



# THE HAWK

FARMINGTON HILLS COMMUNITY CENTER

Costick Activities Center & Jon Grant Community Center

## Banquet & Catering Selections

### Gourmet Express Catering

650 N. Lafayette

South Lyon, MI 48178

248-486-5566 • Fax: 248-264-6437

[www.gourmetexpressevents.com](http://www.gourmetexpressevents.com)

### The Hawk

29995 Twelve Mile Road

Farmington Hills, MI 48334

248-699-6700

[www.fhgov.com](http://www.fhgov.com)

## **BREAKFAST BUFFETS**

*Priced Per Guest / 50 Guest Minimum Please*

Includes Gourmet Coffee, Hot Tea and Orange Juice / Add Apple Juice or Tomato Juice 3

### **Continental 12**

Fresh Cut Seasonal Fruit, Fresh Bagels with Cream Cheese, Fresh Baked Muffins

### **Great Start 18**

Fresh Cut Seasonal Fruit, Fresh Baked Muffins, Scrambled Eggs, Bacon or Sausage Links, Crispy Hash Browns

### **The Hawk 22**

Fresh Cut Seasonal Fruit, Fresh Baked Muffins, Cheesy Egg Casserole, Bacon or Sausage Links, Roasted Breakfast Potatoes, French Toast with Maple Syrup

## **BRUNCH BUFFET**

*Priced Per Guest / 50 Guest Minimum Please*

Includes Gourmet Coffee, Hot Tea and Orange Juice / Add Apple Juice or Tomato Juice

### **The Works 30**

Fresh Cut Seasonal Fruit, Pancakes with Maple Syrup, Scrambled Eggs with Cheddar Cheese, Bacon & Sausage Links, Roasted Breakfast Potatoes, Fresh Garden Salad, Baked Italian Herb Chicken Breast, Penne Pasta Alfredo, Roasted Vegetables

## **BREAKFAST A LA CARTE**

*Must Be Served in Conjunction with a Breakfast Buffet*

### **Priced per Dozen**

Assorted Fresh Baked Muffins	16 per dozen
Assorted Breakfast Danish	18 per dozen
Assorted Mini Quiche	18 per dozen
Assorted Bagels with Cream Cheese	24 per dozen

### **Priced Per Guest**

Yogurt Parfait	5
Fresh Fruit Crepes with Raspberry Sauce	6

## GOURMET BOXED LUNCHES

*Priced Per Guest / 50 Guest Minimum Please*

Choice of Two Sides: Coleslaw, Fresh Fruit, Pasta Salad or Potato Chips

Includes Cookie & Bottled Water

### Honey Baked Ham 17

White Cheddar, Lettuce, Tomato & Mustard on a Ciabatta Bun

### Oven Roasted Turkey Breast 17

Swiss Cheese, Lettuce, Tomato & Chipotle Mayonnaise on a Fresh Sub Roll / Add Avocado 2

### Chicken Club Wrap 17

Grilled Chicken Breast, Bacon, White Cheddar, Lettuce, Tomato & Chipotle Mayonnaise on a Flour Tortilla

### Tuna Salad 17

Albacore Tuna Salad, Lettuce, Tomato on a Fresh Baked Croissant

### Chicken Salad 17

All White Meat Chicken Salad with Celery, Carrots and Apples on a Fresh Baked Croissant

### Roast Beef 18

Lean Roast Beef, Smoked Cheddar, Arugula, Tomatoes & Horseradish Aioli on a Ciabatta Bun

## GOURMET HORS D'OEUVRES DISPLAYS & STATIONS

*Priced Per Guest / 50 Guest Minimum Please*

**Must Be Served in Conjunction with Lunch or Dinner Selection** - Based on One Hour of Service

### Dipping Station 11

Hummus & Pita Chips, Spinach Artichoke Dip & Garlic Toast Points, Tortilla Chips & Salsa, Veggies & Garden Dip

### Crudites Display 11

Chef's Selection of Fresh Cut Seasonal Fruit, Fresh Cut Vegetables, Selection of Cheeses, Garden Dip, Crackers

### Build-Your-Own Hot Station 13

Choice of 3  
Romano Meatballs Bordelaise, Sweet & Sour Meatballs,  
Spinach Artichoke Dip with Garlic Toast Points,  
Caesar Chicken Skewers, Spinach Pies, Crab Stuffed Mushrooms,  
Mexicali Dip with Tortilla Chips

### Charcuterie Display 16

Served on Charcuterie Board  
Antipasto Display of Cured Meats + Assorted Cheeses  
Marinated Asparagus Salad, Olives, Nuts

## BUTLER PASSED HORS D'OEUVRES

CHOOSE TWO 12

CHOOSE THREE 17

Grilled Cheese & Tomato Soup Shooters  
Spinach Dip on Garlic Toast Points  
Mini Salmon Cakes with Lobster Sauce  
Bacon Wrapped Pineapple with Waterchestnuts & Ginger BBQ  
Chicken Sate  
Shrimp Shooters with Corn Salsa & Cocktail Sauce  
Raspberry & Brie en Croute

## HOT LUNCH & CASUAL DINNER BUFFETS

*Priced Per Guest / 50 Guest Minimum Please*

Served with Caesar or Garden Salad, Choice of Two Sides, Rolls & Butter

**Executive Buffet 18 Lunch 20 Dinner**

One Entree, One Vegetable Side, One Starch Side

**Premium Buffet 22 Lunch 25 Dinner**

Two Entrees, One Vegetable Side, One Starch Side

### ENTREES

Baked Chicken Breast with Sundried Tomato Pesto GF  
 Cranberry Almond Chicken with Champagne Buerre Blanc GF  
 Baked Italian Herb Chicken Breast GF  
 Chicken Piccante with Lemon, Garlic, White Wine & Artichoke Hearts GF  
 Sirloin Tips with Bordelaise GF  
 Italian Sausage Diced with Peppers & Onions GF  
 Portobello Ravioli with Wild Mushroom Sauce  
 Mini Cheese Ravioli with Tomato Basil  
 Vegetable Lasagna with Garlic Creme  
 Baked Whitefish with Lemon Garlic Butter  
 Baked Lemon Sole with Watercress

### VEGETABLE SIDES

Whole Green Bean Almondine  
 Honey Glazed Baby Carrots  
 Steamed Blended Seasonal Vegetables  
 Roasted Asparagus

### STARCH SIDES

Roasted New Potatoes w/Parsley Butter  
 Potatoes Gruyere  
 Garlic Mashed Potatoes  
 Rosemary Roasted Redskins  
 Herb Rice Risotto

Above selections available plated. Additional charges and additional service staff required.

## ENHANCED DINNER BUFFETS

*Priced Per Guest / 50 Guest Minimum Please*

Served with Caesar Salad or Mixed Greens Salad, Choice of Two Sides, Rolls & Butter

ONE ENTREE 22

TWO ENTREE 28

### ENTREES

Chicken Piccante with White Wine, Lemon, Garlic & Artichoke Hearts GF

Spinach & Feta Stuffed Chicken Breast GF

Beef Wellington with Bordelaise GF

Parmesan Crusted Salmon with Tarragon Cream Sauce

Stuffed Lemon Sole with Lobster Sauce GF

Portobello Stuffed Ravioli with Wild Mushroom Sauce

Tenderloin Tips with Madagascar Sauce GF

Herb Encrusted Roast Beef Tenderloin Medallions w/Michigan Cherry Sauce GF Add 6

### VEGETABLE SIDES

Whole Green Bean Almondine

Tarragon Baby Carrots

Steamed Blended Seasonal Vegetables

Roasted Asparagus

### STARCH SIDES

Roasted New Potatoes w/Parsley Butter

Potatoes Gruyere

Garlic Mashed Potatoes

Rosemary Roasted Redskins

Herb Rice Risotto

Salad / Entree Upgrades Available

## THEME BUFFETS

*Priced Per Guest / 50 Guest Minimum Please*

### Italian Buffet 18 Lunch 21 Dinner

Choice of: Caesar Salad or Mixed Green Salad with Assorted Dressings

Penne Pasta Marinara, Vegetable Lasagna with Garlic Cream, Romano Meatballs, Roasted Green Beans, Parmesan Cheese, Cracked Black Pepper, Red Pepper Flakes, Rolls & Butter

Add Chicken Breast 6

### Mediterranean Buffet 20 Lunch 22 Dinner

Roasted Red Pepper Hummus, Baba Ghanoush, Fattoush, Chicken Shawarma, Spinach Pies, Herb Rice, Pita Bread

### Mexican Buffet 19 Lunch 21 Dinner

Hard Taco Shells, Soft Tortillas, Seasoned Ground Beef, Fajita Chicken, Peppers & Onions, Black Beans, Mexican Rice, Grated Cheese, Lettuce, Tomato, Sour Cream + Salsa

Add Guacamole 3

# INTERNATIONAL MENU

8

## APPETIZERS

Vegetable Samosa  
Aloo Tikki

Mixed Vegetable Pokora  
Chat Papadi

## VEGETARIAN ENTREES

Palak Paneer  
Malai Kofta  
Matter Paneer  
Baigan Bharta  
Navratna Korma  
Vegetable Jalfraze  
Aloo Gobi  
Chana Masala  
Pokora Cudy  
Dal Makhini

Dal Tadka  
Aloo Palak  
Aloo Matter  
Gobi Matter  
Dum Aloo  
Hakka Noodles  
Gobi Manchurian Dry/Gravy  
Mixed Vegetable Manchurian Dry/Gravy  
Chilli Paneer Dry

## CHICKEN ENTREES

Chicken Tikki Masala  
Chicken Makhani  
Chicken Curry  
Chicken Sagwala  
Kadai Chicken  
Chicken Hydrabadi

Chicken Doplaza  
Chicken Chettinade  
Chilli Chicken  
Chicken Manchurian Dry  
Chicken Hakka Noodles

## LAMB ENTREES

Lamb Rogan Gosh  
Lamb Sagwala  
Lamb Curry

Lamb Kadai  
Lamb Jalfrazez

## DESSERTS

Rasmalai  
Gulab Jamun

Kheer  
Gajar Halwa

Lunch – 1 Appetizer, 1 Vegetarian Entree, Daal, 1 Dessert = \$18 pp

Lunch – 1 Appetizer, 1 Chicken Entree, 1 Vegetarian Entrée, Daal, 1 Dessert = \$20 pp

Dinner – 2 Appetizers, 1 Lamb OR Chicken Entrée, 2 Vegetarian Entrees, Daal, 1 Dessert = \$24 pp

Service Staff Additional  
Minimum 50 guests please

All food, beverage and coordinated services are subject to 6% sales tax and 20% operational fee. All prices are subject to change without notice.

**Absolutely no leftover food or beverages will be sent home with clients or their guests.**



## HAPPY ENDINGS

*Priced Per Guest / 50 Guest Minimum Please*

Must Be Served in Conjunction with Lunch or Dinner Service

### Cookies & Brownies 6

Freshly Baked Cookie Assortment, Chocolate Brownies

### Hand Dipped Sundae Station 10

Guernsey Vanilla Ice Cream with Assorted Sundae Toppings

### Shooter Display 11

Beautiful Selection of Individual Layered Shooters  
Assorted Cheesecakes, Mousse, Shortcakes

### Sweets Table 15

Beautiful Display of Assorted Tortes, Cheesecakes, Flan, Cupcakes,  
Chocolate Dipped Strawberries & More

## BEVERAGES A LA CARTE

*Priced Per Guest / 50 Guest Minimum Please*

Must Be Served in Conjunction with an Event Menu

3 Hours of Service

### COLD BEVERAGES

Citrus or Cucumber Mint Infused Water 2

Iced Tea & Lemonade 3

Soda & Bottled Water 4

### HOT BEVERAGES

Hot Tea 2

Hot Chocolate 2

Gourmet Coffee 3

Regular or Decaf Fresh Brewed Coffee  
with Cream, Sugar & Sweeteners

### BEVERAGE PACKAGES

Half-Day Beverage Package 6 per person (Maximum 4 Hours of Service)

Unlimited Gourmet Coffee, Decaf or Hot Tea, Soda Pop, Lemonade & Water

Full-Day Beverage Package 8 per person (Maximum 7 Hours of Service)

Unlimited Gourmet Coffee, Decaf or Hot Tea, Lemonade, Soda Pop & Water

# BAR PACKAGES

Priced Per Guest / 50 Guest Minimum Please

## House Bar

Includes: Smirnoff Vodka, Royal Canadian Whiskey, Seagrams Gin, Ten High Bourbon, Lauders Scotch, Castillo Light Rum, Castillo Spiced Rum, House Wines, Import & Domestic Bottled Beer

Ordered by the Hour  
13 per person for the first hour,  
5 per person each additional hour

## House Bar Packages

- Three Hour Package 19
- Four Hour Packages 21
- Five Hour Package 23

## Premium Bar

Includes: Absolut Vodka, Tanqueray Gin, Canadian Club Whiskey, Captain Morgan Spiced Rum, Bacardi Light Rum, Jack Daniels, Dewars White Label Scotch, Sauzu Tequila, House Wines, Import & Domestic Bottled Beer

Ordered by the Hour  
14 per person for the first hour,  
6 per person each additional hour

## Premium Bar Packages

- Three Hour Package 21
- Four Hour Packages 23
- Five Hour Package 26

We do not serve shots for your safety. The Hawk and Gourmet Express Catering reserve the right to monitor bar service in compliance with the Michigan Liquor Control Commissions regulations. Bartender fees are included in the event package price In accordance with the laws of the State of Michigan. The Hawk and Gourmet Express Catering are the only licensees authorized to purchase, sell or serve alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into the The Hawk nor are they allowed to leave the premises. All prices subjected to change. Alcoholic beverages may not leave the building or be consumed in the outdoor areas of The Hawk.

Plastic Barware included.

## Cash Bar

(House Level / Premium Level)

5 per Bottled Beer / 5 per Bottled Beer  
6 per Glass of Wine / 6 per Glass of Wine  
6 per Mixed Drink / 7 per Mixed Drink

## Ultra Premium Bar

Includes: Grey Goose Vodka, Crown Royal Whiskey, Maker's Mark Bourbon, Captain Morgan Spiced Rum, Bacardi Light Rum, Bombay Gin, Chivas Regal Scotch, Jose Cuervo, Southern Comfort, House Wines, Import & Domestic Bottled Beer

Ordered by the Hour  
15 per person for the first hour,  
7 per person each additional hour

## Ultra Premium Bar Packages

- Three Hour Package 25
- Four Hour Packages 27
- Five Hour Package 29

## Beer/Wine Menu

Includes: House Wines, Import & Domestic Bottled Beer  
12 per person for the first hour,  
4 per person each additional hour

## Beer/Wine Packages

- Three Hour Package 18
- Four Hour Packages 20
- Five Hour Package 22

Wycliff Brut Champagne Toast with any package  
4 per person

**\*\*All Bar Packages include ice, mixers, condiments, soft drinks & disposable drinkware\*\***

**\*\* Bartender's Fee of \$150-\$200 is waived for groups ordering a bar package for over 50 adult guests\*\***

**\*\*Bartender fee of \$150-\$200 will be added to any event ordering a cash bar or wine by the bottle\*\***

All food, beverage and coordinated services are subject to 6% sales tax and 20% operational fee. All prices are subject to change without notice.

**Absolutely no leftover food or beverages will be sent home with clients or their guests.**

**SPECIALTY BAR PACKAGES**

**MIMOSA BAR**

Beautiful Display of Chilled Prosecco

Served with Orange Juice,  
Cranberry Juice and  
Strawberry Kiwi Juice

Three Hour Package 11  
Four Hour Packages 13  
Five Hour Package 15

**BLOODY MARY BAR**

Vodka Mixed with  
Our Secret "House Blend"  
Spicy Bloody Mary Mix  
and Tomato Juice

Garnished with Celery Stalks,  
Dill Pickle Spears, Cocktail Onions, Olives,  
Tabasco Sauce and Lime

Three Hour Package 12  
Four Hour Packages 14  
Five Hour Package 16

Plastic Barware included.

**A Bartender Fee of \$150-\$200 will be added to any event ordering a Mimosa or Bloody Mary Bar**

All food, beverage and coordinated services are subject to 6% sales tax and 20% operational fee. All prices are subject to change without notice.

**Absolutely no leftover food or beverages will be sent home with clients or their guests.**

## MENU SELECTION

Final menu selections are required 14 (fourteen) days prior to the event. For any event booked less than 14 (fourteen) days before the event date, menu selections are requested at the time of booking.

## FOOD SERVICE

One entree selection must be selected for each guest. Dietary restrictions and ethnic and kosher menu selections can be accommodated with sufficient advance notice.

***Gourmet Express Catering and its subcontractors, must provide all food served, with the exception of special occasion cakes.***

The client may provide their own specialty cake or cupcakes.

All cakes must be provided by a licensed vendor.

Gourmet Express Catering will provide complimentary cake cutting services.

All food prepared for an event must be consumed on the premises and will not be sent home with the client or their guests. **No** exceptions.

Gourmet Express Catering will be prepared to serve 5% over the established guest count.

Plated menus are available. Additional charges will apply. If a menu is preferred plated, clients must provide a place card indicating menu selection and assigned seating for each guest.

Gourmet Express Catering is pleased to provide the assistance of Special Event Planners and Chefs to custom design a menu for your special event. Additional charges may apply.

A minimum guest count of 50 is required for all catered events.

Additional charges will apply for any booked event with fewer than 50 guests.

Final guest counts are required ten days prior to the scheduled event date.

This number is considered final and will not be subject to reduction.

In the event that more guests attend than were confirmed in the final guest count, the client will be required to pay for the additional guests at the end of the event.

A \$150.00 delivery fee will apply to any event that is conducive to drop off catering only.

## BEVERAGE SERVICE

Alcoholic beverages can only be served in conjunction with food.

Gourmet Express Catering's Bartenders will be employed with all special events serving alcohol. A Bartender's fee of \$150.-\$200. is waived for groups ordering a bar package for over 50 adult guests.

Shots and double pours of alcohol will not be served on the premises.

In addition, a "Last Call" announcement will not be made.

Specialty labels, craft beers and upgraded liquors and wine can be requested and provided for an additional fee. Please discuss with your Event Manager.

In order to provide safety for your guests and to limit liability for all parties, all persons consuming alcohol must be at least 21 years of age and be able to provide proper identification.

## BEVERAGE SERVICE (continued)

Gourmet Express Catering will deny alcoholic beverage service to any guest who willingly provides alcohol to a minor or intoxicated person. In accordance with the laws of the State of Michigan, Gourmet Express Catering and The Hawk are the only licensees authorized to purchase and serve alcoholic beverages on our premises during any special event.

Alcoholic beverages are not permitted to be brought into The Hawk.

Alcohol is not permitted to leave the building. NO alcohol is allowed on the grounds of The Hawk.

Please consult our menu for available selections and prices.

All bar package pricing listed is based on a maximum of 3 hours of guest services unless otherwise noted.

All bar packages will be served in disposable drinkware.

Additional charges will apply for any events requesting real glassware.

For events with extended time frames, additional charges will apply.

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## DISPOSABLE SERVICE / CHINA SERVICE

Gourmet Express Catering will provide suitable, disposable plastic plates, flatware, napkins & cups for all items we prepare or provide.

Should a client choose to bring their own specialty cake, or cupcakes, the client will be responsible for disposable products for their dessert.

Gourmet Express catering can supply these for an added fee.

For events requiring china service, linen napkins and real flatware, a rental fee will apply.

Fork, Knife, Spoon & Linen Napkin - \$1.50 per person

Water Goblet & China Dinner Plate - \$2.50 per person

## LINEN & RENTAL SERVICES

China, upgraded linens, skirting, chair covers with installation, and upgraded table settings must be secured through Gourmet Express Catering.

In addition, Gourmet Express Catering is pleased to arrange floral services, entertainment and DJ services, theme cakes, and specialty services.

All subcontracted upgrades must be confirmed at least 30 (thirty) days prior to the event and will not be subject to cancellation.

A decrease in subcontracted equipment totals will not be accepted within 21 days of an event.

All deliveries regarding your event must be approved in advance and be completely set up at least one hour before the event begins.

Removal of said items must be completed ½ hour after event ends.

Clients will be charged a \$100 service fee if set up and tear down time frame is not adhered to.

## SERVICE STAFF

Gourmet Express Catering's service staff will be contracted with all events for an added charge per Server. Minimum two Staff members required at all events. Charges and number of service staff necessary are determined by final guest count, final room setups, final menu selections and length of event. For any event booked in Black Box Theater - additional staff members may be required.

## PRICING & PAYMENT

All pricing of food, beverage, coordinated services and upgrades, are subject to 6% Michigan sales tax (when applicable) and a 21% operational fee.

The operational fee helps covers the costs associated with your event, outside of food and beverage service. This covers the planner's time in planning, coordination, insurances, travel fees, preparation staff, etc., and is not a gratuity for the service staff. Our staff is professional and pleasant and will always go above and beyond your expectations for service, however, staff gratuities are solely at your discretion.

### ***Prices are subject to change without notice.***

A minimum \$500.00 deposit and a signed booking agreement, are due within 10 days of booking an event.

The final payment is due 7 (seven) days prior to the event.

For any event booked on a holiday or holiday weekend, menu and staff pricing will increase by 25%.

Payments can be made by cash, check, ACH, or major credit card. A 3.5% processing fee will be added to all credit card transactions.

Checks should be made out to Gourmet Express Catering.

All tax exempt groups must submit their tax exempt number and certificate at least 7 (seven) days prior to the event.

## CANCELLATIONS

### ***All advance catering deposits are non-refundable.***

Due to the current difficulty in securing select food items, Gourmet Express Catering will make every attempt to fulfill all menu requests. In any case that we are unable to obtain a selected item, Gourmet Express Catering reserves the right to contact the client to develop a comparable substitution.

We apologize in advance for any inconvenience this may cause.

We will always go above and beyond to fulfill our client's menu requests.