

POLICY & PRICING

We specialize in full service, on-site catering. San Chez Bistro will come to you, set-up in the style you desire, and clean up at the end of the event.

San Chez Bistro will provide all the staff, serving utensils and equipment necessary for food preparation and service. The venue must supply all tables and chairs needed for the event.

Deposit & Payment

A \$500 nonrefundable deposit and a signed service agreement are required to secure the event. If the original quote is less than \$500, then a 50% deposit is due along with the signed service agreement. Final payment is due on the date of the confirmed event, no exception. *Any changes or cancellations are acceptable when made with 2 weeks notice of the function. This includes the final guest count as well as a finalized menu. Any changes after the 2 week deadline will result in a full charge of the confirmed original proposal or a greater charge if the changes made are additions or increases to the original proposal. All information will be resubmitted to the event host for final confirmation and signature 5 days prior to the event. This signature is required.

Food Policies

Full dinner service starts between \$25-\$28 per person, before tax and gratuity. Our menus can be found on our website at www.sanchezbistro.com. For a family style 1 tapa per 3 people is required to ensure all guests are adequately fed. (*Please note: this does not include appetizers or dessert.) We will provide one complimentary food tasting for events after booking with us. Additional menu tastings will be subject to a minimal charge. Guests will be asked to pay for any alcohol they consume during a menu tasting. Please ask the Special Events & Catering Manager about availability for scheduling this. San Chez Bistro reserves the right to issue a plate charge for desserts not provided by our culinary team. A standard 6% sales tax and 19% service fee will be added to all food items. (*All prices subject to change.)

Beverage Policies

Bar tending & alcohol service (beer, wine & spirits) can be provided upon request. Per Michigan law, all guests must be 21 years of age and have proper identification to consume alcohol. San Chez Bistro reserves the right to refuse alcohol service to any intoxicated individual. A standard 6% sales tax and 19% service fee will be added to all beverage items. (*All prices subject to change.)

Rentals & Delivery

Rental and delivery fees may apply for any off-site or drop-off catering. Prices vary depending on location and services needed. The standard rental fee is \$2.95 per person which includes all in house glassware, silverware, white linens and tableware. Request for different items may result in a higher charge.

Other

A site visit is strongly recommended prior to the event for San Chez Bistro to see the space for the catering, and to discuss details and expectations. Final Walkthroughs are highly preferred and can occur within a week of the event.

San Chez Bistro is not responsible for lost or stolen items.

POLICY & PRICING

Our private space is perfect for your next event. Seating 85 people or 120 for an open house event. San Chez provides full service food & beverage services. San Chez will provide all the staff, serving utensils and equipment necessary for food preparation and service.

Deposit & Payment

A \$300 nonrefundable deposit and a signed service agreement are required to secure an evening or all day event. If the event is occurring in morning only a \$100 deposit is required. Final payment is due on the date of the confirmed event, no exception. *Any changes or cancellations are acceptable when made with 1 weeks notice of the function. This includes the final guest count as well as a finalized menu. Any changes after the 1 week deadline may result in a full charge of the confirmed original proposal or a greater charge if the changes made are additions or increases to the original proposal. All information will be resubmitted to the event host for final confirmation and signature 2 days prior to the event. This signature is required.

Food Policies

Full dinner service starts between \$25-\$28 per person, before tax and gratuity. Our menus can be found on our website at www.sanchezbistro.com. For a family style 5-8 dishes are recommend with portioning to be done as 1 tapa per 3 people required to ensure all guests are adequately fed. (*Please note: this does not include appetizers or dessert.) San Chez Bistro reserves the right to issue a plate charge for desserts not provided by our culinary team. A standard 6% sales tax and 19% service fee will be added to all food items. (*All prices subject to change.)

Beverage Policies

Bar tending & alcohol service (beer, wine & spirits) can be provided upon request. All beverages must be requested via our tier system for bar to be stocked. Beverages may be done cash, hosted or open bar. Per Michigan law, all guests must be 21 years of age and have proper identification to consume alcohol. San Chez Bistro reserves the right to refuse alcohol service to any intoxicated individual. Alcohol is served on a per-consumption basis. A standard 6% sales tax and 19% service fee will be added to all beverage items. (*All prices subject to change.)

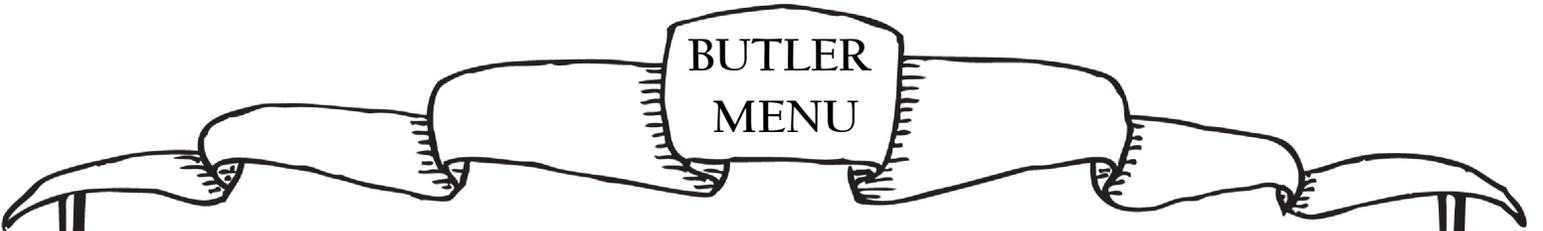
Rentals & Delivery

Venue space includes all in house silverware, tableware, linens & glassware. Any specialty items may be requested at an additional charge. Room rental fee is \$250 for weekdays and \$500 for weekends but is waived if food and beverage tab exceed \$1,000. Audio and visual equipment is available to rent upon request.

Other

Decorations are allowed upon pre-approval of the Special Events Coordinator. Nothing may be hung or taped to the walls unless done by the Special Event Coordinator.

San Chez Bistro is not responsible for lost or stolen items.



**BUTLER
MENU**

HUMMUS

housemade seasonal hummus on a lawash point.
point 1

GAMBAS FANTASIA

sweet & spicy poached shrimp skewer 2

CEVICHE SHOOTERS

Shrimp, scallops, coconut milk & cilantro 3

GAZPACHO SHOOTER

chilled tomato & cucumber soup 2

PEPPERED STEAK SKEWERS

Peppered bistro steak, cherry tomatoes, pineapple 3

CAPRESE SKEWERS

Cherry tomato, basil, mozzarella, garnished with garlic oil & sea salt 2

SPANISH SKEWERS

Grilled chorizo and mushrooms 2

MEDITERRANEAN SKEWERS

Chuck steak skewers drizzled with Taziki sauce 3

MEDJOOOL RELLENAS CARNE

dates stuffed with chorizo, pork belly
& spicy harissa sauce 2

MEDJOOOL RELLENAS QUESO

Dates stuffed with cardamom goat cheese drizzled with honey 2

ALBONDIGAS

Local lamb, beef & chorizo meatballs 2

LETTUCE WRAPS

Head lettuce stuffed with curry chicken salad 2

CARNE CROSTINI

Crostini with seared med-rare beef, horseradish & shaved onions 3

TOCINO FIESTA

roasted pork belly with a mango-habanero-grape glaze 3 add scallops +2

MINI EMPANADAS

Onion, garlic & potato filled pastries, with alioli and salsa drizzle 2

FRITOS DE QUESO AZUL

Blue cheese fritters with red pepper alioli 2

PINTXOS

One bite baguettes with various toppings 2



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One bite baguettes with various toppings 2

Carne

- Braised pork, red wine blueberry chutney, orange zest
- Spinach, artichoke, herbed goat cheese & fried serrano
- Grilled chorizo, mushrooms, brown butter
- Pulled pork, red onion, cherry almond goat cheese, anchiote
- Tomato puree, roasted garlic, serrano
- Serrano, manchego, garlic alioli
- Pork belly, garlic alioli, tomato
- Jalapeno, cream cheese, bacon, mango coulis

Del Mar

- Blackened shrimp, hard boiled egg, pesto
- Trout spread with fried capers, red peppers
- Salmon lox, whipped scrambled eggs, red onion

Vegetariano

- Grilled tomato, roasted garlic, goat cheese
- Mushroom, roasted red peppers, roasted garlic, tomato vinaigrette
- Grilled artichoke hearts, roasted red peppers, garlic alioli
- Feta, red onions, jalapeno honey, sun dried tomato
- Herbed goat cheese, jam
- Cream cheese, pecan, fruit, maple syrup

CATERING MENU

ENSALADAS

POLLO CON FIDEOS Breaded chicken, manchego cheese, tortellini, pimientos, onions, organic greens, mango dressing 12.49

ENSALADA DE REMOLACHA Y PALMA hearts of palm, roasted beets, pickled carrots, pine nuts, goat cheese, organic greens, lemon herb vinaigrette 12.49

ENSALADA MIXTA braised pork, goat cheese, red onions, marcona almonds, dried cherries, anchote dressing 12.49

BREAD SERVICE

PAN A LA SAN CHEZ Loaves of breads with salsa verde and chef choice tapenade .99 per person

PAN A LA PLANCHA grilled bread, tomato & garlic sauce, olive oil .99 manchego cheese .99; serrano ham .99

TAPAS DEL MAR

CANGREJO DEL RIO wild caught crawfish, anise mustard cream, roasted red peppers, manchego cheese, grilled bread. 11.99 

GAMBAS ASADAS AL FUEGO spicy fire roasted shrimp, banana mustard cream, white rice 12.49

FRITOS DE ARROZ saffron rice fritters with bacon & shrimp, pesto aioli 2.29/each

GAMBAS AL AJILLO sautéed shrimp, garlic, olive oil, red pepper flakes 9.99

ATUN EN ESCABECHE herb seared ahi tuna*, leek & carrot ribbons, mango coulis, salsa verde. 14.49

SALMON CON HIERBAS salmon fillet, pesto, roasted red peppers, spinach, potatoes, sherry reduction 14.49

PAELLA

Saffron rice casserole baked with pimientos, peas, tomatoes, onion, smoked paprika & garlic 24.99

VERDURA portabella mushrooms, artichokes, spinach, asparagus

CHORIZO Y POLLO* chicken & local chorizo

MARISCOS* shrimp, mussels, scallops, chef's fish selection

VALENCIANA* chicken, chorizo, shrimp, mussels, chef's fish selection

TAPAS CARNE

BISTEC DE LOMO beef tenderloin* grilled med-rare, saffron onions, cherry demi-glace 15.99

BISTEC CON PIMIENTA peppered bistro steak* grilled medium-rare, tortellini, manchego mustard cream sauce 13.49

POLLO Y CHORIZO A LA PLANCHA chicken & local chorizo, cumin aioli 8.99

VIEIRAS Y TOCINO scallop* & pork belly*, habanero-mango-grape chutney 12.49

ALBONDIGAS local lamb, beef & chorizo meatballs, roasted vegetables 10.99

MEDJOL RELLENAS PICANTES dates stuffed with chorizo, pork belly & spicy harissa sauce. 8.99

CHAMPIÑONES sautéed button mushrooms, red wine, garlic, chorizo, pork belly, herbed butter, grilled bread. 8.99

TAPAS VEGETARIANO

ALCACHOFAS A LA PARILLA roasted artichoke hearts, roasted red peppers, garlic aioli 9.99

PATATAS BRAVAS seasoned fried potatoes, aioli, smoked tomato sauce 6.99

QUESO DE CABRA baked goat cheese, tomato sauce, garlic toast 9.99

ESPÁRRAGOS EN SALSA ROMESCO roasted asparagus, romesco sauce, marcona almonds, lemon 8.99 **(Seasonal)** add sautéed scallops 7.99

COLES DE BRUSELAS sautéed Brussels sprouts, brown butter, caramelized onions, marcona almonds 8.99 **(Seasonal)**

VERDURAS Y TORTAS spicy black bean & quinoa cakes, roasted vegetables, avo-ziki sauce 9.99

EMPANADAS onion, garlic, & potato filled pastries, aioli, habañero salsa 4.49/ each

FRITOS DE QUESO AZUL blue cheese fritters, red pepper aioli 2.29/ each

SETA RELLENA crimini mushroom caps stuffed with spinach, manchego cheese, roasted red peppers, garlic, tomato vinaigrette 9.99

CROQUETAS DE PAPAS CON QUESO potato & smoked cheddar croquettes, garlic aioli, jalapeno honey 8.99

*Consuming raw or under cooked meat, poultry, shellfish, seafood, or egg may increase your risk of food borne illness.

BAR Catering

SPIRITS

Standard Bar * McCormicks Bourbon, Petri Brandy, Beams Whisky, Seagrams Gin, Port Royal Rum, Rosita Tequila, Mr. Boston Vodka, Dewars Scotch

Bourbon

* McCormicks 5
Jim Beam
Makers Mark
Woodford Reserve
New Holland Beer Barrel
Bourbon
Woodward
Eagle Rare

Brandy

* Petri
Fundador
Pisco
Tuaca
B n B
Courvoisier Cognac
Cardinal Mendoza
CopperCraft Apple Jack

Whiskey

Jack Daniels
Southern Comfort
* Beams
Seagrams
Seagrams VO
Jameson
Crown Royal

Gin

* Seagrams
Tanqueray
Beefeaters
Bombay
Hendrix
New Holland Knickerbocker
CopperCraft
Greyling Gin

Rum

* Port Royal
New Holland Freshwater Rum
Captain Morgan
Parrot Bay Mango
Parrot Bay Passion
Bacardi
Bacardi Limon
Bacardi O
Bacardi 151
Kraken
Mt. Gay
Bacardi 8
Bacardi CoCo

Tequila

* Rosita
Cuervo Gold
Milagro
Patron XO
Patron Repo
Patron Anejo

Vodka

* Mr. Boston
Absolut
Stoli
Stoli Razberi
Stoli Vanil
Ketel Citroen
True North
Effen Black Cherry
Chopin
Grey Goose
CopperCraft
New Holland Dutchess

Scotch

*Dewars
JW Red
JW Black
Glenlivet - Single Malt
MaCallan - Single Malt
Nect. D'or - Single Malt
Laphroaig - Single Malt

Liquor

Amaretto Well
Crème de Anything
Peach Schnapps
Peppermint Schnapps
Triple Sec
Vemouth Sweet/Dry
Baileys
Barenjager
Blue Curacao
Campari
Frangelico
Kahlua
Licor 43
Midori
Sambuca
Chambord
Disarrono
Cointreau
St. Germain
Chartreuse
Pernad Absinthe

Bar may be customized upon request.

Bottle service is only available for wine and champagne.

All guests must have proper identification to consume alcoholic beverages. NO EXCEPTIONS.

BEER - BARRELS & BOTTLES

BARREL BEER - Half Barrels - 150 Glasses

*Arcadia Scotch Ale 425
Bass 400
*Bells Amber 425
*~Bells Oberon 400
*Bells Two Hearted 425
Bud/Bud Light 250
Busch Lite 190
Coors Light 250
*~Founder's Dirty Bastard 450
*~Founder's Cerise 450
*~Founder's Pale Ale 350
*~Founder's Red's Rye 450
*~Founder's Centennial IPA 400
*~Founder's Breakfast Stout 425
*Great Lakes Edmund Fitzgerald 400
Heineken 375
Killian's 275
Labatt Blue 250
Michelob Lite 250
*~Mich. Brewing Screaming Pumpkin 425
Miller Lite 250
*~New Holland Golden Cap 425
*~New Holland Sun Dog 425
*~New Holland Zoomerwit 425
*~New Holland Ichobod 400
Newcastle 400
Pabst Blue Ribbon 175
*~Vivant Farmhand 475
*~Vivant Solitude 475
*~Vivant Triumph 475

BARREL BEER - Quarter Barrels - 75 Glasses

*~Bell's Oberon 225
Bud/Bud Light 130
Coors Light 130
*~Founder's Centennial IPA 225
*~Founder's Pale Ale 200
Miller Lite 130

BARREL BEER - Sixth Barrels - 50 Glasses

*~Founder's Cerise 175
*~New Holland Zoomerwit 190
*~Founder's Dirt Bastard 195

DOMESTIC BOTTLES

Bell's, Kalamazoo 12 oz 6
Short's, Bellaire 12 oz. 6
Founder's, Grand Rapids 12 oz 6
Arcadia, Battle Creek 12 oz 6
New Holland, Holland 12 oz 6
Brewery Vivant, Grand Rapids 16 oz 7
Sierra Nevada Seasonal, California 12 oz. 5
Bud Light, 12 oz. 3.75
Miller Light, 12 oz. 3.75

IMPORTED BOTTLES

Duvel Golden Ale, Belgium 11.2 oz. 8.99
Xingu Black Lager, Brazil 12 oz. 4.99
Corona, 12 oz. 4.50
Dos XX, 12 oz. 4.50
Amstel Light, 12 oz. 4.50
Stella Artois, 12 oz. 4.50

*Denotes Michigan Barrels

~Denotes seasonal beer & beer that is not always available in select barrel sizes

All guests must have proper identification to consume alcoholic beverages. NO EXCEPTION.

WINE & CHAMPAGNE

Sangria

Red & White, by the gallon 45

Bubbles & Aperitif - Priced per Bottle

Juame Serra Cristalino, Brut Cava 27

Kila Cava, Brut Cave 30

Mont Marcal, Brut Cava 40

Segura Viudas, Brut Reserva, Heredad 50

Hidalgo, La Gitana, Manzanilla Sherry 29

Emilio Lustau, Los Arcos, Amontillado Sherry 37

Emilio Lustau, Don Nuno, Oloroso Sherry 37

White Wine - Priced Per bottle

San Chez House White 22

Piquitos, Moscato - Spain 25

Chateau Grand Traverse, Semi-Dry Riesling - Michigan 27

Shaya, Old Vine Verdejo - Spain 33

Good Harbor, Chardonnay - Michigan 37

Zolo, Sauvignon Blanc, Argentina 27

Chateau Chantal, Pinot Grigio, MI 33

La Cana, Albarino - Spain 40

Red Wine - Priced per bottle

San Chez House Red Wine 22

Laya, Garnacha Blend, Spain 27

Apaltagua, Pinot Noir, Chile 27

Rojo, Garnacha - Spain 33

Ramon Bilbao, Tempranillo, Spain 37

Casa Silva, Carmenere - Chile 37

Decero, Malbec, Argentina 40

Vina Eguia, Tempranillo, Spain 40

Noster, Garnacha Blend - Spain 40

Volver, Tempranillo - Spain 40

All guests must have proper identification to consume alcoholic beverages. NO EXCEPTION

BAR MENU

San Chez beverages are provided per consumption and only ordered on a tier system. Some items may be specially selected from a different tier on requests. Any item is allowed to be removed from a tier.

Beer

Tier 1

- New Planet GF
- Miller Lite
- Corona
- Dos XX
- Stella Artois
- Bud Light

Tier 2

- New Planet GF
- Miller Lite
- Bud Light
- Bell's Brewery
- Founder's Brewery
- Arcadia Brewery

Tier 3

- New Planet GF
- Brewery Vivant
- Bell's Brewery
- Founder's Brewery
- Short's Brewery
- Arcadia Brewery

Add Ons

- Champagne Bottles
- Draft Beers (seasonal)
- Sangria (Red, White or Mixed)
- Specialty Cocktails

Wines

Tier 1

- San Chez House Red
- Laya- Garnacha blend Spain
- Apaltagua- Pinot Noir Chile
- San Chez House White
- Piquitos- Moscato Spain
- Zolo- Sauvignon Blanc Argentina

Tier 2

- San Chez House Red
- Apaltagua- Pinot Noir Chile
- Ramon Bilbao- Tempranillo Spain
- San Chez House White
- Zolo- Sauvignon Blanc Argentina
- Shaya- Old Vine Verdejo Spain

Tier 3

- Decero- 2011 Malbec Chile
- Vina Equia- Rioja Reserva Spain
- Noster-Garnacha Blend Spain
- Shaya- Old Vine Verdejo Spain
- Good Harbor- Chardonnay Lake Leelanau MI
- La Cana- Albariño Spain

* Other bottles available on request

SPIRITS

Tier 1

- Newport Vodka
- Rosita Tequila
- Seagrams Gin
- McCormicks Bourbon
- Port Royal Rum

Tier 2

- Absolut Vodka
- New Holland Dutchess Vodka
- Dewars Scotch
- New Holland Whisky
- Jack Daniels Whisky
- Bacardi Rum
- Captain Morgan Rum
- Bombay Sapphire Gin
- Beefeater Gin
- Jose Cuervo Gold
- Milagro Silver

Tier 3

- Grey Goose
 - New Holland Dutchess
 - Mcallen Scotch
 - Woodford Reserve Bourbon
 - Eagle Rare Bourbon
 - Hendrix Gin
 - New Holland Knickerbocker
 - Patron Anejo
 - Patron Represado
 - Kraken
 - Bacardi Superior
- *Other bottles available on request