

NH

Catering & Bar Services

Catering Menu

At NH Catering, our goal is always to offer the highest quality and freshest food attainable, at the best value possible!

Appetizers

Two-Meat Buffet

Upgraded Options

Theme Selections

Breakfast Options

Lunch Options

Bar Services

Prices are effective through 2026, however; they are subject to change.

Appetizers

Lighter Fare

(Appetizer prices are based on purchasing the main meal from NH Catering)

An assortment of cheese and crackers with grapes

A platter of fresh vegetables with a homemade dill dip

Hot Artichoke Dip with an assortment of crackers and herb baguettes

Hot Queso Dip with Nacho Chips

7-Layer Fiesta Dip with Nacho Chips

Pretzel Bites

Deviled Eggs

Boneless Wings (an assortment of flavors)

Meatballs (BBQ, Asian, Swedish & Bourbon)

Turkey or Ham Pinwheels

Pick One: \$6 pp

Pick Two: \$8 pp

Pick Three: \$10 pp

Pick Four: \$12 pp

Premium Appetizers

Prices for Premium Appetizers vary on item, and are subject to change

*Prices will be based on number of guests**

KC Bourbon Wings

Chicken Wings (Bone-in)

Sliders (Burger, Pork, Pot Roast, Chicken, Cuban or Meatball)

Mini Chicken Salad Croissants (or Egg Salad)

Santa Fe Eggrolls with a Southwestern Ranch

Stuffed Mushrooms

Italian Sausage, Peppers and Onions

Mini Chicken, Steak or Shrimp Skewers

Shrimp Cocktail

Smoked Salmon Platter (includes a cream cheese blend of herbs and spices, garlic herb baguettes, capers, red onion, chopped egg and crackers)

Petite Club Fancy Sandwich

Bruschetta and Pita Wedges

Pastrami, Pesto, Provolone and Asparagus Roll-Ups

Chicken Spring Rolls

Fresh Mozzarella, Grape Tomato, and Cucumber Skewers with Balsamic Reduction Sauce

Hummus with Pita Chips

Crab Wonton Dip with Pita Chips

Whitefish Dip
Salmon Dip
Bacon Wrapped Scallops with Mango Salsa
Baked Brie with Fresh Fruit & Sliced Almonds
Jumbo Grilled Spicy Shrimp Sirachi

Bruschetta Charcuterie Board – Starting at \$8 per person

<i>Pesto</i>	<i>Stuffed Green Olives</i>
<i>Artichoke Hearts</i>	<i>Roasted Red Peppers</i>
<i>Marinara Sauce</i>	<i>Almonds</i>
<i>Spinach</i>	<i>Black Olives</i>
<i>Goat Cheese</i>	<i>Pine Nuts</i>
<i>Capocollo</i>	<i>Assorted fresh small peppers</i>
<i>Prosciutto</i>	<i>Cherry tomatoes in assorted colors</i>
<i>Salami</i>	<i>Garlic Herb Baguettes</i>

Two Meat Buffet Option

The price for the Two Meat Buffet is \$23.95 per person or upgraded items are available for \$24.95-\$29.95 per person.

The Two Meat Buffet includes:

Two selections from the Beef, Chicken & Pork category
One selection from the Potato/Starch category
One Salad
One Vegetable

All dinners are served with a basket of home-made rolls with butter.
This price includes White China Dinner Plates, flatware and paper dinner napkins.
Salad plates, water goblets, and real linen napkins are an extra charge based on your guest count.

Any menu can be modified to suit your preferred choices!

BEEF, CHICKEN & PORK

Homemade Slow Cooked Pot Roast

Served with Mushroom Burgundy Sauce or Beef Gravy

KC Bourbon Pork Riblets

Herb Chicken Parmesan

Panko crusted herb chicken

*****Most popular choices*****

Smothered Chicken

Cheddar Cheese, Grilled Mushrooms & Onions, and Bistro Sauce

Baked Chicken

Crispy Buttermilk or Rosemary

Chicken Marsala

Breast of chicken sautéed with mushrooms in a marsala wine sauce

Grilled Herb and Wine Chicken

Grilled Balsamic Chicken

Caribbean Grilled Chicken

POTATOES / STARCH

Baked Potato

Smashed Redskin Potatoes

Mashed Potatoes with Gravy

Loaded Mashed Potatoes

Scalloped Potatoes

Potato-Cheese Bake

Au Gratin Potatoes

Rice Pilaf

Home-made Mac-n-Cheese

Sweet Potato

Choice of Baked Sweet Potato or Mashed

Potato Wedge Bar

Along with loaded sides

Seasoned Potato Wedges

Roasted Red Potatoes

SALADS

Dinner Salad

Mix of Iceberg and Romaine, tomatoes, cucumbers, carrots, and cheese

Classic Caesar Salad

Romaine, garlic croutons, parmesan, tossed in traditional Caesar dressing

*Michigan Heavenly Salad ***Upgraded Salad Option \$1 more per person***

Spring mix with a light sweet vinegar dressing along with dried cherries, red onion, feta cheese, cherry tomatoes and croutons

Strawberry Walnut

Spring Mix with fresh sliced strawberries, walnuts, mozzarella and drizzled with Raspberry Vinaigrette dressing

Garden Farmer's Salad

A blend of mixed greens and spring mix with cheese, grape tomatoes, cucumbers, and carrots. Served with a variety of vinaigrette dressings

Greek Salad

Kalamata olives, feta, red onions, and tomatoes tossed on a Greek Vinaigrette dressing

Potato Salad

Choice of American, Twice-Baked, Red Bliss or Fingerling

Cavatelli Pasta Salad

Fresh basil and herbs, shredded carrots, cucumbers, grape tomatoes, mini mozzarella balls, red onion, broccoli and colored bell peppers

VEGETABLES

Key West Blend

A mix of whole green beans, bias cut carrots, yellow carrots, and red pepper strips

Riviera Blend

Whole green beans, whole yellow beans and baby carrots

Organic Green Beans

Mixed with Garlic Parmesan Butter

Green Bean Almondine

Sweet Buttered Corn

Organic Glazed Carrots
Glazed with maple butter & Honey
*Roasted Brussel Sprouts *Upcharge*
*Asparagus *Upcharge*

VEGETARIAN DISHES

Vegetable Lasagna
Tri Colored Tortellini with Alfredo Sauce
Vegetable Stir Fry with Rice
Marinated Herb & Wine Vegetable Kabobs
Mushroom Stroganoff
Roasted Potatoes with Seasonal Vegetables

\$24.95 and up Upgraded Options

Beef Stroganoff
Home-Made Swedish Meatball Stroganoff
Beef Brisket
Creamy Champagne Chicken
Rosemary Lemon Chicken
Bruschetta Chicken
Ranch Pork Tenderloin
Beef Sirloin Tips
8oz Pork Ribeye
Asparagus
Roasted Brussel Sprouts
Smoked Gouda Truffle Mac-n-Cheese
Whipped Yukon Gold Potatoes
Roasted Garlic Red Bliss Potatoes with Rosemary
Roasted Fingerling Potatoes with Shallots
and Herbs

Steak Section

We will bring our event grill on site. All steak selections will be priced based on current market price for said items!

8oz Sirloin

8oz NY Strip

10oz NY Strip

Bistro Tenderloin (8oz Classic Flavorful Round Cut)

10oz Prime Rib

12oz Prime Rib

14oz Prime Rib

Dry Rub Roasted Beef Tenderloin Au Poivre

Herb Crusted Boneless Ribeye Roast

Carving station an extra \$100 per event

Desserts

Strawberry Shortcake Bar

Variety of buttermilk biscuits, angel food cake, lady fingers, fresh strawberries & blueberries, whipped cream, sprinkles, chocolate syrup and caramel sauce.

Small Bites

Variety of lemon bars, cheesecake, mini pudding pies, Napoleon Pastries, carrot cake, or cupcakes

Cheesecake

Seasonal Variety

Brownies & Cookies

Pies

Theme Selections

Theme selections can be mix and match between categories. Price will be based on how many items are chosen.

Pasta Bar

*Pick Your Pasta: Spaghetti, Bow-Tie, Penne,
Rigatoni, Linguini, Fettuccini or Cavatelli
Pick Your Sauce: Marinara, Alfredo,
Meat Sauce, or Creamy Basil.
Chicken or Shrimp Alfredo
Creamy Basil Chicken
Spaghetti
Shrimp Scampi
Lasagna
Penne a la vodka
Penne with Italian Sausage
Big Easy Linguine with Chicken, Sausage, Bell
Peppers and Cajun Cream Sauce
Baked Ziti*

Fiesta Taco Bar

*Taco Meat
Chicken or Steak Fajita
Mojo Pork
Spanish Rice
Street Corn
Beans
Shredded Beef or Pork in Red Sauce
Con Queso Dip: with Chips
*Sides of chopped lettuce, tomatoes, cheddar
cheese, salsa, sour cream, onions, and
southwestern ranch*

BBQ Bar

*Pulled Pork BBQ or Pulled Chicken
Beef Brisket
Baked Beans
Coleslaw
Potato Salad
Chili Dogs
Corn on the Cob
Burgers and Brats*

Soul Food

*Southern Fried Chicken
Ribs
Crab Cakes
Pulled Pork
Brisket
Po' Boys
Cajun Coleslaw
Macaroni and Cheese
Jambalaya
Praline Baked Sweet Potatoes
Hushpuppies
Jalapeno Cornbread*

Soup and Salad

*House Salad
Iceberg Salad
Caesar Salad
Greek Salad
Fruit Salad
Fresh Mozzarella and Roma
Balsamic Salad
Tomato Bisque
Corn Chowder
Twice Baked Potato
Chicken Dumpling
Chili*

Asian

*Eggrolls
Spring Rolls
Stir Fry (Steak, Shrimp or Beef)
Lo-Mein
General Tso Chicken
Sesame Chicken
Beef and Broccoli
Fried Rice
Fortune Cookies*

Breakfast Options

Breakfast pricing is based on number of choices and number of guests.

Individual Breakfast Sandwiches

Choice of bread, meat, cheese and toppings.

Breakfast Bakes

Egg, Meat, Potatoes and Veggies

Egg and Cheese

Vegetarian

Meat Lovers and Cheese

Build Your Own

Sweet Bakes

French Toast Crème Brulee

Cinnamon French Toast

Strawberry Stuffed French Toast

Banana Fosters Waffle

Buffet Line Options

Bacon

Sausage-Links or Patties

Scrambled Eggs Plain or with Peppers and Onions

Boiled Eggs

Biscuits and Sausage Gravy

Waffles

Pancakes

Breakfast Burritos

Roasted Red Potatoes

Shredded Hash Browns or Hash Brown Patties

Danishes, Muffins & Sweet Breads

Bagels with Cream Cheese

Granola, yogurt and Fruit Bar

Breakfast Drinks

Coffee

Various Juices

Milk

Soft Drinks (Coke, Diet Coke and Sprite)

Breakfast Meals include disposable plates and flatware. Price will vary based on selections. Breakfast caters required a minimum of 12 people.

Lunch Options

Soup and Salad

Salad Choice: House salad, garden salad, Michigan Heavenly Salad, Strawberry Walnut, Greek, or Caesar.

Soup Choice: Pot Roast Beef Vegetable, Tomato Bisque, Corn Chowder, Cream of Potato, Wisconsin Cheese, Stuffed Pepper, Smoky Poblano and Cheese, Chicken Dumpling or Chicken Noodle, Red Chili or White Chicken Chili

Sandwiches

Turkey, Ham, Roast Beef, Pastrami, Chicken Salad, Egg Salad, Tuna Salad, or Vegetarian

Sandwiches include choice of bread, wraps, croissants, sliders, buns, ciabatta rolls, whole grain bread, white bread, marble rye or sour dough.

All condiments are served on the side.

Sandwiches can be made into boxed lunches or platters.

*Boxed lunches include a choice of 2 of the following:
Chips, chocolate chip cookie, fresh fruit cup, potato salad, broccoli salad, macaroni salad, or pasta salad.*

***Lunch options include disposable plates and flatware.
Crackers are included with soup choices. Lunch pricing will vary depending on choices, number of items and amount of guests.***

NH BEVERAGE/BAR SERVICE

Nighthawk bar service charges per person for events. Service includes the following:

Two Professional Bartenders

Clear solo cups

(9oz Wine, 12oz Mixed Drinks & 16oz Draft Beer)

All garnishes & Straws/Stirrers and Bar Napkins

Ice

Draft Box and CO2 (When applicable)

Coffee Service

Cost Ranges from \$75.00-\$200.00 (Based on Guest Count)

Coffee Service includes:

Regular Coffee (Decaf Coffee upon request)

Cups and Stirrers

Sugar/sweetener and Creamer

Soda Service

Cost Ranges from \$75.00-\$200.00 (Based on Guest Count)

We offer Coke Products

*This is an extra service that does not include what is included with a
Liquor Package*

Water Service

We can provide water bottles or water in dispensers with ice!

Water service includes clear solo cups and ice

Water service will be maintained throughout the event

Two water stations will be provided

Beverages

Punch, Lemonade and Iced Tea are all available, price is based on guest count.

Includes disposable cups and ice.

Wine Service

Our House Wine is Canyon Road

Red Wine Choices: Pinot Noir, Cabernet, Merlot

White Wine Choices: Chardonnay, Moscato, White Zinfandel, Pinot Grigio, Sauvignon Blanc

Cases of Canyon Road can be Split and Mixed

Covey or Barefoot Riesling is also available

Seasonal Sangria

Choices are White, Apple and Red

Price is based on Guest Count

Price Range is \$200-\$500

His and Her Signature Drinks

Price is determined by drink choice

A few options include Mojito's, Moscow Mules, Margarita's

Liquor Service

Liquor service will include the appropriate mixers.

House Liquor Options Include:

Svedka Vodka, Smirnoff Vodka, Castillo Rum, Captain Morgan, Bacardi Rum, Northern Lights Whiskey, Canadian Club Whiskey, Canadian Mist and Seagram's 7, New Amsterdam Gin, Gilbey's Gin, Burnette's Gin

Premium Liquor Options Include:

Jack Daniels, Grey Goose, Kettle One Vodka, Tito's, Absolut, Bombay, Tanqueray, Maker's Mark, Jameson, Johnnie Walker Red Label, Crown Royal, Dewar's, Stolli Vodka

Beer Selections

Domestic Draft Beer Selections

Budweiser, Bud Light, Miller Lite, Coor's Light, Labatt and Labatt Light, PBR

Craft Beer Selections

Founder's

All Day IPA

Solid Gold

Dirty Bastard

Centennial Ale

Breakfast Stout

Two Hearted Ale

Bell's

Two Hearted

Amber Ale

Hopslam

Lighthearted Ale

Perrin

Black Perrin

Blonde Porter

Golden Ale

98 Problems

Sam Adams

Boston Lager

Cherry Wheat

Dark Horse

Crooked Tree IPA

Raspberry Ale

Black Ale

Brown Ale

Ciders

Angry Orchard

Painted Turtle

Blakes

Others

Blue Moon

Brewery Vivant Farmhand

New Holland Brewing: The Poet

Right Brain Brewing: Northern Hawk Owl

Stella Artois

Saugatuck Brewing: Bonfire Brown Ale

The Mitten: Country Strong

Seasonal

Bells Oberon

Samuel Adam Oktoberfest

Leinenkugel Summer Shandy

Perrin Blackberry IPA

Perrin Grapefruit

Real Glassware is available at an extra charge

*We abide by all laws governing the consumption and distribution of alcohol by the LCC of Michigan.
Prices are subject to change.*

NH Catering has hosted various events all across West Michigan, from small home or office buffets to large golf outings or rehearsal dinners, and elegant wedding receptions. We offer affordable and professional catering for any occasion, with everything from hors d'oeuvres and party trays, to gourmet plated entrees, buffets or family style meals, or casual barbecues and picnics.

All prices quoted buffet style

\$2.00 extra per person for additional meats

\$1.50 extra per person for additional potatoes or vegetables

A 6% sales tax will be added to the event. The balance due must be paid in full seven days before the event, unless other arrangements have been made.

20% gratuity added to total bill

Prices will vary on substitutions

A deposit is required when booking a banquet or catering event and is based on your guest count (\$1000 deposit required for Weddings)

A deposit will be returned if your event is canceled 60 days prior to the reserved day, and 6 months prior to a wedding.

Cancellations made within 60 days of the function will forfeit the deposit.

A final guarantee of the number of guests must be made two weeks prior to an event. This guarantee is understood to be a minimum. Any additional guest will be charged the per-person rate. Any fewer than the guaranteed number in attendance, the host will be charged the guaranteed number.

Customized Meals Available - If you don't see it, please ask for it!

On Site and Pick-Up Catering Available

Call us for information on our regular packages or let us custom build a menu, perfect for your special event! We also have a banquet room; ask about availability. Let us make your next event truly special!

Sandra Wanzer, Event Coordinator & Chef

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