

CASS

Catering | Events | Experiences



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

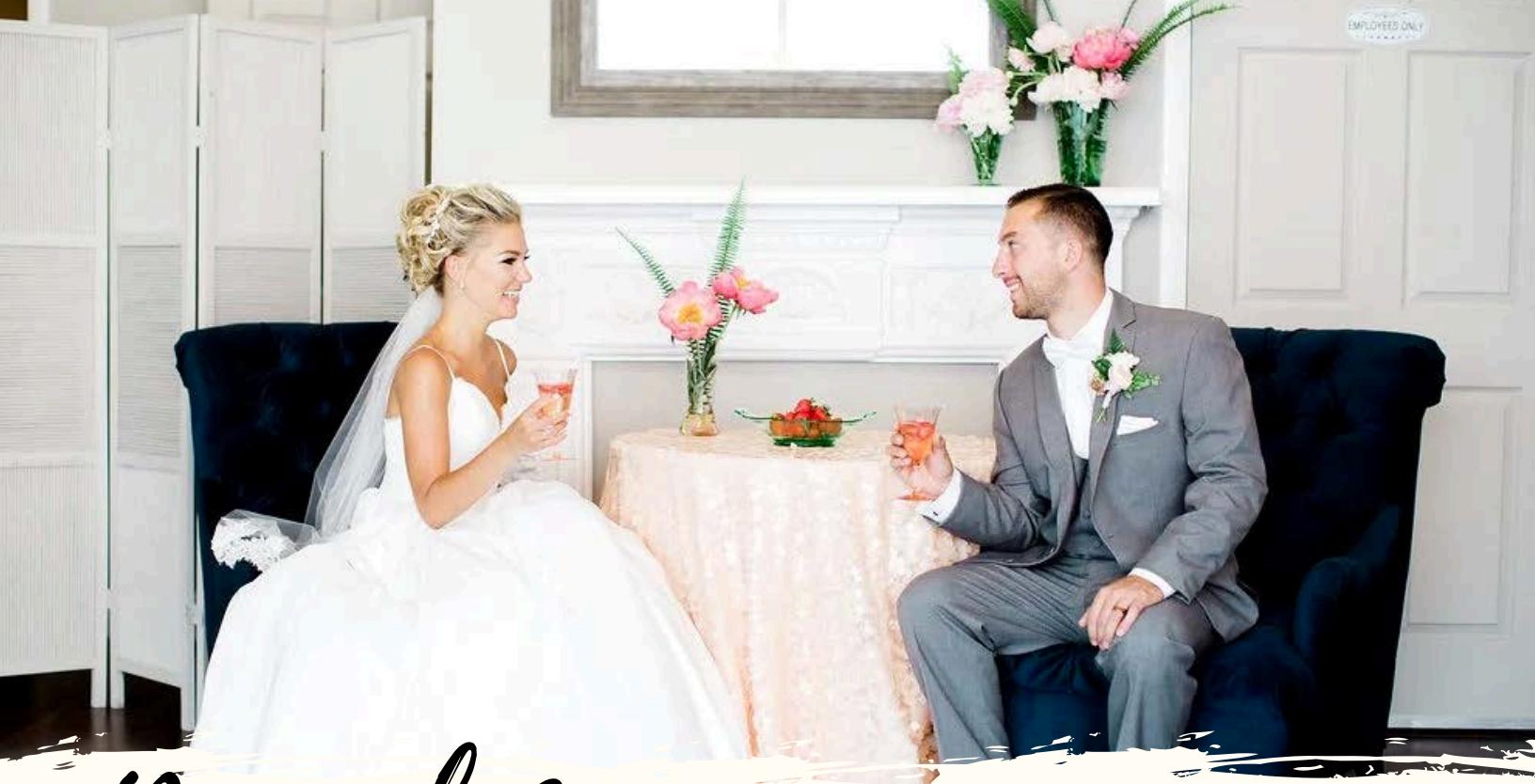
Buffet Style is a large display of varying food selections and is serviced by Staff Members.

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

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

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

\$27 per Guest

- **Passed Appetizer:** Chicken And Waffle Bites
- **Salad:** Greek Town Salad
- **Entree:** Better Made Encrusted Chicken Breast, 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

\$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:** NY Striploins 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:** Pimento Cheese Dip
- **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 Shoepig 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

\$38 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

\$48 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

- **Appetizer** - Imported and Domestic Cheese Board (see menu for details)
- **Choice of One Salad**
- **Choice of One Pasta**

\$47 per Guest

- **Choice of Two Entrees** - Add A Third Entrée for only \$5 Per Guest
- **Choice of Two Sides**
- **House Baked Rolls** - with Butter

GOLD PACKAGE

- **Choice of One Display Appetizer**
- **Choice of Two Individual Appetizers**
- **Choice of One Salad**
- **Choice of One Pasta**

\$57 per Guest

- **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

- **Appetizer** - Imported and Domestic Cheese Board (see menu for details)
- **Choice of One Salad**

\$57 per Guest

- **Choice of One Entree**
(vegetarian offered as needed)
- **Choice of Two Sides**
- **House Baked Rolls** - with Butter

GOLD PACKAGE

- **Choice of One Display Appetizer**
- **Choice of Two Individual Appetizers**
- **Choice of One Salad**

\$67 per Guest

- **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

\$59 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

\$69 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

\$48 per Guest

4 STATION PACKAGE

\$58 per Guest

5 STATION PACKAGE

\$68 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

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)

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 - Vegetarian Margherita

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

Crudité 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 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

***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 Glace 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

Pasta Primavera - 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

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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, Zucchinis, Onion, Garlic, Red And Yellow Bell Pepper

Grilled Asparagus (GF) - Citrus Butter

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

Late Night Treats

SNACKS

Pizza Fingers - Assortment of Cheese, Pepperoni & Garden Vegetable

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

Mini Coney's - 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

Choice of Two

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
			Peach
90x90	White	\$10	Red
			Rose
120 round	White	\$17	Rust
			Sandalwood
120 round	Ivory	\$19	Sungold
			White
120 round	Black	\$21	

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 final invoice with your remaining balance due. Final payment is due 10 days prior to your event date.