

# CASS

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Catering 🍴 Events 🍴 Experiences

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248-789-7250 | [Cass@casscatering.com](mailto:Cass@casscatering.com) | [CassCatering.com](http://CassCatering.com)



# 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 Plating, Flatware, Table Water Service and Dessert Management.

## PACKAGE STYLES

**Buffet Style** is a large display of varying food selections and is serviced by Staff Members.

**Family Style** is executed by providing each table with large platters and bowls of food which are then passed, just like you might do with your own family at home. This is a great option if you want to keep people seated at tables but don't want something as formal as a plated meal.

**Plated Style** is considered the most traditional reception style. Couples offer their guests one Entree Selection. Meals are served as all the guests are seated creating an intimate formal Dinner.

**Plated Duet Style** is similar to Plated Style but offers each guest a combination of Two Entrees instead of One. Place Cards only required if a Dietary Restricted Guest is Present.

**Strolling Dinner Style** is a unique way to get your guests mingling while exploring a variety of Menu Items, featuring multiple stations set up throughout the Venue.



# 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 Browned 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

*\$25 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

*\$30 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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# Family Style

## SILVER PACKAGE

*\$40 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

*\$50 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 Snack**

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# Plated Style

## SILVER PACKAGE

*\$50 per Guest*

- **Appetizer** - Imported and Domestic Cheese Board (see menu for details)
- **Choice of One Salad**
- **Choice of One Pasta**
- **Choice of One Entree**  
(vegetarian offered as needed)
- **Choice of Two Sides**
- **House Baked Rolls** - with Honey Butter

## GOLD PACKAGE

*\$60 per Guest*

- **Choice of One Display Appetizer**
- **Choice of Two Individual Appetizers**
- **Choice of One Salad**
- **Choice of One Pasta**
- **Choice of One Entree**  
(vegetarian offered as needed)
- **Choice of Two Sides**
- **House Baked Rolls** - with Honey Butter
- **Choice of One Late Night Treat**

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# Plated Duet Style

## SILVER PACKAGE

*\$60 per Guest*

- **Appetizer** - Imported and Domestic Cheese Board (see menu for details)
- **Choice of One Salad**
- **Choice of One Pasta**
- **Guest is Served a Combination of Two Entrees** (vegetarian offered as needed)
- **Choice of Two Sides**
- **House Baked Rolls** - with Honey Butter

## GOLD PACKAGE

*\$70 per Guest*

- **Choice of One Display Appetizer**
- **Choice of Two Individual Appetizers**
- **Choice of One Salad**
- **Choice of One Pasta**
- **Guest is Served a Combination of Two Entrees** (vegetarian offered as needed)
- **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, Mediterranean-Style Hummus with Cucumber, Kalamatas, and Fresh Feta. 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. Fixings Include - 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. Also Includes 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

**Ice Cream Sundae Bar** - Includes a full topping bar with candy crumbles, fruit toppings, hot fudge, caramel, and whipped cream. Includes Three Flavors: Vanilla, Chocolate, and Strawberry,

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# Appetizers

## INDIVIDUAL APPETIZERS

### 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 \$12 Per Guest) - Juniper Demi Glace

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

**\*Chef Carved Prime Rib Roast (GF)**  
(Add \$6 Per Guest) - 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... \$7 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 May 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 May 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*

**For More Dessert Options  
for your Reception please  
inquire for our Sweets &  
Treats Menu.**

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# Rehearsal Dinner Menu

Cass Catering provides all necessary wait staff to clear and clean throughout your Rehearsal. Each Package is served **Buffet Style** and is provided with Plating, Flatware and Table Water Service. All Packages can be customized to fit the most diverse of appetites.

## PURE MICHIGAN

*\$24 per Guest*

- **Passed Appetizer:** Chicken And Waffle Bites
- **Salad:** Greek Town Salad
- **Entree:** Better Made Encrusted Chicken Breast, Corridor Sausage, Penne, Peppers and Onions
- **Corn Bread With Honey Butter**
- **Sides:** Motown Mac and Cheese, Lazy Kabob Vegetables
- **Dessert:** Sander's Cream Puff Sundaes

## CITY SLICKER GRILL

*\$32 per Guest*

- **Appetizer:** Traditional Antipasto Platter
- **Salad:** Bistro Salad- Mixed Greens, Chevre Croutes, Bacon Orange Segments, Slivered Red Onion, Mustard Vinaigrette
- **House Baked Rolls With Honey Butter**
- **Choice of One Pasta**
- **Entree:** Certified Angus NY Striploin and Grilled Chicken Monterrey
- **Sides:** Baby Baked Potatoes, Grilled Asparagus & Citrus Butter
- **Dessert:** NY Style Cheesecake with Drunken Strawberries

## SIZZLING FAJITAS

*\$26 per Guest*

- **Appetizer:** House Fried Tortilla Chips, Pico De Gallo, Guacamole, Queso and Mini Tostadas
- **Salad:** Ground Beef, Lettuce, Seeded Tomatoes, Cheese, Refried Beans, And Tostada Sauce
- **Entree:** Steak, Chicken and Shrimp 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

*\$45 per Guest*

- **Appetizer:** Cheese and Cracker Platters
- **Broil Includes:** Balsamic Glazed Chicken, Jumbo Shrimp, Mussels, Smoked Kielbasa, Red New Potatoes, Corn Cobbettes
- **Creamy Cole Slaw**
- **Cheddar Garlic Biscuits With Butter**
- **Dessert:** Strawberry Shortcake

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## SOUTHERN COMFORT

*\$23 per Guest*

- **Appetizer:** Fried Green Tomatoes, Kickback Sauce
- **Selection Of Cold Salads:** Dill Potato Salad, Creamy Macaroni Salad, Sweet Vinaigrette Slaw
- **House Baked Rolls With Honey Butter**
- **Pasta:** Mac And Cheese
- **Entree:** Buttermilk Fried Chicken and Honey Glaze Sugared Ham
- **Sides:** Buttery Whipped Potatoes, Gravy, Creamy Shoepeg Corn
- **Dessert:** Banana Bread Pudding and Rum Sauce

## PIZZA & PASTA

*\$20 per Guest*

- **Passed Appetizer:** Fried Ravioli with Marinara Dip
- **Salad:** Antipasto Salad
- **Pasta:** Penne With Bolognese and Farfalle Alfredo
- **Breadsticks With Butter**
- **Pizza:** Pepperoni Margherita, Veggie Lovers
- **Dessert:** Warm Brownie A La Mode

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