

Individual Breakfast Items	
(minimum of 8 guests per item)	
Breakfast Burritos Jumbo flour tortilla shells stuffed with scrambled eggs, cheese and choice of bacon, sausage or green pepper. Served with sour cream, salsa & hot sauce.	\$9.00 each
Breakfast Bowls GF Diced potato, cheese and egg with choice of bacon, sausage, ham or veggie. Served with hot sauce.	\$9.75 each
Build Your Own Yogurt Parfait Bar GF Vanilla yogurt, fruit and granola topping *Granola NOT GF	7.50 per person
Individual Fruit Cup (avail April –Sept) GF Fresh seasonal fruit	\$8.00 each

Breakfast Platters		
Half order will feed 15 people, Full order will feed 30 people		
	<u>Half Order</u>	<u>Full Order</u>
Muffin Platter Assorted muffins	\$60.00	\$100.00
Bagel Platter Assorted Bagels & Cream Cheese (Plain, Everything & Blueberry)	\$72.00	\$135.00
Fresh Fruit Bowl (avail April –Sept) Fresh cut seasonal fruit.	\$65.00	\$115.00
Hot Breakfast		
Breakfast Pizza Creamy alfredo sauce, egg and cheese Additional Toppings \$1.50 each Sausage, bacon, ham, mushroom, green peppers or onion		
	<u>Half order</u>	<u>Full Order</u>
Biscuits & Gravy 2 Biscuits per person served with sausage gravy	\$112.50	\$210.00
Breakfast Casserole GF Diced potato, eggs & cheese Includes choice of Ham, Bacon, Sausage or veggie. Additional toppings \$2.00 per person	\$105.00	\$195.00

Beverages	
Orange Juice (46 oz box)	\$9.75 each
Coffee (96 oz)	\$20.00
Hot Tea (96 oz)	\$20.00
Canned Pop or Bottled Water Coke, Diet Coke, and Sprite	\$2.50 each

Desserts		
Half order will feed 15 people, Full order will feed 30 people		
	<u>Half Order</u>	<u>Full Order</u>
Sweet Sampler Platter	\$ 50.00	\$90.00
By the Dozen		
Lemon bars		\$33.00
Chocolate Mousse Cups		\$38.00
Ice Cream Sandwich		\$54.00
Ganache Brownies (Gluten Free Brownie available \$3.00ea)		\$36.00
Assorted Cookies *Some cookies contain nuts (Gluten Free Chocolate Chip available \$3.00 each)		\$20.00

Appetizers		
Half order will feed 15 people, Full order will feed 30 people		
	<u>Half Order</u>	<u>Full Order</u>
Vegetable Tray GF	\$60.00	\$105.00
Fresh Fruit Platter (avail April –Sept) GF	\$75.00	\$130.00
Cheese and Cracker Tray	\$70.00	\$125.00
Meatballs (5 per person) Choice of: BBQ, Swedish or Silo	\$80.00	\$145.00
Spinach & Artichoke Pinwheels (2 per person)	\$62.00	\$122.00
Cucumber Tea Sandwich (2 per person)	\$62.00	\$122.00
Spanakopita (2 per person)	\$75.00	\$135.00
Silo Kettle Chips GF	\$40.00	\$65.00
Add French Onion Dip	\$6.00 1/2 LB	\$10.00 1 LB
Pull Apart Sliders Choice of: Ham & Swiss, Turkey & Colby or Roast Beef & Cheddar on a soft Hawaiian roll	\$48.00 per dozen	
Spinach and Artichoke Dip GF Served with tortilla chips	\$65.00	\$120.00
Bacon Jalapeno Popper Dip GF Served with tortilla chips	\$75.00	\$140.00
Buffalo Chicken Dip GF Served with moon pita	\$85.00	\$150.00
*Pita NOT GF		

Meal Packages		
(Minimum 12 people)		
Pizza Bar Chef’s choice of 14” pizzas cut party style, garlic bread sticks and side salad with assorted dressings. (5 people per pizza). 11” Gluten Free crust available \$14.25 plus \$1.50 per topping.		\$15.00 per person
Pasta Bar Choice of pasta tossed with marinara or alfredo sauce. Served with parmesan garlic bread sticks and side salad with assorted dressings. Meatballs \$3.00 per person Chicken \$6.00 per person Both Sauces \$2.00 per person Both Meats & Sauces Minimum of 24 people		\$16.00 per person
Taco Bar Includes: Soft shells (2 shells per person) , shredded lettuce, diced tomatoes, shredded cheese, sour cream, taco sauce, and tortilla chips with salsa. Choice of ground beef or pulled chicken . Both meats \$2.50 per person (minimum 24 people)		\$16.00 per person
	Refried Beans	Half Order \$30.00
	Spanish Rice	Half Order \$45.00
	Guacamole	Half Pound \$8.00
		Full Order \$50.00
		Full Order \$75.00
		One Pound \$14.00

Build Your Own Salad Bar Lettuce mix, assorted dressings and parmesan garlic bread sticks. Includes: tomatoes, cucumber, red onion, egg & shredded cheese. Add additional toppings—Meat: \$2.00 per persons Vegetables: \$1.50 per person Diced ham, turkey or chicken, crumbled bacon, green peppers, button mushrooms, black olives, feta cheese, or asiago cheese.	\$14.00 per person
Baked Potato Bar GF Includes crispy bacon, shredded cheese, butter and sour cream. Add Broccoli \$2.00 per person	\$13.00 per person

Catering orders can be placed Monday-Friday 9:00am-5:00pm 24 hour notice preferred All food and beverage is subject to a 6% sales tax and 20% service fee. All deliveries outside of Allegan subject to a delivery fee. Prices and menu items subject to change.

Deli Salads & Side Dishes			
Small = 15pl (4oz servings)	Medium = 35pl (4oz servings)	Large = 75pl (4oz servings)	
Deli Salads	<u>Small</u>	<u>Medium</u>	<u>Large</u>
Classic Potato Salad GF	\$36.00	\$76.00	\$176.00
Loaded Potato Salad GF	\$40.00	\$80.00	\$180.00
Italian Pasta Salad	\$34.00	\$74.00	\$174.00
Creamy Macaroni Salad	\$42.00	\$82.00	\$182.00
Broccoli Salad GF	\$52.00	\$96.00	\$196.00
Creamy Coleslaw GF	\$34.00	\$74.00	\$162.00
House Garden Salad GF	\$68.00	\$158.00	\$315.00

Side Dishes		
Half order will feed 15 people, Full order will feed 30 people		
	<u>Half Order</u>	<u>Full Order</u>
White Cheddar Mac-N-Cheese	\$72.00	\$122.00
Grill House Baked Beans	\$35.00	\$65.00
Roasted Red Skin Potatoes GF	\$60.00	\$113.00
Mashed Potatoes GF	\$57.00	\$110.00
Cheddar Sour Cream Mash GF	\$65.00	\$120.00
Steamed Carrots GF	\$48.00	\$88.00
Green Beans GF	\$40.00	\$65.00
Buttered Corn GF	\$40.00	\$65.00
Steamed Broccoli GF	\$48.00	\$88.00
Parmesan Garlic Bread Sticks	\$24.00 per dozen	
Hawaiian Rolls	\$10.00 per dozen	

Sandwiches, Wraps & Salads	
(Minimum 8 people)	
Individual Sandwich or Wrap: \$7.75	
All sandwiches will be served on chefs choice of bread or wrap (Unless specific dietary needs) Gluten Free Bun available for \$1.00 more per sandwich	
Choice of deli meat: turkey, roast beef, ham & chicken salad (wrap only) or veggie (wrap only) Choice of cheese: Swiss, Colby, or Cheddar. Wraps are served with shredded cheese	
Sandwich Box Lunch \$13.50 each	
Choice of sandwich or wrap, kettle chips, and assorted cookie Gluten Free Chocolate Chip Cookie available for \$3.00 each Add a Beverage \$2.50 (coke, diet coke, sprite or bottled water)	
Add a side Garden Salad (onion, tomato & cucumber) for \$5.00	
Salad Box Lunch	
Choice of individual salad with choice of dressing, assorted cookie Gluten Free Chocolate Chip Cookie available for \$3.00 each Add a Beverage \$2.50 (coke, diet coke, sprite or bottled water)	

Garden Vegetable Salad GF \$13.25 Lettuce mix with cucumbers, red onion, and tomatoes.
Spinach Salad GF \$15.50 Baby spinach tossed with egg, tomatoes, bacon, red onion and asiago cheese.
Chef Salad GF\$16.50 Lettuce mix with ham, turkey, egg, bacon, tomato, cucumber, red onion and shredded cheese.
Add chicken to any salad for additional \$6.00
Dressings: Ranch, Balsamic, French, Italian, Honey Mustard, Fat Free Raspberry
Individual 12oz Soup (seasonal) \$6.00 Served with crackers (12 or more people may choose two) Call for selections

Some Things to Note

Entrees		
Half order will feed 15 people, Full order will feed 30 people		
	Half Order	Full Order
Alfredo Pasta Bake Pasta tossed with creamy alfredo topped with Italian cheese Add Chicken \$27.00 half and \$57.00 full.	\$120.00	\$210.00
Marinara Pasta Bake Pasta tossed in marinara topped with Italian cheese Add Meatballs \$19.00 half and \$39.00 full	\$105.00	\$195.00
Pulled Pork or Pulled Chicken GF Includes BBQ sauce, red onions, pickles and buns Choice of 1 large bun or 1.5 slider buns per person *Buns & BBQ Sauce NOT GF	\$120.00	\$230.00
Beef Stroganoff Tender beef tips in a creamy sour cream sauce	\$225.00	\$420.00
Beef Roast GF Tender pieces of beef in a savory gravy	\$195.00	\$375.00
Brisket Hickory smoked beef brisket with choice of lightly tossed in our house BBQ Sauce or sauce served on the side *Brisket GF if sauce served on side	\$205.00	\$390.00
Lemon Garlic Chicken GF Seasoned chicken breast in a creamy lemon garlic butter sauce	\$150.00	\$285.00
Parmesan Chicken GF Seasoned chicken breast topped with creamy Parmesan sauce	\$158.00	\$300.00
Creamy Chicken Marsala GF Seasoned chicken breast in a creamy mushroom and Marsala sauce.	\$165.00	\$315.00
Salmon Baked salmon topped with blackberry Dijon sauce	\$203.00	\$375.00
Santa Fe Quinoa GF Vegetarian and vegan friendly! Sautéed vegetables, corn & black beans and fire roasted salsa.	\$125.00	\$240.00
Ham GF 9lb average. Glazed Applewood smoked ham. Served whole or sliced	Market Price	
Prime Rib GF Half (8lb average) or Whole (16lb average). Served with Horsey Sauce & Au Jus	Market Price	

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 10 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)	\$5 Per Person
China Plates & Silverware	\$10 Per Person
Includes: Hors D' Oeuvre, Salad & Dinner Plates. Salad & Dinner Fork, Knife & 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)	\$10 each
Napkins (white, black or ivory)	\$.75 each
Colored Napkins (check with coordinator for options)	\$1.00 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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Delivery Charges

1st 10 miles = Free
\$5 per mile one way

Catering orders between 9pm and 6am
may be subject to additional charges.

24 hour notice preferred

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January 16, 2025

Off-Site Catering Menu

Allow our knowledgeable staff to assist you in all of your catering needs. We offer an extensive menu to accommodate groups of any size, 7 days a week.



The
Silo
Banquets & Catering

Allegan, Michigan
269-686-8383
www.SiloBanquet.com

Elegance in the Country