



**BE**

**BAKER EVENTS**  
BY GILMORE

# 2020 Catering Menu

[gilmore-catering.com](http://gilmore-catering.com)

# Catering with Character For Over 40 Years

The Gilmore Collection began with the opening of a single restaurant in Ada, Michigan.

The year was 1978. The restaurant was The Thornapple Village Inn. Soon after, we thought it would be a great idea to host wine tastings and small parties in the wine cellar. It didn't take long for us to realize that we were good at hosting parties and that we really enjoyed it. We've spent the last 40 years perfecting our craft and branching out to the whole of West Michigan and beyond.

We still get excited about the basics: cooking food, hospitality and bringing people together. People choose Gilmore Catering because of our experience and candor. We cater with character.

Most importantly, we match the enthusiasm of every client because this is what we love to do. Our business cards may say Gilmore Catering, but you can just think of us as the party people.

## Menu Contents

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- 4. PASSABLE APPETIZERS
- 6. STATIONED APPETIZERS
- 8. PLATED SERVICE
- 9. FAMILY & BUFFET STYLE
- 11. DESSERTS
- 13. BACKYARD BARBECUE
- 15. BREAKFAST
- 16. HOSTED BAR - BEER & LIQUOR
- 17. HOSTED BAR - COCKTAILS
- 18. HOSTED BAR - WINE
- 19. LOCAL FARMS & PRODUCERS

For more information or to book your event, reach out to the pros at Gilmore Catering at **616.356.2627 x116** or [catering@gilmorecatering.com](mailto:catering@gilmorecatering.com), follow us on social media at [@GilmoreCatering](https://www.instagram.com/GilmoreCatering), and visit us online at [www.gilmore-catering.com](http://www.gilmore-catering.com).

**THE B.O.B. • PADDOCK PLACE • BAKER LOFTS • OFF-SITE**  
weddings • rehearsal dinners • corporate & social events • lawn parties & more

# BE

## 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).

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.

# PASSABLE APPETIZERS

20 piece minimum. Priced per piece unless otherwise noted.  
All prices are subject to sales tax and 20% gratuity.

- Rice Paper Spring Roll (VG)** (2 pieces per order)  
squash, zucchini, red peppers, carrots,  
soba noodles, cilantro, gochujang sauce 1.75
- Beef Tenderloin Crostini**  
shaved beef tenderloin, horseradish crema, pickled onions 3.75
- Cantaloupe Skewer (GF)**  
cantaloupe, prosciutto, basil, mozzarella, balsamic reduction 2
- Watermelon Skewer (GF)(V)**  
watermelon, feta, mint, pomegranate balsamic 1.75
- Cucumber Canape (GF)(V)**  
charred scallion hummus, cucumber canape 2.3
- Smoked Salmon Crostini**  
cold-smoked sliced salmon, rosemary chive  
cream cheese, toasted french baguette 3.75
- Stuffed Cherry Tomato (GF)** (2 pieces per order)  
cilantro lime aioli, salty bed 2
- Baklava Canape (V)**  
michigan honey candied pistachios,  
goat cheese, apricot, phyllo cup 2.3
- Philly Cheesesteak Mini Bowl**  
shaved prime rib, bell peppers, onions, provolone, brioche bowl 3.75
- Vegan Sausage Skewer (VG)**  
bell peppers, onions, vegan italian sausage, marinara 2.3
- Pork Belly & Avocado Canape**  
crisp braised pork belly, avocado, toasted naan point 2.3
- Chorizo Stuffed Date (GF)** (2 pieces per order)  
bacon-wrapped 2.3
- Baked Potato Bite (GF)(VG)**  
redskin potato, truffle aioli, spiced mustard, roasted garlic 2
- Ratatouille Canape (V)**  
squash, zucchini, bell peppers, onions, tomatoes,  
parmesan, phyllo cup 1.75
- Luau Skewer (GF)**  
grilled pineapple, bell pepper, red onion, bacon lardon 2
- Peach & Brie Canape (V)**  
local brie, peaches, crushed hazelnuts,  
michigan honey balsamic drizzle, phyllo cup 2.3
- Mini BLT Canape**  
smoked bacon, cherry tomato, frisee,  
basil aioli, parmesan puff toast 2.3



Achiote Shrimp Shooter

- Goat Cheese Stuffed Date (GF)(V)**  
goat cheese, almond crunch, michigan honey 2.3
- Smoked Whitefish Stuffed Peppadew**  
peppadew pepper, michigan whitefish, capers,  
golden raisins, toasted caraway 2.85
- Achiote Shrimp Shooter (GF)**  
achiote spiced rock shrimp, avocado mousse,  
pico de gallo, spiced corn crisp 3.45

## VEGETARIAN OPTIONS (V)

## VEGAN OPTIONS (VG)

## GLUTEN-FREE OPTIONS (GF)

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

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

# PASSABLE APPETIZERS

20 piece minimum. Priced per piece, unless otherwise noted.  
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Antipasti Skewer



Boursin Stuffed Mushroom Cap

## Apricot Chicken Salad Spoon (GF)

dried apricots, grilled chicken, cashews,  
balsamic onions, madeira aioli 2.85

## Tortellini Kabob (V)

mini tortellini, roasted tomato, artichoke heart,  
pumpkin seed pesto 2.85

## Caprese Skewer (GF)(V)

grape tomato, mozzarella, basil,  
sea salt, balsamic glaze 2.3

## Antipasti Skewer (GF)

salami, kalamata olive, roasted tomato,  
fresh mozzarella, pesto drizzle 3.15

## Boursin Stuffed Mushroom Cap (GF)(V)

pomegranate balsamic drizzle, parmesan crisp 3.15

## Spinach & Quinoa Mushroom Cap (GF)(VG)

aged sherry gastrique, sea sal 3.15

## Creole Chicken & Andouille Skewer (GF)

grilled chicken, andouille, sausage,  
anaheim peppers, onion, creole aioli 3.45

## Greek Lamb Kabob (GF)

lamb, bell peppers, red onions,  
tzatziki cucumber sauce 3.75

## Lump Crab Cake

dijon aioli, micro salad 4.3

## Smoked Pork & Potato Skin Bite (GF)

smoked pork shoulder, sea salt, redskin potato,  
dijon maple glaze, local cheddar 3.45

## VEGETARIAN OPTIONS (V)

## VEGAN OPTIONS (VG)

## GLUTEN-FREE OPTIONS (GF)

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# STATIONED APPETIZERS

20 person minimum, priced per person, unless otherwise noted.  
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## Bacon Avocado Toast

toasted brioche, mashed avocado, hard-boiled egg, julienned bacon, sliced tomato, microgreens salad 2.85

## Vegan Avocado Toast (VG)

toasted brioche, sliced avocado, shredded watermelon radish, dill, cilantro 2.3

## Barbecue Meatballs

traditional barbecue sauce (2 pieces per order) 3.15

## Garlic Parsley Shrimp Cocktail (GF)

gingered cocktail sauce, lemon wedge 3.75

## Smoked Chicken Wings (GF)

sweet barbecue (2 pieces per order) 4

## Four-Cheese Macaroni Crock

crispy bacon 3.45

## Lamb Lollipop (GF)

mint parsley chimichurri, pomegranate balsamic 4.6

## Beef Slider

bread & butter pickles, dijon, heinz ketchup, farm country cheddar, hawaiian roll 3.45

## Root Beer Barbecue Pulled Pork Slider

classic slaw, crispy onions, hawaiian roll 3.45

## Michigan Cherry Slider Burger

brie, arugula, cherry dijon, hawaiian roll 3.75

## Kalbi Chicken & Kimchi Lettuce Wrap (GF)

kalbi grilled chicken, kimchi slaw, peanuts 3.45

## Detroit Tailgater Pigs in a Blanket

all-beef hot dog, puff pastry, detroit chili, shaved pickles, mustard 3.15

## Steak & Potato Skewer (GF)

marinated beef, baby potato, bell pepper, honey balsamic 3.45

## Rum Glazed Shrimp Kabob (GF)

jumbo shrimp, figs, green chili peppers 3.75

## Asian Ginger Chicken Satay (GF)

sweet chili sauce, scallions, cilantro 3.15

## Shrimp di Parma (GF)

jumbo shrimp, prosciutto di parma, dried apricots, basil, honey dijon 4.6

## INTERACTIVE STATIONS

### 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, jalapeños, onions, lime wedges, guacamole, pico de gallo, tortilla chips



### Pasta Station 24.15

multi-colored tortellini, farfalle, cavatappi, traditional marinara sauce, alfredo, spicy rosé sauce, grilled chicken, italian sausage, sautéed vegetables (peppers, onions, squash, zucchini, broccoli, spinach, garlic), parmesan cheese, garlic bread, farm greens salad, tomatoes, ranch, balsamic vinaigrette  
add vegan meatballs 2pp

### Baked Potato Bar 11.5

foil-wrapped baked potatoes, shredded cheddar cheese, steamed broccoli, chef nicole's spicy chili, sour cream, chives, bacon bits, butter

#### VEGETARIAN OPTIONS (V)

#### VEGAN OPTIONS (VG)

#### GLUTEN-FREE OPTIONS (GF)

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# STATIONED APPETIZERS

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## DISPLAY PLATTERS & BOARDS

**Local Michigan Cheese Board** (GF available)(V)  
assorted michigan cheeses, seasonal jam,  
housemade spent grain crackers, dried fruits 5.45

**Fruit Board** (GF)(VG)  
cantaloupe, honeydew, golden pineapple,  
watermelon, fresh berries 3.45

**Farm Market Crudite** (GF)(VG)  
carrots, celery, radishes, grape tomatoes, cauliflower,  
broccoli, cucumbers, charred scallion hummus, veggie dip 3.45

**Antipasti Platter** (GF available)  
spicy capicola, prosciutto di parma, genoa salami,  
marinated mushrooms, olives, roasted tomatoes, roasted peppers,  
marinated ciliegini mozzarella, beemster's gouda,  
farm country white cheddar, focaccia bread 6.6

**Local Charcuterie Board**  
local summer sausages, salami, cured meats, house bread  
& butter pickles, cornichons, sharp mustard, housemade  
spent grain crackers 6.6

**Mediterranean Display** (V)  
roasted chickpeas, charred scallion hummus, marinated feta,  
mixed international olives, stuffed grape leaves,  
toasted naan, grilled vegetables, focaccia bread 4.3

\*ask about our combination display platters

## DIPS & SPREADS

**Grape Tomato Bruschetta**  
fresh mozzarella, fresh basil, extra virgin olive oil,  
balsamic reduction, ciabatta crostini 2.85

**Tex-Mex Trio** (GF)(V)  
house guacamole, pico de gallo,  
black bean & corn salsa, tortilla chips 2.85

**Spinach Artichoke Dip** (GF available)(V)  
herb toasted pita bread 3.15

**Brie Wrapped in Phyllo** (V)  
local raw honey, almonds, warm house bread 4

**Buffalo Chicken Dip** (GF)  
tortilla chips 3.15

**Artichoke & Cremini Mushroom Bruschetta** (GF available)(V)  
roasted garlic, thyme, red peppers, extra virgin olive oil,  
balsamic reduction, grilled crostini 3.45

**VEGETARIAN OPTIONS** (V)

**VEGAN OPTIONS** (VG)

**GLUTEN-FREE OPTIONS** (GF)  
gluten-free crackers available upon request

# PLATED DINNER SERVICE

Includes house spent grain rolls & butter.  
Select additional entrées for 3.5 each.  
20 person minimum, all prices are subject to sales tax and 20% gratuity.  
Ask about our combination dinner selections.

## ENTRÉES (includes choice of 2 sides)

**8oz Creekstone Natural Beef Tenderloin\*** (GF)  
madeira demi 56

**7oz Grilled Sun-Dried Tomato Chicken** (GF)  
sun-dried tomato sauce, microgreens 19.5

**7oz Creekstone Prime Baseball Sirloin\***  
house demi 25.3

**7oz Grilled Chicken Mostarda** (GF)  
local bacon lardons, apricot & michigan  
cherry mostarda 21.85

**Pepita Pesto Atlantic Salmon** (GF)  
tomato caper relish 24.15

**7oz Herb Roasted Balsamella Chicken**  
boursin cream sauce, sautéed mushrooms 20.7

**8oz Block Cut New York Strip\*** (GF)  
balsamic onions & peppercorn demi 40

**8oz Single Bone Braised Short Rib**  
pan sauce demi 31.05

**7oz Grilled Caprese Chicken** (GF)  
sliced roma tomatoes, fresh mozzarella, pesto,  
balsamic reduction 20.7

**Peach & Soy Pork Chop\***  
rum deglazed peaches, brown sugar-soy reduction 21.85

**7oz Grilled Cumin Dusted Chicken** (GF)  
lemon-garlic veloute 19.5

## VEGETARIAN (sides 2.5 pp)

**Ricotta Gnocchi** (V)  
sautéed spinach, roasted tomatoes, forest mushrooms,  
red onions, red peppers, fennel mirepoix demi 21.85

**Cauliflower Steak & Quinoa Bowl** (VG)  
asian spiced cauliflower, red quinoa, diced seasonal vegetables,  
spinach, kalbi sauce, sweet chili sauce, scallions 21.85

**Grilled Portobella Steak** (GF)(VG)  
pesto grilled vegetables, roasted tomatoes,  
wilted arugula, lentil pilaf 23

**Spinach & Mushroom Manicotti** (VG)  
tomato sauce 24.15

**Portobella & Asiago Ravioli** (V)  
sun-dried tomato sauce 24.15

### VEGETARIAN OPTIONS (V)

### VEGAN OPTIONS (VG)

### GLUTEN-FREE OPTIONS (GF)

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Pepita Pesto Atlantic Salmon



Single Bone Braised Short Rib

## SALADS

**Citrus Chopped Kale** (V)  
chopped kale, mixed greens, oranges, grapefruit, toasted almonds,  
marinated golden beets, cilantro lime dressing 3.45

**Greek** (GF)(V)  
romaine wedge, cucumbers, feta, red onions, kalamata olives,  
cherry tomatoes, banana peppers, golden beets, artichokes,  
greek style dressing 4

**Fiesta** (V)  
romaine wedge, roasted corn, bell peppers, black beans, radishes,  
avocado, crispy tortilla strips, cilantro avocado ranch 3.45

**Wedge Cobb**  
romaine wedge, avocado, hard-boiled eggs, shredded cheese  
blend, grape tomatoes, bacon, avocado ranch 3.75

**Caesar Wedge**  
baby romaine heart wedge, shaved parmesan reggiano,  
herb croutons, red onion ribbons, house caesar dressing 3.15

**Cherry Walnut** (V)  
bouquet of baby farm lettuces, buttermilk bleu cheese,  
red onion ribbons, candied walnuts, dried michigan cherries,  
extra virgin olive oil, balsamic reduction 3.45

**Baby Farm Wedge** (GF)(V)  
baby iceberg lettuce wedge, shredded carrots, radish coins,  
cucumbers, grape tomatoes, lemon vinaigrette 2.6

**Caprese Salad** (GF)(V)  
wonder gem cherry tomatoes, perlini mozzarella, basil, baby  
greens, balsamic reduction, sea salt, extra virgin olive oil 3.75

## SIDES

(See side selections on page 10)



# BUFFET & FAMILY STYLE DINNER

20 person minimum for all menus. Priced 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 30

Family Style Option: add 3.00 per person

Additional entrées: 4.5 / Additional sides: 2.5

Includes house spent grain rolls and butter

All prices are subject to sales tax and 20% gratuity.



Grilled Chicken Mostarda

## BUFFET ENTRÉES

**Grilled Cumin Dusted Chicken (GF)**  
lemon-garlic veloute

**Portobella & Asiago Ravioli (V)**  
sun-dried tomato sauce

**Chicken Teriyaki**  
white rice, steamed broccoli

**Herb Roasted Balsamella Chicken**  
boursin cream sauce, sautéed mushrooms

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

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

**Grilled Chicken Mostarda (GF)**  
local bacon lardons, apricot & michigan cherry mostarda

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

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

**Baked Garden Vegetable Pasta**  
house tomato sauce, garden vegetables, fresh mozzarella, parmesan

**Four-Cheese Macaroni & Cheese (V)**  
colby-jack, american, gruyere, gouda, parmesan bread crumbs

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

**House Sausage Bolognese & Farfalle**  
italian-style pork sausage, house tomato sauce, bowtie pasta, blended mozzarella cheese

**Deconstructed Stuffed Peppers (GF)(VG)**  
grilled bell peppers, refried black beans, plant-based meat sautéed with onions & peppers, vegan ancho chili sauce, seasoned rice



Carved Prime Rib

## CHEF ATTENDED CARVING BOARDS

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

**Carved Turkey (GF)**  
herb 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)**  
demi glace (add 5 per person)

**Carved Beef Tenderloin (GF)**  
demi glace, horsey sauce (add 10 per person)

**VEGETARIAN OPTIONS (V)**

**VEGAN OPTIONS (VG)**

**GLUTEN-FREE OPTIONS (GF)**

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# BUFFET & FAMILY STYLE DINNER

20 person minimum for all menus. Priced 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 30

Family Style Option: add 3.00 per person

Additional entrées: 4.5 / Additional sides: 2.5

Includes house spent grain rolls and butter

All prices are subject to sales tax and 20% gratuity.



Cherry Walnut Salad

## BUFFET SALADS

### Citrus Chopped Kale (V)

chopped kale, mixed greens, oranges, grapefruit, toasted almonds, marinated golden beets, cilantro lime dressing

### Greek (GF)(V)

chopped romaine, cucumbers, feta, red onions, kalamata olives, cherry tomatoes, banana peppers, golden beets, artichokes, greek style dressing

### Fiesta (V)

chopped romaine, roasted corn, bell peppers, black beans, radishes, avocado, crispy tortilla strips, cilantro avocado ranch

### Quinoa Cobb

farm spring mixed greens, hard boiled eggs, chopped bacon, white quinoa, roasted corn, bleu cheese, avocado slices, chopped tomatoes, red wine vinaigrette

### Chopped Caesar

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

### Cherry Walnut (V)

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

### Baby Farm Greens (GF)(V)

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

### Caprese Salad (GF)(V)

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

## BUFFET SIDES

### Roasted Brussels Sprouts (GF)(VG)

brussels sprouts, cranberries, toasted almonds, balsamic glaze

### Roasted Rainbow Carrots (GF)(V)

michigan honey glaze, herb oil

### Vegetable Rice Pilaf (VG)

### Zucchini Wedges (GF)(V)

crisp zucchini, parmesan, thyme, rosemary, oregano

### Asparagus & Mushroom Risotto (V)

grilled asparagus, portobella mushroom risotto

### Roasted Broccolini (GF)(V)

herb butter

### Garlic & Chive Mashed Potatoes (GF)(V)

### Gingered Sweet Mashed Potatoes (GF)(V)

### Roasted Tomato & Balsamic Pearl Onion Quinoa (GF)(VG)

### Sautéed Green Beans (GF)(V)

basil butter

### Beemster's Gouda Scalloped Potatoes (GF)(V)

### Seasonal Roasted Root Vegetables (GF)(V)

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

### Grilled Asparagus (GF)(V)

lemon butter

### Roasted Fingerling & Asparagus Hash (GF)(VG)

### Herbed Yukon Medallions (GF)(VG)

sea salt, rosemary, oregano

Ask about our late-night snack options!

## VEGETARIAN OPTIONS (V)

## VEGAN OPTIONS (VG)

## GLUTEN-FREE OPTIONS (GF)

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# DESSERTS

20 piece minimum. Priced per piece, unless otherwise noted.  
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## PLATED DESSERTS

**Gilmore Collection's New York Style Cheesecake**  
berry sauce, chocolate curl, whipped fromage 5

**Lemon Blueberry Tart**  
fresh blueberries, lemon custard, whipped fromage 5

**Key Lime Pie**  
whipped cream, graham cracker crust 5

**Flourless Chocolate Torte (GF)**  
berry reduction, crème anglaise 5

**Peanut Butter Cup Tart**  
peanut butter cream, chocolate ganache,  
spiced whipped fromage, peanut butter cup crumbs 5

**Strawberry & Almond Cake**  
whipped vanilla mascarpone, strawberry sauce,  
fresh strawberries, whipped cream 5

**Cashew & Berry "Cheese" Cake (GF)(VG)**  
date & cashew crust, berry sauce, chocolate curls 5.5



## MINI DESSERT SHOOTERS

2.5 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 (VG)

### GLUTEN-FREE OPTIONS (GF)

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# DESSERTS

20 piece minimum. Priced per piece, unless otherwise noted.  
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## MINI TARTLETS

2.5 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

## DESSERT ACTION STATIONS

### Make Your Own Sundae Bar

vanilla bean gelato, hot fudge, caramel, crushed candy bars,  
cherries, sprinkles, bananas, crushed nuts 6

### Attended Flambé Station (choice of one)

bananas foster, cherries jubilee, peach melba, brandied apples,  
or island pineapple, vanilla bean gelato 7  
(add additional choices for .75pp)

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

tartlets, cookies, brownies and shooters 5

### Make Your Own Shortcake Bar

strawberries, blueberries, peaches, almond cake,  
buttermilk biscuits, whipped cream 5  
(add palazzolo's gelato for 2.5pp)

### Fruit Cobbler

seasonal warm fruit cobblers, rolled out crumble,  
whipped cream 5 (add palazzolo's gelato for 2.5pp)

## COOKIES, BARS & BROWNIES

(2 dozen minimum order per item) 2 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 (VG)**

**House Dried Fruit Bar**

**House Energy Bar**

## VEGAN OPTIONS (VG)

## GLUTEN-FREE OPTIONS (GF)

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indicated by GF have gluten-free ingredients.

# BACKYARD BARBECUE

Cook onsite between June and September, pending weather.  
**Includes:** two entrées, three sides, jalapeño cornbread biscuits, country time lemonade.  
Grill rental added to final bill when applicable.  
Priced per person, unless otherwise noted.  
All prices are subject to sales tax and 20% gratuity.

## FAMILY PICNIC 18

additional entrées 4 per person

Gilmore Collection Steak Burgers\*

Michigan Cherry Burgers\*

Black Bean Burgers (V)

Frank's Beer Braised Brats peppers & onions

Delski's Italian Sausages

4-1 Beef Franks

Marinated Chicken Breast barbecue

## SMOKED & GRILLED 19

additional entrées 6 per person

includes house barbecue sauce & carolina barbecue sauce

Delski's Smoked Rope Kielbasa

Smoked Pork Shoulder

Smoked 8pc Chicken

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

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

## WHOLE LOCAL PIG ROAST 19

(20 person minimum) + 150.00 rental fee applies

Local Hog slow roasted

Corn Bread Biscuits (V), Fruit Salad (V),

Redskin Potato Salad, Molasses Baked Beans (V)

Smoked Chicken Thighs (add 2.5 per person)

### VEGETARIAN 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.





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## BARBECUE SIDES & SALADS

additional sides 2.5

### Farm Greens Salad (GF)(VG)

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

### Chef's Garden Pasta Salad (V)

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

### Loaded Potato Salad

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

### Summer Tomato & Cucumber Salad (GF)(VG)

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

### Fresh Fruit Salad (GF)(VG)

fresh melons, pineapple, local berries, grapes

### Cherry Walnut Salad (V)

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

### Caprese Salad (GF)(V)

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

### Grilled Vegetable Platter (GF)(V)

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

### Grilled Corn on the Cob (GF)(V)

melted butter

### Molasses Baked Beans (V)

### Baked Four-Cheese Mac & Cheese (V)

### Beemster's Gouda Scalloped Potatoes (GF)(V)

## PICNIC BEVERAGES

upon request

### VEGETARIAN OPTIONS (V)

### VEGAN OPTIONS (VG)

### GLUTEN-FREE OPTIONS (GF)

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## WOOD FIRED PIZZA CART

14 per pizza (50 pizza minimum, 150 pizza max)  
 400 culinary fee applies, outside venues only  
 includes choice of three meats, two sauces, and seven toppings

### Meats

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 .50pp), fresh mozzarella (add .50pp)



# BREAKFAST

Breakfast menus require a 50 person minimum.  
 Priced per person, unless otherwise noted.  
 All prices are subject to sales tax and 20% gratuity.

## COLD BREAKFAST BUFFETS

### Continental Breakfast (V)

assorted pastries, bagels, cream cheese, preserves, grapes, bananas 7.5

### Deluxe Continental Breakfast (V)

assorted pastries, bagels, cream cheese, preserves, sliced fruit platter, yogurt, granola 8.5

### Good Start Continental Breakfast (V)

assorted pastries, bagels, cream cheese, preserves, sliced fruit platter, yogurt, granola, house granola bars, michigan cherry & walnut oatmeal 9.5

### Healthy Breakfast (V)

yogurt, granola, sliced fresh fruit, healthy muffins, whole grain bagels, cream cheese, preserves, michigan cherry & walnut oatmeal 8.5

## HOT BREAKFASTS BUFFETS

### Hearty Breakfast

sliced fruit platter, scrambled eggs, breakfast potatoes, muffins, choice of sugar ham, bacon or apple maple sausage 13

### Southwestern Breakfast

chorizo & egg burritos, ancho sauce, braised chard & potatoes, smoked bacon, salsa, fresh avocado, breakfast breads 13

### Beer Lovers' Breakfast

denver style egg scramble, spent grain waffles, maple syrup, biscuits & local sausage gravy, breakfast potatoes, bacon, doughnuts 14

## ATTENDED BREAKFAST STATIONS

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

### Omelet Station\*

chef made-to-order omelets, assortment of classic omelet fillings 9

### Belgium Waffle Stations (V)

fresh macerated berries, warm peaches, blueberry topping, michigan maple syrup, whipped cream 7

### Brioche French Toast (V)

michigan maple syrup, fresh strawberries, whipped cream 7

## A LA CARTE BEVERAGES

Coffee 1.75 per person

Juice 2 per person

Hot Tea 1.75 per person

Bottled Water 1.5 each

Red Bull 3.5 each

Canned Sodas 2 each

Bottled Iced Tea 3.5 each

S.Pellegrino 3.5 each

## VEGETARIAN OPTIONS (V)

### GLUTEN-FREE OPTIONS (GF)

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# HOSTED BAR

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

## BOTTLED BEER

prices listed per bottle

### Domestic Bottles 4

Miller Lite, Bud Light, Coors Light

### Import Bottles 5

Amstel Light, Heineken, Corona

### Local Microbrews 6

Assortment of Local Microbrew Bottles

### Spiked Seltzers 6

White Claw assorted flavors, Perrin Clear Coast assorted flavors

## DRAFT BEER

prices listed are for half barrels (150 glasses)

### Domestic 200

Miller Lite, Bud Light, Coors Light, Budweiser

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

Crimson King Amber, Full On IPA, Space Boy Stout, Blondie Pale Ale

### Local Microbrews 400

seasonal offerings- see your coordinator for a current list

## LIQUOR

Liquor prices are priced per liter

### Call Brands 75

Tito's, Dewar's, Captain Morgan, Bacardi,  
Jack Daniels, Jim Beam, Beefeater, Sauza

### Premium Brands 85

Bulleit, Ketel One, Mt Gay, Hendrick's,  
Johnny Walker, Cazadores, Jameson

## LOCAL SPIRITS

### Long Road Distillers

vodka, dry gin, michigan, aquavit, raspberry liqueur,  
michigan cherry liqueur, amaro (coffee liqueur made  
with Mad Cap coffee), orange liqueur

### Eastern Kille Distillery

michigan straight bourbon whiskey

### New Holland Spirits

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

### Wise Men

vodka

\*see your coordinator for more local options



## SOFT DRINKS

Soda throughout event 2.5 per guest

Mixers, garnishes and bar equipment 1.00pp

## ADDITIONAL

### BARTENDER FEE

\$25 per hour per bartender

(Estimated one bartender needed per 100 guests, Minimum 4  
hours charged per bartender)

### ADDITIONAL TAPPING FEE

\$75 if more than two type of kegs are requested





# HOSTED BAR

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## N/A MOCKTAILS

### Superfruit Spritz

mangosteen, coconut water, spritz 5

### Mock Mule

peach purée, basil syrup, lime, ginger beer 5

### Cucumber Mocktini

muddled cucumbers, mint syrup, spritz 5

## CANNED COCKTAILS

### New Holland

moscow mule, blueberry gin lemonade, rum punch

### Joia

sparkling greyhound, sparkling moscow mule,  
sparkling cosmopolitan

\*see your coordinator for current pricing

## COCKTAILS

### Blueberry-Thyme Lemonade

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

### Cucumber Mintini

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

### Elder G&T

long road dry gin, elderflower liqueur, elderflower (fever tree)  
tonic water, fresh lime juice

### Lavender Mule

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

### Superfruit Punch

new holland freshwater rum, rumhaven coconut water rum, coco-  
nut water, mangosteen, spritz

### Not A Big Dill

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

### Michigan Manhattan

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

### Blood Orange-Honey Old Fashioned

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

### Peach Blossom

ketel one botanicals peach & orange blossom, fresh basil syrup,  
peach puree, fresh lemon juice, soda water, edible flower garnish

### Grapefruit Rosé Sangria

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

### Tequila Mockingbird

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

### French Rose

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

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## TIER 1 WINES

25 bottle

### White

**Brut**, Wycliff, CA

**Rosé**, Wycliff, CA

**Moscato**, Piquitos, Valencia, Spain

**Chardonnay**, Salmon Creek, CA

**Pinot Grigio**, Folonari, Italy

**Riesling**, Washington Hills,  
Columbia Valley, WA

**Sauvignon Blanc**, Santa Rita, Chile

**Rosé**, La Playa Estate,  
Colchagua Valley, Rapel Valley, Chile

### Red

**Cabernet Sauvignon**,  
Salmon Creek, CA

**Merlot**, Walnut Crest, Chile

**Pinot Noir**, Gnarly Head, CA

**Red Blend**, 1924 Gnarly Head, CA

## TIER 2 WINES

38 bottle

### White

**Brut**, Saint Hilaire  
Blanquette de Limoux, France

**Pinot Grigio**, Bower's Harbor, MI

**Chardonnay**,  
Rodney Strong, Sonoma, CA

**Reisling**, Black Star Farms, MI

**White Blend**, Caymus Conundrum, CA

**Sauvignon Blanc**, Kim Crawford,  
Marlborough, New Zealand

**Rosé**, Kim Crawford,  
Marlborough, New Zealand

### Red

**Cabernet Sauvignon**, Bonanza, CA

**Cabernet Sauvignon**,  
Grayson Cellars, CA

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

**Pinot Noir**, Anthony & Dominic,  
North Coast, CA

**Zinfandel**, Zinphomaniac,  
Sonoma County, CA

**Malbec**, Don Rodolfo,  
Mendoza, Argentina

**Red Blend**, Whiplash, CA

## TIER 3 WINES

48 bottle

### White

**Pinot Grigio**, Santa Margherita, Italy

**Chardonnay**, Sonoma Cutrer,  
Russian River Valley, CA

**Chardonnay**, Duckhorn, Napa Valley, CA

**Sauvignon Blanc**, Rombauer,  
Napa Valley, CA

**White Blend**, Orin Swift  
"Mannequin", CA

**Rosé**, Chateau D'esclans Whispering  
Angel, Cotes de Provence, France

### Red

**Cabernet Sauvignon**, Black Stallion,  
Napa Valley, CA

**Cabernet Sauvignon**, Justin,  
Paso Robles, CA

**Pinot Noir**, Kendall Jackson, CA

**Merlot**, Duckhorn, Napa Valley, CA

**Red Blend**, Paraduxx, Napa Valley, CA

# 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  
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.