



# nighthawk

*Food, Spirits & Catering*

6950 Whitneyville Road, Alto, MI • 616.868.6336

## Catering Menu

*At Nighthawk Catering, our goal is always to offer the highest quality and freshest food attainable, at the best value possible!*

### **APPETIZERS • TWO-MEAT BUFFET • UPGRADED OPTIONS OTHER OPTIONS • THEME SELECTIONS**

*Nighthawk Catering has hosted various events all across West Michigan, from small home or office buffets to large golf outings or rehearsal dinners, and elegant wedding receptions. We offer affordable and professional catering for any occasion, with everything from hors d'oeuvres and party trays, to gourmet plated entrees, buffets or family style meals, or casual barbecues and picnics.*

*\*Prices subject to change*

### **• APPETIZERS • LIGHTER FARE**

An Assortment of Cheese and Crackers with Grapes  
A Platter of Fresh Vegetables with a Homemade Dill Dip  
Hot Artichoke Dip with an Assortment of Crackers and  
Herb Baguettes  
Hot Queso Dip with Nacho Chips

*Pick One: \$4 per person*

*Pick Two: \$6 per person*

7-Layer Fiesta Dip with Nacho Chips  
Deviled Eggs  
Boneless Wings (an Assortment of Flavors)  
Meatballs (BBQ, Asian, Swedish & Bourbon)  
Turkey or Ham Pinwheels

*Pick Three: \$7 per person*

*Pick Four: \$8 per person*

### **PREMIUM**

*Prices for premium appetizers vary on item, and are subject to change. Prices will be based on number of guests\**

KC Bourbon Wings  
Chicken Wings (Bone-in)  
Sliders (Many to Choose From)  
Mini Chicken Salad Croissants (Or Egg Salad)  
Santa Fe Eggrolls with a Southwestern Ranch  
Stuffed Mushrooms  
Italian Sausage, Peppers and Onions  
Mini Chicken, Steak or Shrimp Skewers  
Shrimp Cocktail  
Smoked Salmon Platter  
*(Includes a Cream Cheese Blend of Herbs and Spices,  
Garlic Herb Baguettes, Capers, Red Onion, Chopped Egg  
and Crackers)*  
Petite Club Fancy Sandwich

Mini BLT Bites  
Bruschetta and Pita Wedges  
Pastrami, Pesto, Provolone and Asparagus Roll-Ups  
Chicken Spring Rolls  
Fresh Mozzarella, Grape Tomato, and Cucumber  
Skewers with Balsamic Reduction Sauce  
Hummus with Pita Chips  
Crab Wonton Dip with Pita Chips  
Whitefish Dip  
Salmon Dip  
Bacon Wrapped Scallops with Mango Salsa  
Baked Brie with Fresh Fruit & Sliced Almonds  
Jumbo Grilled Spicy Shrimp Sirachi



# nighthawk

*Food, Spirits & Catering*

6950 Whitneyville Road, Alto, MI • 616.868.6336

• **BRUSCHETTA BAR - \$18 per person** •

Pesto  
Artichoke Hearts  
Marinara Sauce  
Spinach  
Goat Cheese

Capocollo  
Prosciutto  
Salami  
Stuffed Green Olives  
Roasted Red Peppers

Almonds  
Black Olives  
Pine Nuts  
Assorted Fresh Small  
Peppers

Cherry Tomatoes in  
Assorted Colors  
Garlic Herb Baguettes

• **TWO MEAT BUFFET OPTION** •

The price for the two meat buffet is \$16.95 per person or upgraded items are available for \$18.95-\$19.95 per person.

**The Two Meat Buffet Includes:**

**Two Selections From the Beef, Chicken & Pork Category**

**One Selection From the Potato/Starch Category**

**One Salad • One Vegetable**

All dinners are served with a basket of homemade rolls with butter. This price includes flatware and paper dinner napkins. Dinner plates, salad plates, water goblets, and real linen napkins are an extra charge based on your guest count.

• **BEEF, CHICKEN & PORK** •

**Homemade Slow Cooked Pot Roast**

*Served with Mushroom Burgundy Sauce*

**Herb Chicken Parmesan**

*Panko Crusted Herb Chicken*

**Smothered Chicken**

*Cheddar Cheese, Grilled Mushrooms, Onions, and Bistro Sauce*

**Baked Chicken**

*Crispy Buttermilk or Rosemary*

**Chicken Marsala**

*Breast of Chicken Sauteed with Mushrooms  
in a Marsala Wine Sauce*

**Chicken Florentine**

*Chicken Breast Sauteed with Artichokes,  
Tomato, and Spinach in a Lemon Wine Sauce*

**Island Grilled Teriyaki Chicken**

**Grilled Herb and Wine Chicken**

**Grilled Balsamic Chicken**

**Caribbean Jerk Grilled Chicken**

**KC Bourbon Pork**

**Polish Kielbasa and Kapusta**

• **POTATOES/STARCH** •

**Baked Potato**

**Smashed Redskin Potatoes**

*Always Home-made with a Butter Cream Sauce*

**Mashed Potatoes with Gravy**

**Scalloped Potatoes**

**Potato-Cheese Bake**

**All Day Au Gratin Potatoes**

*Made with Founders All Day IPA Beer*

**Rice Pilaf**

**Home-made Mac-n-Cheese**

*Made with Cavatappi Noodles*

**Sweet Potato**

*Choice of Baked Sweet Potato or Sweet Potato Casserole*

**Potato Wedge Bar**

*Along with Loaded Sides*

**Parmesan Potato Wedges**

**Roasted Red Potatoes**

*Made with Fresh Thyme and Olive Oil*

**Stuffing**



# nighthawk

*Food, Spirits & Catering*

6950 Whitneyville Road, Alto, MI • 616.868.6336

## • SALADS •

### Dinner Salad

*Mix of Iceberg and Romaine, Tomatoes, Cucumbers, Cheese and Croutons*

### Garden Farmer's Salad

*A Blend of Mixed Greens and Spring Mix with Cheese, Egg, Grape Tomatoes, Carrots & Other Seasonal Vegetables. Served with a Variety of Vinaigrette Dressings*

### Wedge Salad

*An Iceberg Wedge with Tomatoes, Bacon, Bleu Cheese Crumbles and Bleu Cheese or Ranch Dressing*

### Classic Caesar Salad

*Romaine, Garlic Croutons, Parmesan Tossed in Traditional Caesar Dressing*

### Greek Salad

*Kalamata Olives, Feta, Red Onions and Tomatoes Tossed in a Greek Vinaigrette Dressing*

### Strawberry Walnut

*Spring Mix with Fresh Sliced Strawberries, Walnuts, Mozzarella and Drizzled with Raspberry Vinaigrette Dressing*

### Michigan Heavenly Salad

*Spring Mix with a Light Sweet Vinegar Dressing Along with Dried Cherries, Red Onion, Feta Cheese, Cherry Tomatoes and Croutons*

### Potato Salad

*Choice of American, Twice-Baked, Red Bliss or Fingerling*

### Cavatelli Pasta Salad

*Fresh Basil and Herbs, Shredded Carrots, Cucumbers, Grape Tomatoes, Mini Mozzarella Balls, Red Onion, Broccoli and Colored Bell Peppers*

### Fresh Fruit Salad

## • VEGETABLES •

### Key West Blend

*A Mix of Whole Green Beans, Bias Cut Carrots Yellow Carrots and Red Pepper Strips*

### Riviera Blend

*Whole Green Beans, Whole Yellow Beans and Baby Carrots*

### Organic Green Beans

*Mixed with Garlic Parmesan Butter*

### Green Bean Almondine

### Sweat Buttered Corn

### Organic Glazed Carrots

*Glazed with Maple Butter & Honey*

## • VEGETARIAN DISHES •

### Spinach Lasagna

*Marinara, Spinach and Four Cheese*

### Vegetable Lasagna

### Tri Colored Tortellini with Alfredo Sauce

### Baked Mac-n-Cheese

### Portabella Mushrooms

*Marinara or Pesto*

### Vegetable Stir Fry

### Marinated Herb & Wine

### Vegetable Kabobs

## • \$18.95 AND UP UPGRADED OPTIONS •

### Beef Stroganoff

### Home-made Swedish Meatball Stroganoff

### Beef Brisket

### Marinated Chicken Kabobs

### Marinated Steak or Shrimp Kabobs (\$19.95)

### Creamy Champagne Chicken

### Rosemary Lemon Chicken

### Bruschetta Chicken

### Ranch Pork Tenderloin

### Beef Sirloin Tips

### Braised Short Ribs

### Asparagus

### Roasted Brussel Sprouts

### Smoked Gouda Truffle Mac-n-Cheese

### Wild Rice

### Whipped Yukon Gold Potatoes

### Roasted Garlic Red Bliss Potatoes with Rosemary

### Buttermilk Mashed Potatoes

### Roasted Fingerling Potatoes with Shallots and Herbs



# nighthawk

*Food, Spirits & Catering*

6950 Whitneyville Road, Alto, MI • 616.868.6336

## • STEAK SECTION •

*We will bring our event grill on site.*

6 oz. Sizzler \$12 • 8 oz. Sizzler \$14 • 8 oz. Sirloin \$16  
 8 oz. NY Strip \$18 • 10 oz. NY Strip \$20  
 Bistro Tenderloin \$23 (8 oz. Classic Flavorful Round Cut)  
 10 oz. Prime Rib \$20 • 12 oz. Prime Rib \$22  
 14 oz. Prime Rib \$24

Dry Rub Roasted Beef Tenderloin  
 Au Poivre \$25  
 Herb Crusted Boneless Ribeye Roast \$25  
 Beef Rib Roast with Sun-Dried Tomato Rub \$25  
 Carving Station an Extra \$100 per event

## • BEVERAGES •

2 Gallon Punch Bowl \$30 • 4 Gallon Punch Bowl \$60  
 2 Gallon Ice Tea \$30 • 4 Gallon Ice Tea \$60  
 2 Gallon Lemonade \$30 • 4 Gallon Lemonade \$60  
 Price includes disposable cups and ice

Case Bottled Water \$30  
 Coffee (Price Determined by Event)  
 Full Bar Service Based on Number of People and  
 Banquet Room Charges

## • THEME SELECTIONS •

*Theme selections can be mix and match between categories. Price will be based on how many items are chosen.*

### • PASTA BAR •

**Pick your pasta:** Spaghetti, Bow-Tie Penne,  
 Rigatoni, Linguini, Fettuccini or Cavatelli  
**Pick your Sauce:** Marinara, Alfredo,  
 Meat Sauce or Creamy Basil

Chicken Alfredo • Creamy Basil Chicken • Spaghetti  
 • Lasagna • Penne A La Vodka • Penne with Italian  
 Sausage • Big Easy Linguine with Chicken, Sausage,  
 Bell Peppers and Cajun Cream Sauce • Baked Ziti

### • FIESTA TACO BAR •

Taco Meat • Chicken or Steak Fajita • Mojo Pork  
 • Mexican Meatballs • Spanish Rice • Beans

• Shredded Beef or Pork in Red Sauce • Con Queso Dip  
 with Chips \*Sides of Chopped Lettuce, Tomatoes,  
 Cheddar Cheese, Salsa, Sour Cream, Onions, and  
 Southwestern Ranch

### • SEAFOOD •

Shrimp Alfredo • Shrimp Skewers • Shrimp Scampi  
 • Whitefish • Cod Tails

### • BUTCHER'S BLOCK •

Carving Culinary Station • Pot Roast • Roast Beef  
 • Prime Rib • Roasted Turkey • Baked Ham (Glaze  
 Optional) • Pork Loin • Beef Brisket

### • BBQ BAR •

Pulled Pork BBQ • Pulled Chicken • Beef Brisket  
 • Baked Beans • Coleslaw • Potato Salad • Chili Dogs  
 • Corn on the Cob • Burgers and Brats

### • SOUL FOOD •

Southern Fried Chicken • Ribs • Crab Cakes • Pulled  
 Pork • Brisket • Po'Boys • Catfish • Hushpuppies  
 • Jalapeno Cornbread

### • ASIAN •

Eggrolls • Spring Rolls • Stir Fry (Steak, Shrimp or Beef)  
 • Lo-Mein • General Tso Chicken • Sesame Chicken  
 • Coconut Shrimp w/Orange Marmalade Sauce  
 • Beef and Broccoli • Fried Rice • Fortune Cookies

### • SOUP AND SALAD •

House Salad • Iceberg Salad • Macaroni and Cheese  
 • Caesar Salad • Red Beans and Rice • Greek Salad  
 • Jambalaya • Fruit Salad • Cajun Coleslaw • Chili  
 • Fresh Mozzarella and Roma • Praline Baked Sweet  
 Potatoes • Balsamic Salad • Tomato Bisque • Corn  
 Chowder • Twice Baked Potato • Chicken Dumpling



# nighthawk

*Food, Spirits & Catering*

6950 Whitneyville Road, Alto, MI • 616.868.6336

*All prices subject to change. All prices quoted buffet style. \$2.00 extra per person for additional meats  
\$1.50 extra per person for additional potatoes or vegetables*

*18% gratuity added to total bill. Prices will vary on substitutions*

*A deposit is required when booking a banquet or catering event and is based on your guest count (\$1000 deposit required for Weddings). A deposit will be returned if your event is canceled 60 days prior to the reserved day, and 6 months prior to a wedding. Cancellations made within 60 days of the function will forfeit the deposit.*

*A final guarantee of the number of guests must be made two weeks prior to an event. This guarantee is understood to be a minimum. Any additional guest will be charged the per-person rate. Any fewer than the guaranteed number in attendance, the host will be charged the guaranteed number.*

*A 6% sales tax and 18% service charge will be added to the event. The balance due must be paid in full seven days before the event, unless other arrangements have been made.*

*Customized Meals Available - If you don't see it, please ask for it!*

*On Site and Pick-Up Catering Available*

*Call us for information on our regular packages or let us custom build a menu, perfect for your special event! We also have a banquet room; ask about availability. Let us make your next event truly special!*

**Sandra Wanzer, Event Coordinator & Chef**  
**P (616) 868.6336 | C (616) 299.6222 swanz.nighthawk@yahoo.com**  
**[www.NighthawkFood.com](http://www.NighthawkFood.com)**