

# Visions

Catering



### **Vision's Catering/Banquet Wedding Reception Package**

- Menu and event reception planning.
- Choice of colored linen napkins.

#### **Appetizers**

- Assorted domestic cheese & cracker tray w/ summer sausage.
- Hot artichoke & spinach dip served with tortilla chips.

#### **Dinner Buffet**

- Two entrée dinner buffet with one salad option.

#### **Event Staffing**

- Full evening banquet staffing.
- Wedding cake cutting with table service.
- End of event cleanup.

**China Dinner Service: \$39.95\* Per-Guest**

**Disposable Dinner Service: \$35.95\* Per-Guest**

\*Pricing is subject to Visions 18% service fee and sales tax.

### **Catering/Banquet Terms and Conditions**

- Non-refundable prepayment of \$500 will be needed to secure catering/banquet service package. **Prepayment is non-refundable** from day one of receiving payment.
- Package is based on a minimum guest count of **100**.
- Final event details will be due 3 weeks before your event date.
- Final guest count may not be decreased at final setup, but may be increased up to 5 days prior to event.
- Final/full payment will be due 3 weeks prior to your event date with no exceptions.
- Pricing is per-guest regardless of age. If guest setting is provided for a guest, you will be charged for the guest.
- Payment may be made by; check, cash or credit card. Visa / MasterCard / Discover / American Express are accepted. Payment made by credit card will be subject to a 3% service and handling fee.

## Appetizer Selections

- Fresh caprese.
- Assorted fresh fruit tray.
- Assorted vegetable & relish tray w/ vegetable dip.
- Hot or chilled Great Lakes white fish dip.
- Roasted red pepper hummus served with pita chips.
- Chocolate fondue dipping station.
- Boneless breaded chicken wings.

Spicy Asian Orange/Sweet Chili/Kentucky Bourbon/Cherry BBQ/Original BBQ/Buffalo/Sweet & Sour

- Stuffed mushroom caps.

Florentine/Sausage/Crab

- Bacon wrapped scallops
- Rumaki

Seasoned Chicken Livers Wrapped w/ Bacon

- Sweet Italian sausage with peppers and onions.
- Homemade meatballs.

Cherry BBQ/Original BBQ/Swedish/Sweet & Sour/Kentucky Bourbon

- Chilled shrimp bowl with cocktail sauce.
- Coconut shrimp with Spicy Cajun Orange Sauce.
- Bacon wrapped shrimp basted with butter and garlic.
- Individual mini shrimp cocktails.
- Mini blue lump crab cakes.
- Raw bar.

Oysters/Shrimp/Snow Crab Legs

- Feta and sundried tomato wrapped in phyllo dough served with pesto sauce.
- Arancini w/ gouda rice balls served with sundried tomato and basil pesto sauce.
- Asian cashew chicken spring roll.
- Coconut chicken tenders.
- Crab Rangoon served with sweet & sour sauce.
- Vegetable or pork pan fried pot stickers.
- Tandoori chicken satay.
- Yakatori chicken satay.
- Chicken satay w/ Asian peanut sauce.
- Chicken chili lime skewer.
- Szechuan beef skewer.
- Antipasto kabob with fresh mozzarella.
- Asparagus wrapped with prosciutto.
- Dates stuffed with bleu cheese and wrapped with bacon.
- Crispy asparagus with Asiago cheese wrapped in Filo dough.
- Jalapeño poppers.
- Breaded parmesan artichoke hearts.
- Roasted tomato & yellow pepper Bruschetta.
- Mini quiche.

Florentine/Goat Cheese & Roasted Red Pepper/Lorraine

- Smore's Campfire station.
- Mexican smashed martini bar with assorted toppings.
- Nacho and taco station.
- Mexican potato skins.
- Hot dog cart.
- Late night pizza.
- Mini beef sliders

# Dinner Buffet Selections

## Two Main Entrée Selections

Herb Roasted Breast of Chicken

Chicken Marsala

Chicken Piccata

Chicken Paprikash

Breast of Chicken w/ Champagne Sauce

Chicken Cordon Bleu w/ White Wine Sauce

Italian Breast of Chicken w/ Sun Dried Tomato

Lemon Pepper Chicken

Chicken Parmesan

Sweet & Sour Chicken

Breast of Chicken w/ Cherry BBQ Sauce

Garlic & Herb Roasted Breast of Turkey

Baked Honey Glazed Ham

Almond Boneless Chicken

Sliced Roast Beef w/ Seasoned Gravy

Swiss Steak w/ Pepper Gravy

Homemade Meatballs - Swedish / Sweet & Sour / Kentucky Bourbon / Cherry BBQ / BBQ

Galumpkis (Cabbage Roll)

Polish Sausage & Sauerkraut

Baked Three Cheese Lasagna

Baked Ziti w/ Italian Meatballs & Marinara Sauce

Stuffed Manicotti w/ Marinara or Bolognese Sauce

Stuffed Florentine Pasta Shells w/ Marinara or Bolognese Sauce

Vegetable Lasagna

Roasted Center Cut Pork Loin w/ Plum Sauce or Pan Dripped Gravy

Pork Scaloppini

BBQ Baby Spareribs w/ Original or Cherry BBQ Sauce\*

Slow Roasted Prime Rib Carving Station\*

Sole Filet Stuffed w/ Shrimp and Crake Stuffing in a Creamy Lemon White Sauce\*

### **Two Potato/Starch Selections**

Garlic Mashed potatoes w/ Seasoned Gravy  
Roasted Baby Bakers w/ Garlic & Herb Butter  
Red Skin Potatoes w/ Parsley Butter  
Au-Gratin Potatoes  
Scalloped potatoes  
Wild Grain & Long Rice Pilaf  
Broccoli Rice Almandine  
Sage Dressing  
Homemade Baked Macaroni w/ Cheese  
Baked Ziti w/ Marinara Sauce  
**Pasta w/ Creamy Homemade Alfredo Sauce\***

### **Two Vegetable Selections**

Buttered Sweet Corn  
Fiesta Corn  
Green Beans w/ Sliced Almonds and Dill Butter  
Green Bean Casserole  
Baby Peas w/ Pearled Onions  
Buttered Sliced Carrots  
Baby Peas w/ Baby Carrots  
Baby Honey Glazed Carrots and Dried Cherries  
Creamed Cauliflower  
Vegetable Melody (Broccoli/Cauliflower Florets and Baby Carrots)  
Broccoli Florets w/ Cheddar Cheese Sauce

### **One Salad Selection**

Mixed Greens w/ Four House Dressings and Croutons  
Cesar Salad w/ Seasoned Croutons

Plated/Served

-Mixed Greens with House Dressing / Caesar Salad / Traverse City Salad / Greek with Feta\*

\*Entrée selection will be subject to an additional fee.