

# Conference & Event

## VISTATECH CENTER MENU



**Schoolcraft College**  
CULINARY OPERATIONS



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C R A F T  
Y O U R

# Morning

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people.

60 minute service

## *Sunrise Sweets* **V**

An assortment of fresh made breakfast pastries.  
Served with butter and fruit preserves.

\$6.50/person      *Gluten free add \$1.00/person*

## *Jump Start* **V**

Jump start your morning with an array of delicious, healthy choices. Yogurt bar, broccoli cheddar egg bites, baked oatmeal, mini muffins, and seasonal fresh fruit platter.

\$12.50/person

## *Bagel Break* **V**

Assorted fresh bagels, cream cheeses, butter, fruit preserves and whole fresh fruit.

\$7.50/person

## *Breakfast Sammies*

Choose from the following easy grab and go breakfast sandwiches to fuel your morning:

Sausage egg and cheese burritos,  
Egg and cheese croissants,  
Bacon and egg English muffins.

\$8/each

## *All American Buffet*

Scrambled eggs, choice of breakfast sausage links or bacon, Southwest hash, assortment of fresh breakfast pastries and seasonal fresh fruit platter.

\$14/person



*Assorted fresh made  
breakfast pastries*

**GF-GLUTEN FREE**

**V-VEGETARIAN**

**VG-VEGAN**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Menu selections and prices are subject to change without notice. A 25% service charge and 6% sales tax will be applied to all food and beverage.



*À la carte*

**Southwest Hash V GF**

Seared Yukon Gold potatoes with bell peppers and Spanish onions.

\$2.50/person

**Broccoli Cheddar Egg Bites V GF**

\$2.50/person

**Breakfast Sausage Links GF**

\$2.50/person

**Bacon GF**

\$2.50/person

**Seasonal Fresh Fruit Platter V, VG, GF**

\$80 (serves 20)

**Yogurt Granola Parfait Shooters V**

Vanilla yogurt with seasonal fruit topping and house made granola.

\$36/dozen

**Overnight Oat Shooters V**

Nutritious oats blended with oat milk, yogurt, honey, orange zest and chia seeds with seasonal fruit topping.

\$36/dozen

**Hard-Boiled Eggs V, GF**

\$14/dozen

**Quiche**

Whole: \$32 each (8 slices)

**Mediterranean V**

Sautéed spinach, Roma tomatoes and feta cheese.

**Florentine V**

Sautéed spinach and Gruyere cheese.

**Lorraine**

Bacon, caramelized onion and Swiss cheese.



Seasonal Fresh  
Fruit Platter



T H E

# Box Collection

Everything is individually packaged for your guests to simply grab and go!

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people.

*60 minute service*

## *The Craft Box*

*1 sandwich selection \$13/box*

*2 sandwich selections \$16/box*

*3 sandwich selections \$19/box*

**Includes:** Chips and chocolate chip cookie.

Lettuce wraps available upon request

### **Italian**

All natural uncured pepperoni, salami, fresh shredded lettuce, tomato, onion, pepperoncini and basil garlic aioli on ciabatta bread.

### **Vegetarian V**

Grilled red onion, fresh cucumber, arugula, giardiniera and dill avocado yogurt on ciabatta.

### **Turkey Pretzel Sub**

All natural honey-roasted turkey breast, havarti cheese, fresh shredded lettuce, tomato, mayo and mustard served on a soft pretzel roll.

### **Tuna Wrap**

House made albacore tuna salad, fresh spring greens, tomato and honey mustard served on a spinach lawash.

### **Chicken Caesar Wrap**

Marinated grilled chicken breast, fresh romaine lettuce, parmesan shavings and Caesar dressing on lawash.



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# Fresh in a Flash

- 1 salad selection \$16/box
- 2 salad selections \$19/box
- 3 salad selections \$21/box

**Includes:** Fresh baked bread or roll, butter, whole fresh fruit and chocolate chip cookie.

## Michigan Salad GF

Fresh mixed greens, granny smith apples, dried cherries, grapes, bleu cheese, grilled marinated chicken breast and candied walnuts. Served with cherry vinaigrette.

## Garden Salad V

Fresh mixed greens, cheddar cheese, red onion, cucumber, tomato and hard-boiled egg. Served with croutons and balsamic vinaigrette.

## Asian Sesame Shrimp Salad GF

Fresh mixed greens, shredded cabbage, Mandarin oranges, carrots, scallions, chow mein noodles, and grilled shrimp served with a toasted sesame vinaigrette.

## Classic Chicken Caesar Salad

Romaine lettuce, parmesan shavings, croutons and grilled marinated chicken breast. Served with Caesar dressing.

## Maurice Salad GF

Shredded iceberg lettuce, ham, turkey, Swiss cheese, gherkins and green olives. Served with classic Maurice dressing.

# Craft Bowls

- 1 bowl selection \$16/bowl
- 2 bowl selections \$19/bowl
- 3 bowl selections \$21/bowl

## Mediterranean Bowl GF, VG

Baby spinach, quinoa tabbouleh, roasted red peppers, Kalamata olives, fresh cucumber, tomato and garlic hummus.

## Asian Noodle Bowl GF

Garlic sesame glazed grilled shrimp, soba noodles, carrots, broccoli, water chestnuts, baby corn, scallions tossed in a ginger sesame vinaigrette.

## Greek Chicken Bowl GF

Grilled marinated chicken breast, rice, fresh cucumber, tomato, pickled red onion, feta cheese, Kalamata olives, pepperoncini and tzatziki sauce.

## Tex Mex Bowl GF

Grilled chicken breast, rice, black beans, sweet corn, cotija cheese, cabbage, jalapeno peppers, scallions, pico de gallo, tortilla strips and lime crema.





B U F F E T

# Lunch & Dinners

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people.

60 minute service lunch  
90 minute service dinner

## Detroit BBQ

Lunch \$24/person   Dinner \$29/person

Pulled pork, baby back ribs, chicken thighs and legs, pit smoked beans, mac and cheese, green bean salad, and pepper jack corn bread muffins. Served with assorted house made BBQ sauces.

## Schoolcraft Sliders

1 slider selection   Lunch \$17/person   Dinner \$23/person  
2 slider selections   Lunch \$20/person   Dinner \$26/person  
3 slider selections   Lunch \$22/person   Dinner \$28/person

Includes sliders, pub fries and coleslaw

### The "Craft"

Smash burger, caramelized onions, smoked cheddar, bacon and horseradish aioli.

### The Classic

Smash burger, American cheese, and pickle chips.

### Chicken Pesto

Grilled chicken, provolone cheese, and pesto aioli.

### Portobello Bite V

Grilled marinated Portobello cap, provolone cheese, giardiniera relish and roasted red pepper aioli.

## Craft Your Own Buffet

Lunch \$22/person   Dinner \$27/person

**Includes:** Choice of one protein entrée and one vegetarian entrée, choice of starch, Chef's seasonal vegetable and choice of salad with fresh baked bread or rolls.

### Protein Entree Selections:

#### Tuscan Chicken GF

Kale and caper marinated chicken breast with a cream sauce.

#### Chicken Breast Madeira GF

Pan-seared chicken breast with a rich mushroom sauce.

#### Pot Roast GF

Tender braised beef pot roast with natural jus.

#### Brandied Apple Pork Loin GF

Roasted sliced pork loin with apple brandy jus.

### Vegetarian Entrée Selections:

#### Wild Mushroom Risotto GF, V

Creamy rice risotto with wild mushrooms.

#### Seasonal Vegetable Palomino Pasta V

Roasted vegetables with tomato sauce over Penne pasta.

#### Eggplant Parmesan V

Panko-breaded eggplant with house made marinara topped with Parmesan.

#### Cauliflower and Chickpea Curry GF, V

Roasted cauliflower and chickpeas stewed in a yellow curry sauce garnished with red peppers and scallions.

### Starch Selections:

#### Roasted Red Skin Potatoes GF, VG

#### Yukon Gold Mashed Potatoes GF, V

#### Rice Pilaf GF, VG

### Salad Selections:

**Garden Salad** with ranch and balsamic vinaigrette **GF, V**

**Classic Caesar Salad**





*Deli Fresh*

Choose from a variety of deli wraps and sandwiches. Includes your choice of 2 sides and one cookie per sandwich ordered. Lettuce wraps available upon request.

*(Prices are per sandwich)  
(Choose up to 3 sandwiches)*

**Sandwich Selections:**

**Turkey Wrap \$16**

All natural honey-roasted turkey breast, Havarti cheese, fresh shredded lettuce, and tomato on a wrap.

**Italian Wrap \$16**

All natural uncured pepperoni, salami, fresh shredded lettuce, tomato, onion, pepperoncini and basil garlic aioli on a wrap.

**Chicken Caesar Wrap \$17**

Marinated grilled chicken breast, fresh romaine lettuce, parmesan shavings and Caesar dressing on a wrap.

**Roast Turkey Sandwich \$17**

All natural honey-roasted turkey breast, fresh spring greens, tomato and avocado-brie spread on ciabatta.

**Bavarian Ham & Swiss Sandwich \$17**

Bavarian ham, Swiss cheese and Dijon mustard on a fresh baguette.

**Greek Chicken Pita \$19**

Grilled marinated chicken breast, fresh shredded lettuce, tomato, red onion and tzatziki sauce on pita bread.

**Roast Sirloin Pretzel Bun \$19**

Roast beef sirloin, cheddar cheese, and horseradish aioli on a pretzel roll.

**Vegetable Ciabatta \$15 VG**

Roasted zucchini, yellow squash, eggplant and red onions tossed in Za'atar seasoning and topped with arugula lettuce and garlic hummus on a ciabatta roll.

**Sriracha Asian Cauliflower Wrap \$15 VG**

Roasted cauliflower, cabbage, celery, red onions, tossed in a sriracha sesame garlic sauce on a wheat wrap and served with a vegan spicy peanut sauce.

**Side Selections:**

*(Choose 2)*

**Coleslaw GF, V**

**Pasta Salad V**

**Potato Salad GF, V**

**Garden Salad GF, VG**

**Whole Fruit GF, VG**

**Housemade Chips GF, VG**





*Detroit Style Pizza Party*

Lunch \$14/person      Dinner \$17/person

We make our dough in house from scratch!  
Includes: Choice of two Detroit style pizzas, breadsticks with marinara and choice of classic Caesar salad or garden salad with ranch and balsamic vinaigrette.

Gluten free crust available upon request.

Lunch \$17/person      Dinner \$20/person

**Pepperoni**

Pepperoni, Wisconsin brick cheese and red sauce.

**Cheese V**

Wisconsin brick cheese and red sauce.

**Veggie V**

Spinach, artichokes, red onion, tomato, bell pepper, olive, Wisconsin brick cheese and red sauce.

**Meat Lovers**

Honey cured bacon, pepperoni, ham, Wisconsin brick cheese and red sauce.

*Street Taco Bar*

Lunch \$19/person      Dinner \$23/person

Build your own taco with corn tortillas, seasoned ground beef, shredded chicken, shredded lettuce, pico de gallo, sour cream, cotija cheese, salsa and guacamole. Served with Mexican street corn salad, cilantro rice and southwest beans.

Substitute carne asada steak strips for seasoned ground beef for an additional \$3/person.

*Mediterranean Bar*

Lunch \$23/person      Dinner \$27/person

Build your own gyro with beef, chicken, grilled vegetables, pita, tzatziki sauce, and garlic hummus. Served with falafel, olive and feta platter, fattoush salad, and quinoa tabbouleh.

*Pasta Italiano Bar*

Lunch \$18/person      Dinner \$22/person

Cheese tortellini, penne, Italian meatballs, parmesan Alfredo, tomato basil and traditional Bolognese sauces. Served with Chef's seasonal vegetable, garlic bread, Parmesan cheese and choice of classic Caesar salad or garden salad with ranch and balsamic vinaigrette.

Gluten free pasta available upon request.

*Asian Bar*

Lunch \$22/person      Dinner \$25/person

Mongolian beef and broccoli, Kung Pao chicken, Asian vegetables, vegetable egg fried rice, vegetable spring rolls and Asian salad with sesame vinaigrette.

Olive & Feta Platter  
with Quinoa Tabbouleh





P L A T E D

# Lunch & Dinner Menu

Our plated lunch and dinner selections include fresh house made bread and/or rolls with butter, coffee and water service. Pricing based on entrée selection. 12 person event minimum. For groups of more than 100 persons, please confirm with Conference & Event Services staff.

## Main Course

Please choose up to two for your guests.  
Add a third choice for \$4/person additional.

**Filet of Beef GF**

Lunch \$42   Dinner \$52

With port wine beet demi-glace, mushroom ragout, white cheddar dauphinoise potatoes and glazed asparagus.

**Glazed Short Ribs GF**

Lunch \$38   Dinner \$48

With natural reduction, pine nut gremolata, roasted corn polenta cake and broccolini.

**Pan Roasted Airline Chicken Breast GF**

Lunch \$28   Dinner \$35

With natural jus, Italian salsa verde, Yukon Gold potato puree and glazed haricot verts.

**Traditional Maryland Style Crab Cakes**

Lunch \$39   Dinner \$49

With wholegrain mustard beurre blanc, corn succotash and smashed marble potatoes.

**Grilled Atlantic Salmon**

Lunch \$30   Dinner \$40

With Argentinian chimichurri, rosemary roasted redskins and grilled vegetable medley.

**Pistachio Crusted Walleye**

Lunch \$30   Dinner \$40

With herbed beurre blanc, rice pilaf and roasted garlic green beans.

**Miso Glazed Eggplant and Broccolini VG**

Lunch \$24   Dinner \$30

With vegetable stir-fry and warm Asian barley salad.

**Butternut Squash Gnocchi V**

Lunch \$24   Dinner \$30

With sage brown butter, pickled squash, spiced pepitas and shallot marmalade.

## Salad

Please choose one for your guests.

**Garden Bounty V**

Petite greens, grape tomatoes, shaved red onion, carrots, radishes and petite croutons served with a balsamic vinaigrette.

**Caesar**

Romaine, radicchio, shaved Parmesan, and garlic Parmesan baguette croutons tossed in Caesar dressing.

**Michigan Salad V**

Fresh mixed greens, granny smith apples, bleu cheese, dried cherries, sliced grapes and candied walnuts served with cherry vinaigrette.

**Baby Wedge (Add \$3/person)**

Baby iceberg, bacon lardons and pickled red onions, served with whole grain mustard and bleu cheese vinaigrette.

**Pear Salad (Add \$4/person)**

Arugula, Bosc pear, goat cheese crumbles and candied walnuts served with port wine vinaigrette.

## Sweet Ending

All desserts are house made by our talented pastry chef. Please choose one for your guests.

Additional \$8/person

**Seasonal Verrine/Gluten Free available upon request**

A perfectly layered dessert made with flavorful seasonal ingredients.

**Chocolate Mousse Fudge Brownie**

Salted caramel sauce, praline crunch and meringue.

**Deconstructed Carrot Cake**

Cream cheese mousse, pineapple curd, coconut walnut streusel and candied carrot curls.

**Raspberry White Chocolate Cheesecake**

Graham cracker crumble, raspberry coulis, white chocolate ganache and fresh raspberries.

**Tropical Key Lime Tart GF**

Coconut mousse, mango passion fruit coulis, toasted coconut marshmallow.





# Snacks & Beverages

## Snacks

- Assorted Chips V**  
\$18/dozen
- Assorted Candy Bars V**  
\$22/dozen
- Assorted KIND Granola Bars V**  
\$36/dozen
- Whole Fresh Fruit VG**  
\$12/dozen
- Pretzels V**  
\$18/dozen
- Popcorn V**  
\$18/dozen
- Trail Mix with Nuts & Chocolate V**  
\$24/dozen

## Beverages

- Coffee** \$30/Dispenser (Yields 10 servings)
- Tea** \$30/Dispenser (Yields 10 servings)
- Juice** \$4 each  
Apple, Orange & Cranberry
- Bottled Water** \$2 each
- Sparkling Water** \$2 each 
- Pure Leaf Tea** \$4 each  
Assorted flavors
- Soft Drinks** \$2 each 
- Infused Water** Minimum order of 10 per flavor  
Cucumber Lime, Mint Melon and Citrus  
4 hour service: \$4/person  
8 hour service: \$7/person  
(Glassware add \$1.50/person)
- Iced Water Station** Minimum order of 10 people  
4 hour service: \$3/person  
8 hour service: \$6/person  
(Glassware add \$1.50/person)
- Sherbert Punch** \$2.50/person  
Minimum order of 12 people
- Half Day Beverage Service** \$7/person (4 hours)  
Coffee, hot tea, bottled water, iced tea, and a variety of sparkling water and soda.
- All Day Beverage Service** \$12/person (8 hours)  
Coffee, hot tea, bottled water, iced tea, and a variety of sparkling water and soda.



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# Hors d'Oeuvres

Minimum order of two dozen  
per selection.  
2 hour service

## Hot Hors d'Oeuvres

- Artichoke & Wilted Spinach in Crisp Phyllo **V**  
\$24/dozen
- Coconut Shrimp with Mango Chutney  
\$32/dozen
- Schoolcraft Kolsch Cheese Dip, with  
tortilla chips **V**  
\$2/person
- Korean BBQ Chicken Skewers **GF**  
\$24/dozen
- BBQ Meatballs  
\$3/person
- Mini Spring Rolls with Sweet Chili Sauce **V**  
\$24/dozen
- Buffalo Chicken Bites with Ranch,  
Celery & Carrots  
\$4/person
- Chicken Pesto Sliders  
\$62.00/dozen

## Cold Hors d'Oeuvres

- Seasonal Fresh Fruit Platter **V, VG, GF**  
\$80 (serves 20)
- Crudités with Herb Dip and  
Garlic Hummus **V, GF**  
\$3/person
- Shrimp Cocktail **GF**  
\$32/dozen
- International Cheese and Crackers **V**  
\$4/person
- Norwegian-style Cold Smoked Salmon Platter  
\$10/person (20 person minimum)  
Served with multigrain toast, red onion, capers,  
hard-boiled eggs and Creme fraiche
- Grilled Vegetable Flat Bread **V**  
\$12/each, 6 slices per flat bread  
Seasonal grilled vegetables on artisan flatbread  
topped with feta cheese and balsamic glaze.
- Mezze Platter **V**  
\$6/person  
Includes hummus, caponata, quinoa tabbouleh,  
fresh vegetables and grilled pita bread
- Build Your Own Bruschetta Bar **V**  
\$6/person  
Includes tomato caprese, olive tapenade,  
roasted garlic, basil pesto, red onion  
marmalade and crostinis



Build Your Own  
Bruschetta Bar



# Hors d'Oeuvres Collections

Elevate your event with one of our handpicked Hors d'Oeuvres collections

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people.

2 hour service.

## Essentials

\$12/person

International Cheese and Crackers **V**

Crudites with Herb Dip and  
Garlic Hummus **V, GF**

Seasonal Fresh Fruit Platter **V, VG, GF**

BBQ Meatballs

## Classic

\$14/person

International Cheese and Crackers **V**

Crudites with Herb Dip and  
Garlic Hummus **V, GF**

Shrimp Cocktail **GF**

Artichoke & Wilted Spinach in Crisp Phyllo **V**

BBQ Meatballs

## Premium

\$16/person

International Cheese and Crackers **V**

Crudites with Herb Dip and  
Garlic Hummus **V, GF**

Grilled Vegetable Flat Bread **V**

Artichoke & Wilted Spinach in Crisp Phyllo **V**

Coconut Shrimp with Mango Chutney

Korean BBQ Chicken Skewers **GF**

## What's Brewing?

\$16/person

Enjoy our house made craft beers by our award winning Brewing and Distillation Program. This pub style menu infuses the program's three flagship beers in unique ways for your enjoyment.

Pulled Pork Sliders

Buffalo Chicken Bites

Soft Pretzel Bites with Schoolcraft Kolsch

Cheese Dip and IPA Mustard **V**

Pale Ale Spinach Artichoke Dip with  
Tortilla Chips **V**





# Sweet Treats

Minimum order of 20 people. A fee of \$75 will be added to groups of fewer than 20 people.

## Sweets

### Cookies

*Packaged individually: \$30/dozen*

*Plattered: \$24/dozen*

*Gluten Free available: Add \$6/dozen*

An assortment of fresh baked cookies.

### Cookies & Bars

*Packaged individually: \$36/dozen*

*Plattered: \$30/dozen*

An assortment of fresh baked cookies, brownies and bars.

### Sweet Shooters

*\$48/dozen*

Assortment of mini parfaits and mousses.

### Vanilla Creme Brulee **GF**

*\$48/dozen*

A rich creamy custard dessert.

### Indulgent Treats

*\$8/person*

An assortment of fresh pies, cakes and cheesecakes.

### Chef's Assortment

*\$15/person*

*Coincides with meal or à la carte 60 minute service lunch, 90 minute service dinner*

Assorted fresh pies, cakes, cheesecakes, shooters, chocolate covered strawberries and cookies.

### The Chocolate Lover's Collection

*\$8.50/person*

An array of decadent chocolate treats. Includes: chocolate crème brulee, fudge brownies, bumpy cupcakes, chocolate dipped strawberries and raspberry chocolate mousse shooters.

### Miniature Pastry Assortment

*\$8/person*

An assortment of classic bite size pastries. Includes: crème brulee, fresh fruit tarts, chocolate cheesecake, chocolate covered strawberries and choux vanille.

### Classic Cupcakes

*Full Size: \$36/dozen Mini: \$21/dozen*

Vanilla or chocolate.

### Gourmet Cupcakes

*\$60/dozen*

An assortment of decadent filled and topped cupcakes.

### Plated Desserts

*See plated menu.*

### Specialty Custom Cakes and Cookies

*Prices upon request.*



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# Beer & Wine

## *Bar Service*

Alcohol can be served in the Vistatech Center or Waterman Wing only.

Alcoholic beverages are not permitted to be brought in from outside the licensed service area and are not permitted to leave the licensed service area. Identification is required.

Soft Drinks \$3/beverage

Bottled Water \$3/bottle

Schoolcraft College  
Craft Beer \$7/can

House Wine \$7/glass

\$100 fee per bartender.  
(2 hours of service)

The Vistatech Center requires one bartender for every 75 guests.



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