



BATTLE CREEK, MI

All Day Executive Meeting Package \$48

Hot Breakfast Display

Chilled Orange Juice, Seasonal Sliced Fresh Fruit Display, Fluffy Scrambled Eggs, Smoked Bacon, Breakfast Sausage Links, Breakfast Potatoes, Assorted Gourmet Muffins and Danish, Coffee, Decaffeinated Coffee, and Herbal Tea

Mid-Morning Break

Refresh Coffee, Decaffeinated Coffee, and Herbal Tea. Add Soft Drinks and Bottled Water

Enhanced Afternoon Break

Beverage Refresh, Seasonal Break of Your Choice:

**Seasonal Break Descriptions on Page 3*

Luncheon Choices

(Choice of McCamly Hot Luncheon Display or Themed Luncheon Display)

** Groups under 20 people, please select a plated lunch entrée*

McCamly Hot Luncheon Display

Warm Rolls and Butter, Mixed Greens Salad with Assorted Dressings, Pasta Salad, Chef's Selection Fresh Vegetable, Chef's Selection Potato or Rice and Choice of Two Entrées
Iced Tea and Lemonade

Herb Chicken

Herb Seared Chicken Breast with Mushroom Marsala, White Wine Butter, or Herb Cream Sauce

Pasta Primavera

Roasted Seasonal Vegetables served over Pasta with House-made Tomato Marinara Sauce

Top Round

Slow Roasted Sirloin, sliced and served with Wild Mushroom Demi

Grilled Salmon

Bay of Fundy Salmon with Brown Butter & Sage Caper Sauce

Themed Luncheon Displays

Detroit Deli

Mixed Greens Salad with Assorted Dressings, Pasta Salad, House-made Zucchini Chips, Sliced Ham, Turkey Breast and Roasted Garlic Hummus. Served with Cheddar, Swiss and Provolone Cheeses, Assorted Freshly Sliced Vegetables, Lettuce, Tomato and Onions, Fresh Breads, Assorted Condiments, Iced Tea and Lemonade

***Add Chef's Soup Du Jour \$2.00 additional per person**

Carolina Country BBQ

Mixed Greens Salad with Assorted Dressings, Candied Sweet Potatoes, Bleu Cheese Coleslaw, Braised Greens, Pulled Pork with Honey Mustard BBQ Sauce, Shredded Chicken with SchmohzRoot Beer BBQ Sauce, Original Ganders Beer Cheese Mac n' Cheese, Slider Buns, Iced Tea and Lemonade

Festa Italiana

Traditional Caesar Salad, Seafood Ravioli with Brown Butter Caper Sauce and Choice of Either: Chicken Parmesan with Marinara or Grilled Chicken with Artichoke, Sundried Tomato and Smoked Mozzarella, Antipasto Display of Capicola, Prosciutto, Marinated Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Pepperoncini, Fresh and Smoked Mozzarella, House-made Focaccia Bread, Freshly Grated Parmesan Cheese, Iced Tea and Lemonade

***Add Meat or Vegetarian Lasagna \$2.00 additional per person**

Beer City

Mixed Greens Salad with Assorted Dressings, Fresh Fruit Salad, Mini Slider Burgers, House-made French Fries, Two selections of Mac n' Cheeses made with our original Ganders Beer Cheese and Pepper Jack Beer Cheese. Served with Lettuce, Tomato, Onions, and Pickles, Sliced Cheeses, Assorted Condiments, Iced Tea and Lemonade

That's A Wrap

Mixed Greens Salad with Assorted Dressings, Pasta Salad and Choice of Kettle Chips or House-made Zucchini Chips, Club, Southwestern Chicken and Vegetable Wraps served on Flour or Spinach Tortillas, Assorted Condiments, Iced Tea and Lemonade

***Add Chef's Soup du Jour \$2.00 additional per person**

Fiesta Mexicali

Fiesta Salad, Shredded Smoked Chicken Tacos, Steak Fajitas, Spanish Rice, Tortilla Chips, Sour Cream, Guacamole, Salsa, Shredded Lettuce, Tomatoes, Shredded Cheese, Iced Tea and Lemonade

***Make it Spicy by adding Habanero and Jalapeno peppers**

House-made Pizza, Pasta, and Wings

Mixed Greens Salad with Assorted Dressings, Boneless Buffalo Wings, Parmesan Baked Ziti, Assorted Pizzas made with your choice of our House-made Focaccia or Flat Bread, Iced Tea and Lemonade

20% service charge and 6% sales tax will be applied to all food and beverage



BATTLE CREEK, MI

All Day Meeting Package \$38

Morning Break

Orange, Apple, and Cranberry Juice, Assorted Gourmet Muffins and Danish, Seasonal Sliced Fresh Fruit Display Coffee, Decaffeinated Coffee and Herbal Tea

Mid-Morning Break

Refresh Coffee, Decaffeinated Coffee, and Herbal Tea. Add Soft Drinks and Bottled Water

Afternoon Break

McCamlly Cookies and Dessert Bars, Beverage Refresh

Luncheon Choices

(Choice of One Themed Luncheon Display)

* Groups under 20 people, please select a plated lunch entrée

Detroit Deli

Mixed Greens Salad with Assorted Dressings, Pasta Salad, House-made Zucchini Chips, Sliced Ham, Turkey Breast and Roasted Garlic Hummus. Served with Cheddar, Swiss and Provolone Cheeses, Assorted Freshly Sliced Vegetables, Lettuce, Tomato and Onions, Fresh Breads, Assorted Condiments, Iced Tea and Lemonade

***Add Chef's Soup Du Jour \$2.00 additional per person**

Carolina Country BBQ

Mixed Greens Salad with Assorted Dressings, Candied Sweet Potatoes, Bleu Cheese Coleslaw, Braised Greens, Pulled Pork with Honey Mustard BBQ Sauce, Shredded Chicken with Schmozh Root Beer BBQ Sauce, Original Ganders Beer Cheese Mac n' Cheese, Slider Buns, Iced Tea and Lemonade

Festa Italiana

Traditional Caesar Salad, Seafood Ravioli with Brown Butter Caper Sauce and Choice of Either: Chicken Parmesan with Marinara or Grilled Chicken with Artichoke, Sundried Tomato and Smoked Mozzarella, Antipasto Display of Capicola, Prosciutto, Marinated Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Pepperoncini, Fresh and Smoked Mozzarella, House-made Focaccia Bread, Freshly Grated Parmesan Cheese, Iced Tea and Lemonade

***Add Meat or Vegetarian Lasagna \$2.00 additional per person**

Beer City

Mixed Greens Salad with Assorted Dressings, Fresh Fruit Salad, Mini Slider Burgers, House-made French Fries, Two selections of Mac n' Cheeses made with our original Ganders Beer Cheese and Pepper Jack Beer Cheese. Served with Lettuce, Tomato, Onions, and Pickles, Sliced Cheeses, Assorted Condiments, Iced Tea and Lemonade

That's A Wrap

Mixed Greens Salad with Assorted Dressings, Pasta Salad and Choice of Kettle Chips or House-made Zucchini Chips, Club, Southwestern Chicken and Vegetable Wraps served on Flour or Spinach Tortillas, Assorted Condiments, Iced Tea and Lemonade

***Add Chef's Soup du Jour \$2.00 additional per person**

Fiesta Mexicali

Fiesta Salad, Shredded Smoked Chicken Tacos, Steak Fajitas, Spanish Rice, Tortilla Chips, Sour Cream, Guacamole, Salsa, Shredded Lettuce, Tomatoes, Shredded Cheese, Iced Tea and Lemonade

***Make it Spicy by adding Habanero & Jalapeno Peppers**

House-made Pizza, Pasta, and Wings

Mixed Greens Salad with Assorted Dressings, Boneless Buffalo Wings, Parmesan Baked Ziti, Assorted Pizzas made with your choice of our House-made Focaccia or Flat Bread, Iced Tea and Lemonade

All Day Break Package \$21

Morning Break

Assorted Gourmet Muffins and Danish, Coffee, Decaffeinated Coffee, Herbal Tea, Soft Drinks and Bottled Water

Mid-Morning Break

Beverage Refresh

Afternoon Break

McCamlly Cookies, Beverage Refresh

All Day Beverage Package \$15

Morning Break

Coffee, Decaffeinated Coffee, Herbal Tea, Soft Drinks and Bottled Water

Mid-Morning Break

Beverage Refresh

Afternoon Break

Beverage Refresh

20% service charge and 6% sales tax will be applied to all food and beverage



BATTLE CREEK, MI

Enhancements

(Any Package)

Cold Cereal & Milk	\$2.00	French Toast	\$3.00	Create Your Own Parfait Bar	\$5.00
Individual Yogurts	\$2.25	Biscuits & Sausage Gravy	\$3.00	Fresh Vegetable Display	\$3.00
Breakfast Sandwich	\$3.00	Create Your Own Oatmeal Bar	\$5.00	Cheese & Cracker Display	\$3.00

Morning Breaks

Deluxe Continental Break \$15
Seasonal Sliced Fresh Fruit Display, Bagels with Cream Cheese, Assorted Gourmet Muffins and Danish, English Muffin Sandwiches with Sausage, Egg and Cheese, Orange, Apple and Cranberry Juice, Coffee, Decaffeinated Coffee and Herbal Tea
***Substitute Turkey Sausage \$1.00 additional per person**

Create Your Own Parfait Break \$14
Seasonal Sliced Fresh Fruit Display, Assorted Greek and Low Fat Yogurts, House-made Granola, Assorted Berries, Dried Michigan Cherries, Pecans, Orange, Apple and Cranberry Juice, Coffee, Decaffeinated Coffee and Herbal Tea

Create Your Own Oatmeal Break \$14
Seasonal Sliced Fresh Fruit Display, Steel-Cut Oatmeal, Dried Michigan Cherries, Raisins, Chopped Walnuts, Brown Sugar, Cinnamon, Warm Maple Syrup, Half and Half, Skim, 2% Milk, Orange, Apple and Cranberry Juice, Decaffeinated Coffee and Herbal Tea

Continental Break \$13
Seasonal Sliced Fresh Fruit Display, Bagels with Cream Cheese, Assorted Gourmet Muffins and Danish, Orange, Apple and Cranberry Juice, Coffee, Decaffeinated Coffee and Herbal Tea

Afternoon Breaks

Energizer Break \$13
Fresh Whole Fruit, Assorted Granola Bars, Assorted Cheese Display, Enhanced Water, Bottled Water and Starbucks Refreshers

Antipasto \$13
Display of Capicola, Prosciutto, Marinated Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Pepperoncini, Fresh and Smoked Mozzarella, Garlic Crostini, Soft Drinks and Bottled Water

Ganders Break \$12
House-made French Fries, Warm Pretzel Rolls, Beer Cheese, Crumbled Bacon, Shredded Cheese, Green Onions, Soft Drinks and Bottled Water

Munchie Break \$12
Sweet and Salty Trail Mix, Yogurt Covered Raisins, Fresh Popped Popcorn with Assorted Seasonings, Coffee, Decaffeinated Coffee, Herbal Tea, Hot Chocolate and Bottled Water

Cheese & Vegetable Display \$11
Imported and Domestic Cheese Display, served with Assorted Crackers, Fresh Vegetable Display with Dip, Soft Drinks and Bottled Water

Dip Display
Your Choice of Two Dips: Spicy Bacon Artichoke, Roasted Asiago, Queso, Spinach & Artichoke, or Roasted Garlic Hummus, served with Garlic Crostini, Herb Flatbread Bites, Soft Drinks and Bottled Water
Add Our Delicious Greek Salmon Dip or make it a Trio for an additional \$2.00 per person

Sweet and Salty \$10
Kettle Chips, Tortilla Chips with Salsa, Assorted Dessert Bars, Soft Drinks and Bottled Water

McCamly Cookies & Milk \$7
Famous McCamly Cookies with Skim and 2% Milk

Seasonal Breaks

Spring Break \$10
Lemon Bars, Carrot Cake, Coffee, Decaffeinated Coffee, Herbal Tea, Lemonade and Bottled Water

Summer Break \$10
Sliced Pound Cake, Fresh Strawberry Compote, Whipped Cream, Sprinkles, Shaved Chocolate, Lemonade, Coffee, Decaffeinated Coffee, Herbal Tea and Bottled Water

Autumn Break \$10
Hot Apple Cider, Cinnamon Donuts, Apple Strudel, Coffee, Decaffeinated Coffee, Herbal Tea and Bottled Water

Winter Break \$10
Gingerbread Cheesecake, Chocolate Peppermint Panna Cotta, Coffee, Decaffeinated Coffee, Herbal Tea, Hot Chocolate and Bottled Water



BATTLE CREEK, MI

Breakfast Displays

\$4.00 Additional per Person for Groups under 20

McCamy Hot Breakfast Display \$17

Seasonal Sliced Fresh Fruit Display, Fluffy Scrambled Eggs, Smoked Bacon and Breakfast Sausage Links, Breakfast Potatoes, Assorted Gourmet Muffins and Danish, Chilled Orange Juice, Coffee, Decaffeinated Coffee and Herbal Tea

Breakfast Burrito Bar \$17

Seasonal Sliced Fresh Fruit Display, Scrambled Eggs, Chorizo, Sautéed Peppers and Onions, Breakfast Potatoes, Flour and Corn Tortillas, Salsa, Guacamole, Sour Cream, Tomatoes, Shredded Cheese, Chilled Orange Juice, Coffee, Decaffeinated Coffee and Herbal Tea

Enhancements

(per person)

Cold Cereal & Milk	\$2.00	French Toast	\$3.00	Create Your Own Parfait Bar	\$5.00
Individual Yogurts	\$2.25	Biscuits & Sausage Gravy	\$3.00	Fresh Vegetable Display	\$3.00
Breakfast Sandwich	\$3.00	Create Your Own Oatmeal Bar	\$5.00	Cheese & Cracker Display	\$3.00

Plated Breakfast Entrées

Available for Groups of less than 50 People

American Breakfast \$12

Chilled Orange Juice, Scrambled Eggs, Smoked Bacon or Breakfast Sausage Links, Breakfast Potatoes, Assorted Muffins, Coffee, Decaffeinated Coffee and Herbal Tea

House-made Frittata \$12

Chilled Orange Juice, Assorted Muffins with Your Choice of Frittata: Broccoli and Cheddar; Bacon, Onion and Swiss; or Ham, Mushroom and Swiss Frittata. Served with Breakfast Potatoes, Coffee, Decaffeinated Coffee and Herbal Tea

Sunrise Breakfast \$12

Chilled Orange Juice, English Muffin Sandwich with Ham, Egg and Cheese, Breakfast Potatoes, Coffee, Decaffeinated Coffee and Herbal Tea

Break & Beverage Items

Sweets n' Treats

(per dozen)

McCamy Cookies	\$26
Gourmet Danish	\$24
Gourmet Muffins	\$24
Bagels & Cream Cheese	\$24
Assorted Fruit Yogurt	\$24
Assorted Dessert Bars	\$24
Chocolate Brownies	\$24
Lemon Bars	\$24
Granola Bars	\$18
Whole Fresh Fruit	\$16

Munchies

(per pound)

Mixed Nuts	\$24
Classic Trail Mix	\$18
Tortilla Chips & Salsa	\$16
Kettle Chips & Onion Dip	\$15
Mini Pretzels	\$12

Beverages

(per gallon / or as indicated)

Freshly Brewed Coffee	\$36
Freshly Brewed Decaf Coffee	\$36
Hot Herbal Teas	\$36
Iced Tea	\$15 per pitcher
Lemonade	\$15 per pitcher
Fruit Juice	\$13 per carafe
Hot Chocolate	\$1.25 per packet
Red Bull	\$5 per can
Soft Drinks	\$2.50 per can
Bottled Water	\$2.50 per bottle
Enhanced Water	\$2.50 per bottle
Milk	\$2 per ½ pin

20% service charge and 6% sales tax will be applied to all food and beverage



BATTLE CREEK, MI

Cold Lunch Options

Served until 2pm

Sandwiches

BLT Sandwich

\$14

Applewood Smoked Bacon, Tomato, Romaine, Avocado and Basil Aioli on Ciabatta Bread. Served with Kettle Chips, Pickle, Iced Tea and Lemonade

*Add Shrimp

\$3 additional per Person

Michigan Chicken Salad Sandwich

\$13

Served on Ciabatta Bread with Kettle Chips, Pickle, Iced Tea and Lemonade

Wraps

Club Wrap

\$13

Shaved Turkey and Ham with American Cheese, Bacon, Lettuce, Tomato and Mayonnaise wrapped in a Flour Tortilla. Served with Kettle Chips, Pickle, Iced Tea and Lemonade

Chicken Caesar Wrap

\$14

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese and Caesar Dressing wrapped in a Flour Tortilla. Served with Kettle Chips, Pickle, Iced Tea and Lemonade

Southwestern Chicken Wrap

\$14

Southwestern Grilled Chicken Breast, Shredded Romaine Lettuce, Tomatoes, White Cheddar Cheese and Santa Fe Ranch Dressing wrapped in a Flour Tortilla. Served with Kettle Chips, Pickle, Iced Tea and Lemonade

Vegetarian Wrap

\$14

Roasted Red Pepper Hummus, Wild Mushrooms, Cucumbers, Tomatoes and Red Onion, Romaine Lettuce, and Parmesan Cheese wrapped in a Spinach Tortilla. Served with Kettle Chips, Pickle, Iced Tea and Lemonade

Salads

Chef's Salad

\$14

Iceberg Lettuce, Roasted Turkey, Smoked Ham, Hickory Bacon, Cheddar Cheese, Roma Tomatoes, and Hardboiled Egg. Served with your choice of Dressing, Warm Rolls and Butter, Iced Tea and Lemonade

Grilled Chicken Caesar Salad

\$14

Romaine Lettuce, Croutons, Parmesan Cheese, tossed with a Creamy Caesar Dressing and topped with Grilled Chicken Breast. Served with Warm Rolls and Butter, Iced Tea and Lemonade

Grilled Chicken Cobb Salad

\$14

Grilled Chicken layered over Romaine Lettuce with Hard Cooked Egg, Tomatoes, Crumbled Bleu Cheese and Bacon. Served with Warm Rolls and Butter, Iced Tea and Lemonade

*Substitute Steak

\$3 additional per person

Wedge Salad

\$14

Classic Iceberg with Bleu Cheese Crumbles, Bacon, Tomato, & Onion. Served with Ranch and Blue Cheese Dressings

Grab n' Go Boxed Lunch

\$16

(Groups of 20 or less, To-Go Only)

Smoked Turkey Breast and Provolone or Deli Ham and Cheddar, served on Whole Wheat Bread with Lettuce and Tomato, Individual Potato Chips or Pretzels, Whole Fresh Fruit, Fresh Baked Cookie, Soft Drink or Bottled Water



BATTLE CREEK, MI

Luncheon Entrées

Served until 2pm

All Entrées include Mixed Greens Salad or Caesar Salad, Warm Rolls and Butter, Chef's Selection of Fresh Vegetable and Potato or Rice, Iced Tea and Lemonade

Entrées

Herb Chicken

\$16

Herb Seared Chicken Breast with Mushroom Marsala, White Wine Butter, or Herb Cream Sauce

Grilled Chicken

\$16

Herb Grilled Chicken Breast with Artichoke, Sun Dried Tomatoes and Smoked Mozzarella

Chicken Parmigiano

\$16

Parmesan Crusted Chicken Breast with Marinara Sauce and Parmesan Cheese

Caribbean Chicken

\$16

Spice Rubbed Chicken Breast with Mango Salsa

Braised Short Rib

\$16

House Braised Boneless Short Rib served with Herb Roasted Vegetable Puree

Top Round

\$16

Slow Roasted Sirloin, sliced and served with Wild Mushroom Demi

Herb Pork Loin

\$16

Herb Rubbed Pork Loin with Pine Nut and Raisin Demi Glaze

Roasted Vegetable Stir Fry

\$16

Roasted Seasonal Vegetables sautéed with Asian Garlic Sesame Sauce and served over a bed of Wild Rice Blend

Pasta Primavera

\$16

Roasted Seasonal Vegetables served over Pasta with House-made Tomato Marinara Sauce

Risotto

\$16

Gorgonzola, Spinach & Sausage served with House-made Focaccia Bread

*Enhancement Options

\$6 additional per person

Saffron Risotto with Short Rib

Seafood Risotto with Tomato Cream Sauce

Seared Halibut

\$16

Pan-seared with your choice of either Lemon Herb Beurre Blanc or Tomato Tarragon Beurre Blanc

Grilled Salmon

\$17

Bay of Fundy Salmon with Brown Butter & Caper Sauce

Shrimp Skewers

\$17

Herb Grilled Shrimp Skewers with White Wine Citrus Butter Sauce

Kobe Sirloin

\$19

Grilled Kobe Sirloin with Red Wine Demi

Duo Luncheon Entrée

\$20

With your choice of two of the following:

Grilled Salmon

Herb Chicken

Kobe Sirloin

Grilled Chicken

Shrimp Skewers

Seared Halibut

Add your choice of dessert for \$3 per person

Choice of Dessert

Double Chocolate Cake

Carrot Cake with Cream Cheese Frosting

Chocolate Mousse

Cheesecake with Strawberry Drizzle

or Chocolate & Caramel Drizzle

Cream Puffs

Assorted Fruit Pies

20% service charge and 6% sales tax will be applied to all food and beverage

269.963.7050



MCCAMLPLAZA.COM

BATTLE CREEK, MI

Luncheon Displays

Served until 2:00pm

\$4.00 Additional per Person for Groups under 20

McCamlly Lunch Display

Choice of Two Entrées \$20 or Choice of Three Entrées \$26

Includes Warm Rolls and Butter, Chef's Selection Fresh Vegetable and Potato or Rice, Iced Tea & Lemonade

Salads (Choice of Two)

Mixed Greens Salad Classic Caesar Salad Baby Spinach & Arugula Citrus Quinoa Salad Pasta Salad Fresh Fruit Salad

Entrée Selection (Choice of Two or Three)

Herb Chicken

Herb Seared Chicken Breast with Mushroom Marsala, White Wine Butter, or Herb Cream Sauce

Grilled Chicken

Herb Grilled Chicken Breast with Artichoke, Sun Dried Tomatoes and Smoked Mozzarella

Chicken Parmigiano

Parmesan Crusted Chicken Breast with Marinara Sauce and Parmesan Cheese

Caribbean Chicken

Spice Rubbed Chicken Breast with Mango Salsa

Top Round

Slow Roasted Sirloin, sliced and served with Wild Mushroom Demi

Herb Pork Loin

Herb Rubbed Pork Loin with Pine Nut and Raisin Demi Glaze

Seared Halibut

Pan-seared with your choice of either Lemon Herb Beurre Blanc or Tomato Tarragon Beurre Blanc

Grilled Salmon

Bay of Fundy Salmon with Brown Butter & Caper Sauce

Pasta Primavera

Roasted Seasonal Vegetables served over Pasta with House-made Tomato Marinara Sauce

Themed Luncheon Displays \$20

Detroit Deli

Mixed Greens Salad with Assorted Dressings, Pasta Salad, House-made Zucchini Chips, Chef's Soup Du Jour, Sliced Ham, Turkey Breast and Roasted Garlic Hummus. Served with Cheddar, Swiss & Provolone Cheeses, Assorted Freshly Sliced Vegetables, Lettuce, Tomato & Onions, Fresh Breads, Assorted Condiments, Iced Tea and Lemonade

Carolina Country BBQ

Mixed Greens Salad with Assorted Dressings, Candied Sweet Potatoes, Bleu Cheese Coleslaw, Braised Greens, Pulled Pork with Honey Mustard BBQ Sauce, Shredded Chicken with Schmohz Root Beer BBQ Sauce, Original Ganders Beer Cheese Mac n' Cheese, Slider Buns, Iced Tea and Lemonade

Festa Italiana

Traditional Caesar Salad, Seafood Ravioli with Brown Butter Caper Sauce and Choice of Either: Chicken Parmesan with Marinara or Grilled Chicken with Artichoke, Sundried Tomato and Smoked Mozzarella, Antipasto Display of Capicola, Prosciutto, Marinated Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Pepperoncini, Fresh and Smoked Mozzarella, House-made Focaccia Bread, Freshly Grated Parmesan Cheese, Iced Tea and Lemonade

*Add Meat or Vegetarian Lasagna \$2.00 additional per person

Beer City

Mixed Greens Salad with Assorted Dressings, Fresh Fruit Salad, Mini Slider Burgers, House-made French Fries, Two selections of Mac n' Cheeses made with our original Ganders Beer Cheese and Pepper Jack Beer Cheese. Served with Lettuce, Tomato, Onions, and Pickles, Sliced Cheeses, Assorted Condiments, Iced Tea and Lemonade

That's A Wrap

Mixed Greens Salad with Assorted Dressings, Pasta Salad, Chef's Soup du Jour and Choice of Kettle Chips or House-made Zucchini Chips, Club, Southwestern Chicken and Vegetable Wraps served on Flour or Spinach Tortillas, Assorted Condiments, Iced Tea and Lemonade

Fiesta Mexicali

Fiesta Salad, Shredded Smoked Chicken Tacos, Steak Fajitas, Spanish Rice, Tortilla Chips, Sour Cream, Guacamole, Salsa, Shredded Lettuce, Tomatoes, Shredded Cheese, Iced Tea and Lemonade. **Make it Spicy with Habanero & Jalapeno Peppers!**

*Upgrade to Seafood Paella \$7 additional per person

House-made Pizza, Pasta, and Wings

Mixed Greens Salad with Assorted Dressings, Boneless Buffalo Wings, Parmesan Baked Ziti, Assorted Pizzas made with your choice of our House-made Focaccia or Flat Bread, Iced Tea and Lemonade

Add Freshly Baked McCamlly Cookies & Dessert Bars for \$3 per person

20% service charge and 6% sales tax will be applied to all food and beverage

269.963.7050



MCCAMLYPLAZA.COM

BATTLE CREEK, MI

Cold Hors D'oeuvres

Avocado Bacon Jam Crostini

Avocado crostini with Bacon Beer Jam and Honey Serrano Balsamic Reduction
\$350 for 100 pieces

Ahi Tuna Wonton

Sesame Seared Ahi Tuna, Cucumber Slaw on a Crispy Wonton with Soy Reduction
\$250 for 100 pieces

Chilled Shrimp Cocktail Shooters

House-made Cocktail Sauce and Lemons
\$240 for 100 pieces

Caprese Skewers

Baby Mozzarella, Fresh Basil and Grape Tomato drizzled with Balsamic Reduction
\$200 for 100 pieces

Tomato Bruschetta with Garlic Crostini

\$150 per 100 pieces

Fresh Fruit

Seasonal Sliced Fresh Fruit Display
\$3.75 per person

Fresh Vegetable Display

Assortment of Fresh Vegetables and Dip
\$3.5 per person
* Individual Shooters + \$1 per person

Cheese & Cracker Display

Assortment of Imported & Domestic Cheeses, served with Crackers
\$4 per person

Fiesta Layered Dip

Served with Tortilla Chips, Sour Cream, Guacamole, and Salsa
\$4 per person

Gourmet Dip Displays \$4 per person

Your Choice of Two Dips (served hot or cold)
Served with Garlic Crostini & Herb Flatbread Bites

Spicy Bacon Artichoke Roasted Asiago Queso Spinach & Artichoke Roasted Garlic Hummus Crab Dip

Add Our Delicious Greek Salmon Dip or make it a Trio for an additional \$2.00 per person

Hot Hors D'oeuvres

(Prices per 100 pieces)

Sweet & Spicy Cornbread

Jalapeño Cornbread bites with Pulled Pork and Pickled Sweet Onion
\$350

Mini Beef Wellington

Béarnaise Sauce
\$350

Mini Crab Cakes

Red Pepper Aioli
\$350

Beef Tenderloin Crostini

Horseradish Aioli
\$350

Chicken or Beef Teriyaki Satay

\$270

Crab Rangoon

Sweet and Sour Sauce
\$250

Chicken Quesadilla

Sour Cream and Salsa
\$200

Bacon Wrapped Scallops

\$225

Chicken Thai Spring Rolls

Sweet & Sour Sauce
\$225

Chicken Tenders

Ranch and BBQ Sauce
\$200

Chicken Wings

Ranch and Bleu Cheese
\$200

Spinach & Artichoke Stuffed Mushrooms

\$200

Wild Mushroom & White Cheddar Tartlets

\$175

Vegetable Spring Rolls

Sweet and Sour Sauce
\$175

Meatballs

BBQ, Swedish or Sweet and Sour
\$160

Carving Stations

(Serves 40 each)

\$75 Chef Fee per Station

Prime Rib \$325

Rosemary Garlic Prime Rib, Au Jus, Horseradish Sauce

Ham \$200

Honey Dijon Glazed Bone-in Ham, Whole Grain Mustard

Turkey \$150

Herb Roasted Turkey, Cranberry Relish

Pork Loin \$150

BBQ Rubbed Pork Loin, Apple Chutney, Dijon Mustard

20% service charge and 6% sales tax will be applied to all food and beverage



BATTLE CREEK, MI

Plated Dinner Entrées

All Entrée Selections include Fresh Garden Salad or Caesar Salad, Warm Rolls and Butter, Chef's Selection Fresh Vegetable and Potato or Rice, Dessert, Coffee, Decaffeinated Coffee and Iced Tea

Herb Chicken

\$24

Herb Seared Chicken Breast with Mushroom Marsala, White Wine Butter, or Herb Cream Sauce

Seared Halibut

\$26

Pan-seared with your choice of either Lemon Herb Beurre Blanc or Tomato Tarragon Beurre Blanc

Grilled Chicken

\$24

Herb Grilled Chicken Breast with Artichoke, Sun Dried Tomatoes and Smoked Mozzarella

Grilled Salmon

\$26

Bay of Fundy Salmon with Brown Butter & Caper Sauce

Chicken Parmigiano

\$24

Parmesan Crusted Chicken Breast with Marinara Sauce and Parmesan Cheese

Shrimp Skewers

\$26

Herb Grilled Shrimp Skewers with White Wine Citrus Butter Sauce

Caribbean Chicken

\$24

Spice Rubbed Chicken Breast with Mango Salsa

*Cranberry & Sage Chicken

\$26

Cranberry & Sage Stuffing with Michigan Apple Cider Demi

Braised Short Rib

\$24

House Braised Boneless Short Rib served with Herb Roasted Vegetable Puree

*Artichoke & Spinach Chicken

\$26

Artichoke & Spinach Stuffing with Chicken Pan Jus

**Make either Entrée a Roulade for an additional \$3.00 per person (Max of 75 people)*

Top Round

\$24

Slow Roasted Sirloin, sliced and served with Wild Mushroom Demi

Wagu Sirloin

\$28

Grilled Wagu Sirloin with Red Wine Demi, served Medium

Herb Pork Loin

\$24

Herb Rubbed Pork Loin with Pine Nut and Raisin Demi Glaze

Filet Mignon

\$40

6oz Herb Seared Beef Tenderloin with Red Wine Demi

Risotto

\$24

Gorgonzola, Spinach & Sausage served with House-made Focaccia Bread

***Enhancement Options** \$6 additional per person

Saffron Risotto with Short Rib

Seafood Risotto with Tomato Cream Sauce

Duo Plated Dinner Entrée

\$30

With your choice of two of the following:

Grilled Salmon

Herb Chicken

Kobe Sirloin

Grilled Chicken

Shrimp Skewers

Seared Halibut

Choice of Dessert

Double Chocolate Cake

Carrot Cake with Cream Cheese Frosting

Chocolate Mousse

Cheesecake with Strawberry Drizzle

or Chocolate & Caramel Drizzle

Cream Puffs

Assorted Fruit Pies

Upgraded Dinner Salads

\$3

Beet Salad

Farm Greens, Walnuts, Pickled Onion, Gorgonzola, Red Wine Vinaigrette

Wedge Salad

Classic Iceberg with Bleu Cheese Crumbles, Bacon, Tomato and Onion. Served with Ranch and Blue Cheese Dressing

20% service charge and 6% sales tax will be applied to all food and beverage

269.963.7050



MCCAMLYPLAZA.COM

BATTLE CREEK, MI

Dinner Displays

\$4.00 additional per person for Groups under 20

McCamlly Dinner Display

Choice of Two Entrées \$30 or Choice of Three Entrées \$36

Includes Warm Rolls and Butter, Chef's Selection Fresh Vegetable and Potato or Rice, Assorted Dessert Display, Coffee, Decaffeinated Coffee and Iced Tea

Salads (Choice of two)

Mixed Greens Salad Classic Caesar Salad Baby Spinach & Arugula Citrus Quinoa Salad Pasta Salad Fresh Fruit Salad

Entrée Selection (Choice of Two or Three)

Herb Chicken

Herb Seared Chicken Breast with Mushroom Marsala, White Wine Butter, or Herb Cream Sauce

Grilled Chicken

Herb Grilled Chicken Breast with Artichoke, Sun Dried Tomatoes and Smoked Mozzarella

Chicken Parmigiano

Parmesan Crusted Chicken Breast with Marinara Sauce and Parmesan Cheese

Caribbean Chicken

Spice Rubbed Chicken Breast with Mango Salsa

Top Round

Slow Roasted Sirloin, sliced and served with Wild Mushroom Demi

Herb Pork Loin

Herb Rubbed Pork Loin with Pine Nut and Raisin Demi Glaze

Seared Halibut

Pan-seared with your choice of either Lemon Herb Beurre Blanc or Tomato Tarragon Beurre Blanc

Grilled Salmon

Bay of Fundy Salmon with Brown Butter & Caper Sauce

Pasta Primavera

Roasted Seasonal Vegetables served over Pasta with House-made Tomato Marinara Sauce

Themed Dinner Displays \$30

Includes Assorted Dessert Display, Coffee, Decaffeinated Coffee and Iced Tea

Detroit Deli

Mixed Greens Salad with Dressing, Pasta Salad, House-made Zucchini Chips, Chef's Soup Du Jour, Sliced Ham, Turkey Breast and Roasted Garlic Hummus. Served with Cheddar, Swiss & Provolone Cheeses, Assorted Freshly Sliced Vegetables, Lettuce, Tomato & Onions, Fresh Breads, Assorted Condiments

Carolina Country BBQ

Mixed Greens Salad with Dressing, Candied Sweet Potatoes, Bleu Cheese Coleslaw, Braised Greens, Pulled Pork with Honey Mustard BBQ Sauce, Shredded Chicken with Schmohz Root Beer BBQ Sauce, Original Ganders Beer Cheese Mac n' Cheese, Slider Buns

Festa Italiana

Traditional Caesar Salad, Seafood Ravioli with Brown Butter Caper Sauce and Choice of Either: Chicken Parmesan with Marinara or Grilled Chicken with Artichoke, Sundried Tomato and Smoked Mozzarella, Antipasto Display of Capicola, Prosciutto, Marinated Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Pepperoncini, Fresh and Smoked Mozzarella, House-made Focaccia Bread, Freshly Grated Parmesan Cheese

***Add Meat or Vegetarian Lasagna \$3 additional per person**

Beer City

Mixed Greens Salad with Dressing, Fresh Fruit Salad, Mini Slider Burgers, House-made French Fries, Two selections of Mac n' Cheeses made with our original Ganders Beer Cheese and Pepper Jack Beer Cheese. Served with Lettuce, Tomato, Onions, and Pickles, Sliced Cheeses, Assorted Condiments

That's A Wrap

Mixed Greens Salad with Dressing, Pasta Salad, Chef's Soup du Jour and Choice of Kettle Chips or House-made Zucchini Chips, Club, Southwestern Chicken and Vegetable Wraps served on Flour or Spinach Tortillas, Assorted Condiments

Fiesta Mexicali

Fiesta Salad, Shredded Smoked Chicken Tacos, Steak Fajitas, Spanish Rice, Tortilla Chips, Sour Cream, Guacamole, Salsa, Shredded Lettuce, Tomatoes, Shredded Cheese. **Make it Spicy with Habanero & Jalapeno Peppers!**

***Upgrade to Seafood Paella \$7 additional per person**

House-made Pizza, Pasta and Wings

Mixed Greens Salad with Dressing, Boneless Buffalo Wings, Parmesan Baked Ziti, Assorted Pizzas made with your choice of our House-made Focaccia or Flat Bread

20% service charge and 6% sales tax will be applied to all food and beverage



BATTLE CREEK, MI

Beverage Services

Our beverage department will provide a fully stocked bar with your choice of items.
Cocktail service is available upon request for smaller groups.

Hosted Bar

Charges are applied to group's account

Charges are based on the actual number of beverages ordered. All prices are subject to 20% service charge and 6% sales tax

Premium Brands	\$7	Cognacs and Liqueurs	\$7	Michigan Cider	\$5.5
Call Brands	\$6	House Wine (per glass)	\$6	National Domestic Beer	\$4
House Brands	\$5	Imported Beer	\$5.5	Soft Drinks	\$2
		Michigan Beer	\$5.5		

Cash Bar

Guests are responsible for paying their own charges

Bartender fee of \$100 per 75 guests applies to all cash bars

Premium Brands	\$8	Cognacs and Liqueurs	\$8	Michigan Cider	\$6
Call Brands	\$7	House Wine (per glass)	\$7	National Domestic Beer	\$5
House Brands	\$6	Imported Beer	\$6	Assorted Soft Drinks	\$2.5
		Michigan Beer	\$6		

Michigan Wine and Beer Station

Selection of our favorite local Michigan Wine and Beer
(Priced per drink)

Hosted	\$6.5
Cash	\$7

House Wine

Sycamore Lane House Wine (1.5 liter) \$50
(Serves 8 glasses)

Your choice of:

White Zinfandel ~ Chardonnay ~ Merlot ~
Cabernet Sauvignon ~ Moscato

Enhancements

Let your creativity flow, just like your drinks!

Enhancements Include:

Signature Drinks ~ Bloody Mary Bar ~ Mimosa Bar ~ Sangria

Keg of your Favorite Michigan, Imported or National Domestic Beer

See Your Catering Sales Manager for Pricing!

Punch Station

Punch bowls are sold by the gallon and serve approximately 20 cups per gallon

Minimum purchase of three gallons

Punch Attendant is available upon request: \$40

Citrus Fruit Punch		Seasonal Fruit Punch	
Fruit Punch, Orange Juice and Sprite	\$26.00	Apple Cider, Cranberry or Pineapple Juice and Sprite	\$26.00
Sparkling Lemonade Punch		Champagne Punch	\$60.00
Lemonade and Sprite	\$26.00		

20% service charge and 6% sales tax will be applied to all food and beverage



BATTLE CREEK, MI

Hosted Hourly Bar

Our beverage department will provide a fully stocked bar with the following:
Domestic and Imported Beer, House Wine, Mixed Drinks and Assorted Soft Drinks

	Premium Brands	Call Brands	House Brands	MI Beer & Wine
Two Hours	\$22	\$17	\$14	\$17
Three Hours	\$ 28	\$ 23	\$ 20	\$ 23
Four Hours	\$ 34	\$ 29	\$ 24	\$ 29
Max Four Hours				

Charges based on final event guarantee. Should the number of guests in attendance exceed your guarantee; charges will be based on the actual number of guests attending. All prices are subject to 20% service charge and 6% sales tax

Our Bars are stocked!

Liquor

Bourbon/Whiskey
Seagram's
Scotch
Vodka
Gin
Rum

House

Canadian Club
Jack Daniel's
Clan MacGregor
Pinnacle
Pinnacle
Cruzan

Call

Jim Beam
Makers Mark
Cutty Sark
Stoli
Bombay
Bacardi
Captain Morgan
Suaza
Kahlua

Premium

Gentleman Jack

Dewar's
Absolut
Beefeaters
Appleton Estate
Captain Morgan
Jose Cuervo
Bailey's

Tequila
Liqueur

National Domestic Beer

Budweiser
Bud Light
Miller Lite
Coors Light
Labatt Blue/Labatt Light
Non-Alcoholic: O'Doul's

Premium Beer

Blue Moon
Heineken
Corona
Sam Adams

Michigan Beer

IPA
Stout
Porter
Lager
Fruit

Sycamore Lane Wine

White Zinfandel
Chardonnay
Merlot
Cabernet Sauvignon
Moscato

*Upgrade your Hosted Bar with Michigan Wine Selections for an additional \$2 per person.

20% service charge and 6% sales tax will be applied to all food and beverage



BATTLE CREEK, MI

Audio-Visual Rental Equipment

McCamlly offers quality Audio Visual equipment for rent Rental prices are charged per day

*Screen Package \$80

Required when providing own projector—Includes 6 ft. or 8 ft. Screen, Draped Cart, Power and Set up

*Screen Package/LCD \$225

Includes: LCD Projector, 6 ft or 8 ft Screen, Draped Cart, Power and Set up

Audio Equipment

Lavaliere Wireless Microphone	\$90	Podium w/ Microphone	\$75
Handheld Wireless Microphone	\$90	Channel Mixer	\$50
Standing Wired Microphone	\$50	6 Channel Mixer	\$80
Table Top Microphone	\$50	Direct Box (laptop audio)	\$40
Patch Fee for Sound (1 device)	\$50		
Patch Fee for Sound (2-4 devices)	\$90		

Projection Equipment

LCD Projector	\$200	Computer Cabling	\$10
LCD Hi-lumen Projector	\$350	25" Monitor w/Cart & Cables	\$130
VGA DA Splitter	\$40	Camcorder / Tripod	\$180

Miscellaneous

6FT/8FT Screen	\$50	Laser Pointer	\$40
7.5FTx 10FT Pop Up Screen	\$175	Easels	\$15
Dress Kit	\$125	Presentation Remote/Clicker	\$40
Flipchart with Markers	\$40	Power Strip	\$5
Post-It Flipchart with Markers	\$50	Extension Cord	\$5
4' x 6' Whiteboard	\$90	Speaker Phone	\$50
3' x 5' Whiteboard	\$30	Conference Phone	\$100
31" AV Cart w/ Power Cord	\$20		
48" AV Cart w/ Power Cord	\$30		

AV Technicians

Monday - Friday

8 am - 5pm
\$85 per hour

Monday - Friday

Before 8 am, after 5 pm
\$95 per hour

Saturdays

All Day
\$95 per hour

Sundays & Holidays

All Day
\$150 per hour

**Groups are subject to a fee for all non-returned rented equipment. Fee varies per item.*

McCamlly is not responsible for equipment, cables or the set-up of equipment that is not supplied or rented from McCamlly.

20% service charge and 6% sales tax will be applied to all food and beverage