



Carol Zimmerman / 313-320-6962 / carol@everyday-edibles.com

A LA CARTE CATERING MENU

HOT APPETIZERS

(2 dozen minimum per appetizer and flavor, sent in foil pan with heating instructions)

BLUE CHEESE & BACON PUFFS...\$16 dozen
ASPARAGUS WRAPS WITH BOURSIN & PROSCIUTTO...\$18 dozen
BACON WRAPPED DATES STUFFED WITH CHEESE...\$18 dozen
MINI TARTS – crab & scallion, spinach artichoke or sundried tomato & caramelized onion...\$18 dozen
CRISPY BAKED ASPARAGUS FRIES served with Lemon Aioli...\$18 dozen
PUFFED PASTRY JARLESBURG, HAM & HERB SWIRLS...\$16 dozen
ROSEMARY, PEAR & PEPPERJACK QUESADILLAS...\$13 dozen
BACON WRAPPED WATER CHESTNUTS IN SWEET CHILI SAUCE...\$18 dozen
STEAK & POTATO MEDALLIONS –with horseradish chive sauce and arugula...\$20 dozen
SPINACH & CHEESE STUFFED MUSHROOMS...\$18 dozen

COLD APPETIZERS

(2 dozen minimum per appetizer and flavor, sent in foil pan or party tray)

CROSTINI – choose from whipped feta & tomato salsa; prosciutto, fig jam& whipped feta;
pesto/ sundried tomato pesto, ricotta & grape tomato; ricotta & peach brulee...\$15 dozen
SMOKED SALMON TOASTS WITH LEMON CAPER AIOLI... \$20 dozen
LEMON MARINATED TORTELLINI, BASIL, TOMATO & MOZARELLA SKEWERS... \$15 dozen
MANGO WEDGES- wrapped with goat cheese, basil & prosciutto...\$18 dozen
GAZPACHO SHOOTERS – with shrimp & celery garnish... \$20 dozen
SALAMI, CHEESE & OLIVE SKEWERS...\$18 dozen
INDIVIDUAL VEGGIE STRAW CUPS – with ranch dressing and julienned vegetables...\$20 dozen

APPETIZER PLATTERS & DIPS

GOAT CHEESE, PESTO & SUNDRIED TOMATO TORTE... \$35
REUBEN DIP – served with rye wedges...\$35
BAKED BRIE WITH APRICOT CHUTNEY...\$40
JALAPENO POPPER DIP...\$30
SPINACH ARTICHOKE BREAD BOWL...\$40
MEDITERRANEAN GOAT CHEESE DIP – with sweet peppers, pine nuts, basil and EVOO...\$35

ANTIPASTO PLATTER – artisan cheeses, meats, olives & roasted vegetables
Small (serves 10-12) \$65 Medium (serves 15-18) \$85 Large (serves 20-24) \$110

ARTISAN CHEESE PLATTER – Boursin, gouda, sharp cheddar and smoked cheddar with olives, grapes and assorted mustard
Small (serves 10-12) \$65 Medium (serves 15-18) \$85 Large (serves 20-24) \$110

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(Continue Appetizer Platters & Dips)

POACHED AHI TUNA PLATTER – tuna poached (rare-medium rare) with rosemary and garlic and served with french beans, tomatoes, navy beans, olives, hard boiled eggs and citrus vinaigrette
Small (serves 10-12) \$75 Medium (serves 15-18) \$95 Large (serves 20-24) \$120

VEGETABLE PLATTER - with vegetable ranch dip
Small (serves 10-12) \$35 Medium (serves 15-18) \$50 Large (serves 20-24) \$65

SEASONAL FRUIT PLATTER
Small (serves 10-12) \$35 Medium (serves 15-18) \$50 Large (serves 20-24) \$65

PARTY FAVORITES

POCKET SANDWICHES – tortilla triangle pockets, stuffed and baked until brown...\$2.50 each
2 dozen minimum per selection

- BLACK BEAN QUESADILLA POCKETS – with chipotle lime cream
- ITALIAN SUB POCKETS
- PHILLY CHEESESTEAK POCKETS

WRAPS AND ROLLS...\$2.50 each
2 dozen minimum per selection

TURKEY & CRANBERRY WRAPS – with cream cheese & spinach in a spinach tortilla
DELI ROLL UPS – ham, pepperoni, cheese, spinach, and Italian dressing

COCONUT CHICKEN FINGERS
Served with apricot mustard dipping sauce
Half Pan (serves 10-12) \$60 Full Pan (serves 20-24) \$110

SLIDERS ...\$2.75 each
1 dozen minimum per selection

- SPIRAL SLICED HAM, SWISS & PINEAPPLE HABANERO SAUCE
- MOZZARELLA, PESTO & ROASTED RED PEPPER
- ROAST BEEF, PROVOLONE, & HORSERADISH CREAM
- TURKEY, SPINACH & RASPBERRY CHIPOTLE

BBQ PULLED PORK SLIDERS
Slow roasted pork shoulder Carolina style with dry rub and vinegar wet mop and sweet, tangy BBQ sauce.
Served with slider buns and Cranberry Snow Pea Slaw
Half Pan (serves 10-12) \$60 Full Pan (serves 20-24) \$110

MEATBALLS MARINARA SLIDERS
Handmade beef & pork meatballs in rich marinara sauce, topped with mozzarella cheese.
Served with slider buns.
Half Pan (serves 10-12) \$60 Full Pan (serves 20-24) \$110

(Continue Party Favorites)

COCKTAIL MEATBALLS

Handmade beef & pork meatballs or turkey meatballs with choice of raspberry chipotle; pineapple habanero; or sweet chili sauce

Half Pan (serves 10-12) \$60 Full Pan (serves 20-24) \$110

PANCETTA, PORCINI & ROSEMARY LASAGNA- Italian bacon, spinach and earthy porcini mushrooms offer a distinctively delicious flavor to this special dish

Half Pan (serves 10-12) \$60 Full Pan (serves 20-24) \$110

ENTREES

VEGETARIAN

- BAKED MOSTACCIOLI
Penne pasta in rich marinara sauce, smothered in mozzarella and parmesan
Half Pan (serves 10-12) \$40 Full Pan (serves 20-24) \$75
- STUFFED SHELLS –with ricotta, mozzarella, parmesan and pecorino cheeses in a rich pasta sauce
Half Pan (serves 10-12) \$45 Full Pan (serves 20-24) \$80
- EGGPLANT PARMESAN – sautéed eggplant layered with pasta sauce, basil, mozzarella and parmesan cheeses
Half Pan (serves 10-12) \$45 Full Pan (serves 20-24) \$80

CHICKEN

1/2 pan (serves 10-12) \$45 Full pan (serves 20-24) \$80

- TERIYAKI CHICKEN WITH PEANUT SAUCE
- CRANBERRY BALSAMIC CHICKEN – with rosemary in a balsamic reduction
- ROSEMARY GARLIC CHICKEN
- ORANGE GINGER CHICKEN
- CHICKEN MARSALA
- CHICKEN PARMESAN
- BRAISED CHICKEN THIGHS – with garlic, oregano, lemon and greek olives
- MEDITERRANEAN CHICKEN – diced chicken with potatoes, onions, peppers, artichoke hearts and parmesan cheese
- FAJITA CHICKEN- sautéed with peppers onions

BEEF

- SLICED BEEF TENDERLOIN – whole tenderloin dry rubbed with garlic, pepper & rosemary; served with horseradish sauce \$195
- MEATLOAF – with Raspberry Chipotle Glaze
1/2 pan (serves 10-12) \$45 Full pan (serves 20-24) \$80

PORK

1/2 pan (serves 10-12) \$45 Full pan (serves 20-24) \$80

- ITALIAN SAUSAGE, PEPPERS & ONIONS
- ORANGE GINGER PORK TENDERLOIN
- CRANBERRY BALSAMIC PORK TENDERLOIN

(Continue Entrees)

SEAFOOD

- MINI CRAB CAKES –lump crab with roasted red pepper coulis
(2 dozen minimum) \$36 dozen
- ROAST SALMON -with citrus aioli
- 1/2 pan (4 lbs) \$80 Full pan (10 lbs) \$195
- MAPLE MUSTARD ROAST SALMON
1/2 pan (4 lbs) \$80 Full pan (10 lbs) \$195
- SHRIMP WITH SUNDRIED TOMATO CREAM
- 1/2 pan (serves 10-12) \$65 Full pan (serves 20-24) \$120

SIDES

POTATOES / PASTA / RICE

1/2 pan (serves 10-12) \$40 Full pan (serves 20-24) \$75

- OVEN ROASTED ROSEMARY & GARLIC REDSKINS
- GARLIC SMASHED POTATOES
- ROASTED SWEET POTATO MEDALLIONS
- WHIPPED POTATOES
- ALMOND RICE – with sautéed onions
- CONFETTI RICE – with peas, carrots and sautéed onions
- WILD RICE PILAF – with cranberries and almonds (\$45/\$80)
- SUNDRIED TOMATO & BASIL PENNE – tossed with EVOO
- MACARONI & CHEESE- IN RICH CHEESE SAUCE WITH BUTTERED CRUMBS
- PINEAPPLE STUFFING – subtly sweet, dusted with cinnamon

VEGETABLES

1/2 pan (serves 10-12) \$35 Full pan (serves 20-24) \$65

- HONEY GLAZED CARROTS
- CARROTS & CREAM –sautéed in butter with onion
- BROCCOLI CAULIFLOWER & CARROT MEDLEY
- ROASTED SEASONAL VEGETABLES
- ROASTED ASPARAGUS - with lemon parmesan crust
- ZUCCHINI, CORN & ONION SAUTE
- OVEN BAKED ZUCCHINI – with blue cheese and pine nuts
- FRENCH GREEN BEANS – with roasted garlic and sweet peppers
- SAUTÉED GREEN BEANS

SALADS

(Packaged in foil pans to plate at your event)

Half pan (serves 10-12) Full pan (serves 20-24)
Half pan with chicken (add \$10) Full pan with chicken (add \$20)

GARDEN SALAD... Half pan \$ 28 Full Pan \$52
Chopped romaine lettuce, tomatoes, cucumbers, and shredded carrot with Italian Dressing

MIXED BABY GREENS SALAD WITH APPLES ...Half pan \$ 28 Full Pan \$52
A light and fruity salad of mixed greens and apples tossed with lemon juice, a touch of brown sugar, pumpkin seeds and white balsamic vinaigrette.

CAESAR SALAD ...Half pan \$ 28 Full Pan \$52
Romaine lettuce, Parmesan cheese and garlic croutons are topped with grilled chicken and served with a creamy Caesar dressing.

KALE, CRANBERRY & BLUE CHEESE SALAD ...Half pan \$32 Full Pan \$58
Chopped kale with dried cranberries, pecans, and blue cheese crumbles with blue cheese dressing.

CAPRESE SALAD ...Half pan \$ 32 Full Pan \$58
Juicy, ripe tomatoes layered with mozzarella and fresh basil drizzled with olive oil and balsamic glaze

ORANGE ALMOND SALAD ...Half pan \$32 Full Pan \$58
Baby spinach, mandarin oranges, green onions, chopped almonds and goat cheese with Ginger Soy vinaigrette.

SPINACH SALAD ...Half pan \$32 Full Pan \$58
Baby spinach, seasonal berries, green onions, feta cheese and toasted walnuts with white balsamic vinaigrette.

CHEF SALAD ...Half pan \$38 Full Pan \$72
Romaine hearts, tomatoes, cucumbers, carrots, hard-boiled egg, ham, salami and cheese with ranch dressing.

COBB SALAD ...Half pan \$38 Full Pan \$72
A bed of romaine lettuce topped with diced chicken, tomatoes, cucumbers, carrot sticks, chopped hard-boiled eggs, peas, cheddar cheese, and sweet peppers. Served with Avocado Ranch dressing.

GREEK SALAD ...Half pan \$32 Full Pan \$58
Romaine lettuce, beets, chickpeas, feta cheese, black olives, tomatoes, cucumbers and pepperoncini comes with or w/o chicken and a light Greek vinaigrette

MIXED BABY GREENS AND GRAPEFRUIT SALAD ...Half pan \$32 Full Pan \$58
Mixed baby greens with juicy pink grapefruit sections, green onions, goat cheese, roasted pumpkin seeds and citrus vinaigrette.

MICHIGAN CRANBERRY AND CHICKEN SALAD...Half pan \$38 Full Pan \$72
Romaine hearts, dried cranberries, Gorgonzola crumbles, celery and toasted pecans topped with grilled chicken breast. Served with raspberry balsamic vinaigrette.

(Continue Salads)

SPECIALTY SALADS

2 lb. minimum order for each salad (1 lb. serves 3-4 guests)

FRESH FRUIT...\$8 pound
Chopped fruits of the season

SLAW WITH CRANBERRIES & SNOWPEAS...\$8 pound
Shredded cabbage, carrots red onion, cranberries and chopped snow peas in creamy slaw dressing

POTATO SALAD...\$8 pound

GERMAN POTATO SALAD...\$9 pound
Redskin potatoes, bacon, celery and dill pickle with red wine bacon vinaigrette (serve warm)

PASTA SALAD WITH CHICKEN...\$12 pound
Tortellini, snow peas, grape tomatoes, artichoke hearts, Kalamata olives and sweet peppers tossed with Parmesan cheese, chicken and white balsamic vinaigrette.

SHRIMP AND ORZO SALAD WITH TOMATOES AND SPINACH...\$13 pound
Shrimp sautéed in garlic and olive oil is tossed with orzo, tomatoes, spinach, Kalamata olives, basil, Pecorino Cheese, and sunflower seeds in a lemon, balsamic vinaigrette.

DESSERTS

1/2 pan (serves 10-12) \$28 Full pan (serves 20-24) \$54 *unless individually priced

APPLE CRISP

Michigan's best apples baked until bubbly with an oatmeal crumble crust

LEMON BLUEBERRY CRUMB BARS

Moist, fruity crumb bars made with yellow cake, cream cheese, lemon zest and blueberries.

CARROT CAKE

Moist, dense, nutty and perfectly spiced, this cake is great to serve a crowd or to slice and freeze for packed lunches. It is made with applesauce instead of oil (1 whole cup), which makes it much lower in fat. What really makes this a standout is the lemony cream cheese frosting.

BREAD PUDDING WITH SPICED RUM SAUCE

Moist and flavorful pudding made with croissants, cinnamon, eggs, milk, and vanilla. Served with a side of spiced rum sauce to drizzle over the top. Warm and comforting!

APRICOT-GLAZED FRUIT TART \$30

A cream cheese tart topped with fresh fruit and glazed with apricot preserves.

(Continue Desserts)

PUMPKIN CRUNCH

This baked streusel style dessert is a great alternative to pumpkin pie. It has that great pumpkin flavor combined with yellow cake, eggs, sugar, cinnamon, chopped pecans, drizzled with butter. Kids love it!

PEACH COBBLER

Sweet, juicy peaches baked with brown sugar and spices, topped with a buttery crust.

TRIPLE CHOCOLATE BROWNIE BITES

Moist and delicious brownies to satisfy the most discriminating chocolate lover!

GERMAN CHOCOLATE CAKE BARS

Moist Devil's Food cake crust topped with coconut, pecan and chocolate chip filling

MINI CHEESECAKE TARTS

Cupcake size tarts with graham cracker crust and luscious cream cheese; topped with glazed fruit

TRUFFLES \$18 dozen (2 dozen minimum)

Rich chocolate balls rolled in choice of colorful sprinkles, coconut or chopped nuts

CINNAMON SUGAR AND CARAMEL CHEESECAKE SQUARES

Crescent crust surrounding a cheesecake filling drizzled with butter, cinnamon sugar and caramel

GLUTEN FREE APPLE SPICE CAKE

Moist and delicious spice cake loaded with fresh apple chunks... and totally gluten free!

LEMON COCONUT BARS

Luscious lemon filling over a toasted coconut crust cut into bars and sprinkled with powdered sugar.

HOMEMADE COOKIE AND PASTRY PLATTER

Small \$45 (serves 10-15) Medium \$65 (serves 20-30) Large \$85 (serves 40-50)

Colorfully decorated butter cookies surrounded by miniature walnut pastry crescents.