candied, Dried & Chocolate covered Nuts, Dried Fruits, Seasonal Themed Cookies, Mini-Cupcakes, Rice Krispy Bites, Bon-Bons, Pretzel Rods, Chocolate Hazelnut Spread and Drop Candies

Choice of one (1)

Brownie Bites
Chocolate covered Strawberries
Assorted French Macarons
Mini Seasonal Tarts
Mini-Cheesecake Truffles

HORS D'OEUVRES

COLD

\$100.00 Fee (Per Server) for Passed Service

\$22 Per Dozen

Brie Crostini with Strawberry Gastrique 🥕

Sriracha Deviled Egg

Sweet Pepper Goat Cheese Bruschetta 🥕

Caprese Bites 🥕 🥄

Marinated Mozzarella and Mushrooms 🥕 🥄

Jerk Plantain with Crab Salad 🥄

\$35 Per Dozen

Beef Tenderloin Crostini with Boursin Drizzle

Trout with Dill Crème and Capers on Rye Toast Points

Marinated Mushroom Lettuce Wraps 🥕

Caesar Shrimp Endive Boats 🥄

Prosciutto and Gorgonzola Crostini with Fig Jam

\$Market Price

Grilled Lobster Medallions with Avocado Salsa⁺

Jumbo Shrimp Cocktail⁺ 🥄

HOT

\$24 Per Dozen

Assorted Mini Quiche

Spinach and Feta wrapped in Phyllo 🥕

Southwest Egg Rolls with Chipotle Sour Cream

Pork Pot Stickers with Bourbon Glaze

Puff Pastry wrapped Andouille with Grain Mustard Aioli

Buffalo Chicken stuffed Flatbread

Bourbon Chicken Skewers

Florentine stuffed Mushrooms 🥕

\$35 Per Dozen

Sausage stuffed Jalapenos[∞]

Peruvian Shrimp Skewers

Coconut Shrimp with Orange Chili Sauce

Andouille Sausage and Pepper-Jack Cheese Stuffed Mushrooms

Meatballs with Bourbon Sauce

Crab Rangoon Bites with Pickled Garlic

\$Market Price

Bacon wrapped Shrimp with Bourbon Maple Glaze⁺

Prosciutto wrapped Sea Scallop with Leek Fondue⁺

Petite Beef Wellington with Cognac Peppercorn Sauce⁺

^{*}Minimum 3 Dozen (36 Pieces) Each

⁺Minimum 6 Dozen (72 Pieces) Each

[∞]Maximum 10 Dozen (120 Pieces) Each

CASH & HOST BARS

\$100 Bartender Fee (1 for every 75 Guests)

Standard Cocktail Setup with Mixers and Select Liqueurs included with all Cash and Host Bars

NON-ALCOHOLIC

SOFT DRINKS

Pepsi & Diet Pepsi

Sierra Mist

Mt. Dew & Diet Mt. Dew

\$1.50 Per Drink

Red Bull

\$5.50 Per Can

BOTTLED BEERS

DOMESTIC BEERS

Budweiser

Bud Light

Miller Lite

Coors Light

\$5.50 Per Bottle

\$300 Per Keg

PREMIUM BEERS

Michelob Ultra

Corona

Heineken

Hard Seltzers

\$6.50 Per Bottle

LIQUORS

Choice of one (1)

TIER ONE

Bacardi Superior Rum \$6.50

Beefeaters Gin \$6.50

Canadian Club Whiskey \$6.50

Captain Morgan Spiced Rum \$6.50

Jim Beam Bourbon \$ 6.50

Jose Cuervo Gold Tequila \$6.50

Malibu Coconut Rum \$6.50

Smirnoff Vodka \$6.50

Christian Brothers Brandy \$6.50

TIER TWO

Bacardi Superior Rum \$6.50

Bailey Irish Cream \$8

Bombay Sapphire Gin \$8

Captain Morgan Spiced Rum \$6.50

Christian Brothers Brandy \$6.50

Crown Royal \$8

Dewars White Label Scotch \$8

Jack Daniels Whiskey \$8

Jim Beam Bourbon \$6.50

Jose Cuervo Gold Tequila \$6.50

Kahlua Liqueur \$8

Malibu Coconut Rum \$6.50

Pinnacle Raspberry Vodka \$8

Titos Vodka \$8

TIER THREE

1800 Superior Tequila \$10

Bacardi Superior Rum \$6.50

Bailey Irish Cream \$8

Captain Morgan Spiced Rum \$6.50

Christian Brothers Brandy \$6.50

Cointreau Liqueur \$10

Crown Royal \$8

Disaronno Amaretto \$9

Grey Goose Vodka \$10

Hendricks Gin \$10

Jack Daniels Whiskey \$8

Johnnie Walker Black Scotch \$10

Kahlua Liqueur \$8

Long Island Iced Tea \$10

Makers Mark Bourbon \$9

Malibu Coconut Rum \$6.50

Pinnacle Raspberry Vodka \$8

CASH & HOST BARS

\$100 Bartender Fee (1 for every 75 guests)

WINES

TIER ONE

\$5.50 Per Glass

Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon

TIER TWO

\$7.00 Per Glass

Riesling
Moscato
Sparkling Wine

\$8.00 Per Glass

Chardonnay
White Zinfandel
Pinot Grigio
Merlot
Cabernet Sauvignon

TIER THREE

\$7.00 Per Glass

Sparkling Wine

\$10.00 Per Glass

Riesling

\$12.00 Per Glass

Chardonnay
White Zinfandel
Pinot Grigio
Moscato
Merlot
Malbec
Cabernet Sauvignon
Pinot Noir

OPEN BARS

All Open Bars include Assorted Soft Drinks and are charged per person, per hour.

BEER, WINE & SODA OPEN BAR

\$10 Per Person – 1st Hour

\$8 Per Person – Each Addl Hour*

TIER ONE WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light

Add Premium Beers \$2 Per Person / Hour

TIER ONE OPEN BAR

\$12 Per Person – 1st Hour

\$10 Per Person – Each Addl Hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER ONE WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

TIER ONE LIQUORS

Bacardi Superior Rum
Beefeaters Gin
Canadian Club Whiskey
Captain Morgan Spiced Rum
Christian Brothers Brandy
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Malibu Coconut Rum
Smirnoff Vodka

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light

Add Premium Beers \$2 Per Person / Hour

TIER TWO OPEN BAR

\$14 Per Person – 1st Hour

\$12 Per Person – Each Addl Hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER TWO WINES

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Moscato
Cabernet Sauvignon
Merlot
Sparkling Wine

TIER TWO LIQUORS

Bacardi Superior Rum
Baileys Irish Cream
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Christian Brothers Brandy
Crown Royal
Dewars White Label Scotch
Jack Daniels Whiskey
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Kahlua Liqueur
Malibu Coconut Rum
Pinnacle Raspberry Vodka
Tito's Vodka

PREMIUM BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Corona
Heineken
Hard Seltzers

**Minimum 2 Hours. Maximum 4 Hours.*

TIER THREE OPEN BAR

\$18 Per Person – 1st Hour

\$16 Per Person – Each Addl Hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER THREE WINES

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Moscato
Cabernet Sauvignon
Merlot
Malbec
Pinot Noir
Sparkling Wine

TIER THREE LIQUORS

1800 Silver Tequila
Bacardi Superior Rum
Baileys Irish Cream
Captain Morgan's Spiced Rum
Christian Brothers Brandy
Cointreau Liqueur
Crown Royal Whiskey
Disaronno Amaretto
Grey Goose Vodka
Hendricks Gin
Jack Daniels Whiskey
Johnny Walker Black Scotch
Kahlua Liqueur
Long Island Iced Tea
Makers Mark Bourbon
Malibu Coconut Rum
Pinnacle Raspberry Vodka

PREMIUM BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Corona
Heineken
Hard Seltzers

**Minimum 2 Hours. Maximum 4 Hours.*