



YOUR EVENT, DONE PERFECTLY.

MENU

Distinctive Catering also offers Bar Services!

We are committed to providing you with exceptional products, set-up, and professional bar services for your event. We can work with you to create custom bar packages to meet your needs.
Leave the work to us!

Bar services are separate from catering services with individual contracts and deposits for each.

For our full Bar Services Menu with details, products, and policies, please contact our bar event coordinator today at 616.538.4384, or visit our website.
Bar information can also be found on pages 30-34 of this menu.

Thank you for your interest in award-winning Distinctive Catering. We look forward to serving you!

Check out our reviews on Google, The Knot, Wedding Wire, Facebook, and our website!



Spectacular Charcuterie Display!
(See page 6 for details and pricing)

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Hors D'oeuvre Trays

Hors D'oeuvre Trays are great for festive occasions and may be added to any menu. Each tray is attractively decorated, garnished, and includes plates, forks, and napkins.

Gourmet Fruit and Cheese Display

Cantaloupe, honeydew, pineapple, strawberries, seasonal fruits and berries, and assorted cubed and gourmet cheeses served with assorted crackers
4.25 per person

Fresh Cut Deli Meat and Cheese Assortment

Ham, summer sausage, pepperoni, salami, assorted cubed and pimento cheese, and queen pimento stuffed olives served with assorted crackers
4.25 per person

Fresh Fruit Tray

Honeydew, cantaloupe, grapes, pineapple, strawberries, and seasonal fruits and berries
3.25 per person

Fresh Vegetables and Dip

Broccoli buds, celery sticks, baby carrots, cauliflower buds, cherry tomatoes, and assorted seasonal vegetables served with vegetable dip
2.95 per person

Cheese and Cracker Display

Cubed cheddar, Colby jack, pepper jack, and pimento cheese served with assorted crackers
3.50 per person

Gourmet Cheese Display

Havarti, Baby Brie, Boursin, Gouda, cubed, and pimento cheeses and grapes served with crackers and French baguette
3.95 per person

Tortilla Pinwheels

Ham, turkey, and a creamy ranch spread wrapped in tortilla shells and sliced into bite-sized wheels
2.95 per person

Vegetable Pinwheels

Sautéed spinach, sun-dried tomatoes, and a creamy ranch spread wrapped in a vegetable tortilla shell and sliced into bite-sized wheels
2.95 per person

Spectacular Charcuterie Display

Seasonal fruit, berries, and vegetables accompanied by pepperoni, salami, summer sausage, and cubed, boursin, and brie cheeses served with bread, crackers, and jams
Add On Price 8.50 per person
Standalone Price 12.00 per person

Tailgate Subs

Sliced ham, turkey, Swiss and American cheese, lettuce, tomato, and red onion cut into two-inch pieces and served with mayonnaise and mustard on the side
3.75 per person

Peel and Eat Shrimp

Large peel and eat shrimp iced on a tray and served with cocktail sauce
3.25 per person

Jumbo Marinated Grilled Shrimp

Jumbo shrimp marinated in olive oil, fresh oregano, garlic, lemon juice, honey, and Dijon mustard, grilled and served chilled
5.95 per person

Flank Steak Roll-Ups

Marinated flank steak grilled and wrapped around a sweet gherkin, then topped with a star of cream and Boursin cheese and a slice of green olive
3.25 per person

Beef Tenderloin Display

Thin-sliced beef tenderloin served chilled on French bread with romaine lettuce and red pepper aioli
4.50 per person

Antipasto Tray

Marinated mushrooms, artichoke hearts, roma tomatoes, fresh buffalo mozzarella, pepperoni, salami, capicola, and assorted olives served with French baguettes and assorted crackers
3.95 per person

Smoked Salmon Display

Smoked salmon, capers, red onion, egg, cream cheese, lemon, and dill served with assorted crackers
Small (serves approximately 50) 170.00
Large (serves approximately 100) 295.00

Hors D'oeuvres

Beer-Steamed Kielbasa with Sauerkraut

Fresh from Grand Rapids!
3.50 per person

Chicken Wings

Choice of buffalo, barbecue, bourbon, or parmesan garlic served with celery sticks and choice of bleu cheese or ranch dressing
3.50 per person

***Marinated Steak Kabobs**

Marinated steak skewered with tri-colored peppers and red onion and glazed with a light beef sauce
3.50 per person

Marinated Chicken Kabobs

Marinated chicken skewered with tri-colored peppers and red onion and glazed with a lemon garlic sauce
3.50 per person

Grilled Vegetable Kabobs

Skewered zucchini, summer squash, red onion, and colored peppers seasoned with garlic, olive oil, and Italian herbs
2.95 per person

Spinach and Artichoke Dip

Spinach, artichokes, and gourmet cheeses topped with fresh grated parmesan and served hot with pita chips
3.25 per person

Buffalo Chicken Dip

Diced chicken breast in a creamy buffalo sauce served hot with pita chips
3.25 per person

Crab Dip

Alaskan crab dip served hot with pita chips
3.50 per person

Queso Dip

Mexican-style cheese dip served with tortilla chips
3.25 per person
served with soft pretzel sticks
3.95 per person

Stuffed Mushroom Caps

Choice of sausage, seafood, or vegetable parmesan
2.95 per person

Meatballs

Choice of barbecue, Swedish, or peppercorn
2.25 per person

Stuffed Jalapeños

Fresh jalapeños stuffed with chorizo sausage and Mexican cheese, wrapped in bacon and baked
3.25 per person

Barbecue Pork Sliders

Hot barbecue pulled pork served with mini buns and coleslaw
4.25 per person

Caprese Skewers

Skewered fresh mozzarella, basil, grape tomatoes, and a Balsamic glaze
2.95 per person

Buffalo Mozzarella Bruschetta

Diced tomatoes, fresh buffalo mozzarella, garlic, basil, balsamic vinegar, and olive oil served with crispy bread rounds
2.95 per person

Alaskan Crab Cakes

Alaskan snow crab cakes lightly breaded and sautéed and served with red pepper aioli
4.25 per person

Hummus

Roasted red pepper hummus served with fresh pita bread and vegetables for dipping
2.95 per person

Dry Snacks

Great as appetizers or late-night snacks!

Mints

1.00 per person

Peanuts

1.00 per person

Pretzels

1.00 per person

Chex Mix

1.95 per person

Potato Chips and Dip

1.95 per person

Popcorn

1.95 per person

Goldfish Crackers

1.00 per person

Assorted Nuts

1.95 per person

Tortilla Chips and Salsa

1.95 per person

Strolling Stations

Enjoy a spectacular strolling station meal service for your event. Choose four stations to offer your guests to create a fun dining experience. This menu also includes a Coffee Station.

Stir Fry Station

Includes marinated steak, chicken, assorted fresh vegetables, fried rice, and sauces.

Pasta Station

Includes penne and fettuccine pastas, sausage, chicken, assorted vegetables, marinara and alfredo sauces, and Italian meatballs.

Fajita Station

Includes seasoned steak and chicken strips, roasted peppers and onions, bean dip, Spanish rice, soft tortilla shells, sour cream, salsa, and shredded cheddar cheese.

Baked Potato and Salad Station

Includes Idaho baked potatoes, butter, sour cream, broccoli, chives, crisp iceberg lettuce, crisp romaine lettuce, chopped bacon bits, grape tomatoes, cucumbers, red onion, shredded cheddar cheese, croutons, and ranch and Italian dressings

Chef-Carved Station

Includes choice of one meat carved on site: whole boneless roast turkey, herb-crusted pork loin, beef brisket, or bone-in smoked ham served with specialty sauces and miniature rolls

Substitute Prime Rib or Beef Tenderloin for an additional 3.95 per person.

Dessert Station

Includes assorted mini cheesecakes, gourmet dessert bars, brownies, and chocolate fondue with accompaniments

27.99 per person

Family Style

Enjoy the service of a plated dinner with the variety of a buffet!

Family Style dinners are served in bowls and platters to each guest table by our professional staff.

Family Style prices include china, linens, and professional servers.

Please be advised that Family Style service may not be available at all venues or event locations.

Choice of Two Entrées:

Baked Chicken, Smoked Chicken, Chicken Chardonnay, Herb Chicken, Chicken Marsala, Beef Pot Roast, Slow-Roasted Beef Brisket, Honey Glazed Ham, Barbecue Pork Ribs, Whole Boneless Roast Turkey, Beef Tips with Mushroom Wine Sauce, Creole Pork Tenderloin

Upgrade to Sliced Prime Rib in place of one entree for an additional 3.50 per person.

Upgrade to Tuscan Chicken for an additional 1.50 per person.

Choice of One Starch:

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins, Au Gratin Potatoes, Duchess Potatoes, Home-Style Stuffing with Gravy, Wild Rice

Choice of One Vegetable:

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

This Menu Also Includes:

Choice of Beer-Steamed Kielbasa with Sauerkraut (Fresh from Grand Rapids) **or** Barbecue Meatballs
Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

24.95 per person

Guest tables must be set for 8 guests per table for the Family Style service.

Plated Entrées

Let us serve you and your guests! All plated dinners include a choice of starch, choice of vegetable, Tossed Garden Salad with Ranch and Italian Dressings, Ciabatta Rolls with Butter, and a Coffee Station. (Limit of two entrées)

Plated dinners include china, linens, and professional servers.

Please be advised that plated meal service may not be available at all venues or event locations.

Beef Entrées

***Sirloin Steak**

8 Oz. USDA aged certified angus sirloin
grilled to perfection.
19.95 per person

***10 Oz. Prime Rib**

Herb-seasoned, slow-roasted prime rib with au jus
22.95 per person

***Chuck Tenderloin**

Grilled chuck tenderloin sliced and topped with
a choice of a rich bordelaise sauce or
caramelized onions and crumbled gorgonzola cheese
22.95 per person

Chicken Entrées

Chicken Chardonnay

Seared boneless chicken breast
smothered with sautéed mushrooms and onions
and topped with chardonnay cream sauce
19.95 per person

Fresh Herb Chicken

Grilled boneless chicken breast
marinated with fresh oregano, garlic, honey, and lemon
and topped with fresh herb sauce
19.95 per person

Chicken Marsala

Seared boneless chicken breast
topped with sautéed mushrooms and
finished with our own marsala wine sauce
19.95 per person

Tuscan Chicken

Boneless chicken breast
filled with sun-dried tomatoes, spinach, and ricotta
cheese and topped with a fresh basil sauce
22.95 per person

Beef and Chicken Combinations

***Chuck Tenderloin and Chicken**

Grilled chuck tenderloin with bordelaise sauce served
with a choice of Chicken Chardonnay,
Herb Chicken, or Chicken Marsala
24.95 per person

***Sirloin Steak and Chicken**

6 Oz. USDA choice aged certified Angus sirloin served
with a choice of Chicken Chardonnay,
Herb Chicken, or Chicken Marsala
22.95 per person

Upgrade to Tuscan Chicken in either combination plated for an additional *1.50 per person.*

Plated Entrées

Vegetarian Entrées

Roasted Stuffed Portabella

Stuffed with Boursin and asiago cheese, artichokes, wild rice, and sautéed leeks and then finished with chardonnay cream sauce
18.50 per person

Penne Pasta with Chardonnay Sauce

Penne pasta blended with roasted garlic, fresh basil, roasted tomato, and chardonnay cream sauce
18.50 per person

Vegan Stir Fry

Fresh seasonal vegetables stir-fried in plum and soy sauce and served over rice
18.50 per person

Vegan Mediterranean Pasta

Cavatappi pasta tossed with olive oil, garlic, black olives, artichokes, and diced tomatoes
18.95 per person

Vegetarian Lasagna

Ricotta, parmesan, and mozzarella cheese layered with spinach, mushrooms, onion, green pepper, lasagna noodles, and marinara sauce
18.95 per person

Penne Pasta with Vodka Sauce

Penne pasta in a creamy vodka sauce.
18.50 per person

Seafood Entrées

Seafood Fettuccine

Fettuccine pasta tossed in a creamy alfredo cream sauce and topped with scallops, shrimp, and crab meat
19.95 per person

Broiled Salmon

Broiled fresh Atlantic 8 Oz. salmon topped with dill cream sauce
20.95 per person

Whitefish

Fresh whitefish topped with cilantro lime butter sauce
19.95 per person

Pork Entrées

Roast Pork Loin

Boneless roast pork loin with a green peppercorn cognac cream sauce
19.95 per person

Creole Pork Tenderloin

Cajun seasoned marinated and grilled pork tenderloin served with creole sauce
19.95 per person

Stuffed Pork Loin

Roast pork loin stuffed with Italian sausage and topped with a coarse Dijon mustard and chive sauce
19.95 per person

Starch Options

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

Vegetable Options

Fresh Broccoli, Sicilian Blend Vegetables, Whole Maple Glazed Baby Carrots, Fresh Green Beans with Garlic Butter, Green Beans with Bacon and Mushrooms, Root Vegetables with Herb Butter

Buffet-Style Menus

All of our buffets are available with three different service options and pricing levels.

Standard Level of Service

This level includes tables and white floor length tablecloths for the buffet tables only.

Our professional staff will set up, maintain, and tear down the buffet.

For the barbecue and grill menus, we will provide our own grill and our staff will grill on-site when appropriate. Includes disposable standard white plastic plates, napkins, silverware, and cups.

The buffet prices listed in this menu include the Standard Level of Service.

Deluxe Premium Level of Service

This level includes tables for the buffet and white linen tablecloths for all of your guest and additional tables. Floor length tablecloths will be provided for the buffet tables as well as the head, cake, and gift tables. Our professional staff will set up, maintain, and tear down the buffet as well as clear plates.

For the barbecue and grill menus, we will provide our own grill and our staff will grill on-site when appropriate. Includes disposable white plastic plates with a silver rim, high-end disposable dinner napkins, disposable cups, and disposable silver flatware (See image below).

To upgrade to the Premium Level of Service, add an additional 2.50 per person to the buffet pricing.

**Deluxe Premium Level
disposable tableware!**



Full Level of Service

This level includes tables for the buffet and white linen tablecloths for all of your guest and additional tables. Floor length tablecloths will be provided for the buffet tables as well as the head, cake, and gift tables. Our professional staff will set up, maintain, and tear down the buffet.

For the barbecue and grill menus, we will provide our own grill and our staff will grill on-site when appropriate. Includes china tableware, glass water goblets, linen dinner napkins, and real flatware. Our service staff will set the tables with the tableware, serve plated salads if included in your menu choice, clear plates, and release tables for the buffet.

**To upgrade to the Full Level of Service, add an additional 4.50 per person to the buffet pricing.
Please advise that some venues require the Full Level of Service.**

Build Your Own Hors D'oeuvres Buffet

Includes Gourmet Fruit and Cheese Display, Barbecue Meatballs, Fresh Vegetables and Dip, Choice of *three* additional Hors D'oeuvres, and a Coffee Station

Hors D'oeuvre Choices:

Hot Options:

Alaskan Crab Cakes
Sausage Stuffed Mushroom Caps
Seafood Stuffed Mushroom Caps
Vegetable Parmesan Stuffed Mushroom Caps
Beer-Steamed Kielbasa with Sauerkraut (Fresh from Grand Rapids)
Marinated Steak Kabobs
Marinated Chicken Kabobs
Grilled Vegetable Kabobs
Barbecue, Bourbon, Buffalo, *or* Parmesan Garlic Chicken Wings
Queso Dip with Tortilla Chips
Spinach and Artichoke Dip with Pita Chips
Crab Dip with Pita Chips
Buffalo Chicken Dip with Pita Chips
Barbecue Pork Sliders
Stuffed Jalapeños

Cold Options:

Flank Steak Roll-Ups
Roasted Red Pepper Hummus with Fresh Vegetables and Pita Bread
Caprese Skewers
Tortilla Pinwheels
Vegetable Pinwheels
Buffalo Mozzarella Bruschetta with Crispy Bread Rounds
Tailgate Subs

16.95 per person

Add additional hors d'oeuvres for an additional 2.00 per person per hors d'oeuvre.

Budget Buffet

Choice of One Entrée:

Baked Chicken, Chicken Pot Pie, Honey Glazed Ham, Beef Pot Roast, Meatloaf, Beef Tips with Mushroom Wine Sauce, Pulled Barbecue Pork or Chicken, Barbecue Pork Ribs, Whole Boneless Roast Turkey, Herb-Crusted Pork Loin, Beer-Steamed Kielbasa with Sauerkraut (Fresh from Grand Rapids), Vegetarian Lasagna, Vegan Stir Fry

Choice of One Starch:

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

Choice of One Vegetable:

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

Choice of Two Prepared Salads:

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

This Menu Also Includes:

Barbecue Meatballs
Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

15.50 per person

Add a second starch or vegetable for an additional *1.50 per person*.

Substitute one entrée for Chicken Chardonnay, Chicken Marsala, Herb Chicken, Smoked Chicken, or Slow-Roasted Beef Brisket for an additional *1.50 per person*.

Substitute one entrée for Chuck Tenderloin with Bordelaise Sauce or Tuscan Chicken for an additional *2.50 per person*.

Signature Buffet

Choice of Two Entrées:

Baked Chicken, Chicken Pot Pie, Smoked Chicken, Honey Glazed Ham, Beef Pot Roast, Slow-Roasted Beef Brisket, Meatloaf, Beef Tips with Mushroom Wine Sauce, Pulled Barbecue Pork or Chicken, Barbecue Pork Ribs, Whole Boneless Roast Turkey, Herb-Crusted Pork Loin, Beer-Steamed Kielbasa with Sauerkraut (Fresh from Grand Rapids), Vegetarian Lasagna, Vegan Stir Fry

***Slow-Roasted, Chef-Carved Prime Rib available for an additional 3.95 per person.
The Turkey or Pork Loin can be chef-carved on-site for an additional 75.00.**

Choice of One Starch:

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

Choice of One Vegetable:

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

Choice of Two Prepared Salads:

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

This Menu Also Includes:

Choice of Beer-Steamed Kielbasa with Sauerkraut (Fresh from Grand Rapids) *or* Barbecue Meatballs
Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

17.50 per person

Add a second starch or vegetable for an additional 1.50 per person.

Substitute one entrée for Chicken Chardonnay, Chicken Marsala, or Herb Chicken for an additional 1.50 per person.

Substitute one entrée for Chuck Tenderloin with Bordelaise Sauce or Tuscan Chicken for an additional 2.50 per person.

Ultimate Signature Buffet

Choice of One Appetizer:

Barbecue, Swedish, *or* Peppercorn Meatballs
Fresh Vegetables and Dip
Cheese and Crackers
Beer-Steamed Kielbasa with Sauerkraut (Fresh from Grand Rapids)

Choice of Two Entrées:

*Chef-Carved Slow-Roasted Prime Rib, Chicken Chardonnay, Chicken Marsala, Herb Chicken, Chicken Pot Pie, Smoked Chicken, Herb-Crusted Pork Loin, Chuck Tenderloin with Bordelaise Sauce, Slow-Roasted Beef Brisket, Meatloaf, Beef Tips with Mushroom Wine Sauce, Whole Boneless Roast Turkey, Honey Glazed Ham, Creole Pork Tenderloin, Vegetarian Lasagna, Vegan Stir Fry

**The Turkey or Pork Loin can be chef-carved on-site for an additional 75.00.
Substitute one entrée for Tuscan Chicken for an additional 1.50 per person.**

Choice of Three Sides:

Starch Sides

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

Vegetable Sides

Buttered Corn, Sicilian Blend Vegetables, Fresh Green Beans with Garlic Butter, Green Beans with Bacon and Mushrooms, Maple Glazed Baby Carrots, Root Vegetables with Herb Butter

Prepared Salad Sides

Fresh Cut Fruit Salad, Greek Pasta Salad, Potato Salad, Coleslaw

Choice of One Salad:

Mixed Green Salad

Mixed greens, cashews, dried cherries, and Boursin cheese served with ranch and raspberry vinaigrette dressings

Caesar Salad

Romaine lettuce, parmesan cheese, and croutons served with caesar dressing

Greek Salad

Mixed greens, black olives, cucumbers, cherry tomatoes, and feta cheese served with Greek dressing

Tossed Garden Salad

Iceberg and mixed greens, cherry tomatoes, cucumber, red onion, and shredded tri-colored carrots served with ranch and Italian dressings

This Menu Also Includes:

Ciabatta Rolls with Butter
Coffee Station

21.95 per person

Italian Pasta Buffet

Includes a Choice of three Entrées, one Vegetable,
one Prepared Salad, Caesar Salad, Garlic Bread, and a Coffee Station

Meat Entrées

Lasagna

Prepared fresh at our facility the old-fashioned way

Italian Sausage

Fresh Italian sausage mixed with roasted peppers,
onions, and marinara sauce

Mostaccioli and Sausage

Fresh ground Italian sausage, roasted peppers,
onions, and mostaccioli blended with
marinara sauce and fresh herbs

Chicken Fettuccine Alfredo

Fettuccine pasta tossed in a creamy alfredo cream
sauce and topped with grilled chicken breast

Chicken Parmesan

Boneless chicken breast breaded and sautéed to a
golden brown and topped with marinara sauce and
mozzarella cheese

Chicken Marsala

Boneless chicken breast seared to perfection
and topped with sautéed mushrooms
and marsala sauce

Meatless Entrées

Vegetarian Lasagna

Ricotta, parmesan, and mozzarella cheese layered
with spinach, mushrooms, onion, green peppers,
lasagna pasta, and marinara sauce

Pasta Primavera

Broccoli, cauliflower, carrots, and sautéed onions
with fettuccine pasta served in a rich alfredo sauce

Penne Pasta with Chardonnay Sauce

Penne pasta mixed with roasted garlic,
fresh basil, and roasted tomatoes tossed in a
chardonnay cream sauce (may be substituted with
marinara or vodka sauce)

Vegan Mediterranean Pasta

Cavatappi pasta tossed with olive oil, garlic, black
olives, artichokes, and diced tomatoes

Lentil Bolognese Zucchini Pasta

A hearty red sauce with lentils and carrots over
zucchini noodles

Vegetables

Sicilan Blend Vegetables, Fresh Green Beans with
Garlic Butter, Green Beans with Bacon and
Mushrooms, Maple Glazed Baby Carrots,
Fresh-Steamed Broccoli, Buttered Corn

Prepared Salads

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

17.95 per person

Hawaiian Buffet

Entrées:

Hawaiian Chicken
Pulled Pork with Buns and Barbecue and Bourbon Sauces

Choice of One Starch:

Parsley Buttered Redskins, Duchess Potatoes,
Baked Potato with Butter and Sour Cream,
Citrus Rice, Wild Rice

Choice of One Vegetable:

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

Choice of One Prepared Salad:

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

This Menu Also Includes:

Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

15.50 per person

Polish Buffet

Main Entrées and Sides

Kielbasa with Sauerkraut (Fresh from Grand Rapids)
Pierogis
Kapusta
Cabbage Rolls

Choice of One Prepared Salad:

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

This Menu Also Includes:

Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

15.50 per person

Fajita Buffet

This Menu Includes:

Seasoned and Grilled Fajita Steak Strips
Seasoned and Grilled Fajita Chicken Breast Strips
Roasted Peppers and Onions
6-Inch Flour Tortillas
Spanish Rice
Refried Beans
Tortilla Chips
Shredded Lettuce and Cheddar Cheese
Diced Tomatoes
Guacamole, Salsa, and Sour Cream
Coffee Station

14.95 per person

Taco Bar

This Menu Includes:

Seasoned Ground Beef
Shredded Chicken
Soft and Hard Taco Shells
Refried Beans
Spanish Rice
Tortilla Chips
Shredded Lettuce and Cheddar Cheese
Diced Tomatoes and Onions
Salsa and Sour Cream
Coffee Station

12.95 per person

Grill-Outs and Barbecues

All American Picnic Buffet

Grilled On-Site!

Grilled Meats:

*1/3 Pound Burgers
Bratwurst
Hot Dogs

Condiments and Toppings:

Buns
Ketchup, Mustard, Mayonnaise, Relish, Diced Onion
Sliced Swiss and American Cheese

Sides:

Baked Beans
Potato Salad and Coleslaw
Potato Chips and Dip

10.50 per person

Western Barbecue Buffet

Choice of One Entrée:

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

**The Sizzlers and Boneless Chicken Breast will be grilled on-site!
Add a second entrée choice for an additional 3.25 per person.**

Sides:

Baked Potatoes with Butter and Sour Cream
Fresh Corn on the Cob with Melted Butter
Coleslaw and Greek Pasta Salad

This Menu Also Includes:

Tossed Garden Salad with Ranch and Italian Dressings
Garlic Bread

14.95 per person

Add Lemonade, Iced Tea, Fruit Punch, or Coffee for 1.00 per person.

Add Coke, Diet Coke, Sprite, or Ginger Ale for 1.69/can.

Grill-Outs and Barbecues

Create Your Own Smokin' Barbecue Feast

Choice of Two Entrées:

Seasoned USDA Choice Beef Brisket, Fresh Mesquite Smoked Chicken Quarters, Barbecue Pork Ribs, Smoked Polish or Andouille Sausage, Barbecue Rib Tips

Add a third entrée choice for an additional 3.25 per person.

Choice of Two Sides:

House-made Macaroni and Cheese, Baked Beans, Fresh Corn on the Cob, Potato Chips and Dip, Red Beans and Rice, Garlic Mashed Redskins with Gravy

Choice of Two Salads:

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

Choice of One Bread:

Garlic Bread, Cornbread, Ciabatta Rolls with Butter

15.95 per person

Hog-Tied Pig Roast

Entrées:

***Slow-Roasted Pig (Prepared and carved with showmanship at your site)**

Served with Buns, Barbecue and Bourbon Sauces on the side

Add a second entrée choice for an additional 3.25 per person.

Sides:

Fresh Corn on the Cob with Melted Butter

Baked Beans

Fruit Salad and Potato Salad

Potato Chips and Dip

15.95 per person

(Minimum of 100 guests required for this menu)

Add Lemonade, Iced Tea, Fruit Punch, or Coffee for 1.00 per person.

Add Coke, Diet Coke, Sprite, or Ginger Ale for 1.69/can.

Distinctive Boxed Lunches

All Boxed Lunches include the 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.

Add soda or bottled water for *1.69 per can/bottle*.

Sandwiches

Roast Beef Cheddar

Lean USDA roast beef on a Brioche bun with lettuce, sliced tomato, red onion, and cheddar cheese
9.95 per person

Turkey Club

Brioche bun topped with sliced roast turkey, salami, capicola ham, provolone cheese, lettuce, sliced tomato, and, onions
9.95 per person

Chipotle Turkey Club

Chipotle turkey on a Brioche bun with Gouda cheese, hickory smoked bacon, lettuce, sliced tomato, and red onion
9.95 per person

Chicken Salad Croissant

Fresh chicken salad on a croissant with lettuce and tomato
9.95 per person

Buffalo Chicken Sandwich

Sliced buffalo chicken breast on a Brioche bun with provolone cheese, lettuce, sliced tomato, and red onion
9.95 per person

Chicken Caesar Wrap

Spinach wrap filled with sliced white chicken breast, parmesan cheese, romaine lettuce, and caesar dressing
9.95 per person

Greek Veggie Wrap

Spinach wrap filled with fresh sliced cucumbers, sliced tomatoes, red onion, pepperoncini, Kalamata olives, spinach, feta cheese, and Greek dressing
9.95 per person

Pulled Barbecue Pork Sandwich

Pulled barbecue pork on a Brioche bun with cheddar cheese and red onion
9.95 per person

Noteable Boxed Lunch Information

Minimum order of 25 Boxed Lunches is required.

Orders below 50 will be subject to an under minimum fee.

Please choose a maximum of *two* types of sandwiches for orders under 50 Boxed Lunches.

All Boxed Lunches are served in an attractive, easy to handle, and labeled container.

All sodas or water, if ordered, will be served ice cold.

Boxed Lunch orders must be placed a minimum of *48 hours* in advance.

Boxed lunches are available for pick-up or delivery.

All prices are subject to a 6% sales tax. All deliveries are subject to a 20% delivery fee.

Luncheons

Luncheon menus are available Monday-Friday from 10:00 AM-2:00 PM *only*.

Cold Deli Buffet

This Menu Includes:

Sliced Ham, Turkey, and Roast Beef
Sliced Swiss, Provolone, and Cheddar Cheese
Assorted Breads
Lettuce, Tomato, Mayonnaise, and Mustard
Fresh Vegetables with Dip
Potato Salad, Fruit Salad

10.95 per person

Baked Potato and Salad Bar

This Menu Includes:

Large Idaho Baked Potatoes with Butter, Sour Cream, Chives, and Broccoli
Crisp Iceberg Lettuce, Crisp Romaine Lettuce
Chopped Bacon Bits, Grape Tomatoes, Cucumbers, Red Onion, Egg,
Croutons, Shredded Cheddar Cheese
Ranch and Italian Dressings
Ciabatta Rolls with Butter

10.95 per person

Add Soup to your Luncheon!

Cheesy Broccoli, Chili, White Chicken Chili,
Chicken Noodle, Tomato Bisque, Soup Du Jour

2.95 per person per soup

Add Lemonade, Iced Tea, Fruit Punch, or Coffee for 1.00 per person.

Add Coke, Diet Coke, Sprite, or Ginger Ale for 1.69/can.

Breakfast

Breakfast menus are available until 2:00 PM *only*.

Continental Breakfast

This Menu Includes:

Assorted Bagels, Baked Goods, and Pastries
Cream Cheese, Honey Cinnamon Butter, and Preserves
Fresh Cut Fruit Salad
Coffee Station with Assorted Creamers and Sugars
Orange Juice

7.95 per person

Breakfast Buffet

This Menu Includes:

*Scrambled Eggs
Bacon and Sausage Links
Choice of French Toast with Syrup *or* Biscuits and Sausage Gravy
Choice of Hash Browns *or* American Fries
Mini Muffins, Fruit Danish Rolls, and Assorted Baked Goods
Fresh Cut Fruit Salad
Coffee Station with Assorted Creamers and Sugars
Orange Juice

12.95 per person

**Add an *Omelet Station* to your Breakfast!
Prepared to order live by our trained chefs!**

Toppings include Ham, Sausage, Mushrooms, Onions, Diced Tomato,
Green Pepper, and Shredded Cheddar Cheese

4.50 per person

Signature Bruncheon

The Bruncheon menu is available until 2:00 PM *only*.

Brunch Buffet

Choice of One Entrée:

Baked Chicken, Smoked Chicken, Honey Glazed Ham, or Roast Turkey with Gravy

***Slow-Roasted, Chef-Carved Prime Rib available for an additional 3.95 per person.
The Roast Turkey or Glazed Ham can be chef-carved on-site for an additional 75.00.
Add a second entree for an additional 3.25 per person.**

Choice of One Starch:

Au Gratin Potatoes, Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins

Choice of One Vegetable:

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

This Menu Also Includes:

Scrambled Eggs
Hickory Smoked Bacon
Sausage Links
Biscuits and Sausage Gravy
American Fries
Fresh Fruit Tray
Assorted Pastries and Baked Goods
Assorted Juices
Coffee Station with Assorted Creamers and Sugars

15.95 per person

Desserts

House-Baked Pies

Bourbon Pecan, Key Lime,
Dutch Apple, Boston Cream,
Cherry, Blueberry,
Peach, or Pumpkin
2.95 per person

Assorted Cheesecakes

**Great for couples who do not
want a traditional wedding cake!**

Kahlua Chocolate Chip,
Frangelico Hazelnut,
Amaretto Almond, or
New York Style with
Sliced Strawberries, or Chocolate
or Caramel Sauce
3.50 per person

Gourmet Cakes

Black Forest, Deluxe Carrot,
Red Velvet Torte, Tiramisu
3.25 per person

Assorted Cookies

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

Chocolate Covered Strawberries

\$1.50 each

Brownies

Salted Caramel Pretzel Brownies
2.25 per person

Assorted Gourmet Dessert Bars

Chocolate Marble,
Caramel Apple,
Lemon and Blueberry,
Cookies and Cream
2.75 per person

Chocolate Fondue

Chocolate Fondue with Pineapple
Chunks, Strawberries,
Rice Krispies Treats,
Shortbread Cookies, Pretzel Logs,
and Marshmallows for dipping
3.95 per person

Assorted Sheet Cakes

Carrot, Chocolate, Vanilla,
German Chocolate
2.50 per person

Add a Dessert Station to your event!

Includes Assorted Mini Cheesecakes, Gourmet Dessert Bars,
Brownies, and Chocolate Fondue with Pineapple Chunks, Strawberries,
Rice Krispies Treats, Shortbread Cookies, Pretzel Logs,
and Marshmallows for dipping

5.95 per person

Non-Alcoholic Beverages

Cold Beverages

Lemonade	Bottled Water
<i>1.00 per person</i>	<i>1.69 per bottle</i>
Iced Tea	Assorted Canned Soda
<i>1.00 per person</i>	<i>1.69 per can</i>
Fruit Punch	White Grape Punch
<i>1.00 per person</i>	<i>1.00 per person</i>

Coffee Stations

Regular or Decaf. Coffee

Includes Assorted Creamers and Sugars
12.00 per gallon
(Minimum of three gallons required)

Deluxe Coffee Station

Includes Regular or Decaf. Coffee,
Assorted Syrups and Creamers, Cinnamon Sticks,
Whipped Cream, and Chocolate and
Caramel Topping
2.95 per person

Hot Cocoa Bar

Hot Cocoa

Includes Hot Water served with Cocoa Packets
1.50 per person

Deluxe Hot Cocoa Station

Includes Hot Water, Hot Cocoa Packets,
Marshmallows, Chocolate and Caramel Topping,
Assorted Sprinkles, Cinnamon Sticks,
Whipped Cream, and Cherries
3.25 per person

All beverages are served through the dinner service.

Policies

- A deposit in the amount of 20% of the estimated total cost will be required within three weeks of scheduling your event. The deposit will be returned if your event is canceled 180 days prior to the reserved day. If an event is canceled within 180 days of the event the deposit is non-refundable. These deposits can be applied towards another event within one year of your original booking date. ALL minimums apply. **Events canceled within 30 days of the event will be required to pay the full contracted balance.**
- **All prices are subject to a 6% sales tax and 20% service fee.**
- **All credit card payments are subject to a 2.5% processing fee.**
- The balance in full is due one day PRIOR to the event. We accept cash, check, or all major credit cards.
- A guaranteed guest count is required 10-12 days prior to your scheduled 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 deposit.
- A travel fee will apply for events held outside of a 50-mile radius from the Distinctive Catering and Banquet Center.
- Buffet lines can be maintained up to a total of two hours of service upon request for open-house style events. Arrangements must be made when finalizing. Each additional hour over the two-hour serving time will incur a \$100.00 fee.
- If serving time of any menu is more than 30 minutes off from the scheduled time, Distinctive Catering cannot be held responsible for the quality or temperature of the food. There may be an additional charge of \$50.00 for each half-hour serving time is delayed.
- For Full Service china events, an exact number of guest tables and number of guest seats is required 10-12 days before your scheduled event to guarantee an adequate amount of china is provided.
- If china tableware is desired, it must be provided by Distinctive Catering. Outside china not permitted.
- Receptions with on-site ceremonies will be subject to a \$200.00 fee. This is to account for the early/ additional time staff will be on site for set up so your ceremony is not disrupted.
- All menu choices have a 50-person minimum (with the exception of the Pig Roast). Events with 25-50 guests can be accommodated for an additional fee. Drop off service is available for groups of 25 or more. A 6% sales tax and 20% service fee both apply to drop off orders. An under minimum fee will apply to drop off orders of less than 50 guests. Pick up service is available for groups of 20 or more for no additional fee. A 6% sales tax and a 10% service fee will be applied to pick up orders. For groups under 20, please visit our sister company's website at www.corporatecaterers.com.
- Pick up orders will be charged \$7.00/wire chafer to keep the food hot during serving.

Policies

- Distinctive Catering will make every effort to accommodate special dietary requirements. Arrangements must be made in advance.
- Plated Entrées will require place cards at each place setting to identify guest's choice of menu items. A list of table numbers with quantity of each entrée must be provided when finalizing.
- Family Style menus are available at select locations. Maximum of eight guests per table are required for the Family Style service.
- All food must be provided through Distinctive Catering. Specialty cakes and desserts will be allowed if provided through a licensed bakery.
- All menu items must be purchased for the full head count (appetizers, desserts, etc.).
- Cake service is \$1.00 per person and includes our staff cutting and serving your cake on china plates. Disposable cake service is \$0.50 per person and includes our staff cutting and plating your cake on disposable plates. The disposable service does not include our staff serving your cake. If we do not provide the cake service, you will be responsible for your own cake plates, forks, knife, and server.
- Some menu packages do not include linens, however, we have them available to rent. White linen tablecloths are \$5.00 each and linen napkins are \$1.00 each. You are able to upgrade to ivory or black tablecloths for an additional \$3.00 per tablecloth. The linens we provide for guest tables at the included pricing are not floor length tablecloths. Floor length tablecloths can be special ordered for round guest tables for \$15.00 per tablecloth. Floor length tablecloths can be special ordered for rectangular guest tables for \$10.00 per tablecloth. Please be advised that some venues require floor-length tablecloths.
- For menus that include linens, the tablecloths may be picked up a couple days in advance at Distinctive Catering located at 4945 Division Ave. S. in Wyoming. These arrangements must be made when finalizing 10-12 days prior to your event. If unable to pick up tablecloths in advance, staff can deliver them the day of your event, but they will not arrive until 1.5-2 hours prior to guest arrival. Clients are responsible for returning the linens to the same location the Monday or Tuesday following the event.
- Prices are subject to change due to market conditions. Contracted prices will be honored.
- Throughout the menu you will find items marked with an *. These items may contain raw or undercooked ingredients, or can be cooked to order. Notice: Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness.
- Prices in this menu are for off-premise catering. Distinctive Catering and Banquet Center's own and some partnered venues have separate menus.

Bar Packages

The Budget Package: Beer, Wine, and Soda

Domestic and Craft Beer

Choice of One Domestic and One Craft Beer

Choice of Three House Wines

Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir,
Moscato, White Zinfandel, *or* Rosé

Soda

Coke, Diet Coke, Sprite, Vernors Ginger Ale

This Package Also Includes:

Water Service
Grenadine and Cherries

13.50-14.50 per person

The Signature Package: Beer, Wine, Soda, and Two Signature Drinks

Domestic and Craft Beer

Choice of One Domestic and One Craft Beer

Choice of Three House Wines

Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir,
Moscato, White Zinfandel, *or* Rosé

Soda

Coke, Diet Coke, Sprite, Vernors Ginger Ale

Liquors, Mixers, and Garnishes

Two House Liquors of your choice with *two* mixers and garnishes.

Upgrade to Call Liquors for an additional *1.00 per person per liquor.*

This Package Also Includes:

Water Service
Grenadine and Cherries

15.95-16.50 per person

See page 33 for Domestic and popular Craft Beer options, plus wines and popular Signature Drinks!

Bar Packages

The House Package: Beer, Wine, Heaven Hill Liquors, and Soda

Domestic and Craft Beer

Choice of One Domestic and One Craft Beer

Choice of Three House Wines

Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir,
Moscato, White Zinfandel, *or* Rosé

Heaven Hill Liquors

Whiskey, Vodka, Rum, Gin, Spiced Rum, DeKuyper Peach Schnapps

Mixers and Garnishes

Soda, Tonic Water, Bloody Mary Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sour Mix, Grenadine
Lemons, Limes, Olives, Cherries

Soda

Coke, Diet Coke, Sprite, Vernors Ginger Ale

17.95-19.50 per person

The Call Package: Beer, Wine, Call Liquors, and Soda

Domestic and Craft Beer

Choice of One Domestic and One Craft Beer

Specialty Wines

Rodney Strong Chardonnay, Robert Mondavi Pinor Noir, Movendo Moscato

Call Liquors

Tito's Handmade Vodka, Bombay Gin, Jack Daniel's Whiskey, Bacardi Rum, Malibu Rum,
Captain Morgan's Spiced Rum, DeKuyper Peach Schnapps, Sweet & Dry Vermouth

Mixers and Garnishes

Soda, Tonic Water, Bloody Mary Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sour Mix, Grenadine
Lemons, Limes, Olives, Cherries

Soda

Coke, Diet Coke, Sprite, Vernors Ginger Ale

19.95-21.95 per person

All Bar Packages include Water Service!

Bar Packages

The Top Shelf Package: Beer, Wine, Top Shelf Liquors, and Soda

Domestic and Craft Beer

Choice of One Domestic and One Craft Beer

Specialty Wines

Kendall Jackson Chardonnay, Trivento Malbec, Grand Traverse Riesling, Lunetta Prosecco

Top Shelf Liquors

Grey Goose Vodka, Hendricks Gin, Maker's Mark Bourbon, Dewars White Label Scotch, Bacardi Rum Superior, The Kraken Black Spiced Rum, 1800 Silver Tequila, Grand Marnier, Sweet & Dry Vermouth

Mixers and Garnishes

Soda, Tonic Water, Bloody Mary Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sour Mix, Grenadine
Lemons, Limes, Olives, Cherries

Soda

Coke, Diet Coke, Sprite, Vernors Ginger Ale

23.95-25.95 per person

**Add a champagne toast for the head table for an additional *3.00 per person*.
Add a champagne toast for all of your guests for an additional *2.00 per person* if we are catering the food for the event. Add a *150.00 pouring fee* if we are not catering the food.
Includes St. Julian Sparkling Grape Juice and Andre Spumante or Blush Champagne with champagne glasses.**

Beers, House Wines, and Signature Drinks

House Wines

Shades of White Shades of Red

Dry Chardonnay Dry Merlot
Semi Sweet Pinot Grigio Dry Cabernet
Sweet Moscato Dry Pinot Noir

Shades of Blush

Semi Sweet Rosé
Sweet White Zinfandel

All House Wines are from Canyon Road Winery in California. Created in 1980, Canyon Road is a California Winery owned by beverage conglomerate E&J Gallo. Canyon Road Winery focuses on single variety wines that are most popular in California. Call and Top Shelf Wines are listed with these Packages.

Beers

Domestic Beer Choices

Budweiser, Bud Light, Miller Lite, Coors Light,
Pabst Blue Ribbon, Labatt Blue

Craft Beer Options

Founder's Brewing Company

All Day IPA, Centennial IPA, Solid Gold, Porter

Bell's Brewery

Oberon or Octoberfest (seasonal), Two Hearted,
Amber Ale

Perrin Brewing Company

Black, Gold Ale, Raspberry Blond (seasonal)

Short's Brewing Company

Soft Parade, Pale Ale, Bellaire Brown

Blue Moon

Belgian White

Ciders

Angry Orchard, Vandermill Apple

Bottled Beer

Bottled Beer can be ordered in cases of 24.
Domestic cases of beer are *80.00 each* and
craft cases of beer are *106.00 each*.

Signature Drink Suggestions

Mojito
Margarita
Gin and Tonic
Whiskey and Ginger Ale
Mimosa
Rum and Coke
Vodka Cranberry Spritzer
Tequila Sunrise

You can also create your own signature drink. Check with an event coordinator regarding additional costs associated with certain signature drinks.

Bar Policies

- A deposit in the amount of 20% of the estimated total cost will be required within three weeks of scheduling your event. The deposit will be returned if your event is canceled 180 days prior to the reserved day. If an event is canceled within 180 days of the event the deposit is non-refundable. These deposits can be applied towards another event within one year of your original booking date. **Events canceled within 30 days of the event will be required to pay the full contracted balance.**
- **All prices are subject to a 6% sales tax and 20% service fee.**
- **All credit card payments are subject to a 2.5% processing fee.**
- The balance in full is due one day PRIOR to the event. We accept cash, check, or all major credit cards.
- A guaranteed guest count is required 10-12 days prior to your scheduled 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 deposit.
- All menu choices have a 50 person/adult minimum. Groups under 100 guests will incur an under minimum fee.
- A travel fee will apply for events held outside of a 50-mile radius from the Distinctive Catering and Banquet Center.
- All bar packages include up to 5 hours of service. The bar will be closed during dinner unless otherwise requested 10-12 days prior to the event when you finalize. Soda and juice will be served during that time. Close time must be consecutive and cannot be broken up. Additional time can be purchased for *\$5.00 per person per hour*, or *\$2.50 per person per half hour*.
- All bar packages include high quality clear disposable cups. Glassware can be added for an additional *\$2.00 per person*. Not all locations allow glassware. Glassware is only able to be provided until the conclusion of the dinner service.
- Due to Michigan Liquor Control Commission guidelines, cash bars are prohibited. No shots, doubles, or pitchers will be served.
- We **do not** announce last call.
- Distinctive Catering is licensed in the State of Michigan and full 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.
- All bartenders are TIPS certified and have the authority to refuse beverage service at any time to event attendees.
- Distinctive Catering reserves the right to terminate the bar service if our policies are being abused, or if State or Federal liquor laws are being broken.
- Any persons who appear younger than 30 will be asked for identification. Only those persons who are 21 or older will be served alcoholic beverages. A valid ID is required to be served alcohol in the State of Michigan.
- Anyone 21 years of age or older will be charged adult pricing. Minor pricing is available for ages 5-20 years of age. Minors will be charged *\$6.00 per minor*.
- Each guest will be given a maximum of two alcoholic beverages each time they visit the bar. We will ask to see additional ID if we feel drinks are being distributed to minors or to those that have been previously cut-off.
- Our bartenders will have tip jars placed on the bar. Tips are always appreciated but never expected. The service fee is not a gratuity that goes directly to the bar staff. The service fee goes towards the overall service and what it all entails.
- Receptions with on-site ceremonies will be subject to a \$100.00 fee. This is to account for the early/additional time staff will be on site for set up so your ceremony is not disrupted.

Distinctive Catering

4845 Division Ave. S.

Wyoming, MI 49548

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Toll Free: 866.802.7266

cateringinfo@distinctivecatering.com

Website

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