



.....> cold bites, platters & custom boards <.....

Each board contains roughly 50 bites. All of our cold bites are available deconstructed for you to display yourself, or assembled on disposable trays.

For an additional \$25 per platter we will assemble it on one of our beautiful boards or platters from our eclectic collection.

sourdough bagels & schmears board | 65

served with your choice of two schmears and an assortment of our signature sourdough bagels which includes plain, jalapeno cheddar, white cheddar, cinnamon raisin & everything.

**add schmears:**

white cheddar pimento cheese 8 | honey butter 10 | cream cheese 6  
butter 5 | house jam 7 | white bean hummus 8

shaved ham & everything bagel board | 75

served with our signature everything sourdough bagels, shaved aged ham & our signature dill pickle schmear, beet pickled hb eggsw

smoked salmon dip board | 125

served with our signature everything sourdough bagels, capers, hb eggs and lox plate fixin's

gf fruit board | 85

served with seasonal fruit and our marshmallow fruit dip

gf veggie board | 75

served with fresh local veggies & our signature chili de arbol buttermilk ranch dressing

gf cheese board | 85

served with our signature white cheddar pimento cheese spread, peach preserves, assorted cheeses, crackers & fresh baked bread

gf meat board | 95

served with our sweet & hot mustard, house pickles, assorted meat, crackers & fresh baked bread

gf meat & cheese board | 155

served with our signature white cheddar pimento cheese spread, peach preserves, sweet & hot mustard, house pickles, assorted cheeses, meats, cracker & fresh baked bread

southern charcuterie board | 190

served with our white cheddar pimento cheese, sweet & hot mustard, peach preserves, candied pecans, dried fruit, house pickles, specialty assorted meats & cheeses, crackers & fresh baked bread

baked brie board | 90

a wheel of brie smothered in peach preserves, wrapped in our signature biscuit dough, served with seasonal local fruit, assorted crackers & fresh baked bread

gf greek salad skewers | 125

skewered iceberg wedge, cucumber, tomato, olive & salami, topped with crumbled feta & served with our signature italian vinaigrette

caprese salad skewers | 125

skewered mozzarella, tomato & cheese tortellini, topped with basil, parmesan, balsamic glaze, served with our signature italian vinaigrette

gf shrimp skewers | MKT price

skewered poached and chilled jumbo shrimp tossed in horseradish & lemon vinaigrette, country ham & melon the perfect compliment to a champagne toast

johnny cake madeleine board | 88

somewhere between a pancake, waffle and cornbread, crusty and golden on one side, light and fluffy on the other. served with warm maple syrup and blueberry compot

cinnamon roll board | 100

assorted cinnamon rolls with a variety of icing and topping options

..... > sandwich boards < .....

All of our sandwiches are served on our buttermilk potato rolls, all sandwich boards contain 25 sandwiches cut in half (50 pieces total).  
Want more than one flavor? We can do up to two flavors per board. Have a gluten free guest? We can substitute our rolls for a lettuce wrap.

ham salad sandwich board | 125

our signature ham salad

turkey & brie sandwich board | 150

roasted turkey, brie, peach preserves, sweet & hot mustard, greens

b&g club sandwich board | 150

roasted turkey, honey ham, bacon, lettuce, tomato, mayo

chicken cheddar & apple sandwich board | 150

chicken salad, white cheddar & honey crisp apple

white bean & veggie sandwich board | 125

white bean hummus, fresh mozzarella, roasted red peppers, basil aioli, arugula

pimento cheese & tomato jam sandwich board | 125

white cheddar pimento cheese, tomato jam, arugula

..... > dips < .....

all of our dip boards contain roughly 50 pieces, all of our dips are gluten free without the bread & crackers

white cheddar pimento cheese & bacon jam | 75

assorted crackers, sourdough toast points, seasonal local vegetables

whipped feta & honey | 75

reid's local honey, seasonal local vegetables, marinated olives & our signature flatbread

<sup>gf</sup> spinach & artichoke | 75

served with seasonal local vegetables & corn tortilla chips

gorgonzola & honey | 75

served with sourdough crostini & seasonal local fruit

<sup>gf</sup> french onion | 75

served with kettle potato chips and seasonal local vegetables

white bean hummus | 75

served with seasonal local vegetables & our signature flatbread

smoked salmon | 95

served with sourdough toast points, marinated olives, seasonal local vegetables

whipped avocado | 85

topped with olive oil, shaved parmesan & maldon, seasonal local vegetables, sourdough toast points

..... > hot bites < .....

*priced by the dozen, must order a minimum of 3 dozen*

mini buttermilk biscuits & fixins' | 48

buttermilk biscuits served with your choice of two of the following:

white cheddar pimento cheese schmear, peach preserves, honey butter, sausage gravy or mushroom gravy

dutch pigs in a blanket | 36

pork sausage wrapped in short crust, served with our black peppercorn bloody mary ketchup

smoky bloody mary bisque shooters | 54

choice of stuffed bacon wrapped jalapeno or sourdough pimento cheese & jalapeno jelly grilled cheese

 butternut squash & ginger soup shooters | 54

served with goat cheese crostini

 bourbon vanilla cherry french toast bites | 48

brown sugar & bourbon vanilla simple syrup, heavy cream, eggs, dried cherries, buttermilk potato bread

slow braised beef sliders | 72

slow braised beef served on our buttermilk potato rolls with horseradish cream & au jus

pear & proscuitto flatbread | 36

fig jam, gorgonzola, mozzarella, pears, proscuitto

barbecue chicken flatbread | 36

bbq sauce, roasted chicken, bacon, red onion, mozzarella, chili de arbol ranch

  white cheddar pimento cheese

breakfast egg bake bites | 36/48

choice of classic, bacon, breakfast sausage, chorizo & peppers or tomato basil mozzarella

  four cheese stuffed mushrooms | 42

simmered in our tomato basil cream sauce

 bourbon chicken skewers | 36

bourbon glazed chicken skewers served with chili de arbol buttermilk ranch

 mediterranean chicken skewers | 36

whipped feta & honey dip

 skewered meatball & sausages | 36

simmered in our sweet chili sauce

pepperoni pizza pinwheels | 42

our signature biscuit dough rolled with pepperoni, mozzarella, chili de arbol ranch & pizza sauce

ham & spinach biscuit pinwheels | 36

our signature biscuit dough rolled with ham, spinach & white cheddar, our chili de arbol ranch

lamb meatballs | 72

feta sauce & cucumber and tomato relish

..... > start with your entree < .....

all entrees are served by the half pan or full pan. half pan 8 people | full pan 16 people, additional a la carte entrees are available

..... > eggs < .....

Ⓞ classic white cheddar pimento cheese breakfast bake

72/144

herb roasted potatoes, heavy cream,  
our signature white cheddar pimento cheese, eggs

Ⓞ specialty breakfast bakes | 88/176

take our classic breakfast bake to the next level by adding one of these:

bacon | breakfast sausage  
chorizo, peppers & onions | roasted seasonal vegetables

..... > chicken < .....

Ⓞ proscuitto, fig & bella vitano

merlot stuffed chicken breast | 88/176

butterflied chicken breasts seared & stuffed,  
proscuitto, fig jam, bella vitano merlot cheese

Ⓞ mozzarella, basil & fresh tomato

stuffed chicken breast | 88/176

butterflied chicken breasts seared & stuffed  
mozzarella, fresh basil, fresh tomato

Ⓞ creamy parmesan mushroom  
roasted chicken breast | 88/176

seared & roasted chicken breast,  
creamy parmesan mushroom gravy

Ⓞ bourbon winter citrus glazed  
roasted chicken breast | 88/176

seared & roasted chicken breast,  
bourbon winter citrus glaze

..... > vegetarian < .....

bourbon vanilla cherry  
french toast casserole | 80/160

brown sugar & bourbon vanilla simple syrup,  
heavy cream, eggs, dried cherries,  
buttermilk potato bread, maple syrup

Ⓞ roasted portobellos  
& red eye gravy | 80/160

herb roasted portobellos, red eye gravy

roasted mushroom  
stroganoff | 80/160

roasted mushroom, egg noodles,  
white wine parmesan cream sauce

warm winter bean salad &  
garlic herb flatbread | 80/160

dried fruit, heirloom beans, winter greens, roasted  
seasonal vegetables, gorgonzola, maple  
stoneground mustard vinaigrette

..... > beef & lamb < .....

individual bacon wrapped  
meatloaf | 88/176

glazed in our black peppercorn bloody mary  
ketchup using Brewt's bloody mary mix

stuffed shells & italian  
sausage bolognese | 96/192

5 cheese stuffed shells, layered  
with bolognese & bechamel

Ⓞ southern beef tips &  
gravy | 96/192

slow braised beef with sauteed mushrooms &  
onions, brown gravy

lamb meatballs | 96/192

lamb, sourdough bread crumbs, fresh herbs,  
whipped feta sauce & cucumber tomato relish

..... > pork < .....

Ⓞ slow roasted  
pulled pork | 88/176

served with house pickles & pig sauce

Ⓞ seasonal stuffed  
pork loin | 96/192

pork tenderloin stuffed with local produce  
& fresh herbs, pan gravy

..... > seafood < .....

Ⓞ herb crusted verlasso  
salmon | 120/240

fresh herb crusted verlasso salmon,  
served with mustard creme fraiche

Ⓞ cast iron seared  
shrimp skewers | 96/192

bell peppers, chow chow relish

.....> **choose your sides** <.....

all sides & salads are served by the half pan or full pan, all salads can be made gluten free without croutons, half pan 8 people | full pan 16 people

.....> **starches** <.....

mashed potatoes &  
mushroom gravy | 60/120

yukon mashed potatoes, heavy cream, butter, s&p,  
served with our signature mushroom gravy

grandma alicé's famous  
cream potatoes | 60/120

peeled russet potatoes simmered in a thick white gravy

shells & cheese | 60/120

cheddar, heavy cream, large shell pasta

Ⓞ white cheddar grits | 50/100

yellow stone grits, white cheddar,  
heavy cream, sambal

Ⓞ herb roasted potatoes | 40/80

yukon gold potatoes roasted with olive oil & fresh herbs

Ⓞ baked beans | 45/90

heirloom beans, brown sugar, mustard

Ⓞ kettle potato chips | 16/32

individual bags of kettle chips

Ⓞ potato salad | 30/60

homestyle potato salad

.....> **vegetables** <.....

Ⓞ sauteed zucchini, squash  
& onions | 40/80

sauteed in celery seeds, coriander & lemon

the gal's spicy lemon  
green beans | 40/80

chicken stock, butter, maldon, red chili flakes, lemon juice

winter root vegetable  
gratin | 45/90

seasonal local veg, parmesan cream, sourdough breadcrumbs

Ⓞ southern braised greens | 40/80

assorted braised winter greens,  
warm spices, vinegar, reid's honey

Ⓞ grandmy's cole slaw | 35/70

cabbage, carrot, green pepper, house dressing, paprika

Ⓞ cucumber & tomato salad | 40/80

cucumbers, tomatoes, basil, balsamic vinaigrette

.....> **bread** <.....

buttermilk biscuits | 24/48

served with honey butter

buttermilk potato rolls | 19/38

served with honey butter

.....> **salads** <.....

simple caesar salad | 45/90

romaine, parmesan, parsley, black pepper, sourdough croutons, caesar dressing

simple garden salad | 45/90

arugula, romaine, baby kale, cherry tomato, winter citrus, shaved red onion,  
sourdough croutons, balsamic vinaigrette

greens, fruits & nuts salad | 55/110

arugula, romaine, baby kale, goat cheese, seasonal local fruit, cashews,  
dried cherries, sourdough croutons, citrus vinaigrette

Ⓞ the cobb salad | 60/120

romaine, shaved corn, kohlrabi, cherry tomato, red onion, avocado,  
beet pickled hb egg, bacon, humboldt fog blue cheese, chili de arbol ranch

> sweet stuff <

all sweets are served by the half pan or full pan, half pan serves: 8 people | full pan serves: 16 people

**seasonal trifle | 55/110**

buttermilk cake, chantilly, seasonal local fruit,  
seasonal curd, toasted meringue

**seasonal crumble | 45/90**

seasonal fruit with oat crumble topping  
can be made gluten free upon request

**brown butter ginger lime**

**madeleine | 32/64**

our version of the classic shell shaped cakes

**b&g cookies | 40/80**

our signature salted caramel chocolate chunk cookies

> beverages<

**water | 2 each**

individual bottles of water

**soda | 1.5 each**

assorted coke products served in cans

**assorted juice | 2.5 each**

assorted bottled juice

**coffee box | 40**

includes cups, cream & sugar  
serves 10 people

> cocktail & mocktails packages <

Take your party to the next level by adding one of our cocktail and mocktail packages. You simply supply the suggested pairing and we handle to rest. We can even take care of the glassware, ice, bar rental & bar set up. Each bar package serves 10 people. Need a bartender for your event? Ask us about details.

\*alcohol is not included in any of our cocktail & mocktail packages\*

**mimosa bar package | 125**

served with mango nectar, guava nectar, strawberry nectar, orange juice,  
pineapple juice, fresh herbs & fruit garnishes

\* we suggest pairing with prosecco, brut, rose, club soda, vodka and/or gin \*

**margarita bar package | 125**

served with Brewt's Margarita Mix & Jalapeno Margarita Mix,  
salt & sugar rim, fresh herbs & fruits garnishes

\* we suggest pairing tequila, vodka, gin, prosecco and/or club soda \*

**bloody mary, bloody caesar & michelada bar package | 125**

served with Brewt's Bloody Mary & Bloody Caesar Mix, fresh lime juice, tajin rim salt,  
assorted hot sauces from Brewt's, house pickles, assorted meats & cheeses.

\* we suggest pairing vodka, gin, tequila and/or mexican lager \*

**brunch cocktail bar package | 125**

served with assorted Let's Stay Home Cocktail Mix, fresh herbs, fresh fruit garnishes,  
lemon juice, lime juice, club soda, tonic water & ginger beer

\* we suggest pairing prosecco, vodka, gin, bourbon, tequila and/or flavored bubbly water \*

**disposable glasses | 10**

disposable cocktail glassware, includes ice

**eclectic glassware | 2 each**

rent glassware from our eclectic collection, includes ice

**portable bar rental | 40**

includes tall folding table & black table linen

**bar set up | 100 fee**

we will set up your bar package for you, includes name tags  
everything served on platters & boards from our eclectic  
collection, serving utensils, glassware & ice

..... > **graphic design** <.....

We offer a variety of print design options.

**event signage**

event posters, welcome signs, direction signs, event programs, ceremony program, escort cards

**invitations**

engagement party invitation, save-the-date card, bridal shower invitation, bridal shower thank-you cards, bachelor/bachelorette party invitations, rehearsal dinner invitations

**wedding invitation suite**

outer envelope, inner envelope, belly band, invitation card, reception card, directions/map card, response card & self addressed stamped envelope, hotel accomodations card

**buffet & table signage**

menu, buffet food signs, table number cards, menu cards, place cards, party favor cards, framed printed menu for keepsake

..... > **our partners & vendors** < .....

We want to be a part of a community built on the idea that food can bring people together in a very meaningful and special way. When we all work together we can create beautiful things.

**local vendors**

Shady Side Farm  
Reid's Honey  
Teravest Farms  
Eighth Day Farm,  
Tortoise & Hare Farm  
Brewt's,  
Let's Stay Home

**the creative geniuses in our life that you'll want to work with too!**

Flag Avenue - Videography & Photography | [www.flagavenue.com](http://www.flagavenue.com)  
Alyssa Staats - Photography | [www.alyssastaats.com](http://www.alyssastaats.com)

..... > rental prices< .....

**basic chafer | 20 each**

includes pans and sterno

**deluxe chafer | 40 each**

includes pans and sterno

**hot box | 60 each**

keep your food hot or cold for up to 6 hours

**disposables | 45**

includes plates, cutlery kits and napkins

(priced for 50 ppl)

**silverware set | 1 each**

includes fork and knife wrapped in paper napkin

**silverware linen set | 3 each**

includes fork and knife wrapped in a linen

**spoons | .50 each**

dessert or soup spoons

**steak knives | .50 each**

wood handle steak knives

**glassware | 2 each**

water glasses, pint glasses, wine glasses & rocks glasses

**platters & serving dishes | 20 each**

choose from our collection of platters, bowls, cake stands, etc

**dinner plate | 2 each**

from our collection of fun, funky, eclectic plates

**salad plate | 1 each**

from our collection of fun, funky, eclectic plates

**8 foot folding table | 40 each**

includes black linen cover

**votives & candles | 50 set**

includes our eclectic votive collection with candles

**10ft white tent | 150 each**

includes 10x10 tent, weight bags & walls

**cooler with ice | 40**

includes large cooler with ice

..... > frequently asked questions < .....

**Is there a minimum spend?**

There are no minimum spend requirements, except where noted.

**Is there a deposit?**

There is a \$250 deposit required to hold your date, which will then be applied to your final bill.

**When is our final bill due?**

Your final bill is due in full, one week prior to your event.

**Where do you deliver?**

Locally we deliver from Grand Rapids to the Lakeshore, and from South Haven to Muskegon. Additionally, we can deliver out of state for an additional fee.

**How far in advance do I need to place a drop off catering order?**

For all catering orders we require a minimum of 72 hours notice.

**How far in advance do I need to plan my full service event?**

For all private events with full service we require a minimum of three weeks notice, however dates go fast so we suggest planning 6 to 9 months out.

**Do you offer out of state events?**

We will travel for any events. We require you to cover travel & accommodations, as well as an hourly or daily rate based on event needs.

**What is your cancellation policy?**

If for any reason you need to cancel the week of your event, we unfortunately don't offer refunds. However, you can postpone your event, or use your balance for a future event. If for any reason you need to cancel over a week out from your event, we will not refund your \$250 deposit, however you're not required to pay the remainder of your bill.

**What forms of payment do you offer?**

We prefer check, however we accept cash, venmo (@thebeardandthegal), and all major credit cards. For all credit card payments over \$500, we add a 2.5% credit card processing fee.

**How do I plan and event with your or place a catering order?**

Contact Gina Mitchell, The Gal, at [gina@thebeardandthegal.com](mailto:gina@thebeardandthegal.com).

Email us your contact information, event date, detailed event information, delivery location and any specific details we may need to know, and if you need any of our services. We will email you back promptly to let you know if we have your date available. If we have the date available we require a \$250 event deposit. This deposit is then applied to your final bill. From there you can create your menu from our catering menu, and email us the details. We will create an email thread and BEO with all of the details about your event. Everything needs to be finalized and paid in full a week prior to your event.

> plan your next event with the beard & the gal <

> **step 1:** reach out to book to check our availability <

For all event inquiries email Gina Mitchell, The Gal at gina@thebeardandthegal.com. We will get back to you promptly to let you know if we have your date available.

To book your event we require a \$250 deposit. Your deposit will be applied to your final bill.

> **step 2:** start planning <

Once you've submitted your event deposit it's time to start planning. Guest count, location, menu, style of service. We will start an email thread with all of the details.

> **step 3:** style of service & decorating <

We specialize in intimate meals served buffet style or family style, that you can enjoy any time of the day.

We offer several options when it comes to setting up and serving your meal.

> **step 4:** customize your menu <

You can create a custom meal using our catering menu. It's designed for you to create an event with small bites or appetizers, or a full meal.

We can curate a custom menu for your event for an additional \$100.

> **step 5:** equipment rental <

We don't require you to rent everything from us, however we do have a variety of things available. Let us know what you need.

> **step 6:** finalize & pay <

A week prior to your event we will finalize the menu and BEO, and your event is required to be paid for in full.

> choose how you want your food delivered <

> drop off (free) <

Everything will be delivered in disposables hot & ready to eat.  
We will hand you all of your food at your front door, and you will serve it & set it up your self.

> decorative platters (\$20 per platter) <

Want a little help with decorating, without the full buffet set up? For \$10 a platter we can assemble your cold bites on a disposable platter.  
For \$20 per platter we can assemble your cold bites on one of our boards & platters from our eclectic collection.

> buffet set up (+\$250) <

For an additional \$250 we will come in your home/venue and set up your buffet or you.  
Buffet set up includes food name tags, serving utensils, chafers, food served on boards & platters from our eclectic collection

> buffet set up + table set up (+\$500) <

For an additional \$500 we will come in your home/venue, set up your buffet which includes food name tags, serving utensils, chafers and food served on boards & platters from our eclectic collection.  
This option also includes table set up with dinner plates, appetizer plates, glassware, cutlery, linen napkins and name tags, candles & fresh flower & herb accents.

> buffet set up + table set up + full service (+\$200hr) <

For an additional \$200 an hour we will come in your home/venue, set up your buffet which includes food name tags, serving utensils, chafers and food served on boards & platters from our eclectic collection. This option also includes table set up with dinner plates, appetizer plates, water glasses, cutlery, linen napkins and name tags, candles & fresh flower & herb accents.  
This option also includes full service for up to 50 guests. For events over 50 guests there will be an additional charge.

> private chef + appetizer buffet set up + family style service + table set up + full service (+\$250hr) <

For an additional \$250 an hour we will come in your home/venue, set up your appetizer buffet which includes food name tags, serving utensils, chafers and food served on boards & platters from our eclectic collection. This option also includes table set up with dinner plates, appetizer plates, water glasses, cutlery, linen napkins and name tags, candles & fresh flower & herb accents.  
This option also includes us cooking and serving your meal family style at the table, as well as full service for up to 25 guests.  
This event option works best for amount of guests that comfortably fit at your dining table.