

THE KITCHEN BY WOLFGANG PUCK

OFF-SITE CATERING

For inquiries, please contact Danny Gilchrist at dgilchrist@ahchospitality.com or 616-776-3233.

All items will come packaged, including disposable plates, flatware, and napkins.

Orders for groups of 30 or more will be served family style in disposable chaffing pans, including disposable serving utensils.

Buffet setup available for an additional fee. This setup includes full chaffers with pans and sternos, heat lamps, china, flatware, and linen | 100

HORS D'OEUVRES & APPETIZERS

HORS D'OEUVRES
hors d'oeuvres priced per dozen displayed

lettuce wraps | $46 spicy chicken, toasted peanut, rice sticks *df* bruschetta | $44 hummus, tomatoes, olives, feta, crostini *nf*

mini cheeseburgers (48-hour notice) | $55 remoulade, aged cheddar *nf*

mini crab cakes | $55 basil pesto aioli, marinated tomato relish *nf*

vietnamese shrimp skewers | $50 butter, garlic, shallot, nam pla, chili aioli, cilantro

DISPLAYS
each display serves twelve

charcuterie board *nf, gf* | $165

cheese board *nf, gf* | $140

bruschetta b.y.o. station *nf* | $80

wings (24 count) *nf* | $72

crudité and dip platter | $80 hummus, lemon artichoke, garden ranch *gf, nf, df*

truffle chips (48-hour notice) | $46 homemade potato chips , blue cheese sauce *nf, gf*

wp pizze | $18 per pizza
1 pizza per 6 guests recommended cheese, margherita, pepperoni, mushroom, or calabrian

ADD-ONS
priced per person

shrimp (3) | $12
lobster tail (1) (48-hour notice) | mp
scallops (2) (48-hour notice) | $18



Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. nf = nut free, df = dairy free, gf = gluten free

ENTRÉES & SALADS

SALADS
priced per person, half/full size

caesar salad | $8 / $14 romaine, garlic croutons, parmesan, tomatoes *df (without parmesan), nf, gf (without croutons)*

house salad | $8 / $14 field greens, tomato, red onion, croutons, balsamic vinaigrette *df, nf, gf (without croutons)*
asian chicken salad | $9 / $16 napa cabbage, cashews, wontons, cilantro, spicy ginger dressing *gf (without wontons)*

chef's seasonal salad | $9 / $16 chef's selection

SWEETS
priced individually custom dessert options from our in-house bake shop may be available with 72-hour notice

half dozen fresh baked chocolate chip cookies | $8
seasonal spanish cheesecake | $14



ENTRÉES
priced per person

scottish salmon | $34 bok choy, carrots, mushroom, soy, jasmine rice *df, nf* half chicken | $30 potato puree, farm market vegetables, rosemary jus *df, nf*

flat iron steak | $38 potato puree, farm market vegetables *nf, df*

strip steak | $48 tuscan potatoes, cippolini agrodolce, farm market vegetables, red wine demi-glace *df*

vegan stir fry | $28 seasonal vegetables, soy, jasmine rice *nf, df*

chef's seasonal entrée | MP
chef's selection

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DISPLAYED LUNCH

$21 PER PERSON
all lunches include your selection of premium salad, wrap or sandwich, bottled water, whole fruit, chips, & freshly baked cookie premium sandwiches, wraps, and salads provided through The Kitchen Counter by Wolfgang Puck

PREMIUM SANDWHICHES & WRAPS | CHOOSE UP TO 3 OPTIONS

mediterranean wrap hummus, olives, red onions, roasted peppers, tomatoes, romaine, feta, fennel

chicken salad sandwich grapes, butter lettuce, basil pesto, onions, whole grain

ham & swiss
lettuce, tomato, horseradish aioli, sourdough

turkey club wrap bacon, avocado, lettuce, tomato, white cheddar

PREMIUM SALADS & SOUP | CHOOSE 1 OPTION

asian chicken
napa cabbage, cashews, wontons, spicy ginger dressing

local greens
apples, dried cherries, pecans, blue cheese, balsamic vinaigrette

caesar
parmesan, garlic croutons, marinated tomatoes

chef's seasonal soup
chef's selection



Prices are exclusive of 23% service charge and 6% sales tax which are subject to change. No outside alcoholic beverages allowed. Final Guarantees must be received by 12:00pm five business days prior to the function. If guarantee is not received by the Hotel, the estimated attendance becomes the guarantee for minimum billing purposes. The guarantee is not subject to reduction. Signee is responsible for any and all damages to event space utilized. Any breach of product within the space is subject to a violation fee. The total of the fee is the sole discretion of the hotel and will be at minimum $250.

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BREAKFAST

all breakfast options include your selection of coffee and water

FROM THE BAKERY | $60 PER DOZEN

house baked muffins
french butter croissant
bagel & cream cheese cinnamon roll

HOT BREAKFAST | $19 PER PERSON

scrambled eggs bacon sausage whole grain toast

ADDITIONS | PRICED PER PERSON

fresh fruit | $5 oatmeal | $4 yogurt parfait | $6



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