

CORPORATE & EVENT CATERING MENU

Catering Concepts understands the importance of making the proper impression in business. We have catered thousands of early morning breakfasts, working lunches, client receptions, board meetings, and holiday parties. Catering Concepts commitment to fresh, "from scratch" cuisine and high quality service makes us your corporate catering connection.

BOX LUNCHES

SALAD \$8.50

Choice of Specialty Salad and Dressing
Sweet Bread
Fresh Fruit Garnish

EXPRESS \$6.95

Choice of Sandwich (Ham, Turkey, or Club)
Assorted Bag of Chips
Homemade Cookie

SIGNATURE \$8.25

BREADS:

Fresh 8" Subs, Pretzel Bun, Multi grain,
Bakery Buns, Breads & Wraps
(Croissants + \$.55 ea)

SLICED DELI MEATS & CHEESES:

Ham Turkey, Club & Veggie
(Roast Beef, Grilled Chicken, Italian, Chicken
Salad, Turkey-Bacon & Swiss + \$1.25 ea)

SIDE DISH (Choose One)

Fruit Salad, Assorted Pasta Salad, Potato
Salad, Carrots & Dip

Assorted Bag of Chips
Homemade Cookie

EXECUTIVE \$9.25

Signature Lunch Box PLUS...
Executive Box Packaging
Pickle Spear and Fresh Fruit Cluster

APPETIZERS

\$1.75 per person

Fresh Fruit
Fresh Vegetable
Cheese & Crackers

HOT BOX LUNCHES

LASAGNA* \$8.95

Meat or Cheese Lasagna
Garlic Cheddar Roll
Homemade Cookie

TACO \$7.50

Two Beef or Chicken Tacos
Tortilla Chips & Salsa
Homemade Cookie

FAJITA \$7.95

Two Chicken Fajitas
Tortilla Chips & Salsa
Sour Cream
Homemade Cookie

BBQ \$7.95

Pulled Pork BBQ
Assorted Bag of Chips
Pickle Spear
Homemade Cookie

SOUP & SANDWICH \$8.95

Choice of Soup (call for availability)
Choice of Sandwich (Ham, Turkey, or Club)
Crackers

DESSERTS

Assorted Homemade Cookies \$1.55
Assorted Homemade Brownies \$1.50
Assorted Dessert Bars \$1.75
Assorted Gourmet Cheesecakes \$2.00

Additional Desserts Available Upon Request!

*Lasagna requires 24-hour notice.

All lunches include
condiments & service ware.

SPECIALTY SALADS

DRESSINGS:

Ranch, Fat Free Ranch, French,
Italian, 1000 Island, Caesar,
Raspberry Vinaigrette

CHICKEN CAESAR

Romaine lettuce, grilled chicken, shredded
Parmesan & croutons with Caesar dressing.

GOURMET

(Ham, Turkey, or Veggie)

Tossed greens with meat, shredded
Parmesan, fresh mushrooms, tomatoes,
green peppers, green olives & croutons
with choice of dressing.

MANDARIN CHICKEN

Tossed greens with shredded Parmesan,
grilled chicken, mandarin
oranges, and slivered almonds
with choice of dressing.

MICHIGAN HARVEST

Tossed greens with grilled chicken,
shredded Parmesan, apple chunks, dried
cherries, slivered almonds, tomatoes with
Raspberry Vinaigrette Dressing

TACO

(Beef or Chicken)

Tossed greens with meat, colby cheese,
black olives, tomatoes and green peppers.
Topped with crushed tortilla chips and salsa
or choice of dressing.

PICNIC MENU

All picnics include fresh bakery buns, condiments (ketchup, mustard, and relish),
relish platter (lettuce, tomato, pickle, & onion), and disposable service ware. For disposable serving utensils + \$1 ea.

PICNIC #1

Includes Your Choice of:
One Grilled Meat, Potato Chips
& Assorted Cookies

\$7.99 per person

PICNIC #2

Includes Your Choice of:
Grilled Hamburger, Grilled Hot Dog,
Potato Salad, Potato Chips & Assorted Cookies

\$8.99 per person

PICNIC #3

Includes Your Choice of:
2 Grilled Meats, 1 Side Dish,
Potato Chips & Assorted Cookies

\$9.99 per person

GRILLED MEATS: 1/4 lb. Hamburgers All Beef Hot Dogs Bratwursts Boneless Skinless Chicken Breasts Pulled Pork BBQ
SIDES: American Potato Salad Assorted Bags of Chips Creamy Coleslaw Fresh Fruit Honey Baked Beans Pasta Salad
Fresh Vegetable & Dip Platter (+\$.50 per person)

The ECONOMIZER*

\$8.95 per person

Includes service ware and your choice of:

Hickory Smoked Ham, Grilled Marinated Chicken or Roasted Turkey;
Buttered Corn or Sautéed Green Beans; Baked Potato, White Mashed Potatoes,
or Roasted Redskin Potatoes, and Fresh Baked Dinner Rolls

* Minimum of 20 people. No Substitutions.

SPECIALTY BUFFETS

Minimum 15 people. Below 15 Available in box lunch form.

BAKED POTATO BAR \$9.50

Large Idaho Potatoes served with:

Onions
Sauteed Mushrooms

Bacon
Butter & Sour Cream
Fruit Salad or Tossed Salad , Garlic Cheddar or Asst. Rolls

Cheese
Broccoli

MEXICAN FIESTA \$8.95

CHOOSE ONE: Chicken fajitas with grilled peppers & onions or tacos (seasoned beef and/or chicken), soft shells, cheese, lettuce, tomato, onion, fiesta bean dip, tortilla chips, salsa, and sour cream .
Add Mexican Rice - +\$1 per person

BBQ \$10.00

Pulled pork BBQ, Fresh Bakery Buns, Potato Salad or Coleslaw, Potato Chips, and Pickles.

SANDWICH/WRAP \$10.00

Deli meats on assorted wraps or breads/buns with condiments.
CHOOSE TWO: Fruit Salad, Pasta Salad, Cool Veggie
Patio Pizza, or Potato Chips.

PASTA

Lasagna (Meat or Cheese) Only \$8.95
Grilled Chicken Alfredo Only \$9.95
Grilled Chicken Alfredo & Lasagna \$10.50
served with Garlic Cheddar Rolls or Asst. Rolls,
Tossed Salad or Fruit Salad.
Choice may be limited based on quantity ordered.

PIZZA \$8.95

Up to 3 Toppings per pizza (Large).
Maximum of 4 Pizza varieties.
Breadsticks included.

SOUP & SANDWICH \$8.50

Homemade soup (1-2 kinds), crackers, assorted sandwiches with condiments.

SET-UP STYLES

All setups include disposable plates, silverware & napkins as well as full cleanup of everything provided by Catering Concepts.

DROP OFF

We simply drop off the food at a specified time and place. \$2 per mile

BUFFET STYLE

All Buffets Include linens & skirting for buffet tables, as well as staff for setup, tear down & maintenance of the buffet.

STANDARD LEVEL +\$2 per person

This buffet level includes disposable plates, napkins, and silverware. For the Barbeque & Grill Menus we will provide our own grill and our staff will grill on site when appropriate.

THE FULL SERVICE LEVEL +\$4 per person

This buffet level includes china tableware, glass water goblets, linen dinner napkins, silver flatware, and salt & pepper sets. Our staff will set the tables with the tableware, serve plated salads and rolls if included in your menu choice, clear plates, and release tables for the buffet.

FAMILY STYLE +\$5 per person

This setup is brings the traditions of Italy to your special event! All of your selected menu items are served in large bowls and platters to each table. Our service staff will set the tables with tableware, plates & napkins and maintain a clean environment throughout the the service.

PLATED SERVICE +\$6 per person

We bring five-star service to your event! This level includes professional servers delivering each of the different courses to your tables. All food will be served on china with linen-rolled flatware. Glass water goblets will be set up and maintained by our staff. Our service team will clear tables and maintain a clean environment. Catering Concepts standard is one server per 40 guests.

CUSTOM MENU OPTIONS

With Catering Concepts you will receive knowledge from professional chefs that have years of experience. This allows us to design a menu that is completely customized for your event. This includes menu customization, tasting for two, and one menu revision for all setup styles.

3 Course Customized Menu \$200

4 Course Customized Menu \$300

5 Course Customized Menu \$400

LIVE STATIONS

Catering Concepts offers various "live station" options for your special event including:
Pasta Bar, Carving Stations, Potato Bar, and Bananas Foster Bar.

Ask about pricing for your custom live station!

A LA CARTE MENU

APPETIZERS

Crackers & Cheese	\$1.75
Fresh Vegetables & Dip	\$2.00
Veggie Patio Pizza	\$1.50
Meatballs (2ea) <i>Sweet & Sour or BBQ</i>	\$1.50
Bone-In Chicken Wings (2ea) <i>with Ranch or BBQ</i>	\$2.00
Boneless Chicken Wings (2ea) <i>with Ranch or BBQ</i>	\$1.50
Crackers, Meat & Cheese	\$2.25
Fiesta Bean Dip with Tortilla Chips	\$2.00
Fresh Fruit Kabobs	\$2.00
Stuffed Mushroom Caps (2ea)	\$2.50
Caprese Skewers (2ea)	\$2.50
<i>with a Basil Balsamic Vinaigrette Drizzle</i>	

SALADS

Fresh Tossed Salad <i>with choice of 2 dressings</i>	\$2.00
American Potato Salad	\$1.50
Specialty Pasta Salads <i>Many varieties to choose from!</i>	\$1.50
Fresh Fruit Salad	\$1.50

APPETIZER TRAYS

Small tray serves approx. 35, Large tray serves approx. 75

	SM	LG
Fresh Fruit	\$90	\$150
<i>An assortment of the season's freshest fruits & berries.</i>		
Fresh Vegetable	\$60	\$90
<i>Broccoli buds, celery sticks, baby carrots, cauliflower buds, grape tomatoes & vegetable dip.</i>		
Cheese & Cracker	\$70	\$110
<i>Cubed cheddar, colby jack, Swiss, Pepper jack and Bar Cheese served with assorted crackers.</i>		
Cocktail Shrimp	\$80	\$130
<i>Jumbo cocktail shrimp served with cocktail sauce.</i>		

ENTREES

Grilled Marinated Chicken Breast	\$5.00
<i>Marinated in your choice of Italian or fresh garlic & rosemary.</i>	
Breaded Oven Fried Chicken Breast	\$6.00
Sliced Hickory Smoked Ham	\$7.00
Grilled Sausage and Peppers	\$7.00
Grilled Top Sirloin	\$11.00
Sicilian Chicken	\$6.00
Smoked Beef Brisket	\$10.00
Savory Sliced Roast Beef with Gravy	\$7.00
Grilled Pork Tenderloin Medallions	\$9.00
<i>Optional Bourbon or BBQ Sauce</i>	
Sliced Turkey Breast	\$6.00
Meat or Cheese Lasagna	\$6.75
<i>Seafood & Vegetarian Options Available</i>	

DESSERTS

Assorted Homemade Cookies	\$.55
Assorted Gourmet Homemade Brownies	\$1.50
Assorted Dessert Bars	\$1.75
Assorted Gourmet Cheesecakes	\$2.00
<i>Additional Desserts Available Upon Request!</i>	

SIDES 1.99

Asiago Garlic Smashed Potatoes
Whipped Mashed Potatoes with Butter
<i>Make 'em "Loaded" for \$.75 more!</i>
Roasted Rosemary Redskin Potatoes
Roasted Seasonal Vegetable
Sauteed Green Beans
Vegetable Medley
Green Bean Casserole <i>with Onion Rings</i>
Glazed Baby Carrots
Buttered Corn
Assorted Dinner Rolls <i>with Butter</i>

BEVERAGES

BOTTLES/CANS

Juice	\$1.75 ea
<i>Apple, Cranberry, Fruit Punch, Lemonade, Grape, or Orange</i>	
Milk	\$1.75 ea
<i>Whole, 2%, Chocolate</i>	
Bottled Water	\$1.75 ea
Canned Soft Drinks (Coke Products)	\$1.75 ea
2-Liter Soft Drinks (Coke Products)	\$1.90 ea

SPECIALTY BEVERAGE SERVICE

Disposable Boxed Coffee Service - Serves 10 - 12oz. Cups	\$16.95/box
<i>Dark Roast, Fresh Ground Regular and Decaf Coffee served with sugar, artificial sweeteners, creamers, and disposable coffee cups. Box will retain heat for 3 hours.</i>	
<i>Add Specialty Syrups for \$6.00</i>	
Disposable Boxed Tea Service - Serves 10 - 12oz. Cups	\$16.95/box
Sparkling White Punch - Served in a crystal punch bowl	\$1.50/person
Iced Tea or Lemonade - Served in a crystal punch bowl	\$1.50/person

ASK ABOUT OUR FULL SERVICE BEVERAGE MENU!

BREAKFAST MENU

COLD BREAKFAST

GRANOLA BAR *\$8.00 per person*

Build your own healthy breakfast! Individual Dannon yogurts, served with honey, sliced strawberries, blueberries and granola. Served with dark roast coffee and assorted juices.

TO YOUR HEALTH *\$7.00 per person*

An assortment of individual Dannon yogurts served with granola bars, mini muffins, and a sliced fruit platter.

CONTINENTAL *\$8.50 per person*

A bountiful selection of our own fresh baked danish, scones, granola bars, individual Dannon yogurts, and muffins and bagels served with cream cheese and butter. Served with dark roast coffee and assorted juices.

HOT BREAKFAST

CLASSIC *\$9.50 per person*

House made quiche with cheddar, sauteed onions, garlic, sausage and bacon. Also served with sausage patties, hashbrown potato bake, and miniature breakfast pastries. Served with dark roast coffee and assorted juices.

MINIATURE CROISSANT SANDWICHES *\$3.35 each*

Buttery, flaky pastry sandwiches served with eggs, cheddar cheese and your choice of bacon, sausage, or portabella mushrooms.

QUICHE (Serves 8 people)

CLASSIC - Cheddar, sauteed onions, garlic, sausage and bacon *\$22.00 each*

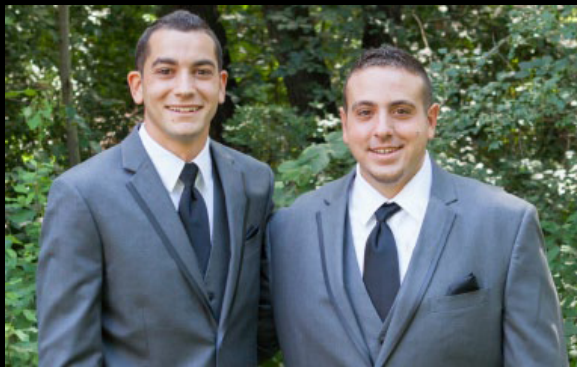
VEGGIE - Cheddar, spinach, green bell peppers, onion, and tomato *\$18.50 each*

PERSONAL BREAKFAST PIZZAS *\$7.00 each*

Fresh 6" dough with your choice of the following:

SAUCE - Homemade Country Gravy or Homemade Sausage Gravy

TOPPINGS (Choose 3) - Egg, Ham, Bacon, Sausage, Spinach, Peppers, Onion, Tomato



*Benvenuti
dei fratelli Uccello!*

Welcome from the Uccello Brothers!

Catering Concepts is a full service catering company founded in 1996 by proprietors Dave & Lois Johnson. With the help of his family and dedicated staff they have grown substantially over the years by filling an important niche for comfort food and outstanding service in Holland, MI.

As they transition into retirement in 2015 they are proud to have the opportunity to pass their business and values on to another family owned business; the Flo's Collection.

Owners of Flo's collection Dan & Davide Uccello are excited to blend their contemporary concept of exceptional menu offerings including bar services with a commitment to excellent service in West Michigan and beyond.

www.cateringconcepts.org

Catering Concepts
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Serving the Lakeshore
616-392-3666

Serving Grand Rapids
616-232-0566

FLO'S
COLLECTION