



VAULT
CATERING
& EVENTS

Menu

what does your event include?

- China Dinner Plates
- Quality Flatware Salad Fork, Dinner Knife, Dinner Fork
- Stainless Steel Serving Tongs, Spoons, All Required Utensils
- Water Service Including Real Stem Less Wine Glassware
- Full Service Staffing
- Includes House Coffee And Tea Service (Compostable)
- Standard Linen Service for Food Tables and 10 Guest Tables

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

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

Special Thanks:

Ingraberg farms, Herron Bros produce, Creswick, and to all West Michigan suppliers, and 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
- Family Specialty Offering Coordination
- Linen Napkins \$0.80

MENU KEY

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local quality

Vault Catering And Events Strives To Serve Fresh Local Quality Products With Accurate Upfront Pricing

Pricing structure (Per guest) • All packages are served buffet

HEIRLOOM

\$26

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

GREEN PASTURE

\$29

Choice of two Hors D'oeuvres, choice of two entrees, two sides choice of signature salad Fresh artisan rolls and butter.

MOREL

\$32

Choice of three Hors D'oeuvres choice of two entrees choice of two sides choice of signature salad with choice warm bread and preserves.

FARMER'S RESERVE

\$39

Choice of three premium 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.

A la cart services per guest

Plated salad	\$2
Passed appetizers (per Hors D'oeuvre)	\$1.50
Plated service	\$5
Family style	\$3
Passed dessert	\$2
Passed or stationed cake cutting	\$2 china
Cake cutting (disposable)	\$1.25
Additional Entree	\$4.50
Additional Side	\$1.25

Galas ~ Corporate ~ off the grid

[Let our staff create a specific menu and details for your event](#)

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entrées

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Chicken Parmesan

Parmesan breading with a fresh heirloom tomato sauce

Citrus Salmon

Wild caught salmon baked in a lemon dill white wine sauce GF

Beef Brisket

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

Butternut Squash Risotto

Tossed with red and green peppers, cipollini onions and white wine V GF

Beef Tenderloin Tips

Sautéed mushrooms and sherry demi glaze.

Dry rubbed Pork tenderloin

Pork tenderloin medallions glazed with seasonal chutney GF

Basil Grilled Chicken Breast

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

Classic sticky Chicken thigh

Tender thigh in our house made tangy brown sauce GF

Pesto Grilled Chicken

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

Chicken Florentine

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

Pesto Salmon

Baked with sea salt, fresh herbs and finished with fresh basil pesto SH 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

Baked Atlantic Cod loin

Mustard dijon cream sauce V

Mozzarella stuffed chicken breast

Fresh spinach, red pepper, and green onion

Moroccan shrimp

Large shrimp dusted with Paprika in a Rum banana cream sauce GF

Stuffed Portobello Mushroom

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

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premium selections

Additions to Package Pricing

Prime Rib (\$10.00 per guest)

Hand carved onsite with our house horseradish sauce [GF](#)

Petite Filet With Scallops (\$14.50 per guest)

Seared scallops next to a medium rare 5 oz cut of beef tenderloin [GF](#)

Airline Chicken (\$9 per guest)

Confit Luxardo cherry [GF](#)

Local King Salmon (Market price)

Lightly seasoned with sea salt, dill, lemon zest [GF](#)

Grass fed Filet Mignon (Market price)

Hand cut Filet (8 oz) freshly seasoned grilled medium rare [GF](#)

Lamb Chops (Market Price)

Frenched with a roasted olive and rosemary [GF](#)

Mahi Mahi

Served with a lemon dill butter sauce [GF](#)

New York Strip steak

grilled medium rare (6-8 oz) [GF](#)

Lobster Tail Split (6 Oz) Market Price average \$14 per tail

Atlantic lobster split in half served with classic butter sauce [GF](#)

Sea Scallops (4-5 Per Guest) Market Price

Large seared scallops seared seasoned with salt and pepper [GF](#)

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starches

Starches and elite accompaniments

Roasted Fingerling potatoes

Roasted with an onion relish and our chef salt blend [VGFVGS](#)

Roasted Red Bliss Potatoes with fresh herbs

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

Au Gratin Potato

Baked with a cream sauce and topped with grated cheese [SHVGFVG](#)

Confetti Rice Pilaf

tossed with fresh herb [SHVGFVG](#)

Traditional Mashed Potatoes

scallion garnish [SHVGF](#)

Cheddar Cornbread W/ Honey Butter

Cornbread squares baked and topped with honey butter [SHVGF](#)

Saffron rice

tossed with peas, pimientos, tomato, and scallions [SH](#)

Cajun Style Dirty Rice [SHVGFVG](#)

Mediterranean Cous Cous

Crushed tomato, Kalamata olive, dill, roasted garlic tossed in white balsamic vineager [SHVGFVG](#)

Spanish potato cake [SHV](#)

Classic potato cake made with sun-dried tomato, scallions, onion relish

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vegetables

Broccoli and Cauliflower

Lightly blanched with a sea salt, pepper, and organic non salted butter

SC SHV GFVG

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

Quinoa pilaf with shiitake mushrooms

An array of carrots, celery, chipped pecans with caramelized onions, olive oil and sea salt SHVGFVG

Super Vegetable

Sautéed trimmed kale tossed with spinach, oasted garlic, cipollini onions, diakon, and berries SHVGFVG

Creamy butternut squash polenta

Grilled and baked butternut squash made in a traditional corn meal polenta SHVGF

Creamy Cauliflower gratin

Oven roasted sliced gratin style seasoned to perfection

SHVGF

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hors d'oeuvres

Hors D'Oeuvres Only Event:

Choose any 5 Hors D'Oeuvres for \$28 per guest

Hors D'oeuvres only reception or cocktail hour pricing includes real service ware on quality disposable plates, silverware, beverage napkins, and dinner napkins. Minimum 35 guest count

Hors D'oeuvre pricing in addition to your event:

One Hors D'oeuvre	\$4
Two Hors D'oeuvres	\$6
Three Hors D'oeuvres	\$7.50

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

Goat Cheese Pear and Nut Crumble

Served in a french pastry w/ balsamic reduction [SC](#)

Smoked Chicken avocado

Sliced smoked chicken with fresh avocado served on top of a crostini cracker [SC](#) can be [VG](#)

East Coast Crab Cakes

Maryland lump crab cakes, mixed greens garnish with remoulade [SHV](#)

White Fish spread

A creamy dip with chunks of white fish and piped on a French buchees [SC](#)

Brushetta caprese skewer

Made with fresh heirloom tomato halves garlic basil pesto balsamic reduction [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](#)

Lobster Bisque Shooters

Creamy lobster bisque shooter topped with lemon wheel and microgreen [SHVGF](#) [CP](#)

Chicken Satay

Served with peanut soy sauce [SHGF](#)

Baked Goat Cheese

Fresh tomato marinara local goat cheese served with garlic crisps [SHVGFVG](#) [CP](#)

Beet Lollipop

Roasted beets sliced and skewered coated with a savory spice soil [SCVGFVG](#)

Spanish Rice Fritters

Lightly fried, served with chipotle aioli [SH](#)

Vegetable Spring Rolls

Mixture of crisp vegetables wrapped fried until golden brown served with a sweet chili lime sauce [HVG](#) [FVG](#)

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premium hors d'oeuvres

Hors D'Oeuvres Only Event:

Choose any 5 Hors D'Oeuvres for \$32 per guest

Hors D'oeuvres only reception or cocktail hour pricing includes real service ware on quality disposable plates, silverware, beverage napkins, and dinner napkins. Minimum 35 guest count

Hors D'oeuvre pricing in addition to your event:

One Hors D'oeuvres	\$6
Two Hors D'oeuvres	\$9.50
Three Hors D'oeuvres	\$12

SC served cold SH served hot V vegetarian GF gluten free VG vegan

Truffle Fries

Thin cut michigan potatoes flash fried and in a sea salt parmesan truffle blend. Served mini cones with garlic aioli [SHVGFVG](#)

Beef Wellington Bouchée

Beef tenderloin thinly sliced and tossed in demi-glaze. Topped with Manchego cheese spinach chiffonade [SH](#)

Truffle White Cheddar Croquette

Golden fried michigan white cheddar cheese truffle infused croquettes [SHVGF](#)

Seared Ahi Tuna

Pare ahi tuna with a mild jamaican jerk, sliced and topped with carrot ribbon salad served on a sesame crisp [SCVGF](#)

Pork Belly With Radicchio Slaw

Roasted pork belly with radicchio jicama slaw. Drizzled with soy reduction [SHGF](#)

Duck Confit Slider

Brioche bun duck confit arugula lime salad dark cherry glaze [SHCANBE GF](#)

Black Truffle shrimp bean cakes

spicy black bean cakes, shrimp seared served with tzatziki sauce [SH](#)

Pan seared Dover scallop

Creamy French onion and truffle ragout served passed [SC](#)

Ceviche shooters

Heirloom tomato fresh lime salsa with scallops, lobster, shrimp with a coconut Creme fraiche dollop [SCGF](#)

Beef Tenderloin Satay

Grilled tenderloin cuts rubbed with roasted garlic served with pearl onion [SHGF](#)

Foie Gras mousse

Seared foie gras, fig whipped mouse served on garlic puff pastry [SHGF](#)

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spreads, dips & displays

In Addition to your event:

Choose One Options for \$7

Choose Two Options \$10

Choose Three Options for \$14.50

Mediterranean Display:

Fresh cherry tomatoes, artichokes, hearts of palm, assorted olives, feta cheese, assorted cheeses.

Fresh made basil pesto, traditional hummus, and red pepper hummus. Served with garlic crisps, and soft breads

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

Seasonal fresh fruit display:

Fresh assorted fruit neatly arranged with berry and herb 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. Includes favorites

giardiniera, horseradish, mustard and crackers

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specialty salads

Add \$2 per guest plated only

Caprese Salad

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

SC VGF VG

Baby Spinach Salad

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

SC VGF VG

Goat Cheese & Berry Salad

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

SC VGF can be VG

Mango mixed green toasted almond

Local mixed green blend with three cheese tortellini, roasted red peppers, and a mango dressing topped with manchego cheese toasted almond blend with croutons

SC VGF 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

Wedge salad

Wedges of iceberg lettuce with blue cheese dressing topped with thick cut bacon

SC VGF can be VG

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celebration stations

Have multiple stations arranged at your convenience!! Celebration Stations are a fun way for your guests to experience different “themed” food choices. All Celebration Stations are full service complete meals and include your choice (stationed) from our salad menu and artisan rolls and butter chips. Celebration station packages include basic linen services.

Michigan (Local):

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

Española

Classic grilled chicken, tender beef brisket, and sautéed peppers and onions. Accompanied by loaded Spanish rice dish. Includes soft shell tortillas (corn and flour), our fresh tortilla chips, salsa, sour cream, lettuce, tomato, jalapenos, signature hot sauce, and cilantro

Italiano

Carbonara chicken fresh linguine pasta Served with our signature bruschetta caprese skewers alongside our grilled zucchini and yellow squash slices

BBQ Grill

Local West Michigan beef brisket pulled seasoned and roasted with traditional house BBQ sauce on the side. Includes southwest vegetable kabobs with lemon vinaigrette and a house potato salad

Mediterranean

Tabouli Hummus and Baba ganoush display Spinach and Feta chicken meat balls Cilantro lime chicken paella with an assortment of colorful vegetables

Indian

Chicken tikka masala along with palak paneer served with baba ganoush and naan bread finished with curried vegetable medley

Celebration Station Pricing Is As Follows:

\$30 per person for 2 stations

\$34 per person for 3 stations

• Additional stations \$6 per person

• Stations are full service with all real wares

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featured menu

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In our experience, it's best to leave your event details to the professionals. These menus are like an all-inclusive vacation at your favorite destination! *All packages include linens.* All inclusive packages with no substitutions (additions welcome always) means no surprise pricing. All packages are \$37.95 per guest plus tax (6%) and gratuity (20%). Enjoy!

CHERRY

Hors d'oeuvres

Chicken Feta meat balls
House chicken meatballs tossed in our parmesan cream sauce Tossed with fresh spinach and sautéed julienned red pepper
Crab cake with chipotle aioli
Crab cake seared and topped with lemon wheel

Salad

Michigan strawberry and goat cheese salad with blend of mixed greens, toasted almonds, and balsamic dressing

Entrée

Large tiger shrimp and filet mignon

Side

Crisp red potatoes with garlic herb oil seasoned to perfection

Side

Fresh blanched green asparagus tossed with roasted almonds, lemon, and kosher salt

Sweet

Grilled blueberry shortcake with balsamic reduction and whipped cream

APPLE

Hors d'oeuvres

Pork Belly With Radicchio Slaw
Roasted pork belly with radicchio jicama slaw; drizzled with mild sweet sour sauce
Wild Mushroom
White Fish Dip
A creamy dip with chunks of white fish. Served with sautéed wild mushrooms on a crostini

Side

Butternut squash risotto made with fresh herbs and vegetables

Side

Heirloom beet salad with Mudd Lake mixed greens and feta cheese with cherry tomato. mango dressing

Entrée

Roasted pork tenderloin with a cherry glaze and peach thyme airline chicken breast

Side

Roasted fingerling potato with a chipotle aioli vegetable – grilled seasoned squash and zucchini combo

Sweet

Pumpkin cheesecake with macerated berry topping

SQUASH

Hors d'oeuvres

Truffle Fries
Thin cut Michigan potatoes cones with a garlic aioli served in a fun cone

Entrée

Grilled beef tenderloin sliced and topped with blueberry demi glace served next to Large cilantro lime grilled shrimp **SHGF**

Salad

Lentil salad tossed with fresh herbs and orange coriander sauce with black pepper and manchego cheese

Entrée

Roasted beef brisket with a horseradish sauce side – air line chicken fresh thyme honey and asiago cream sauce

Side

Perfect mashed potato with scallions, sour cream, and topped with or with out bacon. Vegetable; perfect sautéed vegetable medley – red pepper, broccoli, and cauliflower

Sweet

Bread pudding made with dark fudge, mascarpone cheese and grilled peaches

ASPARAGUS

Hors d'oeuvres

Mediterranean Roulades
Fresh mozzarella curd rolled with spinach, roasted red pepper, fresh pesto sauce, and serrano ham sliced and served on mini garlic crisp

East Coast Crab Cakes

Large lump crab cakes, mixed greens garnish and remoulade

Salad

Fennel salad with olives, feta, and fresh lemon zest along with arugula

Side

Crispy fingerling potatoes tossed in basil herb oil spice blend

Side

Roasted root with heirloom beets, carrots, and blanched leeks

Entrée

Baked salmon with fresh dill and lemon truffle airline chicken

Sweet

Orange almond shortbread with strawberry compote

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desserts

Per guest Event addition only

Choose 2 for \$8

Choose 3 for \$12

Trifle \$6

Made with fresh whipped cream and vanilla mousse, chocolate sweet mouse

Sorbet or Gelato \$5

(other sorbet and gelato flavors available)

Bread Pudding \$5

dark chocolate cream cheese and grilled peaches. Drizzled with a bourbon caramel sauce and served warm. Add vanilla ice cream \$2.50

Mousse \$7

Chocolate, vanilla, strawberry vanilla,

Cheesecake shooters \$6

Butter graham cracker crusted cream cheese assorted fresh topping of assorted fresh berries and fun house dessert sauces

Crème Brulee \$7

A dessert of custard topped with caramelized sugar

Fresh Fruit tarts \$6

short bread crust with cream cheese and lemon curd filling topped with fresh berries and fruits

Whiskey cake \$7

layered gelato custard pound cake soaked in bourbon topped with whipped cream and raspberry compound

desserts stations

Epic Desserts \$8 per guest for event additions only

Balsamic Grilled Strawberry Short Cake Station

Grilled pound cake sliced and served with fresh smashed strawberries, organic sugar Topped with bourbon caramel and fresh whipped cream on the side

Tarts - Bouchées - Trifles

Fun Fun filled Chocolate caramel tarts, cheese cake berry bouchées, and decadent chocolate mouse, marscopone cheese rifles made with black and raspberry.

Global

Warm decadent bread pudding made with seasonal fruit and dark chocolate morsels French lady fingers soaked in whisky espresso and topped with fresh white mousse

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