

Hors D'oeuvres

PRICING PER PERSON:

ADD-ON TO ANY MEAL

TO BE SERVED AT STATIONS OR BUTLER STYLE

CHOICE OF 3 \$9.95

CHOICE OF 4 \$12.95

CHOICE OF 5 \$15.95

HORS D'OEUVRES DINNER

INCLUDES 2 HOURS OF SERVICE AT STATIONS

CHOICE OF 7 \$28.95 CHOICE OF 9 \$34.95

CHOICE OF 8 \$31.95 CHOICE OF 10 \$37.95

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND STATE OF MICHIGAN SALES TAX

Served Cold

TRADITIONAL BRUSCHETTA WITH TOAST POINTS

PORTABELLA BRUSCHETTA ON TOAST POINTS

PROSCIUTTO & ASIAGO WRAPPED ASPARAGUS

CAPRESE SKEWERS

HUMMUS WITH VEGGIES

BROADWAY BAGUETTE

ANTIPASTI SKEWERS

OLIVE AND FETA SHOOTERS

SHRIMP COCKTAIL

BOURSIN CUCUMBER CANAPES SPINACH ARTICHOKE STUFFED PORTABELLAS

Served Hot

CRAB STUFFED PORTABELLA MUSHROOMS

SPINACH ARTICHOKE STUFFED PORTABELLA MUSHROOMS

MINI EGGROLLS WITH SWEET N SOUR

BACON WRAPPED SCALLOPS

MESQUITE STEAK SKEWERS

BBQ MEATBALLS

TERIYAKI CHICKEN SKEWERS

ITALIAN PIZZA CROISSANTS

ITALIAN CHICKEN SKEWERS

SPANAKOPITA

MARINATED SHRIMP SKEWERS

MINI QUICHE

COCONUT SHRIMP

Charcuterie Board

ADDITIONAL \$12.95 PER PERSON

Stationed Dinner

Choice of 3 Stations: \$32.95 Per Person

Choice of 4 Stations: \$37.95 Per Person

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Smoke House

BEEF BRISKET, PULLED CHICKEN, BRAISED PORK, MAC & CHEESE, BOURBON BAKED BEANS, CORNBREAD, ASSORTED SAUCES

Asian Station

WARM ASIAN STYLE NOODLES, WHITE RICE, PEANUT THAI SAUCE, GENERAL TSO CHICKEN, SAUTÉED ASIAN VEGETABLES, RED PEPPER FLAKES, MINI EGG ROLLS, FORTUNE COOKIE

Tex Mex Station

TACO BEEF, MARINATED STEAKS, GRILLED CHICKEN, SAUTÉED GREEN PEPPER & ONION, CORN & FLOUR TORTILLA, SPANISH RICE, REFRIED BEANS, SALSA, SOUR CREAM, TOMATOES, BLACK OLIVES, JALAPENOS, GUACAMOLE, SHREDDED CHEDDAR, SHREDDED LETTUCE, & TORTILLA CHIPS

Italian Station

BOWTIE & LINGUINE PASTA, BOURSIN CREAM & RICH MARINARA, ITALIAN MEATBALLS & GRILLED CHICKEN, FRESH PARMESAN, RED PEPPER FLAKES, GARLIC BREAD, ITALIAN STYLE SALAD

Dips and Spreads Station

ASSORTED HUMMUS, BRUSCHETTA, SIGNATURE SALSA, BUFFALO CHICKEN DIP, SPINACH DIP, ASSORTED CHIPS, CROSTINI & BREADS

Street Tacos

BEEF BARBACOA, PORK CARNITAS, CORN & FLOUR TORTILLAS, CILANTRO LIME RICE, PINTO BEANS, CORN SALSA, PICO DE GALLO, SHREDDED LETTUCE, SOUR CREAM, SALSA VERDE

Polish Station

KIELBASA, KAPUSTA, PIEROGI, GOLABKI & RYE BREAD

Finger Lickin' Station

BABY BACK RIBS, SWEET & SOUR MEATBALLS, CHICKEN WINGS WITH SPICY BUFFALO SAUCE & BBQ SAUCE, FRESH CARROTS & CELERY WITH HOUSE MADE BLEU CHEESE & RANCH

Farmers Market

LOCAL, DOMESTIC & IMPORTED CHEESES, FRESH & SEASONAL FRUITS & VEGETABLES, CURED MEATS, ASSORTED BREADS & WAFERS

Mashed Potini Station

MASHED SWEET POTATOES, GARLIC MASHED POTATOES, MASHED CARAMELIZED ONION, BEEF GRAVY, SHREDDED BBQ CHICKEN, SHREDDED CHEDDAR, SOUR CREAM, GREEN ONION, CRUMBLER BACON, CINNAMON SUGAR & WHIPPED BUTTER



Buffet & Plated Meals

Buffet Dinner

Standard Service Buffet: Limited Staff and Service, FOODesign House Salad (Spring Greens, Sundried Cherries, Blue Cheese Crumbles, Sliced Red Onions, Raspberry Vinaigrette), Fresh Baked Rolls and Butter Served at Buffet, Water Station, High-Quality Disposable Service Ware and Linens for the Buffet.

OR

Full Service Buffet: Full Staff and Service, FOODesign House Salad, Fresh Baked Bread and Butter Served at the Tables Family Style, Water Service, All China, Flatware and Linen Napkins for Guests and Table Linens for Buffet.

STANDARD SERVICE BUFFET WITH

Two Entrees & Three Sides \$21.95 per person

Three Entrees & Three Sides \$25.95 per person

FULL SERVICE BUFFET WITH

Two Entrees & Three Sides \$29.95 per person

Three Entrees & Three Sides \$34.95 per person

Plated Dinner

All plated dinners include:

Water Service with Goblets

All Necessary China, Flatware and Linen Napkins for all Guests

All entrees are served with FOODesign House Salad (Spring Greens, Sundried Cherries, Blue Cheese Crumbles, Sliced Red Onions, Raspberry Vinaigrette) along with Fresh Baked Rolls and Whipped Butter.

Choice of 1 Entree starts at \$39.95 per person

Choice of 2 Entrees starts at \$45.95 per person

Choice of 3 Entrees starts at \$49.95 per person



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Food Selection

Entrees

CHAMPAGNE CHICKEN	ROASTED PORK LION
SICILIAN CHICKEN	MAPLE GLAZED HAM
CHICKEN ELIZABETH	BAKED SALMON FILET
CHICKEN PARMESAN	LEMON PEPPER WHITEFISH
TRADITIONAL POT ROAST	PASTA PRIMAVERA
BEEF STROGANOFF	VEGETARIAN LASAGNA
STEAK AND TORTELLINI	RATATOUILLE
BEEF TENDERLOIN MEDALLIONS	

Sides

FRESH GREEN BEANS
GRILLED ASPARAGUS
BUTTERED CORN
HONEY GLAZED CARROTS
ROASTED ROOT VEGETABLES
MAPLE GLAZED SPAGHETTI SQUASH
ROASTED REDSKIN POTATOES
GARLIC MASHED POTATOES
RICE PILAF
WILD RICE
ROASTED SWEET POTATOES
AU GRATIN POTATOES



Dessert Menu

4 FOR \$9.95

6 for \$12.95

All Prices are Subject to 20% Service Charge and State of Michigan Sales Tax

Shooters

CHOCOLATE MOUSSE

CANNOLI

BANANA CREAM PIE PISTACHIO PUDDING

STRAWBERRY SHORTCAKE

TIRAMISU

Minis

DESSERT BARS

ECLAIRS

CHEESECAKE

CREAM PUFFS

CUPCAKES

DONUTS

Favorites

FRUIT TARTLETS

CHOCOLATE DIPPED STRAWBERRIES

PETIT FOURS

FRENCH MACAROONS

CHOCOLATE DIPPED PRETZEL RODS

SMORE POPS

COOKIES

CHOCOLATE DIPPED CHURROS

BROWNIES

