



HOLIDAY PACKAGE MENU



THE
Hagerty Center

EVENT & CONFERENCE VENUE

AT NORTHWESTERN MICHIGAN COLLEGE



TRAVERSE CITY, MICHIGAN

HOLIDAY PACKAGE DETAILS

Package buffet dinners include the following items:

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

\$27 per person

MINIMUM 25 GUESTS
 INCLUDES COFFEE, HOT TEA, AND
 ASSORTED SODAS
 SERVED FOR 1 HOUR AND 30 MINUTES



Holiday package pricing include the following items:

- ❖ Room rental fee
- ❖ Room set-up & tear-down
- ❖ Event staffing
- ❖ White cloth table linens
- ❖ Colored cloth napkin
- ❖ China, flatware, and glassware
- ❖ Table Décor: 13” beveled mirror tile, votive candle holders, tea lights, blue and silver holiday centerpieces
- ❖ Blue and silver themed Christmas tree

GF: Gluten Free, V: Vegan
 All prices subject to 6% Sales Tax and a 20% Service Charge.

DISPLAYED APPETIZERS

SERVED FOR 1 HOUR AND 30 MINUTES

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

COLD SELECTIONS

Assorted Cheese Platter

Garnished with dried fruit, served with assorted crackers

Smoked Whitefish Pate

Presented with grilled baguette and assorted fresh vegetables

Vegetable Crudité

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

Roasted Garlic Hummus Dip

Served with grilled Naan bread. *V*

Shrimp Cocktail

Served with lemon wedges and horseradish cocktail sauce
Additional \$4 per person



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

Rueben Dip

Corned Beef, Sauerkraut and Swiss cheese baked into a warm dip. Served with toasted rye squares.

Chicken Quesadillas

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

GF: Gluten Free, V: Vegan

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

SALADS & DESSERTS

SALADS

House

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

Lemon vinaigrette
Buttermilk ranch

Roasted Beet

Assorted baby lettuces, roasted red and golden beets, goat cheese, radish and sweet and spicy pecans.

Tarragon-thyme vinaigrette
Creamy roasted garlic dressing



DESSERTS

Chocolate Torte

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

Cherry Crumb Pies

Topped with whipped cream and mint.

Pumpkin Cheesecake

Topped with spiced rum caramel sauce.

Carrot Cake

Topped with cream cheese frosting, caramelized pineapple-rum chutney and whipped cream.

GF: Gluten Free, V: Vegan

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

DINNER ENTREES

Entrees

**Cranberry-Balsamic Chicken With
Rosemary**

Balsamic glazed chicken thighs with cranberry chutney and rosemary

Cider-Glazed Pork Loin

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

London Broil

Marinated flank steak sliced and served with charred red onion and demi-glaze.



Carving Boards

Herb Crusted Turkey Breast

Served with marsala gravy and cherry chutney.

Additional \$3 per person

Char-Grilled Angus Tri-Tip

Marinated with rosemary and garlic. Served with demi glaze, horseradish cream and caramelized onion.

Additional \$4 per person

Slow Roasted Prime Rib

Herb crusted and slow roasted. Served with horseradish cream and Au jus.

**Available for buffet service only.*

Additional \$6 per person

GF: Gluten Free, V: Vegan

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

VEGETABLE & STARCH

VEGETABLE

Brussel sprouts with bacon and
roasted red onion

Green beans with pistachio butter

Michigan mix

Yellow squash, zucchini, cauliflower, carrots



STARCH

Wild rice blend

Chunky garlic smashed redskins

Roasted Yukon gold potatoes
with rosemary

GF: Gluten Free, V: Vegan

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

A LA CARTE BEVERAGES

Bottled Water - \$2 each

Fruit Punch - \$25 per gallon

Iced Tea - \$25 per gallon

Lemonade - \$25 per gallon

Coffee - \$30 per gallon

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**, Good Harbor, Leelanau
- 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
- Killian’s Irish Red
- Leinenkugel Seasonal

MICHIGAN BEER

- Short’s Brew Bellaire Brown
- Short’s Brew Huma Lupa Licious
- Short’s Locals Light
- Short’s Soft Parade
- 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.