

IT'S GOT TO BE CRANK'S!

* OFFICE * HOME * OR OUR PLACE *

Holiday Parties



*Celebrating 35 years
of Excellence!*



crankscatering.com • 586-247-3800

Banquet & Conference Center at 46915 Hayes, Shelby Township, MI 48315



Holiday Packages

Bronze Package

The Bronze Package is surely going to meet every Holiday Budget! Just simply order your Bronze Package Special (on next page) by calling Crank's Catering at 586-247-3800 and we will have your order ready for pick-up on the date and time you choose.

Silver Package

The Silver Package is one of Crank's Catering NEW packages (simple & affordable). To order call Crank's Catering at 586-247-3800 and one of our professional sales team members will assist you with your every need. Crank's will deliver and set the entire order with disposable plates, forks, knives, napkins, chaffing dishes, utensils and sternos so you can enjoy Crank's award winning culinary experience throughout the day! (Of course you will be responsible for maintaining food temperature after 2 hours)

Gold Package

The Gold Package is what 2 million guests have come to know and love from Crank's Catering for over 25 years of excellence. In this package Crank's professional staff will set up your holiday party with disposable plates, forks, knives, napkins, real stainless steel chaffing dishes, holiday florals, props, a tiered buffet and a presentation like no other. Call our friendly professional staff today! 586-247-3800

Platinum Package

The Platinum Package is just simply PLATINUM! Crank's Catering will fulfill your every need, whether you wish to have a holiday themed buffet, family style, or a gourmet plated dinner. This package includes real china, silverware, water goblets, wine glasses, cocktail tumblers, china coffee cups, table clothes, a variety of colored napkins, skirting for all specialty tables, custom roll chaffing dishes, coffee service, bar service, and a professional tuxedo wait staff. We can also provide tables, chairs, tents, heaters, portable bars, and much, much more! Let us CRANK out your holiday party! Don't forget to ask about our preferred venues that may be near you. Happy Holidays!

Holiday Pick Up & Go

\$250.00 Minimum Order

PICK UP ONLY!

10AM-3PM

Available for Pick Up on SUNDAY December 24, and New Year's Eve 2023

Menu 1

Shrimp Cocktail (3 per guest)
 Beef Tenderloin with Zip Sauce
 Boneless Breast of Chicken Marsala or Piccata
 Au Gratin Potatoes or Crank's Famous Red Skins
 Green Bean Almondine or Buttered Corn
 Garden Salad with House Dressing
 Rolls & Butter
 Pumpkin Cheesecake Bars & Oreo Treasure Bars
 \$599.00
 serves 12 guests
 plus 6% sales tax 10% gratuity



Menu 2

Boneless Breast of Chicken Marsala or Piccata
 Kansas City Beef Tips
 Au Gratin Potato or Crank's Famous Red Skins
 Green Bean Almondine or Buttered Corn
 Garden Salad with House Dressing
 Rolls & Butter
 Pumpkin Cheesecake Bars & Oreo Treasure Bars
 \$350.00
 serves 12 guests
 plus 6% sales tax 10% gratuity



Menu 3

12-14 lb. Oven Roasted Turkey
 Dearborn Spiral Ham
 Homemade Stuffing
 Mashed Potatoes with Turkey Gravy
 Sweet Potatoes with Brown Sugar Glaze
 Green Bean Casserole
 Garden Salad with Homemade Dressing
 Rolls & Butter
 Relish Tray with Cranberry Sauce
 Dutch Apple AND Pumpkin Pie
 \$439.00 • serves 12 guests
 plus 6% sales tax 10% gratuity

À LA CARTE OPTIONS

Beef Tips (serves 25) - \$150
 Beef Tenderloin with Zip Sauce (20 pieces) - \$325
 Stuffed Cabbage (30 pieces) - \$110
 Homemade Meatballs (serves 25) - \$75
 Chicken Marsala (20 pieces) - \$85
 Chicken Piccata (20 pieces) - \$85
 Chicken Supreme (20 pieces) - \$85
 Baked Herb Chicken (25 pieces) - \$65
 Oven Roasted Turkey Breast (30 pieces) - \$100

Polish Sausage with Sauerkraut (serves 20) - \$90
 Italian Sausage with Peppers & Onions (serves 20) - \$75
 Shrimp Cocktail Sm (60 pcs) - \$165 Lg (120 pcs) - \$320
 City Chicken (30 pieces) - \$180
 Honey Glazed Ham (40 pieces) - \$100
 Dearborn Honey Glazed 1/2 Ham on the Bone (cold) - \$85
 Mostaccioli with Meat Sauce (serves 25) - \$60
 Roast Sirloin with Mushroom Gravy (40 pieces) - \$100
 Farfalle Alfredo (serves 25) - \$60

Macaroni & Cheese (serves 25) - \$90
 Scalloped or Au Gratin Potatoes (serves 25) - \$70
 Crank's Famous Red Skin Potatoes (serves 25) - \$60
 Stuffed Red Skin Potatoes (serves 20) - \$75
 Green Beans Almondine or Buttered Corn (serves 25) - \$50
 Christmas Cookie Trays (25 count) - \$38
 Assorted Dessert Bars (25 count) - \$50



Holiday Breakfast

THE KRIS KRINGLE

Skillet Scrambled Eggs with Cheddar Cheese
Special Cut Hickory Smoked Bacon

Turkey Sausage Patties

Golden Butter Hashbrowns

Toasted Baguette Points

Fresh Assorted Fruit & Berries

Assorted Muffins

Assorted Danishes

Condiments: Salt, Pepper, Ketchup, Hot Sauce, Butter

Assorted Juices

Fresh Coffee with Cream & Sugar

All Setups

Bronze \$20.95 • Silver \$20.95 • Gold \$22.95



THE ELF'S CHOICE

Belgium Waffles

Griddle Buttermilk Pancakes

Potato Pancakes with Sour Cream

Breakfast Pork Sausage Links

Hickory Smoked Bacon

Country Scrambled Eggs

Warm Tortillas

Buttery Croissants

Toppings: Strawberry, Blue Berry, Cinnamon Apple,
Fresh Whipped Vanilla Cream Mousse, Warm Maple Syrup,

Whipped Butter

Assorted Juices

Fresh Hot Coffee with Cream & Sugar

All Setups

Bronze \$22.95 • Silver \$22.95 • Gold \$24.95

BREAKFAST ADD-ONS

Omelets Bar

*Onions, Spinach, Broccoli, Green Peppers, Mushrooms,
Diced Tomatoes, Chopped Bacon, Sliced Sausage, Diced
Ham, Colby Jack Cheese, Feta Cheese, Hot Sauce, Ketchup*

Sliced Assorted Fruit

Toast Points

\$10.00 per guest

plus chef fee \$200.00, gratuity

2 Hour Mimosa Bar

Verdi Champagne

Apple Juice, Orange Juice, Cranberry Juice

Fresh Berries

Orange Slices, Lemon Slices, Lime Slices

\$12.00 per guest

plus bartender fee \$200.00, gratuity

2 Hour Bloody Mary Bar

Tito's Vodka

Crank's Famous Bloody Mary Mix

Celery Stalks

Pickle Spears

Beef Sticks

Queen Stuffed Olives

Lime Wedges, Lemon Wedges

Bacon Strips

Cubed Cheese on Skewers

Hot Sauce

Celery Salt

Salt & Pepper

\$15.00 per guest

plus bartender fee \$200.00, plus gratuity



Cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. Any event under 50 people, add \$4.00 more per guest.
ALL PRICES SUBJECT TO CHANGE with a 19% service fee and 6% sales tax. \$20.00 gas surcharge on ALL catered events. 10% gratuity on all food & beverage subtotals.



Holiday Specials at Your Place

MRS. CLAUS APPETIZER COCKTAIL PARTY

Shrimp Cocktail (2 per guest)
Stuffed Onion Rings (2 per guest)
Bacon-Wrapped BBQ Chestnuts (2 per guest)
Cajun Beef Tenderloin Tips (2 per guest)
Mini Chicken Wellingtons (2 per guest)
Antipasto Platters
Charcuterie Platters
Fresh Assorted Cubed Fruit
Raw Vegetables with Dip
Assorted Relishes
3 Holiday Salad Platters (Chef's Choice)
All Setups
Bronze \$40.95 • Silver \$40.95 • Gold \$42.95
Add Premium Bar - \$10.00 per guest, per hour – 2 hour min.
* plus \$200.00 bartender fee, plus gratuity



THE GRINCH APPETIZER COCKTAIL PARTY

Breaded Chicken Wings (3 per guest)
Our Finest Meatballs – Swedish or Brown Sauce (2 per guest)
Chef's Boston Hot Crab Dip with Breadsticks
Italian Sausage Pieces with Roasted Peppers & Onions (3 per guest)
Imported Cheeses and Crackers
Fresh Assorted Cubed Fruit Platters
Raw Vegetables with White Goddess Dip
Assorted Relishes
Soft Pretzel Platters
All Setups
Bronze \$21.95 • Silver \$21.95 • Gold \$23.95
Add Premium Bar - \$10.00 per guest, per hour – 2 hour min.
* plus \$200.00 bartender fee, plus gratuity

*Note: Appetizer Parties are intended for Appetizers/Cocktail parties only. If serving as a dinner, please add additional quantities. Ask your sales guest for additional pricing.

THE SLEIGH RIDE

Korean Sticky Short Ribs
Chicken Picatta
Shrimp & Crab Farfalle Alfredo
Grilled Asparagus with Lemon Butter
Crank's Famous Red Skin Parsley Potatoes
Caesar Salad with Dressing
Artesian Rolls
4-6 Holiday Salads (Chef's Choice)
Fresh Assorted Fruits
Raw Vegetables with White Goddess Dip
Imported Cheese & Crackers
Assorted Relishes
All Setups
Bronze \$28.95 • Silver \$28.95 • Gold \$30.95



SANTA'S FAVORITE

Our Famous Baked Herb Chicken
Roasted Eye Round of Beef with House Zip Sauce
Mostaccioli with Marinara Sauce
Butter Parmesan Garlic Smashed Potatoes
Green Bean Almondine
Garden Salad with House Dressing
Fresh Dinner Rolls
4-6 Holiday Salads (Chef's Choice)
Fresh Assorted Fruits
Raw Vegetables with White Goddess Dip
Assorted Relishes
All Setups
Bronze \$16.95 • Silver \$16.95 • Gold \$18.95

SANTA CLAUS TRADITIONAL FEAST

Sliced Turkey Breast with Homemade Turkey Gravy
Glazed Ham with Vernors Honey Glaze
Country Herb Stuffing
Mashed Potatoes with Turkey Gravy
Green Bean Casserole with Fried Onion Strings
Penne Pasta with Palomino Sauce
Tossed Garden Salad with House Dressing
Fresh Dinner Rolls & Butter
4-6 Holiday Salads (Chef's Choice)
Fresh Assorted Fruit
Raw Vegetables with White Goddess Dip
Assorted Relishes with Cranberry Sauce
Holiday Christmas Cookies
All Setups
Bronze \$22.95 • Silver \$22.95 • Gold \$24.95



THE FROSTY

½ lb. Prime Rib Hamburgers
¼ lb. All Beef Hot Dogs
Amish BBQ Cherry Glazed Chicken
Buttery Cheesy Mac and Cheese
BBQ & Regular Bags of Chips
4-6 Holiday Salads (Chef's Choice)
Fresh Assorted Fruit
Raw Vegetables with White Goddess Dip
Assorted Relishes
Assorted Condiments:
Tomatoes, Onions, Pickles, Mustard, Ketchup, Relish, Salt & Pepper
Homemade Chocolate Chip Cookies
Assorted Sodas & Bottled Water
Bronze \$21.95 • Silver \$21.95 • Gold \$23.95



Any package under 50 guests add \$4.00 per guest unless otherwise specified.



Holiday Dessert Extravaganza

Intelligently & Freshly Prepared in House

HOLIDAY TABLE

Completely Covered With All Of Our Assorted Desserts And Holiday Decorations

- Assorted Holiday Cookies
- Assorted Mini Pies: Pumpkin, Apple, Coconut Cream, 3 Berry, French Silk
- Assorted Holiday Treasures
- Assorted Gourmet Cupcakes
- Double Chocolate Brownie Platter
- Crankin' Mini Cannolis
- Dipped in Chocolate Assortment: Pretzels, Strawberries, Crispy Krinkles
- Fresh Fruit Kabobs
- Neapolitan Parfaits
- Only \$12.95 per guest



À LA CARTE

Holiday Treasures

- Lemon Bars
- Raspberry Bars
- Almond Joy Bars
- Peanut Butter Bars
- Cookies & Cream Bars
- Cashew Bars
- Double Chocolate Bars
- Peppermint Patty Bars
- Pumpkin Cheesecake Bars
- \$1.75 per piece

Holiday Mini Pies

- Harvest Apple
- Pumpkin Swirl
- Coconut Cream
- Banana Cream
- 3 Berry Gelatin
- Strawberry Gelatin
- Chocolate Silk
- \$2.95 per pie

Crankin' Cannolis

- Small \$2.75 per piece
- Large \$3.75 per piece

Double Chocolate Brownies

\$2.00

Holiday Cookies

- Sugar Cookies
- Double Chocolate Chip
- Oatmeal Raisin
- Butterfinger Peanut Butter
- Heath Candy Crunch
- Cookies & Cream
- Gluten Free
- \$1.75

Holiday Cupcakes

- Double Chocolate
- Vanilla Bean
- Red Velvet
- Carrot Cake
- Bumpy Chocolate
- Lemon Meringue
- Toasted Coconut
- \$3.50

Beverages

- | | |
|-------------------------------|--------------------|
| Assorted Sodas & Water on Ice | \$2.00 each |
| Assorted Juices (6 oz.) | \$2.00 each |
| 50 Cup Coffee | \$75.00 |
| 100 Cup Coffee | \$150.00 |
| Hot Apple Cider | \$12.00 per gallon |

PREMIUM BAR SERVICE

- Tito's Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Jack Daniels Whiskey
- Jameson Whiskey
- Dewar's Scotch
- Red & White Wine
- Labatt Blue Beer
- Coors Light Beer
- All Mixers & Condiments
- All Setups
- \$10.00 per guest, per hour with a 2 hour min. bartender fee \$200.00, plus gratuity



CRANK'S

CATERING

Thanksgiving Dinner



DINNER INCLUDES

- 20-22 lb. Roasted All Natural Turkey
 - 6-9 lb. Dearborn Spiral Ham
 - Homestyle Sage Stuffing
 - Sweet Potatoes with Brown Sugar Glaze
 - Green Bean Casserole
 - Garden Salad with Homemade House Dressing
 - Rolls and Butter
 - Mashed Potatoes with Turkey Drippings Gravy
 - Relish Tray with Cranberry Sauce
 - Dutch Apple Pie
 - Harvest Pumpkin Pie
- \$439.00

DESSERTS

Apple or Pumpkin Pie
with Vanilla Mousse Topping
\$16.00 each

Assorted Cookie Display
Chocolate Chip, Oatmeal Raisin,
Peanut Butter
\$46.00

Dessert Combination Platter
Pumpkin Cheese Cake, Raspberry Tarts, Lemon
Bars, Oreo Cookie Bars, Chocolate Fudge Brownies
\$75.00

ENTRÉES AND SIDES

- Turkey À La Carte (Roasted to Perfection) 22-24 lbs. **feeds 15-20** \$120.00
- Dearborn Spiral Glazed Ham (Oven Baked) 9 lbs. **feeds 15-20** \$95.00
- Whole Marinated Broiled Tenderloin with Zip Sauce 6 lbs. **feeds 10-15** \$225.00
- Baked Butter Crumb Chicken **feeds 20** \$66.00
- Mashed Potatoes with Gravy **feeds 20** \$54.00
- Sage Herb Stuffing **feeds 20** \$45.00
- Buttered Corn **feeds 20** \$48.00
- Polish Kielbasa and Sauerkraut **feeds 20** \$90.00
- Italian Sausage with Roasted Peppers and Onions **feeds 20** \$72.00
- Gourmet Mac and Cheese with Panko Butter Crumb Topping **feeds 20** \$60.00
- Farfalle Alfredo **feeds 20** \$60.00
- Mama's Kisses **feeds 20** \$75.00
- Homemade Meatballs (Swedish or Barbecue) **feeds 20** \$75.00
- Fresh Cubed Fruit Display **feeds 20** \$45.00
- Fresh Vegetable Display with Holiday Dip **feeds 20** \$45.00
- Shrimp Cocktail Platter (**40 pieces**) \$120.00
- Garden Salad with Homemade House Dressing **feeds 20** \$45.00
- Caesar Salad with Homemade Caesar Dressing **feeds 20** \$60.00
- Seasonal Pasta Salad **feeds 20** \$35.00
- House Prepared Country Style Potato Salad **feeds 20** \$38.00

Corporate Events

Corporate events over 300 people will receive complimentary holiday desserts.

Corporate events over 500 people will receive complimentary holiday desserts plus a \$200 gift card to Crank's!

Call Today 586-247-3800



Gift Ideas for family and customers

- Holiday Cookie Trays
- Holiday Boxed Lunches
- Boxed Turkeys
- Boxed Spiral Hams
- Crank's Gift Certificates
- Thanksgiving Dinners
- Christmas Eve Dinners
- Dessert Platters
- Appetizer Platters
- Cheese Platters
- Charcuterie Platters

Additional Services

RENTALS

- Colored Linen Napkins .50 per napkin
- Banquet Table Covers (White) \$14.00 each
- Round Table Covers \$14.00 each
- High Top Table Covers \$12.00 each
- Skirting for all Specialty Tables \$42.00 each
- Portable Bars \$100.00 each
- Santa's Chair \$175.00 each
- Santa Claus \$200.00

STAFF

- Santa's Helpers (Wait Staff) \$30.00/hour, per helper
- Elves (Bussing Staff) \$30.00/hour, per busser

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