

EST 2013
Fish Tads[®]
OF GRAND RAPIDS

CARVERS

GRAND RAPIDS' FINEST MEATS

EVENTS
CATERING
MENU

PRICING

**ALL PRICING IS STRUCTURED PER PERSON
AND INCLUDES BUFFET STYLE SERVICE.**

TIER 1- INCLUDES 1 APPETIZER, A CLASSIC SALAD, 2 STANDARD ENTREE, 2 SIDE CHOICES, AND YEAST ROLLS WITH WHIPPED BUTTER. \$32

TIER 2- INCLUDES 2 APPETIZERS, A CLASSIC SALAD, 2 STANDARD ENTREE SELECTIONS, 3 SIDE CHOICES, AND YEAST ROLLS WITH WHIPPED BUTTER.\$38

TIER 3- INCLUDES 2 PREMIUM APPETIZER CHOICES, A CLASSIC SALAD, 2 PREMIUM ENTRÉE SELECTIONS, 2 SIDE CHOICES, ARTISANAL BREADS WITH WHIPPED COMPOUND BUTTER. \$44

TOP TIER- INCLUDES 3 PREMIUM APPETIZER CHOICES, A PLATED PREMIUM SALAD COURSE, 2 PREMIUM ENTRÉE CHOICES, 3 SIDE CHOICES, AND ARTISANAL BREADS WITH WHIPPED COMPOUND BUTTERS. \$55

ADDITIONAL SERVICES ARE PRICED PER GUEST

PASSED APPETIZER \$1.50

PLATED SALAD \$2

FAMILY STYLE \$4

FULL SERVICE \$6

EXTRA STANDARD ENTRÉE \$7

EXTRA PREMIUM ENTRÉE \$10

ALL EVENTS ARE SUBJECT TO 6% SALES TAX AND 20% SERVICE

WHAT DO WE AT FISH LADS AND CARVERS PROVIDE?

- DINNER PLATES
- FLATWARE SALAD FORK, DINNER KNIFE AND DINNER FORK
- SERVING TONGS, SPOONS, ALL OTHER NECESSARY UTENSILS
- WATER SERVICE INCLUDING GLASSWARE
- SERVICE STAFF
- CLASSIC LINEN SERVICE FOR FOOD TABLES AND UP TO 12 GUEST TABLES

THE MINOR DETAILS YOU MAY WANT TO ADD

- COFFEE AND TEA - \$2 PER GUEST
- CONSIDER A LATE NIGHT SNACK -PRICED ACCORDINGLY
- LINEN NAPKINS - \$.60 PER GUEST

HAVE AN IDEA? LET US KNOW.
OUR MENU IS FULLY CUSTOMIZABLE
TO MEET YOUR SPECIFIC NEEDS.

MENU

SNACKS

**AVAILABLE FOR AN ADDITIONAL \$3 PER GUEST, ALL 3 SNACKS \$8 PER GUEST
INCLUDES DISPOSABLE COCKTAIL PLATES AND NAPKINS**

DEVEILED EGGS

WHIPPED EGG YOLKS, DIJON MUSTARD, PICKLED RED ONION, DILL

BAR MIX

BOURBON MAPLE GLAZED PECANS, PEANUTS, CASHEWS, AND PRETZELS

HOMEMADE CHIPS

TOSSED IN YOUR CHOICE OF SALT AND PEPPER, BBQ, OR CREOLE
SEASONING

STANDARD COCKTAIL

**COCKTAIL HOUR ONLY, CHOOSE 6 STANDARDS - \$30 PER GUEST
INCLUDES DISPOSABLE COCKTAIL PLATES AND NAPKINS**

ADD 1 CHOICE TO YOUR EVENT - \$5
ADD 2 CHOICES TO YOUR EVENT - \$7.50
ADD 3 CHOICES TO YOUR EVENT - \$10

DIPS

SMOKED FISH DIP

SERVED WITH EVERYTHING CRACKERS AND TOAST POINTS

CRAB DIP

SERVED WITH EVERYTHING CRACKERS AND TOAST POINTS

RED PEPPER AND ARTICHOKE

SERVED WITH WARM PITA, EVERYTHING CRACKERS AND CHIPS

SPINACH AND FETA

SERVED WITH WARM PITA, EVERYTHING CRACKERS AND CHIPS

CARAMELIZED ONION

WITH WARM PITA, EVERYTHING CRACKERS AND CHIPS

PIMENTO CHEESE

SERVED WITH EVERYTHING CRACKERS AND VEGETABLE CRUDITÉ

GRIBICHE AND HONEY BALSAMIC

DRESSING SERVED WITH VEGETABLE CRUDITÉ

THREE BEAN HUMMUS

SERVED WITH WARM PITA AND VEGETABLE CRUDITÉ

CROSTINI

BEEF CARPACCIO

BLACKENED BEEF, GORGONZOLA, SWEETIE DROPS, SPICY MICRO GREENS

LOCAL SMOKED LOX

CRÈME FRAICHE, FRIED CAPERS, CAVIAR, CHIVE

DUCK CONFIT

BOURSIN, PICKLED MUSTARD SEED, MICRO ARUGULA

PROSCIUTTO

OLIVE TAPENADE, ROASTED RED PEPPERS, SHAVED PECORINO, BASIL

DISPLAYS

(ADD \$2 PER GUEST)

FRESH FRUIT
MEAT AND CHEESE
ASSORTED DIPS

SERVED WITH ACCOUTREMENTS

PREMIUM COCKTAIL

**COCKTAIL HOUR ONLY, CHOOSE 6 PREMIUMS- \$40 PER GUEST
INCLUDES DISPOSABLE COCKTAIL PLATES AND NAPKINS**

ADD 1 CHOICE TO YOUR EVENT - \$7
ADD 2 CHOICES TO YOUR EVENT - \$9.50
ADD 3 CHOICES TO YOUR EVENT - \$12

TO START

LUMP CRAB CAKES

SERVED WITH REMOULADE SAUCE AND
PICKLED SLAW

JUMBO SHRIMP COCKTAIL

SERVED WITH CURRIED COCKTAIL AND
LEMONS

SNOW CRAB COCKTAIL

SERVED WITH MUSTARD SAUCE AND
LEMONS

CHARCUTERIE

ASSORTED

MIX OF SMOKED AND CURED MEATS,
PICKLES, OLIVES, MUSTARDS, JAMS, AND
BREADS

HOUSE MADE SAUSAGES

WITH ACCOUTREMENTS AND SOFT PRETZEL
BITES

PREMIUM CHEESES

WITH ACCOUTREMENTS, CRACKERS, AND
TOASTED BAGUETTE

SKEWERS

PORK BELLY

CIDER BRINED, FENNEL SLAW, APPLE
BUTTER BBQ

CREOLE SHRIMP

ANDOUILLE, REMOULADE, MAQUE
CHOUX, PARSLEY

BASQUE

SPANISH CHORIZO, OCTOPUS, CHIVE OIL,
TOMATO

BULGOGI BEEF

KOREAN BBQ, TOASTED SESAME, CHILI
FLAKE, SCALLION

CHICKEN SATAY

PEANUT GLAZE, SCALLION, RED PEPPER

SWORDFISH

PONZU, TOASTED SESAME, WASABI
CREAM

RAW OYSTER BAR

**PROFESSIONAL OYSTER SHUCKER ON HAND
(ADD \$2 PER GUEST)**

1 OYSTER SELECTION SERVED WITH CURRIED COCKTAIL SAUCE,
TRADITIONAL MIGNONETTE, AND LEMON

EACH ADDITIONAL OYSTER SELECTION \$2

**FOR SOMETHING TRULY UNIQUE ASK ABOUT OUR
"ROAMING OYSTERS"**

SHOOTERS

(ADD \$1 PER GUEST)

OYSTER

CHESAPEAKE OYSTERS, CURRIED COCKTAIL, MIGNONETTE, LEMON, CHIVE

SHRIMP

CHIPOTLE HONEY, LIME, JALAPENO, CILANTRO

SCALLOP

MANGO, CITRUS, CURRY, CHILI FLAKE, BASIL

AHI TUNA

PONZU, GINGER, SCALLION, SESAME

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR
UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

SALADS

CLASSIC SALADS

FIELD

SPRING MIX, SHAVED CARROT,
FENNEL, RED ONION, GRAPE
TOMATO, CHOICE OF DRESSING

CAESAR

ROMAINE, SHAVED PECORINO,
CROUTONS, OLIVES, RED ONION,
CREAMY CAESAR

CHEF

MIXED GREENS, CARROT,
CUCUMBER, RADISH, GRAPE
TOMATO, CHOICE OF DRESSING

SPINACH

RED ONION, TOMATO, CARROT,
FENNEL, RADISH, CHOICE OF
DRESSING

CHOICE OF DRESSINGS

**HONEY BALSAMIC, BUTTERMILK
RANCH, LEMON SAGE, FRENCH,
SPICY ITALIAN**

PREMIUM SALADS

SHAVED

BRUSSELS SPROUTS, BUTTERNUT
SQUASH, RADISH, GOLDEN RAISINS,
LEMON SAGE VIN

WEDGE

BABY ICEBERG, BACON, TOMATO,
GORGONZOLA, GRIBICHE
GREEK- ROMAINE, PICKED PEPPERS,
KALAMATA OLIVES, FETA, RED ONION,
CUCUMBER, TOMATO, OIL AND
VINEGAR

SEASONS

BELGIAN ENDIVE, ARUGULA, ORANGE,
WALNUT, GOAT CHEESE, BEETS

STANDARD ENTREES

POMMERY

PAN SEARED CHICKEN THIGHS, DIJON CREAM SAUCE

PARMESAN

BREADED CHICKEN BREAST, HOUSE MADE MARINARA, SHAVED PARMESAN

MARSALA

AMISH CHICKEN BREAST, PROSCIUTTO, MUSHROOMS, MARSALA WINE

BARBECUE

GRILLED CHICKEN BREAST, SWEET AND SPICY BARBECUE, CARAMELIZED ONIONS AND SAUTÉED PEPPERS

PULLED PORK

HOUSE MADE BARBECUE SAUCES, BREAD AND BUTTER PICKLES, SWEET BUNS

PORK LOIN

CIDER BRINED AND ROASTED PORK LOIN, APPLE AND ONION CHUTNEY

MEMPHIS POT ROAST

SLOW COOKED CHUCK ROAST WITH PEPPERONCINI, CARROTS AND ONION

BEEF TIPS

SEARED PRIME BEEF TIPS, SAUTÉED MUSHROOMS, ONIONS AND PEPPERS

BRISKET

BRAISED IN LOCAL BEER WITH CORIANDER, PEPPERCORNS, AND BAY LEAF

GRILLED SALMON

ATLANTIC SALMON, CHIMICHURRI, LEMON

SAUTÉED SHRIMP

WILD CAUGHT GULF SHRIMP, GARLIC, CHILI FLAKE, HERBS, WHITE WINE, BUTTER

FISH FRY

CORNMEAL DREDGED CATFISH, CREOLE SEASONED SALT

VEGETERIAN ENTREES

RISOTTO

MUSHROOMS, HERBS, WHITE WINE, PEAS, BUTTER, HERBS

GNOCCHI

RICOTTA, OLIVES, CAPERS, TOMATO SAUCE

EGGPLANT PARMESAN

ROASTED TOMATO SAUCE, SHAVED PARMESAN

ROASTED VEGETABLES

SEASONAL VEGETABLES, POLENTA, CHIVE OIL

CAULIFLOWER STEAK

HERB CRUSTED, LEMON BUTTER

HOPPIN JANE

BLACK-EYED PEAS, PINTO BEANS, PEAS, ONIONS, CARROTS, GRITS

MEDITERRANEAN GRAINS

FARRO, QUINOA, RICE, POMEGRANATE SEEDS, RAISINS, ALMONDS, OLIVE OIL

PREMIUM ENTREES

AIRLINE OTTOS CHICKEN BREAST OR LEG QUARTER

CRISPY SKIN, ROSEMARY CHIMICHURRI, ROASTED RED PEPPERS

DUCK BREAST

PAN SEARED, PLUM CHUTNEY, CRISPY GINGER

KUROBUTA TENDERLOIN

BACON WRAPPED HERB RUBBED PORK, COOKED MEDIUM, MAPLE GLAZE

LOCAL PORK T BONE

GRILLED TO MEDIUM, BOURBON ONIONS

LAMB CHOP

GARLIC PEPPER CRUSTED, PARSNIP AND MINT GREMOLATA

RACK OF LAMB

OVEN ROASTED TO MEDIUM, SERVED WITH DIJON MINT SAUCE

PRIME RIB

(ADDITIONAL \$2 PER GUEST)

COOKED TO MEDIUM, CARVED TO ORDER, SERVED WITH AUJUS AND
HORSERADISH

BEEF TENDERLOIN

GRILLED HERB RUBBED TENDERLOIN, MUSHROOM DUXELLE OR BLEUCHEESE
COMPOUND BUTTER

WILD CAUGHT KING SALMON

PAN SEARED CRISPY SKIN SALMON, LEMON, DILL, BUERRE BLANC

CHILEAN SEA BASS

GRILLED, MANGO SALSA, CITRUS BUTTER, MICRO CILANTRO

SWORD FISH

PAN SEARED, CAPERS, BUTTER, WHITE WINE, SHALLOT, GARLIC, HERBS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR
UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

STARCHES

ROASTED FINGERLING POTATOES
RED BLISS POTATO SALAD
MASHED YUKON GOLDS
POTATO GRATIN
DIRTY RICE
CREOLE RED BEANS
GNOCCHI

VEGETABLES

BRAISED GREENS
ROASTED BRUSSELS SPROUTS
SAUTÉED GREEN BEANS
ROASTED BROCCOLI AND CARROTS
GRILLED ASPARAGUS
CORN ON THE COB
MUSHROOM AND CIPOLLINI RAGOUT



CARVERS
GRAND RAPIDS' FINEST MEATS

LET'S PARTY!

EVENTS@FISHLADS.COM

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