



Hors D'oeuvres – Cold

Items listed below are priced per piece unless otherwise noted. Your coordinator can make suggestions on the number of pieces to purchase for your event.

Punch Bowl

Seasonal sparkling punch selections available for your guests to enjoy while they await the arrival of the bride and groom - \$2 per person. Add deluxe mixed nuts - \$1 per person

Sparkling Grape Juice Toast

Sparkling white grape juice served in a coupe champagne glass for the bridal toast. One bottle serves six guests - \$7.25 per bottle

Goat Cheese Torte

*Mild chèvre and feta cheeses layered with sun-dried tomatoes, roasted garlic cloves, toasted pine nuts and basil pesto served with sliced baguette
- \$65 (serves 25) - \$125 (serves 50)*

Antipasto Platter

Sliced, fresh mozzarella cheese, roma tomatoes and fresh basil drizzled with balsamic vinegar along with marinated artichoke hearts, salami, kalamata olives and roasted garlic cloves - \$100 (serves 25) - \$200 (serves 50)

Assorted Cold Spreads with Crustini

Choose any three: traditional cheese ball, smoked whitefish spread, smoked salmon spread, roasted red pepper hummus, or herbed cream cheese served with pita chips and crostini - \$150 (serves 50)

Baked Pita Chips with Hummus

Choose from roasted red pepper or garlic hummus. Served with crostini and fried pita chips - \$125 (serves 50)

Jumbo Shrimp Cocktail

Succulent jumbo shrimp steamed with seasoning by our chefs. Served with cocktail sauce and remoulade – Ask you coordinator for pricing information



Hors D'oeuvres – Cold (continued)

Fresh Fruit Display

*Assorted fresh fruit cubed and artfully arranged on platters with fruit dip
- \$150 (serves 50)*

Imported and Domestic Cheese Tray

*A colorful assortment of cheese tastefully presented on a serving board with assorted
crackers - \$100 (serves 25)*

Garden Fresh Vegetable Tray

*An assortment of fresh vegetables hand cut by our chefs and arranged on platters. Served
with a creamy ranch dip - \$150 (serves 50)*



Hors D'oeuvres - Hot

Items listed below are priced per piece unless otherwise noted. Your coordinator can make suggestions on the number of pieces to purchase for your event.

Hoisin Beef Skewers

Tender beef marinated in hoisin sauce, honey, garlic and ginger then grilled, sliced and threaded onto skewers - \$1.50

Chicken Satay Skewer

Chicken skewers topped with a spicy peanut sauce - \$1.50

Buffalo Chicken Dip

Pieces of chicken in a cream cheese and buffalo sauce dip. Served with tortilla chips - \$3 per person

Sweet and Tangy Meatballs

Miniature meatballs simmered in a tangy sauce - \$2.50 per person (3)

Kimchi Arancini

Deep fried sticky rice balls filled with spicy Korean slaw - \$1.50

Corn and Jalapeño Jack Cakes

Hand formed corn cakes mixed with jalapeños, Monterey jack cheese and green onions - \$1.50

Bacon Wrapped Dates

Applewood smoked bacon wrapped pitted date stuffed with a pecan and baked - \$1

Asiago Cheese Dip or Spinach & Artichoke Dip – A house specialty

Very delicious and a real crowd-pleaser! Choose one or choose both! Includes assorted crostini - \$3 per person

Petite Maryland Crab Cakes

Our chef's own recipe for tender blue lump crab cakes served with rémoulade sauce - \$2

Bacon Wrapped Scallops

Whole, fresh sea scallops wrapped in savory bacon - \$2



Dinner Buffet

Requires a minimum guarantee of 50 persons or a set-up fee will apply

Dinner buffet is served with freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea, raspberry lemonade, bakery fresh rolls and butter

Starters

Served seasonal green salad

Your event coordinator has several suggestions to fit your tastes

Buffet

Choice of two fresh vegetables

- *Broccoli crowns*
- *Medley of green beans, carrots and red peppers*
- *Garden fresh green beans*
- *Asparagus*
- *Cauliflower, carrots and broccoli*
- *Zucchini and red peppers*

Choice of two accompaniments

- *Mashed Potatoes (garlic, loaded, butter, parsnip infused or sweet potato)*
- *Rice (pilaf, fruited, vegetable or jasmine)*
- *Golden Jewel Cous Cous*
- *Herbed Roasted New Potatoes*
- *Bleu Cheese Gratin Potato Wedges*

Pasta – Linguini with red sauce or Alfredo

Entrée – Choose from the following

<i>Pretzel Crusted Chicken</i>	<i>Apple Chutney Chicken</i>	<i>Chicken Marsala</i>
<i>Chicken Picatta</i>	<i>Chicken Venetian</i>	<i>Stuffed Asiago Chicken</i>
<i>Chicken Schnitzel</i>	<i>Honey Dijon Pork Shanks</i>	<i>Herb Roasted Pork Loin</i>
<i>Maple Browned Pork Chop</i>	<i>Beef Lasagna</i>	<i>Herbed Ravioli</i>
<i>Alfredo Chicken Pasta</i>	<i>Beef Short Ribs</i>	<i>Top Round of Beef</i>
<i>Asian Shrimp Skewers</i>	<i>Fresh Whitefish</i>	<i>Baked Tilapia</i>

Choice of one entrée - \$24 (with chef carved prime rib \$29)

Choice of two entrees - \$26 (with chef carved prime rib \$31)

Choice of three entrees - \$28 (with chef carved prime rib \$33)

**Please add 18% service charge and 6% state sales tax to all food and beverage items
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness. Prices subject to change without notice.**



Dinner Menu

All dinners are served with homemade soup or salad, bakery fresh rolls and butter and freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea and raspberry lemonade

Poultry

Pretzel Crusted Chicken - a house specialty

A boneless chicken breast stuffed with honey-baked ham, Gruyere cheese and baked in a pretzel crumb crust – served with garlic mashed potatoes and a seasonal vegetable - \$18

Chicken Schnitzel – a house specialty

A boneless breast of chicken dredged in flour, egg, bread crumbs and parmesan cheese then pan seared - served with spätzle and a seasonal vegetable - \$17

Apple Chutney Chicken

A boneless breast of chicken glazed with Michigan apple chutney – served with a baked sweet potato and a seasonal vegetable - \$16.50

Chicken Marsala

A boneless chicken breast seared and baked, served with a Marsala mushroom and herb sauce - served with garlic linguini and a seasonal vegetable - \$17

Chicken Venetian

A pan fried chicken breast topped with a creamy Marsala wine demi-glaze, artichokes, fresh basil, roasted peppers and parmesan cheese - served with polenta, grilled zucchini and pesto tortellini - \$16.50

Stuffed Asiago Chicken

A boneless chicken breast stuffed with Asiago and goat cheese and finished with a sun-dried tomato cream sauce served with creamy risotto and a seasonal vegetable - \$18



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Beef

Herb Crusted Prime Rib

A 10-ounce serving of slow roasted prime rib rubbed with thyme, garlic, black pepper and kosher salt accompanied by au jus and your choice of roasted Yukon gold potatoes, loaded mashed potatoes or twice baked potato and a seasonal vegetable - \$24

Beef Short Ribs with Cabernet

Tender beef short ribs with a rich cabernet demi-glaze served with your choice of confetti rice pilaf or home-style Kluski noodles with garlic butter and a seasonal vegetable - \$19

New York Strip Steak

A charbroiled 10-oz center cut New York strip steak served with steak butter and your choice of scalloped potatoes with a blue cheese crust or garlic mashed potatoes and a seasonal vegetable – Market Price

Filet Mignon

An 8-oz beef filet seasoned with olive oil, garlic, and black pepper accompanied by your choice of cheddar herb au gratin potatoes or roasted rosemary red skin potatoes and a seasonal vegetable – Market Price

Beef Tenderloin

The best of the best! Our beef tenderloin melts in your mouth.

We offer our tenderloin with your choice of one of four sauces and your choice of potato or rice and a seasonal vegetable. We recommend our loaded mashed potatoes – Market price

- *Béarnaise sauce – cider vinegar and tarragon reduction with hollandaise sauce*
- *Chimichurri- fresh parsley, basil, garlic, olive oil, fresh lemon and black pepper*
- *Brandy cream demi-glaze- shallots, garlic, sherried demi-glaze with roasted peppers and portobello mushrooms*
- *Horseradish cream -a mild horseradish sauce made with cream*



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Pork

Pork Tenderloin with Escaloped Apples

Pork tenderloin rubbed with Dijon mustard, kosher salt and freshly ground pepper served with fresh apples sautéed with brown sugar, and cinnamon served with roasted rosemary redskin potatoes and a seasonal vegetable - \$19

Honey Dijon Pork Shanks

Two tender pork shanks brushed with a brandied cherry sauce and Dijon glaze and served with bleu cheese gratin potatoes and a seasonal vegetable - \$18

Stuffed Pork Tenderloin

Pork tenderloin stuffed with Italian sausage, dried apricots and fresh sage served with a Marsala demi-glaze, orzo with basil butter and a seasonal vegetable - \$20

Maple Browned Pork Chops

A roasted pork chop glazed with maple and honey garnished with bacon and served with roasted redskin potatoes and a seasonal vegetable - \$18

Herb Roasted Pork Loin

A roasted herb crusted pork loin topped with a Marsala fig demi-glaze served with your choice of lemon-orange orzo or parmesan potatoes and a seasonal vegetable - \$19



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Seafood

Fresh Whitefish

A pistachio crusted whitefish lightly breaded and pan fried served with lemon cherry butter, roasted red skin potatoes and a seasonal vegetable - \$18

Fresh Salmon

A grilled salmon filet topped with Mediterranean relish consisting of fresh basil, olive oil, chopped parsley, sun-dried tomatoes, fresh lemon juice, kalamata olives and served with garlic tri-color fettuccini and a seasonal vegetable - \$19

Baked Tilapia

A mild filet of tilapia lightly brushed with herb butter, baked and served on a bed of steamed spinach, with mushrooms and red peppers - served with your choice of confetti rice or roasted Yukon gold potatoes and a seasonal vegetable - \$16

Grilled Asian Shrimp Skewers

Two skewers of plump shrimp brushed with an Asian ginger sauce then grilled and served a top a bed of almond jasmine rice with roasted vegetables - \$20



HAWORTH
Inn & Conference
Center

Dinner Menu

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Vegetarian or Vegan Entrees

Portobello Mushroom - Vegan

A large grilled portobello mushroom cap served with sweet garlic succotash over polenta - \$15

Vegetable Skewers - Vegetarian

Grilled vegetable skewers brushed with Asian pesto and served over brown rice - \$14

Stuffed Crepes - Vegetarian

Light and delicate crepes stuffed with herbed cream cheese and roasted vegetables - \$14

Herbed Ravioli - Vegetarian

Sun-dried tomato ravioli with fresh asparagus tips, sautéed portobello mushrooms, and freshly grated parmesan cheese finished with a trio of traditional sauces and served with garlic bread - \$15

Portobello Stir Fry - Vegan

Grilled portobello mushrooms with roasted garbanzo beans, fresh spinach, basil and roasted peppers served over tortiglioni pasta - \$15

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Policies for On Site Events

Food & Beverage Service

All food and beverage must be supplied by the Haworth Inn & Conference Center, with the exception of wedding/birthday cakes. No food or beverages may be brought into the facility. In addition, no food prepared by the Haworth Inn & Conference Center will be permitted to leave the premises.

Alcohol

Alcoholic beverages are not permitted on the premises.

Pricing

A service charge of 18% applies to all food and beverage. Michigan state sales tax of 6% will be added to all charges.

Event Requirements

*Room set ups, menu selections and overnight accommodations should be confirmed one month prior to an event but **NO LATER THAN 14 days** prior. Last minute changes are subject to additional labor charges.*

Audio Visual & Equipment Needs

The use of any equipment owned by the Haworth Inn & Conference Center, including our 15' by 15' dance floor, is incorporated in the cost of the facility fee/room rental, with the following exceptions: the Data Projector, and the Laptop Computer, both of which rent for an additional \$100 per event.

Multiple Entree Selections

Should a group wish to offer guests a choice of two entrees during a meal function, a breakdown indicating how many of each entrée is due three days prior to the event. Special diets accommodated on the day of the event will be charged as an additional meal over and above the guaranteed count. The client will be responsible for providing color-coded place cards or name tags indicating entrée selections.



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Guarantee Policy

*A guaranteed number of guests must be received ten (10) business days prior to the event. This is the minimum number for which you will be charged. An increase in attendance will be accepted up to 24 hours prior to the event. **No reduction in guarantee will be accepted less than ten business days prior to the event.***

Pricing

A service charge of 18% applies to all food and beverage. Michigan state sales tax of 6% will be added to all charges.

There is an off-site service charge of \$1000-\$1200 for wedding receptions catered to your venue. This includes numerous items such as refrigerated truck, ice, linens, service staff, and more. Please discuss your off-site needs with your event coordinator.

China/Flatware/Tables/Chairs

We do not supply china, flatware, tables or chairs for off-site events. For your china, table and chair needs we recommend Taylor Rental or the Rental Company, both located in Holland. If you are interested in a high quality disposable tableware product, we can provide you with a quote

Cancellation Policy

*Notice of cancellation must be received in writing by the Haworth Inn & Conference Center 30 days prior to the event. If less than 14 days notice is given, a charge of 50% of the projected total revenue will be assessed. **Advance deposits are non-refundable.***

Deposits

Your event coordinator will advise you of your required deposit. This deposit is non-refundable.

Billing

All wedding receptions are required to be paid in full with cash, check or credit card at least 72 hours prior to the event.

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