

Conference & Event

VISTATECH CENTER MENU



Schoolcraft College
CULINARY OPERATIONS



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C R A F T
Y O U R

Morning

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people.

60 minute service

Sunrise Sweets v

An assortment of fresh made breakfast pastries. Served with butter and fruit preserves.

\$6.50/person

Healthy Start v

Jump start your morning with an array of delicious, healthy choices. Includes: yogurt granola parfaits, overnight oats, hard-boiled eggs, house made granola bars, seasonal fresh fruit platter, avocado toast and smoothies.

\$18.50/person

Bagel Break v

Assorted fresh bagels, cream cheeses, butter, fruit preserves and whole fresh fruit.

\$7.25/person

Breakfast Sammies

An assortment of easy grab and go breakfast sandwiches to fuel your morning. Including: breakfast burritos, egg and cheese croissants and bacon & egg English muffins.

\$8/person

All American Buffet

Scrambled eggs, honey cured thick cut bacon, Southwest hash, assortment of fresh breakfast pastries and seasonal fresh fruit platter.

\$13/person



*Assorted fresh made
breakfast pastries*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu selections and prices are subject to change without notice. A 25% service charge and 6% sales tax will be applied to all food and beverage.

À la carte

Southwest Hash V

Seared Yukon Gold potatoes with bell peppers and Spanish onions.

\$2.50/person

Honey Cured Thick Cut Bacon GF

\$2.50/person

Norwegian-style Cold Smoked Salmon Platter

Served with multigrain toast, red onion, capers, hard-boiled eggs and Crème fraîche.

\$120 (serves 20)

Seasonal Fresh Fruit Platter V, VG, GF

\$80 (serves 20)

Yogurt Granola Parfait Shooters V

Vanilla yogurt with seasonal fruit topping and house made granola.

\$36/dozen

Overnight Oat Shooters V

Nutritious oats blended with oat milk, yogurt, honey, orange zest and chia seeds with seasonal fruit topping.

\$36/dozen

Hard-Boiled Eggs V GF

\$14/dozen

Quiche

Mini: \$32/dozen Whole: \$32 each (8 slices)

Mediterranean V

Sautéed spinach, Roma tomatoes and feta cheese.

Florentine V

Sautéed spinach and Gruyere cheese.

Lorraine

Honey cured bacon, caramelized onion and Gruyere cheese.



Seasonal Fresh Fruit Platter



GF-GLUTEN FREE



V-VEGETARIAN



VG-VEGAN

T H E

Box Collection

Everything is individually packaged for your guests to simply grab and go!

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people.

60 minute service

The Craft Box

1 sandwich selection \$13/box

2 sandwich selections \$16/box

3 sandwich selections \$19/box

Includes: Chips, whole fresh fruit and chocolate chip cookie. Lettuce wraps available upon request*

Italian

All natural uncured pepperoni, salami, fresh shredded lettuce, tomato, onion, pepperoncini and basil garlic aioli on ciabatta bread.

Vegetarian V

Grilled red onion, fresh cucumber, arugula, giardiniera and dill avocado yogurt on ciabatta.

Turkey Pretzel Sub

All natural honey-roasted turkey breast, havarti cheese, fresh shredded lettuce, tomato, mayo and mustard served on a soft pretzel roll.

Tuna Wrap

House made albacore tuna salad, fresh spring greens, tomato and honey mustard served on a spinach lawash.

Chicken Caesar Wrap

Marinated grilled chicken breast, fresh romaine lettuce, parmesan shavings and Caesar dressing on a sun-dried tomato lawash.

Craft 4.0 Box

1 sandwich selection \$17/box

2 sandwich selections \$20/box

3 sandwich selections \$22/box

Includes: Pasta salad, fresh fruit salad and house made fudge brownie. Lettuce wraps available upon request. **GF**

Chicken Shawarma Wrap

Grilled marinated chicken breast, fresh shredded lettuce, tomato, red onion and tzatziki sauce on pita bread.

Grilled Portobello V

Balsamic marinated portobello mushroom, fresh spinach, goat cheese, onion marmalade and basil aioli on a grilled baguette.

Roast Sirloin

Roast beef sirloin, sharp cheddar cheese, caramelized red onion, horseradish aioli and Dijon mustard on a pretzel roll.

Roast Turkey

All natural honey roasted turkey breast, fresh spring greens, tomato and avocado-brie spread on ciabatta.



The Craft Box featuring the Turkey Pretzel Sub

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Fresh in a Flash

- 1 salad selection \$16/box
- 2 salad selections \$19/box
- 3 salad selections \$21/box

Includes: Fresh baked bread or roll, butter, whole fresh fruit and chocolate chip cookie.

Michigan Salad GF

Fresh mixed greens, granny smith apples, dried cherries, grapes, bleu cheese, grilled marinated chicken breast and candied walnuts. Served with cherry vinaigrette.

Garden Salad V

Fresh mixed greens, cheddar cheese, red onion, cucumber, tomato and hard-boiled egg. Served with croutons and balsamic vinaigrette.

Asian Salad GF

Fresh mixed greens, shredded cabbage, Mandarin oranges, carrots, snap peas, scallions, toasted almonds and grilled shrimp served with a toasted sesame vinaigrette.

Classic Chicken Caesar Salad

Romaine lettuce, parmesan shavings, croutons and grilled marinated chicken breast. Served with Caesar dressing.

Maurice Salad GF

Shredded iceberg lettuce, ham, turkey, Swiss cheese, gherkins and green olives. Served with classic Maurice dressing.

Power Up

- 1 Bowl selection \$18/box
- 2 Bowl selections \$21/box
- 3 Bowl selections \$24/box

Includes: Whole fresh fruit and smoothie.

Mediterranean Power Bowl VG

Baby spinach, quinoa tabbouleh, roasted red peppers, Kalamata olives, fresh cucumber, tomato and garlic hummus.

Triple A Power Bowl GF VG

Fresh avocado, toasted almonds, arugula, golden lentils, roasted cauliflower, tomato and sweet basil vinaigrette.

South of the Border Power Bowl GF

Grilled flank steak, wild rice, braised greens, pickled red onions, roasted sweet potato, fresh avocado, cilantro and diablo herb vinaigrette.

Island Breeze Power Bowl GF

Jerk chicken, black beans and coconut rice, plantain, purple cabbage, mango avocado salad and cilantro lime sauce.

Asian Power Bowl

Ponzu glazed grilled shrimp, sticky rice, edamame, pickled sweet peppers, seaweed salad, fresh avocado and Sriracha aioli.



*Island Breeze
Power Bowl*



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B U F F E T
Lunch & Dinners

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people. | 60 minute service lunch
90 minute service dinner

Detroit BBQ

Lunch \$24/person Dinner \$29/person

Pulled pork, baby back ribs, brisket, pit smoked beans, mac and cheese, green bean salad, and pepper jack corn bread muffins. Served with assorted house made BBQ sauces.

Schoolcraft Sliders

1 slider selection Lunch \$17/person Dinner \$23/person
2 slider selections Lunch \$20/person Dinner \$26/person
3 slider selections lunch \$22/person Dinner \$28/person

Includes sliders, pub fries and coleslaw

The "Craft"

Smash burger, caramelized onions, smoked cheddar, bacon jam and horseradish aioli.

Nashville Chicken

Fried chicken with Nashville sweet heat sauce, pickled slaw and bleu cheese dressing.

Mediterranean

Seasoned lamb, fresh tomato, parsley, red onion relish and garlic sauce.

Portobello Bite

Grilled marinated Portobello cap, provolone cheese, giardiniera relish and roasted red pepper aioli

Craft Your Own Buffet

Lunch \$22/person Dinner \$27/person

Includes: Choice of one protein entrée and one vegetarian entrée, choice of starch, Chef's seasonal vegetable and choice of salad with fresh baked bread or rolls.

Protein Selections:

Tuscan Chicken GF

Kale and caper marinated bone-in chicken with a Pancetta cream sauce.

Chicken Breast Marsala GF

Pan-seared chicken breast with a rich mushroom sauce.

Pot Roast GF

Tender braised beef pot roast with natural jus.

Brandied Apple Pork Loin GF

Roasted sliced pork loin with apple brandy jus.

Vegetarian Entrée Selections:

Butternut Squash Risotto GF V

Creamy rice risotto with butternut squash puree.

Seasonal Vegetable Palomino Pasta V

Roasted vegetables with tomato sauce over Penne pasta.

Eggplant Parmesan V

Panko-breaded eggplant with house made marinara topped with Parmesan.

Starch Selections:

Roasted Red Skin Potatoes GF VG

Yukon Gold Smashed Potatoes GF V

Rice Pilaf GF VG

Salad Selections:

Garden Salad With ranch and balsamic vinaigrette **GF V**

Classic Caesar Salad



Tuscan
Chicken

Deli Fresh

Lunch \$15/person Dinner \$18/person

An assortment of Chef selected deli wraps, chips and garden salad with house made ranch and balsamic vinaigrette.

Lettuce wraps available upon request.

Detroit Style Pizza Party

Lunch \$14/person Dinner \$17/person

We make our dough in house from scratch! Includes: Choice of two Detroit style pizzas, breadsticks with marinara and choice of classic Caesar salad or garden salad with ranch and balsamic vinaigrette.

Gluten free thin crust available upon request, additional \$3 per person with a minimum of 2 servings.

Pepperoni

Pepperoni, Wisconsin brick cheese and red sauce.

Cheese V

Wisconsin brick cheese and red sauce.

Veggie V

Spinach, artichokes, red onion, tomato, bell pepper, olive, Wisconsin brick cheese and red sauce.

Meat Lovers

Honey cured bacon, pepperoni, capicola, Wisconsin brick cheese and red sauce.

Street Taco Bar

Lunch \$21/person Dinner \$25/person

Build your own taco with corn tortillas, carne asada steak strips, shredded chicken, shredded lettuce, pico de gallo, sour cream, queso fresco, salsa verde and guacamole. Served with Mexican street corn salad, cilantro rice and borracho beans.

What's Brewing?

Lunch \$18/person Dinner \$22/person

Enjoy our house made craft beers by our award winning Brewing and Distillation Program.

This pub style menu infuses the program's three flagship beers in unique ways for your enjoyment.

Pulled pork sliders, soft pretzel bites with Schoolcraft Kolsch cheese dip and IPA mustard, buffalo cauliflower "wings" with smoked bleu cheese, Pale Ale spinach artichoke dip with tortilla chips and candied bacon strips.



Mediterranean Bar

Lunch \$22/person Dinner \$27/person

Build your own gyro with beef, chicken, grilled vegetables, pita, tzatziki sauce, garlic hummus and roasted red pepper hummus. Served with falafel, olive and feta platter, fattoush salad, and quinoa tabbouleh.

Pasta Italiano Bar

Lunch \$18/person Dinner \$22/person

Cheese tortellini, penne, Italian meatballs, parmesan Alfredo, tomato basil and traditional Bolognese sauces. Served with Chef's seasonal vegetable, garlic bread, Parmesan cheese and choice of classic Caesar salad or garden salad with ranch and balsamic vinaigrette.

Gluten free pasta available upon request.

Olive & Feta Platter
with Quinoa Tabbouleh



GF-GLUTEN FREE



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P L A T E D

Lunch & Dinner Menu

Our plated lunch and dinner selections include fresh house made bread and/or rolls with butter, coffee and water service. Pricing based on entrée selection. 12 person event minimum.

Salad

Please choose one for your guests.

Garden Bounty **V**

Petite greens, grape tomatoes, shaved red onion, carrots, radishes and petite croutons served with a balsamic vinaigrette.

Caesar

Romaine, radicchio, shaved Parmesan, and garlic Parmesan baguette croutons tossed in Caesar dressing.

Michigan Salad **V**

Fresh mixed greens, granny smith apples, bleu cheese, dried cherries, sliced grapes and candied pecans served with cherry vinaigrette.

Baby Wedge (Add \$3/person)

Baby iceberg, bacon lardons and pickled red onions, served with whole grain mustard and bleu cheese vinaigrette.

Pear Salad (Add \$4/person)

Arugula, Bosc pear, goat cheese crumbles and candied walnuts served with port wine vinaigrette.

Main Course

Please choose up to two for your guests. Add a third choice for \$4/person.

Filet of Beef **GF**

Lunch \$42 Dinner \$52

With port wine beet demi-glace, mushroom ragout, white cheddar dauphinoise potatoes and glazed asparagus.

Glazed Short Ribs **GF**

Lunch \$38 Dinner \$48

With natural reduction, pine nut gremolata, roasted corn polenta cake and broccolini.

Pan Roasted Airline Chicken Breast **GF**

Lunch \$28 Dinner \$35

With natural jus, Italian salsa verde, Yukon Gold potato puree and glazed haricot verts.

Traditional Maryland Style Crab Cakes

Lunch \$39 Dinner \$49

With wholegrain mustard beurre blanc, corn succotash and smashed marble potatoes.

Grilled Atlantic Salmon

Lunch \$30 Dinner \$40

With Argentinian chimichurri, rosemary roasted redskins and grilled vegetable medley.

Pistachio Crusted Walleye

Lunch \$30 Dinner \$40

With herbed beurre blanc, rice pilaf and roasted garlic green beans.

Miso Glazed Eggplant and Broccolini **VG**

Lunch \$24 Dinner \$30

With vegetable stir-fry and warm Asian barley salad.

Butternut Squash Gnocchi **V**

Lunch \$24 Dinner \$30

With sage brown butter, pickled squash, spiced pepitas and shallot marmalade.

Sweet Ending

All desserts are house made by our talented pastry chef. Please choose one for your guests.

Additional \$8/person

Seasonal Verrine/Gluten Free available upon request

A perfectly layered dessert made with flavorful seasonal ingredients.

Chocolate Mousse Fudge Brownie

Salted caramel sauce, praline crunch and meringue.

Deconstructed Carrot Cake

Cream cheese mousse, pineapple curd, coconut walnut streusel and candied carrot curls.

Raspberry White Chocolate Cheesecake

Graham cracker crumble, raspberry coulis, white chocolate ganache and fresh raspberries.

Tropical Key Lime Tart **GF**

Coconut mousse, mango passion fruit coulis, toasted coconut marshmallow.



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Snacks & Beverages

Snacks

- Assorted Chips V**
\$18/dozen
- Assorted Candy Bars V**
\$22/dozen
- Assorted KIND Granola Bars V**
\$36/dozen
- Whole Fresh Fruit VG**
\$12/dozen
- Pretzels V**
\$18/dozen
- Popcorn V**
\$18/dozen
- Trail Mix with Nuts & Chocolate V**
\$24/dozen



Beverages

- Coffee** \$30/Dispenser (Yields 10 servings)
- Tea** \$30/Dispenser (Yields 10 servings)
- Juice** \$4 each
Apple, Orange & Cranberry
- Naked Juice Fruit Smoothie** \$4.50 each
Berry Blast, Green Machine,
Mighty Mango & Strawberry Banana
- Bottled Water** \$2 each
- Sparkling Water** \$2 each 
Assorted flavors
- Pure Leaf Tea** \$4 each
Assorted flavors
- Soft Drinks** \$2 each 
- Infused Water** Minimum order of 10 per flavor
Cucumber Lime, Mint Melon and Citrus
4 hour service: \$4/person
8 hour service: \$7/person
- Sherbert Punch** \$2.50/person
Minimum order of 12 people
- Half Day Beverage Service** \$7/person (4 hours)
Coffee, hot tea, bottled water, iced tea, and a variety of sparkling water and soda.
- All Day Beverage Service** \$12/person (8 hours)
Coffee, hot tea, bottled water, iced tea, and a variety of sparkling water and soda.



Hors d'Oeuvres

Minimum order of two dozen
per selection.
2 hour service

Hot Hors d'Oeuvres

Artichoke & Wilted Spinach in Crisp Phyllo V

\$24/dozen

Coconut Shrimp with Mango Chutney and Sweet and Spicy Aioli

\$32/dozen

Schoolcraft Kolsch Cheese Dip, with tortilla chips V

\$2/person

Thai Chicken Skewers with Curried Peanut Sauce GF

\$24/dozen

BBQ Meatballs

\$3/person

Pulled Pork Sliders with House Pickles and Sharp Cheddar

\$48/dozen

Ginger Beef Wontons with Ponzu Glaze and Miso Aioli

\$24/dozen

Shrimp and Crab Rangoon Dip with Wonton Chips

\$3/person

Cold Hors d'Oeuvres

Seasonal Fresh Fruit Platter V, VG, GF

\$80 (serves 20)

Crudités with Herb Dip and Roasted Red Pepper Hummus V, GF

\$3/person

Shrimp Cocktail GF

\$32/dozen

International Cheese and Crackers V

\$4/person

Smoked Salmon Pate Crostini

\$24/dozen

Pear & Gorgonzola Flat Bread V

\$12/each, 6 slices per flat bread

Mezze Platter V

\$6/person

Includes hummus, caponata, quinoa tabbouleh, fresh vegetables and grilled pita bread

Build Your Own Bruschetta Bar V

\$5/person

Includes tomato caprese, olive tapenade, roasted garlic, basil pesto, red onion marmalade and crostinis



*Build Your Own
Bruschetta Bar*



V-VEGETARIAN



VG-VEGAN



GF-GLUTEN FREE

Hors d'Oeuvres Collections

Elevate your event with one of our handpicked Hors d'Oeuvres collections

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people.

2 hour service.

Essentials

\$12/person

- International Cheese and Crackers **V**
- Crudites with Herb Dip and Roasted Red Pepper Hummus **V, GF**
- Seasonal Fresh Fruit Platter **V, VG, GF**
- BBQ Meatballs

Classic

\$14/person

- International Cheese and Crackers **V**
- Crudites with Herb Dip and Roasted Red Pepper Hummus **V, GF**
- Shrimp Cocktail **GF**
- Artichoke & Wilted Spinach in Crisp Phyllo **V**
- BBQ Meatballs

Premium

\$16/person

- International Cheese and Crackers **V**
- Crudites with Herb Dip and Roasted Red Pepper Hummus **V, GF**
- Pear & Gorgonzola Flat Bread **V**
- Artichoke & Wilted Spinach in Crisp Phyllo **V**
- Coconut Shrimp with Mango Chutney and Sweet and Spicy Aioli
- Thai Chicken Skewers with Curried Peanut Sauce **GF**



Pear & Gorgonzola Flat Bread



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Sweet Treats

Minimum order of 20 people. A fee of \$75 will be added to groups of fewer than 20 people.

Coincides with meal or à la carte 60 minute service lunch, 90 minute service dinner

Sweets

Cookies

Packaged individually: \$30/dozen

Platter: \$24/dozen

An assortment of fresh baked cookies.

Cookies & Bars

Packaged individually: \$36/dozen

Platter: \$30/dozen

An assortment of fresh baked cookies, brownies and bars.

Sweet Shooters

\$48/dozen

Assortment of mini parfaits and mousses.

Indulgent Treats

\$8/person

An assortment of fresh pies, cakes and cheesecakes.

Chef's Assortment

\$15/person

Assorted fresh pies, cakes, cheesecakes, shooters, chocolate covered strawberries and cookies.

The Chocolate Lover's Collection

\$8.50/person

An array of decadent chocolate treats. Includes: chocolate crème brulee, fudge brownies, bumpy cupcakes, chocolate dipped strawberries and raspberry chocolate mousse shooters.

Miniature Pastry Assortment

\$8/person

An assortment of classic bite size pastries. Includes: crème brulee, fresh fruit tarts, chocolate cheesecake, chocolate covered strawberries and cream puffs.

Classic Cupcakes

Full Size: \$36/dozen Mini: \$21/dozen

Vanilla or chocolate.

Gourmet Cupcakes

\$60/dozen

An assortment of decadent filled and topped cupcakes.

Plated Desserts

See plated menu.

Specialty Custom Cakes and Cookies

Prices upon request.

Fresh Fruit Tarts



Chocolate Covered Strawberries



Beer & Wine

Bar Service

Alcohol can be served in the Vistatech Center or Waterman Wing only.

Alcoholic beverages are not permitted to be brought in from outside the licensed service area and are not permitted to leave the licensed service area. Identification is required.

Soft Drinks \$3/beverage

Bottled Water \$3/bottle

Domestic Beer \$5/bottle

Schoolcraft College
Craft Beer \$7/can

House Wine \$7/glass

\$100 fee per bartender.
(2 hours of service)

The Vistatech Center requires one bartender for every 75 guests.





Schoolcraft College
CULINARY OPERATIONS