



# RAMADA®

Ramada Inn & Convention Center

4079 W. US 10 Ludington, MI 49431

231-845-7315 x 151

[www.ramadaludington.com](http://www.ramadaludington.com)

**BRANN'S**

*Distinctive Catering*

YOUR EVENT, DONE PERFECTLY.

# Ramada Inn & Convention Center Policies

Contact the Ramada Inn & Convention Center Today at  
231-845-7311 for Your Facility & Bar Needs!

## Payment

- A signed contract and \$200 deposit will hold the room for your date. The remaining room rental charge is due with 60 days of booking your event and is non refundable.

## Regulations

- **NO Food or Beverages** are allowed to be brought into the Ramada Convention Center with the exception of **Wedding Cakes**.
- The Ramada Convention Center is not responsible for damage or loss of any articles either before or after the completion of your event. The organization or business renting the facility is liable for any damage that may occur on the premises while their scheduled event is taking place.

## Decorating

- Confetti and glitter are **NOT** allowed; you will be charged a \$75 clean up fee if either are used.
- We will provide garbage bags for the items that you brought in and no longer wish to keep. All cardboard boxes **MUST** be broken down.
- You may hang things from the walls or ceiling but **ONLY** if you do not leave any holes or permanent marks. If you place hooks on the walls, you **MUST** remove them, and without damage to the walls. A \$75 repair fee will be charged if any damage has been done to the walls or ceiling.
- We guarantee that you can get in to decorate at 10:00 AM on the day of your reception. Call on the Monday before your event to see if anything is scheduled the day before your event. If there is not then you may decorate the day before your event.

## Set Up & Tear Down

- The room rental fee covers all necessary tables, chairs, white linens, room set up & room tear down.
- The Ramada Convention Center will provide the set-up and tear down of tables, chairs and linens for the scheduled event.



# RAMADA®

## Room Charges

| Room Name      | Sunday-Thursday<br>Half Day | Sunday-Thursday<br>Full Day | Friday- Saturday |
|----------------|-----------------------------|-----------------------------|------------------|
| Grand Ballroom | \$200.00                    | \$300.00                    | \$900.00         |
| Michigan Room  | \$125.00                    | \$175.00                    | \$300.00         |
| Superior Room  | \$125.00                    | \$175.00                    | \$300.00         |
| Huron Room     | \$125.00                    | \$175.00                    | \$300.00         |
| Small Ballroom | \$125.00                    | \$200.00                    | \$550.00         |
| Ontario Room   | \$75.00                     | \$125.00                    | \$200.00         |
| Erie Room      | \$75.00                     | \$125.00                    | \$200.00         |

\* Saturday Evening Prom Rental Charge is \$2,000.00

## Audio Visual Equipment

Audio Visual Equipment Rentals are Based on Availability

|   |                     |
|---|---------------------|
| Floor Podium or Tabletop Podium               | No Charge           |
| Data Port Projector                           | \$50.00 per day     |
| Eraser Board with Markers                     | \$20.00 per day     |
| Flip Chart Pad with Markers                   | \$30.00 per day     |
| TV/VCR  | \$30.00 per day     |
| Projection Screen                             | \$15.00 per day     |
| Overhead Projector                            | \$20.00 per day     |
| Overhead Projector with Screen                | \$30.00 per day     |
| TV Cart                                       | No Charge           |
| Hand Held Microphone (not cordless) and Stand | No Charge or \$5.00 |

Room Charges and Audio Visual Rentals are Subject to  
6% Sales Tax & 18% Service Fee



# RAMADA®

## Cocktails & Beverages

### Bar Policies

Ramada Inn & Convention Center offers the clients flexibility regarding their function. You may have either a cash bar, open bar (hosted bar) or a combination of the two. A **cash bar** is an arrangement where your guests will each purchase their own drinks. An **open bar** designates that the bar is paid for by the group that is hosting the function. The Ramada Inn **must** provide the alcoholic beverages; none may be brought in or taken out. **Under no circumstances** whatsoever will alcohol be provided to guests under the age of 21. Last call for the bars must be given no later than 1:30 AM. Ramada Inn ID's all drinkers and can at anytime cut off drinkers from having more drinks. Please contact your Ramada Inn & Convention Center representative with any questions you may have in regards to the bar.

### Cash Bar Pricing

Bar setup, plastic ware, ice, garnishes and a bartender are included at no charge, provided that the beverages consumed total a minimum of \$500. There will be a \$50 set up fee if your sales are less than \$500. A limit of two drinks per person per bar trip will be enforced.

House Liquor-\$3.25

Call Liquor-\$3.50

Premium Liquor-\$4.00

House Brand Wines-\$3.25

Michigan Wines-\$4.50 to \$6.50

Domestic Bottled Beer-\$2.50

Premium/Imported Beer-\$3.50

Soda-\$1.00



# RAMADA<sup>®</sup>

## Open Bar Pricing

An abbreviated listing of products is below. Whenever utilizing an open bar, your billing is based upon open bottles. For special order products (including kegs), the client is responsible for all charges for the ordered items, regardless of consumption. Included in these prices are bar setup, plastic ware, ice, mixers, garnishes and a bartender. An 18% service fee will be added to your final bill and must be paid at the end of the event.

### House Brand Spirits-\$45 per fifth

Whiskey, Gin, Bourbon, Rum, Scotch, Vodka, Schnapps, Puckers (750 ml, 1 oz shots)

### Call Brand Spirits-\$55 per fifth

Seagram's 7, Jim Beam, Bacardi, Christian Brothers' Brandy, Smirnoff, Southern Comfort (750 ml, 1 oz shots)

### Premium Brand Spirits-\$65 per fifth

Canadian Club, Tanqueray, J&B Scotch, Dewars, Grey Goose, Crown Royal, Absolute, Captain Morgan's Jack Daniels (750 ml, 1 oz shots)

### House Brand Wines-\$30 per 1.5 liter bottle

White Zinfandel, Chardonnay, Cabernet Sauvignon, Piesporter, Chablis, Lambrusco, Merlot, J. Roget

### Champagne

House Brand: \$20 per bottle Tosti Asti: \$30 per bottle Martini Rossi Asti: \$40 per bottle

### Non-Alcoholic

Sparkling Wine-\$15 per bottle (750 ml, 6 oz glasses, 8 servings per bottle)

### Michigan Wines-\$30 per 750 ml

Black Star Farms Red House Red, St. Julian Merlot, Grand Traverse Select Sweet Harvest Riesling, Chateau Chantal Chardonnay, Bowers Harbor Vineyards Pinot Grigio

### Draft Beer

Domestic Kegs: \$160 1/4 Barrel: \$80.00 Premium/Imported Kegs: \$180 (16 oz glasses with a 1" foam head, serves about 140 glasses)

### Bottled Beer

Premium/Imported Beer: \$3.50 each Domestic Beer: \$2.50 each



YOUR EVENT, DONE PERFECTLY.

## Contact Brann's Catering at 866-802-7266 for Your Menu Consultation.

All Menu Prices are Subject to 6% Sales Tax & 18% Service Fee. All Menus' Include China, Linen Tablecloths, Linen Napkins & Linen Skirting.

- A deposit of 20% of the estimated total food bill will be required within 3 weeks of scheduling your individual event. The deposit for the event will be returned if your event is canceled 180 days prior to the reserved date. Cancellations made within 180 days of the function will forfeit the deposit. The balance due on individual events **MUST BE MADE PRIOR** to the event. We accept cash, check, money order or a major credit card.
- A final guarantee of the number of guests attending **MUST** be made 7 days prior to the event. This guarantee is understood to be a minimum and may not be decreased. Any guests that are added within the 7 days prior to the event will have a 15% up charge added to the per person price. If we are unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of deposit.
- Buffet lines are maintained up to a total of two hours of service. Each additional hour of serving time will incur a \$50.00 fee.
- Throughout the menu you will find items marked with an \*. These items may contain raw or undercooked ingredients; or can be cooked to order. **Notice:** Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.
- All of our menus have a 50 person minimum. If a group falls under the 50 person guest minimum, they **MUST** still pay for 50 guests.
- All Food and Beverages **MUST** be provided by Brann's Catering with the exception of bakery cakes and the Ramada Convention Center bar.
- Add Cake Service to your event for 1.00 per person. This service includes our staff cutting and serving your cake, china plates and silverware.

**Thank You for Choosing the Ramada Convention Center & Brann's Catering; We  
Look Forward to Serving You!**

# Build Your Own Hors D'oeuvre Buffet

The Latest Trend .....Perfect for Encouraging Your Guests to  
Mingle While Offering Them Variety.

Includes Gourmet Fruit, Cheese & Cracker Display  
Brann's Famous BBQ Meatballs  
Fresh Vegetable & Dip Tray  
Choice of Lemonade, Iced Tea, Fruit Punch Or Coffee

AND Choice of Three Hors D'oeuvres

Egg Rolls (H)

Spinach & Artichoke with Pita (H)

Cheese Fondue with Assorted Breads (H)

Pigs in a Blanket (H)

Stuffed Sausage Mushroom Caps (H)

Stuffed Seafood Mushrooms Caps (H)

Kielbasa with Sauerkraut (H)

Spicy Skewered Steak w/ Bourbon Dipping Sauce (H)

Spicy Skewered Chicken w/ Hoison Dipping Sauce (H)

Chicken Wings (H)

Smoked Whitefish Dip & Crackers (C)

Spinach Dip & Bagel Chips (C)

Tortilla Pinwheels (C)

Bruschetta (C)

Deli Sub (C)

(H) Hot (C) Cold

**Price per person \$16**

# Ala Carte Cocktail Party Hors D'oeuvres

## The Perfect Addition to Any Menu ...

Fresh Beer Steamed Kielbasa with Sauerkraut \$1.50 per person

Brann's Famous Meatballs - Choice of BBQ, Peppercorn, Swedish or  
Sweet & Sour \$1.00 per person

Crispy Chicken Wings - Tossed in Buffalo or BBQ Sauce  
& Served With Bleu Cheese \$1.80 per person

\*Spicy Skewered Steak - Marinated Steak with a  
Bourbon Dipping Sauce \$1.75 per person

\*Spicy Skewered Chicken - Marinated Chicken with a  
Hoisin Dipping Sauce \$1.75 per person

Spicy Sausage or Seafood Stuffed Mushroom Caps \$2.00 per person

Tortilla Pinwheels - Assorted Spreads Wrapped in Tortilla  
Shells & Sliced Into Bite Sized Wheels \$2.50 per person

Bruschetta - Diced Tomatoes, Garlic, Basil, Balsamic Vinegar, Fresh  
Asiago & Olive Oil Served With Crispy Bread Rounds \$1.75 per person

Stuffed Egg Rolls Served With Dipping Sauce \$2.00 per person

Chilled Jumbo Shrimp Served with Cocktail Sauce & Lemons \$4.00 per person

Spinach Dip & Bagel Chips - \$2.00 per person

Whitefish Dip with Assorted Crackers - \$2.00 per person

Warm Spinach & Artichoke Dip with Pita - \$2.00 per person

Figs in a Blanket - \$2.00 per person

\$1,000.00 Minimum for Ala Carte Hors D'oeuvres Only Party  
You May Mix or Match Ala Carte Hors D'oeuvres & Party Trays

# Party Trays

**Brann's Party Trays are Great for Festive Occasions or to Compliment any Menu. Each Tray is Attractively Decorated & Garnished and Includes Plates, Forks and Napkins**

## Gourmet Fruit & Cheese Tray

Small (Approx 35 ppl) ...\$110.00, Large (Approx 75 ppl) ...\$160.00 OR Wow Your Guests with our Popular Extra Large Gourmet Fruit & Cheese Tray Decoratively Displayed on a Mirror (125 ppl) ...\$275.00 All Sizes Include Cantaloupe, Honey Dew, Pineapple, Strawberries, Seasonal Fruits & Berries, Assorted Gourmet Cheeses & Assorted Crackers.

## Appetizer Tray

Small (Approx 35 ppl) ... \$80.00 Large (Approx 75 ppl) ... \$110.00 Ham, Summer Sausage, Pepperoni, Salami, Assorted Cubed Cheeses, Queen Pimento Stuffed Olives, Baby Sweet Pickles & Assorted Crackers.

## Fresh Fruit Tray

Small (Approx 35 ppl) ... \$90.00 Large (Approx 75 ppl) ... \$140.00 Extra Large Fruit Tray Displayed on a Mirror (125 ppl) ...\$190.00 All Sizes Include Honeydew, Cantaloupe, Grapes, Pineapple, Strawberries, Seasonal Fruit & Berries & Fresh Whip. Tropical Themed Fruit Tray on a Mirrored Display. Arranged Beach Theme with Brown Sugar Sand, Palm Trees & Hawaiian Flowers (All Edible) Ex Large Only \$190.00

## Fresh Vegetable Tray

Small (Approx 35 ppl) ... \$55.00 Large (Approx 75 ppl) ... \$75.00 Broccoli Buds, Celery Sticks, Radishes, Baby Carrots, Cauliflower Buds, Cherry Tomatoes & Vegetable Dip.

## Gourmet Cheese Tray

Small (Approx 35 ppl) ... \$80.00 Large (Approx 75 ppl) ... \$100.00 Havarti, Baby Brie, Boursian, Gouda, Cranberry Rolled Goat Cheese, Grapes, Assorted Crackers & French Baguette. Great for Wine Parties!

## Cheese Fondue

One Size (Approx 75 ppl) ...\$135.00 Fondue Made With Gourmet Cheeses and Served With Assorted Breads, Roasted Redskins, Blanched Broccoli and Blanched Cauliflower for Dipping.

## Peel & Eat Shrimp

Small Serves 15-25 ... \$70.00 (Approx. 100 Shrimp) Large Serves 25-40 ... \$110.00 (Approx. 200 Shrimp) Mini Peel & Eat Shrimp Iced on a Tray with Cocktail Sauce.

## Tailgate Subs

12" Subs cut into 6 - 2" Pieces ...\$9.00 Each (Minimum 12 Subs Per Order) Subs Include Sliced Ham & Turkey, Swiss & American Cheese, Lettuce, Tomato and Red Onion. Served With Mayo & Mustard on the Side.

## Mini Croissant Sandwich Tray

Small (Approx. 35 Sandwiches) ... \$80.00 Large (Approx. 70 Sandwiches) ... \$140.00 Mini Butter Croissants Filled with a White Meat Chicken Salad or Ham Salad.

# Hors D'oeuvre Stations

## The Stations may be Added to any Menu

### Stir Fry Station ...\$5.00 per person

Includes Marinated Steak, Chicken, Assorted Fresh Vegetables, Fried Rice, Sauces & Fortune Cookies. Prepared Live by our Trained Chefs!

### Pasta Station ...\$5.00 per person

Includes Penne Pasta, Fettuccini Pasta, Sausage, Chicken, Assorted Vegetables, Marinara Sauce, Alfredo Sauce & Italian Meatballs. Prepared Live by our Trained Chefs!

### Fajita Station ...\$5.00 per person

Includes Seasoned Steak & Chicken Strips, Roasted Peppers & Onions, Bean Dip, Spanish Rice, Soft Tortilla Shells, Sour Cream, Salsa & Shredded Cheese. Prepared Live by our Trained Chefs!

### Baked Potato and Salad Station...\$5.00 per person

Includes Idaho Baked Potatoes, Butter, Sour Cream, Broccoli, Chives, Crisp Ice Berg Lettuce, Crisp Romaine Lettuce, Chopped Bacon Bits, Grape Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese, Croutons, Ranch and French Dressings.

### Dessert Station ...\$5.00 per person

Includes Assorted Mini Cheese Cakes, Petit Fors, Gourmet Dessert Bars, Frosted Brownies & a Chocolate Fountain with Accompaniments.

## Dry Snacks

### These are Great as Appetizers or as a Late Night Snack

Mints \$7.00 / 2 lbs

Peanuts \$8.00 / 2 lbs

Pretzels \$8.00 / 2 lbs

Assorted Nuts \$10.00 / 2 lbs

Goldfish Crackers \$10.00 / 2 lbs

Chex Mix \$40.00 / 4 lbs

# **Family Style**

**Enjoy the Service of a Plated Dinner with the Variety of a Buffet!**  
**Family Style Dinners are Served in Bowls & Platters to Each Guest Table by our Professional Service Staff.**

## **Choice of Two Meat Entrees**

Baked Bone-In 8 Cut Chicken, Chicken Chardonnay,  
\* Sliced Roast Beef w/ Au Jus, \* Swiss Steak, Spaghetti with Meatballs,  
Honey Glazed Ham, BBQ Pork Ribs,

## **Choice of Hot Potato**

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins,  
Cheesy Cheddar Au Gratin, Duchesse Potatoes

## **Choice of Hot Vegetable**

California Blend, Green Beans with Bacon & Mushrooms, Buttered Corn,  
Cheesy Broccoli, Maple Glazed Baby Cut Carrots

## **This Menu Also Includes**

Beer Steamed Kielbasa with Sauerkraut OR BBQ Meatballs,  
Tossed Garden Salad with Dressings, Rolls with Butter  
& Coffee Station.

**Price per person \$17**

# Plated Entrees

Let Us Serve You & Your Guests! (Limit of Two Entrée Choices)

## Beef & Veal

\*Brann's 8 oz Sizzler-Brann's Famous Sizzler Steak Grilled to Perfection \$15

\* 12 oz. New York Steak-Choice Western Fed Beef Topped with Garlic Butter \$20

\* 10 oz. Prime Rib-Herb Slowed Roasted Prime Rib with Au Jus \$17

Veal Picatta-Sautéed Veal with White Wine Sauce, Lemon Juice, Butter & Parsley \$16

## Chicken

Chicken Chardonnay-Two Seared Chicken Breast Smothered with Sautéed Mushrooms & Onions, and Topped with Chardonnay Cream Sauce \$16

Chicken Marsala-Two Lightly Breaded, Seared Chicken Breasts Topped with Sautéed Mushrooms & Finished with our own Marsala Sauce \$16

Hawaiian Chicken-Two Seared Chicken Breasts Topped with Tri-Colored Bell Peppers, Red Onion and Finished with a Sweet & Sour Ginger Sauce \$16

Stuffed Chicken Breast-Two Seared Chicken Breasts Stuffed with Boursian Cheese, Asiago, Artichoke, Wild Rice & Sautéed Leeks Then Finished with Sauce Chardonnay \$17

## Vegetarian

Roasted Stuffed Portabella-Stuffed with Boursian Cheese, Asiago, Artichoke, Wild Rice & Sautéed Leeks Then Finished with Sauce Chardonnay \$17

Penne Pasta with Sauce Chardonnay- Penne Pasta Blended with Roasted Garlic, Fresh Basil, Roasted Tomato & Chardonnay Cream Sauce \$15

Vegetarian Stir Fry- Broccoli Cuts, Sugar Snap Peas, Red Pepper Strips, Bean Sprouts, Water Chestnuts, Onion and Sliced Mushrooms Stir Fried in a Teriyaki Soy Sauce \$15

## Seafood

Broiled Tilapia-Broiled Tilapia with Sautéed Flame Roasted Peppers & Onions & Smothered with Fresh Tarragon Cream \$15

Broiled Salmon-Baked Salmon Topped with Dill Cream Sauce \$16

## Combinations

\*Steak and Chicken-Branns Famous 6 oz Sizzler & Seared Chicken Breast Smothered with Mushrooms & Onions and Topped with your Choice of Cabernet Demi or Sauce Chardonnay \$17

Chicken and Shrimp-Grilled Hawaiian Chicken & Jamaican Shrimp Skewer Topped with Mango Salsa \$19

\*Steak and Shrimp-Brann's Famous Sizzler & Grilled Shrimp Skewer Topped with Garlic Herb Butter \$20

## Pork

12oz Thick Cut Pork Chop-Marinated and Grilled Pork Chop with Apple Chutney \$16

Sicilian Pork Medallions-Two Pork Tenderloin Medallions Stuffed with Roasted Fennel, Tomato Concasse & Fresh Basil; Wrapped in Smoked Bacon & Topped with a Garlic Cream Sauce \$20

### **All Plated Dinners Include:**

**Choice of Hot Potato, Choice of Hot Vegetable,  
Tossed Garden Salad with Dressings, Assorted Rolls with Butter  
& Coffee Station**

### **Plated Potato Options**

Baked Potato with Butter & Sour Cream, Duchesse Potato,  
Parsley Buttered Redskins, Wild Rice or Citrus Rice

### **Plated Vegetable Options**

Green Beans with Bacon & Mushrooms,  
Buttered Corn, California Blend, Cheesy Broccoli or  
Whole Maple Glazed Baby Cut Carrots

# *Ultimate Signature Buffet*

**Treat Yourself to The Ultimate in Elegance!**

**You May Choose One Appetizer, Two Entrée's,  
Three Side Dishes & A Plated Salad.**

## **Appetizers**

\*Brann's Famous BBQ Meatballs, Beer Steamed Kielbasa with Sauerkraut,  
Swedish Meatballs, Fresh Vegetables and Dip, Cheese and Crackers

## **Entree Selections**

Herb Crusted Pork Loin, \*Slow Roasted Roast Beef,  
Whole Turkey Breast, Vegetarian Lasagna, \*Swiss Steak  
\*Slow Roasted Prime Rib, Bone-in Honey Glazed Ham,  
Chicken Chardonnay, Chicken Marsala, Hawaiian Chicken

**The Pork Loin, Roast Beef, Turkey Breast or Prime Rib can be Chef Carved ON Site for an Additional  
\$75.00**

## **Side Choices**

Baked Potatoes with Butter & Sour Cream, Potato Au Gratin,  
Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins,  
Duchesse Potatoes, Wild Rice, Citrus Rice,  
California Blend Veggies, Buttered Corn, French Cut Green Beans,  
Fruit Salad, Italian Pasta Salad, Potato Salad, Cole Slaw

## **Plated Salads**

Warm Spinach Salad, Mixed Green Salad, Tossed Garden Salad, Greek Salad

**This Buffet Also Includes Rolls with Butter & Coffee Station.**

**Price per person \$19**



# *Brann's Signature Buffet*



**Includes All the Elegance and Service You're Looking for on That Special Day!**

## **Choice of Two Meat Entrée's**

\*Slow Roasted Seasoned Roast Beef, Boneless Whole Turkey Breast,  
Slow Roasted Herb Crusted Pork Loin, Baked Chicken ¼'s, \*Swiss Steak,  
Brann's Famous BBQ Ribs, Honey Glazed Ham  
\*Slow Roasted Prime Rib Available for an Additional \$3 per person

**The Roast Beef, Whole Turkey Breast or Pork Loin can be Chef Carved ON Site for an Additional  
\$75.00**

## **Choice of One Hot Potato**

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins, Rice Pilaf,  
Baked Potatoes with Butter & Sour Cream, Cheesy Cheddar Au Gratin

## **Choice of One Hot Vegetable**

California Blend Veggies, Green Beans with Bacon & Mushrooms,  
Buttered Corn, Whole Maple Glazed Baby Carrots, Cheesy Broccoli

## **Choice of Two Prepared Salads**

Fruit Salad, Potato Salad, Italian Pasta Salad, Cole Slaw,  
Cheddar Macaroni Salad

**This Menu Also Includes Your Choice of  
Beer Steamed Kielbasa with Sauerkraut OR Brann's Famous BBQ Meatballs,  
Tossed Garden Salad with Dressings, Rolls with Butter & Coffee Station.**

**Price per person \$16**

**Add a Second Potato or Vegetable Choice for an Additional \$1 per person**

# Italian Pasta Buffet

This Menu Includes Fresh Italian Sausage Mixed with Roasted Peppers, Onions & Marinara, Choice of Two Entrees, Choice of Hot Vegetable, Choice of Two Prepared Salads, Garlic Bread, Caesar Salad (Prepared on Site) & Your Choice of Iced Tea, Lemonade Or Coffee

## Entrée Choices

**Lasagna**- Prepared Fresh at our Facility the Old Fashioned way.

**Mostacoli & Sausage**- Fresh Italian Sausage, Roasted Peppers, Roasted Onions & Pasta Blended with Marinara Sauce & Fresh Herbs.

**Vegetable Lasagna**- Onions, Mushrooms, Broccoli, Carrots & Cauliflower Topped with Mozzarella Cheese & Alfredo Sauce.

**Fettuccini Alfredo**- Fettuccini Noodles, California Blend Vegetables & Alfredo Sauce.

**Penne Pasta**- Penne Noodles Blended with Roasted Garlic, Fresh Basil, Roasted Tomato & Chardonnay Cream Sauce (May be Substituted with Marinara).

**Spaghetti & Meatballs**- Spaghetti Noodles Blended with Marinara Sauce & Meatballs Topped With Mozzarella Cheese. **Also Available Without the Meatballs.**

## Vegetable Choices

California Blend, Green Beans with Bacon & Mushrooms, Buttered Corn, Maple Glazed Baby Cut Carrots, Cheesy Broccoli

## Prepared Salad Choices

Fruit Salad, Italian Pasta Salad, Cheddar Macaroni Salad, Cole Slaw

**Price per person \$16**

**Too Much Pasta? Substitute a Chicken Dish for a Pasta Dish...Additional \$1.00 per person**

**Chicken Parmesan**- Boneless Chicken Breast Breaded & Deep Fried to a Golden Brown & Topped with Marinara Sauce & Mozzarella Cheese.

**Chicken Marsala**- Boneless Chicken Breast Seared to Perfection & Topped with Sautéed Mushrooms & Marsala Sauce.

# Hawaiian Buffet

## Add a Tropical Twist to Your Next Event!

Pineapple Glazed Boneless Chicken Breast, Pulled Pork with Bourbon Sauce, BBQ Sauce & Buns, Choice of One Hot Potato, Choice of One Hot Vegetable, Choice of One Prepared Salad, Tossed Garden Salad with Dressings, Assorted Rolls with Butter & Choice of Beverage

### Potato Choices

Parsley Buttered Redskins, Orange Citrus Rice with Tri Color Peppers, Baked Potatoes with Butter & Sour Cream, Rice Pilaf

### Vegetable Choices

Buttered Corn, Green Beans with Bacon & Mushrooms, California Blend, Maple Glazed Baby Cut Carrots, Cheesy Broccoli

### Prepared Salad Choices

Fruit Salad, Pasta Salad, Cole Slaw

### Beverage Choices

Lemonade, Iced Tea, Fruit Punch Or Coffee

**Price per person \$16**

## Additional Tropical Menu Items

Carved Jamaican Crusted Pork Loin Or Prime Rib Additional \$4.00 per person

Tropical Themed Gourmet Fruit Tray on a Mirrored Display. Arranged Beach Theme with Brown Sugar Sand, Palm Trees & Hawaiian Flowers (All Edible) Ex Large \$190.00

Grilled Spicy Shrimp Kabobs Marinated in Hawaiian Spices & Served with Mango Salsa \$5.00 each

# Fajita Buffet

## Add a Little Spice to Your Next Event!

Seasoned & Grilled Fajita Steak Strips  
Seasoned & Grilled Fajita Chicken Breast Strips  
Roasted Peppers and Onions  
6" Flour Tortillas  
Shredded Lettuce & Cheddar Cheese  
Diced Tomatoes  
Enchilada Casserole  
Spanish Rice  
Refried Beans  
Tortilla Chips  
Guacamole  
Sour Cream & Salsa  
Choice of Lemonade, Iced Tea OR Fruit Punch

**Price per person \$12**

## Additional Mexican Themed Items

Add Seasoned Ground Beef, Shredded Chicken &  
Hard Taco Shells to this menu for an additional **\$3.00 per person**

**Stuffed Peppers** - Blanched Halved Jalapeño Peppers Stuffed with  
Cream Cheese, Cheddar Cheese & Chives. Served Chilled;  
But Still Very Hot !!! **\$2.00 each**

# **Business Luncheon Buffet**

**Enhance Your Meeting or Seminar with Great Food at an Affordable Price.**

## **Choice of One Meat Entree**

Rotisserie Chicken Quarters, Sliced Ham, \*Sliced Roast Beef,  
Sliced Turkey Breast with Dressing, \*Swiss Steak

## **Choice of One Hot Potato**

Garlic Red Skin Mashed with Gravy, Parsley Buttered Roasted Red Skins,  
Baked with Butter & Sour Cream, Rice Pilaf

## **Choice of One Hot Vegetable**

California Blend, Mini Green Beans with Bacon & Mushrooms,  
Buttered Corn, Whole Maple Glazed Baby Carrots

## **Choice of One Prepared Salad**

Fruit Salad, Potato Salad, Italian Pasta Salad, Cole Slaw,  
Cheddar Macaroni Salad

**The Business Luncheon Buffet Also Includes Tossed Garden Salad with Dressings,  
Assorted Rolls & Butter, Choice of Coffee, Lemonade or Punch**

**Price per person \$11**

**Add a Second Meat for an Additional \$2 per person**

Luncheons Menu's Are Available Monday Through Friday, 10:00 AM - 2:00 PM

# **Brann's Luncheons**

**Make Your Next Meeting or Seminar Memorable!  
These Menu's Are Available at Our Meeting Place or Yours.**

## **Cold Deli Buffet**

This Menu Includes:

Sliced Ham, Turkey & Roast Beef  
Sliced Swiss, Provolone & Cheddar Cheese  
Assorted Breads  
Lettuce, Tomato, Onion, Mayo & Mustard  
Fresh Vegetables with Dip,  
Potato Salad & Fruit Salad  
Lemonade Or Iced Tea

**Price per person . . . \$10**

## **Baked Potato & Salad Bar**

This Menu Includes:

Idaho Baked Potatoes, Butter, Sour Cream, Broccoli, Chives,  
Crisp Ice Berg Lettuce, Crisp Romaine Lettuce, Chopped Bacon Bits,  
Grape Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese,  
Croutons, Ranch and French Dressings and  
Choice of Lemonade Or Iced Tea

**Price per person \$8**

**Add Cheesy Broccoli, Chili, Chicken Noodle or Soup Du Jour for \$2.00 per person**

Luncheon Menu's Are Available Monday Through Friday 10:00 AM - 2:00 PM

# **Brann's Breakfast**

**The Perfect Start to a Meeting or Seminar ...**

**Add an Omelet Station to Your Breakfast ...**

**Additional \$2 per person**

Toppings Include Ham, Sausage, Mushrooms, Onions, Diced Tomato,  
Green Pepper & Shredded Cheese.

**Prepared to Order Live by our Trained Chefs!**

## **Continental Breakfast**

Coffee

Orange Juice

Fruit Salad

Assorted Mini Muffins

Assorted Bagels

Croissants

Cream Cheese, Cinnamon Butter & Preserves

**Price per person ... \$6**

## **Breakfast Buffet**

\*Scrambled Eggs

Bacon and Sausage Links

Sausage Gravy and Biscuits

Hash Browns

Mini Muffins and Fruit Danish Rolls

Fruit Salad

Orange Juice

Coffee Station

**Price per person ... \$10**

# Desserts

## The Perfect Finishing Touch...

### House Baked Pies

Bourbon Pecan, Key Lime, Banana Foster, Dutch Apple, Boston Cream,  
Lemon Meringue \$3.00 per slice

### Cheesecakes

Mackinaw Fudge, New York Original, Chocolate Chip,  
White Chocolate Raspberry, Caramel Apple, Strawberry \$3.50 per slice

### Cakes

Black Forest, Deluxe Carrot, Turtle Torte, Tiramisu, Oreo Cookie Bash \$3.00 per slice

### Ice Cream

French Vanilla with Strawberries, Peppermint Stick \$2.00 per person  
Assorted Ice Cream Cups \$1.00 each

**Chocolate Dipped Strawberries** \$1.50 each

### Cookies

Chocolate Chunk, Peanut Butter, Oatmeal Raisin,  
White Chocolate Macadamia Nut \$1.50 per person

### Frosted Brownies

Chocolate or Peanut Butter \$1.50 per person

### Sheet Cakes

Carrot Cake, Chocolate, Vanilla or German Chocolate \$2.00 per person

### Gourmet Dessert Bars

Chocolate Marble, Caramel Apple, Lemon and Blueberry  
or Cookies and Cream \$3.00 per person

### Chocolate Fondue

Chocolate Fondue with Pineapple Chunks, Strawberries, Rice Crispy Treats,  
Shortbread Cookies, Pretzel Logs and Marshmallows for Dipping \$3.00 per person

# **Non Alcoholic Beverages**

**Looking for Another Beverage to Add to Your Menu?**

**Look no Further ...**

## **Punch Bowls**

All Punch Bowls are Sold by the Gallon & Serve Approximately 20 Guests per Gallon. Punch Bowl, Ladles & Cups Are Included.

|                   |         |
|-------------------|---------|
| Fruit Punch       | \$20.00 |
| White Grape Punch | \$30.00 |

## **Coffee Stations**

Coffee Stations are Sold by the Gallon & Serve Approximately 18 Cups per Gallon.

Coffee Warmer, Cups, Creamers & Sugars Are Included.

|                           |                                      |
|---------------------------|--------------------------------------|
| Regular or De Café Coffee | # \$8.00 / Gallon (3 Gallon Minimum) |
| Deluxe Coffee Station     | \$3.00 per person                    |

The Deluxe Coffee Station Includes Assorted Flavored Syrups, Flavored Creamers, Sprinkles, Cinnamon Sticks, Whip Cream & Cherries

## **Additional Beverage Options**

|          |                 |
|----------|-----------------|
| Lemonade | 1.00 per person |
| Iced Tea | 1.00 per person |

**BRANN'S**  
*Distinctive Catering*

**YOUR EVENT, DONE PERFECTLY.**

25 Commerce SW Suite 50

Grand Rapids, MI 49503

Toll Free: 1-866-802-7266

Phone: 1-616-538-4384

Fax: 1-616-451-3212