



DEVOS PLACE

Catering by Amway Grand Plaza Hotel



table of contents

3	BREAKFAST <i>continental, buffet, plated</i>
7	LUNCH <i>buffet, plated, to-go</i>
13	DINNER <i>buffet, plated</i>
18	CULINARY DISPLAYS
21	HORS D'ŒUVRES <i>chilled, warm</i>
24	RECEPTION ENHANCEMENTS
26	BREAKS
28	À LA CARTE
30	BEVERAGES <i>bar, wine</i>

*All prices are subject to 22% Service Charge and 6% sales tax.
Prices are subject to change.*



breakfast

CONTINENTAL • BUFFET • PLATED



CONTINENTAL BREAKFAST

THE CONTINENTAL BREAKFAST \$11.50

Assorted Baked Breakfast Breads, Croissants, Muffins and Bagels with Fruit Preserves, Cream Cheese and Butter

THE EXECUTIVE BREAKFAST \$12.95

Selection of Fresh Fruit and Berries

Assorted Baked Breakfast Breads, Croissants, Muffins and Bagels with Fruit Preserves, Cream Cheese and Butter

THE POWER BREAKFAST \$16.25

Selection of Fresh Fruit and Berries

Individual Assorted Yogurts and House Granola

Assorted Cold Cereals with Milk

Assorted Baked Breakfast Breads, Croissants, Muffins and Bagels with Fruit Preserves, Cream Cheese and Butter

All continental breakfasts are served with coffee, teas and a variety of chilled juices.

upgrades

WARM BREAKFAST BURRITO \$5.00

Scrambled Egg, Sausage and Grated Cheddar Cheese Wrapped in Flour Tortillas and Served with Salsa

WARM CROISSANT SANDWICH \$6.00

Scrambled Egg, Crisp Bacon or Baked Ham and Sliced Cheddar Cheese

or Scrambled Egg, Spinach and Smoked Gouda Cheese

ENGLISH MUFFIN SANDWICH \$5.00

Scrambled Egg, Sliced Ham and Sliced Cheddar Cheese

DOUGHNUT SUNDAE \$5.00

Assorted Cake Doughnuts (*Plain, Cinnamon Sugar and Chocolate Frosted*) with toppings, Powdered Sugar, Fruit and Sprinkles



BREAKFAST BUFFET

SPECIALTY ENTRÉES

Select One

SCRAMBLED EGG BAR \$17.95

Choice of Mushrooms, Bell Peppers, Chives, Shredded Cheddar Cheese and Pico De Gallo Toppings

or Bell Peppers, Sliced Ham, Shredded Cheddar Cheese and Pico De Gallo Toppings

BREAKFAST QUICHE \$18.50

Choice of Quiche Lorraine with Egg, Cheese and Bacon

or Spinach Quiche with Egg, Spinach and Feta

FRENCH TOAST \$18.25

Cinnamon Swirl French Toast with Warm Michigan Maple Syrup

ENTRÉES

Select One

Assorted Kellogg Cereals with Milk
Served with Whole Bananas

Individual Assorted Yogurts
Served with Homemade Granola

Baking Powder Biscuits
Served with Sausage Gravy

Cheese Blintzes
Served with Homemade Berry Compote

ACCOMPANIMENTS

Select One

American Fried Potatoes

Potatoes O'Brien

Corned Beef Hash or Roast Beef Hash

Select Two

Grilled Link Sausage

Crisp Bacon Strips

Grilled Smoked Ham

Turkey Bacon

Turkey Sausage

Vegetarian Link Sausage

Vegetarian Bacon Strips

All breakfast buffets are served with fresh seasonal fruit, assorted baked breakfast breads, croissants, muffins, bagels, coffee, teas and a variety of chilled juices.

PLATED BREAKFAST

STARTERS

Select One

- Cup of Fresh Fruit and Berries
- Pecan Cinnamon Rolls
- Flaky Butter Croissants
- Assorted Fruit and Cream Cheese Danish
- Assorted Donuts, Muffins and Croissants

ENTRÉES

Select One

FRESH SCRAMBLED EGGS \$16.95

Sliced Cheddar Cheese, Chives and Tomato Florentine

WARM BREAKFAST BURRITO \$16.50

Scrambled Egg, Crisp Bacon and Sliced Cheddar Cheese

FRENCH TOAST \$17.25

Cinnamon Swirl French Toast with Strawberry Garnish and Michigan Maple Syrup

ACCOMPANIMENTS

Select One

- American Fried Potatoes
- Potatoes O'Brien
- Corned Beef Hash or Roast Beef Hash

Select One

- Crisp Bacon Strips
- Roasted Link Sausage
- Grilled Smoked Ham
- Turkey Bacon
- Turkey Sausage
- Vegetarian Link Sausage
- Vegetarian Bacon Strips

All plated breakfasts are served with coffee, teas and orange juice.



Lunch

BUFFET • PLATED • TO-GO





LUNCH BUFFET

DELI BUFFET LUNCH \$23.00

Starters

Mixed Field Greens with Radish and Carrot
Balsamic Vinaigrette and Ranch Dressings

Fresh Fruit Salad

Potato Salad with Chives

Soup of the Day: Additional \$2.95 per person

Entrée and Accompaniments

Selection of Sliced Ham, Turkey, Roast Beef, Salami, Swiss,
Colby and Cheddar Cheese

Sliced Ripe Tomatoes, Sliced Dill Pickles and Lettuce

Assorted Deli Breads and Condiments

Individual Bags of Potato Chips and Pretzel Twists

Desserts

Assorted Cheesecake and Warm Fruit Cobbler

GRAND BURGER BUFFET LUNCH \$23.00

Starters

Grand Plaza Garden Salad with Herb Vinaigrette
and Ranch Dressing

Fresh Fruit Salad

Spicy Texas Chili or Soup of the Day

Entrée and Accompaniments

“Build Your Own” 6 ounce Beef Burger*

Additional Grilled Chicken Breast: \$5.00 per person

**Vegetarian Burgers available upon request*

Toppings of Sliced Ripe Tomatoes, Bermuda Onion Rings,
American and Swiss Cheese, Warm Crisp Bacon, Marinated
Sliced Mushrooms, Sliced Dill Pickles, Sweet Pickle Relish,
Lettuce Leaves, Mustard, Mayonnaise, Fresh Salsa and
Tomato Ketchup

Spicy Cajun Potato Wedges

Desserts

Assorted Pies and Warm Chewy Goopy Brownies

ITALIAN BUFFET LUNCH \$24.00

Starters

Mixed Field Greens with Tomato, Cucumber and Carrot
Balsamic Vinaigrette and Creamy Italian Dressing

Fresh Fruit Salad

Soup of the Day: Additional \$2.95 per person

Entrées and Accompaniments

Penne Pasta with Italian Sausage, Baby Spinach,
Red Pepper and Fennel Broth

Tuscan Style Breast of Chicken

Broccolini with Garlic Bread Crumbs

Freshly Grated Parmesan Cheese and Red Pepper Flakes

Cheesy Garlic Bread

Assorted Italian Inspired Desserts

Tiramisu, Baci Mousse, Lemon-Anise Tart and Cannoli

SOUTHWESTERN BUFFET LUNCH \$24.00

Starters

Chopped Iceberg Lettuce with Tomato, Cucumber
and Shredded Cheddar Cheese

Chipotle Ranch Dressing and Cilantro Lime Vinaigrette

Fresh Fruit Salad

Soup of the Day: Additional \$2.95 per person

Entrées and Accompaniments

Taco Bar with a choice of Crisp Corn Tortillas and
Warm Soft Flour Tortillas

Marinated Strips of Fajita Chicken with Sautéed Bell
Pepper and Onion

Seasoned Taco Beef with Salsa, Sour Cream, Guacamole,
Shredded Cheddar Cheese and Sliced Jalapeños

Spanish style Saffron Rice and Vegetarian Refried Beans

Crisp Tortilla Chips with Hot Chili Con Queso

Desserts

Banana Mousse, Pine Nut Pie and Chocolate Hazelnut Torte



ASIAN EXPRESS BUFFET LUNCH \$25.50

Starters

Mixed Field Greens with Mandarin Orange Sections
and Sliced Toasted Almonds
Citrus Vinaigrette and Creamy Ginger-Soy Dressing
Fresh Fruit Salad

Add Wonton, Miso or Hot & Sour Soup: Additional \$2.95 per person

Entrées and Accompaniments

Vegetarian Spring Rolls with Sweet and Sour Sauce
Stir-Fried Ginger Beef with Shiitake Mushrooms and Chopped Scallions
Soy Sauce and Chili Garlic Sauce
Coconut Lemongrass Breast of Chicken
Steamed White Rice
Steamed Green Beans

Desserts

Green Tea Mousse, Sweet Potato Pie, Banana Crumb Cake
and Coconut Flan

THE 'OPEN PIT' PICNIC \$24.00

Starters

Seasonal Green Salad with Cucumber, Carrot and Tomato
Ranch and French Dressing
Country Style Potato Salad
Sweet and Sour Coleslaw

Soup of the Day: Additional \$2.95 per person

Entrées and Accompaniments

Bone-In Fried Chicken
Slow Smoked Pulled Pork
Ridiculously Smoked and Grilled Rib Tips
Southern Style Slow Cooked BBQ Baked Beans
Corn on the Cob with Butter
Kaiser Rolls and Corn Bread Muffins with Butter and Honey

Desserts

Seedless Watermelon Slices, Pound Cake with Fresh Strawberry Sauce
and Chocolate Crumb Cake

*All lunch buffets are served with coffee, hot tea and iced tea. Minimum guarantee
of 20 guests is required.*

PLATED LUNCH

STARTERS

Select One

Fresh Baby Spinach and Romaine with Chopped Egg, Mushroom and Tomato with Basil Vinaigrette

Caesar Salad with Herb Croutons and Grated Parmesan Cheese

Crisp Baby Iceberg Lettuce with Cucumber, Carrot, Cheddar Cheese and Tomato with Ranch Dressing

Mixed Field Greens with Cucumber and Roasted Roma Tomato with Herb Vinaigrette

Bowl of Seasonal Melon and Berries with Lemongrass-Mint Syrup

Chopped Salad with Mandarin Orange Sections, Diced Cucumber and Shredded Carrot with Citrus Vinaigrette

ENTRÉES

Select One

OVEN ROASTED ATLANTIC COD \$24.00

With Green Curry Sauce

SLOW ROASTED PORK \$24.00

Garlic-Rubbed, with Double-Smoked Bacon Onion Sauce

OPEN FACE CHICKEN CORDON BLEU \$24.00

With Baked Ham, Swiss Cheese and an Herb Velouté Sauce

CHICKEN PICCATA \$24.00

With Lemon Caper Sauce

GRILLED CHICKEN BREAST \$24.00

With Roasted Red Pepper Sauce and Orzo Pasta Salad with Vegetables

All plated lunches are served with choice of appetizer or salad, dessert, potato, rice or pasta, seasonal vegetables, freshly baked rolls and coffee, hot tea and iced tea. A three course minimum is required.



LUNCH ENTRÉES CONTINUED

BLACKENED ATLANTIC SALMON STEAK \$24.50

With Mango Pineapple Salsa

SIX OUNCE BISTRO BEEF STEAK \$25.00

With House-Made Steak Sauce

SLOW ROASTED BREAST OF TURKEY \$24.00

With Sage Gravy, Chestnut Dressing and Whipped Potato

TRADITIONAL CAESAR SALAD \$24.00

Topped with Grilled Sliced Breast of Chicken, Focaccia Croutons and Grated Parmesan

PLAZA COBB SALAD \$24.00

With Smoked Turkey, Crisp Bacon, Chopped Egg, Green Onion and Blue Cheese with Green Goddess Dressing

BLACK AND BLUE SALAD \$24.00

Blackened Sliced Beef Steak atop Chopped Crisp Romaine and Radicchio with Blue Cheese Crumbles and Blue Cheese Dressing

OPEN FACE SANDWICH PLATE \$23.00

Select Two

- Chicken Salad with Michigan Dried Cherries on a Baking Powder Biscuit
- Albacore Tuna Salad on a Toasted English Muffin
- Sliced Roast Beef with Boursin Cream and Horseradish Sauce on a Sage Roll
- Turkey Bacon Club on a Mini Croissant with Garlic Aioli Topped with Pesto

DESSERT

Select One

Key Lime Pie with Mango Sauce

Caramel Cinnamon Swirl Cheesecake

Chocolate Mousse in a Chocolate Cup with Raspberry Sauce

Philadelphia Cheesecake with Strawberry Sauce

All-American Apple Pie with Cinnamon Sauce

All-American Cherry Pie

Chocolate Cheesecake with Duo of Sauces



PLAZA TO-GO LUNCH

THE BROWN BAG LUNCH \$15.95

Whole Fresh Fruit (*Apple, Banana or Orange*)

Freshly Baked Chocolate Chunk Cookies or
House-made Fudge Brownie

Select up to Three

Deli Hoagie with Baked Ham, Smoked Breast of Turkey, Colby
Cheese and Leaf Lettuce

Michigan Chicken Salad with Michigan Dried Cherries
and Cheddar Cheese

Albacore Tuna Salad with Colby Jack Cheese

Smoked Breast of Turkey with Colby Cheese

Baked Ham with Swiss Cheese

Roast Top Round of Beef with Cheddar Cheese

Vegan Wrap, a Spinach Tortilla Wrap with Hummus and a
Variety of Grilled, Roasted and Fresh Vegetables

BEVERAGES

Soft Drinks \$2.50 each

Assorted Mineral Waters \$2.50 each
(*Bottled Spring, Fiji, Clearly Canadian, Evian and Perrier*)

Assorted Bottled Juices \$2.75 each

Milk \$1.75 each
(*8 ounce Cartons, Whole, 2%, Chocolate, and Skim*)

Assorted Bottled Lipton Iced Teas \$3.00 each

Charged based upon consumption

THE PLAZA DELUXE BOX LUNCH \$21.95

Select up to Three

Double Cherry-Smoked Ham with Crisp Double-Smoked
Bacon and Cheddar on Onion Focaccia

Hickory Smoked Turkey Breast and Provolone with Creamy
Dijon on Whole Grain Bread

Italian Style Roast Beef with Smoked Swiss and Horseradish
Cream on a Crusty Baguette

Veggie Delight of Grilled Portabella Mushroom with Olive
Tapenade and Mild Giardiniera in a Basil Tortilla Wrap

Mediterranean Sliced Salami and Capicola Ham with
Mozzarella and Garlic Hummus on Baguette

Mayo-Free Tuna Salad with Soft Boiled Eggs and Fresh Herbs
Served on Flat Bread

SALADS

Select One

European Style Sweet and Sour Coleslaw

Roasted Potato Salad

Sweet Sunflower Nut and Broccoli Salad

Zesty Pasta Salad

FRUIT

Select One

Granola Parfait with Fresh Fruit

Mixed Berries

Minted Fresh Fruit

*All Plaza Deluxe Box Lunches and Brown Bag Lunches include
potato chips, chefs selection of assorted breads, condiments,
plastic utensils, wet nap and napkins.*

dinner

BUFFET • PLATED



DINNER BUFFET

TRADITIONAL DINNER BUFFET \$39.95

Starters

Caesar Salad with House-Made Focaccia Croutons and Parmigiano-Reggiano Cheese with House Caesar Dressing

Fresh Fruit Salad with Lemongrass Vanilla Syrup

Baby Spinach Friséé and Arugula Lettuce with Seared Hazelnuts and Dried Cherries with Honey Mustard Vinaigrette

Soup of the Day: Additional \$2.95 per person

Entrées and Accompaniments

Traditional Chicken Piccata

Vegetarian Penne Pasta with Bell Pepper, Asparagus Tips, Bermuda Onion, Spinach, Grape Tomato and Roasted Red Pepper Cream Sauce

Whipped Sweet Potatoes and Chef's Selection of Seasonal Vegetables

Freshly Baked Rolls and Butter

Desserts

Warm Fruit Cobbler, Cheesecake and Assorted Tortes

THE 'OPEN PIT' DINNER \$44.00

Starters

Seasonal Green Salad with Cucumber, Carrot and Tomato Assorted Dressings

Soup of the Day: Additional \$2.95 per person

Entrées and Accompaniments

Bone-In Fried Chicken

Slow Smoked Beef Brisket

Ridiculously Smoked and Grilled Baby Back Ribs

Country Style Potato Salad

Sweet and Sour Coleslaw

Southern Style Slow Cooked BBQ Baked Beans

Corn on the Cob with Butter

Kaiser Rolls and Corn Bread Muffins with Butter and Honey

Desserts

Seedless Watermelon Slices, Pound Cake with Fresh Strawberry Sauce and Assorted Fruit Pies

*All dinner buffets are served with coffee and hot teas.
Minimum guarantee of 50 guests is required.*





ITALIAN BUFFET DINNER \$42.00

Starters

Mixed Field Greens with Tomato, Cucumber and Carrot with Balsamic Vinaigrette and Creamy Italian Dressing

Fresh Fruit Salad

Soup of the Day: Additional \$2.95 per person

Entrées and Accompaniments

Penne Pasta with Italian Sausage, Baby Spinach, Red Pepper and Fennel Broth

Tuscan Style Breast of Chicken

Broccolini with Garlic Bread Crumbs

Freshly Grated Parmesan Cheese and Red Pepper Flakes

Cheesy Garlic Bread

Assorted Italian Inspired Desserts

Tiramisu, Baci Mousse, Lemon-Anise Tart and Cannoli

upgrades

**TRADITIONAL BEEF
TENDERLOIN STROGANOFF \$6.00**

With Buttered Noodles

SALMON SCALOPPINI \$6.00

With Saffron Cream Sauce

**HERB-CRUSTED NEW YORK
STRIP LOIN \$9.00**

With Dijon Mustard, Creamy Horseradish Sauce, Parker House Rolls and Butter

**CHEF-CARVED SLOW ROASTED
PRIME RIB OF BEEF AU JUS \$8.50**

ROASTED TURKEY BREAST \$6.50

Basted and Slow Cooked with Corn Relish, Cranberry Sauce, Seasoned Mayonnaise, Dijon Mustard, Parker House Rolls and Butter

**SLOW BAKED HONEY
GLAZED COUNTRY HAM \$6.50**

With Honey Dijon Mustard, Seasoned Mayonnaise, Parker House Rolls and Butter

A chefs fee of \$100.00 per chef carver for a two hour maximum is required, and \$50.00 for each additional hour.



PLATED DINNER

STARTERS

Select One

Artichoke Salad with Roasted Roma Tomato on Field Greens with Herb Vinaigrette

Boston Bibb with Pistachio, Gorgonzola Crumbles and Purple Grapes with Sherry Shallot Vinaigrette

Caesar Salad, Hearts of Romaine with Focaccia Croutons, Grape Tomato and Shredded Parmesan Cheese

Boston Bibb, Radicchio, and Belgian Endive with Roasted Roma Tomato and Smoked Gouda with Herb Vinaigrette

Crisp Baby Iceberg with Carrot, Tomato, Cucumber, Bacon Bits and Cheddar Cheese with Ranch Dressing

Baby Spinach and Romaine Salad with Grape Tomato, Toasted Pine Nuts, Blue Cheese Gratinée Crouton with Herb Vinaigrette

Boston Bibb with Endive, Radicchio, Smoked Gouda and Roasted Roma Tomato with Herb Vinaigrette

Shrimp and Tuna Nigiri with Salad of English Cucumber, Fresh Mint, Pickled Red Onion and Tomato Julienne with Tamari-Ginger Vinaigrette

Add on three Jumbo Chilled Shrimp to any First Course \$7.50

ENTRÉES

Select One

CHICKEN BREAST FLORENTINE \$37.00

Open Face with Spinach and Mozzarella with a Tomato Basil Sauce

PAN SEARED CHICKEN BREAST \$36.00

With Apple-Poblano Chutney

ROASTED PROSCIUTTO-WRAPPED CHICKEN BREAST \$36.00

Stuffed with Smoked Gouda, Red Pepper Coulis

CHICKEN WELLINGTON \$38.00

Stuffed with Sautéed Mushrooms and Fine Herbs, Baked in a Flaky Puff Pastry

ROASTED PORK TENDERLOIN \$38.00

With Bourbon Barbeque Sauce

ROASTED FILLET OF SALMON \$37.00

With Clam Chowder Sauce

All plated dinners are served with choice of appetizer or salad, dessert, potato, rice or pasta, seasonal vegetables, freshly baked dinner rolls, coffee and hot teas. A three course minimum is required.

DINNER ENTRÉES CONTINUED

SLOW ROASTED BREAST OF TURKEY \$36.00

With Sage Gravy, Chestnut Dressing and Cranberry Compote

SEVEN OUNCE BISTRO BEEF STEAK \$39.00

Au Poivre

SLOW BRAISED POT ROAST \$38.00

With Vegetable Ragoût

SEVEN OUNCE FILET OF BEEF TENDERLOIN \$49.00

With Madeira Mushroom Sauce

DUO OF BEEF AND SALMON \$46.00

Grilled Tenderloin of Beef with Burgundy Demi Glace and Grilled Fillet of Salmon with Saffron Beurre-Blanc

DUO OF BEEF AND CHICKEN \$44.00

Grilled Tenderloin of Beef with Shallot Sauce and Roasted Breast of Chicken with The Hotel Kitchen® Apple Poblano Chutney

DESSERT

Select One

Crème Brûlée Cheesecake with Raspberry and Vanilla Sauces

Peanut Butter Chocolate Pie with a Duo of Sauces

Tiramisu with Kahlua Cream Sauce

Strawberry Italian Almond Crème Torte with Peach Sauce

Chocolate Malted Milk Pie with a Duo of Sauces

Chocolate Chip Brûlée Cheesecake

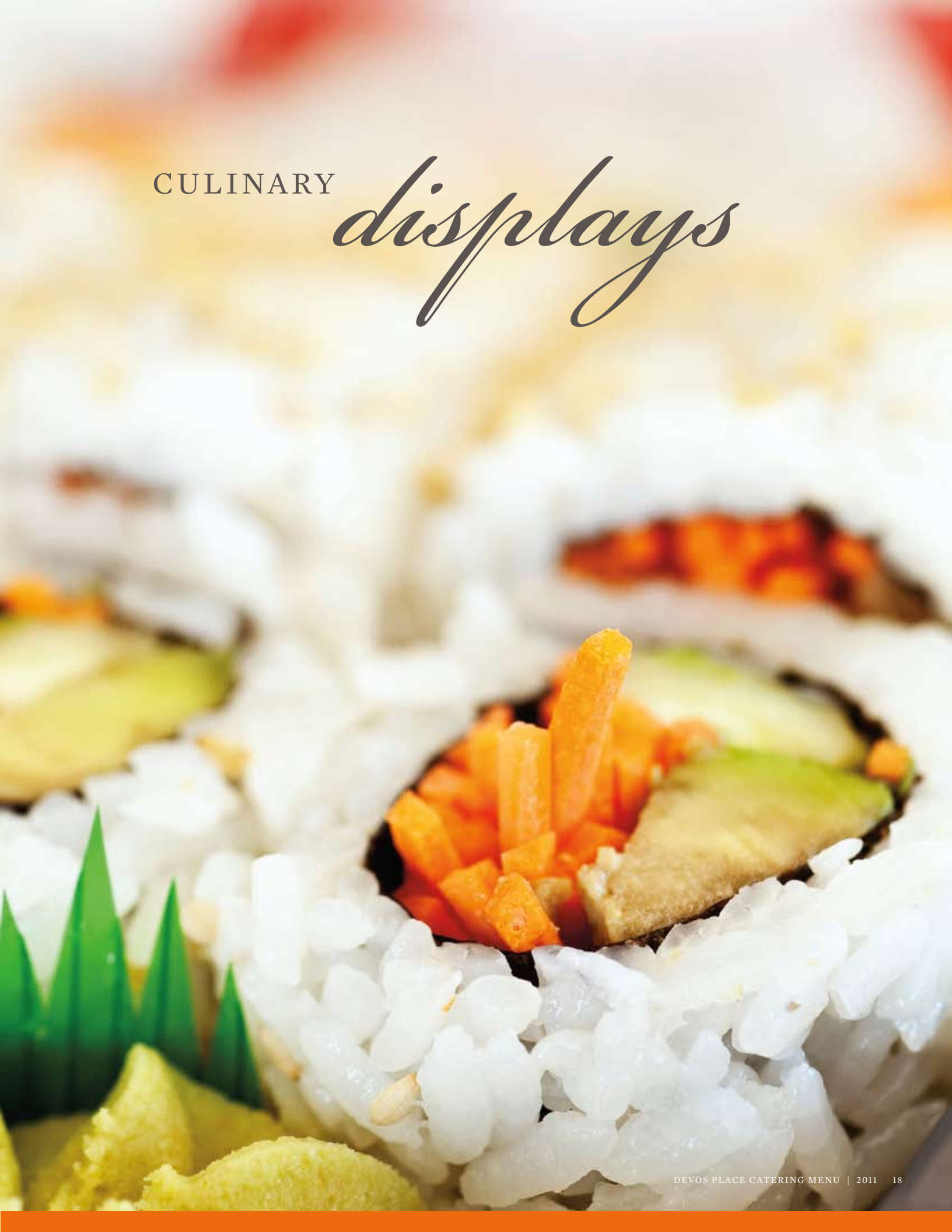
Vanilla Panna Cotta with Blood Orange Mirror and Macaroon Cookie

Flourless Chocolate Cake with Raspberry Sauce

Classic Vanilla Cheesecake with Strawberry Sauce

CULINARY

displays



CULINARY DISPLAYS

GULFSTREAM SEAFOOD FESTIVAL

Chilled Jumbo Shrimp with Traditional Cocktail Sauce and Lemon Wedges **\$325.00 per 100 pieces**
(150 pieces or more includes lighted carved ice bowl)

Sushi: Spicy Tuna Rolls, California Rolls, BBQ Eel Rolls, and Shrimp Nigiri with Pickled Ginger, Soy Sauce and Wasabi Paste
(Four Pieces Per Person)

Small (25 Guests) **\$300.00**
Medium (50 Guests) **\$600.00**
Large (100 Guests) **\$1,200.00**

Side of Sliced Smoked Atlantic Salmon with Chopped Onions, Boiled Egg, Capers, Blended Cream Cheese and Bagel Chips
(Serves approximately 25 guests) **\$195.00 per side**

An assortment of Gulf Shrimp, Snow Crab Claws and Oysters, Freshly Shucked and Displayed on Ice with Cocktail Sauce, Horseradish Sauce, Tabasco Sauce and Lemon Wedges
\$325.00 per 100 pieces

Smoked Fish Display with Hot Smoked Salmon, Smoked Trout, Smoked Whitefish and Mussel Salad with Lavosh, Petite Baguette and Cranberry Horseradish Cream **\$450.00 per display**

Alaskan King Crab Legs, Sauce a l'american **\$45.00 per pound**

THE BUTCHER'S BLOCK

*Chef attendant required for a maximum of two hours
(\$100.00 per chef attendant, \$50.00 for each additional hour)*

Roasted Turkey Breast, Basted and Slow Cooked with Corn Relish, Cranberry Sauce, Seasoned Mayonnaise, Dijon Mustard, Parker House Rolls and Butter *(Serves approximately 35 Guests)* **\$215.00**

Slow Baked Honey Glazed Country Ham with Honey Dijon Mustard, Seasoned Mayonnaise, Parker House Rolls and Butter
(Serves approximately 50 Guests) **\$270.00**

Fire-Roasted Tenderloin of Beef with Sauce Béarnaise, Creamy Horseradish Sauce, Dijon Mustard, Parker House Rolls and Butter
(Serves approximately 25 Guests) **\$370.00**

Herb-Crusted New York Strip Loin with Dijon Mustard, Creamy Horseradish Sauce, Parker House Rolls and Butter
(Serves approximately 30 Guests) **\$345.00**

Roasted Chicago Steamship of Beef, Dijon Mustard, Creamy Horseradish Sauce, Seasoned Mayonnaise, Parker House Rolls and Butter *(Serves approximately 200 Guests)* **\$675.00**

Bavarian Slow Roasted Pork Loin with Onion Beer Sauce, Parker House Rolls and Butter *(Serves approximately 30 Guests)* **\$215.00**

Roasted Salmon en Croûte with Remoulade Sauce
(Serves approximately 15 Guests) **\$225.00**

Roasted Top Round of Beef Cooked Medium Rare with Dijon Mustard, Creamy Horseradish Sauce, Parker House Rolls and Butter *(Serves approximately 50 Guests)* **\$310.00**



FINE CHEESE DISPLAY

A Selection of Imported and Domestic Cheeses Served with a Variety of Crackers and Water Biscuits

- Small (25 Guests) \$150.00
- Medium (50 Guests) \$275.00
- Large (100 Guests) \$525.00

LOCAL FARMER'S HARVEST

A Collection of Garden Vegetables Served with Dill Dip and Tomato Guacamole

- Small (25 Guests) \$90.00
- Medium (50 Guests) \$175.00
- Large (100 Guests) \$300.00

RAINBOW OF SEASONAL FRUIT

Fresh Sliced and Cubed Fruits, Grapes and Berries with Creamy Citrus Dip or Strawberry Yogurt Dip

- Small (25 Guests) \$150.00
- Medium (50 Guests) \$275.00
- Large (100 Guests) \$525.00

ANITPASTO DISPLAY

A Variety of Salami including Genoa, Prosciutto, Mortadella, Sopressata, Bresaola, Stuffed Grape Leaves, Olives, Pepperoncini, Roasted Button Mushrooms, Grilled Asparagus, Marinated Artichoke Hearts, Romano Chunks, Gorgonzola, White Bean Dip, Seasoned Pita Chips, Grissini and Grape Clusters

- Small (25 Guests) \$150.00
- Medium (50 Guests) \$275.00
- Large (100 Guests) \$525.00

VARIETY OF HOMEMADE DIPS

Olive Tapenade, White Bean Dip, Garlic Hummus, French Onion Dip, and Salsa served with Blue Corn Chips, Ruffled Potato Chips and Seasoned Pita Chips

- Small (25 Guests) \$95.00
- Medium (50 Guests) \$175.00
- Large (100 Guests) \$325.00

PLAZA ASSORTED DIPS

Serves 25 guests per Order

- Blue Cheese Dip with Pita Points \$42.00
- Sour Cream and Chive Dip with Potato Chips \$42.00
- French Onion Dip with Ruffled Potato Chips \$42.00
- Spicy Salsa Dip with Tortilla Chips \$42.00
- White Bean Dip with French Baguette Toast \$47.00
- Tomato Bruschetta with Tuscan Garlic Bread \$45.00
- Hot Chili Con Queso with Tortilla Chips \$52.00
- Hot Spinach Artichoke Dip with Pita Points \$52.00
- Hot Smoked Salmon and Cream Cheese Dip with Bagel Chips \$57.00



hors d'œuvres

CHILLED • WARM



CHILLED HORS D'ŒUVRES

\$3.25 per piece

Grape Tomato, Fresh Basil and Buffalo Mozzarella Pearl Skewer

Miniature Vol-au-Vents filled with Herb Boursin

Smoked Nori-Wrapped Atlantic Salmon with Dill Cream Cheese

Parfait of Smoked Trout with Salmon Caviar Garnish
on English Cucumber

Salami Coronet with Queen Anne Olive and Boursin Cream

Cherrywood Smoked Chicken Breast with Papaya
Ketchup in Filo Cup

Grilled Marinated Asparagus Wrapped with Prosciutto

Antipasto Skewer with Balsamic Marinated Cipollini Onion,
Grape Tomato and Dry-Cured Soppresata Sausage Cube

Duck Confit Salad in Filo Cup

Triple Cream Brie on Black Pepper Brioche with
Damson Plum Conserve

Smoked Salmon Tartare in Barquette

\$3.50 per piece

Assorted Devilled Eggs with Caviar Garnish: Curry,
Wasabi or Truffled

Rare Flank Steak on Seasoned Crostini with a Delicate
Mustard Mousse

Crab Salad in Petite Endive Cup

Bosc Pear Wedge with Double Cream Gorgonzola

Smoked Salmon, Cucumber and Scallion Roll

Pepper-Crusted New York Strip in a Shiitake Cup

South American Sautéed Shrimp with Haas Avocado

\$3.75 per piece

Port Wine-Roasted Hudson Valley Foie Gras on Brioche

Fresh Oyster Bathed in Malaysian Curry-White Balsamic
Vinaigrette Served on Half Shell with Micro Greens Salad

Seared Black Sesame Crusted Ahi Tuna with Ginger-Apricot
Glaze with a Forked Pick

Rare Beef Tenderloin with Boursin Garlic Spread and
Japanese Radish Sprouts on Tuscan Bread

*A minimum quantity of 25 pieces is required of each hors d'œuvre
ordered, may be displayed or passed butler-style.*



WARM HORS D'ŒUVRES

\$3.25 per piece

- Feta Cheese Artichoke Tartlet
- Wild Mushroom Beggar's Purse
- Mushroom Cap with Herb Spinach and Hollandaise Sauce
- Spinach and Feta Cheese in Filo Triangle
- Vegetable Spring Rolls and Plum Sauce
- Corned Beef Mini Reuben
- Steamed Chinese Pot Stickers with Soy Sauce and Scallions
- Swedish Meatballs with Capers and Smitane Sauce
- Curried Potato and Pea Samosas
- Vegan Chickpea Pakoras
- Crab Rangoon with Sweet and Sour Sauce

\$3.50 per piece

- Asiago Risotto Cake
- Key West Conch Fritters with Cajun Marmalade
- Mushroom Caps filled with Crabmeat
- Thai Chicken Satay with Peanut Sauce
- Smoked Chicken, Mozzarella and Basil Quesadilla with Smoked Tomato Sauce

\$3.75 per piece

- Crab Cake with Red Pepper Aioli
- Coconut Shrimp with Orange Marmalade Horseradish Sauce
- Petite Beef Wellington with Béarnaise Sauce
- Baby Australian Lollipop Lamb Chops with Red Onion Marmalade

A minimum quantity of 25 pieces is required of each hors d'œuvre ordered, may be displayed or passed butler-style.



RECEPTION

Enhancements

RECEPTION ENHANCEMENTS

SEAFOOD MARTINI STATION

\$17.00 per guest

Chilled Jumbo Shrimp and Pan Seared Sea Scallops Served in Martini Glasses with Avocado Lime Puree and Tequila, Roasted Red Pepper Puree and Vodka and Vichyssoise and Gin

PASTA MADNESS STATION

\$10.00 per guest

Penne Pasta Prepared with Chunky Tomato-Basil Sauce, Italian Sausage and Spinach Ravioli, with Pinot Grigio Beurre Blanc, Parmigiano-Reggiano Cheese and House Made Cheesy Garlic Bread

CAESAR SALAD STATION

\$12.00 per guest

Crisp Romaine Lettuce Tossed to Order with our House Caesar Dressing in a Baked Bread Bowl, with Focaccia Croutons and Grated Parmigiano-Reggiano, served with a Choice of Warmed Grilled Sliced Breast of Chicken or Warmed Grilled Marinated Flank Steak, Anchovies on the Side

FAJITA STATION

\$11.00 per guest

Marinated Strips of Beef and Chicken Served with Soft Tortillas, Sautéed Red and Green Peppers and Sautéed Onion, with Sour Cream, Salsa, Guacamole, Sliced Jalapeños, Shredded Iceberg Lettuce and Grated Cheese

KOREAN LETTUCE WRAP STATION

\$12.00 per guest

Tender Ground Chicken Marinated in a Sweet and Spicy Korean Bean Sauce, Sautéed and Served in Crisp Baby Iceberg Lettuce Cups with Puffed Rice Noodles accompanied with Various Condiments and Sauces

MUSHROOM STATION

\$12.00 per guest

Wide Variety of Available Fresh Mushrooms Sautéed with Olive Oil, Garlic, Dry White Wine, Seasonings and Finished with Cream, Served over Baguette Crostini

FRUIT FLAMBÉ STATION

\$12.00 per guest

Select One

Crepes Suzette, Tender Navel Orange Segments Grand Marnier-flamed Served over Delicate Crepe

Classic Bananas Foster Served over Hudsonville Vanilla Ice Cream

Cherries Jubilee, Brandy-flamed Bing Cherries Served over Hudsonville Vanilla Ice Cream

MACARONI AND CHEESE STATION

\$11.00 per guest

Buttered Elbow Macaroni Served with a Swiss Cheese Sauce or Aged Cheddar Sauce. Toppings Include Crisp Bacon Bits, Seared Andouille Sausage, Diced Ham, Chopped Scallion, Chopped Jalapeños, Sour Cream, Crushed Butter Crackers, Shredded Cheddar and Grated Parmesan Cheese and Seasonings

MASHED POTATO MARTINI STATION

\$11.00 per guest

Whipped Potatoes and Sweet Potatoes with Assorted Toppings to include Chives, Sour Cream, Butter, Blue Cheese Crumbles, Chopped Scallion, Bacon Bits, Grated Cheddar, Warm Beef Ragout, Brown Sugar, Cinnamon and Candied Pecan Pieces served in a Martini Glass

SLIDER STATION \$11.00 per guest

Slow-Smoked Pulled Pork and Tender Barbeque Beef Sliders on our Fresh Pan Del Sol Buns with Lettuce Leaves, Sliced Tomato, Sliced Dill Pickle, Diced Onion, Ketchup, Mustard, Mayonnaise, Sweet Relish, and both Sweet and Tangy Carolina Mustard-Style and Memphis Style Barbeque Sauces

PARTY SUB STATION \$11.00 per guest

Three Styles of Subs on Sesame Seeded French Bread Carved "By-The-Inch," Italian Style Submarine with a Variety of Salami, Provolone, and Trimmings; Smoked Breast of Turkey with Sliced Tomato, Shredded Lettuce and Mild Colby; and Vegetarian with a Variety of Roasted, Grilled and Fresh Vegetables and Roasted Garlic Hummus, Mayonnaise and Dijon Mustard on the side

These per-person enhancements offer appetizer portions for a maximum of two hours, station chef-attendant required (\$100.00 per chef-attendant per 100 guests, \$50 for each additional hour). Minimum guaranteed attendance of 50 guests is required.

Breaks





PER PERSON BREAKS

THE DAILY GRIND \$8.50

Michigan Cherry Scones, Chocolate Dipped Biscotti, Pecan Cinnamon Rolls, Coffee, Teas and Bottled Waters

FRENCH MARKET \$8.00

Flaky Butter, Chocolate and Cinnamon Croissant, Pecan Cinnamon Rolls, Coffee, Teas and Bottled Waters

THE SWEET TOOTH \$10.95

Red Velvet, Chocolate and White Cupcakes with Buttercream Frosting, Dessert Shooters, Coffee, Teas, Assorted Soft Drinks and Bottled Waters

COFFEE AND DOUGHNUTS \$13.50

Assorted Cake Doughnuts (*Plain, Cinnamon Sugar and Chocolate Frosted*), Chocolate Biscotti, Assorted Fruit and Cream Cheese Danish, Coffee, Teas, Starbucks Frappuccino, Assorted Soft Drinks and Bottled Waters

THE FROSTBITE \$14.00*

Ice Cream, Italian Ice, Frozen Yogurt with Assorted Toppings, Coffee, Teas, Assorted Soft Drinks and Bottled Waters

NATURE TRAIL \$9.50

Granola, Trail Mix, Party Mix, Pretzels, Fancy Mixed Nuts, Chocolate Dipped Pretzel Rods, Coffee, Teas, Assorted Soft Drinks and Bottled Waters

GAMEDAY TAILGATE \$11.00

Potato Chips, Tortilla Chips, Root Vegetable Chips, Antipasto Skewers of Cubed Cheeses, Genoa Salami, Olive and Pepperoncini, Coffee, Teas, Assorted Soft Drinks and Bottled Waters

THE HEALTH NUT \$12.95

Grand Plaza Michigan Dried Cherry Granola Bar, Chocolate Dipped Strawberries, Skewers of Fresh Cubed Fruit and Berries, Individual Yogurts, Fancy Mixed Nuts, Coffee, Teas, Assorted Soft Drinks and Bottled Waters

FAYGO FLOAT STATION \$9.00*

Assorted Faygo Floats made with Hudsonville Vanilla Ice Cream and Faygo Root Beer, Red Pop or Rock & Rye

**A server fee of \$100.00 will be required*

Per person breaks are designed for a one hour service period.



à la carte

À LA CARTE

BY THE DOZEN

\$18.00 per dozen

Original Dutch Windmill Cookies

\$24.00 per dozen

Slices of Assorted Baked Breakfast Breads

Shelled Hard Boiled Eggs

Whole Fresh Fruit (*Apples, Bananas, Oranges*)

Assorted Individual Bags of Potato Chips and Pretzels

Chocolate Dipped Oreo Cookies

\$28.00 per dozen

Assorted Donuts and Muffins

Assorted Finger Sandwiches (*Ham, Turkey or Beef, with Watercress and Cheese*)

\$30.00 per dozen

Fresh Assorted Bagels and Cream Cheese

Assorted Individual Yogurts

Michigan Cherry Scones

Pecan Cinnamon Rolls

Flaky Butter, Chocolate or Cinnamon Croissants

Assorted Fruit and Cream Cheese Danish

Homemade Candied Rice Krispies Bars

Pecan Brownies

Grand Plaza Michigan Dried Cherry Granola Bars

Kellogg's Nutri-Grain Bars

Chocolate Dipped Biscotti

Chocolate Dipped Pretzel Rods

\$36.00 per dozen

Assorted Petit Fours

Chocolate Truffles

Chocolate Dipped Strawberries

Skewers of Fresh Cubed Fruit and Berries

Antipasto Skewers of Cubed Cheeses, Genoa Salami, Olive and Pepperoncini

\$42.00 per dozen

Freshly Baked Cookies, Chocolate Chunk, Oatmeal Raisin, Sugar and White Chocolate Chunk with Roasted Macadamia Nut

Red Velvet, Chocolate and White Cupcakes with Buttercream Frosting

Assorted Dessert Shooters

BY THE POUND

Potato Chips \$15.00 per pound

Pretzels \$15.00 per pound

Tortilla Chips \$15.00 per pound

Party Mix \$15.00 per pound

Fancy Mixed Nuts \$20.00 per pound

Root Vegetable Chips \$20.00 per pound

Trail Mix \$20.00 per pound

Fancy Tea Cookies (*30 to 35 Cookies per pound*) \$28.00 per pound

BEVERAGE SELECTION

Assorted Soft Drinks \$2.50 each

Assorted Mineral Waters (*Bottled Spring Water, Fiji, Clearly Canadian, Evian, Perrier*) \$2.75 each

Assorted Bottle Juices \$2.75 each

Assorted Fruit Juices by Pitcher \$40.00 per gallon

Coffee, Decaffeinated Coffee \$42.00 per gallon

Selection of Teas \$42.00 per gallon

Coffee with Assorted Flavored Syrups, Served with Whipped Cream, Chocolate Shavings and Sugar in the Raw \$46.00 per gallon

Lemonade or Iced Tea \$42.00 per gallon

Chilled Apple Cider \$42.00 per gallon

Hot Spiced Apple Cider with Cinnamon Sticks \$46.00 per gallon

White Grape Juice Punch with Fresh Strawberries \$42.00 per gallon

Sparkling Champagne Style Punch \$60.00 per gallon

Milk (*8 oz cartons, Whole, 2%, Chocolate, Skim*) \$1.75 each

Assorted Bottled Lipton Iced Tea \$3.00 each

Starbucks Frappuccino \$3.00 each

DEVOS PLACE WATER SERVICE

Five-Gallon Spring Water Cooler with Disposable Cups \$50.00

Five-Gallon Spring Water Refill \$25.00 each

A close-up photograph of three tall, clear glass tumblers filled with fresh juice. The central glass is in sharp focus, showing a vibrant orange-red juice with a thin layer of white foam on top. It has a clear straw with a red stripe. To its left and right are two more glasses, slightly out of focus, containing lighter-colored juices. The glasses sit on a light-colored wooden surface. In the background, a whole orange and a sliced orange are visible, adding to the fresh, natural theme of the image.

Beverages

BAR SERVICE • BEVERAGE SELECTION • SPONSORED HOURLY RECEPTION • WINE LIST

BAR SERVICE

Our Beverage Department will provide a fully stocked bar with your choice of house or premium brands of liquor. Charges are based on the actual number of cocktails ordered. We serve 1 ¼ ounce cocktails.

	<i>Sponsored Bar</i>	<i>Cash Bar</i>
COGNAC AND CORDIALS	\$6.50	\$8.00
PREMIUM BRANDS	\$6.00	\$8.00
HOUSE BRANDS	\$5.50	\$7.00
MICRO BREWS	\$5.00	\$6.50
IMPORTED BEER	\$4.50	\$5.50
DOMESTIC BEER	\$4.00	\$5.00
HOUSE WINE	\$5.50	\$6.00
MINERAL WATERS	\$2.50	\$3.00
FRUIT JUICES	\$2.75	\$3.25
SOFT DRINKS	\$2.25	\$2.50

BEVERAGE SELECTION

DeVos Place Catering offers the following selections for your beverage service.

	<i>House Labels</i>	<i>Premium Labels</i>	
WHISKEY	Canadian Club	Seagram's Crown Royal	CORDIALS Kahlua Bailey's Irish Cream Amaretto Drambuie Courvoisier Peach Schnapps Grand Marnier
BOURBON	Evan Williams	Jack Daniel's Black	
SCOTCH	Cutty Sark	Johnnie Walker Red	
GIN	Gilbey's	Bombay	
RUM	Bacardi	Bacardi	
	Captain Morgan	Captain Morgan	
VODKA	Sobieski	Sky	

SPONSORED HOURLY RECEPTION

In order to assist you in planning your budget for an event that includes bar service, we will provide you with a per person charge for service for a specific period of time. This allows your guests to enjoy an open bar and gives you, the host, total charges prior to the event.

For a reception preceding lunch or dinner, charges will be based on the guaranteed number of guests for the event. Should the number of guests in attendance exceed your guarantee, charges will be based on actual number of guests attending.

For a cocktail party, a guaranteed number of guests will be required and charges will be made accordingly.

	<i>House Labels</i>	<i>Premium Labels</i>
ONE HOUR	\$15.00	\$17.00
TWO HOURS	\$21.00	\$23.00
THREE HOURS	\$25.00	\$27.00
FOUR HOURS	\$29.00	\$31.00
FIVE HOURS	\$33.00	\$35.00

Labor Charges: A bartender fee of \$65.00 will apply if the beverage revenue per bar, exclusive of service charge and tax, does not exceed \$400.00 within a maximum three-hour period.

WINE LIST

	<i>Varietal</i>	<i>Vineyard</i>	<i>Source</i>	<i>Price</i>
WHITE STILL	Chardonnay	Bouchaine Estate	Carneros	\$42
	Chardonnay	Main Street	California	\$32
	Chardonnay	Esser	Napa	\$29
	Chardonnay	Montevina	California	\$25
	Chardonnay	Canyon Road	California	\$25
	Côtes du Rhône Blanc	M. Chapoutier, Bellerouche	Côtes du Rhône	\$32
	Moscatel/Gewürztraminer	Viña Esmeralda, Torres	Spain	\$32
	Parellada, White	Sangre de Toro, Torres	Spain	\$25
	Pinot Grigio	Montevina	California	\$27
	Pinot Grigio	Torre di Luna	Trentino, Italy	\$33
	Riesling	John B	South Africa	\$26
	Sauvignon Blanc	Main Street	California	\$29
	Sauvignon Blanc	Chateau Bonnet	Entre-Deux-Mers	\$32
	RED STILL	Cabernet Sauvignon	RouteStock	Napa
Cabernet Sauvignon		Esser	California	\$29
Cabernet Sauvignon		Main Street	California	\$34
Cabernet Sauvignon		Montevina	California	\$25
Cabernet Sauvignon		Canyon Road	California	\$25
Côtes du Rhône Rouge		M. Chapoutier, Cairanne	Côtes du Rhône	\$32
Garnacha Tinta, Red		Sangre de Toro, Torres	Spain	\$25
Malbec		Joffre E. Hijas	Mendoza, Argentina	\$36
Merlot		Main Street	Amador County	\$34
Merlot		Montevina	California	\$25
Merlot		Burgess	Napa	\$38
Pinot Noir		RouteStock	Willamette Valley	\$44
Pinot Noir		Main Street	Napa	\$39
Pinot Noir		Torres, Mas Borrás	Penedés, Spain	\$54
Shiraz		Grant Burge	Barossa, Australia	\$36
Syrah		Arancio	Sicily	\$25
Tempranillo		Coronas, Torres	Catalonia, Spain	\$28
Zinfandel		XYZin, 10 Year Old Vines	California	\$29
SPARKLING		Cava Brut	Sumarocca, Cuvée Grand Plaza	Spain
	Champagne	Moët & Chandon, Imperial	Champagne	\$75
	Brut Rosé	Scharffenberger	Mendocino	\$58
	Blanc de Blancs	Sofia, Coppola Vineyards	Monterey	\$36
	Prosecco	LaMarca	Italy	\$39
OTHER	White Zinfandel	Montevina	Amador County	\$25
	Rosé de Casta	Sangre de Toro, Torres	Spain	\$29
	Sparkling White Grape Juice	St. Julian Winery	Lake Michigan Shore	\$19

DEVOS PLACE



Worldwide Entertainment and
Conference Venue Management



DeVos Place is exclusively catered by the Amway Grand Plaza Hotel.
Please contact the Sales and Catering department by calling
616.776.6400 or email sales@amwaygrand.com.

AMWAYGRAND.COM 616.774.2000