



SILVER SHORES

Catering

CALL US TODAY FOR ALL OF YOUR CATERING NEEDS!

734.246.4800

BREAKFAST • LUNCH • DINNER

BUSINESS MEETINGS • PARTIES • CORPORATE • SOCIAL

FULL-SERVICE CATERING AND DROP-OFF AVAILABLE



The Bentley Banquet & Conference Center



GENERAL INFORMATION

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“SILVER SHORES AND THE BENTLEY OFFER CONTEMPORARY AND CLASSIC EVENT SPACES AND CATERING FOR ANY OCCASION. WE BELIEVE IN A HIGH QUALITY OF SERVICE, CUISINE, BEVERAGE, AND CREATING AN EXCEPTIONAL EVENT EXPERIENCE. WE EXIST TO MAKE THE PLANNING AND EVENT PROCESS STRESS-FREE AND FUN. ALL OF OUR STAFF HAVE THE BEST INTEREST OF THE CLIENT AT HEART AND WILL PROVIDE NOTHING BUT THE VERY BEST.”

PROPERTY COLLECTION



SILVER SHORES IS OUR RUSTIC ELEGANT WATERFRONT PROPERTY. IN THE WINTER HOST AN INTIMATE TO MID-SIZE WEDDING OR EVENT IN OUR BEAUTIFULLY DECORATED WATERFRONT VENUE COMPLETE WITH FLOOR TO CEILING GLASS DOORS, EXPOSED BRICK, AND A BUILT-IN DANCE FLOOR. SUMMER EVENTS CAN EXPERIENCE OUR ELABORATE PAVILION, WHILE ENJOYING THE FRESH WATER AIR, THAT HOSTS UP TO 700 PEOPLE, AND CAN BE DECORATED TO MAKE ANY TYPE OF EVENT A MEMORABLE OCCASION.

CAPACITY INDOORS ONLY: 150 SEATED WITH DANCE FLOOR

OUTSIDE PAVILION: 500 SEATED WITH DANCE FLOOR

USE OF BOTH SIMULTANEOUSLY: 700 SEATED WITH DANCE FLOOR

SILVER SHORES CATERING WILL BRING THE KITCHEN TO YOU! AMONG ALL OF THE THINGS YOUR GUESTS WILL REMEMBER ABOUT YOUR SPECIAL EVENT, THE FOOD MAY LOOM LARGEST. WITH THE HELP OF THE FRIENDLY SPECIALISTS AT CRAFTED CATERING, YOU CAN GIVE YOUR GUESTS THE DINING EXPERIENCE THEY WILL REMEMBER. NO MATTER HOW BIG OR SMALL YOUR EVENT MIGHT BE, OUR CATERING MENU IS SUITABLE FOR SERVING THE ENTIRE GATHERING WITH DELICIOUS DISHES.



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THE BENTLEY WAS CREATED TO OFFER TIMELESS ELEGANCE. THE BENTLEY OFFERS AN EXQUISITE LUXURY SETTING, EMBELLISHED WITH CRYSTAL CHANDELIERS, ELEGANT MARBLE FLOORS, STATE OF THE ART TECHNOLOGY, AND THE FINEST DETAILS THAT MAKE ANY EVENT-ROYAL. THE BENTLEY OFFERS FLEXIBLE SPACE, THAT CAN BE USED FOR AN INTIMATE CELEBRATION/MEETING, OR AN EXTRAVAGANT EVENT, WHERE A GRAND, FINELY DETAILED SPACE IS NEEDED.

CAPACITY IMPERIAL GRAND BALLROOM: 480-500 SEATED WITH NO DANCE FLOOR

CAPACITY IMPERIAL GRAND BALLROOM: 350-400 SEATED WITH DANCE FLOOR

CAPACITY EMPIRE ROOM: 80 SEATED DINNER

CAPACITY THE COURTYARD: 100 SEATED DINNER

CATERING SERVICES

DROP-OFF CATERING

- ◇ ALL ITEMS ARE DROPPED OFF READY TO BE SERVED IN STURDY, ALUMINUM PANS WITH PLASTIC SERVING UTENSILS.
- ◇ INCLUDES PAPER PLATES, PICNIC PACKS AND SALT & PEPPER.
- ◇ DISPOSABLE CHAFING DISHES WITH STERNO'S- \$9 PER HOT DISH (ALL ORDERS WITH 30 PEOPLE OR MORE WILL INCUR THIS FEE. IF YOU HAVE LESS THAN 30 PEOPLE IT IS UPON REQUEST)
- ◇ A DELIVERY/ SET-UP FEE OF \$40 WILL BE ASSESSED FOR ANY EVENT UP TO 12 MILES; OVER 12 MILES WILL BE QUOTED BY YOUR CATERING REPRESENTATIVE. IF PICK-UP IS SELECTED FEE IS WAIVED.

CATERING POLICIES

Guarantees

WE REQUIRE A MINIMUM OF 15 PERSONS FOR ANY CATERED ORDER/PARTY.

FINAL MEAL COUNT GUARANTEES ARE DUE 7 DAYS PRIOR TO ALL FUNCTIONS. IF THE CATERING MANAGER HAS NOT BEEN NOTIFIED WITHIN THE TIME FRAME SPECIFIED, THE NUMBER OF GUESTS EXPECTED ON THE BANQUET EVENT ORDER WILL BECOME THE GUARANTEE NUMBER AND THE CLIENT WILL BE CHARGED ACCORDINGLY. WE WILL PREPARE 5% OVER THE GUARANTEE SPECIFIED BY THE GROUP.

Service Charge and Sales Tax

SERVICE CHARGE: ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO APPLICABLE 15% SERVICE CHARGE. THE SERVICE CHARGE IS NOT THE PROPERTY OF ANY SPECIFIC EMPLOYEE. THE SERVICE CHARGE DOES NOT APPLY TO PICK UP ORDERS

SALES TAX: APPLICABLE 6% MI SALES TAX WILL BE CHARGED ON TAXABLE ITEMS, THE TAX RATE MAY CHANGE WITHOUT ANY NOTIFICATION TO THE CLIENT.

Payment

ALL ACCOUNTS WILL BE REQUIRED TO PAY A 20% DEPOSIT OF THE ESTIMATED TOTAL TO SECURE THE BOOKING. FINAL GUARANTEED NUMBER AND BALANCE WILL BE DUE 7 DAYS PRIOR TO THE EVENT IN THE FORM OF CASH OR CASHIERS CHECK. ALL CREDIT CARD PAYMENTS ARE SUBJECT TO A 4% FEE AND REQUIRES FINAL PAYMENT 7 DAYS PRIOR.

Cancellation Policy

A 20% NON-REFUNDABLE DEPOSIT AND A VALID CREDIT CARD NUMBER MAY BE REQUIRED UPON BOOKING YOUR EVENT. NOTICE OF CANCELLATION WITHIN 7 BUSINESS DAYS PRIOR TO SCHEDULED EVENT IS REQUIRED. FAILURE TO MEET THIS REQUIREMENT WILL RESULT IN 20% OF THE ESTIMATED TOTAL BILL CHARGED TO THE AFOREMENTIONED CREDIT CARD NUMBER.

For groups of all sizes, from 15 to 3,000, Silver Shores caters to your every need.

Contact our Catering Department at 734.246.4800 for more information.



BREAKFAST AND LUNCH

BREAKFAST

EARLY RISER

ALL BREAKFAST SELECTIONS ARE PRICED PER PERSON

CONTINENTAL 7.50

WARM PASTRY

FRESH FRUIT

JUICE

BREAKFAST SANDWICH 9.99

CHOICE OF: CROISSANT OR ENGLISH MUFFIN

CHOICE OF: SAUSAGE, BACON OR HAM

SCRAMBLED EGG

FRESH FRUIT

JUICE AND WATER

SUNRISE BREAKFAST BUFFET 10.50

SCRAMBLED EGGS

SAUSAGE PATTY

BREAKFAST POTATO

TOAST WITH BUTTER & PRESERVES

DELUXE BREAKFAST 14.99

SCRAMBLED EGGS

SAUSAGE PATTY

HAM OR BACON

BREAKFAST POTATO

PASTRY

FRESH FRUIT

ENHANCEMENTS

ALL ENHANCEMENTS ARE PRICED PER PERSON

BISCUITS AND GRAVY 3.50

BREAKFAST MEAT 2.50

SAUSAGE PATTY, BACON, HAM, OR TURKEY SAUSAGE

WHOLE FRUIT 2.00

FRENCH TOAST-MAPLE SYRUP 3.50

YOGURT PARFAIT 4.00

PLAIN OR VANILLA YOGURT, FRESH FRUIT, GRANOLA

ASSORTED YOGURT CUPS 1.99

GRANOLA BAR 1.50

JUICE, SODA, OR WATER 2.00

COFFEE: STIRRERS, CREAMERS, SUGAR, CUPS 5.00

SANDWICH LUNCH

LIMIT TWO (2) SANDWICH CHOICES FOR EACH ORDER

SMOKED TURKEY GOUDA WRAP

CREAMY SUNDRIED TOMATO AIOLI

AVOCADO CHICKEN WRAP

BASIL PESTO AIOLI • MARINATED ARTICHOKES • SPINACH

TURKEY & SPINACH SUB

SRIRACHA MAYO • DILL HAVARTI CHEESE • TOMATO

PHILLY STEAK & CHEESE

STEAK • SWISS CHEESE • PEPPERS • ONIONS • SUBMARINE BUN

CHICKEN CAESAR SANDWICH

GRILLED CHICKEN • ROMAINE LETTUCE • PARMESAN CHEESE • CAESAR SPREAD • BRIOCHE BUN

TRAVERSE CITY WRAP

GRILLED CHICKEN • BLUE CHEESE • WALNUTS & DRIED CHERRIES

STEAK & ONION

SLICED STEAK • CARAMELIZED ONION • SPINACH • PEPPERONCINI • DIJON • ITALIAN SUB

BBQ CUBAN

BBQ PORK • HAM • SWISS • PICKLES • EVERYTHING BUN

BBQ PULLED BEEF SANDWICH

SEASONED SHREDDED BEEF • COLESLAW • BRIOCHE BUN

CHICKEN GYRO

CHAR GRILLED CHICKEN • LETTUCE • TOMATO • FETA • TZATZIKI SAUCE • GREEK PITA

TURKEY RUEBEN

SWISS • COLESLAW • THOUSAND ISLAND • RYE

CHICKEN QUESADILLA

SEASONED CHICKEN • PICO DE GALLO • JACK CHEESE

ITALIAN SUB

HAM • PEPPERONI • SALAMI • PROVOLONE CHEESE • LETTUCE • ONION • ITALIAN DRESSING

ROASTED VEGETABLE WRAP

ROASTED VEGETABLES • HUMMUS

GARDEN BURGER

TABASCO ONIONS • SRIRACHA MAYO • PEPPERJACK CHEESE • BRIOCHE BUN

EGGPLANT PARM SUB

MARINARA • MOZZARELLA • ITALIAN SUB

FALAFEL WRAP

FALAFEL • PICKLES • TOMATO • LETTUCE • TAHINI

\$14.50

SANDWICH LUNCH INCLUDES HOUSEMADE POTATO CHIPS AND PICKLE

LUNCH BUFFET

HOT LUNCH MENU

\$21.99

LUNCH BUFFET INCLUDES FRESH ROLLS, BUTTER, GARDEN SALAD

ENTREE

(SELECT ONE)

CHICKEN MARSALA

BONE IN HERB ROASTED CHICKEN

CHAR GRILLED CHIMICHURRI CHICKEN

GRILLED KIELBASA AND SAUERKRAUT

BRAISED BEEF WITH AU JUS

SWEDISH MEATBALLS OVER EGG NOODLES

ITALIAN SAUSAGE AND PEPPERS

PORK TENDERLOIN WITH COGNAC MUSHROOM SAUCE

BASKED COD PICCATA

ALMOND CRUSTED TILAPIA

STARCH

(SELECT ONE)

ROASTED REDSKIN POTATO

SMOKED GOUDA MASHED POTATO

RICE PILAF

PENNE WITH MARINARA SAUCE

BOWTIE PASTA WITH ALFREDO SAUCE

VEGETABLE

(SELECT ONE)

GREEN BEAN ALMANDINE

ROASTED VEGETABLE MEDLEY

HONEY GLAZED CARROTS

ENHANCEMENTS

ADDITIONAL ENTRÉE OR PASTA 3.50 PER PERSON

ADDITIONAL SIDE 2.50 PER PERSON

COOKIES AND BROWNIES 2.00 PER PERSON

BEVERAGES 2.00 PER PERSON

(ASSORTED SODAS AND WATERS)



HORS D'OEUVRES,
DINNER, DESSERT

HORS D'OEUVRES

PRICED PER PERSON, 2-3 PER PERSON

BEEF/POULTRY/PORK

TERIYAKI CHICKEN KABOB	5
ITALIAN BREADED CHICKEN WINGS	5
ITALIAN SAUSAGE WITH PEPPERS & ONION	5
SWEET & SOUR MEATBALLS	5
HAM AND DILL PICKLE ROLLUP	7
BLACK PEPPER BACON BRUSSEL	7
BACON WRAPPED DATE	6
COCONUT CHICKEN WITH MARMALADE	6

DISPLAY SELECTION

HUMMUS WITH PITA BREAD AND BAKED PITA CHIPS	6
THREE-CHEESE DOMESTIC DISPLAY WITH CRACKERS	7
VEGETABLE CRUDITÉ WITH DIP	7
SEASONAL FRESH FRUIT DISPLAY	7

VEGETARIAN

CAPRESE SKEWER	5
STUFFED GRAPE LEAVES	5
SPANAKOPITA	5
VEGETABLE SPRING ROLL	5
GOAT CHEESE & HONEY, PHYLLO DOUGH	6

SEAFOOD

COCONUT SHRIMP, MARMALADE	6
SHRIMP COCKTAIL	7
SMOKED SALMON ROSETTE	7
CRAB CEVICHE SHOOTER	7
MINI CRAB CAKE WITH REMOULADE	7



DINNER BUFFET

DINNER MENU

\$26.99

DINNER BUFFET INCLUDES FRESH ROLLS, GARDEN SALAD

ENTREE

(SELECT TWO)

CHICKEN

CHICKEN MARSALA

BONE IN HERB ROASTED CHICKEN

CHICKEN CORDON BLEU, SWISS SAUCE

1.00 PER PERSON

CHICKEN PICATTA

BEEF

BEEF BURGUNDY

BRAISED BEEF WITH AU JUS

SWEDISH MEATBALLS OVER EGG NOODLES

FRENCH ONION POT ROAST

PORK

ITALIAN SAUSAGE & PEPPERS

PORK TENDERLOIN WITH COGNAC MUSHROOM SAUCE

SEAFOOD

ALMOND CRUSTED TILAPIA WITH FRANGELICO SAUCE

COD PICCATA

VEGETARIAN

ROASTED VEGETABLE STIR-FRY

CHEESE RAVIOLI WITH SUNDRIED PESTO

VEGETABLE

(SELECT ONE)

GREEN BEAN ALMONDINE

ROASTED VEGETABLE MEDLEY

HONEY GLAZED CARROTS

PASTA

(SELECT ONE PASTA AND ONE SAUCE)

PASTA: PENNE, BOWTIE OR CHEESE TORTELLINI

SAUCE: MARINARA OR ALFREDO

ENHANCEMENTS

ADDITIONAL ENTRÉE 3.50 PER PERSON

ADDITIONAL SIDE 2.50 PER PERSON

BEVERAGES 2.00 PER PERSON

(ASSORTED SODAS AND WATER)

STARCH

(SELECT ONE)

GARLIC REDSKIN POTATO

SMOKED GOUDA MASHED POTATO

ROASTED POTATOES WITH PARMESAN

RICE PILAF

DESSERT SELECTION

LIGHT DESSERT SELECTION

2.99 PER PERSON, ITEM

ASSORTED COOKIES
CHOCOLATE FUDGE BROWNIES
FRESH FRUIT CUPS (SEASONAL)
CREAM PUFFS
CHOCOLATE SHEET CAKE
YELLOW SHEET CAKE
MINI CHEESECAKES

DECADENT DESSERT SELECTION

4.99 PER PERSON, ITEM

TIRAMISU SHOOTERS
CHEESECAKE SHOOTERS
FRUIT PARFAIT
CHOCOLATE MOUSSE SHOOTERS
CANNOLI'S
BAKLAVA

