



HOLLAND
CIVIC
CENTER
PLACE

BREAKFAST

— MENU —

BREAKFAST

BUFFETS

THE CLASSIC

Selection of Fresh Baked Muffins, Gourmet Pastries
California Fresh Fruit, Assorted Juices,
Premium Regular & Decaf Coffee

HEART HEALTHY

Vanilla and Strawberry Yogurt
Assorted Toppings: Fresh Berries, Granola, Coconut,
Sliced Almonds, Mini Chocolate Chips and Jams
Assorted Bagels and Cream Cheeses
Oatmeal and Kashi Granola

RISE & SHINE

Selection of Fresh Baked Muffins, Gourmet Pastries
California Fresh Fruit
Farm Fresh Scrambled Eggs
Apple Wood Smoked Bacon
Pork Sausage Links, Crisp Hash Browns
Premium Regular and Decaf Coffee, Assorted Juices

SUNRISE

Selection of Fresh Baked Muffins, Gourmet Pastries
California Fresh Fruit
Egg White Primavera Casserole
Buttermilk Biscuits and Country Style Sausage Gravy
Honey Glazed Ham Carving
Cheesy Hash Brown Casserole
Premium Regular and Decaf Coffee, Assorted Juices

*Plated Meals Available by Request

BUFFET ENHANCEMENTS

FRESH SMOOTHIES

Fresh Fruits, Berries, Protein Powder and Yogurt

GOURMET OMELET & FARM FRESH EGG STATION

Chef Attended

SLICED HONEY GLAZED HAM

BUTTERMILK BISCUITS & COUNTRY STYLE SAUSAGE GRAVY

HEART HEALTHY ASSORTMENT

Oatmeal, Kashi Granola, Fresh Berries, and Yogurt

FRESH BAGELS & SALMON LOX

SIGNATURE BLOODY MARY & CHAMPAGNE MIMOSAS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Vegetarian, Vegan, and Gluten Free options available upon request. Prices may vary.

All food and beverage is subject to 20% service charge.



BREAKFAST

A LA CARTE

FEATURED BEVERAGES

**PREMIUM COFFEE,
DECAF & REGULAR**

BY THE GALLON

ICED TEA

BY THE GALLON

ASSORTED JUICES

BY THE GALLON

LEMONADE OR FRUIT PUNCH

BY THE GALLON

ASSORTED TEA & HOT CHOCOLATE

BOTTLED WATER & VITAMIN WATER

FRUIT SMOOTHIES BAR

**SIGNATURE BLOODY MARY OR
CHAMPAGNE MIMOSAS BAR**

SODAS - COKE PRODUCTS

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BREAKFAST

A LA CARTE

SNACKS & SWEETS

DOUBLE CHOCOLATE BROWNIES

BY THE DOZEN

SIGNATURE SNACK MIX

BY THE POUND

ASSORTED FRUIT DANISH

BY THE DOZEN

JUMBO CINNAMON ROLLS

BY THE DOZEN

DELUXE JUMBO COOKIES

BY THE DOZEN

GOURMET ASSORTED MUFFINS

BY THE DOZEN

ASSORTMENT OF BAGELS WITH CREAM CHEESE

BY THE DOZEN

ASSORTED FRUIT YOGURTS

ASSORTED CANDY BARS

HEART HEALTHY GRANOLA BARS

MINI PRETZELS

BY THE POUND

CRISP VEGETABLE CRUDITES WITH GARDEN RANCH DIP

SEASONAL FRESH FRUITS

GOURMET CHEESE & CRACKERS

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LUNCH

MENU

LUNCH

All Buffet Selections Served with Premium Coffee, Iced Tea and Water

BUFFETS

NEW YORK STYLE DELI

Maple Glazed Sliced Ham, Smoked Turkey Breast,
Deli Roast Beef, Pastrami
Cheddar, Swiss, Provolone, and Colby Jack Cheeses
Assortment of Fresh Breads and Rolls
Stone Ground and Yellow Mustard, Mayonnaise, Leaf
Lettuce, Local Beefsteak Tomatoes, and Sliced Red Onions
Potato Chips with Ranch Dip

SIDES | CHOOSE ONE

Classic Dutch Potato Salad
Sweet Cole Slaw
Rotini Garden Pasta Salad

SOUTH OF THE BORDER

Tri Color Tortilla Chips with Fire Roasted Salsa
Warm Flour and Corn Tortillas
Smoked Fajita Style Chicken
Southwest Marinated Skirt Steak
Roasted Corn and Black Bean Relish
Roasted Vegetables
Spanish Style Rice

ASSORTED TOPPINGS

Shredded Lettuce, Diced Tomatoes, Sour Cream,
Guacamole, Shredded Cheddar Cheese, Cojita Cheese,
Sliced Jalapenos, and Black Olives

Thai Chili Shrimp
Add Local Pork Carnita

*Carving Station available at additional cost

THE ITALIAN FEAST

Assorted Greens with Zesty Italian,
Balsamic Vinaigrette, and Caesar Dressing
Penne and Fettucine Pasta
Whole Chicken Breast
Parmesan Alfredo Sauce
Spicy Marinara Bolognese Sauce
Assorted Sautéed Primavera Vegetables
Sliced Garlic Baguette

Add Garlic Shrimp with White Wine Sauce

THE MIDWEST

Garden Green Salad with Sliced Tomatoes,
Garlic Croutons and Julienned Root Vegetables
Served with Buttermilk Ranch, Raspberry Vinaigrette,
Honey Dijon Dressings
Fresh Baked Artisan Rolls

ENTRÉES | CHOOSE TWO

Meat or Meatless Lasagna
Maple Glazed Ham
Sliced Angus Beef with Bordelaise Sauce
Roasted Smoked Turkey with Traditional Gravy
Pepper Bacon Crusted Smoked Pork Loin with
Vermont Maple Glaze

SIDES | CHOOSE TWO

Roasted Red Skin Potatoes
Creamy Yukon Gold Garlic Mashed Potatoes
Herb Blended Rice Pilaf
Classic Green Bean Casserole
California Blended Vegetables
Buttered Corn

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LUNCH

ENHANCEMENTS

Enhancement Pricing Only Valid as an Addition to an Entrée

CHEF'S SEASONAL HOMEMADE SOUPS

Holland Broccoli and Beer Cheese	Three Potato Bacon Chowder
Louisiana Chicken Andouille Gumbo	Hearty Chicken Noodle
	Shittake Miso

Our Chef can also create additional soups to customize your menu

PREMIUM SALAD BAR

Crisp Organic Greens	Baby Spinach Leaf Lettuce
House-Smoked Julienned Turkey	Honey Glazed Ham
Shredded Cheddar Cheese	Fresh Broccoli
Diced Tomatoes	Fresh Cauliflower
Smoked Blue Cheese Crumbles	Sunflower Seeds
Fresh Cucumbers and Carrots	Green Onions
Garden Ranch Dressing	Garlic Croutons
Balsamic Vinaigrette	Classic French Dressing

PREMIUM SOUP & SALAD BAR

Premium Salad Bar Selections with your choice of Two Signature Soups, Fresh Rolls, and Seasonal Fruit

BOX LUNCH (GRAB & GO)

Assortment of Premade Sandwiches:
Ham and Swiss Cheese
Turkey and American Cheese
Roast Beef and Cheddar Cheese
Bag of Chips, Cookie, & Bottled Water

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LUNCH

PLATED MEALS

SIGNATURE ENTRÉE SALADS

All Salads served with Fresh Baked Rolls, Premium Coffee, Iced Tea, and Water

CAPRESE SALAD

Romaine & Iceberg Lettuce topped with Diced Tomatoes, Fresh Garlic & Basil, Fresh Sliced Mozzarella and a Baslamic Reduction

HEARTLAND CHICKEN COBB SALAD

Romaine and Iceberg Lettuce topped with Julienned Chicken Breast, Cherry Tomatoes, Cucumbers, Broccoli, Cauliflower, Diced Egg, Colby Jack Cheese and Garlic Herb Croutons

CLASSIC CAESAR WEDGE SALAD

Crisp Wedge of Romaine Lettuce with Parmesan Cheese, Tomatoes, Cucumbers, Croutons and Caesar Dressing

THAI CHICKEN & SPRING GARDEN SALAD

Blended Organic Greens, Sweet Chile and Citrus Chicken Breast, Mandarin Oranges, Red & Green Onions, Fresh Sprouts, Toasted Almonds, Julienned Zucchini and Carrots, Diced Tomatoes, Cucumbers, Broccoli Florets and Crispy Rice Noodles

ADD PROTEIN:

Grilled Chicken
Citrus Grilled Shrimp
House-Smoked Salmon

CHOOSE TWO DRESSINGS:

Creamy Ranch
Honey Mustard
Wasabi Cucumber
Citrus Gingered Vinaigrette
Classic French
Balsamic Vinaigrette
Cranberry Vinaigrette
Raspberry Vinaigrette

Add a Cup of Chef's Seasonal Homemade Soup

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PLATED MEALS

SANDWICHES

All Sandwiches served with your choice of Ruffled Potato Chips, Homestyle Potato Salad, Garden Pasta Salad, or Fresh Macaroni Salad, Premium Coffee, Iced Tea, and Water.

DELI CARVER CROISSANT

Delicate and Flaky Croissant layered with your choice of two Deli Style Meats, choice of Cheese, Lettuce, Tomato, Onion, & Garlic Roasted Aioli

CHOOSE TWO DELI MEATS:

Pastrami, Virginia Honey Ham, Smoked Turkey Breast, Salami, Roast Beef

CHOOSE ONE CHEESE:

Swiss, Cheddar, Provolone or Smoked Gouda

AVOCADO CHICKEN CALIFORNIAN

Tender Chicken Breast, Fresh Sliced Tomato, California Sprouts and Provolone Cheese served on a warm Ciabatta Roll with Fresh Avocado

BOURBON BRIOCHE BURGER

1/2 Pound Premium Seasoned and Marinated Ground Beef topped with Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, and Onion

ROASTED PASTRAMI & SMOKED SWISS

American Classic Pastrami with Sliced Smoked Swiss Cheese and Caramelized Onions, served on a lightly Toasted Wheat Berry Bread

MIDWEST FLAT IRON STEAK

Marinated 7oz Flat Iron Steak with Boursin Cheese, Caramelized Onions and Shallots served on a Toasted Baguette Roll

Add a Cup of Chef's Seasonal Homemade Soup

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LUNCH

PLATED MEALS

ENTRÉES

All dinners include our House Salad, one Starch, Seasonal Vegetable, Rolls, Premium Coffee, Tea, and Water

CHERRYWOOD SMOKED CHICKEN

Cherrywood Smoked Chicken Breast with Duck, Shallot and Bacon Compote, and Roasted Red Pepper Puree

HERB CRUSTED CHICKEN

Lightly Breaded Chicken Breast in a Creamy Garlic Sauce

CREOLE CHICKEN

Pan-seared Creole Chicken with Cajun Cream Sauce

APPLE BRANDY PORK LOIN

Roasted Center Cut Pork Loin in Apple Brandy Sauce

SMOKED PORK TENDERLOIN

Brown Sugar Bacon and Shallot Crusted Smoked Pork Tenderloin with a Savory Burgundy Peppercorn Sauce

SMOKED ALASKAN WILD SALMON

Alaskan Wild Salmon with a Citrus Cream Sauce

MACADAMIA CRUSTED TILAPIA

Tilapia Fillet Crusted with Macadamia Nuts in a White Wine Herb Sauce

SMOKED BEEF TENDERLOIN

Beef Tenderloin with Mushroom Demi Glaze

VEGETABLE SELECTIONS

Roasted Root Vegetables
Honey Glazed Carrots
Steamed Broccoli Florets
Pecan Baby Green Beans

STARCH SELECTIONS

Garden Blend Wild Rice
Buttered Baby Red Potatoes
Smoked Sweet Potatoes
Trio of Roasted Potatoes

Add a Cup of Chef's Seasonal Homemade Soup

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LUNCH

DESSERTS

SIGNATURE DESSERTS

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Deep Dish Key Lime Pie
Wild Berry and Apple Tart
Caramel Apple Tart
Golden Pineapple Vanilla Bean Cake

DELECTABLE MINIS

Assortment of Cake Pops, Chocolate Covered Strawberries,
Petit Fours and a selection of bite sized Cheesecakes

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DINNER

— MENU —

DINNER

Buffets include Fresh Baked Rolls, Premium Coffee, Tea, and Water

BUFFETS

BUFFET OPTION ONE

ENTRÉES | CHOOSE TWO

Pan-seared Chicken Breast with Champagne Sauce
Herb Crusted Chicken Breast with Cajun Cream Sauce
Chicken Marsala
House-Smoked Garlic Peppercorn Center Cut Pork Loin
Peppercorn Crusted Pork Loin with Michigan Maple Glaze
Traditional Lasagna (*vegetarian available*)
Slow Roasted Chassier of Beef
Macadamia Nut Crusted Tilapia Fillet
Roasted Michigan Tri Tip Steak with Burgundy Portobello
Demi Glaze- *Additional \$2 per person*

HOUSE SALAD

Crisp Organic Greens, Wedged Tomatoes and Sliced Cucumbers; Accompanied With Choice of Ranch or Balsamic Dressing

VEGETABLES | CHOOSE TWO

Green Beans
Green Bean Casserole
Mixed Vegetables
Traditional Buttered Corn
Steamed Broccoli Florets
Honey Glazed Carrots

STARCHES | CHOOSE TWO

Rice Pilaf
Garden Blend of Wild Rice
Au Gratin Potatoes
Garlic Mashed Potatoes
Butter Baby Red Skins

*Carving Station available at additional cost

BUFFET OPTION TWO

ENTRÉES | CHOOSE TWO

Beef Tenderloin with Mushroom Sauce
Cherry Wood Smoked Beef Tenderloin Medallions
Apple Brandy Pork Chop
Andouille Crusted Smoked Pork Loin
Crab Stuffed Black Tiger Shrimp
Baked Salmon with Citrus Butter
Herb and Asparagus Stuffed Chicken with Roasted Garlic and Fresh Herb Sauce
Pan-seared Chicken with Lemon Caper Sauce
Carved Roast Fillet of Beef Tenderloin with Roasted Red Pepper Couli

HOUSE SALAD

Crisp Organic Greens, Wedged Tomatoes and Sliced Cucumbers; Accompanied With Choice of Ranch or Balsamic Dressing

VEGETABLES | CHOOSE TWO

Smoked Sweet Potato covered with Bacon Maple Glaze
Green Beans
Green Bean Casserole
Mixed Vegetables
Traditional Buttered Corn
Steamed Broccoli Florets
Honey Glazed Carrots
Roasted Asparagus

STARCHES | CHOOSE TWO

Rice Pilaf
Garden Blend of Wild Rice
Au Gratin Potatoes
Garlic Mashed Potatoes
Butter Baby Red Skins
Trio of Roasted Potatoes

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DINNER

PLATED MEALS

All Dinners include our House Salad, one Starch, Seasonal Vegetable, Rolls, Premium Coffee, Tea, and Water

CHICKEN

CHAMPAGNE CHICKEN

Herb-crusted chicken breast braised in a champagne reduction sauce

GRUYERE PROSCIUTTO CHICKEN

Baked Chicken Breast stuffed with Asparagus and Gruyere. Wrapped with Prosciutto topped with a Creamy Garlic Sauce

CHERRYWOOD SMOKED CHICKEN WITH DUCK

Cherrywood Smoked Chicken Breast with Duck, Shallot and Bacon, over a Roasted Red Pepper Puree

HERB CRUSTED CHICKEN

Lightly Breaded Chicken Breast in a Creamy Garlic Sauce

CREOLE ANDOUILLE CHICKEN

Blackened Creole Chicken Breast with Andouille Cream Sauce

PORK

SMOKED PORK TENDERLOIN

Brown Sugar Bacon and Shallot Crusted Smoked Pork Tenderloin with a Smoked Blackberry Glaze

APPLE BRANDY PORK LOIN

Center Cut Bone-in Pork Chop in Apple Brandy Sauce

HONEY MUSTARD RACK OF PORK

Seasoned Bone-in Rack of Pork Roasted in Local Honey and Stone Ground Mustard Sauce.

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PLATED MEALS

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FISH

MACADAMIA CRUSTED TILAPIA

Tilapia Fillet Crusted with Macadamia Nuts in a White Wine Herb Sauce

APPLEWOOD SMOKED SALMON

Wild Alaskan Salmon Smoked with Applewood Chips Drizzled with Herbed Butter Sauce

SCALLOP STUFFED SHRIMP SCAMPI

Jumbo Tiger Shrimp Stuffed with Bay Scallops Baked in a Creamy White Wine Sauce

BEEF

PRIME RIB

Slow Roasted Prime Rib with Peppercorn Au Jus and Raw Horseradish Relish

NEW YORK STRIP STEAK AU POIVRE

New York Strip Steak with Maitre'D Butter and Peppercorn Glaze

FILET MIGNON

Filet Mignon with Wild Mushroom Demi Glaze

GLAZED TOURNEDOS' OF BEEF

Glazed Tournedos' of Beef Tenderloin Glazed in a Hunter Style Sauce

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DINNER

PLATED MEALS

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DUET OPTIONS

HERB CRUSTED CHICKEN &
APPLEWOOD SMOKED SALMON

MACADAMIA CRUSTED TILAPIA
& SMOKED PORK TENDERLOIN

FILET MIGNON & SCALLOP
STUFFED SHRIMP

CHILDREN'S MENU

CHICKEN STRIPS, CHIPS &
FRUIT CUP

SPAGHETTI & MEAT SAUCE WITH
GARLIC TOAST

CREAMY MACARONI & CHEESE
WITH FRUIT CUP

SIDES

CHOOSE ONE EACH

VEGETABLE SELECTIONS

Brussel Sprouts & Cauliflower
Roasted Root Vegetables
Italian Blend of Vegetables
Roasted Asparagus
Haricot Pecan Green Beans
Honey Glazed Carrots
Steamed Broccoli Florets

STARCH SELECTIONS

Rice Pilaf
Garden Blend of Wild Rice
Twice Baked Potatoes
Garlic Mashed Potatoes
Black Quinoa
Trio of Roasted Potatoes
Duchess Style Potatoes

Chef's Seasonal Feature Available Upon Request

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HORS D' OEUVRES

Serves 50 People Each

COLD SELECTIONS

TOMATO BASIL BRUSCHETTA

CHOCOLATE COVERED
STRAWBERRIES

SPANISH TAPENADES WITH
FRESH BREADS

CRISP VEGETABLE CRUDITÉS WITH
GARDEN RANCH DIP

FRESH CALIFORNIA FRUIT DISPLAY

GOURMET CHEESE & CRACKER
DISPLAY

SHRIMP COCKTAIL

HOT SELECTIONS

BACON WRAPPED WATER CHESTNUTS

CRAB RANGOONS WITH SWEET
CHILI SAUCE

SWEDISH STYLE MEATBALLS

FLAKY SPANAKOPITA

CARIBBEAN JERK CHICKEN WINGS

MINI BEEF WELLINGTONS

CHICKEN OR BEEF SATAYS WITH
PEANUT SAUCE

MARYLAND STYLE CRAB CAKES

JONAH CRAB STUFFED MUSHROOMS

LATE NIGHT SNACKS

Any of the above selections can be served later in the evening. Other Favorites Include:

PARTY CUT PIZZA

2 Toppings Included:
Pepperoni, Sausage, Bacon, Red
Pepper, Green Pepper, Onion,
or Mushroom

MAC N' CHEESE BAR

Toppings: Bacon, Breadcrumbs,
Green Onion, Peppers, Pretzels,
Assorted Cheeses

BAKED POTATO BAR

Toppings: Bacon, Breadcrumbs,
Green Onion, Peppers, Pretzels,
Assorted Cheeses, Sour Cream,
Butter, & Bacon

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DINNER

DESSERTS

SIGNATURE DESSERTS

Triple Layered Chocolate Cake
New York Cheesecake with Fresh Berries
Key Lime Cheesecake
Deep Dish Key Lime Pie
Wild Berry and Apple Tart
Caramel Apple Tart
Golden Pineapple Vanilla Bean Cake

DELECTABLE MINIS

Assortment of Cake Pops, Chocolate Covered Strawberries,
Petit Fours and a selection of bite sized Cheesecakes

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BAR SERVICE

DOMESTIC BOTTLE BEER

PREMIUM & IMPORT BOTTLE BEER

SODA

BOTTLED WATER

PUNCH

PUNCH FOUNTAIN RENTAL

HOUSE WINE & CHAMPAGNE

PREMIUM WINE & CHAMPAGNE

Cabernet Sauvignon, Malbec, Pinot Noir, Pinot Grigio, Chardonnay, Reisling

MIXED DRINKS

PER GLASS

CALL DRINKS

PREMIUM DRINKS

BY THE HOUR

PER PERSON*

HOUSE

House Wine, Soda, and Domestic
Beer – NO SHOTS

**Same number of people charged for dinner*

PREMIUM

Premium Wine, Soda, and Domestic &
Imported Beer – NO SHOTS

**Same number of people charged for dinner*

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