

ACCLAIMED CATERING



M E N U & B O O K I N G I N F O R M A T I O N





B U F F E T

- 1 Meat Choice - \$17.50 per person
- 2 Meat Choices - \$20.50 per person
- 3 Meat Choices - \$22.50 per person

Buffet Service Includes:

- 1 Starch Choice
- 2 Warm Vegetable Choices
- Choice of Salad
- Rolls and Butter

Pricing Notes:

Children 4-12 are 1/2 price.

Children under 4 are free.

All full service on-site catering subject to 20% service fee.

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B U F F E T

Buffet prices include set up, service, and tear down of appetizer and buffet tables. Also included are premium disposable white plastic plates, flatware, dinner napkins, and disposable cups. Our staff are also on site to clear all plates from guests and help assist during dinner.



Add china tableware, glass water goblets, linen dinner napkins, and real flatware. Our service staff will set the tables with the tableware, serve dinner rolls at the table, and clear plates for \$7 per person



A P P E T I Z E R S

Vegetables & Dip - \$3.49/person | A mixture of seasonal vegetables served with choice of creamy dill or ranch dips.

Tortilla Chips & Cool Mexican Dip- \$3.49/person | Homemade french onion dip with cream cheese, tomato, green pepper, onion, black olive, cheese, and taco seasoning.

Mixed Fruit- \$3.99/person | Fresh cuts of melon, citrus, and berry fruits.

Warm Queso Dip- \$3.99/person | Smooth with a little bite. Served with tortilla chips.

Warm Spinach & Artichoke Dip- \$4.49/person | Spinach, cream cheese, artichoke, bacon, and garlic make this a rich crowd pleaser! Served with tortilla chips.

Cheese & Crackers - \$3.75 | Cubes of all your favorite classic cheese like cheddar, colby jack, gouda, and jalapeno monterey jack cheeses with an assortment of entertainment crackers.

***Add assorted Ham, Salami, Capicola, and prosciutto for additional \$1.99.**



A P P E T I Z E R S

Stuffed Mushrooms - \$4.49/person | White button mushroom caps stuffed with our homemade mixture of sausage, cheddar cheese, and diced onion.

Garlic & Herb Butterflied Shrimp - \$5.49/person | Tender white shrimp, butterflied and marinated in garlic and herb sauce.

Chicken Wings - \$3.99/person | Cooked in your choice of barbecue or buffalo sauce. Or, get them unsauced with our signature seasoning!

Bourbon Meatballs- \$4.99/person | Tender meatballs roasted and served in a sweet, smokey bourbon sauce.

Charcuterie Board & Display- \$7.99/person | Fresh seasonal fruits, meats, cheeses, vegetables, and spreads displayed on a stylish black slate served with a variety of entertainment crackers.

Would you like our staff to stroll around, serving your guests their appetizers? We can do that! Add an additional \$3.00 per person for strolling appetizer service.



E N T R E E ' S

Beef Tips & Gravy | Tender cuts of beef slow roasted in gravy, A favorite among all our guests.

Oven Fried Chicken | Breaded chicken breasts, thighs, wings, and legs oven fried and never greasy.

Roasted Pulled Pork | Pork Shoulder seasoned with garlic, salt, pepper, and sage and roasted until the pork melts in your mouth.

Chicken Cordon Bleu | Boneless skinless chicken breasts, stuffed with thinly sliced ham and swiss cheese, breaded and oven fried for a crispy outside and a tender, moist inside.

Lemon Pepper Sole | Mild white fish basted and baked in lemon pepper butter sauce.

Smothered Chicken Breast | Boneless, skinless chicken breast breaded and baked and then topped with mushrooms, onions, and cheese.

Kielbasa & Sauerkraut | Handmade kielbasa roasted in beer and sauerkraut. Served with horseradish sauce.

Bacon Wrapped Pork Tenderloin | Tender pork tenderloin seasoned and wrapped in bacon. Then, slow roasted until moist and succulent!



S T A R C H E S

Homemade Mashed Potatoes &
Gravy

Homemade Macaroni & Cheese
(\$1.99 extra)

Cheese Potato Bake

Garlic & Rosemary Roasted
Redskins

Loaded Mashed Potatoes

Wild Rice Pilaf

S A L A D S

Classic House Salad

Caesar Salad

Summer Salad w/Mixed Berries

7 Layer Salad

Ranch Pasta Salad

Italian Pasta Salad

Potato Salad

V E G E T A B A L E S

Broccoli Florets | Green Beans & Bacon | Rivera Vegetable Blend
Sweet Corn | Bacon Roasted Brussel Sprouts | California Blend
Candied Carrots

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D E S S E R T S

Sheet Cake | Available in White, Chocolate, Marble, Red Velvet, Carrot, and Italian Cream as well as Buttercream, Chocolate, and Cream Cheese Frostings. \$2.75

Cheesecake | Your choice of New York, Cherry, Strawberry, Raspberry Swirl, and Turtle. \$3.50

Pies | Offered in Apple, Apple Crumb, Cherry, Pecan, Pumpkin, Banana Cream, and Coconut Cream. \$2.99

Cake Pops/Cake Truffles | Flavors include White, Chocolate, Red Velvet, and Carrot. \$2.99

Cheesecake Bites | 2" bite size cheesecakes in Plain, Cherry, Strawberry, and Turtle. \$2.99

Donuts/Donut Holes | Offered in a variety of flavors and styles. Ask us for more information! \$1.25

Cookies | Fresh baked in Chocolate Chip, Peanut Butter, and M&M among other flavors! \$1.75



B R U N C H

Breakfast Burritos | Flour tortillas filled with breakfast sausage, scrambled egg, cheddar cheese, potato, green pepper, and onion. \$3.99

Homemade Biscuits & Gravy | Made from scratch sausage gravy served with our homemade buttermilk biscuits. \$4.99

Roasted Potatoes | Seasoned with garlic and rosemary and roasted to golden brown. \$2.99

Blueberry Bread Pudding | Baked using our homemade bread and topped with our homemade vanilla glaze. \$3.99

Apple Baked Oatmeal | Rolled outs baked with fresh granny smith apples, maples syrup, and brown sugar. \$3.99

Breakfast Scramble | Your choice of Ham, bacon, and sausage or mushroom, green pepper, spinach, onion, and tomato in scrambled egg and cheddar cheese. \$4.99

Pigs in a Blanket | Breakfast sausage, onion, and cheddar cheese wrapped and baked in puff pastry. \$4.49



B R U N C H

Mini Muffins | Your choice of our made from scratch blueberry, bran, lemon poppy seed, or an assortment. \$3.99

Cinnamon Rolls | Made by hand with whole ingredients. Topped with our made from scratch icing \$3.99

Danish | Available in Cherry Cream Cheese, Raspberry Cream Cheese, Cream Cheese, and Strawberry Cream Cheese. \$3.99

Mini Donuts | Almost too cute to eat! Your choice of glazed, sprinkled, vanilla, chocolate, cinnamon and sugar, or powdered sugar. \$2.99

Mixed Fruit | **\$3.99/person** | **Fresh cuts of melon, citrus, and berry fruits.**

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B O X E D L U N C H E S

Turkey Club \$10.49

Sliced turkey breast, provolone cheese, and bacon served with lettuce and tomato on our homemade white bread.

Chicken Salad Croissant \$10.49

Our made from scratch chicken salad served with lettuce on a buttery croissant.

Chicken Caesar Wrap \$10.49

Savory grilled chicken tossed in romaine lettuce, parmesan cheese, and caesar dressing served in a spinach wrap.

Ham & Swiss on Sourdough \$10.49

Tender smoked ham and swiss cheese served on sourdough bread with lettuce and tomato.

Tuna Salad \$10.49

Fresh mixed albacore tuna mixed with diced onion and celery in light mayonnaise and served with lettuce on our homemade white bread.

Roast Beef & Cheddar \$12.49

Classic roast beef and sliced cheddar cheese topped with lettuce and tomato on our homemade white bread.

All boxed lunches served with assorted chips and homemade cookies along with packets of mayonnaise, mustard, and a napkin.

Add bottled soda or water for \$1.75 per bottle.

We ask for 48 hours notice on all boxed lunch orders.

Want it delivered? Just ask! Delivery extra



T A C O B A R B U F F E T
\$ 1 4 . 9 5 P E R P E R S O N

F E A T U R I N G

Seasoned Ground Beef
Grilled Chicken Fajita Strips
Soft and Hard Taco Shells
Refried Beans
Mexican Rice
Cheddar Cheese
Sredded Lettuce
Diced Tomatoes
Onions
Sliced Jalapeno
Salsa
Sour Cream
Tortilla Chips



T A S T I N G S

We offer private tastings at our bakery located at 147 West Main Street in Hopkins, Michigan.

Tastings are \$10 per person for up to 6 people maximum and include up to three (3) entrees, two (2) starches, and two (2) vegetables. Appetizers can be included for an additional cost of \$1.00 per person. If you choose to book with us, the amount of your tasting is discounted from your final invoice.

Tastings must be scheduled in advance. Please contact us to check availability!



P O L I C I E S

A non-refundable deposit of \$500 is required to book your event for an available date.

Events canceled within 30 days of the event will be required to pay the full contracted balance.

Final menu and full guest count is required 14 days prior to your event.

If ordering china and flatware, full count of tables and guests is required 14 days prior to your event.

All delivered catering is subject to a 10% service fee.

Full service, staffed on site catering is subject to a 20% service fee. Delivery fee does not apply to full service on site catering.

All credit card payments are subject to a 2.5% credit card processing fee.

Payment is due in full one (1) week prior to the event.

It is the Customer's responsibility to provide (2) 8 foot tables with table covering for the buffet line and (1) 8 foot table with table covering for any appetizer tables.

The Caterer will happily provide cutting and serving of any cakes or assistance with any other desserts. Arrangements must be made prior to the event. The service is complimentary.

If the Customer provides dessert but would like the Caterer to provide disposable dessert plates, arrangements must be made prior to the event.

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P O L I C I E S

The Caterer will provide disposable table service (Plate, Fork, Spoon, Knife, Napkin).

If the customer chooses to provide non-disposable dinnerware the Caterer will remove food particles and rinse the dishes for an addition fee of \$4.00 per person. This fee is exempt for all events at St. Mary's Visitation.

A Coffee Station may be provided by the Caterer at the event, free of charge. Arrangements must be made prior to the event. The Coffee Station may remain at the venue after the meal has finished. If the Customer chooses to keep the Coffee Station at the venue for the remainder of the event, the Caterer will charge a \$100 deposit which will be refunded upon the return of the Coffee Station to 147 West Main Street in Hopkins, Michigan 49328 within one week after the event.

The Caterer agrees deliver meals up to 25 miles or 30 minutes away, whichever is shorter.

All buffet items (entrees, sides, appetizers) with the exception of desserts, must be purchased for the full number of guests. Desserts can be ordered each.

All prices are subject to change. Once deposit is received, contracted prices will be honored.

Plated Entrées will require place cards at each place setting to identify guest's choice of menu items. A list of table numbers with quantity of each entrée must be provided when finalizing. Maximum of eight guests per table are required for the Plated Meal service.