

# Catering Guide

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BLUE WATER CONVENTION CENTER



2021-2022

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## BREAKFAST

All breakfasts and brunch include fresh coffee, hot tea, and an ice water station.

Add chilled juices to breakfast for \$2.00 per person.



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### CONTINENTAL

fresh fruit, assorted danishes and mini muffins, fresh bagels with cream cheese, donuts

\$11.00 per person

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### BREAKFAST EXPRESS

scrambled eggs with cheese, crispy bacon, breakfast sausage links

Choice of: pancakes, French toast, or country style potatoes

\$15.50 per person

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### BIG BREAKFAST

fresh fruit, assorted danishes and mini muffins, fresh bagels with cream cheese, scrambled eggs with cheese, crispy bacon, breakfast sausage links, honey glazed ham, country potatoes

Choice of: pancakes, or French toast

\$21.00 per person

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## BRUNCH

fresh rolls, spring mix salad, fresh fruit, cheese & cracker tray, raw vegetable tray, assorted danishes and mini muffins, scrambled eggs with cheese, herb chicken breast (boneless, breaded), penne marinara

Choice of: crispy bacon, or breakfast sausage links

Choice of: roast sirloin with mushroom gravy, or honey glazed ham

Choice of: country style potatoes, or roasted redskin potatoes

\$27.50 per person

## BREAKS

Breaks are served for half an hour. All Breaks include an ice water station.

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### REFRESHING BREAK

assorted granola and fruit bars, fresh fruit, assorted juices, fresh coffee, hot tea

\$6.50 per person

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### AFTERNOON SNACK

fresh vegetable platter with ranch, hummus with pita chips, relish platter, fruit platter

\$6.50 per person

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### SWEET & SALTY TREATS

assorted cookies, brownies, rice cereal treats, potato chips, pretzels, fresh coffee, hot tea

\$6.50 per person

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### SOCIAL BREAK

prosciutto, salami, pepperoni, mozzarella, aged cheddar, brie, olives, artichokes, roasted red peppers, grapes, carrot sticks, almonds, walnuts, crackers, toast points

\$9.00 per person

## LUNCHES

All lunches include an ice water station (boxed lunches include bottled water).

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### BOXED LUNCHES & DELI TRAYS

Choice of: fresh deli bread or wraps

Choice of 2 sides: pasta salad, potato salad, coleslaw, fresh fruit, potato chips, cookie

Choice of entrees: roast beef, turkey, ham, salami, chicken, chicken salad, egg salad, tuna salad, grilled veggies

Includes sliced cheese, lettuce, sliced tomato, mayo, mustard

**1 type lunch per 25 people (+vegetarian selection)**

Default Boxed Lunch: roast beef/ turkey/ ham sandwiches on fresh deli bread accompanied by potato chips and a cookie

Vegetarian Boxed Lunch: Michigan or Greek salad (without chicken) served with fresh roll

\$15.00 per person

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### SOUP & SALAD

Includes fresh rolls with butter

Choice of Soup: chicken noodle, Italian wedding soup, minestrone, cream of broccoli, garden vegetable, chicken tortilla soup, cheddar bacon potato soup, lentil soup, beef barley

Choice of Salad:

**Michigan Salad:** grilled chicken, dried cherries, gorgonzola cheese, candied walnuts, red onion, cucumber, tomato, raspberry vinaigrette

**Greek Salad:** grilled chicken, feta cheese, beets, pepperoncini, Kalamata olives, green peppers, tomato, cucumber, Greek dressing

**Caesar Salad:** grilled chicken, croutons, parmesan cheese, Caesar dressing

**Cobb Salad:** grilled chicken, hard-boiled egg, ham, tomato, bacon, cheddar cheese, assorted dressings

\$17.00 per person

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## LUNCH BUFFET

fresh rolls with butter, spring mix salad with vinaigrette, 1 entrée, 2 sides

\$18.00 per person

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### ENTRÉE SELECTIONS

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herb chicken breast (boneless)	Nona's baked chicken pieces (bone-in)
turkey breast with gravy	chicken piccata
chicken marsala	chicken parmesan
Italian sausage with peppers & onions	honey glazed ham
kielbasa sausage with sauerkraut	roast sirloin with mushroom gravy
meatballs in basil marinara	stuffed peppers
VEGETARIAN: eggplant parmesan or lasagna	VEGAN: stuffed portobello mushroom

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### SIDE SELECTIONS

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#### SALAD UPGRADE (REPLACES SPRING MIX SALAD)

Greek salad	Michigan salad	Caesar salad
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#### PASTA

penne marinara	farfalle in garlic butter & oil	mac & cheese
farfalle alfredo	pasta palomino	creamy pesto
penne Bolognese +\$0.50	pasta Primavera +\$0.50	lasagna +\$2.00

#### POTATO & RICE

roasted redskins	garlic smashed potatoes	boiled redskins
sweet potato mash	roasted round potato	rice pilaf
wild rice	bacon cheddar smashed +\$1.00	roasted Fingerlings +\$1.00

#### VEGETABLE

green bean almandine	roasted broccoli	corn with roasted red peppers
summer garden blend (zucchini, yellow squash, mushroom, carrot, tomato, onion)	roasted California mix (broccoli, cauliflower, carrot)	

## THEMED BUFFETS

All themed buffets include an ice water station.

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### MICHIGAN BUFFET

bakery fresh buns, hotdogs (2 per person), coney chili, Greek salad, Better Made potato chips, diced onions, relish, ketchup, mustard

\$16.50 per person

### ITALIAN PASTA BUFFET

fresh rolls or garlic sticks, antipasto salad with vinaigrette

Choice of 2 pastas: basil marinara, alfredo, creamy pesto, palomino, Italian herb butter & oil

Add an entrée +\$2.99 per person: herb chicken breast (boneless), Italian sausage with peppers and onions, meatballs in basil marinara

\$16.00 per person



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### TACO BAR

hard & soft shell tortillas, seasoned ground beef, seasoned shredded chicken, refried beans, Mexican rice, shredded cheddar, shredded lettuce, diced onion, diced tomato, jalapeno peppers, black olives, tortilla chips, queso, sour cream, salsa

Upgrade to fajita chicken with veggies +\$1 per person

\$18.50 per person

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### MEDITERRANEAN BUFFET

Choice of: chicken kabobs or chicken gyros

Choice of 3 sides: Greek salad, grape leaves, hummus & pita chips, tabbouleh, rice pilaf

\$16.50 per person

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## BARBECUES

All barbecues include any appropriate buns, and toppings

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### ALL AMERICAN

all beef hotdogs, black angus burgers, potato salad, coleslaw, watermelon

\$16.00 per person

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### THE NEW YORKER

8 oz New York strip steak with mushroom zip sauce, baked potato

Choice of 2<sup>nd</sup> entrée

Choice of 4 additional barbecue sides (see below)

\$36.00 per person

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### CUSTOM BARBECUES

Choice of entrees and sides

2 entrée = \$17.00 per person

3 entrée = \$20.00 per person

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### BARBECUE ENTREES

all beef hotdogs

black angus burgers

BBQ chicken pieces

BBQ chicken breasts

Italian sausage with peppers & onions

kielbasa & sauerkraut

pulled pork sandwiches +\$1.00

baby back ribs +\$2.00

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### BARBECUE SIDES

pasta salad

potato salad

coleslaw

baked beans

watermelon

corn bread

macaroni salad

mac & cheese

roasted redskin potatoes

corn on the cob



## DINNERS

All dinners include homemade rolls with butter, spring mix salad with vinaigrette, and ice water station.

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### BUFFET

Choice of 1, 2, or 3 entrees

Choice of pasta side, potato side, vegetable side

1 entrée = \$19.50 per person

2 entrée = \$22.50 per person

3 entrée = \$24.50 per person

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### FAMILY STYLE

2 Course Meal: salad course, entrée course (option to add dessert course)

Choice of 2 Entrees

Choice of pasta side, potato side, vegetable side

\$27.50 per person

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### PLATED STYLE

2 Course Meal: salad course, entrée course (option to add dessert course)

Choice of 2 Entrees to be served either as selected entrees or as duo plate

Choice of pasta side, potato side, vegetable side

\$33.50 per person

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### ENTRÉE SELECTIONS

herb chicken breast (boneless)

Nona's baked chicken pieces (bone-in)

turkey breast with gravy

chicken piccata

chicken marsala

chicken parmesan

Italian sausage with peppers & onions

honey glazed ham

kielbasa sausage with sauerkraut

roast sirloin with mushroom gravy

meatballs in basil marinara

stuffed peppers

VEGETARIAN: eggplant parmesan or lasagna

VEGAN: Stuffed Portobello mushroom

## UPSCALE ENTREES SELECTIONS

chicken cordon bleu +\$1.50	chicken florentine +\$1.50
beef wellington +\$2.00	beef marsala +\$2.00
sirloin medallions with mushroom zip sauce +\$2.00	tenderloin medallions with mushroom zip sauce +\$4.00

## HOT SIDE SELECTIONS

### PASTA

penne marinara	farfalle in garlic butter & oil	mac & cheese
farfalle alfredo	pasta palomino	creamy pesto
penne bolognese +\$0.50	pasta primavera +\$0.50	lasagna +\$2.00

### POTATO & RICE

roasted redskins	garlic smashed potatoes	boiled redskins
sweet potato mash	roasted round potato	rice pilaf
wild rice	bacon cheddar smashed +\$1.00	roasted fingerlings +\$1.00

### VEGETABLE

green bean almondine	roasted broccoli	corn with roasted red peppers
summer garden blend (zucchini, yellow squash, mushroom, carrot, tomato, onion)	roasted California mix (broccoli, cauliflower, carrot)	

## DESSERTS

assorted cookies and chocolate brownies	\$3.50
carrot cake with cream cheese frosting	\$5.00
cheesecake with fruit topping	\$5.00
full size cannolis and eclairs	\$5.00
mini sweets tray	\$7.00

## HORS D'OEUVRES

### HORS D'OEUVRES PACKAGES

Upgrade your hors d'oeuvres display to butler-style (passed) service for \$50 per passed dish.

#### TRADITIONAL TRAYS

fresh fruit tray, vegetable tray, cheese & cracker tray, relish tray

\$8.00 per person

#### ANTIPASTO DISPLAY

bruschetta, tapenade, hummus, prosciutto, salami, pepperoni, mozzarella, aged cheddar, brie, olives, artichokes, roasted red peppers, grapes, carrot sticks, almonds, walnuts, crackers, toast points

\$9.50 per person

#### GAME DAY

chicken wings with buffalo and ranch, 7 layer bean dip with tortilla chips, pulled pork sliders, spinach & artichoke dip, vegetable tray

\$19.00 per person

#### UPSCALE EVENING

scallops wrapped in bacon, beef wellington, shrimp cocktail, chicken kabobs (teriyaki, shawarma, Greek, or barbecue), caprese skewers, full "antipasto display" (see above)

\$32.00 per person



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## A LA CARTE HORS D'OEUVRES

A la carte selections are charged per item, per person. A la carte selections can be added to an existing hors d'oeuvres package, or to an existing meal.

### \$2.00 EACH PER PERSON

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pinwheel sandwiches	franks in a blanket
tortilla chips & fresh salsa	petite quiche
bruschetta with toast points	1 cold tray (fruit, vegetable, relish, or cheese)

### \$4.00 EACH PER PERSON

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meatballs (Swedish, BBQ, marinara, teriyaki)	crab stuffed mushroom
sausage stuffed mushroom	chicken wellington
antipasto skewers	caprese skewers

### \$5.00 EACH PER PERSON

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asparagus wrapped in prosciutto	beef wellington
coconut shrimp	crab cakes
shrimp cocktail	scallops wrapped in bacon



## BEVERAGES

### NON-ALCOHOLIC

regular coffee (decaf available upon request) & hot tea	\$2.50
soft drinks package (cola, diet cola, lemon-lime, ice water station)	\$2.75
iced tea, lemonade, ice water station	\$2.75

### ALCOHOLIC

Open bars include 1 bartender per 100 guests. Cash bars incur \$150 bartender fee.

#### HOUSE BAR

Budweiser, Bud Light & Miller Lite

Choice of 4 Wines (see below)

vodka, rum, spiced rum, gin, whiskey, tequila, Peach Schnapps

\$21.95 per person

#### PREMIUM BAR

Budweiser, Bud Light & Miller Lite

merlot, cabernet sauvignon, pinot grigio, moscato, chardonnay

Tanqueray Gin, Jack Daniels Tennessee Whiskey, Jim Beam Bourbon Whiskey, Jose Cuervo Tequila

\$26.95 per person

#### SODA, BEER, WINE BAR

Coke, Diet Coke, Sprite

Budweiser, Bud Light & Miller Lite

merlot, cabernet sauvignon, pinot grigio, moscato, chardonnay

\$16.99 per person

### WINE LIST

merlot, cabernet sauvignon, pinot grigio, moscato, chardonnay

## CATERING GUIDELINES

THE FOLLOWING GUIDELINES ARE PROVIDED TO ASSIST IN ARRANGING YOUR FUNCTION  
AT THE BLUE WATER CONVENTION CENTER

### ADMINISTRATIVE CHARGE & TAXES

All catered events are subject to a 18% Administrative Fee. This Administrative Fee is the sole property of the food/beverage service company or the venue owner, as applicable, and used to cover such party's cost and expenses in connection with the catered event and is not charged in lieu of a tip. The Administrative charge is not a tip or gratuity for any wait staff employee, service employee, service bartender or other employee, and no part of the Administrative Fee will be distributed (as a tip, gratuity or otherwise) to any employee who provides service to guests. There will also be Michigan sales tax of 6% added to your final bill.

### OUTSIDE FOOD & BEVERAGE

The Blue Water Convention Center maintains the exclusive right to provide all food and beverage, and concession services for all events. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Event Manager. Food items may not be taken off the premises.

### MENU SELECTIONS & PRICING

Choose a menu from the suggestions or have us custom design a menu for your particular event needs. Menus for food functions must be finalized at least 30 days prior to the event.

Prices quoted do not include 18% administrative fee or sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed three months prior to the event date.

### GUARANTEES

A final guarantee of attendance is required eight business days prior to the first contracted event date. In the event that the final guarantee is provided after the due date there will be an additional \$100 charge for each day the count is late.

### TIMELINE

*Business Days Prior to Event*

Event Liability Insurance	60 Days
Menu Selections	30 Days
Banquet Event Order Signed Off	14 Days
Floor Plans Signed Off	14 Days
Final Number	8 Days
Final Payment	7 Days



## FOOD & BEVERAGE GUIDELINES ALCOHOL SAFETY

The Blue Water Convention Center sets alcohol service policies to abide by the Michigan State Liquor Laws and regulations and to ensure the safety of all guests. These policies include:

- Bar services are not to exceed 5 hours for any one event
- All alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time and no later than 12:00am (midnight).
- Alcohol will not be served to underage or apparently intoxicated guests.
- Alcoholic beverages may not be removed from the Blue Water Convention Center, regardless of the other entities attached to the building.
- No outside alcohol is permitted inside the building without prior written consent of the Blue Water Convention Center. The Blue Water Convention Center reserves the right to cease alcohol service at any time during the event for violation of these policies.

## CANCELLATION POLICY

The cancellation of any food and beverage services must be received in writing. Should the event License Agreement be based on a minimum food and beverage purchase (F&B Minimum), which is included as part of the license fee, then the cancellation policies stipulated in the License Agreement will prevail. Should the event License Agreement NOT be based on a minimum food and beverage purchase (F&B Minimum), the following cancellation fees apply:

Notification of Cancellation <i>Prior to Scheduled Event</i>	Cancellation Fee % of Estimated <i>Lost Food &amp; Beverage Revenue</i>
0 - 7 Days	100%
8 - 30 Days	75%
31 - 60 Days	50%
61 - 90 Days	25%

## PAYMENT

The Blue Water Convention Center requires the balance of all charges due seven days prior to the event. The Blue Water Convention Center accepts cash, business checks, cashier's checks, personal checks and money orders. We also accept credit card and utilize PayPal services (with an additional 4% service fee added to the total amount due) that must be requested by licensee, as long as it is requested prior to the seven days.

## AGREEMENT

By signing the master License Agreement for your event, Licensee (client) agrees to abide by all of The Event Planning Guide Policies and Procedures of the Blue Water Convention Center including these Catering Guidelines.

THANK YOU FOR CHOOSING THE BLUE WATER CONVENTION CENTER!