



# Hamlin Catering

20 PERSON MINIMUM  
FOOD SERVED FOR TWO HOURS

## *Appetizer Package #1*

\$10.99 PER PERSON

FRESH VEGETABLE PLATTER SERVED WITH RANCH

CHOOSE (3) OF THE FOLLOWING:

**BONELESS BUFFALO BITES** SERVED WITH BLEU CHEESE DRESSING

**BUFFALO WINGS** SERVED WITH BLEU CHEESE DRESSING

**CHICKEN TENDERS** SERVED WITH RANCH DRESSING

**MEATBALLS** CHOICE OF SWEDISH, SWEET AND SOUR, OR BBQ

**POTATO SKINS** SERVED WITH SOUR CREAM

**CHEESE, CHICKEN OR BEEF QUESADILLAS** SERVED WITH SALSA AND SOUR CREAM

**VEGETABLE SPRING ROLLS** SERVED WITH SWEET AND SOUR SAUCE

*ADD BITE SIZED ASSORTED PIZZA FOR AN EXTRA \$2.00 PER PERSON*

## *Appetizer Package #2*

\$12.99 PER PERSON

FRESH VEGETABLE PLATTER SERVED WITH RANCH

CHOOSE (3) OF THE FOLLOWING:

**ITALIAN STUFFED MUSHROOMS** MUSHROOMS STUFFED WITH SPINACH, PARMESAN, AND ITALIAN SAUSAGE

**STEAK BITES** CAJUN STYLE BEEF TIPS SMOTHERED IN BLEU CHEESE AND SERVED WITH ZIP SAUCE AND GARLIC BREAD

**BRUSCHETTA** TOMATO, BASIL, RED ONION, AND PARMESAN SERVED ON TOASTED BAGUETTES

**SPINACH AND ARTICHOKE DIP** SERVED WITH TORTILLA CHIPS

**HAWAIIAN CHICKEN KABOBS** CHICKEN, PINEAPPLE, AND FRESH PEPPERS SERVED WITH A PINEAPPLE GLAZE

**BBQ COCKTAIL RIBS** SUCCULENT BABY BACK RIBS SERVED WITH HONEY BBQ SAUCE

**BONELESS BUFFALO BITES** SERVED WITH BLEU CHEESE DRESSING

*ADD BITE SIZED ASSORTED PIZZA FOR AN EXTRA \$2.00 PER PERSON*

## *Ala Carte Appetizer Items:*

JUMBO SHRIMP COCKTAIL	\$90 PER 50 PIECES
CRAB CAKES	\$90 PER 50 PIECES
MINI ASSORTED SANDWICHES	\$90 PER 50 PIECES
BBQ RIBS	\$90 PER 50 PIECES
COCONUT SHRIMP	\$90 PER 50 PIECES
BACON WRAPPED SCALLOPS	\$90 PER 50 PIECES
CHEESE AND CRACKER TRAY	\$50 PER 25 PEOPLE
DELI AND BREAD TRAY	\$50 PER 25 PEOPLE
CHIPS AND SALSA	\$25 PER 25 PEOPLE
HOT GARLIC AND CRAB DIP	\$65 PER 25 PEOPLE
FRUIT TRAY	\$50 PER 25 PEOPLE
VEGETABLE TRAY	\$50 PER 25 PEOPLE
BEEF NACHOS	\$65 PER 25 PEOPLE
MEATBALLS	\$50 PER 25 PEOPLE

## *Ala Carte Dinner Items:*

BAKED CHICKEN	\$62 PER 25 PEOPLE
CHICKEN MARSALA	\$90 PER 25 PEOPLE
SLOW COOKED ROAST BEEF	\$90 PER 25 PEOPLE
ITALIAN MEATBALLS	\$62 PER 25 PEOPLE
HOMEMADE MEAT LASAGNA	\$90 PER 25 PEOPLE
GARLIC MASHED POTATOES	\$28 PER 25 PEOPLE
ROASTED RED SKIN POTATOES	\$24 PER 25 PEOPLE
MAC & CHEESE	\$60 PER 25 PEOPLE

## *Dessert Packages*

ASSORTED MINI DESSERT TABLE	\$4.95 PER PERSON
CHOCOLATE FOUNTAIN WITH FRESH FRUIT	\$4.95 PER PERSON

## *Plated Salad Menu*

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE  
**\$9.99 PER PERSON**

SERVED WITH FRESH BAKED BREAD  
ADD SOUP FOR **\$1.99 PER PERSON**  
ADD CHICKEN TO ANY SALAD FOR **\$1.99 PER PERSON**

**CAESAR SALAD** – ROMAINE LETTUCE, PARMESAN CHEESE, AND CROUTONS TOSSED WITH CAESAR DRESSING

**JULIENNE SALAD** – SALAD GREENS TOPPED WITH SMOKED TURKEY, HAM, CHEDDAR AND SWISS CHEESE, BACON, TOMATO AND EGG WEDGES

**ANTIPASTO SALAD** – SALAD GREENS TOPPED WITH SLICES SALAMI, HAM, MOZZARELLA CHEESE, BLACK OLIVES, RED ONION, CUCUMBER, AND PEPPERONCINI SERVED WITH ITALIAN DRESSING

**HARVEST SALAD** – FRESH MIXED GREENS SPRINKLED WITH CRUMBLED BLEU CHEESE, CRUSHED WALNUTS, AND DRIED MICHIGAN CHERRIES SERVED WITH RASPBERRY VINAIGRETTE DRESSING

## *Plated Sandwich Menu*

INCLUDES SOFT DRINK, ICED TEA, COFFEE AND HOT TEA  
**\$8.99 PER PERSON**

ALL SANDWICHES SERVED WITH POTATO CHIPS  
ADD FRENCH FRIES FOR **\$1.99 PER PERSON**

**CAJUN CHICKEN SANDWICH** – CAJUN CHICKEN BREAST SERVED ON A CIABATTA ROLL WITH LETTUCE, TOMATO AND MAYO

**NEW YORK REUBEN** – SMOKED TURKEY BREAST, 1000-ISLAND DRESSING, COLESLAW, AND SWISS CHEESE ON GRILLED RYE BREAD

**ANGUS STEAK BURGER** – HALF POUND STEAK BURGER WITH AMERICAN CHEESE SERVED MEDIUM, ON A SESAME SEED BUN WITH LETTUCE TOMATO AND ONION

**CALIFORNIA WRAP** - OVEN ROASTED TURKEY, RED ONION, AVOCADO, TOMATO, BABY GREENS, SWISS CHEESE, AND PESTO MAYO

## *Plated Lunch Menu*

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE  
**\$11.99 PER PERSON**

**CAJUN CHICKEN ALFREDO** – GRILLED CHICKEN BREAST TOSSED IN OUR CREAMY CAJUN ALFREDO WITH PENNE PASTA SERVED WITH GARLIC TOAST

**FISH AND CHIPS** – BABY COD SERVED WITH FRENCH FRIES, COLE SLAW, AND TARTAR SAUCE WITH A LEMON WEDGE

**SLOW COOKED ROAST BEEF** – SLICED ROAST BEEF SERVED WITH STEAMED VEGETABLES AND RED SKIN MASHED POTATOES

**CHICKEN STIR-FRY** – STRIPS OF CHICKEN SAUTÉED WITH MUSHROOMS AND FRESH VEGETABLES SERVED OVER RICE IN A TERIYAKI GLAZE

*\*INQUIRE FOR VEGETARIAN OPTIONS*

## *Plated Dinner Menu #1*

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE  
**\$14.99 PER PERSON**

SERVED WITH A DINNER SALAD AND FRESH BAKED BREAD

**CHICKEN MARSALA** — BONELESS BREAST OF CHICKEN BAKED IN A MUSHROOM MARSALA WINE SAUCE SERVED WITH RED SKIN POTATOES AND FRESH VEGETABLES

**SLOW ROASTED BEEF** — SERVED WITH ROASTED RED SKIN POTATOES AND FRESH VEGETABLES

**LAKE PERCH** — SERVED WITH RED SKIN POTATOES AND FRESH VEGETABLES

**CAJUN CHICKEN ALFREDO** — GRILLED CHICKEN BREAST TOSSED IN OUR CREAMY ALFREDO SAUCE SERVED OVER PENNE PASTA WITH GARLIC BREAD

## *Plated Dinner Menu #2*

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE.  
**\$16.99 PER PERSON**

SERVED WITH A DINNER SALAD AND FRESH BAKED BREAD

**HERB ROASTED SALMON** — SERVED WITH RED SKIN POTATOES AND FRESH VEGETABLES

**CHICKEN PICATTA** — BONELESS BREAST OF CHICKEN SERVED WITH AN ARTICHOKE AND LEMON CAPER SAUCE SERVED WITH RED SKIN POTATOES AND FRESH VEGETABLES

**BEEF SICILIANO** — TENDER BEEF SIRLOIN SERVED WITH PASTA MARINARA AND GARLIC TOAST

**MUSHROOM DEMI PORK CHOPS** — SUCCULENT PORK CHOPS SMOTHERED IN A MUSHROOM DEMI SAUCE SERVED WITH RED SKIN POTATOES AND FRESH VEGETABLES

## *Plated Dinner Menu #3*

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE.  
**\$19.99 PER PERSON**

SERVED WITH A DINNER SALAD, FRESH BAKED BREAD, AND A CHOICE OF ROASTED RED SKIN POTATOES OR A BAKED POTATO

**NEW YORK STRIP** — A 12OZ MOUTHWATERING AGED BEEF COOKED TO PERFECTION SERVED WITH RED SKIN POTATOES AND FRESH VEGETABLES

**CHICKEN CORDON BLEU** — TENDER CHICKEN BREAST STUFFED WITH HONEY HAM, SWISS CHEESE, AND BACON WITH A SIDE OF SPICY HONEY MUSTARD SERVED WITH RED SKIN POTATOES AND FRESH VEGETABLES

**SWORDFISH** — AN 8OZ. GRILLED SWORDFISH TOPPED WITH A ROASTED RED PEPPER SAUCE SERVED WITH RED SKIN POTATOES AND FRESH VEGETABLES

**BBQ RIBS** — SLOW COOKED BBQ RIBS AND GLAZED WITH OUR SIGNATURE SAUCE SERVED WITH RED SKIN POTATOES AND FRESH VEGETABLES

***\*INQUIRE FOR VEGETARIAN OPTIONS***

\*ALL PLATED DINNERS MUST BE CHOSEN THREE DAYS PRIOR TO EVENT DATE

# *Buffet Menu*

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE  
SERVED WITH FRESH BAKED BREAD

## *Buffet Option #1*

\$13.95 PER PERSON

CHOOSE (1) SALAD, (1) STARCH, (1) PASTA, (1) VEGETABLE, AND (1) ENTRÉE

## *Buffet Option #2*

\$16.95 PER PERSON

CHOOSE (2) SALADS, (1) STARCH, (1) PASTA, (1) VEGETABLE, AND (2) ENTREES

## *Buffet Option #3*

\$19.95 PER PERSON

CHOOSE (3) SALADS, (1) STARCH, (1) PASTA, (1) VEGETABLE, AND (3) ENTREES

### *Salads:*

FRESH GARDEN SALAD  
CAESAR SALAD  
COLE SLAW  
MACARONI SALAD  
POTATO SALAD  
FRUIT SALAD

### *Vegetables:*

GREEN BEANS ALMONDINE  
MIXED BEANS WITH BABY CARROTS  
SQUASH MEDLEY  
BROCCOLI WITH CHEESE SAUCE

### *Starches:*

GARLIC MASHED POTATOES  
RED SKIN POTATOES  
RICE PILAF

### *Entrees:*

SLOW COOKED ROAST BEEF  
BEEF TIPS WITH PEPPERS AND  
ONIONS  
BAKED CHICKEN  
CHICKEN MARSALA  
BBQ RIBS  
BAKED COD  
ROASTED PORK LOIN  
CHICKEN PARMESAN  
CHICKEN PICATTA

### *Pastas:*

MOSTICCIOLI  
PENNE ALFREDO  
FARFALLE WITH MEAT SAUCE  
FARFALLE WITH MARINARA SAUCE

## *Extra Buffet Add Ons:*

CHEF ATTENDED CARVING STATION  
CHEF ATTENDED PASTA STATION  
CHEF ATTENDED STIR-FRY STATION  
NACHO BAR

\$50 CHEF FEE  
\$7.95 PER PERSON  
\$7.95 PER PERSON  
\$5.95 PER PERSON

## *Pizza Package*

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA, AND COFFEE  
**\$13.99 PER PERSON**

ANTIPASTO SALAD  
SWEDISH MEATBALLS  
BUFFALO WINGS  
ASSORTED HOMEMADE PIZZAS

## *Italian Feast*

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA, AND COFFEE  
**\$16.99 PER PERSON**

CAESAR SALAD  
HOMEMADE LASAGNA  
CHICKEN MARSALA  
ROASTED RED SKIN POTATOES  
GREEN BEANS ALMANDINE  
FRESH BAKED BREAD  
TIRAMISU

## *Pasta Lovers' Package*

INCLUDES SOFT DRINKS, ICED TEA, AND COFFEE  
**\$11.99 PER PERSON**

SERVED WITH FRESH CAESAR SALAD AND BREADSTICKS  
ADD GRILLED CHICKEN OR SAUSAGE TO EITHER PASTA FOR \$1.00 PER PERSON

PENNE AND FARFALLE PASTA

### SAUCES

CHOOSE (2) SAUCES: ALFREDO, MARINARA, MEAT SAUCE, PESTO CREAM, OR PALOMINO

### TOPPINGS

TOPPINGS INCLUDE YOUR CHOICES OF: FRESH AMOGIO, CARAMELIZED ONION, GREEN PEPPER, ROASTED GARLIC, SHREDDED PARMESAN, PESTO, OLIVE OIL, MARINATED ARTICHOKE HEARTS, AND OLIVES

## *Nacho Bar*

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA, AND COFFEE  
**\$8.99 PER PERSON**

FRESH TORTILLA CHIPS SERVED WITH SEASONED GROUND BEEF OR SEASONED CHICKEN

TOPPINGS INCLUDE NACHO CHEESE SAUCE, SALSA, SOUR CREAM, SCALLIONS, BLACK OLIVES, AND DICED TOMATOES

## *Baked Potato Bar*

INCLUDES SOFT DRINKS, ICED TEA, AND COFFEE

**\$8.99 PER PERSON**

INCLUDES YOUR CHOICE OF SOUP, OR HOUSE GARDEN SALAD, AND FRESH BAKED ROLLS  
**ADD SWEET POTATO FRIES FOR \$1.00 PER PERSON**

EXTRA LARGE IDAHO BAKED POTATO WITH HOT CHEESE SAUCE AND HOUSE CHILI

TOPPINGS INCLUDE BLANCHED BROCCOLI FLORETS, SOUR CREAM WITH CHIVES, SHREDDED CHEESE, SALSA, SCALLIONS, CRUMBLIED BACON, DICED TOMATOES, WHIPPED BUTTER, RANCH DRESSING, AND DICED GREEN PEPPERS.

## *Soup, Salad, and Sandwich Package*

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA, AND COFFEE

**\$8.99 PER PERSON**

### SOUPS

CHOOSE (1) OF THE FOLLOWING - MINISTRONE, CHICKEN DUMPLING STEW, BEEF BARLEY, VEGETABLE

### SALADS

CHOOSE (1) OF THE FOLLOWING - CAESAR, ANTIPASTO, GARDEN, OR GREEK

**SANDWICHES:** ASSORTED PINWHEEL WRAP SANDWICHES INCLUDING HAM, TURKEY, ROAST BEEF, TUNA SALAD, AND ITALIAN.

## *Prime Rib Dinner*

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA, AND COFFEE

**\$19.99 PER PERSON**

(15 PERSON MINIMUM)

SERVED WITH A HOUSE SALAD AND FRESH BAKED BREAD, 12 OZ. PRIME RIB, ROASTED RED SKIN POTATOES, AND FRESH VEGETABLES

*\*VEGETARIAN OR SPECIAL MENU OPTIONS AVAILABLE UPON REQUEST*

## *Sunday Brunch*

**\$14.95 ADULTS \$8.95 CHILDREN**

**OFFERED OCTOBER THROUGH MARCH 11 AM-2:30PM**

**ONLY SERVED AT HAMLIN PUB VAN DYKE - 55076 VAN DYKE SHELBY TWP. MI 48316**

OMELET STATION, CARVING STATION, BELGIAN WAFFLE STATION, &  
ASSORTED BRUNCH FOODS INCLUDING HOT TEA AND COFFEE

# *Beverage Packages*

*\*ALL BEVERAGE PACKAGES BASED UPON A 4 HOUR RESERVATION*

## NON-ALCOHOLIC PACKAGE

SOFT DRINKS, HOT TEA, ICED TEA, COFFEE, MILK, ASSORTED JUICES  
**\$2.95 PER PERSON**

## BEER AND WINE PACKAGE

DOMESTIC DRAFT BEER: LABATT, LABATT LIGHT, BUDWEISER, AND KILLIANS  
HOUSE WINE: CHARDONNAY, MERLOT, WHITE ZINFANDEL, CABERNET  
**\$14 PER PERSON**

## STANDARD PACKAGE

DOMESTIC DRAFT BEER AND HOUSE WINE  
RUM, VODKA, TEQUILA, GIN, WHISKEY, AND BOURBON  
**\$18 PER PERSON**

## PREMIUM PACKAGE

DOMESTIC AND IMPORTED DRAFT AND BOTTLED BEER  
HOUSE WINE  
CALL LIQUOR: BACARDI, ABSOLUT, JIM BEAM, TANQUERAY, CUERVO, ETC...  
**\$ 22 PER PERSON**

## ULTRA PREMIUM PACKAGE

DOMESTIC AND IMPORTED DRAFT AND BOTTLED BEER  
ALL WINE  
PREMIUM LIQUOR: GREY GOOSE, PATRON, BOMBAY SAPPHIRE, ETC...  
**\$26 PER PERSON**

# *Hamlin Catering Information*

(20 PERSON MINIMUM FOR ALL PACKAGES)

1. A NON-REFUNDABLE DEPOSIT OF 25% OF CATERING TOTAL IS REQUIRED AT TIME OF BOOKING. BALANCE TO BE PAID ON DATE OF FUNCTION.
2. PACKAGE PRICES BASED UPON A MINIMUM GUEST TOTAL OF 20 PEOPLE.
3. A 6% SALES TAX AND 20% GRATUITY WILL BE ADDED ON TO EACH QUOTED PRICE.
4. NO SEPARATE CHECKS FOR PARTIES.
5. BAR TABS MAY BE PAID ON A CASH BASES.
6. HAMLIN PUB ALLOWS GUESTS TO BRING IN THEIR OWN CAKE OR DESSERT. HOWEVER, THERE WILL BE A \$1.00 PER PERSON CHARGE WHICH WILL INCLUDE: CUTTING, SERVING, PLATING AND UTENSILS FOR THE DESSERT.
7. LINEN TABLECLOTHS AVAILABLE FOR AN EXTRA \$6.00 PER TABLECLOTH. TWO WEEKS NOTICE REQUIRED.
8. PRICES SUBJECT TO CHANGE.
9. PARTY WILL BE CHARGED FOR THE CONFIRMED NUMBER OF PEOPLE, GUARANTEE REQUIRED FOUR DAYS IN ADVANCE.
10. WE ACCEPT CASH, COMPANY AND CERTIFIED CHECKS, AMERICAN EXPRESS, VISA, MASTER CARD AND DISCOVER.