



VAULT

CATERING
& EVENTS

2023-24 Menu

What does your event include?

Items included For Your Event:

- Dinner Plates
- Flatware (per your event)
- Stainless steel service ware all utensils
- Water service in stemless glassware

All Events Subject To 6% Sales Tax and 20% Service Charges

| | |
|-------|----------------------|
| SC | Served cold |
| SH | Served hot |
| V V G | Vegetarian or Vegan |
| G F | Gluten free VG Vegan |

Special Thanks : *West Michigan farmers!*
All our loyal customers!

Items To Consider For Your Event:

- Real Glassware For Coffee And Tea Service \$1.50
- Specialty Beverage Requirements
- Passed Cake And Hors D' Oeuvres
- Late Night Snack Or Offering
- Empty place settings at event filled to void empty spaces \$25 dollars a setting
- Vault will take care of outside vendors products on the day of the event handling fee \$150 flat rate does not include service ware

MENU KEY

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MENU

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local quality package

Vault Catering And Events Strives To Serve Fresh Quality comes first

Pricing structure (Per guest) • All packages required service plated or family style (minimum 100 guest)

HEIRLOOM

\$32

Choice of one Hors D'oeuvres, ONE entrées two sides,
Fresh garden salad, rolls and butter.

GREEN PASTURE

\$36

Choice of two Hors D'oeuvres, choice of two entrees, two
sides choice Garden or Caesar fresh artisan rolls and
butter.

FARMER'S RESERVE

Choice of three Hors D'oeuvres, three entrees,

two fresh sides, salad of your choice, warm artisan breads with
infused butter and preserves. Includes plated set
salad service.. Ask about our premium feature upgrade
with this package.

\$40

KIDS Package

\$12.75

ages 3 - 12
(min 5)

1 Choices of Buttery noodles, Kids cheese and meat
board, or house chicken tenders
Side includes fresh fruit, or fried redskins and ketchup

A la cart services per guest

| | |
|---|-----------|
| Plated salad | \$2 |
| Passed appetizers (per Hors D'oeuvre) | \$2 |
| Plated service | \$7 |
| Family style | \$8 |
| Passed dessert | \$2 |
| Passed or stationed cake cutting | \$3 china |
| Cake cutting (disposable) | \$1.25 |
| Additional Entree | \$6.50 |
| Additional Side | \$4.50 |
| Additional Vegan or Vegetarian meal plated pricing (buffet \$5) Includes the selection of salad and rolls | \$23 |

• Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness.

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Entrees

SC Served cold | SH Served hot | V Vegetarian | GF Gluten free VG Vegan

Citrus Salmon

Wild caught salmon baked in a lemon dill white wine sauce (sub Pesto) GF
*Salmon ADD \$2.5 Per guest

Pesto Grilled Chicken

Grilled sliced chicken tossed in our house made pesto sauce and garnished with fresh basil. GF

Beef Brisket

House favorite braised in tomato juice, red wine, and mild ancho peppers GF

Chicken Parmesan

Parmesan breading with a fresh heirloom tomato sauce

Basil Grilled Chicken Breast

Marinated in garlic, basil and olive oil then chargrilled and finished with Asiago cheese GF

Sesame sticky Chicken

Tender breast breaded, fried, and tossed in our house made tangy brown sauce GF

Chicken Florentine

Seared, baked and finished with sautéed garlic, spinach, tomato and topped with parmesan cheese GF

Pasta Primavera

Penne pasta and seasonal grilled vegetables tossed in our lemon roasted olive oil sauce. Add chicken for an additional \$3 V

Stuffed Ravioli

Mozzarella stuffed basil white wine cream sauce V

Stuffed Portobello Mushroom

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

If you do not see an entree that fits your event we can accommodate most requests. Vault chef team

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Starches

Starches and elite accompaniments

Roasted Red Bliss Potatoes with fresh herbs

Sauteed with onion, garlic, parsley, sea salt and oil [SHVGFVG](#)

Confetti Rice Pilaf

tossed with fresh herb [SHVGFVG](#)

Traditional Mashed Potatoes

scallion garnish [SHVGF](#)

Macaroni and cheese with 3 cheeses

topped with Asiago and scallions

Vegetables

Blanched Green Asparagus

Flash blanched; finished with garlic, salt, pepper [SHVGFVG](#)

Green Beans

Blanched tossed with slivered almonds, roasted garlic, sea salt and lemon zest [SHVGFVG](#)

Seared Brussels Sprouts

Roasted glazed with honey and sesame seeds [SHVGFVG](#)

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Hors d'oeuvres

Hors D'Oeuvres Only Event:

Choose any 5 Hors D'Oeuvres for \$28 per guest (Premium \$35)

Hors D'oeuvres only reception or cocktail hour pricing includes real service ware on quality disposable plates, silverware, beverage napkins, and dinner napkins. Minimum guest count 45

Hors D'oeuvre pricing in addition to your event:

| | |
|--------------------|-----|
| One Hors D'oeuvre | \$4 |
| Two Hors D'oeuvres | \$6 |

Premium Hors D'oeuvre pricing in addition to your event:

| | |
|--------------------|-----|
| One Hors D'oeuvres | \$6 |
| Two Hors D'oeuvres | \$9 |

SC served cold SH served hot V vegetarian GF gluten free VG vegan CP cannot pass

Caprese Skewer

Mozzarella fresh heirloom tomato halves
garlic basil pesto balsamic reduction **V GF**

East Coast Crab Cakes

Maryland lump crab cakes, mixed greens
garnish served with Chipotle aioli **SH**

Vegetable Spring Rolls

Mixture of crisp vegetables wrapped
fried until golden brown
served with a sweet chili lime sauce
SH V GF VG

Chicken Feta Spinach Meatballs

House made chicken meatballs tossed in
our parmesan cream sauce tossed with
fresh spinach and sautéed julienned red
pepper **SH CP**

Spanish Rice Fritters

Lightly fried, served with chipotle aioli **SH**

White Fish spread

A creamy dip with chunks of white fish
and piped on a French buchees
and garlic toasts **SC**

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Spreads, dips & displays

In Addition to your event: Our stations and displays are decked out with fun fresh garnish, fresh fruit or flowers.

Founders IPA Buffalo Chicken Dip:

Served warm with fresh fried tortilla chips, soft pretzels, and garlic toast

Vegetable Crudit :

Cold vegetables served with traditional hummus and greek yogurt tzatski dip. Garnish with exotic micro greens

Seasonal fresh fruit display:

Fresh assorted fruit neatly arranged with berry, fresh herb, and micro green garnish

Assorted signature spread trio *served with crostini, garlic toast and fresh fried tortilla chips*

A white fish dip with chunks of whitefish, dried cherry creamy chipotle dip, and a house made baba ganoush

Charcuterie Board

With traditional, smoked and dry-cured meats including Salame calabrese, pancetta, salameetto, Salame Toscano giardiniera, horseradish, mustard and crackers garnished with micro green emerald ice plants, and cranberry hibiscus

Gourmet imported and domestic cheese display

Classic imported cheeses alongside Local and domestic crafted selections served served with garlic toasts, crackers, and a micro green edible flower garnish

Choose One Options for \$8

Choose Two Options \$10

Choose Three Options for \$15.50

***Add cheese platter, crudite, OR fresh fruit platter \$5 per guest**

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Specialty salads

Add \$3 per guest plated only Dressing ON the salad for service

Caprese Salad

Fresh sliced mozzarella cheese and sliced tomato with basil infused balsamic vinaigrette

SC VGF Can BE VG

Baby Spinach Salad

Bacon, toasted almonds, tomato, and goat cheese. Served with buttermilk ranch

Goat Cheese & Berry Salad

Greens, goat cheese, fresh berries, and toasted slivered almonds served with fresh pear chardonnay vinaigrette

SC VGF can be VG

Roasted Beet and Candied Walnut

Mixed green blend, roasted beets, cherry heirloom tomato and shaved fennel topped with asiago cheese and house candied nuts

SC VGF can be VG

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Desserts

Choose 2 for \$8

Choose 3 for \$12

Per guest Event addition only

Cheesecake shooters \$6

graham cracker crusted 2 oz shot glass
cheese cake assorted fresh topping
of assorted fresh berries and
fun house dessert sauces

Crème Brule \$7

A dessert of custard
topped with caramelized
sugar in 4 oz ramekin

**Mango-Blueberry Butter
cake**

innovative decadent butter cake \$7
2 1/2 inch cups (similar to pound cake)

Bread Pudding \$5

dark chocolate cream cheese
bourbon caramel sauce and served
warm. Served in Chaffing dish
Add vanilla ice cream \$2.50

Cookies and brownies \$5

Dark double chocolate, chocolate chip
And Peanut butter

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Stations to Celebrate

A great way to impress your guests with having fun around the world stations. These full service stations will be strategically placed where you would like them. These stations are our most popular non traditional option for events. Each station holds plates, silverware, napkins, and all service ware.

Stations will be well kept and maintained through the specified duration selected.

Michigan (Local):

Local Sliced smoked chicken, assorted local Michigan cheese and fruit board with fresh herb garnish. Served with freshly pulled beef brisket with house made BBQ sauce on the side along with Michigan potato salad

Española

Classic grilled pulled chicken, tender beef brisket, and sautéed peppers and onions. Accompanied by Spanish rice dish loaded with color and authentic flavor. Soft shells FLOUR and CORN shells, tortilla chips, salsa, sour cream, lettuce, tomato, onion, jalapenos, signature hot sauce, and cilantro

Italiano

Carbonara, Creamy Pesto chicken penne. Served with our signature golden fried risotto fritters and creamy marinara, Vegetable medley

Asian fusion

Asian rice noodles, crispy fresh vegetables with sweet and sour sauce, sweet sour tempura chicken. Served with spring rolls and sweet and sour sauce

BBQ Grill

Local West Michigan Beef and pulled pork, seasoned and roasted with a traditional and North Carolina BBQ sauce. Includes southwest chicken chili cheese dip and corn fried tortillas. Served with our famous cornbread muffins.

\$34 per person for 2 stations \$39 per person for 3 stations

Additional stations \$6 per person

*Ask about discounted pricing
for modified stations and set up.*
