

## Buffet Packages

Buffet packages listed in this section are available all year round, however please note that ordering out-of-season vegetables may affect the overall price per person. Additionally, we are happy to accommodate any substitutions to these buffet packages, but this may also change the pricing, depending on availability.

Please inquire about any possible additional charges when placing your order.

### TABLE SERVICE OPTIONS AND PRICING

#### **Dressy Casual | included in pricing listed for buffet, family style and station menus**

This option includes all necessary basic disposable tableware with paper napkins. Disposable tableware and napkins will be placed on the buffet. All food and beverages (with the exception ice water) will be buffet style. Carafes of ice water will be placed on each guest table. Catering staff will clear guest tables.

#### **Cocktail Dress Service | add an additional \$4 per place setting**

This option includes upscale disposable tableware with a linen napkin placed at your guest tables. A great option for buffet, family style or station service.

#### **Black Tie Service | starting at \$7 per place setting**

This option includes china tableware and linen napkins placed at your guest tables. Your guest tables can be set with your choice of one of the three china patterns we have available. A more formal option for buffet, plated, station and family style service. Please inquire about the availability at your venue. Some venues may not be conducive to china service or require additional charges to accommodate extra labor.

#### **Plated Salad Service | add an additional \$2.15 per guest**

Choose this if you would like to have your salad served table side to your guests.

## CLASSIC DINNER BUFFET

Market price | minimum of 75 guests

### Appetizers

#### Luscious Punch

Fresh Vegetable Tray with Dill Dip

Cheese and Cracker Display

Trio of Dips with Chips (chef's choice)

### Dinner

#### Prime Rib of Beef

Served with au-jus and horseradish cream sauce

#### Lemon Herb Breast of Chicken

Boneless breast of chicken in a lemon herb marinade and oven roasted or grilled onsite

#### Fresh Mixed Vegetables

Seasoned and steamed broccoli, carrots, cauliflower and peppers

#### Red Skin Potatoes

Sprinkled with kosher salt, cracked black pepper and garlic

#### Garden Salad

With two different house-made dressings

#### Carved Melon Basket

Filled with fresh fruit salad

#### Dinner Rolls

Served with butter

#### Freshly Roasted Coffee | Grand Rapids Coffee Roasters

Served with cream and sugar

### Dessert Suggestion

Yellow Cake with Chocolate Frosting | Add \$2.15 per person

## VEGETARIAN BUFFET

\$28.50 per person | minimum of 75 guests

### Appetizers

#### Mini Portabellas

Stuffed with goat cheese and quinoa

#### Stuffed Cherry Tomatoes

Served with chevre

#### Baked Ravioli

Served with a tomato basil pesto sauce and house made ranch

#### Soup Shooter

Choose from lentil or curry carrot soup.

Served with mini cheese crostinis.

### Dinner

#### Polenta or Gnocchi Rounds

Served with a vegetable ragu

#### Zucchini and Summer Squash Bake

With feta and parmesan cheeses

#### Vegetarian Lasagna or Pumpkin Tortellini

Your choice of marinara, spinach, and four cheese lasagna or cheese tortellini with a pumpkin bechamel sauce

#### Greek Salad

Greens with tomatoes, cucumbers, red onions, black olives, feta cheese and greek dressing

#### Tabbouleh

Tomatoes, parsley, mint, onion, bulgur or couscous and seasoned with olive oil and lemon

#### Fresh Roasted Coffee | Grand Rapids Coffee Roasters

Served with cream and sugar

### Dessert Suggestion

Tiramisu Cupcakes | Additional \$2.15 each

## SPRING BUFFET

### Appetizers

Strawberry Lemonade  
Fresh Vegetable Tray with Dill dip  
Dips with Crackers and Chips | chef's choice Deviled Eggs

### Dinner

**Zesty Lemon Chicken**  
Grilled boneless chicken breast marinated in a zesty lemon sauce. Served with apple relish made of chopped green apples, celery, onion, cucumber in a light vinaigrette

**Pecan Cranberry Rice**  
White rice steamed with cranberries and pecans

**Spring Vegetable Manicotti**  
Roasted spring vegetables rolled in sheet pasta and covered in an herb béchamel sauce

**Riviera Blend Veggies**  
A blend of green and yellow beans with carrots

**CC Signature Salad**  
Spring mix with goat cheese, mandarin oranges, pecans, red onion and balsamic vinaigrette

**Crusty Bread**  
Served with butter

**Freshly Roasted Coffee | Grand Rapids Coffee Roasters**  
Served with cream and sugar

### Dessert Suggestion

**Classic Carrot Cake** | \$4.50 per person

## SUMMER BUFFET

### Appetizers

Pink Lemonade  
Caprese Skewers  
Zucchini Bruschetta

### Dinner

**Smoked Pork Tenderloin**  
With grilled pineapple chutney

**Marinated Grilled Chicken**  
Served with apple relish made of chopped green apples, celery, onion, cucumber in a light vinaigrette

**Ancient Grain Blend**  
Ancient grains, rice and herbs

**Riviera Blend Veggies**  
A blend of green and yellow beans with carrots

**Tomato and Cucumber Salad**  
Marinated fresh tomatoes and cucumbers

**Cold Tortellini Salad**  
Tossed with fresh vegetables, Italian herbs and house-made vinaigrette

### Dessert Suggestion

**Strawberry Shortcake** | Additional \$3.50 per person  
With whipped cream

**Vanilla Ice Cream** | Additional \$1.60 per person

## FALL IN MICHIGAN BUFFET

### Appetizers

Apple Cider Punch  
Stuffed Mushroom Caps  
Fruit Salsa with Cinnamon Chips  
Creamy Brie and Apple Compote

### Dinner

#### Butternut Squash Bisque

A delicious blend of butternut squash and select spices

#### Michigan Pot Roast

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

#### Herb Roasted Chicken

Topped with spinach, pesto, and mushrooms

#### Rosemary Mashed Potatoes

Yukon gold potatoes mashed with rosemary and butter

#### Apple Salad

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

#### Creamy Cole Slaw

Shredded carrots and cabbage with our own sauce

#### Buttery Biscuits and Dinner Rolls

Served with butter and honey

#### Freshly Roasted Coffee | Grand Rapids Coffee Roasters

Served with cream and sugar

### Dessert Suggestion

Warm Fruit Crisps | Additional \$2.70 per person  
With whipped cream

Vanilla Ice Cream | Additional \$1.60 per person

## WINTER BUFFET

### Appetizers

Mini Bacon/Caramelized Onion/Smoked Gouda Potato Boats  
Swedish Meatballs  
Mini Pot Pie in Wonton Wrappers

### Dinner

#### Lemon Fennel Chicken

A tender chicken breast marinated with lemon and herbs, topped with a lemon fennel salad

#### Roasted Winter Vegetables

A combination of seasonal root veggies sprinkled with kosher salt and cracked pepper, then roasted

#### Pasta

Cavatappi or fusilli pasta tossed with Sambuca-infused sun-dried tomatoes, pine nuts, sweet Italian sausage, Kalamata olives, fresh pesto, garnished with shaved parmesan and fresh basil

#### Classic Caesar Salad

Served with house made croutons and fresh parmesan

#### Freshly Roasted Coffee | Grand Rapids Coffee Roasters

Served with cream and sugar

### Dessert Suggestion

Ooey Goopy Butter Bars | Additional \$2.70 per piece

Warm Bread Pudding | Additional \$2.70 per person