



Catering Menu

ALL ORDERS ARE SUBJECT TO 6 % MICHIGAN SALES TAX AND 20 % ADMINISTRATION FEE



Welcome

We are thrilled you have chosen the Dow Event Center as one of the potential venues for your event!

All rentals include setup and tear down, all tables and chairs, a large stage for the head table, table center pieces, table linens, linen napkins, and all chinaware, stemware, and glassware.

We offer a wide variety of menu options including plated meals and buffet packages with the option of having a hosted or cash bar. At no extra charge, we offer the opportunity for the head table to be served, rather than going through the buffet lines.

We also offer many other additional services such as a Sound and Light package, a large dance floor, colored table linens and napkins, wireless microphone and/or podium, flat screen TV (available in the *Garden Room*), and projectors and screens (available in *The Red Room*).

Parking is always free for you and your guests!

Please feel free to contact me with any further questions, or to set up a time to meet for a walk-through of our facilities!

I am looking forward to working with you as we plan your event!

 *Crystal Brookins*

Food & Beverage Manager
The Dow Event Center & Jolt Credit Union Event Park/ASM-Saginaw, MI
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Policies

Savor...Saginaw is the exclusive Food and Beverage provider for the Dow Event Center. No Food or Beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests without prior approval of the Dow Event Center. Due to local health laws, no food may be removed from the premises. All remaining food will be donated to a local food shelter.



Pricing

All food and beverage charges are subject to a 20 percent (20%) Administrative Fee. 50 percent (50%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 50 percent (50%) is retained to defray administrative costs, it is not intended as a tip, gratuity or service charge and will not be distributed to employees



Contracts

If you are planning to include Food & Beverage with your event, you will need to complete a catering contract to reserve your space in the facility. The deposit on your catering contract will reflect estimated Food & Beverage charges. The Dow Event Center reserves the right to determine where food and beverage services are located.



Payment

A minimum deposit of \$500 is required to hold your date and space for the event. Final payment is due 7 business days prior to your event. The Dow Event Center accepts Personal/Company checks, Visa, Master Card, American Express, and Cash.



Cancellation Policy

Cancellation of contract services must be made in writing a minimum of FOUR weeks prior to the event should it be necessary for the client to cancel a function. For the client to cancel a function after the contract has been signed, SMG/The Dow Event Center, will be entitled to the following:

6 Month prior to event date = 100% refund or credit towards future event

3 Months prior to event date = 50% refund or credit towards future event

Less than 3 Months prior to event date = NO REFUND

Breakfast Selections

All breakfast selections include freshly brewed coffee, hot tea, assorted juices and water.

Priced per person unless otherwise noted.

The Bagel Shop \$9.00

Assorted New York style bagels served with cream cheese and fresh sliced fruit display.

Healthy Breakfast \$9.00

Assorted fruit yogurts served with granola and fresh sliced fruit display.

Mini Continental \$9.00

Assorted muffins and pastries and fresh sliced fruit display.

Deluxe Continental \$12.00

Assorted New York style bagels served with cream cheese, assorted muffins and pastries and fresh sliced fruit display.

Breakfast Buffet

Breakfast Buffets include freshly brewed coffee, hot tea, assorted juices and water.

Entree Choices

Scrambled Eggs with Cheese
Pancakes with Assorted Toppings
Waffles with Assorted Toppings
Cinnamon French Toast
Southern Biscuits & Gravy

Side Choices

Bacon
Sausage Links
Sausage Patties
Breakfast Potatoes
Fresh Sliced Fruit Tray

One Entrée Adults \$12.00

25 person minimum unless otherwise noted. Buffet includes choice of one entrée and two sides.

Two Entrées Adults \$14.00

25 person minimum unless otherwise noted. Buffet includes choice of two entrées and two sides.

Additional Breakfast Items

These items may be added to any Breakfast Buffet.
Priced per person unless otherwise noted.

Scrambled Eggs	\$3.00
Scrambled Eggs with Diced Peppers and Sausage	\$4.00
Pancakes with Assorted Toppings	\$3.00
Waffles with Assorted Toppings	\$3.00
Cinnamon French Toast	\$3.00
Bacon	\$3.50
Sausage (Choice of Links or Patties)	\$3.50
Assorted New York style Bagels with Cream Cheese	\$3.00
Assorted Muffins and Pastries	\$3.00
Fresh Fruit Display	\$3.50
Assorted Fruit Yogurts	\$3.00
Assorted Donuts	\$3.00

Beverages

Coffee	\$2.00
Hot Tea	\$2.00
Bottled Water	\$3.00
Assorted Canned Soda	\$3.00
Orange Juice	\$3.00
Apple Juice	\$3.00
Lemonade	\$2.00
Iced Tea	\$2.00

Lunch Selections

Priced per person unless otherwise noted.

Boxed Lunch \$13.00

Assortment of fresh-made wraps including turkey, ham, and roasted vegetable.

All wraps include cheese and romaine lettuce blend. All boxed lunches include a bag of chips, a piece of fresh whole fruit, homemade cookie, and assorted canned soda or bottled water.

Deli Buffet \$13.00

Displayed assortment of fresh-made wraps including turkey, ham, and roasted vegetable. All wraps include cheese and romaine lettuce blend.

All deli buffets include assorted bags of chips, fresh whole fruit, display of homemade cookies, and choice assorted canned soda or bottled water.

Plated Lunch

All Plated Lunches include freshly brewed coffee, lemonade, and water.
Priced per person unless otherwise noted.

Grilled Chicken Caesar Salad \$13.00

Chopped romaine lettuce, grape tomatoes, croutons, and shredded parmesan cheese. Served with our house Caesar dressing.

Cobb Salad \$14.00

Chopped romaine lettuce topped with grilled chicken, crispy bacon, diced tomato, cucumbers, hard-boiled egg, and bleu cheese crumbles. Your choice of dressing on the side.

Grilled Chicken Caesar Wrap \$14.00

Flour tortilla filled with grilled chicken, chopped romaine lettuce tomato, shredded parmesan chesse, and our house Caesar dressing. Served with a side of pasta salad

Buffalo Chicken Wrap \$14.00

Flour tortilla loaded with grilled chicken topped with buffalo sauce, chopped romaine lettuce, tomato, shredder cheddar cheese and ranch dressing. Served with a side of pasta salad.

Soup and Sandwich \$14.00

Sliced turkey breast panini, grilled with tomato and Swiss cheese. Served with a cup of Tomato Florentine soup.

Beverages

Bottled Water	\$3.00
Assorted Canned Soda	\$3.00
Assorted Bottled Gatorade	\$4.00
Coffee	\$2.00
Hot Tea	\$2.00
Iced Tea	\$2.00
Lemonade	\$2.00
Orange Juice	\$3.00
Sparkling Fruit Punch	\$3.00

Plated Dinner Selections

All Plated Dinner Selections include garden salad, dinner roll and butter, freshly brewed coffee, lemonade, and water. Add plated dessert for \$3.00 per person. Priced per person unless otherwise noted.

Pork Tenderloin with Mushroom Gravy \$17.00

Pork tenderloin smothered with a savory mushroom gravy, and served over a bed of egg noodles.

Beef Tips \$18.00

Slow roasted beef tips sautéed with peppers and mushrooms. Mixed with a light mushroom cream sauce. Served with mashed potatoes and chef's choice vegetable.

Chicken Parmesan \$18.00

Boneless chicken breast coated with parmesan breadcrumbs, lightly fried, and topped with our house-made marinara sauce and melted mozzarella cheese.

Chicken Piccata \$17.00

Lightly floured boneless chicken breast sautéed in a lemon sauce and topped with mushrooms. Served with sautéed spinach and wild rice.

Chicken Marsala \$19.00

Lightly floured boneless chicken breast sautéed in a mushroom marsala wine sauce. Served with garlic mashed potatoes and chef's choice vegetables.

Teriyaki Grilled Salmon \$22.00

Grilled salmon glazed with teriyaki sauce. Served on a bed of wild rice and chef's choice vegetable

Grilled Filet Mignon \$30.00

Grilled filet topped with a mushroom demi sauce. Served with smoked gouda mashed potatoes and chef's choice vegetable.

Cold Appetizers



Potato Chips & Dip	\$3.00
Chips & Salsa	\$3.00
Hummus & Pita Chips	\$4.00
Vegetable Crudités	\$4.00
Fresh Sliced Fruit Display	\$4.00
Bruschetta Crostini	\$4.00
Assorted Cheese & Cracker Display	\$4.50
Roasted Corn & Black Bean Salsa	
with Tortilla Chips	\$4.00
Guacamole & Tortilla Chips	\$4.50
Shrimp Cocktail served with Lemon	\$6.00

Warm Appetizers

House Meatballs \$4.50

Sauce choices: House Marinara, Barbeque, and Sweet & Sour

Chicken Tenders \$5.00

Served with Ranch & Barbeque Sauce

Spinach & Artichoke Dip \$4.00

Served with Tortilla Chips

Chicken Wings \$5.00

Sauce choices: Barbeque, Buffalo, or Naked

Mozzarella Sticks \$4.50

Served with Marinara and Ranch

Cheeseburger Sliders \$6.00

Topped with Cheddar Cheese

Buffalo Chicken Sliders \$6.00

Topped with Bleu Cheese

Pulled Pork Sliders \$5.00

Topped with Barbeque Sauce



Dinner Buffet Selections

All Dinner Buffet Selections include freshly brewed coffee, lemonade, and water. Priced per person unless otherwise noted.

Entree Choices

Beef Tips
Flank Steak
BBQ Pork Ribs
Pork Tenderloin
Baked Ham
Baked Cod
Fried Chicken
Chicken Marsala
Chicken Piccata
Chicken Parmesean
Beef or Vegetable Lasagna
Beef or Chicken Stir Fry

Side Choices

Roasted Corn
Green Beans Amandine
California Blend Vegetables
Mashed Potatoes & Gravy
Scalloped Potatoes
Rice Pilaf
Macaroni & Cheese
Roasted Redskin Potatoes
Penne Pasta with Marinara
or Alfredo Sauce

Dessert Choices

Assorted Cheesecake
Assorted Brownies & Dessert Bars

One Entrée Adults \$22.00

25 person minimum unless otherwise noted. Buffet includes salad bar, choice of one entrée, three sides, rolls and butter, choice of dessert, freshly brewed coffee, lemonade, and water.

Two Entrées Adults \$26.00

25 person minimum unless otherwise noted. Buffet includes salad bar, choice of two entrées, three sides, rolls and butter, choice of dessert, freshly brewed coffee, lemonade, and water.

Three Entrées Adults \$28.00

25 person minimum unless otherwise noted. Buffet includes salad bar, choice of three entrées, three sides, rolls and butter, choice of dessert, freshly brewed coffee, lemonade, and water.

Snack Break

Granola Bars	\$3.00
Whole Fruit	\$2.00
Popcorn	\$2.50
Gardetto Snack Mix	\$3.00
Assorted Fruit Yogurts	\$3.00
Assorted Chips	\$3.00
Trail Mix	\$3.00
Assorted Fresh Baked Cookies	\$3.00
House-made Brownies	\$4.00
Assorted Dessert Bars	\$4.00
Assorted Candy	\$4.00

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Beverage Packages

Hosted Consumption or Cash Bar

All bars are subject to a \$100 Bartender Fee per Bartender for (4) hours of service. (1) Bartender Fee will be waived for every \$700 in Cash or Hosted sales. One Bartender per 100 guests is required.

Soda \$3.00

Bottled Water \$3.00

Domestic Beer \$6.00

Budweiser, Bud Light, Coors Light, Miller Lite

Specialty Beer \$7.00

Seasonal Michigan Craft Beers, Mike's Hard Lemonade, Henry's Hard Orange Soda

House Wine by the Glass \$8.00

Chardonnay, Moscato, Cabernet, Merlot

Premium Cocktail \$8.00

Svedka Vodka, Tanqueray Gin, Cruzan Rum, Jim Beam Whiskey, Jack Daniels Whiskey, Sauza Tequila
Dewar's Scotch, Courvoiser, Kahlua

Platinum Cocktail \$9.00

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Crown Royal
Patron Silver, Johnnie Walker Black Scotch, Courvoiser, Kahlua

Hourly Bar Packages

All Beverage Packages are priced per person unless otherwise noted

PLATINUM PACKAGE

Soda, Bottled Water, Premium & Specialty Beer, Wine, Platinum Cocktails

First (2) hours of service **\$18.00**

Each additional hour of service **\$3.00**

PREMIUM PACKAGE

Soda, Bottled Water, Premium & Specialty Beer, Wine, Premium Cocktails

First (2) hours of service **\$15.00**

Each additional hour of service **\$3.00**

BEER & WINE PACKAGE

Soda, Bottled Water, Premium & Specialty Beer, Wine

First (2) hours of service **\$13.00**

Each additional hour of service **\$3.00**