

# Hillsdale College Catering Guide

Prices Effective July 1, 2011



A Michigan Corporation  
DBA Hillsdale Dining Service

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Hillsdale MI, 49242  
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## Special Event Guidelines

When planning your event, please first reserve your location in the Dow Center or other off site location. Call 437-3311 for room reservations. Marty Morrison, your Catering Manager, may be reached at 607-3101 during standard business hours or you may find the Catering sales office in Curtiss lobby near the West street entrance.

### Ordering Time Lines

In order for our skilled associates to properly prepare your special event, the event should be completely planned **14 working day's prior**. Large events such as wedding receptions and banquets should be planned at least **30 working days in advance**. Our catering staff will be happy to assist you if your event is made on short notice, but menu selection may be limited.

### Pricing

Prices listed in this brochure are for events held in the Dow Center. Michigan sales tax will be added to your total. Any event held outside the Dow Center becomes a custom event and your price will be affected by time & travel. Prices are subject to change.

### Guarantee Counts

Guarantee of your final count is required **three (3) working days prior to your event**. Certain events may require additional notice. We will prepare for this number plus five percent. Event billing is based on the guarantee, or the number of guests served, whichever is greater. If a guarantee is not confirmed or is not confirmed in a timely manner, you will be billed according to the estimated quantity on the Dow Center contract. All counts for events held in the Dow Center must be confirmed through the Dow Center.

### Billing

An eighty percent deposit is required for all events not directly billed to a Hillsdale College account number. The deposit is payable to the Dow Center **Thirty (30) days prior to your event**. Your advance deposit will be applied to your final invoice which is due **Three (3) days prior to your event**. If your organization qualifies for sales tax exemption, your tax exemption must be provided prior to your event.

### Cancellations

Cancellations should be reported to the Dow Center as soon as possible. You will be responsible for the cost of any special supplies or food ordered for your event.

### Food and Beverages

All food and beverages served on Hillsdale College property must be arranged through Hillsdale College Catering. Food or beverages are not permitted to be brought in from outside sources. Donated foods are not permitted for catered functions. All leftover foods are to remain the property of Hillsdale College Dining Service.

**No food or beverages may be removed from the event.**

### Alcohol/Bar Service

Please contact the Dow Center for alcohol regulations. It is required that Hillsdale College Catering be used for all bar service setups. All alcoholic beverages require purchase of the bar set ups. There may be an applicable charge for additional labor. Please see Bar Service for pricing.

### Buffets

Unless otherwise noted all lunch buffets have a **25 guest minimum** and dinner buffets have a **50 guest minimum**. You may only choose one buffet per your event. Buffets may be combined, please contact us for a price quote. Lunch & Dinner Buffet pricing is based on a **Forty Five (45) minute service time**. Additional service time can be made available for an added charge.

### Served Meals

If you desire more than one entrée selection, you may choose two choices; a minimum guest count may be required. The meals are billed according to the higher priced entrée. We require a guarantee per entrée choice no less than 72 hours before your event.

## Breakfast

### Served Breakfast

\$11.25

Fluffy Scrambled Eggs with Red Peppers or Omelet of your choice  
Home Fried Potatoes, Hash Browns, or Cinnamon French Toast  
Sausage Links, Crispy Bacon, Grilled Ham, Sausage Patties, or Italian Sausage  
Warm Bakery Muffins with Butter  
Chilled Fresh Juice, Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf

### Country Breakfast Buffet

\$12.15

Seasonal Fresh Cut Fruit and Berries  
Fruit Yogurt  
Assorted Breakfast Pastries and Breakfast Breads  
Fluffy Scrambled Eggs, Denver Scrambled Eggs, or Quiche  
Home Fried Potatoes or Hash Browns  
Sausage Links, Crispy Bacon, or Grilled Ham  
Assorted Chilled Juices  
Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf

### Presidential Breakfast Buffet

\$15.50

Seasonal Fresh Cut Fruit and Berries  
Assorted Dry Cereals with Skim and Two Percent Milk  
Fruit Yogurt or Broiled Grapefruit  
Assorted Breakfast Pastries and Breakfast Breads  
Fluffy Scrambled Eggs, Denver Scrambled Eggs, or Quiche  
Home Fried Potatoes or Hash Browns  
Sausage Links or Crispy Bacon, or Grilled Ham  
French Toast, Buttermilk Pancakes, or French Waffles  
Warm Butter, Maple Syrup, and Strawberry Compote  
Assorted Chilled Fruit Juice  
Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf

### Omelet Bar

\$4.15\*

Diced Ham	Crumbled Bacon
Diced Onion	Diced Green Peppers
Diced Tomatoes	Sliced Mushrooms
Grated Swiss Cheese	Grated Cheddar Cheese

\* An Omelet Bar can be provided to any of the above buffets for this additional charge

Buffets are priced for a forty five (45) minute service time and require a 25 person minimum.  
Service time may be extended for an additional cost.

## Continental Breakfasts

### Morning Charger

\$6.15

Assorted Fresh Sliced Fruit and Berries with Dip  
Warm Homemade Pecan Rolls  
Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf  
Assorted Fruit Juices

### The Early Riser

\$6.15

Assorted Fresh Sliced Fruit and Berries with Dip  
Warm Blueberry Muffins and Breakfast Breads  
Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf  
Assorted Fruit Juices

### The Sunburst

\$7.50

A Selection of Cold Cereals  
Two Percent Milk and Skim Milk  
Assorted Bagels and Breads with Toaster  
Assorted Jellies, Butter, and Cream Cheese  
Assorted Fresh Sliced Fruit and Berries with Dip  
Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf  
Assorted Fruit Juices

### Healthy Start

\$6.15

Assorted Fresh Sliced Fruit and Berries with Dip  
Assorted Nutria-Grain and Granola Bars  
Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf  
Assorted Fruit Juices

### Coffee Service

\$3.15

Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf

### Corporate Continental

\$4.40

Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf  
Assorted Fruit Juices

### Executive Continental with Pastry

\$4.95

Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf  
Assorted Fruit Juices & Fresh Baked Pastry

Breaks are priced for a thirty (30) minute service time. Service time may be extended for an additional cost.  
Soft Drinks available for \$1.00 per 12 oz. can.

## Breaks With Style

### Ice Cream Sundae

\$6.15

Choose Vanilla, Chocolate, or Strawberry Ice Cream  
Served with Hot Fudge, Butterscotch Sauce, Strawberry Sauce, Chopped Peanuts,  
Whipped Cream, Stemmed Cherries, Seasonal Sprinkles, and Crushed Oreos  
Fresh Baked Chocolate Chip Cookies  
Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf  
Lemonade and Ice Water \*

### Coffee Service

\$3.15

Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf

### Fruit and Cheese

\$4.95

Cubed and Sliced, Imported and Domestic Cheese  
Assorted Grapes, Sliced Baguettes, and Premium Crackers  
Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf  
Ice Tea and Lemonade \*

### Mexican Fiesta

\$6.15

Fresh Homemade Flour Tortilla Chips, Salsa,  
Hot Nacho Cheese Sauce, Sour Cream and Guacamole  
Churros with Honey and Chocolate Sauce  
Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf  
Limeade and Ice Tea \*

### Just Can't Beat It

\$6.15

An Assortment of Fruit and Cheese Kabobs  
Cinnamon Brie Dip and Baguette Slices  
Fresh Brewed Coffee, a Selection of Teas, Fresh Brewed Decaf  
Ice Tea and Fruit Punch \*

Breaks normally last **one half (1/2) hour**, extended service is available for an additional charge

\* Assorted Soft Drinks are available at an added charge of only \$1.00/12 oz. can.

## Luncheon Salads

**Chicken Salad** \$12.95

Homemade Chicken Salad Served with Fresh Cut Seasonal Fruit

**Grilled Chicken Salad** \$12.95

Marinated Grilled Chicken Breast Sliced and Served on a bed of Mixed Greens with Mixed Cheeses and Seasonal Fresh Vegetables

**Classic Cobb Salad** \$13.25

Crisp Romaine Topped with Green Onions, Diced Tomatoes, Bacon Crumbles, Ripe Avocado, Hard Boiled Eggs, Crumbled Bleu Cheese, and Diced Grilled Chicken

**Saga Chicken Spinach Salad** \$12.95

Marinated Chicken Breast served atop Baby Spinach Leaves, Hard-Boiled Egg, Crumbled Bacon, Red Onion, Feta Cheese and Toasted Walnuts with a Sweet Poppy Seed Dressing.

**Grilled Chicken Caesar Salad** \$12.75

Sliced Grilled Chicken on Crisp Romaine with Garlic-Herb Croutons Classic Caesar Dressing and Fresh Parmesan Cheese.

**Asian Sesame Chicken Salad** \$12.75

Mixed Greens and Fresh Cilantro topped with Green Onions, Sliced Almonds, Sesame Seeds and Grilled Chicken served with an Asian Vinaigrette.

*All Luncheon Salads include:*

- Fresh Baked Rolls or House Bread & Butter
- Cookies or Brownies
- Coffee, Ice Tea or Lemonade

*Add a cup of Soup du Jour for only \$1.95*

*Assorted Soft Drinks Available for \$1.00 / 12 oz. can*

**Hillsdale Grill** \$13.50

Grilled Marinated Flank Steak, Thickly Sliced and Served on Crisp Mixed Greens with Seasonal Fresh Vegetables, Feta Cheese Crumbles and your choice of dressing,

**Salmon Salad** \$13.50

Bourbon Glazed 6 oz. Salmon fillet served atop a bed of mixed greens, fresh seasonal vegetables and your favorite Salad Dressing.

**Shrimp Salad** \$13.25

A Skewer of 5 Grilled Lemon Pepper Shrimp atop a bed of mixed greens, fresh seasonal vegetables served with a Lemon-Pepper Vinaigrette.

**Taco Salad** \$12.75

Flour Tortilla Bowl filled with shredded lettuce, diced tomatoes, sliced black olives, shredded Monterrey Jack Cheese and black beans topped with seasoned ground beef or shredded chicken, sour cream and a side of salsa.

**Chef Salad** \$12.75

A blend of Iceberg Lettuce and Romaine topped with Hard Boiled Egg, Julienne strips of Ham, Turkey, Swiss & American Cheese, Seasonal Fresh Vegetable served with your favorite Salad Dressing

**Portobello Mushroom & Arugula Salad** \$12.50

Grilled Portobello Mushroom crowns this salad of Arugula, Red Onion, Celery Slices and Goat Cheese Crumbles. Served with our own balsamic vinaigrette.

**Trio Salad** \$12.75

Chicken Salad or Tuna Salad with Homemade Bow Tie Pasta Salad and Fresh Fruit Salad served on leaf lettuce and garnished with fresh vegetable sticks.

## Luncheon Sandwiches

### Grilled Ham and Gouda \$11.35

#### Cheese with Caramelized Onion

Thin sliced Ham and Gouda  
Cheese piled high between thick-cut  
Homemade Bread served with our  
Homemade Soup Du Jour.

### Club Croissant \$11.35

Fresh Croissant filled with Deli  
Ham, Turkey, Baby Swiss cheese,  
sliced Tomato and lettuce served  
with our Homemade potato chips.

### Grilled Rueben \$10.95

Thin Sliced Corned Beef, Sauer-  
kraut, Swiss cheese and Thousand  
Island Dressing on Grilled Rye  
Bread and served with Steak Fries.

### French Dip \$10.75

Slow Roasted Thin Sliced Beef  
served on a French Roll served with  
Au Jus, Creamy Horseradish Sauce  
and Homemade Potato Chips.

### Charbroiled Hamburger \$10.25

Hand Pressed Beef Patty Grilled  
and served on a Kaiser Roll  
With your choice of Toppings and  
our Homemade Potato Chips.

### Muffuletta Sandwich \$11.35

This New Orleans favorite is piled  
high with salami, ham, mortadella,  
provolone & mozzarella cheese and  
a tangy mixture of olives and  
pickled vegetables. Served with  
homemade chips.

### Patty Melt \$10.95

Grilled Beef Patty with Swiss or  
American cheese and grilled onions  
served on grilled Rye Bread with  
Curly Fries.

### Quesadillas \$10.25

Filled with your choice of Beef,  
Chicken or Cheese along with  
caramelized red onion, Jack cheese  
and sweet red pepper. Served with  
Spanish rice and Mexican corn.

### Smoked Turkey Croissant \$11.65

Bakery Fresh Croissant piled high  
with smoked Turkey Breast, Baby  
Swiss cheese, Lettuce, Tomato, Red  
Onion, Dijon Mustard and our  
Homemade Potato Chips.

### Grilled Chicken Caesar Wrap \$11.65

Julienne Strips of Marinated Grilled  
Chicken Breast with Crisp Ro-  
maine Lettuce, Parmesan Cheese,  
Caesar Dressing Wrapped in a  
Flour Tortilla served with Home-  
made Potato Chips.

### Chicken Swiss Sandwich \$11.65

Grilled Chicken Breast, Apple-  
Wood Smoked Bacon, Swiss  
Cheese, Honey Dijon Dressing on a  
Toasted Bun served with seasoned  
fries.

### Garden Wrap \$10.25

Roasted Red & Yellow Peppers,  
Sliced Fresh Cucumber, Julienne  
Carrots, Yellow Squash and Zucchini  
Shredded Romaine and Jack Cheese  
Wrapped in a Flour Tortilla served with  
Ranch Dressing and Homemade Chips

*All Luncheon Plates include:*

- House Salad with your choice of dressing
- Cookies or Brownies
- Coffee, Ice Tea or Lemonade

*Add a cup of Soup du Jour for only \$1.95*

*Assorted Soft Drinks Available for \$1.00 each*

## Luncheon Plates

### **Asian Grilled Chicken** \$12.95

Sesame-Ginger glazed Grilled Chicken Breast with Vegetable Fried Rice, Sugar Snap Peas and warm Sesame Rolls.

### **Chicken Parmigiana** \$12.95

Marinated Chicken Breast lightly breaded, sautéed and topped with Mozzarella and Parmesan Cheese, served over vermicelli noodles with marinara sauce.

### **Roasted Chicken Boule** \$10.95

Fresh made bread boule filled with tender pieces of roasted chicken and fresh garden vegetables simmered in herb sauce.

### **Grilled Shrimp & Penne Pasta** \$12.95

Marinated Grilled Shrimp with sautéed vegetables over Penne Pasta tossed with Al Fredo Sauce, served with warm house bread.

### **Grilled Ahi Tuna Steak** Market Price

Tender Ahi Tuna steak, grilled to perfection and served with wasabi mayonnaise, Jasmine Rice, Sugar Snap Peas and warm house rolls.

### **Beef Teriyaki** \$13.50

Strips of tender marinated beef threaded on skewers, grilled and served on a bed of white rice with fresh julienne carrots and house bread.

### **Beef Chimichanga** \$11.95

Flour tortilla filled with a spicy beef mixture, deep fried, smothered with a tangy tomato sauce and grated cheddar-jack cheese. Served with sour cream, guacamole and Spanish rice.

### **Apricot Glazed Pork Medallions** \$13.25

Tender slices of pork tenderloin glazed with an apricot & ginger sauce served with mashed sweet potato and sautéed green beans

### **Vegetable Couscous** \$11.25

Roasted Red pepper cup filled with couscous and fresh vegetables, topped with goat cheese and tomato broth. Served with French bread.

### **Quiche** \$10.75

Fresh Baked Quiche, you choose the filling, served with Fresh Cut Fruit and a Warm Muffin Basket

- Garden Vegetable
- Bacon & Swiss Cheese
- Spinach, Gouda & Tomato
- Smoked Salmon & Goat Cheese

*All Luncheon Plates include:*

- House Salad with your choice of dressing
- Cookies or Brownies
- Coffee, Ice Tea or Lemonade

*Add a cup of Soup du Jour for only \$1.95*

*Assorted Soft Drinks Available for \$1.00 each*

## Lunch Buffets

*(All buffets require a minimum of 25 people)*

### Country Buffet \$12.25

Southern Style Fried Chicken Quarter  
Tossed Salad Greens with Dressings  
Warm Biscuits with Butter & Honey

Mashed Potatoes w/ Melted Butter  
Fresh Vegetable Crudités with Dip  
Seasoned Green Beans

### Deli Buffet \$12.50

Soup Du Jour  
Sliced American & Swiss Cheeses  
Assorted Homemade Breads  
Potato Salad or Cole Slaw  
Potato Chips

Deli Ham, Roast Beef, and Turkey  
Lettuce, Tomato, Pickle, Condiments  
Tossed Salad Greens with Dressings  
Bow Tie Pasta Salad

### Italian Buffet \$12.25

Italian or Vegetarian Lasagna  
Caesar Salad with Croutons & Parmesan Cheese  
Warm Bread Sticks with Butter

Fettuccini with Alfredo Sauce  
Antipasto Platter

### Pizza Buffet \$11.25

Fresh Baked Pizza (you choose the toppings)  
Tossed Salad Greens with Dressings  
Fresh Vegetable Crudités with Dip

Warm Bread Sticks and Marinara Sauce  
Pasta Salad

### Hamburger Buffet \$12.50

1/4 pound Grilled Chopped Steak  
Potato Salad or Cole Slaw  
Lettuce, Tomato, Pickles, Onions  
Tossed Salad Greens with Dressings

Seasoned Curly Fries  
Sliced American & Swiss Cheeses  
Sesame Seed Buns  
Fresh Vegetable Crudités with Dip

### Chicken Breast Buffet \$12.95

5 Ounce Marinated Grilled Chicken Breast  
Potato Salad or Cole Slaw  
Lettuce, Tomato, Pickles, Onions  
Tossed Salad Greens with Dressings

Seasoned Curly Fries  
Assorted Cheese Tray  
Sesame Seed Buns  
Fresh Vegetable Crudités with Dip

### Asian Buffet \$12.75

Beef Broccoli Stir Fry  
Sweet & Sour Chicken  
Fried Rice & White Rice  
Lo Mien Salad

Egg Rolls with Plum Sauce  
Tossed Salad Greens with Sesame Dressing  
Fresh Cubed Fruit  
Fortune Cookies

### Taco Buffet \$12.50

Seasoned Ground Beef or Shredded Chicken  
Taco Shells and Soft Flour Tortillas  
Refried Beans  
Shredded Lettuce & Diced Tomatoes

Tortilla Chips and Salsa  
Spanish Rice  
Fresh Vegetable Crudités with Dip  
Sour Cream & Shredded Cheese

### Mexican Buffet \$12.50

Beef Burritos  
Chicken Chimichangas  
Assorted Condiments and Sauces  
Shredded Lettuce & Diced Tomatoes

Tortilla Chips and Salsa  
Spanish Rice & Refried Beans  
Fresh Vegetable Crudités with Dip  
Sour Cream & Shredded Cheese

*All Lunch Buffets include cookies or brownies, Ice Tea, Lemonade and Coffee. (Soft Drinks available at \$1.00/each)*

*Lunch buffets are available for dinner at an additional cost of \$2.25*

## DINNER BUFFETS

(minimum of 50 guests)

### Back Home Buffet

\$18.50 per person

(pick two of the following)

Sliced Turkey Breast  
Chicken ala King  
Chicken Pot Pie  
Beef, Chicken or Pork Stir Fry  
Sliced Roast Beef  
Beef Stroganoff  
Home Made Meatloaf  
Italian Lasagna  
Spinach Lasagna  
Swedish Meatballs  
Stuffed Shells  
with Marinara Sauce

### Charger Buffet

\$20.75 per person

(pick two of the following)

Chicken Madeira  
Grilled Chicken Breast \*  
Southern Fried Chicken  
Sliced Sirloin of Beef \*  
Burgundy Beef Tips  
Sliced Pork Loin  
Baked Maple Bourbon Ham  
Baked Cod Parmesan  
Beer Battered Cod  
Vegetable Strudel w/ Marinara  
Cheese Stuffed Manicotti

### Hilltop Buffet

\$24.50 per person

(pick two of the following)

Carved Prime Rib of Beef \*  
Carved London Broil  
Carved BBQ Pork Loin  
Grilled Pork Loin Chops  
Carved Smoked Turkey Breast  
Chicken Breast Dijon  
Grilled Chicken Breast \*  
Sautéed Lemon Tilapia  
Salmon Filet \*  
Crab Stuffed Flounder  
Vegetable Napoleon  
Portobello Ravioli w/  
Parmesan Cream Sauce

\* indicates a variety of preparation methods

### Choose two of the following Vegetables:

Whole Kernel Corn	California Style Blend
Steamed Broccoli	Sautéed Sugar Snap Peas
Glazed Baby Carrots	Stir Fried Vegetables
Green Bean Casserole	Green Beans Almandine
Sautéed Zucchini & Summer Squash	Baked Beans

### Choose one of the following Sides:

Baked Potato	Wild Rice Blend
Roasted New Red Potatoes	Rice Pilaf
Garlic Mashed Potatoes	Fried Rice
Penne Pasta Alfredo	Glazed Sweet Potatoes
Scalloped Potatoes	Au Gratin Potatoes

### Buffet Dinners also includes:

Fresh Baked House Bread with Butter  
Tossed Seasonal Mixed Greens  
Dressings: Bleu Cheese, Ranch, Thousand Island, Raspberry, and Italian  
Toppings: Tomatoes, Croutons, Cucumbers, Shredded Cheese, Bacon Bits  
Deluxe Pasta Salad, Potato Salad, Country Cole Slaw  
Fresh Vegetable Crudités with Dip  
Two Selections From Our Chef's Dessert  
(Home Made Cakes, Fruit Pies, Cream Pies, Cookies & Brownies)

*Buffets are priced for a one (1) hour service time.*

## COOKOUT BUFFETS

(minimum of 50 guests)

### Backyard BBQ

\$12.95

Grilled Hamburger  
Grilled Hot Dogs  
Hamburger & Hotdog Buns  
Lettuce, Tomato, Pickle  
& Onion  
Sliced American &  
Swiss Cheese  
Hamburger & Hot Dog  
Condiments

### Grill Time

\$17.95

Grilled Chicken Breast \*  
Grilled Hamburgers  
Grilled Hot Dogs  
Hamburger & Hot Dog Buns  
Lettuce, Tomato, Pickle  
& Onion  
Sliced American &  
Swiss Cheese  
Hamburger & Hot Dog  
Condiments

### Rib Fest

\$21.95

BBQ Baby Back Ribs  
Grilled Chicken Breast \*  
Hamburger Buns  
Lettuce, Tomato, Pickle  
& Onion  
Sliced Baby Swiss Cheese  
BBQ Sauce, Dijon Mustard &  
Mayonnaise

\* Indicates a variety of preparation methods

### Choose two of the following Salads:

Potato Salad  
Cole Slaw  
Garden Pasta Salad  
Fresh Romaine & Caesar Dressing

Fresh Cubed Fruit  
Broccoli Salad  
Three Beans Salad  
Macaroni Salad

### All Buffets include:

Corn on the Cob  
Buns or Dinner Rolls  
Cookies & Brownies  
Plastic Plates, Flatware, Napkins & Cups

Baked Beans  
Fresh Vegetable Tray & Dip  
Ice Tea & Lemonade  
Regular & Decaff Coffee

### These items may be added for an additional cost:

Baked Potato w/ Sour Cream & Butter  
Italian Sausage  
Salad Bar

Cheesy Potatoes  
Bratwurst  
Rib Eye Steaks

### Island Party \$25.95

Fresh Fruit Kabobs on Pineapple tree with Kalula Dipping Sauce  
Island Jicama Cole Slaw  
Asian Noodle Salad  
Tropical Fruit & Vegetable Salsa with Fresh Tortilla Chips  
Jerk Chicken Bites with Habañero-Honey Sauce  
Teriyaki Glazed Baby Back Ribs  
Tequila Lime Grilled Chicken Quesadillas  
Shrimp & Vegetable Skewers  
Pineapple Upside Down Cake  
Key Lime Pie

*Buffets are priced for a one (1) hour service time.*

## Served Dinners

### Beef

**Roast Prime Rib of Beef**- Market Price  
Served with Creamy Horseradish or Au Jus  
(10 person minimum)

**Tenderloin Medallions** -Market Price  
Medallions of Beef Tenderloin  
Served with a Wild Mushroom Demi-Glaze

**Tournedos Chasseur**- Market Price  
Seared Tenderloin Medallions  
Served with Chasseur Sauce

**Filet Mignon**- Market Price  
Grilled Bacon Wrapped Filet of Tenderloin  
Served with Maitre d'Butter

**Roast Sirloin of Beef**- Market Price  
Slices of Slow Roasted Beef Sirloin  
Served with a Brandy Cream Peppercorn  
Sauce (10 person minimum)

**Marinated Flank Steak** \$18.50  
Broiled and served with Madeira Wine  
Sauce (10 person minimum)

### Pork

**Roast Pork Tenderloin** 18.95  
Served with a Teriyaki Glaze or Bourbon  
BBQ Sauce

**Barbecue Ribs** \$18.50  
Tender Baby Back Ribs slow roasted  
with a Tangy Barbecue Sauce

**Stuffed Pork Loin** \$18.50  
Roast Pork Loin with Apple Cornbread  
Stuffing. Served with Pan Gravy

**Pork Cutlets** \$16.50  
Two Pork Cutlets sautéed and served  
With Madera Demi-Glaze

### Chicken

**Hilltop Chicken** \$18.95  
6 oz. Chicken Breast with Wing Portion  
Herb Roasted with a Cream Wine Sauce

**Chicken Florentine** \$18.95  
Chicken Breast Stuffed with  
Herbs, Spinach and Goat Cheese

**Chicken Marsala** \$17.95  
Chicken Breast lightly breaded, sautéed  
and served with a Marsala Wine Sauce

**Grilled Chicken Breast** \$17.95  
Glazed with a Bourbon Barbeque Sauce

### Seafood

**Shrimp Scampi** \$18.50  
Shrimp Sautéed with Garlic Butter,  
White Wine, red Onion and Fresh Parley  
Served Over a Bed of Angel Hair Pasta

**Grilled Salmon Filet** \$19.25  
Glazed with a Sun Dried Cherry Barbeque  
Sauce

**Baked Cod** \$18.50  
Served with a Lemon Butter Sauce

**Grilled Scallops** \$21.00  
Lightly seasoned, grilled and served with  
Lemon Beurre Blanc sauce.

### Pasta

**Grilled Chicken ale Carbonara** \$17.65  
Julienne Strips of Grilled Chicken, Bacon,  
Roasted Red & Yellow Peppers and  
Portabella Mushrooms served with a creamy  
Parmesan Sauce over Penne Pasta

**Spinach Lasagna** \$15.95  
Lasagna Noodles Layered with Spinach and  
Fresh Vegetables the served with Marinara  
Sauce and Fresh Bread Sticks

Dinners include: House Salad, Vegetable, Potato, Rice or Pasta, Fresh Baked House Bread with Butter,  
and Chef's Dessert. Beverages include Coffee, Tea and Water

## Chilled Hors D' oeuvres

- Cheddar Cheese Ball served with Premium Crackers  
Small serves 10-15 \$26.50 / Large serves 25-30 \$47.95
- Assorted Domestic and Imported Cubed Cheese and Crackers  
Small serves 10-15 \$26.50 / Large serves 25-30 \$47.95
- Seasonal Fresh Fruit Platter with Strawberry Yogurt Sauce  
Small serves 10-15 \$32.25 / Large serves 25-30 \$52.50
- Seasonal Fresh Crudités Tray with Herb Dip  
Small serves 10-15 \$26.50 / Large serves 25-30 \$47.95
- Antipasto Platter with Crackers or Baguettes  
Small serves 10-15 \$36.95 / Large serves 25-30 \$58.75
- Italian Bruschetta  
\$9.95 dozen
- Fresh Asparagus Spears wrapped in Prosciutto  
\$24.50 dozen
- Smoked Salmon and Herbed Cream Cheese Canapés  
\$31.25 dozen
- Silver Dollar Sandwiches  
\$14.95 dozen
- Profiteroles filled with Chicken Salad  
\$9.95 dozen
- Profiteroles filled with Crab Salad  
\$10.25 dozen
- Miniature Fruit Kabobs with Cinnamon Brie Dip  
\$45.95 dozen
- Granny Smith Apple Slices, warm Caramel and Nuts  
Small serves 10-15 \$26.50 / Large serves 25-30 \$47.95
- Homemade Tortilla Chips with Pico De Gallo or Fresh Guacamole  
Small serves 10-15 \$26.50 / Large serves 25-30 \$47.95
- Mexican Layer Dip served with Blue Corn Tortilla Chips  
Small serves 10-15 \$26.50 / Large serves 25-30 \$47.95
- Roasted Red Pepper Hummus and Pita Chips  
Small serves 10-15 \$26.50 / Large serves 25-30 \$47.95
- Homemade Potato Chips served with Sour Cream & Bacon Dip  
\$17.95 pound
- Salami Cornucopias  
\$24.50 dozen
- Chilled Jumbo Shrimp (15 count)  
Market Price
- Ham Roll-ups (Pickle and Spicy Cream Cheese)  
\$10.25 dozen
- Spinach Dip in Pumpernickel Boule with Assorted Bread Cubes  
Small serves 10-15 \$26.50 / Large serves 25-30 \$47.95
- Parmigianino Cheese Straws  
\$9.95 dozen

Hors D'oeuvres are priced to be added to a pre-dinner reception. Hors D'oeuvre Buffets are available at an additional cost. Please contact our Catering Department for Hors D'oeuvre Buffet pricing.

## Hot Hors D'oeuvres

Crab Stuffed Mushroom Caps	\$11.95 dozen
Sausage Stuffed Mushrooms Caps	\$10.95 dozen
Petite Quiche	\$11.75 dozen
Chicken Tenders w/ Choice of Sauce	\$20.25 dozen
Bacon Wrapped Scallops	Market Price
Chicken Rumaki	\$11.75 dozen
Bacon Wrapped Water Chestnuts	\$21.50 dozen
BBQ, Sweet and Sour or Swedish Cocktails Meatballs	\$21.50 dozen
Chicken Wings w/ Bleu Cheese Dip	\$11.95 dozen
Mini Egg Rolls w/ Sweet & Sour Sauce	\$21.50 dozen
Assorted Phyllo Appetizers	\$21.50 dozen
Jamacian Chicken Dumplings with Tangy Orange Sauce	\$17.95 dozen
Spring Rolls w/ Plum Sauce	\$17.95 dozen
Asian Shrimp Appetizers w/ Honey Hoisin Sauce	\$11.95 dozen
Beer Battered Mozzarella Sticks w/ Marinara Sauce	\$13.25 dozen
Beer Battered Mushrooms w/ Dijon Sauce	\$13.25 dozen
Miniature Grilled Chicken Quesadillas with Sour Cream & Salsa	\$21.50 dozen
Beef Empanadas with Southwestern Sour Cream	\$21.50 dozen
Three Cheese Quesadillas w/ Pico De Gallo	\$19.95 dozen
Homemade Grilled Chicken or Artichoke Crostini	\$19.95 dozen
Homemade Tortilla Chips w/ Salsa & Cheese Sauce	\$10.25 pound
Imported Baked Brie En Croute with Sliced Baguettes and Grapes	\$24.50 per round

Hors D'oeuvres are priced to be added to a pre-dinner one (1) hour reception. Hors D'Oeuvre Buffets are available at an additional cost. Please contact our Catering Department for Hors D'oeuvre Buffet pricing.

**SAGA BEVERAGE SERVICE  
BAR PACKAGES**

**Non-Alcoholic.....\$8.25 per person plus bartender charges**

(Up to 4 consecutive hours)

Includes Soft Drinks, Juices, Ice Tea, and Three Varieties of Non-Alcoholic Fruit Punchbowls.

**Standard Brands.....\$13.50 per person plus bartender charges**

(Up to 4 consecutive hours)

Includes standard selection of rum, gin, vodka, scotch, whiskey, tequila, rum, bourbon, domestic beer, house wine, and soft drinks.

**House Brands.....\$17.50 per person plus bartender charges**

(Up to 4 consecutive hours)

Includes House brands of rum, gin, vodka, scotch, whiskey, tequila, rum, bourbon, domestic beer, house wines and soft drinks.

**Premium Brands.....\$21.50 per person plus bartender charges**

(Up to 4 consecutive hours)

Includes Premium selected brands of rum, gin, vodka, scotch, whiskey, tequila, spiced rum, bourbon, Irish cream, coffee liquor, domestic or imported draft beer, a selection of choice and house wines and soft drinks.

Any Premium product can be requested and added to the House Brand bar selection and will be billed on a per bottle basis.

**Beer & Wine**

All beer and wine will be dispensed and billed on a per unit basis.

Domestic Bottle or Can	\$3.00
Imported “ “	\$4.00
Domestic Keg	\$250.00
Premium “	\$325.00
House Wine	\$17.00

Enhanced wine selections are available to add to the bar package if desired.

**Champaign Per Bottle** \$21.00

**Non-Alcoholic** \$12.50

Enhanced champagne list available upon request.

**Cash Bar**

A private bar is set up for all guests to pay for their own drinks.

Drink prices:

House Brands.....	\$4.00
Premium Brands.....	\$5.00
House Wine.....	\$4.00
Domestic Beer.....	\$3.00
Imports.....	\$4.00

(Continued on next page)

### Bartender Charges

\$50.00 minimum charge for any bars set up (two hours).

\$25.00 per hour per bartender for any time there after.

### Gourmet Coffee Station

\$3.95

Starbucks Regular and Decaffeinated Coffee, with accompaniments to include chocolate shavings, cinnamon sticks, chocolate mint sticks, whipped cream, hazelnut and vanilla flavored syrups.

### Bar Brands\*

#### Standard Bar

Gordon Vodka  
Gordon Gin  
Montazuma Tequila  
Ushers Scotch  
Early Times Bourbon  
Black Velvet  
Calibria Rum  
Christian Bros. Brandy

#### House Bar

Smirnoff Vodka  
Beefeaters Gin  
Jose Quervo Tequila  
Dewars Scotch  
Jim Beam Bourbon  
Canadian Club  
Bacardi Rum  
Christian Bros. Brandy

#### Premium Bar

Absolute Vodka  
Tanqueray Gin  
Jose Cuervo Blk Medal  
Glen Livit Scotch  
Jack Daniels Bourbon  
Canadian Club  
Mt Gay Rum  
Courvosier Cognac  
Marker's Mark Bourbon  
Captain Morgan Rum

House Wine (Canyon Road)

House Beer (Coors, Coors Light, Budweiser, Bud Light)

House Imported/Premium (Pale Ale, Smithwicks, Astella Artois)

\* We do our very best to keep all of the above items in stock, however we reserve the right to substitute other brands of equal or better quality in the event of a shortage.

## MICHIGAN LIQUOR LAWS GOVERN ALL BARS.

This facility identifies all guests prior to serving them alcohol. We reserve the right to stop service of alcoholic beverages for any reason we deem necessary. We do not refund monies on any pre-purchased alcoholic beverages service. All bars are subject to a 35 person minimum otherwise drink prices will be subject to the off bar menu price. Guests are not permitted to bring any alcoholic beverages into any part of the facility that is not purchased from Saga.

### Payment of service

A \$500.00 non-refundable food deposit is required at the time of booking. This deposit will be applied to the balance of the food bill. 80% deposit is required on all food and beverage service 30 days prior to your event. The remaining 20% is due 72 hours prior to your event with the final head count or order. The Catering Manager will estimate your food and beverage deposit for you and the food portion will be paid to the Dow Conference Center. The liquor portion will be paid to Saga.

At the end of the event, a Manager will present any remaining charges not included in original invoice to the host for payment. **Please** keep in mind that there are no gratuities or service charges added to your bill.

Michigan sales tax of 6% will apply.

