



**BAKER EVENTS**  
BY GILMORE

We appreciate your interest in Baker Events by Gilmore Catering, where we specialize in exceeding your expectations in detail, service and professionalism.

Sales office hours are 9:00am to 5:00pm Tuesday through Saturday.  
Appointments are required. Please call Kim Lemmen at 616.356.2627 x149, 616.260.6882 or email [klemmen@gilmorecatering.com](mailto:klemmen@gilmorecatering.com) or [bakerevents@gilmorecatering.com](mailto:bakerevents@gilmorecatering.com).

All arrangements for menus and other details must be finalized 6 months prior to your event.

The number of guests must be confirmed 10 days prior to your event.

We adhere strictly to all Federal, State and Local Laws with regards to food and beverage purchases and consumption. We appreciate your cooperation.

For plated dinners please add a \$3.50 surcharge per person when more than one entrée is selected. When selecting more than one entrée for a plated dinner, you must confirm in advance specific amounts of each entrée, and indicate each person's choice to our service staff by means of placecard or nametag.

Wedding cakes will be cut and served as requested with a plating charge of \$1.75 per person.

All perishable food at stationed or buffet events will be removed after 2 ½ hours.

Private menu tastings are complimentary for booked weddings.

For wedding receptions an initial \$500.00 deposit is required to reserve the space for your event.

For all other events an initial \$100.00 deposit is required.

By giving us your deposit you have agreed to all terms and conditions that fall under our official contract.

Payment may be made by cash, check, American Express, MasterCard, Discover or Visa.

Deposits are non-refundable, if your event is cancelled.

Our cancellation policy is outlined in the confirmation agreement form.

Unusual or labor-intensive room set up requests may warrant additional labor charges.

A limited selection of linen tablecloths are provided at a cost of \$7-\$12 per linen. Matching linen napkins are provided at no cost. China, glassware, silver, and centerpieces are also included.

A Culinary Fee may be added pending the complexity of the menu for your event.



# BAKER EVENTS

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## PASSABLE APPETIZERS

25 piece minimum. Priced per piece unless specified.

All prices are subject to sales tax and 21% gratuity.

### COLD ITEMS

#### Peach & Brie Canape

local brie, peaches, crushed hazelnuts, honey balsamic drizzle, seedy toast points 2.25

#### Mini BLT Canape

bacon, cherry tomato, frisée, basil aioli, parmesan puff toast 2.25

#### Smoked Salmon Canape

smoked salmon mousse, horseradish, chives, spent grain cracker 2.25

#### Smoked Duck Canape

smoked duck, shitake mushrooms, golden raisins, goat cheese, mini tartlet 2.60

#### Goat Cheese Stuffed Dates (GF)

goat cheese, almond crunch, local honey 2.25

#### Smoked Whitefish Planks

michigan white fish, capers, golden raisins, toasted caraway, pumpnickel plank, peppadew relish 2.60

#### Achiote Shrimp Shooters (GF)

achiote spiced rock shrimp, avocado mousse, pico de gallo, corn tortilla crisp 2.95

#### Michigan Cherry Chicken Salad Brioche

local goat cheese, grilled chicken, michigan cherries, cherry chive vinaigrette, local honey drizzle, mini brioche bowl 2.95

#### Natural Beef Carpaccio Cone\*

all-natural beef, white truffle aioli, micro greens, spinach cone 2.95

#### Curried Chicken Salad Spoon (GF)

golden raisins, garbanzo beans, cilantro, toasted caraway 2.60

#### Apricot Chicken Salad Spoon (GF)

dried apricot, grilled chicken, cashews, balsamic onions, madeira aioli 2.60

#### Ravioli Kebob

mini cheese ravioli, roasted tomato, artichoke hearts, pumpkin seed pesto 2.60

#### Caprese Skewer (GF)

grape tomato, mozzarella, basil, sea salt, smoked peppercorns, pipette of balsamic vinaigrette 2.25

#### Shrimp Lollipop (GF)

pickled pearl onion, pipette of bloody mary 3.75

#### Kalbi Chicken & Kimchi Lettuce Wrap (GF)

kalbi grilled chicken, kimchi slaw, peanuts 2.95

#### Thai Shrimp Lettuce Wrap (GF)

sriracha shrimp, crispy vegetable slaw, crispy puffed rice 3.35

#### Antipasti Skewer (GF)

salami, kalamata olive, roasted tomato, fresh mozzarella, pesto drizzle 2.95

#### Goat Cheese & Grape Relish Tartlet

pickled grapes, local goat cheese, phyllo tartlet, pomegranate balsamic drizzle 2.60

### HOT ITEMS

#### Boursin Stuffed Mushroom Caps

pomegranate balsamic drizzle, parmesan crisp 2.60

#### Spinach & Quinoa Mushroom Caps (V, GF)

aged sherry gastrique, sea salt 2.95

#### Coney Island Pigs in a Blanket

mini frank, sauerkraut, jalapeño dijon mustard 2.95

#### Detroit Tailgater Pigs in a Blanket

detroit chili, shaved pickles, yellow mustard 2.95

#### Goat Cheese & Caramelized Onion Tartlet

sweet onions, goat cheese, apple walnut compote, tart shell 2.60

#### Gruyere & Mushroom Duxelle Tartlet

forest mushroom duxelle, caramelized shallots, gruyere cheese, tart shell 2.60

#### Steak & Potato Skewers\* (GF)

marinated beef, baby potatoes, pepper, honey balsamic 2.60

#### Rum Glazed Shrimp Kebob (GF)

jumbo shrimp, figs, green chili peppers 3.75

#### Creole Chicken & Andouille Skewer (GF)

grilled chicken, andouille sausage, anahiem peppers, onion, creole aioli 2.95

#### Asian Ginger Chicken Satay (GF)

sweet chili sauce, scallions, cilantro 2.95

#### Greek Lamb Kebob (GF)

tzatziki dip 3.75

#### Shrimp di Parma (GF)

jumbo shrimp, prosciutto di parma, dried apricots, basil, honeycomb dijon 3.75

#### Smoked Pork & Potato Skin Bite (GF)

smoked pork shoulder, sea salt red skin potato, dijon maple glaze, local cheddar 2.95

#### Lump Crab Cake

spent grain cracker, dijon aioli, micro salad 3.35

#### Sweet Potato Skewer (V, GF)

cumin roasted sweet potatoes, anahiem chilis, baby potatoes, pepita crunch, scallions, sweet lime glaze 2.25

### VEGAN OPTIONS (V)

#### GLUTEN-FREE OPTIONS (GF)

We are not a gluten-free environment, but items indicated by GF have gluten-free ingredients.

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## STATIONED APPETIZERS

25 person minimum order, priced per person unless otherwise noted.

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### HOT ITEMS

#### Root Beer Barbecue Meatballs

root beer barbecue sauce (2 pieces per order) 2.95

#### Asian Chicken Meatballs

sweet chili glaze (2 pieces per order) 2.95

#### Italian Pork & Fennel Meatballs (GF)

house marinara (2 pieces per order) 2.95

#### Braised Beef & Brioche

horseradish cream sauce, mini brioche bowl 3.25

#### Smoked Chicken Wings (GF)

sweet barbecue (2 pieces per order) 3.75

#### Four Cheese Macaroni Crocks

crispy bacon 2.95

#### Lamb Lollipops\* (GF)

beet & onion pisto 4.25

### SLIDERS

25 piece minimum order

#### Beef Slider\*

bread & butter pickles, dijon, heinz ketchup, farm country cheddar, brioche bun 3.25

#### Root Beer Barbecue Pulled Pork Slider

classic slaw, crispy onions, hawaiian rolls 3.25

#### Michigan Cherry Slider Burger\*

brie, arugula, cherry dijon, brioche bun 3.25

#### Mini Chili Dog

detroit style chili, shredded pickles, jalapeno mustard 3.25

### INTERACTIVE STATIONS

#### Latin American Station 16.95

##### Mexico City Taco Stand

pork carnitas, chicken adobo, 6" fresh flour tortillas, cilantro, salsa verde, fire roasted salsa, chihuahua cheese, jalapenos, onions, fresh limes

##### Tex-Mex Trio (V, GF)

guacamole, pico de gallo, black bean & corn salsa, tortilla chips

#### Slider Bar 16.95

##### Make Your Own Slider Bar\*

beef, pork, grilled chicken  
toppings: local white cheddar, swiss cheese, b&b pickles, lettuce, tomato, onions, classic slaw, shaved celery, barbecue sauce, buffalo sauce, ketchup, dijon, mayonnaise, king hawaiian rolls, brioche rolls

##### Salt & Pepper Kettle Chips

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### DIPS, SPREADS & FONDUES

#### Grape Tomato Bruschetta

fresh mozzarella, fresh basil, extra virgin olive oil, balsamic reduction, ciabatta crostini 2.95

#### Mediterranean Dip Trio

charred scallion hummus, kalamata tapenade, beet whipped feta, naan bread 2.95

#### Tex-Mex Trio (V, GF)

house guacamole, pico de gallo, black bean & corn salsa, tortilla chips 2.95

#### Spinach Artichoke Dip

herb toasted pita bread 2.95

#### Brie Wrapped in Phyllo

local raw honey, almonds, warm house bread 3.25

#### Honey Black Pepper Goat Cheese Fondue (GF)

root chips 3.75

#### Buffalo Chicken Dip (GF)

tortilla chips 3.25

#### Artichoke & Cremini Mushroom Bruschetta (V)

roasted garlic, thyme, red peppers, extra virgin olive oil, balsamic reduction, grilled crostini 2.95

### DISPLAY PLATTERS & BOARDS

#### Local Michigan Cheese Board

zingerman's cheese, country winds one-month gouda, rothkase buttermilk bleu cheese, farm country seasonal cheese, farm country white cheddar cheese, seasonal jam, spent grain crackers, dried fruits 4.95

#### Fruit Board (V, GF)

cantaloupe, honeydew, golden pineapple, watermelon, fresh berries, dried fruit, nuts, raw honey 3.25

#### Farm Market Crudités (V, GF)

carrots, celery, radishes, grape tomatoes, cauliflower, broccoli, cucumber, beet whipped feta, veggie dip 2.95

#### Antipasti Platter

spicy capicola, prosciutto di parma, genoa salami, marinated mushrooms, olives, artichokes, roasted red peppers, marinated ciliegini mozzarella, beemster's gouda, farm country white cheddar, artisan bread 5.75

#### Smoked Lake Fish Trio

salmon mousse, white fish dip, smoked salmon, spent grain crackers, mustard crème fraiche, fresh horseradish, garlic pickled vegetables 4.75

#### Local Charcuterie Board

local summer sausages, salami, cured meats, house b&b pickles, cornichons, sharp mustard, spent grain crackers 4.95

#### Garlic Parsley Shrimp Cocktail (GF)

gingered cocktail sauce, lemon wedges 3.75 (each piece)

#### VEGAN OPTIONS (V)

#### GLUTEN-FREE OPTIONS (GF)

gluten-free crackers upon request



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## BUTLER SERVICE

Includes house spent grain rolls & butter.

3.5 additional entrée charge per entrée for more than one entrée selected

50 person minimum, all prices are subject to sales tax and a 21% gratuity.

## SALADS

### Caesar Wedge Salad

baby romaine heart wedge, shaved parmesan reggiano, herb croutons, red onion ribbons, house caesar 3.25

### Cherry Walnut Salad

bouquet of baby farm lettuce, röthkase buttermilk bleu cheese, red onion ribbons, spiced walnuts, dried michigan cherries, extra virgin olive oil, balsamic reduction 3.5

### Baby Farm Wedge Salad (GF, V)

baby iceberg lettuce wedge, carrot curls, radish coins, cucumbers, grape tomatoes, lemon vinaigrette 2.5

### Caprese Salad (GF)

wonder gem cherry tomatoes, peralini mozzarella, basil, baby leaves, balsamic reduction, sea salt, extra virgin olive oil 4

### Pear & Walnut Salad (GF)

baby iceberg wedge, charred pears, buttermilk bleu cheese, black pepper & maple bacon lardons, walnut crumbles, spiced apple cider vinaigrette 4.25

### Golden Beet & Root Vegetable Salad (GF)

golden beets, marble potatoes, tender frisée, hard boiled eggs, toasted pistachios, sea salt, cracked black pepper, grape tomatoes, raw honey mustard vinaigrette 4.25

## ENTRÉE SELECTIONS

### 8oz Creekstone Natural Beef Tenderloin\* (GF)

madeira demi 51

### Grilled 7oz Natural Chicken Breast (GF)

sun-dried tomato sauce 20

### 7oz Creekstone Natural Prime Baseball Sirloin\*

house steak sauce 26

### Amish 7oz Chicken &

### Local Cherrywood Bacon Lardons (GF)

apricot cherry mostarda 21

### Pepita Pesto Atlantic Salmon (GF)

tomato caper relish 25

### Herb Roasted 7oz Amish Chicken Breast

boursin sauce, sautéed mushrooms 20

### 8oz Block Cut New York Strip\* (GF)

balsamic onion & peppercorn demi 38

### 7oz Grilled Natural Chicken Marsala (GF)

marsala forest mushroom chicken demi 22

### Garlic & Parsley Petit Lamb Rack\*

port wine veal glace 43

### 8oz Single-Bone Braised Natural Short Rib

pan sauce demi 26

### Tea Rubbed Michigan Duroc Pork Loin\*

mustard cream sauce 24

### 7oz Grilled Caprese Chicken (GF)

grape tomatoes, fresh mozzarella, balsamic reduction 22

## VEGAN OPTIONS (V)

### GLUTEN-FREE OPTIONS (GF)

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## VEGETARIAN ENTRÉES

### Butternut Squash Ravioli

melted fennel, toasted hazelnuts, frisée,  
apple purée, cider gastrique 22

### Ricotta Gnocchi

sautéed spinach, roasted tomatoes, forest mushrooms,  
red onions, red peppers, fennel, mirepoix demi 22

### Cauliflower Steak with Quinoa & Vegetable 'Fried' Rice (V, GF)

asian spiced cauliflower steak, red quinoa,  
seasonal tiny vegetables, spinach, kalbi sauce,  
sweet chili sauce, scallions 22

### Grilled Portabella Steak (V, GF)

roasted fingerlings, apples, toasted almonds,  
wilted arugula, mulled wine gastrique 23

## COMBINATION ENTRÉES

### Petit Block Cut NY Strip\* (GF)

madeira demi

AND

### Pepita Pesto Salmon\* (GF)

tomato caper relish 40

### Grilled Natural Chicken &

### Cherrywood Bacon Lardons (GF)

apricot mostarda

AND

### Petit Block Cut NY Strip\* (GF)

balsamic onions 36

### Grilled Natural Chicken Marsala (GF)

marsala mushroom chicken demi

AND

### Pepita Pesto Salmon\* (GF)

tomato caper relish 29

## SIDES

(choice of two sides with your selections)

Garlic & Chive Mashed Potatoes (GF)

Gingered Sweet Potato Mash (GF)

Sea Salt Rosemary Smashed Potatoes (V, GF)

Butter Whipped Potatoes (GF)

Wild Mushroom & Leek Faro Risotto

Roasted Tomato & Balsamic Pearl Onion Quinoa (V, GF)

Roasted Fingerling & Asparagus Hash (V, GF)

Chef's Choice Seasonal Farm Vegetables (V, GF)

Sautéed Green Beans (GF)

Roasted Asparagus lemon butter (GF)

Farm Country Cheddar Scallop Potatoes (GF)

Rothkase Buttermilk Bleu Cheese Scallop Potatoes

Beemster's Gouda Scallop Potatoes (GF)

Michigan Maple Glazed Baby Carrots (GF)

Sweet Potato & Green Bean Sauté (V, GF)

Fingerling, Spinach & Miatake Hash (V, GF)

Roasted Root Vegetables (V, GF)

## VEGAN OPTIONS (V)

### GLUTEN-FREE OPTIONS (GF)

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# BAKER EVENTS

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## BUFFET & FAMILY STYLE SERVICE

50 person minimum for all menus. All pricing is per person, unless otherwise noted.

**Option 1** includes: two salads, two sides, one entrée 26

**Option 2** includes: one salad, two sides, two entrées 28

**Option 3** includes: two salads, two sides, two entrées 31

Family Style Option: add 3.00 per person / Includes house spent grain rolls and butter

All prices are subject to sales tax and 21% gratuity. Additional charges for some carving stations may apply

### BUFFET SALADS

#### Chopped Caesar Salad

romaine hearts, shaved parmigiano-reggiano, herb croutons, red onion ribbons, house caesar

#### Cherry Walnut Salad

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

#### Baby Farm Greens Salad (V)

field greens, carrot curls, radish coins, cucumbers, grape tomatoes, lemon vinaigrette

#### Caprese Salad (GF)

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

#### Chef's Garden Pasta Salad

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

#### Loaded Potato Salad

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

#### Summer Cucumber Salad (V, GF)

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

### BUFFET SIDES

Garlic & Chive Mashed Potatoes (GF)

Gingered Sweet Potato Mash (GF)

Sea Salt Rosemary Smashed Potatoes (V, GF)

Roasted Fingerling & Asparagus Hash (V, GF)

Butter Whipped Potatoes (GF)

Wild Mushroom & Leek Faro Risotto

Roasted Tomato & Balsamic Pearl Onion Quinoa (V, GF)

Sweet Corn & Bacon Grits (GF)

Chef's Seasonal Farm Vegetables (V, GF)

Sautéed Green Beans (GF)

Roasted Asparagus lemon butter (GF)

Farm Country Cheddar Scallop Potatoes (GF)

Rothkase Buttermilk Bleu Cheese Scallop Potatoes (GF)

Beemster's Gouda Scallop Potatoes (GF)

Michigan Maple Glazed Carrots (GF)

Wheat Berry Long Grain Rice

Sweet Potato & Green Bean Sautee (V, GF)

Fingerling, Spinach & Miatake Hash (V, GF)

Roasted Root Vegetables (V, GF)

Parmesan Herb Marble Potatoes (GF)

### VEGAN OPTIONS (V)

### GLUTEN-FREE OPTIONS (GF)

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## BUFFET & FAMILY STYLE SERVICE

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### BUFFET ENTRÉES

**Herb Natural Chicken Breast**  
boursin sauce, sautéed mushrooms

**Amber Ale Braised Pot Roast**  
natural gravy, mirepoix vegetables

**Pepita Pesto Salmon (GF)**  
tomato caper relish

**Grilled Natural Chicken (GF)**  
cherrywood bacon lardons, apricot mostarda

**Sun-Dried Tomato Grilled Chicken (GF)**  
sun-dried tomato sauce

**Smoked Local Pork Shoulder (GF)**  
root beer barbecue sauce

**Baked Garden Vegetable Pasta**  
house tomato sauce, garden vegetables, parmigiano-reggiano

**House Four Cheese Macaroni & Cheese**  
parmesan bread crumbs

**Grilled Natural Chicken Marsala (GF)**  
forest mushroom chicken demi

**House Sausage Bolognese & Farfalle**

**Brisket & Lentil 'Stew' (GF)**  
black lentils, baby vegetables, barbecue demi

**Grilled Caprese Chicken (GF)**  
grape tomatoes, fresh mozzarella, balsamic reduction

**Herb Salmon\* (GF)**  
wild berry reduction

### CHEF ATTENDED CARVING BOARDS

**Carved Dijon Pork Loin**  
cider pork demi, seasonal chutney

**Carved Leek, Apple & Mushroom Stuffed Pork Loin**  
cider pork demi

**Carved Turkey (GF)**  
sage chicken demi, seasonal chutney

**Carved Smoked Beef Brisket\* (GF)**  
house barbecue sauce, carolina sauce  
(add 4 per person)

**Carved Sea Salt & Roasted Garlic Prime Rib\* (GF)**  
pan drippings demi, house steak sauce  
(5.75 per person)

**Carved Beef Tenderloin\* (GF)**  
pan dripping demi, house steak sauce  
(add 12 per person)

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### GLUTEN-FREE OPTIONS (GF)

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## DESSERTS

25 piece minimum. All pricing is per piece unless otherwise noted.

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### PLATED DESSERTS

**Gilmore Collection's New York Style Cheesecake**  
berry sauce, chocolate curl, whipped fromage 6

**Lemon Blueberry Tart**  
fresh blueberries, lemon custard, whipped fromage 6

**Key Lime Pie**  
whipped cream, graham cracker crust 6

**Flourless Chocolate Torte (GF)**  
berry reduction, crème anglaise 6

**Peanut Butter Cup Tart**  
peanut butter cream, chocolate ganache,  
spiced whipped fromage, peanut butter cup crumbs 6

**Strawberry & Almond Cake**  
whipped vanilla mascarpone, strawberry sauce,  
fresh strawberries, whipped cream 6

**Cashew & Berry "Cheese" Cake (V, GF)**  
date & cashew crust, berry sauce, chocolate curls 6.5

### MINI DESSERTS SHOOTERS

3.25 each (suggestion is two per guest)

**Key Lime Shooter**  
key lime custard, graham cracker crumble,  
cilantro whipped cream

**Tiramisu Shooter (GF)**  
whipped chocolate mascarpone, kahlua mousse,  
espresso chocolate, almond brittle crumble

**Double Chocolate Mousse Shooter**  
dark chocolate, white chocolate,  
raspberry sauce, crispy chocolate, crushed almonds

**Strawberry "Shortcake" Parfait**  
spiced shortbread cookie crumble, fresh berries, basil syrup

**Peanut Butter Cup Shooter (GF)**  
dark chocolate, peanut butter cream,  
crushed peanuts, peanut butter cup crumble

**Cookies & Mousse Shooter**  
white & milk chocolate mousse, mini chocolate chips,  
gluten-free monster cookies

**Chocolate Pot de Crème Shooter**  
whipped cream, coconut graham crumbles

### VEGAN OPTIONS (V)

### GLUTEN-FREE OPTIONS (GF)

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### MINI TARTLETS

3.25 each (suggestion is two per guest)

**Mini Apple Crumble Pie**  
whipped cream

**Mini Key Lime Tartlet**  
whipped cream

**Mini Flourless Chocolate Cake (GF)**  
berry reduction, crème anglaise pipette

**Mini New York Style Cheesecake**  
berry sauce, chocolate straw

**Peanut Butter Cup Tartlet**  
peanut butter cream, chocolate ganache,  
spiced whipped fromage, peanut butter cup crumbs

### COOKIES, BARS & BROWNIES

(2 dozen minimum order per item) 2.5 each

**House Brownie** chocolate ganache frosting

**House Marble Brownie**

**No Bake Cookie (GF)**

**Michigan Cherry Chocolate Oatmeal Cookie**

**Chocolate Chip Cookie**

**Monster Cookie** coconut, cherries, chocolate, walnuts (GF)

**Peanut Butter Cookie**

**Molasses Cookie**

**Almond Coconut Bar (V)**

**House Dried Fruit Bar**

**House Energy Bar**

### DESSERT ACTION STATIONS

#### Make Your Own Sundae Bar

vanilla bean gelato, hot fudge, caramel, crushed candy bars,  
cherries, sprinkles, bananas, crushed nuts 6.25

#### Attended Flambé Station (choice of one)

bananas foster, cherries jubilee, peach melba, brandied apples,  
or island pineapple, vanilla bean gelato 8.25  
(add additional choices for .75pp)

#### Chef's Assorted Mini Station (two pieces per person)

tartlets, cookies, brownies and shooters 6

#### Make Your Own Shortcake Bar

strawberries, blueberries, peaches, almond cake,  
buttermilk biscuits, whipped cream 6  
(add vanilla gelato 2.5pp)

#### Fruit Cobbler

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





# BAKER EVENTS

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## LUNCH

(available before 3pm Monday thru Friday)

50 person minimum, all prices are subject to sales tax and 21% gratuity.

### PLATED LUNCH ENTRÉES

includes farm wedge salad, rolls, two sides

#### Grilled 5oz Chicken Breast (GF)

sun-dried tomato sauce extra virgin olive oil 20

#### Grilled 6oz Creekstone

#### Natural Prime Baseball Sirloin\* (GF)

house steak sauce 24

#### Natural ABF 5oz. Chicken &

#### Local Cherrywood Bacon Lardons (GF)

apricot cherry mostarda 20

#### Peptia Pesto 6oz Atlantic Salmon\* (GF)

tomato caper relish 24

### DELI STYLE PLATTER LUNCHES

#### Classic Build Your Own Deli Platter

roasted beef, sugar cured ham, smoked turkey, assorted farm country sliced cheeses, lettuce, tomatoes, shaved onions, house bread & butter pickles, fresh baked sliced breads, pasta salad, sun chips, fresh chocolate chip cookies 17

#### Sandwich Platter

choose of 2 wrap selections or chef's combination platter includes: pasta salad, sun chips, cookie tray (2 per person) 17

### WORKING LUNCHES

#### Boxed Sandwich Lunches 12

1/2 sandwich, pasta salad, sun chips, house chocolate chip cookie

### BOXED LUNCH ENTRÉE SALADS 12

includes cookies

#### Southwestern Salad

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

#### Oriental Chicken Salad (GF)

kalbi chicken, kimchi, romaine, crispy noodles, asian ginger dressing

#### Grilled Chicken Ceaser Salad

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

#### Chef's Cobb Salad

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

### NAPA BOXES 12

#### 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 flat bread

### Wrap & Sandwich Selections

gluten-free bread options available 2

#### TBA

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

#### Chicken Caesar Wrap

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

#### Shaved Ham & Cheese

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

#### Cherry Walnut Chicken Salad Wrap

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

#### BLT Sandwich

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

#### Curried Chicken Salad Wrap

field greens, spinach wrap

#### Classic Shaved Beef Hoagie

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

#### Oriental Chicken Salad Wrap

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

#### Seasonal Roasted Vegetable Wrap

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

#### Southwestern Chicken Wrap

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

### VEGAN OPTIONS (V)

#### GLUTEN-FREE OPTIONS (GF)

We are not a gluten-free environment, but items indicated by GF have gluten-free ingredients.

\*Notice— Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.



# BAKER EVENTS

BY GILMORE

## BREAKFAST

Breakfast menus require a 50 person minimum.  
All pricing is per person, unless otherwise noted.  
All prices are subject to sales tax and 21% gratuity.

### COLD BREAKFAST BUFFETS

#### Continental Breakfast

assorted pastries, bagels, cream cheese, preserves, grapes, bananas 8.5

#### Deluxe Continental Breakfast

assorted pastries, bagels, cream cheese, preserves, sliced fruit platter, yogurt, granola 9.5

#### Good Start Continental Breakfast

assorted pastries, bagels, cream cheese, preserves, sliced fruit platter, yogurt, granola, house granola bars, michigan cherry & walnut oatmeal 10.5

#### Healthy Breakfast

yogurt, granola, sliced fresh fruit, healthy muffins, whole grain bagels, cream cheese, preserves, michigan cherry & walnut oatmeal 9.5

### HOT BREAKFASTS BUFFETS

#### Hearty Breakfast

sliced fruit platter, scrambled eggs, breakfast potatoes, muffins, choice of sugar ham, applewood smoked bacon or apple maple sausage 15

#### Southwestern Breakfast

chorizo & egg burritos, ancho sauce, braised chard & potatoes, smoked bacon, salsa, fresh avocado, breakfast breads 15

#### Beer Lovers' Breakfast

denver style egg scramble, spent grain waffles, maple malt syrup, biscuits & local sausage gravy, breakfast potatoes, applewood smoked bacon, doughnuts 16

### BREAKFAST ATTENDED STATIONS

(add to any Hot Breakfast Buffet for 6 per person)

#### Omelet Station\* 10.5

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

#### Belgium Waffle Stations 8.5

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

#### Brioche French Toast 8.5

michigan maple syrup, fresh strawberries, whipped cream

### A LA CARTE BEVERAGES

charged based on consumption

Coffee 2.5 per person

Juice 2.5 per person

Hot Tea 2.5 per person

Bottled Water 2.75 each

Canned Sodas 2.75 each

Bottled Iced Tea 4.25 each

S.Pellegrino 4.25 each

### VEGAN OPTIONS (V)

### GLUTEN-FREE OPTIONS (GF)

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# BAKER EVENTS

BY GILMORE

## BACKYARD BARBECUE

Available Memorial Day to early October or until the weather permits.

Includes: two entrées, three sides, jalapeño cornbread biscuits, country time lemonade.

Grill rental added to final bill when applicable. Pricing per person unless otherwise specified.

### FAMILY PICNIC 18.25

additional entrées 4.75 per person

Gilmore Collection Steak Burgers\*

Michigan Cherry Burgers\*

Frank's Beer Braised Brats peppers & onions

Delski's Italian Sausages

4-1 Vienna Beef Franks

Marinated Chicken Breast caesar or barbecue

### SMOKED & GRILLED 21

additional entrées 6.95 per person

includes house barbecue sauce & carolina barbecue sauce

Delski's Smoked Rope Kielbasa

Smoked Pork Butts

Smoked 8pc Chicken

1/2 Rack of Baby Back Ribs (add 4 per person)

Smoked & Gilled Beef Brisket\* (add 7 per person)

Grilled & Carved Tri Tip Sirloin\* (add 4 per person)

### PICNIC BEVERAGES

Iced Tea 2 per person

Country Time Lemonade 2 per person

Bottled Water 2.25 each

Bottled Iced Tea 3.75 each

Canned Sodas 2.25 each

Ice Chest Rental 25.00

### BARBECUE SIDES & SALADS

additional sides 2.95

Farm Greens Salad (V, GF)

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

Chef's Garden Pasta Salad

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

Loaded Potato Salad

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

Summer Tomato & Cucumber Salad (V, GF)

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

Fresh Fruit Salad (V, GF)

fresh melons, pineapple, local berries, grapes

Cherry Walnut Salad

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

Caprese Salad (GF)

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

Grilled Vegetable Platter (GF)

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

Grilled Corn on the Cob melted butter

Molasses Baked Beans

Baked Four Cheese Mac & Cheese

Farm Country Cheddar Scallop Potatoes (GF)

Foil Pouch Garlic & Herb Sliced Potato (GF)

### VEGAN OPTIONS (V)

### GLUTEN-FREE OPTIONS (GF)

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# BAKER EVENTS

BY GILMORE

## HOSTED BAR

must be 21 years of age to be served  
(Specific Items may be ordered on request, prices will vary on selection)

### BOTTLED BEER

prices listed per bottle

#### Domestic Bottles 5

Miller Lite, Bud Light, Coors Light

#### Import Bottles 6

Amstel Light, Heineken, Corona

#### LOCAL MICROBREWS 6

Assortment of Local Microbrew Bottles

### DRAFT BEER

prices listed are for half barrels (150 glasses)

#### Domestic 250

Miller Lite, Bud Light, Coors Light, Budweiser

#### B.o.b's Brewery Micros 325

Crimson King Amber, Full on IPA  
Space Boy Stout, Blonde Pale Ale

#### Local Micros 400

Founders All Day IPA, New Holland Sundog  
Bell's Two Hearted, Perrin Golden  
New Holland The Poet, Founders Porter

### LIQUOR

Liquor prices are priced per liter

#### House Brands 65

vodka, rum, whiskey, gin

#### Call Brands 85

Absolut, Seagram's Seven  
Bacardi, Captain, Dewar's

#### New Holland 90

Beer Barrel Bourbon, Knickerbocker Gin,  
Michigan Awesome Vodka, Michigan Amber Rum

#### Premium Brands 95

Grey Goose, Tanqueray  
Crown Royal, Ketel One, Cordials

### SOFT DRINKS

Soda throughout event \$2.5 per guest  
Mixers, garnishes and bar equipment included

### SIGNATURE DRINKS 7

(priced per drink)

#### Strawberry Basil Mojito

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

#### Blueberry Lemon Vodka Gimlet

absolut blueberry, lemon, simple syrup, basil

#### Super Fruit Cosmo

coppercraft vodka, pomegranate, blueberry,  
simple syrup, soda

#### Pink Lady

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

#### Momma's Mimosa

champagne, copper craft citrus vodka, orange juice

#### Classic Mojito

coppercraft white rum, lime, sugar, mint

#### Dunegrass

coppercraft citrus, lemon, lemongrass simple syrup

#### Applepolitan

coppercraft apple jack, lime juice, triple sec, grenadine

### SIGNATURE NA DRINKS 4.5

(priced per drink)

#### Basil Honey Lemonade

lemonade, basil, raw honey

#### Ruby Slipper

raspberry, strawberry, pink grapefruit, squirt

#### Cranberry Cooler

sparkling water, cranberry juice, lemonade

#### Cucumber Mojito

cucumber, mint, lime, sugar, squirt soda

#### Strawberry Basil Mojito

basil, strawberry, limeade, fayo red pop

### ADDITIONAL

#### BARTENDER FEE

\$25.00 per hour per bartender  
(Estimated one bartender needed per 100 guests, Minimum 4  
hours charged per bartender)

#### ADDITIONAL TAPPING FEE

\$75.00 if more than two type of kegs are requested

If you would like a specific brand that is not listed, we will do our best to accommodate your request; however, there will be minimum quantity requirements for all special orders. We customize our packages based on our clients' needs.



# BAKER EVENTS

BY GILMORE

## HOSTED BAR

must be 21 years of age to be served

(Specific Items may be ordered on request, prices will vary on selection)

### TIER 1 WINES

25 bottle

#### White

- Brut Cava**,  
Jaume Serra Christalino, Spain
- Moscato**, Piquitos, Italy
- Pinot Grigio**, Walnut Crest, Italy
- Sauvignon Blanc**,  
Babich, New Zealand
- Chardonnay**, Walnut Crest, Chile
- Unoaked Chardonnay**,  
Smoking Loon Steelbird, CA
- White Blend**,  
Smoking Loon White Loonatic, CA

#### Red

- Pinot Noir**, Hand Crafted, Italy
- Merlot**, Walnut Crest, Chile
- Shiraz**, Penfolds, Australia
- Cabernet**, Walnut Crest, Chile
- Red Blend**, Smoking Loon  
Red Loonatic, CA
- Malbec**, Trivento, Italy
- Syrah**, Smoking Loon, CA

### TIER 2 WINES

38 bottle

#### White

- Brut**, Saint Hilaire  
Blanquette de Limoux, France
- Brut**, Jean Louis, France
- Moscato**, Luccio, Italy
- Pinot Grigio**, Alois Lageder  
Alto Adige, Italy
- Chardonnay**,  
Rodney Strong, Sonoma, CA
- Reisling**, Black Star Farms, MI
- Bianco Blend**, Planeta  
"La Segreta," Sicily, Italy

#### Red

- Pinot Noir**, MacMurray Ranch,  
Sonoma Coast, CA
- Merlot**, Decoy (by Duckhorn),  
Columbia Valley, WA
- Shiraz**, St. Hallet Faith, Australia
- Cabernet**, Hess Shirrtail, CA
- Rosso Blend**, Tormaresca  
"Neprica," Puglia, Italy
- Gavi**, Michele Chiarlo Barbera, Italy
- Chianti Ruffino**, Italy
- Zinfandel**, Ravenswood,  
Lodi Old Vines, CA

### TIER 3 WINES

58 bottle

#### White

- Brut**, Argyle Dunder, OR
- Brut Prestige**, Mumm Napa, CA
- Moscato**, Bestitos Valentino, Spain
- Pinot Grigio**, Santa Margherita, Italy
- Sauvignon Blanc**,  
Gamble Family Vineyards, CA
- Chardonnay**, Sonoma Cutrer,  
Russian River Valley, CA
- Reisling**, Chateau Ste Michelle +  
Dr. Loosen Eroica, WA
- White Blend**, Caymus Condundrum, CA
- Unoaked Chardonnay**,  
Louis Latour Macon Lugny, France

#### Red

- Pinot Noir**, Adelsheim,  
Willamette Valley, OR
- Merlot**, Seven Falls,  
Columbia Valley, WA
- Shiraz**, Angove "Vineyard Select," Aus-  
tralia
- Cabernet**, Hall Napa Select, CA
- Malbec**, Achaval Ferrer,  
Mendoza, Argentina
- Rosso Blend**, Ornellaia "Le Volte," Italy
- Rosso Blend**, La Massa  
"La Massa," Tuscany, Italy
- Barolo**, Boasso, Piedmonte, Italy
- Zinfandel**, Orin Swift "Saldo," Napa, CA



# BAKER EVENTS

BY GILMORE

We regularly work with and receive preferred packages and pricing from the following DJ services

**MOMENTS IN TIME**

616.334.3110 / www.mitdj.com

**MUSIC HOST PRODUCTIONS**

Rick Ruether / 616.459.1204 / www.musichostentertainment.com

**SOUNDWAVE REVOLUTION**

Justin Kung / 616.460.9843 / www.justinkung.com

**DJ XTREME**

Jamal Steward / 616.502.9503 / jamalsteward2063@gmail.com

**WOW FACTOR DJ**

Chuck Speidel / 616.635.7551 / wowfactordj.com

## OUR LOCAL FARMERS & PRODUCERS

We would like to thank our local farmers & business partners that make all this possible and allow us to bring you the freshest high quality products available.

**Farmers**

- Ingraberg Farms – Rockford MI
  - Big B Hog Farms – Cedar Springs MI
  - Van Solkema’s Produce Farms – Byron Center MI
  - Schwalliers Orchard – Sparta MI
  - Crane’s Orchard – Fennville MI
  - Vertical Paradise – Caledonia MI
  - Trillium Farms – Grand Haven MI
  - Post Farms – Rockford MI
  - Michigan Herb Growers co-op
  - Traverse City Cherry Growers co-op
  - Devries Farms – Allendale MI
- and the other 200 local farms that we partner with

**Butcher & Fish Mongers**

- Fairway Packing – Eastern Market Detroit, MI
- Frank’s Market – Grand Rapids MI
- Delski’s Prime Meats – Kentwood MI
- Allendale Meat Market – Allendale MI
- Byron Center Meats – Byron Center MI
- Miller Amish Chicken Farms – Ohio
- Michigan Turkey Producers co-op
- Ebels Meats – Falmouth MI
- Uttica Packing – Uttica MI
- Tolman’s Meats – Hudsonville MI
- Otto’s chickens – Middleville MI
- Indian River Trout Farms – Jackson MI
- Supreme Lobster – Chicago IL
- Fortune Fish – Chicago IL

**Spirits, Wine & Beers**

- All of our Great local Breweries
- All Michigan Wineries
- New Holland Spirits
- Copper Craft Distilleries
- Grand Traverse Distillery

**Local Bakers**

- Ida’s Pasteries – Jenison MI
- Van’s Pasteries – Grand Rapids MI
- Margie’s Doughnuts – Grand Rapids MI
- Nantucket Bakery – Grand Rapids MI
- Deboer’s Bakery – Holland MI
- Cranes Pies – Fennville MI
- Salt of the Earth- Fennville MI
- Wealthy Street Bakery – Grand Rapids MI
- Oven Mitt Bakery – Holland MI

**Local Cheese Houses**

- Zingerman’s – Ann Arbor MI
- Farm Country Cheese House – Lakeview MI
- Röthkase Creamery – Wisconsin
- Reny Picot Cheese House – South Haven
- Country Winds Creamery – Zeeland MI

**Other Local Producers & Partners**

- AJ Haarsma Apiaries – Grand Rapids MI
- Michigan Maple Produces co-op
- Palazzolo’s Gelato – Fennville MI
- McClure’s Pickles – Detroit MI
- Ferris Coffee & Nut – Grand Rapids MI
- Carmella Specialty Foods – Detroit MI
- BliS Gourmet – Grand Rapids MI
- Gordon Foods Service – Grand Rapids MI
- El Milagro – Grand Rapids MI
- Grand Rapids Popcorn – Grand Rapids MI
- Chef’s Source – Canton MI
- Ice Sculptures LTD. – Grand Rapids MI
- Old World Olive Press – Rockford MI

We source everything as locally as possible. Being in michigan our growing season is highly subject to mother nature and her grace. May she be kind to our farms.

We strive to use only local, natural, abf, sustainably raised meats, poultry, and seafood.



# BAKER EVENTS

BY GILMORE

## THE GILMORE COLLECTION CATERING, PROMOTIONS, & SPECIAL EVENTS

We have created a planning time line to assist with the detailing process, creating a customized menu, & finalize all special requests for your special event.

### *Time line*

### *Task to be Completed*

#### **TIME OF BOOKING**

1. Pay deposit
2. Complete initial contract with signature

#### **6-8 MONTHS PRIOR**

1. Call 616-356-2627 x149 or 616-260-6882 to schedule appointment  
*Plan for (1) hour appointment for large events and wedding receptions.  
Things that will be completed at this time: menu choices, beverage/bar information, timing, room layout, etc.*

#### **14 DAYS PRIOR**

1. Call with final count & payment information
  - Please call 616-260-6882 with your final head count (due 14 days prior to your event) and payment information (credit card or check).
  - Schedule final detail meeting for the day before your event.  
*To schedule call Kim Lemmen at 616-356-2627 x149 or 616-260-6882.*
  - Provide a seating diagram, floor chart, and all specific details regarding the event.

#### **1-2 DAYS PRIOR**

1. Final detail meeting
2. Payment options: cash, check, all major credit cards  
*Please note: all payments are submitted or charged the day before the scheduled event.  
It is important to notify the credit card company ahead of time, alerting them of the charge about to be placed on the card.)*

#### **DAY OF EVENT**

1. Meet with event manager on site to verify event details

Please contact The Gilmore Collection Catering, Promotions, & Special Events office at 616-260-6882 with any questions or concerns planning your event, or to speak with the Special Events Coordinator. We look forward to planning your very special event!

#### **Kim Lemmen-Braat**

Director of Catering & Special Events

616-356-2627 x149

Office Hours:

Tuesday-Saturday 9am-5pm

klemmen@gilmorecatering.com

bakerevents@gilmorecatering.com / bakerevents@gilmorecatering.com