

CATERING MENU  
*Indulge*



SERAPHINA

## BREAKFAST | CONTINENTAL

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### CONTINENTAL | 25

Seasonal sliced fruit and berries  
Seasonal exotic fruit  
Selection of croissants and house-made muffins  
Butter and fruit preserves  
Chilled orange, apple, cranberry, grapefruit, and tomato juices  
JW house-blend coffee, decaffeinated coffee, and hot tea

### WEST MICHIGAN CONTINENTAL | 27

Seasonal sliced fruit and berries  
Seasonal exotic fruit  
Selection of croissants and house-made muffins  
Fresh bagels, accouterments, and toaster station  
Butter, whipped cream cheese, and fruit preserves  
Assorted regular and Greek yogurts  
Chilled orange, apple, cranberry, grapefruit, and tomato juices  
JW house-blend coffee, decaffeinated coffee, and hot tea

### HEALTHY FIT CONTINENTAL | 29

Seasonal sliced fruit and berries  
Seasonal exotic fruit  
Parfait with house-made vanilla yogurt and granola  
Hard boiled cage-free eggs  
Whole wheat English muffins, almond butter, Nutella, and fruit preserves  
House-made granola bars and KIND bars  
Chilled orange, apple, cranberry, grapefruit, and tomato juices  
JW house-blend coffee, decaffeinated coffee, and hot tea

## BREAKFAST | ENHANCEMENTS

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### CLASSIC BREAKFAST FOODS

Steel-cut oatmeal with raisins, brown sugar, whole, low fat, skim, and vanilla soy milk | 4 per person

Redskin potatoes with rosemary | 4 per person

Oatmeal berry pancakes, whipped butter, and warm Michigan maple syrup | 5 per person

Soft scrambled eggs, white cheddar cheese, chives, and crème fraîche on the side | 5 per person

House-made buttermilk biscuits and fennel sausage gravy | 6 per person

### PASTRIES

Assorted muffins: blueberry, chocolate chip, and lemon poppy seed | 48 per dozen  
*\*Gluten free option available upon request*

Fresh bagels, accouterments of cream cheese and fruit preserves with a toaster station | 48 per dozen

Select up to two types of scones: pumpkin, lemon cranberry, or chocolate chip | 48 per dozen

Assorted croissants | 48 per dozen

### SANDWICHES

Whole wheat English muffin, egg whites, brie, tomato jam, and baby spinach | 7 each

Panini, cage-free eggs, fig, prosciutto, and provolone | 7 each

Croissant, cage-free eggs, Black Forest ham, and smoked gouda | 7 each

English muffin, cage-free eggs, and mild cheddar | 6 each

### GRAB & GO

Assorted regular and Greek yogurts | 36 per dozen

Individually boxed Kellogg's cereals with whole, low fat, skim, vanilla, and chocolate soy milk | 36 per dozen

House-made granola bars | 48 per dozen

Parfait with house-made vanilla yogurt and granola | 5 each

## BREAKS | WELLNESS

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### PARFAIT IN DIFFERENT WAYS | 15

Greek and house-made yogurt  
Seasonal sliced exotic fruit and berries  
Yogurt mango dipping sauce  
Assorted nuts  
Chef Lisa's house-made granola  
Toasted coconut  
Salted almonds

### REVIVE BREAK | 13

Seasonal sliced fruit  
Caprese skewers  
Vegetable crudité's  
Hummus and toasted naan  
Pickled vegetables  
Olives  
Roasted beets

### MAKE YOUR OWN TRAIL MIX | 12

Assorted nuts  
Mixed dried fruits  
Yogurt-covered raisins  
Candy-covered chocolate  
Mini pretzels

### OVERNIGHT GRAINS | 16

Overnight oats  
Maple and chocolate chia seeds pudding  
Goji berries, blueberries, raspberries, strawberries  
Coconut flakes, cacao nibs, bittersweet chocolate  
Toasted almonds, pecans, roasted pumpkin seeds  
Chef Lisa's house-made granola  
Agave, local maple syrups, Michigan honey  
Vanilla soy and almond milk

## BREAKS | LOCAL FAVORITES

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### ¡AFTERNOON FIESTA! | 15

Warm queso dip  
House-made guacamole  
Salsa  
Tortilla chips  
Pineapple skewers with chile and lime  
*Ask about our margarita or Jarritos soda enhancement to pair with this break.*

### CHEESE & CHARCUTERIE BREAK | 18

Selection of everyday favorites, artisan quality cheeses and cured meats:  
Dutch gouda, aged cheddar, Jarlsberg swiss, Pinconning cheese, soppressata, coppa, duck prosciutto  
Nuts and dried fruits  
Toasted baguettes and crackers  
Local preserves and local mustards  
*Ask about our wine enhancement to pair with this break.*

### DIPS & SPREADS | 15

House-made bar cheese  
Garlic hummus  
Herbed cream cheese  
JW buttermilk ranch dip  
Vegetable crudité's  
Baguette toasts  
Everything crackers and pita crisps

### SWEET & SALTY BREAK | 16

Great Lakes potato chips and onion dip  
Soft pretzel sticks with cheese fondue and honey mustard  
JW snack mix and beer nuts  
Grand Rapids Popcorn Company's butter toffee caramel corn  
Gummy bears  
Peanut brittle  
Chocolate covered pretzels

## BREAKS | SWEET TOOTH

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### DOUGHNUT MIND IF I DO | 13

Handcrafted house-made doughnuts  
Half pints of milk: whole, low fat, skim, vanilla, and chocolate soy milk  
Hot apple cider  
Hot cocoa  
JW house-blend coffee, decaffeinated coffee, and hot tea

### TIME FOR CUPCAKES | 13

Red velvet cake with cream cheese icing  
White cake with vanilla buttercream  
Chocolate cake with dark chocolate icing  
Half pints of milk: whole, low fat, skim, vanilla and chocolate soy milk

### AFTERNOON COOKIES & MILK | 13

Fresh, oven-baked cookies: peanut butter, chocolate chunk, and snickerdoodles  
Brown butter pecan blondies  
Half pints of milk: whole, low fat, skim, vanilla and chocolate soy milk

## BREAKS | SNACKS À LA CARTE

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Warm soft pretzels with cheese fondue and honey mustard | 6 each  
Assorted mixed nuts | 5 each  
Yogurt-covered raisins | 3 each  
Whole seasonal fruit | 3 each  
Lightly buttered salt and pepper popcorn | 5 per person  
House-made granola bars | 5 each  
Vegetable crudités with JW ranch | 4 each  
Pita chips and hummus | 4 each

Chocolate covered pretzels | 3 each  
Individual bags of Great Lakes potato chips | 4 each  
KIND bars | 5 each  
Assorted candy bars | 5 each  
Assortment of locally packaged trail mixes | 6 each  
Toasted rice and marshmallow treats | 38 per dozen  
Assortment of brownies and cookies | 42 per dozen  
Assortment of brownies and blondies | 45 per dozen

## LUNCH | BOXED 39

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### ALL BOXED LUNCHES INCLUDE:

Seasonal whole fruit  
Great lakes potato chips  
Chocolate chip cookies

### COMPOSED SALADS | SELECT ONE

Seasonal sliced fruit and berries  
Penne pasta salad with roasted vegetables and herb vinaigrette  
Yukon gold potato salad with applewood-smoked bacon, mustard and apple cider vinaigrette  
Market green salad with simple vinaigrette  
Kale Caesar salad with parmesan, house-made croutons, and lemon vinaigrette  
Apple and cabbage slaw with dried Michigan cherries and sunflower seeds

### SANDWICHES & WRAPS | SELECT UP TO THREE

Vegan garden sandwich, charred peppers, smoked onions, grilled fennel, tomato confit, and leaves of arugula on multigrain bread  
Vegan spiced chickpea, garlic hummus, grilled zucchini, sun-dried tomato pesto, and baby spinach in a spinach wrap  
Smoked turkey sandwich, farmhouse cheddar cheese, citrus artisan greens, and honey mustard sauce on multigrain bread  
Turkey, bacon, swiss wrap, avocado, and peppered mayonnaise wrapped in a flour tortilla  
Grilled Caesar wrap, chicken breast, hearts of romaine, parmesan cheese, and Caesar spread in a honey wheat wrap  
Curried chicken salad wrap, grapes, almonds, and cilantro in naan bread  
Roast beef horsey wrap, white cheddar, horseradish crème, and baby spinach in a honey wheat wrap

## LUNCH | BOWLS

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*Includes JW house blend coffee, decaffeinated coffee, unsweetened iced tea, and hot tea.  
Maximum of 2 hours.*

### FAR EAST BOWL | 33

Soy and garlic chicken, sweet soy marinated beef, fried tofu, ginger sesame garlic shrimp  
Thai coconut curry broth, miso, honey garlic soy, peanut sauce, chili oil, siriacha, sweet soy sauce, oyster sauce  
Bean sprouts, bok choy, snow peas, carrot matchsticks, broccoli crowns, bermuda onion, cucumbers, tofu  
Sweet bell peppers, coriander, Thai basil, jalapeno, limes, crushed peanuts, green onions  
Soba buckwheat noodles  
Rice stick noodles  
Jasmine rice

### SOUTH OF THE BORDER BOWL | 33

Grilled citrus-marinated skirt steak  
Braised chicken tinga  
Pulled chipotle braised jackfruit  
Brown rice  
Cilantro white rice  
Cumin braised black beans  
Smokey pinto beans  
Plancha seared sweet onions, grilled poblano peppers, sweet red peppers, guacamole, lime crema  
Roasted corn salsa, tomato salsa, salsa verde, lime wedges, jalapeno slices, crisp lettuce, heirloom tomatoes, shredded cheese, crumbled queso fresco  
Tortilla chips

### GREENS GALORE BOWL | 33

Grilled chicken breast, roasted salmon, roasted turkey  
Crisp romaine hearts, heritage lettuces, baby spinach  
Julienne carrots, English cucumber, cherry tomato  
Crisp applewood-smoked bacon, hard cooked egg, diced ham  
Dried cranberries, herbed croutons  
White cheddar, bleu cheese crumbles, crumbled feta  
JW buttermilk ranch, balsamic vinaigrette, red-wine vinaigrette, thousand island, French dressing

*All prices are per person unless otherwise indicated. All prices are subject to 23 percent service charge and 6 percent sales tax.  
Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illnesses.*

# WINE | BY THE BOTTLE

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## WHITE

### CHARDONAY

Sea Sun by Caymus - Napa Valley, California | 36

William Hill - Napa Valley, California | 39

Far Niente - Napa Valley, California | 100

### SAUVIGNON BLANC

Starborough - Marlborough, New Zealand | 34

Esk Valley - Marlborough, New Zealand | 44

Domaine de la Solitude Cotes du Rhone Blanc Rhone, France | 44

### PINOT GRIGIO

Parducci Small Lot - Mendocino, California | 34

### MOSCATO

Sand Point Moscato - Acampo, California | 36

## SPARKLING

### CHAMPAGNE

Möet Imperial - Champagne, France | 95

Veuve Cliquot - Champagne, France | 110

### BRUT

Wycliff - Central Coast, California | 30

### PROSECCO

La Marca - Veneto, Italy | 40

## RED

### CABERNET SAUVIGNON

Secret Cellars - Napa Valley, California | 38

Bonanza by Caymus - Napa Valley, California | 40

William Hill - Napa Valley, California | 40

Jordan - Alexander Valley, California | 90

### PINOT NOIR

Secret Cellars - Napa Valley, California | 38

Rodney Strong - Russian River Valley, California | 42

### MERLOT

Chateau Souverain - Alexander Valley, California | 34

### MALBEC

Alamos - Mendoza, Argentina | 34

Red Blend Domaine de la Solitude Cotes du Rhone Rouge - Rhone, France | 46

Hahn GSM - Santa Lucia Highlands, California | 50

## NON-ALCOHOLIC

St. Julian Sparkling Grape Juice | 20

Louise Martini - Sonoma, California | 36