HORIZONS

ART OF HOSPITALITY

Special Event Menus

Off Site Catering Menu

All Off Site events include the following services:

- *Professional Event Planning*
- *Full Service by HORIZONS Staff*
- *Set-up and Clean up*
- *All elegant Plastic ware, Cutlery and Paper Napkins*
- *Elegant Silk Floral for Food Stations*
- *Private Banquet Manager on site*

HORIZONS Center
989.799.4122

6200 State Street, Saginaw, MI
HORIZONSCENTER.com

HORS D'OEUVRE SELECTIONS

DISPLAYS

Serves 100 guests.

- √ **Imported and Domestic Cheeses** *to include aged cheddar, Swiss, pepper jack, Havarti with dill, and muenster cheeses, served with assorted crackers*
- √ **Vegetable Crudités**, *assorted fresh garden vegetables with cucumber and herb dip*
- √ **Mediterranean Vegetables** *with crumbled feta cheese and Mediterranean-style garlic hummus served with seasoned pita chips and sliced baguettes*
- √ **Fresh Fruit Presentation**, *seasonal fruits, accompanied by a honey sour cream dipping sauce*

CANAPÉS

Presented on trays at your hors d'oeuvre station or butler-passed by our staff. Serves 100 guests.

- √ **Mini Bouchées** *with whipped gorgonzola cheese, shredded curry beef and fresh chives*
- √ **Olive Tapenade and Asiago Cheese Pastry Spirals**
- **Apricot wrapped in Brown Sugar Bacon**
- **Pecan Crusted French Goat Cheese** *on rye toast with raspberry coulis*
- **Phyllo Cups** *with black bean hummus, spiced chicken, sour cream and cilantro*
- √ **Baby Red Skin Potato Cups** *filled with herb boursin cheese and bacon*
- **Mini Corn Cakes** *with roasted red pepper and chorizo cheese*
- **Blini Cakes** *with smoked salmon, crème fraîche and chopped capers*
- **Fluted Cucumber Cups** *with wasabi cheese and shrimp*
- √ **Caprese Skewers** *with fresh mozzarella, basil and grape tomato*
- **Mini Crabcakes** *with andouille sausage and tarragon sauce*
- √ **Roasted Brussels Sprouts Skewers** *with balsamic, garlic and grated parmesan*

COLD

- √ **Spinach Dip** *with pumpernickel and sourdough breads (serves 100)*
- **Jumbo Cocktail Shrimp on Ice** *(100 pieces)*
- **Cocktail Shrimp Shooter**, *garnished with lemon*
- **Asparagus wrapped in Prosciutto** *with onion vinaigrette (100 pieces)*
- **Fresh Sushi** *assortment with wasabi and eel sauce (100 pieces)*
- √ **Bruschetta** *with tomato basil (100 pieces)*
- **Poached Norwegian Salmon** *with herb mayonnaise and sliced cucumbers*

HOT (PRICE PER 100 PIECES)

- **Parmesan Meatball with spiced tomato coulis**
- **Teriyaki Meatballs**
- **Coconut Fried Shrimp** *with plum sauce*
- **Spring Rolls** *with sweet & sour sauce*
- **Italian Sausage Stuffed Mushrooms**
- **Grecian Chicken Kabobs**
- **Bacon Wrapped Scallops**
- **Shrimp and Crabmeat Crêpes** *with hollandaise*
- √ **Spinach & Feta Cheese Phyllo Triangles**
- √ **Vegetable Samosas**, *deep fried pastries stuffed with potatoes and green peas*
- √ **Risotto Croquettes** *with marinara*
- **Short Rib Sliders** *with Korean barbecue sauce*
- **Cajun Brown Sugar Chicken Bites** *wrapped with bacon*
- **Fried Salmon Bites** *with Lobster Cream Sauce*
- **Boneless Chicken Wings** *with Teriyaki, Barbecue, or Spicy Sauce*

HORIZONS
ART OF HOSPITALITY

√ *-Vegetarian*

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

Enhance your hors d'oeuvre selections with one of our specialty action stations. Prices not valid as stand-alone items. Minimum two hot and one cold hors d'oeuvre selection required. Minimum of 50 guests required. Based on 1 hour of service. Pricing based per person. Chef or Attendant required at each where noted.

PAELLA

Saffron Rice with chicken, andouille sausage, fire roasted peppers along with rustic Breads and infused oils displayed on bricks in a large paella pan

PASTA *(Chef Attendant)*

Fusilli, penne, angel hair pasta prepared with marinara, roasted garlic alfredo, and basil pesto with julienne chicken, Italian sausage, and fresh sautéed vegetables. Complemented with rustic breads, olive oil, and fresh grated Parmesan. Shrimp an additional fee

FLATBREAD

- *Steak and portobello mushroom with fresh spinach and blue cheese*
- *Grape tomato with fresh basil, roasted garlic, and melted parmesan*
- *Chipotle shrimp with grilled pineapple, feta cheese, and roasted poblano pepper*
- *Garlic chicken with balsamic red onions, roasted red peppers, and mozzarella*

SHORTER ROUTE TO INDIA

Potato Samosa
Biryani Rice
Mint Chutney
Curry Chicken
Naan Bread
Tamarind Chutney

SALAD

Mixed baby greens and lettuce blend, with garden vegetables, seasoned croutons, cheddar and blue cheeses with assorted dressings and vinaigrettes

- *Pasta Primavera Salad*

CARVING BLOCK *(Chef Attendant)*

Our carved specialties include fresh sliced French potato rolls and appropriate condiments of horseradish sauce, Dijon mustard and herb mayonnaise.

Smoked Black Forest Ham
(serves 50)
Angus Top Round of Beef
(serves 80)
Roast Turkey Breast
(serves 40)
Peppercorn Crusted New York Strip Loin
(serves 50)
Garlic Seared Tenderloin of Beef
(serves 20)

MASHED POTATO BAR *(Chef Attendant)*

Idaho mashed and mashed sweet potatoes, accompanied by whipped butter, cheddar, blue cheese, crumbled bacon, sour cream, roasted garlic, chives, caramelized onions, and brown sugar.

MAC AND CHEESE BAR *(Chef Attendant)*

Creamy macaroni and cheese served with an array of delicious toppings including: bacon crumbles, ham, breadcrumbs, chives, salsa, broccoli, tomatoes, and parmesan.

ORIENTAL EXPRESS

- *Pork potstickers with garlic sauce*
- *Vegetarian eggrolls with sweet and sour sauce*
- *Asian chicken salad with toasted sesame sauce, served in mini take-outs*
- *Fortune Cookies*

HORIZONS
ART OF HOSPITALITY

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

STROLLING RECEPTIONS

Minimum of 50 guests required. Based on 1 hour of service. Pricing based per person. Chef or Attendant required at each where noted. One attendant per 100 guests recommended.

TIER I

INCLUDES

Imported and Domestic Cheeses *to include aged cheddar, Swiss, pepper jack, Havarti with dill, and muenster cheeses, served with assorted crackers*

Vegetable Crudités, *assorted fresh garden vegetables with cucumber and herb dip*

Garlic hummus *served with seasoned pita chips*

Salad
Mixed baby greens and lettuce blend, with garden vegetables, seasoned croutons, cheddar and blue cheese with assorted dressings and vinaigrettes

Stir fry Station *(Chef Attendant)*
Sizzling sliced marinated beef and chicken with a blend of fresh oriental vegetables, garlic, sesame oil, and ginger soy, with jasmine rice and shrimp egg roll accompaniments.

Carving Block *(Chef Attendant)*
Smoked West Virginia Ham
Roast Turkey Breast
Includes fresh assorted rolls and horseradish sauce, Dijon mustard and mayonnaise.

Sweets Table
Fresh fruit presentation
Assorted gourmet brownies and cookies
Variety of individual dessert shooters

TIER II

INCLUDES

Imported and Domestic Cheeses *to include aged cheddar, Swiss, pepper jack, Havarti with dill, and muenster cheeses, served with assorted crackers*

Grilled & Roasted Vegetables *with crumbled feta cheese and Mediterranean-style garlic hummus served with seasoned pita chips and sliced baguettes*

Salads
Caesar
Fresh romaine, black olives, and seasoned croutons with a traditional dressing and fresh parmesan
Asian
Mixed green salad with baby corn, water chestnuts, mandarin oranges and toasted sesame vinaigrette

Pasta *(Chef Attendant)*
Fusilli, penne, and angel hair pasta served with marinara, roasted garlic alfredo, basil pesto, julienne prosciutto, sliced chicken, and Italian style vegetables. Complemented with rustic breads, olive oil, and fresh grated parmesan.

Mashed Potato Bar
Idaho mashed and mashed sweet potatoes, accompanied by whipped butter, cheddar, blue cheese, crumbled bacon, sour cream, roasted garlic, chives, caramelized onions, and brown sugar

Carving Block *(Chef Attendant)*
New York Strip Loin
Includes fresh sliced potato rolls, horseradish sauce and Dijon mustard.

Sweets Table
Fresh fruit presentation
Assorted gourmet dessert bars

Bananas Foster Station *(Chef Attendant)*
A sweet French style dessert made with vanilla ice cream and bananas with butter rum sauce, prepare by HORIZONS' staff.

-Vegetarian

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

HORIZONS
ART OF HOSPITALITY

All breakfasts are served with assorted chilled juices, freshly brewed coffee and hot tea.
Breakfast is available for service until 11am.

PLATE BREAKFAST

French Toast -
French toast with toasted pecans and powdered sugar served with warm maple syrup and your choice of link sausage, bacon, or sliced ham

Classic American -
Scrambled eggs with cheddar cheese, seasoned breakfast potatoes and your choice of link sausage, bacon, or sliced ham

Cheese Blintzes -
Two crêpes filled with a blend of ricotta, cream cheese and cinnamon sugar, finished with apple and tart cranberry compote and melon wedges

Southwest Breakfast Wrap -
Scrambled eggs, seasoned potatoes, chorizo sausage, and cheddar cheese wrapped in a flour tortilla, served with salsa and fresh seasonal fruit

Frittata -
Egg custard and a blend of cheeses, spinach, and diced ham baked in a flaky pastry crust, served with breakfast potatoes

Eggs Benedict -
Two poached eggs and sliced ham on English muffins, served with hollandaise and fresh asparagus

Scotch Eggs -
Two hardboiled eggs wrapped with sausage, then fried in a panko crumb crust, served with lemon-mustard aïoli, and breakfast potatoes

ENHANCEMENTS

Magnificent Mimosa Bar

Build Your Own Blood Mary Bar
with appropriate garnishments

Belgian Chocolate Fountain

HORIZONS
ART OF HOSPITALITY

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

All breakfast buffets are served with assorted chilled juices, freshly brewed coffee and hot tea. Pricing based per person. Breakfast is available for service until 11am.

CONTINENTAL BREAKFAST

- *Fresh sliced and whole seasonal fruits*
- *Fruit and cream cheese Danish, assorted coffeecakes and house-made muffins*
- *Assortment of bagels with garden vegetable and strawberry cream cheese*

**Add a Signature Egg Strata to your Continental Breakfast for an additional fee.*

Choose from: *-Spinach, Roasted Red Pepper and Asiago Cheese*
-Broccoli, Cheddar and Tomato
-Asparagus, Mixed Peppers, Mozzarella and Kale

DELUXE BREAKFAST

(Minimum of 50 guests)

- *Fresh sliced seasonal fruits*
- *Fluffy scrambled eggs with cheddar cheese*
- *Hickory smoked bacon or link sausage*
- *Oven-browned potatoes*
- *Fresh buttermilk biscuits and creamy sausage gravy*

PREMIUM BREAKFAST

(Minimum of 50 guests)

- *Fresh sliced seasonal fruits*
- *Individual assorted yogurts and granola*
- *Sweet ricotta cheese blintzes with cranberry apple compote*
- *Scrambled eggs with spinach and parmesan*
- *Sliced black forest ham*
- *Link sausage*
- *Belgium waffles with whipped butter and warm maple syrup*
- *Herb roasted yukon gold potatoes*
- *Fresh breakfast pastries and muffins*

ENHANCEMENTS

Magnificent Mimosa Bar

Build Your Own Blood Mary Bar
with appropriate garnishments

Belgian Chocolate Fountain

HORIZONS
ART OF HOSPITALITY

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

Brunch is served with assorted chilled juices, freshly brewed coffee and hot tea.
Pricing based per person. Brunch is available for service until 2pm.

BRUNCH BUFFET

- *Fresh bakery items including: butter croissants, muffins and Danish with butter and preserves*
- *Fresh sliced seasonal fruits with strawberry dipping sauce*
- *Mixed green salad with assorted dressings and accompaniments*
- *Marinated cucumbers, onions and peppers*
- *Mini penne primavera pasta salad*
- *Asparagus bacon tart*
- *Broccoli Swiss and tomato pesto strata*
- *Belgium waffles with butter, whipped cream, and fresh strawberries*
- *Sliced black forest ham*
- *Carved turkey breast with cranberry, pineapple chutney*
- *Steamed green beans with toasted almonds*
- *Roasted yukon gold potatoes*

ENHANCEMENTS

Magnificent Mimosa Bar

Build Your Own Blood Mary Bar
with appropriate garnishments

Belgian Chocolate Fountain

HORIZONS
ART OF HOSPITALITY

*All prices listed are subject to 20% service charge and 6% sales tax.

**Additional transportation and delivery fees will apply.

All luncheons buffets include freshly brewed coffee and hot tea. Minimum 50 guests required. Pricing based per person.

SOUTHWEST

Salads

- *Cilantro lime marinated mixed beans and black olive*
- *Cucumber salad with tomato and bell peppers*

Entrées and Accompaniments

- *Soft tortillas and tri-colored tortilla chips*
- *Fajita chicken*
- *Seasoned ground beef*
- *Mexican rice*
- *Refried pinto beans*
- *Nacho cheese sauce*
- *Sour cream, shredded lettuce, diced tomato, salsa, guacamole, shredded cheddar cheese and diced onion*

Dessert

- *Fried apple cinnamon taquitos*

SOUP AND SALAD

Salads

- *Seasonal mixed greens salad, cheddar and blue cheeses, English cucumber, grape tomato, croutons and house selection of dressing*
- *Redskin potato salad*
- *Orzo Pasta Salad with lemon poppyseed dressing, cilantro, and dried cranberries*
- *Caesar Salad*

Soups

Select two house-made soups from list below.
Crackers, fresh baked dinner rolls, and butter included.

- *Minestrone*
- *Chicken Noodle*
- *Broccoli Cheddar*
- *Clam Chowder*
- *Swiss Onion*
- *Tomato Basil*
- *Mediterranean Vegetable*

Dessert

- *Assortment of brownies and cookies*

-Vegetarian

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

All luncheons buffets include freshly brewed coffee and hot tea. Minimum 50 guests required. Pricing based per person.

ALL AMERICAN

Salads

- *Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons and assorted dressings and vinaigrette*
- *House-made potato salad*
- *Lemon poppy seed slaw with dried cranberry*
- *Assortment of baguette rolls and corn bread muffins with butter*

Entrées and Accompaniments

- *Fried Chicken*
- *Roasted Pork Loin with South Carolina mustard barbecue sauce*
- *Fresh mashed potatoes with gravy*
- *Buttered sweet corn*

Dessert

- *Apple pie with caramel sauce*

ITALIAN

Salads

- *Classic Caesar Salad*
- *Penne pasta salad primavera*
- *Fresh Italian bread and butter*

Entrées and Accompaniments

- *Seasoned beef and three cheese lasagna*
- *Garlic and basil chicken breast*
- *Italian sausage with peppers and onions*
- *Herb roasted redskin potatoes*
- *Green beans with parmesan*

Dessert

- *Espresso chocolate mousse*

FRESH & LITE

Salads

- *Classic Caesar Salad*
- *Crisp blend of romaine lettuce with tomato, English cucumbers, blue and cheddar cheeses, seasoned croutons, assorted dressings and vinaigrettes*
- *Fresh baked dinner rolls and butter*

Entrées and Accompaniments

- *Atlantic salmon blackened*
- *Chicken piccata with lemon caper sauce*
- *Fresh seasonal vegetable blend*
- *Wild rice*

Dessert

- *Fresh assorted fruit display with dipping sauce*

√ -Vegetarian

*All prices listed are subject to 20% service charge and 6% sales tax.

**Additional transportation and delivery fees will apply.

LUNCHEON ENTRÉE SELECTIONS | PLATED

No more than two entrée selections, plus a vegetarian selection, per group. The price of the more expensive entrée will be charged for all meals when two entrées are selected. Pricing based per person. Includes coffee, hot tea, and mousse (raspberry or chocolate) for dessert.

SANDWICHES AND WRAPS

Grecian Grilled Chicken Pita *-Tomato, Cucumber, Bermuda Onion and Tatziki Sauce*

Sliced Sirloin & Swiss Cheese Sandwich *served warm on a crusty French roll with au jus and roasted potato wedges.*

Smoked Turkey Croissant - *Leaf lettuce, sliced tomato, and herb mayonnaise. Served with mustard potato salad.*

Chicken Caesar Wrap - *Grilled chicken breast, shredded parmesan, lettuce, and Caesar dressing served with house-made potato chips and a pickle spear.*

Buffalo Chicken Wrap - *Crispy buffalo chicken tenderloin in tomato tortilla with lettuce, tomato, onion, and shredded cheese served with house-made chips and a pickle spear.*

Grilled Chicken Wrap - *Lettuce, red onion, green pepper, and cucumbers, with Italian dressing, served with house made potato chips and a pickle spear.*

Vegetarian Wrap - *Roasted fresh vegetables, lettuce, tomato and balsamic vinaigrette. Served with house-made potato chips and a pickle spear.*

SALADS

Chicken Caesar Salad - *Fresh romaine tossed with a classic caesar dressing and fresh parmesan. Garnished with garden vegetables and seasoned croutons.*

Gorgonzola and Pear Chicken Salad - *Sweet pear, salty gorgonzola, pecans and crispy chicken tenderloin on mixed greens with lemon vinaigrette.*

Chef's Salad - *Bed of mixed greens topped with hardboiled eggs, cucumbers, tomatoes, and cheese finished with ham, turkey, and chicken. Served with House Dressing.*

Spinach Salad - *Baby spinach and bacon with sliced fresh fruits, caramelized pecans and raspberry dijon vinaigrette.*

-Vegetarian

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

No more than two entrée selections, plus a vegetarian selection, per group. The price of the more expensive entrée will be charged for all meals when two entrées are selected.
Pricing based per person.

PLATED ENTRÉES

Includes house mixed greens salad with house dressing, fresh baked dinner roll, chef's selection of fresh vegetable and starch accompaniment, apple pie or mousse (raspberry or chocolate) for dessert, coffee and hot tea.

Grilled Breast of Chicken *with marinara, mozzarella, provolone and parmesan*

Sliced Sirloin *with burgundy onion demi-glace*

Icelandic Cod Au Gratin *with herbed panko crust*

Classic Chicken Piccata *with lemon caper cream sauce*

Polenta Lasagna, Ragoût di Carne *layered with sliced polenta, seasoned ground beef, asiago and mozzarella cheeses*

Gulf Shrimp Baked En Croûte *with asparagus and creamy brie cheese, served with dill mustard sauce*

Garlic Roasted Pork Loin *with raspberry balsamic barbecue sauce*

Wild Mushroom Ravioli *with basil pesto and parmesan* √

Eggplant Rollatini *filled with spinach, ricotta cheese, served on angel hair pasta with tangy marinara* √

HORIZONS
ART OF HOSPITALITY

√ -Vegetarian

*All prices listed are subject to 20% service charge and 6% sales tax.

**Additional transportation and delivery fees will apply.

Buffets include table service of coffee and hot tea.
A minimum of 50 guests is required for a buffet.

Classic Buffet

SALADS

- *Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons, assorted dressings and vinaigrette*
- *Lemon Poppyseed Slaw with dried cranberries*
- *Deviled egg potato salad*
- *Southwest pasta salad, tomato rotini with roasted corn, scallion, black beans, bell peppers and ancho chile lime marinade*
- *Assortment of freshly baked baguette rolls and butter*

ENTRÉES

Please select entrées from the choices below:

- *Breast of Chicken Florentine with garlic parmesan cream*
- *Sliced Black Forest Ham with maple soy brown sugar glaze*
- *Tarragon Garlic Roasted Chicken*
- *Rosemary Roasted Pork Loin with smokey bourbon barbecue glaze*
- *Classic Chicken Piccata with white wine, lemon caper sauce*
- *Sliced Beef Sirloin Tip with peppercorn brandy au jus*
- *Mini Penne Pasta Baked with marinara and mozzarella* V

ACCOMPANIMENTS

- *Herb Roasted Redskin Potatoes*
- *Mediterranean Rice Pilaf*
- *Buttered Broccoli and Grape Tomato*

GOURMET DESSERT DISPLAY ENHANCEMENT

Assortment of desserts to include: tortes, cheesecakes and mousse shooters

-OR-

GOURMET PLATED DESSERT

Please choose one of the following (served tableside)

- *Cheesecake with strawberries*
- *Chocolate Mousse Cake*
- *Apple High Pie with caramel sauce*

V *-Vegetarian*

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

Buffets include table service of coffee and hot tea.
A minimum of 50 guests is required for a buffet.

Deluxe Buffet

SALADS

- *Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons, assorted dressings and vinaigrette*
- *Wild Rice, cranberry and pecan salad with apple cider, honey vinaigrette*
- *Bacon ranch potato salad with chive*
- *Greek chop salad with tomato, diced cucumber, black olive, zucchini, and lemon feta dressing*
- *Fresh sliced fruit presentation*
- *Assortment of freshly baked baguette rolls and butter*

ENTRÉES

Please select entrées from the choices below:

- *Burgundy Braised Boneless Short Rib with crimini mushroom demi-glace*
- *Breast of Chicken with walnut basil pesto and aged asiago cheese*
- *Sliced Turkey Breast Hunter Style with baby bella mushrooms, shallots and sauce espagnole*
- *Grilled Breast of Chicken with sweet chili peach glaze*
- *Creole Breast of Chicken with Andouille Sausage, black olives, seared peppers in a cajun tomato reduction*
- *Wild Caught Icelandic Cod with lemon caper butter*
- *Roast Pork Loin with Caramelized Apple and cream cider mustard sauce*
- *Santa Fe Chicken Breast with queso blanco, salsa fresco and black olive*
- *Three Cheese Vegetarian Lasagna* √

ACCOMPANIMENTS

- *Roasted Garlic Idaho Wedges*
- *Green beans, Wax beans and baby carrot*
- *White and wild rice with toasted almond and kale*

GOURMET DESSERT DISPLAY ENHANCEMENT

Assortment of desserts to include: tortes, cheesecakes and mousse shooters

-OR-

GOURMET PLATED DESSERT

Please choose one of the following (served tableside)

- *Cheesecake with strawberries*
- *Chocolate Mousse Cake*
- *Apple High Pie with caramel sauce*

√ *-Vegetarian*

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

DINNER BUFFET SELECTIONS

Buffets include table service of coffee and hot tea.
A minimum of 50 guests is required for a buffet.

Premier Buffet

SALADS

- *Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons, assorted dressings and vinaigrette*
- *California red quinoa salad with mango, raisin, mixed bell peppers, coconut and cilantro lime*
- *Roasted Brussels sprouts salad with toasted sesame vinaigrette and crushed cashew*
- *Caprese salad with mini fresh mozzarella, sliced grape tomato, fresh basil and white balsamic dressing*
- *Fresh sliced fruit presentation*
- *Assortment of freshly baked baguette rolls and butter*

ENTRÉES

Please select entrées from the choices below:

- *Herbed Crusted Carved Prime Rib with garlic jus and horseradish sauce*
- *Seared Gulf Shrimp with pearl couscous, tomato pesto and feta cheese*
- *Breast of Chicken with woodland mushrooms and champagne cream*
- *Roasted Pork Tenderloin and honey apricot sweet onion glaze*
- *Broiled Atlantic Salmon with lobster sauce*
- *Chicken Breast Chasseur with mushroom tomato demi-glace*
- *Applewood Smoked Beef Brisket served with Carolina Mustard Sauce and red apple balsamic barbecue sauce*
- *Wild Mushroom Ravioli with roasted bell peppers and parmesan cheese* √

ACCOMPANIMENTS

- *Garlic Mashed Yukon Gold Potatoes*
- *Gemelli Pasta with Sundried Basil Pesto and Parmesan*
- *Steamed Premium Fresh Vegetable Blend*

GOURMET DESSERT DISPLAY ENHANCEMENT

Assortment of desserts to include: tortes, cheesecakes and mousse shooters

-OR-

GOURMET PLATED DESSERT

Please choose one of the following (served tableside)

- *Cheesecake with strawberries*
- *Chocolate Mousse Cake*
- *Apple High Pie with caramel Sauce*

HORIZONS
ART OF HOSPITALITY

√ *-Vegetarian*

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

DINNER ENTRÉE SELECTIONS | PLATED

All plated dinner entrées include:

Fresh baked artisan bread
Select salad of mixed greens with house dressing
Chef's selection of starch, fresh vegetable, and dessert
Tableside service of coffee and hot tea

DINNER ENTRÉES

Guinness Braised Boneless Beef Short Rib *with Roasted Parsnip Hash and Shallot Rosemary reduction*

Ancho Chile Seared Pork Loin *with an Orange Zest Chutney and marinated Bermuda Onion*

Honey Tarragon Roasted French cut Chicken Breast *with Lemon Butter Sauce*

Broiled Atlantic Salmon Fillet *with White Balsamic Maple Cream*

Grilled Breast of Chicken *with Smoked Mozzarella, Sundried Tomato Pesto and Toasted Pine nuts*

Classic Chicken Breast Piccata *with White Wine, Lemon Caper Cream*

Applewood Smoked Beef Brisket *with Cherry Bacon Jam*

Grilled Beef Tenderloin Filet, *topped with gorgonzola, finished with a peppercorn Merlot reduction*

Broiled Swordfish *stuffed with Spinach, Shrimp and Feta Cheese served with a Cabernet Tomato Coulis*

Brown Sugar Bacon wrapped Pork Tenderloin *with Maple Shallot Mustard Sauce*

Grilled New York Strip Loin *with a Roasted Garlic Tomato Demi-glace*

Broiled Icelandic Cod *with Cilantro Lime Hummus and Parmesan Crust*

Grilled Marinated Breast of Chicken *with Woodland Mushroom and Champagne Cream*

Slow Roasted Prime Rib *with Peppercorn Herb Crust with Garlic Jus and Horseradish Sauce*

VEGETARIAN DINNER ENTRÉES

Mediterranean Roasted Vegetable, Three Cheese and Wild Mushroom Tart

Potato Gnocchi *with mixed Herb Gremolata, Roasted Asparagus and Parmesan*

Three Cheese Saffron Risotto *with Artichoke Heart, Fire Roasted Peppers and Eggplant*

No more than two entrée selections, plus a vegetarian selection, per group. The price of the more expensive entrée will be charged for all meals when two entrées are selected.

*All prices listed are subject to 20% service charge and 6% sales tax.

**Additional transportation and delivery fees will apply.

DINNER ENTRÉE SELECTIONS | PLATED

COMBINATION ENTRÉES

All plated dinner entrées include:

Fresh baked artisan bread
Select salad of mixed greens with house dressing
Chef's selection of starch, fresh vegetables, and dessert
Tableside service of coffee and hot tea

Only one combination plate selection per group

Grilled Tenderloin Filet *coupled with* **Lemon Tarragon Broiled Atlantic Salmon**, *both finished with Caper Hollandaise*

Applewood Smoked Beef Brisket *with Cherry Bacon Jam.*
Accompanied by **Grilled Breast of Chicken** *with Red Apple Balsamic Barbecue Sauce*

Seared Cumin spiced Gulf Shrimp *with a Mango Cilantro Salsa*
and **Tenderloin Filet** *topped with Herb Brie Cheese*

Rosemary Maple Dijon Breast of Chicken *paired*
with roasted **Pork Tenderloin**, *Spiced Orange, Raisin and Cranberry Chutney*

Pan Seared Icelandic Cod *with Tomato*
Olive Tapenade and **Tenderloin Filet** *with Madera Demi-glace*

Guinness Braised Boneless Short Rib *with Shallot Rosemary reduction*
and **Classic Chicken Piccata**

Three Cheese Wild Mushroom Tart *and* **Butternut Squash Ravioli**
with Pecans and Sage Butter

CHILDREN'S PLATED DINNERS

One entrée selection per group.

Children's entrée selections include:
Salad, dessert, and milk

Individual Pepperoni *or* **Cheese Pizza**
Chicken Strips *with Curly Fries*
Macaroni and Cheese

No more than two entrée selections, plus a vegetarian selection, per group.
The price of the more expensive entrée will be charged for all meals when two entrées are selected.

HORIZONS
ART OF HOSPITALITY

√ *-Vegetarian*

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

SPECIALTY SALADS

Upgrade your house salad with one of our Specialty Salads below. Pricing based per person.

CRISP ROMAINE
with mandarin oranges, sliced strawberries and grapes, with poppy seed dressing

SPINACH
with bleu cheese, purple onion, julienne red pepper, and hot bacon dressing

CAESAR
fresh romaine, black olives, and seasoned croutons with a traditional dressing and fresh parmesan

BIBB LETTUCE AND TOASTED WALNUTS
served with a raspberry vinaigrette and gorgonzola cheese

HORIZONS
ART OF HOSPITALITY

-Vegetarian

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

Includes Regular and Decaffeinated Coffee and Canned Soft Drinks. Based on One Hour of Service. Pricing based per person.

Cookie Break
Assortment of Cookies including:
Chocolate Chip
Peanut Butter
Oatmeal Raisin
Fudge Nut Brownies

Health Nut
Granola Bars
Whole Fresh Fruit
Assorted Yogurt with Granola

Summer Chiller
Assorted Frozen Ice Cream Treats
Beautiful Display of Sliced Seasonal Fruits

Pumpkin Patch
Assorted Donuts
Pecan Sticky Rolls
Hot Apple Cider
Hot Chocolate with Whipped Cream

Winter Warmer
Coffee Cake
Fresh Cinnamon Rolls
Pecan Sticky Rolls
Hot Chocolate with Whipped Cream

Break Refreshments Only
Coffee
Decaffeinated Coffee
Hot Tea
Assorted Canned Soft Drinks

Break Soft Drinks Only

ENHANCED MEETING BREAKS
Does not include beverage service

Simply Sweet Buffet
Ornate Glass Containers filled with:

Gourmet Jelly Beans
Red Vine Licorice
Malted Milk Balls
Wrapped Chocolates
M&M Candies
Gummies
Butterscotch Candies

Silver scoops and treat bags provided for guests to select their favorite sweets.

Old-Fashioned Popcorn Station

Fresh buttered popcorn displayed in bushel baskets atop an old-fashioned market cart. Your guests may choose from an aromatic selection of seasonings to include: Caramel, Cheddar Cheese, Ranch, Pizza, Jalapeño, Honey Mustard, Parmesan Cheese & Garlic, Apple & Cinnamon

Create Your Own Cheesecake Buffet

Enhance your event with a custom cheesecake buffet sure to please every palate.

HORIZONS
ART OF HOSPITALITY

-Vegetarian

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

BANQUET BEVERAGES

Pricing based per person.

HOUSE BRANDS PACKAGE

House selected brands to include:

Rum	*Spiced Rum*
Gin	*Domestic Bottled Beer*
Vodka	*Bourbon*
Whiskey	*Coffee liquor*
Scotch	*House Wines*
Tequila	*Soft Drinks*

NAME BRANDS PACKAGE

Name selected brands to include:

Bacardi Superior	*Capt. Morgan Spiced Rum*
Tanqueray	*Jack Daniels*
Smirnoff Vodka	*Jim Beam*
Dewars	*Amaretto*
Seagram's 7	*Domestic Bottled Beer*
Jose Cuervo	*House Wines*
Kahlua	*Soft Drinks*

PREMIUM BRANDS PACKAGE

Premium selected brands to include:

Tanqueray	*Capt. Morgan Spiced Rum*
Absolut Vodka	*Crown Royal*
Chivas	*Kahlua*
Makers Mark	*Peach Schnapps*
Jack Daniels	*Bacardi White Rum*
1800 Tequila	*Domestic & Imported Bottled Beer*
Amaretto	*Premium Wines*
	Soft Drinks

BEER, WINE AND SOFT DRINK PACKAGE

Selections to include:

Domestic Bottled Beer

House Wines

Soft Drinks

BANQUET NON ALCOHOLIC BEVERAGE PACKAGE

Mocktail Package
(5 consecutive hours)

Includes Soft Drinks, Juices, Iced Tea, and select three Mocktails from the following:

Pomegranate Agave Spritzer - *pomegranate juice, agave syrup, and club soda*

Virgin Mojito - *fresh mint, simple syrup, with lemon and lime soda, garnished with mint leaf*

Blackberry Lavender Lemonade - *blackberry syrup, lavender, lemonade, garnished with fresh blackberry*

Cranberry-Orange Spritzer - *cranberry and orange juice, sparkling white grape juice, garnished with cranberries*

Tropical Sunrise - *orange, cherry, and pineapple juice*

Pina Colada - *pineapple juice, pina colada mix, lemon and lime soda*

Fruit Cooler - choice of one: *peach / mango / strawberry / raspberry / watermelon*

In accordance with the laws of the State of Michigan, HORIZONS Conference Center is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into HORIZONS Conference Center from outside licensed premises nor are they permitted to leave the premises.

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

HORIZONS
ART OF HOSPITALITY

BANQUET BEVERAGE ENHANCEMENTS

Pricing based per person. Add on any Enhancement to a Specialty Beverage Package to complement and personalize your event.

MARTINI BAR

Includes two customized martinis with appropriate garnishments to enhance your selections, served throughout the duration of your event.

Add an ice display to your martini bar for that extra special touch. Inquire with your coordinator.

TROPICAL BAR

Frozen drink bar includes margaritas, piña coladas, and daiquiris served throughout the duration of your event.

SANGRIA STATION

Served throughout the duration of your event.

GOURMET COFFEE STATION

Gourmet Regular and Decaffeinated Coffee with accompaniments to include: chocolate shavings, cinnamon sticks, chocolate mint sticks, whipped cream, hazelnut and vanilla flavored syrups.

SPECIALTY PUNCH

Approximately 35 servings. Price per bowl. Choice of: Fruit Juice Punch, Tart Punch and Dessert Punch.

CRAFT BEER

Only available with the purchase of a Name or Premium Beverage Package. Choice of four from the listing below.

Michigan Craft Beers

Bells Brewery - Amber Ale
Founders Brewery - All Day IPA
Atwater Brewery - Dirty Blonde
Atwater Brewery - Vanilla Java Porter
Frankenmuth Brewing - Hefeweizen
Tri City Brewing - Hell's Half Mile

National Regional Craft Beers

Sam Adams - Boston Lager
Sam Adams - Cherry Wheat
New Belgium Brewing - Fat Tire
Sierra Nevada - Pale Ale
Goose Island - 312 Urban Wheat
Angry Orchard - Crisp Apple

In accordance with the laws of the State of Michigan, HORIZONS Conference Center is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into HORIZONS Conference Center from outside licensed premises nor are they permitted to leave the premises.

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

SPECIALTY BEVERAGE PACKAGES

Pricing based per person.

CHAMPAGNE PUNCH PACKAGE

(Minimum 25 guests for fountain display)
Champagne Punch in a sparkling fountain and served to guests in champagne glasses.

WINE PACKAGE

Includes house wines served to guests as they arrive and throughout the meal period.

Soft drinks, juices, iced tea, lemonade and one house selected variety of fruit or tart non alcoholic punch served throughout your event.

NON ALCOHOLIC PACKAGE

Includes soft drinks, juices, iced tea and lemonade served throughout your event.

HORIZONS
ART OF HOSPITALITY

In accordance with the laws of the State of Michigan, HORIZONS Conference Center is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into HORIZONS Conference Center from outside licensed premises nor are they permitted to leave the premises.

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

DELECTABLE DESSERTS

Pricing based on 1 hour of service.

CASCADING FIVE-TIER BELGIAN CHOCOLATE FOUNTAIN

CHOCOLATE FOUNTAIN TRAY

Includes seasonal fruits, rice crispy squares, pretzel rods, and butter ladyfingers.

SIMPLY SWEET BUFFET*

Display of ornate glass containers filled with gourmet jelly beans, red vine licorice, malted milk balls, wrapped chocolates, M&M's, gummy and butterscotch candies. Silver scoops and treat bags provided for guests to select their favorite sweets.

BANANAS FOSTER*

A sweet French style dessert made with vanilla ice cream and bananas with sauce, prepared by HORIZONS' staff.

SUNDAE BAR*

A playful sundae bar to bring out the kid in you and your guests. Vanilla and chocolate ice cream and toppings to include: chopped nuts, fresh fruit, toasted coconut, caramel syrup, chocolate syrup, and whipped cream.

CHERRIES JUBILEE*

Vanilla ice cream served with cherries and sauce, prepared by HORIZONS' staff.

**Minimum of 50 guests required. Chef or Attendant required at each for the above selections. One attendant per 100 guests recommended. For a personalized buffet, inquire with your event coordinator.*

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

CHAMPAGNE & WINE SELECTIONS

CHAMPAGNE & SPARKLING WINE

Moet & Chandon Imperial Brut
Dom Perignon
Veuve Cliquot Brut Yellow Label
M. Lawrence 'Sex' Brut Rose
Chandon Brut Classic

WHITE WINES

Cakebread Chardonnay, Napa
Frei Brothers Chardonnay, Russian River
Bridlewood Chardonnay, Monterey County
Shafer Red Shoulder Ranch Chardonnay
Chateau St. Michelle Riesling
San Angelo Pinot Grigio

RED WINES

Gary Farrell Pinot Noir, Russian River
Mark West Pinot Noir, Sonoma
Decoy by Duckhorn Merlot, Sonoma
Ferrari-Carano Cabernet Sauvignon, Alexander Valley
Chateau St. Jean Cabernet Sauvignon, Sonoma
Decoy by Duckhorn Cabernet Sauvignon, Sonoma
Sequoia Grove Cabernet Sauvignon, Napa
Jordan Cabernet Sauvignon, Alexander Valley

3.21.16 | v2.1

In accordance with the laws of the State of Michigan, HORIZONS Conference Center is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into HORIZONS Conference Center from outside licensed premises nor are they permitted to leave the premises.

**All prices listed are subject to 20% service charge and 6% sales tax.*

***Additional transportation and delivery fees will apply.*

HORIZONS
ART OF HOSPITALITY

HORIZONS

ART OF HOSPITALITY

HORIZONS CONFERENCE CENTER
6200 STATE STREET, SAGINAW, MI 48603
989-799-4122
HORIZONSCenter.com