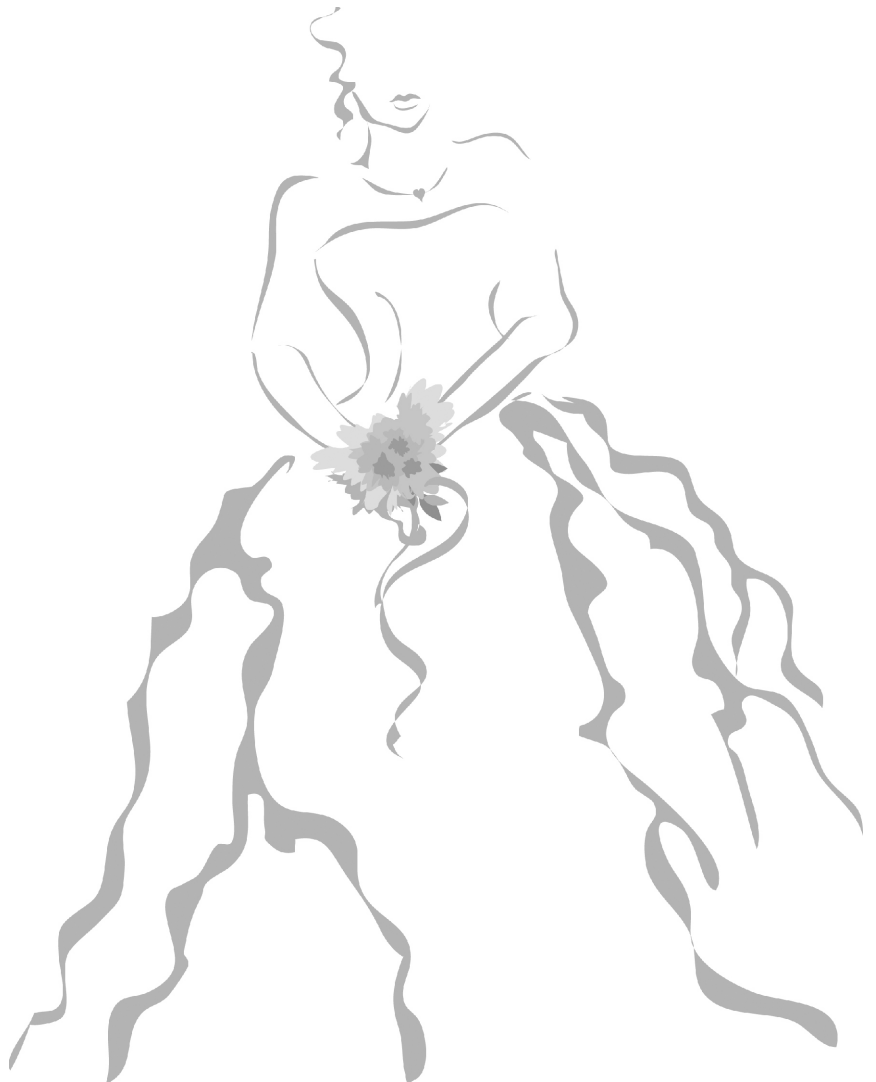


BENSON'S  
*Vinaigrettes*  
*Psalm 128:1-2 Fast Fine Food*

*Wedding Catering Menu*  
*Prices effective 3/30/2007*



BENSON'S  
*Vinaigrettes*  
*Psalm 128:1-2 Fast Fine Food*

Dear Friend,

Benson's Vinaigrettes is uniquely qualified to provide the catering for your special day. Chefs Don Benson and John King have over 50 years of combined experience in providing outstanding food service to the greater Lansing area. They, and their experienced staff, are committed to ensuring that your event is worry free. They will take care of the details so you don't have to. You will be able to relax and enjoy your guests, and they will be impressed by the delicious food you provide.

From our homemade salad dressings, crispy salads, and freshly baked breads, to our delectable main dishes and accompaniments, our food provides outstanding taste and outstanding value.

This menu offers choices with preset prices to make it easy for you to decide. However, we are entirely flexible and can custom design a meal for you from our full-service catering menu that includes appetizers, soups, and desserts. You only have to ask our consultants to help you plan an event that will make your event a dream come true!

We look forward to serving you, and hope that you will give us the chance to prove that selecting Benson's Vinaigrettes is the best choice you could make!

If you have any questions or concerns, don't hesitate to contact me.

Sincerely,



Lisa Benson

# Package A

## Menu

*Bread & Butter*

*Salad*

*Choice of two entrees*

*Choice of two side dishes*

**Pick one salad:** salads are made with fresh field greens and include salad dressing of choice

Wildberry Salad

Cherie Salad

Strawberry Spinach Salad

Caesar Salad

Tossed Salad

**Pick one entree from column A & one from column B:**

**A**

Champagne Chicken

Chicken in Wild Mushroom Sauce

Boneless Lemon Rosemary Chicken

Boneless Tarragon Chicken

Roast Pork Loin

Turkey with Cornbread Dressing

**B**

Sliced Roast Sirloin with Mushroom Gravy

Glazed Ham

Marilyn's Pot Roast

Salisbury Steak

**Pick two side dishes:**

Duchess Potatoes

Pineapple Yam Casserole

Green Bean Casserole

Ratatouille

Cheesy Broccoli & Rice Casserole

Asparagus Noodle Bake

Green Bean/Waxed Bean/Carrot Blend

Buttered Corn

Honey Glazed Carrots

Macaroni & Cheese

When ordering amounts, consider that your guests might take more than one serving when helping themselves to the buffet. You should allow for this when making your order.

**Price per plate: \$14.25**

Drink service: add \$1.25/plate  
(Coffee, Iced Tea, Lemonade)

# Package B

## Menu

*Bread & Butter*

*Salad*

*Choice of two entrees*

*Choice of two side dishes*

**Pick one salad:** salads are made with fresh field greens and include salad dressing of choice

Wildberry Salad  
Cherie Salad  
Strawberry Spinach Salad  
Caesar Salad  
Tossed Salad

**Pick one entree from column A & one from column B:** You may choose any A item from Package A if you desire

A

Greek Style Chicken  
Chicken Wellington  
Chicken/ Broccoli & Cheddar in Puff Pastry  
Chicken stuffed with Spinach & Artichoke  
Chicken Rustica  
Yucatan Chicken  
Chicken/ Wild Rice & Dark Sweet Cherries  
Country Cordon Bleu

B

Prime Rib au jus  
Asiago Crusted Salmon  
Salmon in Dill Sauce  
Stuffed Cod/ Crabmeat Dressing

**Pick two side dishes:**

Duchess Potatoes  
Pineapple Yam Casserole  
Green Bean Casserole  
Ratatouille  
Cheesy Broccoli & Rice Casserole  
Asparagus Noodle Bake  
Green Bean/Waxed Bean/Carrot Blend  
Buttered Corn  
Honey Glazed Carrots  
Macaroni & Cheese

When ordering amounts, consider that your guests might take more than one serving when helping themselves to the buffet. You should allow for this when making your order.

**Price per plate: \$19.50**

Drink service: add \$1.25/plate  
(Coffee, Iced Tea, Lemonade)

# Package C

## Menu

*Bread & Butter*

*Salad*

*Choice of two entrees*

**Pick one salad:** salads are made with fresh field greens and include salad dressing of choice

Caesar Salad

Tossed Salad

**Pick one entree from column A & one from column B:**

### A

Meat Lasagna

Vegetable Lasagna

Smoked Turkey au Gratin

Baked Ziti with Meat Sauce

Pasta Primavera

Baked Spaghetti with Meat Sauce

Asparagus Noodle Bake

Cheesy Broccoli & Rice Casserole

Macaroni & Cheese

### B

Champagne Chicken

Chicken in Wild Mushroom Sauce

Lemon Rosemary Chicken Breast

Tarragon Chicken Breast

**If you desire a vegetable side dish, you may choose one of the following at an additional per plate cost:**

Green Bean/Waxed Bean/Carrot Blend

Buttered Corn

Green Beans

When ordering amounts, consider that your guests might take more than one serving when helping themselves to the buffet. You should allow for this when making your order.

**Price per plate: \$12.00**

Drink service: add \$1.25/plate  
(Coffee, Iced Tea, Lemonade)

## Other Considerations

- Chafers, beverage dispensers, and serving utensils are provided as necessary for your menu choices.
- Buffet set-up and buffet clean up is included in the per plate charge.
- Package prices include premium disposable plates, cups, and flatware. If you desire china, stainless flatware, or cloth table linens we can provide them at an additional cost—ask for details.
- There is a delivery charge of \$20.00 within 20 miles of Vinaigrettes. There is an additional charge of \$1.00 per mile for every mile over 20 miles.
- If you require wait-staff, there will be a charge of \$10.00 per server per hour. Minimum charge of four hours per server.
- If you require a chef on-site, there will be a charge of \$20 per hour. Minimum charge two hours.
- When you use our wait-staff, a gratuity will be charged equal to 12% of the food and beverage sub-total.
- There is a service fee of 12% where applicable.
- Any equipment rental for special needs will be charged to you at the market cost to us.
- State of Michigan sales tax will be charged at 6% to all non-exempt customers. A copy of your tax exempt form must be provided when you make your payment.
- A non-refundable deposit equal to 50% of the event bill is due when your event is booked.
- Payment in full is expected within 48 hours before the event takes place, unless other arrangements have been made.
- We accept Visa and MasterCard.
- A preliminary guest count must be provided when you book your party. A final guest count is required within seven days of your party. This final count may be adjusted (upward only) up to 24 hours in advance of your event. The per plate cost of these extra meals must be remitted within 48 hours of the end of your event.
- Safe food handling practices require that all food be kept at proper temperatures. Vinaigrettes is responsible for maintaining safe food temperatures until the buffet is disassembled. If you, or your guests, take away food for later consumption you must provide your own take away containers, and you are responsible for maintaining the food at safe temperatures.
- Once equipment has been delivered to your event location, and until it is picked up by Vinaigrettes' staff, the person who ordered the event is responsible for all our delivered equipment. Any lost or damaged equipment will be charged accordingly.