



BANQUET MENU



GET YOUR **VEGAS** ON™

I-94 to Exit 104 | 11177 Michigan Avenue | Battle Creek, MI 49014
877-FKC-8777 | FireKeepersCasino.com



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Buffet Setup

TERMS AND CONDITIONS

BANQUET FACILITIES

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

GUARANTEE OF ATTENDANCE

A guarantee of attendance is required seven (7) days prior to all meal functions, not subject to refund or reduction.

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 and 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
51 – 100	\$350.00
101 – 200	\$500.00
201 or more	\$750.00

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.



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 Water

BLAZIN' CONTINENTAL BREAKFAST

[\(See Page 3\)](#)

Upgrade to Breakfast Buffet + \$3 per person

LUNCH BUFFET

CHOICE OF ONE

- SALAD BAR BUFFET [\(See Page 12\)](#)
- NEW YORK DELI BUFFET [\(See Page 12\)](#)
- MEDITERRANEAN BUFFET [\(See Page 11\)](#)

MID-AFTERNOON BREAK

CHOICE OF ONE [\(See Page 14-15\)](#)

AUDIO VISUAL

- Screen & LCD Projector OR Laptop Connection to Wall-Mounted Presentation Monitor(s)
- Wireless Microphone
- Lectern



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

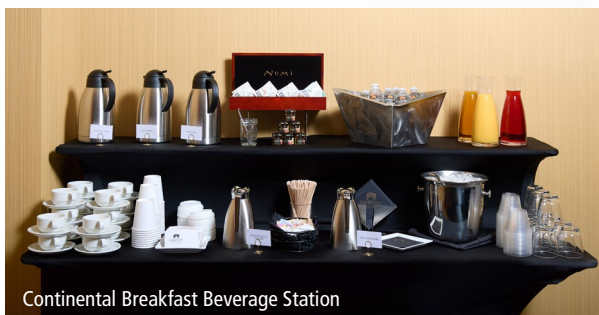
\$17 Per Person

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

BLAZIN' CONTINENTAL

\$20 Per Person

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 Chef's choice of Overnight Oats



Continental Breakfast Beverage Station

DESIGN YOUR OWN CONTINENTAL

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon OR \$19/Carafe
Gourmet Cold Coffees*	\$3.50 Per Bottle
Energy Drinks*	\$5.50 Per Can
Bottled Juices*	\$4 Per Bottle
Orange, Apple or Cranberry Juices	\$9 Per Carafe
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk	\$2.50 Per Carton
10 oz. FireKeepers Bottled Water	\$1 Per Bottle
Assorted Pepsi® Brand Soft Drinks	\$3 Per Can
Assorted Danish, Muffins (GF), 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 and 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

BUILD YOUR OWN BREAKFAST SANDWICH

\$7 Each

Includes Egg & Cheese

CHOICE OF ONE

Muffin • Biscuit • Bagel • Tortilla (Burrito)

CHOICE OF ONE

Bacon • Sausage Patty • Ham • Veggie

*Specific brands & flavors may vary based on availability.

(GF) Available upon request.



Assorted Fresh Bagels with Cream Cheese



Breakfast Parfaits



Pork Sausage Links



Breakfast Buffet Setup



Assorted Danish



Fresh Seasonal Sliced Fruit

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

Scrambled Eggs with choice of one:

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

Additional Toppings – \$1 Each Per Person

MEAT

CHOICE OF TWO

Applewood Smoked Bacon • Pork Sausage Patty or Links

Turkey Sausage Links • Sliced Country Ham

IMPOSSIBLE Sausage Patties + \$2 Per Person

SIDES

CHOICE OF ONE

- Homestyle Breakfast Potatoes with choice of one:
Cheese OR Peppers and Onions (on side)
- Cheesy Potato Casserole + \$2 Per Person

BREAKFAST ENHANCEMENTS

Classic French Toast with Michigan Maple Syrup \$5 Per Person

Oatmeal with Fresh Berries, Brown Sugar, Maple Syrup and Milk..... \$6 Per Person

Biscuits and 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

MADE-TO-ORDER BREAKFAST STATIONS

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

\$12 Per Person

CHOICE OF ONE*

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

CREATE YOUR OWN BREAKFAST SANDWICH

Choice of Toast OR English Muffin

Bacon, Pork Sausage Patties, Cheese, Scrambled Eggs

AVOCADO TOAST

Choice of Toast OR English Muffin

Smashed Avocado, Chopped Bacon, Sliced Tomato, Pickled Onion

*Minimum 25 People – Maximum 100 People

PLATED BREAKFAST

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

Fruit Danish • Chef's Choice Muffin (GF)

Croissant • Muffin Loaf Slices

EGGS

CHOICE OF ONE

Scrambled Eggs (GF) with choice of one:

Chives (GF) • Cheese (GF) • Pico de Gallo (GF)

MEATS

CHOICE OF ONE

• Applewood Smoked Bacon (GF) (DF)

• Pork Sausage Patty or Link

• Turkey Sausage Link

• Sliced Country Ham (GF) (DF)

POTATOES

CHOICE OF ONE

• Homestyle Breakfast Potatoes (GF)
with Cheese OR Peppers and Onions

• Hash Brown Patty



BOXED LUNCH

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

\$20 Per Person

SALADS

CHOICE OF ONE

Pasta Salad (VT) • Quinoa Salad (VG)

Creamy Macaroni Salad • Broccoli Salad (GF)

Seasonal Potato Salad (GF) • Coleslaw (GF) (VG)

SIDES

CHOICE OF ONE

Additional Side – \$2 Per Person

Assorted Bagged Chips • Trail Mix

Fresh Banana • Apple • Granola Bar

DESSERTS

CHOICE OF ONE

Chocolate Chip Cookie (GF*) • Chocolate Brownie (GF*)

Pecan-Praline Blondie (GF*) • Rice Krispie Treat (GF)

SANDWICHES, WRAPS & SALADS

CHOICE OF TWO

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 and Italian Dressing on a Sub Bun

BBQ SWEET POTATO WRAP or SALAD (VG) (DF)

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 (GF) (DF*)

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

AVOCADO VEGETABLE SANDWICH (VT)

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

(GF*) (DF*) Available Upon Request



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

PLATED LUNCHES

MAXIMUM CHOICE OF TWO

\$23 Per Person

PHILLY CHEESESTEAK

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

STIR-FRY BOWL (VG) (GF) (DF)

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

SWEET POTATO AND BLACK BEAN

QUESADILLA (VT) (VG- option available)
Rice, Salsa and Guacamole

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 choice of Natural Jus Lié or Garlic Cream Sauce
Chef's Choice of Potato and Vegetable with Rolls with Butter

CREAMY PESTO RAVIOLI* (VT)

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

\$31 Per Person

GLAZED SALMON (DF)

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

\$38 Per Person

BEEF POT ROAST

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

PLATED LUNCH DESSERTS

CHOICE OF ONE

- New York Style Cheesecake with Berry Compote
- Turtle Cheesecake (GF)
- Death by Chocolate Cheesecake (GF)
- Seasonal Cheesecake
- Vanilla Cream Cake with Raspberry Filling and 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

ADD SOUP OR SALAD

CHOICE OF ONE

Additional – \$4 Per Person

SOUP

- Seasonal Soup

SALAD

- FireKeepers Signature Salad with Honey Herb Vinaigrette
- Bleu Cheese Wedge Salad
- Seasonal Salad

*Maximum 100 People

Minimum 25 People

\$28 Per Person

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

LUNCH BUFFET SALADS

Additional Salad – \$3 Per Person

- FireKeepers Signature Salad with Honey Herb Vinaigrette
- Mixed Green Salad with Ranch and Italian Dressings
- Seasonal Potato Salad
- Broccoli Salad (GF)
- Tossed Caesar Salad with Garlic Croutons
- Seasonal Salad
- Traditional Macaroni Salad
- Pasta Salad (VT)

LUNCH BUFFET ENTREES

Additional Entrée – \$10 Per Person

- Seared Salmon with Seasonal Glaze (GF)
- Creamy Pesto Tortellini (VT)
- Baked Ziti with Three Meat Sauce
- Chicken and Broccoli Alfredo Pasta
- Marinated Pork Loin with Nueske's Bacon Garlic Cream (GF)
- Stuffed Peppers (VG) (GF)
- Seasonal Chicken (GF)
- Herb Roasted Chicken with Natural Chicken Jus Lie or Garlic Cream Sauce (GF)
- Shrimp Scampi with Linguine Pasta + \$1 Per Person
- Braised Beef Tips with Caramelized Mushroom and Onions + \$3 Per Person (GF)
- Sliced Roasted New York Strip with Peppercorn Cream Sauce + \$3 Per Person (GF)

LUNCH BUFFET SIDES

Additional Side – \$4 Per Person

- Boursin Whipped Potatoes (VT) (GF)

Toppings Add-on:

\$3 Per Person or Choice of two for \$1.50 Per Person

Sour Cream, Chives, Cheddar Cheese, or Bacon Crumbles

- Herb Fingerling Potatoes (VT) (GF)
- Steamed White or Brown Rice (VG) (GF)
- Seasoned Jasmine Rice (VG) (GF)
- Wild Rice Pilaf* (VT) (GF) (SF)
- Baked Macaroni and Cheese (VT)

LUNCH BUFFET VEGETABLES

Additional Vegetable – \$4 Per Person

- Herb and Olive Oil Roasted Seasonal Vegetables (VG) (GF)
- Green Beans (with Optional Sliced Almonds or Almondine) (VG) (GF)
- Brown Sugar Glazed Baby Carrots* (VT) (GF)
- Garlic Parmesan Roasted Broccoli (VT) (GF)

LUNCH BUFFET DESSERTS

Additional Dessert – \$5 Per Person

- Death by Chocolate Cheesecake (GF)
- Turtle Cheesecake (GF)
- New York Style Cheesecake with Berry Compote
- Seasonal Cheesecake
- Chocolate Flourless Torte (GF)
- Seasonal Cupcake
- White Cupcake with Strawberry Filling and Whipped Vanilla Icing
- Brown Butter Cupcake with Salted Caramel Filling and Caramel Buttercream
- Chocolate Cupcake with Chocolate Italian Buttercream
- Red Velvet Cupcake with Cream Cheese Icing
- Apple Pie (SF)
- Beignet with Caramel Sauce
- Cannoli
- Churros with Caramel
- Lemon Meringue Tart
- Salted Caramel Chocolate Tart

*Minimum 25 People



New York Style Cheesecake
with Berry Compote



Herb Roasted Chicken
with Natural Chicken
Jus Lie



Baked Macaroni and Cheese



Mixed Green Salad with Ranch and Italian Dressings



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

PIZZA LUNCH BUFFET

25 – 150 People • \$24 Per Person

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

SALAD

CHOICE OF ONE

- Tossed Caesar Salad with Garlic Croutons
- Mixed Green Salad with Ranch and Italian Dressings

PIZZAS

CHOICE OF THREE

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

Tiramisu Trifle • Salted Caramel Budino • Mini Cannolis + \$1 Per Person



Salted Caramel Budino

ITALIAN LUNCH BUFFET

Minimum 25 People • \$22 Per Person

Garlic Bread Sticks with House-Made Marinara and Roasted Broccoli

SALAD

CHOICE OF ONE

- Tossed Caesar Salad with Garlic Croutons
- Mixed Green Salad with Ranch & Italian Dressings

PASTA

CHOICE OF ONE

Additional Entree – \$6 Per Person

Vegetarian Lasagna (VT) • Baked Ziti with Three Meat Sauce • Pesto Alfredo Tortellini
Traditional Creamy Alfredo (VT) *(Add Chicken to Alfredo for \$1 Per Person)*

DESSERT

CHOICE OF ONE

Tiramisu Trifle • Salted Caramel Budino • Mini Cannolis + \$1 Per Person

MEDITERRANEAN LUNCH BUFFET

\$22 Per Person

INCLUDES

Cucumber Feta Salad • Naan Bread • Jasmine Rice • Seasoned Chicken Breast
Shredded Lettuce • Sliced Tomato • Red Onion • Tzatziki Sauce • Feta Cheese
House-made Hummus

DESSERT

CHOICE OF ONE

Tiramisu Trifle • Salted Caramel Budino

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

TACO LUNCH BUFFET

Minimum 25 People • \$25 Per Person

MEAT

Seasoned Ground Beef and Shredded Chicken

Add Carnitas, Birria OR Carne Asada (Max 150 people) + \$7 Per Person

INCLUDES

Street Corn • Spanish Rice • Bagged Tortilla Chips

Flour Tortilla Shells • Lettuce • Tomato • Onion • Sour Cream

Shredded Cheddar Cheese • Salsa • Add Queso + \$2 Per Person

Add Guacamole + \$2 Per Person

DESSERT

Churros with Caramel Sauce



New York Deli Lunch Buffet

NEW YORK DELI LUNCH BUFFET

\$22 Per Person

SALAD

CHOICE OF ONE

Seasonal Potato Salad • Pasta Salad (VT)

CHOICE OF THREE (3) PRE-ASSEMBLED HALF SANDWICHES:

Ham & Cheddar on Italian • Turkey & Provolone on Sourdough

Italian on Ciabatta • Chicken Salad, Egg Salad OR Tuna Salad on Croissant

Roast Beef & Horseradish Cheddar on Hoagie • Chef's Choice

INCLUDES

Mayonnaise • Dijon Mustard • Horseradish Sauce • Kettle Chips • Pickles

DESSERT

CHOICE OF ONE

Assorted Fresh Baked Cookies (GF*) • Chocolate Brownies (GF*) • Chocolate Dipped Rice Krispies (GF)

SALAD BAR LUNCH BUFFET

\$22 Per Person

SOUP

CHOICE OF ONE

Seasonal • Broccoli Cheddar • Creamy Tomato • Chicken Noodle • Chili

INCLUDES

• House-Made Focaccia

• Romaine, Spinach and Mixed Greens

• Cheddar, Feta and Parmesan Cheeses

• Grilled Chicken, Deli Turkey, Bacon, Salami and Cured Ham

• Hard Boiled Eggs, Chickpeas, Cherry Tomatoes, Cucumbers, Red Onion, Carrots, Peas, Bell Peppers, Mushrooms, Black Olives, Garlic Herb Croutons

• Ranch and Italian Dressings

DESSERT

CHOICE OF ONE

Assorted Fresh Baked Cookies (GF*) • Chocolate Brownies (GF*) • Chocolate Dipped Rice Krispies (GF)

(GF*) Available Upon Request

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

CHOICE OF ONE

Seasonal • Broccoli Cheddar • Creamy Tomato • Chicken Noodle • Chili

SALAD

CHOICE OF ONE

Seasonal Potato Salad • Broccoli Salad • Pasta Salad (VT) • Traditional Macaroni Salad

MEATS

CHOICE OF FOUR

Sliced Black Forest Ham • Cured Ham • Deli Turkey • Salami • Capicola • Roast Beef
Chicken Salad • Egg Salad • Tuna Salad • Ham Salad

ACCOMPANIMENTS

Swiss Cheese • Provolone Cheese • Cheddar Cheese • Fresh Torn Green Leaf Lettuce
Sliced Tomatoes • Thin Sliced Onions • Pickles • Mayonnaise • Dijon and Yellow Mustard
Creamy Horseradish Aioli • Kettle Chips

HOUSE-BAKED BREADS

Ciabatta • Croissants • Soft Hoagie Rolls (GF)

DESSERTS

CHOICE OF ONE

Additional Dessert – \$5 Per Person

Assorted Fresh Baked Cookies (GF*) • Chocolate Brownies (GF*) • Pecan-Praline Blondies (GF*)
Chocolate Dipped Rice Krispie Treats (GF)



Assorted Fresh Baked Cookies

(GF*) Available Upon Request

All Breaks are Refreshed for one (1) hour.

\$12 Per Person

COOKIES & MILK

Small Cookies & No Bakes (GF*) • Whole Milk, Skim Milk & Chocolate Milk

PUB MIX

Mixed Nuts • Snack Mix • Cubed Cheese with Crackers

AT THE MOVIES

Fresh Popcorn • House-Made Caramel Corn

Chocolate Dipped Rice Krispie Treats (GF)

Assorted Movie Theatre Sized Candies (*Max 2 per person*)

LIGHT & LIVELY

Yogurt Bar with Vanilla Yogurt • Plain Greek Yogurt

Assorted Fruit & Berries • Granola • Maple Syrup

Assorted Granola Bars & Protein Bars

CHIPS & DIP

Additional Chip or Dip – \$2 Per Person

CHOICE OF TWO

Tortilla Chips • Kettle Chips • Pita Points

CHOICE OF TWO

Mild Salsa • Spinach Artichoke • Corn Salsa

French Onion • Hummus • Dill Pickle

OUT OF THE BOX†

CHOICE OF TWO

Additional Boxes – \$3 Each

Mini-Charcuterie Bento Box • Mini-Crudité Bento Box (VT)

Mini-Fruit Bento Box (VT) • Pretzel Chips



Pub Mix

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

(GF*) available upon request.

† If more than 100 People, see Reception Displays on [Page 25-27](#)

BEVERAGES

FireKeepers Blend Coffees and Organic Teas	\$40 Per Gallon OR \$19 Per Carafe
Lemonade or Brewed Iced Tea.....	\$20 Per Gallon OR \$3 Per Person
Bottled Juices*	\$4 Per Bottle
Orange, Apple or Cranberry Juices	\$9 Per Carafe
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk	\$2.50 Per Carton
Assorted Pepsi® Brand Soft Drinks	\$3 Per Can
Flavored Iced Teas*	\$3 Per Bottle
Energy Drinks*	\$5.50 Per Can
Gourmet Cold Coffees*	\$3.50 Per Bottle
10 oz. FireKeepers Bottled Water	\$1 Per Bottle
All Day Coffees, Teas, Soft Drinks & Bottled Water	\$12 Per Person

BAKERY

Assorted Danish, Muffins (GF*), 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 (GF*)	\$24 Per Dozen
Chocolate Brownies or Pecan-Praline Blondies (GF*)	\$24 Per Dozen
Rice Krispie Treats (GF).....	\$42 Per Dozen
Chocolate Dipped Krispie Treats (GF).....	\$48 Per Dozen



Assorted Fresh Bagels



Chocolate Dipped
Krispie Treats

SNACKS

Assorted Energy Bars*	\$2.50 Each
Fresh 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.

(GF*) Available upon request.

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

SOUP

Seasonal • Broccoli Cheddar • Creamy Tomato
Chicken Noodle • Chili

SALAD

- FireKeepers Signature Salad with Honey Herb Vinaigrette
- Mixed Green Salad with Ranch and Balsamic Dressings
- Caesar Salad with Garlic Croutons
- Seasonal Salad



12 oz. NY Strip Loin with Cognac Peppercorn Cream

DINNER ENTRÉES

MAXIMUM CHOICE OF TWO

\$35 Per Person

SEASONAL OR HERB ROASTED CHICKEN (GF)

With Natural Chicken Jus Lie, Chardonnay Butter Sauce or Garlic Cream Sauce, Boursin Whipped Potatoes and Sautéed Green Beans

RED CHICKPEA CURRY (VT) (GF) (DF)

With Jasmine Rice

\$38 Per Person

CRISPY SPINACH QUINOA CAKES (VT) (GF)

With a Bean Ragout

SEASONAL FISH

Chef's choice of Potato and Vegetable

SEARED SALMON (GF)

Seasonal Glaze, Wild Rice Pilaf and Chef's Choice of Vegetable

\$48 Per Person

BRAISED SHORT RIB (GF)

Red Wine Demi, Boursin Whipped Potatoes and Roasted Asparagus

COCOA DUSTED ROAST BEEF TENDERLOIN (GF) ∞

Port Shallot Sauce, Boursin Whipped Potatoes and Roasted Root Vegetables

\$65 Per Person

12 oz. NEW YORK STRIP LOIN (GF)

With Red Wine Demi (DF) or Cognac Peppercorn Cream Boursin Whipped Potatoes and Broccoli

\$78 Per Person

6 oz. GRILLED FILET MIGNON (GF)

Au Poivre, Roasted Fingerling Potatoes and Glazed Baby Carrots

∞ Maximum 150 people

DINNER ENTRÉES DUETS

MAXIMUM CHOICE OF ONE WHEN SELECTING A DUET

\$45 Per Person

6 oz. HERB ROASTED CHICKEN* (GF)

Garlic Cream Sauce

&

SHRIMP SCAMPI (GF)

Wild Rice Pilaf and Roasted Asparagus

\$55 Per Person

6 oz. HERB ROASTED CHICKEN* (GF)

Chardonnay Butter Sauce

&

4 oz. BRAISED SHORT RIB (GF)

Boursin Whipped Potatoes and Steamed Broccoli

6 oz. HERB ROASTED CHICKEN* (GF)

Chardonnay Butter Sauce

&

4 oz. SEARED SALMON* (GF)

Garlic Herb Butter

Wild Rice Pilaf and Sautéed Green Beans

\$75 Per Person

12 oz. NEW YORK STRIP (GF)

Cognac Peppercorn Cream

&

6 oz. HERB ROASTED CHICKEN* (GF)

Chardonnay Butter Sauce

Boursin Whipped Potatoes and Steamed Broccoli

\$95 Per Person

12 oz. NEW YORK STRIP (GF)

Cognac Peppercorn Cream

&

4 oz. ORANGE TARRAGON SEA BASS (GF)

Roasted Spring Vegetable Medley

Market Price

6 oz. FILET MIGNON (GF)

Parmesan Cream

&

8 oz. LOBSTER TAIL (GF)

Herb Butter

Boursin Whipped Potatoes and Roasted Parmesan

Artichoke Hearts

*Minimum 25 People



SUBSTITUTE PLATED DINNER VEGETABLES

CHOICE OF ONE

Roasted Asparagus (VT) (GF) (DF)
 Green Beans (with Optional Sliced Almonds or Almondine) (VG) (GF) (DF)
 Steamed Broccoli Florets (VT) (GF) (DF)
 Roasted Glazed Brussels Sprouts (VT) (DF)
 Herb & Olive Oil Roasted Seasonal Vegetables (VT) (GF) (DF)
 Glazed Baby Carrots* (VT) (GF) (DF)

SUBSTITUTE PLATED DINNER SIDES

CHOICE OF ONE

Boursin Whipped Potatoes (VT) (GF) • Parmesan Roasted Potatoes (VT) (GF)
 Wild Rice Pilaf* (VT) (GF) (DF) • Roasted Fingerling Potatoes (GF) (DF)

PLATED DINNER DESSERTS

CHOICE OF ONE

CHEESECAKE

New York Style Cheesecake with Berry Compote • Turtle Cheesecake (GF)
 Death by Chocolate Cheesecake (GF) • Seasonal Cheesecake

SPECIALTY

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

(GF) (DF) Available Upon Request

*Minimum 25 People



NY Style Cheesecake
with Berry Compote

Minimum 25 People

\$30 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

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

CHOICE OF ONE

Additional Entrée – \$12 Per Person

St. Louis Ribs • BBQ Pulled Pork with House-Made Rolls
BBQ Chicken Thighs • Smoked Beef Brisket ∞

ITALIAN DINNER BUFFET

- Caesar Salad with Garlic Croutons OR Mixed Green Salad with Italian Dressing
- Tuscan Kale Soup OR Minestrone Soup
- Sautéed Green Beans OR Steamed Broccoli
- Garlic Bread Sticks with House-Made Marinara

CHOICE OF TWO

Additional Entrée – \$6 Per Person

Vegetarian Lasagna (VT) • Traditional Lasagna
Baked Ziti with Three Meat Sauce • Vegetarian Creamy Mushroom Ravioli (VT)
Creamy Alfredo with Chicken



Buffet Setup

THEMED DINNER DESSERTS

CHOICE OF ONE

Apple Pie (SF) • Salted Caramel Budino • Chocolate Peanut Butter Pie
Chocolate Flourless Torte (GF) • Banana Cream Trifle • Tiramisu Trifle
Lemon Meringue Tart • Cannoli

(GF) (DF) Available Upon Request

∞ Maximum 150 people

Minimum 25 People

\$35 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

SOUP OR SALAD

Additional Soup or Salad – \$6 Per Person

SOUPS

Seasonal • Broccoli Cheddar • Creamy Tomato • Chicken Noodle • Chili

SALADS

- FireKeepers Signature Salad with Honey Herb Vinaigrette
- Seasonal Salad
- Mixed Green Salad with Ranch and Balsamic Dressings
- Caesar Salad with Shredded Parmesan Cheese, Tomatoes and Garlic Croutons

DINNER ENTREES

Additional Entrée – \$12 Per Person

- Seared Salmon with Seasonal Glaze (GF) (DF)
 - Cider Brined Pork Loin with Carolina BBQ Sauce (DF)
 - Seasonal Fish (GF)
 - Buffalo Cauliflower Bake (GF) (VG)
 - Mushroom Ravioli with Garlic Cream Sauce (VT)
 - Seasonal Or Herb Roasted Chicken with Natural Chicken Jus Lie Or Garlic Cream Sauce (GF)
 - Garlic Herb Roasted NY Strip (GF)
- SAUCE: Red Wine Demi (DF), Cognac Peppercorn Cream, OR Palomino Sauce
- BBQ Beef Brisket (150 Max) (GF)

DINNER BUFFET VEGETABLES

Additional Vegetables – \$5 Per Person

- Grilled Asparagus (VT) (GF) (DF) • Sautéed Green Beans (VG) (GF) (DF)
- Herb & Olive Oil Roasted Seasonal Vegetables (VG) (GF) (DF)
- Roasted Root Vegetables (VT) (GF) • Baked Beans with Applewood Smoked Bacon
- Cheesy Broccoli Gratin (VT) • Balsamic Brussels Sprouts (VT) • Glazed Baby Carrots (VT)

DINNER BUFFET SIDES

Additional Sides – \$5 Per Person

- Roasted Sweet Potatoes (VT) • Boursin Whipped Potatoes (VT) (GF)

Toppings Add-on:

\$3 Per Person or Choice of two for \$1.50 Per Person

Sour Cream, Chives, Cheddar Cheese, or Bacon Crumbles

- Baked Macaroni & Cheese (VT) • Parmesan Fingerling Potatoes (VT) (GF)
- Wild Rice Pilaf (VT) (GF) (DF) • Quinoa Pilaf (VT) (GF) (DF)

DINNER BUFFET DESSERTS

One Additional Dessert – \$6 Per Person

Two (2) Additional Desserts – \$8 Per Person

CHEESECAKE

- New York Style Cheesecake with Berry Compote
- Vanilla Cheesecake with Brownie Crust (GF) • Death by Chocolate Cheesecake (GF)
- Turtle Cheesecake (GF) • Raspberry Swirl Cheesecake • Seasonal Cheesecake

SPECIALTY

- Banana Crème Trifle • German Chocolate Trifle • Apple Pie (SF)
- Chocolate Mousse Cake • Chocolate Flourless Torte (GF)



Buffet Setup

BUFFET ADD-ON CARVING STATIONS

Minimum 25 People

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

\$15 Per Person

- Bourbon Pineapple Glazed Ham with Mustard-Herb Sauce And Citrus Glaze
- Squash Wellington with Mushroom Ragout
- Dry Rubbed New York Strip with Au Jus And Creamy Horseradish Sauce

\$18 Per Person

- Prime Rib with Au Jus And Creamy Horseradish Sauce



Buffet Carving Station

Reception Stations are 90 Minutes
Minimum of Three (3) Stations*
\$100.00 Chef's Fee, Per Station*
(\$50 each additional 30 mins)

ITALIAN STATION

CREATE YOUR OWN STATION

Maximum 200 People • \$15 Per Person**

Additional 30 Minutes – \$7.50 Per Person

INCLUDES

Garlic Bread Sticks

PASTA

CHOICE OF TWO

Additional Pasta – \$2 Per Person

Cavatappi • Linguine • Tortellini • Penne Rigate • Gluten Free Pasta (GF)

SAUCES

CHOICE OF TWO

Additional Sauce – \$2 Per Person

Garlic Alfredo • Pesto • Classic Marinara

VEGETABLES

CHOICE OF FOUR:

Additional Vegetable – \$1 Per Person

Garlic • Broccoli • Asparagus • Jalapenos • Spinach
 Mushrooms • Onion • Bell Peppers • Peas

MEATS

CHOICE OF TWO

Additional Meat – \$4 Per Person

Meatballs • Grilled Chicken • Italian Sausage • Shrimp + \$3 Per Person



Poke Station

POKE STATION

\$18 Per Person

Additional 30 Minutes – \$9 Per Person

INCLUDES

Cucumbers • Seaweed Salad • Edamame • Sesame Seeds • Furikake
 Avocado Spread • Mango • Green Onion • Ponzu • Spicy Mayo
 Wasabi Aioli • Hoisin

BASES

Sushi Rice • Mixed Greens

SEAFOOD

Crab Salad

CHOICE OF ONE

Salmon (Raw) • Tuna (Raw)

CHOICE OF ONE

Spicy OR Mild Salmon Salad (Cooked) • Spicy OR Mild Seared Tuna (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 are 90 Minutes
Minimum of Three (3) Stations*
\$100.00 Chef's Fee, Per Station
(\$50 each additional 30 mins)

SOUTH OF THE BORDER STATION

\$17 Per Person

Additional 30 Minutes – \$8 Per Person

INCLUDES

Lettuce • Tomato • Onion • Bell Peppers • Sour Cream • Black Beans
 Spanish Rice • Shredded Cheddar • Colby-Jack Cheeses • Pico de Gallo
 Add Guacamole + \$2 Per Person

MAIN

CHOICE OF ONE

Additional Main – \$4 Per Person

Quesadillas • Burritos • Street Tacos • Nachos

SAUCES

CHOICE OF TWO

Additional Sauce – \$2 Per Person

Chipotle • Enchilada • Queso Blanco • Chimichurri

MEATS

CHOICE OF TWO

Additional Meat – \$5 Per Person

Seasoned Ground Beef • Grilled Steak • Shredded Chicken
 Shredded Pork Carnitas • Grilled Fajita Vegetables
 Birria + \$2 Per Person



Slider Station

SLIDER STATION

\$17 Per Person

Additional 30 Minutes – \$8 Per Person

Served on a Mini Brioche Bun and Condiments

SIDES

CHOICE OF ONE

French Fries • House Salad

SLIDERS

CHOICE OF TWO

Additional Slider– \$2 Per Person

- FireKeepers Beef Sliders with Signature Sauce, Pickle and Cheddar Cheese
- Mushroom Swiss Beef Sliders with Garlic Aioli and Caramelized Onions
- BBQ Pork Sliders with Coleslaw and Crispy Onion
- Mini Angus Burgers with Sharp Cheddar
- BBQ Portobello Sliders with Carolina Slaw
- Orange Chili Glazed Salmon Sliders with Kale Slaw

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

Dessert Stations are 90 Minutes
\$100.00 Chef's Fee, Per Station
 (\$50 each Additional 30 Minutes)

CHOCOLATE FOUNTAIN STATION
Minimum 50 People • \$15 Per Person
Additional 30 Minutes – \$7.50 Per Person

Dark Chocolate Fountain with Chef's Choice of Assorted Items that may Include:

Rice Krispies (GF) • Cream Puffs • Pound Cake • Cookie Dough Balls
 Marshmallows • Pretzels • Strawberries • Bananas • Pineapple

ICE CREAM SUNDAE BAR*
50-100 People • \$17 Per Person
Additional 30 Minutes – \$8.50 Per Person

INCLUDES

Chocolate & Vanilla Hand Dipped Ice Cream • Sprinkles • M&Ms • Brownie Bites
 Cookie Dough Balls • Roasted Peanuts • Shaved Coconut • Cookie Crumbles
 Sander's Hot Fudge & Strawberry Toppings • Whipped Cream • Waffle Bowls

SORBET (GF) (VG)

CHOICE OF ONE

Lemon • Raspberry • Chef's choice of Fruit Sorbet

*Limited Ice Cream Bar available for less than 50 People

CANNOLI STATION

Minimum 25 People • \$14 Per Person

Refreshed for one (1) hour

Cannoli Cream Flavors:

Traditional Chocolate Chip • Double Chocolate • Dark Chocolate w/ Cherry

Chef's Choice of Assorted Toppings that may Include:

Mini Chocolate Chips • Rainbow Sprinkles • Crushed Oreos
 Chopped Pistachios



Cannoli Station

Reception Displays are Refreshed for 90 Minutes

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

\$7 Per Person

Additional 30 Minutes – \$3.50 Per Person

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

CRUDITÉ DISPLAY

\$7 Per Person

Additional 30 Minutes – \$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 Minutes – \$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 Minutes – \$4 Per Person

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

MARKET DISPLAY

\$8 Per Person

Additional 30 Minutes – \$4 Per Person

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

TAKE A DIP DISPLAY

COLD – \$10 Per Person, Per Hour

Additional Dip – \$2 Per Person

CHOICE OF TWO:

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

WARM – \$12 Per Person, Per Hour

Additional Dip – \$4 Per Person

CHOICE OF TWO:

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



Fresh Seasonal Fruit Display



Charcuterie Display



Crudité Display

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

Additional Cheesecake – \$3 Per Person

CHOICE OF TWO

Raspberry Swirl Cheesecake • Strawberry Swirl Cheesecake
Vanilla Cheesecake with Brownie Crust (GF) • Turtle Cheesecake (GF)
Death by Chocolate Cheesecake (GF) • New York Style Cheesecake
Seasonal Cheesecake

INTERNATIONAL MINI DESSERT DISPLAY

\$9 Per Person

Additional Dessert – \$2 Per Person

CHOICE OF THREE

Assorted Eclairs • Assorted French Macarons • Coconut Macaroons
Vanilla Bean Crème Brûlée (GF) • Cannoli • Tiramisu Trifle • Churros with Caramel
Salted Caramel Budino • Salted Caramel Chocolate Tartlet

AMERICANA MINI DESSERTS DISPLAY

\$9 Per Person

Additional Dessert – \$2 Per Person

CHOICE OF THREE

Turtle Cheesecake (GF) • Death By Chocolate Cheesecake (GF)
Vanilla Cheesecake with Brownie Crust (GF)
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
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, Chocolate covered Nuts, Dried Fruits, Seasonal Themed Cookies, Mini-Cupcakes, Rice Krispie Bites (GF), Bon-Bons, Pretzel Rods, Chocolate Hazelnut Spread and Drop Candies

CHOICE OF ONE

Brownie Bites (GF*) • Chocolate covered Strawberries
Assorted French Macarons • Mini Seasonal Tarts
Mini-Cheesecake Truffles

(GF*) Available Upon Request



Seasonal Cheesecake



Turtle Cheesecake



Lemon Meringue Tartlet

\$100.00 Fee (Per Server) for Passed Service

COLD HORS D'OEUVRES*

\$22 Per Dozen

- Brie Crostini with Strawberry Gastrique (VT)
- Sriracha Deviled Egg (VT)
- Sweet Pepper Goat Cheese Bruschetta (VT)
- Caprese Bites (VT) (GF)

\$35 Per Dozen

- Beef Tenderloin Crostini with Boursin Drizzle
- Antipasto Skewers (GF)
- Caesar Shrimp Endive Boats (GF)
- Prosciutto and Honey topped Garlic-Ricotta Crostini

Market Price

- Jumbo Shrimp Cocktail † (GF)

* Minimum of 3 Dozen (72 Pieces) Each

† Minimum 6 Dozen (72 Pieces) Each

∞ Maximum 10 Dozen (120 Pieces) Each

HOT HORS D'OEUVRES*

\$24 Per Dozen

- Assorted Mini Quiche
- Spinach and Feta wrapped in Phyllo (VT)
- Southwest Egg Rolls with Chipotle Sour Cream
- Pork Pot Stickers with Maple Sesame Glaze
- Puff Pastry wrapped Andouille Sausage with Grain Mustard Aioli
- Jalapeno Poppers with Cheddar
- Parmesan Crusted Chicken Tenders with Garlic Cream Sauce
- Florentine stuffed Mushrooms (VT)

\$35 Per Dozen

- Sausage stuffed Jalapenos ∞
- Peruvian Shrimp Skewers
- Goat Cheese and Honey Phyllo Triangles (VT)
- Coconut Shrimp with Orange Chili Sauce
- Andouille Sausage and Pepper-Jack Cheese Stuffed Mushrooms
- Meatballs with House-Made BBQ
- Crab Rangoon Bites
- Flatbread with Grilled NY Strip, Arugula, Pickled Onions and Boursin Cheese



Caprese Bites



Prosciutto and Honey topped Garlic-Ricotta Crostini



Flatbread with Grilled NY Strip, Arugula, Pickled Onions & Boursin Cheese

\$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

\$3 Per Can

Pepsi • Diet Pepsi • Starry • Mt. Dew • Diet Mt. Dew
Dr. Pepper • Diet Dr. Pepper

RED BULL

\$5.50 Per Can

BOTTLED BEERS

DOMESTIC BEERS

\$5.50 Per Bottle

Budweiser • Bud Light • Miller Lite • Coors Light
Bud Light Zero (Non-Alcoholic)

PREMIUM BEERS

\$6.50 Per Bottle

Michelob Ultra • Corona • Heineken • Hard Seltzers
Heineken 0.0 (Non-Alcoholic)

HARD SELTZERS

- High Noon \$6.50 Per Can
- Carbliss \$7.50 Per Can

LIQUORS

CHOICE OF ONE TIER

TIER ONE

- Bacardi Superior Rum \$7
- Beefeater Gin \$6.50
- Canadian Club Whiskey \$6.50
- Captain Morgan Spiced Rum \$7
- Jim Beam Bourbon \$7
- Jose Cuervo Gold Tequila \$6.50
- Malibu Coconut Rum \$7
- Smirnoff Vodka \$6.50
- Christian Brothers Brandy \$6.50

TIER TWO

- Bacardi Superior Rum \$7
- Bailey Irish Cream \$8
- Bombay Sapphire Gin \$8
- Captain Morgan Spiced Rum \$7
- Christian Brothers Brandy \$6.50
- Crown Royal \$8
- Dewars White Label Scotch \$8
- Jack Daniels Whiskey \$8
- Jim Beam Bourbon \$7
- Jose Cuervo Gold Tequila \$6.50
- Kahlua Liqueur \$8
- DeKuyper Peachtree Peach Schnapps \$6
- Malibu Coconut Rum \$7
- Pinnacle Raspberry Vodka \$8
- Titos Vodka \$8

TIER THREE

- 1800 Silver Tequila \$10
- Bacardi Superior Rum \$7
- Bailey Irish Cream \$8
- Captain Morgan Spiced Rum \$7
- 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
- DeKuyper Peachtree Peach Schnapps \$6
- Long Island Iced Tea \$10
- Makers Mark Bourbon \$9
- Malibu Coconut Rum \$7
- Pinnacle Raspberry Vodka \$8



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

WINES

TIER ONE

\$5.50 Per Glass

Chardonnay • White Zinfandel • Merlot • Cabernet Sauvignon

TIER TWO

\$7 Per Glass

Riesling • Moscato • Sparkling Wine

\$8 Per Glass

Chardonnay • White Zinfandel • Pinot Grigio
Merlot • Cabernet Sauvignon

TIER THREE

\$7 Per Glass

Sparkling Wine

\$10 Per Glass

Riesling

\$12 Per Glass

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

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 Additional Hour

TIER ONE WINES

Chardonnay • White Zinfandel • Cabernet Sauvignon • Merlot

DOMESTIC BEERS

Budweiser • Bud Light • Miller Lite • Coors Light
Bud Light Zero (Non-Alcoholic)

Add Premium Beers \$2 Per Person / Hour

TIER ONE OPEN BAR

\$12 Per Person – 1st Hour

\$10 Per Person – Each Additional Hour

Standard Cocktail Setup with Mixers and
Select Liqueurs included.

TIER ONE WINES

Chardonnay • White Zinfandel • Cabernet Sauvignon • Merlot

DOMESTIC BEERS

Budweiser • Bud Light • Miller Lite • Coors Light
Bud Light Zero (Non-Alcoholic)

Add Premium Beers \$2 Per Person Per Hour

TIER ONE LIQUORS

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

TIER TWO OPEN BAR

\$14 Per Person – 1st Hour

\$12 Per Person – Each Additional 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

DOMESTIC AND PREMIUM BEERS

Budweiser • Bud Light • Miller Lite • Coors Light
Bud Light Zero (Non-Alcoholic) • Michelob Ultra • Corona
Heineken • Hard Seltzers • Heineken 0.0 (Non-Alcoholic)

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 • DeKuyper Peachtree Peach Schnapps
Malibu Coconut Rum • Pinnacle Raspberry Vodka
Tito's Vodka

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

TIER THREE OPEN BAR

\$18 Per Person – 1st Hour

\$16 Per Person – Each Additional Hour

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER ONE WINES

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

DOMESTIC AND PREMIUM BEERS

Budweiser • Bud Light • Miller Lite • Coors Light
Bud Light Zero (Non-Alcoholic) • Michelob Ultra • Corona
Heineken • Hard Seltzers • Heineken 0.0 (Non-Alcoholic)

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
DeKuyper Peachtree Peach Schnapps • Long Island Iced Tea
Makers Mark Bourbon • Malibu Coconut Rum
Pinnacle Raspberry Vodka



Open Bar Setup