



## **FULL CATERING MENU**

The prices on the pages to follow reflect the catering costs for events that take place at our venue. Please contact us for more information regarding off-site pricing.

Prices do not reflect tax and service charges.

We are committed to doing our best to honor all client requests, but our options and pricing often fluctuate due to extenuating circumstances (most related to the pandemic). We will continuously communicate any issues with our clients as the need arises.

### **FOOD SERVICE OPTIONS**

**Buffet – Served by our Staff**

**Boxed meals – No additional charge (during Covid)**

**Family Style Meal – Additional \$3.00 per person.**

**Plated Meal- Additional \$5.00 per person.**

**Please email [info@thehiddengemvenue.com](mailto:info@thehiddengemvenue.com) for exact estimates.**

**Thank you.**



## BANQUET DINNER MENU

Entree selections include a choice of salad, one or two sides, bread and butter, lemonade, iced tea, coffee (optional) and water.

Please add \$3 per person for two entrée options per event.

Please add \$1 per person for real glass goblets and/or champagne flutes

### Salad Selections

House Salad

Caesar Salad

### Gourmet Entrée Selections (Beginning at \$20 per person)

#### **Smothered Chicken**

Herb baked chicken smothered with caramelized onions, cheese and bacon. (Add 2 additional sides.)

#### **Creamy Garlic Chicken**

Seasoned chicken served with a creamy parmesan garlic sauce atop pasta or mashed potatoes. Served with garlic bread. (Add 1 additional side.)

#### **Chicken Marsala**

Herb baked chicken breast topped with a mushroom and marsala wine sauce. (Add 2 additional sides.)

#### **Pecan Crusted Pork Loin**

Seasoned pork loin encrusted with a seasoned pecan topping. (Add 2 additional sides)

#### **Roast Beef**

Seasoned roast beef freshly sliced from a carving station. Served with a house made Au Jus and paired with seasoned mashed potatoes. (Add 1 additional side.)

#### **Homemade Lasagna**

Stacked layers of pasta, ground meats, tomato sauce, and various cheeses. (Add 1 additional side)

#### **Vegetable Lasagna**

Sauteed veggies replace the meat in this vegetarian option. (Add 1 additional side)

#### **Glazed Salmon (add \$5 per person)**

Glazed salmon filet served with seasoned rice and broccoli florets.

#### **BBQ Feast (add \$5 per person)**

Grilled Chicken and Ribs served with Mac n' cheese, Cole slaw, Baked Beans and Corn Bread. (additional meat/side options available by request for an additional charge)

### Premium Entrée Selections (Beginning at \$30 per person)

(Actual cost per person based on market prices at time of booking. Steak type is determined by market availability. Cooking temp will be determined by host and served to all guests the same. We do not cook each steak to order.)

#### **Seafood Stuffed Salmon**

Herb Salmon topped with a Seafood Stuffing. Served with Seasoned Rice and Asparagus.

#### **Veal Cutlets**

Served with a loaded Baked Potato and Asparagus

#### **Seared Scallops**

Served with Pesto Angel Hair Pasta and Veggie Medley

#### **Premium Steak\***

Juicy and seasoned 6-8 oz. Premium Steaks\* drizzled with garlic butter and accompanied by Herb Red Skin Potatoes and Mixed Veggies

#### **Surf and Turf\***

Buttery 6 oz. Steak\* topped with Seasoned Shrimp and a Cream Sauce. Served with Steamed Broccoli and Sweet Potatoes.

Prices are based on a guest minimum of 40 people. All events are subject to a 6% Michigan Sales Tax and 18% service charge in addition to the menu price for all food and beverages.



## Sides

Pasta Salad  
Potato Salad  
Steamed Broccoli  
Vegetable Medley  
Green Beans  
Zucchini & Squash  
Baked Beans  
Buttery Corn

Whipped Potatoes  
Sweet Potatoes  
Roasted Red Potatoes  
Pilaf Rice

**Additional cost per person  
for the following options  
(market value):**  
Macaroni and Cheese  
Asparagus  
Sweet Potato Casserole  
Wedding Potatoes  
Glazed Brussel Sprouts

### Additional Notes:

- All dinner entrees are available to be served buffet style, family style (\$3 pp) or plated (\$5 pp).
- Children under 12 are ½ off the total meal price per person.
- Some substitutions are permitted with entrée selections.
- Please contact us for a customized menu for your event.



## HORS D'OEUVRES MENU

Price is per person

Tax and Service Charges are not reflected in prices below. During Covid-19 Restrictions, all items will be packaged and served to comply with all health and safety guidelines as outlined by the CDC. We reserve the right to serve any food-related items in compliance with our own safety guidelines.

- **Spanakopita** (Spinach Puffs w/ Feta Cheese wrapped in Phyllo Dough) - \$3.00
- **Mini Chicken Wings** – Plain, BBQ or Buffalo with Dippers - \$3.00
- **Cheesy Crab Dip** (served with baguette or crackers)- \$3.00
- **Chicken Skewers** - \$3.00
- **Antipasto Skewers** - \$2.50
- **Egg Rolls** – with Sweet and Sour Sauce - \$2.00 (add meat for an additional \$1.00)
- **Meatballs** – BBQ or Sweet and Sour - \$2.50
- **Assorted Finger Sandwiches** - \$2.50
- **Mini Chicken Tenders with Choice of Sauce** - \$2.50
- **Festive Layered Dip with Tortillas** - \$2.50
- **Shrimp Cocktail** - Market Price
- **Charcuterie Cups** (individual cups with a mix of veggies, fruit, meat & cheese) - \$4.00
- **Grazing Table** (mix of veggies, fruit, meat and cheese) - not available during Covid
- **Meat and Cheese Cups** (served with crackers)- \$3.00
- **Mini Assorted Quiche** - \$2.00
- **Deviled Eggs** - \$2.00
- **Hummus – with Pita Wedges** - \$2.00
- **Cheese and Crackers Cups** - \$2.00
- **Seasonal Fruit Cups** - \$2.00
- **Vegetable Cups with Dip** - \$2.00
- **Mixed Nuts** - \$2.00
- **Tortilla Chips and Salsa** - \$1.50
- **Potato Chips and Dip** - \$1.50
- **Popcorn** - \$1.50
- **Snack Mix** - \$1.50
- **Dinner Mints** - \$1.50

Prices are based on a guest minimum of 40 people. All events are subject to a 6% Michigan Sales Tax and 18% service charge in addition to the menu price for all food and beverages.



## **BREAKFAST & BRUNCH**

Customized menu options are available. Call for more details.  
Please add 6% tax and 18% Service Charge to ALL listed prices.  
Orange Juice, Apple Juice, Water and Coffee are included.  
Add \$10 per person for a "Bottomless" Mimosa Bar.

### **BREAKFAST MENU**

**Continental Breakfast** - \$12 per person

Seasonal Fresh Fruit Cups, Mini Parfait Bar, Pastries, Bagels

**Standard Breakfast Buffet**- \$16 per person

Seasonal Fresh Fruit Cups or Mini Parfait Bar, Bacon and Sausage, Scrambled Eggs, Potatoes, Toast

**Full Breakfast Buffet**- \$22 per person

Seasonal Fresh Fruit Cups or Mini Parfait Bar, Bacon and Sausage, Scrambled Eggs or Quiche, Potatoes, Pancakes or Waffles, Toast

**Ultimate Breakfast Buffet** - \$30 per person

Seasonal Fresh Fruit Cups, Mini Parfait Bar, Pastries, Bacon, Sausage, Ham, Scrambled Eggs or Quiche, Potatoes, Pancakes or Waffles, Grits, Sausage Gravy and Biscuits, Toast

### **BRUNCH MENU**

**\$14 per person**

**Choose 5**

(Add \$2 per person per item after that)

Seasonal Fresh Fruit Cups, Pastries, Mini Parfait Bar, Sausage, Bacon, Quiche, Seasoned Potatoes, Mini Waffles or Pancakes, Charcuterie Cups, Finger Sandwiches

**Chicken and Waffles**

Fried Chicken and Waffles. Served with Fresh Fruit.

**Breakfast Casserole**

Your choice of meat, Eggs, Sausage Gravy, Potatoes all in one  
Served with Fresh Fruit

**Waffle or Pancake Bar**

Full sized waffles or pancakes with a variety of topping options (fruit, whipped cream, syrup options, etc.). Served with Fresh Fruit and Bacon *or* Sausage as an accompaniment.

Prices are based on a guest minimum of 40 people. All events are subject to a 6% Michigan Sales Tax and 18% service charge in addition to the menu price for all food and beverages.



## **LUNCH MENU**

### **Beginning at \$14 per person**

To help reduce the spread of germs, all buffet options will be served by HG Staff or converted to boxed meals when requested (exact counts required).

For a Plated Meal option, please add \$2.50 per person.

All lunches include lemonade, iced tea and water, and coffee by request.

Customized menus are available by request.

### **DELI (Buffet or boxed)**

Mix of Ham, Turkey and Chicken Salad sandwiches with an assortment of cheese on a croissant, wrap or bun. Served with lettuce, tomato, chips, pasta salad and pickle, with condiments on the side (other options available by request)

### **PASTA BUFFET**

Includes Meat Spaghetti, Chicken Alfredo and Vegetable Lasagna (upon request). Served with mixed veggies and garlic bread. Gluten Free Pasta available upon Request.

### **TACO BAR**

Ground Beef and Shredded Chicken, hard and soft shells, cheese, lettuce, Pico de Gallo, salsa and more.

### **SOUP BAR (Seasonal)**

Three soup options (House Special). Options might include Loaded Potato, Broccoli and Cheddar, Chili, and more options. Served with House or Caesar Salad and bread or crackers (other options available by request). Add a half sandwich for \$5 per person.

### **SALADS (Bar or Boxed)**

All Salads are served with bread and butter.

- **Chicken Caesar Salad** served with Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing. (Substitute chicken with salmon for an additional fee)
- **House Salad** served with Chicken, Ham or Turkey, Cheese, Cucumbers, Tomatoes, and Croutons. Choose two dressings (Ranch, Italian, or French)
- **Taco Salad** served with ground beef or shredded chicken, nachos, cheese, lettuce, tomatoes and more.
- **All-In Salad Bar (buffet style only- additional \$5 per person)** – All of the above options are available to guests

### **LUNCH ENTRÉE OPTIONS**

**All Dinner Options (see Dinner Menu above) are available in lunch portions.**

**Please contact us for an exact estimate.**