# EVENT -MENU- 

616.451.FOOD (3663) • MADDALENASCATERS.COM • INFO@MADDALENASCATERS.COM PRICES SUBJEGT TO CHANGE. FINAL BILLS SUBJECT TO 20\% SERVICE FEE.

## BREAKFAST

## CONTINENTAL \$10

Assorted fresh baked pastries and muffins. Add fresh fruit tray $\$ 3$

## BREAKFAST TACO BAR \$14

 Eggs scrambled with green peppers, roasted red peppers, onions, and tomatoes. Choice of sausage, chorizo, or bacon. Served with flour tortillas, breakfast potatoes.Add Additional Protein \$4

FRUIT \& YOGURT BAR \$12
Vanilla and strawberry yogurt, fresh granola, strawberries, blueberries, and raspberries. Top with assorted toppings.

BREAKFAST \$15
Fresh scrambled eggs, bacon, sausage, and breakfast potatoes. Served with assorted fresh pastries.

COUNTRY BISCUITS $\mathcal{E}$ GRAVY \$14
Fresh buttermilk biscuits topped with house made southern style sausage gravy, served with potatoes.

## FRENCH TOAST BREAD PUDDING \$14 Bread pudding made from Texas toast, cinnamon French toast batter, chocolate chips, candied pecans, maple frosting, whipped cream, and seasonal berries

## DELI SANDWICH BUFFET

Choose a freshly prepared half or whole sandwich from the list below. Includes your choice of one salad, homemade potato chips, and condiments. Maximum of three choices.
HALF SANDWICH \$11 WHOLE SANDWICH \$15
Turkey Bacon Ranch Wrap • Grilled Veggie Wrap • Chicken Caesar Wrap • Chicken Salad • California Turkey •Roast Beef \& Cheddar • Italian Club • Ham \& Swiss • Southwest Caesar Wrap • Smoked Turkey Club

SALADS

Caesar Salad • Maddalena's Garden Salad • Pasta Salad • Potato Salad • Fruit Salad • Harvest Salad •Caprese Salad
Add Extra Salad \$3 Add Coffee \$3

## BOXED LUNCHES \$15

Choose a freshly prepared whole sandwich. Includes potato chips, gourmet cookie, bottled water and napkins. Maximum of three choices.

Turkey Bacon Ranch Wrap • Grilled Veggie Wrap • Chicken Caesar Wrap • Chicken Salad • California Turkey • Roast Beef \& Cheddar • Italian Club • Ham \& Swiss • Southwest Caesar Wrap •Smoked Turkey Club

## SOUPS $\mathcal{E}$ SALADS

Our plated salads are served with fresh bread sticks and coffee. BOWL OF SOUP \$5
Chilli •White Chicken Chili • Tomato Goat Cheese Broccoli Cheddar • Chicken Noodle •Loaded Potato

MADDALENA'S SALAD $\mathbf{\$ 1 3}$
Fresh spring greens tossed with dried cherries, strawberries, and candied pecans. Finished with bleu cheese crumbles and raspberry vinaigrette.

GARDEN SALAD \$10
A toss of greens, cucumbers, tomatoes, and with your choice of dressing.

## ADD-ONS

Grilled Chicken Breast \$4 • Shrimp or Salmon \$7•Cup of Soup \$3

COBB SALAD \$13
A bed of crisp romaine lettuce topped with avocado, egg, fresh tomatoes, red onions, bacon, and bleu cheese. Garnished with a side of green goddess dressing.

CHICKEN CAESAR SALAD \$13 Classic Caesar made with fresh romaine, grilled chicken, Romano cheese, and croutons. Tossed with our housemade Caesar dressing.

## HOR'S D'OEUVRES

## DISPLAY PLATTERS

All prices per person.
Charcuterie
Salmon Lox MP
Requires minimum order of 35 .
Fresh Fruit
Seasonal Garden Vegetable
Bruschetta
Whole Smoked Salmon MP
Grilled Veggie Platter
HOT
Mini Beef Wellington
Stuffed Mushroom
with bacon, peppadew, green onions, Boursin cream cheese
Smoked Pork Belly and mango chutney
Arancini Poppers
Jalapeno Corn Fritters
Spring Rolls
Swedish Meatballs
Bacon Wrapped Dates
Crab Rangoon Tacos
Crab Cakes MP

DIPS
Our homemade dips are served with your choice of fresh tortilla chips, crackers, or flatbread. Priced per person.

Artichoke \& Baby Spinach
Beer Cheese
Guacamole
Elote
Crab Rangoon

## COLD

Shrimp Cocktail MP
Stuffed Cucumbers
with bleu cheese bacon filling
(other filling options available)
Smoked Salmon Avocado Mousse
Deviled Eggs
(traditional, curried, or avocado)
Caprese Pipettes
Tri Tip Crostini
Ahi Tuna Tostada
Apple \& Brie Crostini topped with pancetta
Honey Ricotta Peach Crostini

## PEPPINO'S PIZZA BUFFET \$14

An unlimited mix of our delicious 14 " traditional pies. Each buffet comes with bottomless garden salad or caesar salad, and bread sticks. Minimum 20 guests.

# BARBECUE 

Pulled Pork: \$22/LB
*6oz / person
Smoked Chicken: \$18/LB
*6oz / person
Jackfruit (VEG): \$18/LB
*6oz / person

House-Made Sausage: $\$ 18 / L B$ *6oz / person

8-Piece Bone-In Chicken: \$18/LB *8-10 oz / person
Baby Back Ribs: MP
*4 bones / person

Sides (\$3/Person): Baked Beans, Corn on the Cob, Mashed Potatoes, Southern-Style Green Beans, Collard Greens, Macaroni Salad, Potato Salad, Mac \& Cheese, Broccoli Salad, Fried Potatoes
*suggested quantity/person

## SOUTHWEST CLASSICS

Includes: Shredded Cheese, Shredded Lettuce, Salsa, Tomato, Sour Cream, Rice and Refried Beans

Choice of Flour, Corn, or Hard Shell Tortilla
Fajita Bar (\$20/Person): Choice of Steak or Chicken with Sauteed Peppers and Onions Taco/Nacho Bar (\$14/Person): Choice of Ground Beef, Shredded Chicken or Jackfruit. Premium (MP): Barbacoa, Steak, Carnitas, Birria *30 people max

Add-Ons: Guacamole, Pico De Gallo, Diced Onions, Queso, Salsa Verde, Salsa Roja

## SLIDER BAR

All prices per slider.
Nashville Hot (\$4): Red Cabbage, Havarti Cheese, Sweet \& Spicy Pickles, Nashville Hot Seasoning, Chipotle Aioli

Pulled Pork (\$3): Smoked Pulled Pork, Honey Peach BBQ, Haystack Onions, Sweet \& Spicy Pickles. Add Cheese \$1

Philly Cheesesteak (\$4): Braised Short Ribs, Carmelized Onions, Sauteed Green Peppers, Beer Cheese, Garlic Aioli

Traditional (\$3): Chuck Patties, American Cheese, Lettuce, Tomatoes, Onions, Pickles, Bacon.
Cheese Add-Ons (\$1) : Smoked Cheddar, Provolone, Gouda, Swiss, Sharp Cheddar
Buffalo Chicken Slider (\$4): Shredded Lettuce, Tomatoes, Blue Cheese Dressing, House Buffalo Sauce, Fried Chicken

Veggie Sliders (\$4): Veggie Burger, Havarti Cheese, Avocado, Garlic Aioli, Sprouts, Tomatoes Add-Ons: Potato Chips, Onion Rings"*, Waffle Fries**, Potato Salad, Pasta Salad

## PACKAGES

Our entree buffet includes your choice of garden salad or Caesar salad, artisan rolls, one starch, and one vegetable.

ONE ENTREE: \$29
TWO ENTREE: \$34
THREE ENTREE: \$40

## SIDES

Asparagus
*market price*
Green Beans
Brussel Sprouts
Roasted Carrots
Seasonal Medley
Root Vegetable Medley
Roasted Broccolini
Vegetable Cous Cous
Spanish Rice
Garlic Mashed Potatoes
Au Gratin Potatoes
Yukon Gold Mash
Chive Sour Cream Mash
Polenta Cakes

## SALADS

Garden Salad
spring greens, cucumbers, tomatoes
Caesar Salad romaine lettuce, grated romano cheese, croutons, housemade caesar dressing

## SPECIALTY SALADS

Additional $\$ 3$ per person for specialty salads

## Harvest Salad

 changes seasonallyMaddalena's Salad
spring greens, dried cherries, strawberries, candied pecans, bleu cheese crumbles, raspberry vinaigrette

## CHICKEN

Chicken Roulade
Chicken breast rolled with fresh baby spinach, sweet roasted tomatoes, applewood smoked bacon, smoked gouda and provolone cheese. Served with vodka tomato cream.

## Airline Chicken

Free-range roasted airline chicken, lemon sage cream sauce, roasted tomatoes, wild mushrooms, white wine, garlic.

## Herb Crusted Lemon Chicken

Fresh herbs, bone in chicken (thighs, breasts and drums), onions, garlic, lemon white wine sauce.

Smoked Chicken
Bone in chicken (thighs, breast, and drumsticks) with sweet apricot sauce.

## Chicken Enchiladas

Smoked chicken thighs, house enchilada sauce, smoked cheddar cheese, corn tortillas.

## Caribbean Jerk Chicken

Airline or bone in 3 piece chicken slow roasted in a charred pineapple jerk sauce.

## Chicken Saltimbocca

Lightly floured and seared chicken breasts, fresh sage, fresh mozzarella, prosciutto, roasted tomatoes, lemon white wine pan sauce.

## BEEF

Marinated Flank Steak MP
USDA Choice flank steak, grilled to perfection, sliced and topped with a fresh herb chimichurri and served with micro greens.

## Filet Mignon MP

USDA Choice filet mignon crusted and grilled to perfection, topped with truffle butter and served with micro greens.

## Sirloin Bavette

USDA Choice sirloin bavette, truffle demi-glace, micro greens.

## Smoked Meatloaf

Blend of ground beef, ground Michigan bacon, and ground Michigan pork, served with choice of spicy ketchup or truffle demi glaze.

## Braised Short Ribs

Braised beef short ribs, carrots, celery, and beef broth.

## Beef Bourguignon

Red wine braised beef, carrots, celery, roasted pearl onions, wild mushrooms, and Michigan bacon.

## Lamb Chops

Almond herb crusted New Zealand lamb chops with mint chimichurri. *Plated Only*

## SEAFOOD

## Cornbread Crab Cakes MP

Lump crab meat, crumbled cornbread, chives, roasted red peppers, green onions, dijon mustard, served with chipotle mustard cream and micro greens.

## Wild Salmon

Seared Norwegian salmon, with choice of citrus chili glaze, lemon garlic cream, or aleppo honey.

## Halibut MP

Seared Alaskan halibut, citrus vinaigrette, micro greens.

## Fresh Cod

Fresh almond pesto crusted cod, served with romesco sauce, micro greens.

## Walleye

Seared blackened walleye, creamed corn sauce, blistered cherry tomatoes, roasted poblano peppers.
*Plated Preferred*

## BUILD YOUR OWN PASTA

PASTA (Choose One):
fettuccine • penne • cavatappi • rigatoni gnocchi • tortellini • ravioli

## SAUCE (Choose One):

pomodoro • alfredo • marinara • bolognese tomato cream • pesto cream

## PROTEINS:

grilled chicken • shrimp • steak salmon • meatballs Italian sausage $\cdot$ bacon $\cdot$ proscuitto

## VEGETABLES:

mushroom • white onion • sundried tomato roasted tomato • spinach • kale • artichokes red onion • broccoli • grilled zucchini • asparagus red pepper • green pepper

## PORK

## Pork Short Ribs MP

Braised Snake River Farms bone-in kurobuta short ribs, pork apple cider jus, micro greens.

## House Smoked Porchetta

Pork tenderloin and pork belly rolled and layered with roasted fennel, wild mushrooms, fresh spinach, red onion and mozzarella cheese, served with micro greens.

## Smoked Pork Chops

Apple cider brined Michigan pork chop with apple cherry chutney *Plated Only*

## SIGNATURE PASTA

## Baked Mac \& Cheese

Westside Social mac sauce, cavatappi, parmesan cheese, toasted bread crumbs.
ADD ONS: Steak, Grilled Chicken, Shrimp, Roasted Vegetables

## Chicken Carbonara

Grilled chicken, penne, prosciutto, peas, carbonara sauce

## Shrimp Scampi

Shrimp, fettuccine, garlic, white wine, butter, shallots, tomatoes, parmesan cheese.

## Lobster Tortellini

Four cheese tortellini, lobster, shallots, roasted red peppers, chives, asiago, lemon cream sauce, white wine.
Also available with ravioli.

## Beef Stroganoff

Braised beef, rich wild mushroom cream sauce, truffle oil, asiago cheese with choice of rigatoni or gnocchi.

## Short Rib Pasta

Red wine braised beef, pan sauce, celery, carrots, roasted pearl onions, manchego cheese, and rigatoni.

All prices per piece.

## Mini Cheesecakes \$4

traditional, turtle, strawberry, lemon, peanut butter oreo

## Mini Key Lime Pies \$4

## White Chocolate Dipped

 Cherries \$2
## Dessert Shooters \$4

Peanut Butter Goodness: chocolate mousse, crushed Reese's Pieces, whipped cream, graham cracker crumble

Sweet Strawberry: white chocolate mousse, bourbon glazed strawberries, graham cracker crumble

Death By Chocolate: chocolate mousse, crushed Hershey bars, white chocolate mousse, chocolate syrup, oreo crumble

S'mores: chocolate mousse, crushed Hershey chocolate bars, marshmallow fluff, graham cracker crumble

## Brownies \$3

## Dessert Bars \$4

Oreo, Lemon Berry, Caramel Apple, Turtle
Brownie, Lemon Crumb, Rockslide Brownie

## Cookies \$3

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar

## Trifles \$4

Strawberry Shortcake: vanilla custard, biscuit crumble, fresh strawberries, whipped cream

Cookie Monster: chocolate chip cookie dough, bourbon vanilla bean custard, chocolate chips, chocolate ganache, whipped cream

Blueberry Heaven: orange sweet bread, fresh blueberries, coconut custard, toasted almonds, shaved coconut

Tiramisu: marscapone cream, lady fingers, white chocolate mousse, cocoa powder, milk chocolate shavings

