

Beverage Services

Our Beverage Service Coordinator would be happy to assist you in your selection of alcoholic or non-alcoholic beverages. Please contact her at 616.929.1733.

- ◆ The Public Museum must provide all Alcoholic Beverages
- ◆ All Beverage selections must be finalized at least 30 days prior to the event.
- ◆ The Beverage Service Agreement requires a deposit of \$500. The Beverage Service Deposit is non-refundable.
- ◆ A Guaranteed Number of Guests must be made at least ten (10) days before your event. This number cannot be reduced. We are not responsible for beverage services over the Guaranteed Number of Guests. If no final number is given, you will be charged for the original number indicated on the Beverage Service Agreement.
- ◆ A service charge of twenty-one percent (21%) will be applied to all beverages. A charge of six-percent (6%) State of Michigan Sales Tax will be applied to all beverages, service charges and rentals.
- ◆ Payment in Full must be made 1 day prior to your event according to the Beverage Service Coordinator's best estimate. Actual charges that are greater than the estimated amount will be invoiced within 7 days, with payment due in 30 days. If actual charges are less than the estimated amount, a refund check will be issued and mailed within four to six weeks.
- ◆ Due to increased credit card expenses, all credit card purchases will be subject to a 2.5% convenience fee.
- ◆ Museum Staff will deny alcoholic beverage service to anyone at anytime if it appears that guest is intoxicated. Staff has the sole right to make decisions regarding service of alcoholic beverages without client recourse.
- ◆ A valid Drivers License or State Identification is required of ALL GUESTS who request alcohol, as proof that a guest is of the legal drinking age in Michigan, twenty-one (21) years old. Alcoholic Beverage Services will be refused to any guest who is unable or unwilling to provide such proof of age.
- ◆ Beverage service will commence at the begin time stated on the Facility Use Rental Agreement and will end a ½ hour before the listed ending time.
- ◆ If you do not want a fully sponsored bar, drink tickets are available for your convenience. You may also choose a "cash bar" where your guests pay for their own drinks at the time of consumption. If your beverage purchases total less than \$500, a \$150.00 low bar fee will be added.



- ◆ All clients **MUST** provide a complimentary non-alcoholic beverage during cash bar services; such as bottled water, soda, juice and/or punch service – in addition to coffee and water service at the guest tables.



BEVERAGE SELECTIONS AND PRICING

◆ Call Brands

Smirnoff 80
 Beefeater
 Canadian Club
 Dewars
 Jack Daniels
 Malibu Rum
 Peach Schnapps
 Cuervo Gold
 Jim Beam
 Captain Morgan

◆ Premium Brands

Absolut
 Tanqueray
 Bacardi 8
 Crown Royal
 Chivas Regal
 Wild Turkey 101
 Sauza Conmemorativo
 Southern Comfort

◆ Ultra Premium Brands

Grey Goose Vodka
 Tanqueray No. Ten Gin
 Saint James Extra Old Rum
 Pine Creek Whiskey
 Johnny Walker Black Label
 Maker's Mark VIP Bourbon
 MaCallan-15 Year Single Malt
 Patron Silver
 Remy Martin VSOP

◆ Dessert Beverages

Godiva Liqueur
 Chambord
 Lemoncillo
 Grand Marnier
 Baileys
 Kahlua
 Di Saronna Amaretto

◆ Wines Available

Chardonnay
 White Zinfandel
 Cabernet Sauvignon
 Merlot
 Pinot Grigio

*House Wines are La Terre

* For additional wines please contact
 The Beverage Service coordinator

Beverages by the Glass	Sponsored	Cash
Call Brands	\$4.25	\$5.00
Premium Brands	\$5.00	\$6.00
Ultra Premium Brands	\$5.75	\$6.50
Wine	\$3.75	\$4.50
Domestic Beer	\$3.75	\$4.50
Micro-Brews, Premium Domestic Beers and Malt Beverages	\$4.25	\$5.00
Import Beer	\$4.25	\$5.00
Dessert Drinks	\$5.50	\$6.25
Champagne	\$17.95/bottle	
	<i>Approximately 10 glasses per bottle</i>	
Non-Alcoholic Beverage Service		
Sparkling Punch	\$2.50 per person	
Bottled Water	\$1.25	
Flavored Mineral Water	\$2.25	
Juice	\$2.00	
Soda	\$1.25	





Catering Menu

Thank you for choosing the Public Museum as the venue for your special event. We appreciate the opportunity to serve you.

The following is intended to provide a representation of our available menu options. We welcome special requests and the opportunity to provide creative and unique dishes, and would be delighted to work with you to provide a customized menu.

Our Hospitality & Convention Services team prides itself on providing a full-service solution for your needs. If you require assistance in any aspect of your event, just ask! We are here to help.

We look forward to working with you.

A handwritten signature in black ink, appearing to read "Hans Dokl".

Hans Dokl
Executive Chef /Hospitality Manager

A handwritten signature in black ink, appearing to read "Jim Ackerman".

Jim Ackerman
Catering Manager

Public Museum
272 Pearl Street NW
Grand Rapids, Michigan 49504
616•929•1718
www.grmuseum.org

catering policies

- ◆ Published prices are subject to change without notice until a Catering Agreement is made.
- ◆ Catering Menu prices include: in-house China, glassware, silverware, standard linen and skirting for food stations and guest tables.
- ◆ All menu selections must be finalized at least 30 days prior to the event date.
- ◆ If you would like your guests to choose their entrée, a \$2.50 Entrée Choice Option will be added per person. You may choose your own baker or bakery for your wedding cake, but they must come from a licensed kitchen.
- ◆ The Catering Agreement requires a deposit of \$500. No Catering Agreement can be made until the Facility Use Rental Agreement has been signed and the rental deposit has been paid. **The Catering Deposit is non-refundable.**
- ◆ A Guaranteed Number of Guests must be made at least ten (10) days before your event. **Payment in Full must be made at the time of the Guaranteed Number.** This number cannot be reduced. We are not responsible for food or services over the Guaranteed Number of Guests. If no final number is given, you will be charged for the original number indicated on the Catering Agreement.
- ◆ All events are subject to a 100-person minimum. If minimum number is not met, client will be expected to pay menu price for 100 guests.
- ◆ A service charge of twenty-one percent (21%) will be applied to all food services. A charge of six percent (6%) State of Michigan Sales Tax will be applied to all food, service charges and rentals.
- ◆ Due to increased credit card expenses, credit card purchases will be subject to a 2.5% convenience fees.
- ◆ Kent County Health Department Regulations do not allow any food or beverages from an event to be taken off the premises.
- ◆ The Museum cannot be responsible for the quality or temperature of food due to client delays.
- ◆ The Public Museum is happy to provide a food tasting for your upcoming wedding reception. The tasting is limited to four guests. Additional guests are welcome, but are subject to a \$30.00 per person fee, plus 21% service fee and 6% sales tax. Please contact the Catering Manager for specific food tasting times.

All Proceeds Benefit and Support the Programs and Activities of the Public Museum.

hors d'oeuvres

Shrimp Shooters ♦ 2.50 Per Piece

Jumbo Iced White Shrimp served with Spicy Cocktail Sauce and Lemon in a Shot Glass



Island Seviche ♦ 2.50 Per Piece

Rock Shrimp with Mangoes, Red Bell Peppers, Scallions, and Fresh Mint marinated in Pineapple, Lime, and Coconut



Stilton Mousse ♦ 2.50 Per Piece

Stilton Bleu Cheese Mousse Served on Poached Pear

Fresh Seasonal Fruit Display ♦ 3.50 Per Person

A bright and bountiful display of Fresh Seasonal Fruits

Miniature Beef Wellingtons ♦ 2.50 Per Piece

Choice Beef Tenderloin with Mushroom Duxelles wrapped in Puff Pastry Presented on a Pool of Hollandaise Sauce

Chicken Wings ♦ 2.00 Per Piece

Jumbo Chicken Wings Marinated in Jalapenos, Lime Juice and Cilantro, Finished with a Chipotle Pepper Rub

Domestic & Imported Cheeses ♦ 4.25 Per Person

Elegantly displayed on Marble Platters with Gourmet Crackers

Fresh Vegetable Crudités Served with Dill Sauce, Red Pepper Humus and Pita Bread ♦ 3.50 Per Person

Crisp Garden Vegetables with a Middle Eastern Flair

Miniature Croissants ♦ 2.00 Per Piece

Tuna, Chicken, Crabmeat Salad, Shaved Roaster Turkey or Honey Ham

Asparagus, Tomato & Onion Bruschetta ♦ 2.00 Per Piece

A Delight on slices of Baguette with Fresh Mozzarella

Stuffed Mushroom Caps ♦ 2.25 Per Piece

House-Made with Seafood, Sausage or Spinach



Hawaiian Bruschetta ♦ 2.00 Per Piece

Coconut Crusted Artichoke & Chicken on French Baguette Rounds

Bacon Wrapped Scallops ♦ 2.25 Per Piece

Served with a Lemon and Caper Beurre Blanc Sauce

Maryland Crab Cakes ♦ 2.25 Per Piece

Silver Dollar Sized Crab Cakes Served with a Dijon Mustard Sauce

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef

hors d'oeuvres

Sesame Citrus Chicken Skewer ♦ 2.75 Per Piece

Chicken Breast Skewered with Bell Peppers, Finished with an Orange Soy Glaze and Sprinkled with Toasted Sesame Seeds

Malaysian Beef Bamboo Skewer ♦ 2.75 Per Piece

Tender Cuts of Beef Sirloin Skewered with Pineapple and Porcini Mushrooms, Grilled and spun in Sweet Chili Sauce

Grilled Cheese and Tomato Soup ♦ 2.25 Per Piece

Petite Size Grilled Cheese made with Apple Wood Smoked Bacon and Double Gloucester Skewered with an Eye Dropper of Creamy Tomato Bisque

Spanakopita ♦ 2.00 Per Piece

Phyllo with Spinach, Feta Cheese and Egg



Chilean Sea Bass Crudo ♦ 2.75 Per Piece

Thinly Sliced Raw Chilean Sea Bass topped with a Salad of Sun Gold Tomatoes, Cilantro, Micro-greens and Sea Salt, Drizzled with Extra Virgin Olive Oil and Mango Lime Coulis

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef

All Plated Dinners are Served with

Your choice of a Salad, Seasonal Fruit Sorbet, Choice of a Starch and a Vegetable, Freshly Baked Artisan Breads, Butter and Coffee Service.

Plated Salads, Vegetables and Starches

Salads

Field Greens ♦ Organic Field Greens with Fresh Seasonal Fruit and Pineapple Vinaigrette

Tomato Melon ♦ Cherry Tomatoes with Cantaloupes and Mint, Served in a Pool of Honeydew Emulsion

Forrest Mushroom ♦ Forrest Mushrooms tossed with Marinated Onions, Butternut Squash and Fennel, Tossed in a Truffle-Parmesan Vinaigrette

Beet and Bleu ♦ Organic Beets with Walnuts, Danish Bleu Cheese, and Boston Bibb Lettuce, Finished with a Sauvignon Blanc Vinaigrette

Insalata Caprese ♦ Fresh Mozzarella Layered with Fresh Basil and Roma Tomatoes, Garnished with Asparagus and Red Onion, Drizzled with Balsamic Vinaigrette

Starches

Saffron Risotto ♦ Basmati Rice infused with Saffron

Mushroom Risotto ♦ Basmati Rice with Parmesan and Young Portabella Mushrooms

Roasted Garlic Smashed Potatoes ♦ New Potatoes Whipped with Roasted Garlic and Cream

Yukon Gold and Celery Root Mash ♦ Yukon Gold Potatoes Whipped with Celery Root and White Truffles

Roasted Tri Color Potatoes ♦ Red, Purple and Sweet Potatoes Roasted with Red Onion and Bacon

Wild Rice ♦ Wild Rice with Pine Nuts and Fresh Organic Herbs

Vegetables

Oven Roasted Root Vegetables ♦ Carrots, Parsnips, Beets, Celery Root and Daikon Oven Roasted with Sea Salt and Fresh Garlic

Asparagus Spears ♦ Grilled Asparagus Spears Finished with Lemon and Rock Salt (seasonal)

Green Beans Almandine ♦ Crisp Green Beans Garnished with Toasted Almonds

Sugar Snap Peas ♦ With Roasted Red Peppers and Glazed with Amaretto

Baby Carrots ♦ Finished with a Raw Honey Glaze



B/is for Beef

Beef Wellington ♦ 26.95 Per Person

Four-ounce Filet Mignon topped with Mushroom Duxelle and wrapped in Puff Pastry, served with Black Truffle and Madeira Demi Glace

Filet Mignon Moutarde ♦ 32.95 Per Person

Six ounce Filet Mignon of Beef Grilled, Crusted with Stone Ground Mustard and Finished with a Green Peppercorn Demi-Glace



Tournedos ♦ 36.95 Per Person

Two four ounce Medallions of Beef Tenderloin Marinated, served with Aged Balsamic Reduction

New York Strip Steak ♦ 28.95 Per Person

USDA Grade Choice Loin of Beef Marinated in Port Wine, Grilled and Finished with a Grilled Onion Marmalade

F/is for Fish

Salmon with Dill Cream Sauce ♦ 22.95 Per Person

Six-ounce Salmon Filet with Fresh Dill, Cream and Sherry Wine

Mango Mahi Mahi ♦ 22.95 Per Person

Mahi Mahi Filet Seasoned with Cajun Spices, Broiled and Served with a Mango Jalapeno Sauce, Garnished with Toasted Almonds

Moscato Grouper ♦ 22.95 Per Person

Grouper Marinated in Guava Juice, Raw Honey and Moscato Wine, Broiled and Finished with a Caramelized Lemon Reduction



P/is for Poultry and Pork

Chicken Marsala ♦ 20.95 Per Person

Tender Breast of Chicken with a Marsala Wine and Mushroom Sauce

Chicken Piccata ♦ 20.95 Per Person

Chicken Breast Seasoned in Egg Batter, Sautéed with Fresh Squeezed Lemon Juice, Capers, and White Wine Sauce



Cherry Chicken ♦ 20.95 Per Person

Airline Chicken Breast Stuffed with Traverse City Cherries, Almonds and Bacon. Finished with Local Honey Crisp Apples and Fresh Sage

Apricot Chicken ♦ 20.95 Per Person

Breaded Chicken Breast Finished with Apricots and Pecans



Pork Tenderloin ♦ 23.95 Per Person

Two Petite Size Pork Tenderloin Medallions, Grilled, and Finished with Sweetened Soy and Fresh Ginger

Maple Glazed Pork Loin ♦ 20.95 Per Person

Hand Rubbed with Smoked Paprika, Thyme, Sea Salt, and fresh Cracked Pepper

Combination Plates

Filet and Chicken ♦ 32.95 Per Person

Four ounce Tenderloin Medallion with Roasted Bell Pepper Chutney, Paired with a Four ounce Portion of any of our Chicken Entrees

Filet and Fresh Fish ♦ 34.95 Per Person

Four ounce Tenderloin Medallion with Roasted Bell Pepper Chutney, Paired with a Four ounce Portion of any of our Fish Entrees

V/is for Vegetarian

Vegetarian dishes do not include a Starch or Vegetable



Cheese Ravioli Sicilian Style ♦ 20.95 Per Person

Pasta Pillows stuffed with Ricotta, Mozzarella and Parmesan Cheeses, Tossed with a Sauce of Portobello Mushrooms, Scallions, Cherry Tomatoes, and Balsamic Vinaigrette.

Stuffed Portobello Mushroom ♦ 20.95 Per Person

Roasted Mushroom Cap stuffed with Ratatouille (eggplant, zucchini, garlic, tomatoes, celery, carrots and fresh Herbs sautéed in Olive Oil). Drizzled with a reduction of Balsamic Vinaigrette

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef

buffet dinners

Served with

Freshly Baked Breads, Butter and Coffee Service
25.95 Per Person.

Minimum 100 people

Salad ♦ select one

Field Greens ♦ With Tomatoes, Cucumbers, Onions
and Raspberry Vinaigrette Dressing

Bibb Lettuce ♦ Served with Bacon, Walnuts and
Ranch Dressing, garnished with an Edible
Orchid

Caesar Salad ♦ Crisp Romaine Lettuce with
Ciabatta Croutons and Parmesan Shavings.
Creamy Caesar Dressing

Spinach Salad ♦ Pecans, Strawberries and Mandarin
Oranges with Raspberry Vinaigrette

Entrees ♦ select two

Chicken Piccata

Apple Cranberry Stuffed Pork Loin

Apricot Chicken

Chicken Marsala

Roast Beef with Demi Glaze

Balsamic Salmon

Cajun Mahi Mahi with Mango Salsa

Ancho Chile Pork Loin

Braised Eye of Round

Herb & Garlic Crusted Prime Rib*

Rosemary-Zahtar Marinated Leg of Lamb*

Roasted Pork Loin*

Sage Rubbed Turkey Breast*

**Chef Carved ~ extra \$3.00 per person*

Starches ♦ select two

Oven Roasted Spring Potatoes

Roasted Garlic Smashed Potatoes

Au Gratin Potatoes

Basil Buttered Penne Pasta

Artichoke and Bowtie Pasta

Peppercorn Spatzle

Wild Rice Blend

Risotto

Vegetables ♦ select two

Green Beans Almandine

Amaretto Glazed Sugar Snap Peas

Corn O'Brian

Honey Glazed Carrots

Asparagus Spears

Chef's Fresh Seasonal Selection

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef

food station fare

Guests move from table to table in this Strolling Dinner, sampling the food and mingling with other guests. At least 3 Food Stations must be purchased; they may not be purchased alone or separately. All Food Station Events include Crepes Suzette and a Coffee Station at no additional cost.

Minimum 100 people

Oktoberfest by Chef Hans ♦ 9.95 Per Person

Our House Specialty! Let our Executive Chef provide you with a sampling of tastes from his native Austria. Mahlzeit!

Wiener Schnitzel ♦ Breaded and Pan Fried Veal Cutlets

Sauerbraten ♦ Braised Round of Beef with Burgundy, Red Wine Vinegar, Oranges, Lemons & Vegetables

Rotkraut ♦ Sweet Red Cabbage with Apples and Onions

Spaetzle ♦ Buttered German Drop Pasta.

Knoedels ♦ Traditional German Bread Dumpling

Campau Square Fish Market ♦ 12.95 Per Person

Coquilles St. Jacques ♦ Sautéed Table Side lanced with Shallot Cream Sauce and served in a Glass on piped Garlic Basil Smashed Potatoes

Crab Cakes Moutarde ♦ Mouth Watering Crab Cakes served on a Pool of Dijon Mustard Sauce

Whole Smoked Atlantic Salmon ♦ Artfully Displayed Capers, Chopped Tomatoes, Eggs and Red Onion with Horseradish Sauce and Gourmet Crackers

Johan's Carving Station ♦ 11.95 Per Person

select two:

Slow Roasted Prime Rib ♦ Seasoned with Fresh Herbs & Garlic with Au Jus and Horseradish Cream Sauce

Roasted Pork Loin ♦ Seasoned with Paprika and Thyme Served with a Pork Glaze and Apple Salsa

Leg of Lamb ♦ Roasted to Medium Rare. Crusted with Zahtar, Garlic and Olive Oil. Served with Mint Jelly and a Rosemary Sauce

Breast of Turkey ♦ Oven-roasted, Rubbed with Garlic & Sage and Served with Velouté and Pineapple Chutney

Served With an Assortment of Dinner Rolls

Gourmet Mashed Potato Bar ♦ 8.95 Per Person

Mashed Sweet, Garlic and Purple Potatoes Served in a Glass with an Assortment of Toppings
Homemade Beef, Chicken & Alfredo Sauce ♦ Crumbled Bacon ♦ Sautéed Mushrooms ♦ Broccoli Florets ♦ Sour Cream ♦ Butter ♦ Olives ♦ Shredded Cheddar ♦ Green Onions ♦ Tri-Colored Peppers

A Great Addition to Any Carving Station!

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef

Food station fare

The Far East Station ♦ 11.95 Per Person

Served in Chinese take-out boxes with Egg Rolls, Fried Rice, Lo Mein Noodles and Fortune Cookies
Guests Choose Two Dishes to be made Tableside:

Beef and Broccoli ♦ Flank Steak with Broccoli Florets and Water Chestnuts tossed in a Chinese Barbeque Sauce

Thai Peanut Shrimp ♦ Gulf Shrimp with Red Bell Peppers and Bean Sprouts tossed in a Spicy Peanut Sauce

Ginger Scallion Chicken ♦ Chicken Breast, Scallions, Green Peppers & Bamboo Shoots in a Ginger Soy Sauce

Chinese 5 Spice Pork ♦ Thinly Slice Pork Loin Seasoned with Chinese 5 Spice, Pineapple, Onions and Zucchini

Touch of Tuscany Pasta Station ♦ 9.95 Per Person

Choose Two Pastas to be made tableside. Served with Caesar Salad, Garlic Breadsticks & Parmesan Cheese

Pappardelle Bolognese ♦ Pappardelle Pasta with a Traditional Italian Bolognese Sauce

Bleu Cheese and Chicken ♦ Bleu Cheese Sauce, Porcini Mushroom & Grilled Chicken Breast with Penne Pasta

Orecchiette and Broccoli ♦ Broccoli Florets, Shrimp and Orecchiette Pasta tossed in a Lemon White Wine Sauce

Spaghetti and Meatballs ♦ Classic Spaghetti and Meatballs tossed in a Marinara Sauce

Vodka Cavatappi ♦ Vodka Sauce with Crushed Red Pepper, Garlic, Sweet Peas and Sausage with Cavatappi

Alfredo Primavera ♦ Farfalle with Fresh Vegetables Tossed in Alfredo Sauce

La Fiesta Mexicana ♦ 12.95 Per Person

Shrimp Fajitas ♦ Shrimp steamed in XX Lager and Served in a Flour Tortilla with Fresh Cilantro, Mango Jalapeno Salsa and Napa Cabbage

Pork Barbacoa Enchilada- Served with Sauce Mole

Tortilla Chips

Black Beans with Cilantro

Santa Fe Rice



Taste of the Ocean ♦ 15.95 Per Person

Jumbo Shrimp Cocktail ♦ Jumbo Shrimp Served with a Traditional Cocktail Sauce and a Jalapeno Mango Sauce

Blackened Mahi Mahi ♦ Blackened Mahi Mahi served with a Serano Pineapple Emulsion

Sushi Display ♦ Nigirizushi, Makizushi, and Western-Style Sushi

Risotto Bar ♦ 9.95 Per Person

Rich, Creamy Risotto ♦ Topped Any Way You Want It

Sautéed Mushrooms ♦ Pesto ♦ Sun-Dried Tomatoes ♦ Shaved Parmesan ♦ Italian Sausage ♦ Tapenade ♦ Herbed Ricotta ♦ Gorgonzola ♦ Roma Tomatoes ♦ Marinated Artichokes

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef

food station fare

Soup Bar ♦ 10.95 Per Person

Choose Two Soups:

Avocado Cucumber ♦ Vichyssoise ♦ Mango Raspberry ♦ Tomato Bisque ♦ Creamy Wild Mushroom ♦ Butternut and Lobster Bisque ♦ French Onion ♦ New England Clam Chowder ♦ Duck Consommé

Salad Nicoise ♦ Tuna, Haricots Verts, Olives, New Potatoes and Garlic Tossed in a Parmesan Vinaigrette and Served on a Bed of Radicchio

Served with Ciabatta Bread Sticks

Hail Caesar ♦ 12.95 Per Person

Marinated Beef Tenderloin ♦ Aged Beef Tenderloin marinated in Red Wine, Fresh Garlic, Fresh Basil, Oregano, Thyme & Soy Sauce. Grilled Medium-Rare, Chilled, then Thinly Sliced. Served with Fresh Dinner Rolls and Horseradish Cream Sauce

Caesar Salad ♦ Made “Table Side” Chef Mixes Crisp Romaine Lettuce with Creamy Caesar Dressing, Kalamata Olives, Ciabatta Croutons, Anchovies, Bacon, Tomato, and Red Onion.

Bruschetta Station ♦ 8.95 Per Person

Herbed Goat Cheese and Crispy Prosciutto

Forest Mushroom with Roquefort

Classic Tomato Basil Balsamic with Fresh Mozzarella

Smoke Salmon and Boursin Cheese

Seared Beef Tenderloin with Caper and Micro-green Salad



Tribes of the Buffalo ♦ A Native American Experience ♦ 9.95 Per Person

Miniature Navajo Tacos ♦ Buffalo Chili on Native American Fry Bread Topped with Tomato, Green Onion, Cilantro, Sour Cream and Cheese

Leaning Tower of Antipasto ♦ 9.95 Per Person

Antipasto Display ♦ Assorted Olives, Italian Peppers, Fresh Mozzarella, Marinated Mushrooms, Artichoke Hearts, Provolone, Ham, Salami with Gourmet Crackers and Bagel Chips

Vegetable Crudités ♦ Fresh Veggies with Red Pepper Humus and Pita Bread

Spinach Artichoke Dip ♦ Spinach and Artichokes baked with Feta and Parmesan Cheese. Served with Tortilla Chips.

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef

desserts and sweets

Served with Fresh Brewed Colombian and Decaffeinated Colombian Coffee.

The Chocolate Fountain ♦ 540.00 Flat Charge Plus 4.95 Per Person

Decadent Chocolate Cascades Down the Fountain. You Choose – Milk, Dark or White Chocolate – and Dip Your Favorite Treat

Accompaniments ♦ Fresh Strawberries ♦ Pineapple ♦ Dried Apricots ♦ Pirouette Cookies ♦ Marshmallows ♦ Caramels ♦ Pretzels

Roger B. Chaffee Confections ♦ 11.50 Per Person

Chocolate Dipped Strawberries ♦ Gourmet Cookies ♦ Triple Chocolate Chunk Brownies
Apple and Cherry Strudel ♦ Assorted Tortes ♦ Baklava ♦ New York Style Cheese Cakes

Strawberry Short Cake Bar ♦ 6.25 Per Person

Make Your Own Strawberry Short Cake with Fresh Strawberries ♦ Whipped Cream ♦ Biscuits.

Grand Rapids Railroad Collection ♦ 9.50 Per Person

Assorted Tortes and Cheese Cakes

Voigt House Ice Cream Social ♦ 6.25 Per Person

We start with Rich Vanilla Ice Cream and you make your own Sundae

Toppings ♦ Hot Fudge ♦ Caramel ♦ Strawberries ♦ M & M's ♦ Chopped Nuts ♦ Whipped Cream
♦ Maraschino Cherries.

Plated Desserts ♦ 4.95 Per Person

New York Style Cheese Cake ♦ Tiramisu ♦ Chocolate Seduction ♦ Strawberry La Bamba
Berry Flan ♦ Ask about our Chef's Latest Creations!

Crepes Suzette ♦ 5.25 Per Person

This illustrious dessert consists of an orange-butter sauce in which Crepes are warmed, then doused with Grand Marnier and dusted with light powdered sugar. C'est Magnifique!

Herpolsheimer Sampler ♦ 5.95 Per Person

Chef's Choice of Miniature Sweets and Pastries

The Standards ♦ 2.00 Per Piece

Giant Gourmet Cookies ♦ Triple Chocolate Chunk Brownies ♦ Assorted Dessert Bars

Mousse ♦ 3.50 Per Person

Chocolate Chambord ♦ Strawberry ♦ Pumpkin. Topped with Whipped Chantilly and Fresh Berries.

Chocolate Covered Strawberries ♦ 17.00 Per Dozen

All prices subject to 21% Service Charge and 6% Sales Tax



House specialties recommended by our Chef