

CATERING MENU



TROUT TOWN
TAVERN & EATERY

LUNCH ☆ DINNER ☆ CATERING

Event Coordinator: Dan Bloomquist

306 Elm St Kalkaska MI 49646

Phone: (231)624-0435

danbloomquist1967@outlook.com

Deli, Soups, and Salads

Deli Lunch Buffet

- ◇ Choice of One Soup
- ◇ Choice of One Side
- ◇ Choose 2- Fresh Roasted Turkey, Bavarian Ham, Roast beef & Swiss, Traverse City Cherry Chicken Salad, Tuna Salad, or Vegetarian
- ◇ Relish Tray and Condiments
- ◇ Sourdough, Cracked Wheat or Rye Bread
- ◇ Homemade Potato Chips
- ◇ Fresh Baked Cookies

\$15.95 Per Guest

Classic Deli Delights

Build your own Sandwich with:

- ◇ Fresh Deli Breads
- ◇ Roast Turkey, Ham, Roast beef
- ◇ Swiss and American cheese
- ◇ Choice of Two Sides
- ◇ Complete with all of your favorite condiments

\$14.95 per guest

Specialty Salad & Side/Selections

- ◇ Redskin Potato Salad
- ◇ Italian Pasta Salad
- ◇ Garden Green Salad
- ◇ Home-style Coleslaw
- ◇ Penne Pasta salad
- ◇ Fresh Cut Fruit Salad (add \$1.00)
- ◇ Southwest Fiesta Salad

Soup Selections

- ◇ White Chicken Chili
- ◇ Smoked Beef Barley
- ◇ Chicken Noodle
- ◇ Tomato Basil Bisque
- ◇ Broccoli Cheddar
- ◇ Cheddar Ale
- ◇ Traditional Chili
- ◇ Clam Chowder (add \$1.00)

Add Bottled Water and Soda to Lunch

\$3.25 per guest

**High grade disposable plates, forks, knives and napkins included.
All pricing is subject to change**

Assorted Wrap Tray

Choose 3— Chicken Fajita, Roast Turkey, BRT, Honey Mustard Ham & Swiss, Mediterranean veggie, Reuben, Italian
Served with chips
Choice of one Side
\$13.95 per guest

Express Boxed Lunches

40 person minimum

- ◇ One Thick-Stacked Sandwich or Wrap
- ◇ Cole slaw or pasta salad
- ◇ Chips
- ◇ Cookie
- ◇ Disposable Utensils

\$13.95 per guest

Choice of up to three different sandwiches

DELECTABLE DESSERTS

Fresh Baked Cookie and Brownie Tray

\$4.25 per Guest

Peach Cobbler or Apple Crisp

\$5.00 per guest

Cream Pies

Coconut, Banana, Peanut Butter, Maple Pecan

\$5.50 per guest

Chocolate or vanilla mousse with Fresh

Berries

\$5.75 per guest

Strawberry Shortcake

\$5.50 per guest

Traditional Buffet Selections

Traditional Buffet includes a Garden Salad with choice of two dressings, one vegetable, one starch and a fresh bakery with butter

Entrée Selections

- ◇ Traverse City Cherry Chicken
- ◇ Chicken Marsala
- ◇ Chicken Florentine
- ◇ Bone-in Herb Baked Chicken
- ◇ Roast Beef with a Cabernet Demi Glace
- ◇ Honey & Pineapple Glazed Ham
- ◇ Maple-Dijon Pork Loin
- ◇ Lemon Crumb Baked Cod
- ◇ Vegan Option: Stuffed Portabella mushroom with fresh basil, roasted red peppers, broccoli and tomato
- ◇ Cheese Tortellini Prima-Vera, Basil Pesto Cream

Premium Entrée Selections

- ◇ Braised Beef Brisket add \$4.50/guest
- ◇ Carolina Glazed Salmon add \$4.00/guest
- ◇ Beef Tenderloin add \$10.50/ guest

Starch Selections

- ◇ Herb Roasted Redskin Potatoes
- ◇ Garlic Mashed Potatoes
- ◇ Potato Au Gratin
- ◇ Macaroni and Cheese add \$1.00

Vegetable Selections

- ◇ Green Bean Almondine
- ◇ Sautéed Zucchini, Squash, Carrot, Cauliflower
- ◇ Maple Glazed Carrots
- ◇ Green bean casserole

Traditional buffet catering pricing

One entrée buffet \$23.95 per guest

Two entrée buffet \$26.95 per guest

Three entrée buffet \$29.95 per guest

BBQ Buffet Selections

Budget BBQ

- ◇ 1/3 lb. Hamburgers
- ◇ Bratwurst
- ◇ Home Made Potato Chips
- ◇ Relish Tray
- ◇ Buns and Condiments

Choice of One Side:

Italian Pasta Salad,
Coleslaw, Redskin Potato Salad
Garden Salad, Baked Beans

\$16.95 per guest

The Smokehouse combo

- ◇ Smoked BBQ Pork
- ◇ Smoked Beef Brisket
- ◇ Assorted buns
- ◇ Relish Tray
- ◇ Home made Potato Chips

Choice of Two:

Baked Beans, Coleslaw,
Cornbread Casserole, Herb
Roasted Redskin Potatoes, Italian
Pasta Salad, Garden Salad, Redskin
Potato Salad

\$19.95 per guest

Gourmet Grill

Choice of Two:

- ◇ Grilled Sirloin Beef Kabobs
- ◇ Boneless Grilled Pork Chops
- ◇ Carolina Grilled Salmon
- ◇ Grilled BBQ Chicken Breast
- ◇ BBQ St. Louis Style Ribs

Choice of Two:

Twice Baked Potato, Baked Beans,
Coleslaw
Roasted Redskin Potatoes,
Garden Salad, Mac and Cheese,
Pasta Salad

Includes bread and butter
or cornbread

\$28.95 per guest

All catering jobs are subject to 6% sales tax and 18% service charge
Prices and menu subject to change due to market conditions

High grade disposable plates, forks, knives and napkins included.

RENTALS ARE AVAILABLE

Hors D'oeuvres

Hors D'oeuvres Package Selections

Starter's Package

Three Appetizers of your Choice
One Hour of Service, buffet style
\$9.95 per person

Large Variety Package

Three Hot and Three Cold Selections
One hour of Service, buffet style
\$16.95 per guest

Hot Appetizers

- ◇ Tavern Pub Wings: Carolina or K.C. BBQ or Buffalo Style
- ◇ Vegetable Spring Rolls with a Sweet Asian Sauce
- ◇ Chicken Satay with peanut sauce
- ◇ Boursin Cheese Stuffed Mushrooms
- ◇ Spinach and Artichoke Dip with Warmed Pita Bread
- ◇ Buffalo Chicken Dip served with Tortilla Chips
- ◇ Bavarian Pretzel Sticks with a Cheese Ale Dip
- ◇ Swedish, BBQ, or Sweet & Sour Meatballs
- ◇ Smoked bacon wrapped jalapeno poppers

Cold Appetizers

- ◇ Feta, Roasted Red Peppers , Fresh Basil ,Garlic and Tomato Bruschetta
- ◇ Caprese Skewers with a Balsamic Reduction
- ◇ Home-Made Salsa, Guacamole and Tortilla Chips
- ◇ Antipasto Kabobs, Cheese Tortellini, Salami and Kalamata olives with a drizzle of Basil Pesto
- ◇ Jumbo Shrimp Cocktail with cocktail sauce, lemon add \$3.75 per guest (3 per guest)
- ◇ Traditional Hummus and Feta served with Cucumber, Tomato, and Pita Triangles

Additional Information

Each additional hour
add \$3.95 per guest

**Each additional Hors D'oeuvres
selection
add \$2.95 per guest**

GATHERING PLATTERS

Antipasto

Mixed Olives, Hard Salami, Capicola, Artichokes
Roasted Red Peppers, Tomatoes, Giardiniera,
Assorted Cheeses
\$4.95 per guest

Fruit, Cheese and Gourmet Cracker Display

Fresh Seasonal Fruit and Berries,
Selection of Cheeses and Spreads, Gourmet Crackers
\$4.95 per guest

Vegetable Crudité

Crisp Vegetables served with Housemade Dill Dip
\$3.50 per guest

Fruit and Vegetable Display

Fresh Seasonal Fruit and Berries,
Crisp Vegetables served with House Made Dill dip
\$4.25 per guest

Fresh Seasonal Fruit Tray

Selection of Seasonal Fresh
Cut Fruit and Berries
\$3.95 per guest

Jumbo Shrimp Cocktail

Served with Homemade Cocktail Sauce
\$9.95 per guest (4 pcs per guest)

Policies, Procedures & Payment Schedule

THANK YOU FOR CONSIDERING TROUT TOWN CATERING FOR YOUR UPCOMING EVENT. WE FEEL THAT TROUT TOWN OFFERS THE QUALITY AND ASSURANCE YOU DESERVE AND EXPECT FOR A GREAT CATERING EXPERIENCE.

Please feel free to call Chef Dan @ 231-624-0435. We would be glad to help assist you in creating a menu or answer any questions you may have regarding your event.

Trout Town Policies

- ◇ By agreeing to Trout Town catering your event, you authorize Trout Town to photograph your event and utilize these photos in various marketing media including but not limited to its website, bridal websites, and marketing materials.
- ◇ A minimum of 25 people is required on buffet selections, we can accommodate smaller orders with an additional charge.
- ◇ All orders will be guaranteed by credit card or pre-payment.
- ◇ Other charges may apply due to equipment rental, delivery, custom carving, etc.
- ◇ All prices and menu selections are subject to change without notice due to uncontrollable market conditions.
- ◇ Customers are permitted to save leftover food following events if they provide service containers and adequate refrigeration as mandated by local health authorities.
- ◇ Please consider weather when planning your event. Trout Town Catering delivers rain or shine. If you would like to reschedule your event due to weather, it must be within 7 days of your original date.

Deposit

- ◇ A 25% non-refundable payment is required to secure the services of Trout Town Tavern Catering. This will be applied to your total event order. Accepted payment types include cash, check or any major credit card.

10 Days Prior to Your Event and Final Billing

- ◇ The final headcount, payment and any menu adjustments must be made no later than 10 days before your event date. This guest count will be considered your minimum guarantee. Late payments may result in a **\$250 late payment** fee added to your event and the event can be cancelled without refund.
- ◇ We will try to accommodate any changes within the 10 day time period if possible.
- ◇ Final billing will reflect the actual number of guests served or the guaranteed minimum head count, whichever is greater.

Additional Fees

- ◇ All prices are subject to 6% state sales tax and 18% service charge
- ◇ Deliveries within 30 miles of Trout Town are covered by the service charge. Deliveries over 30 miles are an additional \$75.00
- ◇ Groups requesting exemption from state sales tax must submit a tax exempt certificate (Michigan Dept. of Treasury Form 3372) upon confirming their catering with a deposit. Failure to submit this document prior to the event date will result in the sales tax being applied without refund.
- ◇ Gratuity to staff is not included in the total cost of this proposal unless noted and is not mandatory.