

Wisner-Bottrall Applied Technology Center



151 Fountain Street, NE
Grand Rapids, Michigan 49503
Phone: (616) 234-4166
Fax: (616) 234-3698

BEVERAGES

| <u>Soft Drinks/Waters</u> | <u>Unit Amount</u> | <u>Unit Charge</u> |
|---------------------------|--------------------|--------------------|
| Soft Drinks | 12 oz. can | \$1.00 |
| Dasani Water | 12 oz. bottle | \$1.00 |
| <u>Juices</u> | | |
| Apple Juice | 16 oz. bottle | \$1.50 |
| Orange Juice | 16 oz. bottle | \$1.50 |
| Cran-Razberry | 16 oz. bottle | \$1.50 |

Hot Beverages

*The following options are \$14.00 per gallon.
One gallon serves approximately 20 cups.*

- Coffee
- Decaf Coffee
- Hot Water and Tea Bags
- Hot Chocolate

Cold Beverages

*The following options are \$14.00 per gallon.
One gallon serves approximately 20 cups.*

- Fruit Punch
- Lemonade
- Iced Tea
- Sparkling Citrus Punch

- Ice Water Only
Includes Cups and Napkins

25¢ per person
(Minimum of 20 People)



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CONTINENTAL BREAKFASTS

Minimum of 10 people

*Prices are based on the use of disposable ware.
Add \$1.50 per person if china and linen are desired.*

FBC-1

\$2.50 per person

Donuts and Coffee, Ice Water

FBC-2

\$3.50 per person

Assorted Breakfast Pastries,
Coffee, Tea, and Ice Water

FBC-3

\$4.50 per person

Orange Juice, Assorted Breakfast Pastries,
Coffee, Tea, and Ice Water

FBC-4

\$5.50 per person

Orange Juice, Fresh Fruit, Assorted Breakfast Pastries,
Coffee, Tea, and Ice Water

FBC-5

\$6.50 per person

Orange Juice, Fresh Fruit, Assorted Fruit Yogurt,
Assorted Breakfast Pastries, Granola,
Coffee, Tea, and Ice Water



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HOT BREAKFAST BUFFET

Buffet minimum of 20 people

HBB-1

\$10.00

Fresh Fruit
Breakfast Pastry Tray
Scrambled Eggs, or Breakfast Strata
Breakfast Potatoes
Choice of Ham, Bacon or Sausage
Freshly Brewed Coffee
Hot Tea
Orange Juice

HBB-2

\$11.00

Fresh Fruit
Breakfast Pastry Tray
Scrambled Eggs
Breakfast Strata
Breakfast Potatoes
Choice of two meats: Bacon, Sausage, or Ham
Freshly Brewed Coffee
Hot Tea
Orange Juice

HBB-3

\$12.00

Fresh Fruit Tray
Scrambled Eggs
Breakfast Strata
Breakfast Potatoes
Bacon
Sausage or Ham
Waffles or French toast with Maple Syrup
Breakfast Pastry Tray
Yogurt
Granola
Freshly Brewed Coffee
Tea, Hot Chocolate,
Orange Juice



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Entrée Choices:

- Herb Roasted Pork Loin
- Grilled Marinated Chicken Breast
- Chicken Parmesan
- 3-Cheese Ravioli
- Braised Beef with Espagnole Sauce
- Meat Lasagna
- Tilapia
(Supplemental Charge \$1.00)
- French Atlantic Salmon
(Supplemental Charge \$2.00)
- Homemade Meat Loaf

Starch Choices:

- Rice Pilaf
- Oven Roasted Potatoes
- Polenta
- Linguine with Roasted Garlic Oil
- Mashed Potatoes with Chives
- Baked Potatoes with Sour Cream
- Macaroni and Cheese

Vegetable Choices:

- Zucchini, Squash, and Red Bell Peppers
- Green Beans with Almonds
- Honey Glazed Carrots
- Broccoli and Cauliflower Florets
- Grilled Vegetables
- Buttered Corn



LUNCHEON BUFFETS

Minimum of 20 people

Luncheon buffet includes: iced tea, lemonade, ice water and chef's choice dessert. Coffee service is an additional \$1.00 per person.

LUB-2 Sandwich and Salad Buffet \$10.00

Three assorted salads with a platter of sliced deli meats and cheeses, basket of breads, relish tray and condiments

LUB-3 Soup and Salad Buffet \$10.00

Two of our homemade soups and three assorted salads with rolls and butter

LUB-4 Soup, Salad, and Sandwich Buffet \$11.00

Create your own sandwich buffet—a platter of premium deli meats, homemade soup, two assorted salads, basket of breads, sliced cheese, relish tray and condiments

LUB-5 Southwestern Fajita Bar \$12.00

Warm tortillas with grilled marinated chicken, sautéed peppers and onions, refried beans, fresh fruit salad, chips and salsa, guacamole and fajita toppings

LUB-6 Italian Lunch Buffet \$12.00

Meat lasagna, herbed pasta with sautéed vegetables, mixed green salad with balsamic vinaigrette, fresh fruit salad and warm garlic bread

LUB-7 ATC Picnic Lunch \$12.00

Barbecued chicken and grilled hamburgers, dill potato salad, mixed green salad, fresh fruit, relish trays

LUB-8 Hot Luncheon \$12.00

Your choice of one entrée, one starch, one vegetable, two chef's salads, and rolls with butter

LUB-9 Deluxe Hot Luncheon \$14.00

Your choice of two entrées, one starch, one vegetable, two chefs' salads, and rolls with butter

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STUDENT LUNCHEON BUFFETS

Minimum of 20 people

Must be educational group preapproved by chef.

LS-1 **\$6.00**

- 2 Hot Dogs
- Chips, Garden Salad or Fresh Fruit
- Cookie
- Pop

LS-2 **\$7.00**

- Sack Lunch Sandwich
(assortment of sandwiches, which include: Ham and Cheese, and Turkey)
- Fresh Fruit
- Chips
- Dessert
- Pop

LS-3 **\$7.00**

- 2 Slices Pizza (includes pepperoni and cheese pizza)
- Garden Salad or Fresh Fruit
- Cookies or Brownies
- Pop

LS-4 **\$7.00**

- Taco Bar (includes 2 taco shells and taco meat)
- Refried Beans
- Condiments (lettuce, sour cream, cheese, diced onions, diced tomatoes, salsa)
- Fresh Fruit
- Cookies or Brownies
- Pop



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PLATED LUNCH MENU

\$14.00 Per Person ■ Minimum of 12 people

Plated lunches include: rolls and butter, iced tea, lemonade, ice water and chef's choice dessert.

Coffee service is an additional \$1.00 per person.

SALAD CHOICES:

(Select One)

Fresh Mixed Green—Blend of fresh lettuces and garden vegetables and house vinaigrette

Michigan Salad—Mixed greens with dried cherries, apples, toasted nuts, gorgonzola cheese with raspberry vinaigrette

Caesar—Crisp hearts of romaine lettuce tossed with fresh parmesan cheese, garlic croutons, and housemade caesar dressing

Greek Salad—Fresh romaine hearts, kalamata olives, feta cheese, cucumbers, and tomatoes with Greek dressing

ENTRÉE CHOICES:

Includes seasonal vegetable and potato, pasta, rice or polenta

(Select One)

Grilled Marinated Chicken Breast

Chicken Picatta—a breast of chicken sauteed in a lemon butter sauce

Chicken Collins with prosciutto and smoked Gouda cheese

Roasted Pork Loin

Grilled Marinated Pork Tenderloin

Braised Beef with espagnole sauce

Fresh Atlantic Salmon (Supplemental Charge \$2.00)

Pan-Seared Tilapia (Supplemental Charge \$1.00)



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BOX LUNCH MENU

\$9.00 Per Person ■ Minimum of 10 people

Box lunches include: pop or water; potato salad, pasta salad, or chips; fresh fruit; and a dessert snack.

A maximum of 3 choices per group

For groups of 10 or fewer, please limit to 1 choice

All sandwiches are available as wraps

SANDWICHES

Ham & Cheddar Cheese on swirl rye

Ham & Turkey Sub with cheddar and provolone cheese

Turkey and Provolone on a croissant

Vegetarian Wrap with hummus

Chicken Salad and Provolone Cheese on a wheat Kaiser roll

Tuna Salad and Cheddar Cheese on swirl rye bread

SALADS

Chicken Caesar

Romaine lettuce, grilled chicken, parmesan cheese, croutons, Caesar dressing, and olives

Chefs Salad

Lettuce, ham, turkey, cheese, tomatoes, cucumbers, egg, and ranch dressing

Spinach Salad

Baby spinach, grilled chicken, walnuts, strawberries, and raspberry vinaigrette

Fajita Salad

Lettuce, grilled chicken, olives, cheese, ranchero dressing, tortilla chips, and salsa



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HORS D'OEUVRE MENU

An average person eats 14 hors d'oeuvres in a two-hour period.

SNACKS

| | <u>Amount</u> | <u>Serves</u> | <u>Charge</u> |
|---|---------------|---------------|---------------|
| Peanuts | 2 lbs | 15/20 | \$13.00 |
| Pretzels | 2 lbs. | 15/20 | 12.00 |
| Goldfish Crackers | 2 lbs. | 15/20 | 13.00 |
| Chex Mix | 2 lbs. | 15/20 | 13.00 |
| Potato Chips and Dip (includes 16 oz. dip) | 2 lbs. | 25/30 | 13.00 |
| Tortilla Chips and Salsa | 3 lbs. | 25/30 | 15.00 |
| Assorted Cookies | 1 dozen | | 7.00 |
| Gourmet Brownies | 1 dozen | | 10.50 |

HOT HORS D'OEUVRES

| | <u>Amount</u> | <u>Serves</u> | <u>Charge</u> |
|--|---------------|---------------|---------------|
| Spanikopita | 50 each | 15/20 | \$40.00 |
| Crispy Chicken Wing Dings | 50 each | 15/20 | 50.00 |
| Chicken Pistachio | 40 each | 15/20 | 35.00 |
| Egg Rolls with Sweet and Sour Sauce | 40 each | 20/25 | 40.00 |
| Large Baked Brie with Honey and Walnuts, and French Bread | 2 lbs. | 20/30 | 30.00 |
| Bacon Wrapped Scallops | 40 each | 15/20 | 50.00 |
| Cocktail Meatballs, 1/2 oz. (BBQ or Swedish) | 5 lbs. | 25/30 | 30.00 |
| Stuffed Mushroom Caps (spinach and artichoke, or sausage) | 40 each | 20 | 40.00 |

COLD HORS D'OEUVRES

| | <u>Amount</u> | <u>Serves</u> | <u>Charge</u> | | <u>Amount</u> | <u>Serves</u> | <u>Charge</u> |
|---|---------------|---------------|---------------|--|---------------|---------------|---------------|
| Fresh Fruit Platter | Large | 40/50 | \$65.00 | Cubed Deli Meat and Cheese Platter with Crackers | Large | | 65.00 |
| | Small | 20/25 | 35.00 | | Small | | 35.00 |
| Fresh Vegetable Platter | Large | 40/50 | 65.00 | Cheese & Cracker Platter | 5 lbs. | 30/40 | 65.00 |
| | Small | 20/25 | 35.00 | | 2-1/2 lbs. | 10/15 | 35.00 |
| Assorted Pinwheel Wraps (ham, turkey, with lettuce, and cheese) | 50 pieces | 15/20 | 30.00 | Assorted Dips with Crackers, Pita Triangles, or Crostini | | | |
| | | | | Hummus | | 15/20 | 30.00 |
| 7-layer dip (6 lbs. chips) (3 lbs. chips) | Large | 40/50 | 60.00 | Warm Spinach and Artichoke | | 15/20 | 40.00 |
| | Small | 20/25 | 33.50 | Tomato, Basil and Mozzarella | | 15/20 | 45.00 |
| | | | | English Crab Cakes | 96 each | 40/45 | 50.00 |
| | | | | Assorted Mini Desserts | 25 each | | 25.00 |



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SNACK TIME

SNACKS

| | <u>Amount</u> | <u>Serves</u> | <u>Charge</u> |
|---|---------------|---------------|---------------|
| Peanuts | 2 lbs 6 oz. | 15/20 | \$13.00 |
| Pretzels | 2 lbs. | 15/20 | 12.00 |
| Goldfish Crackers | 2 lbs. | 15/20 | 13.00 |
| Chex Mix | 2 lbs. | 15/20 | 13.00 |
| Potato Chips and Dip (<i>includes 16 oz. dip</i>) | 2 lbs. | 25/30 | 13.00 |
| Tortilla Chips and Salsa (<i>includes 32 oz. salsa</i>) | 3 lbs. | 25/30 | 15.00 |
| Assorted Cookies | 1 dozen | | 7.00 |
| Gourmet Brownies | 1 dozen | | 10.50 |

COLD HORS D'OEUVRES

| | <u>Amount</u> | <u>Serves</u> | <u>Charge</u> |
|--|------------------------------|---------------|---------------|
| Fresh Fruit Platter | Large | 40/50 | \$65.00 |
| | Small | 20/25 | 35.00 |
| Fresh Vegetable Platter | Large | 40/50 | 65.00 |
| | Small | 20/25 | 35.00 |
| Assorted Pinwheel Wraps (<i>ham, turkey, with lettuce, and cheese</i>) | 50 pieces | 15/20 | 30.00 |
| 7-Layer Dip (6 lbs. chips) (3 lbs. chips) | Large | 40/50 | 60.00 |
| | Small | 20/25 | 35.00 |
| Cheese & Cracker Platter | 5 lbs. | 30/40 | 65.00 |
| | 2-1/2 lbs. | 15/20 | 35.00 |
| Cubed Deli Meat, Cheese and Crackers | 2-1/2 lbs | 10/15 | 35.00 |
| | 5 lbs. | 15/20 | 65.00 |
| Assorted Dips with Crackers, Pita Triangles, or Crostini | 15/20 | | |
| | Hummus | | 30.00 |
| | Warm Spinach and Artichoke | | 40.00 |
| | Tomato, Basil and Mozzarella | | 45.00 |
| English Crab Cakes | 96 each | 40/45 | 50.00 |



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PLATED DINNER MENU

\$21.50 Per Person ■ Minimum of 12 people

*Plated dinners includes: rolls and butter,
coffee, iced tea, lemonade, ice water and dessert.*

Please choose one item from each course.

SALAD CHOICES

Fresh Mixed Green

Blend of fresh lettuces, garden vegetables and house vinaigrette

Michigan Salad

Mixed greens, toasted nuts, blue cheese, apples, and raspberry vinaigrette

Caesar

Crisp hearts of Romaine lettuce tossed with parmesan cheese, garlic croutons and house made caesar dressing

Greek

Fresh romaine hearts, kalamata olives, feta cheese, cucumbers, tomatoes, and onion with Greek dressing

ENTRÉE CHOICES

Includes seasonal vegetable and potato, pasta, rice or polenta

Grilled Marinated Chicken Breast

Chicken Collins

With prosciutto and smoked gouda cheese

Chicken Picatta

A breast of chicken sautéed in a lemon butter sauce

Roasted Pork Loin

Grilled Marinated Pork Tenderloin

Braised Beef

With espagnole sauce

Fresh Atlantic Salmon

Pan Seared Tilapia



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DINNER BUFFET MENU

\$19.50 Per Person ■ Minimum of 20 people

Buffets include: two entrées, three accompaniments, rolls and butter, coffee, iced tea, lemonade, ice water and dessert.

ENTRÉE CHOICES

**Grilled Marinated
Chicken Breast**

Chicken Piccata
with lemon butter sauce

Chicken Parmesan
with tomato basil sauce

Fresh Atlantic Salmon

Pan-Seared Tilapia

3-Cheese Ravioli

Roasted Pork Loin

Grilled Pork Tenderloin

Braised Beef
with espagnole sauce

Chicken Collins
with proscuitto and
smoked gouda cheese

**SALAD AND
ACCOMPANIMENT
CHOICES**

Mixed Green Tossed Salad

Broccoli and Cheese Salad

Greek Salad

Michigan Salad

Fresh Fruit Salad

**Romaine, Strawberry and
Walnut Salad**

Baked Potato

Rice Pilaf

Polenta

**Oven Roasted Redskin
Potatoes**

**Garlic and Herb Whipped
Potatoes**

Herbed Linguine with Garlic

Steamed Asparagus

Broccoli Florets

Honey Glazed Carrots

Green Beans Amandine

**Zucchini, Squash and Red
Bell Peppers**



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PLATED LUNCH ENTRÉE SALADS

\$12.00 Per Person ■ **Minimum of 12 people**

Plated lunch entrée salads include: rolls and butter, iced tea, lemonade, ice water and chef's choice dessert. Coffee service is an additional \$1.00 per person.

(1 Salad entrée choice per group)

Michigan Grilled Chicken Salad

Grilled marinated chicken, mixed greens, apples, toasted nuts, dried cherries, blue cheese, and raspberry vinaigrette

Classic Caesar Salad

Your choice of grilled chicken, flank steak, or shrimp, crisp romaine lettuce, parmesan cheese, croutons, tomatoes, olives, and Caesar dressing

Southwest Salad

Your choice of grilled chicken, flank steak, or shrimp, mixed greens with tomatoes, peppers, corn, black beans, lawash crisps, and ranchero dressing

Grilled Marinated Vegetable Salad

Mixed greens, with grilled portobello mushrooms, zucchini, yellow squash, red bell peppers, feta cheese, tomatoes, croutons, and balsamic vinaigrette



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RULES AND REGULATIONS

1. Incomplete forms will not be processed. All information including method of payment (such as account number or billing address) menu selection and estimated attendance must be included.
2. Guarantee numbers for attending guests must be made at least *five working days* prior to the event. It is your responsibility to contact us with attendance numbers. If a guarantee is not received we will prepare and charge for the highest attendance estimated guest count (2 hour food limit).
3. Groups contracting for food service from Grand Rapids Community College must agree to pay for the guaranteed number or actual number attending, whichever is greater.
4. Groups agree to reimburse Grand Rapids Community College for any damage to college property and claims of liability.
5. Groups agree to furnish a bond covering liability and property damage, if required.
6. Groups agree to enforce the "No Smoking" rules of the building.
7. The projected use is not discriminatory and does not discriminate against any person or group.
8. Failure to vacate assigned rooms may result in the assessment of a late fee of a minimum of \$50 per hour. Requests for time extensions must be approved by the Banquet Chef Manager or designee.
9. All food consumed in Grand Rapids Community College facilities must be provided by Grand Rapids Community College Food Services. Permission from the Banquet Chef Manager must be given for any exceptions. No outside food or beverage may be brought into Grand Rapids Community College. As mandated by the State health codes, no food or beverages remaining from your event may be removed from the premises by the host or guests.
10. The use of alcoholic beverages is prohibited without the express permission of the Banquet Chef Manager or their designee.
11. Grand Rapids Community College reserves the right to make last minute *room changes* and *menu changes* should unforeseen situations arise which prevent services as contracted.
12. Grand Rapids Community College reserves the right to charge a late fee of no less than \$25 for last minute set-up of tables, chairs, and/or equipment.
13. Payment must be received within thirty days of invoice date.

