



TREE CITY
CATERING

We Craft Delicious
Food for Your Event



Phone: 419.206.1142

Email: info@treecitycatering.com

Website: treecitycatering.com

ABOUT US

Tree City Catering takes pride in using fresh ingredients; never frozen. We support the local community in using as many ingredients from local growers as is available, and it's apparent in our food. Tree City Catering specializes in catered weddings large and small, hosted private events, formal and casual, served meals to individuals and to the masses, all the while taking into consideration their palettes, the venue, and guest list.

Tree City Catering is a full- service catering company. We offer the following services to make planning your special day stress-free.

- Custom menus available
- Food servers
- Linen rental
- China and glassware, flatware
- Logistical support



Phone: 419.206.1142

Email: info@treecitycatering.com

Website: treecitycatering.com

MEET THE CHEF:

Scott Pierce opened Tree City Catering to bring high quality, professional catering to his hometown. In the years he has been serving, he's become known for his creative takes on classic dishes as well as his own unique, fresh, and delicious recipes.



BREAKFAST

FEATURED BUFFETS

Minimum 30 people, if less than 30 guests, add \$4.00 per person

CONTINENTAL \$16 person

Assorted breakfast pastries, yogurt cups, fresh fruit salad, and disposable tableware

RISE & SHINE \$23 person

Bacon, sausage, roasted redskin potatoes, choice of egg strata, fruit salad, & disposable tableware

ULTIMATE BREAKFAST \$28 person

- Choice of strata
- Choose two meats: bacon, sausage links, sausage patties
- Fresh fruit salad
- Choice of potato: roasted redskin or cheesy hash brown potato casserole
- Assorted breakfast breads: baker's choice
- Beverage station: orange juice, fresh brewed regular coffee with sugar, cups, sugar substitute, cream, Stir Stix, napkins and tableware

MADE TO ORDER OMELETTE STATION \$15 person

Chef-prepared with your choice of fresh fillings

**requires chef service – \$50/hr, minimum 2 hour*

A LA CART

- **QUICHE \$60 serves 6-8**
Lorraine – bacon and cheese
Denver – bell peppers, onion, ham, and cheddar
Three Cheese – cheddar, provolone, and Swiss cheese
Southwestern – chorizo, black beans, spinach, onions, and queso fresco
- **ULTIMATE CINNAMON PECAN ROLLS \$55 dozen**
With pecans & caramel sauce
- **FRESH BAKED MUFFINS \$36 dozen**
Lemon-blueberry, chocolate chip, banana nut, bran
- **FRESH BAKED ASSORTED DANISH \$36 dozen**
Raspberry, apple, and cream cheese
- **FRESH BAKED CROISSANTS \$55 dozen**
Served with butter and jam, or ham and cheese
- **BREAKFAST BURRITOS \$8.50 each**
Sausage, egg, cheese, onion, and peppers in a tortilla shell
- **CHEESY HASH BROWN POTATOES \$5 serving**
- **EGG STRATA \$7 serving**
Bacon & cheddar, ham and Swiss, spinach & mushroom
- **CRISP BACON \$4.50**
2 strips per serving
- **SAUSAGE PATTIES OR LINKS \$4.50**
2 strips per serving
- **SAUSAGE GRAVY & BISCUITS \$7 serving**
Made from scratch with fresh sage
- **FRESH FRUIT \$6 serving**
Only fresh, seasonal fruit, either sliced or tossed as a salad

BEVERAGES

Choose 2 for \$7 person

- Coffee
- Hot Tea
- Assorted Natural Fruit Juices
- Milk
- Bottled Water



Phone: 419.206.1142

Email: info@treecitycatering.com

Website: treecitycatering.com



SANDWICHES & WRAPS

The following may be prepared as sandwiches or wraps. Served sliced on platters, or featured in our boxed lunches. *Priced as platters of 10 wraps sliced in half.*

SANTA FE ROASTED CHICKEN \$145

Roasted chicken breast with dry-rubbed seasoning, romaine lettuce, guacamole, black beans, fresh cilantro, and chipotle ranch dressing in a flour tortilla wrap

BUFFALO CHICKEN \$145

Grilled chicken tossed with Buffalo sauce with provolone, lettuce, tomato, celery, and homemade bleu cheese dressing

FRESH VEGGIE \$140

A mélange of finely cut vegetables including carrots, peppers, celery, cucumber, jicama, and leaf lettuce with herb cream cheese wrapped in a whole grain tortilla

EGG SALAD SANDWICH \$140

Hard boiled eggs, black olives, and roasted bell peppers with fresh basil spread on lightly toasted sourdough bread

TURKEY COBB \$145

Crisp iceberg and sweet lettuce with honey roasted turkey, pepper bacon, diced hard boiled egg, tomato, cucumber, and fresh herb aioli on a whole grain tortilla

ROAST BEEF COLD-CUT SANDWICH \$175

Thinly sliced roast beef with fried onions and horseradish sauce on rye bread



Phone: 419.206.1142

Email: info@treecitycatering.com

Website: treecitycatering.com



SOUPS & SALADS

ENTREE SALADS Serves 10-12

BETTY'S SALAD \$85

Organic baby spinach, hard boiled egg, bean sprouts, and crumbled bacon with Betty's dressing on the side

CLASSIC CHICKEN CAESAR \$135

sub pan-seared salmon filets +\$50

Romaine lettuce, chopped roasted chicken, parmesan, and fresh croutons with homemade Caesar dressing

GOTHAM CHICKEN SALAD \$135

Iceberg lettuce, grilled chicken, crispy bacon, celery, tomatoes, sliced red beets, diced hard boiled eggs, and Swiss cheese with homemade 1,000 Island dressing

COBB SALAD \$145

Butter lettuce with rotisserie chicken, bacon, bleu cheese, green onion, eggs, avocado, and tomato with lemon vinaigrette

FRESH CHOPPED SALAD \$85

with roasted chicken +\$50

A chopped salad with celery, jicama, bell peppers, tomatoes, olives, cucumber, leaf lettuce, fresh herbs, and chick peas with roasted shallot and balsamic vinaigrette

GREEK \$135

Romaine, shredded roasted lemon-oregano chicken, tomatoes, feta, Kalamata olives, peperoncini, and shaved red onion with Greek vinaigrette

FIELD GREENS \$135

Organic mixed greens, shredded roast chicken, marinated grape tomatoes, and candied pecans with roasted shallot vinaigrette on the side

SIDE SALADS Serves 10-12

PASTA SALAD PRIMAVERA \$45

Rotini pasta, zucchini, bell peppers, olives, and tomatoes with dill crème fraîche

HOMEMADE COLE SLAW \$45

Choose either a creamy dressing or vinegar dressing

TOSSED SALAD \$56

Chopped iceberg, tomato, cucumber, and carrots

CLASSIC CAESAR \$70

Romaine lettuce, parmesan, and fresh croutons with homemade Caesar dressing

FIELD GREENS \$85

Organic mixed greens, marinated grape tomatoes, and spiced walnuts with roasted shallot vinaigrette on the side

FRUIT SALAD \$72

Only fresh, seasonal fruit, tossed as a salad

SOUPS Serves 10-12

All of our soups start with homemade stock made with fresh ingredients. Soup can be served buffet-style or in individual cups as part of our boxed lunches. Each crock is \$65

- Classic Beef Chili
- Red Lentil with Root Vegetables
- Potato and Leek
- French Onion
- Bean Soup with Smoked Ham
- Irish Chicken
- Beef and Barley
- Soup of the Season



Phone: 419.206.1142

Email: info@treecitycatering.com

Website: treecitycatering.com



HORS D'OEUVRES

COLD HORS D'OEUVRES

Priced per dozen - minimum of two dozen

SHRIMP COCKTAIL \$50

Poached in Court Bouillon and Served with Lemons and Cocktail Sauce

LOADED NEW POTATOES \$30

with Creme Fraiche, Bacon, Chives, and Cheddar

LOADED NEW POTATOES Market Price

with Creme Fraiche and Caviar

RARE-SEARED-AHI TUNA \$55

Rare-Seared Ahi Tuna with Wasabi Aioli on a Rice Cracker

TARRAGON CHICKEN SALAD PROFITEROLE \$44

Bite Sized Pastry filled with Savory Chicken Salad

SAVORY ECLAIRS \$44

with Smoked Salmon and Dill cream cheese

ROASTED TOMATO & FRESH MOZZARELLA ON PARMESAN SHORTBREAD \$35

DEVEILED EGGS \$40

Choice of Traditional, Bacon and Cheddar or Truffle Infused

HOT HORS D'OEUVRES

Priced per dozen - minimum of two dozen

MINI CRAB CAKES Market Price

with Remoulade Sauce

BACON WRAPPED SHRIMP \$56

with a Sweet and Spicy Maple Glaze

MINI SPANAKOPITA \$42

Phyllo Triangles with Spinach and Feta Cheese

CHICKEN BROCHETTES \$50

Mini Chicken Kabobs with Grilled Peppers and Onions

MINI CHICKEN QUESADILLAS \$32

Grilled Chicken Breast in a Flour Tortilla Shell with Refried Beans, Cheese, and Jalapeños.

POT STICKERS \$32

Steam-fried Dumplings filled with Pork and Vegetables with a Sesame Oil Soy Sauce

BACON- WRAPPED WATER CHESTNUTS \$30

Skewered Crunchy Water Chestnut Wrapped with Bacon and BBQ Glaze

COCKTAIL MEATBALLS \$22 per dozen

with Sweet and Sour sauce

BAKED BRIE BITE EN CROUTE \$35

with Raspberry Preserve

LAMB CHOP LOLLIPOPS \$50

Brushed with Dijon and Herb Crusted

PIGS IN A BLANKET \$32

Mini Franks wrapped in Puffed Pastry with a Honey Mustard Dipping Sauce

PRETZEL BITES \$30

Warm Soft Pretzels Served with a Beer Cheese Dip

JALAPEÑO POPPERS \$30

Baked Jalapeños with Cream Cheese, Bacon, Panko Topping



Phone: 419.206.1142

Email: info@treecitycatering.com

Website: treecitycatering.com



PLATTERS

Priced per serving, on one hour of service.
Minimum order of 12 servings.

SMOKED SALMON \$14 person

Served with sliced baguette, red onion, capers, and dill crème fraîche

ANTIPASTO \$7 person

Prosciutto wrapped green asparagus, marinated mushrooms, mixed olive salad, roasted tomatoes and fresh mozzarella, roasted bell peppers, sliced Italian bread and breadsticks

ROAST EYE ROUND OF BEEF \$12 person

Cooked medium rare, served with sandwich rolls, horseradish, and mustard

DOMESTIC CHEESE

Small serves 25 \$60

Large serves 50 \$100

Served with crackers and grapes

IMPORTED CHEESE Market price

Nearly endless possibilities from around the world, served with sliced breads, grapes, and accompaniments

VEGETABLE CRUDITÉS \$4 person

Served with homemade dill dip

CHIPS, DIPS AND SPREADS

Pick one: \$4 Pick two: \$7.50 Pick 3: \$11

- Warm buffalo chicken dip with celery sticks
- Hummus with pita
- Roasted red pepper dip with naan bread
- Warm spinach-artichoke dip with pumpernickel
- Warm ruben dip with sliced rye
- Pico de gallo and guacamole with tortilla chips

DELI TRAY \$17 person

Ham, turkey, roast beef, American and Swiss cheese, assorted rolls, bread, lettuce, tomato, onion, condiments

FRESH FRUIT TRAY

Small serves 25 \$100

Large serves 50 \$180

Seasonal fresh cut fruit

HOT CRAB DIP \$80 per quart (serves about 20)

Crab, Fontina & Cream Cheese, Green Onion and French Bread Slices

*Minimum 25 guests,
fewer than 25 guests,
add \$5 per person



Phone: 419.206.1142

Email: info@treecitycatering.com

Website: treecitycatering.com

BUFFETS

SYCAMORE

\$25 per person

COLD BUFFET INCLUDING

- Ham
- Turkey
- Roast beef
- American and Swiss cheese
- Assorted rolls
- Bread
- Lettuce
- Tomato
- Onion
- Condiments
- Individual bag of chips
- Choice of side salad
- Fresh baked cookie

MAPLE

\$28 per person

ENTRÉES (Choose Two)

- Roasted Chicken with Gravy
- Baked Ham with Maple Glaze
- Meatloaf with Gravy
- Baked Pasta with Marinara Sauce
- BBQ Glazed Grilled Pork Chop
- BBQ Pulled Pork
- Lasagna Bolognese
- 3 Cheese Lasagna
- Pot Roast with Root Vegetables

SIDES (Choose Two)

- Mashed Potatoes
- Roasted Potatoes
- Glazed Carrots
- Buttered Peas
- Red Bliss Potato Salad
- Roasted Cauliflower
- Steamed Mixed Vegetables

INCLUDES

- Rolls and Butter Rosettes
(Upgrade to Rosemary Focaccia & Butter Rosettes +\$1/person)

OAK

\$35 per person

ENTRÉES (Choose Two)

- Roasted Chicken with Gravy
- Baked Ham with Maple Glaze
- BBQ Glazed Grilled Pork Chop
- Kielbasa with Sauerkraut
- Italian Sausage with Peppers and Onions
- Turkey Breast with Homemade Gravy
- Chicken Piccata, Lightly Breaded Chicken with Lemon, Shallots, Capers, Butter, and Herbs
- Chicken Marsala, Bacon, Onion, Mushrooms, Marsala, Herbs, Cream, Lemon Juice
- Oven Braised Beef Brisket, Au Jus
- BBQ Baby Back Ribs
- Baked Penne Bolognese
- Chicken Alfredo, Grilled Chicken Breast over Creamy Bowtie Pasta
- Baked Salmon Pinwheels

SIDES (Choose Three)

- Mashed Potatoes
- Rice Pilaf
- Homemade Stuffing
- Mac and Cheese
- Scalloped Potatoes
- Twice Baked Potato
- Steamed Green Beans
- Steamed Mixed Vegetables
- Tossed Salad with Ranch Dressing or Italian Vinaigrette

INCLUDES

- Rolls and Butter Rosettes (Upgrade to Rosemary Focaccia & Butter Rosettes +\$1/person)

*Minimum 25 guests,
fewer than 25 guests,
add \$5 per person



TREE CITY
CATERING

Phone: 419.206.1142

Email: info@treecitycatering.com

Website: treecitycatering.com

WEDDING PACKAGES

EMERALD PACKAGE

\$25 per person

Entrées (Choose Two)

- Roasted Chicken with Gravy
- Baked Ham with Maple Glaze
- Meatloaf with Gravy
- Baked Pasta with Marinara Sauce
- BBQ Glazed Grilled Pork Chop
- BBQ Pulled Pork
- Pot Roast with Root Vegetables

Sides (Choose Two)

- Mashed Potatoes
- Roasted Potatoes
- Glazed Carrots
- Buttered Peas
- Red Bliss Potato Salad
- Roasted Cauliflower
- Steamed Mixed Vegetables

Includes

- Rolls and Butter Rosettes
(Upgrade to Rosemary Focaccia & Butter Rosettes +\$1/person)

VEGETARIAN

- Eggplant Parmigiana
- Quinoa Mushroom Galette
- Stuffed Bell Peppers
- Baked Stuffed Zucchini
- Grilled Cauliflower Steak with Tomato Sauce and Brown Rice

PRINCESS PACKAGE

\$30 per person

Entrées (Choose Two)

- Roasted Chicken with Gravy
- Chicken Alfredo, Grilled Chicken Breast over Creamy Shallots, Capers, Butter, and Herbs
- Chicken Piccata, Lightly Breaded Chicken with Lemon, Shallots, Capers, Butter, and Herbs
- Baked Ham with Maple Glaze
- BBQ Glazed Grilled Pork Chop
- Kielbasa with Sauerkraut
- Italian Sausage with Peppers and Onions
- Turkey Breast with Homemade Gravy
- Oven Braised Beef Brisket, Au Jus
- BBQ Baby Back Ribs
- Baked Penne Bolognese

Sides (Choose Two)

- Mashed Potatoes
- Rice Pilaf
- Homemade Stuffing
- Mac and Cheese
- Scalloped Potatoes
- Twice Baked Potato
- Steamed Green Beans
- Steamed Mixed Vegetables
- Tossed Salad with Ranch Dressing or Italian Vinaigrette
- Buttered Egg Noodles

Includes

- Rolls and Butter Rosettes (Upgrade to Rosemary Focaccia & Butter Rosettes +\$1/person)

MARQUISE PACKAGE

Two Entrées: \$34 | Three Entrées: \$38

Entrées

- Braised Short Ribs
- Roast Filet of Beef, Sauce Bordelaise (add \$4.00)
- Stuffed Eye Round of Beef – Bacon, Spinach, Garlic, Olives, Herbs
- Beef Stroganoff – Beef Tenderloin, Shallots, Mushrooms, Cognac, Sour Cream, Dijon Mustard, Herbs, Egg Noodles
- Oven Braised Beef Brisket
- Chicken Marsala, Bacon, Onion, Mushrooms, Marsala, Herbs, Cream, Lemon Juice
- Roasted Chicken with Gravy
- Poached Atlantic Salmon, Mustard and Dill Cream Sauce (add \$2.00)
- Veal Saltimbocca, Prosciutto, Sage, White Wine, Lemon Juice
- Osso Buco
- Chef-Carved Prime Rib (add \$4.00)
- Chicken Parmigiana, Tomato Sauce, Parmesan, Mozzarella
- Chicken Etouffée

Salads (Choose One)

- Spinach Salad with Strawberries and Almonds, Poppy Seed Vinaigrette
- Caesar Salad with Caesar Dressing
- Tossed Salad, Romaine, Tomato, Carrot, Cucumber, Ranch and Italian Dressing on the Side
- Wedge Salad, Iceberg, Bleu Cheese Dressing, Bacon Bits, Tomato and Chives

Starches (Choose One)

- Mashed Potatoes
- Twice Baked Potatoes
- Scalloped Potatoes
- Risotto
- Gorgonzola Bread Pudding
- Couscous with Apricots and Pistachios
- Wild Rice Pilaf

Vegetables (Choose One)

- Steamed Green Asparagus
- Roasted Mixed Vegetables
- Haricot Verts with Caramelized Shallots
- Brussels Sprouts with Bacon, Onion and Mustard
- Sautéed Mushroom and Onions
- Peas with Prosciutto and Onion

Includes

- Rolls and Butter Rosettes (Upgrade to Rosemary Focaccia & Butter Rosettes +\$1/person)

*Minimum 25 guests,
fewer than 25 guests,
add \$5 per person



DESSERTS

ASSORTED COOKIES

2 dozen (one variety) \$40

- Chocolate chip
- Oatmeal raisin
- Snickerdoodle
- Peanut butter
- Chocolate Cherry Chunk

ASSORTED MINI BEIGNETS \$28 dozen

With assorted fillings - dark chocolate, white chocolate, hazelnut chocolate

ASSORTED MINI DESSERT CUPS \$60 dozen

Tiramisu, lemon, raspberry, chocolate brownies

LEMON BARS \$24 dozen

FROSTED BROWNIES \$34 dozen

ASSORTED FRENCH MACAROONS

\$35 dozen

- Chocolate
- Raspberry
- Lemon
- Vanilla
- Coffee
- Pistachio

ASSORTED MINI CHEESECAKES

\$42 dozen

- Mocha
- Plain
- Berry
- Chocolate

VANILLA CRÈME BRÛLÉE

Mini \$5 each / Standard \$10 each

CHOCOLATE DIPPED STRAWBERRIES

\$25 dozen

PALMIERS \$20 dozen

COFFEE STATION (Self Service Coffee Bar)

\$4.50 per person

Set Up Includes:

- Regular Coffee
- Disposable Cups
- Stir Sticks
- Sugar
- Sweetener
- Creamer



Phone: 419.206.1142

Email: info@treecitycatering.com

Website: treecitycatering.com

RENTALS/STAFFING

RENTALS

TABLES

- 8' Banquet \$22
- 6' Banquet \$22
- Cabaret (24" or 36") \$22
- 60" round \$22
- 72" round \$22

CHAIRS

- White padded \$5
- Black folding \$3

CHINA \$1 each

- 6" appetizer
- 7" salad
- 10.5 entrée
- Bread and butter
- 6" cake

FLATWARE \$0.50 each

- Appetizer fork
- Salad fork
- Salad knife
- Dinner fork
- Dinner knife
- Steak knife
- Dessert fork
- Dessert spoon
- Butter spreader

LINEN Choice of color

- Napkin \$1.50
- Half drape \$16
- Full drape \$20

CHAFFING DISH

- Delux \$20

BEVERAGE SERVICE

- Water Goblet \$1
- White Wine Glass \$1
- Red Wine Glass \$1
- Champagne Flute \$1
- Water Pitcher \$3
- Water Carafe \$3
- Coffee Pitchers \$3
- Coffee Maker \$25
- Coffee Cup \$1
- Coffee Saucer \$0.50
- Creamer & Sugar \$2
- Premium Insulated Bottle Chillers \$10 each

STAFFING

- Food Servers \$34 per hour
- Chef Assistant \$40 per hour
- Chef Attendant \$60 per hour
- Dishwasher/Busser \$25 per hour
- Dining Room Captain \$50 per hour

Can include set-up, service,
and clean-up. 4 hour minimum.



Phone: 419.206.1142

Email: info@treecitycatering.com

Website: treecitycatering.com

BASEBALL SEASON

BREAKFAST \$5.50 per item

- Scrambled eggs
- Bacon
- Sausage links or patties
- Roasted homestyle potatoes
- Fruit
- Overnight oatmeal and yogurt parfait
- Sausage, egg and cheese burritos - \$5 each

PORK \$9.50 (8 ounce portion)

- Pork Chops
- Roasted pork loin
- Pulled BBQ pork
- Italian meatballs

CHICKEN \$11 (8 ounce portion)

- Grilled chicken breast with BBQ glaze
- Chicken kebobs
- Roasted chicken with pan gravy
- Chicken fajitas with peppers, onions, and tortillas
- Soy glazed chicken thigh
- Chicken marsala
- Turkey Meatloaf

BEEF \$13.50 (8 ounce portion)

- Roasted eye round of beef (medium rare)
- Beef Kebobs with peppers and onions
- Carne asada
- Pot roast with gravy
- Mongolian beef

SEAFOOD \$12.50 (8 ounce portion)

- Poached Atlantic salmon
- Baked whitefish

VEGETABLES & SALAD \$4.25 per item

- Steamed green beans
- Brussels sprouts with bacon, onion, and mustard
- Roasted cauliflower and carrots
- Bok choy and carrot stir-fry
- Corn on the cob
- Italian vegetable sauté
- Caesar salad
- Tossed garden salad - Romaine, tomatoes, carrots, cucumber
- Broccoli florets

STARCHES \$4.25 per item

- Twice - baked potatoes
- Mashed potatoes
- Spiced baked sweet potatoes
- Roasted redskin potatoes
- Cilantro - lime brown rice pilaf
- Whole - grain penne pomodoro
- Brown rice pilaf
- Quinoa pilaf
- Baked spaghetti squash

Delivery to clubhouse \$25

Individual Box Meals add \$2.00 per serving



Phone: 419.206.1142

Website: treecitycatering.com