

The following buffets are for the couple who prefer to have a menu put together for them. These buffets reflect some of our more popular pairings and recipes. The Classic Buffet is a time proven favorite that offers a great selection of some of our most requested menu items. The Fall In Michigan Buffet is perfect for a reception when the colors are turning and the temps are dipping. Of course this buffet can be ordered any time of year! Our Italian Buffet features our secret recipe marinara and meat sauce. Customers & family have been requesting this recipe for ages, but we're not giving it up. Order it and see why its so popular!

Classic Dinner Buffet

Appetizers

Luscious Wedding Punch
Fresh Vegetable Tray With Dill Dip
Cheese & Cracker Tray
Trio Of Dips With Chips

Dinner

Steamship Round Of Beef

Served with horseradish cream sauce

Lemon Herb Breast Of Chicken

Boneless breast of chicken in a lemon herb marinade and oven roasted.

Fresh Mixed Vegetables

Broccoli, carrots, cauliflower & peppers seasoned and steamed.

Red Skin Potatoes

Sprinkled with kosher salt, fresh cracked pepper & garlic and baked tender

Garden Salad

With house-made dressings

Carved Watermelon Basket

Filled with fresh fruit salad

Dinner Rolls

Served with butter

Fresh Roasted Coffee

Served table side with cream & sugar

Price / 15.60

Fall In Michigan Buffet

Appetizers

Apple Cider Punch
Stuffed Mushroom Caps
Fruit Salsa With Cinnamon Chips
Creamy Brie & Apple Slices

Dinner

Butternut Squash Bisque

A delicious blend of butternut squash & select spices

Michigan Pot Roast

Slow braised with a mélange of root vegetables in a seasoned broth

Herb Roasted Chicken

Stuffed with spinach, pesto & mushrooms

Rosemary Mashed Potatoes

*Yukon gold potatoes mashed
With rosemary & butter*

Apple Salad

Torn romaine, frisee, shaved fennel with red and green apple slices, gorgonzola cheese and sherry mustard vinaigrette

Creamy Cole Slaw

Buttery Biscuits & Dinner Rolls

Served with butter & honey

Fresh Roasted Coffee

Served table side with cream & sugar

Price / 16.70

Italian Dinner Buffet

Appetizers

Italian Lemonade Punch

Gourmet Crudités & Bruschetta Display
Carrots, celery sticks, red, orange and yellow peppers, cucumbers, zucchini and squash presented in square glass cubes with grape tomatoes, clusters of red & green grapes, set atop glass blocks accented with fresh herbs. Served with baguettes brushed with olive oil & parmesan cheese, then baked to a crisp. Presented with platters of diced tomatoes, garlic & onions in balsamic vinegar & olive oil vinaigrette.

Dinner

Spaghetti & Meat Sauce

Our secret sauce!

Rigatoni With Vegetable Bolognese

Rigatoni with rich mushroom bolognese sauce

Fettuccine Alfredo

Fettuccine smothered in a creamy Alfredo sauce

Sweet Italian Sausage

Grilled with peppers & onions

Italian Vegetable Sauté

Zucchini, peppers, onions, carrots, green beans, baby red potatoes sautéed with Italian herbs

Classic Caesar Salad

Bread Sticks & Garlic Toast

Fresh Roasted Coffee

Served table side with cream & sugar

Price / 17.60

Call Patti @ Catered Creations, Inc. today to discuss your reception! Office@ 616-361-6165 / Patti's Cell @ 616-262-1863