VENUE 1230

CATERING MENU

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

VENUE 1230

Appetizer Selections

PRICED PER PERSON

HOT

SPINACH ROCKEFELLER DIP — $6
BABY SPINACH, ARTICHOKE, 3 CHEESE BLEND AND BACON. SERVED WITH PITA POINTS AND CROSTINIS.

BEE STING SKEWERS (GF) (DF) — $8
MARINATED CHICKEN THIGHS, GRILLED AND TOPPED WITH OUR HOUSEMADE HOT HONEY SAUCE.

GAMEDAY PRETZEL (VG) — $6
BITE SIZED BAVARIAN SOFT PRETZELS. SERVED WITH A CRAFT BEER CHEESE, DIJON MUSTARD AND QUESO BLANCO.

TASTE OF THE SEA — $8
LUMP CRAB MEAT, TIGER SHRIMP, RED PEPPERS AND 3 CHEESE BLEND. SERVED WITH FRIED PITA POINTS AND CROSTINIS.

PIGS IN A BLANKET — $6
ITALIAN SAUSAGE WRAPPED IN A FLAKY, GOLDEN PUFF PASTRY. SERVED WITH OUR HOUSE TOMATO SAUCE.

TEXAS TWINKIES (GF) — $8
FRESH JALAPENOS, STUFFED WITH PULLED PORK, BACON, 3 CHEESE BLEND AND GLAZED WITH OUR CHIPOTLE BBQ SAUCE.

GRANNY DEE'S MEATBALLS — $6
HAND ROLLED ITALIAN MEATBALLS. TOPPED WITH A HOUSE MADE TOMATO SAUCE, WHIPPED RICOTTA AND FRESH BASIL.

FIRE CRACKER (GF) (DF) — $8
TRADITIONAL BONE-IN WINGS. SERVED WITH OUR SIGNATURE WING SAUCES, FRESH CELERY AND BLUE CHEESE DRESSING.

THE BIG CHEESE (VG) — $6
WISCONSIN WHITE CHEDDAR CHEESE CURDS. LIGHTLY BREADED AND FRIED UNTIL GOLDEN BROWN. SERVED WITH TOMATO SAUCE.

COLD

FRESH FRUIT (GF) (VG) — $6
ASSORTMENT OF BERRIES, MELON, PINEAPPLE AND GRAPES. SERVED WITH HONEY AND VANILLA CREAM CHEESE FRUIT DIP.

SHRIMP AVOCADO TOAST (DF) — $8
TOASTED CROSTINI TOPPED WITH AVOCADO, MARINATED SHRIMP AND FRESH STRAWBERRY SALSA.

DILLY CUCUMBER CUPS (GF) — $6
SLICES OF CUCUMBER TOPPED WITH A SMOKED SALMON, FRESH DILL AND CREAM CHEESE FILLING.

SMOKED SALMON — $8
HOUSE SMOKED ATLANTIC SALMON. SERVED WITH LEMON, EGGS, CAPERS, RED ONION, CREAM CHEESE AND CRACKERS.

VEGETABLE CRUDITE (VG) (GF) — $6
ASSORTED SEASONAL AND LOCAL RAW VEGGIES. SERVED WITH A GARLIC DILL VEGGIE DIP AND RED PEPPER HUMMUS.

CHARCUTERIE — $8
ARTISAN CHEESE, SMOKED MEATS, DRIED FRUITS, PICKLED VEGETABLES, MIXED NUTS AND ASSORTED CRACKERS.

STEAK CROSTINI — $6
TOASTED CROSTINI TOPPED WITH SLICED RIBEYE, BOURSIN CHEESE, HORSERADISH CREAM SAUCE AND FRESH CUCUMBER SALSA.

ANTIPASTO SKEWERS (GF) — $8
FRESH MOZZARELLA, AGED SALAMI, ARTICHOKE, CHERRY TOMATO, GREEN OLIVE AND FRESH BASIL.

DEVILED EGG TRIO (GF) — $6
THREE UNIQUE AND FLAVORFUL VARIATIONS ON THIS CLASSIC RECIPE. PEPPERED BACON, JALAPEÑO CHEDDAR AND AVOCADO LIME.

(GF) GLUTEN-FREE OPTIONS (VG) VEGETARIAN OPTIONS (DF) DAIRY-FREE OPTIONS (V) VEGAN OPTIONS

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Entree Selections

INCLUDES CHOICE OF TWO SIDES, SALAD, DRESSING, ROLLS AND BUTTER.
ADDITIONAL PROTEIN CHOICE: $8
BUFFET PRICING SHOWN
PLATED SERVICE: ADDITIONAL $10 PER PERSON

BEEF

FIRE ROASTED (GF) (DF) — **$28**
USDA CHOICE CUT TRI-TIP SIRLOIN STEAK, TOPPED WITH OUR HOUSEMADE BOURBON GLAZE AND FRESH CHIVES.

LONDON BROIL (GF) (DF) — **$28**
USDA CHOICE CUT FLANK STEAK, TOPPED WITH A ROASTED GARLIC BUTTER SAUCE AND HOUSE-MADE COWBOY CAVIAR.

ITALIAN SHORT RIB (GF) (DF) — **$28**
BRAISED BEEF SHORT RIBS, TOPPED WITH SAUTEED ONIONS, PORTABELLA MUSHROOMS AND A CABERNET DEMI SAUCE.

CHICKEN

PARMIGIANA — **$24**
PARMESAN BREADED CHICKEN CUTLETS. TOPPED WITH HOUSE TOMATO SAUCE AND FRESH MOZZA-RELLA CHEESE.

SMOTHERED (DF) (GF) — **$24**
ROASTED CHICKEN THIGH, TOPPED WITH SMOKED BACON, PORTABELLA MUSHROOMS, CHIPOTLE BBQ SAUCE AND MONTEREY JACK CHEESE.

TUSCAN — **$24**
GRILLED CHICKEN BREAST, TOPPED WITH A ROASTED GARLIC CREAM SAUCE, SUNDRIED TOMATO AND BABY SPINACH.

PORK

TENDERLOIN (GF) — **$26**
GRILLED PORK TENDERLOIN, TOPPED WITH MICHIGAN APPLES, DRIED CHERRIES, FRESH SAGE AND A ROASTED GARLIC BUTTER SAUCE.

CHOP (GF) — **$26**
THICK CUT BONE-IN PORK CHOP WITH CARA-MELIZED WILD MUSHROOMS SMOTHERED IN A RICH CREAMY MARSALA SAUCE.

BELLY (GF) (DF) — **$26**
“PORK CANDY” SMOKED PORK BELLY BURNT ENDS, BBQ RUBBED AND COATED WITH A STICKY AND SMOKEY CHIPOTLE BBQ GLAZE.

FISH

COD (GF) (DF) — **$30**
WILD CAUGHT COD, TOPPED WITH ROASTED TOMATOES, LEMON ZEST, FRESH BASIL AND GARLIC BUTTER.

BLUE GILL (GF) (DF) — **$30**
MICHIGAN BLUE GILL, LIGHTLY BREADED AND FRIED UNTIL GOLDEN BROWN. SERVED WITH FRESH LEMON AND DILL REMOULADE.

SALMON (GF) (DF) — **$30**
WILD CAUGHT COHO SALMON, TOPPED WITH FRESH PINEAPPLE SALSA AND A DRIZZLE OF CHIPOTLE HONEY SAUCE.

PASTA

ALFREDO — **$26**
TRI-COLORED FETTUCCINE PASTA, GRILLED CHICKEN BREAST AND FRESH BROCCOLI. TOSSED IN A ROASTED GARLIC CREAM SAUCE.

TITOS — **$26**
PENNE PASTA, ITALIAN SAUSAGE, BELL PEPPERS AND SWEET ONIONS. TOSSED IN A VODKA TOMATO SAUCE.

TORTELLINI — **$26**
TRI-COLORED TORTELLINI, TIGER SHRIMP, SUNDRIED TOMATOES AND BABY SPINACH TOSSED IN A PESTO CREAM SAUCE.

BBQ

BEEF BRISKET (GF) (DF) — **$28**
RUBBED WITH OUR SIGNATURE RUB AND SMOKED FOR 10 HOURS. SERVED WITH OUR HORSERADISH CREAM SAUCE.

PULLED PORK (GF) (DF) — **$24**
RUBBED WITH OUR SIGNATURE RUB AND SMOKED FOR 14 HOURS. SERVED WITH OUR MUSTARD BBQ SAUCE.

RIBS (GF) (DF) — **$28**
SMOKED ST. LOUIS STYLE PORK RIBS RUBBED WITH OUR SIGNATURE RUB AND GLAZED WITH A CHIPOTLE BBQ SAUCE.

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Side Dish Selections

VEGETABLE

GREEN BEAN ALMONDINE (VG) (GF) (DF)
FRESH GREEN BEANS, SHALLOTS, TOASTED ALMONDS AND A ROASTED GARLIC BUTTER SAUCE.

MEDLEY (VG) (GF) (DF)
YELLOW SQUASH, ZUCCHINI, HEIRLOOM TOMATOES, RED ONION, FRESH HERBS, ROASTED GARLIC AND OLIVE OIL.

MEXICAN STREET CORN (VG) (GF)
FIRE ROASTED SWEET CORN. TOPPED WITH FRESH CILANTRO, LIME JUICE, CRUMBLED QUESO AND GARLIC BUTTER.

POTATO

MASHED (VG) (GF)
YUKON GOLD POTATOES, ROASTED GARLIC BUTTER, CREAM, HOUSE SEASONINGS AND TOPPED WITH FRESH PARSLEY.

BAKED (VG) (GF)
FIRE ROASTED BABY BAKERS, CRUSTED WITH PARMESAN CHEESE. SERVED WITH SOUR CREAM AND GARLIC BUTTER.

SWEET (VG) (GF) (DF)
FIRE ROASTED SWEET POTATOES, GLAZED WITH MAPLE SYRUP, BROWN SUGAR AND ROASTED GARLIC BUTTER.

SOUP

POTATO BACON
SMOKED BACON, YUGON GOLD POTATOES, CHEDDAR CHEESE AND ROASTED GARLIC. TOPPED WITH FRESH CHIVES.

ZUPPA TOSCANA (GF)
SPICY ITALIAN SAUSAGE, REDSKIN POTATOES, SWEET ONION, ROASTED GARLIC AND FRESH KALE.

CHICKEN TORTILLA (DF)
GRILLED CHICKEN, SWEET CORN, ONION, BLACK BEANS, CHILIES, FIRE ROASTED TOMATOES, FRESH HERBS AND CHICKEN BROTH.

SALAD

HOUSE (VG)
MIXED FIELD GREENS, GRAPE TOMATO, RED ONION, TOASTED ALMONDS, DRIED CHERRIES AND PARMESAN CHEESE.

CAESAR
FRESH CUT ROMAINE LETTUCE, KALAMATA OLIVES, HEIRLOOM TOMATO, SHAVED PARMESAN CHEESE AND TOASTED CROUTONS.

MICHIGAN (VG)
MIXED GREENS, SLICED MICHIGAN APPLES, CANDIED PECANS, DRIED CHERRIES, RED ONION AND CRUMBLED BLUE CHEESE.

GRAIN

VEGETABLE PILAF (VG) (GF) (DF)
PILAF RICE, SWEET ONIONS, CARROTS, CELERY, ROASTED GARLIC, FRESH HERBS AND VEGETABLE STOCK.

LEMON BASMATI (GF)
BASMATI RICE, LEMON ZEST, FRESH GINGER, ROASTED GARLIC, SWEET ONION, PEAS AND CHICKEN STOCK.

MUSHROOM RISOTTO (VG) (GF)
ARBORIO RICE, WILD MUSHROOMS, SHALLOTS, ROASTED GARLIC, WHITE WINE AND PARMESAN CHEESE.

BBQ

MAC & CHEESE
ELBOW MACARONI, SMOKED BACON AND ROASTED GARLIC. TOSSED IN OUR WHITE CHEDDAR CHEESE SAUCE.

POTATO SALAD (VG) (GF) (DF)
SOUTHERN STYLE POTATO SALAD LOADED WITH CELERY, EGGS, ONIONS, MUSTARD AND SWEET RELISH.

COLESLAW (VG) (GF) (DF)
HOME-STYLE COLESLAW. SHREDDED CABBAGE AND CARROTS TOSSED IN A CREAMY, TANGY DRESSING WITH A HINT OF SWEETNESS.

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Bars

PRICED PER PERSON

TACO
$22

BASE	FLOUR TORTILLA CORN TORTILLA
PROTEIN	BEEF CHICKEN
CHEESE	MONTEREY JACK
VEG	LETTUCE TOMATO RED ONION JALAPEÑO CILANTRO
SAUCE	FRESH SALSA SOUR CREAM GUACAMOLE
SIDES	REFRIED BEANS SPANISH RICE TORTILLA CHIPS

PASTA
$26

BASE	FETTUCCINE PENNE
PROTEIN	SHRIMP CHICKEN
CHEESE	SHAVED PARMESAN
TOPPINGS	MUSHROOMS SPINACH RED PEPPER SWEET ONION ASPARAGUS
SAUCE	ALFREDO TOMATO PESTO
SIDES	HOUSE SALAD BREADSTICKS

DELI
$18

BASE	SOURDOUGH BREAD MULTIGRAIN BREAD
PROTEIN	HAM TURKEY SALAMI
CHEESE	CHEDDAR SMOKED GOUDA SWISS
TOPPINGS	LETTUCE TOMATO RED ONION PICKLE CUCUMBER
SAUCE	GARLIC AIOLI SIGNATURE DIJON
SIDES	POTATO CHIPS HOUSE SALAD

SLIDER
$18

BASE	BRIOCHE BUN CIABATTA BREAD
PROTEIN	ANGUS BEEF PATTY BACON
CHEESE	CHEDDAR SMOKED GOUDA SWISS
TOPPINGS	LETTUCE TOMATO RED ONION PICKLE MUSHROOMS
SAUCE	GARLIC AIOLI MUSTARD CHIPOTLE BBQ
SIDES	HAND CUT FRIES HOUSE SALAD

GF GLUTEN-FREE OPTIONS VG VEGETARIAN OPTIONS DF DAIRY-FREE OPTIONS V VEGAN OPTIONS

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Signature Options

PRICED PER PERSON

BREAKFAST & BEYOND

THE CONTINENTAL (VG) — **$12**
ASSORTMENT OF PASTRIES, MUFFINS AND TOASTED BAGELS WITH CREAM CHEESE. SERVED WITH FRESH FRUIT.

FARM FRESH — **$18**
SCRAMBLED EGGS, BACON, SAUSAGE AND HASHBROWN CASSEROLE. SERVED WITH FRESH FRUIT.

CINNAMON ROLL CASSEROLE (VG) — **$12**
TOPPED WITH A MAPLE BUTTERCREAM FROSTING AND CANDIED PECANS. SERVED WITH FRESH FRUIT.

CALI BREAKFAST BURRITO — **$14**
SCRAMBLED EGGS, BACON, MONTEREY JACK CHEESE, AVOCADO AND FRIES WRAPPED IN A FLOUR TORTILLA.

LATE NIGHT

CHICKEN AND WAFFLES (DF) — **$8**
HAND BREADED CHICKEN TENDERS. BELGIAN WAFFLES. SERVED WITH MAPLE SYRUP AND OUR SIGNATURE SAUCE.

WALKING TACOS (GF) — **$6**
NACHO CHEESE DORITOS TOPPED WITH GROUND BEEF, LETTUCE, TOMATO, SALSA, SOUR CREAM AND QUESO.

CUBAN SLIDERS — **$8**
SMOKED PULLED PORK, HAM, SWISS CHEESE, PICKLES AND DIJON MUSTARD. SERVED WITH POTATO CHIPS.

CHILI DOGS — **$6**
GRILLED ANGUS BEEF HOT DOGS. TOPPED WITH CHILI, CHEESE AND SWEET ONIONS. SERVED WITH POTATO CHIPS.

BOX LUNCH

PHILLY — **$18**
SLICED RIBEYE, PEPPERS, ONIONS AND AMERICAN CHEESE. SERVED WITH POTATO CHIPS, FRESH FRUIT AND A COOKIE.

CALIFORNIA WRAP — **$18**
TURKEY, BACON, LETTUCE, TOMATO, AVOCADO AND RANCH. SERVED WITH POTATO CHIPS, FRESH FRUIT AND A COOKIE.

CAPRESE — **$18**
GRILLED CHICKEN, FRESH MOZZARELLA, ARUGULA, TOMATO AND PESTO. SERVED WITH POTATO CHIPS, FRESH FRUIT AND A COOKIE.

BUFFALO WRAP — **$18**
FRIED CHICKEN, BACON, SPINACH AND PEPPERJACK. SERVED WITH POTATO CHIPS, FRESH FRUIT AND A COOKIE.

KIDS

CHICKEN TENDERS (DF) — **$12**
HAND BREADED CHICKEN TENDERS. SERVED WITH FRENCH FRIES AND OUR SIGNATURE BBQ SAUCE.

MAC & CHEESE (VG) — **$12**
ELBOW MACARONI, CHEDDAR, GOUDA AND MONTEREY JACK CHEESE. TOSSED IN A ROASTED GARLIC CREAM SAUCE.

BURGER SLIDERS — **$12**
100% ANGUS BEEF CHUCK, BRIOCHE BUN AND CHEDDAR CHEESE. SERVED WITH FRENCH FRIES.

GRILLED HAM & CHEESE — **$12**
SOUR DOUGH BREAD, BLACK FOREST HAM AND CHEDDAR CHEESE. SERVED WITH FRENCH FRIES.

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Desserts

PRICED PER PERSON
INCLUDES 8” CUTTING CAKE

2 OPTIONS
$7

3 OPTIONS
$10

8” CUTTING CAKE

CAKE FLAVORS
VANILLA, CHOCOLATE, RED VELVET, CARROT, LEMON

FROSTING FLAVORS
BUTTERCREAM, CREAM CHEESE, WHIPPED CREAM, FUDGE, LEMON

CUPCAKES

CHOCOLATE
TOPPED WITH CHOCOLATE BUTTERCREAM FROSTING.

VANILLA
TOPPED WITH VANILLA BUTTERCREAM FROSTING.

RED VELVET
TOPPED WITH A CREAM CHEESE FROSTING.

CARROT CAKE
TOPPED WITH A CREAM CHEESE FROSTING.

LEMON
TOPPED WITH A LEMON BUTTERCREAM FROSTING.

DESSERT SHOOTERS

PEANUT BUTTER CHEESECAKE
PEANUT BUTTER CHEESECAKE LAYERED WITH AN OREO CRUST AND TOPPED WITH CRUSHED REESE’S.

CARROT CAKE
CARROT CAKE LAYERED WITH CREAM CHEESE FROSTING AND TOPPED WITH WALNUTS.

FRENCH VANILLA CUSTARD
FRENCH VANILLA CUSTARD LAYERED WITH OREO CRUMB AND TOPPED WITH GOLD LEAF.

NEW YORK CHEESECAKE
CHEESECAKE LAYERED WITH GRAHAM CRACKER CRUST AND TOPPED WITH FRESH RASPBERRIES.

TIRAMISU
ESPRESSO AND LIQUEUR-SOAKED SPONGE CAKE, MASCARPONE CHEESE, COCOA POWDER AND SHAVED CHOCOLATE.

MISCELLANEOUS DESSERTS

COOKIES
CHOICE OF CHOCOLATE CHIP, PEANUT BUTTER CUP, OATMEAL RAISIN, M&M OR SUGAR COOKIE.

CANNOLIS
CHOICE OF CLASSIC, PISTACHIO, TURTLE OR RASPBERRY WHITE CHOCOLATE.

ICE CREAM
CHOICE OF VANILLA, CHOCOLATE, SALTED CARAMEL BROWNIE, BIRTHDAY CAKE OR LEMON.

WARM DESSERTS
SERVED WITH ICE CREAM: PEACH COBBLER, APPLE CRISP, MIXED BERRY COBBLER OR APPLE PECAN CRISP.

DONUT HOLES
CINNAMON SUGAR, PUMPKIN SPICE, POWDERED SUGAR, GLAZED OR CHOCOLATE GLAZED.

SHEET CAKES

QUARTER SHEET CAKE (9 X 13)
FEEDS 20-30 PEOPLE | $18

HALF SHEET CAKE (12 X 18)
FEEDS 40-60 PEOPLE | $35

FULL SHEET CAKE (18 X 26)
FEEDS 80-110 PEOPLE | $70

CAKE FLAVORS
VANILLA, CHOCOLATE, RED VELVET, CARROT, LEMON

FROSTING FLAVORS
BUTTERCREAM, CREAM CHEESE, WHIPPED CREAM, FUDGE, LEMON

GF GLUTEN-FREE OPTIONS

DF DAIRY-FREE OPTIONS

V VEGAN OPTIONS

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