

A close-up photograph of several salmon appetizers served on a black tray. Each appetizer consists of a square piece of salmon topped with a brown, textured sauce and garnished with fresh green herbs and small yellow and green vegetables. The appetizers are arranged on a black tray with some garnishes like purple onions and green sprouts scattered around.

# CATERING MENU

*Victor's* CATERING  
AT MICHIGAN STADIUM



A breakfast spread featuring a cup of coffee, a glass of orange juice, a bowl of fruit, a jar of jam, and a plate with a croissant and fruit.

# BREAKFAST

# BREAKFAST

## CONTINENTAL BREAKFASTS

All items are sold per person.

Minimum of 25 guests.

### Simple Continental Breakfast 10

Served with freshly brewed coffee, decaffeinated coffee and carafes of water.

- Seasonal sliced fruit and berry display (DF, VG, GF)
- Bagels and cream cheese (V)
- Muffins (V)
- Whipped butter

### Premium Continental Breakfast 14

Served with freshly brewed coffee, decaffeinated coffee and carafes of water.

- Seasonal sliced fruit and berry display (DF, VG, GF)
- Assorted yogurts (V, GF)
- Bagels and cream cheese (V)
- Breakfast breads (V)
- Muffins (V)
- Whipped butter

## ENHANCE YOUR CONTINENTAL BREAKFAST

All items are sold per each.

Minimum of 20 pieces per selection.

### Personal Frittata (GF)

- Pork sausage, onions, peppers, farmhouse cheddar cheese (each) 3
- Spinach, tomato, smoked gouda cheese (V) (each) 3
- Chicken sausage, peppers, mushrooms, Gruyère cheese (each) 4

### Breakfast Croissant Sandwiches (each) 5

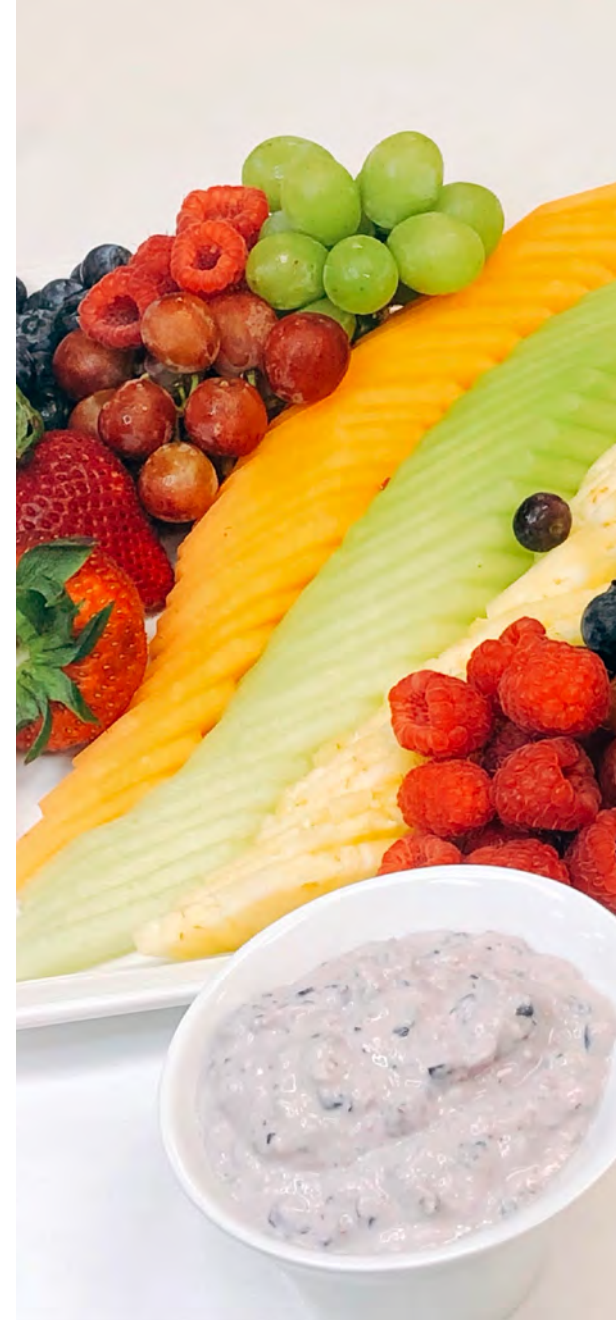
- Bacon, egg, cheddar cheese
- Sausage, egg, pepper jack cheese
- Roasted vegetables, eggs, green onion (V)

### Savage Abby (each) 6

- Egg, cheddar cheese, turkey bacon, breaded chicken patty on a biscuit

### Burrito

- Flour tortilla, scrambled eggs, roasted pepper, chorizo, sharp cheddar cheese, potatoes (each) 7
- Flour tortilla, scrambled eggs, roasted pepper, black beans, pepper jack cheese, potatoes (V) (each) 6



# BREAKFAST

## BREAKFAST BUFFETS

All items are sold per person. Minimum of 20 guests.  
Breakfast buffets include freshly brewed coffee and decaffeinated coffee and ice water.

<b>Maize Breakfast*</b>	14
· Seasonal sliced fruit, berries (DF, VG, GF)	
· Bagels with cream cheese (V)	
· Muffins with whipped butter (V)	
· Scrambled eggs, fresh fines herbs (V, GF)	
· <i>Choice of one:</i> Hash browns (V, GF) or O'Brien potatoes (V, GF)	
· Turkey sausage (GF)	

\*Upgrade by adding a breakfast protein: bacon 3.50, pork sausage 2.50, or chicken sausage 2.50.

<b>Blue Breakfast</b>	16
· Seasonal sliced fruit, berries (DF, VG, GF)	
· Bagels with cream cheese (V)	
· Muffins and croissants (V)	
· Whipped butter	
· Scrambled eggs, sharp aged cheddar (V, GF)	
· American fries (V, GF)	
· Applewood smoked bacon (GF)	

## BREAKFAST ENHANCEMENTS

All items are sold per person. Minimum of 20 guests.

<b>Pancakes (V)</b>	3.50
<b>Waffles (V)</b>	6
<b>French Toast (V)</b>	6
<b>Omelet Station**</b>	8
Prepared to order with cage-free eggs, mushrooms, peppers, onions, tomatoes, spinach, bacon, ham, cheese (GF)	
**Culinary Attendant \$125 for 2 hours of service.	
<b>Fried Chicken and Waffle</b>	12
Fried chicken tenderloin, sugar pearl waffle, maple syrup	
<b>French Toast Casserole</b>	4
Individual portions served with maple syrup (V)	
<b>Gourmet Yogurt Bar</b>	8
Vanilla yogurt toasted (nut free) granola, chocolate chips, dried fruits, berries (V, GF)	
<b>Fresh Seasonal Fruit Cup (DF, VG, GF)</b>	4





A LA CARTE

# A LA CARTE

## COFFEE SERVICE

Cream served with all coffee services.  
Plant based milk available on request.

**Freshly Brewed Regular Coffee** (gallon) 30

**Decaffeinated Coffee** (gallon) 30

**Tea Service** (gallon)

Lipton® hot tea 21

Tazo® hot tea 21

## COLD BEVERAGES

**Assorted Bottles of Juice** (each) 2.75

Orange, Apple

**Lemonade** (gallon) 18

**Brewed Iced Tea** (3 gallon) 30

**Bottled Water** (16.9 oz) 2

**Assorted Canned Sodas** (each) 2

Coke® products

Minimum order of 12

## WATER SERVICE

**Water Service** (5 gallon dispenser) 75

**Water Service** (glass carafe) 5

**Infused Water** (5 gallon dispenser)

- Lemon-Cucumber 100
- Ginger-Citrus 100
- Mint-Cucumber 100
- Strawberry-Lime 125
- Red Raspberry-Basil 125



# A LA CARTE

## BAKERY CORNER

- Bakery Muffins** (V) (dozen) 24  
Blueberry, banana nut, and chocolate chip. Served with whipped butter
- Barry's Bagels** (V) (dozen) 36  
Plain, asiago, vanilla cinnamon. Served with whipped cream cheese and butter
- Mini Danish Pastries** (V) (dozen) 20
- Assorted Scones** (V) (dozen) 20  
Blueberry, apple cinnamon, raspberry white chocolate
- Mini Croissant** (V) (dozen) 22
- Gluten Free Plain Bagels** (V, GF) (per 4) 20  
Served with whipped cream cheese and whipped butter

## SNACKS

- Bavarian Style Pretzels** (V) (dozen) 36  
Bavarian pretzel sticks served with spicy brown mustard and cheese dip
- Pretzel Poppers** (V) (4 dozen) 20  
Bavarian pretzel bites served with spicy brown mustard and cheese dip
- Freshly Baked Cookies** (dozen) 18  
Assortment of chocolate chip, double chocolate, and sugar
- Chocolate Chunk Brownies** (dozen) 24
- Gourmet Cupcakes** (dozen) 60  
Chocolate, chocolate peanut butter, jelly roll, red velvet





# A LA CARTE

## CHIPS AND DIPS

Serves approximately 10 people

<b>House Tortilla Chips</b> (V, GF) (pound)	10
<b>Salsa Roja Medium</b> (V, GF) (pound)	8
<b>Classic Guacamole</b> (DF, VG, GF) (pound)	20
<b>Salsa Verde</b> (V, GF) (pound)	14
<b>House Kettle Chips</b> (DF, VG, GF) (pound)	20
<b>Roasted Onion Sour Cream Dip</b> (V, GF) (pound)	10
<b>House Pita Chips</b> (V) (pound)	10
<b>Classic Hummus</b> (DF, VG, GF) (pound)	12
<b>Edamame Hummus</b> (DF, VG, GF) (pound)	15
<b>Artichoke Spinach</b> (V) (pound)	12

## MID-MORNING SNACKS

<b>Assortment of Chobani Yogurt</b> (V, GF) (dozen)	46
<b>Seasonal Whole Hand Fruit</b> (DF, VG, GF) (dozen) Bananas, apples, oranges	21
<b>Seasonal Fruit and Berries Display</b> (DF, VG, GF) (serves 20)	65



# A LA CARTE

## PACKAGE GOODS

<b>Assorted Individual Bags of Chips (M) (dozen)</b>	24
<b>Rold Gold Pretzels (M) (dozen)</b>	24
Individual sized bags	
<b>Traditional Chex Snack Mix (M) (dozen)</b>	24
Individual sized bags	
<b>Individual Bags of Popcorn (M) (dozen)</b>	24
<b>Nature Valley Granola Bars (M) (dozen)</b>	12
<b>Kellogg's Nutri Grain Bars, Assorted (M) (dozen)</b>	25
<b>Full Size Candy Bars (M)</b>	
· Snickers (per 48 count)	144
· Twix (per 36 count)	108
· Hershey's (per 36 count)	110
<b>Energy &amp; Protein Bars (M) (dozen)</b>	48
<b>Ice Cream Sandwiches (dozen)</b>	60
<b>Chocolate or Vanilla Ice Cream Cups (dozen)</b>	24
<b>Freezer Rental</b>	100
Ice cream requires a portable freezer and dedicated 110volt 10amp line.	





LUNCH

# LUNCH

## FIRST COURSE

Lunch options may be served plated or buffet style.

**SALADS** *Please select one (1):*

**Market Salad** (V)

Baby market lettuce, English cucumbers, candied cherry tomatoes, Dijon chive vinaigrette (DF, VG, GF) and creamy ranch dressing (GF)

**Spinach and Berry Salad** (V)

Fresh baby spinach and kale blend layered with fresh sliced strawberries, raspberries and blackberries served with a blackberry Dijon vinaigrette (DF, VG, GF) and balsamic vinaigrette (DF, VG, GF)

**Caesar Salad** (V)

Romaine, Parmesan cheese, croutons, served with a side of creamy Caesar dressing

**Michigan Salad** (V) (up-charge \$1.50)

Baby field greens with dried cherries, berries, local goat cheese and served with a side of balsamic vinaigrette (V, GF)



# LUNCH

## ENTRÉES

All items are sold per person. Minimum of 20 guests.  
Lunch options may be served plated or buffet style.

Please select no more than two (2) entrée choices. Each entrée will be served with the sides as written. Please confirm all individual dietary restrictions with your catering manager in writing at least 12 days prior to the event. All entrées include choice of salad, choice of dessert, lemonade and ice water.

### **Chicken Caponata** 22.50

Herbed chicken breast served with farmers market caponata, roasted tomato au jus, broccoli spears

### **Pan-seared Chicken** 22.50

Shiitake mushrooms, truffle chicken glacé, bouquet of vegetables, whipped potatoes

### **Grilled Salmon** 24

Herb grilled salmon with lemon caper beurre blanc, mixed grain pilaf, roasted seasonal vegetables

### **Mushroom Ragout Flank Steak** 22.50

Served with roasted potatoes, haricot vert

## DESSERTS

*Please select one (1) dessert:*

- **Chocolate Cake (V)** – sea salted caramel, balsamic cherry coulis
- **Meyer Lemon Tart (V)** – raspberry compote and sweet cream
- **Red Velvet Cake (V)** – individual red velvet served on a blackberry and raspberry compote and a rosette of fresh whipped cream
- **Fruit Cup (VG, GF)**



# LUNCH BUFFETS

All items are sold per person and include up to 1.5 hours of service.  
Minimum of 20 guests. All lunch buffets include lemonade and ice water.

## VICTORS LUNCH BUFFET 18

### Farmers Market Salad (V, GF)

Baby market lettuce, English cucumbers, candied cherry tomatoes, Dijon chive vinaigrette (DF, VG, GF) and creamy ranch dressing (GF)

### House Made Kettle Chips (V, GF)

### Fresh Fruit and Berry Display (DF, VG, GF)

### Petite Sandwiches

- **Roasted Turkey Breast** – crispy lettuce, tomato, avocado aioli, sourdough roll
- **Shaved Ribeye** – bleu cheese, arugula, horseradish aioli, multigrain roll
- **Caprese (V)** – fresh mozzarella, heirloom tomato, roasted peppers, aged balsamic aioli, sourdough roll

### Assortment of Cookies (V)

## BUILD YOUR OWN DELI BUFFET 15.50

### Sliced Black Forest Ham, Smoked Turkey Breast, Grilled Vegetables (V, GF) and Hummus (V, GF)

### Farmers Market Salad (V, GF)

With Dijon chive vinaigrette (DF, VG, GF) and creamy ranch dressing (GF)

### Assorted Cheese Platter

Cheddar, Swiss, Provolone

### Assorted Breads

Pretzel rolls and paninis

### Lettuce, Tomato, Onion Platter (VG)

### Dijon Mustard, Mustard, Mayo

### Assorted Cookies

Add Roast Beef – \$5 per person



# LUNCH BUFFETS

## CLASSIC BBQ BUFFET 23

### Salads – Choose 1 Salad:

- **Spinach and Berry Salad** (DF, GF, VG) – fresh baby spinach and kale blend layered with fresh sliced strawberries, raspberries and blackberries served with a blackberry Dijon vinaigrette and balsamic vinaigrette
- **Creamy Coleslaw** (V, GF) – shredded green and red cabbage, carrots, scallions, creamy slaw dressing

### **Hickory Wood Smoked Beef Brisket** (DF, GF)

House bourbon barbeque sauce, crispy sweet onion

### **Grilled Chicken Breast with Chimichurri** (DF, GF)

### **Cinnamon Chipotle Roasted Cauliflower** (DF, GF, VG)

### **Three Cheese Mac and Cheese** (V)

Medium shell pasta in our house 3 cheese mornay sauce, topped with Parmesan toasted breadcrumbs

### **Apple Crisp** (V)

## PACIFIC BUFFET 23

### **Sesame Ginger Slaw** (V, GF)

A blend of fresh julienne vegetables and cabbages tossed in a sweet and spicy ginger infused dressing

### **Sweet Chili Scallion Grilled Flank Steak** (DF, GF)

Choice flank steak marinated in tamari, sweet chili sauce and fresh scallion

### **Gluten Free Teriyaki Chicken Thighs** (DF, GF)

Our house marinade and athlete favorite boneless skinless thighs grilled to perfection

### **Lemon Grass Scented Basmati Rice Pilaf** (DF, V)

Fluffy basmati rice infused with lemon grass and studded with mushrooms

### **Plum Sauce Glazed Snap Peas** (DF, GF, VG)

Garden fresh snap peas lightly steamed and tossed in a tangy plum sauce

### **Mandarin & Cherry Cake Shooter with Citrus Cream** (V)

Layers of mandarin orange segments, tart cherries and pound cake finished with a rich citrus crème anglaise



A close-up photograph of a white platter filled with various appetizers. The platter includes several types of cheese: a wedge of blue cheese, a wedge of cheddar, and a wedge of Swiss cheese. There are also several strawberries, a bunch of green grapes, and a bunch of red grapes. A piece of bread with a dark, textured crust is also visible. The word "RECEPTION" is overlaid in white capital letters within a white rectangular border in the center of the image.

# RECEPTION



# RECEPTION

## RECEPTION PLATTERS

All items are sold per platter. Each platter serves approximately 20 guests.

<b>Garden Fresh Crudité</b> (V, GF)	75
Celery, sweet bell peppers, broccoli, cucumbers, cherry tomatoes, cauliflower, carrots, buttermilk ranch dip	
<b>Charcuterie Board</b>	100
Cured meats, sausages, salamis (DF, GF) and local cheeses (GF), assorted crackers, and baguettes	
<b>Artisan Cheese</b>	80
Selection of local, domestic and imported cheese, fruit, pickled vegetables, (V, GF) crackers, baguettes	
<b>Marinated Grilled Crudite Platter</b> (DF, GF, VG)	85
Seasonal roasted garden vegetables, extra virgin olive oil, aged balsamic syrup, sea salt, and served with hummus	
<b>Spinach Artichoke Dip</b> (V)	45
Creamy spinach artichoke dip, baguettes, tortilla chips	
<b>Buffalo Chicken Dip</b>	85
Fresh pulled chicken, buffalo sauce with a hint of ranch served with baguettes and tortilla chips	
<b>Jumbo Shrimp Tower</b> (GF)	325
75 jumbo shrimp, fresh lemon, house cocktail sauce	



# RECEPTION

## PASSED HORS D'OEUVRE

\$125 reception fee per attendant applies.

All items are sold per piece. Minimum of 25 pieces per selection.

**Ancho Crusted Tuna with Citrus Gremolata** (GF) 4

Seared ancho crusted tuna loin on a bed of micro greens with a citrus gremolata served on a tasting spoon

**Mediterranean Bruschetta** (V) 3

Balsamic pear tomatoes confit, fresh mozzarella, chiffonade wilted kale, marinated artichoke hearts

**Grilled Wild Mushroom Stuffed Tomato** (V, GF) 3

**Herb Wild Mushroom Stuffed Potato** (V, GF) 3

**Flank Steak Crostini with Goat Cheese and Red Pepper** 3.25

**Caprese Skewer** (V, GF) 4.50

**Coconut Chicken Skewer with Mango Sriracha** 2.50

**Maple Soy Salmon** (DF GF) 4

**Mac n' Cheese Bites** (3 per order) 2.50

\*Contains bacon



# RECEPTION

## HORS D'OEUVRE

\$125 reception fee per attendant applies.

All items are sold per piece. Minimum of 25 pieces per selection.

<b>Coconut Crusted Shrimp with Piña Colada Crema</b>	2.75
<b>House-Made Crab Cakes with Spicy Rémoulade</b>	Market Price
<b>Truffled Local Mushroom &amp; Brie Tartlet (V)</b>	4
<b>Tempura Shrimp with Thai Sweet Chili Sauce</b>	2.75
<b>Bacon Wrapped Scallop with Lime Chile Glaze (DF, GF)</b>	Market Price
<b>Roasted Asparagus Tip and Wild Mushroom Risotto Croquettes (DF, GF, VG)</b>	3
Blended with Chao cheese and lightly dredged in toasted gluten-free panko	
<b>Artichoke Beignets with Meyer Lemon Crema (V)</b>	5.5
<b>Spanakopita (V)</b>	3
<b>Edamame Dumpling with Sweet Chili (DF, VG)</b>	2



# RECEPTION

## STATIONS

All items are sold per person. Minimum of 50 guests.  
Upgrade your station experience by adding a culinary attendant.

### **Salad Shooter Station** 4.50

An assortment of salads served in petite glasses

- Michigan salad with balsamic vinaigrette (V, GF)
- Caprese salad with balsamic vinaigrette (V, GF)
- Quinoa salad with roasted vegetables (DF, GF, VG)

### **BYO Nacho Station** 8

Crisp corn tortilla chips (V, GF), chicken tinga, refried pinto beans (DF, GF, VG), jalapeño cheddar cheese sauce, pickled jalapeños, black olives, sour cream, pico de gallo, guacamole

### **Slider Station** (2 per person) 10

*Choice of three:*

- **Black Angus Beef Sliders** – with jalapeño jack cheese
- **Honey Stinger Chicken Sliders** – fried chicken with honey stinger sauce, house pickled peppers
- **Buffalo Sliders** – with caramelized onions and crumbled bleu cheese
- **Impossible Slider** (V) – Seared Impossible slider patty topped with a spicy tomato chutney, Chao cheese and arugula served on a brioche slider bun



# RECEPTION

## STATIONS

All items are sold per person. Minimum of 50 guests.  
\*Includes culinary attendant based off of 1.5 hours of service.

<b>Pasta Action Station*</b> (V)	12
Cavatappi, mixed bell peppers, spinach, broccoli, tomato, onion, grilled chicken breast, crushed red pepper, Parmesan cheese, garlic, sweet basil, nut-free pesto, alfredo and marinara	
<b>Add shrimp scampi</b> (GF) (2 oz per person)	2.50
<b>Add sausage</b> (GF) (2 oz per person)	2.50
<b>Risotto Station*</b> (V, GF)	13
Risotto with grilled mushrooms, sun dried tomatoes, and arugula (4-5 oz per person)	
<b>Add shrimp</b> (GF)	2.50
<b>Add lobster</b> (GF)	Market Price
<b>Ravioli Station*</b>	15
Goat cheese and portobello mushroom ravioli (V) with braised short rib ragu or fresh garden vegetable ragu (V) (3 per person)	



# RECEPTION

## STATIONS

All items are sold per person. Minimum of 50 guests.

### **Wing Bar** (DF, GF) 10

Traditional Buffalo (GF), BBQ sauce (GF), and Parmesan garlic chicken wings. Served with ranch and bleu cheese dipping sauce (3 wings per person)

Upgrade your station experience by adding a culinary attendant.

### **Gourmet Mac n' Cheese Bar** 8

*Choice of 2:*

- **3 Cheese Mac N' Cheese** (V) – medium shell pasta in our house 3 cheese mornay sauce, topped with Parmesan toasted breadcrumbs
- **Garden Veg Mac n' Cheese** (V) – 3 cheese mac n' cheese with roasted broccoli florets, caramelized shallots and grilled wild mushrooms
- **Farmhouse Mac n' Cheese** – 3 cheese mac n' cheese with Dearborn smoked ham, cherry wood smoked thick cut bacon and scallions

Upgrade your station experience by adding a culinary attendant.



# RECEPTION

## CARVED TO ORDER STATIONS

Includes culinary attendant based off of 1.5 hours of service.  
Minimum 50 guests per station.

**French Turkey Breast** (GF) (3 oz per person) 10

Herb rubbed and roasted turkey breast, cherry orange chutney (GF), whole grain mustard (GF), herb aioli (GF), and petite brioche rolls

**Roasted Beef Tenderloin** (GF) (3 oz per person) 15

Paired with horseradish (GF), grain mustard (GF), chimichurri (GF) and petite brioche rolls

**Carved Salmon Board** (GF) (3 oz per person) 12.50

Pesto-rubbed and seared Atlantic salmon sliced thin, accompanied by truffle caper cream cheese (GF) and lemon tarragon aioli (GF), served with petite brioche rolls



A close-up photograph of a plated dinner. The main focus is a seared salmon fillet with a golden-brown crust, resting on a green vegetable. To the right, there is a colorful vegetable medley including a red bell pepper, yellow and green bell peppers, and a white mushroom. The word "DINNER" is overlaid in white capital letters within a white rectangular frame in the center of the image.

DINNER



# DINNER

## FIRST COURSE

### SALADS

*Please select one (1) from the following:*

#### **Market Salad (V)**

Baby market lettuce, English cucumbers, candied cherry tomatoes, Dijon chive vinaigrette (DF, VG, GF) and creamy ranch dressing (GF)

#### **Spinach and Berry Salad (V)**

Fresh baby spinach and kale blend layered with fresh sliced strawberries, raspberries and blackberries served with a blackberry Dijon vinaigrette (DF, VG, GF) and balsamic vinaigrette (DF, VG, GF)

#### **Caesar Salad (V)**

Romaine, Parmesan cheese, croutons, served with a side of creamy Caesar dressing

#### **Michigan Salad (V)** (up-charge \$1.50)

Baby field greens with dried cherries, berries, local goat cheese and served with a side of balsamic vinaigrette (V, GF)

\*Dinner options may be served plated for buffet style.



# DINNER

All items are sold per person. Minimum of 20 guests.  
Dinners may be served plated or buffet style. Service fee if various menu items are selected. Dinner entrées include choice of salad, bakery fresh rolls with butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, lemonade and ice water.

## ENTRÉES

- |   |    |
|---|----|
| <b>Lemon Chicken</b> (GF)   | 30 |
| Fresh herb grilled chicken breast, topped with artichokes, sundried tomato, spinach, preserved lemon roasted caper velouté, served on herbed risotto cake, with thyme roasted root vegetables |    |
| <b>Chimichurri Flank Steak</b> (GF)   | 34 |
| Herb crusted flank steak, chimichurri sauce, served with golden mashed potatoes, bouquet of vegetables  |    |
| <b>Beef Short Ribs</b>  | 45 |
| Chili braised short rib with white cheddar and cilantro grilled polenta cake with broccoli rabe   |    |
| <b>Ahi Tuna</b> (DF, GF)  | 35 |
| Seared galangal ahi tuna with harissa root vegetable slaw and mixed grain pilaf   |    |
| <b>Mushroom Stuffed Flank Steak</b> (DF, GF)  | 35 |
| Wilted baby kale, sundried tomato, and wild mushroom stuffed flank steak, fingerling potatoes and roasted seasonal vegetables   |    |



# DINNER

## ENTRÉES

### **Herb Braised Chicken** 30

Braised boneless skinless chicken thighs in fresh herb heirloom tomato sauce, feta cheese, served with pesto gnocchi and green beans

### **Seared Salmon** (DF, GF) 34

Served with blistered heirloom grape tomatoes and arugula, fingerling potatoes and roasted seasonal vegetables

### **Porcini Mushroom Filet** 48

Crusted center cut fillet with a port wine reduction, fondant potato and grilled asparagus

### **Mediterranean Stuffed Eggplant** (DF, GF, VG) 30

Roasted baby eggplant stuffed with tri-colored quinoa, roasted tomato medley, cauliflower and kale finished with a fresh oregano infused tomato sauce

### **Cauliflower Steak & Mushroom Salad** (DF, GF, VG) 28

Seared cauliflower steak, local mushroom salad, roasted carrot chili vinaigrette, bouquet of vegetable, pomme rissole

Subject to an additional china service fee if your event is over 300 guests.



# DINNER

## DESSERTS

*Please select one (1) from the following:*

**Chocolate Mousse with Berries** (V, GF)

**Red Velvet Cake** (V)

**Chocolate Tuxedo Bomb**

**Maize and Blue Parfait** (V, GF)

Layers of tart Meyer lemon curd, blueberry whipped Greek yogurt, fresh blueberries and candied lemon zest

**Tiramisu Cake**

**Vegan Pudding** (VG, GF)

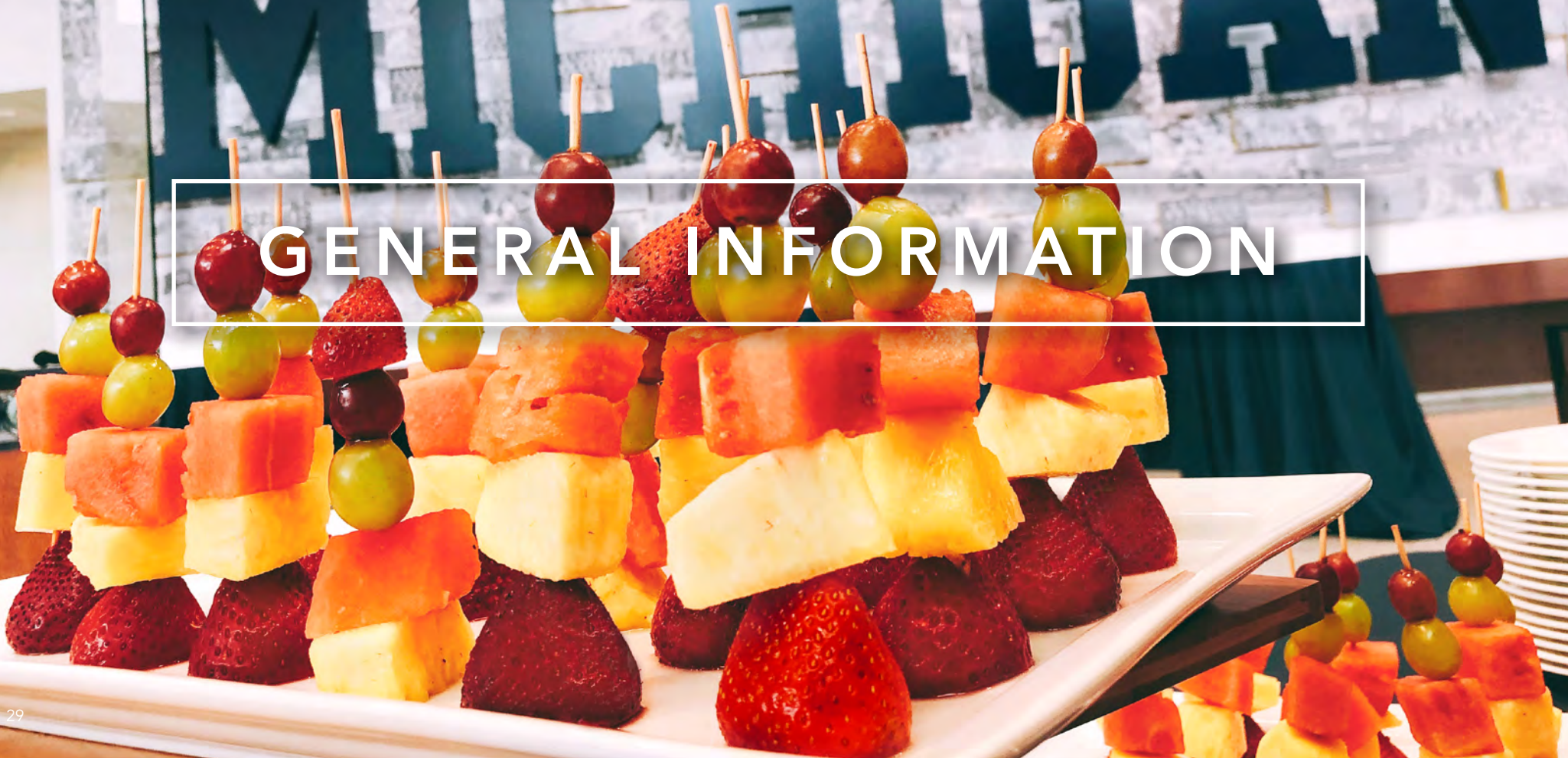
Triple chocolate pudding with blueberry compote



THIS IS

MICHIGAN

GENERAL INFORMATION



# GENERAL INFORMATION

## POLICIES AND SERVICES

As the Michigan Stadium on-site caterer, Victors Catering is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, our culinarians will use only the finest and freshest ingredients to create an extraordinary dining experience for you and your guests. From the first course to the last, we are committed to providing craveable experiences with raveable results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

### Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

### Menu Selection

Our knowledgeable catering sales team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

### Contracts

In order to execute your event, a signed copy of the banquet contract and banquet event orders (BEOs) must be returned prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement. In addition, full payment for all services must be received in advance of your first event.

### Service Charge and Tax

An 18% service charge will apply to all food and beverage charges. If the customer is an entity claiming exemption from taxation in the State of Michigan, the customer must deliver satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.



# GENERAL INFORMATION

## POLICIES AND SERVICES

### Payment Policy

A 50% deposit and signed Food and Beverage contract is due 30 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance and final guest count will be due 14 business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. 1.5% interest will begin to accrue from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer.

### China Service

China service will automatically be used for all plated meal services, unless our high-grade and/or compostable disposable ware is requested. All food and beverage events located in the stadium, with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply:

Breakfast, Lunch, Receptions and Dinners: \$4 per person, per meal period.

Refreshment or Coffee Breaks: \$2 per person, per break.

Parties over 250 guests may be subject to an additional china rental fee.

### Linens Service

We provide in-house, black linen for lunch and dinner buffets with our compliments. Additional linen fees will apply for receptions, specialty linens or linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

#### In-House Linens:

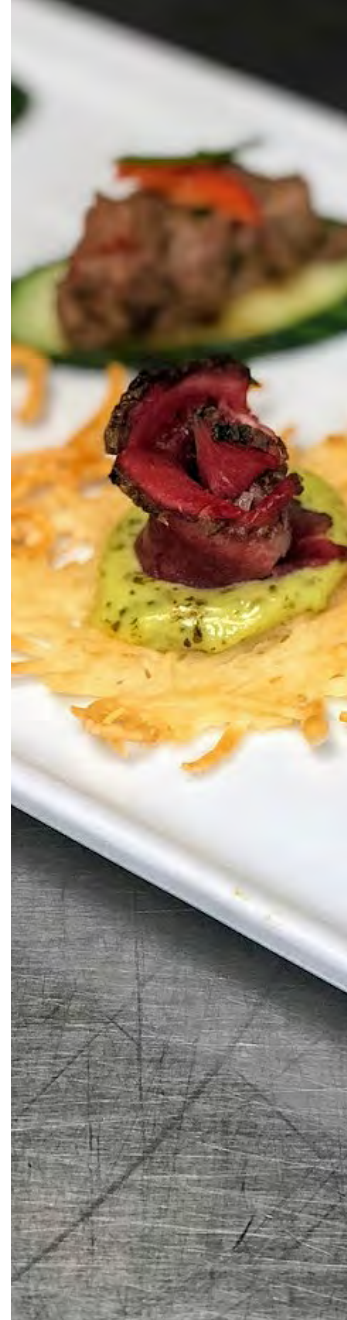
120" R White or Black	\$14
132" R White or Black	\$14
85"x 85" White or Black	\$2.50
52"x 114" White or Black	\$2.50
90"x 156" White or Black	\$13

Color linens and napkins available upon request for a nominal fee. Some In-house linens are subject to a minimum order fee.

### Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, Easter Sunday, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), we will notify the customer of estimated labor fees based on the information supplied by the customer.



# GENERAL INFORMATION

## POLICIES AND SERVICES

### Delayed or Extended Service

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply. Should your Event require extended pre or post service or stand by time, often necessitated by functions of 300 or more attendees, an additional labor and rental charge may apply at our discretion.

### Supplement Staffing Fees

Charge for staffing fees will apply to your function. Required staff will be determined through your Catering Sales Manager. Fees are based on menu selection and timing of service required.

<b>Reception Rate</b>	\$125
<b>Culinary Attendant</b>	\$125 per 2 hours \$30 per additional hour
<b>Waitstaff</b>	\$150 per 4 hour minimum \$30 per additional hour
<b>Bartender</b>	\$150 per 4 hour minimum \$30 per additional hour

### Delivery

Due to the magnitude of our catering events, all service will be delivered within a window of one hour based upon the requested time of service. If you would like to guarantee delivery times, then a dedicated server is required and applicable labor fees apply. A \$25 delivery charge or trip charge will be apply for each food and beverage delivery. Please allow a minimum of 90 minutes for all on-site and unscheduled replenishment requests.

### Food and Beverage Transfer Policy

If any food and/or beverage is transferred at client's request to a new/different location within the facility, an additional service fee shall be applied and will be based on the retail value of the item(s) transferred. In such instances, an additional labor may be charged to client. We retain the right to refuse to serve any food that is no longer ServSafe compliant and/or violates local Health Department Regulations.

### Cancellation Policy

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to the event, any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event is required to be reimbursed. Any event cancelled less than seventy-two (72) business hours prior to the event will forfeit the 90% deposit.





# GENERAL INFORMATION

## POLICIES AND SERVICES

### Sustainability

We are committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations. We actively participate in all Michigan Stadium's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility.

We source and utilize the finest ingredients to create first class dining experiences and support regional based vendors and farms to incorporate local, seasonal items whenever possible. We partner with community-based organizations to minimize the waste of leftover items that provide for Metro Detroit's under served. We offer full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

### Alcoholic Beverage Guidelines

We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

As a host you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages are at least twenty-one (21) years of age or older.

### Bar Service

A full bar set up at your event is \$5 per person. This includes a 4 hour service, non-alcoholic beverages, ice, mixers, and plastic cups. An additional \$3 per person for glassware will apply. Please note this does not include alcohol. We will help coordinate the alcohol order for you, receive your delivery, and serve it.

\*Based on guests over 200, an additional glassware rental fee may apply. \*Additional bar set ups and bartenders are available upon request for an additional fee.

### Allergies and/or Restrictions

This facility and our food vendors and manufacturers may use wheat, eggs, soybeans, milk, peanuts, tree nuts, fish and shellfish. Please be aware that normal operations involve shared and common cooking, preparation and storage areas. This possibility exists for food items to come in contact with other food products. Due to these circumstances we are unable to guarantee that any menu items can be completely free of allergens.





Table  
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A dark blue, monochromatic photograph of Michigan Stadium at night. The stadium's iconic 'M' logo is visible on the right side of the building. The sky is dark with some light clouds.

*Victory* CATERING  
AT MICHIGAN STADIUM