

*R*eechwood
INN
CATERING



BEECHWOOD CATERING

is a family owned business that has been serving West Michigan for over four decades! From small gatherings of ten to large company picnics of 10,000, Beechwood Catering has the experience and professional staff you want for your next special event. Voted Best Caterer in Holland for over a decade consecutively, we pride ourselves in providing the highest quality food and service possible. We treat each and every catered event with the attention to detail and customer service that our valued customers deserve.

In addition to our off-site catering capabilities, our lower level Banquet Facility can also accommodate up to 100 guests on site. Our signature Family Style dinners or buffets are perfect for intimate weddings, rehearsal dinners or parties of any kind. Our menus can be customized to fit your catering needs and our on-staff catering coordinator is here to answer all your questions.

(616) 396-2355 | bwoodinn.com
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My husband and I had Beechwood Inn cater and provide bar services at our wedding reception.

The food from Beechwood Inn is **ABSOLUTELY DELICIOUS** and we got so many compliments!

WEDDING WIRE REVIEW

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"I'm still hearing about how great the food was months later! I even overheard a few guests saying that it was the **BEST FOOD THEY EVER HAD AT A WEDDING!** And I just say, I agree! The service was great, too. You can't go wrong with Beechwood Inn Catering!" ~ ALLISON

WEDDINGS & SPECIAL OCCASIONS

Your choice of two entrees, two vegetables, one potato and salad selection, served with bakery fresh dinner rolls.

~ Starting at \$15 per person ~

ENTREE SELECTIONS

{ SLOW ROASTED BEEF }

Fall apart tender, served in au jus

{ ISLAND CHICKEN }

Fresh pineapple salsa, over a grilled chicken breast

{ BOURBON GLAZED CHICKEN }

Topped with candied pecans

{ SAVORY CHICKEN }

Served over wild rice, baked in a garlic mushroom sauce

{ OVEN BAKED CARVED HAM }

Sliced, lean boneless ham with just the right amount of smoky flavor

{ MONTEREY CHICKEN }

Grilled chicken topped with sautéed mushrooms and creamy Monterey cheese

{ OVEN ROASTED CHICKEN }

Our classic baked chicken lightly seasoned and roasted until tender

{ CHARCOAL-GRILLED QUARTERED CHICKEN }

A Beechwood favorite, served seasonally

{ HICKORY SMOKED PULLED PORK }

Slow smoked with just the right mix of sweet and spice

{ CHICKEN ALFREDO }

Creamy Alfredo sauce with penne pasta & grilled chicken

{ PENNE PASTA ALFREDO }

Served with julienned vegetables Substitute for a vegetable add \$1.50

{ PRIME RIB }

Roasted to perfection, additional \$5 pp

{ BAKED ZITI }

Baked pasta with Italian vegetables in a zesty red sauce topped with melted cheese

{ PORK MEDALLIONS }

Slow roasted pork loin served with garlic mushroom sauce

POTATO SELECTIONS

Garlic Redskin Mashers

Rosemary Redskins

Garlic Roasted Baby Bakers

Cheesy Party Potatoes

Baked Potatoes with Sour Cream

SALADS

{ CLASSIC CAESAR }

Fresh romaine, homemade croutons, aged parmesan with classic caesar dressing

{ MICHIGAN SALAD }

Mixed greens, dried Michigan cherries, candied pecans, feta cheese and raspberry vinaigrette

{ TOSSED SALAD }

Salad blend with shredded carrots, red onion, tomato, cheese and assorted dressings

{ RIVIERA SALAD }

Fresh spring lettuce, toasted almonds, sliced strawberries and poppy seed dressing

VEGETABLE SELECTIONS

Prince Edward Blend

Asparagus with Hollandaise Sauce

California Blend with Cheese Sauce

Homestyle Green Bean Casserole

Green Bean Almandine

Glazed Baby Carrots

Buttered Corn

PACKAGES

Choose the package that best fits your budget and style. 6% tax and a 20% surcharge added to all packages.

CASUAL DINNER BUFFET

Two entrees ~ Two vegetables
One potato choice

A salad selection and fresh bakery rolls

Disposable plates and cutlery included, all served buffet-style by our uniformed service staff.

\$15 pp 100+ / \$18 pp 40 minimum-99

TRADITIONAL PACKAGE

Includes all the great features of our Casual Dinner Buffet, plus:

Real china and stainless silverware

Water service with glass stemware

Cake cutting with quality disposable plates & forks

Fresh-brewed coffee station

Folded, linen napkins in your choice of colors

\$22 pp 100+ / \$25 pp 40 minimum - 99

TRADITIONAL PACKAGE PLUS

Includes all of the features of our Traditional Package, plus:

Served salads to your guests on glass plates and stainless salad forks
\$24 pp 100+ / \$27 pp 40-99

FAMILY STYLE

A Beechwood special for over 40 years!
Our Traditional Package but with benefits!

No buffet lines for your guests to wait in!
All guests are served salads, entrees and sides at the same time, just like having dinner at home.
\$24 pp 100+ / \$27 pp 40 minimum-99



ADD-ON HORS D'OEUVRES

Each option serves 40 guests.

{ FRESH VEGETABLE PLATTER - \$80 }

Fresh-cut assortment of seasonal vegetables with a creamy, herb dip

{ HUMMUS - \$80 }

Traditional hummus served in a bakery-fresh bread bowl complimented with bread ends and crackers

{ MEATBALL - \$90 }

Delicious, bite-sized and served with your choice of sweet BBQ or classic Italian-style in red sauce with peppers and onions

{ STUFFED MUSHROOM - \$100 }

Our chef's special recipe! Jumbo caps stuffed with sausage and an herbed cheese blend

{ CHEESE DISPLAY - \$90 }

Imported and traditional cheese cubes with Genoa salami slices and cracker assortment

{ FRESH MIXED FRUITS - \$80 }

Seasonal blend of fresh-cut fruit served with a sweet whipped cream

{ ARTICHOKE DIP - \$95 }

Artichoke hearts baked in a three-cheese blend with tortilla chips for dipping

{ SHRIMP & CRAB DISPLAY - \$160 }

Cocktail shrimp and crab served chilled with a snappy dipping sauce



*Bar catering available only for weddings & special events catered by Beechwood Inn.

BAR CATERING

A full selection of beverages for events small or large!

{ BOXED WINE }

Almaden Vineyards or Peter Vella Vineyards Cabernet, Chardonnay, White Zinfandel or Sangria
\$70/box approximately 24 - 7 oz pours

{ BOTTLED HOUSE WINE }

Canyon Road Chardonnay, Merlot & Cabernet, Karl Heinz Piesporter, Beringer Founders Estates White Zinfandel
\$18/bottle approximately 3-4 - glasses

{ CHAMPAGNE }

\$15/each plus \$1 rental fee for each champagne glass

{ KEG BEER }

Half barrel approximately 165 - 12 oz servings
Domestic (Bud Light, Miller Light, Coors Light) \$195
Blue Moon \$250
Bell's Oberon (seasonal) \$270
Goose Island 312 Urban Wheat Ale \$190
Samuel Adams Boston Lager \$300
Leinenkugel Summer Shandy \$230
Founder's Centennial \$290
Founder's Porter \$290
Check for other option available by request

{ SOFT DRINKS }

Coke, Diet Coke and Sprite
\$1/guest

BAR STAFFING

\$25/hr per bartender
all bartenders are tipps trained and certified

GLASSWARE

\$25/rack includes 25 glasses per rack

BAR FEES

The bar fee covers liability insurance, beverage napkins, ice, disposable cups and keg coolers with tappers \$275

PERFECT PICNICS

OUR SPECIALTY. Grilling on-site for over 40 years for 10-10,000 guests in a single day.

“Our 2,500 guests look forward to that **BEECHWOOD CHARCOAL CHICKEN** every year!” ~ HAWORTH



PICNIC PACKAGES

{ BEECHWOOD'S BEST BBQ FEAST }

Our two best sellers, famous charcoal grilled chicken and fresh roasted pulled pork create this ultimate combination \$12

{ MISS PIGGY'S ROAST }

Fresh hickory-smoked pulled pork, seasoned and served with our favorite sauces: spicy chipotle, sweet and smoky BBQ and Carolina mustard. Includes grilled hot dogs with all the fixings \$10.50

{ FAMOUS CHICKEN BBQ }

Quartered charcoal-grilled chicken served with grilled hot dogs and bratwursts with all the fixings \$10.50

{ ALL AMERICAN BACKYARD BBQ }

Grilled burgers with all the fixings including fresh lettuce, tomatoes, pickles, onions, mayo, relish and - of course - ketchup and mustard \$11

{ SMOKIN RIBS AND CHICKEN }

Our famous charcoal grilled chicken served with baby back BBQ ribs smothered in our sweet and smoky BBQ sauce \$15

{ AWARD WINNING BRISKET }

Slow smoked beef brisket glazed with BBQ sauce and your choice of our famous charcoal-grilled quartered chicken or fresh pulled pork \$15

ALL PICNIC PACKAGES INCLUDE 3 SIDES TO COMPLIMENT YOUR MEAL.

Pricing based on 100pp or more. Add \$3.00 for 50-99. Kids 10 and under \$7.00.

ON SITE GRILLING INCLUDED WITH 200 GUESTS OR MORE

A \$250 chef fee is required for parties of less than 200. Picnic packages do not require onsite grilling.

BUDGET BBQ

Hickory smoked pulled pork sandwiches smothered in BBQ sauce on corn dusted kaiser buns, served with salt and pepper kettle chips with dip and your choice of either potato salad or baked beans \$9

COLD SIDE SELECTIONS

Potato Salad, Creamy Coleslaw, Greek Pasta Salad, Macaroni Salad, Salt & Pepper Kettle Chips with Dip, Sweet Pea Pasta Salad, Fresh Veggies with Dip, Seven Layered Salad, Watermelon Slices,

Fresh Cut Fruit Trays*

*Fresh Fruit Trays additional \$1 pp

HOT SIDE SELECTIONS

Baked Beans, Creamy Mac & Cheese, Cheesy Party Potatoes, Garlic Roasted Baby Bakers, Redskin Potatoes, Corn on the Cob, Fresh Grilled Vegetable Skewers* add \$2.75 pp

SOMETHING SWEET

Jumbo Gourmet Cookies \$1.50/ea
Chewy Fudge Brownies \$1.75/ea
Ice Cream Novelties \$2/ea
Ice Cream Sundae Bar \$4/pp (50 person minimum)
Strawberry Shortcake \$3 /pp

BEVERAGES

Lemonade and Bottled Water \$1.50/pp
Cans of Pop & Bottled Water \$2/pp

For large groups ask about our mobile fountain pop cart





SMOKY CREATIONS

{ WOOD TRUCK BBQ SANDWICH }

Slow smoked pork, hand pulled and served on a bakery roll topped with your choice of sauce

{ ASIAN PORK TACOS }

Soft flour tortillas stuffed with smoked pork, topped with sesame broccoli slaw and spicy sriracha sauce

{ TRI TIP STEAK SANDWICH }

Thin sliced, smoky grilled tri tip beef served on a bakery roll with melted Monterey cheese sauce and a touch of sweet BBQ sauce

{ MICHIGAN CHERRY BBQ CHICKEN SANDWICH }

Soft bakery roll topped with pulled chicken, blended with dried Michigan cherries in a sweet cherry BBQ sauce

{ BAJA PORK TACO }

Warm flour tortilla wrapped around a crispy corn shell, stuffed with smoky pork, spicy Monterey cheese sauce and topped with homemade pico de gallo

{ PORK PARFAIT }

Layers of smoked pork, bacon-baked beans, sweet BBQ sauce and crowned with creamy slaw and a cherry tomato

{ HOT DAWGS }

The finest in grilled tube steaks, served on a bakery bun with all the fixins'

{ PRETZEL SLIDERS }

Soft mini pretzel buns topped with fresh pulled pork and your choice of sauce and a creamy coleslaw

{ CLASSIC SIDES }

Assorted Kettle Chips, Sesame Broccoli Slaw, Country Potato Salad, Creamy Coleslaw, Bacon Baked Beans, Mac & Cheese



STREET PARTY PACKAGE - \$500 FOR FIRST 30 GUESTS

31+ Guests, additional \$9 per person

Add a third smoky creation for an additional \$2.50 pp. Add a third classic side for an additional \$1.00 pp.

Additional site time \$30 per 30 minutes (additional 30 minutes included per additional 50 guests).

Additional mileage \$2 per mile

BUFFET LUNCH

A truly catered experience.
Available for delivery before 4:00 PM
for 15 or more guests.



CUTSTANDING PLATTERS

Assortment of oven roasted turkey, hickory smoked ham, and tender carved roast beef on bakery fresh breads. Topped with fresh greens, tomatoes, assortment of aged Swiss, sharp cheddar, Gouda and American cheeses served with salt and pepper chips, dip and your choice of side
40+: \$9 | 30-39: \$10 | 15-29: \$11

CREATE A SANDWICH BAR

Build your own with fresh Dutch bakery breads and rolls, hickory smoked ham, oven roasted turkey, tender roast beef, Genoa salami, aged Swiss, sharp cheddar, Gouda, American, fresh greens, ripe tomatoes, pickles and assorted condiments, served with salt and pepper chips with dip and your choice of side
40+: \$9 | 30-39: \$10 | 15-29: \$11

PULLED PORK BBQ

Hickory smoked for 17 hours in our custom wood-fired smoker, hand pulled and served with fresh Dutch bakery buns, sliced dill pickles, sliced onions and spicy chipotle, sweet and tangy, and Carolina mustard BBQ sauces, served with salt and pepper chips with dip and your choice of side
40+: \$9 | 30-39: \$10 | 15-29: \$11

SIDES

Greek Pasta Salad, Sweet Pea Pasta Salad, Potato Salad, Creamy Coleslaw, Fresh Veggies and Dip, Caesar Salad, Seven Layered Salad, Fresh Fruit (seasonal), Michigan Salad, Tossed Salad with Assorted Dressings

SIZZLING FAJITAS

Build your own fajitas with seasoned grilled chicken breast strips or beef with grilled peppers and onions, shredded lettuce, cheddar jack shredded cheese, sour cream and soft tortillas, served with spanish rice and corn chips and salsa
40+: \$9.50 | 30-39: \$10.50 | 15-29: \$11.50

FIESTA! TACO BAR

Construct your own tacos with soft tortillas, seasoned chicken strips and ground beef with: shredded lettuce, ripe tomatoes, diced onions, jalapenos, cheddar jack cheese, sour cream and hot sauce, served with spanish rice and corn chips and salsa
40+: \$9.50 | 30-39: \$10.50 | 15-29: \$11.50

SPUDS AND SALAD BAR

Your choice of salad (Tossed, Caesar, Santa Fe or Michigan) with Idaho baked potatoes and all the fixings, including smoky bacon pieces, sour cream, chives and cheddar jack cheese served with fresh rolls
40+: \$9 | 30-39: \$10 | 15-29: \$11

ITALIANO BUFFET

Your choice of classic lasagna with seasoned meat, red sauce OR three cheese chicken penne Alfredo, served with garlic toast and choice of tossed salad, Caesar salad or Greek pasta salad
40+: \$10 | 30-39: \$11 | 15-29: \$12

ADD A SIDE

(additional \$2.00 pp)
Greek Pasta Salad • Sweet Pea Pasta Salad
Potato Salad • Creamy Coleslaw
Fresh Veggies with Dip • Caesar Salad
Seven Layered Salad • Fresh Cut Fruit (Seasonal)
Tossed Salad with Assorted Dressings
Michigan Salad
Hot Soups: Cheese Broccoli • Loaded Potato • Chili
Creamy Chicken or Tomato Tortellini

BEVERAGES AND SWEET TREATS

Assortment of Canned Coke • Diet Coke • Sprite
Mountain Dew • Bottled Water \$2/each

Fresh Brewed Coffee with
Creamer and Sugar \$1.75 pp

Jumbo Chocolate Chip • White Chocolate
Macadamia Nut • Peanut Butter • Oatmeal Raisin
Cookies \$1.50/each

Assorted Fudge Brownies \$1.75/each
Triple Berry Crumble and Lemon Macaroon
Gourmet Bars \$1.75/each

FOR HUNGRY APPETITES

Your choice of two entree selections with one potato, vegetable and cold side accompaniments, served with bakery fresh dinner rolls 40 - 99: \$14 pp | 100+: \$12 pp

{ ENTREE SELECTIONS }

Baked Chicken, Slow Smoked Pulled Pork, Chicken Penne Alfredo, Oven Baked Ham, Bourbon Glazed Chicken, Chicken Monterey, Savory Chicken.
Slow Roasted Beef in au jus (additional \$2 pp)

{ COLD SELECTIONS }

Seven Layer Salad, Tossed or Caesar Salad, Greek Pasta Salad, Potato Salad, Creamy Coleslaw, Michigan Salad, Fresh Fruit (seasonal)

{ VEGETABLE SELECTIONS }

Buttered Corn, Green Beans, Green Bean Casserole, California Blend, Prince Edward Blend

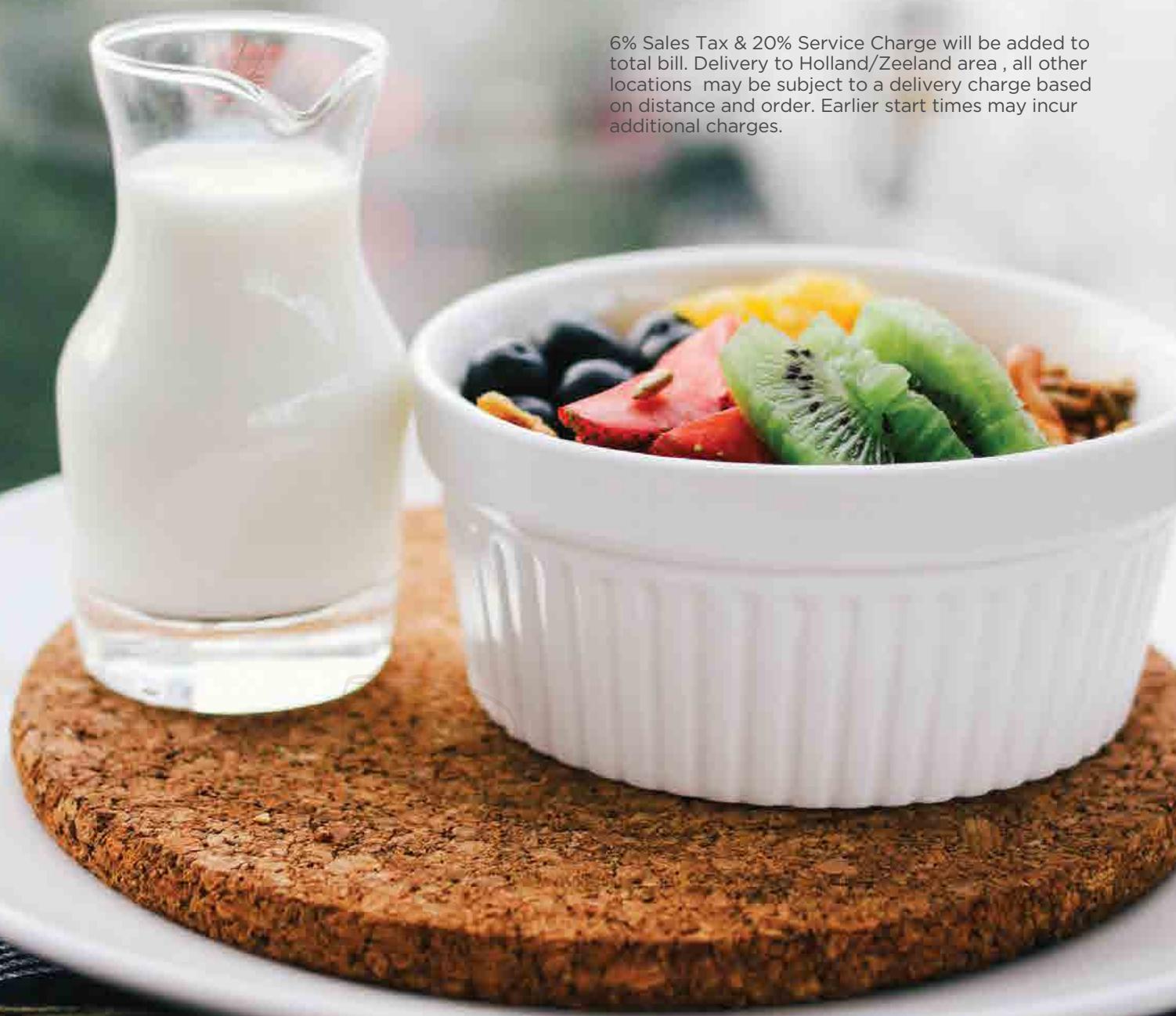
{ POTATO SELECTIONS }

Garlic Redskin Mashers, Cheesy Party Potatoes, Garlic Roasted Baby Bakers, Steamed Buttered Redskins



BREAKFAST CATERING

Two great buffet options, delivery, set-up with linen table cloths, quality disposable plates, napkins and cups provided. Earliest serving time is 7am with a 40 personal minimum.



FULL BREAKFAST BUFFET

Scrambled eggs, hash browns, crispy bacon strips, sausage links, assorted danishes and muffins, orange juice and fresh brewed coffee \$12/pp

CONTINENTAL BREAKFAST

Assortment of bakery fresh danishes, muffins, donuts, pigs-in-a-blanket, orange juice and fresh brewed coffee \$10/pp *Seasonal fresh fruit additional \$2/pp

6% Sales Tax & 20% Service Charge will be added to total bill. Delivery to Holland/Zeeland area , all other locations may be subject to a delivery charge based on distance and order. Earlier start times may incur additional charges.

BOXED LUNCH

Salads include a roll and a chewy cookie. Sandwiches and wraps include a bag of chips and a cookie. 15 person minimum.

DELI SANDWICHES & WRAPS

DELI DELIGHT

Your choice of sliced turkey, smoked ham, or roast beef, layered with cheese, lettuce, and tomato on bakery fresh bread

WRAPS

{ CHICKEN CAESAR WRAP }

Strips of grilled chicken, romaine lettuce, parmesan cheese, tomatoes and creamy Caesar dressing wrapped in a tortilla

{ SOUTHWEST CHICKEN WRAP }

Fajita seasoned grilled chicken strips with romaine lettuce, crushed nacho chips and a mild fajita sauce wrapped in a fresh tortilla

{ BEECHCLUB WRAP }

Oven roasted turkey breast with provolone cheese, crisp bacon, avocado spread, lettuce and tomato on a fresh 6" sub

{ CALIFORNIA CLUB WRAP }

Turkey, ham, bacon, cheddar cheese, lettuce, tomatoes and avocado mayo in a tortilla

{ VEGETARIAN WRAP }

Tortilla filled with lettuce, cheese, tomato, green pepper, red onion and Italian dressing

SALADS

{ CHICKEN CAESAR SALAD }

Fresh romaine lettuce topped with grilled strips of chicken, parmesan cheese and croutons, creamy Caesar dressing served on the side

{ SANTA FE CHICKEN SALAD }

Fresh cut greens topped with breaded strips of chicken, tomato, cheese and a sweet corn-black bean salsa, Santa Fe ranch dressing, served on the side

{ MICHIGAN SALAD }

Blend of romaine and fresh spring mixed greens topped with dried Michigan cherries, candied pecans, feta cheese crumbles and a grilled chicken breast, complimented with raspberry vinaigrette dressing

THE EXTRAS

Soups: Cheese Broccoli, Loaded Potato, Chili, Creamy Chicken \$3 pp
Pasta Salad, Potato Salad or Creamy Coleslaw \$2
Seasonal Fresh Fruit \$2

DRINKS

Canned Coke, Diet Coke, Sprite, Lemonade, Mountain Dew or Bottled Water \$2

6% Sales Tax & 20% Service Charge will be added to total bill. 10% delivery charge added to boxed lunch orders. Monday - Friday deliveries, Saturday available upon request, but may incur additional charges. Place order by 4pm on the business day prior to delivery. Options and availability may be limited with short or no notice. Delivery to Holland/Zeeland area, all other locations may be subject to a delivery charge based on distance and order. Earlier start times may incur additional charges.



A WORD ON SERVICE

We pride ourselves on the extra special attention paid to all our lunch deliveries. The professional uniformed staff will arrive early to set up an elegant buffet which includes real linens and stainless (hot holding) chaffing dishes. We believe our attention to detail is what sets us apart from all other caterers, so we take our time to provide you and your guests a visually stunning buffet. In addition to delivery and set up, our staff returns to clean up and retrieve our equipment; relieving you of the hassle. Your catered event should be chic, effortless, and delicious; which is the only way we do it.

PARTY PANS TO GO

No party is complete without a Beechwood Party Pan! Choose between our small or large pans based on your party needs.

MAIN ENTREE ITEMS

{ HICKORY SMOKED PORK }

Hickory smoked pork, slow roasted for 20 hours and hand pulled - no sauce with this one, just great pork taste.

Small Pan \$40 (10-14ppl)

Large Pan \$110 (30-40ppl)

{ SLOW SMOKED PORK BBQ }

Same slow smoked, hickory pulled pork, but with our signature sweet and tangy sauce already mixed in - making this pan sandwich ready.

Small Pan \$50 (16-20ppl)

Large Pan \$120 (50-60ppl)

{ PIG IN A PAN }

The original party pan - this convenient frozen, heat and serve pan of slow smoked BBQ pork is always available - just stop in and pick one up!

Original \$25 (10-12 ppl)

Piglet \$12 (4-6 ppl)

{ SLOW ROASTED BEEF }

Shh..don't tell grandma, ours is the best! Fork-tender beef roast served in au jus

Small Pan \$80 (12-18ppl)

Large Pan \$225 (40-60ppl)

{ BAKED CHICKEN }

Special house seasoned assortment of baked chicken legs, breasts, thighs and wings

Small Pan \$35 (16 pc 5-8ppl)

Large Pan \$85 (48pc 16-24ppl)

{ DUTCH BROASTED CHICKEN }

A local favorite - pressure fried with our Dezwaan Windmill ground flour.

Small Pan \$40 (16 pc 5-8ppl)

Large Pan \$95 (48pc 16-24ppl)

{ BEECHWOOD FAMOUS GRILLED CHICKEN }

We've spent over 40 years perfecting this open grilled charcoal chicken.

\$7 per half, 50 half minimum order (seasonal)



HOT SIDE ITEMS

{ CHEESY PARTY POTATOES }

No party is complete without our three cheese shredded hash browns.

Small Pan \$40 (15-20ppl)

Large Pan \$90 (50-60ppl)

{ REAL MAC & CHEESE & CHEESE }

Homemade rich and creamy mac and cheese - so cheesy we have to say it twice.

Small Pan \$45 (15-20ppl)

Large Pan \$100 (50-60ppl)

{ BACON BAKED BEANS }

Real smoked bacon is just one of the secrets to our sweet and smoky secret recipe.

Small Pan \$40 (20-25ppl)

Large Pan \$100 (60-80ppl)

{ SOUP AND CHILI }

Take home heat and serve homemade selections including creaming chicken or spicy chili (seasonal) - ask about our week's feature creation.

Quart Soup \$8 | Quart Chili \$9

{ GET SAUCED }

Looking to kick it up with a little extra sauce? We have sweet and tangy, spicy chipotle or Carolina mustard available by the quart. 32oz Quart \$7

COLD SIDE ITEMS

{ SEVEN LAYER SALAD }

Our signature layered salad made with layers of fresh shredded greens, sweet peas, homemade salad dressing, diced onions, and celery topped with fresh diced eggs and crunchy bacon bits.

Small Pan \$25 (10-15ppl)

Large Pan \$40 (25-30ppl)

{ PICNIC SALAD }

Choose from our favorite picnic and party salad: traditional potato salad, creamy coleslaw or greek pasta salad.

Small Pan \$40 (18-25ppl)

Large Pan \$75 (40-60ppl)



FAMILY STYLE

Your choice of 2-3 entrees, one potato and vegetable selection served with fresh mixed greens, assorted dressing, fresh baked beech buns and our house specialty golden fried mushrooms and onion rings served up family style!

ENTREE SELECTIONS

{ SLOW ROASTED BEEF }

Fall apart tender, served in au jus

{ BOURBON GLAZED CHICKEN }

Topped with candied pecans

{ MONTEREY CHICKEN }

Tender grilled chicken breast topped with sautéed mushrooms and creamy Monterey cheese sauce

{ SAVORY CHICKEN }

Served over wild rice, baked in a garlic mushroom sauce

{ OVEN ROASTED CHICKEN }

Our classic baked chicken lightly seasoned and roasted till tender

{ OVEN BAKED CARVED HAM }

Sliced lean boneless ham with just the right amount of smoky flavor

VEGETABLE SELECTIONS

Buttered Sweet Corn, California Blend, Green Bean Casserole, Prince Edward Blend

POTATO SELECTIONS

Real Mashed Potatoes Served with Brown Gravy, Cheesy Party Potatoes, Steamed Buttered Redskins, Garlic Roasted Baby Bakers

BEVERAGES

Soda, Tea, Lemonade and Coffee all included!

{ OLD FASHIONED SWISS STEAK }

We steak our reputation on this 40 year old recipe. Cuts with a fork and smothered in homemade gravy.

{ CHICKEN PENNE ALFREDO }

Classic alfredo with grilled chicken

{ HICKORY SMOKED PULLED PORK }

Slow smoked with just the right mix of sweet and spice

{ TENDER BEEF TIPS }

Pan seared, topped with sautéed mushrooms

{ LIGHTLY BREADED WHITEFISH }

Lightly dusted tender whitefish fillets served crispy and golden brown

{ OUR FAMOUS BREADED PERCH }

We're famous for this one! We lightly bread it up and serve it crisp. \$4pp

{ SLOW ROASTED RIME RIB }

Perfectly seasoned and served with au jus and our homemade horseradish cream sauce. \$5pp

ADDITIONAL OPTIONS

Additional Potato or Vegetable Selections \$1 pp
Artichoke Dip with Chips, Fresh Vegetables with Dip, Meatballs, Assorted Cheese and Crackers, Social Time Punch Bowl \$2 pp

Rich & Creamy Assorted Cheesecakes \$3.50 pp
Ice Cream Sundaes \$1.50 pp

Two Entree Selections \$16 pp

Three Entree Selections \$17 pp

Children aged 4-10 \$10 pp

Children 3 and under free



LUNCHEONS

Choose from a delicious assortment of luncheon options for a minimum of 25 guests, with all non-alcoholic beverages included!

DELECTABLE DELI SANDWICH PLATTERS

Assortment of hearty deli sandwiches including: sliced turkey, smoked ham, roast beef and club sandwiches on assorted bakery fresh breads. Served with salt and pepper chips with dip, side of mustard, mayo and your choice of one side \$12

CREATE YOUR OWN SANDWICHES

Bakery fresh breads with trays of sliced ham, turkey, roast beef, American cheese, Swiss cheese, jack cheese, lettuce, tomatoes, pickles, onions, green peppers, mustard, and mayo - served with chips and choice of one side \$12

TASTE OF ITALY PASTA BUFFET

Your choice of meat lasagna, chicken Alfredo, chicken parmesan, baked ziti or vegetarian lasagna with white cream sauce, served with garlic bread and choice of one side \$12

SMOKED PORK OR CREAMED CHICKEN

Your choice of our famous slow smoked pulled pork or house made creamed chicken with bakery fresh buns, served with chips and your choice of side \$12

ISLAND CHICKEN

Grilled chicken breast topped with fresh pineapple salsa, served with bakery fresh rolls and your choice of side \$13.50

CHICKEN MONTEREY

Chicken breast topped with creamy Monterey jack cheese and sautéed mushrooms - served with bakery fresh rolls and your choice of side \$13.50

BRUNCH BUFFET

Delicious homemade quiche, bakery fresh pigs-in-a-blanket, muffins, danishes, fresh cut seasonal fruit, orange juice and brewed coffee \$14

SIDE SELECTIONS

Additional sides \$1.50/each

Tossed Salad with Assorted Dressing
Michigan Salad, Riviera Salad
Greek Pasta Salad, Creamy Coleslaw
Fresh Veggies with Dip, Caesar Salad
Seven Layer Salad
Fresh Cut Fruit (Seasonal)

SWEET TREATS

Jumbo Chocolate Chip, White Chocolate Macadamia Nut, Peanut Butter and Oatmeal Raisin Cookies \$1.50/each
New York Style Assorted Cheesecakes \$3.50/each
Triple Berry Crumble and Lemon Macaroon Gourmet Bars \$1.75/each
Assorted Fudge Brownies \$1.75/each

FOR HUNGRY APPETITES

Your choice of two entree selections with one potato, vegetable and cold side accompaniment - served with bakery fresh dinner rolls \$14 pp

{ ENTREE SELECTIONS }

Baked chicken, Chicken Alfredo, Oven Baked Ham, Chicken and Rice Bake, Dutch Broaster Chicken, Smoked Pulled Pork.
Slow Roasted Beef in au jus (additional \$2 pp)

{ COLD SELECTIONS }

Seven Layer Salad, Tossed or Caesar Salad, Greek Pasta Salad, Potato Salad, Riviera Salad, Creamy Coleslaw, Michigan Salad, Fresh Fruit (seasonal)

{ VEGETABLE SELECTIONS }

Buttered Corn, Steamed Broccoli, Green Bean Casserole, California Blend, Prince Edward Blend

{ POTATO SELECTIONS }

Garlic Redskin Mashers, Cheesy Party Potatoes, Garlic Roasted Baby Bakers, Steamed Buttered Redskins

6% Sales Tax & 20% Service Charge will be added to total bill.



BANQUET FACILITIES

Banquet room - Rental Rates:

Groups of up to 23 guests may occupy the main level dining area for no charge but seating arrangements are made at our discretion based on availability.

Our lower level Macatawa Room can seat 24-40 people and requires a \$100 banquet room charge and a minimum of 24 paid guests.

Our lower level Michigan Room can seat up to 56 guests and requires a \$100 banquet room charge and a minimum of 41 paid guests.

Groups of 57 or more (or people who would like a little more space) will be charged \$200 for use of both rooms (opened up to one large room) for 2 hours and a minimum of 57 paid guests. Both rooms together can seat a maximum of 100 guests.

Wedding receptions, reunions or other special events requiring a longer time period, require a \$500 banquet room charge and a minimum of 57 paid guests. This includes full use of the full lower level and will be available the day of the event from 9am for decorating, until 10:30pm. Music must end by 10:30pm so everything can be cleaned up and out of the room by 11pm.

All guests must be out of the banquet rooms by 10:30pm so our servers can clear your party.

Timing:

Family style bookings include 2 hours of room/service time. Room/service time starts precisely at your scheduled booking start time.

If you require additional time, additional room/service fees are as follows:

10-20 ppl \$20 per 1/2 hour

21-50 ppl \$30 per 1/2 hour

51 or more \$50 per 1/2 hour.

Guest Count & Menu Selections:

Final guest count and family style menu selections must be confirmed no later than 48 hours prior to the event. No changes may be made for any reason inside of 24 hours. If your guest count is short the day of the event, you will be required to pay for your confirmed/or minimum required guest count (whichever is higher). In the event that some of your guests fail to arrive, you may ask for their meals to be packaged to go.

Deposit Requirement:

A non-refundable deposit is required upon booking. Deposit amount is the amount of the room charge or \$50 minimum for smaller groups. You can call to put this on a credit card OR mail the deposit to 380 Douglas Ave., Holland MI 49422. Please include the reservation name and date with the check. Deposit is due 1 week from the date of booking or your spot may be released. Final payment is due the day of the banquet unless prior arrangements are made.

Setup/Decorations:

Our banquet room tables will be setup with linen tablecloths and napkins. Centerpieces may be brought in if desired. Use of glitter or confetti is prohibited and if used a \$150 cleaning fee will be charged. No items may be fastened to the walls in any way. Exposed candles are prohibited by law.

Food & Beverage:

By State law, NO food or beverage may be brought into our facility. The ONLY exception for this is a cake that is purchased from a licensed bakery. NO cookies, cheesecake or other desserts may be brought in.

Planning Hints & Advice:

It is important that your event start on time. Please have your guests arrive promptly. We understand that some delays are unavoidable, but our chefs prepare each family style meal to order and time the completion of your meal based on your scheduled time. This allows us to provide the freshest and highest quality product; any unexpected delays can directly affect food quality. It has been our experience that wedding rehearsals run late. Please plan your dinner accordingly to avoid unnecessary fees.

WEDDING CATERING OFF-SITE BOOKING & POLICIES

Deposit Requirement:

A \$250.00 deposit along with the signed catering contract is required to book a date. The deposit is to guarantee your spot on the specified date and is non-refundable should the event be cancelled.

Menu Selections & Other Final Details:

Details such as menu selections, timing, linens, etc. must be confirmed at least two weeks before the event. Details can be confirmed with a personal meeting by appointment or by calling Monday thru Friday 9am to 4pm.

Guest Count Policy:

Your final guaranteed guest count, not subject to reduction, is due at least 10 days prior to the event. If you need to increase your guest count after the deadline, we will make every effort to accommodate your request. (Food will be prepared for, we will setup for and billing will be based on the final guaranteed guest count.) We do not set up extra place settings. If no final numbers are given, you will be billed for the maximum estimated guest count as specified in the contract. If additional guests above the guaranteed count show up and are fed, the final billing numbers will be adjusted accordingly.

Location/Venue:

It is the client's responsibility to contract with the reception facility. If a venue charges the caterer a fee, that fee will be passed on to the client. If the event is more than 30 minutes away from our facility, a travel fee will likely be applied.

Tables & Chairs/Setup:

It is the client and/or venues responsibility to provide all of the tables and chairs needed for the event including tables for us to work from and buffet tables. Setup and take down of tables and chairs is also the client and/or venues responsibility. We will setup all place settings as well as the buffet.

Food & Beverage:

We truly want your event to be special and we work hard to assure that your event is flawless. Therefore, Beechwood Inn will be responsible for the food and beverages we provide only. We would encourage you to let us handle all of the food and beverage for you as your guests will not be able to distinguish food that is provided from you or us and it will reflect to our reputation. However, if you choose to provide any food and/or beverage on your own (This MUST be approved by us first,) please be aware we will not be responsible for service ware (plates, cups, napkins, etc.), serving equipment or serving staff related to that food and/or beverage. An additional charge will be applied for the additional timing that our staff will need to be on-site.

Discount for Children:

Children require the same amount of linens, china, staffing as any other guests. However, in an effort to make it possible for you to have younger guests at your event, we offer a 50% discount on the food pricing for children ages 10 years and younger. Please confirm the number of children when you confirm your guaranteed guest count.

Final Payment:

The non-refundable deposit is due with the signed contract to confirm the booking. Final payment is due no later than the day before the event. Once the final guaranteed guest count is confirmed, an invoice will be created and sent. (e-mailed, mailed or faxed).

Pricing:

All prices are subject to change due to increase in product, labor and fuel costs.



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