

2021 Hagerty Center Wedding Menu

Northwestern Michigan College



Hagerty Center Weddings

Welcome to the Hagerty Center at Northwestern Michigan College. Our specialized staff of event professionals want to begin by expressing our **CONGRATULATIONS** and best wishes on your engagement!

We know that food is crucial to the success of your event, and we are dedicated to creating delicious cuisine that pairs well with your taste buds and adds excitement to your celebration.

For your special day, we have created complete packages including Appetizers, Dinner and Bar Services to give you an elegant event.

Our staff and management team look forward to sharing in your celebration!

One of the most important elements of your wedding celebration is the cuisine. Our chefs have meticulously planned a variety of fresh seasonal choices to meet your wishes.

Our Chef

We have extensive exposure in creating and executing successful and unforgettable weddings. We work with many vendors and can help recommend services to elevate your once in a lifetime experience.

Our Staff

Payment

The final payment and headcount are due **10 days** in advance of your event. If any additional expenses are incurred during your event, you will be billed after your event. Final payment is due within 30 days of receiving your post event invoice. A 20% service charge, subject to 6% sales tax, is added to all food and beverage. We accept VISA, MasterCard, Discover, American Express, personal checks, and cashier's checks.

Buffet Packages

Let your guests completely customize their meal with our expertly organized buffets. This option allows for a greater quantity of food and the added benefit of allowing guests to pick and choose the perfect meal. Available starting 4 PM – 6:30 PM.

All buffet packages include:

House-made Bread, Coffee & Water Station, and Complimentary Cake Cutting

Classic Buffet \$35

- (3) Displayed appetizers during cocktail hour (1Hour)
- (1) Salad selection served on buffet
- (2) Entrée selections
- (1) Starch Selection
- (1) Vegetable selection



Char-grilled Angus Tri- Tip

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

Herb Roasted Chicken Thighs

Herb rubbed chicken thighs topped with apple chutney and bacon crumbles.

Chicken Marsala

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

Lemon Chicken

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

Pesto Crusted Grilled Salmon

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

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All buffet packages include:

House-made Bread, Coffee & Water Station, and Complimentary Cake Cutting

Deluxe Buffet \$40

- (3) Displayed appetizers during cocktail hour (1 Hour)
- (1) Salad selection served on buffet
- (2) Entrée selections
- (1) Starch Selection
- (1) Vegetable selection



Choice of (2) entrees. Make selections from any of the Classic Buffet items and the following options:

Prosciutto Wrapped Chicken

Chicken breast wrapped with prosciutto and provolone. Served with smoked tomato cream sauce.

London Broil

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

Whitefish with Citrus-Scallion Butter

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

Additional \$3 per person

Peppercorn Roasted Tenderloin

Peppercorn Crusted Beef Tenderloin. Roasted and served with demi-glace and caramelized onions.

additional \$7 per person

Displayed Appetizers

Maximum Service 1 Hour

Hot Displays

(max of 2 per package)

Brats-n-Bourbon

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

Chicken Quesadillas

Grilled chicken, refried beans, and Mexican cheese
Wrapped in a flour tortilla, finished on the grill. Served with sour cream and fresh pico de gallo.

Chicken Yakitori

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

Italian Meatballs

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

Pork Pot Stickers

Ground pork seasoned with ginger and scallions in a steamed wonton dumpling, served with sweet chili sauce.

Spanakopita

Spinach and feta cheese in flaky phyllo crust.

Spinach Artichoke Dip

Spinach, marinated artichokes, and sun-dried tomatoes blended with cream cheese. Baked and topped with parmesan. Served with grilled crostini.

Displayed Appetizers

Maximum Service 1 Hour

Cold Displays

(max of 2 per package)

Assorted Cheese Platter

A variety of cheeses, 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

A Michigan classic, presented with grilled baguette and assorted fresh vegetables.

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: *Creamy Caesar – salad is pre-dressed*

Michigan

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

Dressing: *Fuji Apple Vinaigrette & Blue Cheese Dressing*

Hagerty Estate

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

Dressing: *Raspberry vinaigrette & Creamy poppy seed*

**** All items are gluten free unless otherwise noted.**

Starch & Vegetable Combination

Vegetable Selection

Roasted Asparagus

Broccolini

Green Beans

Glazed Baby Carrots



Starch Selection

Garlic Smashed Redskins

Roasted Yukon Potatoes

Classic Mashed Potatoes & Gravy

Wild Rice Blend

Children's Plate \$12.00

Ages 10 & Under

Applesauce
Mac & Cheese
Chicken Tenders

**** All items are gluten free unless otherwise noted.**

Bar Packages

With a full-service package, your guests will enjoy an open bar. Packages start as early as 4 PM and end by 10 PM. The below pricing is based per guest, **starting with a 4-hour Minimum**, with additional time available to customize your package. Pricing includes bartending staff, mixers, set-up and break down, full insurance coverage, sodas, mixers, garnishes and alcohol. Guest count will be charged on adults over the age of 21. **Includes a complimentary Champagne toast for the Bridal Party.**

Classic Package \$21

Wines

House Chardonnay
House Riesling
House Pinot Noir
House Cabernet
House Merlot

Draft Beers (2)

(1) Domestic : Bud Light, Miller Lite, Coors Light, Labatt Blue, or Labatt Blue Light

(1) Michigan: Bells Two Hearted Ale, Bells Oberon (seasonal), Bells Official, Bells Amber, Shorts Locals Light

**selections may vary based on availability*

Additional 1 hour bar service \$5.00 per person

Deluxe Package \$27

Liquors

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

Wines

Bowers Harbor Pinot Grigio
CGT Late Harvest Riesling
McManis Chardonnay
McManis Cabernet Sauvignon
Meomi Pinot Noir

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(1) Michigan: Bells Two Hearted Ale, Bells Oberon (seasonal), Bells Official, Bells Amber, Shorts Locals Light

**selections may vary based on availability*

Additional 1 hour bar service \$7.00 per person