



Catering Suggestions



“Build” your own meal . . . please see pricing on last page.

APPETIZERS

Hot

Swedish Meatballs
 BBQ or Sweet & Sour Meatballs
 Bruschetta
 Stuffed Assorted Pastry Puffs
 Mini Pigs in a Blanket w/Mustard Sauce
 Stuffed Mushroom Caps (sausage or crab)
 Fried Cheese Ravioli w/Marinara Sauce
 Italian Sausage or Mini Smokies in BBQ Sauce

Cold

Deviled Eggs
 Salami & Cheese Tray
 Spinach Dip & Crackers
 Veggie or Relish Tray
 Cheese Chunks or Cheese Ball & Crackers
 Bacon Wrapped Dates
 Strawberries & Fruit Dip
 Ham or Turkey Pinwheels

Upscale

Fresh Fruit Tray +\$1
 Chicken Breast Chunks w/Sauces +\$1
 Chicken Tenders w/Sauces +\$1
 Shrimp Tray w/Cocktail Sauce +1\$
 Chicken Wings w/Sauces +\$1
 Thai Chicken Satay +\$1
 Teriyaki Glazed Scallops (market)
 Seared Steak Bites w/Sauces (market)

SIDES

Garden Salad

Mixed Greens, Tomatoes, Cukes, Onions, &
 Croutons, Tossed in Italian Dressing
 (four dressing choices add +1)

Caesar Salad

Romaine Tossed in Caesar Dressing,
 w/Parmesan Cheese & Croutons

Mediterranean Salad

Mixed Greens, Bell Peppers, Cukes, Red Onions,
 Feta Cheese w/Greek Dressing & Croutons

Garden w/Dressing Choices

Mixed Greens, Tomatoes, Cukes, Onions &
 Croutons w/Buffer Style Dressing Choices
 of Your Favorite Four

Warm Spinach Greens

Baby Spinach Mixed w/Crumbled Bacon,
 Swiss Cheese & Almonds, Topped w/Warm
 Bacon Mustard Dressing

Full Salad Buffet

The Basics Plus Eggs, Blue Cheese Crumbles,
 Ham, Chicken, Shredded Cheese, Garbanzo
 Beans, Kidney Beans, Croutons, Pasta Salad &
 Dressing Choices +\$3

MORE SIDES

Potato or Pasta Salad
 Asparagus (seasonal)
 Cole Slaw, Cottage Cheese or Applesauce
 Marinated Tomatoes w/Onions & Oregano
 Key West Veggie Blend +.25
 Green Beans w/Bacon & Onion
 Green Beans Almondine
 Green Bean Casserole
 Buttered or Creamed Corn
 Honey Glazed Baby Carrots
 Green Peas w/Pearl Onions
 Hush Puppies or Spoonable Cornbread
 California Blend Veggies (add cheese +.25)

Soups

Potato
 Bean & Ham
 Vegetable Beef
 Beef Barley
 Sweet Southern Chili
 Chicken Noodle
 French Onion
 Broccoli & Cheese
 Split Pea

Seasoned & Foiled Baked Potatoes
 Mashed Potatoes (regular or garlic) & Gravy
 Red Potatoes & Parsley
 Roasted Round Baby White Potatoes
 Cheesy Julienne or AuGratin Potatoes
 Sweet Potatoes (whipped or whole)
 Twice Baked Potatoes Topped w/Cheese +.50
 Mexican Rice/Spanish Rice/Rice Pilaf
 Baked Beans Simmered w/Bacon & Onion
 Corn Bread & Sausage Stuffing
 Homemade Potato Chips
 Macaroni & Cheese +.25
 Corn on the Cob (seasonal)
 Broccoli or Cauliflower

ENTREES

Slow Roasted Turkey Breast Golden Fried Chicken Tenders Charcoal Grilled Boneless Chicken Breasts +\$1 Roasted Pork Loin BBQ St. Louis Style Ribs +\$1 Ham Slices in Brown Sugar & Pineapple Cold Cuts on Mini-Croissants or Bread Brats & Kraut w/Fennel Charcoal Grilled Pork Chops *Baked Cheesy Lasagna Chicken & Dumplings Mashed Potato Bar +\$2	Grilled Salmon +\$1 Deep Fried Jumbo Shrimp or Catfish +\$1 Grilled Skewered Shrimp Char Grilled Steak/Chicken/Veggie Kabobs +\$1 Steak: Rib Eye, Sirloin or You Pick! (market) Charcoal Grilled Burgers or Brats *Creamy Chicken Tetrizzini *Spaghetti w/Italian Sausage or Meatballs *Fettuccine Alfredo (w/chicken breast +\$1) *Mostaccioli w/Italian Sausage or Beef *Chicken/Veggie Ranch Wraps/Spinach Shell Charcoal Burger Bar w/Upscale Toppings +\$2	Sliced Roast Beef in Au Jus +\$1 Pot Roast w/Onions +\$1 (w/potatoes, carrots +\$3) Zesty Meatloaf Prime Rib & Real Au Jus (market) Creamy Beef Stroganoff +\$1 *Wet Burritos (ground beef) Stuffed Peppers in Tomato Gravy *Homemade Soup in Bread Bowl Chicken Parmesan Vi's Homemade Goulash Sliders (burger, bbq pork or chicken) Slider Bar w/Beef, BBQ Pork, Chicken +\$3
---	--	--

MOST POPULAR BUFFET - CHEFS INCLUDED!

*Our Amazing Pasta Bar!

Watch Our Chefs Pan Toss Your Favorites in
 Olive Oil & Fresh Garlic!
Meats: Shrimp, Crab, Chicken, Sausage
Veggies: Broccoli, Mushrooms, Green Peppers,
 Onions, Sun Dried Tomatoes, Black Olives
Pasta: Angel Hair, Rotini, Linguini, Bow Tie
Sauces: Alfredo, Marinara or Blush
 Served w/Italian Dressing & Italian Breadsticks!
 Wait 'till You Host This One . . .
 Always a Crowd Pleaser! \$14.99

DESSERTS

Strawberry Shortcake Cherry, Pecan, or Pumpkin Pie White, Chocolate or Marble Cake	Baked Cheesy Cake Delight Chocolate Chip, Sugar, or Peanut Butter Cookies Cheesecake w/Strawberries or Blueberries +\$1 Cream Pies (banana, coconut, peanut butter)	Banana Pudding (the real deal!) Ice Cream (spumoni, vanilla, Neopolitan) Homemade Carrot Cake +\$1
--	--	--

BREAKFAST BUFFETS

<p><u>Vi's Pile - The Favorite!</u></p> Scrambled Eggs Over Hash Browns Smothered w/our Famous Sausage Gravy & Topped w/Cheese! Served w/Southern Biscuits & Fresh Fruit Platter \$10.99	<p><u>Classic</u></p> Soft Scrambled Eggs Sausage Links & Bacon American Fries Southern Biscuit \$6.99	<p><u>Deluxe</u></p> Soft Scrambled Eggs Sausage Links, Bacon & Ham Holly Sauce, A-Fries, French Toast Sausage Gravy over Southern Biscuits Fresh Fruit Platter \$11.99	<p><u>Waffle Bar</u></p> Top a Delicious Waffle With: Pecans, Choc or Butterscotch Chips Blueberries/Strawberries/Bananas Assorted Syrups & Whipped Cream Bacon, Sausage Links & Ham \$11.99
---	--	--	---

Add Orange Juice, Apple Juice & Coffee: \$1.99 (or trade fresh fruit for beverages) Add Danish for .99

BOXED LUNCHES

<u>Meats</u>	<u>Toppings</u>	<u>Wraps/Salad</u>	<u>Sides</u>	<u>Pricing</u>
Shaved Ham, Beef, Corned Beef or Smoked Turkey	Lettuce, Tomatoes, Onions, Pickles, Olives	Chicken Ranch Wrap Caesar Salad, Chef Salad	Small Tossed Salad, Cole Slaw, Cottage Cheese	Each Lunch Includes Sandwich, Salad or Wrap, One Side & Pickle Spear
Chicken, Egg or Tuna Salad Pepperoni, Bacon	American, Swiss or Moz Cheese Mayonnaise	Grilled Chicken Breast Salad Greek Salad	Applesauce, Baby Carrots & Dip Homemade Potato Chips Nacho Chips	Dessert & Beverage \$9.99
<u>Assorted Breads</u> Croissant, Onion Roll Classic French, Swirl Rye Whole Grain Wheat, White	Garlic Mayonnaise Mustard or Honey Mustard	Dressing Choices: French, Honey Mustard, Caesar, 1000 Island, Blue Cheese, Ranch <u>Beverages</u> Bottled Water, Canned Pop	Soup (listing on previous page) <u>Desserts</u> Cookie, Brownie, Fruit Cup	Includes Napkin, Spork & Knife

PRICING

All Breakfast, Lunch & Dinners Include Disposable Buffet Style Service w/Skirting.

Hotspot Sets Up, Monitors, Tears Down & Cleans Buffet Area When Done (25 attendees minimum, if less, drop off service available).

Also Available are Upscale Buffets; Full Service Sit Down Meals; or Family Style Service.

Included w/Meals are Soft Potato Rolls & Butter.

Other Breads Available for .25 Extra: Breadsticks, Crusty Dinner Rolls, Texas Garlic Toast, Garlic Buttermilk Rolls or Cornbread

Meal Pricing Per Person

Appetizers, Sides & Desserts: \$1.75/Item/Person

Entrees: \$3.50/Entree/Person
(if only one entree, add \$1.00/person)

Appetizers Only, No Meal, Pick Three:
Minimum of Eight Pieces/Person \$9.99

Vegetarian: Asterisked Items Available Meat Free

Beverages Per Person

Coffee, Tea or Lemonade: .75
Fruit Juice: \$1.25
Canned Pop or Bottled Water: \$1.50

Ice Water in Carafes w/Lemon
Included w/Beverages Upon Request

Note: Rental Facilities Do Not Allow Colored Punch

Additional Costs

Paper Products: .50/Person
Upscale Paper Products: .75/Person
Real Dishes/Silverware: .40/Piece
Dishwasher for Non Disposable Meals,
Using Hall Dishes: .50/Person
Servers: \$15/Server/Hour
Beverage Fountain: \$20
Awning (white 10' x 20'): \$30
Taylor Rental Items: Fee, Plus \$25 to Deliver,
Set Up & Return

Plus (+) or Market Pricing

Regular Price + Mark Up Amount Indicated.
Market Prices Recalculated at Time of Event

Price Break

.25/Person for Every 100 Attendees (Not to exceed \$1.00, and only applicable to meals \$9 or more before price break - excluding paper products and labor costs)

GENERAL INFORMATION

50% Down Required Seven Days Prior to Event, Unless Other Arrangements Are Made, with Balance Due on Day of Event.

Gratuity is Appreciated, and is at Your Discretion.

Due to Fluctuating Market Prices, This Quotation May be Subject to Change After 30 Days.

Billing is Based on the Number of Meals Ordered, or Attendees, Whichever is Greater.

All Prices Subject to Michigan Sales Tax.