Events of Excellence Catering Full Catering Menu



26035 Greenfield Road Southfield, MI 48076 Sherwood Square Shopping Center 248-353-8300 www.eventsofexcellencecatering.com

CREATE YOUR MEAL BUFFETS

One Entrée

GARDEN SALAD, ONE STARCH, ONE VEGETABLE PICK-UP OR DELIVERY^{*} \$11.50/GUEST FULL SERVICE WITH WAIT STAFF\$18.95/GUEST

Two Entrées

GARDEN SALAD, ONE STARCH, ONE VEGETABLE PICK-UP OR DELIVERY* \$13.50/GUEST FULL SERVICE WITH WAIT STAFF\$20.95/GUEST

Three Entrées

GARDEN SALAD, TWO STARCHES, TWO VEGETABLES PICK-UP OR DELIVERY^{*} \$16.50/GUEST FULL SERVICE WITH WAIT STAFF\$23.95/GUEST

All Buffet prices include: Rolls & Butter, Lemonade All Full Service Events include Disposable Plates, Cups and Flatware, Wait staff for 5 hours and all service charges Add \$1.95/Guest for Elegant Disposables Add \$4.95/Guest for China Buffet Add \$6.95/Guest for China Sit-down *Delivery fee additional based on distance

SIT-DOWN DINNER

GARDEN SALAD ONE ENTRÉE ONE STARCH ONE VEGETABLE ROLLS AND BUTTER LEMONADE OR PUNCH COFFEE SERVICE \$25.95

SIT DOWN DINNERS INCLUDE PORCELAIN OR CLEAR CHINA DINNERWARE, SILVERWARE, WATER GOBBLES WAIT STAFF ALL SERVICE CHARGES



WEDDING PACKAGES

Each package includes the following: Garden Salad Two Entrees One Starch One Vegetable Rolls and Butter & Punch Traditional Wedding Cake Cake Cutting (Includes disposable clear plates & forks) Head Table Served One hour consultation with a

Certified Event Coordinator All wait staff and service charges

THE SAPPHIRE WEDDING PACKAGE

Disposables \$22.95/Guest

THE EMERALD WEDDING PACKAGE

Elegant Disposables \$24.95/Guest

THE RUBY WEDDING PACKAGE China Buffet \$30.95/Guest

THE DIAMOND WEDDING PACKAGE China Sit-down \$38.95/Guest

The Platinum Package-\$9.95

add on to any of the above packages Self served appetizers (Meatball, Quiche, Crudities) Champagne Fountain Table Linens and Napkins





All meals below include set-up, clean-up, all wait staff, all service charges. Meals can be Applied to any event. Deduct \$1.75 per person if wedding cake is not needed.

Signature Wedding Meal

Rosemary Herb Roasted Chicken, Penne Pasta with choice of Sauce (Basil Pesto, Marinara, or Roasted Red Pepper) Oven Roasted Potatoes or Rice Pilaf, Green Beans Mixed Greens Salad, Rolls and Butter, Lemonade Wedding Cake,

\$20.95 Full Service Buffet with disposables,

\$22.95 Full Service Buffet with elegant disposables,

\$27.95 Full Service Full Service Buffet with china,

\$34.95 Full Service Full Service China Sit-down,

Chef's Wedding Delight

Chef's Savory Stuffed Chicken Breast, Seared Roasted Pork loin Garlic Mashed Potatoes, Glazed Carrots Mixed Greens Salad, Rolls and Butter, Lemonade Wedding Cake

\$24.95 Full Service Buffet with disposables,

<u>\$26.95</u> Full Service Buffet with elegant disposables

\$31.95 Full Service Full Service Buffet with china,

\$38.95 Full Service Full Service China Sit-down,

Royal Wedding Feast

Carved Prime Rib, Chicken Picatta or Chicken Marsala Yukon Gold Roasted Potatoes, Asparagus Michigan Salad, Rolls and Butter, Lemonade Wedding Cake

<u>\$31.95</u> Full Service Buffet with disposables

\$33.95 Full Service Buffet with elegant disposables.

\$38.95 Full Service Full Service Buffet with china,

\$44.95 Full Service Full Service China Sit-down,

Wedding Surf and Turf

Filet Mignon with Mushroom Wine Sauce, Glazed Salmon Twice Baked Potatoes, Grilled Vegetables Strawberry Spinach Salad, Rolls and Butter, Lemonade Wedding Cake

<u>\$32.95</u> Full Service Buffet with disposables

\$35.95 Full Service Buffet with elegant disposables

\$39.95 Full Service Full Service Buffet with china

\$45.95 Full Service Full Service China Sit-down



<u>\$28.95 Clear Disposable Plates, cups, eating utensils</u> \$32.95 Clear China plates, glasses, eating utensils

<u>(Includes all Carvers, Wait Staff, and service charges)</u> Min. 75 guest count. Additional Fees for Guest Counts under 75 Assorted Salads Station-Mixed greens salad display, choice of two additional salads

A Taste of Italy Pasta Station-Self Serve

Roasted Turkey Carving Station (served with rolls and condiments)

Wedding Cake Beverage Station (Lemonade, Iced Tea, Water, Coffee)

Ultimate Wedding Strolling Event

\$39.95 clear disposable Plates, cups, eating utensils \$43.95 clear china plates, glasses, eating utensil

<u>(Includes all Cooks, Carvers, Wait Staff, and service charges)</u> Min. 75 guest count. Additional Fees for Guest Counts under 75

Assorted Salads Station-Mixed greens salad display, choice of three additional salads



A Taste of Italy Pasta Station-Self Serve

Chef Attended Stir Fry Station (Chicken and Vegetables and rice)

<u>Carving Stations</u> (served with rolls and condiments) Roasted Turkey Carving Station Choice of an additional Carving Station Stuffed Pork Loin Or Top Round of Beef

Assorted Desserts Station

Beverage Station (Lemonade, Iced Tea, Water, Coffee)



<u>Entrées</u>

POULTRY

HERB BAKED CHICKEN, FRIED CHICKEN, BAR-B-Q CHICKEN, SMOTHERED CHICKEN, ROASTED TURKEY, LEMON CHICKEN-(GLUTEN FREE)

\$1.25 Additional

CHICKEN PICCATTA Sautéed chicken breast with mushrooms & capers in white wine sauce

CHICKEN CITRON

Sautéed chicken breast in lemon white wine sauce CHICKEN MARSALA Sautéed chicken breast with mushrooms and Marsala Wine

> **STUFFED CHICKEN BREAST** With your choice of a variety of fillings

ASPARGUS STACKED CHICKEN Chicken breast stacked with Prosciutto Ham, asparagus, & Gruyere Cheese, seared and roasted.

CHAMPAGNE CHICKEN

BEEF

MEATBALLS Swedish, Sweet & Sour, or Bar-b-q SHEPHERD'S PIE (BEEF TENDERLOIN TIP, VEGETABLES, TOPPED WITH BUTEER WHIPPED MASHED POTATOES)

ADDITIONAL \$1.95

SLICE ROAST BEEF ASIAN BEEF AND BROCHOLI BEEF TIPS WITH RICE BEEF BURGUNDY Sliced Roast Beef in a Burgundy Wine Sauce Flat Iron Steak-Grilled sliced with Au Jus

Market Price

GORGONZOLA CRUSTED STEAK BEEF TENDERLOIN PRIME RIB STEAKS-RIB EYE, LOIN STRIP OR T-BONE VEAL SCALLOPINI Thin cuts of veal seared in a white wine sauce BRAISE SHORT RIBS <u>Pork</u> Glazed Baked Ham, Bar-B-Q Rib Tips, Roasted Pork loin

(ADD **\$1.75**)

STUFFED PORK LOIN WITH SPINACH & ROASTED RED PEPPER (ADD \$1.00) BAR-B-Q RIBS

Seafood

Market price White Fish, Cat Fish, Perch, Grilled Salmon, Vanilla Salmon, Seared Asian Glazed Salmon, Shrimp Scampi,

<u>PASTA</u>

THREE CHEESE LASAGNA (BEEF, TURKEY, OR VEGETARIAN)

MOSTACCIOLI WITH MEAT OR RED SAUCE

LINGUINE BOLOGENESE-LINQUINE, ITALIAN SAUSAGE, BOLOGNESE SAUCE WITH PARMESEAN CHEESE LINGUINE AGLIO E OLIO-LINGUINE TOSSED WITH CHICKEN, TOMATOES, GARLIC, BASIL, OLIVE OIL, AND PARMESEAN CHEESE (ADD \$0.75) CHICKEN ALFREDO MARKET PRICE SEA FOOD ALFREDO

VEGETARIAN CUISINES

PASTA PRIMAVERA WITH ALFREDO SAUCE MUSHROOMS IN PHYLLO WITH HERBS EGG PLANT PARMESAN GRILLED VEGETABLE STACK STANTA FE CAKES GOAT CHEESE AND MANGO QUESADILLAS ASPARAGUS RISOTTO MUSHROOM & SPINACH QUICHE STUFFED PORTOBELLO MUSHROOMS

VEGETABLES

GREEN BEANS WITH CARAMELIZED ONION HAS WITH BACON, HONEY GLAZED CARROTS, SEASON-AL VEGETABLE MEDLEY, ROASTED ROOT VEGETA-BLES-CARROTS, TURNIPS, RUTABAGA, SWEET CORN, BROCCOLI AND CAULIFLOWER, CORN O'BRIAN, CREAMED SPINACH, ADD \$1.00 BROCCOLI W/CHEESE SAUCE

COLLARD OR MUSTARD & TURNIP GREENS HERB ASPARAGUS

STARCHES

RICE PILAF, ROASTED YUKON AND RED SKIN PO-TATOES, GARLIC MASHED POTATOES, MASHED POTATOES AND GRAVY

ADD \$0.75

AU GRATIN POTATOES, BAKED CHEDDAR MACA-RONI AND CHEESE SCALLOPED POTATOES, SWEE BLACKEYE PEAS AND RICE, RED BEANS & RICE, DIRTY RICE, BAKED POTATOES TWICE BAKED POTATOES. DUCHESS POTATOES

SALADS

GARDEN, SPINACH, CAESAR SALAD, PASTA SALAD, COLE SLAW, POTATO SALAD, CUCUCUMBER & TOMATOES, BROCCOLI SALAD ADD \$1.25

GREEK SALAD, FRUIT SALAD, BROCCOLI, CALIFORNIA, MICHIGAN, WEDGE SALAD-CHOPPED ICEBERG LETTUCE, BACON, BLUE CHEESE, TOMATOE, RED ONION, SERVED WITH RANCH DRESSING ADD \$2.00 TURKEY, APPLES & ALMOND SALAD,

STRAWBERRIES & PEACONS SALAD,

STROLLING STATIONS

\$29.95 per guest Inclusive of all wait staff, cooks &/or carvers,

all service charges.

All station events includes Your Choice of Two Stations. an assorted salad station, beverage, high quality clear plates, cups, eating utensils Add \$3.95 per guest for china Add \$5.95 for additional stations over 2

> Top Round of Beef Turkey Carving Station Pork Tenderloin Station Ham Carving Station

Prime Rib Station -additional fee based on market

Pasta Station Includes *Chicken & Vegetables, with your choice of Sauce: Alfredo, Meat, or Marinara Additional choices: market Price *Shrimp,* Salmon, * Scallops

> Mac and Cheese Station Additional \$2.00 per guest

Pasta served with choice of two warm sauces: Gorgonzola Champagne Sauce, Roasted Garlic cream sauce, Spicy tomato sauce, or Cheddar Cheese Sauce Choice of 5 Toppings: Shaved Parmesan Cheese, Chicken Poppers, Garlic Baby Shrimp, Crumbled Bacon, Barbecue Sausage, Caramelized Onions, Sautéed Mushrooms, Sour Cream, Fried Onions, Shredded Cheese's, Diced Ham, and Chives.

> Stir Fry Station Includes vegetables, rice, chicken, and shrimp

Mexican Station Chicken Enchilada, Spanish rice, refried beans, nachos and cheese with fixings

Mashed Potato Martini Station Angus Sliders Station

Chicken Wings Station

Seafood Station-

Additional Fee based on Market Price Stuffed Salmon,Shrimp cocktail, Sushi, Seafood Pasta Ultimate Strolling Event

<u>\$39.95 clear disposable Plates, cups,</u> <u>eating utensils</u> <u>\$44.95 clear china plates, glasses,</u> <u>eating utensil</u> Inclusive of Wait staff, cooks, carvers, and service charges

Assorted Salads Station Mixed Greens Salad Display, choice of three additional salads

A Taste of Italy Pasta Station-Self Serve

Chef Attended Stir Fry Station (Chicken and Vegetables and rice)

<u>Carving Stations</u> (served with rolls and condiments) Roasted Turkey Carving Station Choice of an additional Carving Station Stuffed Pork Loin Or Top Round of Beef

Assorted Desserts Station

Beverage Station (Lemonade, Iced Tea, Water, Coffee)

MICHIGAN SALES TAX WILL BE ADDED TO ALL MENUS

Traveling Around the World Stations \$42.95per guest

Inclusive of all wait staff, cooks, décor high quality clear plates, cups, eating utensils, and all service charges Add \$3.95 per person for china **New Orleans**- Chicken Jambalaya, Bar-B-Q Ribs, Red Beans and Rice, Jalapeno Corn Bread Roasted Green Beans **Italy**-Two types of pasta with choices of Marinara Sauce, Meat Sauce, Alfredo Primavera, Caesar Salad, **China**- Asian Bacon Chicken Bites, Stir fry Station with *shrimp, *chicken, vegetables, rice, fortune cookie French Petite Sweets-Assorted petite pastries and sweets **Beverage Station**-Lemonade, Iced Tea, Water Coffee



PIT MASTER BAR-B-Q Division

Chef Cornell Sample runs Events of Excellence Bar-B-Q division with his authentic southern style cooking. His process of cooking starts with 13-18 hours of preparation with the perfect blend of secrete seasonings. Our equipment and experience will allow us to service smaller gatherings, several hundred guest, or groups with a thousand guests.

<u>THE PIT MASTER</u> <u>ALL DAY PICNIC SPECIAL -\$26.95</u> (all inclusive (includes cooks & wait staff)

LUNCH Hamburgers Hot Dogs Assorted Chips Lemonade Condiments

Lunch is served for two hours with on-site grilling. Food service will stop for 1 hour and staff will set-up for dinner service. Dinner will be served for 1-1/2 hours.

DINNER

Bar-B-Q-<u>Ribs</u> Bar-B-Q Chicken Corn on the cob Baked Beans Fruit Salad Pasta Salad Rolls and Butter Lemonade



The Pit Master Classic

Hamburgers and Cheeseburgers, Hot Dogs, Brats Choice of: Cole Slaw, Potato Salad, or Pasta Salad, Chips, Watermelon Slices & Lemonade

\$8.95/guest

The Pit Master Classic Plus

Bar-B-Q Chicken, *Hamburgers & *Cheeseburgers, Brats, Hot Dogs, Baked Beans Choice of: *Cole Slaw, Potato Salad, or Pasta Salad,* Corn on the Cob, Watermelon Slices, & Lemonade

\$10.95/guest t Mostor Tradit

The Pit Master Traditional

Bar-B- Q Ribs, Bar-B-Q Chicken , Hot Dogs, Baked Beans, Corn on the Cob, Seasonal Fruit, Choice of: *Cole Slaw, Potato Salad, or Pasta Salad, Rolls and Butter &* Lemonade

\$13.95/guest

The Pit Master Bar-B-Q TRIO

Pulled Pork, Bar-B-Q Chicken, Choice of third meat: Bar-B-Q Ribs, Beef Brisket, or Rib Tips Baked Beans, Corn on the Cob, Seasonal Fruit, Choice of Salad: Cole Slaw, Potato Salad, or Pasta Salad, Rolls, &

Lemonade \$15.95/guest

The Pit Master Bar-B-Q Feast

Pulled Pork, Bar-B-Q Chicken, Bar-B-Q Ribs, Beef Brisket, Baked Beans, Corn on the Cob, Seasonal Fruit, Choice of Salad: Cole Slaw, Potato Salad, or Pasta Salad, rolls, & Lemonade \$17.95/guest

Substitute any hot side item for green beans for no additional charge, or Collard Greens or Mac and Cheese for an additional \$0.75/per guest

DELIVERY CHARGES START AT \$45.00. ADD \$0.50 FOR DISPOSABLE PLATES, CUPS AND EATING UTENSILS, \$1.95 FOR ELEGANT DISPOSABLES \$4.50 FOR CHINA, WAIT STAFF \$75 EACH FOR 5 HRS COOKS \$100.00 EACH FOR 4 HOURS \$100.00 ONSITE GRILLING FEE MICHIGAN SALES TAX WILL BE ADDED TO ALL MENUS



Full Service Bar-B-Q Packages

Prices includes wait staff, cooks, grilling fees, and service charges

The Pit Master Western

Sirloin Strip Steak, Bar-B-Q Chicken, Baked Beans, Oven Roasted Potatoes, Corn on the Cob, Garden Salad, Seasonal Fruit, Rolls, & Lemonade \$29.95/guest

The Pit Master Luau

Rotisserie Pig, *Beef & Chicken Kabobs, Bar-B-Q Ribs, Baked Beans, California Salad, Corn on the Cob, Seasonal Fruit, Rolls, & Lemonade

\$38.95/guest Min. of 75 Guests for the Luau Menu

The Pit Master Seafood Grill

*Lobster Tails, *Grilled Steak Kabobs, Corn on the Cob, Seafood Pasta with Alfredo Sauce, Red Skin Potatoes, Mixed Greens Salad, Seasonal Fruit, Rolls, & Lemonade Market Price



Corporate and Breakfast Menus

Box Lunches

Sandwhich, chips, whole fruit, Famous Amous Cookies Bread Choices: White, Wheat, Onion Roll, or croissant Sandwhich Choices: Ham, Turke, Roast Beef, Vegetarian

(additional Fee) Chicken Salad or Tuna Salad

\$7.95/guest Trays serve 20-24 guest Vegetable tray-\$55.00

Fruit Tray-\$75.00 Sandwich Tray-\$89.00

Middle Eastern Tray Hummus, tabbouleh, baba ghanouj, marinated olives w/herbs, garlic,

& oil, pita bread

\$6.99/guest

Deli Tray-Ham, Turkey, Roast Beef, Assorted Cheeses, Pickles, Lettuce, Tomatoes, Olives, Assorted Breads, Condiments Choice of Salad: Potato, Pasta, or Cole Slaw

\$7.99/guest

Light and Festive

Michigan Chicken Salad (Mixed Greens, nuts, Feta cheese, dried cherries, grilled chicken) served with raspberry vinaigrette dressing Fresh Rolls and butter, Lemonade \$9.95/guest



Signature Corporate Meal

Herb Roasted Chicken Pasta Primavera with Alfredo Sauce Oven Roasted Potatoes, Green Beans Garden Salad, Rolls and Butter, Lemonade

\$12.95/guest

Chef's Corporate Delight

Chef's Savory Stuffed Chicken, Beef Burgundy, Garlic Mashed Potaotes, glazed carrots, Garden Salad, Rolls and Butter, Lemondade

\$16.95/guest

Chef's Elegant Meal

Chicken Marsala Salmon with Champagne Sauce Sweet Potatoe Souffle' Michigan Salad, Rolls and Butter, Lemonade

\$18.95/guest

The All Day Corporate Meeting

Continental Breakfast Seasonal Fruit, Assorted Breakfast Breads, Juice, Coffee

Lunch

Garden Salad One Chicken Entrée, Pasta with Marinara Sauce One Starch, One Vegetable Rolls and Butter, Dessert Lemonade and Coffee

Afternoon Snack

Assorted Sodas, Bottled Water, Cheese and Crackers Tray, Cookies, Coffee Disposables **\$19.95/guest** Delivered and set-up Disposables **25.95/guest** with Wait Staff Elegant Disposables **\$21.95/guest** Delivered and set-up Elegant Disposables **\$27.95/guest** with Wait Staff China Buffet-**\$32.95/guest** Full service with Wait Staff China Sit-down-**\$39.95/guest** Full service with Wait Staff

BREAKFAST PACKAGES

Continental \$6.95/guest

Assorted Breakfast Breads, Seasonal Fruit Juice and Coffee

The Early Bird Breakfast \$7.50/guest

Breakfast Sandwiches, Seasonal Fruit Juice and Coffee

Breakfast #1 \$7.95/guest

Scrambled Eggs, Bacon & Sausage, Assorted Breakfast Breads, Seasonal Fruit Juice and Coffee

Breakfast #2 \$8.95/guest

Biscuits, Scrambled Eggs, Grits, Bacon & Sausage Juice and Coffee

Breakfast #3 \$10.95/guest

Fried Chicken Wings, Waffle Station Scrambled Eggs, Grits Juice and Coffee

Breakfast #4 \$12.95/guest

Fried Catfish, Bacon, Scrambled Eggs, Grits, Biscuits Juice and Coffee **Full Service**

Breakfast Brunch

\$29.95/guest

Price based on a min. 50 guest count and Includes all wait staff, cooks, & service charges

Scrambled Eggs, Bacon, Sausage, Salmon Croquets, Breakfast Potatoes, Grits, Fried or Smothered Chicken, Vegetable Medley, Seasonal Fruit, Assorted Breakfast Breads Omelet Station and Waffle Station Juice & Coffee



Around the World Menus



DELIVERY CHARGES START AT \$45.00. ADD \$0.50 FOR DISPOSABLE PLATES, CUPS AND EATING UTENSILS, \$1.95 FOR ELEGANT DISPOSABLES \$4.50 FOR CHINA, WAIIT STAFF \$75 FOR 5 HRS

The Southern Comfort \$15.95/guest Smothered Chicken and Rice

Macaroni and Cheese Collard Greens Corn Bread Muffins Sweet Iced Tea

The Oriental Express-\$14.95/guest

Spring Rolls Sesame Chicken Stir fry mixed vegetables Vegetable Fried Rice (add \$2.00 for shrimp) Fortune Cookies Lemonade

A Mexican Fiesta-\$13.95/guest

Salad Chicken Enchilada Beef Taco Poblilano Pepper Rice Beans Tortillas Lemonade

Middle Eastern-\$12.95/guest

Chicken Shawarma Tabouleh Roasted Garlic Hummus with Pita Bread Grilled Vegetable Platter



Traveling Around the World Stations \$42.95per guest

Inclusive of all wait staff, cooks, décor high quality clear plates, cups, eating utensils, and all service charges Add \$3.95 per person for china <u>New Orleans</u>- Chicken Jambalaya, Bar-B-Q Ribs, Red Beans and Rice, Jalapeno Corn Bread Roasted Green Beans

Italy-Two types of pasta with choices of Marinara Sauce, Meat Sauce, Alfredo Primavera, Caesar Salad.

China- Asian Bacon Chicken Bites, Stir fry Station with *shrimp, *chicken, vegetables, rice, fortune cookie

French Petite Sweets-Assorted petite pastries and sweets Beverage Station-Lemonade,

Iced Tea, Water Coffee

FAMILY REUNION MEALS

FAMILY REUNION SIGNATURE MEAL

Herb Roasted Chicken Oven Roasted Potatoes Green Beans Garden Salad Rolls and Butter Lemonade

FAMILY REUNION DELIGHT

Glazed Ham Mixed Vegetables Candied Yams Garden Salad Rolls and Butter Lemonade Family Reunion Sheet Cake

ELEGANT FAMILY REUNION

<u>MEAL</u>

Chef's Savory Stuffed Chicken Slice Roast Beef in a burgundy wine sauce Garlic Mashed Potatoes Glazed Carrots, Michigan Salad Rolls and Butter, Lemonade Family Reunion Sheet Cake

SOUTHERN FAMILY REUNION MEAL

Smothered Chicken and Rice Fried Cat Fish Macaroni and Cheese Collard Greens Corn Bread Muffins Sweet Iced Tea Sweet Potato Pie Food only- \$10.95*/guest –Pick-up (delivery extra)

<u>All inclusive</u> Buffet Style, food, cake, wait staff, set-up and cleanup, and all service charges

\$15.95/guest*-High quality disposable plates and utensils

\$17.95/guest*-Elegant Disposable plates and utensils

\$19.95/guest*-China Buffet

Food and Cake only- \$13.95*/guest –Pick-up (delivery extra)

<u>All inclusive</u> Buffet Style, Food, cake, wait staff, set-up and cleanup, and all service charges

\$18.95/guest*-High quality disposable plates and utensils

\$20.95/guest*-Elegant disposable plates and utensils

\$22.95/guest*-China Buffet

Food and Cake only- \$17.95*/guest –Pick-up (delivery extra)

<u>All inclusive</u> Buffet Style, Food, cake, wait staff, set-up and cleanup, and all service charges

\$22.95/guest*-High quality disposable plates and utensils

\$24.95/guest*-Elegant disposable plates and utensils

\$26.95/guest*-China Buffet

Food and Cake only- \$19.95*/guest –Pick-up (delivery extra)

<u>All inclusive</u> Buffet Style, Food, cake, wait staff, set-up and cleanup, and all service charges

\$24.95/guest*-High quality disposable plates and utensils

\$26.95/guest*-Elegant disposable plates and utensils

\$28.95/guest*-China Buffet

FAMILY REUNION PICNICS

Family Reunion Picnic Specials

THE CLASSIC

Hamburgers and Cheeseburgers, Brats, Hot Dogs Pasta Salad, Chips, Watermelon Slices, Lemonade

\$8.95 per guest

THE CLASSIC PLUS

Bar-B-Q Chicken, Hamburgers and Cheeseburgers, Brats, Hot Dogs Baked Beans, Pasta Salad, Corn on the Cob, Watermelon Slices, Lemonade

\$10.95 per guest

THE TRADITIONAL

Bar-B- Q Ribs, Bar-B-Q Chicken, Hot Dogs, Baked Beans, Pasta Salad, Corn on the Cob, Fresh Seasonal Fruit, Rolls, L \$13.95 per guest

Wait staff and service charges and sales tax are additional for above menus

The All Day Picnic Special -\$26.95 All inclusive price (includes wait staff, cook, grilling fee, and service charges)



Hamburgers, Hot Dogs Assorted Chips, Lemonade Condiments Lunch is served for two hours with on-site Grilling. Service will stop for 1 hour and staff will set-up for dinner service. Dinner will be served for 1-1/2 hours.

LUNCH

DINNER

Bar-B-Q-Ribs, Bar-B-Q Chicken Corn on the cob, Baked Beans Fruit Salad, Pasta Salad Rolls and Butter and Lemonade

Appetizers Menu

Pricing are priced per guest.

Assorted Crudités-\$2.95 Antipasto Skewers-\$4,50 Asian Assortment-Shrimp Egg Rolls, Spicy Shrimp, Shrimp Money Bags-\$5.00 Asian Lettuce & Chicken Wraps-\$4.25 Asparagus Asiago (Fresh Cut asparagus spear, asiago cheese wrapped into a crispy phyllo roll) \$4.00 Asparagus with black pastrami-\$4.50 Bar-b-g Rib Tips- \$3.00 Beef Wellington-\$5.00 Broccoli Salad-\$3.50 Bruschetta-\$3.95 Cheese Assortment with Crackers-\$3.50 Chef's Cha Cha Salad (Tomato, cucumber, & onion)-\$3.50 Cherry Tomatoes w/Tuna Filling-\$3.50 Chicken Bites wrapped in bacon w/honey soy glaze-\$4.25 Chicken Satay-\$4.25 Chicken Tenders- \$3.95 Coconut Shrimp-\$5.25 Crab Cakes-\$4.50 Crab Rangoon-\$4.95 Crab Stuffed Mushrooms-\$4,50 Crudities-\$2.95 Fruit Display-\$5.00 Fruit Kabobs-\$5.50 Fruit Tray-\$4.00 Jerk Chicken-\$3.95 Kabob Assortment (Chicken, shrimp, beef)-\$6.95 Meatballs-(Sweet and Sour, Bar-B-Q, Swedish, or assorted)-\$2.95 Mini Chicken Kabobs- \$4,25 Mini Beef Kabobs-\$3.50 Miniature Sandwich Assortments-\$3,50 Pasta Salad-\$3.25 Mini Shrimp Kabobs -\$6.00 Party Wings (Fried, Grilled, Teriyaki, Sweet & Sour) - \$3.75 Petite Lamb Chops-\$6.00 Reuben Puffs (Traditional New York Flavor: A perfect blend of lean corned beef, sauerkraut and Swiss cheese layered in a flaky rye pastry puff) \$5.00 Roasted Corn Cakes w/Braised Southwestern Pork-\$4.95 Roasted Vegetable Mirror-Roasted Vegetables displayed on mirror-\$4.50 Scallops Wrapped in Bacon-\$4.00 Shrimp served in a Martini Glass w/cocktail sauce -\$5.75 Shrimp Spring Rolls- \$3.00 Sliders Beef -\$4.50 Sliders Reuben-\$5.00 Smoked Salmon Display-\$4.00 Smoked Salmon Lollipops (Premium smoked salmon wrapped around a flavorful cream cheese mousse with capers, green onion, on a lollipop stick) \$5.00 Spinach and Artichoke Dip Bites served in phylo shells-\$4.95 Stuffed Mushroom Florentine-\$3.00

Spanakopita's- (spinach, feta cheese, onion, wrapped in a phyllo dough)-\$3.75

Appetizer Packages

<u>Menu #1 </u>**\$6.95**

Meat balls, Mini Quiche, Assorted Crudities Chef's Cha Cha Salad

Menu #2 \$8.95

Assorted Party Wings, Sweet Potato Fritters, Pasta Salad, Assorted Crudities

Menu #3-<u>\$13.95</u>

Reuben Sliders, Beef Sliders, Roasted Potato Skins, Assorted Crudities, Cookies and Brownies

Menu #4-<u>\$14.95</u>

Mini Fruit Display, Beef Satay w/ Sweet Soy Glaze, Asian Chicken & Lettuce Wrap, Broccoli Salad

Menu #5 -<u>\$15.95</u>

Tandoori Chicken, Stuffed Mushrooms, Marinated Asparagus w/Black Pepper Pastrami, Southwestern Rice Cake w/Blake Bean Coolie

Menu #6-<u>\$16.95</u>

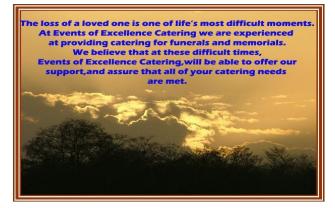
Spinach and Artichoke Dip Bites served in phylo shells, Kabob Assortment (Chicken, Beef, Shrimp) Stuffed Red Skin Potato Bites, Fruit Kabobs

<u>Menu #7-<mark>\$19.95</mark></u>

Petit Lamb Chops, Shrimp Cocktail in a Martin Glass, Roasted Corn Cakes with Braised Southwestern Pork, Roasted Vegetable Mirror

Miniature Dessert Table-\$5.95

Assorted mini cakes, cheese cakes, tarts, brownies, cookies,



Bereavement Menu #1

Baked Chicken* Oven Roasted Potatoes or Rice Pilaf Green Beans Toss Salad Rolls and Butter

50-99 guest * \$8.95/guest Disposables 100 or more *\$7.95/guest Disposable 50-99 guest * \$10.50/guest Elegant Disposable 100 or more *\$9.50/guest Elegant Disposable

Bereavement Menu #2

Baked Chicken* Glazed Ham Oven Roasted Potatoes or Rice Pilaf Green Beans Toss Salad Rolls and Butter

*Add \$0.50 per person for fried chicken

50-99 guest * \$10.95/guest Disposables 100 or more *\$9.95/guest Disposable 50-99 guest * \$12.50/guest Elegant Disposables 100 or more *\$11.50/guest Elegant Disposable

* above prices does not include wait staff or hall rental. Wait staff \$60.00 each for four hours of service and real Chafers. Free delivery within 15 miles of Southfield



Elaborate Dessert Table 8.95 per person

Assorted Cakes, Pastries, Tortes, Éclairs, Brownies, Cheese Cake Cookies

Miniature Dessert Table 5.95 per person Miniature cakes, tarts, brownies, cookies and cheese cakes.

Sheet Cakes 1/4– serves 15-20 \$45 1/2-serves 25-45 \$60 Full- serves 60-90-\$85

Desserts

Good Ole' Cupcakes Prices: \$16.00 a dozen Flavors: Vanilla, Chocolate, Yellow, Marble

Gourmet Cupcakes 22.00 per dozen

Signature Red Velvet - Moist rich red cake w/a hint of cocoa topped w/homemade cream cheese icing (with or without nuts)

Mahogany German Chocolate - Moist chocolate cake w/homemade pecan and coconut icing

Delicious Carrot Cake - Moist cake with fresh grated carrots & toasted pecans topped with cream cheese icing & decorated carrot garnish

Dulce De Leche - Moist butter cake with w/ homemade caramel inside and out with butter cream or homemade caramel icing *Rosy Strawberry- Moist vanilla cake w/ strawberry preserves inside topped with butter cream strawberry preserve icing.

Pineapple or Pineapple Coconut - Moist white cake with crushed pineapples inside and out topped with butter cream icing.

Citrus Sweet Lemon- Moist lemon cake with lemon zest topped with butter cream icing.

Chocolate Oreo- Moist chocolate cake with Oreo® cookies inside topped with butter cream icing



Cakes Double Layer Rounds 8" serves 6-10- \$30 10" serves12-15-\$40 12" serves 20-25-\$45 14" serves25-30-\$55 16" serves 30-40-\$65 Flavors: Yellow, Chocolate Vanilla, Marble

Wedding cakes

Starting at 2.75 per person Traditional Wedding Cake with Butter Cream Icing. Included in

wedding packages, maybe upgraded.

Delivery and set-up additional.



Village Wine Shop Special Occasion Catering Menu prices based on 75 People

Liquor

Standard Liquor Bar

approx. \$3.75/per person Vodka - Smirnoff Gin - Beefeater Whiskey - Seagram 7 Bourbon - Jim Beam Rum - Bacardi Cognac - Salignac Tequila – El Charro

Premium Liquor Bar

approx. \$5.50/per person Vodka - Absolute Gin - Tanqueray Whiskey - Canadian Club Bourbon - Jack Daniels Rum - Captain Morgan Cognac - Courvoisier Tequila - 1800

Ultra-Premium Liquor Bar

approx. \$7.70/per person Vodka – Choice of Grey Goose, Belvedere, or Chopin Gin - Tanqueray 10 or Bombay Sapphire Whiskey - Crown Royal Black Bourbon – Buffalo Trace Rum - Private Stock Captain Morgan Cognac - Hennessy Tequila - Blue Nectar

Platinum Selection Liquor Bar approx. \$10.35/per person

Vodka – Choice of Ciroc or Double Cross Gin - Hendricks Whiskey - Crown Royal Private Stock Bourbon – Knob Creek Rum – Choice of Cruzan Single Barrel or Mount Gay Black Cognac - Hennessy Privilege Tequila - Patron

Wine

Standard Wine Bar approx. \$3.00/per person Red - \$7 per bottle White - \$7 per bottle

Premium Wine Bar

approx. \$4.25/per person Red - \$10 per bottle White- \$10 per bottle

Platinum Wine Bar

approx. \$6.35/per person Red - \$15 per bottle White - \$15 per bottle

Beer

Standard Beer Bar approx. \$2.40/per person \$21.99 per case

Premium Beer Bar approx. \$3.00/per person

\$.29.99 per case

Craft Beer Bar

approx. \$3.70/per person \$39.99 per case

Champagne & Sparkling Wine Available Upon Request at Market Price

Spirits, Wine, and Beer Bars can be combined in any way.

Special Items available upon request

Add \$4.95/guest for disposable or \$6.95/guest china glassware to above prices for mixers (juices, pop, ice, and garnishes) and bartenders. For Beer and Wine only packages add \$2.95 per guest for disposables and \$3.95 for glass ware and bartenders.

Liquor, beer, and wine, is out -sourced and provided by Village Wine Shop. Client's are not required to use our Bar Packages. Events of Excellence can supply Bartenders to serve alcoholic beverages that the client provides.

Policies

Custom menus are available. We can accommodate any dietary needs. A 20% deposit is required to secure your event and will be applied to the balance. All deposits and monies paid towards the event are non-refundable, but can be applied to future event of equal or greater value that is scheduled within 6 months of the original event, if cancelled in writing or email, 45 days prior to the scheduled event.

> The minimum guest guarantee maybe increased but not decreased. All prices are subject to change Michigan sales tax will be applied to the event total.



We Bring the Excellence to You





www.eventsofexcellencecatering.com

26035 GREENFIELD ROAD SOUTHFIELD, MI 48076 (248)353-8300





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