



Graduation Party Menu 2026



Perfect for open houses & grad celebrations | Available May–July 2026

MAC & CHEESE BAR | \$17.50 PER PERSON

- Macaroni and cheese (Veg)
- Toppings: bacon bits, pulled bbq pork, edamame, pickled red onion, pickled jalapenos, fried onions, parmesan cheese, hot sauce, bbq sauce
- Cornbread topped with honey butter (Veg)
- Watermelon (GF/Veg)

TACO BAR | \$18.50 PER PERSON

- Seasoned ground beef (GF/DF)
- Soft flour shells served with chopped romaine, pickled red onions, pickled jalapeños, cheese blend, sour cream, fresh cilantro, lime wedges, and hot sauce
- Mexican corn salad - corn, bell peppers, onions, and cilantro in a creamy lime dressing (GF/Veg)
- Tortilla chips (GF/V) with medium fresh salsa (Veg) + mild black bean corn salsa (V)
- Cilantro lime rice (GF/V)

Options:

- Add vegan black bean + sweet potato medley for a vegan protein for \$2 per person (GF/V)
- Add guacamole for \$2 per person (GF/V)
- Add queso for \$2 per person (GF/Veg)

PULLED SLIDERS | \$18.50 PER PERSON

- BBQ pulled pork and shredded maple bourbon chicken with toppings including sliced cheese, bread & butter pickles, banana peppers, sport peppers, pickled red onions, jalapeños, and hot sauce
- Served with pretzel and slider buns
- Potato chips with chip dip
- Choose one salad: potato salad, macaroni salad, Italian pasta salad, or vegan pasta salad

Options:

- Add vegan black bean sliders for \$5 per slider
- Gluten-free buns available upon request +\$2 per GF bun

GRAD BRUNCH BUFFET | \$21.00 PER PERSON

- French Toast Bake – choose one: blueberry lemon, Dutch apple, maple bacon, or cinnamon
- Egg Bakes – choose one: sausage + onion, bacon + cheddar, broccoli + dill havarti, or farm fry - veggies, sausage, bacon atop a bed of hash browns
- Honey bourbon glazed sliced ham
- Roasted breakfast potatoes - diced redskins and sweet potatoes served with ketchup and hot sauce
- Assorted mini muffins served with butter
- Kale salad: shredded kale, carrots, raisins, red onions, blueberries, sunflower seeds, and edamame with our house-made sweet & tangy vinaigrette (GF, DF, NF, V)

Options:

- Add a second French toast bake for \$2 per person
- Add a second egg bake for \$2 per person



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BBQ BUFFET | \$23.50 PER PERSON

- BBQ pork ribs and BBQ chicken quarters
- Cornbread topped with honey butter
- Cowboy baked beans with burnt ends
- Choose one salad:
 - Potato salad
 - Macaroni salad
 - Italian pasta salad
 - Vegan pasta salad

POPCORN STATION | \$5.00 PER PERSON

Fresh-popped popcorn with flavored salts, M&M's, and crushed Oreos. Great for grazing and "something fun" without a full dessert table.

Requires onsite staffing; priced per person plus staffing fee (quoted based on event length and staff needed).

ICE CREAM SUNDAE BAR | \$7.00 PER PERSON

Choose chocolate or vanilla ice cream, served with hot fudge, caramel, strawberries, cherries, crushed Oreos, M&M's, and whipped cream. Big hit with teens and families.

Requires onsite staffing; priced per person plus staffing fee (quoted based on event length and staff needed).

UPGRADE: ADD MINI BROWNIES

Bite-size chocolate brownies served alongside the Sundae Bar.

Add mini brownies for +\$2 per person.

Beverages

Lemonade, iced tea, or citrus punch \$2 per person

Bottled water and canned sodas \$2 per person

All beverages include ice, beverage servers, cups, insulated beverage tubs

Full bar service (beer, wine, cocktails) available upon request

GRAD MENU DETAILS

- Prices listed are applicable for May, June, and July of 2026
- **Minimum of 100 guests.** Please inquire for smaller group pricing.
- Pricing includes basic disposable tableware and linen buffet table cover (buffet tables not included). Upgraded tableware covers available for an additional charge.
- Service is **drop-off buffet:** we deliver, set up, and show your onsite contact how to refill with any extra food.
- For Friday–Sunday events, we return on Monday to pick up equipment. For Monday–Thursday events, we return the following day.
- Onsite staffing for serving/monitoring buffets is available at additional cost. Please inquire.
- Weekday (Mon–Thurs) events may qualify for special pricing. Ask us for details.
- All invoices include sales tax and a 15% delivery charge.

DEPOSITS & PAYMENT

- A 50% non-refundable deposit is required to reserve your date. Dates are reserved once a deposit is received. Your remaining balance and final guest count are due 10 business days prior to your event, and your deposit is applied toward your final invoice.

Ready to book your grad party?

Call 616-361-6165 or email orders@cateredcreationsinc.com

Share your date, estimated guest count, and preferred menu, and we'll confirm availability within 1 business day.