

# 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.



# Lunch

## ✦ Plated Light Lunch Salads ✦

*Lunches are served with an artisan roll, butter, coffee and hot tea.*

### **Applause Signature Salad**

Mixed salad greens and bib lettuce topped with sweet sliced red onions, enoki mushrooms, toasted pine nuts, crumbled Roquefort cheese, seeded julienne roma tomatoes and foccacia sticks. Finished with blueberry marinated thinly sliced beef tenderloin skillet seared to medium rare and topped with Michigan blueberry vinaigrette.

*\$11.99 per person*

### **Cobb Salad**

Mixed seasonal greens, chopped avocado, red onions, crumbled bleu cheese, sliced egg, hickory smoked bacon, diced chicken, aged cheddar cheese, sweet grape tomatoes, seedless cucumber and choice of dressing.

*\$9.99 per person*

### **Grilled Chicken Caesar Salad**

Crisp romaine lettuce tossed with our signature Caesar gourmet dressing, grilled chicken breast strips, croutons and shaved asiago cheese.

*\$9.99 per person*

### **Bistro Chicken Cantaloupe**

Bistro chicken salad stuffed in a quarter cantaloupe served with fresh grapes.

*\$9.99 per person*

## ✦ Deli Lunch Buffets ✦

*Includes Iced Tea or Lemonade.*

### **Deli Sandwich Buffet**

Freshly prepared sandwich of your choice from the list below (maximum of three choices), plus your choice of one salad, potato chips and condiments. All food and place settings are on the buffet.

*Regular (one sandwich per person) \$8.99 per person*

*Large (two sandwiches per person) \$11.50 per person*

**Sandwiches:** Grilled Chicken Club                      Honey Baked Ham  
Lean Roast Beef    Chicken Salad Croissant  
Albacore Tuna Salad Croissant                      Turkey Club  
Grilled Vegetable Wrap                                      Italian Club  
Grilled Chicken Caesar Wrap

*\*All sandwiches are served with lettuce  
and tomato where appropriate*

**Salads:** Caesar Salad, House Garden Salad, Primavera Pasta Salad, Redskin Potato Salad, Fresh Fruit Salad, Cole Slaw, Spinach Salad.

### **Cold Deli Buffet**

*Assortment of smoked turkey, lean roast beef, honey-baked ham, Genoa salami, sliced domestic cheeses, fresh rolls and breads, plus your choice of two chilled salads, potato chips and condiments.*

*All food and place settings are on the buffet.*

*Regular (one-third pound portion per person) \$11.99 per person*

*Large (half-pound portion per person) \$14.50 per person*

**Salads:** Caesar Salad, House Garden Salad, Primavera Pasta Salad, Redskin Potato Salad, Fresh Fruit Salad, Cole Slaw, Spinach Salad.

**Additions:** Add an additional salad to your buffet selection.  
*\$1.99 per person*

Add a cup of our homemade soup to your buffet selection:  
*\$1.99 per person*  
Broccoli Cheese, Chicken Noodle, Cream of Tomato,  
Twice Baked Potato, Wisconsin Cheese – other soups  
available upon request.

## ✦ Executive Box Lunches ✦

*Our executive lunch selections are served in an upscale black designer box and include a salad choice, potato chips, chocolate chip cookie or chocolate fudge brownie, mint, condiments, napkin and disposable flatware. All executive box lunches include your choice of a canned Coca Cola product or bottled water. Maximum of two choices. Minimum order of 10 lunches required.*

### **Turkey BLT**

Smoked turkey breast with bacon, tomato and lettuce on a fresh baked deli sub bun.

*\$7.50 per person*

### **Ham and Swiss**

Honey-baked ham and Swiss cheese with lettuce, and tomato on a fresh baked kaiser roll.

*\$7.50 per person*

### **Roast Beef and Cheddar**

Tender roast beef with cheddar cheese, lettuce and tomato on a fresh baked kaiser roll.

*\$7.50 per person*

## **Bistro Chicken Salad Croissant**

All white meat chicken breast mixed with our special recipe and served on a buttery croissant with lettuce and tomato.

*\$7.50 per person*

## **Albacore Tuna Salad Croissant**

White Albacore tuna tossed with celery, red onion, mayonnaise and bistro dijon mustard served on a buttery croissant with lettuce and tomato.

*\$7.50 per person*

## **Italian Sub**

Fresh baked deli sub bun filled with ham, turkey, salami, Provolone cheese, lettuce, tomato and Pepperoncini peppers.

*\$7.50 per person*

## **Grilled Vegetable Wrap**

Marinated char grilled zucchini, yellow squash, bell peppers, onion and mushrooms, with diced Roma tomato and lettuce, served with an Italian dressing packet.

*\$7.50 per person*

## **The Club Sub**

Fresh baked deli sub bun filled with crisp bacon, honey smoked ham, roast turkey, cheddar cheese, lettuce and tomato.

*\$7.50 per person*

## **Dijon Chicken Bagel**

Marinated and grilled boneless chicken breast sliced thin on a crusted bagel and sided with aged Swiss cheese, vine ripe tomatoes, crisp lettuce and Dijon bistro sauce.

*\$7.50 per person*

## **Chipotle Turkey Focaccia**

Chipotle rubbed and smoked turkey breast shaved thin and served on wheat focaccia with olive jack cheese, vine ripe tomatoes, crisp lettuce, and chipotle relish mayonnaise.

*\$8.50 per person*

## **Mediterranean Garden on Sun Dried Tomato**

Seedless cucumbers, sweet pickled peppers, roma tomatoes, sliced red onions, crisp lettuce and cilantro hummus on sun dried tomato bread.

*\$9.50 per person*

## **Chilled Beef Tenderloin**

Tender sliced beef tenderloin served open face on a fresh baked deli sub bun with lettuce, tomato, and sweet horseradish cream.

*\$11.25 per person*

## **Pesto Pork Tenderloin**

Pesto rubbed sliced pork tenderloin served on a European grain roll with lettuce, tomato and Asiago aioli.

*\$11.25 per person*

## **Asian Salmon Roll**

Smoked salmon, lettuce, diced Roma tomatoes, thinly sliced cucumbers, red onion and dilled soy cream cheese. Rolled in roasted red pepper "Flat Out" bread.

*\$11.25 per person*

## **Hail Caesar Wrap**

Sun-dried tomato "Flat Out" bread filled with shredded Romaine lettuce, diced Roma tomatoes and sliced chicken breast with our classic Caesar dressing.

*\$9.50 per person*

**Salad Selections:**

*Please select one salad for all box lunches.  
Whole Fresh Fruit, Primavera Pasta Salad,  
Coleslaw, Redskin Potato Salad,  
Fresh Fruit Salad.*

**+ 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.

*\$23.99 Lunch \$27.99 Dinner*

### **Cabernet Tenderloin Medallions**

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

*\$20.99 Lunch \$23.99 Dinner*

### **Classic London Broil**

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

*\$17.99 Lunch \$21.99 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 ✦

|                                    |                             |
|------------------------------------|-----------------------------|
| <b>Chicken</b>                     | Asiago Chicken              |
|                                    | Champagne Chicken           |
|                                    | Chicken Florentine          |
|                                    | Chicken Marsala             |
|                                    | Chicken Piccata             |
|                                    | Chicken Portofino           |
|                                    | Chicken Wellington          |
|                                    | Mediterranean Chicken       |
| <b>Beef<br/>and Pork</b>           | Classic London Broil        |
|                                    | Fajita Pork Loin Chop       |
|                                    | Italian Meat Lasagna        |
|                                    | Pot Roast Ragu              |
|                                    | Tropical Pork Tenderloin    |
|                                    | Bountiful Dutch Meatloaf    |
| <b>Seafood<br/>and Specialties</b> | 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 \$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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[www.applause-catering.net](http://www.applause-catering.net)