



Event Catering
989-754-8368



Catering Menu

Welcome

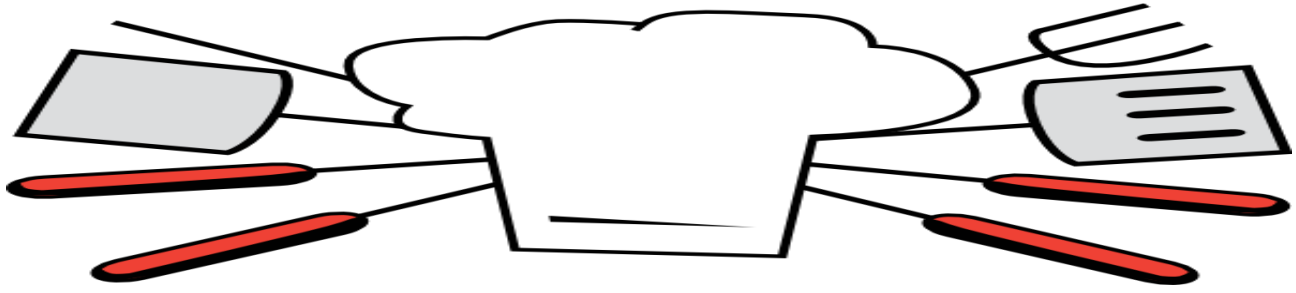
Dear Prospective Client:

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





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
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

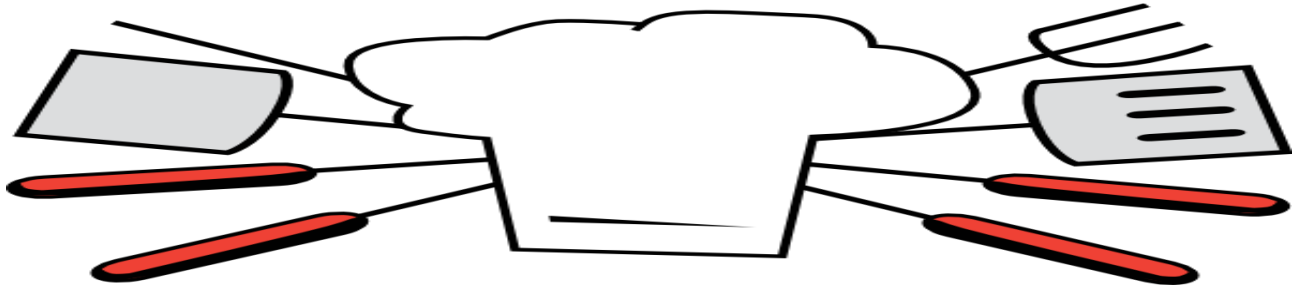
Sweet corn, black beans, tomatoes, onion, green and red peppers
Flame-Roasted and seasoned with a hint of lime and spices

Cranberry Relish

Classic cranberry relish

Vegetable Tray

A mixture of seasonal favorite vegetables



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

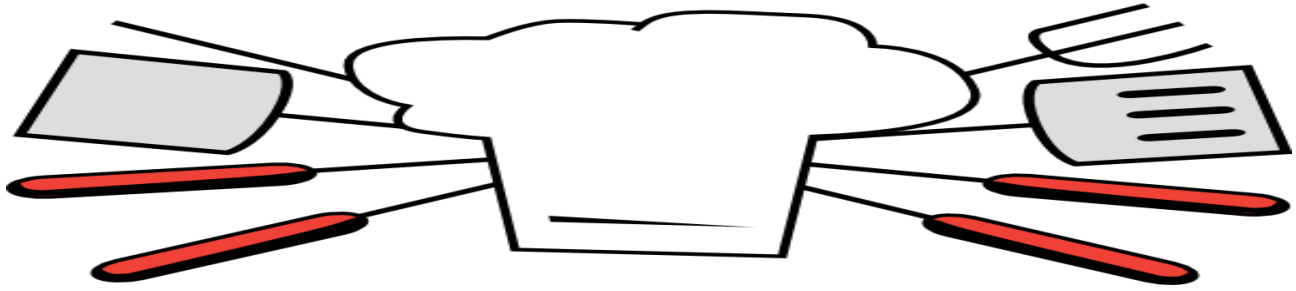
Slices of ham grilled w/ pineapple and covered with brown sugar sauce

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
*Extra \$1.00 per person

Beef Tips

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

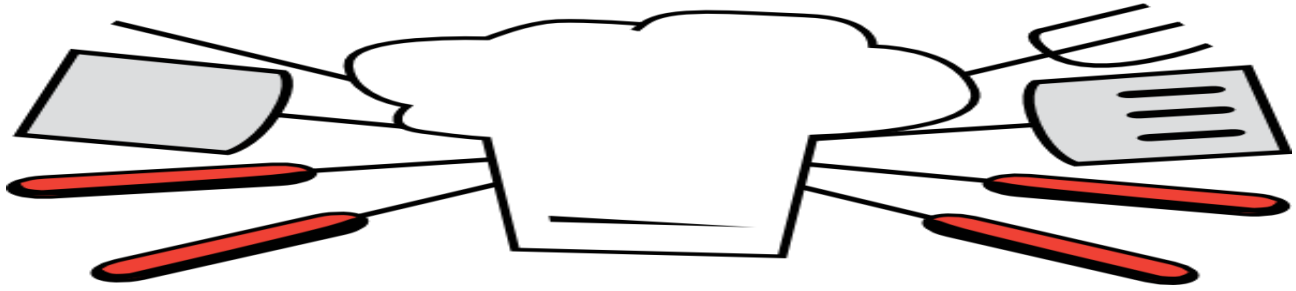
Italian Meatballs*

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

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

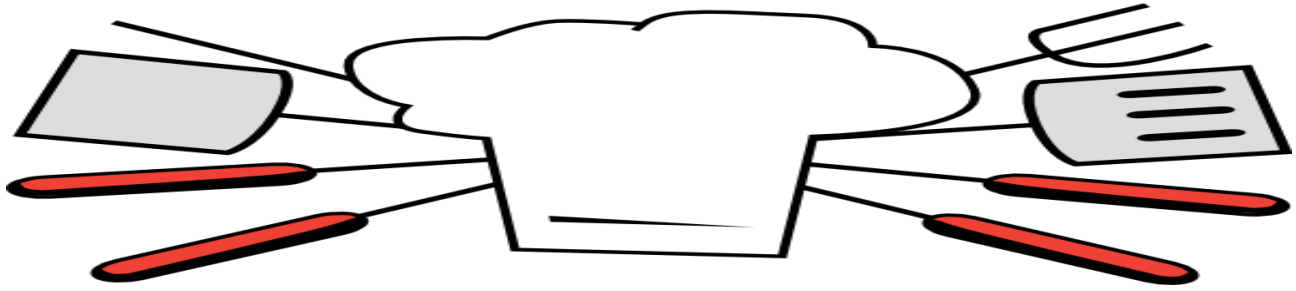
Green beans simmering with mushroom sauce and fried onions

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

Roasted Sweet Potatoes

Roasted sweet potatoes with maple seasonings

Rice

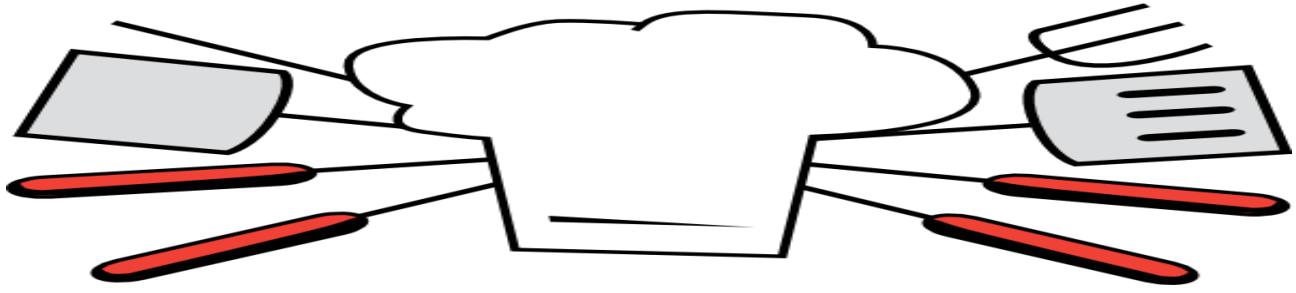
White or Pilaf

Macaroni & Cheese

Macaroni baked in a cheesy sauce

Redskins & Vegetables

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



Pricing

One Entrée	\$12.25
Two Entrée	\$13.25
Three Entrée	\$14.25

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)

20x20 Linen napkin; choice of color \$.45ea
Guest Table Linens: 90 " round or 60x120 banquet \$7.00ea
Floor length linen 90x156 \$15each 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 Catering Department will make every effort to service additional guests based upon availability of product and labor; however, the Catering Department will not be responsible or liable for servicing these additional 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

50% 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 Tent & 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 Tent & 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 Tent & Event Catering.