



YOUR EVENT, DONE PERFECTLY.

M E N U



4079 West US 10
Ludington, MI 49431

This menu is exclusive to:

Graystone Event Center

This menu and pricing is for Distinctive Catering's food and beverage services at the Graystone Event Center (venue), and does not include the pricing and policies of the venue. Please consult the venue for specific room pricing, policies, and details.

Distinctive Catering is now offering bar services!

We are committed to providing you with exceptional products, set-up, and professional bar services for your event. We can work with you to create custom bar packages to meet your needs. Leave the work up to us!

Bar Services are separate from food catering services, with individual contracts and deposits for each.

For our full Bar Services Menu with additional details, products, policies, and frequently asked questions, please contact our Bar Event Coordinator today at 616-538-4384 ext. 104, or visit our website.

**Thank you for your interest in Distinctive Catering.
We look forward to serving you!**

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~ Hors D'oeuvre Trays ~

Hors D'oeuvre Trays are great for festive occasions and may be added to any menu. Each tray is attractively decorated, garnished, and includes plates, forks, and napkins.

Gourmet Fruit and Cheese Display

Cantaloupe, honeydew, pineapple, strawberries, seasonal fruits and berries, and assorted cubed, sliced, and gourmet cheeses served with assorted crackers . . . *\$2.95 per person*

Fresh Cut Deli Meat and Cheese Assortment

Ham, summer sausage, pepperoni, salami, assorted cubed and bar cheese, and queen pimento stuffed olives served with assorted crackers . . . *\$2.95 per person*

Fresh Fruit Tray

Honeydew, cantaloupe, grapes, pineapple, strawberries, and seasonal fruits and berries . . . *\$2.50 per person*

Fresh Vegetables and Dip

Broccoli buds, celery sticks, baby carrots, cauliflower buds, cherry tomatoes, and assorted seasonal vegetables served with vegetable dip . . . *\$1.95 per person*

Cheese and Cracker Display

Cubed cheddar, Colby jack, pepper jack, and Schuler's bar cheese served with assorted crackers . . . *\$2.25 per person*

Gourmet Cheese Display

Havarti, Baby Brie, Boursin, Gouda, and grapes served with assorted crackers and French baguette . . . *\$2.50 per person*

Tortilla Pinwheels

Ham, turkey, and assorted spreads wrapped in tortilla shells and sliced into bite-sized wheels . . . *\$2.50 per person*

Vegetable Pinwheels

Sautéed spinach and sun-dried tomatoes in cream cheese sauce wrapped in a vegetable tortilla and sliced into bite-sized wheels . . . *\$2.00 per person*

Tailgate Subs

Sliced ham, turkey, Swiss and American cheese, lettuce, tomato, and red onion cut into two-inch pieces and served with mayonnaise and mustard on the side . . . *\$2.95 per person*

Great for a late-night reception snack!

~ Hors D'oeuvre Trays ~

Continued.

Peel and Eat Shrimp

Peel & eat shrimp iced on a tray with cocktail sauce . . . *\$3.00 per person*

Jumbo Marinated Grilled Shrimp

Jumbo shrimp marinated in olive oil, fresh oregano, garlic, lemon juice, honey, and Dijon mustard, grilled over charcoal and served chilled . . . *\$5.75 per person*

Barbeque Pork Sliders

Hot barbeque pulled pork served with mini buns and coleslaw . . . *\$3.75 per person*

Stuffed Jalapeños

Fresh jalapeños stuffed with chorizo sausage and Mexican cheese, wrapped in bacon and baked . . . *\$2.75 per person*

Hummus

Roasted red pepper hummus served with fresh pita bread and vegetables for dipping . . . *\$2.75 per person*

Flank Steak Roll-Ups

Marinated flank steak grilled and wrapped around a sweet gherkin, then topped with a star of cream and Boursin cheese and slice of green olive . . . *\$2.75 per person*

Antipasto Tray

Marinated mushrooms, artichoke hearts, roma tomatoes, fresh buffalo mozzarella, salami, capicola, and assorted olives, served with French baguettes and assorted crackers . . . *\$3.25 per person*

Beef Tenderloin Display

Beef tenderloin served chilled on French bread with romaine lettuce and red pepper aioli . . . *\$4.00 per person*

Smoked Salmon Display

Smoked salmon, capers, red onion, egg, cream cheese, lemon, and dill served with assorted crackers
Small (serves approx. 50) ... \$150.00 Large (serves approx. 100) ... \$275.00

~Hors D'oeuvres~

May be added to any menu.

Beer-Steamed Kielbasa with Sauerkraut

\$2.75 per person

Meatballs

Choice of barbeque, peppercorn, or Swedish . . . *\$1.50 per person*

Chicken Wings

Choice of buffalo, barbeque, bourbon, or parmesan garlic served with celery sticks and choice of bleu cheese or ranch dressing . . . *\$2.50 per person*

***Marinated Steak Kabobs**

Marinated steak skewered with tri-colored peppers and red onion and glazed with a beef mushroom sauce . . . *\$2.75 per person*

Marinated Chicken Kabobs

Marinated chicken skewered with tri-colored peppers and red onion and glazed with lemon garlic sauce . . . *\$2.75 per person*

Grilled Vegetable Kabobs

Skewered zucchini, summer squash, red onion, and colored peppers seasoned with garlic, olive oil, and Italian herbs . . . *\$2.50 per person*

Sausage, Seafood, or Vegetable Parmesan Stuffed Mushroom Caps

\$2.50 per person

Alaskan Crab Cakes

Alaskan snow crab cakes lightly breaded and sautéed and served with red pepper aioli . . . *\$3.50 per person*

Buffalo Mozzarella Bruschetta

Diced tomatoes, fresh buffalo mozzarella, garlic, basil, balsamic vinegar, and olive oil served with crispy bread rounds . . . *\$2.25 per person*

Crab Dip

Alaskan crab dip served hot with pita chips . . . *\$2.75 per person*

Buffalo Chicken Dip

Diced chicken breast in a creamy buffalo sauce served hot with pita chips . . . *\$2.50 per person*

Spinach and Artichoke Dip

Spinach, artichokes, and gourmet cheeses topped with fresh grated parmesan and served hot with pita chips . . . *\$2.50 per person*

Queso Dip

Mexican-style cheese dip served with tortilla chips . . . *\$2.50 per person*
Served with soft pretzel sticks . . . *\$2.95 per person*

~ Hors D'oeuvre Stations ~

The Stations may be added to any menu. Stations are not available as full menus.

Stir Fry Station

Includes marinated steak, chicken, assorted fresh vegetables, fried rice, and sauces. Prepared live by our trained chefs! . . . *\$5.50 per person*

Pasta Station

Includes penne and fettuccini pastas, sausage, chicken, assorted vegetables, marinara and alfredo sauces, and Italian meatballs. Prepared live by our trained chefs! . . . *\$5.50 per person*

Fajita Station

Includes seasoned steak and chicken strips, roasted peppers and onions, bean dip, Spanish rice, soft tortilla shells, sour cream, salsa, and shredded cheddar cheese. Prepared live by our trained chefs! . . . *\$5.50 per person*

Baked Potato and Salad Station

Includes Idaho baked potatoes, butter, sour cream, broccoli, chives, crisp iceberg lettuce, crisp romaine lettuce, chopped bacon bits, grape tomatoes, cucumbers, red onions, shredded cheddar cheese, croutons, and ranch and Italian dressings
\$5.50 per person

Chef-Carved Station

Includes choice of one meat: whole boneless turkey, herb-crusted pork loin, bone-in smoked ham, or roast beef carved on site. Served with specialty sauces and miniature rolls. . . *\$5.50 per person*

Two meats . . . *\$7.50 per person*

Substitute prime rib or beef tenderloin for an additional *\$3.00 per person*

Dessert Station

Includes assorted mini cheesecakes, gourmet dessert bars, frosted brownies, and chocolate fondue with accompaniments . . . *\$5.50 per person*

~ Dry Snacks ~

Great as appetizers or late-night snacks!

Mints	\$.50 per person	Goldfish crackers	\$.50 per person
Peanuts	\$.50 per person	Assorted nuts	\$1.00 per person
Pretzels	\$.50 per person	Tortilla chips and salsa	\$1.50 per person
Chex Mix	\$.50 per person	Potato chips and dip	\$1.00 per person

~ Plated Entrées ~

Let us serve you and your guests! All plated dinners include a choice of starch, choice of vegetable, tossed garden salad with dressings, ciabatta rolls with butter, and coffee. (Limit of two entrée choices)

Beef

***Steak** – 8 oz. USDA aged choice certified Angus sirloin grilled to perfection . . . *\$19.00*

***10 oz. Prime Rib** – Herb-seasoned, slow-roasted prime rib with au jus . . . *\$21.00*

***Chuck Tenderloin** – Grilled chuck tenderloin sliced and topped with choice of a rich bordelaise sauce or caramelized onions and crumbled gorgonzola cheese . . . *\$20.00*

Chicken

Chicken Chardonnay

Seared boneless chicken breast smothered with sautéed mushrooms and onions and topped with chardonnay cream sauce . . . *\$20.00*

Fresh Herb Chicken

Grilled boneless chicken breast marinated with fresh oregano, garlic, honey, and lemon and topped with fresh butter herb sauce. . . *\$20.00*

Chicken Marsala

Seared boneless chicken breast topped with sautéed mushrooms and finished with our own marsala wine sauce . . . *\$20.00*

Tuscan Chicken

Seared boneless chicken breast filled with sun-dried tomatoes, spinach, and ricotta cheese and topped with a fresh basil sauce . . . *\$21.00*

Vegetarian

Roasted Stuffed Portabella

Stuffed with Boursin and asiago cheese, artichoke, wild rice, and sautéed leeks and then finished with chardonnay sauce . . . *\$18.00*

Penne Pasta with Chardonnay Sauce

Penne pasta blended with roasted garlic, fresh basil, roasted tomato, and chardonnay cream sauce . . . *\$18.00*

Vegetarian Stir Fry

Fresh seasonal vegetables stir-fried in a plum soy sauce served over rice . . . *\$18.00*

Mediterranean Pasta

Cavatappi pasta tossed with olive oil, garlic, black olives, artichokes, and diced tomatoes . . . *\$19.00*

Vegetarian Lasagna

Ricotta, parmesan, and mozzarella cheese, layered with spinach, mushrooms, onion, green peppers, lasagna noodles, and marinara sauce . . . *\$19.00*

Wild Mushroom Risotto

Rice with sautéed wild mushrooms, sherry, shallots, and Parmesan cheese . . . *\$19.00*

~ Plated Entrées ~

Combinations

***Chuck Tenderloin and Chicken**

Grilled chuck tenderloin with bordelaise sauce served with choice of Chicken Chardonnay, Chicken Marsala, or Herb Chicken . . . *\$23.00*

***Steak and Chicken**

6 oz. USDA choice aged certified Angus sirloin served with choice of Chicken Chardonnay, Chicken Marsala, or Herb Chicken . . . *\$21.00*

Seafood

Broiled Tilapia

Broiled tilapia with sautéed flame-roasted peppers and onions and smothered with fresh tarragon cream . . . *\$19.00*

Broiled Salmon

Broiled salmon topped with dill cream sauce . . . *\$20.00*

Whitefish

Fresh whitefish topped with cilantro lime butter sauce . . . *\$20.00*

Pork

Roast Pork Loin

Boneless roast pork loin with a green peppercorn cognac cream sauce . . . *\$20.00*

Creole Pork Tenderloin

Cajun seasoned marinated and grilled pork tenderloin served with creole sauce . . . *\$20.00*

Stuffed Pork Loin

Roast pork loin stuffed with Italian sausage and topped with a coarse Dijon mustard and chive sauce . . . *\$20.00*

Plated Starch Options:

Baked Potato with Butter and Sour Cream, Duchess Potatoes, Parsley Buttered Redskins, Wild Rice

Plated Vegetable Options:

Fresh Broccoli, Sicilian Blend Vegetables, Whole Maple Glazed Baby Carrots, Fresh Green Beans with Garlic Herb Sauce, Green Beans with Bacon and Mushrooms, Sunshine Blend, Root Vegetables with Herb Butter

Plated meal prices include china, linen, and professional servers.

~ Family Style ~

Enjoy the service of a plated dinner, with the variety of a buffet!

Family Style dinners are served in bowls and platters to each guest table by our professional service staff.

Choice of Two Entrées:

Baked Chicken, Chicken Chardonnay, Herb Chicken,
Chicken Marsala, Beef Pot Roast, Honey Glazed Ham, Barbeque Pork Ribs, Whole Boneless Roast Turkey,
Beef Tips with Mushroom Wine Sauce, Creole Pork Tenderloin

Choice of One Starch:

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins, Au Gratin Potatoes,
Duchess Potatoes, Home-Style Stuffing with Gravy, Wild Rice

Choice of Hot One Vegetable:

Sicilian Blend Vegetables, Green Beans with Bacon and Mushrooms, Buttered Corn,
Cheesy Broccoli, Maple Glazed Baby Cut Carrots, Fresh Green Beans with Garlic Herb Sauce,
Sunshine Blend, Root Vegetables with Herb Butter

This Menu Also Includes:

Choice of Beer-Steamed Kielbasa with Sauerkraut **or** Barbeque Meatballs
Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee

Price per person . . . \$23.00

Family Style prices include china, linen, and professional servers.

~ Buffet-Style Menus ~

All of our buffets are available with three different service options and pricing levels.

The Standard Level

This level includes tables and floor length linen tablecloths for the buffet tables only. Our professional staff will set up, Maintain, and tear down the buffet. For the barbeque and grill menus, we will provide our own grill and our staff will grill on-site when appropriate. The menus include disposable plates, napkins, silverware, and cups.

The buffet prices listed in this menu include the standard level of service.

The Premium Level

This level includes tables for the buffet and linen tablecloths for all of your guest and additional tables. Floor length tablecloths will be provided for the buffet tables as well as cake and gift tables. Our professional staff will set up, maintain, and tear down the buffet. For the barbeque and grill menus we will provide our own grill and our staff will grill on-site when appropriate. The menus include disposable plates, disposable dinner napkins, disposable cups, and real flatware.

For premium service add \$2.00 to the per person price.

The Full Service Level

This level includes tables for the buffet and linen tablecloths for all of your guest and additional tables. Linen floor length tablecloths will be provided for the head, cake, gift, and buffet tables. Linen table skirting is available upon request. Our professional staff will set up, maintain, and tear down the buffet. For the barbeque and grill menus, we will provide our own grill and our staff will grill on-site when appropriate. Includes china tableware, glass water goblets, linen dinner napkins, and real flatware. Our service staff will set the tables with the tableware, serve plated salads and rolls if included in your menu choice, clear plates, and release tables for the buffet.

For full service add \$4.00 to the per person price.

~ Build Your Own Hors D'oeuvre Buffet ~

Includes:

Gourmet Fruit, Cheese and Cracker Display,
Barbeque Meatballs, Fresh Vegetables and Dip,
choice of Lemonade, Iced Tea, Fruit Punch, or Coffee,
and an additional three hors d'oeuvres

Hors D'oeuvre Choices:

Alaskan Crab Cakes
Sausage Stuffed Mushroom Caps
Seafood Stuffed Mushrooms Caps
Vegetable Parmesan Stuffed Mushroom Caps
Beer-Steamed Kielbasa with Sauerkraut
Marinated Steak Kabobs
Marinated Chicken Kabobs
Grilled Vegetable Kabobs
Barbeque, Buffalo, Bourbon, *or* Parmesan Garlic Chicken Wings
Queso Dip with Tortilla Chips
Spinach and Artichoke Dip with Pita Chips
Crab Dip with Pita Chips
Buffalo Chicken Dip with Pita Chips
Flank Steak Roll-Ups (cold)
Roasted Red Pepper Hummus with Vegetables and Fresh Pita Bread (cold)
Tortilla Pinwheels (cold)
Vegetable Pinwheels (cold)
Buffalo Mozzarella Bruschetta with Crispy Bread Rounds (cold)
Deli Subs (cold)

(All above choices are served hot unless indicated cold.)

Price per person . . . \$16.00

Add one of our stations for an additional \$5.50 per person.

(see page 7)

~ Budget Buffet ~

Choice of One Entrée:

Baked Chicken, *Slow-Roasted Seasoned Roast Beef, Honey Glazed Ham,
Beef Tips with Mushroom Wine Sauce, Beef Pot Roast, Pulled Barbeque Pork, Pulled Barbeque Chicken,
Barbeque Pork Ribs, Whole Boneless Roast Turkey, Herb-Crusted Pork Loin, Beer-Steamed Kielbasa with Sauerkraut

Choice of One Starch:

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins, Duchess Potatoes,
Baked Potato with Butter and Sour Cream, Au Gratin Potatoes,
Home-Style Stuffing, Wild Rice, Sweet Potato Casserole

Choice of One Hot Vegetable:

Sicilian Blend Vegetables, Green Beans with Bacon and Mushrooms, Green Beans with Garlic Herb Sauce,
Whole Maple Glazed Baby Carrots, Buttered Corn, Cheesy Broccoli,
Sunshine Blend, Root Vegetables with Herb Butter

Choice of Two Prepared Salads:

Fresh Cut Fruit Salad, Potato Salad, Greek Pasta Salad, Coleslaw,
Cheddar Macaroni Salad, Marinated Three Bean Salad

This Menu Also Includes:

Barbeque Meatballs
Tossed Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

Price per person ... \$14.00

Add a second starch or vegetable for an additional \$1.00 per person.

Substitute one entrée for Chicken Chardonnay, Chicken Marsala, or Herb Chicken for an additional \$1.00 per person, or Chuck Tenderloin with Bordelaise Sauce for an additional \$2.00 per person.

~ Signature Buffet ~

Choice of Two Entrées:

Baked Chicken, *Slow-Roasted Seasoned Roast Beef, Honey Glazed Ham,
Beef Tips with Mushroom Wine Sauce, Beef Pot Roast, Pulled Barbeque Pork, Pulled Barbeque Chicken,
Barbeque Pork Ribs, Whole Boneless Roast Turkey, Herb-Crusted Pork Loin

**Slow-Roasted, chef-carved Prime Rib available for an additional \$3.00 per person.
The Roast Beef, Turkey, or Pork Loin can be chef-carved on-site for an additional \$75.00.*

Choice of One Starch:

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins, Duchess Potatoes,
Baked Potato with Butter and Sour Cream, Au Gratin Potatoes,
Home-Style Stuffing, Wild Rice, Sweet Potato Casserole

Choice of One Vegetable:

Sicilian Blend Vegetables, Green Beans with Bacon and Mushrooms, Green Beans with Garlic Herb Sauce,
Whole Maple Glazed Baby Carrots, Buttered Corn, Cheesy Broccoli,
Sunshine Blend, Root Vegetables with Herb Butter

Choice of Two Prepared Salads:

Fresh Cut Fruit Salad, Potato Salad, Greek Pasta Salad, Coleslaw,
Cheddar Macaroni Salad, Marinated Three Bean Salad

This Menu Also Includes:

Choice of Beer-Steamed Kielbasa with Sauerkraut or Barbeque Meatballs
Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

Price per person . . . \$16.00

Add a second starch or vegetable for an additional \$1.00 per person.

Substitute one entrée for Chicken Chardonnay, Chicken Marsala, or Herb Chicken for an additional \$1.00 per person, or Chuck Tenderloin with Bordelaise Sauce for an additional \$2.00 per person.

~ Ultimate Signature Buffet ~

Includes a choice of one appetizer, two entrées, three side dishes, and one salad.

Choice of One Appetizer:

Barbeque, Swedish, or Peppercorn Meatballs,
Fresh Vegetables and Dip, Cheese and Crackers,
Beer-Steamed Kielbasa with Sauerkraut

Choice of Two Entrées:

*Chef-Carved, Slow-Roasted Prime Rib, Chicken Chardonnay, Chicken Marsala, Herb Chicken,
Chuck Tenderloin with Bordelaise Sauce, Herb-Crusted Pork Loin, *Slow-Roasted Roast Beef,
Beef Tips with Mushroom Wine Sauce, Whole Boneless Roast Turkey, Honey Glazed Ham, Creole Pork Tenderloin

The Roast Beef, Turkey, or Pork Loin can be chef-carved on-site for an additional \$75.00.

Choice of Three Sides:

Baked Potatoes with Butter and Sour Cream, Au Gratin Potatoes, Garlic Mashed Redskins with Gravy,
Parsley Buttered Redskins, Duchess Potatoes, Sweet Potato Casserole, Home-Style Stuffing, Wild Rice, Buttered Corn,
Sicilian Blend Vegetables, Fresh Green Beans with Garlic Herb Sauce, Green Beans with Bacon and Mushrooms,
Maple Glazed Baby Carrots, Sunshine Blend, Root Vegetables with Herb Butter,
Fresh Cut Fruit Salad, Greek Pasta Salad, Potato Salad, Coleslaw

Choice of One Salad:

Mixed Green Salad

Mixed greens, cashews, dried cherries, and Boursin cheese served with ranch and raspberry vinaigrette dressing

Spinach Salad

Baby spinach, caramelized walnuts, cherry tomatoes, and Boursin cheese served with ranch and raspberry vinaigrette dressing

Greek Salad

Mixed greens, black olives, cucumbers, cherry tomatoes, and feta cheese served with Greek dressing

Tossed Garden Salad

Iceberg lettuce, cherry tomatoes, cucumber, red onion, and shredded cheddar cheese served with ranch and Italian dressings

This buffet also includes ciabatta rolls with butter and a coffee station.

Price per person . . . \$19.00

~ Fajita Buffet ~

Seasoned and Grilled Fajita Steak Strips
Seasoned and Grilled Fajita Chicken Breast Strips
Roasted Peppers and Onions
6-Inch Flour Tortillas
Spanish Rice
Refried Beans
Tortilla Chips
Shredded Lettuce and Cheddar Cheese,
Diced Tomatoes,
Guacamole, Sour Cream, and Salsa,
Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

Price per person ...\$14.00

~ Taco Bar ~

Seasoned Ground Beef
Shredded Chicken
Soft and Hard Taco Shells
Refried Beans
Spanish Rice
Tortilla Chips
Shredded Lettuce and Cheddar Cheese,
Diced Tomatoes and Onions,
Sour Cream, and Salsa
Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

Price per person ...\$12.00

~ Italian Pasta Buffet ~

This menu includes a choice of three entrées, one hot vegetable, one prepared salad, garlic bread, Caesar salad, and a choice of one beverage.

Three Entrée Choices:

Lasagna

Prepared fresh at our facility the old-fashioned way

Italian Sausage

Fresh Italian sausage mixed with roasted peppers, onions, and marinara sauce

Mostaccioli and Sausage

Fresh ground Italian sausage, roasted peppers, onions, and mostaccioli blended with marinara sauce and fresh herbs

Vegetarian Lasagna

Ricotta, parmesan and mozzarella cheese, layered with spinach, mushrooms, onion, green peppers, lasagna, and marinara sauce

Chicken Fettuccini Alfredo

Fettuccini tossed in a creamy alfredo cream sauce and topped with grilled chicken breast

Pasta Primavera

Broccoli, cauliflower, carrots, and sautéed onions with fettuccini pasta served in a rich alfredo sauce

Penne Pasta with Chardonnay Sauce

Penne pasta mixed with roasted garlic, fresh basil, and roasted tomatoes tossed in a chardonnay cream sauce (May be substituted with marinara or vodka sauce)

Mediterranean Pasta

Cavatappi pasta tossed with olive oil, garlic, black olives, artichokes, and diced tomatoes

One Vegetable Choice:

Sicilian Blend Vegetables, Green Beans with Garlic Herb Sauce, Green Beans with Bacon and Mushrooms, Maple Glazed Baby Carrots, Fresh-Steamed Broccoli, Buttered Corn, Sunshine Blend

One Prepared Salad Choice:

Fresh Cut Fruit Salad, Greek Pasta Salad, Cheddar Macaroni Salad, Coleslaw

Beverage Choices:

Lemonade, Iced Tea, Fruit Punch, or Coffee

Price per person . . . \$16.00

Too much pasta? Substitute a chicken dish for a pasta dish...additional \$1.50 per person

Chicken Parmesan

Boneless chicken breast breaded and deep fried to a golden brown and topped with marinara sauce and mozzarella cheese

Chicken Marsala

Boneless chicken breast seared to perfection and topped with sautéed mushrooms and Marsala sauce

~ Hawaiian Buffet ~

Includes Hawaiian chicken, pulled pork with bourbon sauce, barbeque sauce, and buns, choice of one hot potato, one hot vegetable, and one prepared salad, and tossed garden salad with ranch and Italian dressings, ciabatta rolls with butter, and a choice of one beverage.

Starch Choices:

Parsley Buttered Redskins, Duchess Potatoes, Baked Potatoes with Butter and Sour Cream, Wild or Citrus Rice

Vegetable Choices:

Buttered Corn, Green Beans with Bacon and Mushrooms, Fresh Green Beans with Garlic Herb Sauce, Sicilian Blend Vegetables, Maple Glazed Baby Carrots, Cheesy Broccoli, Sunshine Blend, Root Vegetables with Herb Butter

Prepared Salad Choices:

Fresh Cut Fruit Salad, Greek Pasta Salad, Cheddar Macaroni Salad, Coleslaw

Beverage Choices:

Lemonade, Iced Tea, Fruit Punch, or Coffee

Price per person . . . \$15.50

~ Hog-Tied Pig Roast ~

Our Fun and Festive Pig Roast Includes:

*Slow-Roasted Pig (Prepared and carved with showmanship at your site)

Corn on the Cob with Melted Butter, Garlic Bread, Baked Beans, Fruit Salad, Potato Salad, Potato Chips and Dip, Buns and Barbeque and Bourbon Sauces, Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

Price per person . . . \$15.50 (Minimum 100 Guests)

Add a second meat option for \$2.50 additional per person.

~ Grill-Outs and Barbeques ~

All American Picnic Buffet

Grilled On-Site!

*Grilled 1/3 lb. Burgers, Bratwurst, and Hot Dogs,
Appropriate Buns, Condiments, and Toppings,
Baked Beans, Potato Salad, Coleslaw
Potato Chips and Dip,
Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

Price per person . . . \$10.50

Add 5 oz. grilled boneless chicken breasts for \$2.50 additional per person.

Western Barbeque Buffet

Choice of One Entrée:

8 oz. *USDA Aged Choice Certified Angus Sizzler Steak, Barbeque Pork Ribs,
Pulled Barbeque Pork, Pulled Barbeque Chicken, Baked Chicken, Barbeque Chicken,
Grilled Boneless Seasoned Chicken Breast, Slow-Roasted Southwestern Beef Brisket

The Sizzlers and Boneless Chicken Breast will be grilled on-site!

This Menu Also Includes:

Baked Potatoes with Butter and Sour Cream, Corn on the Cob with Melted Butter,
Garlic Bread, Tossed Salad with Ranch and Italian Dressings, Coleslaw, Pasta Salad,
Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

Price per person . . . \$14.50

Add a second meat choice for \$2.50 additional per person.

~ Distinctive Box Lunches ~

All box lunches include the sandwich as described below, choice of fresh whole fruit, fresh cut fruit, or Greek pasta salad, kettle chips, and a chocolate chip cookie.

• Add soda or bottled water for \$1.50 per can/bottle.

Roast Beef Asiago

Lean USDA roast beef on rosemary ciabatta bread with lettuce, sliced tomato, red onion, asiago cheese, and horseradish sauce . . . \$9.50

Chipotle Turkey Club

Chipotle turkey on asiago ciabatta bread with Gouda cheese, hickory smoked bacon, lettuce, sliced tomato, red onion, and chipotle mayo . . . \$9.50

Buffalo Chicken Sandwich

Sliced buffalo chicken breast on asiago ciabatta bread with lettuce, sliced tomato, red onion, and ranch dressing . . . \$9.50

French Bread Club

Grilled French bread topped with sliced roast turkey, salami, capicola ham, provolone cheese, lettuce, sliced tomato, grilled onions, and red pepper aioli . . . \$9.50

Greek Veggie Wrap

Spinach wrap filled with fresh sliced cucumbers, sliced tomatoes, red onion, pepperoncini, Kalamata olives, feta cheese, and Greek dressing . . . \$9.50

Chicken Caesar Wrap

Spinach wrap filled with sliced white chicken breast, Parmesan cheese, romaine lettuce, and Caesar dressing . . . \$9.50

Minimum order is 25 Box Lunches.

Please choose a maximum of two types of sandwiches for orders under 50.

All Box Lunches are served in an attractive, easy to handle, and labeled container.

All sodas or water, if ordered, will be served ice cold.

Box Lunch orders must be made a minimum of 48 hours in advance.

Box Lunches are available for pick-up or delivery.

All prices shown above are per person.

A 6% Sales Tax and an 18% Delivery Fee will be added to all orders.

~ Luncheons ~

Make your next meeting or seminar memorable!

Luncheon menus are available Monday through Friday from 10:00 am – 2:00 pm only.

Cold Deli Buffet

This Menu Includes:

Sliced Ham, Turkey, and Roast Beef
Sliced Swiss, Provolone, and Cheddar Cheese
Assorted Breads
Lettuce, Tomato, Onion, Mayo, and Mustard
Fresh Vegetables with Dip, Potato Salad, Fruit Salad
Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

Price per person . . . \$10.00

Baked Potato and Salad Bar

This Menu Includes:

Large Idaho Baked Potatoes, Butter, Sour Cream, Broccoli, Chives, Crisp Iceberg Lettuce,
Crisp Romaine Lettuce, Chopped Bacon Bits, Grape Tomatoes, Cucumbers, Red Onions,
Egg, Shredded Cheddar Cheese, Croutons, Ranch and Italian Dressings, Ciabatta Rolls and Butter
Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

Price per person . . . \$10.00

Add Soup to your Luncheon!

Cheesy Broccoli, Chili, White Chicken Chili, Tomato Bisque,
Chicken Noodle, or Soup Du Jour

Price per person . . . \$2.00

~ Breakfast ~

Available Until 2:00 pm.

Add an Omelet Station to your Breakfast . . . additional \$4.00 per person

Toppings include ham, sausage, mushrooms, onions, diced tomato,
green pepper, and shredded cheddar cheese.

Prepared to order live by our trained Chefs!

Continental Breakfast

Assorted Bagels and Pastries, Fresh Cut Fruit Salad,
Cream Cheese, Coffee, and Orange Juice

Price per person . . . \$7.50

Breakfast Buffet

*Scrambled Eggs, Bacon, Sausage Links, Choice of French Toast Sticks and Syrup
or Sausage Gravy and Biscuits, Choice of Hash Browns or American Fries, Mini Muffins,
Fruit Danish Rolls, Fresh Cut Fruit Salad, Orange Juice, and Coffee

Price per person . . . \$11.50

Brunch Buffet

Includes: Scrambled Eggs, Hickory Smoked Bacon, Sausage Links, Sausage Gravy and Biscuits, American Fries

Choice of one entrée: Roast Beef, Baked Chicken, Honey Baked Ham

Choice of one potato: Au Gratin, Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins

Choice of one vegetable: Sicilian Blend Vegetables, Maple Glazed Carrots, Buttered Corn,
Green Beans with Bacon and Mushrooms, Green Beans with Garlic Herb Sauce,
Sunshine Blend, Root Vegetables with Herb Butter

Brunch Menu also includes

Fresh Fruit Tray, Assorted Pastries, Assorted Juices, and Coffee

Price per person . . . \$15.50

~ Desserts ~

House-Baked Pies

Bourbon Pecan, Key Lime, Banana Foster, Dutch Apple, Boston Cream,
Cherry, Blueberry, Peach, or Pumpkin . . . *\$2.50 per person*

Cheesecakes

Kahlua Chocolate Chip, Frangelico Hazelnut, Amaretto Almond,
New York Style with Strawberry, Blueberry or Cherry Sauce . . . *\$3.00 per person*

Gourmet Cakes

Black Forest, Deluxe Carrot, Turtle Torte, Tiramisu . . . *\$2.75 per person*

Ice Cream

Assorted Ice Cream Cups . . . *\$1.25 per person*

Chocolate Dipped Strawberries . . . *\$1.50 each*

Cookies

Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Double Chocolate Chunk,
Reese's Pieces, White Chocolate Macadamia Nut . . . *\$1.50 per person*

Brownies

Salted Caramel Pretzel Brownies . . . *\$2.00 per person*

Assorted Sheet Cakes

Carrot, Chocolate, Vanilla, German Chocolate . . . *\$2.00 per person*

Gourmet Dessert Bars

Chocolate Marble, Caramel Apple, Lemon and Blueberry, Cookies and Cream . . . *\$2.50 per person*

Chocolate Fondue

Chocolate Fondue with Pineapple Chunks, Strawberries, Rice Crispy Treats,
Snackwell's Shortbread Cookies, Pretzel Logs, and Marshmallows for dipping . . . *\$3.50 per person*

Dessert Station

Includes Assorted Mini Cheesecakes, Gourmet Dessert Bars, Frosted Brownies, and
Chocolate Fondue with Accompaniments . . . *\$5.50 per person*

~ Non-Alcoholic Beverages ~

Punch Bowls

All Punch Bowls are sold by the gallon and serve approximately 20 guests per gallon.

Punch bowl, ladles, and cups are included.

Fruit Punch . . . \$12.00 White Grape Punch . . . \$15.00

Coffee Stations

Regular or decaf coffee . . . \$8.00 per gallon (3-gallon minimum)

Each gallon serves approximately 18 cups per gallon. Cups, creamers, and sugars are included.

Deluxe Coffee Station . . . \$2.00 per person

The Deluxe Coffee Station includes regular or decaf coffee, assorted flavored syrups, creamers, cinnamon sticks, whipped cream, and cherries.

Additional Beverage Options

Lemonade \$0.50 per person

Iced Tea \$0.50 per person

Bottled Water \$1.50 per bottle

Assorted Soda \$1.50 per can

~ Policies ~

- A deposit in the amount of 20% of the estimated total cost will be required within 3 weeks of scheduling your event. The deposit will be returned if your event is canceled 180 days prior to the reserved day. If an event is cancelled within 180 days of the event the deposit is non-refundable. These deposits can be applied towards another event within one year of your original booking date. ALL minimums apply.
- **All prices are subject to a 6% sales tax and an 18% service fee.**
- The balance in full is due PRIOR to the event. We accept cash, check, or all major credit cards.
- A guaranteed guest count is required 10 days prior to your scheduled event. This guarantee is understood to be a minimum and may not be decreased. If we are unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of deposit.
- **There is a \$100.00 travel fee for all food catering to the Graystone Event Center.**
- Buffet lines can be maintained up to a total of two hours of service upon request for open house style events. Arrangements must be made when finalizing. Each additional hour over the two-hour serving time will incur a \$50.00 fee.
- If serving time of any menu is more than 30 minutes off from the scheduled time, Distinctive Catering cannot be held responsible for quality or temperature of food. There may be an additional charge of \$50.00 for each half-hour serving time is delayed.

~ Policies ~

Continued.

- For Full Service china events, an exact number of guest tables and number of guest seats is required 10 days before your scheduled event to guarantee an adequate amount of china is provided. Our staff will arrive 2 hours before the guest arrival and will be on-site for a maximum of 6 hours. If the staff needs to be at the venue earlier to accommodate an on-site wedding ceremony, the additional charge is \$100.00 per half hour.
- For Standard or Premium Level disposable events, our staff will arrive 1 hour before the guest arrival and will be on-site for a maximum of 4 hours. If the staff needs to be at the venue earlier to accommodate an on-site wedding ceremony, the additional charge is \$100.00 per half hour.
- All menu choices have a 50-person minimum (with the exception of the Pig Roast). Additional charges will incur for less than 50 guests.
- Distinctive Catering will make every effort to accommodate special dietary requirements. Arrangements must be made in advance.
- Plated Entrées will require place cards at each place setting to identify guest's choice of menu item. A list of table numbers with quantity of each entrée must be provided when finalizing.
- Family Style menus available at select locations. Maximum 8 guests per table.
- All food must be provided through Distinctive Catering with the exception of wedding cake.
- Cake service is \$1.00 per person and includes our staff cutting and serving your cake on china plates. Disposable cake service is \$.50 per person and includes our staff cutting and plating your cake on disposable plates. The disposable service does not include our staff serving your cake. If we do not provide the cake service, you will be responsible for your own cake plates, forks, knife, and server.
- Prices subject to change due to market conditions. Menu prices will be guaranteed 90 days prior to your event. Contracted prices will be honored.
- Some menu packages do not include linens, however, we have them available to rent. Linen Tablecloths are \$5.00 each, Linen Skirting is \$25.00 per table and Linen Napkins are \$1.00 each.
- Throughout the menu you will find Items marked with an *. These items may contain raw or undercooked ingredients; or can be cooked to order. Notice: Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness.
- Distinctive Catering is fully licensed by the State of Michigan and insured for food and bar service.
- Prices in this menu are for Distinctive Catering at Graystone Event Center.

~ Bar Services ~

We can work with you to create custom bar packages to meet your needs for any size event, and for any length of time. Our Bar Service Packages may be used in conjunction with our award-winning food catering or as a stand-alone service. Our all-inclusive Bar Service Packages include the following:

- 5 Hours of serving time • Friendly and professional TIPS certified bartenders
- High quality disposable cups and napkins • Mixers, (where applicable) soft drinks, and bottled water
- Complete bar setup with linens, bar kits, garnishes, and ice
- Professional assistance and guidance for your event needs • All set up, tear down, and clean up

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Glassware and stemware available at select locations for an additional \$2.00 per person

Additional serving time available for \$1.50 per person per hour
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Distinctive Catering is fully licensed by the State of Michigan and insured for off-premise food and bar service

~ Bar Catering Policies ~

- **Bar Services are separate from food catering services, with individual contracts and deposits for each.**
- Bar service will close during dinner unless requested otherwise. Soda and juice are still available during that time.
- Cash bars for alcohol are prohibited. No shots, doubles, or pitchers will be served.
- Any opened bar product left-over at the end of the event is yours to keep. Draft beer kegs require a \$30 deposit each. The client is responsible for removing any opened left-over product at the end of the event. Distinctive Catering will not ship or store these products on the client's behalf for any reason.
- We will finalize the bar service event 10-12 business days in advance. We will contact you directly to finalize all times, counts, and final menu details.
- No additional alcohol may be brought onto the event property by any clients or guests. All alcohol must be purchased through our licensed bar service. We provide the liability insurance for your event.
- Any persons who appear younger than 30 will be asked for identification by the servers and bartenders. Only those persons who are 21 or older will be served alcohol. Our bartenders have the authority to refuse beverage service at any time to event attendees. Distinctive Catering reserves the right to terminate the beverage service at any time if the policies are being abused, or the State or Federal liquor laws are broken.
- **There is a \$100.00 travel fee for all Bar Services Catering to the Graystone Event Center.**

~ Bar Packages ~

The Budget Package – Beer, Wine, and Soda

Domestic or Craft Draft Beer, House Wines (Choose three) Cabernet, Chardonnay, Pinot Grigio, Pinot Noir, Moscato, or Merlot, Soft Drinks, and Bottled Water

----- Estimate \$8.95 – \$11.95 per person

The Signature Package – Beer, Wine, Soda, and Two Signature Drinks

Domestic and Craft Draft Beer, House Wines (Choose two) Cabernet, Chardonnay, Pinot Grigio, Pinot Noir, Moscato, Merlot, 2 Liquors of your choice with mixers and garnish, Soft Drinks, and Bottled Water

----- Estimate \$12.95 - \$14.95 per person

The House Package – Beer, Wine, Heaven Hill Liquors & Soda

Domestic and Craft Draft Beer, House Wines (Choose three) Cabernet, Chardonnay, Pinot Grigio, Pinot Noir, Moscato, or Merlot, House Liquors (Rum, Vodka, Whiskey, Gin, Spiced Rum, Peach Schnapps), Mixers, Soft Drinks, Bottled Water and Garnishes

----- Estimate \$13.95 - \$15.95 per person

The Call Package – Beer, Wine, Call Liquors, and Soda

Domestic and Craft Draft Beer, Specialty Wines: Rodney Strong Chardonnay, Trivento Malbec, Movendo Moscato, Call Liquors (Tito's Handmade Vodka, Bacardi Rum, Jack Daniels Whiskey, Bombay Gin, Captain Morgan Spiced Rum, Peach Schnapps, Malibu Rum, Sweet and Dry Vermouth), Mixers, Soft Drinks, Bottled Water, and Garnishes

----- Estimate \$16.95 - \$18.95 per person

The Top Shelf Package – Beer, Wine, Top Shelf Liquors, and Soda

Domestic and Craft Draft Beer, Specialty Wines: Rodney Strong Chardonnay, Trivento Malbec, Mark West Pinot Noir, Rionado Prosecco, Top Shelf Liquors (Grey Goose Vodka, Hendricks Gin, Makers Mark Bourbon, Dewar's White Label Scotch, Bacardi Rum Superior, The Kraken Black Spiced Rum, 1800 Silver Tequila, Grand Marnier Triple Sec, Sweet and Dry Vermouth), Mixers, Garnishes, Soft Drinks, and Bottled Water

----- Estimate \$20.95 - \$23.95 per person

Champagne Toast

Add a champagne toast to any bar package including Cooks Asti Spumante and Sparkling Grape Juice. Served with champagne glasses.....\$1.85 per person for all reception guests and head table, or \$3.00 per person for head table only

- Cash bars for alcohol are prohibited • No Shots, Doubles, or Pitchers are served
- A 6% Sales Tax and an 18% Service Fee will be added to all Bar Packages

For our full Bar Services Menu with additional details, products, policies, and frequently asked questions, please contact our Bar Event Coordinator today!
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