

Venue1230

Catering

Menu

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

Sandwich Platters \$15

**ALL SELECTIONS ARE PRICED PER PERSON. INCLUDES CHOICE OF SANDWICH, CHIPS AND CHOICE OF SOUP OR SALAD.
(MINIMUM 50 PPL)**

SANDWICH	CUBAN	SLOW ROASTED PORK, SMOKED HAM, DIJON MUSTARD, SWISS CHEESE AND SLICED PICKLES.
	PORTO	PORTABELLA MUSHROOMS, RED PEPPER, ONIONS, SPINACH, BALSAMIC DRIZZLE AND SWISS CHEESE.
	CLUB	SMOKED TURKEY, HAM, BACON, LETTUCE, TOMATO, GARLIC AIOLI AND CHEDDAR CHEESE.
	ITALIAN	HAM, SALAMI, PEPPERONI, TOMATO, SPINACH, PEPPERONCINI, GREEK VINAIGRETTE AND SWISS CHEESE.
	PHILLY	SLICED RIBEYE, ONION, RED PEPPER, MUSHROOM, HORSERADISH CREAM SAUCE AND PEPPER JACK CHEESE.
WRAPS	BBQ	GRILLED CHICKEN, SWEET BBQ, BABY SPINACH, RED ONION AND CHEDDAR CHEESE.
	BUFFALO	GRILLED CHICKEN, BUFFALO SAUCE, BABY SPINACH, FRESH TOMATO AND SWISS CHEESE.
	TBR	SMOKED TURKEY, LETTUCE, FRESH TOMATO, BACON, RANCH DRESSING AND GOUDA CHEESE.
	VEGGIE	SPINACH, TOMATO, CUCUMBER, ARTICHOKE, RED ONION, PEPPERONCINI, GREEK VINAIGRETTE AND SWISS CHEESE.

Deli Platter \$15

**ALL SELECTIONS ARE PRICED PER PERSON.
INCLUDES CHIPS AND CHOICE OF SOUP OR SALAD.
(MINIMUM 50 PPL)**

DELI

BREAD

SOURDOUGH

CHEESE

SWISS ~ CHEDDAR ~ GOUDA

MEAT

SMOKED TURKEY BREAST ~ HONEY HAM

VEG

LETTUCE ~ TOMATO ~ PICKLE ~ ONION

CONDIMENT

DIJON MUSTARD ~ GARLIC AIOLI

SIDE

POTATO CHIPS

FRESH SALADS

HOUSE ~ CAESAR ~ GREEK ~ WEDGE ~ PASTA

SOUP

**POTATO BACON ~ CHICKEN TORTILLA ~ TOMATO BISQUE
BROCCOLI CHEDDAR**

****ADD A FRESH CHOCOLATE CHIP COOKIE FOR \$1.00****

Soup & Salad 15

ALL SELECTIONS ARE PRICED PER PERSON. INCLUDES CHOICE OF SALAD, SOUP, CRACKERS & TOASTED BAQUETTE.

SALAD	HOUSE	MIXED FIELD GREENS, GRAPE TOMATO, RED ONION, CANDIED PECANS, DRIED CHERRIES, AND PARMESAN CHEESE.
	WEDGE	WEDGE OF ICEBERG LETTUCE, TOMATO, CUCUMBER, BACON AND BLUE CHEESE CRUMBLES.
	CAESAR	ROMAINE LETTUCE, KALAMATA OLIVES, GRAPE TOMATO, TOASTED CROUTONS AND PARMESAN CHEESE.
	GREEK	ROMAINE LETTUCE, KALAMATA OLIVES, GRAPE TOMATO, CUCUMBER, RED ONION AND FETA CHEESE.
	PASTA	CAVATAPPI PASTA, ONION, BABY SPINACH, CUCUMBERS, RED PEPPER, FETA CHEESE AND GREEK VINAIGRETTE.
SOUP	BROCCOLI CHEDDAR	RICH, CREAMY AND FILLED WITH BROCCOLI, SHARP CHEDDAR CHEESE ROASTED GARLIC AND FRESH HERBS.
	TOMATO BISQUE	VINE-RIPENED TOMATOES BLENDED WITH HEAVY CREAM, FRESH BASIL AND ONIONS. SIMMERED IN CHICKEN STOCK
	POTATO BACON	LOADED WITH YUKON GOLD POTATOES, BACON, CHEDDAR CHEESE AND ROASTED GARLIC. TOPPED WITH SCALLIONS
	CHICKEN TORTILLA	GRILLED CHICKEN, KIDNEY BEANS AND SWEET CORN AND A ZESTY CHICKEN BROTH. TOPPED WITH TORTILLAS STRIPS.

Fajitas \$20

**ALL SELECTIONS ARE PRICED PER PERSON.
INCLUDES BLACK BEANS & SPANISH RICE.
(MINIMUM 50 PPL)**

TORTILLA	FLOUR TORTILLA
CHEESE	COJITA CHEESE
MEAT	GRILLED STEAK ~ TIGER SHRIMP
VEGETABLE	ONION ~ PEPPERS ~ LETTUCE ~ TOMATO
CONDIMENT	FRESH SALSA ~ SOUR CREAM ~ LIME CREMA

Tacos \$15

**ALL SELECTIONS ARE PRICED PER PERSON.
INCLUDES BLACK BEANS & SPANISH RICE.
(MINIMUM 50 PPL)**

TORTILLA	FLOUR TORTILLA
CHEESE	CHEDDAR CHEESE
MEAT	GROUND BEEF ~ SHREDDED CHICKEN
VEGATBLE	LETTUCE~ TOMATO ~ RED ONION ~ JALAPENO
CONDIMENT	FRESH SALSA ~ SOUR CREAM

****ADD TORTILLA CHIPS & FRESH SALSA FOR \$3.00****

Appetizer Selections \$4

ALL SELECTIONS ARE PRICED PER PERSON.
(MINIMUM 50 PPL)

- HOT**
- BACON DIP** SMOKED BACON, SPINACH, ARTICHOKE, LEMON, HERBS AND A 3 CHEESE BLEND.
 - MEATBALLS** ITALIAN STYLE MEATBALLS TOSSED IN A TRAVERSE CITY CHERRY BBQ SAUCE.
 - CHX BITES** BACON WRAPPED CHICKEN BITES. TOPPED WITH A CHIPOTLE HONEY GLAZE.
 - BAKE BRIE** TOPPED WITH SEASONAL JAMS AND SERVED WITH TOASTED BAGUETTE.
 - SAUSAGE ROLL** FRESH GROUND ITALIAN SAUSAGE WRAPPED IN FLAKY PASTRY CRUSTS
- COLD**
- FRUIT** AN ASSORTMENT OF FRESH PINEAPPLE, MELON, BERRIES AND FRESH CITRUS.
 - CHEESE** ASSORTMENT OF AGED CHEESE. CHEDDAR, SMOKED GOUDA AND SWISS.
 - HUMMUS** HUMMUS TRIO. GARLIC, RED PEPPER AND PESTO. SERVED WITH GRILLED CROSTINI.
 - VEGETABLE** CARROTS, CELERY, TOMATO, BROCCOLI, CAULIFLOWER AND VEGETABLE DIP.
 - RIBEYE CROSTINI** THIN SLICED RIBEYE, BOURSIN CHEESE, HORSERADISH CREAM SAUCE AND A FRESH CUCUMBER SALSA.

Entree Selections

ALL SELECTIONS ARE PRICED PER PERSON.
INCLUDES 1 PROTEIN, POTATO, VEGETABLE, SALAD, DRESSING,
ASSORTED ROLLS AND BUTTER.
EACH ADDITIONAL PROTEIN CHOICE IS \$6.00
(MINIMUM 50 PPL)

BEEF	TRI TIP \$24	GRILLED TRI TIP SIRLOIN, TOPPED WITH ROASTED GARLIC HERB BUTTER.
	SLICED BEEF \$26	GRILLED BEEF TENDERLOIN, WILD MUSHROOMS, ROASTED GARLIC AND CABERNET DEMI SAUCE.
	BRISKET \$22	DRY RUBBED AND SLOW SMOKED BEEF BRISKET. SERVED WITH A HORSERADISH CREAM SAUCE.
	SHORT RIB \$26	SLOW ROASTED BEEF SHORT RIBS, TOPPED WITH RED ONION, WILD MUSHROOMS AND A DEMI-GLACE.
CHICKEN	SMOTHERED \$20	GRILLED CHICKEN BREAST, BBQ SAUCE, SMOKED BACON, WILD MUSHROOMS, CHEDDAR AND MOZZARELLA CHEESE.
	BBQ \$18	TENDER CHICKEN THIGHS AND DRUMSTICKS GLAZED WITH A TRAVERSE CITY CHERRY BBQ SAUCE.
	STUFFED \$22	BACON WRAPPED CHICKEN, BOURSIN CHEESE AND SUNDRIED TOMATO. TOPPED WITH A PESTO CREAM SAUCE.
	MOJITO \$20	CITRUS MARINATED CHICKEN BREAST. TOPPED WITH A MOJITO GLAZE, TORTILLA STRIPS AND FRESH LIMES.

Entree Selections

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INCLUDES 1 PROTEIN, POTATO, VEGETABLE, SALAD, DRESSING,
ASSORTED ROLLS AND BUTTER.
EACH ADDITIONAL PROTEIN CHOICE IS \$6.00
(MINIMUM 50 PPL)

PORK	TENDERLOIN \$22	BACON WRAPPED PORK TENDERLOIN, TOPPED WITH FRESH APPLES, SAGE AND A CHARDONNAY BUTTER SAUCE.
	CHOP \$24	THICK CUT, BBQ RUBBED, GRILLED TO PERFECTION AND A DRIZZLE OF BOURBON BBQ SAUCE.
	PULLED \$20	SLOW ROASTED PORK SHOULDER, UNTIL FALLING OFF THE BONE TENDER AND A MUSTARD BBQ SAUCE.
	BELLY \$22	SMOKED MAPLE GLAZED PORK BELLY BURNT ENDS.
PASTA	LASAGNA \$18	ITALIAN SAUSAGE, RED PEPPERS, PESTO, TOMATO SAUCE, FRESH HERBS, RICOTTA, PARMESAN AND MOZZARELLA CHEESE.
	SPAGHETTI \$18	SPAGHETTI TOPPED WITH A TANGY TOMATO SAUCE AND OUR SEASONED ITALIAN MEATBALLS.
	ALFREDO \$24	FETTUCCHINE PASTA, GRILLED CHICKEN AND FRESH ASPARAGUS. TOSSED IN A RICH GARLIC PARMESAN CREAM SAUCE.
	MAC & CHEESE \$20	THREE CHEESE BLEND, SMOKED BACON, SPINACH, TOMATO AND GARLIC PARMESAN CHEESE SAUCE. TOASTED BREAD CRUMBS.

Side Dish Selections

VEGETABLE GREEN BEAN FIRE ROASTED, OLIVE OIL, GARLIC AND FRESH HERBS.

CARROTS CANDIED CARROTS, BUTTER, BROWN SUGAR AND FRESH SAGE.

BRUSSEL FIRE ROASTED, SWEET ONION AND BALSAMIC REDUCTION.

MEDLEY BROCCOLI, CAULIFLOWER, CARROTS AND GARLIC HERB BUTTER.

POTATO MASHED YUKON GOLD, FRESH HERBS, BUTTER, SOUR CREAM AND ROASTED GARLIC.

SCALLOP SLICED YUKON POTATO, CREAM, HERBS, CHEDDAR AND MOZZARELLA CHEESE.

BAKED FIRE ROASTED AND PARMESAN CRUSTED BABY BAKERS.

ROASTED 1/4 CUT RED SKIN POTATO, FRESH HERBS, ROASTED GARLIC AND OLIVE OIL.

BBQ PASTA ONION, SPINACH, CUCUMBERS, RED PEPPER, FETA AND GREEK VINAIGRETTE.

COLESLAW CABBAGE, CARROTS AND A HOUSE CHIPOTLE DRESSING.

BAKED BEAN NAVY BEANS, BACON, BOURBON, BROWN SUGAR AND ROASTED GARLIC.

POTATO SALAD REDSKIN POTATO, CELERY, EGGS, ONION, MAYO, DIJON AND ROASTED GARLIC.

Dessert Selections

ALL SELECTIONS ARE PRICED PER PERSON.
(MINIMUM 50 PPL)

**BISTRO
COLLECTION**
\$4

RED VELVET

TOPPED WITH RICH CREAM CHEESE
MOUSSE, WHIPPED CREAM AND RED
VELVET CAKE CRUMBS

TIRAMISU

ESPRESSO-FLAVORED MASCARPONE
MOUSSE, WHIPPED CREAM AND A
DUSTING OF COCOA.

**PEANUT
BUTTER**

LAYERED WITH PEANUT BUTTER MOUSSE,
CHOCOLATE GANACHE AND CRUSHED
PEANUT BUTTER CUPS.

CHEESECAKE

RICH, CREAMY, MELT-IN-YOUR MOUTH
VANIALLA BEAN CHEESECAKE ON A
GRAHAM CRACKER CRUST

**CAKE
CREATIONS**
\$6

LEMON

LAYERS OF VANILLA SHORTCAKE, FRESH
WHIPPED CREAM AND TART LEMON
CURDS CREATE THESE SHEET CAKES.

STRAWBERRY

LAYERS OF VANILLA SHORTCAKE,
WHIPPED CREAM AND FRESH
STRAWBERRY PRESERVES

CHOCOLATE

LAYERS OF MOIST CHOCOLATE CAKE,
CHOCOLATE FUDGE AND CHOCOLATE
BUTTERCREAM FROSTING.

CARROT

LAYERS OF CARROT CAKE AND RICH
CREAM CHEESE FROSTING. FINISHED
WITH WHITE CHOCOLATE SHAVINGS,
TOASTED COCONUT AND WALNUTS.