

# CASS

Catering 🍴 Events 🍷 Experiences



# About Cass Catering

**Taste. Quality. Dependability.**

***These are the main ingredients for an extraordinary caterer. You can depend on Cass Catering to provide quality food that tastes amazing every time. From attended buffets to elaborate food displays, Cass Catering 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 Catering can make your vision come to life.***



# Breakfast

## CLASSIC CONTINENTAL

*\$9 Per Guest*

- Fresh Baked Pastries And Muffins
- Bagels With Cream Cheese
- Fresh Cut Fruit Salad
- Assorted Fruit Juice
- Signature Blend Coffee
- Hot Tea

## WAFFLES AND PANCAKES

*\$14 Per Guest*

- Homestyle Waffles
- Buttermilk Pancakes
- Crispy Bacon
- Fresh Cut Fruit Salad
- Cheesy Hash Brown Casserole
- Assorted Fruit Juice
- Signature Blend Coffee
- Hot Tea

## OMELETS COOKED TO ORDER

*\$15 Per Guest*

- Tomato
- Mixed Bell Peppers
- Onions
- Mushrooms
- Diced Ham
- Shredded Cheddar
- Cheesy Hash Brown Casserole
- Assorted Fruit Juice
- Signature Blend Coffee
- Hot Tea

\$150 Chef Attendant Fee Required. One Attendant Per 30 Guests

## EARLY BIRD BREAKFAST BUFFET

*\$16 Per Guest*

- Fluffy Scrambled Eggs
- Buttermilk Pancakes
- Sausage Links
- Crispy Bacon
- Fresh Cut Fruit Salad
- Cheesy Hash Brown Casserole
- Assorted Fruit Juice
- Signature Blend Coffee
- Hot Tea

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

# Build a Brunch

## INCLUDES THE FOLLOWING

*Package substitutions not permitted*

**\$22 per Guest**

- Sugar Glazed Ham Carving Station
- Chicken Piccata
- Baked Egg and Cheese Strata
- Crispy Bacon
- Potatoes With Peppers and Onions
- Michigan Salad
- Fresh Cut Fruit Display
- Assorted Fruit Juice
- Signature Blend Coffee
- Hot Tea

## Optional Brunch Add-Ons

**Blueberry Cream Cheese French Toast Bake: Add \$4 Per Guest**

**Belgian Waffle Bar: Add \$4 Per Guest**

**Buttermilk Pancake Bar: Add \$4 Per Guest**

**Omelet Bar: Add \$7 Per Guest**

**Quiche Assortment: Add \$4 Per Guest**

**Avocado Crostini: Add \$3 Per Guest**

**Assorted Tea Sandwiches: Add \$5 Per Guest**

**Yogurt With Granola and Fresh Berries: Add \$3 Per Guest**

**Biscuits With Gravy: Add \$3 Per Guest**

**Assortment Of Bagels With Variety Of Cream Cheeses And Spreads: Add \$4 Per Guest**

**Cinnamon Coffee Cake: Add \$3 Per Guest**

**Assortment Of Fresh Baked Muffins: Add \$3 Per Guest**

**Blueberry Scones: Add \$2 Per Guest**

**Assortment Of Mousse Dessert Shooters: Add \$3 Per Guest**

**Miniature Cookies: Add \$2 Per Guest**

**Cookie Dough Truffles: Add \$3 Per Guest**

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# Deli Board

## \*BOXED LUNCH

*\$13 Per Guest*

- Thick Stacked Sandwich On Deli Style Bread
- Lettuce, Tomato, And Cheese
- Choice Of Two Sides For All Boxes
- Bag Of Sea Salt Kettle Chips
- Chocolate Chunk Cookie
- Appropriate Utensils and Condiments

### Side Options

- Italian Pasta Salad, Cole Slaw, Redskin Potato Salad, Broccoli With Bacon Salad, Roasted Cauliflower Salad, Fresh Cut Fruit

### Deli Meat Options

- Ham, Turkey, Roast Beef, Albacore Tuna, Chicken Salad, or Vegetarian Mediterranean Wrap

### Sandwich Upgrade Options

- Chicken Club: Add \$2
- Beef Tenderloin: Add \$8
- Veggie Muffuletta: Add \$3

\*Includes Up To 3 Meat Options Per Order  
Additional Varieties: Add \$2 Each Per Boxed Lunch  
Minimum 25 Box Requirement

## DELI LUNCH BUFFET

*\$15 per Guest*

- Build Your Own Sandwiches
- Includes A Selection Of Deli Style Breads
- **Choice Of Three Meats**
  - Ham, Turkey, Roast Beef, Albacore Tuna, Chicken Salad, Vegetarian Tapenade
- Includes A Selection Of Cheeses
- Lettuce and Tomato
- Cheese Tortellini Pasta Salad
- Fresh Cut Fruit
- Assorted Bags Of Kettle Chips
- Relish Tray With Pickles and Olives
- Mustard, Mayonnaise, And Grey Poupon

**Add Soup: \$3 Per Guest**  
Homestyle Chicken Noodle  
Tomato Bisque  
Cream Of Broccoli  
Butternut Squash

# Buffet Selections

*Includes Your Choice Of Entree(s), One Pasta, One Vegetable, and One Starch  
Also Includes A Mixed Greens Salad With Ranch And House Vinaigrette  
Up To Five Chef Selected Cold Side Salads  
Bakery Basket With Butter*

25-49 GUESTS		50-99 GUESTS		100-199 GUESTS		200+ GUESTS	
One Entree	\$17	One Entree	\$15	One Entree	\$13	One Entree	\$11
Two Entrees	\$19	Two Entrees	\$17	Two Entrees	\$15	Two Entrees	\$13
Three Entrees	\$21	Three Entrees	\$19	Three Entrees	\$17	Three Entrees	\$15

## ENTREE SELECTIONS

- Traverse City Chicken
- Chicken Marsala
- Chicken Florentine
- Chicken Piccata
- Italian Chicken (GF)
- Bone In Butter Crumb Chicken
- Bone In Lemon Rosemary Chicken (GF)
- Cabernet Mushroom Roast Beef (GF)
- Bistro Style Roast Beef (GF)
- Rosemary Au Jus Roast Beef (GF)
- Herb Encrusted Whitefish
- Grilled Chicken Saltimbocca (GF)
- Vegetarian Portabello Romesco
- Provencal Ratatouille (GF)

## PREMIUM ENTREE SELECTIONS

- Roasted Prime Rib Au Jus (GF): Add \$7
- Mediterranean Salmon (GF): Add \$4
- Panko Encrusted Salmon: Add \$4
- Maple Pecan Pork Chops: Add \$3
- Glazed Pork Tenderloin (GF): Add \$2
- Fall Spiced Pork Loin (GF): Add \$2

## PASTA SELECTIONS

- Bowtie Pasta With Garlic Butter
- Bowtie Pasta Alfredo
- Penne With Marinara
- Penne With Meat Sauce: Add \$2
- Penne Palomino
- Macaroni And Cheese
- Pasta Primavera
- Meat Or Vegetarian Lasagna: Add \$3

## STARCH AND VEGETABLE SELECTIONS (GF)

- Italian Roasted Redskin Potatoes
- Parmesan Whipped Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Garden Vegetable Rice Pilaf
- House Medley
- Green Bean Almondine
- Maple Glazed Carrots
- Roasted Cauliflower
- Roasted Broccoli

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# Themed Buffet Menu

## PURE MICHIGAN

*\$21 per Guest*

- **Chef's Selection:** Chicken And Waffle Bites
- **Salad:** Greek Town Salad
- **Entree:** Better Made Encrusted Chicken Breast, Cut Italian Sausage, Penne, Peppers and Onions
- **Corn Bread:** Butter
- **Sides:** Motown Mac and Cheese, Lazy Kabob Vegetables
- **Dessert:** Caramel Apple Cider Donut Trifle

## CITY SLICKER GRILL

*\$27 per Guest*

- **Chef's Selection:** Traditional Antipasto Platter
- **Salad:** Bistro Salad- Mixed Greens, Chevre Crumbles, Bacon, Orange Segments, Slivered Red Onion, Mustard Vinaigrette
- **House Baked Rolls:** Butter
- **Pasta:** Smoked Mac and Cheese
- **Entree:** NY Striploins and Grilled Chicken Monterrey
- **Sides:** Baby Baked Potatoes, Grilled Asparagus & Citrus Butter
- **Dessert:** NY Style Cheesecake with Drunken Strawberries

## SIZZLING FAJITAS

*\$23 per Guest*

- **Chef's Selection:** House Fried Tortilla Chips, Pico De Gallo, Guacamole, Queso.
- **Salad:** Lettuce, Taco Beef, Seeded Tomatoes, Cheese, Tostada Sauce, House Ranch
- **Entree:** Steak, Chicken and Veggie Fajita Fixings
- **Sides:** Cilantro Lime Rice, Smokey Black Beans, Mexican Street Corn "Elote"
- **Dessert:** Cinnamon Churros, Vanilla Ice Cream and Cinnamon Chocolate Ganache Sauce

## SEAFOOD BAKE

*\$36 per Guest*

- **Chef's Selection:** Cheese and Cracker Platters
- **Includes:** Balsamic Glazed Chicken, Jumbo Shrimp, Mussels, Smoked Kielbasa, Red New Potatoes, Corn Cobs
- **Creamy Cole Slaw**
- **Cheddar Garlic Biscuits:** Butter
- **Dessert:** Strawberry Shortcake

## SOUTHERN COMFORT

*\$24 per Guest*

- **Chef's Selection:** Pimento Cheese Dip
- **Selection Of Cold Salads:** Dill Potato Salad, Creamy Macaroni Salad, Sweet Vinaigrette Slaw
- **House Baked Rolls:** Honey Butter
- **Pasta:** Mac And Cheese
- **Entree:** Buttermilk Fried Chicken and Honey Glazed Sugared Ham
- **Sides:** Buttery Whipped Potatoes, Gravy, Creamy Shoepeg Corn
- **Dessert:** Banana Rum Bread Pudding

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# Soup and Salad Bar

**INCLUDES THE FOLLOWING**

*\$18 Per Guest*

- Artisan Salad Greens
- Romaine Lettuce
- Iceberg Lettuce
- Cucumbers
- Tomatoes
- Shredded Carrots
- Mixed Bell Peppers
- Red Onion
- Hard Boiled Eggs
- Dried Cherries
- Pickled Beets
- Garbanzo Beans
- Black Olives
- Croutons

## **Soups: Pick Two**

- Homestyle Chicken Noodle
- Tomato Bisque (VG)
- Cream Of Broccoli
- Minestrone
- Vegetable Tortellini

## **Proteins: Pick Two**

- Julienned Ham
- Julienned Turkey
- Shredded Mozzarella
- Shredded Cheddar
- Cottage Cheese
- Feta Cheese

## **Protein Upgrade Options:**

- Candied Walnuts: Add \$1
- Fresh Mozzarella: Add \$2
- Grilled Chicken: Add \$2
- Chicken Salad: Add \$2
- Blackened Salmon: Add \$4
- Grilled Steak: Add \$8

## **Dressings Included:**

- Buttermilk Ranch
- House Vinaigrette (GF) (V)
- Strawberry Vinaigrette



*Certain items subject to availability*

# Smokehouse BBQ

## 50-99 GUESTS

Per Guest \$25

## 100-199 GUESTS

Per Guest \$22

## 200+ GUESTS

Per Guest \$20

### INCLUDES THE FOLLOWING

- BBQ Pulled Pork
- Bone In BBQ Chicken
- Shredded BBQ Beef Brisket
- Dry Rubbed Spareribs
- Kaiser Rolls
- Assortment Of Sauces
- Loaded Pit Beans
- Smoked Mac And Cheese
- Sweet Vinaigrette Cole Slaw
- Smokehouse Potato Salad
- Corn Bread With Butter
- Relish Tray



*50 guest minimum required*

*Onsite grilling available for an additional \$150-Includes grill and grill chef*

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# Mix and Match BBQ

## DOUBLE TROUBLE \$14

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

## TRIFECTA \$17

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

## HOG HEAVEN \$20

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

## ENTREE SELECTIONS

- All Beef Hot Dogs
- Italian Sausage With Peppers and Onions
- Smoked Kielbasa
- 1/4# Hamburgers
- 1/4# Turkey Burgers
- Veggie Burgers
- Bone In BBQ Chicken Breast
- Boneless BBQ Chicken Breast: Add \$1
- Marinated Chicken Kabobs: Add \$3
- Southern Pulled Pork: Add \$2
- Dry Rubbed Ribs: Add \$5
- Shredded BBQ Beef Brisket: Add \$4
- Marinated Steak Kabobs: Add \$6
- Grilled Salmon: Add \$5

## HOT SIDES

- Loaded Pit Beans
- Corn Cobs With Butter
- Steamed Vegetable Medley
- Roasted Redskins Potatoes
- Cheddar Whipped Potatoes
- Scalloped Potatoes
- Au Gratin Potatoes
- Smoked Mac and Cheese
- Roasted Cauliflower
- Creamed Spinach

## COLD SIDES

- Creamy Cole Slaw
- Sweet Vinaigrette Cole Slaw
- American Potato Salad
- Dill Redskin Potato Salad
- Macaroni Salad
- Italian Pasta Salad
- Smokehouse Potato Salad
- Fresh Cut Fruit Salad
- Raw Veggie Platters With Dip
- Garden Salad With Dressing
- Classic Caesar Salad
- Summer Greens Salad With Berries
- Cheese Tortellini Pasta Salad
- Broccoli With Bacon Salad
- Roasted Cauliflower Salad
- Corn Bread Squares With Butter

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# Appetizers

*Includes A One Hour Service Window*

*Additional Hours Can Be Added For \$100 Per Full Hour*

*Appetizers Can Be Tray Passed-Additional Staffing Fees Will Apply*

## **\$90 PER 50 PIECES**

### **Smoked Meatball Bites**

Faygo BBQ Sauce

### **Chicken and Waffle Bites**

Maple Chardonnay Drizzle

### **Spanakopita**

Tzatziki Sauce

### **Sourdough Grilled Cheese**

Creamy Dill Havarti, Roasted Tomato Bisque

### **Char-Grilled Chicken Caesar Crostini**

Parmesan, Onion, Tomato, Crisp Caper

### **Cabana Caprese Skewers (GF)**

Melon, Fresh Mozzarella, Mint Pesto

### **Feta and Watermelon Lollipops (GF)**

Extra Virgin Olive Oil, Cracked Black Pepper

### **Sweet Pepper and Tomato Bruschetta**

Parmesan, Balsamic Glaze

## **\$120 PER 50 PIECES**

### **Chicken Brochettes (GF)**

Green Pepper, Tzatziki

### **Crab Rangoon**

Honey Orange Sauce

### **Antipasto Kabobs**

Tomato, Salami, Fresh Mozzarella, Balsamic

### **Caribbean Risotto Cakes (VG)**

Mango Jalapeno Relish

### **Vegetable Spring Rolls**

Duck Sauce

### **Spicy Pork Medallions**

Honey Pineapple Relish

### **Cherry Pecan Goat Cheese Truffles (GF)**

Dried Cherries, Pecans, Chevre Cheese

### **Mini Beef Wellingtons**

Creamy Horseradish Sauce

## **\$170 PER 50 PIECES**

### **Jumbo Shrimp Cocktail (GF)**

Horseradish Vodka Cocktail Sauce

### **Petite Crab Cakes**

Red Pepper Aioli

### **Seared Tuna Wontons**

Cucumber, Avocado, Pickled Red Onion

### **Spicy Shrimp and Watermelon Gazpacho (GF)**

Served As A Shooter

### **Coconut Chicken Tenders**

Honey Pineapple Relish

### **Beef Medallion Crostinis**

Whole Mustard and Horseradish Sauce

### **Beef Brochettes (GF)**

Roasted Red Pepper, Juniper Demi Glace

### **Blue Cheese Stuffed Dates (GF)**

Bacon Wrapped

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# Appetizers

## TABLESCAPE DISPLAYED

### Grilled and Chilled Vegetable Display

Balsamic Glaze, Grated Parmesan

**\$6 Per Guest**

### Imported and Domestic Cheese Board

Grape Clusters, Seasonal Berries, Skillet  
Toasted Whole Almonds, Imported Crackers,  
Lightly Toasted Baguette Slices, Garnished  
with Fresh Herbs

**\$6 Per Guest**



### Fresh Cut Fruit

Honey Dew, Cantaloupe, Pineapple,  
Strawberries, Grape Clusters

**\$5 Per Guest**

### Crudité Vegetables

Onion Dill Dip, Buttermilk Ranch

**\$5 Per Guest**

### Summer Bruschetta Grazing Board

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

**\$5 Per Guest**

### Dips and Spreadables

Warm Parmesan and Artichoke Fondue with  
Pita Chips, Roasted Vegetable Tapenade with  
Garlic Crostini, Preserved Lemon Hummus  
with Soft Pita

**\$6 Per Guest**

### Hummus and Tabouli

Creamy Garlic Hummus  
Fresh Chopped Tabouli  
Crisp Pita Chips

**\$5 Per Guest**



### Napa Valley Flat Breads

#### Vegetarian Margherita

Fresh tomato, mozzarella, and basil

### Buffalo Chicken

Blue Cheese, Shaved Celery and Carrots

**\$6 Per Guest**

### Charcuterie

Soppressata, Genoa Salami, Pepperoni,  
Prosciutto, Assorted Imported and Domestic  
Cheeses, Ciliegine Caprese Salad, 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

**\$9 Per Guest**

(25 Guest Minimum)

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# Bite Sized Desserts

*Add A Touch Of Sweetness To Your Cass Catering Experience*

*With Any Of Our Bite Sized Sweets Created Especially For You By Our In House Pastry Chef*

*Minimum 2 Dozen Per Type and Flavor*

## **COOKIES BY THE DOZEN**

**\$18 PER DOZEN**

Chocolate Chunk  
White Chocolate Macadamia Nut  
Oatmeal Raisin  
Oatmeal Cranberry Walnut  
Seasonal (Ask For Details!)



## **MOUSSE SHOOTERS BY THE DOZEN**

**\$38 PER DOZEN**

Key Lime Pie  
Mixed Wild Berry  
Chocolate Nutella  
Espresso  
Seasonal (Ask For Details!)



## **BROWNIES BY THE DOZEN**

**\$23 PER DOZEN**

Decadent Fudge  
Candied Walnut  
Oreo Crumble  
Mini M&M

## **COBBLER CUPS BY THE DOZEN**

**\$28 PER DOZEN**

Traverse City Cherry  
Washington Apple  
Georgia Peach  
Wild Blueberry

# Dessert Displays

## NOVELTY ICE CREAM BARS WITH DECORATIVE ICE CREAM CART

### 24ct Ice Cream Sandwiches

\$36 Per Box

### 24ct Bomb Pops

\$48 Per Box

### 24ct Vanilla Drumsticks

\$50 Per Box

### 24ct Strawberry Shortcake Bars

\$50 Per Box

### \*Decorative Ice Cream Cart

\$150 Per 6 Hour Rental

\*Included with a minimum \$500  
ice cream bar purchase



## ICE CREAM SUNDAE STATION \$6 PER GUEST + \$100 ATTENDANT

Vanilla and Chocolate Ice Cream  
Hot Fudge And Caramel Sauce  
Maraschino Cherries  
Candy Toppings  
Whipped Cream  
Sprinkles



## GRAND DESSERT TABLE \$8 PER GUEST

### Pastry Chef Selected Variety Of

Cookies  
Brownies  
Seasonal Shooters

### Also Includes A Selection Of

Cakes  
Tortes  
Miniature Pastries

# Drinks

## A LA CARTE

### \$2 EACH

INCLUDES COOLERS AND ICE

- Assorted 12 oz Canned Soft Drinks
- 16.9 oz Bottled Water
- Assorted 12 oz Sparkling Water
- 12 oz Lipton Brisk Iced Tea
- Assorted 10 oz Bottled Juice



## BULK BEVERAGES

### PRICED PER CARAFE SIZE

INCLUDES ALL THE FIXINGS AND CUPS

Carafe Size	25 Cup	100 Cup
Regular Coffee	\$50	\$190
Decaf Coffee	\$50	\$190
Hot Tea	\$50	\$190
Hot Chocolate	\$40	\$150
Iced Coffee	\$50	\$190
Lemonade	\$30	\$110
Iced Tea	\$30	\$110
Orange Juice	\$45	\$170
Cranberry Juice	\$45	\$170



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# FAQ's

## **ARE THERE TIME LIMITS FOR MY CATERING SERVICE?**

Service windows are based on your finalized guest count, type of menu and type of service. These will be established during your initial proposal and once your order is finalized. Extensions to included service windows are permitted and will be billed accordingly by the hour.

## **WHAT IS THE PROCESS FOR SECURING MY CATERING?**

A 50% non refundable payment and signed agreement is required to confirm a date with Cass Catering. Once confirmed, all order must be finalized no later than 10 days prior to your event date.

## **WHEN DO I NEED TO FINALIZE MY ORDER AND PAY MY BALANCE?**

Orders need to be finalized no later than 10 days prior to your event date. Once finalized, any remaining balance due must be paid prior to the event date in full.

## **WHAT FORMS OF PAYMENT DOES CASS CATERING ACCEPT?**

Cass Catering accepts cash, check, zelle, and all major forms of credit cards.

## **ARE THERE ANY ADDITIONAL FEES?**

All prices are subject to Michigan sales tax and a 25% service charge. The service charge bundles the cost of delivery, setup, breakdown, and staff wages into one flat rate. In some circumstances, fuel charges may be added if necessary due to distance required for us to travel.

## **WHAT IS INCLUDED WITH MY CATERING?**

We include all appropriate high grade disposables, buffet linens for food and beverage service ordered, chafing dishes with fuel if applicable, serving utensils, and buffet attendant(s) to maintain your food and beverage setups.

## **CAN WE RENT REAL PLATES, FLATWARE AND ADDITIONAL LINENS?**

YES! Please inquire for pricing and details.

## **DO YOU HAVE ANY MINIMUM REQUIREMENTS?**

We try to maintain a minimum expense requirement of \$1,500 per order. Under certain circumstances, we may be able to accommodate your order if it is less based on specific details of what is requested. Many things play a factor when deciding if we can accept your order below our minimum requirement.

## **DO I GET TO KEEP MY LEFTOVERS?**

YES! We just ask that you provide proper packaging materials. Cass Catering does not include carryout containers with our services.