



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: \$9

Choice of Three Items: \$11



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 \$16

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 \$17

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

Choice of Two Items: \$6

Choice of Three Items: \$8

Whole Fruit
Greek Yogurt bowl and Granola
House trail mix

Cookies and Brownies
Granola bars
Assorted chips and pretzels

A LA CARTE BEVERAGES

Assorted Sodas - \$2.50 each

Bottled Water - \$2.50 each

Iced Tea - \$30 per gallon

Lemonade - \$30 per gallon

Coffee Station - \$36 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 \$15

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 \$17

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

Artisan Sandwiches \$17

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 \$17

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 \$17

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

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: \$12 per person
 Additional Hot Item: \$3 per person
 Additional Cold Item: \$3 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.

\$6 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.

\$7 per person

BBQ

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

\$7 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.

\$8 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 AVAILABE 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: \$9 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 & 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 - \$29

Herb rubbed chicken thighs served with apple chutney and bacon.

Lemon Chicken - \$30

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

Chicken Marsala - \$31

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

FISH

Pesto Crusted Grilled Salmon - \$35

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 - \$38

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



BEEF

Char-grilled Angus Tri-Tip - \$33

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

London Broil - \$34

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

Herb Crusted Tenderloin - \$40

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: \$6

Chardonnay, Riesling, Pinot Grigio, Cabernet, Merlot

Assorted Domestic Bottled Beer: \$5

Bud Light, Miller Lite, Labatt, Coors Light

Assorted Local Beer: \$6

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

Sodas and Juices: \$2

PREMIUM PACKAGE

Assorted Domestic Bottled Beer: \$5

Bud Light, Miller Lite, Labatt, Coors Light

Assorted Local Beer: \$6

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

Spirits: \$8

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

Assorted Premium and Local Wines: \$9

**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.