

# CASS

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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 contracted services. Every gathering is also provided with Plateware, Flatware, Table Water Service and Dessert Management. \*BBQ and Casual Wedding Packages are served utilizing **disposable** tableware and flatware.

## PACKAGE STYLES

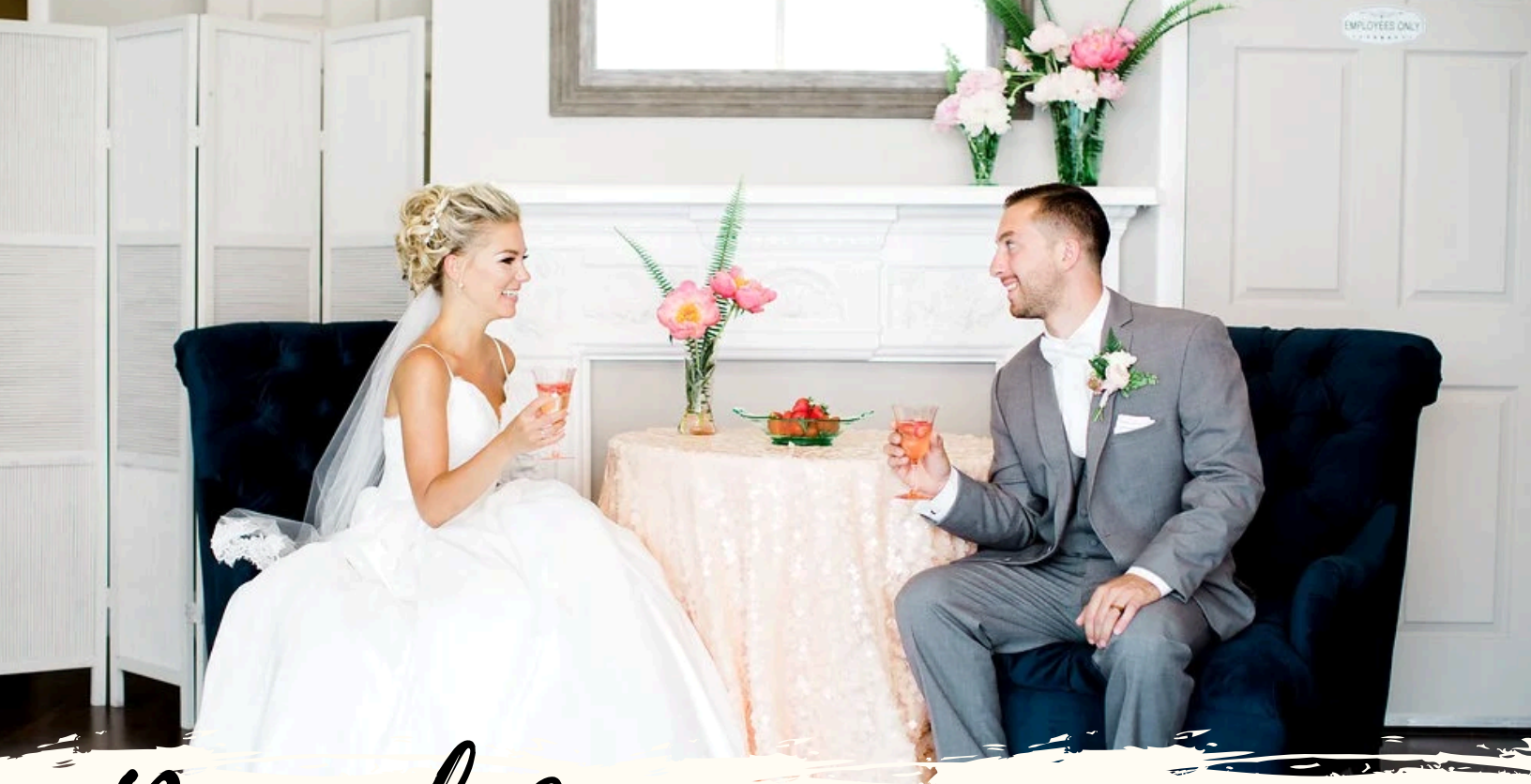
**Buffet Style** is a large display of varying food selections and is serviced by Staff Members.

**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. 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

*\$22 per Guest*

- Fluffy Scrambled Eggs
- Buttermilk Pancakes
- Belgian Waffles
- Fresh Cut Fruit Display
- 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 Wedding

\*Package is served **Buffet Style** and is provided with **Disposable** Plateware and Flatware.

## 2 ENTREE PACKAGE

*\$26 per Guest*

## 4 ENTREE PACKAGE

*\$36 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

## 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  
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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# Casual Wedding

\*Package is served **Buffet Style** and is provided with **Disposable** Plateware and Flatware.

## PURE MICHIGAN

*\$25 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 Butter
- **Sides:** Motown Mac and Cheese, Lazy Kabob Vegetables
- **Dessert:** Sander's Cream Puff Sundaes

## CITY SLICKER GRILL

*\$33 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 Butter
- **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.
- **Salad:** Ground Beef, Lettuce, 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

*\$50 per Guest*

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

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# Casual Wedding

## SOUTHERN COMFORT

*\$25 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 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

*\$23 per Guest*

- **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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# 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 Butter

## GOLD PACKAGE

*\$45 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 Butter
- **Choice of One Late Night Treat**

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# Family Style

## SILVER PACKAGE

*\$44 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 Butter

## GOLD PACKAGE

*\$54 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 Butter
- **Choice of One Late Night Snack**

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# Plated Style

## SILVER PACKAGE

*\$48 per Guest*

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

## GOLD PACKAGE

*\$58 per Guest*

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

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# Plated Duet Style

## SILVER PACKAGE

*\$56 per Guest*

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

## GOLD PACKAGE

*\$66 per Guest*

- **Choice of One Display Appetizer**
- **Choice of Two Individual Appetizers**
- **Choice of One Salad**
- **Guest is Served a Combination of Two Entrees** (vegetarian offered as needed)
- **Choice of Two Sides**
- **House Baked Rolls** - with 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 House Fried Potato Chips

### **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 Fattoush**—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, Cheese Board, Assortment of Pickles and Olives

### **Dancin' in the Streets: Detroit Dessert Bar**

Mini 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

**\*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

**Baked Brie Enroute** - 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

**\*Charcuterie Grazer** (Add \$3 Per Guest) - Soppressata, Genoa Salami, Pepperoni, Prosciutto, Assorted Imported and Domestic Cheeses, Imported Marinated and Cured Olives, Balsamic Braised Cipollini, Grape Clusters, Assorted Dried Fruit, 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

**Tuscan Chicken (GF)** - Braised Boneless Thighs, Sundried Tomato and Spinach Pan 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 (GF)** - Cabernet Red Wine, Seared Mushrooms

**Bistro Style Sliced Roast Sirloin (GF)** - Bourbon Mustard Glaze with Caramelized Baby Onions

**Braised Beef Brisket** - Guinness Stout, Shallot, Organic Thyme

**\*Morel Ecrusted Petite Beef Tender (GF)**  
(Add \$5 Per Guest) - Red Wine Reduction

**\*Sliced Beef Tenderloin (GF)**  
(Add \$12 Per Guest) - Juniper Demi Glace

**\*Chef Carved Prime Rib Roast (GF)**  
(Add \$7 Per Guest) - Horseradish Aioli

### PORK

**Glazed Pork Tenderloin (GF)** - Honey Bourbon BBQ

**Fall Spiced Pork Loin (GF)** - 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** - 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 Ricotta Cheese

**Mostaccioli** - Meatless Marinara, Mozzarella, Chiseled Parmesan

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

**Gnocchi** - Butter, Garlic and Parmesan

## 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

**Provençal 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 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

**Assorted Dessert Cups** - Key Lime Pie, Chocolate Nutella, Mixed Berry, and Seasonal Selection

**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... \$6 per guest**

**ADD TWO TREATS... \$8 per guest**

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# Bar Mixer Services



## SIGNATURE COCKTAILS

**Available By Request**

### BARTENDERS ONLY

#### **\$45 Per Hour, Per Bartender**

1 Bartender Per 75-100 Guests

4 Hour Minimum Requirement

Client Provides All Bar Setups, Mixers,  
Soft Drinks, Cups, Ice And Alcohol

### BEER AND WINE BAR

#### **\$1.25 Per Guest, Per Hour**

##### **Plus Bartender Fees**

1 Bartender Per 100 Guests

4 Hour Minimum Requirement

##### **Includes The Following:**

- Bar Setups
- Disposable Cups
- Ice
- Soft Drinks
- Bottled Water
- Coolers

**Client Provides All Beer And Wine**

### FULL BAR

#### **\$2 Per Guest, Per Hour**

##### **Plus Bartender Fees**

1 Bartender Per 75 Guests

4 Hour Minimum Requirement

##### **Includes The Following:**

- Bar Setups
- Disposable Cups
- Ice
- Bar Tools
- Picks And Straws
- Soft Drinks
- Ginger Ale
- Bottled Water
- Club Soda
- Tonic Water
- Juices
- Fruit Garnishes

**Client Provides All Beer, Wine And Liquor**

# Linen Additions

## TABLE LINENS

## LINEN NAPKINS

SIZE	COLOR	PRICE	\$2 EACH FOLDED
156x90	White	\$16	Light Blue
			Black
156x90	Ivory	\$18	Pink
			Brown
156x90	Black	\$20	Burgundy
			Evergreen
132x90	White	\$14	Gold
			Grey
132x90	Ivory	\$16	Ivory
			Mint
132x90	Black	\$18	Navy Blue
90x90	White	\$10	Peach
			Red
120 round	White	\$17	Rose
			Rust
120 round	Ivory	\$19	Sandalwood
			Sungold
120 round	Black	\$21	White

# Wedding FAQ's

## **DO YOU HAVE A KID'S MENU?**

We do not have a kid's menu, but children under 5 are free. Please be sure they are included in your seating chart and our overall count. For Example: 120 Guest + 6 under 5 years old.

## **WHAT IF I HAVE GUESTS ATTENDING WHO HAVE SPECIFIC FOOD ALLERGIES?**

We ask our couples getting married to make their selections based on what they want for their big day. After making these selections, we can evaluate if you would like to proceed with adding something specialized for any guests with severe allergies or dietary restrictions. In most cases, the diversity of our menus provides adequate offerings for these guests.

## **WHEN DO WE HAVE TO MAKE OUR MENU SELECTIONS?**

Menu selections are due no later than 30 days prior to your event date.

## **WHEN DO WE NEED TO PROVIDE OUR FINAL GUEST COUNT?**

Finalized Guest Counts are no later than 14 days prior to your event date.

## **DO WE NEED TO PROVIDE A ROOM LAYOUT?**

Yes! The more information we have the better! Please be sure to label guest tables with table number, guests per table and which ones are VIP tables and vendors. Also include, location of bar and all food service tables.

## **SHOULD MY FINAL GUEST COUNT INCLUDE VENDORS?**

Yes, if they contractually require a meal.. Please be sure to include them in your floor plan as well so they have a place to sit.

## **CAN WE PROVIDE OUR OWN DESSERTS?**

Yes, all desserts must come ready to be placed on the dessert table or setup by your dessert vendor. Cass Catering will provide the appropriate plates and silverware included with your package.



# Wedding FAQ's

## **WILL CASS CATERING WORK TOGETHER WITH A WEDDING COORDINATOR?**

Yes! We're on the same team! If you hired a coordinator, we ask that you provide us with their contact info. If they are permitted to make changes to your details with Cass Catering, you will need to provide that authorization to us as well. We will not approve changes to your file without your prior authorization.

## **WHAT TIME WILL CASS CATERING ARRIVE THE DAY OF MY WEDDING?**

That depends on the venue, wedding size and services we are providing. Typically, it is 2 hours before the first scheduled food service start time.

## **DO YOUR WEDDING PACKAGES INCLUDE REAL TABLEWARE?**

All of our Silver and Gold Wedding packages include real tableware. All others include a high grade disposable tableware.

## **DO YOU INCLUDE WAITSTAFF WITH YOUR WEDDING PACKAGES?**

Yes, we include the appropriate number of waitstaff depending on your package as long as certain minimum guest counts are maintained. Minimum requirements will be detailed in your wedding file with Cass Catering.

## **WHAT IS THE SERVICE CHARGE AND WHAT DOES IT INCLUDE?**

Service charge covers a portion of staff wages, delivery, set up, and breakdown for your event.

## **WILL WE NEED TO PROVIDE A STAGING AREA FOR CASS CATERING?**

Yes, a staging area is required. This is a "behind the scenes" area that needs to be adjacent to the reception space. A source of power and running water is ideal but not always necessary. This area needs to be approximately 100 square feet or more.

## **DOES CASS CATERING HAVE A LIQUOR LICENSE?**

Cass Catering does not hold a liquor license in the state of Michigan however we are able to serve beer, wine and liquor purchased by you at retail as long as it is permitted at your event location. We also carry general and liquor liability insurance.

# Wedding FAQ's

## **DOES CASS CATERING PROVIDE LINENS?**

We include white linens for all food and beverage services you have with us. If you are coordinating linens with a 3rd party vendor and would like to use their linens for these tables, that is no problem at all. If you are in need of linens for guest or other tables not provided by your venue, we are happy to discuss options and pricing as we do stock a limited variety of table linens and linen napkins for an additional fee.

## **HOW DO WE RESERVE OUR DATE WITH CASS CATERING?**

We have a limited amount of availability for any given date. The first step towards securing your date is getting a written proposal from us. If the proposal is to your liking, the next step would be setting up a private tasting with us. Following the tasting, if you would like to reserve the date we simply need a signed and initialed copy of your proposal along with a 50% non refundable deposit. This officially gets your date on our schedule. You will then have until much closer to your event date to finalize details such as headcount, menu, and timing.

## **WHEN IS MY FINAL PAYMENT DUE?**

Once your wedding details are completely finalized 14 days prior to your wedding. We will send you a finalize invoice with your remaining balance due. Final payment is due 10 days prior to your event date.