



*Event Catering*  
*989-754-8368*



*Catering Menu*

# Welcome

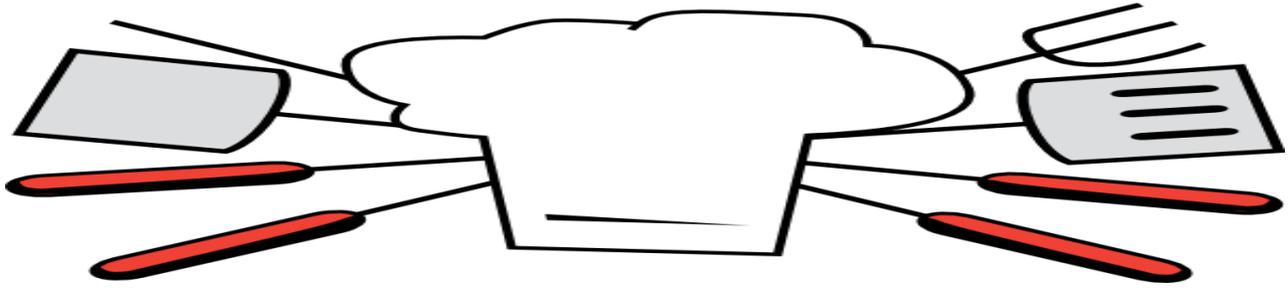
Dear Prospective Client:

Welcome to ABO Event Catering, We enhance each event with our casual picnic BBQ style service. We at ABO focus on not only the quality of the food, but the exceptional experience that we have to offer. If you're looking for a fresh new catering style, we will come to your event to prepare, cook and serve fresh *hot* food. Now when we say picnic style catering, that doesn't mean just picnics. We specialize in any outdoor event, in need of a food service, which can include weddings, graduation parties, concerts, cookouts, church events, parties and BBQ's. We can also serve indoors; in this case the mobile kitchens stay outside while the food is served inside. Our experienced team is eager and excited to serve you at your next event! on site grilling and preparation with extensive hands on experience, an extraordinary management team, chef and committed catering staff dedicated to exceeding your expectations.

Thank You for allowing us to assist with your event planning needs. We look forward to serving you!

***Kyle Hanley***  
***Catering Director***  
***ABO Event Catering***  
***989-754-8368***  
***[kyle@abotents.com](mailto:kyle@abotents.com)***





## **Salad Selections**

**Choose Two**

### **Tossed Garden Greens**

An array of fresh greens, cucumbers, tomatoes, onions and croutons.

Served with your choice of two dressings

Ranch-French-Italian-Raspberry Vinaigrette-Oil & Vinegar

### **Caesar Salad**

Crisp romaine lettuce tossed with cherry tomatoes, garlic herb croutons and fresh Parmesan cheese

### **Cucumber & Tomato Salad**

Fresh cucumbers mixed with tomatoes tossed in Italian dressing

### **Cole Slaw**

Shredded cabbage in our signature zesty sauce

### **Pasta Salad**

Traditional style pasta salad, mixed with black olives, pepperoni, broccoli and mild peppers

### **Home Style Potato Salad**

Classic potato salad

### **Flame Roasted Spiced Apples**

Flame-Roasted Fuji apple wedges seasoned with cinnamon, brown sugar and spice

### **Flame Roasted Corn & Black Bean Fiesta**

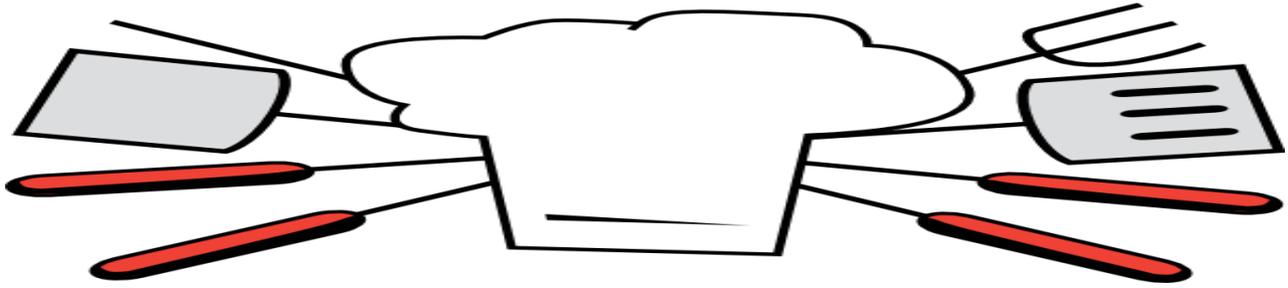
Sweet corn, black beans, tomatoes, onion, green and red peppers  
Flame-Roasted and seasoned with a hint of lime and spices

### **Cranberry Relish**

Classic cranberry relish

### **Vegetable Tray**

A mixture of carrots, celery, cucumbers, broccoli, cherry tomatoes



## **Chicken Selections**

### **Hawaiian Chicken Breast**

Tender chicken breast covered in grilled pineapples and sweet & sour sauce

### **BBQ Chicken Breast**

Tender chicken breast covered in BBQ sauce

### **Chicken Wisconsin**

Tender chicken breast smothered in a broccoli sauce then covered with cheddar cheese

### **Italian Chicken\***

Tender chicken breast mixed in a blend of spices served with Monaco vegetables

### **Bruschetta Chicken**

Tender chicken breast topped with fresh made Bruschetta and shaved parmesan cheese

### **Seasoned Grilled Chicken**

A mixture of seasoned chicken, grilled on site.

## **Pork Selections**

### **Grilled Ham Steak**

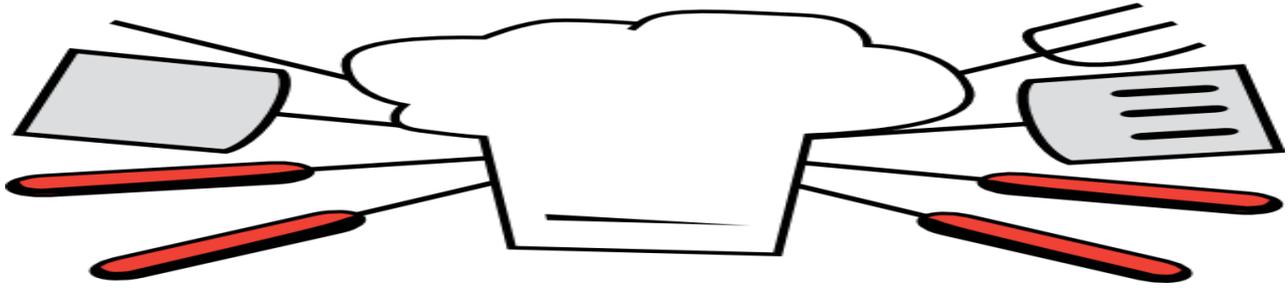
Thick slices of ham grilled w/ pineapple and covered with brown sugar sauce

### **Polish Sausage & Kraut\***

Polish sausage simmered in sweet sauerkraut

### **Grilled Polish Sausage**

Dearborn brand polish sausage grilled with peppers and onions



## **Beef Selections**

### **Roast Beef**

Tender strips for roast beef simmered in  
Au Jus served with horseradish

### **Pot Roast**

Tender pot roasted slowly roasted melts in your mouth

### **Beef Tips**

Tender wine braised beef tips, served with  
sautéed mushrooms and onions

### **Flank Steak**

Thinly sliced flank steak served with a house sauce

### **Italian Meatballs\***

Tender meatballs topped with your favorite sauce-Swedish,  
Sweet & Sour, BBQ or Mariana. \*Meatballs contain pork\*

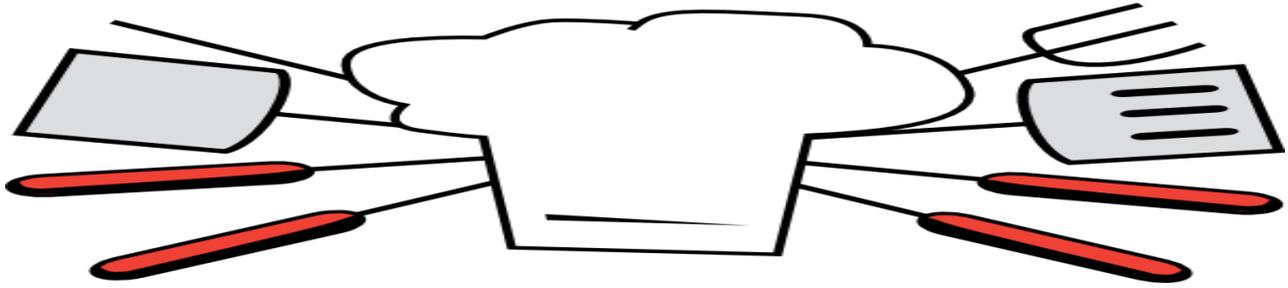


World famous all beef hot dogs, Grilled on site

## **Turkey Selections**

### **Roast Turkey**

Slow roasted tender turkey, sliced and served in its own juices



## **Vegetable Selection**

*Choose three vegetable/starch items*

### **Green Beans**

Cut green beans in a light butter sauce  
\*Bacon and onions available upon request

### **Whole Kernel Corn**

Sweet kernel corn tossed in butter

### **Monaco Vegetables**

Vibrant baby carrots, yellow and green beans tossed in an Italian sauce

### **Steamed Broccoli Florets**

Seasoned to perfection

### **Corn Cobbett's**

Traditional corn on the cob

### **Green Bean Casserole**

Green beans simmering with mushroom sauce and fried onions

### **Roasted Mediterranean Blend**

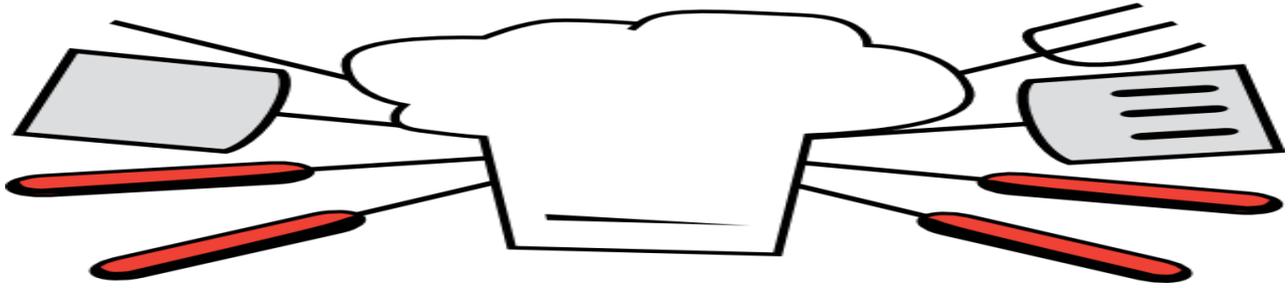
Yellow squash, carrots, zucchini, green beans, onions, red, green and yellow peppers, roasted with a savory Mediterranean seasoning

### **Fire Roasted Corn Blend**

Sweet corn, black beans, tomatoes, onion, green and red peppers  
Flame-Roasted and seasoned with a hint of lime and spices

### **Fajita Vegetables**

Red and green bell peppers strips mixed yellow onions



## **Starch Selections**

*Choose three vegetable/starch items*

### **Mashed Potatoes With Gravy**

Traditional buttered potatoes with chef selected gravy

### **Red Skin Mashed**

Accentuated with roasted garlic

### **Roasted Yellow Potatoes**

Roasted baby yellow potatoes tossed in olive oil lightly seasoned with garlic and cracked black pepper

### **Rosemary Redskins**

Roasted redskin potatoes seasoned with rosemary

### **Potato Medley**

Roasted seasoned sweet, russet and redskin potatoes

### **Rice**

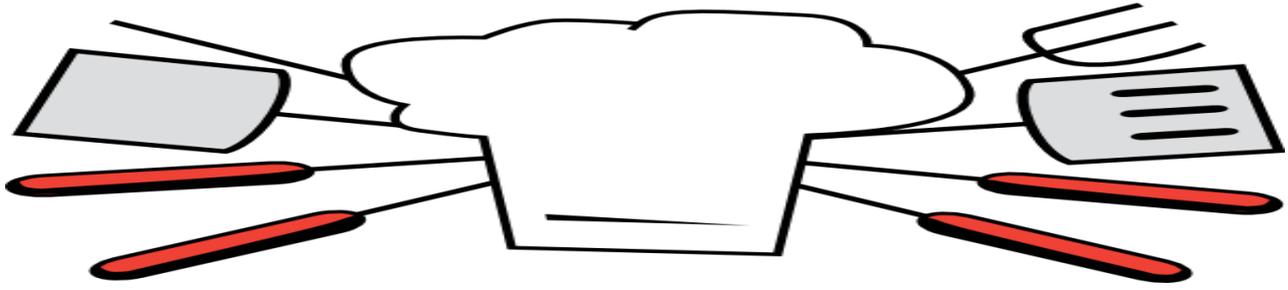
White or Pilaf

### **Macaroni & Cheese**

Macaroni baked in a cheesy sauce

### **Redskins & Vegetables**

Roasted redskin potatoes, onions, red and green peppers in a savory seasoning



## Pricing

<b>One Entrée</b>	<b>\$11.25</b>
<b>Two Entrée</b>	<b>\$12.25</b>
<b>Three Entrée</b>	<b>\$13.25</b>

### **Included in Buffet Service**

On-Site preparation & cooking for freshness  
Buffet setup/replenish/tear down  
Clearing guest tables throughout dinner service  
Glass Salt & Pepper shakers on buffet  
High quality disposable: plates & utensils, 2 ply white napkins,  
Lined Buffet table coverings  
Buffet Service equipment  
Dinner Rolls with butter

### **Ala cart service enhancements**

Round china plates & stainless steel fork, spoon & knife \$1.50pp  
Family Style Salad & Bread Basket Service \$2.50pp  
(includes salad plates, choice of two dressings, bread basket)  
Glass Water Goblets \$.99 each.

*Placed on guest tables; initial water fill with ice included in price. Refills not included*  
60 oz plastic Water Pitchers \$3.75 each.

*Placed on guest tables; initial water fill with ice included in price. Refills not included*  
20x20 Linen napkin; choice of color \$.45ea  
Guest Table Linens: 90 " round or 60x120 banquet \$7.00ea  
Floor length linen 90x156 \$18each White Only

Wait staff Time Extensions Available  
Upon completion of dinner service / contracted duties.  
Please discuss with your event planner.

**A 15% service charge will be applied to all food, beverage and related services.**  
**A 6% sales tax will be applied to all food, non-alcoholic beverages,**  
**labor, service charges, rental equipment, etc.**

**\*POPULAR ITEM**

# ***Policies***

## ***Guarantees***

The Guaranteed number of attendees is required 10 days prior to the date of your event. If the guarantee is not received as stated, the number specified on the contract (Estimate Number) will be your guarantee. The guarantee is not subject to reduction after the 10 day deadline. Increases in attendance given after the final guarantee deadline may be subject to additional charges. The Food & Beverage Department will make every effort to service additional guests based upon availability of product and labor; however, the Food & Beverage Department will not be responsible or liable for servicing these additional guests.

## ***Beverage Service***

We offer a complete selection of beverages to complement your function. As a mobile operation we cannot provide alcoholic beverages. If we provide a bartender service we reserve the right to ask patrons for proper identification for alcoholic beverage services and we reserve the right to refuse alcohol service to intoxicated or underage persons. Client is responsible for general sobriety and conduct of its guests.

## ***Menus***

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that your Food & Beverage Director welcomes the opportunity to customize menus and services to create specialty or thematic events.

## ***Pricing***

Prices are firm for catering events held within one year of the date of contract, unless list price/market price of items increases by **greater than 15%** and any State and Government tax increases. All prices are subject to 6% state sales tax (unless you provide proof that you represent a tax exempt organization) plus a 15% service fee.

## ***Deposit Requirements***

25% deposit is required to book a date. This guarantees the date and menu prices at the time of booking. The balance of the invoice is due payable in full 7 days before the event, unless a signed special agreement has been made. Form of Payments accepted: Cash, Check, Visa, Master Card, Discover, and American Express. Please note a 3% credit card processing fee will be applied for all credit/debit card transactions. Additional charges will be incurred when an event time exceeds the scheduled time, additional meal service personnel, or any other goods or services.

# ***Policies***

## ***Signature on Contract is required***

Client can perform any alterations/revisions to said contract up and until 10 days prior to event. Final head count for all events is **due and must be conveyed to our office 10 days prior** to function. This number is considered your minimum guarantee attendance and cannot be lowered after that date. We will accept any increase in guarantee number until 5 days prior to event.

## ***Cancellations***

Cancellations with six or more months notice 100% refund

Cancellations with three to six months notice 50% refunded

Cancellations less than three months notice No Refunds

## ***Food Service***

At the time of the event an actual count will be made of those attending and payment in full will then be made for any additional persons attending beyond guaranteed attendance. Dietary substitutions can be made available at time of booking. Persons receiving substitute meals must be identified by a special ticket. Any overage on the guarantee guest total may result in a different food item being served. At the discretion of ABO Event Catering Staff, leftover cooked food may remain with client whereas on site refrigeration is accessible to our staff. After which Client assumes all liability resulting in failure to properly maintain safe food temps and storage of food.

## ***Miscellaneous***

ABO Event Catering shall not be held responsible for any losses resulting from non-fulfillment of any terms or provisions of this agreement if ABO Event Catering shall be delayed or prevented from performing in whole or in part because of war, riot, strike, flood or by any other act or occurrence not within the control of ABO Event Catering.