



# 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.

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

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



We appreciate your interest in Mangiamao Events by Gilmore Catering, where we specialize in exceeding your expectations in detail, service and professionalism. Sales office hours are 10:00am to 4:00pm Monday through Friday. Appointments are required. Please call 616.742.0600 or email [catering@gilmorecatering.com](mailto:catering@gilmorecatering.com).

If the spending minimums are met or exceeded, no additional fees will be charged.  
A \$25.00 per bartender per hour bar fee will apply for events requesting a private bar to be setup.

You must confirm in advance specific amounts of each entrée and indicate each person's choice to our service staff by means of place card or name tag.

Client will be allowed access to room (1) hour prior to the start of their event for any event other than a wedding reception. Additional time will result in additional fees.

Mangiamao offers several private dining rooms with capacities ranging from 25 to 200 guests (or more with a whole estate rental). Rooms are reserved based on function size estimates given at the time of initial booking.

We reserve the right to conduct your event in the most appropriate sized room, even if not the room originally booked. Mangiamao reserves the right to change your room if needed.

**A single contact person (contract signer) will be the designated contact for all arrangements and only that person will be authorized to make changes to the contract.**

Mangiamao does not allow anything hung on any painted wall surfaces.  
If damage is done to any surfaces, your credit card will be charged to cover repair costs.

All non-alcoholic & alcoholic beverages must be supplied by The Gilmore Collection/Mangiamao.  
We do not allow any outside beer, wine or liquor to be brought into the establishment, i.e. coolers, bottles, cans, etc.

All bars will close by 12:00am or after 6 hours, whichever is reached first (10:00pm for outside events).

Mangiamao reserves the right to review and adjust any price quotations issued up to 14 days prior to your event.

All menu selections and room setups must be completed with the Catering Sales Manager 1 month prior to the event (4 months for large events and wedding receptions).

**All food, with the exception of cake/cupcakes, must be purchased through Mangiamao/Gilmore Catering.  
A \$1.75 per person fee applies for cake cutting and handling.**

Please note that in accordance to health department codes, all perishable food will be removed after 2.5 hours.

Refrigerated space is not available onsite.

**Mangiamao does not assume the responsibility of any missing, broken or incomplete deliveries.  
Client is responsible for set up of all items not supplied by Mangiamao (cake, flowers, decorations, etc.).  
We are not responsible for moving or setting up any items the client has delivered.**

# PASSABLE APPETIZERS

50 piece minimum. Priced per piece unless otherwise noted.  
All prices are subject to sales tax and 23% service charge.

**Rice Paper Spring Roll (VG)(DF)** (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 2.25

**Philly Cheesesteak Mini Bowl**  
shaved prime rib, bell peppers, onions, provolone 3.75

**Achiote Shrimp Shooter (GF)(DF)**  
achiote spiced rock shrimp, guacamole,  
pico de gallo, spiced corn crisp 3.45

**Baked Potato Bite (GF)(VG)(DF)**  
redskin potato, truffle aioli, spiced mustard, roasted garlic 2.3

**Goat Cheese Stuffed Date (GF)(V)**  
goat cheese, almond crunch, michigan honey 2.3  
\*bacon wrapped 3

**Antipasti Skewer (GF)**  
salami, kalamata olive, roasted tomato,  
fresh mozzarella, pesto drizzle 3.15

**Boursin Stuffed Mushroom Cap (GF)(V)**  
pomegranate balsamic drizzle, chives 3.15

**Creole Chicken & Andouille Skewer (GF)(DF)**  
grilled chicken, andouille, sausage,  
anaheim peppers, onion, creole aioli 3.5

**Lump Crab Cake (DF)**  
dijon aioli, micro salad 4.3  
\*can be made vegan upon request

**Vegan Sausage Skewer (VG)(DF)**  
bell peppers, onions, vegan italian sausage, marinara 3.75

**Pork Belly & Avocado Canape (DF)**  
crisp braised pork belly, avocado mousse, cucumber  
toasted naan point 3

**Watermelon Canape (GF)(V)**  
watermelon, cucumber, feta, mint, pomegranate balsamic 2

## 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.

\*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.



**Baklava Canape (V)**  
michigan honey, candied pistachios, goat cheese, apricot,  
puff pastry bowl 2.25

**Cucumber Canape (GF)(VG)(DF)**  
charred scallion hummus, cucumber canape, roasted red pepper 2

**Ratatouille Canape (V)**  
squash, zucchini, bell peppers, onions, tomatoes, parmesan,  
phyllo cup 2.25

**Luau Skewer (GF)(DF)**  
grilled pineapple, bell peppers, red onion, bacon lardon,  
pineapple chipotle barbecue 2.5

**Peach & Brie Canape (V)**  
local brie, peaches, crushed hazelnuts, michigan honey  
balsamic drizzle, housemade spent grain cracker 2

**Smoked Whitefish Stuffed Peppadew (GF)**  
multicolored peppadew peppers, michigan whitefish, capers,  
golden raisins, toasted caraway 2.3

**Tortellini Kabob**  
mini tortellini, roasted tomato, artichoke heart,  
pumpkin seed pesto 2.85

**Caprese Skewer (GF)(V)**  
grape tomato, mozzarella, basil sea salt, balsamic glaze 2.85

**Mini Vegan 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 23% service charge.

## Barbecue Meatballs

sweet mesquite barbecue sauce (3 pieces per order) 3.5

## Shrimp Cocktail (GF)(DF)

traditional cocktail sauce, lemon wedge 3.75

## 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 breast, dill pickle, roasted to-  
mato, roasted garlic aioli, arugula, hawaiian slider bun 3.75

## Barbecue Pulled Pork Slider (DF)

classic slaw, crispy onions, hawaiian roll 4

## Steak & Potato Skewer (GF)(DF)

marinated beef, baby potato, bell pepper, honey balsamic 3.5

## Asian Ginger Chicken Satay (GF)(DF)

sweet chili sauce, scallions, cilantro 3.25

## Smoked Pork & Potato Skin Bite (GF)

smoked pork shoulder, sea salt, redskin potato,  
dijon maple glaze, local cheddar 3.5

\* can be made vegan upon request

## Greek Lamb Kabob (GF)

lamb chop, bell peppers, red onions, tzatziki cucumber sauce 4

## Rum Glazed Shrimp Kabob (GF)

jumbo shrimp, figs, green chili peppers 3.45

## Smoked Chicken Wings (GF)(DF)

blackened honey barbecue (2 pieces per order) 3.75

## Kalbi Chicken & Kimchi Lettuce Wrap (DF)

kalbi grilled chicken, kimchi slaw, peanuts, endive 3.75

## VEGETARIAN OPTIONS (V)

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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 6.5

**Fruit Board** (GF)(VG)(DF)  
cantaloupe, honeydew, golden pineapple,  
watermelon, fresh berries 4

**Farm Market Crudite** (GF)(VG)  
heriloom tomatoes, tricolor peppers, tricolor cauliflower,  
broccoli, baby carrots, cucumbers, sugar snap peas,  
charred scallion hummus, veggie dip 4

**Local Charcuterie Board**  
local summer sausages, salami, cured meats, house bread  
& butter pickles, cornichons, sharp mustard, housemade  
spent grain crackers 7.5

**Antipasti Platter**  
spicy capicola, proscuitto di parma, genoa salami, marinated  
mushrooms, olives, roasted tomatoes, roasted peppers,  
marinated ciliegini mozzarella 6.5

**Mediterranean Display** (V)  
roasted chickpea-charred scallion hummus, marinated feta,  
mixed international olives, stuffed grape leaves, toasted  
naan, grilled vegetables, focaccia bread 5

**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 16

\*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

**Warm Spinach Artichoke Dip** (GF available)(V)  
herb toasted pita bread 3.5

**Buffalo Chicken Dip** (GF)  
fritos 3.5

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

**Butternut Squash Bruschette** (GF)(VG)(DF)  
roasted butternut squash, vegan ricotta spread, preserves,  
polenta rounds, blackberry balsamic 2.85

# 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 23% 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 27

**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 25

**7oz Grilled Caprese Chicken** (GF)  
sliced roma tomatoes, fresh mozzarella, pesto,  
balsamic reduction 25

**7oz Grilled Atlantic Salmon** (GF)  
garlic, lemon, honey, caramelized onions 25

**Pepita Pesto Atlantic Salmon** (GF)(DF)  
tomato caper relish 25

**Peach & Soy Pork Chop**  
rum deglazed peaches, brown sugar-soy reduction 25

## 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 asparagus, 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 23% 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 4.25

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

oranges, grapefruit, chard, fennel, fresh herbs, red onion,  
light grapefruit caper vinaigrette 4.25

### Greek Salad (GF)(V)

chopped romaine, cucumbers, feta, pickled red onions, cher-  
ry tomatoes, banana peppers, greek-style vinaigrette 3.75

### Wedge Cobb (GF)

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



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## DAIRY-FREE (DF)

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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 23% 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, chimchurri 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 4 per person)

**Carved Beef Tenderloin (GF)**  
demi glace, horsey sauce (add 12 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: 4.5 / Additional sides: 2.5

Includes house spent grain rolls and butter

All prices are subject to sales tax and 23% service charge.



## 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 onion, 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

## BUFFET SIDES

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

michigan honey glaze, herb oil

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

### Roasted Broccoli (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)

## VEGAN OPTIONS (VG)

## DAIRY-FREE (DF)

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# 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 23% 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 4 per person)

**Grilled & Carved Tri Tip Sirloin\*** (GF)(DF)  
sweet mesquite barbecue sauce, carolina sauce  
(add 4 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, garbonzo 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

**VEGETARIAN OPTIONS (V)**

**VEGAN OPTIONS (VG)**

**DAIRY-FREE (DF)**

**GLUTEN-FREE OPTIONS (GF)**

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# INTERACTIVE STATIONS

50 person minimum, priced per person, unless otherwise noted.  
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## Latin American Station 24

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 23

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



### 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.

\*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.

# LATE NIGHT SNACKS

50 person minimum, priced per person, unless otherwise noted.  
All prices are subject to sales tax and 23% 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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# DESSERTS

50 piece minimum. Priced per piece, unless otherwise noted.  
All prices are subject to sales tax and 23% 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)**

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# DESSERTS

50 piece minimum. Priced per piece, unless otherwise noted.  
All prices are subject to sales tax and 23% service charge.



## 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 3.5 each

**Cullen's Housemade Macarons**

**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 6.5

### Attended Flambé Station (choice of one)

bananas foster, cherries jubilee, vanilla bean gelato 7.5  
(add additional choices for .75pp)

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

tartlets, cookies, brownies and shooters 5.5

### Make Your Own Shortcake Bar

strawberries, blueberries, peaches, almond cake,  
buttermilk biscuits, whipped cream 5.5  
(add gelato for 2.5pp)

### Fruit Cobbler

seasonal warm fruit cobblers, rolled oat crumble,  
whipped cream 5.5 (add gelato for 2.75pp)

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# Hosted Bar

Must be 21 years of age to be served.  
All prices are subject to sales tax and 23% service charge.  
All beverage charges are based on consumption. Specialty items by be ordered in advance by request. Prices and availability may vary. \$25 per hour per bartender fee.

## BOTTLED BEER priced per bottle

### Domestic Bottles 5

Miller Lite, Miller High Life, Bud Light,  
Budweiser, Coors Light, Michelob Ultra

### Import Bottles 6

Corona, Modelo

### Local Microbrews 7

Founder's All Day IPA, Bell's Two Hearted,  
Perrin Seasonal, Athletic Hazy IPA Non-Alcoholic

### Canned Cocktails 8

High Noon, Long Drink, Long Drink Zero

### Seltzer 7

Good Boy

## LIQUOR priced per glass

### Call 8.5

Tito's, Tanqueray, Bacardi, Dewar's, Captain Morgan, Jack Daniels, Jim Beam, Jose Cuervo

### Premium 10.5

Grey Goose, Bombay Sapphire, Johnny Walker, Casamigos, Knob Creek, Makers, Crown Royal, Jameson, Patron

## COCKTAILS priced per cocktail

### Classic Moscow Mule

vodka, simple syrup, lime juice, ginger beer 10

### Lavender Lemonade

gin, honey lavender simple syrup, lemon juice 12

### Old Fashioned

whiskey, simple syrup, bitters 12

### Pomegranate Margarita

tequila, simple syrup, triple sec, lime juice,  
pomegranate juice 11

\*ask your coordinator about our mocktail options

\*other beer, liquor, wine selections, and cocktails may be available upon request\*



## TIER 1 WINE 7 glass / 28 bottle

### White

Chardonnay, Casa Mateo, Central Valley, Chile  
Pinot Grigio, Casa Mateo, Central Valley, Chile

### Red

Cabernet, Casa Mateo, Central Valley, Chile  
Merlot, Casa Mateo, Central Valley, Chile

## TIER 2 WINE 10 glass / 40 bottle

### White

Chardonnay  
Sauvignon Blanc  
Reisling

### Red

Cabernet  
Malbec  
Pinot Noir

## TIER 3 WINE 13 glass / 52 bottle

### Whites

Chardonnay  
Pinot Grigio

### Reds

Cabernet  
Red Blend

## CHAMPAGNE

St. Julian Champagne 8 glass / 32 bottle

St. Julian Non-Alcoholic Sparking Juice 8 glass / 32 bottle

Saint-Hilaire sparkling white wine 10 glass / 40 bottle

## NA BEVERAGES

priced per person (free refills)

pepsi products, lemonade, fruit punch, juices,  
coffee, hot tea, iced tea 3



# 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.