



**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 <sup>Ⓜ</sup> , 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.....	\$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.*

<sup>Ⓜ</sup> *Gluten Free available upon request.*

<sup>†</sup> *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 choice of (1)*

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

*Add \$1 Per Person for All Toppings*

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 choice of either 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 Kettle Chips and Marinated Cucumber & Sweet Onion Salad

### PHILLY CHEESESTEAK

Thinly sliced Ribeye Steak, Sautéed Peppers & Onions and Provolone  
on a Toasted Hoagie with 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**

### CHICKEN

Seasonal or Herb Roasted with Chef's choice of Potato and Vegetable & House-Baked Rolls with Butter

### VEGAN SHEPHERDS PIE

Seasoned Beans, Mushrooms, Root Vegetables topped with Potatoes & House-Baked Rolls with Butter

### CREAMY PESTO RAVIOLI\*

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

## **\$31 Per Person**

### BEEF POT ROAST

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

### BONELESS PORK CHOP

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

### SEARED SALMON

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

## **\$38 Per Person**

### BRAISED BEEF TRI-TIPS

Peppercorn Cream Sauce, Roasted Asparagus, Garlic Mashed Potatoes & House-Baked 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

## PUB MIX

Pretzel Rods with Whole-Grain Honey Mustard  
Mixed Nuts  
Snack Mix  
Cubed Cheese with Crackers

## AT THE MOVIES

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

## LIGHT & LIVELY



Fresh Fruit Parfait  
Vegetable Crudité with Hummus  
Assorted Granola Bars\*  
House-Baked Heart Healthy Muffins

## SCHOOL'S OUT

Un crustables®  
Celery & Carrots with Ranch Dip  
String Cheese  
Animal & Goldfish® Crackers  
Assorted Juice Boxes\*

## OUT OF THE BOX

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

Mini-Charcuterie Bento Box  
Mini-Crudité 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 Crudité 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*.....	\$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

#### CHICKEN

Seasonal or Herb Roasted  
with 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

¼ ROASTED CHICKEN

&

2 BBQ RUBBED BONE-IN BEEF RIBS  
Roasted Potatoes and Grilled Asparagus

## \$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<sup>†</sup>  
Jumbo Shrimp Cocktail<sup>†</sup> 🍷

## 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 House-Made BBQ  
Crab Rangoon Bites with Pickled Garlic

### \$Market Price

Bacon wrapped Shrimp with Bourbon Maple Glaze<sup>†</sup>  
Prosciutto wrapped Sea Scallop with Leek Fondue<sup>†</sup>  
Petite Beef Wellington with Cognac Peppercorn Sauce<sup>†</sup>

<sup>†</sup>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 - 1<sup>st</sup> 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 - 1<sup>st</sup> 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 - 1<sup>st</sup> 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 - 1<sup>st</sup> 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