



FALL & WINTER PACKAGES

THANK YOU so much for considering us for your celebration! The following packages contain composed combinations of our most popular items. Feel free to order them as-is, or use them as a starting point. Appetizers and additional entrees or side dishes can be added to any menu. If you don't find quite what you're looking for, let us know and we will be happy to prepare a custom menu for you!

MENU #1 – COCKTAIL PARTY

[\$20 per person / 1.5 pieces per menu item, per person, where applicable]

crudité platter

crisp, raw vegetables with hummus. [vegan]

fruit and cheese platter

an assortment of cheeses like english farmhouse cheddar, double cream brie, aged gouda, and manchego, served with baguette rounds, water crackers, and seasonal berries or grapes.

bacon-wrapped dates

stuffed with stilton, grilled and served with a bit of reduced balsamic.

grilled chicken skewers

lemon, garlic, oregano marinated chicken with almond tarator sauce.

asparagus and caramelized onion tart

with goat cheese and thyme.

spiced tomato jam crostini

topped with grilled eggplant and fresh cilantro. [vegan]

stuffed mushroom caps

filled with a ragout of wild mushrooms, port wine, shallot, and garlic.

MENU #2 – COCKTAIL PARTY 2

[\$25.50 per person / 1.5 pieces per menu item, per person, where applicable]

fruit and cheese platter

an assortment of cheeses like english farmhouse cheddar, double cream brie, aged gouda, and manchego, served with baguette rounds, water crackers, and seasonal berries or grapes.

charcuterie platter

assorted cured meats like prosciutto, salami, hot coppa and soppressata, plattered with pickled red onion, cornichons and whole grain mustard. served with water crackers and baguette rounds.

spiced nuts and house-marinated olives

bowls of mixed nuts spiced with brown sugar, cayenne and cumin served beside bowls of mixed olives marinated with orange, fennel, and hot chili flakes.

grilled beef skewers

harissa marinated sirloin with raita (cucumber yogurt sauce).

roasted tomato crostini

topped with fresh basil and a balsamic reduction drizzle.

stuffed endive leaves

with shrimp salad mixed with lemon, scallion, and capers in a light-aioli based dressing.

caprese salad skewers

balsamic marinated fresh mozzarella skewered with cherry tomatoes wrapped in fresh basil leaves.

MENU #3 — LUNCH OR DINNER BUFFET

[\$25 per person]

organic mixed greens salad

organic mixed greens with dried cherries, toasted walnuts, maytag bleu cheese and a balsamic vinaigrette.

crusty bread and butter

rye and farm bread with sweet cream butter.

housemade lasagna

layered with butternut squash, ricotta, swiss chard and parmesan. topped with toasted hazelnuts and sage. {served warm}

cider braised pork

herb rubbed pork shoulder braised in a cider-infused stock with caramelized mire poix. {served warm}

potato and celery root gratin

thinly sliced celery root and yukon gold potatoes baked with cream and dried herbs. {served warm}

roasted brussels sprouts

in a dijon glaze. {served warm} [vegan]

MENU #4 – LUNCH OR DINNER BUFFET

[\$28 per person]

house salad

organic mixed greens with shaved parmesan, toasted walnuts, housemade croutons and a lemon-herb vinaigrette.

dinner rolls and butter

brioche rolls with sweet cream butter.

whole roasted salmon

lightly cured with a sweet juniper rub, roasted and swerved with orange-red onion salsa. {served warm}

herb roasted chicken

bone-in chicken breasts, wings, legs and thighs that have been brined, rubbed with fresh herbs, and roasted with lemon. {served warm}

fall quinoa salad

quinoa tossed with roasted butternut squash, kale, candied pecans and hearty herbs.

roasted broccoli and cauliflower

with caramelized onions and fresh herbs. [vegan] {served warm}

MENU #5 — LUNCH OR DINNER BUFFET

[\$30 per person]

organic mixed greens salad

organic mixed greens, shaved parmesan, julienned dates, toasted almonds and balsamic vinaigrette.

mediterranean grilled chicken

lemon, garlic, oregano marinated chicken breasts and thighs served with almond tarator sauce. {served warm}

grilled flank steak

dry rubbed and sliced thin, served with a fresh herb and caper sauce.

tahini sweet potato salad

roasted sweet potato, scallions, toasted garlic, and cilantro in a lemon-tahini dressing. [vegan]

mezze vegetable platter

an assortment of mediterranean style marinated veggies: spiced chickpeas, cumin-scented beets, spiced roasted carrots, lemon-oregano marinated mushrooms, and dill green beans.

saffron rice salad

with slivered almonds, currants, cilantro and green onion. [vegan]

MENU #6 — LUNCH BUFFET

[\$16 per person]

plattered sandwich trio

grilled eggplant with sweet-hot tomato jam, goat cheese and leaf lettuce; grilled rosemary chicken with aioli and romaine; grilled flank steak with olive tapenade, aioli and leaf lettuce.

organic mixed greens salad

with shaved parmesan, toasted walnuts, housemade croutons and a lemon-herb vinaigrette.

greek pasta salad

farfalle with tomato, cucumber, peppers, feta, red onion, kalamata olives and a red wine vinaigrette.

cookies

an assortment of housemade favorites including old fashioned chocolate chip, double chocolate, sesame shortbread, oatmeal-currant, peanut butter, and ginger-molasses.

BEVERAGES

housemade lemonade

our own creation—perfectly sweet and sour with whole citrus slices. add \$2 per person

iced tea

either organic peppermint or irish breakfast. add \$1 per person

house made ginger ale

great to have on hand as a cocktail mixer or on it's own. add \$2 per person

house made spritzers

choose one: rosemary-grapefruit, strawberry-basil, juniper-mint, or cranberry-herb. add \$2 per person

bottled sodas

mexican coke, diet coke, faygo orange, faygo root beer, faygo rock and rye, lemon la croix, pure la croix. \$2 each

coffee and tea service

regular and decaf coffee served alongside air pots of hot water, a variety of teas, cream, sugar and honey for guests to make their own cup. served with dessert. add \$3 per person

full bar service

we are licensed and insured to provide on-site bar service. beer, wine and cocktail menus available upon request. please note, on-site staff is required for all alcohol orders.

SWEETS

cookies!

an assortment of house made cookies including old fashioned chocolate chip, peanut butter, ginger-molasses, double chocolate, sesame shortbread and oatmeal-currant. \$12 per dozen.

coconut macaroons

hand dipped in dark chocolate. gluten free! \$15 per dozen.

mini fruit tarts

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

blue ribbon pies

choose from apple, mixed berry, or sweet potato-ginger, each baked in a traditional pastry crust (made with lard). or key lime, baked in a graham cracker crust. \$23 per pie.

caramel bourbon bread pudding

with dried cherries, walnuts and freshly whipped cream. \$45 each (serves 18-20)

apple crisp

michigan apples baked with an almond streusel topping and served with freshly whipped cream. \$40 each (serves 18-20)

SERVICES

delivery and set-up

delivery within ann arbor is \$25. please inquire for rates outside of ann arbor. we can simply drop off your order, or set-up for an additional \$25. our serving equipment can be returned to us after your event, or an eat staff member can return to pick them up for an additional \$25 (\$50 if after 9 p.m.).

serving utensils and equipment

all items are served on platters or in chafing dishes that will need to be returned to eat, or collected by our staff after your event. descriptive signs and serving utensils are also provided. if disposable serving platters and utensils are preferred, please let us know.

on-site servers & TIPS certified bartenders

\$25 per hour, per server / four hour minimum

\$30 per hour, per bartender / four hour minimum

dishes, glasses, flatware, linens, tables and chairs

we are happy to coordinate the rental of "real" dishes, linens, tables and chairs in a variety of colors and styles for you! please contact our event coordinators at info@eatannarbor.com for a customized quote. please note that on-site servers are required for any event with these rental items.

compostable dishware

for appetizers or desserts: 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

compostable 10 oz or 12 oz cups can be provided for \$0.25 per person.

PLEASE NOTE:

- There is a \$500 food & beverage minimum for all catering orders and related services.
- For orders under \$500 please see our "small parties" menu. This menu is an abbreviated version of our catering menu, is available for pick-up only from our Packard location, and does not require a minimum purchase.
- Final headcounts and timing/delivery details are due 10 days in advance. Once we have your final details we will send over an invoice which you can pay online by ACH transfer or credit card, or you may send us a check. A 3% transaction fee will be added to all credit card payments.
- A \$500 deposit is required for all orders.
- 6% michigan sales tax will be added to all orders, unless proof of tax exemption can be provided.
- These packages are intended to be served buffet style. For family style or plated service, please contact our event coordinators for a customized quote.