



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

The Hawk

29995 Twelve Mile Road

Farmington Hills, MI 48334

248-699-6700

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

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.