

CASS

Catering 🍴 Events 🍴 Experiences

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About Cass Catering

Taste. Quality. Dependability.

These are the main ingredients for an extraordinary caterer. You can depend on Cass to provide quality food that tastes amazing every time. From attended buffets to elaborate food displays, Cass offers a unique range of menu selections and service formats to best fit your needs.

With over two decades of event planning experience, rest easy knowing that Cass can make your vision come to life.



SERVICE

Cass Catering provides all necessary wait staff to clear and clean throughout the event. Every gathering is also provided with Linens, Plateware, Flatware, Table Water Service, Professional Staff, and Dessert Management. Have a vision for your wedding but don't see it as an option? Just ask! Our team loves the opportunity for bringing your ideas to life!



Brunch Menu

BRUNCH BUFFET PACKAGE

\$25 per Guest

- **Choice of Waffle or Omelet Station** both Chef Attended and supplied with Necessary Toppings and Condiments
- **Chicken Piccata**
- **Michigan Salad**
- **Crispy Bacon & Sausage Links**
- **Cheesy Potato Casserole**

Add-On Brunch Options

- Strawberry Cream Cheese French Toast Bake (Add \$4 Per Guest)
- Sliced Fresh Fruit And Berries (Add \$3 Per Guest)
- Assortment Of Bagels And Toast With Variety Of Cream Cheeses And Spreads (Add \$4 Per Guest)
- Cinnamon Coffee Cake (Add \$2 Per Guest)
- Assortment Of Fresh Baked Muffins (Add \$3 Per Guest)
- Sugar Glazed Ham Carving Station With Accompaniments (Add \$5 Per Guest)
- Oven Brownd Turkey Carving Station With Accompaniments (Add \$6 Per Guest)

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

BBQ Menu

2 ENTREE PACKAGE

\$30 per Guest

4 ENTREE PACKAGE

\$35 per Guest

- Choice of Two Individual Appetizers
- Choice of BBQ Entrees
- Choice of Two Hot BBQ Sides
- Choice of Two Cold BBQ Sides
- House Fried Potato Chips
- Relish Tray of Pickles & Olives
- Condiments & Buns

Station Selections

ENTREES

- Italian Sausage with Peppers & Onions
- Polish Sausage with Kraut
- 1/4 pound Hamburgers
- 1/4 pound Veggie Burgers
- BBQ Chicken Breast
- Pulled BBQ Chicken
- Grilled Veggie Kabobs (Add \$0.50/guest)
- Marinated Chicken Kabobs (Add \$1.00/guest)
- Southern Pulled Pork (Add \$1.50/guest)
- Smoked Pork Spareribs (Add \$2.00/guest)
- Texas Style Beef Brisket (Add \$2.00/guest)
- Marinated Steak Kabobs (Add \$2.50/guest)
- 12oz New York Strip Steaks (Add \$3.00/guest)
- Grilled Atlantic Salmon (Add \$3.00/guest)

HOT BBQ SIDES

- Ranch Style Baked Beans
- Pint-size Corn Cobs with Dill Butter

HOT BBQ SIDES CONT.

- Steamed Seasonal Vegetables
- Roasted Redskin Potatoes
- Braised Collard Greens
- Creamy Scalloped Potatoes
- Cheesy Au Gratin Potatoes
- Baked Macaroni & Cheese
- Petite Baked Potato with Fixin's
- Cheddar Whipped Potatoes

COLD BBQ SIDES

- Smokehouse Potato Salad
- Italian Pasta Salad
- Sweet Cornbread Muffins
- Cheesy Tortellini Salad
- Broccoli with Bacon Salad
- Creamy Coleslaw
- Vinaigrette Coleslaw

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Buffet Style

SILVER PACKAGE

\$35 per Guest

- **Appetizer** - Imported and Domestic Cheese Board (see menu for details)
- **Choice of One Salad**
- **Choice of One Pasta**
- **Choice of Two Entrees** - Add A Third Entrée for only \$5 Per Guest
- **Choice of Two Sides**
- **House Baked Rolls** - with Honey Butter

GOLD PACKAGE

\$40 per Guest

- **Choice of One Display Appetizer**
- **Choice of Two Individual Appetizers**
- **Choice of One Salad**
- **Choice of One Pasta**
- **Choice of Two Entrees**- Add A Third Entrée for only \$5 Per Guest
- **Choice of Two Sides**
- **House Baked Rolls** - with Honey Butter
- **Choice of One Late Night Treat**

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Strolling Style

3 STATION PACKAGE

\$45 per Guest

4 STATION PACKAGE

\$55 per Guest

5 STATION PACKAGE

\$65 per Guest

Station Selections

Mexican Town: Chef-Assembled Fiesta Sampler

Flights - Hand-Mixed Fresh Guacamole with Lime and Tortilla (V) Chili-Rubbed Flank Steak, Adobo Pepper Jam, and Fresh Cilantro Crema Roasted Corn Polenta, Black Bean Puree with Garlic (V)

Greek Town: Baby Lamb Sliders & Trio of

Hummus - Gyro-Spiced Lamb Sliders, Pita Buns, Creamy Tzatziki, and Kasseri Cheese Traditional Tahini Hummus (V) Mediterranean-Style Hummus with Cucumber, Kalamatas, and Fresh Feta (V) Robust Roasted Garlic and Lemon Hummus (V)

Motown: Chef-Attended Creamy Mac n' Cheese Bar (V-optional)

- Al Dente Cavatappi and Elbow Macaroni. Cheddar-Stout Sauce and Manchego-Brie Sauce. Fixing's - Diced Smoked Beef Brisket, Diced Tomato, Peas, Crispy Onions, Blue Cheese Crumbles, Scallions

Main Street Market Deli Station - Smoked Brisket Sandwich- Sliced Beef Brisket, Onion Kaiser, Creamy Slaw, Smoked Cheddar and Canadian Rye Whiskey BBQ Sauce Turkey Slider- Whiskey Braised Red Onion, Gouda and Cranberry Hooch Aioli Dill Havarti Grilled Cheese Fingers With Tomato Bisque Dip (V) Crispy Onion Rings and Seasoned French Fries

Eastern Market: Farm-to-Table Salad

Station (V) - Caesar Salad—Chopped Romaine, Butter Croutons, Parmesan Cheese, Cracked Black Pepper, served with Caesar Dressing Traverse City Special—Baby Spring Mix, Candied Walnuts, Blue Cheese Crumbles, Sliced Michigan Apples and Michigan Tart Cherry Vinaigrette Dearborn Fatoush—Chopped Romaine, Toasted Pita Bread, Fresh Cherry Tomatoes, Chickpeas, Red Cabbage, Mini Cucumbers, Sliced Red Onions, Parsley, Mint and a Tangy Lemon Vinaigrette

Charcuterie Station - Assortment of Salamis, Sausages and Prosciutto, Rustic Bakery Breads, Crostini and Parmesan Crisps Assorted Cheese Board Assortment of Pickles and Olives

Dancin' in the Streets: Detroit Dessert Bar

- Mini Sanders Hot Fudge Cream Puffs, Mini Faygo Root Beer Floats, Mini Vernors Ginger Ale Floats

Made To Order Liquid Nitrogen Ice Cream

Bar - Includes a full topping bar with candy crumbles, fruit toppings, hot fudge, caramel, and whipped cream. Select Two Flavors: Vanilla, Chocolate, Strawberry, Mint, Coffee, Lavender Cream, and Caramel

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Appetizers

INDIVIDUAL APPETIZERS

Host Choice of either Passed or on Display

CHICKEN

Chicken and Waffle Bites - Maple Chardonnay Drizzle

Chicken with Mushroom Duxelle - Wrapped in Puff Pastry

Carolina Style Pulled Chicken Canape - Corn Muffin, Micro Slaw

Char-Grilled Chicken Caesar Crostini - Chiseled Parmesan, Slivered Onion, Grape Tomato, Crisp Caper

Coconut Chicken Tenderloins - Pineapple Jalapeno Relish

Chicken Brochettes (GF) - Coconut Lemongrass, Peanut

VEGETARIAN

Caprese Skewers (GF) - Cilliegini, Tomato, Basil and Balsamic Reduction

Feta and Watermelon Lollipops (GF) - Extra Virgin Olive Oil, Cracked Black Pepper

Sourdough Grilled Cheese - Creamy Dill Havarti, Roasted Tomato Bisque

Risotto Croquettes - Chiseled Parmesan, Olive Tapenade

Elote Flat Breads - Roasted Local Corn, Cotija Cheese, Micro Cilantro

Local Cherry Pecan Goat Cheese Truffles (GF) - Dried Cherries, Toasted Pecan, Chevre Cheese

Fillo Wrapped Asparagus Tips - Asiago and Blue Cheese

PORK

Shallot Devilish Eggs - Niman Ranch Pork Belly, Crisp Caper

Spicy Pork Medallions - Pineapple Jalapeno Relish, Micro Cilantro

Bacon Wrapped Water Chestnuts (GF) - Sweet Thai Chili Glaze

Ham Pate - Smoked Ham, Creamy Dill Havarti, Cornichons, Sourdough Cracker

BEEF

Rosemary Beef Tenderloin Brochette - Roasted Red Peppers, Juniper Demi-Glace

Filet with Mushroom Duxelle - Wrapped in Puff Pastry, Horseradish Aioli

Braised Shortrib Canapes - Piped Parsnip, Potato Blini

Steak Crostini - Gorgonzola, Blueberry Onion Marmalade

Smoked Meatball Bites - Local Soda BBQ Sauce

Beef Bruschetta - Filet, Scallion Tomato Relish, Caramelized Garlic, Micro Arugula

SEAFOOD

Quick Smoked Salmon Tartare (GF) - Seedless Cucumber, Organic Dill, Free Range Egg, Snipped Chives Mascarpone Mousse

***Louisiana Style Crab Cakes** (Add \$3 Per Guest) - Cajun Remoulade Sauce

Chili Lime Salmon Satay (GF) - Robust Southwest Seasonings

***Colossal Poached Shrimp (GF)** (Add \$4 Per Guest) - Horseradish Vodka Cocktail Sauce

***Coconut Shrimp** (Add \$3 Per Guest) - Lemon Horseradish Crème

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Appetizers

DISPLAY APPETIZERS

Summer Bruschetta Grazing Board -

Heirloom Tomato and Basil Salad, House Boursin, Preserved Lemon Hummus, Ricotta with Honey and Micro Basil

Dips and Spreadable's - Warm Parmesan and Artichoke Fondue with Pita Chips, Roasted Vegetable Tapenade with Garlic Crostini, Preserved Lemon Hummus with Soft Pita

Napa Valley Flat Bread Display - Charred Vegetable with Smokey Black Beans and Monterrey Jack Cheese, Smoked Chicken with Caramelized Onions, Goat Cheese, and Arugula Pesto Sicilian-Style with Salami and Sun-Dried Tomato
Buffalo Chicken with Roquefort Cheese, Shaved Celery and Carrots

Snacking Cup Parfaits - Buffalo Ranch Snacking Crackers, Skillet Toasted Almonds and Cashews, Spiced Crispy Chickpeas

***Iced Seafood Display** (Market Price Upgrade) - Jumbo Gulf Shrimp, Crab Claws, Puget Sound Oysters on the Half Shell, Horseradish Vodka Cocktail Sauce, Cajun Remoulade, Mustard Tarragon Cream and Lemon Wedges

Crudit  Vegetables - Cucumber Dill Chevre Dip, Buttermilk Ranch

Imported and Domestic Cheese Board - Grape Clusters, Seasonal Berries, Skillet Toasted Whole Almonds, Imported Crackers, Lightly Toasted Baguette Slices, Garnished with Fresh Herbs

Brie Encroute - Dried Cherry Compote, Cracker Assortment

Fresh Fruit and Berries - Local Honey Greek Yogurt

Flame Roasted Vegetables and Marinated Mushrooms - Drizzled with Balsamic Reduction, Chiseled Parmesan

***Traditional Antipasto** (Add \$4 Per Guest) - Soppressata, Genoa Salami, Pepperoni, Prosciutto, Assorted Imported and Domestic Cheeses, Ciliegine Caprese Salad, Fire Roasted Vegetables with Balsamic Glaze, Marinated Portobello Mushrooms, Imported Marinated and Cured Olives, Balsamic Braised Cipollini, Tapenades and Spreads, Grape Clusters, Assorted Dried Fruit, Rosemary Sprigs, Tuscan Bread, Crostini, Sliced Baguettes, Skillet Toasted Whole Almonds

***Southern Antipasto** (Add \$2 Per Guest) - Thinly Sliced Smoked Virginia Ham and Hickory Sausage, Chiseled Parmesan, Smoked Cheddar, Swiss Cheese, Platter of Fried Green Tomatoes with Garlic Aioli, Crisp Pepper Bacon, Imported Marinated and Cured Olives, Bread and Butter Pickles, Pickled Beets, Marinated Artichoke Hearts, Rye Crisps, Sesame and Poppy Crostini, Grape Clusters, Dried Peaches, Skillet Toasted Almonds

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Main Selections

ENTREES

CHICKEN

Traverse City - Sautéed Boneless Breast, White Wine Cream Sauce, Local Drunk Cherries

Marsala - Sautéed Boneless Breast, Golden Mushrooms, Rich Marsala Wine Reduction

Dijonnaise (GF) - Broiled Airline Breast, Tangy Dijon Mustard Sauce

Piccata - Sautéed Boneless Breast, Lemon White Wine Sauce, Capers

Italian Chicken (GF) - Braised Boneless Thighs, White Wine, Tomatoes, Golden Mushrooms, Green Pepper

Crispy Butter Crumb - Bone In Breast, Savory Butter Crumb Coating, Herbs

BEEF

Sliced Roast Sirloin - Cabernet Red Wine, Seared Mushrooms

Bistro Style Sliced Roast Sirloin - Bourbon Mustard Glace with Caramelized Baby Onions

Braised Beef Brisket - Guinness Stout, Shallot, Organic Thyme

Sliced Beef Tenderloin (GF) (Add \$11 Per Guest) - Herb Butter

***Chef Carved Manhattan Strip Loins (GF)** (Add \$9 Per Guest) - Rosemary Jus

***Chef Carved Prime Rib Roast (GF)** (Add \$6 Per Guest) - Vernors Zip Sauce, Horseradish Aioli

PORK

Glazed Pork Tenderloin (GF) - Honey Bourbon BBQ

Fall Spiced Pork Loin - Organic Apple, Saigon Cinnamon, Demi Reduction

Maple Pecan Pork Chops - Center Cut Chops, Maple Candied Pecans

SEAFOOD

Salmon (GF) - Pan Seared, Sweet Thai Chili Glaze

Lake Michigan Whitefish - Savory Butter Crumb Coating, Herbs, Remoulade Sauce, Lemon

***Maryland Crab Cakes** (Add \$4 Per Guest) - Jumbo Lump Crab, Panko, Pineapple Jalapeno Relish

VEGETARIAN

Crispy Portabello Romesco - Panko Breaded Mushrooms, Spaghetti Squash, Romesco Sauce

Garden Vegetable Lasagna - Bechamel, Roasted Mix of Garden Vegetables, Creamy Ricotta

Lasagna Rolls - Palomino Sauce, Fresh Mozzarella

Vegetable Croquettes - Parmesan Garlic Aioli

Stuffed Tomatoes (GF) - Pearl Cous Cous, Goat Cheese, Scallion, Fresh Herbs

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Other Selections

SALAD

Includes Our Specialty House Baked Bread with Whipped Butter

Garden Salad (GF) - Mesclun Greens, Sliced Radishes, Grape Tomatoes, Shredded Carrots Buttermilk Ranch and Herb Vinaigrette

Classic Caesar - Crispy Hearts of Romaine, Slivered Red Onion, Chiseled Parmesan, Garlic Croutons and Creamy Caesar Dressing

Chopped Wedge (GF) - Iceberg Lettuce, Cherry Tomatoes, Blue Cheese Crumbles, Green Onion Rings, Smoked Bacon and Roquefort Dressing

Michigan Salad (GF) - Spring Greens, Local Dried Cherries, Candied Walnuts, Slivered Red Onion, Chevre Cheese and Strawberry Vinaigrette

PASTA

Gluten Free Pasta Primavera (GF) - Roasted Tomatoes, Garlic, Zucchini, Squash, Crimini Mushroom, And Extra Virgin Olive Oil

Gemelli - White Wine, Garlic Butter, Fresh Parsley

Farfalle Alfredo - Creamy Garlic Alfredo Sauce, Fresh Parsley

Baked Ziti - Layers Of Pasta, Red Sauce, Fresh Mozzarella

Mostaccioli - Meatless Marinara, Mozzarella, Chiseled Parmesan

Baked Mac and Cheese - Béchamel, Cheddar, Mozzarella, Chiseled Parmesan

Gnocchi - Brown Butter And Sage Sauce

SIDES

House Medley Vegetables (GF) - Roasted Brussels, Cauliflower, Baby Carrots, Balsamic Glaze

Glazed Carrots (GF) - Butter, Maple, Ginger

Roasted Cauliflower (GF) - Olive Oil And Sea Salt

Provencal Style Ratatouille (GF) - Eggplant, Roma Tomatoes, Yellow Squashes, Zucchini, Onion, Garlic, Red And Yellow Bell Pepper

Grilled Asparagus (GF) - Citrus Butter

Steamed Broccoli (GF) - Sesame Oil, Red Pepper Flake, Toasted Sesame

Creamed Spinach (GF) - Boursin Cheese

Roasted Baby Potatoes (GF) - Baby Reds, Fresh Herbs

Potato Gratin (GF) - Layers Of Potatoes, Cheddar Cheese And Cream

Creamy Scalloped Potatoes (GF) - Layers of Potatoes, Smoked Gouda And Cream

Buttermilk Smashed Potatoes (GF) - Toasted Shallots

Quinoa Pilaf (GF) - Roasted Butternut Squash

Traditional Rice Pilaf (GF) - Butter And Fresh Herbs

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Late Night Treats

SNACKS

Pizza Fingers - Assortment of Cheese, Pepperoni & Garden Vegetable

Sliders - Classic American With Onions, Cheese, Pickles, Mustard & Ketchup

Mini Coneys - Detroit Coney Chili, Mustard & Ketchup

Bite Sized Brats - Braised Onions, Mustard & Ketchup

Baby Kielbasas - German Kraut, Mustard & Ketchup

Pierogi Bites - Potato Cheddar With Sour Cream & Caramelized Onions

French Fry Cups - Sea Salt & Cracked Black Pepper Shoe Strings, Sweet Potato Fries With Sriracha Aioli

Chicken Wings And Rings - Honey BBQ, Buttermilk Ranch, Mild Buffalo Sauce

Jumbo Soft Pretzels - Stout Cheddar Cheese, Whole Grain Mustard & Honey Mustard

Party Subs - House Baked Sub Bread, Ham, Salami, Turkey, Cheese, Shredded Iceberg, Tomato, Slivered Onion, Banana Peppers and House Vinaigrette

Popcorn Bar - Butter And Sea Salt, Caramel, Candied Rainbow

SWEETS

Liquid Nitrogen Milk Shakes - Vanilla Bean, Chocolate & Strawberry Ice Cream

Ice Cream Bar - Waffle And Sugar Cones with Vanilla Bean, Chocolate, & Strawberry Ice Cream

Cookies, Brownies, and Milk - Chocolate Chunk Cookies, Decadent Fudge Brownies & 2% Milk Shooters

Donut Stand - Vanilla Sprinkle, Boston Cream, Bear Claw, Glazed, Red Velvet

Campfire S'Mores - Cinnamon Sugar Grahams, Chocolate Bars, Nutella, Peanut Butter, Marshmallows

Italian Cookie Collection - Butter Cookies, Almond Cookies, Biscotti

Sweet Table - A Selection of Mini Pastries, Cakes, Tortes, and Hand Held Desserts

Pricing

Unless already included in your Dinner Package, you may add on any Late Night Treat for an additional fee. Please inquire for an Official Quote.

ADD ONE TREAT... \$5 per guest

ADD TWO TREATS... \$8 per guest

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Cake Menu

CAKE FLAVORS

Yellow • French Vanilla • Classic White • Chocolate • Marble • Cherry Chip • Banana (with or without nuts) • Strawberry • Lemon Poppyseed • Fall Spice • Red Velvet • Strawberries And Cream • Orange • Orange Creamsicle • Cherry Nut • Carrot Cake • Chocolate Stout • Root Beer Float

MOUSSE FILLING

Strawberry Fluff • Royal Raspberry • Meyer Lemon • White Chocolate • Milk Chocolate • Dark Chocolate • Irish Cream • Oreo Cookie • French Roast Coffee • Key Lime

FRUIT FILLING

Simply Strawberry • Michigan Cherry • Wild Blueberry • Apple Cobbler • Apple Butter • Romeo Peach • Lemon Curd

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Pricing Guide →



WEDDING CAKE

(Starts at \$3.50 per Serving)

This Would Include Choice Of Any One Flavor Cake And Any Filling From Our Selections. Includes Delivery.

SHEET CAKE

(Starts at \$2.50 per Serving)

Available To Supplement Smaller Tiered Weddings Cakes. Includes Choice Of Any One Flavor Cake And Any Filling From Our Selections. A Small Delivery Fee Will Apply.

CUPCAKE TIER

(Starts at \$28.00 per Dozen)

Includes Choice Of Most Cake Flavors. Subject To \$50.00 Stand Rental And \$100 Fully Refundable Stand Security Deposit. A Small Delivery Fee Will Apply. Pickup Available. Includes Cake Topper for Ceremonial Cutting. Multiple Cake Flavors And Fillings Available For An Additional Cost. Ask For Details!

DONUT TIER

(Starts at \$28.00 per Dozen)

Includes Choice Of Most Donut Flavors. Subject To \$50.00 Stand Rental And \$100 Fully Refundable Stand Security Deposit. A Small Delivery Fee Will Apply. Pickup Available. Includes Cake Topper for Ceremonial Cutting. Ask For Details!

Toppers

**More Dessert Options for
your Reception Can Be
Found On Our Late Night
Sweets Menu**

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Bar Corkage



BARTENDERS ONLY **(\$45.00 per Hour per Bartender)**

1 Bartender Per 75 Guests Required. Minimum 4 Hours and Must Include Setup and Breakdown Time. Client Provides All Bar Setups, Mixers, Soft Drinks, Cups, Ice, and Alcohol

BEER AND WINE BAR **(\$1.25 per Guest per Hour)**

4 Hour Minimum Required. Includes Bar Setups, Ice, Clear Disposable Cups, 1 Bartender per 100 Guests, Client Provides All Beer and Wine.

FULL BAR **(\$2.00 per Guest per Hour)**

Minimum 4 Hours and Must Include Setup and Breakdown Time
Includes Bar Setups, Ice, Clear Disposable Cups, Mixers, Soft Drinks, Bar Garnish, Stirrer Sticks, Frill Picks, 1 Bartender per 75 Guests, Client Provides All Beer, Wine, and Liquor.

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