

CATERING BY

 **HAWORTH HOTEL**
AT HOPE COLLEGE

HOLLAND, MI 616.395.7200





FLOURISH HERE

The Haworth Hotel and Conference Center is located in the heart of Holland’s historic downtown on Hope College’s vibrant campus, making it the ideal location for an array of meetings, events, and conferences.

Our authentic approach to meetings and events is rooted in our long-standing commitment to making every guest experience memorable. Haworth Hotel and Conference Center offers versatile meeting spaces, sensational meals, and impeccable service catering to your needs.

Our dedicated sales and catering team delivers the very best in meetings and events, no matter the size. Gather here and flourish!



BANQUET & EVENTS



 HAWORTH SIGNATURE DISH

THE FOOD THAT DEFINES US

GOOD EARTH BAGELS

We are proud to partner with Good Earth Cafe, located in Holland, MI. This locally owned bakery is one of the few bakeries making their bagels from scratch using all natural ingredients.

MI GREAT LAKES FISH CO.

For over 150 years, this family owned and operated business has offered the finest locally sourced seafood. All fish is wild-caught and responsibly harvested.

BUENA VISTA SEAFOOD SF CA.

We are proud to partner with Buena Vista Seafood from San Francisco, California. They source the most responsibly, properly vetted seafood while giving back to organizations that help our oceans and waterways.

CRISP ACRE FARMS

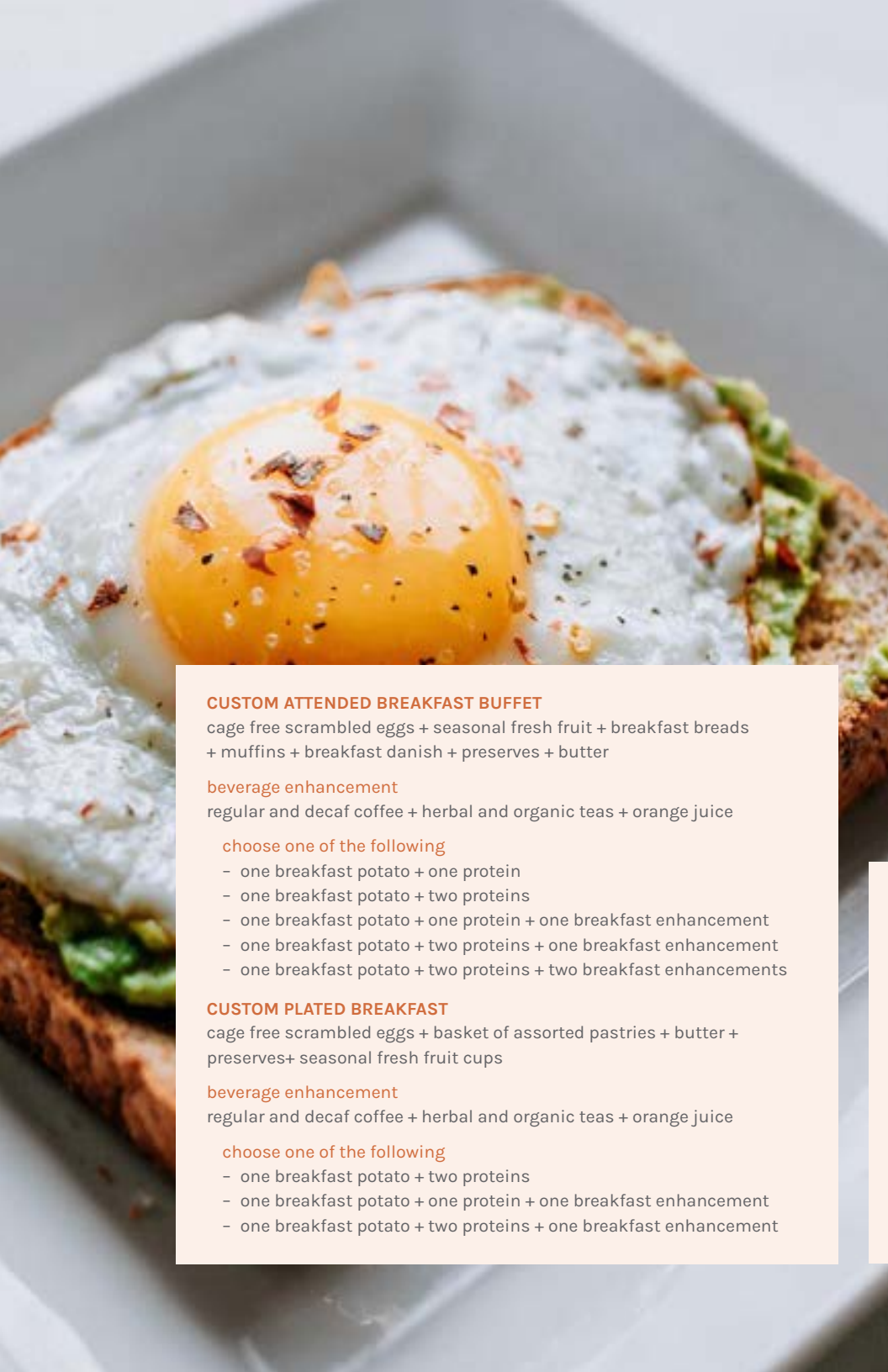
Crisp Country Acres of Holland, MI produces fresh, high quality, delicious fruits and vegetables available throughout the year.

VISSER FARMS

With over 300 acres of farmland located in Zeeland, MI, Visser Farms provides us with a wide variety of local and sustainable produce.

FARMSTEAD

FARMSTEAD is a unique farm-to-table program that allows sourcing from local or regional farms and food hubs that is safe, sustainable and coordinated. This program allows us to access products from smaller family-owned farms and co-ops that do not have distribution through any major vendors. Using FarmSTEAD is our commitment to Community Supported Agriculture (CSA) in West Michigan.



CUSTOM ATTENDED BREAKFAST BUFFET

cage free scrambled eggs + seasonal fresh fruit + breakfast breads + muffins + breakfast danish + preserves + butter

beverage enhancement

regular and decaf coffee + herbal and organic teas + orange juice

choose one of the following

- one breakfast potato + one protein
- one breakfast potato + two proteins
- one breakfast potato + one protein + one breakfast enhancement
- one breakfast potato + two proteins + one breakfast enhancement
- one breakfast potato + two proteins + two breakfast enhancements

CUSTOM PLATED BREAKFAST

cage free scrambled eggs + basket of assorted pastries + butter + preserves+ seasonal fresh fruit cups

beverage enhancement

regular and decaf coffee + herbal and organic teas + orange juice

choose one of the following

- one breakfast potato + two proteins
- one breakfast potato + one protein + one breakfast enhancement
- one breakfast potato + two proteins + one breakfast enhancement

HAWORTH CONTINENTAL attended buffet

croissants + muffins + breakfast danish + seasonal fruit display + hard boiled cage free eggs + greek and vanilla low fat yogurts

steel cut oatmeal station

brown sugar + honey + cinnamon + banana chips + toasted almonds + raisins + cranberries

granola station

toasted oats + granola + sunflower seeds + flax + pumpkin seeds

beverage station

orange juice + cranberry juice + herbal and organic teas + regular and decaf coffee + soy, almond, whole, and oat milk

SUNRISE attended buffet or plated

cage free scrambled eggs + mini belgian waffles + seasonal berry garnish + breakfast potatoes + choice of sausage links -or- applewood smoked bacon

beverage enhancement

THE HAWORTH attended buffet or plated

breakfast potatoes + seasonal fresh fruit + choice of ham and cheddar -or- broccoli and egg bake

beverage enhancement

BAKED OATMEAL attended buffet or plated

baked oatmeal + garnished with raisins and brown sugar + cage free scrambled eggs + seasonal fresh fruit + choice of sausage links -or- applewood smoked bacon

beverage enhancement

breakfast potato selections

- fresh shredded hash browns
- roasted yukon gold potatoes
- diced red skin potatoes
- fried potato tots

breakfast protein selections

- applewood smoked bacon
- sausage links
- maple pork sausage links
- smoky breakfast ham
- morningstar vegetarian sausage patty

breakfast enhancement selections

- homemade french toast bake + warm maple syrup
- steel cut oatmeal + brown sugar + honey + cinnamon
- spinach + mushroom + onions + cheddar frittata
- sugar pearl belgian waffles + maple syrup
- seasonal mini quiche
- seasonal egg bakes
- croissant overnight oats
- croissant strata: cage free eggs + butter croissants + cheddar cheese + sausage gravy

CARVING STATIONS per person

includes mini brioche slider buns + chef selection of accompanying sauces

- turkey
- ham
- beef tenderloin
- new york strip loin

custom omelet

three egg omelets: variety of cheeses + peppers + onions + tomatoes + mushroom + spinach + italian sausage + chopped bacon + ham + breakfast sausage

smoothie station

seasonal fresh fruits and greens + yogurt + soy milk + low-fat milk

A LA CARTE BREAKFAST ITEMS | priced per person (minimum 20)

egg and protein selections

- pigs in a blanket
- applewood smoked bacon
- seasonal mini quiche bites
- sausage links
- individual seasonal egg bakes
- hard boiled cage free eggs

morning sweets and bakery selections

- assorted bagels + butter + cream cheese + peanut butter + preserves
- assorted sweet breads
- assorted fancy donuts
- bakery fresh muffins
- assorted cake donuts

fruit, yogurt and oats selections

- individual yogurt parfait + granola
- individual yogurt cups
- individual seasonal fruit salad
- assorted seasonal whole fruit
- fresh seasonal sliced fruit display
- steel cut oatmeal + cream + brown sugar

plant forward selections

- breakfast burritos: vegetarian **-or-** meat
- breakfast quesadilla: vegetarian **-or-** meat
- plant forward vegan burrito
- plant forward breakfast power grain bowl
- plant forward overnight oats
- plant based breakfast sausage
- plant forward vegan hash

WE HAVE YOU COVERED

egg white omelets and cholesterol free eggs available upon request



WHAT'S INCLUDED

green selections include rolls + butter + iced tea + water service

beverage enhancement

regular and decaf coffee + herbal and organic teas + pepsi products

soup enhancement

tomato bisque -or- chef seasonal selection

STEAK SALAD

chargrilled thinly sliced beef + mixed greens + arugula + cherry tomatoes + cucumbers + red onions + bleu cheese crumbles + balsamic dressing

MICHIGAN HARVEST SALAD

mixed greens + romaine + grilled chicken + apple slices + parmesan + grape tomatoes + dried michigan cherries + sugared whole pecans + balsamic vinaigrette

BOW TIE CHICKEN CAESAR SALAD

romaine + grilled chicken + chilled bow tie pasta + parmesan + cucumbers + grape tomatoes + caesar dressing

TRAVERSE CITY CHERRY CHICKEN SALAD

mixed greens + bell peppers + tomatoes + sliced cucumbers + signature chicken salad

SOUTHWESTERN CHICKEN SALAD

romaine + charbroiled chicken + black bean and corn salsa + cheddar cheese + tomatoes + black olives + red onions + tortilla strips + salsa ranch dressing

TOASTED CORN AND CHICKPEA SALAD

mixed greens + crunchy garbanzo beans + feta cheese + sautéed corn + tomatoes + onions + cilantro + tortilla strips + lime wedge + sriracha mango chardonnay dressing

VEGETARIAN BUDDHA BOWL

mixed greens + quinoa + roasted cauliflower + chili lime chickpeas + roma tomatoes + red onions + cilantro + queso fresco + guacamole + lemon tahini dressing

CHEF SALAD

romaine + applewood smoked bacon + smoked turkey + ham + egg + tomatoes + cucumbers + havarti cheese + cheddar cheese + honey mustard dressing

ZA'ATAR WITH BAKED PITA

mixed greens + lemon tahini vinaigrette + za'atar spiced pita + fried chickpeas + pickled onions + hard boiled egg + roasted vegetables

WHAT'S INCLUDED

deli selections include homemade kettle chips + seasonal fresh fruit salad + iced tea + water service

beverage enhancement

regular and decaf coffee + herbal and organic teas + pepsi products

soup enhancement

tomato bisque **-or-** chef seasonal selection

OPEN FACED STEAK SANDWICH

sirloin strip steak rubbed with dijon mustard + garlic and fresh herbs + sautéed onions + peppers + mushrooms + goat cheese + french bread

CHICKEN BLT WRAP

grilled chicken + peppered bacon + lettuce + tomato avocado ranch + naan

TERRIFIC SUB

ham + salami + turkey + smoked gouda + cheddar + lettuce + tomatoes + mayonnaise + mustard on the side + hoagie bun

HAWORTH CLUB SANDWICH

thinly sliced virginia smoked ham + roasted turkey breast + bacon + leaf lettuce + tomatoes + dijon mayonnaise + artisan pretzel bun

VEGAN GRILLED PORTOBELLO BARBECUE

portobello mushroom + onions + vegan bbq aioli + yeast kaiser bun

BBQ PULLED PORK SAMMIES

chilled smoky pulled pork + creamy kale slaw + two mini brioche buns

BLACKENED CHICKEN PARMESAN SANDWICH

blackened chicken parmesan + white sharp cheddar + roma tomatoes + shredded greens + cholula aioli + parmesan kaiser

ROAST BEEF WRAP

roast beef + cheddar + shredded lettuce + chipotle mayo + tomato wrap

TURKEY STACK

roasted turkey + provolone cheese + lettuce + tomatoes + mayonnaise + artisan pretzel bun

CHICKEN CAESAR WRAP

grilled chicken + romaine lettuce, shaved parmesan + caesar dressing + whole wheat wrap

VEGETARIAN WHOLE GRAIN WRAP

whole grain wrap + black beans + herbed alouette cheese + tomatoes + carrots + cucumbers + romaine + red pepper hummus

ROASTED VEGETABLE STACKER

roasted zucchini + roma tomatoes + feta spread + red onions + pickled red pepper + olive tapenade + naan



BOXED LUNCH SELECTIONS | choice of up to three selections

sandwich selections

seasonal fresh fruit salad + homemade kettle chips

- terrific sub
- chicken caesar wrap
- haworth club sandwich
- vegetarian whole grain wrap
- turkey stack
- roasted vegetable stacker

salad selections

seasonal fresh fruit salad + dinner roll + butter

- michigan harvest salad
- southwestern chicken salad
- vegetarian buddha bowl

boxed selections include: choice of bottled water **-or-** pepsi products

CUSTOM PLATED SELECTIONS

assorted rolls and butter + one salad + two sides
+ iced tea + water service

choose one of the following

- one plated lunch entree
- two plated lunch entrees

beverage enhancement

regular and decaf coffee + herbal and organic teas
+ pepsi products

soup enhancement

tomato bisque -or- chef seasonal selection

CUSTOM LUNCH BUFFETS attended buffet

assorted rolls and butter + iced tea + water service

choose one of the following

- one salad + two sides + one entree
- one salad + two sides + two entrees
- two salads + two sides + three entrees

beverage enhancement

regular and decaf coffee + herbal and organic teas
+ pepsi products

soup enhancement

tomato bisque -or- chef seasonal soup

SIDE SELECTIONS

SIDE SELECTIONS

- oven roasted yukon gold potatoes
- yukon gold garlic cheddar mashed potatoes
- wild rice and quinoa pilaf
- roasted rainbow carrots
- roasted broccoli with garlic
- salt + pepper seared green beans

LUNCH ENTREE SELECTIONS

LEMON PESTO CHICKEN

bone-in breast + seared artichoke + blistered
tomatoes + meyer lemon pesto

MICHIGAN PAN SEARED WHITEFISH

chickpea flour + charred lemon + beurre blanc
pan sauce + sweet pepper rings

PECAN CRUSTED SALMON

butter brushed filet and baked + honey and chickpea
flour + toasted pecan

HAWORTH POWER BOWL

quinoa blend + sweet potato + seasonal vegetable
+ blistered tomatoes + grilled flatbread

choice of one enhancement

- chicken
- shrimp

RAVIOLI FLORENTINE

spinach ricotta ravioli + seasonal mushroom blend
+ sundried tomatoes + gorgonzola cream

choice of one enhancement

- chicken
- shrimp

KOBE SIZZLER

charbroiled kosher salt rubbed kobe steak
+ maitre'd butter + cracked pepper

CHICKEN MARSALA

chickpea flour dusted chicken filet + baby
cremini mushroom marsala sauce

GRILLED IBERIAN PORK TENDERLOIN

rosemary sumac rub + apricot chutney
+ pickled onions

RAJMA CURRY BOWL

red bean curry + basmati rice + baby spinach
+ paneer cheese + grilled naan

choice of one enhancement

- chicken
- shrimp

SALAD SELECTIONS

GARDEN SALAD

mixed greens + cucumbers + carrots + grape
tomatoes + chickpeas

CAESAR SALAD

romaine + aged parmesan + red onions + croutons

SUMMER SALAD

mixed greens + mandarin oranges + strawberries
+ candied walnuts





INDIVIDUAL A LA CARTE ITEMS per person (minimum 20)

- traditional hummus **-or-** roasted red pepper hummus + pita chips
- chilled spinach dip + pita chips
- tortilla chips + salsa + guacamole
- dutch butter braids + savory seasonings 🍷
- housemade kettle chips + french onion dip
- veggie crisps
- hope classic trail mix 🍷
- **inc.** gardettos + chex mix + goldfish + mixed nuts + dried cherries + m&ms
- mixed nuts
- traditional chex mix
- white cheddar popcorn
- pringles chips
- tiny twist pretzels
- kashi trail mix bar
- nature valley granola bars
- cliff whey protein bars
- choice of coconut **-or-** almond **-or-** chocolate

BREAKAWAYS one hour service

break includes one selection + iced tea + water service

sweet delights

assorted brownies + gourmet cookies + white milk + chocolate milk

movie star

popcorn + toppings + theater candy + warm cheddar filled pretzel bites

give us a break

assorted cheese + crackers + raw and roasted vegetable display + ranch + hummus + assorted brownie bites

deep dive

pita chips + pretzel rods + fresh vegetable crudités + three warm dips + ranch

beverage enhancement

regular and decaf coffee + herbal and organic teas + pepsi products

soup enhancement

tomato bisque **-or-** chef seasonal selection

🍷 **ALL DAY INCLUSIVE PACKAGE**

attended breakfast buffet

freshly cut seasonal fruit + vanilla yogurt + fresh berries + granola + assorted pastries with whipped butter + apple juice + orange juice

choice of one breakfast selection

- egg + bacon + swiss croissant sandwich
- good earth assorted bagels + flavored cream cheeses
- assorted seasonal egg bakes
- seasonal fruit + whipped cream
- steel cut oatmeal bar

lunch

choice of two sandwiches + assorted condiments + seasonal pasta salad + kettle chips

beverage service up to six hours of continuous service

regular coffee + decaf coffee + assorted herbal and organic teas + bottled water service + assorted soft drinks

breakaway

please select one from our break away selection

ATTENDED SIGNATURE BUFFETS attended buffet

iced tea + water service

beverage enhancement

regular and decaf coffee + herbal and organic teas + pepsi products

**DAY AT THE PARK**

choice of two: beef hamburger | all beef hot dog |
 marinated chicken breast | bratwurst | morningstar
 black bean burger + brioche buns

toppings

ketchup + mustard + mayonnaise + lettuce
 + tomatoes + onions + american cheese

sides

potato **-or-** pasta salad + fresh melon slices
 + vegetarian brown sugar baked beans + kettle chips

PAGODA

choice of two: beef stir fry + rice | general tso chicken
 + rice | vegetable fried rice with crisp seared tofu
inc. bok choy romaine salad + asian sesame ginger
 dressing + crispy fried noodles

choice of one side

vegetable potstickers | vegetable egg roll
 + dipping sauce

TANDOOR

choice of two: chicken tikka masala | butter chicken |
 chana masala | rajma curry **inc.** vegetarian samosa
 + tikka masala sauce + aromatic basmati rice
 + roasted curry cauliflower + grilled naan bread

DELICATESSEN

choice of three sandwiches + assorted condiments
 + kettle chips + choice of one: mixed green garden salad
-or- fruit salad **-or-** seasonal pasta salad

choice of one soup

tomato basil bisque **-or-** chef seasonal selection

LEVANT

chicken shawarma + grilled naan bread + pickled
 vegetables + egg + hummus + arugula + falafel
 + tzatziki

CASA MESA

house mixed green salad + hand cut corn tortilla chips
 + warm flour and corn tortillas + fire roasted corn
 + black beans + spanish yellow rice + seasoned ground beef
 + onions + diced tomatoes + cheddar cheese
 + sour cream + pico de gallo + shredded lettuce

casa mesa enhancements

- fajita grilled chicken + grilled peppers + grilled onions
- fajita grilled steak + grilled peppers + grilled onions
- house made guacamole

PRIMO PIATTO

choice of penne pasta **-or-** three cheese stuffed tortellini
inc. pomodoro red sauce + roasted garlic alfredo sauce
 + seasonal roast vegetables

primo piatto enhancements

- herb grilled sliced chicken breast
- italian beef and pork meatballs
- sweet italian pork sausage

BUTCHER BLOCK

sliced herb roasted pork loin + lemon basil seared
 chicken + italian sausage + grilled bell peppers + onions
 + house caprese salad + roasted root vegetable medley

BAKERS

house mixed green salad **inc.** sour cream + shredded
 cheddar cheese + applewood bacon bits + green onions
 + french fried onions

choice of one potato

jumbo idaho baked potato **-or-** whole roasted
 sweet potato

choice of one soup

house made haworth chili **-or-** cheese broccoli soup



STROLLING RECEPTION SELECTIONS

STROLLING RECEPTION

includes ninety minute continuous beverage stations of iced tea + water service

- choice of three entree selections
- choice of four entree selections
- choice of six entree selections

beverage enhancement

regular and decaf coffee + herbal and organic teas + pepsi products

NACHO STATION

tortilla chips + nacho cheese + onions + diced tomatoes + sour cream + pico de gallo + shredded lettuce

BUDDHA BOWL STATION

mixed greens + quinoa + roasted cauliflower + fried seasoned chickpeas + roma tomatoes + red onions + cilantro + queso fresco + guacamole + lemon tahini dressing

CAKE & TOAST STATION

pancakes + french toast + maple syrup + whipped cream + butter + seasonal fruit garnish

HAWORTH MAC STATION

house cheese sauce + penne pasta + linguini pasta + grilled chicken + sauteed shrimp

FRENCH FRY STATION

french fries + cheddar cheese + house chili + bacon bits + green onions + brown gravy + sauces

CHOPPED SALAD STATION

mixed greens + nuts + sunflower seeds + dried fruit + cheddar cheese + hard boiled eggs + grilled chicken + applewood bacon bits + accompanying dressing selections

ITALIANO STATION

wedge

gorgonzola cheese + romaine hearts + chopped walnuts

petit risotto cake

assorted crisp petit risotto cake + seasonal chef selection

toasted baguette

italian sausage + marinara + mozzarella

priced per person (minimum 20)

HOT DISPLAYS

MINI WELLINGTONS

choice of chicken **-or-** beef

CHICKEN SATAY

inc. soy peanut sauce

VEGETARIAN SPRING ROLLS

inc. sweet thai dipping sauce

CHICKEN DRUMMIES

inc. ranch + honey barbeque sauce

||||| BACON WRAPPED DATES

VEGGIE SAMOSAS + TIKKA MASALA

||||| ESQUITES CORN + CHICKEN PHYLLO CUPS

||||| TAPAS TASTER SAMPLER

seasonal chef selection

PRETZEL BITES

inc. warm beer cheese

SPINACH + ARTICHOKE DIP

inc. tortilla chips

BUFFALO CHICKEN DIP

inc. tortilla chips

BARBECUE MEATBALLS

priced per person (minimum 20)

COLD DISPLAYS

TRIO DIP

choice of three

traditional cheese ball | smoked whitefish spread

| roasted red pepper hummus | warm spinach and artichoke | jalapeno feta

inc. variety of crackers + breads + chips

MICHIGAN CHARCUTERIE CHEESE + MEATS

available in personal board option

VEGETABLE CRUDITE + RANCH DIP

available in personal display option

||||| ROASTED SEASONAL VEGETABLES

grilled flatbreads + humus + accompanying sauces + seasonal garnishes

CAPRESE SKEWERS

grape tomatoes + fresh basil + mini mozzarella balls + balsamic syrup drizzle

SHRIMP SHOOTERS + COCKTAIL SAUCE

ANTIPASTO SKEWERS

FRUIT KABOBS



CUSTOM PLATED DINNER SELECTIONS

assorted rolls and butter + one salad selection
+ two side selections + iced tea + water service

choose one of the following

- one plated entree selection
- two plated entree selections

CUSTOM DINNER BUFFET SELECTIONS attended buffet
assorted rolls and butter + iced tea + water service

choose one of the following

- one entree + one salad + two sides
- two entrees + two salads + two sides
- three entrees + two salads + two sides

beverage enhancement

regular and decaf coffee + herbal and organic teas
+ pepsi products

soup enhancement

tomato bisque **-or-** chef seasonal selection

SALAD SELECTIONS

GARDEN SALAD

mixed greens + cucumbers + carrots + grape
tomatoes + chickpeas

CAESAR SALAD

romaine + aged parmesan + red onions + croutons

SUMMER SALAD

mixed greens + mandarin oranges + strawberries
+ candied walnuts

CRANBERRY FETA

mixed greens + feta + dried cranberries + sugar
glazed pecans

DINNER ENTREE SELECTIONS

GRILLED WILD CAUGHT SALMON

butter brushed filet + lemon tahini glaze
+ chickpeas + fried kale

APPLE CHUTNEY CHICKEN

apple cider marinated airline chicken + seared crisp
and topped with a spiced apple chutney relish

KOBE SIZZLER

charbroiled kosher salt rubbed kobe steak
+ maitre'd butter + cracked pepper

GRILLED IBERIAN PORK TENDERLOIN

rosemary sumac rub + apricot chutney
+ pickled onions

MICHIGAN PAN SEARED WHITEFISH

chickpea flour + charred lemon + beurre blanc
pan sauce + sweet pepper rings

HAWORTH POWER BOWL

quinoa blend + sweet potato + seasonal vegetable
+ blistered tomatoes + grilled flatbread

choice of one enhancement

- chicken
- shrimp

RAVIOLI FLORENTINE

spinach ricotta ravioli + seasonal mushroom blend
+ sundried tomatoes + gorgonzola cream

choice of one enhancement

- chicken
- shrimp

CHICKEN MARSALA

chickpea flour dusted chicken filet + baby
cremini mushroom marsala sauce

RED WINE BRAISED BEEF SHORT RIBS

usda choice angus beef short ribs slowly
braised in a red wine stock to tenderness

FILET MIGNON

grilled six-ounce hand cut beef tenderloin
steak + crispy french onions

SHRIMP SCAMPI

six gulf coast shrimp sauteed + drawn butter
+ fresh garlic + dill + lemon

SURF AND TURF

choice of garlic shrimp **-or-** salmon + kobe
beef sizzler

RAJMA CURRY BOWL

red bean curry + basmati rice + baby spinach
+ paneer cheese + grilled naan

choice of one enhancement

- chicken
- shrimp

STICKY PORK CHOP

grilled pork chop + honey bourbon bbq sauce

SIDE SELECTIONS

- oven roasted yukon gold potatoes
- yukon gold garlic cheddar mashed potatoes
- wild rice and quinoa pilaf
- roasted rainbow carrots
- roasted broccoli with garlic
- salt + pepper seared green beans
- chef fresh seasonal vegetable



PIZZA & PASTA BUFFET attended buffet

choice of three selections + garlic bread + mixed greens + ice tea + water service

beverage enhancement

regular and decaf coffee + herbal and organic teas + pepsi products

THE HAWORTH

san marzano tomatoes + fresh basil + mozzarella cheese + salt
+ extra virgin olive oil

BBQ CHICKEN

sweet and tangy bbq sauce + grilled chicken + banana peppers
+ red onions + colby jack cheese

THE MEATS

herb tomato sauce + pepperoni + italian sausage + meatballs
+ mozzarella cheese

THE ANCHOR

herb tomato sauce + pepperoni + ham + fresh mushrooms + green
peppers + onions + mozzarella cheese

DOUBLE DUTCH

herb tomato sauce + double pepperoni + double mozzarella cheese

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PESTO PASTA

cavatappi pasta + fresh herb pesto + roasted seasonal vegetables

PENNE PASTA

penne pasta + pomodoro red sauce + sweet italian sausage

THREE CHEESE TORTELLINI

three cheese stuffed tortellini + roasted garlic alfredo sauce
+ herb grilled chicken breast





PALAZZOLO'S ARTISAN DAIRY



Nestled in the heart of West Michigan's Fruit and Dairy belt Palazzolo's is dedicated to using local, fresh ingredients to craft "the cleanest ice cream in the world." Starting with milk that is free of artificial growth hormones and using carefully curated fruits, nuts, and chocolates Palazzolo's creates world class gelatos, sorbets, and ice cream we are proud to offer our guests.

DESSERT SELECTIONS per person

- ▣ - assorted macarons
- assorted palazzolo's gelato
- flourless chocolate cake + vanilla cream + seasonal fruit
- turtle cream cake
- tiramisu cake
- red velvet cake
- homemade cheesecake + seasonal topping
- lemon layer cake
- seasonal fruit crisp
- assorted dessert bars
- assorted gourmet cookies
- ▣ - basket (per stick)
- ▣ - krakelingen cookies 1 per dozen

DESSERT DISPLAYS per person (minimum 20)

petit dessert bites display

- fruit tarts
- key lime tart
- salted caramel chocolate tart
- mini pecan pie tarts
- assorted macarons



BEVERAGES per person

coffee + hot chocolate

- regular and decaf coffee
- hot chocolate

teas

- unsweetened ice tea
- assorted herbal and organic teas + cream + sugar packets

juice

- orange juice
- apple juice
- lemonade
- bottled fruit juices

soda

- 12 oz canned pepsi | diet pepsi | sierra mist | mountain dew
- canned bubly | assorted flavors
- propel | 20 oz bottles | assorted flavors

water

- lifewtr bottled water | 16 oz
- san pellegrino bottled sparkling water | 16 oz
- boxed water | 16 oz
- bottled water | 10 oz

H2O infusion dispenser

- cucumber-thyme-lemon
- orange-lime
- lemon-mint
- grapefruit-rosemary
- seasonal berry

just beverages

includes regular and decaf coffee + herbal and organic teas + bottled water + pepsi products

- two hour continuous service
- four hour continuous service
- six hour continuous service



ALCOHOL SERVICES AVAILABLE

We are pleased to partner with a selection of West Michigan's preferred alcohol beverage services for our events. Please speak with your sales coordinator for information and offerings regarding our preferred alcohol beverage service partners for your event!



HAWORTH HOTEL

HOLLAND, MI 616.395.7200

January 2022