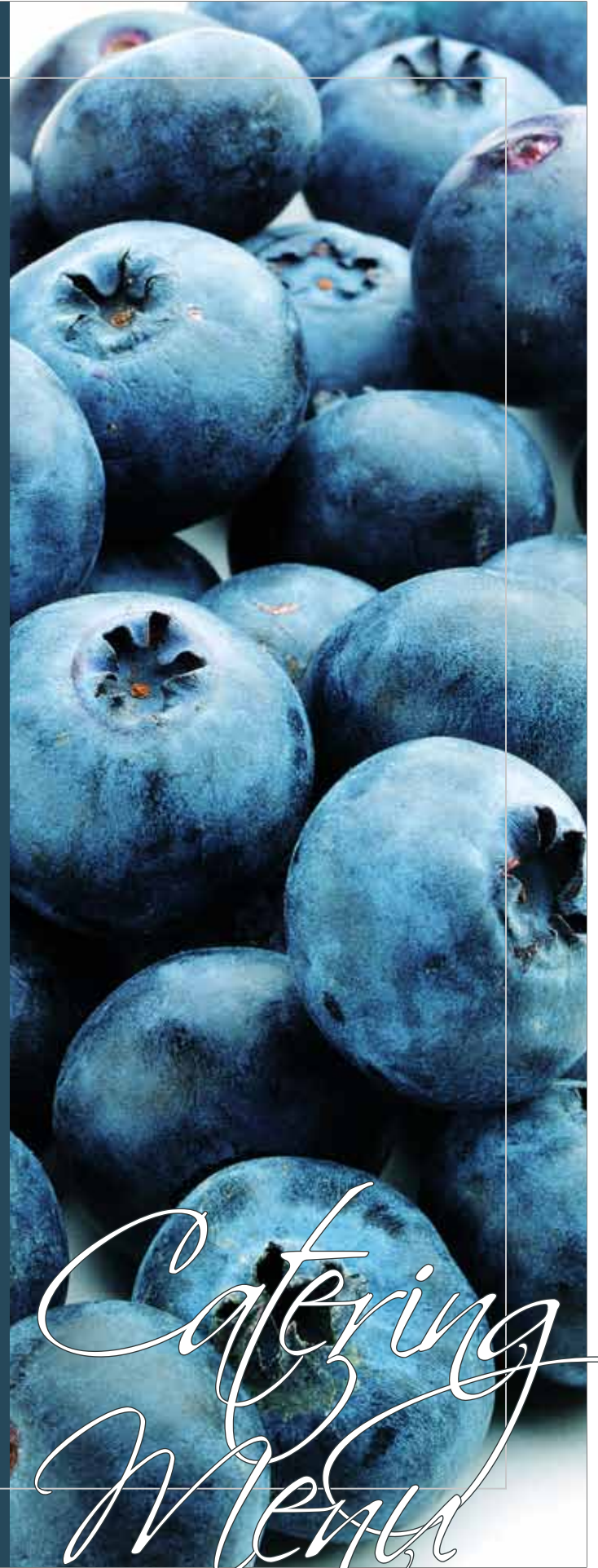




LAKE MICHIGAN
COLLEGE

CONFERENCE AND EVENT SERVICES



*Catering
Menu*

Think Green

Think Green, Live Clean and Eat Local.

Finest in the World

Michigan's Great Southwest is blessed with some of the finest fruits and vegetables in the world, as well as award-winning wineries, breweries and outstanding food processors. We are pleased to showcase this bounty in as many of our menu offerings as possible - often times, fresh from the field, to our kitchen and then to the delight of you and your guests.

Locally Produced, Available Year-Round

Our first choice, and best choice is to buy our fruits and vegetables through the Benton Harbor Fruit Market and the area's family farms. Locally produced items that we can preserve and properly store such as apples, blueberries, green beans, peas, broccoli and strawberries are included in our menu choices throughout the year. Other items are offered during their harvest season.

Reducing our Carbon Foot Print & Providing Superior Service

- To reduce waste we serve fresh water, not bottled.
- Buying fresh produce from area farmers saves energy costs.
- All menus are served on china or environmentally friendly plateware.
- White linen tablecloths and napkins are included with your service.

Be on the look out for the following logos:



indicates our house specialties, items that utilize locally sourced ingredients or have just been favorites with our customers, staff and students over the years



indicates items that are lower in calories and when cooked are prepared with healthy oils such as Zoye-100% soybean oil



Dinner

Build your own Buffet

All build your own buffets include Javo Fair Trade Organic Coffee, Bigelow Teas, water service, rolls and butter.

Choose one Salad

- Mendel Center Salad 
- Nutty Michigan Apple Salad 
- Fresh Garden Salad
- Caesar Salad with Garlic Croutons
- Baby Spinach and Strawberry Salad
- Blue Cheese and Bacon Chopped Salad

Choose two Entrées

- Creamy Feta and Michigan Apple Chicken 
- Chicken Parmesan
- Buttermilk Baked Chicken
- Lemon Mushroom Chicken 
- Maple Mustard Glazed Pork Loin
- Slow-Roasted Michigan Turkey with Homestyle Gravy 
- Michigan Turkey Breast topped with a Cran-Orange Chutney 
- Chef Carved Michigan Turkey
- Braised Beef Burgundy with Egg Noodles 
- Chef Carved Beef with Rich Au Jus
- Great Lakes Perch
- Eggplant Parmesan Bake
- Vegetarian Lasagna with Marinara Sauce
- Portobella Mushroom Ravioli

Choose three Accompaniments

- Roasted Redskin Potatoes
- Smashed Redskin Potatoes with Garlic
- Au Gratin Potatoes
- Wild Rice Blend
- Cous Cous
- Pesto Tortellini
- Penne Pasta Tossed in Fresh Herbs
- Lemon Butter Michigan Broccoli 
- Seasonal Local Vegetable Trio
- Michigan Peas and Pearl Onions



LMC Plated Dinners

All plated dinners include Javo Fair Trade Organic Coffee, Bigelow Teas, water service, chef's choice of vegetable, your choice of one starch selection and one salad selection all accompanied with rolls and butter.

Beef Tenderloin Filet

6 oz. filet topped with a mushroom hunter sauce. *\$4.50 per person*

Garlic Crusted Prime Rib of Beef

12 oz. cut of prime rib, finished with savory au jus.

\$5.50 per person

Smoky Bacon Wrapped Chicken

5 oz. chicken breast wrapped in a savory sweet smoky brown sugar glaze.

Boneless Breast of Chicken Marsala

5 oz. chicken breast served with a mushroom-shallot wine sauce.

Lemon Caper Salmon

6 oz. filet brushed with lemon butter and capers *\$4.50 per person*


Portobello Steak

Topped with a creamy garlic sauce.

Starch Selection

- Roasted Redskin Potatoes
- Smashed Redskin Potatoes
- Twice Baked Potato
- Harvest Rice
- Wild Rice Blend

Salad Selection

- Mendel Center Salad 
- Nutty Michigan Apple Salad 
- Artichoke and Romaine Salad
- Blue Cheese and Bacon Chopped Salad
- Fresh Garden Salad



Appetizers

Appetizers

Hors d'oeuvres

- Smoky Bacon Wrapped Chicken Bites 
- Tomato Basil Chicken Skewers
- Mini Chicken Cordon Bleus
- Beef Tenderloin and Horseradish on a Crispy Potato 
- BBQ or Swedish Meatballs
- Bacon Wrapped Shrimp
- Roasted Vegetable Kabobs
- Caramelized Onion Stuffed Mushrooms
- Tomato Tapenade Stuffed Mushrooms
- Goat Cheese Phyllo Bundles
- Mini Quiche
- Stuffed Cherry Tomatoes
- Antipasto Skewers
- Southwest Pinwheels

Displays

Raw Vegetables

A fresh display of cut vegetables and local seasonal produce and your choice of two of the following dips: housemade blue cheese, roasted vegetable hummus, dill or ranch dip.

Marinated Domestic Cheeses

Presented with an assortment of crackers and fruit garnish.

Assorted Mini Dessert Display

Mini parfait shooters, petite versions of Michigan apple crisp and chocolate brownie delight to name a few.

Brie in a Puff Pastry

Soft Brie wheel baked in a puff pastry with apricot preserves and peppercorns, served with breads and crackers.

Dips

German Dip

Served with sausage bites, potato wedges and baguette slices.

Hummus

Red pepper and traditional humus accompanied with pita chips, celery and carrots.

Warm Artichoke Dip

Presented with an assortment of crackers and garlic baguette toasts.

Tomato Basil Bruschetta with Toast Crisps

Fresh Michigan tomatoes are used when in season with this savory relish.

Spicy Chicken Dip

Served with baguette slices and blue cheese crisps.



Bar Service

Bar Pricing

Reception Packages

Prices are per person for the first hour.

House Brands	Call Brands	Beer/Wine/Soft drinks
\$9.75	\$11.25	\$8.00
Each additional hour		
\$5.00	\$6.75	\$4.00

Hosted Bar

- House Brands \$50.00 per bottle
- Call Brands \$75.00 per bottle
- Top Shelf \$110.00 per bottle
- Bungtown Beer from the Livery \$210.00 per ½ keg
- House Wines \$18.00 per bottle
- Non-Alcoholic Sparkling Wine \$9.50 per bottle
- Sparkling Fruit Juice \$8.50 per bottle

Cash Bar

Your guests pay the bartender per drink.

- House Brands \$4.00 and up
- Call Brands \$5.00 and up
- Top Shelf \$6.00 and up
- Domestic Beer \$3.00
- House Wine \$4.50
- Soft Drinks \$1.50

Bartending Service

There is a one-hour minimum for all bars. Additional time must be ordered in increments of 1 hour. There is a minimum charge of \$100 per bartender for the duration of the event, if sales do not exceed \$100 per bartender per hour.

Conference and Event Services reserves the right to schedule and assign bartenders. If additional bartenders are requested, there is a \$20 per bartender per hour fee. This fee includes set up, break down and any time in between service if the bar is required to be temporarily closed.

