



BANQUET AND CATERING MENU

THE
Hagerly Center

EVENT & CONFERENCE VENUE
AT NORTHWESTERN MICHIGAN COLLEGE

TRAVERSE CITY, MICHIGAN

ALL BREAKFAST INCLUDES COFFEE, HOT TEA, AND ASSORTED JUICE STATION
SERVED FOR 1 HOUR AND THEN REMOVED
AVAILABLE BETWEEN 7:00 AM AND 10:00 AM

CREATE YOUR OWN CONTINENTAL
MINIMUM OF 10 GUEST



Choice of Two Items: \$8
Choice of Three Items: \$10

- Assorted breads and muffins
- Fresh fruit display
- Greek yogurt with granola
- Fresh bagels & assorted cream cheese
- Hard boiled eggs
- Cinnamon rolls & pastries



BREAKFAST BUFFETS
MINIMUM OF 25 GUEST

Hagerty Breakfast \$14

- Fresh fruit display
- Assorted breakfast pastries
- Scrambled eggs with cheddar cheese
- Roasted breakfast potatoes
- Choice of Sausage or bacon
- Cinnamon French toast sticks
- Whipped butter & maple syrup

Deluxe Breakfast \$15

- Fresh fruit display
- Greek yogurt and granola
- Roasted vegetable frittata
- Choice of Sausage or bacon
- Roasted breakfast potatoes
- Creamy steel cut oatmeal
- Raisins, brown sugar, walnuts

Mexican Breakfast \$16

- Fresh fruit display
- Soft shell tortillas
- Scrambled eggs with Mexican blend cheese
- Chorizo, diced bacon
- Pico de gallo, guacamole
- Julienne baby spinach
- Roasted butternut squash hash with poblanos
- Cinnamon rolls

BREAK STATION

MINIMUM OF 10 GUEST

SERVED FOR 1 HOUR AND THEN REMOVED
AVAILABLE BETWEEN 10:00 AM AND 4:00 PM
INCLUDES COFFEE AND HOT TEA STATION

Choice of Two Items: \$6

Choice of Three Items: \$8

Whole Fruit

Assorted Yogurts and Granola

Fresh Vegetable Display with Dip

House trail mix

Cookies and Brownies

Cheese and crackers

Granola bars

Assorted chips and pretzels

A LA CARTE BEVERAGES

Assorted Sodas - \$2 each

Bottled Water - \$2 each

Fruit Punch - \$25 per gallon

Iced Tea - \$25 per gallon

Lemonade - \$25 per gallon

Coffee - \$30 per gallon

All prices subject to 6% Sales Tax and a 20% Service Charge.

SMALL GROUP LUNCH BUFFETS

LIMITED TO GROUPS OF 10 TO 24 PEOPLE
SERVED FOR 1 HOUR AND THEN REMOVED
AVAILABLE BETWEEN 11:00 AM AND 2:00 PM
INCLUDES COFFEE AND HOT TEA STATION

Create Your Own Caesar Salad \$14

House-made garlic bread

Romaine lettuce

Parmesan cheese, croutons and tomatoes

Creamy Caesar and Italian vinaigrette

Grilled chicken breast

Assorted cookies and brownies

Add tomato basil soup \$2

Deli Buffet \$15

Smoked turkey wraps or sandwiches

Tomato basil soup

Chef's choice vegetarian wraps

House salad with ranch & seasonal vinaigrette

Kettle chips and dill pickles

Chocolate fudge brownies

Mexican Fiesta \$15

Soft flour tortillas

Spanish rice and refried beans

Fajita chicken

Shredded cheese, lettuce,

Fresh pico, sour cream, guacamole

Tortilla chips

Assorted cookies and brownies

Italian Family Lunch \$15

Garlic bread

Caesar salad

Chicken parmesan with marinara

Pasta primavera with pesto cream sauce

Tiramisu trifle bowl

Greek Lunch \$15

Grilled Naan bread

Roasted garlic hummus

Greek salad

Lemon chicken with peppers & onions

Quinoa Tabbouleh salad

Lemon bars

Taste of Michigan \$16

House-made bread

Roasted beet salad with radishes & goat cheese

Herb roasted chicken thighs

Garlic smashed redskin potatoes

Rosemary sourdough bread

White chocolate cherry cookies

LUNCH BUFFETS

MINIMUM OF 25 GUEST

AVAILABLE BETWEEN 11:00 AM AND 2:00 PM
SERVED FOR 1 HOUR AND THEN REMOVED
INCLUDES COFFEE AND HOT TEA STATION**Soups and Salads \$14**

House-made bread

House salad with ranch and seasonal vinaigrette

Chef's choice cold deli salad

Choice of 1 meat and 1 vegetarian soup:

Assorted cookies and brownies

- Butternut squash **V, GF**
- Tomato basil **GF**
- Creamy asparagus **V, GF**
- White chicken poblano chili
- Braised beef chili **GF**
- Lemon chicken with wild rice **GF**

Mexican Fiesta \$15

Soft flour tortillas

Refried beans, Spanish rice

Braised pulled pork

Seasoned grilled chicken

Shredded cheese, mixed lettuce bowl, fresh pico,

Guacamole, black bean-corn salsa

Sour cream and red cabbage slaw

Nacho chips

Tres leches cake with berries

Greek Lunch \$15

Grilled Naan bread

Roasted garlic hummus

Greek salad

Lemon chicken

Quinoa and lentil pilaf

Roasted Mediterranean vegetables

Lemon bars

Artisan Sandwiches \$15

Chef's selections of artisan deli sandwiches

Chef's choice vegetarian wraps

Choice of soup

House salad with ranch & seasonal vinaigrette

Kettle chips and dill pickles

Assorted cookies and brownies.

Chef's Select \$15

House-made bread

Seasonal green salad with two dressings

Seasonal vegetable

Seasonal starch

Chef's choice protein entree

Seasonal dessert

Italian \$15

Garlic bread

Caprese salad and Caesar salad

Cavatappi pasta with marinara

Penne pasta with pesto cream sauce

Grilled chicken breast & Italian sausage

Steamed broccolini

Tiramisu

Backyard BBQ \$16

BBQ glazed chicken and

Slow smoked beef brisket

Choice of green salad, potato or pasta salad

Hickory baked beans and coleslaw

Cornbread muffins with honey butter

Apple crisp with whip cream

Taste of Michigan \$18

House-made bread

Roasted beet salad with radishes & goat cheese

Pesto parmesan whitefish

Herb roasted chicken thighs with apple-leek chutney

Seasonal Vegetable

Garlic smashed red skin potatoes

Cherry crisp with whipped cream

PLATED LUNCH ENTRÉES

MINIMUM OF 25 GUEST

AVAILABLE BETWEEN 11:00 AM AND 2:00 PM

INCLUDES COFFEE AND HOT TEA STATION

SERVED WITH HOUSE-MADE BREAD AND CHEF'S CHOICE DESSERT PLATTER

SALAD ENTRÉES

Entrée Salads \$14

Topped with grilled chicken breast.

Add grilled Flank Steak \$4

Add grilled Salmon \$4

House

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

Lemon vinaigrette

Buttermilk ranch

Hagerty Estate

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

Raspberry vinaigrette

Creamy poppy seed

Root Vegetable

Roasted root vegetables on top of mixed lettuces with toasted sunflower seeds.

Herb-balsamic vinaigrette

Goat cheese dressing

Caesar Salad

Baby romaine topped with cherry tomatoes, house-made croutons and shredded parmesan cheese. Dressing contains egg and anchovies.

Creamy Caesar Dressing

** Salad is served pre-dressed*

LUNCH ENTRÉES

Mushroom Asiago Chicken \$17

Grilled chicken breast with asiago cream sauce and cremini mushrooms.

Lemon Chicken \$17

Rosemary and lemon marinated breast, finished with garlic sauce, capers and parsley. Served with quinoa pilaf and seasonal vegetables.

London Broil \$20

Marinated flank steak served with mushrooms and demi-glace. Served with roasted Yukon gold potatoes and seasonal vegetable.

Pesto Crusted Grilled Salmon \$20

Salmon fillet lightly grilled and topped with fresh nut free basil pesto and finished with roasted cherry tomato compote. Served with mushroom risotto and seasonal vegetable.

STARTING PACKAGE

MINIMUM OF 25 GUEST

AVAILABLE BETWEEN 4:00 PM AND 9:00 PM

SERVED FOR 1 HOUR AND 30 MINUTES AND THEN REMOVED

HOT

Brats-n-Bourbon

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

Spinach Artichoke Dip

Mixed with 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.

Chicken Yakitori

Boneless grilled chicken thighs on a bamboo skewer basted with a sesame garlic sauce.

Spanakopita

Spinach and feta cheese in flaky phyllo crust.

Two hot items and two cold items: \$10 per person

Additional Hot Item: \$3 per person

Additional Cold Item: \$2 per person

Artisan Pizzas

Flatbreads made with chef's choice of sauces, meats and vegetable toppings.

Chicken Quesadillas

Grilled chicken, refried beans, and Mexican cheese. Served with sour cream and fresh pico.

Pork Pot Stickers

Seasoned with ginger and scallions in a steamed wonton dumpling, served with plum sauce.

Beef Satay

Grilled flank steak marinated with Asian seasonings, on a bamboo skewer drizzled with peanut sauce and scallions.

COLD

Assorted Cheese Platter

Garnished with dried fruit, served with assorted crackers.

Fresh Fruit Platter

Fresh cut melons, pineapple, and berries artfully displayed. **V, GF**

Roasted Vegetable Platter

Roasted with olive oil, salt, and pepper and presented on a bed of fresh greens.

Vegetable Crudité

Assorted garden fresh vegetables with caramelized onion dip. **GF**

Roasted Garlic Hummus Dip

Served with grilled Naan bread. **V**

Smoked Whitefish Pate

Presented with grilled baguette and assorted fresh vegetables.

CHEF'S SIGNATURE SPREADS

ADD A LA CARTE TO STARTING PACKAGE
SERVED FOR 1 HOUR AND 30 MINUTES AND THEN REMOVED

Antipasto Board

Salami, Prosciutto, Capicola, olives, artichokes, peppers, pickled vegetables, mustards, aiolis and grilled crostini.

\$5 per person

Michigan Cheese Board

A variety of artisan Michigan cheeses, garnished with dried fruit and served with assorted crackers.

\$6 per person

Shrimp Cocktail

Poached white shrimp, served with lemon wedges and horseradish cocktail sauce. *GF*

\$6 per person

Japanese Sushi Display

Spicy tuna rolls, California rolls, and vegetable rolls served with soy sauce, wasabi, and pickled ginger.

\$8 per person



STATIONS

CHOOSE A MINIMUM OF (3)

OR

ADD A LA CARTE TO THE STARTING PACKAGE
SERVED FOR 1 HOUR AND 30 MINUTES AND THEN REMOVED

Create Your Own Caesar Salad

Romaine lettuce, parmesan cheese, croutons, cherry tomatoes, grilled chicken breast, creamy Caesar dressing and Italian vinaigrette. Served with house-made garlic bread.

\$5 per person

Italian

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.

\$5 per person



BBQ

Hickory smoked pork shoulder with Carolina style BBQ sauce, pretzel buns, creamy coleslaw and chef's choice deli salad.

\$5 per person

Fajita

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

\$6 per person



Sweet Bites

Assortment of chef's choice cookies, brownies, bars and fresh fruit.

\$4 per person

Cheesecakes

New York style cheesecake squares served with chef's choice sauces and toppings.

\$5 per person

CARVING BOARDS

COMBINE WITH ANY DISPLAYED APPETIZERS
SERVED FOR 1 HOUR AND 30 MINUTES AND THEN REMOVED

Hickory Smoked Pork Loin

Served with assorted rolls, pickled red onion, cherry BBQ sauce, and pineapple jalapeno chutney.

\$5 per person

Herb Crusted Turkey Breast

Served with assorted rolls, cranberry mustard, pesto aioli and cherry chutney.

\$6 per person

Char-grilled Angus Tri-Tip

Served with assorted rolls, whole grain mustard, horseradish cream, and roasted garlic aioli.

\$7 per person

Slow Roasted Prime Rib

Served with horseradish cream, caramelized onions, and Au jus.

\$10 per person

DINNER SELECTIONS

MINIMUM 25 GUESTS
AVAILABLE BETWEEN 5:00PM AND 8:00PM
INCLUDES COFFEE AND HOT TEA 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

Pricing is based on the higher priced entrée of the two selected.



Plated

Plated dinners include the following items:

House-made bread
Choice of entrée(s)
Choice of salad (1)
Starch (1)
Vegetable (1)
Dessert (1)

Meal Identifier place cards are required at each table for two entrée dinners.

One Entrée: Additional \$3 per plate
Two Entrées: Additional \$5 per plate

DINNER APPETIZERS

AVAILABLE BETWEEN 5:00PM AND 8:00PM
ONLY AVAILABLE WITH DINNER PURCHASE
SERVED FOR 1 HOUR AND 30 MINUTES AND THEN REMOVED

Two cold items and one hot item: \$7 per person

COLD SELECTIONS

Assorted Cheese Platter

Garnished with dried fruit, served with assorted crackers.

Fresh Fruit Platter

Fresh cut melons, pineapple, and berries artfully displayed. **V, GF**

Vegetable Crudité

Assorted garden fresh vegetables with caramelized onion dip. **GF**

Roasted Garlic Hummus Dip

Served with grilled Naan bread. **V**



HOT SELECTIONS

Italian Meatballs

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

Spinach Artichoke Dip

Mixed with sun-dried tomatoes blended with cream cheese. Baked and topped with parmesan. Served with grilled crostini.

Chicken Quesadillas

Grilled chicken, refried beans, and Mexican cheese. Served with sour cream and fresh pico.

DINNER SALAD & DESSERT

SALADS

House

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

Lemon vinaigrette

Buttermilk ranch

Root Vegetable

Assortment of roasted root vegetables on top of mixed lettuces with toasted sunflower seeds.

Herb-balsamic vinaigrette

Goat cheese dressing

Hagerty Estate

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

Raspberry vinaigrette

Creamy poppy seed

Caesar

Baby romaine topped with cherry tomatoes, house-made croutons and shredded parmesan cheese. Dressing contains egg and anchovies.

Creamy Caesar Dressing

** Salad is served pre-dressed*

DESSERT

Strawberry Shortcake

Served over cream cheese-streusel muffins, topped with whipped cream and fresh mint.

Chocolate Torte

A flourless dark chocolate torte, served with your choice of caramel or raspberry sauce. Topped with whipped cream. **GF**

House-made Crumb Pies

Choice of apple or cherry.

Chocolate Mousse

Served with fresh berries in a chocolate cup. Finished with raspberry coulis and whipped cream. **GF**

New York Style Cheesecake

Choice of blueberry, cherry, chocolate or raspberry sauce.

Carrot Cake

Finished with cream cheese frosting, caramelized pineapple-rum chutney, caramel sauce and whipped cream.

DINNER ENTREES

POULTRY & PORK

Cider-Glazed Pork Loin - \$25

Served over a bed of braised red cabbage and topped with spiced apple chutney.

Mushroom Asiago Chicken - \$27

Grilled chicken breast with asiago cream sauce and cremini mushrooms.

Lemon Chicken - \$27

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

Prosciutto Wrapped Chicken - \$28

Chicken breast wrapped with prosciutto, basil, and fontina. Served with smoked tomato cream sauce.

Old Mission Chicken - \$28

Roasted chicken breast stuffed with cream cheese, dried cherries, spinach, and wild rice. Served with whole-grain mustard cream sauce.

FISH

Pesto Crusted Grilled Salmon - \$31

Salmon fillet lightly grilled and topped with fresh nut free basil pesto and finished with roasted cherry tomato compote.

Whitefish with Citrus-Scallion Butter - \$32

Great Lakes whitefish baked with citrus-scallion butter and lightly dusted with Spanish paprika.



BEEF

Char-grilled Angus Tri-Tip - \$29

Flank Steak marinated with rosemary and garlic. Chef carved and served with whole grain cherry mustard and roasted garlic aioli.

**Available for buffet service only.*

London Broil - \$30

Marinated flank steak sliced and served with sautéed mushrooms and demi-glace.

Slow Roasted Prime Rib - \$34

Herb crusted and slow roasted. Chef carved and served with horseradish cream and Au jus.

**Available for buffet service only*

VEGETABLE & STARCH

VEGETABLE

Roasted Asparagus

Broccolini

Green Beans with Garlic and Almonds

Michigan Mix:

Yellow squash, zucchini, cauliflower, carrots



STARCH

Wild Rice

Garlic Smashed Redskins

Creamy Mushroom Cavatappi

Roasted Yukon Gold Potatoes

CASH BAR PACKAGES

40 PERSON MINIMUM REQUIRED

\$400 SALES MINIMUM REQUIRED

CLASSIC PACKAGE

Assorted House Wine \$5
Assorted Local Wine \$7
Assorted Domestic Bottled Beer \$4
Assorted Local Beer \$5
Sodas and Juices \$2

CALL PACKAGE

Skyy Vodka, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Seagram's 7 Whiskey, Canadian Club Whiskey, Jim Beam Bourbon, Dewar's Scotch
Assorted House Wine \$5
Assorted Local Wine \$7
Assorted Domestic Bottled Beer \$4
Assorted Local Beer \$5
Cocktails \$5
Sodas and Juices \$2

PREMIUM PACKAGE

Tito's Vodka, Mount Gay silver Rum, Tanqueray Gin, Jameson Irish Whiskey, Jack Daniels Whiskey, J. Walker Red Scotch, Jose' Cuervo Tequila
Assorted Premium Wine \$8
Assorted Local Wine \$7
Assorted Domestic Bottled Beer \$4
Assorted Local Beer \$5
Cocktails \$6
Sodas and Juices \$2

All prices subject to 6% Sales Tax and a 20% Service Charge.

HOST BAR PACKAGES

ALL BAR PACKAGES ARE FOR A (2) HOUR PERIOD

40 PERSON MINIMUM REQUIRED

CLASSIC PACKAGE

\$12 per person

Assorted House Wine

Assorted Local Wine

Assorted Domestic Bottled Beer

Assorted Local Beer

Assorted Sodas

Additional 1 hour bar service \$3.00 per person

CALL PACKAGE

\$15 per person

Call Liquor

Skyy Vodka, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Seagram's 7 Whiskey, Canadian Club Whiskey, Jim Beam Bourbon, Dewar's Scotch

Assorted House & Local Wine

Assorted Domestic, Import and Local Beer

Assorted Sodas & Mixers included

Additional 1 hour bar service \$3.00 per person

PREMIUM PACKAGE

\$18 per person

Premium Liquor

Tito's Vodka, Mount Gay silver Rum, Tanqueray Gin, Jameson Irish Whiskey, Jack Daniels Whiskey, J. Walker Red Scotch, Jose' Cuervo Tequila

Assorted Premium & Local

Assorted Domestic, Local and Import Bottled Beer

Assorted Sodas & Mixers included

Additional 1 hour bar service \$3.00 per person

All prices subject to 6% Sales Tax and a 20% Service Charge.

BEER & WINE SELECTIONS

SELECTIONS ARE ONLY AVAILABLE FOR CASH OR HOST BARS

LOCAL WHITE WINE

- Riesling**, Chateau Grand Traverse “Late Harvest”, Old Mission
- Riesling**, Black Star Farms “Arcturos”, Leelanau
- White**, Good Harbor “Fishtown”, Leelanau
- White**, Black Star Farms “Red House”, Leelanau
- Pinot Grigio**, Bowers Harbor, Old Mission
- Pinot Grigio**, Good Harbor, Leelanau
- Chardonnay**, Good Harbor, Leelanau
- Chardonnay**, Black Star Farms “Arcturos Sur Lie”, Leelanau
- Chardonnay**, Bowers Harbor “Unwooded”, Old Mission

LOCAL RED WINE

- Red**, Bowers Harbor, Old Mission
- Red**, Chateau Grand Traverse “Silhouette” Old Mission
- Red**, Black Star Farms “Red House”, Leelanau
- Pinot Noir**, Black Star Farms “Arcturos”, Leelanau Peninsula
- Cab/Merlot**, Brys Estate, Old Mission

PREMIUM WINE

- Chardonnay**, McManis, California
- Sauvignon Blanc**, Rodney Strong, California
- Pinot Noir**, Murphy Goode, California
- Merlot**, McManis, California
- Malbec**, Bodini, Argentina
- Cabernet Sauvignon**, McManis, California

HOUSE WINE

- Chardonnay**, La Terre, California
- Riesling**, St. Charles, Germany
- Pinot Grigio**, Placido, Italy
- Cabernet Sauvignon**, La Terre, California
- Merlot**, La Terre, California

DOMESTIC BEER

- Bud Light
- Coors Original
- Miller Lite
- Labatt Blue
- Coors Light
- Labatt Blue Light

IMPORT & MICRO BEER

- Stella Artois
- Fat Tire Amber Ale
- Heineken
- Sam Adams Boston Lager
- Leinenkugel Seasonal

MICHIGAN BEER

- Short’s Brew Bellaire Brown
- Short’s Brew Huma Lupa Licious
- Short’s Locals Light
- Short’s Space Rock (Gluten Removed)
- Short’s Brew Seasonal
- Bell’s Two Hearted Ale
- Bell’s Seasonal

All prices subject to 6% Sales Tax and a 20% Service Charge.