



*The  
Hive*

# Banquet Menu





## The Hive Catering

Our culinary program offers a variety of dishes -from the traditional to the truly unique—all prepared here in our kitchens, with the freshest ingredients, by our culinary students under the direction of Chef Instructor Sam Musto, *CCE, CFE*.

Chef Musto has been teaching Culinary Arts for over twenty years. His students have achieved numbers awards in SkillsUSA and ProStart competitions. The culinary program has taken first place at nationals and has won many medals at the state and regional levels.

Chef Musto began working in a restaurant at the age of 14. He is a graduate from Oakland Community College, earned his B.S. from the University of Detroit-Mercy and his Masters from Wayne State University. Prior to teaching, Chef Musto worked with Marriott Corporation. Currently, in addition to teaching full time at Saline High School, he is an adjunct professor at Schoolcraft College. He is a professional member of the Michigan Restaurant Association and the American Culinary Federation.

## Thank you for choosing The HIVE

We are happy to assist you in creating meals that will provide you and your guests with the perfect combination of flavor, texture, nutrition and cost.

We look forward to working with you. Bon appétit.

Sam Musto  
Chef Instructor  
SWWC @ Saline High School

Effective September, 2013

# Breakfast and Brunch Service

## Breakfast

**Healthy Breakfast ..... \$4.25**  
Yogurt, fruit, assorted freshly baked muffins, and coffee, tea, decaf & juice.

**Hot Breakfast ..... \$5.25**  
Choice of egg and cheese biscuit, or sausage, egg and cheese biscuit; hash brown, fruit, juice, coffee, tea & decaf.

**Brunch Buffet ..... \$7.50**  
Assortment of freshly baked goods, egg stations (omelet & scrambled), meats (sausage & bacon), potatoes (hash browns or roasted), crepes or pancakes; assorted fruit, juices, bottled water, coffee, tea and decaf.

## Table Service

Table Service is available in the HIVE dining room on Wednesdays and Thursdays during the academic year.

**Hearty Breakfast ..... \$6.50**  
Buttermilk pancakes with butter and syrup, scrambled eggs, bacon or sausage, assorted fruit, juice, coffee, tea and decaf.


## Upgrades and Add Ons

Oatmeal.....	\$1.25
Yogurt .....	\$1.25
Assorted fruit juices.....	\$1.50
Refresh of coffee, tea and decaf .....	\$1.50
Scrambled eggs .....	\$1.75
Fresh fruit tray .....	\$2.00
Linens .....	\$ .20
Breakfast sandwich .....	\$3.00
Baked items .....	\$1.50

# Luncheon Entrées


## Boxed Lunches

HIVE Box Lunch..... \$5.95

Croissant sandwich with smoked turkey breast, Virginia forest ham, sliced roast beef, tuna or Portobello , with lettuce, cheese and tomato; chips, two freshly baked cookies, whole fruit, and soft drinks.

Gourmet Box Lunch ..... \$7.95



Choice of gourmet sandwich:

- Pastrami on rye with Swiss cheese and caramelized onions
- Smoked turkey ciabatta with dill havarti, smoked bacon, chipotle mayonnaise, lettuce and tomato
- Roast turkey club on wheat with bacon, crisp romaine, and tomato
- Grilled Portobello on an onion roll with provolone cheese, marinated tomatoes, and lettuce 
- Greek chicken lawash with olive tapenade, tomato, lettuce, and feta cheese

Chips or pretzels, two freshly baked cookies, whole fruit, and soft drinks.

Gourmet Salad Box Lunch..... \$7.95

Choice of salad:

- Roasted chicken salad with walnuts, grapes, and dill dressing
- Vegetarian hummus and tabbouleh with pita bread 
- Asian salad with lo mein noodles, vegetables, and sweet teriyaki dressing 
- Pesto tuna salad with sun dried tomatoes and pita bread

Roll and butter, two freshly baked cookies, whole fruit, and soft drinks.

 Vegetarian Item

# Hors d'Oeuvres

## Hot and Cold Hors d'Oeuvres

### Our Traditional Seven and Seven...\$9.95

Per person, served on china for two hours.  
Linens and beverages not included.

#### Seven Hot

- Swedish meatballs with brown sauce
- Assorted petite quiches
- Chicken wings with ranch & hot sauce
- Spanikopita
- smoked Norwegian salmon
- Hummus with toasted pita chips v
- Chef's hors d'oeuvre of the day

#### Seven Cold

- Deviled Eggs
- Assorted charcuterie platter
- International cheese and crackers v
- Fresh fruit platter v
- Shrimp with cocktail sauce
- Hummus with vegetables or pita chips
- Chef's choice pastries

### Five and Five .....\$5.95

Choose five hot and five cold options from above.  
Per person, served on china for two hours.  
Linens and beverages not included.

## Additional Hors d'Oeuvres

Available upon request and availability.

○ Vegetarian Item

# Dinner Buffets

## Dinner Buffets

Our dinner buffet is set up with serving lines to accommodate your guests. We provide the serviceware, linens, napkins and servers. You may provide table decorations.

- \$9.95 per person for one entrée
- \$12.95 per person for two entrées
- \$15.95 per person for three entrées

Prices are based on a guaranteed head count of 25 and include coffee, tea, water service, roll, butter, and dessert.

### Entrée: Select One, Two or Three

- Baked or fried chicken
- Sautéed chicken breast with lemon caper sauce
- Grilled breast of chicken Florentine style
- Meat or vegetarian lasagna v
- Roast loin of pork topped with brandied stewed apples
- Whitefish with lemon caper sauce
- Ravioli with Chardonnay butter sauce v
- Memphis style BBQ pork
- Chicken breast Marsala with sautéed mushrooms and shallots
- Carved Prime Rib
- Hamburger Bar
- Vegetarian roasted vegetables v

### Vegetable: Choose One

- Whole green beans almondine
- Broccoli with lemon butter
- Honey glazed carrots
- Sautéed mushrooms with garlic butter
- Roasted acorn squash with sweet cream butter and brown sugar
- Stir fried vegetables with fresh ginger and garlic
- Creamed sweet corn

### Starch: Choose One

- Mashed potatoes
- Roasted redskin potatoes
- Rice pilaf with diced aromatics
- Pasta with Red, Pesto or Alfredo sauce
- New potatoes with parsley
- Wild mushroom risotto
- Vegetarian fried rice
- Spanish rice
- Macaroni and cheese
- Potato and cheddar cheese pierogies
- Sweet potato gratin with maple syrup and candied walnuts
- Twice baked potato with sour cream, chives and cheddar cheese
- Cheese tortellini

### Salads:

Buffet Includes Mixed Green Salad  
Additional Salads available depending on menu.

- Mediterranean pasta salad with feta
- Tomato, basil and mozzarella salad
- Creamy coleslaw
- Cobb salad
- Greek salad
- German potato salad
- Spinach salad with bacon, red onion and eggs
- Classic Caesar salad
- Fresh vegetable tray with herb dipping sauce
- Waldorf salad
- Cottage cheese
- Fresh seasonal fruit
- Spicy Thai peanut salad

### Desserts: Choose One

Choice of desserts from page 10 of the menu

v Vegetarian Item

# Desserts



## Desserts

*Choice of one dessert with your meal, or purchase desserts separately at \$3.00 per person.*

- Apple pie*
- German chocolate cake*
- Carrot cake*
- Yellow cake with butter cream*
- Strawberry shortcake with whipped cream*
- Ice cream or sherbet*
- Chocolate dream cake*
- Homemade bread pudding with caramel sauce and whipped cream*
- Apple cobbler with ice cream*
- Traditional crème caramel*
- Red Velvet Cake*
- Pumpkin pie*
- Southern pecan pie*

## Premium Desserts

*Add \$2.00 per person, or \$5.00 each if purchased separately.*

- Cheesecake*
- Chocolate mousse with berry sauce*
- Cannoli*
- Apple tart with ice cream*
- Traditional crème brûlée with fresh fruit garnish*

# Dinner Entrées

## Food Service Policy

*Final food and beverage selections are confirmed ten (10) calendar days prior to the event. Reasonable increases to food and beverage selections may be made up to four (4) calendar days prior to the event. A minimum guaranteed guest count must be provided ten (10) calendar days before your event. Charges will be based on the minimum guaranteed guest count or the actual number of guests, whichever amount is greater. We will be prepared to serve up to 5 percent over the guaranteed attendance. All food service in the High School Commons will have an 18 percent service charge added to the listed price. Prices provided in this menu are subject to change.*

*City and county health regulations require that Saline High School not allow any food or beverage to be brought into, or taken from, the facility by our guests. Food and beverages must be consumed on the premises, and are subject to a 6 percent Michigan sales tax. Sales tax-exempt paperwork is required prior to event day.*



*Alcohol may only be served off campus by students who are 18 years of age or older.*

*Wine & Beer list available upon request.*



# *The Hive Catering*

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