

BRANN'S

Distinctive Catering

YOUR EVENT, DONE PERFECTLY.

Menu's for Our Location or Yours

Brann's Catering

Brann's Catering has been responsible for catering thousands of events all across Western and Southern Michigan since 1995. We specialize in company picnics, golf outings, wedding receptions and holiday parties.

Off Premise Catering Policies

6% Michigan Sales Tax and an 18% Service Fee will be added to all prices.

A deposit of 20% of the estimated total charge will be required within 3 weeks of scheduling your event. The deposit will be returned if your event is canceled 180 days prior to the reserved day. **Cancellations made within 180 days of the function will forfeit the deposit. The balance due on individual events MUST BE PAID PRIOR to the event.** We accept cash, check or a major credit card.

A final guarantee of the number of guests attending **MUST** be made 10 days prior to the event. **This guarantee is understood to be a minimum and may not be decreased. Any increase in guest count within 10 days prior to the event are subject to have a 15% up charge added to the per person price.** If we are unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of deposit.

A **travel fee will apply** for events held outside of a 50 mile radius from our Catering Facility.

Buffet lines are maintained **up to** a total of two hours of service. Each additional hour of **servicing time** will incur a \$50.00 fee.

If serving time of any menu is more than 30 minutes off from the **scheduled** time Brann's cannot be held responsible for quality or temperature of food. There may be an additional charge of \$50.00 for each half-hour serving time is delayed.

Throughout the menu you will find items marked with an *. These items may contain raw or undercooked ingredients; or can be cooked to order. **Notice:** Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.

All of our menus have a 50 person minimum (with the exception of the Pig Roast). If a group falls under the 50 person guest minimum, **they will be charged an additional under minimum fee.**

Cake service is an additional .50 per person and includes our staff cutting your cake, serving your cake, disposable cake plates and forks. Cake service is an additional \$1.00 per person if china plates and flatware are used for this service.

Champagne or Wine glasses are available to rent for \$.50 each. Champagne or Wine service is \$100.00 and includes our staff opening & serving the beverage for the toast. The staff will check the guests ID's prior to serving. **We highly recommend Grapevine Bar Catering for off premise events in need of bar service.**

Some menu packages do not include linens; however we have them available to rent. Linen Tablecloths are \$10.00 each, Linen Skirting are \$30.00 each and Linen Napkins are 1.00 each.

Thank You for Choosing Brann's Catering, we Look Forward to Serving You!

Ala Carte Cocktail Party Hors D'oeuvres

The Perfect Addition to Any Menu ...

Fresh Beer Steamed Kielbasa with Sauerkraut \$1.50 per person

Brann's Famous Meatballs – Choice of BBQ, Peppercorn, Swedish or Sweet & Sour \$1.00 per person

Crispy Chicken Wings - Tossed in Buffalo or BBQ Sauce & Served With Bleu Cheese \$1.80 per person

*Spicy Skewered Steak - Marinated Steak with a Bourbon Dipping Sauce \$1.75 per person

*Spicy Skewered Chicken - Marinated Chicken with a Hoisin Dipping Sauce \$1.75 per person

Spicy Sausage or Seafood Stuffed Mushroom Caps \$2.00 per person

Tortilla Pinwheels - Assorted Spreads Wrapped in Tortilla Shells & Sliced Into Bite Sized Wheels \$2.50 per person

Bruschetta - Diced Tomatoes, Garlic, Basil, Balsamic Vinegar, Fresh Asiago & Olive Oil Served With Crispy Bread Rounds \$1.75 per person

Stuffed Egg Rolls Served With Dipping Sauce \$2.00 per person

Chilled Jumbo Shrimp Served with Cocktail Sauce & Lemons \$4.00 per person

Spinach Dip & Bagel Chips - \$2.00 per person

Whitefish Dip with Assorted Crackers - \$2.00 per person

Warm Spinach & Artichoke Dip with Pita - \$2.00 per person

Pigs in a Blanket - \$2.00 per person

\$750.00 Minimum for Ala Carte Hors D'oeuvres Only Party
You May Mix or Match Ala Carte Hors D'oeuvres & Party Tray's

Party Trays

Brann's Party Trays are Great for Festive Occasions or to Compliment any Menu. Each Tray is Attractively Decorated & Garnished and Includes Plates, Forks and Napkins.

Gourmet Fruit & Cheese T ray

Small (A pprox 35 ppl) ...\$100.00, Large (A pprox 75 ppl) ...\$150.00 OR Wow Your Guests with our Popular E xtra Large Gourmet Fruit & Cheese T ray Decoratively Displayed on a Mirror (125 ppl) ...\$255.00 All Sizes Include Cantaloupe, Honey Dew, Pineapple, S trawberries, S easonal Fruits & Berries, A ssorted Gourmet Cheeses & A ssorted Crackers.

A ppetizer T ray

Small (A pprox 35 ppl) ... \$75.00 Large (A pprox 75 ppl) ... \$100.00 Ham, S ummer S ausage, Pepperoni, S alami, A ssorted Cubed Cheeses, Q ueen Pimento S tuffed O lives, B aby S weet Pickles & A ssorted Crackers.

Fresh Fruit T ray

Small (A pprox 35 ppl) ... \$80.00 Large (A pprox 75 ppl) ... \$130.00 E xtra Large Fruit T ray Displayed on a Mirror (125 ppl) ...\$180.00 A ll Sizes Include Honeydew, Cantaloupe, G rapes, P ineapple, S trawberries, S easonal Fruit & Berries & Fresh Whip. T ropical T hemed Fruit T ray on a Mirrored Display. A ranged Beach T heme with Brown Sugar S and, P alm T rees & H awaiian Flowers (A ll E dible) E x Large Only \$180.00

Fresh Vegetable T ray

Small (A pprox 35 ppl) ... \$50.00 Large (A pprox 75 ppl) ... \$70.00 B roccoli Buds, C elery S ticks, R adishes, B aby C arrots, C auliflower Buds, C herry T omatoes & V egetable Dip.

Gourmet Cheese T ray

Small (A pprox 35 ppl) ... \$70.00 Large (A pprox 75 ppl) ... \$90.00 H avarti, B aby B rie, B oursian, G ouda, C ranberry Rolled Goat Cheese, G rapes, A ssorted Crackers & F rench B aquette. **Great for Wine Parties!**

Cheese Fondue

One Size (A pprox 75 ppl) ...\$125.00 Fondue Made With Gourmet Cheeses and S erved With A ssorted B reads, R oasted R edskins, B lanched B roccoli and B lanched C auliflower for D ipping.

Peel & E at S hrimp

Small S erves 15-25 ... \$60.00 (A pprox. 100 S hrimp) Large S erves 25-40 ... \$100.00 (A pprox. 200 S hrimp) Mini Peel & E at S hrimp Iced on a T ray with C ocktail S auce.

T allgate Subs

12" S ubs cut into 6 - 2" P ieces ...\$8.00 E ach (Minimum 12 S ubs Per Order) S ubs Include S liced Ham & T urkey, S wiss & A merican C heese, L ettuce, T omato and R ed O nion. S erved With Mayo & Mustard on the S ide.

Mini Croissant S andwich T ray

Small (A pprox. 35 S andwiches) ... \$70.00 Large (A pprox. 70 S andwiches) ... \$120.00 Mini Butter C roissants Filled with a White Meat C hicken S alad or H am S alad.

Hors D'oeuvre Stations

The Stations may be Added to any Menu

Stir Fry Station ...\$5.00 per person

Includes Marinated Steak, Chicken, Assorted Fresh Vegetables, Fried Rice, Sauces & Fortune Cookies. Prepared Live by our Trained Chefs!

Pasta Station ...\$5.00 per person

Includes Penne Pasta, Fettuccini Pasta, Sausage, Chicken, Assorted Vegetables, Marinara Sauce, Alfredo Sauce & Italian Meatballs. Prepared Live by our Trained Chefs!

Fajita Station ...\$5.00 per person

Includes Seasoned Steak & Chicken Strips, Roasted Peppers & Onions, Bean Dip, Spanish Rice, Soft Tortilla Shells, Sour Cream, Salsa & Shredded Cheese. Prepared Live by our Trained Chefs!

Baked Potato and Salad Station...\$5.00 per person

Includes Idaho Baked Potatoes, Butter, Sour Cream, Broccoli, Chives, Crisp Ice Berg Lettuce, Crisp Romaine Lettuce, Chopped Bacon Bits, Grape Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese, Croutons, Ranch and French Dressings.

Dessert Station ...\$5.00 per person

Includes Assorted Mini Cheese Cakes, Petit Fours, Gourmet Dessert Bars, Frosted Brownies & a Chocolate Fountain with Accompaniments.

Dry Snacks

These are Great as Appetizers or as a Late Night Snack

Mints \$7.00 / 2 lbs

Peanuts \$8.00 / 2 lbs

Pretzels \$8.00 / 2 lbs

Assorted Nuts \$10.00 / 2 lbs

Goldfish Crackers \$10.00 / 2 lbs

Cheex Mix \$40.00 / 4 lbs

Plated Entrees

Let Us Serve You & Your Guests! (Limit of Two Entrée Choices)

Plated Meal Prices Include China, Linen and Professional Servers

Beef & Veal

*Brann's 8 oz Sizzler- Brann's Famous Sizzler Steak Grilled to Perfection \$14

* 12 oz. New York Steak- Choice Western Fed Beef Topped with Garlic Butter \$19

* 10 oz. Prime Rib- Herb Slow Roasted Prime Rib with Au Jus \$16

Veal Picatta- Sautéed Veal Finished with White Wine Sauce, Lemon Juice, Butter & Parsley \$15

Chicken

Chicken Chardonnay- Two Seared Chicken Breast Smothered with Sautéed Mushrooms & Onions, and Topped with Chardonnay Cream Sauce \$15

Chicken Marsala- Two Lightly Breaded; Seared Chicken Breasts Topped with Sautéed Mushrooms & Finished with our own Marsala Sauce \$15

Hawaiian Chicken- Two Seared Chicken Breasts Topped with Tri-Colored Bell Peppers, Red Onion and Finished with a Sweet & Sour Ginger Sauce \$15

Stuffed Chicken Breast- Two Seared Chicken Breasts Stuffed with Boursian Cheese, Asiago, Artichoke, Wild Rice & Sautéed Leeks Then Finished with Sauce Chardonnay \$16

Vegetarian

Roasted Stuffed Portabella- Stuffed with Boursian Cheese, Asiago, Artichoke, Wild Rice & Sautéed Leeks Then Finished with Sauce Chardonnay \$16

Penne Pasta with Sauce Chardonnay- Penne Pasta Blended with Roasted Garlic, Fresh Basil, Roasted Tomato & Chardonnay Cream Sauce \$14

Vegetarian Stir Fry- Broccoli Cuts, Sugar Snap Peas, Red Pepper Strips, Bean Sprouts, Water Chestnuts, Onion and Sliced Mushrooms Stir Fried in a Teriyaki Soy Sauce \$14

Plated Entrees

Combinations

***Steak and Chicken-** Brann's Famous 6 oz Sizzler & Seared Chicken Breast Smothered with Mushrooms & Onions and Topped with your Choice of Cabernet Demi or Sauce Chardonnay \$16

Chicken and Shrimp- Grilled Hawaiian Chicken & Jamaican Shrimp Skewer Topped with Mango Salsa \$18

***Steak and Shrimp-** Brann's Famous Sizzler & Grilled Shrimp Skewer Topped with Garlic Herb Butter \$19

Seafood

Broiled Tilapia- Broiled Tilapia with Sautéed Flame Roasted Peppers & Onions & Smothered with Fresh Tarragon Cream \$14

Broiled Salmon- Baked Salmon Topped with Dill Cream Sauce \$15

Pork

12oz Thick Cut Pork Chop- Marinated and Grilled Pork Chop with Apple Chutney \$15

Sicilian Pork Medallions- Two Pork Tenderloin Medallions Stuffed with Roasted Fennel, Tomato Concasse & Fresh Basil; Wrapped in Smoked Bacon & Topped with a Roasted Garlic Cream Sauce \$19

**All Plated Dinners Include:
Choice of Hot Potato, Choice of Hot Vegetable,
Tossed Garden Salad with Dressings, Assorted Rolls with Butter
& Coffee**

Plated Potato Options

Baked Potato with Butter & Sour Cream, Duchesse Potato, Parsley Buttered Redskins, Wild Rice or Citrus Rice

Plated Vegetable Options

Green Beans with Bacon & Mushrooms, Buttered Corn, California Blend, Cheesy Broccoli or Whole Maple Glazed Baby Cut Carrots

Family Style

**Enjoy the Service of a Plated Dinner with the Variety of a Buffet!
Family Style Dinners are Served in Bowls & Platters to Each
Guest Table by our Professional Service Staff.**

Choice of Two Meat Entrees

Baked Bone-In 8 Cut Chicken, Chicken Chardonnay,
* Sliced Roast Beef w/ Au Jus, * Swiss Steak, Spaghetti with Meatballs,
Honey Glazed Ham, BBQ Pork Ribs,

Choice of Hot Potato

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins,
Cheesy Cheddar Au Gratin, Duchesse Potatoes

Choice of Hot Vegetable

California Blend, Green Beans with Bacon & Mushrooms, Buttered Corn,
Cheesy Broccoli, Maple Glazed Baby Cut Carrots

This Menu Also Includes:

Beer Steamed Kielbasa with Sauerkraut OR BBQ Meatballs,
Tossed Garden Salad with Dressings, Rolls with Butter
& Coffee.

Price per person \$16

Family Style Prices Include China, Linen and Professional Servers

Buffet Style Menu's

All of our buffets are now available with three different service options and pricing levels.

The Standard Level

This level includes tables, linen tablecloth & linen skirting for the buffet tables only. Our professional staff will set up, maintain & tear down the buffet. For the BBQ & Grills Menu's we will provide our own grill and **our staff will grill on site**. The menus include disposable plates, napkins, silverware & cups.

The buffet prices listed in this menu include the standard level of service.

The Premium Level

This level includes tables for the buffet and linen tablecloths for all of your guest and additional tables. Linen skirting will be provided for the buffet tables. Our professional staff will set up, maintain & tear down the buffet. For the BBQ & Grills Menu's we will provide our own grill and **our staff will grill on site**. The menus include disposable plates, disposable dinner napkins, disposable cups and real flatware.

For premium service add \$2.00 to the per person price.

The Full Service Level

This level includes tables for the buffet and linen tablecloths for all of your guest and additional tables. Linen skirting will be provided for the head, cake, gift and buffet tables. Our professional staff will set up, maintain & tear down the buffet. For the BBQ & Grills Menu's we will provide our own grill and our staff will grill on site. The menus include china tableware, water goblets, linen dinner napkins, and real flatware. Our service staff will set the tables with the tableware; serve plated salads to each guest, preset rolls and beverages at each table, clear salad and dinner plates and release tables for the buffet.

For full service add \$4.00 to the per person price.

Build Your Own Hors D'oeuvre Buffet

The Latest Trend Perfect for Encouraging Your Guests to Mingle While Offering Them Variety.

Includes Gourmet Fruit, Cheese & Cracker Display
Brann's Famous BBQ Meatballs
Fresh Vegetable & Dip Tray
Choice of Lemonade, Iced Tea, Fruit Punch Or Coffee

AND Choice of Three Hors D'oeuvres

Egg Rolls (H)
Spinach & Artichoke with Pita (H)
Cheese Fondue with Assorted Breads (H)
Pigs in a Blanket (H)
Stuffed Sausage Mushroom Caps (H)
Stuffed Seafood Mushrooms Caps (H)
Kielbasa with Sauerkraut (H)
Spicy Skewered Steak w/ Bourbon Dipping Sauce (H)
Spicy Skewered Chicken w/ Hoison Dipping Sauce (H)
Chicken Wings (H)
Smoked Whitefish Dip & Crackers (C)
Spinach Dip & Bagel Chips (C)
Tortilla Pinwheels (C)
Bruschetta (C)
Deli Sub (C)

(H) Hot (C) Cold

Price per person \$12

Brann's Budget Buffet

Leave all of the Food Preparation up to us
on Your Special Day!

Choice of One Meat Entree

Baked Chicken ¼'s, *Slow Roasted Seasoned Roast Beef,
Sliced Ham, *Swiss Steak, Beef Pot Roast, Pulled Pork,
Sliced Turkey Breast with Dressing, BBQ Pork Ribs,
Beer Steamed Kielbasa with Sauerkraut

Choice of One Hot Potato

Garlic Mashed Redskins with Gravy, Parsley Buttered Red Skins,
Rice Pilaf, Baked Potato with Butter & Sour Cream,
Cheesy Cheddar Au Gratin

Choice of One Hot Vegetable

California Blend, Green Beans with Bacon & Mushrooms,
Whole Maple Glazed Baby Carrots,
Buttered Corn, Cheesy Broccoli

Choice of Two Prepared Salads

Fruit Salad, Potato Salad, Italian Pasta Salad,
Cole Slaw, Cheddar Macaroni Salad,
Marinated Three Bean Salad

**This Menu Also Includes BBQ Meatballs,
Tossed Salad with Dressings,
Assorted Rolls with Butter & Coffee**

Price per person . . . \$9

Add a Second Meat Option for \$2.00 Additional per Person!



Brann's Signature Buffet



Includes All the Elegance and Service You're Looking for on That Special Day!

Choice of Two Meat Entrée's

*Slow Roasted Seasoned Roast Beef, Boneless Whole Turkey Breast,
Slow Roasted Herb Crusted Pork Loin, Baked Chicken ¼'s, *Swiss Steak,
Brann's Famous BBQ Ribs, Honey Glazed Ham

*Slow Roasted Prime Rib Available for an Additional \$3 per person

**The Roast Beef, Whole Turkey Breast or Pork Loin can be
Chef Carved ON Site for an Additional \$75.00**

Choice of One Hot Potato

Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins, Rice Pilaf,
Baked Potatoes with Butter & Sour Cream, Cheesy Cheddar Au Gratin

Choice of One Hot Vegetable

California Blend Veggies, Green Beans with Bacon & Mushrooms,
Buttered Corn, Whole Maple Glazed Baby Carrots, Cheesy Broccoli

Choice of Two Prepared Salads

Fruit Salad, Potato Salad, Italian Pasta Salad, Cole Slaw,
Cheddar Macaroni Salad

**This Menu Also Includes Your Choice of
Beer Steamed Kielbasa with Sauerkraut OR Brann's Famous BBQ Meatballs,
Tossed Garden Salad with Dressings, Rolls with Butter & Coffee.**

Price per person \$11

Add a Second Potato or Vegetable Choice for an Additional \$1 per person

Ultimate Signature Buffet

Treat Yourself to The Ultimate in Elegance!

**You May Choose One Appetizer, Two Entrées,
Three Side Dishes & A Plated Salad.**

Appetizers

*Brann's Famous BBQ Meatballs, Beer Steamed Kielbasa with Sauerkraut,
Swedish Meatballs, Fresh Vegetables and Dip, Cheese and Crackers

Entree Selections

Herb Crusted Pork Loin, *Slow Roasted Roast Beef,
Whole Turkey Breast, Vegetarian Lasagna, *Swiss Steak
*Slow Roasted Prime Rib, Bone-in Honey Glazed Ham,
Chicken Chardonnay, Chicken Marsala, Hawaiian Chicken

**The Pork Loin, Roast Beef, Turkey Breast or Prime Rib can be
Chef Carved ON Site for an Additional \$75.00**

Side Choices

Baked Potatoes with Butter & Sour Cream, Potato Au Gratin,
Garlic Mashed Redskins with Gravy, Parsley Buttered Redskins,
Duchesse Potatoes, Wild Rice, Citrus Rice,
California Blend Veggies, Buttered Corn, French Cut Green Beans,
Fruit Salad, Italian Pasta Salad, Potato Salad, Cole Slaw

Plated Salads

Warm Spinach Salad, Mixed Green Salad, Tossed Garden Salad, Greek Salad

This Buffet Also Includes Rolls with Butter & Coffee.

Price per person \$14

Add a Little Spice to Your Event!

Fajita Buffet

Seasoned & Grilled Fajita Steak Strips
Seasoned & Grilled Fajita Chicken Breast Strips
Roasted Peppers & Onions
6" Flour Tortillas
Shredded Lettuce & Cheddar Cheese
Diced Tomatoes & Onions
Spanish Rice
Refried Beans
Tortilla Chips
Guacamole
Sour Cream & Salsa
Choice of Lemonade, Iced Tea Or Fruit Punch

Price per person \$10

Taco Bar

Seasoned Ground Beef
Shredded Chicken
Soft & Hard Taco Shells
Shredded Lettuce & Cheese
Diced Tomatoes & Onions
Refried Beans
Spanish Rice
Tortilla Chips
Sour Cream & Salsa
Choice of Lemonade, Iced Tea Or Fruit Punch

Price per person ...\$8

Hawaiian Buffet

Add a Tropical Twist to Your Next Event!

Pineapple Glazed Boneless Chicken Breast, Pulled Pork with Bourbon Sauce,
BBQ Sauce & Buns, Choice of One Hot Potato,
Choice of One Hot Vegetable, Choice of One Prepared Salad,
Tossed Garden Salad with Dressings, Assorted Rolls with
Butter & Choice of Beverage

Potato Choices

Parsley Buttered Redskins, Orange Citrus Rice with Tri Color Peppers,
Baked Potatoes with Butter & Sour Cream, Rice Pilaf

Vegetable Choices

Buttered Corn, Green Beans with Bacon & Mushrooms, California Blend,
Maple Glazed Baby Cut Carrots, Cheesy Broccoli

Prepared Salad Choices

Fruit Salad, Pasta Salad, Cole Slaw

Beverage Choices

Lemonade, Iced Tea, Fruit Punch Or Coffee

Price per person \$11

Hog Tied Pig Roast

Our Fun & Festive Pig Roast Includes:

*Slow Roasted Pig (Prepared & Carved with Showmanship at Your Site)
Corn on the Cob, Garlic Bread, Baked Beans, Fruit Salad, Potato Salad,
Potato Chips and Dip, Buns & Sauces, Lemonade, Iced Tea, Fruit Punch Or Coffee

Price per person . . . \$11 (Minimum 100 Guests)

Add a Second Meat Option for \$2.00 Additional per Person!

Grills & Barbecues



All American Picnic Buffet

Grilled On Site!

*Grilled 1/3 lb Burgers, Grilled Bratwurst & Hot Dogs

Appropriate Buns, Condiments & Toppings,

Baked Beans, Potato Salad & Cole Slaw

Potato Chips & Dip,

Choice of Lemonade, Iced Tea Or Fruit Punch

Price per Person . . . \$8

Add 5 oz. Grilled Boneless Chicken Breasts for \$2.00 Additional per Person

Western BBQ Buffet

Choice of One Meat Entree:

*Our Famous 8 oz Sizzler Steak, Smoked Cajun Sausage, BBQ Pork Ribs,

Baked or BBQ Chicken ¼'s, Seasoned Boneless Chicken Breast

This Menu also Includes

Baked Potatoes with Butter & Sour Cream,

Corn on the Cob with Melted Butter, Garlic Bread,

Tossed Salad with Dressings, Cole Slaw, Pasta Salad,

Lemonade, Iced Tea Or Fruit Punch

Price per person . . . \$10

Add a Second Meat Choice for \$2.00 Additional per Person

*** The Sizzlers, Cajun Sausage and Boneless Chicken Breast will be Grilled On Site!**

Brann's Luncheons

**Make Your Next Meeting or Seminar Memorable!
These Menu's Are Available at Our Meeting Place or Yours.**

Cold Deli Buffet

This Menu Includes:

Sliced Ham, Turkey & Roast Beef
Sliced Swiss, Provolone & Cheddar Cheese
Assorted Breads
Lettuce, Tomato, Onion, Mayo & Mustard
Fresh Vegetables with Dip,
Potato Salad & Fruit Salad
Lemonade Or Iced Tea

Price per person . . . \$8

Add Cheesy Broccoli, Chili, Chicken Noodle or Soup Du Jour for \$2.00 per person

Baked Potato & Salad Bar

This Menu Includes:

Idaho Baked Potatoes, Butter, Sour Cream, Broccoli, Chives,
Crisp Ice Berg Lettuce, Crisp Romaine Lettuce, Chopped Bacon Bits,
Grape Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese,
Croutons, Ranch and French Dressings and
Choice of Lemonade Or Iced Tea

Price per person \$8

Add Cheesy Broccoli, Chili, Chicken Noodle or Soup Du Jour for \$2.00 per person

Luncheon Menu's Are Available Monday Through Friday 10:00 AM – 2:00 PM Only

Brann's Breakfast

The Perfect Start to a Meeting or Seminar . . .

Add an Omelet Station to Your Breakfast . . .

Additional \$2 per person

Toppings Include Ham, Sausage, Mushrooms, Onions, Diced Tomato,
Green Pepper & Shredded Cheese.

Prepared to Order Live by our Trained Chefs!

Continental Breakfast

Coffee

Orange Juice

Fruit Salad

Assorted Mini Muffins

Assorted Bagels

Croissants

Cream Cheese, Cinnamon Butter & Preserves

Price per person . . . \$5

Breakfast Buffet

*Scrambled Eggs

Bacon and Sausage Links

Sausage Gravy and Biscuits

Hash Browns

Mini Muffins and Fruit Danish Rolls

Fruit Salad

Orange Juice

Coffee

Price per person . . . \$8

Desserts

The Perfect Finishing Touch...

House Baked Pies

Bourbon Pecan, Key Lime, Banana Foster, Dutch Apple, Boston Cream,
Lemon Meringue \$3.00 per slice

Cheesecakes

Mackinaw Fudge, New York Original, Chocolate Chip,
White Chocolate Raspberry, Caramel Apple, Strawberry \$3.50 per slice

Cakes

Black Forest, Deluxe Carrot, Turtle Torte, Tiramisu, Oreo Cookie Bash \$3.00 per slice

Ice Cream

French Vanilla with Strawberries, Peppermint Stick \$2.00 per person
Assorted Ice Cream Cups \$1.00 each

Chocolate Dipped Strawberries \$1.50 each

Cookies

Chocolate Chunk, Peanut Butter, Oatmeal Raisin,
White Chocolate Macadamia Nut \$1.50 per person

Frosted Brownies

Chocolate or Peanut Butter \$1.50 per person

Sheet Cakes

Carrot Cake, Chocolate, Vanilla or German Chocolate \$2.00 per person

Gourmet Dessert Bars

Chocolate Marble, Caramel Apple, Lemon and Blueberry
or Cookies and Cream \$3.00 per person

Chocolate Fondue

Chocolate Fondue with Pineapple Chunks, Strawberries, Rice Crispy Treats,
Shortbread Cookies, Pretzel Logs and Marshmallows for Dipping \$3.00 per person

(The prices for the desserts are the same no matter which service level you choose)

Non Alcoholic Beverages

Looking for Another Beverage to Add to Your Menu? Look no Further . . .

Punch Bowls

All Punch Bowls are Sold by the Gallon & Serve Approximately 20 Guests per Gallon.

Punch Bowl, Ladles & Cups Are Included..

Fruit Punch \$15.00 White Grape Punch \$20.00

Coffee Station

All Coffee Stations are Sold by the Gallon & Serve Approximately 18 Cups per Gallon.

Coffee Warmer, Cups, Creamers & Sugars Are Included.

Regular or De Café Coffee \$8.00 / Gallon (3 Gallon Minimum)

Deluxe Coffee Station \$3.00 per person

The Deluxe Coffee Station Includes Assorted Flavored Syrups,
Flavored Creamers, Sprinkles, Cinnamon Sticks, Whip Cream & Cherries

Additional Beverage Options

Lemonade .50 per person Iced Tea .50 per person

(The prices for the beverages are the same no matter which service level you choose)

**For Events Held at Brann's Wedding & Conference Center
we Provide the Bar Service. For Events Held at Other
Facilities we Highly Recommend Using**



1559 Michigan St NE
Grand Rapids, MI 49503
Contact Ken Ross at 616-550-6831
www.cateredsolution.com

Banquet Facilities & Reception Sites

Looking for a facility to host your special event?

Grand Haven / Holland / Zeeland

Grand Haven Community Center 421 Columbus Ave Grand Haven, MI 49417 616-842-2550

Holland Fish & Game Club 10840 Chicago Dr. Zeeland, MI 49423 616-395-8292

Howard Miller Community Center 14 S Church St. Zeeland, MI 49423 616-772-0879

The Felt Mansion 6597 138th Ave Holland, MI 49423 616-335-3050

Grand Rapids / Hudsonville

Brann's Wedding & Conference Center 4945 S Division Ave Wyoming, MI 49548 616-538-4384

Glen Egle Banquet Facility 6150 14th Ave Hudsonville, MI 49426 616-457-3680

Merritt Lamb Banquet Facility 330 Rockford Park Dr NE Rockford, MI 49341 616-866-2591

St Cecilia Music Center 24 Ransom NE Grand Rapids, MI 49503 616-459-2224

West Walker Sportsman's Club 0-599 Leonard St NW Grand Rapids, MI 49544 616-261-8001

Ludington

Ramada Inn Conference Center 4079 W. U.S. Highway 10 Ludington, MI 49431

Mattawan

Antwerp Township Activity Center 24821 Front Ave. Mattawan, MI 49071 269-668-2615

Middleville / Hickory Corners

Barry County Expo Center 1350 N M-37 Hwy. Hastings, MI 49058 269-945-2224

Historic Bowen's Mill 240 Old Mill Road Middleville, MI 49333 269-795-7530

W.K. Kellogg Manor House 37000 E Gull Lake Dr. Hickory Corners, MI 49060 269-671-2355

Three Rivers

Riverside Receptions 22638 Truckenmiller Rd Centreville, MI 49032 269-467-6132

West Olive

Camp Blodgett 10446 Lakeshore Dr. West Olive, MI 49460 616-844-7210

Brann's Wedding & Conference Center Policies

Deposit & Payment

A deposit of 20% of the estimated total charge will be required within 3 weeks of scheduling your event. The deposit will be returned if your event is canceled 180 days prior to the reserved day. **Cancellations made within 180 days of the function will forfeit the deposit.** The balance due on individual events must be paid in full prior to the event. Host Bars must be paid at the end of the event. We accept cash, check or a major credit card.

Guaranteed Guest & Minimum Guest Count

A final guarantee of the number of guests attending **MUST** be made 10 days prior to the event. **This guarantee is understood to be a minimum and may not be decreased.** Any guests that are **added within the 10 days prior to the event will have a 15% up charge added to the per person price.** If we are unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of deposit. **Breakfast & Luncheon menu's held Monday thru Friday 8:00 AM – 5:00 PM at our facility have a 40 person guest minimum. All other menus require a 50 person guest minimum.** If a group falls under their minimum guest count, they **must** pay for the minimum number of guests.

Regulations

All events held at Brann's Wedding & Conference Center MUST include the PREMIUM level of service.

NO Food or Beverages are allowed to be brought into Brann's Wedding & Conference Center with the exception of Wedding Cakes.

Cake service is an additional \$1.00 per person for events held at our facility. This includes the cutting and serving of the cake, china plates and forks.

Brann's catering facility is fully inspected by the Kent County Health Department. **Regulations specify that food and alcoholic beverages may not be removed from the premises.**

Bar service will end at 12:00 am. Bartenders exercise caution in serving and will require valid ID from **ANY** individual that looks under 30 years of age.

Buffet lines are maintained **up to** a total of two hours of service. Each additional hour of **servicing time** will incur a \$50.00 fee.

Brann's is not responsible for damage or loss of any articles either before or after the completion of your event. **The organization or business renting the facility is liable for any damage that may occur on the premises while their scheduled event is taking place.**

Decorations

Items are not to be taped or tacked to walls or ceilings (you may use crafters putty) and all tapered or pillar candles must be enclosed. Confetti and glitter are **not allowed.** Please clear any questionable decorations through the Event Coordinator.

Set Up & Tear Down

Brann's will provide the set-up and tear down of tables for the scheduled event on premise. **If more than the standard clean up is required Brann's may charge an additional fee.** The room rental fee covers all necessary tables, chairs, room set up & room tear down.

Room Rental Fees

Saturday 9:00 A M – 12:30 A M (May – September Only)

\$3,500 Minimum Applies

The Minimum Amount Spent Guarantees the Room for the Entire Day so you Have Time to Decorate & may Consist of the Room Rental Fee (\$550.00), Meal & Bar Bill

Saturday Afternoon 11:00 am to 4:00 pm

(Available October – April Only) \$125.00

Saturday Evenings 6:30 pm to 12:30 am

(No Minimum Applies October – April Only) \$550.00

Friday Evening 6:30 pm to 12:30 am \$350.00

Sunday Thru Friday 8:00 am to 5:00 pm OR

Sunday Thru Thursday 6:30 pm to 12:30 am

Room 2 ••••• Seats up to 80 \$100.00

Room 1 & 2 ••••• Seats up to 170 \$200.00

Room 1 Thru 3 ••••• Seats up to 250 \$300.00

All 4 Rooms ••••• Seats up to 300 \$350.00

The listed room rental rates are for groups purchasing food & beverage. Trade shows & organizations that are only utilizing the room will be charged triple the listed room rental fee.

NO Food or Beverages are Allowed to be Brought in with the Exception of Wedding Cakes

There is a Spacious Dance Floor Located in Room 1.

The Dance Floor Cannot be Moved From That Location.

Guest Seating: Up to 300 people (All 4 Rooms)

Total Space: 4,500 Square Feet

Amenities: Wireless Internet, Podium & Microphone, Screen,
Room Set Up & Tear Down, Easy Access to U.S. 131 & M 6

6% Michigan Sales Tax and an 18% Service Fee will be added to all Room Rental Rates.

Brann's Banquet Center Bar Prices

All Banquet Bars are Provided with Bartender(s), Mixes, Garnishes,
Ice, Glasses & Cocktail Napkins.

Cash Bars

Liquor, Beer, Wine & Soda are Offered at a Per Drink Price.

Cash Bars Must Reach \$300.00 in Sales or be Charged a \$75.00 Set-up Fee.

Well Brand Liquor	\$3.50 per drink
Call Brand Liquor	\$4.00 per drink
Top Shelf Liquor	\$5.00 per drink
Domestic Bottled Beer	\$3.00 per bottle
Imported & Specialty Bottled Beer	\$3.50 per bottle
Domestic Draft Beer	\$2.25 per glass
House Wine (White or Red)	\$3.50 per glass
Fountain Soda (Pepsi Products)	\$1.00 per glass

Host Bars

The Host Pays for Only the Liquor Consumed (to the Nearest 1/4 of a Bottle)

Host Bar Prices are Subject to 6% Sales Tax & 18% Service Fee.

Well Brand Liquor	\$55.00 per bottle
Call Brand Liquor	\$65.00 per bottle
Top Shelf Liquor	\$85.00 per bottle
1/4 Barrel Domestic Beer (70 Servings)	\$100.00 each
1/2 Barrel Domestic Beer (141 Servings)	\$180.00 each
Wine (White &/or Red)	\$12.95 per bottle
N/A Sparkling Juice	\$11.95 per bottle
Champagne (Asti Spumante)	\$14.95 per bottle
Unlimited Fountain Soda (Pepsi Products)	\$1.00 per person

Brann's Banquet Center Bar Selections

(On Premise Only)

Domestic Bottled Beer

Bud Light
Budweiser
Budweiser Select
Michelob Light
Miller Lite
O' Douls

Import & Specialty Bottled Beer

Corona
Heineken
Sam Adams
Mike's Hard Lemonade
Mike's Cranberry

Domestic Draft

Bud Light
Budweiser
Coors Light
Miller Lite

Wine

Cabernet
Chardonnay
White Zinfandel

Champagne

Asti Spumante
N/A Sparkling Juice

Well Liquor

Cluny Scotch
Conquistador Tequila
Heaven Hill Gin
Heaven Hill Rum
Heaven Hill Vodka
Heaven Hill Whiskey
Old Crow Bourbon

Call Liquor

Absolute Vodka
Amaretto
Bacardi Rum
Canadian Club Whiskey
Captain Morgan Rum
Jack Daniel's Whiskey
Jim Beam Bourbon
Jose Cuervo Tequila
Malibu Rum
Seagram's 7 Whiskey
Assorted Schnapps
Smirnoff Citrus Vodka
Smirnoff Raspberry Vodka
Smirnoff Vanilla Vodka
Southern Comfort
Tanqueray Gin

Top Shelf Liquor

Bailey's Irish Cream
Crown Royal
Dewar's Scotch
Kahlua

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Website

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