



# **McFadden's Restaurant & Saloon**

## **Special Events Catering Menu 2011-2012**

**[www.McFaddensGrandRapids.com](http://www.McFaddensGrandRapids.com)  
BUFFET PACKAGES**

**Package 1**

Choice of One Salad  
Choice of One Entrée served with Choice of Two Sides  
**\$17.00 Per Person**

**Package 2**

Choice of One Salad  
Choice of Two Sides  
Choice of any Two Entrees  
**\$21.00 Per Person**

**Package 3**

Choice of One Salad  
Choice of Two Side Dishes  
Choice of Any Three Entrees  
**\$25.00 Per Person**

**Add an Additional Side for \$3.00 Per Person**  
**Add an Additional Salad for \$2.00 Per Person**

Buffet Choices are shown on the following page.  
All Buffet Packages include Fresh Baked Rosemary Potato Bread  
and Butter, Coffee and Ice Water Service.  
Prices do not represent 18% Gratuity  
and 6% Michigan State Sales Tax.

# McFadden's Buffet Entrees

## **Poultry**

### **Chicken Marsala**

Sautéed Chicken and mushrooms in a rich sweet Marsala wine sauce

### **Artichoke Chicken**

Baked Chicken Breast covered in a rich artichoke and basil cream sauce

### **Chicken Cordon Bleu**

Chicken Breast stuffed with honey ham and Swiss, covered in a Dijon cream sauce

### **Chicken Piccata**

Sauteed chicken cutlets covered with a light lemon caper butter sauce

### **Chipotle Lime Chicken**

Grilled chicken covered in a smoky, honey chipotle lime glaze

## **Pasta**

### **Chicken Pesto Penne**

Grilled Chicken on top of penne pasta, covered in a tangy basil pesto cream sauce, parmesan

### **Irish Beef Stroganoff**

Guinness-braised beef, buttered egg noodles, and a garlic mushroom cream sauce

### **Herb Chicken and Spinach Lasagna**

Layered with ricotta cheese, garlic cream, herb-roasted chicken and baby spinach, finished with reduced balsamic and blistered tomatoes

### **Chicken Farfalle Pasta**

Crispy pancetta, sugar snap peas, roasted red pepper cream sauce and shaved Parmigiano

### **Roasted Vegetable Lasagna**

Roasted seasonal vegetables layered in tender pasta and Italian cheeses, baked and finished with fresh marinara sauce

## **From the Sea**

### **Almond Crusted Tilapia**

Mild, flaky tilapia lightly coated in crushed almonds, and covered with a pesto cream sauce

### **Baked Whitefish Piccata**

Lake Superior whitefish, perfectly seasoned and baked, covered in a light lemon caper butter sauce

### **Grilled Salmon**

Farm-raised Atlantic salmon perfectly grilled with your choice of honey dill glaze, sweet-Chili Glaze, Chipotle Lime, or Plain Grilled with Lemon. (Choose One Style)

### **Seasonal Fresh Fish Selection**

Fresh Seasonal fish prepared to order by our Chef

## **Beef/Pork**

### **Braised Pot Roast**

Served with roasted root vegetables and a burgundy wine sauce

### **McFadden's Tenderloin Tips**

Grilled marinated steak tips served with roasted onion gravy

### **Bone-in Pork Chops**

Sweet tea marinated and grilled, finished with a seasonal fruit chutney

### **BBQ Baby Back Ribs**

Served fall-off-the-bone tender covered in our sweet and tangy sauce

## **Chef-Carved Entrees**

Select an Entrée to be Chef-carved for your guests. Additional Price Per Person will apply.

### **London Broil, \$2.00 Per Guest**

Red wine marinated flank steak served with natural jus.

### **Stuffed Pork Loin \$2.00 Per Guest**

Roasted Pork Loin stuffed with apples, walnuts, and brown sugar

### **Roasted Turkey, \$2.00 Per Guest**

Roasted natural turkey breast served with cranberry orange relish and pan drippings

### **Salmon Wellington, \$4.00 Per Guest**

Atlantic salmon wrapped in a crispy puff pastry with a dill-chardonnay beurre blanc

### **Prime Rib, \$5.00 Per Guest**

Garlic and rosemary crusted, served medium rare with natural jus and horseradish cream

### **Beef Tenderloin, \$8.00 Per Guest**

Grainy mustard and horseradish crusted, served with horseradish cream and natural jus

## **Plated Dinner Packages**

Please choose up to (4) entrees for your Guests to select from.  
Select (1) Starch and (1) Vegetable Side, (all Guests will receive the same two sides.)  
Plated House or Caesar Salad with rosemary potato bread and butter are included.  
(All Guests will receive the same salad.)

` Coffee and Ice Water Service included with all Plated Dinners.

**\*Dietary restrictive menus available upon request.**

### **Poultry**

#### **Chicken Marsala**

Sautéed Chicken and mushrooms in a rich, sweet Marsala wine sauce 17

#### **Chicken Piccata**

Sautéed chicken cutlets served with a light lemon caper butter sauce 17

#### **Chipotle Lime Chicken**

Grilled chicken covered in a smoky, honey chipotle lime glaze 17

#### **Chicken Cordon Bleu**

Large chicken breast stuffed with honey ham and Gruyere, baked, and covered with a grain mustard cream sauce 18

#### **Vermont Chicken**

Large chicken breast stuffed with sharp Vermont cheddar cheese and granny smith apples, finished with a tart cranberry sauce 18

#### **Artichoke Chicken**

Bone-in 8 oz. chicken breast finished with a rich artichoke and fresh basil cream sauce 18

#### **Roasted Turkey**

Herb-roasted and sliced turkey breast finished with a cranberry chutney 17

### **Beef/Pork**

#### **Grilled Flat Iron**

Chili-rubbed and grilled 8 oz. Flat Iron steak with a cilantro lime sauce 19

#### **Soy Ginger Marinated Flank Steak** Asian marinated London broil, grilled and sliced.

Complimented with a orange teriyaki steak sauce 19

#### **Prime Rib**

12oz. Garlic and rosemary encrusted Prime Rib with natural jus and horseradish cream 20

#### **Stuffed Pork Loin**

Roasted Pork Loin stuffed with apples, walnuts, and brown sugar 18

#### **Smothered Sirloin**

Grilled 8 oz. Top Sirloin, served medium, and covered with grilled onions and peppers and topped with hotel butter 18

#### **New York Strip Au Poivre**

Peppercorn crusted 12oz. New York Strip, served medium, finished with cognac sauce 24

#### **Bone-in Pork Chops**

Two 4oz. Sweet tea marinated and grilled, finished with a seasonal fruit chutney 15

#### **Bacon Wrapped Filet Mignon**

Grilled 7oz. Filet Mignon cooked to medium, served with rosemary bourbon jus 25

## **Plated Dinners**

### **From the Sea**

#### **Atlantic Salmon**

8oz. Fillet of Salmon grilled to perfection with your choice of Honey Dill Glaze, Sweet-Chili Glaze, Chipotle Lime, or Plain Grilled with Lemon. (Choose One Style) 18

#### **Grilled Mahi Mahi**

Char-grilled Mahi Mahi fillet topped with a fresh avocado and cantaloupe “pico” 19

#### **Almond Tilapia**

Almond-crusting tilapia finished with a light basil pesto beurre blanc 16

#### **Maple Pecan Trout**

Great Lakes Rainbow Trout covered with a light maple pecan breading, seared and baked to perfection. 17

#### **Whitefish Piccata**

Lake Superior Whitefish perfectly seasoned and baked, covered in a light lemon caper butter 17

### **Pasta**

#### **Blackened Chicken Alfredo**

Blackened Chicken tossed in creamy Alfredo Sauce with penne pasta, roasted broccoli, tomatoes, finished with parmesan and Italian parsley. 16

#### **Herb Chicken and Spinach Lasagna**

Layered with ricotta cheese, garlic cream, herb-roasted chicken and baby spinach, finished with reduced balsamic and blistered tomatoes 16

#### **Chicken Farfalle Pasta**

Crispy pancetta, sugar snap peas, roasted red pepper cream sauce and shaved parmigiano 17

#### **Shrimp Margherita Pasta**

Grilled shrimp layered over penne tossed in tomato pomodoro sauce then topped with fresh basil, mozzarella and balsamic syrup 19

### **Vegetarian**

#### **Roasted Vegetable Lasagna**

Roasted seasonal vegetables layered with tender pasta and Italian cheeses, baked and finished with fresh marinara 15

#### **Caprese Pasta**

Farfalle pasta tossed in pesto cream sauce with fresh mozzarella, oven cured roma tomatoes, basil chiffonade, and reduced balsamic 16

#### **Vegetable Stir Fry**

Stir-fried vegetables (broccoli, carrots, peppers, water chestnuts, and sugar snap peas), over jasmine rice, covered with Thai peanut sauce 15

#### **Stuffed Peppers**

Seasoned rice, black beans, and cheese stuffed bell peppers with a chipotle tomato cream sauce 15

## **Salads and Sides**

House or Classic Caesar Salad and fresh baked rosemary potato bread and butter are included with all Plated Dinners. All Guests will receive the same salad selection.

Additional Per Person charge will apply for all upgraded salad selections.

For Plated Dinners select (1) Starch and (1) Vegetable Side  
(all Guests will receive the same two sides.)

### **Salads**

#### **House Salad**

Mixed Greens, Red Onion, Cucumber, Tomato, and Croutons and choice of dressing

#### **Classic Caesar Salad**

Romaine, Garlic Croutons, House Caesar, Parmesan Cheese

#### **Spinach Salad**

Baby Spinach, Slivered Almonds, Dried Cherries, Manchego Cheese, Sliced Bermuda Onion, Fat Free Raspberry Vinaigrette **\$1.00 per person**

#### **Michigan Salad**

Mixed Greens, Candied Walnuts, Sliced Apples, Bleu Cheese, and Maple Balsamic Vinaigrette **\$1.00 per person**

#### **Classic Chopped Salad**

Chopped Mixed Greens, Bacon, Bleu Cheese Crumbles, Red Onion, Cucumbers, tomatoes, tossed in a White Balsamic Vinaigrette Dressing **\$1.00 per person**

#### **Stacked Caprese**

Fresh Mozzarella, sliced tomato, chiffonade basil, garlic oil, reduced balsamic **\$2.00 per person**

## **Vegetable Selections**

- **Green Bean Amandine**
- **Maple Roasted Carrots**
- **Steamed Broccoli**
- **Roasted Brussels Sprouts**
- **Vegetable Medley**
- **Parmesan Zucchini**
- **Stir Fry Vegetables**
- **Roasted Butternut Squash (Seasonal, Available November-March)**
- **Grilled Asparagus (Seasonal, Available April-October)**

## **Starch Selections**

- **Garlic & Herb Whipped Potatoes**
- **Baked Potato with Sour Cream and Chives**
- **Twice Baked Potato**
- **Three Cheese Baked Macaroni**
- **Honey and Cinnamon Whipped Sweet Potatoes**
- **Tuscan Baby Potatoes**
- **Garlic and Herb Roasted Redskin Potatoes**
- **Exotic Grain and Vegetable**
- **Orzo Toscano**

## **Cold Platters**

\*All Platters are Priced Per Platter

Small platters feed approximately 30 guests, Medium 50 guests, and Large 75 guests

### **Fresh Seasonal Vegetable Crudite**

Served with Ranch Dipping Sauce

Small Platter 40

Medium Platter 60

Large Platter 75

### **Fresh Fruit and Cheese**

Seasonal fruit and an assortment of cheeses served with crisp crackers

Small Platter 60

Medium Platter 90

Large Platter 115

### **Combination Platter**

Fresh seasonal vegetables, ranch, assorted cheeses, crackers and seasonal fruit

Small Platter 90

Medium Platter 130

Large Platter 175

### **Gourmet Cheese and Artisan Bread Display**

Served with four cheeses, assorted artisan breads and sweet and savory butters

Herb Boursin, Michigan Manchego, Iowa Maytag Bleu, and Wisconsin Aged Farmhouse Cheddar

Medium (feeds 50 guests) 150

Large (feeds 75 guests) 200

### **Antipasto Platter**

Assorted sliced Italian meats, roasted peppers, olives, artichokes, and marinated vegetables

Small Platter 50

Medium 85

Large Platter 120

### **Smoked Salmon**

Smoked Atlantic Salmon sliced paper thin and served with red onion, capers, chopped egg, grated horseradish and toast points.

Small Platter 75

Medium 110

Large Platter 150

### **Shrimp Cocktail**

Chilled jumbo shrimp served with house cocktail sauce and lemon.

Small Platter-approx. 50 pieces 110

Medium Platter- approx. 75 pieces 150

Large Platter-approx. 100 pieces 200

A la Carte \$2.25 per piece

### **Marinated Olive Platter**

Kalamata, Spanish, Black, Blue cheese-stuffed, Garlic stuffed

Small 50

Medium 70

Large 90

## **Saloon Style Appetizers**

\*The following items are served Buffet Style and are Priced Per Pan or Half Pan.

### **Jumbo Chicken Wings**

Tossed in Mild, Medium, or Hot Sauce. Served with choice of Ranch or Bleu Cheese Dressing.

Half Pan-approx. 40 pieces 45

Full Pan-approx. 80 pieces 80

### **Traditional Chicken Tenders or Buffalo Style Chicken Tenders**

Hand-battered chicken tenders crispy fried and served with your choice of (2) Dipping Sauces:

Honey Mustard, BBQ Sauce, Bleu Cheese or Ranch Dressing.

Half Pan-approx. 30 pieces 50

Full Pan-approx. 60 pieces 85

### **Meatballs**

(Served one style per pan)

Served BBQ, Swedish Style, or Sweet & Sour.

1/2 Pan-approx. 40 pieces 30

Full Pan-approx. 80 pieces 55

### **Sliders**

(Served one style per pan)

Classic Cheeseburger or BBQ Pulled Pork

Half Pan-approx. 12 Sliders 25

Full Pan-approx. 21 Sliders 35

### **Quesadillas**

Flour Tortilla filled with our blend of Cheddar and Monterey Jack cheese

Served with Sour Cream and Salsa

Half Pan-approx. 20 pieces 20 With Chicken 25

Full Pan-approx. 40 pieces 35 With Chicken 45

### **Fried Provolone Wedges**

Wedges of Provolone cheese fried to a golden brown, served with spicy marinara sauce

1/2 Pan-approx. 25 pieces 35

Full Pan-approx. 50 pieces 60

### **Sweet and Spicy Shrimp**

Served with sweet & spicy Thai sauce

1/2 pan – approx. 100 pieces 60

Full Pan- approx. 200 pieces 110

### **Southwest Chicken Eggrolls**

Served with avocado ranch

1/2 pan – approx. 40 pieces 60

Full pan – approx. 70 pieces 100

### **Buffalo Chicken Wontons**

Served with creamy bleu cheese dressing

1/2 pan – approx. 40 pieces 60

Full pan – approx. 70 pieces 100

### **House made Pizza Rolls**

Served with spicy marinara sauce

1/2 pan – approx. 40 pieces 60

Full pan – approx. 70 pieces 100

## **McFadden's Passed Appetizers**

\*All Passed Appetizers have a minimum order of 50 pieces per item.  
(All items are priced per piece).

### **Warm**

**Mini Crab Cakes with roasted red pepper aioli 2.00**

**Coconut Shrimp with citrus chili sauce 2.00**

**Bacon wrapped Jumbo Shrimp 2.50**

**Sweet Chili-Glazed Chicken Satay 1.50**

**Pot Roast Slider served with horseradish cream and roasted onion demi 2.25**

**Mini grilled cheese sandwiches with white cheddar, tomato, and basil 1.50**

**Loaded Bacon, Cheddar and Chive stuffed baby Potatoes with sour cream 1.50**

**Southwest Chicken Egg Rolls with Avocado Ranch 1.50**

**Vegetarian Spring Rolls with Thai Peanut & Teriyaki 1.50**

**Wild Mushroom and Chevre Tartlets 1.50**

**Skirt steak brochette served with jalapeno lime vinaigrette 2.00**

**Spanakopita served with red bell pepper coulis 1.75**

**Warm Brie and green apple on a crostini 1.50**

**Bacon wrapped fig stuffed with bleu cheese 2.25**

**Assorted Miniature Quiche 1.50 (Minimum 50 pcs. per style)**

Florentine, Spinach and Goat Cheese

Smoked Bacon, Caramelized Onion, and White Cheddar

Broccoli, Chicken and Smoked Cheddar

### **Cold**

**Roasted Wild Mushroom and Goat Cheese Bruschetta 2.00**

**Spicy Tuna Roll with soy ginger dipping sauce 1.75**

**Kalamata Olive tapenade on a roasted garlic crostini 1.25**

**Smoked Salmon on Crostini with Dill Cream Cheese and Capers 1.25**

**Sesame-seared Ahi Tuna on a wonton crisp with seaweed salad and sesame aioli 1.50**

**Tomato Basil Bruschetta with Parmesan and balsamic syrup 1.50**

**Spicy Tuna Tar Tare Cone with wasabi aioli 2.00**

**Salmon Mousse with horseradish cream cheese tartlets 2.00**

**Caprese Skewer with fresh mozzarella, roma tomatoes, basil and balsamic reduction 1.50**

## **McFadden's Appetizer Stations**

All Stations are Priced Per Person and are based on 1 Full Hour of Service, Minimum of 50 Guests

### **Warm**

#### **Build-Your-Own Sticky Chicken Lettuce Wraps 4.00**

Orange-ginger Chicken, Bibb lettuce, Asian slaw, cilantro, green onions

#### **Spinach, and Artichoke Dip 2.50 Add Fresh Crabmeat 3.50**

Crispy pita chips

#### **Buffalo Chicken Dip 3.50**

Crispy pita chips, carrot and celery

#### **Mashed Potato Martini Bar 4.50**

Bacon, shredded cheddar cheese, scallions, broccoli, salsa, sour cream, butter, and grated horseradish, served in a martini glass

#### **Mac and Cheese Martini Bar 4.50**

Our signature three-cheese macaroni

Choice of (2) Proteins: bacon, pulled pork, ham, or chicken,

Choice of (3) Veggies: mushrooms, tomatoes, broccoli, roasted red peppers, or green onions

Panko bread crumbs, served in a martini glass

#### **Assortment of Flat Bread Pizzas 4**

#### **Tequila Lime Chicken or Steak Fajita Station**

Flour tortillas, shredded cheddar cheese, sour cream, salsa, and fresh-cut limes

**3.50 One meat 4.25 Both meats**

#### **Nacho Station**

Seasoned beef, shredded chicken, warm queso cheese, crispy tortilla chips, diced tomatoes, onions, jalapenos, sour cream and salsa

**2.50 One meat 3.00 Both meats**

#### **Chicken & Beef Taco Station**

Seasoned beef, shredded chicken, flour and corn shells, shredded cheese, diced tomatoes, lettuce, onions, sour cream and salsa

**3.00 one meat 3.75 both meats**

#### **Chef Attended Carving Station 6**

Choose one: Smoked Tri-tip, Honey Baked Ham, Roasted Pork Loin,  
or Bourbon Peppercorn Turkey

Mini Potato Rolls and Choice of (3) Sauces:

Whole Grain Mustard, Dijon Mustard, Sweet and Smoky Aioli, Horseradish Cream, Honey BBQ,  
Bourbon Sauce, Cranberry Aioli

### **Cold**

#### **House Salad Station 2.25**

Mixed Greens, shredded cheese, bacon, red onion, cucumbers, tomatoes, croutons with two dressings

#### **Gourmet Salad Station 3.25**

Mixed Greens and Spinach, shredded cheese, bleu cheese crumbles, bacon, chopped egg, red onion, cucumbers, tomatoes, croutons, candied walnuts, and dried cherries with two dressings

#### **Chipotle Lime or Roasted Red Pepper Hummus 1.75**

Crispy pita chips

#### **Caprese Display 3.00**

Fresh Mozzarella, Roma Tomato, Fresh Basil, Roasted Garlic, Balsamic Syrup

## **Plated Desserts**

\*Maximum of (2) Dessert Selections per party. Minimum Dessert Order for 25 guests or more. Regular and Decaf Coffee service is included with any dessert purchase.

### **Nut and Honey 4.50**

Warm local honey and peanut butter bar, topped with vanilla bean ice cream, chocolate ganache

### **Bourbon Pecan Pie 4.50**

Old fashioned pecan pie, chocolate chips, and bourbon

### **Irish Chocolate Martini 4.50**

Bailey's infused chocolate mousse, whipped cream and mint

### **Warm Apple Crisp 5.00**

Brown sugar and cinnamon crumble, vanilla ice cream and caramel sauce

### **Tuxedo Cheesecake 6.00**

Vanilla and dark chocolate swirl cheesecake with chocolate cookie crust, whipped cream

### **Chocolate Spoon Cake 6.50**

A giant mouthful of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake

### **Chef's Choice Dessert 3.00**

Chef's specially selected dessert

## **Dessert Tables**

Minimum Dessert Order for 25 Guests. Priced per person.  
Regular and Decaf Coffee Station is included with any dessert purchase.

### **Assorted Fresh Baked Cookies and Frosted Fudge Brownies 2.25**

#### **Miniature Dessert Bars 5.50**

Rainforest, Blueberry Linz, Raspberry Almond, and Peanut Butter Marble

#### **Miniature Cheesecake Bars 4.75**

White Chocolate Chambord, Gianduja, Cappuccino, and Classic New York

### **Combination of Brownie Bites, Mini Dessert Bars, and Mini Cheesecakes 6**

#### **Assorted Baklava 3.00**

Walnut Baklava, Chocolate Baklava, Chocolate Almond Rolls, & Pecan Tarts

#### **Dessert Shooters 2.00 per shooter**

Oreo Cookie, Strawberry Cheesecake, Lemonberry, and Double Chocolate Mousse

#### **Crème Brulee Station 5.00**

Seasonal custard, hand fired with gourmet toppings

#### **Ice Cream Sundae Station 4.50 (Minimum 50 persons)**

French Vanilla and Chocolate Ice Cream, Chocolate, Caramel, and Strawberry sauces, Chopped Peanuts, Assorted Candies, Whipped Cream and Cherries

#### **Trifle Martini Station 9.50 (Minimum 50 persons)**

Choice of (2) Angel Food Cake, Pound Cake, Banana Bread, Marble Cake and Lady Fingers  
Choice of (2) Lemon Curd, Vanilla Pudding, Chocolate Mousse, White Chocolate Mousse  
Chef's Choice of (2) Seasonal Fresh Fruits  
Choice of (3) Coconut, Pistachios, Almonds, Granola, Chocolate Chips, Caramel, Chocolate

#### **DIY Cheesecake Bar 5.50 (Minimum 50 persons)**

Vanilla Cheesecake Bites, Milk Chocolate Chips, Fresh Strawberries, Crushed Reece's Peanut Butter Cups, Chocolate and Caramel Sauces, and Fresh Whipped Cream