

SUMMER PARTIES · PICNICS ·
2023
WEDDINGS · OUTINGS

THIS MENU IS
PERFECT FOR:

- EMPLOYEE APPRECIATION LUNCHEES
- COMPANY PICNICS



**DISTINCTIVE
CATERING**

BARBEKINGS

SUMMER MENU

616.538.4384 | distinctivecatering.com



CREATE YOUR OWN SMOKIN' BBQ FEAST

Choice of two meats, two sides, two salads, and one bread
\$16.95 PER PERSON

Add a third meat
\$3.25 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

BEVERAGES

Add Lemonade, Iced Tea, Fruit Punch, or Coffee \$1.00 per person
Add Assorted Canned Soda or Bottled Water for \$1.69 per can/bottle

SUGGESTED DESSERT Fresh Strawberry Shortcake for \$2.50 per person

All menus include quality disposable plates, cups (if applicable), 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 **\$10.95 PER PERSON**

Add 4 oz. Grilled Boneless Chicken Breasts
\$3.25 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 **\$15.95 PER PERSON**

Add a second meat to any menu
\$3.25 ADDITIONAL PER PERSON

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

BEVERAGES

Add Lemonade, Iced Tea, Fruit Punch, or Coffee \$1.00 per person
Add Assorted Canned Soda or Bottled Water for \$1.69 per can/bottle

All menus include high quality disposable plates, cups (if applicable), 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. Add Lemonade, Iced Tea, Fruit Punch, or Coffee \$1.00 per person. Add Assorted Canned Soda or Bottled Water for \$1.69 per person **\$16.95 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. Add Lemonade, Iced Tea, Fruit Punch, or Coffee \$1.00 per person. Add Assorted Canned Soda or Bottled Water for \$1.69 can/bottle **\$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. Add Lemonade, Iced Tea, Fruit Punch, or Coffee \$1.00 per person. Add Assorted Canned Soda or Bottled Water for \$1.69 per person **\$15.95 PER PERSON (100 GUEST MINIMUM)**



Add a second meat to any menu
\$3.25 ADDITIONAL PER PERSON

All menus include high quality disposable plates, cups (if applicable), 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 Coffee Station **\$15.95 PER PERSON**

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, Sicilian Blend Vegetables, Maple Glazed Baby Carrots, Cheesy Broccoli, Green Beans with Garlic Butter, Root Vegetables with Herb Butter

PREPARED SALAD CHOICES

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

BEVERAGES

Add Assorted Canned Soda or Bottled Water for \$1.69 can/bottle

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

All menus include high quality disposable plates, cups (if applicable), napkins, and silverware.



ADD A
TROPICAL
TWIST TO
YOUR NEXT
EVENT!





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, Buttered Corn, Whole Maple Glazed Baby Carrots, Cheesy Broccoli, Green Beans with Garlic Butter, Root Vegetables with Herb Butter

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 Coffee Station

\$15.95 PER PERSON

Add a second entrée

\$3.25 ADDITIONAL PER PERSON

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

Add Assorted Canned Soda or Bottled Water for \$1.69 per can/bottle

SUGGESTED DESSERT Fresh Strawberry Shortcake for \$2.50 per person



All menus include high quality disposable plates, cups (if applicable), 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
Coffee Station

\$15.95 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 Coffee Station

\$12.95 PER PERSON

Add Assorted Canned Soda or Bottled Water for \$1.69 can/bottle

SUGGESTED DESSERT

Fresh Strawberry Shortcake for \$2.50 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, and Fruit Salad

\$11.95 PER PERSON

BEVERAGES

Add Assorted Canned Soda or Bottled Water for \$1.69 can/bottle

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

All menus include high quality disposable plates, cups (if applicable), napkins, and silverware.

SPICE
UP YOUR
WORK DAY







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.

\$10.95 PER PERSON Add Assorted Canned Soda or Bottled Water for \$1.69 can/bottle

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

CHICKEN SALAD CROISSANT

Fresh Chicken Salad on a Croissant with Lettuce and Tomato



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





SPECTACULAR GOLF OUTING

STATION BUFFETS

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 \$5.95. 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.

ONLY \$21.99 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

Add Assorted Canned Soda or Bottled Water for \$1.69 per can/bottle

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



WE
SPECIALIZE
IN GOLF
OUTINGS





DESSERTS

ASSORTED FRESH BAKED COOKIES

\$1.75 PER PERSON

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

ASSORTED BROWNIES

\$2.50 PER PERSON

GOURMET DESSERT BARS

\$2.95 PER PERSON

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

ASSORTED SHEET CAKES

\$2.75 PER PERSON

Carrot, Chocolate, Vanilla, and German Chocolate



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, 2022. 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 35 mile radius from our Catering Facility. Buffet lines can be maintained up to a total of two hours of service. An under minimum fee will apply to drop off orders under 50 guests. Pick up service available for groups of 20 or more. A 6% sales tax and 10% service fee applies to all pick up orders. Chafing stands with sternos will be \$7.00/each for pick up orders. DROP OFF SERVICE AVAILABLE FOR GROUPS OF 25 OR MORE.



BAR PACKAGES

THE BUDGET PACKAGE

Beer, Wine, and Soda

One Domestic and One Craft Beer, Three House Wines (Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir, Rosé, White Zinfandel, or Moscato), Coke, Diet Coke, Sprite, Vernors, Water Service, Grenadine, and Cherries

ESTIMATE \$13.95 - \$14.95 PER PERSON

THE SIGNATURE PACKAGE

Beer, Wine, Soda, and Two Signature Drinks

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

ESTIMATE \$15.95 - \$16.50 PER PERSON

Upgrade to Call Liquors

\$1.00 ADDITIONAL PER PERSON PER CALL LIQUOR

THE HOUSE PACKAGE

Beer, Wine, Heaven Hill Liquors, and Soda

One Domestic and One Craft Beer, Three House Wines (Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir, Rosé, White Zinfandel, 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 \$17.95 - \$19.50 PER PERSON





BAR PACKAGES

THE CALL PACKAGE

Beer, Wine, Call Liquors, and Soda

One Domestic and One Craft Beer, Specialty Wines: Rodney Strong Chardonnay, Robert Mondavi Pinot 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 \$19.95 - \$21.95 PER PERSON

THE TOP SHELF PACKAGE

Beer, Wine, Top Shelf Liquors, and Soda

One Domestic and One Craft Beer, 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 \$23.95 - \$25.95 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 100 guests. A travel fee will apply to events held outside of a 35 mile radius from our Catering Facility.

Bar packages include up to 5 hours of service. 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 may be added for an additional \$2.00 per person. Glassware is only available through the dinner service. 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.**





YOUR EVENT, DONE PERFECTLY.

4945 Division Ave. S, Wyoming, MI 49548

PHONE 616.538.4384

TOLL FREE 866.802.7266

distinctivecatering.com

cateringinfo@distinctivecatering.com

WE CATER TO MORE THAN 80 VENUES

throughout Western & Central Michigan,
including your back yard or park.

CHOOSE YOUR VENUE

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For menu options, room rental rates, policies, venue pricing, or
for a list of other venues, please visit distinctivecatering.com.