



College Career & Beyond / Midnight Golf Program

Preferred Catering Vendors Package

Supporting our Mission

Thank you for selecting one of our preferred catering partners. All proceeds from your event directly support the mission of College Career & Beyond/Midnight Golf Program (CCB/MGP), helping Detroit Area students get access to and succeed in college, career and beyond.

CCB/MGP Contact:

Flecia Brown

Operations & Facilities Manager

248-792-9438 ext. 4049

fbrown@collegecareerbeyond.org

www.collegecareerbeyond.org



College Career & Beyond / Midnight Golf Program

Preferred Catering Vendors Package

1. **Green Dot Stables** – contact Les @ 313-999-0323
2. **Johnny Noodle King** - contact Les @ 313-999-0323
3. **Chef Les** - contact Les @ 313-999-0323
4. **Full Course Catering** – call 313-580-4385
5. **Smokey G's Smokehouse** – call 313-693-2533

Thank you for partnering with College Career & Beyond/ Midnight Golf Program.



Green Dot Stables

Description: Casual American comfort food with a focus on sliders and sides.

The Classic Slider Package

\$10 per person

Includes two (2) slider sandwiches

Includes one (1) vegetable side (customizable per client)

The Deluxe Slider Combo

\$20 per person

Two (2) hot sliders One (1) cold slider

One (1) hot side (e.g., mac & cheese) One (1) cold vegetable side



Johnny Noodle King

Description: Specializing in Asian-inspired noodle dishes with fresh, flavorful ingredients.

Cold Noodles or Fried Rice (Standard)

\$10 per person

Cold rice noodles with fresh vegetables and sesame dressing OR vegetable fried rice

Build-Your-Own Protein Combo (Premium)

\$20 per person

Cold rice noodles with fresh vegetables and choice of two (2) proteins OR meat/seafood fried rice



Chef Les

Description: Custom culinary offerings tailored to the client's needs with more variety and options.

Custom Sandwich & Sides Package

\$10 per person

Similar to Green Dot but with different bread choices (e.g., sourdough, croissants) Wider variety of sides

Expanded Hot Protein Selections

\$20 per person

Open to client preferences

Additional hot protein options available

Bespoke Culinary Experience

\$50 and up

Inquire with Chef Les and the culinary team for custom menus to meet unique client needs



Full Course Catering

Comprehensive catering options include breakfast, BBQ, dinner, pasta, grand buffet, hors d'oeuvres, pick-up & go, and service rentals.

Breakfast Menus

Sunshine Menu

\$16 per person

Fried or Oven Roasted Chicken Turkey or Pork Sausage Links Homestyle Grits

Scrambled Eggs with Swiss & Spinach or Traditional Buttermilk Biscuits or Belgian Waffles

Early Start Menu

\$11 per person

Fresh Fruit Display

Assorted Breakfast Pastries, Muffins, and Danishes

Ultimate Menu (Brunch Feast)

\$20 per person

Grits Station (Shrimp, Bacon bits, Green Onions, Diced Peppers, Diced Onions, Gravy, Cheese, etc.)

Fried Chicken and Macaroni & Cheese Station Waffle Station

Fresh Fruit Display

Add-ons: Omelet Station (+\$6), Carving Station Turkey or Beef (+\$8), Hashbrowns or Home fries (+\$2)



BBQ Menus

Menu 1

\$19 per person

BBQ Chicken BBQ Ribs

Baked Beans or Candied Yams (Choice of 1) Corn on the Cob

Menu 2

\$16 per person

BBQ Chicken BBQ Pulled Pork

Baked Beans or Candied Yams (Choice of 1) Corn on the Cob

Menu 3

\$15 per person

Polish Sausage Italian Sausage Hot Dogs

Beef Hamburgers Turkey Burgers

Potato Salad or Coleslaw (Choice of 1)

Menu 4

\$13 per person

Beef Hot Dogs Beef Hamburgers Turkey Burgers

Potato Salad or Coleslaw (Choice of 1) Baked Beans

Potato Chips



Menu 5

\$30 per person

Barbeque Ribs Beef Brisket Grilled Chicken

Hamburgers & Hot Dogs Macaroni & Cheese Baked Beans

Coleslaw Tossed Salad

Dinner Menus

Menu 1

\$16 per person

Oven Roasted Chicken Swedish Meatballs

House Recipe Green Beans Butter Whipped Mashed Potatoes Garden Tossed Salad

Fresh Rolls & Butter

Menu 2

\$18 per person

Sliced Roast Beef with Mushroom Gravy Oven Roasted or Fried Chicken

Baby Red Skin Potatoes California Blend Vegetables Tossed Mixed Greens Fresh Rolls &

Butter

Menu 3

\$21 per person

Yankee Pot Roast Beef with Mushroom Oven Roasted or Fried Chicken Honeysuckle Sliced

Ham

Rice Pilaf

Sweet Buttered Corn Spring Mix with Dressings Fresh Rolls & Butter



Menu 4

\$20 per person

Farm-Raised Boneless Catfish Oven Roasted Chicken Homemade Macaroni & Cheese String Beans

Garden Tossed Salad Fresh Rolls & Butter

Menu 5

\$16 per person

Southern Fried Chicken Roasted Pork Tenderloin

Honey Glazed Baby Carrots Butter Whipped Mashed Potatoes Rainbow Pasta Salad

Fresh Rolls & Butter

Menu 6

\$22 per person

Barbequed Ribs Barbequed Chicken Macaroni and Cheese Green Bean Almondine Candied

Yams

Fresh Rolls & Butter

Pasta Station

Pasta Station Menu

\$20 per person

Proteins: Chicken, Shrimp Sauces: Alfredo & Marinara

Vegetables: Broccoli, Onion, Bell Pepper, Spinach, Mushroom, Veggie Mix Includes:

Tossed Salad, Dinner Rolls & Butter



Create Your Own Grand Buffet

Pricing

One Meat \$14 | Two Meats \$16 | Three Meats \$18

Entrees: Swedish Style Meatballs, Fork-Tender Pepper Steak, Spaghetti w/ Meat Sauce (+\$1.50), Marinated/Grilled Chicken (+\$1.50), Roasted Turkey (+\$2), Yankee Pot Roast Beef (+\$1.50), Salisbury Steak, Oven Roasted or Fried Chicken, Honey Glazed Ham (+\$1.50), Lemon Crusted Cod, Beef Stroganoff, Mostaccioli or Lasagna, Southern Fried Chicken, Polish Sausage with Kraut (+\$3), BBQ Ribs or Pulled Pork (+\$10), Honey Glazed Salmon, Chitterlings (Market Value), Southern Fried Catfish

Starch Selections (Choice of One)

- Butter Whipped Mashed Potatoes
- Oven Roasted Potatoes (+\$4)
- Homemade Corn Bread Dressing (+\$2)
- Macaroni & Cheese (Traditional or Alfredo)
- Wild Rice
- Candied Yams
- Buttered Pasta
- Au Gratin Potatoes (Cheesy)
- Scalloped Potatoes (Creamy) (+\$2)
- Linguini Alfredo

Vegetable Selections (Choice of One)

- Green Beans (Southern or House Recipe)
- Old Fashioned Mixed
- Honey Glazed Carrots
- Buttered Peas & Carrots
- Sweet Buttered Corn (+\$2)
- Collard Greens



Salad Selections (Choice of One)

- Garden Tossed Salad
- Creamy Cole Slaw (+\$1)
- Tropical Fruit
- Home Style Potato Salad (+\$1)
- Rainbow Pasta
- Three-Bean Medley

Hors D'oeuvres

Menu 1

\$12 per person

Mini Chicken Croissants Rainbow Pasta Salad Fresh Fruit Salad Caesar Salad

Gourmet Cookies

Menu 2

\$15 per person

Chicken Tenders or Chicken Drumettes Sweet & Sour or BBQ Meatballs Vegetable

Medley with Zesty Dip Tropical Fruit Display

Imported Cheese with Gourmet Crackers

Menu 3

\$20 per person

Southern Style Catfish Nuggets BBQ Ribets

Bourbon Chicken Rainbow Pasta Salad Assorted Petite Rolls Jazzy Lemon Tarts

Menu 4

\$25 per person

Mini Chicken & Shrimp Kabobs Italian Sausage Stuffed Mushrooms Rainbow Tortellini Alfredo

Spinach Dip with Pita Bow-Tie Seafood Salad Miniature Fruit Display Miniature Sweet Display



Pick-Up & Go

Cold Hors D'oeuvres

Imported Cheese & Crackers Tray - Sm \$60 | Lg \$75 Tropical Fruit Display - Sm \$60 | Lg \$75

Vegetables Tray w/ Ranch Dip - Sm \$50 | Lg \$75 Rainbow Pasta Salad - Sm \$55 | Lg \$95

Seafood Pasta Salad - Sm \$70 | Lg \$120 Tossed Salad w/ Dressing - Sm \$30 | Lg \$45

Hot Hors D'oeuvres

Chicken Tenders - (30pc) \$45 | (60pc) \$80

Sausage Stuffed Mushrooms - (25pc) \$40 | (50pc) \$75 Chicken Kabobs - (20pc) \$50 | (50pc) \$115

Potatoes/Starch

Roasted Rosemary Potatoes - (20p) \$35 | (50p) \$65 Candied Yams - (20p) \$40 | (50p) \$70

Garlic or Mashed Potatoes - (20p) \$35 | (50p) \$70 Fettuccini Alfredo - (25p) \$60 | (50p) \$100

Macaroni and Cheese - (25p) \$60 | (50p) \$100 Cornbread Dressing - (25p) \$70 | (50p) \$115

Pork

Pork Tenderloin with Gravy - (20p) \$175 | (50p) \$325 BBQ Pulled Pork - (20p) \$60 | (50p) \$110

Honey Glazed Ham - (20p) \$50 | (50p) \$100 Barbeque Ribs - \$24/Slab (Min. 3)

Italian/Polish Sausage with Peppers & Onions - (20p) \$50 | (50p) \$100 Hot Dogs - (20p) \$40 | (50p) \$70

Chitterlings - Market Value

Vegetables

Sweet Buttered Corn - (30p) \$30 | (50p) \$55 Green Bean Almondine - (30p) \$45 | (50p) \$65

Balsamic Brussels Sprouts - (30p) \$50 | (50p) \$95 California Blend Medley - (30p) \$35 | (50p) \$60 Prince Edward Blend - (30p) \$45 | (50p) \$65

Stir Fry Blend - (30p) \$50 | (50p) \$70 Collard Greens - (30p) \$60 | (50p) \$100



Beef

Roast Beef w/ Gravy - (20p) \$60 I (S0p) \$110

Beef Tenderloin w/ Jack Daniels - (20p) \$175 I (50p) \$325 Prime Rib w/ Au Jus - (20p) \$185

Meatballs (Swedish, Sweet & Sour, or BBQ) - (20p) \$50 I (50p) \$90 Hamburgers - (20p) \$80 I (50p) \$200

Spaghetti with Meat Sauce - (25p) \$50 I (50p) \$90 Mostaccioli with Meat Sauce - (25p) \$50 I (50p) \$90 Lamb Chops - (25pc) \$140

Poultry

Oven Roasted Chicken - (20pc) \$55 I (50pc) \$125 BBQ Pulled Chicken - (20p) \$60 I (50p) \$120 Smoked Turkey - (20p) \$65 I (50p) \$125

Chicken Picatta - (20pc) \$60 I (40pc) \$110 Chicken Marsala - (20pc) \$60 I (40pc) \$110

Champagne Chicken - (20pc) \$60 I (40pc) \$110

Seafood

Lemon Crusted Cod - (30pc) \$105 I (70pc) \$245 Fettuccini w/ Shrimp & Crab - (25p) \$100 I (S0p) \$180 Seafood Mac & Cheese - (25p) \$100 I (50p) \$180 Southern Fried Catfish - (30pc) \$80 I (70pc) \$180 Honey Glazed Salmon - (20pc) \$160 I (50pc) \$400

Service Notes & Thank You

To complement all buffet menus, disposable dinnerware, flatware, napkins, condiments, serving utensils, attractive food chafers, delivery, set-up, and break-down are included.

A minimum service fee of 18% will be added to all invoices. Prices may vary based on global consumer food costs inflation.



Smokey G's Smokehouse

Description: Authentic smoked barbecue specializing in group and large-party catering with a range of meats and southern-style sides.

The Riverfront Classic

\$18.50 per person

Includes choice of one (1) meat and two (2) sides Meat Choices: Smoked Chicken, Ribs, or Pulled Pork

Premium meats add \$3.50 per person (Beef Brisket, Baby Back Ribs, Smoked Salmon)

Sides: Coleslaw, Cornbread, Baked Beans, Brussels Sprouts, Garden Salad, Green Beans, Mac & Cheese, Steamed Broccoli, Smoked Sweet Potatoes

Pitmaster Combo

\$21.50 per person

Includes choice of two (2) meats and two (2) sides Meat Choices: Smoked Chicken, Ribs, or Pulled Pork

Premium meats add \$3.50 per person (Beef Brisket, Baby Back Ribs, Smoked Salmon)

Sides: Coleslaw, Cornbread, Baked Beans, Brussels Sprouts, Garden Salad, Green Beans, Mac & Cheese, Steamed Broccoli, Smoked Sweet Potatoes

Smokehouse Signature

\$36.50 per person

Includes three (3) premium meats and two (2) sides

Premium Meats: Beef Brisket, Baby Back Ribs, Smoked Salmon

Sides: Coleslaw, Cornbread, Baked Beans, Brussels Sprouts, Garden Salad, Green Beans, Mac & Cheese, Steamed Broccoli, Smoked Sweet Potatoes

Contact: smoked@smokeygsmokehouse.com | (313) 693-2533 | www.smokeygsmokehouse.com