



CORPORATE BREAKFAST

Orders have a minimum purchase requirement of \$675.00.

Pricing is based on a minimum of 30 guests. Please inquire for groups under 30.

All pricing is per person unless otherwise noted. Prices below are good for events Monday through Friday 5 am–10 am.

Continental | \$16.00

Variety of mini muffins, coffee cake, plain Greek yogurt, honey, granola, and mixed fruit bowl. Served with butter, and comes with orange juice and fresh roasted coffee.

Baked French Toast | \$17.00

Choose from blueberry lemon, maple bacon, Dutch apple, or cinnamon, served with scrambled eggs, sausage links, and syrup

DESIGN YOUR OWN BREAKFAST BUFFET | \$16.00

Choose 1 egg option, 1 potato option, and 1 meat option.

EGG OPTIONS

Scrambled Eggs

Cheesy Scrambled Eggs

Egg Casserole - choose one flavor:

- Bacon & Cheddar
- Sausage & Onion
- Broccoli & Dill Havarti
- Farm Fry - eggs scrambled with veggies, sausage, and bacon atop a bed of hash browns

POTATO OPTIONS

Roasted Redskins - quartered redskin potatoes with salt, pepper, and olive oil

Hash Brown Casserole - blend of shredded potatoes, sautéed onions, & melted cheese

Breakfast Potatoes - diced redskin and sweet potatoes with onion

Breakfast Au Gratin - quartered redskin potatoes with a light cheddar cheese sauce

MEAT OPTIONS

Bacon (4 pieces/person)

Sausage Links (3 pieces/person)

Turkey Sausage Patties (2 pieces/person)

ENHANCE YOUR BREAKFAST BUFFET

Pricing listed as additions to meals. All pricing is per person unless noted otherwise. All beverages are sold per person for a minimum of 30 people. If under 30, choose from hot tea, bottled water, bottled juice, and canned sodas.

Add a Second Meat | \$3.50

Add a Second Potato | \$2.50

Biscuits and Sausage Gravy | \$4.50

Plain Greek Yogurt with Granola | \$2.50

Fruit Tray | \$3.00

Assorted Mini Muffins | \$2.50

Assorted Bagel Quarters (min 4 dz) | \$28 per dz

Served with regular and flavored cream cheeses

Donuts (sold per dozen, min 4 dz) | \$42 per dozen

Hard Boiled Eggs (min 12) | \$2.00 per piece

Fresh Roasted Coffee | \$105 - sold in increments of 30 cups

Served with cream and sugar

Hot Tea | \$50 - includes up to 20 tea packets

Served with lemons and sugar

Juice | \$30 per gallon

Orange, apple, or cranberry

Apple Cider | seasonal | \$40.00 per gallon

Bottled Water/Canned Sparkling Water/Canned Sodas | \$2.00

Bottled Juice | \$3.50



CORPORATE LUNCH

Orders have a minimum purchase requirement of \$675.00. All pricing is per person unless otherwise noted. Prices below are good for events Monday through Friday until 2:00 pm. Please inquire about after-hours or weekend pricing.

BOX LUNCHES

Prices are based on a minimum of 30 of the same kind of box lunch. If under 30 boxes or for a variety, please inquire about pricing.

The Deli Box | \$16.00

Assorted deli sandwiches: smoked turkey with cheese and lettuce, capicola and salami with cheese and lettuce, chicken salad.

Minimum of 12 sandwiches.

- Each box also contains a clementine, a bag of chips, mayo & mustard packets, a silverware packet, and a sweet treat

Grilled Chicken Caesar Salad | \$18.00

Traditional Caesar salad topped with chicken strips and served with sweetbreads, fresh fruit, and a dinner roll with butter

Arugula Salad | \$17.00

Arugula with grape tomatoes, cucumbers, pickled red onion, hard-boiled eggs, and apple cider Dijon vinaigrette, served with a dinner roll with butter and a sweet treat.

- Add chicken strips on the side for \$2.00

Blueberry Sunflower Kale Salad | \$17.00

Shredded kale tossed in a sweet and tangy dressing, topped with blueberries, edamame, rainbow carrots, raisins, red onions, and sunflower seeds (GF/DF/NF/V). Also served with a dinner roll and butter, and a dessert.

Cosmo Salad | \$17.00

Mixed greens, goat cheese, candied pecans, raisins, red onions, and roasted corn with our house poppyseed dressing. (Veg)

COLD LUNCH BUFFET

Orders have a minimum purchase requirement of \$675.00.

Pricing is based on a minimum of 30 guests. Please inquire for groups under 30.

Pricing is valid Monday - Friday 11:00 am - 2:00 pm

Sandwich & Salad Buffet | \$18.00

Smoked turkey with lettuce and cheese, chicken salad with grapes, capicola and salami with lettuce and cheese, and veggie deli sandwiches with assorted buns. Condiments include mayo, yellow mustard, spicy mustard, bread & butter pickles, and banana peppers. Also served with a garden salad with ranch and Italian dressing, with croutons on the side.

- Add soup for \$3.00, choose from chicken noodle, beef chili, loaded potato, herbed tomato bisque, butternut squash bisque, or vegan veggie, served with crackers



HOT BUFFETS

Orders have a minimum purchase requirement of \$675.00.

Pricing is based on a minimum of 30 guests. Please inquire for groups under 30.

Pricing is valid Monday - Friday 11:00 am - 2:00 pm

Baked Potato Bar | \$19.00

Baked Idaho potatoes and beef chili accompanied with sour cream, salsa, banana peppers, butter, shredded cheese, bacon bits, chopped broccoli, and sautéed onions. Includes a garden salad with ranch and Italian dressing.

- Add more toppers for \$2.00: BBQ pulled pork or red vegan chili

Taco Bar | \$20.00

Seasoned ground beef with soft flour tortillas. Toppings include chopped romaine lettuce, shredded cheese blend, pickled red onions, medium fresh salsa, mild corn salsa, jalapenos, sour cream, lime wedges, cilantro, and hot sauce. Served with cilantro lime rice and tortilla chips.

- Add guacamole for \$2.00

- Substitute beef with shredded brisket for \$2.00

- Add vegan protein: black bean & sweet potato combo for \$2.00

BBQ Slider Bar | \$20.00

Choose one protein: BBQ shredded brisket, BBQ pulled pork, or maple bourbon pulled chicken. Served with slider pretzel buns and brioche buns, pickled red onions, banana peppers, sliced cheddar and pepper jack cheeses. Served with potato salad and potato chips with chip dip.

- Add vegan black bean sliders for \$5.00 per slider (minimum 12 sliders)

Pasta Bar | \$20.00

Cavatappi pasta with alfredo sauce and marinara (V), accompanied with warm sliced chicken, quartered mushrooms, and parmesan cheese. Served with garden salad with ranch and Italian dressings, and garlic loaf with butter.

- Add Italian sausage or meatballs for \$2.00

Lasagna Buffet | \$22.00

Classic meat lasagna and cheese lasagna with garden salad with ranch and Italian dressings and croutons on the side. Served with garlic loaf with butter.

CC Favorites | \$24.00

Smoked Beef Brisket with 1 sauce, pumpkin tortellini, and root vegetable blend in a white wine butter sauce



Design Your Own Buffet

1 Entrée + 3 Sides 2 Entrées + 3 Sides

\$25 per guest \$30 per guest

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ENTREES

CHICKEN

BBQ Chicken (GF/DF)

A marinated chicken breast brushed with our award-winning BBQ sauce

Zesty Lemon Chicken (GF)

Marinated chicken breast topped with a creamy, zesty lemon sauce

Marsala Chicken (GF)

Marinated chicken breast sautéed with mushrooms in a creamy marsala wine sauce

Chicken Scampi (GF)

Marinated chicken breast sautéed in a garlic wine butter sauce

BEEF

Beef Brisket | additional \$2.00 per person (GF/DF)

Tender brisket, smoked for 16 hours and sliced - choose two sauces to be served on the side: BBQ, Cherry BBQ, Guinness Mustard, Maple Bourbon, Asian Honey, Chimichurri, or Horseradish

Michigan Pot Roast | additional \$5.00 per person (GF/DF)

Tender red wine-braised beef slowly cooked with celery, onions, and carrots in a rich, flavorful jus

PORK

Honey Bourbon Glazed Ham (GF/DF)

Succulent ham basted in a honey bourbon glaze, slow-roasted and sliced

Pork Pot Roast (DF)

Slow-cooked pork and orange bell peppers in a country gravy

FISH

Salmon | additional \$5.00 per person

- Citrus - finished with a citrus glaze, topped with orange and lime slices (GF/DF)
- Maple-Glazed - finished with a maple glaze, topped with lime slices (GF/DF)

VEGETARIAN

Pumpkin Tortellini (Veg) Cheese tortellini in a creamy pumpkin béchamel sauce, topped with chevre cheese, Craisins, and pumpkin seeds

Lasanga - vegetarian lasagna made with a white sauce

SIDE SELECTIONS

SALADS

Garden Salad - greens tossed with grape tomatoes, cucumbers, rainbow carrots, and croutons (on the side), served with your choice of two dressings: ranch (GF), poppyseed (GF/DF), French (GF/DF), Italian (GF/DF), apple cider Dijon vinaigrette (GF/DF), sweet and tangy vinaigrette (GF/V), or vegan caper balsamic dressing (GF/V)

Caesar Salad - crisp romaine tossed in a traditional Caesar dressing with parmesan cheese and croutons

Santa Fe Salad (GF/Veg) - romaine lettuce with rainbow carrots, queso fresco, roasted pumpkin seeds, roasted corn, black beans, served with tortilla strips and avocado ranch dressing (Veg)

Blueberry Sunflower Kale Salad (DF/GF/V) - kale, edamame, red onions, carrots, raisins, blueberries, and sunflower seeds tossed in our house-made sweet/tart dressing

Fresh Fruit Salad (GF/DF/V) - pineapple, cantaloupe, honeydew, grapes, and strawberries **add \$1 per person*

STARCHES & VEGETABLES

Root Vegetable Blend (GF/Veg) - sweet potatoes, butternut squash, parsnips, zucchini, and carrots roasted with a white wine butter

Roasted Fresh Vegetables (GF/Veg) - 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

Buttered Corn (GF/Veg)

Honey Glazed Baby Carrots (GF/Veg)

Olive Oil Roasted Potatoes (GF/V) - potatoes roasted in olive oil, served with butter and sour cream on the side

Sweet Potato Casserole (GF/Veg) - with a pecan topping

Loaded Mashed Potatoes (GF) **contains bacon*

Garlic Mashed Potatoes (GF/Veg)

Rice Pilaf (GF/V)

Mac & Cheese (Veg) - classic elbow noodles smothered in a rich, velvety blend of five cheeses

DESSERTS & BEVERAGES

Warm Fruit Crisp | \$4 per person Choose from apple, cherry, blueberry, or pumpkin, and includes house-made whipped cream.

GF and/or vegan crisps available in apple, cherry, or blueberry flavors for an additional \$2.25 per person

Assorted Mini Brownies | \$2.25 per piece

Assorted Mini Dessert Bars | \$2.25 per piece

Strawberries and Cream Pound Cake | \$6 per person Sweet macerated strawberries served with pound cake and house-made whipped cream

Gluten-free Raspberry Almond Bars | \$5 per piece **contain nuts*

Vegan Dessert Bar | \$8 per piece **contain nuts - subject to availability*

Canned Sodas | \$2 each

Bottled Waters | \$2 each

Lemonade | \$2 per person

Flavored Lemonade | \$3 per person Strawberry or Lavender

Unsweetened Iced Tea | \$2 per person Served with lemons and sugar



Catering Policies & Terms

Thank you for considering Catered Creations, Inc. for your event. The following policies help us provide reliable service, accurate ordering, proper staffing, and the highest quality food for every client.

Pricing, Sales Tax & Payment Terms

All prices are subject to a 6% Michigan sales tax, as required by the State of Michigan.

Payments made by credit or debit card will incur a 3.3% processing fee. Payments may also be made by electronic bank transfer or check to avoid card processing fees.

Orders Booked Within 3 Weeks of the Event

Orders placed within 3 weeks of the event date require payment in full at the time of booking. This payment confirms the order and finalizes the minimum guest count.

Any additional balance due from guest count increases, added menu items, rentals, beverages, or other requested changes must be paid no later than 7 days prior to the event date.

Payments made for orders booked within 3 weeks of the event are non-refundable.

Orders Booked More Than 3 Weeks Before the Event

Orders placed more than 3 weeks before the event date require a 25% first payment to secure the date. This first payment is non-refundable upon cancellation and non-transferable to a different date.

The remaining balance is due in full 7 days prior to the event date.

Guest Counts & Final Changes

The minimum guest count for the order is due 3 weeks prior to the event date. Once this count is submitted, it cannot be lowered.

Guest counts may increase up to 10 days prior to the event date, subject to product availability and staffing capacity.

Any guest count increases or order additions requested within 7 days of the event may incur additional charges. Catered Creations, Inc. will make every effort to accommodate last-minute increases, but availability is not guaranteed.

If a final guest count is not received by the deadline, Catered Creations, Inc. reserves the right to prepare and charge based on the highest estimated guest count previously provided.



Menu Pricing & Availability

Menu prices are subject to change due to market conditions, product availability, and rising supply costs. Once an order is confirmed and the required payment has been made, contracted pricing will be honored unless major changes are made to the menu, guest count, service style, or event logistics.

Menu substitutions may be required if an item becomes unavailable. Catered Creations, Inc. will communicate any necessary substitutions as soon as possible.

Food Service Timing

Food quality and temperature are directly affected by timing. If the serving time of any menu is more than 30 minutes off from the scheduled service time, Catered Creations, Inc. cannot be held responsible for the quality or temperature of the food.

Additional labor charges may apply if staff are required to remain on-site longer than scheduled due to delays outside of Catered Creations, Inc.'s control.

Drop-Off Catering Policies

Weekday Drop-Off Orders

Weekday drop-off orders require a minimum food and beverage order of \$675.00.

Delivery is charged at 15% of the order total within 30 miles of our location. Deliveries beyond 30 miles will incur additional mileage at \$0.85 per mile, per vehicle.

Drop-off orders include disposable plates, napkins, cutlery, cups when beverages are ordered, buffet linen, serving utensils, and metal chafers with sternos when needed.

Same-day equipment pickup is available until 6:00 PM Monday through Thursday. For Fridays during peak season, same-day pickup is subject to availability and may incur an additional cost.

Weekend Drop-Off Orders

Weekend drop-off orders require a minimum food and beverage order of \$2,000.00 and are subject to availability.

Delivery

Delivery is charged at 15% of the order total within 20 miles of our location. Deliveries beyond 20 miles will incur additional mileage at \$0.85 per mile.

Drop-off orders include disposable plates, napkins, cutlery, cups when beverages are ordered, buffet linen, serving utensils, and metal chafers with sternos when needed.

Equipment pickup is typically scheduled for the following business day. Same-day pickup is subject to availability and may incur an additional cost.

Equipment Responsibility

All Catered Creations, Inc. equipment must be returned in the condition it was provided. Clients are responsible for any missing, damaged, or excessively dirty equipment, including but not limited to chafers, serving utensils, beverage equipment, linens, racks, and transport containers.



Full-Service / Staffed Event Policies

Operations Fee

A minimum 22% operations fee is added to every full-service event. Events with fewer than 100 guests have a 25% operations fee added.

The operations fee covers the cost of bringing the restaurant to you, including basic buffet linens, buffet décor, loading and unloading of food and equipment, vehicle maintenance and insurance, event and liability insurance, wages paid to staff while traveling to and from your event within 30 miles of our commissary, fuel costs, replacement costs of missing or damaged equipment, cleaning, storage of food service equipment upon return to our commissary, and other behind-the-scenes operational expenses.

This fee is not a gratuity and is not distributed to staff as such.

Labor

On-site labor is billed according to the menu, service style, logistics, and venue where the event is held.

Current labor rates are:

Servers: \$40 per hour, per server

Chefs: \$50 per hour, per chef

Banquet Captains: \$50 per hour, per captain

On-site labor begins when staff arrive at the event location and ends when they are off the property.

Additional labor charges may apply for extended service times, delayed meal service, room flips, ceremony-related delays, additional setup needs, venue requirements, or any services added after the original estimate.

Outside Food & Beverages

All food must be ordered through Catered Creations, Inc., with the exception of desserts approved under the dessert policy below.

If your event includes a cocktail hour with food, appetizers and cocktail-hour food must be ordered through Catered Creations, Inc. We do not serve food provided by clients because we cannot verify that it was prepared, transported, handled, and held at proper food-safe temperatures.



Desserts & Cake Cutting

Outside desserts are permitted only when prepared by a health department licensed kitchen or licensed bakery.

Catered Creations, Inc. offers cake cutting service for \$4.00 per person. Cake cutting service includes disposable table service and our staff placing plated cake at a dessert table.

If a client chooses to source another type of dessert from an outside vendor, Catered Creations, Inc. does not provide setup, table service, cutting, plating, serving, or cleanup for that dessert unless specifically agreed upon in writing.

Client-Provided Beverages

Clients may choose to provide their own beverages for events. Client-provided beverages must be set up on a separate table. Catered Creations, Inc. does not provide cups, beverage dispensers, ice, beverage equipment, restocking, setup, or service for client-provided beverages unless specifically included in the estimate.

When Catered Creations, Inc. is contracted for bar service, all alcoholic beverages must be purchased and served through Catered Creations, Inc. No client-provided alcohol may be served or consumed while Catered Creations, Inc. is on-site.

Food Allergies & Dietary Requests

Catered Creations, Inc. makes every effort to take allergy and dietary information into consideration when preparing your menu. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchen, and our reliance on suppliers, we cannot guarantee that any menu item is free from allergens or cross-contact.

All common allergens are present and processed in our facility. These may include, but are not limited to, wheat, gluten, dairy, eggs, soy, peanuts, tree nuts, fish, shellfish, and sesame.

All clients and guests should exercise judgment when consuming any menu item. Catered Creations, Inc. disclaims liability related to allergic reactions, sensitivities, or dietary restrictions. Dietary requests must be submitted in advance. Last-minute requests may not be able to be accommodated.

General Event Responsibilities

The client is responsible for providing accurate event details, including event date, location, guest count, service time, venue access, setup location, and any venue-specific requirements.

Any changes to logistics, service style, venue rules, timing, or guest count may affect the final cost. Catered Creations, Inc. is not responsible for delays caused by venue access issues, weather, late guest arrival, ceremony delays, missing rental items, inaccurate event details, or other circumstances outside of our control.