



The Deluxe Buffet

All prices are per person.

Deluxe Buffet Includes

- Italian Three-Bean Salad
- Cottage Cheese & Peaches
- Marinated Beets & Onions
- Rainbow Rotini Salad
- Dinner Rolls & Butter
- Coffee, Tea & Decaf Service, Add \$2
- No Charge - Cutting of Wedding Cake

Salads

(Choose 1)

- Garden Tossed w/ Ranch & Italian
- Caesar Salad, Add \$1
- Classic Greek Salad, Add \$1
- Italian Antipasto, Add \$1
- Michigan Salad w/ Raspberry Vinaigrette, Add \$1

Starches

(Choose 1)

- Red Skin Garlic Mashed w/ Cheddar
- Oven Broiled Red Skins w/ Sweet Onions
- Special Mashed Potatoes
- Oven Broiled Sweet Potatoes w/ Sweet Onions
- Au Gratin (Rich, Cheddar Cheese Sauce)
- Scalloped Potatoes
- Seasoned Rice
- Duchess Potatoes, Add \$2
 - Twice Baked, Add \$2
 - Loaded w/Bacon & Cheese, Add \$3

Appetizer Table

- Fresh Cut Vegetables & Ranch Dip
- Assorted Cheese, Salami & Crackers

Vegetables

(Choose 1)

- Glazed Belgian Carrots
- Buttered Corn w/ Diced Red Peppers
- California Mixed Vegetables
- Green Beans w/ Colorful Pepper Garnish
- Green Bean Casserole
- Broccoli, Buttered or Cheese Sauce
- Zucchini / Squash / Red Peppers, Add \$1
- Asparagus & Butter, Add \$1
- Brussels Sprouts & Bacon, Add \$1

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The Deluxe Buffet Entrees

(Choose 3 Items, Limited to 1 Carved Item)

Beef*

- *Black Angus Roast Beef w/Au Jus, Carved
- *Sliced Roasted Beef in Mushroom Gravy or Au Jus Zip Sauce
- *Beef Tenderloin, Carved, Add \$7
- *N.Y. Strip Loins, Carved, Add \$5
- *Prime Rib, Carved, Add \$5

Chicken*

Grilled or Seared

- Herb Baked Chicken or BBQ
- Chicken Cordon Bleu Casserole
Smoked Ham, Swiss Cheese, Mushroom Gravy
- Chicken Breast Florentine
Spinach, Bacon, Sweet Onions Served in Fluffy Rice
- Chicken Breast Teriyaki w/ Peppers & Pineapples
- Tomato & Fresh Basil Chicken Breast
- Chicken Breast Diablo
- Chicken Breast Piccata
- Apple Pecan Chicken Breast
- Apricot Chicken
- Chicken Paprikash w/Sour Cream & Scallions
- Chicken Marsala w/ Mushroom Wine Sauce

Pork*

- Olde Fashion Dearborn Smoked Ham, Carved
- Hawaiian Glazed Pork Loin, Carved or Sliced
- Sliced Pork Loin w/Apple Chutney
- Smoked Baked Dearborn Ham w/Pineapple, Sliced
- Slow Roasted Pork Butts, Carved or BBQ

Pasta Creation*

Choice of Pasta

- Bowties, Tri-Color, Angel Hair, Fettuccine, Mostaccioli, Shells, or Wide Egg Noodles. Tri-Color Cheese Tortellini, Add \$1
- Choice of Ravioli: Cheese - Meat - Lobster, Add \$4

Choice of Sauce

- Creamy Red Manhattan w/Mushrooms & Artichokes
- Creamy Alfredo w/California Mix Vegetables
- Fresh Roma Tomato, Garlic, Onion, Basil, Olive Oil
- Italian Sausage, Peppers, Onions, Whole Peeled Tomatoes & Garlic
- Traditional Meat Sauce
- Italian Meatballs, w/ Marinara
- Creamy Mac-n-Cheese
- Bacon Mac N Cheese, Add \$1
- Olive Oil, Garlic, Onion, Shrimp, Add \$3

Lasagna*

- Vegetarian: Alfredo Lasagna w/Fresh Spinach Mushrooms, Zucchini, Squash (Add Chicken or Shrimp \$2)
- Four Layer Meat Lasagna
- Garden Layered Lasagna
 - Red Plum Tomato Sauce w/Fresh Zucchini, Yellow Squash, Mushroom, Spinach
- Veggie Stuffed Peppers w/Rice & Tomato Sauce

Seafood*

- Mahi Mahi Florentine, Add \$4
- Fresh Lake Superior White Fish Florentine, Add \$4
- Shrimp w/Caribbean Rice, Add \$3
- Honey Glazed Atlantic Salmon w/Dill Sauce, Add \$4

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Hot Hors d'Oeuvres

- Meatballs..... \$3
Choose Sauce: Danish, BBQ, Sweet & Sour,
or Mushroom
- Smoked Sausage w/Pepper & Onions..... \$3
- Chicken Breast Teriyaki \$4
w/Pineapple & Green Pepper.....
- BBQ Ribs (Pork)..... \$4
- Escargots Parisienne..... \$5
Served w/Toasted French Rounds..
- Beef Tenderloin Carved/served with Deli Breads..... \$7
- Smoked Sausage in Puff Pastry \$3
- Mini Chinese Egg Rolls \$3
- Wing Dings w /BBQ, Hot sauce, Ranch \$5
- Chicken Satay w/Thai Peanut Sauce \$4
- Spinach & Artichoke Dip Served w/Pita Triangles ... \$3
- Chicken Quesadillas \$3
- Chicken Tenders w/Ranch Dip \$4
- Lamb chops grilled with lemon \$5

Cold Hors d'Oeuvres

- Whole Smoked Salmon Display \$5
- Bouchron Ham Rolls \$2
- Assorted Cheeses/Salami/Crackers \$2
- Shrimp/Cocktail Sauce - Lemon Wedges \$4
- Snow Crab legs \$MP
- King Crab legs \$MP
- Oysters on the Half Shell \$MP
- Fresh Vegetable & Dip \$2
- Rose Bud Deviled Eggs \$3
- Prosciutto Pinwheels in Puff Pastry \$4
- Caprese Kabob \$3
Sliced Roma Tomatoes, Fresh Mozzarella,
Fresh Basil & Balsamic Vinaigrette
- Greek Pasta Salad \$3
w/ Feta Cheese & Kalamata Olives
- Roasted Peppers..... \$4
Red, Green, Yellow Peppers w/ sauteed
Onions & Garlic in Olive Oil
- Pita Wedges w/ Hummus, Tzatziki, & Tabouleh \$4
- Mexican Fiesta..... \$5
Guacamole, Fresh Salsa, Jalapeno Cheddar
Cheese & Assorted Tostitos
- Fresh Fruit Platters \$2
- Apples & Pears w/Caramel Dip \$3
- Charcuterie Boards \$3 & \$5
- Italian Bruschetta w/ garlic toast points..... \$3

Beverage Package | Add \$7.50 pp

- Soda (Reg, Diet, Sprite)
- Orange Juice, Cranberry Juice
- Tonic Water, Soda Water
- Lemons / Limes
- Ice
- Clear Plastic Cups
- Bar Napkins, Swizzles

Bar Package 1

(Add \$12.50 per person)

Includes \$7.50 Beverage Package 1 Domestic Beer on Draft

5 Flavors Wine Variety (Merlot,
Cabernet, White Zinfandel,
Chardonnay, and Pinot Grigio)

Bar Package 2

(Add \$17.50 per person)

Includes \$12.50 Bar Package Standard House Variety Liquor

(Vodka, Rum, Spiced Rum, Gin,
Whiskey, Scotch, Tequila,
Schnapps, Triple Sec, Cherries,
Olives)

Bar Package 3

(Add \$22.50 per person)

Includes \$12.50 Bar Package
Premium Variety Liquor (Tito's
Vodka, Bacardi Rum, Captain Morgan
Spiced Rum, Beef Eaters Gin, Jack
Daniels Whiskey, Dewars Scotch,
Margaritaville Tequila, Schnapps,
Triple Sec, Sweet & Dry Vermouth)

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ADDITIONAL DESSERTS

- Ice Cream Sundae Bar, \$4 per person
- Gourmet Chocolate Chip Cookies, \$2 per person
- Chocolate Dipped Strawberries, \$2 per person
- Wedding Cupcakes, \$3 per person
- Strawberry Sundae, \$4 per person
- Hot Fudge Brownie Delight, \$4 per person
- Mini Cannoli's (Dipped in Chocolate & Sprinkles), \$2 per person
- Fresh Fruit Platter, \$2 per person
- Assorted Finger-Grabbin' Desserts, \$6 per person
*Cannoli's, Chocolate Covered Strawberries,
Chocolate Chip Cookies, Macarons*
- Banana's Foster Station, \$4 per person
Served w/ French Vanilla Ice Cream
- Assorted Layer Cake Station, \$6 per person
*Five Layer Chocolate Cake, Carrot Cake, Key Lime,
Chocolate Fudge Cake,*
- Assorted Cheese Cake Station, \$6 per person
*Cheesecake w/ Strawberries, Chocolate Chip,
Swirl Cheesecake*

OFF-PREMISE DELUXE WEDDING PACKAGE

Deluxe Wedding (100 Adults Minimum)

**Buffet:\$45 pp | Sitdown \$55 pp | Family Style:
\$55 pp**

20% Service Charge & 6% Sales Tax applies

\$1,000.00 Non Refundable Deposit is Required to
Secure Event

Full Payment, Final Guest Count & Menu Selections are
Due 10 Days Before Event

We Accept Cash, Certified Funds or Checks for
Payments Credit Card Payments

Every Venue is Different!

Additional Fees May Apply to Venues Unique
Specifications

RENTALS

Cocktail Table, 6' or 8' Table, or 60" Round Table w/ White Linen \$20
Tables Only \$15
85" x 85" Black or Ivory Linens \$10
52" x 52" Overlays (Most Napkin Colors) \$10
White Floor Length Linens \$15 each
Ivory or Black Floor Length Linens \$20 each
10' x 10' Pop Up Tent \$40
20' x 40' Canopy Yellow & White Striped
(Grass Only) \$275
Picnic Chairs (White Folding) \$1.50 each
White Padded Folding Chairs \$2.50 each
Gold Chargers \$2

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