



VAULT CATERING

Events Menu

APPETIZERS



APPETIZERS

**Add your first appetizer option to your full service event for full price. Each additional appetizer receive half off that appetizer selection.*

Prices are per guest unless specified otherwise and are subject to change.

SEAFOOD

LOBSTER BISQUE SHOOTERS \$4.00
Creamy lobster bisque shooter, topped with lump crab (served warm).

SHRIMP CEVICHE \$4.00
Shrimp, artichoke hearts, hearts of palm salsa served with garlic crisps.

SEARED AHI TUNA \$5.00
Rare Ahi Tuna with a Jamaican jerk rub accompanied by a carrot and leak ribbon salad.

GULF SHRIMP \$6.00
Served with lemon, horseradish and cocktail sauce.

CRAB CAKES \$4.00
Maryland lump crab cakes served with mixed greens and remoulade.

WHITE FISH DIP \$3.50
A creamy dip with chunks of white fish served with garlic crisps and a variety of crackers.

Cajun Crab Dip \$3.50
A creamy rich dip with a generous amount of crab served with garlic crisps and a variety of crackers.

VEGETARIAN

HUMMUS \$3.00
Traditional, roasted red pepper or pesto hummus served with fresh vegetables and garlic crisps.

PEACH BRUSCHETTA \$3.00
Peach, tomato, basil balsamic reduction, diced peaches served with garlic crisps.

SPINACH ARTICHOKE DIP \$3.00
A rich creamy dip with artichoke hearts and spinach served with garlic crisps and crackers.

MUSHROOM CAPS \$3.00
Baby bella mushrooms filled with creamed spinach and asparagus.

SPANISH RICE FRITTERS \$2.75
Lightly fried served with chipotle aioli.

BAKED GOAT CHEESE WITH MARINARA \$3.50
Herbed goat cheese served warm with tomato sauce and garlic crisps.

VEGETABLE SPRING ROLLS \$2.75
Mixture of crisp vegetables wrapped and baked until golden brown.

VEGETABLE CRUDITÉ \$3.00
Fresh assorted vegetables served with spinach onion dip.

CAPRESÉ SKEWER \$2.50
Fresh mozzarella, cherry tomato, basil with a balsamic reduction.

BEEF LOLLIPOP \$3.00
Roasted then coated in lemon/mint honey, salt, lemon zest rolled in coffee soil.

SEASONAL FRUIT \$3.50

MEAT

BACON ASPARAGUS WRAP \$3.50
Lightly grilled asparagus wrapped in crispy bacon.

GRILLED BEEF TENDERLOIN SKEWERS \$5.50
Served medium with an apricot chutney and balsamic reduction.

BACON WRAPPED SCALLOPS \$6.50
Smoked bacon with grape chutney.

CHICKEN WINGS \$3.00
Choice of sauce – Buffalo, teriyaki, chipotle, sweet and sour, or barbecue.

CLASSIC BEEF MEATBALLS \$3.50
Choice of sauce – chipotle, sweet and sour, or barbecue.



MEAT APPETIZERS CONT.

CHICKEN FETA SPINACH MEATBALLS \$5.00

Served with chilled tzatziki.

GREEK LAMB MEATBALLS \$5.50

Served with fresh mint preserve.

BISON MEATBALLS..... \$6.50

Served with cherry barbecue glaze.

BBQ PORK EMPANADAS \$3.50

Served with garlic aioli.

SOUTHWEST CHICKEN EMPANADAS \$3.50

Served with chipotle aioli.

ANTIPASTI SKEWERS..... \$4.50

Artichokes, mozzarella, kalamata olives, salami, and cherry tomato.

GLAZED CHICKEN SKEWERS \$3.75

Marinated and grilled served with garlic aioli.

SLIDERS \$4.00

Our signature beef brisket, pulled pork or chipotle chicken on artisan sliced rolls. Sauces include choice of barbecue, pesto aioli, mango habanero and chipotle aioli.

Consider when ordering:

Appetizer ONLY event

Choose any 5 appetizers for \$20 per person*

Appetizer only reception or cocktail hour pricing includes service with quality compostable plates, silverware, beverage napkins, dinner napkins. Minimum 35 guest count or \$700 (delivery only, no service) minimum based menu. Please add \$4.50 per person for full service, 6% sales tax and 18% gratuity. Does NOT include linens.

Full service appetizer only event \$1,000 minimum.

**Price package does not include Bacon scallop skewer, Bison meatball, Tenderloin skewer, Lamb meatball sliders menu options*



FAMILY STYLE & BUFFET SERVICE

PRICING TO CONSIDER

Per guest pricing for buffet, family-style or split plate (plated) when choosing two entrées guests can enjoy half of each entrée unless specified otherwise.

\$4.50 per guest full service charge
\$2.00 additional per guest for plated service

INCLUDED WITH YOUR EVENT WITH FULL SERVICE PRICING

10" CHINA DINNER PLATES

FLATWARE

Salad fork, dinner knife, dinner fork, spoon, steak knife

SERVING TONGS, SPOONS & REQUIRED UTENSILS

Stainless steel

WATER SERVICE

Including real stemless wine glassware

LINENS

Cloth-like pocket napkins - food table linens with buffet service

LINENS TO CONSIDER

Guest table linens – Inquire about our linen request form for your linen needs.

Average linen price \$16.00 each
Average linen napkins price \$1.00 each
Color and fold style

ITEMS TO CONSIDER

Prices are per guest unless specified otherwise and are subject to change.

Nitro cold brewed coffee service \$3.00
Coffee and tea service \$2.50
Specialty beverage requirements
Cake cutting and quality disposable plates \$1.25 disposable
Appetizer additions and butler service
Late night snack or offering

6% Sales tax 18% Service charges

ENTRÉES

ENTRÉES

All Entrées include mixed greens garden salad, choice of two dressings, artisan roll with butter and your choice of one starch and one vegetable.

Prices are per guest unless specified otherwise and are subject to change.

BEEF

JUMBO MEAT BALLS..... \$18.00
Local beef, house made marinara.

MICHIGAN MEAT LOAF..... \$18.00
Made with Italian herbs and served in house marinara sauce.

BEEF BRISKET..... \$20.00
Our house favorite. Braised in tomato juice, red wine, sweet and mild ancho peppers.

BEEF POT ROAST..... \$20.00
Tender beef chuck roast slow roasted in red wine sliced and topped with bernaïsse sauce.

BEEF TENDERLOIN TIPS..... \$22.00
Sautéed with mushrooms and a sherry demi glaze.

BEEF TENDERLOIN..... \$29.00
Grilled medium rare with a wild mushroom asiago cream sauce.

PORK

APPLE GLAZED PORK TENDERLOIN..... \$22.00
Pork tenderloin medallions glazed with sweet apple chutney sliced and served with savory cream sauce.

NORTH CAROLINA STYLE BBQ PULLED PORK..... \$22.00
House smoked pork butt, pulled and finished with NC BBQ sauce.

ST. LOUIS STYLE PORK RIBS..... \$25.00
Slow smoked in award winning spice blend smothered in a fresh cherry bbq sauce.

POULTRY

BASIL GRILLED CHICKEN BREAST..... \$18.00
Marinated in fresh garlic, basil and olive oil then char-grilled, and finished with Asiago cheese.

CHICKEN FLORENTINE \$18.00
Seared chicken breast finished with sautéed garlic, spinach and tomato, topped with Parmesan cheese.

CHICKEN JERUSALEM..... \$20.00
Grilled chicken with artichokes, roasted garlic covered in our Asiago cream sauce.

PECAN CRUSTED CHICKEN BREAST..... \$23.00
Oven baked until golden brown then drizzled with local honey.

CHICKEN MARSALA \$19.00
Pan seared and finished with mushrooms and Marsala wine sauce.

ROASTED LEMON ROSEMARY CHICKEN \$18.00
Roasted with our signature spices, rosemary and lemon finished with our house hollandaise.

PESTO GRILLED CHICKEN..... \$18.00
Grilled sliced chicken tossed in our house made pesto sauce and garnished with fresh basil.

CHICKEN PRIMAVERA \$20.00
Strips of chicken sautéed with bell peppers, onions, summer squash, mushrooms and Cavatappi pasta tossed in a creamy basil sauce.

BREADED STUFFED CHICKEN BREAST..... \$21.00
Tender breast of chicken stuffed with bacon, spinach, and feta cheese. Rolled in breadcrumbs and oven baked finished with our roasted garlic cream sauce.

PROSCIUTTO WRAPPED CHICKEN BREAST..... \$22.00
Topped with a white sauce.

CLASSIC BBQ CHICKEN \$17.00
Tender legs and thighs in our house made tangy BBQ sauce served with five onion corn salsa.

SEAFOOD

GRILLED PESTO SALMON \$23.00
Wild caught salmon baked with fresh basil pesto topped with fresh lemon and roasted peppers.



PANKO CRUSTED COD \$21.00

Atop lemon cream sauce.

CITRUS SALMON \$23.00

Wild caught salmon baked with fresh lemon zest and extra virgin olive oil finished with our house hollandaise.

YELLOW FIN AHI FRESH TUNA \$30.00

Mild Jerk seasoned and seared on all sides (served rare).

MARYLAND LUMP CRAB CAKES \$24.00

Large crab cakes with fresh veggies and served with a remoulade sauce.

SWORDFISH \$29.00

Citrus grilled with Meyer lemon vinaigrette.

PASTA

PASTA PRIMAVERA \$17.00

Cavatappi pasta and seasonal grilled vegetables tossed in our lemon roasted olive oil sauce.

HOUSE MADE LASAGNA \$19.00

A blend of ricotta and Italian cheeses baked to perfection.

*Italian sausage optional

*Add meat to any of the above options \$3

VEGETARIAN

STUFFED PORTOBELLO MUSHROOM..... \$18.00

Topped with artisan cheese, quinoa, fresh herbs and veggies baked to perfection.

HOUSE MADE BLACK BEAN CAKES \$16.00

With fresh corn, mild peppers, herbs, and spices sautéed in olive oil.

WILD MUSHROOM RAVIOLI \$18.00

Pan-fried served in our chardonnay cream sauce.

BUTTERNUT SQUASH RISOTTO \$19.00

Tossed with red and green peppers with cipoline onions.

PABLANO STUFFED PEPPER \$18.00

Black beans, assorted cheese, roasted corn salsa.

SIDES AND SALADS

STARCHES

ROASTED FINGERLING POTATOES

GARLIC SMASHED YUKON GOLD POTATOES

Seasoned with sea salt and toasted fresh thyme.

ROASTED RED BLISS POTATOES

Sautéed with herbed olive oil with diced red peppers and five onion relish.

GORGONZOLA INFUSED MASHED POTATOES

BROWN RICE MEDLEY

Tossed with chopped brussel sprouts, diced peppers, vidalia onions and rice wine vinegar.

CONFETTI RICE PILAF

With diced carrots, red & yellow peppers, and leeks.

BACON PARMESAN MAC & CHEESE

TRADITIONAL MASHED POTATOES

With beef gravy on the side.

CAULIFLOWER MASH

Whipped seasoned cauliflower with garlic butter.

VEGETABLES

SEASONAL ROASTED VEGETABLE MEDLEY

Drizzled with balsamic vinegar.

GREEN ASPARAGUS

Flash blanched fresh green asparagus finished with kosher salt, black pepper, and fresh lemon juice.

ROASTED ACORN SQUASH

Roasted with brown sugar infused butter served carved with an oregano garnish.

BROCCOLI

Lightly steamed and seasoned.

ROASTED ROOT VEGETABLES

Lightly drizzled with a balsamic reduction.

SEARED BRUSSELS SPROUTS

Flash sautéed and glazed with honey and sesame seeds.



SPECIALTY SALADS

Additional \$2.00 per guest

CLASSIC CAESAR

Romaine hearts, sliced tomato, croutons, shaved Parmesan cheese, and house made Caesar dressing on the side.

CAPRESÉ SALAD

Fresh sliced mozzarella cheese, sliced tomato, with pesto and balsamic vinaigrette.

BABY SPINACH SALAD

Bacon, toasted almonds, tomato, and goat cheese (served chilled). Suggested dressing – buttermilk ranch.

GOAT CHEESE & BERRY SALAD

Mixed greens, goat cheese, fresh berries, and almonds. Suggested dressing – mango sweet and sour.

COUS COUS SALAD

Made with cipollini onion, toasted slivered almonds, and three bean salad.

TOASTED QUINOA SALAD

Made with our signature honey balsamic vinaigrette. Includes snap peas, diced heirloom carrots, cauliflower and roasted red peppers.

DRESSINGS

- House made signature dressings
- Fresh herb honey balsamic vinaigrette
- Mango sweet and sour
- Buttermilk ranch
- Cilantro lime vinaigrette with dijon mustard

DESSERTS

Prices are per guest unless specified otherwise and are subject to change.

INDIVIDUAL DESSERT SELECTIONS

- CHOCOLATE DIPPED STRAWBERRIES AND PRETZELS \$3.50
- SWEET STREET ASSORTED SELECTIONS \$3.00
- STRAWBERRY CHEESECAKE SLICE \$4.00
- HAND DIPPED CHOCOLATE TRUFFLES \$2.00
- MINI ASSORTED CHEESECAKES \$2.00
- ASSORTED GOURMET DESSERT SHOOTERS \$5.00
- ASSORTED GOURMET COOKIES \$1.50
- ASSORTED BROWNIE PLATTER.....\$2.00 EACH
Mint, Peanut Butter, and Chocolate
- STRAWBERRY SHORTCAKE BAR \$4.50
Grilled Pound and Angel Food Cake with fresh strawberry sauce and whipped topping.

DESSERT STATIONS

*Prices are event add-on only.

- ARTISAN DESSERT STATION \$8.00
A variety of mini cheesecake shooters, brownies, hand dipped chocolate truffles, chocolate dipped strawberries.
- COOKIE BAR & BROWNIE STATION \$5.00
Assorted gourmet cookies and brownies, Blondie bars, and lemon bars.
- BALSAMIC GRILLED STRAWBERRY SHORTCAKE STATION \$6.00
Grilled pound cake sliced and served with fresh smashed strawberry and organic sugar. Topped with balsamic reduction, and served with whipped cream.



VAULT CELEBRATION STATIONS

Have multiple stations arranged at your convenience!! Celebrations stations are a fun way for your guests to experience different "themed" food choices. All celebrations stations are full service complete meals and include your choice from our specialty salad menu and artisan rolls and butter chips.

MEXICAN FIESTA

CLASSIC GRILLED CHICKEN, TENDER BEEF BRISKET, SAUTÉED PEPPERS & ONIONS

Accompanied by black bean Spanish rice blend. Hard and soft shells (corn and flour available), tortilla chips, salsa, sour cream, lettuce, tomato, onion, jalapeños, signature hot sauce, and cilantro.

**Add fresh guacamole for an additional \$1 per person.*

VIVA ITALIA

CARBONARA ALONG WITH CREAMY PESTO CHICKEN GRILLED AND SLICED

Served with our signature golden fried risotto fritters and creamy marinara sauce. Includes grilled squash, zucchini next to our sliced crusty garlic bread.

ASIAN BOWL STATION

Your choice of one.

PORK, SHRIMP, BEEF BRISKET, CHICKEN

Asian rice noodles, crispy fresh vegetables with sweet and sour sauce. Served with mini egg rolls and orange sauce.

BBQ PULLED PORK STATION

Local West Michigan pulled pork, seasoned and roasted with a traditional and north carolina bbq sauce. Includes southwest chicken empanadas with chipotle aioli. Also includes sides of house made fingerling potato salad and our famous corn bread muffins.

SIGNATURE BEEF BRISKET GRILL

Vault slow roasted beef brisket along side roasted redskin potatoes, rosemary cream corn with bacon. Served with traditional BBQ, honey mustard and artisan bread.

MICHIGAN

Sliced smoked chicken. Assorted local Michigan cheese board with fresh berry and herb garnish. Served with freshly pulled pork shoulder with house made bbq sauce on the side with fresh baked yeast rolls.

\$30 per person for 2 stations / \$32 per person for 3 stations / Additional stations \$6 per person *Pricing includes salad as buffet service with signature dressing. Add plated or family style salad for \$1.50 per person *Pricing includes Fresh dipping station for appetizer service. Please inquire about appetizer options that would best fit your event. Appetizer details Fresh Dipping Station - Smoked White Fish Dip, Hummus, Bruschetta, Con Queso, served with fresh made breads, garlic toasts, tortilla chips, crudité platter and sliced smoked chicken and sausages.



CHEF ACTION STATIONS

Step up your event with our Action Stations.
**Chef Action Stations are additions to events only.

ACTION PASTA STATION

Tossed to order pasta includes marinara and lemon cream sauce. Includes Italian sausage and grilled sliced chicken along with a vibrant vegetable medley.

SURFING STATION

Crab Cakes, seared Ahi Tuna, and White Fish Dip with garlic toasts. Includes mixed greens, signature dressings and sauces.

ASIAN INFUSION BOWL STATION

Your choice of one.

CASHEW CHICKEN SALAD

Mixed with fresh crunchy veggies, Asian sauce, chicken on the side and garnished with fried noodles.

TERIYAKI QUINOA BOWL

Red and white quinoa mixed with fresh crunchy veggies tossed in our teriyaki sauce.

HONEY GLAZED APPLE SMOKED HAM STATION

Hand carved served with your choice of sweet and sour pineapple glaze or dark cherry demi glaze carved up along with our honey fired brussels sprouts.

JAMAICAN JERK STATION

Fire grilled jerk chicken sliced to order and served with a fresh skewered vegetable kabob with a roasted citrus preserve.

LATE NIGHT SNACKS

\$8 per person, minimum 100 guests. Addition to events only. Great for your wedding or corporate conference! Includes all disposables, plates, silverware, napkins, utensils and service ware. Served hot in chaffing pans.

TACO BAR

Seasoned Chicken and Beef Brisket, black bean Spanish rice blend. Accompanied by shredded lettuce, diced tomato, diced onion, cilantro, sour cream, cheese, mild red salsa, house made hot sauce, and mango habanero sauce. Served with two 6-inch flour shells and 2 6-inch corn soft shells per person.

SLIDER BAR

Pork or beef brisket sliders – BBQ sauce and chipotle mayo on the side. Includes your choice of one of the following: coleslaw, potato salad or kettle chips.

HOT DOG OR HAMBURGER BAR

All beef hot dogs or hamburgers. Includes your choice of one of the following: coleslaw, potato salad or kettle chips.

CHEF ACTION STATION PRICING IS AS FOLLOWS

1 Station \$12.25 per person
2 Stations \$19.50 per person

Chef Actions Stations are in addition to a buffet or celebration stations only.



AVERAGE RENTAL PRICING

TABLES (PRICE IS PER TABLE)

8' Banquet tables	\$10.00
6' Banquet tables	\$10.00
72" Round tables.....	\$14.00
60" Round tables.....	\$12.00
48" Round tables.....	\$11.00
36" Round tables.....	\$11.00
24" Square stand up cocktail	\$12.00
36" Round Stand up cocktail tables	\$16.00

CHAIRS (PRICE IS PER CHAIR)

White plastic folding	\$1.88
Black plastic folding	\$1.88
White resin folding with pad	\$4.00
Wood white or black folding	\$4.00
White plastic Kids Chairs	\$2.50
Natural wood cocktail chair.....	\$11.25

CHINA (PRICE IS PER PLATE)

10 1/2" Dinner plate	\$1.00
9 1/2" Dinner plate or Salad plate	\$0.75
7 1/2" Salad or Appetizer plate	\$0.75
6 1/2" Appetizer plate.....	\$0.75
Cup and Saucer set	\$1.50
Oval serving plate	\$2.00
18" China serving platter - rectangle	\$15.00

FLATWARE (EACH)

3 PATTERNS (SHELL, PRIMA AND DIAMOND CUT)

Dinner knife	\$.63
Dinner fork.....	\$.63
Salad or dessert fork.....	\$.63
Teaspoon	\$.63
Soup spoon	\$.63

GLASSWARE (SOLD IN RACKS ONLY)

Wine glasses 11 oz (25 or 30 per rack).....	\$0.75
Wine glasses 8 oz.....	\$0.75
Water pitchers (plastic)	\$3.00
Salt and Pepper shaker set.....	\$3.75

LINENS

OVER 50 COLORS AVAILABLE- CALL FOR QUOTE

132" Round tablecloths.....	\$21.00
120" Round tablecloths.....	\$16.00
108" Round tablecloths.....	\$13.00
90" Round tablecloths.....	\$10.00
90"x156" rectangle tablecloths	\$17.00
90"x132" rectangle tablecloths	\$17.00
Chair Covers (white only- other colors add \$1)	CALL
Aisle Runners 25' and 50'	CALL
Napkins 20 x 20	\$1.00