Thank you for considering Meijer Gardens Culinary Arts & Events. Whether you are planning a festive celebration, an elegant wedding, or an important corporate event, we have earned a reputation for unparalleled quality, taste, and service. With an emphasis on locally sourced products, we craft stunning presentations to create works of art. To complement the creative component, we have an experienced Event Sales Team to guide you through the planning and execution of your event. To assist you with your menu selections, consultations may be scheduled. Custom menus and proposals may be designed by our award-winning Executive Chef to accommodate special needs and requests.

The following policies and procedures have been established to ensure a successful experience with your event.

**CATERING AND ALCOHOL POLICIES**

- Catering must be secured with a $300 nonrefundable deposit and a signed Facility Rental Agreement.
- Menu and alcohol selections are due 30 days prior to your event.
- Final menu and alcoholic beverage changes are due 14 days prior to your event.
- Final guest counts and special dietary needs are due by 12 pm seven days prior to your event and may not decrease once confirmed.
- If additional meals or alcohol products and/or services are added after the final guest count is given, meals, alcohol products, and beverage services will be subject to availability and will be charged double the current menu price.
- Guaranteed guest counts are used to purchase fresh ingredients for menu production and to arrange for the proper number of service personnel. If a final guest count is not provided seven days prior to your event, the last guest count received will be used as a guarantee count for final service and products.
- If tax-exempt status applies, a tax-exempt letter and ID number must be provided seven days prior to the event.
- The remaining catering balance is due seven days prior to your event date.
- Payment for bar packages is due seven days prior to your event date.
- Lessee must guarantee payment for sponsored alcohol products and services with a valid credit or debit card number (Visa, MasterCard, Discover, or American Express). Payment will be processed immediately following the conclusion of event.

**ALCOHOL SERVICE POLICIES**

- Meijer Gardens may refuse service of alcoholic beverages at any time, to anyone.
- Meijer Gardens enforces a zero-tolerance policy for minors consuming alcohol.
- Alcohol will only be provided to persons 21 years of age or older with a valid government-issued ID.
- Alcohol products or glasses may not be handled by anyone under 21 years of age.
- Meijer Gardens has a no shot policy.
- Minors are the responsibility of the lessee signing the Facility Rental Agreement.

**LINEN FEES**

- White standard guest table linens plus up to 10 linen napkins of any color: $10 per table
- Black or ivory standard guest table linens plus up to 10 linen napkins of any color: $12 per table
- White, black or ivory floor-length auxiliary tables: $20 each
- White, black or ivory floor-length 120” or 132” rounds: $20 each
- Floor-length linens are required for all tables placed in public areas during public operating hours.
MENU SELECTIONS

- Some menu items may not be available if the event is booked in less than two weeks.
- All prices and products are subject to change due to market conditions. If a product is unavailable at the time of your event, the best available alternative will be substituted. No price adjustments will be offered.
- Menu prices will be locked in 30 days prior to your event date with a signature on the Estimated Banquet Event Order.
- If two different plated meal selections are requested, place cards must be provided for each guest with an identifying menu selection, to ensure proper meal service.
- Due to health department regulations, food items cannot be removed from the facility. This policy applies to all perishable food, including entrees for guaranteed guests unable to attend.
- Meijer Gardens cannot be responsible for food quality due to delays of 30 minutes or more from the scheduled start time.
- Your Event Coordinator can suggest menu selections to accommodate your guests with special needs such as vegan or vegetarian diets, food allergies, or intolerances.
- Meijer Gardens makes every effort to mark food allergens and train staff appropriately; however, manufacturers may change their product formulation or consistency of ingredients without Meijer Garden’s knowledge, and product availability may fluctuate. Customers should also note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- **While Meijer Gardens take steps to prevent cross-contact, we do not have separate allergy-friendly kitchens and are unable to guarantee that a menu item is completely free of allergens such as wheat/gluten, egg, soy, milk, peanuts, tree nuts, fish, and shellfish. As a result, there is always the possibility of cross-contamination even when taking every possible precaution. It is, therefore, ultimately the responsibility of the customer to judge whether to question ingredients or choose to eat selected foods. Meijer Gardens will not assume any liability for adverse reactions to foods consumed, or items a guest may encounter that contain a possible allergen.**

CATERING SERVICES AND FEES

- All menu prices are subject to 6% sales tax and a 25% surcharge or $250, whichever is greater.
- Additional staff charges may apply depending on the menu, event logistics, and service.
- A $3 per person multiple choice fee is applied to the cost of each meal when choosing two separate plated hot entrees.
- Cake cutting services are $1.75 per person and include china, flatware, cutting, and serving of the cake. You may also choose to cut your own cake and rent plates and forks, for $1 per person.
- Meijer Gardens will provide complimentary china, glassware and place settings for the number of guaranteed guests. If additional settings are requested, a $5 fee will be charged for each setting. This does not include food or beverage.
- The listed price for full-service catering includes tableware, utensils and catering equipment.
- Early setups beyond the contracted one-hour setup window will be subject to added staffing fees of $30 per hour, per person.

ALCOHOL SERVICE STAFFING

- Labor charges are dependent on guest count and services desired.
- Bartending service fees are $120 per bartender, which includes a four-hour minimum. Additional hours are $30 per hour, per bartender.
- Meijer Gardens will determine the number of bars required based on guest counts and final event details.
- Bars will not open prior to 6:30 pm for evening events.
- Arrangements may be made for special order products by proposal and availability with 30 days’ notice prior to the event.
- All products will be subject to a 25% surcharge and a 6% sales tax.

*** All policies, prices and products are subject to change. ***
BREAKFAST

CONTINENTAL BREAKFAST

Break of Dawn
Assorted fresh-baked scones and Danish, granola bars, fresh-cut seasonal fruit salad, orange juice and Colombian coffee to include decaf.

Simply Coffee & Pastries
Assorted fresh-baked scones and pastries with Colombian coffee to include decaf.

HEARTY BREAKFAST BURRITOS

Chorizo Hash
Skillet-browned chorizo, roasted peppers, redskin potatoes, shredded cheddar, scrambled eggs.

Western-Style
Diced bacon, sautéed onions, roasted peppers, cremini mushrooms, shredded cheddar, scrambled eggs.

Sweet Potato with Bean & Corn
Harissa sweet potatoes, black beans, grilled corn, roasted peppers, sautéed onions, feta cheese, scrambled eggs.

GRAB & GO

Gluten-Free Bars | One dozen minimum.
Bob’s Red Mill Granola Bars | One dozen minimum.
Olli Meat & Cheese Snack Tray | One dozen minimum.
Fresh Fruit Cups
Jumbo Fresh-Baked Muffin

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BREAKFAST

BREAKFAST BUFFET
Served with fresh fruit salad, orange juice, water and Colombian coffee to include decaf.

Prices are per person. Minimum order of 25. Contact your Event Coordinator for current pricing.

Two Entrées & Two Sides
One Entrée & Two Sides

ENTRÉES

Farmer’s Cast-Iron Skillet Scrambler GF
Scrambled eggs, onion, green pepper, bacon, redskin potatoes, shredded cheddar.

Quiche Lorraine
Traditional egg quiche with onions, applewood bacon and Swiss cheese. Available as Frittata GF.

Farm Vegetable Quiche V
Egg quiche with spinach, tomatoes, onions, mushrooms, peppers, shredded cheddar. Available as Frittata V, GF.

Denver-Style Quiche
Applewood bacon, sautéed onions, peppers, mushrooms, shredded cheddar. Available as Frittata GF.

Biscuits & Sausage Gravy
Fresh-baked biscuits and house-made gravy with local sausage.

French Toast Bake V
Maple syrup, powdered sugar.

Sautéed Vegetable Empanadas V
Breakfast pastries with scrambled eggs, shredded cheddar, onions, peppers, spinach, mushrooms.

Bacon, Egg & Cheese Empanadas
Breakfast pastries with scrambled eggs, aged cheddar, applewood bacon.

SIDES

Applewood Smoked Bacon – 3 pieces
Smokey Sausage Links – 2 pieces
Maple Sausage Links – 2 pieces
Hash Brown Patties V
Diced Redskins with Onions & Peppers V
Harissa Roasted Sweet Potato Hash V

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LUNCH

EXPRESS LUNCH BUFFETS
Includes water service. Prices are per person and available until 3:30 pm.

Minimum order of 30. Contact your Event Coordinator for current pricing.

D.I.Y. Taco Bar
Fire-roasted chicken, seasoned ground beef, roasted corn and black beans, cheddar cheese, sour cream, pico de gallo, pickled red onions, cilantro. Served with flour tortillas, tortilla chips, fresca salad, chef’s choice cookies or brownies.

Little Italy
Chicken pesto alfredo, roasted vegetable lasagna, garlic bread, Caesar salad, chef’s choice cookies or brownies.

Furniture City Barbecue
Smoked gouda mac ‘n’ cheese, grilled and barbecued natural chicken breast, house-smoked pork shoulder, smoky bacon baked beans, cornbread biscuits, farmhouse salad, chef’s choice cookies or brownies.

Soup & Sliders
Choice of two hot soups; deli sliders including roast beef and cheddar, roasted turkey and provolone, Meijer Gardens' chicken salad, farmhouse salad; chef’s choice cookies or brownies.

• Vegan Tomato-Basil GF
• Country Chicken Noodle
• Vegan Minestrone GF
• Broccoli Cheese V, GF

CRAFT BOX LUNCHES | CHOICE OF THREE
Choice of three wraps and salads. Mix and match up to three selections. Lunches include assorted chips and chef’s choice cookie or brownie.

ARTISAN WRAPS
Chicken Fattoush
Tomatoes, parsley, lemon zest, garbanzo beans, za’atar spice, feta cheese, spring mix. Served on a tortilla.

Turkey Bacon Club
Local applewood bacon, turkey breast, red onion, spring mix, herbed cheese spread. Served on a tortilla.

Grilled Harissa Vegetable V
Zucchini, summer squash, red onion, bell pepper, garbanzo beans, herbed cheese spread, pickle spear, spring mix. Served on a tortilla.

Roast Beef
Seasoned roast beef, spring mix, pickle spear, herbed cheese spread. Served on a tortilla.

COMPOSED SALADS
Michigan Maple GF
Grilled natural chicken breast, spring mix, candied walnuts, dried Montmorency cherries, goat cheese, Michigan maple vinaigrette.

Poached Pear & Blue Cheese GF
Grilled natural chicken breast, spring mix, pears poached in mulled red wine, Roth Kase smoked blue cheese, red onions, toasted almonds, chai-spiced vinaigrette.

Southwest Grilled Chicken GF
Grilled natural chicken breast, spring mix, roasted corn, black beans, cilantro, tomato, red onion, tortilla crisps, cilantro-lime vinaigrette.

Chicken Salad on Greens GF
Our famous Meijer Gardens house chicken salad on a bed of spring mix. Served with grape tomatoes and sliced cucumbers.

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APPETIZERS

HORS D’OEUVRES

Prices are per piece. Twenty-five-piece minimum per hors d’oeuvre. Contact your Event Coordinator for current pricing.

**Countryside Antipasto Skewer** GF
Cured meat, fresh mozzarella, olive, roasted tomato, nine-year sherry vinegar.

**Michigan Cherry Barbecue Kabob** GF
Grilled natural chicken breast, bell pepper, red onion, house-made cherry barbecue sauce.

**Caprese Skewer** V, GF
Herbed fresh mozzarella, grape tomato, balsamic reduction.

**Korean Beef Satay** GF
Kalbi marinated beef, ginger-scallion relish, toasted sesame seeds.

**Farmer’s Steak & Potato Skewer** GF
Grilled steak, fingerling potato, cippolini onion, house-made cherry barbecue sauce.

**Chicken Saltimbocca Bite** GF
Natural chicken breast with fresh sage wrapped in speck, roasted garlic-peppercorn aioli.

**Fontina Risotto Croquettes** V
Parmesan risotto balls with creamy fontina center, with truffle aioli.

**Wild Mushroom Polenta Square** V, GF
Corn polenta square, wild forest mushroom ragout, truffle oil, black sea salt.

**Waldorf Salad** V
Sour apple, celery, walnuts, curry dressing. Served in a wonton cup.

**Classic Deviled Egg** V, GF
Dijon filling, fresh chives, smoked paprika, kettle-cooked potato crisp.

**Pear & Blue Cheese Bite** V
Spiced pear compote, Roth Kase smoked blue cheese, toasted pepitas.

**Pork Belly Lollipop** GF
Heritage breed pork, Korean barbecue glaze, toasted sesame seeds.

**Honey Chevre on Parmesan Crisp** V, GF
Baked parmesan crisp, whipped goat cheese, raw honey, fresh thyme, walnuts.

**Tomato Bruschetta Shooter** V
Roasted tomatoes, olives, grilled artichokes, basil, oregano, shaved parmesan, artisan bread crostini.

**Charcuterie Shortbread**
Black pepper-thyme shortbread, smoked sausage, cornichon, with roasted garlic aioli.

**Beer Cheese Fondue** V
Smoked gouda, parmesan, local craft ale. Served with tortilla chips.

**Fire-Roasted Artichoke Dip** V, GF
Savory artichoke hearts with a blend of cheeses. Served with tortilla chips.

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APPETIZERS

CHILLED DIPS

Twenty-five-person minimum.

**Salsa Trio V, GF**
Pico de gallo, roasted chile salsa verde, grilled pineapple pico. Served with tortilla chips.

**Hummus Trifecta V**
Roasted carrot with curry, edamame with cilantro, black bean with ancho chile. Served with pita crisps.

**Tomato-Artichoke Bruschetta V, GF**
Oven-roasted tomatoes, fire-grilled artichokes, olives, herbs and spices. Served with pita crisps.

CHEF-CRAFTED DISPLAYS

Twenty-five-person minimum unless otherwise noted. Prices are per person. Contact your Event Coordinator for current pricing.

**Eastern Market Cheese Board V**
Assorted artisan cheeses, seasonal jam, dried fruits, nuts, toasted focaccia, flatbread crackers.

**Heritage Farm Garden Crudité V, GF**
Fresh, seasonal vegetables hand-selected and artfully displayed with chef’s choice hummus.

**Seasonal Fruit Display V**
Assorted melon, berries, grape clusters, raw honey.

**Smoked Salmon Display** | Serves 40
House-smoked salmon fillet, pickled red onion, caper berries, diced egg, crackers.

SLIDERS

Twenty-five-piece minimum per slider. Prices are per piece. Contact your Event Coordinator for current pricing.

**Gastro-Pub Burger**
Angus beef patty, pickled red onions, Roth Kase smoked blue cheese, garlic aioli. Served on brioche bun.

**Bourbon Barrel Pulled Pork**
Creamy slaw, BLiS Blast bourbon barrel-aged pepper sauce, shredded pork shoulder. Served on brioche bun.

**Cuban**
Applewood smoked ham, pulled pork, Roth Kase gruyere, bread & butter pickles, Dijon mayo. Served on brioche bun.

**Beef L.T. V**
Roasted beets, arugula, sliced tomatoes, lemon goat cheese spread. Served on toasted brioche bun.

**Korean Pork Bun**
Bulgogi pork belly, pickled cucumber, hoisin sauce. Served on steamed sweet yeast bun.

**Falafel Slider V**
Chickpea falafel, tomato, red onion, greens, baba ghanouj. Served on brioche bun.

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DINNER BUFFET

Buffets come with choice of one salad, rolls with butter, water and Colombian coffee to include decaf. Minimum of 30 people unless otherwise noted.

Choose: Two Entrees & Two Sides OR One Entree & Two Sides

ENTRÉES

Carved Herb-Crusted Prime Rib GF
Natural prime rib, rosemary horseradish cream, BLiS bourbon barrel-aged steak sauce. Minimum 50 people (entree upcharge + carving fee will apply)

Carved Beef Tenderloin GF
Herb-crusted natural beef tenderloin, rosemary horseradish cream, BLiS bourbon barrel-aged steak sauce. (entree upcharge + carving fee will apply)

Farmhouse-Style Pot Roast GF
Slow-cooked beef roast, red wine demi, mirepoix vegetables

Chicken Carbonara GF
Grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons.

Chicken Saltimbocca GF
Natural chicken breast with fresh sage wrapped in speck, roasted garlic demi.

Chicken Marsala
Lightly breaded natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms.

French Onion Chicken GF
Natural chicken breast, Gruyère cheese, sauce Lyonnaise.

Lemon-Basil Salmon GF
Skillet-seared fresh salmon, basil infused oil, fresh lemon.

Roasted Vegetable Lasagna V
Herb-roasted vegetables, ricotta, provolone, marinara sauce.

Smoked Gouda Mac & Cheese V
Rotelle pasta, smoked gouda Mornay sauce and a crispy panko crust.

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SALADS | SELECT ONE

Michigan Maple V, GF
Spring mix, candied walnuts, goat cheese, dried Montmorency cherries, Michigan maple vinaigrette.

Farmhouse V
Spring mix, sliced radish, carrot ribbons, croutons, grape tomatoes, Dijon-chive vinaigrette.

Harvest Crunch V
Spring mix, roasted butternut squash and parsnips, croutons, toasted pepitas, apple cider vinaigrette.

SIDES | SELECT TWO

Garlic Smashed Redskin Potatoes V, GF
Goat Cheese & Chive Mashed Potatoes V, GF
Herb-Roasted Yukon Gold Potatoes V, GF
Forest Mushroom Risotto V, GF
White Bean Cassoulet GF
Asiago & Black Pepper Scalloped Potatoes V, GF
Vegan Roasted Root Vegetables V, GF
Pan-Braised Green Beans V, GF
Oven-Roasted Vegetable Medley V, GF
Caramelized Bacon Brussels Sprouts GF
PLATED DINNER

Comes with choice of one salad, rolls with butter, water and Colombian coffee to include decaf.

SALADS | SELECT ONE

**Michigan Maple** V, GF  
Spring mix, candied walnuts, goat cheese, dried Montmorency cherries, Michigan maple vinaigrette.

**Strawberry Fields Salad** V, GF  
Spring mix, strawberries, feta cheese, harissa-spiced almonds, balsamic reduction, extra virgin olive oil.

**Poached Pear with Blue Cheese** V, GF  
Spring mix, crisp pears poached in mulled red wine, Roth Kase smoked blue cheese, red onions, toasted almonds, chai-spiced vinaigrette.

**French Farmhouse** V  
Spring mix, sliced radish, carrot ribbons, croutons, grape tomatoes, Dijon-chive vinaigrette.

**Harvest Crunch** V  
Blend of spring mix and kale, cabbage, roasted butternut squash and parsnips, croutons, toasted pepitas, apple cider vinaigrette.

ENTRÉES

**Chicken Carbonara** GF  
Grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons. Served with goat cheese and chive smashed potatoes and steamed asparagus.

**Chicken Saltimbocca** GF  
Natural chicken breast with fresh sage wrapped in prosciutto, roasted garlic demi. Served with herb-roasted marble potatoes and steamed asparagus.

**Chicken Marsala**  
Sautéed natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms. Served with herbed linguini "nest" and steamed asparagus.

**French Onion Chicken** GF  
Natural chicken breast, Gruyère cheese, sauce Lyonnaise, caramelized onions. Served with smashed Yukon gold potatoes and grilled broccolini.

**Spring Lake Cider Pork Tenderloin** GF  
Michigan heritage breed pork brined in local spiced hard cider, grilled and served with apple-carrot chutney, apple cider reduction. Served with bourbon sweet potato puree and oven-browned Brussels sprouts.

**Natural Beef Sirloin** GF  
Filet-cut grilled top sirloin, red wine caramelized shallots, Roth Kase smoked blue cheese. Served with harissa cauliflower puree and steamed asparagus.

**Wine-Braised Natural Beef Short Rib** GF  
Slow-cooked boneless short rib, Burgundy wine jus, seared pearl onions. Served with mashed golden potatoes with truffle, parmesan, and black garlic, and roasted hand-peeled carrots

**Creekstone Farms Filet Mignon** GF  
Seared natural beef tenderloin filet, braised cippolini onion petals, rosemary beurre noisette, black sea salt. Served with garlic smashed Yukon gold potatoes and sautéed haricot verts.

**Umami New York Strip** GF  
Natural Manhattan-cut strip, Michigan forest mushroom ragout, truffle oil. Served with mashed golden potatoes with truffle, parmesan, and black garlic, and sautéed haricot verts.

**Pecan-Crusted Maple Salmon** GF  
Fresh salmon glazed with BLiS bourbon maple syrup and topped with crushed pecans. Served with soft heirloom corn polenta and sautéed haricot verts.

**Lemon-Basil Salmon** GF  
Skillet-seared fresh salmon, basil-infused oil, fresh lemon. Served with harissa cauliflower puree and grilled broccolini.

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PLATED DINNER

VEGETARIAN ENTRÉES

**Vegan Black Pepper Tofu** GF
Oven-fried tofu, tamari soy sauce, Korean gochujang, fresh minced ginger, poblano pepper, green onion, toasted sesame seeds.
Served with grilled baby bok choy.

**Parisian Gnocchi** V
Hand-made French gnocchi, cremini mushrooms, asparagus, red and yellow cherry tomato confit, sage brown butter, sea salt.

**Vegan Curried Cauliflower** GF
Skillet-seared cauliflower served atop green pea and heirloom carrot curry, lightly smoked lentils, and finished with apricot mostarda.

**Vegan Sweet Potato Gnocchi** GF
Cashew cream, charred broccolini, mushroom conserva, Vidalia gastrique.

KIDS ENTRÉES | SELECT ONE

**Chicken Tenders with Honey-Butter Carrots**
Comes with ketchup, fresh fruit cup, and juice box.

**Macaroni & Cheese with Tater Tots**
Comes with fresh fruit cup and juice box.

**Pasta Alfredo with Garlic Bread**
Comes with fresh fruit cup and juice box.

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DESSERT

PLATED DESSERTS
Can be served or preset unless otherwise noted.

**Very-Berry Cheesecake**
Macerated berries, vanilla Chantilly.

**S’mores Pot de Crème**
Chocolate custard, honey-graham crumble, caramelized marshmallow.

**Bourbon Caramel Apple Tart**
Bourbon-apple compote, vanilla Chantilly.

**Berries & Coconut Cream** VG, GF
Macerated berries, lavender, coconut sweet cream, toasted coconut, harissa almonds.

**Key Lime Pie**
Raw honey whipped cream, crystallized ginger.

**Flourless Chocolate Torte** GF
Chocolate mousse, berry garnish.

**Crème Brûlée Cheesecake**
Seasonal berry garnish, vanilla Chantilly.

PETITE DESSERTS
We recommend two to three pieces per person. Thirty-piece minimum.

**Mini Key Lime Pie**
Raw honey Chantilly, crystallized ginger.

**Bourbon Caramel Apple Tartlet**
Bourbon-apple compote, vanilla Chantilly.

**Chocolate-Toffee Crunch Shooter** GF
Dark chocolate mousse, Heath bar pieces.

**N.Y. Cheesecake Bite**
Drizzled with chef’s choice sauces.

**Gluten-Free Double-Fudge Brownie Bite**

COOKIES & BROWNIES
Thirty-piece minimum per item. Prices are per piece. Contact your Event Coordinator for current pricing.

**House-Made Chocolate Chip Cookie**

**English Toffee Blonde Brownie**

**Lemon Bar**

**Gluten-Free Double-Fudge Brownie**

**Gluten-Free M&M Cookie**

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