



## 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

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](http://www.grmuseum.org)

## *catering policies*

1. Published prices are subject to change without notice until a Catering Agreement is made.
2. Catering Menu Prices include in-house China, Glassware, Silverware, Standard Linen and Skirting for food stations and guest tables.
3. All menu selections must be finalized at least 30 days prior to the event date.
4. There is a \$1.25 per person service fee for all desserts/sweets brought in to the Van Andel Museum Center that the Museum Catering does not supply. 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.
5. 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.**
6. 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.
7. 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.
8. 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, services and rentals.
9. Due to increased credit card expenses, credit card purchases will be subject to a 2.5% service charge.
10. Kent County Health Department Regulations do not allow any food or beverages from an event to be taken off the premises.
11. The Museum cannot be responsible for the quality or temperature of food due to client delays.
12. 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.***

**Continental Breakfasts**

**Donuts and Coffee** ♦ *3.75 per person*

Fresh Donut Assortment ♦ Fresh Brewed Colombian Coffee

**Eye Opener** ♦ *5.25 per person*

Chef's selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns  
Assorted Juices ♦ Fresh Brewed Colombian Coffee

**Continental Sweeper** ♦ *8.25 per person*

Fresh Assorted Bagels and Spreads ♦ Seasonal Fruit Display ♦ Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes and Sticky Buns ♦ Assorted Juices ♦ Fresh Brewed Colombian Coffee

**Full Breakfast Buffets**

*30 Person Minimum*

**Michigan Barrel Factory Breakfast** ♦ *10.95 per person*

Farm Fresh Scrambled Eggs ♦ Hickory Smoked Bacon ♦ Sausage Links ♦ Herbed Potato Pancakes with Sour Cream ♦ Seasonal Fresh Fruit ♦ Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns ♦ Assorted Juices ♦ Fresh Brewed Colombian Coffee

**The Newcomers Buffet** ♦ *12.95 per person*

French Toast with Real Maple Syrup ♦ Farm Fresh Scrambled Eggs with Herbs & Boursin Cheese ♦ Hickory Smoked Bacon ♦ Sausage Links ♦ Herbed Potato Pancakes with Sour Cream ♦ Seasonal Fresh Fruit ♦ Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns ♦ Assorted Juices ♦ Fresh Brewed Colombian Coffee

**The Grand River Awakening** ♦ *15.95 per person*

**Whole Smoked Atlantic Salmon** ♦ Capers, Chopped Tomatoes, Eggs and Red Onion with Horseradish Sauce ♦  
Bagels and Cream Cheese Spreads ♦ French Toast with Real Maple Syrup ♦ Farm Fresh Scrambled Eggs with Fresh Herbs & Boursin Cheese ♦ Hickory Bacon ♦ Sausage Links ♦ Herbed Potato Pancakes with Sour Cream  
Seasonal Fresh Fruit ♦ Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns ♦ Assorted Juices ♦ Fresh Brewed Colombian Coffee

**Served with**

Coffee and Your choice of Iced Tea or Lemonade

Add a Dessert Tray of Gourmet Cookies, Brownies and Dessert Bars ♦ 2.00 Per Person

30 Person Minimum

**Salmon Provencale ♦ 12.50 per person**

Four-ounce Filet of baked Salmon topped with sautéed garlic, tomatoes, Kalamata olives, Chablis and Olive oil served with rice and fresh seasonal vegetable and green salad

**Chicken Piccata ♦ 11.95 per person**

Breast of Chicken seasoned in Egg Batter, Sautéed with fresh Lemon juice, Capers, and White Wine Sauce served with Parsley Buttered Linguini, Brandied carrots and Green Salad

**Wiener Schnitzel ♦ 12.50 per person**

Breaded and Pan-fried Veal Cutlets. Served with Sautéed Sweet Red Cabbage and German Potato Salad

**Lasagna ♦ 9.95 per person**

Choice of Meat or Vegetable served with Classic Caesar Salad and Warm Garlic Bread

**Quiche ♦ 8.95 per person**

You create it; we make it! Served with Fresh Fruit and Blueberry Muffin

**Individual Salads**

Each Served with a Fresh Baked Roll

**Ahi Tuna and Mango Salad ♦ 10.95 per person**

Seared Ahi Tuna Served on a Bed of Field Greens with Avocado, Mango, Cucumber, and a Cilantro Vinaigrette.

**Harvest Chicken Salad & Fresh Fruit ♦ 7.95 per person**

Classic Luncheon Salad with a Special Michigan Flavor! Chicken blended with Dried Traverse City Cherries, Granny

Smith Apples and Real Mayonnaise. Served with Seasonal Fresh Fruit.

**Maytag Blue Cheese Cobb Salad ♦ 7.95 per person**

Romaine lettuce with Maytag Bleu Cheese, Tomatoes, Bacon, hard-boiled eggs, Diced Chicken, onions and walnuts. Served With Tomato-Basil Dressing.

**Classic Chicken Caesar Salad 7.95 per person**

Warm Breast of Chicken served on a bed of romaine Lettuce, accompanied with Grape Tomatoes, Kalamata Olives and fresh Grated Parmesan Cheese.

## *buffet lunches*

### **Served with**

Coffee and Your choice of Iced Tea or Lemonade  
Classic Display lets you create your own lunch plate  
*9.95 Per Person ♦ 30 Person Minimum*

### **Assorted Premium Sliced Meats**

Smoked Turkey ♦ Honey Ham ♦ Roast Beef

### **Assorted Condiments**

Swiss Cheese ♦ Cheddar Cheese ♦ Lettuce, Tomato & Onion ♦ Mayonnaise & Mustard

### **Breads**

Assorted Rolls ♦ Kaisers ♦ White, Wheat & Rye Bread

### **Salad Options ♦ choose two**

Cole Slaw  
Fresh Fruit Salad  
Pasta Salad  
Tossed Salad  
Spinach Salad  
Caesar Salad  
Potato Salad

### **Assorted Gourmet Cookie Platter**

Chocolate Chunk ♦ White Chocolate Macadamia Nut ♦ Oatmeal Raisin

**Drigg's Diversion** ♦ 4.95 per person

Giant Gourmet Cookies ♦ Individual Bags of Chips & Pretzels ♦ Colombian Coffee ♦ Assorted Canned Sodas  
Bottled Water

**WHODUNIT?** ♦ 5.95 per person

Triple Chocolate Chunk Brownies ♦ Giant Gourmet Cookies ♦ Individual Bags of Chips & Pretzels  
Colombian Coffee ♦ Assorted Canned Sodas ♦ Bottled Water

**Lindbergh's Table** ♦ 7.95 per person

Fresh Fruit Basket ♦ Snack Size Yogurt ♦ Triple Chocolate Chunk Brownies ♦ Giant Gourmet Cookies  
Individual Bags of Chips & Pretzels ♦ Colombian Coffee ♦ Assorted Canned Sodas ♦ Bottled Water

**Flavored Coffee Bar** ♦ 2.50 per person

Freshly Brewed Colombian and Decaffeinated Colombian Coffee with Flavored Syrups

**A la Carte Snack & Beverage Fare**

Bottled Water ♦ 1.50

Canned Sodas ♦ 1.50

Assorted Juices ♦ 1.75

Hot Tea ♦ 1.50

Gourmet Iced Tea ♦ 1.50

Fresh Brewed Colombian Coffee ♦ 1.50

Milk – Chocolate or White ♦ 2.00

*Above Items are priced per Item*

Giant Gourmet Cookies ♦ 1.50

Potato Chips & Pretzels ♦ 1.25

Individual 4 oz. Yogurt ♦ 1.75

Grand Muffins ♦ 1.75

Bagels and Cream Cheese ♦ 1.75

Granola Snack Bars ♦ 1.00

Snack Mix ♦ 1.00

Triple Chocolate Chunk Brownies ♦ 1.75

Basket of Seasonal Whole Fruit ♦ 15.00

*Sold per dozen*

**Served with Fresh Brewed Colombian and Decaffeinated Colombian Coffee.**

**The Chocolate Fountain ♦ 540 Flat Fee 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 ♦ Coconut Macaroons ♦ 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**