

Northville Hills

GRADUATION MENU

Inclusions

- *sales tax*
- *coffee and hot tea*
- *soft drinks during meal service*
- *access to outdoor space*
- *professional staff*
- *white linens and white napkins*
- *tables and chairs*
- *china, flatware and glassware*
- *wi-fi*
- *podium and microphone*
- *coat storage rack*

Additions

• <i>colored linen napkins</i>	\$.50 each
• <i>colored table or floor-length table linen</i>	\$ 15 each
• <i>chair covers</i>	\$ 5 each
• <i>cake cutting</i>	\$ 1 per person
• <i>projector</i>	\$ 100
• <i>screen</i>	\$ 45

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Appetizer Platters

Serves 25 per order

BALSAMIC GRILLED VEGETABLES

\$100

Fire roasted onion, bell peppers, portobello mushroom, squash and zucchini

CRUDITES

\$100

*Crisp, bite sized garden vegetables:
carrot, celery, broccoli, cauliflower, bell peppers, choice of
dipping sauce ranch or bleu cheese*

FRUIT PLATTER

\$100

*Ripe honeydew melon, cantaloupe, watermelon, pineapple,
red grapes, blueberries*

CHEESE AND CRACKERS

\$100

*Colby jack, sharp cheddar, zesty pepper jack cheese
accompanied with a medley of assorted crackers*

BRUSCHETTA

\$100

*Sliced Roma tomato, drizzled with roasted garlic
oil and balsamic reduction, garnished with fresh
basil, served on ciabatta*

CHARCUTERIE BOARD

\$300

*Salami, ham, pancetta, walnuts, swiss cheese, sharp
cheddar, gorgonzola cheese, pecans, honey roasted
peanuts, black mission figs, dried cherries, toast
points and crackers*

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Passed or Stationed

Hot

per person

MACARONI AND CHEESE BITES

\$4

Deep fried mac and cheese bites

MINI QUICHE

\$4

Baked to perfection, bacon and cheddar cheese, ham and cheddar cheese, spinach and swiss cheese

VEGETABLE SPRING ROLLS

\$4

Medley of water chestnuts, cabbage, carrot, corn, green bean, onion, and sugar snap peas wrapped in rice paper and deep fried

MEATBALLS

\$5

Beef Meatballs with your choice of marinara, Swedish sauce, or sweet Asian chili sauce

CRAB CAKES

\$5

Succulent crab meat patties, brined capers, and tangy remoulade sauce

SPINACH PIE

\$4

Spinach and feta cheese, wrapped in flaky filo dough and baked to golden brown perfection

Cold

per person

BRUSCHETTA

\$4

Sliced Roma tomato, drizzled with roasted garlic oil and balsamic reduction, garnished with fresh basil, served on ciabatta

MUSHROOM BRUSCHETTA

\$4

Mushroom duxelle, roasted red pepper, and parmesan cheese, served on grilled ciabatta

CAPRESE SKEWER

\$4

Marinated fresh mozzarella with grape tomato and fresh basil

SHRIMP COCKTAIL

\$5

Citrus steamed shrimp, tangy horseradish cocktail sauce

AHI POKE CHIPS

\$5

Ahi tuna, green onion, cool cucumber, carrot, radish, crunchy wonton, sweet soy reduction



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- **CAESAR SALAD \$4**
 - *fresh romaine hearts, shaved parmesan cheese, baby tomato, crunchy garlic croutons, caesar dressing*
- **GARDEN SALAD \$4**
 - *earthy field greens, matchstick carrots, onion slivers, ripened baby tomato, ranch and Italian dressing*
- **ITALIAN GRINDER \$5**
 - *soft hoagie bun, provolone cheese, salami, ham, pepperoni, zesty red onion, iceberg lettuce, Italian dressing*
- **TURKEY AND HAM BOURSIN CHEESE PINWHEELS \$5**
 - *ham and turkey smothered in boursin cheese, iceberg lettuce, wrapped in a flour tortilla*
- **FRENCH FRY STATION \$8**
 - *french fries, sweet potato fries, tater tots. served with ranch, ketchup, mustard, buffalo mayo, parmesan, warm cheese fondu, chili*
- **SOFT BAKED PRETZELS \$8**
 - *cinnamon sugar with cream cheese frosting*
 - *salted with mustard, cheese sauce*
- **BUILD YOUR OWN MINI HOT DOG BAR \$10**
 - *ketchup, mustard, relish, chopped onion, chili, shredded cheddar cheese*
- **TACO BAR \$10**
 - *seasoned beef or chicken with soft and hard shells, lettuce, cheese, salsa, sour cream, guacamole*
- **SLIDERS \$10**
 - *certified angus patties, sautéed onion, american cheese*
 - *fried chicken, pickle, hot honey*
- **PIZZA \$8**
 - *choose between - cheese, pepperoni, vegetarian*
- **CHICKEN TENDERS \$8**
 - *ranch, bbq sauce*



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Beverages

Per Person

OPEN 4HR BAR

\$30.00

*Includes house wine & draft beer
smirnoff vodka, beefeater gin, bacardi rum,
captain morgan spiced rum, canadian club
whiskey, dewar's scotch, jim beam bourbon,
amaretto, kahlua, bailey's irish cream, peach
schnapps*

HOSTED BAR

Drinks are charged on consumption

Draft beer	\$6.00
Domesic cans & seltzers	\$6.00
Premium cans & seltzers	\$8.00
Liqour	\$8.00
Wine	\$10.00

MIMOSA BAR

\$10.00

*Includes champagne, orange juice, cranberry
juice and seasonal berries*

Desserts

COOKIES AND BROWNIES	+\$3
CHOCOLATE MOUSSE W/ BERRIES	+\$5
TUXEDO CAKE	+\$5