



CATERING MENU

**LOCAL OWNERS.
LOCAL FOOD.
SOUTHWEST MICHIGAN.**

Minimum order amount of \$100.

Orders require 72 business hours.

Rush orders within 72 hours will have a \$50 convenience fee and will only be accommodated if available.

All orders canceled within 48 hours will be charged a 50% cancellation fee.

Delivery fee \$25.





LEVEL OF SERVICE OPTIONS



PICK UP

All menu items are served from disposable containers. Items can either be picked up hot or with reheat instructions. Items can be picked up at our retail location 210 E. Michigan Ave., Paw Paw, MI 49071.

DROP OFF

All menu items are served from disposable containers. Includes disposable serving utensils and compostable disposables. Disposable chafers and fuel are available for \$10 each.

SET UP

Self-service buffet line is set up with metal chafers to hold the food hot, trays and bowls. Equipment will need to be returned or picked up. Pick up would be an additional \$25. Black or white linen tablecloths \$5 each, need advanced notice. Compostable disposables are available for \$1 per person. Servers are \$35 per hour per server.

FULL SERVICE

Priced depending on complexity of the event. Includes buffet line set up, service, and clean up. Our team stays with you through your meal service. Includes compostable disposables. Black or white linen tablecloths \$5 each. Need advanced notice.



APPETIZERS

SERVES APPROXIMATELY 20 PEOPLE. IT IS RECOMMENDED TO ORDER ENOUGH OF EACH CHOICE TO FEED YOUR WHOLE GUEST COUNT.

\$80 MEXICAN SHRIMP COCKTAIL

Combination of pico salsa, salad shrimp, avocado, and tomato juice, served with tortilla chips

\$80 LOADED POTATOES

Pan of mini potatoes topped with cheese, bacon bits, and green onions served with sour cream and ranch

\$80 PIGS IN A BLANKET

Plain or everything bagel seasoned biscuit wrapped mini sausages served with dijon mustard

\$80 VEGETABLE CROISSANT

Croissant covered in vegetable cream cheese and topped with chopped vegetables and shredded cheddar

\$80 CHEESE AND CRACKERS

Three types of sliced cheese and one creamy cheese with assorted crackers

\$80 MEXICAN DIP TRIO

Pico salsa, guacamole, and queso dip with tortilla chips

\$80 BUFFALO CHICKEN DIP

Buffalo chicken dip with tortilla chips

\$70 ROSEMARY CAPRESE

Rosemary sprigs with mozzarella balls, cherry tomatoes, and drizzled with balsamic reduction (2 per person)



appetizers

\$60 VEGETABLE TRAY WITH RANCH

Carrots, celery, cherry tomatoes, cucumbers, bell peppers and ranch | Add hummus + \$10

\$60 FRUIT TRAY

Seasonal fruit tray

\$60 MINI STUFFED SWEET PEPPERS

Vegetable cream cheese stuffed sweet mini peppers

\$60 TRADITIONAL BRUSCHETTA

Bruschetta with crispy bread circles

\$60 LOADED HUMMUS AND NAAN BREAD

Hummus with cucumbers, black olives, feta, and cherry tomatoes served with naan bread

\$60 SLOPPY JOE DIP

Sloppy joe dip with crispy bread circles

\$60 7 LAYER TACO DIP

refried beans, cheddar cheese, taco sauce, sour cream, lettuce, tomatoes, green onions served cold with tortilla chips

\$50 PRETZEL BALLS WITH TRIO OF DIPS

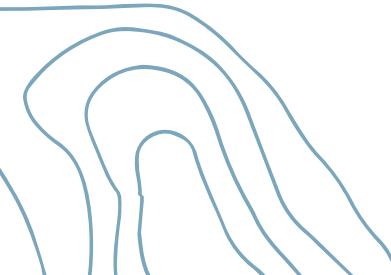
Pretzel balls with queso, honey mustard, and toffee dip

\$100 BEEF MEATBALLS (40)

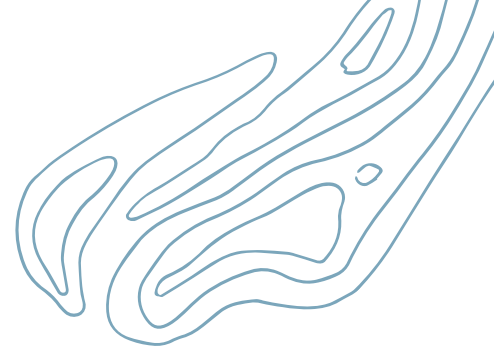
Choice of Italian, BBQ, root beer BBQ (2 per serving)

\$100 CHICKEN MEATBALLS (40)

Choice of buffalo, BBQ, italian parmesan (2 per serving)



appetizers



\$100 BACON STUFFED MUSHROOMS (40)

Bacon stuffed mushrooms (2 per person)

\$100 MEATLOAF SLIDERS

Meatloaf slices with yeast rolls (1 per person)

PER PERSON

\$12 CHARCUTERIE BOARD

3 oz each of assorted cheese and meats, assorted crackers, spreads, fruits, and veggies (minimum 10)

\$6 INDIVIDUAL CHARCUTERIE CUPS

Assortment of cheese, meats, crackers, fruit, and a sweet treat (minimum 20)





BAKERY

PRICE PER DOZEN OR PER BOX

\$60 LARGE CINNAMON ROLLS (PER DOZEN)

Cinnamon rolls with cream cheese glaze on the side

\$50 BROWNIES (PER BOX)

Assortment of cheesecake and classic brownies | 16 included

\$36 LARGE MUFFINS (PER DOZEN)

Assorted large muffins

\$36 ASSORTED CUPCAKES (PER DOZEN)

Assorted large cupcakes

\$36 BAGELS (PER DOZEN)

Assorted bagels and cream cream cheese cups

\$15 BOX OF COOKIES (PER BOX)

Assorted box of cookies peanut butter, chocolate chip, and sugar | 25 included

\$10 MINI MUFFINS (PER DOZEN)

Assorted mini muffins

PRICE PER PERSON

\$8 DESSERT AND FRUIT (PER PERSON)

Assortment of cookies and dessert bars served with fresh fruit tray



BREAKFAST

PRICE PER PERSON

\$12 SOUTHERNER

Fresh baked biscuits, creamy house made sausage gravy, scrambled eggs, red skin potato hash browns
Add mushroom gravy + \$3

\$12 CLASSIC

Scrambled eggs, red skin potato hash browns, 2 links, 2 bacon, fruit | Upgrade to cheesy potatoes + \$2

\$12 ZACH'S BREAKFAST

Breakfast burrito filled with sausage links, hashbrowns, scrambled eggs, cheddar cheese and served with sausage gravy

\$8 CONTINENTAL

Mini croissants, seasonal fruits, assorted sliced dessert breads
Add Eggs + \$3

breakfast



BUILD YOUR OWN BAR

PRICE PER PERSON

\$14 BAGEL CHARCUTERIE

Assorted bagels and cream cheeses, smoked salmon, bacon, sliced tomatoes, thin sliced red onions, capers, served with fruit bowl | Add eggs + \$3

\$13 BAKED POTATO OR MASHED POTATO

Large baked potato, butter, sour cream, broccoli, bacon crumbles and cheddar cheese sauce and a tossed salad with two dressings

\$13 CHICAGO DOG

Two all beef hotdogs and poppy seed buns, dill pickle wedge, sliced tomatoes, diced onions, sport peppers, mustard, ketchup, served with chips

\$12 PASTA

Penne pasta, marinara, meatballs, roasted vegetable, garlic bread sticks

\$12 TACO NACHO

Shredded chicken, ground beef, tortilla chips, soft shell tortillas, shredded lettuce, fresh pico salsa, sour cream, taco sauce and shredded cheese

\$12 BREAKFAST SANDWICH

Mix of biscuits and bagels, scrambled eggs, bacon, ham, sliced cheeses, sliced tomatoes, served with a fruit bowl

\$12 BREAKFAST TACOS

2 six inch flour tortillas, scrambled eggs, ground sausage and bacon crumbles, shredded cheese, pico salsa, sour cream, served with fruit bowl

build a bar



BUILD YOUR OWN BAR

PRICE PER PERSON

\$11 WALKING GREEK

Single serve pita chips, shredded Greek chicken, tzatziki sauce, feta cheese, black olives, cucumbers, diced tomatoes (served cold)

\$10 YOGURT PARFAIT AND BAGELS

Vanilla yogurt, mixed seasonal fruits, fresh made granola, served with assorted bagels and cream cheeses | Add eggs + \$3

\$10 WALKING BBQ

Single serve corn chips, pulled pork or chicken, chili beans, BBQ sauce, coleslaw, green onions | Add corn bread muffins + \$2

\$10 WAFFLES

2-4" Waffles, seasonal fruit, whipped cream, maple syrup, seasonal syrup, peanut butter cups, chocolate chips
Add chicken tenders and hot honey + \$5

\$10 HOT DOG

Two all beef hotdogs and buns, sweet pickle relish, ketchup, mustard, diced onions, served with chips
Add chili sauce and/or cheese sauce + \$3

\$10 WALKING TACOS

Single serve doritos, chili sauce, shredded lettuce, shredded cheese, diced onions, sour cream | Add corn bread muffins + \$2

build a bar



LUNCH

PRICE PER PERSON

\$15 GOURMET BOXED LUNCH

Chicken salad, imitation crab seafood salad, tuna salad, egg salad or roast beef on a croissant served with chips and a cookie | Add broccoli, macaroni, or potato salad + \$3

\$11 STANDARD BOXED LUNCH

Vegetarian, Bacon, Turkey or ham sandwich served with chips, and cookie | Add broccoli, macaroni, or potato salad + \$3

\$11 CHILI AND CORN BREAD

Beef or white chicken chili, corn bread muffins, diced onions, sour cream, shredded cheddar, hot sauce packets, cracker packets, 12oz individual containers | Add garden salad with two dressings + \$4 (minimum of 10 servings)

\$7 SOUP

Creamy tomato soup or soup du jour 12oz individual containers | Also available in 32oz and 64oz sizes (\$12 & \$24) (minimum of 10 servings)

6 SERVINGS

\$36 MUFFULETTA SANDWICH

Sourdough or pumpernickle bread filled with italian meats, sliced cheese and an olive mixture

\$36 PRESSED TURKEY SANDWICH

Sourdough or pumpernickle bread filled with sliced turkey, sliced cheese, and a pepperoncini sub slaw

\$30 7 LAYER SALAD

Lettuce, red onion, bacon, peas, shredded carrots, shredded cheese, creamy dressing





FULL PANS HOT CASSEROLE

LARGE PAN SERVES APPROXIMATELY 12-14 PEOPLE AND
CASSEROLES CAN BE A LUNCH OR DINNER OPTION

\$80 BEEF STROGANOFF

Creamy mushroom sauce and shredded beef mixed with
egg noodles | Add Rolls + \$5

\$80 POT ROAST

Tender chunks of beef in a rich gravy with tender
potatoes, carrots, onions, and celery | Add Rolls + \$5

\$80 SHRIMP LINGUINE

Tender shrimp mixed in a garlic lemon sauce and linguine

\$80 BEEF LASAGNA

Mile high beef lasagna with layers of rich ricotta and meat sauce

\$75 CHICKEN AND BISCUITS

Shredded chicken, peas, carrots, onions and celery in a
creamy gravy topped with homemade biscuits

\$75 CHICKEN AND STUFFING

Shredded chicken in a creamy mushroom gravy topped
with herb stuffing and cheddar cheese

\$75 CHEESY CHICKEN BROCCOLI RICE

Shredded chicken, broccoli cheddar cheese sauce and
long grain wild rice

\$75 SHEPHERD'S PIE

Ground beef with peas, corn, carrots and a rich gravy,
topped with cheesy mashed potatoes



Rolls

\$75 HOT CHICKEN SALAD

Shredded chicken in a creamy sauce with celery topped with cheddar cheese and potato chips | Add Rolls + \$5

\$75 CHICKEN ALFREDO

Shredded chicken in a creamy alfredo sauce mixed with penne pasta | Add mushrooms + \$5

\$70 BLACK BEAN & SWEET POTATO ENCHILADAS

Black beans, red onions, and sweet potatoes wrapped in flour tortillas topped with enchilada sauce and cheddar cheese

\$70 SPINACH CHEESE STUFFED SHELLS

Creamy spinach and cheese stuffed shells in a marinara sauce

\$70 VEGETARIAN LASAGNA

Mile high vegetarian lasagna with layers of creamy spinach ricotta, mozzarella and marinara

\$70 MUSHROOM SHEPHERD'S PIE

Portabella mushrooms, peas, corn, carrots in a rich gravy, topped with cheesy mashed potatoes

\$65 VEGETABLE PASTA BAKE

Roasted zucchini, bell peppers, yellow squash and carrots mixed with marinara and penne pasta

Add mozzarella and parmesan cheese blend + \$5

\$60 MACARONI AND CHEESE

Creamy baked macaroni and cheese | Add smoked sausage + \$10

\$60 BAKED PENNE

Marinara and penne pasta topped with a mix of mozzarella and parmesan cheese | Add ground beef + \$10



BEVERAGES

8-10 PER BOX

\$32 COFFEE 8-10 SERVINGS

96oz box of fresh brewed coffee, assorted creamers, assorted sugars, 10 coffee cups with lids | Upgrade to Greenglass artisan roasted specialty coffee + \$10

17-20 PER BOX

\$64 COFFEE 17-20 SERVINGS

160oz box of fresh brewed coffee, assorted creamers, assorted sugars, 20 coffee cups with lids | Upgrade to Greenglass artisan roasted specialty coffee + \$10

10-12 CUPS

\$32 GALLON FLAVORED LEMONADE

Dragon fruit, mango, raspberry, peach, or strawberry lemonade in gallon bag dispenser, 12 cups

\$32 COLD BREWED COFFEE

Fresh cold brewed coffee in gallon bag dispenser, 12 cups, assorted creamers | Upgrade to Greenglass artisan roasted specialty coffee + \$10

\$24 GALLON LEMONADE

Lemonade in gallon bag dispenser, 12 cups

\$24 GALLON ICED TEA

Unsweet iced tea in gallon bag dispenser, 12 cups

\$5 KOMBUCHA

Canned Kombucha (minimum 12)

\$2.50 BOTTLED JUICE

Orange juice or apple juice (minimum 12)

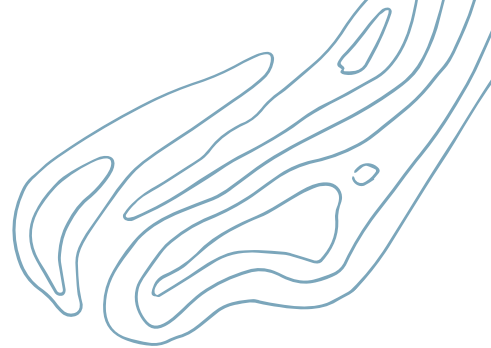
\$1.50 SODA

Assorted cans of soda (minimum 12)

\$1.25 BOTTLED WATER

Spring water 16.9oz bottled water (minimum 12)

beverages





ALA CART

PRICE PER PERSON

\$4 GARDEN SALAD

Spring mix, cucumbers, cherry tomatoes, and two dressings

\$4 CAESAR SALAD

Romaine, shredded parmesan, croutons, and creamy caesar dressing

\$4 BACON

Applewood smoked bacon (3 pieces per person)

\$4 SAUSAGE LINKS

Sausage links (3 per person)

\$4 CHEESY POTATOES

Cubed potatoes in a cheddar cheese sauce

\$3 RED SKIN POTATO HASH BROWNS

Red skin potato hash brown cubes

\$3 FRUIT BOWL

Fresh cut seasonal fruit

\$3 EGGS

Scrambled eggs or peeled hardboiled eggs (2 per person)

\$3 SALADS

Fruit, American potato, dill potato, Mexican street corn, broccoli, farmer's dilly

\$2 WHOLE FRUIT

Assorted oranges, apples, and bananas