

Catering Guide

BLUE WATER CONVENTION CENTER



Fall 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.



CONTINENTAL

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

BREAKFAST EXPRESS

scrambled eggs with cheese, breakfast potatoes, assorted mini muffins

Choice of: crispy bacon or breakfast sausage links

BIG BREAKFAST

fresh fruit, assorted danishes and mini muffins, fresh bagels with cream cheese, scrambled eggs with cheese, French toast baked, country potatoes

Choice of: crispy bacon, breakfast sausage links, or honey glazed ham

BREAKS

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

0 - 20 guest \$5 added per person

21 - 50 guest \$2 added per person

REFRESHING BREAK

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

AFTERNOON SNACK

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

SWEET & SALTY TREATS

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

LUNCHES

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

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

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

LUNCH BUFFET

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

ENTRÉE SELECTIONS

herb chicken breast (boneless)	chicken piccata
turkey breast with gravy	chicken parmesan
chicken marsala	honey glazed ham
Italian sausage with peppers & onions	roast sirloin with mushroom gravy
kielbasa sausage with sauerkraut	stuffed peppers +\$2
meatballs in basil marinara or Swedish	VEGAN: stuffed portobello mushroom
VEGETARIAN: eggplant parmesan or lasagna	

SIDE SELECTIONS

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	creamy pesto	lasagna +\$2.00

POTATO & RICE

roasted redskins	garlic smashed potatoes	boiled redskins
sweet potato mash	roasted potato	rice pilaf
wild rice	scallop potato	
cheese potato	bacon cheddar smashed +\$1	

VEGETABLE

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

THEMED BUFFETS

All themed buffets include an ice water station.

MICHIGAN BUFFET

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

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

Choice of: herb chicken breast (boneless), Italian sausage with peppers and onions, or meatballs in basil marinara



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 +\$2 per person

BARBECUES

All barbecues include any appropriate buns, and toppings

0 - 20 guest \$5 added per person

21 - 50 guest \$2 added per person

ALL AMERICAN

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

THE NEW YORKER

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

Choice of 2nd entrée

Choice of 4 additional barbecue sides (see below)

Market Value Price

CUSTOM BARBECUES

Choice of entrees and sides

BARBECUE ENTREES

all beef hotdogs

black angus burgers

BBQ chicken pieces

BBQ chicken breasts

Italian sausage with peppers & onions

kielbasa & sauerkraut

pulled pork sandwiches +\$1.50

baby back ribs +\$2.50

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.

BUFFET

Choice of 1, 2, or 3 entrees

Choice of pasta side, potato side, vegetable side

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

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

ENTRÉE SELECTIONS

herb chicken breast (boneless)

turkey breast with gravy

chicken marsala

Italian sausage with peppers & onions

kielbasa sausage with sauerkraut

meatballs in basil marinara

VEGETARIAN: eggplant parmesan or lasagna

lasagna

chicken piccata

chicken parmesan

honey glazed ham

roast sirloin with mushroom gravy

VEGAN: Stuffed Portobello mushroom

UPSCALE ENTREES SELECTIONS

chicken cordon bleu +\$2	chicken florentine +\$2
beef wellington +\$3	beef marsala +\$3
sirloin medallions with mushroom zip sauce +\$3	tenderloin medallions with mushroom zip sauce +\$5
stuffed peppers + \$2	

HOT SIDE SELECTIONS

PASTA

penne marinara	mac & cheese	farfalle alfredo
farfalle alfredo	creamy pesto	lasagna +\$2.00

POTATO & RICE

roasted redskins	garlic smashed potatoes	boiled redskins
sweet potato mash	scaloped potatoes	rice pilaf
wild rice	cheesy potatoes	

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)	corn souffle'

DESSERTS

assorted cookies and chocolate brownies	\$3.50
carrot cake with cream cheese frosting	\$5.00
cheesecake with fruit topping	\$5.00
strawberry shortcake	\$5.00
apple or peach cobbler	\$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

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

GAME DAY

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

UPSCALE EVENING

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



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.

\$5.00 EACH PER PERSON

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

\$7.00 EACH PER PERSON

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

\$9.00 EACH PER PERSON

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

soft drinks package (cola, diet cola, lemon-lime, ice water station)

iced tea, lemonade, ice water station

ALCOHOLIC

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

BAR PACKAGE

Budweiser, Bud Light, Miller Lite, Mic Ultra, & White Claw

merlot, cabernet sauvignon, pinot grigio, moscato, chardonnay

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Jack Daniels Tennessee Whiskey, Jim Beam Bourbon Whiskey, & Captain Morgan Spiced Rum

SODA, BEER, WINE BAR

Coke, Diet Coke, Sprite

Budweiser, Bud Light & Miller Lite

merlot, cabernet sauvignon, pinot grigio, moscato, chardonnay