CATERED creations INC.

BUFFET DINNERS

PRICING | **starting at $31.50 per person**

Guests help themselves to an array of delicious options you have preselected for them at a buffet table. We cloth the buffet tables with a black or white linen table cover. Can be formal or casual.

Table Service Options

DRESSY CASUAL | **standard**

This option includes all necessary basic disposable tableware: white plastic plates, silver plasticware, paper napkins, and plastic water cups. All items will be placed on the buffet, except for water cups, which will be set on the guest tables. Catering staff will clear tables.

COCKTAIL DRESS | **$4.25 per place setting**

This option includes upscale disposable tableware, with your choice of three hard plastic plate options, silver or gold plasticware, linen napkins, and plastic water cups, all placed at your guest tables. A great option for buffet or station service. Catering staff will clear tables.

BLACK TIE | **starting at $10 per place setting**

This option includes china plates, silverware, linen napkins, and water goblets placed at your guest tables. Please inquire about the availability at your venue. Some venues may not be conducive to china service or require additional charges to accommodate extra labor. This table service is outsourced to a rental company, so additional delivery and pick-up fees will apply. Catering staff will clear tables.

Additional Services

PLATED SALAD SERVICE | **$5.25 per person**

Select this option if you would like your salad to be served tableside to your guests along with bread and butter to the tables.

COFFEE SERVICE | **$105 per 1.5 gallons**

Self-serve freshly roasted coffee with assorted creams and sugar. Disposable coffee cups, lids, and stir sticks provided. Your choice of decaf or regular, sourced from Grand Rapids Coffee Roasters. Sold in increments of 1.5 gallons, which serves 30-35.

Dietary Information: **GF:** gluten-free | **DF:** dairy-free | **Veg:** vegetarian | **V:** vegan

ENTREES

BEEF

Beef Brisket (GF/DF)
Tender brisket, smoked for 16 hours and sliced - choose two sauces to be served on the side: BBQ, Asian honey, maple bourbon, cherry jalapeno sauce, mustard sauce, chimichurri, or horseradish

Beef Tips (GF/DF) | *additional $3.50 per person*
Beef tips with mushrooms, onions, and yellow and red peppers in a mushroom red wine sauce

Michigan Pot Roast (GF/DF) | *additional $3.50 per person*
Tender red wine-braised beef slowly cooked with celery, onions, and carrots in a rich, flavorful jus

Prime Rib (GF/DF) | *market price*
Herb-crusted and slow-roasted, served with au-jus and horseradish sauces, carved onsite

Beef Tenderloin (GF/DF) | *market price*
Oven-roasted and carved on site, accompanied by chimichurri and horseradish sauces

Ball Tip Sirloin Steaks (GF/DF) | *market price*
Marinated in our own secret recipe and grilled onsite (may not be available at certain venues or times of year)

Top Sirloin Steaks (GF/DF) | *market price*
Marinated in our own secret recipe and grilled onsite (may not be available at certain venues or times of year)

PORK

BBQ Ribs (GF/DF)
Our award-winning ribs simmered in Gary's BBQ sauce until ready to fall off the bone

Pulled Pork (GF/DF)
Slow-roasted pulled pork, can be simmered in any sauce: BBQ, cherry BBQ, Guinness mustard, Asian Honey, maple bourbon or have any two sauces served on the side

Polish Kielbasa (GF/DF)
Kielbasa with peppers and onions

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

Pig Roast (GF/DF)
Roasted and pre-carved pig stuffed with kielbasa, peppers, and onions, served with your choice of two sauces: BBQ, Asian honey, maple bourbon, cherry jalapeno sauce, mustard sauce, chimichurri, or sweet & sour

Pork Loin (GF/DF)
Marinated and smoked herb-encrusted pork loin, sliced and finished with your choice of glaze: pineapple (DF) or cinnamon apple (GF/DF)

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ENTREES

POULTRY

Pappare Chicken (GF) *"pa-PAR-ray"*
Marinated chicken breast topped with sundried tomatoes and artichokes in a creamy garlic sauce

Chicken Scampi (GF)
Marinated chicken breast sautéed in a garlic wine butter sauce

Chicken Marsala (GF)
Marinated chicken breast sautéed with mushrooms in a creamy marsala wine sauce

Marsala Lime Chicken Over Quinoa (GF)
Chicken breast marinated in a cilantro lime marinade, roasted on a bed of red and white quinoa, topped with a marsala lime cream sauce

Mediterranean Chicken (GF)
Marinated chicken breast topped with a creamy roasted tomato and garlic sauce with coconut milk, finished with paprika, capers, and artichokes, topped with lemons and fresh parsley

Zesty Lemon Chicken (GF)
Marinated chicken breast topped with a creamy, zesty lemon sauce

Thai Chicken Thighs (GF/DF)
Thai marinated chicken thighs finished with a coconut red curry sauce

Honey Dijon Chicken (GF/DF)
Marinated chicken breast in a creamy honey Dijon sauce with coconut milk, topped with fresh parsley

BBQ Chicken (GF/DF)
A marinated chicken breast brushed with our award-winning BBQ sauce

Honeybird Chicken (GF/DF)
Marinated chicken breast brushed with a cumin honey glaze

FISH

Salmon | additional $3.50 per person

- Beurre Blac - finished with beurre blanc sauce, with fresh herbs and lemon slices (GF)
- 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)

ENTREES

VEGETARIAN & PASTA

Pasta alla Vodka (Veg)
Cavatappi pasta and diced onions and tomatoes sautéed with butter, tossed in vodka cream sauce, topped with fresh parsley

Roasted Vegetable Chevre Pasta (Veg)
Seasonal roasted vegetables, cavatappi noodles, chevre cheese, fresh parsley, and lemon juice

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

Baked Macaroni & Cheese (Veg)
Classic elbow noodles smothered in a rich, velvety blend of five cheeses

White Sauce Vegetable Lasagna (Veg)
Vegetarian with a white sauce

VEGAN ENTREES

Bourbon Mushrooms (V)
Button mushrooms finished in an apple bourbon teriyaki sauce

Quinoa-Stuffed Roma Tomatoes (GF/V)
Roma tomatoes roasted with a quinoa filling

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SIDES

STARCHES

Loaded Mashed Potatoes (GF)
Creamy redskin mashed potatoes loaded with bacon, cheddar cheese, and fresh green onions *(bacon can be removed for a vegetarian option)*

Garlic Mashed Potatoes (GF/Veg)
Creamy redskin mashed potatoes blended with house-made roasted garlic purée for rich, savory flavor

Olive Oil Roasted Potatoes (GF/V)
Whole redskin and Yukon potatoes roasted with olive oil and herbs, served with butter and sour cream on the side

Au Gratin Potatoes (GF/Veg)
Quartered redskin potatoes in a cheddar cream sauce

Sweet Potato Casserole (GF/Veg)
Rich and creamy sweet potato casserole, topped with a buttery pecan crumble for the perfect balance of sweet and crunchy

Southern Sweet Potato-Stuffed Redskins (GF/Veg)
Roasted redskin potatoes with creamy southern sweet potatoes, blended with brown sugar, honey, butter, all-spice, and a hint of orange

Honey Bourbon Sweet Potato Puree (GF/Veg)
Smooth and velvety sweet potato puree with rich honey and bourbon notes, finished with a touch of cream and butter

Baked Macaroni and Cheese (Veg)
Classic elbow noodles smothered in a rich, velvety blend of five cheeses

Rice Pilaf (GF/V)
White rice pilaf with sautéed carrots, celery, and onions, simmered in a savory mushroom broth with garlic and pepper

Wild Rice Blend (V)
A blend of wild rice, bulgur, and vegetables baked in a savory broth

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SIDES

VEGETABLES

Buttered Corn (GF/Veg)
Roasted corn topped with butter, salt, and pepper

Green Bean Almandine (GF/Veg)
Roasted green beans topped with butter, salt, pepper, finished with slivered almonds

Riviera Blend (GF/Veg)
Roasted green beans, yellow wax beans, and baby carrots topped with butter, salt, and pepper

Honey Glazed Carrots (GF/Veg)
Roasted tender baby carrots lightly glazed with honey and butter

Acorn Squash (GF/Veg)
Quartered acorn squash, baked with cinnamon, brown sugar, butter, and topped with dried sweet cranberries

Roasted Fresh Vegetables (GF/V)
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

Roasted Root Vegetables in White Wine Butter (GF/Veg)
Sweet potatoes, butternut squash, parsnips, zucchini, carrots, and red onion, roasted in a white wine butter, herbs, and spices

Ricotta-Spinach Stuffed Roasted Tomato (GF/Veg)
Roma tomatoes roasted with a ricotta spinach filling

Roasted Asparagus (GF/V)
Asparagus cut into pieces and roasted with olive oil, salt, and pepper **available seasonally*

SIDES

SALADS

Garden Salad (GF/DF)
Greens tossed with a grape tomato medley, cucumbers, rainbow carrots, and croutons, served with your choice of two dressings: ranch (GF), avocado ranch (GF), golden Italian (GF/DF), French (GF/DF), apple cider Dijon vinaigrette (GF/DF), or strawberry balsamic poppyseed (GF/V)

SPECIALTY SALADS | **additional $2 per person**

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

Almond Feta Kale Salad (GF/Veg)
Kale tossed in a strawberry vinaigrette, topped with feta cheese, toasted almonds, strawberries, and red onions

Blueberry Sunflower Kale Salad (GF/V)
Kale tossed in a sweet and tangy dressing, topped with edamame, rainbow carrots, blueberries, craisins, red onions, and sunflower seeds

Strawberry Pecan Kale Salad (GF/DF/Veg)
Kale tossed in our house poppy seed dressing with sliced strawberries candied pecans, and red onions

Goat Cheese & Arugula Salad (GF/DF/Veg)
Arugula, goat cheese, candied nuts, Craisins, roasted corn, and red onions with house poppy seed dressing

Apple Cider Dijon Arugula Salad (GF/DF/Veg)
Arugula with grape tomatoes, cucumber, pickled red onion, hard boiled eggs, and apple cider Dijon vinaigrette

**Some salad toppings may be served on the side to accommodate dietary restrictions*

Add Plated Salad Service | additional $5.25 per guest
Salad and dinner rolls served to your guests table-side

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BREADS

Included with all wedding catering.

Dinner Rolls - potato and sourdough rolls served with butter

Garlic Loaf - garlic cloves in artisan sourdough, sliced and served with butter

*__Cornbread__ - golden cornbread topped with whipped honey butter *_additional $1 per person_ _a customer favorite!_