

2026 FOOD AND BEVERAGE MENU

Hagerly Center

EVENT & CONFERENCE VENUE

AT NORTHWESTERN MICHIGAN COLLEGE

TRAVERSE CITY, MICHIGAN

CONTINENTAL CREATIONS

MINIMUM OF 25 GUESTS

INCLUDES REGULAR COFFEE, HOT TEA AND WATER STATION
SERVICE AVAILABLE BETWEEN 7:30 AM AND 10:00 AM
SERVED FOR (1) HOUR AND THEN REMOVED

Choice of Two Items: \$10 per person
Choice of Three Items: \$13 per person

Assorted breads and muffins
Fresh fruit display
Assorted Greek yogurt with granola

Assorted bagels & cream cheese
Cinnamon rolls
Granola cereal with assorted toppings and milk

STATIONS

MAXIMUM OF 100 GUESTS

Breakfast Sandwiches \$15

Fried egg patty with cheddar cheese on an English muffin
Fresh fruit display
Assorted condiments

Breakfast Frittatas \$15

Roasted vegetable frittata with egg and Colby-jack cheese
Fresh fruit display
Butter croissants
Assorted condiments

Add-on protein:

Applewood smoked bacon \$2
Sage sausage \$2
Vegan sausage \$3

BUFFETS

MINIMUM OF 25 GUESTS

INCLUDES REGULAR COFFEE, HOT TEA AND WATER STATION
SERVICE AVAILABLE BETWEEN 7:30 AM AND 10:00 AM
SERVED FOR (1) HOUR AND THEN REMOVED

Hagerty Breakfast \$20

Fresh fruit display
Scrambled eggs with cheddar cheese
Roasted breakfast potatoes

Choice of:

Applewood smoked bacon
or sage pork sausage
Cinnamon French toast sticks
Maple syrup
Ketchup & assorted hot sauces

Mexican Breakfast \$22

Fresh fruit display
Soft shell tortillas
Scrambled eggs with Mexican blend cheese
Chorizo & diced bacon
Fresh Pico de Gallo
Guacamole
Baby spinach
Assorted hot sauces
Roasted sweet potato hash with
peppers & onions
Churro donuts

Deluxe Breakfast \$22

Fresh fruit display
Greek yogurt and granola
Roasted vegetable frittata
Choice of:
Applewood smoked bacon
or sage pork sausage
Roasted breakfast potatoes
Kettle oatmeal with raisins, brown sugar,
walnuts, dried cherries
Ketchup & assorted hot sauces

BREAK STATIONS

MINIMUM OF 25 GUESTS

SERVICE AVAILABLE BETWEEN: 10:00 AM AND 11:30 AM, AND 1:00 PM AND 3:00 PM

SERVED FOR (1) HOUR AND THEN REMOVED

Choice of Two Items: \$8 per person

Choice of Three Items: \$11 per person

Whole fruit

Cookies and brownies

Assorted Greek yogurt and granola

Granola bars

Great Lakes potato chips and pretzels

Tortilla chips with salsa & guacamole

Pita chips with roasted red pepper hummus

Fresh vegetables with ranch dip

A LA CARTE BEVERAGES

Orange juice - \$3.00 each

Assorted sodas - \$3.00 each

Bottled water - \$2.00 each

Iced tea - \$30 per gallon

Lemonade - \$30 per gallon

Coffee, regular - \$46 per gallon

Coffee, decaf - \$46 per gallon

LUNCH BUFFETS

MINIMUM OF 25 GUESTS

INCLUDES REGULAR COFFEE, HOT TEA AND WATER STATION
SERVICE AVAILABLE BETWEEN 11:30 AM AND 1:30 PM
 SERVED FOR 1 HOUR AND THEN REMOVED

Soups and Salads \$20

House-made bread

House salad: *Buttermilk ranch, seasonal vinaigrette, parmesan, & croutons*

Chef's choice cold deli salad

Choice of 1 meat and 1 vegetarian soup:

- Butternut squash **V, GF**
- Broccoli cheddar
- Curry cauliflower coconut **V,GF**
- Tomato basil **V, GF**
- New England clam chowder
- White chicken poblano chili
- Beef chili **GF**
- Chicken and sausage gumbo

Cookies & Brownies

Italian \$22

Garlic bread

Italian salad: *Red wine vinaigrette, Creamy Caesar, parmesan, & croutons*

Cavatappi pasta with marinara

Penne pasta with Alfredo sauce

Grilled chicken breast

Steamed broccoli

Tiramisu

Mexican Fiesta \$22

Soft flour tortillas

Charro Beans

Spanish rice

Chili-lime grilled chicken

Shredded Mexican blend cheese

Mixed lettuce bowl

Fresh Pico de Gallo

Guacamole

Black bean-corn salsa

Sour cream

Nacho chips

Chipotle ranch

Cookies & Brownies

Artisan Sandwiches \$23

Chef's selection of deli sandwiches

Chef's choice vegetarian wrap

Tomato basil soup

House salad: *Buttermilk ranch & balsamic vinaigrette, parmesan, & croutons*

Kettle chips

Dill pickles

Cookies & Brownies

LUNCH BUFFETS

MINIMUM OF 25 GUESTS

INCLUDES REGULAR COFFEE, HOT TEA AND WATER STATION
SERVICE AVAILABLE BETWEEN 11:30 AM AND 1:30 PM
 SERVED FOR 1 HOUR AND THEN REMOVED

Tropical Tacos \$23

Blue corn chips
 Mixed lettuce bowl
 Soft flour tortillas
 Caribbean black beans
 Yellow rice
 Jamaican jerk grilled chicken
 Island curry pulled pork
 Pepper jack cheese
 Pineapple-mango salsa
 Guacamole
 Red cabbage kale slaw
 Lime sour cream

Mini Key lime pies

Indian \$23

Grilled naan bread
 Indian spinach and kale salad:
Tabini-lemon dressing, cilantro-mint
vinaigrette, sunflower seeds, paneer cheese
 Tandoori chicken
 Yellow basmati rice
 Indian-spiced roasted vegetables
 Cucumber-yogurt sauce

Nankhatai (Almond cookies) &
 lemon bars

Greek \$24

Grilled pita wedges
 Roasted red pepper hummus
 Greek salad: *Greek vinaigrette, creamy*
cucumber-dill, & feta cheese
 Lemon chicken
 Quinoa and lentil pilaf
 Roasted Mediterranean vegetables

Lemon bars & brownies

Taste of T.C. \$25

Rosemary-parmesan bread and butter
 Traverse City salad: *Cherry vinaigrette, creamy*
blue cheese dressing, blue cheese crumbles, walnuts

Choice of:

Cherry balsamic glazed chicken thighs or
 pork tenderloin with cider-dijon cream
 sauce

Roasted Yukon gold potatoes
 Green beans with garlic butter
 (or seasonal vegetable)

Seasonal crisp with whipped cream

APPETIZER DISPLAYS

MINIMUM OF 25 GUESTS

SERVICE AVAILABLE BETWEEN 4:00 PM AND 8:00 PM

SERVED FOR 1 HOUR AND 30 MINUTES AND THEN REMOVED

PACKAGE A: Choice of (2) hot items and (2) cold items: \$20 per person

PACKAGE B: Choice of (3) hot items and (2) cold items: \$25 per person

Additional cold or hot items: \$5 per person

COLD

Assorted Cheese and Crackers

Variety of cheese served with a cracker assortment

Fresh Fruit Display V, GF

Assortment of pineapple, melons, and strawberries artfully displayed

*items subject to availability

Vegetable Display GF

Served with caramelized onion dip

Roasted Red Pepper Hummus V

Served with grilled pita wedges

Smoked Whitefish Pate

Served with crackers and cucumber rounds

Shrimp Cocktail

Served with lemons and spicy cocktail sauce
(\$2 additional charge per person)

APPETIZER DISPLAYS

MINIMUM OF 25 GUESTS

SERVICE AVAILABLE BETWEEN 4:00 PM AND 8:00 PM

SERVED FOR 1 HOUR AND 30 MINUTES AND THEN REMOVED

HOT

Brats-n-Bourbon BBQ

Sautéed with butter and flambéed with bourbon, simmered in cherry barbeque sauce.

Spinach Artichoke Dip

Fresh spinach, artichoke hearts, and sun-dried tomatoes blended with cream cheese.

Baked and topped with parmesan. Served with grilled crostini.

Italian Meatballs

Beef, pork, fresh ricotta cheese and Italian seasonings, served with fresh marinara and mozzarella.

Spanakopita

Spinach and feta cheese in flaky phyllo crust.

Chicken Quesadillas

Grilled chicken and Mexican cheese in a flour tortilla. Grilled and served with fire roasted salsa and sour cream.

Veggie Quesadillas

Roasted poblano, corn, black beans and pepper jack cheese in a flour tortilla. Grilled and served with salsa verde and sour cream.

Pork Pot Stickers

Ground pork with ginger and scallions in a steamed wonton dumpling. Served with sweet chili sauce.

Chicken Yakitori

Boneless grilled chicken thighs on a bamboo skewer. Basted with sesame garlic sauce and garnished with toasted sesame seeds.

Tandoori Chicken Skewers

Boneless grilled chicken thighs on a bamboo skewer. Basted with Indian spiced red curry and served with cucumber yogurt sauce.

Rueben Dip with Rye Crostini

Shaved corned beef, sauerkraut, and thousand island dressing blended with cream cheese. Topped with baby Swiss, baked and served hot with rye crostini.

Pretzel Bites

Artisan pretzel bites served with craft beer cheese and horseradish mustard.

ADD ON STATIONS

MINIMUM OF 25 GUESTS

SERVICE AVAILABLE BETWEEN 5:00 PM AND 7:30 PM

SERVED FOR 1 HOUR AND 30 MINUTES AND THEN REMOVED

ADD ON TO ANY APPETIZER DISPLAY PACKAGE

Chef's Salad - \$10 per person

Mixed greens, cucumber, tomato, carrot, radish, pickled red onion, pepperoncini, boiled egg, diced ham, deli turkey, bacon crumbles, cheddar, parmesan, buttermilk ranch dressing, honey mustard dressing, Italian dressing & croutons. Served with house-made bread.

Italian - \$10 per person

Penne pasta primavera with pesto cream sauce and Cavatappi pasta with fresh marinara, artichokes and olives. Choice of Italian sausage or grilled chicken breast. Served with house-made garlic bread, parmesan cheese and red pepper flakes.

Artisan Pizza and Caesar Salad- \$10 per person

Grilled flatbreads made with chef's choice of sauces, meats and vegetable toppings.
Caesar salad made with romaine lettuce, parmesan cheese, croutons, cherry tomatoes, and pre-dressed with creamy Caesar.

Fajita - \$12 per person

Seasoned chicken and beef sautéed with peppers and onions, served with flour tortillas, Mexican blend cheese, shredded lettuce, sour cream, guacamole and fresh Pico.

BBQ - \$12 per person

Hickory smoked pork shoulder with cherry BBQ sauce, gold BBQ sauce, sweet & sour pickles, mini brioche buns, creamy coleslaw and chef's choice deli salad.

Sliders - \$12 per person

Char-grilled Angus beef patties and Southern breaded chicken patties with mini brioche buns, assorted cheese, lettuce, tomato, pickles, honey mustard kale slaw, and condiments.

All prices subject to 6% Sales Tax and a 21% Service Charge. GF: Gluten Free, V: Vegan

DINNER SELECTIONS

MINIMUM 25 GUESTS

AVAILABLE TO START BETWEEN 5:00PM AND 7:00PM

INCLUDES REGULAR COFFEE, HOT TEA AND WATER STATION
SERVED FOR 1 HOUR AND THEN REMOVED

Buffet

Buffet dinners include the following items:

House-made bread
Choice of (2) entrées
Choice of salad (1)
Starch (1)
Vegetable (1)
Dessert (1)

Menu pricing:

Per person pricing is based on the higher priced entrée

Appetizers

Add two cold items and one hot item to a dinner buffet for \$15 per person.
See appetizer menu for selections.

SALADS & DESSERT

SALADS

Choice of (1) on buffet station; toppings and dressings on the side

House

Mixed greens with carrot, cherry tomatoes, cucumber, radish, croutons, and parmesan cheese.

Dressing: Balsamic vinaigrette & Buttermilk ranch

Michigan

Seasonal baby greens with Gala apples, dried cherries, pickled red onion, crumbled blue cheese, and walnuts.

Dressing: Cherry vinaigrette & Creamy blue cheese

Hagerty Estate

Mixed baby lettuces with seasonal berries, mandarin oranges, goat cheese crumbles and cashews.

Dressing: Raspberry vinaigrette & Creamy poppyseed

DESSERT

Choice of up to (2) for self serve station

Chocolate Torte

A flourless dark chocolate torte with caramel sauce and whipped cream. **GF**

New York Style Cheesecake

Cherry or chocolate sauce and whipped cream.

Key lime Pie

Authentic Florida-style key lime pie on a sweet granola crust with whipped cream.

Cherry Pie

A Traverse City tradition with whipped cream and mint.

Cookie & Brownie Platter

Assorted house made cookies and chocolate fudge brownies.

Tiramisu Cakes

Sponge cake with espresso-mascarpone mousse, whipped cream, chocolate sauce, and cocoa dusting

ENTREES

Choice of (2), pricing is based on the higher priced entrée

POULTRY

Chimichurri Chicken - \$35

Garlic & herb rubbed chicken thighs roasted and drizzled with a zesty green chimichurri.

Cherry Balsamic Glazed Chicken - \$35

Marinated and grilled thighs glazed with a tangy cherry balsamic reduction.

Lemon Chicken - \$35

Rosemary and lemon marinated breast, chargrilled and finished with lemon garlic sauce, capers, and parsley.

Chicken Marsala - \$37

Sautéed chicken breast with Marsala pan sauce, mushrooms, and crispy pancetta.

Sun-Dried Tomato & Artichoke Chicken- \$37

Marinated and grilled chicken breasts with sun-dried tomato cream sauce, herb-roasted artichokes, and baby spinach.

PORK

Rosemary-Garlic Pork Tenderloin- \$37

Marinated with garlic and rosemary, Char Grilled and served with cider-dijon cream sauce

FISH

Blackened Tilapia - \$37

Cajun crusted and topped with blistered tomato-corn relish and parsley.

Pesto Crusted Grilled Salmon - \$40

Salmon fillet lightly grilled and crusted with fresh basil pesto and topped with roasted heirloom cherry tomato compote. *Nut free

Steelhead Trout with Lemon Garlic Butter - \$41

Baked with lemon & garlic butter, lightly dusted with smoked paprika and scallions.

BEEF

Beer Braised Chuck Tender - \$38

Slow braised in local amber ale with Vidalia onions. Served with pan gravy and horseradish cream.

Santa-Maria Tri-Tip - \$40

Spice-rubbed and char-grilled for a blackened crust, topped with a marinated tomato and zucchini relish.

London Broil - \$40

Char-grilled balsamic marinated flank steak. Sliced thin and served with Crimini mushroom demi-glace and roasted red pepper aioli.

VEGETABLE & STARCH

VEGETABLE

Roasted Asparagus

Steamed broccoli with lemon butter

Green Beans with garlic butter

Glazed Carrots

Roasted Root Vegetables
(\$2 additional charge per person)

STARCH

Wild Rice Blend

Garlic Smashed Redskins

Classic Mashed Potatoes with Homestyle Gravy

Roasted Yukon Gold Potatoes

Sweet Potato Mash

HOST BAR PACKAGES

SERVICE AVAILABLE BETWEEN 4 PM AND 9:30 PM

40 PERSON MINIMUM REQUIRED

**selections may vary based on availability*

Afterglow Package \$8

(1) hours of service, per person

**service hours cannot be extended for this package*

House Wines
Beers and Hard Seltzers
Coke products

Gold Package \$21

(2) hours of service, per person

Call Liquors
Choice of (4) Local & Premium Wines
Draft Beers and Hard Seltzers
Coke products
lemonade, iced tea, soda,
tonic

Silver Package \$18

(2) hours of service, per person

House Wines
Draft Beers and Hard Seltzers
Coke products

Platinum Package \$29

(2) hours of service, per person

(5) Craft Cocktails
Call Liquors
Full selection of Local & Premium Wines
Draft Beers and Hard Seltzers
Coke products
lemonade, iced tea, soda, tonic

Additional Bar Services

add to any package

Additional service hours: \$8.00 per person per

(1) additional hour of bar services.

**Max of 6 hours total bar time*

Bubbly welcome station: \$4 per person

(1) selection from our menu. (45 min service)

Wine welcome station

(2) selections from our menu. (45 min service)

House: \$5 per person

Local & premium: \$7 per person

Signature Cocktails

(2) Selections from our craft cocktail menu

Silver Package: \$4 per person

Gold Package: \$4 per person

All prices subject to 6% Sales Tax and a 21% Service Charge.

CASH BAR PACKAGES

SERVICE AVAILABLE BETWEEN 4 PM AND 9:30 PM
40 PERSON MINIMUM AND \$500 SALES MINIMUM REQUIRED
CREDIT CARDS ACCEPTED

**selections may vary based on availability*

Silver Package

Up to 5 hours of service

House Wines \$8
Draft Beers and Hard Seltzers \$7
Non-alcoholic options
Coke products \$3
lemonade, iced tea, soda, tonic \$2

Gold Package

Up to 5 hours of service

Call Liquors \$10
Choice of (4) Local & Premium Wines \$9
Draft Beers and Hard Seltzers \$7
Non-alcoholic options
Coke products \$3
lemonade, iced tea, soda, tonic \$2

Additional Bar Services

Bubbly welcome station: \$4 per person
(1) selection from our menu. (45 min service)

Wine welcome station
(2) selections from our menu. (45 min service)

House: \$5 per person
Local & premium: \$7 per person

Platinum Package

Up to 5 hours of service

(5) Craft Cocktails \$12
Call Liquors \$10
Full selection of Local & Premium Wines \$9
Draft Beers and Hard Seltzers \$7
Non-alcoholic options
Coke products \$3
lemonade, iced tea, soda, tonic \$2

Drink Token Bar Services

Can be added to a cash bar package

Silver Package: \$8 each
Gold Package: \$10 each
Platinum Package: \$12 each

**Tokens provided by Hagerty, Max of 2 per person*

All prices subject to 6% Sales Tax and a 21% Service Charge.

DRINK SELECTIONS

Draft Beers and Hard Seltzers

Shorts Locals Light, Bells Two Hearted Ale, Founder's Rubaeus,
Right Brain Hawk Owl Amber (seasonal), Bells Oberon (seasonal)
Assorted High Noon seltzers

House Wines

Selections from Canyon Road, to include Chardonnay,
Pinot Grigio, Pinot Noir and Cabernet Sauvignon

Local and Premium Wine

Bowers Harbor Pinot Grigio, CGT Late Harvest Riesling
Benzinger Chardonnay, Rodney Strong Sauvignon Blanc, McManis
Cabernet Sauvignon, Meomi Pinot Noir

Sparkling Wine

Mawby Us, La Marca Prosecco

Call Liquors

Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Tanqueray Gin,
Jameson Irish Whiskey, Jack Daniels Whiskey
Jim Beam Bourbon, Dewar's Scotch, 1800 Tequila, Aperol

Premium Liquors

Traverse City Whiskey, Kahlua, Baileys

Standard Mixers

Coke products: Coke, Diet Coke, Ginger Ale, Sprite, Fresca, Fresca peach,
cranberry juice, orange juice, lemonade, iced tea, soda water, tonic

Premium Mixers

Ginger beer, Diet Ginger beer, Sour mix, Margarita Mix, Topo Chico

CRAFT COCKTAILS

Americano

Aperol, sweet vermouth, soda water, orange slice

Contessa

Tanqueray Gin, Aperol, dry vermouth, lemon garnish

Daquiri

Bacardi light rum, lime juice, simple syrup, soda, lime garnish

Kentucky Mule

Traverse City Whiskey, ginger beer, lime garnish

Manhattan

Traverse City Whiskey, Sweet Vermouth, bitters, cocktail cherry

Margarita

1800 Blanco Tequila, orange liquor, simple syrup, lime juice,
lime garnish

Martini

Tanqueray Gin, dry vermouth, bitters

Mexican Mule

1800 Blanco Tequila, ginger beer, lime garnish

Moscow Mule

Tito's Vodka, ginger beer, lime garnish

Negroni

Tanqueray Gin, Aperol, soda water, orange slice

Old Fashioned

Traverse City Whiskey, Sweet Vermouth, bitters, simple syrup,
orange slice and a cocktail cherry

Paloma

1800 Blanco Tequila, Fresca, grapefruit juice, lime juice, lime
garnish

Ranch Water

1800 Blanco Tequila, lime juice, Topo-Chico mineral water, lime
garnish

Whiskey Sour

Traverse City Whiskey, sour mix, orange slice, cocktail cherry