

CATERED
creations
INC.

BUFFET MENU

<u>Group Size</u>	<u>Price Per Person</u> <u>2 entrees + 3 sides</u>	<u>Price Per Person</u> <u>1 entree + 3 sides</u>
50+	\$35.00	\$30.00
Additional side	\$3.00 per person	\$3.00 per person

Entrees | choose 1 or 2

- **Lemon Herb Chicken** - chicken breast marinated in zesty Italian seasoning, fresh lemon, garlic, and a blend of savory herbs (GF/DF)
- **Honey Dijon Chicken** - chicken breast in a creamy honey coconut milk dijon sauce (GF/DF)
- **Chicken Marsala** - chicken breast sautéed with mushrooms in a creamy marsala wine sauce (GF)
- **Pork Pot Roast** - slow-cooked pot and orange bell peppers in a country gravy (DF)
- **Honey Bourbon Glazed Ham** (GF/DF)
- **Smoked Beef Brisket** - (GF/DF) choose one sauce served on the side: BBQ, cherry jalepeno, or maple bourbon | additional \$2.50 per person
- **Dutch Roast** - beef slowly cooked with diced celery, onions, and carrots in a rich, flavorful jus | additional \$2.50 per person
- **Citrus Salmon** (GF/DF) | additional \$5.00 per person
- **Pumpkin Tortellini** - four-cheese tortellini in a creamy pumpkin bechamel sauce, topped with goat cheese, raisins, and pepitas (Veg)

Vegetables | choose 1

- **Root Vegetable Blend** - sweet potatoes, butternut squash, parsnips, zucchini, carrots, and red onion roasted with a white wine butter (GF/Veg)
- **Roasted Fresh Vegetables** - zucchini, bell peppers, baby corn, baby carrots, red onion, and asparagus (when in season) tossed in olive oil and roasted - option to add a drizzle of balsamic glaze on top (GF/Veg)
- **Buttered Corn** (GF/Veg)
- **Honey Glazed Baby Carrots** (GF/Veg)

Starches | choose 1

- **Olive Oil Roasted Potatoes** - a blend of whole yukon and redskin potatoes roasted with olive oil and herbs served with butter and sour cream
- **Loaded Mashed Potatoes** **contains bacon*
- **Garlic Mashed Potatoes**
- **Rice Pilaf**

Salads | choose 1

- **Garden Salad** - greens tossed with a grape tomato medley, cucumbers, rainbow carrots, and croutons, served with your choice of two dressings: ranch (GF), poppyseed (GF/DF), Italian (GF/DF), apple cider Dijon vinaigrette (GF/DF), or vegan caper balsamic dressing (GF/V)

Signature Salads | additional \$1.50 per person

- **Caesar Salad** - Crisp romaine tossed in a traditional Caesar dressing with parmesan cheese and croutons
- **Blueberry Sunflower Kale Salad** - kale tossed in a sweet and tangy dressing, topped with edamame, rainbow carrots, blueberries, raisins, red onions, and sunflower seeds (GF/V)

Breads

- **Dinner Rolls** - served with butter | included in all buffets
- **Cornbread** - topped with honey butter (Veg) | Sold per pan of 48 pieces \$120 per pan

DESSERTS

- **Warm Fruit Crisp** | \$4.00 per person
Choose from apple, cherry, or blueberry, and pumpkin | includes house-made whipped cream.
GF and/or vegan crisps available | additional \$2.25 per person
- **Assorted Mini Brownies** | \$2.25 per piece - minimum of 24 pieces
- **Mini Fruit Jam Bars** | \$2.25 per piece - minimum of 24 pieces
- **Strawberries and Cream Pound Cake** | \$6.00 per person
Sweet macerated strawberries served with pound cake and house-made whipped cream

Specialty Dessert Bars

- Gluten-free raspberry almond bars | \$5.00 per piece *contains nuts
- Vegan chocolate | \$8.00 per piece *subject to availability, contains nuts

Ice Cream Sundae Bar | \$7.00 per person *requires onsite staffing

Choose chocolate or vanilla ice cream. Toppings include hot fudge, hot caramel, strawberries, cherries, crushed Oreos, mini M&Ms, and house-made whipped cream. Add 2nd flavor of ice cream for \$2.00 per person

BEVERAGES

- Bottled Water, Canned Soda, and Flavored Sparkling Water | \$2.25 each
- Lemonade, Citrus Punch, Unsweetened Iced Tea | \$2.50 per person, per beverage
- Lavender Lemonade | \$3.50 per person
- Coffee | \$105.00 - sold in increments of 30 cups, includes sugar & creamers

DO WE STAY OR DO WE GO?

Choose to have onsite staffing or handle it yourself with a meal delivered, set up, and ready to eat. All buffets include dinner rolls and disposable tableware. Prices are based on a minimum of 50 guests. Food and beverage tables are not included.

WE STAY

Complete necessary disposable table service included. Also includes onsite staffing to attend buffet, clear guest tables, and clean up buffet area. A 22% operations fee and 6% sales tax will be added to your invoice total. Delivery included in the Grand Rapids area (30-mile radius of our kitchen). Up to 2 hours onsite service included in pricing, any additional labor at \$40 per hour per staff member.

WE GO

Complete necessary disposable table service included. Buffets will be delivered & set up for your enjoyment. Restocking the buffet is the client's responsibility. Food safe gloves and bar towels will be provided. Delivery is charged at 15% of the subtotal plus 6% sales tax added to the invoice total. Please note that certain venues require onsite staffing, so please inquire with your venue.

POLICIES

- 25% Nonrefundable first payment required in order to reserve your date
- Final count due 14 days in advance, final payment due 7 days in advance
- Payments made by credit/debit cards have a 3.3% surcharge added
- White buffet linen (52" x 114") included for your buffet tables
- Guest table linens available for rent, please inquire about pricing