



Catering and Hospitality Information

Welcome!

Thank you for choosing the Grand Rapids Public Museum as the venue for your special event. We appreciate the opportunity to serve you.

The following is intended to provide a representation of our available menu options. We welcome special requests and the opportunity to provide creative and unique dishes, and would be delighted to work with you to provide a customized menu.

Our Hospitality & Convention Services team prides itself on providing a full-service solution for your needs.

If you require assistance in any aspect of your event, just ask! We are here to help. We look forward to working with you.

Hans Dokl
Executive Chef

Jim Ackerman
Catering Manager

Grand Rapids Public Museum
Van Andel Museum Center
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Beverage Selection and Pricing

Call Brands

Smirnoff 80
Beefeater
Canadian Club
Dewars
Jack Daniels
Malibu Rum
Peach Schnapps
Cuervo Gold
Jim Beam
Captain Morgan

Premium Brands

Absolut
Tanqueray
Bacardi 8
Crown Royal
Chivas Regal
Wild Turkey 101
Suaza Conmemorativo
Southern Comfort

Ultra Premium Brands

Grey Goose Vodka
Tanqueray No. 10 Gin
Saint James Extra Old Rum
Pine Creek Whiskey
Johnny Walker Black Label
Marker's Mark VIP Bourbon
McCallan – 15 Year Single Malt
Patron Silver
Remy Martin VSOP

Dessert Beverages

Godiva
Chombord
Lemoncello
Marie Brizard Strawberry
Massenez Crème de Peche
Grand Marnier
Baileys
Kahlua
Di Saronna Amaretto
Crème Brulee Liqueur

House Wine

Chardonnay
Cabernet Sauvignon
Merlot

House Wines are La Terre

Beverages by the Glass

	Sponsored	Cash
Call Brands	\$4.25	\$4.75
Premium Brands	\$5.00	\$5.50
Ultra Premium Brands	\$5.75	\$6.25
Wine	\$3.75	\$4.25
Domestic Beer	\$3.75	\$4.25
Micro-Brews, Premium Domestic Beer and Malt Beverages	\$4.25	\$4.75
Import Beer	\$4.25	\$4.75
Dessert Drinks	\$5.50	\$6.00

Non-Alcoholic Beverage Service

Fruit Punch \$2.00 Per Person
Sparkling Punch \$2.50 Per Person
Bottled Water \$1.25
Flavored Mineral Water \$2.25
Juice \$2.00
Soda \$1.25

Morning Fare

Continental Breakfasts

Donuts and Coffee • \$3.75 per person

Fresh Donut Assortment • Fresh Brewed Colombian Coffee

Eye Opener • \$5.25 per person

Chef's selection of Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns • Assorted Juices • Fresh Brewed Colombian Coffee

Continental Sweeper • \$8.25 per person

Fresh Assorted Bagels and Spreads • Seasonal Fruit Display • Chef's Selection of Pastries, Miniature Muffins, Quick Breads, Danishes and Sticky Buns • Assorted Juices • Fresh Brewed Colombian Coffee

Full Breakfast Buffets

30 Person Minimum

Michigan Barrel Factory Breakfast • \$10.95 per person

Farm Fresh Scrambled Eggs • Hickory Smoked Bacon • Sausage Links • Herbed Potato Pancakes with Sour Cream • Seasonal Fresh Fruit • Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns • Assorted Juices • Fresh Brewed Colombian Coffee

The Newcomers Buffet • \$12.95 per person

French Toast with Real Maple Syrup • Farm Fresh Scrambled Eggs with Herbs & Boursin Cheese • Hickory Smoked Bacon • Sausage Links • Herbed Potato Pancakes with Sour Cream • Seasonal Fresh Fruit • Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns • Assorted Juices • Fresh Brewed Colombian Coffee

The Grand River Awakening • \$15.95 per person

Whole Smoked Atlantic Salmon • Artfully Displayed with Capers, Chopped Tomatoes, Eggs and Red Onion with Horseradish Sauce Bagels and Cream Cheese Spreads • French Toast with Real Maple Syrup • Farm Fresh Scrambled Eggs with Fresh Herbs & Boursin Cheese • Hickory Bacon • Sausage Links • Herbed Potato Pancakes with Sour Cream • Seasonal Fresh Fruit • Chef's Selection of Fresh baked Pastries, Miniature Muffins, Quick Breads, Danishes, or Sticky Buns • Assorted Juices • Fresh Brewed Colombian Coffee

Plated Lunches

Served with Coffee and Your choice of Iced Tea or Lemonade, 30 Person Minimum
Add a Dessert Tray of Gourmet Cookies, Brownies and Dessert Bars • \$2.00 Per Person

Salmon Provencale • \$12.50 per person

Four-ounce Filet of baked Salmon topped with sautéed garlic, tomatoes, Kalamata olives, Chablis and Olive oil served with rice and fresh seasonal vegetable and green salad.

Chicken Piccata • \$11.95 per person

Breast of Chicken seasoned in Egg Batter, Sautéed with fresh Lemon juice, Capers, and White Wine Sauce served with Parsley Buttered Linguini, Brandied carrots and Green Salad.

Wiener Schnitzel • \$12.50 per person

Breaded and Pan-fried Veal Cutlets. Served with Sautéed Sweet Red Cabbage and German Potato Salad.

Lasagna • \$9.95 per person

Choice of Meat or Vegetable Lasagna served with Classic Caesar Salad and warm garlic bread.

Quiche • \$8.95 per person

You create it; we make it! Served with Fresh Fruit and Blueberry Muffin

Individual Salads

Each Served with a Fresh Baked Roll

Fruit de Mare • \$9.95 per person

Marinated Shrimp and Scallops Nestled over a bed of Exotic Greens. Served with Red Wine Vinaigrette Dressing.

Harvest Chicken Salad & Fresh Fruit • \$7.95 per person

Classic Luncheon Salad with a Special Michigan Flavor! Chicken blended with Dried Traverse City Cherries, Granny Smith Apples and Real Mayonnaise. Served with Seasonal Fresh Fruit.

Maytag Blue Cheese Cobb Salad • \$7.95 per person

Romaine lettuce with Maytag Bleu Cheese, Tomatoes, Bacon, hard-boiled eggs, Diced Chicken, onions and walnuts. Served With Tomato-Basil Dressing.

Classic Chicken Caesar Salad • \$7.95 per person

Warm Chicken Breast served on a bed of romaine Lettuce, accompanied with Grape Tomatoes, Kalamata Olives and fresh Grated Parmesan Cheese.

Buffet Lunch

\$9.95 Per Person • 30 Person Minimum
Served with Coffee and choice of Iced Tea or Lemonade

Assorted Premium Sliced Meats
Smoked Turkey • Honey Ham • Roast Beef

Assorted Condiments
Swiss Cheese • Cheddar Cheese • Lettuce, Tomato & Onion • Mayonnaise & Mustard

Breads
Assorted Rolls • Kaisers • White, Wheat & Rye Bread

Salads, choose two
Cole Slaw
Fresh Fruit Salad
Pasta Salad
Tossed Salad
Spinach Salad
Caesar Salad
Potato Salad

Assorted Gourmet Cookie Platter
Chocolate Chunk • White Chocolate Macadamia Nut • Oatmeal Raisin

Snacks and Breaks

Drigg's Diversion • \$4.95 per person
Giant Gourmet Cookies • Individual Bags of Chips & Pretzels • Colombian Coffee • Assorted Canned Sodas • Bottled Water

The Veen Observatory • \$5.95 per person
Triple Chocolate Chunk Brownies • Giant Gourmet Cookies • Individual Bags of Chips & Pretzels
Colombian Coffee • Assorted Canned Sodas • Bottled Water

Lindbergh's Table • \$7.95/person
Fresh Fruit Basket • Snack Size Yogurt • Triple Chocolate Chunk Brownies • Giant Gourmet Cookies • Individual Bags of Chips & Pretzels • Colombian Coffee • Assorted Canned Sodas • Bottled Water

Flavored Coffee Bar • \$2.50/person
Freshly Brewed Colombian and Decaffeinated Colombian Coffee with Flavored Syrups

A la Carte Snack & Beverage Fare

Bottled Water • \$1.50	Potato Chips & Pretzels • \$1.25
Canned Sodas • \$1.50	Individual 4 oz. Yogurt • \$1.75
Assorted Juices • \$1.75	Grand Muffins • \$1.75
Hot Tea • \$1.50	Bagels and Cream Cheese • \$1.75
Gourmet Iced Tea • \$1.50	Granola Snack Bars • \$1.00
Fresh Brewed Colombian Coffee • \$1.50	Snack Mix • \$1.00
Milk – Chocolate or White • \$2.00	Triple Chocolate Chunk Brownies • \$1.75
Giant Gourmet Cookies • \$1.50	Basket of Seasonal Whole Fruit • \$15.00/dozen)

Hors d'oeuvres

Iced White Shrimp • \$2.25/piece

Served with Fresh Lemon and Zesty Cocktail Sauce

Coconut Shrimp • \$2.75/piece

Flash-fried; accompanied by a Piña Colada Dipping Sauce

Caribbean Mussels • \$1.25/piece

Imported from Prince Edward Island, Canada, steamed then chilled and mounted with Pineapple-Mango Chutney

Crab Claws • \$2.75/piece

Served with Lemon and Honey Dijon Mustard Sauce

Oysters on the Half Shell • \$1.75/piece

Chesapeake Bay Blue Point Half Shell Oysters, with Lemon, Cocktail and Tabasco Sauce

Whole Smoked Salmon • \$3.25 per person

Served with Capers, Onion, Egg, Tomatoes and Horseradish Cream Sauce. Minimum 50 people

Marinated Beef Tenderloin • \$12.95/person, 20 guest minimum

Aged Beef Tenderloin marinated in Red Wine, Fresh Garlic, Fresh Basil, Oregano, Thyme & Soy Sauce. Baked Medium-Rare, Chilled, then Thinly Sliced. Served with Fresh Dinner Rolls and Horseradish Cream.

Fresh Seasonal Fruit Display • \$3.50/person

A bright and bountiful display of Fresh Seasonal Fruits

Fresh Fruit Skewers • \$2.00/piece

Ripe and Juicy Pineapple, Strawberries & Melons on bamboo skewers, served with yogurt dip

Miniature Beef Wellingtons • \$2.25/piece

Choice Beef Tenderloin with Mushroom Duxelles wrapped in Puff Pastry, served with Hollandaise Sauce

Escargot Maitre d'hôtel • \$.50/piece

These classic Escargots are smothered with Garlic Herb Butter, served with Toast Squares

Oysters Rockefeller • \$1.95/piece

Fresh Chesapeake Bay Blue Point Oysters topped with Bacon, Spinach, and Hollandaise Sauce

Meat Balls • \$1.25/piece

BBQ, Sweet & Sour or Swedish Style

Honey Stung Chicken Drumettes • \$1.75/piece

Barbecued in Red Hot Sauce (or Plain). Served with Celery Crudités and Bleu Cheese Dressing

Domestic & Imported Cheeses • \$4.25/person

Elegantly displayed on Marble Platters with Gourmet Crackers

Fresh Vegetable Crudités • \$2.25/person

Served with Fresh Dill Sauce

Fresh Vegetable Crudités with Red Pepper Humus and Pita Bread • \$3.25/person
Crisp Garden Vegetables with a Middle Eastern Flair

Dolmades • \$1.25/piece
Savory mixture of Rice, Onions, Currants, Pine Nuts, and Seasonings Wrapped in Marinated Grape Leaves

Miniature Croissants • \$1.75/piece
Choice of Tuna salad, Chicken salad, Crab salad, Shaved Roast Turkey or Honey Ham

Asparagus, Tomato & Onion Bruschetta • \$1.75/Piece
A Delight on slices of Baguette with Fresh Mozzarella

Vegetable Egg Rolls • \$1.50/piece
With Sweet & Sour and Teriyaki Sauce

Stuffed Mushroom Caps • \$2.25/piece
House-Made with Seafood, Sausage or Spinach

Hawaiian Bruschetta • \$1.75/piece
Coconut Crusted Artichoke & Chicken on French Baguette Rounds

Miniature Quiche • \$1.50/piece
Assorted Fillings

Bacon Wrapped Scallops • \$2.00/piece
Served with a Lemon and Caper Beurre Blanc Sauce

Maryland Crab Cakes • \$2.00/piece
Silver Dollar Sized Crab Cakes Served with a Dijon Mustard Sauce

Chicken Satay • \$2.75/piece
Skewered Chicken Tenderloin Served with a Thai Peanut Sauce

Spanakopita • \$1.75/piece
Phyllo with Spinach, Feta Cheese and Egg

Plated Dinners

As you enjoy the Museum's *Collecting A-Z* exhibit, we invite you to sample these offerings inspired by the exhibit

Served with your choice of Salad, Seasonal Fruit Sorbet, Choice of Starch and Vegetable, Freshly Baked Artisan Breads, Butter and Coffee Service

B is for Beef

Beef Wellington • \$25.25/Person

Four-ounce Filet Mignon topped with Mushroom Duxelle and wrapped in Puff Pastry, served with Raspberry Bordelaise

Tournedos Au Poivre • \$36.95/Person

Two four-ounce Medallions of Prime Beef Tenderloin Marinated in Olive Oil and Garlic, Rolled in Rock Salt and Cracked Black Peppercorns, served with Merlot Demi Glaze

Herb & Garlic Crusted Prime Rib • \$25.95/Person

Choice Prime Rib of Beef, Slowly Cooked, Served with Au Jus and Horseradish Sauce

New York Strip Steak "Diane" • \$28.95/Person

New York Strip Steak Grilled to Perfection! Topped with sautéed Sweet Bell peppers, Onions, Mushrooms, and Demi Glaze

C is for Combination Plate

Filet and Lobster • \$42.95/Person

Four-ounce Filet Mignon topped with a Morel Demi Glaze accompanied by a four-ounce Broiled North Atlantic Cold Water Lobster Tail, and Melted Garlic Herb Butter for dipping

Filet & Shrimp • \$35.95/Person

Four-ounce Filet Mignon topped with a Morel Demi Glaze, Nestled with Four Jumbo Shrimp

Filet & Salmon • \$32.95/Person

Four-ounce Filet Mignon topped with a Morel Demi Glaze paired with a four-ounce Almond Crusted Atlantic Salmon Filet

Filet & Chicken • \$30.95/Person

Four-ounce Filet Mignon topped with Morel Demi Glaze accompanied with a Breast of Chicken En Croûte with Béarnaise

Trois Medallions • \$30.95/Person

Three Entrees in One Exquisite Dinner! Beef Tenderloin with a Morel Demi Glaze - Pork Tenderloin with Apple-Cranberry Chutney - Salmon Filet with classic Béarnaise Sauce

F is for Fish

Salmon with Dill Cream Sauce • \$20.95/Person

Six-ounce Salmon Filet with Fresh Dill, Cream and Sherry Wine

Whitefish A la Morel • \$19.95/Person

Boneless, Skinless Whitefish Filet Topped with Morel Mushroom Cream Sauce

Mahi-Mahi Key West • \$20.95/Person
Pineapple and Macadamia Nut Crusted then Oven Roasted

Garlic Herb Tilapia • \$20.95/Person
Seasoned and Grilled to Perfection

P is for Poultry and Pork

Chicken Marsala • \$20.95/Person
Tender Breast of Chicken with a Marsala Wine and Mushroom Sauce

Chicken Piccata • \$20.95/Person
Chicken Breast Seasoned in Egg Batter, Sautéed with Fresh Squeezed Lemon Juice, Capers, and White Wine Sauce

Boursin Mushroom Half Capon • \$20.95/Person
This Plump and Juicy Fowl is stuffed with Mushroom Duxelle, brushed with Olive Oil then rubbed with Sea Salt, Pepper & Rosemary

Chicken Cordon Blue • \$20.95/Person
Roasted Breast of Chicken stuffed with Honey Smoked Ham and Swiss cheese. Served with a Shallot Cream Sauce

Chicken Bolognese • \$20.95/Person
Roasted Breast of Chicken stuffed with Italian Sausage, Mushrooms, Provolone Cheese, Fresh Herbs, Breadcrumbs, and Sherry accompanied by a Marinara Sauce

French Bone-In Pork Rib Chop • \$20.95/Person
Thick and Juicy Grilled Center Cut Pork Rib Chop, Topped with a Herb Garlic Butter

Maple Glazed Pork Loin • \$20.95/Person
Hand Rubbed with Smoked Paprika, Thyme, Sea Salt, and fresh Cracked Pepper

Pork Tenderloin Kabobs • \$24.95/Person
Marinated in Fresh Herbs and Garlic. Skewered with Peppers, Onions, Mushrooms and Tomatoes, then flash Grilled

V is for Vegetarian

Cheese Ravioli Sicilian Style • \$20.95/Person
Pasta Pillows stuffed with Ricotta, Mozzarella and Parmesan Cheeses, Tossed with a Sauce of Portabella Mushrooms, Scallions, Cherry Tomatoes, and Balsamic Vinaigrette. *Pasta Dishes do not Include Starch and Vegetable*

Stuffed Portabella Mushrooms • \$20.95/Person
Roasted Mushroom Cap stuffed with Ratatouille (eggplant, zucchini, garlic, tomatoes, celery, carrots and fresh Herbs sautéed in Olive Oil). Drizzled with a reduction of Balsamic Vinaigrette

Buffet Dinners

\$22.95/person • 100 guest minimum

Includes Freshly Baked Artisan Breads and Coffee Service

Salad • select one

Fresh Garden

With Tomatoes, Cucumbers, Onions and Raspberry Vinaigrette Dressing

Chilled Asparagus

Blanched Asparagus served with Fresh Mozzarella Cheese, Tomato, Red Onion and Raspberry Vinaigrette Dressing

Spinach

Served with Pecans, Strawberries, Mandarin Oranges and Raspberry Vinaigrette Dressing

Bibb Lettuce

Served with Bacon, Walnuts and Ranch Dressing, garnished with an Edible Orchid

Caesar

Classic presentation with Tomato, Black Olives and Croutons. Served with Creamy Caesar Dressing.

Entrees • select two

Chicken Piccata

Apple Cranberry Stuffed Pork Loin

Pork Chops Florentine

Chicken Chasseur

Roast Beef with Demi Glaze

Chicken Cordon Bleu

Lasagna

Broiled Halibut

Salmon Provençale

Three Cheese Manicotti

Baked Stuffed Sole

Cajun Swordfish

Herb & Garlic Crusted Prime Rib*

Rosemary-Zahtar Marinated Leg of Lamb*

Roasted Pork Loin*

Sage Rubbed Turkey Breast*

*Chef Carved ~ extra \$3.00/person

Starches • select two

Oven Roasted Spring Potatoes

Basil Buttered Penne Pasta

Duchess Potatoes

Rice Pilaf

Wild Rice Blend

Twice Baked Potatoes

Roasted Garlic Smashed Potatoes

Fresh Whipped Potatoes

Au Gratin Potatoes

Vegetables • select two

Green Beans Almandine

Amaretto Glazed Sugar Snap Peas

Corn O'Brian

Honey Glazed Carrots

Baked Acorn Squash

Chef's Fresh Seasonal Selection

Food Stations

Guests Move from Table to Table in this Strolling Dinner, Sampling the Food and mingling with Other Guests. At least 3 Food Stations Must be Purchased; They May Not be Purchased Alone or Separately. All Food Station Events Include Crepes Suzette and Coffee Station at no Additional Cost. Minimum 100 guests.

Oktoberfest by Chef Hans • \$9.25/Person

Our House Specialty! Let our Executive Chef provide you with a sampling of tastes from his native Austria. Mahlzeit!

Wiener Schnitzel, Breaded and Pan Fried Veal Cutlets

Sauerbraten, Braised Round of Beef with Burgundy, Red Wine Vinegar, Oranges, Lemons & Vegetables

Rotkraut, Sweet Red Cabbage with Apples and Onions

Spaetzle, Buttered German Drop Pasta.

Knoedels, Traditional German Bread Dumpling

Wild Game Station • \$12.95/Person

Hunters Antipasto Display:

Smoked Wild Boar and Venison Sausages

Salami, Ham, Provolone Cheese

Slow cured Breast of Duck and Pheasant

Marinated Artichoke Hearts and Mushrooms

Fresh Mozzarella

Assorted Olives

Gourmet Crackers and Bagel Chips

Venison Stew, Slow cooked to perfection with fresh Vegetables and Cranberries

Baked Breast of Quail, Stuffed with Pine Nuts and Wild Rice

Wild Mushroom and Sundried Tomato Penne, Buttered and seasoned with Fresh Herbs

Baked Acorn Squash, Brown Sugar and Honey Glazed

Campau Square Fish Market • \$12.50/Person

Coquilles St. Jacques, Sautéed Table Side lanced with Shallot Cream Sauce and served in a Glass on piped Garlic Basil Smashed Potatoes

Crab Cakes Moutard, Mouth Watering Crab Cakes served on a Pool of Dijon Mustard Sauce

Whole Smoked Atlantic Salmon, artfully Displayed Capers, Chopped Tomatoes, Eggs and Red Onion with Horseradish Sauce and Gourmet Crackers

Johann's Carving Station • \$11.95/Person

Select two:

Slow Roasted Prime Rib, Seasoned with Fresh Herbs & Garlic with Au Jus and Horseradish Cream Sauce

Roasted Pork Loin, Seasoned with Paprika and Thyme Served with a Pork Glaze and Apple Salsa

Leg of Lamb, Roasted to Medium Rare. Crusted with Zahtar, Garlic and Olive Oil. Served with Mint Jelly and a Rosemary Sauce

Breast of Turkey, Oven-roasted, Rubbed with Garlic & Sage and Served with Home-style Gravy and Pineapple Chutney

Served With an Assortment of Dinner Rolls

Gourmet Mashed Potato Bar • \$8.50/Person

Mashed Sweet, Garlic and Purple Potatoes. Served in a Glass with an Assortment of Toppings
Homemade Beef, Chicken & Alfredo Sauce • Crumbled Bacon • Sautéed Mushrooms • Broccoli Florets •
Sour Cream • Butter • Olives • Shredded Cheddar • Green Onions • Tri-Colored Peppers

Asian Station • \$9.25/Person

Served in Chinese take-out boxes with Chopsticks!

Chicken Hoison Stir Fry • White Meat Chicken and Crisp Vegetables Tossed with a Chinese Barbecue
Sauce With White Rice and Lo Mein Noodles

Miniature Egg Rolls, Vegetable Egg Rolls served with Sweet and Sour Sauce, Hot Mustard and Soy
Sauce

Fortune Cookies

Pasta Station • \$9.25/Person

Create Your Own Entrée.

Pasta, select two

Fettuccini • Linguine • Angel Hair • Bow-tie • Penne • Rainbow Rotini

Sauces, select two

Alfredo • Marinara • Bolognese • Pesto

Toppings, select six

Mushrooms • Parmesan • Pine nuts • Pepperoni • Chicken • Tomatoes • Roasted Red Peppers • Fresh
Vegetables • Italian Sausage • Kalamata Olives • Green Onions • Artichoke Hearts

Served with Buttered Garlic Breadsticks

La Fiesta Mexicana • \$9.25/Person

Chicken and Beef Fajitas Tossed with Colorful Peppers and Onions, Served with Warm Flour Tortillas,
Tortilla Chips, Guacamole & Black Bean Dip, Black Bean Layered with Salsa, Guacamole and Cheddar
Cheese baked & topped with Pico de Gallo and Mexican Rice

Kabob Station • \$12.95/Person

Tender Morsels of Beef, Chicken and Shrimp Marinated and Skewered with Fresh Zucchini, Mushrooms,
Cherry Tomatoes, and Peppers. Grilled to Perfection and Served with a Variety of Gourmet Dipping
Sauces, including: Ginger, Roast Sesame & Scallions

Raw Bar • \$ Market Price

An Extravagant, Chef-Attended Raw Bar of the Freshest Shellfish and Seafood Complimented by
Gourmet Sauces and Mignonettes, as well as an Assortment of Seafood Salads

Carved Ahi Tuna, Served with Wasabi Cream and Balsamic Teriyaki

Assorted Raw Oysters and Clams, Scallops, Ocean Garden Shrimp, and Caviar

Choice of Salads, select two:

Calamari with Garlic, Olives and Peppers

Asparagus and Crab with Lemon Vinaigrette

Lobster Rilletes and Avocado with Key Lime Aioli

Smoked Shrimp and Curried Rice

Gourmet Pasta Station • \$10.95/Person

Lobster Ravioli with a Provençale Sauce

Vegetable Manicotti with a Roasted Red Pepper Sauce

Spinach Tortellini with Italian Sausage, Eggplant and Basil

Romaine and Arugula Caesar Salad with Shaved Parmesan Curls and Homemade Sautéed Croutons

Served with Crusty Baked Breads and Parmesan Butter

Cajun Creole Station • \$10.95/Person

A Favorite of the Bayou!

Chef Hans's Jambalaya Includes Spicy Andouille Sausage and Crayfish Trout with Roasted Pecan Sauce
Dirty Rice

Red Beans

Sweet and Sour Rutabaga

Miniature Pineapple Corn Muffins

Risotto Bar • \$9.50/Person

Rich, Creamy Risotto Topped Any Way You Want It:

Sautéed Mushrooms • Pesto • Sun-Dried Tomatoes • Shaved Parmesan • Italian Sausage • Tapenade •
Herbed Ricotta • Gorgonzola • Roma Tomatoes • Marinated Artichokes

Wild Mushroom Bar • \$8.50/Person

Grilled Portobello Mushrooms, Chef-Carved and Served with Garlic Toast

Shitake, Porcini and Cremini Mushrooms, Sautéed with Shallots and Served on Grilled Bruschetta

Button Mushrooms, Stuffed with Spicy Italian Sausage

Ceviche Station • \$Market Price

Experience the Exotic Tropical Combination of Flavors found in this Latin-American Old World Favorite

Shrimp Ceviche with Roasted Tomatoes and Onions

Bay Scallop Ceviche with Melon Pearls

Spicy Tuna Ceviche laced with Coconut Milk

Served with Sliced Garlic Herb Baguette and Toasted Tortilla Triangles

Soup Bar • \$7.50/Person

Housemade Curried Crab Soup and Tomato Bisque. Accompanied by Finely Chopped Fresh Chives and
Decadent Crème Fraîche

Served with Baskets of Asiago-Parmesan and Ciabatta Bread

Caesar Salad Station • \$7.50/Person

Start with Romaine Lettuce and Choose Your Accompaniments:

Black Olives • Housemade Croutons • Tomatoes • Parmesan Cheese • Anchovies • Grilled Chicken

Breast • Homemade Creamy Caesar Dressing

Tribes of the Buffalo: A Native American Experience • \$7.50/Person

Miniature Navajo Tacos

Buffalo Chili on Native American Fry Bread Topped with Tomato, Green Onion,

Cilantro, Sour Cream and Cheese

Venetian Holiday • \$7.50/Person

Antipasto Display:

Assorted Olives, Italian Peppers, Fresh Mozzarella, Marinated Mushrooms, Artichoke Hearts,
Provolone, Ham, Salami with Gourmet Crackers and Bagel Chips

Vegetable Crudites:

Fresh Veggies with Red Pepper Humus and Pita Bread

Dolmades, Savory mixture of Rice, Onions, Currants, Pine Nuts and Seasonings wrapped in marinated
Grape Leaves.

Desserts & Sweets

Served with fresh brewed regular and decaffeinated Colombian coffee.

The Chocolate Fountain • \$540 Plus \$4.95/Person

Decadent chocolate cascades down the fountain. Choice of milk, dark or white chocolate and accompaniments.

Accompaniments: Fresh Strawberries • Pineapple • Dried Apricots • Pirouette Cookies • Marshmallows • Caramels • Coconut Macarons • Pretzels

Roger B. Chaffee Confections • \$11.50/Person

Chocolate Dipped Strawberries • Gourmet Cookies • Triple Chocolate Chunk Brownies • Apple and Cherry Strudel • Assorted Tortes • Baklava • New York Style Cheese Cakes

Strawberry Short Cake Bar • \$6.25/Person

Make Your Own Strawberry Short Cake with Fresh Strawberries, Whipped Cream and Biscuits.

Grand Rapids Railroad Connection • \$9.50/Person

Assorted Tortes and Cheese Cakes

Voigt House Ice Cream Social • \$6.25/Person

We start with Rich Vanilla Ice Cream and you make your own Sundae!

Toppings: Hot Fudge • Caramel • Strawberries • M & M's • Chopped Nuts • Whipped Cream • Maraschino Cherries.

Plated Desserts • \$4.95/Person

New York Style Cheese Cake • Tiramisu • Chocolate Seduction • Strawberry La Bamba • Berry Flan • Ask about our Chef's Latest Creations!

Crepes Suzette • \$5.25/Person

This illustrious dessert consists of an orange-butter sauce in which Crepes are warmed, then doused with Grand Marnier and dusted with light powdered sugar. C'est Magnifique!

Herpolsheimer Sampler • \$5.95/Person

Chef's Choice of Miniature Sweets and Pastries

The Standards • \$2.00/Piece

Giant Gourmet Cookies • Triple Chocolate Chunk Brownies • Assorted Dessert Bars

Mousse • \$3.50/Person

Chocolate Chambord • Strawberry • Pumpkin. Topped with Whipped Chantilly and Fresh Berries.

Chocolate Covered Strawberries • \$17.00/Dozen

Event Enhancements

Cake Service Fee • \$1.25/Person

Entrée Choice Fee • \$2.50/Person

Floral & Centerpieces • Ask for a Custom Quote; we can accommodate any budget

Custom Menus • \$1.50 Each

Specialty Linens • Ask for a Custom Quote

Ice Sculptures • Anything is Possible

MUSEUM MISSION STATEMENT

The Grand Rapids Public Museum is a collector of treasures, a motivator and resource for life-long learning, and a community partner in the pursuit of insight and understanding.

GENERAL GUIDELINES

- ◆ Renting Rooms in the facility, for a private function, does not secure exclusive use of the facility; only the space rented.
- ◆ Activities shall not interfere with normal public operation of the Museum and must be consistent with the public perception of the Museum as an educational and cultural institution. Functions must not compromise the Museum's mandate to care for and preserve its collections.
- ◆ Museum exhibitions, collections and furnishings may not be altered or removed. Exhibitions are subject to change without notice. The Van Andel Museum Center may not be used for political rallies or demonstrations without the expressed prior written consent.
- ◆ The Public Museum cannot be responsible to Hospitality & Convention Services Clients regarding when or what Holiday Decorations will be in place between November 1st and Thanksgiving. The decorations are extensive, impressive and take a few weeks to be installed. We regret that no promises or agreements can be made with any client regarding decorations before Thanksgiving.
- ◆ The Van Andel Museum Center is a smoke-free environment.
- ◆ The Museum reserves the right to waive or modify the stated guidelines.
- ◆ All prices are subject to change.
- ◆ Events scheduled during Holiday weekends are subject to an additional \$500.00 charge.
- ◆ All proceeds benefit and support the programs and activities of The Public Museum.

RESERVATIONS

All Reservations must be coordinated through the Hospitality & Convention Services Office of the Public Museum during regular office hours. Please call 616.456.3589 for availability. A single contact person must be designated in all matters regarding event arrangements. The designee indicated on the signed agreement will only make changes to the event.

EVENT DEPOSITS AND PAYMENT

A 50% deposit is required to confirm a reservation. Events during the month of December require a 100% non-refundable deposit to confirm. Due to increased credit card expenses, all credit card purchases (for facility rentals, catering and beverage services) will be subject to a 2.5% service charge.

CANCELLATION POLICY

Should a cancellation occur 120 days or more prior to the scheduled event, 50% of the total deposit paid will be refunded. If the cancellation occurs less than 120 days prior to the scheduled event, the deposit cannot be refunded. There will be no deposits refunded on cancellations during the month of December.

INSURANCE

The individual, group or organization seeking use of the Van Andel Museum Center, must provide a **Certificate of Insurance for \$1 million of general liability per agreement, with the Public Museum of West Michigan and the City of Grand Rapids** named as additional insured.

FOOD SERVICE

Beginning January 1, 2008, the Public Museum will be the Exclusive Caterer at the Van Andel Museum Center. All events are expected to purchase food when renting the Van Andel Museum Center. The Museum's Catering Manager can be reached by phone at 616.456.3532. Should a client have no food service or have donated food service, there will be a minimum \$500.00 catering royalty charge. Proms booked on Saturday evenings must include dinner service.

BEVERAGE SERVICE

Beverage service must be provided through the Museum's Beverage Services and served in accordance with City and State liquor licensing regulations. These include cash and sponsored bars, champagne toasts, wine service with dinner, both alcoholic and non-alcoholic punch and sodas. To assist you in your beverage planning contact the Museum Beverage Manager at 616.456.3528. Food and beverages are permitted in all pre-approved areas only and may not be removed from the premises. All food and beverage sales are subject to State sales tax and selected caterer's service fees. All bars are to close one half-hour prior to the end of the event.

COAT CHECK

Coat check service is available through the Hospitality & Convention Services office for the convenience of your guests. Charge for coat check is \$1.50 per guest, with a minimum charge of \$300, and includes staffing for one half-hour before and after the contracted event time and all necessary equipment.

SET-UP & DELIVERY

Evening events may begin at 6:00pm. Set-up for evening events may begin at Museum closing time, 5:00pm. Set-up and start times for daytime events are available at 7:00am. Same day setup and tear down of event is required. All deliveries and event personnel must enter through the Museum's security office/loading dock, located on Front Street. The Museum is not responsible for items left overnight.

OUTSIDE SERVICES

All entertainment, musicians, photographers and rental equipment (i.e. tents, chairs, and piano) must be cleared through the Hospitality & Convention Services Office. Quad Speakers or Systems that need to be wired across the dance floor will not be allowed in the Museum. The individual, group or organization seeking use of the Public Museum assumes liability for damage to the Museum and exhibits by the lessee's contractors, if any, such as florists, musicians, rental companies, etc. who are hired by the lessee to provide services. All promotional copy, guest invitation and printed materials must be submitted to the Hospitality & Convention Services Manager for approval prior to printing.

DECORATIONS

Decorations and specialty lighting must be coordinated with the Hospitality & Convention Services Office. Votive and hurricane enclosed candles are permitted for tabletops, but are not permitted in exhibit areas. No glitter, confetti, bubbles, helium-inflated balloons or live animals (goldfish, etc.) are permitted in the Museum. Clean up and tear down of decorations must be completed within one half hour after your event's scheduled ending time or you will be charged an additional \$500.00 staffing fee. Should Hospitality & Convention Services staff be required to assist set up or tear down, a fee of \$25.00 per hour will be charged.

MISCELLANEOUS

- ◆ If you are pursuing media coverage for your event, please notify the Hospitality & Convention Services Manager at 616.929.1705.
- ◆ The Museum is not responsible for any damage incurred while riding the carousel. The carousel is an actual amusement park ride and does have moving parts that contain grease, which may cause damage to clothing.

BEVERAGE SERVICES

- ◆ Our Beverage Service Coordinator would be happy to assist you in your selection of alcoholic or nonalcoholic beverages. Please contact her at 616.929.1733.
- ◆ The Public Museum must provide all Alcoholic Beverages.
- ◆ All Beverage selections must be finalized at least 30 days prior to the event date.
- ◆ The Beverage Service Agreement requires a deposit of \$500. **The Beverage Service Deposit is nonrefundable.**
- ◆ A Guaranteed Number of Guests must be made at least ten (10) days before your event. This number cannot be reduced. We are not responsible for beverage services over the Guaranteed Number of Guests. If no final number is given, you will be charged for the original number indicated on the Beverage Service Agreement.
- ◆ A service charge of twenty-one percent (21%) will be applied to all beverages. A charge of six-percent (6%) State of Michigan Sales Tax will be applied to all beverages, service charges and rentals.
- ◆ **Payment in Full must be made at the time of the Guaranteed Number** according to the Beverage Service Coordinator's best Estimate. Actual charges that are greater than the estimated amount will be invoiced within 7 days, with payment due in 30 days. If actual charges are less than the estimated amount, a refund check will be issued and mailed within four to six weeks.
- ◆ Due to increased credit card expenses, all credit card purchases will be subject to a 2.5% service charge.
- ◆ Museum Staff will deny alcoholic beverage service to anyone at anytime if it appears that guest is intoxicated.
- ◆ A valid Drivers License or State Identification is required of ALL GUESTS who request alcohol, as proof that a guest is of the legal drinking age in Michigan, twenty-one (21) years old. Alcoholic Beverage Services will be refused to any guest who is unable or unwilling to provide such proof of age.
- ◆ Museum Staff has the sole right to make decisions regarding service of alcoholic beverages without client recourse.
- ◆ Beverage service will commence at the begin time stated on the Facility Use Rental Agreement and will end ½ hour before the listed ending time.
- ◆ If you do not want a fully sponsored bar, drink tickets are available for your convenience. You may also choose a "cash bar" where your guests pay for their own drinks at the time of consumption. If your beverage purchases total less than \$500, a \$150.00 low bar fee will be added.
- ◆ All clients MUST provide a complimentary non-alcoholic beverage during cash bar services; such as bottled water, soda, juice and/or punch service – in addition to coffee and water service at the guest tables.
- ◆ All proceeds benefit and support the programs and activities of the Public Museum.

Catering Policies

1. Published prices are subject to change without notice until a Catering Agreement is made.
2. Catering Menu Prices include in-house China, Glassware, Silverware, Standard Linen and Skirting for food stations and guest tables.
3. All menu selections must be finalized at least 30 days prior to the event date.
4. There is a \$1.25 per person service fee for all desserts/sweets brought in to the Van Andel Museum Center that the Museum Catering does not supply. If you would like your guests to choose their entrée, a \$2.50 Entrée Choice Option will be added per person.

5. The Catering Agreement requires a deposit of \$500. No Catering Agreement can be made until the Facility Use Rental Agreement has been signed and the rental deposit has been paid. The Catering Deposit is non-refundable.
6. A Guaranteed Number of Guests must be made at least ten (10) days before your event. Payment in Full must be made at the time of the Guaranteed Number. This number cannot be reduced. We are not responsible for food or services over the Guaranteed Number of Guests. If no final number is given, you will be charged for the original number indicated on the Catering Agreement.
7. All events are subject to a 100-person minimum. If minimum number is not met, client will be expected to pay menu price for 100 guests.
8. A service charge of twenty-one percent (21%) will be applied to all food services. A charge of six percent (6%) State of Michigan Sales Tax will be applied to all food, services and rentals.
9. Due to increased credit card expenses, credit card purchases will be subject to a 2.5% service charge.
10. Kent County Health Department Regulations do not allow any food or beverages from an event to be taken off the premises.
11. The Museum cannot be responsible for the quality or temperature of food due to client delays.
12. The Public Museum is happy to provide a food tasting for your upcoming wedding reception. The tasting is limited to four guests. Additional guests are welcome, but are subject to a \$30.00 per person fee, plus 21% service fee and 6% sales tax. Please contact the Catering Manager for specific food tasting times.

All Proceeds Benefit and Support the Programs and Activities of the Grand Rapids Public Museum.