



Generations Catering

Delivering amazing food; providing memorable service;
While giving back to our older adult community

From catering business functions, to luncheons, weddings, or graduations; we have something for everyone. Our seasonal menu is backed by our creative culinary team and friendly service staff.

Generations Catering grew from the love of outstanding food and use of local fresh ingredients.

All profits from Generations Catering go back into funding for Senior Services Nutrition programs. This means more seniors will receive services needed, such as Meals on Wheels, and you have the opportunity to enjoy outstanding food and friendly service while giving back to your community.

Off site Catering

Generations Catering specializes in unique off-site events. Generations Catering will help make your event a success. The menu, pricing and minimum number of guest for offsite functions will be determined by you venue choice, service requirements and the venues distance from one of our kitchens.

Generations Catering
Contact # 269-382-0515 Ext 311
GenerationsCatering@SeniorServices1.org

Offered Facilities

Kool Family 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

Contact Maya Williams, Operations
Manager, at 269-965-0000 ext. 222

Senior Services Coover Room

Located at 918 Jasper Street,
Kalamazoo, MI 49001
Offering Seating up to 203 Guest

Contact Ryan Thompson
Banquet Chef at 269-382-0515 ext.
312

Catering Policy

Pricing in this brochure is valid as of January 2019
and is 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 Guest 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 r
charge to you. Any event
cancelled with less than 10
days notice will forfeit the 20%
deposit.

Beverages

All Prices are by the gallon

Coffee Station	\$18.00	Iced Tea	\$8.00
Lemonade	\$6.00	Sangria Punch	\$20.00
Orange Juice	\$10.00	Soda	\$1.25 each
Bottled Water	\$1.00 each		

BUFFET BREAKFAST

Minimum 20 People



Per person pricing

Local Breakfast

\$ 10.00 Scrambled Eggs, Home fries, Sausage Links Served with Coffee and Decaffeinated Coffee

EARLY RISE BREAKFAST

\$12.00 per person Scrambled Eggs with Cheese, Sausage or Bacon, Seasonal Fresh Cut Fruit, Roasted Potatoes, and Assorted House made Muffins

Served with Orange Juice

Coffee and Decaffeinated Coffee

CONTINENTAL BREAKFAST

\$7.00 per person Assorted pastries, Berry Parfaits

Orange Juice, Coffee, and Decaffeinated Coffee

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Breakfast Ala Carte From our Bakery

Muffins \$16.00 Dozen
Banana, Cranberry Orange, Lemon Poppy Seed, Blueberry

Tea Breads \$12.00 Each Loaf
Banana, Cranberry, Zucchini, Apple

Cinnamon Rolls \$16.00 Dozen

Turnovers \$17.00 Dozen
Cherry, Blueberry, Apple

Buttery Crumb Cake \$15.00 Dozen
add Almonds, Blueberry \$3.00



Breakfast Enhancements

Minimum of 15

- | | |
|---|-------------------|
| Biscuit & Egg Sandwich | \$2.50 each |
| Bakery made biscuits, Egg and white cheddar | |
| Scrambled Eggs | \$2.00 per person |
| Sausage Links | \$3.00 per person |
| Roasted Potatoes | \$2.25 per person |
| Biscuits & Gravy | \$4.00 per person |
| Fruit Cups | \$1.75 per person |
| Cheesy Grits | \$2.00 per person |
| Hash brown Potatoes | \$2.00 per person |
| Oatmeal | \$1.75 per person |
| Yogurt & Berries | \$2.50 per person |

Mains

Egg Strata

Mushrooms-Onions-Ham-Bell Peppers-
Bread-Cheddar Cheese
\$40.00 Serves 16 \$80.00 Serves 32
Vegetarian Options also Available

Crème Brule French Toast Bake

Crème Brule Custard-Cinnamon Raisin
Bread-Brown Butter Maple Syrup
\$40.00 Serves 16 \$80.00 Serves 32

Quiche

Egg custard-Bacon-Bell Peppers-Herbs
\$15.00 each Serves 6
Vegetarian Options also Available

White Cheddar Hash Brown Bake

Shredded Potatoes-White Cheddar
Cream Sauce-Parmesan Herb Topping
\$ 40.00 Serves 16 \$80.00 Serves 32

On the go lunch options

Box Lunch #1

Turkey & White Cheddar-House Baked Parmesan Herb Bread-Cookie-Potato Chips-Fruit-Bottled Water
\$10.75

Box Lunch # 2

Ham & Provolone -House Baked Multi Grain Bread-Cookie-Potato Chips-Fruit- Bottled Water
\$10.75

Box Lunch #3

Gluten Free Bread- Assorted Meats Cheeses/Roasted Vegetables-House Made Gluten Free Cookie-Kettle Chips-Fruit-Bottled Water
\$11.75

Box Lunch #4

Tomato Wrap-Assorted Meats Cheeses- Roasted Vegetables-Pasta Salad- House Baked Cookie-Kettle Chips-Bottled Water
\$12.50

Lunch Sammy's

All served with Kettle Chips

Minimum: Onsite 15 People 25 people offsite

Italian Flat Bread

Roast Turkey-Spicy Cappicola-Italian Relish- Garlic Aioli- Mozzarella
\$ 10.00 per Person

Club Pin Wheels

Smoked Bacon-Rosemary Aioli-Shaved Tomatoes-Roast Turkey-Romaine
\$9.25 per Person

Grilled Cheese & Tomato Basil Soup

White Cheddar-Brie- Local Honey-House made Tomato Basil Soup
\$11.00 per Person

Deli Meat Sliders

Ham Smoked Cheddar or Turkey Provolone-House Made Sliders Rolls-Shaved Lettuce, Onions, served with Black Pepper Garlic Aioli
\$6.50 per Person

Chicken Salad Croissant

Roasted Almonds-Golden Raisins-Dried Cherries-Blue Cheese Crumbles
\$9.00 per Person

Roasted Vegetable Croissant

Seasonal Vegetables-Pesto Aioli -Shaved Parmesan-Vegetable Tapenade
\$8.00 per Person

Served On the Sides

Per Person Pricing

Pasta Salad \$2.75

Creamy, Italian or Southwest Flavors

Cookies \$1.00

Oatmeal, Chocolate Chip, Peanut Butter

Creamy Coleslaw \$2.25

Kettle Chips \$1.50

Fruit Cups \$2.50

Cup of Soups \$5.00

Tomato Basil, Cream Of Potato, Chicken Noodle, Corn Chowder

Potato Salad \$2.75

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Lunchtime Specialty Buffets

Taco Lovers

Southwest Style Chicken or Beef, Refried Bean-Spanish Rice-Salsa-Tortilla Chips
Onions-Lettuce-Tomatoes-Jalapeños-Black Olives-Cheddar Cheese-Sour Cream
Hard and Soft Shells-Assorted Cookies- Ice Tea-Lemonade

\$12.00 per Person

The Cheese Burger Experience

Quarter Pound Burgers-Cheddar Cheese-Tomatoes-Shaved Onions-Pickle Spears
Lettuce-Condiments-BBQ Baked Beans-Potato Chips-Cookies- Ice Tea-Lemonade

\$11.75 per Person

Ginger Chicken Soy

Wok Fried Chicken & Broccoli- Steamed White Rice- Ginger Soy Low Mein-
House Made Crab Eggrolls-Duck Sauce-Ice Tea-Lemonade

\$13.00

Smoking BBQ Picnic

BBQ Pulled Pork-Choice of Classic Coleslaw or Potato Salad-
BBQ Baked Beans- Potato Chips-Cookies- Ice Tea- Lemonade

\$11.00 per Person

Lunch Time Buffet Salads

House \$2.50 per Person

Greens-Sweet Tomato-Cucumber-House Made Ranch

Add Chicken Breast \$2.00 Add Shrimp \$5.00

Caesar \$4.00 per Person

*Shaved Romaine-Polenta Croutons-Grated Parmesan Cheese-
Creamy Caesar*

Classic Chef \$8.00 per Person

*Greens-Sweet Tomatoes-Cucumber-Cheddar Cheese-Hardboiled Egg-Smoked Ham-Roast Turkey- Choice
Dressings*

Southwest Chicken \$12.00 per Person

Shaved Romaine-Roasted Corn Pico- Cilantro Buttermilk Ranch-Grilled Chicken Breast- Cajun Dusted Wontons

Create Your Own Lunch Buffet

Pick 1 Entrée 2 Accompaniments 1 Dessert \$16.00 per person

Pick 2 Entrée 2 Accompaniments 2 Desserts \$22.00 per person

Vegetarian Options upon Request

Includes House Made Corn Bread with Honey Butter, Iced Tea, Lemonade

Entrees

Classic Meat Lasagna

Roasted Pork Tenderloin (GF)

With Lemon Dejon Butter

Roasted Chicken Breast

Braised Brisket (GF)

With Orange Glaze (GF)

With Cabernet Jus

Accompaniments

Wild Rice Pilaf

Roasted Seasonal Vegetables (GF)

Buttery Mashed Potatoes (GF)

House Salad (GF) (V)

Baked Potato (GF) (V)

Roasted Sweet Corn (GF)

Sweets

Carrot Cake

With Cream Cheese Frosting

Blonde Brownies

With Salted Carmel

Lemon Bars

House Cookies

Vegan Option	(V)
Gluten Free	(GF)

Hot Appetizers

One order serves approximately 25 guests

Bacon Wrapped Water Chestnuts \$50.00 (GF)

*Marinated Water Chestnuts-Smoked Bacon-
Cumin Honey*

Cheesy Mountain Bread \$35.00

Creamy Parmesan Spread-Baguette-Herbs

Mozzarella Meatballs \$45.00

House Made Meatballs-Herbs-Buffalo Mozzarella- BBQ

Queso Dip \$58.00

Served with Corn Chips

Chicken Satay's \$60.00 (GF)

Skewered Chicken-Coconut Curry-Local Honey-Herbs

Sweet & Smoky Chicken Wings \$42.00 (GF)

Angels on Horseback \$55.00 (GF)

Dates stuffed with almonds-Smoked Bacon-BBQ

Spinach Artichoke Dip \$62.00

Creamy Parmesan dip served Pita Chips

Alaskan Crab Cakes \$2.25 per person

Vegan Option	(V)
Gluten Free	(GF)



Cold Appetizers

One order serves approximately 25 guests

Tomato Bruschetta \$28.00

Tomatoes-Basil-Parmesan-Baguette

Cheese Board \$58.00

Domestic Cheese-Flat Bread Crackers-House Spread

Fruit Platter \$46.00(GF) (V)

Assortment of Seasonal Fruit

Tomato Caprese \$37.00

Basil-Sweet Tomatoes-Mozzarella-Balsamic

Cured Atlantic Salmon \$50.00

Avocado Cream-Dill-Cucumber

Charcuterie Board \$81.00

*Salami-Cappicola-Pepperoni-Olive Tapenade-Mozzarella-
Sundried Tomato Relish-Flat Bread Crackers*

Vegetable Platter \$48.00 (GF)

Assortment of Vegetables and Dipping Sauce

Roasted Red Pepper Hummus \$27.00

Served with fresh Pita Bread

Create Your Own Dinner Buffet

#1 includes choice of two salads, two sides, one entrée \$22.00

#2 includes choice of one salad, two sides, two entrée \$24.00

#3 includes choice of two salads, two sides, two entrée \$27.00

50 person minimum includes house rolls and whipped butter

Buffet Salads

House Salad (GF) (V)

Field Greens, Carrot Curls, Red Onions Ribbons, Sweet Tomatoes, Lemon Vinaigrette

Chopped Caesar Salad

Romaine Hearts, Grated Parmigiano, Polenta Croutons, Red Onion Ribbons, House Caesar

Baby Spinach Salad (GF)

Baby Spinach, Caramelized Walnuts, Tomatoes, Feta Cheese, Ranch & Raspberry Dressing

Jasper Street Salad

Romaine Hearts, Almonds, Blue Cheese, Dried Cherries, Red Onion, House Poppy seed

Sweet Tomato Cucumber Salad (GF) (V)

Sweet Tomatoes, Cucumbers, Dill, Lemon Vinaigrette, Herbs

Garden Pasta Salad

Farfalle Pasta, Garden Vegetables, Herbs, Parmesan Cheese, Citrus Vinaigrette

Buffet Sides

Buttery Mashed Potatoes (GF)

Wild Rice Pilaf

Roasted Vegetables (GF) (V)

Roasted Brussel Sprouts & Shallots (GF) (V)

Maple Glazed Carrots (GF) (V)

Fingerling Potato Spinach Hash (GF) (V)

Sweet Corn Pudding

Garlic Herb Roasted Potatoes (GF) (V)

Sweet Corn and Bacon

Scallop Potatoes

Ginger Sweet Potatoes (GF) (V)

Vegan Options (V)

Gluten Free (GF)



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#3 includes choice of two salads, two sides, two entrée \$27.00

50 person minimum includes house rolls and whipped butter

Buffet Entrees

Grilled Herb Chicken (GF)

With Sundried Tomato Cream Sauce

Braised Brisket (GF)

Cabernet jus, Roasted Baby Vegetables

Seared Atlantic Salmon (GF)

With Lemon Caper Beurre Blanc

Dry Rubbed Pork Tenderloin (GF)

With Wild Mushroom and Bacon Cream Sauce

Parmesan Herb Crusted Cod

Baked with local herbs and Citrus

Bone in BBQ Chicken (GF)

House Sweet and Smokey BBQ

Cavatappi Pasta and Local Vegetables

With White Wine Feta Cheese

Chicken Piccata

With Caper Lemon Butter

Traditional Lasagna

Meat or Vegetable Options Available

Chef Carving Boards

Beef Tenderloin (GF)

Horseradish Crusted, House Steak Sauce (add \$10 per person)

Honey Dijon Pork Loin (GF)

Apple Brown Butter Chutney (add \$5 per person)

Garlic Herb Prime Rib (GF)

Garlic Herb Demi, House Steak Sauce (add \$ 7 per person)

Vegan Options (V)

Gluten Free (GF)

Sweets

By The Dozen

2 Bite Cheesecakes \$20.00

Assortment of Classic Vanilla, Berry, Chocolate

Carrot Cake Bites \$14.00

Cream Cheese Frosting, Carrot Sugar

Lemon Bars \$20.00

Topped with Powdered Sugar

Dessert Shooters \$24.00

Chefs Choice

Cannolis \$18.00

*Whipped Ricotta, Powdered Sugar,
Chocolate Chips*

Cookies \$8.00

*Chocolate Chip, M&M, Peanut Butter,
Oatmeal*

Mini Key Lime Tartlet \$ 33.00

Whipped Cream, Lime Zest

House Brownie \$21.00

Chocolate Ganache Frosting

House Specialty Cupcakes

Per Dozen

Cookies & Cream \$16.00

White Cake, Whipped Frosting, Chocolate Ganache, Oreo

Turtle \$18.00

Chocolate Cake, Carmel Frosting, Roasted Pecans

Local Maple & Bacon \$21.00

Butter Cake, Maple Bacon Buttercream, Candied Bacon

Salted Carmel \$14.00

Rich Chocolate Cake, Carmel Buttercream, Shaved Carmel



Occasion Cakes

Cupcakes By The Dozen

Sheet Cakes: serving size 2x2 slice

Cake Size	Servings	Price
¼ sheet -8"x12"	16-18	\$24.00
½ sheet -12"x17"	35-45	\$42.00

\$8.00

Custom options available with notice

Round Cake: serving size 2x2 slice

Cake Size	Servings	Price
9"	12-14	\$25.00

Decorations:

All Cakes are iced with two colors of your choice

The pastry chef will choose the colors that best fit the function unless otherwise specified

Custom designs are available, additional charge may apply. Contact for more details

Cake Flavors: Yellow, White, Chocolate, Marble, Lemon
Carrot, Red Velvet
\$5.00 additional ¼ sheet \$10.00 ½ sheet

Icing Flavors:

Vanilla, Chocolate, Peanut Buttercream, Lemon, Almond

Fillings:

Raspberry, Strawberry, Lemon Custard, Bavarian Cream, Fresh Berries

Cupcake Toppings

Sprinkles, Toasted Coconut, Chocolate Ganache, M&Ms,
Roasted Peanuts