

WE LOOK FORWARD TO CATERING YOUR EVENT

Hudsonville Grille

Catering Menu

HORS D' OEUVRES

Single order serves approximately 25-30 people

Fresh Vegetables and Dip

Broccoli, baby carrots, cauliflower, grape tomatoes and celery sticks with house made ranch dip - 35

Fresh Fruit Tray

Honey dew melon, cantaloupe, strawberries, seedless grapes and pineapple - 45

Spinach/Artichoke Dip with Pita Chips

Hot Spinach, artichoke hearts, feta cheese, parmesan cheese, cream cheese with seasoned pita chips - 60

Cheese and Cracker Trays

Assorted sliced cheeses and cracker tray - 45

Carolina BBQ style Meatballs

Hot meatballs tossed in a sweet mustard based BBQ sauce - 40

Bruschetta

Diced tomatoes, fresh basil, roast garlic, caramelized diced red onion and extra virgin olive oil served with crostinis - 40

Buffalo Chicken Dip

Shredded chicken, cream cheese, buffalo seasoning served hot with tortilla chips - 60

Boursin Cheese/Marinara Dip

Fine herb boursin cheese placed over marinara sauce served hot with crostinis - 65

Full Meal Options

Served with sourdough roll and house salad(* selections have suggested substitution)

Home style Comfort

Braised beef, BBQ boneless chicken, smashed potatoes with house made gravy - 15

Dinner with the Family

Honey mustard chicken, roasted stuffed pork loin, lime cilantro rice, green bean almondine - 16

Prime Time

Herb encrusted prime rib, grilled chicken tenderloin topped with sun dried tomato alfredo, rosemary roasted potatoes - 19

Southern Style

House recipe fried chicken, BBQ chicken tenderloins, mac & cheese and cole slaw - 16

Trip to Italy

Penne pasta, spaghetti pasta, house made meatballs, marinara sauce, alfredo sauce, baked parmesan rolls and ceasar - 16

Grilling Out

1/4 seasoned burgers,grilled chicken breast, brioche buns, condiments, mac & cheese and potato salad - 14

Taco Bar Plus

Soft shell flour tortillas, seasoned ground beef, seasoned chicken, cheddar cheese, shredded lettuce,house made salsa, sour cream, diced onion, tortilla chips and Spanish rice - 14

THE LIGHTER SIDE

Baked Spuds

Baked russet potato, sweet potato, sour cream, cheddar cheese, bacon, scallions, maple syrup/brown sugar butter, candied walnuts - 10

Soups On

House made tomato beef and broccoli cheese soups, garden salad, with ranch and french dressing, sourdough rolls, butter, crackers - 10

Croissant Shop

Savory chicken salad, croissants, fresh fruit salad, lattice chips and onion dip - 12

Grilling Out

1/4 seasoned burger, grilled chicken breast, brioche buns, assorted condiments with lattice chips and onion dip - 11

* Requires a chef on sight. Additional service fee of 30 per hour
Prices do not include 18% service fee

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BUFFET OPTIONS

**Includes: Entrée, 2 Sides, Garden Salad,
2 Dressings & Disposable Tableware**

Tier 1 - One Entree - 16

Two Entrees - 17

Tier 2 - One Entree - 18

Two Entrees - 19

Entrees: Tier 1

Bruschetta Chicken
Carolina BBQ grilled chicken
Sausage Stuffed Pork Loin
Braised Beef
Grown up mac & cheese
Carved turkey breast
Grilled cod with seasoning
Honey mustard chicken
Smoked ham slice

Side Dishes:

Vegetable Blend
Rosemary roasted potatoes
Baked sweet potato with
Maple syrup butter
Apple sauce
Smashed potatoes w/ gravy
Baked potato w/ sour cream
Grille Green Beans
Italian pasta salad
Cole slaw

Entrees: Tier 2

Roast herb encrusted New York Loin *
Santa fe pasta with grilled chicken
Chicken Marsala
Grilled Salmon
Chicken picatta

DESSERTS

\$3 - per person
House made apple crisp
Chocolate brownies
Chocolate chunk cookies
\$5 - per person
Key lime pie
Carrot cake
Seasonal cheesecake

RISE AND SHINE BREAKFAST

The Scramble

Scrambled eggs, scrambled eggs with cheddar cheese, peppers and onions, bacon, turkey sausage links, hash browns with condiments - 10

Savory Goodness

House made ham & cheese quiche and vegetarian quiche, hash browns, fruit - 10

The Lighter Side

Scrambled eggs, fresh fruit, house made muffins, butter - 8

Breads and Spreads

House made muffins, bagels, fresh fruit, cream cheese, jam, cinnamon butters - 8

BEVERAGE SERVICE

We can accommodate all your beverage needs from full service bar to self serve soft drinks. 3 Hour minimum required

Level One : 6 per person per hour

Level one wines
1 Domestic draft
Domestic bottled beer
Soft drinks

Level Two : 7 per person per hour

Level 1 & 2 wines
House liquors
1 Domestic draft
Domestic bottled beer
Soft drinks

Level Three : 8 per person per hour

Level 1 & 2 wines
Premium liquors
1 Domestic draft
1 Premium Keg
Domestic bottled beer
Soft drinks

Level four : 9 per person per hour

Level 1,2 & 3 wines
Top shelf liquors
1 Domestic draft
1 Premium Keg
Domestic and premium bottled beer
Soft drinks

A La Carte Beer

Domestic bottled beer - 3
Domestic draft - 250 per keg
Keg size is either 1/2, 1/4 or 1/6 barrel. This would be determined based on the variety of beer chosen and availability.
Premium bottled beer - 4
Premium draft - 400

A La Carte Wine

Level 1 : House chardonnay, merlot, cabernet sauvignon, pinot grigio
Level 2 : Beringer white moscato, grand traverse riesling, william hill chardonnay, wente merlot, proverb pinot noir
Level 3 : Varietals determined at time of booking

Liquors

House liquors : Vodka, rum, tequila, gin, whiskey and scotch

Premium : Vodka - Absolute and smirnoff
Rum - Captain morgan, bacardi
Tequila - Jose quervo
Gin - Tanquer
Whiskey - Seagrams, jack daniels, jim beam,
Scotch - Lauders and johnny walker red

Top Shelf - To be determined at booking

We will create a custom menu for you if you do not see a selection you envision.
Please contact Amy Westendorp via e-mail judgrille@att.net or call 616-662-9670