



YOUR EVENT, DONE PERFECTLY.

M E N U

Off-Premise Locations

Looking for a banquet center for your special event?

Along with partnerships with several wonderful venues throughout West Michigan, Distinctive Catering by Brann's has three beautiful venues to choose from.

Distinctive Catering & Banquet Center

4945 Division Ave South
Wyoming, MI 49548

Grandville Banquet Center

2900 Wilson Ave
Grandville, MI 49418

The Waddell Banquet Center

1115 Taylor Ave North
Downtown Grand Rapids, MI 49503

For additional information, policies and pricing on these or other venues please visit our website at www.distinctivecatering.com or call 616-538-4384.



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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, assorted cubed, sliced and gourmet cheeses served with assorted crackers . . . *\$2.75 per person*

Wow your guests with our popular extra-large Gourmet Fruit & Cheese decoratively displayed on a mirror (serves approximately 125 guests) **\$290.00**

Fresh Cut Deli Meat and Cheese Assortment

Ham, summer sausage, pepperoni, salami, assorted cubed and bar cheese, queen pimento stuffed olives served with assorted crackers . . . *\$2.50 per person*

Fresh Fruit Tray

Honeydew, cantaloupe, grapes, pineapple, strawberries, and seasonal fruit and berries . . . *\$2.00 per person*

Extra-large fresh Fruit Mirror Display (serves approximately 125 guests) **\$225.00**

Tropical Themed Fruit Display

Great for Hawaiian or tropical themed parties.

Honeydew, cantaloupe, grapes, pineapple, strawberries and seasonal fruits and berries arranged beach theme with brown sugar sand, palm trees and edible Hawaiian flowers (serves approximately 125 guests) **\$250.00**

Fresh Vegetables and Dip

Broccoli buds, celery sticks, baby carrots, cauliflower buds, cherry tomatoes and assorted seasonal vegetables served with vegetable dip . . . *\$1.75 per person*

Cheese and Cracker Display

Cubed cheddar, Colby jack, Havarti, jalapeño and Schuler's bar cheese served with assorted crackers . . . *\$1.75 per person*

Gourmet Cheese Display

Havarti, Baby Brie, Boursin, Gouda and grapes served with assorted crackers and French baguette . . . *\$2.00 per person*

Tortilla Pinwheels

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

Vegetable Pinwheels

Chopped mixed sautéed seasonal vegetables in cream cheese sauce wrapped in a vegetable tortilla and sliced into bite sized wheels . . . *\$2.00 per person*

~ Hors D'oeuvre Trays ~

Continued

Peel & 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*

Tailgate Subs

Sliced ham, turkey, Swiss and American cheese, lettuce, tomato and red onion cut into two inch pieces served with mayonnaise and mustard on the side . . . *\$2.50 per person*

Mini Croissant Sandwiches

Mini butter croissants filled with a white meat chicken salad or ham salad . . . *\$2.50 per person*

Home Made 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, provolone, salami, capicola, and assorted olives served with French baguettes and assorted crackers . . . *\$3.00 per person*

Beef Tenderloin Display

Beef tenderloin served chilled on French bread with romaine lettuce and red pepper aioli . . . *\$3.75 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

Fresh Beer Steamed Kielbasa with Sauerkraut

\$2.50 per person

Famous Meatballs

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

Crispy Chicken Wings

\$2.50 per person

Buffalo Chicken Wings

Served with celery sticks and Bleu cheese dressing . . . *\$2.50 per person*

***Marinated Steak Kabobs**

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

Marinated Chicken Kabobs

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

Grilled Vegetable Kabobs

Skewered zucchini, summer squash, red onion, mushrooms and colored peppers seasoned with garlic, olive oil and Italian herbs . . . *\$2.25 per person*

Sausage, Seafood or Vegetable Parmesan Stuffed Mushroom Caps

\$2.25 per person

Alaskan Crab Cakes

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

Fresh Buffalo Mozzarella Bruschetta

Diced tomatoes, fresh buffalo mozzarella, garlic, basil, balsamic vinegar, fresh parmesan and olive oil served with crispy bread rounds . . . *\$1.75 per person*

Crab Dip

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

Buffalo Chicken Dip

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

Spinach and Artichoke Dip

Spinach, artichokes and gourmet cheeses topped with fresh grated parmesan and served hot with homemade pita chips . . . *\$2.00 per person*

You may mix or match ala carte hors d'oeuvres and trays.

~ Hors d'oeuvre Stations ~

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

Stir Fry Station

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

Pasta Station

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

Fajita Station

Includes seasoned steak & chicken strips, roasted peppers & onions, bean dip, Spanish rice, soft tortilla shells, sour cream, salsa and shredded 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, 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 cheese cakes, gourmet dessert bars, frosted brownies and chocolate fondue with accompaniments . . . *\$5.50 per person*

~ Dry Snacks ~

Great as appetizers or a late night snack

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 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 . . . \$18

***10 oz. Prime Rib** - Herb seasoned slow roasted prime rib with au jus . . . \$20

***Chuck Tenderloin** – Grilled chuck tenderloin sliced and topped with choice of a rich bordelaise sauce or caramelized onions and crumbled gorgonzola cheese . . . \$19

Chicken

Chicken Chardonnay

Searched boneless chicken breast smothered with sautéed mushrooms and onions topped with Chardonnay cream sauce . . . \$19

Fresh Herb Chicken

Grilled boneless chicken breast marinated with fresh oregano, garlic, honey and lemon topped with fresh butter herb sauce. . \$19

Chicken Marsala

Searched boneless chicken breast topped with sautéed mushrooms and finished with our own Marsala wine sauce . . . \$19

Asiago Artichoke Chicken

Searched boneless chicken breast stuffed with Boursin and asiago cheese, artichoke, wild rice and sautéed leeks topped with Chardonnay sauce . . . \$20

Tuscan Chicken

Searched boneless chicken breast filled with sun dried tomatoes, spinach and ricotta cheese topped with a fresh basil sauce. . \$20

Vegetarian

Roasted Stuffed Portabella

Stuffed with Boursin and asiago cheese, artichoke, wild rice and sautéed leeks then finished with Chardonnay sauce . . . \$17

Penne Pasta with Chardonnay Sauce

Penne pasta blended with roasted garlic, fresh basil, roasted tomato and Chardonnay cream sauce . . . \$17

Vegetarian Stir Fry

Fresh seasonal vegetables stir fried in a teriyaki soy sauce . . . \$17

Vegetarian Lasagna

Ricotta, parmesan and mozzarella cheese, layered with spinach, mushrooms, onion, green peppers, lasagna and marinara sauce . . . \$18

~ Plated Entrées ~

Combinations

***Steak and Chicken**

6 oz USDA choice aged certified Angus sirloin served with choice of Chicken Chardonnay, Chicken Marsala, or Herb Chicken . . . \$20

***Chuck Tenderloin and Chicken**

Grilled chuck tenderloin with bordelaise sauce served with choice of Chicken Chardonnay, Chicken Marsala or Herb Chicken . . . \$23

Seafood

Broiled Tilapia

Broiled tilapia with sautéed flame roasted peppers and onions smothered with fresh tarragon cream . . . \$18

Broiled Salmon

Broiled salmon topped with dill cream sauce . . . \$19

Whitefish

Fresh whitefish topped with cilantro lime butter sauce . . . \$19

Pork

Roast Pork Loin

Boneless roast pork loin with a green peppercorn cognac cream sauce . . . \$19

Pork Tenderloin with Plum Sauce

Marinated grilled pork tenderloin served with a plum cabernet sauce . . . \$19

Stuffed Pork Loin

Roast pork loin stuffed with Italian sausage topped with a coarse Dijon mustard and chive sauce . . . \$19

Plated Starch Options

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

Plated Vegetable Options

Fresh Cauliflower, Fresh Broccoli, California Blend Vegetables, Whole Maple Glazed Baby Cut Carrots, Fresh Green Beans with Garlic Butter, Green Beans with Bacon & Mushrooms

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 Bone-In 8 cut Chicken, Chicken Chardonnay, Herb Chicken,
Chicken Marsala, Beef Pot Roast, Honey Glazed Ham,
Barbeque Pork Ribs, Whole Boneless Roast Turkey

Choice of One Starch

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

Choice of Hot One Vegetable

California Blend Vegetables, Green Beans with Bacon and Mushrooms, Buttered Corn,
Cheesy Broccoli, Maple Glazed Baby Cut Carrots

This Menu Also Includes:

Choice of Beer Steamed Kielbasa with Sauerkraut or Barbeque Meatballs
Tossed Garden Salad with Dressings
Ciabatta Rolls with Butter
& Coffee.

Price per person \$20

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 ~

Perfect for encouraging your guests to mingle while offering variety.

Includes:

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

Hors d'oeuvres Choices:

Sausage Stuffed Mushroom Caps
Seafood Stuffed Mushrooms Caps
Vegetable Parmesan Stuffed Mushroom Caps
Kielbasa with Sauerkraut
Marinated Steak Kabobs
Marinated Chicken Kabobs
Grilled Vegetable Kabobs
Buffalo Chicken Wings with Bleu Cheese Dressing
Crispy Chicken Wings
Spinach and Artichoke Dip with Homemade Pita Chips
Crab Dip with Homemade Pita Chips
Buffalo Chicken Dip with Homemade Pita Chips
Roasted Red Pepper Hummus with Vegetables and Fresh Pita Bread (cold)
Tortilla Pinwheels (cold)
Vegetable Pinwheels (cold)
Buffalo Mozzarella Bruschetta (cold)
Deli Subs (cold)

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

Price per person \$14

**Add one of our stations for an additional \$5.50 per person
(see page 7)**

~ Budget Buffet ~

Leave all of the food preparation up to us on your special day!

Choice of One Entrée

Baked Chicken, *Slow Roasted Seasoned Roast Beef, Honey Glazed Ham,
*Swiss Steak, 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, Duchesse Potatoes
Baked Potato with Butter and Sour Cream, Au Gratin Potatoes,
Home Style Stuffing, Wild Rice

Choice of One Hot Vegetable

California Blend, Green Beans with Bacon & Mushrooms,
Whole Maple Glazed Baby Carrots, Buttered Corn, Cheesy Broccoli

Choice of Two Prepared Salads

Fresh Cut Fruit Salad, Potato Salad, Italian Pasta Salad, Cole Slaw,
Cheddar Macaroni Salad, Marinated Three Bean Salad

This Menu Also Includes

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

Price per person... \$12

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

~ Signature Buffet ~

Includes all the elegance and service you're looking for on your special day!

Choice of Two Entrées

Baked Chicken, *Slow Roasted Seasoned Roast Beef, Honey Glazed Ham,
*Swiss Steak, 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 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, Duchesse Potatoes
Baked Potato with Butter and Sour Cream, Au Gratin Potatoes,
Home Style Stuffing, Wild Rice

Choice of One Vegetable

California Blend, Green Beans with Bacon & Mushrooms, Whole Maple Glazed Baby Carrots,
Buttered Corn, Cheesy Broccoli

Choice of Two Prepared Salads

Fresh Cut Fruit Salad, Potato Salad, Italian Pasta Salad, Cole Slaw,
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 Dressings
Ciabatta Rolls with Butter
and Coffee Station

Price per person \$14

Add a second starch or vegetable for an additional \$1 per person

~ Ultimate Signature Buffet ~

Comes with choice of one appetizer, two entrées, three side dishes & one salad.

Choice of One Appetizer

Barbeque, Swedish, Sweet and Sour 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,
*Swiss Steak, Whole Boneless Roast Turkey, Honey Glazed Ham,

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 & Sour Cream, Au Gratin Potatoes, Garlic Mashed Redskins with Gravy,
Parsley Buttered Redskins, Duchesse Potatoes, Home Style Stuffing, Wild Rice, Buttered Corn,
California Blend Vegetables, Fresh Green Beans with Garlic Butter, Green Beans with Bacon & Mushrooms,
Fresh Cut Fruit Salad, Italian Pasta Salad, Potato Salad, Cole Slaw

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 coffee station.

Price per person \$17

~ Fajita Buffet ~

Add a little spice to your event!

Seasoned and Grilled Fajita Steak Strips
Seasoned and Grilled Fajita Chicken Breast Strips
Roasted Peppers and Onions
6" 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 \$12.00

~ Taco Bar ~

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

Price per person ...\$10.00

~ Italian Pasta Buffet ~

This menu includes choice of three entrées, one hot vegetable, one prepared salad, garlic bread, Caesar salad and 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 homemade marinara sauce

Mostaccioli and Sausage

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

Vegetarian Lasagna

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

Fettuccini Alfredo

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

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)

One Vegetable Choice

California Blend, Green Beans with Bacon & Mushrooms, Maple Glazed Baby Cut Carrots, Fresh Steamed Broccoli, Buttered Corn

One Prepared Salad Choice

Fruit Salad, Italian Pasta Salad, Cheddar Macaroni Salad, Cole Slaw

Beverage Choices

Lemonade, Iced Tea, Fruit Punch or Coffee

Price per person . . . \$14

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

Chicken Parmesan

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

Chicken Marsala

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

~ Hawaiian Buffet ~

Add a tropical twist to your next event!

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

Starch Choices

Parsley Buttered Redskins, Duchesse Potatoes, Baked Potatoes with Butter & Sour Cream, Wild or Citrus Rice

Vegetable Choices

Buttered Corn, Green Beans with Bacon & Mushrooms, California Blend, Maple Glazed Baby Cut Carrots, Cheesy Broccoli

Prepared Salad Choices

Fresh Cut Fruit Salad, Pasta Salad, Cheddar Macaroni Salad, Cole Slaw

Beverage Choices

Lemonade, Iced Tea, Fruit Punch or Coffee

Price per person . . . *\$14*

~ Hog Tied Pig Roast ~

Our Fun & Festive Pig Roast Includes:

*Slow Roasted Pig (Prepared & carved with showmanship at your site)
Corn on the Cob, Garlic Bread, Baked Beans, Fruit Salad, Potato Salad, Potato Chips and Dip, Buns & Sauces, Choice of Lemonade, Iced Tea, Fruit Punch or Coffee

Price per person . . . \$14 (Minimum 100 Guests)

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

~ Grills & Barbeques ~

All American Picnic Buffet

Grilled On Site!

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

Price per Person . . . \$9.00

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

Western BBQ 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 & Sour Cream, Corn on the Cob with Melted Butter,
Garlic Bread, Tossed Salad with Dressings, Cole Slaw, Pasta Salad,
Choice of Lemonade, Iced Tea, Fruit Punch or Coffee

Price per person . . . \$13

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 fruit or Italian pasta salad, kettle chips, and a chocolate chip cookie.

Add soda (Pepsi products) or bottled water for \$1.25 per person.

Roast Beef Asiago

Lean USDA roast beef on rosemary ciabatta bread, with lettuce, sliced tomato, red onion, asiago cheese and horseradish sauce. . . . \$7.95

Chipotle Turkey Club

Chipotle turkey on asiago ciabatta bread with Gouda cheese, hickory smoked bacon, lettuce, sliced tomato, red onion and chipotle mayo. . . . \$7.95

Buffalo Chicken Sandwich

Sliced buffalo chicken breast on asiago ciabatta bread with lettuce, sliced tomato, red onion and ranch dressing. . . . \$7.95

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. . . . \$7.95

Greek Veggie Wrap

Spinach wrap filled with fresh sliced cucumbers, sliced tomatoes, red onion, pepperoncini, Kalamata olives, feta cheese and Greek dressing. . . . \$7.95

Minimum order is 10 Box Lunches.

Please choose a maximum of 2 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 18 hours in advance.

Box Lunches are available for pick up or delivery.

All prices shown above are per person.

6% Sales Tax and 12% Delivery Fee will be added to all orders.

~ Luncheons ~

Make your next meeting or seminar memorable!

Luncheon menus are available Monday through Friday 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 . . . \$9

Baked Potato & 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, Rolls & Butter
Choice of Lemonade, Iced Tea, Fruit Punch or Coffee

Price per person . . . \$8.00

Add Homemade Soup to your Luncheon

Cheesy Broccoli, Chili, White Chicken Chili, Tomato Bisque, Chicken Noodle, or Soup Du Jour
. . . . *\$2.00 per person*

~ Breakfast ~

Add an Omelet Station to your Breakfast . . . additional \$3 per person

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

Prepared to order live by our trained Chefs!

Continental Breakfast

Assorted Bagels, Mini Muffins, Fruit Danish Rolls, Croissants, Fresh Cut Fruit Salad,
Cream Cheese, Cinnamon Butter & Preserves, Coffee & Orange Juice

Price per person . . . \$6.50

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 & Coffee

Price per person . . . \$10.00

Brunch Buffet

Available 9:00 AM to 2:00 PM

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

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

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

Choice of one vegetable: California Blend Vegetables, Maple Glazed Carrots, Buttered Corn,
Green Beans with Bacon & Mushrooms

Brunch Menu also includes

Fresh Fruit tray, Assorted Pastries, Assorted Juices and Coffee

Price per person . . . \$14.00

~ Desserts ~

The perfect finishing touch...

House Baked Pies

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

Home Made 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 Cake, 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 . . . *\$3.00 per person*

Dessert Station

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

~ Non Alcoholic Beverages ~

Looking for another beverage to add to your menu? Look no further ...

Punch Bowls

All Punch Bowls are sold by the gallon & serve approximately 20 guests per gallon.
Punch bowl, ladles & 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 & 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 & cherries

Additional Beverage Options

Lemonade \$0.50 per person
Iced Tea \$0.50 per person
Bottled Water \$ 1.25 per person
Assorted Soda \$ 1.25 per person

~ 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 • You keep opened unused products
Professional assistance and guidance for your event needs • All set up, tear down, clean up and travel fees

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Glassware and stemware available for additional \$1.50 per person
Additional serving time available for \$1.50 per person per hour
.....

Distinctive Catering is fully licensed by the State of Michigan and insured for off-premise food and bar service

~ Bar Packages ~

The Budget Package – Beer, Wine & Soda

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

----- Estimate \$7.95 – \$10.95 per person

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

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

----- Estimate \$11.95 - \$13.95 per person

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

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

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

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

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

----- Estimate \$14.95 - \$16.95 per person

The Top Shelf Package – Beer, Wine, Top Shelf Liquors, Soda & Glassware

Domestic and Craft Draft Beer, Specialty Wines: Rodney Strong Chardonnay, Trivento Malbec, Movento Moscato, Grand Traverse Riesling, Top Shelf Liquors (Grey Goose Vodka, Tanqueray Gin, Makers Mark Bourbon, Dewar's White Label Scotch, Bacardi Rum, Sailor Jerry Spiced Rum, Baileys Irish Cream, Gran Marnier Triple Sec, Sweet & Dry Vermouth), Mixers, Garnishes, Soft Drinks and Bottled Water. Also includes glassware and stemware.

----- Estimate \$18.95 - \$21.95 per person

Champagne Toast

Add a champagne toast including Cooks Asti Spumante and Sparkling Grape Juice, 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
- 6% Sales Tax and 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!

616-538-4384 ext. 104 • www.distinctivecatering.com

~ 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 6% sales tax and 18% service fee.**
- The balance in full is due PRIOR to the event. We accept 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.
- A travel fee will apply for events held outside of a 50 mile radius from our Catering Facility.
- 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 by Brann's 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.
- For Full Service china events, our staff will arrive 2 hours before the guest arrival, and will be onsite 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 per half hour.
- For Standard or Premium level disposable events, our staff will arrive 1 hour before the guest arrival, and will be onsite 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 per half hour.
- All menu choices have a 50 person minimum (with the exception of the Pig Roast). Additional charges will be incurred for less than 50 guests.
- Distinctive Catering by Brann's will make every effort to accommodate special dietary requirements. Arrangements must be made in advance.
- The Plated Entrees menu option will require place cards on each table to identify each guest's choice of menu item.
- All food must be provided through Distinctive Catering by Brann's 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.
- 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.
- For menus that include linens, the tablecloths can be picked up a few days in advance at our catering center at 4945 South Division Ave. These arrangements must be made when finalizing 10 days prior to your event. They can be dropped off at the same location the following Monday.

~ Policies Continued ~

- Prices subject to change due to market conditions. Menu prices will be guaranteed 90 days prior to your event. Contracted prices will be honored.
- 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 food borne illness.
- Prices in this menu are for off premise catering. Distinctive Catering by Brann's owned and some partnered venues have separate menus.

Additional Bar Service 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 go over 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 being broken.

Distinctive Catering

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