

APPETIZERS

GREAT BEGINNINGS **\$5 PER PERSON, PICK TWO**

Assorted Fresh Fruit Display

Vegetable Display with Dip

Assorted Cheese Display

Meatballs of choice with sauce:
Chipotle Lime BBQ, Sweet Chili,
Swedish, Marinara

Vegetable Spring Rolls with Dipping
Sauce

Greek Platter:
Assorted peppers, carrots, celery,
Kalamata olives, hummus and spicy
feta cheese spread, pita bread points

Chicken Wings:
Lemon, BBQ, Garlic Parmesan

BEVERAGES

AVAILABLE AT **ADDITIONAL COST**

Coffee Service • Iced Tea • Lemonade

DESSERTS

AVAILABLE AT **ADDITIONAL COST**

Cream Cheese Filled Brownies

Cheesecake

Cookies



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Celebrating
Over 40 Years

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WEDDING
& EVENT MENU

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BUFFET DINNER SELECTIONS

SALAD SELECTIONS

PICK TWO

Gourmet Green Tossed Salad,
Two Dressings

Caesar Salad

Potato Salad

Rotini Pasta Salad

Coleslaw

Traverse City Salad
Available at Additional Cost

Greek Salad
Available at Additional Cost

PASTA SELECTIONS

PICK ONE

Pasta Alfredo

Mac N Cheese

Mostaccioli with
Meat or Marinara sauce

Pasta Provencal

Black Tie Pasta
Available at Additional Cost

ONE ENTREE BUFFET \$28
TWO ENTREE BUFFET \$32

VEGETABLE SELECTIONS

PICK ONE

Green Bean Almondine

California Blend

Brussel Sprouts

Baked Beans

STARCH

PICK ONE

Roast Redskins

Garlic Mashed Potatoes

Boiled Redskins
with Butter and Parsley

Rice Pilaf

Au Gratin Potatoes

MAIN ENTREE SELECTIONS

LEMON CHICKEN SKEWER

Tender chicken breast meat marinated and grilled,
brushed with a mustard sauce

CHICKEN PICCATA

Chicken breast served with mushrooms and artichoke
hearts and topped with a lemon sauce

CHICKEN MARSALA

Chicken breast served with mushrooms,
in a garlic Marsala wine sauce

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

Sweet Italian sausage sauteed with red and green
peppers, onions, accented with Italian spices

SLICED ROAST BEEF

Sliced top round served
with burgundy mushroom sauce

SLICED PORK LOIN

Herb roasted pork loin sliced and
served with a roast pork gravy

BBQ RIBS

Our famous BBQ Ribs brushed
with our house made BBQ sauce

Book Your Event Today
810-664-6200

Buffet pricing includes chafing dishes with 2.5 hour
fuel, plastic china and wrapped plasticware with
napkin. Buffet set up/clean up \$100. All pricing is
subject to the State 6% sales tax.

\$100 delivery fee. Staff available @ \$200 for
3 hours per member, \$40 additional hour.

Final guest count 7 days prior.
Payment due on event day.