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# GREAT HALL

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Banquet & Convention Center

**Call or Email to get most  
current Menu Prices**

## *Wedding Menu*

*Great Hall Sales & Catering Office*

*5121 Bay City Road*

*Midland, MI 48642*

*Email: Sales@greathallmi.com*

*Phone: 989.496.2158*

*Fax: 989.496.9505*

*Please note: Great Hall Banquet & Convention Center can provide catering for  
any size group large or small. We also do OFF-SITE Catering.*

*Ask your Event Coordinator for more information.*

*www.GreatHallMi.com*

# *Hors D'oeuvres*

## **HOT HORS D'OEUVRES**

*Pieces are sold per 50 count*

*Bacon Wrapped Sea Scallops .*

*Sautéed Sea Scallops*

*Served in a herbed, garlic & white wine cream sauce*

*Coconut Fried Shrimp with Sweet Chili Sauce & Horseradish Melba*

*Shrimp Scampi Sautéed shrimp in a garlic & white wine butter sauce*

*Lump Crab Cakes with Cajun Remoulade*

*Crab Stuffed Mushroom Caps*

*Vegetable & Cheese Stuffed Mushroom Caps*

*Sweet & Sour Chicken & Pineapple Skewers*

*Peanut Crusted Chicken Satays with Sweet Chili Sauce*

*Chicken Fajita Flautas with Queso Dip*

*Chicken Breast Tenders*

*Sautéed with Dijon mustard, garlic, white wine, & fine herbs*

*Buffalo Chicken Wings with Blue Cheese & Ranch Dressings*

*Super Select Baby Back BBQ Ribs*

*BBQ Pork Turnovers with Grilled Pineapple Relish*

*Sweet & Sour or Barbeque Meatballs*

*Egg Rolls with Sweet & Sour Sauce*

*Baked Brie with Kalamata Olive Tapenade in Phyllo*

*Served with toasted baguettes (serves 20 people)*

*Macaroni & Cheese Croquettes with Smoked Gouda Dipping Sauce*

*Feta Cheese & Smoked Tomato Phyllo Tartlets*

*Spicy Bean and Rice Empanadillas*

*Sour Cream & Chive Twice-Baked Redskin Potatoes*

*Creamy Spinach & Artichoke Dip with Tortilla Chips*

*Four Cheese Crusted French Baguette*

*Add a Carving Station, Served with Rolls & Condiments:*

*Carved Roast Tenderloin of Beef*

*Carved Turkey Breast*

*Carved Roast Sirloin of Beef*

*Carved Maple Glazed Ham*

*Hors D'oeuvres*

## COLD HORS D'OEUVRES

*Pieces are sold per 50 count*

*Oysters on the Half Shell*

*Gulf Stream Cocktail Shrimp*

*Smoked Salmon*

*With capers, onions, hard boiled eggs, tomatoes & crostini's (serves 20 people)*

*Dilled Smoked Salmon Spread with Toasted Pita Chips & Crostini's*

*Cherry Tomatoes Stuffed with Crabmeat & Lemon Herb Tabbouleh*

*Prosciutto Wrapped Asparagus Spears with Mustard Vinaigrette*

*Prosciutto Wrapped Seasonal Melon Slices with Citrus Vinaigrette*

*Herbed Cream Cheese Stuffed Salami Horns*

*Ham & Swiss or Turkey & Cheddar Lavash Pinwheels*

*Deviled Eggs with Paprika & Chives*

*Fresh Seasonal Fruit Skewers with Maple Crème Fraîche*

*Fresh Mozzarella, Grape Tomato, & Basil Pesto Skewers*

*Tomato & Basil Bruschetta with Toasted Crostini's*

*Cheese Assortment with Gourmet Crackers*

*Great Hall Breads and Spreads*

*Assorted Hummus', Tapenades, & Pesto's, with Crostini's, Baguettes & Pita*

*Seasonal Fresh Fruit Tray*

*Fresh Vegetable Tray with Ranch Dip*

DRY SNACKS □ □ ..Price per pound

*Fancy Mixed Nuts*

*Pepperidge Farm Cheddar Fish*

*Gardetto's Snack Mix*

*Spanish Peanuts*

*Fresh Popped Corn*

*Tortilla Chips with Salsa*

*Potato Chips with Dip*

*Pretzels*

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Catering/2021*

  
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*Hors D'oeuvres*

# *Dinner Buffets*

*Dinner Buffets include fresh dinner rolls & butter, freshly brewed coffee, tea, milk, iced tea, and lemonade*

**2 Entrées or 3 Entrées**

## POULTRY

*Herb Roasted Chicken*  
*Southern Fried Buttermilk Chicken*  
*Chicken Breast with Sauce Supreme*  
*Chicken Breast with Marsala Wine & Mushroom Sauce*  
*Herbed Breaded Chicken Breast Parmesan*  
*Chicken Breast with Lemon & Garlic Butter Sauce with Capers*  
*Maple & Cider Glazed Chicken Breast with Dried Cranberries*  
*Ginger & Orange Teriyaki Glazed Boneless Chicken Thighs*

## SEAFOOD

*Potato Crusted Tilapia with Lemon & Caper Aioli*  
*Broiled Orange Glazed Atlantic Salmon*  
*Char-Grilled Fillet of Salmon with Tomato & Cucumber Relish*  
*Sautéed Shrimp with Garlic, Herb, & White Wine Butter Sauce*  
*Lemon and Herb Broiled Cod with Brown Butter Sauce*

## BEEF & PORK

*Roast Sirloin of Beef with Red Wine Jus*  
*Slow Cooked Beef Brisket with Coca-Cola BBQ Sauce*  
*Roasted Pork Loin with Maple & Cider Glaze*  
*Garlic and Rosemary Roast Pork Loin with Caramelized Onion Gravy*

## SIDES (Choice of Three)

*'Roasted Red Skin Potatoes*  
*'Garlic and Chive Red Skin Potatoes*  
*'Baked Potatoes with Sour Cream*  
*'Four Cheese Potatoes Au Gratin*  
*'Mashed Potatoes with Gravy*  
*'Long Grain & Wild Rice Pilaf*  
*'Penne Pasta with Marinara or Alfredo*  
*'Green Beans Amandine*  
*'Seasonal Medley of Vegetables*  
*'Sautéed Zucchini and Yellow Squash*  
*'Brown Sugar Glazed Baby Carrots*  
*'Steamed Broccoli or Cauliflower*  
*'Steamed Snow Peas*  
*'Steamed Asparagus (\$2.00 surcharge)*

## SALADS (Choice of Three)

*'Baby Spinach with Sundried Tomatoes, Bacon, Mushrooms & Basil Vinaigrette*  
*'Mixed Greens Garden Salad with Two Dressings*  
*'Classic Caesar Salad*  
*'Greek Salad with Cucumbers, Tomatoes, Olives, Red Onions, Beets, Feta Cheese, & Creamy Greek Dressing*  
*'Romaine Salad with Dried Cranberries, Mandarin Oranges, Carrots, Walnuts & Raspberry Vinaigrette*  
*'Tomato Salad with Fresh Mozzarella, Onions, Olives & Basil Pesto*  
*'Seasonal Fresh Fruit Salad*  
*'Honey Mustard Cole Slaw*  
*'Italian Pasta Salad with Marinated Vegetables*  
*'Redskin Potato Salad*  
*'Marinated Mixed Bean Salad*

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## Add a Carving Station to your 2 or 3 Entrée Buffet

Prices are per person

Includes carver, gourmet mustards, horseradish cream, & silver dollar rolls

Roasted Tenderloin of Beef

Slow Roasted Prime Rib Au Jus

Roast Strip Loin of Beef

Garlic, Lemon and Rosemary Roast Leg of Lamb

Maple Glazed Pitt Ham

House Smoked Breast of Turkey

## After Dinner Enhancements

Belgian Chocolate Fountain

Includes Seasonal Fruits, Marshmallows, Pretzel Rods, Poundcake, and Rice Crispy Squares

## Gourmet Pizzas

16 INCH

Barbeque Chicken  with Bacon, Mushrooms, Onions & Tangy BBQ Sauce

Hawaiian  Ham, Pineapple, Tomatoes, & Onions

Pulled Pork  Co-Jack Cheese, Smoked Pork, Bacon, Onions, Tomatoes & Tangy BBQ Sauce

Meat Lovers  Pepperoni, Ham, Sausage, & Bacon

BLT  White Sauce, Bacon, & Tomatoes Topped with Shredded Lettuce

Roasted Garlic & Broccoli  with White Sauce & Caramelized Onions

Florentine  White Sauce, Spinach, Garlic, Onions, Mushrooms, & Tomatoes

Margherita  Basil Pesto Sauce, Fresh Mozzarella & Tomatoes

Mediterranean  Pepperoncini, Kalamata Olives, Artichoke Hearts, Tomatoes, & Onions

Taco  Seasoned Beef, Tomatoes, Onions, & Zesty Salsa Topped with Shredded Lettuce

### Traditional Pizzas also available with

Cheese, Pepperoni, Ham, Bacon, Sausage, Tomatoes, Mushrooms, Onions, and/or Pineapple

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## *Plated Dinners*

*Dinner Entrées include: Mixed green salad with choice of two dressings, dinner rolls and butter, freshly brewed coffee, tea, milk, iced tea, and lemonade*

### **POULTRY**

#### *Roasted Airline Breast of Chicken Oskar*

*With Petite Shrimp, Sauce Hollandaise, Butter Potatoes, and Seasonal Vegetable*

#### *Potato Crusted Breast of Chicken*

*Lemon & Dill Crème, Whipped Idaho Potatoes, and Seasonal Vegetable*

#### *Cornbread, Apple, and Dried Cranberry Stuffed Breast of Chicken*

*Pan Roasted with Maple & Apple Cider Glaze, Garlic & Chive Buttered Redskin Potatoes, and Seasonal Vegetable*

#### *Herb Crusted Breast of Chicken*

*Pan Fried and Topped with Broiled Ham and Swiss Cheese, Chive Mornay, Roasted Redskin Potatoes and Seasonal Vegetable*

#### *Herb Crusted Breast of Chicken Parmesan*

*Baked with Marinara and Mozzarella Cheese, Pasta Marinara, Seasonal Vegetable*

#### *Herb Roast Half Chicken au Jus*

*Garlic & Chive Buttered Redskin Potatoes, and Seasonal Vegetable*

#### *Pan Seared Breast of Chicken*

*Sauce Supreme, Roasted Redskin Potatoes, and Seasonal Vegetable*

### **SEAFOOD**

#### *Grilled Jumbo Shrimp and Sea Scallop Skewers*

*Lemon & Basil Vinaigrette, and Sundried Tomato & Spinach Risotto*

#### *Crab Stuffed Jumbo Shrimp*

*Broiled, with Lemon & Chive Butter Sauce, Long Grain & Wild Rice Pilaf, and Seasonal Vegetable*

#### *Crab Stuffed Fillet of Salmon*

*Broiled, with Chive Crème, Garlic & Chive Buttered Redskin Potatoes, and Seasonal Vegetable*

#### *Potato Crusted Fillet of Cod*

*Lemon & Caper Aioli, Whipped Idaho Potatoes, and Seasonal Vegetable*

#### *Shrimp and Roasted Vegetable Primavera*

*Sautéed in a Garlic Cream Sauce, with Roasted Spring Vegetables over Pasta*

#### *Char-Grilled Fillet of Salmon*

*Tomato, Sweet Onion, and Cucumber Relish, Roasted Redskin Potatoes, and Seasonal Vegetable*

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*Plated Dinners*

## *Plated Dinners*

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### **BEEF, VEAL, PORK, LAMB**

#### *Pan Roasted Veal Chop*

*Caramelized Shallots, Thyme Cabernet Sauce, Whipped Idaho Potatoes, & Buttered Baby Carrots*

#### *Char-Grilled Filet of Beef Tenderloin 6 oz*

*Sauce Béarnaise, Roasted Redskin Potatoes, and Grilled Asparagus*

#### *Char-Grilled Beef Strip Steak 12 oz*

*Tobacco Onions, Compound Herb Butter, Roasted Redskin Potatoes, & Seasonal Vegetable*

#### *Char-Grilled Beef Sirloin Steak*

*Sautéed Onions & Mushrooms, Sauce Demi-Glace, Smashed Redskin Potatoes, & Seasonal Vegetable*

#### *Coca-Cola Braised Beef Brisket*

*Whipped Idaho Potatoes, & Seasonal Vegetable*

#### *Grilled Double Lamb Chops*

*With Rosemary Jus, Whipped Idaho Potatoes & Seasonal Vegetables*

#### *Black Pepper Crusted Pork Rib Chop*

*Baked, with Caramelized Apples and Maple Glaze, Smashed Redskin Potatoes, and Seasonal Vegetable*

#### *Bacon Wrapped Pork Tenderloin Medallions*

*Soy & Apple Cider Glaze, Long Grain & Wild Rice Pilaf, and Seasonal Vegetable*

### **VEGETARIAN**

#### *Grilled Portabella Mushroom Neapolitan*

*Grilled Portabella Mushroom Caps, Zucchini, Summer Squash, Red Onion, and Bell Pepper, Layered with Basil Aioli and Baked with Mozzarella Cheese. Served with Sun-Dried Tomato & Spinach Risotto*

#### *Eggplant Parmigiana*

*Herb breaded and Pan-Fried, Baked with Marinara, Mozzarella & Parmesan Cheeses.*

*Served with Pesto Cream Pasta and Steamed California Medley*

#### *Basil Pesto Pasta Primavera*

*Steamed Spring Vegetables Tossed with Pasta, Tomatoes, & Parmesan Cheese in Basil Pesto Cream, with Garlic Toast*

#### *Sun-Dried Tomato and Spinach Risotto*

*With Roasted Vegetable Medley, Parmesan Cheese, White Truffle Oil, and Garlic Toast*

## **Children's Menu**

*Ten years old and younger.*

*Crispy Chicken Fingers with French Fries*

*Penne Pasta with Marinara served with garlic bread*

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*Ask About Our On the Grill Options*  
*Great for Family Reunions and Summer Gatherings*

**SAMPLE ITEMS:**

*Grilled Steaks*

*Baby Back Ribs*

*Barbeque Chicken*

*Pulled Pork*

*Hamburgers*

*Hot Dogs*

*Baked Beans*

*Corn on the Cob*

*Potato Salad*

*Cole Slaw*

*House Salad*

*Watermelon*

*Add Dessert:*

*Assorted Fruit Pies*

*Fresh Strawberry Shortcake*

*Let us Customize a menu to fit your needs, ask for pricing.*

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*On the Grill*



# Beverages

## Beer & Wine Package

Domestic Draft beer (one varietal), house wines (all varietals), and all non-alcoholic beverages

Five consecutive hours.....

Each additional hour.....

## Bottled Beer & Wine Package

Domestic Bottled beer , house wines (all varietals), and all non-alcoholic beverages

Five consecutive hours.....

Each additional hour.....

## Bottled Beer & Wine Package

Domestic, IPA Ales & Domestic Bottled beer ,  
house wines (all varietals), and all non-alcoholic beverages

Five consecutive hours.....

Each additional hour.....

Craft Beer in Bottles or Draft available at Market Price ,

(Liquor packages on next page)

## Non-alcoholic Package

Five consecutive hours.....

Each additional hour.....

Includes soft drinks, juices, iced tea, freshly brewed coffee

One of the above beverage packages may be selected with any contract.

Alcohol may be purchased by the bottle ask for pricing (including liquor, wine and champagne).

Cash Bar \$100.00 set up fee, plus \$50.00 per bartender.

## Other Beverages Available

Fruit Punch .....

Fruit Punch & Champagne .....

## House Wines & Champagne

Non- Alcoholic Champagne .....

White Zinfandel .....

Chardonnay .....

Cabernet Sauvignon .....

Merlot .....

House Champagne .....

# Beverages

## House Brand Liquor Package, includes House Wines & Beer

House liquors, domestic draft beer, house wines and all non-alcoholic beverages

Five consecutive hours .....

Each additional hour .....

Add Domestic Bottled Beer to the above package . ... ...

Vodka	Tequila	Sour Apple
Spiced Rum	Coconut Rum	Butterscotch
White Rum	Amaretto	Peach
Gin	Bourbon	
Whiskey	<u>Schnapps/Puckers</u>	
Scotch	<u>Available:</u>	

## Premium Liquor Package, includes House Wines & Beer

Premium liquors, domestic draft beer, house wines and all non-alcoholic beverages

Five consecutive hours .....

Each additional hour .....

Add Domestic Bottled Beer to the above package ... ...

Tanqueray Gin	Sauza Silver Tequila	Amaretto
Tito's Vodka	Bacardi White Rum	<u>Schnapps/Puckers Available:</u>
Captain Morgan's Spiced Rum	Malibu Rum	Sour Apple
Jack Daniels Whiskey	Canadian Club Rye Whisky	Butterscotch
Jim Beam Bourbon	Cutty Sark Scotch	Peach
Seagram's 7 Whiskey	Kahlua	
	Bailys	

## Ultra Premium Liquor Package, includes House Wines & Beer

Ultra Premium liquors, domestic draft beer, house wines and all non-alcoholic beverages

Five consecutive hours .....

Each additional hour .....

Add Domestic, Craft & Import Bottled Beer to the above package ......

Crown Royal	Johnny Walker Black	Grand Mariner	Sour Apple
Hennessy VS	Dewars	Malibu Rum	Butterscotch
Captain Morgan's	Chambord	Kahlua	Peach
Jack Daniels	B & B	Bailys	
Jim Beam	Makers Mark	Disaronno Amaretto	
Grey Goose	VO whiskey	<u>Schnapps/Puckers</u>	
Hendricks Gin	Cuervo 1800 Silver	<u>Available:</u>	