



VENUE

— 1230 —

CATERING MENU

VENUE 1230
1230 N. MICHIGAN AVE HASTINGS, MI 49058
616-291-7488

Appetizer Selections

PRICED PER PERSON

HOT

- BACON DIP** \$4
SMOKED BACON, SPINACH, ARTICHOKE, HERBS AND 3 CHEESE BLEND
- ITALIAN FLAT BREAD** (VG) \$4
GARLIC OIL, FRESH MOZZARELLA, PARMESAN, ROASTED TOMATO AND FRESH BASIL
- STUFFED JALAPEÑO HALVES** (GF) \$4
FRESH JALAPEÑO, CREAM CHEESE, SMOKED BACON AND PEPPER JAM
- PRETZEL BITES** (VG) \$4
SOFT BAVARIAN PRETZEL, SERVED WITH CRAFT BEER CHEESE, SPICY DIJON MUSTARD AND QUESO BLANCO
- SAUSAGE ROLL** \$4
FRESH GROUND ITALIAN SAUSAGE WRAPPED IN FLAKY PASTRY CRUSTS, SERVED WITH TOMATO SAUCE

COLD

- FRESH FRUIT** (GF) (VG) \$4
ASSORTMENT OF FRESH PINEAPPLE, MELON, BERRIES AND FRESH CITRUS
- CHEESE AND CRACKERS** (GF) (VG) \$4
ASSORTMENT OF AGED CHEESE: CHEDDAR, SMOKED GOUDA AND PEPPER JACK
- RIBEYE CROSTINI** \$4
THIN SLICED RIBEYE, BOURSIN CHEESE, HORSE RADISH CREAM SAUCE AND FRESH CUCUMBER SALSA
- VEGGIES AND DIP** (GF) (VG) \$4
CARROTS, CELERY, TOMATO, BROCCOLI, CAULIFLOWER AND VEGETABLE DIP
- MELON PROSCIUTTO SKEWER** (GF) \$4
CANTALOUPE, HONEY DEW, MOZZARELLA, PROSCIUTTO AND FRESH BASIL. TOPPED WITH A DRIZZLE OF BALSAMIC REDUCTION

HOT

- CHICKEN WINGS** (GF) (DF) \$6
TRADITIONAL BONE-IN WINGS, SERVED WITH SIGNATURE WING SAUCES: CHERRY BBQ, CHIPOTLE HONEY, CLASSIC BUFFALO
- CUBAN SLIDERS** \$6
SLOW ROASTED PORK, SMOKED HAM, DIJON MUSTARD, SWISS CHEESE AND SLICED PICKLES, SERVED ON TOASTED BAQUETTE.
- SMASH BURGERS** \$6
ANGUS BEEF, GOUDA CHEESE, SAUTÉED ONIONS AND BACON AIOLI, SERVED ON BRIOCHE BUN
- MARYLAND CRAB DIP** (GF) \$6
LUMP CRAB MEAT, CREAM CHEESE, CHEDDAR CHEESE, LEMON JUICE, ROASTED GARLIC, ROASTED RED PEPPERS AND FRESH PARSLEY

COLD

- SMOKED SALMON** (GF) \$6
LEMON, HARD BOILED EGGS, RED ONION, CAPERS, DILL, CREAM CHEESE AND ASSORTED CRACKERS
- CHARCUTERIE** \$6
ARTISAN CHEESES IMPORTED MEATS, ASSORTED CRACKERS AND BREADS, OLIVES, BERRIES, NUTS, DRIED FRUITS AND SPREADS
- ANTIPASTO** (GF) (VG) \$6
CURED MEATS, OLIVES, PEPPERONCINI, ARTICHOKE HEARTS, MOZZARELLA AND PICKLED VEGETABLES
- JUMBO SHRIMP** (GF) (DF) \$6
MARINATED IN OLIVE OIL, HERBS, GARLIC, LEMON JUICE, HONEY AND DIJON. GRILLED AND SERVED CHILLED WITH OUR HOUSE-MADE COCKTAIL SAUCE AND FRESH LEMONS

(GF) GLUTEN FREE

(VG) VEGETARIAN

(DF) DAIRY FREE

(GF) GLUTEN FREE OPTION

Gluten Sensitivity Notice

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Food Safety Advisory

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ASK ABOUT ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.

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Sandwich Platters

INCLUDES CHOICE OF SANDWICH/WRAP, CHIPS AND CHOICE OF SOUP OR SALAD.

SANDWICHES

*  AVAILABLE UPON REQUEST

CUBANO

SLOW ROASTED PORK, SMOKED HAM, DIJON MUSTARD, SWISS CHEESE AND SLICED PICKLES

PORTO

WILD MUSHROOM MEDLEY, RED PEPPER, ONIONS, SPINACH, BALSAMIC DRIZZLE AND SWISS CHEESE

CHICKEN MELT

GRILLED CHICKEN, SWISS CHEESE, BACON, LETTUCE, TOMATO AND ROASTED RED PEPPER RANCH

PHILLY

SLICED RIBEYE, ONION, RED PEPPER, MUSHROOM, HORSERADISH CREAM SAUCE AND PEPPER JACK CHEESE

CHICKEN SALAD

GRILLED CHICKEN, PESTO AIOLI, RED GRAPES AND ALMONDS

PRICED PER PERSON

\$15

\$15

\$15

\$15

\$15

WRAPS

*  AVAILABLE UPON REQUEST

CHICKEN CEASAR

GRILLED CHICKEN, ROMAINE, SHAVED PARMESAN, FRESH TOMATO, KALAMATA OLIVES, CEASAR DRESSING

BUFFALO

GRILLED CHICKEN, BUFFALO SAUCE, ROMAINE, FRESH TOMATO AND MONTEREY JACK

TBR

SMOKED TURKEY, LETTUCE, FRESH TOMATO, BACON, RANCH DRESSING AND GOUDA CHEESE

ITALIAN

HAM, SALAMI, PEPPERONI, TOMATO, SPINACH, PEPPERONCINI, GREEK VINAIGRETTE AND SWISS CHEESE

SOUTHWESTERN

GRILLED CHICKEN, CORN SALSA, RED PEPPERS, ROMAINE LETTUCE AND MONTEREY JACK CHEESE

\$15

\$15

\$15

\$15

\$15

Deli Platters

INCLUDES CHIPS, CHOICE OF SOUP OR SALAD AND FRESH BAKED CHOCOLATE CHIP COOKIE

PRICED PER PERSON

*  AVAILABLE UPON REQUEST

BREAD

SOUSDOUGH - MULTIGRAIN

CHEESE

SWISS - CHEDDAR - GOUDA

MEAT

SMOKED TURKEY - HONEY HAM

VEG

LETTUCE - TOMATO - PICKLE - ONION


CONDIMENT

DIJON MUSTARD - GARLIC AIOLI

\$15

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Fajitas

INCLUDES BLACK BEANS, SPANISH RICE, TORTILLA CHIPS AND FRESH SALSA.

PRICED PER PERSON

TORTILLA FLOUR	
CHEESE COJITA - MONTEREY JACK	
MEAT GRILLED STEAK - TIGER SHRIMP	
VEG LETTUCE - TOMATO - PEPPERS - ONION	
CONDIMENT FRESH SALSA - SOUR CREAM - LIME CREMA	
	\$21

AVAILABLE UPON REQUEST



Tacos

INCLUDES BLACK BEANS, SPANISH RICE, TORTILLA CHIPS AND FRESH SALSA.

PRICED PER PERSON

TORTILLA FLOUR	
CHEESE MONTEREY JACK	
MEAT GROUND BEEF - SHREDDED CHICKEN	
VEG LETTUCE - TOMATO - RED ONION - JALAPEÑO	
CONDIMENT FRESH SALSA - SOUR CREAM	
	\$16

AVAILABLE UPON REQUEST



GLUTEN FREE OPTION



VEGETARIAN OPTION



VEGAN OPTION

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Entree Selection

INCLUDES ONE PROTEIN, POTATO, VEGETABLE, SALAD, DRESSING, ASSORTED ROLLS AND BUTTER.
(EACH ADDITIONAL PROTEIN CHOICE IS \$6.00)

PRICED PER PERSON



BEEF

- FIRE ROASTED**  **\$26**
GRILLED TRI TIP SIRLOIN, TOPPED WITH
WHISKEY PEPPERCORN SAUCE
- SLICED BEEF**  **\$26**
GRILLED TRI TIP SIRLOIN, TOPPED WITH WILD
MUSHROOM CABERNET DEMI SAUCE
- SHORT RIB**  **\$26**
SLOW ROASTED BEEF SHORT RIBS, TOPPED WITH
RED ONION, WILD MUSHROOMS AND DEMI-GLACE

PORK

- TENDERLOIN**  **\$24**
BACON WRAPPED PORK TENDERLOIN,
TOPPED WITH FRESH APPLES, SAGE AND A
CHARDONNAY BUTTER SAUCE
- CHOP**   **\$24**
THICK CUT, BBQ RUBBED, GRILLED TO
PERFECTION, TOPPED WITH APPLE CHERRY
CHUTNEY
- BELLY**   **\$24**
SMOKED MAPLE GLAZED PORK BELLY
BURNT ENDS, TOPPED WITH BOURBON
BBQ SAUCE

PASTA

- ALFREDO**  **\$20**
TRI-COLORED FETTUCCHINE PASTA AND FRESH
ASPARAGUS, TOSSED IN A ROASTED GARLIC
CREAM SAUCE, TOPPED WITH
SHAVED PARMESAN
- PRIMAVERA**  **\$20**
CAVATAPPI PASTA WITH SEASONAL
VEGETABLES TOSSED IN A TOMATO CREAM
SAUCE, TOPPED WITH SHAVED PARMESAN

CHICKEN

- CAPRESE**  **\$22**
ROASTED CHICKEN BREAST, FRESH MOZZARELLA,
BASIL, TOMATO SAUCE, SHAVED PARMESAN
- SMOTHERED**  **\$22**
GRILLED CHICKEN BREAST, CHERRY BBQ SAUCE,
SMOKED BACON, WILD MUSHROOMS, CHEDDAR
AND MOZZARELLA CHEESE
- FLORENTINE**  **\$22**
GRILLED CHICKEN BREAST, TOPPED WITH
SUN-DRIED TOMATO, BABY SPINACH AND
ROASTED GARLIC CREAM SAUCE

FISH


- MAHI MAHI**  **\$26**
FRESH MAHI FILLET PAN SEARED AND TOPPED
WITH LEMON GARLIC CREAM SAUCE
- BLUE GILL**   **\$26**
MICHIGAN BLUE GILL, LIGHTLY BREADED AND
FRIED UNTIL GOLDEN BROWN. SERVED WITH
FRESH LEMON AND DILL REMOULADE
- SALMON**   **\$26**
GRILLED SOCKEYE SALMON, TOPPED WITH
PINEAPPLE SALSA AND A DRIZZLE OF
CHIPOTLE HONEY SAUCE

KIDS OPTIONS

- MAC & CHEESE**  **\$10**
3 CHEESE ROASTED GARLIC CREAM SAUCE,
TOPPED WITH SHAVED PARMESAN
- CHEESEBURGER SLIDERS** **\$10**
CHEDDAR CHEESE AND SERVED WITH FRENCH
FRIES
- CHICKEN TENDERS**  **\$10**
HAND BREADED AND SERVED WITH FRENCH
FRIES

 GLUTEN FREE

 VEGETARIAN

 DAIRY FREE

 GLUTEN FREE OPTION

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Side Dish Selections

VEGETABLE

GREEN BEAN GF VG DF V

FIRE ROASTED, OLIVE OIL, GARLIC AND FRESH HERBS

CARROTS GF VG

HAND-CUT CARROTS WITH MAPLE SYRUP, BROWN SUGAR, BUTTER AND CINNAMON

BRUSSEL GF VG DF V

FIRE ROASTED, SWEET ONION AND BALSAMIC REDUCTION

MEXICAN STREET CORN GF VG

OFF THE COB WITH CILANTRO, LIME AND CRUMBLD QUESO FRESCO

SOUP

BROCCOLI CHEDDAR VG

RICH, CREAMY AND FILLED WITH BROCCOLI, SHARP CHEDDAR CHEESE, ROASTED GARLIC AND FRESH HERBS

POTATO BACON

LOADED WITH YUKON GOLD POTATOES, BACON, CHEDDAR CHEESE AND ROASTED GARLIC. TOPPED WITH SCALLIONS.

ZUPPA TOSCANA GF

SPICY ITALIAN SAUSAGE, POTATO, SWEET ONION, FRESH KALE

CHICKEN TORTILLA GF

GRILLED CHICKEN, ONION, JALAPEÑO, BLACK BEAN AND ROASTED CORN

RICE

VEGETABLE PILAF GF VG

JASMINE RICE, PEPPERS, ONIONS, CELERY AND FRESH HERBS

GARLIC BASMATI GF VG

BASMATI RICE, ROASTED GARLIC, CLARIFIED BUTTER, FRESH PARSLEY

POTATO

MASHED GF VG

YUKON GOLD, FRESH HERBS, BUTTER, SOUR CREAM AND ROASTED GARLIC

AU GRATIN VG

THINLY SLICED AND LAYERED WITH CHEDDAR BECHAMEL

BAKED GF VG

FIRE ROASTED AND PARMESAN CRUSTED BABY BAKERS

ROASTED GF VG DF V

1/4 CUT RED SKIN-POTATO, FRESH HERBS, DIJON AND FRESH DILL

SALAD

HOUSE GF VG

MIXED FIELD GREENS, GRAPE TOMATO, RED ONION, TOASTED ALMONDS, DRIED CHERRIES AND PARMESAN CHEESE

GREEK GF VG

ROMAINE LETTUCE, KALAMATA OLIVES, GRAPE TOMATO, CUCUMBER, RED ONION, FETA CHEESE

CAESAR VG

ROMAINE LETTUCE, KALAMATA OLIVES, GRAPE TOMATO, PARMESAN, TOASTED CROUTONS

WILD BERRY GF VG

FRESH STRAWBERRY, BLUEBERRY, RED ONION, CANDIED PECANS, FETA CHEESE

AVAILABLE UPON REQUEST



GF GLUTEN FREE

VG VEGETARIAN

DF DAIRY FREE

V VEGAN

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BBQ Selections

INCLUDES OUR JALAPEÑO CORN BREAD, SIGNATURE BBQ SAUCES AND CHOICE OF 2 SIDES

PRICED PER PERSON

PROTEIN

- PULLED PORK**  

SLOW ROASTED PORK SHOULDER UNTIL FALLING OFF THE BONE TENDER. SERVED WITH MUSTARD BBQ SAUCE
- BRISKET**  

DRY RUBBED AND SLOW SMOKED BEEF BRISKET, SERVED WITH HORSERADISH CREAM SAUCE
- CHICKEN**  

TENDER CHICKEN THIGHS AND DRUMSTICKS GLAZED WITH TRAVERSE CITY CHERRY BBQ SAUCE
- PULLED CHICKEN**  

SMOKED CHICKEN THIGHS, SOUTHERN STYLE SEASONING AND BOURBON BBQ SAUCE

SIDES

- COLESLAW**  

CABBAGE, CARROTS AND HOUSE CHIPOTLE DRESSING
- BAKED BEANS**  

NAVY BEANS, BACON, BOURBON, BROWN SUGAR AND ROASTED GARLIC
- POTATO SALAD** 

REDSKIN POTATO, CELERY, EGGS, MAYO, DIJON, ROASTED GARLIC, BACON, CHIVES
- MAC & CHEESE**

3 CHEESE BLEND, SMOKED BACON, SPINACH, TOMATO AND GARLIC PARMESAN CHEESE SAUCE WITH TOASTED BREADCRUMBS

Late Night Appetizers

PRICED PER PERSON
\$5

FRENCH FRY BAR

SKIN ON FRENCH FRIES, FRIED UNTIL GOLDEN BROWN AND SERVED WITH OUR SIGNATURE SAUCES: SPICY MAYO, BLACK GARLIC MAYO, QUESO CHEESE, HONEY DIJON, CLASSIC RANCH, FIRE-ROASTED TOMATO KETCHUP

CHILI DOG


ALL BEEF HOTDOG, CHILI CON CARNE, MONTEREY JACK CHEESE, RED ONIONS, DIJON MUSTARD, YELLOW MUSTARD AND HONEY MUSTARD



PIZZA



ASSORTED HOMEMADE PIZZAS, ALL THE CLASSICS AND A FEW NEW TWISTS


CHIPS

HOUSE MADE TORTILLA CHIPS, QUESO, PICO DE GALLO, CORN SALSA, PINEAPPLE SALSA

-  GLUTEN FREE

 GLUTEN FREE OPTION
-  VEGETARIAN

 VEGETARIAN OPTION
-  DAIRY FREE

 DAIRY FREE OPTION

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Dessert Selections

PRICED PER PERSON

BISTRO COLLECTION

RED VELVET 	\$5
TOPPED WITH RICH CREAM CHEESE MOUSSE, WHIPPED CREAM AND RED VELVET CAKE CRUMBS	
TIRAMISU 	\$5
ESPRESSO-FLAVORED MASCARPONE MOUSSE, WHIPPED CREAM AND A DUSTING OF COCOA	
PEANUT BUTTER 	\$5
LAYERED WITH PEANUT BUTTER MOUSSE, CHOCOLATE, GANACHE AND CRUSHED PEANUT BUTTER CUPS	
CHEESECAKE 	\$5
RICH, CREAMY, MELT IN YOUR MOUTH VANILLA BEAN CHEESECAKE ON A GRAHAM CRACKER CRUST	

CAKE CREATIONS

LEMON MOUSSE 	\$5
LAYERS OF VANILLA SHORTCAKE, FRESH WHIPPED CREAM AND TART LEMON CURDS	
STRAWBERRY 	\$5
LAYERS OF VANILLA SHORTCAKE, WHIPPED CREAM AND FRESH STRAWBERRY PRESERVES	
CHOCOLATE TRUFFLE BOMB 	\$5
LAYERS OF MOIST CHOCOLATE CAKE, CHOCOLATE FUDGE AND CHOCOLATE BUTTERCREAM FROSTING	
SWEETS VARIETY	\$5
ASSORTED COOKIES, CAKE POPS AND DESSERT BARS	

AVAILABLE UPON REQUEST



Breakfast and Beyond

PRICED PER PERSON

BREAKFAST

CONTINENTAL	\$10
MUFFINS, DANISHES, BAGELS, CREAM CHEESE, JAM, FRESH FRUIT, OJ, COFFEE	
PARFAIT BAR	\$10
GREEK YOGURT, VANILLA YOGURT, DICED BERRIES, GRANOLA, MICHIGAN HONEY, JAM, FRESH FRUIT, OJ, COFFEE	
FARM FRESH	\$14
CHOICE OF HAM, SAUSAGE, BACON. HASHBROWN CASSEROLE, SCRAMBLED EGGS, FRESH FRUIT, BISCUITS, OJ, COFFEE	

AVAILABLE UPON REQUEST



BRIDES ROOM

SUNRISE SERENADE	\$12
BACON AND SPINACH QUICHE, ASSORTED MUFFINS, DANISH FRESH FRUIT, OJ, COFFEE	
MIDDAY MUNCHIES	\$12
ASSORTED DELI WRAPS, CHIPS, FRESH FRUIT, SODA, COFFEE	
GOLDEN GRAZE	\$12
CHARCUTERIE BOARD, HUMMUS DIPS, FRESH FRUIT, SPARKLING LEMONADE	

AVAILABLE UPON REQUEST



GLUTEN FREE OPTION



DAIRY FREE OPTION



VEGAN OPTION



VEGETARIAN OPTION

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