



*Wedding  
Guide*

*Catering on the Quad*

**SODEXO AT ADRIAN COLLEGE**

# Welcome

Welcome to the wedding reception pages of Catering on the Quad. Our professional staff will be delighted to work in concert with you to help plan the perfect day!

When you are planning a wedding reception you only want the best. The professionals at Catering on the Quad provide area brides and grooms with wedding reception menu ideas and help couples create the wedding reception of their dreams. At Catering on the Quad we know how to make your wedding reception truly special, with wonderful food, beautiful linens, and a uniformed, experienced service staff. We offer three truly unique and innovative wedding catering options to make your wedding reception right for you and your family. These gourmet catering options offer you outstanding choices of lavish buffet selections or plated dinner selections that will be served to your guests. As full service catering specialists, we take care of every detail so that you can relax and enjoy your big day.

At Catering on the Quad, we work closely with each and every one of our clients to create a unique and versatile menu that will best fit your wedding receptions. We offer a diverse dinner catering menu that is sure to meet the needs of your guests, including a unique catering selection of beef, chicken, pork, and seafood, as well as vegetarian options. Our Executive Chef has created an innovative and delicious dinner catering menu that also includes a unique variety of salads and side dishes that go beyond the standard fare.

Let the professionals at Catering on the Quad help you with your wedding reception catering. Call us today for all of your party needs. We offer professional staff and high quality catering services second to none.

Call catering manager Pat DuMont at 517-265-5161, extension 4126 or the catering administrative assistant Nancy Vaccaro at extension 4304 and see how we can make your wedding reception truly an affair to remember.

# Our Team



## Meet Our Team

Culinary Staff  
General Manager  
Executive Chef  
Catering Manager  
Supervisors/Staff





# Planning Your Event

## **PRICING**

Food and beverage prices listed in our brochure are for all events, both on or off premise. Prices are subject to change at any time.

Our weddings are planned and priced with a maximum 5 hour event time. Additional labor charges will be incurred if your event exceeds this limit.

All food and beverage sales are subject to Michigan state sales tax.

Sales tax cannot be waived without documentation of your tax exempt status. This should be presented while booking your event.

## **Guarantee Counts**

Event preparations are based on the specified number of guests. A guaranteed guest count is to be provided by Noon, three (3) business days prior to your function date. If no final count is provided, the count given at the time of contracting will be used as the guarantee. Final billing will be based on the guaranteed guest count, along with any additional services received at the time of your event.

## **Special Needs**

We are pleased to provide quality meals for your special needs guest. Please plan to provide us with a guarantee of vegetarian, vegan, kosher, or special plates needed for your guests. Special meal arrangements must be made in advance. We cannot guarantee timely service of special plates without advance planning. Special plates ordered at time of service will be charged in addition to the guarantee count.

## **Billing**

Acceptable forms of payment include cash, check, or credit card. All forms of payment require \$15.00 per person deposit at the time the contract is signed, with the remaining balance to be billed after the event. This advance deposit will be applied to the final invoice. All organizations qualifying for a state sales tax exemption must have a copy of their tax exemption form on file with Sodexo prior to the event.

### **Cancellations**

Any event cancelled less than 6 months before the event will forfeit room and catering deposit. Any event or item cancelled less than 72 hours before the event will be charged 100% of the invoice amount.

### **Food and Beverage Information**

All food and beverage served at Adrian College must be arranged through Catering on the Quad. For the safety and well being of our clients and guests, perishable food and beverages served on College property are NOT permitted to leave the premises of the catered event. Health regulations require that we return all perishable unused food and beverages to our facility at the conclusion of the event.

### **Set Up**

A standard room layout will be provided for you and has been recommended for guest comfort and room accommodation. If you wish to make changes to this standard room layout additional charges will apply.

### **Bar Service**

Bar beverage service, including sodas, water, ice, and napkins, is available for \$1.75 per guest (disposable serviceware) or \$2.75 per guest (china serviceware). Bar service labor is charged at \$15.00 per server per hour of service as well as an additional one (1) hour prior to service and one (1) hour after for clean-up. Adrian College and Catering on the Quad reserve the right to refuse service of alcoholic beverages to any person. All personnel have completed alcohol training program for service.

### **Service**

To ensure the smooth execution of your wedding, appropriate staffing will be arranged by our catering managers. A 20% service charge, or \$50.00 minimum service charge, will be applied to cover the set-up, breakdown, and up to five (5) hours of event service. Extended set-up, breakdown, and service efforts are billed at \$15.00 per hour, per staff member.

# *Silver Wedding Package*

The Silver Wedding Package is the first tier in our packages, which offers you outstanding choices in lavish buffet selections.



## Silver Wedding Package

(Select Three)

### Appetizers

Spanakopita  
Tuscan Brochette  
Assorted Mini Quiches  
Sweet and Sour Meatballs  
Veggies and Dip  
Cheese and Crackers

### Salad

Classic Garden Salad  
Iceberg mix with sliced cucumbers, tomato and  
seasoned croutons, choice of three dressings

(Select Two)

### Entrees

Carved Turkey  
Stuffed Pork Loin with Cider Gravy  
Swedish Meatballs with Buttered Egg Noodles  
Carved Ham  
Meat or Vegetable Lasagna  
Fried Chicken

(Select Two)

### Side Dishes

Mashed Potatoes  
Cheesy Potatoes  
Rice Pilaf  
Green Beans, Buttered or with Almonds  
Seasonal Corn  
Honey-Glazed Baby Carrots

### Dinner Rolls

A selection of Dinner Rolls and Butter

### Beverage Service

Coffee Service, Iced Tea and Ice Water in carafes on each table

**Silver Wedding Package (cont.)**

\$21.95 per person

Includes:

Standard linen table cloths and napkins in your choice of available colors

Cake cutting service

China, glassware and stainless flatware

Skirting for Bridal, Gift, Cake, Registration, and all food tables

All necessary serving equipment

Uniformed service staff

Please add 20% Service Charge and applicable State Sales Tax

# Gold Wedding Package

The Gold Wedding Package is the next tier in our packages, and offers additional choices and a larger selection of buffet offerings.



## Gold Wedding Package

(Select Three)

### Appetizers

Cranberry Brie with Gourmet Crackers  
Smoked Duck Rangoons  
Fresh Fruit Display  
Spinach Dip with French Baguettes  
Chicken Satay with Teriyaki Sauce  
Roasted Red Pepper Hummus with Pita Chips

### Salad

Michigan Salad Mixed Greens with Dried Cherries and Walnuts  
Raspberry Vinaigrette Dressing

(Select Two)

### Entrees

Veal Piccata  
Chicken Marsala  
Stuffed Pork Chops  
Burgundy Beef Tips  
Chicken Cordon Bleu  
Parmesan Encrusted Cod  
Sun Dried Tomato Ravioli

(Select Two)

### Side Dishes

Garden Blend Rice  
Roasted Red Skin Potatoes  
Seasonal Steamed Vegetables  
Haricot Vert  
Any Side Dish Choice from the Silver Wedding Package

### Dinner Rolls

A selection of Dinner Rolls and Butter

### Beverage Service

Coffee Service, Iced Tea and Ice Water carafes on each table

**Gold Wedding Package (cont.)**

\$32.95 per person

Includes:

Standard linen table cloths and napkins in your choice of available colors

Cake cutting service

China, glassware and stainless flatware

Skirting for Bridal, Gift, Cake, Registration, and all food tables

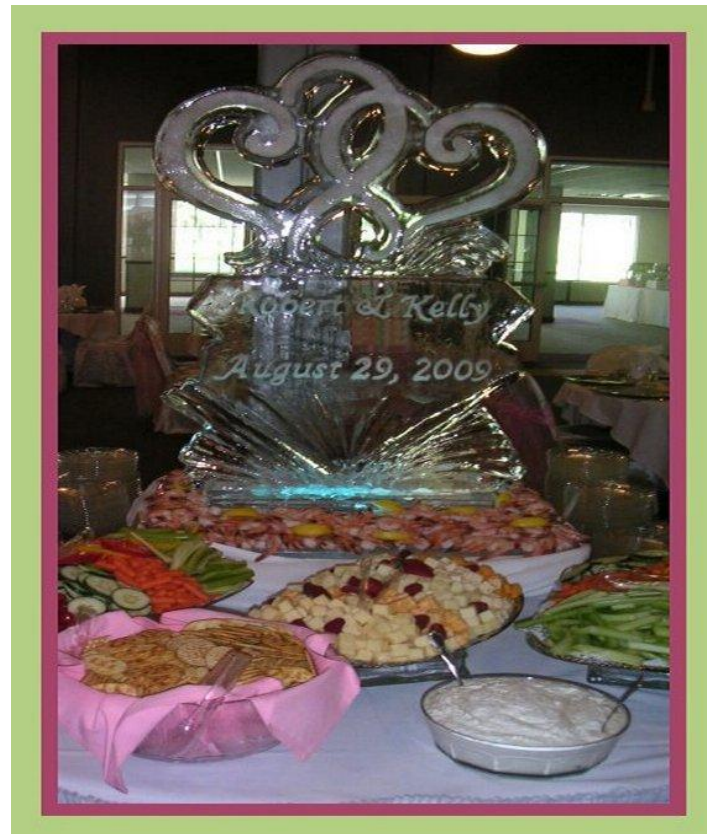
All necessary serving equipment

Uniformed service staff

Please add 20% Service Charge and applicable State Sales Tax

# *Platinum Wedding Package*

This is the top tier wedding package offered by Catering on the Quad.



## Platinum Wedding Package

### Appetizers

(Select Three)

Shrimp Cocktail with Zesty Sauce  
California Rolls  
Crab Stuffed Mushroom Caps  
Prosciutto Wrapped Asparagus  
Mini Beef Wellington  
Bacon Wrapped Scallops

### Salad

Classic Caesar Salad with Romaine Lettuce, Croutons,  
Grated Parmesan Cheese and Caesar Dressing

### Entrees

(Select Two)

Sliced Beef Tenderloin  
Grilled Lamb Chops  
Chicken Florentine  
Seafood Alfredo  
Apricot Stuffed Turkey Breast with Cranberry Sauce  
Grilled Salmon with Mango Pineapple Salsa  
Beef Roulade with Portobello Caper Sauce  
Bacon Wrapped Grilled Filet of Beef

### Side Dishes

(Select Three)

Garlic Infused Mashed Potatoes  
Duchess Potatoes  
Sautéed Julienne Vegetables  
Snow Peas with Mushrooms  
Broccoli with Lemon Butter  
Any Side Dish Choice from the Silver or Gold Packages

### Dinner Rolls

A selection of Dinner Rolls and Butter

### Beverage Service

Coffee Service, Iced Tea and Ice Water carafes on each table

**Platinum Wedding Package (cont.)**

\$47.95 per person

Includes:

Standard linen table cloths and napkins in your choice of available colors

Cake cutting service

China, glassware and stainless flatware

Skirting for Bridal, Gift, Cake, Registration, and all food tables

All necessary serving equipment

Uniformed service staff

Please add 20% Service Charge and applicable State Sales Tax

# *Additional*

Plated dinner prices available at an additional \$2.00 per person.

## Carving Station Entrees

All entrees are accompanied by an assortment of appropriate condiments.

- Baked Virginia Country Ham - \$3.95
- Honey Roasted Basted Breast of Turkey - \$4.50
- Roasted Peppered Top Round of Beef - \$5.95
- Rosemary and Garlic Encrusted Leg of Lamb - \$6.95

## Seasonal Fresh Fruit Display

Melons, Grapes, Golden Pineapple,  
and the best fruits of the season - \$3.95

## Vegetable and Meat Displays

Fresh Garden Crudités Display with Dips - \$1.95  
Antipasto with Italian meats, Cheeses, Mushrooms  
Olives, and Artichokes - \$5.95

## Cheese Trays

Domestic Cheese Tray with Crackers - \$1.95  
Imported Cheese Tray with Crackers and Pita Chips,  
Dried Fruit, and Nuts - \$3.95

# Desserts

Luscious Lemon Bars - \$3.25  
Black Forest Cake - \$3.25  
Cheesecake with Fresh Berries - \$3.50  
Assortment of Petit Fours- \$3.50  
Crème Brûlée - \$3.95  
Carrot Cake with Cream Cheese Frosting - \$3.95

\*New Item- Candy Favor Table-Standard \$3.99 per person  
Deluxe \$5.99 per person

# Notes

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