

Pick Up Services

All of our food will be packed and ready for pick up. Food will be fully cooked and in disposable packaging. All items will be ready to serve (hot foods hot, cold foods cold), unless otherwise arranged at the time of ordering. Serving utensils, chafers, linens, and tableware are the responsibility of the customer unless otherwise agreed upon.

Delivery/Drop Off Services

Delivery is available within a limited radius. There will be a \$25.00 delivery fee for orders less than \$300.00 pre-tax. For orders over \$300.00 the delivery charge will be waived. For emergency rush orders a \$50.00 delivery charge will be added. All food will be in disposable packaging unless chafing pan arrangements have been made. Serving utensils, chafers, linens, and tableware are the responsibility of the customer unless otherwise agreed upon.

Complete Set Up Service

The pricing for "Complete Set Up Service" is determined by adding 20% to the list price of the food. Food will not be served in disposable packaging, but in our house pans, trays, bowls, etc. Disposable plates, plastic ware, napkins, and serving utensils will be included in the quote. Client is responsible to have table(s) covered and ready for food delivery, or to make arrangement with Cassel's to provide this service. Cassel's makes the final determination of equipment needs, including number of chafers, based on guaranteed guest count, and reserves the right to change this determination. A time will be determined for the event. We do expect all of our equipment to be returned within 24 hours, or the client may be held responsible for the full cost of replacement for unreturned equipment.

Staffed Events

Our experienced and professional staff will not only prepare and deliver, but also present your food items at the location of your choice. Whether you need servers, a personal chef, or a hostess, let us free you from the laborious duties of hosting an event.

Each event is unique and fees are based on the size of the event and the menu. Quotes will be given on an individual basis.

Event Confirmation and Payment

To secure a date, a 25% non-refundable deposit is required and is only waivable at the discretion of Cassel's staff. We will require a **guaranteed** guest count 72 hours prior to event; balance of bill is due on the day of the event. 6% Michigan State Sales Tax will be figured into the final bill. Past due bills will be assessed a 2% late fee for each week outstanding, and we reserve the right to add the cost of legal fees to recover outstanding bills.

***All prices are subject to change without notice**

Breakfast Selections

Fresh Fruit

An array of fresh, seasonal fruit
\$2.50 per person
Available on trays or as a fruit bowl

Sunrise Croissant Tray

An assortment of mini breakfast sandwiches on our buttery croissant with scrambled eggs, cheddar cheese, and ham

12 sandwiches \$36.00
24 sandwiches \$72.00
36 sandwiches \$108.00

Continental Breakfast

A full assortment of fresh baked goods. The selection varies, but may include muffins, bagels, danishes, croissants, etc. All condiments are included.

Per person \$5.99 (minimum 15 people)

Breakfast Buffet

(minimum 25 people)

Scrambled eggs, bacon, sausage links, & French Toast.

\$5.99 per person

Super Deluxe Breakfast

(minimum 25 people)

Scrambled eggs, bacon, sausage links, French toast, hash browns, buttermilk biscuits and sausage gravy. \$8.99 per person

Lunch Choices

Wrap Sandwiches

An assortment of wrap sandwiches served in flour tortilla wrappers. Includes, but not limited to turkey & Swiss, ham & cheddar, roast beef, corned beef & slaw, grilled chicken, tuna, etc.

Sandwiches only (no side) 5.99 each
(for quantities of 15 - 99)

Sandwiches only (no side) 4.99 each
(for quantities over 100)

Sandwiches with a choice of pasta salad or redskin potato salad
7.99 per person

Deli Assortment

Featuring our finest quality sliced meats and cheeses. Roasted turkey breast, hand-sliced corned beef, shaved ham, roast beef, cheddar, Swiss, provolone, and American cheeses. Includes an assortment of breads; multigrain, rye, Italian, and white with all the fixings so your guests can build their own sandwich.

Served with pasta salad or redskin potato salad \$7.99 per person

Trio of Salads

Our homemade chicken salad, egg salad, and tuna salad arranged on a platter with an assortment of mini buttery croissants.

(15 per minimum order)
\$7.99 per person

Brown Bag or Box Lunch

Choose from our great selection of deli or wrap sandwiches, pasta or potato salad, cookie. Includes all condiments and utensils, packed individually.
\$9.99 per person

Entrée Selections

~minimum orders may apply

½ Pan = 8-10 portions

Full Pan = 16-20 portions

Chicken Cordon Bleu

A lightly breaded chicken breast stuffed with ham and Swiss cheese before baking.

5.99 each, minimum 10 pieces

Chicken Italia

Fresh boneless chicken breast lightly breaded and topped with homemade marinara sauce and mozzarella cheese.

5.99 each, minimum order 10 pieces

Baked Ham with Pineapple

Traditional lean baked ham chunks baked with pineapple rings and brown sugar.

5.99 per person

Mom's Meatloaf

Old-fashioned meatloaf, hand made with lean beef and spices glazed with a tangy tomato sauce and served with beef gravy.

5.99 per person

Stuffed Peppers

Green bell peppers stuffed with our secret meat and rice blend and oven baked in a tomato sauce.

\$4.50 per piece, 12 piece minimum

Stuffed Cabbage

Hand rolled cabbage leaves filled with our secret rice and meat blend and baked in a tomato sauce.

\$4.50 each, 12 piece minimum

Kielbasa and Kraut

Smoked Polish kielbasa sausage chunks tossed with tangy sauerkraut.

½ pan 40.00 full pan 75.00

Chicken Wellington

Flaky puffed pastry wrapped around a chicken breast and Boursin cheese, baked until golden brown.

7.00 each (minimum order 15 pieces)

Salmon in puffed pastry

Alaskan salmon filets wrapped in flaky pastry with creamy cheese and spinach then baked until golden brown. Served with a creamy garlic sauce on the side. 9.00 each, minimum order 15

Swedish Meatballs

Hand-rolled meatballs served in a traditional tangy mushroom sauce and served over egg noodles.

½ pan 40.00 full pan 75.00

Lasagna with meat sauce

Hand made lasagna layered with pasta sheets, lean ground beef, home made marinara, ricotta, Parmesan, and mozzarella cheeses all baked to perfection.

½ pan 40.00 full pan 75.00

Roasted Vegetable Lasagna

Made to order this dish has layers of seasonal roasted vegetables layered with ricotta and mozzarella cheeses, pasta sheets, and our home made marinara.

Available as a full pan only. 75.00

Lemon Rosemary Chicken Breast

A jumbo split chicken breast marinated in fresh lemons and rosemary then baked to a golden brown. 5.99 each

Southern Fried Chicken

Fresh bone-in chicken dredged in our seasoned flour blend then fried until crispy and golden brown. Available in equal counts of breasts, thighs, wings, and legs.

20 piece 29.95

40 piece 49.95

100 piece 119.95

Entrees continued.....

Pulled BBQ Pork

Fresh pork butt oven roasted in-house then simmered in a tangy dark, smoky BBQ sauce. Perfect for serving with mini buns!
½ pan 45.00 full pan 90.00

Herb Roasted Chicken Breast

Large fresh split chicken breasts oven roasted with herbs until golden brown. 5.99 each

Baked Macaroni & Cheese

Macaroni pasta covered in creamy cheddar cheese sauce then oven baked with a bread crumb coating.
½ pan 40.00 full pan 70.00

Baked Mostaccioli

Penne pasta cooked al dente then smothered in our house marinara sauce then layered with mozzarella cheese on top.
½ pan 40.00 full pan 70.00
With meat sauce: half - 45.00, full - 75.00

Salads and Sides

Garden Salad

Our crisp house greens topped with red, ripe tomatoes, cucumbers, red onion, our house croutons and choice of dressing.
Small (8-12) 25.00 Large (16-20) 45.00

Greek Salad

Crisp Romaine lettuce loaded with feta cheese, kalamata olives, beets, tomatoes, and pepperoni. Served with our popular home made Greek dressing
Small (8-12) 40.00 Large (16-20) 65.00

Classic Caesar Salad

Crisp Romaine lettuce, flaked parmesan cheese, tomato wedges and house made croutons. Served with our regal Caesar dressing.
Small (8-12) 40.00 Large (16-20) 65.00

Traverse City Chicken Salad

Our house blend greens topped with Michigan cherries, toasted almonds, roasted red peppers, and grilled chicken breast. We recommend raspberry vinaigrette dressing.
Small (8-12) 45.00 Large (16-20) 75.00

Martha's Vineyard

Crisp house salad greens topped with toasted almonds, crumbled bleu cheese, red onion, and dried cranberries. Served with raspberry vinaigrette dressing.
Small (8-12) 40.00 Large (16-20) 70.00

Romaine Fruit & Nut Salad

Strawberries, grapes, orange segments, crumbled bleu cheese, toasted almonds all tossed with crisp Romaine lettuce. Served with raspberry vinaigrette dressing.
Small (8-12) 40.00 Large (16-20) 60.00

Julienne Chef Salad

Our house greens topped with julienned ham, turkey, Swiss cheese, American cheese, boiled eggs, cucumbers, and red ripe tomatoes.
Small (8-12) 40.00 Large (16-20) 60.00

Redskin Potato Salad

Made from scratch with a creamy, mustard flavor.
Small (15-20) 35.00 Large (25-35) 65.00

Missy's Pesto Pasta Salad

Cavatappi pasta loaded with kalamata olives, parmesan cheese, tomato, artichoke hearts, and roasted red peppers in a pesto vinaigrette dressing.
Small (15-20) 35.00 Large (25-35) 65.00

Salads and Sides continued.....

Classic Pasta Salad

Rotini pasta tossed with broccoli, tomatoes, kalamata olives, seasonal vegetables, parmesan cheese, and vinaigrette dressing.
Small (15-20) 30.00 Large (25-35) 65.00

Scalloped Potatoes

Creamy potatoes sliced thin and baked until golden brown.
½ pan 35.00 full pan 65.00

Rosemary Redskin Potatoes

Chunks of redskin potatoes oven roasted with rosemary, herbs, and garlic.
½ pan 35.00 full pan 65.00

Whipped Mashed Potatoes

Available in classic (butter/cream) or garlicky.
½ pan 35.00 full pan 65.00

Green Bean Almondine

Lightly steamed green beans tossed with toasted almonds in a brown butter sauce.
½ pan 30.00 full pan 60.00

Vegetable Medley

A steamed assortment of colorful vegetables.
½ pan 30.00 full pan 60.00

Sweet Dilled Baby Carrots

Sweet baby carrots steamed then tossed in a sweet, buttery dill sauce.
½ pan 30.00 full pan 60.00

Appetizers/Hor d'ouvres

Vegetable Crudités

A seasonal selection of fresh vegetables served with a creamy ranch dip.

Small (6-8) 20.00
Medium (10-12) 30.00
Large (16-20) 50.00

Cheese and Fruit Trays

A selection of domestic cheese, seasonal fruits, and crisp, savory, crackers.
Small (8-10) 45.00
Medium (12-15) 60.00
Large (20-25) 80.00

Tomato Cups

Red, ripe cherry tomatoes stuffed with your choice of savory couscous or BLT style.
18.00 per dozen. 3 dozen minimum

Deviled Eggs

Just like Mom made!
An array of hard boiled eggs with a savory-mustard filling
12.00 per dozen. 2 dozen minimum

Mini Spinach Pies

Hand-made especially for us at a local Greek bakery. Served with house made tzatziki sauce.
18.00 per dozen. 4 dozen minimum

Fruit Skewers

Seasonal fresh fruit served on 2two-bite skewers.
18.00 per dozen. 3 dozen minimum

Finger Sandwiches

An assortment of meat, cheese, and vegetable bite-sized sandwiches. 18.00 per dozen

Coconut Shrimp

Made from scratch, served hot with tails in a crunchy coconut breading. Served with sweet plum sauce.
\$24.00 per dozen, 3 dozen minimum

Hummus and Pita

Garlicky, smooth hummus served with pita triangles. Serves 8 - \$20.00

Beverages

Coffee Service \$2.00 per person
Canned Soda Pop \$1.50 per person
Bottled Water \$1.25 per person

Family Feast

Choose one from the following:

- Herb Roasted Chicken Breast
- Baked Ham with pineapple
- Kielbasa & Kraut
- Fresh Roasted Turkey
- Home made Meatloaf
- Southern Fried Chicken

Choose two from the following:

- Rosemary Redskin Potatoes
- Mashed Potatoes
- Scalloped Potatoes
- Baked Mostaccioli
- Rice Pilaf
- Macaroni & Cheese
- Baked Beans

Choose one from the following:

- Green Beans Almondine
- Sweet Dilled Baby Carrots
- Vegetable Medley
- Whole Kernel Corn

Includes garden salad and rolls.

\$10.99 per person in disposables

\$10.99 + 20% upcharge per person with chafing pan set up

Additional proteins and side dishes can be purchased for and extra charge.

Basic Buffet

Includes :

Herb Roasted Chicken Breast
Mostaccioli
Green Beans Almondine
Dinner Rolls

\$8.99 per person in disposables

\$10.79 per person with chafing pan set up

Substitutions may be considered, but could carry an additional charge.

Backyard BBQ

Choose two from the following:

- Italian Sausage
- Marinated Chicken Breast
- BBQ Pulled Pork
- Hot Dogs
- Hamburgers
- BBQ Salmon Filet

Choose two from the following:

- Baked Beans
- Mac & Cheese
- Creamy Cole Slaw
- Redskin Potato Salad

Includes cookie and brownie tray plus fresh fruit skewers, and of course all buns and condiments for your choices.

\$11.99 per person in disposables

\$14.50 per person with chafing pan set up

Desserts

Chocolate chip cookies \$1.50 each

Cookie/Brownie Tray \$2.50 per person

Mini Assortment \$3.00 per person

(includes bite-sized portions of brownies, cookies, cakes, etc)

Gourmet Dessert Tray \$5.00 per person

(includes our finer collection of pastry, mousses, baklava, cheesecake, bars, etc all in bite-sized portions)

Cheesecake Bar \$5.00 per person

(NY style cheesecake served with your guests choice of toppings -chocolate sauce, blackberries, and strawberries)