Events of Excellence Catering

At Detroit Historical Society

2018 Catering Menu

10300 W. McNicholas Rd, Detroit, MI 48221-Main Office
Applegate Shopping Center, Southfield, MI-Kitchen
248-353-8300
www.eventsofexcellencecatering.com

Create Your Meal Buffets

One Entrée
Garden Salad, One Starch, One Vegetable
$19.95/Guest

Two Entrées
Garden Salad, One Starch, One Vegetable
$22.95/guest

Three Entrées
Garden Salad, One Starches, One Vegetables
$25.95/guest

All Buffet prices include:
Wait staff for 5 hours
(includes set-up and breakdown)
Rolls & Butter
Clear Disposable Plates, Cups and Flatware
Lemonade
Add $2.50/Guest for Elegant Disposables
Add $6.95/Guest for China Buffet
Add $15.95/Guest for China Sit-down
(China sit-down fee incls. Extra wait staff and kitchen staff to execute your event)

SIT-DOWN DINNER
Garden Salad
One Entrée
One Starch
One Vegetable
Rolls and Butter
Chef's Choice of Dessert
Lemonade or Punch
Coffee Service
$36.95/guest
Sit down dinners include porcelain or clear china dinnerware, silverware, water gobbles, uniformed wait staff

Wedding Packages
Each package includes the following:
Garden Salad
Two Entrees
One Starch
One Vegetable
Rolls and Butter & Punch
Traditional Wedding Cake
Cake Cutting
(Includes disposable clear plates & forks)
Head Table Served
Uniformed Wait staff

The Sapphire Wedding Package
Clear Disposables
$26.95/Guest

The Emerald Wedding Package
Elegant Disposables
$29.50/Guest

The Ruby Wedding Package
China Buffet
$35.95/Guest

The Diamond Wedding Package
China Sit-down
$41.95/Guest

Shower Packages
Min. 40 guest count

The Sprinkle-$14.96/guest
Assorted Pita Sandwiches, Pasta Salad, Assorted Crudité

The Pitmaster Dew-$17.95/guest
Bar-b-q Chicken, Corn on the Cob, Baked Beans, Salad, Rolls

Rain Forest-$18.95
Mixed Greens Salad, 2 additional salads, Party Wings, Basil Pesto Tortellini, Rolls

Tropical Sunshine-$21.95
Grilled Chicken Breast w/Mango Salsa
Grilled Vegetables, Roasted Potatoes, Mixed Berry Salad, Rolls

Katrina-$26.95
Jerk Chicken, Bar-b-q Ribs, Red Beans and Rice, Green Beans, Jambalaya, Jalapeno Cornbread

Shower prices include Punch or Lemonade
Wait staff for 4 hours
(includes set-up and breakdown)
Clear Disposable Plates, Cups and Flatware

Signature Wedding Meal

Rosemary Herb Roasted Chicken,
Penne Pasta with choice of Sauce
(Basil Pesto, Marinara, Alfredo, or Roasted Red Pepper)
Oven Roasted Potatoes or Rice Pilaf, Green Beans
Mixed Greens Salad, Rolls and Butter, Lemonade
Wedding Cake

$25.95 Buffet with clear disposables,
$28.50 Buffet with elegant disposables
$32.95 Buffet with china,
$38.95 China Sit-down

Chef's Wedding Delight

Chef's Savory Stuffed Chicken Breast , Seared Roasted Pork loin
Garlic Mashed Potatoes, Glazed Carrots
Mixed Greens Salad, Rolls and Butter, Lemonade
Wedding Cake

$29.95 Buffet with clear disposables
$32.50 Buffet with elegant disposables
$36.95 Buffet with china
$44.95 China Sit-down

Royal Wedding Feast

Prime Rib, Chicken Piccata or Chicken Marsala
Yukon Gold Roasted Potatoes, Asparagus
Michigan Salad, Rolls and Butter, Lemonade
Wedding Cake

$37.95 Buffet with clear disposables
$40.50 Buffet with elegant disposables
$44.95 Buffet with china
$52.95 China Sit-down,

Wedding Surf and Turf

Filet Mignon with Mushroom Wine Sauce, Glazed Salmon
Twice Baked Potatoes, Grilled Vegetables
Strawberry Spinach Salad, Rolls and Butter, Lemonade
Wedding Cake

$40.95 Buffet with clear disposables
$42.95 Buffet with elegant disposables
$47.95 Buffet with china
$55.95 China Sit-down

STROLLING STATIONS

$29.95 per guest
All station events includes
Wait staff and Carvers
Your Choice of Two Stations
Our Signature Salad Bar
Beverage Station
(Lemonade, water, iced tea)
High quality clear plates, cups, eating utensils
Add $7.95 per guest for china
Add $8.50 for additional stations over 2

Top Round of Beef
Turkey Carving Station
Pork Tenderloin Station
Ham Carving Station
Prime Rib Station *–additional fee based on market*
Pasta Station
Includes *Chicken & Vegetables,
with your choice of 3 Sauces:
Alfredo, Meat, Pesto, or Marinara
Mac and Cheese Station
Additional $2.00 per guest
Pasta served with choice of two warm sauces:
Gorgonzola Champagne Sauce, Roasted Garlic cream sauce, Spicy tomato sauce, or Cheddar Cheese Sauce
Choice of 5 Toppings: Shaved Parmesan Cheese, Chicken Poppers, Garlic Baby Shrimp, Crumbled Bacon, Barbecue Sausage, Caramelized Onions , Sautéed Mushrooms, Sour Cream, Fried Onions, Shredded Cheese's, Diced Ham, and Chives.
Mexican Station
Nachos, Hard Taco Shells, Soft Tortilla Shells, Seasoned Beef Rice, Grilled Chicken, Assorted Toppings
Martini Potato Station
Sliders Station
50-75 guest 2 selections, over 75 guest 3 selections
Beef, Salmon, Black Bean, Reuben, Bar-b-q pulled pork, Sautéed Chicken
Party Wings Station
Seafood Station–
Additional Fee based on Market Price
Stuffed Salmon,Shrimp cocktail, Sushi, Seafood Pasta
Mixed Grill Station-additional $25.00/guest
(Petit New York Strip Steaks, Marinated Lamb Chops, Chipotle Chicken Kabobs, Green Beans)
Cony Station
Waffle Fries Station
Bar-b-q Station-additional $6.00/guest
Bar-b-q ribs, Bar-b q chicken breast, corn on cob
baked beans
Oriental Station -additional $3.00/guest
Sesame Chicken, Vegetable Fried Rice, Stir Fry Vegetables
Fortune cookies, served in Chinese take-out boxes

Entrées

Poultry

Herb Baked Chicken, Fried Chicken
Bar-B-Q Chicken, Smothered Chicken
Roasted Turkey, Lemon Chicken-(gluten free)
Chicken Piccata
Sautéed chicken breast with mushrooms & capers in white wine sauce
Chicken Citron
Sautéed chicken breast in lemon white wine sauce
Chicken Marsala
Sautéed chicken breast with mushrooms and Marsala Wine

$1.25 Additional
Stuffed Chicken Breast
With your choice of a variety of fillings
Asparagus Stacked Chicken
Chicken breast stacked with Prosciutto Ham, asparagus, & Gruyere Cheese, seared and roasted.
Champagne Chicken

Beef/ Lamb

Meatballs
Swedish, Sweet & Sour, or Bar-b-q
Shepherd's Pie (Beef tenderloin tip, vegetables, topped with butter whipped mashed potatoes)
Slice Roast Beef
Asian Beef and Broccoli
Beef Tips with rice
Beef Burgundy
Sliced Roast Beef in a Burgundy Wine Sauce

Market Price
Flat Iron Steak-*Grilled sliced with Au Jus*

Gorgonzola Crusted Steak
Beef Tenderloin
Prime Rib
Steaks-Rib Eye, Loin Strip or T-Bone
Veal Scaloppini
Thin cuts of veal seared in a white wine sauce
Braise Short Ribs
Lamb Chops

Pork

Glazed Baked Ham, Bar-B-Q Rib Tips
Roasted Pork loin
(add $1.75)
Stuffed Pork loin with spinach & roasted red pepper, Bar-B-Q Ribs

Seafood

Market price
White Fish, Cat Fish, Perch, Grilled Salmon, Tilapia, Seared Asian Glazed Salmon, Shrimp Scampi

Pasta

Three Cheese Lasagna
(Meat or vegetarian)
Mostaccioli with meat or Red Sauce
(add $1..50)
Linguine Bolognese-Linquine, Italian Sausage, Bolognese Sauce with Parmesan Cheese
Linguine Aglio e Olio-Linguine tossed with chicken, tomatoes, garlic, basil, olive oil, and parmesan cheese
Chicken Alfredo
Market price
Sea Food Alfredo

Vegetarian Cuisines

Pasta Primavera with Alfredo Sauce
Mushrooms in Phyllo with herbs
Egg Plant Parmesan
Grilled Vegetable Stack
Santa Fe Cakes
Goat Cheese and Mango Quesadillas
Asparagus Risotto
Mushroom & Spinach Quiche Stuffed Portobello Mushrooms

Vegetables

Green Beans, Honey Glazed Carrots
Seasonal Vegetable Medley, Sweet Corn
Broccoli and Cauliflower
Corn O'Brian, Creamed Spinach
Add $1.50
Broccoli w/Cheese Sauce
Collard or Mustard & Turnip Greens
Add $2.00
Asparagus
Roasted Root Vegetables

Starches

Rice Pilaf, Oven Roasted Potatoes, Garlic Mashed Potatoes, Mashed Potatoes & Gravy
Add $1.00
Au Gratin Potatoes, Baked Cheddar Macaroni and Cheese
Scalloped Potatoes, Candied Yams
Blackeye peas and rice, Red beans & rice
Dirty Rice, Baked Potatoes, Twice Baked Potatoes , Baked Sweet Potatoes
Duchess Potatoes

Salads

Garden, Spinach, Caesar Salad, Pasta Salad
Cole Slaw, Potato Salad
Cu cucumber & Tomatoes
add $1.25
Greek Salad, Fruit Salad, Broccoli
California , Michigan, Wedge Salad-Chopped Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Red Onion, served with Ranch Dressing
Add $2.00
Turkey, Apples & Almond Salad
Strawberries & pecan Salad

Our Chefs can create custom menus and accommodate most dietary needs.
Gluten Free menu items are available
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Around the World Menus

Traveling Around the World Stations $51.95per guest

New Orleans- Chicken & Sausage Jambalaya, Bar-B-Q Ribs, Red Beans and Rice, Jalapeno Corn Bread, Roasted Green Beans **Italy**-Two types of pasta with choices of Marinara Sauce, Meat Sauce, Alfredo Primavera, Caesar Salad.
China– Sesame Chicken, shrimp *chicken, vegetables, rice, fortune cookie
French Petite Sweets-Assorted petite pastries and sweets
Beverage Station-Lemonade Iced Tea, Water Coffee

The Southern Comfort $23.95/guest
Smothered Chicken or Fried Chicken
Macaroni and Cheese, Candied Yams
Collard Greens, Corn Bread Muffins
Sweet Iced Tea

The Oriental Express-$20.95/guest
Vegetable Spring Rolls
Sesame Chicken
Stir fry mixed vegetables
Chow Mein Noodles or Vegetable Fried Rice
(add $2.00 for shrimp)
Fortune Cookies
Lemonade

A Mexican Fiesta-$20.95/guest
Seasoned Ground Beef, Marinated Chicken Strips
Hard Taco Shells, Soft Tortillas, Nacho Chips
Mexican Rice, Cheese Salsa, Sour Crème
Guacamole

Middle Eastern-$22.95/guest
Chicken Shawarma
Tabbouleh, Roasted Garlic Hummus with Pita Bread, Grilled Vegetable Platter, Punch

The Magnificent Mile Chicago Steak House-$27.95/guest
Mixed Greens Salad
New York Strip Steaks
Loaded Baked Potato Station
(sour crème, butter, cheese, bacon bits)
Green Beans, Rolls and Butter, Lemonade

New Orleans-$25.95/guest
Bar-b-q Ribs, Chicken & Sausage Jambalaya
Red Beans & Rice, Roasted Green Beans
Jalapeno Corn Bread, Sweet Tea
Add Shrimp & Grits $3.95/guest

A Taste of Italy-19.95/guest
Chicken Piccata or Chicken Parmesan
Pasta with choice of sauce
(meat, marinara, alfredo, pesto)
Grilled Vegetables, Bread sticks, Lemonade

Caribbean-$23.95
Jerk Chicken, Tilapia Seared with Mango Salsa
Caribbean Cabbage, Jamaican Rice, Punch

All prices include:
Wait staff for 5 hours
(includes set-up and breakdown)
Clear Disposable Plates, Cups and Flatware
Add $2.50Guest for Elegant Disposables
Add $6.95/Guest for China Buffet
Add $15.95/Guest for China Sit-down
(China sit-down fee incls. Extra wait staff and kitchen staff to execute your event)

Corporate and Breakfast Menus

Box Lunches
Sandwhich, chips, whole fruit
Famous Amous Cookies
Sandwhich Choices: Ham, Turkey, Roast Beef
Vegetarian
($1.00 additional Fee) Chicken Salad or Tuna Salad
Bottle Water
$9.95/guest

Trays serve 20-24 guest
Vegetable tray-$65.00
Fruit Tray-$105.00
Sandwich Tray-$120.00
Middle Eastern Tray Hummus, tabbouleh, baba ghanouj, marinated olives w/herbs, garlic, & oil, pita bread
$12.95/guest

Deli Tray-Ham, Turkey, Roast Beef, Assorted Cheeses, Pickles, Lettuce, Tomatoes, Olives Assorted Breads, Condiments
Choice of Salad: Potato, Pasta, or Cole Slaw
$10.95/guest

Light and Festive
Michigan Chicken Salad
(Mixed Greens, nuts, Feta cheese, dried cherries, grilled chicken) served with raspberry vinaigrette dressing
Rolls and butter
$11.95/guest

That's a Wrap
Marinated Steak Wraps, Grilled Veggie Wraps Grilled Chicken Wraps, Italian Wraps, Pasta Salad, Homemade Chips, Assorted Sodas
$19.95/guest

Signature Corporate Meal
Herb Roasted Chicken
Pasta Primavera with Alfredo Sauce
Oven Roasted Potatoes, Green Beans
Garden Salad, Rolls and Butter
$14.95/guest

Chef's Corporate Delight
Chef's Savory Stuffed Chicken,
Beef Burgundy, Garlic Mashed Potaotes, glazed carrots, Garden Salad, Rolls and Butter
$18.95/guest

Chef's Elegant Meal
Chicken Marsala
Salmon with Champagne Sauce
Sweet Potatoe Souffle'
Michigan Salad, Rolls and Butter
$20.95/guest

The All Day Corporate Meeting
Continental Breakfast
Seasonal Fruit, Assorted Breakfast Breads
Juice, Coffee
Lunch
Garden Salad
One Chicken Entrée, Pasta with Marinara Sauce
One Starch, One Vegetable
Rolls and Butter, Dessert
Lemonade and Coffee
Afternoon Snack
Assorted Sodas, Bottled Water,
Cheese and Crackers Tray, Cookies, Coffee

$35.95/guest

BREAKFAST PACKAGES
Continental $7.95/guest
Assorted Breakfast Breads, Seasonal Fruit
Juice and Coffee

The Early Bird Breakfast $7.95/guest
Breakfast Sandwiches, Seasonal Fruit
Juice and Coffee

Breakfast #1 $8.95/guest
Scrambled Eggs, Bacon & Sausage,
Assorted Breakfast Breads, Seasonal Fruit
Juice and Coffee

Breakfast #2 $9.95/guest
Biscuits, Scrambled Eggs, Grits, Bacon & Sausage
Juice and Coffee

Breakfast #3 $13.95/guest
Fried Catfish, Bacon, Scrambled Eggs
Grits, Biscuits
Juice and Coffee

Full Service
Breakfast Brunch
$24.95/guest
Price based on a min. 50 guest count
Scrambled Eggs, Bacon, Sausage, Salmon Croquets
Breakfast Potatoes, Grits, Choice of Chicken
Vegetable Medley, Seasonal Fruit
Assorted Breakfast Breads
Juice & Coffee

ADDITIONS TO ABOVE MENUS

YOGURT PARFAIT-$3.95/GUEST
PANCAKES-$3.50/GUEST
WAFFLES-$3.50
BREAKFAST QUICHE-$3.95/GUEST

ADD $1.00 FOR CLEAR DISPOSABLE PLATES, CUPS AND EATING UTENSILS
$2.50 FOR ELEGANT DISPOSABLES, $6.95 FOR CHINA
$15.95/Guest for China Sit-down
WAIT STAFF $125/STAFF PER STAFF FOR 5 HRS

Bar-B-Q– Packages

THE PIT MASTER

ALL DAY PICNIC SPECIAL -$31.95

Based on 75 guest count, additional fees apply for guest count under 75

Price includes disposable plates, cups, eating utensils, onsite grilling, cook, and wait staff for 7 hours (includes set-up and break-down)

LUNCH

Hamburgers
Hot Dogs
Assorted Chips
Lemonade
Condiments

Lunch is served for 1-1/2 hours with on-site grilling. Food service will stop for 1 hour and staff will set-up for dinner service. Dinner will be served for up to 1-1/2 hours.

DINNER

Bar-B-Q- Ribs
Bar-B-Q Chicken
Corn on the cob
Baked Beans
Fruit Salad
Pasta Salad
Rolls and Butter
Lemonade

$1.00 CLEAR DISPOSABLES, $2.50 FOR ELEGANT DISPOSABLES, $6.95 FOR CHINA

EVENTS OF EXCELLENCE CATERING
AT DETROIT HISTORICAL SOCIETY

The Pit Master Classic

Hamburgers and Cheeseburgers, Hot Dogs
Choice of: Cole Slaw, Potato Salad, or Pasta Salad,
Chips, Watermelon Slices & Lemonade
$9.95/guest

The Pit Master Classic Plus

Bar-B-Q Chicken, *Hamburgers & *Cheeseburgers
Hot Dogs, Baked Beans
Choice of: *Cole Slaw, Potato Salad, or Pasta Salad*
Corn on the Cob, Watermelon Slices, & Lemonade
$13.95/guest

The Pit Master Traditional

Bar-B- Q Ribs, Bar-B-Q Chicken , Hot Dogs,
Baked Beans, Corn on the Cob, Seasonal Fruit,
Choice of: *Cole Slaw, Potato Salad, or Pasta Salad*
Rolls and Butter & Lemonade
$16.95/guest

The Pit Master Trio

Bar-B- Q Ribs, Bar-B-Q Chicken, Hot Dogs
Choice of a Third Meat:
Pulled Pork or Beef Brisket
Baked Beans, Corn on the Cob, Seasonal Fruit,
Choice of: *Cole Slaw, Potato Salad, or Pasta Salad*
Rolls and Butter & Lemonade
$19.95/guest

The Pit Master Western

Sirloin Strip Steak, Bar-B-Q Chicken, Baked Beans,
Oven Roasted Potatoes, Corn on the Cob, Garden
Salad, Seasonal Fruit, Rolls, & Lemonade
$31.95/guest

The Pit Master Luau

*Rotisserie Pig, Beef & Chicken Kabobs, Bar-B-Q
Ribs, Baked Beans, California Salad, Corn on the
Cob, Seasonal Fruit, Rolls, & Lemonade
$41.95/guest
Min. of 75 Guests for the Luau Menu

The Pit Master Seafood Grill

*Lobster Tails, *Grilled Steak Kabobs, Corn on the
Cob, Seafood Pasta with Alfredo Sauce, Red Skin
Potatoes, Mixed Greens Salad, Seasonal Fruit, Rolls
& Lemonade
Market Price

ADD $0.50 FOR DISPOSABLE PLATES, CUPS AND EATING UTENSILS, $1.00 CLEAR DISPOSABLES
$2.50 FOR ELEGANT DISPOSABLES $6.95 FOR CHINA
WAIT STAFF $125 EACH FOR 5 HRS. COOKS $135.00 EACH FOR 5 HOURS $100.00 ONSITE GRILLING FEE
VEGETARIAN MENU OPTIONS ARE AVAILABLE FOR AN ADDITIONAL FEE

Appetizers Menu

Pricing are priced per guest.

Assorted Crudités-$3.75 **Antipasto Skewers-$4.50**
Asian Assortment-Shrimp Egg Rolls, Spicy Shrimp, Shrimp Money Bags-$6.95
Asian Lettuce & Chicken Wraps-$4.75
Asparagus Asiago (Fresh Cut asparagus spear, asiago cheese wrapped into a crispy phyllo roll) $5.95
Asparagus with black pastrami-$5.95
Bar-b-q Rib Tips– $4.50 **Beef Wellington-$5.95**
Broccoli Salad-$4.50 **Bruschetta-$4.25**
Cheese Assortment with Crackers-$4.25
Chef's Cha Salad (Tomato, cucumber, & onion)-$4.25
Cherry Tomatoes w/Tuna Filling-$3.95
Chicken Bites wrapped in bacon w/honey soy glaze-$4.95
Chicken Satay-$4.95 **Chicken Tenders- $4.25**
Coconut Shrimp-$5.75
Crab Cakes-$5.50 **Crab Rangoon-$4.95**
Crab Stuffed Mushrooms-$4.95
Fruit Tray-$4.95 **Fruit Display-$5.95** **Fruit Kabobs-$5.50**
Jerk Chicken-$4.95
Kabob Assortment (Chicken, shrimp, beef)-$8.50
Meatballs-(Sweet and Sour, Bar-B-Q, Swedish, or assorted)-$3.95
Mini Beef Kabobs-$4.95 **Mini Chicken Kabobs– $4.25**
Miniature Sandwich Assortments-$4.95
Mini Shrimp Kabobs -$6.95 **Pasta Salad-$3.75**
Party Wings (Fried, Grilled, Teriyaki, Sweet & Sour) - $3.95
Petite Lamb Chops-$7.00
Reuben Puffs (Traditional New York Flavor: A perfect blend of lean corned beef, sauerkraut and Swiss cheese layered in a flaky rye pastry puff) $5.95
Roasted Corn Cakes w/Braised Southwestern Pork-$5.95
Roasted Vegetable Mirror-Roasted Vegetables displayed on mirror-**$5.50**
Scallops Wrapped in Bacon-$4.95
Shrimp served in a Martini Glass w/cocktail sauce -$5.75
Shrimp Spring Rolls- $3.95
Sliders Beef -$4.50 **Sliders Reuben-$5.50**
Smoked Salmon Display-$5.95
Smoked Salmon Lollipops (Premium smoked salmon wrapped around a flavorful cream cheese mousse with capers, green onion, on a lollipop stick) $6.50
Spinach and Artichoke Dip Bites served in phylo shells-$4.95
Stuffed Mushroom Florentine-$3.95
Spanakopita's- (spinach, feta cheese, onion, wrapped in a phyllo dough)-**$3.75**

Appetizer Packages

Menu #1 $7.95
Meat balls, Mini Quiche, Assorted Crudities
Chef's Cha Cha Salad

Menu #2 $9.95
Assorted Party Wings, Sweet Potato Fritters
Pasta Salad, Assorted Crudities

Menu #3-$14.95
Reuben Sliders, Beef Sliders, Roasted Potato Skins
Assorted Crudities, Cookies and Brownies

Menu #4-$15.95
Mini Fruit Display, Beef Satay w/ Sweet Soy Glaze
Asian Chicken & Lettuce Wrap, Broccoli Salad

Menu #5 -$16.95
Tandoori Chicken, Stuffed Mushrooms, Marinated Asparagus w/Black Pepper Pastrami, Southwestern Rice Cake w/Blake Bean Coolie

Menu #6-$17.95
Spinach and Artichoke Dip Bites served in phyllo shells
Kabob Assortment (Chicken, Beef, Shrimp)
Stuffed Red Skin Potato Bites, Fruit Kabobs

Menu #7-$25.95
Petit Lamb Chops, Shrimp Cocktail in a Martin Glass, Roasted Corn Cakes with Braised Southwestern Pork, Roasted Vegetable Mirror

Miniature Dessert Table-$7.95
Assorted cupcakes, cheese cakes, tarts, brownies, cookies parfaits

ADD $1.00 FOR CLEAR DISPOSABLE PLATES, CUPS AND EATING UTENSILS, $2.50 FOR ELEGANT DISPOSABLES $6.95 FOR CHINA.
WAIT STAFF PER WAIT STAFF $125 FOR 5 HRS.

Kids Menu-$9.95

8 guest min. as an add on to a party (staff fees included)
30 guest min. as a stand alone party plus staff fees

Mixed Fruit Cup

Entrée-Choose One

Chicken fingers
Hot Dogs
Sliders
Chicken Drumsticks
Pizza
Spaghetti with meatballs

Sides-Choice of Two

Mac and Cheese
Green Beans
Baked Beans
Pasta with Marinara Sauce
Tater Tots
Veggie Tray

Beverages-Choose One

Juice Boxes
Milk
Served on clear disposables
Additional fees for Elegant disposables or china

After-glow-$10.95/guest

Includes clear disposable plates & eating utensils
Additional fee for Elegant Disposable or China

Coney Station Sliders Ice Cream Cart

Ice creme Sunday Bar Nacho Bar

Mini Sandwiches and chips Strawberry Short Cake Bar

Mac and Cheese Station Pizza

Gourmet Coffee & Dessert Station

$14.95/guest
$8.95/guest as an add on to any event
Freshly Brewed Coffee, Flavored Syrups Herbal Teas, Hot Chocolate, Assorted Desserts

Dessert Station-Mini dessert, tarts, parfaits-$7.95 /guest
Elaborate Dessert Station-Assorted Full size Cakes, parfaits-$10.95/guest

Passed Appetizers add-on to any menu package-$10.95/guest
Select one from each section

Selection A

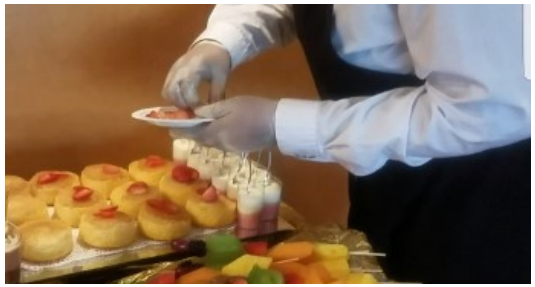
Asian Cole Slaw Strolling Salad
Capris skewers Pasta Salad
Cucumber Canape'

Selection B

Cheese Cake Bites Spanakopita
Bruschetta Mini stuffed baked potatoes
Spring rolls

Selection C

Chicken Satay Chicken Bacon Bites
Tuna Stuffed Cherry Tomatoes Reuben Puffs
Sesame Ginger Steak Bites
Smoked Salmon Crostini-**add$1.50**
Shrimp Cocktail-**add $2.00**
Lamb Chops-**add $4.00**



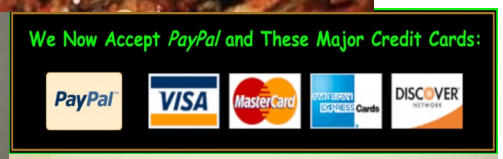
Beverages

Bottled Water-$1.25 Can Soda $1.60 (includes can deposit) Coffee Service $2.00
Bar Mixers-$3.95/guest includes, sodas, juices, club soda, tonic, garnishes and ice
Barware based on 3 drinks per guest
Disposable cups $1.00/guest, Elegant Disposable cups start at $1.95/guest
China Glassware start at $2.95/guest. Specialty Barware are an additional fee
Bartenders $25.00/hr. 4hr min.

Events of Excellence Catering is a full-service catering company. We specialize in providing high quality food and superb service. We have a large menu selection and can also offer you custom menus. We can accommodate most dietary needs.

Our Events Specialist can also assist you with your entire event, through our preferred vendors. We can provide linens, tents, specialty tables & chairs, décor furniture, novelty food & machines, Alcoholic Beverages
D.J. services, up-lighting, pipe & draping, floral & décor.

A 20% deposit is required to secure your event and is based on your minimum guest count.
The minimum guest guarantee maybe increased but not decreased.

All prices are subject to change
Most menu pricing are based on 40 guest count

We Bring the Excellence to You