CATERING MENU & SERVICES
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FULL SERVICE

Arise

BREAKFAST

Arise
**Full-service breakfasts served with fresh-brewed regular and decaffeinated coffee, hot tea, and bottled orange juice.**

**COLD SELECTIONS**

<table>
<thead>
<tr>
<th>The Jump Start</th>
<th>8.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose from assorted gourmet donuts or bagels.</td>
<td></td>
</tr>
</tbody>
</table>

**The Healthy Start**                                    | 10.25 |
| Fresh fruit salad, granola, yogurt, fresh-baked muffins. |      |

**The Copenhagen**                                        | 10.25 |
| Assorted petite pastries, freshly baked light and flaky, including raspberry, apple, and vanilla custard Danish, maple pecan plait, and cinnamon whirl. Paired with fresh-cut seasonal fruit. |      |

**The Continental**                                       | 11.25 |
| Fresh-baked mini pastries, bagels and muffins.          |      |

**HOT SELECTIONS**

**Oatmeal Bar**                                            | 8.50 |
| Build your own bowl of steel-cut oatmeal. Toppings include brown sugar, cinnamon, syrup, butter, walnuts, raisins, seasonal berries and fresh cream. |      |

**Chef’s Own Individual Quiche**                           | 10.25 |
| Baked in a flaky puff pastry. Bacon and onion with Swiss cheese, and asparagus and bell pepper with Parmesan cheese. One of each style quiche per person. Paired with seasonal fresh fruit. **For a gluten-free option, crustless quiche is available upon request.** |      |

**Breakfast Burrito Bar**                                  | 10.75 |
| Build your own flour tortilla burrito with scrambled eggs, chorizo sausage, cheese, roasted corn and black beans, sour cream and salsa. Served with roasted potatoes. |      |

**The Hot and Hearty**                                     | 12.25 |
| Scrambled eggs, roasted potatoes, and your choice of breakfast sausage, bacon, or ham. Accompanied by bagels and cream cheese. |      |
# BREAKFAST ENHANCEMENTS

*Pricing is per person.*

## COLD

<table>
<thead>
<tr>
<th>Description</th>
<th>With Meal</th>
<th>À la Carte</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add whole fruit</td>
<td>1.05</td>
<td>2.10</td>
</tr>
<tr>
<td>Add assorted Greek yogurts</td>
<td>1.95</td>
<td>3.55</td>
</tr>
<tr>
<td>Add assorted donuts</td>
<td>2.25</td>
<td>n/a</td>
</tr>
<tr>
<td>Add assorted bagels and cream cheese</td>
<td>2.25</td>
<td>n/a</td>
</tr>
</tbody>
</table>

## HOT

<table>
<thead>
<tr>
<th>Description</th>
<th>With Meal</th>
<th>À la Carte</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add veggie sausage</td>
<td>3.25</td>
<td>n/a</td>
</tr>
<tr>
<td>Add baked stuffed French toast with seasonal fruit</td>
<td>3.95</td>
<td>n/a</td>
</tr>
<tr>
<td>Add oatmeal bar</td>
<td>3.95</td>
<td>n/a</td>
</tr>
<tr>
<td>Add biscuits and gravy</td>
<td>4.95</td>
<td>n/a</td>
</tr>
</tbody>
</table>
LUNCH & DINNER

Savor
ENTRÉE SALADS

*Full-service entrée salads are served with your choice of lemonade, iced tea, or coffee and hot tea service. Deconstructed salads available with an additional charge of 1.50 per person.*

**KALE SALAD**  
Baby kale, grilled marinated chicken, strawberries, almonds, goat cheese with a raspberry vinaigrette.  
15.15

**COBB SALAD**  
Grilled chicken breast on California greens, avocado, tomato, bacon, hard-cooked egg, sliced olives, and cheddar cheese. Served with assorted dressings and a fresh-baked roll.  
15.15

**GRILLED CHICKEN CAESAR SALAD**  
Our classic Caesar salad topped with grilled chicken breast. Served with Caesar dressing and a fresh-baked roll.  
15.15

**MICHIGAN CHICKEN CHERRY SALAD**  
Crispy greens topped with grilled chicken, dried Michigan cherries, candied walnuts, red onions, and Maytag blue cheese. Served with house-made maple balsamic vinaigrette and a fresh-baked roll.  
15.15

**CHOPPED TACO SALAD**  
Seasoned ground beef, corn, black beans, peppers, tomatoes, cucumbers, onions, queso fresco and tortilla chips mixed with an avocado ranch. Served with and a fresh-baked roll.  
15.15
SALAD BAR

Full-service salad bar selections are served with your choice of lemonade, iced tea, or coffee and hot tea service.

Crisp romaine and spring-mix lettuce, served with sliced cucumbers, grape tomatoes, shredded carrots, red onion, broccoli florets, peas, sliced hard-boiled egg, shredded cheese blend, herb-seasoned croûtons with ranch and balsamic dressings, and fresh-baked rolls and butter. No substitutions.

SALAD BAR ADD-ONS

Pricing is ounces per person. Please note that add-ons need to be equivalent to number of guests in reservation.

MEAT

- Diced ham (2 ounces) 2.50
- Chopped bacon (2 ounces) 2.75
- Grilled, marinated chicken breasts (4 ounces) 3.95

CHEESE

- Parmesan (3 ounces) 1.95
- Bleu (2 ounces) 2.50
- Feta (2 ounces) 2.50

VEGETABLES

- Banana peppers (2 ounces) .50
- Sliced mushrooms (1 ounce) .75
- Baby corn (2 ounces) .75
- Chick peas (1 ounce) 1.25
- Kalamata olives (1 ounce) 1.25
- Sliced beets (3 ounces) 1.25
- Tri-colored peppers (2 ounces) 1.50
- Artichokes (2 ounces) 1.50
- Avocado (half of an avocado) 2.25

NUTS AND OTHER ADD-ONS

- Sunflower seeds (1 ounce) .75
- Toasted almonds (1 ounce) 1.25
- Dried cherries (2 ounces) 1.75
- Candied walnuts (2 ounces) 3.25

DRESSINGS

- Honey mustard (3 ounces) .50
- Raspberry vinaigrette (3 ounces) .50
- Greek (3 ounces) .50
- Bleu cheese (3 ounces) .50
- Thousand Island (3 ounces) .50
- Asian sesame ginger (3 ounces) .50
- Italian (3 ounces) .50
- Caesar (3 ounces) .50
ALL FULL-SERVICE SANDWICHES ARE SERVED WITH YOUR CHOICE OF LEMONADE, ICED TEA, OR COFFEE AND HOT TEA SERVICE.

ASSORTED DELI WRAPS 13.15
Premium smoked turkey, roast beef, and ham, a variety of cheeses, dressed with our house-made gourmet spreads, all wrapped in flavored lavash flatbread. Presented with bagged chips and a chef’s choice side salad. Vegetarian wraps available upon request.

TRADITIONAL DELI TRAY BUFFET 14.25
Create your own sandwich from a presented selection of plattered house meats and premium cheeses, including mesquite turkey breast, shaved ham, oven-roasted beef, albacore tuna salad, aged cheddar, Swiss, and provolone cheeses. Displayed and served with an assortment of bakery-fresh breads, sliced tomatoes, lettuce, pickles, and a variety of appropriate condiments. Accompanied by assorted bagged chips and a chef’s choice side salad.

EXECUTIVE DELI BUFFET 19.95
Create your own sandwich from a selection of premium house meats and cheeses including mesquite turkey breast, shaved ham, grilled chicken, herb-crusted beef tenderloin, albacore tuna salad and a variety of imported cheeses. Displayed with an assortment of breads, rolls, croissants, sliced tomatoes, onions, lettuce, pickles, and traditional condiments. Accompanied by assorted bagged chips.

Also choose 1 of the following salads:
• Greek pasta salad: with red, green, and yellow peppers, grape tomatoes, feta cheese, onions, black olives, herbs and spices, in a vinaigrette dressing
• Potato salad: traditional style
• Coleslaw: creamy, New England-style slaw
• Fruit salad: fresh, seasonal fruit salad
• Macaroni salad

BOX LUNCH 11.75
Each box lunch includes 1 sandwich, accompanied by seasonal whole fruit, bag of chips, cookie and choice of bottled water or canned Pepsi® beverage. Choose 2 of the following sandwiches:
• Smoked turkey with cheese
• Baked ham with cheese
• Oven-roasted roast beef with cheese
• Vegetarian wrap
BUILD-YOUR-OWN PASTA BAR

Full-service pasta bar is served with your choice of lemonade, iced tea, or coffee and hot tea service, a chef’s choice salad and garlic bread.

CHOOSE A PASTA
- Penne
- Farfalle
- Fettuccine

CHOOSE A SAUCE
- Olive oil Parmesan $9.85
- Tomato basil $10.55
- Pesto $10.55
- Alfredo $11.15
- Meat $11.75

EXTRA ACCOMPANIMENTS
- Grilled vegetables $3.00
- Meatballs $3.00
- Italian sausage $3.50
- Grilled chicken $3.95
## ENTRÉES

*Full-service entrées are served with a mixed green salad and your choice of lemonade, iced tea, or coffee and hot tea service.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DETROIT CONEY BAR</td>
<td>11.00</td>
</tr>
<tr>
<td>Build your own Coney with freshly griddled all-beef Dearborn hot dogs, Detroit chili, and a traditional assortment of onions, tomatoes, jalapeños, and cheddar; served with chips. Includes 2 hot dogs per person.</td>
<td></td>
</tr>
<tr>
<td>LEMON ARTICHOKE CHICKEN PASTA</td>
<td>12.95</td>
</tr>
<tr>
<td>Pan-seared chicken breast with sweet bell peppers, artichoke hearts, fresh lemon and white wine sauce. Served with market vegetable, penne pasta and a fresh-baked roll.</td>
<td></td>
</tr>
<tr>
<td>POTATO GNOCCHI</td>
<td>12.95</td>
</tr>
<tr>
<td>Decadent potato gnocchi with Italian sausage, peppers, onions, in a palomino sauce. Served with homemade garlic bread.</td>
<td></td>
</tr>
<tr>
<td>HOUSE SPECIAL TORTELLINI</td>
<td>12.95</td>
</tr>
<tr>
<td>Tender cheese tortellini with grilled chicken, sweet bell peppers, smoked bacon, and Alfredo sauce. Served with homemade garlic bread.</td>
<td></td>
</tr>
<tr>
<td>BAKED POTATO OR MASHED POTATO BAR</td>
<td>12.95</td>
</tr>
<tr>
<td>Build your own baked or mashed potato with all the favorite toppings. Selection includes chili, cheese, bacon, sour cream, onion, butter, salt, pepper and fresh broccoli. Served with a fresh-baked roll.</td>
<td></td>
</tr>
<tr>
<td>MAC AND CHEESE BAR</td>
<td>12.95</td>
</tr>
<tr>
<td>Creamy mac and cheese with an array of toppings. Toppings include grilled chicken, sausage, tomato, onion, cheese, mushrooms, bacon and a seasonal vegetable. Served with a fresh-baked roll.</td>
<td></td>
</tr>
<tr>
<td>CHICKEN AND POBLANO ENCHILADA</td>
<td>14.00</td>
</tr>
<tr>
<td>Mexican-spiced pulled chicken with poblano pepper enchiladas. Served with Mexican rice, vegetarian refried beans.</td>
<td></td>
</tr>
<tr>
<td>LASAGNA WITH MEAT SAUCE</td>
<td>14.25</td>
</tr>
<tr>
<td>Five layers of fresh pasta, separated by combined layers of ricotta and mozzarella cheeses and meat sauce. Served with homemade garlic bread.</td>
<td></td>
</tr>
<tr>
<td>CHICKEN MARSALA</td>
<td>14.25</td>
</tr>
<tr>
<td>Chicken breast sautéed with wild mushrooms, shallots, and thyme, and deglazed with a delicate Marsala wine sauce; served with roasted potatoes, chef’s choice vegetable, and a fresh-baked roll.</td>
<td></td>
</tr>
</tbody>
</table>
**LUNCH & DINNER**

*Full-service entrées are served with a mixed green salad and your choice of lemonade, iced tea, or coffee and hot tea service.*

**CHICKEN PICATTA**  
Sautéed chicken breast with capers in a light lemon-scented sauce; served with roasted potatoes, chef’s choice vegetable, and a fresh-baked roll.  
14.25

**CHICKEN CAPRESE**  
Grilled marinated chicken, roasted herb tomatoes, fresh mozzarella topped with balsamic glaze drizzle and fresh basil. Served with chef’s choice vegetable and a fresh-baked roll.  
14.25

**CHICKEN AMMOGLIO**  
A baked chicken breast lightly crusted with rosemary focaccia crumbs and topped with a flavorful tomato basil relish. Served with pasta, chef’s choice vegetable, a mixed greens salad and a fresh-baked roll.  
14.25

**TACO BAR**  
Shredded Mexican chicken or seasoned ground round, Spanish rice, cheddar cheese, jalapeños, lettuce, and tomatoes. Served with sour cream, guacamole, and warm flour tortillas. **Option of both meat selections 17.00.**  
14.75

**SHORT RIB STROGANOFF**  
Tender short rib beef braised in a rich stroganoff sauce brimming with mushrooms and carrots over a bed of steaming egg noodles. Served with a fresh-baked roll.  
14.95

**PHILLY CHEESE STEAK BAR**  
Thin slices of sautéed ribeye steak, roasted bell peppers, onions and creamy sharp cheddar cheese sauce, served on a toasted baguette. Served with freshly made kettle chips.  
14.95

**HONEY MUSTARD GRILLED PORKCHOP**  
Honey mustard grilled pork chop topped with an onion and apple gravy. Served with mashed potatoes, chef’s choice vegetable, and a fresh-baked roll.  
14.95

**CHICKEN VESUVIO**  
Chicken breast with spring peas, potatoes, white wine sauce and Italian herbs. Served with a bistro vegetable and a fresh-baked roll.  
15.15

**FIESTA LIME CHICKEN**  
Marinated chicken breast baked with roasted corn, black beans and shredded Mexican cheeses topped with crunchy tortilla strips with a fiesta lime sauce drizzle. Served with Mexican rice and refried beans.  
15.15
Full-service entrées are served with a mixed green salad and your choice of lemonade, iced tea, or coffee and hot tea service.

SWEET AND SOUR CHICKEN  15.25
Tempura chicken topped with sweet and sour sauce.  Served with white rice and vegetarian egg roll.

GRECIAN GRILL  15.45
Chicken or beef marinated with fresh oregano, garlic, rosemary, and lemon wheels, grilled to perfection. Served atop Santorini-style rice pilaf, with pita bread and tzatziki sauce.

ROAST TURKEY BREAST  15.95
A traditional roasted turkey; served with mashed potatoes, gravy, stuffing, cranberry sauce, vegetable, and a fresh-baked roll.

MARRAKESH EXPRESS MEDITERRANEAN BAR  16.95
All your favorite classics from across the sunny Mediterranean, including hummus, couscous, tabouleh, stuffed grape leaves, chicken shawarma, and fatoush. Served with fresh pita bread.

SOUL FOOD BARBECUE  17.25
Marinated barbecue chicken, pulled pork, mac and cheese, green beans with butter and garlic, coleslaw. Served with jalapeño cornbread with whipped butter.

HONEY GARLIC SALMON  17.45
Honey garlic salmon on a bed of coconut rice. Served with a vegetarian egg roll and a fresh-baked roll.

GRILLED AEGEAN SALMON  17.45
Lemon-scented, fresh-grilled salmon presented atop almond herb rice. Served with a fresh dill butter sauce, grilled asparagus, and a fresh-baked roll.

FAJITA BAR  17.75
Chicken breast or choice flank steak, spice-rubbed and grilled to perfection, accompanied by sizzlin’ tri-color peppers and onions, cheddar cheese, refried beans, Spanish rice, fresh lettuce, warm flour tortillas, and our famous house-made salsa roja. **Option of both meat selections 21.25.**
VEGAN / VEGETARIAN FARE

Full-service entrées are served with a chef’s choice salad and your choice of lemonade, iced tea, or coffee and hot tea service.

ARTICHOKE WRAP (VEGETARIAN) 12.90
Marinated roasted artichokes, sweet bell peppers, sun-dried tomatoes, and Parmesan cheese, wrapped in spinach lavash flatbread with pesto aioli. Served with bagged chips.

PUMPKIN AND BLACK BEAN ENCHILADAS (VEGAN) 13.95
Roasted pumpkin with seasoned black beans in a corn tortilla topped with red chili sauce and avocado salsa. Served with refried beans and Mexican rice.

RED QUINOA CURRY DELIGHT (VEGAN) 14.25
Red quinoa, chick peas and lacinto kale simmered with a coconut curry lime sauce topped with roasted sweet potato and steamed broccoli, and finished with fresh cilantro and jalapeños.

RATATOUILLE AND CHEESY GRITS (VEGETARIAN) 14.25
Succulent Mediterranean market fresh vegetables atop cheesy grits.

FULL-SERVICE MENU ADD-ONS

ADD TO ANY FULL-SERVICE MENU SELECTION

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lays® Potato Chips</td>
<td>1.25</td>
</tr>
<tr>
<td>Doritos® Nacho Cheese Chips</td>
<td>1.25</td>
</tr>
<tr>
<td>Rold Gold® Pretzel Braided Twists</td>
<td>1.25</td>
</tr>
<tr>
<td>Smartfood® White Cheddar Popcorn</td>
<td>1.25</td>
</tr>
<tr>
<td>Cream of broccoli soup</td>
<td>3.95</td>
</tr>
<tr>
<td>Chicken noodle soup</td>
<td>3.95</td>
</tr>
<tr>
<td>Vegan Mediterranean soup</td>
<td>3.95</td>
</tr>
<tr>
<td>Mac and cheese</td>
<td>3.95</td>
</tr>
</tbody>
</table>
MEETING BREAKS
Relax
Pricing is per person. Beverages sold separately.

**TORTILLA CHIPS AND SALSA** 5.00
Crisp tortilla-style chips served with zesty salsa.
*Add fresh-made guacamole for 2.00 extra per person.*

**HUMMUS AND PITA CHIPS** 5.00
Homemade classic hummus served with crispy pita chips.
*Add tabouleh for 2.50 extra per person.*

**MINI-WRAP PLATTER** 6.00
Assorted turkey, ham, and roast beef mini-wraps.

**SPORTS BREAK** 6.05
Popcorn, mixed nuts, tortilla chips with salsa, and pretzel rods with mustard.

**SEASONAL SLICED FRUIT PLATTER** 7.05
Selection of in-season, fresh-sliced fruits.

**LAYERED DIP PLATTER** 7.15
9-layer dip platter served with tortilla chips.

**FARMER’S MARKET FRESH VEGETABLE PLATTER** 7.25
Selection of seasonal assorted vegetables; served with fresh herb dipping sauce.

**SWEET TEMPTATIONS BREAK** 7.25
Assortment of miniature pick-me-up sweets, includes specialty cookies, brownies, assorted dessert bars, mini French pastries, and chocolate-dipped strawberries.

**WELLNESS BREAK** 7.25
Fresh-cut fruit bowl with assorted yogurts, accompanied by Snackwells® cookies, and granola bars.

**IMPORTED AND DOMESTIC CHEESE PLATTER** 7.75
Selection of Maytag blue, brie, cheddar, Swiss, havarti and Gouda. Served with assorted crackers.

**MARINATED GRILLED VEGETABLE PLATTER** 8.25
Grilled and chilled zucchini, yellow squash, sweet bell peppers, red onions, and mushrooms; marinated in aged balsamic vinegar, extra virgin olive oil, and fresh herbs.

**ANTIPASTO PLATTER** 8.45
Assorted Sicilian cured meats and cheeses with traditional marinated and fresh veggies. Served with Italian flatbreads and crostini.

**CHOCOLATE EXTRAVAGANZA** 9.45
Assorted candy bars, brownies, chocolate-dipped strawberries, and chocolate chip cookies.
RECEPTIONS

Fulfill
Pricing is per guest with a 50-guest minimum. Served on upscale disposables. Includes basic linens and décor. Beverages sold separately.

RECEPTION MENU 1 • BUFFET  15.00
- Grilled fresh zucchini, yellow squash, sweet bell peppers, red onions, portobello and button mushrooms marinated with aged balsamic vinegar, extra virgin olive oil and fresh herbs
- Toasted ravioli with marinara dipping sauce
- Boursin cheese-stuffed mushrooms
- Sesame chicken skewers

RECEPTION MENU 2 • BUFFET  20.00
- Grilled fresh zucchini, yellow squash, sweet bell peppers, red onions, portobello and button mushrooms marinated with aged balsamic vinegar, extra virgin olive oil and fresh herbs
- Toasted ravioli with marinara dipping sauce
- Boursin cheese-stuffed mushrooms
- Sesame chicken skewers

Plus
- Seasonal, fresh-cut fruit tray

RECEPTION MENU 3 • BUFFET  25.00
- Grilled fresh zucchini, yellow squash, sweet bell peppers, red onions, portobello and button mushrooms marinated with aged balsamic vinegar, extra virgin olive oil and fresh herbs
- Toasted ravioli with marinara dipping sauce
- Boursin cheese-stuffed mushrooms
- Sesame chicken skewers

Plus
- Seasonal, fresh-cut fruit tray
- Imported and domestic cheese tray

HORS D’OEUVRES
Hot and cold hors d’oeuvres selections available upon request.
For pricing and selection, please contact the Food Service Director at 586.445.7388.
DESSERTS

Indulge
Pricing is per person.

**DESSERTS**

ASSORTMENT OF GOURMET COOKIES 1.75

DARK FUDGE CHOCOLATE BROWNIES 1.75

CARROT CAKE 2.85

FLOURLESS CHOCOLATE TORTE 3.65
  Gluten-free option.

ASSORTMENT OF DESSERT BARS 3.65

NEW YORK-STYLE CHEESECAKE WITH STRAWBERRY SAUCE 3.65

ASSORTMENT OF TEA BREADS 3.65

MINI-FRENCH PASTRIES 4.25
BEVERAGES

Refresh
**BEVERAGES**

*Pricing is per person.*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>with meal</th>
<th>à la carte or dessert only services</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOT CHOCOLATE</strong></td>
<td>n/a</td>
<td>1.60</td>
</tr>
<tr>
<td><strong>COFFEE SERVICE</strong></td>
<td>free</td>
<td>2.10</td>
</tr>
<tr>
<td>Freshly-brewed regular and decaffeinated coffee.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>COFFEE &amp; TEA SERVICE</strong></td>
<td>free</td>
<td>2.25</td>
</tr>
<tr>
<td>Freshly-brewed regular and decaffeinated coffee, and an assortment of herbal and gourmet teas. <strong>Coffee refill (per gallon) 19.00.</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>LEMONADE</strong></td>
<td>free</td>
<td>2.45</td>
</tr>
<tr>
<td><strong>FRESH-BREWED ICED TEA</strong></td>
<td>free</td>
<td>3.05</td>
</tr>
<tr>
<td><strong>ASSORTED CANNED PEPSI® SOFT DRINKS</strong></td>
<td>1.45</td>
<td>2.45</td>
</tr>
<tr>
<td><strong>CITRUS PUNCH</strong></td>
<td>1.50</td>
<td>2.45</td>
</tr>
<tr>
<td><strong>ASSORTED BOTTLED PEPSI® SOFT DRINKS</strong></td>
<td>1.70</td>
<td>2.80</td>
</tr>
<tr>
<td><strong>AQUAFINA® BOTTLED WATER</strong></td>
<td>1.70</td>
<td>2.80</td>
</tr>
<tr>
<td><strong>LIPTON® BOTTLED ICE TEA</strong></td>
<td>1.70</td>
<td>2.80</td>
</tr>
<tr>
<td><strong>ASSORTED BOTTLED JUICES</strong></td>
<td>1.95</td>
<td>3.05</td>
</tr>
<tr>
<td><strong>ASSORTED BOTTLED STARBUCKS® FRAPPUCCINO®</strong></td>
<td>2.20</td>
<td>3.30</td>
</tr>
<tr>
<td><strong>ASSORTED BOTTLED SOBE® JUICES</strong></td>
<td>2.20</td>
<td>3.30</td>
</tr>
<tr>
<td><strong>HYDRATION STATION</strong></td>
<td></td>
<td>75.00</td>
</tr>
<tr>
<td>An economical beverage alternative for large events or budget-conscious event planning. Iced water supplied to support any guest count. Includes eco-friendly cups and napkins. <strong>75.00 minimum charge for 5 hours.</strong> After 5 hours, an additional 15/hour rate applies.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
DECKER’S DROP-OFF
Pricing is per person. Includes bottled orange juice.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRESH-CUT FRUIT BOWL</td>
<td>4.35</td>
</tr>
<tr>
<td>ASSORTED GOURMET DONUTS</td>
<td>5.10</td>
</tr>
<tr>
<td>ASSORTED BAGELS WITH CREAM CHEESE</td>
<td>5.10</td>
</tr>
<tr>
<td>ASSORTED YOGURT AND FRUIT PARFAITS</td>
<td>5.10</td>
</tr>
<tr>
<td>ASSORTED MUFFINS</td>
<td>6.15</td>
</tr>
<tr>
<td>COFFEE TO GO BOX (SERVES 8)</td>
<td>16.45</td>
</tr>
</tbody>
</table>

Regular or decaffeinated. Does not include bottled orange juice.
SANDWICHES

Pricing is per person. Choice of three Decker’s sandwich selections per order. All Decker’s sandwich packages include cookie, bagged chips, whole fruit and choice of bottled water or canned Pepsi® beverage.

SMOKED TURKEY AND BACON  14.40
Smoked turkey breast, smoked bacon, smoked Gouda, lettuce, tomato, and roasted red-pepper mayonnaise served on a pretzel roll.

HOUSE CHICKEN SALAD  14.40
House-made chicken salad served with lettuce and tomato on a fresh-baked croissant.

GRILLED PORTOBELLO MUSHROOM  14.40
Grilled portobello mushroom, roasted red peppers, lettuce, tomato and basil pesto on herbed focaccia bread.

ARTICHOKE WRAP  14.40
Roasted artichoke hearts, sweet bell peppers, sun-dried tomatoes, Parmesan cheese, and pesto aioli in a lavash wrap.

ROAST BEEF AND CHEDDAR  14.40
Roast beef, cheddar cheese, lettuce, tomato, and horseradish sauce on an onion roll.

MACOMB CLUB  14.40
Ham, turkey, applewood smoked bacon, cheddar cheese, lettuce, tomato and Dijon mustard on three-cheese and onion focaccia bread.

TURKEY AND SWISS  14.40
Smoked turkey, Swiss cheese, lettuce, tomato, and mayo on fresh whole wheat bread.

HONEY HAM AND SWISS  14.40
Honey ham, Swiss cheese, lettuce, tomato and honey mustard on a pretzel roll.
SALADS

Pricing is per person. Choice of three Decker’s salad selections per order. All Decker’s salad packages include cookie, bagged chips, whole fruit and choice of bottled water or canned Pepsi® beverage.

GRILLED CHICKEN CAESAR SALAD 14.40
Sliced chicken breast, romaine lettuce, croutons, Parmesan cheese, grape tomatoes, and Caesar dressing.

ASIAN CHICKEN SALAD 14.40
A mix of shredded Chinese cabbage, daikon radishes, carrots, grilled teriyaki chicken, and mandarin oranges with an Asian sesame dressing, topped with rice noodles and grape tomatoes.

GREEK CHICKEN SALAD 14.40
Mixed greens with grilled chicken, Kalamata olives, feta cheese, red onions, cucumbers, tomatoes, beets, and pepperoncini, with Nikki’s® Greek dressing.

MICHIGAN CHICKEN CHERRY SALAD 14.40
Mixed greens with grilled chicken, dried Michigan cherries, candied walnuts, Maytag blue cheese, red onions, and maple balsamic vinaigrette.

BABY SPINACH SALAD 14.40
Baby spinach with candied bacon, red onion, grape tomatoes, hard-boiled egg and feta cheese finished with a maple vinaigrette.

SOUTHWEST CHICKEN SALAD 14.40
Mixed greens with crispy chicken, black beans, roasted corn, onion, red peppers, shredded cheese and jalapeño ranch dressing.

THE 50/50 DEAL 14.95
Can’t choose between a sandwich or a salad? 50/50 Deal includes half sandwich, half salad, cookie, bagged chips, whole fruit and your choice of bottled water or canned Pepsi® beverage. Limit three sandwich and three salad selections.
DECKER’S HOT

*Orders serve 12 guests. No exceptions. All Decker’s hot items are served with canned Pepsi® beverage or bottled water, cookie, and an apple.*

BBQ PULLED PORK
- Tender smoked pork shoulder with sweet and tangy barbecue sauce served on a fresh kaiser roll, mac and cheese and mixed-green salad.
- 175.00 per 12
- 350.00 per 24

ITALIAN MADNESS
- Penne pasta tossed in our house-made marinara sauce with meatballs, fresh vegetables, mixed-green salad and rolls.
- 175.00 per 12
- 350.00 per 24

MEDITERRANEAN DELIGHT
- Chicken schwarma, grilled pita, garlic sauce, onion, tomato, schwarma pickle, and a fatoush salad.
- 175.00 per 12
- 350.00 per 24

TACO BAR
- Beef or chicken tacos served with refried beans, lettuce, tomato, onion, shredded cheese, salsa, sour cream, flour tortillas and mixed green salad.
- 175.00 per 12
- 350.00 per 24

ROASTED VEGETARIAN MEDITERRANEAN PASTA
- Fresh roasted seasonal vegetables, fresh pesto, penne pasta, kalamata olives. Finished with feta cheese, garlic bread, and mixed-green salad.
- 175.00 per 12
- 350.00 per 24

PIZZA

*Pricing is per person. Available for a minimum of 5 people.*

PIZZA & BEVERAGE
- 2 pieces per person, with a canned Pepsi® beverage or bottled water.
- Choose from: cheese, pepperoni and cheese, or veggie and cheese.
- 9.25

PIZZA PACK
- All pizza selections serve 2 pieces per person with a mixed-green salad, cookie, and a canned Pepsi® beverage or bottled water.
- Choose from: cheese, pepperoni and cheese, or veggie and cheese.
- Gluten-free option upon request. Only available when other pizza is ordered.
- Choose from: cheese, pepperoni and cheese or onion and cheese. 12.00.
- 10.50

SOUP

Add to any Decker’s Hot, sandwich or salad selection.
- By the quart: provides four 8-ounce cups.
- Choose from: chicken noodle, vegan Mediterranean vegetable, or soup-of-the-day.
- 11.95
### DECKER’S DROP-OFF
### MEETING BREAKS

#### SNACKS & SWEETS

*Pricing is per person.*

<table>
<thead>
<tr>
<th>Snacks &amp; Sweets</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAYS® POTATO CHIPS</td>
<td>1.25</td>
</tr>
<tr>
<td>DORITOS® NACHO CHEESE CHIPS</td>
<td>1.25</td>
</tr>
<tr>
<td>ROLD GOLD® PRETZELS BRAIDED TWISTS</td>
<td>1.25</td>
</tr>
<tr>
<td>SMART® CHEDDAR POPCORN</td>
<td>1.25</td>
</tr>
<tr>
<td>RICE KRISPIES TREAT™</td>
<td>1.75</td>
</tr>
<tr>
<td>ASSORTMENT OF GOURMET COOKIES</td>
<td>1.75</td>
</tr>
<tr>
<td>DARK FUDGE CHOCOLATE BROWNIES</td>
<td>1.75</td>
</tr>
<tr>
<td>KASHI® GRANOLA BAR</td>
<td>1.75</td>
</tr>
<tr>
<td>ASSORTMENT OF TEA BREADS</td>
<td>3.65</td>
</tr>
</tbody>
</table>

#### BEVERAGES

*Pricing is per person.*

<table>
<thead>
<tr>
<th>Beverages</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED CANNED PEPSI®</td>
<td>2.45</td>
</tr>
<tr>
<td>ASSORTED BOTTLED PEPSI®</td>
<td>2.80</td>
</tr>
<tr>
<td>AQUAFINA® BOTTLED WATER</td>
<td>2.80</td>
</tr>
<tr>
<td>GREEN LEAF® BOTTLED TEA</td>
<td>2.80</td>
</tr>
<tr>
<td>AMP ENERGY® DRINK</td>
<td>2.80</td>
</tr>
<tr>
<td>ASSORTED BOTTLED JUICE</td>
<td>3.05</td>
</tr>
<tr>
<td>ASSORTED BOTTLED STARBUCKS® FRAPPUCCINO®</td>
<td>3.30</td>
</tr>
<tr>
<td>ASSORTED BOTTLED SOBE® JUICES</td>
<td>3.30</td>
</tr>
</tbody>
</table>
GUIDELINES
GUIDELINES

EXCLUSIVE CATERING CONTRACT
All campus catering is exclusively provided by Macomb College Catering Services. All prices and menu items are subject to change without notice based on market conditions.

EVENT FACILITIES
Event facilities are defined as the following:
• John Lewis Student Community Center (SC–K)
• Sports & Expo Center (SC–P)
• Lorenzo Cultural Center (CC–K)
• John R. Dimitry Student Center (CC–P)
• Macomb Center for the Performing Arts (CC–M)
• University Center/PDC (CC–UC1/CC–PDC).

NON-EVENT FACILITIES
• “Non-event facilities” refers to any campus facility other than the above-mentioned. Additionally, not all menu items are available in all facilities.
• Please add $50 for delivery of any full-service catering to non-event facilities.

CATERING DUE DATES

<table>
<thead>
<tr>
<th>DEADLINE</th>
<th>REQUIREMENT</th>
<th>REASON</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 business days prior</td>
<td>Catering order, final guaranteed guest count, and signed contract (if applicable) are due</td>
<td>To avoid $50 late fee</td>
</tr>
<tr>
<td>5 business days prior</td>
<td>50% deposit on final guaranteed count is due by 12 pm</td>
<td>To have catering at your event</td>
</tr>
<tr>
<td>Less than 5 business days prior</td>
<td>100% of catering order due</td>
<td>Catering reserves the right to substitute meal selections based on availability</td>
</tr>
</tbody>
</table>

• If necessary, final billing will be adjusted and invoiced due to any late changes.
• Every effort will be made to accommodate a guest count increase or menu changes. However, we may not be able to ensure that the same catering items you have selected will be available for the entire group.
• Reductions in guaranteed guest counts cannot be reimbursed.
• Your billing will reflect the actual number of guests served or the final guaranteed count, whichever is greater.
• If no final guaranteed count is received 10 business days prior to your event, your last estimate we have on file will be considered your final guaranteed count.
FREQUENTLY ASKED QUESTIONS

What are minimum guest counts?
A minimum order for 25 guests is required for each full-service menu selection. For orders of fewer than 25 guests, see service charges below.

Decker’s Drop-off service. This special catering service is designed to be a cost-effective means of providing food and beverage to guests on campus to most office or building locations. By ordering this service, the customer agrees to clean-up the on-campus space in which the food is delivered and dispose of all catering-supplied food, containers, utensils, napkins and condiments. Should these supplies be left in the area after the meeting or event, a $5 per person fee can be assessed to the catering final invoice.

What are service charges?
Service charges are all-inclusive in menu prices shown, with the exception of small-party fees, late fees, and delivery fees to non-event facilities. Macomb College does not charge a percentage gratuity fee, and tipping is not permitted.

• A service charge of $30 will be assessed for parties under 25 guests for all full-service orders.
• Service charge for non-event facilities: Add $50 for delivery of any catering to non-event facilities.
• Groups will be charged 6% Michigan sales tax, if applicable.
• Groups requesting state sales tax exemption must submit a Michigan State Sales Tax Exemption certificate before a catering contract can be issued, or tax will be applied to the final bill and will not be refunded. Client’s name must be clearly shown on the certificate.

What happens if I must cancel my event?
Cancellations must be received in writing addressed to the facility manager.

Although Macomb College Catering Services works hard to plan your event and makes good-faith agreements with staff and vendors on your behalf, we realize circumstances may occur causing you to cancel your order. We try to cancel as many of our commitments without penalty to you. However, if you cancel your order 5 business days or less prior to your event, we will retain your catering deposit up to full charges of event.

What other food options are available?
Special menus (defined as any items not listed in this Macomb College catering menu) require advance notice of 15 business days. Special menu pricing is available through the Food Service Director only. Call 586.445.7388.

For individuals with special dietary requests, substitute entrée options need to be indicated to the facility manager at the time the final guaranteed count is confirmed. Special requests received 5 business days or less prior to your event may incur service fees if additional preparation time is required.

Option for Macomb College internal clients and Michigan State Sales Tax-exempt clients* only:
Please feel free to ask your facility manager about our pre-issued food vouchers as an option for casual, convenient dining needs. Choose the maximum voucher amount and the number of vouchers you require for expected guests. We will invoice your account afterwards based on the actual register charges. Vouchers are redeemable at our campus retail food outlets only, fall and winter school semesters, Monday–Thursday only, during normal food service operational hours. Pre-issued vouchers require 5 business days’ advance notice and are valid only for use at our retail dining locations:

South Campus: The Hub (K Building), MUG Coffee Co. (J Building), Concessions (P Building)
Center Campus: Skylight Cafe (P Building), MUG Coffee Co. (C Building)

*Proof of tax exemption required.
Is water service provided?
Pitchers of water are available on request in event facility locations with breakfast, lunch, and dinner orders.

Hydration stations are an alternate choice for water service. Stations dispense iced water to support any guest count. Eco-friendly cups and napkins are included.

May alcoholic beverages be served on campus?
Serving alcoholic beverages at catered events is permitted on campus when all rules and regulations of the State of Michigan Liquor Control Commission and the Macomb College Alcoholic Beverage Policy have been followed. Please ask the facility manager of your event location for assistance in this matter.

How long before food is removed from my event?
• In keeping within standard health codes pertaining to the freshness and holding temperatures of foods, all items including beverages will be picked up 2 hours after the delivery time.
• Credit cannot be issued for any leftover food or unused items.
• Due to health code issues relating to food-borne illnesses and liability concerns, food may not be brought on campus, and food and beverages may not be taken from your event.
• Macomb College Catering Services works closely with food-gathering organizations to donate all unused food items when possible.

What linen and decor services are provided?
Linens for banquet and food tables are provided by Macomb College Catering Services as part of our full service catering. There is an additional charge per linen for non-standard banquet tables.

Items removed from your service by anyone other than the Macomb College Catering Services staff, including supplies, equipment, and decorations, will be added to your invoice for payment.

QUESTIONS OR NEED ASSISTANCE?
Please contact these facilities staff directly with your catering questions in the following locations:

John Lewis Conference Center (SK)
Scott Muck, 586.498.4129, mucks@macomb.edu

Sports & Expo Center (SP)
John Cunningham, 586.445.7538, cunninghamj@macomb.edu

University Center/PDC (CUC1)
Andrew Sellers, 586.263.6461, sellersa@macomb.edu

Lorenzo Cultural Center (CK)
Mary Petitto-Hopkins, 586.445.7610, petittom@macomb.edu

Macomb Center for the Performing Arts (CM)
Mary Petitto-Hopkins, 586.445.7610, petittom@macomb.edu

John Dimitry Student Center (CP)
Jenn McCabe, 586.286.2086, mccabej@macomb.edu

John Lewis Student Center (SK, main floor and cafe areas)
Jamie Valente, 586.445.7502, valentej@macomb.edu

Other facility inquiries:
Phone: 586.498.4198
Fax: 586.445.7172
Email: reservations@macomb.edu
## FOOD ALLERGENS

### TOP 8 COMMON FOOD ALLERGENS AND THEIR POTENTIAL FOOD SOURCES*

<table>
<thead>
<tr>
<th>EGG</th>
<th>SOY</th>
<th>PEANUT</th>
<th>FISH</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Albumin</td>
<td>• Cereal</td>
<td>• African, Asian</td>
<td>• Anchovies</td>
</tr>
<tr>
<td>• Baked goods</td>
<td>• Crackers</td>
<td>• Baked goods</td>
<td>• Asian dishes</td>
</tr>
<tr>
<td>• Custard</td>
<td>• Edamame</td>
<td>• Beer nuts</td>
<td>• Caesar dressing</td>
</tr>
<tr>
<td>• Dressings</td>
<td>• Miso</td>
<td>• Chili</td>
<td>• Caponata</td>
</tr>
<tr>
<td>• Eggs (whites, yolks, dried, powdered, solids)</td>
<td>• Sauces/gravies</td>
<td>• Chocolate candy</td>
<td>• Caviar</td>
</tr>
<tr>
<td>• Egg substitute</td>
<td>• Shoyu sauce</td>
<td>• Peanut oil (cold-pressed, expelled, or expressed)</td>
<td>• Fish sticks</td>
</tr>
<tr>
<td>• Fried rice</td>
<td>• Snack bars</td>
<td>• Ground nuts</td>
<td>• Fish tacos</td>
</tr>
<tr>
<td>• Mayonnaise</td>
<td>• Soy sauce</td>
<td>• Mandelonas</td>
<td>• Fumet</td>
</tr>
<tr>
<td>• Meringue</td>
<td>• Tamari</td>
<td>• Mixed nuts</td>
<td>• Mahi mahi</td>
</tr>
<tr>
<td>• Pasta</td>
<td>• Tempeh</td>
<td>• Nougat</td>
<td>• Perch</td>
</tr>
<tr>
<td>• Simplesse</td>
<td>• Textured vegetable protein (TVP)</td>
<td>• Nu-nuts flavored nuts</td>
<td>• Salmon</td>
</tr>
<tr>
<td>• Specialty coffee foam</td>
<td>• Tofu</td>
<td>• Peanut butter</td>
<td>• Sushi</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Peanut flour</td>
<td>• Tilapia</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• Worcestershire sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MILK</th>
<th>WHEAT</th>
<th>TREE NUTS</th>
<th>SHELLFISH (CRUSTACEAN SHELLFISH)</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Artificial butter flavor</td>
<td>• Baked goods</td>
<td>• Almonds</td>
<td>• Bisques</td>
</tr>
<tr>
<td>• Bread</td>
<td>• Bran</td>
<td>• Artificial nuts</td>
<td>• Bouillabaisse</td>
</tr>
<tr>
<td>• Cake</td>
<td>• Bulgur</td>
<td>• Baked goods</td>
<td>• Chowders</td>
</tr>
<tr>
<td>• Casein</td>
<td>• Couscous</td>
<td>• Cashews</td>
<td>• Crab/crab cakes</td>
</tr>
<tr>
<td>• Chocolate</td>
<td>• Enriched flour</td>
<td>• Filberts/hazelnuts</td>
<td>• Crawfish</td>
</tr>
<tr>
<td>• Cream</td>
<td>• Farina</td>
<td>• Hickory nuts</td>
<td>• Gumbo</td>
</tr>
<tr>
<td>• Custard</td>
<td>• Gluten</td>
<td>• Ice cream</td>
<td>• Imitation crab or lobster</td>
</tr>
<tr>
<td>• Half &amp; half</td>
<td>• Lunch meats</td>
<td>• Macadamia nuts</td>
<td>• Prawns</td>
</tr>
<tr>
<td>• Margarine</td>
<td>• Pasta snack foods</td>
<td>• Marzipan</td>
<td>• Shrimp</td>
</tr>
<tr>
<td>• Non-dairy creamer</td>
<td>• Seitan</td>
<td>• Mortadella</td>
<td>• Surimi</td>
</tr>
<tr>
<td>• Nougat</td>
<td>• Semolina</td>
<td>• Natural extracts</td>
<td></td>
</tr>
<tr>
<td>• Pudding</td>
<td>• Soy sauce</td>
<td>• Pecans</td>
<td></td>
</tr>
<tr>
<td>• Sauces/gravies</td>
<td>• Spelt</td>
<td>• Pine nuts</td>
<td></td>
</tr>
<tr>
<td>• Whey</td>
<td>• Whole-wheat berries</td>
<td>• Pistachios</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Whole-wheat flour</td>
<td>• Walnuts</td>
<td></td>
</tr>
</tbody>
</table>

### FOOD ALLERGY SYMPTOMS

- Difficulty breathing
- Swelling
- Hives or rash
- Itching
- Diarrhea
- Loss of consciousness
- Wheezing

*If a guest experiences any of these symptoms, call 911!

*Not an all-inclusive list of potential food sources. The United States Food and Drug Administration (FDA) requires all of the top 8 food allergens to be stated in simple terms on ingredient labels.