

Menu

Buffet Style Meals

China – Dinner Plate, Salad Plate, Silverware & Water Goblet

2 Entrees, 1 Potato, 2 Vegetables, 2 Salads, Tiered Vegetable and Relish Tray, Assorted Rolls w/butter , Coffee, Lemonade, Complete Table service and Uniformed Staff

All food items on buffet table clearly labeled

White linens for all guest tables (upgrades available)

Uniformed personnel will assist the Guests of Honor through the buffet line and carry their dinner to their table

Cake cutting service

Hostess will release your guest tables and uniformed staff will clear tables after the meal

Hot foods are maintained in heated chafing pans to ensure food quality

Salt and Pepper shakers for each guest table

Uniformed server to cut and plate the cake

Champagne glasses provided for the head table

Ice water for each guest table

Prices based on a 150 person minimum

An additional 6% Michigan sales tax will be added

Soft Drinks & Bartender:

Includes Certified Bartender, Cups, Napkins, Coke, Diet Coke, Sprite & Ice
6 hour maximum. Bar last call at 11:00

Security: \$100 – Required by OLOL for all parties with or without alcohol.

Standard Buffet #1

Entrées: (choose 2)

Panko Baked Chicken Breast ~ Country Fried Chicken ~ Boneless BBQ Chicken ~ Bone In Roasted Chicken ~ Black Forest Ham ~ Sweet & Savory Meatballs ~ Mostaccioli ~ Salisbury steak ~ Italian Sausage w/peppers and onions ~ Beef Tips & Noodles

Potato Selections: (choose 1)

Butter Mashed w/gravy ~ Garlic Mashed ~ Scalloped ~ Rice Pilaf ~ German Buttered Noodles

Vegetable Selections: (choose 2)

Glazed Carrots ~ California Medley ~ Buttered Sweet Corn ~ Seasoned Green Beans ~ Baked Beans

Salad Selections: (choose 2)

Garden Fresh Tossed Salad ~ Coleslaw ~ Potato Salad ~ Pasta Salad ~ Cottage Cheese & Fruit ~ BLT Pasta Salad

Distinguished Buffet #2

Entrées: (choose 2)

Roast Beef Au Jus ~ Cabbage Rolls ~ Chicken Parmesan ~ Cranberry Chicken ~ Swiss steak ~ Breaded Pork ~ Chicken Primavera ~ Chicken or Seafood Alfredo ~ BBQ Ribs ~ Apple Roasted Pork Loin ~ Lemon Garlic Chicken Breast ~ Parmesan Stuffed Chicken

Potato Selections: (choose 1)

Any potato from Standard Buffet or Herb Roasted Red Skins ~ Au Gratin ~ Macaroni & Cheese ~ Quartered Sweet Potatoes ~ Spaetzle ~ Gnocchi

Vegetable Selections: (choose 2)

Any Vegetable from Standard Buffet or Green Beans w/bacon ~ Sautéed Zucchini Blend ~ Pea Pods & Carrots ~ Green Bean Casserole ~ Baked Butternut Squash

Salad Selections: (choose 2)

Any Salad from Standard Buffet or Romaine Blend Salad ~ Ambrosia Salad ~ Waldorf salad ~ Fattouch ~ Grilled Veggie Pasta Salad ~ Mandarin Orange Salad ~ Cucumber Dill Salad ~ Caesar Salad ~ Broccoli Salad

Elegant Buffet #3

Entrées: (choose 2)

Chicken Piccata ~ Beef Bourguignon ~ Garlic Shrimp ~ Coconut Shrimp ~ Stuffed Beef Tenderloin* ~ Coconut Encrusted Chicken ~ Chicken Cordon Bleu ~ Lobster Ravioli w/ White Truffle Sauce ~ Pacific Salmon ~ Beef Medallions* ~ Prime Rib*

Potato Selections: (choose 1)

Twice Baked ~ Dauphinoise ~ Roasted Smashed ~ Tortellini w/ Pesto Sauce ~ Loaded Mashed Potatoes

Vegetable Selections: (choose 2)

Broccoli Au Gratin ~ Sautéed Mushrooms ~ Buttered Brussel Sprouts ~ Baked Acorn Squash ~ Bacon Wrapped Asparagus

Salad Selections: (choose 2)

Romaine and Spring Mix Salad ~ Antipasto Salad ~ Fresh Leaf Spinach Salad ~ Seafood Salad ~ Fruit in Yogurt ~ Michigan Salad

Drop off menus:

\$11.95~\$15.95~\$20.95 per person (Includes 2 Meats, 1 Potato, 1 Vegetable, Salad & Rolls ~ 50 person min.) Food will be dropped off in disposable chafing pans and containers.

Wedding Cakes

Starting at \$3.50 per person with catering service. All of our tiered cakes consist of 4 layers of cake with 3 layers of filling. Kitchen cakes available starting at \$1.75 per person.

Family or Plated Service

Custom priced based on food chosen. Please consult your planner for pricing.

* Based on Market price

Bar Service

Due to licensing regulations all bar service must be provided by our in-house bar staff. The contracting party must be the sole supplier of all alcohol, beer and wine. No “bring your own bottle” parties are allowed. The service price we charge includes all soft drinks, garnishes and cups for a standard bar set up as well as the service of our professionally certified bartenders. Our bartenders comply with all State Liquor Control Commission laws. Identification will be checked to verify ages and we reserve the right to refuse service if necessary. We strongly recommend the bar be opened no sooner than 4:30pm for alcohol. No alcohol is served after 11:30pm.

Skirting Package

Skirting for head table, gift table and cake table.....

Additional lights and tooling.....

Punctuality

It is of the utmost importance that your meal is served without delay to insure you receive the highest quality of food and best service we can provide for you and your guests. Our staff will be ready at the pre-agreed upon time for your event. Consequently, we reserve the right to charge \$75.00 for each half-hour our staff is delayed past the pre-agreed time to serve your meal.

Our staff transfers all left over food to disposable foil pans. Please remember to refrigerate all food as soon as possible after leaving the hall at the end of the evening.

Payment Policy

A deposit of \$300.00 is required to lock in the present prices listed in this brochure. Payment in full is due ten (10) days prior to event. We reserve the right to cancel your event should payment not be received by the date. Guest count may be increased up to 24 hours prior to your event, however not lowered. Children 10 years old and under are charged at half price. Persons 4 years old and under are free.

We accept personal checks, cashier checks or cash payments. Please contact Bella Birches (810)265-3614 to make arrangements for final payment amount.

Caterer's Message

Thank you for inquiring about the catering services available at Our Lady of Lebanon Reception Center regardless of what package you choose, each event is as important to us as it is to you.

If you have any questions regarding menus not listed, appetizers, services or any questions in general please call (810) 265-3614.

Sincerely,

Charity & Garrett Wagner
Caterer

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www.bellabirches.com

www.facebook.com/BellaBirches