

All orders include disposable tableware and linens for the buffet table. Price Shown Per Person.

****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
 - Assortment of Biscuits & English Muffins, Stuffed with Sausage, Bacon or 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, 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
- Assorted "On-The-Go" Breakfast \$3
- Assorted Donut Spread \$3
- Yogurt Parfait with Granola & Fresh Fruit \$4
- Yogurt Cup \$1.50

*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

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Lunch

Boxed Lunches \$10.50

Vegetarian/Vegan/GF Boxed Lunch \$12.75

- Choice of Sub **OR** Croissant
 - Lavash Wrap Sandwich for an additional \$1
 - Assorted Shaved Deli Meats, Chicken Salad, **OR** Tuna Salad
 - Includes One Side Salad, Chips, Cookies and Choice of Michigan Sodas **OR** Bottled Water

Side Salads

- Macaroni Salad, Potato Salad, Pasta Salad, Coleslaw, \$0.50 Fresh Fruit

Soups \$8

Served with Biscuits **OR** Cornbread Muffins & Garden Salad

- Loaded Baked Potato
- Chicken Noodle
- Broccoli Cheddar
- House Vegetable
- Chili (Classic **OR** White Chicken)
- Creamy Tomato Tortellini
- Minestrone

Salads \$11

Served with Garlic Breadstick

- 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 Assorted Chips

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Side Salads

- Macaroni Salad, Potato Salad, Pasta Salad, Coleslaw, \$0.50 Fresh Fruit, \$1.50 Garden **OR** Caesar salad
- Croissant Sandwich \$11 (Vegetarian/Vegan/GF \$13)
 - Croissant filled with Leaf Lettuce, Sliced Cheeses, Shaved Deli Meats, Chicken Salad, Tuna Salad
- Deli Sandwich \$11 (Vegetarian/Vegan/GF \$13)
 - Shaved Deli Meats, Leaf Lettuce, Sliced Cheeses & Tomatoes, presented with an assortment of Breads
- Gourmet Wrap \$12.50 (Vegetarian/Vegan/GF \$14.50)
 - Soft Lavash Wraps filled with Shaved Deli Meats, Chicken Salad, Tuna Salad. Includes Lettuce, Shredded Cheeses and House Made Spreads
- Grilled Chicken Caesar Wrap \$13
 - Soft Lavash Wraps filled with Seasoned Chicken Breast, Romaine Lettuce, Shredded Cheeses and House Caesar

Lunch Buffets Hot

- Pulled BBQ Pork **OR** BBQ Chicken Sandwich \$13.50
 - Buns with Meat Choice and Includes One Side Salad & Assorted Chips
- Chicken Burrito Bowl \$13.50
 - 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
 - Add Black Bean & Corn Salsa \$2
 - Add Soft Tortillas **OR** Chips \$0.50
 - Add Sauteed Peppers and Onions \$1
- Chicken Fajita Bar \$13
 - 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
- Baked Potato Bar \$12
 - Baked Potatoes with Bacon, Chili Topping, Broccoli, Nacho Cheese Sauce, Sour Cream, Salsa, Black Olives, Green Onions. Includes Garden Salad
- Nacho Bar \$12

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- Assorted Tortilla Chips, Ground Beef (Add Chicken **OR** Pork \$4), Refried Beans, Nacho Cheese Sauce, Sour Cream, Salsa, Black Olives, Tomatoes, Green Onions, and Shredded Lettuce
- Add Taco Shells \$1
- Add Guacamole **OR** Queso \$1.50

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Lansing's Finest Caterer

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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 \$14

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

- Chicken Kiev (Non-traditional, lightly topped with Herbs & Butter)
- GF Michigan Cherry Chicken (Native Whole Cherry Pan Sauce)
- GF 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)
Available with Pasta Sauce for an Additional \$3
- GF Chicken Marsala (Fresh Mushrooms reduced with Marsala Wine)
- Tuscan Chicken (Cream Sauce with Sun-dried Tomatoes, Spinach & Italian Seasonings)
- Bone-In Baked Chicken Pieces (Seasoned, Assorted Thigh, Leg, Wing & Breast)

Pork \$14

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

- Glazed Roasted Pork Loin (Cherry, Apricot **OR** Traditional)
- 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)

Beef \$16.50

Served with Salad, Vegetable, Potatoes **OR** Rice & Rolls with Butter

- Braised Beef Tips and Egg Noodles (Pan Seared Gravy)
- Swiss Steak (Tomato, Green Pepper & Onion)

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- GF Top Round Steak (Mushroom Sauce)

****Market Price**** Filet Mignon, Roast Prime Rib **OR** Beef Tenderloin Medallions

Seafood \$16.50

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

- ****Market Price**** Salmon Fillet (Teriyaki, Bourbon Glaze **OR** Garlic and Herb)
- Herb-Crusted Tilapia
- Pecan-Crusted Tilapia
- Shrimp Stir Fry

Pasta \$13.50

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

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

Vegetarian \$15

- Baked Eggplant Parmesan with Marinara, Served with Salad, Vegetable, Rolls & Butter
- Tuscan Gnocchi (Cream Sauce with Sundried Tomatoes & Spinach) Served with Salad, Vegetable, Rolls & Butter
- Vegan & GF Stirfry with Tofu & White Rice, Served with Salad
- Vegan & GF Ratatouille (Stewed Vegetables in Herbed Tomato Sauce) Served with Salad & Vegetable
- Vegan & GF White Bean Chili with Tofu & Avocado, Served with Salad & Vegetable

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- Vegan House Made Basil Pesto Bowtie Pasta, Served with Salad, Vegetable & Rolls

Children's \$7

- Breaded Chicken Tenders & Tots, Mini Corn Dogs & Tots, Pepperoni & Cheese Pizza Squares with Breadstick **OR** Baked Pasta & Vegetable (Choice of Marinara **OR** Cheese)

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, Stuffing, 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
- Pear, Bleu Cheese & Walnut Salad
- Fresh Fruit Salad

Vegetables

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

Additional \$1

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

Potatoes **OR** Rice

- Roasted 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
- Wild Rice, Rice Pilaf, Mexican Rice, Cilantro Lime Rice, White Rice

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Grilling

American Grill \$13

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

Grill Combo \$16

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

Bone-In Chicken Pieces \$14

- Choice of BBQ, Teriyaki, Sweet Chili **OR** Herb Seasoned
- Served with Baked Beans & Assorted Chips

Kebabs (Protein, Zucchini, Squash, Mushroom, Bell Pepper, Red Onion)

- Chicken \$13.50
- Steak \$15.50
- Vegetarian \$12
- Served with Wild Rice & Rolls with Butter

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Hors D'oeuvres/Snacks

Hot

- Artichoke & Spinach Dip with Crackers \$3
- Loaded Twice Baked Red Potatoes \$4.50
- Bacon Wrapped Water Chestnuts \$4
- Assorted Phyllo Wraps \$4
- Meatballs (BBQ, Sweet Chili, Marinara **OR** Mushroom) \$3.50
- Egg Rolls (Vegetarian, Chicken, **OR** Pork) \$3.50
- Chicken Bites (Teriyaki, Buffalo, BBQ, **OR** Sweet Chili) \$3.50
- Bone-In Chicken Wings (Buffalo **OR** Honey BBQ) \$4
- Quesadillas (Chicken, Cheese, **OR** Veggie) \$3.50
- Mushroom Caps (Crab Stuffed **OR** Spinach & Feta) \$4
- Mini Assorted Quiche \$3.50
- Assorted Pizza Squares \$4

Cold

- Charcuterie Board *Customized* Starting at \$8
- Fresh Fruit \$3.50
- Fresh Fruit with Brie, Chocolate Fondue \$4.25
- Fresh Mini Fruit Kabobs \$4
- Chocolate Dipped Strawberries \$4
- Fresh Pizza Naan (Fruit **OR** Veggie) \$4
- Fresh Vegetables with Ranch Dip \$3.50
- Antipasto Tray \$4.25 (Add crackers \$1)
- Assorted Cheese & Crackers \$3.50
 - Add Salami \$1
- Mini Gourmet Wraps \$3.50
- Mini Croissant 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
- Individual Shrimp Cocktail Cups \$4.50
- Mini Fresh Caprese Kabobs \$4
- Tortilla Chips & Salsa \$2.50
- Assorted Fishbowl (Pretzels, Goldfish & Potato Chips) \$1.50

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- Assorted "On-The-Go" Snacks \$3

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Desserts

Dessert Bars \$3.50

Cheesecake \$4.50

- 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
- Choice of Apple, Cherry **OR** Blueberry

Pies \$3.50

- 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
- Soda 2-litres \$2
- Soda Cans \$2
- Bottled Water \$1.50
- Hot Chocolate **OR** Cider Bar \$3.50
- Iced Tea **OR** Lemonade Carafe \$1
- Bottled Juices \$3
- Hot Tea \$1.50
- Coffee with Cream & Sugar \$1.50
 - 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
 - Linens, China, Glassware & Silverware

Staff Services (Not provided without purchase of food. Gratuity not included)

- **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.
 - Staffing based on guest count & menu selections. If China is used, additional cleaning fees apply. 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.
 - A Catered Affaire staff does not serve guests, Client responsible.
Minimum One staff per 75 guests.
 - 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.

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- Additional \$10 fee will be added.

*Additional needs can be added based upon specific needs.

- Bartender \$40 per hour (Gratuity not included)
 - Minimum: One bartender per 50 guests, Additional fee for bar setup
 - Mixers, Cups, Ice Service available for additional fee

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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 prior to or day of the event 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 final invoice will be prepared, payment in full will be required based on anticipated number of guests 10 days prior. 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 48 hours prior to event, additions must be paid for at that time.

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. No refunds will be given for leftover food and/or beverages for non-attendees.

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Cake Cutting: Toppers will be given to the Contact Person all stands, and décor will be disposed of unless it has been specified differently 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.

Ordering Policy: A Catered Affaire and its staff are not responsible for run outs of food/beverages ordered at events booked with drop off/pick up and buffet maintenance services. Self-service requires client responsibility for guests portioning. A Catered Affaire staff will make recommendations on ordering buffers based on information given prior to event. This is an educated guess only based on averages and cannot be guaranteed. Portioning is based on standard recommended serving allowances to create a balanced meal.

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.