



Banquet
M E N U S

HORIZONS
ART OF HOSPITALITY

We are honored to welcome you to HORIZONS. We proudly present these distinct and comprehensive banquet menus – each reflects our clients' most often requested selections and is designed to simplify and facilitate both menu planning and budgeting.

Our goal is to keep things as easy as possible. We do not charge a room rental fee at HORIZONS. Pricing is determined by the food and beverage package you select – and your guest count. A 22% service charge and 6% sales tax are added to the total. Invoices will reflect a 3% payment processing fee. If payment is made via Debit card, Cash or Check, this fee will be waived.

HORIZONS is the exclusive caterer for the Temple Theatre, marrying exquisite cuisine and service with a truly unique and historic setting. Please note that Temple Theatre parking is limited, and we can provide you with the option of utilizing a parking garage to accommodate your guests.

HORIZONS' award-winning culinary team has made its mark with world-class cuisine and stunning presentation. We bring artistry and passion to everything we create and can customize your menu to fit your needs and budget.

These complimentary goods and services are available for your event:

- Professional event planning
 - Complimentary menu tasting
 - Custom floor plan
 - Ballroom setup and cleanup
 - Furniture (tables, chairs, etc.)
 - Knee-length white linens with matching napkins
 - China, silver and stemware
 - Display event title on our digital marquee
 - Dedicated banquet manager
 - Professional servers and bartenders
 - Security
 - Free parking
- (Please see Temple Theatre note above.)



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Breakfast

HORIZONS
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All breakfasts 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.

Cinnamon 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

HORIZONS Classic Gf

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

Crustless Quiche

Spinach, grilled zucchini, red pepper and feta cheese, served with breakfast potatoes and your choice of bacon or sliced ham

Bacon & Egg Breakfast Wrap

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

Eggs Benedict

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

ENHANCEMENTS

Breakfast Pastry Assortment

Fresh muffins, Danish and coffee cakes at each table

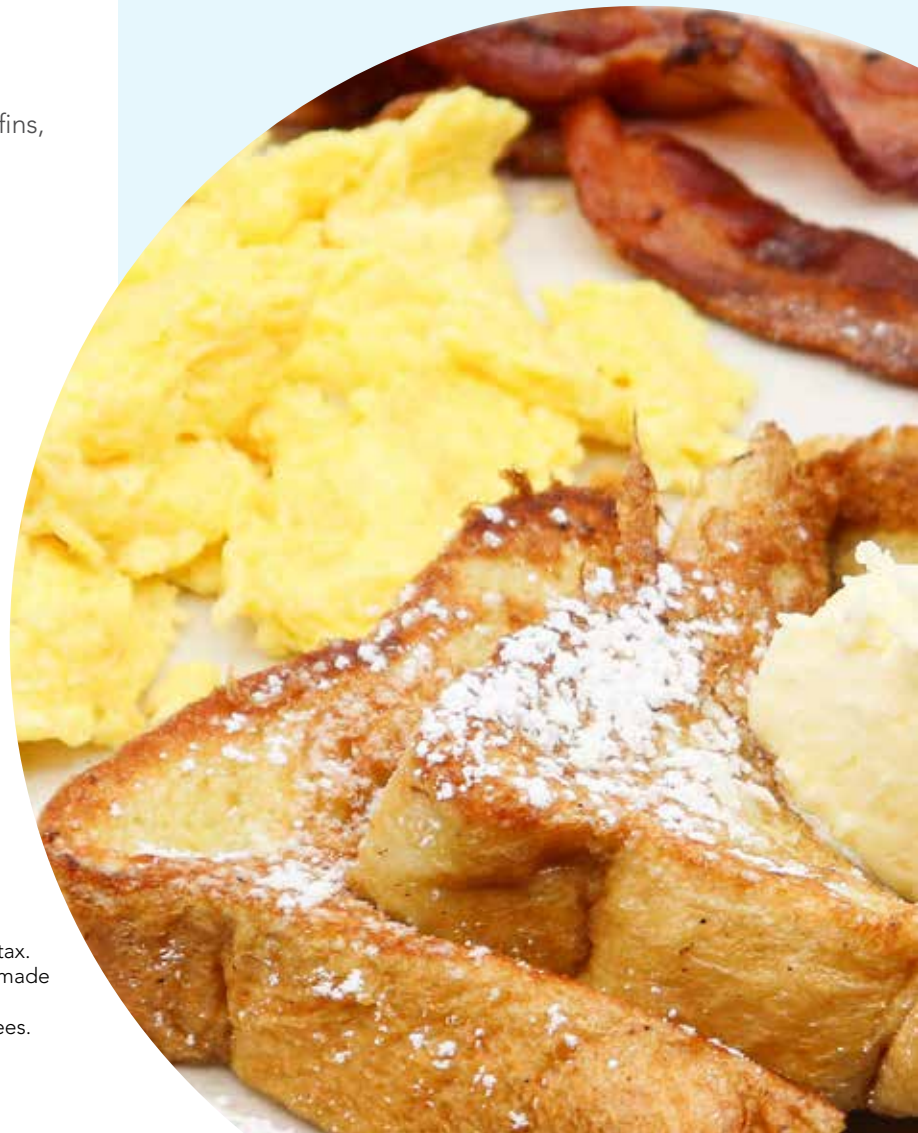


Magnificent Mimosa Bar

Champagne served with orange, cranberry or ruby red grapefruit juices and a selection of orange slices, raspberries and blackberries

Build Your Own Bloody Mary Bar

Including appropriate garnishes, celery and olives



Gf Gluten-free

Vn Vegan

V Vegetarian

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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 V

Fresh sliced seasonal fruits Gf Vn

Fresh fruit and cream cheese Danish, assorted coffee cakes and muffins

Assortment of bagels with garden vegetable and strawberry cream cheeses

Individual assorted yogurts and granola

Elevate with:

Signature egg strata, choose from three options:

- Spinach, roasted red pepper and Asiago cheese V
- Broccoli, cheddar and tomato V
- Asparagus, mixed peppers, mozzarella and kale V

Deluxe (Minimum 50 guests)

Fresh sliced seasonal fruits Gf Vn V

Fluffy scrambled eggs with cheddar cheese Gf V

Sliced Black Forest ham, applewood smoked bacon or link sausage Gf

Oven-browned potatoes Gf V

Fresh buttermilk biscuits and creamy sausage gravy

HORIZONS oatmeal with brown sugar and cinnamon Gf V

Elevate with:

Breakfast pastry assortment

Fresh muffins, Danish and coffee cakes at each table V

Premium (Minimum 50 guests)

Fresh sliced seasonal fruits Gf Vn V

Individual assorted yogurts and granola V

Scrambled eggs with spinach and Parmesan cheese Gf V

Sliced Black Forest ham Gf

Applewood smoked bacon Gf

Belgian waffles, whipped butter and warm maple syrup V

Herb-roasted Yukon Gold potatoes Gf V

Fresh breakfast pastries and muffins V

HORIZONS oatmeal with brown sugar and cinnamon Gf V

Elevate with:

Creamy southern-style grits, butter and cheddar cheese

Gf V



ENHANCEMENTS

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Champagne served with orange, cranberry or ruby red grapefruit juices and a selection of orange slices, raspberries and blackberries

Build Your Own Bloody Mary Bar

Including appropriate garnishes, celery and olives

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The brunch buffet is 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

Fresh bakery items including: croissants, muffins and Danish with butter and preserves

Fresh sliced seasonal fruits with strawberry cream dipping sauce Gf V

Marinated cucumbers, onions and peppers Gf Vn V

Mini penne pasta primavera salad V

Asparagus bacon tart

Broccoli, swiss and tomato pesto strata V

Belgian waffles with butter, whipped cream and fresh strawberries V

Sliced Black Forest ham Gf

Carved turkey breast with cranberry-pineapple chutney Gf

Dill buttered broccoli Gf V

Roasted Yukon Gold potatoes Gf V



ENHANCEMENTS

Magnificent Mimosa Bar

Champagne served with orange, cranberry or ruby red grapefruit juices and a selection of orange slices, raspberries and blackberries

Build Your Own Bloody Mary Bar

Including appropriate garnishes, celery and olives



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Lunch

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LUNCH | PLATED ENTRÉES 9

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. Lunch pricing is valid until 2 p.m.

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 French Onion sauce and gruyere cheese

Honey Pecan-Crusted Chicken Breast Gf

with Michigan maple cream

Burgundy Braised Boneless Beef Short Rib

finished with onion demi-glace

Classic Chicken Piccata

with lemon caper cream

Blackened Atlantic Salmon

with maple bourbon glaze

Sliced Beef Sirloin

with burgundy demi-glace

Breast of Chicken Wellington

with asparagus and brie cheese

Broiled Icelandic Cod

with lobster cream sauce

Garlic Crusted Pork Tenderloin

with mustard tarragon double cream

Herb Cappellini Pasta

with seared gulf shrimp and tomato pesto cream



VEGETARIAN

Wild Mushroom Ravioli V

with roasted Mediterranean vegetables and puttanesca cream

Vegetable Wellington V

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

Tuscan Vegetarian Meatballs V

with creamy orzo pasta

Ricotta and Parmesan Stuffed Shells V

with marinara

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VEGAN & GLUTEN FREE

Loaded Sweet Potato Vn Gf V

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

Mexican Rice Fajita Vn Gf V

with roasted peppers, onions, portobello mushroom and avocado smash, cilantro and tortillas

- Gf Gluten-free
- Vn Vegan
- V Vegetarian

LUNCH

PLATED SANDWICHES & WRAPS

10

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

Philly Steak Sandwich

Sliced rib eye, sautéed peppers, onions and mushrooms with provolone cheese on toasted French bread

Grilled Albacore Tuna Melt

Albacore tuna on rye with tomato, onion and cheddar cheese

Chicken Salad Sandwich

Cranberry pecan chicken salad croissant with baby greens and brie cheese

Roast Beef Sandwich

Slow-roasted sliced beef on croissant with lettuce, tomato, Swiss cheese and basil pesto mayonnaise

Grilled Chicken Caesar Wrap

Sliced grilled chicken breast with romaine, black olives, Parmesan cheese and Caesar dressing in a spinach tortilla

Tomato Caprese Pesto Wrap

Sliced tomatoes, fresh mozzarella cheese, basil and roasted red peppers with pesto served in a tomato tortilla V

Vegetarian Wrap

Roasted fresh vegetables, lettuce, tomato and lemon basil aioli V

Vegan + Gluten-Free Wrap

Black bean, toasted corn and avocado lettuce wrap with fresh salsa V Gf



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- Vn Vegan
- V Vegetarian

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LUNCH | SPECIALTY SALADS ————— 11

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

Caesar Salad

Fresh romaine tossed with a classic Caesar dressing and Parmesan cheese, garnished with garden vegetables and seasoned croutons

Gorgonzola and Pear Chicken Salad

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

Chef's Salad Gf

Bed of mixed greens topped with hard-boiled eggs, cucumbers, tomatoes and cheese, finished with ham, turkey and chicken, served with house dressing

Spinach Salad Gf

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

Black and Blue Salad Gf

Sliced steak on chopped romaine and spinach, grape tomatoes, pine nuts, blue cheese and pickled red onions with blue cheese dressing

Feta Iceberg Wedge Salad Gf V

with bacon, grape tomato, chopped chives and creamy ranch dressing



Gf Gluten-free

Vn Vegan

V Vegetarian

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All luncheon buffets include table service of coffee and hot tea.

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 V

Creamy red bliss and herb potato salad Gf V

Entrées

Please select entrées from the choices below:

- Chicken breast piccata with white wine lemon caper cream
- Grilled breast of chicken with brie cheese, bacon and chopped figs Gf
- Grilled and smoked pork loin with ancho chili lime drizzle Gf
- Italian-style roasted bone-in chicken
- Parmesan-crusting Icelandic cod with roasted garlic cream
- Sliced beef sirloin with wild mushroom demi-glace Gf
- Ricotta and Parmesan stuffed shells with marinara V

Accompaniments Gf V

Parmesan herb-roasted Yukon Gold potatoes

Steamed cauliflower, broccoli and grape tomato with tarragon butter

Dessert V

Chocolate mousse

Gf Gluten-free

Vn Vegan

V Vegetarian

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FIESTA

Salads V

Southwest black bean and toasted corn pasta salad

Tomato, cucumber and chickpea salad with citrus vinaigrette Gf

Entrées & Accompaniments

Soft tortillas and tri-colored tortilla chips Vn V

Fajita chicken Gf

Seasoned ground beef Gf

Mexican rice Gf Vn V

Refried pinto beans Gf

Nacho cheese sauce Gf V

Sour cream, shredded lettuce, diced tomato, salsa, guacamole, shredded cheddar cheese, and diced onion Gf V

Dessert V

Cinnamon churros



All luncheon buffets include table service of coffee and hot tea.

Minimum 50 guests required. Pricing based per person.

SALADS, SOUPS & SWEETS

Salads

Seasonal mixed greens salad, with cheddar and blue cheeses, English cucumber, grape tomato, croutons and house selection of dressings **Gf** **V**

Creamy red bliss and herb potato salad **Gf** **V**

Greek pasta salad with feta cheese, mixed olives, garden vegetables and lemon herb vinaigrette **V**

Caesar salad **V**

Soups

Crackers, fresh baked dinner rolls and butter included.

Select two house-made soups from list below:

- Mediterranean **V**
- Chicken noodle
- Broccoli cheddar **Gf** **V**
- Clam chowder
- Cream of asparagus **Gf** **V**
- Potato leek **V**

Dessert

Assortment of brownies and cookies **V**



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ITALIAN

Salads

Includes fresh Italian bread and butter **V**

Classic Caesar salad **V**

Antipasto salad with bocconcini mozzarella cheese balls, mini penne pasta, roasted peppers, julienned Genoa salami, mixed olives and Parmesan cheese

Entrées and Accompaniments

Three-cheese beef lasagna

Tuscan chicken **Gf**

Garlic basil roasted red potatoes **V**

Green beans with lemon **V**

Dessert

Lemon white chocolate mousse **V**

ALL-AMERICAN

Salads

Includes assortment of baguette rolls and cornbread muffins with butter **V**

Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons and assorted dressings and vinaigrette **V**

House-made potato salad **Gf** **V**

Lemon poppy seed slaw with dried cranberries **Gf** **V**

Entrées and Accompaniments

Fried chicken

Roasted pork loin with South Carolina mustard barbecue sauce **Gf**

Fresh mashed potatoes with gravy **V**

Buttered sweet corn **Gf** **V**

Dessert

Strawberry shortcake **V**

- Gf** Gluten-free
- Vn** Vegan
- V** Vegetarian



Dinner

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DINNER | PLATED ENTRÉES ————— 15

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.

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

Flame Broiled New York Strip Steak Gf
with a creamy cognac, green peppercorn sauce

Burgundy Braised Boneless Beef Short Rib Gf
with a wild mushroom and sage demi-glace

Grilled Beef Tenderloin Filet Gf
Charbroiled to perfection with Gorgonzola cheese, bacon and port wine reduction

Chicken Breast Piccata
with white wine, lemon caper cream

Roasted Balsamic French-Cut Chicken Breast Gf
with crushed toasted macadamia crust and garlic parmesan sauce

Honey Pecan-Crusted Breast of Chicken Gf
with Michigan maple cream

Seared Breast of Chicken Gf
with mushroom Boursin cream

Creole Breast of Chicken Gf
with andouille sausage, black olives seared peppers in a cajun tomato reduction

Garlic-Crusted Pork Tenderloin
with mustard tarragon double cream

Grilled 10 ounce Porkloin Chop Gf
with a spiced plum suce and grilled pineapple

Mediterranean Cod Gf
with roasted grape tomatoes, mixed olives, feta cheese and roasted red pepper sauce

Broiled Atlantic Salmon Gf
finished with a citrus maple glaze

Blackened Orange Roughy Gf
with mango and toasted corn salsa

VEGETARIAN

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

Tuscan Vegetarian Meatballs V
with creamy orzo pasta

Butternut Squash Ravioli V
with toasted walnuts and sage cream |

Ricotta and Parmesan Stuffed Shells V
with sundried tomato alfredo

Three Cheese Spinach and Artichoke Stuffed Portabello



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- V Vegetarian

DINNER | PLATED COMBINATIONS — 16

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.

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

Grilled beef tenderloin

with merlot demi-glace paired
with **breast of chicken**
with mushroom Boursin cream Gf

Burgundy braised boneless beef shortrib

with shallot and rosemary reduction paired
with **classic chicken piccata**

Grilled beef tenderloin and broiled Atlantic salmon

with tomato basil hollandaise Gf

Garlic gulf shrimp and grilled New York strip steak

with creamy wild mushroom ragout Gf

Seared beef tenderloin tips and grilled breast of chicken

with rich mushroom Marsala sauce Gf

Grilled breast of chicken and herb-crusted pork loin

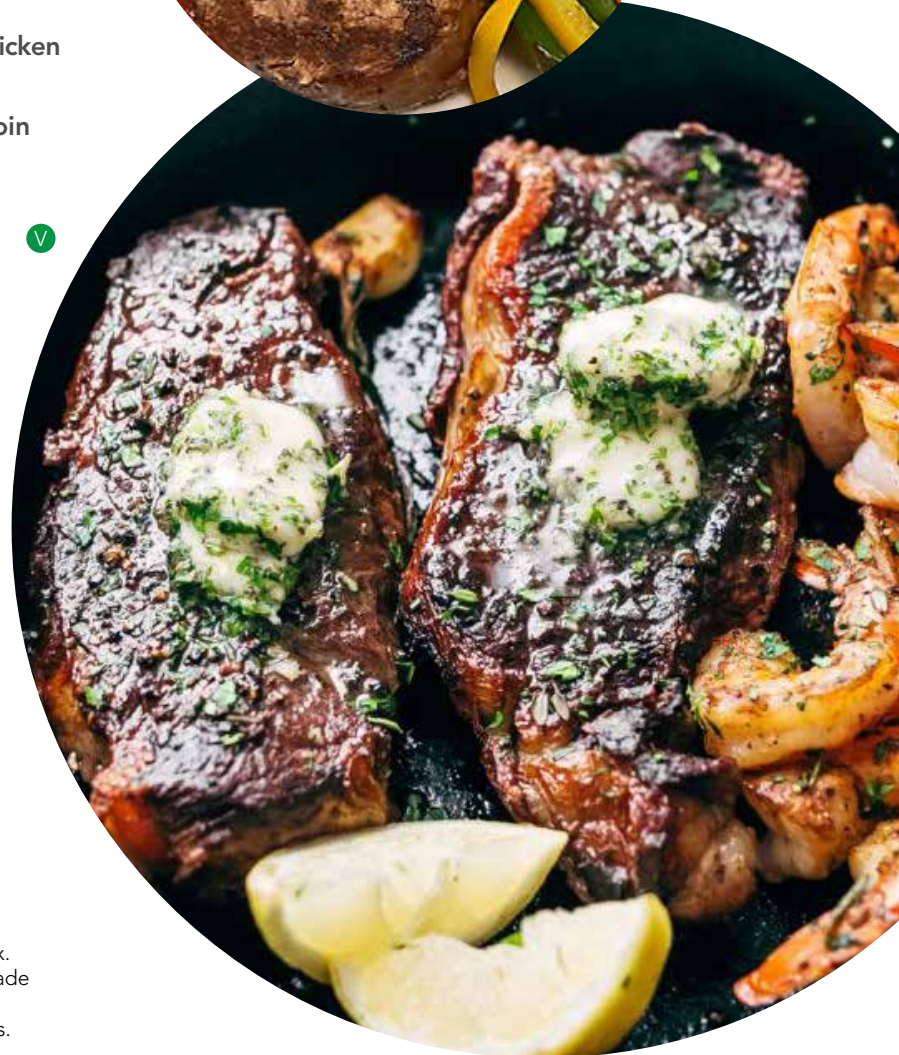
with honey bourbon glaze and balsamic onion V

Butternut squash ravioli with sage cream
and **vegetable wellington** with tomato coulis V

Wild mushroom and vegetable risotto paired
with **ricotta and parmesan stuffed shells**
with marinara V

Plated Trifecta

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



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DINNER PLATED CHILDREN'S MEALS 17

Pricing based per person. Children's entrée selections include salad, dessert and milk.

One entrée selection per group

- **Pizza**
Individual pepperoni or cheese
- **Chicken strips**
with curly fries
- **Macaroni and cheese**
- **Grilled cheese sandwich**
with curly fries



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-  Vegan
-  Vegetarian

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

Pricing based per person.

DELUXE

Salads

Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons, dressings and vinaigrette V

Creamy red bliss and herb potato salad Gf V

Tomato, cucumber and chickpea salad with citrus vinaigrette Gf V

Southwest black bean salad and roasted corn pasta salad V

Freshly baked baguette rolls and butter V

Entrées

Please select entrées from the choices below:

- Grilled breast of chicken with sweet chili peach glaze

- Rosemary garlic roasted bone-in chicken Gf

- Chicken breast piccata with white wine lemon caper cream

- Grilled pork loin chop with brown sugar and soy glaze

- Slow-roasted pork tenderloin with balsamic apricot glaze Gf

- Broiled Icelandic cod with lemon basil butter sauce Gf

- Sliced beef sirloin with garlic au jus Gf

- Gemelli pasta with roasted peppers and mushrooms with basil pesto butter Gf V

- Butternut squash ravioli with toasted walnuts and sage cream V

Accompaniments

Parmesan herb-roasted Yukon Gold potatoes Gf V

Mediterranean rice pilaf V

Steamed cauliflower, broccoli and grape tomato with tarragon butter Gf V

Elevate with:

Gourmet Plated Dessert

Please choose one of the following (served tableside):

- New York-style cheesecake with strawberry sauce V

- Chocolate mousse cake with raspberry coulis V

- Dutch apple pie with caramel sauce V

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

Pricing based per person.

PREMIERE

Salads

- Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons, dressings and vinaigrette V
- Roasted brussels sprout salad with maple balsamic glaze Gf V
- Greek pasta salad with feta cheese, mixed olives, garden vegetables, and lemon herb vinaigrette V
- Yukon Gold potato salad, cheddar cheese, and smoked bacon Gf
- Fresh fruit presentation Gf Vn V
- Freshly baked baguette rolls and butter V

Entrées

- Please select entrées from the choices below:
- Seared breast of chicken with mushroom Boursin cream Gf
 - Grilled breast of chicken with sweet honey bourbon glaze Gf
 - Chili lemon and basil gulf shrimp with pearl couscous and roasted red peppers
 - Roasted pork tenderloin with rosemary cracked peppercorn demi-glaze Gf
 - Broiled Atlantic salmon with citrus maple glaze Gf
 - Beef tenderloin tips with mushroom Madeira sauce Gf
 - Herb-crusted slow-roasted prime rib with horseradish sauce and au jus (additional 4.00 per person) Gf
 - Ricotta and Parmesan stuffed shells with marinara V

Accompaniments

- Parmesan and cheddar potatoes au gratin Gf V
- Seasonal blend of steamed fresh vegetables Gf V
- White and wild rice with kale and almonds V

Elevate with:

Gourmet Plated Dessert

- Please choose one of the following (served tableside):
- New York-style cheesecake with strawberry sauce V
 - Chocolate mousse cake with raspberry coulis V
 - Dutch apple pie with caramel sauce V

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Hors d'oeuvres Stations & Snacks

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HORS D'OEUVRES | DISPLAYS ——— 21

Serves 100 guests

Spinach Dip

Pumpnickel and Sourdough Breads V

Imported and Domestic Cheeses

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

Vegetable Crudités

Assorted Fresh Garden Vegetables,
Cucumber, and Herb Dip Gf V

Roasted Mediterranean Vegetables

Feta Cheese / Hummus / Pita Chips / Baguettes V

Fresh Fruit Presentation

Seasonal Fruits / Strawberry Sour Cream Dipping Sauce
Gf V

Seafood Tower

Lobster Tail / Gulf Shrimp / Snow Crab Legs
Shucked Oysters / Crab Claws on Crushed Ice with Lemon
Wedges / Cocktail Sauce / Mignonette Sauce / Tabasco
Market Price Gf

Charcuterie

Prosciutto / Capicola / Genoa and Soppressata Salamis
A variety of cheeses to include havarti, Muenster, brie
and Stilton with an array of assorted olives, dried fruits,
nuts, crackers, breads and berries

Paella

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

Flatbreads

Steak - Portobello Mushroom / Spinach / Blue Cheese
Tomato Basil - Roasted Garlic / Parmesan Cheese V
Chipotle Shrimp - Pineapple / Feta Cheese
Roasted Poblano Pepper
Garlic Chicken - Balsamic / Red Onions / Red Peppers
Mozzarella Cheese



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HORS D'OEUVRES | CANAPÉS ——— 22

Presented on trays or butler-passed

Mini Bouchées

Whipped Gorgonzola Cheese / Shredded Curry Beef
Fresh Chives

Bacon-Wrapped Brown Sugar Dates Gf

Phyllo Cups

Black Bean Hummus / Spiced Chicken
Sour Cream / Cilantro

Baby Redskin Potato Cups

Herb Boursin Cheese / Bacon Gf

Roasted Brussels Sprouts Skewers

Balsamic Garlic / Parmesan Cheese Gf V

Mini Blue Cheese Tarts

Cranberry Chutney V

Herb Polenta Bites

Feta Cheese / Tomato Jam Gf V

Mushroom, Apple, and Caramelized Onion Gruyère Puffs V

Pecan-Crusted French Goat Cheese

Rye Toast / Raspberry Coulis V

Fluted Cucumber Cups

Wasabi Cheese / Shrimp Gf

Caprese Skewers

Fresh Mozzarella Cheese / Basil / Grape Tomato Gf V

Phyllo Cups

Bacon / Caramelized Onion / Maple Syrup



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- V Vegetarian

HORS D'OEUVRES | CHILLED

23

Cocktail Shrimp Shooter

Lemon | minimum 25



Jumbo Cocktail Shrimp

100 pieces



Prosciutto-Wrapped Asparagus

Onion Vinaigrette 100 pieces



Fresh Sushi

Wasabi / Eel Sauce 100 pieces



Bruschetta

Tomato / Basil 100 pieces



Poached Norwegian Salmon

Herb Mayonnaise / Cucumbers serves 50



HORS D'OEUVRES | WARM

Price per 100 pieces.

Parmesan Meatballs

Spiced Tomato Coulis

Teriyaki Meatballs

Warm Pretzel Bites

Craft Beer Cheese



Coconut Fried Shrimp

Plum Sauce

Buffalo Chicken Meatballs

Applewood Smoked Chicken Wings

Honey Bourbon Glaze



Spring Rolls

Sweet and Sour Sauce

Italian Sausage Stuffed Mushrooms

Grecian Chicken Kabobs



Bacon-Wrapped Scallops

Clams Casino

Bacon and Bell Pepper

Spanakopita

Spinach / Feta Cheese



Mini Vegetable Samosas

Potato / Green Peas



Pork Pot Stickers

Sesame Sauce

Thai Vegetable Pot Stickers

Sesame Sauce



Risotto Croquettes

Marinara



Pulled Pork Sliders

Barbecue Sauce

Cajun Chicken Bites

Brown Sugar / Bacon



Gluten-free

Vegan

Vegetarian

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- Off-site catering option to include delivery and transportation fees.



Enhance your hors d'oeuvre selections by choosing up to three of our specialty stations, with a minimum purchase of \$15.00 per person from our hors d'oeuvre menus. Based on 1 hour of service. Chef or attendant required at \$100.00 each where noted.

PASTA

- **Chef Attendant**
Fusilli / Penne / Angel Hair V
Marinara / Roasted Garlic / Alfredo Basil Pesto V
Julienne Chicken / Italian Sausage / Sautéed Vegetables
Rustic Breads / Olive Oil / Grated Parmesan V

SHORTER ROUTE TO INDIA

- Potato Samosa / Curry Chicken
Biryani Rice / Naan Bread V
Mint Chutney / Tamarind Chutney V

CARVING BLOCK

- **Chef Attendant**
French Potato Rolls
Horseradish Sauce / Dijon Mustard / Herb Mayonnaise
Our carved specialties include:
Smoked Black Forest Ham
serves 50
Angus Top Round of Beef
serves 80
Roasted Turkey Breast
serves 40
Peppercorn-Crusted New York Strip Loin
serves 50
Garlic-Seared Tenderloin of Beef
serves 20

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MASHED POTATO BAR

- **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

- **Chef Attendant**
Creamy Macaroni and Cheese
Bacon / Ham / Bread Crumbs / Chives / Salsa / Broccoli
Tomatoes / Parmesan

ORIENTAL EXPRESS

- Pork Pot Stickers
Garlic Sauce
Vegetarian Spring Rolls
Sweet and Sour Sauce V
Asian Chicken Salad
Served in mini take-out cartons
Toasted Sesame Sauce / Fortune Cookies



STONE-FIRED PIZZAS

BUFFET-STYLE MOBILE PIZZA OVEN — 25

Chef or attendant required at \$100.00 each. Pizza oven setup fee required at \$450.00.

Three Pizza Styles

Three Pizza Styles Choice of Salad Three Pizza Styles

Choice of Salad & Two Sides

Classic

Cheese pizza

with marinara sauce, fresh mozzarella and provolone cheeses

Pepperoni pizza

with marinara sauce, fresh mozzarella and provolone cheeses, and Tavolini pepperoni

Meat Lovers pizza

with marinara sauce, fresh mozzarella and provolone cheeses, sweet Italian sausage, bacon, and Tavolini pepperoni

Margherita pizza

with marinara sauce, fresh mozzarella cheese, basil, and extra virgin olive oil

Hawaiian pizza

with marinara sauce, fresh mozzarella and provolone cheeses, ham and pineapple

Vegetarian pizza

with marinara sauce, fresh mozzarella cheese, artichoke hearts, baby spinach and roasted bell peppers

Signature

BBQ Chicken pizza

with grilled chicken, jack, cheddar and fresh mozzarella cheeses, barbecue sauce, onion, tomato, fresh cilantro and crispy bacon

The Godfather pizza

with fresh mozzarella cheese, sweet Italian sausage, Tavolini pepperoni, capicola ham, roasted mushrooms, peppers, garlic, marinara sauce and Kalamata olives

Grande Verde pizza

with basil, pesto, fresh feta and mozzarella cheeses, red onion, artichoke hearts and baby spinach

Seafood Bianca pizza

with clam sauce, provolone cheese, seared tiger shrimp, cremini mushrooms, chopped sea clams and arugula

Buffalo Chicken pizza

with buffalo sauce, shredded chicken breast, fresh mozzarella, blue and cheddar cheeses, red onion, sliced scallions and ranch dressing



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Salads

Classic Caesar salad

with chopped romaine, herbed croutons, grape tomatoes, Parmesan cheese and Caesar dressing

Greek salad

with Romaine, cucumber, tomato, mixed olives, feta cheese, green peppers, red onion with a red wine oregano vinaigrette

Sides

Gemelli pasta

with your choice of marinara, Alfredo or basil pesto sauce

Four-cheese macaroni and cheese

Garlic bread sticks with marinara sauce

Fresh vegetable crudité with ranch dipping sauce

Baked ziti pasta


with marinara sauce and mozzarella cheese

AFTER GLOW EVENING SNACKS ——— 26

The DJ is still playing your favorite hits and your guests are 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. 


Chips, Salsa & Guacamole

Chips & Dips, Olé

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

Jumbo Soft Pretzels

Twist and shout!

Jumbo soft pretzels with mustard and cheese sauce. 

Pizza

Freshly baked slices of heaven


Choose from cheese, pepperoni or supreme.



ICE CREAM BAR

Chill out!

Chef or attendant required at 100⁰⁰. Based on 1 hour of service.



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. 

Choose five flavors from the list below:

- Bay City Brown 'E'
- Birthday Cake
- Chocolate Velvet
- Dairy Farmers Delight
- Double Stuffed Oreo® Cookie
- LegenDairy Vanilla
- Michigan Sugar Cookie
- Mixed Berry Crisp
- Show Me The Dough
- Strawberry Fields Forever
- Udderly Buttery Pecan
- Uptown Funk



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-  Gluten-free
-  Vegan
-  Vegetarian



Beverages

HORIZONS
ART OF HOSPITALITY

BEVERAGE PACKAGES | BANQUET — 28

Prices based per person.

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.

Name Brands*

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

Premium Brands*

Includes select premium brands of:
Bacardi Superior white rum, Captain Morgan spiced rum, Bombay Sapphire, Tito's vodka, Southern Comfort, 1800 tequila, Maker's Mark, Crown Royal, Jack Daniel's, Bailey's Irish Cream, Chivas Regal, Kahlúa, Disaronno amaretto, also peach schnapps, domestic and imported bottled beer, premium wines and soft drinks.

Beer, Wine & Soft Drinks

Selections to include:
domestic bottled beer, house wines, seltzer, and soft drinks.

*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.

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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.

Choice of four from the brewery lists below:

Michigan Beer

Atwater Brewery Dirty Blonde
Atwater Brewery Vanilla Java Porter
Bell's Brewing Amber Ale
Bell's Brewing Two Hearted Ale
Founders Brewing All Day IPA
Tri-City Brewing Hell's Half Mile

National Regional Beer

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

+ Please select from our Wine List of with our House Selected Wines - Price based on Wine Selections

Martini Bar & Ice Luge

+ Price varies per design

Specialty Drink Station

Gourmet Coffee Station

BEVERAGE PACKAGES | SPECIALTY — 29

Prices based per person.

Champagne Punch

(Minimum 25 guests for fountain display)

Alcoholic Champagne punch in Champagne fountain; includes soft drinks, juices, iced tea and lemonade served to guests in Champagne glasses. Available until 2pm daily.

Wine

Includes house wines served to guests as they arrive and throughout the meal period. Soft drinks, juices, iced tea and lemonade. Available until 2pm daily.

Non-Alcoholic

Includes soft drinks, juices, iced tea and lemonade served throughout your event. Available Sunday through Friday.



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BEVERAGE PACKAGES | SPECIALTY — 30

Prices based per person.

MOCKTAIL PACKAGE

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



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Desserts

HORIZONS
ART OF HOSPITALITY

DESSERTS | MINIATURE & BARS ——— 32

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

DESSERTS

Almond Marzipan ✓

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

Cannoli ✓

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

Cheesecake Square ✓

New York-style cheesecake with graham cracker crust

Éclair ✓

Choux pastry filled with vanilla pastry whipped cream, dipped in chocolate and drizzled with white chocolate

Fruit Tart ✓

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

Lemon Tart ✓

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

Truffle Dome ✓

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

BARS

Caramel Cashew Bar ✓

Oatmeal shortbread crust layered with caramel, cashews and butterscotch chips, with a light crumb topping

Cream Cheese Brownie ✓

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

Fudge Bar ✓

Rich chocolate-walnut brownie, topped with chocolate fudge glaze and chopped walnuts

Magic Bar ✓

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



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- Vn Vegan
- ✓ Vegetarian

DESSERTS

MINIATURE SEASONAL BARS — 33

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

DESSERTS

Oreo Brownie

February Only

Chocolate brownie blended with Oreo cookie chunks and topped with buttercream and crushed Oreos

Mint Brownie Bar

March Only

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

Lemon Bar

April-August Only

Buttery shortbread, layered with a double lemon filling, topped with powdered sugar

S'more Bar

April-August Only

Chocolate, graham crackers and marshmallows

Caramel Apple Bar

September-October Only

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

Pumpkin Bar

November Only

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

Cream Cheese Peppermint Brownie

December Only

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



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DESSERTS | GOURMET CUPCAKES — 34

Gourmet cupcake filled and decorated with fruit or chocolate toppings. 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.

GOURMET CUPCAKES

Almond Joy V

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

Banana Split V

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

Banana Walnut V

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

Black Forest V

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

Black & White Delight V

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

Boston Cream V

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

Cannoli V

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

Carrot Walnut V

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

Chocolate Malt V

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

Chocolate Peanut Butter V

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

Chocolate Raspberry V

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

Chocolate Strawberry V

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



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DESSERTS | GOURMET CUPCAKES — 36

Gourmet cupcake filled and decorated with fruit or chocolate toppings. 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.

GOURMET CUPCAKES

Chocolate Velvet V

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

Coconut Dream V

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

German Chocolate V

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

Lemon Shock V

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

Lemon Cream V

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

Orange Cream V

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

Raspberry Lemonade V

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

Snickerdoodle V

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

Snickers V

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

Strawberry Amaretto V

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

Vanilla Strawberry V

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

White Chocolate Raspberry V

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

White Velvet V

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



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DESSERTS | CELEBRATION CAKES — 37

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.



DESSERTS | SIMPLY SWEET BUFFET —

Pricing based per person.

Simply Sweet Buffet

Ornate glass containers filled with:

Gourmet jelly beans

Red Vine licorice

Malted milk balls

Wrapped chocolates

M&M candies

Gummy bears

Butterscotch candies

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



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-  Vegan
-  Vegetarian

DESSERTS | ICE CREAM BAR ————— 38

Minimum of 50 guests required. Chef or attendant required at \$100.00. Based on 1 hour of service.

ICE CREAM BAR*

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.



Choose five flavors from the list below:

Bay City Brown IE'



Birthday Cake



Chocolate Velvet



Dairy Farmers Delight



Double Stuffed Oreo® Cookie



Legen-Dairy Vanilla



Michigan Sugar Cookie



Mixed Berry Crisp



Show Me the Dough



Strawberry Fields Forever



Udderly Buttery Pecan



Uptown Funk



*Flavors may vary based on availability. Minimum 50 guests, must be ordered for entire guaranteed guest count. Michigan Cream & Sugar. Service includes setup (with tent, if needed), teardown and cleanup.

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*Meetings, Berevements,
& Off-sites*

HORIZONS
ART OF HOSPITALITY

Includes regular and decaffeinated coffee and canned soft drinks.

Based on one hour of service. Pricing based per person.

Cookie Break V

Assortment of cookies including:

- Chocolate chip
- Peanut butter
- Oatmeal raisin

Health Nut V

- Granola bars
- Whole fresh fruit
- Assorted yogurt with granola

Break Refreshments Only V

- Coffee
- Decaffeinated coffee
- Hot tea
- Assorted canned soft drinks

Pretzel Break

Jumbo soft pretzels with mustard and cheese sauce

Old-Fashioned Popcorn Station

Fresh buttered popcorn displayed in bushel baskets atop an old-fashioned market cart.

Guests choose from sweet and savory seasonings.



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- V Vegetarian

BEREAVEMENT | LUNCHEONS ————— 41

Please accept our sincere condolences from the entire HORIZONS Conference Center staff. Planning a celebration of life dinner isn't an easy task, so let our professional and experienced staff assist your family during this difficult time.

Our culinary team will masterfully create a three-course, single entrée or duet combination meal to serve your family and friends.

LUNCHEONS

Bereavement luncheon pricing is valid until 2 p.m.

Chef's Selection Of Premiere Entrée(s)

- Garden fresh salad with house dressing
- Fresh baked rolls
- Fresh vegetable and starch accompaniments
- Dessert
- Tablesides service of coffee, tea, soft drinks, juice and lemonade
- Complimentary private room



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BEREAVEMENT | DINNERS 42

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Our culinary team will masterfully create a three-course, single entrée or duet combination meal to serve your family and friends.

DINNERS

Chef's Selection Of Premiere Entrée(s)

- Garden fresh salad with house dressing
- Fresh baked rolls
- Fresh vegetable and starch accompaniments
- Dessert
- Tableside service of coffee, tea, soft drinks, juice and lemonade
- Complimentary private room



- All prices listed are subject to 22% service charge and 6% sales tax.
- Invoices will reflect a 3% payment processing fee. If payment is made via Debit Card, Cash or Check, this fee will be waived.
- Off-site catering option to include delivery and transportation fees.

-  Gluten-free
-  Vegan
-  Vegetarian

Delivery and transportation fees will apply.

All off-site catered events include:

- Professional event planning
- Private banquet manager on site
- Full service by HORIZONS staff
- Setup and cleanup
- Silk florals for food stations
- Plasticware, cutlery and paper napkins

SERVICES & RENTALS


Talk to your HORIZONS event coordinator about our extensive inventory of specialty items and rentals to enhance your event.

Professional services and add-ons from our in-house team

- Creative décor and floral arrangements
- Centerpieces
- Specialty napkin treatments
- Backdrops and themed props
- Bar service
- Audio-visual
- Chef-designed menus
- Cakes and desserts
- Handcrafted ice cream

Rentals

- Tents
- Tables and chairs
- Colored linens and table runners
- Chinaware
- Specialty lighting
- Dance floors and more

 Gluten-free

 Vegan

 Vegetarian

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FOOD & BEVERAGES

Select your food choices from any HORIZONS menu.
Prices based per person.

Off-site Beer, Wine & Soft Drink Package

Selections to include:
Domestic bottled beer, house wines, seltzer and soft drinks

ENHANCEMENTS

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

+ Please select from our Wine List of with our House Selected Wines - Price based on Wine Selections

Gourmet Coffee Station



Delivery and transportation fees will apply.

All off-site catered events include:

- Professional event planning
- Private banquet manager on site
- Full service by HORIZONS staff
- Knee-length linen, china, silver and stemware
- Setup and cleanup



SERVICES & RENTALS

Talk to your HORIZONS event coordinator about our extensive inventory of specialty items and rentals to enhance your event.

Adding professional services from the HORIZONS team

- Creative décor and floral arrangements
- Centerpieces
- Colored linens and table runners
- Specialty napkin treatments
- Specialty lighting
- Backdrops and themed Props
- Audio-visual

Rooms and Stage Rental Rates

A \$250 cleaning fee and \$65.00/hour staffing fee (includes two ushers and one security officer) will be charged in addition to rental fees.

FOOD & BEVERAGES

Select your food choices from any HORIZONS menu. Prices based per person.

Temple Theatre Liquor, Beer, Wine, & Wine Package

Includes select name brands* of Tito's Vodka, Jack Daniel's, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, J&B Rare Scotch Whiskey, Beefeater Dry Gin, peach schnapps, Kahlúa, amaretto, domestic bottled beer, house wines and soft drinks.

ENHANCEMENTS

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

+ Please select from our Wine List of with our House Selected Wines - Price based on Wine Selections

Martini Bar & Ice Luge


+ Price varies per design

Specialty Drink Station

Gourmet Coffee Station

 Gluten-free

 Vegan

 Vegetarian

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- Off-site catering option to include delivery and transportation fees.

Experience the Art of Hospitality

Since HORIZONS Conference Center opened its doors in 1996, our team has been honored to host thousands of conferences, trade shows, corporate and community events, as well as a wide array of special occasions to mark life's most important milestones. With over 40,000 square feet of flexible event space, HORIZONS offers myriad venue options for events ranging from small gatherings to large galas. If this is your first introduction to HORIZONS, you will quickly learn that we are much more than a venue ... we are your event planning partner. Whether you are considering an event at our main site, at the Temple Theatre or any location you choose, creating memorable experiences is our specialty! Come to us with your event objectives, creative vision, guest count and budget, and your professional coordinator will create a proposal with menus, décor, amenities and floor plan recommendations just for you.

Connect with a professional coordinator today:
Call (989) 799-4122 or email inquiry@horizonscenter.com.



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HORIZONS Conference Center

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