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& EVENTS

Events Menu

# what does your event include?

- China Dinner Plates
- Quality Flatware Salad Fork, Dinner Knife, Dinner Fork
- Stainless Steel Serving Tongs, Spoons, All Required Utensils
- Water Service Including Real Stem Less Wine Glassware
- Full Service Staffing
- Includes House Coffee And Tea Service (Compostable)
- Standard Linen Service for Food Tables and 10 Guest Tables

All Events Subject To 6% Sales Tax and 20% Service Charges

- SC** Served cold
- SH** Served hot
- V** Vegetarian
- GF** Gluten free VG Vegan

## Special Thanks:

Ingraberg farms, Herron Bros produce, Creswick, and to all West Michigan suppliers, we cannot do this without you.

## Items To Consider For Your Event:

- Nitro Cold Brewed Coffee Service \$3
- Real Glassware For Coffee And Tea Service \$1.50
- Specialty Beverage Requirements
- Passed Cake And Hors D' Oeuvres
- Late Night Snack Or Offering
- Family Specialty Offering Coordination
- Linen Napkins \$0.80

## MENU KEY

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# MENU

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# local quality

Vault Catering And Events Strives To Serve Fresh Local Quality Products With Accurate Upfront Pricing

Pricing structure (Per guest) • All packages are served buffet

## HEIRLOOM

\$26

Choice of one Hors D'oeuvres, two entrées, two sides garden or Caesar salad Fresh rolls and butter.

## GREEN PASTURE

\$29

Choice of two Hors D'oeuvres, choice of two entrees, two sides choice of signature salad Fresh artisan rolls and butter.

## MOREL

\$32

Choice of three Hors D'oeuvres choice of two entrees choice of two sides choice of signature salad with choice warm artisan bread and preserves.

## FARMER'S RESERVE

\$39

Choice of three premium Hors D'oeuvres, three premium entrees, two fresh sides, salad of your choice, warm artisan breads with infused butter and preserves. Includes plated set salad service.

### A la cart services per guest

Plated salad	\$2
Passed appetizers (per Hors D'oeuvre)	\$1.50
Plated service	\$5
Family style	\$3
Passed dessert	\$2
Passed or stationed cake cutting	\$2 china
Cake cutting (disposable)	\$1.25
Additional Entree	\$4.50
Additional Side	\$1.25

### Galas ~ Corporate ~ off the grid

Let our staff create a specific menu and details for your event

• Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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# entrées

SC Served cold | SH Served hot | V Vegetarian | GF Gluten free VG Vegan

## Chicken Parmesan

Asiago breading with a fresh heirloom tomato sauce [SH](#)

## Citrus Salmon

Wild caught salmon baked in a lemon dill white wine sauce [SH](#) [GF](#)

## Beef Brisket

House favorite braised in tomato juice, red wine, and mild ancho peppers [SH](#) [GF](#)

## Butternut Squash Risotto – Vegetarian

Tossed with red and green peppers, cipollini onions and white wine [SH](#) [V](#) [GF](#)

## Beef Tenderloin Tips

Sautéed mushrooms and sherry demi glaze. [SH](#)

## Pork Tenderloin

Pork tenderloin medallions glazed with sweet apple chutney [SH](#) [GF](#)

## Basil Grilled Chicken Breast

Marinated in garlic, basil and olive oil then chargrilled and finished with Asiago cheese [SH](#) [GF](#)

## Classic Bbq Chicken

Tender legs and thighs in our house made tangy bbq sauce [SH](#) [GF](#)

## Pesto Grilled Chicken

Grilled sliced chicken tossed in our house made pesto sauce and garnished with fresh basil. [SH](#) [GF](#)

## Chicken Florentine

Seared chicken breast finished with sautéed garlic, spinach, tomato and topped with parmesan cheese [SH](#) [GF](#)

## Pesto Salmon

Baked with fresh thyme, yellow pepper, and finished with fresh basil pesto [SH](#) [GF](#)

## Pasta Primavera

Penne pasta and seasonal grilled vegetables tossed in our lemon roasted olive oil sauce. Add chicken for an additional \$3 [SH](#)

## Stuffed Ravioli

Three cheese, or mushroom white wine cream sauce [SH](#) [V](#)

## Roasted Sticky Chicken

Asian infused rotisserie chicken [GF](#)

## Gouda Stuffed Chicken

Caramelized onion and swiss chard

## Baked Pork Chops

Seasoned and flashed seared with fresh garlic and herbs [GF](#)

## Spicy Cilantro Shrimp

Large shrimp sautéed with a chipotle cilantro lime cream sauce [GF](#)

## Stuffed Portobello Mushroom

Topped with artisan cheese, quinoa, fresh herbs, and veggies. Baked to perfection [V](#)

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# *premium selections*

## *Additions to Package Pricing*

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### **Prime Rib (\$10.00 per guest)**

Hand carved onsite slow roasted with our house Au Jus sauce [SH](#) [GF](#)

### **Filet Mignon With Scallops And Romesco (\$14.50 per guest)**

Fire roasted scallops next to a medium rare 5 oz cut of beef tenderloin with almond and red pepper romesco sauce [SH](#) [GF](#)

### **Braised Pork Belly (\$9 per guest)**

Gochugaru marinated braised pork belly with kim chi and pickled radish [SH](#) [GF](#)

### **Roasted Duck Breast with Hollandaise (\$9.50 per guest)**

Tossed with pickled daikon and glazed shallots [SH](#) [GF](#)

### **Filet Mignon (\$10 per guest)**

Herb seared beef topped with your choice of red wine demi glaze or béarnaise sauce [SH](#) [GF](#)

### **Lamb Chops (Market Price)**

Frenched with a roasted olive and rosemary [SH](#) [GF](#)

### **Calamari Steak (Market Price)**

Served with a lemon beurre blanc [SH](#) [GF](#)

### **Swordfish (Market Price)**

Served with a charred pineapple salsa [SH](#) [GF](#)

### **Lobster Tail Split (6 Oz) Market Price**

Atlantic lobster split in half served with hollandaise [SH](#) [GF](#)

### **Sea Scallops (4-5 Per Guest) Market Price**

Large seared scallops, corn, bacon, roasted beet, sundried tomato pesto [SH](#) [GF](#)

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# starches

Starches and elite accompaniments

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## **Roasted Fingerling Potatoes**

Roasted with 5 onion relish and a touch of chili spice SH V GF VG

## **Roasted Red Bliss Potatoes With Herb Olive Oil**

Sauteed with shallots, sea salt and oil SH V GF VG

## **Au Gratin Potato**

Baked with a cream sauce and topped with grated cheese SH V GF VG

## **Confetti Rice Pilaf**

Diced peppers, parsley, and 5 onion relish SH V GF VG

## **Traditional Mashed Potatoes**

Tossed with butter and scallions with beef gravy on the side SH V GF

## **Jalapeno-Cheddar Cornbread W/ Honey Butter**

Cornbread squares baked and topped with honey butter SH V GF

## **Crab Hush Puppies W/ Jalapeno Remoulade SH**

## **Cajun Style Dirty Rice SH V GF VG**

## **Handcut Steak Fries SH V GF VG**

## **Drop Biscuits And Black Pepper-Sausage Gravy SH**

## **Elote (corn, queso fresco, chipotle aioli, cilantro, lime) SC SH V GF**

## **Arroz Dominicano (jalapeno, cilantro, capers, peppers, onions)**

## **Tostones (Fried Plantains)**

Fried tostones splashed with chefs blend sea salt SC SH V GF VG

## **Fried Yuca**

Diced fresh yuca fried golden brown with a chili lime salt spice SH V VG

## **Lentil Ragout**

Crushed tomato oregano salt pepper and red pepper flakes SH V GF VG

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# vegetables

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## **Broccoli and Cauliflower**

Lightly blanched with a sea salt, thyme seasoning and parmesan  
SC SH V GF VG

## **Blanched Green Asparagus**

Flash blanched; finished with salt and lime juice SH V GF VG

## **Spaghetti Squash**

Tossed in olive oil, kosher salt and cilantro SH V GF VG

## **Green Beans**

Blanched; tossed with slivered almonds, sea salt and lemon juice SH V GF VG

## **Seared Brussels Sprouts**

Flash sautéed; glazed with honey and sesame seeds SH V GF VG

## **Bell Pepper Medley with Shallots**

A lightly grilled trio of bell peppers seasoned with sea salt SH V GF VG

## **Super Vegetable**

Sautéed trimmed kale tossed with roasted garlic, cipollini onions, diakon, and goji berries SH V GF VG

## **Heirloom Carrots and Cabbage**

Grilled colored carrots with radicchio and shallots. Seasoned with rosemary, black pepper and pink sea salt SH V GF VG

## **Squash and Zucchini**

Grilled sliced summer and butternut squash. Drizzled with a white balsamic vinegar reduction and seasoned with fresh oregano and sea salt SH V GF VG

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# *hors d'oeuvres*

## **Hors D'Oeuvres Only Event:**

**Choose any 5 Hors D' Oeuvres for \$28 per guest**

Hors D'oeuvres only reception or cocktail hour pricing includes real service ware on quality disposable plates, silverware, beverage napkins, and dinner napkins. Minimum 35 guest count

## **Hors D'oeuvre pricing in addition to your event:**

One Hors D'oeuvre	\$4
Two Hors D'oeuvres	\$6
Three Hors D'oeuvres	\$7.50

**SC** served cold **SH** served hot **V** vegetarian **GF** gluten free **VG** vegan

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### **Goat Cheese Pear and Nut Crumble**

Served in a french pastry with a balsamic reduction [SC](#)

### **Mediterranean Roulades**

Fresh mozzarella curd rolled with spinach roasted red pepper, fresh pesto sauce, and serrano ham sliced. Served on mini garlic crisp  
[SC](#) can be [V](#) [GF](#)

### **East Coast Crab Cakes**

Maryland lump crab cakes, mixed greens garnish with remoulade [SH](#) [V](#)

### **Wild Mushroom White Fish Dip**

A creamy dip with chunks of white fish and sautéed wild mushrooms on a crostini  
[SC](#)

### **Bruschetta**

Made with artichokes, basil, kalamata olives, garlic drizzled with balsamic reduction [V](#)

### **Chicken Feta Spinach Meatballs**

House made chicken meatballs tossed in our parmesan cream sauce tossed with fresh spinach and sautéed julienned red pepper [SH](#)

### **Lobster Bisque Shooters**

Creamy lobster bisque shooter topped with lump crab [SH](#) [V](#) [GF](#)

### **Chicken Satay**

Served with peanut soy sauce [SH](#) [GF](#)

### **Baked Goat Cheese**

Black pepper cherry tomato marinara and served with garlic crisps [SH](#) [V](#) [GF](#) [VG](#)

### **Beet Canapé**

Roasted beets, goat cheese, arugula, orange, candied walnuts, and sherry vinaigrette  
[SC](#) [V](#) [GF](#) [VG](#)

### **Spanish Rice Fritters**

Lightly fried, served with chipotle aioli [SH](#)

### **Vegetable Spring Rolls**

Mixture of crisp vegetables wrapped and baked until golden brown [SH](#) [V](#) [GF](#) [VG](#)

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# premium hors d'oeuvres

## Hors D'Oeuvres Only Event:

Choose any 5 Hors D' Oeuvres for \$32 per guest

Hors D'oeuvres only reception or cocktail hour pricing includes real service ware on quality disposable plates, silverware, beverage napkins, and dinner napkins. Minimum 35 guest count

## Hors D'oeuvre pricing in addition to your event:

One Hors D'oeuvres	\$6
Two Hors D'oeuvres	\$9.50
Three Hors D'oeuvres	\$12

SC served cold SH served hot V vegetarian GF gluten free VG vegan

### Truffle Fries

Thin cut michigan potatoes flash fried and tossed in a sea salt truffle blend. Served in mini cones with garlic aioli SH V GF VG

### Surf And Turf Bouchée

Grilled beef tenderloin sliced and tossed in demi-glaze. Topped with sliced prawns and spinach chiffonade SH

### Truffle White Cheddar Croquette

Golden fried michigan white cheddar cheese truffle infused croquettes SH V GF

### Seared Ahi Tuna

Rare ahi tuna with a mild jamaican jerk, sliced and topped with carrot ribbon salad served on a sesame crisp SC V GF

### Pork Belly With Radicchio Slaw

Roasted pork belly with radicchio jicama slaw. Drizzled with soy reduction SH GF

### Duck Confit Slider

Brioche bun duck confit arugula lime salad dark cherry glaze SH CAN BE GF

### House Duck Sausage

Housemade duck sausage, swiss chard, whole grain mustard, pickled red onions SH

### Lobster Beggar Purse

Lobster with manchego cheese and a saffron cream sauce SH

### Foie Gras

Seared foie gras, fig relish and sherry reduction SH GF

### Compressed Watermelon

Heirloom tomato, orange, feta cheese, pea tendrils, basil vinaigrette SC V GF VG

### Saffron Beef Tenderloin Satay

Grilled tenderloin cuts rubbed with saffron thread. Skewered with pearl onion SC SH GF VG

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# spreads, dips & displays

## **In Addition to your event:**

Choose Two Options for **\$10**

Choose Three Options for **\$14.50**

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### **Mediterranean Display:**

Fresh cherry tomatoes, artichokes, hearts of palm, assorted olives, feta cheese, assorted cheeses.  
Fresh made basil pesto, traditional hummus, and red pepper hummus

### **Founders IPA Buffalo Chicken Dip:**

Served with fresh fried tortilla chips, soft pretzels, and garlic toast

### **Vegetable Crudit :**

Cold vegetables served with your choice of spinach onion dip, hummus, or ranch

### **Seasonal Fruit Display:**

Fresh assorted fruit neatly arranged with berry and herb garnish

### **Whitefish Dip:**

A creamy dip with chunks of whitefish served with garlic crisps

### **Charcuterie Board:**

With traditional, smoked and dry-cured meats. Includes favorites like giardiniera, horseradish, mustard and crackers

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# specialty salads

Add \$2 per guest plated only

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## Caprese Salad

Fresh sliced mozzarella cheese and sliced tomato with balsamic vinaigrette

SC V GF VG

## Baby Spinach Salad

Bacon, toasted almonds, tomato, and goat cheese. Served with buttermilk ranch

SC V GF VG

## Goat Cheese & Berry Salad

Greens, goat cheese, fresh berries, and almonds with mango sweet and sour

SC V GF can be VG

## Shaved Vegetable Salad

Shaved vegetable salad, shaved pickled carrots, shaved pickled beets, seasonal vegetables, pepitas, pomegranate. Served with pomegranate champagne vinaigrette

SC V GF VG

## Roasted Beet and Candied Walnut

Mixed green blend, roasted beets, cherry heirloom tomato and shaved fennel topped with asiago cheese and house candied nuts

SC V GF can be VG

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# celebration stations

Have multiple stations arranged at your convenience!! Celebration Stations are a fun way for your guests to experience different “themed” food choices. All Celebration Stations are full service complete meals and include your choice (stationed) from our salad menu and artisan rolls and butter chips.

## **Michigan (Local):**

Sliced smoked chicken, assorted local Michigan cheese board with fresh berry and herb garnish. Served with freshly pulled pork shoulder with house made BBQ sauce on the side with fresh baked yeast rolls

## **Española**

Classic grilled chicken, tender beef brisket, and sautéed peppers and onions. Accompanied by Spanish rice fritters fried golden brown. Hard and soft shells (corn and flour available), tortilla chips, salsa, sour cream, lettuce, tomato, onion, jalapenos, signature hot sauce, and cilantro

## **Italiano**

Carbonara, creamy pesto chicken penne. Served with our signature golden fried risotto fritters and creamy marinara, grilled zucchini and yellow squash duo and crusty garlic toast

## **BBQ Grill**

Local West Michigan beef and pulled pork, seasoned and roasted with a traditional and North Carolina BBQ sauce. Includes southwest chicken empanadas with chipotle aioli. Also includes sides of house made fingerling potato salad and our famous corn bread muffins

## **Cajun**

Shrimp and grits along with crab seafood boil lagniappe (Roasted corn, potato, sausage) Chicken fried steak with sausage gravy finished with a Andouille macaroni and cheese

## **Thai**

Tom Kha coconut broth, curry rice noodle (curry optional), chicken and shrimp with diacon slaw. Ramen noodle display with assorted house broths with sliced seared beef and an array of vibrant vegetables

## **Korean BBQ**

White rice topped with julienned carrot, bean sprouts, thinly sliced Korean beef, picked julienned radish, and sauteed greens topped with a fried over easy egg and served with Korean chili sauce (gochujang) on the side. Include bean sprout salad and kimchi or seaweed salad

## **Indian**

Chicken tikka masala along with palak paneer served with baba ganoush and naan bread finished with curried vegetable medley

## Celebration Station Pricing Is As Follows:

**\$30 per person for 2 stations**  
**\$34 per person for 3 stations**

- Additional stations \$6 per person
- Stations are full service

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# featured menu

SC Served cold | SH Served hot | V Vegetarian | GF Gluten free VG Vegan

Leave your planning shoes at home with these menus. In our experience, it's best to leave your event details to the professionals. These menus are like an all-inclusive vacation at your favorite destination! All packages include linens. All inclusive packages with no substitutions means no surprise pricing. *All packages are \$37.95 per guest plus tax (6%) and gratuity (20%). Enjoy!*

## CHERRY

*Hors d'oeuvres*

### Chicken Feta

#### Spinach Meatballs

House made chicken meatballs tossed in our parmesan cream sauce. Tossed with fresh spinach and sautéed julienned red pepper.

### Lobster Bisque Shooters

Creamy lobster bisque shooter topped with lump crab.

### Salad

Michigan strawberry and goat cheese salad with C Lake Farms mixed greens, toasted almonds, and balsamic dressing.

### Entrée

Grilled tiger shrimp and filet mignon.

### Side

Crisp red potatoes with garlic herb aioli.

### Side

Fresh blanched white and green asparagus tossed with roasted almonds, lemon, and kosher salt.

### Sweet

Grilled blueberry shortcake with balsamic reduction and whipped cream.

## APPLE

*Hors d'oeuvres*

### Pork Belly With

#### Radicchio Slaw

Roasted pork belly with radicchio jicama slaw; drizzled with soy reduction.

### Wild Mushroom

#### White Fish Dip SC

A creamy dip with chunks of white fish. Served with sautéed wild mushrooms on a crostini.

### Side

Butternut squash bisque soup shooters with a thyme crème fraise garnish.

### Side

Heirloom beet salad with Mudd Lake mixed greens and feta cheese with cherry tomato. – mango dressing and ranch dressing.

### Entrée

Roasted pork tenderloin with a cherry glaze and peach thyme quartered chicken.

### Side

Roasted fingerling potato with a chipotle aioli vegetable – grilled seasoned squash and zucchini combo.

### Sweet

Pumpkin cheesecake with maserated berry topping.

## SQUASH

### Truffle Fries

Thin cut Michigan potatoes flash fried and tossed in a sea salt truffle blend. Served in mini cones with a garlic aioli. SH GF V VG

### Surf and turf bouchée:

#### Entrée

Grilled beef tenderloin sliced and tossed in demi-glace topped with sliced prawns and spinach chiffonade. SH GF

### Salad

Lentil salad tossed with fresh herbs and orange coriander sauce with black pepper and manchego cheese.

### Main Entrée

Roasted beef brisket with a horseradish sauce side – air line chicken fresh thyme honey and asiago cream sauce.

### Side

Perfect mashed potato with scallions, sour cream, and topped with or without bacon. Vegetable; perfect sautéed vegetable medley – red pepper, broccoli, and cauliflower.

### Sweet

Bread pudding made with dark fudge, mascarpone cheese and grilled peaches.

## ASPARAGUS

*Hors d'oeuvres*

### Mediterranean Roulades

Fresh mozzarella curd rolled with spinach, roasted red pepper, fresh pesto sauce, and serrano ham sliced and served on mini garlic crisp. SC can be VG F

### East Coast Crab Cakes

Maryland lump crab cakes, mixed greens garnish and remoulade.

### Salad

Fennel salad with olives, feta, and fresh lemon zest along with arugula.

### Side

Crispy potato and leak with basil aioli on the side.

### Side

Roasted root with heirloom beets, carrots, and blanched leeks.

### Main Entrée

Baked salmon with fresh dill and lemon chicken leg, braised with house bbq.

### Sweet

Orange almond shortbread with strawberry compote. SC SH V GF VG

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# desserts

Per guest Event addition only

Choose 2 for \$8

Choose 3 for \$12

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**Trifle** \$6.50

Made with fresh whipped cream and turtle brownie

**Raspberry Mango Sorbet** \$5

(other sorbet and gelato flavors available)

**Bread Pudding** \$5

Gray sky vodka soaked bread pudding made with dark fudge, mascarpone cheese and grilled peaches. Drizzled with a Founders IPA bourbon caramel glaze

**Mousse:** \$7

Chocolate, vanilla, strawberry vanilla, or nutella

**Cheesecakes:** \$6

Chocolate, cherry, caramel, or strawberry sauce

**Chocolate Crème Brule with Macerated Strawberries** \$7

**Banana Pudding Parfait** \$6

Pudding layered with whipped cream and crumbled vanilla wafers. Topped with caramel sauce and a maraschino cherry

# desserts stations

Epic Desserts \$8 per guest

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**Balsamic Basil Grilled Strawberry Short Cake Station**

Grilled pound cake sliced and served with fresh smashed strawberries, organic sugar and slapped chopped basil. Topped with gray sky bourbon balsamic reduction, and served with whipped cream

**Tarts - Bouchées - Trifles**

Fun filled tarts, bouchees, and decadent trifles made with seasonal fruit and assorted dessert sauces. Check to see what is currently available

**Global**

Fresh made greek baklava. Indian inspired bread pudding made with seasonal fruit, fried maduros and drizzled with a crème anglaise, marscpone cheese and caramel sauce. French dessert lady fingers soaked in whisky espresso and topped with fresh white mousse

**Wedding Cake**

Please inquire about pricing, styles, and tasting

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