Breakfast & Brunch

Traditional Breakfast Buffet
Scrambled eggs, crisp bacon, sausage, breakfast potatoes with onions and garlic, fresh fruit display, and homemade breakfast pastries
$10.95pp, 12 guest minimum

Breakfast Sandwiches
Scrambled eggs on a buttered English muffin
• Bacon and Cheddar
• Sausage and Cheddar
• Avocado, tomato, and Havarti
Served with a fresh fruit display
$7.50pp, 12 guest minimum

Continental Breakfast
Assorted homemade baked goods, fresh fruit display, individual bottles of orange and apple juice, regular and decaf coffee service
$8.95pp, 12 guest minimum

Breakfast Burritos
Scrambled egg, fresh Great Lakes Salsa, and Cheddar rolled in a tortilla. Served with a fresh fruit display.
$7.95pp, 12 guest minimum
Add bacon or sausage $1.00pp

Upside Down French Toast Bake
Your choice of banana walnut or blueberries and cream. Served with a fresh fruit display, bacon, and sausage links. $10.95 per guest; 25 guest minimum

Breakfast Quiche
A warm, hearty breakfast quiche served with fresh fruit and homemade baked assorted baked goods
• Bacon, Mushroom, and Spinach
• Sausage, Onion, White Cheddar
• Broccoli and Cheddar
$8.95pp, 12 guest minimum

Chef Manned Omelet Bar
Everything you could imagine laid out before you waiting to be folded into a fluffy, fresh omelet accompanied by breakfast meats, hash browns, and baked goods $15+pp, 25 person minimum
Additional chef services required. See a representative for a custom quote.

Peanut butter-Dried Cherry Power Bars $2.00 each/dozen minimum

Individual bottles of orange and apple juice $2.00 each, 12 guest minimum

Local Great Northern Roasting Company Coffee
Regular and decaf with condiments and disposable 8oz. cups $2.00 per guest, 12 guest minimum

Disposable plates, silverware, napkins @ $.75 per guest.

A minimum of 48 hours notice required for most orders. $200.00 minimum order required for delivery. Menu, prices, and availability are subject to change.
231.932.9713 tcfood.com
Favorite Office Lunches

**Mexican Fiesta**
Build your own soft shell tacos with char-grilled chicken breast, slow-roasted pork, char-grilled veggies, Cheddar cheese, fresh salsa, guacamole, sliced black olives, pickled jalapenos, sour cream and tortilla chips $9.95 pp (2pp+), 12 guest minimum
Dinner portion (3pp+) $14.95 pp

Add beans and rice, assorted cookies, and assorted sodas and bottled waters $13.95 pp

Add a fruit display $2.50 additional per guest.

**Gourmet Box Lunch**
A gourmet sandwich on fresh bread, fresh fruit cup, a small green salad with dried cherries, walnuts, Gorgonzola cheese, and cherry vinaigrette, a homemade cookie and disposable service ware $10.95 pp, 12 guest minimum

**Soup & Sandwich or Salad Buffet**
A cup of our homemade soup, served with your choice of half sandwich, full sandwich or chicken Caesar salad with rolls and butter

Half sandwich $6.75 pp  Full sandwich $9.75 pp  Chicken Caesar Salad $9.95 pp
12 guest minimum

Add assorted cookies and bottled waters $3.00 additional per guest.

**Lunch for the Group**
Twelve turkey sandwiches cut in half, 12 serving fruit display, 12 bags of Great Lakes potato chips, 12 chocolate chip cookies, and 12 bottled waters $165.00

**Homemade Chicken Pot Pie**
Homemade creamy chicken with vegetable ragout in our fresh crust. Served with a tossed salad with lime-dill ranch $9.75 pp, 12 guest minimum

**Chili for a Crowd**
A cup of homemade beef, veggie, or white chicken chili served with sour cream, Cheddar cheese, and chopped onion to garnish. Also includes fresh corn muffins, tossed salad with Lime-Dill Ranch, and chocolate no-bake cookies. $10.95 pp, 12 guest minimum

**BBQ Pulled Pork Sandwiches**
Served with cole slaw and assorted cookies $9.25 pp/12 guest minimum

**Pickup items are displayed in disposable containers**

Disposable plates, silverware, napkins @ $.75 per guest

**Delivery and Pickup Services available for additional charges**

A minimum of 48 hours notice required for most orders. $200.00 minimum order required for delivery. Menu, prices, and availability are subject to change.

231.932.9713 tcfood.com
**Boardroom Luncheons**

$14.95 per guest, 12 person minimum
Disposable plates, silverware, napkins @ $.75 per guest

---

**BBQ Luncheon**

Served with homemade White Cheddar mac and cheese, cole slaw, fresh fruit display, and chocolate cheesecake brownies

**Lemon-Caper Chicken**

Served with long grain wild rice blend, mixed vegetables tossed with herbs and olive oil, traditional greens salad with lime-dill ranch, fresh rolls with butter, and assorted cookies

**Slow Roasted Garlic Beef**

With brown mustard gravy, local honeyed carrots, mashed potatoes, Caesar salad, fresh breads, and chocolate chip cookies

**Traditional Turkey Dinner**

Herb crusted sliced turkey, Michigan mashed potatoes, gravy, stuffing, today’s vegetable, traditional salad with lime-dill ranch, and assorted cookies.

**Chicken Pot Pie**

Creamy chicken-vegetable ragout baked in a fresh crust. TC salad with dried cherries, walnuts, Gorgonzola cheese and cherry vinaigrette, fresh fruit display, and Chocolate chip cookies

---

**Gyro Bar**

Sliced lamb strips, grilled lemon-oregano chicken strips, black olives, lettuce, Feta, sliced tomato, sliced onion, pita, and cucumber-yogurt sauce. Served with Quinoa-chic pea salad, balsamic marinated roasted vegetables and assorted cookies

**Homemade Lasagna**

Caesar salad, garlic toasts, zucchini and yellow squash with onions and Italian herbs, and assorted cookies.

- Pork with Spinach lasagna
- Traditional ground beef with Marinara
- Veggie Pesto Alfredo

**Meatloaf Dinner**

Spinach-sundried tomato meatloaf, mashed potatoes and gravy, honey glazed carrots, Caesar salad, rolls with butter, and chocolate no bake cookies.

**Asian Stir Fry**

Your choice of chicken, beef, or vegetarian stir fry served over rice. Served with an Asian veggie salad with edamame, carrots, cucumber, tomato, broccoli, scallions, sesame seeds, curried won tons and a hoisin vinaigrette, rolls and butter, and chocolate cheesecake brownies

---

**Bottled waters and Canned Sodas** on ice $1.50 each

---

A minimum of 48 hours notice required for most orders. $200.00 minimum order required for delivery.
Menu, prices, and availability are subject to change.

231.932.9713  tcfood.com
Box Lunc hes & Sandwich Platters

The Gourmet Box Lunch
A gourmet sandwich* on fresh bread, fresh fruit cup, a small green salad with dried cherries, walnuts, Gorgonzola cheese, and cherry vinaigrette, a homemade cookie, fork and napkin. $10.95 ea., 12 guest minimum
*Substitute a wrap for the sandwich @ $2.00 additional per box

“The Favorite”
Brown Bag Lunch
Turkey, ham, or veggie sandwich, individual bag of Great Lakes potato chips, and choice of bottled water or chocolate no bake cookie. $8.50 ea., 12 guest minimum

Classic turkey or ham sandwich and a chocolate chip cookie
$7.75 ea., 12 guest minimum

Wrap sandwich with a fudge brownie
$9.25 ea., 12 guest minimum

The Classic Sandwich
$6.25 ea., Dozen minimum
Your choice of turkey, ham, or veggie with cheese, lettuce, tomato, and condiment on our fresh made house bun.

Hand-Held Dollar Roll
Party Sandwiches
$30.00 per dozen, two dozen minimum
• Smoked turkey, avocado, sundried tomato mayonnaise
• Hummus, Cucumber, lettuce, tomato
• Ham, Swiss, lettuce, and Dijonaisse
• BBQ pork with slaw
• Pulled beef with Gorgonzola-horseradish Cream

Wrap Sandwiches
$7.95 ea., Dozen minimum
• Plain Jane: Cucumber, tomato, carrot, red onion, croutons, greens, and lime-dill ranch
• Fiesta: Chicken, fresh salsa, Pepper jack, Cheddar, tortilla chips, greens, and avocado-ranch
• Traditional or Chicken Caesar wrap
• TC Favorite: Chicken, dried cherries, walnuts, red onion, Gorgonzola, greens, and cherry vinaigrette
• Asian Veggie: Edamame, carrots, cucumber, tomato, broccoli, scallions, sesame seeds, curried wontons and hoisin vinaigrette
• Healthy Choice: Chicken, carrots, broccoli, cucumber, tomato, red onion, sunflower seeds, greens, and balsamic vinaigrette

Box Lunches & Sandwich Platters

A minimum of 48 hours notice required for most orders. $200.00 minimum order required for delivery. Menu, prices, and availability are subject to change.
231.932.9713 tcfood.com
**Salads & Soup**

Deli Salads: small feeds up to 20ea. 4oz portions, Medium feeds up to 40ea. 4oz portions, and Large feeds up to 60ea. 4oz portions

**TC’s Favorite Salad**
Crisp Romaine, dried cherries, walnuts, Gorgonzola cheese and cherry vinaigrette

**Traditional Cole Slaw**
- Small 5lbs: $30.00
- Med 10lbs: $55.00
- Large 15lbs: $80.00

**Classic Caesar Salad**
With homemade Caesar dressing, Parmesan, and garlic croutons

**Fresh Fruit Salad**
Seasonal fresh fruit display
$49.95, serves an estimated 20 guests

**Healthy Choice**
Chicken, carrots, broccoli, cucumber, tomato, red onion, sunflower seeds, fresh greens, and balsamic vinaigrette

**Roast Garlic Caper Potato Salad**
- Small 5lbs: $35.00
- Med 10lbs: $65.00
- Large 15lbs: $95.00

**Traditional Green Salad**
Fresh greens, carrot, tomato, cucumber, red onion, croutons, and lime-dill ranch

**Asian Veggie**
Edamame, carrots, cucumber, tomato, broccoli, scallions, sesame seeds, curried wontons, and hoisin vinaigrette

**Tortellini Pesto Pasta Salad**
With sun dried tomatoes and parmesan
- Small 5lbs: $45.00
- Med 10lbs: $85.00
- Large 15lbs: $125.00

**Homemade Soups**
- Broccoli Cheddar
- Lemon Chicken Artichoke
- Corn Clam Chowder
- Tomato Spinach Swiss
- Zucchini Gorgonzola
- Loaded Baked Potato
- Curried Squash with Apples and Pecans
- Chicken Almond
- Roasted Red Pepper Bisque
- White Chicken Chili
- Cheddar Ale
- Jalapeno Potato

...just to name a few

$34.95 per gallon
Two gallon minimum for special request orders

**Chili for a Crowd**
A cup of homemade beef, veggie, or white chicken chili served with sour cream, Cheddar cheese, and chopped onion to garnish. Also includes corn muffins, tossed salad with Lime-Dill Ranch, chocolate no-bake cookies.

$10.95pp, 25 guest minimum

**Soup & Sandwich or Salad Buffet**
A cup of our homemade soup, served with your choice of half sandwich, full sandwich or Chicken Caesar salad with rolls and butter

- Half sandwich: $6.75 pp
- Full sandwich: $9.75 pp
- Chicken Caesar Salad: $9.95 pp

12 guest minimum

---

A minimum of 48 hours notice required for most orders. $200.00 minimum order required for delivery.
Menu, prices, and availability are subject to change.

231.932.9713  tcfood.com
Deceidant Desserts

Assorted Homemade Cookies
$21 per dozen
Chocolate chunk, peanut butter, orange white chocolate chips, peanut butter, classic sugar, snickerdoodles, no bakes, oatmeal dried cherry, any many more!

Homemade Bars and Brownies
$24 per dozen
Chocolate cheesecake brownies, raspberry almond shortbread bars, magic cookie bars, coconut key lime bars, chocolate caramel oat bars, chocolate truffle brownies, lemon bars

Homemade Cobbler or Crisp
Choice of Cherry, Blueberry-Peach, Mixed Berry, Pear and Almond, or Cherry-Rhubarb
Served with whipped Cream
$3.00pp/25 person minimum

Homemade Fresh Baked Pies
Caramel Apple Pie, Mixed berry, apple crumb, strawberry-rhubarb, TC cherry, Blueberry, peach, apple-raspberry $14.00 each
Fresh strawberry, Banana Cream, Coconut Cream, Chocolate Oreo Mousse, Lemon Meringue $15.00 each

Chocolate Zucchini Cake
Moist Chocolate Cake smothered in Cream Cheese Frosting and Chocolate Ganache
12p $29.95  25p $49.95 50p $79.95

Homemade Carrot Cake
Just like Grandma used to make.
Add pineapple, walnuts, coconut, raisins
12p $29.95  25p $49.95 50p $79.95

Mixed Berry Trifle
Layers of Moist Yellow Cake, Whipped Cream, and Amaretto soaked Mixed Berries topped with Toasted Almonds. It looks almost too good to eat! $5.00 per person, 25 person minimum

The Ultimate Chocolate Fondue
Your choice of Dark, Milk, or White Chocolate Fondue
Served with your choice of assorted Fresh Fruit, Pound Cake, Marshmallows, Pretzels, and Bite-Size Rice Crispy Treats, Oreos, Peanut Butter Cookies, brownie bites, coconut macaroons, roasted almonds, Graham Crackers, and skewers for dipping
$6+ per person, 40 guest minimum

Individual Bite Size Sweets
Minimum of two dozen per selection
Bourbon Pecan Tarts
Fresh Fruit Tarts with Shortbread Crust
White and Dark Chocolate Painted Strawberries
Gingerbread Tarts with Lemon Curd or Pumpkin Mousse
Chocolate Truffles
Key lime Tarts with Graham Crust
Phyllo Cups with Chocolate Mousse & Raspberries
Mini Truffle Cupcakes Bites
Assorted Cheesecake Lollypops
Lemon Tarts with fresh Blueberries
Salted Caramel Tarts with Milk Chocolate
Cherry Tarts with Whip Cream and fresh Mint
Banana Cream Pies with Chocolate Crust
Carrot Cupcake Bites
Assorted Cheesecake bites
Almond Caramel Cream Bites
Tiramisu mini Trifles
Pie bite lollys

Pricing ranges from $18-$36, per dozen
Minimum two dozen per one selection

231.932.9713 tcfood.com

A minimum of 48 hours notice required for most orders. $200.00 minimum order required for delivery.
Menu, prices, and availability are subject to change.