



## *appetizers*

All prices are subject to sales tax and a 22% gratuity  
50 person minimum

---

### **passable appetizers**

20 piece minimum, priced per piece unless specified

**Achiote Shrimp Shooter 3.45**

achiote spiced rock shrimp, avocado mousse, pico de gallo, spiced corn crisp

**Antipasti Skewer 3.15**

salami, kalamata olive, roasted tomato, fresh mozzarella, pesto drizzle

**Baked Potato Bite 2**

redskin potato, truffle aioli, spiced mustard, roasted garlic

**Beef Tenderloin Crostini 3.75**

shaved beef tenderloin, horseradish crema, pickled onions

**Boursin Stuffed Mushroom Cap 3.15**

pomegranate balsamic drizzle, parmesan crisp

**Cantaloupe Skewer 2**

cantaloupe, prosciutto, basil, mozzarella, balsamic reduction

**Creole Chicken & Andouille Skewer 3.45**

grilled chicken, andouille, sausage, anaheim peppers, onion, creole aioli

**Goat Cheese Stuffed Date 2.3**

goat cheese, almond crunch, michigan honey

**Lump Crab Cake 4.3**

dijon aioli, micro salad

**Mini BLT Canape 2.3**

smoked bacon, cherry tomato, frisee, basil aioli, parmesan puff toast

**Philly Cheesesteak Mini Bowl 3.75**

shaved prime rib, bell peppers, onions, provolone, brioche bowl

**Rice Paper Spring Roll 1.75**

squash, zucchini, red peppers, carrots, soba noodles, cilantro, gochujang sauce  
(2 pieces)

**Smoked Pork & Potato Skin Bite 3.45**

smoked pork shoulder, sea salt, redskin potato, dijon maple glaze, local cheddar

**Spinach & Quinoa Mushroom Cap 3.15**

aged sherry gastrique, sea salt

### **dips and spreads**

20 person minimum, priced per person unless otherwise specified

**Grape Tomato Bruschetta 2.85**

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

**Spinach Artichoke Dip 3.15**

herb toasted pita bread (available gluten-free upon request)

**Tex Mex Trio 2.85**

house guacamole, pico de gallo, black beans & corn salsa, tortilla chips

**display boards**

20 person minimum, priced per person unless otherwise specified

**Farm Market Crudite 3.45**

carrots, celery, radishes, grape tomatoes, cauliflower, broccoli, cucumbers, charred scallion hummus, veggie dip

**Fruit Board 3.45**

cantaloupe, honeydew, golden pineapple, watermelon, fresh berries

**Local Charcuterie Board 6.6**

local summer sausages, salami, cured meats, house bread and butter pickles, cornichons, sharp mustard, housemade spent grain crackers

**Local Michigan Cheese Board 5.45**

assorted michigan cheeses, seasonal jam, housemade spent grain crackers, dried fruits (available gluten-free)

**interactive stations**

priced per person

**Latin American Station 19.55**

chicken adobo, ground beef, roasted corn & cauliflower, black beans, flour tortillas, crispy tostadas, cilantro, salsa verde, fire-roasted salsa, chihuahua cheese, jalapenos, onions, lime wedges, guacamole, pico de gallo, tortilla chips

**Pasta Station 24.15**

multi-colored tortellini, farfalle, cavatappi, traditional marinara sauce, alfredo, spicy rose sauce, grilled chicken, italian sausage, sauteed vegetables, parmesan cheese, garlic bread, farm greens, salad, tomatoes, ranch, balsamic vinaigrette (add vegan meatballs for 2 per person)

**stationed appetizers**

20 person minimum, priced per person unless otherwise specified

**Asian Ginger Chicken Satay 3.15**

sweet chili sauce, scallions, cilantro

**Barbecue Meatballs 3.15**

traditional barbecue sauce (2 pieces per order)

**Beef Slider 3.45**

bread & butter pickles, dijon, heinz ketchup, farm country cheddar, hawaiian roll

**Detroit Tailgater Pigs In A Blanket 3.15**

all-beef hot dog, puff pastry, detroit chili, shaved pickles, mustard

**Four Cheese Macaroni Crock 3.45**

crispy bacon

**Garlic Parsley Shrimp Cocktail 3.75**

gingered cocktail sauce, lemon wedge

**Root Beer Barbecue Pulled Pork Slider 3.45**

classic slaw, crispy onions, hawaiian roll

**Steak & Potato Skewer 3.45**

marinated beef, baby potato, bell pepper, honey balsamic

*plated*

Select additional entrees for 3.5 each, all prices are subject to sales tax and 22% gratuity

50 person minimum, includes house spent grain rolls & butter, ask about our combination dinner selections

---

**plated salads**

**Baby Farm Wedge Salad 2.6**

baby iceberg lettuce wedge, shredded carrots, radish coins, cucumbers, grape tomatoes, lemon vinaigrette

**Caesar Wedge Salad 3.15**

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

**Caprese Salad 3.75**

wonder gem cherry tomatoes, perlini mozzarella, basil, baby greens, balsamic reduction, sea salt, extra virgin olive oil

**Cherry Walnut Salad 3.45**

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

**plated entrees**

includes choice of two sides

**7oz Creekstone Natural Prime Baseball Sirloin \$MP**

house demi

**7oz Grilled Caprese Chicken 20.7**

sliced roma tomatoes, fresh mozzarella, pesto, balsamic reduction

**7oz Grilled Chicken Mostarda 21.85**

local bacon lardons, apricot & michigan cherry mostarda

**7oz Herb Roasted Balsamella Chicken 20.75**

boursin bream sauce, sauteeed mushrooms

**8oz Block Cut New York Strip \$MP**

balsamic onions & peppercorn demi

**8oz Creekstone Natural Beef Tenderloin \$MP**

madeira demi

**8oz Single Bone Braised Short Rib \$MP**

pan sauce demi

**Peptia Pesto Atlantic Salmon \$MP**

tomato caper relish

**plated vegetarian entrees**

sides are 2.5 per person

**Cauliflower Steak & Quinoa Bowl 21.85**

asian spiced cauliflower, red quinoa, diced seasonal vegetables, spinach, kalbi sauce, sweet chili sauce, scallions

**Portobella & Asiago Ravioli 24.15**

sun-dried tomato sauce

## plated sides

choice of two sides with your plated entree selection

### **Beemster's Gouda Scalloped Potatoes**

### **Garlic & Chive Mashed Potatoes**

### **Herbed Yukon Medallions**

sea salt, rosemary, oregano

### **Roasted Asparagus**

lemon butter

### **Roasted Broccolini**

herb butter

### **Roasted Rainbow Carrots**

michigan honey glaze, herb oil

### **Sauteed Green Beans**

basil butter

### **Seasonal Root Vegetables**

beets, carrots, turnips, rutabagas, radishes, parsnips, caramelized onions

### **Vegetable Rice Pilaf**

## *buffet*

Option 1: two salads, two sides, one entree 25

Option 2: one salad, two sides, two entrees 27

Option 3: two salads, two sides, two entrees 29

Family Style: add 3 per person

Additional Entrees 4.5 each

Additional Sides 2.5 each

All prices are subject to sales tax and 22% gratuity

50 person minimum for all menus, includes house spent grain rolls and butter

---

## buffet salads

### **Baby Farm Greens Salad**

baby farm lettuce, shredded carrots, radish coins, cucumbers, grape tomatoes, lemon vinaigrette

### **Caprese Salad**

wonder gem cherry tomatoes, perlini mozzarella, basil, baby farm lettuce, balsamic reduction, sea salt, extra virgin olive oil

### **Cherry Walnut Salad**

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

### **Chopped Caesar Salad**

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

## buffet entrees

**Amber Ale Braised Pot Roast**

natural gravy, mirepoix

**Four Cheese Macaroni & Cheese**

colby jack, american, gruyere, gouda, parmesan bread crumbs

**Grilled Chicken Mostarda**

local bacon lardons, apricot & michigan cherry mostarda

**Herb Roasted Balsamella Chicken**

boursin cream sauce, sauteed mushrooms

**Pepita Pesto Atlantic Salmon**

tomato caper relish (add 2 per person)

**Portobella & Asiago Ravioli**

sun-dried tomato sauce

**Smoked Local Pork Shoulder**

barbecue sauce

**buffet sides**

**Beemster's Gouda Scalloped Potatoes**

**Garlic & Chive Mashed Potatoes**

**Herbed Yukon Medallions**

sea salt, rosemary, oregano

**Roasted Asparagus**

lemon butter

**Roasted Broccolini**

herb butter

**Roasted Rainbow Carrots**

michigan honey glaze, herb oil

**Sauteed Green Beans**

basil butter

**Seasonal Roasted Root Vegetables**

beets, carrots, turnips, rutabagas, radishes, parsnips, caramelized onions

**Vegetable Rice Pilaf**

**buffet chef attended carving stations**

**Beef Tenderloin add 10 per person**

demi glace, horsey sauce

**Dijon Pork Tenderloin**

pork demi, seasonal chutney

**Smoked Beef Brisket add 4 per person**

house barbecue and carolina sauces

*desserts*

All pricing is per person unless otherwise noted, all prices are subject to sales tax and 22% gratuity

50 person minimum applies

---

**plated desserts**

**Flourless Chocolate Torte 5**

berry reduction, creme anglaise

**Gilmore New York Style Cheesecake 5**

berry sauce, chocolate curl, whipped fromage

**Key Lime Pie 5**

whipped cream, graham cracker crust

**Peanut Butter Cup Tart 5**

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

**mini dessert shooters**

2.5 each

suggested 2 per guest

**Key Lime Shooter**

key lime custard, graham cracker crumble, cilantro whipped cream

**Peanut Butter Cup Shooter**

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

**Strawberry Shortcake Parfait**

spiced shortbread cookie crumble, fresh berries, basil syrup

**mini dessert tartlets**

2.5 each

suggest 2 per person

**Mini Flourless Chocolate Cake**

seasonal berry reduction, creme anglaise pipette

**Mini Key Lime Tartlet**

whipped cream

**Mini New York Style Cheesecake**

seasonal berry sauce, chocolate straw

**Peanut Butter Cup Tartlet**

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

**cookies**

2 each

2 dozen minimum order per item

**Chocolate Chip Cookie**

**Monster Cookie**

coconut, cherries, chocolate, walnuts

**dessert action stations**

**Attended Flambe Station 7**

choice of bananas foster, cherries jubilee, peach melba, brandied apples, or island pineapple, with vanilla bean gelato (add an additional selection for .75 per person)

**Chef's Assorted Mini Station 5**

two pieces per person, tartlets, cookies, brownies and shooters

**Fruit Cobbler 5**

## Gilmore Catering Menu

seasonal warm fruit cobblers, rolled oat crumble, whipped cream (add palazzolo's gelato for 2.5 per person)

### **Make Your Own Shortcake Bar 5**

strawberries, blueberries, peaches, almond cake, buttermilk biscuits, whipped cream (add palazzolo's gelato for 2.5 per person)

### **Make Your Own Sundae Bar 6**

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

## **bars and brownies**

2 each

2 dozen minimum order per item

### **Almond Coconut Bar**

#### **House Brownie**

chocolate ganache frosting

## *barbecue*

Grill rental added to final bill when applicable, pricing per person unless otherwise specified, all prices are subject to sales tax and 22% gratuity

50 person minimum, prepared on-site between June and September, pending weather, includes two entrees, three sides, jalapeno cornbread biscuits, lemonade

---

## **family picnic barbecue**

19.20 per person, additional entrees are 4 per person

### **4-1 Beef Franks**

#### **Black Bean Burgers**

#### **Frank's Beer Braised Brats**

peppers & onions

#### **Gilmore Steak Burgers**

#### **Marinated Chicken Breasts**

barbecue

## **smoked and grilled barbecue**

20.40 per person, additional entrees are 6 per person  
includes house barbecue sauce & carolina barbecue sauce

### **Grilled & Carved Tri-Tip Sirloin add 4 per person**

### **Smoked & Carved Beef Brisket add 7 per person**

### **Smoked 8-Piece Chicken**

### **Smoked Pork Shoulder**

## **wood fired pizza cart**

\$14 per pizza (50 pizza minimum / 150 pizza max), 400 culinary fee applies  
choice of 3 meats, 2 sauces and 7 toppings, outdoor venues only

### **Meats**

## Gilmore Catering Menu

pepperoni, italian sausage, andouille, grilled chicken breast, bacon, pulled pork, sugar-cured ham

### **Sauces**

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

### **Toppings**

fresh spinach, green peppers, cremini mushrooms, red onions, basil, fresh tomato, pineapple, black olives, slow-roasted tomatoes, roasted garlic, fresh asparagus, artichokes (add .50 per person), fresh mozzarella (add .50 per person)

## **whole local pig roast barbecue**

20.40 per person + 150 smoker rental fee

20.40 person minimum

### **Cornbread Biscuits**

### **Fruit Salad**

### **Local Pork Butts**

slow roasted

### **Mac & Cheese**

### **Molasses Baked Beans**

**Smoked Chicken Thighs add 2.5 per person**

## **barbecue salads**

additional salads are 2.5 per person each

### **Caprese Salad**

grape tomatoes, mozzarella, basil, arugula, balsamic reduction, extra virgin olive oil

### **Cherry Walnut Salad**

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

### **Farm Greens Salad**

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

### **Fresh Fruit Salad**

fresh melons, pineapple, local berries, grapes

### **Garden Pasta Salad**

fresh garden vegetables, cavatappi, local cheese, light vinaigrette

### **Summer Tomato & Cucumber Salad**

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

## **barbecue sides**

additional sides are 2.5 per person each

### **Baked Four Cheese Macaroni & Cheese**

### **Beemster's Gouda Scalloped Potatoes**

### **Grilled Vegetable Platter**

asparagus, zucchini, squash, bell peppers, green peppers, red onion, basil butter

### **Molasses Baked Beans**



## *lunch*

All pricing is per person unless otherwise noted, all prices are subject to sales tax and a 22% gratuity.  
Available before 3pm monday through friday, 50 person minimum applies

---

### **plated lunch entrees**

includes a farm wedge salad, rolls, and choice of two sides

#### **Grilled 6oz Creekstone Natural Prime Baseball Sirloin 21**

house steak sauce

#### **Natural 5oz Chicken & Local Bacon Lardons 18**

apricot cherry mostarda

#### **Pepita Pesto 6oz Atlantic Salmon 21**

tomato caper relish

### **deli style platter lunches**

#### **Classic Build Your Own Deli Platter 15**

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

#### **Sandwich Platter 15**

choice of 2 wraps or chef's combination platter, includes pasta salad, sun chips, cookie tray (2 per person)

### **working lunches**

#### **Boxed Sandwich Lunches 10**

half sandwich, pasta salad, sun chips, house chocolate chip cookie

### **boxed lunch entree salad**

10 each

includes cookies

#### **Chef's Cobb Salad**

baby greens, tomatoes, buttermilk bleu cheese, avocado, bacon bits, sliced turkey, red wine vinaigrette

#### **Grilled Chicken Caesar Salad**

grilled chicken, romaine, red onion ribbons, herb croutons, shaved parmesan, house caesar salad

#### **Southwestern Salad**

chopped romaine, grilled spiced chicken, avocado, pico de gallo, chihuahua cheese, crispy tortilla strips, chipotle ranch dressing

### **napa boxes**

10 each

#### **Light Lunch**

shaved chipotle roasted turkey, red grapes, local brie, farm carrots, hummus, spent grain flatbread

**Power Pack Lunch**

grilled natural chicken breast, broccoli salad, lentil salad, whipped feta, candied nuts, spent grain flatbread

**wraps and sandwiches**

add \$2 for gluten free bread

**Chicken Caesar Wrap**

romaine, parmigiano reggiano red onion, croutons, house caesar dressing

**Classic Shaved Beef Hoagie**

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

**Curried Chicken Salad Wrap**

field greens, spinach wrap

**Seasonal Roasted Vegetable Wrap**

seasonal roasted vegetables, pepita & kalamata tapenade, balsamic reduction, tomato, arugula

**Shaved Ham & Cheese**

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

**TBA**

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

*breakfast*

All pricing is per person unless otherwise specified, all prices are subject to sales tax and 22% gratuity  
50 person minimum

---

**cold breakfast buffets**

**Continental 7.5**

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

**Healthy Breakfast 8.5**

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

**breakfast hot buffet**

**Beer Lover's Breakfast 14**

denver style egg scramble, spent grain waffles, maple syrup, biscuits & local sausage gravy, breakfast potatoes, bacon, doughnuts

**Hearty 13**

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

**attended breakfast stations**

add to any hot breakfast buffet for an additional 6 per person

**Belgium Waffles 7**

fresh macerated berries, warm peaches, blueberry topping, michigan maple syrup, whipped cream

**Omelet Station 9**

made-to-order omelets, an assortment of classic omelet fillings

**a la carte beverages**

priced per person

**Bottled Iced Tea 3.5 each**

**Bottled Water 1.5 each**

**Canned Soda 2 each**

**Coffee 1.75 per person**

**Hot Tea 1.75 per person**

**Juice 2 per person**

**Red Bull 3.5 each**

**S.Pellegrino 3.5 each**

*hosted bar*

All prices are subject to sales tax and a 22% gratuity, \$25 per hour bartender fee applies, estimated 1 bartender needed per 100 guests, minimum 4 hours charged per bartender, \$75 tapping fee if more than two types of kegs are requested

Must be 21 years of age or older to be served, valid ID required, specific items may be ordered by request, prices will vary, 50 person minimum

---

**bottled beer**

priced per bottle

**Domestic 4**

miller lite, bud light, coors light

**Imported 5**

amstel light, heineken, corona

**Local Microbrews 6**

seasonal assortment

**Spiked Seltzers 6**

assorted white claw flavors, assorted perrin clear coast flavors

**draft beer**

priced per half barrel (150 glasses)

**B.O.B.'s Brewery Microbrews 250**

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

**Domestic 200**

miller lite, bud light, coors light, budweiser

**Local Microbrews 300**

seasonal offerings

**liquor**

priced per liter

**Call 75**

tito's, dewar's, captain morgan, bacardi, jack daniels, jim beam, beefeater, sauza

**Premium 85**

bulleit, ketel one, mt gay, hendrick's, johnny walker, cazadores, jameson

**local spirits**

**Eastern Kille Distillery**

michigan straight bourbon whiskey

**Long Road Distillers**

vodka, dry gin, michigan, aquavit, raspberry liqueur, michigan cherry liqueur, amaro coffee liqueur, orange liqueur

**New Holland Spirits**

knickerbocker gin, knickerbocker blueberry, freshwater rum, beer barrel bourbon

**Wise Men**

vodka

**cocktails**

priced per drink

**Blood Orange-Honey Old Fashioned**

bulleit bourbon, michigan honey syrup, muddled blood orange, orange bitters

**Blueberry Thyme Lemonade**

knickerbocker blueberry, muddled blueberries, fresh thyme syrup, fresh lemon juice

**Cucumber Mintini**

ketel once cucumber mint, muddled cucumbers, mint syrup, fresh lime juice, soda

**Elder G&T**

long road gin, edlerflower liqueur, elderflower fever tree tonic water, fresh lime juice

**French Rose**

tito's handmade vodka, long road raspberry liqueur, fresh lemon juice, simple syrup, bubbly, rose water, mint bitters

**Grapefruit Rose Sangria**

ketel one botanicals grapefruit & rose, pinot grigio, grapefruit juice, rosemary syrup, fresh fruit, spritz

**Lavender Mule**

tito's handmade vodka, lavender syrup, fresh lime juice, ginger beer, lavender garnish from the the bob's live wall

**Michigan Manhattan**

eastern kille michigan straight bourbon whiskey, long road michigan cherry liqueur, sweet vermouth, orange bitters

**Not A Big Dill**

long road aquavit, long road raspberry liqueur, fresh lime juice, basil syrup

**Peach Blossom**

**Superfruit Punch**

new holland freshwater rum, rumhaven coconut water rum, coconut water, mangosteen, spritz

**Tequila Mockingbird**

sauza blanco, muddled watermelon and jalapenos, agave syrup, fresh lime juice, spritz

## signature mocktails

priced per drink

## canned cocktails

### white wine tier 1

20 per bottle

#### **Brut**

wycliff, ca

#### **Chardonnay**

salmon creek, ca

#### **Moscato**

piquitos, valencia, spain

#### **Pinot Grigio**

folonari, italy

#### **Riesling**

washington hills, columbia valley, wa

#### **Rose**

la playa estate, colchagua valley, rapel valley, chile

#### **Rose**

wycliff, ca

#### **Sauvignon Blanc**

santa rita, chile

### red wine tier 1

20 per bottle

#### **Cabernet Sauvignon**

salmon creek, ca

#### **Merlot**

walnut crest, chile

#### **Pinot Noir**

gnarly head, ca

#### **Red Blend**

1924 gnarly head, ca

### white wine tier 2

28 per bottle

#### **Brut**

saint hilaire, blanquette de limoux, france

#### **Chardonnay**

rodney strong, sonoma, ca

#### **Pinot Grigio**

bower's harbor, mi

#### **Reisling**

black star farms, mi

**Rose**

kim crawford, marlborough, new zealand

**Sauvignon Blanc**

kim crawford, marlborough, new zealand

**White Blend**

caymus conundrum, ca

**red wine tier 2**

28 per bottle

**Cabernet Sauvignon**

grayson cellars, ca

**Cabernet Sauvignon**

bonanza, ca

**Malbec**

don rodolfo, mendoza, argentina

**Merlot**

decoy (by duckhorn),columbia valley, wa

**Pinot Noir**

anthony & dominic, north coast, ca

**Red Blend**

whiplash, ca

**Zinfandel**

zinhomaniac, sonoma county, ca

**white wine tier 3**

48 per bottle

**Chardonnay**

sonoma cutrer, russian river valley, ca

**Chardonnay**

duckhorn, napa valley, ca

**Pinot Grigio**

santa margherita,italy

**Rose**

chateau d'esclans whispering angel, cotes de provence, france

**Sauvignon Blanc**

rombauer, napa valley, ca

**White Blend**

orin swift mannequin, ca

**red wine tier 3**

48 per bottle

**Cabernet Sauvignon**

justin, paso robles, ca

**Cabernet Sauvignon**

black stallion, napa valley, ca

**Merlot 58**

duckhorn, napa valley, ca

**Pinot Noir**

Gilmore Catering Menu

kendall jackson jea

**Red Blend**

paraduxx, napa valley, ca