

2023 FOOD AND BEVERAGE MENU

THE
Hagerly Center

EVENT & CONFERENCE VENUE
AT NORTHWESTERN MICHIGAN COLLEGE
TRAVERSE CITY, MICHIGAN

BREAK STATION

MINIMUM OF 25 GUESTS

SERVED FOR 1 HOUR AND THEN REMOVED
AVAILABLE BETWEEN 10:00 AM AND 4:00 PM

Choice of Two Items: \$8 per person

Choice of Three Items: \$10 per person

Whole Fruit

Assorted Greek Yogurt and Granola

House trail mix

Great Lakes potato chips and pretzels

Pita chips with roasted red pepper hummus

Cookies and Brownies

Granola bars

Tortilla chips with salsa & guacamole

Fresh vegetables with ranch dip

A LA CARTE BEVERAGES

Orange Juice - \$2.50 each

Assorted Sodas - \$2.50 each

Bottled Water - \$2.50 each

Iced Tea - \$30 per gallon

Lemonade - \$30 per gallon

Coffee, Regular - \$36 per gallon

Coffee, Decaf - \$36 per gallon

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

CREATE YOUR OWN CONTINENTAL

MINIMUM OF 25 GUESTS

ALL BREAKFAST INCLUDES REGULAR COFFEE, HOT TEA AND WATER STATION
SERVED FOR (1) HOUR AND THEN REMOVED

AVAILABLE BETWEEN 7:30 AM AND 10:00 AM

Choice of Two Items: \$10 per person

Choice of Three Items: \$12 per person

Assorted breads and muffins

Fresh fruit display

Assorted Greek yogurt with granola

Assorted bagels & cream cheese

Cinnamon Rolls

Granola cereal with assorted toppings and milk

BREAKFAST BUFFETS

MINIMUM OF 25 GUESTS

Hagerty Breakfast \$19

Fresh fruit display

Scrambled eggs with cheddar cheese

Roasted breakfast potatoes

Choice of:

Applewood Smoked Bacon

or Sage Pork Sausage

Cinnamon French toast sticks

Maple syrup

Ketchup & Assorted Hot Sauces

Mexican Breakfast \$19

Fresh fruit display

Soft shell tortillas

Scrambled eggs with Mexican blend cheese

Chorizo & diced bacon

Fresh Pico de Gallo

Guacamole

Cilantro-spinach blend

Assorted hot sauces

Roasted sweet potato hash with peppers & onions

Churro donuts

Deluxe Breakfast \$20

Fresh fruit display

Greek yogurt and granola

Roasted vegetable frittata

Choice of:

Applewood Smoked Bacon

or Sage Pork Sausage

Roasted breakfast potatoes

Kettle oatmeal with raisins, brown sugar,

walnuts, dried cherries

Ketchup & Assorted Hot Sauces

LUNCH BUFFETS

MINIMUM OF 25 GUESTS

AVAILABLE TO START BETWEEN 11:00 AM AND 1:00 PM

SERVED FOR 1 HOUR AND THEN REMOVED

INCLUDES REGULAR COFFEE, HOT TEA AND WATER STATION

Soups and Salads \$18

House-made bread

House salad

Buttermilk ranch, seasonal vinaigrette,
parmesan, & croutons

Chef's choice cold deli salad

Choice of 1 meat and 1 vegetarian soup:

- Butternut squash **V, GF**
- Broccoli cheddar
- Curry cauliflower coconut **V, GF**
- Tomato basil **V, GF**
- New England clam chowder
- White chicken poblano chili
- Beef chili **GF**
- Chicken and sausage gumbo

Cookies & Brownies

Artisan Sandwiches \$20

Chef's selection of deli sandwiches

Chef's choice vegetarian wrap

Tomato basil soup

House salad

Buttermilk ranch & balsamic

vinaigrette, parmesan, & croutons

Kettle chips

Dill pickles

Cookies & Brownies

Italian \$20

Garlic bread

Italian salad

Red wine vinaigrette, Creamy Caesar,
parmesan, & croutons

Cavatappi pasta with marinara

Penne pasta with pesto cream sauce

Grilled chicken breast

Steamed broccolini

Tiramisu

Mexican Fiesta \$21

Soft flour tortillas

Refried beans

Spanish rice

Seasoned ground beef

Chili-lime grilled chicken

Shredded Mexican blend cheese

Mixed lettuce bowl

Fresh Pico de Gallo

Guacamole

Black bean-corn salsa

Sour cream

Nacho chips

Cookies & Brownies

Asian \$22

Sesame-scallion bread

Asian Chopped Salad

Sesame-ginger dressing, Chinese
mustard vinaigrette, cashews

Teriyaki glazed chicken

Coconut Jasmine Rice

Stir fried vegetables with soy sauce &
sesame oil

Five spice carrot-pineapple cupcakes

Taste of T.C. \$23

Rosemary-parmesan bread and butter

Traverse City salad

Herb balsamic vinaigrette, creamy
poppseed, goat cheese crumbles, sweet &
spicy pecans

Cherry balsamic glazed pork tenderloin
with cider-Dijon cream sauce

Roasted Yukon gold potatoes

Green beans with garlic butter (or
seasonal vegetable)

Cherry crisp with whipped cream

Greek \$23

Grilled pita wedges

Roasted red pepper hummus

Greek salad

Greek vinaigrette, creamy cucumber-dill,
& feta

Lemon chicken

Quinoa and lentil pilaf

Roasted Mediterranean vegetables

Lemon bars & brownies

DISPLAYED APPETIZERS

MINIMUM OF 25 GUESTS

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: \$16 per person
Additional Items: \$4 per person

HOT

Brats-n-Bourbon BBQ

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

Spinach Artichoke Dip

Fresh spinach, artichoke hearts, and 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 and Mexican cheese in a flour tortilla. Grilled and served with fire roasted salsa and sour cream.

Veggie Quesadillas

Roasted Poblano, mushrooms, and pepper jack cheese in a flour tortilla. Grilled and served with Salsa Verde and sour cream.

Pork Pot Stickers

Ground pork with ginger and scallions in a steamed wonton dumpling. Served with sweet chili sauce.

Chicken Yakitori

Boneless grilled chicken thighs on a bamboo skewer. Basted with sesame garlic sauce and garnished with toasted sesame seeds.

Tandoori Chicken Skewers

Boneless grilled chicken thighs on a bamboo skewer. Basted with Indian spiced red curry and served with cucumber yogurt sauce.

Rueben Dip with Rye Crostini

Shaved corned beef, sauerkraut, and thousand island dressing blended with cream cheese. Topped with baby Swiss, baked and served hot with rye crostini.

Crab Cakes

Southern style lump crab cakes served with spicy creole remoulade and lemon wedges.
(\$3 additional charge per person)

COLD

Assorted Cheese and Crackers

Fresh Fruit Display V, GF

Vegetable Display GF

Served with Caramelized Onion Dip

Roasted Red Pepper Hummus V

Served with Grilled Pita Wedges

Smoked Whitefish Pate

Served with Crackers & Cucumber Rounds

Shrimp Cocktail

Served with Lemons and Spicy Cocktail Sauce
(\$2 additional charge per person)

STATIONS

MINIMUM OF 25 GUESTS

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

Chef's Salad - \$8 per person

Mixed greens, cucumber, tomato, carrot, radish, pickled red onion, pepperoncini, boiled egg, diced ham, deli turkey, bacon crumbles, cheddar, parmesan, buttermilk ranch dressing, honey mustard dressing, Italian dressing & croutons. Served with house-made bread.

Italian - \$9 per person

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.

BBQ - \$10 per person

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

Fajita - \$10 per person

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

Sliders - \$10 per person

Char-grilled Angus beef patties with mini brioche buns, assorted cheese, lettuce, tomato, condiments, and sweet potato fries.

DINNER SELECTIONS

MINIMUM 25 GUESTS

AVAILABLE TO START BETWEEN 5:00PM AND 7:00PM

INCLUDES REGULAR COFFEE, HOT TEA 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

Appetizers

Add two cold items and one hot item to a dinner buffet for \$12 per person.
See appetizer menu for selections.

DINNER SALAD & DESSERT

SALADS

House

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

Dressing: Lemon vinaigrette & Buttermilk ranch

Michigan

Seasonal baby greens with Gala apples, dried cherries, pickled red onion, crumbled blue cheese, and walnuts.

Dressing: Balsamic vinaigrette & Creamy blue cheese

Hagerty Estate

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

Dressing: Raspberry vinaigrette & Creamy poppyseed

DESSERT

Chocolate Torte

A flourless dark chocolate torte with caramel sauce and whipped cream. **GF**

New York Style Cheesecake

Cherry or chocolate sauce and whipped cream.

Key lime Pie

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

Cherry Pie

A Traverse City tradition with whipped cream and mint.

Cookie & Brownie Platter

Assorted house made cookies and chocolate fudge brownies.

DINNER ENTREES

POULTRY

Herb Roasted Chicken Thighs - \$32

Garlic & herb rubbed chicken thighs topped with savory apple chutney and bacon.

Cherry Balsamic Glazed Chicken - \$32

Marinated and grilled thighs glazed with a tangy cherry balsamic reduction.

Lemon Chicken - \$34

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

Chicken Marsala - \$35

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

FISH

Blackened Tilapia - \$36

Cajun crusted and topped with blistered tomato-corn relish and parsley.

Pesto Crusted Grilled Salmon - \$38

Salmon fillet lightly grilled and crusted with fresh basil pesto and topped with roasted heirloom cherry tomato compote. *Nut free

Steelhead Trout with Lemon Garlic Butter - \$39

Baked with lemon & garlic butter, lightly dusted with smoked paprika and scallions.

BEEF

Eye of Round Roast Beef - \$35

Dijon, thyme, and garlic crusted. Slow roasted and served with au jus and horseradish cream.

Char-grilled Angus Tri-Tip - \$37

Marinated with rosemary and garlic. Sliced and served with veal demi-glace, roasted red onions, and horseradish cream.

London Broil - \$38

Char-grilled balsamic marinated flank steak. Sliced thin and served with Crimini mushroom demi-glace and roasted red pepper aioli.

Herb Crusted Tenderloin - \$48

Slow roasted and served medium rare with red wine demi-glace, caramelized onions and horseradish cream.

VEGETABLE & STARCH

VEGETABLE

Roasted Asparagus

Steamed Broccolini with butter

Green Beans with garlic butter

Glazed Baby Carrots

Roasted Root Vegetables

(\$1 additional charge per person)

STARCH

Wild Rice Blend

Garlic Smashed Redskins

Classic Mashed Potatoes with Homestyle Gravy

Roasted Yukon Gold Potatoes

Sweet Potato Mash

Roasted Fingerling Potatoes

(\$1 additional charge per person)

BAR PACKAGES

AVAILABLE BETWEEN 4 PM AND 9:30 PM

40 PERSON MINIMUM AND \$400 SALES MINIMUM REQUIRED
CREDIT CARDS ACCEPTED

CASH CLASSIC PACKAGE

Assorted House Wines: \$6

Assorted Domestic Keg Beer: \$5

Assorted Craft Keg Beer: \$6

Coca-Cola products, Lemonade, Iced Tea: \$2

HOSTED CLASSIC PACKAGE

2 hours, \$10 per person

Additional (1) hour \$5 per person

CASH PREMIUM PACKAGE

Assorted Premium and Local Wines: \$9

Assorted Domestic Keg Beer: \$5

Assorted Craft Keg Beer: \$6

Spirits: \$8

Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Tanqueray Gin,
Jameson Irish Whiskey, Jack Daniels Whiskey, Dewar's Scotch,
1800 Tequila

Coca-Cola products, Lemonade, Iced Tea: \$2

HOSTED PREMIUM PACKAGE

2 hours, \$12 per person

Additional (1) hour \$7 per person

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