



FIREKEEPERS

CASINO ♦ HOTEL
BATTLE CREEK

SMALL GROUP BANQUET MENUS

10 – 24 people

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

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

HOST OR CASH BARS:

1 Bar for every 75 attendees

BARTENDER FEE:

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.

Food & Beverage minimums (for all groups) start at \$750.00 (not including tax & service).

 GLUTEN FREE

 DAIRY FREE

 VEGAN

 VEGETARIAN

 SUGAR FREE

SMALL GROUP MEETING PACKAGE

Less than 25 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

SIZZLIN' CONTINENTAL BREAKFAST

Upgrade to Breakfast Buffet – Additional \$5 per person

THEMED LUNCH BUFFET

See pages 9-10

MID-AFTERNOON BREAK

See page 11

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

SIZZLIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants and Fruit Strudel with Butter & Fruit Preserves
Fresh Sliced Fruit & Whole Fruit, Fruit Flavored Yogurts and Granola

\$17 Per Person

BLAZIN' CONTINENTAL

Assorted House-Baked Danish, Muffins, Croissants & Fruit Strudel with Butter & Fruit Preserves,
House-made Assorted Fresh Bagel with Cream Cheese, Fresh Sliced Fruit & Whole Fruit,
Individual Parfaits with Yogurt, Fruit & Granola OR Chef's choice of Overnight Oats

\$20 Per Person

DESIGN YOUR OWN CONTINENTAL

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon / \$19 Per Carafe
Gourmet Cold Coffees*	\$3.50 Per Bottle
Energy Drinks*	\$5.50 Each
Bottled Juices*	\$4 Each
Orange, Apple or Cranberry Juices.....	\$9 Per Carafe
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
Hard Boiled Eggs.....	\$10 Per Dozen
Chef's choice of Overnight Oats.....	\$6 Per Person
Breakfast Parfait Tart.....	\$7 Per Person

SANDWICH & PANINI ENHANCEMENTS

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
Breakfast Burrito with Scrambled Eggs, Cheese, choice of Bacon, Sausage or Southwest.....	\$8 Each
Sourdough Panini with Mozzarella, Tomato, Red Pepper Pesto, and Egg	\$7 Each
English Muffin with Scrambled Eggs, Cheese, choice of Bacon, Sausage, or Turkey Sausage.....	\$7 Each

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

 *Gluten Free available upon request.*

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

BREAKFAST BUFFETS

\$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)*

BREAKFAST BUFFET ENHANCEMENTS

Smoked Salmon on House-Made Bagels or Rye Toast with Cream Cheese	\$6 Per Person
Oatmeal with Fresh Berries, Brown Sugar, Maple Syrup & Milk	\$6 Per Person
Biscuits & Gravy.....	\$5 Per Person
Additional Meat, Potato OR Egg.....	\$5 Per Person
Toast Station with White, Whole Wheat and Sourdough Bread, Butter, Jam and a Toaster.....	\$3 Per Person

PLATED BREAKFASTS

\$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

BLAZIN' BREAKFAST

ENTREE

Choice of one (1)

Buttermilk Pancakes
Waffles with Fresh Berry Compote
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

\$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

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 🥔
Coleslaw

SIDES

Choice of one (1)

Additional Sides - \$2 Each

Assorted Bagged Chips
Trail Mix
Fresh Banana
Apple
Granola Bar

SANDWICHES, WRAPS & SALADS

Maximum 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

CHICKEN BACON RANCH WRAP

Lettuce, Tomato and Onion 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 & AVOCADO SANDWICH

Turkey, Provolone, Arugula and Tomato on a Croissant

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

AVOCADO VEGETABLE SANDWICH 🥕

Lettuce, Tomato, Onion, Cucumber, Spinach, Mushroom and Provolone with Avocado Spread on Ciabatta

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

PHILLY CHEESESTEAK

Thinly sliced Ribeye Steak, Sautéed Peppers & Onions and Provolone
on a Toasted Hoagie with House-Made Kettle Chips and Fresh Sliced Fruit

STIRFRY BOWL 🍲🌱🌶️

Broccoli, Carrots, Peppers, Mushrooms and Onion in a Chili Thai Glaze
in a bowl with White Rice

OPEN FACED HOT TURKEY SANDWICH

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

SOUP & SALAD

Seasonal Soup
Choice of either Chef's Salad OR Chicken Caesar Salad
House-Baked Rolls with Butter

\$26 Per Person

GARLIC HERB ROASTED CHICKEN

Glaze de Poulet OR Seasonal Sauce with Steamed Broccoli, Roasted Red Potatoes & Rolls with Butter

VEGAN SHEPHERDS PIE 🌱🍲

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

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

Seasonal Relish with Mashed Red Bliss Potatoes, Sautéed Green Beans & Rolls with Butter

SEARED SALMON 🐟

Seasonal Glaze, Wild Rice, Sautéed Green Beans & Rolls with Butter

\$38 Per Person

BRAISED BEEF TRI-TIPS

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

Seasonal Soup

SALAD

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Bleu Cheese Wedge Salad

Seasonal Salad

THEMED LUNCH BUFFETS

\$22 Per Person

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

LITTLE ITALY LUNCH BUFFET

Garlic Bread Sticks
Roasted Broccoli

SALAD
Choice of one (1)

Tossed Caesar Salad
with Garlic Croutons
FireKeepers House Salad

PASTA
Choice of one (1)

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

DESSERT
Choice of one (1)

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

GREEK LUNCH BUFFET

Cucumber Feta Salad
Naan 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

PIZZA BAR

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*

THEMED LUNCH BUFFETS

\$22 Per Person

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

SOUTH OF THE BORDER LUNCH BUFFET

Seasoned Ground Beef OR Shredded Chicken

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

MICHIGAN DELI LUNCH BUFFET

Seasonal Soup

FireKeepers House Salad or Caesar Salad

Mayonnaise, Dijon Mustard & Horseradish Sauce

Kettle Chips

Pickle Spear

Assorted Fresh Baked Cookies, Chocolate Brownies OR Chocolate Dipped Rice Krispies

Choice of Two (2) Pre-Assembled Half Sandwiches:

Ham & Cheddar on Italian

Turkey & Provolone on Sourdough

Egg Salad on Croissant

Tuna Salad on Croissant

SOUP & SALAD BAR

Seasonal Soup

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

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

Pretzel Rods 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

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.*

DESIGN YOUR OWN BREAK

BEVERAGES

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon / \$19 Per Carafe
Lemonade or Brewed Iced Tea.....	\$20 Per Gallon / \$3 Per Person
Bottled Juices*.....	\$4 Each
Orange, Apple or Cranberry Juices.....	\$9 Per Carafe
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
Fresh Popcorn.....	\$20 Per Pound
Traditional Trail Mix.....	\$20 Per Pound
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
Mixed Nuts.....	\$20 Per Pound
Chex Mix®, Gardettos® or Misc. Snack Mix.....	\$20 Per Pound
Flipz® Chocolate covered Pretzels.....	\$20 Per Pound

**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

Seasonal Soup

SALAD

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Mixed Green Salad
with Ranch & Balsamic Dressings

Caesar Salad with Garlic Croutons

Seasonal Salad



DINNER ENTREES

Maximum choice of two (2)

\$35 Per Person

HERB ROASTED CHICKEN 

with Glace de Poulet OR Seasonal Sauce
Chef's choice of Potato and Vegetable

RED CHICKPEA CURRY   
with Jasmine Rice

SEASONAL FISH
Chef's choice of
Potatoes and Vegetable

\$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

BRAISED SHORT RIB

with Port Shallot Sauce, Garlic Mashed Potatoes
and Roasted Asparagus

PORK CHOP  
with Seasonal Relish, Roasted Root Vegetables
and Roasted Red Potatoes

CRISPY SPINACH QUINOA CAKES 
with a Bean Ragout

SEARED SALMON
with Seasonal Glaze, Wild Rice Pilaf
and Brussels Sprouts

COCO DUSTED ROAST BEEF TENDERLOIN
Port Shallot Sauce
Garlic Whipped Potatoes and Roasted Root Vegetables

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

\$65 Per Person

10 oz. NEW YORK STRIP

Cognac Peppercorn Cream

&

4 oz. ORANGE TERRAGON SEA BASS

Roasted Spring Vegetable Medley

\$85 Per Person

6 oz. FILET MIGNON

Parmesan Cream

&

8 oz. LOBSTER TAIL

Herb Butter

Red Bliss Mashed Potatoes and Roasted Parmesan Artichoke Hearts

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

\$28 Per Person

All Dinners Buffets are refreshed for one (1) hour and include one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks

LITTLE ITALY DINNER BUFFET

Garlic Bread Sticks
Roasted Broccoli

SALAD
Choice of one (1)

Tossed Caesar Salad
with Garlic Croutons

FireKeepers House Salad

PASTA
Choice of one (1)

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

DESSERT
Choice of one (1)

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

PIZZA DINNER BUFFET

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*

SOUTH OF THE BORDER DINNER BUFFET

Seasoned Ground Beef OR Shredded Chicken
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

RECEPTION DISPLAYS

Reception Displays are Refreshed for 90 minutes.

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

\$7 per person

Additional 30 mins - \$3.50 Per Person

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

CRUDITE DISPLAY

\$7 per person

Additional 30 mins - \$3.50 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

Additional 30 mins - \$4 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

Additional 30 mins - \$4 Per Person

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

ASSORTED DESSERTS DISPLAY

\$12 Per Person

Additional 30 mins - \$2 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

DESSERT CHARCUTERIE

\$15 Per Person

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

TAKE A DIP DISPLAY

COLD

\$10 Per Person, Per Hour

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, Per Hour

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

HORS D'OEUVRES

Minimum 3 Dozen Pieces

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 6 Dozen (72 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

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.*