Weddings and Banquets

~ 20 person minimum ~

~Entrée pricing reflects 2 accompaniments, salad, bread and butter, and all buffet equipment~

MAIN DISH - (1 entrée - $24/person, 2 entrée - $28/person, 3 entrée $32/person)

**Beef**
- Beef Bourguignon
- Beef Brochette
- Marinated Beef Tips
- Meatballs
- Pot Roast
- Whole Roasted Tenderloin (add $3)
- Prime Rib (add $3)
- Latin Skirt Steak
- Herb Marinated Skirt Steak
- Asian Flank Steak
- Traditional Short Ribs (add $1)
- Whole Roasted Strip Loin (add $1)

**Chicken**
- Italian Stuffed Chicken
- Mediterranean Stuffed
- Southwest Stuffed Chicken
- Chicken and Portabella
- Island Chicken
- Black Bean Chicken
- BBQ Chicken Combo
- Michigan Classic
- Chicken Picatta
- Chicken Marsala
- Chicken Satay
- Pesto Chicken
- Cerveza Chili Chicken
- Dimitri’s Chicken
- Lemon-Thyme Chicken
- Parmesan Crusted Chicken
- Pecan Chicken

**Pork**
- Pork Tenderloin
- Stuffed Pork Loin
- Southwest Pork Tenderloin
- Asian Pork Tenderloin
- Pork Combo
- Center Cut Pork Chop
- Porchetta

**Seafood**
- Grilled Salmon
- Sesame Salmon
- Blackened Salmon
- Seared Salmon
- Lake Superior Whitefish (add $2)
- Pretzel Crusted Walleye (add $2)
- Garlic Shrimp Scampi
- Fresh Michigan Trout
- Ruby Red Trout
- Mediterraneenean Cod
- New England Cod Cakes
- Seared Arctic Char

**Vegetarian/Vegan**
- Portabella Wellington
- Wild Mushroom Polenta
- Vegetable Roulade
- Butternut Squash Ravioli
- Vegetarian Lasagna
- Goat Cheese Crouton
- Curried Cauliflower
- Chickpea Cake

**Pasta**
- Macaroni and Cheese
- Traditional Lasagna
- Penne with Sauce
- Farfalle Primavera
- Fettuccini Chevre
- Cavateppi Rustico
- Truffle Funghi Linguini

**Accompaniments - (choose 2 – add $3/person for each additional side)**
- Jasmine Rice Pilaf
- Green Beans
- Multigrain Salad
- Santa Fe Dirty Rice Pilaf
- Asparagus
- Italian Pasta Salad
- Potato Onion Pie
- Fresh Corn
- Traditional Potato Salad
- Creamy Herb Polenta
- Ratatouille
- Southwest Potato Salad
- Thyme-Garlic Smashed Redskin Potato
- Stir Fried Vegetables
- German Potato Salad
- Truffle Mashed Potato
- Bourbon Glazed Carrots
- Mediterranean Couscous Salad
- Herb Roasted Redskin
- Grilled Vegetable Display
- Black Bean & Fresh Corn Salad
- Creamy Orzo Pasta
- Vegetable Medley
- Roasted Seasonal Vegetables
- Garlic Mashed Potato
- Succotash
- Roasted Brussel Sprouts
- Sweet Potato Hash
- Macaroni and Cheese
- Cilantro Lime Rice

**Salad - (choose 1 – add $2/person for plated - add $3/person for each additional salad)**
- Michigan Cherry Salad
- Greek Salad
- Strawberry Spinach Salad
- Goat Cheese Salad
- Sesame Ginger Asian Salad
- Garden Salad
- Caesar Salad
- Warm Mushroom
- Bacon Lover’s Salad
- Apple Fennel Chopped Salad

~ Staffing is required ~

Service Staff - $18/hour, Bartender - $20/hour, Supervisor - $25/hour, Chef - $30/hour
**DISPOSABLES:**

- Set includes- dinner plate, knife, fork, spoon and napkin $1.50 per person
- Add additional plates- appetizer, salad, dessert $0.50 per person
- Beverage and Bar Cups $0.50/person

**CHINA:**

<table>
<thead>
<tr>
<th>Setting</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Formal Table Setting with Appetizer and Dessert</td>
<td>$2.50</td>
</tr>
<tr>
<td>Includes – Dinner Plate, Salad and Bread Plates, Appetizer and Dessert Plates</td>
<td></td>
</tr>
<tr>
<td>Full Formal Table Setting</td>
<td>$1.50</td>
</tr>
<tr>
<td>Includes – Dinner Plate, Salad and Bread Plates</td>
<td></td>
</tr>
<tr>
<td>Limited Formal Table Setting with Appetizer and Dessert</td>
<td>$2.00</td>
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<tr>
<td>Includes – Dinner and Salad Plates, Appetizer and Dessert Plates</td>
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<td>Basic Table Setting</td>
<td>$.50</td>
</tr>
<tr>
<td>Includes – Dinner Plate</td>
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</tbody>
</table>

**GLASSWARE:**

<table>
<thead>
<tr>
<th>Setting</th>
<th>Per Person</th>
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</thead>
<tbody>
<tr>
<td>Standard</td>
<td>$1.50</td>
</tr>
<tr>
<td>Includes – Water Goblet, N/A Beverage, Coffee Mug</td>
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</tr>
<tr>
<td>Limited Bar</td>
<td>$2.50</td>
</tr>
<tr>
<td>Includes – Water Goblet, N/A Beverage, Coffee Mug, Beer Glass and Multi-Purpose Wine Glass</td>
<td></td>
</tr>
<tr>
<td>Full Bar</td>
<td>$4.00</td>
</tr>
<tr>
<td>Includes – Water Goblet, N/A Beverage, Coffee Mug, Beer Glass and Multi-Purpose Wine Glass, Champagne Flute, Rocks Glass</td>
<td></td>
</tr>
</tbody>
</table>
### FLATWARE:

<table>
<thead>
<tr>
<th>Setting</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Formal Table Setting with Appetizer and Dessert</td>
<td>$3.50</td>
</tr>
<tr>
<td>Includes – Dinner Knife/Fork/Spoon, Salad Knife/Fork, Appetizer and Dessert Fork</td>
<td></td>
</tr>
<tr>
<td>Full Formal Table Setting</td>
<td>$2.50</td>
</tr>
<tr>
<td>Includes – Dinner Knife/Fork/Spoon, Salad Knife/Fork</td>
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<td>Includes – Dinner Knife/Fork/Spoon</td>
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</tbody>
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### BAR SERVICE & EQUIPMENT:

<table>
<thead>
<tr>
<th>Service</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Disposable Beer and Wine Service</td>
<td>$4.00</td>
</tr>
<tr>
<td>Includes – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws, disposable cups</td>
<td></td>
</tr>
<tr>
<td>Glass Beer and Wine Service</td>
<td>$4.50</td>
</tr>
<tr>
<td>Includes – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws, Multi-Purpose Wine Glass and Beer Glass</td>
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</tr>
<tr>
<td>Disposable Full Bar Service</td>
<td>$5.00</td>
</tr>
<tr>
<td>Includes – unlimited ice, assorted soda, bottled water, lemon and lime garnish, cranberry and orange juice, soda and tonic water, service equipment, cocktail napkins and straws, disposable cups</td>
<td></td>
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<tr>
<td>Glass Full Bar Service</td>
<td>$5.50</td>
</tr>
<tr>
<td>Includes – unlimited ice, assorted soda, bottled water, lemon and lime garnish, cranberry and orange juice, soda and tonic water, service equipment, cocktail napkins and straws, Beer Glass, Multi-Purpose Wine Glass, Champagne Flute, Rocks Glass</td>
<td></td>
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</table>

*An additional 5% service charge will be added for the rental of china, glassware, flatware or bar packages. This includes the service of transport, set up and breakdown of equipment.*
POLICIES AND PROCEDURES

1. DEPOSIT
A twenty percent (20%) deposit of the estimated contract cost is due at the time of booking. This is a non-refundable deposit which secures our services for your event.

2. FINAL PAYMENT
Final Payment will be due ten (10) days prior to the event date. We accept cash, check and all major credit/debit cards. A three percent (3%) processing fee will be applied to all payments processed with a card.
Payment for any additional charges, incurred on the day of the event, is due within 48 business hours after completion.

3. COST
Due to the fluctuating cost of food items, menu prices are subject to change within fourteen (14) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options.
   3.2. CLIENT will pay the additional cost based on the current adjusted price
   3.3. Substitute other menu items to maintain the agreed upon cost.

4. SERVICE CHARGE
There will be a twenty (20%) Service Charge for all events, unless otherwise specified. This is not a gratuity, however at the CLIENT’s discretion, any gratuity received will go directly to the service staff.

5. GUEST COUNT
Final Guest Count, not subject to reduction, is due ten (10) days prior to the event date. Any additional guest after the stated period is subject to extra charges as may be imposed by the CATERER.
CLIENT will only be charged for the guaranteed number of guests served. If there is more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.

6. FOOD QUANTITY
CATERER will prepare between five- ten percent (5%-10%) overage based on the final number of guest count registered by CLIENT. Part of this overage is to include food for the catering staff. CLIENT will not be charged for this.

7. LEFTOVERS
In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for foodborne illness to occur. Any other leftover foods that do not bear risk will be packaged and placed in a proper storage environment.

8. TIME
CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time. Estimation of hours worked is based on travel, set up, execution of event, breakdown, and clean up.
   8.2. If event is booked on a holiday weekend, labor will be billed at double time pay.

9. CHANGE OF EVENT DATE or VENUE
CATERER will apply the entire balance of CLIENT’s deposits and prepayments towards the contract if the event switches dates or venues. This is subject to CATERER’s availability. All costs are subject to change.

10. RENTALS
CATERER may provide all or part the rental items for the event. However, certain items may incur restocking & cancellation fees. If CATERER arranges rentals, for the CLIENT, through a rental company, any loss or damage to any rentals will be billed to CLIENT after the event.

11. CANCELLATION BY: CLIENT / VENUE / ACTS OF GOD
All prepayments are returned in full, less the twenty percent (20%) deposit and any other rental deposits placed by CATERER, if the event is cancelled by CLIENT, the venue or by an act of God, 90 days or more, from the event date.
11.2. If the event is cancelled, within eighty-nine (89) days of the event date, all deposits and prepayments are forfeited in full.
11.3. If CATERER is able to re-book the date with a similar event, all prepayments and deposits are returned in full less the twenty percent (20%) deposit and any other rental deposits placed by CATERER.
12. DAMAGE
CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT’s supplies, rentals and equipment are cared for and maintained in good working order and without damage.

12.2. When providing the location for the event, the CLIENT, understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.

13. CATERER LIABILITY:
CLIENT absolves CATERER from any third-party claims, except for actions caused by CATERER and/or negligence of its employees. Such claims to amount to a maximum amount of USD Two hundred ($ 200.00) only.

14. INSURANCE:
CATERER maintains General Liability, Worker's Compensation and Alcohol/ Liquor Liability Insurance. CLIENT must also purchase their own liability insurance for the day of the event.

15. TAXES
CLIENT will be charged the applicable current rate for all services rendered as determined by the concerned government body.

16. UNLAWFUL ACTIVITIES:
The CLIENT will comply with all the laws of the United States of America and the State of Michigan, all municipal ordinances and all lawful orders of police and fire departments and will not do anything on the event premises in violation of any laws, ordinances, rules or orders. If unlawful activities should occur on the premises, and the event is cancelled, there will be no refund of any kind from CATERER to CLIENT.

17. AMENDMENT AND SUPPLEMENT
Any amendment and supplement to this Agreement shall come into force only after a written agreement is signed by both parties five (5) days before the event/function date. The amendment and supplement duly executed by both parties shall be part of this Agreement and shall have the same legal effect as this Agreement.

18. GOVERNING LAW
This Agreement shall be governed by and construed in accordance with the laws of the USA.