

The logo features the letters 'NH' in a black, elegant, cursive font. The letters are centered within a white, scalloped-edged frame that resembles a decorative label or a piece of parchment. The background behind the frame is solid black.

NH

Catering Menu

At NH Catering, our goal is always to offer the highest quality and freshest food attainable, at the best value possible!

Appetizers

Two-Meat Buffet

Upgraded Options

Other Options

Theme Selections

Prices are effective through the 2018 wedding season, however; they are subject to change.

Appetizers

Lighter Fare

An assortment of cheese and crackers with grapes
A platter of fresh vegetables with a homemade dill dip
Hot Artichoke Dip with an assortment of crackers and herb baguettes
Hot Queso Dip with Nacho Chips
7-Layer Fiesta Dip with Nacho Chips
Deviled Eggs
Boneless Wings (an assortment of flavors)
Meatballs (BBQ, Asian, Swedish & Bourbon)
Turkey or Ham Pinwheels

Pick One: \$4 pp

Pick Two: \$6 pp

Pick Three: \$7 pp

Pick Four: \$8 pp

Premium Appetizers

Prices for Premium Appetizers vary on item, and are subject to change

*Prices will be based on number of guests**

KC Bourbon Wings

Chicken Wings (Bone-in)

Sliders (Many to choose from)

Mini Chicken Salad Croissants (or Egg Salad)

Santa Fe Eggrolls with a Southwestern Ranch

Stuffed Mushrooms

Italian Sausage, Peppers and Onions

Mini Chicken, Steak or Shrimp Skewers

Shrimp Cocktail

Smoked Salmon Platter (includes a cream cheese blend of herbs and spices, garlic herb baguettes, capers, red onion, chopped egg and crackers)

Petite Club Fancy Sandwich

Mini BLT Bites

Bruschetta and Pita Wedges

Pastrami, Pesto, Provolone and Asparagus Roll-Ups

Chicken Spring Rolls

Fresh Mozzarella, Grape Tomato, and Cucumber Skewers with Balsamic Reduction Sauce

Hummus with Pita Chips

Crab Wonton Dip with Pita Chips

Whitefish Dip

Salmon Dip

Bacon Wrapped Scallops with Mango Salsa

Baked Brie with Fresh Fruit & Sliced Almonds

Jumbo Grilled Spicy Shrimp Sirachi

Bruschetta Bar - \$8 per person

*Pesto
Artichoke Hearts
Marinara Sauce
Spinach
Goat Cheese
Capocollo
Prosciutto
Salami
Stuffed Green Olives
Roasted Red Peppers
Almonds
Black Olives
Pine Nuts
Assorted fresh small peppers
Cherry tomatoes in assorted colors
Garlic Herb Baguettes*

Two Meat Buffet Option

The price for the Two Meat Buffet is \$18.50 per person or upgraded items are available for \$19.50-\$21.50 per person.

The Two Meat Buffet includes:

*Two selections from the Beef, Chicken & Pork category
One selection from the Potato/Starch category
One Salad
One Vegetable*

*All dinners are served with a basket of home-made rolls with butter.
This price includes White China Dinner Plates, flatware and paper dinner napkins.
Salad plates, water goblets, and real linen napkins are an extra charge based on your guest count. (\$1.00 per person discount if using disposable plates.)
Any menu can be modified to suit your preferred choices!*

BEEF, CHICKEN & PORK

Homemade Slow Cooked Pot Roast

Served with Mushroom Burgundy Sauce

Herb Chicken Parmesan

Panko crusted herb chicken

Smothered Chicken

Cheddar Cheese, Grilled Mushrooms & Onions, and Bistro Sauce

Baked Chicken

Crispy Buttermilk or Rosemary

Chicken Marsala

Breast of chicken sautéed with mushrooms in a marsala wine sauce

Chicken Florentine

Chicken Breast sautéed with artichokes, tomato, and spinach in a lemon wine sauce

Island Grilled Teriyaki Chicken

Grilled Herb and Wine Chicken Grilled Balsamic Chicken

Caribbean Jerk Grilled Chicken

KC Bourbon Pork

Polish Kielbasa and Kapusta

POTATOES / STARCH

Baked Potato

Smashed Redskin Potatoes

Always home-made with a butter cream sauce.

Mashed Potatoes with Gravy

Scalloped Potatoes

Potato-Cheese Bake

All Day Au Gratin Potatoes

Made with Founders All Day IPA Beer

Rice Pilaf

Home-made Mac-n-Cheese

Made with Cavatappi Noodles

Sweet Potato

Choice of Baked Sweet Potato or Sweet Potato Casserole

Potato Wedge Bar

Along with loaded sides

Parmesan Potato Wedges

Roasted Red Potatoes

Made with fresh thyme and olive oil

Stuffing

SALADS

Dinner Salad

Mix of Iceberg and Romaine, tomatoes, cucumbers, cheese, and croutons

Garden Farmer's Salad

*A blend of mixed greens and spring mix with cheese, egg, grape tomatoes, carrots & other seasonal vegetables.
Served with a variety of vinaigrette dressings*

Wedge Salad

An Iceberg wedge with tomatoes, bacon, bleu cheese crumbles and bleu cheese or ranch dressing

Classic Caesar Salad

Romaine, garlic croutons, parmesan, tossed in traditional Caesar dressing

Greek Salad

Kalamata olives, feta, red onions, and tomatoes tossed on a Greek Vinaigrette dressing

Strawberry Walnut

Spring Mix with fresh sliced strawberries, walnuts, mozzarella and drizzled with Raspberry Vinaigrette dressing

Michigan Heavenly Salad

Spring mix with a light sweet vinegar dressing along with dried cherries, red onion, feta cheese, cherry tomatoes and croutons

Potato Salad

Choice of American, Twice-Baked, Red Bliss or Fingerling

Cavatelli Pasta Salad

Fresh basil and herbs, shredded carrots, cucumbers, grape tomatoes, mini mozzarella balls, red onion, broccoli and colored bell peppers

Fresh Fruit Salad

VEGETABLES

Key West Blend

A mix of whole green beans, bias cut carrots, yellow carrots, and red pepper strips

Riviera Blend

Whole green beans, whole yellow beans and baby carrots

Organic Green Beans

Mixed with Garlic Parmesan Butter

Green Bean Almondine

Sweet Buttered Corn

Organic Glazed Carrots

Glazed with maple butter & Honey

VEGETARIAN DISHES

Spinach Lasagna

Marinara, spinach and four cheese

Vegetable Lasagna

Tri Colored Tortellini with Alfredo Sauce

Baked Mac-n-Cheese

Portabella Mushrooms (Marinara or Pesto)

Vegetable Stir Fry

Marinated Herb & Wine Vegetable Kabobs

\$19.50 and up Upgraded Options

Beef Stroganoff

Home-Made Swedish Meatball Stroganoff

Beef Brisket

Marinated Chicken Kabobs

Marinated Steak or Shrimp Kabobs (\$20.50)

Creamy Champagne Chicken

Rosemary Lemon Chicken

Bruschetta Chicken

Ranch Pork Tenderloin

Beef Sirloin Tips

Braised Short Rib

Asparagus

Roasted Brussel Sprouts

Smoked Gouda Truffle Mac-n-Cheese

Wild Rice

Whipped Yukon Gold Potatoes

Roasted Garlic Red Bliss Potatoes with Rosemary

Buttermilk Mashed Potatoes

Roasted Fingerling Potatoes with Shallots and Herbs

Steak Section

We will bring our event grill on site.

6oz Sizzler \$13

8oz Sizzler \$15

8oz Sirloin \$17

8oz NY Strip \$19

10oz NY Strip \$22

Bistro Tenderloin \$24

(8oz Classic Flavorful Round Cut)

10oz Prime Rib \$20

12oz Prime Rib \$22

14oz Prime Rib \$24

Dry Rub Roasted Beef Tenderloin Au Poivre \$25

Herb Crusted Boneless Ribeye Roast \$25

Beef Rib Roast with Sun-Dried Tomato Rub \$25

Carving station an extra \$100 per event

Beverages

2 Gallon Punch Bowl \$30

4 Gallon Punch Bowl \$60

2 Gallon Ice Tea \$30

4 Gallon Ice Tea \$60

2 Gallon Lemonade \$30

4 Gallon Lemonade \$60

Price includes disposable cups and ice.

Case Bottled Water \$30

Coffee (Price determined by event)

Full Bar Service based on number of people and banquet room charges

Theme Selections

Theme selections can be mix and match between categories. Price will be based on how many items are chosen.

Theme Selections

Pasta Bar

*Pick Your Pasta: Spaghetti, Bow-Tie, Penne,
Rigatoni, Linguini, Fettuccini or Cavatelli*

Pick Your Sauce: Marinara, Alfredo,

Meat Sauce, or Creamy Basil.

Chicken Alfredo

Creamy Basil Chicken

Spaghetti

Lasagna

Penne a la vodka

Penne with Italian Sausage

Big Easy Linguine with Chicken, Sausage, Bell

Peppers and Cajun Cream Sauce

Baked Ziti

Fiesta Taco Bar

Taco Meat

Chicken or Steak Fajita

Mojo Pork

Mexican Meatballs

Spanish Rice

Beans

Shredded Beef or Pork in Red Sauce

Con Queso Dip: with Chips

**Sides of chopped lettuce, tomatoes, cheddar cheese,
salsa, sour cream, onions, and southwestern ranch*

BBQ Bar

Pulled Pork BBQ

Pulled Chicken

Beef Brisket

Baked Beans

Coleslaw

Potato Salad

Chili Dogs

Corn on the Cob

Burgers and Brats

Soul Food

Southern Fried Chicken

Ribs

Crab Cakes

Pulled Pork

Brisket

Po' Boys

Catfish

Hushpuppies

Jalapeno Cornbread

Soup and Salad

House Salad

Iceberg Salad

Macaroni and Cheese

Caesar Salad

Red Beans and Rice

Greek Salad

Jambalaya

Fruit Salad

Cajun Coleslaw

Fresh Mozzarella and Roma

Praline Baked Sweet Potatoes

Balsamic Salad

Tomato Bisque

Corn Chowder

Twice Baked Potato

Chicken Dumpling

Chili

Butcher's Block

Carving Culinary Station

Pot Roast

Roast Beef

Prime Rib

Roasted Turkey

Baked Ham (glaze optional)

Pork Loin

Beef Brisket

Seafood

Shrimp Alfredo

Shrimp Skewers

Shrimp Scampi

Whitefish

Cod Tails

Asian

Eggrolls

Spring Rolls

Stir Fry (Steak, Shrimp or Beef)

Lo-Mein

General Tso Chicken

*Sesame Chicken Coconut Shrimp w/orange marmalade
sauce Beef and Broccoli*

Fried Rice

Fortune Cookies



NH Catering has hosted various events all across West Michigan, from small home or office buffets to large golf outings or rehearsal dinners, and elegant wedding receptions. We offer affordable and professional catering for any occasion, with everything from hors d'oeuvres and party trays, to gourmet plated entrees, buffets or family style meals, or casual barbecues and picnics.

All prices quoted buffet style

\$2.00 extra per person for additional meats

\$1.50 extra per person for additional potatoes or vegetables

18% gratuity added to total bill

Prices will vary on substitutions

A deposit is required when booking a banquet or catering event and is based on your guest count (\$1000 deposit required for Weddings)

A deposit will be returned if your event is canceled 60 days prior to the reserved day, and 6 months prior to a wedding.

Cancellations made within 60 days of the function will forfeit the deposit.

A final guarantee of the number of guests must be made two weeks prior to an event. This guarantee is understood to be a minimum. Any additional guest will be charged the per-person rate. Any fewer than the guaranteed number in attendance, the host will be charged the guaranteed number.

A 6% sales tax and 18% service charge will be added to the event. The balance due must be paid in full seven days before the event, unless other arrangements have been made.

Customized Meals Available - If you don't see it, please ask for it!

On Site and Pick-Up Catering Available

Call us for information on our regular packages or let us custom build a menu, perfect for your special event! We also have a banquet room; ask about availability. Let us make your next event truly special!

Sandra Wanzer, Event Coordinator & Chef

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