



Cambria Suites Traverse City

Catering Menu 2011

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Cambria Suites

Catering Information

Our Sales Team will be happy to consult with you to customize menus to fit any theme or occasion.

All pricing is subject to 18% gratuity and 6% state tax.

Price and availability of food and beverage items are subject to market conditions and can generally be confirmed 30 days prior to the scheduled date of the event.

The guaranteed attendance for your event must be given 3 business days prior to the scheduled date of the event. You will be charged for the guaranteed number of guests or the number of actually served, whichever is greater.

All arrangements for payment must be made and approved with the signed agenda. You will be asked for a non-refundable deposit to secure your meeting space. Catering menu items and pricing are subject to change without notice at the hotel's discretion.

Breakfast Menu Selections

Cambria Breakfast Buffet

Made-to-order Omelets/Eggs, Savory Pork Sausage Links, Thick-Cut Peppered Bacon, American Fries, Oatmeal with Fresh Vanilla Cream Sauce, Seasonal Fruit, Home Baked Muffins, Bagels and Bread Selection, Yogurt, Assorted Cereals, Wolfgang Puck Coffee and Fresh Juice Bar
(served in our dining room)

\$7.95 per person

Deluxe Continental Breakfast

Home Baked Muffin, Seasonal Fruit Display, Butter, Jams, Variety of Juices, Wolfgang Puck Freshly Brewed Coffee and Numi Organic Teas

\$5.95 per person

Executive Continental Breakfast

Home Baked Muffins, Seasonal Fruit Display, Bagels, Cream Cheese, Butter, Jams, Variety of Cereals and Milks, Yogurt, Granola Bars, Wolfgang Puck Freshly Brewed Coffee and Numi Organic Teas

\$6.95 per person

Exclusive Breakfast Buffet (minimum 15 people)

Choice of Vegetable or Ham & Cheese Frittata, Savory Sausage Links, thick-cut Peppered Bacon, American fries, Seasonal Fruit and Home Baked Muffins. Served with Wolfgang Puck Fresh Brewed Coffee and Assorted Juices

\$10.95 per person

Breakfast Embellishments

Breakfast Sandwiches	\$ 4.25 each
English Muffin with choice of Pork Sausage Patty or thick-cut Peppered Bacon, Egg and American Cheese	
Burrito with Egg, American Cheese, Pork Sausage and Green Peppers	\$ 4.00 each
Bagels and Assorted Cream Cheeses	\$18.00 dozen
Yogurt Parfaits	\$ 3.00 each
Strawberry Yogurt layered with Granola, Strawberries and Fresh Whipped Cream served in stemware	
Assorted Large Muffins	\$ 20.00 dozen
Assorted Yogurts and Granola	\$ 2.25 each

Breakfast Menu Selections

Beverage Embellishments

Wolfgang Puck Freshly Brewed Coffee and Numi Organic Tea	\$15.00 per shuttle
Assorted Juices - Grapefruit, Orange and Cranberry (serves 4-6)	\$12.00 per carafe
Freshly Brewed Iced Tea and Lemonade (serves 4-6)	\$12.00 per carafe
Assorted Bottled Sodas (Coca Cola Products)	\$ 2.00 each
Assorted Bottled Fruit Juices	\$ 2.00 each
Bottled Water	\$ 2.00 each
Sparkling Water	\$2.75 each

Morning and Afternoon Break Selections

Assorted Granola Bars	\$ 8.00 dozen
Salsa and Nacho Chips (serves 25)	\$40.00 bowl
Large Warm Soft Pretzels with Assorted Mustards	\$11.00 dozen
Bake Shop Brownies	\$22.00 dozen

Morning and Afternoon Break Selections

Fresh Fruit Tray

Fresh Seasonal Fruits to include: Cantaloupe, Honey Dew Melon, Pineapple, Strawberries Red/Green Seedless Grapes and Seedless Watermelon when in season

\$75.00 tray (serves 25)

Fruit and Cheese Tray

Fresh Fruit Tray and an assortment of Cubed Domestic Cheeses, served with a Assortment of Crackers

\$75.00 tray (serves 25)

Assorted Bake Shop Cookies

Large Home Baked Cookies in assortment of Chocolate Chip, Peanut Butter Cup, Oatmeal Raisin, Smore's and Sugar Cookie

\$25.00 per dozen

Fall Classic

Spiced Donuts served with Warm Apple Cider

\$5.00 per person

The Snack Lover

Mixed Nuts, Potato Chips and Dip, Tortilla Chips and Salsa

\$6.00 per person

Trail Mix

Combination of Mixed Nuts, M&M's, Pretzels and Dried Cherries

\$8.00 per person

Salty Snack

Potato Chips and Pretzels with Onion or Ranch Dip

\$4.00 per person

Granola Station

Build your own Granola Mix with Granola, M&M's, Raisins, Peanuts, Sunflower Seeds, Chocolate and White Chocolate Chips and Dried Cherries, we provide the containers

\$9.50 per person

Vegetable Tray

Display of Carrots, Celery, Red/Green Bell Peppers, Cherry Tomatoes, Cauliflower and Broccoli, served with a Creamy Ranch Dip

\$65.00 tray (serves 25)

Luncheon Selections

All lunch options include a Beverage of
Iced Tea, Fountain Soda, or Water
(Bottled beverages additional)

Cambria Caesar Salad

Romaine Lettuce with Classic Caesar Dressing, Grilled Chicken Breast, House Croutons and Parmesan Cheese served with Bakery Fresh Roll

\$12.50 per person

Penne Pasta Primavera

Penne Pasta in Alfredo Sauce, Seasonal Vegetables with a Fresh Bakery Roll

\$8.50 per person

Classic Turkey Sandwich

Hand carved Roast Turkey Sandwich, Guacamole, Tomatoes, and Black Pepper Mayonnaise on Ciabatta Bread, served with Cole Slaw and Chips

\$12.00 per person

Club Sandwich

Ham, Smoked Turkey, Peppered Bacon on Fresh Baked Bread (toasted) with Provolone Cheese, Lettuce, Tomato, Basil Mayonnaise served with Chips

\$12.00 per person

Southwestern Tortilla Salad

Warm Grilled Chicken, Crisp Lettuce, Red Onion, Tomatoes, Pepper Jack Cheese, Guacamole, Black Beans and Crisp Tortilla Chips with Lime Vinaigrette and Tabasco Ranch Dressing served with a Luncheon Roll

\$12.00 per person

Tuscan Chicken Sandwich

Warm Seasoned Chicken Breast on Ciabatta Bread smothered with Roasted Red Peppers, Artichokes and Provolone Cheese, served with a side of Spinach Salad

\$12.00 per person

Chef's Salad

Fresh Garden Greens topped with Ham, Turkey, Swiss Cheese, American Cheese, Tomatoes and your choice of Dressing and Large Home Baked Muffin

\$13.00 per person

Smoked Turkey Reuben

House Smoked Turkey on Rye with Swiss Cheese, Coleslaw and Russian Dressing served with Chips

\$11.00 per person

Luncheon Selections

All lunch options include a Beverage of
Iced Tea, Fountain Soda, or Coffee
(Bottled beverages additional)

Chicken Cherry Salad

Field Greens tossed gently with Fresh Crisp Apples, Grilled Chicken Strips, Sun Dried Cherries, Toasted English Walnuts and Cherry Vinaigrette Dressing, then finished with Bleu Cheese Crumbles, served with a Luncheon Roll

\$12.00 per person

Chicken Salad Croissant

Diced Chicken with Dried Cherries and Pecans with a Creamy Herb Dressing on a Flaky Croissant with Lettuce, Tomato, and served with an Italian Pasta Salad

\$12.00 per person

Southwestern Chicken Salad

Garden Greens garnished with Pepper Jack Cheese, Ripe Olives, Bell Peppers, Diced Tomatoes and Red Onion, topped with Grilled Sliced Chicken Breast and served with Buttermilk Dressing and a Bakery Fresh Roll

\$12.00 per person

Chicken Parmesan Sandwich

Sautéed Chicken Breast topped with Marinara Sauce, Parmesan and Mozzarella Cheese, served on Ciabatta Bread and accompanied with a Cup of Soup

\$11.00 per person

Roasted Pork Loin

Pork Loin roasted with a Cherry Demi-Glaze, served with Garlic Mashed Potatoes, Seasonal Vegetable and Luncheon Roll

\$12.00 per person

Stuffed Shells

Pasta Shells Stuffed with Cheese and covered in a Tomato Basil Sauce, served with Glazed Baby Carrots and Fresh Garden Salad

\$9.00 per person

Mom's Home cooked Meal

Baked Lemon Peppered Chicken Breast or Meatloaf served with Garlic Mashed Potatoes, Seasonal Vegetable, Garden Salad and Luncheon Roll

\$14.00 per person

Soup Du Jour - add to any plated meal

\$2.50 per person

Lunch Buffets

Minimum of 20 people for each selection

All lunch options include a Beverage of

Iced Tea, Fountain Soda, or Coffee

(Bottled beverages additional)

Cold Lunch Buffet

Soup of the Day, Sliced Ham, Turkey, Salami, Roast Beef, Condiments, Assorted Breads, Cheese Tray, Pasta Salad, Fruit Bowl, Potato Chips and Brownies

\$14.00 per person

Fajita Buffet

Grilled Sliced Chicken, Seasoned Beef Fajita Meat, Seared Onions and Peppers, Soft Flour Tortillas, Garden Greens, Diced Onions and Tomatoes, Sliced Ripe Olives, Salsa, Shredded Cheddar Cheese, Sour Cream, Refried Beans, Spanish Rice and Tortilla Chips

\$15.00 per person

Pasta Buffet

Linguine in a Herb Butter Seasoning with Ribbons of Chicken or Scallops, Salad bar with Three types of Dressings. Condiments to include Carrots, Shredded Cheese, Cherry Tomatoes, Diced Egg, Scallions, Broccoli, Mushrooms, Fresh Cut Fruit Bowl and Garlic Bread

\$15.00 per person/chicken only

\$17.00 per person, chicken and scallops

Wrap Sandwich Buffet

Assortment of Wraps, including Sundried Tomato, Pesto and Wheat, with Ham, Turkey, Roast Beef, Condiments, Cheese Tray, Potato or Pasta Salad, Potato Chips, Fresh Cut Fruit Bowl and Brownies

\$15.00 per person

Plated Dinner Selections

All dinner options include Garden Salad with assorted toppings and dressings, Dinner Rolls, Dessert and Beverage of Iced Tea, Fountain Soda, or Coffee
(Bottled beverages additional)

Cherry Baked Northern Michigan Whitefish

A Northern favorite Baked with Fresh Herbs and Seasonings, served with Cherry Butter and Toasted Almonds, Seasonal Vegetable and Red Skins

\$21.00 per person

Parmesan Chicken

A Boneless Breast dredged in Parmesan and Topped with a Riesling Sage Sauce served with a Vegetable Medley and Rice Pilaf

\$17.00 per person

Chicken Piccata

Sautéed Chicken Breast with Homemade Lemon Sauce and Capers served with Baked Potato and Glazed Baby Carrots

\$17.00 per person

Chicken Alfredo

Tender Sliced Chicken Breast in a Creamy Alfredo Sauce with Vegetable Garnish over Bow Tie Pasta

\$20.00 per person

Roasted Pork Loin

Center Cut Pork Loin, Sliced Thin, Enhanced with Cherry Demi Glaze served with Garlic Mashed Potatoes and Broccolini

\$18.00 per person

Baked Ziti

Rich with layers of Pasta, Sour Cream and three kinds of Italian Cheese

\$14.00 per person

Grilled Pork Chops

Two Seasoned, Pork Chops with Baked Potato and Green Beans Almandine

\$14.00 per person

Beer-battered Lake Perch

Lightly Battered Lake Perch fried golden brown, served with Vegetable Medley and Garlic Mashed Potatoes

\$16.00 per person

Plated Dinner Selections

All dinner options include Garden Salad with assorted toppings and dressings, Dinner Rolls, Dessert and Beverage of Iced Tea, Fountain Soda, or Coffee
(Bottled beverages additional)

Homemade Meat Loaf

Freshly made Meatloaf just like Mom used to make served with Garlic Mashed Potatoes, Hot Shot Gravy, and Green Beans Almandine

\$15.00 per person

Grilled Garlic Shrimp

Grilled Garlic Shrimp served with Garlic Mashed Potatoes and Glazed Baby Carrots

\$20.00 per person

Cambria Penne Pasta Bake

Baked Pasta with Sausage and Portobello Mushroom White Sauce. Cremini Mushrooms (also called 'Baby Portobellos') join Italian Sausage in this Signature Pasta Dish, served with Broccolini

\$16.00 per person

New York Strip

Strip with Caramelized Onion and Bacon Sauce; served with Baked Potato and Sugar Snap Peas

\$23.00 per person

Egg Plant Parmesan

Breaded Egg Plant Topped with a Marinara Sauce, Mozzarella and Parmesan Cheese and Vegetable Medley

\$16.00 per person

Potato Chip Salmon

Baked Salmon Encrusted with Potato Chips and Baked to a Golden Brown, with a hint of Garlic, topped with a Lemon-Basil Vinaigrette; served with Red Skin Potatoes and Green Beans Almandine

\$21.00 per person

Garden Vegetables and Pasta

Tri Colored Fettuccini with Marinara Sauce, Parmesan Cheese, Tomatoes, Grilled Onions, Squash, Mushrooms and Roasted Peppers

\$18.00 per person

Penne Pasta w/Lemon Pepper Crusted Chicken

Penne Pasta with Lemon Pepper Crusted Chicken, Marinated Artichokes, Fresh Tomatoes and Asiago Cheese in a Garlic Cream Sauce

\$16.00 per person

Dinner Buffets

Dinner buffet include Plated Garden Salad with assorted toppings and Dressings, Rolls, Dessert and Beverage of Iced Tea, Fountain Soda, or Coffee
(Bottled beverages additional)

Choice of two entrée buffet: **\$23.00 per person**

Choice of three entrée buffet: **\$26.00 per person**

Pasta Choices

Penne Primavera, Baked Ziti, Bow Tie Chicken Alfredo, Cambria Penne Pasta

Beef Choices

Beef Pepper Steak, Beef Stroganoff, Homemade Meatloaf, Pot Roast

Fish Choices

Potato Chip Encrusted Baked Salmon, Beer Battered Lake Perch, Cherry Baked Whitefish

Pork Choices

Grilled Pork Chop w/Cherry BBQ Sauce, Bourbon glazed Ham, BBQ Pulled Pork, Herb Roasted Pork Loin

Poultry Choices

Chicken, Piccatta, Dijionaise Chicken Breast, Sweet & Sour Cherry Chicken Breast, Pesto Stuffed Chicken Breast

Vegetables (choice of one)

Vegetable Medley	Broccolini
Green Beans Almandine	Glazed Baby Carrots
Sugar Snap Peas	Mexican Corn
Peas & Pearl Onions	

Sides (Choice of one)

Baked Potato	Rice Pilaf
Buttered Noodles	Au Gratin Potatoes
Wild Rice	Red Skin Potatoes
Garlic Mashed Potatoes	

Beverage Service

Bartenders are required for all events requesting alcoholic beverages
6% state tax and 18% gratuity for hosted bars

Domestic Bottled Beer

Bud Light, Budweiser, Miller Light, Coors Light and Michelob Ultra

\$3.50 per bottle

Premium Bottled Beer

Amstel Light, Heineken, Stella Artois, Corona, Corona Light, Sam Adams, Labatt's, New Castle, Bass Ale and Guinness

\$4.50 per drink

Premium Brand Liquor

Grey Goose, Belvedere, Bombay Sapphire, Tanqueray, Marker's Mark, Captain Morgan, Crown Royal, Glenfiddich, Johnnie Walker Black, Cuervo 1800, Kaluha and Baileys

\$6.00 per drink

Premium Wines (by the glass)

Cambria Chardonnay	\$10.00
Bowers Harbor Un-wooded Chardonnay	\$ 7.00
Cavit Pinot Grigio	\$ 7.00
Chateau Grand Traverse Late Harvest Riesling	\$ 8.00
Red Diamond Merlot	\$ 7.00
Mac Murray Pinot Noir	\$ 9.00
Coppola Cabernet Sauvignon	\$10.00
Chateau Chantal Trio	\$ 9.00

Hors d'oeuvres Selections

Smoked Fish Display

Smoked Salmon, Diced Red Onions, Diced Gherkins, Capers, Diced Hard Boiled Egg Whites, and served with a Variety of Mustards

\$199.95 per display (serves 75-100)

Vegetables and Dip

Fresh Seasonal Vegetable display and choice of Ranch, Dill or Tarragon Curry Dip

\$2.50 per person

Fresh Fruit display

Served w/Yogurt Dip

\$2.75 per person

Ham and Cheese Roll Ups

Spinach and Sundried Tomato Tortillas and Ham rolled with Swiss and Provolone Cheese cut into bite-sized sandwiches

\$65 per 50 pieces

Jumbo Shrimp

Oversized Shrimp displayed over ice and served w/Cocktail Sauce

\$125 per 50 pieces

Whitefish Pate

Served with Assorted Crackers

\$23 per 30 people

Asparagus Wrapped in Prosciutto

Baked Asparagus spears wrapped in Thinly Sliced Ham

\$55 per 50 pieces

Assorted Fingers Sandwiches

Various freshly made sandwiches of Egg Salad, Cucumber, Chicken Salad and Tuna Salad

\$45 per 50 pieces

Cheese Display

Domestic and Imported Cheese display with Assorted Crackers

\$3.50 per person

Mexican Layer Dip

Refried Beans w/Chorizo, Layered with Cheddar Cheese and all the garnishes including Guacamole and Sour Cream, serve with Tortilla Chips and Salsa

\$75 per tray (serves 25)

Hors d'oeuvres Selections

Celery Stuffed w/Vegetable Cream Cheese

\$40 per 50 pieces

Spinach Dip

Freshly made and served with choice of Pita Chips or Rye Bread

\$95 per tray (serves 50)

Hummus

Made in house and served with Pita Chips

\$85 per tray (serves 50)

Baked Brie

Served warm with Berries and Assorted Crackers

\$95 per tray (serves 50)

Water Chestnuts Wrapped in Bacon

\$30 per dozen

Meatballs

Choice of Barbecue, Swedish or Sweet and Sour

\$55 per 50 pieces

Raspberry and Brie

Served Warm and Wrapped in Phyllo

\$36 per dozen

Asparagus and Asiago Cheese Wrapped in a Phyllo Dough

\$40 per dozen

Seafood Stuffed Mushroom Caps

\$45 per dozen

Mini Beef Wellington

\$55 per dozen

Pot Stickers

Chicken or Beef Pot Stickers served w/Soy Ginger Sauce

\$25 per dozen

Quesadillas

Chicken or Beef and served with Sour Cream and Salsa

\$20 per 50 pieces

Hors d'oeuvres Selections

Hawaiian Chicken Kabobs

Skewers of Marinated Chicken with Pineapple Chunks, Pepper and Onions Gilled to perfection

\$40 per dozen

Teriyaki Beef Kabobs

Skewers of Marinated Beef with Onions, Peppers and Mushrooms

\$45 per dozen

Cherry Smoked Sausage

Our local Cherry Smoked Sausage served with Assorted Mustards and Assorted Crackers

\$60 per 50 pieces

Bacon Wrapped Scallops

\$95 per 50 pieces

Crab & Artichoke Bake

Whole Lump Crab Meat mixed with Artichoke Hearts and Parmesan Cheese, served warm with Pita Chips

\$25 per tray (serves 10)

Egg Rolls

Pork and Vegetable Egg Rolls served with Sweet and Sour Dipping Sauce

\$25.00 per dozen

\$7.50

Prosciutto and Melon

\$75 per 50 pieces

Bruschetta

Freshly made **pica dilla** and served on Fresh Baked French Loaf

\$20 per dozen

Mini Crab Cakes

\$25 per dozen

Carving Stations

(All carved features include Carver, Rolls and Condiments)

Honey Glazed Smoked Ham (serves 50)	\$125
Roasted Tenderloin of Beef (serves 25)	\$195
Boneless Roast Turkey Breast (serves 40)	\$150
Roast Loin of Pork w/tropical fruit salsa (serves 25)	\$130

DESSERT SELECTIONS

**DESSERT INLCUDED IN BANQUET OR BUFFET DINNER OPTIONS

	Lunch	Dinner
Black and White Homemade Brownie topped with a Scoop of Moomer's Vanilla Bean Ice Cream	\$6.50	\$3.50
Black Forest Cake Three Layer Chocolate Cake with a creamy White Frosting, Topped with Cherries, separated by a creamy filling	\$6.00	**
Brownie Delight Brownie bottom with a Thin Cream Cheese Layer Topped with Cherries, Almonds and Whipped Cream	\$6.50	\$3.00
Carrot Cake Two thick layers, full of Carrots, Walnuts, Pineapple And Spices, frosted with a Cream Cheese Frosting	\$5.00	\$3.00
Cheesecake Factory Cheesecake with Choice of Cherry or Strawberry Toppings	\$6.00	\$3.00
Chocolate Mousse A Light, Fluffy Chocolate Confection	\$4.50	**
German Chocolate Cake Chocolate Cake with Roasted Pecan and Coconut Frosting	\$6.00	**
Gourmet Chocolate Fudge Cake Four layers of Chocolate Cake covered in Fudgy Chocolate Icing and edged with Sweet Chocolate Flakes and Nuts	\$6.50	\$3.50
Grand Traverse Pie Company Choice of Homemade Cherry, Apple or Mixed Berry	\$6.00	\$3.00
Lemon Cream Cake Light Lemon Cake with Cream Cheese Frosting	\$5.00	**
Raspberry Dream A Three Layer yellow cake layered with Raspberry Puree, Topped and Garnished with Raspberry Puree and Whipped Cream Blend.	\$5.00	**

DESSERT SELECTIONS

ADDITIONAL ITEMS

	Lunch	Dinner
Strawberry Shortcake Slice of Pound Cake covered with a generous portion of Fresh Strawberries and topped with a dollop of Whipped Cream	\$6.50	\$3.50
Walnut Cream Cake A Three Layer Spice Cake covered in Whipped Cream Icing With a topping of Walnuts	\$6.00	**
Moomer's Ice Cream Add a Scoop to any Dessert purchased		\$2.00 per person
Simply Cupcakes Local Bakery made Assorted Filled Cupcakes in a variety of flavors (minimum order 12)		\$2.50 each