



BAKER | EVENTS

BY GILMORE

Catering Menu

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.

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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**, follow us on social media at **@GilmoreCatering**, and visit us online at **www.gilmore-catering.com**.

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

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
616.260.6882 or email 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.

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

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 \$10-\$15 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

50 piece minimum. Priced per piece unless otherwise noted.
All prices are subject to sales tax and 25% service charge.

Rice Paper Spring Roll (VG)(DF) (2 pieces per order)
squash, zucchini, red peppers, carrots,
soba noodles, cilantro, gochujang sauce 2.10

Beef Tenderloin Crostini
shaved beef tenderloin, horseradish crema, pickled onions 4.25

Cantaloupe Skewer (GF)
cantaloupe, prosciutto, basil, mozzarella, balsamic reduction 2.5

Philly Cheesesteak Mini Bowl
shaved prime rib, bell peppers, onions, provolone 4.5

Achiote Shrimp Shooter (GF)(DF)
achiote spiced rock shrimp, guacamole,
pico de gallo, spiced corn crisp 4

Baked Potato Bite (GF)(VG)(DF)
redskin potato, truffle aioli, spiced mustard, roasted garlic 2.5

Goat Cheese Stuffed Date (GF)(V)
goat cheese, almond crunch, michigan honey 3
*bacon wrapped 3

Antipasti Skewer (GF)
salami, kalamata olive, roasted tomato,
fresh mozzarella, pesto drizzle 3.75

Boursin Stuffed Mushroom Cap (GF)(V)
pomegranate balsamic drizzle, chives 3.75

Creole Chicken & Andouille Skewer (GF)(DF)
grilled chicken, andouille, sausage,
anaheim peppers, onion, creole aioli 4.20

Lump Crab Cake (DF)
dijon aioli, micro salad 5
*can be made vegan upon request

Vegan Sausage Skewer (VG)(DF)
bell peppers, onions, vegan italian sausage, marinara 4.5

Pork Belly & Avocado Canape (DF)
crisp braised pork belly, avocado mousse, cucumber
toasted naan point 4.5

Watermelon Canape (GF)(V)
watermelon, cucumber, feta, mint, pomegranate balsamic 2.25

VEGETARIAN OPTIONS (V)

VEGAN OPTIONS (VG)

DAIRY-FREE (DF)

GLUTEN-FREE OPTIONS (GF)

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

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Baklava Canape (V)
michigan honey, candied pistachios, goat cheese, apricot, puff
pastry bowl 2.5

Cucumber Canape (GF)(VG)(DF)
charred scallion hummus, cucumber canape, roasted red pepper 2.25

Ratatouille Canape (V)
squash, zucchini, bell peppers, onions, tomatoes, parmesan,
phyllo cup 2.5

Luau Skewer (GF)(DF)
grilled pineapple, bell peppers, red onion, bacon lardon,
pineapple chipotle barbecue 3

Peach & Brie Canape (V)
local brie, peaches, crushed hazelnuts, michigan honey,
balsamic drizzle, housemade spent grain cracker 2.5

Smoked Whitefish Stuffed Peppadew (GF)
multicolored peppadew peppers, michigan whitefish, capers,
golden raisins, toasted caraway 2.5

Tortellini Kabob
mini tortellini, roasted tomato, artichoke heart,
pumpkin seed pesto 3

Caprese Skewer (GF)(V)
grape tomato, mozzarella, basil, sea salt, balsamic glaze 3

Vegan Mini Stuffed Sweet Peppers (GF)(VG)(DF)
sweet peppers, adobo spiced impossible beef, spanish rice, roasted
corn, black beans 3

STATIONED APPETIZERS

50 person minimum, priced per person, unless otherwise noted.
All prices are subject to sales tax and 25% service charge.

Barbecue Meatballs

sweet mesquite barbecue sauce (3 pieces per order) 3.75

Shrimp Cocktail (GF)(DF)

traditional cocktail sauce, lemon wedge 5

Four-Cheese Macaroni Crock

crispy bacon 4.10

Beef Slider

spicy mcclure's dill pickles, dijon, heinz ketchup,
farm country cheddar, hawaiian slider roll 4.10

Vegan Slider (VG)(DF)

blackened impossible veggie patty, vegan garlic aioli,
roasted tomato, avocado, arugula, hawaiian slider roll 4.10

Chicken Slider (DF)

seasoned char-grilled chicken breast, dill pickle, roasted
tomato, roasted garlic aioli, arugula, hawaiian slider roll 4.10

Barbecue Pulled Pork Slider (DF)

classic slaw, crispy onions, hawaiian slider roll 4.25

Steak & Potato Skewer (GF)(DF)

marinated beef, baby potato, bell pepper, honey balsamic 4.10

Asian Ginger Chicken Satay (GF)(DF)

sweet chili sauce, scallions, cilantro 3.75

Smoked Pork & Potato Skin Bite (GF)

smoked pork shoulder, sea salt, redskin potato,
dijon maple glaze, local cheddar 4.20

* can be made vegan upon request

Greek Lamb Kabob (GF)

lamb chop, bell peppers, red onions, tzatziki cucumber sauce 4.5

Rum Glazed Shrimp Kabob (GF)

jumbo shrimp, figs, green chili peppers 3.75

Smoked Chicken Wings (GF)(DF)

blackened honey barbecue (2 pieces per order) 4

Kalbi Chicken & Kimchi Lettuce Wrap (DF)

kalbi grilled chicken, kimchi slaw, peanuts, endive 4

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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, fresh fruits 7

Fruit Board (GF)(VG)(DF)
cantaloupe, honeydew, golden pineapple,
watermelon, fresh berries 4.25

Farm Market Crudite (GF)(VG)
heriloom tomatoes, tricolor peppers, tricolor cauliflower,
broccoli, baby carrots, cucumbers, sugar snap peas,
charred scallion hummus, veggie dip 4.25

Local Charcuterie Board
local summer sausages, salami, cured meats, house bread
& butter pickles, cornichons, sharp mustard, housemade
spent grain crackers 8.25

Antipasti Platter
spicy capicola, prosciutto di parma, genoa salami, marinated
mushrooms, olives, roasted tomatoes, roasted peppers,
marinated ciliegini mozzarella 7.60

Mediterranean Display (V)
roasted chickpea-charred scallion hummus, marinated feta,
mixed international olives, stuffed grape leaves, toasted naan,
grilled vegetables, focaccia bread 6

Large Grazing Board (V)
assorted michigan cheeses, summer sausages, salami,
cured meats, house bread & butter pickles, cornichons,
sharp mustard, seasonal jam, housemade spent grain
crackers, fresh fruits, assorted berries, edible flowers,
artisan breads, cheese wheels, greenery, figs, pomegranates,
and more 17.50

*ask about our combination display platters

*GF crackers available upon request .50 per person
(for all boards)

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DIPS & SPREADS

Grape Tomato Bruschetta

fresh mozzarella, fresh basil, extra virgin olive oil,
balsamic reduction, ciabatta crostini 3.45

Warm Spinach Artichoke Dip (GF available)(V)
herb toasted pita bread 3.75

Buffalo Chicken Dip (GF)
fritos 3.75

Brie Wrapped in Phyllo (V)
local raw honey, almonds, warm house bread 4.5
(on-site only)

Butternut Squash Bruschetta (GF)(VG)(DF)
roasted butternut squash, vegan ricotta spread, preserves,
polenta rounds, blackberry balsamic 3

PLATED DINNER SERVICE

Includes housemade spent grain bread & sweet butter
- made from bob's brewery hops
Multiple entrée surcharge 3.5 each.
50 person minimum.
All prices are subject to sales tax and 25% service charge.
Ask about our combination dinner selections.

ENTRÉES (includes choice of 2 sides)

8oz Creekstone Natural Beef Tenderloin* (GF)(DF)
red wine demi 58

7oz Creekstone Prime Baseball Sirloin* (GF)(DF)
house demi 29

8oz Block Cut New York Strip* (GF)
balsamic onions & peppercorn demi 42

8oz Single Braised Short Rib (GF)(DF)
pan sauce demi 32

7oz Grilled Chicken Mostarda (GF)(DF)
local bacon lardons, apricot & michigan
cherry mostarda 26

7oz Herb Roasted Balsamella Chicken (GF)
boursin cream sauce, sautéed mushrooms 26

7oz Grilled Caprese Chicken (GF)
sliced roma tomatoes, fresh mozzarella, pesto,
balsamic reduction 26

7oz Grilled Atlantic Salmon (GF)
garlic, lemon, honey, caramelized onions 27

Pepita Pesto Atlantic Salmon (GF)(DF)
tomato caper relish 27

Peach & Soy Pork Chop
rum deglazed peaches, brown sugar-soy reduction 27

VEGETARIAN (sides 2.5 pp)

Cauliflower Steak & Quinoa Bowl (VG)(DF)
asian spiced cauliflower, red quinoa, diced seasonal vegetables,
spinach, kalbi sauce, sweet chili sauce, scallions 26

Portobella & Asiago Ravioli (V)
sun-dried tomato sauce, fresh wilted spinach 27

Grilled Portobella Steak (GF)(VG)(DF)
pesto grilled vegetables, roasted tomatoes, wilted arugula,
lentil pilaf 26

Gorgonzola Gnocchi (V)
potato gnocchi, gorgonzola cream sauce, wilted spinach,
peppers, caramelized onions 27

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SIDES

Roasted Rainbow Carrots (GF)(V)(DF)
michigan honey glaze, herb oil

Vegetable Rice Pilaf (GF)(VG)(DF)

Roasted Broccolini (GF)(V)
herb butter

Garlic & Chive Mashed Potatoes (GF)(V)

Sautéed Green Beans (GF)(V)
basil butter

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

Roasted Root Vegetables (GF)(VG)(DF)
beets, carrots, turnips, rutabagas, radishes,
parsnips, caramelized onions

Grilled Asparagus (GF)(V)
lemon butter

Herbed Yukon Medallions (GF)(VG)(DF)
sea salt, rosemary, oregano

Roasted Brussels Sprouts (GF)(VG)(DF)
brussels sprouts, cranberries, toasted almonds, balsamic glaze

Veggie Risotto (GF)(V)
grilled aparagus, roasted corn, chef's vegetables

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

Diced Potato Medley (GF)(V)(DF)
sweet potatoes, yukon potatoes, purple potatoes

PLATED DINNER SERVICE

Includes housemade spent grain bread & sweet butter

- made from bob's brewery hops

Multiple entrée surcharge 3.5 each.

50 person minimum.

All prices are subject to sales tax and 25% service charge.

Ask about our combination dinner selections.

SALADS

Caesar

romaine wedge, shaved parmesan reggiano,
herb croutons, red onion ribbons, house caesar dressing 3.75

Cherry Walnut (GF)(V)

baby farm lettuce, buttermilk bleu cheese,
red onion ribbons, candied walnuts, dried michigan cherries,
extra virgin olive oil, balsamic reduction 4.25

Baby Farm Wedge (GF)(VG)(DF)

iceberg wedge, carrot curls, radish coins,
cucumbers, grape tomatoes, lemon-chive vinaigrette 3.75

Caprese Salad (GF)(V)

roma tomatoes, fresh mozzarella,
basil, baby farm lettuce, balsamic reduction,
sea salt, extra virgin olive oil 4.5

Citrus Chopped Salad (GF)(VG)(DF)

oranges, grapefruit, chard, fennel, fresh herbs, red onion,
light grapefruit caper vinaigrette 4.5

Greek Salad (GF)(V)

chopped romaine, cucumbers, feta, pickled red onions,
cherry tomatoes, banana peppers, greek-style vinaigrette 4.25

Wedge Cobb (GF)

romaine wedge, avocado, hard-boiled eggs, shredded cheese
blend, grape tomatoes, bacon avocado ranch 4.25

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seafood, shellfish or eggs may increase your risk of food
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BUFFET DINNER

50 person minimum for all menus. Priced per person, unless otherwise noted.

Option 1 includes: two salads, two sides, one entrée 30

Option 2 includes: one salad, two sides, two entrées 32

Option 3 includes: two salads, two sides, two entrées 34

Additional entrées: 4.5 / Additional sides: 2.5

Includes housemade spent grain bread & sweet butter

- made from bob's brewery hops

All prices are subject to sales tax and 25% service charge.

BUFFET ENTRÉES

Burgundy Wine Braised Pot Roast (GF)(DF)

natural gravy, mirepoix

Herb Roasted Balsamella Chicken (GF)

boursin cream sauce, sautéed mushrooms

Grilled Sun-Dried Tomato Chicken (GF)

sun-dried tomato sauce

Grilled Chicken Mostarda (GF)(DF)

local bacon lardons, apricot &

michigan cherry mostarda

Pepita Pesto Atlantic Salmon (GF)(DF)

tomato caper relish (add 2 per person)

7oz Grilled Atlantic Salmon (GF)

lemon-honey-garlic butter, caramelized onions

Smoked Local Pork Shoulder (GF)(DF)

sweet mesquite

Portobella & Asiago Ravioli (V)

sun-dried tomato sauce, fresh wilted spinach

Four-Cheese Macaroni & Cheese (V)

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

Deconstructed Stuffed Peppers (GF)(VG)(DF)

grilled bell peppers, refried beans, chimichurri plant-based

meat sautéed with onions & peppers, vegan ancho chili sauce,

seasoned rice

Traditional Lasagna

layered housemade meat sauce, four-cheese spread,

shredded mozzarella

Butternut Squash Lasagna (V)

layered butternut squash sauce, fall spiced cheese spread,

shredded mozzarella

VEGETARIAN OPTIONS (V)

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CHEF ATTENDED CARVING BOARDS

Carved Dijon Pork Loin (DF)

pork demi, seasonal chutney

Carved Turkey (GF)(DF)

herb chicken gravy, seasonal chutney

Carved Smoked Beef Brisket (GF)(DF)

sweet mesquite, carolina sauce (add 6 per person)

Carved Beef Tenderloin (GF)

demi glace, horsey sauce (add 14 per person)

Carved Sea Salt & Rosemary Garlic Prime Rib (GF)

demi glace, horsey sauce (add 5 per person)

Carved Tri-Tip Sirloin (GF)(DF)

(add 4 per person)



BUFFET DINNER

50 person minimum for all menus. Priced per person, unless otherwise noted.

Option 1 includes: two salads, two sides, one entrée 30

Option 2 includes: one salad, two sides, two entrées 32

Option 3 includes: two salads, two sides, two entrées 34

Additional entrées: 6 / Additional sides: 2.5

Includes house spent grain rolls and butter

All prices are subject to sales tax and 25% service charge.

BUFFET SIDES

Roasted Rainbow Carrots (GF)(V)(DF)

michigan honey glaze, herb oil

Vegetable Rice Pilaf (GF)(VG)(DF)

Roasted Broccolini (GF)(V)

herb butter

Garlic & Chive Mashed Potatoes (GF)(V)

Sautéed Green Beans (GF)(V)

basil butter

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

Roasted Root Vegetables (GF)(VG)(DF)

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

Grilled Asparagus (GF)(V)

lemon butter

Herbed Yukon Medallions (GF)(VG)(DF)

sea salt, rosemary, oregano

Roasted Brussels Sprouts (GF)(VG)(DF)

brussels sprouts, cranberries, toasted almonds, balsamic glaze

Veggie Risotto (GF)(V)

grilled asparagus, roasted corn, chef vegetables

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

Diced Potato Medley (GF)(V)(DF)

sweet potatoes, yukon potatoes, purple potatoes

Grilled Vegetable Platter (GF)(V)

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

VEGETARIAN OPTIONS (V)

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BUFFET SALADS

Chopped Caesar

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

Cherry Walnut (GF)(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)(VG)(DF)

baby farm lettuce, carrot curls, radish coins,
cucumbers, grape tomatoes, lemon-chive vinaigrette

Caprese Salad (GF)(V)

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

Citrus Chopped Salad (GF)(VG)(DF)

oranges, grapefruit, chard, fennel, fresh herbs, red onions,
light grapefruit caper vinaigrette

Greek Salad (GF)(V)

chopped romaine, cucumbers, feta, pickled red onions, cherry
tomatoes, banana peppers, greek-style vinaigrette

Quinoa Cobb (GF)

mixed greens, blended quinoa, bacon, hard-boiled eggs, roasted
corn, avocado, bleu cheese, red wine vinaigrette

BACKYARD BARBECUE

Includes: two entrées, three sides, jalapeño cornbread biscuits.
Grill rental added to final bill when applicable.
\$25 per person
50 person minimum
All prices are subject to sales tax and 25% service charge.

Smoked Pulled Pork (GF)(DF)

sweet mesquite barbecue sauce

Char-Grilled Chicken (GF)(DF)

legs, breast, thighs, sweet mesquite barbecue sauce

Smoked & Carved Beef Brisket* (GF)(DF)

sweet mesquite barbecue sauce, carolina sauce
(add 6 per person)

Grilled & Carved Tri Tip Sirloin* (GF)(DF)

sweet mesquite barbecue sauce, carolina sauce
(add 6 per person)

additional entrées 6 per person

includes house barbecue sauce & carolina barbecue sauce

BARBECUE SIDES & SALADS

additional sides 2.5

Baby Farm Greens (GF)(VG)(DF)

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

Chef's Garden Pasta Salad (V)

cavatappi pasta, fresh garden vegetables,
feta cheese, garbanzo beans, basil, light vinaigrette

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

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

Fresh Fruit Salad (GF)(VG)(DF)

fresh melons, pineapple, local berries, grapes

Cherry Walnut Salad (GF)(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

Molasses Baked Beans (GF)(V)(DF)

Baked Four-Cheese Mac & Cheese (V)

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

Loaded Potato Salad

redskin potatoes, bacon crumbles, chives, hard-boiled egg,
onions, celery, dijonaise

Grilled Corn on the Cobb (GF)(V)

melted butter



Gilmore Collection Steak Burgers*

brioche buns, lettuce, tomato, onion, pickles, cheese,
ketchup, mustard, mayo

Black Bean Burgers (V)

brioche buns, lettuce, tomato, onion, pickles, cheese,
ketchup, mustard, mayo

Beer Braised Brats (DF)

peppers & onions

1/4lb Beef Franks (DF)

relish, diced onion, ketchup, mustard

Marinated Chicken Breast (DF)

sweet mesquite barbecue sauce

BEVERAGES

upon request

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INTERACTIVE STATIONS

50 person minimum, priced per person, unless otherwise noted.
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Latin American Station 26

3 tacos per person

chicken adobo, ground beef, roasted corn & cauliflower,
black beans, flour tortillas, cilantro, salsa verde,
fire-roasted salsa, queso fresco, jalapeños, onions,
lime wedges, guacamole, pico de gallo, tortilla chips

*corn tortillas upon request

Pasta Station 30

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
add vegan meatballs 2pp

Mashed Potato Bar 13.5

mashed potatoes, shredded cheddar cheese, steamed broccoli, chef
nicole's spicy chili, sour cream, chives, bacon bits, butter



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LATE NIGHT SNACKS

50 person minimum, priced per person, unless otherwise noted.
All prices are subject to sales tax and 25% service charge.

Four-Cheese Macaroni Crock

crispy bacon 3.45

Beef Slider

spicy mcclure's dill pickles, dijon, heinz ketchup,
farm country cheddar, hawaiian roll 4

Vegan Slider (VG)(DF)

blackened impossible veggie patty, vegan garlic aioli,
roasted tomato, avocado, arugula, hawaiian slider bun 3.75

Chicken Slider (DF)

seasoned char-grilled chicken, dill pickle, roasted tomato,
roasted garlic aioli, arugula, hawaiian slider bun 3.75

Barbecue Pulled Pork Slider (DF)

classic slaw, crispy onions, hawaiian roll 4

Smoked Chicken Wings (GF)(DF)

blackened honey barbecue (2 pieces per order) 3.75

Detroit Tailgater Pigs in a Blanket

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

Chef Assorted Pizzas (on-site only)

see your coordinator about ordering pizza from
your favorite local pizzeria

Taco Bar 3 per taco

ground beef, shredded lettuce, cheddar cheese, flour tortilla,
salsa, sour cream

Soft Pretzel

beer cheese, spicy mustard 3.5



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*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.

DESSERTS

50 piece minimum. Priced per piece, unless otherwise noted.
All prices are subject to sales tax and 25% service charge.

PLATED DESSERTS

Gilmore Collection's New York Style Cheesecake

berry sauce, chocolate curl, whipped cream 6

Key Lime Pie

whipped cream, graham cracker crust,
topped with coconut 6

Flourless Chocolate Torte (GF)

berry reduction, crème anglaise 6

Peanut Butter Cup Tart

peanut butter mousse, chocolate ganache,
spiced whipped cream, peanut butter cup crumbles 6

Lemon Blueberry Tart

blueberries, lemon custard, whipped cream 5

Strawberry & Almond Cake

whipped vanilla mascarpone, strawberry sauce,
fresh strawberries, whipped cream 5

Cashew & Berry "Cheese" Cake (GF)(VG)(DF)

date & cashew crust, berry sauce, chocolate curls 5

Spaceboy Stout Chocolate Cake

bob's brewery spaceboy stout chocolate, chocolate frosting,
raspberry coulis 6

MINI DESSERT SHOOTERS

3 each (suggestion is two per person)

Key Lime Shooter

key lime custard, graham cracker crumble,
cilantro whipped cream

Strawberry "Shortcake" Parfait

almond cake, whipped cream

Peanut Butter Cup Shooter (GF)

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

Tiramisu Shooter

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

Double Chocolate Mousse Shooter

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

Apple Jack Shooter

cinnamon liqueur mousse, apple pie filling, streusel topping



VEGETARIAN (V)

VEGAN OPTIONS (VG)

DAIRY-FREE (DF)

GLUTEN-FREE OPTIONS (GF)

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MINI TARTLETS

3 each (suggestion is two per person)

Mini Key Lime Tartlet

whipped cream

Mini Flourless Chocolate Cake (GF)

berry reduction, crème anglaise

Mini New York Style Cheesecake

berry sauce, chocolate curls

Peanut Butter Cup Tartlet

peanut butter mousse, chocolate ganache,
spiced whipped fromage, peanut butter cup crumbles

MINI CONES 3 each

Smores

Peanut Butter & Jelly

COOKIES, BARS & BROWNIES

(2 dozen minimum order per item) 2.5 each

House Brownie chocolate ganache frosting

Chocolate Chip Cookie

Monster Cookie m&ms, cherries, chocolate, walnuts (GF)

Almond Coconut Bar (VG)

House Marble Brownie

No Bake Cookie (GF)

Michigan Cherry Chocolate Oatmeal Cookie

Peanut Butter Cookie

House Energy Bar

SPECIALTY

Cullen's Housemade Macarons 3.5 each

Dessert Grazing Table 15pp (see your coordinator for details)



DESSERT ACTION STATIONS

Make Your Own Sundae Bar

vanilla bean gelato, hot fudge, caramel, crushed candy bars,
cherries, sprinkles, bananas, crushed nuts 7.25

Attended Flambé Station (choice of one)

bananas foster, cherries jubilee, vanilla bean gelato 8.5
(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 gelato for 2.5pp)

Fruit Cobbler

seasonal warm fruit cobblers, rolled oat crumble,
whipped cream 6 (add gelato for 2.75pp)

VEGETARIAN (V)

VEGAN OPTIONS (VG)

DAIRY-FREE (DF)

GLUTEN-FREE OPTIONS (GF)

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HOSTED BAR

Must be 21 years of age or older 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 5.5

Miller Lite, Bud Light, Coors Light

Import Bottles 6.5

Heineken, Corona, Heineken 0

Local Microbrews 7.5

Assortment of Local Microbrew Bottles

Spiked Seltzers 7.5

White Claw assorted flavors

DRAFT BEER

prices listed are for half barrels (150 glasses)

Domestic 300

Miller Lite, Bud Light, Coors Light, Budweiser

Local Microbrews 480

seasonal offerings - see your coordinator for a current list

LIQUOR

Liquor prices are priced per liter,
includes mixers, ice & glassware rental

Call Brands 99

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

Premium Brands 110

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

LOCAL SPIRITS

Long Road Distillers 110

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

Eastern Kille Distillery 110

michigan straight bourbon whiskey

New Holland Spirits 110

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

Wise Men 110

vodka

*see your coordinator for more local options



SOFT DRINKS

Soda throughout event 3pp

ADDITIONAL

BARTENDER FEE

\$25 per hour per bartender

(Estimated one bartender needed per 100 guests, Minimum 7
hours charged per bartender)

ADDITIONAL TAPPING FEE

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

HOSTED BAR

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COCKTAILS 8.50 each

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, coconut 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 michigan 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

HOSTED BAR

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



TIER 1 WINES

28 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, Babich,
Marlborough, New Zealand

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

Red

Cabernet Sauvignon,
Salmon Creek, CA

Merlot, Casa Mateo,
Curico Valley, Chile

Pinot Noir, Gnarly Head, CA

Red Blend, Whiplash, CA

TIER 2 WINES

40 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,
Louis Martini, Napa Valley, CA

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

Pinot Noir, Anthony & Dominic,
North Coast, CA

Zinfandel, TBD

Malbec, Trivento, Mendoza, Argentina

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

Pinot Noir, MacMurray Ranch,
Central Coast, 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.