



**Costick Activities Center  
&  
Jon Grant Community Center**  
Banquet & Catering Selections

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**Gourmet Express Catering  
& Event Planning Group**  
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# **BREAKFAST SELECTIONS**

All breakfast buffets include full setups.

## **COLD BREAKFAST BUFFETS**

### **THE CONTINENTAL BREAKFAST**

Assorted Petite Breakfast Pastries & Muffins  
Miniature Bagels with Cream Cheese  
Chilled Orange Juice  
Coffee & Decaf Service

*50 - 99 Guests = \$6.50 pp*

*100+ Guests = \$6.00 pp*

### **LITE & LEAN BREAKFAST**

Sliced Oranges & Grapefruit  
Fresh Fruit Crepes with Raspberry Sauce  
Assorted Yogurt  
Cottage Cheese  
Chilled Orange Juice  
Coffee & Decaf Service

*50 - 99 Guests = \$9.00 pp*

*100+ Guests = \$8.50 pp*

## **HOT BREAKFAST BUFFETS**

### **GREAT START BREAKFAST**

Assorted Petite Breakfast Pastries  
Scrambled Eggs  
Sausage Links  
Roasted Breakfast Potatoes  
Chilled Orange Juice  
Coffee & Decaf Service

*50 - 99 Guests = \$8.50 pp*

*100+ Guests = \$8.00 pp*

### **THE ULTIMATE**

Miniature Bagels with Cream Cheese  
Assorted Miniature Quiche  
Scrambled Eggs  
Sausage Links  
Bacon  
Roasted Breakfast Potatoes  
Chilled Orange Juice  
Coffee & Decaf Service

*50 - 99 Guests = \$11.50 pp*

*100+ Guests = \$11.00 pp*

## **DELI LUNCHES**

All deli lunches include condiment service and full setups.

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### **SANDWICH SPREAD BUFFET**

#### **SALAD**

(Select one)

Country Potato Salad

Coleslaw

Rotinni Pasta Salad

Caesar Salad

#### **SANDWICHES**

(Select two - any variety)

Fresh Veggie Stuffed Pitas

Caesar Chicken Stuffed Pitas

Miniature Chicken Salad Croissants

Miniature Tuna Salad Croissants

Miniature Seafood Salad Croissants

Stacked Ham & Cheddar

Stacked Turkey & Swiss

#### **SIDES**

(Select one)

Individually Bagged Potato Chips

Cookies

Brownies

*50 - 99 Guests = \$10.50 pp    100+ Guests = \$10.00 pp*

## **LUNCHEON & CASUAL DINNER BUFFETS**

All luncheon & casual dinner buffets include rolls & butter and full setups.

### **SALAD**

(Select one)

Caesar Salad  
Tossed Garden with Choice of Dressing  
Rotinni Pasta Salad

Romaine Fruit & Nut Salad  
with Raspberry Vinaigrette  
*Add \$1.00 pp*

### **ENTREES**

(Select one or two)

Oven Roasted Chicken (All pieces)  
Baked Italian Herb Chicken Breast  
Sirloin Tips with Bordelaise Sauce  
Italian Sausage Diced with Peppers & Onions  
Baked Whitefish with Lemon Garlic Butter  
Miniature Cheese Ravioli with Tomato Basil  
Fettuccine Tossed with Olive Oil, Garlic,  
Fresh Herbs & Parmesan  
Sliced Spiral Ham with Pommery Mustard Sauce

### **POTATO & RICE**

(Select one)

Herb Rice Risotto  
Herb Roasted Redskins  
Garlic Mashed Potatoes  
Baby New Potatoes

### **VEGETABLE**

(Select one)

Honey Glazed Baby Carrots  
Italian Style Green Beans  
Steamed Blended Vegetables

#### **One Entree Buffet**

*50 - 99 Guests = \$10.00 pp*

*100+ Guests = \$9.50 pp*

#### **Two Entree Buffet**

*50 - 99 Guests = \$12.00 pp*

*100+ Guests = \$11.50 pp*

## **APPETIZER SELECTIONS**

Build a package or serve in conjunction with dinner.  
Customized pricing based on length of service, number of items served and final guest count.  
Upscale appetizer selections available upon request.

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### **FRESH VEGETABLE PLATTER**

Tastefully Arranged Fresh Cut Vegetables  
Served with Garden Dip

*50 - 99 Guests = \$4.00 pp    100+ Guests = \$3.50 pp*

### **CHEESE & CRACKERS**

Imported & Domestic Cheese Display  
Served with Assorted Crackers

*50 - 99 Guests = \$4.50 pp    100+ Guests = \$4.00 pp*

### **FRESH FRUIT PLATTER**

Artfully Arranged Fresh Cut Seasonal Fruit

*50 - 99 Guests = \$5.00 pp    100+ Guests = \$4.50 pp*

### **CRUDITES DISPLAY**

Chef's Selection of Fresh Cut Seasonal Fruit, Fresh Cut Vegetables and Selection of Assorted Cheese  
Served with Garden Dip and Crackers

*50 - 99 Guests = \$8.50 pp    100+ Guests = \$8.00 pp*

### **WARM SELECTIONS**

Romano Meatballs with Roasted Beef Gravy  
Sweet & Sour Meatballs  
Spinach Artichoke Dip with Crackers  
Mexicali Dip with Tortilla Chips  
Pepper Lime Chicken Wings  
Caesar Marinated Chicken Skewers  
Miniature Egg Rolls with Sweet & Sour Sauce  
Crab Stuffed Mushrooms with Lobster Sauce  
Jardinaire Stuffed Mushrooms with Watercress  
Beef Sate with Teriyaki

## **SPECIALTY SHOWER PACKAGES**

### **NEW BEGINNINGS**

Fresh Cut Seasonal Fruit  
Tossed Garden Salad with Choice of Dressing  
Chicken Piccante with White Wine, Lemon, Garlic and Artichoke Hearts  
Herb Rice Risotto  
Green Bean Almondine  
Assorted Rolls & Butter  
Chef's Selection of Assorted Miniature Dessert Pastries  
White Grape Punch  
Coffee & Decaf Service

*50 - 99 Guests = \$14.00 pp    100+ Guests = \$13.50 pp*

### **GREAT EXPECTATIONS**

Fresh Cut Seasonal Fruit with Yogurt Dip  
Romaine Fruit & Nut Salad with Raspberry Vinaigrette Dressing  
Grape & Walnut Chicken Salad  
Albacore Tuna Salad  
Relish Tray  
Condiment Service  
Assorted Rolls, Croissants & Butter  
Chef's Selection of Assorted Miniature Dessert Pastries  
White Grape Punch  
Coffee & Decaf Service

*50 - 99 Guests = \$15.00 pp    100+ Guests = \$14.50 pp*

## **THEME BUFFETS**

PERFECT FOR BIRTHDAY PARTIES, TEAM BANQUETS, SCHOOL FUNCTIONS!

All theme buffets include full setups.

Alternate ethnic and kosher menus available upon request.

### **ALL AMERICAN BUFFET**

Coleslaw or Pasta Salad  
Jumbo Beef Hotdogs  
Coney Chili  
Baked Beans  
Individually Bagged BBQ Potato Chips  
Grated Cheddar Cheese  
Diced Onions  
Spicy Mustard  
Cookies or Brownies

*50 - 99 Guests = \$10.00 pp    100+ Guests = \$9.50 pp*

*\*Sloppy Joes add \$2.00 pp\*\**

### **ITALIAN BUFFET**

Tossed Garden Salad with Vinaigrette Dressing  
Spaghetti with Tomato Sauce, Fresh Basil and Parmesan  
Romano Meatballs  
Italian Style Green Beans  
Rolls & Butter  
Cookies or Brownies

*50 - 99 Guests = \$10.00 pp    100+ Guests = \$9.50 pp*

*\*Mini Cheese Ravioli add \$2.00 pp\**

### **MEXICAN BUFFET**

Hard Taco Shells  
Soft Tortillas  
Seasoned Ground Beef  
Refried Beans  
Tortilla Chips  
Spiced Nacho Cheese Sauce  
Grated Cheddar Cheese  
Shredded Lettuce  
Diced Tomatoes  
Sour Cream & Salsa  
Cookies or Brownies

*50 - 99 Guests = \$11.00 pp    100+ Guests = \$10.50 pp*

*\*Fajita Chicken with Peppers & Onions add \$2.00 pp\**

## **ELEGANT DINNER BUFFETS**

All elegant dinner buffets include rolls & butter and full setups.

### **SALAD**

(Select one)

Tossed Garden Salad with Balsamic  
Vinaigrette Dressing  
Spinach Salad with Poppy Seed Dressing  
Caesar Salad

Romaine Fruit & Nut Salad with  
Raspberry Vinaigrette Dressing  
*Add \$1.00 pp*

### **ENTREES**

(Select one or two)

Chicken Piccante with White Wine, Lemon,  
Garlic & Artichoke Hearts  
Chicken Wellington with Garlic Thyme Reduction  
Spinach & Cheese Stuffed Chicken Breast  
Beef Wellington with Bordelaise  
Baked Salmon with Watercress  
Stuffed Lemon Sole with Lobster Sauce  
Roast Pork Loin with Lingonberry Sauce  
Tenderloin Tips with Madagascar Sauce  
Portobello Stuffed Ravioli with Wild Mushroom Sauce

### **POTATO & RICE**

(Select one)

Herb Rice Risotto  
Baby New Potatoes  
Herb Roasted Redskins  
Garlic Mashed Potatoes  
Potatoes Gruyere

### **VEGETABLE**

(Select one)

Sauteed Mushrooms & Onions  
Tarragon Baby Carrots  
Roasted Asparagus (Seasonal)  
Green Bean Almondine  
Blended Seasonal Vegetables

#### **One Entree**

*50 - 99 Guests = \$15.00 pp*

*100+ Guests = \$14.00 pp*

#### **Two Entrees**

*50 - 99 Guests = \$19.00 pp*

*100+ Guests = \$18.00 pp*

\*Entree upgrades and carving station also available\*

## **HAPPY ENDINGS**

Happy ending selections must be served in conjunction with food service and includes full setups.

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### **SIMPLE SWEETS**

Freshly Baked Cookies and Assorted Brownies

*50 - 99 Guests = \$2.50 pp    100+ Guests = \$2.00 pp*

### **MINIATURE PASTRIES**

Chef's Selection of Assorted Miniature Dessert Pastries  
3 per Person

*\$4.00 pp*

### **SWEETS TABLE**

Generous Selection of Assorted Tortes,  
Cheesecake, Flans, Miniature Pastries  
and Cookies & Brownies

*\$8.00 per person and up*

\*Specialty cakes and chocolate fountains also available\*

## **BEVERAGE SERVICE**

Beverage service must be served in conjunction with food service and includes full setups.  
Pricing based on three hours of service.

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### **HOT BEVERAGE SERVICE**

Coffee & Decaf Service

*\$1.75 pp*

### **COLD BEVERAGE SERVICE**

Proudly serving Pepsi products.

Assorted Soft Drinks

Lemonade

Iced Tea

Bottled Water

*\$2.50 pp*

### **PUNCH SERVICE**

Sparkling White Grape Punch

*\$2.50 pp*

\*Punch fountains also available\*

## **GENERAL INFORMATION & POLICIES**

### **MENU SELECTION**

Final menu selections are required 15 days prior to the event. For any event booked less than 15 days before the event date, menu selections are requested at the time of booking.

### **FOOD SERVICE**

One menu and entree must be selected for each guest.

Dietary restrictions and ethnic and kosher menu selections can be accommodated with sufficient advance notice.

Gourmet Express Catering and its sub contractors, must provide all food served, with the exception of special occasion cakes.

Gourmet Express Catering will provide complimentary cake cutting services.

All food prepared for an event must be consumed on the premises.

Gourmet Express Catering will be prepared to serve 5% over the established guest count.

Plated menus are available. Additional charges will apply.

If any menu is preferred plated, clients must provide a place card indicating menu selection and assigned seating for each guest.

Gourmet Express Catering is pleased to provide the assistance of Special Event Planners and Chefs to custom design a menu for your special event.

Additional charges may apply.

A minimum guest count of 50 is required for all catered events.

Additional charges will apply for any booked event with fewer than 50 guests.

Final guest counts are required ten days prior to the scheduled event date.

This number is considered final and will not be subject to reduction.

In the event that more guests attend than were confirmed in the final guest count, the client will be required to pay for the additional guests at the end of the event.

A \$50.00 delivery fee will apply to any event that is conducive to drop off catering only.

### **LIQUOR SERVICE**

No alcohol is permitted on the premises.

### **FULL SETUPS & PLACE SETTINGS**

Full setups include disposable plates, disposable flatware and paper products.

China service is available on a rental basis.

## **GENERAL INFORMATION & POLICIES**

(continued)

### **LINEN & RENTAL SERVICES**

Linens, skirting, chair covers with installation, and upgraded table settings can be provided for an additional charge. Gourmet Express Catering is pleased to arrange floral services, entertainment and DJ services, theme cakes, and specialty services. Please discuss with your Event Coordinator.

All sub contracted upgrades must be confirmed at least 30 days before the event and will not be subject to cancellation. A decrease in sub contracted equipment totals will not be accepted within fifteen days of an event.

All deliveries regarding your event must be approved in advance and be completely set up at least one hour before the event begins. Removal of said items must be completed ½ hour after event ends. Clients will be charged a \$50 service fee if set up and tear down time frame is not adhered to.

### **SERVICE STAFF**

Gourmet Express Catering's service staff will be contracted with all events for an added charge of \$100 - \$150 per Server. Charges and number of service staff necessary are determined by final guest count, final room setups, final menu selections and length of event.

### **PRICING & PAYMENT**

All pricing of food, beverage and coordinated services or upgrades are subject to 6% Michigan sales tax (when applicable) and a 19% service charge.

Prices are subject to change without notice. A 50% deposit of the estimated total and a signed contract, are due within 14 days of booking an event.

The final payment is due ten days before the event.

For any event booked on a holiday, menu pricing will increase by 25%.

Payments can be made by cash, check or money order.

Checks should be made out to Gourmet Express Catering.

All tax exempt groups must submit their tax exempt number and certificate at least ten days prior to the event.

### **CANCELLATIONS**

Events that are cancelled at least 30 days before event date will be refunded 50% of the deposit received.

The deposit is non-refundable if your event is cancelled within 30 days of the event date.

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