

FROM SCRATCH

CATERING & EVENT PLANNING

General Information



It takes a little longer and it will cost a little more, but nothing compares to food made From Scratch. You have plenty of options when choosing a caterer. When you choose us, you are choosing locally sourced ingredients that are hand selected for your event.

Owner, Jeff Jacobs has been involved in catering for his entire life and in 2016 From Scratch was formed. From Scratch is a business that is 3 generations in the making. Grandparents Lenore and Frisky started the family off in the catering industry. Jeff's Mom, Jackie Kennedy (Frost) owns a thriving catering business and they often work together now to bring the best caliber of food to the area.

From Scratch clients will experience a customized one of a kind process that is tailored to their specific event. There is no cookie cutter, one size fits all feel. The menus are really just a starting point and Jeff and his team look forward to taking your ideas and bringing them to life.

Deposit Information

A deposit of \$500 is required to book your event. Your deposit is completely refundable up to 6 months prior to your date. A cancellation within 6 months of event date will result in the forfeit of the entire deposit amount.

Guest Minimums & Final Counts

A final count for your event is due 2 weeks prior to the event. Final payment is due 1 week prior to the event. Pricing is based on minimum guest count of 100 people. Smaller groups will incur additional fees. Please call us to get a custom quote for groups under 100.

Leftover Food

You have paid for the food that we have catered and it belongs to you. If you choose not to keep it, we will see that it is donated to an organization that can use it. We cannot leave leftover food if no refrigeration is available.

Where We Travel

We travel to sites throughout Michigan, however if your event is more than 30 minutes from our location in Saginaw, there may be additional travel expenses. Please see your event director for specific details. We do not charge travel fees for our partner facilities.

Planning and Tasting

You will have the opportunity to visit our banquet and catering facility to initially plan your event. We will get a preliminary idea of what you are looking for and develop a "rough draft". In the months prior to your event, we will invite you to a menu tasting. This will likely be with other clients in a group setting. Approximately 2 months before your event, we will meet again for a final planning session. At this point we request that you pay an advance payment in the amount of 50% of your anticipated final bill.

Liquor License & Liability Insurance

We have our own State of Michigan liquor license and full liability insurance. If you are going to be serving beer, wine or liquor at your event, we cannot stress enough how important this is. Most caterers, bartending services and event facilities do not have an actual liquor license. In those cases you are completely (legally) responsible for the actions of your guests....even after they have left your event. As a licensed and insured caterer we offer a layer of protection that is impossible to put a value on. "Event Policies" still leave you completely exposed to a lawsuit if the unthinkable were to happen.

References

Although From Scratch was established toward the end of 2016, we are not new caterers. If you are interested in some reviews and references from previous clients, don't hesitate to ask. Over the last 15 years we have gathered an impressive list of satisfied, repeat clients. TheKnot.com, Weddingwire.com, Goole.com and our Facebook page are good places to see what we have done recently.

More About Us

From Scratch has 5 full time and nearly 30 part time staff members. We are all working together to give the best experience and best food to our clients. Our reputation with the local health department is spotless and we are fully insured. Our kitchen, equipment and transport vehicles are top of the line to ensure you get perfect food reliably delivered every time. We have catered intimate formal events for 15 and massive events for close to 2000. Whether your event is elaborate or very simple, we can devise a custom catering itinerary to fit.

What really makes From Scratch different is our approach. No matter what event we are preparing for, we always stress the importance of creation over production. There are hundreds of short cuts that can be taken to make preparation easier and faster. We take none of them. It's all the hard work that happens before your event that make all the difference.

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Hors d'Oeuvres



For an event featuring a dinner, we recommend a minimum of 3-4 Hors d'Oeuvre servings per person. For an Hors d'Oeuvre only function, we recommend 8-10 servings per person. We can customize hors d'oeuvre selections and create something specifically for your event. Hors d'Oeuvre selections can be stationary or "passed". Add 25% for passed selections.

*\$115 Fresh Fruit Display (Seasonal)

Choice of 2 Dips

*Dips Include: Kahlua, Vanilla,
Lemon, Strawberry, Key Lime,
Coconut, Marshmallow,
Chocolate or Peanut Butter*

*\$100 Fresh Vegetable Crudite' Display & Choice of 2 Dips

*Dips Include: Ranch, Southwest
Ranch, Dill or Hummus*

\$150 Crudite' Shooters & Choice of 2 Dips

*\$125 Thai, BBQ, Plain Jalapeno Chili or Buffalo Chicken Wings

*\$125 Stuffed Baked Jalapenos *Cut in Half and Filled with Cheddar Bacon Cream Cheese*

*\$115 Cheesecake Stuffed Strawberries

*\$150 Hand Rolled Meatballs *Korean, Swedish or Italian*

*Skewers

*\$90 Salami, Cheese & Green
Olive
\$100 Antipasto
\$100 Caprese*

\$200 Shaved Ribeye with Horseradish Dijon & Blue Cheese

Served on Crostini

\$165 Twice Baked Redskin Potatoes *Bacon, Chives, Cheddar Cheese & Sour Cream*

\$185 Stuffed Mushrooms *Large Mushrooms Stuffed with Sausage*

*\$110 Bacon & Jalapeno Deviled Eggs

\$200 Baked Phyllo with *Goat Cheese & Fig Jam or Smoked Gouda & Bacon (Create a Custom Phyllo)*

*\$110 Assorted Cucumber Bites *Red Pepper Hummus, Smoked Salmon or Blackened Shrimp*

*\$185 Shrimp Cocktail *Peeled Gulf with Cocktail Sauce*

\$200 Crostini with Brie & Glazed Pear *with Roasted Sliced Almonds (or Create a Custom Crostini)*

\$300 Charcuterie Board *Artisan Cheeses, Imported Meats, Crostini, Olives, Berries, Nuts & More*

Dips

*Served with Crostini, Tortilla
Chips, Pita Chips, Crackers or
Pretzels*

Cold Dips

**\$95 Bruschetta*

**\$75 Hummus*

**\$85 Red Pepper & Feta*

**\$95 Spinach*

\$175 7 Layer Dip (Individual)

**\$75 Salsas: Traditional, Pico
de Gallo, Black Bean, Spicy
Corn, Roasted Red Pepper or
Grilled Pineapple Habanero*

Hot Dips

**\$105 Craft Beer Cheese*

**\$105 Artichoke & Spinach*

**\$115 Seafood Dip*

**\$105 Buffalo Chicken*

Roll Ups & Pinwheels

**\$95 Ham Roll Ups with Dill
Pickle & Scallion*

**\$105 Pinwheels with Buffalo
Chicken, Turkey & Cranberry or
Garden Vegetable & Cream
Cheese*

**\$95 Mini Dill Pickle Wrapped
in Salami*

*\$100 Cubed Cheese, Olives & Cracker Display

\$250 Sushi

*A Variety of Freshly Prepared
Rolls with Wasabi & Soy Pearls*

Pricing per 50 Servings (Serving Size Varies Depending on Menu Selection)

Hors d'Oeuvre pricing subject to 20% gratuity and 6% sales tax

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Current Packages

Five Star Package \$59.99

Normally \$68.43 (Savings of Over \$2100)

RECEPTION DINNER MENU

Your Choice of 2 Entrees, 3 Side
Dishes & 3 Salads
(Carved Prime Rib Available
at No Additional Charge)

DELUXE BAR PACKAGE

(6TH HOUR INCLUDED FREE)

Your Choice of Our Deluxe Open Bar or
Our Craft Beer & Premium Wine Bar
Full Liquor Liability
Professionally Licensed Bar Staff
Additional Time @ \$1.75/Half Hour

HORS D'OEUVRE PACKAGE

4 Menu Selections (Items with *)
Other Menu Selections Available at
Additional Cost

LATE-NIGHT SNACK (CHOOSE 1)

Pulled Pork Slider Station, Pizza,
Coney Island, Soft Pretzel Bar
or Nacho Station

FULL CHINA, CHARGER PLATES WATER GOBLET & SILVERWARE

Luxury Square White Dinner Plates,
Salad Plates, Silverware and Silver or
Gold Chargers
(Disposables for Hors d'Oeuvres)

COMPLETE LINEN PACKAGE

Standard Length Linens
for Guest Tables
Full Length Linens for Priority Linens
Table Linens in White, Ivory or Black
Napkins Available in 30 Colors

PROFESSIONAL EVENT STAFF

Service for Buffet,
Guest Tables and Bar

PRICING BASED ON 200+

150-199 Guests: \$61.99
100-149 Guests: \$64.99

Four Star Package \$38.99

Normally \$41.98 (Savings of Over \$750)

RECEPTION DINNER MENU

Your Choice of 2 Entrees, 3 Side
Dishes & 3 Salads

DELUXE BAR PACKAGES

Your Choice of Our Deluxe Open Bar or
Our Craft Beer & Premium Wine Bar
Full Liquor Liability
Professionally Licensed Bar Staff

Your Choice of High End Disposable Plating (Several Options) & Real Silverware

PROFESSIONAL EVENT STAFF

Service for Buffet,
Guest Tables and Bar

COMPLETE LINEN PACKAGE

Standard Length Linens
for Guest Tables
Full Length Linens for Priority Linens
Table Linens in White, Ivory or Black
Napkins Available in 30 Colors

FOUR STAR PACKAGE ADD-ON:

CHINA PLATING
ADD \$2.00

PRICING BASED ON 200+

150-199 Guests: \$39.99
100-149 Guests: \$40.99

Three Star Package \$32.99

Normally \$35.48 (Savings of Over \$630)

TRADITIONAL MENU

Your Choice of 2 Entrees, 3 Side
Dishes & 3 Salads

5 HOUR DELUXE BAR PACKAGE

Professional Licensed Bartender
Full Liquor Liability

PROFESSIONAL BUFFET STAFF

Leftovers Packaged and Left On-Site

UPGRADED DISPOSABLE GUEST TABLE SERVICE

Choice of Disposable Dinner Plates,
Salad Plates, "Silver Look" Plastic Forks
& Knives

THREE STAR PACKAGE ADD ONS:

REAL SILVERWARE &
COLORED LINEN NAPKINS
ADD \$2.00

SUBSTITUTE RECEPTION
DINNER BUFFET MENU
ADD \$4.00

CHINA PLATING
ADD \$2.00

FULL LINEN PACKAGE
ADD \$2.00

PRICING BASED ON 200+

150-199 Guests: \$33.99
100-149 Guests: \$34.50

Pricing Subject to 20% Gratuity/Service & 6% Sales Tax

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Reception Buffet Menu \$18.99

Entrees (2)

Glazed Caribbean Jerk
Pork Loin
*Jerk Brined and Served with
Tropical Mango & Pineapple Salsa*

Grilled Chicken Breast
*with Basil Pesto Cream Sauce or
Mushroom Marsala*

Carved Top Sirloin
*Rosemary Crusted with Horseradish
Cream Sauce & Raspberry Chipotle
Sauce*

Slow Roasted Prime Rib
Add \$3.00

Herb Crusted Beef Tenderloin
Add \$5.00

Citrus Grilled Atlantic Salmon
Add \$3.00

Cherry Bourbon BBQ or Herb
Roasted Chicken
*Brined Bone-In Chicken. One of
Our Most Popular Entrees*

Grilled Ribeye or NY Strip
Market Price

Blackened Seasonal Fish
Served with Fresh Pico de Gallo

House Smoked Pulled Pork

Cabernet Braised Beef Tips
*Served with Egg Noodles and
Marsala Sauce*

Slow Roasted Turkey
White & Dark Meat

Fettuccine Alfredo
*Scratch Made Alfredo Sauce with
Grilled Chicken, Fresh Vegetables or
Blackened Shrimp*

Ravioli
*Mushroom, Butternut Squash,
Four Cheese or Sausage*

Side Dishes (3)

Garlic Redskin
Mashed Potatoes

5 Cheese Baked Macaroni

Cilantro & Lime Basmati Rice

Roasted Redskin Potatoes
Rosemary or Dijon & Dill

AuGratin Potatoes
*Hand Sliced, Layered
with Parmesan and Cream*

Maple & Cinnamon
Glazed Sliced Carrots

Seasonal Vegetable Medley

Parmesan Green Beans
with Crisp Applewood Bacon

Grilled Asparagus
*with Beurre Blanc
Add \$2.00*

Herbed Stuffing with Gravy
*Savory Bread Stuffing with Spicy
Pork Sausage*

Creamy Herbed Corn
Sweet Kernel Corn in Savory Sauce

Fire Roasted Fiesta Corn
Black Beans, Corn & Peppers

Black Beans
*with Roasted Red Pepper and Red
Onions*

Petite Roasted Tri-Color
Carrots
*with Ginger Butter
Add \$2.00*

Add 3rd Entree: \$5 Per Person
Additional Side or Salad: \$3 Per Person

Salads (3)

Includes Dinner Rolls

Mixed Garden Greens
*Tomatoes, Cucumbers, Shredded
Cheese, Blue Cheese Crumbles*

Steakhouse Caesar Salad
*Romaine, Bright Creamy Dressing
and Housemade Croutons*

The Michigan Salad
*Mixed Greens, Diced Apple, Glazed
Pecans, Dried Cherries, Blue Cheese
Crumbles with Raspberry
Vinaigrette*

Cilantro & Lime Slaw

Strawberry Spinach Salad
with Feta & Toasted Walnuts

Baby Spinach Salad
*Red Onions, Bacon, Sliced Almonds
and Warm Bacon Vinaigrette*

Zucchini Noodle Greek Salad
*Feta, Kalamata Olives, Cucumbers
and Tomatoes with a Sun Dried
Tomato Vinaegrette*

Redskin Potato Salad
with Roasted Corn & Bacon

Broccoli Salad

Italian Pasta Salad

Caramel Apple Salad

Fresh Fruit Display with Dips
In Season Add \$3

**Ask About Additional
Seasonal Salad Selections**

**Includes Eco-Friendly Upgraded Disposable
Plates, Disposable Forks, Knives and Napkins
(Additional Disposable Options Available \$)**

**China Dinner Plates, Salad Plates & Flatware
Add \$3.95**

Buffet pricing subject to 20% gratuity and 6% sales tax

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Traditional Buffet Menu \$14.99

These crowd pleasing favorites will have your guests talking about some of the best food they have ever had. Heated chafing dishes and linen clothes for buffet are provided.

Entrees (2)

Beef Tips & Noodles
*Braised & Served with Egg Noodles
in a Creamy Mushroom Gravy*

Roasted or BBQ Chicken
*Breasts and Leg Quarters
Traditionally Seasoned or with BBQ
Sauce*

Smoked BBQ Pulled Pork
*Brined, Dry Rubbed & House
Smoked with it's Own Savory BBQ
Blend. Served with Fresh Baked
Slider Rolls*

Hand Rolled Meatballs
*Swedish or Italian with Marinara
Sauce. Served over Pasta*

4 Layer Lasagna with Scratch
Made Marinara Sauce
*Italian Sausage/Seasoned Ground
Beef or Grilled Vegetables*

Mosstocioli
*Penne Noodles, Marinara, Italian
Cheeses with either Ground Beef or
Fresh Vegetables*

Sliced Classic Buffet Ham

Polish Sausage & Sauerkraut
*Beer Braised Sauerkraut and
Locally Made Polish Sausage*

Side Dishes (3)

Redskin Mashed Potatoes

5 Cheese Baked Macaroni

Wild Rice

Savory Sliced Carrots

Steamed Vegetable Medley
Seasonal Vegetables

Fresh Green Beans
Steamed with Butter

Herbed Stuffing with Gravy
*Savory Bread Stuffing with Spicy
Pork Sausage*

Sweet Corn
Off the Cob

Steamed California Blend
Broccoli, Cauliflower & Carrots

Salads (3)

*Buffet Includes Fresh
Baked Dinner Rolls*

Mixed Garden Greens
*Tomatoes, Cucumbers, Shredded
Cheese, Croutons with Ranch &
Balsamic Vinaigrette Dressings*

Italian Pasta Salad
*Rotini Noodles & Fresh Vegetables
Tossed in an Italian Herb and
Dressing Blend*

Relish Tray
Assorted Olives & Pickles

Creamy Cole Slaw

Cottage Cheese

Fresh Vegetable Display
with Ranch Dip & Hummus

**Includes Basic Disposable Plating,
Plasticware and Paper Napkins**

**Ask About Upgraded Disposables \$0.75 to
\$2.50 Per Person**

**China Dinner & Salad Plates, Silverware
and Deluxe Paper Napkins
Add \$3.95 Per Person**

Add 3rd Entree: \$3.00 Per Person

Additional Side or Salad: \$1.50 Per Person

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Plated Dinner



We will provide a seated salad and main course to you guests. A variety of dinner rolls will be served family style. There are endless ways to customize your reception dinner. We are always happy to create something specifically for your event

Entree Selection

Duet Pairings (Choose 2)

Beef Tenderloin

\$40 (\$22 in Duet)

Smoked and Grilled. Served with Cabernet Reduction, Gorgonzola Butter and Wasabi Microgreens.

Sauteed Gulf Shrimp

\$33 (\$18 in Duet)

Shrimp Served with Citrus Beurre Blanc Sauce Artichoke Hearts and Roasted Red Pepper

Grilled Chicken Breast

\$30 (\$16 in Duet)

with Basil Cream, Mushroom Marsala or Citrus Butter Sauce with Sundried Tomato.

Grilled Atlantic Salmon

\$32 (\$17 in Duet)

with Citrus & Dill or Maple Glazed

Caribbean Glazed Pork Loin

\$30 (\$16 in Duet)

Jerk Marinated and Served with Grilled Pineapple and Fresh Cilantro

Blackened Mahi Mahi

\$32 (\$17 in Duet)

Served with Roasted Red Pepper Salsa

Sliced Prime Rib

\$37 (\$22 in Duet)

with Wild Mushroom Au Jus & Horseradish Cream Sauce

Butternut Squash Ravioli

\$31 (\$17 in Duet)

*with Sage Brown Butter Sauce
Vegan Preparation Add \$3*

Fettucine Alfredo

\$30 or (\$16 in Duet)

Served with Roasted Vegetables, Blackened Shrimp or Grilled Chicken Breast

Salad

House Salad

Mixed Greens Tomatoes, Cucumbers, Red Onion and White Balsamic Vinaigrette

Mandarin Almond Salad

Mixed Greens with Cilantro, Mandarin Oranges, Toasted Sliced Almonds, Fried Wonton Strips and Red Onion with Mango Chardonnay Vinaigrette or Sesame Ginger Dressing

Steakhouse Caesar Salad

Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing with Blackened Shrimp Add \$3

Michigan Salad

Add \$2

Mixed Greens, Dices Fuji Apple, Blue Cheese, Traverse City Dried Cherries and Candied Pecans with Raspberry Vinaigrette

Spinach & Berries

Add \$2

Baby Spinach, Fresh Sliced Strawberries and Ripe Blueberries with Toasted Walnuts & Feta with White Balsamic Vinaigrette

Southwest Caprese Salad

Add \$3

A Bed of Shredded Lettuce with Sliced Tomatoes, Roasted Corn, Black Beans, Mozzarella Pears and Fresh Ribbons of Basil with Balsamic Glaze

Optional Pasta Course Add \$5

Penne, Cavatappi or Linguine Noodles Served with Marinara, Alfredo, Pesto or Vodka Sauce and Grated Parmesan

Vegetable Selection

Roasted Seasonal Vegetable Medley

Steamed Broccoli

Grilled Asparagus with Beurre Blanc Sauce Add \$2

Savory Sliced Carrots

California Blend

Fresh Green Beans

Balsamic Brussel Sprouts with Bacon Add \$2

Herbed Sweet Corn
Off the Cob

Maple & Cinnamon Glazed Carrots

Petie Tri-Color Carrots Roasted & Finished in Ginger Butter Add \$2

Starch Selection

Garlic Mashed Redskin Potatoes

Cilantro & Lime Basmati Rice

Dijon & Dill Roasted Redskin Potatoes

Rosemary & Cracked Black Pepper Roasted Potatoes

Rice Pilaf

Buttered Noodles

Hand Layered Au Gratin Potatoes Add \$3

China and Flatware are Provided at No Additional Cost

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Strolling Reception Stations

A great alternative to a buffet or seated dinner. You must choose a minimum of 3 stations (Dessert Station does not count toward the 3). Pricing is based on a minimum of 100 guests and includes upgraded eco-friendly disposable plating, forks, hors d'oeuvre picks and napkins.

Pasta Station (Choose 2/\$6.99 or 3/\$8.99)

Includes Fresh Baked Garlic Bread

- a. Fettucine & Alfredo
(Add Grilled Chicken \$1.50 or Blackened Shrimp \$2.00)
- b. Mostaccioli with Italian Sausage or Ground Beef
- c. Traditional Lasagna
- d. Roasted Vegetable Lasagna
- e. 4 Cheese Ravioli with Marinara
- f. Sausage Ravioli with Marinara
- g. Butternut Squash Ravioli with Sage Butter Sauce (Add \$2.00)
- h. Lobster Ravioli with Alfredo Sauce (Add \$3.00)
- i. Hand Rolled Italian Meatballs & Marinara Sauce (3 Per Person)

Seafood Station (Choose 2/\$8.99 or 3/\$11.99)

- a. Key West Shrimp Cocktail
- b. Poached Coho Salmon Platter with Tomato, Capers, Lemons, Red Onion with Dill Sauce & Crackers
- c. Locally Caught Smoked Whitefish & Crackers
- d. Cucumber Bites with Avocado & Blackened Shrimp/ Chive Cream Cheese & Smoked Salmon
- e. Blackened Mahi Mahi Bites with Roasted Red Pepper Salsa (Add \$2.00)

Garden Station (Choose 2/\$4.99 or 3/\$6.99)

- a. Mixed Green Salad Bar with Garden Toppings, Cheeses and Choice of 3 Dressings
(Julienned Ham & Turkey Add \$1.00, Grilled Chicken \$1.50, Blackened Shrimp \$2.00)
- b. Steakhouse Caesar Bar
(Grilled Chicken Add \$1.50, Blackened Shrimp \$2.00)
- c. Fresh Fruit Display with Dips
- d. Michigan Salad
- e. Hot Dip & Tortilla Chips
(Buffalo Chicken & Spinach/Artichoke)
- f. Caprese & Antipasto Skewers

Carved Entrée Station

(Choose 1/\$6.99, 2/\$8.99 or 3/\$11.99)

- a. Rosemary Crusted Sirloin
(Prime Rib Add \$2.00)
Served with European Style Rolls, Blue Cheese, Horseradish Cream, Raspberry Chipotle, Dijon Mustard, Sautéed Mushrooms & Onions
- b. Caribbean Glazed Pork Loin with Tropical Salsa
Served with Cilantro & Lime Rice with Fiesta Black Beans
- c. Slow Roasted Turkey Breast
Served with Sage & Sausage Stuffing and Gravy, Cranberry & Orange Relish, Fresh Baked Yeast Rolls
- d. Tenderloin of Beef (Add \$4.00)
Served with Cabernet Reduction & Parmesan Crostini
- e. Glazed Pit Ham
Served with Baked Cinnamon Apples & Rosemary Roasted Redskin Potatoes

Taco Truck \$6.99

- Choice of 2
Seasoned Ground Beef, Carnitas or Enchilada Chicken
Tequila Lime Chicken Add \$1.50
Blackened Shrimp \$2.00
Grilled Skirt Steak \$2.00

- Choice of 2
Shredded Lettuce
Tortilla Chips
Flour Tortillas
Corn Tortilla Shells

Includes:

- Cilantro & Lime Rice with Fiesta Black Beans
Sautéed Peppers & Onions
Hot Sauce, Pico, Sour Cream & Shredded Cheese

BBQ & Sides Station

(Choice of 2/\$6.99, 3/\$8.99 or 4/\$10.99)

- a. Applewood Smoked Pulled Pork Sliders
Served with Fresh Baked Yeast Rolls and Assorted Toppings
- b. 5 Cheese Baked Macaroni Bar
- c. Chicken Skewers (1 Flavor)
Traditional BBQ, Cherry Bourbon BBQ, Caribbean Glazed or Parmesan Garlic
- d. Grilled Chicken Wings (Pick 2)
Thai Spiced, Caribbean Glazed, Cherry Bourbon BBQ, Traditional BBQ, Lemon Pepper or Buffalo
- e. Mashed Redskin Potato Bar
- f. Seasonal Roasted Vegetable
- i. 2 Bite Miniature Potato Boats
- g. Hand Layered Au Gratin Potatoes

Pricing Subject to 20% Gratuity and 6% Sales Tax

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Beverage Packages

We have multiple beverage options to choose from. You can rest assured that we will take care of all of the details.

5 Hour Deluxe Bar \$17.99

Your Choice of 6 Liquors
Bacardi Silver Rum
Captain Morgan's Spiced Rum
Seagram's 7 Whiskey
Canadian Club Whiskey
Jim Beam Bourbon
Jim Beam Red Stag Bourbon
Jack Daniel's Bourbon
Maker's Mark Bourbon
Absolut Vodka (Any Flavor)
Smirnoff Vodka (Any Flavor)
Tito's Vodka
Tanqueray Gin
Kahlua
Jose Quervo Tequila
DeKuyper Schnapps (Any Flavor)

Your Choice of 3 Wines
Chardonnay
Merlot
Moscato
Cabernet
Pinot Grigio
White Zinfandel
Riesling

Your Choice of 2 Beers
Domestic Light Beer of Your Choice
Craft or Import of Your Choice

Soft Drinks, Mixes, Juices
& Garnishes
Coke Products Provided
Water, Iced Tea & Lemonade
Provided
Plastic Cups Provided
Up to 100 Lbs of Ice Provided
(Mixes and garnishes will vary
depending on liquor and beer
choices)

5 Hour Craft Beer & Wine Bar \$18.99

Your Choice of up to 5 Beers
1-2 Domestic Choices
3-4 Import or Craft Options

May be Draft, Canned or Bottled
At Caterer's Discretion

4 Wines
Chardonnay
Merlot
Cabernet
Pinot Grigio
Pinot Noir
Riesling
White Zinfandel
Moscato or Prosecco

Soft Drinks, Iced Tea,
Lemonade, Water & Garnishes
Coke Products Provided
Disposable Cups
Up to 100 Lbs of Ice Provided
Garnishes will vary depending on
beer choices

5 Hour Beer & Wine 13.99

1 Beers and 3 Wines
1 Type of Domestic Beer along with
White Zinfandel, Merlot and
Chardonnay.

Water & Lemonade Provided

Soft Drinks \$6.99

Up to 5 Hours
Coke Products
Apple, Orange and Cranberry Juice
Water
Lemonade or Fruit Punch
Iced Tea

Coffee \$100

Per 100 Cups
Includes Foam Cups, Sugar, Sugar
Substitute, and Cream

Fruit Punch or Lemonade \$75

Per 100 Cups

Bottle Water \$100

Per 100 Bottles

Draft Beer \$350

Per 1/2 Barrel of Domestic
Light
Includes Disposable Cups and
Refrigerated Keg System

Imports and Craft Selections
Available at Additional Cost

Additional Hours: \$3.50 Per Person Per Hour

Beverage pricing subject to 20% gratuity and 6% sales tax

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Dessert Option

While we don't offer a full array of custom baked desserts, we do have a variety of options choose from. Here are a few of them.

After Dinner Station

(Choose 2/\$7.5) (Choose 3/\$10)

Cheesecake Stuffed Strawberries

*Individual Dessert Shooters
with Custom Mousse Flavors & Fresh Garnish*

- Key Lime Pie*
- Cookies & Cream*
- Pumpkin Pie*
- White Chocolate Raspberry*
- Girl Scout Cookie*
- Your Creation*

*Famous Fresh Baked Chocolate,
White Chocolate & Butterscotch Chip Cookies*

Cheesecake Bites

- Lemon Blueberry*
- Oreo*
- Caramel Apple*
- Turtle*
- Peanut Butter Cup*
- Your Creation*

Mini Naan Bites

- Sweetened Goat Cheese with Blueberry Puree & Orange Zest*
- Customized Flavors Available*

*Fresh Baked Doughnut Display
Colors and Flavors Customizable*

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Additional Services



We offer services that will help make your event a success.
If you don't see what you are looking for...just ask us.

Food & Beverage

We offer custom menu planning for your upcoming event. Our culinary team will develop exactly what you are looking for.

Uplighting

\$30 PER LIGHT

We offer uplighting services that will truly transform your event space. Customizable technology will allow us to match your color scheme. Power is required. Delivery and setup charges may apply.

Pipe & Drape Backdrop

\$55-\$85 PER SECTION

Sections of backdrop are useful in creating a focal point for your event. Either behind a stage or a bridal party table, pipe and drape bring a touch of elegance to any setting. Delivery and setup charges may apply.

8-12 long sections (8-15 feet tall).
Limited Quantity. White Only

Charger Plates

\$2.50 PER PLATE

Charger plates are available in either gold or silver for your place settings. The square design matches the square china plates perfectly

Custom Gobo

\$450

An 80 watt professional quality gobo projector is used to project your custom image. We can illuminate a backdrop, wall, ceiling or dance floor or any other surface you like.

Table Clothes, Skirting &

Linen Napkins

\$7.00 PER CLOTH

Standard Length Table Clothes in white, black or ivory

\$15.00 PER CLOTH

Floor Length Table Clothes in white, black or ivory

\$0.75 PER NAPKIN

Colored Linen Napkins in 30 different colors
Folded \$1.50

\$20.00 PER TABLE

Skirted Table either 6 foot, 8 foot or round in white, ivory or black

2500 Watt Sound System

\$750

Bluetooth capable professional sound system with wireless Shure microphone.

Facility Booking &

Event Planning

FREE SERVICE

Let us help you find the perfect location for your event. We have a list of awesome venues and will use our experience and connections to find just the right fit.

When it's time to find a DJ, a band, a baker or a florist, we will give you some great contacts to get you started.

Desserts

PRICES VARY

We don't do much baking, but we make a couple of desserts that you will absolutely love. Cookies, Crisps, Cheesecakes and few others headline our dessert capabilities. If we can't/don't make what you want, we will help you find an incredible baker that will.

Tent, Chair, Dancefloor, Restroom & Equipment Rental

20% OF RENTAL

Let us help you set up the perfect event. We will work directly with the rental company to make sure that all of the details are set.

FROM SCRATCH

CATERING & EVENT PLANNING

Locations



While we travel throughout the state, here are some the places that we recommend for your upcoming event. If you would like help booking your event location, we can help you with the details. Please contact us for a travel quote for your venue and date. The venues below require no additional travel fees.

Serendipity Farms

9980 W. WALTON RD.
BLANCHARD, MI 49310

Serendipity Farms is the perfect reception location. Nestled in the rolling hills of Amish Country, it is absolutely breathtaking. Modern restroom facilities and air conditioning are just a few of the amenities that set this barn apart.

300 guest capacity.

Contact Kendra Titus for Pricing
989-941-7506

The Treasury Ballroom

30 NORTH SAGINAW
PONTIAC, MI 48342

The Treasury is a historic venue built in 1921 that originally served as a bank in the heart of Oakland County. It's architecture and ambiance are truly one of kind. In 2018, renovations commenced to restore it's grand elegance and give the ballroom a contemporary appeal. The venue consists of a ballroom floor, a mezzanine, a gallery and a massive bridal suite that overlooks the entire space. The venue has a capacity of over 600 total guests (400 + for seated dinner events).

Contact Hayley Chartier or Jeff Jacobs for tour or booking information.

hayley@treasurymi.com

jeff@treasurymi.com

(248) 535-1434

Instagram: @treasurypontiac

www.treasurymi.com

Ofen's Owl

8679 BIRCH RUN RD,
MILLINGTON, MI 48746

Providing stunning rustic elegance and the convenience of a modern day wedding, the barn styled venue is perfect for each couple to host their ceremony, reception, and celebration. Architecturally inspired by the Anglo Saxon era, the venue is pay homage to the era's design and still features modern amenities and comforts of home. From small intimate parties to large events, the venue's dedicated and helpful staff can create every couple's memorable occasion in a truly magical setting.

250 guest capacity

Contact Rosanna Grzebinski for Pricing
(989) 233-8440

Uptown North Main

975 N MAIN ST,
FRANKENMUTH, MI 48734

Elegant rooms feature in-fashion decor and boasts floor to ceiling loft-style windows overlooking the beautiful Frankenmuth landscape.

400 + guest capacity.

Contact 989-249-9268 for rental information.

Frankenmuth Credit Union Event Center

11600 S. BEYER RD.

BIRCH RUN, MI 48415

This beautifully renovated facility boasts 2 rooms that would be a great setting for your event. The Ballroom seats up to 275 while the Loft seats up to 400.

Call for rental information.
989-624-4665

Birchview Event Center

16300 LINDEN RD, LINDEN, MI
48451

Established in 2016 for the wedding of Angela Acox to Michael Mueller, Birchview Outdoor Wedding and Event Center is located on the grounds of Mueller's Orchard and Cider Mill, a family owned orchard in Fenton Twp., Michigan since 1941. Tables and Chairs with seating up to 200 people which includes table linens and napkins.

Call 810-814-0082 for booking information.

Your Location

ANYWHERE
MICHIGAN

Let us help bring your ideas to life. We are fully mobile and love a challenge. We specialize in residential and non traditional venues.

FROM SCRATCH

CATERING & EVENT PLANNING



Crooked River

2367 GROUT RD.

GLADWIN, MI 48624

Crooked River Weddings is the complete barn wedding venue package with a beautiful outdoor river ceremony site. The wedding ceremony is held on a beautiful little point that you reach by walking over a 60 foot wood bridge. The bridge is over top of a river that flows all around the entire ceremony point.

Capacity 350 and a rental rate of \$10,000.

989-426-3424

Kochville Veteran's Hall

3265 KOCHVILLE RD.

SAGINAW, MI 486054

Truly a blank canvas for your upcoming event. Perfect for wedding, corporate functions, holiday parties, etc.. Close to many hotels and convenient locations between Saginaw, Midland and Bay City. One of the area's best kept secrets.

Capacity 300

Contact Kerri Malesky for details.
989-598-3069

Milestone Barn

21980 BRADY RD.

BANNISTER, MI 48807

The Milestone Barn is located in Bannister Michigan was purchased and transformed to a rustic barn wedding location in 2011. The owners realized that a rustic wedding was what they wanted soon after their engagement. One thing lead to another, and now they hope to bring their vision to others, while maintaining the affordability that allows everyone to enjoy a rustic barn wedding.

989-289-2988

The Venue at 501

501 N. MCEWAN ST.

CLARE, MI 48617

One of Michigan's most unique and striking banquet facilities. Very spacious with a large ceremony venue on the top floor and vast reception space on the main floor. This location is a must see as you decide on your perfect reception site.

Seats 300 plus and prices vary depending on services provided.

(989) 245-9349

Pine Tree Barn

8412 W MT MORRIS RD.

FLUSHING, MI 48433

Founded in 2014, The Pine Tree Barn is a charming and inviting barn venue located in Genesee County just west of I-75, off of Exit 126.

The Pine Tree Barn sits on 20 acres of pristine mid-Michigan land covered in an abundance of Pine, Birch, Oak and Maple trees. We also have a pond and several ceremony sites to accommodate the wedding of your dreams.

Seating for up to 200

Call (810) 341-4030 for details.

Goldner Walsh Garden & Home

559 ORCHARD LAKE RD.

PONTIAC, MI 48341

The Venues at Goldner Walsh combines natural beauty and landscape with a hundred-year-old historic gem in Pontiac, Michigan. Originally a cut-flower production greenhouse dating back to 1890, located on a natural rolling hill landscape that we carefully carved into an elegant set of incredible greenhouse wedding venues, which include an amphitheater, greenhouses, and gardens across 12 acres making a truly magnificent and memorable greenhouse wedding venue. Contact (248) 332-6430 for more information.

More Awesome Venues

PACKARD PROVING GROUNDS

49965 Van Dyke Ave.

Shelby Charter Twp, MI 48317
(586) 739-4800

THE HOLLY VAULT

202 S Saginaw St.

Holly, MI 48442

(248) 719-8332

EASTERN MARKET

2934 Russell St.

Detroit, Michigan 48207

mthomas@easternmarket.com

STONE HOUSE FARM

5461 E Grand River Rd.

Bancroft, MI 48414

(810) 964-2603

WE WOULD BE HAPPY TO
HELP YOU LOCATE THE VENUE
THAT IS PERFECT FOR YOUR
RECEPTION.