



We appreciate your interest in The Gilmore Collection Catering, Promotions, & Special Events Department, where we specialize in exceeding your expectations in detail, service and professionalism.

Catering Sales office hours are 9:00am to 5:00pm Monday through Saturday.

Please call the Catering Sales office to schedule an appointment to meet with an Event Coordinator at 616.356.2627 x132.

All arrangements for menus and other details must be finalized eight weeks prior to your event.

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

We strictly adhere 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. We also require a room diagram of the venue, room layout, and a seating chart for all off premise events.

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 1/2 hours.

Private menu tastings are complimentary for booked wedding receptions and will be scheduled by the Special Events Coordinator from the Catering Sales office.

A \$500 deposit is required to book all events with the Catering Sales department.

This includes a site fee which is applicable at some venues. By giving us your deposit you have agreed to all terms and conditions that fall under our official contract. The deposit will be credited to your account the night of your event. 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.

There is a \$25 per person food minimum for most catered events.

50 person minimum for most catered events.

Labor and Culinary Fees will apply to all off premise events and will be determined by The Gilmore Collection Special Events Coordinator and will depend on the specific details of the event, the location, the overall involvement of the set up, and the selected menu. Due to facility restrictions, some items may not be available at certain locations. Ask your event planner for details.

A limited selection of linen tablecloths are provided at a cost of \$7-\$12 per linen. Matching linen napkins are provided at no cost. All dinnerware, flatware, & glassware are available for your event through your event coordinator, pricing varies. All disposable items are also available at a cost of \$3.00 per person. Bar items and barware are charged separately.

Please see prices on page 14 of the attached menu.

The Gilmore Collection Catering, Promotions, & Special Events office is pleased you have considered our company for your special event. Our highly qualified team of planning experts, excellent culinary staff members, and our event staff members are here to assist with all the special details which will make your event one your guests will always remember!



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

Mini BLT Canape

bacon, cherry tomato, frisée, basil aioli, parmesan puff toast 2

Smoked Salmon Canape

smoked salmon mousse, horseradish,
chives, spent grain cracker 2

Smoked Duck Canape

smoked duck, shitake mushrooms,
golden raisins, goat cheese, mini tartlet 2.25

Goat Cheese Stuffed Dates (GF)

goat cheese, almond crunch, local honey 2

Smoked Whitefish Planks

michigan white fish, capers, golden raisins, toasted caraway,
pumpnickel plank, peppadew relish 2.25

Achiote Shrimp Shooters (GF)

achiote spiced rock shrimp, avocado mousse,
pico de gallo, corn tortilla crisp 2.5

Michigan Cherry Chicken Salad Brioche

local goat cheese, grilled chicken, michigan cherries, cherry chive
vinaigrette, local honey drizzle, mini brioche bowl 2.5

Natural Beef Carpaccio Cone*

all-natural beef, white truffle aioli, micro greens, spinach cone 2.5

Curried Chicken Salad Spoon (GF)

golden raisins, garbanzo beans, cilantro, toasted caraway 2.25

Apricot Chicken Salad Spoon (GF)

dried apricot, grilled chicken, cashews,
balsamic onions, madeira aioli 2.25

Ravioli Kebob

mini cheese ravioli, roasted tomato,
artichoke hearts, pumpkin seed pesto 2.25

Caprese Skewer (GF)

grape tomato, mozzarella, basil, sea salt,
smoked peppercorns, pipette of balsamic vinaigrette 2

Shrimp Lollipop (GF)

pickled pearl onion, pipette of bloody mary 3

Kalbi Chicken & Kimchi Lettuce Wrap (GF)

kalbi grilled chicken, kimchi slaw, peanuts 2.5

Thai Shrimp Lettuce Wrap (GF)

sriracha shrimp, crispy vegetable slaw, crispy puffed rice 2.75

Antipasti Skewer (GF)

salami, kalamata olive, roasted tomato,
fresh mozzarella, pesto drizzle 2.5

Goat Cheese & Grape Relish Tartlet

pickled grapes, local goat cheese, phyllo tartlet,
pomegranate balsamic drizzle 2.25

HOT ITEMS

Boursin Stuffed Mushroom Caps

pomegranate balsamic drizzle, parmesan crisp 2.25

Spinach & Quinoa Mushroom Caps (V, GF)

aged sherry gastrique, sea salt 2.5

Coney Island Pigs in a Blanket

mini frank, sauerkraut, jalapeño dijon mustard 2.5

Detroit Tailgater Pigs in a Blanket

detroit chili, shaved pickles, yellow mustard 2.5

Goat Cheese & Caramelized Onion Tartlet

sweet onions, goat cheese, apple walnut compote, tart shell 2.25

Gruyere & Mushroom Duxelle Tartlet

forest mushroom duxelle, caramelized shallots,
gruyere cheese, tart shell 2.25

Steak & Potato Skewers* (GF)

marinated beef, baby potatoes, pepper, honey balsamic 2.25

Rum Glazed Shrimp Kebob (GF)

jumbo shrimp, figs, green chili peppers 3

Creole Chicken & Andouille Skewer (GF)

grilled chicken, andouille sausage,
anahiem peppers, onion, creole aioli 2.5

Asian Ginger Chicken Satay (GF)

sweet chili sauce, scallions, cilantro 2.5

Greek Lamb Kebob (GF)

tzatziki dip 3

Shrimp di Parma (GF)

jumbo shrimp, prosciutto di parma,
dried apricots, basil, honeycomb dijon 3

Smoked Pork & Potato Skin Bite (GF)

smoked pork shoulder, sea salt red skin potato,
dijon maple glaze, local cheddar 2.5

Lump Crab Cake

spent grain cracker, dijon aioli, micro salad 2.75

Sweet Potato Skewer (V, GF)

cumin roasted sweet potatoes, anahiem chilis, baby potatoes,
pepita crunch, scallions, sweet lime glaze 2

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.



STATIONED APPETIZERS

25 person minimum order, priced per person unless otherwise noted.
All prices are subject to sales tax and 21% gratuity.

HOT ITEMS

Root Beer Barbecue Meatballs
root beer barbecue sauce (2 pieces per order) 2.5

Asian Chicken Meatballs
sweet chili glaze (2 pieces per order) 2.5

Italian Pork & Fennel Meatballs (GF)
house marinara (2 pieces per order) 2.5

Braised Beef & Brioche
horseradish cream sauce, mini brioche bowl 2.75

Smoked Chicken Wings (GF)
sweet barbecue (2 pieces per order) 3

Four Cheese Macaroni Crocks
crispy bacon 2.5

Lamb Lollipops* (GF)
beef & onion pisto 3.75

SLIDERS

25 piece minimum order

Beef Slider*
bread & butter pickles, dijon, heinz ketchup,
farm country cheddar, brioche bun 2.75

Root Beer Barbecue Pulled Pork Slider
classic slaw, crispy onions, hawaiian rolls 2.75

Michigan Cherry Slider Burger*
brie, arugula, cherry dijon, brioche bun 2.75

Mini Chili Dog
detroit style chili, shredded pickles, jalapeno mustard 2.75

INTERACTIVE STATIONS

Latin American Station 16

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

Slider Bar 16

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

*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.

DIPS, SPREADS & FONDUES

Grape Tomato Bruschetta
fresh mozzarella, fresh basil, extra virgin olive oil,
balsamic reduction, ciabatta crostini 2.5

Mediterranean Dip Trio
charred scallion hummus, kalamata tapenade,
beet whipped feta, naan bread 2.5

Tex-Mex Trio (V, GF)
house guacamole, pico de gallo,
black bean & corn salsa, tortilla chips 2.5

Spinach Artichoke Dip
herb toasted pita bread 2.75

Brie Wrapped in Phyllo
local raw honey, almonds, warm house bread 2.75

Honey Black Pepper Goat Cheese Fondue (GF)
root chips 3

Buffalo Chicken Dip (GF)
tortilla chips 2.5

Artichoke & Cremini Mushroom Bruschetta (V)
roasted garlic, thyme, red peppers, extra virgin olive oil,
balsamic reduction, grilled crostini 2.5

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 4.25

Fruit Board (V, GF)
cantaloupe, honeydew, golden pineapple, watermelon,
fresh berries, dried fruit, nuts, raw honey 2.75

Farm Market Crudités (V, GF)
carrots, celery, radishes, grape tomatoes, cauliflower,
broccoli, cucumber, beet whipped feta, veggie dip 2.5

Antipasti Platter
spicy capicola, prosciutto di parma, genoa salami,
marinated mushrooms, olives, artichokes, roasted red peppers,
marinated ciliegini mozzarella, beamster's gouda, farm country
white cheddar, artisan bread 5

Smoked Lake Fish Trio
salmon mousse, white fish dip, smoked salmon,
spent grain crackers, mustard crème fraiche,
fresh horseradish, garlic pickled vegetables 4

Local Charcuterie Board
local summer sausages, salami, cured meats, house b&b pickles,
cornichons, sharp mustard, spent grain crackers 4.25

Garlic Parsley Shrimp Cocktail (GF)
gingered cocktail sauce, lemon wedges 3 (each piece)

VEGAN OPTIONS (V)

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



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 21% gratuity.

SALADS

Caesar Wedge Salad

baby romaine heart wedge, shaved parmesan reggiano,
herb croutons, red onion ribbons, house caesar 2.75

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

Baby Farm Wedge Salad (GF, V)

baby iceberg lettuce wedge, carrot curls, radish coins,
cucumbers, grape tomatoes, lemon vinaigrette 2.25

Caprese Salad (GF)

wonder gem cherry tomatoes, peralini mozzarella, basil,
baby leaves, balsamic reduction, sea salt,
extra virgin olive oil 3.25

Pear & Walnut Salad

baby iceberg wedge, charred pears, buttermilk bleu cheese,
black pepper & maple bacon lardons, walnut crumbles,
spiced apple cider vinaigrette 3.5

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 3.5

ENTRÉE SELECTIONS

8oz Creekstone Natural Beef Tenderloin* (GF)
madeira demi 49

Grilled 7oz Natural Chicken Breast (GF)
sun-dried tomato sauce 17

7oz Creekstone Natural Prime Baseball Sirloin*
house steak sauce 22

**Amish 7oz Chicken &
Local Cherrywood Bacon Lardons** (GF)
apricot cherry mostarda 18

Pepita Pesto Atlantic Salmon* (GF)
tomato caper relish 21

Herb Roasted 7oz Amish Chicken Breast
boursin sauce, sautéed mushrooms 17

8oz Block Cut New York Strip* (GF)
balsamic onion & peppercorn demi 35

7oz Grilled Natural Chicken Marsala (GF)
Marsala forest mushroom chicken demi 18

Garlic & Parsley Petit Lamb Rack*
port wine veal glace 39

8oz Single-Bone Braised Natural Short Rib
pan sauce demi 27

Tea Rubbed Michigan Duroc Pork Loin*
mustard cream sauce 20

7oz Grilled Caprese Chicken (GF)
grape tomatoes, fresh mozzarella, balsamic reduction 18

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.



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 21% gratuity.

VEGETARIAN ENTRÉES

Butternut Squash Ravioli
melted fennel, toasted hazelnuts, frisée,
apple purée, cider gastrique 20

Ricotta Gnocchi
sautéed spinach, roasted tomatoes, forest mushrooms,
red onions, red peppers, fennel, mirepoix demi 19

**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 19

Grilled Portabella Steak (V, GF)
roasted fingerlings, apples, toasted almonds,
wilted arugula, mulled wine gastrique 21

COMBINATION ENTRÉES

Petit Block Cut NY Strip* (GF)
madeira demi

AND

Pepita Pesto Salmon* (GF)
tomato caper relish 37

**Grilled Natural Chicken &
Cherrywood Bacon Lardons (GF)**
apricot mostarda

AND

Petit Block Cut NY Strip* (GF)
balsamic onions 32

Grilled Natural Chicken Marsala (GF)
marsala mushroom chicken demi

AND

Pepita Pesto Salmon* (GF)
tomato caper relish 27

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)

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.



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 22

Option 2 includes: one salad, two sides, two entrées 24

Option 3 includes: two salads, two sides, two entrées 27

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

Baby Farm Greens Salad (V, GF)

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)

Röthkase Buttermilk Bleu Cheese Scallop Potatoes

Beemster's Gouda Scallop Potatoes (GF)

Michigan Maple Glazed Carrots (GF)

Wheat Berry Long Grain Rice

Sweet Potato & Green Bean Sauté (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)

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.



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 22

Option 2 includes: one salad, two sides, two entrées 24

Option 3 includes: two salads, two sides, two entrées 27

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 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 Bolognaise & 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 per person)

Carved Beef Tenderloin* (GF)
pan dripping demi, house steak sauce
(add 10 per person)

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.



DESSERTS

25 piece minimum. All pricing is per piece unless otherwise noted.
All prices are subject to sales tax and 21% gratuity.

PLATED DESSERTS

Gilmore Collection's New York Style Cheesecake
berry sauce, chocolate curl, whipped fromage 5.25

Lemon Blueberry Tart
fresh blueberries, lemon custard, whipped fromage 5.25

Key Lime Pie
whipped cream, graham cracker crust 5.25

Flourless Chocolate Torte (GF)
berry reduction, crème anglaise 5.25

Peanut Butter Cup Tart
peanut butter cream, chocolate ganache,
spiced whipped fromage, peanut butter cup crumbs 5.25

Strawberry & Almond Cake
whipped vanilla mascarpone, strawberry sauce,
fresh strawberries, whipped cream 5.25

Cashew & Berry "Cheese" Cake (V, GF)
date & cashew crust, berry sauce, chocolate curls 5.75

MINI DESSERTS SHOOTERS

2.75 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 crumbs

VEGAN OPTIONS (V)

GLUTEN-FREE OPTIONS (GF)

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

MINI TARTLETS

2.75 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) 2.25 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 7.25

(add additional choices for .75pp)

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

tartlets, cookies, brownies and shooters 5.25

Make Your Own Shortcake Bar

strawberries, blueberries, peaches, almond cake,
buttermilk biscuits, whipped cream 5.25

(add vanilla gelato 2.5pp)

Fruit Cobbler

seasonal warm fruit cobblers, rolled oat crumble,
whipped cream 5.25 (add palazzolo's gelato for 2.5pp)



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 18

**Grilled 6oz Creekstone
Natural Prime Baseball Sirloin* (GF)**
house steak sauce 21

**Natural ABF 5oz. Chicken &
Local Cherrywood Bacon Lardons (GF)**
apricot cherry mostarda 18

Peptia Pesto 6oz Atlantic Salmon* (GF)
tomato caper relish 21

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 15

Sandwich Platter
choose of 2 wrap selections or chef's combination platter
includes: pasta salad, sun chips, cookie tray (2 per person) 15

WORKING LUNCHES

Boxed Sandwich Lunches 10
1/2 sandwich, pasta salad, sun chips,
house chocolate chip cookie

BOXED LUNCH ENTRÉE SALADS 10

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 10

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.



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 7.5

Deluxe Continental Breakfast

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

Good Start Continental Breakfast

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

Healthy Breakfast

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, applewood smoked 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 malt syrup, biscuits & local sausage gravy, breakfast potatoes, applewood smoked bacon, doughnuts 14

BREAKFAST ATTENDED STATIONS

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

Omelet Station* 9

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

Belgium Waffle Stations 7

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

Brioche French Toast 7

michigan maple syrup, fresh strawberries, whipped cream

A LA CARTE BEVERAGES

Coffee 2.5 per person

Juice 2 per person

Hot Tea 2.5 per person

Bottled Water 1.5 each

Canned Sodas 2 each

Bottled Iced Tea 3.5 each

S.Pellegrino 3.5 each

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.



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 17

additional entrées 4 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 18

additional entrées 6 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)

WOOD FIRED PIZZA CART

10.00 per pizza (50 pizza minimum 150 pizza max)
150.00 culinary fee applies
includes choice of three meats, two sauces, and seven toppings

Meats

pepperoni, frank's italian sausage, delski's andouille,
grilled chicken breast, applewood smoked 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)

WHOLE LOCAL PIG ROAST 17

(50 person minimum) + 150.00 rental fee applies

Local Hog slow roasted

Corn Bread Biscuits, Fruit Salad,

Redskin Potato Salad, Molasses Baked Beans

Smoked Chicken Thighs (add 2.5 per person)

BARBECUE SIDES & SALADS

additional sides 2.5

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, rōthkase 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 (GF) melted butter

Molasses Baked Beans

Baked Four Cheese Mac & Cheese

Farm Country Cheddar Scallop Potatoes (GF)

Foil Pouch Garlic & Herb Sliced Potatoes (GF)

PICNIC BEVERAGES

Iced Tea 2.50 per person

Bottled Water 2.25 each

Bottled Iced Tea 3.25 each

Red Bull 4.25 each

Canned Sodas 2.75 each

Ice Chest Rental 25

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.



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

Absolute, 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 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

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.



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



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.



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.

<i>Time line</i>	<i>Task to be Completed</i>
TIME OF BOOKING	<ol style="list-style-type: none">1. Pay deposit2. Complete initial contract with signature
6-8 MONTHS PRIOR	<ol style="list-style-type: none">1. Call 616-356-2627 x132 to schedule appointment with corresponding planner <i>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.</i>
14 DAYS PRIOR	<ol style="list-style-type: none">1. Call with final count & payment information<ul style="list-style-type: none">• Please call 616-356-2627 x116 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. <i>To schedule call 616-356-2627 x132.</i>• Provide a seating diagram, floor chart, and all specific details regarding the event.
1-2 DAYS PRIOR	<ol style="list-style-type: none">1. Final detail meeting2. Payment options: cash, check, all major credit cards <i>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.)</i>
DAY OF EVENT	<ol style="list-style-type: none">1. Meet with event manager on site to verify event details

Please contact The Gilmore Collection Catering, Promotions, & Special Events office at 616.356.2627 x116 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

Angela Shea
Assistant Director of Catering, Special Events & Promotions
616-356-2627 x132
Office Hours:
Monday-Friday 9am-5pm
ashea@gilmorecatering.com