

A large outdoor wedding reception area with numerous round tables covered in white cloths, set with white chairs and glassware. The scene is set on a grassy lawn with trees in the background under a bright sky.

CRANK'S

C A T E R I N G

Off-Site Catering Menu



Weddings • Showers • Graduations • Anniversaries • Birthdays • Corporate Events



46915 Hayes Rd., Shelby Township, MI 48315 • 586.247.3800 • general_info@crankscatering.com

WWW.CRANKSCATERING.COM

IT'S GOT TO BE



Contents of Culinary Excellence

Packages Defined	page 3
Breakfast Buffets	page 4-5
Amazing Boxed Lunches	page 6
Delicious Deli Platters	page 7
Shower Specials	page 8
Elaborate Yet Reasonable Buffets	page 9
Around the World Menus	page 10-11
Elegant Barbecues	page 12-15
Create Your Own Hors d'Oeuvres Buffet	page 16-17
Unforgettable Station Menu	page 18
Plated Gourmet Dinners	page 19
Full-Service Buffet Packages	page 20-21
Full-Service Family-Style Packages	page 22-23
Delightful Dessert Selections	page 24
Bar & Beverage Services	page 25
Chicken Entrées	page 26
Beef & Carving Entrées	page 27
Pork, Veal, and Seafood Entrées	page 28
Pasta Selections	page 29
Potato & Rice Selections	page 30
Vegetable Selections	page 31
Equipment Rental	page 32
Venues	page 33
Terms & Policies	page 34-35

IT'S GOT TO BE CRANK'S

Packages Defined

Bronze - Pick-Up Buffet

(25 Guest MINIMUM)

The BRONZE package is designed to fit your budget. These menus are seasonal and subject to change. Your food will be ready for pick up in aluminum pans, insulated in Crank's catering boxes. Your food selection will be hot and ready to serve for your selected pick-up time. The BRONZE package will also come with foam plates, forks, knives, napkins, and serving utensils. The BRONZE package is pick-up only. Note: you will need to maintain proper food temperatures.
Add: Prestige Ware for \$3.00 per guest.



Silver - Set-Up/ Drop-Off Buffet

The SILVER package is a great way to entertain your guests for several hours! A CRANK'S professional staff member will deliver and set up your event in disposable chafing dishes. We will provide you with disposable serving utensils & sternos to keep your food nice and hot. Note: for any party over 50 guests, you will have back-up pans, which you will be responsible for maintaining temperature on all your food. Extra heat cans and disposable chafing pans can be purchased for an extra charge.
Add: Prestige Ware for \$3.00 per guest.



Gold - Completely Catered Buffet

The GOLD package is the Crank's traditional way of catering. Just sit back and "let us crank out your occasion" with the GOLD package. You will receive professional service, where our staff will set up and maintain your buffet throughout your serving time. Our staff will dress your buffet table with white linen tableclothes, along with stainless steel chafing dishes, prestigious serving utensils, food presented with high & low tiering, and floral arrangements. This package also includes disposable silverware, plates, and dinner napkins. Add: Prestige Ware for \$3.00 per guest
Add: China Service with real silverware rolled in a linen napkin for \$8.00 per guest



Platinum - Full-Service Buffet

The PLATINUM package is an extra special way to go! This package pretty much has it all! Linens for all tables, your choice of colored linen napkins, real china plates, water glasses & pitchers, salt & pepper shakers, real silverware, skirting for specialty tables, stainless-steel chafing dishes for buffets, cake cutting and plating. The PLATINUM package also includes all set ups and tear downs, along with a team captain and a full maître d' staff in tuxedo uniform for up to a 5-hour service.
NOTE: Specialty linens (floor length) will be an extra charge.



Breakfast Buffets

Yogurt Bar

Plain Low-Fat Yogurt
Vanilla Bean Yogurt
Fresh Sliced Strawberries
Fresh Blueberries
Fresh Raspberries
Sun-Dried Washington Cherries
Granola Crumbles
Orange Wedges
Grapefruit Wedges
Whole Bananas
Fresh Brewed Coffee
Assorted Chilled Juices
Gourmet Teas
Set Ups
Bronze \$9.95 - Silver \$9.95 - Gold \$11.95

Rise & Shine Breakfast

Scrambled Eggs or Quiche Lorraine (add \$2)
Belgian Waffles or Buttermilk Pancakes
Turkey or Pork Breakfast Sausage Patties
Hickory-Smoked Thick Cut Bacon
Hash Browns or Country Cheesy Potatoes
Assorted Fresh Fruits
Sourdough Baguette Toast Points
Assorted Danishes
Assorted Muffins
Fresh Brewed Coffee
Assorted Juices
Maple Syrup
Set Ups
Bronze \$20.95 - Silver \$20.95 - Gold \$22.95

Continental Breakfast

Assorted Danish Pastries
Bagels with Cream Cheese
Assorted Muffins
Assorted Donuts
Assorted Yogurt
Granola Bars
Fresh Assorted Fruits
Assorted Chilled Juices
Fresh Brewed Coffee
Bronze \$9.95 - Silver \$9.95 - Gold \$11.95

Morning Glory

Assorted Breakfast Sandwiches
Breakfast Burritos
(Sausage, Egg, Cheese with Sautéed Peppers & Onions)
Breakfast Croissant (Breakfast Ham, Egg & Cheese)
Breakfast English Muffin (Fresh Bacon, Egg & Cheese)
Golden Hash Brown Patties
Assorted Fresh Fruit
Fresh Brewed Coffee
Assorted Chilled Juices
Set Ups
Bronze \$13.95 - Silver \$13.95 - Gold \$14.95

NOTE: Add an Omelette Bar on any package for \$7.95 per guest, plus a \$100.00 Chef Fee



More Breakfast Buffets

Pancake or Waffle Bar

Griddle Buttermilk Pancakes or Belgian Waffles
Breakfast Sausage Links
Fresh Sliced Fruit Platter
Maple Syrup
Apple Drizzle, Bananas, Blueberry Compote,
Strawberries, Whipped Cream & Cinnamon Sugar Toppings
Fresh Brewed Coffee
Chilled Juices
All Set Ups
\$100 Chef Fee if Prepared on Premises
Gold Package \$14.95

Omelette Bar

Made-to-Order Omelettes
Favorite Fixings:
PEPPERS, ONIONS, HAM, BACON, SAUSAGE, MUSHROOMS, CHEDDAR CHEESE
SWISS CHEESE, TOMATO, JALAPENO PEPPERS, ETC.
Oven-Baked Hash Browns
Artisan Toast Points
Mini Croissants
Butter & Assorted Jellies
Fresh Brewed Coffee
Chilled Juices
All Set Ups
\$100 Chef Fee
Gold Package \$16.95

Brunch Extravaganza

Scrambled Egg Skillet with Wisconsin Cheddar
Sausage Links
Hickory Smoked Bacon
Golden Country Potatoes or Your Choice of
Pasta Selection
Choice of Beef or Pork Entrée
Choice of Chicken Entrée
Choice of Vegetable
Fresh Assorted Fruit Platter
Raw Vegetables & Dip
Cheese and Cracker Platter
Assorted Danish Pastries
Assorted Mini Muffins
Bagels with Cream Cheese
Fresh Brewed Coffee
Assorted Chilled Juices
Bottled Water
All Set Ups
Silver \$28.95 - Gold \$30.95 - Platinum \$38.95



CRANK'S
CATERING

Amazing Boxed Lunches 25 Minimum

Crank's delightful boxed lunches are a great way to feed your guests fast! Boxed lunches include sandwich or salad, chips, fresh piece of fruit, cookie, appropriate condiments, plasticware & napkin. Salads will include a roll and butter, no potato chips.

Crank's boxed lunches can be created with your choice of any of our sandwich selections—or maybe you have something else in mind. If so, please don't hesitate to ask! Crank's is here to meet your every need.

\$13.95 per guest—Over 100 guests

\$14.95 per guest—50-99 guests

\$16.95 per guest—25-49 guests, Delivery Fee May Apply

Please choose up to 3 selections from the choices below. Most sandwiches will be served with lettuce, tomato, and appropriate condiments.

CRANKER CRAVER

Genoa salami, carved ham, smoked turkey, vine ripe tomato, red onion, lettuce, yellow peppers, mayonnaise (on the side) served on a fresh ciabatta roll.

CALIFORNIA ROLL UP

Fresh butterball turkey breast, hickory smoked bacon, Colby jack cheese, lettuce, tomato, and avocado mayo all rolled up into a light flour tortilla.

SLOW ROASTED CORNED BEEF

Corporate Chef Scott Tracy has perfected his slow roasted corn beef. This will be one of the best sandwiches you've ever had! Served on Jewish Rye with natural swiss cheese.

CUBAN ISLAND

Oven roasted seasoned pork loin, hickory smoked ham, tuma cheese, spicy mustard, sliced deli dill pickles on a hoagie roll.

WHITE ALBACORE TUNA BOWL

Our house-prepared white albacore tuna served on a bed of field greens with sliced tomatoes and a side of pita and crackers.

FARMER'S MARKET CHICKEN SALAD BOWL

Amish chicken breast diced, sliced, and mixed with celery, light onions, fresh tarragon, sugar cane, and a light mayonnaise mixture on top of organic greens. Served with a side of pita and crackers.

MICHIGAN SALAD BOWL

Mixture of romaine and organic greens, topped with Michigan cherries, candied walnuts, crumbled blue cheese, cherry tomatoes, and a side of our Michigan cherry vinaigrette. Served with crackers.

GREEK SALAD BOWL

Mixture of iceberg lettuce and field greens, topped with imported feta cheese, pickled beets, red onion, cucumber, Kalamata olives, pepperoncinis, and a side of our house yogurt Greek dressing. Served with a side of pita bread.

CAESAR SALAD BOWL

Fresh romaine hearts, house-prepared parmesan garlic croutons, red onion, and cherry tomatoes for garnish, fresh slivered parmesan cheese with a side of house Caesar dressing.

GRILLED VEGETABLE TERIYAKI BOWL

Fresh grilled vegetables tossed in our house teriyaki.

.....

ADD ONS

- Chicken to any salad bowl - \$4.00 per guest
- Orchard Wild Caught Salmon to any salad bowl - \$8.00 per guest
- Tenderloin to any salad bowl - \$8.00 per guest

- Assorted Sodas or Bottled Water - \$2.00 per guest
- Canned Lemonade or Iced Tea - \$3.50 per guest
- Fresh Brewed Coffee - \$1.75 per guest
- Hot Homemade Soup - \$3.95 per guest
- Pasta Salad or Potato Salad - \$2.95 per guest
- A Fresh Organic Fruit Cup - \$2.95 per guest
- Assorted Cookies - \$1.75 per guest
- Chocolate Brownies - \$2.00 per guest
- An Afternoon Snack: GRANOLA BAR, BROWNIES, PRETZELS & FRUIT - \$3.95 per guest

Delicious Deli Platters

30 – 4" Piece Platter - \$150.00. 60 – 4" Piece Platter - \$280.00.

Submarine Platters - 4" pieces

SEBASTIANI

Hot Capicola ham, Genoa salami, Mortadella, Provolone cheese, shredded lettuce, red vine tomatoes, sliced onions, light Italian herbs on a specialty baked sub roll with a side of yellow ring peppers and Crank's famous Italian dressing.

SANTA FE TURKEY & SWISS

Roast turkey breast with natural Swiss cheese, shredded lettuce, sliced red vine tomatoes on a specialty sub roll served with a side of our Congo sauce.

SMOKED HAM & GOUDA

Smoked ham with European smoked Gouda cheese, shredded lettuce on our specialty sub roll served with a side of honey mustard and Hellmann's mayonnaise.

Mini Ciabatta Tea Sandwich Platters

CRANKER CRAVER

Fresh Santa Fe turkey, Genoa salami, smoked ham, Swiss cheese, lettuce, tomato, and avocado mayonnaise served on a mini ciabatta roll.

SIMPLY ITALIAN

Aged prosciutto ham with fresh Mozzarella, steak house tomatoes and balsamic glaze, served on an Italian ciabatta roll.

ALBACORE TUNA SALAD BOWL

Fresh white albacore tuna with celery, onion, diced jalapeno & deviled egg, mixed in our homemade light mayonnaise, served with fresh mini ciabatta rolls.

ORGANIC CHICKEN SALAD BOWL

Shredded and diced organic chicken, celery, onion, Pimentos, Boursin cheese, and light mayonnaise, served with fresh mini ciabatta rolls.

Tortilla Lawash Platters

CALIFORNIA CLUB

Santa Fe turkey breast, hickory smoked bacon, Colby Jack cheese, shredded lettuce, diced fine red tomatoes, avocado mayonnaise all rolled in a special tortilla lawash wrap.

PARTHENON GREEK

Diced roasted herb chicken breast, fresh spinach, feta cheese, red onion, and diced tomato served on a special tortilla lawash with a side of our house Greek dressing sauce.

SEBASTIANI

Hot Capicola ham, Genoa salami, mortadella, provolone cheese, shredded lettuce, red vine tomatoes, sliced onions, light Italian herbs on a specialty tortilla lawash with a side of yellow ring peppers and Crank's famous Italian dressing.

VEGETARIAN

Roasted peppers, onions, zucchini, shredded carrots, and yellow squash rolled in a specialty tortilla lawash served with a side of teriyaki glaze dressing.

Deli Delight Buffet

(6-8 oz. of meat & cheese per guest)

Santa Fe Turkey Breast, Smoked Ham

Corned Beef, Genoa Hard Salami

Swiss, Yellow American Cheese

Lettuce, Tomato & Onion

Mustard & Mayonnaise

Assorted Deli Breads

Potato Salad, Pasta Salad, Coleslaw

Assorted Relishes

Fresh Assorted Fruits

Raw Vegetables & Dips

Potato Chips

All Set Ups

(DISPOSABLE PLATES, FORKS, KNIVES AND NAPKINS)

Bronze \$15.95 - Silver \$15.95 - Gold \$18.95

MAKE YOUR DELI PLATTER DELUXE

Assorted Chips

Fresh Assorted Sliced Fruits

Four Cold Summer Salads

Raw Vegetables & Dip

Assorted Relishes

Cookies & Brownies

Chilled Soda & Bottled Water

ONLY \$12.95 per guest

ADD ON SOUP OF THE DAY - \$3.95 per guest

CRANK'S
CATERING

Ask about our delicious sides!!



Shower Specials

Shower Special Buffet

- Choice of Chicken Entrée
- Choice of Pasta Selection
- Garden Salad OR Caesar Salad
- Fresh Assorted Fruit Platter
- Raw Vegetables & Dip
- Assorted Relishes
- 4-6 Assorted Chef Salads
- Rolls & Butter
- All Set Ups
- Bronze \$16.95 - Silver \$16.95 - Gold \$18.95

Plated Sit Down Shower Special

Available 11:00AM - 2:00PM

FIRST COURSE

- Choice of Soup or Salad:
Cream of Broccoli, Cheddar Cheese Ale, Mushroom Barley,
Minestrone, Chicken Noodle, Italian Wedding
Garden Salad or Caesar Salad
Rolls & Butter

SECOND COURSE

- Chicken Entrée Selection
- Choice of Starch (pasta, rice, or potato)

THIRD COURSE

- Dessert Platter:
Oreo Treasures, Lemon Bars, Raspberry Bars & Peanut Butter Bars

Also included

- Hot Coffee Service
- White linen tablecloths, linen napkins (choice of color), linens,
and skirting for all specialty tables, China, silverware, glass water
goblets, pitchers of ice water
- Platinum Only \$29.95

Ladies Brunch

- Choice of Chicken Breast
- Quiche Lorraine
- Turkey Sausage Patties
- Cheesy Potato Casserole
- Pasta of Your Choice or Crank's Specialty Waffles
- Garden Salad
- Imported Cheese, Meat & Crackers
- Danishes & Muffins
- Fresh Assorted Fruit Platter
- Raw Vegetables & Dip
- Assorted Relishes
- 4-6 Assorted Chef Salads
- Rolls & Butter
- All Set Ups
- Bronze \$24.95 - Silver \$24.95 - Gold \$26.95

Punch

(All punch bowls serve approximately 50 glasses)

- Melody Fruit Punch - \$75.00
- Spiked Melody Fruit Punch - \$100.00
- Mimosa Punch - \$100.00
- Sangria Punch - \$150.00

- Bloody Mary Bar - \$8.95 per guest
- Mimosa Bar - \$6.95 per guest

Elaborate Yet Reasonable Buffets

Bronze Buffet Package

PICK UP ONLY

- Choice of One Entrée - \$14.95 per guest
- Choice of Two Entrées - \$16.95 per guest
- Choice of Three Entrées - \$18.95 per guest

Silver Buffet Package

SET-UP & DROP-OFF PRICING

- Choice of One Entrée - \$14.95 per guest
- Choice of Two Entrées - \$16.95 per guest
- Choice of Three Entrées - \$18.95 per guest

Gold Buffet Package

FULLY CATERED PRICING

- Choice of One Entrée - \$16.95 per guest
- Choice of Two Entrées - \$18.95 per guest
- Choice of Three Entrées - \$20.95 per guest

EXAMPLE BUFFET:

- Meat Entrée Selections (2 or 3 meats)
- Hot Pasta Selection
- Hot Potato Selection
- Hot Vegetable Selection
- Garden Salad
- Rolls & Butter
- Chef Extras:
 - Fresh Assorted Fruits
(WATERMELON, CANTALOUPE, GRAPES, PINEAPPLE, HONEY DEW, STRAWBERRIES, ETC.)
 - Raw Vegetables & Homemade Ranch Dip
(BROCCOLI, CAULIFLOWER, CARROTS, ETC.)
 - Assorted Relishes (PICKLES, OLIVES, ETC.)
 - 4-6 Assorted Chef's Choice Summer Salads
(POTATO SALAD, PASTA SALAD, COLESLAW, ETC.)
- All Set Ups - Disposable Plates, Forks, Knives & Napkins



Around the World Menus

Italian Buffet

Chicken Piccata
 Italian Sausage with Peppers & Onions
 Fettuccini Alfredo with Blackened Tenderloin Tips
 Penne Pasta with Meatballs & Meat Sauce
 Gnocchi with Palomino Sauce
 Antipasto Platter
 Antipasto Salad with Homemade Dressing
 Ciabatta Rolls & Butter
 Fresh Assorted Fruit
 Raw Vegetables & Dip
 Assorted Relishes
 4-6 Assorted Chef's Choice Summer Salads
 DESSERT: Homemade Cannolis
 All Set Ups
 Bronze \$26.95 - Silver \$26.95 - Gold \$28.95

Mexican Buffet

Chicken Fajitas
 Carnita Burritos
 Seasoned Ground Sirloin
 Soft & Hard Taco Shells
 Refried Beans
 Spanish Rice
 Nacho Chips & Salsa
 Taco Salad with Tomato Vinaigrette
 Mexican Pasta Salad
 Condiment Platter: sour cream, shredded lettuce, Colby Jack
 shredded cheese, diced tomatoes, diced onions, jalapenos, sliced
 black olives, house salsa & guacamole
 Sweet Rolls & Butter
 Set Ups
 Bronze \$17.95 - Silver \$17.95 - Gold \$19.95

Polish Buffet

Smoked Sausage with Sauerkraut
 Stuffed Cabbage Rolls
 City Chicken with Pork & Veal
 Potato & Cheese Pierogi
 Garden Salad
 Rolls & Butter
 Fresh Assorted Fruit
 Raw Vegetables & Dip
 Assorted Relishes
 Potato Salad, Sun Dried Cherry Pasta Salad
 DESSERT: Homemade Cannolis
 All Set Ups
 Bronze \$26.95 - Silver \$26.95 - Gold \$28.95

Asian Buffet

Sushi Platter: shrimp tempura roll, California roll, cucumber roll &
 salmon roll, all served with fresh ginger soy sauce
 Almond Chicken Breast
 Beef Tenderloin Tips with water chestnuts, carrots,
 mushrooms & broccoli
 Sweet & Sour Pork
 Vegetable Fried Rice
 Asian Spring Rolls with Dragon Sauce
 Fresh Assorted Fruits
 Appropriate Condiments
 Fried Won Tons
 Japanese Cartons & Chopsticks
 Bronze \$32.95 - Silver \$32.95 - Gold \$34.95

More Worldly Menu Choices

Oktoberfest Buffet

Grilled Bratwurst with Sauerkraut
 Wiener Schnitzel
 Schweinebraten (roast pork, cooked with beer & onion)
 Stuffed Cabbage
 Spaetzle Dumplings
 German Potato Salad
 Gürkensalat (German cucumber salad)
 Pasta Salad
 Soft Pretzels with Beer Cheese
 Fresh Assorted Fruits
 Raw Vegetables & Dill Onion Dip
 Appropriate Condiments
 All Set Ups
 Bronze \$32.95 - Silver \$32.95 - Gold \$34.95



Kosher Buffet

Beef Brisket with Savory Herbs
 Crispy Falafel
 Orchard Salmon
 Potato Latkes
 Couscous Royale with Braised Chicken
 Assorted Relish Platter
 Fresh Assorted Cubed Fruits
 Tabbouleh & Hummus Salad
 Zesty Israeli Salad
 Challah Braided Bread
 Artisan Rolls
 Mini Desserts: brownies, Oreo treasures, cashew caramel bars,
 peanut butter bars, raspberry bars & lemon bars
 All Set Ups
 Bronze \$33.95 - Silver \$33.95 - Gold \$36.95



CRANK'S
 CATERING

Elegant Barbecues

Menu #1

- 1/4 lb. Ground Sirloin Burgers
- All Beef Hot Dogs
- Potato Chips
- Assorted Fresh Fruits
- Raw Vegetables & Dip
- Assorted Relishes
- 4-6 Assorted Chef's Salads
- All Buns & Condiments
- All Set Ups
- DISPOSABLE PLATES, FORKS, KNIVES & NAPKINS

Bronze \$12.95 - Silver \$12.95 - Gold \$14.95

Menu #2

- BBQ Chicken
- Italian Sausage, Pulled Pork, or Hot Dogs
- 1/4 lb. Ground Sirloin Burgers
- Baked Beans, Buttered Corn, or Red Skin Parsley Potatoes
- Potato Chips
- Assorted Fresh Fruits
- Raw Vegetables & Dip
- Assorted Relishes
- 4-6 Assorted Chef's Salads
- All Buns & Condiments
- All Set Ups
- DISPOSABLE PLATES, FORKS, KNIVES & NAPKINS

Bronze \$16.95 - Silver \$16.95 - Gold \$18.95

PERFECT FOR CORPORATE EVENTS & GRADUATION PARTIES!

Add Fresh Corn on the Cob for only \$1.75 more per guest
Add Gourmet Macaroni & Cheese for only \$2.00 more per guest
\$100.00 On-Site Griller Fee

Elegant Barbecues

Menu #3

- BBQ Chicken
- Italian Sausage or Pulled Pork
- 1/4 lb. Ground Sirloin Burgers
- All Beef Hot Dogs
- Baked Beans, Buttered Corn, or Red Skin Parsley Potatoes
- Potato Chips
- Assorted Fresh Fruits
- Raw Vegetables & Dip
- Assorted Relishes
- 4-6 Assorted Chef's Salads
- All Buns & Condiments
- All Set Ups
- DISPOSABLE PLATES, FORKS, KNIVES & NAPKINS

Bronze \$18.95 - Silver \$18.95 - Gold \$20.95

PERFECT FOR CORPORATE EVENTS & GRADUATION PARTIES!

Add Fresh Corn on the Cob for only \$1.75 more per guest
Add Gourmet Macaroni & Cheese for only \$2.00 more per guest
\$100.00 On-Site Griller Fee

Menu #4

- Amish Basted Chicken Breasts
- Canadian Baby Back Ribs
- 1/4 lb. Ground Sirloin Burgers
- Baked Beans, Buttered Corn, or Red Skin Parsley Potatoes
- Tossed Salad
- Rolls & Butter
- Potato Chips
- Assorted Fresh Fruits
- Raw Vegetables & Dip
- Assorted Relishes
- 4-6 Assorted Chef's Salads
- All Set Ups
- DISPOSABLE PLATES, FORKS, KNIVES & NAPKINS

Bronze \$29.95 - Silver \$29.95 - Gold \$32.95



For Large Groups Ask About Our VERY SPECIAL Pricing.

For Large Groups Ask About Our VERY SPECIAL Pricing.

Elegant Barbecues

Menu #5

Marinated Beef Tenderloin Kabobs
Marinated Chicken Kabobs
Italian Sausage with Peppers or 1/4 lb. Ground Sirloin Burgers
Greek Feta Farfalle Pasta or Rice Pilaf
Grilled Pita Bread
Greek Salad
Assorted Fresh Fruits
Raw Vegetables & Dip
Assorted Relishes
4-6 Assorted Chef's Salads
All Set Ups
DISPOSABLE PLATES, FORKS, KNIVES & NAPKINS

Bronze \$28.95 - Silver \$28.95 - Gold \$30.95

Menu #6

BBQ Bacon Cheeseburger
Steak Mongolian
Pulled Pork
Buttered Corn or Baked Beans
Red Skin Parsley Potatoes
Tossed Salad
Rolls & Butter
Assorted Fresh Fruits
Raw Vegetables & Dip
Assorted Relishes
4-6 Assorted Chef's Salads
All Set Ups
DISPOSABLE PLATES, FORKS, KNIVES & NAPKINS

Bronze \$22.95 - Silver \$22.95 - Gold \$24.95

PERFECT FOR CORPORATE EVENTS & GRADUATION PARTIES!

Add Fresh Corn on the Cob for only \$1.75 more per guest
Add Gourmet Macaroni & Cheese for only \$2.00 more per guest
\$100.00 On-Site Griller Fee

Elegant Barbecues

Menu #7

8 oz. NY Strip Steak with Mushroom Zip Sauce or
Filet Mignon, at an additional charge
BBQ Cajun Chicken Breasts
All Beef Hot Dogs or Bratwurst
Buttered Corn or Baked Beans
Red Skin Parsley Potatoes
Tossed Salad
Rolls & Butter
Assorted Fresh Fruits
Raw Vegetables & Dip
Assorted Relishes
4-6 Assorted Chef's Salads
All Set Ups
CHINA WITH ROLLED SILVERWARE AND STEAK KNIVES

Gold \$36.95 or Market Price

Add Fresh Corn on the Cob for only \$1.75 more per guest
Add Gourmet Macaroni & Cheese for only \$2.00 more per guest
\$100.00 On-Site Griller Fee

PERFECT FOR CORPORATE EVENTS & GRADUATION PARTIES!

Menu #8 Pig Roast Package

Whole Roasted Pig (carved on site)
BBQ Chicken
Smoked Sausage
Crank's Famous Red Skin Parsley Potatoes
Corn on the Cob
Gourmet Macaroni & Cheese
Garden Salad
Hawaiian Rolls & Butter
Watermelon Slices
Raw Vegetables & Dip
Assorted Relishes
Country Potato Salad, Coleslaw & Pasta Salad
DESSERT: Chocolate Chip Cookies
All Set Ups
DISPOSABLE PLATES, FORKS, KNIVES & NAPKINS

Gold - \$32.95
Add Assorted Sodas & Water for \$2.00



Create Your Own Hors d'Oeuvre Buffet

Hors d'oeuvre menu will include imported cheese and crackers, fresh assorted fruits, raw vegetables with homemade dip
\$8.95 per guest – Silver Package / \$10.95 per guest - Gold Package / \$7.95 per guest – Full-Service Add-On

COLD HORS D'OEUVRES

48-PIECE MINIMUM

- Large Shrimp Cocktail (GF) 16/20 - \$2.50 each
- Jumbo Prawns Cocktail (GF) - \$5.00 each
- Snow Crab Claws (GF) - \$4.95 each / Market Price
- Lobster Crostini - \$3.75 each
- Maryland Crab Dip Bowl (GF) - \$75.00 (serves 50-60 ppl)
- Cold Spinach Artichoke Dip Bowl (GF) - \$75.00 (serves 50-60 ppl)
- Hummus Platter (GF) with Mini Pita - \$112.00 (serves 50-60 ppl)
- Mini Fruit Kabob (GF, V) - \$3.00 each
- Mini Caprese Kabob (GF) - \$3.50 each
- Deviled Eggs (GF) - \$2.50 each
- Smoked Ham Phillies (GF) - \$1.00 each
- Grape Leaves - \$3.00 each
- Pretzel Breadsticks with Cheddar Ale Dip - \$84.00 (48 pieces)
- Chicken Pinwheels - \$2.00 each (CREAM CHEESE, CHEDDAR CHEESE, GREEN ONIONS, CHILIES & CHICKEN WRAPPED IN A TORTILLA)
- Italian Pinwheels - \$2.00 each (CREAM CHEESE, YELLOW PEPPERS, HAM & SALAMI WRAPPED IN A TORTILLA)
- Curry Chicken Salad Roll-Up - \$2.50 each
- Michigan Cherry Bruschetta - \$2.75 each
- Prosciutto Asparagus Wrap (GF) - \$2.25 each



Additional Hor d'Oeuvres Selections

HOT HORS D'OEUVRES

48-PIECE MINIMUM

- Hot Spinach Artichoke Dip (GF) with Mini Pita - \$125.00 (serves 50-60)
- Hand-Breaded Chicken Tenders - \$2.50 each (add bbq & ranch sauces - \$20)
- Breaded or Buffalo Naked (GF) Wings - \$1.50 each (add any sauce on the side - \$10)
- Bacon-Wrapped BBQ Chicken (GF OPTION) - \$2.75 each
- Chicken Satay (GF) - \$2.25 each
- Asian Chicken Satay - \$2.25 each
- Chicken Wellington - \$3.00 each
- Fried Chicken Sliders - \$2.50 each (PICKLES ON THE SIDE & BUNS)
- Mini Chicken Kabobs (GF) - \$4.50 each
- Chicken & Waffles - \$4.00 each
- Turkey Meatballs - \$2.75 each
- Homemade Meatballs (BBQ or Swedish) - \$2.50 each
- Cajun Steak Bites (GF) - \$3.00 each
- Beef Wellington - \$4.00 each
- Beef Satay (GF) - \$3.25 each
- Grilled Beef Sliders - \$2.50 each (GRILLED PATTIES WITH ONIONS & BUNS)
- Mini Beef Kabobs (GF) - \$6.00 each
- Kosher Franks in a Blanket - \$2.00 each
- Pulled Pork Sliders - \$2.50 each (PICKLES ON THE SIDE & BUNS)
- BBQ Riblets (GF OPTION) (2 bones) - \$4.25 each
- Smoked Sausage Bites - \$1.50 each
- Italian Sausage Bites - \$1.50 each
- Reuben Egg Rolls - \$2.50
- Bacon-Wrapped Water Chestnuts in BBQ Sauce (GF OPTION) - \$2.50 each
- Stuffed Potato Skins (GF) (BACON, SCALLIONS & SMOKED CHEDDAR) - \$2.75 each
- Spinach Pie - \$2.25 each
- California Spring Rolls - \$3.50 each
- Mini Quiche - \$2.50 each
- Silver Dollar Stuffed Mushrooms with Maryland Crab - \$3.75 each
- Silver Dollar Stuffed Mushrooms with Sausage - \$2.75 each
- Crab Cakes with Mustard Sauce - \$4.25 each
- Shrimp & Crab Stuffed Purses - \$3.95 each
- Oysters on the Half Shell (GF) - Market Price
- Oyster Rockefeller (GF) - Market Price
- Lobster Lollipops (GF) - Market Price
- Coconut Shrimp with Pineapple Cocktail Sauce - \$3.50 each
- Stuffed Shrimp Pomodoro (SHRIMP STUFFED WITH CREAM CHEESE, JALAPENO, RED PEPPERS & SCALLIONS) - \$3.50 each
- Bacon-Wrapped Scallops - \$5.95 each or Market Price
- Crab Fritter (CRAB SALAD ROLL, BREADED & FRIED) - \$4.25 each
- Crab Cake Egg Rolls - \$4.50 each
- Stuffed Panko Onion Rings - \$3.25 each
- Risotto Arancini - \$3.25 each



Unforgettable Stations Menu



Minimum of 4 Stations



Fruit & Cheese Station #1

assorted cubed fruit display
imported cheese & cracker display
raw vegetable & dip display
\$8.95 per guest

Omelette Station #2

peppers • onions • mushrooms • ham • sausage • bacon
Monterey Jack • cheddar cheese
Swiss cheese • spinach • tomatoes
\$9.95 per guest / \$100.00 chef fee

Snack Station #3

hot spinach artichoke dip
crab dip with cracker assortment
assorted crostini • ham Phillies • deviled eggs
\$7.95 per guest

Asian Station #4

assorted sushi • beef stir fry • chicken stir fry
shrimp stir fry • vegetable stir fry • fried rice
served in Chinese carryout cartons with chopsticks
\$12.95 per guest / \$100.00 chef fee

Hot Hors d'Oeuvre Station #5

mini chicken wellingtons
crab-stuffed mushrooms
bacon-wrapped chestnuts in bbq sauce
\$10.95 per guest

Pasta Station #6

assorted pasta (PENNE, FARFALLE, SPAGHETTI)
assorted sauce (MEAT, MARINARA, ALFREDO, OLIVE OIL & GARLIC)
toppings (MEATBALLS, SAUSAGE, SPINACH, CHICKEN,
MUSHROOMS) ADD \$2.00 FOR SHRIMP
\$10.95 per guest / \$100.00 chef fee

Carving Station #7

beef tenderloin fillet or prime rib with mushroom zip sauce
carved roasted turkey breast • all served on a hard roll
condiments (HORSERADISH SAUCE, DIJON MUSTARD, MAYONNAISE)
\$18.95 per guest / \$100.00 chef fee / Market Price

Seafood Station #8

shrimp cocktail • fresh smoked salmon display
crab claw cluster • oysters on the half shell
ice carving with company logo, add \$400.00
\$18.95 per guest / Market Price

Gourmet Mashed Potato Bar Station #9

sweet • garlic • yukon gold mashed potatoes
toppings (SOUR CREAM, CHIVES, BACON BITS,
CARAMELIZED ONIONS, BEEF AND CHICKEN GRAVY,
CHEDDAR CHEESE & MONTEREY JACK CHEESE)
\$8.95 per guest / \$100.00 chef fee

Mexican Station #10

mini tacos • mini burritos • mini chimichangas
nacho chips with cheese & all the fixings
(SHREDDED LETTUCE, TOMATOES, ONIONS, SLICED BLACK OLIVES,
SHREDDED MONTEREY JACK CHEESE & SOUR CREAM)
\$10.95 per guest

Pierogi Station #11

homemade pierogi sautéed with onions
cheese • potato • sauerkraut
served with sour cream & applesauce
\$10.95 per guest / \$100.00 chef fee

Middle East Station #12

homemade spinach pie • stuffed grape leaves
meat pie • tabbouleh
hummus with mini pita points
\$11.95 per guest

Salad Station #13

bowls of romaine, iceberg & spring mix
tomatoes, cucumbers, shredded carrots,
pepperoncinis, red onion, candied walnuts, hardboiled
eggs, beets, raisins, bacon bits, croutons, feta cheese,
bleu cheese, cheddar cheese, parmesan cheese,
diced ham & turkey
Homemade Italian Vinaigrette, Ranch, Caesar
& Greek Dressings
4-6 Assorted Chef's Choice Summer Salads
Rolls & Butter
\$9.95 per guest
Add: Grilled Chicken - \$3.00 per guest

Dessert Station #14

mini chocolate éclairs • mini cannolis
lemon bars • pumpkin mini cheesecakes
Oreo treasures • butterscotch cashew bars
peanut butter squares • raspberry crumble bars
\$9.95 per guest

Plated Gourmet Dinners



Your plated dinner will begin with a table-side charcuterie board of mixed nuts, organic berries, assorted cheeses, and imported salami & ham.

Next, all tables will be served a fresh tossed or Caesar salad plated, along with our house-prepared artisan dinner rolls. After your salad is complete, you will receive your choice of pasta, plated to each guest.

Filet Mignon & Chicken Piccata

Filet mignon with zip sauce, chicken piccata, stuffed red skin potatoes, steamed broccolini with compound herb butter. \$54.95 per guest

Filet Mignon & Chicken Marsala

Filet mignon with herb butter, chicken marsala, roasted yams with cinnamon apple chutney, grilled asparagus. \$54.95 per guest

Filet Mignon & Salmon

Filet mignon & apple orchard salmon, roasted parmesan garlic fingerling potatoes, mini root vegetables with herb butter. \$64.95 per guest

Duet Filet Mignon & Lobster Tail

Duet filet mignon with truffle mushroom au jus and Australian cold-water lobster tail with roasted lemon butter, Delphi potatoes, and asparagus. Market Price

Chicken & Perch

Crispy mustard chicken with basil cream sauce, sautéed Lake Michigan perch, Delphi potatoes, steamed broccoli with béarnaise sauce. \$52.95 per guest

Rack of Lamb

Persian rack of lamb with garlic mashed potatoes and European glazed carrots. \$66.95 per guest

Pork Chops & Stuffed Shrimp

Center-cut and panko-breaded pork chops, stuffed shrimp with Maryland crab, special baked potato and cauliflower au gratin. \$52.95 per guest

Veal Marsala (or choice of veal)

Veal marsala, au gratin potatoes, green bean almondine. \$59.95 per guest

New York Strip Steak Siciliano

12oz. New York strip steak, oven roasted potatoes, prince Edward blend vegetables. \$58.95 per guest

INCLUDING:

Mini Dessert Platter or Choice of Dessert, Fresh Brewed Coffee & Tea Service, China Dinner Plates & Cake Plates, Real Silverware, Water Glasses with Water Pitchers, Linen Napkins (your choice of color), All Table Linens for all guest tables, Linens & Linen Skirting for all specialty tables, Bus People in Tuxedo Uniform, Cake Cutting & Wrapping (you supply the wrapping material) • 5-Hour Service • \$200.00 Chef Fee

IT'S GOT TO BE CRANK'S

Full-Service Buffet

PLATINUM FABULOUS EVENING BUFFET PACKAGE

An Elegant Evening Buffet

Meat Entrée Selection
Meat Entrée Selection
Pasta Selection
Potato Selection
Vegetable Selection
Choice of One: Caesar Salad or Garden Salad
Rolls & Butter
Imported Cheese & Crackers
Raw Vegetables & Dip
Assorted Relishes (PICKLES, OLIVES, PEPPERONCINIS, ETC.)
Fresh Assorted Fruits
4-6 Assorted Chef's Choice Summer Salads
(POTATO SALAD, PASTA SALAD, COLESLAW, ETC.)

Including

Fresh Brewed Coffee
China Dinner Plates & Cake Plates
Real Silverware, Water Glasses with Water Pitchers
Linen Napkins (your choice of color), All Table Linens for all guest tables
Linens & Linen Skirting for all specialty tables, Bus People in Tuxedo Uniform
Cake Cutting & Wrapping (you supply the wrapping material)
5-Hour Service

\$39.95 per guest



IT'S GOT TO BE CRANK'S

Full-Service Buffet

ULTIMATE NIGHT BUFFET PACKAGE

First Hour

Charcuterie Display presented with imported cheeses, mixed olives, mixed berries, candied walnuts, an assortment of Italian meats, roasted peppers and bread sticks
Includes hand-passed champagne
After your toast...

Dinner Begins

Crank's maitre d' will present to you and all your guests a table-side tossed green salad or Caesar salad with our house vinaigrette dressing along with freshly baked artisan rolls and butter.
After all salads are served...

Your Ultimate Buffet Begins

Meat Entrée Selection • Chicken Entrée Selection • Pasta Selection • Potato Selection • Vegetable Selection
Imported Cheese & Crackers • Raw Vegetables & Homemade Ranch Dip
Assorted Relishes (PICKLES, OLIVES, PEPPERONCINIS, ETC.) • Fresh Assorted Fruits
4-6 Assorted Chef's Choice Summer Salads (POTATO SALAD, PASTA SALAD, COLESLAW, ETC.)

Specialty Dessert Display Station

The Crank's staff will present a 2-minute firework show out of these desserts.
Raspberry tortes, lemon bars, double chocolate brownies, caramel cashew bars, Oreo treasures, mini pumpkin and coconut cream pies.
All desserts will be displayed in the most elegant way for you and your guests to enjoy.
We are not done yet...!

Late-Night Snack

your choice between: • Coney Island bar • pizza bar • taco/nacho bar • slider bar

Including...

Fresh Brewed Coffee • China Dinner Plates & Cake Plates, Real Silverware, Water Glasses with Water Pitchers, Linen Napkins (your choice of color), All Table Linens for all guest tables, Linens & Linen Skirting for all specialty tables, Bus People in Tuxedo Uniform, Cake Cutting & Wrapping (you supply the wrapping material)
5-Hour Service

\$54.95 per guest

CRANK'S
CATERING

IT'S GOT TO BE CRANK'S

Full-Service Family-Style

5-COURSE PLATINUM FAMILY-STYLE DINNER

First Course

- Assorted relishes (pickles, black olives, pepperoncini, roasted peppers) OR
- Raw vegetables with Maryland crab dip

Second Course

House-prepared soup, your choice of:

- Country chicken noodle • Italian wedding • cream of broccoli
- jalapeno corn chowder • chicken pastina
- Texas pepper pot • or whatever you have in mind!

Third Course

- your choice of salad: House or Caesar salad with homemade rolls & butter

Fourth Course

your choice of pasta:

- Mostaccioli with meat sauce • Farfalle alfredo • pasta primavera • penne pasta with palomino sauce

Fifth Course

- choice of one meat entrée (pg. 27-28) • choice of one chicken entrée (pg. 26)
- choice of one potato selection (pg. 30) • choice of one vegetable (pg. 31)



Also Included with Your Package

Fresh Brewed Coffee & Tea Service

China Dinner Plates & Cake Plates, Real Silverware, Water Glasses with Water Pitchers,
Linen Napkins (your choice of color), All Table Linens for all guest tables, Linens & Linen Skirting for all
specialty tables, Bus People in Tuxedo Uniform,
Cake Cutting & Wrapping (you supply the wrapping material)
5-Hour Service

\$58.95 per guest

\$200.00 Chef Fee

Ask about our next
taste testing!

IT'S GOT TO BE CRANK'S

Full-Service Family-Style

7-COURSE PLATINUM FAMILY-STYLE DINNER

First Course/ White Glove Service

- CHOICE OF 3 APPETIZERS • bacon-wrapped water chestnuts • beef wellington • cajun steak bites
- bbq bacon-wrapped chicken • chicken wellington • spinach pie • spring rolls • stuffed mushrooms
 - grilled chicken dumpling or arancini balls

OR

A beautiful **CHARCUTERIE BOARD DISPLAY** with fresh cubed fruits,
domestic and imported cheese assortment,
sliced salami, aged ham and assortment of nuts
With Hand-Passed Champagne!

Second Course - Soup

Your choice of homemade soup: country chicken noodle, Italian wedding, cream of broccoli,
jalapeno corn chowder, chicken pastina, Texas pepper pot, etc.

Third Course - Salad

Your choice of salad: house salad, Caesar salad, Mediterranean salad with homemade rolls & butter

Fourth Course - Pasta

Choice of pasta: • farfalle alfredo • pasta primavera • penne with meat sauce • mama's stuffed shells • or your choice

Fifth Course - Main Course

Choice of: • one chicken (pg. 24) • one meat (pg. 25, 26) • one potato (pg. 28) • one vegetable (pg. 29)

Sixth Course - The Sweet Tooth

Choice of: Chef Chelsea's mini dessert platter, carrot cake, cheesecake, fruit torte, etc.

Seventh Course - Late Night Snack

Choice of: • taco & nacho bar • slider bar • Coney Island bar • pizza bar • grilled cheese & tomato soup

Also Included

Fresh Brewed Coffee & Tea Service

China Dinner Plates & Cake Plates, Real Silverware, Water Glasses with Water Pitchers,
Linen Napkins (your choice of color), All Table Linens for all guest tables, Linens & Linen Skirting for all
specialty tables, Bus People in Tuxedo Uniform,
Cake Cutting & Wrapping (you supply the wrapping material)
5-Hour Service

\$63.95 per guest

\$200.00 Chef Fee

See page 34 for special
full-service catering contract

Delightful Dessert Selections

Cheesecake

Delicious variety of cheesecakes
* \$6.95 per guest

Chef Monte's Carrot Cake

Moist, rich carrot cake with cream cheese frosting * \$7.95 per guest

Sheet Cakes

Cake flavors – vanilla, chocolate, marble, lemon, red velvet
with buttercream frosting
* \$2.00 per guest

Enchantment Dessert Table

* mini cannolis * mini chocolate éclairs * chocolate-covered
strawberries * chocolate brownies * lemon bars * raspberry bars
* cookies and cream bars * butterscotch cashew bars * chocolate
peanut butter bars * pumpkin cheesecake * freshly baked pies
* assorted cookies * assorted cubed fruits * \$11.95 per guest

Mini Dessert Table

* assorted freshly baked cookies * homemade frosted brownies
* mini cannolis * mini chocolate éclairs * \$7.95 per guest

Cupcake Extravaganza

A wide variety of wonderful cupcakes: chocolate, vanilla, marble,
lemon, pumpkin spice and carrot, chocolate bumpy cake, etc.
* \$7.95 per guest

Ice Cream Bars

A variety of your favorites, such as chocolate éclairs, strawberry
shortcake, ice cream sandwiches, orange creamsicle, fudge bars, etc.
* \$2.95 per guest / under 50 guests, add \$2.00
(ICE CREAM SERVED IN A TOTE IF UNDER 50 GUESTS)
* ice cream cart rental - \$295.00
(24-HOUR RENTAL – ELECTRICAL REQUIRED)

A la Carte Treats

assorted freshly baked cookies	\$1.75 per guest
chocolate frosted brownies	\$2.00 per guest
chocolate and vanilla cupcakes	
with buttercream frosting	\$2.00 per guest
gourmet cupcakes	\$3.50 per guest
homemade cannolis	Lg \$3.75 per guest
	Mini \$2.75 per guest
chocolate éclairs	Lg \$3.75 per guest
	Mini \$2.75 per guest
gourmet dessert bars	\$1.75 per guest
3 DOZEN MINIMUM	



CRANK'S
CATERING

Bar & Beverage Services

Super Premium Bar

Grey Goose
Tito's Vodka
Bombay Sapphire Gin
Glenlivet Scotch
Hennessy Cognac
Jack Daniel's Tennessee Whiskey
Jameson Whiskey
Crown Royal Whisky
Basil Hayden Bourbon
Captain Morgan Rum
Bacardi Rum
1800 Silver Tequila
Baileys Irish Cream Liquor
Kahlua Coffee Liquor
Canned Beer Selection
Santa Margherita Pinot Grigio
Butter Chardonnay
Belle Glos Rose
Decoy Cabernet
Bar Mixer Service Included
\$10.00 per guest per hour (MIN. 2 HOURS)

Premium Bar

Tito's Vodka
Dewar's Scotch
Captain Morgan Rum
Bacardi Rum
Tanqueray Gin
Bulleit Bourbon
Canadian Club Whisky
Jack Daniel's Whiskey
Jose Cuervo Tequila Silver
Cranker's IPA Craft Beer
Canned Labatt Blue and Coor's Light
Copper Ridge Wine Selections (CABERNET, MERLOT, CHARDONNAY &
WHITE ZINFANDEL)
Bar Mixer Service Included
\$8.00 per guest per hour (MIN. 2 HOURS)

Standard House Bar

House Vodka
House Whiskey
House Bourbon
House Rum
House Gin
House Tequila
House Scotch
Peach Schnapps
Canned Beer
Wine
Bar Mixer Service Included
\$7.00 per guest per hour (MIN. 2 HOURS)



Bartenders \$30.00 per hour (MIN. 4 HOURS)

Beer, Wine, Pop & Water Bar

Labatt Blue, Coor's Light, House Cabernet, Merlot & Chardonnay
Coke, Diet Coke, Sprite, Bottled Water
\$6.00 per guest, per hour (MIN. 2 HOURS)

Bar Mixer Service Only

Sweet Vermouth & Dry Vermouth
Bloody Mary Mix
Coke, Diet Coke, Sprite & Ginger Ale
Lemonade & Bottled Water
Tonic & Soda Water
Cranberry Juice & Orange Juice
Cherries, Olives, Lemons & Limes
10oz. Plastic Tumblers & 6oz. Plastic Wine
Beverage Napkins, Straws & Ice
\$8.95 per guest

A la Carte Beverages

Assorted Coke Products - \$2.00 each
Chilled Bottle Water - \$2.00 each
Lemonade (12oz can) - \$3.50
Ice Tea (12oz can) - \$3.50
Gatorade (20oz) - \$3.00
Hot or Cold Apple Cider - \$12.00 per gallon
Assorted Juices (6oz) - \$2.00 each
Fresh Brewed Coffee (50 cups) - \$75.00
Fresh Brewed Coffee (100 cups) - \$150.00
Hot Tea (50 cups) - \$75.00
Hot Tea (100 cups) - \$150.00

ASK ABOUT SELTZER DRINKS - \$6.00 EACH

Chicken Entrées



Boneless Chicken Entrées

HAWAIIAN CHICKEN – ADD \$2. (EXCEPT FOR PLATINUM PACKAGE) boneless chicken breasts coal seared with a pineapple glaze then topped with a sweet sauce, consisting of ginger, scallions, pineapple tidbits, and mandarin oranges.

CHICKEN SUPREME (Crank's Signature Dish) – ADD \$2. (EXCEPT FOR PLATINUM PACKAGE) a lightly breaded, boneless breast of chicken topped with Swiss cheese and sliced mushrooms, then baked in a velouté sauce with white wine and garlic.

SMOTHERED CHICKEN – ADD \$2. (EXCEPT FOR PLATINUM PACKAGE) sautéed chicken breasts with onions, peppers, and mushrooms, then finished with a chicken demi glaze and provolone cheese.

CHICKEN PARMESAN – ADD \$2. (EXCEPT FOR PLATINUM PACKAGE) boneless breast of chicken coated with an Italian breadcrumb crust, baked, and topped with marinara sauce, parmesan, and mozzarella cheeses.

CHICKEN PICCATA – ADD \$2. (EXCEPT FOR PLATINUM PACKAGE) boneless breast of chicken sautéed with a savory lemon sauce, artichokes, garlic, wine, and capers.

CHICKEN MARSALA – ADD \$2. (EXCEPT FOR PLATINUM PACKAGE) boneless breast of chicken sautéed, deglazed with marsala wine, topped with mushrooms and marsala wine sauce.

CRISPY MUSTARD CHICKEN WITH BASIL CREAM SAUCE – ADD \$2. (EXCEPT FOR PLATINUM PACKAGE) boneless breast of chicken marinated in a three-mustard cream bath, breaded with crispy panko breadcrumbs, served with a basil cream sauce on the side.

CHICKEN TUSCANY – ADD \$2. (EXCEPT FOR PLATINUM PACKAGE) sautéed chicken breast, topped with lemon, spinach, sun dried tomatoes, artichoke hearts, and pearl onions, then simmered in a wine sauce.

CHICKEN TERIYAKI – ADD \$2. (EXCEPT FOR A PLATINUM PACKAGE) boneless breast of chicken, marinated in our own teriyaki sauce and chargrilled.

Additional Boneless Chicken

CHICKEN MONTEREY – ADD \$2. (EXCEPT FOR A PLATINUM PACKAGE) boneless breast of chicken sautéed in butter and white wine, with grilled peppers and onions, topped with bechamel sauce and Monterey Jack cheese.

CHICKEN CORDON BLEU – ADD \$3. boneless breast of chicken stuffed with savory smoked ham and natural Swiss cheese, rolled, breaded, and baked, then topped with a Dijon cream sauce.

CHICKEN WELLINGTONS – ADD \$3. puff pastry dough stuffed with chicken breast and a mushroom duxelles, then baked and topped with chicken Chablis sauce.

Turkey Entrées

OVEN ROASTED AMISH TURKEY BREAST – ADD \$2. sliced turkey breast, topped with a savory herb turkey gravy.

Bone-In Chicken Entrées

BAKED HERB CHICKEN bone-in chicken seasoned with our own special combination of herbs & spices.

ROSEMARY CHICKEN bone-in chicken marinated with Dijon mustard, olive oil, rosemary, and fresh garlic, then oven roasted to perfection.

BUTTER CRUMB OVEN FRIED CHICKEN bone-in chicken dredged in our house herbs and spice mixture, then topped with Japanese buttered breadcrumbs.

COUNTRY FRIED CHICKEN – ADD \$2. bone-in chicken soaked in buttermilk, dipped in seasoned flour, and fried to a crispy coating.

BBQ CHICKEN bone-in chicken barbecued with our famous bbq sauce.

LEMON PEPPER CHICKEN bone-in chicken baked with a lemon pepper seasoning.

Beef & Carving Entrées



Beef Entrées

SLICED ROAST SIRLOIN WITH MUSHROOM GRAVY eye round of beef, oven-roasted in our special seasoning and covered with a savory herb brown sauce with mushrooms.

EYE ROUND OF BEEF WITH BOURGUIGNONNE SAUCE eye round of beef braised in red wine and garnished with pearl onions and button mushrooms.

HOMEMADE MEATBALLS our famous homemade meatballs in a mushroom brown sauce.

SWEDISH HOMEMADE MEATBALLS our famous homemade meatballs in a Swedish cream sauce.

LONDON BROIL WITH BORDELAISE SAUCE – ADD \$6. marinated flank steak, charbroiled and sliced on the bias, served with a bordelaise wine sauce.

BEEF MARSALA eye round of beef roasted and topped with our homemade marsala sauce.

KANSAS CITY BEEF TIPS – ADD \$4. tenderloin of beef cut in bite size chunks and slow roasted in a brown sauce.

BEEF WELLINGTON – ADD \$7 OR MARKET PRICE. tenderloin of beef, stuffed with a duxelles (a mixture of finely chopped mushrooms, shallots, and herbs slowly cooked in butter), then wrapped in a puff pastry.

SHORT RIBS – ADD \$6. Slowly roasted short ribs with pearl onions, celery, Belgian carrots, and stewed tomatoes.

STUFFED CABBAGE – ADD \$1. Grandma's famous ground beef stuffing, rolled in fresh steamed cabbage, covered in a secret tomato sauce, and slow baked.

Carved Entrées

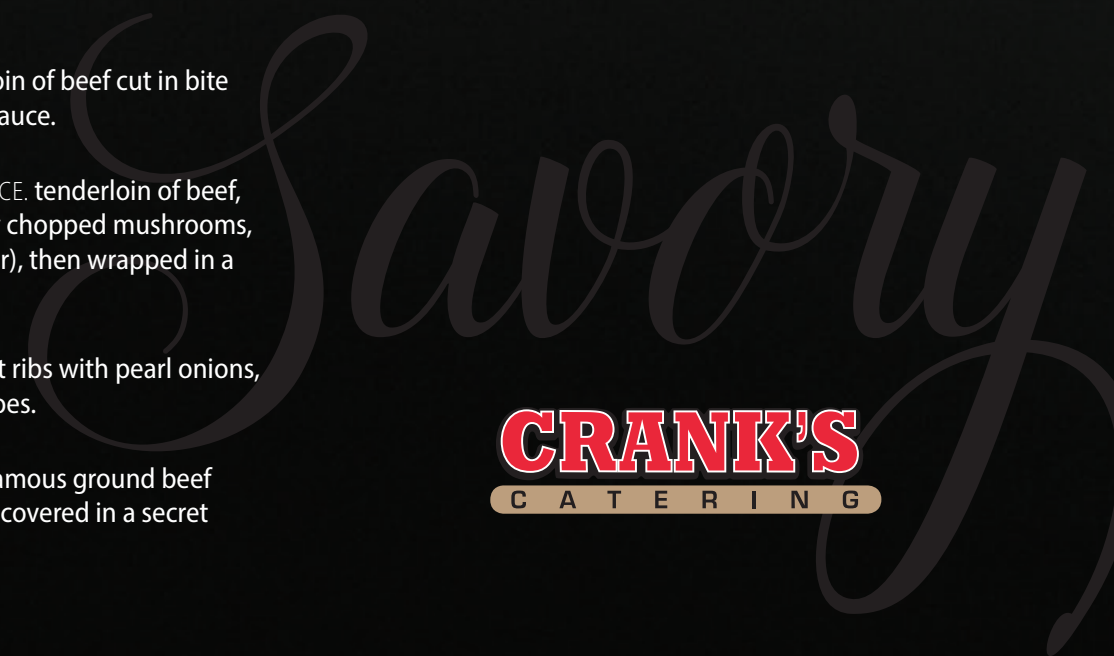
CARVED FLAMBÉ – ADD \$6. slow roasted top sirloin flambé with brandy.

CARVED FILET MIGNON WITH ZIP SAUCE – ADD \$8. premium tenderloin served with our ultimately flavorful zip sauce.

CARVED PRIME RIB – ADD \$8. slow oven-roasted prime rib of beef, encrusted with our special seasonings, and served with an au jus.

CARVED TURKEY – ADD \$3. turkey slow roasted in our specialized herb concoction, cooked to a perfect temperature, and bronzed – moist and juicy throughout with a flavor you just can't get any other way.

CARVED SPIRAL DEARBORN HAM – ADD \$3. honey glazed baked ham



CRANK'S
CATERING

Pork, Veal & Seafood Entrées



Pork Entrées

SMOKED KIELBASA Polish-style slow-smoked sausage, baked in our homemade tangy sauerkraut.

ITALIAN STYLE SAUSAGE mild seasoned Italian sausage, baked and served with a blend of grilled peppers and onions.

PORK SCALLOPINI medallions of boneless pork loin in our Chef's scallopini sauce.

BONELESS PORK CHOPS – ADD \$2. breaded center-cut pork chops, baked with a savory brown sauce.

BBQ PULLED PORK slow roasted pork, shredded, and mixed with our special bbq sauce.

ROASTED PORK TENDERLOIN oven-roasted tender cut of pork coated in our special seasoning and served with a flavorful pork gravy.

STUFFED PORK LOIN – ADD \$2. oven-roasted pork loin stuffed with our own homemade bread stuffing.

HONEY GLAZED HAM sliced ham with pineapple glaze.

SPIRAL HONEY GLAZED HAM – ADD \$3. Dearborn spiral honey glazed ham on the bone.

CITY CHICKEN – ADD \$2. pork and veal skewered and dipped in an egg wash, then a seasoned breadcrumb mixture, fried lightly to a golden brown, baked to perfection, and served with a special city chicken sauce.

Veal Entrées

MARKET PRICE

VEAL PICCATA – MARKET PRICE. sautéed with a savory lemon sauce, artichokes, garlic, wine, and capers.

VEAL MARSALA – MARKET PRICE. sautéed, deglazed with marsala wine, and topped with mushrooms and marsala wine sauce.

VEAL SALTIMBOCCA – MARKET PRICE. slices of veal sautéed, topped with prosciutto ham and Fontinella cheese and topped with a sage demi glaze.

VEAL PARMESAN – MARKET PRICE. slices of veal coated with an Italian breadcrumb crust, baked, and topped with marinara sauce, parmesan and mozzarella cheeses.

Seafood Entrées

PARMESAN-ENCRUSTED HALIBUT – MARKET PRICE. grilled with baby vegetables and topped with a béarnaise sauce.

ORCHARD SALMON – MARKET PRICE. served with apples and a honey glaze.

CHILEAN SEA BASS – MARKET PRICE. grilled with baby vegetables and topped with citrus butter.

HOUSE BATTERED FRIED FISH – ADD \$5. fresh cod coated with almonds, oats, and panko breadcrumbs, deep fried to perfection.

LEMON ENCRUSTED COD – ADD \$5. fresh cod filets with lemon.

Pasta Selections



Pasta Selections

MOSTACCIOLI WITH MEAT SAUCE OR MARINARA SAUCE ridged mostaccioli in your choice of sauce.

FARFALLE ALFREDO bowtie pasta in our homemade creamy alfredo sauce.

PASTA PRIMAVERA a special dish of rotini noodles, broccoli, carrots, zucchini, and red peppers, in a garlic butter, parmesan, and boursin cheese sauce.

GOURMET MACARONI & CHEESE our house blend of cheeses reduced into a fluffy, milky cheese sauce – add bacon, ham, shrimp, crab, or lobster at an additional cost.

THIN SPAGHETTI a special kind of pasta prepared with olive oil, roasted garlic and herbs, then tossed with baked breadcrumbs, garlic, and parmesan cheese.

ROTINI curly rotini pasta served with your choice of sauce.

PENNE PASTA WITH PALOMINO SAUCE penne pasta served in a combination of tomato and creamy bechamel sauce.

TORTELLINI / ROTINI MIX – ADD \$2. cheese stuffed tortellini and rotini pasta topped with your choice of sauce.

BEEF, CHEESE, OR SQUASH RAVIOLI – ADD \$3. house prepared ravioli, served with your choice of sauce.

FETTUCCINI CARBONARA – ADD \$2. fettuccini pasta served in a carbonara sauce, composed of cream, eggs, parmesan cheese, and bits of bacon with an added ingredient of fresh green peas.

LINGUINI WITH CLAM SAUCE – ADD \$2. linguini pasta in our homemade clam sauce.

LASAGNA – ADD \$2. broad lasagna noodles layered with ricotta, mozzarella and parmesan cheese, with our special meat sauce recipe.

LASAGNA ROLL UPS – ADD \$2. lasagna pasta with three cheese spread, rolled up with Italian sausage and topped with meat sauce and mozzarella – can also be made vegetarian friendly with artichoke hearts and spinach.

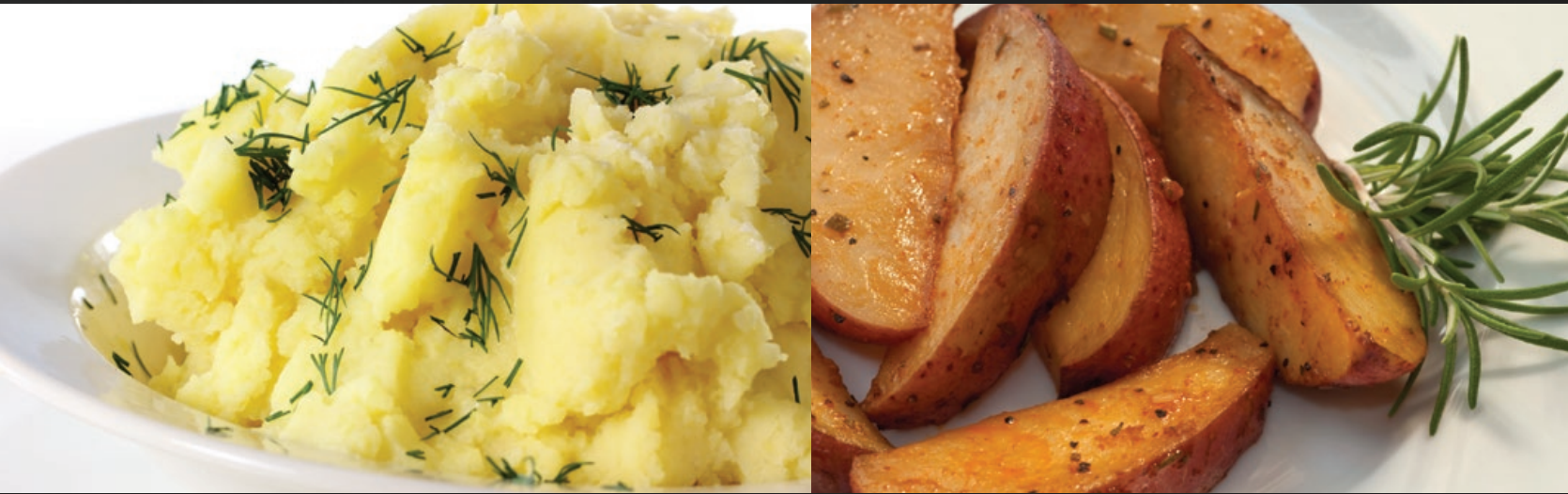
STUFFED SHELLS – ADD \$2. jumbo pasta shells filled with a three-cheese combination (we can add spinach if you prefer) then topped with a flavorful marinara sauce.

CRANK'S AVAILABLE SAUCES

meat	marinara	alfredo	alla vodka
arrabbiata	garlic and oil	palomino	basil pesto
clam	truffle mushroom		

CRANK'S
CATERING

Potato & Rice Selections



Potato Selections

RED SKIN PARSLEY POTATOES our famous red skin potatoes, steamed, seasoned lightly, then slightly mashed with fresh garlic, creamy butter, romano and parmesan cheeses.

MASHED POTATOES OR GARLIC MASHED POTATOES boiled Idaho potatoes mashed with heavy cream and butter for a creamy consistency – upon request, we'll add roasted garlic for extra flavor.

PEARL POTATOES whole baby potatoes lightly seasoned and baked in a savory butter with fresh parsley, topped with scallions.

POTATO PARMESAN cubed potatoes seasoned and half baked with a parmesan cheese blend, then a rich bechamel sauce is poured over the potatoes, and they are baked again.

CHEESY POTATO BAKE hash brown potatoes combined with onions and a cheddar cheese sauce.

OVEN-ROASTED POTATOES "new" potatoes or Yukon gold potatoes, cut in wedges, dusted with our special seasoning, and roasted to perfection.

FINGERLING POTATOES boiled fingerling potatoes buttered and seasoned with a burst of flavor.

POTATOES AU GRATIN – ADD \$1. sliced potatoes baked in a cheddar cheese sauce, then baked until golden brown.

SCALLOPED POTATOES – ADD \$1. sliced potatoes baked in a velouté wine sauce, topped with a blend of parmesan cheese and seasonings.

ANNA POTATOES – ADD \$2. whole potatoes sliver sliced with sautéed onions and chicken stock poured down the center, topped with parmesan cheese and butter, then baked until perfectly tender.

DELPHI POTATOES – ADD \$2. layers of sliced scalloped potatoes infused with gruyere cheese, roasted garlic, and a white wine butter sauce.

CHEF SCOTT'S LAYERED POTATO DUO – ADD \$2. alternating layers of au gratin and scalloped potatoes – can be cut like lasagna.

STUFFED RED SKIN POTATOES – ADD \$2. red skin potatoes carved out and mashed with onions, cheese, sour cream and special seasonings – the skins are then stuffed with the mixture and topped with cheddar cheese and baked.

Rice Selections

RICE PILAF white rice and orzo combined in a steamed bath of chicken stock, then simmered to the perfect consistency.

WILD RICE nutty flavored medium and long grain rice seasoned and cooked in a light chicken stock until tender.

VEGETABLE RICE a blend of fresh vegetables with white rice.

Vegetable Selections



Vegetable Selections

WHOLE KERNEL CORN sweet kernel corn cooked in butter and herbs.

GREEN BEANS ALMONDINE whole green beans steamed, seasoned, and topped with sliced almonds.

MARINATED FRENCH GREEN BEANS marinated French-cut green beans sautéed and topped with a balsamic vinaigrette.

GREEN BEAN CASSEROLE – ADD \$1. traditional-cut green beans in a creamy mushroom sauce, topped with frizzled onion straws.

BELGIAN CARROTS steamed whole baby carrots with a sweet brown sugar glaze.

MIXED GREENS a perfect blend of broccoli, peas, green beans, and more green goodness.

CALIFORNIA MEDLEY steamed broccoli, cauliflower, and carrots, seasoned to perfection.

SWEET PEAS AND MUSHROOMS steamed sweet pearl peas with button mushrooms.

PRINCE EDWARD BLEND VEGETABLES a mixture of green string beans, yellow beans, and baby carrots, steamed and seasoned.

BAKED CAULIFLOWER AU GRATIN – ADD \$2. fresh cauliflower seasoned with select herbs and spices in a creamy parmesan cheese sauce, topped with a panko breadcrumb topping.

BROCCOLI WITH HOLLANDAISE SAUCE – ADD \$2. steamed broccoli served with our rich and creamy hollandaise sauce on the side.

FRESH ASPARAGUS – ADD \$2. order it grilled or steamed, with or without hollandaise sauce.

BRUSSELS SPROUTS – ADD \$1. Brussels sprouts steamed until tender, served in a butter sauce.

SAUTÉED BROCCOLINI – ADD \$3. with sun dried tomatoes and herb butter sauce.

CRANK'S
CATERING

Equipment Rental

Crank's has an extensive selection of rental items to help you make your day as wonderful and stress-free as possible. Below is just a small list of what we can procure for you. And if you don't see what you need, don't hesitate to ask your sales representative, as we most likely can locate what you need.

Serving Equipment

Chafing Pans with Lids
Disposable Chafing Kits (with sternos)
Sternos
Hot Boxes
Ice Cream Cart
Portable Bar
Coolers

Linens

Table Linens
90" Square ■ 120" x 54" ■ 64" Square
120" Round ■ 132" Round
90" x 156" ■ 90" x 132"
Chair Covers

Chefs, Waitstaff & Bartenders

Waitstaff
Bartenders
Chefs



Venues



Enchantment Banquet Hall
Shelby Township (350 capacity)



Crank's Bar and Grill
St. Clair Shores

Arrowhead Grille
at Fieldstone Golf Club
Auburn Hills (250 capacity)



Stonegate Farm
Lapeer (200 capacity)

Indian Springs
White Lake

Van Hoosen Farm
Rochester (100 capacity)

Lake St. Clair Metroparks
Harrison Township

Packard Proving Grounds
Utica (300 capacity)

Westview Orchards
Washington (250 capacity)

Orion Center
Lake Orion (300 capacity)

Bald Mountain Park
Lake Orion

Ask our sales consultants about
other venues

Terms & Policies

PLATINUM/FULL-SERVICE CATERING CONTRACT

DEPOSIT

A \$1000.00 non-refundable deposit is required on all **Full-Service/Platinum Package Events**. If you should have to cancel your event, you will lose your deposit. If you cancel within 3 days of your event, you will be charged for food costs. If your event is cancelled due to a government shutdown (covid-19), you will be issued a gift certificate in the amount of your deposit to be used at another time.

FINALS

We will call you ten days prior to your event for final information. Final information will include:

- Final Menu Selections
- Final Count
- Linen Napkin Color
- How many people will be at your head table
- How many guest tables and size of your tables
- What size your cake table, gift table, head table, assigned seating table, D.J. table, and any other specialty tables are
- **NOTE:** You can have White, Black, or Ivory table linens. Table linens are not floor length. If you would like floor length linens, they are an additional charge.
- What time we can set up the day before your event or the day of your event
- Good directions or a detailed map to your location
- **NOTE:** If our drive time to your event location is over 45 minutes, please add a \$200.00 extended drive fee.
- We will require either three 8-ft. banquet tables or four round tables for your buffet

Changes cannot be made to the menu, and your final count cannot be reduced after we have taken final information from you. However, you may increase your count if it is done at least five days prior to your event.

PAYMENT

Payment in full is required five days prior to the event in secure funds. If paying your final balance with a credit card, add a 3% convenience fee onto the balance.

All pricing is subject to a 19% service fee and a 6% sales tax. There will be a 10% gratuity added onto your subtotal for the staff that works your event.

BUFFET TIME LIMITATIONS

In compliance with the Health Department's regulations, food can be left out for no more than two hours. Any food left in the chafing dishes or on the buffet will be taken back to our facility and packaged up to feed the homeless.

STAFF

Our staff will stay throughout the duration of your event (5-hour maximum from the guest arrival time). They will call tables up to the buffet, clear tables after the serving time, and continue to make sure tables are clean throughout your event. After the event, we then collect all our linens & equipment.

Date: _____ Signature _____

** There will be a \$20.00 gas surcharge on all events.

Terms & Policies

OFF-PREMISE CATERING CONTRACT

DEPOSIT

A \$500.00 non-refundable deposit is required for any event catered off premise/site. If you should have to cancel your event, you will lose your deposit. If you should cancel within 3 days of your event, you will be charged for food costs. If your event is cancelled due to a government shutdown (covid-19), then we will issue you a gift certificate in the amount of your deposit to be used another time.

PAYMENT

1. All prices will be subject to a 19% service charge and a 6% sales tax. The 19% is a service charge, not a gratuity. A 10% gratuity will be added to the subtotal on all events, pick-up & go excluded.
2. Final payment is required five days prior to your event. No exceptions. Your food will not leave our building until payment is received in full. If paying final balances with a credit card, please add a 3% convenience fee onto the balance.
3. Corporate events paying the day of the event must pay by cash, certified check, money order, or company check. **Companies on credit terms will incur a 10% late fee if payment is 30 days late, with an additional 5% late fee for each additional month thereafter.
4. Any event that is booked less than five days prior to the event is subject to an additional \$2.00 per guest charge.

FINAL INFORMATION

1. A Crank's Catering sales representative will call you 10 to 14 days prior to your event. At this time, we will need all of your final information.
 - Final menu selections (must be in 2 weeks prior to your event)
 - Final count (no later than 10 days prior to your event)
 - Good directions or detailed map for the location of your event
2. Changes cannot be made to the menu and your final count cannot be reduced after we have taken final information from you. Although, you may increase your count if it's done five days prior to your event. Any changes made less than five days prior will result in a \$50.00 Service Fee, plus an additional \$2.00 per guest charge.
3. There will be a \$200.00 fee for after-hour serving times (11:00 pm – 5:00 am)
4. Crank's Catering will accommodate the number of people confirmed with us at finals. If more people show up or there are children who were not included in your final count, we cannot be held responsible.

REQUIREMENTS

1. We require two 8-ft. tables standing and covered with a tablecloth when we arrive.
(Gold packages do include linen tablecloths for your buffet tables.)
2. For most barbeques we require three 8-ft. tables or three picnic tables standing and covered when we arrive.
3. Please leave a spot closest to the food area for Crank's Catering vehicles.
4. A good map or directions to your event location is essential.
5. If you're having a barbeque, we must have a place to dispose of our hot coals. Aluminum garbage can is suggested.
6. There will be a \$100.00 grill fee to have us grill on-site for you.

TIME LIMITATIONS

1. Crank's Catering will arrive approximately one half-hour prior to your event. Sometimes we run into traffic that is out of our control. If we are delayed by traffic, we will call you to let you know. Should your event be a barbeque, we will arrive about two hours prior to your event depending on your count and menu selection.
2. Your food will be served at your designated time. After all guests have eaten your server will announce last call for food. At this time, we will allow all guests to have seconds and then we will clean up the buffet and be on our way. Any leftover food will be packaged up and be brought back to our facility and given to Trinity Lutheran Church to feed the homeless.
3. If you should want the food longer than the time that we provide, there will be an additional charge. Any event that requires a server to stay will be charged \$50.00 per server.

CHEF EXTRAS

The chef's extras were designed to be fillers on your buffet table to give everyone something extra to try. If you run out of the chef's extras, we don't consider this running out of food.

Event # _____
Date: _____ Signature _____

** There will be a \$20.00 gas surcharge on all events.

IT'S GOT TO BE
CRANK'S
C A T E R I N G

WE WILL BRING THE ELEGANCE AND STYLE!
YOU TELL US WHEN AND WHERE,
AND WE WILL BE THERE!

CALL US TODAY 586.247.3800

