

SUMMER PARTIES · PICNICS ·
2021
WEDDINGS · OUTINGS



BARBEKINGS

SUMMER MENU

616.538.4384 | distinctivecatering.com



CREATE YOUR OWN SMOKIN' BBQ FEAST

Choice of two meats, two sides, two salads, one bread, and a beverage
\$14.95 PER PERSON

Add a third meat
\$2.75 PER PERSON

CHOICE OF MEATS

Seasoned USDA Choice Beef Brisket, Fresh Mesquite-Smoked Quarters,
Our Famous Barbecue Pork Ribs, Grand Rapids made Polish Kielbasa, Barbecue Rib Tips
(Smoked and Basted in our own Barbecue Sauce)

CHOICE OF SIDES

Homemade Macaroni and Cheese, Baked Beans, Corn on the Cob with Melted Butter,
Potato Chips and Dip, Red Beans and Rice, Garlic Mashed Redskins with Gravy

CHOICE OF SALADS

Tossed Salad with Ranch and Italian Dressings, Coleslaw,
Potato Salad, Cheddar Macaroni Salad, Fresh Cut
Fruit Salad, Marinated Three Bean Salad

CHOICE OF BREADS

Garlic Bread, Corn Bread, Ciabatta Rolls with Butter

CHOICE OF BEVERAGES

Lemonade, Iced Tea, Fruit Punch, or Coffee

Add Assorted Canned Soda or Bottled Water for \$1.50 per person

SUGGESTED DESSERT Fresh Strawberry Shortcake for \$2.25 per person

All menus include a choice of beverage and high quality disposable plates, cups, napkins, and silverware.

*These items may contain raw or undercooked ingredients.





ALL AMERICAN BBQ

Grilled 1/3 lb. Burgers*, Bratwurst, and Hot Dogs, Appropriate Buns, Condiments, Toppings, Baked Beans, Potato Salad, Coleslaw, Potato Chips and Dip, and a Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

\$9.95 PER PERSON

Add 4 oz. Grilled Boneless Chicken Breasts
\$2.75 ADDITIONAL PER PERSON

WESTERN BBQ

CHOICE OF ONE MEAT

8 oz. USDA Aged Choice Certified Angus Sizzler Steak*, Bone-in Baked or BBQ Chicken, Smoked Chicken, Barbecue Pork Ribs, Pulled Barbecue Pork, Pulled Barbecue Chicken, Seasoned Boneless Grilled Chicken Breast* or Slow-Roasted Southwestern Beef Brisket

ALSO INCLUDES

Baked Potatoes with Butter and Sour Cream, Corn on the Cob with Melted Butter, Garlic Bread, Tossed Salad with Ranch and Italian Dressings, Coleslaw, Pasta Salad, and a Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

\$13.95 PER PERSON

Add a second meat to any menu
\$2.75 ADDITIONAL PER PERSON

*The Sizzlers and Boneless Chicken Breast will be grilled on-site.



All menus include a choice of beverage and high quality disposable plates, cups, napkins, and silverware.



HOG-TIED PIG ROAST

Slow-Roasted Pig (Prepared and carved with showmanship at your site), Corn on the Cob with Melted Butter, Garlic Bread, Baked Beans, Fruit Salad, Potato Salad, Potato Chips and Dip, Buns, Barbecue and Bourbon sauces, and a Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

\$14.99 PER PERSON (100 GUEST MINIMUM)

SMOKIN' SANDWICH BUFFET

Smoked Pulled Barbecue Chicken and Pulled Barbecue Pork, Appropriate Buns, Baked Beans, Potato Salad, Coleslaw, Potato Chips and Dip, and a Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

\$9.95 PER PERSON



KEBOB BUFFET

Marinated Chicken Kebobs, Marinated and Grilled Steak Kebobs, Marinated and Grilled Vegetable Kebobs, Baked Beans, Potato Salad, Fresh Fruit Salad, Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

\$14.95 PER PERSON (100 GUEST MINIMUM)



Add a second meat to any menu
\$2.75 ADDITIONAL PER PERSON

All menus include a choice of beverage and high quality disposable plates, cups, napkins, and silverware.



HAWAIIAN BUFFET

Includes Hawaiian Chicken, Pulled Pork with Bourbon and Barbecue Sauces, Buns, a Choice of One Hot Starch, One Hot Vegetable, One Prepared Salad, Tossed Salad with Ranch and Italian Dressings, Ciabatta Rolls with Butter, and a Choice of Beverage

STARCH CHOICES

Parsley Buttered Redskins, Wild or Citrus Rice, Baked Potatoes with Butter and Sour Cream, Duchess Potatoes, Au Gratin Potatoes

VEGETABLE CHOICES

Buttered Corn, Green Beans with Bacon and Mushrooms, Sicilian Blend Vegetables, Maple Glazed Baby Carrots, Cheesy Broccoli, Green Beans with Garlic Butter, Root Vegetables with Herb Butter, Italian Vegetable Medley

PREPARED SALAD CHOICES

Fresh Cut Fruit Salad, Greek Pasta Salad, Coleslaw, Cheddar Macaroni Salad

BEVERAGE CHOICES

Lemonade, Iced Tea, Fruit Punch, or Coffee

\$14.95 PER PERSON



ADD A
TROPICAL
TWIST TO
YOUR NEXT
EVENT!



All menus include a choice of beverage and high quality disposable plates, cups, napkins, and silverware.



BUDGET BUFFET

PERFECT
FOR THE
COMPANY
PICNIC

CHOICE OF ONE ENTRÉE

Baked Chicken, Smoked Chicken, Chicken Pot Pie, Honey Glazed Ham, Meatloaf, Beef Tips with Mushroom Wine Sauce, Roast Turkey, Barbecue Pork Ribs, Beef Pot Roast, Herb-Crusted Pork Loin, Pulled Barbecue Pork, Pulled Barbecue Chicken, Beer-Steamed Kielbasa with Sauerkraut, Vegetarian Lasagna, Vegan Stir Fry

CHOICE OF ONE STARCH

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins, Baked Potatoes with Butter and Sour Cream, Au Gratin Potatoes, Duchess Potatoes, Home-Style Stuffing, Wild Rice, Sweet Potato Casserole

CHOICE OF ONE VEGETABLE

Sicilian Blend Vegetables, Green Beans with Bacon and Mushrooms, Buttered Corn, Whole Maple Glazed Baby Carrots, Cheesy Broccoli, Green Beans with Garlic Butter, Root Vegetables with Herb Butter, Italian Vegetable Medley

CHOICE OF TWO PREPARED SALADS

Potato Salad, Greek Pasta Salad, Cheddar Macaroni Salad, Coleslaw, Marinated Three Bean Salad, Fruit Salad

THIS MENU ALSO INCLUDES

Barbecue Meatballs, Tossed Salad with Ranch and Italian Dressings, Ciabatta Rolls with Butter, and a Choice of Iced Tea, Lemonade, Fruit Punch, or Coffee

\$14.25 PER PERSON

Add a second entrée

\$2.75 ADDITIONAL PER PERSON

Add Assorted Canned Soda or Bottled Water for \$1.50 per person

SUGGESTED DESSERT Fresh Strawberry Shortcake for \$2.25 per person

All menus include a choice of beverage and high quality disposable plates, cups, napkins, and silverware.

*These items may contain raw or undercooked ingredients.





FAJITA BUFFET

Seasoned and Grilled Fajita Steak Strips,
Seasoned and Grilled Fajita Chicken Breast Strips,
Roasted Peppers and Onions, 6-Inch Flour Tortillas,
Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Refried
Beans, Spanish Rice, Tortilla Chips, Sour Cream, Salsa, Guacamole,
and a Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

\$13.95 PER PERSON

TACO BAR

Seasoned Ground Beef and Shredded Chicken, Soft and Hard Taco Shells, Shredded
Lettuce, Cheddar Cheese, Diced Tomatoes and Onions, Refried Beans, Spanish Rice,
Tortilla Chips, Sour Cream, Salsa, and a Choice of Lemonade,
Iced Tea, Fruit Punch, or Coffee

\$11.95 PER PERSON

Add Assorted Canned Soda or Bottled Water for \$1.50 per person

SUGGESTED DESSERT

Fresh Strawberry Shortcake for \$2.25 per person

COLD DELI

Great for pre-golf outing luncheons. This menu includes: Sliced Ham, Turkey,
and Roast Beef, Sliced Swiss, Provolone, and Cheddar Cheese, Assorted Breads,
Lettuce, Tomato, Onion, Mayo, Mustard, Fresh Vegetables with Dip, Potato Salad,
Fruit Salad, and a Choice of Lemonade, Iced Tea, Fruit Punch, or Coffee

\$9.95 PER PERSON

All menus include a choice of beverage and high quality disposable plates, cups, napkins, and silverware.





BOXED LUNCHES

All Box Lunches include a Sandwich as described below, a choice of Fresh Whole Fruit, Fresh Cut Fruit Salad, or Greek Pasta Salad, Kettle Chips, and a Chocolate Chip Cookie, and are served in an attractive, easy to handle, labeled container.

\$8.95 PER PERSON

Add Assorted Canned Soda or Bottled Water for \$1.50 per person

ROAST BEEF CHEDDAR

Roast Beef on a Brioche Bun with Lettuce, Sliced Tomato, Red Onion, and Cheddar Cheese

CHIPOTLE TURKEY CLUB

Chipotle Turkey on a Brioche Bun with Gouda Cheese, Hickory Smoked Bacon, Lettuce, Sliced Tomato, and Red Onion

BUFFALO CHICKEN SANDWICH

Sliced Buffalo Chicken Breast on a Brioche Bun with Lettuce, Sliced Tomato, and Red Onion

TURKEY CLUB

Brioche Bun topped with Sliced Roast Turkey, Salami, Capicola Ham, Provolone Cheese, Lettuce, Sliced Tomato, and Onion

GREEK VEGGIE WRAP

Spinach Wrap filled with Fresh Sliced Cucumbers, Sliced Tomatoes, Red Onion, Pepperoncini, Kalamata Olives, Feta Cheese, and Greek Dressing

CHICKEN CAESAR WRAP

Spinach Wrap filled with Sliced White Chicken Breast, Parmesan Cheese, Romaine Lettuce, and Caesar Dressing



All menus include a choice of beverage and high quality disposable plates, cups, napkins, and silverware.

A 6% Michigan Sales Tax and a 20% Delivery Fee will be added to the total price. Minimum order is 25 Box Lunches. Please choose a maximum of two types of sandwiches for orders under 50. All sodas or water, if ordered, will be served ice cold. Box Lunch orders must be made a minimum of 48 hours in advance. Box Lunches are available for pick-up or delivery.



GOLF OUTING

STATION BUFFET

A spectacular way to feed and impress the golfers on the course while saving time. Choose three of the four following stations for the golf course during your outing at various tee boxes. Add a 4th station for just \$5.00. These are professionally attended stations offering up freshly grilled items for your guests to enjoy while they play. The entire menu is available for your outing.

\$19.99 PER PERSON

CONEY DOG STATION

Grilled Hebrew National Hot Dogs, Buns, Chili Sauce, Shredded Cheese, Diced Onion, Diced Pickle, Diced Jalapeño, Diced Tomato, Mustard, Ketchup, and Bags of Potato Chips

PULLED PORK SLIDERS STATION

Pulled Barbecue Pork on Slider Buns, Fruit Kebobs, Kettle Chips, and Assorted Cookies

KEBOBS STATION

Marinated Steak Kebobs, Marinated Chicken Kebobs, Chips and Dip, and Cups of Greek Feta Salad

PRIME RIB SLIDERS STATION

Prime Rib sliced on-site, Slider Buns, Horseradish Sauce, Assorted Cheese Tray with Assorted Crackers, and Cups of Potato Salad
Add a fourth station on the course

DESSERT STATION

Assorted Mini Cheesecakes, Gourmet Dessert Bars, Caramel Pretzel Brownies, and Chocolate Fondue with accompaniments
to be set up for the awards ceremony at the end of your outing!

\$5.95 PER PERSON

All menus include a choice of beverage and high quality disposable plates, cups, napkins, and silverware.

A 6% Michigan Sales Tax and a 20% service charge will be added to the total.



WE
SPECIALIZE
IN GOLF
OUTINGS





NEW! INDIVIDUALLY PACKAGED MEALS

At Distinctive Catering we understand that during the COVID-19 crisis it is sometimes necessary for your guests to 'grab and go.' With that in mind, we have developed a line up of delicious, high quality, hot or cold ready-to-eat meals for your guests. All meals and sides will be delivered at the proper temperature and set out where you'd like for ease of serving. Napkins, flatware, and drinking cups will be provided.

15-30 People: 1 Menu Option 30-60 People: 2 Menu Options

60-90 People: 3 Menu Options 90+ People: 4 Menu Options

NEW! INDIVIDUAL FRESH ENTREE SALADS

CLASSIC COBB SALAD

A crisp bed of salad greens topped with grilled chicken, bacon, hard boiled eggs, bleu cheese crumbles, tomatoes, and red onions. Served with ranch dressing and a ciabatta roll with butter \$11.99 per person

PARMESAN CHICKEN CAESAR SALAD

Fresh cut romaine lettuce tossed in a creamy Caesar dressing, parmesan cheese, and a sliced grilled chicken breast. Served with a ciabatta roll and butter \$11.99 per person

SPINACH STEAK SALAD

A bed of fresh crisp greens topped with chopped tomatoes, red onions, bleu cheese crumbles, and sliced sirloin steak. Served with balsamic vinaigrette dressing and a ciabatta roll with butter \$12.99 per person

GREEK CHICKEN SALAD

Grilled marinated chicken, mixed greens, black olives, cucumbers, cherry tomatoes, and feta cheese served with Greek dressing \$11.99 per person

STRAWBERRY GRILLED CHICKEN SALAD

Crisp salad greens topped with seasoned grilled chicken, strawberries, candied walnuts, red onions, and feta cheese. Served with Vidalia onion dressing and a ciabatta roll with butter..... \$11.99 per person

CHEF SALAD

Crisp lettuce greens topped with sliced turkey and ham, cheddar and swiss cheeses, chopped bacon, eggs, and red onion. Served with ranch dressing and a ciabatta roll with butter \$11.99 per person



NEW! INDIVIDUAL HOT MEALS



SLICED TURKEY

Sliced roasted turkey served with stuffing, covered with turkey gravy, sweet corn, a crisp tossed mixed green salad with ranch dressing, and a ciabatta roll with butter. . . \$11.99 per person

SLICED HICKORY SMOKED HAM

A thick sliced piece of hickory smoked ham with a tarte cherry sauce, sweet potato casserole, and cut sweet corn. Served with a mixed green salad with ranch dressing, and a ciabatta roll with butter. \$11.99 per person

MOSTACCIOLI & ITALIAN SAUSAGE

Tender mostaccioli pasta topped with Italian sausage, homemade marinara sauce, and parmesan cheese. Served with cut sweet corn, a mixed green salad with ranch dressing, and garlic bread. \$12.99 per person

ITALIAN SAUSAGE BAKE

Fresh cut Italian sausage served over pasta and topped with homemade marinara sauce, parmesan cheese, with grilled onions and peppers. Served with a mixed green salad with ranch dressing, and garlic bread \$13.59 per person

GRILLED POT ROAST

USDA Choice tender pot roast in a beef sauce with roasted vegetables. Served with mashed potatoes, fresh green beans, a mixed green salad with ranch dressing, and a ciabatta roll with butter. \$12.99 per person

BEEF TIPS & NOODLES

Tender sautéed beef tips with a mushroom wine sauce served over egg noodles. Served with fresh green beans in garlic butter, a mixed green salad with ranch dressing, and a ciabatta roll with butter \$13.59 per person

HOMEMADE MEATLOAF

Homemade meatloaf topped with a rich beef sauce. Served with mashed potatoes and gravy, cut sweet corn, a mixed green salad with ranch dressing, and a ciabatta roll with butter \$12.99 per person

SLICED TENDERLOIN

USDA sliced chuck tenderloin topped with a rich bordelaise sauce. Served with duchess mashed potatoes, Sicilian blend vegetables, a mixed green salad with ranch dressing, and a ciabatta roll with butter \$14.99 per person

ROAST PORK TENDERLOIN

Sliced, seasoned, and roasted pork tenderloin with a green cognac cream sauce. Served with duchess mashed potatoes, Sicilian blend vegetables, a mixed green salad with ranch dressing, and a ciabatta roll with butter \$12.99 per person





NEW! INDIVIDUAL HOT MEALS

CHICKEN CHARDONNAY

Two boneless grilled chicken breasts smothered with sauteed mushrooms and onions and a chardonnay cream sauce. Served with duchess mashed potatoes, fresh green beans in garlic butter, a mixed green salad with ranch dressing, and a ciabatta roll with butter \$13.99 per person

CHICKEN POT PIE

A blend of chicken, peas, carrots, and onions in a rich chicken cream sauce and baked between layers of flaky pie dough. Served with duchess mashed potatoes, Sicilian blend vegetables, a mixed green salad with ranch dressing, and a ciabatta roll with butter \$12.99 per person

CHICKEN ENCHILADAS

Seasoned shredded chicken with onions and fresh cilantro wrapped in flour tortillas, topped with rancho sauce, cheddar and monterey jack cheeses, and then baked. Served with picante sauce, Spanish rice, refried beans, and a mixed green salad with ranch dressing. \$12.99 per person

SEAFOOD FETTUCCINI

Fettuccini noodles tossed in a creamy alfredo sauce and topped with crab meat, shrimp, and whitefish. Served with parmesan cheese, a mixed green salad with ranch dressing, and garlic bread. \$13.59 per person

CHICKEN FETTUCCINI ALFREDO

Fettuccini noodles tossed in a creamy alfredo sauce and topped with seasoned strips of grilled chicken and parmesan cheese. Served with a mixed green salad with ranch dressing and garlic bread. \$12.95 per person

SMOKED CHICKEN QUARTERS

Fresh mesquite-smoked grilled chicken quarters. Served with cut sweet corn, red beans and rice, along with a mixed green salad with ranch dressing, and garlic bread \$11.50 per person

BBQ PULLED PORK

Slow-roasted pulled pork in barbecue sauce with a gourmet bun. Served with baked beans, fresh cut corn, a crisp mixed green salad with ranch dressing, and a ciabatta roll with butter. \$12.50 per person

BBQ RIBS

A half rack of slow-roasted pork ribs brushed with our own sweet bourbon barbecue sauce. Served with baked beans, cut sweet corn, a mixed green salad with ranch dressing, and garlic bread. \$12.95 per person

POLISH FEAST

Homemade kielbasa, cabbage rolls, duchess mashed potatoes, a mixed green salad with ranch dressing, and a ciabatta roll with butter. \$13.59 per person



*6% Sales Tax and 20% Service Fee will be added to all Individually Packaged Meals

NEW! INDIVIDUAL BREAKFAST



CONTINENTAL BREAKFAST

Fresh cut fruit salad served with a bagel with cream cheese, and a fresh danish. Also includes orange juice \$8.95 per person

HEARTY BREAKFAST

Scrambled eggs with bacon, sausage links, breakfast potatoes, fresh cut fruit, and a danish roll. Also includes orange juice \$10.95 per person

NEW ENGLAND FRENCH TOAST

Thick slices of egg-battered bread grilled and served with hickory smoked bacon, strawberries, and maple syrup. Also includes orange juice. \$10.95 per person

BREAKFAST BURRITOS

Scrambled eggs with diced peppers, onions, bacon, and cheddar cheese wrapped in warm tortillas. Served with fresh fruit salad. Also includes orange juice. \$10.50 per person

DESSERTS

FRESH BAKED COOKIE \$1.50 each

CARAMEL APPLE CRUNCH BAR \$1.50 each

PUMPKIN OR APPLE PIE \$2.75 each

KAHLUA CHOCOLATE CHIP CHEESECAKE . . \$3.00 each

NEW YORK STYLE CHEESECAKE & STRAWBERRIES \$3.00 each

BEVERAGES

COKE, DIET COKE, AND SPRITE CANS OR BOTTLED WATER
\$1.50 each





DESSERTS

ASSORTED FRESH BAKED COOKIES

\$1.50 PER PERSON

Chocolate Chunk, Oatmeal Raisin, Reese's Pieces, White Chocolate Macadamia Nut

SALTED CARAMEL PRETZEL BROWNIES

\$2.25 PER PERSON

GOURMET DESSERT BARS

\$2.75 PER PERSON

Chocolate Marble, Caramel Apple, Lemon and Blueberry, and Cookies & Cream

ASSORTED SHEET CAKES

\$2.25 PER PERSON

Carrot, Chocolate, Vanilla, and German Chocolate



All menus include a choice of beverage and high quality disposable plates, cups, napkins, and

Catering Policies: All buffet per person prices include set-up and tear down of buffet tables, floor length linen tablecloths for the buffet tables, high quality disposable tableware, and service personnel to grill (if needed) and maintain the buffet. Prices are subject to 6% sales tax and 20% service fee. A 2.5% charge will be added to all invoices paid with any credit card. Prices in this flyer are valid for events held between May 1 – September 30, 2021. A deposit of 20% of the estimated total charge may be required when your event is scheduled. We accept check, debit, or credit card. Balance due prior to the event.

A final guarantee of the number of guests attending must be made a minimum of 10 days prior to the event. This guarantee is understood to be a minimum and may not be decreased. If we are unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of booking.

Minimum Guest Count of 50 Required. An Under Minimum fee may be added to groups under 50 guests. A travel fee will apply for events held outside of a 50 mile radius from our Catering Facility. Buffet lines can be maintained up to a total of two hours of service. . DROP OFF SERVICE AVAILABLE FOR GROUPS OF 25 OR MORE.



BAR PACKAGES

THE BUDGET PACKAGE

Beer, Wine, and Soda

Domestic and Craft Draft Beer (can serve two drafts), Three House Wines (Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir, Rosé, or Moscato), Coke, Diet Coke, Sprite, Vernors, Water Service, Grenadine, and Cherries

ESTIMATE \$11.95 - \$12.95 PER PERSON

THE SIGNATURE PACKAGE

Beer, Wine, Soda, and Two Signature Drinks

Domestic and Craft Draft Beer (can serve two drafts), Two House Wines (Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir, Rosé, or Moscato), two liquors of your choice with two mixer choices and garnishes, Coke, Diet Coke, Sprite, Vernors, and Water Service

ESTIMATE \$14.95 - \$15.95 PER PERSON

Upgrade to Call Liquors

\$1.00 ADDITIONAL PER PERSON

THE HOUSE PACKAGE

Beer, Wine, Heaven Hill Liquors, and Soda

Domestic and Craft Draft Beer (can serve two drafts), Three House Wines (Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir, Rosé, or Moscato), Heaven Hill Liquors: Whiskey, Vodka, Rum, Gin, Spiced Rum, and Peach Schnapps

Mixers

Soda, Tonic Water, Bloody Mary Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sour Mix, Grenadine, Coke, Diet Coke, Sprite, Vernors, and Water Service

Garnishes: Lemons, Limes, Olives, and Cherries

ESTIMATE \$16.95 - \$17.95 PER PERSON





BAR PACKAGES

THE CALL PACKAGE

Beer, Wine, Call Liquors, and Soda

Domestic and Craft Draft Beer (can serve two drafts), Specialty Wines: Rodney Strong Chardonnay, Mark West Pinor Noir, Movendo Moscato, Call Liquors: Tito's Handmade Vodka, Bombay Gin, Jack Daniels Whiskey, Bacardi Rum, Captain Morgan's Spiced Rum, DeKuiper Peach Schnapps, Sweet and Dry Vermouth

Mixers

Soda, Tonic Water, Bloody Mary Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sour Mix, Grenadine, Coke, Diet Coke, Sprite, Vernors, and Water Service

Garnishes: Lemons, Limes, Olives, and Cherries

ESTIMATE \$18.95 - \$19.95 PER PERSON

THE TOP SHELF PACKAGE

Beer, Wine, Top Shelf Liquors, and Soda

Domestic and Craft Draft Beer (can serve two drafts), Specialty Wines: Kendall Jackson Chardonnay, Trivento Malbec, Grand Traverse Riesling, Lunetta Procecco, Top Shelf Liquors: Grey Goose Vodka, Hendricks Gin, Makers Mark Bourbon, Dewar's White Label Scotch, Bacardi Rum Superior, The Kraken Black Spiced Rum, 1800 Silver Tequila, Grand Marnier, Sweet and Dry Vermouth

Mixers

Soda, Tonic Water, Bloody Mary Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sour Mix, Grenadine, Margarita Mix and Rocks Salt, Coke, Diet Coke, Sprite, Vernors, and Water Service

Garnishes: Lemons, Limes, Olives, and Cherries

ESTIMATE \$22.95 - \$23.95 PER PERSON



BAR POLICIES

Bar services are separate from catering services. All prices are subject to a 6% sales tax and a 20% service fee. Credit card payments are subject to a 2.5% processing fee. A deposit of 20% of the estimated total charge may be required when your event is scheduled.

A FINAL GUARANTEE OF THE NUMBER OF GUESTS ATTENDING MUST BE MADE 12 DAYS PRIOR TO THE EVENT. THIS GUARANTEE IS UNDERSTOOD TO BE A MINIMUM AND MAY NOT BE DECREASED. If we are unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of booking.

MINIMUM GUEST COUNT OF 50 REQUIRED. An under minimum fee may be added to groups under 50 guests. A travel fee will apply to events held outside of a 50 mile radius from our Catering Facility.

Bar packages include up to 5 hours of service. Additional time can be purchased for \$1.50 per person per hour or \$0.75 per person per half hour. All bar packages include high quality clear disposable cups. Glassware may be added for an additional \$2.00 per person. Cash bars for alcohol are prohibited. No shots, doubles, or pitchers will be served. We do not announce last call. Distinctive Catering is licensed through the State of Michigan and fully insured. No additional alcohol may be brought onto the event property by any client or guest. All alcohol must be purchased through our licensed bar service. Anyone 21 years of age or older will be charged adult pricing. Minors will be charged \$6.00. Any persons who appear under the age of 30 will be asked for identification by the servers and bartenders. Bartenders have the authority to refuse beverage service at any time to event attendees.

FOR ADDITIONAL BAR POLICIES, PLEASE VIEW OUR OFF-PREMISE BAR SERVICES MENU AT DISTINCTIVECATERING.COM OR CALL OUR BAR COORDINATOR AT [616.538.4384](tel:616.538.4384).

