

A Catered Affaire

517.372.7370

All orders include disposable tableware and linens for the buffet table.

Price Shown Per Person

****Don't see what you are looking for, Call us! We can also accommodate Allergen, Gluten Free and Vegan Options****

Breakfast & Brunch

Minimum Order 20

- Pastry Service \$6
 - Variety of Muffins, Bagels, Danishes & Breakfast Breads
- Continental Breakfast \$7
 - Pastry Service with Added Assorted Juices or Coffee
- Continental Breakfast with Fresh Fruit \$8.50
- Farmers Breakfast \$10.50
 - Scrambled Eggs, Hashbrowns, Traditional or Turkey Bacon, Sausage, Assorted Pastries and Juice or Coffee
 - ADD French Toast Sticks \$2
 - ADD Biscuits and Sausage Gravy \$2
- Breakfast Sandwich \$10.50
 - Mini Croissants stuffed with Ham, Egg and Cheese, with Fresh Fruit, and Juice or Coffee
- Egg Strata \$11.50
 - Scrambled Eggs, Choice of Bacon or Sausage, Mushrooms and Bell peppers, in a rich Cheese and Cream Strata, with Fresh Fruit, Assorted Pastries, and Juice or Coffee
- Quiche & Fruit \$11.50
 - Choice of Lorraine, Broccoli Cheddar or Spinach, with Fresh Fruit, Assorted Pastries and Juice or Coffee
- French Toast Souffle \$11.50
 - French Bread based Souffle, served with Syrup and Powdered Sugar, with Fresh Fruit, and Juice or Coffee

Lunch

Boxed Lunches \$10.50

- Choice of Sub or Croissant
 - Lavash Wrap Sandwich for an additional \$1
 - Assorted Shaved Deli Meats, Chicken Salad, Tuna Salad or Vegetarian
 - Includes One Side Salad, Chips, Cookies and choice of Soda or Bottled Water
- **Side Salads**
 - Macaroni Salad, Potato Salad, Pasta Salad, Coleslaw, \$0.50 Fresh Fruit

Soups \$7

Served with Biscuits or Cornbread Muffins & Garden Salad Minimum Order 10

- Loaded Baked Potato
- Chicken Noodle
- Broccoli Cheddar
- House Vegetable
- Chili (Classic or White Chicken)
- Creamy Tomato Tortellini
- Minestrone
- Beef Stew

Salads \$10

Served with Garlic Breadstick & Fresh Fruit Salad

- Grilled Chicken Caesar (Also available to upgrade to Steak \$2 or Shrimp \$2.50)
- Grilled Chicken Antipasto
- Chef Salad

Lunch Buffets Cold

Served with One Side Salad and Chips

- Croissant Sandwich \$11
 - Croissant filled with Leaf Lettuce, Shaved Deli Meats, Chicken Salad, Tuna Salad or Vegetarian
- Deli Sandwich \$11
 - Shaved Deli Meats, Sliced Cheeses & Tomatoes, presented with an assortment of Breads
- Mini Croissant or Silver Dollar Sandwich \$9.50
 - Croissant or Raised Rolls filled with Shaved Deli Meats, Chicken Salad, Tuna Salad or Vegetarian
- Gourmet Wrap \$11.50

- Soft Lavash Wraps filled with Shaved Deli Meats, Chicken Salad, Tuna Salad or Vegetarian. Includes Lettuce, Tomatoes, Shredded Cheeses and House Made Spreads
- Grilled Chicken Caesar Wrap \$12
 - Soft Lavash Wraps filled with Grilled Chicken Breast, Romaine Lettuce, Shredded Cheeses and House Caesar

Lunch Buffets Hot

- Pulled BBQ Pork or BBQ Chicken Sandwich \$12
 - Buns with Meat Choice and Includes One Side Salad
- Chicken Burrito Bowl \$13 (Minimum order qty 15)
 - Also available Pork or Steak \$2, with Black Beans, Cilantro Lime Rice, House Made Pico de Gallo, Sour Cream, Shredded Cheese, Salsa and Lettuce
 - Add Guacamole or Queso \$1.50
 - Add House Made Black Bean & Corn Salsa \$2
 - Add Soft Tortillas or Chips \$0.50
 - Add Sauteed Peppers and Onions \$1
- Chicken Fajita Bar \$12.50
 - Fajita Shells, Peppers & Onions, Mexican Rice, Black Beans, Cheese, Sour Cream, Salsa, Tomatoes & Shredded Lettuce, Includes Tortilla Chips
 - Add Guacamole or Queso \$1.50
 - Also available in Steak \$2, Shrimp \$2.50
- Baked Potato Bar \$12 (Minimum order qty 15)
 - Baked Potatoes with Bacon, Chili, Broccoli, Cheese, Sour Cream, Salsa, Black Olives, Green Onions. Includes Garden Salad
- Nacho Bar \$12
 - Assorted Tortilla Chips, Ground Beef (Chicken or Pork \$2), Refried Beans, Cheese, Sour Cream, Salsa, Black Olives, Tomatoes, Green Onions, and Shredded Lettuce
 - Add Taco Shells \$1
 - Add Guacamole or Queso \$1.50

Hot Entrees

Price Shown Per Person	Additional Vegetarian Entrée \$3/Person
Additional Entrée \$4/Person	Additional Children's Entrée \$6/Person
Additional Side \$1.75/Person	

Chicken \$12

Served with Salad, Vegetable, Potato or Rice & Rolls with Butter

- Chicken Kiev (Lightly Breaded with Herbs & Butter)
- Michigan Cherry Chicken (Native Whole Cherry Pan Sauce)
- Lemon Chicken (Lightly Sauced Hints of Lemon & Garlic)
- Rosemary Chicken (Delicate Savory Citrus and Pepper Cream)
- Parmesan Chicken (Buttermilk, Breaded with 12 Seasoning Blend & Parmesan)
- Chicken Marsala (Mushroom & Onions Marinated with Marsala Wine)
- Tuscan Chicken (Cream Sauce with Sundried Tomatoes, Spinach & Italian Seasonings)
- Pecan Crusted Chicken (Lightly Topped with Pecan Blend)
- Stuffed Chicken (Cordon Bleu, Broccoli, Spinach Artichoke)
- Stir-Fry Chicken (Served with Seasonal Veggie Blend, with White Rice)
- Bone-In Baked Chicken Pieces **\$10** (Seasoned, Assorted Thigh, Leg, Wing & Breast)

Pork \$13.50

Served with Salad, Vegetable, Potato or Rice & Rolls with Butter

- Glazed Roasted Pork Loin (Cherry, Teriyaki, Apricot or Cranberry)
- Caramel Apple Pork Loin (Lightly Sauced)
- Rosemary Pork Loin (Delicate Savory Citrus and Pepper Cream)
- Roast Pork Tenderloin (Savory Seasoned)
- Honey Glazed Ham (Lightly Sauced)

Beef \$16 **Market Price

Served with Salad, Vegetable & Rolls with Butter

- **Filet Mignon with Potato or Rice
- **Roast Prime Rib with Potato or Rice
- **Beef Tenderloin Medallions with Potato or Rice

- Braised Beef Tips and Egg Noodles (Pan Seared Gravy)
- Teriyaki Beef Tips and Egg Noodles (Spices, Sweet Peppers & Onion)
- Beef Stroganoff and Egg Noodles (Onion & Garlic Cream Sauce)
- Swiss Steak (Tomato, Green Pepper & Onion with Potato or Rice)
- Top Round Steak (Mushroom Sauce with Potato or Rice)
- Meatballs and Egg Noodles (Sweet & Spicy or Mushroom Sauce)
- Meatloaf (House Specialty with Buttered Mashed Potatoes)
 - Minimum Order qty 12

Seafood \$16.50 **Market Price

Served with Salad, Vegetable, Potato or Rice & Rolls with Butter

- **Salmon Fillet (Ginger Soy, Asian Citrus, Teriyaki, Bourbon Glaze, Garlic and Herb or Blackened)
- Atlantic Cod Fillet
- Herb-Crusted Tilapia
- Pecan-Crusted Tilapia
- Shrimp Stir Fry

Pasta \$12.25

Served with Salad, Vegetable, Rolls with Butter or Garlic Breadstick

- Fettuccine Alfredo
 - Add Chicken \$1.75
 - Add Shrimp \$2.50
- Lasagna (Meat or Primavera) Minimum Order 10
- Chicken Alfredo Lasagna Minimum Order 10
- Mexican Lasagna Minimum Order 10
- Macaroni & Cheese Minimum Order 10
- Four Cheese Tortellini (Served in Pesto Sauce)
 - Add Chicken \$1.75
 - Add Shrimp \$2.50
- Spaghetti (Meat or Primavera)

Vegetarian \$12

Served with Salad, Vegetable, Potato or Rice and Rolls with Butter

- Fettuccini Alfredo with Asparagus and Mushrooms
- Four Cheese Tortellini with Marinara
- Baked Eggplant Parmesan with Marinara
- Vegetable Stir Fry with Tofu

- Spinach Ravioli with Artichoke Cream Sauce
- Tuscan Gnocchi (Cream Sauce with Sundried Tomatoes & Spinach)
- Ratatouille (Stewed Vegetables in Herbed Tomato Sauce)

Children's \$7

- Breaded Chicken Tenders, Mini Corn Dogs, Pepperoni, Cheese or Supreme Pizza Squares or Baked Pasta (Choice of Marinara or Alfredo)

Family Style Meals \$15.50

Minimum qty 12

- Traditional Turkey Dinner
- Traditional Ham Dinner
- Traditional Pot Roast Dinner (Beef Or Pork)
- Traditional Corned Beef Dinner
- Traditional Pasta Dinner (Choice of Lasagna, Spaghetti, or Alfredo)

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Lansing's Finest Caterer

Side Dishes

Salads

- Garden Salad (Tomatoes & Cucumbers)
- Spinach Salad (Mandarin Oranges & Candied Pecans)
- Caesar Salad (House Made Croutons), Additional \$0.50
- Spring Mix Salad (Walnuts & Dried Cherries)
- Orange Almond Salad, Additional \$1
- Greek Salad, Pear
- Pear, Bleu Cheese & Walnut Salad
- Fresh Fruit Salad

Vegetables

- Whole Green Beans
- Green Beans with Almonds
- Broccoli Florets
- Carrots (Dilled, Buttered or Glazed)
- Buttered Corn
- Roasted Brussel Sprouts
- Peas, Peas & Carrots, Sugar Snap Peas
- Chef's Blend, California Blend, Stir Fry Blend, Additional \$1
- *Seasonal: Asparagus Spears
- Corn on the Cob
- Sauteed Zucchini & Summer Squash
- *(Seasonal Vegetables are an additional \$.50)

Potatoes or Rice

- Red Potatoes with Herbs
- Garlic Mashed Redskin Potatoes
- Buttered Mashed Potatoes
- Candied Sweet Potatoes
- Baked Potatoes, Au Gratin Potatoes, Scalloped Potatoes
- Wild Rice Pilaf, Fried Rice, Mexican Rice, Cilantro Lime Rice, White Rice

Grilling

American Grill \$12

- Hamburgers, Hot Dogs, Baked Beans, Potato Chips, Buns & Condiments

Grill Combo \$14

- Hamburgers, Hot Dogs, Chicken Pieces, Baked Beans, Potato Chips, Buns & Condiments

Grilled Chicken Breast \$13

- Choice of BBQ or Plain, Baked Beans, Potato Chips

Kebabs

Chicken \$13.50	Steak \$15.50	Shrimp \$14.50	Vegetarian \$11.50
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Served with Assorted Seasonal Vegetables, Wild Rice & Rolls with Butter

Pick of the Chicks \$13

- Choice of BBQ, Lemon Pepper, Teriyaki, Sweet, Chili or Plain
- Served with Baked Beans & Potato Chips

Baby Back Ribs \$**Market Price (Dry Rubbed or Sauced)

Served with Salad, Vegetable, Potato or Rice & Rolls with Butter

Hors D'oeuvres

Hot

- Artichoke Dip with Crackers \$3 (Add Fresh Spinach \$0.50)
- Twice Baked Red Potatoes \$4 (Loaded for an additional \$.50)
- Bacon Wrapped Water Chestnuts \$4
- Assorted Phyllo Wraps \$4
- Meatballs (BBQ, Sweet & Spicy, Marinara or Mushroom) \$3.50
- Chinese Egg Rolls (Vegetarian, Chicken, Pork or Shrimp) \$3.50
- Chicken Bites (Teriyaki, Italian or Spicy Asian) \$3.50
- Chicken Wings (Buffalo or Honey BBQ) \$4
- Quesadillas (Chicken, Cheese, or Veggie) \$3.50
- Mushroom Caps (Crab Stuffed or Spinach & Feta) \$4
- House Made Puffs (Sweet Potato, Chicken Almond, Cheddar Beef, Shrimp or South of the Border) \$4
- Mini Quiche \$3.50
- Pizza Squares \$4 (Assorted)

Cold

- Charcuterie Board *Customized* Starting at \$8
- Fresh Fruit \$3.50
- Fresh Fruit with Brie, Chocolate or Caramel Fondue \$4.25
- Fresh Mini Fruit Kabobs \$4
- Chocolate Dipped Strawberries \$4
- Fresh Pizza triangles (Fruit or Veggie) \$4
- Fresh Vegetables with Ranch Dip \$3.50
- Antipasto Tray (Ham, Salami, Turkey, Peppers & Olives) \$4 (Add crackers \$1)
- Assorted Cheese & Crackers \$3.50
 - Add Salami, Ham or Turkey \$1 ea.
- Sushi (Assorted Variety) **Market Price
- Mini Gourmet Wraps \$3.50
- Mini Croissant or Silver Dollar Sandwiches \$3
- Bruschetta with Assorted Spreads \$3
- Hummus with Pita Chips \$3.50
- 7 Layer South of the Border Dip with Tortilla Chips \$3.50
- Shrimp Cocktail \$5.50
- Individual Shrimp Cocktail \$4.50
- Mini Fresh Caprese Kabobs \$4
- Tortilla Chips & Salsa \$2.50
- Assorted Fishbowl (Pretzels, Goldfish & Potato Chips) \$1.50

Desserts

Dessert Bars \$3.50

- Lemon, Peanut Butter, Pumpkin, Plantation Crunch, 7 Layer Chocolate Chip, Chocolate Brownies with or without Walnuts, Cream Cheese Brownies

Cheesecake \$4.50

- New York Style with Fruit
- Assorted Flavor Medley

Cookies \$2.50

- Chocolate Chip, Sugar, Peanut Butter, Oatmeal and Macadamia Nut

Crisps \$3.50

- Apple, Cherry or Blueberry

Pies \$3.50

- Apple, Dutch Apple, Cherry, Blueberry, Pumpkin, Banana Cream, Coconut Cream, Lemon Merengue, Chocolate Cream or Strawberry

Cakes \$2.50

- Chocolate, White, Banana, Lemon, Yellow, Peanut Butter or Spice

Specialty Cakes \$3.75 Minimum Order 12

- Carrot Cake with Cream Cheese Frosting, Pineapple Upside Down Cake or Strawberry Shortcake

Beverage Services

- Cranberry Citrus Punch \$2
- Soda 2-litres \$1.50
- Soda Cans \$2
- Bottled Water \$1.50
- Hot Chocolate or Cider Bar \$3.50
- Iced Tea or Lemonade Carafe \$1
- Bottled Juices \$3
- Coffee with Cream & Sugar \$1.50

Extra Services

- Cake Cutting \$75
- Water Service, Table Set-up, or Clean Up \$125
- Call for Pricing
 - Linens, China, Glassware & Silverware

Staff Services (Not provided without purchase of food)

- **Service levels vary, call for specifics**
- **2- Hour Minimum per Wait Staff**
- Wait Staff \$33 per hour
 - Call for Specifics
- Bartender \$40 per hour
 - Call for Specifics

Policies & Procedures

Per person price includes linens for the buffet table and disposable tableware; specialty tableware is available for an additional charge.

If you are tax-exempt, please have the tax ID number available for our records. Rentals can be arranged for you by A Catered Affaire staff. Any equipment items delivered to client's event location become the responsibility of said client. If appropriate, an additional delivery fee for rental items will be added to the total bill.

All invoices will be subject to a delivery fee of \$25 in area and an additional \$10 for non-staffed events. For out-of-area events, please call for specifics.

Terms: Payment due within 10 days of dated invoice, unless written arrangements have been made prior to event. A carrying charge of 3% per two weeks will be placed on invoices unpaid after 14 days. Credit Cards Accepted: Visa, Mastercard, Discover & American Express * Additional 3.75% service added for credit card payments.

Cancellation Policy: 100% of charges will be billed if less than 24-hour notice from scheduled delivery time is given for cancellation, or guest count reduction, unless otherwise stated in contract. 50% of charges will be billed if changes are made between 24-96 hours of scheduled delivery time. For events that require 100% prepayment, no monies will be refunded; regardless of notice given.

Weather Policy: In case of inclement weather, cancellation policies apply, unless we are unable to travel to your event site.

Deposit Policy: Deposit is non-refundable. Unless otherwise noted, the deposit required is \$200.00. For weddings, deposit must be paid prior to tasting. Events with 100 guests or more and all weddings regardless of guest count; Three weeks prior, payment in full will be required based on anticipated number of guests. Guest count may not be decreased after this time. However, you may add to your guest count, and we will accommodate them if given notice at least 72 hours prior to event. If your event venue charges a surcharge, you will be responsible for this charge. No food, rentals or services will be discounted if a lesser number of guests attend than the guaranteed number that you have provided us.

Cake Cutting: Toppers will be given to the Contact Person all stands, and décor will be disposed of unless it has been specified in the final bill given. Remaining foods are yours to keep. It is your responsibility to provide disposable packaging for these foods. Once our staff leaves your event, it is your responsibility to provide proper storage and proper temperatures of these foods. Any food items that our staff deems unsuitable or in unsafe temperature ranges will not be packaged but will be disposed of. You are accepting responsibility for all remaining food items left.

We reserve the right to deny service to any event that is deemed unsafe or is held at a venue that imposes unsafe working conditions for our staff. Out of respect for our staff, we must insist that if any guests and/ or client become abusive either physically or verbally, that contracting client assist the onsite manager in forming a resolution to the situation. If problem cannot be alleviated, we reserve the right to stop service at your event.

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All prices, policies and fees are subject to change.

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