

## Corporate Breakfasts

### BUFFETS

Prices are based on a minimum of 20 guests. Prices are good Monday through Friday until 3:00pm. For groups under 20 people, please inquire about adjusted pricing.

#### **Continental** | \$7.25 per person

Service includes a variety of breakfast breads and danishes served with butter, freshly roasted coffee and juice.

Option to add fruit available | additional \$1.50 per person

#### **Baked French Toast** | \$9.35 per person

Choose from either blueberry, maple cinnamon, or apple cinnamon. Served with sausage links, scrambled eggs, syrup and butter.

Other seasonal flavors may be available, please inquire when ordering.

#### **Yogurt Bar** | \$7.25 per person

Service includes a variety of toppings including granola, craisins, nuts, and berries.

Also comes along with assorted muffins or sweet breads with butter.

Option to add this service to your Design Your Own Hot Breakfast Buffet | additional \$4.55 per person

#### **Design Your Own Hot Breakfast Buffet** | \$8.00 per person

##### Egg Choices

Scrambled Eggs

Cheesy Scrambled Eggs

Quiche | additional \$1.50 per person

##### Potato Choices

Hash Browns

Hash Brown Casserole

Tri-Roasted Potatoes

American Fries

##### Meat Choices

Bacon (4 pieces per person)

Sausage (3 pieces per person)

Ham (2 pieces per person)

#### **Ala Carte - Enhance Your Buffet** | prices listed are an addition to your meal service

Yogurt with Granola | \$1.35 per person

Oatmeal Bar | \$2.40 per person

Served with assorted toppings like brown sugar, milk, raisins, dried fruits, fresh fruits or nuts

Assorted Muffins with Jam | \$1.60 per person

Assorted Bagels | minimum of 12 | \$1.40 per person

Doughnuts | minimum of 12 | \$1.60 per person

Coffee Cake | \$1.60 per person

Hard Boiled Eggs | minimum of 12 | \$1.35 per person

Sliced Fruit Tray | \$1.60 per person

Add a 2nd Potato | \$1.35 per person

Add a 2nd Meat (2 pieces each) | \$2.15 per person

Biscuits with Sausage Gravy | \$2.15 per person

Whole Fruit | \$1.05 per piece

Waffle Quarters | \$1.35 per person

Hot Cakes | \$1.35 per person

French Toast | \$1.35 per person

## MORNING BREAKS

Prices are based on a minimum of 25 guests. Prices are good Monday through Friday until 3:00pm. For groups of under 20 people, please inquire about adjusted pricing.

All Morning Break options include freshly roasted coffee, assorted bottled juices and water.

- #1 **Bagel with Cream Cheese** | \$7.45 per person
- #2 **Sweet Rolls or Doughnuts** | \$7.45 per person
- #3 **Basket of Whole Fruit** | \$7.45 per person

## BEVERAGES

<b>Freshly Roasted Coffee</b> Regular or Decaf, and served with cream and sugar	\$1.90 per person
<b>Juices</b> Orange Tomato Apple Grapefruit Cranberry	\$1.35 per person
<b>Apple Cider</b>   seasonal	\$16.70 per gallon
<b>Milk</b>	\$12.85 per gallon
<b>Hot Tea</b> served with lemon, sugar and honey	\$1.35 per packet
<b>Hot Chocolate</b>	\$1.35 per person
<b>Bottled Water</b>	\$1.60 per person
<b>Bottled Juice</b>	\$2.10 per person
<b>Canned Soda</b> Coke Sprite Ginger Ale La Croix water Diet Coke Coke Zero Mountain Dew	\$1.60 per person

## Corporate Lunches

### BOX LUNCHES

Prices are based on a minimum of 20 of the same kind of box lunch and served Monday through Friday until 4:00pm. Please inquire about smaller orders of any one kind, or for a variety of different box lunches. After hours or weekend pricing is also available.

#### **Deliciously Hearty | \$11.25 each**

Assorted deli meat and cheese sandwiches, vegetables with dip, potato chips, a sweet treat and a bottle of water.

#### **Sunshine Salad | \$11.25 each**

Mixed greens with mandarin oranges, goat cheese, red onions, raisins, nuts, peppers, with a balsamic vinaigrette. Also comes with a dinner roll, a sweet treat and a bottle of water.

Add Chicken Strips | additional \$1.50 per person

#### **It's a Wrap | \$11.25 each**

Assorted sandwich wraps stuffed with meat and cheese, onion, tomato and lettuce. Includes veggies with dip, potato chips, a sweet treat and a bottle of water.

#### **Grilled Chicken Caesar Salad | \$11.25 each**

Traditional Caesar salad topped with grilled chicken strips. Includes a sweet treat, fresh fruit and a bottle of water.

#### **Taco Salad | \$11.25 each**

Taco salad with all the toppings. Also includes nacho chips, salsa, a sweet treat and a bottle of water.

#### **Deluxe | \$12.05 each**

Assorted deli meat and cheese sandwiches served on deluxe buns, vegetables with dip, potato chips, a sweet treat and a bottle of water.

## COLD CORPORATE LUNCH BUFFETS

Prices are based on a minimum of 20 guests. Prices listed below are good Monday through Friday until 3:00pm. For groups of under 20 people, please inquire about adjusted pricing.

### **Sandwich & Salad** | \$9.90 per person

Assorted deli sandwiches, two chef's choice salads, potato chips, condiments and relishes

Add BBQ meatballs or kielbasa in BBQ sauce | \$1.05 per person

Add soup | \$2.10 per person

### **Grilled Chicken Caesar Salad Buffet** | \$9.65 per person

Traditional Caesar salad with grilled chicken strips, sliced fruit tray, and muffins with butter

### **Soup & Salad Buffet** | \$10.40 per person

Choice of one - Tomato Basil, Chicken Noodle, Cream of Broccoli, Butternut Squash, Roasted Vegetable, Cream of Potato, Vegetable Beef, Vegan White Bean Stew or Chicken Tortilla. Served with mixed greens, a chef's selection of 5 toppings, croutons, and 2 dressings. Also includes a fresh fruit platter, dinner rolls, butter and crackers

Add chicken strips | \$3.25 per person

Add 2nd Soup | \$2.25 per person

## HOT CORPORATE LUNCH BUFFETS

Prices are based on a minimum of 20 guests. Prices listed below are good Monday through Friday until 3:00pm. For groups of under 20 people, please inquire about adjusted pricing.

### **Baked Lasagna** | \$11.80 per person

Choice of either four cheese and meat or vegetarian lasagna. Served with a tossed salad bowl, French bread with butter, and chef's choice of dessert.

### **South of the Border Fiesta** | \$11.80 per person

Choice of either chicken or beef enchiladas. Served with nacho chips, salsa, a Mexican Caesar salad and chef's choice of dessert.

Can be made gluten free with corn tortilla chips

### **Baked Potato Bar** | \$11.80 per person

Stuff them with the Works! Toppings include warm broccoli, cheddar cheese, bacon bits, caramelized onions, sour cream and butter. Served with a fresh fruit salad and chef's choice of dessert.

Make it Mexican - pico de gallo, cheddar cheese, black beans, sour cream and taco meat

Additional toppings | \$2.15 per person | choice of beef chili, vegetarian chili, white chili or pulled pork

### **Taco Bar** | \$11.80 per person

Spicy ground beef and chicken, assorted toppings, and both hard or soft shells. Served with Spanish rice, nacho chips, salsa and chef's choice of dessert.

### **Pasta Bar** | \$11.80 per person

Penne pasta served with both marinara and alfredo sauces. Choice of grilled chicken strips or meatballs, garden or Caesar salad. Also includes garlic bread and chef's choice of dessert.

Add an additional meat | \$2.70 per person



## DESIGN YOUR OWN COLD DELI BUFFET | \$10.50 per person

Prices are based on a minimum of 20 guests. Prices listed below are good Monday through Friday until 3:00pm. For groups of under 20 people, please inquire about adjusted pricing.

### Breads (choose 2)

Wheat  
White

Tomato Swirl  
Assorted Buns/Rolls

### Platters of Fillings (choose 3)

Roast Beef  
Ham  
Turkey

Chicken Salad  
Egg Salad

### Cheese (choose 2)

Cheddar  
Swiss

Colby-Jack  
Provolone

### Salads & Sides (choose 2)

Potato Salad  
Potato Chips with Dip  
Coleslaw  
Pasta Salad  
Garden Salad with 2 Dressings

Vegetable Tray with Dill Dip  
Broccoli/Cauliflower Salad | add \$1.00 per person  
Fresh Fruit Platter | add \$1.60 per person  
BBQ Meatballs | add \$1.00 per person  
Soup of the Day | add \$2.10 per person

### Toppers

Mayonnaise  
Mustard (regular & spicy)  
Lettuce  
Pickles  
Sliced Tomatoes

Horseradish  
Chipotle Mayo | add \$0.55 per person  
Hummus | add \$0.55 per person  
Aioli | add \$0.55 per person

## DESIGN YOUR OWN HOT LUNCH BUFFET

Prices are based on a minimum of 20 guests. Prices listed below are good Monday through Friday until 3:00pm. For groups of under 20 people, please inquire about adjusted pricing.

Pick one protein, add your sides such as starches, salads or vegetables. Please inquire about additional seasonal options that are available.

With 2 Sides | \$11.80 per person

With 3 Sides | \$12.85 per person

With 4 Sides | \$13.95 per person

### Proteins (choose 1)

#### Chicken

Pappare  
Zesty Lemon  
Bruschetta  
Honey Dijon  
Lemon Herb  
Honey Bird

#### Beef

Michigan Pot Roast | add \$1.30 per person  
Beef Tenderloin Tips  
Meatloaf

#### Pork

Pulled Pork  
Carved Ham

### Breads (choose 1)

Assorted Dinner Rolls  
Crusty Bread with Butter  
Biscuits with Butter  
Cornbread with Butter

Option to add Soup of the Day | \$2.10 per person

### Sides

#### Starches

Herbed Whole Red Skin Potatoes  
Loaded Mashed Potatoes  
Garlic Yukon Mashed Potatoes  
Potato Gratin  
Tri-Roasted Potatoes  
Wild Rice or Rice Pilaf

#### Vegetables

Corn or Corn O'Brien  
Greens Beans or Almandine  
Riviera Blend  
Honey-Glazed Baby Carrots  
Mashed Root Veggies  
Roasted Veggies

#### Salads

Garden Salad  
Caesar Salad  
Seven Layer Salad  
Coleslaw  
Potato Salad  
Broccoli Cauliflower Salad | add \$1.10 per person  
Fresh Fruit Salad | add \$1.60 per person

## AFTERNOON BREAKS

Prices are based on a minimum of 25 guests. For groups of under 20 people, please inquire about adjusted pricing. All Afternoon Break options include canned sodas or bottled water.

- #1 **Cookies & Brownies** | \$7.45 per person
- #2 **Basket of Whole Fruit with Cheese & Crackers Tray** | \$7.45 per person
- #3 **Pretzels, Chips & Dip with a Mini Dessert Tray** | \$7.45 per person
- #4 **Pretzels, Housemade Hummus, Chips with Veggie Tray & Dill Dip** | \$7.45 per person
- #5 **Queso Dip, Tortilla Chips, Salsa, Sour Cream & Jalapenos** | \$7.45 per person



## CORPORATE POLICIES & TERMS

### Prices

All prices are based on a minimum of 20 guests, unless otherwise noted, and are valid Monday through Friday. Please inquire about pricing for after hours and weekend corporate catered events or small groups. All prices listed include basic disposable table service, including plates, eating utensils, paper napkins, linens for the buffet area and cups. Upgraded service is available upon request for additional fees.

### Staffed Events

A labor and/or service fee will be added to all staffed events. Labor and service fees depend on the event, timing, logistics and menu. Your event coordinator will include these costs, when applicable, with your proposal. The standard charges start at \$30.00/hr per server required for the event.

### Delivery Fees

A minimum of \$30.00 delivery/set-up/pick-up fee will be added to your invoice. All delivery locations requiring a parking fee will have this charge added to the invoice. This amount will increase if timing and logistics require additional resources or time to have your event set-up or picked up even during normal business hours. A minimum fee of \$50.00 will be charged for all pick-ups after 6pm.

### Third Shift Delivery

Orders being delivered between 11pm and 6am are subject to a \$50-\$100 delivery fee depending on timing, logistics and labor involved. Please inquire about these fees when placing your order. Third shift orders may only be available when other shifts are also being catered by CCI.

### Food Allergies

Catered Creations, Inc. has made every effort to ensure that allergen information provided will be taken into consideration when preparing your meal. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility, so all menu items are at the risk of exposure or cross-contamination. All clients and their guests should exercise judgement in consuming any of our menu items.

### Menu Changes/Cancellations/Date Changes

All cancellations must be phoned in to a sales associate during normal business hours. We do not accept voicemail cancellations. A fee and/or the entire cost of the meal will be charged for any cancellations or changes in event less than 48 hours prior to your delivery time. This fee will depend on our lost costs. Changes requested within 24 hours of the event will be given consideration, but cannot always be accommodated and will incur additional fees.

### Social, Religious and Corporate Event Deposits/Confirmations/Cancellations

Certain events require non-refundable deposits to ensure service on that date. Your event coordinator will include this amount in the proposal. A signed contract is required 10 days prior to the event in order to guarantee service. If contracts are signed less than two weeks prior to the event date, menu items are subject to availability. Cancellations less than one week prior will be charged all unrecoverable costs.

### Venue Fees

If your venue charges catering fees for the use of their facilities, these charges will be passed on to you. Please ask your venue about these fees.

### Operations Fees

Operations fees are not considered tips and will not be given to the staff as such. Operations fees cover bringing the restaurant to you with such things as menu development, vehicle maintenance and insurance, replacement costs of broken or lost equipment, loading, unloading and clean-up of equipment, liability insurance, site visits, etc.

### Terms/Payment Options

All invoices are due prior to delivery. We are happy to extend terms for regular corporate clientele (those ordering a minimum of 3 times a month). If you would like to request such terms, please discuss this with your event coordinator. We gladly accept cash, corporate checks, credit/debit cards and electronic transfers.