

MENU

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one stop catering

*Includes food on all disposable service are, napkins, plates and service utensils (full service available). Assorted sodas and bottled waters are also included. *Lunch catering requires a 50-guest minimum or a \$600 order. PRICE PER GUEST*

Add any lunch side(s) as an a la carte item.

BREAKFAST SPREADS

THE GRAND RIVERS EDGE: **\$15**
Fresh fruit organic juices assorted. House made pastries (2 pieces per person) Seasonal and traditional local fresh fruits. This breakfast includes fresh hard cooked eggs with salt, pepper, and hot sauce. Assorted organic breads, butter croissants, and assorted muffins along with butter, preserves, and jam

WEST MICHIGAN PRIDE: **\$19**
Fresh fruit organic juices assorted. House made pastries (2 pieces per person) Seasonal and traditional local fresh fruits. Includes fresh individual Greek yogurt parfaits with organic berries. Local egg white breakfast sandwich made with thick cut bacon and sausage with sauces on side. Fresh muffin, croissant, and breakfast bread selection with Butter and jam

HEALTHY FARM (Healthy Option): **\$21.50**
Fresh fruit juice, Multigrain organic bread, assorted preserves and house made peanut butter. This breakfast has fresh scrambled egg whites along with organic Pork sausage along with . Seasonal and traditional local fresh fruits whole and sliced. Includes hard cooked whole eggs with salt, pepper, and hot sauce.

VAULT DELUXE (min.35 persons): **\$25.50**
Fresh basket of mini morning pastries
(2 pieces per person) fresh scrambled eggs, thick sliced bacon, along with maple wood smoked sausages and home-style potatoes.

Includes assorted fresh fruit display, and sliced fruit. Fresh French baguettes, breakfast breads with butter and preserves.

Belgian waffles with maple syrup or Raisin French toast with Locally made maple syrup. (Blandford Nature Center)

All breakfasts include: Starbucks coffee, decaf coffee and selection of Tazo teas with everything you need for coffee service – served with compostable disposables ware

ENHANCE YOUR EXPERIENCE

- Custom Organic Omelet with egg whites and whole egg **\$3.75**
- Eggs Benedict or Florentine house made hollandaise **\$4.75**
- Hot cereals (brown sugar, dried fruit, nuts, maple syrup) **\$3.00**
- Fresh made fruit and yogurt smoothies, Minimum 15 **\$4.00**
- Add a smoked salmon platter with crusty French breads, soft baguettes, cream cheese, hard cooked eggs, preserve, mustards (35 ppl) **\$75/ea**

BEVERAGES

Fresh Brewed Coffee **\$25.00 per gallon**
Soft Drinks **\$2 ea. 12 oz can**
Bottled Water **\$1 ea. 16 oz**
Bottled Juices **\$2.50 ea. 12 oz**
Fruit Juices **\$14.00 per carafe**
Iced Tea/Lemonade **\$1.50 per person**

POST MEETING PACKAGES – *In between meals*

GR FOUNDER **\$10.50/per**
Yogurt parfaits fresh made with brownie bites and mini Buechees fill with assorted fresh house savory and sweet mixtures. Fresh fruit display with fresh herb garnish.

THE HARMONY **\$16.00/per**
Mini French butter cakes and home-made apple compote, smoked meat cheese platter with crackers. Fresh berry platter with whipped cream on side

SILVER PERRIN **\$17.50/per**
Shot glasses of assorted berries Kashi organic granola bars, mini quiche with crème fraise, whole assorted fruit

THE GRAND ELKS **\$17.50/per**
Fresh home-made cranberry and white chocolate cookies Trail mix (Assorted nuts and not your average dried fruit)

HOLY CENTENNIAL **\$14.00/per**
Florentine quiche, assorted fresh baked cookies. Assorted crusty large muffins cut in quarters.

GREEN RECHARGE CHINOOK **\$13.00/per**
Assorted cheese and crackers, veggie tray with dip, whole fruit and granola bars.

CLASSY PORTER **\$18.50/per**
imported and local cheese boards with crisps, soft breads, preserves, mustards and organic GF crackers. Includes fresh berry display

All include a refresher of Mineral water, sparkling water and soft drinks, Starbucks coffee (decaffeinated) and a selection of Tazo teas

LUNCH SPREADS

TACO BAR: **\$13.50/per**
Seasoned chicken, beef brisket, pulled pork or grilled veggies. Accompanied by black bean Spanish rice blend, shredded lettuce, diced tomato, diced onion, cilantro, sour cream, cheese, mild red salsa, house made hot sauce, and mango habanero sauce. Served with two 6-inch flour shells and 2 6-inch corn soft shells per person. Includes fresh baked assorted cookies.

PREMIUM PASTA BAR: **\$13/per**
Start with mixed green romaine salad with Caesar and balsamic dressings on the side along with shredded mozzarella and croutons. Build your own hot pasta dish! Dig into our pasta tossed with your choice of Alfredo or Marinara sauce. Served with warm premium grilled chicken and a vegetable medley. This lunch buffet includes artisan sliced bread and fresh baked assorted cookies.

BBQ SLIDER LUNCH: **\$13/per**
Great for the big eaters in your group! Fresh sliced rolls served on the side to build your own slider. Comes with warm, house made BBQ beef brisket and shredded BBQ chicken. Toppings include sliced tomato, provolone cheese, pickles and chipotle mayo. This lunch includes our Michigan potato salad and citrus coleslaw. Mixed green and romaine lettuce house salad with dressings, cheese and croutons on the side with your choice of two dressings. Also includes fresh baked assorted cookies.

HEALTHY HEARTY LUNCH: **\$13/per**
Healthy and hearty lunch option is for your health conscious group! First comes a large bowl of organic mixed green and romaine lettuce blend. Accompanied by sliced carrots, radishes, peppers, snap peas, tomatoes, grilled squash, zucchini, sliced apples, hard cooked eggs, almonds and chefs choice veggie blend. As well as sliced Chicken breast (gluten free), sliced beef brisket (gluten free). Accompanied by a fresh fruit salad for dessert.

This lunch is also served with an organic quinoa salad loaded with fresh veggies, and great flavors! In addition you will receive a variety of sliced organic bread.

SANDWICH & SALAD - **\$12/per**

**Turn me into a boxed lunch \$14 per guest*

Famous sandwich displays are perfect for your quick meeting and large events. All offerings will be labeled along with plastic utensils, napkin and chocolate chip cookie. Choose 4 options for 50 guests and under:

- [Chipotle Turkey](#)
- [Turkey Club](#)
- [Cherry Chicken Salad](#)
- [Smoked Chicken Muenster and tomato](#)
- [Turkey loaded quinoa wrap](#)
- [Ham & Swiss with pesto mayo](#)
- [Black Bean & Avocado](#)
- [Beef brisket guacamole and Spanish rice](#)

• Served with mixed green and Romaine seasonal house salad with croutons and cheese on the side and your choice of two dressings.

• Add Strawberry and Goat Cheese \$1.75 per person

• Substitute our homemade soup for an additional \$2.00 per person.

LIFE FUEL ON THE GO COMPLETE MEAL: **\$15/per**

Your choice of a weekly selection of rotating scratch made complete meals great to eat right out of the container or pop in the microwave! Served with a chefs dessert and beverage.

OFF THE GRID LUNCH SELECTIONS

Served until 2pm (available after 2pm for an additional \$3.00 per person up until 6:30 pm excludes Saturday and Sunday) All lunches served with iced tea and lemonade . *Minimum 35 guests or \$600*

TASTE OF ITALY BUFFET **\$20**

Warm garlic breadsticks with Caesar salad or traditional minestrone. Grape tomato and fresh mozzarella salad drizzled in balsamic vinegar or roasted garden vegetables. Chicken piccata with a tangy lemon caper sauce or Chicken pasta Primavera. Served with Tiramisu for dessert

HOT OFF THE GRILL **\$19**

Juicy grilled sliced adobe chicken along with dirty rice and flash sautéed yellow squash. This lunch starts with a fresh caprese salad with dressing and croutons on the side Includes chocolate raspberry bread pudding with a bourbon caramel glaze.

BEEF BRISKET BOWL **\$17/per**

Beef brisket slow roasted with fresh cilantro and diced Vidalia onion along with a southwest queso dip medium heat with fresh guacamole and chipotle mayo on the side. Served with Spanish rice and black bean dish mixed together along with shredded iceberg and Corazon chipotle sauce. Includes chefs choice dessert selection. *Build your own bowl!*