



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

- colored linen napkins **\$.50 each**
- colored table or floor-length table linen **\$15 each**
- chair covers **\$5 each**
- cake cutting **\$1 per person**
- projector **\$100**
- screen **\$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, ranch dipping sauce*

FRUIT PLATTER **\$100**

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

CHEESE AND CRACKERS **\$100**

A blend of hard and soft, imported and domestic cheeses 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

STUFFED MUSHROOMS \$4

Roasted button mushrooms, filled with Italian sausage, boursin cheese, and topped with panko breadcrumbs and parmesan 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, and drizzled with sweet chili

MEATBALLS \$5

Beef Meatballs with your choice of sweet BBQ, 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

HOT HONEY AND WHIPPED FETA CROSTINI \$5

Whipped feta and garlic cream cheese, topped with hot honey, and served on grilled ciabatta

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, crunchy garlic croutons, caesar dressing
- **GARDEN SALAD \$4**
 - earthy field greens, matchstick carrots, onion slivers, ripened baby tomato, cucumber rounds, 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, warm cheese fondue, 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
- **BOSCO STICKS \$8**
 - Stuffed breadsticks, filled with mozzarella and pepperoni. Served with ranch and marinara
- **CHICKEN TENDERS \$8**
 - ranch, bbq sauce



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Beverages

Per Person

OPEN 4HR BAR **\$30.00**

Includes house wine & draft beer

*skyy 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**

Liquor **\$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**

SWEET AND SALTY CARAMEL BAR **+\$3**