Special requests available. We can accommodate allergen, gluten free & vegan options

Minimum of 20 guests required for all orders, please call us for smaller accommodations

A Catered Affaire 517.372.7370

Breakfast & Brunch

- 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
 - Assorted 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
- *May add on Pastry Service if not already included for an additional \$3.
- *If you would like both juice and coffee, you may add for an additional \$1.50

Lunch

Boxed Lunches \$10.50

- Choice of Sub OR Croissant
 - Lavash Wrap Sandwich for an additional \$1
 - o Assorted Shaved Deli Meats, Chicken Salad, Tuna Salad OR Vegetarian
 - o 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 12)

- Loaded Baked Potato
- Chicken Noodle
- Broccoli Cheddar
- House Vegetable
- o Chili (Classic OR White Chicken)
- Creamy Tomato Tortellini Sing's Finest Caterer
- Minestrone
- Beef Stew

Salads \$10

Served with Garlic Breadstick & Fresh Fruit Salad

- o 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

Side Salads

Macaroni Salad, Potato Salad, Pasta Salad, Coleslaw, \$0.50 Fresh Fruit, \$1.50 Garden OR
 Caesar salad

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- Croissant Sandwich \$11
 - Croissant filled with Leaf Lettuce, Sliced Cheeses, Shaved Deli Meats, Chicken Salad, Tuna Salad **OR** Vegetarian
- Deli Sandwich \$11
 - Shaved Deli Meats, Leaf Lettuce, Sliced Cheeses & Tomatoes, presented with an assortment of Breads
- Mini Croissant Sandwich \$9.50
 - Croissants 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, Shredded Cheeses and House Made Spreads
- o 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
 - Substitute Pork OR Steak \$2, with Black Beans, Cilantro Lime Rice, Pico de Gallo, Sour Cream, Shredded Cheese, Salsa and Lettuce
 - Add Guacamole OR Queso \$1.50
 - o Add 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, Shredded Cheese,
 Sour Cream, Salsa, Tomatoes & Shredded Lettuce, Includes Tortilla Chips
 - Add Guacamole OR Queso \$1.50
 - Substitute Steak OR Pork \$2, Shrimp \$2.50
- o Baked Potato Bar \$12
 - Baked Potatoes with Bacon, Chili Topping, Broccoli, Nacho Cheese Sauce, Sour Cream, Salsa, Black Olives, Green Onions. Includes Garden Salad
- o Nacho Bar \$12

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- Assorted Tortilla Chips, Ground Beef (Substitute Chicken **OR** Pork \$2), Refried Beans, Nacho Cheese Sauce, Sour Cream, Salsa, Black Olives, Tomatoes, Green Onions, and Shredded Lettuce (add an additional protein for \$3)
- Add Taco Shells \$1
- o Add Guacamole **OR** Queso \$1.50



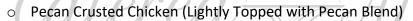
Hot Entrees

Price Shown Per Person	Additional Vegetarian Entrée \$3.50/Person				
Additional Entrée \$5/Person	Additional Children's Entrée \$7/Person				
Additional Side \$2.25/Person					

Chicken \$13

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

- Chicken Kiev (Non-traditional, lightly topped with Herbs & Butter)
- o GF Michigan Cherry Chicken (Native Whole Cherry Pan Sauce)
- o GF Lemon Chicken (Lightly Sauced Hints of Lemon & Garlic)
- o Rosemary Chicken (Delicate Savory Citrus and Pepper Cream)
- o Parmesan Chicken (Buttermilk, Breaded with 12 Seasoning Blend & Parmesan)
- o GF Chicken Marsala (Fresh Mushrooms reduced with Marsala Wine)
- Tuscan Chicken (Cream Sauce with Sundried Tomatoes, Spinach & Italian Seasonings)



- Stuffed Chicken (Cordon Bleu, Broccoli, Spinach Artichoke)
- Stir-Fry Chicken (Served with Seasonal Veggie Blend, with White Rice)
- Bone-In Baked Chicken Pieces \$12 (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)
- GF Caramel Apple Pork Loin (Lightly Sauced)
- GF Rosemary Pork Loin (Delicate Savory Citrus and Pepper Gravy)
- Roast Pork Tenderloin (Savory Seasoned)
- Honey Glazed Ham (Lightly Sauced)
- Pork Chop (Boneless, Smothered **OR** Breaded)

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Beef \$16

Served with Salad, Vegetable & Rolls with Butter

- **Market Price** Filet Mignon with Potato OR Rice
- o **Market Price** Roast Prime Rib with Potato OR Rice
- **Market Price**Beef Tenderloin Medallions with Potato OR Rice
- Braised Beef Tips and Egg Noodles (Pan Seared Gravy)
- o 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)
- o GF 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)

Seafood \$16.50

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



- Atlantic Cod Fillet
- Herb-Crusted Tilapia in q's Finest Caterer
- o Pecan-Crusted Tilapia
- Shrimp Stir Fry

Pasta \$12.25

Served with Salad, Vegetable, Rolls with Butter **OR** Garlic Breadsticks

- Fettuccine Alfredo
 - Add Asparagus and Mushrooms \$1
 - Add Chicken \$2
 - Add Shrimp \$2.50
- Lasagna (Meat **OR** Primavera)
- Chicken Alfredo Lasagna
- Mexican Lasagna
- Macaroni & Cheese
- o Four Cheese Tortellini (Served in Pesto Sauce **OR** Marinara)
 - Add Chicken \$2

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 - Add Shrimp \$2.50
 - Spaghetti (Meat OR Primavera)

Vegetarian \$12

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

- Baked Eggplant Parmesan with Marinara
- GF Vegetable Stir Fry with White Rice and Tofu
 - (does not include additional starch and vegetable)
- o 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)

All orders are delivered in disposable pans, include plastic serving utensils, napkins and paper tableware.

Price shown per person.

Family Style Meals \$15.50 Minimum qty 12

- Traditional Turkey Dinner
 - Turkey, Gravy, Mashed Potatoes, Green Bean Casserole, Cranberry Sauce, Rolls & Butter
- Traditional Ham Dinner
 - Ham, Au Gratin Potatoes, Corn Casserole, Green Beans, Garden Salad, Rolls & Butter
- Traditional Pot Roast Dinner (Beef **OR** Pork)
 - Roast, Gravy, Potatoes, Carrots, Onions, Mashed Potatoes, Corn Bread, Butter
- Traditional Corned Beef Dinner
 - Corned Beef, Potatoes, Carrots, Cabbage, Rolls & Butter
- Traditional Pasta Dinner (Choice of Lasagna, Spaghetti, OR Alfredo)
 - Pasta, Green Beans, Caesar Salad & Garlic Breadsticks

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Side Dishes

Salads

- Garden Salad (Tomatoes & Cucumbers)
- Caesar Salad (House Made Croutons)
- Macaroni Salad, Potato Salad, Pasta Salad

Additional \$0.50

- Spinach Salad (Mandarin Oranges & Candied Pecans)
- Spring Mix Salad (Walnuts & Dried Cherries)
- Orange Almond Salad

Additional \$1

- Greek Salad
- o Pear, Bleu Cheese & Walnut Salad
- Fresh Fruit Salad

Vegetables

- Whole Green Beans
- Broccoli Florets
- o Carrots (Buttered, Dilled **OR** Glazed)
- Buttered Corn
- o Chef's Blend, California Blend, Stir Fry Blend

Additional \$1

- Asparagus Spears
- Sugar Snap Peas
- Whole Green Beans with Almonds
- Roasted Brussel Sprouts
- o Corn on the Cob
- Sauteed Zucchini & Summer Squash

Potatoes **OR** Rice

- Red Potatoes with Herbs
- Garlic Mashed Redskin Potatoes
- Buttered Mashed Potatoes

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- Candied Sweet Potatoes
- Baked Potatoes, Au Gratin Potatoes, Scalloped Potatoes
- o Wild Rice, Rice Pilaf, Mexican Rice, Cilantro Lime Rice, White Rice



Grilling

American Grill \$12

Hamburgers, Hot Dogs, Baked Beans, Assorted Chips, Buns & Condiments

Grill Combo \$14

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

Grilled Chicken Breast \$14

Choice of BBQ OR Plain, Baked Beans, Assorted Chips

Pick of the Chicks \$13.50

- o Bone-in, Choice of BBQ, Teriyaki, Sweet Chili **OR** Herbed Seasoned
 - o Served with Baked Beans & Assorted Chips

Kebabs

Chicken	\$12.50	Steak \$1	5 50	Vegetarian	\$11.50	\leftarrow	$+ \alpha$		0
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Served with Wild Rice & Rolls with Butter

- **Market Price** Baby Back Ribs (Dry Rubbed OR Sauced)
 - o Served with Salad, Vegetable, Potato **OR** Rice & Rolls with Butter

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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 Chili, Marinara OR Mushroom) \$3.50
- Chinese Egg Rolls (Vegetarian, Chicken, Pork) \$3.50
- o Chicken Bites (Teriyaki, Buffalo, BBQ, OR Sweet Chili) \$3.50
- Chicken Wings (Buffalo OR Honey BBQ) \$4
- o Quesadillas (Chicken, Cheese, OR Veggie) \$3.50
- Mushroom Caps (Crab Stuffed OR Spinach & Feta) \$4
- House Made Puffs (Sweet Potato, Chicken Almond, Cheddar Beef OR South of the Border) \$4
- o Mini Assorted Quiche \$3.50
- Assorted Pizza Squares \$4

Cold

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

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- Mini Fresh Caprese Kabobs \$4
- o Tortilla Chips & Salsa \$2.50
- o Assorted Fishbowl (Pretzels, Goldfish & Potato Chips) \$1.50



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Desserts

Dessert Bars \$3.50

Cheesecake \$4.50

o Choice of New York Style with Fruit **OR** Assorted Flavor Medley

Cookies \$2.50

Individual Mini Crisps \$3.50

- Minimum Order per flavor qty 10
- o Choice of Apple, Cherry **OR** Blueberry

Pies \$3.50

- o Minimum order 8 per flavor
- Choice of Apple, Dutch Apple, Cherry, Blueberry, Pumpkin, Banana Cream,
 Coconut Cream, Lemon Merengue, Chocolate Cream OR Strawberry

Cakes \$2.50

Choice of Chocolate, White, Lemon, Yellow, Red Velvet OR Spice

Specialty Cakes \$3.75

Minimum Order Per flavor qty 12

Choice of Carrot Cake with Cream Cheese Frosting, Pineapple Upside Down Cake,
 Banana Cream, Peanut Butter Texas Sheet Cake OR Strawberry Shortcake

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Add On Beverage Services

- Cranberry Citrus Punch \$2
- o Soda 2-litres \$2
- o Soda Cans \$2
- Bottled Water \$1.50
- Hot Chocolate OR Cider Bar \$3.50
- o Iced Tea OR Lemonade Carafe \$1
- o Bottled Juices \$3
- Hot Tea \$1.50
- Coffee with Cream & Sugar \$1.50
 - o Decaf available upon request, specialty creamers available for \$0.50

Extra Services

- Cake Cutting \$75
 - Also includes plastic cake plates, forks & napkins
- Water Service, Table Set-up, OR Clean Up \$125
 - Labor not included
- Call for Pricing
 - o Linens, China, Glassware & Silverware

Staff Services (Not provided without purchase of food) atterer

- 2- Hour Minimum per Wait Staff or Bartender
- Wait Staff \$33 per hour
 - FULL-SERVICE BUFFET Our staff delivers your order, sets up the buffet, serves your guests from the buffet, clears plates from your guests' tables, maintains buffet, cleans up buffet and caterers' area.
 - Minimum: One staff per 20 guests based on menu selections. If China is used, additional cleaning fees may be added. Required for China services regardless of guest count.
 - BUFFET MAINTENANCE Our staff delivers your order, sets up buffet, clears plates from your guests' tables, maintains buffet, cleans up the buffet and caterers' area.
 - Not available for China services. Minimum One staff per 75 guests.
 - o DROP OFF/PICK UP BUFFET Our staff delivers your order, sets up buffet, comes back at the designated pick-up time to clean up your buffet.
 - Additional \$10 fee will be added.

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- *Minimum of 20 guests required for all orders, please call us for smaller accommodations*
- *Additional needs can be added based upon specific needs.
 - o Bartender \$40 per hour
 - o Minimum: One bartender per 50 guests, Additional fee for bar setup
 - o Mixers, Cups, Ice Service available for additional fee



Policies & Procedures

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.

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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.

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

All prices, policies and fees are subject to change.

Lansing's Finest Caterer

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