



CATERING MENU

WE CATER TO YOU!





YOUR CATERED EVENT



Whether you're planning a wedding, banquet, corporate event or holiday party, Masonic Pathways Catering can customize a unique menu to fit your taste and budget. Let us take all the hassle out of planning and preparing your event. Our delicious menu is sure to keep your guests satisfied.

THINGS TO CONSIDER BEFORE YOU BEGIN:



- Know your budget
- Date, time and location
- Type of reception regarding time of day, day of the week and season
- Approximate number of guests
- Type and color of linens
(navy blue, black, burgundy, gold, forest green, terra cotta, pastel pink or red)
- China or black plastic utensils

- Room choice
(there may be an additional charge)
- Menu choices
- Schedule a walk through of the area

- Did you contact your Event Coordinator for help?

989-466-3806



MENU PLANNING RECOMMENDATIONS

- Buffet service is not necessarily less expensive than sit down service.
- Develop a menu based on the time of day and length of your event.
- Are there any known food allergies or special diets the your guest will require?
- Never give the caterer a lower guest count than you actually expect - the possible ramifications far outweigh the potential savings.

SERVICE STAFF - RATIO TO GUESTS

- One server per 20 people for served entrees
 - One server per 50 people for buffets
- One server per 30 people for passed hors d'oeuvres
- One server per 75 people for a buffet of hors d'oeuvres

IMPORTANT INFORMATION



This information is designed as a guideline to help you plan your event. Our Chef and Event Coordinator will be happy to assist in customizing any menu or function to your needs.

- All catering must be arranged by the Event Coordinator (989) 466-3806.
- Special order items require service for 20 guests or more.
- All hot buffet items require a guaranteed service for 20 guests or more.
- Reservations for hot buffets must be made at least 14 days in advance of the event. The approximate number of guests is to be given at the time of the initial booking. **THE FINAL GUEST COUNT IS DUE TO THE EVENT COORDINATOR 5 DAYS PRIOR TO THE EVENT.**
- 4 Days (96 hours) notice is required for all cancellations and/or changes. Cancellations made less than 48 hours before the event will be billed for the full amount.
- Depending upon seasonal and regional restrictions, some menu substitutions may be necessary.
- Catering staff will deliver meals 15 minutes prior to the time you have requested.
- For buffet meals, the staff will have all guests go through the line one time and will keep all food items replenished. After all guests have gone through the buffet line one time, all guests are welcome to return to finish any of the items that remain.
- No beverages (alcoholic or otherwise) or food shall be brought into the Doig Conference Center. Specialty cakes are acceptable.



- All prices may be subject to market change. Confirmed prices will be quoted at no more than 3 months prior to the event.
- Costs outlined in the catering planner include food, labor and paper products. All charges for additional labor will be agreed upon in advance by all parties.
- Your function will be billed for the final guest count, or actual number of attendees, whichever is greater.
- All prices are subject to a 6% sales tax. Any group requesting a tax exemption must submit a tax exemption form prior to the scheduled event.
- If a room is used "free of charge", no additional discounts will apply.
- A deposit of 50% of the projected catering bill is required on orders over \$300 to initiate the catering process.
- Non-profit organizations, with a tax exemption form on file will receive a 10% discount on catering. Any Gratiot County Area Chamber member who shows their "Member to Member" discount card will receive 10% off all regular catering and 20% off catering when booking a wedding/reception package. All staff and affiliates of Masonic Pathways will receive a 10% discount on all catering, unless the room is used "free of charge".
- The responsible party will be billed no later than 14 days after the event. Payment is expected in full on or before the date specified on the billing statement (30 Days from the event). A late fee of 2% per month will be imposed on all amounts after each 30 day period.

BREAKFAST MENU



All catering functions include ice water, orange and apple juice and coffee service.

SIGNATURE BREAKFAST

Includes bacon and cheese strata, fresh biscuits and sausage gravy, American fries, fresh fruit, white & wheat toast, butter and jelly and cinnamon rolls.

Per Person **\$13.95**

EXECUTIVE BREAKFAST

Includes scrambled eggs, western scrambled eggs, hash browns, bacon, sausage patties, fresh blueberry and poppy seed muffins, fresh fruit, white & wheat toast, butter & jelly.

Per Person **\$12.95**

VIP BREAKFAST

Two types of quiche: spinach parmesan and bacon, onion & cheddar, sausage patties, yogurt parfaits with granola, and fresh fruit.

Per Person **\$11.95**

CONTINENTAL BREAKFAST

Includes fresh baked blueberry and poppy seed muffins, cinnamon rolls, cherry turnovers, yogurt parfaits with granola, and fresh fruit.

Per Person **\$10.95**

ALA CARTE BREAKFAST

Vanilla Yogurt & Granola Parfait with Seasonal Berries	\$2.25
Banana Bread	\$1.25
Cinnamon Roll Each	75¢
Muffins (Blueberry & Lemon Poppy Seed) . Each	75¢
Doughnuts Dozen	\$17.50
Bagel & Cream Cheese.	\$1.25
Cherry Turnover	\$1.75
Fresh Fruit	\$2.25
Fresh Fruit . . Out of Season (Nov. - March)	\$2.75
Bacon or Sausage Patties.	\$1.25
Biscuit & Gravy 12 Person Minimum	\$23.50



NOTE: Orange indicates a customer favorite.



COLD PLATED LUNCHES



All catering functions include ice water, lemonade and coffee service.

SALADS *Choose from:*

- **Chef** • Cobb • Spinach & Strawberries
- Grilled Chicken Caesar • Greek Chicken

Each salad includes a fresh roll

Dressing choices include:

- Ranch • French • Low Fat French • Caesar
- Honey Mustard • Italian • Warm Bacon • Bleu Cheese

Per Person **\$8.95**



SANDWICHES *Choose from:*

- Tuna Salad Wrap • Greek Chicken Pita • Ham and Swiss on Wheat • Roast Beef & Cheddar on Rye
- Turkey and Provolone on Wheat
- **Turkey Ranch Wrap** • Vegan Pita • BLT on White

Each includes a bag of potato chips and a pickle spear.

Per Person **\$7.95**



SOUP & CRACKERS *Choose from:*

- Chicken Noodle • Broccoli Cheddar
- Cheesy Bacon and Potato • Cream of Chicken
- Roasted Tomato Basil • Beef Vegetable
- **Stuffed Pepper Soup**

Per Person **\$2.50**

Added to Another Lunch Choice - Per Person **\$2.25**



NOTE: *Blue indicates a customer favorite.*



COLD LUNCH BUFFETS



*All catering functions include ice water, lemonade and coffee service.
Add soup: \$2.25 per person.*

CLASSIC LUNCHEON

Includes smoked turkey and ham, assorted breads, sliced American and Swiss cheese, a condiment platter (tomatoes, lettuce, mustard, mayonaise, and red onion), fresh fruit, ranch pasta salad, pickle spears, bagged potato chips and brownies.

\$9.50 Per Person



DELUXE LUNCHEON

Includes sliced roast beef, smoked turkey, black forest ham, assorted breads, ciabatta rolls, American, Swiss, Provolone and cheddar cheeses, a condiment platter (tomatoes, lettuce, mustard, mayonaise, and red onion), fresh fruit, ranch pasta salad, pickle spears, homemade potato chips, mixed greens salad with assorted dressings and a selection of pies.

\$13.25 Per Person



NOTE: Green indicates a customer favorite.

PIZZA BUFFETS



All pizzas are made on a large 16" hand rolled crust, with house-made pizza sauce and an Italian blend cheese.

PIZZA TOPPINGS

Choose up to 3 toppings:

- PEPPERONI
- HAM
- ITALIAN SAUSAGE
- BACON
- MUSHROOMS
- ONIONS
- GREEN PEPPERS
- PINEAPPLE
- BLACK OLIVES
- JALAPENOS

Three Item Pizza: **\$14.95**
(8 Pieces)



PEPPERONI CALZONE

Requires 48 hours advance notice

\$7.00 Each



PARMESAN BREADSTICKS & MARINARA

75¢ Each

BOSCO BREADSTICKS & MARINARA

\$1.95 Each

HORS D' OEUVRES & PARTY TRAYS



HORS D' OEUVRES

Shrimp Cocktail	3 Per Person	\$3.95
Deviled Eggs	3 Per Person	\$2.50
BBQ Meatballs	3 Per Person	\$1.95
Swedish Meatballs	3 Per Person	\$1.95
Chicken Tenders with Sauce	2 Per Person	\$2.50
Breaded Wing Dings with Sauce	3 Per Person	\$2.50
Pulled Pork Sliders	2 Per Person	\$2.50



PARTY TRAYS

VEGETABLES

Assorted vegetables with ranch dip	Per Person	\$2.95
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FRESH FRUIT

Pineapple, honey dew, cantaloupe, strawberries, & garnish with yogurt dip	Per Person	\$2.25
Out of Season (Nov.-March) . . .	Per Person	\$2.75

CHEESE & CRACKERS

Cheddar, Swiss, Provolone cheese with assorted crackers	Per Person	\$2.50
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HUMMUS & TORTILLA CHIPS	Per Person	\$2.50
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BEVERAGES



BEVERAGES

COFFEE

Carafe 8 People **\$7.00**

Large Urn 60 People **\$42.00**

HOT TEA Per Person \$1.00

HAND BREWED ICED TEA

Carafe 8 People **\$7.00**

Beverage Dispenser 60 People **\$42.00**

PUNCH OR LEMONADE

Carafe 8 People **\$7.00**

Punch Bowl 45 People **\$31.50**

Beverage Dispenser 60 People **\$42.00**

COKE /12 OZ. CAN Each \$1.00

Coke, Diet Coke, Sprite, & Caffeine Free Coke

BOTTLED WATER

Smart Water 20 oz. Each **\$1.50**

ORANGE OR APPLE JUICE

Carafe 8 People **\$9.00**

Beverage Dispenser 60 People **\$54.00**



CREATE A CUSTOM BUFFET



All buffet functions include tossed salad, fresh baked roll, an entrée, starch, vegetable, coffee, lemonade, iced water, and dessert

ENTRÉES *Choose from:*

- Swiss Steak • Salisbury Steak • **Pot Roast**
- Sliced Roasted Beef • Country Fried Beef Steak
- Honey Glazed Ham • Roasted Turkey Breast
- Beef Lasagna • Meatloaf • Beef Burgundy Tips
- **Chicken Marsala** • Baked Tilapia
- Chicken Parmesan with Marinara Sauce
- Baked Chicken Leg Quarters

STARCHES *Choose from:*

- Garlic Buttered Spaghetti • Roasted Red Potatoes
- Baked Idaho Potatoes • Au Gratin Potatoes
- Mashed Red Skin Potatoes with Gravy
- Rice Pilaf • Steamed White Rice
- Mashed Sweet Potatoes • Cornbread Dressing
- **Cheesy Hash Brown Casserole**

VEGETABLES *Choose from:*

- Green Beans • Asparagus (in season April - July)
- Roasted Red Beets • Vegetable Medley • Corn
- Broccoli • Acorn Squash • Roasted Zucchini
- Parmesan Brussels Sprouts
- **Green Bean Casserole**

DESSERTS *Choose from:*

PIES: • Apple • Chocolate Cream • Lemon Meringue
• Pumpkin • Pecan • Blueberry

FROSTED CAKE: • Chocolate • White

COOKIES & BROWNIES: • Choose one or both

SPECIALTY DESSERTS *Choose from:*

- Fruit Topped Cheesecake
- German Chocolate Cake • Cherry Cobbler
- Pineapple Upside Down Cake
- Carrot Cake with Cream Cheese Frosting

BUFFET PRICING:

SINGLE ENTRÉE

*Plus one selection from
starches, vegetable
and dessert.*

\$15.25

Per Person

DOUBLE ENTRÉE

*Plus one selection from
starches, vegetable
and dessert.*

\$17.50

Per Person

SPECIALTY DESSERT PRICING:

ADD **\$1.50**
Per Person



NOTE: Purple indicates a customer favorite.

DESSERTS



PIES *Choose from:*

- Chocolate Cream • Pumpkin • Lemon Meringue
- Pecan • Blueberry • Apple

Slice **\$2.25**

COOKIES *Choose from:*

- Chocolate Chip • White Chocolate Macadamia Nut
- Oatmeal Raisin • Sugar • Peanut Butter

Each **\$0.65**

FROSTED SUGAR COOKIES

Each **\$1.25**

SPECIALTY DESSERTS

- Fruit Topped Cheesecake • German Chocolate Cake
- Cherry Cobbler • Pineapple Upside Down Cake
- Carrot Cake with Cream Cheese Frosting.

Per Person **\$3.25**

CHOCOLATE COVERED STRAWBERRIES:

24 Minimum **\$36.00**

ICE CREAM SUNDAE PARTY:

- Includes Vanilla Ice Cream • Peanuts • Cherries
- Whipped Cream • Strawberries • Caramel Sauce
- Chocolate Sauce

Per Person (Minimum 25) **\$2.95**

SHEET CAKES:

- Chocolate • Marble • Yellow • White

Half (Serves 36) **\$39.95**

Full (Serves 72) **\$79.95**

NOTE: Sheet cake personalization available upon request.

