



Catering Menu

HALF PANS (FEEDS 20–25)

PICK-UP ONLY. PLEASE ALLOW 48-HOUR NOTICE.

SMALL BITES

Chicken Satay with Sesame Apricot Glaze - \$22 per dozen

Stuffed Mushrooms - \$24 per dozen

Vegetable Crudite & Green Goddess Sauce - \$50

Fruit Platter - \$50

Hummus, Tabouleh & Pita - \$55

Tomato Basil Crostini - \$60

Spinach & Artichoke Dip with Chips - \$60

SALADS

Garden Salad - \$40

Arcadian Greens, Cucumber, Heirloom Tomatoes, Shaved Radish
Black Pepper Crostini, Champagne Vinaigrette

Caesar Salad - \$40

Romaine Lettuce, Garlic Butter Croutons, Shaved Parmesan, Caesar Dressing

Rainbow Salad - \$45

Bibb Lettuce, Purple Cabbage, Red Radish, Tomatoes, Carrots, Sunflower Seeds
& White Balsamic Vinaigrette

Michigan Strawberry Salad - \$50

Arcadian Greens, Red Onion, Candied Almonds, Feta Cheese, Strawberry Vinaigrette

Pelister Park Salad - \$50

Lettuce Wedge, Pickled Red Onion, Toasted Chickpea, Feta Cheese
Dried Cranberry, Shaved Carrot, Lemon Herb Vinaigrette





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BREAKFAST

- Mini Breakfast Danish** - \$18 per dozen
- White Cheddar Grits** - \$50
- French Toast Casserole with Berries** - \$55
- Turkey Sausage or Bacon** - \$60
- Quiche Duo** - \$60

BOX LUNCHES - \$14 EACH

SELECT ONE:

- Ham & Swiss**
- Turkey & Cheddar**
- Beef & Provolone**
- Chicken Salad**
- Grilled Vegetable**

SELECT ONE:

- Pelister Park**
- Caesar**
- Garden**
- Potato**
- Coleslaw**

SELECT ONE:

- Chips**
- Cookie**
- Fresh Fruit**

SANDWICHES - 20 COUNT

- Ham & Swiss** - \$115
- Turkey & Cheddar** - \$115
- Beef & Provolone** - \$120
- Chicken Salad** - \$115
- Grilled Vegetable** - \$110

SOUPS - 1 GALLON (APPROX. 15-20 CUPS)

- Tomato Basil** - \$45
- Chicken Noodle** - \$50
- Butter Squash** - \$50
- Broccoli Cheddar** - \$50





Catering Menu

MAINS

Smoked Bone-In Chicken - \$85

Herbs, Spice & Honey-Mustard Jus

Buttermilk Fried Chicken - Bone-In or Boneless - \$80

Optional Chicken Gravy

Grilled Flank Steak - \$110

Caramelized Onion, Mushroom & Rosemary Zip Sauce

House-Made Chicken Meatballs Chicken - \$70

Bourbon Apple BBQ Sauce

House-Made Beef Meatballs - \$75

Swedish sauce

SIDES

Classic Pasta Salad - \$45

Classic Potato Salad - \$45

Braised Collared Greens & Carrots - \$50

Green Beans, Carrots & Caramelized Onions - \$50

Chive & Sour Cream Whipped Potatoes - \$50

Roasted Potatoes & Crispy Onions - \$50

Baked Mostaccioli - \$50

Mac & Cheese - \$55

Smoked Gouda Scalloped Potatoes - \$60

DESSERT TRAY

Cookies & Brownies - \$55

