# 2025 HURON LADY II CATERING

Our caterers are experienced in serving fresh, hot, and delicious food.

Choose from 1 of our 3 caterers: Chef Shell's, Kate's Downtown, or Chef Mike's

• All pricing is listed per person, unless otherwise noted.

Included in our catering packages are:

- Setup of buffet table including banquet table covering
- Centerpieces for inside cabin tables with choice of table runner
- Setting up the buffet
- Maintaining the buffet items during the cruise
- Cleanup and trash removal
- Prices are subject to change without notice
- Gratuities for excellent service are appreciated by the crew

# BEVERAGE MENU

You can choose to offer cash, consumption, or open bar to your guests. Please ask for best practices to fit your budget. A 20% service fee will be added to consumption and open bars.

### NON-ALCOHOLIC

Fountain Beverages \$3

• Pepsi, Diet Pepsi, Mtn. Dew, Lemonade, Dr. Pepper, Starry, Ginger Ale

Shirley Temple \$4

Arnold Palmer Tea Bottle \$4

Lipton Unsweet Tea Bottle \$4

Zero Proof Strawberry Daiquiri, Pina Colada, Mojito, Bloody Mary \$7

Bottled Water \$2

Coffee \$2 (brewed by request only)

Juices \$5 (orange, cranberry, pineapple)

Ginger Beer \$6

Heineken 00, Athletic NA \$6

# SPIRITS

Mixed Drinks \$8-\$12

Strawberry Daiquiri, Pina Colada, Mojito, Bloody Mary, Mimosas, Margarita \$12

Champagne Split \$7

Mini Bottle of Wine \$6

• White Zinfandel, Cabernet, Merlot, Chardonnay

Canned Beer \$5-\$6

- Labatt Blue, Labatt Light, Bud Light, Michelob Ultra, Bell's Oberon, Miller Lite, Corona Seltzers \$6
  - White Claw Black Cherry or Mango, High Noon Pineapple or Black Cherry

# Chef Shell's on the Huron lady II

# LUNCH

# TACO BAR \$34

Choice of chicken, ground beef or pulled pork. Served with lettuce, shredded cheese, sour cream, onion, black olives, salsa, guacamole, hard and soft taco shells

# BAKED POTATO BAR \$32

Choose 2: bacon, chicken (diced), ground beef, pulled pork, steak (diced), chili Served with: sour cream, salsa, onions and garden salad

# SANDWICH BAR \$25.50

Sandwich platter with assorted breads, meats & cheeses
Salad (choose 1): coleslaw, tossed garden, spinach, caesar, redskin potato salad
Dessert (choose 1): fresh fruit & dip, baked cookies, donuts, brownies, mini fritters

# LUNCH BUFFET/LITE DINNERS \$30

Pulled pork BBQ sandwiches w/coleslaw or redskin potato salad, chips & pickle
Lasagna (meat or vegetable) with garlic breadstick and tossed salad
Beef stroganoff on butter noodles and tossed salad
Individual pot pies (chicken, turkey or shepherd) and tossed salad
Meatballs(stroganoff, BBQ, sweet & sour) with buttered noodles and tossed salad
Meatloaf with mashed potatoes and tossed salad
Marinara mostaccioli with veggies and tossed salad

# **DINNER BUFFET**

All dinners include rolls with butter 1 Entree/1 Starch \$34 or 2 Entrees/2 Starches \$45 Choice of Salad & Vegetable

### ENTREE SELECTIONS

Beef Stroganoff
Chicken Meatballs
Meatloaf
Lasagna (meat or veg)
Pork Tenderloin
Pork Tenderloin Stuffing
Pulled Pork
Roast Beef
Turkey

SALAD SELECTION

Tossed Garden Salad, Coleslaw

Spinach Salad, Caesar Salad

### STARCH SELECTIONS

Potatoes: Mashed, Baked, Cheesy, Scalloped Oven Roasted Whole Mini's, & Herb Roasted Redskins

Pasta: Penne or Bowtie Marinara, Penne or Bowtie Alfredo, Penne or Bowtie with Olive Oil, Garlic & Parsley, Classic Mac & Cheese

Rice: Brown, White, Wild, & Pilaf

VEGETABLE SELECTIONS
Carrots (buttered or glazed),
California Blend, Green Beans,
Zucchini & Squash Blend

# Chef Shell's on the Huron lady II

# APPITIZERS A LA CARTE

Prices listed per person (pp) or platter (designed to feed 30)

### COLD APPITIZERS

Turkey Pinwheel Wrap \$11 pp
Italian Pinwheel Wrap \$13 pp
Assorted Sandwiches Platter \$189
Cheese & Crackers Platter \$142
Meat, Cheese & Crackers Platter \$180
Vegetables & Dip Platter \$170
Fresh Fruit & Dip Platter \$180
Veggie Pizza Platter \$200
Fruit Pizza Platter \$200
Assorted Desserts Platter \$189

### HOT APPITIZERS

Artichoke & Spinach Dip \$7.50 pp
Loaded Mashed Potato Cups \$9 pp
Macaroni & Cheese Cups \$9 pp
Loaded Potato Skins \$9 pp
Mini Skewers \$11 pp
Choice of: Steak, Chicken, Lamb
Choice of: BBQ, Greek, Teriyaki,
Ginger-Sesame
Chicken Wings \$9 pp
Choose: BBQ, BBQ Spicy, Buffalo,
Honey, Sriracha
Meatballs \$11 pp
Choose: BBQ, Bourbon Maple,
Stroganoff, Sweet & Sour

# DESSERTS

CARROT CAKE \$8

STRAWBERRY SHORTCAKE \$8

MINI PIES \$9.50 apple, strawberry, cheesecake, raspberry or lemon

BROWNIES \$8 chocolate, turtle or peanut butter

TURNOVERS \$5.50 apple, lemon or raspberry

COOKIES 2 PER PERSON \$5.50

peanut butter cup, chocolate chunk, white macadamia nut or oatmeal raisin

# Kate's Downtown on the Huron lady II BREAKFAST

QUICHE \$9.50 Spinach Parmesan or Bacon Cheddar

BAKED FRENCH TOAST \$6.00 Cinnamon Sugar served with Syrup & Whip Cream

MINI PARFAITS \$8.00 Greek Yogurt, Fresh Berries, Granola & Honey

FRESH CUT FRUIT \$8.00

Berries, Melon & Pineapple

MORNING BAKED GOODS \$7.50 Scones, Muffins, Breads

# LUNCH

ASSORTED HALF SANDWICHES\$10.00
Turkey Provolone, Salami Cheddar, Honey Pecan Chicken Salad, Veggie Wraps GF/Vegan Available

TRAVERSE CITY SALAD \$10.00 Cucumbers, Cherries, Pecans with Poppyseed Dressing

ORGANIC GARDEN SALAD \$9.50
Carrots, Cucumbers, Sweet Peppers with Ranch or Poppyseed Dressing

CLASSIC CAESAR SALAD \$8.50
Shaved Parmesan, Housemade Croutons with Caesar Dressing

# SIDES

CHARCUTERIE \$19.00

Meats, Cheeses, Nuts, Olives, Pickles, Veggies, Crackers, Sweets

VEGGIES & DIP \$5.50 Cucumbers, Sweet Peppers, Cherry Tomatoes, Carrots

SPINACH BOWTIE PASTA SALAD \$7.50 with Shaved Parmesan & Garlic Vinaigrette

WHIPPED FETA & HONEY DIP WITH PITA \$7.50

PITA & HUMMUS \$6.50

MACARONI & CHEESE \$7.50

MEATBALLS \$5.50

ASSORTED BAKED GOODS \$7.50

Cookies, Brownies, Bars

# Chef Mike's on the Huron lady II

# BREAKFAST

### CONTINENTAL \$22

Fresh fruit, assorted danish, muffins, bagels with cream cheese & donuts

### BREAKFAST EXPRESS \$32

Scrambled eggs with cheese, breakfast potatoes & assorted muffins Choice of: crispy bacon or breakfast sausage

# BIG BREAKFAST \$39

Fresh fruit, assorted danish, muffins, bagels with cream cheese, scrambled eggs with cheese, french toast bake, breakfast potatoes

Choice of: crispy bacon, breakfast sausage or honey glazed ham

# LUNCH

# BOXED LUNCH \$30

Ciabatta bread with cheese, lettuce, sliced tomato and your choice of lunch meat.

Choice of one side, chips, cookie, mayo & mustard packet

Lunch meat options: roast beef, turkey, ham, salami, vegetarian/vegan

Choice of 1 side: pasta salad, potato salad, coleslaw, fresh fruit

### LUNCH BUFFET \$34

1 entree, 2 sides, fresh rolls with butter, spring mix salad with dressing

### ENTREE SELECTIONS

Herb Chicken Breast
Turkey Breast with Gravy
Chicken Marsala
Italian Sausage with Peppers & Onions
Eggplant Parmesan
Lasagna
Chicken Piccata
Chicken Parmesan
Honey Glazed Ham
Roast Sirloin with Mushroom Gravy

### SIDE SELECTIONS

Penne Marinara, Farfalle Alfredo, Farfalle in Garlic Butter & Oil, Mac & Cheese, Creamy Pesto, Roasted Redskins, Roasted Potatoes, Scallop Potatoes, Boiled Redskins, Cheese Potato, Garlic Smashed Potatoes, Sweet Potato Mash, Wild Rice, Rice Pilaf, Green Bean Almandine, Summer Garden Blend, Corn Souffle', California Medley

# THEMED BUFFETS

# MICHIGAN BUFFET \$30

Bakery fresh buns, hot dogs (2 per person), Coney chilli, Greek salad, potato chips, diced onions, relish, ketchup and mustard.

# TACO BAR \$35

Hard & soft shell tortillas, seasoned ground beef, seasoned shredded chicken, refried beans, Mexican rice, shredded cheddar, shredded lettuce, diced onion, diced tomato, jalapeno peppers, black olives, tortilla chips, sour cream, salsa

# Chef Mike's on the Huron lady II

# BARBECUE

All barbecues include any appropriate buns & toppings

ALL AMERICAN BBQ \$32

All beef hotdogs, black angus burgers, potato salad, coleslaw, watermelon.

# CUSTOM BBQ

2 Meats \$ 34 or 3 Meats \$ 39 and choose 3 sides

MEAT SELECTIONS

All Beef Hotdogs

BBQ Chicken Pieces

Italian Sausage with Peppers & Onions

Black Angus Burgers

BBQ Chicken Breasts

SIDE SELECTIONS

Pasta Salad, Coleslaw
Watermelon, Macaroni Salad
Roasted Red Skin Potatoes
Potato Salad, Baked Beans
Corn Bread, Corn on the Cob
Mac & Cheese

# **DINNER BUFFET**

All dinners include homemade rolls with butter, spring mix salad with vinaigrette
1 Entree \$39 or 2 Entrees \$45
Choice of Pasta Side, Potato/Rice Side & Vegetable Side

### ENTREE SELECTIONS

Herb Chicken Breast
Turkey Breast with Gravy
Chicken Marsala
Italian Sausage with Peppers & Onions
Eggplant Parmesan, Lasagna
Chicken Piccata, Chicken Parmesan
Honey Glazed Ham
Roast Sirloin with Mushroom Gravy
Beef Wellington +\$5.50
Stuffed Peppers +\$3.75
Chicken Florentine +\$3.75
Sirloin Medallions w/ Mushroom Zip +\$5.50
Tenderloin Medallions w/ Mushroom Zip +\$9

### PASTA SELECTION

Penne Marinara, Farfalle Alfredo, Farfalle in Garlic Butter & Oil, Mac & Cheese, Creamy Pesto

### POTATO & RICE SELECTIONS

Roasted Redskins, Roasted Potatoes, Scallop Potatoes, Boiled Redskins, Cheese Potato, Garlic Smashed Potatoes, Sweet Potato Mash, Wild Rice, Rice Pilaf

### VEGETABLE SELECTIONS

Green Bean Almandine, Summer Garden Blend, Corn Souffle', California Medley

# DESSERTS

MINI SWEET TRAYS \$11
STRAWBERRY SHORTCAKE \$7.50
APPLE OR PEACH COBBLER \$7.50
ASSORTED COOKIES & CHOCOLATE BROWNIES \$6.50
CARROT CAKE WITH CREAM CHEESE FROSTING \$7.50

# Chef Mike's on the Huron lady II

# HORS D'OEUVRES THEMES

### TRADITIONAL TRAYS \$15

Fresh fruit tray, vegetable tray, cheese & cracker tray, relish tray

# ANTIPASTO DISPLAY \$19

Bruschetta, hummus, variety of meats & cheeses, olives, grapes, carrot sticks, mixed nuts, crackers & toasted points

### GAME DAY \$34

Chicken wings with buffalo & ranch, 7 layer bean dip with tortilla chips, pulled pork sliders, spinach and artichoke dip, vegetable tray

# UPSCALE EVENING \$65

Scallops wrapped in bacon, beef wellington, shrimp cocktail, chicken kabobs (teriyaki, shawarma, greek or bbq), caprese skewers, bruschetta tapenade, hummus, prosciutto, salami, pepperoni, mozzarella, aged cheddar, brie, olives, artichokes, roasted red peppers, grapes, carrot sticks, almonds, walnuts, crackers & toasted points

# HORS D'OEUVRES A LA CARTE

### \$7.50 ITEMS

Pinwheel Sandwiches Tortilla Chips & Fresh Salsa Bruschetta with Toast Points Franks in a Blanket
Petite Quiche
1 Cold Tray (Fruit, Vegetable, Relish or Cheese)

# \$11.00 ITEMS

Crab Stuffed Mushrooms Chicken Wellington Caprese Skewers Antipasto Skewer
Sausage Stuffed Mushrooms
Meatballs (Swedish, BBQ, Marinara, Teriyaki)

# \$15.00 ITEMS

Coconut Shrimp Shrimp Cocktail Crab Cakes Beef Wellington Scallops Wrapped in Bacon Asparagus Wrapped in Prosciutto