



HORIZONS

ART OF HOSPITALITY

HORIZONS Conference Center

6200 State Street | Saginaw, Michigan

989-799-4122

inquiry@horizonscenter.com

horizonscenter.com

meetings | seminars | celebrations | catering & more

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BREAKFAST | PLATED

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

Cinnamon French Toast | 15.00

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

HORIZONS Classic | 15.00

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

✓ Cheese Blintzes | 15.00

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

Bacon & Egg Breakfast Wrap | 15.00

Scrambled eggs, seasoned potatoes, bacon and cheddar cheese wrapped in a flour tortilla, served with salsa and fresh seasonal fruit

Eggs Benedict | 20.00

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

Seared New York Strip Steak & Eggs | 25.00

Scrambled eggs with asparagus, Gruyère cheese and lemon butter sauce, finished with roasted Yukon gold potatoes

ENHANCEMENTS

Breakfast Pastry Assortment | 3.25 per person

Fresh muffins, Danish and coffee cakes at each table

Magnificent Mimosa Bar | 6.95 per person

Build Your Own Blood Mary Bar | 6.95 per person

with appropriate garnishments

✓ Vegetarian

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



BREAKFAST | BUFFETS

*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 11 a.m.*

✓ **Continental | 12.95**

Fresh sliced and whole seasonal fruits
Fresh fruit and cream cheese Danish,
assorted coffee cakes and muffins
Assortment of bagels with garden vegetable
and strawberry cream cheese

Add a **signature egg strata**
to your continental breakfast
+5.00 per person

Choose from three strata options:
Spinach, roasted red pepper and asiago cheese
Broccoli, cheddar and tomato
Asparagus, mixed peppers, mozzarella and kale

Deluxe | 18.00

(Minimum of 50 guests)
Fresh sliced seasonal fruits
Fluffy scrambled eggs with cheddar cheese
Sliced Black Forest ham or link sausage
Oven-browned potatoes
Fresh buttermilk biscuits and creamy sausage gravy
HORIZONS signature oatmeal

Add a **breakfast pastry assortment**
to your deluxe buffet
+3.25 per person

Fresh muffins, Danish and coffee cakes
at each table

Premium | 23.00

(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

Belgian waffles with whipped butter and warm maple syrup
Herb-roasted Yukon gold potatoes
Fresh breakfast pastries and muffins
HORIZONS signature oatmeal

ENHANCEMENTS

Magnificent Mimosa Bar | 6.95 per person

Build Your Own Blood Mary Bar | 6.95 per person
with appropriate garnishments

✓ Vegetarian

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

BRUNCH | BUFFET

*All brunch buffets are served with assorted chilled juices, freshly brewed coffee and hot tea.
Pricing based per person. Brunch is available for service until 2 p.m. Minimum of 50 guests required.*

Brunch | 28.00

- ✓ Fresh bakery items including: 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
- ✓ Belgian 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 | 6.95 per person

Build Your Own Blood Mary Bar | 6.95 per person
with appropriate garnishments

✓ Vegetarian

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

LUNCH | PLATED ENTRÉES

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 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.

Honey pecan-crust chicken breast with Michigan maple cream | 22.00

Grilled stuffed flank steak with spinach, bacon and feta cheese finished with balsamic syrup | 25.00

Classic chicken piccata with lemon caper cream | 22.00

Blackened salmon with chili lime butter and seared scallion | 25.00

Chicken breast with spinach, bacon and brie cheese baked in puff pastry, served with a light basil cream | 24.00

Burgundy-braised boneless short rib with sweet onion demi-glace | 25.00

Miso honey garlic shrimp with wheat noodles and black sesame | 25.00

Panko-crust cod, with lemon zest and Pommery mustard sauce | 25.00

Chicken primavera with gemelli pasta and garlic parmesan cream | 22.00

✓ VEGETARIAN

Wild mushroom ravioli with roasted Mediterranean vegetables and puttanesca cream | 22.00

Vegetable Wellington with asparagus, goat cheese, spinach and bell peppers,
baked in a puff pastry and served with tomato coulis | 22.00

Italian Style vegetarian meatballs with alfredo and ziti pasta | 22.00

✓ VEGAN & GLUTEN-FREE

Loaded sweet potato, filled with sautéed zucchini, kale, black beans and sweet corn
with green goddess dressing, served with sautéed fresh vegetables | 22.00

Mexican rice fajita with roasted peppers, onions, portobello mushroom and avocado smash, cilantro and tortillas | 22.00

✓ Vegetarian

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

LUNCH | PLATED SANDWICHES AND WRAPS

Includes coffee, hot tea and mousse (raspberry or chocolate) for dessert. All selections are served with kettle chips. 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.

Cuban Sandwich

Sliced ham, roasted pork, Swiss cheese and dill pickle served warm on a Kaiser roll | 16.00

Philly Steak Sandwich

Sautéed peppers, onions and mushrooms with provolone cheese on toasted French bread | 17.00

Buffalo Chicken Wrap

Crispy Buffalo chicken tenderloin in tomato tortilla with lettuce, tomato, onion and shredded cheddar | 16.00

Chicken Salad Sandwich

Cranberry pecan chicken salad croissant with baby greens and brie cheese | 16.00

Muffuletta Sandwich

Salami, honey ham and pepperoni with fresh mozzarella cheese and mixed olive salad on herb focaccia | 18.00

✓ Tomato Caprese Pesto Sandwich

Sliced tomatoes, fresh mozzarella, basil and roasted red peppers served on brioche bun with pesto | 16.00

✓ Vegetarian Wrap

Roasted fresh vegetables, lettuce, tomato and lemon basil aioli | 15.00

✓ Vegan + Gluten-Free Wrap

Black bean, toasted corn and avocado lettuce wrap with fresh salsa | 16.00

✓ Vegetarian

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



LUNCH | SPECIALTY SALADS

*Includes coffee, hot tea, and chocolate mousse for dessert.
Pricing based per person.*

Chicken Caesar

Fresh romaine tossed with a classic Caesar dressing and parmesan
Garnished with garden vegetables and seasoned croutons | 17.00

Gorgonzola and Pear with Chicken

Sweet pear, salty gorgonzola cheese, pecans and crispy chicken tenderloin
on mixed greens with lemon vinaigrette | 18.00

Chef's

Bed of mixed greens topped with hardboiled eggs, cucumbers, tomatoes and cheese,
finished with ham, turkey and chicken, served with house dressing | 18.00

Spinach

Baby spinach and bacon with sliced fresh fruits, caramelized pecans and raspberry Dijon vinaigrette | 17.00

Mediterranean Quinoa

✓ Fresh vegetables, herbs, avocado and tri-colored quinoa with lemon pepper vinaigrette | 17.00
Add grilled chicken +5.00

✓ Vegetarian

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

LUNCH | BUFFETS

*All luncheon buffets include table service of coffee and hot tea, and chef's selection of dessert.
Minimum 50 guests required. Pricing based per person.*

CLASSIC

Salads

Includes freshly baked baguette rolls and butter

- ✓ Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons, and assorted dressings and vinaigrette
- ✓ Honey Dijon slaw
- ✓ Pomodoro gemelli pasta salad with basil, roasted garlic, olive oil and parmesan

Entrées

Please select entrées from the choices below:

- Chicken breast piccata with white wine lemon caper cream
- Breast of chicken Florentine with garlic parmesan cream
- Black pepper garlic roasted pork loin
- Grilled and smoked pork loin with ancho chile lime drizzle
- Italian-style roasted bone-in chicken
- Burgundy-braised boneless short rib with sweet onion demi-glace
- ✓ Baked ziti pasta with marinara or alfredo sauce and mozzarella

Accompaniments

- ✓ Parmesan herb-roasted redskin potatoes
- ✓ Freshly steamed green beans with dill butter

Two Entrées | 26.00 per person
Three Entrées | 28.00 per person

✓ Vegetarian

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

LUNCH | BUFFETS

*All luncheon buffets include table service of coffee and hot tea.
Minimum 50 guests required. Pricing based per person.*

SOUTHWEST | 24.00

Salads

Cilantro lime-marinated mixed beans and black olives

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

Cinnamon churros

SALADS, SOUPS & SWEETS | 22.00

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

Dessert

Assortment of brownies and cookies

✓ Vegetarian

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LUNCH | BUFFETS

*All luncheon buffets include table service of coffee and hot tea.
Minimum 50 guests required. Pricing based per person.*

ITALIAN | 24.00

Salads

Includes fresh Italian bread and butter

Classic Caesar salad

Antipasto salad with bocconcini cheese balls, mini penne pasta, roasted peppers,
julienne Genoa salami, mixed olives and parmesan

Entrées and Accompaniments

Three-cheese beef lasagna

Grilled sweet Italian sausage with arrabbiata sauce

Chicken breast piccata

✓ Yukon gold potatoes

✓ Steamed broccoli

Dessert

Lemon white chocolate mousse

MEDITERRANEAN | 25.00

Salads

✓ Fattoush salad of mixed greens with garden vegetables, toasted pita, lemon, olive oil and garlic

✓ Tabouli salad

✓ Hummus and pita bread

Entrées and Accompaniments

✓ Green beans in tomato sauce with onion and garlic

✓ Grecian style roasted red potatoes

Beef kafta kabobs with lemon yogurt

Paella with saffron rice, chorizo, spiced chicken and shrimp, served on a rustic brick display

Dessert

Lemon white chocolate mousse

✓ Vegetarian

All prices listed are subject to
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LUNCH | BUFFETS

*All luncheon buffets include table service of coffee and hot tea.
Minimum 50 guests required. Pricing based per person.*

ALL-AMERICAN | 22.00

Salads

Includes assortment of baguette rolls and cornbread muffins with butter

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 cranberries

Entrées and Accompaniments

Fried chicken

Roasted pork loin with South Carolina mustard barbecue sauce

Fresh mashed potatoes with gravy

✓ Buttered sweet corn

Dessert

Caramel apple pie

✓ Vegetarian

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



DINNER | 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

Grilled beef tenderloin with gorgonzola cheese, bacon and port wine reduction sauce | 46.00

Burgundy-braised boneless beef short rib with peppercorn merlot demi-glace | 38.00

Pan-seared New York strip loin with mustard shallot marsala sauce | 40.00

Grilled breast of chicken with brie cheese and apricot | 33.00

Balsamic-roasted, French-cut chicken breast with mixed olive and artichoke ragout | 34.00

Grilled marinated breast of chicken with Champagne and wild mushroom double cream | 34.00

Classic chicken breast piccata with white wine lemon caper cream | 33.00

Broiled Icelandic cod with lobster cream reduction | 34.00

Broiled barramundi sea bass with dill and caper butter | 36.00

Atlantic salmon with mango cilantro salsa | 38.00

Crab-stuffed filet of sole with lemon garlic beurre blanc | 40.00

Maple-marinated, bacon-wrapped pork tenderloin with roasted garlic and Dijon cream sauce | 33.00

Herb-crust pork loin with apple cranberry compote | 33.00

Grilled 10oz boneless loin chop with shallot Pommery mustard demi-glace | 33.00

✓ VEGETARIAN

Spinach, ricotta and Romano cheese-filled ravioli and sautéed potato gnocchi with sun dried tomato pesto cream | 29.00

Wild mushroom and roasted red pepper cannelloni with puttanesca sauce | 29.00

Roasted vegetable Napoleon with eggplant, red pepper and portobello mushroom | 29.00

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.

✓ Vegetarian

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DINNER | PLATED COMBINATIONS

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

PLATED DUET

Only one combination plate selection per group.

Pan-seared Chilean sea bass and grilled tenderloin filet with Dijon caper double cream | 65.00

Atlantic salmon Polonaise paired with grilled tenderloin filet with madeira demi-glace | 52.00

Grilled tenderloin filet and rosemary paired with chicken beurre blanc | 49.00

Gulf shrimp and pan-seared New York strip steak with béarnaise sauce | 49.00

Braised boneless short rib with peppercorn merlot demi-glace and classic chicken piccata | 35.00

Herb-crusted pork loin and grilled breast of chicken with brie cheese, served with spiced apple cranberry chutney | 34.00

PLATED TRIFECTA

Grilled marinated beef tenderloin, seared sea scallop and spring lamb chop with caper Dijon hollandaise | 65.00

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DINNER | PLATED – CHILDREN'S

CHILDREN'S MEALS | 12.00

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

✓ Vegetarian

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

DINNER | BUFFETS

*Buffets include table service of coffee and hot tea.
Minimum 50 guests required for buffet.*

CLASSIC

Salads

Crisp Blend of Lettuce Hearts // Tomato / English Cucumber / Blue and Cheddar Cheeses / Seasoned Croutons
/ Dressings and Vinaigrettes

Honey Dijon Slaw

Gemelli Pasta Salad // Pomodoro / Basil / Roasted Garlic / Olive Oil / Parmesan

Southwest Marinated Mixed Bean Salad

Freshly Baked Baguette Rolls and Butter

Entrées

Please select entrées from the choices below

Breast of Chicken Florentine // Garlic Parmesan Cream

Black Pepper Garlic Roasted Pork Loin

Chicken Breast Piccata // White Wine Lemon Caper Cream

Grilled and Smoked Pork Loin // Ancho Chile Lime Drizzle

Italian-Style Roasted Bone-in Chicken

Burgundy-Braised Boneless Short Rib // Sweet Onion Demi-Glace

✓ Baked Ziti Pasta // Marinara or Alfredo / Mozzarella

✓ Accompaniments

Parmesan Herb-Roasted Redskin Potatoes

Mediterranean Rice Pilaf

Seasonal Fresh Vegetable Medley with Dill Butter

Gourmet Plated Dessert

Please choose one of the following (served tableside)

Cheesecake | 4.75 per slice

Chocolate Mousse Cake | 4.75 per slice

Apple Pie with Caramel Sauce | 3.75 per slice

Two Entrées | 29.00 per person

Three Entrées | 32.00 per person

✓ Vegetarian

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

DINNER | BUFFETS

*Buffets include table service of coffee and hot tea.
Minimum 50 guests required for buffet.*

DELUXE

Salads

Crisp Blend of Lettuce Hearts // Tomato / English Cucumber / Blue and Cheddar Cheeses / Seasoned Croutons
/ Dressings and Vinaigrettes

Yukon Gold Potato Salad // Cheddar Cheese / Smoked Bacon

Couscous and Toasted Chickpea Salad // Herb-Roasted Vegetables / Grape Tomato / Lemon Garlic Vinaigrette
Sesame Cucumber Salad // Julienne Carrot / Red Onion / Radish

Fresh Sliced Fruit Presentation

Freshly Baked Baguette Rolls and Butter

Entrées

Please select entrées from the choices below

Chicken and Andouille Sausage Paella // Saffron Rice / Roasted Vegetables / Rustic Brick Display

Herb-Crusted Prime Rib // Horseradish Sauce / Au Jus

Wild-Caught Icelandic Cod // Lobster Sauce

Grilled Breast of Chicken // Sweet Chili Peach Glaze

Grecian Chicken Breast // Black Olive / Peppers / Feta Cheese

Roasted Pork Loin // Caramelized Tart Apple / Cranberries

Honey Sriracha Breast of Chicken // Seared Scallion

✓ Garlic Shrimp and Mini Penne Pasta // Parmesan Cream

✓ Butternut Squash Ravioli // Toasted Walnuts / Sage Butter

✓ Accompaniments

Scalloped Potatoes

Freshly Steamed Buttered Broccoli // Lemon

White and Wild Rice // Toasted Almond / Kale

Gourmet Plated Dessert

Please choose one of the following (served tableside)

Cheesecake | 4.75 per slice

Chocolate Mousse Cake | 4.75 per slice

Apple Pie with Caramel Sauce | 3.75 per slice

Two Entrées | 35.00 per person

Three Entrées | 39.00 per person

✓ Vegetarian

All prices listed are subject to
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HORS D'OEUVRES

DISPLAYS

{100 guests}

✓ Spinach Dip

Pumpernickel and Sourdough Breads 150.00

✓ Imported and Domestic Cheeses

Aged Cheddar / Swiss / Pepper Jack / Havarti / Muenster / Assorted Crackers 300.00

✓ Vegetable Crudités

Assorted Fresh Garden Vegetables / Cucumber and Herb Dip 275.00

✓ Mediterranean Vegetables

Feta Cheese / Hummus / Pita Chips / Baguettes 325.00

✓ Fresh Fruit Presentation

Seasonal Fruits / Strawberry Sour Cream 325.00

✓ Vegetarian

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20% service charge and 6% sales tax.



HORS D'OEUVRES

Presented on trays or butler-passed

CANAPÉS

{225.00/100 pieces}

- Mini Bouchées // Whipped Gorgonzola Cheese / Shredded Curry Beef / Fresh Chives
 Wrapped Apricot // Apricot / Brown Sugar Bacon
- Phyllo Cups // Black Bean Hummus / Spiced Chicken / Sour Cream / Cilantro
 Baby Redskin Potato Cups // Herb Boursin Cheese / Bacon
- ✓ Roasted Brussels Sprouts Skewers // Balsamic Garlic / Parmesan
 - ✓ Mini Blue Cheese Tarts // Cranberry Chutney
 - ✓ Herb Polenta Bites // Feta Cheese / Tomato Jam
- ✓ Mushroom, Apple / Caramelized Onion Gruyère Puffs
 - ✓ Pastry Spirals // Parmesan / Spinach
 - ✓ Pastry Spirals // Olive Tapenade / Asiago Cheese

{250.00/100 pieces}

- ✓ Pecan-Crusted French Goat Cheese // Rye Toast / Raspberry Coulis
 Mini Corn Cakes // Roasted Red Pepper / Chorizo / Cheese
 Fluted Cucumber Cups // Wasabi Cheese / Shrimp
- ✓ Caprese Skewers // Fresh Mozzarella / Basil / Grape Tomato
 Phyllo Cups // Bacon / Caramelized Onion / Maple Syrup

{275.00/100 pieces}

- Blini Cakes // Smoked Salmon / Crème Fraîche / Capers
- Mini Crab Cakes // Andouille Sausage / Tarragon Sauce

✓ Vegetarian

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HORS D'OEUVRES

CHILLED

- Cocktail Shrimp Shooter // Lemon 3.95 (minimum 25)
- Jumbo Cocktail Shrimp 350.00/100 pieces
- Asparagus wrapped in Prosciutto // Onion Vinaigrette 175.00/ 100 pieces
- Fresh Sushi // Wasabi / Eel Sauce 225.00/ 100 pieces
- ✓ Bruschetta // Tomato / Basil 125.00/ 100 pieces
- Poached Norwegian Salmon // Herb Mayonnaise / Cucumbers 225.00/ two sides (serves 50)

WARM

{price per 100 pieces}

- Parmesan Meatball // Spiced Tomato Coulis 200.00
- Teriyaki Meatballs 200.00
- Coconut Fried Shrimp // Plum Sauce 300.00
- ✓ Spring Rolls // Sweet and Sour Sauce 200.00
- Italian Sausage Stuffed Mushrooms 200.00
- Grecian Chicken Kabobs 200.00
- Bacon-Wrapped Scallops 450.00
- Crêpe // Shrimp / Crab / Hollandaise 250.00
- ✓ Phyllo Triangles // Spinach / Feta 250.00
- ✓ Vegetable Samosas // Potato / Green Peas 195.00
- ✓ Risotto Croquettes // Marinara 200.00
- Pulled Pork Sliders // Barbecue Sauce 250.00
- Cajun Chicken Bites // Brown Sugar / Bacon 250.00

✓ Vegetarian

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ACTION STATIONS

Enhance your hors d'oeuvre selections with one of our specialty action stations. Prices not valid as stand-alone items.
Minimum three station selections required. Minimum of 50 guests required.

Based on 1 hour of service.

Chef or attendant required at \$100.00 each where noted.

Paella | 4.50 per person

Saffron Rice / Chicken / Andouille Sausage / Roasted Peppers
Rustic Breads / Infused Oils / Displayed on bricks in a paella pan

Pasta | 8.25 per person

(Chef Attendant)

Fusilli / Penne / Angel Hair

Marinara / Roasted Garlic / Alfredo Basil Pesto
Julienne Chicken / Italian Sausage / Sautéed Vegetables
Rustic Breads / Olive Oil / Grated Parmesan

Add shrimp for additional +5.50

Flatbread | 7.00 per person

Steak // Portobello Mushroom / Spinach / Blue Cheese

✓ Tomato // Basil / Roasted Garlic / Parmesan

Chipotle Shrimp // Pineapple / Feta Cheese / Roasted Poblano Pepper
Garlic Chicken // Balsamic / Red Onions / Red Peppers / Mozzarella

✓ Shorter Route to India | 7.00 per person

Potato Samosa / Curry Chicken

Biryani Rice / Naan Bread

Mint Chutney / Tamarind Chutney

✓ Salad | 4.00 per person

Mixed Baby Greens / Lettuce Blend / Garden Vegetables

Seasoned Croutons / Cheddar / Blue Cheese

Dressings and Vinaigrettes / Pasta Primavera

Carving Block

(Chef Attendant)

Our carved specialties include:

French Potato Rolls

Horseradish Sauce / Dijon Mustard / Herb Mayonnaise

Smoked Black Forest Ham | 200.00/serves 50

Angus Top Round of Beef | 350.00/serves 80

Roasted Turkey Breast | 200.00/serves 40

Peppercorn-Crusted New York Strip Loin | 300.00/serves 50

Garlic-Seared Tenderloin of Beef | 300.00/serves 20

Mashed Potato Bar | 4.00 per person

(Chef Attendant)

Idaho and Sweet Potatoes //

Whipped Butter / Cheddar and Blue Cheeses / Bacon / Sour Cream /

Roasted Garlic / Chives / Onions / Brown Sugar

Mac and Cheese Bar | 6.00 per person

(Chef Attendant)

Creamy Macaroni and Cheese // Bacon / Ham / Breadcrumbs / Chives /

Salsa / Broccoli / Tomatoes / Parmesan

Oriental Express | 7.00 per person

Pork Potstickers // Garlic Sauce

✓ Vegetarian Egg Rolls // Sweet and Sour Sauce

Asian Chicken Salad // Served in mini take-out cartons

/ Toasted Sesame Sauce / Fortune Cookies

✓ Vegetarian

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20% service charge and 6% sales tax.



AFTER GLOW EVENING SNACK

Late-night and anytime fuel to keep the party going

The DJ is still playing your favorite hits and guests are still rocking out with you on the dance floor. Why not treat them with your favorites to refuel and recharge them for the final stretch of the night?

✓ OLD-FASHIONED POPCORN

Buckets of fun

Fresh buttered popcorn displayed in bushel baskets atop an old-fashioned market cart. Guests choose from sweet and savory seasonings
4.00 per person

✓ CHIPS, SALSA & GUACAMOLE

Chips & Dips Olé

Tri-colored tortilla chips served with zesty queso, guacamole and salsa.
4.00 per person

✓ JUMBO SOFT PRETZELS

Twist and shout!

Jumbo soft pretzels with mustard and cheese sauce.
3.75/each

PIZZA

Freshly baked slices of heaven

Choose from
cheese, pepperoni or supreme.
2.00/slice



✓ ICE CREAM BAR

*Chef or attendant required at \$100.00.
Based on 1 hour of service.*

Chill out!

The dreamiest, creamiest locally churned ice cream. Select from a seasonally rotating menu of unique flavors and an array of toppings sure to delight your guests.
6.95 per person

Choose five flavors from the list below:

Bay City Brown 'E'

Birthday Cake

Chocolate Velvet

Dairy Farmers Delight

Double Stuffed Oreo® Cookies

LegenDairy Vanilla

Michigan Sugar Cookie

Mixed Berry Crisp

Show Me The Dough

Strawberry Fields Forever

Peppermint Phoebe

Note: Please choose any of the above listed options or you may also select any item from our **Action Stations** menu.

✓ Vegetarian

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



BEVERAGE PACKAGES | BANQUET

Prices based per person.

MOCKTAIL PACKAGE | 9.00

(5 consecutive hours)

Includes soft drinks, juices and iced tea, and select three mocktails from the following:

Pomegranate Agave Spritzer

Virgin Mojito

Cucumber Lemonade

Blackberry Lavender Lemonade

Cranberry-Orange Spritzer

Tropical Sunrise

Piña Colada

Fruit Cooler // peach / mango / strawberry / raspberry / watermelon

LIQUOR, BEER & WINE PACKAGES

House Brands

Includes house-selected brands of white rum, spiced rum, gin, vodka, tequila, bourbon, whiskey, scotch, coffee liqueur, house wines, domestic bottled beer and soft drinks.

Two Hours 13.00 Four Hours 19.00

Three Hours 16.25 Five Hours 21.25

Name Brands

Includes select name brands of BACARDÍ Superior white rum, Captain Morgan spiced rum, Tanqueray gin, Smirnoff vodka, Jose Cuervo tequila, Jim Beam, Jack Daniel's, Seagram's 7, Dewar's, peach schnapps, Kahlúa, amaretto, domestic bottled beer, house wines and soft drinks.

Two Hours 13.50 Four Hours 19.50

Three Hours 16.75 Five Hours 21.75

Premium Brands

Includes select premium brands of Bacardi Superior white rum, Captain Morgan spiced rum, Tanqueray gin, Absolut vodka, 1800 tequila, Maker's Mark, Crown Royal, Jack Daniel's, Chivas Regal, peach schnapps, Kahlúa, amaretto, domestic and imported bottled beer, premium wines and soft drinks.

Two Hours 15.00 Four Hours 21.00

Three Hours 18.25 | Five Hours 23.25

BEER, WINE & SOFT DRINK PACKAGE

Selections to include:

domestic bottled beer, house wines and soft drinks

Two Hours 11.50 Four Hours 15.50

Three Hours 13.50 Five Hours 17.50

BEVERAGE PACKAGE ENHANCEMENTS

Add on any enhancement to an alcoholic beverage package to complement and personalize your event. Served for the duration of your beverage package.

Craft Beer* +5.00

Choice of four from the brewery lists below.

Michigan Craft Beers

Atwater Brewery Dirty Blonde

Atwater Brewery Vanilla Java Porter

Bells Brewing Amber Ale

Bells Brewing Two Hearted

Founders Brewing All Day IPA

Frankenmuth Brewing Hefeweizen

Tri City Brewing Hell's Half Mile

National Regional Craft Beers

Angry Orchard Crisp Apple

Goose Island 312 Urban Wheat

Leinenkugel Red Lager

New Belgium Brewing Fat Tire

Sam Adams Boston Lager

Sam Adams Cherry Wheat

Sierra Nevada Pale Ale

Enhancement Stations

We love creating enhancement stations designed to fit your personality and theme. Choose from the list below or we'll be happy to customize a station just for you.

The sky's the limit – if you can dream it, we can build it!

Champagne Toast

Butler-Passed Wine Service

Martini Bar & Ice Luge

Specialty Drink Station

Starbucks Coffee Station

*Subject to change based on availability

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 the licensed premises nor are they permitted to leave the premises.

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



BEVERAGE PACKAGES | MOCKTAILS

Prices based per person.

MOCKTAILS | 9.00

(5 consecutive hours)

*Includes soft drinks, juices, iced tea, and
select three mocktails from the following:*

Pomegranate Agave Spritzer

Virgin Mojito

Cucumber Lemonade

Blackberry Lavender Lemonade

Cranberry-Orange Spritzer

Tropical Sunrise

Piña Colada

Fruit Cooler // peach / mango / strawberry / raspberry / watermelon

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

BEVERAGE PACKAGES | SPECIALTY

Pricing based per person.

CHAMPAGNE PUNCH | 9.00

(Minimum 25 guests for fountain display)

Alcoholic champagne punch in Champagne fountain;
soft drinks, juices, iced tea and lemonade served to guests
in Champagne glasses.

WINE | 10.00

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

Soft drinks, juices, iced tea and lemonade

Add non-alcoholic punch served throughout your event.

Add +2.00

NON-ALCOHOLIC | 4.00

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

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MINIATURE DESSERTS & BARS

Please allow a minimum of 10 days' notice for preparation.

{24.95 per dozen}

DESSERTS

Fruit Tart

Sucre shell filled with vanilla pastry cream and topped with a variety of fresh fruit

Lemon Tarts

Sucre shell filled with lemon curd and topped with a dollop of Chantilly cream

Cheesecake Squares

New York style cheesecake with graham cracker

Éclair

Choux pastry filled with vanilla pastry whipped cream and topped with powdered sugar

Almond Marzipans

Almond cake with a layer of almond marzipan, coated in white or dark chocolate garnished with a buttercream rosebud, choice of color

Cannoli

A crunch shell filled with sweetened ricotta cheese, chocolate, and almonds, garnished with chocolate shavings on the ends and dusted with powdered sugar

Truffle Domes

Flavors: Raspberry, strawberry, chocolate: sucre disk topped with flavored ganache, glazed in chocolate or white chocolate

BARS

Fudge Bars

Rich chocolate brownie with walnuts topped with a chocolate fudge glaze and chopped walnuts

Magic Bars

Oreo cookie crust with coconut, walnuts, butterscotch chips, and chocolate chips

Caramel Cashew Bars

An oatmeal shortbread crust, layered with caramel, cashews, butterscotch chips, and light crumb topping

Cream Cheese Brownies

Rich chocolate brownie swirled with cream cheese filling and topped with chocolate chips

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

MINIATURE SEASONAL BARS

Please allow a minimum of 10 days' notice for preparation.

{24.95 per dozen}

Oreo Brownie

(Seasonal – February)

Chocolate brownie blend with Oreos in the batter, topped with buttercream and crushed Oreos

Mint Brownie Bars

(Seasonal – March)

Rich chocolate brownie layered with a mint filling and topped with chocolate glaze

Lemon Bars

(Seasonal – April-August)

Shortbread crust, layered with a double lemon filling, topped with powdered sugar

S'more Bars

(Seasonal – April-August)

Chocolate, graham crackers and marshmallows

Caramel Apple Bars

(Seasonal – September-October)

Shortbread crust layered with apples, caramel, and pecans, topped with a light crumb topping

Pumpkin Bars

(Seasonal – November)

Creamy pumpkin pie in a bar, with oatmeal crust, topped with cinnamon crumble

Cream Cheese Peppermint

(Seasonal – December)

Rich chocolate brownie swirled with peppermint cream cheese filling and topped with peppermint pieces

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



GOURMET CUPCAKES

Gourmet cupcake filled and decorated with fruit or chocolate toppings.

Gourmet cupcakes may be changed to have rosebud or rosette in place of fruit or chocolate topping – your choice of color.

Please allow a minimum of 10 days' notice for preparation.

{26.95 per dozen}

Almond Joy

Chocolate cake filled with coconut ganache iced with chocolate buttercream, garnished with toasted coconut and almonds, drizzled with chocolate

Banana Split

White cake filled with banana ganache and sliced strawberries, iced with white chocolate buttercream, garnished with strawberries, banana chips, and walnuts

Banana Walnut

Banana walnut cake filled with banana ganache, iced with caramel buttercream, garnished with walnuts and banana chips

Black Forest

Chocolate cake filled with cherry pie filling, iced with buttercream, garnished with chocolate shavings and chocolate pieces

Black & White Delight

Chocolate cake filled with white chocolate ganache, iced with white chocolate buttercream, garnished with chocolate glaze and marble points

Boston Cream

White cake filled with pastry cream, topped with chocolate glaze, garnished with Chantilly cream and chocolate shavings

Cannoli

White cake filled and topped with cannoli filling, garnished with chocolate drizzle, chocolate curls and almonds

Carrot Walnut

Carrot cake filled with cinnamon ganache, iced with cinnamon ganache, garnished with walnuts and buttercream carrots

Chocolate Malt

Chocolate cake filled with malt ganache, iced with chocolate ganache, garnished with chocolate curls and malted balls

Chocolate Peanut Butter

Chocolate cake filled with peanut butter ganache, iced with chocolate buttercream, garnished with peanut butter glaze, chocolate drizzle, and chopped peanuts

Chocolate Raspberry

Chocolate cake filled with raspberry ganache, iced with chocolate buttercream, garnished with chocolate curls and fresh raspberries

Chocolate Strawberry

Chocolate cake filled with strawberry ganache, iced with chocolate buttercream, garnished with marbled curls and fresh strawberries

Chocolate Supreme

Chocolate cake filled with chocolate buttercream, iced with chocolate buttercream, garnished with chocolate curls and chocolate pieces

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



GOURMET CUPCAKES

Gourmet cupcake filled and decorated with fruit or chocolate toppings.

*Gourmet cupcakes may be changed to have rosebud or rosette in place of fruit or chocolate topping – your choice of color.
Please allow a minimum of 10 days' notice for preparation.*

{26.95 per dozen}

Chocolate Velvet

Chocolate cake filled with chocolate ganache, iced with chocolate ganache, garnished with chocolate curls and chocolate pieces

Coconut Dream

White cake filled with coconut ganache, iced with buttercream, garnished with toasted coconut

German Chocolate

Chocolate cake filled with German chocolate buttercream, iced with German chocolate buttercream, garnished with chocolate pieces

Lemon Shock

White cake filled with lemon curd, iced with white chocolate buttercream, garnished with toasted almonds and lemon curd

Lemon Cream

White cake filled and iced with lemon ganache, garnished with lemon curd

Orange Cream

White cake filled with orange ganache, iced with orange ganache, decorated with orange ganache rosebuds

Raspberry Lemonade

White cake filled with raspberry lemon curd, iced with white chocolate buttercream, garnished with raspberry lemon curd

Snickerdoodle

White cake filled with cinnamon ganache, iced with buttercream, garnished with cinnamon sugar

Snickers

Chocolate cake filled with salted caramel ganache, iced with chocolate buttercream, garnished with Snickers pieces and salted caramel sauce

Strawberry Amaretto

White cake filled with amaretto ganache and sliced strawberries, iced with white chocolate buttercream, garnished with strawberries and almonds

Vanilla Strawberry

White cake filled with strawberry ganache, iced with buttercream, garnished with fresh strawberries

White Chocolate Raspberry

White cake filled with raspberry ganache, iced with white chocolate buttercream, garnished with white chocolate curls and fresh raspberries

White Velvet

White cake filled and iced with white chocolate ganache, garnished with white chocolate ganache rosebuds

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



CELEBRATION CAKES

*All prices listed below include choice of white, chocolate, or marble cake.
Please allow a minimum of 10 days' notice for preparation.*

Standard Icing
Buttercream

Choice of Ganache Filling or Buttercream

Specialty Cake Flavors
Carrot Walnut or Banana Walnut Cake

Specialty Icing Flavors
White Chocolate, Dark Chocolate, Cream Cheese, Caramel

Standard Decoration
Roses, Mini Rosettes, Daisy Flower, Balloons,
Polka Dots and Bubble Line
May be additional charge for additional decorations

Half Sheet Cake (serves 40-50) | 75.00

Full Sheet Cake (serves 80-100) | 145.00

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



MEETING BREAKS

*Includes regular and decaffeinated coffee and canned soft drinks.
Based on one hour of service. Pricing based per person.*

Cookie Break | 6.95

Assortment of cookies including:
Chocolate chip
Peanut butter
Oatmeal raisin

Health Nut | 6.95

Granola bars
Whole fresh fruit
Assorted yogurt with granola

Break Refreshments Only | 3.00

Coffee
Decaffeinated coffee
Hot tea
Assorted canned soft drinks

Pretzel Break | 6.50

Jumbo soft pretzels with mustard and cheese sauce

Old-Fashioned Popcorn Station | 6.50

Fresh buttered popcorn displayed in bushel baskets
atop an old-fashioned market cart.
Guests choose from sweet and savory seasonings

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