

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, Vegan, Dairy Free and Gluten/Wheat Free. Please consult with your event designer on special menu requirements.

Desserts ✦

Ask your event designer about our monthly seasonal specialties.

✦ Plated Desserts ✦

French-Style Cheesecake with Strawberries

Creamy cheesecake scooped into a martini glass and served with fresh strawberry sauce.

\$3.75 per person

You Deserve “Applause” Trio

A trio of Applause’s favorite desserts: New York style cheesecake with a raspberry sauce, chocolate-dipped strawberry and our signature Applause chocolate truffle.

\$5.99 per person

Raspberry Symphony Mousse

A rich raspberry mousse encrusted with chopped Oreo cookie crumbs topped by a raspberry Melba sauce, fresh raspberries and whipped cream.

\$4.99 per person

Carrot Cake

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

\$3.75 per person

Chocolate Layer Cake

Delicious rich moist chocolate cake served with drizzled chocolate sauce.

\$3.99 per person

✦ Dessert Stations ✦

Minimum 50 guests.

Miniature Dessert Display

An elegant presentation featuring the chef selection of petite bite-sized delights. Hand made chocolate truffles, petite gourmet brownies, lemon bars, chocolate-covered strawberries, petit fours, pecan squares, tuxedo shortbreads, only to name a few. Three pieces per person.

\$4.99 per person

Strawberry Shortcake Bar

Everyone loves helping themselves to homemade pound cake, fresh strawberries and whipped cream at our “make-your-own” strawberry shortcake bar.

\$4.99 per person

Flaming Apple Pie

Flame roasted Fuji apples simmered with brown sugar, cinnamon and Bacardi rum served over a flaky puff pastry with rich French vanilla ice cream. Chef attended.

\$5.75 per person

Bananas Foster

Caramelized bananas with butter and brown sugar flamed with Kahlua and served with rich French vanilla ice cream in an elegant martini glass. Chef attended.

\$5.75 per person

Berries Jubilee

Rich French vanilla ice cream served in an elegant martini glass topped with seasonal berries caramelized in butter and sugar-flamed with Chambord liqueur. Chef attended.

\$5.75 per person

The Chocolate Fountain

Enjoy decadent rich European chocolate, warmed and velvety smooth, cascading down the sides of an elegant tempting centerpiece, creating a swirl of indulgence. Surrounded with an abundance of fresh seasonal fruits, along with confections for your guests to dip and enjoy. Staff attended.

\$6.95 per person For 100+ guests

\$5.50 per person For 200+ guests

\$5.00 per person For 300+ guests

Desserts by the Dozen

Gourmet Cookies \$16.00

Assorted Dessert Bars \$23.00

Chocolate Dipped Strawberries \$19.00

Chocolate Fudge Brownies \$16.00

Assorted Gourmet Brownies \$23.00

Applause Signature Chocolate Truffles \$22.00

✦ Snacks / Break Service ✦

Minimum of 25 guests.

Honey Roasted Peanuts \$1.25 per person

Trail Mix \$1.35 per person

Salted Cashews \$1.25 per person

Pretzel Twists \$1.00 per person

Tri Colored Tortilla Chips and Salsa \$1.25 per person

Butter Mints \$1.00 per person

Deluxe Mixed Nuts \$1.35 per person

Pastel Mints \$1.00 per person

Terms and Conditions

1. **Service Charge:** A 20% service charge will be applied to all full service events, which allows for 4 hours of service. Additional hours will be billed at \$30.00 per hour, per person (service and culinary).

Events less than \$1,000.00 in total food and beverage purchases will be charged the hourly service rate. Hourly service rates are \$30.00 per hour, per person (service and culinary). Hourly rates begin upon arrival at your venue and end upon return to our facility. All hourly rates have a four-hour minimum.

Deliveries will be charged a 12% service charge (minimum of \$40.00). All deliveries include paper products. Equipment pick-up fee, if needed, \$30.00.

2. The State of Michigan requires 6% sales tax to be applied to your total food and beverage purchase including service charges and equipment rental.
3. **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 7 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.
4. **Payments:** Payment for your event can be made with cash, check or credit card. We accept Visa, Master Card, Discover and American Express.
5. **Corporate Accounts:** We accommodate corporate billing after an approved client application, which must be secured 10 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.
6. **Guarantees:** A guaranteed guest count is required seven days prior to your scheduled event. It will be your responsibility to contact us with this guarantee, failure to do so will result in a 10% additional fee. If a guarantee is not received, we will prepare and charge for the highest estimated guest count.

7. Food and beverage prices are subject to change due to market conditions. Menu prices will be guaranteed 60 days prior to your event. In addition, Applause Catering + Events reserves the right to make a policy change in good faith with 60 days notice.
8. Cancellations: Should a cancellation be necessary, your deposit minus an event coordination fee (10% of deposit or a minimum of \$100.00) will be transferred to a future event (valid up to one year).
9. Lunch menu items may only be selected for events that begin prior to 3:00 p.m.
10. 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.
11. A \$0.75 per person cake cutting fee is required. This fee includes a china plate, dessert fork, and service staff for cake presentation.
12. A \$2.50 per person Split Plate Fee is applied when choosing two separate entrees, when selecting a plated dinner.
13. Accessory Tables: i.e. vendor, bridal, cake, gift, registration tables – standard table linen and skirting \$25.00 per table.

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