

MILLENNIUM CATERING & EVENTS



Catering & Event Menu

BOXED LUNCHES

Please limit your selection to three (3) full sandwiches or salads.
All sandwiches and salads include gourmet chips, house-made cookie, and bottled water. All bread is baked locally and fresh daily from Renzema's Bakery
Gluten Free rolls available upon request

SANDWICH SELECTION

Roast Beef & Sharp Cheddar

artisan white bread, lettuce, tomato, horseradish mayo

Roasted Tomato & Fresh Mozzarella

artisan white bread, pesto cream cheese spread (V)

Smoked Ham & Swiss

swirl rye bread, stone ground mustard slaw, lettuce

Grilled Vegetable & Spinach Wrap

spinach, feta cheese, herb cream cheese spread (V)

Grilled Chicken Salad Wrap

honey wheat lawash, apple, walnut, grapes

Oven Roasted Turkey

oatmeal bread, havarti cheese, roasted red pepper mayo, lettuce, tomato

Club Sandwich

artisan white bread, bacon, roast turkey, lettuce, tomato, country mustard mayo

SALAD SELECTION

Grilled Chicken Caesar

house-made croutons, shaved parmesan, house-made caesar dressing

Classic Chef Salad

roast turkey, ham, cheese, tomato, cucumber, onion, boiled egg, creamy herb dressing

Grilled Salmon & Spring Greens

toasted almonds, crumbled goats cheese, fresh seasonal berries, citrus vinaigrette (GF)

Southwestern Blackened Chicken

roasted corn and black bean salsa, tomato, cheddar cheese, creamy herb dressing

Roasted Artichoke Salad

served over greens with tomato, roasted peppers, onions, olives, feta cheese, and served with a side of white balsamic vinaigrette (GF)



V Vegetarian | VE Vegan | GF Gluten Free

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DELI TRAYS

Choice of Deli Tray or Sandwich Tray.
All bread is baked locally and fresh daily from Renzema's Bakery

TRAYS

Traditional Deli

sliced ham, turkey, roast beef, swiss, cheddar,
provolone, bread, lettuce, tomato, onion, condiments

Gourmet Deli

chef's selection of five domestic and imported deli
meat, cheese, artisan bread, roll, lettuce, tomato,
onion, condiments

"TO GO ALONG SIDE"

Kettle Chips

assorted gourmet chips (GF, VE)

Coleslaw

traditional (GF, VE)
creamy (GF, V)

Soup Du Jour

a cup of fresh house-made soup

Potato Salad

Potato Salad Traditional (GF, V)
Loaded - bacon, scallions, cheese (GF)
German - served hot (GF)

Quinoa Salad

black beans, corn, light citrus dressing (GF, V)

Caroline Style Grilled Sweet Corn Slaw

cabbage, bell pepper, onion, roasted sweet corn, stone-
ground mustard vinaigrette (GF, V)

Garden Salad

mixed greens, tomato, cucumber, red onion,
parmesan, choice of dressing (GF, V)

Fruit Salad

pineapple, melon, berries (GF, VE)

Pasta Salad

grilled vegetable, herbs and olive oil vinaigrette,
parmesan cheese, cavatappi spiral pasta (V)



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HORS D'OEUVRES

Please inquire with your sales associate about hors d'oeuvres that are available butler style service.

PLANT

Deviled Eggs

choice of traditional, roasted garlic chipotle, or truffle (GF, V)

Three Cheese Stuffed Mushroom Caps

feta, cream cheese, goat cheese (V)

Vegetable Spring Roll

cucumber dipping sauce (V)

Risotto & Cheese Croquette

roasted red pepper aioli (V)

Chef's Selection Canapés

choice of vegetarian or vegan (V, VE)

Vegan Spinach and Artichoke

made with phyllo dough cup (V, VE)

Figs in a Blanket

dried figs wrapped in phyllo with balsamic reduction (V, VE)

SEA

Grilled & Chilled Shrimp

cocktail sauce (GF)

Traditional Shrimp Cocktail

cocktail sauce (GF)

Crab Stuffed Crimini Mushroom

lemon aioli

Smoked Salmon Mousse

on seedless cucumber round (GF)

Maryland Style Crab Cakes

citrus aioli

LAND

Chef's Selection Canapés

contains protein and vegetarian options

Finger Wrapped Sandwiches

chef's selection

includes 3 varieties, including 1 vegetarian

Seared Rare Beef Crostini

blue cheese mousse, roasted red pepper aioli

Grilled Chicken Spring Roll

cucumber dipping sauce

Chicken & Smoked Gouda Croquette

sweet bbq sauce

Derby Style Meatball

ham and pork meatball, brown sugar, bourbon, mustard glaze

Italian Seasoned Meatball

swedish style

Korean Meatball

turkey and pork meatball, korean bulgogi bbq sauce

Bacon Wrapped Date

brown sugar, bourbon, mustard glaze (GF)

Sante Fe Mushroom Cap

blackened chicken, chorizo, smoked cheese, onion, bell pepper

Southwestern Beef Egg Roll

spicy beef, corn, black beans, onion, bell pepper, monterey jack cheese

Mini Cuban Toasts

mini white toast, ham, salami, cuban pulled pork, yellow mustard, shredded dill pickle



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PLATTERS

Rustic Vegetable Crudite

creamy herb dipping sauce (V)

Breads & Spreads

artisan breads, pita chips, house-made hummus, tapenade, cream cheese spread (V)

Antipasto

marinated grilled and chilled vegetables, sliced european meat, imported and domestic cheese, olives, fresh baguette

Smoked Salmon - Full Side

house-smoked salmon, cucumber, capers, fresh dill, lemon, onion, roasted garlic cream cheese spread (GF). Feeds up to 25 guests.

Seasonal Fruit Display

seasonal fruit, berries (GF, VE)

Assorted Cheese Platter

imported and domestic cheese, gourmet and gluten free crackers (V)

Charcuterie

vegetables, sliced european meat, imported and domestic cheese, olives, fruit, nuts, dried fruit, jams, fresh baguette, crackers

Carved Roasted Strip Loin

chilled medium rare, roasted sliced strip loin, grilled bell pepper, mushroom, onion, horseradish cream sauce, brioche roll

Make it a Surf and Turf Platter



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PLATED SERVICE

ENTREES

Choice of 3

Slow Roasted Strip Loin

slow roasted strip loin medallions prepared to a medium rare, wild mushroom and peppercorn demi-glace (GF)

Coffee Truffled Slow Roasted Strip Loin

strip loin rubbed with our blend of coffee, truffle, cocoa, slow roasted to a medium rare, porcini truffle butter sauce (GF)

Grilled Filet Mignon

tenderloin filet, bacon wrapped, grilled to medium rare, merlot reduction sauce (GF)

Coffee Rubbed Cuban Style Short Rib

10 oz bone coffee rubbed beef short rib, cuban spices, grilled vegetables, chimichurri (GF)

Grilled Sirloin Steak

herb and garlic marinated sirloin steak, char grilled to medium rare, wild mushroom demi (GF)

Roasted Pork Loin

choice of herb crusted with natural jus lie, or Caribbean with honey, jerk seasoning, grilled pineapple salsa (GF)

Pineapple & Soy Lamb T-Bone

8 oz lamb t-bone, pineapple and soy marinated, apple compote

Marinated & Grilled Duck Breast

9 oz. ale and cider marinated duck breast, medium rare, savory blueberry rosemary gastrique

Balsamic & Rosemary Grilled All-Natural

Airline Chicken Breast

roasted pearl onion, crimini mushrooms, light chicken lie (GF)

Parmesan Crusted Chicken Breast

parmesan and herb crusted, asiago cream sauce

Lemon & White Wine Brined All-Natural Airline Chicken

lemon butter caper sauce (GF)

Tuscan Chicken

prosciutto ham, provolone cheese, sliced tomato, asiago cream sauce

Great Lakes Walleye

almond crusted walleye filet, chive cream sauce

Pesto Encrusted Faroe Island Salmon

basil pesto crusted with lemon aioli

Smoked Paprika Grilled Faroe Island Salmon

smoked paprika rubbed with tomato cucumber salsa (GF)

Seared Alaskan Halibut

With red bell pepper cream sauce and grilled scallion pesto (GF)

Portobello & Butternut Squash Ravioli

brown butter, shallots, sage, lemon juice, spinach, shaved parmesan, diced tomato, toasted pine nuts (V)

Grilled Vegetable & Goat's Cheese

Wellington

zucchini, squash, bell pepper, red onion, portobello, puff pastry, goats cheese, classic tomato basil sauce (V)

Grilled Vegetable Paella

saffron rice, squash, bell pepper, onion, asparagus, stewed tomato sauce and drizzled with chimichurri (GF, VE)

Jambalaya Tofu Stuffed Pepper

stewed tomato sauce and chive oil (GF, VE)

Grilled Vegetable Risotto

creamy parmesan risotto, squash, bell pepper, onion, portobello mushroom, shaved parmesan, white truffle oil (GF, V)

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BUFFETS

COMFORT CLASSICS

Designed for quick delivery and set-up with a gourmet feel!

Minimum order requireof 20 guests.

To receive lunch pricing, it must be delivered or served before 3:00pm

House-Made Lasagna

Lunch | Dinner

caesar salad, bread

choice of sauce: meat or vegetarian

Italian Pot Roast

Lunch | Dinner

italian style pot roast in sauce, mashed potatoes, green beans, bread

Oven Roasted Carved Turkey Breast

Lunch | Dinner

turkey, turkey gravy, mashed potatoes, fresh sautéed green beans, bread

Carved Ham

Lunch | Dinner

carved ham, cheesy gratin potatoes, roasted brussels sprouts, bread

CLASSIC BUFFETS

Chef's Salad Bar

Lunch | Dinner

romaine, mixed greens, house-made croutons, cheddar cheese, feta, tomato, cucumber, onion, bell pepper, carrot, bacon, grilled chicken, ham, hard-boiled egg. Choice of three dressings: creamy herb, white balsamic, citrus vinaigrette, sweet raspberry vinaigrette, caesar, bleu cheese, honey mustard.

Greek Gyro Bar

Lunch | Dinner

shaved greek style gyro meat (beef and lamb), thinly sliced grilled chicken breast, sautéed onions and bell peppers, soft pita bread, cucumber and yogurt sauce, chopped lettuce, crumbled feta cheese, fresh tomato, house-made roasted garlic hummus, fried pita chips, green salad with red wine vinaigrette.

Classic Taco Bar

Lunch | Dinner

seasoned ground beef, pulled chicken, taco cheese, shredded lettuce, diced tomato, onion, black beans, spanish rice, flour tortillas, corn chips, sour cream, salsa, guacamole, queso.

Upgrade to grilled fajita steak and chicken with sautéed peppers & onions for \$2.00 per person

Pasta Bar

Lunch | Dinner

cheese filled tortellini, cavatappi, tomato-basil sauce, asiago cream sauce, italian ground beef meatballs, grilled chicken breast, garlic bread, parmesan cheese, garden salad with white balsamic vinaigrette and creamy herb dressing.

Soup, Salad, & Baked Potato Bar

Lunch | Dinner

large idaho baked potatoes, butter, sour cream, shredded cheese, green onion, fresh salsa, homestyle beef and bean chili, broccoli cheddar soup, soup crackers, garden salad with white balsamic vinaigrette and creamy herb dressing.

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BUFFETS

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BACKYARD BBQ

LUNCH | DINNER

Served with assorted cookies and brownies
On-site grilling available for an additional cost

Choice of two proteins

(served with fresh Renzemas Bakery bread or buns)

- Hickory Rubbed Pulled Pork Shoulder (GF)
- Grilled Italian Sausage (GF)
- Grilled Bratwurst (GF)
- Grilled Kielbasa (GF)
- All Natural Beef Hot Dog (GF)
- All Beef Hamburger Patty (GF)
- Marinated Chicken Breast (GF)
- St. Louis Style Ribs (GF) +\$2.00

Choice of three sides

- Garden salad with choice of dressing (V)
- Traditional potato salad (GF, V)
- German potato salad (GF)
- BBQ baked beans (GF)
- Vegetable pasta salad (VE)
- Fresh fruit salad (VE)
- Macaroni & cheese (V)
- Grilled vegetables (GF, VE)

DOWNTOWN BUFFET

LUNCH | DINNER

Served with a fresh garden salad with choice of dressing, sliced bread, and whipped butter

Entrees - Choice of 2

- Chicken Piccata with classic lemon caper sauce (GF)
- Italian Style Pot Roast with savory beef sauce (GF)
- Cheese Ravioli Pomodoro (V)
- Hickory Braised Pork Shoulder with house-made sweet bbq (GF)
- Butter Crumb Crusted Baked Cod with citrus remoulade

Accompaniments - Choice of 2

- Sautéed fresh green beans with tomatoes, shallots (GF, VE)
- Roasted cauliflower with fresh herbs (GF, VE)
- Garlic smashed redskin potatoes (GF)
- Wild rice pilaf (VE)
- Herb & garlic roasted baby potatoes (GF, VE)



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KALAMAZOO
LUNCH } DINNER

MICHIGAN
LUNCH | DINNER

Includes sliced bread and whipped butter

Salad or Soup - Choice of 1

- Fresh garden salad with grape tomato, cucumber, bell pepper, shaved parmesan, choice of two dressings (V)
- Classic caesar salad with house-made croutons, shaved parmesan, caesar dressing (V)
- Creamy tomato basil bisque (GF)
- Caramelized onion & beef Soup (GF)
- Homestyle chicken noodle Soup
- (more soups available upon request)

Entrees - Choice of 2

- Balsamic & Rosemary Grilled Chicken Breast with caramelized onion, crimini mushroom lie (GF)
- Slow Roasted Beef Brisket in a savory beef sauce (GF)
- Grilled Vegetable Paella over saffron rice with stewed tomato sauce (GF)
- Herb & Garlic Slow Roasted Pork Shoulder with light lie sauce (GF)
- Penne Formaggio with bacon, pork belly, tomato, scallions, white cheese sauce
- Grilled Salmon with citrus remoulade (GF)

Accompaniments - Choice of 3

- Summer vegetable medley with sweet corn (GF, VE)
- Hard seared brussels sprouts (GF, VE)
- add bacon \$1.00 / add pork belly \$1.50
- Honey glazed carrots (GF) (V)
- Sweet corn pudding (V)
- Creamy cheese polenta (GF) (V)
- Herb & garlic roasted baby potatoes (GF, VE)
- Sautéed Or Grilled Asparagus (GF, VE)
- Calico rice pilaf with dried cranberries, toasted almonds (VE)
- Traditional mac-n-cheese (V)



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Includes sliced bread and whipped butter

Salad or Soup - Choice of 2

- Fresh garden salad with grape tomato, cucumber, bell pepper, shaved parmesan, choice of two dressings (V)
- Field greens salad with toasted almond, dried cranberry, tomato, goat cheese, white balsamic vinaigrette (V)
- Fall salad with toasted walnut, dried cranberry, bleu cheese, raspberry vinaigrette (V)
- Broccoli cheddar soup (V)
- Wild mushroom and asparagus soup (V) (GF)
- Pulled chicken gumbo
- Clam chowder (GF)

Entrees - Choice of 3

- Lemon Brined Seared Airline Chicken Breast with lemon caper butter sauce (GF)
- Slow Roasted Beef Strip Loin with red wine demi-glaze (GF)
- Portobello and Butternut Squash Ravioli with brown butter, sage, shallots, lemon juice, wilted spinach, shaved parmesan, pine nuts, tomato
- Caribbean Jerk Roasted Pork Loin with grilled pineapple salsa (GF)
- Cajun Spiced Seared Tofu Jambalaya with creole tomato sauce (GF)
- Smoked Paprika Grilled Salmon with cucumber tomato salsa, lemon aioli (GF)
- Coffee Cocoa Truffle Rubbed Beef Loin with porcini mushroom truffle butter (GF)
- Cilantro and Amber Ale Grilled Chicken Breast with cucumber black bean salsa

Accompaniments - Choice of 3

- Roasted rainbow carrots (GF, VE)
- Sautéed butternut squash with red pepper, grilled kale (GF, VE)
- Hard seared brussel sprouts with pork belly croutons (GF)
- Gourmet mac-n-cheese (V)
- Marbled mashed potatoes with whipped russet, savory sweet potato (GF, V)
- Sautéed ancient grains with lemon, kale (VE)
- Creamy smoked gouda gratin potatoes (V)
- Herb and garlic roasted baby potatoes (GF, VE)
- Grilled vegetable medley (GF, VE)