Wedding Guide
UNIVERSITY OF MICHIGAN - FLINT

Whether you envision a celebration that is traditional or trend-setting, festive or formal, intimate or grand, our experienced and inspired team will provide you with unlimited options in planning your perfect storybook wedding. We will work closely together at every step in the process to create a reception that reflects your personalities and indulges your senses.

Flavours by Sodexo brings the sophistication of creative, inspired and utterly delicious cuisine along with seamless service and logistical expertise to make your wedding day a truly joyous and memorable celebration. Artistically prepared, beautifully presented menu choices are served with the gracious attention to detail that has genuinely become a hallmark of our team.

We have been getting ready for this day for probably as long as you have been dreaming about it! Our passionate staff brings over 30 years of experience in designing and delivering perfectly executed events and we stake our reputation on nothing short of your happiness. Congratulations, and we look forward to helping you as you journey down the path of creating a wedding day tailored to your unique style, vision and budget.

If we can offer you more information, or to make a wedding consultation appointment, please contacts us at (810) 762-0888 email us at catering-manager@umflint.edu, or visit our website: http://www.umflint.edu/diningservices/.

Sincerely,
Your Wedding Team
BUFFET SELECTIONS
These menus are beautifully presented buffet style. All services includes, china, a linen-draped buffet, linen napkins and dining tables in the listed price. Cake cutting is available for a nominal fee.

THE DELUXE BUFFET

BUTLERED HORS D’ŒUVRES
Pistachio Grapes with Orange Cream Cheese
Tuscan Bruschetta
Crab & Risotto Balls

DELUXE BUFFET
Spinach Salad accompanied by Creamy Poppy Seed Dressing
Whole Green Beans Almandine
Oven Roasted Rosemary Red Potatoes
Sautéed Chicken with Sherry & Mushrooms
Broiled Salmon with Dill Butter

VEGETARIAN ENTÉRÉE
Chèvre, Orzo & Basil Portobello

ENTRÉE EXCHANGES
Apricot & Goat Cheese Chicken Breast with Pan Jus
Flat Iron Beef Steak with Arugula Pesto
London Broil
Almond Coconut Tilapia

VEGETARIAN EXCHANGES
Eggplant Parmesan with a Marinara Sauce
Southern Fried Portobello with Mashed Potato and Mushroom Sauce

$47.95 per guest

THE PREMIUM BUFFET

BUTLERED HORS D’ŒUVRES
Pistachio Encrusted Chèvre & Grape Truffles
Grilled Pita with Falafel and Vegetable Relish
Coconut Shrimp with Sweet & Spicy Dipping Sauce

PREMIUM BUFFET
Spring Garden Salad accompanied by Honey Lime Vinaigrette
Balsamic Roasted Vegetables
Seasoned Mashed Potatoes
Chicken Cordon Bleu with a Lite Cream Sauce
Blackened Flank Steak with Demi-Glace

VEGETARIAN ENTÉRÉE
Wild Mushroom Lasagna with a Marinara Sauce

ENTRÉE EXCHANGES
Chicken Piccata
Italian Beef Round Top Au Jus
Italian Chicken
Cod Veracruz with Pan Sauce

VEGETARIAN EXCHANGES
Vegetable Wellington with a Roasted Red Pepper Coulis

$33.95 per guest

THE TRADITIONAL BUFFET

BUTLERED HORS D’ŒUVRES
Curried Chicken & Golden Raisin Tartlets
Fruity Feta Bruschetta
Spanakopita

TRADITIONAL BUFFET
Mixed Green Salad accompanied by Raspberry Vinaigrette
Grilled Zucchini
Parsley Red Potatoes
Grilled Chicken with Bruschetta Topping
Park Tenderloin with a Raspberry Sauce

VEGETARIAN ENTÉRÉE
Roasted Vegetable Orzo Risotto

ENTRÉE EXCHANGES
Rosemary Garlic Chicken Breast with a Lite Garlic Cream Sauce
Roasted Beef Au Jus
Top Round
Coconut Tilapia

VEGETARIAN EXCHANGES
Risotto ala Funghi
Vegetarian Stuffed Cabbage Rolls with Herbed Tomato Sauce

$25.95 per guest

ALL WEDDING BUFFETS INCLUDE ARTISAN BREADS AND BUTTER, SEATTLE’S BEST COFFEE, DECAFFEINATED SEATTLE’S BEST COFFEE AND TAZO HERBAL AND NON-HERBAL REGULAR AND DECAFFEINATED TEAS, FRESHLY BREWED ICED TEA AND ICED WATER.

A 6.0% STATE TAX WILL BE ADDED TO THE PRICE OF EACH BUFFET MENU.
**Served Wedding Selections**
These menu selections are served to each guest. All served selections include linen-draped dining tables as well as delivery, set up and clean up. China is included in all menu prices. Complimentary cake cutting is included.

### The Deluxe Served

**Butlered Hors D’Oeuvres**
- Sun-Dried Tomato & Gorgonzola Bruschetta
- Vietnamese Crispy Spring Rolls
- Cantaloupe Wrapped in Prosciutto
- Smoked Salmon Pinwheel

**Deluxe Served Meal**
- Mixed Greens with Tomato, Cucumber, Carrots, Cheddar Cheese and Olives accompanied by Herbed Vinaigrette
- Roasted Root Vegetables
- Caramelized Onion Yukon Gold Mashed Potatoes
- Broiled Strip Steak served with Demi-Glace

**Vegetarian Entrée**
- Penne with Butternut Squash and Portobella Mushrooms

**Entrée Exchanges**
- Sautéed Chicken with Shallots & Mushrooms
- Pesto Crusted Salmon with Parmesan Cream

$47.95 per guest

### The Premium Served

**Butlered Hors D’Oeuvres**
- Broccoli Rabe & Fresh Mozzarella Crostini
- Tomato Basil Bruschetta
- Ginger Chicken Satay
- Smoked Salmon Roulade

**Premium Served Meal**
- Spinach, Red Leaf, and Crisp Romaine tossed with Dried Cranberries, Mandarin Oranges, and Toasted Sunflower seeds accompanied by Honey Lime Dressing
- Roasted Julienne Vegetables
- Smoked Gouda Duchess Potatoes
- Filet Mignon Medallions in Shiitake Mushroom Cream Sauce

**Vegetarian Entrée**
- Vegetable Wellington with Roasted Red Pepper Coulis

**Entrée Exchanges**
- Sautéed Chicken with Creamy Chive Sauce
- Pan Seared Pork Tenderloin with Apples & Onions
- Chicken Piccata

$35.95 per guest

### The Traditional Served

**Butlered Hors D’Oeuvres**
- Tuscan Bruschetta
- Vegetarian Sushi Roll
- Ham & Cheese Puffs

**Traditional Served Meal**
- Mixed Field Greens with Tomatoes, Cucumbers, and Carrots accompanied by Balsamic Dressing
- Fresh Green Beans
- Sour Cream and Chive Mashed Potatoes
- Grilled Chicken Breast with Mushroom Cream Sauce

**Vegetarian Entrée**
- Eggplant Rollatini with Marinara Sauce

**Entrée Exchanges**
- Balsamic Grilled Flank Steak with Roasted Rosemary Mushroom Sauce
- Parmesan Crusted Tilapia with a Chive Butter Sauce

$27.95 per guest

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**Our Served Wedding Selections Include Artisan Breads and Butter, Seattle's Best Coffee, Decaffeinated Seattle's Best Coffee and Tazo Herbal and Non-Herbal Regular and Decaffeinated Teas, Freshly Brewed Iced Tea and Iced Water.**

A 6.0% state tax will be added to the price of each served menu.
HORS D’OEUVRES RECEPTIONS

Our hors d’oeuvres receptions are presented with both stationary and butlered items and include an elegant carved selection. All receptions include china and linen-draped buffet and dining tables in the listed price. Cake cutting is available for a nominal fee.

THE DELUXE HORS D’OEUVRES

STATIONARY HORS D’OEUVRES
Fruit and Cheese Display
Spanakopita

BUTLERED HORS D’OEUVRES
Sun-Dried Tomato & Gorgonzola Bruschetta
Curried Chicken & Golden Raisin Tartlets
Greek Pizza
Seafood Stuffed Mushroom Cap
Crostini with Spicy Mango Shrimp Salsa
Ham & Cheese Pinwheels

CHEF CARVING TABLE
Select one carved item. All carved items include Assorted Mini Rolls and Appropriate Condiments.

Maple Glazed Roast Turkey Breast
Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard

Oven Roasted Top Round Beef
Accompanied by Horseradish Cream and Roasted Garlic Au Jus

Brown Sugar Rubbed Pork Loin
Accompanied by Chipotle Mayonnaise and Stone Ground Mustard Sauce

$8.95 per guest

THE PREMIUM HORS D’OEUVRES

STATIONARY HORS D’OEUVRES
Gourmet Cheese Display
Chipotle Maple Bacon Wrapped Chicken
Cheese Board with assorted Crackers and Breads

BUTLERED HORS D’OEUVRES
Tomato Basil Bruschetta
Artichoke Hearts with Roasted Tomato Sauce
Cantaloupe Wrapped with Prosciutto
Mini Crab Cakes with Rémoulade Sauce
Chicken Satay
Coconut Shrimp

CHEF CARVING TABLE
Select one carved item. All carved items include Assorted Mini Rolls and Appropriate Condiments.

Grilled Marinated Flank Steak
Accompanied by a Creamy Dijon Mustard Spread and Mango Chipotle Ketchup

Turkey London Broil
Accompanied by an Orange Balsamic Gastrique and Green Peppercom Mustard Sauce

Herbed Grilled Salmon
Accompanied by a Tarragon Tomato Aioli and Cherry Tomato Salsa

$9.95 per guest

THE TRADITIONAL HORS D’OEUVRES

STATIONARY HORS D’OEUVRES
Fruit & Cheese Display
Swedish Meatballs

BUTLERED HORS D’OEUVRES
Tuscan Bruschetta
Assorted Tea Sandwiches
Tomato, Vidalia Onion & Goat Cheese Tart
Mini Reuben
Cool Salmon Canapés

CHEF CARVING TABLE
Select one carved item. All carved items include Assorted Mini Rolls and Appropriate Condiments.

Herb Roasted Turkey Breast
Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard

Maple Peach Glazed Smoked Pit Ham
Accompanied by Honey Mustard and Dijon Mayonnaise

Southwest BBQ Pork Loin
Accompanied by Chipotle Mayonnaise and Honey Mustard

$7.95 per guest

OUR HORS D’OEUVRES RECEPTIONS INCLUDE ARTISAN BREADS AND BUTTER, SEATTLE’S BEST COFFEE, DECAFFEINATED SEATTLE’S BEST COFFEE AND TAZO HERBAL AND NON-HERBAL REGULAR AND DECAFFEINATED TEAS, FRESHLY BREWED ICED TEA AND ICED WATER.

A 6.0% STATE TAX WILL BE ADDED TO THE PRICE OF EACH HORS D’OEUVRES MENU.
MENU ACCOMPANIMENTS
MENU ACCOMPANIMENTS

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item or a combination of items from the following selections to your menu package at an additional cost.

SOUPS
All soups are made with fresh, local ingredients when available and can be presented to your guests either buffet style or as a served selection.

- Italian Wedding Soup: $2.99 per guest
- Cream of Parsnip Soup: $2.99 per guest
- Cold Cantaloupe Mint Soup: $2.99 per guest
- Roasted Corn and Lobster Bisque: $3.50 per guest
- Curried Butternut Squash Soup: $3.50 per guest

ACTION AND BAR STATIONS
Presentation stations create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action or bar stations and watch your event come alive!

- Mashed Potato Bar: Smooth and creamy Yukon Gold or Sweet Mashed Potatoes topped with your choice of toppings including Demi-Glace, Bacon, Cheddar, and Pecans. $2.95 per guest
- Risotto Bar: Endlessly Creamy Risotto with Seasoned Shrimp, Rosemary Chicken, Grilled Veggies or delectable combinations with Fresh Shaved Parmesan Cheese. $3.95 per guest
- Macaroni & Cheese Bar: The ultimate comfort food made your way...with an incredible, mouth-watering assortment of toppings including Blackened Chicken, Grilled Chicken, Ground Beef and Ham accompanied by Parmesan Cream and Aged Cheddar Cheese Sauces. $3.75 per guest
- Slider Station: Delicately delicious mini versions of the Classic Cheeseburger, Hamburger, Pork BBQ, Crab Cake, and Buffalo Chicken Sandwiches. $4.95 per guest

CHEF CARVING TABLE
A chef carved selection is a beautiful addition to a buffet meal or hors d’oeuvres package and provides a touch of grandeur to your event. All carved selections include Assorted Mini Rolls and appropriate condiments.

- Roast Breast of Turkey: Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard. $4.95 per guest
- Roast Beef Tenderloin: Accompanied by Horseradish Aioli Cream and Stone Ground Mustard. $7.95 per guest
- Mustard and Apricot Glaze Ham: Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard. $5.95 per guest
- Roast Loin of Pork: Accompanied by Chipotle Mayonnaise and Stone Ground Mustard Sauce. $6.95 per guest

STATIONARY HORS D’OEUVRES
Stationary hors d’oeuvres are beautifully displayed buffet style allowing your guests to serve themselves. Consider adding an hors d’oeuvres display to any of our menu packages to enhance your event.

- Seasonal Cubed Fresh Fruit Catering Display served with a Raspberry Fruit Dip. $2.47 per guest
- Seasonal Cubed Fresh Fruit & Artisan Cheese Display served with an assortment of Crackers and Breads. $2.05 per guest
- Imported and Domestic Cheese Display Wedges of Imported and Domestic Cheeses with clusters of Grapes and assortment of Crackers and Breads. $3.50 per guest
- Gourmet Crudité Display: Baby Vegetables and fresh, colorful seasonal favorites served with Bacon Ranch and Onion Cheese Dips. $1.95 per guest
- Spinach & Artichoke Dip served with an assortment of Crackers, Pita Chips, Crostini or Flatbreads. A creamy dip of Artichoke, Spinach and Parmesan Cheese, baked until golden brown. $2.55 per guest

A 6.0% STATE TAX WILL BE ADDED TO THE PRICE OF EACH MENU ACCOMPANIMENTS MENU.
MENU ACCOMPANIMENTS
MENU ACCOMPANIMENTS, continued

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

BUTLERED HOR D’OEUVRES
Add a touch of elegance to your event with passed hors d'oeuvres. These selections are offered to your guests on beautiful trays by our professional wait staff. Selections include two per guest unless otherwise noted.

Endive with Goat Cheese, Fig and Honey Glazed Pecans
$2.55 per guest

Grilled Baby Lamb Chops
$4.95 per guest

Bacon Wrapped Scallops
$3.25 per guest

DESSERTS
To enhance or replace the traditional wedding cake consider our fun dessert selections. You can even turn this into a unique favor bar by offering custom containers to bring home.

Candy Station
$5.95 per guest

Decorated Cupcake Bar
$2.95 per guest

Cookies and Milk Station
$2.55 per guest

Assorted Miniature French Pastry and Fruit Tarts
$2.75 per guest

Ice Cream Sundae Bar
Choice of Two Ice Cream Flavours: Chocolate, Vanilla, Strawberry,
Choice of Two Sauces: Chocolate, Strawberry or Butterscotch
Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M’s®, Maraschino Cherries and Whipped Topping are included.
$5.35 per guest

BEVERAGES
Prices listed are for self-serve beverages. Additional charges apply for served beverages.

NON-ALCOHOLIC BEVERAGES
Soft Drinks
$1.95 per drink

Bottled Water
$1.55 per drink

Punch
$1.55 per drink

Sparkling Cider
$2.25 per drink

PUNCH SELECTIONS
Sparkling Fruit Punch
$12.45 per drink

Sparkling White Grape Punch
$12.45 per gallon

Orange Blossom Punch
$12.45 per gallon

Iced Water Station Served with Fresh Quartered Oranges, Lemons and Limes
$12.45 per gallon

COFFEE BAR
Seattle’s Best Regular and Decaffeinatated Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups. Bar includes Tazo Herbal and Non-Herbal Regular and Decaffeinatated Teas Station with Fresh Lemon.
$1.25 per guest

A 6.0% STATE TAX WILL BE ADDED TO THE PRICE OF EACH MENU ACCOMPANIMENTS MENU.
PLANNING YOUR WEDDING

Thank you for choosing Flavours by Sodexo at University of Michigan Flint for your special day. The following information, along with our sales staff, will assist you with planning with your special event. We like to meet with our couples in person to provide advice and guidance while planning your event. You may contact the Catering Office at 810-762-0888 or by emailing catering-manager@umflint.edu to schedule a meeting. Please visit our website at http://www.umflint.edu/diningservices/University%20Catering.htm for office hours and location.

RESERVING THE DATE
The University of Michigan Flint has several spaces that are ideal for your wedding and designed to meet your event needs. Please notify Event and Building Services for room availability and Pricing 810-762-3436 and the Catering Office 810-162-0888 (even if the date or guest count is only tentative) so we can save the date.

RESERVING A LOCATION
Whether the event is to take place on or off campus/venue/ facility, a confirmed reservation for the location is required before we can make deliveries. Food, Beverage, and other equipment may be arranged by you through University Catering 810-762-0888. To reserve a room for your wedding please contact Event and Building services 810-762-3436.

SELECTING A MENU
This guide is meant to give you an idea of our available menu options; however, we are not limited to these selections and are happy to customize a menu to meet your specific needs.

All wedding packages include a maximum of four hours of labor built into the price of the meal. Additional labor charges will be incurred if your event exceeds this limit.

After the deposit has been received, we will gladly schedule a complimentary tasting to assist you making menu selections.

Once you have selected your menu you will receive a confirmation order for your review and agreement.

GUEST COUNT GUARANTEES
Event preparations are based on the specified number of guests. An estimated guest count is due at the time of booking and a final guaranteed guest count must be provided two weeks in advance of your event.

DEPOSIT AND PAYMENT
There is a non-refundable deposit of $200.00 or 20% whichever is greater to reserve the catering department’s services for weddings.

A deposit for 50% of the total cost of the catered event is expected eight weeks in advance. Final payment is due two weeks prior to the event. All prices are subject to 6% state tax and 20% service charge. Acceptable forms of payment include cash, registered checks, and American Express, MasterCard, Visa, Discover/all major credit cards.

All deposits will be deducted from the final bill.

CANCELLATION POLICY
Events or menu items can be changed or cancelled with no charge, minus the non-refundable event deposit fee, any time prior to four/five/six weeks in advance of the event. Events or menu items changed or cancelled less than ten business days in advance of the event are subject to a 75% charge. Events or menu items changed or cancelled within one week of the event are subject to a 100% fee for all food and beverage items ordered, minus labor fees.

ADDITIONAL SERVICES
All agreed upon event details, services and associated charges will be clearly outlined in your customized event contract once details are finalized.

We will gladly assist you to coordinate receiving all deliveries from your contracted vendors. Depending on scope of coordination, additional charges may apply.

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**PLANNING YOUR WEDDING, continued**

**WEDDING CAKE**
All wedding cakes must come from a licensed provider. A cake cutting fee of $2.00 per guest will be added to cut and serve your guest.

**FLOWERS**
We will be happy to order, receive, and handle floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.

**LINENS**
Standard linens are provided for all guest tables, food and beverage tables. Additional linens for tables not directly used for food or beverage set up can be provided for an additional fee. Prices will vary depending on size, color and style. Specialty linens are also available upon request for an additional fee. Your Catering/Wedding Event Planner will be happy to discuss choices and details with you.

**CHINA CHARGES**
China is included with Flavours Wedding Packages.

**EVENT LENGTH AND SERVICE STAFF**
Customized menus and event times longer than three hours may require additional or special service staff that will be charged at hourly rates. Service staff is included in the price of all menu selections, except bars.

- Service Staff: $20.00 per hour; minimum 2 hours
- Station Chef: $35.00 per hour; minimum 1 hour

**FACILITIES GENERAL INFORMATION**
The following items will not be permitted in or on campus/venue facilities: Fireworks, sparklers, fog machines, confetti machines or confetti on the guest tables, bubble machines or any type of open flame candle not contained in a vessel.

Facilities are arranged and contracted through Event and Building Services 810-762-3436. Please refer to your Facility Contract in reference to when you can access the facility for set-up, decorating and deliveries from vendors being used for your wedding.

**OPEN BAR PACKAGES AND CONSUMPTION & CASH BARS**
Please contact Event and Building Services at 810-762-3436.

Prices are good through September 2014.