

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^V, breakfast potatoes^{GF,VV} (includes ketchup^{GF}), and honey-baked ham^{GF}, with seasonal fresh fruit and assorted oven-baked pastries.

\$22.50 per person

French Toast Breakfast

French toast casserole^V served with strawberries, butter, maple syrup, and powdered sugar. Includes sausage links^{GF,DF}, scrambled eggs with Cheddar cheese, and breakfast potatoes^{GF,VV} (includes ketchup^{GF}).

\$20.50 per person

Brunch Buffet

The Chicken Or The Egg

Fried chicken and waffles, scrambled eggs with Cheddar cheese, pancakes, breakfast potatoes^{GF,VV}, fruit salad, and mini muffins. Served with whipped butter, syrup, ketchup^{GF}, and hot sauce^{GF}.

\$25.99 per person

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

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 \$3.99 per extra sandwich.

Vegan/Gluten Free Sandwiches available upon request.

Please select one salad for all box lunches.

Pasta Salad^V, Coleslaw^{GF,V}, Redskin Potato Salad^{GF,V}, Fresh Fruit

Turkey and Provolone

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

\$19.25 per person

Ham and Swiss

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

\$19.25 per person

Italian Sub

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

\$19.75 per person

Grilled Vegetable Wrap^{VV}

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

\$18.25 per person

Baja Chicken Wrap

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

\$20.25 per person

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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

Seasoned and floured roast chicken breast with a sun-dried tomato cream sauce, topped with roasted tomato and spinach.

\$31.50 per person

Calabrian Chili Romesco Chicken^{GF,DF}

Roasted chicken accented with a refined Calabrian chili romesco, offering subtle heat and layered Mediterranean depth.

\$31.50 per person

Chimichurri Chicken^{GF,DF}

Spice rubbed grilled chicken, complemented by a vibrant chimichurri of fresh herbs, garlic, and extra-virgin olive oil.

\$31.50 per person

Bruschetta Pesto Chicken^{GF}

Pesto marinated chicken breast, grilled and finished with a house-made bruschetta.

\$31.50 per person

Lemon Basil Chicken^{GF}

Light and zesty pan-seared chicken, infused with fresh lemon and basil, perfect for a refreshing meal.

\$31.50 per person

Creamy Garlic Chicken

Succulent chicken breast smothered in a rich, creamy garlic sauce for a comforting savory delight.

\$31.50 per person

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Beef

Filet Mignon

A six ounce filet of seasoned beef tenderloin, seared and finished in the oven until medium rare, topped with caramelized onion demi-glace and microgreens.

Market price

Italian Herb Rubbed Steak^{GF}

A flavorful and tender cut of coulottes, dry rubbed with Italian herbs and salt roasted to medium rare, topped with drawn garlic butter and parsley.

\$42.25 per person

Balsamic Tri-Tip with Roasted Tomato Demi

Balsamic-marinated tri-tip, sliced and served with a rich roasted tomato demi-glace.

\$37.99 per person

Garlic Parmesan Flank Steak^{GF}

Flank steak marinated in garlic herb olive oil, grilled until medium rare, then sliced and topped with our garlic parmesan sauce and parsley.

\$41.25 per person

Pot Roast with Mirepoix^{DF}

Tender, slow-cooked beef pot roast paired with a medley of savory mirepoix vegetables (carrots, celery, and onions) in a rich gravy.

\$35.50 per person

Santa Maria Style Tri-Tip

Boldly seasoned and grilled over open flame, served with a velvety roasted garlic cream sauce that adds rich, savory depth to every smoky slice.

\$37.99 per person

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Pork

Cherry and Onion Pork Loin^{GF,DF}

Roasted pork loin, topped with a sweet and savory sauce of cherries, balsamic, and caramelized onions.

\$31.50 per person

Italian Sausage with Peppers and Onions^{GF,DF}

Spicy or mild Italian sausage, roasted and split, served topped with tomato and eggplant caponata.

\$32.50 per person

Peach and Bourbon Glazed Pork Chop^{GF,DF}

Center-cut pork chop glazed with a blend of ripe peach and bourbon, finished with gentle sweetness and warmth.

\$31.50 per person

Fish

Moroccan Salmon with Lemon Yogurt Sauce^{GF}

Spiced salmon fillet, topped with a refreshing lemon yogurt sauce, inspired by Moroccan flavors.

\$40.25 per person

Fried Tilapia with Garlic Chive Cream Sauce

Lightly crisped tilapia paired with a silky garlic-chive cream sauce.

\$28.99 per person

Sesame Soy Salmon^{DF}

Sesame crusted salmon filet finished with a sweet soy glaze and green onion.

\$40.25 per person

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Vegetarian

Vegetarian items are complete entrées as described.

Spinach Mascarpone Ravioli^V

Tender ravioli filled with creamy spinach mascarpone, served in a luxurious sun-dried tomato pesto cream sauce.

\$31.99 per person

Southwest Stuffed Sweet Potato^{GF,V}

Half a roasted sweet potato stuffed with a southwest mix of roasted vegetables, finished with a lime crema.

(Can be made vegan, upon request.)

\$31.99 per person

Balsamic Glazed Cauliflower^{GF,DF,VV}

Roasted cauliflower steaks, drizzled with a tangy balsamic glaze, paired with a flavorful herbed quinoa

\$29.99 per person

Accompaniments

Green Beans Amandine^{GF,DF}

Roasted Cauliflower^{GF,DF}

Maple Carrots^{GF,DF}

Roasted Asparagus^{GF,DF}

Roasted Broccolini^{GF,DF}

Yukon Mashed Potatoes^{GF}

Roasted Redskin Potatoes^{GF,DF}

Herb-Roasted Golden Yukons^{GF,DF}

Yellow Rice^{GF,DF}

Seasonal:

Heirloom Baby Carrots^{GF,DF*}

Roasted Fingerling Potato Trio^{GF,DF*}

*available at additional charge

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Buffets

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

One entrée selection \$31.99 per person
Two entrée selections \$37.99 per person

Entrées

Lemon Basil Chicken^{GF}
Chimichurri Chicken
Bruschetta Pesto Chicken^{GF}
Cherry and Onion Pork Loin^{GF}
Tortellini Pesto Cream^V
White Cheddar Macaroni and Cheese^V
Grilled Tilapia with Mediterranean Salsa^{GF}
and Lemon Vinaigrette^{GF}

Pot Roast Mirepoix^{DF} (add \$4.00 per person)
Santa Maria Tri-Tip with Roasted Garlic
Sauce^{GF} (add \$6.00 per person)

Accompaniments

Maple Carrots^{GF,DF}
Roasted Corn^{GF,DF}
Roasted Zucchini and Squash^{GF,DF}
Garlic Green Beans^{GF,DF}
Roasted Redskin Potatoes^{GF,DF}
Roasted Yukon Potatoes^{GF,DF}
Yukon Mashed Potatoes^{GF}
Yellow Rice^{GF,DF}

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Butcher's Block

Slow roasted premium meats served with brioche and appropriate condiments.

Each station is attended by one of our chefs.

Minimum of 50 guests.

A \$150 service fee applies to each station.

Gluten Free bun — add \$3.50 per person

Herb Crusted Tenderloin of Beef^{GF,DF}

Served with chimichurri^{GF,DF} and lemon-honey aioli^{GF,DF}.

\$33.99 per person

(add to buffet for \$23.99 per person)

Orange and Herb Porchetta-Style Pork Loin^{GF,DF}

Served with citrus garlic aioli^{GF,DF} and apple cider mustard sauce^{GF,DF}.

\$17.99 per person

(add to buffet for \$14.99 per person)

Brown Sugar Ancho Chicken^{GF,DF}

Served with roasted poblano aioli^{GF,DF} and
chipotle barbeque sauce^{GF,DF}.

\$16.99 per person

(add to buffet for \$13.25 per person)

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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 \$150 service fee applies to each station.

Nacho Bar^{GF}

Smoky chicken tinga^{DF}, served with queso, black bean pico de gallo^{DF}, lime crema, diced onions, and cilantro.

\$12.99 per person

Hot Potato

Yukon mashed potatoes^{GF}, with toppings to include cheese sauce, diced bacon, sour cream, green onion, beef gravy, shredded Cheddar cheese, and whipped butter.

\$11.99 per person

Korean Barbeque^{DF}

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.

\$20.99 per person

Taste of Italy

Choose two pastas, below. Included are Italian meatballs, crusty breads, aged Parmesan cheese and crushed red pepper.

\$22.50 per person - Buffet (includes house salad)

\$18.50 per person - Station

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

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Street Taco^{GF,DF}

Tacos al pastor (pork) and chipotle chicken tacos.
Served with salsa roja, salsa verde, onions, cilantro, and lime.

Accompanied with elote dip^{GF} and tortilla chips.

two tacos - \$17.99 per person

three tacos - \$20.99 per person

Backyard Barbeque^{GF,DF}

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

\$18.50 per person

(substitute smoked brisket for an additional \$3.00 per person)

Hors d'oeuvre Displays

Smoked Salmon

Wild caught Alaskan smoked salmon^{GF,DF} served with deviled egg mousse^{GF,DF}, red onion, capers, and dill cream cheese^{GF} with crackers.

Serves 50 guests.

\$355.00 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^{GF}, chilled spinach dip, crostini and crackers.

\$13.50 per person

For all three displays add \$4.00 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^{GF}.

\$6.99 per person

Chef's Cheese Assortment^V

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

\$11.50 per person

Italian Antipasto Display

Assortment of grilled marinated vegetables^{GF,DF}, 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)

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Shrimp Cocktail^{GF}

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

\$13.50 per person

Bruschetta Display^V

Sliced crusty breads lightly toasted and served with fresh tomato and basil^{GF,DF}, and olive tapenade^{GF,DF}.

\$9.99 per person

Gluten Free crostini - add \$2.50 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.

Buffalo Cauliflower Dip^{GF,V}

Roasted cauliflower blended with Buffalo sauce, cream cheese, and blue cheese crumbles, served with tortilla chips.

\$85.99

Elote Corn Dip^{GF,V}

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

\$85.99

Hot Artichoke and Baby Spinach Dip^{GF,V}

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

\$85.99

Applause Trio^V

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

\$148.50

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Hors d'oeuvre

Hot Hors d'oeuvre

\$6.50 each

Mini Cuban Sandwich

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

Thai Peanut Beef Skewers^{GF,DF}

Beef marinated in coconut milk, lime, and curry paste, served with a creamy peanut dipping sauce.

Lemon Chicken and Cajun Sausage Skewers^{GF}

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.

\$5.50 each

Bacon Wrapped Asparagus^{GF,DF}

Tender asparagus wrapped in bacon, baked until crispy, and topped with a fig vinaigrette and herbs.

Portobello Arancini^V

Rice balls filled with portobello, spinach, mozzarella, and provolone, breaded and fried, served with roasted red pepper aioli.

Samosas^{VV,DF}

Pastries filled with well-seasoned potatoes, peas, and herbs, served with tamarind chutney.

Grilled Halloumi Skewers^{GF,V}

Cubes of halloumi cheese grilled and paired with honey and crushed pistachio.

Asparagus Rollup^V

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

Spinach and Feta Spanakopita Bites^V

Rich phyllo pastry filled with a blend of spinach and cheese.

\$4.50 each

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.

Popcorn Chicken

Crispy chicken with your choice of barbeque, Buffalo, or honey mustard sauce.

Pot Stickers^{DF}

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

Cold Hors d'oeuvre

\$6.50 each

Spicy Korean Beef Cucumber^{GF}

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

Seared Steak with Chimichurri Crostini^{DF}

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

Smoked Salmon Rounds

Crispy bagel chip topped with lemon herb cream cheese and cold smoked salmon, garnished with fresh dill.

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\$5.50 each

Goat Cheese Crostini^V

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

Balsamic Onion Tartlet^V

Sweet caramelized red onion mixed with balsamic reduction in a phyllo tartlet, topped with crumbled goat cheese.

Roasted Balsamic Tomato and Ricotta Tartlets^V

Puff pastry tarts topped with ricotta, roasted cherry tomatoes, and fresh thyme.

Cherry Pork Tenderloin Crostini

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

\$4.50 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.

Crispy Spinach Dip Cups^V

Phyllo shells filled with chilled spinach and artichoke dip, garnished with a slice of radish.

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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 Board with Crackers and Baguettes
Crisp Vegetable Display with Dill Dip^{GF}
Pork Pot Stickers with Asian Dipping Sauce^{GF}
Savory Meatballs (Swedish, Barbeque or Honey Garlic)
Dill Cucumber Bites^{GF,V}
Portobello Arancini^V
\$31.99 per person

The Lake Michigan Package

Chef's Imported and Domestic Cheese Board with Crackers and Baguettes
Bruschetta Display
Mini Cuban Sandwich
Elote Corn Dip^{GF}
Seared Steak with Chimichurri Crostini
Spinach and Artichoke Poppers^V
Stuffed Sweet Peppers^{GF,VV}
\$35.99 per person

The Great Lakes Package

Chef's Imported and Domestic Cheese Board with Crackers and Baguettes
Crisp Vegetable Display with Dill Dip
Fresh Fruit Display
Samosas^{VV}
Asparagus Rollup^V
Spinach and Artichoke Poppers^V
Popcorn Chicken
Goat Cheese Crostini^V
Pretzel Bites^V
\$35.99 per person

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Desserts

Ask your Event Designer about our monthly seasonal specialties.

Plated Desserts

New York Cheesecake^V

Creamy cheesecake served with a fresh mixed berry sauce.
\$9.25 per person

Chocolate Flourless Torte^{GF, V}

Individual rich chocolate flourless cake, dipped in a bittersweet chocolate ganache, topped with whipped cream and cocoa powder.
\$9.99 per person

Carrot Cake^V

Rich layers of carrot cake split by smooth cream cheese icing.
\$9.25 per person

Chocolate Layer Cake^V

Delicious rich moist chocolate cake drizzled with chocolate sauce.
\$9.25 per person

Seasonal Cheesecake^V

Creamy cheesecake, topped with flavorful seasonal toppings.
\$9.99 per person

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Dessert Stations

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

Cookie Bar^V

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

Minimum of 50 guests.

Build Your Own Brownie Bar^V

Classic fudge brownies with toppings to include hot fudge, hot caramel, crushed Oreos, peanuts, sliced strawberries, pretzels, Reese's chunks, and whipped cream.

\$7.99 per person

Fudge Fondue

Hot Fudge dipping station with pretzel rods, Oreos, short bread cookies, marshmallow, and Rice Krispie treats.

\$7.99 per person

Beverages

Coca Cola Products	\$3.50 per person
Individual Juices	\$2.99 per person
Bottled Water	\$2.50 per person
Iced Tea	\$2.99 per person
Lemonade	\$2.99 per person
Sparkling Berry Punch (Berry blend and cranberry juice, Sprite)	\$4.25 per person
Applause Signature Punch (Lemonade, cranberry juice, Sprite)	\$4.25 per person
Blushing Bride Punch (Pink lemonade, Sprite, white grape juice, grenadine)	\$4.25 per person
Fresh Brewed Coffee (regular or decaf)	\$4.25 per person
Hot Tea Service with Assorted teas	\$4.25 per person
Water Station with disposable cups	\$150.00 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.

\$8.50 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, debit or credit card. We accept Visa, Mastercard, Discover and American Express. Credit card fee of 3% 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 \$3.99 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.
18. Leftovers can be made available upon advance request. Customer must provide their own containers and sign a Food Waiver form, available from your Event Designer.

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