



**Costick Activities Center
&
Jon Grant Community Center**
Banquet & Catering Selections

Costick Activities Center
28600 West Eleven Mile Road
Farmington Hills, MI 48336
248-473-1800
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www.fhgov.com

Jon Grant Community Center
29260 Grand River Avenue
Farmington Hills, MI 48336
248-473-1800
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**Gourmet Express Catering
& Event Planning Group**
650 N. Lafayette • South Lyon, MI 48178
248-486-5566 • Fax: 248-486-9299
www.gourmetexpressevents.com

BREAKFAST SELECTIONS

COLD BREAKFAST BUFFETS

THE CONTINENTAL BREAKFAST

Assorted Petite Breakfast Pastries & Muffins
Miniature Bagels with Cream Cheese
Chilled Orange Juice
Coffee & Decaf Service

50 - 99 Guests = \$10.00 pp
100+ Guests = \$9.50 pp

LITE & LEAN BREAKFAST

Sliced Oranges & Grapefruit
Fresh Fruit Crepes with Raspberry Sauce
Assorted Yogurt
Cottage Cheese
Chilled Orange Juice
Coffee & Decaf Service

50 - 99 Guests = \$13.50 pp
100+ Guests = \$13.00 pp

HOT BREAKFAST BUFFETS

GREAT START BREAKFAST

Assorted Petite Breakfast Pastries
Scrambled Eggs
Sausage Links
Roasted Breakfast Potatoes
Chilled Orange Juice
Coffee & Decaf Service

50 - 99 Guests = \$14.00 pp
100+ Guests = \$13.50 pp

THE ULTIMATE

Miniature Bagels with Cream Cheese
Assorted Miniature Quiche
Scrambled Eggs
Sausage Links
Bacon
Roasted Breakfast Potatoes
Chilled Orange Juice
Coffee & Decaf Service

50 - 99 Guests = \$16.00 pp
100+ Guests = \$15.50 pp

DELI LUNCHES

SANDWICH SPREAD BUFFET

SALAD

(Select one)

Country Potato Salad

Coleslaw

Rotinni Pasta Salad

Caesar Salad

SANDWICHES

(Select two - any variety)

Fresh Veggie Stuffed Pitas

Caesar Chicken Stuffed Pitas

Miniature Chicken Salad Croissants

Miniature Tuna Salad Croissants

Stacked Ham & Cheddar

Stacked Turkey & Swiss

SIDES

(Select one)

Individually Bagged Potato Chips

Cookies

Brownies

50 - 99 Guests = \$14.00 pp 100+ Guests = \$13.50 pp

LUNCHEON & CASUAL DINNER BUFFETS

All luncheon & casual dinner buffets include rolls & butter.

SALAD

(Select one)

Caesar Salad
Tossed Garden with Choice of Dressing
Rotinni Pasta Salad

Romaine Fruit & Nut Salad
with Raspberry Vinaigrette
Add \$1.00 pp

ENTREES

(Select one or two)

Oven Roasted Chicken (All pieces)
Baked Italian Herb Chicken Breast
Sirloin Tips with Bordelaise Sauce
Italian Sausage Diced with Peppers & Onions
Baked Whitefish with Lemon Garlic Butter
Miniature Cheese Ravioli with Tomato Basil
Fettuccine Tossed with Olive Oil, Garlic,
Fresh Herbs & Parmesan
Sliced Spiral Ham with Pommery Mustard Sauce

POTATO & RICE

(Select one)

Herb Rice Risotto
Herb Roasted Redskins
Garlic Mashed Potatoes
Baby New Potatoes

VEGETABLE

(Select one)

Honey Glazed Baby Carrots
Italian Style Green Beans
Steamed Blended Vegetables

One Entree Buffet

50 - 99 Guests = \$15.00 Lunch pp / \$16.00 Dinner pp

100+ Guests = \$14.50 Lunch pp / \$15.50 Dinner pp

Two Entree Buffet

50 - 99 Guests = \$17.00 Lunch pp / \$18.00 Dinner pp

100+ Guests = \$16.50 Lunch pp / \$17.50 Dinner pp

APPETIZER SELECTIONS

Build a package or serve in conjunction with dinner.
Customized pricing based on length of service, number of items served and final guest count.
Upscale appetizer selections available upon request.

FRESH VEGETABLE PLATTER

Tastefully Arranged Fresh Cut Vegetables
Served with Garden Dip

\$5.00 pp

CHEESE & CRACKERS

Imported & Domestic Cheese Display
Served with Assorted Crackers

\$6.00 pp

FRESH FRUIT PLATTER

Artfully Arranged Fresh Cut Seasonal Fruit

\$6.00 pp

CRUDITES DISPLAY

Chef's Selection of Fresh Cut Seasonal Fruit, Fresh Cut Vegetables and Selection of Assorted Cheese
Served with Garden Dip and Crackers

\$9.00 pp

WARM SELECTIONS

Romano Meatballs with Roasted Beef Gravy
Sweet & Sour Meatballs
Spinach Artichoke Dip with Crackers
Mexicali Dip with Tortilla Chips
Pepper Lime Chicken Wings
Caesar Marinated Chicken Skewers
Miniature Egg Rolls with Sweet & Sour Sauce
Crab Stuffed Mushrooms with Lobster Sauce
Jardinaire Stuffed Mushrooms with Watercress
Beef Sate with Teriyaki

SPECIALTY SHOWER PACKAGES

NEW BEGINNINGS

Fresh Cut Seasonal Fruit
Tossed Garden Salad with Choice of Dressing
Chicken Piccante with White Wine, Lemon, Garlic and Artichoke Hearts
Herb Rice Risotto
Green Bean Almondine
Assorted Rolls & Butter
Chef's Selection of Assorted Miniature Dessert Pastries
White Grape Punch
Coffee & Decaf Service

50 - 99 Guests = \$18.00 pp 100+ Guests = \$17.50 pp

GREAT EXPECTATIONS

Fresh Cut Seasonal Fruit with Yogurt Dip
Romaine Fruit & Nut Salad with Raspberry Vinaigrette Dressing
Grape & Walnut Chicken Salad
Albacore Tuna Salad
Relish Tray
Condiment Service
Assorted Rolls, Croissants & Butter
Chef's Selection of Assorted Miniature Dessert Pastries
White Grape Punch
Coffee & Decaf Service

50 - 99 Guests = \$19.00 pp 100+ Guests = \$18.50 pp

THEME BUFFETS

PERFECT FOR BIRTHDAY PARTIES, TEAM BANQUETS, SCHOOL FUNCTIONS!

Alternate ethnic and kosher menus available upon request.

ALL AMERICAN BUFFET

Coleslaw or Pasta Salad
Jumbo Beef Hotdogs
Coney Chili
Baked Beans
Individually Bagged BBQ Potato Chips
Grated Cheddar Cheese
Diced Onions
Spicy Mustard
Cookies or Brownies

50 - 99 Guests = \$13.00 pp 100+ Guests = \$12.50 pp

Sloppy Joes add \$3.00 pp*

ITALIAN BUFFET

Tossed Garden Salad with Vinaigrette Dressing
Spaghetti with Tomato Sauce, Fresh Basil and Parmesan
Romano Meatballs
Italian Style Green Beans
Rolls & Butter
Cookies or Brownies

50 - 99 Guests = \$13.00 pp 100+ Guests = \$12.50 pp

Mini Cheese Ravioli add \$4.00 pp

MEXICAN BUFFET

Hard Taco Shells
Soft Tortillas
Seasoned Ground Beef
Refried Beans
Tortilla Chips
Spiced Nacho Cheese Sauce
Grated Cheddar Cheese
Shredded Lettuce
Diced Tomatoes
Sour Cream & Salsa
Cookies or Brownies

50 - 99 Guests = \$14.00 pp 100+ Guests = \$13.50 pp

Fajita Chicken with Peppers & Onions add \$4.00 pp

ELEGANT DINNER BUFFETS

All elegant dinner buffets include rolls & butter.

SALAD

(Select one)

Tossed Garden Salad with Balsamic
Vinaigrette Dressing
Spinach Salad with Poppy Seed Dressing
Caesar Salad

Romaine Fruit & Nut Salad with
Raspberry Vinaigrette Dressing
Add \$1.00 pp

ENTREES

(Select one or two)

Chicken Piccante with White Wine, Lemon,
Garlic & Artichoke Hearts
Chicken Wellington with Garlic Thyme Reduction
Spinach & Cheese Stuffed Chicken Breast
Beef Wellington with Bordelaise
Baked Salmon with Watercress
Stuffed Lemon Sole with Lobster Sauce
Roast Pork Loin with Lingonberry Sauce
Tenderloin Tips with Madagascar Sauce
Portobello Stuffed Ravioli with Wild Mushroom Sauce

POTATO & RICE

(Select one)

Herb Rice Risotto
Baby New Potatoes
Herb Roasted Redskins
Garlic Mashed Potatoes
Potatoes Gruyere

VEGETABLE

(Select one)

Sauteed Mushrooms & Onions
Tarragon Baby Carrots
Roasted Asparagus (Seasonal)
Green Bean Almondine
Blended Seasonal Vegetables

One Entree

50 - 99 Guests = \$21.50 pp

100+ Guests = \$20.00 pp

Two Entrees

50 - 99 Guests = \$24.00 pp

100+ Guests = \$23.00 pp

Entree upgrades and carving station also available

HAPPY ENDINGS

Happy ending selections must be served in conjunction with food service.

SIMPLE SWEETS

Freshly Baked Cookies and Assorted Brownies

\$4.00 pp

MINIATURE PASTRIES

Chef's Selection of Assorted Miniature Dessert Pastries
3 per Person

\$5.00 pp

SWEETS TABLE

Generous Selection of Assorted Tortes,
Cheesecake, Flans, Miniature Pastries
and Cookies & Brownies

\$10.00 pp

Specialty cakes and chocolate fountains also available

BEVERAGE SERVICE

Beverage service must be served in conjunction with food service.
Pricing based on three hours of service.

HOT BEVERAGE SERVICE

Coffee & Decaf Service

\$3.00 pp

COLD BEVERAGE SERVICE

Proudly serving Pepsi products.

Assorted Soft Drinks

Lemonade

Iced Tea

Bottled Water

\$3.00 pp

PUNCH SERVICE

Sparkling White Grape Punch

\$3.00 pp

Punch fountains also available

GENERAL INFORMATION & POLICIES

MENU SELECTION

Final menu selections are required 10 (ten) days prior to the event. For any event booked less than 10 (ten) days before the event date, menu selections are requested at the time of booking.

FOOD SERVICE

One menu and entree must be selected for each guest. Dietary restrictions and ethnic and kosher menu selections can be accommodated with sufficient advance notice.

Gourmet Express Catering and its subcontractors, must provide all food served, with the exception of special occasion cakes.

Gourmet Express Catering will provide complimentary cake cutting services.

All food prepared for an event must be consumed on the premises.

Gourmet Express Catering will be prepared to serve 5% over the established guest count.

Plated menus are available; additional charges will apply. If a menu is preferred plated, clients must provide a place card indicating menu selection and assigned seating for each guest.

Gourmet Express Catering is pleased to provide the assistance of Special Event Planners and Chefs to custom design a menu for your special event. Additional charges may apply.

A minimum guest count of 50 is required for all catered events.

Additional charges will apply for any booked event with fewer than 50 guests.

Final guest counts are required ten days prior to the scheduled event date.

This number is considered final and will not be subject to reduction.

In the event that more guests attend than were confirmed in the final guest count, the client will be required to pay for the additional guests at the end of the event.

A \$100.00 delivery fee will apply to any event that is conducive to drop off catering only.

LINEN & RENTAL SERVICES

Costick Activities Center/Jon Grant Community Center does not offer china and flatware. All food and beverage services include complimentary disposables, for any catered services we provide.

China, linens, skirting, chair covers with installation, and upgraded table settings must be secured through Gourmet Express Catering.

In addition, Gourmet Express Catering is pleased to arrange floral services, entertainment and DJ services, theme cakes, and specialty services.

Please discuss with your Event Manager. All subcontracted upgrades must be confirmed at least 30 (thirty) days before the event and will not be subject to cancellation.

A decrease in subcontracted equipment totals will not be accepted within 21 days of an event.

All deliveries regarding your event must be approved in advance and be completely set up at least one hour before the event begins.

Removal of said items must be completed ½ hour after event ends.

Clients will be charged a \$100 service fee if set up and tear down time frame is not adhered to.

GENERAL INFORMATION & POLICIES

(continued)

SERVICE STAFF

Gourmet Express Catering's service staff will be contracted with all events for an added charge of \$100.00 - \$175.00 per Server.

Charges and number of service staff necessary are determined by final guest count, final room setups, final menu selections and length of event.

PRICING & PAYMENT

All pricing of food, beverage and coordinated services or upgrades are subject to 6% Michigan sales tax (when applicable) and a 20% operational fee.

The operational fee helps covers the costs associated with your event, outside of food and beverage service. This covers the planners time in planning, coordination, insurances, travel fees, preparation staff, etc., and is not a gratuity for the service staff.

Our staff is professional and pleasant and will always go above and beyond your expectations for service, however, gratuities are solely at your discretion.

Prices are subject to change without notice.

A 50% deposit of the estimated total and a signed contract, are due within 10 days of booking an event.

The final payment is due 7 (seven) days before the event.

For any event booked on a holiday or holiday weekend, event and staff pricing will increase by 25%.

Payments can be made by cash, check or major credit card.

A 3.5% processing fee will be added to all credit card transactions.

Checks should be made out to Gourmet Express Catering.

All tax exempt groups must submit their tax exempt number and certificate at least 7 (seven) days prior to the event.

CANCELLATIONS

All advance catering deposits are non-refundable.

Due to the current supply chain climate, and the difficulty in securing select food items,

Gourmet Express Catering will make every attempt to fulfill all menu requests.

In any case that we are unable to obtain a selected item, Gourmet Express Catering reserves the right to contact the client to develop a comparable substitution.

We apologize in advance for any inconvenience this may cause.

We will always go above and beyond to fulfill our client's menu requests.