

Hors D' Oeuvres

Each Selection Serves 50 Guests

Fresh Fruit Platter

Fresh seasonal fruit artfully displayed (available April-Sept).

Vegetable Platter

Garden fresh vegetables with creamy ranch dipping sauce.

Cheese Platter

An assortment of domestic cheese and spreads with an array of crackers.

Hummus Platter

3 Cheese & Roasted Red Pepper Hummus with pita chips & soft pita.

Caprese Skewers

Mozzarella, grape tomatoes and basil drizzled with balsamic.

Meatballs

Classic meatballs with your choice of Signature Silo or barbeque.

Cocktail Franks

Beef and pork cocktail franks served in a barbeque sauce.

Spinach and Artichoke Wontons

Crispy wontons with spinach and artichoke filling.

Spinach Artichoke Dip

Spinach and artichoke in a creamy garlic parmesan sauce ,served with tortilla chips.

Philly Cheese Steak Dip

Creamy cheese dip with beef, onion and green peppers, served with tortilla chips.

Parmesan Pepperoncini Dip

Tangy cheese dip made with cream cheese, parmesan cheese and pepperoncinis, served with tortilla chips.

Seafood Hors D' Oeuvres

Each Selection Serves 50 Guests

(Not included in any meal package or a la carte add-ons)

Shrimp Cocktail

\$225 per platter

Chilled Shrimp with cocktail sauce.

Coconut Shrimp

\$275 per platter

Jumbo Shrimp breaded with sweet coconut, served with an orange marmalade dipping sauce.

Crab Rangoon Dip

\$175 per platter

Crab meat in a cream cheese dip served with wonton chips.

Crab Wontons

\$210 per platter

Crispy wontons with crab filling.

Entrées

Pulled Pork Sandwiches

Served with barbeque sauce, pickles and red onions.

Grilled Chicken Sandwich

Served with lettuce, tomato, red onion, mayonnaise and mustard packets.

Sloppy Joes

The Silo's secret recipe, served with pickles.

Hamburgers

Served with lettuce, pickles, tomato, red onion, ketchup and mustard packets.

Add cheese \$.50 per person.

Brats

Prepared in beef broth and beer, served with chopped onion, ketchup, mustard and relish packets.

Country Baked Mac-N-Cheese

House-made creamy cheese sauce tossed with macaroni, baked with bread crumb topping.

Marinara or Alfredo Pasta Bake

Choice of marinara or alfredo topped with Italian cheese and baked.

Add sausage or chicken for \$1.50 per person.

Crispy Fried Chicken

Assortment of wings, legs, thighs and breasts.

Creamy Parmesan Chicken

Seasoned chicken breast topped with our delicious creamy parmesan sauce.

French Onion Roast Beef

Slow roasted and thinly sliced, served with a savory gravy.

Braised Brisket

Tender beef brisket braised in your choice of a red wine sauce or Kentucky Bourbon Glaze.

Italian Pork Loin

Boneless pork loin roasted with a zesty Italian seasoning.

All food and Beverage is subject to a 20% service fee and 6% sales tax.

Prices and menu items subject to change.

Salad's

Coleslaw

Potato Salad

Macaroni Salad

Italian Pasta Salad

Zesty Quinoa Salad

Mixed Green with ranch and balsamic dressings

Side Dishes

Baked Beans

Green Beans

Buttered Corn

Carrot and Bean Medley

Roasted Red Skin Potatoes

Mashed Potatoes and Gravy

Baked Potato with Butter and Sour Cream

House-made Kettle Chips with French Onion Dip

Mini Desserts

Add dessert to any package

\$6 per person

Tiramisu

Key Lime Pie

Peanut Butter Cream Pie

Salted Caramel Crème Brule Cups

Menu Packages

Basic Dinner Buffet Choice of 1 salad, 1 Entrée and 2 Sides	\$21 Per Person
Standard Dinner Buffet Choice of 1 Hors D' Oeuvre, 1 Salad, 1 Entrée and 2 Sides	\$24 Per Person
Premium Dinner Buffet Choice of 2 Hors D' Oeuvres, 1 Salad, 2 Entrées and 2 Sides	\$31 Per Person

A la Carte Hors D' Oeuvres Add additional Hors D' Oeuvres to any package	\$3.50 Per Person <small>Per Hors D' Oeuvre</small>
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Non-Alcoholic Beverages

Coffee or Hot Tea* (includes Styrofoam cup cream, sugar & stir straws)	\$70 per 3 gallons (Aprox 48 cups)
Canned Soda (coke, diet coke & sprite)	\$1.50 per can
Bottled Water	\$1.50 per bottle
Lemonade*	\$125 per 5 gallons (Aprox 80 cups)
Iced Tea*	\$125 per 5 gallons (Aprox 80 cups)
Fruit Punch*	\$160 per 5 gallons (Aprox 80 cups)

*All beverage dispensers have a \$100 deposit each if not employing service staff. Deposit will be waved when dispenser is returned.

Check with Event Coordinators for bar services

All food and Beverage is subject to a 6% sales tax and 20% service fee.
Prices and menu items subject to change.

Some Things To Note

Customized Menus

We pride ourselves on having the highest level of service! Don't see something you want, our kitchen staff is happy to customize your menu.

Guarantees & Payments

At the time of booking, an approximate number of guests is appropriate and a 25% non-refundable deposit is required. The Silo requires a final count and payment no later than 7 days prior to the event date. All food and beverage is subject to a 20% service fee and 6% sales tax. Please feel free to contact us for quotes and pricing information.

Equipment

All food items are served in foil pans with basic disposables: plates, napkins, silverware, cups & serving utensils.

Disposable Chaffer Set (wire rack, water pan & fuel)	\$15 each
Disposable China (plates & silverware)	\$2 each
China Plates, Silverware & Glassware	\$7 each
Includes: Hors D' Oeuvre, Salad & Dinner Plates. Salad & Dinner Fork, Knife, Spoon, Water glass & Stainless Steel Chaffers with fuel	

Linens

\$100 deposit if not employing service staff. Deposit is waved when linen is returned.

Table Cloths (white, black or ivory)	\$7 each
Napkins (white)	\$.50 each
Colored Napkins (check with coordinator for options)	\$.75 each

Staff

Let our professional friendly staff maintain your buffet line and clear tables. If utilizing our china you will be required to employ our staff.

Serving Staff	\$25 per hour per person
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Off-Site Wedding Menu

Allow our knowledgeable staff to assist you in all of your wedding catering needs. We offer an extensive menu to accommodate groups of any size.



The
Silo
Banquets & Catering

Allegan, Michigan
www.SiloBanquet.com
269-686-8383
Elegance in the Country