

Menu



applause 
catering + events

Ask your event designer about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We accommodate Vegetarian (V), Vegan (VV), Dairy Free (DF), and Gluten Free (GF). Please consult with your event designer on special menu requirements.

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Breakfast Buffets

The Continental Breakfast

Oven baked pastries and seasonal fresh fruit. Includes fresh brewed regular and decaffeinated coffee.

\$15.50 per person

The West Michigan Breakfast

Egg and cheese strata, home fried potatoes (includes ketchup), and honey-baked ham, with seasonal fresh fruit and assorted oven-baked pastries.

\$18.50 per person

French Toast Breakfast

French toast casserole served with strawberries, butter, maple syrup, and powdered sugar. Includes sausage links, scrambled eggs with Cheddar cheese, and fried potatoes (includes ketchup).

\$19.50 per person

Box Lunches

Our box lunches are served in an eco-friendly box and include a salad choice, potato chips, cookie, condiments, napkin and disposable flatware.

Maximum of two sandwich choices.

Additional sandwich choices \$3.75 per extra sandwich.

Vegan/Gluten Free Sandwiches available upon request.

Please select one salad for all box lunches.

Salad Selections: Pasta Salad, Coleslaw, Redskin Potato Salad, Fresh Fruit

Turkey and Provolone

Smoked turkey breast and provolone cheese with lettuce on a deli sub bun.

\$16.25 per person

Ham and Swiss

Honey-baked ham and Swiss cheese with lettuce on a brioche roll.

\$16.25 per person

Roast Beef and Cheddar

Tender roast beef with Cheddar cheese and lettuce on a brioche roll.

\$18.50 per person

Italian Sub

Deli sub bun with ham, salami, and provolone cheese, lettuce and pepperoncini peppers.

\$18.25 per person

Grilled Vegetable Wrap^{VV}

Chef's selection of roasted seasonal vegetables with balsamic reduction and fresh greens in a spinach wrap.

\$16.25 per person

Baja Chicken Wrap

Sliced chicken breast, pico de gallo, avocado, shredded Cheddar cheese and iceberg lettuce rolled in a flour tortilla.

\$18.50 per person

Due to the fluctuation of the supply chain and rising product costs, menu items and pricing are subject to change.

Plated Entrées

Plated entrées include a choice of two accompaniments, rolls with butter, and house salad (fresh mixed greens with sliced cucumber, shredded carrot, grape tomatoes, and croutons). Or, consult with your Event Designer and upgrade to one of our Signature Applause Salads

Includes full china service.

Chicken

Tuscan Chicken

Roasted airline chicken with a sun-dried tomato and spinach cream sauce.
\$35.75 per person

Pipián Chicken

Roasted airline chicken in a green poblano sauce.
\$35.75 per person

Asiago Chicken

Breaded chicken breast topped with Asiago cheese and pomodoro sauce.
\$35.75 per person

Lemon Thyme Chicken

Roasted airline chicken with thyme, capers, and lemon wine beurre blanc.
\$35.75 per person

Roasted Chicken with Boursin

Airline chicken with a Boursin cream sauce and parsley.
\$36.75 per person

Chicken Marsala

Roasted airline chicken with sautéed Prosciutto and mushrooms, in a Marsala wine sauce.
\$36.75 per person

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Beef

Filet Mignon^{GF}

Seared six ounce filet with your choice of Bordelaise sauce or caramelized onions and mushrooms.

Market price

Italian Herb Rubbed Steak^{GF}

Beef sirloin dry rubbed with Italian herbs and topped with drawn garlic butter.

\$39.99 per person

Classic London Broil

Beef sirloin, marinated and grilled, then slow roasted and served with a demi glace sauce.

\$40.99 per person

Flat Iron^{GF}

A highly marbled seasoned steak, grilled and finished with a bleu cheese butter.

\$40.99 per person

Picaña Sirloin^{GF}

Beef sirloin, marinated and grilled, then slow roasted and served with a chimichurri sauce.

\$40.99 per person

Korean Grilled Steak

Gochujang marinated bistro steak, grilled and finished with sweet soy sauce and a sesame ginger seasoning.

\$40.99 per person

Pork

Herb Crusted Pork Loin^{GF}

Pork loin with a thyme and rosemary dry rub, seared and roasted,
finished with an apricot reduction

\$35.75 per person

Jerk Pork Chop^{GF}

Jerk marinated pork chop, grilled and served with a fresh pineapple salsa.

\$38.75 per person

Bacon Fig Pork Chop^{GF}

Marinated pork chop, grilled and roasted, topped with a bacon fig sauce.

\$38.75 per person

Fish

Pistachio Pesto Salmon

Ground pistachio and pesto bread crumb topped salmon, roasted
and finished with a grilled lemon slice.

\$37.75 per person

Thyme and Almond Crusted Tilapia

Sliced almonds and thyme breading on tilapia,
baked until golden brown.

\$35.75 per person

Sesame Soy Salmon

Sesame crusted salmon filet finished with a sweet soy glaze.

\$37.75 per person

Citrus Encrusted Tilapia

Breaded mild tilapia fillet, served with a lemon wine sauce.

\$35.75 per person

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Vegetarian

Vegetarian items are complete entrées as described.

Vegetable Jalfrezi^{GF, VV}

Vegetables sautéed in a yellow coconut curry, served on a bed of white rice.
Topped with scallions and peanuts.
\$29.75 per person

Southwest Stuffed Sweet Potato^{GF, V/VV}

Half a roasted sweet potato stuffed with a southwest mix of roasted vegetables, finished with a lime crema.
\$32.75 per person

Cauliflower and Mushroom Bolognese^{VV}

Classic Bolognese made with cauliflower and mushroom,
served over rigatoni
\$30.75 per person

Tortellini Pesto^V

Cheese filled tortellini tossed with seasonal roasted vegetables and pesto.
\$32.75 per person

Accompaniments

Green Beans Amandine
Roasted Cauliflower
Maple Carrots
Long Grain Wild Rice
Broccolini
Rice Pilaf

White Cheddar Mashed Potatoes
Roasted Redskin Potatoes
Herb-Roasted Golden Yukons
Roasted Garlic Mashed Potatoes
Whipped Sweet Potatoes

Seasonal:

Fresh Steamed Asparagus
Heirloom Baby Carrots *
Roasted Fingerling Potato Trio*

*available at additional charge

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Buffets

All buffets include our house salad, choice of three accompaniments, and rolls with butter. Includes full china service.

One entrée selection \$34.75 per person
Two entrée selections \$43.99 per person

Chicken

Lemon Thyme Chicken
Chicken Pipián
Asiago Chicken
Tuscan Chicken
Chicken Marsala

Beef and Pork

Beef Bourguignon
Korean Grilled Steak
Herb Crusted Pork Loin
Italian Herb Rubbed Steak
Jerk Pork Chop

Seafood and Specialties

Sesame Soy Salmon
Tortellini Pesto
Thyme and Almond Crusted Tilapia
Gourmet Macaroni and Cheese

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Butcher's Block

Add these to your small plate stations.

Slow roasted premium meats served with brioche and appropriate condiments.

Each station is attended by one of our chefs.

Minimum of 50 guests.

A \$127.50 service fee applies to each station.

Gluten Free bun — add \$3.25 per person,

Herb Crusted Tenderloin of Beef

Served with chimichurri and truffle aioli.

\$33.75 per person

Stone Ground Mustard Encrusted Pork Loin

Served with seasonal fruit chutney and fig apple aioli.

\$23.50 per person

Roasted Cracked Pepper Top Sirloin

Served with horseradish cream and crispy onions.

\$27.75 per person

Small Plate Stations

Select three or four small plate stations to create your own custom strolling dinner experience. Each station is attended by one of our chefs or service staff. Minimum of 50 guests. A \$127.50 service fee applies to each station.

Gourmet Macaroni and Cheese

Macaroni and Cheese served with bacon, green onions, bread crumbs, and shredded cheese.

\$14.50 per person

Hot Potato

Choose one potato, below. Toppings include cheese sauce, diced bacon, sour cream, green onion, beef gravy, shredded Cheddar cheese, and whipped butter.

\$16.50 per person

Choose One: White Cheddar Smashed Potatoes
Roasted Garlic Redskin Mashed

Korean Barbeque

Marinated flank steak in a sweet Korean glaze, served with grilled onion and mushroom, spicy chilled noodles, kimchi and your choice of pork or vegetable potstickers with an Asian dipping sauce.

\$19.50 per person

Taste of Italy

Choose two pastas, below. Included are Italian meatballs, crusty breads with garlic infused olive oil for dipping, aged Parmesan cheese and crushed red pepper.

\$22.50 per person - Buffet

\$18.50 per person - Station

Choose Two: Farfalle in Pesto Cream, Penne a la Vodka,
Cavatappi Pomodoro, Cheese Tortellini in Alfredo

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Street Taco

Marinated flank steak tacos and chipotle chicken tacos.
Served with salsa roja, salsa verde, onions, cilantro, and lime.

Accompanied with elote dip and tortilla chips

\$24.50 per person - Buffet

\$19.50 per person - Station

Backyard Barbeque

Pulled pork and smoked beef brisket served up slider style with your choice
of our three favorite sauces, kettle chips, and coleslaw.

\$30.75 per person - Buffet

\$20.50 per person - Station

Salad Station

This action station features your choice of two salads that are prepared
to order by our staff.

\$14.50 per person

(maximum of 200 guests)

Salad choices: Classic Caesar, Garden blend, Greek chopped, Santa Fe

Additions: Add grilled chicken - *\$5.25 per person*

Add seasoned shrimp - *\$6.25 per person*

Hors d'oeuvre Displays

Smoked Salmon

Wild caught Alaskan smoked salmon served with deviled egg mousse, red onion, capers, and dill cream cheese with crackers. Serves 50 guests.

\$335.00 each

The Country Market

Your choice of fresh fruit and berries, or imported and domestic cheeses displayed with fresh chilled vegetables, roasted red pepper hummus, chilled spinach dip, sliced baguettes and crackers.

\$13.50 per person

For all three displays add \$3.06 per person.

Fresh Fruit Display^{VV}

Seasonal fresh fruits and berries.

\$8.99 per person

Garden Fresh Seasonal Vegetables^V

Seasonal fresh vegetables with creamy dill dip.

\$6.99 per person

Chef's Cheese Assortment^V

A variety of chef selected imported and local Michigan cheeses, along with assorted baguettes and crackers.

\$10.50 per person

Italian Antipasto Display

Assortment of grilled marinated vegetables, along with the chef's selection of Italian cheeses and charcuterie, served with olives, crackers, and crusty breads.

\$24.50 per person

(minimum 50 people)

Shrimp Cocktail^{GF}

Tender shrimp displayed with traditional cocktail sauce
and fresh lemons. Three shrimp per person.

\$13.25 per person

Bruschetta Display^V

Sliced crusty breads lightly toasted and served with fresh tomato and basil,
and olive tapenade.

\$7.25 per person

Gluten Free crostini—add \$2.25 per person

Sushi Display

Fresh, natural and artfully displayed sushi and California rolls. Served
with appropriate condiments. Four pieces per person.

Market Price

Dips + Spreads

All dips serve 25 guests.

Hot Bacon Cheddar Dip

Creamy cheese dip with bacon, cheddar, and chives with pita chips.

\$86.75

Elote Corn Dip^V

Mexican street food inspired cheese dip with corn, lime, chili powder, and queso fresco with tortilla chips.

\$81.75

Hot Artichoke and Baby Spinach Dip^V

Artichoke hearts, baby spinach and Monterey jack cheese with tortilla chips.

\$81.75

Poblano Dip^V

Poblano peppers blended with sautéed onion, oregano, and whipped cream cheese. Served with tortilla chips and just enough spice.

\$81.75

Applause Trio^V

Our favorite dips! Classic spinach dip, roasted red pepper hummus and horseradish cheddar bar cheese served with crunchy crostini, crackers, carrots and celery sticks.

\$127.50

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Hors d'oeuvre

Hot Hors d'oeuvre

\$6.25 each

Mini Cuban Sandwich

Your favorite Cuban, just tiny — pork, pickle, ham and Swiss.

Chicken Tandoori^{GF}

Yogurt and Tandoori marinated chicken, roasted and served on a skewer, with mint chutney.

Lemon Chicken and Cajun Sausage Skewer

Skewer of chicken and spicy Cajun sausage, drizzled with a lemon beurre blanc sauce.

Maryland Crab Cakes

Fresh Maryland blue crabmeat with Old Bay aioli.

Beef and Gorgonzola^{GF}

Tenderloin with gorgonzola cheese, wrapped in hickory bacon.

Maui Shrimp Roll

Shrimp, chiles, curry, and fresh cilantro wrapped in a spring roll.

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\$5.25 each

Pot Stickers

Pork or vegetables wrapped in a wonton shell,
served with a dipping sauce.

Bacon Wrapped Brussels Sprouts^{GF}

Halved Brussels sprout wrapped in bacon, baked then glazed
with a balsamic vinaigrette.

Portobello Arancini^V

Rice balls filled with portobellos, spinach, mozzarella, and provolone,
breaded and fried

Pork Carnitas Empanada

Roasted pork shoulder chicharron with chimichurri, bacon, and
jalapeño Monterey jack, wrapped in crispy empanada dough.

Buffalo Chicken Meatball

Chicken meatball stuffed with blue cheese and onion, covered in
Buffalo sauce.

Asparagus Rollup^V

Asparagus, asiago, and blue cheese rolled in phyllo dough and
baked until golden brown.

Wild Mushroom Tart^V

A variety of wild mushroom and cheese in a pastry tart.

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\$4.25 each

Jalapeño Chicken Bites

Breaded chicken bites filled with jalapeño and cheese.

Spinach and Artichoke Popper^V

Spinach, artichokes, mozzarella, Asiago, and Romano mixed together, then breaded and fried.

Savory Meatballs

Choose from barbeque, Swedish or honey garlic. (Two pieces).

Pretzel Bites^V

Mini soft pretzels stuffed with cheddar cheese and finished with flaked sea salt, served with mustard.

Cold Hors d'oeuvre

\$6.25 each

Spicy Korean Beef Cucumber^{GF}

Korean chile paste marinated beef slice atop scallion cream cheese and cucumber

Blackened Shrimp Bite^{GF}

Grilled blackened shrimp on cucumber with a garlic spread.

Seared Steak with Chimichurri Crostini

House-made crostini, topped with thin-sliced beef, and Argentine chimichurri.

Chicken Caprese Salad

Tender grilled chicken mixed in a creamy dressing with roasted yellow tomatoes, marinated grape tomatoes, fresh basil and mozzarella cheese served on a water cracker.

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\$5.25 each

Goat Cheese Crostini^V

Whipped goat cheese and honey on a crostini, topped with fresh seasonal fruit

Balsamic Onion Bite^V

Sweet caramelized red onion mixed with balsamic reduction on a crostini, topped with crumbled goat cheese.

Wild Mushroom Toast^V

A mix of oyster, shitake, portobello, and crimini mushrooms lightly sautéed and blended with Boursin cheese, served on a toasted crostini with fresh parsley.

Cherry Pork Tenderloin Crostini

Thinly sliced pork tenderloin, served on a crisp crostini with dried cherry chutney.

\$4.25 each

Dill Cucumber Bite^{GF, V}

Fresh slice of cucumber topped with dill cream cheese and grape tomato.

Stuffed Sweet Pepper^{GF, VV}

A halved sweet pepper stuffed with hummus and topped with herbs.

Bacon and Brie Flatbread

Soft naan bread covered in whipped Brie and topped with crumbled bacon and basil pesto.

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Hors d'oeuvre Packages

Two pieces each on all hors d'oeuvre.

The Grand River Package

Chef's Imported and Domestic Cheese Platter with Crackers and Baguettes.

Crisp Vegetable Platter with Dill Dip

Pork Pot Stickers with Dipping Sauce

Savory Meatballs (Swedish, Barbeque or Honey Garlic)

Dill Cucumber Bite

Portobello Arancini

\$30.99 per person

The Lake Michigan Package

Chef's Imported and Domestic Cheese Platter with Crackers and Baguettes

Bruschetta Display

Buffalo Chicken Meatballs

Elote Corn Dip

Seared Steak with Chimichurri Crostini

Spinach and Artichoke Poppers

Stuffed Sweet Peppers

\$34.99 per person

The Great Lakes Package

Chef's Imported and Domestic Cheese Platter with Crackers and Baguettes.

Crisp Vegetable Platter with Dill Dip

Fresh Fruit Display

Maui Shrimp Roll

Asparagus Rollup

Spicy Korean Beef Cucumber

Chicken Caprese Salad

Goat Cheese Crostini

Balsamic Onion Bite

\$34.99 per person

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Desserts

Ask your Event Designer about our monthly seasonal specialties.

Plated Desserts

New York Cheesecake with Strawberries^V

Creamy cheesecake served with fresh strawberry sauce.

\$8.50 per person

Chocolate Flourless Torte^{GF, V}

Individual rich chocolate flourless cake, dipped in bittersweet chocolate ganache, garnished with strawberry sauce.

\$8.99 per person

Carrot Cake^V

Made-from-scratch rich layers of carrot cake split by smooth cream cheese icing.

\$8.50 per person

Chocolate Layer Cake^V

Delicious rich moist chocolate cake drizzled with chocolate sauce.

\$8.50 per person

Seasonal Cheesecake^V

Creamy cheesecake, topped with a flavorful sauce for the season

\$8.99 per person

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Dessert Stations

Minimum of 50 guests.

Miniature Dessert Display^V

An elegant presentation featuring our pastry chef's selection of petite bite-size delights.

Three pieces per person.

\$10.99 per person

S'mores Bar^V

Enjoy your favorite campfire treat anytime you like! Roast your own marshmallow and nestle it between traditional graham crackers along with rich milk chocolate bars, dark chocolate bars, peanut butter cups and other sweet delights. Ask your Event Designer for details.

Cookie Bar^V

Choose four of your favorite flavors. Ask your Event Designer for details.

Beverages

Coca Cola Products	\$3.25 per person
Individual Juices	\$2.99 per person
Bottled Water	\$2.25 per person
Iced Tea	\$2.99 per person
Lemonade	\$2.99 per person
Sparkling Berry Punch (Berry blend and cranberry juice, Sprite)	\$3.75 per person
Applause Signature Punch (Lemonade, cranberry juice, Sprite)	\$3.75 per person
Blushing Bride Punch (Pink lemonade, Sprite, white grape juice, grenadine)	\$3.75 per person
Fresh Brewed Coffee (regular or decaf)	\$3.99 per person
Hot Tea Service with Assorted teas	\$3.99 per person
Water Station with disposable cups	\$127.50 per station

Glassware and punch bowls are included in the listed prices.

Beverages are one serving per person.

Gourmet Coffee Station

Fresh brewed Columbian, regular and decaf, served with flavored syrups and creamers, whipped cream, chocolate shavings, cinnamon shaker, assorted sugars, and chocolate-peppermint sticks.

\$8.25 per person

Terms + Conditions

1. Minimum sales requirement for full service is \$1,250. Minimum sales requirement for delivery is \$750.
2. Service Charge: A 25% service charge will be applied to all full service events, which allows for four hours of service. Additional hours will be billed at \$40.00 per hour, per person (service and culinary).
3. Deliveries will be charged an 18% service charge. All deliveries include paper products. Equipment pick-up fee, if needed, \$50.00.
4. The State of Michigan requires 6% sales tax to be applied to your total food and beverage purchase including service charges and equipment rental.
5. Deposits: Deposit schedule for your contracted event is outlined as follows:
 - 30% of your estimated purchase is due with signed contract.
 - Additional 60% is due one month prior to your event date.
 - Balance is due 15 days prior to your event date, along with your estimated beverage consumption for additionally contracted beverages, such as beer, wine and liquor. We require a credit card number on file, which will be charged only if the stated payment schedule is not met or if additional food and service requests are made after the final invoice has been paid in full.
6. Payments: Payment for your event can be made with cash, check or credit card. We accept Visa, Master Card, Discover and American Express. Credit card fee of 2.5% will apply.
7. Corporate Accounts: We accommodate corporate billing after an approved client application, which must be secured 15 days prior to your event. We require that all corporate billing be paid net 30 days. A service fee of 1.5% will be added to a past due invoice each month.
8. Guarantees: A guaranteed guest count is required 15 days prior to your scheduled event. It is your responsibility to contact us with this guarantee. If a guarantee is not received, we will prepare and charge for the highest estimated guest count. If your guest count increases after the guaranteed count has been given, there will be a \$3.99 charge per person.
9. Food and beverage prices are subject to change due to market conditions. Menu prices will be guaranteed 30 days prior to your event. In addition, Applause Catering + Events reserves the right to make a policy change in good faith with 30 days notice.
10. Cancellations: Should a cancellation be necessary, your deposit minus an event coordination fee (10% of deposit or a minimum of \$100) will be transferred to a future event (valid up to one year).
11. We will not be responsible for food quality or temperature fluctuations due to delays of 30 minutes or more within the scheduled food service start time.
12. A \$1.50 per person cake cutting fee is required. This fee includes a china plate, dessert fork, and service staff for cake presentation.
13. A \$3.95 per person Split Plate Fee is applied for plated dinners with two or more entrées. Variations in the accompaniments are possible for an additional fee.
14. Accessory Tables: i.e. vendor, bridal, cake, gift, registration tables—standard floor length table linen \$35 per table.
15. All rental items including, but not limited to, glassware, flatware, etc. must be finalized 15 days prior to your event. Specialty items may require a 21 day advance guarantee. A minimum \$50 charge will be applied after these time frames.
16. Sunday events have a \$4,500 minimum. Off-season minimum vary. Ask your Sales + Event Designer for details.
17. Wedding ceremonies held at the same location as the Wedding Reception may incur a \$295 set-up fee, based on the Venue guidelines. Ask your Sales + Event Designer for details.

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