



## PLATTERS

### fruit and cheese platter

an assortment of cheeses like english farmhouse cheddar, double cream brie, manchego, and aged gouda. plattered with baguette rounds, water crackers, fresh berries and grapes. \$60 per platter / feeds 12-20.

### crudite platter

crisp, raw vegetables with hummus. \$40 per platter / feeds 12-20. [gf, vv]

## FINGER FOODS

### roasted new potatoes with trout pate

smoked trout pate and chive. \$36 per two dozen [gf]

### roasted new potatoes with goat cheese

goat cheese, toasted walnuts, and rosemary. \$36 per two dozen [gf]

### stuffed endive leaves

with apple, blue cheese, toasted walnuts, and a balsamic reduction. \$32 per two dozen [gf]

### stuffed endive leaves with white bean ragout

grilled zucchini, lemon, and thyme. \$32 per two dozen [gf, v/vv]

### stuffed mushroom caps

filled with a ragout of wild mushrooms, port wine, shallot, and garlic. \$36 per two dozen [gf, v/vv]

### goat cheese stuffed mushroom caps

with goat cheese, red pepper flakes, garlic, and parsley. \$36 per two dozen

### bacon-wrapped dates

stuffed with stilton. \$36 per two dozen [gf]

### tapenade eggs

hardboiled eggs topped with black olive tapenade (a robust spread of finely chopped olives, capers, parsley, and olive oil). \$32 per two dozen [gf]

## TARTS

### mediterranean tart

spinach, feta, kalamata olives, pine nuts, caramelized onions, and oregano in a flaky crust. cut into small two-bite pieces. \$38 per two dozen

### asparagus and caramelized onion tart

with goat cheese and thyme. \$38 per two dozen

### butternut squash tart

with sage, gorgonzola, and hazelnuts. cut into small two-bite pieces. \$38 per two dozen

### bacon and roasted potato tart

with caramelized onions and gruyere. cut into two-bite pieces. \$38 per two dozen

## SKEWERS

### caprese salad skewers

fresh mozzarella and cherry tomato wrapped in fresh basil with a drizzle of olive oil and balsamic vinegar. \$32 per two dozen [gf]

### grilled chicken skewers

lemon, garlic, oregano marinated chicken with almond tarator sauce. \$38 per two dozen [gf]

### grilled beef skewers

black pepper and rosemary marinated beef skewers. served with horseradish cream sauce. \$45 per two dozen [gf]

### vegetable banderilla

skewers of grilled zucchini, summer squash, red pepper, button mushroom and red onion. \$38 per two dozen [gf, vv]

## CROSTINI

### grilled eggplant crostini

thinly sliced toasted baguette rounds with grilled eggplant, moroccan sweet-hot tomato jam and fresh cilantro. \$28 per two dozen. [vv]

### roasted garlic and goat cheese crostini

thinly sliced toasted baguettes rounds with roasted garlic, goat cheese and roasted red peppers. \$28 per two dozen

### wild mushroom crostini

thinly sliced toasted baguette rounds with roasted mushroom ragout, hazelnuts and gorgonzola. \$28 per two dozen. [v/vv]

### olive tapenade crostini

thinly sliced toasted baguette rounds with black olive tapenade and roasted red pepper. \$28 per two dozen. [vv]

### roasted tomato and basil crostini

thinly sliced toasted baguette rounds with roasted tomato, fresh basil and a balsamic reduction drizzle. \$28 per two dozen [v/vv]

### PLEASE NOTE:

- three days notice is required to order from this menu.
- all food on this menu is served on disposable platters. "real" platters, chafing dishes, and serving utensils can be rented for an additional charge. Disposable serving utensils may be ordered for an additional fee.
- these items are available for pick-up only, during our regular business hours. payment is due at time of pick-up.
- please call the store at 734 213 7011 or send an email to [info@eatannarbor.com](mailto:info@eatannarbor.com) to place an order.
- pick-up is from our Packard location only.
- vv= vegan, gf= gluten free, v/vv=vegetarian, but can be made vegan upon request

this department.

## SALADS

### house salad

organic mixed greens with shaved parmesan, toasted walnuts, house-made croutons and a lemon-herb vinaigrette. \$24 / feeds 6-8

### organic mixed greens salad

with shaved parmesan, julienned dates, toasted almonds and a balsamic vinaigrette. \$24 / feeds 6-8

### vegan mixed greens salad

with sprouts, microgreens, shaved carrot, julienned cucumber, croutons and a lemon-herb vinaigrette. \$24 / feeds 6-8

### grapefruit and avocado salad

organic mixed greens with grapefruit wedges, avocado, shaved parmesan, and a bright citrus vinaigrette. \$32 / feeds 6-8

### kale caesar salad

kale leaves rubbed with lemon and sea salt and tossed with parmesan, herbed croutons, and mustard-olive oil dressing. \$32 / feeds 6-8

## MEAT & FISH ENTREES

### herb roasted chicken

bone-in chicken breasts, legs, wings and thighs that have been brined, rubbed with fresh herbs, and roasted with lemon. {served warm} \$55 (16 pieces) / feeds 8-10

### chicken with lemon and olives

bone-in chicken stewed with preserved lemons, green olives, onions and fresh herbs. {served warm} \$60 (16 pieces) / feeds 8-10

### chicken cacciatore

bone-in chicken stewed with white wine, red bell pepper, tomato, and fresh italian herbs. {served warm} \$60 (16 pieces) / feeds 8-10

### grilled chicken breasts

in a classic creamy mushroom sauce. {served warm} \$60 / feeds 8-10

### braised beef brisket pot roast

seared and slow cooked brisket with roasted carrots and horseradish cream sauce on the side. {served warm} \$70 per half pan / feeds 6-8

### barbeque pulled pork sliders

slow cooked pork shoulder pulled and smothered in our own barbeque sauce. served alongside mini buns for guests who want to make their own sliders. {served warm} \$100 per half pan of meat and 24 mini buns / feeds 12-24

### classic meat lasagna

layered with ricotta, parmesan, ground beef, and house made tomato ragout. {served warm} \$40 per half pan / feeds 10-12

### salmon cakes

twelve house made salmon cakes with aioli. {served warm} \$60 / feeds 6-8

### grilled flank steak

rosemary and black pepper rubbed flank steak, grilled and sliced thin. served with horseradish cream sauce. / \$105 / feeds 8-10

## VEGETARIAN DISHES

### mac and cheese

baked with michigan raw milk sharp cheddar and parmesan, then topped with bread crumbs. {served warm} \$35 per half pan / feeds 10-12

### mushroom spaetzle

house made german-style dumplings sautéed with butter, wild mushrooms, and caramelized onions. {served warm} \$35 per half pan / feeds 10-12

### orzo pasta salad

with mint, spring onion, peas, parmesan, and pine nuts. [can be made vegan]. \$35 / feeds approximately 15

### butternut squash lasagna (seasonal)

layered with roasted butternut squash, ricotta, swiss chard and parmesan. topped with toasted hazelnuts and sage. {served warm} (fall & winter only) \$45 per half pan / feeds 10-12

### vegetarian classic lasagna

layered with ricotta, parmesan, sautéed spinach, and house made tomato ragout. {served warm} \$40 per half pan / feeds 10-12

### roasted root vegetables

carrots, parsnips, beets, potatoes and shallots tossed with olive oil and sea salt then roasted. {served warm} [vegan] \$30 per half pan / feeds approximately 15

### red cabbage slaw

with red onion, carrot and a roasted garlic dressing. [vegan] \$25 / feeds approximately 15

### string bean salad

a mix of string beans with fresh dill and lemon. [vegan] \$30 / feeds approximately 15

### savory corn pudding

fresh corn baked in a local egg custard. {served warm} \$35 per half pan / feeds 10-12

### saffron rice salad

with slivered almonds, currants, cilantro and green onion. [vegan] \$25 / feeds approximately 15

### roasted carrots with pistachio and dill pesto

caramelized tri color baby carrots tossed in a bright citrus and dill pesto. \$45 per half pan / feeds approximately 15

### tahini sweet potato salad

roasted sweet potato, scallions, toasted garlic, and cilantro in a lemon-tahini dressing. [vegan] \$45 / feeds approximately 15

### herbed potato salad

with fresh tarragon, dill, parsley, and scallion in a light vinaigrette. [vegan] \$40 / feeds approximately 15

### feta potato salad

in a creamy feta dressing with scallions and herbs. \$40 / feeds approximately 15

### chipotle potato salad

red skin potatoes with grilled corn, scallion, and roasted red pepper in a chipotle-cilantro dressing. \$40 / feeds approximately 15

### **rosemary roasted potatoes**

redskins potatoes roasted with olive oil, sea salt, and fresh rosemary. [vegan] {served warm} \$25 per half pan / feeds 10-12

### **potato and celery root gratin**

thinly sliced celery root and yukon gold potatoes baked with cream and dried herbs. {served warm} \$45 per half pan / feeds 10-12

### **israeli cous cous salad**

with roasted tomatoes, kalamata olives, feta and fresh oregano. \$25 / feeds 10-12

### **pesto pasta**

fusilli tossed with fresh basil pesto, pine nuts, cherry tomatoes, and shaved parmesan. \$30 / feeds 10-12

## **SANDWICHES**

### **turkey and brie**

with sweet hot tomato jam, on farm bread. \$36 for 6 sandwiches

### **caprese**

mozzarella, sundried tomatoes and basil aioli on farm bread. \$36 for 6 sandwiches

### **Italian sandwiches**

salami, capicola, and prosciutto on farm bread with olive tapenade, white cheddar and aioli. \$42 for 6 sandwiches

### **egg salad sandwich**

classic egg salad on farm bread. \$36 for 6 sandwiches

### **boxed lunches**

choice of the above sandwiches, feta potato salad, and a chocolate chip cookie. disposable fork and napkin are included. \$14 each.

## **SWEETS**

### **mini fruit tarts with vanilla cream**

miniature tart shells filled with house made vanilla pastry cream and fresh berries. \$18 per dozen.

### **chocolate pudding**

the very best chocolate pudding made with callebaut chocolate and local eggs from sunrise farm. \$16 per quart / feeds 8-10

### **house made cookies**

choose from old fashioned chocolate chip, oatmeal-currant, sesame shortbread, peanut butter, double chocolate and ginger-molasses. \$12 per dozen.

### **coconut macaroons**

gluten-free coconut macaroons dipped in dark chocolate ganache. \$15 per dozen.

### **blake's famous heirloom pies**

choose from seasonal flavors like apple, cherry, blueberry, raspberry, mixed berry, rhubarb-custard (seasonal), peach, or ginger-sweet potato in a traditional crust (with lard). \$23 per pie

### **key lime pies**

tangy key lime custard baked into a buttery graham cracker crust. \$23 per pie

## **QUICHE**

### **bacon and gruyere quiche**

baked in a traditional lard crust. \$23 each.

### **spinach and thyme quiche**

with caramelized onion. baked in a traditional lard crust. \$23 each.

## **LARDER ITEMS AND EXTRA SAUCES**

### **balsamic vinaigrette**

12 oz glass bottle. \$6.50

### **lemon-herb vinaigrette**

12 oz glass bottle. \$6.50

### **aioli**

house made mayo. \$5 per half pint

### **spicy aioli**

spicy house made mayo. \$5 per half pint

### **horseradish sauce**

sour cream and horseradish sauce. \$5 per half pint

### **ginger-tomato jam**

sweet and spicy, perfect addition for sandwiches or cheese platters. \$6 per half pint

### **onion jam**

perfect addition for sandwiches or cheese platters. \$6 per half pint. [seasonal availability]

### **black olive tapenade**

kalamata olives, capers, parsley and olive oil. \$5 per half pint

### **pie dough**

flaky, old fashioned pie crust, made with lard. \$3 each or 2 for \$5

## **DISPOSABLE DISHES**

### **for appetizers**

6" white square compostable plates and cocktail napkins. \$0.25 per person

### **for lunch/ dinner**

10" white square compostable plates, compostable forks and knives, paper napkins. \$1.25 per person

### **disposable serving utensils**

tongs, spoons, or servers. \$1.50 each

### **descriptive signs**

cardstock signs with menu descriptions. \$.50 each