



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
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 One: \$4 pp

Pick Two: \$6 pp

Pick Three: \$7 pp

Pick Four: \$8 pp



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• **PREMIUM APPETIZERS** •

Prices for premium appetizers vary on item, and are subject to change.

*Prices will be based on number of guests**

KC Bourbon Wings	Petite Club Fancy Sandwich
Chicken Wings (Bone-in)	Mini BLT Bites
Sliders (Many to Choose From)	Bruschetta and Pita Wedges
Mini Chicken Salad Croissants (Or Egg Salad)	Pastrami, Pesto, Provolone and Asparagus Roll-Ups
Santa Fe Eggrolls with a Southwestern Ranch	Chicken Spring Rolls
Stuffed Mushrooms	Fresh Mozzarella, Grape Tomato, and Cucumber
Italian Sausage, Peppers and Onions	Skewers with Balsamic Reduction Sauce
Mini Chicken, Steak or Shrimp Skewers	Hummus with Pita Chips
Shrimp Cocktail	Whitefish Dip
Smoked Salmon Platter (<i>Includes a Cream</i>	Salmon Dip
<i>Cheese Blend of Herbs and Spices, Garlic Herb</i>	Bacon Wrapped Scallops with Mango Salsa
<i>Baguettes, Capers, Red Onion, Chopped Egg and</i>	Baked Brie with Fresh Fruit & Sliced Almonds
<i>Crackers)</i>	Jumbo Grilled Spicy Shrimp Sirachi

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 home-made 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.



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• 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 Reskin Potatoes

Always Homemade 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

Homemade 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

• 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



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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

Sweet 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 Sir Fry

Marinated Herb & Wine Vegetable

Kabobs

• **\$18.95 AND UP UPGRADED OPTIONS** •

Beef Stroganoff

Homemade Swedish Meatball Stroganoff

Beef Brisket

Marinated Chicken Kabobs

Marinated Steak or Shrimp Kabobs (\$19.95)

Creamy Champagne Chicken

Rosemary Lemon 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**



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• STEAK SECTION •

We will bring our event grill on site.

6 oz. Sizzler \$12	12 oz. Prime Rib \$22
8 oz. Sizzler \$14	14 oz. Prime Rib \$24
8 oz. Sirloin \$16	Dry Rub Roasted Beef Tenderloin
8 oz. NY Strip \$18	Au Poivre \$25
10 oz. NY Strip \$20	Herb Crusted Boneless Ribeye Roast \$25
Bistro Tenderloin \$23 (8 oz. Classic Flavorful Round Cut)	Beef Rib Roast with Sun-Dried Tomato Rub \$25
10 oz. Prime Rib \$20	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

• SEARFOOD •

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



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• **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 Rools • 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 • Jamalaya • Fruit Salad • Cajun Coleslaw
Fresh Mozzarella and Roma • Praline Baked Sweet Potatoes • Balsamic Salad
Tomato Bisque • Corn Chowder • Twice Baked Potato • Chicken Dumpling • Chili

• **BUTCHER'S BLOCK** •

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

*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

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