

WEDDING -MENU-

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

BUFFET PACKAGES

Our wedding packages include artisan rolls, coffee service, china, flatware, glassware, and linen napkins. Packages are for buffet style meals only.

CLASSIC

\$29 Per Guest

Choice of One Entree, Two Sides, One Salad

PREMIUM

\$34 Per Guest

Choice of Two Entrees, Two Sides, One Salad

GRANDE

\$40 Per Guest

Choice of Three Entrees, Two Sides, One Salad

ADD-ONS

Plated Meal \$4/Person

Specialty Salad \$3/Person

Preset/Served Salads \$2/Person



MADDALENA'S
CATERING COMPANY

Additional Side \$2-3/Person

Additional Entree \$5-6/Person

Passed Appetizer: \$75 Fee

Prices Subject to Change.

HOR'S D'OEUVRES

HOT

Mini Beef Wellington

Roasted beef tenderloin, wild mushrooms, wrapped in puff pastry dough

Swedish Meatballs

Wild mushroom cream sauce, ground beef, ground Michigan bacon, and ground Michigan pork

Candied Bacon

Cured and cherrywood smoked Michigan bacon, smoked peppercorns, and Michigan maple syrup

Stuffed Mushroom

With peppadew, green onions, Boursin cream cheese

Smoked Pork Belly

DeVries Farms crispy pork belly topped with a mango chutney

Bacon Wrapped Dates

Dates, goat cheese stuffing, and Michigan bacon, served with alepo honey

Crab Cakes

Lumb crap, roasted red pepper, onions, scallions, lemon, and dill, served with cajun remoulade

Crab Rangoon Tacos

Wonton taco shells, crab rangoon filling, scallions, and red bell pepper, served with sweet and sour sauce (can be served as dip)

Arancini Poppers

Arborio rice, panko breaded and deep fried, served with housemade marinara

Spring Rolls

Broccoli, brussels sprouts, carrots, cabbage, rolled and fried in wonton shells, served with choice of sweet thai chili, teriyaki, or sweet and sour

COLD

Shrimp Cocktail

Poached gulf shrimp, cocktail sauce, charred lemon zest

Ahi Tuna Tostada

Seared blackened ahi tuni, pineapple salsa, and cilantro crema, on fried corn tortillas

Deviled Eggs

Hard boiled eggs with choice of filling: traditional, curried, or avocado

Caprese Pipettes

Pipette with baby heirloom tomatoes, fresh mozzarella, fresh basil, balsamic reduction

Smoked Tri Tip Focaccia

Smoked beef tri tip, asiago-horseradish spread, and sweet tomato relish, served on a herb focaccia

Elote Dip

Sweet corn, red bell peppers, cilantro, crema, queso fresco, and smoked paprika, served with house made tortilla chips

Apple & Brie Crostini

Creamy brie, apple, and balsamic reduction, on a toasted crostini, topped with pancetta

Honey Ricotta Peach Crostini

Roasted peaches and ricotta cheese on a toasted crostini, topped with honey

DISPLAY PLATTERS

Charcuterie Board

Assorted cured meats and cheeses from Sobie Meats, olives, port wine cheese ball, pickled onions, fruit, assorted crackers, and focaccia crostini

Grilled Veggie Platter

Asparagus, broccolini, portobello mushrooms, zucchini, summer squash, red onions, cherry tomatoes, carrots

ENTREES

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 • bacon • prosciutto

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.

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 seasonally

Maddalena's Salad

Spring greens, dried cherries, strawberries,
candied pecans, bleu cheese crumbles, raspberry
vinaigrette

DESSERTS

Mini Cheesecakes

Traditional, turtle, strawberry, lemon, peanut
butter oreo

Mini Key Lime Pies

Dessert Shooters

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

White Chocolate Dipped Cherries

Dessert Bars

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

Trifles

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