



Congratulations!

We are so excited to be a part of your big day! From the food to the linens, rentals to drinks, Glass House can take care of whatever you need.

The following is our wedding menu, designed specifically with you in mind.

Looking for a custom menu? We have a pretty amazing team of chefs who can create a menu based on your style, taste and budget.

how do we get started?

We like to think of wedding planning as a 5-step process...

1. Contact us for an initial appointment to discuss your wedding plans and vision for the big day.
2. Secure the date with a signed contract and nonrefundable security deposit.
3. We'll work together on a proposal for your ideal menu.
4. We invite you in for a complimentary tasting of your menu (up to 4 guests) and revise the proposal as needed.
5. You sign off on the final proposal and we're all set!

How easy was that?

faq's

What does Glass House provide?

We are a full service caterer- so we can coordinate everything. From food to florals, beverages, linens, tables, china, glassware, you name it.

Do you handle the setup?

We absolutely can. Because the last thing you should be worrying about on your wedding day is setting up chair covers for 200 guests...!

What is the price for...?

Prices vary depending on what you're looking for. The following is our standard menu pricing. But you have many options when it comes to your wedding. Plan for the most basic wedding menu (hors d'oeuvre cocktail hour with a 2-entrée buffet dinner) + bar + rentals to start around \$69 per guest.

How do we pick our menu?

Pretty simple, really. Go with what you like. If you're foodies, awesome! If you love burgers and brat, that's great too! Your wedding should be a reflection of, well, YOU!

What do you need to know?

We'll work together to detail your wedding and answer those questions like- where is the ceremony? The reception? Is it buffet or plated? Do you want a cocktail hour before dinner? What's your vision for the night? Etc.

Have more questions? We'd love to help!

cocktail hour

PLATTERS

feeds 20-25

meat

chef's charcuterie | \$125

assorted cured meats, cheese, oven roasted vegetables, nuts, dried & fresh fruit, marinated olives, pesto, jams, mustards with assorted crackers & breads

marinated flank steak (*) | \$100

prepared medium-rare, chimichurri, pickled red onion, artichoke hearts & tomatoes on the vine

sliced tenderloin (*) | \$125

horseradish, scallions, blue cheese cabernet syrup & crostini

smoked chicken breast | \$65

seasonal dipping sauces, marinated roasted vegetables & crostini

antipasto | \$75

artichoke hearts, red peppers, kalamata olives, mozzarella, provolone, salami, capicola & pepperoncini

seafood

chilled blackened ahi tuna (*) | \$125

pickled ginger, asian slaw, wasabi & dipping sauce

cold seafood trio (*) | \$150

lox, brined shrimp & oysters on the half-shell

shrimp cocktail | \$100

cocktail sauce & lemons

hand rolled sushi display (*) | \$85

pickled ginger, wasabi & soy sauce

smoked salmon dip | \$35

scallions & dipping breads

smoked salmon | \$90

capers, red onions, chives, hard boiled eggs, whole grain mustard & assorted crackers

vegetarian

seasonal roasted vegetables | \$30

warm spinach artichoke dip | \$40

cheese board | \$60

brie wheel | \$65

puff pastry, fruit chutney, grapes & bread

bruschetta | \$35

crudité & dip | \$30

seasonal fruit | \$45

hummus duo | \$40 traditional & red pepper

HORS D'OEUVRES

priced per dozen

meat

smoked chicken | \$35
corn salsa in tomato cone

**fire grilled flank
steak skewer (*) | \$30**
assorted dipping sauces

chicken bacon roulade | \$18

**chicken & lemongrass
dumplings | \$20**
asian dipping sauce

**fire grilled chicken
skewer | \$25**
assorted dipping sauces

BBQ meatballs | \$15

seafood

crab cakes | \$35
with remoulade

**ahi tuna in black
sesame cone (*) | \$35**
sweet soy sauce & wasabi

brined shrimp skewer | \$25
assorted dipping sauce

bacon wrapped shrimp | \$25

salmon cakes | \$25

vegetarian

fried risotto arancini | \$25
balsamic reduction

cherry tomatoes | \$20
stuffed with boursin cheese

**steamed edamame
dumplings | \$20**
asian dipping sauce

**steamed vegetable
thai dumplings | \$20**
asian dipping sauce

**vegetable spring
rolls | \$15**
sweet chili sauce

bruschetta | \$18

dinner buffets

20 person minimum - includes rolls with butter. choose one salad & two accompaniments

one entrée - \$27 per person

two entrees - \$31 per person

three entrees - \$35 per person

ENTREES

poultry

chicken parmesan

over linguini

lemon chicken

capers, artichokes & white wine

chicken marsala

mushrooms

bacon wrapped chicken

natural jus

garlic herb chicken

seafood

seared salmon (*)

oliv tapenade

citrus herbed whitefish

lemon herb butter

salmon cakes

remoulade

garlic shrimp pasta

fresh herbs, kale, pine nuts
& white wine

meat

boneless short ribs

roasted pork loin*

michigan cherry compote

beef pot roast

root vegetables & mushrooms

bbq pulled pork

tangy bbq sauce

chef carved prime rib (+)(*)

au jus & cream horseradish sauce

vegetarian

fried asiago gnocchi

tomato sauce & arugula

jumbo cheese ravioli

tomato, swiss chard & basil pesto

black pepper fettuccini

spinach, mushroom & sundried tomato

stuffed bell pepper (V)

squash, tomato & vegan mozzarella

roasted vegetable lasagna

italian cheese & marinara

salads & sides

SALAD

choose one

glass house greens

dried michigan cherries, walnuts, goat cheese
& balsamic vinaigrette

caesar

romaine, shaved parm, croutons & caesar dressing

greek

mixed greens, red onions, kalamata olives,
cucumbers, pepperoncini, feta & greek dressing

ACCOMPANIMENTS

choose one starch & one vegetable

starches

quinoa

lemon and parsley

creamy polenta

parmesan

basmati rice

mushroom risotto

butter whipped potatoes

white cheddar macaroni & cheese

herb roasted garlic redskin potatoes

rustic horseradish smashed potatoes

vegetables

brussels sprouts

capers & shallots

roasted squash

brown butter & sea salt

green beans

buttered broccoli

roasted corn & peppers

candied carrots & parsnips

roasted seasonal vegetables

plated entrees

20 person minimum
includes homemade rolls with butter

SALAD

choose one

glass house greens

dried michigan cherries, walnuts,
goat cheese & balsamic
vinaigrette

greek

mixed greens, red onions,
kalamata olives, cucumbers,
pepperoncini, feta & greek dressing

caesar

romaine, shaved parmesan,
croutons & traditional
caesar dressing

poultry

garlic herb airline chicken breast | \$25

natural herb reduction, roasted red skin
potatoes & carrots

lemon rosemary chicken | \$25

roasted garlic potatoes & broccolini

chicken puttanesca | \$25

rice pilaf & broccoli with port wine sauce

chicken cannelloni | \$25

tomato butter sauce

duck breast (*) | \$28

seasonal berry compote, wild rice pilaf,
parsnips & sweet potato pure

meat

beef tenderloin (*) | \$30

natural reduction, horseradish yukon
whipped potatoes & broccolini

pork tenderloin (*) | \$25

michigan cherry compote,
caramelized fennel & braised kale

boneless short ribs | \$28

au jus, polenta & roasted brussels sprouts

beef teres major (*) | \$30

natural reduction, roasted garlic whipped
potatoes, wild mushroom mix & haricot vert

lamb chops (*) | \$35

wild rice pilaf, roasted squash & parsnips

surf & turf (*) | market price

tenderloin & grilled brined garlic shrimp

seafood

seared salmon (*) | \$28

dried cranberry quinoa, haricot
verts & olive tapenade

blackened ahi tuna (*) | \$35

citrus slaw, sesame soba noodles
& bok choy

herbed ruby red trout | \$25

citrus butter, charred vegetable
& sweet potato hash

seafood linguini | \$35

shrimp, mussels, scallops & sherry
garlic butter

maryland crab cakes | \$32

rémoulade, bacon roasted brussels
sprouts & blistered tomatoes

vegetarian

stuffed portabella | \$25

ratatouille & eggplant

wild mushroom ravioli | \$25

spinach, parmesan & olive oil

black pepper fettuccini | \$25

spinach, mushroom, pine nuts
& sundried tomato

roasted vegetable cannelloni | \$25

italian cheeses & marinara

sweets

3 dozen minimum

by the dozen

glass house brownies | \$15

cheesecake bites | \$16

assorted cookies | \$15

mousse parfaits | \$18

fruit tartlets | \$15

profiteroles | \$18

truffles | \$18

chocolate covered strawberries | \$24

assorted mini cupcakes | \$18

assorted mousse cups | \$15

kitchen sink bars | \$15

lemon bars | \$18

mini pies | \$18

desserts by guest

minimum of 10 guests

lemon cake | \$8

blueberry compote, lemon sauce
& white chocolate mousse

pound cake | \$7

with berries & whipped cream

chocolate cake | \$8

port cherries, chocolate mousse

seasonal cobbler | \$7

seasonal cheesecake | \$8

crème brûlée | \$8

vanilla bean | cappuccino
lemon | michigan maple

pot de crème | \$8

salted caramel

lemon panna cotta | \$7

port balsamic glaze

flourless chocolate torte | \$8

khalua, chocolate ganache

CANT DECIDE?... HOW ABOUT A *Glass House* SWEETS STATION?!

beverage service

COFFEE & TEA SERVICE

regular and decaf coffee with cream, sugar along with hot water, assorted teas, lemons, honey and stirrers. This does not include glassware.

\$2 per guest

NON-ALCOHOLIC BAR SERVICE

Each package includes ice, coolers/tubs and appropriate equipment. This does not include glassware. Prices are per guest based on a standard 5-hour reception.

dry bar	coke, diet coke, sprite, cranberry juice, orange juice, lemonade OR punch	\$4 per guest
premium dry bar	coke, diet coke, sprite, 2 additional coke products, cranberry juice, orange juice, 1 additional juice, lemonade OR punch, seasonal punch, sparkling water	\$6 per guest

BEER & WINE SERVICE

beer | wine

beer and wine provided by Evan's street station

each package includes non-alcoholic beverages, ice, coolers/tubs and appropriate bar equipment. this does not include glassware. our trained bartenders have a service rate of \$25/hour at a minimum of 4 hours. number of bartenders depends event size and service type. prices are per guest based on a standard 5-hour reception.

WELL

choose four wines	choose two beers	price per guest
pinot grigio chardonnay sauvignon blanc cabernet merlot	bud light miller lite labatt blue michelob ultra	\$16

PREMIUM

choose four wines	choose three beers	price per guest
any well selections + riesling moscato pinot noir	any well selections + stella artois blue moon heineken corona	\$18

TOP-SHELF

choose five wines	choose four beers	price per guest
any selection + rosé malbec	any well or premium beer selections + mi craft beers *MI craft beers change often – please ask for our current selection*	\$20

ADDITIONS

specialty cocktails	personalize your event with your favorite cocktail	market
celebratory bubbly	toast or add bottles to the bar	\$3/guest \$18/bottle

FULL BAR SERVICE

liquor | beer | wine

liquor, beer and wine provided by Evan's street station

full service includes non-alcoholic beverages, ice, coolers/tubs, bar fruit, mixers, appropriate bar equipment. this does not include glassware. our trained bartenders have a service rate of \$25/hour at a minimum of 4 hours. number of bartenders depends event size and service type. prices are per guest based on a standard 5-hour reception.

WELL

includes dry bar package

choose four wines	choose four liquors	choose two beers	price per guest
pinot grigio chardonnay sauvignon blanc cabernet merlot	new amsterdam bacardi captain morgan beefeaters seagram's	bud light miller lite labatt blue michelob ultra	\$20

PREMIUM

includes premium dry bar package

choose four wines	choose four liquors	choose three beers	price per guest
any well selections + riesling moscato pinot noir	any well selections + absolut tito's jim beam tanqueray canadian club dewar's	any well selections + stella artois blue moon heineken corona	\$24

TOP-SHELF

includes premium dry bar package

choose five wines	choose five liquors	choose four beers	price per guest
any selection + rosé malbec	any well or premium selections + kettle one mount gay bombay crown royal jack daniels jameson jw red label	any well or premium beer selections + mi craft beers *mi craft beers change often – please ask for our current selection*	\$28

ADDITIONS

specialty cocktails	personalize your event with your favorite cocktail	market
celebratory bubbly	toast or add bubbly to the bar	\$3/guest \$18/bottle

alcohol policy

LIABILITY

- When Glass House Catering handles alcoholic beverages for your event, both parties agree to hold each other harmless from any and all claims of liability from the service and consumption of alcohol, with the exception of each Party's own negligence on the part of its agents, or subcontractors.
- Clients assume the right to provide all or part of their bar / beverage supplies as needed OR, Glass House Catering may provide beverage service or Bar Support as indicated within your catering contract.

LIQUOR AND BOTTLE GUIDELINES:

- Only fifths of liquor. No 1.5L of wine for table side service.
- The client is responsible for letting GHC know liquor choices (recommend a choice of vodka, gin, whiskey and rum, additional options being scotch, bourbon & tequila) with final details (one month in advance) so we can assure the right bar set up & glassware choices.
- We reserve the right not serve alcohol provided by the client if the alcohol provided does not meet the bottle requirements.
- Glass House Catering reserves the right to refuse service.

GHC RULES

- Glass House Catering has a no shot policy.
- Kegs are allowed with client set up and removal only.

STAFFING

- Glass House Catering will ensure that your event has enough trained staff to appropriately service your event.