

# Parkview



AT THE WASHINGTON LIONS



# 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 Cass Catering 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 white guest table Linens and choice of linen napkin color. Plates, flatware, and table water service included with dinner. High grade disposables provided for appetizers and dessert. \*BBQ and casual wedding packages are served utilizing **disposable** tableware and flatware, linen napkins not included.

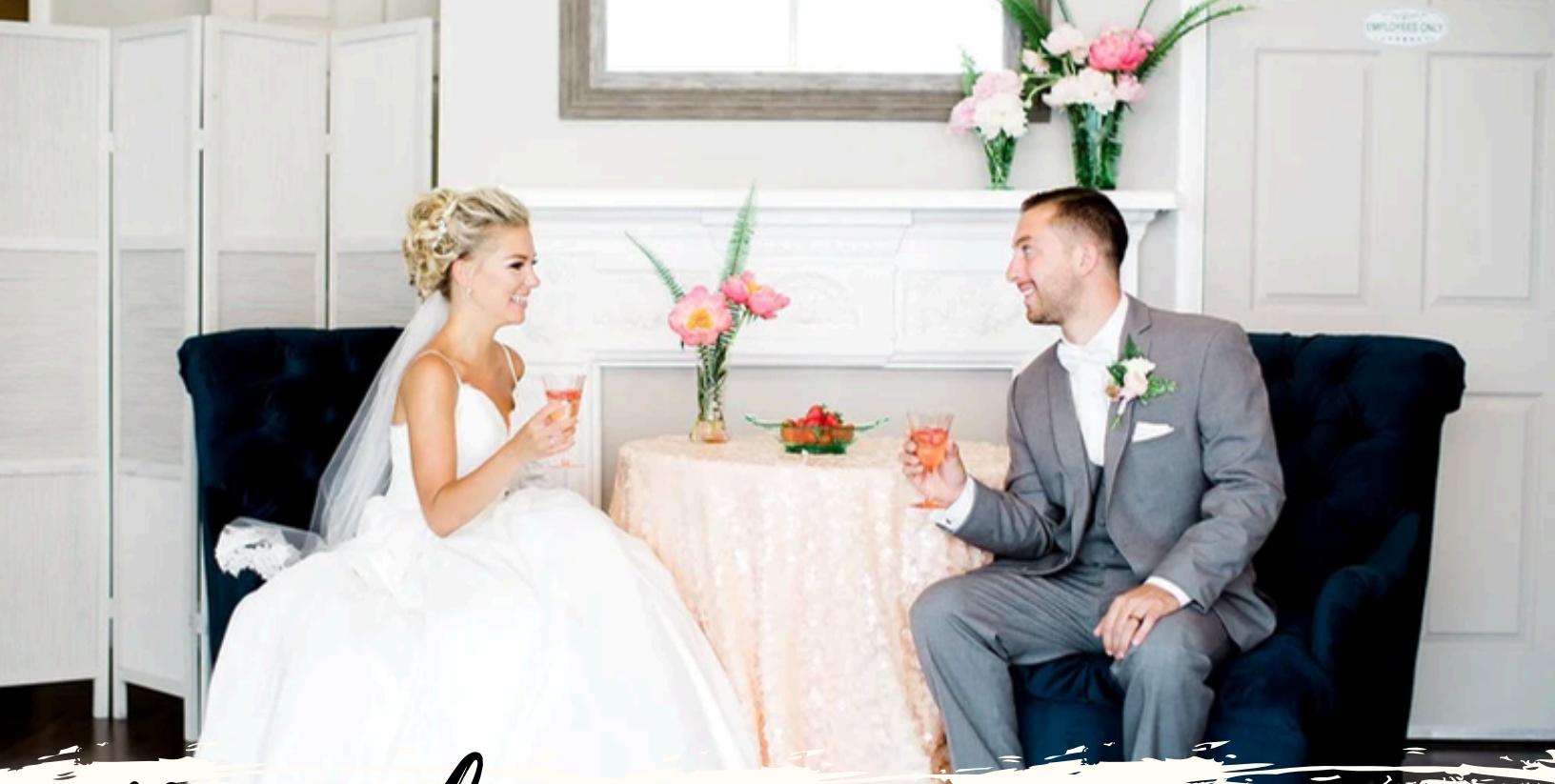
## PACKAGE STYLES

**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.



# Brunch Menu

## BRUNCH BUFFET PACKAGE

**\$28 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

**\$32 per Guest**

## 4 ENTREE PACKAGE

**\$42 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

**\$37 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

**\$39 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

**\$32 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

**\$56 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

*\$31 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

*\$29 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

*\$47 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

*\$57 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**

*\$50 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**

*\$60 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**

**\$54 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**

**\$64 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

*\$62 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

*\$72 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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# 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

**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

**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

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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

**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

# 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 Service



## Includes The Following:

- Bar Setup
- Bartender(s)
- Disposable Cups
- Ice
- Bar Tools
- Picks And Straws
- Soft Drinks
- Ginger Ale
- Bottled Water
- Club Soda
- Tonic Water
- Juices
- Fruit Garnishes
- Signature Drinks

**Client Provides  
All Beer, Wine And Liquor  
Purchased From A Retailer**

**Please Ask For Retail Referral**

**Bar Mixer Service Included With All Of Our  
Wedding Packages**

**6 Hour Continuous Service**

# 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! we'll work with you to generate a room layout for your special day. The layout needs to be completed no later than 14 days prior to your wedding date. Please plan accordingly with setting your RSVP deadline.

## 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.

## IS THERE A SEPARATE VENUE RENTAL FEE AT PARKVIEW?

Absolutely not. Our packages include use of the facility and surrounding grounds as long as you meet our minimum expense requirements.

# 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 CAN I START SETTING UP THE DAY OF MY WEDDING?

Two hours before the first schedule service start time. If more time is needed we can coordinate that in advance. Please note there may be an additional fee if more time is needed.

## DO YOUR WEDDING PACKAGES INCLUDE REAL TABLEWARE?

All of our Silver and Gold Wedding packages include real dinner 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.

## IS THERE AN AREA TO GET DRESSED ONSITE AT PARKVIEW?

Yes.

## DOES PARKVIEW HAVE A LIQUOR LICENSE?

No and that is a great thing! This permits you to purchase your own beer, wine and liquor to bring in. Our staff will provide full bar setup and bartenders with your wedding package. You bring the alcohol, we'll do the rest! Cass Catering carries liquor liability and general liability insurance.

# Wedding FAQ's

## DOES PARKVIEW PROVIDE LINENS?

Yes we include white guest table linens for all of our wedding packages. Linen napkins are only included with our silver and gold wedding packages. All other packages include white paper napkins as part of the included high grade disposables.

## HOW DO WE RESERVE OUR DATE AT PARKVIEW?

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. We'll also need a signed hall rental contract signed. 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.

## WHAT IS THE ROOM CAPACITY?

We can seat 150 guests comfortably leaving room for use of the dance floor and any standard setup tables you might need like cake table, gift table, DJ table, etc. Our tables accommodate 10 guests each.

## CAN I HAVE MY CEREMONY ONSITE?

Yes! We include use of our Gazebo as a ceremony site. There is a \$150 chair setup fee which includes 40 chairs. The gazebo can also be used as an outdoor cocktail hour location if you are not having your ceremony onsite.

## CAN I BRING SPECIALTY LINENS OR CHAIRCOVERS?

Yes! Please plan accordingly with your allotted setup and breakdown times. All items must be removed from the Parkview at the conclusion of your rental.