



Catering Menu

Spring & Summer 2012

Valid through July 15, 2012

Breakfast

Hot Buffet Selections

Coffee, Tea and Juices included
Buffets are for groups of 20 or more

Sunrise

Traditional Scrambled eggs, scallion hash browns served with French toast, bacon *or* sausage, freshly baked muffins and fresh sliced fruit

\$10.99

Sicilian Baked Eggs

Baked egg casserole made of ciabatta bread, marinara, cured ham and shredded parmesan cheese served with breakfast potatoes

\$9.99

New Dawn

Scrambled eggs and American fried potatoes, choice of bacon *or* sausage served with muffins and fresh sliced fruit

\$9.99

Breakfast

Plated and Served

Coffee, Tea and Juice included

Old Faithful

Scrambled eggs, crisp bacon *or* sausage, breakfast potatoes *or* hash browns and warm biscuits with honey

\$8.79

Spring Herb Frittata

An Italian omelet filled with spinach, artichoke hearts, tomato, asparagus, and a five cheese blend served with skillet red skin potatoes, bacon, muffin and fresh fruit

\$8.99

Bacon, Cheese, and Egg Flatbread Sandwich

Scrambled eggs, bacon, goat cheese, tomato, spinach, seasoned mayonnaise served on grilled flatbread, country hash browns and fresh fruit

\$8.49

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Break Time Options

Add Coffee to any Break: \$.99

Add Soda to any Break: \$1.25

Deluxe Continental Break

An array of freshly baked goods including pastries, bagels and muffins served with sliced fruit platter accompanied with juice, coffee and hot herbal tea

\$7.79

Great Start Break

Hot oatmeal served with brown sugar and milk, an assortment of low fat yogurt served with granola, freshly baked muffins, whole grain breakfast rounds, hard boiled eggs and fresh sliced fruit served with juice

\$7.99

Healthy Continental

Fresh fruit in season, assorted low fat yogurt, raw almonds and a whole grain raspberry breakfast round served with fruit juice

\$5.99

Bread Basket

Freshly baked muffins and coffee cakes with flavored butters and served with fruit juice

\$4.45

An Apple a Day

Sliced Michigan Apples with caramel dipping sauce served with dried fruit and nut mix and flavored water

\$5.99

Healthy and Delicious

Prince trail mix, granola bars, sliced fresh fruit, celery with peanut butter, served with flavored SOBE vitamin water

\$5.49

Spreads & Breads

An array of Artisan breads and crackers served with hummus, spinach and artichoke dip and one Chef's special spread with coffee.

\$4.79

Sweet Dunking Sensation

Homemade gourmet cookies served with cold milk

\$3.75

A la Carte Beverages & Snacks

Coffee and herbal tea served with flavored creamers and condiments ~ \$1.75

Assorted Sodas ~ \$1.50

Juice Bar (orange, cranberry and apple) ~ \$1.99

Flavored SOBE Vitamin Water ~ \$2.25

Starbucks double shot espresso and cream ~ \$2.99

Starbucks Chilled Frappuccino ~ \$2.59

Gourmet Coffee Bar ~ \$2.99

Premium Arabica coffee served with flavored syrups, assorted creamers, whipped cream, shaved chocolate and biscotti

Thirst Quenchers ~ \$2.99

Coffee, soda, water

Soft Pretzels with dippers ~ \$1.99

Cheese & Crackers ~ \$2.79

Taco Dip & Chips ~ \$2.25

Pita Chips & Hummus ~ \$1.99

Tortilla Chips & Salsa ~ \$1.99

Chex Mix ~ \$.99

Gourmet Mixed Nuts ~ \$1.99

Apples & Caramel Dip ~ \$2.55

Chocolate Dipped Pretzel Rods ~ \$1.75

Healthy Trail Mix ~ \$1.25

Sweet & Salty Trail Mix ~ \$1.25

Low Fat Yogurt ~ \$1.75

Whole Fresh Fruit ~ \$.99

Sliced Fresh Fruit ~ \$1.99

Mini Caramel Rice Cakes ~ \$.99

Gourmet Dipped Cookies ~ \$2.99

Brownies ~ \$2.25

Vegetable tray with dip ~ \$2.79

Assorted Cookies ~ \$1.59

Cold Sandwiches

Served with deli salad, chips and beverage
Add soup du jour or house salad to any selection for additional \$.99

Greek Chicken Wrap

Grecian style chicken sliced thin, cucumbers, feta cheese, tomatoes, oregano, lemon and mint and served on a multi-grain flat bread

\$9.99

California Chicken Tomato Basil Focaccia

Sliced grilled chicken, avocado, tomato and lettuce with a zesty ranch dressing on a tomato basil focaccia roll

\$9.99

Asian Pork Num Pang Sandwich

Seasoned pork, chopped cucumber, cilantro, pickled carrots served on a soft sub bun

\$9.99

Reuben Roll up

Thin sliced lean corned beef, light Russian-style dressing, coleslaw, shredded Swiss cheese, rolled up in herb flat bread.

\$9.79

Ranch Turkey Salad Slider Sandwich

Ranch seasoned turkey salad, sliced tomato, grated asiago cheese served on two home style wheat rolls

\$9.79

Hot Sandwiches

Served with a hot side dish and beverage
Add soup du jour or house salad to any selection for additional \$.99

Garden Herb Turkey Piadina Sandwich

Grilled herbed turkey breast, asiago cheese, tomato, cucumber, lettuce, arugula and a parmesan garlic mayo on a fresh tortilla shell

\$9.79

Asiago Crusted Chicken Melt

Sliced chicken breast, sautéed mushrooms and provolone cheese served on a grilled sliced asiago sour dough bread with a side of olive tapenade.

\$9.99

Turkey Berry Brie Sandwich

Roasted turkey, brie cheese, Swedish sweet lingonberry jam, lettuce and tomato on a pesto foca grinder bun

\$9.99

Farmhouse Muffeletta

Diced turkey tenderloin folded with cranberries, blue cheese, arugula and pecans in yogurt dressing served in French baguette

\$9.79

Boursin Steak Sandwich

Marinated grilled flat iron steak topped with boursin cheese and romaine lettuce on grilled artisan bread

\$10.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Luncheon Entrée Salads

Served with bakery fresh rolls and beverage
Add soup du jour to any selection \$.99

Pesto Cobb Salad

Spring mixed greens topped with diced ham, avocado, chopped eggs, cucumbers, diced Roma tomatoes, chopped bacon and blend of five cheeses served with a creamy pesto dressing
\$8.79

Maple Glazed Pecan Chicken Salad

Maple glazed pecan chicken breast served on a bed of mixed baby field greens topped with diced apples, pears, dried cherries and served with apple cider vinaigrette
\$9.99

Caprese Salad

Chicken, Steak or Salmon served on a bed of fresh spinach and romaine lettuce with Roma tomatoes, fresh mozzarella and basil leaves served with balsamic vinaigrette
Tuscan grilled chicken \$9.79 Grilled salmon \$10.79 Rustic steak \$11.79

Southeast Asian Chicken Salad

Seasoned chicken breast served on fresh oriental lettuce and cabbage mix garnished with green grapes and served with house-made Asian dressing
\$9.99

Smoked Chicken, Spiced Walnut and Cherry Salad

A blend of cabbage and mixed greens topped with spiced walnuts and cherries, dressed with a mustard vinaigrette
Smoked chicken \$9.99 Smoky Apple wood salmon \$10.99

Luncheon Entrées

All entrées come with house salad, bakery fresh rolls, Chef's fresh vegetable and beverage

Turkey Milanese

Italian-Parmesan crusted turkey tenderloin drizzled with lemon-butter sauce and topped with wilted arugula radicchio and endive and accompanied with lemon couscous
\$10.99

Mediterranean Flat Iron Steak

A grilled marinated flat iron steak seasoned with an olive borsini compound cheese served with roasted vegetable Israeli couscous
\$11.79

Michigan Pork Tenderloin

Apple marinated pork tenderloin slices, dried Michigan cherry salsa and served with three cheese au gratin potatoes
\$10.79

Grilled Chicken with Lemon, Garlic, & Oregano

Grilled marinated chicken breast seasoned with fresh lemon juiced, garlic, and chopped fresh oregano served with roasted thyme potatoes
\$10.99

Chili Chicken Chipotle

Seasoned baked chicken breast topped with a honey lime barbeque sauce and served with a southern sweet corn bake
\$10.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Casual Luncheon Buffets

For groups of 20 or more ~ Includes beverages

Deli Delight

Premium deli meats, gourmet cheese, sandwich breads and an array of condiments served with a green salad, potato *or* pasta salad, fresh fruit salad and homemade soup.

\$11.99

Gourmet Pizza

Bistro style gourmet pizzas accompanied with classic Caesar salad, fresh fruit and served with sourdough garlic bread

\$11.99

Big Sandwich

Our Chef's own special gourmet sandwiches served with a mixed green salad, potato *or* pasta salad, fresh fruit, root chips and homemade soup

\$11.99

Harvest Chili Buffet

Traditional Beef chili, white Chicken chili served with an array of chili condiments such as; cheddar cheese, onions, sour cream, corn chips and crackers. Also comes with a tossed garden salad, fresh fruit salad, rolls and butter

\$11.99

Deluxe Soup and Salad Bar

Crisp garden greens with an array of toppings and variety of dressings. Served with potato *or* pasta salad, fresh fruit salad, two homemade soups (broth and creamy) and fresh bread basket

\$10.99

Themed Luncheon Buffets

For groups of 20 or more ~ Includes beverages

Bistro Buffet

Roasted lemon chicken breast served with rice, Mediterranean peppers and sausage, freshly cut grilled vegetables, nicoise salad, hummus dip with focaccia bread and minted grapes with sour cream

\$12.99

South of the Border

Chicken fajitas with warm flour tortilla and a variety of accompaniments including black beans, Mexican rice, Santa Fe corn, tortilla chips and salsa served with a tossed salad and fresh fruit

\$12.99

All-American Burger Bar

Grilled Angus beef burgers and Vegetarian black bean burgers with assorted toppings including: mustards, mayonnaise, ketchup, guacamole, green olives, bacon, assorted cheeses, sautéed onions, lettuce, tomato and red onion. Served with roasted red skin and cheddar potato salad, fresh fruit and root chips

\$12.99

Taste of Italy

Grilled Italian chicken breast and pasta with Alfredo and Marinara sauces served with steamed vegetable, fresh baked bread sticks, fresh fruit and Caesar salad.

\$12.99

Asian Fusion

Chicken Pad Thai, Beef Red Curry over white rice, fresh steamed vegetables, Napa cabbage salad and fresh fruit

\$12.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Luncheon Entrée Buffets

For groups of 20 or more
Includes beverages and rolls

Corporate

Select One Entrée

Comes with:
Green Salad
Chef's Choice Starch
Chef's Choice Vegetable

\$12.99

Executive

Select One Entrée

Comes with:
Green Salad
Fruit Salad
Chef's Choice Starch
Chef's Choice Vegetable
Cookies

\$13.99

Presidential

Select Two Entrées

Comes with:
Green Salad
Fruit Salad
Starch Salad
Chef's Choice Starch
Chef's Choice Vegetable
Chef's Choice Dessert

\$15.99

Entrees

Poultry

Hazelnut Crusted Chicken	Chili Chicken Chipotle
Turkey Milanese	Chicken Pad Thai
Lemon and Basil Turkey Scaloppini	Grilled Chicken with Lemon, Garlic & Oregano
Orchard Grove Turkey Tenderloin	Chicken Breast with Fontina & Prosciutto
Chicken Pollo Mole	

Beef and Pork

Mediterranean Flat Iron Steak
Beef Red Curry
Michigan Pork Tenderloin
Cerdo Relleno
Pork Tournedos

Fish and Vegetarian

Wasabi Crusted Salmon
Garden Vegetable Rotini
Israeli Couscous and Golden Lentils
Vegetable Somosas
Vegetable Curry

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Cold Hors d'oeuvres

Selections individually priced, fully stocked for 1 hour

Domestic and Imported Cheeses with crackers ~ \$2.99

Fresh fruit platter ~ \$2.99

Cheese ball rolled in crushed almonds, served with crackers ~ \$2.99

Assorted Crostini ~ \$2.99

Bruschetta with balsamic infused vegetables ~ \$2.99

Garden fresh vegetable tray with dip ~ \$2.79

Antipasto platter: artisan cheese, marinated vegetables and crackers ~ \$3.99

Toasted Bread Points with choice *or* combination of:

Spinach Dip ~ \$2.99 *Hummus with mango chutney* ~ \$2.59

Hot Hors d'oeuvres

Selections individually priced, fully stocked for 1 hour

Vegetable stuffed mushrooms ~ \$2.29

BBQ, sweet & sour or Swedish meatballs (3 pieces per person) ~ \$2.79

Chicken Quesadillas ~ \$2.99

Coconut Shrimp with Plum Sauce ~ \$3.99

Crab Cakes with citrus sour cream ~ \$3.99

Pot Sticker with dipping sauces ~ \$3.99

Choice of Green Vegetable or Savory Pork

Warm Goat Cheese with Sundried Tomato Marinara sauce and Baguette chips ~ \$2.49

Chicken wings ~ \$2.99

Choice of BBQ or Sweet & Tangy

Reception Beverages

Punch Bowl

Punch only ~ \$1.99 Punch with premium nuts and mints ~ \$2.79

Sparkling White Grape Juice ~ \$6.99 *per bottle*

(Approximately six glasses per bottle)

Dinner Selections

All entrées come with our special house salad, bakery fresh rolls, Chef's fresh vegetables and assorted beverages.

Poultry

Hazelnut Crusted Chicken

Chicken breast encrusted with savory hazelnuts, topped with a rosemary raspberry sauce and served with a three-potato hash

\$16.99

Lemon Basil Turkey Scaloppini

Cutlets of Turkey tenderloin seasoned with wine, basil, and lemon garnished with tomatoes and served over garlic and parsley linguine

\$16.99

Chicken Pollo Mole

Grilled seasoned chicken breast served on a bed of grilled green peppers, onion and tomatoes. Topped with mole sauce, sour cream, fresh cilantro, and sesame seeds and served with roasted Yukon potatoes

\$16.99

Champagne Chicken

Sautéed chicken breast topped with baby crimini mushrooms and champagne cream sauce and served with Basmati rice

\$17.99

Arugula Turkey Tenderloin with Sweet Mustard Sauce

Arugula stuffed turkey tenderloin with a sweet mustard sauce served with feta pesto roasted potato

\$16.99

Beef

Beef Tenderloin Stone Ground Mustard Creme Fraiche

Sliced roast tenderloin sauced with a stone ground mustard creme fraiche served with roasted fall potatoes and vegetable

Market price

New York Strip Steak with Red and Yellow Tomato Relish

Grilled 8-ounce strip topped with feta tomato and onion relish served with Yukon parsnip mashed potato

\$20.99

Prime Rib of Beef

Cut of prime rib rubbed with garlic, shallots and herb seasonings with Merlot enhanced au jus served with fingerling potatoes

\$21.59

Steak Rustica

Flat iron steak stuffed with a rustic blend of spinach, carrots, and pine nuts with a roasted red pepper sauce and served with diced fried potatoes and onions

\$19.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Pork

Pork Tournedos with Blackberry Gastrique and Mango Salsa

Roasted pork tournedos topped with caramelized blackberries and Mango salsa garnished with goat cheese and served with whole roasted red skin potatoes

\$18.99

Ancho Crusted Pork Medallions

Pepper rubbed pork tenderloin topped with avocado, diced tomato, onions and Hollandaise sauce. Served with roasted seasoned fingerling potatoes

\$17.79

Cerdo Relleno

Pork flat iron steak stuffed with a savory filling of cured ham, Monterey jack cheese, fresh cilantro, topped with a mushroom-enchilada sauce and served with seasoned rice

\$18.79

Fish

Wasabi Crusted Salmon with Miso Court Bouillon

Fresh Atlantic salmon seasoned with crushed wasabi peas sauced with red miso seafood broth and served with an artisan rainbow pasta

\$18.59

Southeast Asian Red Snapper

A light and fresh Red Snapper seasoned with cilantro, honey, lime and garlic and served with a spring blend of rice couscous orzo and split green peas

\$18.99

Baja Halibut Steak

Grilled Halibut topped with tomatoes, green onion, avocado, cabbage and yogurt served with Spanish rice and green peas

\$19.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Vegetarian Options

Vindaloo Vegetable Skewers

Grilled vegetable skewers infused with Indian spices and a peanut dipping sauce served over basmati rice

\$9.99 Lunch \$14.99 dinner

Polenta Stacks with Eggplant, Tomato, and Mozzarella

A stack of Romano cheese polenta, roasted eggplant, tomato, and fresh mozzarella cheese seasoned with a balsamic vinegar glaze

\$10.99 lunch \$15.99 dinner

Israeli Couscous and Golden Lentils

A flavorful mixture of large couscous grains, lentils with asparagus, green and sugar snap peas

\$10.99 lunch \$15.99 dinner

Vegetable Samosas with Tamarind Chutney

Vegetable turnover with carrot, onion and bok choy, served on a bed of jasmine rice.

\$10.99 lunch includes (2) samosas

\$15.99 dinner includes (4) samosas

Vegetable Curry

Curried fresh blend of vegetables served over Basmati rice and topped with raisins, cashews and almonds

\$10.99 lunch \$15.99 dinner

Garden Vegetable Rotini

A whole wheat rotini pasta topped with sundried tomato and five vegetable Marinara sauce

\$ 10.99 lunch \$15.99 dinner

Chef's Vegetarian Selection

A creative and innovative selection prepared by our Chef

\$11.99 lunch \$16.99 dinner

Dinner Buffets

For groups of 50 or more

Includes

Three Chef's specialty salads (green, fruit and starch)
Bakery fresh rolls, Choice of potato, rice or pasta
Seasonal fresh vegetables, Assorted Beverages

Two Entrees: \$21.99

Three Entrees: \$24.99

Select from the following:

<u>Poultry</u>	<u>Beef and Pork</u>	<u>Fish and Vegetarian</u>
Hazelnut Crusted Chicken	Chili Chicken Chipotle	Mediterranean Flat Iron Steak
Turkey Milanese	Chicken Pad Thai	Steak Rustica
Lemon and Basil Turkey Scaloppini	Grilled Chicken with Lemon, Garlic & Oregano	Beef Red Curry
Orchard Grove Turkey Tenderloin	Chicken Breast with Fontina & Prosciutto	Michigan Pork Tenderloin
Chicken Pollo Mole	Cerdo Relleno	Carved Turkey or Ham
	Pork Tournedos	
		Wasabi Crusted Salmon
		Southeast Asian Red Snapper
		Garden Vegetable Rotini
		Israeli Couscous and Golden Lentils
		Vegetable Somosas
		Vegetable Curry

For a touch of elegance, add a carving station

Beef tenderloin *or* Carved Prime Rib

Market price

Carved Turkey *or* Ham

\$4.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Desserts

Torta Della Nonna

A traditional Italian cake filled with a zesty custard, roasted almonds, and pine nuts

\$3.79

Red Velvet Cake

Red velvet cake roll with cream cheese frosting garnished with fresh berries

\$3.99

Strawberry Grand Marnier Cake

Light sponge cake filled with an orange tinted filling and topped with Grand Marnier marinated strawberry and white chocolate.

\$4.99

Mocha Latte

Chocolate fudge cake, coffee mousse, whipping cream and coco

\$4.79

Snicker Dream with Cashew Nougat

Chocolate sponge cake with a layer of cashew nougat topped with a chocolate ganache and nut cluster

\$4.99

Trifles (layered creations of custard and cake)

Choose from:

~Lemon Cream: Shortcake with lemon Marconi cream and white chocolate pieces

~Crème Brulee: Vanilla custard with chocolate, caramel swirls and topped with toffee bits

~Vanilla & Fruit: Fall fruit compote vanilla custard with pear, apple, cherries, and apricot

\$3.79

Petit Dessert Assortment

A variety of finger desserts including assorted tartlets and layered cakes with an exciting array of colors, shapes, and flavors

\$4.99

Policies

Food & Beverage Service

All food and beverage must be supplied by the Prince Conference Center. No food or beverage is allowed to be brought into the facility, with the exception of bakery cakes. When a cake is brought in, a service charge of \$0.50 per person is applied. In addition, no food prepared by the Prince Conference Center will be permitted to leave the premises.

Alcohol and Beverage

Alcoholic beverages are not permitted on the premises. Beverages served with all meals include coffee, iced tea, lemonade and carafes of lemon water.

Pricing

A service charge of 18% applies to all food and beverage. Michigan state sales tax of 6% will be added to all charges.

Minimums

Lunch menu items are available from 11-3 PM. Dinner selections must be ordered after 3 PM. There is a \$15 per person minimum for reception events taking place after 3 PM.

Event Requirements

Room set up needs, menu selections and overnight accommodations should be confirmed one month prior to an event but NO LATER THAN 14 days prior. Last minute changes made by guests are subject to additional labor charges. The Prince Conference Center reserves the right to adjust reserved space if the numbers of guaranteed guests requires.

Multiple Entrée Selections

To offer guests a choice of two entrees or a special diet menu, a breakdown indicating how many of each entrée is due 3 business days prior to the event along with the guaranteed number of guests. The client will be responsible for providing color-coded place cards indicating entrée selections.

Audio Visual & Equipment Needs

The use of equipment owned by the Prince Conference Center, including projectors, microphones and dance floor, is incorporated in the cost of the facility fee/room rental.

Guarantee Policy

A guaranteed number of guests must be received three business days prior to the event. This is the minimum number for which you will be charged. An increase in attendance will be accepted up to 24 business hours prior to the event. **No reduction in guarantee will be accepted less than three business days prior to the event.**

Tax Exempt Groups

Any group wishing to claim tax-exempt status must provide a hard copy of their tax-exempt form upon confirming space.

Cancellation Policy

Notice of cancellation must be received in person by the Prince Conference Center representative 30 days prior to the event. If less than 14 days' notice is given, a charge of 50% of the projected total revenue will be assessed. If another group utilizes the space, the cancellation fee may be pro-rated or waived.

Liability

Damage done to the property as a result of a group function will be at the host organization's expense. The Prince Conference Center cannot assume responsibility for the damages to, or loss of, any articles left prior to, during or following an event.

Deposits and Billing

An advance deposit is required in order to confirm space. This deposit is non-refundable. Accounts are to be paid in full upon receipt of billing. An unpaid balance is subject to a finance charge.