WADDELL CENTER

MENU

DISTINCTIVE CATERING

The contents of this menu are exclusive to
The Waddell Center

All menus include our full and complete level of service.

All tables are included as needed for guests, appetizers, buffet, head, cake, gift, etcetera. Included are white linen tablecloths, linen napkins, china tableware, water goblets, and flatware. White linen skirting or floor length tablecloths will be provided for the head, cake, gift, and buffet tables. Our professional staff will set up, maintain, and tear down all tables. Our service staff will set the tables with tableware, serve plated items when included in the menu choice, clear plates, and release tables for the buffet if applicable.

For a more budget-friendly option, downgrade to disposable plates, cups, and napkins for $2.00 less per person on all buffet options!

Please see Policies for additional information.

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.

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 9.95 per person
Standalone Price 13.00 per person
Minimum of 100 guests required

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

5.95 per person

Fresh Fruit Tray

Honeydew, cantaloupe, grapes, pineapple, strawberries, and seasonal fruits and berries

3.95 per person

Fresh Vegetables and Dip

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

3.50 per person

Gourmet Cheese Display

Baby Brie, Boursin, Gouda, cubed Colby, cheddar, and pepperjack cheeses served with crackers

4.75 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

Gourmet Fruit and Cheese Display

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

5.95 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

4.50 per person

Peel and Eat Shrimp

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

4.25 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

4.95 per person

Beef Tenderloin Display

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

5.95 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

4.95 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!
3.95 per person

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

*Marinated Steak Kabobs
Marinated steak skewered with tri-colored peppers and red onion and glazed with a light beef sauce
4.25 per person

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

Grilled Vegetable Kabobs
Skewered zucchini, summer squash, red onion, and colored peppers seasoned with garlic, olive oil, and Italian herbs
3.50 per person

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

Buffalo Chicken Dip
Diced chicken breast in a creamy buffalo sauce served hot with pita chips
3.75 per person

Crab Dip
Alaskan crab dip served hot with pita chips
3.95 per person

Queso Dip
Mexican-style cheese dip served with tortilla chips
3.50 per person
served with soft pretzel sticks
3.95 per person

Stuffed Mushroom Caps
Choice of sausage, seafood, or vegetable parmesan
3.75 per person

Meatballs
Choice of barbecue, Swedish, or peppercorn
2.95 per person

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

Barbecue Pork Sliders
Hot barbecue pulled pork served with mini buns and coleslaw
4.50 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
3.25 per person

Hummus
Roasted red pepper hummus served with fresh pita bread and fresh vegetable display
3.95 per person

Dry Snacks

Great as appetizers or late-night snacks!

Mints
1.25 per person

Peanuts
1.25 per person

Pretzels
1.25 per person

Chex Mix
1.95 per person

Potato Chips and Dip
1.95 per person

Popcorn
1.95 per person

Goldfish Crackers
1.25 per person

Assorted Nuts
2.25 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.

Slider Station

Includes slow roasted BBQ Pulled Pork, Bourbon shredded chicken, mini burgers. An array of toppings with mini brioch buns, and Greek pasta salad.

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

34.99 per person

Add a fifth station for an additional 5.95 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.

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 *3.95 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, 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

30.50 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)

Guest tables must be set for 8 guests per table for the plated meal service.

Beef Entrées

Top *Sirloin Steak (GF, DF)
8 Oz. USDA aged certified angus sirloin
grilled to perfection.
28.95 per person

*10 Oz. Prime Rib (GF, DF)
Herb-seasoned, slow-roasted prime rib with au jus
28.95 per person

*Chuck Tenderloin (GF)
Grilled chuck tenderloin sliced and topped with
a choice of a rich bordelaise sauce or
carmelized onions and crumbled gorgonzola cheese
27.95 per person

Chicken Entrées

Chicken Chardonnay (GF)
Seared boneless chicken breast
smothered with sautéed mushrooms and onions
and topped with chardonnay cream sauce
25.95 per person

Fresh Herb Chicken (GF)
Grilled boneless chicken breast
marinated with fresh oregano, garlic, honey, and lemon
and topped with fresh herb sauce
25.95 per person

Chicken Marsala (GF)
Seared boneless chicken breast
topped with sautéed mushrooms and
finished with our own marsala wine sauce
25.95 per person

Tuscan Chicken (GF)
Boneless chicken breast
filled with sun-dried tomatoes, spinach, and ricotta
cheese and topped with a fresh basil sauce
26.95 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
29.95 per person

*Sirloin Steak and Chicken
6 Oz. USDA choice aged certified Angus top sirloin
served with a choice of Chicken Chardonnay,
Herb Chicken, or Chicken Marsala
29.95 per person

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

Plated Entrées

Vegetarian Entrées

Penne Pasta with Chardonnay Sauce (Veg)
Penne pasta blended with roasted garlic, fresh basil, roasted tomato, and chardonnay cream sauce
23.50 per person

Vegan Stir Fry (V, GF, DF)
Fresh seasonal vegetables
stir-fried in plum and soy sauce and served over rice
23.50 per person

Vegan Mediterranean Pasta (V, DF)
Cavatappi pasta tossed with olive oil, garlic, black olives, artichokes, and diced tomatoes
23.50 per person

Vegetarian Lasagna (Veg)
Ricotta, parmesan, and mozzarella cheese layered with spinach, mushrooms, onion, green pepper, lasagna noodles, and marinara sauce

23.50 per person

Gorganzola Gnocchi (Veg)
Potato gnocchi, gorganzola cream sauce, spinach, mushrooms, peppers, and carmelized onions

23.50 per person

Seafood Entrées

Whitefish (GF)
Fresh whitefish topped with cilantro lime butter sauce
26.95 per person

Broiled Salmon (GF)
Broiled fresh Atlantic 8 Oz. salmon topped with dill cream sauce
28.95 per person

Pork Entrées

Grilled Pork Loin
Grilled pork tenderloin, sliced thin and topped with a Dijon cream sauce
24.95 per person

Creole Pork Tenderloin
Cajun seasoned marinated and grilled pork tenderloin served with creole sauce
24.95 per person

V - Vegan Veg - Vegetarian GF - Gluten Free DF - Dairy Free

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, Root Vegetables with Herb Butter

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:

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
Antipasto Tray
Roasted Red Pepper Hummus with Fresh Vegetables and Pita Bread
Caprese Skewers
Tortilla Pinwheels
Vegetable Pinwheels
Buffalo Mozzarella Bruschetta with Crispy Bread Rounds

26.50 per person

Add additional hors d'oeuvres for an additional *3.25 per person per hors d'oeuvre.*

Substitute Jumbo Marinated Grilled Shrimp for 2.00 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.

Slow-Roasted, Chef-Carved Prime Rib available for an additional *4.25 per person.

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, 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

25.50 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, Beef Tips with Mushroom Wine 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, Tuscan 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.

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,
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 Feta 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

29.50 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

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

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

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

Choice of 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

22.50 per person

Southwestern Buffet

This Menu Includes:

Seasoned and Grilled Fajita Steak Strips
Seasoned and Grilled Fajita Chicken Breast Strips
Roasted Peppers and Onions
Seasoned Ground Beef and Shredded Chicken
Soft and Hard Tortilla Shells
Spanish Rice
Refried Beans
Tortilla Chips
Shredded Lettuce and Cheddar Cheese
Diced Tomatoes and Onions
Guacamole, Salsa, and Sour Cream
Coffee Station

24.00 per person

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
Coffee Station

17.95 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
Shredded Cheddar Cheese
Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

17.95 per person

Add Soup to your Luncheon!

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

3.25 per person per soup

Luncheons

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

Lunch Buffet

Choice of One Entrée:

Baked Chicken, Chicken Pot Pie, Whole Boneless Roast Turkey, Meatloaf, Honey Glazed Ham,
Beef Pot Roast, Beef Tips with Mushroom Wine Sauce, Barbecue Ribs

Choice of One Starch:

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

Choice of One Vegetable:

Sicilian Blend Vegetables, Fresh Green Beans,
Maple Glazed Baby Carrots, Buttered Corn, Cheesy Broccoli

Choice of One Prepared Salad:

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

This Menu Also Includes:

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

22.50 per person

Plated Lunches

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

Plated Hot Lunch

Choice of One Entrée:

6 Oz. Sizzler Steak, Chicken Chardonnay, Herb Chicken, Chicken Marsala, or Roast Pork Loin

This Menu Also Includes:

Parsley Buttered Redskin Potatoes
Fresh Green Beans
Tossed Garden Salad with Ranch and Italian Dressings
Ciabatta Rolls with Butter
Coffee Station

23.00 per person

Plated Lunch Combinations

Choice of Soup and Salad, Salad and 1/2 Sandwich, OR Soup and 1/2 Sandwich

Soup Options:

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

Salad Options:

Chicken Cobb Salad, Chicken Caesar Salad, or Steak Salad

Sandwich Options:

Roast Beef Asiago, Chipotle Turkey Club, Buffalo Chicken, French Bread Club,
Greek Veggie Wrap, or Chicken Caesar Wrap

19.50 per person

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

12.95 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

18.95 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
***4.95 per person* when added to Breakfast Buffet**
***7.95 per person* when added to Continental Breakfast**

Signature Buncheon

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

Brunch Buffet

Choice of One Entrée:

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

Slow-Roasted, Chef-Carved Prime Rib available for an additional *3.95 per person.
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, 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

24.95 per person

Desserts

House-Baked High Pies

Dutch Apple, Boston Cream,
Cherry, Blueberry,
or Pumpkin
2.95 per person

NY-Style Cheesecakes

Great for couples who do not want a traditional wedding cake!
Homemade, New York Style with Sliced Strawberries, or Chocolate or Caramel Sauce
4.25 per person

Gourmet Cakes

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

Assorted Cookies

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

Chocolate Covered Strawberries

$1.50 ***each***

Brownies

Assorted Brownies
2.50 per person

Assorted Gourmet Dessert Bars

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

Chocolate Fondue

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

Assorted Sheet Cakes

Chocolate, Vanilla, and Marble
2.95 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
1.25 per person

Bottled Water
1.99 per bottle

Iced Tea
1.25 per person

Assorted Canned Soda
1.99 per can

Fruit Punch
1.25 per person

White Grape Punch
1.25 per person

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

Deluxe Hot Cocoa Station

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

All beverages are served through the dinner service.

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

15.95 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

17.95 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

20.50 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 Handmande Vodka, Bombay Gin, Jack Daniel's Whiskey, Bacardi Rum, Captain Morgan's Spiced
Rum, Jose Cuervo Tequila, 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

22.95 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

26.95 per person

Add a champagne toast for the head table for an additional *4.00 per person.*
Add a champagne toast for all of your guests for an additional *2.50 per person* if we are full-service 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

Dry Chardonnay
Semi Sweet Pinot Grigio
Sweet Moscato

Shades of Red

Dry Merlot
Dry Cabernet
Dry Pinot Noir

Shades of Blush

Semi Sweet Rosé
Sweet White Zinfandel

All House Wines are from Canyon Road Vineyard in California.
Call and Top Shelf Wines are listed with these Packages.

Beers

Domestic Beer Options

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, Local Light, Bellaire Brown
Blue Moon
Belgian White
Imports
Modelo Especial, Corona, Corona Light
Ciders
Angry Orchard, Vandermill Apple

Add assorted Whiteclaw Hard Seltzers to any package for 2.00 per guest

Signature Drink Suggestions

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

You can also create your own signature drink! Contact us for pricing and availability of specific ingredients.

All Packages are Fully Customizable!

Contact our event coordinators for a custom quote specific to your needs.

Non-alcoholic "mocktails" also available by request! Contact a coordinator for pricing.

Room Rental Fees

The Waddell Center can accommodate up to 250 guests for banquet-style seating and up to 300 guests for open-house style events.

Monday-Thursday Up to 6 Hours

$750.00

Friday 6:00 PM-12:00 AM

$1,950.00

Saturday 6:00 PM-12:00 AM

$2,450.00

Sunday Up to 6 Hours

$1,500.00

Holidays $2500.00

Events scheduled at our facilities for the months of January-March will receive a 10% discount on the room rental and food.

- Room rental times are flexible and can be adjusted for earlier events.
- All room rentals include up to 6 hours. Additional time can be added on for *$100.00 per hour.*
- You will be allotted two hours to decorate for your event. Decorating may begin as early as 9:00 AM the day of your event. The room will be open again two hours prior to guest arrival for additional set up and deliveries.
- If the room is not rented the day before your event, you may get in for a two-hour time frame between the hours of 9:00 AM and 6:00 PM for an additional *$100.00.* In this instance, the room will not be open the day of the event until approximately two hours prior to guest arrival.
- Food prices are additional. We do not rent our facility without the purchase of food.
- **No** food or beverages are allowed to be brought in with the exception of Wedding Cakes, which must be provided by a licensed bakery.
- A/V equipment rental is *$200.00* and includes a projector, screen, DVD player, audio, and microphone.

On-Site Ceremony

We have a unique space available for your ceremony in addition to the banquet room for your reception.

Ceremony space seats 130 guests maximum.
On-Site Ceremony Fee is $500.00.

Includes ***one*** additional hour of room rental. This hour will directly precede the reception.
If needed, rehearsal may be held during your decorating time.
No bridal suite or groom's dressing room available at this location.

All prices are subject to 6% sales tax and 22% service fee.

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 OR reusable. 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 22% service fee.**

- **All credit card payments are subject to a 2.5% processing fee.**

- The balance in full is due SEVEN days PRIOR to the event. We accept cash, check, or all major credit cards.

- A guaranteed guest count is required 25-30 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.

- 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.

- All menu choices have a 50-person minimum.

- Distinctive Catering will make every effort to accommodate special dietary requirements. Arrangements must be made in advance. Please see page 11 for special dietary options.

- 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. Maximum of eight guests per table are required for the Plated Meal service.

- All food must be provided through Distinctive Catering. Specialty cakes and desserts will be allowed if provided through a licensed bakery.

Policies

- Complimentary cake service is included with your room rental and includes cutting and serving of your wedding cake on china cake plates. If serving three or more flavors, the cake will be cut and placed on the cake table for self-serve.
- All menu items must be purchased for the full head count (appetizers, desserts, etc.).
- All menus include white linen tablecloths, linen napkins in a choice of about 20 colors, china tableware, water goblets, and flatware.
- 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.
- Items cannot be taped or tacked to the walls or ceilings.
- All candles must be enclosed.
- No confetti or glitter are permitted.
- If more than the standard clean-up is required, Distinctive Catering may charge an additional fee.
- Candy bars, popcorn machines, and any other items that need additional clean-up will be charged a non-refundable $200.00 clean up deposit.
- In the event that Waddell Center has been damaged during your event, you may be subject to a fee for the damages that occurred.
- The room rental fee covers all necessary eight-foot banquet tables and six-foot round tables, chairs, room set-up, and tear down.
- Audio Visual equipment must be tested with the client's content prior to the start of the event.
- Distinctive Catering will not be held responsible for damage or loss of any articles either before or after the completion of the event.

Bar Policies

- **Bar services are separate from catering services with individual contracts and deposits for each.**
- 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 OR reusable. 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 22% service fee.**
- **All credit card payments are subject to a 2.5% processing fee.**
- The balance in full is due SEVEN days PRIOR to the event. We accept cash, check, or all major credit cards.
- A guaranteed guest count is required 20-25 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.
- 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 $*3.00 per person*.
- 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 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.
- 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 aloholic 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.
- Bar service will end no later than 12:00 AM.

WADDELL CENTER

WADDELL CENTER • 1115 Taylor Ave NW • Grand Rapids, MI 49503

➔ Parking entrance located from Ionia Ave, between Barnett and Coldbrook St.

Distinctive Catering Sales Office

4945 Division Ave. S.
Wyoming, MI 49548
Phone: 616.538.4384
Toll Free: 866.802.7266
cateringinfo@distinctivecatering.com

Website

distinctivecatering.com