

Delivery & Service Options:

Pick up from Casey's - We plan a date and time for pickup. All will be ready when you arrive in disposable pans or platters.

Delivery from Casey's (\$25.00) - We plan a date and time for delivery. All will be dropped off at your location with disposable pans or platters.

Delivery & Setup from Casey's (\$65.00) - We plan a date and time for delivery. This includes 1 hr setup from Casey's Crew including: All needed for eating, serving utensils, leveling, white porcelain trays & bowls, sterling silver trays, wooden display boards, white faux flowers, flameless candles, & vine greenery. Items will need to be picked up from the event location by Casey's or dropped off at Casey's by you - 24 hours after your event.

Full Service (\$35/hr): Includes Delivery, .75/Hr Setup, .75/Hr Cleanup. The server will clean up guests plates, plasticware, lingering cups & soda's, refill food & supplies at the bar, keep food tables tidy & clean, change the trash & check on the guest bathroom to ensure cleanliness.

60 or Less Guests - 1 Server | **61-125 Guests** - 2 Servers **125+ Guests** - 2 Servers + Manager

*NOTE: We have separate full service pricing for graduation parties.

Bartender (\$30/hr): Setup, Bartending, Cleanup - Your bar products.

Rentals:

2.5 Ft Cooler with Ice - \$15 Black Plastic Garbage Cans - \$5 Heat Lamp - \$10

Brunch Packages - Minimum 15 people

Brunch #1 (\$16): Scrambled Eggs, Choice of 2 Meats (Bacon, Ham, Sausage Links), Breakfast Potatoes, Cinnamon French Toast with sides of Cream Cheese Frosting, Cinnamon Butter, & Maple Syrup

Brunch # 2 (\$22): Appetizer: Fruit Platter with Pineapple Dole Whip or Vegetable Platter with Homemade Ranch, Scrambled Eggs, Choice of 1 Meat (Bacon, Ham, Sausage Links), Chicken and Waffles with sides of Maple Syrup & Cinnamon Butter, Breakfast Potatoes & House Salad with 2 dressings

Brunch # 3 (\$25): Appetizer: Fruit Platter with Pineapple Dole Whip or Vegetable Platter, "Steak & Eggs" - Scrambled & Over Easy with Marinated Steak Bites, Breakfast Potatoes, Bagel Building Station: 3 Bagel Types, 2 Cream Cheese Spreads, Lox, Cucumber, Red Onion, Tomato, Capers, Avocado, Bacon, Peanut Butter, Honey, Butter, Bananas, Strawberries

Brunch Additions:

Tex-Mex Nacho: \$2/person

Chicken and Waffles: \$3.5/person Chicken Salad Wraps: \$3/person

Steak Bites: \$4.5/person

Avocado Crab Boats: \$4/person

Avocado Toast: \$3/person

Salads: \$2/person

Yogurt Parfaits: \$4/person

Breakfast Burritos: \$5/person **Bagel Building Station:** \$6/person

3 Bagel Types, 2 Cream Cheese Spreads, Lox, Cucumber, Red Onion, Tomato, Hard Boiled Egg, Capers, Avocado, Bacon, Peanut Butter, Honey, Butter, Bananas,

Strawberries

Appetizer Mingle: Minimum 15 people

*Not everyone eats everything put out!

If you are choosing 3+ items, see below for ordering examples.

Example: 30 guests, appetizers for 25; 55 guests, appetizers for 45

1 Item: \$4.30/person **2 Items:** \$7.50/person **3 Items:** \$10.30/person Photo #1

4 Items: \$13.50/person **5 Items:** \$16.30/person

Skewer: Antipasto - Artichoke, Salami, Mozzarella, Cherry Tomato, Olive

Skewer: Fruit - Green Grapes, Strawberry, Blackberry, Watermelon, Pineapple

Skewer: Savory n Sweet - Strawberry, Mozzarella, Cherry Tomato, Basil

Skewer: Hawaiian Chicken - Teriyaki Chicken Cubes, Bell Pepper, Red Onion, Pineapple

Skewer: Steak Bite - Marinated Steak Tenderloin Cubes, Mushroom cap, Red Onion

Egg Rolls: Irish, Buffalo Chicken, Vegetable, Jalapeno Popper, Southern Pulled Pork

Chicken Tenders (GF Available +\$.25) with 2 Dipping Sauces plus Ranch

Chicken & Waffle Bites served with Honey Butter & Spicy Maple Syrup

Jalapeno Popper Dip with tortilla chips

Jumbo Buffalo Wings with 2 Dipping Sauces plus Ranch/Bleu Cheese - Photo #1

Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce & Lemons

Soft Pretzels & Beer Cheese

Loaded Potato Skins with Ranch & Sour Cream Photo #1

Coconut Shrimp with Tropical Marmalade

Crab Rangoons with Sweet and Sour

Sweet & Spicy Bacon Sausages

Spinach Pie Bites Photo #1

Spinach & Artichoke Dip - with tortilla chips

Brie & Raspberry Phyllo Bites

Melon, Mozzarella, Prosciutto, Arugula & Balsamic - All in a Spoon Bite!

Pigs in a Blanket

Stuffed Mushrooms with Italian Sausage

Chips, Salsa, Guacamole, Queso

Sushi: Choose 3 varieties of our small rolls

Dip Bar (\$5.70/person): Choose 3 dips

Dippers Served: Tortilla Chips, Flatbreads, Soft Pretzels, Pita Chips, Wavy Potato Chips, Vegetables (Carrots, Celery, Cucumber)

Hot Dips:

Buffalo Chicken Dip
Chicken Bacon & Ranch
Creamy Crab
Jalapeno Popper
Spinach & Artichoke
Reuben Dip
Queso

Cold Dips:

Guacamole
Hummus
Homemade Ranch
Michigan Cherry Jalapeno
Spinach
Smoked Whitefish
Salsa

Lunch & Dinner Buffet Packages

Pricing is Per Person - Minimum 15 people

Build Your Own Deli Sandwich (\$13):

Served with sides of Cole Slaw & Bagged Chips Served with a Condiment Tray of Lettuce, Tomato, Red Onion, Pickle Chips Photo # 1 - Photo #2 - Photo #3 - Photo #4 - Photo #5 - Photo #6

Meat Selection (Choose up to 4): Bacon, Chicken Salad, Corned Beef, Ham, Pastrami, Pepperoni, Roast Beef, Ribeye, Salami, Turkey

Cheese Selection (Choose 2): American, Cheddar, Swiss, Provolone, Pepper Jack

Bread (Choose 2): Brioche Bun, Hoagie, Rye, Onion Roll, Whole Oat Grain

Sauce (Choose 3): Dijon Mayo, Garlic Aioli, Honey Mustard, Italian, Mayo, Russian

Game Time (\$14): 1 Salad, Pizza, & Chicken Tenders

Salad: House, Greek, Michigan, Caesar

Pizza: - up to 3 variations

Feta Bread Four Cheese Pepperoni

Hawaiian: Ham, Bacon, Pineapple Meat Lovers: Ham, Bacon, Pepperoni

Vegetable: Grilled Onions, Mushrooms, Green Pepper

Chicken Tenders: Ranch + 2 Dipping Sauces

Buffalo, BBQ, Garlic Parmesan, Hot Honey, Honey Mustard, Teriyaki, Sweet Chili

Corporate Lunch Pack (\$13):

Choose Between 6 inch Wraps or Deli Style Slider Sandwiches - See Page 6 for Selection Served with individual sides of Coleslaw, Bagged Chips, & an Assorted Cookie Platter

Full Buffet (\$21-24): Choose 1 of each Category Below - See Next Page for Selections Wrap | Slider | Pasta | Salad | Side

Above Items + Add 2 Appetizers from Mingle List Above (+\$4-\$6)

Full Buffet - Selection Items:

Wrap Selection:

Blackened Chicken Caesar:

Romaine, Parmesan & Mozzarella Cheese, Red Onion, Blackened Grilled Chicken, Caesar Dressing Italian: Romaine, Red Onion, Tomato, Banana Peppers, Provolone Cheese, Pepperoni, Salami, Ham, Italian Dressing Club:

Romaine, Red Onion, Ham, Turkey, Bacon, Garlic Aioli

Slider Selection:

Cold Deli Style:

Turkey & Provolone Roast Beef & Cheddar Ham & Swiss Chicken Salad & Provolone

Club: Ham, Turkey, Bacon **Italian**: Salami, Ham, Pepperoni

Included: Condiment Tray - Lettuce,
 Tomato, Red Onion, Pickle Chips
 + 2 Sauces: Dijon Mayo, Garlic Aioli, Honey
 Mustard, Italian, Mayo, Russian

Hot:

Toppings & Dressings Served On The Side

Beef Cheesesteak: Rib Eye, Grilled Onions Provolone, Horseradish Sauce

Chicken Cheesesteak: Chicken, Grilled Onions, Provolone, As Jus

New Yorker: Corned Beef, Swiss, Coleslaw, Russian Dressing

Beef & Cheese: Pickle Chips & Grilled Onion

BBQ Pulled Pork or Chicken: Coleslaw

Pasta Selection:

Cold:	Hot:
Greek Orzo Salad: Orzo, Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Crumbled Feta Cheese,	Homemade Mac & Cheese
Oregano, Greek Dressing Pesto Pine Nut Tortellini: Blistered Heirloom Tomatoes, Sautéed Garlic Spinach, Extra Virgin Olive Oil, Red Onion, Toasted Pine Nuts, 3 Cheese Tortellini, Garlic Pesto	Seafood Mac & Cheese: Crab & Shrimp Mostaccioli: Meat Sauce or Marinara Sauce

Salad Selection:

House: Red Onion, Tomato, Cucumber, Mixed Cheese, Croutons

Michigan: Red Onion, Tomato, Cucumber, Blue Cheese Crumbles, Feta Cheese, Diced Apples, Dried

Cherries, Walnuts

Caesar: Romaine, Red Onion, Parmesan Cheese, Lemon Slices, Croutons

Cobb: Red Onion, Tomato, Blue Cheese Crumbles, Feta Cheese, Bacon, Avocado, Boiled Egg **Greek:** Red Onion, Tomato, Cucumber, Feta Cheese, Pepperoncini, Kalamata Olives, Beets

Side Selection: Housemade Chips, Individual Bagged Chips, Garlic Knots, or Fry Choice: Regular, Curly, Waffle Sweet Potato

Entree Buffet (\$32-36): Choose 1 of each Category Below

Entree | Pasta | Salad | Side | Vegetable + Bread

Above Items + Add 2 Appetizers from Mingle List Above (+\$4-\$6)

Entree Buffet - Selection Items:

Entree Options:	Upgrade Options:
Steak Bites, Fried Cod, Lemon Herb Garlic Chicken, Teriyaki Chicken Breast, Chicken Marsala, Chicken Parmesan, Chicken Piccata Chicken Cordon Bleu	Shrimp Skewers +\$2 Italian Parmesan Salmon +\$4 Firecracker Salmon +\$4 Garlic Roasted Beef Tenderloin +\$5 2 Protein Options: +\$6

Pasta Selection:

Cold:	Hot:
Greek Orzo Salad: Orzo, Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Crumbled Feta Cheese, Oregano, Greek Dressing	Homemade Mac & Cheese Seafood Mac & Cheese: Crab & Shrimp +\$2
Pesto Pine Nut Tortellini: Blistered Heirloom Tomatoes, Sautéed Garlic Spinach, Extra Virgin Olive Oil, Red Onion, Toasted Pine Nuts, 3 Cheese Tortellini, Garlic Pesto	Mostaccioli : Meat Sauce or Marinara Sauce

Salad Selection:

House: Red Onion, Tomato, Cucumber, Mixed Cheese, Croutons

Michigan: Red Onion, Tomato, Cucumber, Blue Cheese Crumbles, Feta Cheese, Diced Apples, Dried

Cherries, Walnuts

Caesar: Romaine, Red Onion, Parmesan Cheese, Lemon Slices, Croutons

Cobb: Red Onion, Tomato, Blue Cheese Crumbles, Feta Cheese, Bacon, Avocado, Boiled Egg **Greek:** Red Onion, Tomato, Cucumber, Feta Cheese, Pepperoncini, Kalamata Olives, Beets

Side Selection: Housemade Chips, or Fry Choice: Regular, Curly, Sweet Potato, Onion Rings, Mashed Potatoes, Roasted Red Skins, Herbed Rice, Coconut Rice

Vegetable Selection: Asparagus, Broccoli, Green Beans, Zucchini & Tomato

Parmesan Bake, Brussel Sprout & Butternut Squash with Bourbon Maple Syrup

Bread: Garlic Knots

Nacho Bar: Tortilla Chips, Refried Beans, Tomatoes, Red Onion, Black Olives, Jalapeno, Shredded Lettuce, Salsa, & Queso - Choose up to 2 Proteins

Taco Bar: Corn and Flour Tortillas, Refried Beans, Tomatoes, Red Onion, Jalapeno, Shredded Lettuce, Salsa, & Mixed Cheese - Choose up to 2 Proteins

Nacho & Taco Bar Proteins:	Optional Ad-On's:
Ground Beef \$9	Black Beans \$.40
Shredded Chicken \$10	Cilantro Lime Rice \$.70
Birria \$10	Guacamole \$.70
Shrimp \$11	Queso to Taco Bar \$.70
Diced Steak \$12	Tortilla Chips to Taco Bar \$.40

Mac & Cheese Bar (\$12): Homemade, Creamy Casey's Mac & Cheese Side Toppings: Grilled Chicken, Bacon, Scallions, Grilled Mushrooms, Jalapenos, Tomato, Broccoli, Fried Onion *Add Steak Bites or Fried Shrimp +\$2.5

Chili Bar (\$13): Homemade Chili

Side Toppings: Scallions, Fresh Onion, Jalapenos, Tomato, Avocado, Cheddar Cheese, Sour Cream, Tortilla Chips

<u>Ball Park</u> (\$14): Grilled All Beef Hot Dogs, Beer Bratwurst, Poppy Seed Hoagies & Traditional Hot Dog Buns, Grilled Bell Pepper, Fresh Onion, Relish, Spicy Mustard, Regular Mustard & Ketchup, Baked Beans, Potato Salad (cold or hot)

Choice of: Housemade Chips or Fry Choice: Regular, Curly, Sweet Potato Waffle, **Onion Rings +\$.50**

<u>Southern Meal</u> (\$19): BBQ Pulled Chicken or Pork Sliders, Marinated Grilled Chicken Breast, Cole Slaw, Mac and Cheese, Baked Beans, & Cornbread Squares with Honey Butter

^{*}Add Cornbread Square or Cheddar Biscuits \$13 / Dozen

Platters: Small 15 ppl | Medium 25 ppl | Large 40 ppl | XL 60 ppl

Can be themed to any occasion with chocolates, small props, and flower colors.

Fruit Platter

Strawberry Cream Dip or Pineapple Dole Whip

Small: \$37 Medium: \$58 Large: \$80 XL: \$110

Photo #1 - Photo #2 - Photo #3

Fruit Skewer Platter

Skewer: Fruit - Green Grapes, Strawberry, Blackberry, Watermelon*, Pineapple

*Watermelon Personalized - Shapes, Letters, Tropical

15 Skewers: \$30 - 30 Skewers: \$60 - 45 Skewers: \$90 - 60 Skewers: \$120

Vegetable Platter

Homemade Ranch - Hummus with L, XL

Small: \$32 Medium: \$50 Large: \$72 XL: \$90

Photo #1 Photo #2

Fruit & Vegetable Combo Platter

Homemade Ranch - Strawberry Cream Dip or Pineapple Dole Whip

Large: \$95 XL: \$145

Charcuterie & Cracker Box

Small: \$79 Medium: \$119 Large: \$169 XL: \$239

Photo #1 Photo #2 Photo #3 Photo #4

5 Foot Table Top Display - Leveled with blend of fruit, vegetable, and charcuterie

75+ people \$439 - Add 10 more people \$50.00

Sushi Platter

Choose 3-5 varieties of our **Small Rolls**.

Served with Spicy Mayo, Eel Sauce, Wasabi, Ginger

Small: \$45 Medium: \$64 Large: \$98 XL: \$125 5 Rolls 8 Rolls 12 Rolls 15 Rolls

Al Cart Ordering: 48 Hr Advance Ordering

Breakfast Burritos - \$5.50 each | 25 or more \$5.25 each

Egg, Mixed Cheese, Protein - 2 oz Sour Cream & Salsa Sausage | Ham | Bacon | Meat Lovers | Veggie (grilled onion, mushroom, tomato, spinach)

Chicken & Waffles - \$5 each | 25 or more \$4.50 each

Sweet Waffles, Chicken Tenders, Scallions - 2 oz Maple Syrup & Cinnamon Butter

Tex Mex Nacho - ½ Pan 8 People \$28 | Full Pan 15 People \$45

Tortilla Chips, Scrambled Egg, Chorizo, Mixed Cheese, Tomato, Onion, Jalapeno, Avocado, Sour Cream & Salsa

Yogurt Parfaits - \$5 each | 25 or more \$4.50 each

9 oz Cups - Layered Greek Vanilla Yogurt, Strawberries, Blueberries, Raspberries, Honey Baked Granola served with Honey, Chia Seeds, Shredded Coconut, Chocolate Chips

Bagel Building Station - \$7 / Person | Minimum 15 People

3 Bagel Types, 2 Cream Cheese Spreads, Lox, Cucumber, Red Onion, Tomato, Hard Boiled Egg, Capers, Avocado, Bacon, Peanut Butter, Honey, Butter, Bananas, Strawberries

Pasta Dishes - ½ Pan 20 People \$38 | Full Pan 45 People \$70

Cold: Greek Pasta Salad, Pesto Pine Nut Tortellini

Hot: Mac & Cheese, Mostacciolli

Cold Wraps - \$6.25 each | 25+ \$5.85 each

6 inch wrap, wrapped in a flour tortilla

Blackened Chicken Caesar: Romaine, Parmesan & Mozzarella Cheese, Red Onion,

Blackened Grilled Chicken, Caesar Dressing

Buffalo Chicken: Romaine, Red Onion, Fried Buffalo Chicken

Choice Of: Crumbled Blue Cheese or Mixed Cheese

Choice Of: Blue Cheese or Ranch Dressing

Italian: Romaine, Red Onion, Tomato, Banana Peppers, Provolone Cheese, Pepperoni,

Salami, Ham, Italian Dressing

Club: Romaine, Red Onion, Tomato, Ham, Turkey, Bacon Garlic Aioli

Sliders:

Cold Deli Style:

A La Carte Ordering: \$42/Dozen

Hot:

A La Carte Ordering: \$45/DozenToppings & Dressings All Served On The Side

Turkey & Provolone Roast Beef & Cheddar Ham & Swiss Chicken Salad & Provolone

Club: Ham, Turkey, Bacon **Italian**: Salami, Ham, Pepperoni

Included: Condiment Tray - Lettuce,
 Tomato, Red Onion, Pickle Chips
 + 2 Sauces: Dijon Mayo, Garlic Aioli,
 Honey Mustard, Italian, Mayo, Russian

Beef Cheesesteak: Rib Eye, Grilled Onions Provolone, Horseradish Sauce **Chicken Cheesesteak:** Chicken, Grilled Onions, Provolone, As Jus

Coleslaw, Russian Dressing **Beef & Cheese:** Pickle Chips & Grilled

New Yorker: Corned Beef, Swiss,

Onion

A La Carte Ordering: \$35/Dozen BBQ Pulled Pork or Chicken: Coleslaw

Fry Bar - Pick 1 \$35 | Pick 2 \$64

Battered Fries, Curly Fries, Waffle Sweet Potato Fries, Tater Tots, Onion Rings Photo #1 Photo #2

Chicken Tenders - Hand Sliced & Breaded at Casey's

Included: Housemade Ranch

Choose 2: Buffalo, BBQ, Teriyaki, Sweet Chili, Honey Mustard, Hot Honey, Garlic Parmesan
50 Tenders - \$85
100 Tenders - \$160
150 Tenders - \$230
200 Tenders - \$300

Rosemary & Garlic Garlic Beef Tenderloin Sandwich Slices - 1.5oz Pieces

Included: Sauteed Mushrooms, Horseradish Cream, Brioche Slider Buns

\$28.95/LB - About 10 Slices in a Pound

Rosemary & Garlic Beef Tenderloin Steaks - 4oz Pieces

Included: Sauteed Mushrooms, Horseradish Cream, As Jus

10 Pieces - \$84 15 Pieces - \$115 20 Pieces - \$160 25 Pieces - \$205

Fried Cod - 4 oz Pieces

Included: Homemade Tartar Sauce

10 Pieces - \$40 15 Pieces - \$58 20 Pieces - \$78 25 Pieces - \$98

Lemon Herb Garlic Chicken Breast - 6oz

Teriyaki Chicken with Grilled Pineapple

10 Breasts - \$64 15 Breasts - \$90 20 Breasts - \$120 25 Breasts - \$145

Salmon: Firecracker or Italian Parmesan - 6oz

10 Filets - \$85 15 Filets - \$125 20 Filets - \$170 25 Filets - \$210

Side Dishes - ½ Pan 20 People | Full Pan 40 People

Baked Beans \$34 - \$65

Brussel Sprout & Butternut Squash with

Mashed Potatoes \$32 - \$55 Roasted Red Skins \$32 - \$55

Bourbon Maple Syrup \$42 - \$75

Rice: Lemon Herb, or Coconut \$28 - \$52 Sauteed Mushrooms & Onion \$34 - \$65

Fried Shrimp \$42 - \$75 Balsamic Grilled Vegetables: \$45 - \$82

Garlic Asparagus or Green Beans \$30 - \$55 Squash, Zucchini, Portabella Mushrooms,

Asparagus, Onions, Carrots

Salad Varieties - ½ Pan 15 People \$35 | Full Pan 40 People \$69 | Full Pan + 60 People \$99

2 Dressings Included, All Cheese On The Side

Dressing: Blue Cheese, Caesar, Greek, Creamy Ginger, Honey Mustard, Italian, Ranch, Raspberry Vinaigrette, Russian

House: Red Onion, Tomato, Cucumber, Mixed Cheese, Croutons

Michigan: Red Onion, Tomato, Cucumber, Blue Cheese Crumbles, Feta Cheese, Diced

Apples, Dried Cherries, Walnuts_Photo #1

Caesar: Romaine, Red Onion, Parmesan Cheese, Croutons, Lemon Wheels

Cobb: Red Onion, Tomato, Blue Cheese Crumbles, Feta Cheese, Bacon, Avocado, Boiled Egg

Photo #1

Greek: Red Onion, Tomato, Cucumber, Feta Cheese, Pepperoncini, Kalamata Olives, Beets

Add Salad Protein (6oz / Person):

Marinated Chicken Breast: \$3/Person Crunchy Chicken: \$4/Person

Marinated Steak Bites: \$5/Person Salmon: \$7.50/Person

Appetizers Per Dozen

Skewer: Antipasto \$26 Garlic & Herb Bread Knots \$12

Skewer: Savory n Sweet \$24 Loaded Potato Skins \$34
Skewer: Hawaiian Chicken \$30 Stuffed Mushrooms \$26

Skewer: Steak Bite \$35 Pigs in a Blanket \$20 Egg Roll: Irish Corned Beef \$55 Coconut Shrimp \$20

Egg Roll: Buffalo Chicken Crab Rangoons \$26

Egg Roll: Jalapeno Popper Sweet & Spicy Bacon Sausages \$20

Egg Roll: Southern Pulled Pork

Bites: Spinach Pie \$24 Bite: Chicken & Waffle \$32

Bites: Brie & Raspberry Phyllo \$24

Appetizers Per Pan - 1/3 Pan 15 People | 1/2 Pan 30 People

Soft Pretzels, Beer Cheese, Spicy Mustard \$36 | \$68 Jalapeno Popper Dip \$28 | \$48 Spinach & Artichoke Dip \$30 | \$55

Desserts:

Cheesecake Shooters (\$38/Dozen)

Flavors: Biscoff Cookie Butter, Caramel Frappuccino, Chocolate Oreo, Lemon, Pumpkin, Strawberry, Smores, Salted Caramel, Traditional, Turtle, Reese's Peanut Butter, White Chocolate Raspberry

Raspberry Cheesecake Egg Rolls \$22.00/Dozen

Pineapple Upside Down Cake \$3.00

Warm Churro Bundt Cake \$3.00

Churro Sticks with Caramel Sauce for Dipping \$2.25

3 Inch Cookies: Chocolate Chip, Sugar, Oatmeal Raisin, Birthday Confetti \$.80

Chocolate Caramel Salted Brownie *Must Order 45 - \$70.00

Peanut Butter Toffee Bars *Must Order 45 - \$75.00

Old Fashioned Glazed Donut *Must Order 24 - \$42.00

Cookie Monster: Milk Chocolate, Butterscotch,

Caramel, Pretzels, Oats *Must Order 45 - \$70.00

Chocolate Covered Oreos: Personalized Color - \$32.00/Dozen

Chocolate Covered Rice Krispy Treats: Personalized Color - \$30.00/Dozen

Chocolate Covered Wafer Cookies: Personalized Color - \$22.00/Dozen

Chocolate Covered Knot Pretzels: Personalized Color - \$22.00/Dozen

Beverage Options:

Non-Alcoholic - Coke, Diet, Sprite, Ginger Ale, Seltzers \$1.30 / Can Water Bottles \$.40 / Bottle

3 Gallon Punch - serves 40, 7 oz glasses

Alcoholic - Vodka, Rum, Tequila Based \$85-\$100 Mocktail \$45

Steel Hammered Buckets:

24 Mixed Flavor Seltzers - High Noon, White Claw \$43 24 Domestic Beers - \$32 24 Import Beers - \$38

Variety of Bars - Pricing for 3 Event Hours:

Mimosa Bar - \$6 / Person with Fruit Photo #1 - Photo #2

Flavors (Choose 2): Blackberry Lavender, Blueberry Lemonade, Peach, Pineapple, Pomegranate Cranberry Fusion, Strawberry, Traditional, Island: Mango, Pineapple, OJ

1 Flavor in a Carafe (8 Glasses): \$26

Bloody Mary Bar - \$7 / Person - 1.5oz Tito's pours

Vivo's Bloody Mary Mix from Eastern Market: Regular & Spicy, Pickle Slices, Celery, Pepperoni, Bacon Strips, Large Green Olives, Cheddar Cheese Cubes, Lemon, Limes, Casey's Rim Mix

*Add jumbo cocktail shrimp +\$1/person

Hot Chocolate & Coffee Bar - Non-Alcoholic \$5 / Person

Hot Coffee, Hot Chocolate, Whipped Cream, Milk Chocolate Syrup, Chocolate Chips, Marshmallows, Shredded Coconut, Crushed Peppermint, Crushed Toffee, Crispy Wafers

Alcoholic \$8 / Person - Add Stoli Vanilla Vodka, Kahlua Coffee Liqueur, Bailey's Irish Cream

Open Bar + \$4 Add 1 Hr

Beer and Wine: \$18 / Person House Liquor, Beer, Wine: \$23 / Person

Call Liquor, Beer, Wine: \$25 / Person

Top Shelf/All Inclusive: \$29 / Person

Final Details:

A \$100.00 deposit is required to reserve for your date.

This amount will be taken off the total on your event day.

Our next steps would be selecting the food you would like to see pricing for; We always suggest picking out everything you'd like and adjusting. We can build you a quote and we can work together from there.

Feel free to call or text with questions or planning!

The catering team at Casey's is looking forward to the opportunity to work with you.

248-669-5200 - Extension #2