



CATERING
MENU

AMWAY GRAND PLAZA
HOTEL CATERING



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For more information call, 616.776.6400,
email salescatering@amwaygrand.com or
visit us online at amwaygrand.com

All prices are subject to 22% Service Charge and 6% sales tax.
Prices are subject to change.

AMWAY GRAND PLAZA
HOTEL CATERING



BREAKFAST CONTINENTAL + À LA CARTE

Continental breakfasts are a drop-off service. Tableside service not included.
Maximum of 2 hours display.

CONTINENTAL BREAKFAST 12

priced per person

Assorted baked breakfast breads / miniature flaky butter croissants / miniature muffins / fruit preserves / butter / coffees / selection of teas / carafes of a variety of juices

CONTINENTAL BREAKFAST UPGRADES

priced per person

- > Warm croissant sandwich with egg, crisp bacon and cheese / **5.5**
- > Warm croissant sandwich with egg, spinach and Gouda / **5.5**
- > English muffin sandwich with egg, ham and cheese / **5**
- > Warm breakfast burrito with egg, sausage and peppers / **5**
- > Cheese omelet with salsa **gf** / **5**
- > Ham and cheese omelet with salsa **gf** / **5.5**
- > House-made yogurt parfait martini with yogurt, fresh berries and granola / **4.25**
- > Kellogg's cereal with milk / **2.5**
- > Fresh fruit and berries **gf** / **4**

BREAKFAST À LA CARTE

priced per dozen (minimum 1 dozen)

- > Grand Plaza Michigan dried cherry granola bar / **32**
- > Shelled hard boiled eggs **gf** / **26**
- > Cake donut holes > choice of plain / cinnamon sugar / powdered sugar / **26**
- > Miniature chocolate croissants / **26**
- > Miniature assorted danishes / **30**
- > Assorted bagels / cream cheese / butter / **32**
- > Whole fruit **gf** / **26**
- > Assorted individual yogurt **gf** / **32**
- > Kellogg's Nutri-Grain Bars / **32**
- > NJOY Gourmet Oatmeal / **44**

BREAKFAST BEVERAGES

- > Starbucks Frappuccino / each **4**
- > Assorted mineral waters > bottled spring water / Fiji / Evian / each **3**
- > Assorted sparkling waters > Perrier / San Pellegrino / each **4**
- > Assorted Pepsi soft drinks / each **3**
- > Bottled juices / each **3.25**
- > Naked juice fruit smoothie / each **5**
- > Coffee, decaffeinated coffee, teas / per gallon **49**



BREAKFAST

BUFFET + PLATED + STATIONS

Minimum of 30 guests. A service fee will apply for 29 guests or less / **100**

Breakfast buffets are serviced for a maximum of 2 hours.

BREAKFAST BUFFET

Scrambled eggs served with shredded cheddar and mozzarella cheeses, green onions and mild salsa / a selection of fresh cubed fruit / baked breakfast breads / croissants / miniature muffins / fruit preserves / butter / coffees / selection of teas / carafes of a variety of juices

> Choice of 1 potato and 2 proteins / **20**

> Choice of 1 potato, 2 proteins and 1 extra / **22**

> Choice of 2 potatoes, 2 proteins and 2 extras / **25**

Potatoes > shredded hash browns / Potatoes O'Brien / Lyonnaise potatoes / American potatoes

Proteins > sausage links / pork sausage patties / crisp bacon strips / Canadian bacon / turkey sausage patties / vegetarian sausage patties / corned beef hash

Extras > cinnamon French toast with maple syrup / crustless spinach, feta and roasted red pepper quiche / crustless mushroom, onion and sausage quiche / cheese omelet **gf** / NJOY Gourmet Oatmeal / assorted individual yogurt **gf** / biscuits with sausage gravy / cheese blintz with fruit compote

BREAKFAST BUFFET UPGRADES

Omelet station > bacon crumbles / cubed ham / crumbled sausage / spinach / onions / tomatoes / wild mushrooms / diced peppers / cheddar cheese / mozzarella cheese / feta cheese / assorted bottled hot sauces / *additional price per person 8 / chef fee (one chef per 100 guests) 100*

Yogurt parfait bar > plain yogurt / vanilla greek yogurt / house made granola / assorted berries / *additional price per person 5*

Crêpes (select one) > mixed berries / spinach, artichoke and brie / sausage, egg and mushrooms / *additional price per person 7 / chef fee (one chef per 100 guests) 100*

BREAKFAST, PLATED

All plated breakfasts served tableside with assorted miniature Danishes / croissants / muffins / butter / fruit preserves / coffees / hot teas / assorted juices

> Choice of 1 starter, 1 entrée, 1 potato and 1 protein / **22**

> Choice of 1 starter, 1 entrée, 1 potato and 2 proteins / **25**

> Choice of 1 starter, 2 entrées, 1 potato and 2 proteins / **29**

Starter > a cup of fresh berries and melon / yogurt parfait / cottage cheese and peach cup

Entrée > scrambled eggs with cheddar cheese and chives / cinnamon French toast with maple syrup / crustless mushroom, onion and Gruyère quiche / cheese blintz with berry compote

Potatoes > shredded hash browns / Potatoes O'Brien / Lyonnaise potatoes / American potatoes

Proteins > sausage links / pork sausage patties / crisp bacon strips / Canadian bacon / turkey sausage patties / vegetarian sausage patties / corned beef hash



BREAKFAST

ADD MORE...

Maximum of 2 hours display.

BREAKFAST SPREADS

Smoked salmon > capers / plain cream cheese / egg yolk / red onions / vine ripe tomatoes / plain and wheat bagels

> Small / serves approximately 25 guests / **195**

> Large / serves approximately 50 guests / **375**

Euro tray > charcuterie of sliced salami, ham and thinly sliced prosciutto / sliced baguette / artisanal cheese / preserves

> Small / serves approximately 25 guests / **225**

> Large / serves approximately 50 guests / **450**

BRUNCH COCKTAILS

Bloody Mary bar > selection of vodkas, house infused pepper vodka and bacon vodka / celery spears / filthy pickles / filthy stuffed olives / lime and lemon wedges / pickled assorted vegetables / sea salt / black pepper / garlic powder / celery salt / Worcestershire / horseradish / Tabasco / Frank's RedHot / Sriracha / dill sauce / tomato juice / V-8 / Zing Zang / per drink **10** / bartender fee (one per 100 guests) **100**

Mimosa bar > sparkling wine / cranberry juice / peach purée / orange juice / club soda / fresh assorted berries / orange slices / per bottle **40** / bartender fee (one per 100 guests) **100**



BREAKS

MORNING + AFTERNOON

Served for a maximum of 1 hour.

PER PERSON BREAKS

All per person breaks served with coffee, decaf, tea, assorted soft drinks and bottled spring water.

Daily grind > Michigan cherry scones / chocolate dipped biscotti / pecan cinnamon rolls / **8.5**

Morning pick me up > individual yogurts **gf** / trail mix **gf** / Grand Plaza dried cherry granola bars / whole fresh fruit **gf** / **9**

The sweet tooth > red velvet, chocolate and vanilla cupcakes with buttercream frosting / freshly baked small cookies / **10.5**

The chocolate lover > chocolate dipped Oreos / chocolate brownies / blondie brownies / chocolate dipped pretzel rods / dark chocolate covered strawberries **gf** / **10**

The nature trail **gf** > baby carrots / celery sticks / hummus / ranch dip / trail mix / whole fresh fruit / **11**

Ice cream social **gf** > Hudsonville chocolate and vanilla ice creams / chopped nuts / chocolate chips / warm fudge / caramel sauce / cherries / whipped topping / **10.5** / *chef fee (one chef per 100 guests)* **100**

PLAZA SNACKS

Serves approximately 25 guests per order

- > Potato chips / **32**
- > Pretzels / **32**
- > Tortilla chips **gf** / **32**
- > Party mix / **32**
- > Fancy mixed nuts / **42**
- > Root vegetable chips **gf** / **42**
- > Trail mix **gf** / **42**
- > Fancy tea cookies / **49**

Fruit and cheese > seasonal fresh fruit **gf** / variety of cubed cheeses **gf** / crackers / mixed nuts **gf** / **12**

Game day tailgate > warm soft jumbo pretzels / tortilla chips **gf** / hot queso dip / mustard dipping sauce / **11**

South of the border **gf** > tortilla chips / salsa / corn and black bean salsa / guacamole / sliced peppers / ranch dip / **12**

Movie theater > individual bags of Grand Rapids buttered, white cheddar and caramel popcorn **gf** / M&M candies / **9**

Make your own trail mix **gf** > dry roasted peanuts / almonds / dried cranberries / yogurt covered raisins / chocolate chips / pretzels / **9.5**

Make your own yogurt parfait > Greek plain yogurt **gf** / vanilla yogurt **gf** / fresh berries **gf** / house-made granola / **9.5**

Make your own strawberry shortcake > sliced pound cake / strawberry compote **gf** / whipped cream **gf** / crushed cookies / **9.5**

Made in Michigan > Great Lakes Potato Chips **gf** / Kellogg's Nutri-Grain bars / dried blueberry and cherry scones / **11**



BREAKS SNACKS À LA CARTE

Minimum order of one dozen per item

26 PER DOZEN

- > Original Dutch windmill cookies
- > Slices of assorted baked breakfast breads
- > Miniature chocolate croissants
- > Cake donut holes > choice of plain / cinnamon sugar / powdered sugar
- > Shelled hard boiled eggs **gf**
- > Whole fresh fruit > apples / bananas / oranges
- > Individual bags pretzels
- > Chocolate dipped Oreo cookies

30 PER DOZEN

- > Assorted donuts
- > Assorted muffins
- > Miniature assorted danishes
- > Assorted finger sandwiches > assortment of ham / turkey / beef / watercress / cheese
- > Assorted Great Lakes potato chips **gf**

32 PER DOZEN

- > Assorted individual yogurts **gf**
- > Michigan cherry scones
- > Pecan cinnamon rolls
- > Assorted croissants > flaky butter / chocolate / cinnamon
- > Assorted danish > fruit / cream cheese
- > House-made Rice Krispies bar with toffee chunks **gf**
- > Rocky Road brownies
- > Grand Plaza Michigan dried cherry granola bars
- > Kellogg's Nutri-Grain Bars
- > Chocolate dipped biscotti
- > Chocolate dipped pretzel rod

7 À LA CARTE

38 PER DOZEN

- > Toaster station of fresh assorted bagels / cream cheese
- > House-made energy bars
- > Skewers of fresh cubed fruit and berries **gf**
- > Antipasto skewers **gf** > cubed cheeses / Genoa salami / olive / pepperoncini

44 PER DOZEN

- > NJOY gourmet oatmeal
- > Assorted freshly baked cookies > chocolate chunk / oatmeal raisin / sugar / white chocolate chunk with roasted macadamia nuts
- > Assorted mini cupcakes assortment > red velvet / chocolate / vanilla
- > Cheesecake tartelette > choice of raspberry vanilla / orange vanilla dark chocolate / chocolate hazelnut
- > Tartelette > lemon blueberry meringue
- > Opera > choice of raspberry / pistachio / valencia
- > Dark chocolate dipped strawberries **gf**
- > Truffles assortment > milk chocolate / dark chocolate / white chocolate
- > Cannoli > chocolate hazelnut
- > Dessert shooters **gf**
- > Warm soft pretzels > cheese / mustard dip
- > Grand Rapids Popcorn > choice of buttered **gf** / white cheddar **gf** / caramel **gf**

48 PER DOZEN

- > Individual granola parfaits
- > Cupcakes > red velvet / chocolate / vanilla
- > Cake pops > choice of chocolate / vanilla / red velvet / carrot cake
- > Chocolate dipped flourless cake pops **gf**
- > Chocolate dipped pecan pie pops
- > Chocolate dipped vanilla cheesecake pops
- > French macarons **gf**
- > Coconut macaroons **gf**
- > Crunchy choux > choice of lemon cream / chocolate hazelnut / dark chocolate
- > Fruit salad cups **gf**
- > Vegetable crudité / ranch dip **gf**

BREAKS REFRESHMENTS

- > Assorted mineral waters > bottled spring water /
Fiji / Evian / *each* **3**
- > Assorted sparkling waters > Perrier / San Pellegrino / *each* **4**
- > Assorted bottled juices / *each* **3.25**
- > Assorted fruit juices by pitcher / *per gallon* **49**
- > Coffee, decaffeinated coffee / *per gallon* **49**
- > Selection of teas / *per gallon* **49**
- > Coffee > assorted flavored syrups / whipped cream /
chocolate shavings / Sugar in the Raw / *per gallon* **54**
- > Lemonade or iced tea / *per gallon* **49**
- > Chilled apple cider / *per gallon* **49**
- > Hot spiced apple cider with cinnamon sticks / *per gallon* **54**
- > White grape juice punch with fresh strawberries / *per gallon* **49**
- > Sparkling champagne style punch / *per gallon* **64**
- > Milk, 8 oz. cartons > whole / 2% / chocolate / skim / *each* **2.5**
- > Assorted bottled Lipton Iced Tea / *each* **3.5**
- > Starbucks Frappuccino / *each* **4**
- > Naked juice fruit smoothies / *each* **5**
- > Assorted Pepsi soft drinks / *each* **3**

DAY BEVERAGE SERVICE

Half day is a 4 hour service and all day is an 8 hour service.

All day

- > Hot and cold service / *price per person* **18**
- > Only cold or only hot / *price per person* **14**

Half day

- > Hot and cold service / *price per person* **11**
- > Only cold or only hot / *price per person* **7**



LUNCH BUFFET

Minimum of 30 guests.

A service fee will apply for 29 guests or less / 100

Lunch buffets are serviced for a maximum of 2 hours.

All buffet lunches served with tableside coffees, hot teas, and iced tea.

Add soup du jour or beef and bean chili **gf** for an additional cost per person / 4

SOUP AND SALAD

27

Soups (*select 2*) > soup du jour / broccoli smoked Gouda / herb tomato **gf** / beef and bean chili **gf** / chicken noodle

Salads > seasonal baby greens with kale and chopped romaine lettuce

Artisan breads > Pan de Sal rolls / seven-grain rolls / butter

Accompaniments > chilled sliced grilled chicken / chilled sliced marinated flank steak / bacon crumbles / cucumbers / chopped eggs / cherry tomatoes / garbanzo beans / cheddar cheese / feta cheese crumbles / croutons / dried cherries / sunflower seeds / assorted individual dressings

Desserts > almond and fruit financier / chocolate espresso mousse **gf** / blondie brownie

> Add pre-made sandwiches / *additional price per person 7*

DELI

27

- > Mixed field greens with radish and carrot
- > Assorted individual dressings
- > Fresh fruit salad
- > Seasonal pasta salad
- > Potato chips

Selections > sliced ham / turkey / roast beef / Albacore white tuna / Swiss / colby / pepper jack / cheddar

Accompaniments > sliced tomatoes / lettuce / Kosher pickles / mustard / mayonnaise

Artisan breads > multigrain / sourdough / marble rye / Pan de Sal rolls / seven-grain rolls / **gf** bread upon request

Desserts > chocolate chip cookies / Meyer Lemon bars / pecan pie

GRAND BURGER

27

- > Garden salad > dried cherries / grape tomato / cucumber **gf**
- > Assorted individual dressings
- > Fresh fruit salad

Proteins > beef burger / grilled chicken breast / *vegetarian burgers (available upon advance request)

Accompaniments > sliced ripe tomatoes / Bermuda onion rings / American cheese / Swiss cheese / warm crisp bacon / sliced dill pickles / lettuce leaves / bbq sauce / mustard / mayonnaise / tomato ketchup

Sides > seasoned potato wedges / beer battered onion rings

Artisan breads > pretzel buns / hamburger buns

Desserts > assorted fruit pies / warm chewy gooey brownies / miniature cupcakes

LUNCH BUFFET

Continued from the previous page

TOUR OF ITALY 27

- > Mixed field greens and romaine lettuce with tomato, pickled onions and olives
- > Assorted individual dressings
- > Fresh fruit salad

Pastas > cheese tortellini with baby spinach, roasted vegetables and red pepper cream sauce

Proteins > Tuscan style breast of chicken **gf** / Italian meatloaf with mushrooms

Vegetables > cauliflower **gf** / broccoli and carrot medley **gf**

Accompaniments > freshly grated Parmesan cheese **gf** / red pepper flakes **gf**

Bread > Parmesan garlic breadsticks

Desserts > Tiramisu / raspberry panna cotta shooter **gf** / chocolate hazelnut cannoli

ASIAN 27

- > Mixed field greens with mandarin orange sections and sliced toasted almonds
- > Assorted dressings
- > Fresh fruit salad

Starters > vegetarian spring rolls with sweet and sour sauce **v**

Proteins > stir-fried ginger beef with shiitake mushrooms and chopped scallions **gf** / coconut lemongrass breast of chicken **gf**

Vegetables > steamed green beans with sesame seeds **gf+v**

Accompaniments > soy sauce **gf** / chili garlic sauce **gf** / steamed white rice **gf+v**

Desserts > mango tapioca pudding **gf+df** / chocolate banana crumb cake / caramelized pineapple coconut bande

SOUTH OF THE BORDER 27

- > Crisp corn **gf** and flour tortillas
- > Green chili corn bread muffin
- > Assorted individual dressings

Proteins > marinated strips of fajita chicken with sautéed bell peppers and onions **gf** / seasoned ground beef **gf**

Accompaniments > chopped iceberg and romaine lettuces / tomatoes / black olives / jalapeños / chopped white onions / guacamole / salsa / sour cream / shredded cheddar cheese / queso fresco

Sides > cilantro-lime rice **gf** / refried beans **gf**

Desserts > Spanish chocolate crinkle cookies / tres leches cake / crème caramel **gf**

BEER CITY USA 27

- > Seasonal green salad
- > Assorted individual dressings
- > Sweet and sour cole slaw
- > Watermelon wedges

Proteins > bone-in fried chicken / slow-smoked pulled pork with bbq sauce **gf**

Sides > drunken baked beans with bacon **gf** / Panko-topped cavatappi pasta with cheese ale sauce

Bread > pretzel rolls

Desserts > pound cake with fresh strawberry sauce / s'mores pie / caramel apple bar

LUNCH PLATED

Minimum of 30 guests.

A service fee will apply for 29 guests or less /100

PLATED LUNCH

All plated lunches served tableside with freshly baked rolls and butter, coffees, hot teas and iced tea.

> **To create your plated lunch, please select 1 first course, 1 protein with 1 sauce, 1 starch, 1 vegetable and 1 dessert or allow our world-class chefs to select for you.**

1. FIRST COURSE > CHOOSE 1

SOUP / SALADS / FRUIT

- > **Soups** > Tomato basil bisque / Tuscan minestrone / sweet corn bisque / broccoli smoked Gouda / soup du jour
- > **Fruit cup** of seasonal melon, pineapple and berries **gf**
- > **Caesar salad** of romaine lettuce with herb croutons, grated Parmesan cheese and traditional Caesar dressing
- > **Baby iceberg** with tomato, cucumber, smoked blue cheese and green goddess dressing **gf**
- > **Baby kale**, friséé, shaved fennel, purple grapes, crumbled goat cheese and red wine vinaigrette **gf**
- > **Spinach and romaine** lettuces with tomatoes, cucumbers, garbanzo beans, crumbled feta and lemon oregano vinaigrette **gf**
- > **Romaine and iceberg** lettuces with red quinoa, mandarin oranges, carrots, green onions, toasted sesame seeds and ginger miso dressing **gf**



2. PROTEIN > CHOOSE 1

CHICKEN/PORK

- French cut chicken breast** **gf** / 28
- Chicken Piccata** / 30
- Boneless pork chop** **gf** / 29
- Stuffed chicken** with goat cheese, pears, currants and arugula / 30
- Chicken Saltimbocca** **gf** / 30
- Chicken Wellington** / 29

Select 1 sauce if not specified

Boursin mushroom sauce **gf** / herb jus **gf** / pesto garlic **gf** / lemon caper **gf** / apple poblano chutney **gf**

BEEF

- Smoked beef brisket** **gf** / 33
- 5 oz. filet of beef tenderloin** **gf** / 35
- Braised short rib** **gf** / 34
- Beef tips** with forest mushrooms and pearl onions **gf** / 32
- House made beef and pork meatloaf** / 32

Select 1 sauce

Au poivre / Bourbon bbq **gf** / chimichurri **gf** / Cabernet demi-glace

FRESH SEAFOOD

- Panko crusted whitefish** / 30
- Pan roasted char grilled salmon** **gf** / 32
- Pan-seared walleye fillet** / 31
- Halibut fillet** **gf** / 35
- Seasonal seafood upon request** / market price

Select 1 sauce

Citrus beurre blanc **gf** / seafood chowder / lemon caper sauce **gf** / garlic-lime cream **gf**

LUNCH PLATED

Continued from the previous page

3. VEGETABLE > CHOOSE 1

Seasonal Chef's selection **gf** / steamed haricots verts **gf** / honey glazed carrots **gf** / steamed asparagus **gf** / roasted Brussels sprouts **gf** / broccolini **gf**

4. STARCH > CHOOSE 1

Seasonal Chef's selection **gf** / Plaza potato tart **gf** / herb roasted fingerling potatoes **gf** / root vegetable mash **gf** / garlic mashed potatoes **gf** / brown and wild rice pilaf **gf** / Parmesan risotto **gf**

5. DESSERT > CHOOSE 1

Vanilla cheesecake **gf** / apple, blueberry or cherry pie / key lime tart / chocolate banana crumb cake / peanut butter mousse tart with candy crumble / cocoa swirl bande / Italian caramel cream cake

VEGAN / VEGETARIAN

> *Select 1 entrée and 1 dessert option to serve to your guests – if required. Entrée price is the same as the main selected entrée.*

Faux ricotta and rutabaga cannelloni with braised escarole, bean and tomato stew and oyster mushrooms **gf+v**

Ratatouille timbale with jumbo asparagus, chickpea purée and pickled root vegetables **gf+v**

Szechuan tofu with baby bok choy, shitake mushrooms, peppers, scallions and brown rice **gf+v**

Mushroom risotto with savory consommé, spring peas, and mushroom ragout **gf+v**

Hickory smoked portobello mushroom with seared polenta, fennel salad and house-made steak sauce **gf+v**

Select 1 vegan dessert

Chocolate cake with fresh berries and raspberry sauce **gf+v** / coconut mango tapioca pudding **gf+v** / fresh fruit and cold sabayon with sherry **gf+v** / apple puff tart with strawberry sauce **gf+v**

PASTA

Does not include selection of starch and vegetable.

Orzo pasta with roasted chicken breast, roasted vegetables and roasted red pepper cream / **28**

Rigatoni with roasted chicken breast, asparagus, goat cheese, spring peas and basil cream / **28**

Cheese tortellini with roasted chicken breast, roasted vegetables and creamy pesto / **27**

**Substitute shrimp additional cost per person / 4*



LUNCH

LIGHT SIDE PLATED

Minimum of 30 guests.

A service fee will apply for 29 guests or less / 100

All plated light lunches served with choice of fresh fruit cup or soup du jour as first course. Tableside coffees, hot teas, iced tea and fresh baked rolls included.

Black and blue salad > sliced steak atop chopped romaine, bibb and radicchio lettuces with grape tomatoes, pine nuts, pickled red onions and blue cheese dressing **gf** / 28

Sesame chop salad > sesame marinated sliced chicken atop Napa cabbage and chiffonade radicchio with red peppers, fresh cilantro, julienne carrots, green onions, toasted sesame seeds and ginger miso dressing **gf** / 27

Michigan cherry chicken salad > tender chicken tossed in a savory aioli with Michigan cherries atop a bed of chopped romaine lettuce or on a flaky croissant / 27

The Grand sandwich > deli turkey and double smoked bacon with sliced tomato, lettuce, smoked Gouda and smoked tomato aioli on five-grain bread / 28

Select 2 desserts

Family-style petite dessert selections > house-made Rice Krispies bar with toffee chunks **gf** / lemon bar / house-made brownie / chocolate chunk cookie / assorted mousse shooters **gf** / caramel apple bar



LUNCH TO-GO

Lunch to-go is a drop off service, tableside service not included.

gf bread available upon request.

Add soup du jour for an additional cost per person / **4**

TO-GO LUNCHES

All Plaza Deluxe Box Lunches and Brown Bag Lunches include assorted Great Lakes potato chips, Chef's selection of artisan breads and cheeses, condiments, plastic utensils, wet naps and napkins.

BEVERAGES

Priced individually, charged based upon consumption

- > Assorted Pepsi soft drinks / **each 3**
- > Assorted mineral waters / bottled spring water > Fiji / Evian / **each 3**
- > Assorted sparkling waters > Perrier / San Pellegrino / **each 4**
- > Assorted bottled juices / **each 3.25**
- > Milk, 8 oz. cartons > whole / 2% / chocolate / skim / **each 2.5**
- > Assorted bottled Lipton Iced Tea / **each 3.5**

THE BROWN BAG LUNCH

18

Displayed as a buffet or assembled in bags

- > **Whole fresh fruit** > select 1 apple / banana / orange
- > **Dessert** > select 1 freshly baked chocolate chunk cookie / house-made fudge brownie / house-made blondie brownie / house-made Rice Krispies bar with toffee chunks **gf**

Select up to 3

- Deli hoagie** with baked ham, smoked turkey breast and lettuce
- Chicken salad** with Michigan dried cherries
- Albacore tuna salad**
- Smoked breast of turkey** with cheddar cheese
- Baked ham** with Swiss cheese
- Roast top round of beef** with Colby cheese
- Vegan wrap** served in a spinach tortilla wrap with roasted red pepper hummus, portabella mushrooms, cucumbers, tomatoes and red onion

THE PLAZA DELUXE BOX LUNCH

23

SANDWICHES *select up to 3*

- Double cherry smoked ham** with crisp double smoked bacon and cheddar on onion focaccia
- Hickory smoked turkey breast** and provolone with creamy Dijon on whole grain bread
- Italian style roast beef** with smoked Swiss and horseradish cream on a crusty baguette
- Veggie delight** of grilled portabella mushroom with olive tapenade and mild giardiniera in a basil tortilla wrap
- Mediterranean sliced salami** and capicola ham with mozzarella and garlic hummus on a baguette
- Mayo-free tuna salad** with soft boiled eggs and fresh herbs on flat bread

SALADS *select 1*

European style sweet and sour coleslaw **gf** / roasted potato salad **gf** / quinoa salad **gf** / roasted cauliflower salad **gf** / Tuscan kale salad with Italian dressing **gf** / zesty pasta salad / vegetable crudité with hummus **gf**

FRUIT *select 1*

granola parfait with fresh fruit / mixed berries **gf** / minted fresh fruit **gf**

DESSERT *select 1*

Original Dutch Windmill Cookies / house-made fudge brownie / house-made blondie brownie / house-made Rice Krispies bar with toffee chunks **gf**

DINNER BUFFET

Minimum of 30 guests.

A service fee will apply for 29 guests or less / **100**

Dinner buffets are serviced for a maximum of 2 hours.

BUFFET DINNER

All buffet dinners are served with freshly baked rolls and butter with tableside coffees, hot teas and iced tea.

- > Your choice of 2 starters, 1 accompaniment, 1 vegetable, 2 proteins and 2 desserts / **49**
- > Your choice of 2 starters, 2 accompaniments, 1 vegetable, 3 proteins and 3 desserts / **59**

Starters > fruit salad / traditional Caesar salad / chopped salad with peppered bacon and crumbled blue cheese / Grand Caprese salad / mixed field greens salad / spinach salad / soup du jour

Proteins > French cut chicken breast **gf** / Chicken Piccata / beef brisket **gf** / fried chicken / smoked bbq ribs **gf** / beef stroganoff / oven roasted salmon **gf** / braised pork shanks **gf** / Panko crusted white fish / slow braised beef roast **gf** / striped Chilean seabass **gf**

Accompaniments > au gratin potatoes **gf** / herb roasted fingerling potatoes **gf** / root vegetable mash **gf** / tortellini with baby spinach, roasted vegetables and red pepper cream sauce / wild rice pilaf cake **gf** / mushroom mascarpone polenta **gf** / Parmesan risotto **gf**

Vegetables > steamed haricots verts **gf** / honey glazed carrots **gf** / steamed asparagus **gf** / sweet corn kernels with red peppers **gf** / broccolini **gf** / roasted Brussels sprouts **gf** / seasonal Chef's selection **gf**

Desserts > fruit pies / cupcakes / apple and dried cherry strudel / flourless chocolate cake **gf** / house-made vanilla cheesecake / chocolate stout royal

DINNER BUFFET UPGRADES

Carved for your guests by our chef.

Chef fee (one chef per 100 guests) maximum 2 hours / **100**

Fire-roasted tenderloin of beef / sauce Bearnaise / creamy horseradish sauce / Dijon mustard / Parker House rolls / butter / additional price per person **16**

Slow-roasted prime rib / au jus / horseradish sauce / popovers / butter / additional price per person **14**

Herb-crusted New York strip loin / Dijon mustard / creamy horseradish sauce / Parker House rolls / butter / additional price per person **14**

Roasted turkey breast basted and slow cooked / corn relish / cranberry sauce / seasoned mayonnaise / Dijon mustard / Parker House rolls / butter / additional price per person **7**

Honey glazed country ham slow baked / honey Dijon mustard / seasoned mayonnaise / Parker House rolls / butter / additional price per person **7**

Colorado rack of lamb / red onion jam / mint jelly / petite rolls / additional price per person **16**

Bavarian slow roasted pork loin / onion beer sauce / Parker House rolls / butter / additional price per person **9**



DINNER PLATED

Minimum of 30 guests.

A service fee will apply for 29 guests or less /100

PLATED DINNER

All plated dinners are served tableside with freshly baked rolls and butter, coffees, hot teas and iced tea.

> **To create your plated dinner, please select 1 first course, 1 protein with 1 sauce, 1 starch, 1 vegetable and 1 dessert or allow our world class chefs to select for you.**



1. FIRST COURSE > CHOOSE 1

SALADS

- > **Caprese salad** with sliced Heirloom tomatoes, Buffalo mozzarella, sweet basil, extra virgin olive oil and freshly cracked pepper **gf**
- > **Mélange of arugula**, spinach and friséé with dried cherries, seared hazelnuts and honey-mustard vinaigrette **gf+v**
- > **Boston bibb lettuce** with pistachios, Gorgonzola crumbles, purple grapes and sherry shallot vinaigrette **gf**
- > **Boston bibb**, radicchio and Belgian endive with roasted Roma tomatoes, smoked Gouda and herb vinaigrette **gf**
- > **Romaine lettuce** with focaccia croutons, shredded Parmesan cheese and Caesar dressing
- > **Crisp baby iceberg** lettuce with carrots, tomatoes, cucumbers, white cheddar and ranch dressing **gf**
- > **Michigan salad** of romaine, spinach and radicchio with sliced strawberries, walnuts, dried cherries, blue cheese crumbles and raspberry vinaigrette **gf**
- > **Scarlet and black kale**, arugula and friséé with pickled carrots, Romano, roasted grape tomatoes and balsamic vinaigrette **gf**
- > **Romaine and cabbage** with mandarin oranges, red and yellow peppers, carrots, sesame seeds and garlic miso vinaigrette **gf**
- > **Roasted watermelon salad** with lime, mint, mixed olives, goat cheese crumbles, fleur de sel and extra virgin olive oil **gf**
- > **Tuna Niçoise** inspired salad **gf** / *additional price per person 5*
- > **Soba noodle salad** with cilantro pesto, shiitake mushrooms, red peppers, roasted peanuts, baby arugula and seared ahi tuna / **gf** / *additional price per person 5*

DINNER PLATED

Continued from the previous page

2. PROTEIN > CHOOSE 1

CHICKEN / PORK

Rosemary roasted French cut chicken breast gf / 43

Chicken Piccata / 45

Braised pork shank gf / 46

Stuffed chicken with goat cheese, pears, currants and arugula / 46

Chicken Saltimbocca gf / 45

Tomahawk pork chop gf / 47

Select 1 sauce

Boursin mushroom sauce gf / herb jus gf / garlic-lime cream gf / lemon caper gf / pesto gf / onion beer sauce gf

BEEF

7 oz. filet of beef tenderloin gf / 70

Boneless braised short rib gf / 50

New York strip gf / 64

Beef ribeye gf / 64

Select 1 sauce

Au poivre / pan jus / sherry shallot demi-glace / Cabernet demi-glace

FRESH SEAFOOD

Pan seared walleye gf / 46

Salmon fillet gf / 47

Halibut fillet gf / 64

Striped Chilean seabass gf / 62

Seasonal seafood upon request / market price

Select 1 sauce

Citrus beurre blanc gf / seafood chowder / garlic-lime cream gf

CREATE A DUET

Create a dinner entrée by combining two of the following for a duet. Select 1 base item to start and 1 additional item plus a sauce previously listed to complete your duet.

First, select 1 base item

French cut chicken breast gf / 39

Tenderloin of beef gf / 49

Second, select 1 additional item along with a sauce previously listed

5 oz. lobster tail gf / 25

Crab stuffed shrimp (2) gf / 14

French cut chicken breast gf / 10

Jumbo crab cake / 13

4 oz. fillet of salmon gf / 13

4 oz. fillet of halibut gf / 15

Herb grilled shrimp (3) gf / 15

The price of your duet is the cost of your base item plus the cost of your additional item



DINNER PLATED

Continued from the previous page

3. VEGETABLE > CHOOSE 1

Chef's seasonal selection **gf** / steamed haricots verts **gf** / honey glazed carrots **gf** / steamed asparagus **gf** / roasted Brussels sprouts **gf**

4. STARCH > CHOOSE 1

Chef's selection **gf** / garlic mashed potatoes **gf** / Plaza potato tart **gf** / herb roasted fingerling potatoes **gf** / root vegetable mash **gf** / Orzo pasta / wild rice pilaf cake **gf** / Parmesan risotto **gf**

5. DESSERT > CHOOSE 1

Apple strudel with Michigan dried cherries, vanilla and strawberry sauce

Individual vanilla cheesecake with berry coulis

Cappuccino tiramisu with Kahlua and chocolate sauces

Strawberry Italian tarte with peach sauce

Malted chocolate caramel torte with balsamic raspberry sauce

German chocolate bombe with strawberry vanilla swirled sauces **gf**

English date pudding with butter caramel sauce

Black forest stout with malted cream and cherry compote

Duo dessert plate / additional price per person 3

Trio dessert plate / additional price per person 4

VEGAN/VEGETARIAN

> *Select 1 entrée and 1 dessert option to serve to your guests – if required. Entrée price is the same as the main selected entrée*

Select 1 entrée

Faux ricotta and rutabaga cannelloni with braised escarole, bean and tomato stew and oyster mushrooms / **gf+v**

Ratatouille timbale with jumbo asparagus, chickpea purée and pickled root vegetables / **gf+v**

Szechuan tofu with baby bok choy, shiitake mushrooms, peppers, scallions and brown rice / **gf+v**

Mushroom risotto with savory consommé, spring peas and mushroom ragout / **gf+v**

Hickory smoked portobello mushroom with seared polenta, fennel salad and house-made steak sauce / **gf+v**

Select 1 vegan dessert

Chocolate cake with fresh berries and raspberry sauce **gf+v** / coconut mango tapioca pudding **gf+v** / fresh fruit and cold sabayon with sherry **gf+v** / apple puff tart with strawberry sauce **v**

RECEPTION CULINARY DISPLAYS

GULFSTREAM SEAFOOD FESTIVAL

Chilled jumbo shrimp gf > traditional cocktail sauce / lemon wedges / *price per 100 pieces* **400**
> 150 pieces or more includes a lighted, carved ice bowl

Sushi gf > spicy tuna rolls / California rolls / bbq eel rolls / shrimp nigiri / pickled ginger / soy sauce / wasabi paste / 4 pieces per person
> Small / *serves approximately 25 guests* / **325**
> Large / *serves approximately 50 guests* / **650**

Smoked Atlantic salmon > chopped onions / boiled egg / capers / blended cream cheese / bagel chips
> Serves approximately 25 guests / *price per display* **225**

Assorted seafood displayed on ice gf > Gulf shrimp / snow crab claws / freshly shucked oysters / cocktail sauce / horseradish sauce / Tabasco Sauce / lemon wedges / *price per 100 pieces* **500**

Smoked fish display > hot smoked salmon / smoked trout / smoked whitefish / mussel salad / lavash / petite baguette / cranberry horseradish cream /
> Serves approximately 50 guests / *price per display* **550**

Alaskan king crab legs > sauce à l'Americain **gf** / *price per pound* **65**

CARVING BLOCK

Carved for your guests by our chef.
Chef fee (one chef per 100 guests) duration 2 hours / **100**
Additional hours (per chef, per hour) / **50**

Roasted turkey breast > basted and slow cooked / corn relish / cranberry sauce / seasoned mayonnaise / Dijon mustard / Parker House rolls / butter / *serves approximately 35 guests* / **250**

Honey glazed country ham > slow baked / honey Dijon mustard / seasoned mayonnaise / Parker House rolls / butter / *serves approximately 50 guests* / **350**

Fire-roasted tenderloin of beef > sauce Bearnaise / creamy horseradish sauce / Dijon mustard / Parker House rolls / butter / *serves approximately 25 guests* / **400**

Herb-crusted New York strip loin > Dijon mustard / creamy horseradish sauce / Parker House rolls / butter / *serves approximately 30 guests* / **425**

Bavarian slow roasted pork loin > onion beer sauce / Parker House rolls / butter / *serves approximately 30 guests* / **295**

Roasted salmon en croûte > remoulade sauce / *serves approximately 15 guests* / **250**

Roasted top round of beef > cooked medium rare > Dijon mustard / creamy horseradish sauce / Parker House rolls / butter / *serves approximately 50 guests* / **400**

Cherrywood-smoked, low and slow roasted pork shoulder > Memphis-style and Carolina-style bbq sauces / Pan de Sal slider buns / sweet & sour cole slaw / *serves approximately 30 guests* / **295**

Colorado rack of lamb > red onion jam / mint jelly / petite rolls / *serves approximately 25 guests* / **400**

RECEPTION

CULINARY DISPLAYS

Antipasto > a variety of salami including Genoa, Prosciutto, Mortadella and Sopressata / stuffed grape leaves / olives / pepperoncini / roasted button mushrooms / grilled asparagus / marinated artichoke hearts / Romano chunks / Gorgonzola / white bean hummus / seasoned pita chips / grissini / grape clusters

> Small / serves approximately 25 guests / **225**

> Large / serves approximately 50 guests / **450**

Bruschetta > tomatoes / artichokes / edamame hummus / mushrooms / grilled breads

> Small / serves approximately 25 guests / **195**

> Large / serves approximately 50 guests / **375**

Gourmet cheeses > a selection of imported and domestic cheeses / dried fruit / a variety of gourmet crackers

> Small / serves approximately 25 guests / **195**

> Large / serves approximately 50 guests / **375**

Garden vegetables > a gourmet blend **gf** / avocado ranch dip / garlic hummus dip

> Small / serves approximately 25 guests / **125**

> Large / serves approximately 50 guests / **230**

Fruit > sliced and cubed **gf** / grapes / berries / creamy citrus dip / strawberry yogurt dip

> Small / serves approximately 25 guests / **195**

> Large / serves approximately 50 guests / **375**

Desserts > cheesecake tartlet with fruit garnish / miniature cupcakes / dark chocolate dipped strawberries **gf** / chocolate hazelnut cannoli / chocolate truffles **gf**

> Small / serves approximately 25 guests / **325**

> Large / serves approximately 50 guests / **630**

Plaza assorted dips

Serves approximately 25 guests per order

> Sour cream and chive dip / potato chips **gf** / **54**

> French onion dip / ruffled potato chips **gf** / **54**

> Spicy salsa / tortilla chips **gf** / **54**

> White bean hummus / French baguette toast / **59**

> Tomato bruschetta / Tuscan garlic bread / **57**

> Hot chili con queso / tortilla chips **gf** / **65**

> Hot spinach artichoke dip / pita points / **65**

> Hot smoked salmon and cream cheese dip / bagel chips / **71**

> Blue cheese and bacon dip / pretzels / **54**

> Hot cheesy buffalo chicken dip / tortilla chips **gf** / **65**

> Hot crab cheese dip / lavash / **71**

> Garlic hummus / pita chips / **59**



RECEPTION

SMALL PLATES

SELF SERVE STATIONS

> *Each station price per person / 13*

Sliders > slow-smoked pulled pork / tender bbq beef / fresh Pan de Sal buns / lettuce leaves / sliced tomato / sliced dill pickle / diced onion / ketchup / mustard / mayonnaise / sweet relish / sweet and tangy Carolina mustard-style bbq sauce / Memphis style bbq sauce

Subs by the inch > three styles of subs on sesame seeded French bread / carved Italian style submarine with a variety of salami, provolone, and trimmings / smoked breast of turkey with sliced tomato, shredded lettuce and mild colby / vegetarian with a variety of roasted, grilled and fresh vegetables with roasted garlic hummus / mayonnaise / Dijon mustard

Mashed potato bar > whipped potatoes and sweet potatoes / chives / sour cream / butter / blue cheese crumbles / chopped scallions / bacon bits / grated cheddar / warm beef ragoût / brown sugar / cinnamon / candied pecan pieces / served in a martini glass

ACTION STATIONS

> *A service fee will apply for our required uniformed Chef (one per 100 guests) / 100*

> *Maximum duration 2 hours*

> *Each station price per person / 13*

Street tacos > tender barbacoa / spicy shredded chicken / mini crunchy corn tortillas / flour tortillas / white onions / cilantro / cotija cheese / pico de gallo / drunken black beans / cabbage salad / assorted salsas / Mexican crema

Taste of the South gf > warm, creamy grits / sautéed gulf shrimp / zesty creole sauce / tasso ham / pineapple

Thai market gf > freshly tossed vegetable pad thai / fresh vegetables / cilantro / lime / herbs / cashews / choice of chicken or shrimp

Ramen noodles > savory chicken broth / vegan ginger miso broth / chicken / marinated tofu / array of traditional julienned fresh vegetables / sprouts / fresh herbs / hot peppers / spicy bean pastes / condiments

Penne pasta > chunky tomato-basil sauce / Italian sausage and basil ravioli / Pinot Grigio beurre blanc / Parmigiano-Reggiano cheese / house-made cheesy garlic bread

Fields and greens > crisp romaine lettuce, tossed to order / house-made Caesar dressing / baked bread bowl / focaccia croutons / grated Parmigiano-Reggiano / warmed grilled sliced breast of chicken / warmed grilled marinated flank steak / anchovies

Lettuce wraps gf > sautéed Asian spiced chicken, marinated in a sweet and spicy Korean bean sauce / crisp baby iceberg lettuce cups / puffed rice noodles / various condiments and sauces

Beer City macaroni > buttered elbow macaroni / three cheese sauce / crisp bacon bits / seared Andouille sausage / diced ham / chopped scallions / chopped jalapeños / sour cream / crushed butter crackers / shredded cheddar / grated Parmesan cheese / seasonings

HORS D'OEUVRES

CHILLED

Minimum order of 2 dozen each. May be displayed or butler passed.

48 PER DOZEN

Caprese skewer *gf*

Grilled marinated asparagus wrapped with prosciutto *gf*

Antipasto skewer with balsamic marinated Cipollini onion, grape tomato and dry cured Soppressata sausage *gf*

Smoked salmon, cucumber and scallion roll *gf*

Spicy sautéed shrimp with avocado mousse and pickled red onion

50 PER DOZEN

Bavarian soft cheese on grilled Tuscan bread with cornichons

Indian eggplant on a pita chip

Edamame hummus on crostini with olive oil, balsamic reduction and Romano cheese

Citrus crab salad with avocado, Sriracha aioli and a cucumber slice *gf*

Rare flank steak on seasoned crostini with a delicate mustard mousse

Rare beef tenderloin with boursin garlic spread and Japanese radish sprouts on Tuscan bread

52 PER DOZEN

Curried deviled egg with fresh chive *gf*

Wasabi deviled egg with pickled ginger and black sesame seeds *gf*

Cherrywood smoked chicken with papaya ketchup in vol-au-vent

Duck confit salad on dried cherry crostini with quince jam

Smoked nori wrapped salmon with dill cream cheese *gf*

Gazpacho shrimp shooter *gf*

Seared black sesame crusted ahi tuna with ginger apricot glaze *gf*



HORS D'OEUVRES

WARM

Minimum order of 2 dozen each. May be displayed or butler passed.

48 PER DOZEN

Tuscan ratatouille tart

Spanakopita

Vegetable spring roll with sweet and sour sauce

Curried potato and pea samosas

Vegan chickpea pakora

Asiago arancini with wild mushrooms

Chorizo, corn and black bean hush puppy with cilantro lime cream

50 PER DOZEN

Chicken quesadilla with smokey tomato sauce

Empanada de pollo with roasted chili mole

Citrus roasted chicken skewer with chimichurri **gf**

Crab cake with red pepper aioli

Coconut shrimp with orange marmalade horseradish sauce

Lobster cake with Sriracha aioli

House-made double smoked kielbasa skewer with horseradish apple compote **gf**

52 PER DOZEN

Crab rangoon with sweet chili sauce

Beef tenderloin brochette with Cipollini and mushrooms **gf**

Pork Chinese pot sticker with soy aioli

Swedish meatball with capers and smitane sauce

Lamb kafta with tzatziki sauce **gf**

Herb baby lollipop lamb chop with red onion marmalade **gf**

Smoked barbacoa quesadilla with salsa verde

House-made pepper bacon wrapped scallop **gf**



BAR SERVICES

Beverage prices are subject to current sales tax and 22% service charge.

Bartender fee (each) / **100**

HOURLY SPONSORED BAR

Allows your guests to enjoy an open bar and gives you, the host, the total charges prior to the event.

Prices listed below are per person and include beer, wine, soft drinks and water.

	<i>house labels</i>	<i>premium labels</i>	<i>elite labels</i>
One hour	17	19	22
Two hours	23	25	28
Three hours	27	29	32
Four hours	31	33	36
Five hours	35	37	40

SPONSORED BAR

Allows your guests to enjoy an open bar. Charges are based on the actual number of drinks ordered.

Prices listed below are per drink.

House labels	7
Premium labels	8
Elite labels	9
Cognac and cordials	8
Domestic beer	4.5
Imported beer	5
Micro brews	5.5
House wine	7
Fruit juices	3
Soft drinks	3
Mineral waters	3

CASH BAR

Allows your guests to enjoy beverages of their choosing. Guests are responsible for paying for their own drinks.

Prices listed below are per drink.

House labels	8
Premium labels	9
Elite labels	11
Cognac and cordials	10
Domestic beer	5
Imported beer	6
Micro brews	7
House wine	7
Fruit juices	3
Soft drinks	3
Mineral waters	3

SELECTIONS

The Amway Grand Plaza offers the following selections for your beverage service. Please speak with your Catering Manager for a complete listing.

	house labels	premium labels	elite labels
Whiskey	Canadian Club	Seagram's Crown Royal	Crown Royal Black
Bourbon	Evan Williams	Jack Daniels Black	Makers 46
Scotch	Dewar's	Chivas Regal	Johnnie Walker Black
Gin	Beefeater	Tangeray	Bombay Sapphire
Rum	Calypso	Bacardi	Appleton
		Captain Morgan	Sailor Jerry
Vodka	Sobieski	Tito's	Grey Goose

Cognac & Cordials

Kahlua
 Peach Schnapps
 Drambuie
 Grand Marnier
 Bailey's Irish Cream
 Courvoisier
 Amaretto

WINE BY THE BOTTLE

varietal

vineyard/price

WHITE WINES

Chardonnay	Concannon Conservancy / 34
Chardonnay	Bouchaine Estate / 44
Chardonnay	bin 616 / 32
Côtes du Rhône Blanc	M. Chapoutier, Belleruche / 42
Pinot Grigio	Astoria / 44
Riesling	Chateau Chantal / 38
Sauvignon Blanc	bin 616 / 34

RED WINES

Cabernet Sauvignon	bin 616 / 34
Cabernet Sauvignon	Concannon Conservancy / 34
Cabernet Sauvignon	Joseph Carr / 44
Côtes du Rhône Rouge	M. Chapoutier, Cairanne / 42
Merlot	Burgess / 48
Petite Sirah	Concannon Conservancy / 32
Pinot Noir	Bouchaine Estate / 48
Pinot Noir	Bin 616 / 32

SPARKLING

Champagne	Moët & Chandon, Imperial / 95
Champagne	Sumarocca, Cava Brut, Cuvée, Grand Plaza / 34
Brut Rosé	Schramsberg / 95
Prosecco	Astoria / 44





Our unparalleled team of professional chefs, servers and service professionals specialize in making meetings more memorable and events more eventful with exceptional food, incomparable presentation and impeccable service – for any occasion – anywhere, anytime.

For more information on how we can help you customize your next event call, 616.776.6400 or email salescatering@amwaygrand.com.

AMWAY GRAND PLAZA
HOTEL CATERING

