

Hagerly Center

2024 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!

Our Chef

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 Staff

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.

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, Hot Tea & Water Station

Classic Buffet \$45

**(2) Displayed appetizers during cocktail hour
for 1 hour**

- (1) Salad selection served on buffet**
- (2) Entrée selections**
- (1) Starch Selection**
- (1) Vegetable selection**

**Extra appetizers can be added
for \$4 additional charge per person**

Char-grilled Angus Tri- Tip

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

Cherry Balsamic Glazed Chicken

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

Blackened Tilapia

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

Lemon Chicken

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

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, Regular Coffee, Hot Tea & Water Station

Deluxe Buffet \$50

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

(2) Displayed appetizers during cocktail hour for 1 hour

- (1) Salad selection served on buffet
- (2) Entrée selections
- (1) Starch Selection
- (1) Vegetable selection

Extra appetizers can be added for \$4 additional charge per person

Chicken Marsala

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

London Broil

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

Pesto Crusted Grilled Salmon

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

Herb Crusted Tenderloin

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

\$6 additional charge per person

Displayed Appetizers

Maximum Service 1 Hour

Hot Displays (1) per package

Brats-n-Bourbon BBQ

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

Chicken Quesadillas

Grilled chicken and Mexican cheese in a flour tortilla. Grilled and served with fire roasted salsa and sour cream.

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.

Crab Cakes

Southern style lump crab cakes served with spicy creole remoulade and lemon wedges.

(\$3 additional charge per person)

Italian Meatballs

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

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.

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 *(1 per package)*

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)

Salads

House

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

Dressing: *Lemon vinaigrette & Buttermilk ranch*

Michigan

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

Dressing: *Cherry Vinaigrette & Creamy Blue Cheese Dressing*

Hagerty Estate

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

Dressing: *Raspberry vinaigrette & Creamy poppyseed*

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

Starch & Vegetable Combination

Vegetable Selection

Roasted Asparagus

Steamed Broccoli with butter

Green Beans with garlic butter

Glazed Carrots

Starch Selection

Garlic Smashed Redskins

Roasted Yukon Gold Potatoes

Wild Rice Blend

Sweet Potato Mash

Children's Plate \$15.00

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. Bars open **starting at 4PM and will close for (1) hour during dinner before reopening until 10 PM.** The below pricing is based per guest. Pricing includes bartending staff and full insurance coverage. Guest count will be charged on adults over the age of 21.

Packages include a complimentary Champagne toast for the wedded pair.

Classic Package \$24

Wines

House Chardonnay
House Pinot Grigio
House Pinot Noir
House Cabernet

Draft Beers

Shorts Locals Light
Bells Two Hearted Ale
Right Brain Hawk Owl Amber
Bells Oberon (seasonal)

**selections may vary based on availability*

Deluxe Package \$30

Liquors

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

Wines

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

Draft Beers

Same as Classic Package selections

Bar Mixers

Regular and diet ginger beer, sour mix, margarita mix, Coke products, soda water, tonic, cherries and limes