



appetizers

Here is a sample appetizer catering menu for your social or corporate catered event. there is a 25-person minimum for all catering menus and all prices are subject to sales tax and a 20% gratuity. on average, pricing starts at \$15 per person. call or email us today for a customized catering services proposal just for you.

display boards appetizers

Antipasto Platter

spicy capicola, prosciutto di parma, genoa salami, marinated mushrooms, olives, grilled artichokes, roasted red peppers, marinated ciliegini mozzarella, beamster's gouda, farm country white cheddar, artisan bread

Assorted Sushi Platter

nigiri, maki, and california rolls; sweet soy wasabi gel; pickled ginger

Garlic Parsley Jumbo Shrimp Cocktail

gingered cocktail sauce, lemon wedges

Hand-Crafted & Artisan Cheese Boar

röthkase buttermilk bleu cheese, beamster's gouda, drunken porter, farmhouse cheddar, manchego, seasonal jam, house spent-grain crackers, dried fruits

Local Charcuterie Platter

local sausages, salami, and cured meats; house bread-and-butter pickles, cornichons, old beck extra sharp mustard, house spent-grain crackers

Local Michigan Cheese Board

zingerman's lincoln log, reny picot gouda, röthkase buttermilk bleu cheese, and rofumo, farm country raw milk white cheddar, farm country cheese curds, seasonal jam, house spent-grain crackers, dried fruits

Smoked Salmon Side

house spent-grain crostini, mustard creme fraiche, fresh horseradish, caper-apple aioli, red onions

Vegan Farm Market Crudite

baby carrots, celery, radishes, grape tomatoes, cauliflower, broccoli, cucumber, lemon-thyme hummus

Vegan Fruit Board

cantaloupe, honeydew, watermelon, fresh berries, golden pineapple, dried fruits, almonds, raw honey

canapés appetizers

cold appetizers

Achiote-Spiced Shrimp Shooter

avocado mousse, pico de gallo, corn tortilla crisp

All-Natural Beef Carpaccio Spinach Cone

white truffle aioli, forest mushroom relish, sprouts

Caprese Skewer

grape tomato, mozzarella, basil, sea salt, smoked peppercorns, pipette of balsamic vinaigrette

Curried Chicken Salad Spoon

golden raisins, garbanzo beans, cilantro, toasted caraway

Dried Apricot & Grilled Chicken Lettuce Wrap

cashews, balsamic onions, madeira reduction aioli, endive

Kalbi Chicken & Kimchi Lettuce Wrap

peanuts

Lobster & Tomato Gazpacho Shooter

tarragon oil, herb toast

Lump Crab & Avocado Shooter 2.75

lump crab, scallions, peppadew peppers, sriracha, avocado panna cotta

Michigan Cherry & Grilled Chicken Martini

local goat cheese, honey gelee cubes, cherry chive vinaigrette

Shrimp Lollipop

pickled pearl onion, pipette of bloody mary

Tortellini Kabob

roasted tomato, grilled artichoke, pumpkin seed pesto

dips and fondues appetizers

Baked Crab Fondue

house focaccia

Grape Tomato Bruschetta

fresh mozzarella, fresh basil, extra virgin olive oil, balsamic reduction, herbed crostini

Honey & Black Pepper Goat Cheese Fondue

sweet potato chips

Phyllo-Wrapped Brie

local raw honey, almonds, warm house bread

Roasted Pepita & Kalamata Tapenade

crispy house spent-grain flat bread and lentil chips

Smoked Whitefish Dip

pumpernickel toast, golden raisins

Spinach Artichoke Dip

herb-toasted pita bread

Vegan Artichoke & Cremini Mushroom Bruschetta

roasted garlic, thyme, extra virgin olive oil, balsamic reduction, grilled crostini

Vegan Guacamole & Pico De Gallo

tortilla chips

Vegan Hummus Trio Platter

green pea and edamame hummus, charred scallion hummus, garlic white bean hummus, warm naan bread

hot appetizers

Buffalo Shrimp Shooter

shaved celery, brown butter panko crumbs, bleu cheese aioli

Cedar Springs Pork & Fennel Sausage Skewer

basil aioli, house marinara

Coney Island Pigs-In-A-Blanket

mini frank, sauerkraut, old beck sweet jalapeño mustard

Detroit Tailgater Pigs-In-A-Blanket

chili, shaved mcclure's pickles, yellow mustard

Four-Cheese Macaroni Bite

tomato coulis, crispy bacon

Goat Cheese & Caramelized Sweet Onion Tartlet

apple walnut compote, tartlet shell

Grilled Chicken & Delski's Andouille Skewer

anaheim peppers, onions, creole aioli

Grilled Lamb Kebab

pita bread, curried yogurt dip

Gruyere & Forest Mushroom Duxelle Tartlet

caramelized shallots

Housemade Meatballs 2 pieces per person

root beer barbecue sauce

Jumbo Chicken Wings 2 pieces per person

buffalo or sweet barbecue sauce

Jumbo Shrimp Di Parma

prosciutto, dried apricots, basil, honey comb and dijon mustard sauce

Langoustine Lobster Quesadilla

chive, brie, anaheim chilis, mango and sweet chili dip

Lump Crab Cake

house spent-grain cracker, dijon mustard aioli, micro salad

Moroccan-Spiced Salmon Cake

curry aioli, cilantro, scallions, pita toast

Smoked Duck Quesadilla

jalapeños, chives, corn, onions, local cheddar, root beer barbecue sauce

Smoked Pork & Sea Salt Red Potato Skin Bite

dijon mustard and maple glaze, local cheddar

Smoked Sesame Ginger Chicken Wings 2 per person

sweet chili sauce

Steak & New Potato Skewer

pepper, honey balsamic glaze

Sweet Chili Glazed Chicken Satay

scallions, cilantro

Tamarind-Glazed Jumbo Shrimp Kabob

figs, green chili peppers

Vegan Purple Peruvian Sweet Potato Skewer

cumin, anaheim chilies, pepita crunch, scallions, sweet lime glaze

Vegan Spinach & Quinoa Stuffed Mushroom Caps

aged sherry gastrique, sea salt

sliders and mini sandwiches appetizers

Beef Slider

bread & butter pickles, dijon mustard, ketchup, farm country raw milk cheddar

Buffalo Chicken Slider

shaved celery, bleu cheese dressing

Michigan Cherry Burger Slider

brie, arugula, cherry dijon mustard, house bun

Mini Crab & Avocado Roll

lemon-tarragon aioli, arugula

Mini Detroit-Style Chili Dogs

shredded pickles, jalapeno mustard

Mini Grilled Chicken Club

bacon, avocado, pesto aioli, tomato, provolone, sourdough bread

Mini Lobster Roll

tomato, shaved lettuce, basil aioli

Root Beer Barbecue Pulled Pork Slider

classic slaw, crispy onions

interactive stations appetizers

Binchotan Grill choose 3

vegan peruvian sweet potato skewer (gf) with scallions and sweet lime glaze /
vegan cremini mushroom skewers (gf) with pepita pesto / local pork sausage and
fennel skewer with basil aioli / moroccan lamb skewer with curried yogurt /
tamarind shrimp skewer with tamarind glaze

Chef-Attended Noodle & Wok Bar includes quinoa "fried" rice

pork belly ramen with shiitake mushrooms, apples, cilantro, toasted sesame
seeds, nori / thai shrimp glass noodles, lemongrass ginger broth, cilantro, limes,
chili, nori

Make-Your-Own Slider Bar

beef, pork, and grilled chicken; local white cheddar and swiss cheeses;
bread-and-butter pickles, lettuce, tomatoes, onions, slaw, and shaved celery;
barbecue sauce, buffalo sauce, ketchup, dijon mustard, and mayonnaise; king
hawaiian rolls; salt & pepper kettle chips

Mexico City Taco Stand

pork carnitas, chicken tinga, 6" fresh masa tortillas, cilantro, salsa verde, pico de
gallo, chihuahua cheese, jalapeños, onions, fresh limes, vegan guacamole & pico
de gallo, tortilla chips

plated

Here is a sample plated catering menu for your social or corporate catered event. there is a 25-person minimum for all catering menus and all prices are subject to sales tax and a 20% gratuity. on average, pricing starts at \$16.75 per person. call or email us today for a customized catering services proposal just for you.

plated salads

Caesar

baby romaine heart wedge, shaved parmesan reggiano, herb crostini, red onion
ribbons, house caesar

Charred Pear & Walnut

baby iceberg wedge, buttermilk bleu cheese, black pepper and maple candied
bacon, spiced apple cider vinaigrette

Cherry Walnut

baby farm lettuces, röthkase buttermilk bleu cheese, red onion ribbons, dried
michigan cherries, spiced walnuts, balsamic reduction, extra virgin olive oil

Classic Caprese

vine-ripe tomatoes, mozzarella, basil, baby leafs, balsamic reduction, sea salt,

extra virgin olive oil

Golden Beet & Root Vegetable

purple potatoes, tender frisée, hard boiled eggs, toasted pistachios, grape tomatoes, raw honey and mustard vinaigrette

Haricot Verts & Grape Tomato

tender frisée, radishes, chive oil, crème fraiche, chardonnay vinegar

Toasted Farro & Quinoa Salad

dried cherries, shaved almonds, baby kale, shaved parmesan, scallion, raw honey and dijon mustard vinaigrette

Vegan Baby Farm Wedge 2

baby iceberg lettuce wedge, carrot curls, radish coins, cucumbers, grape tomatoes, lemon chive vinaigrette

Vegan Sea Salt Fingerling Potato

local pea tendrils, arugula, roasted garlic cloves, grape tomatoes, shaved fennel, dijon mustard vinaigrette

plated entrees

7oz. Creekstone Natural Prime Baseball Sirloin

house steak sauce, garlic chive mashed potatoes, chef's vegetable

8oz. Creekstone Natural Beef Tenderloin

madeira demi, farm country cheddar scalloped potatoes, sautéed green beans

8oz. Filet Cut New York Strip

balsamic onions and peppercorn demi, gouda scalloped potatoes, chef's seasonal vegetable

Braised Short Ribs

pan-sauce demi, yukon potatoes, spinach and maitaki sauté

Garlic & Parsley Petit Lamb Rack

port wine and veal glace, yukon potatoes, spinach and maitaki sauté

Grilled Natural ABF Chicken Marsala

marsala forest mushroom and chicken demi, butter whipped mashed potatoes, chef's seasonal vegetable

Grilled Natural Chicken Breast Florentine

wilted spinach and feta, tomato coulis, extra virgin olive oil, wild mushroom and leek faro risotto

Herb-Roasted Natural Chicken Breast

boursin sauce, sautéed mushrooms, garlic chive mashed potatoes, green beans

Mushroom & Leek Stuffed Chicken Breast

rosemary and chicken demi, tomato and balsamic pearl onion quinoa

Natural Chicken & Local Cherrywood Bacon Lardons

apricot cherry mostarda, sweet potato and green bean sauté

Peptia Pesto Atlantic Salmon

tomato caper relish, roasted fingerling potato and asparagus hash

Planked Michigan Trout Filet

lemon caper vinaigrette, yukon potato, spinach and maitaki sauté

Tea-Rubbed Michigan Duroc Pork Chop

wildberry ginger reduction, sweet potato and green bean sauté

plated vegetarian entrees

Butternut Squash Ravioli

melted fennel, toasted hazelnut, frisée, apple purée, cider gastrique

Sautéed Spinach & Basil Gnocchi

roasted tomatoes, forest mushrooms, red onions, red peppers, fennel, mirepoix demi

Vegan Grilled Portabella Steak

roasted fingerling potatoes, apples, mustard greens, toasted almonds, wilted arugula, mulled wine gastrique

Vegan Red Quinoa & Vegetable "Fried" Rice

seasonal tiny vegetables, spinach, scallions, kalbi and sweet chili sauces

Vegan Soy & Maple-Glazed Organic Local Tempeh

srirachi cider gastrique, roasted sweet potatoes, yukon potatoes, spinach and maitaki sauté

plated combination plates

includes butter-whipped mashed potatoes and chef's choice of season vegetable

Grilled Natural Chicken & Cherrywood Bacon Lardons & Petit Filet Cut NY Strip

apricot mostarda with chicken and balsamic onions and peppercorn demi with filet

Grilled Natural Chicken Marsala & Herb Salmon

forest mushroom demi with chicken and tomato-caper relish with salmon

Petite Filet Cut NY Strip & Pepita Pesto Salmon

balsamic onions, peppercorn demi with filet and tomato-caper relish with salmon

buffet

Here is a sample buffet catering menu for your social or corporate catered event. there is a 25-person minimum for all catering menus and all prices are subject to sales tax and a 20% gratuity. on average, pricing starts at \$17.95 per person.call or email us today for a customized catering services proposal just for you.

Option 1two salads, two sides, one entree, house spent-grain rolls and butter

Option 2one salad, two sides, two entrees, house spent-grain rolls and butter

Option 3two salads, two sides, two entrees, house spent-grain rolls and butter

buffet salads

Caesar

romaine hearts, shaved parmesan reggiano, herb croutons, red onion ribbons, house caesar dressing

Caprese Stack

vine ripe tomatoes, mozzarella, basil, arugula, balsamic reduction, extra virgin olive oil

Chef's Garden Pasta

cavatappi pasta, fresh garden vegetables, local cheese, light vinaigrette

Cherry Walnut

baby lettuces, rothkase buttermilk bleu cheese, red onion ribbons, dried cherries, spiced walnuts, balsamic reduction, extra virgin olive oil

French Bean & Tomato

haricot verts, grape tomatoes, tender frisée, radishes, chive oil, crème fraiche, chardonnay vinegar

Loaded Potato

redskin potatoes, applewood bacon crumbles, chives, cheddar cheese, onions, sour cream dressing

Toasted Farro & Quinoa Salad additional 1.75 per person

dried cherries, shaved almond, watercress, shaved parmesan, scallions, raw honey dijon vinaigrette

Vegan Farm Greens

field greens, carrot & radish shreds, cucumbers, grape tomatoes, lemon chive vinaigrette

Vegan Fingerling Potato

pea tendrils, roasted garlic cloves, grape tomatoes, arugula, shaved fennel, sea salt fingerlings, dijon vinaigrette

Vegan Tomato & Cucumber

tomatoes, cucumbers, red onions, toasted caraway, greens, light vinaigrette

buffet sides

Beemster's Gouda Scalloped Potatoes

Butter Whipped Potatoes

Cauliflower Mashed Potatoes

Farm Country White Cheddar Scalloped Potatoes

Garlic & Chive Mashed New Potatoes

Gingered Sweet Potato Mash

Michigan Maple-Glazed Carrots

Roasted Asparagus

Rothkase Bleu Cheese Scalloped Potatoes

Sautéed Green Beans

Sweet Corn & Bacon Grits

Vegan Chef's Choice Seasonal Farm Vegetables

Vegan Roasted Fingerlings & Asparagus Sauté

Vegan Roasted Root Vegetables

Vegan Roasted Tomato & Balsamic Pearl Onion Quinoa

Vegan Sea Salt Roasted Smashed Potatoes

Vegan Sweet Potato & Green Bean Sauté

Vegan Yukon Potato, Spinach & Miataki Hash

Wheat Berry Rice Long Grain Rice

Wild Mushroom & Leek Faro Risotto

buffet entrees

Amber Ale-Braised Pot Roast

natural gravy, mirepoix vegetables

Baked Garden Vegetable Pasta

house tomato sauce, parmesan reggiano

Braised Beef Barley

caramelized pearl onions, english peas, red wine sauce

Brewer's Meat Loaf

house ketchup

Four-Cheese Macaroni & Cheese

parmesan bread crumbs

Grilled Natural Chicken

cherrywood-smoked bacon lardons, apricot mostarda

Grilled Natural Chicken Florentine

Gilmore Catering Menu

wilted spinach and feta, tomato coulis, extra virgin olive oil

Grilled Natural Chicken Marsala

forest mushroom demi

Herb Salmon

wild berry sauce

Herb-Roasted Natural Chicken Breast

boursin balsamella sauce, cremini mushrooms

Moroccan Spiced Salmon

lemon extra virgin olive oil, curried yogurt sauce

Pepita Pesto Natural Chicken

balsamic reduction, grape tomatoes

Pepita Pesto Salmon

tomato-caper relish

Sausage Bolognese & Farfelle

Smoked Local Pork Shoulder

house root beer barbecue sauce

carving stations

Here is a sample stations catering menu for your social or corporate catered event. there is a 25-person minimum for all catering menus and all prices are subject to sales tax and a 20% gratuity. on average, pricing starts at \$30 per person. call or email us today for a customized catering services proposal just for you.

chef-attended carving stations

Beef Tenderloin

pan-dripping demi, house steak sauce

Dijon Pork Loin

cider pork demi, seasonal chutney

Leek, Apple & Mushroom Stuffed Pork Loin

cider pork demi

Sea Salt & Roasted Garlic Prime Rib

pan-drippings demi, house steak sauce

Smoked Beef Brisket

house barbecue and carolina sauces

Strip Loin

smoked peppercorn demi, horseradish, garlic sauce

Turkey

sage chicken demi, seasonal chutney

barbecue

Here is a sample barbecue catering menu for your social or corporate catered event. there is a 25-person minimum for all catering menus and all prices are subject to sales tax and a 20% gratuity. on average, pricing starts at \$17.95 per person. call or email us today for a customized catering services proposal just for you. pricing includes two entrees, three sides, jalapeno cornbread biscuits, and country time lemonade.

family picnic barbecue

4/1 Vienna Beef Franks

Delski's Italian Sausages

Frank's Beer-Braised Brats

peppers and onions

Marinated Chicken Breasts

caesar or barbecue sauce

Michigan Cherry Burgers

Morningstar Black Bean Burgers

Steak Burgers

smoked and grilled barbecue

includes house and carolina barbecue sauces

Delski's Smoked Rope Kielbasa

Grilled & Carved Tri-Tip Sirloin add 3.95 per person

Half-Rack Baby Back Ribs add 3.95 per person

Smoked & Grilled Beef Brisket add 6.95 per person

Smoked 8-Piece Chicken

Smoked Pork Butts

satays and kebobs barbecue

Beef Kabob

redskin potato, mushrooms, peppers, house steak sauce

Chili Lime Chicken Satay

salsa verde

Korean Pork Kabob

pineapples, tomatoes, kogi barbecue

Local Pork & Fennel Sausage Skewer

basil aioli

Middle Eastern Lamb Skewer

tatziki sauce, pita bread

Singapore Chicken Satay

red chili sauce

Tamarind Shrimp Kabob

figs, anaheim chilies, tamarind glaze

Vegetable Keabob

chilies, zucchini, summer squash, mushrooms, redskin potatoes, leeks, basil butter

whole local pig roast barbecue

50-person minimum

Cornbread Biscuits

Loaded Redskin Potato Salad

Local Slow-roasted Hog

Molasses Baked Beans

Roasted 8-cut Chickens

Vegan Fruit Salad

barbecue salads

Caprese

vine-ripe tomatoes, mozzarella, basil, arugula, balsamic reduction, extra virgin olive oil

Chef's Garden Pasta

cavatappi pasta, fresh garden vegetables, local cheese, light vinaigrette

Cherry Walnut

baby lettuces, röthkase buttermilk bleu cheese, red onion ribbons, dried cherries, spiced walnuts, balsamic reduction, extra virgin olive oil

Loaded Potato Salad

redskin potatoes, applewood bacon crumbles, chives, cheddar cheese, onions, sour cream dressing

Vegan Farm Greens

field greens, carrot & radish shreds, cucumber, grape tomatoes, lemon chive vinaigrette

Vegan Fingerling Potato

pea tendrils, grape tomatoes, shaved fennel, sea salt fingerling potatoes, dijon vinaigrette

Vegan Fresh Fruit

fresh melons, pineapple, local berries, grapes

Vegan Tomato & Cucumber

tomatoes, cucumbers, red onions, toasted caraway, greens, light vinaigrette

barbecue sides

Baked Four-Cheese Macaroni & Cheese

Farm Country Cheddar Scalloped Potatoes

Grilled Corn-on-the-Cob

melted butter

Grilled Vegetable Platter

eggplant, zucchini, squash, red peppers, green peppers, red onion, basil butter

Molasses Baked Beans

Sweet Corn & Bacon Grits

Vegan Grilled Baby Potatoes

sea salt, rosemary, garlic oil

Vegan Tortilla Chips & Fresh Salsa

barbecue beverages

Bottled Iced Tea

Bottled Water

Canned Soda

Country Time Lemonade

Iced Tea

Red Bull

desserts

Here is a sample desserts catering menu for your social or corporate catered event. there is a 25-person minimum for all catering menus and all prices are subject to sales tax and a 20% gratuity. on average, pricing starts at \$2.25 per person. call or email us today for a customized catering services proposal just for you.

plated desserts

Dark Chocolate Caramel Tart

sea salt, port wine crème anglaise

Dark Chocolate Mousse Tart 4.5

dark chocolate mousse, orange whipped cream, hazelnut crumbs

Flourless Chocolate Torte

seasonal berry reduction, crème anglaise

House Chocolate Cake

espresso crème anglaise, vanilla tuile, berry purée, fresh berries

Key Lime Pie

whipped cream, graham cracker crust

Lemon Custard & Fresh Blueberry Tart

whipped fromage

New York Style Cheesecake

seasonal berry sauce, chocolate curl, whipped fromage

Peanut Butter Cup Tart

chocolate ganache, spiced whipped fromage, peanut butter cup crumbs

Strawberry & Almond Cake

whipped vanilla mascarpone, whipped cream

Vegan Cashew & Cranberry "Cheese" Cake

date-and-cashew crust, ginger-berry sauce, chocolate curls

mini shooter desserts

suggest 2 per guest

Cookies & Milk

organic white and chocolate milk, mini chocolate chip and gluten-free monster cookies

Double Chocolate Mousse

dark chocolate, white chocolate, raspberry sauce, crispy chocolate, crushed almond

Fresh Strawberry Shortcake Parfait

spiced shortbread cookie crumble, basil syrup

Key Lime Pie

key lime custard, graham cracker crumble, cilantro whipped cream

Peanut Butter Cup

dark chocolate, peanut butter cream, crushed peanuts, peanut butter cup crumble

Tiramisu

whipped chocolate mascarpone, kahlua mousse, espresso chocolate, almond brittle crumble

mini cone desserts

suggest 2 per guest

Espresso Mocha

hazelnut dust, chocolate-covered espresso beans

Key Lime Pie Mousse

graham cracker dust

Lemon Mousse

blueberries, mint

Strawberry Mousse

basil syrup, chocolate curl

Whipped Cheesecake

fresh strawberries, chocolate curl

mini tartlet desserts

suggest 2 per person

Flourless Chocolate Cake

seasonal berry reduction, crème anglaise pipette

Apple & Cherry Crumble

whipped cream

Dark Chocolate Caramel

dark chocolate ganache, caramel anglaise, sea salt, port wine anglaise

Key Lime Pie

whipped cream

New York Style Cheesecake

seasonal berry sauce, chocolate straw

Peanut Butter Cup

peanut butter cream, chocolate ganache, spiced whipped fromage, peanut butter cup crumbs

cookie brownie bar desserts

2 dozen minimum order per item

Chocolate Chip Cookie

House Brownie With Chocolate Ganache Frosting

House Energy Bars

House Marble Brownie

House-Dried Fruit Bars

Michigan Cherry Chocolate Oatmeal Cookie

Molasses Cookie

Monster Cookie

coconut, cherries, chocolate walnuts

No-Bake Cookie

Peanut Butter Cookies

Vegan Almond-Coconut Bars

Vegan Banana Nut Cookie

action station desserts

Cast-Iron Skillet Fruit Cobbler

whipped cream

Chef-Attended Flambé Station choose 1

bananas foster, cherries jubilee, peach melba, brandied apples, island pineapples; each includes vanilla-bean gelato

Chef's Assorted Mini Desserts Station suggest 2 per person

tartlets, cones, cookies, brownies, and shooters

Make-Your-Own Shortcake Bar

strawberries, seasonal berries, peaches, almond cake, buttermilk biscuits, whipped cream; add vanilla-bean gelato for additional charge

Make-Your-Own Sundae Bar

vanilla-bean gelato, hot fudge, caramel, crushed candy bars, cherries, sprinkles, bananas, crushed nuts

lunch

Here is a sample lunch catering menu for your social or corporate catered event. there is a 25-person minimum for all catering menus and all prices are subject to sales tax and a 20% gratuity. on average, pricing starts at \$7.50 per person. call or email us today for a customized catering services proposal just for you.

lunch entrees

each lunch entree includes a farm wedge salad.

Grilled 6oz. Creekstone Natural Prime Baseball Sirloin

house steak sauce, garlic-chive mashed potatoes, chef's seasonal choice of vegetable

Grilled Natural 5oz. Chicken Breast Florentine

wilted spinach & feta, tomato coulis, extra virgin olive oil, wild mushroom & leek faro risotto

Natural 5oz. Chicken & Local Cherrywood-Smoked Bacon Lardons

pricot cherry mostarda, sweet potato & green bean sauté

Peptia Pesto 6oz. Atlantic Salmon

tomato caper relish, roasted fingerling potato & asparagus hash

lunch deli style sandwiches and wraps

Boxed

half-sandwich, pasta salad, sun chips, fresh fruit, fresh chocolate chip cookie

Build-Your-Own Sandwich Platter

roasted beef, sugar-cured ham, smoked turkey, assorted farm country sliced cheeses, lettuce, tomatoes, shaved onions, house bread-and-butter pickles, freshly baked sliced breads, pasta salad, sun chips, fresh chocolate chip cookies

Pre-Made Sandwich Platter

choice of two wraps or chef's combination platter with pasta salad, sun chips, and cookie tray

lunch premade platters

2 wraps per person

Asian Buffet 14.50

orange chicken stir fry and noodles, teriyaki beef stir fry and brown rice, crispy asian salad, asian steamed buns

B.L.T.

applewood-smoked bacon, vine-ripe tomatoes, farm country raw milk cheddar, arugula & frisee, mustard vinaigrette, organic 6-grain bread

B.L.T.

applewood-smoked bacon, vine-ripe tomatoes, farm country raw milk cheddar,

arugula & frisee, mustard vinaigrette, organic 6-grain bread

Cherry Walnut Chicken Salad Wrap

grilled chicken breast, michigan dried cherries, red onions, candied walnuts, balsamic vinaigrette, baby farm greens, flour tortilla

Cherry Walnut Grilled Chicken Salad Wrap

Chicken Caesar Wrap

romaine, parmesan reggiano, red onion, croutons, house caesar dressing, flour tortilla

Classic Shaved Beef Hoagie

provolone, romaine, caramelized onions, tomatoes, horsey aioli, hoagie roll

Crab & Avocado Roll add 1 per person

crab, arugula, avocado, lemon tarragon aioli

Curried Chicken Salad Wrap

field greens, spinach tortilla

Lobster Roll add 2 per person

lobster, tomatoes, shaved lettuce, basil aioli

Oriental Chicken Salad Wrap

kalbi chicken, kimchi, romaine, crispy noodles, sweet chili aioli, spinach tortilla

Seasonal Roasted Vegetable Wrap

seasonal roasted vegetables, pepita & kalamata tapenade, balsamic reduction, tomatoes, arugula, flour tortilla

Shaved Ham & Cheese

sugar cured ham, gouda, sharp mustard, shaved apple salad, local sourdough

Southwestern Chicken Wrap

gilled spiced chicken, avocado, pico de gallo, chihuahua cheese, romaine, flour tortilla

T.B.A.

smoked turkey breast, applewood smoked bacon, avocado, provolone, arugula, pesto aioli, local sourdough

breakfast

Here is a sample breakfast catering menu for your social or corporate catered event. there is a 25-person minimum for all catering menus and all prices are subject to sales tax and a 20% gratuity. on average, pricing starts at \$7.50 per person. call or email us today for a customized catering services proposal just for you.

breakfast cold buffet

Continental

assorted pastries, bagels, cream cheese, preserves, grapes, bananas

Deluxe Continental

assorted pastries, bagels, cream cheese, preserves, sliced fruit platter, yogurt & granola

Good Start Continental

assorted pastries, bagels, cream cheese, preserves, sliced fruit platter, yogurt & granola, house granola bars, michigan cherry & walnut oatmeal

Healthy Choice

yogurt & granola, sliced fresh fruit, healthy muffins, whole grain bagels, cream cheese, preserves, michigan cherry & walnut oatmeal

breakfast hot buffet

Beer Lover's Breakfast

denver-style egg frittata, spent grain waffles, maple malt syrup, biscuits & local sausage gravy, hopped breakfast potatoes, applewood-smoked bacon, doughnuts

Hearty

sliced fruit platter, scrambled eggs, breakfast potatoes, muffins; choice of sugar ham, applewood smoked bacon or apple maple sausages

Southwestern

chorizo & egg burritos, ancho sauce, braised chard & potatoes, smoked bacon, salsa, fresh avocado, breakfast breads

breakfast chef-attended stations

add to any breakfast buffet for additional 5.95 per person

Belgium Waffles

fresh macerated berries, peach compote, blueberry topping, michigan maple syrup, whipping cream

Brioche French Toast

michigan maple syrup, fresh strawberries, whipped cream

Omelets

chef made-to-order omelets with assortment of classic fillings

breakfast beverages

charge based on consumption

Bottled Iced Tea

Bottled Water

Canned Soda

Coffee

Hot Tea

Juice

Red Bull

wood-fired pizza cart

Here is a sample pizza cart catering menu for your social or corporate catered event. there is a 25-person minimum for all catering menus and all prices are subject to sales tax and a 20% gratuity. on average, pricing starts at \$15 per person. call or email us today for a customized catering services proposal just for you. culinary fee applies. gluten-free crust available for an additional charge. minimum order 50 pizzas; maximum 150.

wood-fired pizza cart

Meats choose 3

pepperoni, frank's italian sausage, delski's andouille, grilled chicken breast, applewood smoked bacon, pulled pork, sugar-cured ham

Sauces choose 2

rustic tuscan red sauce, basil pesto, chipotle barbecue, garlic herb oil, alfredo

Toppings choose 7

fresh spinach. green peppers, cremini mushrooms, red onions, basil, fresh

tomato, pineapple, black olives, slow-roasted tomatoes, roasted garlic, fresh asparagus, artichokes, fresh mozzarella

hosted bar

Here is a sample hosted bar catering menu for your social or corporate catered event. all prices are subject to sales tax and a 20% gratuity. pricing is based on consumption. call or email us today for a customized catering services proposal just for you. must be 21 years of age to be served. specific items may be ordered on request and prices will vary by selection. \$20 per hour per bartender (recommend 1 bartender per 100 guests); minimum 4 hours charged per bartender. \$75 tapping system rental when required.

bottled beer bar

Domestic

miller lite, bud light, coors light

Imports

amstel light, heineken, corona

Local Microbrews

seasonal assortment

draft beer bar

half barrels serve approximately 150 guests

B.O.B.'s Microbrews

crimson king amber, full on ipa space boy stout, blonde pale ale

Domestic

miller lite, bud light, coors light, budweiser

Local Microbrews

founders all day ipa, new holland sundog bell's two hearted, perrin golden new holland the poet, founders porter

liquor bar

Call

absolute, seagram's seven bacardi, captain, dewar's

House

vodka, rum, whiskey, gin

Local

coppercraft vodka, coppercraft white rum, coppercraft wheat whiskey, coppercraft citrus vodka, coppercraft applejack, new holland beer barrel bourbon, new holland knickerbocker gin, new holland amber rum

Premium

grey goose, tanqueray crown royal, ketel one, cordials

signature cocktails

5.5 each

3.5 each non-alcoholic

priced per drink

Applepolitan

Gilmore Catering Menu

coppercraft apple jack, lime juice, triple sec, grenadine

Blueberry Lemon Vodka Gimlet

absolut blueberry, lemon, simple syrup, basil

Classic Mojito

coppercraft white rum, lime, sugar, mint

Dunegrass

coppercraft citrus, lemon, lemongrass simple syrup

Momma's Mimosa

champagne, copper craft citrus vodka, orange juice

Non-Alcoholic Basil Honey Lemonade

lemonade, basil, raw honey

Non-Alcoholic Cranberry Cooler

sparkling water, cranberry juice, lemonade

Non-Alcoholic Cucumber Mojito

cucumber, mint, lime, sugar, squirt soda

Non-Alcoholic Ruby Slipper

raspberry, strawberry, pink grapefruit, squirt

Non-Alcoholic Strawberry Basil Mojito

basil, strawberry, limeade, faygo red pop

Pink Lady

copper craft citrus vodka, lime, lemon, grapefruit juice, orange bitters, cranberry, basil

Strawberry Basil Mojito

new holland amber rum, strawberry, lime, sugar, basil

Super Fruit Cosmo

coppercraft vodka, pomegranate, blueberry, simple syrup, soda

white wine tier 1

20 per bottle

Brut Cava, Jaume Serra Christalino, Spain

88 wine spectator

Chardonnay, Mezzacorona, Italy

86 wine enthusiast

Moscato, Mezzacorona, Italy

87 wine enthusiast

Pinot Grigio, Mezzacorona, Italy

87 wine enthusiast

Sauvignon Blanc, Zeal, New Zealand

89 wine spectator

Unoaked Chardonnay, Smoking Loon Steelbird, CA

89 wine spectator

White Blend, Smoking Loon White Loonatic, CA

88 wine enthusiast

red wine tier 1

20 per bottle

Cabernet, Mezzacorona, Italy

87 wine spectator

Malbec, Smoking Loon El Carancho, CA

91 wine spectator

Merlot, Mezzacorona, Italy

87 wine spectator

Pinot Noir, Mezzacorona, Italy

85 wine enthusiast

Red Blend, Smoking Loon Red Loonartic, CA

tasters guild gold

Shiraz, Mezzacorona, Sicily

85 wine enthusiast

Syrah, Smoking Loon, CA

87 wine spectator

white wine tier 2

28 per bottle

Bianco Blend, Planeta "La Segreta," Sicily, Italy

89 wine spectator

Brut, Jean Louis, France

84 wine spectator

Brut, Saint Hilaire Blanquette De Limoux, France

88 wine spectator

Chardonnay, Rodney Strong, Sonoma, CA

90 wine spectator

Moscato, Luccio, Italy

85 wine spectator

Pinot Grigio, Alois Lageder Alto Adige, Italy

88 wine spectator

Reisling, Black Star Farms, MI

87 wine spectator

Sauvignon Blanc, Babich Black Label, New Zealand

87 wine spectator

red wine tier 2

28 per bottle

Cabernet, Hess Shirrtail, CA

92 wine spectator

Chianti Ruffino, Italy

89 wine spectator

Gavi, Michele Chiarlo Barbera, Italy

90 wine spectator

Malbec, Trivento Reserve, Mendoza, Argentina

88 wine spectator

Merlot, Decoy (by Duckhorn), Columbia Valley (WA)

89 wine spectator

Pinot Noir, MacMurray Ranch, Sonoma Coast, CA

88 wine spectator

Rosso Blend, Tormaresca 'Neprica,' Puglia, Italy

88 wine spectator

Shiraz, St. Hallet Faith, Australia

89 wine spectator

Zinfandel, Ravenswood, Lodi Old Vines, CA

87 wine spectator

white wine tier 3

48 per bottle

Brut Prestige, Mumm Napa, CA

90 wine spectator

Brut, Argyle Dunder, OR

90 wine spectator

Chardonnay, Sonoma Cutrer, Russian River Valley, CA

88 wine spectator

Louis Latour Macon Lugny, France

89 wine searcher

Moscato, Bestitos Valentino, Spain

86 wine searcher

Pinot Grigio, Santa Margherita, Italy

85 wine spectator

Reisling, Chateau Ste Michelle + Dr. Loosen Eroica, WA

90 wine spectator

Sauvignon Blanc, Gamble Family Vineyards, CA

90 wine searcher

White Blend, Caymus Condundrum, CA

89 wine spectator

red wine tier 3

48 per bottle

Barolo, Boasso, Piedmonte, Italy

90 wine spectator

Cabernet, Hall Napa Select, CA

92 wine spectator

Malbec, Achaval Ferrer, Mendoza, Argentina

90 wine spectator

Merlot, Seven Falls, Columbia Valley, WA

90 wine spectator

Pinot Noir, Adelsheim, Willamette Valley, OR

92 wine spectator

Rosso Blend, La Massa 'La Massa,' Tuscany, Italy

91 wine spectator

Rosso Blend, Ornellaia 'Le Volte,' Italy

89 wine spectator

Shiraz, Angove 'Vineyard Select,' Australia

88 wine spectator

Zinfandel, Orin Swift 'Saldo,' Napa, CA

88 wine spectator