



VENUE
— 1230 —
CATERING MENU

VENUE 1230
1230 N. MICHIGAN AVE HASTINGS, MI 49058
616-291-7488

Appetizer Selections

ALL SELECTIONS ARE PRICED PER PERSON.
(MINIMUM 50 PPL)

\$4

HOT

BACON DIP

SMOKED BACON, SPINACH, ARTICHOKE, LEMON, HERBS AND A 3 CHEESE BLEND

MEATBALLS

ITALIAN STYLE MEATBALLS TOSSED IN A TRAVERSE CITY CHERRY BBQ SAUCE

CHICKEN BITES

BACON WRAPPED CHICKEN BITES. TOPPED WITH A CHIPOTLE HONEY GLAZE

BAKED BRIE

TOPPED WITH SEASONAL JAMS AND SERVED WITH TOASTED BAGUETTE

SAUSAGE ROLL

FRESH GROUND ITALIAN SAUSAGE WRAPPED IN FLAKY PASTRY CRUSTS

COLD

FRUIT

AN ASSORTMENT OF FRESH PINEAPPLE, MELON, BERRIES AND FRESH CITRUS

CHEESE

ASSORTMENT OF AGED CHEESE. CHEDDAR, SMOKED GOUDA AND SWISS

HUMMUS

HUMMUS TRIO. GARLIC, RED PEPPER AND PESTO. SERVED WITH GRILLED CROSTINI

VEGETABLE

CARROTS, CELERY, TOMATO, BROCCOLI, CAULIFLOWER AND VEGETABLE DIP

RIBEYE CROSTINI

THIN SLICED RIBEYE, BOURSIN CHEESE, HORSERADISH CREAM SAUCE AND A FRESH CUCUMBER SALSA

Soup and Salad

ALL SELECTIONS ARE PRICED PER PERSON. INCLUDES CHOICE OF SALAD, SOUP, CRACKERS & TOASTED BAQUETTE.

\$15

SALAD

HOUSE

MIXED FIELD GREENS, GRAPE TOMATO, RED ONION, CANDIED PECANS, DRIED CHERRIES, AND PARMESAN CHEESE

WEDGE

WEDGE OF ICEBERG LETTUCE, TOMATO, CUCUMBER, BACON AND BLUE CHEESE

CEASER

ROMAINE LETTUCE, KALAMATA OLIVES, GRAPE TOMATO, TOASTED CROUTONS

GREEK

ROMAINE LETTUCE, KALAMATA OLIVES, GRAPE TOMATO, CUCUMBER, RED ONION

PASTA

CAVATAPPI PASTA, ONION, BABY SPINACH, CUCUMBERS, RED PEPPER, FETA CHEESE AND GREEK VINAIGRETTE

SOUP

BROCCOLI CHEDDAR

RICH, CREAMY AND FILLED WITH BROCCOLI, SHARP CHEDDAR CHEESE ROASTED GARLIC AND FRESH HERBS

TOMATO BISQUE

VINE-RIPENED TOMATOES BLENDED WITH HEAVY CREAM, FRESH BASIL AND ONIONS. SIMMERED IN CHICKEN STOCK

POTATO BACON

LOADED WITH YUKON GOLD POTATOES, BACON, CHEDDAR CHEESE AND ROASTED GARLIC. TOPPED WITH SCALLIONS

CHICKEN TORTILLA

GRILLED CHICKEN, KIDNEY BEANS AND SWEET CORN AND A ZESTY CHICKEN BROTH. TOPPED WITH TORTILLA STRIPS

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Sandwich Platters

INCLUDES CHOICE OF SANDWICH/WRAP, CHIPS AND CHOICE OF SOUP OR SALAD.

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(MINIMUM 50 PPL)

\$15

SANDWICH

CUBAN

SLOW ROASTED PORK, SMOKED HAM,
DIJON MUSTARD, SWISS CHEESE AND
SLICED PICKLES

PORTO

PORTABELLA MUSHROOMS, RED PEPPER,
ONIONS, SPINACH, BALSAMIC DRIZZLE
AND SWISS CHEESE

CLUB

SMOKED TURKEY, HAM, BACON,
LETTUCE, TOMATO, GARLIC AIOLI AND
CHEDDAR CHEESE

ITALIAN

HAM, SALAMI, PEPPERONI, TOMATO,
SPINACH, PEPPERONCINI, GREEK
VINAIGRETTE AND SWISS CHEESE

PHILLY

SLICED RIBEYE, ONION, RED PEPPER,
MUSHROOM, HORSERADISH CREAM
SAUCE AND PEPPER JACK CHEESE

WRAPS

BBQ

GRILLED CHICKEN, SWEET BBQ, BABY
SPINACH, RED ONION AND CHEDDAR
CHEESE

BUFFALO

GRILLED CHICKEN, BUFFALO SAUCE,
BABY SPINACH, FRESH TOMATO AND
SWISS CHEESE

TBR

SMOKED TURKEY, LETTUCE, FRESH
TOMATO, BACON, RANCH DRESSING AND
GOUDA CHEESE

VEGGIE

SPINACH, TOMATO, CUCUMBER,
ARTICHOKE, RED ONION, PEPPERONCINI,
GREEK VINAIGRETTE AND SWISS CHEESE

RIBEYE CROSTINI

THIN SLICED RIBEYE, BOURSIN CHEESE,
HORSERADISH CREAM SAUCE AND A
FRESH CUCUMBER SALSA

SOUP

POTATO BACON - CHICKEN TORTILLA - TOMATO BISQUE - BROCCOLI CHEDDAR

SALAD

HOUSE - CEASER - GREEK - WEDGE - PASTA

Deli Platter

INCLUDES CHIPS AND CHOICE OF SOUP OR SALAD.

PRICED PER PERSON
(MINIMUM 50 PPL)

\$15

BREAD

SOURDOUGH

CHEESE

SWISS - CHEDDAR - GOUDA

MEAT

SMOKED TURKEY - HONEY HAM

VEG

LETTUCE - TOMATO - PICKLE - ONION

CONDIMENT

DIJON MUSTARD - GARLIC AIOLI

ADD A FRESH CHOCOLATE CHIP COOKIE FOR \$1.00

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FAJITAS

INCLUDES BLACK BEANS & SPANISH RICE.
PRICED PER PERSON
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\$20

TORTILLA
FLOUR

CHEESE
COJITA

MEAT
GRILLED STEAK - TIGER SHRIMP

VEG
LETTUCE - TOMATO - PEPPERS - ONION

CONDIMENT
FRESH SALSA - SOUR CREAM - LIME CREMA

ADD TORTILLA CHIPS & FRESH SALSA FOR \$3.00

TACOS

INCLUDES BLACK BEANS & SPANISH RICE.
PRICED PER PERSON
(MINIMUM 50 PPL)

\$15

TORTILLA
FLOUR

CHEESE
CHEDDAR

MEAT
GROUND BEEF - SHREDDED CHICKEN

VEG
LETTUCE - TOMATO - RED ONION - JALAPENO

CONDIMENT
FRESH SALSA - SOUR CREAM

ADD TORTILLA CHIPS & FRESH SALSA FOR \$3.00

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Entree Selections

INCLUDES 1 PROTEIN, POTATO, VEGETABLE, SALAD, DRESSING, ASSORTED ROLLS AND BUTTER.
EACH ADDITIONAL PROTEIN CHOICE IS \$6.00

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(MINIMUM 50 PPL)

BEEF

TRI TIP GRILLED TRI TIP SIRLOIN, TOPPED WITH ROASTED GARLIC HERB BUTTER	\$24
SLICED BEEF GRILLED BEEF TENDERLOIN, WILD MUSHROOMS, ROASTED GARLIC AND CABERNET DEMI SAUCE	\$26
BRISKET DRY RUBBED AND SLOW SMOKED BEEF BRISKET. SERVED WITH A HORSERADISH CREAM SAUCE	\$22
SHORT RIB SLOW ROASTED BEEF SHORT RIBS, TOPPED WITH RED ONION, WILD MUSHROOMS AND A DEMI-GLACE	\$26

CHICKEN

SMOTHERED GRILLED CHICKEN BREAST, BBQ SAUCE, SMOKED BACON, WILD MUSHROOMS, CHEDDAR AND MOZZARELLA CHEESE	\$20
BBQ TENDER CHICKEN THIGHS AND DRUMSTICKS GLAZED WITH A TRAVERSE CITY CHERRY BBQ SAUCE	\$18
FLORENTINE GRILLED CHICKEN BREAST, TOPPED WITH SUN-DRIED TOMATO, BABY SPINACH AND ROASTED GARLIC CREAM SAUCE	\$22
MOJITO CITRUS MARINATED CHICKEN BREAST. TOPPED WITH A MOJITO GLAZE, TORTILLA STRIPS AND FRESH LIMES	\$20

PORK

TENDERLOIN BACON WRAPPED PORK TENDERLOIN, TOPPED WITH FRESH APPLES, SAGE AND A CHARDONNAY BUTTER SAUCE	\$22
CHOP THICK CUT, BBQ RUBBED, GRILLED TO PERFECTION AND A DRIZZLE OF BOURBON BBQ SAUCE	\$24
PULLED SLOW ROASTED PORK SHOULDER, UNTIL FALLING OFF THE BONE TENDER AND A MUSTARD BBQ SAUCE	\$20
BELLY SMOKED MAPLE GLAZED PORK BELLY BURNT ENDS	\$22

PASTA

LASAGNA ITALIAN SAUSAGE, RED PEPPERS, PESTO, TOMATO SAUCE, FRESH HERBS, RICOTTA, PARMESAN AND MOZZARELLA CHEESE	\$18
SPAGHETTI SPAGHETTI TOPPED WITH A TANGY TOMATO SAUCE AND OUR SEASONED ITALIAN MEATBALLS	\$18
ALFREDO FETTUCCHINE PASTA, GRILLED CHICKEN AND FRESH ASPARAGUS. TOSSED IN A RICH GARLIC PARMESAN CREAM SAUCE	\$24
MAC AND CHEESE THREE CHEESE BLEND, SMOKED BACON, SPINACH, TOMATO AND GARLIC PARMESAN CHEESE SAUCE, TOASTED BREAD CRUMBS	\$20

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Side Dish Selections

VEGETABLE

GREEN BEAN
FIRE ROASTED, OLIVE OIL, GARLIC AND
FRESH HERBS.

CARROTS
CANDIED CARROTS, BUTTER, BROWN
SUGAR AND FRESH SAGE.

BRUSSEL
FIRE ROASTED, SWEET ONION AND
BALSAMIC REDUCTION.

MEDLEY
BROCCOLI, CAULIFLOWER, CARROTS
AND GARLIC HERB BUTTER.

POTATO

MASHED
YUKON GOLD, FRESH HERBS, BUTTER,
SOUR CREAM AND ROASTED GARLIC

SCALLOPED
SLICED YUKON POTATO, CREAM, HERBS,
CHEDDAR AND MOZZARELLA CHEESE

BAKED
FIRE ROASTED AND PARMESAN CRUSTED
BABY BAKERS

ROASTED
1/4 CUT RED SKIN POTATO, FRESH HERBS,
ROASTED GARLIC AND OLIVE OIL

BBQ

PASTA
ONION, SPINACH, CUCUMBERS, RED
PEPPER, FETA AND GREEK VINAIGRETTE

COLESLAW
CABBAGE, CARROTS AND A HOUSE
CHIPOTLE DRESSING

BAKED BEAN
NAVY BEANS, BACON, BOURBON,
BROWN SUGAR AND ROASTED GARLIC

POTATO SALAD
REDSKIN POTATO, CELERY, EGGS, ONION,
MAYO, DIJON AND ROASTED GARLIC

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Dessert Selections

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BISTRO COLLECTION

RED VELVET

TOPPED WITH RICH CREAM CHEESE
MOUSSE, WHIPPED CREAM AND RED
VELVET CAKE CRUMBS

TIRAMISU

ESPRESSO-FLAVORED MASCARPONE
MOUSSE, WHIPPED CREAM AND A
DUSTING OF COCOA

PEANUT BUTTER

LAYERED WITH PEANUT BUTTER MOUSSE,
CHOCOLATE GANACHE AND CRUSHED
PEANUT BUTTER CUPS

CHEESECAKE

RICH, CREAMY, MELT-IN-YOUR MOUTH
VANIALLA BEAN CHEESECAKE ON A
GRAHAM CRACKER CRUST

\$6

CAKE CREATIONS

LEMON

LAYERS OF VANILLA SHORTCAKE, FRESH
WHIPPED CREAM AND TART LEMON
CURDS CREATE THESE SHEET CAKES

STRAWBERRY

LAYERS OF VANILLA SHORTCAKE,
WHIPPED CREAM AND FRESH
STRAWBERRY PRESERVES

CHOCOLATE

LAYERS OF MOIST CHOCOLATE CAKE,
CHOCOLATE FUDGE AND CHOCOLATE
BUTTERCREAM FROSTING

CARROT

LAYERS OF CARROT CAKE AND RICH
CREAM CHEESE FROSTING. FINISHED
WITH WHITE CHOCOLATE SHAVINGS,
TOASTED COCONUT AND WALNUTS

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