



CORPORATE
DINING
CONCEPTS

Catering Menu





Catering



This menu serves as a guide only.

Custom menus specific to events are available from our chef with adequate notice.

All pricing displayed in this menu is based on a per plate basis.

Pricing is calculated based on product cost and may change with market conditions.

18% service charge on catering with wait staff.

China Service is available on a per person basis based on market prices.

No room charges apply if food is provided by Corporate Dining Concepts.

Additional charges may apply.

Breakfast

- *Some add on items may not be available on all breakfast items* •

Morning Express \$7.99

Assorted pastries, muffins, and bagels with butter & cream cheese, served with coffee, tea, assorted juices, and bottled water.

The Deluxe Continental \$10.99

Assorted pastries and bagels with butter, margarine and cream cheese, fresh fruit, yogurt, coffee, tea, assorted juices, and bottled water.

Healthy Start \$8.99

Fresh cut fruit and yogurt bar with coffee, tea, assorted juices, and bottled water.

Slam Breakfast \$11.99

Scrambled eggs, tater tots, bacon or sausage, biscuits with gravy, fresh fruit, coffee, tea, assorted juices, and bottled water.

- *All yogurt accompanied by granola, dried cranberries, candied nuts, and raisins* •

A La Carte

Bagel with Cream Cheese \$2.25 each

Scones \$2.25 each

Muffins \$2.25 each

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Lunch

A La Carte

Milk (1 pint)	\$1.75 each
Juices (10 ounce)	\$1.75 each
Tea (packet)	\$1.00 each
Coffee	\$1.50 each
Hot Chocolate	\$1.75 each
Canned Soda	\$1.50 each
Bottled Water	\$1.50 each
Coffee and Tea Service	\$2.75 per person
Bagel with Cream Cheese	\$2.25 each
Scones	\$2.25 each
Muffins	\$2.25 each
Soup of the Day	\$2.75 per person
Sweet and Salty Mix	\$1.75 per person
Mixed Nuts	\$1.75 per person
Bagged Chips	\$1.50 each
Homemade Kettle Chips	\$1.75 each
Cookies	\$.75 each
Brownies	\$2.25 each
Fruit Tray	\$3.95 per person
Fruit Salad Bowl	\$3.49 per person
Vegetable Tray with Dip	\$3.95 per person
Individual Yogurt	\$1.95 each
Individual Greek Yogurt	\$2.25 each
Whole Fruit	\$1.50 each
Cheese and Crackers	\$4.95 per person
Chips and Salsa	\$2.25 per person

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Lunch

Corporate Deli Selections

Build Your Own \$13.50

An array of premium meats and cheeses that include breads and buns, fresh lettuce, sliced tomatoes, deli-style pickles, condiments. Served with kettle chips, choice of side salad, a cookie, and a chilled beverage. Artisan slider rolls and subs available upon request.

Composed Deli Tray \$12.99

An array of composed sandwiches that include deli-style pickles, condiments, kettle chips, choice of side salad, a cookie, and a chilled beverage.

* Salads are served family style

Meats (choose three)

Turkey Breast
Chicken Breast
Roast Beef
Baked Ham
Corned Beef
Tuna Salad
Chicken Salad
Egg Salad

Cheese (choose two)

Cheddar
American
Swiss
Pepper Jack
Provolone

Salad (choose one)

Pasta Salad
Potato Salad
Fruit Salad
Cole Slaw
Garden Salad

Boxed Lunch

- Additional selections available upon request with advanced notice •

Deli Sandwich, Sub, or Wrap \$11.99

All boxed lunches include a premium sandwich, a freshly baked cookie, bag of potato chips, whole fruit, and chilled beverage. The boxed sandwich is topped with fresh lettuce, sliced tomato, pickles, cheese, and condiments served on the side.

Choose from the following:

Turkey Breast
Roast Beef
Baked Ham
Corned Beef
Chicken Breast

Tuna Salad
Chicken Salad
Egg Salad
Italian Combo
Vegetarian

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Lunch

Themed Lunch Buffets

- *Minimum 15 Persons* •

“A Taste of Italy” \$13.25

Italian Buffet is served with choice of vegetable, salad, and bread sticks. Fresh baked cookies, bottled water, and soda included.

Choose one

- **Chicken Parmesan with Pasta**
- **Ravioli with Marinara (Meat or Cheese Filling)**
 - **Baked Spaghetti with Meatballs**
 - **Classic Lasagna or Vegetable Lasagna**
 - **Chicken Vesuvio with Redskin Potatoes**
 - **Chicken Fettuccine Alfredo**
- **Pesto Chicken Primavera with Penne Pasta**

“The Orient Express” \$13.25

Oriental Buffet is served with steamed rice (white or brown) or fried rice, vegetable egg roll. Fresh baked cookies, bottled water, and soda included.

Choose one

- **Thai Chicken Toss**
- **Sesame Chicken Stir Fry**
 - **Kung Pao Chicken**
 - **Vegetarian Stir Fry**
- **Sweet & Sour Chicken or Pork**
 - **Beef and Broccoli Stir Fry**
 - **Ginger Beef**
 - **Almond Chicken**

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Themed Lunch Buffets

- *Minimum 15 Persons* •

“South of the Border” \$13.25

Mexican Buffet is served with Spanish rice, refried beans, tortilla chips & salsa. Fresh baked cookies, bottled water, and soda included. Guacamole available upon request.

Choose one

- **Chicken Enchiladas**
- **Fajitas - Chicken, or Beef**
 - **Build a Nacho Bar**
- **Build a Taco Bar - Soft or Hard**
 - **“Pork Chile Verde”**
- **Southwest Beef or Chicken Lasagna**

“The All-American Buffet” \$13.25

American Buffet is served with kettle chips and choice of one salad (potato, pasta, or coleslaw). Fresh baked cookies, bottled water, and soda included.

Choose one

- **Angus Burger Bar with Buns and all Condiments**
- **Design A Dog Bar with Buns and all Condiments**
 - **Barbecue Pulled Pork with Kaiser Rolls**
 - **BBQ Grilled Chicken Breast**
 - **Grilled Chicken Kabobs**
 - **Beef Brisket (add \$2.00)**
- **Country Fried Chicken (2 pieces per person)**
 - **Beer Bratwurst and Buttered Onions**

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Traditional Buffets

- All Traditional Buffets include fresh baked cookies, soda, and bottled water •

Southern BBQ Buffet \$13.25

Includes Pulled Pork, Spiced Bone-in Chicken, Slider Buns, and choice of two sides.

Sunday Dinner \$14.50

Roast Turkey with Pan Gravy, Baked Ham, Dinner Rolls, and choice of two sides.

Choice of two sides:

Homemade Mashed Potatoes, Cranberry Sauce, Baked Beans, Cole Slaw, Garden Salad, Corn on the Cob, Potato Salad, Green Beans and Rolls.

Tailgate Buffet \$13.50

Fried Chicken and Bratwurst with Green Bean Casserole,
Macaroni & Cheese, Garden Salad & Rolls.

Design Your Own Catering

One Entrée \$13.95

Double Entrée add \$3.00

Includes choice of one entrée, one starch, one vegetable, garden salad, fresh bread, fresh baked cookies, canned soda and bottled water. The following are only a sample of the signature items available.

- Contact your chef for more information. •

Entrée Selections

Poultry Entrée

Herb Marinated Breast of Chicken

Chicken Marsala

Roasted Turkey with Pan Gravy

Fontina Chicken with Portabella and Spinach

Curry Chicken

Chicken Piccata

Turkey Meatloaf

Chicken Primavera with Penne

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Design Your Own Catering

Entrée Selections

Meat Entrée

- Oven Roasted Pork Loin (Herb, Cajun, or Citrus Crust)
- Beef Stroganoff with Egg Noodles
- Marinated Flank Steak
- Seared Pork Medallion with Herbed Mustard Sauce
- Braised Pot Roast with Pan Vegetables
- Traditional Meatloaf with Tomato Crust
- Rosemary - Garlic Roast Beef

Seafood/Vegetable Entrée

- Citrus Baked Salmon with Dill Buerre Blanc
- Blackened Salmon with Cajun Cream Sauce
- Roast Vegetable Roulade with Tomato Basil Puree
- Pasta Primavera with Penne
- Atlantic Cod Scampi
- Tortilla Crusted Tilapia
- Grilled Vegetable Napoleon

Starch Selection

- Herb Roasted Red Skins
- Gratin Potato
- Whipped Potatoes
- Orzo Pasta with Pesto Sauce
- Rice Pilaf
- Mashed Potatoes
- Macaroni and Cheese

Vegetable Selection

- Steamed Seasonal Vegetables
- Roasted Root Vegetables
- Herb Roasted Cauliflower
- Candied Carrots
- Vegetable Gratin
- Steamed Broccoli
- Steamed Green Beans
- Roasted Brussels Sprouts

• *Alternate desserts available upon request with notice* •

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Family Style Entrée Salad

Choose one \$10.99

Select any of the following salads with herb grilled chicken or pecan crusted chicken.

- Add \$2.00 for grilled steak or salmon. •

Caesar

Greek

Michigan

Strawberry Fields

Cobb

Chef's

Southern

BLT

Pecan Chicken

Salads are accompanied by choice of dinner roll, breadsticks or fresh bread, cookies and beverages.

- All salads are available without poultry, steak, or salmon for \$8.99 per person. •
 - Add Soup of the Day for \$3.75 •

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