

# CATERING MENU

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## OUR STORY

Located in the heart of the Wealthy Street District, Forty Acres unapologetically celebrates the Authentically American history, resilience and success of the black community. We honor our unique heritage with soul food, a superior dining experience and local sourcing so that all ethnicities can enjoy the food that has nourished this country from the beginning.

**FORTY ACRES WELCOMES YOU TO CELEBRATE WITH US.**

## CUSTOM CATERING

Forty Acres offers diverse catering options including delivery, set up, service staff, and event rentals. Please contact our Catering Manager for more details on services offered to customize your event.



**AUTHENTICALLY  
AMERICAN™**

## THE BREAKFAST PACKAGE

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### 14 per person

Comes with coffee and variety tea

Croissant Sandwich  
Fruit Bowl  
Yogurt w/granola

## THE SANDWICH PACKAGE

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### 16 per person

Choice of sandwich or salad, chips, coleslaw, and cookie

*\*Each of our sandwiches is made with house-made ingredients, all available on your choice of white or wheat.*

Po Boys  
Wraps  
Turkey & Ham Deli\*  
Chicken Salad\*  
BLT\*  
Salads from Menu

## THE SOUL PACKAGE

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### 24 per person

Meal includes cornbread and choice of lemonade or sweet tea  
*(minimum of 15 people)*

### Starter

House Salad (gf\*/v)

### Chef Plates

Smothered Chops  
fried or grilled chops smothered in good gravy

Creole Catfish  
fried or blackened • signature sauce • dirty rice

Forty Acres Chicken  
fried or roasted

### Sides

Choice of 2 Sides

### Dessert

Peach Cobbler or Bread Pudding

## THE FORTY ACRES PACKAGE

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### 32 per person

Meal includes cornbread and choice of lemonade or sweet tea  
*(minimum of 15 people)*

### Appetizers

Choice of Appetizer:

Forty Rolls, Black-Eyed Pea Hummus, or  
Fried Okra

### Starter

Choice of Salad  
house (gf\*/v) • Caesar (gf\*)

### Chef Plates

Brisket  
tender corn-fed Midwestern beef

Crab Cakes  
blue cornmeal dusted lump crab • sweet corn succotash  
crispy onions

Creole Catfish or Chicken  
fried or blackened • signature sauce • dirty rice

### Sides

Choice of 2 Sides

### Dessert

Peach Cobbler or Bread Pudding



# HORS D'OEUVRES

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## Beef

*priced per dozen*

Beef Tenderloin Skewers • 60

Soul Beef Sliders • 40

## Seafood

*priced per dozen*

Blackened Shrimp Skewer • 50

Bacon Wrapped Scallops • 75

Mini Crab Cakes • 70

## Chicken & Turkey

*priced per dozen*

Chicken Skewers • 50

Sweet Potato & Turkey Tamales (gf) • 50

Forty Rolls • 40

## Vegetarian

*priced per dozen*

Watermelon Skewers • 30

Chow Chow • 30

Sweet Potato Tamales (gf) • 45

Black-Eyed Pea Hummus (gf\*/v) • 30

## Displays

Artisan Cheese & Fruit

(Serves 25–30) • 100

½ Artisan Cheese & Fruit

(Serves 15–20) • 60

marinated fresh mozzarella • smoked aged gouda • marinated gorgonzola • sharp cheddar • accompanied by soulful condiments

Taste of Vegetarian Soul

(Serves 25–30) • 85

fried okra • fried green tomatoes • hush puppies • house-made dips



# RECEPTION SELECTIONS

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Receptions prior to dinner select 2-3 pieces per person.

For receptions only, select 6-8 pieces per person.

## Sides & Salads

½ Pan (serves 8-10) • \$30

Full Pan (serves 20-24) • \$55

## Meats & Proteins

½ Pan (serves 8-10) • \$90

Full Pan (serves 20-24) • \$175

## The Meats

Roasted Chicken (gf)

Fried Chicken

Chicken Breast — grilled • blackened (gf)

Catfish — grilled • blackened • fried (gf)

Slow Smoked Brisket (gf)

Shrimp — sautéed • blackened • fried (gf)

Pork Chop — fried • grilled (gf)

Tempeh (gf/v)

## The Sides

Macaroni & Cheese

Greens — traditional • turkey • vegan (gf/v)

Black-Eyed Peas (gf/v)

Sweet Potatoes (gf/v)

Dirty Rice (gf/v)

Mashed Potatoes (gf/v)

Grits (gf/v)

Green Beans (gf/v)

Grilled Sweet Corn (gf/v)

Cole Slaw (gf)

Seasonal Vegetables (gf/v)

French Fries (gf/v)

Cup of Soup (gf/v)

Side Salad (gf\*/v)

# CHEF'S STATIONS

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*Serves 15–20 guests. A chef carving fee will be applied for \$100.*

## Whole Roasted Turkey Station • 125

hand carved • served with citrus marmalade sauce

## Stuffed Chicken & Waffles Station • 110

buttermilk-brined chicken breasts • blue cornmeal waffles • jalapeño syrup

## Shrimp & Grits Station • 80

choice of: soul • northern style • southern style • vegan

# DESSERTS

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*Serves 8-10 guests.*

Peach Cobbler • 25

Apple Pie • 25

Baked Cheesecake • 30

Chocolate Cake • 20

Banana Pudding • 20

Pound Cake • 20

Sweet Potato Pie • 25

# CATERING & SALES

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## PLANNING THE EVENT

Forty Acres offers full-service event planning and management to a wide range of clients. Our clients include corporate, association, government, and non-profit groups as well as individuals hosting weddings and other social events. Please review what services we offer, so you can provide us the details of your event with our Online Request for Proposal (RFP) or contact us directly if you have questions at **(616) 723-9770** or **catering@fortyacresgr.com**.

## POLICIES & PROCEDURES

Our experienced and creative staff can help you develop a cohesive theme and provide just the right touch for your event. When you finalize your catering delivery or event, we will provide you with a quote that covers the specific details as well as your rights and responsibilities. In the meantime, please see the information below for important things to know as we work together to plan your event.

Our experienced team of Sales and Event Managers are on hand to help meet the catering and event needs of your next occasion. For a smooth process, we recommend booking your event as early as possible. Orders and inquiries may be placed by contacting us by phone at **(616) 723-9770** or **catering@fortyacresgr.com**.

We require a minimum notice of seven (7) business days for any event requiring attendants. Orders received after 3:00 p.m. are dated the next business day and may incur additional fees for expedited service, if applicable (e.g., an additional \$75 rush delivery fee per order, or additional \$125 per order for served events). Delivery orders can usually be accommodated with five (5) business day notice prior to the event date. Rest assured that we will make every effort to accommodate your catering requests. Again, it is best to provide as much advance notice as possible.

Once a catering order is placed with us, you will receive a confirmation e-mail outlining all the details of your order. Clients are required to pay the full balance five (5) business days prior to the start of your event. Any catering deliveries or events booked less than five (5) business days from the event date are required to pay by credit card using our online payment service. For profit clients are subject to sales tax. Please note that a signed contract of your event order and down payment must be submitted to the Catering Office within three (3) business days of confirmation.

The following are minimum requirements for any food and beverage orders:

- A minimum order of \$200 is required for weekday deliveries.
- A minimum order of \$1,000 is required for Saturday and Sunday evening events.
- Requests for deliveries held on recognized holidays must meet a \$750 minimum and are subject to approval from management.

An additional fee of \$50 will be assessed for any after-hours delivery or pickup (Monday - Friday) before 7 a.m. or after 7 p.m.; weekends after 5 p.m. A \$50 return trip fee will be assessed for any delivery or pick-up due to inaccessibility (e.g., locked rooms, meetings running late, or any other reason equipment is not readily available for pick-up at the previously agreed upon time). A \$50 processing fee will be assessed for any changes made to orders within 24 hours of the event.

Please note that a final guarantee of attendance is required five (5) business days prior to the event date. If a final guarantee is not received within this time period, we will use the guarantee provided on the quote. Please note that this number will be considered a guarantee and not subject to reduction. Any increases to your guarantee are subject to approval based on the stated deadlines above. Due to market fluctuations, we reserve the right to change prices at our discretion.

## CANCELLATIONS — FOOD & BEVERAGE

All catered events are subject to the policies, procedures, and guidelines set by Forty Acres Soul Food Catering. Catering must be notified in writing of any menu item cancellations in order to avoid cancellation charges. Food & beverage will be subject to the following charge:

- Fourteen (14) business days prior to event date — 25% of total Food & Beverage Revenue
- Ten (10) business days prior to event date: — 50% of total Food & Beverage Revenue
- Seven (7) business days prior to event date — 75% of total Food & Beverage Revenue
- Five (5) business days prior to event date — 100% of total Event Order Revenue

## BUFFET MEALS

Buffets are priced for a minimum of 30 guests and include disposable tableware, lemonade, iced tea and water. China, silverware and glassware are available at an additional charge. China service outside of our facilities will be at cost. Please inform your Sales Manager of your event timeline, so that meal service can be timed accordingly.

We require that adequate staging facilities be made available to our catering staff. Please ensure that the event location and staging area is accessible a minimum of two (2) hours prior to event start time. We reserve the right to inspect your event and staging area in advance. Adequate loading and parking arrangements must be confirmed prior to delivery. Clients are asked to arrange for table setup or adequate counter space to be made available prior to the event start time. In an effort to be sustainable, table linens are not included with standard delivery orders.

We ask that our clients ensure the safeguarding of all Forty Acres Soul Food Catering property and equipment dropped off at the event/delivery site. Any lost, stolen, or damaged equipment is subject to additional fees (no more than replacement value) and will be charged to the client's master bill.

In compliance with health code regulations, perishable food items can only be presented for a maximum of four (4) hours. Due to inventory controls, catering equipment must be picked up within a four-hour period. It is our policy to pick up any equipment on loan within a one-hour window following the event end time, as indicated on the banquet event order.

Please also make note of the following terms and conditions:

- Forty Acres Soul Food Catering is not responsible for any clean-up after a delivery event. We will only pick up the equipment on loan.
- For any deliveries to outdoor or public areas, please ensure that the client or a department representative be present to receive the delivery and provide supervision prior to and during the event.
- Adequate loading and/or parking must be available for all deliveries.
- A \$50 Long-Haul Fee will be assessed for any delivery without loading, parking, or elevator accessibility.
- For any large delivery set-ups, additional Delivery Assistants may be required as determined by your Sales Manager at a flat rate of \$30 per assistant.

In addition to the policies and procedures highlighted above that apply to all Forty Acres Soul Food Catering orders, the following is additional information relating to events booked: Forty Acres Soul Food Catering must be notified in writing fifteen (15) business days prior to event date of any cancellations in order to avoid cancellation charges.

## STAFFING INFORMATION

An on-site Chef during your event will assess an additional charge of \$60/hour.

## FINE PRINT

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- Pricing for delivery will be \$20.
- Service fee is 22%. Please add applicable 6% Sales Tax.
- Prices subject to change.
- Beer & Wine Bar/Service additional fee available upon request.
- Not all menu items are available for all party sizes. Email [catering@fortyacresgr.com](mailto:catering@fortyacresgr.com) to confirm availability.

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## CUSTOM ORDERS ARE AVAILABLE BY CLIENT REQUEST

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# REQUEST FOR PROPOSAL FORM

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Thank you for considering Forty Acres Soul Food Catering for your event. Please complete this online form and one of our Catering Sales Managers will contact you within 24 hours of the next business day.

## CONTACT INFORMATION

Date \_\_\_\_\_ Type of Event \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Event Time \_\_\_\_\_ Event Date \_\_\_\_\_

Alternate Date \_\_\_\_\_

Event Location \_\_\_\_\_

Number of Guests \_\_\_\_\_

Have we catered your event before?      Yes      No

Additional Information:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Thank you for completing this form. If your information is complete, please click the Submit button below. \*Please look for a confirmation email that will be sent from [catering@fortyacresgr.com](mailto:catering@fortyacresgr.com). If you do not receive a confirmation email, please check your spam or junk folder and send an email to [catering@fortyacres.com](mailto:catering@fortyacres.com). We look forward to making your event happen. For any questions or comments, please feel free to contact us.

## CONTACT US

Forty Acres Soul Food Catering  
1059 Wealthy St. SE • Grand Rapids, MI 49506  
(616) 723-9770  
[catering@fortyacresgr.com](mailto:catering@fortyacresgr.com)

