

**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
- 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

## 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

\$32

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

### MOREL

\$38

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

\$45

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	\$7
Family style	\$5
Passed dessert	\$3.5
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	\$17.50

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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## Citrus Salmon

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

## Pesto Salmon

Baked with sea salt, fresh herbs and finished with fresh basil pesto SH 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. (NOT offered plated) GF

## Beef Brisket

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

## 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

## Sesame Chicken

House breaded and fried chicken breast tossed in our savory sesame brown sauce GF

## Chicken Parmesan

Parmesan breading with a fresh heirloom tomato sauce

## 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

## Caribbean 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

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**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](#)

**Beef tenderloin**

A generous 6 oz cut marinated in roasted garlic seasoned to order with sea salt and FGP [SH](#) [GF](#)

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# starches

Starches and elite accompaniments

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## **Roasted Fingerling potatoes**

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

## **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](#)

## **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 vinegar [SH V GF VG](#)

## **Sweet potato casserole**

whipped sweet potatoes topped with a savory pecan crust [SH V](#)

## **Spanish potato cake** [SH V](#)

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

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# vegetables

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## **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

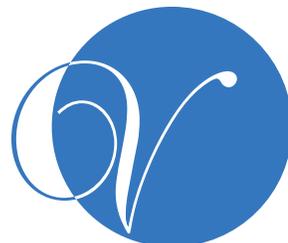
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# *hors d'oeuvres*

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	\$5
Two Hors D'oeuvres	\$7
Three Hors D'oeuvres	\$9

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 served with Chipotle aioli **SHV**

## **White Fish spread**

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

## **Chicken taquito**

Local shredded chicken stuffed with Spiced cheeses served with our favorite Mango Greek yogurt sauce **SHGF**

## **Brushetta caprese skewer**

Mozzarella fresh heirloom tomato halves garlic basil pesto balsamic reduction **VGF**

## **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 warm with peanut Thai sauce **SHGF**

## **Raspberry chipotle cream cheese bite**

pipied onto garlic toasts and crackers garnish with micro asian greens **SCV**

## **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 **HVGFVG**

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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	\$8
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 Sesame Ahi Tuna skewer**

Rare tossed in a mild jamaican jerk, seared sliced skewered with avocado cube served with citrus soy sauce **SCVGF**

## **Coconut shrimp**

Fried and served with siracha sweet and sour sauce. Best served passed

## **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**

## **Crab stuffed mushroom caps**

Broiled mushroom caps stuffed with lump crab meat topped with manchego cheese **SHVGF**

## **Pan seared Dover scallop**

Creamy French onion and truffle ragout served passed **SC**

## **Fried chicken and waffle skewer**

House Belgium waffle skewered with classic cubed savory fried chicken breast drizzled with a bourbon caramel syrup- on request **GF**

## **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 served with blueberry demi-glaze **SHGF**

## **Foie Gras mousse**

Seared foie gras, fig whipped mouse served on garlic puff pastry **SHGF**

## **Poke shooters**

Diced assorted cubes of Ahi Tuna, and salmon, and tofu with a colorful array of sliced vegetables and sauces **SCGF**

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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.

Choose One Options for \$8

Choose Two Options \$10

Choose Three Options for \$15.50

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## **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 Crudité:**

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, salame, 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

## **Coconut shrimp, bacon rice fritters, Truffle fries**

Classic coconut shrimp served with siracha sweet and sour sauce. Rice fritters served with garlic aioli and truffle fries served with house made tomato ketchup

## **Smoked Fish**

Classic smoked salmon and trout fillets with capers, chopped hard cooked egg, fig preserve and garlic aioli served with mini garlic toasts, gourmet crackers, and crostini

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# specialty salads

Add \$3 per guest plated only

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## 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

## Micro tango mixed asian flare

dance of both micro greens with amazing color and an addictively spicy touch served with a simply white balsamic vinaigrette dressing

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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 complete fun fill buffets and feel free to add your own DECOR. We have some, but bring more!! Celebration station packages include basic linen services. Stations are all FULL SERVICE buffets. \*does not include salad

## 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

## POKE BOWL

Diced assorted cubes of Ahi Tuna, and salmon, scallops, and tofu with a colorful array of vegetables served with seaweed salad, rice sauces served on the side along with signature spice mixes to top your plate with

## Sushi

On the spot made sushi rolls made by our trained sushi chef with all the great fun ingredients including rice, wasabi, seaweed salad, soy sauce, so have a roll or make it a bowl! This station will have sushi rolls ready to grab and sushi rolls made on the spot.

## Celebration Station Pricing Is As Follows:

**\$34 per person for 2 stations**  
**\$37 per person for 3 stations**

- Additional stations \$6 per person
- Stations are full service with all real wares

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# featured menu

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

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 \$39.95 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  
Grilled beef tenderloin slices topped with blueberry demi glace served on top of fresh baked garlic toasts with a micro green finish

### 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  
Atlantic Salmon with fresh thyme and asiago cream sauce

### Side

Perfect mashed potato with scallions, sour cream, and topped with or with out bacon.

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

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<b>Trifle</b> \$6	<b>Mango-blueberry butter cake</b> \$7	<b>Fresh Fruit tarts</b> \$6
Made with fresh whipped cream and vanilla mouse, chocolate sweet mouse served in 5 oz tall clear cups	innovative decadent butter cake 2 1/2 inch cups	short bread crust with cream cheese and lemon curd filling topped with fresh berries and fruits 1 oz servings perfect for post receptions
<b>Bread Pudding</b> \$5	<b>Cheesecake shooters</b> \$6	<b>Whiskey cake</b> \$7
dark chocolate cream cheese and grilled peaches. Drizzled with a bourbon caramel sauce and served warm. Served in Chaffing dish Add vanilla ice cream \$2.50	graham cracker crusted 2 oz shot glass cream cheese assorted fresh topping of assorted fresh berries and fun house dessert sauces	layered gelato custard pound cake soaked in bourbon topped with whipped cream and raspberry compound sliced served stationed pre plated
	<b>Crème Brule</b> \$7	
	A dessert of custard topped with caramelized sugar in 4 oz ramekin	

# desserts stations

## Epic Desserts \$8 per guest for event additions only

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### 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 served deconstructed

### 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.

### Butter cake display

Fun toppings including bacon, house granola, cherries, diced mango, strawberry, and fresh berries. Served with fresh whipped cream caramel, and chocolate sauce.

### 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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