



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





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 - \$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

