

The background is a dark, textured surface. In the top left corner, there is a chocolate cake with white icing stripes and a ruffled edge. In the top right, there is a halved passion fruit with yellow pulp and green seeds, surrounded by several fresh green basil leaves. In the bottom left, there is a whole red pomegranate, a whole dark purple passion fruit, and another halved passion fruit with yellow pulp and green seeds, also surrounded by basil leaves. On the right side, a large black plate is partially visible, containing a piece of salmon, green herbs, and small white garnishes.

2025  
DEVOS PLACE  
CATERING MENU



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**For more information call, 616.776.6400, email [salescatering@ahchospitality.com](mailto:salescatering@ahchospitality.com) or visit us online at [amwaygrand.com](http://amwaygrand.com)**

All prices are subject to 23% Service Charge and 6% sales tax.  
Prices are subject to change.

AMWAY GRAND PLAZA  
CATERING



# BREAKFAST

## CONTINENTAL BREAKFAST

*Continental breakfasts are serviced for a maximum of 2 hours.*

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CONTINENTAL BREAKFAST 25  
*priced per person*

Assorted baked breakfast breads / miniature danishes /  
miniature flaky butter croissants / miniature muffins /  
selection of fresh fruit and berries / fruit preserves / butter /  
coffee / selection of hot teas / carafes of a variety of juices

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### CONTINENTAL BREAKFAST UPGRADES

*Continental Breakfast Upgrades are only available as an upgrade  
to a continental breakfast.*

*priced per person*

- > Warm croissant sandwich with egg, crisp bacon and cheese / **10**
- > Warm croissant sandwich with egg, spinach and Gouda / **10**
- > English muffin sandwich with egg, ham and cheese / **9**
- > Warm breakfast burrito with egg, sausage, peppers and salsa / **9**
- > Vegetable or ham and cheese fritata **gf** / **7**
- > Miniature crustless quiche **gf** / **8**
- > House-made yogurt parfait with  
yogurt, fresh berries and granola / **8**
- > Shelled hard-boiled eggs **gf** / **6**
- > Assorted individual yogurts **gf** / **6**
- > Individual gourmet oatmeal / **7**



# BREAKFAST BUFFET + PLATED + STATIONS

DEVOS PLACE

Minimum of 30 guests. A service fee will apply for 29 guests or fewer / 150  
Breakfast buffets are serviced for a maximum of 2 hours.

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## BREAKFAST BUFFET

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

- > **Standard** choice of 1 potato and 2 proteins / **30**
- > **Plaza** choice of 1 potato, 2 proteins and 1 extra / **32**
- > **Deluxe** choice of 2 potatoes, 2 proteins and 2 extras / **34**

**Potatoes** > shredded hash browns **gf** / Potatoes O'Brien **gf** / Lyonnaise potatoes **gf** / American potatoes **gf**  
**Proteins** > sausage links / pork sausage patties / crisp bacon strips **gf** / Canadian bacon **gf** / turkey sausage patties / vegetarian sausage patties  
**Extras** > cinnamon French toast with maple syrup / crustless spinach, feta and roasted red pepper quiche **gf** / crustless mushroom, onion and sausage quiche / cheese omelet **gf** / Individual Gourmet Oatmeal / assorted individual yogurt **gf** / biscuits with sausage gravy

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## BREAKFAST BUFFET UPGRADES

**Yogurt parfait bar** > plain yogurt / vanilla greek yogurt / house made granola / fresh berries / toasted almonds / *additional price per person 10*  
**Omelet station** > bacon crumbles / cubed ham / crumbled sausage / spinach / onions / tomatoes / diced peppers / wild mushrooms / cheddar cheese / mozzarella cheese / feta cheese / assorted bottled hot sauces / salsa  
*additional price per person 16 / chef fee (one chef per 100 guests) 150*

\* Breakfast buffet upgrades are only available as an upgrade to a full hot breakfast buffet.

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## BREAKFAST DISPLAYS

**Smoked salmon** > capers / plain cream cheese / egg yolk / red onions / vine ripe tomatoes / toasted baguette crostini  
> Small / serves approximately 25 guests / **240**  
> Large / serves approximately 50 guests / **450**

**Euro tray** > charcuterie of sliced salami, ham and thinly sliced prosciutto / sliced baguette / artisanal cheese / preserves  
> Small / serves approximately 25 guests / **275**  
> Large / serves approximately 50 guests / **515**

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## BREAKFAST PLATED

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

- > **Standard** choice of 1 starter; 1 entrée, 1 potato and 1 protein / **30**
- > **Plaza** choice of 1 starter; 1 entrée, 1 potato and 2 proteins / **32**
- > **Deluxe** choice of 1 starter; 2 entrées, 1 potato and 2 proteins / **37**

**Starter** > a cup of fresh berries and melon / yogurt parfait  
**Entrée** > scrambled eggs with cheddar cheese and chives / cinnamon French toast with maple syrup / crustless mushroom, onion and Gruyère quiche  
**Potatoes** > shredded hash browns **gf** / Potatoes O'Brien **gf** / Lyonnaise potatoes **gf** / American potatoes **gf**  
**Proteins** > sausage links / pork sausage patties / crisp bacon strips **gf** / Canadian bacon **gf** / turkey sausage patties / vegetarian sausage patties



# BREAKS MORNING + AFTERNOON

*Breaks are serviced for a maximum of 1 hour.*

### PER PERSON BREAKS

All per person breaks served with coffee, decaffeinated coffee, a selection of hot teas, Pepsi soft drinks, sparkling flavored waters and bottled water.

**Morning pick-me-up** > individual yogurts **gf** / trail mix **gf** / Grand Plaza dried cherry granola bars / whole fresh fruit **gf** / **12**

**The chocolate lover** > chocolate dipped Oreos / chocolate brownies / chocolate truffles / chocolate dipped pretzel rods / dark chocolate covered strawberries **gf** / **13**

**The nature trail** **gf** > carrots and celery sticks / hummus / ranch dip / trail mix / whole fresh fruit / **13**

**Ice cream social** **gf** > Hudsonville chocolate and vanilla ice creams / chopped nuts / chocolate chips / warm fudge / caramel sauce / cherries / whipped cream / **13** / *chef fee (one chef per 100 guests) 150*

**Amway Grand Donut Wall** > assorted donuts to include chocolate / glazed / cinnamon / plain / displayed on the donut wall / **12** / *set-up fee required* / **150**

**Branded Donut Wall** > assorted donuts to include chocolate glazed with confection toppings / cinnamon / glazed with colorful drizzle / displayed on the donut wall / **15** / *set-up fee required 175 / artwork required 2 weeks prior*

**Protein power** > variety of cubed cheese / salami and turkey / crackers / mixed nuts / dried fruit / **14**

**Game day tailgate** > warm soft pretzel bites / tortilla chips **gf** / salsa / beer cheese dip / mustard dipping sauce / **13**

**South of the border** **gf** > tortilla chips / salsa / corn and black bean salsa / guacamole / sliced red peppers / ranch dip / **14**

**Movie theater** > individual bags of Grand Rapids buttered, white cheddar and caramel popcorn **gf** / M&M candies / **11**

**Make your own trail mix** **gf** > dry roasted peanuts / almonds / dried cranberries / yogurt covered raisins / chocolate chips / pretzels / **12**

**Make your own yogurt parfait** > plain yogurt / vanilla greek yogurt / house-made granola / fresh berries / toasted almonds / **12**



# BREAKS SNACKS À LA CARTE

Minimum order of one dozen per item. Pricing per dozen.

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### PASTRIES

- > Miniature chocolate croissants / **38**
- > Cake donut holes > choice of plain / cinnamon sugar / **33**
- > Iced cinnamon rolls / **38**
- > Assorted mini croissants > flaky butter / chocolate / cinnamon / **38**
- > Assorted donuts / **38**
- > Assorted muffins / **38**
- > Miniature assorted danishes / **38**
- > Caramel apple scones / **38**

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### WELLNESS

- > Shelled hard boiled eggs **gf** / **38**
- > Whole fresh fruit > apples / bananas / oranges **gf** / **33**
- > Individual gourmet oatmeal / **56**
- > Assorted individual yogurts **gf** / **40**
- > House-made yogurt parfait with yogurt, fresh berries and granola / **70**
- > Skewers of fresh cubed fruit and berries **gf** / **46**
- > Grand Plaza Michigan dried cherry granola bars / **44**
- > House-made energy bars with dried fruit, oats and chocolate bits **v** / **47**
- > Fruit salad cups **gf** / **53**
- > Kellogg's Nutri-Grain Bars / **38**
- > Individual vegetable crudité cups / ranch dip **gf** / **56**
- > Ferris Nut Co. Individual Deluxe Mixed Nuts / **49**
- > Ferris Nut Co. Individual Rocky Mountain Mix / **49**
- > Ferris Nut Co. Individual Cherries Berries & Nuts / **49**

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### BREAKFAST

- > Warm croissant sandwich with egg, crisp bacon and cheese / **99**
- > Warm croissant sandwich with egg, spinach and gouda / **99**
- > English muffin sandwich with egg, ham and cheese / **95**
- > Warm breakfast burrito with egg, sausage, peppers and salsa / **95**
- > Cheese omelet with salsa **gf** / **93**
- > Miniature crustless quiche **gf** / **84**
- > Toaster station of fresh assorted bagels / cream cheese / **57**

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### SAVORY

- > Warm soft pretzel bites > cheese / mustard dip / **52**
- > Grand Rapids Popcorn > choice of buttered **gf** / white cheddar **gf** / caramel **gf** / **52**
- > Antipasto skewers **gf** > cubed cheeses / Genoa salami / olive / pepperoncini / **53**
- > Individual Great Lakes potato chips **gf** / **39**
- > Individual bags pretzels / **31**

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### SWEET

- > House-made rice cereal bar with toffee chunks / **38**
- > Original Dutch windmill cookies / **33**
- > Cupcakes > red velvet / chocolate / vanilla / **56**
- > Blondie brownies / **38**
- > Rocky Road brownies / **38**
- > Chocolate hazelnut and espresso dipped biscotti / **38**
- > Chocolate-dipped pretzel rod / **38**
- > Assorted freshly baked cookies > chocolate chunk / oatmeal raisin / sugar / white chocolate chunk with roasted macadamia nuts / **52**
- > Chocolate-dipped Oreo cookies / **38**





# BREAKS REFRESHMENTS

DEVOS PLACE

- > Bottled Fiji water and San Pellegrino sparkling water / each **6**
- > Assorted bottled juices / each **8**
- > Assorted fruit juices by pitcher / per gallon **59**
- > Coffee, decaffeinated coffee / per gallon **75**
- > Selection of hot teas / per gallon **75**
- > Coffee > assorted flavored syrups / whipped cream / chocolate shavings/ Sugar in the Raw / per gallon **80**
- > Lemonade or iced tea / per gallon **71**
- > Chilled apple cider / per gallon **71**
- > Hot spiced apple cider with cinnamon sticks / per gallon **80**
- > White grape juice punch with fresh strawberries / per gallon **71**
- > Sparkling champagne style punch / per gallon **97**
- > Milk, 8 oz. cartons > whole / 2% / chocolate / skim / each **6**
- > Pepsi soft drinks, sparkling flavored water / each **6**
- > Bottled Iced Tea / each **7**

## DAY BEVERAGE SERVICE

*All day service includes up to 8 hours and half day service includes up to 4 hours.*

*Hot beverages include coffee, decaffeinated coffee and a selection of hot teas.*

*Cold beverages include assorted soft drinks, sparkling flavored waters and bottled waters.*

### All day

- > Hot and cold service / price per person **27**
- > Only cold or only hot / price per person **23**

### Half day

- > Hot and cold service / price per person **20**
- > Only cold or only hot / price per person **16**



# LUNCH BUFFET

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / **150**

Lunch buffets are serviced for a maximum of 2 hours.

All buffet lunches served with tableside coffees, a selection of hot teas and unsweetened iced tea.

Add soup du jour or beef and bean chili **gf**  
for an additional cost per person / **8**

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## MEDITERRANEAN

41

**Salads** > hearts of romaine / cucumber / feta / tomatoes / Kalamata olives / herb vinaigrette **gf**  
> chickpeas / red peppers / artichoke / arugula / garlic / lemon **gf+v**  
**Selections** > seared salmon / artichokes / capers / lemon cream **gf**  
Chicken cacciatore / tomato fondue / olives / sweet peppers **gf**  
**Accompaniments** > Israeli couscous with dill / redskin potatoes with oregano **gf+v**  
**Vegetables** > zucchini caponata **gf+v** / green beans and tomato **gf+v**  
**Artisan Bread** > mediterranean rolls / butter  
**Dessert** > baklava / lemon ricotta cookies / greek yogurt chocolate mousse with raspberries **gf**

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## DELI

41

> Mixed field greens with radish and carrot  
> Individual ranch and French dressings  
> Fresh fruit salad  
> Seasonal pasta salad  
> Individual Great Lakes potato chips **gf**  
**Selections** > sliced ham / turkey / roast beef / Swiss / colby / pepper jack / cheddar  
**Accompaniments** > sliced tomatoes / lettuce / Kosher pickle spears / mustard / mayonnaise  
**Artisan breads** > multigrain / sourdough / Pan de Sal rolls / **gf** bread upon request  
**Desserts** > chocolate chip cookies / lemon berry cake / pecan pie / cheesecake tarts **gf**

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## SOUP AND SALAD

41

**Soups** (select 2) > seasonal soup / broccoli smoked Gouda / herb tomato **gf** / beef and bean chili **gf** / chicken noodle  
**Salads** > seasonal baby greens with kale and chopped romaine  
**Artisan breads** > Pan de Sal rolls / ciabatta / 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 / individual ranch, honey mustard, and balsamic dressings  
**Desserts** > flourless chocolate cake **gf** / almond and fruit financier / lemon blueberry meringue tart

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## GRAND BURGER

42

> Garden salad > dried cherries / grape tomato / cucumber **gf**  
> Individual ranch and Greek dressings  
> Fresh fruit salad  
**Proteins** > beef burger / turkey burger / grilled chicken breast / \*vegetarian burgers (\*available upon advance request)  
**Accompaniments** > sliced ripe tomatoes / crispy onion rings / American cheese / Swiss cheese / warm crisp bacon / sliced dill pickles / lettuce leaves / bbq sauce / mustard / mayonnaise / tomato ketchup  
**Sides** > seasoned potato wedges / cauliflower with garlic and olive oil **gf**  
**Artisan breads** > pretzel buns / hamburger buns  
**Desserts** > assorted fruit pies / warm chewy gooey brownies **gf** / miniature cupcakes



# LUNCH BUFFET

Continued from the previous page.

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## TOUR OF ITALY 41

- > Mixed field greens and romaine lettuce with tomato, pickled onions and olives
- > Individual Caesar and Italian vinaigrette dressings
- > Fresh fruit salad

**Pastas** > penne pasta with spinach / roasted vegetables / pesto cream sauce

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

**Vegetables** > broccoli and carrot medley with red peppers **gf**

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

**Bread** > Parmesan garlic breadsticks

**Desserts** > Tiramisu / raspberry panna cotta shooter **gf** / traditional cannoli

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## ASIAN 41

- > Mixed field greens and Napa cabbage with mandarin orange sections and sliced toasted almonds
- > Individual poppyseed and ranch dressings
- > Fresh fruit salad

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

**Proteins** > stir fried beef broccoli with bell pepper and shitake mushroom **gf** / stir fried Thai chicken breast with coconut milk, assorted mushroom and basil **gf**

**Vegetables** > steamed cauliflower **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 / lemon bar

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## SOUTH OF THE BORDER 41

- > Crisp corn **gf** and flour tortillas
- > Green chili corn bread muffin
- > Individual ranch and French 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 / corn tortilla chips

**Sides** > spanish rice **gf** / black beans with chilies **gf**

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

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## BEER CITY USA 41

- > Mixed greens with english cucumbers / carrots / grape tomatoes
- > Individual ranch and balsamic vinaigrette dressings
- > Sweet and sour cole slaw **gf**
- > Watermelon wedges

**Proteins** > cilantro jalapeño BBQ chicken breast **gf** / slow-smoked bbq beef brisket **gf**

**Sides** > bbq baked beans **gf** / Panko-topped cavatappi pasta with cheese ale sauce / grilled corn on the cob **gf+v**

**Bread** > pretzel rolls

**Desserts** > pound cake with fresh strawberry sauce / s'mores pie / seasonal cobbler **gf**

# LUNCH PLATED

DEVOS PLACE

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / 150

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## PLATED LUNCH

All plated lunches served tableside with freshly baked rolls and butter, coffees, a selection of hot teas and unsweetened iced tea

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### FIRST COURSE > CHOOSE 1

#### SOUP / SALADS / FRUIT

**Soups** > Seasonal soup **gf** / tomato basil bisque / Tuscan minestrone / broccoli smoked Gouda / **add** a puff pastry top 7 per person

**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, bacon crumbles, and green goddess dressing **gf**

**Baby kale** and 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**

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### ENTREE > CHOOSE 1

#### CHICKEN/PORK

**French cut chicken breast** with herb-roasted fingerling potatoes / green beans / boursin mushroom sauce **gf** / 38

**Chicken Piccata** angel hair pasta with cherry tomato / broccolini / lemon-caper sauce **gf** / 38

**Bone-in pork chop** creamy polenta / brussel sprouts with dried cranberries / hunter's sauce **gf** / 35

**Stuffed chicken breast** artichoke, spinach and fontina cheese / roasted redskin potatoes/honey roasted baby carrots and herb jus **gf** / 39

**Chicken Saltimbocca** with creamy mashed potatoes / asparagus / lemon jus **gf** / 39

#### BEEF

**5 oz filet of beef tenderloin** with plaza potato tart / asparagus / slow roasted tomatoes / au poivre sauce / 45

**Boneless braised short rib** with mushroom risotto / spring peas / red wine reduction **gf** / 42

**Beef tips** with forest mushrooms / pearl onions / buttered egg noodles / green beans / 39

**Housemade beef and pork meatloaf** with garlic mashed potatoes / broccolini with garlic / cabernet demi glace / 38

#### FRESH SEAFOOD

**Almond crusted whitefish** with roasted yukon gold potatoes / asparagus / mustard cream / 37

**Seared salmon** with purple and sweet potato hash / tomato-balsamic sauce and chimichurri **gf** / 39

**Pan-seared walleye** with fingerling potatoes / sautéed spinach / garlic-lime cream **gf** / 39

**Branzino fillet** with sweet potato mash / sautéed kale / citrus sauce **gf** / 44





# LUNCH PLATED

Continued from the previous page.

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## 3. DESSERT > CHOOSE 1

**Apple pie** with strawberry coulis **nf**

**Blueberry pie** with blueberry coulis **nf**

**Cherry pie** with vanilla sauce **nf**

**Key lime meringue tart** with mango coulis **nf**

**Oreo mousse tart** with oreo crumble and chocolate and vanilla sauces

**Lemon blueberry cream cake** with blueberry coulis and vanilla sauce **nf**

**Seasonal fruit swirled vanilla cheesecake** with vanilla and seasonal fruit swirled sauces **nf**

**Dark chocolate mousse** with strawberry coulis **gf+nf**

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## 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.*

### Chef's selection vegan entrée

**Vegan ricotta and rutabaga cannelloni** with braised kale, bean and tomato stew and forest mushrooms **gf+v**

**Ratatouille** with jumbo asparagus, chickpea purée and pickled red onions **gf+v**

**Szechuan stir fry with chickpeas and tofu** and baby bok choy, shiitake mushrooms, edamame, peppers, scallions and basmati rice **gf+v**

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

**Curried sweet potato and chickpeas** with braised kale and coconut jus **gf+v**

*Select 1 vegan dessert*

### Chef's selection vegan dessert

**Chocolate cake** with fresh berries and raspberry sauce **gf+v**

**Coconut mango tapioca pudding** **gf+v+nf**

**Fresh fruit and cold sabayon** with sherry **gf+v+nf**

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## PASTA

**Orecchiete pasta** with grilled chicken breast, roasted vegetables and tomato cream / **36**

**Rigatoni** with roasted chicken breast, asparagus, goat cheese, spring peas and basil cream / **36**

**Cheese tortellini** with grilled chicken breast, roasted vegetables pesto and creamy fondue / **36**

*\*Substitute shrimp additional cost per person / 9*



# LUNCH

## CHILLED PLATED

DEVOS PLACE

*Minimum of 30 guests.*

*A service fee will apply for 29 guests or fewer / 150*

**All chilled plated lunches served with choice of fresh fruit cup or seasonal soup 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 / grape tomatoes / pine nuts / blue cheese crumbles / pickled red onions / blue cheese dressing **gf / 36**

**Sesame chop salad** > sesame marinated sliced chicken atop Napa cabbage and chiffonade radicchio / red peppers / fresh cilantro / julienne carrots / green onions / toasted sesame seeds / ginger miso dressing **gf / 36**

**Michigan cherry chicken salad** > spinach, romaine and radicchio lettuces / dried cherries / English cucumber / walnuts / pickled golden raisins / grilled sliced chicken / raspberry vinaigrette **gf / 36**

**The Grand sandwich** > deli turkey and double smoked bacon / sliced tomato / lettuce / smoked gouda / tomato aioli on focaccia bread / **35**

*Select 2 desserts*

### **Family-style petite dessert selections**

- > House-made rice cereal 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 / 8

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## TO-GO LUNCHES

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

### BEVERAGES

*Priced individually, charged based upon consumption*

- > Pepsi soft drinks, sparkling flavored waters / each 6
- > Fiji bottled still and San Pellegrino sparkling waters / each 6
- > Assorted bottled juices / each 8
- > Milk 8 oz. cartons > whole / 2% / chocolate / skim / each 6
- > Bottled Iced Tea / each 7

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## THE BROWN BAG LUNCH

28

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 chocolate chip brownie / house-made blondie brownie / house-made rice cereal bar with toffee chunks

*Select up to 3*

**Deli hoagie** with baked ham, hickory smoked turkey breast, Michigan cheddar and leaf lettuce on a house made hoagie roll

**Chicken salad** with chicken breast, celery and dried Michigan cherries on multigrain bread

**Albacore tuna salad** with chunk white Albacore tuna in a creamy citrus dressing on multigrain bread

**Smoked breast of turkey** with hickory-smoked turkey, Michigan cheddar and leaf lettuce on multigrain bread

**Baked ham** with lightly smoked, baked ham and aged Swiss

**Roast top-round of beef** with slow roasted medium rare roast beef and aged colby cheddar

**Vegan wrap** served in a spinach tortilla wrap with roasted red pepper hummus, portabella mushrooms, cucumbers, tomatoes and red onion

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## THE PLAZA DELUXE BOX LUNCH 32

*All box lunches come on premium bread with leaf lettuce.*

**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 tuscan baguette

**Veggie delight** of grilled portabella mushroom with tomato, olive tapenade and mild giardiniera in a basil tortilla wrap

**Mediterranean sliced salami** and capicola ham with mozzarella and garlic hummus on a French 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 chocolate chip brownie / house-made blondie brownie / house-made rice cereal bar with toffee chunks



# DINNER BUFFET

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / 150

Dinner buffets are serviced for a maximum of 2 hours.

See page 19 for carving station upgrades

## BUFFET DINNER

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

**Plaza** > your choice of 2 starters, 1 accompaniment, 1 vegetable, 2 proteins and 2 desserts / 70

**Deluxe** > your choice of 2 starters, 2 accompaniments, 1 vegetable, 3 proteins and 3 desserts / 82

### Starters

- > fruit salad **gf**
- > Caesar salad with romaine, herb crouton, parmesan, Caesar and ranch dressings
- > chopped romaine, iceberg and radicchio with peppered bacon and blue cheese with ranch and sherry-shallot vinaigrette **gf**
- > caprese salad with balsamic vinaigrette **gf**
- > field greens salad with grape tomato, cucumber, carrots, white cheddar and herb croutons with ranch and raspberry vinaigrette
- > spinach salad with chopped hard boiled egg, red onion and grape tomato with balsamic vinaigrette and ranch **gf**
- > seasonal soup **gf**

### Proteins

- > French cut chicken breast with whole grain mustard glaze **gf**
- > chicken piccata with lemon caper sauce **gf**
- > smoked bbq beef brisket **gf**
- > fried chicken served with hot sauce
- > smoked bbq ribs **gf**
- > creamy mushroom beef stroganoff
- > oven roasted salmon with saffron cream **gf**
- > roasted pork loin with onion beer sauce
- > panko crusted white fish with mustard cream
- > slow braised beef roast with beef and vegetable gravy **gf**
- > striped bass with citrus cream **gf**

### Accompaniments

- > au gratin potatoes **gf**
- > herb roasted fingerling potatoes **gf**
- > tortellini with baby spinach, roasted vegetables and tomato cream sauce
- > brown rice pilaf **gf**
- > mushroom mascarpone polenta **gf**
- > baked rigatoni with marinara and fontina and parmesan cheese **gf**

### Vegetables

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

### Desserts

- > fruit pies
- > cupcakes
- > cherry apple strudel **nf**
- > flourless chocolate cake **gf**
- > house-made vanilla cheesecake **gf**
- > peaches and cream strudel **nf**
- > salted caramel brownie cheesecake **nf**



# DINNER PLATED

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer /150

See terms and conditions for split entrée guidelines.

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## PLATED DINNER

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



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## 1. FIRST COURSE > CHOOSE 1

### SALADS

- > **Caprese salad** with sliced Heirloom tomatoes, Buffalo mozzarella, sweet basil, extra virgin olive oil, balsamic reduction and freshly cracked pepper **gf**
- > **Mélange of arugula**, romaine and friséé with dried cherries, chèvre, toasted almonds and honey-mustard vinaigrette **gf**
- > **Boston bibb lettuce** with pistachios, Gorgonzola crumbles, purple grapes and sherry shallot vinaigrette **gf**
- > **Romaine lettuce** with focaccia croutons, shredded Parmesan cheese and Caesar dressing
- > **Crisp baby iceberg wedge** lettuce with carrots, tomatoes, cucumbers, bacon crumbles, white cheddar and ranch dressing **gf**
- > **Michigan salad** of romaine, spinach and radicchio with sliced strawberries, walnuts, dried cherries, chevre 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 petite Italian greens, lime, mint, mixed olives, goat cheese crumbles, fleur de sel and extra virgin olive oil **gf**
- > **Tuna nicoise** inspired salad **gf** / additional price per person 7

### SOUPS

**Soups** > Seasonal soup **gf** / tomato basil bisque / Tuscan minestrone / broccoli smoked Gouda / Add puff pastry top / additional price per person 10

*Continued from the previous page.*

## 2. ENTRÉE > CHOOSE 1

### CHICKEN / PORK

**Rosemary roasted French cut chicken breast** herb-roasted fingerling potatoes / green beans / red peppers / herb jus **gf** / 53

**Chicken Piccata** angel hair pasta with grape tomato / brocolinni with garlic / lemon caper sauce / 55

**Seared airline breast of chicken** roasted yukon gold potatoes, asparagus, slow cooked tomatoes and sherry reduction **gf** / 54

**Stuffed chicken** artichoke, spinach and fontina cheese / redskin potatoes / boursin mushroom sauce / 56

**Tomahawk pork chop** sweet potato purée / onion beer sauce / haricot vert / 57

### BEEF

**7 oz. filet of beef tenderloin** creamy mashed potatoes / steamed asparagus / roasted baby peppers / au poivre sauce **gf** / 90

**Boneless braised short rib** herbed soft polenta / braised greens with bacon / red wine jus and horseradish gremolata **gf** / 68

**New York strip** plaza potato tart / roasted brussel sprouts / sherry-shallot demi glace / 82

**Beef ribeye** marble potatoes / braised spinach / pan jus **gf** / 85

### FRESH SEAFOOD

**Seared spice-rubbed salmon** with sweet corn with scallions / roasted cherry tomatoes / asparagus / lemon cream **gf** / 56

**Pan seared walleye** fingering potatoes / sautéed spinach / lemon-caper sauce **gf** / 56

**Halibut fillet** with Parisian carrots with dill / Yukon gold potatoes / citrus sauce **gf** / 77

**Striped bass** haricot vert / garlic mashed potatoes / tomato basil relish **gf** / 72

### DUETS

**Tenderloin of beef and French cut chicken breast** fingerling potatoes / roasted brussel sprouts / red peppers / herb jus **gf** / 80

**Tenderloin of beef and jumbo crab cake** Plaza potato tart / green beans / red peppers / mustard sauce / 83

**Tenderloin of beef and spice rubbed salmon** herb-roasted yukon gold potatoes / asparagus / lemon cream **gf** / 82

**French cut chicken breast and fillet of halibut** marble potatoes / brocolinni with garlic / citrus sauce **gf** / 77





Continued from the previous page.

### 3. DESSERT > CHOOSE 1

**Peaches and cream strudel** with vanilla and strawberry sauces **nf**

**Individual vanilla cheesecake** with berry coulis **gf+nf**

**Cappuccino tiramisu** with espresso bean and chocolate sauces **nf**

**Chocolate Raspberry Torte** with raspberry compote **nf**

**Malted chocolate caramel torte** with balsamic raspberry sauce **nf**

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

**Lemon Mascarpone mousse** with ladyfinger and blueberry compote

**Black forest stout cake** with malted cream and cherry compote

*Duo dessert plate / additional price per person 6*

*Trio dessert plate / additional price per person 7*

### 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*

**Chef's selection vegan entrée**

**Vegan ricotta and rutabaga cannelloni** with braised kae, bean and tomato stew and forest mushrooms **gf+v**

**Ratatouille** with jumbo asparagus, chickpea purée and pickled red onions **gf+v**

**Szechuan stir fry with chickpeas and tofu** with baby bok choy, shiitake mushrooms, edamame, peppers, scallions and basmati rice **gf+v**

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

**Curried sweet potato and chickpeas** with braised kale and coconut jus **gf+v**

*Select 1 vegan dessert*

**Chefs selection vegan dessert**

**Chocolate cake** with fresh berries and raspberry sauce **gf+v+nf**

**Coconut mango tapioca pudding** **gf+v+nf**

**Key lime cheesecake mousse** with dark chocolate and passion fruit coulis **gf+v**



# RECEPTION CULINARY DISPLAYS

DEVOS PLACE

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## GULFSTREAM SEAFOOD FESTIVAL

**Chilled jumbo shrimp gf** > traditional cocktail sauce / lemon wedges / price per 100 pieces **530**

**Sushi gf** > spicy tuna rolls / California rolls / vegetable roll / shrimp nigiri / pickled ginger / soy sauce / wasabi paste / four pieces per person

> Small / serves approximately 25 guests / **416**

> Large / serves approximately 50 guests / **790**

**Smoked Atlantic salmon** > minced red onions / boiled egg / capers / cream cheese / toasted baguette crostini / serves approximately 25 guests / price per display / **275**

**Assorted seafood displayed on ice gf** > Gulf shrimp / snow crab claws / freshly shucked oysters / cocktail sauce / horseradish sauce / mini Tabasco Sauce / lemon wedges / price per 100 pieces / **650**

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## CARVING BLOCK

*Carved for your guests by our chef.*

*Chef fee (one chef per 100 guests) duration 2 hours / **150***

*Additional hours (per chef, per hour) / **50***

**Roasted turkey breast** > basted and slow cooked / corn relish / cranberry sauce **gf** / seasoned mayonnaise **gf** / Dijon mustard **gf** / Parker House rolls / butter / serves approximately 35 guests / **330**

**Mustard and honey-glazed country ham** > slow baked / honey Dijon mustard **gf** / Old Bay aioli **gf** / Parker House rolls / butter / serves approximately 50 guests / **416**

**Fire-roasted tenderloin of beef** > sauce Bearnaise / creamy horseradish sauce **gf** / Dijon mustard **gf** / Parker House rolls / butter / serves approximately 25 guests / **588**

**Herb-crusted double-cut New York strip** > Dijon mustard **gf** / creamy horseradish sauce **gf** / Parker House rolls / butter / serves approximately 30 guests / **560**

**Bavarian slow roasted pork loin** > onion beer sauce / Parker House rolls / butter / serves approximately 30 guests / **353**

**Roasted salmon en croûte** > remoulade sauce / serves approximately 15 guests / **330**

**Roasted top round of beef** > cooked medium rare > Dijon mustard **gf** / creamy horseradish sauce **gf** / Parker House rolls / butter / serves approximately 50 guests / **530**

**Cherrywood-smoked slow roasted pork shoulder** > Memphis-style and Carolina-style bbq sauces **gf** / Pan de Sal slider buns / sweet & sour cole slaw **gf** / serves approximately 30 guests / **376**

# RECEPTION CULINARY DISPLAYS

**Antipasti** > a variety of salami including Genoa, Prosciutto, Mortadella and Sopressata / cipollini onions / slow cooked tomatoes / 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 / **300**  
> Large / serves approximately 50 guests / **560**

**Bruschetta** > tomatoes / artichokes / edamame hummus / marcona almonds and piquillo peppers / grilled breads  
> Small / serves approximately 25 guests / **243**  
> Large / serves approximately 50 guests / **473**

**Gourmet cheeses** > a selection of imported and domestic cheeses / dried fruit / a variety of gourmet crackers  
> Small / serves approximately 25 guests / **243**  
> Large / serves approximately 50 guests / **473**

**Garden vegetables** > a gourmet blend **gf** / avocado ranch dip / garlic hummus dip  
> Small / serves approximately 25 guests / **186**  
> Large / serves approximately 50 guests / **330**

**Fruit** > sliced and cubed **gf** / grapes / berries / creamy citrus dip / strawberry yogurt dip  
> Small / serves approximately 25 guests / **243**  
> Large / serves approximately 50 guests / **473**

**Charcuterie Display** > a selection of imported and domestic cheeses in cubes, slices, and chunks / variety of salami including Genoa, Prosciutto, Mortadella and Sopressata / olives / pepperoncini / grilled asparagus / marinated artichoke hearts / dried fruit / vine tomatoes / marinated dried figs / garlic hummus / marcona almond and piquillo dip / balsamic caviar / honey / preserves / lavash triangles / long grissini sticks / baguette slices / toasted squid ink crostini / pickled vegetables / roasted tomatoes / **37 per person**

**Desserts** > cheesecake tartlet with fruit garnish **gf+nf** / dark chocolate dipped strawberries **gf+v** / assorted dessert shooters **gf+nf** / chocolate truffles **gf** / black forest opera  
> Small / serves approximately 25 guests / **387**  
> Large / serves approximately 50 guests / **738**

### Plaza assorted dips

Serves approximately 25 guests per order

- > Garlic hummus / pita chips / **83**
- > Sour cream and chive dip / potato chips **gf** / **77**
- > French onion dip / ruffled potato chips **gf** / **77**
- > Spicy salsa / tortilla chips **gf** / **77**
- > Beer cheese, bacon, green onion dip / mini pretzels / **77**
- > Tomato bruschetta / Tuscan garlic bread / **80**
- > Hot chili con queso / tortilla chips **gf** / **90**
- > Hot spinach artichoke dip / pita points / **90**
- > Hot smoked salmon and cream cheese dip / toasted baguette crostini / **96**
- > Hot cheesy buffalo chicken dip / tortilla chips **gf** / **90**
- > Hot crab cheese dip / lavash / **96**





# RECEPTION SMALL PLATES

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## SELF SERVE STATIONS

- > *Each station price per person / 17*
- > *Self Serve Stations are serviced for a maximum of 2 hours.*
- > *Additional hours will incur additional costs.*
- > *Minimum of 25 guests.*

**Sliders** > slow-smoked pulled pork / grilled beef slider / 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, ham, 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 / sour cream / butter / blue cheese crumbles / chopped scallions / bacon bits / grated cheddar / warm beef ragoût / brown sugar / cinnamon / candied pecan pieces / served in a stemless glass

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

**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

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## ACTION STATIONS

- > *Chef fee / one per 100 guests / duration 2 hours / 150*
- > *Each station price per person / 17*
- > *Action Stations are serviced for a maximum of 2 hours.*
- > *Additional hours will incur additional costs*
- > *Minimum of 25 guests.*

**Penne pasta** > chunky tomato-basil sauce and Italian sausage / spinach ravioli and 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 / 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

**Risotto** > freshly tossed creamy risotto / roasted mushrooms / sautéed spinach / asparagus / slow cooked tomatoes / preserved lemon / pickled red onion / baguette toast / aged parmesan

**Lo mein** > freshly tossed vegetables / lo mein noodles / scallions / siracha soy sauce / choice of chicken or shrimp

# HORS D'OEUVRES CHILLED

DEVOS PLACE

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

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## 60 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**

**Bavarian soft cheese on grilled Tuscan bread** with cornichons

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

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## 64 PER DOZEN

**Indian eggplant** on a pita chip

**Brie and Fig** with pistachio on black pepper brioche

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

**Spicy sautéed shrimp** with avocado mousse and pickled red onion

**Baby heirloom tomatoes, fresh mozzarella and parsley pesto** on grilled Tuscan bread

**Curried deviled egg** with fresh chive **gf**

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

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## 69 PER DOZEN

**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

**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 wakame and ginger aioli **gf**



# HORS D'OEUVRES

## WARM

DEVOS PLACE

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

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### 60 PER DOZEN

#### **Spanakopita**

**Bacon wrapped dates** with goat cheese **gf**

**Crispy polenta cake** with tomato ragout

**Curried potato and pea samosas** with raita sauce

**Asiago arancini** with wild mushrooms and chunky tomato sauce

**Chorizo, corn and black bean fritter** with cilantro lime cream

**Pretzel bites** with beer cheese sauce

**Korean bbq cauliflower bites** **v**

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### 64 PER DOZEN

**Chicken quesadilla** with smokey tomato sauce

**Empanada de pollo** with cilantro cream

**Chicken skewer** with honey, lime, and sriracha **gf**

**Vegetable spring roll** with sweet and sour sauce

**Pork Chinese pot sticker** with soy aioli

**Swedish meatball** with capers and parsley sauce

**Italian sausage and parmesan stuffed mushroom caps**

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### 69 PER DOZEN

**Crab cake** with red pepper aioli and chives

**Lobster cake** with lemon cream

**Crab rangoon** with sweet chili sauce

**Beef tenderloin brochette** with Cipollini, mushrooms and garlic aioli **gf**

**Beef and pork kafta** with harissa aioli **gf**

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

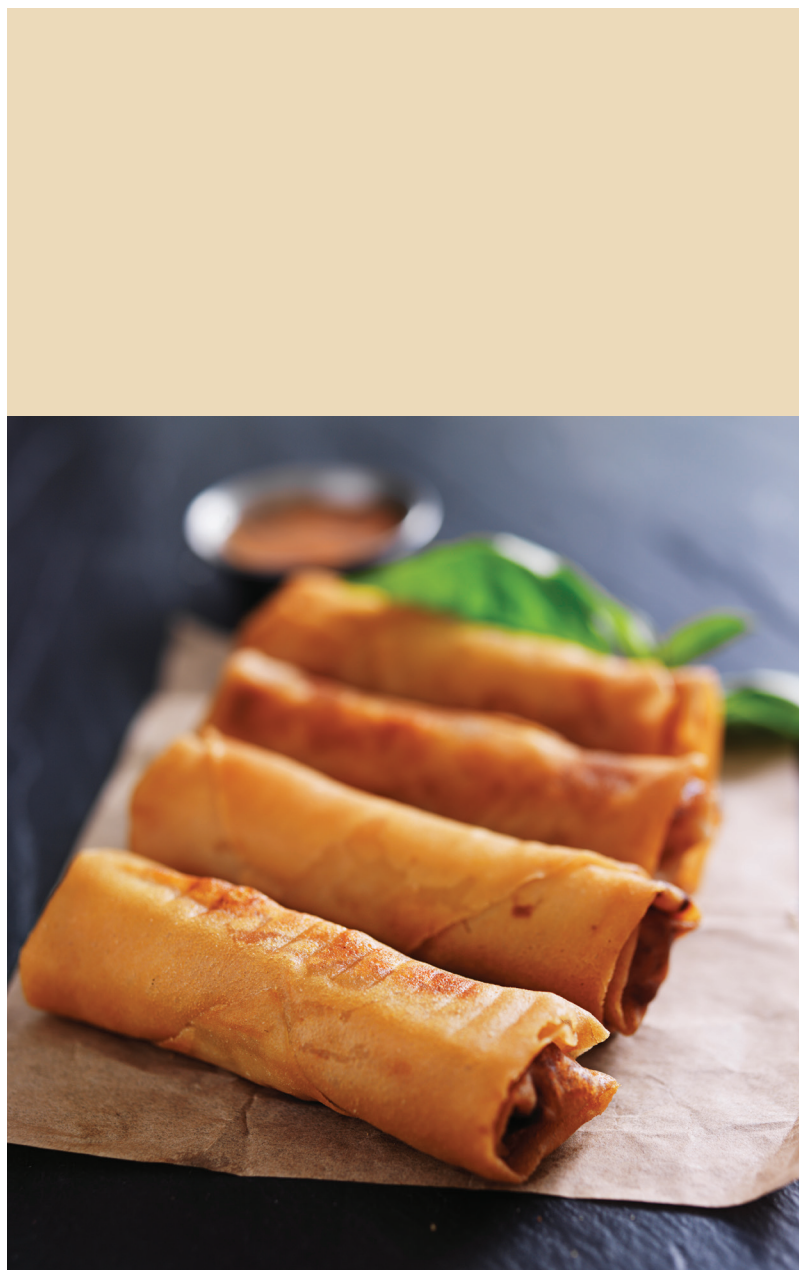
**Smoked barbacoa quesadilla** with salsa verde

**Chicken meatballs** with feta and sumac tzatziki sauce

**Chicken drumettes** with sweet soy glaze and Thai curry

**House-made pepper bacon wrapped scallop** with citrus sauce **gf**

**Stuffed baby potatoes** with mushroom duxell, vegan cream cheese, and fresh herbs **gf+v**





# RECEPTION DESSERTS

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

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## 63 PER DOZEN

### Dessert shooters **gf**

**Cheesecake tartelette** > choice of raspberry vanilla / dark chocolate / chocolate hazelnut **gf**

**Tartelette** > lemon blueberry meringue

**Opera** > choice of raspberry / pistachio / black forest

**Dark chocolate-dipped strawberries** **gf + v**

**Truffles assortment** > milk chocolate / dark chocolate / white chocolate

**Assorted mini cupcakes** > red velvet / chocolate / vanilla

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## 65 PER DOZEN

**Cake pops** > choice of chocolate / vanilla / red velvet

**Chocolate-dipped flourless cake pops** **gf**

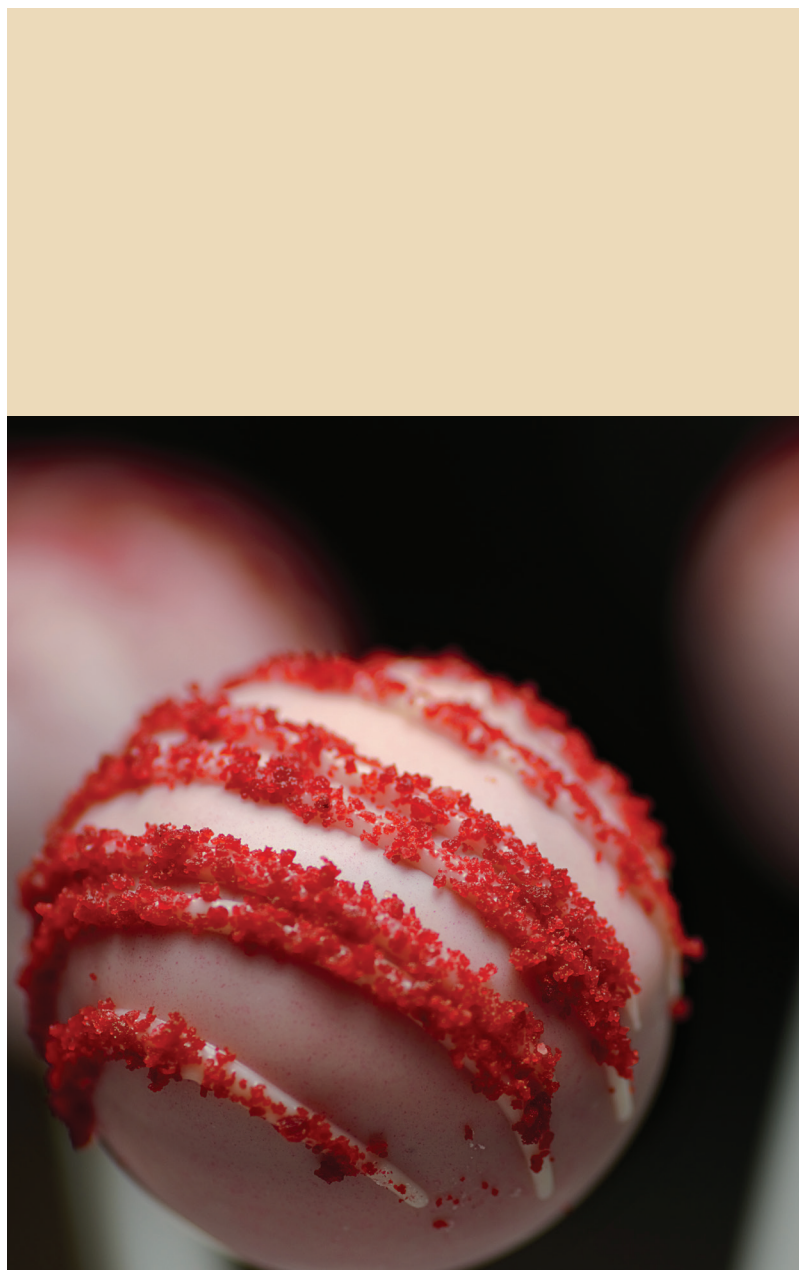
**Chocolate-dipped pecan pie pops**

**Chocolate-dipped vanilla cheesecake pops**

**French macarons** **gf**

**Coconut macaroons** **gf**

**Crunchy choux** > choice of lemon cream / chocolate hazelnut / dark chocolate



# BAR SERVICES



*Bartender fee (one bar per 100 guests) duration 3 hours / 150*

*Additional hours (per bar, per hour) / 50*

*Inquire with your event manager for beverage upgrade options*

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## HOURLY PACKAGED BAR

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

	<i>house</i>	<i>premium</i>	<i>elite</i>
Three hours	<b>39</b>	<b>44</b>	<b>48</b>
Four hours	<b>49</b>	<b>57</b>	<b>61</b>
Five hours	<b>58</b>	<b>66</b>	<b>71</b>

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## CREDIT CARD BAR

*Prices listed below are per drink.*

*The Amway Grand only accepts credit cards at banquet bars*

*Soft drinks and bottled water | 6 each*

	<i>house</i>	<i>premium</i>	<i>elite</i>
Domestic beer	<b>10</b>	<b>10</b>	<b>10</b>
Import beer	<b>11</b>	<b>11</b>	<b>11</b>
Micro beer	<b>12</b>	<b>12</b>	<b>12</b>
Liquor	<b>12</b>	<b>13</b>	<b>14</b>
Wine	<b>12</b>	<b>12</b>	<b>13</b>
Sparkling wine	<b>52</b>	<b>52</b>	<b>52</b>

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## SPONSORED CONSUMPTION BAR

*Prices listed below are per drink.*

*Soft drinks and bottled water | 6 each*

	<i>house</i>	<i>premium</i>	<i>elite</i>
Domestic beer	<b>8.5</b>	<b>8.5</b>	<b>8.5</b>
Import beer	<b>9</b>	<b>9</b>	<b>9</b>
Micro beer	<b>10</b>	<b>10</b>	<b>10</b>
Liquor	<b>10.5</b>	<b>11.5</b>	<b>12.5</b>
Wine	<b>11</b>	<b>11</b>	<b>12</b>
Sparkling wine	<b>45</b>	<b>45</b>	<b>45</b>

# BAR SERVICES



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## SELECTIONS

The Amway Grand Plaza offers the following selections for your beverage service.

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	premium	elite
Vodka	Tito's	Ketel One
Rum	Bacardi	Flor de Caña
Spiced Rum	Captain Morgan	Captain Morgan
Gin	Beefeater	Tanqueray
Whiskey	Seagram's 7	Crown Royal
Bourbon	Bulleit	Makers Mark
Scotch	Johnny Walker Red	Johnny Walker Black
Tequila	Corazón	Espolón
Wine	Toschi Chardonnay Pinot Grigio Cabernet Sauvignon Pinot Noir Scarpetta Brut Prosecco	Rickshaw Chardonnay Sauvignon Blanc Cabernet Sauvignon Pinot Noir Scarpetta Brut Prosecco

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Domestic Beer **Michelob Ultra**

Imported Beer **Stella Artois**

Microbrew Beer **Amway Grand Hazy IPA / Seasonal Beer / High Noon**

Non-Alcoholic Beer **Stella Artois Libirté**

*Selections are subject to change based on availability*



# WINE BY THE BOTTLE

## WHITE WINES

<i>varietal</i>	<i>vineyard / price per bottle</i>
Moscato	Leelanau Peninsula Tall Ship, MI / <b>35</b>
Pinot Grigio	Toschi, CA / <b>45</b>
Chardonnay	Toschi, CA / <b>45</b>
Sauvignon Blanc	Rickshaw, CA / <b>51</b>
Chardonnay	Rickshaw, CA / <b>51</b>
Sauvignon Blanc	Babich, Australia / <b>55</b>
Chardonnay	Comtesse, France / <b>55</b>
Chardonnay	Chateau Montelena, CA

## RED WINES

<i>varietal</i>	<i>vineyard / price per bottle</i>
Pinot Noir	Toschi, CA / <b>45</b>
Cabernet Sauvignon	Toschi, CA / <b>45</b>
Cabernet Sauvignon	Rickshaw, CA / <b>51</b>
Pinot Noir	Rickshaw, CA / <b>51</b>
Cabernet Sauvignon	Bonanza, CA / <b>53</b>
Sangiovese	Frico, Italy / <b>55</b>
Cabernet Sauvignon	Caymus, CA
Red Blend	The Prisoner, CA

## SPARKLING

<i>varietal</i>	<i>vineyard / price per bottle</i>
N/A Sparkling	St. Julian / <b>33</b>
N/A Sparkling	Töst / <b>42</b>
Prosecco	Scarpetta Brut / <b>49</b>
Rosé Sparkling	Scarpetta Timido / <b>65</b>
Brut	Veuve de Vernay / <b>45</b>
Rosé	Veuve de Vernay / <b>47</b>
Brut Prestige	Mumm / <b>80</b>
Champagne	(Yellow Label) Veuve Clicquot
Champagne	Dom Perignon



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## BEVERAGE

- The Amway Grand Plaza, as the licensee, is responsible for the administration of the sale and service of alcoholic beverages.
- The Hotel takes seriously its responsibility to serve alcohol with care and therefore reserves the right to refuse the service of alcoholic beverages at any time to anyone.
- Alcoholic beverages cannot be served to anyone under the age of 21, and the Hotel has the responsibility to request proper identification of any guest at any time.
- The Hotel reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been advised to cease.
- A Sponsored Bar is hosted by the client and the client is responsible for the cost of all drinks that are being consumed. Client is responsible for a bartender fee.
- A Credit Card Bar is where the client's guests are responsible for purchasing drinks with a credit card; client is still responsible for a bartender fee.
- All liquor, beer, wine and beverages must be supplied and served by the Hotel.

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## FOOD

- Firm food and beverage pricing will be established three months prior to your event dates.
- Food and beverage prices are currently subject to a 6% state tax and a 23% service charge. Taxes and service charges are subject to change without notice.
- If your group is tax exempt, a copy of the Federal IRS 501C (3) or (4) certificate must be provided.
- All meals served in private function rooms with 29 guests or fewer in attendance will have a service fee of \$150.00 added to the banquet check.
- Lunch and Dinner Buffets are serviced for a max of 2 hours and are served with tableside coffees, hot teas and iced tea.
- Lunch to go, continental breakfast, and break service does not include tableside service.
- Plated Lunch or Dinner selections are limited to 2 protein selections (this does not count towards special meals, including vegan/vegetarian). The price of the highest entrée selected will be the overall price for the number of proteins being offered.
- Meal indicators for guests must be provided by client.

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## GUARANTEES

- When charges are made on a per person basis, a guaranteed attendance must be communicated by noon five business days prior to your function. Increases received after the guarantee cut off over 2% will be assessed an additional 20% premium per meal.
- For banquets, the Hotel prepares meals for the guaranteed number of guests and will set place settings up to 3% over the guarantee.
- In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed.
- Client will be charged the guarantee or the number of guests served, whichever is higher.

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## SPECIAL MEAL REQUEST

- Special meal requests such as vegetarian, gluten-free or meals for guests with specific food allergies or restrictions must be requested and included in your final guarantee submitted 5 business days in advance. Please provide your catering or convention manager with the individual guest name and special meal request.
- Meals ordered on-site will be charged above and beyond the guaranteed number.
- We take food allergies and intolerance very seriously and make reasonable efforts to accommodate our guests' dietary restrictions. Please understand that we are not an allergen-free facility, and cannot guarantee that any item is completely free of any allergen or ingredient. Food or beverage items are prepared-to-order in a single kitchen, and normal kitchen operations may involve shared cooking and preparation areas and equipment, including fryers and grills, which present a potential for cross-contamination.





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 [sallescatering@ahchospitality.com](mailto:sallescatering@ahchospitality.com)