



FALL/WINTER 2022 CATERING PACKAGES

THANK YOU so much for contacting us and considering us for your celebration!

These packages contain a variety of our most popular items, at a variety of price points, but 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! We have many more options, but we feel that these packages can help to get the ball rolling.

We can simply deliver your meal within Ann Arbor for \$30. We can set up your event for you for an additional \$25, and return to pick up our serving platters and equipment for an additional \$30 fee (late night pick-up is \$50, but we're happy to return the following day). You are also welcome to return these items to us within a couple days of your event and skip the pick-up fee. Please note that these rates apply to Ann Arbor only. Please inquire about delivery rates for outside of Ann Arbor.

Alternatively, if you would like servers to be on-site throughout the duration of your event, they can be provided for \$25 per hour. We have a four hour minimum, but this includes an hour of set-up and time for break-down.

Disposable dishes are also available for an additional charge. If you would prefer "real" china dishes, glassware and flatware we are happy to coordinate that for you. We can also provide linens in an array of colors, tables and chairs. However, please note that on-site servers are required for these items.

If you find that these proposals were a little more than you were looking for we would be happy to send you our "catering for small parties" menu. This menu is an abbreviated version of our catering menu, is available for pick-up only, and is ideal for smaller events that don't quite reach our \$500 catering minimum.

We look forward to hearing from you!

MENU #1

[\$21.50 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 like old fashioned chocolate chip, double chocolate, sesame, oatmeal-currant and ginger-molasses.

MENU #2

[\$30 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.

butternut squash lasagna

layered with butternut squash, ricotta, spinach, 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 gratin and yukon gold potatoes baked with cream and dried herbs. {served warm}

roasted brussels sprouts

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

MENU #3

[\$35 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 #4

[\$40 per person]

house salad

with toasted walnuts, shaved parmesan, 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 served 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 butternut squash, kale, candied pecans and hearty herbs.

roasted broccoli and cauliflower

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

MENU #5

[\$21.50 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 #6

[\$32.50 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.

grilled shrimp skewers

marinated in lemon and herb. locally sourced from the okemos shrimp farm.

caprese salad skewers

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

THE OTHER STUFF

additional menu items

please inquire about additional menu items including appetizers, sweets, and beverages. these packages are intended as a starting point.

compostable dishware

compostable appetizer plates and cocktail napkins, \$0.50 per person
compostable plates, utensils, napkins available for \$1.50 per person
compostable cups available for \$0.25 per person

delivery, set-up and pick-up

- delivery within ann arbor: \$30. please inquire for rates outside of ann arbor. we can simply drop off your order, or set-up for an additional \$25. our platters and serving equipment can be returned to us within a few days of your event, or a staff member can return to pick them up for \$30 (\$50 if after 9 p.m. – pick-up the following morning can be arranged)

on-site staff

on-site servers are available for \$25 per hour, per server / four hour minimum
TIPS certified bartenders are available for \$30 per hour / four hour minimum

bar packages

please inquire for non-alcoholic, beer & wine, and full bar packages.

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.

please note:

- there is a \$500 food & beverage minimum for all catering orders
- final headcounts and timing/delivery details are due 10 days in advance
- invoice payment is due the day prior to your event
- 6% michigan sales tax will be added to all orders