



Offsite Catering Menu

*Call (248)608-0690 and ask for catering sales
or email 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. Customer is responsible for providing packaging materials for any left over food at the conclusion of your service window.

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

Fresh Omelet Station

Omelets made to order!
Includes chopped baby spinach, feta cheese, diced tomato, mushrooms, onions, green peppers, hickory smoked ham, and shredded sharp cheddar. Also includes country fried potatoes, chilled fruit juice, signature blend coffee, & tea.

\$9.95 per guest

An egg substitute is available for an additional \$1.00 per guest
\$100 chef attendant fee required.

Signature Pancake Bar

Pancakes "flipped" to order, and topped off with your choice of the following items: strawberries, blueberries, apple compote, chocolate chips, maple syrup, strawberry syrup, butter, & whipped cream. Also includes country fried potatoes, chilled fruit juice, and signature blend coffee & tea.

\$6.95 per guest

\$100 chef attendant fee required.

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

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)

Simple Snacks

Traditional Spinach Dip with Pumpernickel Bread
\$2 per guest
Roasted Red Pepper Hummus served with
Toasted Pita Points
\$2 per guest

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)

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 above list), a cookie, kosher pickle, soft drink and appropriate disposable utensils.

\$6.95 per guest

*Disposable plates, forks, knives and napkins included.

BBQ Menu Selections

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

Budget BBQ

***No substitutions**

1/4 lb. hamburgers
All beef hot dogs
Potato Salad
Pasta Salad
Potato chips
Relish tray
Buns and condiments
Assorted soft drinks

\$8.95 (over 100 people)

\$10.95 (under 100 people)

City Slicker Cookout

Ray's BBQ drumsticks
Italian rope sausage with
peppers
Polish rope sausage
Potato Salad
Pasta Salad
Ranch style baked beans
Pan rolls with butter
Buns and condiments
Assorted soft drinks

\$12.95 (over 100 people)

\$13.95 (under 100 people)

All American Feast

1/4 lb. hamburgers
All beef hot dogs
BBQ ribs
BBQ chicken breast
Potato Salad
Pasta Salad
Corn on the cob
Potato chips
Relish tray
Buns and condiments
Assorted soft drinks

\$13.95 (over 100 people)

\$14.95 (under 100 people)

Memphis Style Blues BBQ

Smoked BBQ pulled pork
Marinated quartered chicken
Hickory smoked beef brisket
Ranch style baked beans
Corn on the cob
Potato Salad
Pasta Salad
Onion and regular rolls
condiments
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)

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)

*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
Tender chicken kabobs
Dill glazed grilled salmon
Baked potatoes
Grilled corn on the cob
Pasta Salad
Pan rolls with butter
Relish tray
Condiments
Assorted soft drinks

\$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 of 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 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

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 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 CakesStarting @ \$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 LinensAsk Your Event Coordinator
For Pricing