



Thomas's Catering @ Sacred Heart Banquet & Conference Center
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Livonia Michigan 48152
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THOMASSCATERING.COM



Traditional Beginnings

Garden's Bounty

All of the field's best - Cauliflower Florets, Celery Sticks, Broccoli Florets and Hand Peeled Baby Carrots are presented with our renowned Dill Dip....1.69 pp

Nature's Sweets

The seasons offering - Grapes, Pineapple, Watermelon, Strawberries, Cantaloupe and Honey Dew cubed and offered with our Sweet Temptations Dip....1.89 pp

Deli Wheel

Our deli's most popular choices - Jalapeno Jack, Sharp Cheddar, Swiss and Colby Jack are laid out with an assortment of gourmet crackers....1.89 pp

HORS D OEUVRES

Best of Both Worlds Station

An assortment of gourmet cheeses including - Brie, Blue, Havarti, Gouda, Jalapeno Jack, Cheddar and Smoked Mozzarella accompanied by Red & White Grapes, Strawberries and gourmet crackers and flats
4 pp with buffet....5 pp ala carte

Grand Crudités Station

A beautiful and most popular choice for any event. The above selections from Garden's Bounty, Nature's Sweets and Deli Wheel with their wonderful colors and shapes are displayed in a station all to their own that will have guests wondering if it is to eat, or just look at
4 pp with buffet....7 pp ala carte

Hot Selections

If it is a beginning to your event or the event itself, our selection of hors d'oeuvres provides delicious options for the most discerning palates. All options are available buffet style, on stations or passed by our professional staff. The below offerings reflect Ala Carte additions to your event and include 100 pieces.

Hors D Oeuvres and Cocktail Events are quoted per event
and based on guest counts and menu selections.

Larger Hors D Oeuvres Menu Available Upon Request

Classic Starters

Chicken Wings

Plump wings are fried golden brown and served with dipping sauces...75

Meatballs

All beef meatballs are the base for all of our meatball selections
Choose From BBQ, Sweet & Sour or Swedish...75

Blanketed Franks

Beef frank surrounded by tender layers of puff pastry. ...65

Spinach Pie

A delicate mini version...145

Chicago Mini Pizza

Chicago style bite size pizzas filled with zesty sauce and assorted toppings
including mushroom, sausage, green pepper and pepperoni...120

Hawaiian Chicken

Chicken breast, green bell peppers and pineapples baked
in a sweet teriyaki glaze...145

Assorted Quiche

An assortment of bite size quiche including; French Lorraine, Garden
Vegetable, Three Cheese and Broccoli Cheese...120

Smoked Chicken or Vegetable Quesadillas

A blend of cheese, peppers, tomatoes, onions, garlic and fresh cilantro rolled
in a miniature flour tortilla served with salsa and sour cream
Chicken...140 Vegetable...110

Thai Chicken Cashew Spring Rolls

Chicken breast with sliced cashews and fresh vegetables...120

Vegetable Spring Rolls

An egg wonton wrap filled with fresh vegetables...95

Fresh Jumbo Shrimp Cocktail

Fresh chilled jumbo shrimp with lemon wedges and cocktail sauce...4 pp

Gourmet Starters

Mushroom Vol-Au-Vent

Portobello mushrooms blended with a creamy fontina cheese wrapped
with a puff pastry...160

Crispy Asparagus with Cheese Phyllo

Asparagus tips with a blend of sharp asiago cheese and a hint of creamy fontina cheese
all wrapped in a flaky phyllo dough...160

Antipasto Skewers

Fresh mozzarella cheese is threaded on a skewer along with sun dried tomato, a wedge
of artichoke heart and a kalamata olive, covered in olive oil and fresh basil...195

Bacon Wrapped Scallops

Tender scallops are dusted with bread crumbs then gently wrapped with slick sliced
smoked bacon...185

Stuffed Seafood Mushrooms

Large silver dollar mushrooms stuffed with fresh made seafood filling baked and topped
with bread crumbs and garlic butter...150

Pear & Brie in Phyllo

A piece of fruit and a bite of soft cheese and a taste of almond voila...175

Assorted Cold Canapés

An assortment of handmade canapés all on light rye breads cuts including; artichoke
delight, olive tapa, smoked salmon pinwheel, American cheese décor, blue gems, tuna &
cheese mousse...195

Wellington

Layers of delicate puff pastry enrobed in beef or chicken with creamy duxelle
Beef...195 Chicken 185

Toasted Pine Nut & Goat Cheese Phyllo

Oven toasted pine nuts blended with goat cheese and baked inside a Phyllo shell...175

Mini Crab Cakes

Tender crab meat blended with minced vegetables and spices,
fired to a golden brown...165

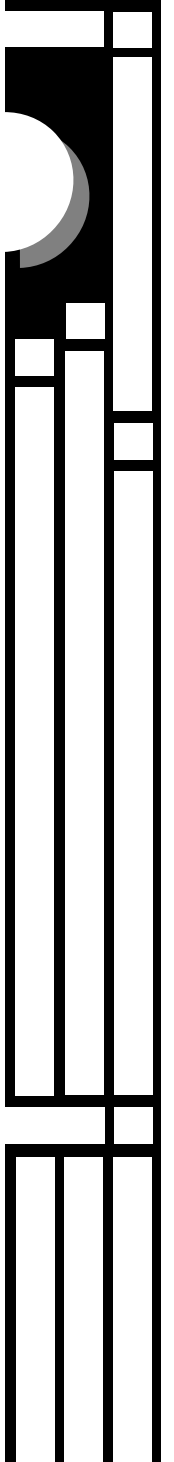
Raspberry & Brie Phyllo

Fresh raspberry compote blended with baby brie cheese and baked in a Phyllo shell...175

Using the freshest vegetables, marinated chicken, certified angus beef, White Marble Farms pork and fresh greens, we will go to work to prepare foods and presentations that will surely be the talk of the event.



STANDARD BUFFET



Entrées

- ~Rosemary Roasted Pork Loin**
Center cut pork loins marinated in olive oil, fresh rosemary and other spices, then oven roasted
- ~Three Cheese Pasta Penne**
Mini penne pasta smothered in our house made meat sauce or ask for it blush style. Baked with Romano, Parmesan, and Mozzarella cheeses
- ~Sunday Baked Ham**
The perfect dish for any day of the week. Dearborn Hams are slow cooked in our signature, nearly famous glaze
- ~Herb Roasted Beef Rounds**
Certified Angus Beef Rounds are slow roasted and served in a rich Herb De Provence sauce
- ~Carved Breast of Turkey**
Slow roasted fresh young turkey breast accompanied with a savory cranberry relish
- ~Golden Chicken**
Marinated and flour dusted to ensure crunchy perfection on the outside and juiciness and tenderness on the inside
- ~Garlic Sage Roasted Pork Loin**
Marinated overnight in our own garlic sage brine, sprinkled with fresh cracked pepper and oven roasted
- ~Stuffed Lasagna**
Lasagna pasta stuffed with all the traditional fillings and topped with our signature sauce then baked with parmesan cheese
- ~Garlic Sage Roasted Chicken**
Whole chicken marinated in our own garlic sage brine, then roasted till golden brown
- ~Chicken Farfel**
Bow tie pasta tossed in our creamy alfredo wine sauce with marinated chicken, garnished with freshly chopped parsley
- ~Romano Chicken**
A recipe done the old world way. Chicken Parmesan at its finest
- ~Maui Chicken**
Julienned chicken breast tossed with fresh vegetable, pineapple, cherries and sweet teriyaki glaze
- ~Tenderloin Tips**
A Thomas's favorite! Choice tenderloin tips served over noodles in a rich beef sauce
- ~Kielbasa & Kraut**
Smoked Dearborn Polish Kielbasa baked with our homemade kraut (Kapusta)
- ~Pierogi**
Homemade potato & cheese or sauerkraut pierogi topped with bacon and sautéed onion served up with sour cream
- ~Stuffed Cabbage**
Authentic all the way using ground beef and pork, finished with our homemade tomato sauce
- ~Apple Smoked Pork Loin**
Center cut pork loin hardwood smoked with hints of apples topped with a rich rosemary sauce

Sides

- (Choose One Additional Choices \$.75 Each)*
- Oven Roasted Redskins**
Quartered redskins oven roasted in olive oil and seasonings
 - Made From Scratch Mashed & Gravy**
One hundred percent Idaho with milk, butter, sour cream and spices
 - Mini Penne Marinara**
Mini penne baked in our rich marinara sauce
 - Rice Pilaf**
Long grain rice blended with fresh vegetables and spices
 - Baked Russets**
Baked Idaho russets with butter and sour cream
 - Sweet Potato**
Baked or Mashed served with brown sugar, cinnamon and butter
 - Green Bean Casserole**
A traditional favorite with fried onions and cracked pepper
 - Peaches & Cream**
The perfect sweet blend of bi-colored corn smothered in real butter
 - Honey Glazed Carrots**
Baby carrots sautéed in brown sugar, honey and spices... almost like candy
 - Green Bean Almandine**
Fresh whole green beans sautéed with garlic butter and toasted almonds

Greens

- (Choose One)*
- Creamy Cole Slaw**
Fresh cabbage with shredded carrots and our signature sauce
 - Classic Caesar**
Crisp romaine, fresh shredded parmesan, baked croutons and tossed in our homemade dressing
 - Mixed Greens Salad**
Crisp romaine and iceberg blend with grape tomatoes, cucumbers, baked croutons, red onions, red cabbage and carrots. Served with Ranch & Italian
 - Mixed Spring Greens Salad**
Crisp baby spring greens with grape tomatoes, cucumbers, baked croutons, red onions, red cabbage and carrots. Served with Ranch & Italian

Desserts

- (Choose One)*
- Mixed Fruit Filled Pies**
Including Apple, Cherry, Blueberry & Peach
 - Gourmet Baked Cookie Assortment**
Including Chocolate Chunk, Oatmeal Raisin & Peanut Butter
 - Sheet Cake Assortment**
Including Chocolate with Chocolate Icing, Yellow with White Icing and Carrot Cake
 - Parfait**
Graham cracker bottom with your choice of strawberry, chocolate or cherry filling topped with fresh whipped cream

Pricing

All Events Include

- Open Bar**
Assorted Coke Products, Lemonade, Coffee & Tea
- Wait Staff to Maintain Guests & Event**
- Assorted Artesian Rolls and Butter**
- Excellent Buffet Table Presentation**
- Heavyweight Disposable Products (If Applicable)**
- White Table Linens**
- Linen Napkins (china service only)**

Disposable Service

- Luncheon**
- 1 Entrée...14 pp
- 2 Entrée...16 pp
- 3 Entrée...18 pp
- Dinner**
- 1 Entrée...15 pp
- 2 Entrée...17 pp
- 3 Entrée...19 pp

Full China Service

- Luncheon**
- 1 Entrée...19 pp
- 2 Entrée...21 pp
- 3 Entrée...23 pp
- Dinner**
- 1 Entrée...20 pp
- 2 Entrée...22 pp
- 3 Entrée...24 pp

**Does Not Include Applicable Hourly Hall Charges, Ten Percent Service Charge and Sales Tax
Luncheon Prices Reflect Smaller Portions
50 Person Minimum*

** Does Not Include Applicable Hourly Hall Charge, Eighteen Percent Service Charge and Sales Tax
Family Style Add \$.20 Per Person
Luncheon Prices Reflect Smaller Portions
50 Person Minimum*

The upscale menu items and extra touches are what set this buffet apart from that of the standard buffet. In addition to the below selections, you may choose any entrees or sides from our Standard Buffet



Entrées

~Stuffed Turkey Breast

Fresh young turkey breast stuffed with Fiji apple stuffing and topped with homemade chicken gravy

~Pepper Crusted Bistro (carver station only)

Aged choice beef round, rubbed with a blend of spices and oven roasted. Accompanied with horseradish sauce

~Cranberry Cornbread Stuffed Chicken

A Thomas's Signature Original - Chicken breast stuffed with cranberries and cornbread stuffing. Finished off with a light homemade chicken gravy

~Spinach Feta Stuffed Chicken

Chicken breast rolled with fresh baby spinach, crumbled Feta cheese and roasted red pepper. Finished with a creamy parmesan sauce

~Balsamic Chicken

Balsamic marinated chicken breasts, char-roiled to sear the flavor then topped with roasted red and green pepper, roasted red pepper and melted Jack cheese

~Portobello Mushroom Pasta

Fresh portobello mushrooms and a blend of spices in our creamy white wine sauce

~Chicken Marsala

Chicken medallions with mushrooms and onion and smothered in a marsala wine sauce

~Roast Pork with Baked Apple Stuffing

Center cut pork stuffed with our own apple raisin corn bread stuffing, roasted and topped with cider gravy

~Three Cheese Tri Colored Tortellini

A colorful combination of tomato, egg and spinach pastas, filled with Romano, Parmesan and Ricotta cheeses and spices. Served in our premium marinara sauce

~Prime Rib of Beef (additional per person charge may apply)

The finest cut of beef around, slow roasted in our own blend of spices and olive oil to a perfect medium. Served with our herbed au jus and fresh horseradish sauce

~Key West Baked Cod

Alaskan Cod brushed with butter and a rich blend of lemon, basil and thyme. Served with fresh cut lemon and our zesty tarter sauce

~Lobster Ravioli

Ultimate flavor for seafood lovers - lobster claw meat, heavy cream, mozzarella and brandy wrapped in a saffron pasta and mixed with our lobster cream sauce

~Tenderloin Burgundy

Choice tenderloin tips oven seared and slow simmered into a rich beef burgundy sauce with a wild mushroom blend and sweet onions

~Butternut Squash Ravioli with Cider Cream Sauce

Ravioli stuffed with roasted squash and spices. Served in our own Apple Cider Cream Sauce and topped with candied pecans

~Whole Grain Mustard Tenderloin

(additional per person charge may apply)
Prime cut of tenderloin hand rubbed with whole grain mustard and spices then oven roasted Served with mustard cranberry relish

~Tuscan Chicken Ravioli

A robust combination of roasted chicken, onion, artichokes, white wine, capers, garlic and rosemary served in our creamy bluish pasta sauce and baked with fresh grated parmesan

~Chicken Cordon Bleu

Chicken breast rolled with honey ham and natural Swiss cheese, dusted in Italian breading, baked to a golden bronze and topped with a light chicken sauce

Sides

(Choose Two Additional Choices \$.75 Each)

Roasted Baby Baker Potatoes

Whole baby potatoes roasted with light oil and spices

Mashed Boursin

Yukon gold potatoes whipped to light and fluffy with herbed boursin cheese, heavy cream and spices. Topped with fresh chives

Sweet Potatoes Praline

Mash potatoes baked with a coconut pecan topping

Thomas's Twice Baked

Piped Idaho russet shells with a blend of chives, sour cream, bacon, butter and cheeses

Italian Breaded Redskins

Roasted redskins with butter, herbs, Italian breading

Butter Sautéed Asparagus

Fresh asparagus tips sautéed with butter and salt or have them steamed

Bahama Blend

Broccoli, red pepper, yellow carrot and Italian beans sautéed in butter or steamed

Prince Edward Blend

Whole green beans, baby carrots and wax beans sautéed in butter or steamed

Key West Blend

Orange and yellow carrots, red pepper and green beans sautéed in butter or steamed

Greens

(Choose One)

Thomas House Salad

Fresh greens with red onion, candied pecans, dried cranberries, cucumbers, grape tomatoes, baked croutons, sunflower seeds and our raspberry vinaigrette.

Classic Caesar

Crisp romaine, fresh shredded parmesan, baked croutons and tossed in our homemade dressing

Mixed Greens Salad

Crisp romaine and iceberg blend with grape tomato, cucumber, baked croutons, red onion, red cabbage and carrots. Served with ranch & Italian

Mixed Spring Greens Salad

Crisp baby spring greens with grape tomato, cucumber, baked croutons, red onion, red cabbage and carrots. Served with ranch & Italian

Desserts

(Choose One)

New York Cheesecake

Includes Fruit Topping

Gourmet Stuffed Cannoli

With chocolate chips or almonds

Small Bites Sampler

Variety of dessert bars in small bites

Dessert Mousse Shooter

Little creations using a variety of mousse, complimented with just the right fruit, chocolate or whipped cream garnish

Pricing

Disposable Service

Luncheon

1 Entrée...17 pp

2 Entrée...19 pp

3 Entrée...21 pp

Dinner

1 Entrée...18 pp

2 Entrée...20 pp

3 Entrée...22 pp

Full China Service

Luncheon

1 Entrée...22 pp

2 Entrée...24 pp

3 Entrée...26 pp

Dinner

1 Entrée...23 pp

2 Entrée...25 pp

3 Entrée...27 pp

*Does Not Include Applicable Hourly Hall Charges, Ten Percent Service Charge and Sales Tax
Luncheon Prices Reflect Smaller Portions
75 Person Minimum

* Does Not Include Applicable Hourly Hall Charge, Eighteen Percent Service Charge and Sales Tax
Family Style Add \$2.00 Per Person
Luncheon Prices Reflect Smaller Portions
75 Person Minimum

All Events Include

Open Bar

Assorted Coke Products, Lemonade, Coffee & Tea

Wait Staff to Maintain Guests & Event

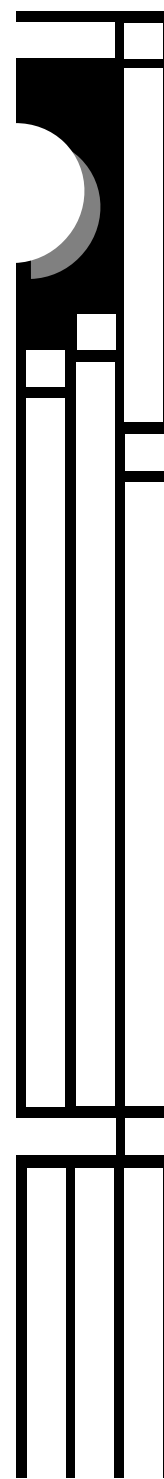
Assorted Artesian Rolls and Butter

Excellent Buffet Table Presentation

Heavyweight Disposable Products (If Applicable)

White Table Linens

Linen Napkins (china service only)



Entrées

~Rosemary Roasted Pork Loin

Center cut pork loins marinated in olive oil, fresh rosemary and other spices, then oven roasted

~Three Cheese Pasta Penne

Mini penne pasta smothered in our house made meat sauce or ask for it blush style. Baked with Romano, Parmesan, and Mozzarella cheeses

~Sunday Baked Ham

The perfect dish for any day of the week. Dearborn Hams are slow cooked in our signature, nearly famous glaze

~Herb Roasted Beef Rounds

Certified Angus Beef Rounds are slow roasted and served in a rich Herb De Provence sauce

~Carved Breast of Turkey

Slow roasted fresh young turkey breast accompanied with a savory cranberry relish

~Golden Chicken

Marinated and flour dusted to ensure crunchy perfection on the outside and juiciness and tenderness on the inside

~Garlic Sage Roasted Pork Loin

Marinated overnight in our own garlic sage brine, sprinkled with fresh cracked pepper and oven roasted

~Stuffed Lasagna

Lasagna pasta stuffed with all the traditional fillings and topped with our signature sauce then baked with parmesan cheese

~Garlic Sage Roasted Chicken

Whole chicken marinated in our own garlic sage brine, then roasted till golden brown

~Chicken Farfel

Bow tie pasta tossed in our creamy alfredo wine sauce with marinated chicken, garnished with freshly chopped parsley

~Romano Chicken

A recipe done the old world way. Chicken Parmesan at its finest

~Tenderloin Tips

A Thomas's favorite! Choice tenderloin tips served over noodles in a rich beef sauce

~Kielbasa & Kraut

Smoked Dearborn Polish Kielbasa baked with our homemade kraut (Kapusta)

~Stuffed Cabbage

Authentic all the way using ground beef and pork, finished with our homemade tomato sauce

All Events Include

Open Bar

Assorted Coke Products, Lemonade, Coffee & Tea

Wait Staff to Maintain Guests & Event 2 Hour Hall Use

Excellent Buffet Table Presentation
Heavyweight Disposable Products (If Applicable)

White Table Linens

Linen Napkins (china service only)

Starch

(Choose One Additional Choices \$.75 Each)

Oven Roasted Redskins

Quartered redskins roasted in the perfect blend of spices

Made From Scratch Mashed & Gravy

100% Idaho with milk, sour cream and spices

Bow Tie Pasta Marinara

Pasta cooked Al Dente and smothered in sauce

Rice Pilaf

Long grained blended with minced vegetables, spices and baked

Vegetables

(Choose One Additional Choices \$.75 Each)

Green Bean Casserole

Buttered Corn

Honey Glazed Carrots

Garlic Buttered Green Beans

Green Bean Almandine

Prince Edward

Wax bean, green beans, baby carrots

Bahamas Blend

Broccoli, carrots, red peppers, green beans

Greens

(Choose One)

Mixed Field Greens

Romaine, iceberg, carrots, red cabbage, cucumbers, tomatoes, croutons and red onions. Served with Ranch & Italian

Mixed Spring Greens

Spring greens, carrots, red cabbage, cucumbers, tomatoes, croutons and red onions. Served with Ranch & Italian

All salads accompanied by freshly baked euro style rolls and butter including cracked wheat, potato roll, sesame square and asiago

Desserts

(Choose One)

Mixed Fruit Filled Pies

Including Apple, Cherry, Blueberry & Peach

Gourmet Baked Cookie Assortment

Including Chocolate Chunk, Oatmeal Raisin & Peanut Butter

Sheet Cake Assortment

Including Chocolate with Chocolate Icing, Yellow with White Icing and Carrot Cake

Pricing

Disposable Service

1 Entrée Luncheon... 13 pp

2 Entrée Luncheon... 15pp

*Service Charge Included In
Price Per Person

Does Not Reflect \$200.00 Nominal Hall Fee
Does Not Include Sales Tax
50 Person Minimum

Full China Service

1 Entrée Luncheon... 16 pp

2 Entrée Luncheon... 18 pp

*Service Charge Included In
Price Per Person

Does Not Reflect \$200.00 Nominal Hall Fee
Does Not Include Sales Tax
50 Person Minimum

MEMORIAL LUNCHEON

Soup & Salad Bar

*An assortment of crisp greens including
Iceberg Romaine Blend, Spring Mix and Classic Romaine.
Guests can top their creation with any or all of the
following toppings...*

**Diced Chicken ~ Diced Ham ~ Diced Bacon ~ Chopped Egg ~ Red Onion ~ Grape Tomatoes
Cucumbers ~ Peppercini ~ Beets ~ Carrots ~ Black Olives ~ Dried Cranberries ~ Raisins
Candied Pecans ~ Croutons ~ American Cheese ~ Monterey Jack Cheese ~ Feta Cheese and
Parmesan Cheese**

*Accompanied with Ranch ~ Italian ~ Honey Mustard ~ Greek ~ Caesar ~ French ~ Thousand Island
and Raspberry Vinaigrette Dressings.*

*Guests will finish their rounds with a warm ending. Your choice of two soups served in our house made
Herb Romano Cheese Bread Bowls*

Chicken Noodle ~ German Tomato ~ Vegetable ~ Twice Baked Potato ~ Minestrone ~ Broccoli Cheese

Buffet Complimented with Baked Euro Style Rolls Including Asiago Cheese Roll, Sesame Square, Potato Roll and Cracked Wheat

Pricing

*13 pp ~ Disposable (Does Not Include Ten Percent Service Charge & Six Percent Sales Tax)
17 pp ~ Full China Service (Does Not Include Eighteen Percent Service Charge & Six Percent Sales Tax)*

** Prices Do Not Reflect \$300.00 Nominal Hall Fee / 3 Hour Service ~ 50 Person Minimum*

Brunch

The latest trend in showers. This complete menu will have something for all palates.

Assorted Quiche

Choose Two Types ~ Bacon Broccoli Cheese ~ Spinach Red Pepper Mozzarella ~ Western ~ Meat Lover

Hash Brown Casserole

Thick Sliced Bacon & Sausage Links

Apple Raisin French Toast with Maple Syrup

Choose Two Entrees

**Stuffed Cabbage ~ Golden Chicken ~ Cranberry Corn Stuffed Chicken ~ Garlic Sage Roasted Pork ~ Pierogi ~
Baked Ham Oven Roasted Chicken ~ Chicken Farfel**

Choose One Side

**Mashed Potatoes with Gravy ~ Oven Roasted Redskins ~ Rice Pilaf ~ Honey Glazed Carrots ~ Green Bean Almandine
Bahamas Blend Vegetable ~ Key West Blend ~ Prince Edward**

*Buffet Complimented with
Assorted Miniature Muffins, Danish and Bagels with Cream Cheese*

Pricing

*17 pp ~ Disposable (Does Not Include Ten Percent Service Charge & Six Percent Sales Tax)
20 pp ~ Full China Service (Does Not Include Eighteen Percent Service Charge & Six Percent Sales Tax)*

** Prices Do Not Reflect \$300.00 Nominal Hall Fee / 3 Hour Service ~ 50 Person Minimum*

Table Side Salad

*Family style service sets off this menu. Each table is served individually by our professional wait staff.
Option available in full china service only please*

Salad Selections

Choose Two Types: Chicken Cobb ~ Signature Chef ~ Classic Greek ~ Antipasto ~ Classic Chicken Caesar ~ Taco

Dressing Selections

*Choose Three Types ~ Ranch ~ Italian ~ Honey Mustard ~ Greek ~ Caesar ~ French ~ Thousand Island
and Raspberry Vinaigrette Dressings.*

Freshly Baked Bread Baskets & Butter

Including Cracked Wheat, Asiago Cheese Roll, Sesame Square and Potato Roll

Pricing

17 pp ~ Full China Service (Does Not Include Eighteen Percent Service Charge & Six Percent Sales Tax)

** Prices Do Not Reflect \$300.00 Nominal Hall Fee / 3 Hour Service ~ 50 Person Minimum*

All Events Include

Open Bar

*Assorted Coke Products, Lemonade, Coffee & Tea
Brunch Only With Apple, Orange & Cranberry Juice*

Wait Staff to Maintain Guests & Event

3 Hours Hall Use

Excellent Buffet Table Presentation

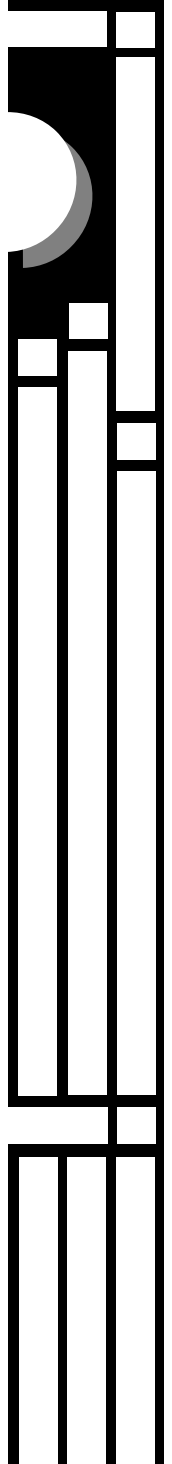
Heavyweight Disposable Products (If Applicable)

White Table Linens

Linen Napkins (china service only)



SHOWER PACKAGES



Continental Premier

A unique experience for anyone being one of the best spreads in town

Assorted Bagels with Cream Cheese Spreads
Assorted Breakfast Pastries, Danish & Sweet Rolls
Assorted Baked Gourmet Muffins & Scones
Assorted Donuts
Fresh Fresco Fruit Salad
Butter & Preserves

Pricing

*8 pp (Does Not Include Applicable Hall Charges, Ten Percent Service Charge and Six Percent Sales Tax.
50 Person Minimum Please*

**BREAKFAST &
BRUNCH**

Sunday Anytime Brunch

The latest trend in events. This complete menu will have something for all palates.

Assorted Quiche

Choose Two Types ~ Bacon Broccoli Cheese ~ Spinach Red Pepper Mozzarella ~ Western ~ Meat Lover

Hash Brown Casserole

Thick Sliced Bacon & Sausage Links

Apple Raisin French Toast with Maple Syrup

Fresh Cut Fruit Tray with Dip

Choose Two Entrees From Standard Buffet or One From Distinctive Buffet

Choose Two Sides From Standard Buffet or One From Distinctive Buffet Menu

Choose One Salad Selection From Standard Buffet

Buffet Complimented with

Assorted Miniature Muffins, Scones, Pastries, Danish, Bagels with Cream Cheese and Artesian Rolls and Butter

Pricing

17 pp ~ Disposable (Does Not Include Applicable Hall Charges, Ten percent Service Charge & Six Percent Sales Tax)

*22 pp ~ Full China Service (Does Not Include Applicable Hall Charges, Eighteen Percent Service Charge & Six Percent Sales Tax)
50 Person Minimum*

Rise & Shine Breakfast

A complete breakfast with hands on interaction for your guests enjoyment and fun!

Scrambled Eggs

Can Add Green Pepper & Onions or both

Hash Brown Casserole

Thick Sliced Bacon & Sausage Links

Belgian Waffle Bar

Homemade Belgian waffles made on the spot. Your guests can create their own perfect waffle choosing from toppings like...

Tart Cherries ~ Apples ~ Fresh Strawberries ~ Sweet Blueberries ~ Candied Pecans

Chocolate Chips ~ Whipped Butter ~ Fresh Whipped Cream

Assorted Miniature Muffins, Scones, Danish and Bagels with Ceram Cheese

Butter & Preserves

Fresco Fruit Salad

Pricing

15 pp ~ Disposable (Does Not Include Applicable Hall Charges, Ten percent Service Charge & Six Percent Sales Tax)

*20 pp ~ Full China Service (Does Not Include Applicable Hall Charges, Eighteen Percent Service Charge & Six Percent Sales Tax)
50 Person Minimum*

All Events Include

Open Bar

*Assorted Coke Products, Lemonade, Coffee & Tea
Brunch Only With Apple, Orange & Cranberry Juice*

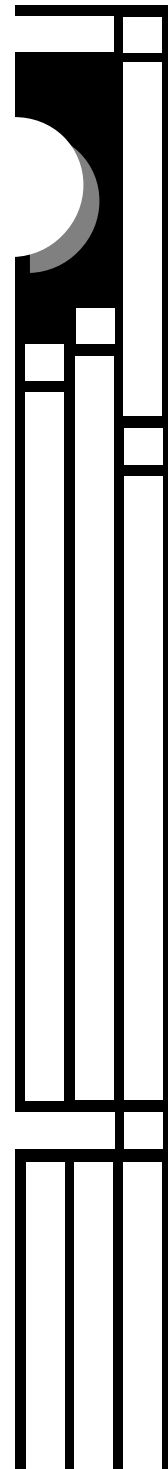
Staff to Maintain Guests & Event

Excellent Buffet Table Presentation

Heavyweight Disposable Products (If Applicable)

White Table Linens

Linen Napkins (china service only)



A wonderful way for your guest to enjoy an array of culinary specialties while mingling. Select from the stations below, or work with our Chef to create a station for your favorite specialty.



FOOD STATIONS STROLLING BUFFETS

Carving Station

A Chef is provided to carve your selections for each guest. Homemade petit rolls and delicious sauces make this station one of the most popular.

*Choose from... **Pepper Rubbed Beef Tenderloin, Smoked Turkey Breast, Rosemary Roasted Pork Loin, or Honey Baked Ham.***

Pasta Station

Fresh pasta and homemade sauces are just the beginning for this flavor robust station. A Chef will sauté your guests' selection of pasta, sauce, fresh vegetables, herbs, and cheeses to create their individual masterpiece

Select Two Of Our Homemade Sauces

Marinara ~ Alfredo ~ Meat ~ Pesto.

Choose two Pastas

Penne ~ Fettuccini ~ Stuffed Ravioli ~ Tortellini.

The station will be garnished with Parmesan Cheese, Fresh Vegetables, and Imported Delicacies.

Salad Station

Gourmet Salad Greens are the center of this must have station. The freshest ingredients are sourced and presented to your guest for a selection of the following salads. Choose two...

Classic Greek ~ Chicken Cobb ~ Chef ~ Classic Caesar ~ Antipasto

Sauté Station

Shrimp Scampi, Fresh Oysters, Vegetable Stir-fry, the possibilities for this station are endless. Our Chef will prepare your desired dish and sauté it table side for your guest's ultimate enjoyment.

Potato Station

A selection of homemade mashed potatoes served in martini glasses. Your guests will top with Sour Cream, Chives, Gourmet Gravies and Sauces, French Fried Onions, Mushrooms, Brown Sugar, Marshmallows or Maple Syrup.

Choose Three Potatoes

**Yukon Gold Smashed ~ Roasted Garlic Mashed Redskins ~ Sweet Maple Mashed
Traditional Mashed ~ Boursin Cheese Mashed**

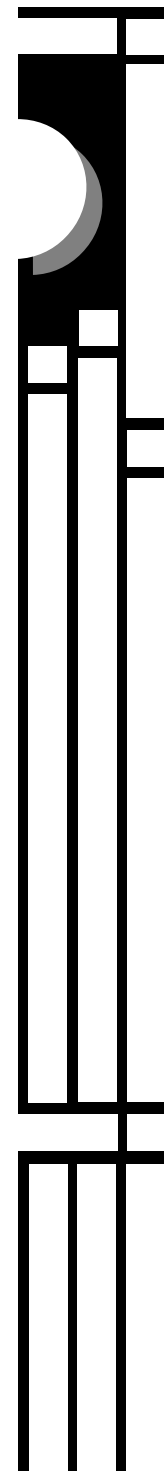
Assorted Hors D Oeuvres Stations (Strolling Buffet)

Selections can be made from our hors d oeuvres menu and laid out amongst different food stations.

A great ending to an evening of Stations is our Gourmet Chocolate Fountain!

Pricing

Pricing for food stations and strolling buffets events are based on stations selected, hors d oeuvres selections and guest counts. Please call for a quote for your event.



Sweet Stations

If your having that tough time deciding on what to select for your sweet ending try one of our sweet stations. Choose from two of our handcrafted bite size stations or our chocolate fountain station.
The wonderful part about a station is everything tastes as good as it looks.



SWEET ENDINGS



Sweet Decadence

*Designed for all types of events containing an assortment of the sweets loved by kids and adults alike!
Complimented with fresh strawberries, grapes
Includes assortments of the following;*

Éclairs, Petite Fours, Cream Puffs, Double Chocolate Chunk Brownies, Miniature Cheesecakes, Gourmet Cookies and Chefs Signature Selections

3 pp (add to your event) 4 pp (ala carte)

50 Person Minimum

Sweet Indulgence

An upscale station of assorted pastries and sweets beautifully arranged and displayed in a world of their own. Everything taste as good as it looks and no two tables are the same! Complimented with fresh berries and grapes. Includes assortments of the following;

Dessert Bars, Individual Cheesecakes, Pastries, Petite Fours, Miniature Desserts and Chefs Signature Selections

4 pp (add to your event) 6 pp (ala carte)

50 Person Minimum

Chocolate Lava Fountain

Still a must have for any event! An endless flow of bittersweet Belgian chocolate while the sweet smell and aromas fill the air. Comes complete with beverage napkins and skewers with a presentation that will leave guests wondering were to begin!

Dipping Item Selections

Choose Six:

Marshmallows ~ Strawberries ~ Pretzel Rods ~ Brownies
Sugar Cookies ~ Potato Chips ~ Rice Krispy Treats ~ Pound Cake ~ Graham Crackers
Vanilla Wafers ~ Cream Puffs ~ Bananas ~ Strawberry Wafers ~ Pineapple
Peanut Butter Cookies ~ Donut Holes ~ Angel Food Cake ~ Cherries ~ Oreo Cookies

4 pp (add to your event) 6 pp (ala carte)

75 Person Minimum



Custom Wedding Cakes

With years of experience, Butter Cream Bakeshoppe has been creating wedding cakes, sheet cakes and tortes to liven any event.

Visit their website for more information, buttercreambakeshop.net

Or call 248.926.2999

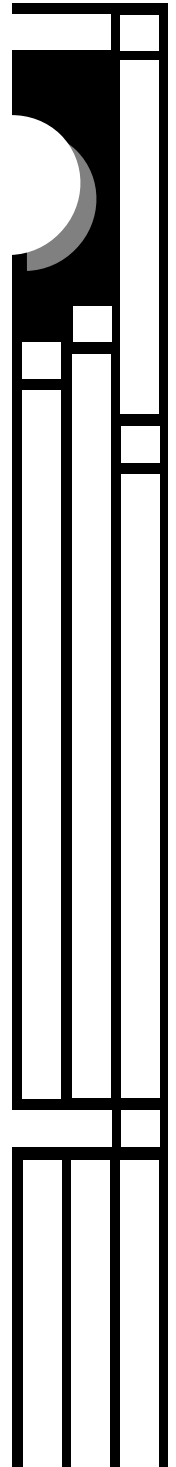
Gourmet Pie Station!

*A new trend and alternative to cake. Our pie station will satisfy any sweet tooth and is sure to be different, freshly baked and served still warm with premium vanilla ice cream
Choose Four From Our Assortment...*

**Apple ~ Carmel Pecan Apple ~ Cherry ~ Blueberry ~ Peach ~ Rhubarb ~ Fruits of the Forest
Chocolate Cream ~ Coconut Cream ~ Lemon Meringue ~ Banana Cream**

Just to name a few!

3 pp with buffet...4 pp ala carte



Your Wedding Day

Of all of life's moments, this is one of the greatest of all. A celebration that will stay within your memories for a lifetime to come.

Thomas's Catering understands your desire to make this the most perfect day ever. We will listen to your needs, visions, and use our experience to fulfill your every wish. With great experience and dedication for excellence, let our wedding team make your dream day a reality.

You and your guests will feel most comfortable in our newly renovated banquet and conference center. Decorated with an art deco concept sure to accommodate any theme or event.

Let Thomas's Catering be your guide through the entire planning process. From choosing just the right linens and place settings, to creating that personalized, custom menu you and your guests will truly enjoy. We are excited to help you plan your treasured memory.

WEDDING PACKAGES

All Inclusive Wedding Package

Includes...

Grand Crudités Station

A beautiful and most popular choice for any event. Selections from Gardens Bounty, Natures Sweets and Deli Wheel with their wonderful colors and shapes are displayed in a station all to their own that will have guests wondering if it is to eat, or just look at.

Platted Salad Service

Your selected greens platted and served individually to your guests by our professional courteous staff. Accompanied by table side salad dressings and bread baskets stuffed with cracked wheat, potato, sesame and asiago cheese euro style rolls.

Two Entrée Buffet

From our buffet menu you can choose two entrees of your choice and compliment with a potato and vegetable selection.

Open Bar

Including an assortment of coke products, lemonade, coffee and tea. Also includes tonic, club soda, basic drink mixers, drink garnishes and bar supplies.

Late Night Pizza

Assorted homemade pizza pies

Services Included

*Cake Cutting, Plating and Serving By Our Staff
Full Service intimate China Service Including
Flatware and Stemware
Linen Table Covers and Linen Guest Napkins
Several colors to choose from
Bartender(s)
Open Coat Check Room
Head Table Setting with Table Skirting
Professional Courteous Wait Staff To Maintain
You and Your Guests*

Prices Include

*Standard Six Hour Hall Rental
All Hall Rental Fees
Taxes & Service Charges*

Minimum Room Requirements

*150 Guests or Less Add.....\$500.00
100 Guests or Less Add....\$750.00*

Standard Buffet

All Inclusive Wedding Package

**30.00 Per Person
28.00 (Friday & Sunday)**

Includes above menu, services, taxes and service charges. Minimum based on 150 guests. For family style service please add \$2.00 pp. For events under minimum guest count please add the above under minimum room requirement fee.

Distinctive Buffet

All Inclusive Wedding Package

**35.00 Per Person
33.00 (Friday & Sunday)**

Includes above menu, services, taxes and service charges. Minimum based on 150 guests. For family style service please add \$2.00 pp. For events under minimum guest count please add the above under minimum room requirement fee.

We have designed beverage packages for all types of events and needs. Below are the listed package offerings. We also have the ability to create a custom bar for any event. Inquire about pricing for just the bar you are looking for.

ALCOHOLIC BEVERAGE PACKAGES

PREMIUM BAR

Beer Selections

Labatt's Blue
Bud Light
Coors Light

Upgraded Wine Selections

Chardonnay
Cabernet Sauvignon
Pinot Grigio ~ Riesling

Liquor Selections

Grey Goose ~ Hennessy
Cognac ~ Crown Royal ~
Jack Daniels ~ Johnny
Walker Scotch ~ Bombay
Sapphire Gin ~ Bacardi
Rum ~ Captain Morgan
Rum ~ Peach Schnapps

\$15.00 per person

*Pricing Does Not Include 18%
Percent Service Charge
Sales Tax
Tender Fees
(Unless Inclusive Package Option)
75 Person Minimum Guest
Guarantee*

BEER, WINE & LIQUOR BAR

Beer Selections

Labatt's Blue
Bud Light
Coors Light

House Wine Selections

Chardonnay
Cabernet Sauvignon
Pinot Grigio

Liquor Selections

Absolute ~ Bacardi Rum ~
Captain Morgan ~ Dewar's
Scotch ~ Gordon Gin ~
Canadian Club Whiskey ~
Peach Schnapps

\$12.00 per person

*Pricing Does Not Include 18%
Percent Service Charge
Sales Tax
Tender Fees
(Unless Inclusive Package Option)
75 Person Minimum Guest
Guarantee*

BEER & WINE BAR

Beer Selections

Labatt's Blue
Bud Light
Coors Light

House Wine Selections

Chardonnay
Cabernet Sauvignon
Pinot Grigio

\$10.00 per person

*Pricing Does Not Include 18%
Percent Service Charge
Sales Tax
Tender Fees
(Unless Inclusive Package Option)
75 Person Minimum Guest
Guarantee*

Hourly Fee Structure

For non inclusive events and or package rentals

Daytime Hours 9:00 am to 4:00 pm (maximum stay time)

Evening Hours 5:00 pm to 12:00 am (additional time can be purchased)

Sunday ~ Thursday

Daytime and Evening.....\$100.00 per hour (2 Hour Minimum Stay)

Friday

Daytime.....\$100.00 per hour (2 Hour Minimum Stay)

Evening.....\$125.00 per hour (2 Hour Minimum Stay)

Maximum stay time for non-inclusive and all inclusive events is 12:00 am. Additional time can be attained at \$150.00 per hour

Saturday

Daytime.....\$125.00 per hour (2 Hour Minimum Stay)

Evening.....\$150.00 per hour (2 Hour Minimum Stay)

Maximum stay time for non-inclusive and all inclusive events is 12:00 am. Additional time can be attained at \$175.00 per hour

All inclusive and package event prices include hall rental fees in price per person.

Security Deposit

A credit card for authorization in the amount of \$500.00 is required at the time the contract is signed. The credit card will be held on file until it has been determined that there is no damage and/or rule violations as per the General Rules detailed throughout the contract. Damage and/or rule violations will result in charging of the full security deposit and any and all additional funds needed for cleaning or repairs. **All card numbers will be properly discarded once it has been determined no damages have been done.**

Payment Policy

All Inclusive Events

(Friday, Saturday, Sunday Afternoon)

At time of contract signing you must provide a minimum guest guarantee (minimum number of guests that will attend your event). A 15% deposit is required of your total anticipated cost based on your minimum guest guarantee and services in addition to the security deposit (\$500.00). Remaining balance and final guest count (cannot fall below your minimum guaranteed at time of contract signing) is due 15 days prior to your scheduled event as well as final menu selections and services. All payments made must be cashiers check, certified check, money order or cash, **NO CREDIT CARDS ACCEPTED.**

In order to reserve the Banquet Facility for all inclusive days and times you must meet minimum guest count guarantees or additional charges apply.

Less Than 100 Guests...\$750.00

Less Than 150 Guests...\$500.00

Non-Inclusive Hall Rental and Food Services

During non-inclusive days and times the hall is rented at an hourly rate which is to be determined on time and day of the week. At time of contract signing you must provide all articles within this contract as well as...

How many hours of rental you will require including set up and clean out times and tentative food and beverage selections

A 15% deposit of the total anticipated cost in addition to the security deposit (\$500.00)

Final guest count, food and beverage selections are due (14) days prior to your scheduled event. All payments made must be cashiers check, certified check, money order or cash, **NO CREDIT CARDS ACCEPTED.**

Final balance is due (14) days prior to your event.

Hall rental fees are due in full (14) days prior to your event.

General Alcohol Rules

All Liquor must be in fifths-**no liters or gallons.**

Bar closes thirty minutes prior to your scheduled dinner time and thirty minutes before the conclusion of your event

Sacred Heart has a **no shot policy** and there are no exceptions to this rule

Sacred Heart and Thomas's Catering will check identification of any guest that appears to be under the age of thirty.

We practice a **Zero Tolerance Policy** for under age drinking and no exceptions will be made.

Passing drinks to minors will result in loss of security deposit.

Sacred Heart and Thomas's Catering has the right to refuse alcoholic beverages to any guests for any reason.

*The Renter is allowed to serve alcoholic beverages except under the following circumstances: It is prohibited by law to accept money for alcohol, or to sell tickets to an event where alcohol is present unless a Special License for Sale of Beer and Wine Only and/or Beer, Wine and Spirits for consumption on the premises is obtained by the renter from the State of Michigan Liquor Control Commission.

DJ, Band, Florist, Photographer and Bakery Deliveries

Deliveries and set ups are available two hours before your scheduled event start time. If the Banquet Center is not occupied during the day of your event deliveries can be made earlier per permission of Sacred Heart at scheduled times. Due to space restrictions we ask the all audio equipment, boxes, etc, that are not being used be returned to the vehicles and parked in the rear of the Banquet Center. Sacred Heart cannot guarantee refrigerator space for cakes, flowers, etc. We ask all deliveries be completed one hour before event start time.

Cancellation Policy

If for any reason you have the need to cancel your event with Sacred Heart and Thomas's Catering, a letter of cancellation is required before any form of deposit can be returned. Sacred Heart cannot actively try to re-book a room until a letter of cancellation is received.

Deposits are **NOT REFUNDABLE** if cancellation occurs within thirty days of your scheduled event. You, the host are also responsible for the **TOTAL ANTICIPATED COST OF YOUR EVENT.**

If cancellation occurs before thirty days of your scheduled event deposits are refundable less a thirty percent handling charge **ONLY IF THE ROOM IS RE-BOOKED FOR THE SAME GUEST COUNT GUARANTEE OR GREATER.**
DEPOSITS ARE NOT REFUNDABLE IF THE ROOM IS NOT RE-BOOKED.



HALL RATES

RENTAL INFORMATION

