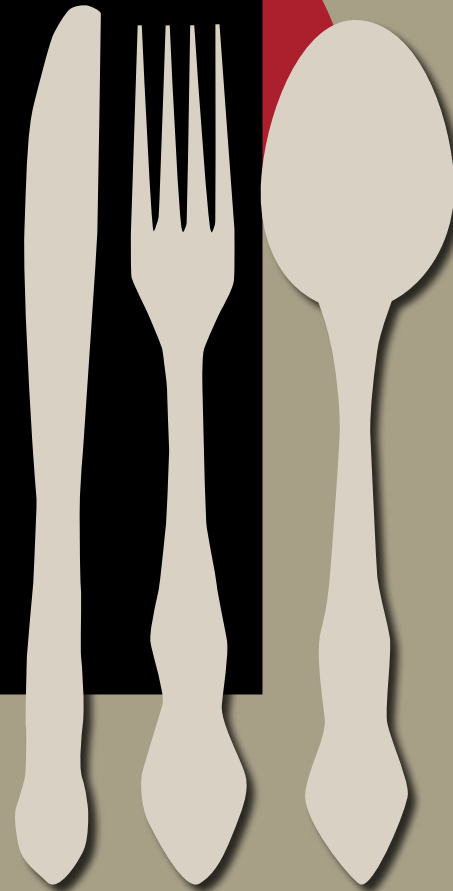


Schoolcraft College
Campus Catering

Menu



Thank you for choosing Schoolcraft College Campus Catering

The VisTaTech Center at Schoolcraft College is dedicated to providing banquet and catering services that offer superior quality, efficiency and service. Our catering staff is ready to prepare and serve cuisines that will enhance your meeting or event. Our goal is to exceed your expectations with unparalleled service and creative entrée selections with the flexibility and variety you deserve.

Our full catering menu offers a wide variety of dishes from the traditional to the truly unique, all prepared here on the Schoolcraft College campus with the freshest ingredients by our staff of renowned professional chefs.



Breakfast Buffets

Includes assorted fruit juice, coffee, tea, decaf, bottled water, iced tea, assorted soft drinks, and disposable dinnerware.

Minimum Order: 10 people (90 minute service)

Continental Buffet ⑤\$6.75

Assortment of freshly baked muffins, doughnuts, bagels, and danishes.

Healthy Buffet ⑤\$7.25

Assorted individual yogurts, individual granola, fresh fruit, mini muffins, and mini bagels.

Executive Buffet ⑤\$8.75

Assortment of freshly baked muffins, doughnuts, bagels, danishes, and fresh fruit.

Cereal and Yogurt Buffet ⑤\$9.00

Warm oats, Greek yogurt, variety of cold cereals with granola, peanut butter, brown sugar, mixed nuts, fresh berries, and milk. Available in the VisTaTech Center and Waterman Wing.

Light Business Breakfast ⑤\$9.25

Fresh fruit, scrambled eggs, assortment of freshly baked muffins, doughnuts, bagels, and danishes. Available in the VisTaTech Center and Waterman Wing.

Premium Breakfast Buffets

Includes assorted fruit juice, coffee, tea, decaf, bottled water, iced tea, assorted soft drinks, linens, and china.

Minimum Order: 10 people (90 minute service)

- You may provide table decorations.
- Available in the VisTaTech Center & Waterman Wing.
- Table linens available in DiPonio & Waterman Wing.

Wake-Up Buffet\$12.95

Assortment of freshly baked muffins, doughnuts, bagels, and danishes; fresh fruit, freshly scrambled eggs, sausage links, bacon, and hash browns.



Breakfast Table Service

Includes coffee, tea, decaf, water service, linens, and china.

Minimum Order: 12 people (One hour service)

- You may provide table decorations.
- Available in the VisTaTech Center & Waterman Wing.
- Table linens available in DiPonio & Waterman Wing.
- Soft drinks/fruit juice available at an additional cost.

Business Breakfast\$9.75

Scrambled eggs, hash browns, bacon, and croissants.

Egg Strudel\$10.25

Creamy scrambled eggs, wilted mushrooms, and Dearborn ham wrapped in crisp phyllo with fresh tomato coulis.

Cheddar, Spinach, and

Boursin Omelette ⑤\$10.25

Fresh baked scones and butter.



Breakfast Enhancements

Available in the VisTaTech Center & Waterman Wing.

Bacon.....	\$2.00
Hashbrowns.....	\$2.00
Sausage.....	\$2.00
Yogurt ⑤ ⑥.....	\$1.25
Hard boiled eggs ⑤ ⑥.....	\$1.50
Scrambled eggs with cheddar ⑤ ⑥.....	\$1.75
Fresh fruit tray ⑤ ⑥.....	\$2.00
Linens (white).....	\$2.50
Extra table setting (linens, napkins, silverware).....	\$10.00
Extra water goblet service.....	\$1.00
Bud vase of flowers.....	\$5.00

Breakfast Vouchers\$9

Maximum Headcount: 35

⑤ Vegetarian Item

⑥ Gluten Free

Luncheon Entrées

Box Lunches

Includes assorted soft drinks and disposable dinnerware.

Minimum Order: 10 people (One hour service)

Gourmet Box Lunch\$10.95

Includes assorted chips, cookies, and whole fruit.

Select up to three varieties:

- Pesto tuna salad, crisp lettuce, tomato, and cheddar cheese on a buttery croissant
- Asian vegetable lawash wrap with rice noodles, julienne vegetables, and sesame garlic dressing (V)
- Greek chicken lawash wrap with olive tapenade, tomato, lettuce, and feta cheese
- Ham and cheddar croissant, crisp lettuce, and tomato
- Roasted tomato and fresh mozzarella, arugula, balsamic dressing, on toasted ciabatta (V)
- Italian hero submarine with salami, ham, and pepperoni, pepper rings, tomato, crisp lettuce, provolone, and basil vinaigrette
- Chicken Caesar lawash wrap with parmesan cheese and romaine lettuce
- Buffalo chicken lawash wrap with crisp lettuce, tomato, and bleu cheese
- Roast beef on ciabatta, brown mustard aioli, cheddar cheese, crisp lettuce, and tomato
- Turkey and swiss croissant, crisp lettuce, and tomato



Gourmet Salad Box Lunch\$10.95

Includes rolls, butter, cookies, and whole fruit.

Select up to three varieties:

- Vegetarian hummus and tabbouleh with pita bread (V)
- Michigan cherry chicken salad featuring grilled chicken breast, red onion, cucumber, and dried cherries (G)
- Traditional cobb salad with turkey, avocado, tomato, olives, bleu cheese, bacon, and egg (G)
- Spinach, bacon, red onion, hard boiled egg, and tarragon dressing (G)
- Asian salad with sesame noodles, vegetables, and sweet teriyaki dressing (V)
- Pesto tuna salad with fresh and sun dried tomatoes (G)
- Mediterranean pasta salad with Kalamata olives, vegetables, and feta cheese (V)
- Arugula, shaved fennel, quinoa, and citrus-yogurt dressing (V) (G)
- German style potato salad with bacon-thyme vinaigrette (G)
- Caprese salad with basil pesto vinaigrette (V) (G)

Luncheon Buffets

Includes coffee, tea, decaf, bottled water, iced tea, assorted soft drinks, and disposable dinnerware.

Minimum Order: 10 people (One hour service)

Deli Wrappers\$9.50

Assorted smoked turkey breast, Virginia forest ham, tuna, Quinoa pilaf (V), with cheese, crisp romaine and tomato; chips, mixed green salad, and cookies.

Pizza Buffet\$9.95

Choice of: vegetarian, cheese, pepperoni, all meat or supreme. Salad with accompaniments and dressings, bread sticks, and brownies or cookies.

Sandwich Buffet\$10.75

Sliced roast beef, Virginia forest ham and smoked turkey breast (vegetarian sandwich filling available upon request); freshly baked rolls, potato salad, mixed green salad, fruit platter, and brownies or cookies.

Chef's Choice Soup and Salad Bar\$11.75

Chef's choice soup, Chef's choice salad bar toppings, assorted breads, butter, and dessert. Available in the VisTaTech Center and Waterman Wing.

Soups..... \$2.50

Add soup to any luncheon menu selection.

- | | |
|----------------------------|--------------------------|
| Tomato basil bisque (G) | Chicken mulligatawny |
| Traditional minestrone (G) | Cream of broccoli (V) |
| Thai chicken noodle | Cream of peppered onion |
| Beef barley | Quinoa vegetable (V) (G) |
| Veloute of asparagus (V) | American Vidalia onion |
| Beef chili (G) | Puree of field mushroom |

Lunch Vouchers \$10.00

Maximum Headcount: 35



(V) Vegetarian Item

(G) Gluten Free

Premium Luncheon Buffets

Includes coffee, tea, decaf, bottled water, iced tea, assorted soft drinks, chef's choice dessert table, linens, and china.

Minimum Order: 20 people (One hour service)

- You may provide table decorations.
- Available in the VisTaTech Center & Waterman Wing.
- Table linens available in DiPonio & Waterman Wing.

Chef's Choice\$11.95

Assorted breads, butter, two hot entrees, three salads, a starch, and a vegetable.

Chef's Choice Gluten-Free® and/or Vegan®.....\$12.95

Assorted breads, butter, two hot entrees, three salads, a starch, and a vegetable.

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, and jalapenos.

Executive Buffet.....\$14.95

Select from page 9, two entrees, one vegetable, one starch, and two salads. Buffet also includes a mixed green salad.

Pasta Italiano Bar\$15.95

Cheese tortellini, gluten free penne, char grilled chicken breast, Italian meatballs, parmesan alfredo, tomato basil or traditional bolognese sauces, green beans, garlic bread, arugula salad, and parmesan cheese.



Luncheon Table Service

Includes entree, salad, roll, butter, dessert, coffee, tea, decaf, water service, linens, and china.

Minimum Order: 12 people (One hour service)

- You may provide table decorations.
- Available in the VisTaTech Center & Waterman Wing.
- Table linens available in DiPonio & Waterman Wing.
- Soft drinks available at an additional cost.

Chef's Choice Entrée.\$11.95

Chef's choice vegetable and starch.

Chef's Choice Gluten-Free® or Vegan® Entrée\$12.95

Completely gluten-free or vegan meal.

Char Grilled Chicken Breast, Shrimp, Flank Steak, or Quinoa Cake®.....\$12.95

Accompanied by potato gratyere gratin and seasonal vegetables.

Choice of one sauce:

- 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—sauteed mushrooms, capers, artichokes, and lemon essence
- Sun dried and fresh tomato relish®
- Lemon caper—fresh lemon juice and capers accent this tangy sauce
- Alfredo—a parmesan cheese and garlic enhanced cream sauce®
- Poultry jus lie—a natural reduction of brown poultry broth
- Roasted mushroom ragot—mixed roasted mushrooms, creamed and finished with a little brown sauce
- Tomato tarragon relish®

Available as a Duo Plate for an Additional.....\$2.00 per person

Choice of two proteins and two sauces.

Gourmet Entrée Salad\$11.95

Includes rolls, butter, cookies, and whole fruit.

Select up to two varieties:

- Vegetarian hummus and tabbouleh with pita bread®
- Michigan cherry chicken salad featuring grilled chicken breast, red onion, cucumber, and dried cherries®
- Traditional cobb salad with turkey, avocado, tomato, olives, bleu cheese, bacon, and egg®
- Spinach, bacon, red onion, hard cooked egg, and tarragon dressing®
- Asian salad with sesame noodles, vegetables, and sweet teriyaki dressing®
- Pesto tuna salad with fresh and sun dried tomatoes®
- Mediterranean pasta salad with Kalamata olives, vegetables, and feta cheese®
- Arugula, shaved fennel, quinoa, and citrus-yogurt dressing®
- German style potato salad with warm bacon vinaigrette®
- Caprese salad with basil pesto vinaigrette®



® Vegetarian Item

® Gluten Free

Snack Service

Snack Service Packages

Includes bottled water, iced tea, assorted soft drinks, coffee, tea, decaf, and disposable dinnerware.

Available in the VisTaTech Center & Waterman Wing.

Minimum Order: 10 people

All Day Snack Service\$15.00 (8 hour service)

Chef's choice assortment of freshly baked pastries, mid-morning snacks, and afternoon sweet and salty snacks.

Healthy Chef's Choice Snack Service available for an additional.....\$2.00 per person

All Day Beverage Service\$7.00 (8 hour service)

Half Day Snack Service\$10.00 (4 hour service - a.m. only)

Chef's choice assortment of freshly baked pastries and mid-morning snacks.

Healthy Chef's Choice Snack Service available for an additional.....\$1.00 per person

Half Day Snack Service\$10.00 (4 hour service - p.m. only)

Chef's choice assortment of sweet and savory snacks and prepackaged snacks.

Healthy Chef's Choice Snack Service available for an additional.....\$1.00 per person

Half Day Beverage Service\$4.50 (4 hour service)

Sugar Rush Snack Service\$7.00 (2 hour service)

Chef's choice assortment of sweets, candies, and chocolates.

Cinema Break ⑤\$10.00 (2 hour service)

Chef's choice assortment of sweet and salty snacks.

Snacks

Minimum Order: 10 people

(2 hour service for perishable items)

Bagels with cream cheese ①.....\$2.25

Candy bars, assorted.....\$1.00

Charcuterie platter, assorted ④ ①.....\$3.00

Available in the VisTaTech Center & Waterman Wing.

Coffee cake or mini muffins ①.....\$1.50

Cookies or brownies, assorted ①.....\$1.75

Danish pastries or muffins ①.....\$2.25

Doughnuts, assorted ①.....\$1.75

Fruit, cheese, and cracker tray ①.....\$3.00

Fruit platter, seasonal ⑤ ④ ①.....\$2.00

Granola bars, individual bars assorted.....\$1.75

Hummus and tabbouleh with pita bread ①.....\$2.25

Mini sweets, assorted ①.....\$2.00

Nacho station (build your own) ④ ①.....\$2.50

Available in the VisTaTech Center & Waterman Wing.

Popcorn, individual bags ④.....\$1.50

Potato chips, individual bags assorted ④.....\$1.25

Snack box (beverage, fruit, chips, and cookie)\$6.00

Trail mix, individual packets.....\$1.75



Beverages

Minimum Order: 10 people

Coffee or tea.....\$2.00

Fruit juice, assorted.....\$2.00

Hot cocoa.....\$1.50

Iced tea.....\$2.00

Lemonade (dispenser).....\$1.50

Punch (dispenser).....\$1.50

Soft drinks.....\$2.00

Spiced cider.....\$1.50

Water, bottled.....\$2.00

Water service without food service (dispenser) ..\$1.00

Available in the VisTaTech Center & Waterman Wing.

⑤ Vegetarian Item

④ Gluten Free

① Perishable

Hot and Cold Hors d'Oeuvres

China included; linens and beverages sold separately.
Available in the VisTaTech Center & Waterman Wing.
Minimum Order: 25 people (2 hour service)

Seven and Seven.....\$13.95

Seven Hot

- Spicy green curry meatballs
- Mussels ala marinère Ⓞ
- Tennessee whiskey bbq glazed chicken wings
- Spanakopita ♡
- Spinach and artichoke rangoon ♡
- Smoked salmon queso dip, crisp tortilla chips Ⓞ
- Chef's hors d'oeuvre of the day

Seven Cold

- Garden fresh vegetables and dip ♡ Ⓞ
- Antipasto platter with marinated vegetables, dry aged meats, cheese, and olives Ⓞ
- International cheese and crackers ♡
- Fresh fruit platter ♡ Ⓞ
- Smoked salmon platter with hard cooked egg, capers, onion, and dill Ⓞ
- Traditional hummus, Kalamata olives, and olive oil drizzle ♡ Ⓞ
- Chef's choice pastries

Five and Five.....\$11.00

Choose five hot and five cold options from above.



À la carte Hors d'Oeuvres

Disposable dinnerware included.

Available in the VisTaTech Center & Waterman Wing.

Minimum Order: One dozen (2 hour service)

All à la carte options \$20.00 per dozen (includes all items on list)

- Chicken satays, red chili glaze Ⓞ
- Smoked Great Lakes whitefish bruschetta
- Crispy risotto cake with goat cheese and artichoke tapenade ♡
- Egg rolls, vegetarian, with Thai dipping sauce ♡
- Individual crudités with herb dipping sauce ♡ Ⓞ
- Fresh fruit skewers ♡ Ⓞ
- Grilled eggplant cannolis stuffed with chevre cheese ♡ Ⓞ
- International cheese and crackers ♡
- Petite quiches, assorted
- Shrimp and avocado cocktail Ⓞ
- Spanakopita ♡
- Traditional hummus with Kalamata olives and toasted pita bread ♡
- Spinach and artichoke rangoon ♡
- Hawaiian ahi tuna poke Ⓞ
- Caprese bruschetta ♡



♡ Vegetarian Item

Ⓞ Gluten Free

Dinner Entrées

Box Dinners

Includes assorted soft drinks and disposable dinnerware.

Minimum Order: 10 people (One hour service)

Gourmet Box Dinner\$10.95

Includes assorted chips, cookies, and whole fruit.

Select up to three varieties:

- Pesto tuna salad, crisp lettuce, tomato, and cheddar cheese on a buttery croissant.
- Asian vegetable lawash wrap with rice noodles, julienne vegetables, and sesame garlic dressing (V)
- Greek chicken lawash wrap with olive tapenade, tomato, lettuce, and feta cheese.
- Ham and cheddar croissant, crisp lettuce, and tomato.
- Roasted tomato and fresh mozzarella, arugula, balsamic dressing, on toasted ciabatta (V)
- Italian hero submarine with salami, ham, and pepperoni, pepper rings, tomato, crisp lettuce, provolone, and basil vinaigrette.
- Chicken Caesar lawash wrap with parmesan cheese and romaine lettuce.
- Buffalo chicken lawash wrap with crisp lettuce, tomato, and bleu cheese.
- Roast beef on ciabatta, brown mustard aioli, cheddar cheese, crisp lettuce, and tomato.
- Turkey and swiss croissant, crisp lettuce, and tomato.



(V) Vegetarian Item

(G) Gluten Free

Gourmet Salad Box Dinner\$10.95

Includes rolls, butter, cookies, and whole fruit.

Select up to three varieties:

- Vegetarian hummus and tabbouleh with pita bread (V)
- Michigan cherry chicken salad featuring grilled chicken breast, red onion, cucumber, and dried cherries (G)
- Traditional cobb salad with turkey, avocado, tomato, olives, bleu cheese, bacon, and egg (G)
- Spinach, bacon, red onion, hard cooked egg, and tarragon dressing (G)
- Asian salad with sesame noodles, vegetables, and sweet teriyaki dressing (V)
- Pesto tuna salad with fresh and sun dried tomatoes (G)
- Mediterranean pasta salad with Kalamata olives, vegetables, and feta cheese (V)
- Arugula, shaved fennel, quinoa, and citrus-yogurt dressing (V) (G)
- German style potato salad with bacon-thyme vinaigrette (G)
- Caprese salad with basil pesto vinaigrette (V) (G)

Dinner Buffets

Includes coffee, tea, decaf, bottled water, iced tea, assorted soft drinks, and disposable dinnerware.

Minimum Order: 10 people (One hour service)

Pizza Buffet\$9.95

Choice of: vegetarian, cheese, pepperoni, all meat or supreme. Salad with accompaniments and dressing, bread sticks, and brownies or cookies.

Dinner Vouchers\$11



Strolling Dinner Buffet

Includes coffee, tea, decaf, bottled water, iced tea, assorted soft drinks, linens, and china.

Minimum Order: 20 people (2 hour service)

- You may provide table decorations.
- Available in the VisTaTech Center & Waterman Wing.
- Table linens available in DiPonio & Waterman Wing.

Strolling Michigan Dinner\$26.95

Station One

German fried chicken, braised red cabbage, spaetzli, chilled navy bean salad, and raisin bread

Station Two

Smoked whitefish cakes, roasted garlic aioli, kale and apple slaw, and mixed greens salad

Station Three

Smoked polish sausage, sautéed pierogies with various toppings including sour cream, applesauce, and sauerkraut

Station Four

Mashed potato bar with cheddar cheese, chives, bacon, broccoli, diced tomatoes, and cheddar cheese sauce

Station Five

Seasonal vegetables galore, grilled, steamed sautéed, poached, and fresh (V)

Station Six

Assorted cakes, pies, and bite size desserts. Gourmet coffee station with assorted syrups, whipped cream, and chocolate shavings (V)

Premium Dinner Buffets

Includes roll, butter, entrées, starch, vegetable, salads, dessert, coffee, tea, decaf, water service, iced tea, assorted soft drinks, linens, and china.

Minimum Order: 20 people (One hour service)



- You may provide table decorations.
- Available in the VisTaTech Center & Waterman Wing.
- Table linens available in DiPonio & Waterman Wing.

\$18.95 per person for chef's choice of two entrées

\$19.95 per person for your choice of two entrées

\$2.00 per person for each additional entrée

Entrée: Select Two (or more)

Roast sirloin au jus  

Seafood penne with baby spinach, mushrooms, and lobster saffron sauce


Grilled breast of chicken Florentine style

Roast loin of pork topped with brandied stewed apples

Tilapia au poivre, creamed Vidalia onion sauce


Cilantro pesto grilled chicken breast, red pepper coulis 

Herb crusted Atlantic salmon with roasted shellfish saffron veloute

Ricotta stuffed tortellini, wilted arugula, fresh tomato, and garlic 

Chicken breast Marsala with sautéed mushrooms and shallots

Stewed beef tips with pearl onions and mushrooms



Vegetarian cannelloni with tomato coulis 





Starch: Select One

Parmesan mashed potatoes  



Potato leek gratin  

Roasted redskin potatoes  

Steamed new potatoes with fine herbs  



Wild mushroom risotto  



Roasted sweet corn polenta  



Sweet potato gratin with maple syrup and candied walnuts  

Yukon gold smashed potatoes  



Vegetable: Select One


Buttered French green beans  


Broccoli with lemon butter  



Roasted seasonal root vegetables  

Steamed asparagus  

Roasted acorn squash with sweet cream butter and brown sugar  


Stir fried vegetables with fresh ginger and garlic 



Creamed sweet corn 



Roasted cauliflower and broccoli  

Salads: Select Two


Note: Buffet Includes Mixed Green Salad

Mediterranean pasta salad with feta 

Tomato, basil and mozzarella salad  



Greek salad  

German potato salad 

Spinach salad with bacon, red onion and eggs 

Classic Caesar salad

Apple Waldorf salad  

Fresh seasonal fruit boat  

Desserts:

Chef's choice assorted dessert table

Dinner Table Service


Includes entrée, salad, roll, butter, dessert, coffee, tea, decaf, water service, linens, and china.

Minimum Order: 12 people

- You may provide table decorations.
- Available in the VisTaTech Center & Waterman Wing.
- Table linens available in DiPonio & Waterman Wing.
- Dinner table service prices reflect larger portion sizes than lunch table service.
- Soft drinks available at an additional cost.

Chef's Choice Entrée.\$17.95

Chef's choice vegetable and starch.

Chef's Choice Gluten-Free® or Vegan  Entrée\$18.95

Completely gluten-free or vegan meal.

Char Grilled Chicken Breast, Shrimp, Flank Steak, or Quinoa Cake \$18.95

Accompanied by potato gruyere gratin and seasonal vegetables.

Choice of one sauce:

- 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—sauteed mushrooms, capers, artichokes, and lemon essence
- Sun dried and fresh tomato relish  
- Lemon caper—fresh lemon juice and capers accent this tangy sauce
- Alfredo—a parmesan cheese and garlic enhanced cream sauce 
- Poultry jus lie—a natural reduction of brown poultry broth
- Roasted mushroom ragot—mixed roasted mushrooms, creamed and finished with a little brown sauce
- Tomato tarragon relish  

Available as a Duo Plate for an Additional.....\$2.00 per person

Choice of two proteins and two sauces.

 Vegetarian Item

 Gluten Free

Desserts

Desserts

In lieu of a chef's choice dessert table with your buffet, you may select one of the following desserts at an additional cost of \$1.00 per person. Lunch and dinner table service includes selection of one dessert at no additional cost.

Available in the VisTaTech Center & Waterman Wing.

- Fruit of the forest pie
- Peach blueberry pie
- Lemon meringue pie
- Chocolate éclairs
- German chocolate cake
- Carrot cake
- 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
- Pumpkin pie
- Southern pecan pie

Special Occasion Cakes Upon Request

9 Inch Round Cake (16 pcs.).....	\$16.00 each*
1/2 Sheet Cake (50 pcs.).....	\$50.00 each*
Full Sheet Cake (100 pcs.).....	\$100.00 each*

*Cake Service Fee of \$1.00 per person. Includes cutting, plating, napkins, and disposable dinnerware.



Premium Desserts

In lieu of a chef's choice dessert table, you may select one of the following premium desserts at an additional cost of \$2.00 per person.

Available in the VisTaTech Center & Waterman Wing.

- 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 ©
- Traditional crème caramel ©

Ⓥ Vegetarian Item

© Gluten Free

Company Sponsored Open/Cash Bar

Domestic Beer.....	\$4.00
Craft Beer.....	\$5.00
Wine.....	\$5.00
<i>House Selection</i>	

Bartender Fees.....\$30/hour

The VisTaTech Center requires one bartender for every 100 guests.

Alcohol can be served in the VisTaTech Center or Waterman Wing.



Schoolcraft College Campus Catering Policy

Food and Beverage Service

Schoolcraft College Campus Catering is the exclusive supplier for all food and beverage service. No outside food or beverage will be allowed on college property for contracted events and all **catered** food and beverage is to be consumed on college property upon completion of the event. Schoolcraft College adheres to all federal, state and local laws with regard to food and beverage purchase and consumption. The College reserves the right to inspect and regulate all private meetings, banquets and receptions in accordance with policies and established laws.

Consuming raw or undercooked eggs, meat, shellfish, and seafood may increase your risk of food borne illnesses.

To ensure availability of food selections, final food and beverage selections along with a guaranteed minimum guest count is required ten (10) calendar days prior to the event date. Catering charges will be based on the minimum guaranteed guest count or the actual number of guests served, whichever is greater. Prices provided in the menu are subject to change.

Increases to guaranteed guest counts may be made up to four (4) calendar days prior to the event and are subject to availability.

All food and beverage charges are subject to an 18% service charge and 6% State of Michigan sales tax. Exemptions to the State of Michigan sales tax will be determined upon receipt of appropriate tax exemption documentation prior to the event date.



Wine list available upon request.

⑤ Vegetarian Item

Ⓞ Gluten Free



Questions? Need assistance?
Email: vistatech@schoolcraft.edu
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Fax: 734-462-4674

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