



FIREKEEPERS

CASINO • HOTEL
BATTLE CREEK

BANQUET
MENUS

TERMS & CONDITIONS

BANQUET FACILITIES

We will assign appropriate function space according to the number of persons expected to attend, setup and menu. FKCH reserves the right to reassign function space as needed.

GUARANTEE OF ATTENDANCE

A guarantee of attendance is required seven (7) business days prior to all meal functions, not subject to refund or reduction. We will be prepared to serve 5% over this figure.

Your billing minimum will be 90% of the original estimate. If your guaranteed number does not fall within 90% of the original estimate, the FKCH reserves the right to charge accordingly. The FKCH also reserves the right to reassign function space, and charge a labor fee as conditions warrant.

FOOD & BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food & beverage to be served on the FKCH property must be supplied and prepared by the FKCH. All food and beverage prices (including AV charges) are subject to a 20% Service Charge and a 6% sales tax (subject to change without notice). Food & Beverages prepared by FKCH are not permitted to be removed from the event due to health code regulations.

In order to make the event as successful as possible, final menu selections, set-up requirements, estimated number of attendees, and arrangements for decorating, audio/visual, lighting, and other special requirements must be submitted to the Sales Manager at least 4 weeks prior to the contracted event. Printed Food & Beverage menu prices are subject to change but will be confirmed no earlier than 30 days prior to the function date.

Events with scheduled Bars require a minimum beverage total based upon the number of attendees of:

Under 50	\$200.00	101 – 200	\$500.00
51 – 100	\$350.00	201 or more	\$750.00

The number of Bars and Bartender fees are based upon the number of attendees:

HOST OR CASH BARS:	BARTENDER FEE:
1 Bar for every 75 attendees	1 per every 75 attendees @ \$100 each

PAYMENT & BILLING

At the time of contract signature, we require a NON REFUNDABLE deposit of 20% of the estimated charges. Please note that this deposit will be retained by the FKCH, should you cancel your function.

A credit card authorization form is required and must be completed, signed and returned with the signed contract. FKCH shall honor without discrimination valid Cards properly tendered for use.

Direct Billing is available for functions totaling over \$10,000. If Direct Billing is not available or approved, prepayment of all estimated charges is due and payable by cashier's check or credit card (14) fourteen business days prior to the event, less the original deposit.

RULES & REGULATIONS

Any group utilizing the FireKeepers Casino Hotel Event Center must agree to comply with all applicable tribal, federal, state and local laws and FireKeepers Development Authority, d/b/a rules and policies governing the Contract and event, including any rules, regulations or requests of the U.S. Department of Homeland Security.



ALL DAY MEETING PACKAGE

Minimum 20 People

\$75 Per Person

7:00am – 6:00pm Rental

Available Monday through Thursday

Additional \$10 Per Person on Friday or Saturday

ALL DAY BEVERAGES

FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas Service

Assorted Canned Pepsi® Brand Soft Drinks

FireKeepers Bottled Waters

BLAZIN' CONTINENTAL BREAKFAST

See Page 3

Upgrade to Breakfast Buffet – Additional \$3 per person

LUNCH BUFFET

Choice of one (1)

SALAD BAR BUFFET

NEW YORK DELI BUFFET

MEDITERRANEAN BUFFET

MID-AFTERNOON BREAK

Choice of one (1) – See Page 14

AUDIO VISUAL

Fast Fold Screen & LCD Projector OR Laptop Connection to Wall-Mounted Presentation Monitor(s)

Wireless Microphone

Lectern

Registration Table

CONTINENTAL BREAKFASTS

All Continental Breakfasts are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices, FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas

SIZZLIN' CONTINENTAL

\$17 Per Person

Assorted House-Baked Danish, Muffins, Croissants & Fruit Strudel with Butter & Fruit Preserves,
Fresh Seasonal Sliced & Whole Fruit, Fruit Flavored Yogurts, Granola

BLAZIN' CONTINENTAL

\$20 Per Person

Assorted House-Baked Danish, Muffins, Croissants and Fruit Strudel with Butter and Fruit Preserves,
House-Made Assorted Bagels with Cream Cheese, Fresh Seasonal Whole & Sliced Fruits,
Individual Parfaits with Yogurt, Fruit and Granola OR Chef's choice of Overnight Oats

DESIGN YOUR OWN CONTINENTAL

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon / \$19 Per Carafe
Gourmet Cold Coffees*	\$3.50 Per Bottle
Energy Drinks*	\$5.50 Each
Bottled Juices*	\$4 Each
Orange, Apple or Cranberry Juices	\$9 Per Carafe
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk.....	\$2.50 Each
10oz. FireKeepers Bottled Water.....	\$0.94 Per Bottle
Assorted Pepsi® Brand Soft Drinks.....	\$2 Per Can
Assorted Danish, Muffins [Ⓜ] , Croissant or Breakfast Breads.....	\$26 Per Dozen
Assorted Fresh Bagels with Cream Cheese (Max 100 Bagels).....	\$28 Per Dozen
Assorted Donuts.....	\$18 Per Dozen
Assorted Donut Holes.....	\$9 Per Dozen
Fresh Sliced Fruit.....	\$5 Per Person
Individual Flavored Yogurts*.....	\$2.50 Each
Assorted Cereals with Low Fat & Skim Milk.....	\$4 Per Person
Hard Boiled Eggs.....	\$10 Per Dozen
Chef's choice of Overnight Oats	\$6 Per Person
Breakfast Parfait	\$7 Per Person

BREAKFAST SANDWICHES & PANINIS

Biscuit with Country Ham, Egg, and Cheese	\$7 Each
Ciabatta with Bacon, Egg, Arugula, and Cheese	\$7 Each
Croissant with Egg and Avocado	\$6 Each
Breakfast Burrito with Scrambled Eggs, Cheese and choice of Bacon, Sausage or Southwest.....	\$8 Each
Sourdough Panini with Mozzarella, Tomato, Red Pepper Pesto and Egg	\$7 Each
English Muffin with Scrambled Eggs, Cheese and choice of Bacon, Sausage or Turkey Sausage (less 25 people [†]).....	\$7 Each

**Specific brands & flavors may vary based on availability.*

[Ⓜ] *Gluten Free available upon request.*

[†] *See Page 3 for more than 25 people.*

BREAKFAST BUFFETS

\$22 Per Person

Minimum 10 People

All Breakfast Buffets are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices, FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas
Fresh Sliced Fruit, Assorted Danish, Muffins, Croissants and Fruit Strudel

EGGS

Choice of one (1)

Scrambled Eggs

with choice of (1)

Chives, Cheese, Peppers & Onions OR Pico de Gallo (on side)
Add \$1 Per Person for All Toppings

Quiche Lorraine OR Vegetable Quiche 

MEAT

Choice of two (2)

Applewood Smoked Bacon
Pork Sausage Patty or Links
Turkey Sausage Links
Sliced Country Ham

SIDES

Choice of one (1)

Homestyle Breakfast Potatoes with choice of either Cheese OR Peppers and Onions (on side)
Cheesy Potato Casserole *(Add \$2 Per Person)*

BREAKFAST ENHANCEMENTS

Classic French Toast with Michigan Maple Syrup.....	\$5 Per Person
Smoked Salmon on House-Made Bagels or Rye Toast with Cream Cheese	\$6 Per Person
Oatmeal with Fresh Berries, Brown Sugar, Maple Syrup & Milk.....	\$6 Per Person
Biscuits & Gravy.....	\$5 Per Person
Additional Meat, Potato OR Egg.....	\$5 Per Person
Toast Station with White, Whole Wheat and Sourdough Bread, Butter, Jam and a Toaster.....	\$3 Per Person

MADE-TO-ORDER BREAKFAST STATIONS

\$100 Chefs Labor Fee (1 for every 50 Guests)

\$12 Per Person

Choice of one (1)*

BREAKFAST BURRITO

Sausage, Bacon, Chorizo, Potatoes, Eggs, Shredded Cheese, Pepper, Onion, Spinach, Mushroom, Pico de Gallo, Sour Cream, Avocado

EGGS & OMELETS

Ham, Sausage, Bacon, Cheeses, Mushroom, Spinach, Pepper, Onion, Tomato, Green Onion, Chives

BELGIAN WAFFLES

Assorted Fruit Toppings, Whipped Cream, Nuts, Granola, Maple Syrup

CREATE YOUR OWN BREAKFAST SANDWICH

Choice of Toast OR English Muffin

Bacon and Pork Sausage Patties, Cheese & Scrambled Eggs

AVOCADO TOAST

Choice of Toast OR English Muffin

Smashed Avocado, Chopped Bacon, Sliced Tomato & Pickled Onion

*Minimum 25 People – Maximum 100 People

PLATED BREAKFASTS

\$18 Per Person
Maximum 150 People

All Plated Breakfasts include
FireKeepers Blend Coffees and Organic Tea and Juice Service

SMOKIN' BREAKFAST

SIDES

Choice of one (1)

Fruit Danish
Chef's Choice Muffin 🍷
Croissant
Muffin Loaf Slices

EGGS

Choice of one (1)

Scrambled Eggs
with Chives, Cheese OR Pico de Gallo

Quiche Lorraine OR Vegetable Quiche 🥕

MEATS

Choice of one (1)

Applewood Smoked Bacon 🍷 🍷
Pork Sausage Patty or Link
Turkey Sausage Link
Sliced Country Ham 🍷 🍷

POTATOES

Choice of one (1)

Homestyle Breakfast Potatoes 🍷
with Cheese OR Peppers and Onions

Hashbrown Patty

BLAZIN' BREAKFAST

ENTREE

Choice of one (1)

Buttermilk Pancakes
Waffles with Fresh Berry Compote
Traditional French Toast
Stuffed French Toast (Add \$2 Per Person)

EGGS

Choice of one (1)

Scrambled Eggs
with Chives, Cheese OR Pico de Gallo

Quiche Lorraine OR Vegetable Quiche 🥕

MEATS

Choice of one (1)

Applewood Smoked Bacon 🍷 🍷
Pork Sausage Patty OR Link
Turkey Sausage Link
Sliced Country Ham 🍷 🍷

THEMED PLATED BREAKFASTS

Maximum 50 People

\$18 Per Person

All Plated Breakfasts include
FireKeepers Blend Coffees and Organic Tea and Juice Service

HUEVOS RANCHEROS

Chorizo, Scrambled Eggs, Black Beans, Cheese and Pico de Gallo with Corn Tortilla 🌾

CROQUE MADAME

Toasted Baguette with Sliced Ham, Gruyere, Eggs and Béchamel

EGGS BENEDICT

English Muffin with Eggs, Canadian Bacon and Hollandaise

BRISKET BENEDICT

Biscuit with Eggs, House-Smoked Brisket and Carolina Mustard

ENGLISH BREAKFAST

Eggs, Sausage Links, Bacon, Beans with Toast

BOXED LUNCH

\$20 Per Person

All Boxed Lunches include Assorted Canned Soft Drinks or Bottled Waters,
Sandwich or Wrap with Condiments (on the side), Salad, Side and Dessert

SALADS

Choice of one (1)

- Pasta Salad 🥕
- Quinoa Salad 🌱
- Creamy Macaroni Salad
- Broccoli Salad
- Seasonal Potato Salad 🥔
- Coleslaw

SIDES

Choice of one (1)

Additional Sides - \$2 Each

- Assorted Bagged Chips
- Trail Mix
- Fresh Banana
- Apple
- Granola Bar

SANDWICHES, WRAPS & SALADS

Choice of two (2)

TURKEY CLUB WRAP

Bacon, Cheddar, Lettuce and Tomato in a Flour Tortilla

BLACK FOREST HAM SANDWICH

Swiss Cheese and Leaf Lettuce on Ciabatta

CHICKEN BACON RANCH WRAP

Lettuce, Tomato and Onion in a Flour Tortilla

ITALIAN SUB

Salami, Capicola and Provolone with Lettuce, Tomato, Onion, Banana Peppers & Italian Dressing on a Sub Bun

BBQ SWEET POTATO WRAP or SALAD 🌱🥔

Seasoned Chickpeas, Spinach, Sweet Corn, Red Onion with choice of Flour Tortilla OR Salad 🥔

TURKEY & AVOCADO SANDWICH

Turkey, Provolone, Arugula and Tomato on a Croissant

CHICKEN CAESAR WRAP or SALAD

Grilled Chicken, Mixed Romaine, Garlic Croutons, Fresh Parmesan
and Creamy Caesar Dressing with choice of Flour Tortilla OR Salad 🥔

CHEF SALAD 🥔🌱

Turkey, Ham, Shredded Cheese, Assorted Vegetables, Mixed Greens with choice of Dressing

AVOCADO VEGETABLE SANDWICH 🥕

Lettuce, Tomato, Onion, Cucumber, Spinach, Mushroom and Provolone with Avocado Spread on Ciabatta

DESSERTS

Choice of one (1)

- Chocolate Chip Cookie 🥔
- Chocolate Brownie 🥔

- Pecan-Praline Blondie
- Rice Krispie Treat

PLATED LUNCHES

All Plated Lunches include FireKeepers Blend Coffees and Organic Tea and Soft Drinks Service and Dessert

\$23 Per Person

CUBANO SANDWICH

Black Forest Ham, Pulled Pork, Swiss Cheese, Pickles and Dijon Mustard
on Toasted Ciabatta with Kettle Chips and Marinated Cucumber & Sweet Onion Salad

PHILLY CHEESESTEAK

Thinly sliced Ribeye Steak, Sautéed Peppers & Onions and Provolone
on a Toasted Hoagie with Kettle Chips and Fresh Sliced Fruit

STIRFRY BOWL

Broccoli, Carrots, Peppers, Mushrooms and Onion in a Chili Thai Glaze
in a bowl with White Rice

OPEN FACED HOT TURKEY SANDWICH

Sliced Turkey, Mashed Potatoes and Gravy
over Toasted White Bread with Sautéed Green Beans

SOUP & SALAD

Seasonal Soup

Choice of either Chef's Salad OR Chicken Caesar Salad
House-Baked Rolls with Butter

\$26 Per Person

CHICKEN

Seasonal or Herb Roasted with Chef's Choice of Potato and Vegetable with Rolls with Butter

VEGAN SHEPHERDS PIE

Seasoned Beans, Mushrooms, Root Vegetables topped with Potatoes and served with Rolls with Butter

CREAMY PESTO RAVIOLI*

Four Cheese Ravioli tossed in Creamy Pesto Sauce
Blistered Tomatoes, Asparagus, Fresh Basil & Rolls with Butter

\$31 Per Person

BEEF POT ROAST

Mashed Potatoes and Gravy, Sautéed Green Beans & Rolls with Butter

BONELESS PORK CHOP

Seasonal Relish with Mashed Red Bliss Potatoes, Sautéed Green Beans & Rolls with Butter

GLAZED SALMON

Seasonal Glaze, Wild Rice, Sautéed Green Beans & Rolls with Butter

\$38 Per Person

BRAISED BEEF TRI-TIPS

Peppercorn Cream Sauce, Roasted Asparagus, Garlic Mashed Potatoes & Rolls with Butter

PLATED LUNCH DESSERTS

Choice of one (1)

New York Style Cheesecake
with Berry Compote

Turtle Cheesecake 

Death by Chocolate Cheesecake 

Seasonal Cheesecake

Vanilla Cream Cake
with Raspberry Filling
& White Chocolate Italian Buttercream

Carrot Cake
with Cream Cheese Icing

Chocolate Cake
with Chocolate Italian Buttercream

Salted-Caramel Chocolate Tart

Banana Cream Tart

Lemon Meringue Tart

Blueberry Coconut Tart   

ADD SOUP OR SALAD

Additional \$4 Per Person

Choice of one (1)

SOUP

Seasonal Soup

SALAD

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Bleu Cheese Wedge Salad

Seasonal Salad

DESIGN YOUR OWN LUNCH BUFFET

Minimum 25 People

Design Your Own Lunch Buffets are refreshed for one (1) hour and include:
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks
House-Baked Rolls with Butter and one (1) of each Salad, Entrée, Side, Vegetable, Dessert

\$28 Per Person

LUNCH BUFFET SALADS

Additional Salad - \$3 Per Person

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Mixed Green Salad
with Ranch & Italian Dressings

Seasonal Potato Salad

Broccoli Salad

Tossed Caesar Salad
with Garlic Croutons

Seasonal Salad

Traditional Macaroni Salad

Pasta Salad 🥕

LUNCH BUFFET ENTREES

Additional Entrée - \$10 Per Person

Seared Salmon* 🌱
with Seasonal Glaze

Creamy Pesto Tortellini 🥕

Baked Ziti with Meat Sauce

Vegetable Pad Thai 🌱

Baked Chicken & Broccoli Alfredo Pasta

Marinated Pork Loin* 🌱
with Peppercorn Cream Sauce

Marinated Beef Tri-Tips* 🌱
with Chimichurri

Stuffed Peppers 🌱

Seasonal Fish

Chicken
Seasonal or Herb Roasted

Shrimp Scampi
with Angel Hair Pasta
Additional \$1 Per Person

Braised Beef Tips
with Caramelized Mushroom and Onions

Sliced Roasted New York Strip* 🌱
with Peppercorn Cream Sauce
Additional \$1 Per Person

LUNCH BUFFET SIDES

Additional Side - \$4 Per Person

Roasted Garlic Whipped Potatoes 🥕🌾

Boursin Whipped Yukon Potatoes 🥕🌾

Herb Fingerling Potatoes 🥕🌾

Olive Oil and Herb Pasta 🥕

Steamed White or Brown Rice 🌾🌾

Seasoned Jasmine Rice 🌾🌾

Wild Rice Pilaf* 🥕🌾🌾

Baked Macaroni and Cheese

LUNCH BUFFET VEGETABLES

Additional Vegetable - \$4 Per Person

Herb & Olive Oil Roasted Seasonal Vegetables 🌾🌾

Green Beans with Almonds 🌾🌾

Brown Sugar Glazed Baby Carrots* 🥕🌾

Garlic Parmesan Roasted Broccoli 🥕🌾

LUNCH BUFFET DESSERTS

Additional Dessert - \$5 Per Person

Death by Chocolate Cheesecake 🌾

Turtle Cheesecake 🌾

New York Style Cheesecake

Seasonal Cheesecake

Chocolate Flourless Torte 🌾

Blueberry Coconut Tart 🌾🌾🌾

Seasonal Cupcake

White Cupcake

with Strawberry Filling and Whipped Vanilla Icing

Brown Butter Cupcake

with Salted Caramel Filling & Caramel Buttercream

Chocolate Cupcake

with Chocolate Italian Buttercream

Red Velvet Cupcake

with Cream Cheese Icing

Apple Pie 🌾

Beignet with Caramel Sauce

Cannoli

Churros with Caramel

Lemon Meringue Tart

Salted Caramel Chocolate Tart

THEMED LUNCH BUFFETS

Themed Lunch Buffets are refreshed for 1 hour and include
FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks

PIZZA LUNCH BUFFET

\$24 Per Person

Minimum 25 People

Garlic Bread Sticks with House-Made Marinara and Ranch Dipping Sauces

SALAD

Choice of one (1)

Tossed Caesar Salad
with Garlic Croutons

Mixed Green Salad
with Ranch & Italian Dressings

PIZZAS

Choice of three (3)

Margherita
Vegetarian
Meat Lovers
Supreme
BBQ Chicken

Create Your Own 2-Topping Pizza:

(Additional Toppings \$1 Each)

Pepperoni, Ham, Bacon, Sausage, Chicken,
Jalapenos, Pineapple, Green Peppers,
Banana Peppers, Green or Black Olives,
Mushrooms, Onions, Feta, Tomatoes,
Fresh Basil

DESSERT

Choice of one (1)

Tiramisu Trifle
Salted Caramel Budino
Mini Cannolis *(Add \$1 per person)*

ITALIAN LUNCH BUFFET

\$22 Per Person

Minimum 25 People

Garlic Bread Sticks with House-Made Marinara

Roasted Broccoli

SALAD

Choice of one (1)

Tossed Caesar Salad
with Garlic Croutons

Mixed Green Salad
with Ranch & Italian Dressings

PASTA

Choice of one (1)

Vegetarian Lasagna 🥕
Baked Ziti with Meat Sauce
Pesto Alfredo Tortellini
Traditional Creamy Alfredo 🥕

(Add Chicken to Alfredo \$1 Per Person)

DESSERT

Choice of one (1)

Tiramisu Trifle
Salted Caramel Budino
Mini Cannolis *(Add \$1 Per Person)*

MEDITERRANEAN LUNCH BUFFET

\$22 Per Person

Cucumber Feta Salad

Naan Bread

Jasmine Rice

Seasoned Chicken Breast

Shredded Lettuce, Sliced Tomato, Red Onion, Tzatziki Sauce, Feta Cheese

House-made Hummus

Tiramisu Trifle OR Salted-Caramel Budino

THEMED LUNCH BUFFETS

Themed Lunch Buffets are refreshed for 1 hour and include FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks

TACO LUNCH BUFFET

\$25 Per Person

Minimum 25 People

Seasoned Ground Beef and Shredded Chicken

Add Carnitas OR Carne Asada (Max 150 people) – Addl \$7 Each, Per Person

Street Corn & Spanish Rice

Bagged Tortilla Chips

Flour Tortilla Shells

Add Queso - \$2 Per Person

Lettuce, Tomato, Onion, Sour Cream,

Shredded Cheddar Cheese and Salsa

Churros with Caramel Sauce

NEW YORK DELI LUNCH BUFFET

\$22 Per Person

Seasonal Potato Salad OR Pasta Salad 🥕

Mayonnaise, Dijon Mustard & Horseradish Sauce

Kettle Chips

Pickle Spear

Assorted Fresh Baked Cookies, Chocolate Brownies OR Chocolate Dipped Rice Krispies

Choice of Three (3) Pre-Assembled Half Sandwiches:

Ham & Cheddar on Italian

Chicken Salad, Egg Salad OR Tuna Salad on Croissant

Turkey & Provolone on Sourdough

Roast Beef & Horseradish Cheddar on Hoagie

Italian on Ciabatta

Chef's Choice

SALAD BAR LUNCH BUFFET

\$22 Per Person

House-Made Focaccia

Seasonal Soup

Romaine, Spinach and Mixed Greens

Cheddar, Feta and Parmesan Cheeses

Grilled Chicken, Deli Turkey, Bacon, Salami and Cured Ham

Hard Boiled Eggs, Chickpeas, Cherry Tomatoes, Cucumbers, Red Onion, , Carrots, Peas,

Bell Peppers, Mushrooms, Black Olives, Garlic Herb Croutons

Ranch & Italian Dressings

Assorted Fresh Baked Cookies, Chocolate Brownies OR Chocolate Dipped Rice Krispies

HIGH ROLLERS DELI BUFFET

Minimum 25 People

\$25 Per Person

Lunch Buffets are refreshed for one (1) hour and include:
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks

SOUP

Seasonal Soup

SALAD

Choice of one (1)

Seasonal Potato Salad

Broccoli Salad

Pasta Salad 🥕

Traditional Macaroni Salad

MEATS

Choice of four (4)

Sliced Black Forest Ham, Cured Ham, Deli Turkey, Salami, Capicola, Roast Beef,
Chicken Salad, Egg Salad, Tuna Salad OR Ham Salad

ACCOMPANIMENTS

Swiss Cheese, Provolone Cheese, Cheddar Cheese
Fresh Torn Green Leaf Lettuce, Sliced Tomatoes, Thin Sliced Onions, Pickle Spears,
Mayonnaise, Dijon and Yellow Mustard, Creamy Horseradish Aioli
and Kettle Chips

HOUSE-BAKED BREADS

Ciabatta, Croissants and Soft Hoagie Rolls 🍞

DESSERTS

Choice of one (1)

Additional Dessert – Add \$5 Per Person

Assorted Fresh Baked Cookies

Chocolate Brownies

Pecan-Praline Blondies



Chocolate Dipped Rice Krispie Treats

BREAKS

\$12 Per Person

All Breaks are refreshed for one (1) hour.

COOKIES & MILK

Assorted Fresh Baked Cookies 
Chocolate Brownies 
Whole Milk, Skim Milk OR Chocolate Milk

LIGHT & LIVELY

Fresh Fruit Parfait
Vegetable Crudité with Hummus
Assorted Granola Bars*
House-Baked Heart Healthy Muffins


PUB MIX

Pretzel Rods with Whole-Grain Honey Mustard
Mixed Nuts
Snack Mix
Cubed Cheese with Crackers

SCHOOL'S OUT



Un crustables®*
Celery & Carrots with Ranch Dip
String Cheese
Animal & Goldfish® Crackers
Assorted Juice Boxes*

AT THE MOVIES

Fresh Popcorn
House-Made Caramel Corn
Chocolate Dipped Rice Krispie Treats 
Assorted Movie Theatre Sized Candies
(Max 2 per person)

OUT OF THE BOX†

Choice of two (2)
Additional Boxes - \$3 Each

Mini-Charcuterie Bento Box
Mini-Crudité Bento Box 
Mini-Fruit Bento Box 
Pretzel Chips

MINI-BREAK

Refreshed for 30 minutes

Choice of one (1) - **\$8 Per Person**

Choice of two (2) - **\$11 Per Person**

Assorted Fresh Baked Cookies
Chocolate Brownies
Pecan-Praline Blondies
Chocolate Dipped Rice Krispie Treats
Traditional Trail-Mix
Assorted Granola Bars
Snack Mix
Fresh Popcorn
Vegetable Crudité with Ranch Dip
Fresh Sliced Fruit

**Specific brands &/or flavors may vary based on availability.*

 Gluten Free available upon request.

† If more than 100 People, see Reception Displays on Page 22

DESIGN YOUR OWN BREAK

BEVERAGES

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon / \$19 Per Carafe
Lemonade or Brewed Iced Tea.....	\$20 Per Gallon / \$3 Per Person
Bottled Juices*.....	\$4 Each
Orange, Apple or Cranberry Juices.....	\$9 Per Carafe
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk.....	\$2.50 Each
Assorted Pepsi® Brand Soft Drinks.....	\$2 Per Can
Flavored Iced Teas*.....	\$3 Per Bottle
Energy Drinks*.....	\$5.50 Each
Gourmet Cold Coffees*.....	\$3.50 Per Bottle
10oz. FireKeepers Bottled Water.....	\$0.94 Per Bottle
All Day Coffees, Teas, Soft Drinks & Bottled Water.....	\$12 Per Person

BAKERY

Assorted Danish, Muffins🌾, Croissant or Breakfast Breads.....	\$26 Per Dozen
Assorted Fresh Bagels with Cream Cheese.....	\$28 Per Dozen
Assorted Donuts.....	\$18 Per Dozen
Assorted Donut Holes.....	\$9 Per Dozen
Assorted Fresh Baked Cookies🌾.....	\$24 Per Dozen
Chocolate Brownies or Pecan-Praline Blondies🌾.....	\$24 Per Dozen
Rice Krispie Treats.....	\$42 Per Dozen
Chocolate Dipped Krispie Treats🌾.....	\$48 Per Dozen

SNACKS

Assorted Energy Bars*.....	\$2.50 Each
Fresh Sliced Fruit.....	\$5 Per Person
Fresh Whole Fruit (Bananas or Apples).....	\$2 Per Piece
Fresh Popcorn.....	\$20 Per Pound
Traditional Trail Mix.....	\$20 Per Pound
Bagged Kettle Chips.....	\$3 Per Bag
House-Made Caramel Corn.....	\$4.25 Per Bag
Assorted Movie Theatre Sized Candy Bars*.....	\$3.25 Each
Individual Flavored Yogurts*.....	\$2.50 Each
Premium Novelty Ice Creams.....	\$4 Each
Assorted Bagged Chips or Bagged Pretzels.....	\$2 Per Bag
Mixed Nuts.....	\$20 Per Pound
Chex Mix®, Gardettos® or Misc. Snack Mix.....	\$20 Per Pound
Flipz® Chocolate Covered Pretzels.....	\$20 Per Pound

**Specific brands & flavors may vary based on availability.*

🌾 *Gluten Free available upon request.*

PLATED DINNERS

All Plated Dinners include House-Baked Rolls with Butter, one (1) of each Entrée, Soup OR Salad, Vegetable, Side, Dessert and one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks Service

SOUPS & SALADS

Choice of one (1)

SOUP

Seasonal Soup

SALAD

FireKeepers Signature Salad
with Honey Herb Vinaigrette

Mixed Green Salad
with Ranch & Balsamic Dressings

Caesar Salad with Garlic Croutons

Seasonal Salad



DINNER ENTREES

Maximum choice of two (2)

\$35 Per Person

CHICKEN

Seasonal or Herb Roasted
Chef's choice of Potato and Vegetable

RED CHICKPEA CURRY   
with Jasmine Rice

SEASONAL FISH

Chef's choice of Potato and Vegetable

\$45 Per Person

NEW YORK STRIP LOIN  

with Wild Mushroom Ragout,
Garlic Mashed Potatoes and Broccoli

\$55 Per Person

6 oz. GRILLED FILET MIGNON  

Cognac Peppercorn Cream, Roasted Fingerling Potatoes
and Glazed Baby Carrots

\$38 Per Person

SEASONAL STUFFED CHICKEN BREAST*[∞]
New Potatoes and Root Vegetable Medley

BRAISED SHORT RIB

Port Shallot Sauce, Garlic Mashed Potatoes
and Roasted Asparagus

PORK CHOP

Seasonal Relish, Roasted Root Vegetables
and Roasted Red Potatoes

CRISPY SPINACH QUINOA CAKES 

with a Bean Ragout

SEARED SALMON

Seasonal Glace, Wild Rice Pilaf and Brussels Sprouts

COCOA DUSTED ROAST BEEF TENDERLOIN*[∞]

Port Shallot Sauce
Garlic Whipped Potatoes and Roasted Root Vegetables

*Minimum 25 People

[∞]Maximum 150 people

DINNER ENTRÉE DUETS

Maximum choice of one (1) when selecting a Duet

\$40 Per Person

¼ ROASTED CHICKEN
&
2 BBQ RUBBED BONE-IN BEEF RIBS
Roasted Potatoes and Grilled Asparagus

\$50 Per Person

6 oz. HERB ROASTED CHICKEN*
Chardonnay Butter Sauce
&
4 oz. BRAISED SHORT RIB
Boursin Whipped Potatoes and Steamed Broccoli

6 oz. HERB ROASTED CHICKEN*
Chardonnay Butter Sauce
&
4 oz. SEARED SALMON*
Garlic Herb Butter
Wild Rice Pilaf and Sautéed Green Beans

\$65 Per Person

10 oz. NEW YORK STRIP
Cognac Peppercorn Cream
&
4 oz. ORANGE TERRAGON SEA BASS
Roasted Spring Vegetable Medley














\$85 Per Person

6 oz. FILET MIGNON
Parmesan Cream
&
8 oz. LOBSTER TAIL
Herb Butter
Red Bliss Mashed Potatoes and Roasted Parmesan Artichoke Hearts

**Minimum 25 People*












SUBSTITUTE PLATED DINNER VEGETABLES

Choice of one (1)

- Roasted Asparagus  
- Green Beans with Almonds   
- Steamed Broccoli Florets  
- Roasted Glazed Brussels Sprouts 
- Herb & Olive Oil Roasted Seasonal Vegetables   
- Glazed Baby Carrots*  

SUBSTITUTE PLATED DINNER SIDES

Choice of one (1)

- Red Bliss Mashed Potatoes  
- Boursin Whipped Potatoes  
- Parmesan Roasted Potatoes  
- Wild Rice Pilaf*   
- Roasted Fingerling Potatoes  

PLATED DINNER DESSERTS

Choice of one (1)

CHEESECAKE

New York Style Cheesecake
with Berry Compote

Turtle Cheesecake 

Death by Chocolate Cheesecake 

Seasonal Cheesecake

SPECIALTY

Vanilla Bean Crème Brûlée 

Bread Pudding
with Spiced Rum Sauce & Vanilla Ice Cream

Chocolate Mousse Cake

Blueberry Coconut Tart   

Salted Caramel Chocolate Tart

Brownie Sundae
(100 People Max)

  Available Upon Request

*Minimum 25 People

THEMED BUFFET DINNERS

\$30 Per Person

Minimum 25 People

All Dinners Buffets are refreshed for one (1) hour and include one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks

FRIED CHICKEN DINNER BUFFET

Coleslaw
Green Beans
Mashed Potatoes with Gravy
Cheddar Garlic Biscuits
Country Fried Chicken

BBQ DINNER BUFFET

Seasonal Potato Salad
Baked Beans with Applewood Smoked Bacon
Baked Macaroni & Cheese
Cornbread Muffins

Choice of one (1)

St. Louis Ribs BBQ Pulled Pork
with House-Made Rolls Smoked Beef Brisket[∞]

ITALIAN DINNER BUFFET

Caesar Salad with Garlic Croutons OR Mixed Green Salad with Italian Dressing
Tuscan Kale Soup OR Minestrone Soup
Sautéed Green Beans OR Steamed Broccoli
Garlic Bread Sticks with House-Made Marinara

Choice of two (2)
Additional Entrée - \$6 Per Person
Vegetarian Lasagna 🥕
Traditional Lasagna
Baked Ziti with Meat Sauce
Vegetarian Creamy Mushroom Ravioli 🥕
Creamy Alfredo with Chicken

THEMED DINNER DESSERTS

Choice of one (1)

Apple Pie 🍷
Salted Caramel Budino
Chocolate Peanut Butter Pie

Chocolate Flourless Torte 🍷
Banana Cream Trifle
Tiramisu Trifle

Lemon Meringue Tart
Blueberry Coconut Tart 🍷 🥕
Cannoli

DESIGN YOUR OWN DINNER BUFFETS

Minimum 25 People

\$32 Per Person

Design Your Own Dinner Buffets are refreshed for one (1) hour and include:
House-Baked Rolls with Butter, one (1) of each Soup OR Salad, Entrée, Vegetable, Side & Dessert
and one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks

SOUPS & SALADS

Additional Salad - \$6 Per Person

Seasonal Soup

FireKeepers Signature Salad
with Honey Herb Vinaigrette


Seasonal Salad


Mixed Green Salad
with Ranch & Balsamic Dressings

Caesar Salad
with Shredded Parmesan Cheese, Tomatoes and Garlic Croutons

DINNER ENTREES

Additional Entrée - \$12 Per Person

ROASTED SALMON*
with Seasonal Glaze



CIDER BRINED PORK LOIN
with Carolina BBQ Sauce

SEASONAL FISH

BUFFALO CAULIFLOWER BAKE

MUSHROOM STROGANOFF









CHICKEN
Seasonal or Herb Roasted

GARLIC HERB ROASTED NY STRIP*
Mushroom Red Wine Demi

BBQ BEEF BRISKET

DINNER BUFFET VEGETABLES



Additional Vegetable - \$5 Per Person

Grilled Asparagus
Sautéed Green Beans
Herb & Olive Oil Roasted Seasonal Vegetables
Roasted Root Vegetables

Baked Beans with Applewood Smoked Bacon*
Cheesy Broccoli Gratin
Balsamic Brussel Sprouts
Glazed Baby Carrots

DINNER BUFFET SIDES

Additional Side - \$5 Per Person

Baked Macaroni & Cheese
Roasted Garlic Whipped Potatoes
Scalloped Potatoes
Roasted Sweet Potatoes




Parmesan Fingerling Potatoes
Wild Rice Pilaf*
Quinoa Pilaf
Asparagus Risotto

*Maximum 200 People





DINNER BUFFET DESSERTS

*One (1) Additional Dessert - \$6 Per Person
Two (2) Additional Desserts - \$8 Per Person*

CHEESECAKE

New York Style Cheesecake
Vanilla Cheesecake with Brownie Crust 
Death by Chocolate Cheesecake 
Turtle Cheesecake 
Raspberry Swirl Cheesecake
Seasonal Cheesecake

SPECIALTY

Banana Crème Trifle
German Chocolate Trifle
Apple Pie
Chocolate Mousse Cake
Blueberry Coconut Tart 
Chocolate Flourless Torte 

BUFFET ADD-ON CARVING STATIONS

Minimum 25 People

Buffet Carving Stations are staffed for one (1) hour and include:
House-Baked Rolls with Butter

Each Station \$15 Per Person

HERB CRUSTED LAMB
Mustard-Shallot Sauce and Cilantro Chutney

DRY RUBBED NEW YORK STRIP
Au Jus and Horseradish Sauce

ROASTED WHOLE FISH
Gribiche, Escabeche, Lemon-Herb Butter
and Blackened Cream Sauce

BOURBON PINEAPPLE GLAZED HAM
Mustard-Herb Sauce and Citrus Glaze

SQUASH WELLINGTON
Mushroom Ragout

RECEPTION STATIONS

Reception Stations are 90 mins
Minimum of Three (3) Stations*
\$100.00 Chef's Fee, Per Station (\$50 each addl 30 mins)

ITALIAN STATION

\$15 Per Person

Additional 30 mins - \$7.50 Per Person

“Create Your Own” Station – *Maximum 200 people***

PASTA

Choice of two (2)
Additional Pasta - \$2 Per Person

Cavatappi
Linguini
Tortellini
Penne Rigate
Gluten Free Pasta 

SAUCES

Choice of two (2)
Additional Sauce - \$2 Per Person

Garlic Alfredo
Garlic, Broccoli, Asparagus, Jalapenos & Spinach

Pesto
Garlic, Mushrooms, Onion, Bell Peppers & Spinach

Classic Marinara
Garlic, Mushrooms, Onions, Bell Peppers & Peas

MEATS

Choice of two (2)
Additional Meat - \$4 Per Person

Meatballs
Grilled Chicken
Italian Sausage
Shrimp (*Add \$3 Per Person*)

POKE RECEPTION STATION

\$18 Per Person

Additional 30 mins - \$9 Per Person

Cucumbers, Seaweed Salad, Edamame, Sesame Seeds,
Furikake, Avocado Spread, Mango, Green Onion
Ponzu, Spicy Mayo, Wasabi Aioli, Hoisin

BASES

Sushi Rice
Mixed Greens

SEAFOOD

Crab Salad

Choice of one (1)
Salmon (Raw)
Tuna (Raw)

Choice of one (1)
Spicy OR Mild Salmon Salad (Cooked)
Spicy OR Mild Seared Tuna (Cooked)

*Reception Stations are not available for all events. Ask your Catering Sales Manager for more information.

**Events Over 200 people – Ask your Sales Manager for options.

RECEPTION STATIONS

Reception Stations are 90 mins
Minimum of Three (3) Stations*
\$100.00 Chef's Fee Per Station (\$50 each addl 30 mins)

SOUTH OF THE BORDER STATION

\$17 Per Person

Additional 30 mins - \$8 Per Person

Lettuce, Tomato, Onion, Bell Peppers, Sour Cream, Black Beans, Spanish Rice,
Shredded Cheddar and Colby-Jack Cheeses and Pico de Gallo

MAIN

Choice of one (1)

Additional Main - \$4 Per Person

Quesadillas
Burritos
Street Tacos
Nachos

SAUCES

Choice of two (2)

Additional Sauce - \$2 Per Person

Chipotle
Enchilada
Queso Blanco
Chimichurri

MEATS

Choice of two (2)

Additional Meat - \$5 Per Person

Seasoned Ground Beef
Grilled Steak
Shredded Chicken
Shredded Pork Carnitas
Grilled Fajita Vegetables

SLIDER STATION

\$17 Per Person

Additional 30 mins - \$8 Per Person

Served on a Mini Brioche Bun with French Fries OR House Salad and Condiments

Choice of two (2)

Additional Slider - \$2 Per Person

FireKeepers Beef Sliders
with Signature Sauce, Pickle and Cheddar Cheese

Mushroom Swiss Beef Sliders
with Garlic Aioli and Caramelized Onions

BBQ Pork Sliders
with Coleslaw and Crispy Onions

Mini Angus Burgers
with Sharp Cheddar

BBQ Portobello Sliders
with Carolina Slaw

Orange Chili Glazed Salmon Sliders
with Kale Slaw

**Reception Stations are not available for all events. Ask your Catering Sales Manager for more information.*

DESSERT STATIONS

Dessert Stations are 90 mins
\$100.00 Chef's Fee Per Station (\$50 each addl 30 mins)

BANANA FOSTER STATION

Minimum 20 People

\$14 Per Person

Additional 30 mins - \$7 Per Person

House-made Frozen Vanilla Custard, Bananas Flambe

CHOCOLATE FOUNTAIN STATION

Minimum 50 People

\$15 Per Person

Additional 30 mins - \$7.50 Per Person

Dark Chocolate Fountain with Chef's Choice of Assorted Items that may include
Rice Krispies, Cream Puffs, Pound Cake, Cookie Dough Balls,
Marshmallows, Pretzels, Strawberries, Bananas & Pineapple

ICE CREAM SUNDAE BAR

50-100 People

\$17 Per Person

Additional 30 mins - \$8.50 Per Person

Chocolate and Vanilla Hand Dipped Ice Cream
Lemon, Raspberry OR Chef's choice of Fruit Sorbet  
Sprinkles, M&Ms, Brownie Bites, Cookie Dough Balls, Roasted Peanuts, Shaved Coconut & Cookie Crumbles
Sander's Hot Fudge and Strawberry Toppings and Whipped Cream with Waffle Bowls
**Limited Ice Cream Bar available for less than 50 People*

RECEPTION DISPLAYS

Reception Displays are Refreshed for 90 mins

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

\$7 per person

Additional 30 mins - \$3.50 Per Person

Chef's choice of Selection of Fine Cheeses, Mixed Roasted Nuts, Dried Fruit and Assorted Gourmet Crackers

CRUDITE DISPLAY

\$7 per person

Additional 30 mins - \$3.50 Per Person

Cut Seasonal Vegetables may include Cauliflower, Broccoli, Carrots, Celery, Red Peppers, Asparagus, Cucumbers, Mixed Cherry Tomatoes and Radishes served with Creamy Ranch Dip and Garlic Hummus

FRESH SEASONAL FRUIT DISPLAY

\$8 per person

Additional 30 mins - \$4 Per Person

A Selection of Tropical and Farmed Fruits, Berries and Grapes served with Honey and Brown Sugar Cream Cheese

CHARCUTERIE DISPLAY

\$8 per person

Additional 30 mins - \$4 Per Person

Chef's choice of Italian Specialties including Assorted Meats & Cheeses, Marinated Vegetables & Olives, Salads, Condiments & Gourmet Crackers

MARKET DISPLAY

\$8 per person

Additional 30 mins - \$4 Per Person

Chef's choice of Smoked Salmon and Cured Meats with Crostini, Crackers, Assorted Vegetables and Spreads

SEAFOOD DISPLAY

\$Market Price

Based on availability, this may include Classic Shrimp Cocktail, Fresh Oysters, Jonah Crab Claws, Split King Crab Legs and Smoked Salmon Mousse with Cocktail Sauce, Cognac Sauce, Whole Grain Mustard Aioli, Horseradish and Tabasco, Crackers, Toasted Baguettes, Caper Cream Cheese and Lemons

TAKE A DIP DISPLAY

COLD

\$10 per person, per hour

Choice of two (2)
Additional Dip - \$2 Per Person

Pimento Cheese Dip with Crackers
French Onion Dip with Kettle Chips
Corn Salsa with Corn Tortilla Chips
Garlic Hummus with Pita Points
Seven Layer Dip with Corn Tortilla Chips

WARM

\$12 per person, per hour

Choice of two (2)
Additional Dip - \$4 Per Person

Buffalo Chicken Dip with Kettle Chips
Salsa Con Queso with Corn Tortilla Chips
Spinach Artichoke Dip with Pita Points
Jalapeno Popper Cream Cheese Dip with Pita Points
Mexican Bean Dip with Corn Tortilla Chips

DESSERT DISPLAYS

Dessert Displays are Refreshed for one (1) hour.

ASSORTED DESSERTS DISPLAY

\$12 Per Person

The Pastry Chef's Daily Selections may include:

Pecan Praline, Seasonal Cheesecake, Assorted Chocolate Confections or Mini Seasonal Tarts, Pies and Featured Cupcakes

MINI CHEESECAKE DISPLAY

\$8 Per Person

Choice of two (2)

Additional Cheesecake - \$3 Per Person

Raspberry Swirl Cheesecake
Strawberry Swirl Cheesecake

Vanilla Cheesecake with Brownie Crust 🍷
Turtle Cheesecake 🍷
Death by Chocolate Cheesecake 🍷

New York Style Cheesecake
Seasonal Cheesecake

INTERNATIONAL MINI DESSERT DISPLAY

\$9 Per Person

Choice of three (3)

Additional Dessert - \$2 Per Person

Assorted Eclairs
Assorted French Macarons
Coconut Macaroons

Vanilla Bean Crème Brûlée 🍷
Cannoli
Tiramisu Trifle
Beignet with Caramel Sauce

Churros with Caramel
Salted Caramel Budino
Salted Caramel Chocolate Tartlet

AMERICANA MINI DESSERTS DISPLAY

\$9 Per Person

Choice of three (3)

Additional Dessert - \$2 Per Person

Turtle Cheesecake 🍷
Death By Chocolate Cheesecake 🍷
Vanilla Cheesecake with Brownie Crust 🍷
New York Style Cheesecake
Raspberry Swirl Cheesecake
Seasonal Cheesecake
Chocolate Mousse Cake

Peanut Butter Mousse Shooter
Strawberry Shortcake Trifle
German Chocolate Trifle
Banana Cream Trifle
Salted Caramel Chocolate Tartlet
Lemon Meringue Tartlet
Blueberry Coconut Tartlet 🍷 🍷

Chocolate Cupcakes
with Chocolate Italian Buttercream
Carrot Cupcakes
with Cream Cheese Icing
Red Velvet Cupcakes
with Cream Cheese Icing
Yellow Cupcake
with Chocolate Buttercream

DESSERT CHARCUTERIE

\$15 Per Person

Chef's choice may include Assorted Fudge, Chocolate covered Nuts, Dried Fruits, Seasonal Themed Cookies, Mini-Cupcakes, Rice Krispy Bites, Bon-Bons, Pretzel Rods, Chocolate Hazelnut Spread and Drop Candies

Choice of one (1)

Brownie Bites
Chocolate covered Strawberries
Assorted French Macarons
Mini Seasonal Tarts
Mini-Cheesecake Truffles

HORS D'OEUVRES

COLD

\$100.00 Fee (Per Server) for Passed Service

\$22 Per Dozen

Brie Crostini with Strawberry Gastrique 🥕
Sriracha Deviled Egg
Sweet Pepper Goat Cheese Bruschetta 🥕
Caprese Bites 🥕🍷
Marinated Mozzarella and Mushrooms 🥕🍷

\$35 Per Dozen

Beef Tenderloin Crostini with Boursin Drizzle
Trout with Dill Crème and Capers on Rye Toast Points
Marinated Mushroom Lettuce Wraps 🍷
Caesar Shrimp Endive Boats 🍷
Prosciutto and Gorgonzola Crostini with Fig Jam

\$Market Price

Grilled Lobster Medallions with Avocado Salsa[†]
Jumbo Shrimp Cocktail[†] 🍷

HOT

\$24 Per Dozen

Assorted Mini Quiche
Spinach and Feta wrapped in Phyllo 🥕
Southwest Egg Rolls with Chipotle Sour Cream
Pork Pot Stickers with Bourbon Glaze
Puff Pastry wrapped Andouille Sausage with Grain Mustard Aioli
Jalapeno Poppers with Cheddar
Bourbon Chicken Skewers
Florentine stuffed Mushrooms 🥕

\$35 Per Dozen

Sausage stuffed Jalapenos[∞]
Peruvian Shrimp Skewers
Coconut Shrimp with Orange Chili Sauce
Andouille Sausage and Pepper-Jack Cheese Stuffed Mushrooms
Meatballs with House-Made BBQ
Crab Rangoon Bites with Pickled Garlic

\$Market Price

Bacon wrapped Shrimp with Bourbon Maple Glaze[†]
Prosciutto wrapped Sea Scallop with Leek Fondue[†]
Petite Beef Wellington with Cognac Peppercorn Sauce[†]

*Minimum 3 Dozen (36 Pieces) Each

†Minimum 6 Dozen (72 Pieces) Each

∞Maximum 10 Dozen (120 Pieces) Each

CASH & HOST BARS

\$100 Bartender Fee (1 for every 75 Guests)
Standard Cocktail Setup with Mixers and Select Liqueurs included with all Cash and Host Bars

NON-ALCOHOLIC

SOFT DRINKS

Pepsi & Diet Pepsi
Sierra Mist
Mt. Dew & Diet Mt. Dew
\$1.50 Per Drink

Red Bull
\$5.50 Per Can

BOTTLED BEERS

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
\$5.50 Per Bottle

PREMIUM BEERS

Michelob Ultra
Corona
Heineken
Hard Seltzers
\$6.50 Per Bottle

LIQUORS

Choice of one (1)

TIER ONE

Bacardi Superior Rum \$6.50
Beefeaters Gin \$6.50
Canadian Club Whiskey \$6.50
Captain Morgan Spiced Rum \$6.50
Jim Beam Bourbon \$ 6.50
Jose Cuervo Gold Tequila \$6.50
Malibu Coconut Rum \$6.50
Smirnoff Vodka \$6.50
Christian Brothers Brandy \$6.50

TIER TWO

Bacardi Superior Rum \$6.50
Bailey Irish Cream \$8
Bombay Sapphire Gin \$8
Captain Morgan Spiced Rum \$6.50
Christian Brothers Brandy \$6.50
Crown Royal \$8
Dewars White Label Scotch \$8
Jack Daniels Whiskey \$8
Jim Beam Bourbon \$6.50
Jose Cuervo Gold Tequila \$6.50
Kahlua Liqueur \$8
Malibu Coconut Rum \$6.50
Pinnacle Raspberry Vodka \$8
Titos Vodka \$8

TIER THREE

1800 Superior Tequila \$10
Bacardi Superior Rum \$6.50
Bailey Irish Cream \$8
Captain Morgan Spiced Rum \$6.50
Christian Brothers Brandy \$6.50
Cointreau Liqueur \$10
Crown Royal \$8
Disaronno Amaretto \$9
Grey Goose Vodka \$10
Hendricks Gin \$10
Jack Daniels Whiskey \$8
Johnnie Walker Black Scotch \$10
Kahlua Liqueur \$8
Long Island Iced Tea \$10
Makers Mark Bourbon \$9
Malibu Coconut Rum \$6.50
Pinnacle Raspberry Vodka \$8

CASH & HOST BARS

\$100 Bartender Fee (1 for every 75 guests)

WINES

TIER ONE

\$5.50 Per Glass

Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon

TIER TWO

\$7.00 Per Glass

Riesling
Moscato
Sparkling Wine

\$8.00 Per Glass

Chardonnay
White Zinfandel
Pinot Grigio
Merlot
Cabernet Sauvignon

TIER THREE

\$7.00 Per Glass

Sparkling Wine

\$10.00 Per Glass

Riesling

\$12.00 Per Glass

Chardonnay
White Zinfandel
Pinot Grigio
Moscato
Merlot
Malbec
Cabernet Sauvignon
Pinot Noir

OPEN BARS

All Open Bars include Assorted Soft Drinks and are charged per person, per hour.

BEER, WINE & SODA OPEN BAR

\$10 Per Person - 1st Hour
\$8 Per Person - Each Addl Hour*

TIER ONE WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Add Premium Beers \$2 Per Person / Hour

TIER ONE OPEN BAR

\$12 Per Person - 1st Hour
\$10 Per Person - Each Addl Hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER ONE WINES

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

TIER ONE LIQUORS

Bacardi Superior Rum
Beefeaters Gin
Canadian Club Whiskey
Captain Morgan Spiced Rum
Christian Brothers Brandy
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Malibu Coconut Rum
Smirnoff Vodka

DOMESTIC BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Add Premium Beers \$2 Per Person / Hour

TIER TWO OPEN BAR

\$14 Per Person - 1st Hour
\$12 Per Person - Each Addl Hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER TWO WINES

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Moscato
Cabernet Sauvignon
Merlot
Sparkling Wine

TIER TWO LIQUORS

Bacardi Superior Rum
Baileys Irish Cream
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Christian Brothers Brandy
Crown Royal
Dewars White Label Scotch
Jack Daniels Whiskey
Jim Beam Bourbon
Jose Cuervo Gold Tequila
Kahlua Liqueur
Malibu Coconut Rum
Pinnacle Raspberry Vodka
Tito's Vodka

PREMIUM BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Corona
Heineken
Hard Seltzers

**Minimum 2 Hours. Maximum 4 Hours.*

TIER THREE OPEN BAR

\$18 Per Person – 1st Hour

\$16 Per Person – Each Addl Hour*

Standard Cocktail Setup with Mixers and Select Liqueurs included.

TIER THREE WINES

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Moscato
Cabernet Sauvignon
Merlot
Malbec
Pinot Noir
Sparkling Wine

TIER THREE LIQUORS

1800 Silver Tequila
Bacardi Superior Rum
Baileys Irish Cream
Captain Morgan's Spiced Rum
Christian Brothers Brandy
Cointreau Liqueur
Crown Royal Whiskey
Disaronno Amaretto
Grey Goose Vodka
Hendricks Gin
Jack Daniels Whiskey
Johnny Walker Black Scotch
Kahlua Liqueur
Long Island Iced Tea
Makers Mark Bourbon
Malibu Coconut Rum
Pinnacle Raspberry Vodka

PREMIUM BEERS

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Corona
Heineken
Hard Seltzers

**Minimum 2 Hours. Maximum 4 Hours.*