



THE CATERING CO.

www.thecateringcompanygr.com

The Conference Centers at Western Michigan University

Many of the following menu selections are available exclusively for the guests of Western Michigan University. All selections are served with our signature salad and assorted fresh baked breads with butter and coffee/tea service. You may also offer a choice of entrées to your guests.

Classic Package

\$24.50 per guest

This value package includes your choice of the following entrées, and 2 hors d'oeuvres selections. Also included are the table numbers, all linen, china, glassware and cake service.

*****Cranberry Orange Chicken***

Grilled boneless chicken breast topped with a cranberry orange chutney served with a potato and rutabaga puree and baby carrots with fennel.

Apricot Ginger Chicken

A chicken breast is grilled to perfection and glazed with a sweet apricot ginger sauce. This dish is presented with roasted rosemary garlic red skin potatoes and marinated asparagus.

Chicken Marsala

Mild garlic sautéed breast of chicken medallions served with Marsala wine sauce, roasted redskin potatoes and cauliflower goat cheese au gratin.

Parmesan Crusted Chicken

A tender chicken breast is cloaked in our secret sauce and combined with parmesan seasoning making this one of our customer's favorites. Served with marinara sauce on a bed of penne pasta and accompanied by a chef's vegetable selection.

Chicken Picatta

Mild garlic sautéed breast of chicken medallions served with a tangy lemon caper sauce, herb infused penne pasta and marinated asparagus.

Santa Fe Chicken

A fusion of olive oil, lime and garlic make this grilled chicken breast a wonderful change from the ordinary. A mild, yet spicy, green chili sauce tops this unique selection. Presented with corn mashed potatoes and vegetable hash.

Flank Steak

Chef carved choice flank steak with demi glace. Served with four cheese mashed potatoes and the chef's choice of vegetable

Italian Flank Steak Rolls

Tenderized beef rolled with sun dried tomatoes, fresh basil and provolone cheese. Topped with fresh arribiata sauce and served with pesto rice and roasted ratatouille

Cider Cured Pork Loin

Thin sliced pork loin marinated in herbs and cider served with garlic mashed potatoes and chef's choice of vegetable.

All prices are subject to an 20% service charge and State of Michigan sales tax

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Vegetarian options and buffet services are available



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Candlelight Package

\$28.00 per guest

This package includes your choice of one of the following entrées and 2 hors d'oeuvres selections. This package also includes your choice of a champagne toast or sparkling punch, four votive candles for each table and a beautiful ice sculpture to highlight your hors d'oeuvres display. Also included are the table numbers, linen, china, glassware and cake service. (150 guests minimum)

Tomato Artichoke Chicken

A pleasantly spiced combination of Italian plum tomatoes and artichoke hearts top a grilled chicken breast. This dish is served on a bed of penne pasta.

Chicken Sumasa

Indian curried chicken with leeks and peas wrapped in pastry. This international specialty is served with white rice and cilantro sauce.

Chicken Saltimbocca

Thin slices of chicken sautéed in butter topped with Proscuitto with white wine sauce and served with slow braised red cabbage and stilton potatoes gratin.

Chicken En Croute

A boneless herbed chicken breast wrapped in thin sheets of buttered phyllo dough served with a Dijon mustard sauce; accompanied by green beans gremolata (lemon, parsley and Romano cheese).

Florentine Chicken

A seasoned blend of spinach and cheese fills a slow-roasted breast of chicken, crowned with a creamy mornay sauce, complimented with red skin artichoke potatoes and goat cheese cauliflower au gratin.

Flank Steak a la Duxelles

Chef carved flank steak topped with a mixture of mushrooms, sweet onions and a veal red wine reduction; served with rosemary garlic new potatoes and chef's vegetable selection.

****Sliced Sirloin with Shallot Chive Butter**

Accompanied by celeriac mashed potatoes and roasted carrots seasoned with fennel.

****Pork Saltimbocca**

Pork Loin wrapped with proscuitto ham and basil, served with roasted herbed red skin potatoes and a trio of sautéed peppers & onions.

****Caribbean Salmon**

Salmon Filet with our Chef's special Island Mango Marinade served with Macadamia Nut Mango Rice and Roasted Squash.

Salmon Florentine

Atlantic salmon stuffed with spinach and cheese mixture and served with wild rice and fresh green beans.

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Crystal Package

\$40.00 per guest

Our premier package includes your choice of the following entrée selections or you may offer any two of the entrée selections available in the Classic or Candlelight packages, four hors d'oeuvres selections, a champagne toast or sparkling punch, four votive candles for each table, colored napkins and a beautiful ice sculpture to highlight your hors d'oeuvres display. Also included are the table numbers, linen, china, glassware and cake service.(150 guests minimum)

Chef Carved 8-ounce Grilled Beef Tenderloin

Roasted to medium rare the beef tenderloin is completed with our distinctive demi glace. Our beef tenderloin is accented with rosemary garlic new potatoes and a colorful vegetable accompaniment.

Top Sirloin

Seasoned and grilled to perfection this 8-ounce top sirloin is a favorite when accompanied by whipped potatoes and a chef's vegetable.

Top Sirloin Steak with Red Pepper Goat Cheese Sauce

Our top sirloin is served with truffle oil mashed potatoes with thyme and balsamic brussel sprouts.

Trotter cut sirloin with onion glaze and horseradish breadcrumbs

Trotter cut top sirloin grilled to medium topped with red pepper sauce served with a vegetable ragout of onions, potatoes, carrots and fennel.

Tenderloin ala Duxelles

Chef carved 8-ounce portion of beef tenderloin rolled with a delightful mixture of mushrooms and sweet onions topped with a veal red wine reduction. This specialty is served with rosemary garlic new potatoes and chef's vegetable selection.

Half-Pound Pork Tenderloin

Create a memorable dining experience when you serve this marinated Pork Tenderloin. Our Pork is marinated in Cuban spices and accompanied by potato gnocchi topped with pesto cream sauce. This dish is accented with sautéed peppers and onions.

Pecan Crusted Whitefish

A subtle pecan crust envelops an 8-ounce fresh whitefish filet. This dish is completed with mushroom long grain rice and grilled zucchini and squash.

Cod Loin

Eight ounces of pan seared cod distinctively presented with horseradish and chive oil mashed potatoes and chef's vegetable selection.

Grilled Honey Maple Salmon Filet

An 8-ounce cut filet of salmon is enhanced with our own blend of honey and maple. Parmesan risotto and cauliflower with paprika garlic sauce make this a memorable dining experience

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Hors d'oeuvres Selections

Coconut Chicken

Plump breast of chicken pieces are coated with a golden coconut and baked, not fried! This popular hors d'oeuvre is served with delightfully sweet mango chutney.

Mini Chicken Fajitas

A unique fajita seasoned chicken salad blend wrapped in a flour tortilla.

Pesto Crusted Salmon

Bite size pieces of fresh salmon coated with a dry herbed pesto. These tasty Salmon pieces are served with a blackened tomato sauce.

Crab & Roasted Red Peppers with Wafer Crackers

This spread is a delightful accompaniment to any party or meal.

Flank Steak Beef Rolls

Choice flank steak marinated in garlic and olive oil then rolled and grilled. The Flank Steak Beef Rolls are complimented with sweet soy dipping sauce.

Roasted Meatballs

Choose from Italian, Swedish, barbecue, honey mustard, or sweet and sour.

Stuffed Mushroom Caps

No gathering is complete without stuffed mushrooms. Simply stated, our mushrooms are the best! Choose from cheese, seafood or sausage filling.

Spinach Cheese Triangles

Feta Cheese and garden fresh spinach fill a flaky phyllo dough crust.

Black Beans and Rice Empanadas

Southwestern cornmeal pastry filled with a blend of rice and black beans; served with tomato salsa.

Mini Quiche

Assorted fillings in a traditional pastry crust.

Bruschetta

Vine ripened tomatoes, basil, garlic & virgin olive oil are wed in this Italian favorite served w/toast points.

Cheese Quesadilla

Baked flour tortilla with a cheesy filling; served with tomato salsa.

Spring Rolls Served with Plum Sauce

Our Oriental spring rolls make for a wonderful vegetarian option served with a sweet plum sauce.

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Hors d'oeuvres Selections

Mango Salsa w/Corn Chips Collage

A uniquely spiced fruit salsa served with a colorful blend of corn chips

Artichoke Wedges

“Pizza” style crust topped with artichoke hearts, cheese, and a blend of seasonings.

Vegetable Croissant Square

Flaky puff pastry topped with a medley of vegetables and cheese baked to a light crispness.

Chef's Cheese Assortment - *may be substituted for any two hors d'oeuvres selections*

A distinctive arrangement of domestic and imported cheeses served with a cracker assortment.

Chef's Fresh Fruit Tray - *may be substituted for any two hors d'oeuvres selections*

Creatively presented seasonal fresh fruits are displayed and served with our specially prepared dip.

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