

Catering Menu




Vernales

EVENTS & CATERING

Full Service Catering

Beverage Service | Food Service | Event Oversight



Vernales Events and Catering welcomes you!

Food and Love: the passion that drives our culinary team to create an unparalleled experience for you. Our partnerships with Michigan's locally grown produce, farms and fisheries inspire seasonal menus where you can enjoy a farm-to-fork experience.

Hospitality and Service: our team of service and culinary professionals comes to you with a long history of dynamic and established service experience. With tens of thousands of successful events planned and enjoyed by our guests, we aim to bring your vision to life for both you and your guests.

Enjoy a personalized consultation as part of your planning process to ensure every dish is executed to your liking. It is important to us to craft your food and beverage around your palate and passion. This includes any dietary restrictions, allergies and style of cuisine. Please never hesitate to ask for something special.

It is our team's job to make your dreams a reality.

Vernales Events & Catering Leadership Team:

Ashley Cook
Events Sales and Operations Manager

Ben Kaiser
Executive Chef

Nikki Gray
General Operations Manager

Keith Lynch
Chief Culinary Officer, Owner-Partner

Joe Guthrie
Chief Executive Officer, Owner-Partner

*Contact Ashley to begin planning your food and beverage service
Please do not hesitate to inquire about customizable menu options*

Email: info@vernales.com
Phone: 231-242-4777

Planning *your* day

Breakfast Buffet | 4

Breakfast Enhancements | 6

Lunch Buffet | 10

Lunch Bags | 14

Dinner Buffet | 15

Custom Hors d'oeuvres | 21

Plated Dinner | 23

Beverage Collections | 28

Details | 30

Vernales

EVENTS & CATERING

Breakfast Buffet



FIT AND HEALTHY

\$18 per person

Orange Juice

Granola & Yogurt

Morning Muffins, Preserves, Sweet Butter

MORNING SUNRISE

\$27 per person

Orange Juice

Granola & Yogurt

Cantaloupe & Cottage Cheese

Morning Muffins, Preserves, Sweet Butter

Skillet - Hashbrowns, Sage Sausage, Onion,
Scrambled Egg, Gravy

FIVE MILE CREEK

\$26 per person

Orange Juice

Cubed Fresh Fruit

Yogurt & Granola

Chef's Breakfast Pastries - Fruit & Cheese

Quiche - (Choose 1)

- Country Ham & Gruyere
- Spinach, Basil & Roasted Tomato
- Applewood Smoked Bacon & Cheddar

THE HIGHLANDS

\$29 per person

Orange Juice

Cubed Fresh Fruit & Berries

Strawberry Yogurt & Granola

Chef's Breakfast Pastries - Fruit & Cheese, Danish, Muffins

Farm Fresh Scrambled Eggs - Cheddar Cheese & Chives

Smoked Bacon or Pork Sausage

Shallot & Thyme Roasted Fingerling Potatoes

Breakfast Buffet



LAKE MICHIGAN BREAKFAST

\$32 per person

Orange Juice

Cranberry Juice

Granola, Dried Fruit, Toasted Almonds

Morning Muffins & Pastries

Select your Style of Egg (Choose 1)

Simply Scrambled Eggs - Sea Salt & Cream

Egg Whites - Kale, Heirloom Tomatoes & Basil

Scrambled Eggs - Spicy Chorizo, Poblano Peppers & Pepper Jack Cheese

Select a Side (Choose 1)

Olive Oil Roasted Fingerling Potatoes

Traditional Cheddar Cheese Grits

Steel Cut Oatmeal - Brown Sugar, Maple Syrup

Select a Protein (Choose 1)

Pork Sausage Patties

Sage Sausage Links

Applewood Smoked Bacon

Country Style Ham

Enhancements

add to any buffet or plated meal



Gourmet Coffee Service

\$7 per person

Dark Roast Artisan Coffee

Decaffeinated Coffee

Whole Milk

Sweeteners

Upgraded Beverage Service

Half Day \$9 per person | Full Day \$18 per person

Dark Roast Artisan Coffee

Decaffeinated Coffee

Whole Milk

Sweeteners

Hot Tea - Lemon

Coke, Diet Coke, Sprite

Bottle Water

Sides

\$7 per person per item

Applewood Smoked Bacon

Pork Sausage Link

Farm Fresh Scrambled Eggs

Yogurt & Fruit Parfaits

Donuts & Such - Assorted Varieties of Sugar Glazed, Filled & Retro Donuts

Mains

\$9 per person per item

Ricotta Pancakes - Vanilla Maple Syrup

Brioche French Toast - Strawberries & Maple Syrup

Buttery Croissant Sandwich - Organic Egg, Bee Haven Cheddar, Country Ham

Breakfast Wraps (Choose 1)

- Spicy Chorizo, Country Ham & Pepper Jack
- Very Veggie

Enhancements

add to any buffet or plated meal



\$16 per person

Chef Driven Eggs Made to Order - Chef Attendant Required

Churned Cheeses

Fresh Goat Cheese
Aged Cheddar
Cheddar Jack Cheese

Proteins

Sage Sausage
Country Ham
Applewood Smoked Bacon
Basil Shrimp
Pulled Pork

Veggies

Spinach
Vine Ripe Tomatoes
Sweet Peppers
Jalapeños
Onion

Enhancements

add to any buffet or plated meal



Grains and Cereals

\$6 per person

Classic - Granola & Fresh Fruit

Southern - Grits, Sweet Butter, Brown Sugar

Warm Oats - Steel Cut Oatmeal, Brown Sugar Toasted Nuts, Sundried Currants

Toasted Oats - Housemade Granola & Yogurt, Bee Hive Honey, Berries

Baked

\$8 per person

Croissants - Whipped Butter, Honey Butter & Chocolate

Bagels - Whipped & Chive Cream Cheese, Fruit Marmalades

Morning Muffins - Blueberry Streusel, Brown Sugar Spice, Lemon Poppy Seed

Health

Create your own trail mix to keep you going all day

\$10 per person

Fiber - Crispy Granola, Shaved Coconut, Salted Cashews, Peanuts, Toasted Almonds, Pistachios

Fruit - Sun-soaked Cranberries, Dried Cherries, Raisins, Candied Fruit

Sweet - Milk Chocolate Chips, White Chocolate Chips

Enhancements

add to any buffet or plated meal



Milk & Cookies Break

\$8 per person

Cold Milk

Fresh Baked Chocolate Chip Cookies

Shake It, Dip It, Dust It Break

\$11 per person

Pretzels, Donuts, Granola Bars - Cinnamon Sugar, Salt Caramel & Chocolate Sauces for Dunking

S'mores Break

\$13 per person

Marshmallows, Graham Crackers

Hershey's Milk Chocolate Bars, Reese Peanut Butter Cups, Ande's Mints

Popcorn Break

\$8 per person

Popcorn, Butter, Chocolate Drizzle

Shakers - White Cheddar Cheese, Kettle Corn, Ranch, Nacho Cheese

Lunch Buffet



THE DELI

\$28 per person

Whole Fruit

Red & Green Apples

Bananas

Oranges

Mixed Greens - Beefsteak Tomato, Sweet Onion, Crumbled Goat Cheese & Vinaigrette

Salt & Vinegar Cabbage Slaw or Fingerling Potato Salad

Cracked Pepper Kettle Chips

Deli Meat - Roasted Turkey, Country Ham, Roast Beef

Lettuce - Tomato - Onion - Sliced Cheese

Bread - Wheatberry, Sourdough

Condiments - Assorted Mustards, Mayo

Sweets

Assorted Fresh Baked Cookies

Add Soup

\$6.50 per person

Smoked Tomato Soup with Cheddar Cheese Croutons

Southwest Corn Chowder

Beef Vegetable

Lunch Buffet

SANDWICHES AND WRAPS

\$27 per person

Whole Fruit

Red & Green Apples

Bananas

Oranges

Mixed Greens - Beefsteak Tomato, Sweet Onion, Crumbled Goat Cheese & Vinaigrette

Salt & Vinegar Cabbage Slaw or Fingerling Potato Salad

Cracked Pepper Kettle Chips

Pre-made (Choose 3)

All served on rustic ciabatta

Roasted Turkey - Avocado Mayo, Heirloom Tomato, Havarti, Microgreens

Antipasto - Garlic Salami, Prosciutto, Marinated Artichokes, Fresh Burrata, Sundried Tomato, Arugula, Nut-Free Pesto

Albacore Tuna - Capers, Balsamic-Marinated Onions, White Cheddar Cheese, Arugula

Grilled Vegetable - Squash, Bell Pepper, Provolone, Burrata, Spinach, Fresh Herbs, Dijon Vinaigrette

Heirloom Tomato - Burrata, Arugula, Nut-Free Pesto

Chicken Salad - Cherries, Celery, Mayo, Lettuce

Prosciutto and Fig Jam - Prosciutto, Salami, Olives, Cream Brie, Sweet Fig Jam, Arugula

Roast Beef - Arugula, Truffle-Ricotta Cheese Spread

Ham - Pimento Cheese, Arugula

Muffaletta - Salami, Ham, Provolone, Olive Tapenade

Havarti - Heirloom Tomato, Sundried Tomato, Pickles, Microgreens, Avocado, Pickled Red Onion, Havarti, Spicy Mayo

Sweets

Assorted Fresh Baked Cookies

Lunch Buffet



EXECUTIVE'S LUNCH

\$27 per person

Apples & Oranges

Artisan Bread

Toasted Herb Flat Bread

Soup (Choose 1)

Smoked Tomato Soup with Cheddar Cheese Croutons

Southwest Corn Chowder

Beef Vegetable

Salads (Choose 1)

Farmed - Mixed Greens, Parmesan, Heirloom Tomato, Cucumber, Carrots, Buttermilk Ranch & White Balsamic Vinaigrette

Marinated Tomatoes - Aged Blue Cheese, Pickled Cucumber, Onion, Fresh Basil, Vinaigrette

Sweets (Choose 1)

Classic Chocolate Chip Cookie

Fudge Brownie

White Chocolate & Macadamia Nut Cookie

Lunch Buffet



TACOS

\$32 per person

Tex Mex Salad - Crisp Romaine, Black Beans, Corn, Green Onions, Avocado, Tomato, Chipotle Ranch

Tortilla Chips & Salsa

Wagyu Ground Beef

Lime Marinated Chicken

Corn & Flour Tortillas - Black Olive - Tomato - Pico de Gallo - Smashed Avocado

Jalapeños - Onion - Sour Cream

Sweets

Cinnamon & Sugar Churros

SLIDERS

\$32 per person

Caesar Salad

Pasta Salad

Kettle Chips & Dip

Wagyu Ground Beef

Country Fried Chicken

Mini Brioche - Shaved Lettuce - Tomato - Pickles - Smashed Avocado - Red Onion - Garlic Aioli - Ketchup

Sweets

Caramel Popcorn Bags

Lunch Bags

BUILD YOUR OWN BAG

\$26 per person

Salads (Choose 1)

Pickled Cucumbers - Heirloom Tomato & Dill

Farmed Greens - Cucumber, Tomato, Carrot, Parmesan Cheese, Creamy Balsamic

Mini Pasta Salad - Parmesan Cheese, Lemon, Fresh Basil

Sandwiches (Choose 1)

Albacore Tuna - Capers, Balsamic-Marinaded Onions, White Cheddar Cheese, Arugula

Heirloom Tomato - Burrata, Arugula, Nut-Free Pesto

Chicken Salad - Cherries, Celery, Mayo, Lettuce

Prosciutto and Fig Jam - Rustic Ciabatta, Prosciutto, Triple Cream Brie, Sweet Fig Jam, Arugula

Sweets (Choose 1)

Classic Chocolate Chip Cookie

Fudge Brownie

White Chocolate & Macadamia Nut Cookie

Liquids

Coca-Cola Products

Bottled Water

Add Soup

\$6.50 per person

Smoked Tomato Soup with Cheddar Cheese Croutons

Southwest Corn Chowder

Beef Vegetable

Dinner Buffet



MICHIGAN MADE

\$54 per person

*all items listed below included in price

Cold

Salad - Mixed Organic Greens, Blueberries, Strawberries, Goat Cheese, Raspberry Vinaigrette

Entrées (Choose 2)

Battle Creek Corn Flake Chicken - Nut Free Pesto

Detroit Fairway Flat Iron - Michigan Cabernet Demi Glaze

Lake Superior Whitefish - Parmesan Encrusted, Heirloom Tomato Cucumber Relish

Sides

Garlic Whipped Potato

Seasonal Vegetable

Sweets

Berry Crisp - Whipped Cream, Mint

Add Ala Mode \$5 per person

Dinner Buffet



SOUTHERN BAYOU

\$42 per person

*all items listed below included in price

Cold

Cajun Potato & Egg Salad - Celery, Onion, Pickles, Mustard, Hot Sauce

Creole Corn & Kale Salad - Bell Peppers, Onion, Tomato

Entrée

Boil - Shrimp, Crawfish, Andouille Sausage, Corn, Red Potato, Hard Boiled Eggs

Add Snow Crab \$5 per person

Sides

Dirty Rice

Hush Puppies

Garlic Butter

Sweets

Watermelon Wedges

Peach Cobbler

Dinner Buffet

COUNTRY BBQ

One Entrée - \$42 per person

Two Entrées - \$55 per person

*all items listed below included in price

Greens

Chopped Greens - English Cucumbers, Bleu Cheese, Applewood Bacon, Red Onion, Buttermilk Ranch
Cowboy Caviar - Tomato, Avocado, Red Onion, Black Beans, Black Eyed Peas, Corn, Bell Pepper, Jalapeno, Cilantro,
Tortilla Chips

Entrées (Choose 1 or 2)

Grilled Garlic Cracked Pepper Flat Iron Steak

Lemon Thyme EVOO Chicken

Grilled Cilantro Lime Salmon

Grilled Orange Cilantro Mint Achiote Tofu

BBQ Boneless Pork

Angus Prime Rib

Smoked Turkey Breast

• served with appropriate condiments

Upgrade to Chef Carved \$150

Sweets (Choose 1)

Blueberry Pie Parfait

Apple Pie - Whipped Cream, Cinnamon

Hand Cut Watermelon

Chocolate Chip Cannolis

Fudge Brownie - Caramel

Sides (Choose 2)

Grilled Onions & Mushrooms

Garlic Wilted Spinach

Creamed Corn

Creamed Spinach

Grilled Vegetables

Mashed Potatoes - Cheddar Cheese & Scallions

Braised Mustard Greens - Pale Ale, Pancetta

Cheddar Mac n' Cheese "Au Gratin"

Fresh Vegetables

Cowboy Ranchero-Style Beans

Sweet Potatoes - Brown Sugar, Honey, Butter

Garlic Creamed Polenta

Cornbread

Dinner Buffet



FARM TO FORK

One Entrée - \$52 per person

Two Entrées - \$62 per person

*all items listed below included in price

Cold

Burrata - Heirloom Tomatoes, Sweet Basil

Prosciutto & Melon Salad - Honey, Fresh Herbs

Campari Tomato Salad - Sweet Onions, Shaved Fennel, Grapefruit, Olive Oil & Fresh Lemon

Salad Bar & Fixings

Cucumber, Olives, Tomatoes, Pine Nuts, Crusty Bread Croutons, Red Wine Vinaigrette, Buttermilk Ranch

Entrées (Choose 1 or 2)

Michigan Whitefish - Parmesan Encrusted, Meunière Sauce

Roasted Butcher Cut Chicken - Avocado Relish

Sirloin Steaks - Au Jus

Seasonal Vegetables - Sea Salt, Herbs, EVOO

Olive Oil Roasted Fingerling Potatoes

Sweets (Choose 1)

Key Lime Pie Parfait - Pickled Raspberries, Butter Sugar Crunch

Grand Traverse Pie Parfait - Whipped Cream

Dinner Buffet



¡VIVA MEXICO!

\$52 per person

**all items listed below included in price*

Cold

Chopped Salad - Cotija Cheese, Grilled Peppers, Corn, Tomatoes, Avocado, Black Beans, Cilantro-Lime Vinaigrette
Shrimp & Scallop Ceviche - Lime, Jalapeno, Cilantro

Entrées (Choose 2)

Pork Carnitas on Mole Rojo - Chili Poblano, Dark Chocolate
Mezcal & Lime Marinated Chicken
Chipotle Grouper

Sides

Yellow Rice
Veracruz Style Baked Black Beans
Warm Flour & Corn Tortillas

Condiments

Tomatillo Salsa
Red Tomato Salsa
Limes, Oranges, Lemons
Sea Salted Tortilla Chips

Sweets

Churros - Cinnamon & Sugar
Caramel Flan Tart - Salted Caramel, Coconut Crunch

Dinner Buffet



FAR EAST

\$66 per person

*all items listed below included in price

Hors d'oeuvres (Choose 2)

Tot Soy Greens - Spiced Cashews, Mandarin Oranges, Honey Ginger Emulsion

Vegetable Spring Rolls - Soy Dip, Orange-Ginger Mae Ploy

Pork Dumplings - Ponzu Dipping Sauce

Peanut Sesame Noodle

Crab Rangoon - Sweet & Sour

Entrées (Choose 2)

Char Sui Pork Loin

Miso Grilled Salmon

Kung Pao Tofu

Tempeh Chicken - Asian BBQ

Garlic Shrimp - Soba Noodles

Sides

Chili Fried Green Beans

Vegetable or Chicken Fried Rice

Steamed House Milled White Rice

Sweets

Tapioca Coconut Custard

Fried Banana - Chocolate Sauce

Custom Hors d'oeuvres



Passed Hors d'oeuvres | recommended & priced at 1 piece per person

Spoons

\$4 per person

Salmon Tartare - Capers, Eggs, Chopped Chives

Rock Shrimp & Avocado - Jalapeño, Corn Crisp

Hummus - Red Pepper, Feta, Pomegranate Seed, Pita Point

Ceviche - Shrimp, Scallop, Tortilla Crisp

Tuna Poke - Sake Soy Marinade, Toasted Sesame Seeds

On Toast

\$5 per person

Michigan Cherry Bruschetta - Goat Cheese, Basil

Pork or Trout Rillettes - Whole Grain Mustard, Cilantro

Truffled Deviled Egg

Smoked Lake Michigan Whitefish - Basil Sprouts, Capers

Honey Roasted Chicken & Cashew

Garlic Shaved Beef - Horseradish Crema

Heirloom Tomatoes & Basil - Parmesan

Avocado & Pomegranate Seed - Crumbled Oaxaca Cheese

Custom Hors d'oeuvres



Passed Hors d'oeuvres | recommended and priced at 1 piece per person

Chilled

\$6 per person

Pepper Seared Ahi - Salted Cucumber, Micro Cilantro

Serrano Ham & Cantaloupe Kebab

Salmon - Cucumber, Capers

Vegan Rice Paper Rolls - Asian Slaw, Thai Chili

Pepper Seared Ahi Tuna on Corn Crisp - Orange & Sweet Chili Glaze

Crispy Duck Confit - Deviled Egg Style, Chive, Berry

Warm

\$7 per person

Risotto Arancini - Smoked Tomato Jam

Short Rib Tartin - Blue Cheese Crust

Rangoon - Cream Cheese, Crab, Wonton Shell, Sweet & Sour

Goat Cheese Stuffed Date

Cracked Crab Cake - Spicy Aioli, Fresh Lemon

Cheeseburger Empanada - Chipotle Ketchup Dip

Beef Wellington - Horseradish Crème

Bacon Wrapped Scallops - Honey Mustard Dip

Charred Lamb Chops - Pink Peppercorn Mint Jelly

Homemade Meatballs - Choice Of Sauce (Honey BBQ, Italian, Sweet & Sour, Thai)

Artichoke Fritter - Dill Aioli

Crispy Wonton - Pork, Asian Vegetables, Wonton Wrap, Thai Chili Sauce

Plated Dinner

Two Courses | \$59 per person

Three Courses | \$69 per person

Four Courses | \$79 per person

Five Courses | \$89 per person

Create your customized dinner by choosing 1 selection from each course you are interested in



Plated Dinner



Starters Course

Chili Spiced Salmon Tartare - Micro Greens, Crostini, Finger Lime Pearls
Prosciutto Ham & Compressed Melon - Marinated Feta, Micro Basil, EVOO
Hand Pulled Burrata & Heirloom Tomato - Garlic Toast, Balsamic Caviar, EVOO
Confit Pâté - Pickled Giardiniera, Green Apple, Port Wine Gelée
Cauliflower Panna Cotta - Parmigiano-Reggiano Crust, Olive Oil Poached Tomatoes, Green Basil
Duck Kefta Meatballs - Forest Mushrooms, Thyme, Shallots, Fermented Garlic, Duck Jus
Roasted Chicken & Faro Risotto - Sun Dried Cherries, Currants, Toasted Almonds
Pork Belly Tostada - Hot & Spicy Kimchi, Crispy Tortilla, Avocado, Fresh Orange
Butternut Ravioli - Forked Spaghetti Squash, White Currants, Sage Brown Butter
Tasso Ham & White Bean Soup - Rocky Point Shrimp Scampi, Lemon Zest, Basil Oil

Soup Course

Chilled Yellow Tomato Gazpacho - Softened Cream, Toasted Pumpkin Seeds
Avocado Soup - Blackened Shrimp, Lemon Yogurt, Fresh Cilantro
Cream of Butternut Squash - Vanilla Crema, Candied Pecans
White Bean & Prosciutto - Arugula Oil, Basil Pesto
Spiny Lobster Bisque - Cognac, Creme Fraiche
Roasted Duck Broth - Rice Noodle, Roasted Shiitake Mushroom, Green Onion
Smoked Cauliflower Soup - Crispy Lardons, Fresh Thyme
Cream of Wild Mushroom - Porcini, Candied Applewood Bacon

Plated Dinner



Greens Course

Soy Greens - Spicy Cashews, Mandarin Oranges, Honey Ginger Emulsion

Bibb Lettuce - Lime Marinated Jicama, Strawberries, Cambozola Cheese, Red Papaya Vinaigrette

Cucumber Wrapped Romaine - Heirloom Tomatoes, Port Wine Onions, Goat Cheese Crostini, Balsamic Vinaigrette

Watermelon & Feta - Spiced Arugula, Pickled Shallots, Toasted Brioche, White Balsamic Vinaigrette

Spiced Arugula - Lemon, Olive Oil, Shaved Parmesan, Toasted Pine Nuts, Cracked Pepper

Kale & Strawberry Salad - Dehydrated Quinoa, Feta, White Balsamic Dressing

Shaved Brussels Sprout Salad - Sun Dried Cherries, Pecorino, Candied Pancetta, Apple Cider Vinaigrette

Farm to Fork Greens - Goat Cheese Crostini, Jicama, Carrot, Red Wine Basil Vinaigrette

Arugula Salad & Prosciutto - Compressed Melon, Lemon Vinaigrette

Roasted Beet & Green Apple Salad - Peppered Goat Cheese, Balsamic, Toasted Hazelnuts

Heart of Romaine 'Caesar Salad' - Garlic Crostini, Cracked Pepper, Shaved Parmesan Cheese

Plated Dinner



Entrée Course | pricing includes 1 entrée, add additional entrées for \$10 per person

Run

Chicken Parmesan - Fresh Mozzarella, Pomodoro, Reggiano Cheese

'Brasserie' Spring Chicken - Potato Puree, Haricot Verts, Garlic Thyme Jus

Fried Chicken Korean Style Poussin - Garlic Fried Rice, Kimchee, Garlic Hoisin

Duck a l'Orange - Orange Scented Olive Oil Potato Puree, Candied Baby Beets, Citrus Gastrique

Lemon Pressed Chicken 'Bistecca Style' - Garlic Wilted Spinach, Crispy Pancetta,

Duck Fat Poached Fingerling Potatoes

Aqua

Salmon - Tabbouleh Quinoa, Harissa Eggplant Puree, Lemon Crema

Braised Black Cod - Chinese Sweet Bean, Soy Sake Reduction, Negi Onion

Olive Oil Roasted Grouper - Creamed Corn Puree, Butter Thin Green Beans, Overnight Tomatoes, Heirloom Carrots

Grilled Salmon - Carrot Puree, Tomato Confit, Foie Gras Crouton

Roasted Covina - Beluga Lentils, Fine Herb Salad, Preserve Lemon Vinaigrette

Pasture

Braised Short Rib - Truffle Risotto, English Peas, Candied Baby Carrots, Thyme Jus

Grilled Filet - Duck Fat Fried Fingerling Potatoes, Spiced Broccolini, Crispy Garlic, Piquillo Pepper Puree

New York Beef 'Bistecca' - Rosemary Balsamic, Charred Grilled Spring Onions, Blistered Beans,

Roasted Garlic Cloves

Green Chili Pork Shanks - Green Apple & Braised Red Cabbage, Cracked Pepper & Fresh Thyme

Garlic Flat Iron Shanks - Olive Oil Whipped Potatoes, Lemon Scented Asparagus, Caramelized Cipollini Onions,

Charcoal Mushrooms, Rosemary Butter

Plated Dinner

Vegetarian

Vegetable Curry - Basmati Rice

Grilled Marinated Tofu - Sautéed Spinach, Cherry Tomatoes, Toasted Almonds

Sweet Pea Green Risotto - Shiitake Mushrooms, Parmesan Cheese, Fine Herbs (Vegan Possible)

Moroccan Style Warm Couscous - Tomato Concasse, Croutons, Kalamata Olives, Preserved Lemon Confit

Rigatoni Pasta - Summer Vegetables, Three Cheeses, Fresh Oregano

Smoked Corn Polenta - Wild Mushroom Ragout, Asparagus Tips (Vegan Possible)

Grilled Portobella Mushroom Burger - Stuffed Eggplant, Asparagus, Roasted Pepper, Cherry Tomatoes,
Balsamic Reduction (Vegan)

Sweets Course

Vanilla & Caramel Panna Cotta - Shortbread Cookies, Ruby Berry Compote

Chilled Souffle Cheesecake - Vanilla Poached Pineapple, Fresh Berries, Strawberry Red Wine Gelée

Milk Chocolate Tart - Dark Chocolate Ganache, Salted Caramel, Sea Salt

Green Apple Pizza - Salted Caramel, Vanilla Bean Gelato

Dark Chocolate Molten Cake - Chocolate & Cherries Ice Cream, Raspberry Ginger Preserves, Toffee Crunch

Salty Caramel Chocolate Tart - Dark Chocolate Sorbet

Ice Box Cake - Butter Cream Frosted, Bing Cherry Compote, Vanilla Bean Gelato, Chocolate Sauce

Duets

\$15 Upcharge

Filet of Beef & Salmon - Rosti Potato, Wilted Arugula, Overnight Tomatoes, Horseradish Demi

Thyme Pressed Chicken & Pistachio Crusted Sea Bass - Lemon Scented Parsnip Puree, Wilted Baby Kale,
Candied Heirloom Carrot

Beef Tenderloin 'cafe de Paris' & Prawn - Foie Butter, Wilted Garlic Spinach, Sunburst Squash, Toasted Gremolata

Charcoaled Filet & Corvina - Apricot Almond Faro, Pickled Hearts of Palm, Green Chili Romesco

Braised Short Rib & Salmon - Butter Smashed Rutabaga, Shallots, Spinach, Overnight Tomatoes, Thyme Reduction

Pan Roasted Spring Chicken & Spiny Lobster Cake - Crock Pot Stewed Vegetables, Cipollini Onions, Tarragon,
Roasted Chicken Broth

Wagyu Filet of Beef & Chilean Sea Bass 'Oscar' - Truffle Creamed Polenta, Olive Oil Scented Asparagus

Beverage Collection

All bars include soft drinks, juices, soda, tonic, garnishment, ice



BASIC COLLECTION

\$38 per person | 4 hours | \$9.50 for each additional hour

Beer

Bell's Two Hearted
Bell's Oberon
Coors Light

Wine

Cabernet
Sauvignon Blanc
Chardonnay

PRIME COLLECTION

\$44 per person | 4 hours | \$10.50 for each additional hour

Liquor

Skyy Vodka
Gordon's Gin
Castillo Rum
Canadian Club Whiskey
Beam Eight Star Bourbon
Duggan's Dew Scotch
Lunazula Tequila
Triple Sec
Dry Vermouth
Sweet Vermouth

Beer

Bell's Two Hearted
Bell's Oberon
Coors Light

Wine

Cabernet
Sauvignon Blanc
Chardonnay

Beverage Collection

All bars include soft drinks, juices, soda, tonic, garnishment, ice



DELUXE COLLECTION

\$49 per person | 4 hours | \$11 for each additional hour

Liquor

Tito's Vodka
Bombay Gin
Bacardi Silver Rum
Seagrams V.O. Whiskey
Maker's Mark Bourbon Whiskey
Dewar's Scotch
Cabo Wabo Blanco Tequila
Triple Sec
Dry Vermouth
Sweet Vermouth

Beer

Bell's Two Hearted
Bell's Oberon
Coors Light

Wine

Cabernet
Sauvignon Blanc
Chardonnay

UPGRADED WINE PACKAGE

\$7 per person

Geunoc Cabernet
The Crossings Sauvignon Blanc
Cypress Chardonnay
Agenaise Rosé

*Inquire about customizing your beverage package
Additional charges may apply*

Details

Food & Beverage Policies

All food and beverage detail must be planned and approved a minimum of 90 days in advance if the event is booked 9 months in advance, 60 days in advance if the event is booked less than 9 months in advance and if booked less than 60 days in advance, all details must be approved a minimum of half the time between booking and event. Client is subject to 5% penalty fee on total food and beverage cost for any details not finalized and approved with the stated time frame.

Bar service is to be provided by Vernales. All service practices and products will be administered and provided based upon all MLCC state rules and regulations. Additional bar staff or more than one bar location may incur a charge as deemed appropriate.

Service labor and culinary labor staffing will be charged as a flat labor charge or as a service percentage of sales, depending on venue and type of event. Additional staffing above and beyond what is standard practice will come with an additional fee. Manned culinary stations may also incur a charge.

Additional services are available such as white glove black tie service, wine table service, and tableside food service. Our event team is here to customize your event to meet your needs so don't hesitate to make requests.

Minimums may apply for some events. These minimums will be communicated to you during your preliminary information-gathering portion of planning.

Special large weddings or events may require mobile kitchens and mobile coolers and may need the appropriate power hookups installed prior to the event date. Consultation with your event professional will determine these unique needs.

No food or beverage will be permitted to be brought into or taken by the Client or any of the Client's guests due to State and Local Health Regulations. All alcoholic beverages must be supplied and served by Vernales Events & Catering in accordance with the law of the State of Michigan.

Guarantees, Deposits, and Payment

A Minimum Guaranteed Count of all banquet meals is required 30 days prior to the event. The Minimum Guaranteed Count is the number of people for which you are responsible for paying. A rough estimate will be prepared for your review if you have not previously received one.

Your Guaranteed Count must be given 15 days prior to the event, update your event professional with any updates to your guest counts and meal selections. An invoice will be prepared from these guaranteed counts; payment must be received a minimum of 10 days before the event. A check is the preferred form of payment, all credit cards are subject to a 3.5% processing fee.

Updates to Guaranteed Count will be required 7 days prior to your event with any additions or adjustments to allow for proper planning and food preparation.

Payment of additions must be sent/collected within 24 hours of the change. Reconciliation and Payment of invoice must be within 72 hours after the event.

A DEPOSIT may be necessary depending on the date and time of your event. Your event professional will make you aware of any deposits due at the time of booking your event. A major credit card is required to be on file in case post-event reconciliation is necessary.

Personal checks, certified checks, or cash are preferred for your minimum guaranteed count payment. Any payment made less than 14 days prior to your event must be paid by certified check, cash, or credit card. A processing charge of 3.5% will be applied to all credit cards used.

Catering Fees will apply and be charged based on the type of event, style of service, location, and details surrounding each unique event. This fee covers fuel, delivery, culinary equipment, service equipment, paper goods, pre-event culinary labor, pre-event prep labor, post-event labor, and other incidentals involved in producing your event.

Details

Tax, Service Charge, Catering/Banquet Menu Pricing

A 6% state sales tax will be applied to all catering charges. Service and labor charges will be applied.

All food and beverage pricing can be subject to reasonable change based on increases in product costs.

Plated Luncheon, Plated Dinner, and Seating/Room Arrangement Recommendations

In the event of a plated meal, we recommend a combination entrée. If you opt to do a menu with choices, a maximum of three entrée choices is preferred.

All guaranteed entrée selection pre-counts must be given 15 days in advance. All events offering choices must also provide each guest an escort card with the guest's name and an indicator designating their entrée choice.

If assigned seating is being done by table number, we also recommend you put the table number on your escort card.

The following indicators are recommended:

B – Beef | C – Chicken | F – Fish | P – Pasta | K – Kid | VEG – Vegetarian | V – Vegan

*If multiple entrees of the same type are offered, please make us aware of your chosen indicator.

All seating arrangements and special setup information should be given to your event planning professional 2 days in advance.

Escort cards should be provided to us in alphabetical order.

Tasting Policy

All weddings include a complimentary tasting for 2 people once a contract and deposit have been received.

A \$50 per person fee will be added to your event invoice for additional guests.

Tastings are available to schedule October - April between 12pm – 3pm.