

CASS

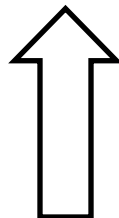
Catering  Events  Experiences



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ABOUT CASS CATERING

The team at Cass Catering has over 25 years of combined catering and hospitality experience. The Oakland County based catering company specializes in catering services for private events, corporate events, on-site production, social events, and weddings. We carefully listen to specific client requests and design menus that best reflects their needs all while creating an unforgettable experience from beginning to end.



Catering. Events. Experiences.

BREAKFAST MENU

CLASSIC CONTINENTAL

- ◇ Fresh Assorted Pastries
- ◇ Bagels and Cream Cheese
- ◇ Fresh Fruit Salad
- ◇ Chilled Fruit Juice
- ◇ Signature Blend Coffee
- ◇ Assorted Herbal Teas
- ◇ Baked Muffins

\$8 per guest

EARLY BIRD BREAKFAST BUFFET

- ◇ Fluffy Scrambled Eggs
- ◇ Sausage
- ◇ Crispy Bacon *turkey option available upon request*
- ◇ Fresh Fruit Salad
- ◇ Assorted Breakfast Pastries
- ◇ Country Fried Potatoes
- ◇ Chilled Fruit Juice
- ◇ Signature Blend Coffee
- ◇ Assorted Teas

\$14 per guest

SIGNATURE PANCAKE OR WAFFLE BAR

- ◇ Toppings include:
 - Strawberries
 - Blueberries
 - Maple Syrup
 - Pecan Syrup
 - Butter
 - Whipped Cream
- ◇ Fluffy Scrambled Eggs
- ◇ Cheesy Hash Brown Casserole
- ◇ Chilled Fruit Juice
- ◇ Signature Blend Coffee
- ◇ Assorted Teas

\$12 per guest

Cooked onsite-Add \$100 per chef attendant fee

BRUNCH MENU

- ◇ Scrambled Eggs
- ◇ Sausage Links
- ◇ Blueberry Cream Cheese French Toast Bake
- ◇ Crispy Bacon
- ◇ Fresh Baked Breakfast Pastries
- ◇ Cheesy Hash Brown Casserole
- ◇ Chicken Picatta
- ◇ Garden Vegetable Rice Pilaf
- ◇ Michigan Greens Salad
- ◇ Medley-Brussels, Carrots, Cauliflower, Balsamic

- ◇ Mini Dessert Assortment

- ◇ Chilled Fruit Juice
- ◇ Fresh Brewed Coffee
- ◇

\$22 per guest

Minimum 50 guests required

COOKED-TO-ORDER OMELET STATION

- ◇ Omelet options include:
 - ◇ Chopped Baby Spinach
 - ◇ Feta Cheese
 - ◇ Tomato
 - ◇ Mushrooms
 - ◇ Onions
 - ◇ Green Peppers
 - ◇ Hickory Smoked Ham
 - ◇ Sharp Cheddar
 - ◇ Cheesy Hash Brown Casserole
 - ◇ Chilled Fruit Juice
 - ◇ Signature Blend Coffee
 - ◇ Assorted Teas

\$14 per guest

\$100 per chef attendant fee required

DELI, SOUPS, AND SALADS

BOXED LUNCHES

- ◇ One Thick-Stacked Sandwich
- ◇ Two Specialty Side Salads
- ◇ Potato Chips
- ◇ Cookie
- ◇ Disposable Utensils

Under 100
\$10 per box

100 or more
\$9 per box

Choice of up to three different sandwiches per order from the meat selections below

PARTY SUBS AND CLUBS

- ◇ Italian-Salami, Ham, and Pepperoni
- ◇ Turkey and Swiss
- ◇ Albacore Tuna With Cucumber
- ◇ Traditional Club
- ◇ Vegetarian Caprese
- ◇ Choice of Two Side Salads
- ◇ Complete with All of Your Favorite Condiments

\$10 per guest

CLASSIC DELI DELIGHTS

- ◇ Build your own Sandwich with
Fresh Baked Breads
Choice of Three Meats
Two Cheeses
- ◇ Choice of Two Side Salads
- ◇ Complete with all of your favorite condiments

\$11 per guest

DELI MEAT SELECTIONS

- ◇ Smoked Turkey Breast
- ◇ Medium Roast Beef
- ◇ Hickory Smoked Ham
- ◇ Lean Corned Beef
- ◇ Albacore Tuna Salad
- ◇ Signature Chicken Salad
- ◇ Vegetarian Caprese

CHEESE SELECTIONS

- ◇ Baby Swiss
- ◇ American
- ◇ Sharp Cheddar
- ◇ Provolone
- ◇ Muenster

SOUP AND SALAD BUFFET

- ◇ Chicken Noodle and Cream of Broccoli Soup
- ◇ Assorted Selection of Greens
- ◇ Julienned Grilled Chicken Topping
- ◇ Selection of Fruit and Vegetable Toppings
- ◇ Variety of Dressings
- ◇ Bakery Basket with Butter
- ◇ Choice of Two Side Salad Selections

\$12 per guest

PREMIUM DELI LUNCH BUFFET

- ◇ Chicken Noodle and Cream of Broccoli Soup
- ◇ Choice of One Side Salad
- ◇ Pre-made Sandwiches Include:
Roast Beef On Focaccia with Boursin Cheese, Pickled Red Onion and Arugula
Corned Beef and Swiss on an Onion Roll, Creamy Cole Slaw, Russian
Dressing
- ◇ Chicken Club
Tomato Caprese Wrap-Sliced Tomato, Fresh Mozzarella, Basil, and Balsamic Vinaigrette
- ◇ Relish Tray
- ◇ Assorted Potato Chips

\$14 per guest

SIDE SALAD SELECTIONS

- ◇ Dill-Redskin Potato Salad
- ◇ Italian Pasta Salad
- ◇ Broccoli With Bacon Salad
- ◇ Roasted Cauliflower With Bacon Salad
- ◇ Creamy Coleslaw
- ◇ Cheese Tortellini Pasta Salad
- ◇ Marinated Artichoke & Tomato Salad
- ◇ Garden Salad *(not available with a boxed lunch)*
- ◇ Fresh Cut Fruit Salad

BUFFET SELECTIONS

Includes choice of one starch, one vegetable, and one pasta.
Also includes a mixed greens salad with dressing, fresh bakery basket with butter,
and up to five randomly selected cold side salads.

ENTRÉE SELECTIONS

- ◇ Traverse City Chicken
- ◇ Chicken Marsala
- ◇ Chicken Florentine
- ◇ Chicken Piccata
- ◇ Bone-in Butter Crumb Chicken
- ◇ Italian Chicken Breast
- ◇ Cabernet Mushroom Beef
- ◇ Bistro Style Beef
- ◇ Roast Beef with Rosemary Au Jus *Gluten Free*
- ◇ Herb Encrusted Whitefish
- ◇ Grilled Chicken Saltimbocca *Gluten Free*
- ◇ Vegetarian Portobello Romesco
- ◇ Vegan Ratatouille

STARCH SELECTIONS

- ◇ Italian Roasted Redskin Potatoes
- ◇ Parmesan Whipped Potatoes
- ◇ Au Gratin Potatoes
- ◇ Scalloped Potatoes
- ◇ Twice Baked Potatoes
- ◇ Garden Vegetable Rice Pilaf

VEGETABLE SELECTIONS

- ◇ Green Bean Almondine
- ◇ Medley-Brussels, Carrots, Cauliflower, Balsamic
- ◇ Sautéed Zucchini and Squash
- ◇ Maple Glazed Carrots
- ◇ Broccoli with Carrots and Leeks

PREMIUM ENTRÉE SELECTIONS

- ◇ Roast Prime Rib Au Jus **add \$6/guest**
- ◇ Halibut Jardinière **add \$5/guest**
- ◇ Mediterranean Salmon **add \$4/guest**
- ◇ Citrus Soy Glazed Salmon **add \$4/guest**
- ◇ Maple Pecan Pork Chops **add \$3/guest**
- ◇ Apricot and Sage Pork Loin **add \$3/guest**
- ◇ Fall Spiced Apple Pork Loin **add \$3/guest**

PASTA SELECTIONS

- ◇ Bowtie Pasta with Garlic Butter
- ◇ Mostaccioli with Marinara Sauce
- ◇ Tomato and Roasted Garlic Linguine
- ◇ Bowtie Alfredo
- ◇ Macaroni and Cheese
- ◇ Meat Lasagna **add \$2/guest**
- ◇ Vegetarian Lasagna **add \$2/guest**

25-49 GUESTS

One Entrée	\$16
Two Entrées	\$18
Three Entrées	\$20

50-99 GUESTS

One Entrée	\$14
Two Entrées	\$16
Three Entrées	\$18

100 GUESTS OR MORE

One Entrée	\$12
Two Entrées	\$14
Three Entrées	\$16

SMOKEHOUSE BBQ

INCLUDES THE FOLLOWING:

BBQ Pulled Pork
Bone In BBQ Chicken
Shredded BBQ Beef Brisket
Dry Rubbed Spareribs
Loaded Pit Beans
Smoked Mac and Cheese
Sweet Vinaigrette Cole Slaw
Smokehouse Potato Salad
Corn Bread with Butter
Assortment of Sauces
Onion and Kaiser Rolls
Condiments

Over 100 guests:

\$17 per guest

Under 100 guests:

\$19 per guest

MIX AND MATCH BBQ MENU

DOUBLE TROUBLE

- ◇ Two Entrée Selections
- ◇ Two Hot Sides
- ◇ Two Cold Sides
- ◇ Assorted Potato Chips
- ◇ Relish Tray
- ◇ Appropriate Condiments

\$12 per guest

THE TRIFECTA

- ◇ Three Entrée Selections
- ◇ Two Hot Sides
- ◇ Two Cold Sides
- ◇ Assorted Potato Chips
- ◇ Relish Tray
- ◇ Appropriate Condiments

\$15 per guest

HOG HEAVEN

- ◇ Four Entrée Selections
- ◇ Two Hot Sides
- ◇ Two Cold Sides
- ◇ Assorted Potato Chips
- ◇ Relish Tray
- ◇ Appropriate Condiments

\$18 per guest

ENTRÉE SELECTIONS

- ◇ All Beef Hot Dogs
- ◇ Italian Sausage with Peppers and Onions
- ◇ Polish Sausage with Kraut
- ◇ 1/4 lb. Hamburgers
- ◇ 1/4 lb. Turkey Burgers
- ◇ 1/4 lb. Veggie Burgers
- ◇ Bone-in BBQ Chicken
- ◇ Pulled BBQ Chicken
- ◇ BBQ Chicken Breast **add \$1/guest**
- ◇ Marinated Chicken Kabobs **add \$2/guest**
- ◇ Southern Pulled Pork **add \$3/guest**
- ◇ Smoke Spareribs **add \$4/guest**
- ◇ Shredded BBQ Beef Brisket **add \$5/guest**
- ◇ Marinated Steak Kabobs **add \$5/guest**
- ◇ Grilled Atlantic Salmon **add \$5/guest**

HOT SIDE SELECTIONS

- ◇ Loaded Pit Beans
- ◇ Pint-size Corn Cobs with Dill Butter
- ◇ Steamed Seasonal Vegetables
- ◇ Roasted Redskin Potatoes
- ◇ Cheddar Whipped Potatoes
- ◇ Creamy Scalloped Potatoes
- ◇ Cheesy Au Gratin Potatoes
- ◇ Smoked Mac & Cheese
- ◇ Roasted Cauliflower Casserole

COLD SIDE SELECTIONS

- ◇ Creamy Coleslaw
- ◇ Sweet Vinaigrette Coleslaw
- ◇ American Potato Salad
- ◇ Dill Redskin Potato Salad
- ◇ Macaroni Salad
- ◇ Italian Pasta Salad
- ◇ Smokehouse Potato Salad
- ◇ Fresh Cut Fruit Salad
- ◇ Vegetable Platter with Dip
- ◇ Garden Salad with Dressing
- ◇ Tossed Caesar Salad
- ◇ Summer Berry Greens Salad
- ◇ Sweet Corn Bread Squares
- ◇ Cheese Tortellini Pasta Salad
- ◇ Broccoli with Bacon Salad
- ◇ Roasted Cauliflower With Bacon

Onsite Grilling Available for an Additional \$150-Includes Grill and Grill Attendant

STROLLING STATIONS

COCKTAIL HOUR

Butler-Passed Hors D'Oeuvres

Choice of 2 Hors D'Oeuvres selections from page 11

Cheese and Fruit Display with Crackers and Crostini

DINNER RECEPTION

Pasta Station

Choice of two pastas and two sauces premixed

Pasta Selection Includes: Penne, Fusilli, & Farfalle

Sauce Selection Includes:

Creamy Alfredo Sauce with a Blend of Parmesan and Pecorino

Vodka Sauce of Pancetta, Scallion, and a Touch of Spice in a Pink Sauce

Fresh Marinara Finished with Aromatic Basil

Basil Pesto *choice of olive oil or cream based*

Traditional Bolognese *meat sauce*

Carving Station

Choice of two meats, chef-attended, including appropriate house breads

Carved Top Round with Horseradish Aioli

London Broil

Oven Roasted Turkey with Sun Dried Cranberry Sauce

New York Deli Style Corned Beef Brisket with Whole Grain Mustard

Roasted Loin of Pork with Apple Chutney

Kosher Style Pastrami with Russian Dressing and Deli Mustard

Whole Beef Tenderloin **upgrade for \$4.00 per guest**

Baby Lamb Chops **upgrade for \$6.00 per guest**

Mashed Potato Bar

Traditional Mashed and Sweet Potato Mashed

Served in a Martini Glass with Toppings, including:

Olives, Bacon, Grated Cheddar Cheese, Sour Cream, Chives, Chili, Gravy, and Salsa

STROLLING STATIONS PAGE 2

FOR THE KIDS

All Beef Sliders
Mini All Beef Coney Dogs
French Fries and Onion Rings

DESSERTS

Ice Cream Sundae Bar
Faygo Floats

NON-ALCOHOLIC BEVERAGE BAR

Assorted Soft Drinks and Bottled Water

PACKAGE PRICING:

\$35 per guest
minimum 100 guests required



HORS D'OEUVRES

Pricing is Based on 50 Pieces of Each Item

Includes 1 Hour of Service Time in
a Stationed Hors D'Oeuvres Format

Service Time Can Be Added For an Additional \$100 Per Full Hour

Includes High Grade Disposable Plates, Forks, Knives, Napkins, Chafers, Sterno,
Serving Utensils, and Buffet Linens

Butler Passed Appetizers Available With Additional Staffing Fees

\$75 PER 50 COUNT

- ◇ Whiskey BBQ Cocktail Meatballs
- ◇ Maple-Glazed Chicken and Waffle Bites
- ◇ Spanakopita
- ◇ Grilled Cheese Fingers with Tomato Dip
- ◇ Caesar Crostini Bites
- ◇ Cabana Caprese Skewers
- ◇ BBQ Pulled Pork on Herb Focaccia Bread
- ◇ Roasted Sweet Pepper and Tomato Bruschetta

\$100 PER 50 COUNT

- ◇ Bacon-Wrapped Water Chestnuts
- ◇ Crab Rangoon
- ◇ Vegetable Spring Rolls
- ◇ Mini Mushroom Tarts
- ◇ Crispy Breaded Wings
- ◇ Spicy Medallions of Pork
- ◇ Vegan Caribbean Risotto Cake
- ◇ Mediterranean Stuffed Phyllo Cups
- ◇ Antipasto Kabobs

\$150 PER 50 COUNT

- ◇ Mini Beef Wellington
- ◇ Blue Cheese-Stuffed Dates Wrapped in Bacon
- ◇ Petite Crab Cakes
- ◇ Coconut Chicken
- ◇ Coconut Shrimp
- ◇ Jumbo Shrimp Cocktail
- ◇ Watermelon Gazpacho with Spicy Shrimp Shooters
- ◇ Garlic Roasted Asparagus Wrapped in Beef
- ◇ Beef Tenderloin Medallions
- ◇ Seared Tuna Wontons with Cucumber Wasabi

APPETIZER DISPLAYS

Stationed appetizer display priced for 1 hour of service

- ◇ Hummus and Tabbouleh Display with Pita Chips: **\$4 per guest**
- ◇ Crisp Vegetable Crudité Display with House Ranch Dip: **\$4 per guest**
- ◇ Fruit & Cheese Display with Crackers: **\$5 per guest**
- ◇ Grilled & Chilled Vegetable Display: **\$6 per guest**
- ◇ Antipasto Display: **\$7 per guest**
- ◇ Charcuterie Display: **\$8 per guest**

DELECTABLE DESSERTS

SUNDAE STATION

Build your own sundae with vanilla and chocolate ice cream, hot fudge, caramel sauce, maraschino cherries, sprinkles, and candy bits

\$4 per guest

\$75 Attendant Fee Required

WARM COBBLER A LA MODE

Choose Cherry or Peach with French Vanilla Ice Cream

\$3 per guest

Add \$1.50 Per guest for both flavors

\$75 Attendant Fee Required

CHEF'S FAVORITE DESSERT TABLE

A selection of Mini Pastries, Cakes, and Tortes chosen by our pastry chef

\$6 per guest

TRADITIONAL PIE ASSORTMENT

Assorted seasonal pie slices served with whipped cream

\$3 per guest

ASSORTED MACAROONS

Assorted seasonal variety of colorful flavors

\$30 per dozen

Minimum 5 dozen order required

ASSORTED NOVELTY ICE CREAM BARS

Jolly Rancher Pops, Ice Cream Sandwiches, and Sundae Cones all served in coolers with dry ice

\$2 each

ICE CREAM CART RENTAL

\$175 per cart

GOURMET BROWNIES

Heath Bar, M&M, and Fudge

\$20 per dozen

FRESH BAKED COOKIES

Chocolate Chunk, Macadamia Nut, and Oatmeal Raisin

\$14 per dozen

JUMBO CANDY COOKIES

6" Hershey Kiss, Reese's Peanut Butter Cup, and S'More Cookies

\$28 per dozen

Minimum 3 dozen order required

MINI CHEESECAKES

Chocolate Cappuccino, Silk Tuxedo, Vanilla Bean, Chocolate Chip, Lemon Raspberry, and Lemon Almond

\$24 per dozen

Minimum 3 dozen order required

Indulge in our delicious dessert options!

BEVERAGE SERVICES

All services include high grade clear disposable cups, ice and coolers

INDIVIDUAL BEVERAGES

12oz Assorted Pepsi Products.....	\$2
16.9oz Bottled Water	\$2
Flavored Sparkling Water	\$2
12oz Iced Tea	\$2
12oz Lemonade	\$2
10oz Assorted Fruit Juice	\$2

Minimum 12 of each flavor required

UNLIMITED OPEN BEVERAGE SERVICE

Selections to Choose From: Assorted Soft Drinks, Bottled Water, Coffee Service, Iced Tea, Lemonade.

Minimum 2 hours required

2 Beverage Options.....	\$1 per guest per hour
4 Beverage Options.....	\$2 per guest per hour

BAR CORKAGE SERVICE

You Provide The Alcohol, Let Us Provide The Service, Setups, And Supplies
Ask Cass For Details!

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE TIME LIMITS FOR MY EVENT?

- ◇ Please plan accordingly when it comes to your service time stated on your contract. Extending your catering past the agreed upon service window will result in a per hour fee with a minimum of 1 hour additional required.

WHAT ARE CASS' POLICIES?

- ◇ By agreeing to catering your event, you authorize our team to photograph your event and utilize these photos in various marketing media including but not limited to its website, bridal websites, and marketing materials.
- ◇ All prices and menu selections are subject to change without notice due to uncontrollable market conditions.
- ◇ Customers are permitted to save leftover food following events if they provide service containers and adequate refrigeration as mandated by local health authorities.
- ◇ Please consider weather when planning your outdoor event. Cass delivers rain or shine. If you would like to reschedule your event due to weather, it must be within 7 days of your original date.

WHAT IS THE DEPOSIT PROCEDURE?

- ◇ A 50% non-refundable payment is required to secure the services of Cass Catering. This will be applied to your total event order. Accepted payment types include cash, check, Zelle or any major credit card.

WHAT IS NEEDED TO FINALIZE MY EVENT?

- ◇ The final headcount, payment and any menu adjustments must be made no later than 10 days before your event date. This guest count will be considered your minimum guarantee.
- ◇ We will try to accommodate any changes within the 10 day time period if possible.

WHAT IS MY FINAL BILLING BASED ON?

- ◇ Final billing will reflect the actual number of guests served or the guaranteed minimum head count, whichever is greater.
- ◇

WHAT'S INCLUDED WITH MY CATERING?

- ◇ Cass Catering includes all service table linens for menu items purchased from Cass Catering. We also include all high grade disposable plates, forks, knives, Chafers if applicable, serving utensils, delivery, setup, and breakdown.

FREQUENTLY ASKED QUESTIONS (2)

ARE THERE ANY ADDITIONAL FEES?

- ◇ All prices are subject to Michigan sales tax.
- ◇ A service charge will be applied to all food and beverage orders. This fee covers delivery, setup, breakdown, and staff wages.
- ◇ Groups requesting exemption from state sales tax must submit a tax exempt certificate (Michigan Dept. of Treasury Form 3372) upon confirming their catering with a deposit. Failure to submit this document prior to the event date will result in the sales tax being applied without refund.

DO YOU INCLUDE LINENS WITH YOUR CATERING SERVICES?

- ◇ The only linens Cass provides are for food or beverage packages purchased from Cass. We include them with these menu selections. If you are in need of additional guest table linens or linens for display tables, please ask Cass for pricing.

DO YOU INCLUDE REAL CHINA AND GLASSWARE WITH YOUR CATERING SERVICES?

- ◇ All of our menus include high grade disposables. If you would like to upgrade to real service ware, please ask Cass for details and pricing. These services may require the addition of an adjacent staging room and Wait staff fees.

ARE THERE ANY MINIMUM REQUIREMENTS?

- ◇ Please ask Cass for details as many circumstances play a role in minimum requirements. Type of event, date of event, guest counts, date availability and so forth.