



*O u t s i d e
C a t e r i n g
M e n u*

*G r e a t F o o d ,
E v e n B e t t e r
P r i c e s !*

** U p d a t e d
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Awards:

Best of Weddings 2022, 2023, 2024 and 2025!

Hall of Fame- 2025

Couples Choice Award- 2023



We are a preferred caterer at many locations and we are a licensed kitchen!

One of the ONLY BBB Accredited Caterers in Battle Creek!



A p p e t i z e r s

Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp

**All Outside Caterings have a minimum of 25 people or \$250*

* Chicken Wings Bone-In (4 pp) or Boneless
Sauces: Buffalo, BBQ, Garlic Parm or plain- \$4.00pp

*Meatballs- Plain or BBQ- \$2.50pp

*Cream Cheese Rangoons with Sweet n Sour Sauce- 2 per guest- \$2.50pp

*Cocktail Weiners in BBQ sauce- \$2.50pp

*House Chips- \$2.00pp

*Chicken Strips (2pp)- \$4.50pp

*Chicken Strips and Fries(2 pp) -\$6.50

*Chicken Strips (4pp)- \$7.95

*Chicken Strips and Fries (4pp)- \$9.95



A p p e t i z e r s C o n t i n u e d

Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp

**All Outside Caterings have a minimum of 25 people or \$250*

*Caprese Skewers- 2 per guest- \$2.50pp

*Mini Chicken Salad Croissants- 1 per guest- \$3pp

*Fruit Kabobs- 2 per guest- \$3.50pp

*Hot Spinach Dip or Cold Hummus w/Fried Pita Chips-\$3.50pp

*Shrimp Cocktail with Sauce (4pp)-\$6.00pp

*Charcuterie Cups- \$12.95pp

*Mini Sliders (Choice of Turkey or Ham) 1pp- \$2.50pp



C a t e r i n g B u f f e t s

***All Outside Caterings have a minimum of 25 people or \$250**

**All buffets include a classic tossed salad, assorted dressings,
dinner rolls and butter.**

Classic Buffet- Includes one entree and two sides- \$15.95

Deluxe Buffet- Includes two entrees and two sides- \$19.95

Premium Buffet- Includes three entrees and two sides- \$23.95

Entrees

***Vegetarian Options are available upon discussion**

*Grilled Pork Loin w/ brown gravy (mushrooms avail. upon request)

*Grilled Chicken Smothered with Garlic Butter Sauce (GF)

*Breaded Chicken Parmesan w/ Marinara and Melted Cheese Blend (events over 30
miles not recommended)

*Shredded Pork served in a Hickory Smoke BBQ
(other sauces available upon request, GF)

*Pot Roast (Market Price, GF)

*Grilled Salmon in a Dill Infused Lemon Butter Sauce (Market Price, GF)

*Sliced Smoked Beef Brisket (Market Price, GF)

*Portabello Mushroom Cap with Blistered Tomatoes and Balsamic Glaze
(\$2 upcharge, V, GF)

Additional Protein may be discussed with Chef.

Sides

*Parmesan Roast Red Skin Potatoes (GF, V)

*Garlic Smashed Potatoes (skin on, GF, V)

*Seasoned Rice (GF)

*Roasted Asparagus (GF, V)

*Roasted Brussel Sprouts (Sweet Chili Sauce upon request add \$.50pp, GF, V)

*Seasoned Corn (GF,V)

*Seasoned Fresh Green Beans (Seasonal, GF, V)

*Seasoned Broccoli (GF, V)

*California Vegetable Blend (Cauliflower, Broccoli, Carrots, GF,V)

Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp
Caterings not listed on menu will need to be discussed with chef a minimum of 30 days in advance in
order to procure specialty items. If you need to cancel any specialty items, a minimum of 30 days is
required. Parties will be responsible to pay in full at cost if notified after 30 days.

M a c N ' C h e e s e B a r

***All Outside Caterings have a minimum of 25 people or \$250**
Includes disposable utensils, plates and serve ware. Upgrade to premium
disposable for \$1.00pp

Classic Creamy or Baked Mac and Cheese

Mac and Cheese Only No Toppings

Half Pan (Serves 15) - \$45

Full Pan (Serves 30)- \$90

Add Toppings

*Steamed Broccoli (add \$1.00pp)

*Scallions (add \$.75pp)

*Shredded Cheese (add \$1.00 pp)

*Roasted Mushrooms (add \$.75pp)

*Diced Tomatoes (add \$.75pp)

*Roasted Peppers (add \$1.00pp)

*Minced Onions (add \$.75pp)

*Bacon Bits (add \$1.50pp)

*Seasoned Ground Beef (add \$1.50pp)

*Cajun Seasoned Chicken (add \$2.00pp)

*Pulled Pork (with or w/o BBQ Please Specify add \$2.00pp)



T a c o B a r

**All Outside Caterings have a minimum of 25 people or \$250*

\$10.95 pp. Comes with Two Proteins and Five Toppings
(add \$1.50pp additional protein and \$.75pp additional toppings)

Vessels

**Pick Two (additional charge for extra)*

- *Tortilla Chips*
- *Classic 6" Soft Tortilla*
- *Soft Corn Tortilla*
- *Corn Hard Shell*
- *Corn Chips (Frito Style)*


Protein

**Pick Two (add \$1.50 pp for additional meat or Brisket- Market Price)*

- *Taco Seasoned Ground Beef*
- *Seasoned Pulled Chicken*
- *Shredded Pork*
- *Shredded Brisket (Market Price)*

Toppings

**Pick Five (add \$.75pp for each additional) Comes with Sour Cream and Salsa*

- | | | |
|----------------------------|---|-----------------------------|
| <i>*Black Olives</i> |  | <i>*Shredded Cheese</i> |
| <i>* Shredded Lettuce</i> | | <i>*Nacho Cheese</i> |
| <i>*Diced Onion</i> | | <i>*White Queso</i> |
| <i>*Diced Tomato</i> | | <i>*Tortilla Strips</i> |
| <i>*Chopped Cilantro</i> | | <i>*Jalapeno's</i> |
| <i>*Warm Refried Beans</i> | | <i>*Pico Del Gallo</i> |
| <i>*Warm Black Beans</i> | | <i>*Cilantro Lime Sauce</i> |
| <i>*Steamed Corn</i> | | |

Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp

BYO Burger Bar

*All Outside Caterings have a minimum of 25 people or \$250

\$9.95 pp.

Toppings

*Pick Five (add \$.75pp for each additional) Comes with Mustard/Mayo/Ketchup

- *American Cheese Slices
- *Lettuce
- *Onions
- *Tomato Slices
- *Pickles
- *Dill Relish
- *Jalapeno's



- Premium Cheese add \$.65pp
- Choice of:
- Pepperjack
- Swiss
- Colby Jack
- Provolone
- *Crispy Onions- \$.65pp
- *Bacon Strips- \$2pp
- *Mushrooms- \$.65pp
- *Roasted Peppers/Onions- \$1.00pp

BYO Gyro Bar

\$10.95pp

Toppings:

*Pick 2 Meats (extra for more meat) and Pick Five toppings(add \$.75pp for each additional)

Meats: **Add on Meat Prices (if more than two)**

- | | |
|---|-------------------------------------|
| *Gyro Meat | *Gyro Meat (add \$3pp) |
| *Shredded Chicken | *Shredded Chicken (add \$2pp) |
| *Pulled Pork | *Seasoned Ground Beef (add\$1.50pp) |
| *Vegetarian Upon Request
(additional \$) | *Pulled Pork (add \$2pp) |
| | *Bacon Bits (add \$1.50pp) |

Toppings:

- *Rice
- *Lettuce
- *Black Beans
- *Onions
- *Tomatoes
- *Cucumbers
- *Pickles
- *Tzatziki Sauce
- *Sour Cream
- *Salsa
- *Feta (\$)

Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp

Hot Breakfast Buffet

\$10.95 pp

Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp

- *Scrambled Eggs- **cheese on side additional \$.75pp**
- *Bacon or Sausage Links (your choice) for both add \$1.50pp
- *Breakfast potatoes or Hashbrowns (your choice)
- *Assorted Pastries or Fruit Bowl (your choice) **for both add \$1.95pp**
- *Fresh Brewed Coffee
- *OJ or Apple Juice Carafe (your choice) for both add \$1.50
- *Add French Toast Bake To your Breakfast- \$4pp or Sticks for \$3pp
- *Add Big Donut Assortment -\$2.50pp or Donut Holes- \$2pp

Breakfast Items

Biscuits and Gravy- \$4.50pp

Cinnamon Rolls- \$2pp

French Toast Bake with Glaze- \$4pp

Big Donut Assortment- \$2.50pp

Bagels with Cream Cheese- \$3pp



L a s a g n a

\$13.95pp

***All Outside Caterings have a minimum of 25 people or \$250**
Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp

Homemade lasagna with red sauce. Available in meat (beef or sausage) and meatless. Comes with garlic toast and salad bar.

P u l l e d P o r k a n d M a c a n d C h e e s e B a r

\$12.95 pp

Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00

Comes with In-House Smoked Pulled Pork with 3 different sauces on the side, our own homemade creamy Mac and Cheese.

A d d O n s

- *Scallions (\$.75pp)
- *Broccoli (\$1.00pp)
- *Extra Pulled Pork
(add \$2.00pp)
- *Chicken (add \$2.00pp)
- *Bacon Bits (add \$1.50pp)
- *Seasoned Ground Beef
(add \$1.50pp)
- *Onions (\$.75pp)



P i z z a B a r

***All Outside Caterings have a minimum of 25 people or \$250**
Includes disposable utensils, plates and serve ware. Upgrade to premium
disposable for \$1.00pp

All Pizza's are size Large and have 8 slices and is limited to
caterings up to 15 miles away

- *Cheese- \$13 each
- * Pepperoni- \$15 each
- *Meatlovers- \$16 each
- *Supreme- \$16 each

B r e a k f a s t B u r r i t o s

Includes disposable utensils, plates and serve ware. Upgrade to premium
disposable for \$1.00pp or china for \$2pp.

Large- \$8pp Small- \$4pp

Breakfast burritos come in either sausage, bacon or veggie. They all
come with roasted peppers/onions and potato, wrapped in a flour
tortilla with salsa and sour cream on the side.

Y o g u r t P a r f a i t B a r

\$6.95 pp

Includes disposable utensils, plates and serve ware. Upgrade to premium
disposable for \$1.00pp

Choice of Vanilla and/or Strawberry yogurt and
4 toppings (extra toppings \$.75pp each)

- * Blueberries
- * Strawberries
- *Black Berries
- *Granola
- *Choc. Chips
- *Chia Seeds
- *Almonds
- *Mandarin Oranges
- *Honey

Baked Potato Bar

*All Outside Caterings have a minimum of 25 people or \$250

\$9.95 pp. Comes with Large Sea Salt Baked Potatoes and Five Toppings
\$.75pp additional toppings

Toppings

*Pick up to Five (additional charge for extra)

- *Butter
- *Scallions
- *Sour Cream
- *Shredded Cheese
- *Nacho Cheese
- *Seasoned Broccoli



- *Diced Tomatoes
- *Salsa
- *Pulled Pork (add \$2.00pp)
- *Chicken (add \$2.00pp)
- *Bacon Bits (add \$1.50pp)
- *Seasoned Ground Beef
(add \$1.50pp)
- *Chili (\$1.50)

Salad Bar

\$6.95 pp. Choose your Lettuce and up to Five Toppings. Proteins and extra toppings extra. Served with assorted dressings

Lettuce

*Choose one Lettuce

- *Spring Greens
- *Romaine
- *Spinach
- *Iceberg

Toppings

*Pick up to Five (additional charge for extra)

- *Parmesan Cheese
- *Monterey Jack Blend
- *Tomatoes
- *Onions
- *Scallions
- *Shredded Carrots
- *Croutons
- *Cucumbers

Add Protein

- * Eggs (add \$1.00pp)
- *Diced Chicken (add \$1.50pp)
- *Bacon Bits (add \$1.50pp)
- *Diced ham (add \$1.50pp)
- *Turkey (add \$1.50pp)

Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp

S o u p B a r

***All Outside Caterings have a minimum of 25 people or \$250**

Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp

Soup Bar- \$4.95 pp- Choose one soup, comes with crackers and rolls

Deluxe Soup Bar- \$6.95 pp- Choose two soups, comes with crackers and rolls

Premium Soup Bar- \$9.95 pp- Choose two soups, mix green salad and up to five toppings, crackers and rolls

Proteins additional charge

Soup Choices

- *Minestrone (V)
- *Vegetable Beef
- *Creamy Tomato (V, GF)
- *Chili
- *Broccoli Cheddar (GF)
- *Chicken Noodle
- *Clam Chowder
- *Chicken Tortilla

*Special Soups
available upon request

Salad Toppings

*Pick up to Five (additional charge for extra)

- *Parmesan Cheese
- *Monterey Jack Blend
- *Cherry Tomatoes
- *Onions
- *Scallions
- *Shredded Carrots
- *Croutons
- *Cucumbers

Add Protein

- * Eggs (add \$1.00pp)
- *Diced Chicken (add \$1.50pp)
- *Bacon Bits (add \$1.50pp)
- *Diced ham (add \$1.50pp)
- *Turkey (add \$1.50pp)

Ala Cart Soup

- *12 oz cup- \$3.50pp
- *Crock (serves 12)-
\$35.95



Pre Made Deli Sandwich Trays

***All Outside Caterings have a minimum of 25 people or \$250**
\$7.95pp Vegetarian, Vegan and Gluten Free options available!

Bread

*Choose three

- *Croissants
- *Deluxe 9 Grain
- *Country White
- *Premium Deli Bun
- *Flour Tortilla Wraps
- *Gluten Free (add \$3 per sandwich)



Cheese

*Choose three

- *Cheddar
- *Swiss
- *Provolone
- *Pepper Jack
- *American
- *Vegan (add \$3 per sandwich)

Protein

*Choose three

- *Ham
- *Turkey
- *Roast Beef
- *Chicken Salad
- *Tuna Salad
- *Chicken Salad
- *Veggie Black Bean (add \$3 per sandwich)

BYO Sandwich Bar

*** \$8.95 pp. Choose three Breads, three Proteins and three cheeses from the top**
Comes with mayo and mustard

- * Extra Meat- \$1.50 pp each
- *Extra Veggies- \$.75pp each

Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp

Toppings

- *Choose five
- *Lettuce
- *Tomato
- *Red Onion
- *White Onion
- *Pickles
- *Banana Peppers
- *Jalapeno's
- *Black Olives

C o f f e e S e r v i c e

***All Outside Caterings have a minimum of 25 people or \$250 \$2.00pp. Freshly brewed Starbucks coffee with creamers and sugars. Comes with cups and stirers.**

M e a t a n d C h e e s e T r a y

\$4.50pp. Offering of deli meats, array of cheeses and assorted crackers

C h e e s e a n d C r a c k e r T r a y

\$3.50pp. Array of different cheeses and assorted crackers

V e g g i e T r a y

\$3.50pp. Assortment of different fresh veggies not limited to carrots, cucumbers, celery and cherry tomatoes served with veggie dip.



Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp



M i x e d F r u i t B o w l

\$3.50pp. Includes a mixture of melons, berries and/ or seasonal fruits. Served with a yogurt dip.

F r u i t D i s p l a y

\$4.50pp. Beautiful handcrafted displays to wow your guests. Includes a mixture of grapes, berries, melons and seasonal fruits

C h a r c u t e r i e B o a r d s

Our award winning charcuterie boards. Based on market prices and starts at \$11.95pp. Please call for more information



Includes disposable utensils, plates and serve ware. Upgrade to premium disposable for \$1.00pp



Sides

- *Macaroni Salad \$2.00pp
- *Potato Salad \$2.00pp
- *House Pasta Salad \$2.50pp
- *Caprese Pesto Pasta- \$2.50pp
- *Caesar Salad \$2.50pp
- *House Salad \$2.50pp
- *9 oz Fruit Cup \$2.95pp
- *House Chips \$2.00p
- *Side Salad Bar- \$2.00pp
- 9oz Premade Parfaits-\$2.50pp
- Assorted Whole Fruit- \$1.50pp

Desserts

- *Gourmet Brownies \$2.50pp
- *Cheesecake Slices- \$3.25pp
- *Cookie Display-\$2.50pp
- *Oreo Fluff Shooters- \$1.50pp
- *Assorted Pastries- \$2.50pp
- *Cupcakes- buttercream-\$1.50pp
- *Specialty Cupcakes-\$2.00 and up pp
- *Brookies- \$3pp

We have a baker for Cakes!

Beverages

- *Canned Soda (Coke and Pepsi)- \$2.00pp
- *Bottled Water- \$2.00pp
- *Bottled Soda, Unsweet and Sweet Tea, Lemonade- \$3.00pp
- *Non Alcoholic Sangria- \$3.00pp
- *Dispensers- Iced Tea, Punch, Lemonade, Infused Water \$2.50pp
- *OJ, Apple Juice or Coffee Carafe-\$2pp- **Bottles \$2.50**
- Hot Cocoa Bar- Whip Cream and either Marshmallows or Peppermint- \$4pp

***We do not offer alcoholic beverages, but we do have bartenders available if needed**

Sweet and/or Salty Snacks

- *Fresh Popcorn- \$1.50pp
- *Pretzels- \$1.50pp
- *Trail Mix/ Chex Mix- \$2.00pp
- *Tortilla Chips and Salsa- \$2.00pp
- *Small Chip Bag- \$1.50pp
- *Large Chip Bag- \$2.00pp
- *Packaged Granola Bars/ Breakfast Bars- \$1.75pp
- *Sweet Options- See "Desserts"

Additional Catering Items

*Premium Disposable Ware (Clear Plates, Clear Cuts, Premium Silverware, etc.)- \$1.00pp

*Linen Napkins/Table Cloths- Price range depending on colors, sizes, etc. We go through a linen company that specializes in Weddings/Fancy Events. All linen comes pressed and folded ready to go.

Wedding Clients are responsible for picking up linen the day before and must be returned next business day to avoid late fees

*Paper Placemats- \$.10pp or Special Placemats- \$1+pp

***We offer China within 30 miles from 49017 for \$2pp and cost of an extra server. All China must order Servers.**

***Wait Staff:** To have waitstaff present throughout your event and serve the buffet, it is \$25per hour/ per worker including travel to and from. Minimum of 3 workers per event. Waitstaff does not include clearing off tables unless upgraded to table service.

*Table Service- includes clearing of eating tables and trash. We do not clear table decorations, rental china or dishes we did not provide-\$100+

We strive for high quality food. To do this, we do not do plated meals/Family Style or serve meals to tables. We also do not offer tastings this time, but you are welcome to come to the Bistro to try our style Mon-Fri 8am-2pm!!

Service / Delivery Fee's

- *All Caterings have a delivery fee of \$125. This includes set up of food area and tear down if needed. This does not include servers, cleaning of eating tables or changing out food chafers.
- *All Caterings do have a Michigan State Tax of 6% unless you are a tax exempt business
- *We do not travel farther than 60 miles one way from our address
450 North Ave, Battle Creek 49017

Outside Event Changes

Changes to the number of guests, menu items, dates or venue must be made no later than 14 days. Any changes made past this deadline will be subject to a penalty charge as follows:

***48hours-13 days prior to event will be charged an extra 25% of the whole total owed**

Please make sure to have your numbers and exact food/drink menu 14 days or more before event day. Don't forget to include your other vendors in your final numbers (photographer, dj, etc)

Outside Cancellations

If the event is canceled after the execution of the contract through no fault of the caterer, the caterer shall be entitled to the following:

- 30 days or more- 100% deposit refunded**
- 21-29 days prior to event- 75% refund of deposit**
- 14-20 days prior to event- 50% refund of deposit**
- 0-13 days prior to event- Forfeit all deposit**

Outside Payment

***To secure your date a 20% down of total owed is due. We can accept cash, cashiers check and checks. Credit Card payments are an addition 3.5% service charge for the 20% or total amount**

*** Remainder payment is due 48 hours prior to event and only in the form of cashier's check, cash or checks made to Michael Boe**



Bartending Services

We are pleased to bring Bartending Services. Due to Michigan Liquor Control Commission guidelines, cash bars are PROHIBITED

* Our Pricing does not include alcohol. State of Michigan liquor law does not allow us to sell you alcohol directly. For this reason, we also cannot do a cash bar. If you need assistance with estimating alcohol quantities, we can help with that.

*Our pricing consists of service for beer, wine, well liquor, and 2 specialty cocktails for up to 100 guests for \$1,000. If your guest count is over 100, there is a \$10 per guest charge for each additional guest and \$6 per minor 5-20.

*Pricing includes disposable cups, straws, and napkins, 2 TIPS Certified Bartenders, Shakers, Ice, Ice serving bin, drink coolers

*Pricing includes all of our basic garnishes and mixers (lemons, limes, oranges, Pepsi/Coke, Diet, Sprite, Sweet N Sour, OJ, Cranberry juice, Pineapple juice, Ginger ale, Grenadine, Tonic and Soda Water).

*Redbull can be added for an additional fee depending on guest count.

*We can also provide service where you purchase everything (Cups, ice, etc), and we simply show up and serve your guests. Please let me know if you would like pricing for this option.

We can travel up to 60 miles from 49017 and we have Liability Insurance

Policies

We are pleased to bring Bartending Services. Due to Michigan Liquor Control Commission guidelines, cash bars are PROHIBITED

*One drink per person at a time, guests must order their own drink! This helps to ensure no minors are being served and no one is being over served.

*Our bartenders will have tip jars placed on the bar. Tips are always appreciated but never expected. The service fee is not a gratuity that goes directly to the bar staff. The service fee goes towards the overall service and what it all entails

* If you wish to not have a tip jar out, then a 20% Gratuity of total will be added on

*We do not announce last call

* All Bartending Services include up to 5 hours of service

*All of our bartenders are TIPS certified and have the authority to refuse beverage service at any time to event attendees

*Any persons who appear younger than 30 will be asked for identification. Only those persons who are 21 or older will be served alcoholic beverages. A valid ID is required to be served alcohol in the State of Michigan

*20/20 reserves the right to terminate the bar service if our policies are being abused, or if State or Federal liquor laws are being broken

*Final Head Counts are Due 2 Weeks Prior to Event

*All Bartending Services require 20% Deposit to Secure Date