



Gloria Ann's Catering



Menu

Menu package choices

*Exclusively for Wedding celebrations at GrayStone
event center*

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www.GloriaAnnsCatering.com

Gloria Nargis (owner/operator)

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Welcome to Gloria Ann's catering,

We are Michael and Gloria Nargis, we have been in the catering business for 8+ years. We specialize in food presentation as well as professional friendly service. We have many reviews on our wedding wire page as well as our FB page. We take pride in the food and service we provide and would be happy to help make your special day especially delicious.

Enclosed in this booklet are 4 menu package options as well as additional pages of appetizer, beverages and desserts that can be added to your package.

Each package features a "starting at price" this is the per person minimum price that that package will cost, the price is subject to change as you remove, switch out or add items.

Custom menus are available per request.

Service level choices are listed on the last page. However; all of our menu packages include a food monitor staff and at least 1 bus person to bus your guests tables, additional staff will be added as needed.

We offer personal sit down taste testing's, we offer these free food samples based on what we are already cooking that week. You may order a custom menu to sample for an additional fee.

Feel free to call or email us with any questions you might have.

Gloria Nargis

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Package #1 "Budget minded" package starting @ \$12.00 per person plus fees for 100+ events (see service level page for details on fees)

This package includes 1 appetizer, 1 entrée choice, 2 hot side choices and 1 salad choice plus dinner rolls and butter, additional entrée and side may be added for an extra costs.

Appetizer choice (pick 1 "basic" appetizer from the appetizer page)

Entrée choices (pick 1) add a 2nd entrée for \$2.50pp

Fresh herb baked chicken

Signature Sweet smoked pulled pork

BBQ pulled chicken

Hawaiian baked ham with our signature sweet glaze

Hot side dish choices (pick 2 hot sides)

Red skin mashed potatoes

Butter noodles with garlic and herbs

Sweet kernel corn with seasoned butter

Green beans seasoned with butter and onion

Cold side choices (pick 1 salad)

Garden salad with ranch and Italian dressings

Caesar salad with homemade croutons

Menu Package #2 "Traditional package" starting at \$15.00 per person
plus fees for 100+ events

This package includes 2 "basic" appetizer choices, 1 entrée, 2 hot sides and 1 cold salad choice plus dinner rolls and butter.

Entrée choices (pick 1) add a 2nd entrée for \$3pp

Signature grilled chicken breast (garlic and herb **or** lemon pepper)

Signature slow roasted pork loin (Sweet Teriyaki **or** garlic and rosemary)

Signature beef tips with sweet onion in traditional gravy

Sunday roast beef with traditional gravy

Homemade meat balls with marinara or mushrooms gravy

Hot side choices (pick 2)

Red skin mashed potatoes (with or without garlic)

Roasted baby reds with rosemary and kosher salt

Wild rice with fresh herbs

Green beans seasoned with butter and onion

California blend veggies with seasoned butter

Orange glazed carrots

Cold salad choices (pick 1) add a 2nd choice for \$1pp

Garden salad with 2 dressing choices

Caesar salad with homemade croutons

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

Menu package #3 "the BBQ" cost is \$20.00 per person plus fees

This package includes 2 basic appetizer choices 2 entrees and side choices as listed.

Entrée choices included

Traditional BBQ chicken or our signature sweet smoked pulled pork

Fire grilled Santa Maria beef tri tip or Beef kabobs

Side dishes included

3 bean bake with onion and bacon (vegetarian option available) **or** signature mac and cheese

Red skin potato salad or sweet Cole slaw

Fresh garden salad with 2 dressing choices

Garlic bread with fresh garlic and herbs

This package includes a good disposable plate, silver and napkin.

We grill off site and delivery fresh and ready to serve,

On site grilling is not available for the GrayStone venue

Our kitchen is just within a few minutes of the event center so you are guaranteed fresh cooked foods that are never held more than an hour or so after they are prepared.

Menu package #4 "Deluxe package" starting at \$23.00 per person plus fees and includes 2 entrée choices, 2 basic cold/ hot appetizer choice, 2 hot sides and 1 cold side, coffee station, ice water to the tables and rolls and butter

Entrée choices (pick 2) a beef and fish choice will increase the plate price

Chicken cordon bleu (chicken breast, ham and Swiss in a white wine sauce) open face
Gluten free

Chicken Alfredo with butter noodles

Chicken Kiev

Chicken Marsala

Baked salmon with lemon oil and herbs

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

Beef burgundy (slow roasted beef with mushrooms and onion in a dark wine sauce)

Prime beef cooked medium and served with a light broth and horseradish sauce
(a \$1 per person charge will be added for the carving station)

Choice cut beef tenderloin cooked medium rare and served over a bed of sweet
caramelized onions (this choice adds \$5pp)

Hot sides (pick 2)

Red skin mashed potatoes with or without garlic

Baby reds with rosemary and butter

Wild rice with fresh herbs

3 cheese baked ziti

Green bean almandine (green beans, fresh garlic butter and almonds)

Grilled vegetables (sweet peppers, mushrooms, zucchini and onion)

Grilled zucchini with garlic and fresh grated parmesan

Cold sides (pick 1)

Specialty salad of your choice from the menu list page on our website

Includes Dinner rolls and butter

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)

Warm basic 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 \$1.50 per person (these beverages are available just until after cake is served)

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

Beverage package # 2 add \$3.00 per person (for events without a bar, beverages available the entire event)

Coffee station with assorted creams and sugars also hot water for tea and decaf coffee

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

Beverage package #3 (bar service beverage package) add \$5.00 per guest

Coffee station with hot tea and decaf **upon request only**

Coke, diet coke and sprite

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 6 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.

Client is 100% responsible for all alcohol purchasing and all required liability

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 and is only available for events who order buffet foods only.

Service level #2 full service catered event with disposable place settings add 18%

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 per plate and (clear plastic) silver is included) You may upgrade to a high end plastic plate with “real look” silver and a “linen like” napkin for \$1 per person**

Service level #3 full service catered event with glass and silver place settings add 25% to your final bill

This level service includes all of #2 service plus the handling, setting up, busing, rinsing stacking of glass dishes, this level also includes water/salads/desserts to each guest. (Rental of dishes is billed in addition to the service fee at a per person rate of \$5.50

Event planning and additional services available per request. (These services are billed at \$20 per hour for all labor/time and 10% fee on top of all purchased/rented items cost)