



**Costick Activities Center
&
Jon Grant Community Center**
Banquet & Catering Selections

Costick Activities Center
28600 West Eleven Mile Road
Farmington Hills, MI 48336
248-473-1800
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www.fhgov.com

Jon Grant Community Center
29260 Grand River Avenue
Farmington Hills, MI 48336
248-473-1800
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**Gourmet Express Catering
& Event Planning Group**
650 N. Lafayette • South Lyon, MI 48178
248-486-5566 • Fax: 248-486-9299
www.gourmetexpressevents.com

BREAKFAST SELECTIONS

All breakfast buffets include full setups.

COLD BREAKFAST BUFFETS

THE CONTINENTAL BREAKFAST

Assorted Petite Breakfast Pastries & Muffins
Miniature Bagels with Cream Cheese
Chilled Orange Juice
Coffee & Decaf Service

50 - 99 Guests = \$6.50 pp

100+ Guests = \$6.00 pp

LITE & LEAN BREAKFAST

Sliced Oranges & Grapefruit
Fresh Fruit Crepes with Raspberry Sauce
Assorted Yogurt
Cottage Cheese
Chilled Orange Juice
Coffee & Decaf Service

50 - 99 Guests = \$9.00 pp

100+ Guests = \$8.50 pp

HOT BREAKFAST BUFFETS

GREAT START BREAKFAST

Assorted Petite Breakfast Pastries
Scrambled Eggs
Sausage Links
Roasted Breakfast Potatoes
Chilled Orange Juice
Coffee & Decaf Service

50 - 99 Guests = \$8.50 pp

100+ Guests = \$8.00 pp

THE ULTIMATE

Miniature Bagels with Cream Cheese
Assorted Miniature Quiche
Scrambled Eggs
Sausage Links
Bacon
Roasted Breakfast Potatoes
Chilled Orange Juice
Coffee & Decaf Service

50 - 99 Guests = \$11.50 pp

100+ Guests = \$11.00 pp

DELI LUNCHES

All deli lunches include condiment service and full setups.

SANDWICH SPREAD BUFFET

SALAD

(Select one)

Country Potato Salad

Coleslaw

Rotinni Pasta Salad

Caesar Salad

SANDWICHES

(Select two - any variety)

Fresh Veggie Stuffed Pitas

Caesar Chicken Stuffed Pitas

Miniature Chicken Salad Croissants

Miniature Tuna Salad Croissants

Miniature Seafood Salad Croissants

Stacked Ham & Cheddar

Stacked Turkey & Swiss

SIDES

(Select one)

Individually Bagged Potato Chips

Cookies

Brownies

50 - 99 Guests = \$10.50 pp 100+ Guests = \$10.00 pp

LUNCHEON & CASUAL DINNER BUFFETS

All luncheon & casual dinner buffets include rolls & butter and full setups.

SALAD

(Select one)

Caesar Salad
Tossed Garden with Choice of Dressing
Rotinni Pasta Salad

Romaine Fruit & Nut Salad
with Raspberry Vinaigrette
Add \$1.00 pp

ENTREES

(Select one or two)

Oven Roasted Chicken (All pieces)
Baked Italian Herb Chicken Breast
Sirloin Tips with Bordelaise Sauce
Italian Sausage Diced with Peppers & Onions
Baked Whitefish with Lemon Garlic Butter
Miniature Cheese Ravioli with Tomato Basil
Fettuccine Tossed with Olive Oil, Garlic,
Fresh Herbs & Parmesan
Sliced Spiral Ham with Pommery Mustard Sauce

POTATO & RICE

(Select one)

Herb Rice Risotto
Herb Roasted Redskins
Garlic Mashed Potatoes
Baby New Potatoes

VEGETABLE

(Select one)

Honey Glazed Baby Carrots
Italian Style Green Beans
Steamed Blended Vegetables

One Entree Buffet

50 - 99 Guests = \$10.00 pp

100+ Guests = \$9.50 pp

Two Entree Buffet

50 - 99 Guests = \$12.00 pp

100+ Guests = \$11.50 pp

APPETIZER SELECTIONS

Build a package or serve in conjunction with dinner.
Customized pricing based on length of service, number of items served and final guest count.
Upscale appetizer selections available upon request.

FRESH VEGETABLE PLATTER

Tastefully Arranged Fresh Cut Vegetables
Served with Garden Dip

50 - 99 Guests = \$4.00 pp 100+ Guests = \$3.50 pp

CHEESE & CRACKERS

Imported & Domestic Cheese Display
Served with Assorted Crackers

50 - 99 Guests = \$4.50 pp 100+ Guests = \$4.00 pp

FRESH FRUIT PLATTER

Artfully Arranged Fresh Cut Seasonal Fruit

50 - 99 Guests = \$5.00 pp 100+ Guests = \$4.50 pp

CRUDITES DISPLAY

Chef's Selection of Fresh Cut Seasonal Fruit, Fresh Cut Vegetables and Selection of Assorted Cheese
Served with Garden Dip and Crackers

50 - 99 Guests = \$8.50 pp 100+ Guests = \$8.00 pp

WARM SELECTIONS

Romano Meatballs with Roasted Beef Gravy
Sweet & Sour Meatballs
Spinach Artichoke Dip with Crackers
Mexicali Dip with Tortilla Chips
Pepper Lime Chicken Wings
Caesar Marinated Chicken Skewers
Miniature Egg Rolls with Sweet & Sour Sauce
Crab Stuffed Mushrooms with Lobster Sauce
Jardinaire Stuffed Mushrooms with Watercress
Beef Sate with Teriyaki

SPECIALTY SHOWER PACKAGES

NEW BEGINNINGS

Fresh Cut Seasonal Fruit
Tossed Garden Salad with Choice of Dressing
Chicken Piccante with White Wine, Lemon, Garlic and Artichoke Hearts
Herb Rice Risotto
Green Bean Almondine
Assorted Rolls & Butter
Chef's Selection of Assorted Miniature Dessert Pastries
White Grape Punch
Coffee & Decaf Service

50 - 99 Guests = \$14.00 pp 100+ Guests = \$13.50 pp

GREAT EXPECTATIONS

Fresh Cut Seasonal Fruit with Yogurt Dip
Romaine Fruit & Nut Salad with Raspberry Vinaigrette Dressing
Grape & Walnut Chicken Salad
Albacore Tuna Salad
Relish Tray
Condiment Service
Assorted Rolls, Croissants & Butter
Chef's Selection of Assorted Miniature Dessert Pastries
White Grape Punch
Coffee & Decaf Service

50 - 99 Guests = \$15.00 pp 100+ Guests = \$14.50 pp

THEME BUFFETS

PERFECT FOR BIRTHDAY PARTIES, TEAM BANQUETS, SCHOOL FUNCTIONS!

All theme buffets include full setups.

Alternate ethnic and kosher menus available upon request.

ALL AMERICAN BUFFET

Coleslaw or Pasta Salad
Jumbo Beef Hotdogs
Coney Chili
Baked Beans
Individually Bagged BBQ Potato Chips
Grated Cheddar Cheese
Diced Onions
Spicy Mustard
Cookies or Brownies

50 - 99 Guests = \$10.00 pp 100+ Guests = \$9.50 pp

Sloppy Joes add \$2.00 pp*

ITALIAN BUFFET

Tossed Garden Salad with Vinaigrette Dressing
Spaghetti with Tomato Sauce, Fresh Basil and Parmesan
Romano Meatballs
Italian Style Green Beans
Rolls & Butter
Cookies or Brownies

50 - 99 Guests = \$10.00 pp 100+ Guests = \$9.50 pp

Mini Cheese Ravioli add \$2.00 pp

MEXICAN BUFFET

Hard Taco Shells
Soft Tortillas
Seasoned Ground Beef
Refried Beans
Tortilla Chips
Spiced Nacho Cheese Sauce
Grated Cheddar Cheese
Shredded Lettuce
Diced Tomatoes
Sour Cream & Salsa
Cookies or Brownies

50 - 99 Guests = \$11.00 pp 100+ Guests = \$10.50 pp

Fajita Chicken with Peppers & Onions add \$2.00 pp

ELEGANT DINNER BUFFETS

All elegant dinner buffets include rolls & butter and full setups.

SALAD

(Select one)

Tossed Garden Salad with Balsamic
Vinaigrette Dressing
Spinach Salad with Poppy Seed Dressing
Caesar Salad

Romaine Fruit & Nut Salad with
Raspberry Vinaigrette Dressing
Add \$1.00 pp

ENTREES

(Select one or two)

Chicken Piccante with White Wine, Lemon,
Garlic & Artichoke Hearts
Chicken Wellington with Garlic Thyme Reduction
Spinach & Cheese Stuffed Chicken Breast
Beef Wellington with Bordelaise
Baked Salmon with Watercress
Stuffed Lemon Sole with Lobster Sauce
Roast Pork Loin with Lingonberry Sauce
Tenderloin Tips with Madagascar Sauce
Portobello Stuffed Ravioli with Wild Mushroom Sauce

POTATO & RICE

(Select one)

Herb Rice Risotto
Baby New Potatoes
Herb Roasted Redskins
Garlic Mashed Potatoes
Potatoes Gruyere

VEGETABLE

(Select one)

Sauteed Mushrooms & Onions
Tarragon Baby Carrots
Roasted Asparagus (Seasonal)
Green Bean Almondine
Blended Seasonal Vegetables

One Entree

50 - 99 Guests = \$15.00 pp

100+ Guests = \$14.00 pp

Two Entrees

50 - 99 Guests = \$19.00 pp

100+ Guests = \$18.00 pp

Entree upgrades and carving station also available

HAPPY ENDINGS

Happy ending selections must be served in conjunction with food service and includes full setups.

SIMPLE SWEETS

Freshly Baked Cookies and Assorted Brownies

50 - 99 Guests = \$2.50 pp 100+ Guests = \$2.00 pp

MINIATURE PASTRIES

Chef's Selection of Assorted Miniature Dessert Pastries
3 per Person

\$4.00 pp

SWEETS TABLE

Generous Selection of Assorted Tortes,
Cheesecake, Flans, Miniature Pastries
and Cookies & Brownies

\$8.00 per person and up

Specialty cakes and chocolate fountains also available

BEVERAGE SERVICE

Beverage service must be served in conjunction with food service and includes full setups.
Pricing based on three hours of service.

HOT BEVERAGE SERVICE

Coffee & Decaf Service

\$1.75 pp

COLD BEVERAGE SERVICE

Proudly serving Pepsi products.

Assorted Soft Drinks

Lemonade

Iced Tea

Bottled Water

\$2.50 pp

PUNCH SERVICE

Sparkling White Grape Punch

\$2.50 pp

Punch fountains also available

GENERAL INFORMATION & POLICIES

MENU SELECTION

Final menu selections are required 15 days prior to the event. For any event booked less than 15 days before the event date, menu selections are requested at the time of booking.

FOOD SERVICE

One menu and entree must be selected for each guest.

Dietary restrictions and ethnic and kosher menu selections can be accommodated with sufficient advance notice.

Gourmet Express Catering and its sub contractors, must provide all food served, with the exception of special occasion cakes.

Gourmet Express Catering will provide complimentary cake cutting services.

All food prepared for an event must be consumed on the premises.

Gourmet Express Catering will be prepared to serve 5% over the established guest count.

Plated menus are available. Additional charges will apply.

If any menu is preferred plated, clients must provide a place card indicating menu selection and assigned seating for each guest.

Gourmet Express Catering is pleased to provide the assistance of Special Event Planners and Chefs to custom design a menu for your special event.

Additional charges may apply.

A minimum guest count of 50 is required for all catered events.

Additional charges will apply for any booked event with fewer than 50 guests.

Final guest counts are required ten days prior to the scheduled event date.

This number is considered final and will not be subject to reduction.

In the event that more guests attend than were confirmed in the final guest count, the client will be required to pay for the additional guests at the end of the event.

A \$50.00 delivery fee will apply to any event that is conducive to drop off catering only.

LIQUOR SERVICE

No alcohol is permitted on the premises.

FULL SETUPS & PLACE SETTINGS

Full setups include disposable plates, disposable flatware and paper products.

China service is available on a rental basis.

GENERAL INFORMATION & POLICIES

(continued)

LINEN & RENTAL SERVICES

Linens, skirting, chair covers with installation, and upgraded table settings can be provided for an additional charge. Gourmet Express Catering is pleased to arrange floral services, entertainment and DJ services, theme cakes, and specialty services. Please discuss with your Event Coordinator.

All sub contracted upgrades must be confirmed at least 30 days before the event and will not be subject to cancellation. A decrease in sub contracted equipment totals will not be accepted within fifteen days of an event.

All deliveries regarding your event must be approved in advance and be completely set up at least one hour before the event begins. Removal of said items must be completed ½ hour after event ends. Clients will be charged a \$50 service fee if set up and tear down time frame is not adhered to.

SERVICE STAFF

Gourmet Express Catering's service staff will be contracted with all events for an added charge of \$100 - \$150 per Server. Charges and number of service staff necessary are determined by final guest count, final room setups, final menu selections and length of event.

PRICING & PAYMENT

All pricing of food, beverage and coordinated services or upgrades are subject to 6% Michigan sales tax (when applicable) and a 19% service charge.

Prices are subject to change without notice. A 50% deposit of the estimated total and a signed contract, are due within 14 days of booking an event.

The final payment is due ten days before the event.

For any event booked on a holiday, menu pricing will increase by 25%.

Payments can be made by cash, check or money order.

Checks should be made out to Gourmet Express Catering.

All tax exempt groups must submit their tax exempt number and certificate at least ten days prior to the event.

CANCELLATIONS

Events that are cancelled at least 30 days before event date will be refunded 50% of the deposit received.

The deposit is non-refundable if your event is cancelled within 30 days of the event date.

1/1/09