

*Classic Fare
Catering*



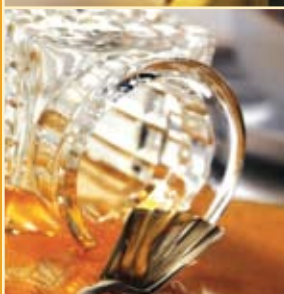
Welcome to Classic Fare Catering.

Classic Fare Catering looks forward to providing you with a full line of catering services. From initial menu consultation, to setup and post event services, our staff of professionals takes pride in the selection, quality, and attention to detail concerning every event.

Remember this guide represents merely an outline of services and menu selections we can provide. Please allow us to work with you to customize a menu for your special event.

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Morning Treats

All breakfasts include coffee, decaffeinated coffee, hot tea, water, and orange juice. Selections can be served or set up buffet style. All prices are per guest. Add \$1.50 per guest for parties less than 25.

Select one entrée, one meat, one side, and one bakery item for \$8.50 per guest.

Entrées

Breakfast Casserole

Egg, potato, onion, cheese, and choice of ham, sausage, or bacon

Scrambled Eggs

Pancakes with syrup

French Toast

Upgrade to stuffed French toast for \$1.00 more per guest

Belgian Waffles with fruit topping

Breakfast Sandwich

Egg, cheese, and choice of ham, sausage, or bacon. Served on an English muffin, bagel, or wrap

Quiche

Choice of cheese, lorraine, broccoli, spinach, or ham

Mini Quiche

2 per serving

Add an additional entrée for \$2.25 per guest

Meats

Bacon

Ham Slices

Sausage Patty or Link

Add an additional meat item for \$1.50 per guest

Side Items

American Fries

Seasoned Potatoes

Hash Browns

Assorted Dry Cereals with milk

Sliced Fresh Fruit Tray with strawberry yogurt dip

Assorted Chilled Yogurt Cups

Add an additional side item for \$1.25 per guest

Bakery Items

Donuts

Muffins

Strudel Bites

Bagels

English Muffins

Fruit Bread

Sweet Rolls

Donut Holes

Add an additional bakery item for \$1.00 per guest

Temptations

Offer your guests nothing but the best with our tempting upgrades for your next breakfast event. Prices are per guest.

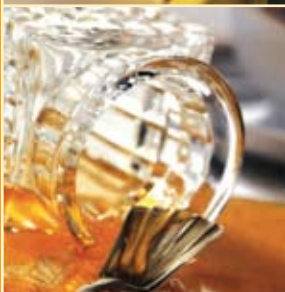
Starbucks® coffee \$0.50
Variety of roasts and flavors available

Big Apple Bagels \$0.50
With cream cheese

Made-to-Order Fresh Egg Station \$3.75
With ham, mushrooms, green peppers, onion, tomato, broccoli, bacon, and cheese

Yogurt Parfait Bar \$2.25
With granola, blueberries, strawberries, yogurt, and whipped cream





Breakfast Refreshments

All prices are by the dozen unless otherwise indicated.

From the Bakery

Strudel Bites	\$ 9.00 per 2 dozen
<small>Choose from apple or cherry</small>	
Assorted Donuts	\$10.50
Donut Holes	\$ 6.00
Muffins	\$ 9.50
Assorted Danish	\$16.00
Assorted Scones	\$18.00
Breads	\$ 9.00 per loaf
<small>Choose from blueberry, banana nut, and orange</small>	
Cinnamon Raisin Rolls	\$22.00
Bagels with cream cheese	\$12.00
Big Apple Bagels with cream cheese	\$18.00
Mini Bagelettes	\$ 6.00
English Muffins with butter and jelly	\$10.00
Sweet Rolls	\$15.00
Mini Quiche	\$ 2.00 per guest
<small>2 per serving</small>	

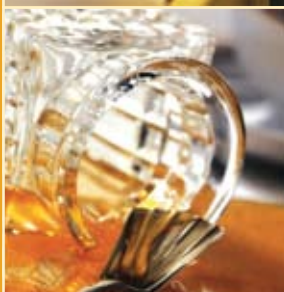
A La Carte

Assorted Chilled Yogurt Cups	\$ 1.50 each
Fruit and Granola Parfaits	\$ 2.00 each
Assorted Dry Cereals with milk	\$ 1.75 each
Nutri-grain Granola Bars	\$ 1.00 each

Fruit

Sliced Fresh Fruit Tray with strawberry yogurt dip	\$ 2.50 per guest
Whole Fruit	\$ 0.75 per guest

View our beverage selection on page 11.



Morning Meetings

Minimum order of 10. Add \$1.50 per guest for parties less than 10.

The Simple Starter \$5.00 per guest

Coffee, decaffeinated coffee, herbal tea, orange and apple juice, fresh fruit tray, and choice of two pastries

The Continental \$3.75 per guest

Coffee, decaffeinated coffee, herbal tea, orange and apple juice, and choice of three pastries

Light & Easy \$4.25 per guest

Coffee, decaffeinated coffee, herbal tea, orange and apple juice, and Big Apple Bagel tray

Pastry Selections

Donuts	Sweet Rolls	Bagels with cream cheese
Donut Holes	English Muffins	Mini Bagelettes
Muffins	Strudel Bites	

Temptations

Offer your guests nothing but the best with our tempting upgrades for your next breakfast event.

Starbucks® coffee \$0.50 per guest
Variety of roasts and flavors available

Big Apple Bagels \$0.50 per guest
With cream cheese

Made-to-Order Fresh Egg Station \$3.75 per guest
With ham, mushrooms, green peppers, onion, tomato, broccoli, bacon, and cheese
Minimum of 50 guests

Yogurt Parfait Bar \$2.25 per guest
With granola, blueberries, strawberries, yogurt, and whipped cream



Simply Delicious Luncheons

All lunches are served with your choice of homemade soup, garden salad, or Caesar salad. All lunches except for sandwich selections also come with garlic herb dinner rolls. Lunches include coffee, decaffeinated coffee, hot tea, water, iced tea, and lemonade. Add \$1.50 per guest for parties less than 25.

Chicken

Chicken Supreme

Tender chicken breast topped with a creamy garlic alfredo sauce. Served with roasted red skin potatoes and vegetables. \$8.50 per guest

Chicken Creole

Boneless chicken breast dressed in Cajun seasonings and served with dirty rice and vegetables. \$8.50 per guest

Grilled Chicken Caesar Salad

Marinated grilled chicken breast served on a bed of romaine lettuce with red onions, croutons, a blend of Italian cheeses, and tomatoes with Caesar dressing. \$8.50 per guest

Pulled BBQ Chicken Sandwich

Served on focaccia bread and topped with onion strings. Accompanied by redskin potato salad with chive vinaigrette. \$8.00 per guest

Seafood & Pasta

Broiled Icelandic Cod

Center cut Icelandic cod topped with our house-made citrus Hollandaise sauce and served over rice pilaf with vegetables. \$9.50 per guest

Sicilian Shrimp Pasta

Penne pasta tossed with sautéed prawns, topped with a tomato cream sauce, and finished with a dollop of pesto. \$10.25 per guest

Seared Salmon Sandwich

Multi-grain bun topped with seared salmon and finished with a dill aioli. Served with home-made Parmesan potato chips. \$9.75 per guest

Asian Shrimp Salad

Blended romaine lettuce and spring mix with julienne vegetables, mandarin oranges, chow mein noodles, and garlic lime shrimp. Served with Thai vinaigrette dressing. \$8.50 per guest

Beef

Caribbean Ribeye

6 oz. char-grilled ribeye steak topped with a mango salsa and served with chive mashed potatoes and vegetables. \$12.75 per guest

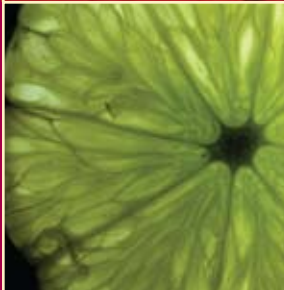
Grilled Steak Salad

Portobella mushrooms and grilled steak atop of a bed of romaine lettuce with bleu cheese crumbles, caramelized onions, and peppers. Served with basil vinaigrette. \$8.75 per guest

Open Faced Steak Sandwich

Served on a hoagie roll and topped with sautéed mushrooms, onions, and provolone cheese. Served with oven roasted garlic redskin potato wedges. \$8.25 per guest

Order a lunch option as dinner after 4 p.m. for \$2.50 more per guest.



Gourmet Lunch Buffets

All lunch buffets include coffee, decaffeinated coffee, hot tea, water, iced tea, and lemonade.
Add \$1.50 per guest for parties less than 25.

Deluxe Deli

Served with:

- Assorted Breads and Rolls
- Swiss Cheese
- American Cheese
- Provolone Cheese
- Lettuce
- Tomato
- Onion
- Pickle Spears
- Homemade Soup
- Crackers
- Kettle Chips

Choice of three meats:

- Turkey
- Ham
- Roast Beef
- Salami
- Corned Beef

Choice of one salad:

- American Potato Salad
- Coleslaw
- Pasta
- Redskin Potato Salad with chive vinaigrette

\$9.50 per guest

Add a second salad for \$0.75 per guest

Order a lunch option as dinner after 4 p.m. for \$2.50 more per guest.

The Allegro

Choice of one entrée:

- Meat Lasagna
Minimum of 10 guests
- Vegetable Lasagna
Minimum of 10 guests
- Chicken Parmesan
- Cheese Ravioli

Served with:

- Penne Pasta
- Caesar Salad Buffet
- Garlic Bread

Choice of two sauces:

- Pesto Cream
- Marinara
- Alfredo
- Meat Sauce
- Cheesy Primavera with vegetables

\$10.50 per guest

Add a second entrée for \$1.50 per guest

Baked Potato & Chili Bar

- 1/2 lb. Baked Potatoes
- Homemade Chili
- Cheese Sauce
- Steamed Broccoli
- Shredded Cheddar Cheese
- Chives
- Bacon Bits
- Butter
- Sour Cream

Served with:

- Garlic Cheddar Biscuits
- Tossed Salad
- Assorted Dressings

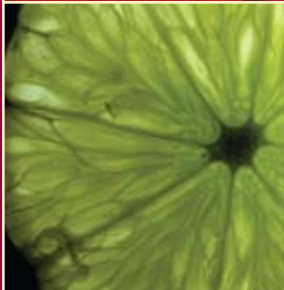
\$8.75 per guest

Desserts

Make your buffet even sweeter by indulging your guests with a delicious dessert. See our selections located on pages 20-21.

Add a classic dessert \$1.75 Add a specialty dessert \$2.75

- | | |
|------------------------------|-------------------|
| Giant Chocolate Chip Cookies | \$12.00 per dozen |
| Gourmet Cookies | \$ 9.00 per dozen |
| Brownies | \$12.00 per dozen |
| Rice Crispy Treats | \$14.00 per dozen |



Gourmet Lunch Buffets

All lunch buffets include coffee, decaffeinated coffee, hot tea, water, iced tea, and lemonade.
Add \$1.50 per guest for parties under 25.

Wrap Buffet

Assorted lavash wraps including grilled vegetable with red pepper hummus, chicken Caesar, turkey, ham and bacon with Swiss cheese and Dijon mustard, and roast beef and cheddar with horseradish sauce. Served with assorted bags of Frito Lay potato chips.

Choice of:

- Pasta Salad
- American Potato Salad
- Redskin Potato Salad with chive vinaigrette
- Coleslaw

\$9.50 per guest
Add a second salad for \$0.75 per guest

Gourmet Sandwich Station

Includes southwestern steak wrap with chipotle mayonnaise; portobella mushroom with provolone cheese, grilled vegetables, and Parmesan pesto on ciabatta; grilled chicken salad on a croissant with leaf lettuce and tomato; and corned beef on rye battard with Swiss cheese and pub mustard.

Served with:

- Redskin Potato Salad with chive vinaigrette
- Homemade Soup
- Homemade Parmesan Potato Chips

\$9.50 per guest

South of the Border

Warm tortilla shells, grilled onions and peppers, shredded lettuce, cheddar cheese, diced tomatoes, black olives, pico de gallo, guacamole, and sour cream.

Served with:

- Refried Beans
- Poblano Rice
- Tortilla Chips

Select from:

- Lime Grilled Chicken
- Marinated Steak

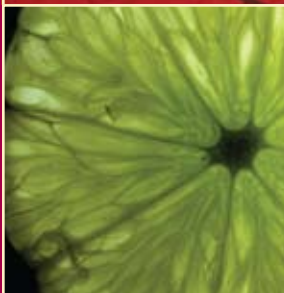
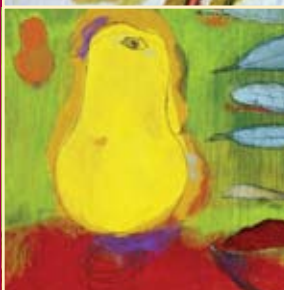
\$10.25 per guest
Include both chicken and steak for \$1.50 more per guest

Desserts

Make your buffet even sweeter by indulging your guests with a delicious dessert. See our selections located on pages 20-21.

Add a classic dessert \$1.75
Add a specialty dessert \$2.75

Giant Chocolate	\$12.00 per dozen
Chip Cookies	
Gourmet Cookies	\$ 9.00 per dozen
Brownies	\$12.00 per dozen
Rice Crispy Treats	\$14.00 per dozen



Casual Boxed Lunches

Substitute a 20 oz. bottled water or 20 oz. soda for \$0.50 per guest.

Executive Lunch

The perfect choice for a quick lunch, small meeting, or meal on the go. Includes Frito Lay potato chips, prepared salad, cut fruit, gourmet cookies, and canned soda. Sandwich selections include roast beef, smoked turkey, turkey breast, ham, corned beef, seafood salad, chicken salad, and tuna salad. Served on a kaiser roll, croissant, or wrap.
\$8.00

Executive Chicken Salad

Marinated chicken breast on a bed of mixed greens with fresh cut vegetables and choice of dressing. Includes Frito Lay potato chips, prepared salad, cut fruit, gourmet cookies, and canned soda.
\$8.00

Chef Salad

Salad of fresh mixed greens, julienne turkey, ham, cheese, and fresh cut vegetables with choice of dressing. Includes Frito Lay potato chips, prepared salad, cut fruit, gourmet cookies, and canned soda.
\$8.00

The Traditional Lunch

Ham or turkey sub with cheese on your choice of white or wheat. Includes Frito Lay potato chips, choice of fruit or large chocolate chip cookie, and canned soda.
\$6.00

Pizza

For parties of 100 guests or less.

Build Your Own Pizza

16" Two Topping Pizza \$11.99

Additional toppings are \$1.00 each

Toppings: pepperoni, sausage, mushroom, green peppers, onion, bacon, ground beef, black olives, and ham

Pizza Party \$74.99

Six large pizzas with two toppings and six orders of bread sticks.

The Works

\$14.99

16" pizza with pepperoni, onion, sausage, mushroom, bacon, and green peppers.

Bread Sticks

\$ 2.99

Six warm bread sticks with choice of marinara, garlic butter, or cheese dip.

All pizzas are cut into ten pieces.



Quiznos® Boxed Lunches

Quiznos® boxed lunches are served with assorted Miss Vickie's potato chips, cookie, and canned soda.
Substitute a 20 oz. bottled water or 20 oz. soda for \$0.50 more.



Sub Box Lunch

Choose from: oven roasted turkey and cheddar (turkey, cheddar, lettuce, tomato, and mayonnaise), honey ham and Swiss (ham, swiss, lettuce, tomato, and mayonnaise), classic Italian (salami, pepperoni, capicola, ham, mozzarella, black olives, lettuce, tomato, red onion, and red wine vinaigrette dressing) or vegetarian (tomato, mushroom, black olives, red onions, cheddar, mozzarella, guacamole, and red wine vinaigrette dressing).

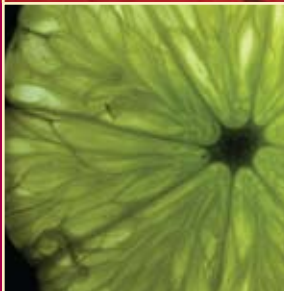
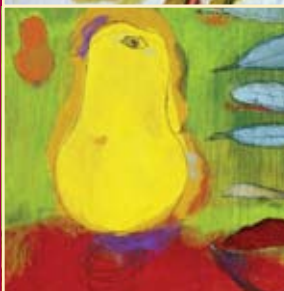
\$9.00



Salad Box Lunch

Choose from: chicken Caesar salad served on chopped romaine lettuce with chicken breast, Italian cheese blend, tomatoes, red onion, and peppercorn Caesar dressing or garden salad served on chopped romaine lettuce with mushrooms, tomatoes, black olives, red onions, shredded cheddar cheese, and red wine vinaigrette dressing.

\$9.00



Regular Sub Tray

Tray of ten assorted 2.5" portions.
\$39.00 Serves up to five guests.

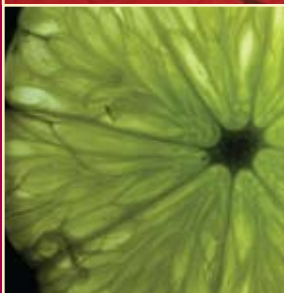
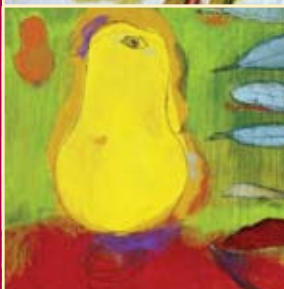
Large Sub Tray

Tray of twenty assorted 2.5" portions.
\$54.50 Serves up to ten guests.

Quiznos® sub trays include an assortment of honey ham and Swiss (ham, swiss cheese, lettuce, tomato, and mayonnaise), turkey ranch and Swiss (turkey, Swiss cheese, lettuce, tomato, red onion, and ranch dressing), and classic Italian (salami, pepperoni, capicola, ham, mozzarella, black olives, lettuce, tomato, red onion, and red wine vinaigrette dressing). Includes plates, napkins, and a pepper bar. Pricing may vary for substitutions on sandwich selections.

Please Note: All boxed lunches and sub trays are deli-style cold subs, non-toasted.





Lunch Picnic Parties

All options include condiments, lettuce, tomato, onion, pickles, cheese, giant chocolate chip cookies, and your choice of lemonade or fruit punch. Paperware, set-up, and clean-up also included. Substitute assorted canned sodas in place of lemonade or fruit punch for \$0.50 per guest. Substitute 20 oz. water or 20 oz. soda for \$1.00 per guest. Add \$1.50 per guest for parties less than 25.

Classic Picnic: All-beef hot dogs, quarter pound hamburgers*

Deluxe Picnic: BBQ chicken quarters*, bratwurst, garden burgers*,
marinated chicken breast*, vegetable kabobs
Add \$1.00 per guest for beef or chicken kabobs

Sides: Baked beans, coleslaw, Lays original potato chips,
broccoli salad, potato salad, pasta salad, relish tray,
watermelon (in season), fruit tray, redskin potato salad
Add additional sides for \$0.75 per guest

*Items come pre-cooked. Call our Catering Office at
989.774.7480 for on-site grilling requirements.

All American \$8.00 per guest
Two classic and one side

Backyard BBQ \$8.75 per guest
One classic, one deluxe, and two sides

Country Picnic \$9.50 per guest
Two deluxe and two sides

Ice Cream Novelties \$1.00 per guest

Decorate your picnic with checkered tablecloths for \$5.00 per table.

Specialty Breaks

Minimum order of 10 guests. Add \$1.50 per guest for parties less than 10.

The Fruit Stand

"Make your own" yogurt parfait station, Nutri-Grain granola bars, and fruit breads. Served with Starbucks® coffee, Very Fine juices, and bottled water.
\$6.75 per guest

Sandwich Snack

Shredded BBQ chicken sandwiches on a mini baguette, homemade Parmesan potato chips, and cream cheese brownies. Served with your choice of assorted 20 oz. sodas and bottled water or Starbucks® coffee.
\$6.00 per guest

Chocolate Fountain

Rich milk chocolate and lots of goodies for dipping, including marshmallows, rice crispy treats, graham crackers, cream puffs, fresh fruit, pretzels, and cookies.
Minimum 100 guests
\$5.00 per guest

Please call the Catering Sales Office for fountain pricing for parties less than 100.

Sweet Treats

Deep-fried mini dessert bites (cheesecake, brownie, and bananas foster), cream puffs, and cheese cake triangles. Served with your choice of assorted canned sodas or Starbucks® coffee.
\$4.50 per guest

Candy Bar Break

Gummy bears, chocolate covered nuts, trail mix, and assorted bags of Frito Lay potato chips. Served with assorted 20 oz. sodas and bottled water.
\$4.25 per guest

Ice Cream Sundae Bar

Chocolate or vanilla ice cream with all the fixings, including hot fudge, whipped cream, cherries, sprinkles, nuts, and strawberry topping.
\$2.75 per guest

Root Beer Float Bar

Ice cream sundae bar with ice cold root beer and assorted 2 liter sodas.
\$3.50 per guest





Refreshments

Deluxe Relish and Cheese Tray with crackers	\$ 2.50 per serving
Deluxe Fruit and Cheese Tray with crackers	\$ 3.00 per serving
Cheese Tray with assorted crackers	\$ 2.50 per serving
Relish Tray with dip	\$ 2.00 per serving
Sliced Fresh Fruit Tray with strawberry yogurt dip	\$ 2.50 per serving
No-Bake Cookies	\$12.00 per dozen
Brownies	\$12.00 per dozen
Gourmet Cookies	\$ 9.00 per dozen
Giant Chocolate Chip Cookies	\$12.00 per dozen
Rice Crispy Treats	\$14.00 per dozen
Homemade Parmesan Potato Chips with herb dip	\$ 1.50 per serving
Pretzel Bites with hot cheese sauce	\$ 2.75 per serving
Pretzels with mustard dip	\$ 1.00 per serving
Tri-colored Tortilla Chips with salsa	\$ 1.50 per serving
Popcorn	\$ 1.00 per serving
Assorted Bags of Frito Lay Potato Chips	\$ 1.00 per bag
Chex Snack Mix	\$ 1.25 per serving
Mixed Nuts	\$ 1.75 per serving
Terra Chips	\$ 1.50 per serving
Ice Cream Novelties	\$ 1.00 per serving

Beverages

Starbucks® coffee	\$14.00 per gallon	Apple Cider <small>(seasonal)</small>	\$10.50 per gallon
Coffee	\$11.00 per gallon	Orange Juice	\$ 9.50 per gallon
Hot Chocolate	\$12.00 per gallon	Apple Juice	\$12.00 per gallon
Assorted Hot Teas	\$ 9.00 per gallon	Very Fine Bottled Juices	\$ 1.50 each
Milk Carafes	\$ 4.50 each	Bottled Water	\$ 1.50 each
Fruit Punch	\$ 9.50 per gallon	Gatorade	\$ 1.75 each
Lemonade	\$ 9.50 per gallon	Soft Drinks	\$ 1.00 per can
Iced Tea	\$ 9.50 per gallon		\$ 1.50 per 20 oz.



Cold Hors D'Oeuvres

All cold hors d'oeuvres may be setup buffet style, displayed, or passed on serving trays. If hors d'oeuvres are passed, additional serving charges may apply.
Prices are listed per guest.

Vegetable Pizza 2 per serving	\$3.00
Layered Tex-Mex Dip with tri-colored tortilla chips	\$1.75
Cheese Tray with crackers	\$2.50
Relish Tray with dill dip	\$2.00
Deluxe Relish and Cheese Tray	\$2.50
Mini Cocktail Sandwiches	\$3.00
roast beef, turkey, and ham 1.5 per serving	
Sliced Fresh Fruit Tray with strawberry yogurt dip	\$2.50
Deluxe Fruit and Cheese Tray with crackers	\$3.00
Bruschetta 2 per serving	\$2.50
Salami Coronets with herbed cheese 2 per serving	\$2.00
Crostini and Roulades: choose two of the following options	\$3.00
Club Spirals with herbed ranch	
Southwestern Chicken Spirals	
Ham and Fresh Basil Pinwheels	
Creamy Dill Cucumber Toasties	
Ratatouille on Garlic Toast Rounds	
Roasted Red Pepper Boursin Cheese Pinwheels	
Spicy Marinated Artichokes with gourmet crackers	\$2.75
Avocado Feta Salsa with tortilla chips	\$2.25

View our all-encompassing reception packages on page 14.

Hot Hors D'Oeuvres

Prices are listed per guest.

Crab Stuffed Mushrooms 2 per serving	\$4.25
Sausage Stuffed Mushrooms 2 per serving	\$3.50
BBQ or Sweet-and-Sour Meatballs 2.5 per serving	\$2.00
Popcorn Chicken with ranch 10 pieces	\$3.00
Mini Shrimp Egg Rolls with sweet-and-sour sauce 4 per serving	\$2.25
Chicken Drumsticks served with ranch, BBQ, and honey mustard 3 per serving	\$3.50
Miniature Chicken or Beef Wellington 1.5 per serving	\$4.50
Southwestern Chicken Firecrackers with yogurt salsa 2 per serving	\$3.25
Pork Potstickers with Hunan sauce (steamed or fried)	\$3.25
Spanakopita with Greek cheese dip	\$2.50
Deep Fried Cheese Ravioli with tomato basil coulis	\$2.50
Hot Spinach and Artichoke Dip with pita points	\$3.00
White Con Queso Dip with tortilla chips	\$2.75
Potato Shoestring Wrapped Shrimp	\$4.00

Upscale Hors D'Oeuvres

Baked Brie with fruit and toast points	\$2.50	Carved Meats	\$4.00
Asian Spareribs with marinated vegetables	\$6.00	Served with assorted sauces and mini baguettes. Choose from:	
Homemade Canapes 1.5 per serving	\$4.00	Turkey	
Jumbo Shrimp Cocktail	\$8.00	Herb-Rubbed Pork Roast Loin	
Chocolate Fountain served with fresh fruit and snacks Minimum of 100 guests	\$5.00	Beef Tenderloin Minimum of 25 guests	
Imported and Domestic Cheese Tray with crackers	\$5.50	Smoked Salmon	\$4.75
Sushi Call Catering Office for pricing		Served with lemon, eggs, cucumbers, red onions, Boursin cheese, capers, and assorted crackers Minimum of 50 guests	



Reception Packages

Treat your guests to nothing but the best with one of our reception packages. Prices are per guest.

Hors d'Oeuvres Packages

Select four full portion hors d'oeuvres	\$ 9.00
Select four half portion hors d'oeuvres	\$ 5.00
Select four full portion hors d'oeuvres with chocolate fountain and carving station with choice of turkey, pork loin, or beef tenderloin with sauces and mini baguettes.	\$ 15.00

Hors d'oeuvre selections:

Sausage Stuffed Mushrooms	Vegetable Pizza
BBQ or Sweet-and-Sour Meatballs	Layered Tex-Mex Dip with tortilla chips
Popcorn Chicken with ranch	Cheese Tray with crackers
Mini Shrimp Egg Rolls with sweet-and-sour sauce	Relish Tray with dill dip
Mini Reubens	Mini Cocktail Sandwiches (roast beef, turkey, and ham)
Southwestern Chicken Firecrackers with yogurt salsa	Sliced Fresh Fruit Tray with strawberry yogurt dip
Pork Potstickers with Hunan sauce (steamed or fried)	Bruschetta
Hot Spinach and Artichoke Dip with pita points	Salami Coronets with herbed cheese
White Con Queso Dip with tortilla chips	Crostini and Roulades

Classic Package \$ 20.75

Two entrée buffet with salad, vegetable, side dish, rolls, beverage, choice of three hors d'oeuvres for one hour pre-dinner, and classic dessert or cake cutting service. See page 18 for buffet selections.

Deluxe Package \$ 22.00

Three entrée buffet with salad, vegetable, side dish, rolls, beverage, choice of three hors d'oeuvres for two hour pre-dinner, and specialty dessert or cake cutting service. See page 18 for buffet selections.

Ice Carvings \$300.00

Add to any event for that extra special touch. per sculpture
plus delivery



Alcohol Services

The only locations where alcoholic beverages are permitted to be possessed, served, and consumed by persons of legal drinking age on the campus are within the Bovee University Center.

The use of alcoholic beverages in the Bovee University Center is restricted to the alcoholic beverage services offered by the University pursuant to its liquor license and the following described guidelines. Persons may not bring alcoholic beverages into the Bovee University Center for possession, service, or consumption, except as authorized in the course of their employment by the University, the Liquor Control Commission, or an agent of the Commission. A full bar setup or a wine bar setup are available and both include assorted pop and juices.

Alcoholic Beverage Guidelines:

Wine, Beer, and Liquor Service is available to the following:

- Non-University conference groups
- Meetings or gatherings of university faculty, staff, administrators, and Registered Student Organizations with approval from the Dean of Students

Either a cash bar where guests pay for their own drinks, or a host bar service setup in which you will be charged for the amount of liquor or wine consumed may be requested.

There will be a \$25 setup charge for groups under 25.

Alcohol Service Price List

Mixed Drinks, Cash Bar	\$ 4.50 per drink
Host Bar, Liquor	\$90.00 per bottle
Pop	\$ 1.00 per can
Sparkling Waters and Juice	\$ 1.50 per bottle
Beer	\$ 3.50 per bottle
House Wine	\$ 4.00 per glass
House Wine (Chablis, White Zinfandel, Merlot)	\$18.00 per carafe
Specialty Wines	Market Price
Non-Alcoholic Wines	Market Price



Served Dinners

All dinner entrées include a garden or Caesar salad and garlic herb dinner rolls. All entrées except pasta dishes also come with the Chef's choice of vegetable. Beverage service of coffee, decaffeinated coffee, hot tea, water, and choice of iced tea, lemonade, or fruit punch is also included. Add \$1.50 per guest for parties less than 25.

Beef

Prime Rib of Beef Au Jus

Melt in your mouth prime rib, rubbed with fresh herbs and slow roasted. Served with garlic mashed redskin potatoes.
\$21.25 per guest

Filet Mignon

Certified black angus filet mignon with a port wine demi-glaze served with dauphinoise potatoes.
\$29.75 per guest

Steak Au Poivre

New York strip steak lightly crusted with cracked black pepper. Served with horseradish mashed potatoes and finished with a sauce of its own natural juices infused with thyme.
\$21.75 per guest

Bourbon Glazed Beef Tips

Seared sirloin tips tossed with red and yellow peppers and mushrooms. Finished with a sweet bourbon glaze and served over linguini.
\$16.75 per guest

Chicken

Chicken Saltimbocca

Sautéed breast of chicken with prosciutto and fresh sage served over linguini.
\$15.50 per guest

Chicken Roulade

Chicken breast stuffed with spinach and feta and accompanied with mushroom rice pilaf.
\$13.25 per guest

Chicken Wellington

Sautéed chicken breast stuffed with Boursin cheese and mushroom duxelles, wrapped in a puff pastry. Finished with a chicken velouté and served with wild rice.
\$17.25 per guest

Cornish Game Hen

Roasted Cornish game hen with a red Zinfandel sauce. Served with risotto.
\$16.00 per guest



Served Dinners

All dinner entrées include a garden or Caesar salad and garlic herb dinner rolls. All entrées except pasta dishes also come with the Chef's choice of vegetable. Beverage service of coffee, decaffeinated coffee, hot tea, water, and choice of iced tea, lemonade, or fruit punch is also included. Add \$1.50 per guest for parties less than 25.

Seafood & Pasta

Parmesan Crusted Whitefish

Lake Superior whitefish encrusted in fresh Parmesan cheese and drizzled with marinara sauce. Served with rice pilaf.
\$15.25 per guest

Coconut Shrimp

Jumbo prawns beer battered with coconut and topped with an orange shallot sauce. Served with a roasted vegetable couscous tower.
\$15.75 per guest

Char-Grilled Salmon

Alaskan salmon topped with homemade apple-BBQ sauce and accompanied with garlic mashed redskin potatoes.
\$14.50 per guest

Portobella Ravioli

Julienne vegetables served with ravioli that is stuffed with portobella mushrooms, ricotta, and Romano cheese.
\$10.50 per guest

Seafood Newburg

Medley of fresh seafood tossed with a cream sauce. Served over toast points.
\$15.75 per guest

Pork

Pork Pommeray

Roasted pork tenderloin medallions presented on a pool of sambuca dijon cream sauce. Served with piped garlic mashed redskin potatoes.
\$14.50 per guest

Pork Schnitzel

Breaded pork cutlet, fried and topped with a Madeira wine sauce. Served with parsley red potatoes.
\$12.50 per guest

As another option, select from our list of buffet entrees on page 18, and we will tailor a price to meet your needs.

Desserts

Make your event even sweeter by indulging your guests with a decadent dessert. See our selections located on pages 20-21.

Add a classic dessert \$ 1.75
Add a specialty dessert \$ 2.75



Homestyle Dinner Buffets

Dinner buffets are served with your choice of salad, side dish, vegetable, and rolls.
Beverage service includes coffee, decaffeinated coffee, hot tea, water, iced tea,
and lemonade. Add \$1.50 per guest for parties less than 25.

Entrées

Choose two for \$14.50 per guest

Choose three for \$16.00 per guest

Chicken Oscar

Ginger Lime Chicken Breast

Chicken Supreme

Chicken Breast Parmesan

Almond Chicken

Chicken Fried Steak with Gravy

Roasted Pork with apple and cherry chutney

Herb Encrusted Pork Loin

Veal Marsala

Ginger Orange London Broil

Beef Stir-Fry with white rice

Lasagna

Vegetable Lasagna

Sicilian Shrimp Pasta

Pasta Alfredo

Pasta Primavera with cream sauce

Cheese Ravioli with tomato basil sauce

Specialty Entrées

Enhance your event by substituting a specialty entrée in place of an above option. Specialty entrées may be displayed at a carving station for an additional \$0.50 per guest.

Prime Rib

\$3.75 more per guest

Beef Tenderloin

\$3.25 more per guest

Slow Roasted Inside Round of Beef

\$0.50 more per guest

Baked Pit Ham

\$0.50 more per guest

Roast Turkey Breast

\$0.50 more per guest

See page 14 to turn your dinner buffet into a complete dinner package with hors d'oeuvres and dessert.

Desserts

Make your event even sweeter by indulging your guests with a delicious dessert. See our selections located on pages 20-21.

Add a classic dessert \$ 1.75

Add a specialty dessert \$ 2.75



Homestyle Dinner Buffets

Dinner buffets are served with your choice of salad, side dish, vegetable, and rolls.
Beverage service includes coffee, decaffeinated coffee, hot tea, water, iced tea,
and lemonade. Add \$1.50 per guest for parties less than 25.

Salads

Garden Salad
Caesar Salad
Grilled Vegetable Tray
Sliced Fruit Tray with strawberry yogurt dip
Greek Salad

Classic Pasta Salad
Redskin Potato Salad with chive vinaigrette
Coleslaw
Tortellini Salad
Tomato Mozzarella Salad

Add an additional salad for \$0.75 per guest

Vegetables

Buttered Corn
Fresh Green Beans
Fresh Asparagus
Honey Glazed Baby Carrots

Fresh Steamed Broccoli
Italian Zucchini Medley
California Blend
Stir-Fry Vegetables

Add an additional vegetable for \$1.00 per guest

Side Dishes

Chive Mashed Potatoes
Horseradish Mashed Potatoes
Garlic Mashed Redskin Potatoes
Garlic Redskin Potato Wedges
Roasted Redskin Potatoes
Parsley Red Potatoes
Whipped Potatoes with gravy
Twice-Baked Potatoes
Au Gratin Potatoes

Baked Potato with sour cream, chives, and butter
Dauphinoise Potatoes
Risotto
Rice Pilaf
Mushroom Rice Pilaf
Wild Rice
Dirty Rice
White Rice

Add an additional side dish for \$1.25 per guest



Tempting Desserts

Classic Desserts

With a meal \$1.75 per guest
 À la carte \$2.50 per guest

Sponge Cake with fruit topping

Choice of raspberry, blueberry, or strawberry toppings

Freshly Baked Pie

Choice of apple, cherry, pumpkin, blueberry, or pecan

Carrot Cake

Double layer cake with carrots, walnuts, raisins, pineapple, spices, and cream cheese icing.

German Chocolate Cake

Old world chocolate cake with chopped pecans and coconut icing.

Sherbet

Choice of orange or raspberry

Raspberry Dream Cake

Triple-decker white layered cake topped with raspberries and whipped cream.

Black Forest Cream Cake

Succulent chocolate cake topped with whipped cream, cherries, and chocolate sauce.

Chocolate Cake

Three layers of rich cake topped with chocolate fudge buttercream icing.

Robaire's Cakes

Cakes are available in white, chocolate, and marble.

	Frosted with Trim and Writing	Decorated
6" Double Layer Round Serves 6-8	\$17.95	\$21.95
8" Double Layer Round Serves 10-12	\$22.95	\$27.95
10" Double Layer Round Serves 14-20	\$36.95	\$49.95
12" Double Layer Round Serves 20-30	\$40.95	\$55.95
1/4 Sheet Cake Serves 24	\$34.95	\$38.95
1/2 Sheet Cake Serves 48	\$46.95	\$61.95
Full Sheet Cake Serves 96	\$82.95	\$99.95



Tempting Desserts

Specialty Desserts

With a meal
À la carte

\$2.75 per guest
\$3.50 per guest

Assorted Cheesecakes

Plain or with strawberry topping, marble, butter pecan, and double chocolate.

Homemade Tartlets

Choice of cherry, apple, strawberry, raspberry, blueberry, or chocolate.

Chocolate Black Tie Cake

Rich chocolate brownie on a chocolate cookie crust layered with white chocolate filling.

Peach Zabaione Cake

Rich custard of marsala wine and mascarpone cheese layered with sponge cake and peaches.

Snickers Pie

Butter luscious caramel, salted peanuts, and chewy chunks of Snickers teamed with chocolate fudge and waves of cream cheese, all covered with creamy milk chocolate.

Reese's Peanut Butter Pie

Chunky border of chopped Reese's Peanut Butter Cups and Reese's Peanut Butter Chips filled with chocolate mousse and drizzled with peanut butter and chocolate ganache.

Oreo Bash Pie

Chocolate almond cookie crust layered with a blend of chocolate cheesecake and white chocolate mousse with whole Oreo cookies layered within, topped with whipped cream, and drizzled with chocolate and oreo pieces.

Raspberry Éclair Cake

Graham cracker crust covered with whipped cream mousse and crushed raspberries.

Rustic Apple Tart

Individual crisp cobbler crusts filled with sweet, tart cinnamon spiced apple pieces.

Room Information

The Bovee University Center has many audio-visual aids available for your specific needs at a nominal fee. A dance area is available for a setup fee of \$45.00. Portable staging is also available for a setup fee of \$5.00 per section. Special electrical and telephone hookups are available for an additional charge and must be arranged prior to your function.

The Bovee University Center is not responsible for loss, theft, or damage to property belonging to event guests. Contractee assumes the responsibility for the conduct of all guests and for any damage or theft caused to the Bovee University Center property. Damage or loss will be billed to the contractee.

Bovee Conference Center	Theater*	Conference**	Classroom***	Banquet
Auditorium	305	---	---	---
Lake Erie	---	14	---	---
Lake St. Clair	50	24	24	48
Lake Huron	50	24	24	48
Lake St. Clair/Lake Huron (combined)	100	48	48	---
Lake Michigan	104	33	48	72
Lake Superior	89	30	36	54
Lake Michigan/Lake Superior (combined)	194	63	85	---
Lake Ontario	---	12	---	---
Main Level				
Maroon	50	21	30	48
Gold	50	21	30	48
Chippewa	50	21	30	48
Maroon/Gold/Chippewa (combined)	150	---	---	144
Isabella	50	21	30	48
Mt. Pleasant	---	14	---	14
President's Conference Room	---	20	---	24
Rotunda	300	---	75	200
Rotunda/Terrace Dining Room (combined)	---	---	---	400
Terrace A	50	30	30	48
Terrace B	50	30	30	48
Terrace C	50	30	30	48
Terrace D	50	30	30	48
All Terraces	240	---	120	200
Down Under Food Court	---	---	---	598
Fireside	10	---	---	---
*Theater: rows of chairs **Conference: tables surrounded by chairs ***Classroom: rows of tables				

General Information and Conditions

The success of your function is important to us! In order to offer you a professional and personalized event, we ask that you review the policies outlined below. If we have left any questions unanswered, please feel free to contact our Catering Office at 989.774.7480.

Quality, Convenience, and Service

Whether your function is large or small, casual or formal, Classic Fare Catering will provide the finest service and food available. Classic Fare Catering, a department of CMU Campus Dining, delivers the excellence you expect from Central Michigan University. Our years of experience at Central Michigan University grant us the unique ability to understand your needs and make us the logical choice for your event. Also, when you are booking your event through a Central Michigan University department, our invoicing process is quick, easy, and efficient. In short, no other caterer can match the total ease with which Classic Fare Catering performs for functions at Central Michigan University or anywhere in the Mount Pleasant community.

Our trained staff is qualified to assist you in every detail of your event. In addition to food, we can offer linens and decorations to add a special touch to your function. Collaborating with you, we will customize the event to meet your specific needs. If you have any unique requests, simply let us know, and we will gladly accommodate you and your guests.

Room Reservations

Room reservations can be made Monday-Friday (8:00 a.m. to 5:00 p.m.) by calling 989.774.7477 or visiting the Information Desk located on second floor of the Bovee University Center. All food and beverages served in the Bovee University Center must be provided by Campus Dining.

Guarantee

An estimated guest count is required at the time that services are scheduled. A final guaranteed count must be provided to the Catering Sales Office at least three business days prior to the event. You will be billed for the guaranteed number or the actual guest count, whichever is higher. As we take pride in pre-planning every detail of your event, adding guests to your party after your guaranteed count has been received may result in necessary menu or service revisions.

Food and Beverage

Arrangements for food and beverage service can be made by calling our Catering Sales Manager at 989.774.7480 or by visiting the Classic Fare Catering office located in room 205 on the second floor of the Bovee University Center. Please have your university account number or other billing information available when you book your party.

Payment

All university department functions that are charging their event to a university account number will be charged during the month in which the event takes place. All other events may be paid by cash, check, or credit card. Sales tax will be added to each invoice unless we are provided with a tax identification number prior to the event. Non-university sponsored events may require a deposit or credit card at time of booking to guarantee services. Student groups are required to provide a university account number or payment by the day prior to the day of the event to guarantee services.

General Information

Delivery

A minimum charge of \$15.00 will be added to invoices for services outside of the Bovee University Center. For delivery off-campus and/or outside of Mt. Pleasant, please call the Catering Sales Office for delivery charges.

Cake Fee

A \$0.50 per guest cake cutting fee applies to all cakes brought into an event. This fee covers the use of plates, utensils, and napkins.

Late Fee

Any meal event delayed more than 30 minutes will be subject to a labor surcharge of \$10 per hour for all staff scheduled for that event.

Health and Liquor Control Laws

Due to Federal, State, Health, and Michigan Liquor Control Laws, Central Michigan University does not allow any food or beverage to be brought in by guests. All food and beverages must be purchased through Campus Dining, with the exception of wedding cakes.

Menu Selections

Served meals including more than one entrée will be subject to the following restrictions and policies:

- A \$1.00 per guest surcharge applies to all functions with multiple entrées (up to three entrée choices for parties over 50 people and two choices for parties under 50 people). We do allow a vegetarian option to be offered at no additional charge for those groups who would like to provide that choice to their guests.
- When choosing a menu for a served meal with more than one option, all attendees must choose prior to the start of the event which option they prefer and their choice must be listed on a menu card or name tag,

so the catering staff can properly serve the event. The client will be responsible for providing menu cards or name tags for each guest specifying meal selections.

Pricing

All prices in this brochure are a guideline. Please contact the Catering Sales Office for pricing on any items not listed in the brochure. Pricing is subject to change depending on raw food cost.

Cancellations

If services need to be cancelled, a \$25.00 cancellation fee will be charged for any event cancelled within 48 hours of the event start time. In addition, the client may be charged for food and labor costs already incurred at the time of the cancellation. In the event of a last minute cancellation due to an emergency, the Catering Sales Office will use its discretion as to what charges will be rendered to cover any food and labor costs that have been spent in the preparation of the event.

Food Quantities

A well-planned event is a successful event. To make sure your event is successful, it is essential that you have an accurate guest count and report it to the Catering Sales Office. Credit for unused portions including bottled beverages, juices, whole fruit, yogurt, etc. will not be given. Therefore, an accurate guest count will keep you from paying for items that were not required by your guests.

Perishable Food Policy

In adherence with local Health Department regulations, it is our strict policy that there will be no credit given or carry out of perishable food not consumed at your event. Any food removed from the location of the event without the permission of the Catering Department becomes the responsibility of the event holder. Once removed from the event, Catering possesses no responsibility or liability for the quality or safety of these items.

General Information

Serviceware

At no time should serviceware be removed from the original location of the event without permission of the Catering Department. If the need should arise to do so, please contact the Catering Sales Office so that proper pickup of the items may occur. Event holders who fail to return serviceware for extended periods of time may be liable for full replacement cost of these items. Any items that are borrowed from the Catering Department will be subject to the full replacement cost if not returned within 24 hours of the event.

Late Order Availability

In order to ensure the quality of your event, the Catering Sales Office must have sufficient time to procure food and service personnel. Sufficient notification is defined as at least three business days for meals and at least two business days for refreshment setups. Events booked without sufficient notification will be subject to limited menu and service availability as well as a 20% service fee added to the total charges of the invoice.

Linen Rental

Linen will be provided for all tables that will be used for food or beverage service and buffet/served meal seating in the Bovee University Center. Linens will be provided for tables used for food or beverage service on any delivery. Should you need linen for other tables within the Bovee University Center or any tables other than those used for food or beverage service on any delivery, they can be provided at an additional charge.

Tablecloths	\$3.00 each
Skirting	\$4.50 each
Tablecloth and Skirting	\$6.50 each
Colored Tablecloths or Hightop Tablecloths	\$5.00 each
Napkins	\$0.30 each

China and Glassware Rental

China and glassware are included in the current pricing of all meals held within the Bovee University Center. Services provided outside of these facilities will be accompanied by paperware. If you would like to upgrade to china, glassware, and linen for use at any location outside of the Bovee University Center, these can be provided at an additional charge of \$2.25 per guest.

Dietary Considerations

Adjustments to menus can be made to accommodate special dietary needs. Please let the Catering Sales Manager know if this will be necessary when you are booking your party.

Special Menu Requests

Classic Fare Catering is a full-service caterer. Should you require a customized menu, let us know. Our catering staff and chef will work with you to handle the arrangements. Please allow a minimum of two weeks to ensure the availability of your special requests. All special requests will be charged accordingly.

Specialty Decorations

Classic Fare Catering takes pride in making sure all of its events are professional. Any decorations or special requests such as themes, requested linen, fresh flowers, ice carvings, etc. will be charged accordingly.



Central Michigan University
205 Bovee University Center
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