

CASS

Catering 🍴 Events 🍷 Experiences



**Please Direct All Catering Inquiries To
248-789-7250**

Breakfast

CLASSIC CONTINENTAL

\$8 Per Guest

- Fresh Baked Pastries
- Bagels With Cream Cheese
- Fresh Cut Fruit Salad
- Assorted Fruit Juice
- Signature Blend Coffee
- Hot Tea

WAFFLES AND PANCAKES

\$13 Per Guest

- Homestyle Waffles
- Buttermilk Pancakes
- Crispy Bacon
- Fresh Cut Fruit Salad
- Cheesy Hash Brown Casserole
- Assorted Fruit Juice
- Signature Blend Coffee
- Hot Tea

OMELETS COOKED TO ORDER

\$14 Per Guest

- Tomato
- Mixed Bell Peppers
- Onions
- Mushrooms
- Diced Ham
- Shredded Cheddar
- Cheesy Hash Brown Casserole
- Assorted Fruit Juice
- Signature Blend Coffee
- Hot Tea

\$150 Chef Attendant Fee Required. One Attendant Per 30 Guests

EARLY BIRD BREAKFAST BUFFET

\$15 Per Guest

- Fluffy Scrambled Eggs
- Buttermilk Pancakes
- Sausage Links
- Crispy Bacon
- Fresh Cut Fruit Salad
- Cheesy Hash Brown Casserole
- Assorted Fruit Juice
- Signature Blend Coffee
- Hot Tea

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

Build a Brunch

INCLUDES THE FOLLOWING

\$20 per Guest

- Sugar Glazed Ham Carving Station
- Chicken Piccata
- Baked Egg and Cheese Strata
- Crispy Bacon
- Potatoes With Peppers and Onions
- Michigan Salad
- Fresh Cut Fruit Display
- Assorted Fruit Juice
- Signature Blend Coffee
- Hot Tea

Optional Brunch Add-Ons

Blueberry Cream Cheese French Toast Bake: Add \$4 Per Guest

Belgian Waffle Bar: Add \$4 Per Guest

Buttermilk Pancake Bar: Add \$4 Per Guest

Omelet Bar: Add \$7 Per Guest

Quiche Assortment: Add \$4 Per Guest

Avocado Crostini: Add \$3 Per Guest

Assorted Tea Sandwiches: Add \$5 Per Guest

Yogurt With Granola and Fresh Berries: Add \$3 Per Guest

Biscuits With Gravy: Add \$3 Per Guest

Assortment Of Bagels With Variety Of Cream Cheeses And Spreads: Add \$4 Per Guest

Cinnamon Coffee Cake: Add \$3 Per Guest

Assortment Of Fresh Baked Muffins: Add \$3 Per Guest

Blueberry Scones: Add \$2 Per Guest

Assortment Of Mousse Dessert Shooters: Add \$3 Per Guest

Miniature Cookies: Add \$2 Per Guest

Cookie Dough Truffles: Add \$3 Per Guest

30 guest minimum required

Package substitutions not permitted

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

Deli Board

*BOXED LUNCH

\$12 Per Guest

- Thick Stacked Sandwich On Deli Style Bread
- Lettuce, Tomato, And Cheese
- Choice Of Two Sides For All Boxes
- Bag Of Sea Salt Kettle Chips
- Chocolate Chunk Cookie
- Appropriate Utensils and Condiments

Side Options

- Italian Pasta Salad, Cole Slaw, Redskin Potato Salad, Broccoli With Bacon Salad, Roasted Cauliflower Salad, Fresh Cut Fruit

Deli Meat Options

- Ham, Turkey, Roast Beef, Albacore Tuna, Chicken Salad, or Vegetarian Mediterranean Wrap

Meat Upgrade Options

- Chicken Club: Add \$2
- Beef Tenderloin: Add \$8
- Veggie Muffuletta: Add \$3

*Includes Up To 3 Meat Options Per Order
Additional Varieties: Add \$2 Each Per Boxed Lunch
Minimum 10 Box Requirement

DELI LUNCH BUFFET

\$14 per Guest

- Build Your Own Sandwiches
- Includes A Selection Of Deli Style Breads
- Choice Of Three Meats
 - Ham, Turkey, Roast Beef, Albacore Tuna, Chicken Salad, Vegetarian Tapenade
- Includes A Selection Cheeses
- Lettuce and Tomato
- Cheese Tortellini Pasta Salad
- Fresh Cut Fruit
- Assorted Bags Of Kettle Chips
- Relish Tray With Pickles and Olives
- Mustard, Mayonnaise, And Grey Poupon

Buffet Selections

*Includes Your Choice Of Entree(s), One Pasta, One Vegetable, and One Starch
Also Includes A Mixed Greens Salad With Ranch And House Vinaigrette
Up To Five Chef Selected Cold Side Salads
Bakery Basket With Butter*

10-24 GUESTS		25-49 GUESTS		50-99 GUESTS		100+ GUESTS	
One Entree	\$18	One Entree	\$16	One Entree	\$14	One Entree	\$12
Two Entrees	\$20	Two Entrees	\$18	Two Entrees	\$16	Two Entrees	\$14
Three Entrees	\$22	Three Entrees	\$20	Three Entrees	\$18	Three Entrees	\$16

ENTREE SELECTIONS

- Traverse City Chicken
- Chicken Marsala
- Chicken Florentine
- Chicken Piccata
- Italian Chicken
- Bone In Butter Crumb Chicken
- Bone In Lemon Rosemary Chicken
- Cabernet Mushroom Roast Beef
- Bistro Style Roast Beef
- Rosemary Au Jus Roast Beef
- Herb Encrusted Whitefish
- Grilled Chicken Saltimbocca
- Vegetarian Portabello Romesco
- Provencal Ratatouille

PASTA SELECTIONS

- Bowtie Pasta With Garlic Butter
- Bowtie Pasta Alfredo
- Penne With Marinara
- Penne With Meat Sauce: Add \$2
- Penne Palomino
- Macaroni And Cheese
- Pasta Primavera (GF)
- Meat Or Vegetarian Lasagna: Add \$3

STARCH AND VEGETABLE SELECTIONS

- Italian Roasted Redskin Potatoes
- Parmesan Whipped Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Garden Vegetable Rice Pilaf
- House Medley
- Green Bean Almondine
- Maple Glazed Carrots
- Roasted Cauliflower
- Roasted Broccoli

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

Themed Buffet Menu

PURE MICHIGAN

\$18 per Guest

- **Chef's Selection:** Chicken And Waffle Bites
- **Salad:** Greek Town Salad
- **Entree:** Better Made Encrusted Chicken Breast, Corridor Sausage, Penne, Peppers and Onions

- **Corn Bread:** Honey Butter
- **Sides:** Motown Mac and Cheese, Lazy Kabob Vegetables
- **Dessert:** Sander's Cream Puff Sundaes

CITY SLICKER GRILL

\$26 per Guest

- **Chef's Selection:** Traditional Antipasto Platter
- **Salad:** Bistro Salad- Mixed Greens, Chevre Croutes, Bacon Orange Segments, Slivered Red Onion, Mustard Vinaigrette
- **House Baked Rolls:** Honey Butter
- **Pasta:** Smoked Mac and Cheese

- **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

\$22 per Guest

- **Chef's Selection:** House Fried Tortilla Chips, Pico De Gallo, Guacamole, Queso and Mini Tostadas
- **Salad:** Ground Beef, Lettuce, Seeded Tomatoes, Cheese, Refried Beans, And Tostada Sauce
- **Entree:** Steak, Chicken and Veggie 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

\$35 per Guest

- **Chef's Selection:** Cheese and Cracker Platters
- **Includes:** Balsamic Glazed Chicken, Jumbo Shrimp, Mussels, Smoked Kielbasa, Red New Potatoes, Corn Cobs

- **Creamy Cole Slaw**
- **Cheddar Garlic Biscuits:** Butter
- **Dessert:** Strawberry Shortcake

SOUTHERN COMFORT

\$23 per Guest

- **Chef's Selection:** Fried Green Tomatoes
- **Selection Of Cold Salads:** Dill Potato Salad, Creamy Macaroni Salad, Sweet Vinaigrette Slaw
- **House Baked Rolls:** Honey Butter
- **Pasta:** Mac And Cheese

- **Entree:** Buttermilk Fried Chicken and Honey Glazed Sugared Ham
- **Sides:** Buttery Whipped Potatoes, Gravy, Creamy Shoepeg Corn
- **Dessert:** Banana Rum Bread Pudding

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

Salads

SALAD OPTIONS: SERVES 5

GARDEN SALAD \$35

Crisp romaine, tomato, cucumbers, shredded carrots, black olives, ranch and italian dressings.

Add Grilled Chicken \$20

MICHIGAN GREENS \$40

Spring lettuce, apple, red onion, chevre cheese, candied walnuts, house vinaigrette dressing

Add Grilled Chicken \$20

RAINBOW COBB \$45

Lettuce blend, tomatoes, cucumbers, bacon, turkey, chopped egg, shredded cheddar, green onion, ranch dressing

CLASSIC CAESAR \$35

Crisp romaine, tomatoes, red onion, parmesan cheese, croutons, creamy caesar dressing.

Add Grilled Chicken \$20

MIXED BERRY \$40

Lettuce blend, strawberries, blueberries, toasted almonds, blue cheese, red onion, strawberry vinaigrette

Add Grilled Chicken \$20

CALIFORNIA COBB \$50

Lettuce blend, tomatoes, cucumbers, roasted corn, avocado, chopped egg, grilled salmon, lemon vinaigrette

SOUP OPTIONS: SERVES 5 \$25

- Homestyle Chicken Noodle
- Tomato Bisque
- Cream Of Broccoli
- Minestrone
- Vegetable Tortellini
- Bean With Bacon
- White Chicken Chili
- Homestyle Chili
- Lemon Rice
- Stuffed Pepper

Mix and Match BBQ

DOUBLE TROUBLE \$13

- Two Entree Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray
- Appropriate Condiments

TRIFECTA \$16

- Three Entree Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray
- Appropriate Condiments

HOG HEAVEN \$19

- Four Entree Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray
- Appropriate Condiments

ENTREE SELECTIONS

- All Beef Hot Dogs
- Italian Sausage With Peppers and Onions
- Smoked Kielbasa
- 1/4# Hamburgers
- 1/4# Turkey Burgers
- Veggie Burgers
- Bone In BBQ Chicken Breast
- Boneless BBQ Chicken Breast: Add \$1
- Marinated Chicken Kabobs: Add \$3
- Southern Pulled Pork: Add \$2
- Dry Rubbed Ribs: Add \$5
- Shredded BBQ Beef Brisket: Add \$4
- Marinated Steak Kabobs: Add \$6
- Grilled Salmon: Add \$5

HOT SIDES

- Loaded Pit Beans
- Corn Cobs With Butter
- Steamed Vegetable Medley
- Roasted Redskins Potatoes
- Cheddar Whipped Potatoes
- Scalloped Potatoes
- Au Gratin Potatoes
- Smoked Mac and Cheese
- Roasted Cauliflower
- Creamed Spinach

COLD SIDES

- Creamy Cole Slaw
- Sweet Vinaigrette Cole Slaw
- American Potato Salad
- Dill Redskin Potato Salad
- Macaroni Salad
- Italian Pasta Salad
- Smokehouse Potato Salad
- Fresh Cut Fruit Salad
- Raw Veggie Platters With Dip
- Garden Salad With Dressing
- Classic Caesar Salad
- Summer Greens Salad With Berries
- Cheese Tortellini Pasta Salad
- Broccoli With Bacon Salad
- Roasted Cauliflower Salad
- Corn Bread Squares With Butter

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

Appetizers

Includes A One Hour Service Window

Additional Hours Can Be Added For \$100 Per Full Hour

Appetizers Can Be Tray Passed-Additional Staffing Fees Will Apply

\$80 PER 50 PIECES

Smoked Meatball Bites

Faygo BBQ Sauce

Chicken and Waffle Bites

Maple Chardonnay Drizzle

Spanakopita

Tzatziki Sauce

Sourdough Grilled Cheese

Creamy Dill Havarti, Roasted Tomato Bisque

Char-Grilled Chicken Caesar Crostini

Parmesan, Onion, Tomato, Crisp Caper

Cabana Caprese Skewers (GF)

Melon, Fresh Mozzarella, Mint Pesto

Feta and Watermelon Lollipops (GF)

Extra Virgin Olive Oil, Cracked Black Pepper

Sweet Pepper and Tomato Bruschetta

Parmesan, Balsamic Glaze

\$110 PER 50 PIECES

Chicken Brochettes (GF)

Green Pepper, Tzatziki

Crab Rangoon

Honey Orange Sauce

Antipasto Kabobs

Tomato, Salami, Fresh Mozzarella, Balsamic

Caribbean Risotto Cakes (VG)

Mango Jalapeno Relish

Vegetable Spring Rolls

Duck Sauce

Spicy Pork Medallions

Honey Pineapple Relish

Cherry Pecan Goat Cheese Truffles (GF)

Dried Cherries, Pecans, Chevre Cheese

Mini Beef Wellingtons

Creamy Horseradish Sauce

\$160 PER 50 PIECES

Jumbo Shrimp Cocktail (GF)

Horseradish Vodka Cocktail Sauce

Petite Crab Cakes

Red Pepper Aioli

Seared Tuna Wontons

Cucumber, Avocado, Pickled Red Onion

Spicy Shrimp and Watermelon Gazpacho (GF)

Served As A Shooter

Coconut Chicken Tenders

Honey Pineapple Relish

Beef Medallion Crostinis

Whole Mustard and Horseradish Sauce

Beef Brochettes (GF)

Roasted Red Pepper, Juniper Demi Glace

Blue Cheese Stuffed Dates

Bacon Wrapped

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

Appetizers

TABLESCAPE DISPLAYED

Grilled and Chilled Vegetable Display

Balsamic Glaze, Grated Parmesan

\$6 Per Guest

Imported and Domestic Cheese Board

Grape Clusters, Seasonal Berries, Skillet
Toasted Whole Almonds, Imported Crackers,
Lightly Toasted Baguette Slices, Garnished
with Fresh Herbs

\$5 Per Guest



Fresh Cut Fruit

Honey Dew, Cantaloupe, Pineapple,
Strawberries, Grape Clusters

\$5 Per Guest

Crudité Vegetables

Onion Dill Dip, Buttermilk Ranch

\$4 Per Guest

Summer Bruschetta Grazing Board

Heirloom Tomato and Basil Salad, House
Boursin, Preserved Lemon Hummus, Ricotta
with Honey and Micro Basil

\$4 Per Guest

Dips and Spreadables

Warm Parmesan and Artichoke Fondue with
Pita Chips, Roasted Vegetable Tapenade with
Garlic Crostini, Preserved Lemon Hummus
with Soft Pita

\$4 Per Guest

Hummus and Tabouli

Creamy Garlic Hummus
Fresh Chopped Tabouli
Crisp Pita Chips

\$5 Per Guest



Napa Valley Flat Breads

Charred Vegetable

Smokey Black Beans and Jack Cheese

Smoked Chicken

Caramelized Onions, Goat Cheese, and
Arugula Pesto, Salami and Sun-Dried
Tomato

Buffalo Chicken

Blue Cheese, Shaved Celery and Carrots

\$6 Per Guest

Charcuterie

Soppresata, Genoa Salami, Pepperoni,
Prosciutto, Assorted Imported and Domestic
Cheeses, Ciliegine Caprese Salad, Marinated
Portobello Mushrooms, Imported Marinated
and Cured Olives, Balsamic Braised Cipollini,
Tapenades and Spreads, Grape Clusters,
Assorted Dried Fruit, Rosemary Sprigs,
Tuscan Bread, Crostini, Sliced Baguettes,
Skillet Toasted Whole Almonds

\$8 Per Guest

(25 Guest Minimum)

Bite Sized Desserts

Add A Touch Of Sweetness To Your Cass Catering Experience

With Any Of Our Bite Sized Sweets Created Especially For You By Our In House Pastry Chef

Minimum 1 Dozen Per Type and Flavor

COOKIES BY THE DOZEN

\$15 PER DOZEN

Chocolate Chunk
White Chocolate Macadamia Nut
Oatmeal Raisin
Oatmeal Cranberry Walnut
Seasonal (Ask For Details!)



MOUSSE SHOOTERS BY THE DOZEN

\$36 PER DOZEN

Key Lime Pie
Mixed Wild Berry
Chocolate Nutella
Espresso
Seasonal (Ask For Details!)



BROWNIES BY THE DOZEN

\$20 PER DOZEN

Decadent Fudge
Candied Walnut
Oreo Crumble
Mini M&M

COBBLER CUPS BY THE DOZEN

\$26 PER DOZEN

Traverse City Cherry
Washington Apple
Georgia Peach
Wild Blueberry

Dessert Displays

NOVELTY ICE CREAM BARS WITH DECORATIVE ICE CREAM CART

24ct Ice Cream Sandwiches

\$36 Per Box

24ct Bomb Pops

\$48 Per Box

24ct Vanilla Drumsticks

\$50 Per Box

24ct Strawberry Shortcake Bars

\$50 Per Box

*Decorative Ice Cream Cart

\$150 Per 6 Hour Rental

*Included with a minimum \$500
ice cream bar purchase



ICE CREAM SUNDAE STATION \$5 PER GUEST + \$100 ATTENDANT

Vanilla and Chocolate Ice Cream
Hot Fudge And Caramel Sauce
Maraschino Cherries
Candy Toppings
Whipped Cream
Sprinkles



GRAND DESSERT TABLE \$6 PER GUEST

Pastry Chef Selected Variety Of

Cookies
Brownies
Mousse Shooters

Also Includes A Selection Of

Cakes
Tortes
Miniature Pastries

Drinks

A LA CARTE

\$2 EACH

INCLUDES COOLERS AND ICE

- Assorted 12 oz Canned Soft Drinks
- 16.9 oz Bottled Water
- Assorted 12 oz Lacroix Sparkling Water
- 12 oz Lipton Brisk Iced Tea
- Assorted 10 oz Bottled Juice



BULK BEVERAGES

PRICED PER CARAFE SIZE

INCLUDES ALL THE FIXINGS AND CUPS

Carafe Size	25 Cup	100 Cup
Regular Coffee	\$45	\$165
Decaf Coffee	\$45	\$165
Hot Tea	\$45	\$45
Hot Chocolate	\$38	\$140
Iced Coffee	\$45	\$165
Lemonade	\$25	\$90
Iced Tea	\$30	\$110
Orange Juice	\$40	\$155
Cranberry Juice	\$40	\$155



A La Carte

SNACKS

\$2 EACH

- Whole Fruit-Apples, Bananas, And Oranges
- Individually Bagged Potato Chips
- Individually Bagged Pretzels
- Granola Bars
- Popcorn Cups
- String Cheese



\$3 EACH

- Trail Mix Cups
- Snickers Bars
- Peanut M&M's
- Yogurt Parfaits
- Chips And Salsa
- Apple With Peanut Butter



\$4 EACH

- Blueberry Streusel Muffins
- Assorted Muffins: Add \$1 Each
- Protein Bars
- Hummus Cup With Pretzels
- House Fried Potato Chips
- Individually Bagged Pistachios
- Dried Fruit Medley



A La Carte

RENTALS

LINENS

- 72" x 72" White Linens \$12
- 90" x 90" White Linens \$15
- 52" x 114" White Banquet Linens \$15
- 120" Round White Linens \$17
- Linen Napkins \$1.50

TABLE WARE AND WAITSTAFF

- Dinner Plates \$2
- All Other Plates \$1.50
- Water Glasses \$1.25
- Flatware \$1
- Waitstaff: 4 Hour Minimum \$120
- Waitstaff Per Additional Hour \$30



1 Waitstaff per 30 guests required for all services utilizing table ware.

FAQ's

ARE THERE TIME LIMITS FOR MY CATERING SERVICE?

Yes. All services include a 2 hour service window. Additional accommodations can be made with advanced notice.

WHEN DO I NEED TO FINALIZE MY ORDER

All orders must be finalized no later than noon 7 business days prior to the service date. Will try to accommodate any changes within this time frame but cannot make any guarantees.

WHAT IS YOUR CANCELLATION POLICY

Please refer to your Walsh College facilities rental agreement.

WHAT IS INCLUDED WITH MY CATERING?

All appropriate high grade disposables, buffet linens for food and beverage service ordered, chafing dishes with fuel if applicable, serving utensils, and buffet attendant(s) to maintain your food and beverage setups.

CAN WE RENT REAL PLATES, FLATWARE AND ADDITIONAL LINENS?

YES! Please refer to the a la carte rentals section of this menu.

DO YOU HAVE ANY MINIMUM REQUIREMENTS?

A minimum expense of \$150 is required for all catering orders per window of service.

WHEN IS MY REMAINING BALANCE DUE?

Please refer to Walsh College's payment terms contained in their rental agreement. All food and beverages will be billed through the College and based on their payment terms.