

GREY GABLES RESTAURANT & CATERING

Castle Farms Catering 2016-2017

Congratulations and thank you for your interest in our catering service!

Whether you are looking to have an event that is breathtakingly elaborate or elegantly simple- we can help!
Look to us for plated and buffet service.

Our team approaches every catering event from a quality and service point of view. Grey Gables will use only the freshest, finest quality of ingredients, along with creativity to meld together a flavorful presentation for your wedding.

In addition to our meals, we offer complete licensed bar and beverage services, seasoned event professionals and an on-site detail-oriented manager, who will gladly work with you to execute any ideas you have.

We are proud of the products, service and professional standards that have made Grey Gables Catering the preferred Caterer of Castle Farms.
We look forward to hearing from you soon!

Best Regards, Darren and Kelly Romano
Owner/Chef Since 1994



GREY GABLES RESTAURANT & CATERING

Our Catering Per Guest Price Includes:

- China, Glassware & Flatware
- Professional Buffet Equipment
- Cake Cutting, Plating & Serving
- Salad & Complimentary Hors D'oeuvre Display
- Table Side Water Service
- White Linen Napkins (*Preacher Fold)
- Coffee Station with Condiments & Glass Cups
- Gratuity
- Tastings

Staffing:

The per guest pricing that you will be quoted is the **total cost**. We pride ourselves on giving you all of the information you need to plan your event. When you use our services, there is NO hidden cost, No per usage charges, No unexpected charges.

- Waitstaff -\$125 per waitstaff
- Bartender -\$175 per bartender
- Chef -\$200 per chef
- On-Site Manager -\$200 (1) per event

Other:

- Sales Tax: 6% applies to the entire bill
- Cost of Rentals: Included in price
- Delivery Fee: Included in price
- Gratuity: Included in price
- Service Charge: 8.5% event production fee. *includes prep, plan, insurance, breakage, set-up & break down.

QUEENS BUFFET DINNER

2 Entrees, Choice of 1 Side & 1 Vegetable

Included: Complimentary Hor D'oeuvre Display

Hot Spinach & Artichoke Dip Assorted Gourmet Crackers

Garden Vegetable Basket with Buttermilk Dip

Buffet Dinner

Caesar Salad

romaine lettuce, garlic Parmesan cheese, with croutons

sour dough rolls with butter pats

Honey Mustard Glazed Pork Roast

slow roasted, & fork tender, topped with our homemade sauce

Chardonnay Chicken With Sweet Roasted Garlic

tender chicken breasts roasted with wine, lemon & sweet roasted garlic
sauce

Sides (Pick 1)

Roast Redskin Potatoes

Penne Pasta Alfredo

Rice Pilaf with Roasted Onion & Celery

Vegetable (Pick 1)

Seasonal Vegetable Mix

Steamed Green Bean

Vanilla Bourbon Glazed Carrots

Per Guest Pricing

225+ \$16.95 per guest

100-225 \$18.95 per guest

50+ \$25.95 per guest

Add Additional Entree \$3 or

Side: \$2

THE KNIGHTS BUFFET DINNER

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Included: Complimentary Hor D'oeuvre Display

Hot Spinach & Artichoke Dip Assorted Gourmet Crackers

Garden Vegetable Basket with Buttermilk Dip

BUFFET

Salad (Pick 1)

Includes: sour dough rolls with butter pats

Caesar Salad

romaine lettuce, garlic Parmesan cheese, with croutons

OR

Mixed Garden Green Salad

tomato, cucumber, & red onion with ranch dressing

**** Upgrade to a plated salad & roll (add \$1.95 per guest)**

Entree (Pick 2)

Braised Beef Bourguignon

choice beef seasoned, marinated & slow roasted served with a demi-glace.

Honey Mustard Pork Roast

slow roasted, & fork tender, topped with our homemade sauce

Roasted Tomato Breast Chicken

tender chicken breasts served with tomato cream sauce

Pan Roasted Wild Salmon

with summer basil & lemon compound

Sides (Pick 2)

Roast Redskin Potatoes

Penne Pasta Alfredo

Broccoli & Cheese Rice

Whipped Vanilla Sweet Potatoes

Vegetable (Pick 1)

Seasonal Vegetable Mix

Steamed Green Bean

Vanilla Bourbon Glazed Carrots

Steamed Broccoli with Lemon Butter

Per Guest Pricing

225+ \$18.95 per guest

101-225 \$22.95 per guest

50-100 \$27.95 per guest

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KINGS COMBINATION PLATED DINNER

Choose 1 Plated Salad & 1 Combination Plated Meal for all
Guests

Included: Complimentary Hor D'oeuvre Display

Hot Spinach & Artichoke Dip Assorted Gourmet Crackers

Garden Vegetable Basket with Buttermilk Dip

Assorted Imported & Domestic Cheese & Crackers

Salad (Pick 1)

Includes: sour dough rolls with butter pats

Caesar Salad

romaine lettuce, garlic Parmesan cheese, with croutons

OR

Mixed Garden Green Salad

tomato, cucumber, & red onion with ranch dressing

OR

Courtyard Salad (add \$1.95 per guest)

gourmet greens, romaine lettuce, crumbled goat cheese, dried cranberries , toasted
almonds & cherry balsamic dressing

Kings Combination Plated Meals

*pricing based on 100 or more guests

Sauteed Chicken Pomodoro & Braised Beef Bourguignon	\$24.95 per guest
Braised Beef Bourguignon & Chicken Marsala	\$24.95 per guest
Top Sirloin Filet & Sauteed Chicken Pomodoro	\$29.95 per guest
Beef Bourguignon & Broiled John Cross Whitefish	\$30.95 per guest
Top Sirloin Filet & Broiled John Cross Whitefish	\$34.95 per guest
Filet Mignon & Broiled Norwegian Salmon	\$39.95 per guest

Each of our Kings Combination Plated Meals are served with
homemade whipped potatoes, steamed vegetable, Parmesan tuille, &
complimenting duet sauces.

BAR SERVICES

Our Bar Services/Supply Charge is a Per Person Price That Includes an Unlimited Supply Of Cola, Diet Cola, Sprite, Tonic/Soda Water, Cranberry/Orange Juice, Lemons/Limes, Wine/Rocks/Beer Glasses, Napkins, Drink Stirrers ETC...

\$4.25 Per Guest

Add Beer & Wine:

Price Includes Delivery & Liability Insurance

- Champagne with Tulip Glass **\$16 Per 10 Guests**
- Tulip Glasses Stand Alone **\$1.00 Each**
- Beer Gas Tapping System Without Keg **\$125**
- 1.5 Liter Napa Valley Double Size Bottle. Typically a Red & White **\$16 Per Bottle**

Tapping System with Keg

1/2 bbl Bud/Bud Lite Or Miller/Miller Lite \$200.00

1/2 bbl Labatt Blue/Labatt Lite Or Leinenkugel \$250.00

1/2 bbl Shorts Bellaire Brown/Locals Lite Or New Belgium Fat Tire Or Bells Two Hearted/Oberon \$325.

Please Ask About Our Offered Liquor Packages



BUTLER PASSED HORS D'OEUVRES

Prices are in addition to & may not be substituted for the complimentary hoers d'oeuvres based on 100-200 guests

(2) Item Passed Service \$5.95 per person

(4) Item Passed Service \$6.95 per person

(6) Item Passed Service \$7.95 per person

Selections

- Cherry & Tarragon Chicken Salad Puffs
- Gulf Shrimp & Cucumber Canape'
- Crostini & White Bean Puree, Spinach & Sun Dried Tomato
- Beef Tenderloin Crostini with Caper Mayonnaise
- Chicken Sate' with Spicy Peanut Dip
- Melted Brie with Walnuts & Carmel
- Smoked Salmon & Dill Mascarpone Toasts
- Goat Cheese, Pesto, & Sun Dried Tomato Canape'
- Crostini with Wild Mushrooms & Parmigianino
- Spiced Gulf Shrimp & Avocado Toast
- Tomato Mozzarella Skewer with Balsamic Drizzle
- Open Faced BLT Toasts
- Herb Cream Cheese & Walnut Crostini
- Homemade Swedish Meatballs
- Pear Ricotta & Walnut Crostini

ADDITIONAL SERVICES

Appetizer Platters (Priced to Serve 75-100 Guests)

- "John Cross" Smoked Whitefish & Trout Display \$275
- Tomato Bruschetta with Garlic Crostini \$175
- Fresh Fruit Display \$200
- Assorted Imported & Domestic Cheese Display \$275

The Fun Stuff!

- **Chocolate Fondue Fountain**
36" Sephra Fountain Filled with Swiss Milk Chocolate & Assorted Dipping Items
\$350+ \$1.75 per person
- **Family Style Mini-Pastries**
Typically Served During Dessert
Homemade Mini-Pastries Always Make For Fun!
\$5.00 per person
- **Gourmet Coffee Bar**
Full Assortment of Coffee Mix-Ins, Flavors, Chocolates, Cinnamon, & Whipped Toppings.
\$3.00 per person
- **A Proper Smore Bar**
There always seems to be room for S'mores at the end of the night.
\$350+ 1.75 per person
- **Coney Island Bar**
Detroit's Lafayette Coney Sauce Served with Crisp Koegel Dogs & all of the Toppings Needed (served Late-night Between 9:30-10pm)
\$300-\$400
- **Late-Night Cheese Pizza**
Classic Cheese or Pepperoni Pizza (served Late-night Between 9:30-10pm)
\$300-\$400

****Dont See What You're Looking For?****

Ask about custom catering! Let us exceed your expectations with our specialty menus!

GREY GABLES
RESTAURANT & CATERING
308 Belvedere Avenue Charlevoix MI 49720



Confirmation Agreement

GROUP NAME: _____

EVENT DATE: _____

Reservation Deposit & Payment Schedule:

In order to reserve your event date, Grey Gables Restaurant and Catering requires a \$500.00 deposit along with a signed copy of your Confirmation Agreement. After you have provided us with your final guest count, we will adjust the numbers accordingly on your proposal. It is then that the remaining estimated payments are due. Approximately, 3 weeks prior to your event.

Cancellation Policy:

In the event of cancellation- for any reason, the \$500.00 deposit will be retained. If cancellation is received less than one month prior the event date, the designated client will be responsible for all event costs, or deposits made on behalf of the event.

Warranty/Liability:

Grey Gables Restaurant and Catering with the designated client each agree to carry adequate liability and insurance protecting itself against any claims arising from the event. Grey Gables reserves the right to substitute products based on seasonal availability.

In the event of a claim against Grey Gables Restaurant and Catering, the designated client agrees to defend, indemnify, and hold Grey Gables Restaurant and Catering harmless from any claim, liability, loss and expense, including collection of reasonable attorney fees and court cost expect for acts or omissions of Grey Gables Restaurant and Catering.

The performance of this agreement is subject to any circumstances making it illegal or impossible to provide services by Grey Gables Restaurant and Catering including acts of god, government regulations, disasters, strikes, or curtailment or transportation services

I HAVE READ AND AGREE TO ALL TERMS AND CONDITIONS AS NOTED ABOVE.

CLIENT SIGNATURE

DATE OF ACCEPTANCE