

We appreciate your interest in Paddock Place 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 Heidi Beyer at 616.742.0600 ext. 12 or email hbeyer@gilmorec.com.

If the spending minimums are met or exceeded, no additional fees will be charged. A \$45.00 bar fee will apply for events whose bar sales do not reach \$450.00 and for events requesting a private bar to be setup.

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 place card or name tag.

Private menu tastings are complimentary for 2 guests for booked weddings and will take place at The B.O.B.

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.

Paddock Place 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. Paddock Place 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.

Paddock Place 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/Paddock Place. 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).

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

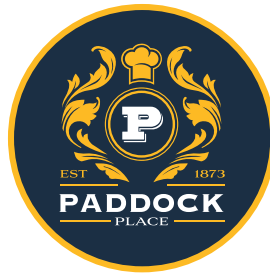
All menu selections and room setups must be completed with the Catering Sales Manager 1 month prior to the event (4 months for large events and wedding receptions).

All food, with the exception of cake/cupcakes, must be purchased through Paddock Place/Gilmore Catering. A \$1.00/person fee applies for cake/cupcakes.

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.

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



Paddock Place is not responsible for items lost, left, stolen, or damaged at our location. Any items left after the rental will be forfeited and will either be donated or disposed of.

For liability reasons, guests are asked to remain in contracted areas only.

Paddock Place reserves the right to charge labor fee for any setup that falls outside the "standard" set up or if groups use space outside the contracted area

If your party is tax exempt, please supply your tax exemption number and proper paperwork to our office.

For wedding receptions, an initial \$1000.00 deposit is required to book your event. By giving us your deposit you have agreed to all terms and conditions that fall under our official contract. Deposits will be credited to your account the night of your event. However, these deposits are non-refundable if your event is cancelled. Our cancellation policy is outlined below.

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

GILMORE CATERING CANCELLATION POLICY:

All deposits are non-refundable unless under extraordinary circumstances.

The following charges apply to all cancelled events:

Ninety days or more – no cancellation charge

Sixty to eighty-nine days – 50% of total charges*

Thirty to fifty-nine days – 75% of total charges*

Twenty-nine days or less – 100% of total charges*

**Total charges are obtained by taking the estimated number of guests multiplied by the estimated food cost or minimum food charge.*

Final Payment is due prior to your event for groups larger than 50 people.

This applies to food only. Bar will be based on consumption if a Hosted Bar

****LAWN EVENTS** DUE TO A VERY STRICT CITY NOISE ORDINANCE ON THE PROPERTY, THERE CAN BE NO AMPLIFIED MUSIC OR USE OF SPEAKERS OR MICROPHONES ON LAWN. THIS IS NON-NEGOTIABLE. MUSIC CAN ONLY BE PERFORMED ACOUSTICALLY AND MUST CONCLUDE BY 10:00PM.**

All non-referred bands and DJs must be approved prior to your event. There is a \$200.00 fee to have any DJ that is not one of our preferred DJs (No bands or DJ's allowed on lawn)



PASSABLE APPETIZERS

Passed apps for groups larger than 75 ppl, otherwise stationed.
25 piece minimum. Priced per piece unless specified.
All prices are subject to sales tax, 20% gratuity, and 2% administration fee.

COLD ITEMS

Peach & Brie Canape

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

Mini BLT Canape

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

Smoked Salmon Canape

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

Smoked Duck Canape

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

Goat Cheese Stuffed Dates (GF)

goat cheese, almond crunch, local honey 2.25

Smoked Whitefish Planks

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

Achiote Shrimp Shooters (GF)

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

Michigan Cherry Chicken Salad Brioche

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

Natural Beef Carpaccio Cone*

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

Curried Chicken Salad Spoon (GF)

golden raisins, garbanzo beans, cilantro, toasted caraway 2.60

Apricot Chicken Salad Spoon (GF)

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

Ravioli Kebob

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

Caprese Skewer (GF)

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

Shrimp Lollipop (GF)

pickled pearl onion, pipette of bloody mary 3.75

Kalbi Chicken & Kimchi Lettuce Wrap (GF)

kalbi grilled chicken, kimchi slaw, peanuts 2.95

Thai Shrimp Lettuce Wrap (GF)

sriracha shrimp, crispy vegetable slaw, crispy puffed rice 3.35

Antipasti Skewer (GF)

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

Goat Cheese & Grape Relish Tartlet

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

HOT ITEMS

Boursin Stuffed Mushroom Caps

pomegranate balsamic drizzle, parmesan crisp 2.60

Spinach & Quinoa Mushroom Caps (V, GF)

aged sherry gastrique, sea salt 2.95

Coney Island Pigs in a Blanket

mini frank, sauerkraut, jalapeño dijon mustard 2.95

Detroit Tailgater Pigs in a Blanket

detroit chili, shaved pickles, yellow mustard 2.95

Goat Cheese & Caramelized Onion Tartlet

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

Gruyere & Mushroom Duxelle Tartlet

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

Steak & Potato Skewers* (GF)

marinated beef, baby potatoes, pepper, honey balsamic 2.60

Rum Glazed Shrimp Kebob (GF)

jumbo shrimp, figs, green chili peppers 3.75

Creole Chicken & Andouille Skewer (GF)

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

Asian Ginger Chicken Satay (GF)

sweet chili sauce, scallions, cilantro 2.95

Greek Lamb Kebob (GF)

tzatziki dip 3.75

Shrimp di Parma (GF)

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

Smoked Pork & Potato Skin Bite (GF)

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

Lump Crab Cake

spent grain cracker, dijon aioli, micro salad 3.35

Sweet Potato Skewer (V, GF)

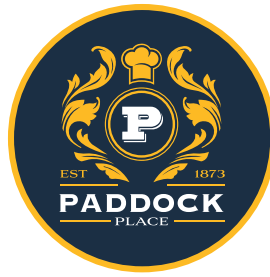
cumin roasted sweet potatoes, anahiem chilis, baby potatoes,
pepita crunch, scallions, sweet lime glaze 2.25

VEGAN OPTIONS (V)

GLUTEN-FREE OPTIONS (GF)

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

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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, 20% gratuity, and 2% administration fee.

HOT ITEMS

- Root Beer Barbecue Meatballs**
root beer barbecue sauce (2 pieces per order) 2.95
- Asian Chicken Meatballs**
sweet chili glaze (2 pieces per order) 2.95
- Italian Pork & Fennel Meatballs (GF)**
house marinara (2 pieces per order) 2.95
- Braised Beef & Brioche**
horseradish cream sauce, mini brioche bowl 3.25
- Smoked Chicken Wings (GF)**
sweet barbecue (2 pieces per order) 3.75
- Four Cheese Macaroni Crocks**
crispy bacon 2.95
- Lamb Lollipops* (GF)**
beet & onion pisto 4.25

SLIDERS

- 25 piece minimum order
- Beef Slider***
bread & butter pickles, dijon, heinz ketchup,
farm country cheddar, brioche bun 3.25
- Root Beer Barbecue Pulled Pork Slider**
classic slaw, crispy onions, hawaiian rolls 3.25
- Michigan Cherry Slider Burger***
brie, arugula, cherry dijon, brioche bun 3.25
- Mini Chili Dog**
detroit style chili, shredded pickles, jalapeno mustard 3.25

INTERACTIVE STATIONS

Latin American Station 15.95

- Mexico City Taco Stand**
pork carnitas, chicken adobo, 6" fresh flour tortillas,
cilantro, salsa verde, fire roasted salsa, chihuahua cheese,
jalapenos, onions, fresh limes
- Tex-Mex Trio (V, GF)**
guacamole, pico de gallo, black bean & corn salsa, tortilla chips

Slider Bar 15.95

- Make Your Own Slider Bar***
beef, pork, grilled chicken
toppings: local white cheddar, swiss cheese, b&b pickles,
lettuce, tomato, onions, classic slaw, shaved celery,
barbecue sauce, buffalo sauce, ketchup, dijon,
mayonnaise, king hawaiian rolls, brioche rolls
- Salt & Pepper Kettle Chips**

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DIPS, SPREADS & FONDUES

- Grape Tomato Bruschetta**
fresh mozzarella, fresh basil, extra virgin olive oil,
balsamic reduction, ciabatta crostini 2.95
- Mediterranean Dip Trio**
charred scallion hummus, kalamata tapenade,
beet whipped feta, naan bread 2.95
- Tex-Mex Trio (V, GF)**
house guacamole, pico de gallo,
black bean & corn salsa, tortilla chips 2.95
- Spinach Artichoke Dip**
herb toasted pita bread 2.95
- Brie Wrapped in Phyllo**
local raw honey, almonds, warm house bread 3.25
- Honey Black Pepper Goat Cheese Fondue (GF)**
root chips 3.75
- Buffalo Chicken Dip (GF)**
tortilla chips 3.25
- Artichoke & Cremini Mushroom Bruschetta (V)**
roasted garlic, thyme, red peppers, extra virgin olive oil,
balsamic reduction, grilled crostini 2.95

DISPLAY PLATTERS & BOARDS

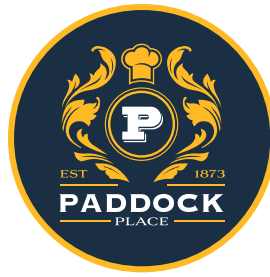
- Local Michigan Cheese Board**
zingerman's cheese, country winds one-month gouda,
rothkase buttermilk bleu cheese, farm country seasonal cheese,
farm country white cheddar cheese, seasonal jam,
spent grain crackers, dried fruits 4.95
- Fruit Board (V, GF)**
cantaloupe, honeydew, golden pineapple, watermelon,
fresh berries, dried fruit, nuts, raw honey 3.25
- Farm Market Crudités (V, GF)**
carrots, celery, radishes, grape tomatoes, cauliflower,
broccoli, cucumber, beet whipped feta, veggie dip 2.95
- Antipasti Platter**
spicy capicola, prosciutto di parma, genoa salami,
marinated mushrooms, olives, artichokes, roasted red peppers,
marinated ciliegini mozzarella, beemster's gouda, farm country
white cheddar, artisan bread 5.75

- Smoked Lake Fish Trio**
salmon mousse, white fish dip, smoked salmon,
spent grain crackers, mustard crème fraiche,
fresh horseradish, garlic pickled vegetables 4.75

- Local Charcuterie Board**
local summer sausages, salami, cured meats, house b&b pickles,
cornichons, sharp mustard, spent grain crackers 4.95

- Garlic Parsley Shrimp Cocktail (GF)**
gingered cocktail sauce, lemon wedges 3.75 (each piece)

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



BUTLER SERVICE

Includes house spent grain rolls & butter.

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

25 person minimum, all prices are subject to sales tax, 20% gratuity, and 2% administration fee.

SALADS

Caesar Wedge Salad

baby romaine heart wedge, shaved parmesan reggiano, herb croutons, red onion ribbons, house caesar 2.95

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 3.25

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 3.75

Pear & Walnut Salad (GF)

baby iceberg wedge, charred pears, buttermilk bleu cheese, black pepper & maple bacon lardons, walnut crumbles, spiced apple cider vinaigrette 3.95

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 3.95

ENTRÉE SELECTIONS

8oz Creekstone Natural Beef Tenderloin* (GF)
madeira demi 52

Grilled 7oz Natural Chicken Breast (GF)
sun-dried tomato sauce 19

7oz Creekstone Natural Prime Baseball Sirloin*
house steak sauce 25

**Amish 7oz Chicken &
Local Cherrywood Bacon Lardons** (GF)
apricot cherry mostarda 20

Pepita Pesto Atlantic Salmon (GF)
tomato caper relish 24

Herb Roasted 7oz Amish Chicken Breast
boursin sauce, sautéed mushrooms 19

8oz Block Cut New York Strip* (GF)
balsamic onion & peppercorn demi 39

7oz Grilled Natural Chicken Marsala (GF)
marsala forest mushroom chicken demi 21

Garlic & Parsley Petit Lamb Rack*
port wine veal glace 42

8oz Single-Bone Braised Natural Short Rib
pan sauce demi 29

Tea Rubbed Michigan Duroc Pork Loin*
mustard cream sauce 23

7oz Grilled Caprese Chicken (GF)
grape tomatoes, fresh mozzarella, balsamic reduction 21

VEGAN OPTIONS (V)

GLUTEN-FREE OPTIONS (GF)

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VEGETARIAN ENTRÉES

Butternut Squash Ravioli

melted fennel, toasted hazelnuts, frisée,
apple purée, cider gastrique 21

Ricotta Gnocchi

sautéed spinach, roasted tomatoes, forest mushrooms,
red onions, red peppers, fennel, mirepoix demi 21

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 21

Grilled Portabella Steak (V, GF)

roasted fingerlings, apples, toasted almonds,
wilted arugula, mulled wine gastrique 22

COMBINATION ENTRÉES

Petit Block Cut NY Strip* (GF)

madeira demi

AND

Pepita Pesto Salmon* (GF)

tomato caper relish 39

Grilled Natural Chicken &

Cherrywood Bacon Lardons (GF)

apricot mostarda

AND

Petit Block Cut NY Strip* (GF)

balsamic onions 35

Grilled Natural Chicken Marsala (GF)

marsala mushroom chicken demi

AND

Pepita Pesto Salmon* (GF)

tomato caper relish 28

SIDES

(choice of two sides with your selections)

Garlic & Chive Mashed Potatoes (GF)

Gingered Sweet Potato Mash (GF)

Sea Salt Rosemary Smashed Potatoes (V, GF)

Butter Whipped Potatoes (GF)

Wild Mushroom & Leek Faro Risotto

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

Roasted Fingerling & Asparagus Hash (V, GF)

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

Sautéed Green Beans (GF)

Roasted Asparagus lemon butter (GF)

Farm Country Cheddar Scallop Potatoes (GF)

Rothkase Buttermilk Bleu Cheese Scallop Potatoes

Beemster's Gouda Scallop Potatoes (GF)

Michigan Maple Glazed Baby Carrots (GF)

Sweet Potato & Green Bean Sauté (V, GF)

Fingerling, Spinach & Miatake Hash (V, GF)

Roasted Root Vegetables (V, GF)

VEGAN OPTIONS (V)

GLUTEN-FREE OPTIONS (GF)

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BUFFET & FAMILY STYLE SERVICE

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

Option 1 includes: two salads, two sides, one entrée 25

Option 2 includes: one salad, two sides, two entrées 27

Option 3 includes: two salads, two sides, two entrées 30

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

All prices are subject to sales tax, 20% gratuity, and 2% administration fee.

Additional charges for some carving stations may apply

BUFFET SALADS

Chopped Caesar Salad

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

Cherry Walnut Salad

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

Baby Farm Greens Salad (V)

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

Caprese Salad (GF)

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

Chef's Garden Pasta Salad

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

Loaded Potato Salad

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

Summer Cucumber Salad (V, GF)

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

BUFFET SIDES

Garlic & Chive Mashed Potatoes (GF)

Gingered Sweet Potato Mash (GF)

Sea Salt Rosemary Smashed Potatoes (V, GF)

Roasted Fingerling & Asparagus Hash (V, GF)

Butter Whipped Potatoes (GF)

Wild Mushroom & Leek Faro Risotto

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

Sweet Corn & Bacon Grits (GF)

Chef's Seasonal Farm Vegetables (V, GF)

Sautéed Green Beans (GF)

Roasted Asparagus lemon butter (GF)

Farm Country Cheddar Scallop Potatoes (GF)

Rothkase Buttermilk Bleu Cheese Scallop Potatoes (GF)

Beemster's Gouda Scallop Potatoes (GF)

Michigan Maple Glazed Carrots (GF)

Wheat Berry Long Grain Rice

Sweet Potato & Green Bean Sautee (V, GF)

Fingerling, Spinach & Miatake Hash (V, GF)

Roasted Root Vegetables (V, GF)

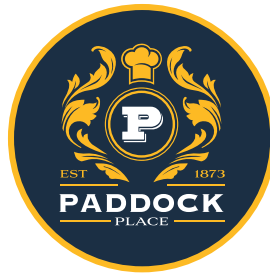
Parmesan Herb Marble Potatoes (GF)

VEGAN OPTIONS (V)

GLUTEN-FREE OPTIONS (GF)

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BUFFET ENTRÉES

Herb Natural Chicken Breast
boursin sauce, sautéed mushrooms

Amber Ale Braised Pot Roast
natural gravy, mirepoix vegetables

Pepita Pesto Salmon (GF)
tomato caper relish

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

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

Smoked Local Pork Shoulder (GF)
root beer barbecue sauce

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

House Four Cheese Macaroni & Cheese
parmesan bread crumbs

Grilled Natural Chicken Marsala (GF)
forest mushroom chicken demi

House Sausage Bolognese & Farfalle

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

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

Herb Salmon* (GF)
wild berry reduction

CHEF ATTENDED CARVING BOARDS

Carved Dijon Pork Loin
cider pork demi, seasonal chutney

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

Carved Turkey (GF)
sage chicken demi, seasonal chutney

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

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

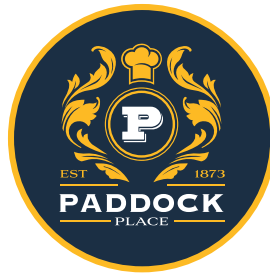
Carved Beef Tenderloin* (GF)
pan dripping demi, house steak sauce
(add 12 per person)

VEGAN OPTIONS (V)

GLUTEN-FREE OPTIONS (GF)

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DESSERTS

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

Gilmore Collection's New York Style Cheesecake
berry sauce, chocolate curl, whipped fromage 5.75

Lemon Blueberry Tart
fresh blueberries, lemon custard, whipped fromage 5.75

Key Lime Pie
whipped cream, graham cracker crust 5.75

Flourless Chocolate Torte (GF)
berry reduction, crème anglaise 5.75

Peanut Butter Cup Tart
peanut butter cream, chocolate ganache,
spiced whipped fromage, peanut butter cup crumbs 5.75

Strawberry & Almond Cake
whipped vanilla mascarpone, strawberry sauce,
fresh strawberries, whipped cream 5.75

Cashew & Berry "Cheese" Cake (V, GF)
date & cashew crust, berry sauce, chocolate curls 6.25

MINI DESSERTS SHOOTERS

2.95 each (suggestion is two per guest)

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

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

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

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

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

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

Chocolate Pot de Crème Shooter
whipped cream, coconut graham crumbles

VEGAN OPTIONS (V)

GLUTEN-FREE OPTIONS (GF)

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MINI TARTLETS

2.95 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 6.95

Attended Flambé Station (choice of one)

bananas foster, cherries jubilee, peach melba, brandied apples,
or island pineapple, vanilla bean gelato 8
(add additional choices for .75pp)

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

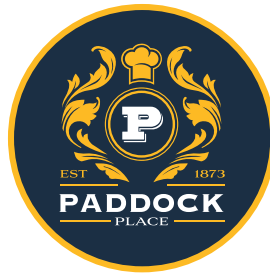
tartlets, cookies, brownies and shooters 5.75

Make Your Own Shortcake Bar

strawberries, blueberries, peaches, almond cake,
buttermilk biscuits, whipped cream 5.75
(add vanilla gelato 2.5pp)

Fruit Cobbler

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



LUNCH

(available before 3pm Monday thru Friday)

25 person minimum, all prices are subject to sales tax, 20% gratuity, and 2% administration fee.

PLATED LUNCH ENTRÉES

includes farm wedge salad, rolls, two sides

Grilled 5oz Chicken Breast (GF)

sun-dried tomato sauce extra virgin olive oil 20

Grilled 6oz Creekstone

Natural Prime Baseball Sirloin* (GF)

house steak sauce 24

Natural ABF 5oz. Chicken &

Local Cherrywood Bacon Lardons (GF)

apricot cherry mostarda 20

Peptia Pesto 6oz Atlantic Salmon* (GF)

tomato caper relish 24

DELI STYLE PLATTER LUNCHES

Classic Build Your Own Deli Platter

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

Sandwich Platter

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

WORKING LUNCHES

Boxed Sandwich Lunches 12

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

BOXED LUNCH ENTRÉE SALADS 12

includes cookies

Southwestern Salad

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

Oriental Chicken Salad (GF)

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

Grilled Chicken Ceaser Salad

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

Chef's Cobb Salad

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

NAPA BOXES 12

Light Lunch

shaved chipotle roasted turkey, red grapes, local brie, farm carrots, hummus, spent grain flatbread

Power Pack Lunch

grilled natural chicken breast, broccoli salad, lentil salad, whipped feta, candied nuts, spent grain flat bread

Wrap & Sandwich Selections

gluten-free bread options available 2

TBA

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

Chicken Caesar Wrap

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

Shaved Ham & Cheese

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

Cherry Walnut Chicken Salad Wrap

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

BLT Sandwich

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

Curried Chicken Salad Wrap

field greens, spinach wrap

Classic Shaved Beef Hoagie

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

Oriental Chicken Salad Wrap

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

Seasonal Roasted Vegetable Wrap

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

Southwestern Chicken Wrap

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

VEGAN OPTIONS (V)

GLUTEN-FREE OPTIONS (GF)

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

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



BREAKFAST

Breakfast menus require a 50 person minimum.

All pricing is per person, unless otherwise noted.

All prices are subject to sales tax, 20% gratuity, and 2% administration fee.

COLD BREAKFAST BUFFETS

Continental Breakfast

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

Deluxe Continental Breakfast

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

Good Start Continental Breakfast

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

Healthy Breakfast

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

HOT BREAKFASTS BUFFETS

Hearty Breakfast

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

Southwestern Breakfast

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

Beer Lovers' Breakfast

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

BREAKFAST ATTENDED STATIONS

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

Omelet Station* 10.5

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

Belgium Waffle Stations 8.5

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

Brioche French Toast 8.5

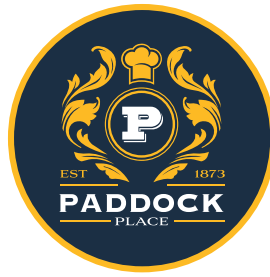
michigan maple syrup, fresh strawberries, whipped cream

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GLUTEN-FREE OPTIONS (GF)

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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. All pricing is per person, 25 person minimum, unless otherwise noted.

All prices are subject to sales tax, 20% gratuity, and 2% administration fee.

FAMILY PICNIC 17.25

additional entrées 4.75 per person

Gilmore Collection Steak Burgers*

Michigan Cherry Burgers*

Frank's Beer Braised Brats peppers & onions

Delski's Italian Sausages

4-1 Vienna Beef Franks

Marinated Chicken Breast caesar or barbecue

SMOKED & GRILLED 20

additional entrées 6.95 per person

includes house barbecue sauce & carolina barbecue sauce

Delski's Smoked Rope Kielbasa

Smoked Pork Butts

Smoked 8pc Chicken

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

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

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

ADD PIZZAS TO ANY PARTY

11.00 per pizza (10 pizza minimum)

includes choice of 2 meats, 3 toppings and 2 sauces

Meats

Pepperoni, Franks 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,

WHOLE LOCAL PIG ROAST

17 (50 person minimum) + 150.00 rental fee applies

Local Hog Slow roasted

Corn Bread Biscuits, Fruit Salad, Red Skin Potato Salad, Molasses

Baked Beans

Smoked Chicken Thighs (add 2.50per person)

BARBECUE SIDES & SALADS

additional sides 2.95

Farm Greens Salad (V, GF)

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

Chef's Garden Pasta Salad

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

Loaded Potato Salad

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

Summer Tomato & Cucumber Salad (V, GF)

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

Fresh Fruit Salad (V, GF)

fresh melons, pineapple, local berries, grapes

Cherry Walnut Salad

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

Caprese Salad (GF)

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

Grilled Vegetable Platter (GF)

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

Grilled Corn on the Cob melted butter

Molasses Baked Beans

Baked Four Cheese Mac & Cheese

Farm Country Cheddar Scallop Potatoes (GF)

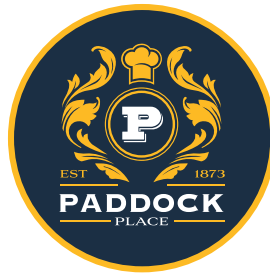
Foil Pouch Garlic & Herb Sliced Potato (GF)

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VEGAN OPTIONS (V)

GLUTEN-FREE OPTIONS (GF)

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

MOMENTS IN TIME

616.334.3110 / www.mitdj.com

MUSIC HOST PRODUCTIONS

Rick Ruether / 616.459.1204 / www.musichostentertainment.com

SOUNDWAVE REVOLUTION

Justin Kung / 616.460.9843 / www.justinkung.com

DJ XTREME

Jamal Steward / 616.502.9503 / jamalsteward2063@gmail.com

WOW FACTOR DJ

Chuck Speidel / 616.635.7551 / wowfactordj.com

OUR LOCAL FARMERS & PRODUCERS

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

Farmers

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

Butcher & Fish Mongers

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

Spirits, Wine & Beers

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

Local Bakers

Ida's Pasteries – Jenison MI
Van's Pasteries – Grand Rapids MI
Margie's Doughnuts – Grand Rapids MI
Nantucket Bakery – Grand Rapids
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

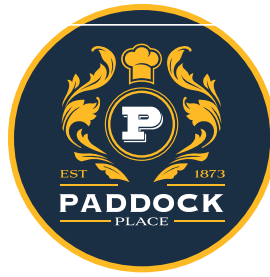
Zingerman's – Ann Arbor MI
Farm Country Cheese House – Lakeview MI
Röthkase Creamery – Wisconsin
Reny Picot Cheese House – South Haven
Country Winds Creamery – Zeeland MI

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.



THE GILMORE COLLECTION CATERING, PROMOTIONS, & SPECIAL EVENTS

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

Time line

Task to be Completed

TIME OF BOOKING

1. Pay deposit (\$1000 deposit for weddings)
2. Complete initial contract with signature

4 MONTHS PRIOR

1. Call 616-742-0600 x12 to schedule appointment
*Plan for (1) hour appointment for large events and wedding receptions.
Things that will be completed at this time: menu choices, beverage/bar information, timing, room layout, etc.*

10 DAYS PRIOR

1. Call with final count & payment information
 - Please call 616-742-0600 x12 with your final head count (due 10 days prior to your event) and payment information (credit card or check).
 - Schedule final detail meeting for the day before your event.
To schedule call Heidi Beyer at 616-742-0600 x12.

1-2 DAYS PRIOR

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

DAY OF EVENT

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

Please contact The Paddock Place Special Events office at 616-742-0600 x12 with any questions or concerns planning your event, or to speak with the Catering Sales Manager. We look forward to planning your very special event!

Heidi Beyer

Paddock Place Catering Sales Manager
616.742.0600 ext. 12
Office Hours: Monday - Friday
10:00am to 4:00pm (appointments are required)
hbeyer@gilmorec.com