

1858

Timeless Catering

Provisioning Battle Creek and Kalamazoo Territories

From business functions to luncheons to weddings, we have something for everyone with our versatile menu backed by our creative culinary team and seasoned service staff.

1858 Timeless Catering grew from the love of outstanding food and a desire to serve. The profits from 1858 Timeless Catering go back into funding Senior Services' programs for older adults. This means more seniors receive services, more people receive Meals on Wheels, and you have the opportunity to enjoy excellent food and service while giving back to your community.

Contact our Banquet Services Supervisor to plan your next event

Call Toll Free, 855-410-2647

1858 Timeless Catering

Event Venues and Planning

Burnham Brook Community Center*

Located at 200 West Michigan Avenue, Battle Creek, MI 49017.

Offering banquet facilities for up to 220 guests
and a variety of smaller meeting rooms.

Call Maya Williams, Operations Manager, at 269-965-0000 x222
to make room reservations, then call Patti Tod, Banquet Services Supervisor,
toll free at 855-410-2647 to plan your event.

Coover Center*

Located at 918 Jasper Street, Kalamazoo, MI 49001.

Offering banquet facilities for up to 200 guests and
two smaller meeting rooms.

Call Patti Tod, Banquet Services Supervisor, at 855-410-2647
to make room reservations and plan your event.

*Additional information for both venues on pages 19-20

Off-site Catering

1858 Timeless Catering specializes in unique off-site events. At your favorite venue or in your own back yard, 1858 will help make your event a success. The menus and pricing in this brochure are based on a function at our Burnham Brook or Coover Center facilities. The menu, pricing and minimum number of guests for offsite functions will be determined by your venue choice, service requirements and the venues distance from one of our kitchens.

Menu Planning

Once you have your room reservation or venue booked,
call Patti Tod, Banquet Services Supervisor
toll free at 855-410-2647
to begin planning your event.

1858 Timeless Catering Policies

Pricing

Pricing in this brochure are valid as of November of 2014 and are subject to change without notice.

All prices are subject to 6% sales tax and a service charge of 18%.

A deposit of 20% of the estimated total charge will be required when your event details are finalized.

Guaranteed Number of Guests Policy

The final guarantee of the number of guests attending must be confirmed seven days prior to the date of the event. This guarantee will be a minimum and may not be decreased. If we are unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of booking. Your final bill will be based on actual number of attendees or your guarantee, whichever is greater.

Your final bill will be presented for payment at the end of your event.

Cancellation Policy

You may cancel your event up to 10 days prior to event with no charge to you. Any event cancelled with less than 10 days' notice will forfeit the 20% deposit

Left-Over Policy

In order to comply with local health department regulations and insure your comfort, no food provided by 1858 Timeless Catering will be permitted to leave the event and all leftovers will be discarded. Credit cannot be issued for any left-over food or unused items.

A La Carte Breakfast for Pick-up

stop by either of our kitchens and pick-up our wonderfully presented food orders must be placed three business days prior to pick-up or delivery

will be presented on disposable trays and chafers and includes quality disposable plates, silverware, napkins and service ware
delivery available for 18% service charge, minimum of \$40.00

From Our Bakery

Muffins - \$16.00 a dozen blueberry, apple spice, banana

Tea Breads - \$12.50 a loaf, 12 slices blueberry, apple spice, banana

Quiche - \$15.00 a pie, serves 6 a light egg custard with bacon, cheddar, and onions

Italian Stratta- egg and bread casserole with spinach, bell peppers, onions, mushrooms, cheddar and mozzarella

Vegetarian 1/2 pan --\$40.00 -- serves 16
full pan -- \$80.00 - serves 32

Meat --1/2 pan --\$40.00 - serves 16
full pan -- \$80.00 - serves 32

Whole Fruit - \$1.25 each bananas, apples, oranges

Beverages by the gallon

Coffee	\$20.00	Lemonade	\$15.00
Decaf	\$20.00	Iced Tea	\$16.00
Herbal Tea	\$16.00	Fruit or Glacier Punch	\$18/\$24
Hot Cocoa	\$20.00	Sodas/Bottled Water	\$1.25/each

Continental Breakfast

English Breakfast \$5.00 per person, 25 person minimum

fresh baked muffins, nut breads and danish, fresh brewed coffee, orange juice and hot tea

The Continental \$7.00 per person, 25 guests minimum

freshly baked muffins, nut breads and danish, vanilla yogurt with maple granola, fresh fruit bowl, fresh brewed coffee, orange juice and hot tea

The Grand Continental/Omelet Station \$14.95 per person, 40 person minimum

includes all the items from The Continental plus a full omelet station, watch as our Chef prepares omelets of your guests' liking from a variety of meats, vegetables and cheeses

Hot Breakfast Buffets

Country House Breakfast \$12.95 per person, 25 guests minimum

scrambled eggs, hickory smoked bacon or sausage links, pan fried potatoes, fresh cut fruit, assorted danish and muffins, fresh brewed coffee, hot tea and orange juice

Opal's Praline French Toast Casserole \$13.95 per person, 25 guests minimum

scrambled eggs, hickory smoked bacon or sausage links, Opal's praline french toast casserole with maple syrup, fresh cut fruit, fresh brewed coffee, hot tea and orange juice

The Whole Kit and Caboodle \$14.95 per person, 40 guests minimum

fresh scrambled eggs, hickory smoked bacon and sausage links, pan-fried potatoes, your choice of Opal's praline french toast casserole or Johnny Cakes with warm maple syrup, fresh fruit, assorted danish and muffins, fresh brewed coffee, hot tea and orange juice

Fit as a Fiddle Breakfast \$13.95 per person, 40 guests minimum

scrambled egg beaters, turkey bacon, bran muffins, fresh fruit bowl, vanilla yogurt, maple granola, oatmeal, brown sugar, fresh brewed coffee, hot tea and orange juice

A La Carte Deli Trays for Pick-Up

stop by either of our kitchens and pick-up our wonderfully presented food
orders must be placed three business days prior to pick-up or delivery
silverware, napkins and service ware
delivery available for 18% service charge or minimum of \$40.00

Small: serves 25

Medium: serves 50

Large: serves 75

Our Signature Mini Roll Sandwiches \$5.75 per person

served on our scratch baked rolls with your choice of smoked ham or roasted turkey breast, provolone or cheddar cheese, lettuce, tomato and our dijonnaise, vegetarian option available as well

Small: \$143.75 Medium: \$287.50 Large: \$431.25

Italian Wraps \$6.25 per person

ham, pepperoni, salami with provolone, lettuce and tomato served on a wheat, tomato or spinach lawash, vegetarian option available as well

small: \$156.25 Medium: \$312.50 Large: \$468.75

Chicken Salad Wrap \$6.50 per person

tender white meat only chicken served with lettuce, tomato and red onion

Small: \$162.50 Medium: \$325.00 Large: \$487.50

Sides:

Fresh Cut Seasonal Fruit \$3.25 per person

Small: \$81.25 Medium: \$162.50 Large: \$243.75

Redskin Potato Salad \$2.75 per person

Small: \$68.75 Medium: \$137.50 Large: \$206.25

Italian Pasta Salad \$2.75 per person

Small: \$68.75 Medium: \$137.50 Large: \$206.25

Creamy Coleslaw \$2.25 per person

Small: \$56.25 Medium: \$112.50 Large: \$168.75

Broccoli Salad \$2.75 per person

Box Lunches

Prairie Picnic Box Lunch \$9.75 per person, 15 guests minimum
a chef created deli sandwich of turkey, ham, or vegetarian with
kosher spear, chips, mayonnaise, mustard, and bottle of water or soda

Highfalutin Box Lunch \$10.75 per person, 15 guests minimum
a chef created deli sandwich of turkey, ham, or vegetarian with
kosher spear, potato salad or marinated tomato cucumber salad, whole fruit,
fresh baked cookie, mayonnaise, mustard and bottle of water or soda

Building Your Box

served on your choice of deli sandwich bread or lawash wrap
orders of 20 or more may choose two types of sandwiches,
orders of 30 or more may choose all three

turkey and swiss with leaf lettuce, tomato and red onion

ham and cheddar with leaf lettuce, tomato and red onion

vegetarian with provolone cheese, leaf lettuce, peppers, zucchini, tomato,
red onion and spicy dijonnaise

Small: \$68.75 Medium: \$137.50 Large: \$206.25

Plated Sandwiches and Salads

all menus 20 guest minimum
events of 75 or more may choose any 2 items from this page with pre-orders
served with iced tea and lemonade

Our Signature Mini Roll Sandwiches \$11.95 per person

served on our scratch baked rolls prepared with your choice of smoked ham or roasted turkey breast, provolone or cheddar cheese, lettuce, tomato and dijonnaise served with fresh fruit and redskin potato salad

Chicken Salad Wrap \$11.95 per person

tender white meat only chicken served on a wheat lawash wrap with lettuce, tomato and red onion paired with marinated cucumber and tomato salad and a pickle spear

Thai Lettuce Cups \$11.95 per person

ginger marinated chicken, julienne vegetables, herbs, peanut sauce and red chili sauce presented with fresh romaine leaves for wrapping

Hawaiian Chicken Sandwich \$12.95 per person

marinated breast with grilled pineapple, bacon and swiss cheese on an onion bun, paired with asian slaw salad and a pickle spear

Entrée Salads

all salads include scratch baked rolls and butter

Thai Chicken Salad \$11.95 per person

thinly sliced sesame grilled chicken breast on shredded salad greens with julienne carrots, red bell pepper, baby corn and a sesame ginger dressing

Chef Salad \$11.95 per person

mixed greens with turkey, ham, hardboiled egg, tomato and croutons with your choice of italian, ranch, or french dressing

Chicken Caesar Salad \$11.95 per person

thinly sliced grilled chicken breast atop romaine lettuce tossed with creamy caesar dressing, parmesan cheese and croutons

see desserts on page 18

Themed Lunch Buffets

40 guests minimum

all lunch buffets are served with iced tea and lemonade

Far East Excursion \$12.95 per person

stir-fried chicken and broccoli, stir-fried beef and broccoli, steamed white rice, low mein noodles, asian style slaw and vegetable egg rolls

Middle Eastern Extravaganza \$13.95 per person

citrus grilled chicken breast, dukkah spice, couscous and chick pea salad presented with grilled pita bread

Southwestern Fare \$15.95 per person

grilled chile lime marinated chicken breast and beef, sliced and presented with warm flour tortillas, lettuce, tomato, onion, sour cream, jalapeno, jack and cheddar cheeses and pico de gallo. Includes mexican rice, refried beans and fiesta salad bowl with field greens, olives, avocado, shredded cheeses, tortilla chips and fresh salsa

Texas Barbeque Buffet 15.95 per person

tender rib tips, barbecue chicken, coleslaw, redskin potato salad, corn on the cob and baked beans presented with corn bread muffins and honey butter

Tuscan Experience \$15.95 per person

black pepper crusted roasted pork loin with sangiovese sauce, chicken penne pasta with sun dried tomatoes, fresh spinach and garlic in a rich butter wine sauce topped with parmesan, tossed salad bowl with grilled and chilled vegetables, artichoke hearts, black olives and aged balsamic vinaigrette served with parmesan focaccia

see desserts on page 18

Afternoon Breaks

Gardettos
\$8.00/lb

Chex Mix
6.50/lb

our own twist on the classic

Hummus and Pita Chips
\$12/quart

a creamy blend of chick peas,
cream cheese and tahini

Fresh Whole Fruit
\$1.25/each

apples, oranges, bananas

Spicy Chicken Wings and Blue
Cheese Dipping Sauce

\$24./dozen

medium hot seasoned and
baked un-breaded wings and
drummies

Fire Roasted Salsa
\$8.00/quart

Served with corn tortilla chips

Guacamole

\$12.00/quart

Served with corn tortilla chips

Fresh Baked Cookies

\$8/dozen

oatmeal raisin

chocolate chip

macadamia white chocolate

Chocolate Ganache Brownies

2 dozen minimum

\$18.00/dozen

fudge brownies

with toasted walnuts

and chocolate ganache

Strawberries dipped in chocolate

\$18/dozen

see beverages on page 5

A La Carte Appetizer Platters for Pick-Up

we suggest a minimum of four or more selections

stop by either of our kitchens and pick-up our wonderfully presented food
orders must be placed three business days prior to pick-up or delivery
silverware, napkins and service ware
delivery available for 18% service charge or minimum of \$40.00

Small: serves 25

Medium: serves 50

Large: serves 75

Cold Platters:

Vegetable Crudite

\$44 / \$88 / \$132

Seasonal Fruit Platter

\$56 / \$112 / \$168

Cheese and Cracker Display

\$68 / \$136 / \$206

Sashimi Tuna Rolls

\$100 / \$200 / \$300

Antipasto Platter

\$75 / \$150 / \$225

Strawberries Dipped in Chocolate

\$44 / \$88 / \$132

Trio of Dips

\$50 / \$100 / \$150

Bruschetta, Artichoke, Hummus

with pita chips and crostini

Hot Platters

Beef Brochettes

\$81 / \$162 / \$244

Thai Chicken Skewers

\$28 / \$55 / \$110

Bacon Wrapped Water Chestnuts

\$50 / \$100 / \$150

Shrimp Hush Puppies

\$56 / \$90 / \$135

Salmon Tray

\$90 / \$180 / \$270

Crab Stuffed Crimini

\$60 / \$120 / \$180

Barbequed Meatballs

\$35 / \$70 / \$105

see desserts on page 18

Strolling Suppers

A wide range of food stations for you to choose from
40 guests minimum

The Strolling Suppers menu includes our Glacier Punch

Strolling suppers consist of many food stations of beautifully displayed foods and cooking stations. Strolling suppers are perfect for weddings, birthdays or any holiday party and are kept bountiful for one hour of dining enjoyment.

Strolling Suppers can range from \$19.00 to \$39.00 per person, based on the menu selections, the time of day, the location and nature of your special event.

Planning your strolling supper is as easy as 1, 2, 3.

1. - Start with a cooking station or two for Chef prepared creations made before your very eyes. The following food stations will be staffed by a chef and add visual excitement and wonderful aromas to your event.

Pasta Bar

marinara, alfredo, and clam sauces, linguine and penne pastas, shrimp chicken and Italian sausage with fresh spinach, broccoli and fresh mushrooms, onions and peppers

Stir fry Bar

thai peanut, sweet and sour, and ginger soy sauces, steamed white rice, with thinly sliced chicken, beef, peppers, onions, broccoli and water chestnuts

Beef Tenderloin Carving Station

with fresh baked oatmeal rolls, a creamy horseradish sauce and mustard

Roasted Pork loin Carving Station

With red onion marmalade and scratch baked oatmeal rolls

Strolling Suppers (continued)

2- Now add a variety of finger foods to round our the event

Cold Appetizer Selections

antipasto tray
smoked salmon tray
gorgonzola walnut dates
sashimi tuna rolls
thai chicken spring rolls
smoked salmon pate a choux
caprese kabobs
fresh fruit display
assorted cheese and cracker display
fresh vegetables and spinach dip
bruschetta with crostini

Hot Appetizer Selections

cajun boiled shrimp skewers
beef brochettes
crab stuffed crimini mushrooms
thai chicken skewers
barbequed meatballs
chorizo stuffed mushrooms
bacon wrapped water chestnuts
shrimp hush puppies
cheesy mountain bread

3- Now, finally, choose a dessert

Chocolate Fountain

belgian chocolate with macaroons, pretzel rods, marshmallows, fresh cut fruit, and rice crispy squares for dipping

- or- see all dessert selections on page 18

Appetizers Before Dinner

This appetizer menu is priced based on a one hour appetizer reception preceding a dinner. If you are planning an entire dinner of appetizers, see the "Strolling Supper" menus on pages 12 and 13.

Choose any three, hot or cold appetizers - \$5.00 per person
Choose any four, hot or cold appetizers - \$6.00 per person
Choose any five, hot or cold appetizers - \$7.00 per person

Cold Appetizer Selections

fresh fruit display
assorted cheese and cracker display
fresh vegetables with spinach dip
bruschetta with crostini

Hot Appetizer Selections

chorizo stuffed mushrooms
bacon wrapped water chestnuts
shrimp hush puppies
cheesy mountain bread
thai chicken skewers
barbequed meatballs

Additional appetizers from the "Strolling Supper" menu on pages 12 and 13 may be added to the above appetizer selections
Added items will be priced on an individual basis

Dinner Buffets

40 guests minimum

these menus include iced tea and lemonade

Country Time \$19 per person

country-fried chicken, beef pot-roast, tossed salad bowl with fixins, dressings, mashed potatoes and gravy, green beans, sweet corn, watermelon chunks and sweet corn bread muffins with honey butter

Lite Affair \$22 per person

baked whitefish fillets, marinated grilled chicken breast, mixed greens salad bowl, tomato wedges, cucumber slices and red onion toppings, Italian, French and ranch dressings, confetti white rice, lemon pepper broccoli and cauliflower with scratch baked whole grain rolls and whipped butter

Old Time Favorites \$25 per person

chicken chardonnay, a skin on breast stuffed with goat cheese sautéed and laced with lemon buerre blanc, beef bourguignon, lean beef braised in burgundy and beef stock, served with waldorf salad, asparagus hollandaise, roasted new potatoes and scratch baked whole grain rolls and whipped butter

Festival of Foods \$27 per person

indian spiced pork kebabs, citrus pepper glazed shrimp kebabs with red peppers and pineapple, steamed mussels with garlic and wine butter sauce, greek salad with tzatziki sauce and feta cheese, saffron rice, and balsamic roasted vegetables served with flat breads and herb infused oil

see desserts on page 18

Plated Dinners

25 guests minimum

served with your choice of lemonade or iced tea and ice water,
and our scratch baked rolls and herbed butter

Chicken Saltimbocca \$22 per person

pan seared breast of chicken stuffed with gruyere cheese and prosciutto ham finished with a marsala wine and tomato butter sauce, paired with lemon basil jasmine rice and fresh steamed asparagus

Whitefish Fillet \$22 per person

parmesan crusted with a relish of tomato, fresh basil and capers
paired with risotto parmesan and steamed broccolini

Filet Mignon \$28 per person

stuffed with roasted garlic and sautéed mushrooms and presented with a red wine demi-glace, paired with roasted fingerling potatoes and hericot vert

Prime Rib \$25 per person

rubbed with fresh rosemary and garlic then slow roasted to your specification and presented au jus and horseradish cream, paired with dauphinoise potatoes and forest mushroom ragout

Steak Oscar \$24 per person

house cut sirloin grilled to your specification and topped with grilled asparagus, lobster meat and sauce hollandaise, paired with horseradish potato cakes and a medley of summer squashes

Chicken Oscar \$23 per person

pan seared chicken breast topped with grilled asparagus, lobster meat and sauce hollandaise, paired with horseradish potato cakes and a medley of summer squashes

Salmon Fillet \$25 per person

pan seared and presented with a relish of tomato, fresh basil and capers, paired with risotto parmesan and fresh steamed asparagus

see desserts on page 18

Salad Choices

choose a salad to compliment your meal selection

Garden Salad \$2.95 per person

house cut greens with tomato wedges, cucumber, red onion and italian dressing

Orchard Salad \$4.95 per person

field greens with dried cherries, toasted walnuts and balsamic vinaigrette

Caesar Salad \$4.95 per person

crisp romaine hearts, house made garlic croutons, fresh grated and parmesan cheese tossed with a creamy garlic caesar dressing

Marinated Grilled Vegetable Salad \$5.95 per person

zucchini, yellow squash, red bell pepper, red onion and leek grilled and chilled, then tossed with a balsamic vinaigrette and presented on a bed of mesculin greens

see desserts page 18

Dessert Choices

choose a dessert to compliment your meal selection

Flourless Chocolate Torte \$4.95 per person

rich, decadent chocolate torte served with fresh cream and berries

Vanilla Bean Cheesecake \$4.95 per person

our favorite, a creamy textured cheesecake with madagascar vanilla and a sugar crumb crust

Triple Berry Cobbler \$3.95 per person

blackberries, blueberries and raspberries presented warm with a topping of oatmeal, flour, sugar and butter

Carrot Cake with Cream Cheese Frosting \$3.95 per person

unbelievably decadent and rich with toasted walnuts and plump raisins

By the Dozen

Bite Sized Cheesecakes \$20.00 per dozen

assorted flavors and toppings

Fresh Baked Cookies \$8.00 per dozen

your choice of chocolate chip, oatmeal raisin or white chocolate macadamia nut

Brownies with Walnuts and Chocolate Ganache \$12.00 dozen, bite size

ghirardelli chocolate, moist and delicious

Lemon Bars with Raspberry Sauce \$12.00 dozen, bite size

squares, sugar cookie crust and velvety lemon custard

Chocolate Fountain \$4.95 per person, 50 person minimum

belgian chocolate with macarons, pretzel rods, marshmallows, fresh cut fruit, and rice crispy squares for dunking

Burnham Brook Community Center

conveniently located in downtown Battle Creek

Burnham Brook Community Center provides affordable space for meetings, conferences, forums, classes, social/cultural and fundraising events.

Room Rental Rates

Available Rooms	Seating Capacity	Hourly Rate During Regular Business Hours	Non-Profit Hourly Rate During Regular Business Hours	Hourly Rate During Non-Business Hours	Non-Profit Hourly Rate During Non-Business Hours
Valentine Room	85	\$75	\$32	\$225	\$200
Multi-Purpose Room	220	\$75	\$64	\$350	\$325
1/2 Multi-Purpose Room	120	\$75	\$32	\$225	\$200
Angela Wiseley Room	85	\$75	\$32	\$225	\$200

Note: For events scheduled during non-business hours a minimum of 3 hours will be charged.

Burnham Brook regular business hours are as follows:

Monday through Friday: 6:00 a.m. to 9:00 p.m.

Saturday: 8:00 a.m. to 3:00 p.m.

Sunday: Closed

Business hours may vary during holidays.

For room availability, policies and procedures and a complete list of amenities of the Burnham Brook Center please contact Maya at 269.965.0000 directly.

Burnham Brook Community Center 200 West Michigan Ave.



Senior Services Rooms

Senior Services, Inc. provides affordable rental space for small to medium events. Our facility is located near downtown Kalamazoo with a large parking lot and easy access to the downtown resources. We have three separate rooms that are available for rental:

Activity Room: This room is sufficient size for up to 16 people. The room rents for \$30/hr. (\$60/hr. outside Senior Services’ business hours); the room is approximately 256 square feet.



Board Room: This room is sufficient size for up to 20 people. This room rents for \$35/hr. (\$70/hr. outside of Senior Services’ business hours); the room is approximately 424 square feet.



Coover Room: This room is sufficient size for up to 203 people. This room rents for \$50/hr. (\$100/hr. outside of Senior Services’ business hours); the room is approximately 3186 square feet.

This room also has an outside patio that may be used as part of the rental.



The following items are available for an additional fee per day/rental:

Dry Erase Board (with Supplies) - \$12	Piano - \$15	Overhead Projector - \$10
Easel (without easel pad) - \$10	Easel Pad - \$20	Digital Projector - \$20
Internet Connection - \$25	CD player - \$15	TV/VCR/DVD - \$15
Microphone (wired or wireless) - \$25	Linens – outside vendor	

Senior Services Room Layout Options

