



at

HURON-CLINTON  
METROPARKS



# Metroparks Catering Menu

*Call (248)608-0690 and ask for catering sales  
Or email [sales@koshcatering.com](mailto:sales@koshcatering.com)*



## Policies and Procedures

### Deposit and Payment:

1. A 50% non-refundable deposit is required to secure the services of Kosch Catering. This will be applied to your total food and beverage order.
2. All prices are subject to 6% state sales tax and 18% service charge.
  - Groups which are tax-exempt must submit a copy of their tax exempt certificate **PRIOR** to the event date.
3. Final payment is due ten (10) days before your event.
4. Payment types accepted include cash, check or credit card. All credit card payments will incur a 3% processing fee.

### Final Counts and Information:

5. A final headcount and menu is due ten (10) days prior to your event. This guest count will be considered your minimum guarantee. We will try to accommodate any changes within the 10 day time period if possible.

### Other:

6. All prices are subject to change without notice. Prices are guaranteed not to increase more than 5% from the published menu prices at the time of signing with Kosch Catering.
7. Customer is responsible for providing packaging materials for any left over food at the conclusion of your service window.
8. Picnic tables onsite at your selected pavilion/shelter will be utilized by Kosch Hospitality for setting for on. if you'd like additional tables brought out for food presentations, an additional fee will apply
9. When planning your event, please keep in mind most park shelters/pavilions do not have electricity available for use.
10. Onsite grilling is available for an additional fee of \$100 per grill attendant. Depending on guest headcount and menu selected, multiple attendants may be required.

# Breakfast Menu

(If under 50 guests add \$2 more per person to all packages)

## Donut Assortment with Coffee

\$2.95 per guest

## Granola And Trail Mix With Coffee

\$3.95 per guest

## Classic Continental

Fresh-baked muffins  
Assorted pastries  
Bagels and cream cheese  
Assorted donuts  
Fresh fruit salad  
Chilled fruit juice  
Signature blend coffee and tea

\$6.95 per guest

## Early Bird Breakfast Buffet

**Choice of:**

Cheddar and caramelized onion egg bake

**OR** Fluffy scrambled eggs

Crispy bacon

Sausage

Country-fried potatoes

Fresh fruit salad

Bagels with spreads

Chilled fruit juice

Signature blend coffee and tea

\$12.95 per guest

## Brunch Menu

Fresh baked breakfast pastries with fruit preserves and sweet butter, cinnamon French toast with powdered sugar and maple syrup, \*fluffy scrambled eggs, crisp Apple-Wood smoked bacon, country sausage links, seasoned cottage fried potatoes, mixed organic greens with artichokes, grape tomatoes and red onions, \*sliced sirloin Bordelaise with wild mushrooms, Chicken Picatta, Chef's garden vegetable medley & wild rice pilaf, Chef's Choice of dessert selections, chilled fruit juice, fresh brewed coffee, decaffeinated coffee and assorted herbal teas

\$18.95 per guest

\*Disposable plates, forks, knives and napkins included.

# Deli Lunches

## Boxed Lunches To Go

Whether you're feeding a small or large group, in conference or on the road, we'll be happy to pack each guest a boxed lunch filled with a thick-stacked sandwich on deli-style bread, 2 specialty side salads (choose from list below), a cookie, kosher pickle, soft drink and appropriate disposable utensils.

**\$6.95 per guest**

## Classic Deli Delights

Build your own sandwich with fresh baked deli style breads, choice of 3 meats, 2 cheeses, and 2 salads from below. Our sandwich buffet also comes complete with all of your favorite condiments.

**\$7.95 per guest**

**(under 50 guests add \$2 more per person)**

### Deli Meat Selections

Smoked Turkey Breast  
Medium Roast Beef  
Hickory Smoked Ham  
Lean Corned Beef  
Albacore Tuna Salad  
Our Signature Chicken Salad

### Cheese Selections

Monterey Jack  
Baby Swiss  
American  
Sharp Cheddar  
Provolone

### Side Salad Selections

Dill-Redskin Potato Salad  
Italian Pasta Salad  
Signature Broccoli & Bacon Salad  
Creamy Home-style Coleslaw  
Cheese Tortellini Pasta Salad  
Marinated Artichoke &  
Tomato Salad  
Tossed Greens Salad with sweet  
vinaigrette

## Deli Lunch Buffet

Choice of Soup  
House or Caesar Salad  
Pre-made sandwiches to include:  
Sliced Roasted Sirloin of Beef \*  
Hickory Ham  
Smoked Turkey  
Albacore Tuna Salad  
Assorted mustards and mayonnaise  
Condiments  
Kaiser, Multi-Grain, Pumpernickel  
Wheat, and Rye breads  
Dill pickles, olives  
Assorted cookies, brownies  
and dessert squares  
Iced Tea and Lemonade

**\$11.95 Per Guest**

**(under 50 guests add \$2 more per person)**

## Soup And Salad Buffet

Choice of two Soups  
Assorted selection of greens  
Grilled Chicken  
Selection of garden fruit and vegetables  
Variety of dressings  
Bakery basket with butter  
Assorted cookies, brownies  
and dessert squares  
Iced Tea and Lemonade

**\$10.95 Per Guest**

**(under 50 guests add \$2 more per person)**

\*Disposable plates, forks, knives and napkins included.

# BBQ Menu Selections

(under 50 guests add \$2 more per person)

## The Do-It Your Selfer

\*available on at pavilions and shelters

Bagged charcoal, lighter fluid,  
long neck lighter, and grilling  
utensils  
Raw ¼ lb. hamburgers  
8/1 All beef hot dogs  
Potato Salad  
Pasta Salad  
Buns and condiments  
Burger and hot dog fixings  
Aluminum disposable pans  
Bulk ice and disposable foam  
cooler

**\$5.95 (over 100 people)**  
**\$6.95 (under 100 people)**

## Budget BBQ

**\*No substitutions**  
1/4 lb. hamburgers  
All beef hot dogs  
Potato Salad  
Pasta Salad  
Coleslaw  
Potato chips  
Relish tray  
Buns and condiments

**\$8.95 (over 100 people)**  
**\$10.95 (under 100 people)**

## All American Feast

1/4 lb. hamburgers  
All beef hot dogs  
BBQ chicken breast  
Italian Sausage with Peppers  
Potato Salad  
Pasta Salad  
Coleslaw  
Corn on the cob  
Potato chips  
Relish tray  
Buns and condiments

**\$10.95 (over 100 people)**  
**\$12.95 (under 100 people)**

## The Michigander

(made in Michigan products)

Koegel's hot dogs  
Detroit Coney chili  
Cherry BBQ glazed ribs  
Local corn on the cob  
Roasted potatoes  
Michigan apple Waldorf salad  
Nikki's Greek salad  
Buns and condiments  
Relish tray  
Better made potato chips  
Assorted soft drinks

**\$13.95 (over 100 people)**  
**\$14.95 (under 100 people)**

## Smokin' Bones, Brats and Dogs

Dry rubbed "naked" ribs  
Sauced up ribs  
Johnsonville brats  
All beef hot dogs  
Potato Salad  
Pasta Salad  
Ranch style baked beans  
Corn bread squares  
Relish tray  
Buns and condiments  
Assorted soft drinks

**\$14.95 (over 100 people)**  
**\$15.95 (under 100 people)**

## Lisa's Greek Style Barbeque

Marinated Beef Kebobs  
Marinated Chicken Kebobs  
1/4 pound burger  
Corn on the Cob  
Greek Salad  
Grilled Pita Bread  
Potato Salad  
Pasta Salad  
Pita Chips  
Relish Tray  
Buns and condiments

**\$15.95 (over 100 people)**  
**17.95 (under 100 people)**

\*Disposable plates, forks, knives and napkins included.

# BBQ Menu Selections

## Continued

(under 50 guests add \$2 more per person)

### Gourmet Chuck Wagon Grill

6 oz marinated sirloin steaks  
BBQ Chicken Breasts  
1/4 lb. ground sirloin burger  
Baked potatoes  
Grilled corn on the cob  
Garden Salad  
Potato Salad  
Pasta Salad  
Pan rolls with butter  
Relish tray  
Condiments

**\$15.95 (over 100 people)**

**\$16.95 (under 100 people)**

## Buffet Additions

The perfect additions to your summertime events!

### Option 1

Unstuffed pig

**\$5.95 per person**

### Option 2

Pig stuffed with your choice  
of two ingredients:

Apples, Onions, Pineapple

Italian Sausage, and/or Mixed Bell Peppers

**\$6.95 per person**

Both options include a pig that has already been roasted.  
The pig will be carved on site and will be served in a chafing dish.

If you would like the pig partially roasted onsite in a pig roaster, there will be a \$200 rental charge for the roaster in addition to the price per person.

The above pricing is *in addition* to buffet pricing, etc.  
For example, add on a one entrée buffet for \$8.95 per person.

\*Disposable plates, forks, knives and napkins included.

# Buffet Selections

Buffets include mixed greens salad with dressing, fresh bakery basket with butter, choice of one potato, one vegetable and one pasta selection.

Also includes up to 5 Chef's selections.

## Entrée Selections

### Chicken

Traverse City chicken  
 Chicken Marsala  
 Chicken Florentine  
 Chicken Dijonnaise  
 Bone-in herb chicken  
 Bone-in butter crumb chicken  
 Marinated Italian chicken  
 Crispy broasted chicken

### Beef

Sliced roast sirloin of beef au jus  
 Bistro beef sirloin  
 Stuffed cabbage  
 Roast prime rib  
 (add \$4)

### Pork

Maple pecan pork chops  
 (add \$1)  
 Apricot and sage pork loin  
 (add \$1)  
 Glazed apple pork loin  
 (add \$1)

### Fish

Halibut jardinière  
 (add \$4)  
 Mediterranean salmon  
 (add \$3)

### Pasta

Baked mostaccioli  
 Meat lasagna  
 Vegetarian lasagna

## Pasta Selections

Angel hair with garlic butter  
 Mostaccioli with meat sauce  
 Farfalle alfredo  
 Macaroni and cheese (add \$1)

## Potato Selections

Italian roasted redskin potatoes  
 Parmesan whipped potatoes  
 Au gratin potatoes  
 Scalloped potatoes  
 Twice baked potatoes (add \$1)

## Vegetable Selections

Green bean almondine  
 Seasonal medley  
 Maple glazed carrots  
 Steamed asparagus (add \$1)

## \* Waitstaff Optional \*

### \*\*25-49 people

One Entrée	\$12.95
Two Entrees	\$14.95
Three Entrée	\$16.95

### 50-99 people

One Entrée	\$10.95
Two Entrees	\$12.95
Three Entrees	\$14.95

### 100 people or more

One Entrée	\$8.95
Two Entrees	\$10.95
Three Entrees	\$12.95

\*\*Groups of less than 25 people will incur an additional \$4.00 per person delivery charge. All prices subject to 18% service fee and 6% state sales tax. Price includes all disposables plates, forks, knives and napkins.

# Full Service Buffet Dinner Entrées

Includes choice of salad, one vegetable, one starch, one pasta and two entrees.

Also includes fresh baked rolls, sweet butter, up to 5 Chef's selections and freshly brewed coffees with tea.

**(under 50 guests add \$2 more per person)**

## Please Choose Two Entrees

Oven Roasted Sirloin of Beef with Cabernet Mushroom sauce  
Bistro Style Sirloin of Beef with Brandy and Whole Mustard Sauce

Sliced Beef Tenderloin Au Poivre (Add \$4 per guest)

Rosemary Encrusted Prime Rib Au Jus (Add \$3 per guest)

Traverse City Chicken

Chicken Marsala

Chicken Piccante

Fall Spiced Apple Porkloin

Apricot and Sage Pork Tenderloin

Citrus Soy Glazed Salmon

Potato Encrusted Halibut

## Please Choose One Pasta

Penne with or without Meat Sauce

Farfalle Alfredo with Broccoli

Ricotta Stuffed Manicotti

## Please Choose One Salad

Springs Greens Salad with

Strawberry Vinaigrette

Creamy Caesar Salad with

Herb Croutons

Garden Salad with House Vinaigrette

## Please Choose One Vegetable

Maple Glazed Carrots

Green Beans Pignolia

Spring peas with sliced mushrooms

Seasonal Vegetable Medley

Sautéed Zucchini and Squash

## Please Choose One Starch

Italian Roasted Redskin Potatoes

Parmesan Whipped Potatoes

Scalloped Potatoes

Butter and Parsley Potatoes

Garden Vegetable Rice Pilaf

## Dinner Service

\$26.95 Per Guest

Entrée Add On:

\$4 Additional Per Guest

*Full Service includes the following:*

Clothed and skirted head table, gift table, registration table, buffet tables and a cake table, white guest table linens with your choice of napkin color, cake cutting and serving, complete china and silverware service, water goblets and pitchers, and uniformed wait staff.

# Hors D'Oeuvres

## Starter's Package

Please select two hot and two cold  
Price based on one hour of service  
**\$9.95 per person**

## "On the Lighter Side" Package

Please select four hot and four cold  
Price based on two hours of service  
**\$15.95 per person**

## Butler Style Package I

(tray passed)

Please select two hot and two cold  
Price based on one hour of service  
**\$12.95 per person**

## Butler Style Package II

(tray passed)

Please select four hot and four cold  
Price based on two hours of service  
**\$19.95 per person**

### Additional Options

Each additional one hour add \$4.95 per person

Each additional hors d'oeuvres selection \$2.95 per person

Groups of less than 50 people will incur an additional \$2.00 per person delivery charge

## -Hot Hors D'oeuvres-

### Barbecue Cocktail Meatballs

Meatballs smothered in  
Chef's special BBQ sauce

### Chicken Wellington

Chicken breast and  
mushroom duxelle wrapped in  
puff pastry

### Bacon Wrapped Water Chestnuts

Glazed with maple  
chardonnay

### Petite Crab Cakes

Served with creamy roasted  
pepper sauce

### Crab Rangoon

Crabmeat and cream cheese  
wrapped in a wonton

### Vegetable Spring Rolls

Served with a plum  
dipping sauce

### Cashew Chicken Spring Rolls

Served with plum  
dipping sauce

### Beef or Chicken Satay

Skewered sliced beef or chicken  
served with hoisin  
dipping sauce

### Mini Mushroom Tarts

Shitake Mushrooms, herbs,  
and Swiss cheese in a savory  
tart

### Coconut Chicken

Seasoned strips of chicken  
rolled in coconut

### Spanikopita

Spinach, feta, and ricotta cheese  
wrapped in filo dough

### Chevre and Smoked Salmon Puffs

Wrapped in puff pastry

### Miniature Quiche

An assortment of lorraine,  
spinach and cheese

### Crispy Breaded Chicken Wings

Buffalo, ranch and blue cheese  
dipping sauce

### Coconut Shrimp

Jumbo butterflied shrimp  
served with zesty cocktail  
dip

### Chicken Quesadilla Cornucopia

Shredded chicken and cheese  
wrapped in a bite size flour  
tortilla shell

### Kalamata and Asiago Crostini

Chopped kalamata olives topped  
with grated asiago cheese on a  
toasted crostini

### Beef Wellington

Beef tenderloin and  
mushroom duxelle wrapped  
in puff pastry

# Hors D' Oeuvres

## Continued

### -Cold Hors D'Oeuvres-

#### **Poached Chicken**

##### **Endive Spears**

Belgian endive spears filled with creamy chicken salad, grapes, and walnuts

#### **Deviled Egg Canapés**

Quartered deviled egg layered on a crispy crostini

#### **Assorted Canapés**

Chicken, mousse, cheddar cheese, salmon mousse, and salami coronets

#### **Antipasto Kabobs**

Cubed salami, Mozzarella and cherry tomatoes drizzled with an aged balsamic reduction

#### **Smoked Salmon Platter**

##### **(Serves 30 guests)**

Smoked salmon with chopped egg, red onion, and capers

#### **Jumbo Shrimp Cocktail**

Served with tangy cocktail sauce and lemon wedges

#### **Poached Pear and Chevre on Crackers**

Drambuie poached pears, creamy goat cheese, and water crackers

#### **Beef Medallions**

Toasted baguette topped with mustard crusted beef tenderloin

#### **Prosciutto Di Parma with Melon**

Drizzled with port wine

#### **Bite Size Red Potatoes**

with Crème Fresh, bacon and chives

#### **Spicy Medallions of Pork**

Pineapple salsa on crusty baguette

#### **Stuffed Phyllo Cups**

With sundried tomatoes, parmesan, and pesto sauce

### **Crisp Vegetable Crudités**

Baby carrots, mixed peppers, broccoli florettes, cherry tomatoes, asparagus, and celery sticks served with our house Ranch dressing

**\$2.75 per person**

### **Cheese and Fruit Display**

An assortment of soft and hard cheeses with fresh strawberries and grapes served with crackers.

**\$3.50 per person**

# Party Trays

A tasteful selection of party trays for any occasion.

Prices *do not* include disposable service ware.

## Antipasto Tray

A selection of olives, Genoa salami, artichoke hearts, roasted red peppers, tomatoes, and fresh mozzarella cheese

**Serves 20-25 people**  
**\$79.95**

## Vegetable Crudité's Tray

Crisp vegetables served with our house ranch dip

**Serves 20-25 people**  
**\$39.95**

## Fruit and Cheese Tray

Fresh jumbo strawberries, seedless red grapes, and a selection of cubed cheeses and spreads accompanied by crisp Carr's crackers

**Serves 25 people**  
**\$49.95**

## Jumbo Shrimp Cocktail Tray

Served with house made cocktail sauce

**Large serves**  
**20-25 people**  
**\$200.00**

## Fresh Seasonal Fruit Tray

A selection of seasonal cut fruit

**Large serves**  
**20-25 people**  
**\$39.95**

## Smoked Salmon Tray

Smoked salmon with chopped egg, red onion and capers

**Serves 30 guests**  
**\$150.00**

## Mini Croissant Sandwich Platter

A selection of white meat chicken salad and albacore tuna

**Serves 10-15 people**  
**\$39.95**

## Continental Breakfast Tray

Fresh-baked muffins  
Assorted pastries  
Bagels and cream cheese

**Serves 10-15 people**  
**\$39.95**

**Disposable plates, forks, knives and napkins available for \$1.00 per person**

# Delectable Desserts

## **Chef's Favorite Dessert Table**

An assortment of tortes,  
cakes, and miniature pastries

**\$4.95 per person**

Under 50 guests add \$2  
more per person

## **Black Forest Torte (14 pieces when cut)**

Chocolate cake layered  
with plump

dark cherries

**\$34.95 per cake**

## **Peach Zabaglione Trifle Cake**

**(14 cut)**

Creamy layers of  
zabaglione, sponge cake,  
and sliced peaches

**\$39.95 per cake**

## **Bailey's Irish Cream Cheesecake**

**(14 cut)**

A twist on an old  
favorite. Creamy  
cheesecake with a hint of  
Bailey's Irish Cream

**\$39.95 per cake**

## **Tiramisu (14 cut)**

Italy's favorite  
espresso-soaked cake  
complimented with  
zabaglione and cocoa

**\$44.95 per cake**

## **Carrot Cake (14 cut)**

An American classic with  
cream cheese filling,  
walnuts, and raisins

**\$34.95 per cake**

## **Lemon Mist (14 cut)**

Lemon layer cake with a  
lemon buttercream frosting

**\$44.95 per cake**

## **Chocolate Suicide Cake**

Three layers of chocolate  
cake with a luscious  
chocolate filling

**\$39.95 per cake**

## **Banana Hazelnut Cake (14 cut)**

Served with banana  
caramel butter cream and  
praline sauce

**\$39.95 per cake**

## **Key Lime Pie (14 cut)**

Graham cracker crust filled  
with creamy and slightly  
tangy key lime filling topped  
with whipped cream

**\$29.95 per cake**

## **Bite Size French Pastries**

Decadent display of  
miniature pastries including  
Kirsch kisses, peanut butter  
mousse mice, chocolate  
dipped strawberries, New  
York cheesecake tartlets,  
napoleons, and chocolate  
éclairs

**\$30.00 per dozen**

**(3 dozen minimum)**

## **Chocolate Fountain\***

A cascade of melted chocolate  
accompanied by cookies,  
marshmallows, pound  
cake, and various seasonal  
fruits for dipping

**\$5.95 per person**

**\*\$100 chef attendant fee required**

Under 50 guests add \$2  
more per person

## **Jumbo Brownie Assortment**

Variety of Oreo, decadent  
chocolate and heath bar

**\$18 per dozen**

## **Fresh Baked Cookies**

Chocolate chunk,  
oatmeal raisin and  
peanut butter

**\$8 per dozen**

## **Novelty Ice Cream Bars**

Jolly Rancher, strawberry  
crunch, chocolate chip  
sandwiches and nutty  
drumsticks

**\$1.95 each**

Minimum 12 of each flavor

# Beverage Service Selections

## Individual Beverages

	Price Per Bottle
12 oz Pepsi products (cans)	.....\$1.25
12oz Aquafina bottled water	.....\$1.50
10 oz bottled fruit juice	.....\$1.50
Gatorade	.....\$2.00

## Bulk Beverages

Coffee service with all the fixings (12 cup carafe)	.....\$20.00
Coffee service with all the fixings (50 cup urn)	.....\$70.00
Coffee service with all the fixings (100 cup urn)	.....\$125.00
Fresh squeezed lemonade	.....\$1.75/person
Party Punch with rainbow sherbet	.....\$1.00/person

# Bar Service

## Corkage Fee

\$4.95 Per Guest

(Under 50 guests add \$2 more per person)

### Includes The Following:

**Bar Setup:** ice, cups, bar, table and any other necessary equipment

**Mixers:** Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, cranberry juice, orange juice, Bloody Mary Mix, sour mix, tonic water, club soda, ice water, half & half

**Bar Garnishes:** lemons, limes, twists, maraschino cherries, pimento olives, frill picks, and stirrer sticks.

**Bartender fee of \$25 per hour with a 4 hour minimum.  
One bartender per 75 guests is recommended.**

# Additional Services

Wedding Cake Cutting Fee .....\$75.00 flat fee  
(waived if cake is purchased from  
Kosch Catering)

Custom Wedding Cakes .....Starting @ \$3.50 Per Slice

China Service .....\$7.00 per guest  
Includes plates, silverware, water goblets and  
your choice of linen napkins. Waitstaff required.

Stemware Service .....\$4.50 per guest  
Includes all glasswear needed for bar

Bartender Service .....\$100 per bartender for a  
(one bartender per 50 guests recommended) .....4 hour minimum  
(\$25 each additional hour)

Waitstaff .....\$100 per waiter for a  
4 hour minimum  
(\$25 each additional hour)

## Linen Service:

Linen service is included only with noted packages.  
If linen service is not included with your package and  
you would like to add it, please see below.  
Questions? Please ask!

***Chair covers also available!***

90" X 90" White, Ivory, or Black .....\$8 Each

52" X 114" White .....\$8 Each

52" X 52" White .....\$8 Each

Colored Linen Napkin .....\$0.75 Each

Black or White Skirting .....\$25 per 21' section

Specialty Size, Color or Shape Linens .....Ask Your Event Coordinator  
For Pricing