



LAFAYETTE
MARKET events &
catering

Reception Buffet Menu \$30

Entrees (2)

Cumin Spiced Pork Loin

Seared and Served with Tropical Salsa

Marinated Grilled Chicken Breast

with Basil Pesto Cream Sauce or Mushroom Marsala

Seared Top Sirloin of Beef

Certified Angus Beef Seared & Served with Chef Prepared Sauce & Garnish

Slow Roasted Prime Rib

Add \$3

Herb Crusted Beef Tenderloin

Add \$5

Citrus Grilled Atlantic Salmon

Add \$3

Cherry Bourbon BBQ or Herb Roasted Chicken

Brined Bone-In Chicken

*One of Our Most Popular Entrees

Grilled Ribeye or NY Strip

Market Price

Blackened Seasonal Fish

Mahi Mahi Served with From Scratch Pico Based on Availability

House Smoked Pulled Pork

Hardwood Smoked & Roasted with Chef Prepared BBQ Sauces

Cabernet Braised Beef Tips

with Egg Noodles and Marsala Sauce

Fettuccine Alfredo

Penne Served with Grilled Chicken, Fresh Vegetables or Blackened Shrimp

Ravioli

Mushroom, Butternut Squash, Four Cheese or Sausage

Side Dishes (3)

Garlic Redskin Mashed Potatoes

5 Cheese Baked Penne

Cilantro & Lime Basmati Rice

Roasted Redskin Potatoes

Rosemary or Dijon & Dill

AuGratin Potatoes

Hand Sliced, Layered with a Shaved Artisan Cheese & Heavy Cream

Maple & Cinnamon Glazed Carrots

Hand Peeled & Sliced Orange, Purple & Yellow Carrots

Seasonal Vegetable Medley

Parmesan Green Beans

with Crisp Applewood Bacon

Grilled Asparagus

with Beurre Blanc Add \$2

Herbed Stuffing with Gravy

Savory Bread Stuffing with Spicy Pork Sausage

Michigan Style Creamed Corn

Roasted Sweet Corn and Rich Creamed Corn with Fresh Herbs and Onion

Fire Roasted Fiesta Corn

A Festive Combination of Beans Corn & Peppers

Add 3rd Entree: \$5 Per Person
Additional Side or Salad: \$3 Per Person

Salads (3)

Or 1 Plated Salad

Mixed Garden Greens

Tomatoes, Cucumbers, Shaved Carrots, Shredded Cheese, Peppers, Onion

Steakhouse Caesar Salad

Crisp Romaine, Creamy Caesar Dressing & House Made Croutons

The Michigan Salad

Mixed Greens, Diced Apple, Candied Pecans, Dried Cherries, Blue Cheese Crumbles with Raspberry Vinaigrette

Cilantro & Lime Slaw

Strawberry Spinach Salad

with Crumbled Feta, Toasted Almonds, Red Onion, Radishes and Maple Vinaigrette

Zucchini Noodle Greek Salad

Feta, Kalamata Olives, Cucumbers and Tomatoes with a Sun Dried Tomato Vinaigrette

Redskin Potato Salad

with Roasted Corn & Bacon

Broccoli Salad

Italian Pasta Salad

Caramel Apple Salad

Add a Fresh Fruit Display

In Season Only \$3

Buffet Package Includes:

*Upscale, Eco-Friendly, Disposable Plates

*Silver Look Disposable Forks & Knives
*Quality Paper Napkins

*Buffet Linens (White, Ivory or Black)
Stainless Flatware with Choice of Colored Linen Napkins w/Bussers
Add \$2

Elegant Square China Dinner & Salad Plates (Staff Included)
Add \$5

Glass Water Goblets, Glass Carafes & Tableside Water Service
Add \$3

Buffet Pricing Subject to 20% Admin Fee and 6% Sales Tax

Plated Dinner & Family Style Options

Includes: Gold Chargers, Elegant China Plating, Stainless Flatware, Linen Napkins, Glass Water Goblets & Carafes, Cutting & Plating of Dessert (Outside Vendor Allowed)
An Assortment of Fresh Baked Dinner Rolls Served with Salad Course.

We would love to help create a plating to match your vision. Please let us know if you would like to design a menu.

Entree Selection

Duet Pairings (Choose 2)

Beef Tenderloin
\$50 (\$29 in Duet)

Smoked and Grilled. Served with Cabernet Reduction, Gorgonzola Butter and Wasabi Microgreens

Sauteed Gulf Shrimp
\$42 (\$24 in Duet)

Shrimp Served with Citrus Beurre Blanc Sauce Artichoke Hearts and Roasted Red Pepper

Grilled Chicken Breast
\$39 (\$21 in Duet)

with Basil Cream, Mushroom Marsala or Citrus Butter Sauce with Sundried

Tomato
Grilled Atlantic Salmon
\$41 (\$23 in Duet)

with Citrus & Dill or Maple Glazed

Caribbean Glazed Pork Loin
\$39 (\$21 in Duet)

Jerk Marinated and Served with Grilled Pineapple and Fresh Cilantro

Blackened Mahi Mahi
\$41 (\$23 in Duet)

Served with Roasted Red Pepper Salsa

Sliced Prime Rib
\$47 (Not Available in Duet)

with Wild Mushroom Au Jus & Horseradish Cream Sauce

Butternut Squash Ravioli
\$40 (\$22 in Duet)

*with Sage Brown Butter Sauce
Vegan Preparation Add \$3*

Fettucine Alfredo
\$39 or (\$21 in Duet)

Served with Roasted Vegetables, Blackened Shrimp or Grilled Chicken Breast

Salad**

House Salad

Mixed Greens, Tomatoes, Cucumbers, Red Onion and White Balsamic Vinaigrette

Mandarin Almond Salad

Mixed Greens with Cilantro, Mandarin Oranges, Toasted Sliced Almond, Fried Wonton Strips and Red Onion with Mango Chardonnay Vinaigrette or Sesame Ginger Dressing

Steakhouse Caesar Salad

Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing with Blackened Shrimp Add \$3

Michigan Salad

Add \$2

Mixed Greens, Diced Fuji Apples, Blue Cheese, Traverse City Dried Cherries and Candied Pecans with Raspberry Vinaigrette

Spinach & Berries

Add \$2

Baby Spinach, Fresh Sliced Strawberries and Ripe Blueberries with Toasted Walnuts & Feta with White Balsamic Vinaigrette

Southwest Caprese Salad

Add \$3

A Bed of Artisan Lettuce with Sliced Tomatoes, Roasted Corn, Black Beans, Mozzarella Pears and Fresh Ribbons of Basil with Balsamic Glaze

Optional Pasta Course

Add \$5

Penne, Cavatappi or Linguine Noodles Served with Marinara, Alfredo, Pesto or Vodka Sauce and Grated Parmesan

Vegetable Selection

Roasted or Grilled Vegetable Medley

Steamed Broccoli

Grilled Asparagus with Beurre Blanc Sauce Add \$2

California Blend

Carrot, Broccoli & Cauliflower

Fresh Green Beans

Haricot Vert

Balsamic Brussel Sprouts with Bacon Add \$2

Herbed Sweet Corn

Off the Cob

Maple & Cinnamon Glazed Carrots

Petite Tri-Color Carrots Roasted & Finished in Ginger Butter Add \$2

Starch Selection

Garlic Mashed Redskin Potatoes

Cilantro & Lime Basmati Rice

Dijon & Dill Roasted Redskin Potatoes

Rosemary & Cracked Black Pepper Roasted Potatoes

Rice Pilaf

Buttered Noodles

Hand Layered Au Gratin Potatoes Add \$3

**Family Style Dinner Service Includes a Plated Salad Course & Another "Passable" Salad Selection from Our Buffet Menu.



Hors d'Oeuvres

For an event featuring a dinner service, we recommend a minimum of 3-4 Hors d'Oeuvre servings per person. For an Hors d'Oeuvre Only function, we recommend 8-10 servings. We can customize hors d'oeuvre selections and create something specifically for your event. Hors d'Oeuvre selections can be stationary or "passed". Add 25% for passed selections.

\$125 Fresh Fruit Display Choice of 2

Dips (Seasonal)

Dips Include: Kahlua, Vanilla, Strawberry, Key Lime or Chocolate Hummus

\$110 Garden Vegetable Crudite'

Display & Choice of 2 Dips

Dips Include: Ranch, Dill or Hummus

\$150 Grilled Vegetable Display

Chilled & Drizzled with Balsamic Reduction

\$125 Chicken Wings

Thai, BBQ, Plain Jalapeno Chili or Buffalo

\$150 Stuffed Baked Jalapenos

Cut in Half and Filled with Cheddar Bacon Cream Cheese

\$125 Cheesecake Stuffed

Strawberries

\$150 Hand Rolled Meatballs

Korean, Swedish or Italian

Skewers

\$125 Charcuterie

\$110 Caprese

\$135 Seasonal Fruit Skewers with Mint Glaze

\$175 Twice Baked Redskin Potatoes

Bacon, Chives, Cheddar Cheese & Sour Cream

\$185 Stuffed Mushrooms

"Two Bite" Mushrooms Stuffed with Sausage & Marscapone

\$125 Bacon & Jalapeno Deviled

Eggs

\$200 Baked Phyllo with

Goat Cheese & Fig Jam or Smoked Gouda & (or Create a Custom Phyllo)

\$125 English Cucumber Bites

Red Pepper Hummus, Smoked Salmon or Blackened Shrimp

\$200 Shrimp Cocktail

Peeled Gulf with Cocktail Sauce

\$200 Crostini with Brie & Glazed

Pear

with Roasted Sliced Almonds (or Create a Custom Crostini)

\$300 Charcuterie Board

Artisan Cheeses, Imported Meats, Crostini, Olives, Berries, Nuts & More

Dips

Cold Dips

\$100 Bruschetta w/ Crostini

\$85 Hummus w/Grilled Pita

\$95 Red Pepper & Feta w/Grilled Pita

\$75 From Scratch Salsa w/ Tortilla Chips

Hot Dips

\$125 Craft Beer Cheese w/ Pretzel Bites

\$105 Artichoke & Spinach w/ Grilled Pita

\$115 Seafood Dip w/ Crostini

\$105 Buffalo Chicken w/ Tortilla Chips

Roll Ups & Pinwheels

\$125 Pinwheels with Buffalo Chicken, Corn Beef Rubeen or Garden Vegetable

\$100 Mini Dill Pickle Wrapped in Salami

\$100 Cubed Cheese, Olives & Cracker

Display

\$300 Sushi

A Variety of Freshly Prepared Rolls with Wasabi & Soy Pearls

\$175 Chicken Satay

Spicy Thai with Peanut Sauce (or Create a Custom Flavor Profile)

Pricing per 50 Servings (Serving Sizes Vary)

Hors d'Oeuvre Pricing Subject to 20% Service Fee and 6% Sales Tax



Bar & Beverage Services

Our State of Michigan Liquor License and comprehensive liability insurance lets our beverage services team make your event stress free and memorable. They are experts in hospitality, off site bar set up and execution. Don't risk the unthinkable with unlicensed vendors. Not what you are looking for? Let's talk about a custom bar package for your event.

Deluxe Bar \$24 (4 Hours)

Your Choice of 6 Liquors (Others Available by Request)

Bacardi Silver, Captain Morgan's, Seagram's 7, Canadian Club Whiskey, Jim Beam Bourbon (or Red Stag), Jack Daniel's, Maker's Mark Bourbon, Absolut Vodka, Smirnoff Vodka (Any Flavor), Tito's Vodka, Ketel One Vodka, Tanqueray Gin, Dewars Scotch, Johnny Walker Black, Kahlua, Jose Quervo Tequila, DeKuyper Schnapps (Any Flavor)

*Add \$1.00/Per Person Per Selection
*Grey Goose, Chopin or Belvedere Vodka
*Crown Royal (Flavored or Regular)
*Woodford Reserve Bourbon
*Bombay Sapphire or Hendrick's Gin
*Glenn Fiddich 12 or Speyburn Arranta Scotch

Your Choice of 3 Wine Varieties

Chardonnay, Rosé, Merlot, Prosecco, Moscato, Cabernet, Pinot Noir, Pinot Grigio, Reisling, White Zinfandel, Seasonal Fruit

Your Choice of 2 Beers

1 Domestic Light Beer of Your Choice
1 Craft or Import of Your Choice

*Add \$1.00/Per Person Per Selection
*Each Additional Beer, Seltzer, Cider Option

Soft Drinks, Mixes, Juices & Garnishes

Coke Products Provided
Water, Iced Tea & Lemonade Provided
Plastic Cups Provided
Up to 200 Lbs of Ice Provided
(A full compliment of mixes, juices and garnishes will vary depending on liquor and beer choices)
*Add Second Bar Location at Additional Cost

Craft Beer & Wine Bar \$22 (4 Hours)

Your Choice of 7 Beers

2-3 Domestic Choices
4-5 Import or Craft Options
*Draft, Canned or Bottled (Caterer's Discretion)

Your Choice of 6 Wine Varieties

Chardonnay, Rose, Merlot, Prosecco, Moscato, Cabernet, Pinot Noir, Pinot Grigio, Reisling, White Zinfandel, Seasonal Fruit or Spiced Wine

Soft Drinks & Garnishes

Coke Products Provided
Water, Iced Tea & Lemonade
Disposable Cups Provided
Up to 100 Lbs of Ice Provided
Garnishes will vary depending on beer choices
*Add Second Bar Location at Additional Cost

Beer & Wine Basics \$19 (4 Hours)

1 Beer and 3 Wines

1 Type of Domestic Beer along with Moscato, Merlot and Chardonnay.

Soft Drinks

Coke Products, Water & Lemonade Provided
Plastic Cups Provided
Up to 100 Lbs of Ice Provided
*Add Second Bar Location at Additional Cost

Soft Drinks \$12 (5 Hours)

Coke Products
Apple, Orange and Cranberry Juice
Water
Lemonade or Fruit Punch
Iced Tea
Plastic Cups Provided
Up to 100 Lbs of Ice Provided
*Add Second Bar Location at Additional Cost

Coffee

Included With Bar Package

Keurig Station. Includes Disposable Cups, Sugar, Sugar Substitute, and Cream. Complimentary with Deluxe or Craft Beer & Wine Packages

Premium Coffee Bar available, pricing varies.

Champagne Toast

\$4-\$6 Per Person

Includes Glassware
Actual Cost Based on Champagne Selection

Glassware

We utilize 2 sizes of high end disposable cups for our beverage services. Glassware is available and can range in price from \$1.00 to \$2.00 per piece.

Bartending

If you wish to create your own bar service, we can help with that. Choose our "Soft Drink Package". Then you can purchase your alcoholic beverages directly through us to create your package. Minimum quantities will apply. DIY with the piece of mind of legitimate liability insurance.

Extended Bar Package: \$6 Per Person Per Hour (\$2 for Soft Drink Package)

Beverage Pricing Subject to 20% Service Fee and 6% Sales Tax



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THE TREASURY

Bar Enhancements

Lafayette Market and Treasury Events offers many bar enhancements that will help add a fun twist for your guests. These custom enhancements are meant to be added to your Deluxe or Premium bar package. Bar enhancements will be serviced at your main bar location. To have a stand alone bar for enhancements or an additional bar add \$300 per location and \$200 per bartender.

SELTZERS

A variety of flavors of White Claws, Truly or other Hard Seltzer
\$2 Per Person

MOSCOW MULES

Traditional or Spicy Moscow Mules with fresh squeezed lime juice and artisan syrups
\$1.50 Per Person

CHAMPAGNE WALL

Our fabulous champagne wall created for your guests to enjoy during your special event! Includes the custom-made wall and house champagne
\$4 Per Person and up (Minimum of 100 People)

BUBBLY BAR

Specialty Cocktails Created for You and Your Guests Your Choice of 3 specialty drinks created with house wine and alcohol selections

Fresh juices and fruit garnishes

Select Three of the following:

-Traditional Mimosa

-Berry Bellini

-Peach Bellini

-Raspberry Limoncello Champagne Punch

-Pineapple Prosecco Punch

-Strawberry Lemonade Spritzer

\$3 Per Person (Minimum of 100 People)

MIMOSA BAR

Your guests can create their own mimosa with a mixture of fresh juices and fruit garnishes. Your choice of champagne, prosecco or other sparkling wine

\$5-\$12 Per Person (Minimum of 100 People)

BLOODY MARY BAR

An assortment of bloody mary mixes Bacon Vodka, Pepper Vodka, Regular Vodka olives, pickles, hot sauces and various other garnishes

\$6-\$12 Per Person (Minimum of 100 people)

MARGARITA BAR

It's 5'Oclock somewhere! Let's add some flavor to your evening with our gourmet Margarita Bar Your choice of three specialty margaritas for your guests

Select Three of the Following:

-Traditional Margarita

-Spicy Margarita

-Raspberry Lemonade Margarita

-Strawberry Mint Margarita

-Orange Pineapple Margarita

\$3 Per Person (Minimum of 100 People)

MOJITO BAR

Allow your guests to enjoy their favorite refreshing mojito during your event! Your choice of three flavorful mojitos for your guests:

Select three of the following:

-Traditional Mint Mojito

-Black Cherry Mojito

-Watermelon Mint Mojito

-Peach, Basil and Blueberry Mojito

-Cucumber Mojito

\$3 Per Person (Minimum of 100 People)

BOURBON BAR

Aromatic bitters, orange bitters, sugar cubes, large ice cubes and garnishes are provided.

A bottle of the following bourbons will be available to you and your guests:

Elijah Craig

Woodford Reserve

Makers 46

Knob Creek

Bulleit New

Holland Beer Barrel Bourbon

\$500

Beverage Services are Subject to a 20% Admin Fee and 6% Sales Tax. Bartenders Will Accept Tips From Guests.



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Afterglow Menu

South of the Border Taco Station \$10

Choose Two:

Seasoned Ground Beef, Carnitas or
Enchilada Chicken
Tequila Lime Chicken (Add \$1.50)
Blackened Shrimp (Add \$2)
Grilled Skirt Steak (Add \$4)

Choose Two:

Shredded Lettuce, Tortilla Chips,
Flour Tortillas Or Corn Tortillas

Includes:

Cilantro Lime Rice with Fiesta
Black Beans, Sautéed Peppers &
Onions, Hot Sauce, Pico de Gallo,
Sour Cream and Shredded Cheese

Soft Pretzel Station \$5

Garlic Butter, Plain, Salted &
Cinnamon Sugar Pretzel Bites with
Craft Beer Cheese, Cheddar Cheese
Sauce, Yellow Mustard, Spicy
Mustard and Butter Cream

Pulled Pork Slider Station \$5

Applewood Smoked Pulled Pork
Sliders on Fresh Baked Yeast Rolls
Jalapeno Peppers, BBQ Sauce,
Chopped Onions and Mustard

Create Your Own Coney Dog Station \$6

Coney Island Style Beef Hot Dogs and
Brats on a steamed Bun Served with a
Variety of Toppings

Rock City Floats \$5

Frozen Mugs of Michigan Made
Vanilla Ice Cream and Faygo Red Pop,
Root Beer or Rock & Rye

Late Night Sushi \$8

Choose 3 Rolls

California, Krab Salad, Spicy Tuna,
Vegetable, or Your Favorite.
Nothing Too Exotic.

Served with Wasabi, Soy Sauce,
Pickled Ginger & Chop Sticks

Gourmet Macaroni and Cheese Bar \$6

Five Cheese Baked Macaroni with
Assorted Toppings

Fall Finale \$7

Caramel Apple Slices, Original and
Cinnamon Sugar Donuts, Apple Pie
Bars, Pumpkin Cheesecake Bites, with
Sweet Cold Pressed Cider
(Add Hot Cider \$1)

Classic Cider and Donuts \$3.5

Original and Cinnamon Sugar
Donuts Served with Cold Apple
Cider
(Add Hot Cider for an Additional
\$1.00 Per Person)

Popcorn Station \$4

Your Favorite Traditional Popcorn
and Blackened Kettle Corn with a
Variety of Seasonings and Toppings.
Plus a Selection of Two Gourmet
Popcorn Flavors! Availability of
Gourmet Flavors Will Vary by Season

Cereal Bar \$4.5

Who doesn't Enjoy Breakfast After
Dinner?

Your Selection of Four Name
Brand Cereal Brands:

Frosted Flakes, Cheerios, Honey Nut
Cheerios, Fruit Loops, Chocolate
Cocoa Puffs, Fruity Pebbles, Lucky
Charms, Raisin Bran, Captain Crunch,
Corn Flakes or Reese's Puffs

Served with 2% Milk
(Add Almond Milk \$1)

The Treasury Deli \$6

Choose Two Sandwiches (Add \$3 Per
Additional Sandwich Selection) served
with Half-Sour Pickle Spears

Turkey Bacon Avocado on
Ciabatta, Traditional Philly
Cheesesteak, Seasonal Garden
Vegetable Hummus Wrap, Ham &
Cheddar, Italian Submarine with
(Salami, Soppressata, Mortadella,
Mozzarella Cheese, Giardiniera
Relish)

Hand Tossed Pizza \$5

Artisan Flatbread Pizza \$7

Hand Tossed Options: Pepperoni,
Cheese, Veggie, Hawaiian, Supreme,
Meat Lovers or Create Your Own

Flatbread Options:

Prime Rib and Arugula with Herbed
Cheese, Sun Dried Tomato and
Roasted Seasonal Vegetables or Create
Your Own

Subject to a 20% Admin Fee and 6% Sales Tax. These Selections Include Disposable Plating and Utensils.