



Gloria Ann's Catering



Menu

Menu package choices

Exclusively for corporate/business
meetings/events at GrayStone event center

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Ludington MI 49431

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Welcome to Gloria Ann's catering,

Enclosed are a list of various menu and services that we provide, please feel free to call or email at any time with questions.

Hot lunch or dinner buffet

Each hot lunch/dinner buffet is priced at a per person rate for the foods listed see our service level page for details on additional fees for service

#1-This basic package is priced at \$12.00 per person plus fees with a minimum of 50 guests and includes 1 entrée choice, 2 hot side choices and 1 cold side choice plus dinner rolls and butter (add a 2nd entrée choice for an additional \$2.50 per person)

Entrée choices

Fresh herb baked chicken

Lemon and cracked pepper baked chicken

Hawaiian baked ham (boneless lean ham baked with fresh cut pineapple and covered in our signature sweet glaze)

Signature sweet smoked pulled pork (Bakery buns available instead of rolls)

Signature beef tips with sweet onion in traditional gravy

Hot side dish choices (pick 2 hot sides)

Red skin mashed potatoes

Signature 3 bean bake with bacon and onion

Butter noodles

Sweet kernel corn with seasoned butter

Green beans seasoned with butter and onion

Cold side choices (pick 1 cold side)

Garden salad with ranch and Italian dressings

Caesar salad

Creamy pasta salad or red skin potato salad

#2 This signature package includes 2 entrees, 2 hot sides, 1 salad choice, 1 dessert choice, coffee station, rolls and butter and features our popular signature dishes and is priced at a per person rate of \$18.00 plus fees.

Entrée choices

Signature garlic and herb grilled chicken breast served in a butter herb sauce

Signature sweet teriyaki marinated choice cut pork tenderloin thinly sliced and served with roasted sweet peppers and onion

Signature Baked apple pork tenderloin (choice cut of pork tenderloin marinated and slow baked with fresh sliced apples) Served with chunky warm apple sauce

Signature Beef burgundy (slow roasted choice cuts of beef with sweet onion, fresh mushrooms and a rich wine sauce) this dish is best served with our red skin mashed potatoes.

Sunday roast beef (thinly sliced roast beef in a homemade traditional gravy)

Homemade meat balls with marinara sauce or mushroom gravy

Hot side choices (pick 2)

Red skin mashed potatoes (with or without garlic)

Roasted baby reds with rosemary and kosher salt

3 cheese Au gratin potatoes

Wild rice with fresh herbs and roasted sweet peppers

Fresh green beans sautéed with pearl onions and seasoned butter

California blend veggies with seasoned butter

Orange glazed carrots

Cold salad choices (pick 1)

Garden salad with 2 dressing choices

Caesar salad with homemade croutons

Fresh spring mix salad with red onion, strawberries and raspberry dressing

Fresh spinach salad with, red onion, bacon, mushrooms and signature dressing

Menu package #3 "Deluxe package" includes 1 appetizer choices from our basic list, 2 Entrees (1 chicken or pork and 1 beef or fish), 2 hot sides and 1 salad, 1 dessert choice, coffee station plus dinner rolls and butter starting at \$20.00 per person plus fees

Entrée choices

Chicken cordon bleu (4oz. chicken breast, ham and Swiss in a white wine sauce) served open face

Chicken Alfredo (best served with our buttered noodles)

Chicken Marsala (4oz chicken breast, marinated, grilled and served in a rich Marsala sauce with fresh mushrooms)

Herb roasted turkey breast (sliced thin and served in traditional turkey gravy)

Baked salmon with lemon oil and herbs (add \$2pp for this choice)

Fresh herb jumbo shrimp served in a seasoned lemon butter (or garlic shrimp)

Signature beef burgundy

Choice cuts of roast beef thinly sliced and served in a traditional gravy

Prime beef cooked medium rare and served with a light broth and horseradish sauce (add additional \$2 per person for this choice (includes a carving station)

Beef tenderloin served medium rare and served on a bed of caramelized onions, served with horserace sauce (this choice adds \$4 per person)

Hot sides (pick 2)

Red skin mashed potatoes with or without garlic

Baby reds with rosemary and butter

Wild rice with fresh herbs

Signature 3 cheese baked ziti

Green bean almandine (Fresh green beans roasted with garlic butter and almonds)

Orange glazed carrots

Grilled vegetables (sweet peppers, mushrooms, zucchini and onion) (add \$1pp)

Pick any cold salad from package 1 or 2 or visit our web site for additional choices

Cold lunch options

Package #1 wraps or subs, Pick 2 flavor choices of wrap or sub, 2 side dishes and then pick your wrap or bread choice. This package is priced at \$10.00 per person plus fees for 50+. This package includes disposable place settings, bottled water and coffee

The Italian (Ham, salami, provolone, sweet peppers and Italian dressing)

Ham and cheddar with romaine and seasoned mayo

The Club (ham, bacon, turkey, lettuce and tomato with seasoned mayo)

Grilled chicken Caesar

Grilled chicken bacon ranch

Side choices

Red skin potato salad

Sweet Cole slaw

Creamy macaroni salad

Signature bow tie Italian pasta salad

Garden salad

Caesar salad

Bake beans

Mac and cheese

Fresh veggies and ranch dip or Fresh fruit platter

Individual bags of kettle chips

Package #2---Soup and salad/sandwich (this package has many variations, call for details

Dessert choices (add a dessert to any of our package for their listed pp price)

Assorted Homemade cookies \$1pp, Brownie bites \$1pp, Texas sheet cake \$2pp

New York cheese cake with fresh strawberries or caramel and pecan toppings \$3

Individual mini dessert station assortment of mini cheese cakes, brownie bites, mini cookies and cakes (\$4pp)

Breakfast options

Hot breakfast package, this package is priced at \$10pp for 50+ and includes 2 juice, coffee and a good disposable place setting

Breakfast frittata (eggs, bacon, ham, veggies and 3 cheeses) (vegetarian available)

Hash browns with sweet onion

Assorted muffins or sweet rolls

Fresh fruit

Add our signature southern sausage gravy and biscuits for \$2pp

Continental breakfast, this package is priced at \$7pp and includes 2 juice, coffee and a good disposable place setting.

Homemade assorted muffins

Cinnamon buns with sweet glaze

Bagels with cream cheese, butter and jam

Assorted yogurts

Fresh fruit

Juice flavors

Orange

Cranberry

Cranberry blend

Tomato

V-8

Coffee station with assorted creams and sugars

Hot tea and hot chocolate add \$1pp

Appetizer choices

Appetizers are priced as an add on to your dinner menu, for an appetizer buffet please call for a custom bid.

Basic choices

Cheese ball (bacon cheddar, ham and pineapple, smoked salmon or turkey and Swiss) served with fancy crackers \$1.75

Assorted cheeses, crackers, olives and grapes platter \$1.75

Signature spinach dip served with dark rye small round bread and pretzel baskets

Hummus (garlic or red pepper) served with fresh toasted pita

Fresh Veggies/ dip platter

Fresh fruit platter (strawberry, pineapple, grapes and melon when in season)

Basic hot choices

Mini meatballs in mushroom or BBQ sauce

Cocktail weenies in signature BBQ sauce

Buffalo chicken dip served with crusty bread

Mini skewers (as a package pick 2 for \$2.50pp and pick 3 for \$3.50pp)

Assorted mini skewers using ham, salami, cheese, olives, grapes and pineapple

Fresh fruit skewers (strawberry, pineapple and grape)

Caprese salad skewers (fresh Mozzarella, basil and tomato with balsamic dressing)

Greek salad skewers (cucumber, tomato, black olive feta cheese with Greek dressing)

Cold shrimp skewers (choice of sundried tomato or cherry tomato)

Fruit skewers

Appetizers continued

Crostini platters (\$1.50pp each choice as a platter)
(as a station pick 4 for \$5pp)

Bruschetta (garlic crostini, mozzarella, tomato basil and fresh parmesan)

Mini bacon cheese burger crostini

Blue cheese burger crostini

Crostini possible toppings available, ricotta with strawberry and baby spinach, thin slice roast beef with horseradish sauce, grilled garlic chicken breast and parmesan, smoked salmon with dill sour cream.
(Requests welcome)

Canapes' (toasted white bread topped with your choice of meats/cheeses) #1) signature chicken salad with a grape garnish #2) signature ham salad with an olive garnish. #3) tuna salad topped with tomato garnish #4) marinated veggie slices

Signature and deluxe choices (each choice has its own price)

Chicken satay (Teriyaki or honey mustard) \$2

Signature Stuffed mushrooms (sausage or crab) \$2

Herb boiled Shrimp chilled and served on a bed of ice \$4.50

Individual shrimp cocktails (in a martini glass, margarita glass or disposable plastic)\$4

Shrimp skewers (grilled jumbo shrimp served warm) \$3

Signature hot Crab dip served with crusty bread and crackers \$3

Beef tenderloin with caramelized onions served with crusty bread and crostini

Pork tenderloin kabobs with sweet teriyaki marinate (onions and peppers) \$7

Smoke salmon served with crusty bread and crackers \$5

Italian meatball sliders (signature meatball in marinara with mozzarella) \$3

Beverage packages

Beverage package #1 add \$1.00 per person

Coffee station (hot tea or decaf available for an extra .25 per person) with assorted creams and sugars

Strawberry lemonade or fruit infused ice water (ice water available at this station also)

Beverage package # 2 add \$2.00 per person

Coffee station (regular and decaf) with assorted creams and sugars

Strawberry lemonade, Sweet tea and Ice water. For table water service see service packages.

Beverage package #3 (bar service beverage package) this package is available for all events who are contracting our bartenders. \$5 per guest. Client must purchase all alcohol and liability. Cash bars are prohibited

Coffee station with regular and decaf coffee assorted creams and sugars

Coke, diet coke and sprite (you may pick Pepsi products if you wish)

2 juice flavor choices (OJ, cranberry, pineapple, tomato) 3 condiments (lemon, lime, olive)

Lemonade and ice water (and all the ice needed for mix drinks) (Keg beer must be delivered and set up ready to serve)

All beverage packages come with plastic disposable cups.

Bartenders are billed at \$20 per hour with a 5 hour minimum plus gratuity. Each bar will require 1 bartender for every 75 guests. Beer and wine only = 1 bartender for every 100-125 guests.

Our bartenders are certified in food and beverage safety and adhere to the Michigan State guidelines for alcohol service.

The Client is 100% responsible for all liability insurance and will purchase all alcohol, beer and wine through our licensed referral agent.

Cash bars are prohibited

Service packages

Service level #1 “food service only” add 15% to your final bill,

This service level includes all food prep, delivery and setup. 1 or 2 cooks will stay and monitor the foods and refill as needed. We will clean up buffet table and food holding areas. No guest or appetizer/ beverage service is included in **this level of service is only available for events who order buffet foods and includes a good disposable place setting**

Service level #2 full service catered event add 18% to your final bill

This level of service includes all food prep, delivery, monitoring as well as bow tie wait staff to buss tables, monitor/serve appetizers and beverages, cake cutting is available per request. We will clean up all buffet areas and food holding areas as well as bus guest tables as much as possible of disposable dish wear. This service includes ice water to the tables with a water carafe and disposable plastic glasses.

(A good disposable paper plate and (clear plastic) silver is included)

Place setting/service up-grade

You may upgrade to a high end plastic plate with “real look” silver and a “linen like” napkin. This up-grade includes, plated salads, water and dessert to the guest’s tables. Add \$2.00pp

Glass china and silver place settings (this includes all handling and cleanup of the dishes. This up-grade also includes service to the tables of salad, desserts, rolls, water and coffee. Add \$5.50pp

Platted meals available call or email us for details

We dress all our buffet/beverage tables with black and white linen, we do not provide any guest table linen.

We offer sit-down meetings with food samples provided.

We are Michael and Gloria Nargis, we are a local small business catering company. We specialize in food presentation and professional friendly service.

We offer fresh cooked/prepared foods served to you within an hour or so of preparation. We use several local produce and meat providers in support of our community and to give you the freshest products available to us.

We have many reviews on our FB page as well as our wedding wire page.

Please feel free to email or call with questions.

Sincerely,

Michael and Gloria Nargis

231-277-8300