

# *Visions*

CATERING & BANQUET SERVICE



## Vision's Catering/Banquet Wedding Reception Package

### *Planning*

- Menu and event 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.

### *Pricing*

#### **-China Dinner Service**

\$40\* Per-Guest

#### **-Disposable Dinner Service**

\$36\* Per-Guest

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

## 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 station with 8 dipping selections
- 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

For additional appetizer selections and pricing. Please call (231) 632-1702.

## Dinner Buffet Selections

### Main Entrée Selections – Choice of Two

- Herb Roasted Breast of Chicken
- Chicken Marsala
- Chicken Piccata
- Chicken Paprikash
- Breast of Chicken with Champagne Sauce
- Chicken Cordon Bleu with White Wine Sauce
- Italian Breast of Chicken with Sun Dried Tomato
- Lemon Pepper Chicken
- Chicken Parmesan
- Sweet & Sour Chicken
- Breast of Chicken with Cherry BBQ Sauce
- Almond Boneless Chicken
- Garlic & Herb Roasted Breast of Turkey
- Baked Honey Glazed Ham
- Slow Roasted Beef with Seasoned Gravy
- Swiss Steak w/ Pepper Gravy
- Homemade Meatballs *Choice of Swedish / Sweet & Sour / Kentucky Bourbon / Cherry BBQ / BBQ*
- Galumpkis (Cabbage Roll) with Tomato Sauce
- Polish Sausage & Sauerkraut
- Baked Three Cheese Lasagna
- Baked Ziti w/ Italian Meatballs & Marinara Sauce
- Stuffed Manicotti *Choice of Marinara or Bolognese Sauce*
- Stuffed Florentine Pasta Shells *Choice of Marinara or Bolognese Sauce*
- Vegetable Lasagna
- Roasted Center Cut Pork Loin *Choice of Plum Sauce or Pan Dripped Gravy*
- Pork Scaloppini
- BBQ Baby Spareribs w/ Original or Cherry BBQ Sauce\***
- Slow Roasted Prime Rib Carving Station with Horseradish Sauce\***
- Sole Filet Stuffed w/ Shrimp and Crake Stuffing in a Creamy Lemon White Sauce\***

### **Potato/Starch Selection – Choice of Two**

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

### **Vegetable Selection – Choice of Two**

- 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

### **Salad Selection – Choice of One**

- Mixed Greens with Four House Dressings and Croutons
- Cesar Salad with 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.

## Catering/Banquet Terms and Conditions

-A non-refundable prepayment of \$500 will be needed to secure catering and 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 date.

-All food service during your event is to be provided by Visions Catering. Food that is leftover and not presented on buffet line. Will be packaged and refrigerated and available for next day pickup. A service fee of \$50 will be charged and waived if next day supplies pickup service is arranged.

-Final and full payment will be due 3 weeks prior to your event date with no exceptions.

-Pricing is per-guest, regardless of age. If a guest setting is provided for a guest, you will be charged for that 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.

Thank you for considering our award-winning catering service. I will personal be a part of each step in preparing your reception appetizers and dinner selections. If I can help with questions, or concerns. Please feel free to call me at 231-632-1702. Cheers to the future Bride and Groom!!!

Chef Robert Sika