



# BANQUET AND CATERING MENU

THE  
*Hagerty Center*

EVENT & CONFERENCE VENUE  
AT NORTHWESTERN MICHIGAN COLLEGE

TRAVERSE CITY, MICHIGAN

ALL BREAKFAST INCLUDES COFFEE, WATER, 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 bowl with granola  
Fresh bagels & assorted cream cheese



## 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  
Classic Oatmeal  
Raisins, brown sugar, walnuts

## 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 WATER STATION

**Choice of Two Items: \$6**

**Choice of Three Items: \$8**

Whole Fruit

Greek Yogurt bowl 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

Iced Tea - \$25 per gallon

Lemonade - \$25 per gallon

Coffee - \$30 per gallon

## LUNCH BUFFETS

MINIMUM OF 25 GUEST  
 AVAILABLE TO START BETWEEN 11:00 AM AND 1:00 PM  
 SERVED FOR 1 HOUR AND THEN REMOVED  
 INCLUDES COFFEE AND WATER STATION  
 SERVED WITH ASSORTED COOKIES AND BROWNIES

**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:

- Butternut squash **V, GF**
- Tomato basil **GF**
- Broccoli cheddar
- Clam chowder
- White chicken poblano chili
- Beef chili **GF**
- Potato bacon

**Greek Lunch \$15**

Grilled Naan bread  
 Roasted garlic hummus  
 Greek salad  
Greek dressing &  
 Lemon chicken  
 Quinoa and lentil pilaf  
 Mediterranean vegetables

**Artisan Sandwiches \$15**

Chef's selection of deli sandwiches  
 Chef's choice vegetarian wrap  
 Tomato Basil Soup  
 House salad  
 Ranch & balsamic vinaigrette  
 Kettle chips  
 Dill pickles

**Mexican Fiesta \$15**

Soft flour tortillas  
 Refried beans, Spanish rice  
 Braised pulled pork  
 Seasoned grilled chicken  
 Shredded cheese, lettuce bowl, pico de gallo  
 Guacamole, black bean-corn salsa  
 Sour cream and red cabbage slaw  
 Nacho chips

**Italian \$15**

Garlic bread  
 Caprese salad  
 Caesar salad  
 Cavatappi pasta with marinara  
 Penne pasta with pesto cream sauce  
Grilled chicken breast  
Italian sausage  
 Steamed broccolini

## BOXED LUNCH ENTREES

MINIMUM OF 25 GUEST  
AVAILABLE FOR SERVICE BETWEEN 11:00 AM AND 1:00 PM  
INCLUDES BOTTLED WATER OR SODA

## SALAD SELECTIONS

Add diced grilled chicken breast \$4

**House \$8**

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

*Balsamic vinaigrette*

*Buttermilk ranch*

**Caesar Salad \$8**

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

*Creamy Caesar*

**Hagerty Estate \$9**

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

*Raspberry vinaigrette*

*Creamy poppy seed*

**Michigan \$9**

Seasonal baby greens topped with apples, dried cherries, crumbled blue cheese, and walnuts.

*Fuji Apple vinaigrette*

*Blue Cheese*

## SANDWICHES &amp; WRAPS

Served with whole fruit, chips, pickle, and cookie

**Smoked Turkey and Dill Havarti \$12**

Smoked Turkey and Havarti cheese with lettuce and tomato on whole wheat bread. Condiment packets included.

**Ham and Swiss on Rye \$12**

Smoked ham, swiss cheese, lettuce and tomato served on Detroit marbled rye bread. Condiment packets included.

**Cherry Chicken Salad Wrap \$13**

Diced chicken breast with celery, dried cherries, mayonnaise, pickled red onion and Dijon mustard served on a spinach wrap.

**Smoked Turkey Club Wrap \$13**

Smoked Turkey, bacon, cheddar cheese, lettuce and tomato served on a spinach wrap. Condiment packets included.

# DISPLAYED APPETIZERS

MINIMUM OF 25 GUEST  
 AVAILABLE TO START BETWEEN 4:00 PM AND 7:00 PM  
 SERVED FOR 1 HOUR AND 30 MINUTES AND THEN REMOVED

(2) hot items and (2) cold items: \$10 per person  
 Additional Hot Item: \$3 per person  
 Additional Cold Item: \$2 per person



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.

**Spanakopita**

Spinach and feta cheese in flaky phyllo crust

**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.

**Chicken Yakitori**

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

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**

**Vegetable Crudité**

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

**Roasted Garlic Hummus Dip**

Served with grilled pita bread. **V**

**Smoked Whitefish Pate**

Presented with grilled baguette and assorted fresh vegetables.

# STATIONS

*MINIMUM OF 25 GUEST*

AVAILABLE TO ADD TO DISPLAYED APPETIZER PACKAGE ONLY

AVAILABLE TO START BETWEEN 4:00 PM AND 7:00 PM  
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**

## DINNER SELECTIONS

MINIMUM 25 GUESTS  
AVAILABLE TO START BETWEEN 5:00PM AND 7:00PM  
INCLUDES COFFEE 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*





# DINNER APPETIZERS

ONLY AVAILABLE WITH DINNER PURCHASE  
AVAILABLE TO START BETWEEN 4:00PM AND 6:00PM  
SERVED FOR 1 HOUR 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.

### Smoked Whitefish Pate

Presented with grilled baguette and assorted fresh vegetables.

### Vegetable Crudité

Assorted garden fresh vegetables with dip. *GF*

### Roasted Garlic Hummus Dip

Served with grilled pita bread. *V*



## HOT SELECTIONS

### Spinach Artichoke Dip

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

### Brats-n-Bourbon

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

### Spanakopita

Spinach and feta cheese in flaky phyllo crust.

## DINNER SALAD &amp; DESSERT

## SALADS

**House**

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

*Dressing: Balsamic vinaigrette & Buttermilk ranch*

**Caesar**

Baby romaine topped with cherry tomatoes, croutons, and shredded parmesan cheese.

*Dressing: Caesar - contains eggs and anchovies and salad is pre-dressed*

**Michigan**

Seasonal baby greens topped with apples, dried cherries, crumbled blue cheese, and walnuts.

*Dressing: Cherry balsamic vinaigrette & Creamy cider dijon dressing*

**Hagerty Estate**

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

*Dressing: Raspberry vinaigrette & Creamy poppy seed*

## DESSERT

**Chocolate Torte**

A flourless dark chocolate torte, served with caramel sauce. Topped with whipped cream. **GF**

**New York Style Cheesecake**

Choice of plain, strawberry swirl, s'more, or pumpkin (seasonal). Topped with whipped cream.

**Key lime Pie**

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

**Cookie Platter**

## DINNER ENTREES

## POULTRY

**Herb Roasted Chicken Thighs - \$28**

Herb rubbed chicken thighs served with apple chutney and bacon.

**Lemon Chicken - \$28**

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

**Chicken Marsala - \$28**

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

## FISH

**Pesto Crusted Grilled Salmon - \$32**

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

**Whitefish with Citrus-Scallion Butter - \$34**

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



## BEEF

**Char-grilled Angus Tri-Tip - \$30**

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

**London Broil - \$30**

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

**Herb Crusted Tenderloin - \$38**

Tenderloin roasted with various herbs and served with demi-glaze and caramelized onions.

# VEGETABLE & STARCH

## VEGETABLE

Roasted Asparagus

Broccolini

Green Beans

Glazed Baby Carrots



## STARCH

Wild Rice

Garlic Smashed Redskins

Classic Mashed Potatoes with Gravy

Roasted Yukon Gold Potatoes

# CASH BAR PACKAGES

AVAILABLE BETWEEN 4 PM AND 10 PM  
40 PERSON MINIMUM REQUIRED

\$400 SALES MINIMUM REQUIRED

## CLASSIC PACKAGE

### Assorted House Wines: \$5

*Chardonnay, Riesling, Pinot Grigio, Cabernet, Merlot*

### Assorted Domestic Bottled Beer: \$4

*Bud Light, Miller Lite, Labatt, Coors Light*

### Assorted Local Beer: \$5

*Bells oberon (seasonal), Bells two hearted, Bells official, Bells amber, Shorts locals light*

### Sodas and Juices: \$2

## PREMIUM PACKAGE

### Assorted Domestic Bottled Beer: \$4

*Bud Light, Miller Lite, Labatt, Coors Light*

### Assorted Local Beer: \$5

*Bells oberon (seasonal), Bells two hearted, Bells official, Bells amber, Shorts locals light*

### Spirits: \$7

*Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Tanqueray Gin, Jameson Irish Whiskey, Jack Daniels Whiskey, Dewars Scotch*

### Assorted Premium and Local Wines: \$8

*\*Selections vary based on availability*

### Sodas and Juices: \$2

\*\*HOST BAR PACKAGES CAN BE CUSTOM BUILT FROM THE ABOVE SELECTIONS. SEE YOUR EVENT PLANNER FOR DETAILS

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