



**CATERING**  
in  
**THE BACK ROOM**

## CATERING AT BELL'S

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Our produce is organic and sourced locally when seasonally available. Our beef is 100% grass-fed, no hormones or antibiotics and pasture raised. Our chicken is antibiotic-free, no hormones, and raised cage-free. The pork we source is also pasture raised with no hormones. We source our trout through Indian Brook Trout Farm. It is farm raised using natural spring aquifers. We source our shrimp through ECA Farms in Okemos. They are tank hatched, no growth hormones or antibiotics and grown in salt water in a bio-secure system.

**DIETARY RESTRICTIONS:** We prepare our food in a commercial kitchen with food and beverages containing wheat, soy, dairy and tree nuts. Please note: As we strive to prevent cross-contamination to the best of our ability, we cannot guarantee complete removal of such ingredients.

## BREAKFAST

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**PARFAIT BAR - \$3.50** per person  
fresh granola, yogurt, 2 varieties of seasonal fresh fruit

**BREAKFAST SCRAMBLES - \$10.00** per person  
(includes homefries & toast)  
goat cheese & herb scramble  
greek scramble *w/feta, olive, spinach, tomato*  
denver scramble *w/smoked ham, onion, bell pepper*  
**ADD** (\$2 ea.) sausage or bacon

**BISCUITS & GRAVY - \$11.00** per person  
house-made buttermilk biscuits, sausage gravy

**SCONES - \$30.00** per dozen | minimum 2 dozen  
orange, cranberry, buttermilk

**MUFFINS - \$24.00** per dozen | minimum 2 dozen  
blueberry, cinnamon apple, chocolate

**LOX - market price**  
cured salmon served on a bagel w/cream cheese  
garnished w/red onion, capers, fresh dill

**SEASONAL FRUIT TRAY**  
(served w/sweet cream dip)  
small tray (serves 30) - **\$50.00**  
large tray (serves 50) - **\$75.00**

## ECCENTRIC TABLE

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Feeling eccentric? Let us design a unique table spread for you. Minimum 2 week notice. Please list dietary restrictions & pick your range.

### price range

hors d'oeuvre table - **\$20.00** per person

substantial small bites - **\$35.00** per person

full buffet dinner - **\$50.00** per person

## APPETIZERS

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### PRICED PER PERSON

freshly made salsa *w/corn chips* - **\$2.50**

roasted red pepper hummus *w/pita bread* - **\$2.50**

plated antipasto *w/assorted meats, artisan cheeses, accompaniments* - **\$7.00**

assorted meat & veggie pinwheels - **\$3.00**

meatballs *in house-made bbq sauce* - **\$3.00**

spicy buffalo chicken dip *w/corn chips* - **\$7.00**

warm spinach artichoke dip *w/corn chips* - **\$6.00**

### PRICED PER INCREMENT

mixed nuts - **\$12.00** (per pound)

fresh vegetable platter *w/creamy buttermilk ranch*

small tray (serves 30) - **\$50.00** // large tray (serves 50) - **\$75.00**

seasonal fruit tray *w/sweet cream dip*

small tray (serves 30) - **\$50.00** // large tray (serves 50) - **\$75.00**

shrimp cocktail (50) - **\$75.00**

house-smoked chicken wings (50) - **\$60.00**

### PRICED PER 2 DOZEN (minimum order)

deviled eggs (mustard dill) - **\$36.00**

walnut, brie & apple chutney crostini - **\$72.00**

caprese crostini - **\$60.00**

thai chicken lettuce cup - **\$54.00**

thai tempeh lettuce cup - **\$54.00**

spanakopita - **\$48.00**

freshly baked gougère - **\$32.00**

mushroom arancini - **\$36.00**

bacon lollipop - **\$48.00**

grilled vegetable skewer - **\$36.00**

teriyaki chicken skewer - **\$48.00**

garlic shrimp skewer - **\$54.00**

flank steak skewer - **\$72.00**

mini crab cakes - **\$72.00**

herb & cheese stuffed mushrooms - **\$60.00**

mini cold cuts (ham, turkey, roast beef, or vegetarian) - **\$48.00**

## CUSTOM MENU

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We offer plated dinners up to 40 people, a chef attended or self-serve buffet service for 40+ people, or a family-style meal up to 100 people.

### BEEF

**steak au poivre:** beef tenderloin, black pepper, cream sauce

**chimichurri flank steak:** flank steak, garlic herb sauce

**prime rib:** w/au jus & creamy horseradish sauce

### PORK

**pork loin:** apple brined pork roasted w/herbs

**italian sausage:** sweet OR spicy italian sausage, grilled w/onion & peppers

### SEAFOOD

**seared trout:** grilled OR pan fried, w/lemon & capers

**salmon:** house-smoked OR grilled, w/lemon & capers

### CHICKEN

**green curry chicken:** green curry sauce, carrot, cauliflower, onion, peppers, served w/steamed rice

**herb roasted chicken:** roasted w/garlic, herbs & butter

**dijon brown sugar chicken:** baked in a brown sugar dijon sauce

### PASTA

*all pasta entrées served w/artisan bread*

**grilled shrimp:** garlic lemon butter sauce, tomatoes, fresh herbs

**baked chicken ziti:** grilled chicken, house-made marinara, mozzarella

**cacio e pepe:** pecorino romano, black pepper, butter

### VEGETARIAN

**vegetable curry:** green curry sauce, tofu, carrot, cauliflower, onion, peppers, served w/steamed rice

**ratatouille:** traditional french stew w/tomato, eggplant, zucchini, onion, served w/artisan bread

**asian tempeh/tofu:** tossed in a sesame ginger marinade, served w/steamed rice

### PAIRING SIDES

mashed potatoes & mushroom gravy // baked potatoes  
au gratin potatoes // roasted red skin potatoes // wild rice  
seasonal vegetable // mixed medley vegetables  
mixed field green salad // macaroni & cheese

*pricing will vary based on market price & selection of items  
please inquire for a quote per person*

## BUFFET SELECTIONS

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### GRILL BAR

includes choice of 2 meats, 1 side item

+ potato chips, dill pickle spear, brioche buns, appropriate condiments

**\$14.00** per person

#### meat options

hamburgers / all beef hotdogs

house-made brats / black bean burger (vegetarian option)

#### pairing sides

pasta salad // potato salad // coleslaw

**ADD** (\$1 ea.) bacon // sautéed mushrooms // sautéed onion & peppers

### TACO BAR

includes seasoned ground beef, flour tortillas, appropriate toppings,

house-made spanish rice, black beans, fresh salsa w/corn chips

**\$14.00** per person

#### ADDITIONS OR SUBSTITUTIONS (\$1 ea.)

shredded chicken w/sautéed onion & peppers

house-smoked pulled pork

sautéed vegetables (vegetarian option)

**ADD** (\$3) house-made guacamole (seasonal)

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includes 2 house-made bbq sauces & mini-brioche buns

#### meat options

pulled pork - **\$6.00** per person

pulled chicken - **\$6.00** per person

quartered chicken - **\$6.00** per person

sliced beef brisket - **\$7.00** per person

bbq ribs - **\$8.00** per person

bbq tempeh - **\$5.00** per person

bbq tofu - **\$5.00** per person

#### pairing sides

**Cold - \$5.00** per person/per item

cornbread // coleslaw // potato salad // pasta salad

mixed field green salad

**Hot - \$6.00** per person/per item

macaroni & cheese // au gratin potatoes

seasonal vegetable // mixed medley vegetables

collard greens (w/bacon - vegetarian on req.)

baked beans (w/bacon - vegetarian on req.)

## BOXED LUNCH

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includes pre-made sandwich, choice of 1 side item  
+ potato chips, dill pickle spear, cookie, mayo & mustard  
**\$14.00** per person

### SANDWICHES

**house-smoked turkey on sourdough**

w/provolone, lettuce, tomato, onion

**ham on sourdough**

w/swiss, pickle, spicy mustard

**tuna salad on harvest grain**

w/lettuce, tomato, provolone

**chicken salad on harvest grain**

w/lettuce, tomato, provolone

**chicken & bacon wrap** (ranch dressing side)

w/avocado, shredded cheese, lettuce, tomato, onion

**veggie wrap** (balsamic vinaigrette side)

w/lettuce, feta, cucumber, red peppers, tomato & onion

### SIDE ITEMS

pasta salad // potato salad // fruit salad



**ECCENTRIC CAFE**

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