

DELI - \$14.99

A selection of turkey, ham and roast beef along with Swiss, cheddar and American cheese with assorted condiment and breads.
Served with chips, iced tea and lemonade

SOUTH OF THE BORDER - \$18.99

Chicken and Beef Tacos
Beef or Chicken Enchiladas
Spanish Rice and Refried Beans
Tortilla Chips
Served with sour cream, lettuce, diced onion, tomatoes, jalapenos, cheese and pico de gallo

ASIAN - \$22.99

Stir Fried Vegetables
Cashew Chicken
Beef and Broccoli
Egg Rolls
White Rice

ITALIAN - \$26.99

Lasagna
Spaghetti and Meatballs
Vegetable Risotto
Caesar Salad
Garlic Bread

HOMESTYLE - \$21.99

Fried Chicken
Braised Beef or Pork Loin
Mashed Potatoes and Gravy
Corn and Green Beans
Assorted Rolls

TACO BAR - \$14.99

Chicken and Beef Tacos
Soft and Hard Shell
Refried Beans
Served with Tomatoes, Lettuce, Onions and Cheese
Sour Cream and Jalapenos
Tortilla Chips and Pico



201 S. Jefferson St.
Hastings, MI 49058
269-945-9940

Catering Menu

An 18% service charge and 6% sales tax will be applied to all food and beverage
Price subject to change

Bottled water \$2.00 each Assorted soft drinks \$2.00 each

Ask about our dessert selections

Talk to Chef Dave about customizing and creating your own special event

APPETIZERS

Smoked Salmon Display - Serves 30 people \$80.00
Served with lemon, caper, basil cream cheese, chopped eggs and mini bagels

Stuffed Mushroom - \$14.95 per dozen
Stuffed with a sausage mixture

Mini Crab Cakes - \$28.99 per 24
Served with orange chipotle sauce

Cold Peel and Eat Shrimp - Serves 12 people \$40.99
Served with cocktail sauce

Jalapeno Poppers - \$14.00 per dozen
Jalapeno stuffed with cream cheese and sausage wrapped in bacon

Gorgonzola Stuffed Mini Redskins - \$18.00 per dozen
These potatoes are roasted and stuffed with cream cheese, gorgonzola cheese, bacon and chives

Wings - \$12.00 per dozen
Choice of two sauces: Maple Bourbon, Buffalo, Thai Chili, Smokey Chipotle, BBQ

Prosciutto Wrapped Greens - \$14.00 per dozen
This is a mini salad you can eat with your hands. Fresh greens tossed with our house vinegarette then hand rolled with Prosciutto ham.

Artichoke Dip – Serves 30 people \$50.00
Dip full of cheese, artichokes and flavor. Comes with our house-made tortilla chips

Fruit Tray - Serves 30 people \$50.00
Seasonal assortment of fresh fruit

Vegetable Tray - Serves 30 people \$45.00
Assortment of fresh vegetables with a dipping sauce

Cheese Tray - Serves 30 people \$60 or \$120
An assortment of cheeses served with crackers

Turkey Roll-ups - Serves 30 people \$25.00
Peppered turkey mixed with cucumbers, tomato, green onions, with mayo, rolled up in a tortilla and cut into bite size pieces.

Swedish Meatballs - \$14.00 per dozen
Housemade meatballs baked in our mushroom sauce

Chorizo Queso Dip – Serves 30 people \$45.00
A wonderful mix of cheese and chorizo sausage to dip tortilla chips in.

Bruschetta - Serves 30 people \$45.00
Toasted baguette bread served with a tomato basil topping

Mexican Seven Layer Dip – Serves 30 people \$40.00
There are seven layers of Mexican flavor to dip your tortilla chips.

Stuffed Peppadew Peppers - \$15.00 per dozen
These are sweet and spicy peppers stuffed with goat cheese

Blackened Sirloin Dipper - \$18.00 per pound
Sirloin steak cubed and seasoned with Cajun spices, seared, blackened and served with a horseradish sauce.

Roquefort Grapes - Serves 30 people \$45.00
These are great. Grapes are coated with cream cheese and toasted almonds

Steamed Mussels - Serves 30 people \$60.00
Steamed in a white wine, tomato, and bacon sauce, served with baguette bread.

Cajun Crawfish Boil - Serves 30 people \$75.00
Great for parties, make sure you have plenty of newspaper!

All Buffets include the following:

Caesar Salad or Garden Salad
Choice of one potato or rice
Choice of one vegetable
Assorted dinner rolls and butter

Potatoes or Rice

Vegetables

Sour cream and chive mashed
Roasted Red Skin
Potatoes Au Gratin
Rice Pilaf
Risotto

Steamed Broccoli
Green Beans
Sugar Snap Peas and Mushrooms
Carmelized Carrots

Two Entrée Buffet \$24.99 Per Person
Three Entrée Buffet \$29.99 Per Person
* add \$2.00 more per person

Fried Chicken

Kloosterman's own special recipe. It is moist, crunchy and delicious

Maple Bourbon Chicken

This wonderful glaze of pure maple syrup, Kentucky bourbon, orange juice and soy sauce is reduced down. We grill it and it is great!

Grilled Pork Sate with Peppers and Onions

This is one of my favorites! It is marinated in an Asian marinade and grilled. It is great with rice.

Pork Loin with Mushroom Sauce

A center cut pork loin roasted until it is tender and juicy, drizzled with a creamy mushroom sauce.

London Broil

This is a great dish. It is marinated overnight and grilled, then sliced thin

Chicken Roulade

Chicken Breast stuffed with crab; it has a lobster sauce drizzled over each slice.

***Crab Cakes with Orange Chipotle Sauce.**

Mahi Mahi with Mango Chutney

We grill the Mahi and top each one with this wonderful mango chutney

***Slow Roasted Beef Brisket**

This takes 10 – 12 hours of cooking. It's so juicy and tender you won't be able to stop eating it!!

BBQ Salmon

It's a perfect way to have salmon. The spice and sweetness of the sauce compliments the fish.

***Achiote Duck**

Achiote is this wonderful marinade used for the Duck. This Duck will melt in your mouth, it is so tender

***Slow Roasted Prime Rib**

It's great beef. We only serve this with a carving station. Carving Chef is \$45.00 per hour with one hour minimum

Pastitsio

A Greek pasta with béchamel sauce, ground beef and penne. Baked and it is delicious!!

Chicken Picatta

Wonderful mix of lemon, capers and butter sauce drizzled over pan seared chicken breast

***Seafood Risotto**

Shrimp and bay scallops in a wonderful creamy risotto