Our facility offers a wide variety of dishes—from the traditional to the truly unique—all prepared here on our campus, with the freshest ingredients, by our staff of renowned professional chefs, led by Chef Aaron Cook, CEC.

Chef Aaron grew up in Harbor Beach, a small farming community in northern Michigan. Some of his earliest and fondest memories are of cooking Sunday breakfast for his family. The eggs came from a friend that raised chickens, the milk from a local dairy farm, the fresh sausage prepared by his family and the bread baked by his mother. From those humble beginnings, Chef Aaron gained an early appreciation for the value of using the freshest ingredients from the field and stream.

As a teen, Chef Aaron worked as a prep cook under the tutelage of Master Chef Jeffrey Gabriel, also on staff at Schoolcraft College, at a summer resort in his hometown. This experience led Chef Aaron to his decision to pursue a culinary career. While a student in the Culinary Arts program at Schoolcraft, he continued to work for Chef Gabriel at his restaurant, The Farm, in Port Austin, MI. When he graduated in 1997, Chef Aaron was named Executive Chef of The Farm where he remained until 2004 when he rejoined Schoolcraft as the college’s Executive Banquet Chef.

We are happy to assist you in creating meals that will provide you and your guests with the perfect combination of flavor, texture, nutrition and cost.

We look forward to working with you. Bon appetit.

Tom Savage
Director of Food Service
Schoolcraft College
Breakfast and Brunch Service

**Boxed Breakfast**

- **Healthy Breakfast Box** $6.25
  Yogurt, whole fruit, freshly baked muffin, and bottled juice.

- **Hot Breakfast Box** $6.25
  Choice of egg and cheese biscuit, or sausage, egg and cheese biscuit; hash brown, whole fruit, and bottled juice.

**Breakfast Buffets**

- **Continental Buffet** $6.50
  Assortment of freshly baked muffins, doughnuts, bagels, and danishes; assorted fruit juices, bottled water, coffee, tea and decaf.

- **Healthy Buffet** $7.25
  Plain yogurt, granola, fresh fruit, mini muffins, mini bagels, oatmeal; assorted fruit juices, bottled water, coffee, tea and decaf.

- **Executive Buffet** $8.50
  Assortment of freshly baked muffins, doughnuts, bagels, and danishes; fresh fruit, assorted fruit juices, bottled water, coffee, tea and decaf.

- **Light Business Breakfast** $8.95
  Fresh fruit, scrambled eggs, assortment of freshly baked muffins, doughnuts, bagels, and danishes; assorted fruit juices, bottled water, coffee, tea and decaf.

- **Wake-Up Buffet** $12.75
  Assortment of freshly baked muffins, doughnuts, bagels, and danishes; fresh fruit, freshly scrambled eggs, sausage links, bacon, hash browns, assorted fruit juices, coffee, tea and decaf.

**Table Service**

Table Service is only available in the VisTaTech Center and Waterman Wing.

- **Business Breakfast** $9.50
  Scrambled eggs, hash browns, bacon, croissants, assorted fruit juice, coffee, tea and decaf.

- **Hearty Breakfast** $9.50
  Buttermilk pancakes with butter and syrup, scrambled eggs, bacon, assorted fruit juice, coffee, tea and decaf.
  *Available as table service or buffet

**Special Packages**

- **All Day Snack Service** $15.00
  Assortment of freshly baked muffins, doughnuts, bagels, and danishes; all day beverages to include assorted fruit juices, bottled water, coffee, tea, and soda; chef’s choice mid-morning snack; chef’s choice afternoon snack (sweet & salty options).

- **Half Day Snack Service** (a.m. only) $10.00
  Assortment of freshly baked muffins, doughnuts, bagels, and danishes; beverages to include assorted fruit juices, bottled water, coffee, tea, and soda; chef’s choice mid-morning snack.

- **All Day Beverage Service** $7.00
  Assorted beverages to include fruit juices, bottled water, coffee, tea and soda.

**Upgrades and Add Ons**

- Oatmeal ........................................................................................................ $1.25
- Yogurt ........................................................................................................ $1.25
- Assorted fruit juices .................................................................................. $1.50
- Refresh of coffee, tea and decaf ................................................................. $1.50
- Soft drinks .................................................................................................. $1.50
- Scrambled eggs .......................................................................................... $1.75
- Fresh fruit tray ............................................................................................ $2.00
- Linens .......................................................................................................... $2.50
- Breakfast sandwich ..................................................................................... $3.00
Luncheon Entrées

Boxed Lunches

Henry’s Box Lunch.......................... $8.95
Croissant sandwich with smoked turkey breast, Virginia forest ham, sliced roast beef, tuna or portobello, with lettuce, cheese and tomato; chips, two freshly baked cookies, whole fruit, and soft drinks.

Gourmet Box Lunch......................... $9.95
Choice of gourmet sandwich:
• Pastrami on rye with swiss cheese and caramelized onions
• Smoked turkey ciabatta with dill havarti, smoked bacon, chipotle mayonnaise, lettuce and tomato
• Roast turkey club on wheat with bacon, crisp romaine, and tomato
• Grilled portobello on an onion roll with provolone cheese, marinated tomatoes, and lettuce
• Greek chicken lavash with olive tapenade, tomato, lettuce, and feta cheese
Chips or pretzels, two freshly baked cookies, whole fruit, and soft drinks.

Gourmet Salad Box Lunch.................... $9.95
Choice of salad:
• Roasted chicken salad with walnuts, grapes, and dill dressing
• Vegetarian hummus and tabbouleh with pita bread
• Asian salad with lo mein noodles, vegetables, and sweet teriyaki dressing
• Pesto tuna salad with sun dried tomatoes and pita bread
Roll and butter, two freshly baked cookies, whole fruit, and soft drinks.

Luncheon Buffets

Deli Wrappers .................................. $9.25
Assorted smoked turkey breast, Virginia forest ham, tuna, Quinoa pilaf, with cheese, crisp romaine and tomato; chips, cookies, coffee, tea, soft drinks and bottled water.
Served on disposable dinnerware

Pizza Buffet ................................... $9.95
Choice of: Vegetarian, cheese, pepperoni, all meat or supreme.
Salad with accompaniments and dressing; bread sticks, brownies or cookies, coffee, tea, soft drinks and bottled water.
Served on disposable dinnerware

Sandwich Buffet.............................. $10.50
Sliced roast beef, Virginia forest ham and smoked turkey breast; (vegetarian sandwich filling available upon request) freshly baked rolls, potato salad, coleslaw, fruit platter, brownies or cookies, coffee, tea, soft drinks, and bottled water.
Served on disposable dinnerware

Chef’s Choice Buffet ......................... $11.75
Assorted breads, butter, two hot entrees, three salads, a starch, a vegetable, dessert, coffee, tea, soft drinks and bottled water.

Chef’s Choice Soup and Salad Bar ........ $11.75
Chef’s choice soup, Chef’s choice salad bar toppings, assorted breads, butter, dessert, coffee, tea, soft drinks and bottled water.

“Tail-Gater” Buffet......................... $11.95
Coney dogs, kielbasa and kraut, grilled burgers with all accompaniments, potato salad, coleslaw, watermelon, chips, brownies, coffee, tea, soft drinks and bottled water.

Grilled Chicken and Beef Fajita Fiesta ........ $12.95
Marinated achiote grilled chicken, chili roasted ground beef, flour tortillas, corn taco shells, rice, refried beans, sour cream, guacamole, cheese, diced tomatoes, choice of dessert, coffee, tea, soft drinks and bottled water.

Pasta Italiano Bar.......................... $12.95
Cheese tortellini, spinach fettuccine, classic alfredo, tomato basil or traditional bolognese sauces, meat lasagna, Italian green beans, garlic bread, salad, parmesan cheese, choice of dessert, coffee, tea, soft drinks and bottled water.

Southern BBQ Buffet...................... $12.95
Country fried chicken, pulled BBQ pork, maple cured baked beans, freshly baked cornbread, buttermilk-mashed potatoes and country gravy, collard greens, coleslaw, choice of dessert, coffee, tea, soft drinks and bottled water.

Executive Buffet............................ $14.95
Select two entrees, one vegetable, one starch, three salads, and a dessert from the dinner buffet menu.

Vegetarian Item

© Vegetarian Item
**Table Service**

Includes entrée, salad, roll, butter, dessert, coffee, tea, and water service. Table service is only available in the VisTaTech Center and Waterman Wing.

- **Roasted Portobello Mushroom 🌶 .. $9.95**
  Portobello mushroom with barley risotto and tomato relish.

- **Roast Sirloin French Dip ............. $9.95**
  Aged roast sirloin, melted Swiss cheese, crispy fried onion rings, coleslaw, and garlic au jus.

- **Asian Chicken Salad ................ $10.75**
  Soup du jour, Asian grilled chicken breast, seasonal field greens, toasted almonds, peppers, mandarin oranges, crisp wontons, rice noodles, and soy ginger vinaigrette.

- **Michigan Dried Cherry Chicken Salad ................... $10.75**
  Soup du jour, grilled breast of chicken, baby greens, dried cherries, blue cheese crumbles, red onion, and raspberry maple vinaigrette.

- **Chicken Cordon Bleu ................. $11.45**
  Stuffed breast of chicken with Arkansas forest ham, aged Swiss cheese, rice pilaf and lemon caper sauce, sautéed vegetable.

- **Coriander and Fennel Crusted Pork Loin .................. $11.45**
  Savory pork loin, roasted garlic mashed potatoes, stewed apples, crisp sweet potatoes, and cider jus lié.

- **Fettuccine with Grilled Chicken...... $11.45**
  Tender chicken breast grilled to perfection, roasted red peppers, asparagus, portobello mushrooms, and parmesan alfredo sauce.

- **Potato Encrusted Whitefish.......... $11.45**
  Great Lakes whitefish, sautéed vegetables, rice pilaf, and gravy mustard beurre blanc.

- **Butternut Squash Ravioli 🌽 ....... $11.45**
  Ravioli with Swiss chard and a browned butter maple sauce.

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**Pan Seared Chicken Breast.......... $11.45**

Accompanied by basmati rice pilaf and seasonal vegetables.

**Choice of one:**

- Florentine sauce with spinach, garlic, and sauce supreme
- Marsala sauce with sautéed mushrooms, shallots, and Marsala wine
- Mustard beurre blanc—a velvety butter sauce with whole grain mustard
- Picatta—sautéed mushrooms, capers, artichokes, and lemon essence
- Country gravy—an old-fashioned favorite using the natural drippings from the chicken
- Tosca—parmesan and egg battered chicken breast, topped with marinara sauce
- Lemon caper—fresh lemon juice and capers accent this tangy sauce
- Alfredo—a parmesan cheese and garlic enhanced cream sauce
- Pineapple salsa—a perfect blend of natural pineapple sweetness with a touch of jalapeno
- Poultry jus lié—a natural reduction of brown poultry broth
- Roasted mushroom ragout—mixed roasted mushrooms, creamed and finished with a little brown sauce
- Provencal—stewed tomatoes, capers, onion, garlic and fresh herbs

Vegetarian Item
## Snack Service

### Snacks (per person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water service without food service</td>
<td>$1.00</td>
</tr>
<tr>
<td>Whole fresh fruit</td>
<td>$1.00</td>
</tr>
<tr>
<td>Assorted candy bars</td>
<td>$1.00</td>
</tr>
<tr>
<td>Assorted Made-Rite® Michigan potato chips</td>
<td>$1.25</td>
</tr>
<tr>
<td>Rice Krispies Treats®</td>
<td>$1.25</td>
</tr>
<tr>
<td>Soft pretzel with cheese sauce, and cranberry mustard</td>
<td>$1.50</td>
</tr>
<tr>
<td>Assorted mini sweets</td>
<td>$1.50</td>
</tr>
<tr>
<td>Ice cream bar</td>
<td>$1.50</td>
</tr>
<tr>
<td>Assorted cookies or brownies</td>
<td>$1.50</td>
</tr>
<tr>
<td>Fresh buttery popcorn</td>
<td>$1.50</td>
</tr>
<tr>
<td>Punch</td>
<td>$1.50</td>
</tr>
<tr>
<td>Trail mix</td>
<td>$1.50</td>
</tr>
<tr>
<td>Assorted granola bars</td>
<td>$1.75</td>
</tr>
<tr>
<td>Sea salt roasted mixed nuts</td>
<td>$1.75</td>
</tr>
<tr>
<td>International cheese and Michigan-made Keebler® crackers</td>
<td>$1.75</td>
</tr>
<tr>
<td>Salsa and chips</td>
<td>$2.00</td>
</tr>
<tr>
<td>Crisp crudités and dip</td>
<td>$2.00</td>
</tr>
<tr>
<td>Seasonal fruit platter</td>
<td>$2.00</td>
</tr>
<tr>
<td>Spanikopita</td>
<td>$2.00</td>
</tr>
<tr>
<td>Santa Fé chicken egg rolls with chipotle ranch sauce</td>
<td>$2.00</td>
</tr>
<tr>
<td>BBQ roasted mushrooms</td>
<td>$2.00</td>
</tr>
<tr>
<td>Assorted fruit juice</td>
<td>$2.25</td>
</tr>
<tr>
<td>Bottled iced tea</td>
<td>$2.25</td>
</tr>
<tr>
<td>Bottled water</td>
<td>$2.25</td>
</tr>
<tr>
<td>Soft drinks</td>
<td>$2.25</td>
</tr>
<tr>
<td>Coffee or tea</td>
<td>$2.25</td>
</tr>
<tr>
<td>Mexican dip and tortilla chips</td>
<td>$2.25</td>
</tr>
<tr>
<td>Freshly baked coffee cake and biscotti</td>
<td>$2.25</td>
</tr>
<tr>
<td>Hummus and tabbouleh with pita bread</td>
<td>$2.25</td>
</tr>
<tr>
<td>Assorted rolled sandwiches</td>
<td>$2.50</td>
</tr>
<tr>
<td>Swiss cheese fondu with baguette cubes</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chilled smoked whitefish dip and crackers</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chilled shrimp dip and crisp tortilla chips</td>
<td>$2.75</td>
</tr>
<tr>
<td>Antipasto</td>
<td>$2.75</td>
</tr>
<tr>
<td>Assorted house made charcuterie platter</td>
<td>$3.00</td>
</tr>
<tr>
<td>Build your own nacho station</td>
<td>$3.00</td>
</tr>
<tr>
<td>Chocolate fondu with assorted fruits and sweets</td>
<td>$3.00</td>
</tr>
<tr>
<td>Fruit, cheese and cracker tray</td>
<td>$3.00</td>
</tr>
<tr>
<td>Snack box (beverage, fruit, chips and cookie)</td>
<td>$6.00</td>
</tr>
</tbody>
</table>
### Hors d’Oeuvres

#### Hot and Cold Hors d’Oeuvres

**Our Traditional Seven and Seven...$13.95**
Per person, served on china for two hours. Linens and beverages not included.

**Seven Hot**
- Swedish meatballs with brown sauce
- Mussels a la marinére
- Chicken wings with garlic and black pepper
- Spanikopita
- Vegetarian egg rolls with Thai dipping sauce
- Warm chipotle cheddar cheese seafood dip with pita chips
- Chef’s hors d’oeuvre of the day

**Seven Cold**
- Fresh crudités with herb dipping sauce
- Assorted charcuterie platter
- International cheese and crackers
- Fresh fruit platter
- Shrimp and avocado cocktail with crisp tortillas
- Chef’s hors d’oeuvre of the day
- Chef’s choice pastries

**Five and Five .........................$11.00**
Choose five hot and five cold options from above. Per person, served on china for two hours. Linens and beverages not included.

#### Additional Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salsa and tortilla chips</td>
<td>$1.25</td>
</tr>
<tr>
<td>BBQ glazed bacon and water chestnuts</td>
<td>$1.35</td>
</tr>
<tr>
<td>Sautéed scallops in shallot and white wine sauce</td>
<td>$1.35</td>
</tr>
<tr>
<td>Traditional hummus with endive and toasted pita bread</td>
<td>$1.35</td>
</tr>
<tr>
<td>Mexican dip and chips</td>
<td>$1.40</td>
</tr>
<tr>
<td>Assorted petite quiches</td>
<td>$1.50</td>
</tr>
<tr>
<td>Crispy risotto cake with goat cheese and artichoke tapenade</td>
<td>$1.50</td>
</tr>
<tr>
<td>Grilled eggplant cannolis stuffed with chevre cheese</td>
<td>$1.50</td>
</tr>
<tr>
<td>Swedish meatballs with brown sauce</td>
<td>$1.50</td>
</tr>
<tr>
<td>Wild mushroom, spinach and feta empanada</td>
<td>$1.50</td>
</tr>
<tr>
<td>Jumbo shrimp cocktail</td>
<td>$1.50</td>
</tr>
<tr>
<td>Smoked Norwegian salmon on cocktail rye with dill mayonnaise</td>
<td>$1.50</td>
</tr>
<tr>
<td>Mini crab cakes with fresh tomato coulis</td>
<td>$1.75</td>
</tr>
<tr>
<td>Oysters Rockefeller</td>
<td>$1.75</td>
</tr>
<tr>
<td>Teriyaki grilled chicken wings</td>
<td>$1.75</td>
</tr>
<tr>
<td>BBQ pork ribs</td>
<td>$2.00</td>
</tr>
<tr>
<td>Grilled vegetable quesadillas</td>
<td>$2.00</td>
</tr>
<tr>
<td>Assorted sushi platter</td>
<td>$2.00</td>
</tr>
<tr>
<td>Warm crab dip with grilled pita bread</td>
<td>$2.50</td>
</tr>
<tr>
<td>International cheese table with fresh fruit</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

Vegetarian Item

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**Vegetarian Item**
Dinner Entrées

Dinner Buffets

Our dinner buffet is set up with serving lines to accommodate your guests. We provide the china, linens, napkins and servers. You may provide table decorations.

$19.95 per person for two entrées
$20.95 per person for three entrées
$1.00 per person for each additional entrée

Prices are based on a guaranteed head count of 25 and include coffee, tea, water service, roll, butter, and dessert.

Entrée: Select Two or Three

Roast sirloin au jus
Seafood penne with baby spinach, mushrooms, and lobster saffron sauce
Grilled breast of chicken Florentine style
Meat or vegetarian lasagna
Roast loin of pork topped with brandied stewed apples
Parmesan crusted whitefish with lemon caper sauce
Southwestern roasted chicken breast with chili and honey glaze
Herb crusted Atlantic salmon with lobster tortilla broth
Grilled portobello ravioli with Chardonnay butter sauce
Memphis style BBQ pork ribs
Chicken breast Marsala with sautéed mushrooms and shallots
Stewed beef tips with caramelized onions in a Burgundy jus lie
Vegetarian cannelloni with tomato coulis

Vegetable: Choose One

Whole green beans almondine
Broccoli with lemon butter
Honey glazed carrots
Steamed asparagus with mornay sauce
Sautéed mushrooms with garlic butter
Roasted acorn squash with sweet cream butter and brown sugar
Stir fried vegetables with fresh ginger and garlic
Creamed sweet corn

Starch: Choose One

Parmesan mashed potatoes
Potato leek gratin
Roasted redskin potatoes
Rice pilaf with diced aromatics
Potato gnocchi with Alfredo sauce
New potatoes with parsley
Wild mushroom risotto
Vegetarian fried rice
Spanish rice
Macaroni and cheese
Potato and cheddar cheese pierogies
Roasted red pepper and garlic infused soft polenta
Sweet potato gratin with maple syrup and candied walnuts
Twice baked potato with sour cream, chives and cheddar cheese
Cheese tortellini

Salads: Choose Three

Buffet Includes Mixed Green Salad

Mediterranean pasta salad with feta
Tomato, basil and mozzarella salad
Creamy coleslaw
Cobb salad
Greek salad
Hearts of palm, cucumber and mint salad
German potato salad
Spinach salad with bacon, red onion and eggs
Classic Caesar salad
Fresh vegetable tray with herb dipping sauce
Waldorf salad
Cottage cheese
Fresh seasonal fruit boat
Spicy pea and peanut salad

Desserts: Choose One

Choice of desserts from page 10 of the menu

Vegetarian Item
Table Service
Includes entrée, salad, roll, butter, dessert, coffee, tea, water service, and table linens. Table service is only available in the VisTaTech Center and Waterman Wing.

Herbed Grilled Chicken Breast ...... $17.95
Tender chicken breast, sautéed seasonal vegetable, garlic mashed potatoes, and natural chicken jus lie.

Pan Seared Chicken Breast......... $17.95
Accompanied by basmati rice pilaf and seasonal vegetables.

Choice of one:
• Florentine sauce with spinach, garlic, and sauce supreme
• Marsala sauce with sautéed mushrooms, shallots, and Marsala wine
• Mustard beurre blanc—a velvety butter sauce with whole grain mustard
• Picatta—sautéed mushrooms, capers, artichokes, and lemon essence
• Country gravy—an old-fashioned favorite using the natural drippings from the chicken
• Tosca—parmesan and egg battered chicken breast, topped with marinara sauce
• Lemon caper—fresh lemon juice and capers accent this tangy sauce
• Alfredo—a parmesan cheese and garlic enhanced cream sauce
• Pineapple salsa—a perfect blend of natural pineapple sweetness with a touch of jalapeno
• Poultry jus lie—a natural reduction of brown poultry broth
• Roasted mushroom ragat—mixed roasted mushrooms, creamed and finished with a little brown sauce
• Provencal—stewed tomatoes, capers, onion, garlic and fresh herbs

Apple Cider and Ginger
Roasted Loin of Pork ................. $18.95
Savory pork loin, redskin mashed potatoes, sautéed apples with cinnamon, sweet potato chips, and maple jus lie.

Fettuccine with Grilled Chicken..... $18.95
Tender chicken breast, roasted red pepper, asparagus, baby spinach, and parmesan Alfredo sauce.

Parmesan Crusted Whitefish....... $18.95
Great Lakes whitefish, sautéed vegetable, rice pilaf, and grainy mustard beurre blanc.

Swiss Steak.............................. $18.95
Slow cooked, fork tender beef, redskin mashed potatoes, roasted root vegetable, and cabernet brown sauce.

Vegetarian Canneloni .................. $18.95
Julienne vegetables, ricotta and parmesan cheeses, pesto, roasted tomato sauce, and semolina pasta.

Wild Mushroom Tortellini ............ $18.95
Cheese tortellini, fried artichoke hearts, swiss chard, roasted crimini mushrooms, and Chardonnay white wine sauce.

Maryland Lump Crab
and Maine Lobster Cakes.......... $19.95
Three generous cakes, roasted corn and pepper salsa, rice pilaf, and red pepper remoulade sauce.

Potato Encrusted Atlantic Salmon . $22.50
Farm raised Atlantic salmon, braised baby spinach, leeks, and fresh green beans.

Strolling Dinner ....................... $26.95

Station One
Pasta station including cheese tortellini with a trio of sauces including Alfredo, tomato basil, and traditional meat sauce.

Station Two
Jumbo lump crab cakes on a bed of sautéed sweet corn, topped with a roasted red pepper mayonnaise.

Station Three
Sautéed pierogies with various toppings including sour cream, applesauce, and sauerkraut.

Station Four
Teriyaki marinated grilled flank steak and turkey tenderloin carved to order, with steamed white rice and stir fried vegetables.

Station Five
Assorted gourmet cheeses and fresh fruit display.

Station Six
Assorted bite size desserts and gourmet coffee station with assorted syrups, whipped cream, and chocolate shavings.

Vegetarian Item
Desserts

Choice of one dessert with your meal, or purchase desserts separately at $3.00 per person.

- Fruit of the forest pie
- Peach blueberry pie
- Lemon meringue pie
- Chocolate éclairs
- German chocolate cake
- Carrot cake
- Raspberry cream torte
- Strawberry shortcake with whipped cream
- Ice cream or sherbert
- Cheesecake with fruit garnish
- Chocolate dream cake
- Homemade bread pudding with caramel sauce and whipped cream
- Fresh fruit cobbler with whipped cream
- Tiramisu
- Traditional crème caramel
- Lemon cream torte
- Walnut cream torte
- Pumpkin pie
- Southern pecan pie

Premium Desserts

Add $2.00 per person, or $5.00 each if purchased separately.

- Pumpkin cheesecake
- Deep fried cheesecake
- Chocolate chambord mousse with berry sauce
- Bananas Foster pie
- Apple Bavarian tart
- White chocolate éclair cake
- Traditional crème brûlée with fresh fruit garnish
Food Service Policy

Final food and beverage selections are confirmed ten (10) calendar days prior to the event. Reasonable increases to food and beverage selections may be made up to four (4) calendar days prior to the event. A minimum guaranteed guest count must be provided ten (10) calendar days before your event. Charges will be based on the minimum guaranteed guest count or the actual number of guests, whichever amount is greater. We will be prepared to serve up to 5 percent over the guaranteed attendance. All food service in the VisTaTech Center and Waterman Wing will have an 18 percent service charge added to the listed price. Prices provided in this menu are subject to change.

City and county health regulations require that Schoolcraft College not allow any food or beverage to be brought into, or taken from, the facility by our guests. Food and beverages must be consumed on the premises, and are subject to a 6 percent Michigan sales tax. Sales tax-exempt paperwork is required prior to event day.

Company Sponsored, Open Bar

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer</td>
<td>$4.00</td>
</tr>
<tr>
<td>Wine</td>
<td>$5.00</td>
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Cash Bar

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer</td>
<td>$4.00</td>
</tr>
<tr>
<td>Wine</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

VisTaTech Center House Selection

Service Fees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>First hour for each bartender</td>
<td>$40.00</td>
</tr>
<tr>
<td>Each additional hour, per bartender</td>
<td>$18.00</td>
</tr>
</tbody>
</table>

The VisTaTech Center requires one bartender and one server for every 50 guests.

Alcohol may only be served in the VisTaTech Center or Waterman Wing.

Wine list available upon request.