

Dinner

Menu



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.

✦ Plated Lunch and Dinners ✦

Plated lunches and dinners include our House Specialty Salad (fresh mixed greens with sliced cucumber, sweet red onion, grape tomatoes and homemade croutons) or simply upgrade for \$2.00 per person to our Applause Salad (fresh mixed greens with dried cranberries, toasted pecans, crumbled bleu cheese, red onion and cranberry vinaigrette), served to each guest, choice of two accompaniments, freshly baked rolls with butter and fresh brewed coffee and hot tea service. Includes full china service and table linens.

✦ Chicken ✦

Asiago Chicken

Crispy panko breadcrumbs and flavorful Asiago cheese envelops this boneless breast of chicken, cooked to golden brown and presented with a sauce made from the best Italian San Marzano tomatoes.

\$13.99 Lunch \$19.99 Dinner

Applause Stuffed Chicken Portofino

Plump chicken breast stuffed with Italian-style Prosciutto ham, fresh spinach and mild Gorgonzola cheese, oven-baked and topped with a creamy Alfredo sauce.

\$14.99 Lunch \$20.99 Dinner

Champagne Chicken

Lightly seasoned floured and baked breast of chicken served with champagne cream sauce and garnished with sliced grapes.

\$13.50 Lunch \$19.99 Dinner

Chicken Marsala

Lightly floured and pan seared chicken breast with a delicious medley of sautéed Prosciutto, chunky Portobello mushrooms and married with a sweet Marsala wine sauce.

\$13.50 Lunch \$19.99 Dinner

Chicken Florentine

Plump chicken breast stuffed with wild rice, Boursin style cheese and fresh spinach. Dusted with croissant crumbs and baked to a golden brown. Topped with a spinach cream sauce.

\$14.99 Lunch \$20.99 Dinner

Chicken Piccata

Sautéed and lightly breaded chicken breast resting on angel hair pasta with fresh capers, chopped parsley and a creamy lemon sauce.

\$13.50 Lunch \$19.99 Dinner

Chicken Wellington

A lightly pounded chicken breast stuffed with mushroom duxelles and boursin cheese. Wrapped in puff pastry and baked golden brown. Finished with a rich bordelaise sauce and sliced green onions.

Lunch \$16.99 Dinner \$21.99

Mediterranean Chicken

Flour dusted chicken breast sautéed in extra virgin olive oil with sun dried tomatoes, black olives, artichoke hearts, fresh basil and rich stock. Served over angel hair pasta.

Lunch \$14.99 Dinner \$19.99

✦ Beef ✦

Filet Mignon a la Bordelaise

The classic ultra-tender filet cut, simply seared and roasted. Complemented with a traditional Bordelaise sauce with roasted Portobello mushrooms topped with frizzle-fried onions.

\$22.99 Lunch \$22.99 Dinner

Cabernet Tenderloin Medallions

Trio of tenderloin medallions pan-seared and served with a rich Cabernet demi glace.

\$19.99 Lunch \$22.99 Dinner

Classic London Broil

Tender beef sirloin, deeply marinated and grilled then slow-roasted and chef-carved. Served with a full bodied broil sauce.

\$16.99 Lunch \$20.99 Dinner

Bountiful Dutch Meatloaf

Ground Sirloin, sweet onions, parmesan cheese bread crumbs, and herbs roasted to perfection and thickly sliced. Topped with a rich brown sauce.

\$14.99 Lunch \$18.99 Dinner

Beef Short Ribs and Shrimp

Rosemary marinated and slow roasted beef short ribs drizzled with reduced pan drippings and sided with a tender barbeque shrimp skewer.

\$24.99 Dinner only

✦ Pork and Lamb ✦

Tropical Pork Tenderloin

Simply seasoned and grilled pork tenderloin with a zesty mango pineapple Pico de Gallo.

\$14.99 Lunch \$19.99 Dinner

Fajita Pork Loin Chop

A hearty bone in pork loin chop rubbed with fajita spices and pan seared with strips of red, yellow and green peppers, Bermuda onions, fresh cilantro and lime juice.

\$14.99 Lunch \$19.99 Dinner

Fire Grilled Rack of Lamb

Rosemary and garlic marinated rack of lamb fire-grilled to medium rare and served with Bordelaise sauce and blueberry chutney.

\$28.99 Dinner only

✦ Fish ✦

Maple Glazed Salmon

Atlantic salmon fillet rubbed with a subtle blend of Southwestern spices and oven-glazed with luscious Vermont maple syrup.

An amazing combination of sweet, spicy and salty.

\$19.99 Lunch \$22.99 Dinner

Citrus Encrusted Tilapia

A subtle citrus crumb crust envelops a mild tilapia fillet, splashed with a delicate orange and lemon citrus sauce.

\$13.50 Lunch \$18.99 Dinner

Crab Stuffed Sole

A delicate fillet of sole wrapped around tender crabmeat stuffing, drizzled with butter and baked golden brown. Finished with a lemon wine sauce.

\$17.99 Lunch \$20.99 Dinner

✦ Vegetarian ✦

Vegetarian items are complete entrées as described.

Portobello Mushroom Bake (Vegan)

A large Portobello mushroom cap lightly breaded and sautéed then topped with creamy mashed Yukon potatoes and finished with a flavorful wild mushroom sauce. Served with seasonal fresh vegetable.

\$14.99 Lunch \$18.99 Dinner

Roasted Red Pepper Rigatoni

Tender rigatoni pasta stuffed with fire roasted red peppers and parmesan cheese. Sautéed with seasonal sliced vegetables and finished with a creamy Alfredo sauce.

\$12.99 Lunch \$18.99 Dinner

Lunch and Dinner Accompaniments

Fresh Vegetable:

Green Beans Amandine
Glazed Amaretto Carrots
Fresh Steamed Asparagus (*in season*)
Steamed Broccoli with Herb Butter
Fresh Vegetable Medley (*broccoli, cauliflower and carrots*)
Au Gratin Cauliflower

Potato or Rice:

Asiago Smashed Potatoes
Roasted Redskin Potatoes
Herb-Roasted Golden Yukons
Long Grain Wild Rice
Roasted Garlic Mashed Potatoes
Roasted Potato Trio (*Redskin, Yukon, Sweet*)
Cranberry Wild Rice Pilaf

✦ Lunch and Dinner Buffets ✦

Lunch

Lunch buffets are available for groups of 75 or more. All buffets include our house specialty salad served to each guest, choice of two accompaniments, freshly baked rolls with butter and fresh brewed coffee and hot tea service. Includes full china service and table linens.

One entrée selection \$15.99 per person

Two entrée selections \$17.99 per person

Dinner

Dinner buffets are available for groups of 75 or more. All buffets include our house specialty salad served to each guest, choice of three accompaniments, freshly baked rolls with butter and fresh brewed coffee and hot tea service. Includes full china service and table linens.

One entrée selection \$19.99 per person

Two entrée selections \$22.99 per person

Three entrée selections \$25.99 per person

Add Chef-carved Roasted Cracked Pepper Top Sirloin of Beef, Stone-ground Encrusted Pork Loin or French-cut Turkey Breast to your buffet selection. \$4.99 per person

✦ Buffet Selections ✦

Chicken	Asiago Chicken
	Champagne Chicken
	Chicken Florentine
	Chicken Marsala
	Chicken Piccata
	Chicken Portofino
	Chicken Wellington
	Mediterranean Chicken
Beef and Pork	Classic London Broil
	Fajita Pork Loin Chop
	Italian Meat Lasagna
	Pot Roast Ragu
	Tropical Pork Tenderloin
	Bountiful Dutch Meatloaf
	Beef Short Ribs and Shrimp
Seafood and Specialties	Citrus Crusted Tilapia
	Crab Stuffed Sole
	Four Cheese Manicotti
	Gourmet Macaroni and Cheese
	Lasagna Primavera
	Maple Glazed Salmon
	Roasted Red Pepper Rigatoni

Lunch and Dinner Accompaniments

Fresh Vegetable:

Green Beans Amandine
Glazed Amaretto Carrots
Fresh Steamed Asparagus (*in season*)
Steamed Broccoli with Herb Butter
Fresh Vegetable Medley (*broccoli, cauliflower and carrots*)
Au Gratin Cauliflower

Potato or Rice:

Asiago Smashed Potatoes
Roasted Redskin Potatoes
Herb-roasted Golden Yukons
Long Grain Wild Rice
Roasted Garlic Mashed Potatoes
Roasted Potato Trio
(*Redskin, Yukon, Sweet*)
Cranberry Wild Rice Pilaf

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 \$.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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