

ERING COMPAN I. II K H I

126 Ionia Ave • Grand Rapids, MI • 616.451.FOOD (3663) • maddalenascaters.com • info@maddalenascaters.com Prices subject to change. Final bills subject to 20% gratuity.

BREAKFAST

Breakfast packages are available for 20 person minimum. Packages priced per person. Breakfast service includes: chilled orange juice, fresh brewed regular and decaffeinated coffee. Served buffet style unless otherwise reguested.

CONTINENTAL \$8

muffins for \$1²⁵. Add fresh fruit tray for \$2.

FRUIT & YOGURT BAR \$10

Vanilla and strawberry yogurt, fresh granola, strawberries, blueberries, and raspberries. Top with assorted toppings. Add bagels or English muffins for \$1²⁵.

BREAKFAST \$13

Fresh scrambled eggs, bacon, sausage, and breakfast potatoes. Served with assorted fresh pastries. Add fresh fruit \$2.

FRENCH TOAST BREAD PUDDING \$11

Assorted fresh baked pastries and muffins. Add bagels or English Bread pudding made from Texas toast, cinnamon French toast batter, chocolate chips, candied pecans, maple frosting, whipped cream, and seasonal berries

COUNTRY BISCUITS & GRAVY \$11

Fresh buttermilk biscuits topped with house made southern style sausage gravy, served with potatoes.

BUILD YOUR OWN STRATA \$10

Eggs scrambled with green peppers, roasted red peppers, onions, and tomatoes. Served with flour tortillas, breakfast potatoes, and a fresh fruit tray. Add bacon or sausage for \$199.

EXECUTIVE COFFEE SERVICE \$250

Hot tea and water service included. Service limited to two hours. Coffee refresh for \$145.

BY CONSUMPTION \$150 each

Soda (Coke, Diet Coke, Sprite) or bottled water.

ADD-ONS

Bagels with Spreads \$16/dozen English Muffins with Spreads \$16/dozen Muffins \$16/dozen Pastries \$16/dozen

Donuts \$16/dozen Brownies \$195 Gourmet Cookies \$145 Trail Mix \$145 Whole Fruit \$125

Bags of Pretzels \$195 Bags of Chips \$195 Granola Bars 85¢ Reggiano Hash Browns \$2

DELI SANDWICH BUFFET

Choose a freshly prepared half or whole sandwich from the list below. Includes your choice of one salad, homemade potato chips, condiments, fresh brewed coffee and iced tea. Maximum of three choices. Linen and china service included.

HALF SANDWICH \$9 WHOLE SANDWICH \$13

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

SALADS

Caesar Salad • Maddalena's Garden Salad • Pasta Salad • Potato Salad • Fresh Fruit Salad

Add Extra Salad \$2

BOXED LUNCHES \$12

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

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

SOUP & SALADS

Our plated salads are served with fresh bread sticks, coffee, and iced tea. Linens and china service included.

SOUP \$499

A bowl of soup served with oyster crackers. Minimum of ten guests. Chilli • White Chicken Chili • Tomato Goat Cheese Broccoli Cheddar • Chicken Noodle • Loaded Potato

MADDALENA'S SALAD \$1099

Fresh spring greens tossed with dried cherries, strawberries, and candied pecans. Finished with bleu cheese crumbles and raspberry vinaigrette.

COBB SALAD \$999

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 \$999

Classic Caesar made with fresh romaine, grilled chicken, Romano cheese, and croutons. Tossed with our housemade Caesar dressing.

GARDEN SALAD \$699

A toss of greens, cucumbers, red onion, tomatoes, and carrots with your choice of dressing.

ADD TO YOUR SALAD

Grilled Chicken Breast \$2⁴⁹ • Shrimp or Salmon \$4⁹⁹ Steak \$5⁹⁹ • Cup of Soup \$1⁹⁹

PEPPINO'S PIZZA BUFFET \$12

An unlimited mix of our delicious 14" traditional and specialty pies. Each buffet comes with bottomless garden salad, bread sticks, fresh brewed coffee, and iced tea. **Minimum 20 guests**.

Upgrade to Bottomless Caesaer Salad \$125

DISPLAY PLATTERS

All prices per person.

CHARCUTERIE ^{\$}4⁹⁵ SALMON LOX ^{\$}3⁴⁹ Requires minimum order of 35. FRESH FRUIT ^{\$}3⁴⁹ DOMESTIC & IMPORTED CHEESE ^{\$}3⁴⁹ SEASONAL GARDEN VEGETABLE ^{\$}2⁹⁹ BRUSCHETTA ^{\$}2⁴⁹ WHOLE SMOKED SALMON MP SHRIMP COCKTAIL MP

DIPS

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

ARTICHOKE & BABY SPINACH \$249 BEER CHEESE \$2 GUACAMOLE \$3

HORS D'OEUVRES

HOT

MINI BEEF WELLINGTON

STUFFED MUSHROOM with bacon, peppadew, green onions, Boursin cream cheese

> SMOKED PORK BELLY and mango chutney

ARANCINI POPPERS

JALAPENO CORN POPPERS

BACON WRAPPED STUFFED JALAPENO

COLD

CUCUMBER AHI TUNA WONTON

OLIVE TAPENADE CROSTINI

WONTON CEVICHE

STUFFED CUCUMBERS with with bleu cheese bacon filling (other filling options available)

SMOKED SALMON AVOCADO MOUSSE

on pumperknickel

PROSCUITTO WRAPPED GRILLED ASPARAGUS with creamy horseradish sauce

SIDES

SAFFRON RICE

VEGETABLE COUS COUS

ASPARAGUS

GREEN BEANS

SEASONAL MEDLEY

AU GRATIN POTATOES

YUKON GOLD MASHED POTATOES

CHEESY POLENTA CAKES

ROASTED BROCCOLINI

SALADS

GARDEN SALAD

spring greens, cucumbers, red onions, tomatoes, carrots, croutons, cheddar cheese, choice of dressing

HARVEST SALAD

changes seasonally

CAESAR SALAD romaine lettuce, grated romano cheese, croutons, housemade caesar dressing

MADDALENA'S SALAD

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

COBB SALAD

crisp romaine, avocado, egg, fresh tomatoes, red onions, bacon, bleu cheese, green goddess dressing

ENTRÉES

Priced for buffets only.

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.

CHICKEN & WAFFLES

Westside Social's ten-spice seasoned buttermilk fried chicken, brown sugar waffles, Michigan maple ancho syrup, tangy Alabama white sauce.

AIRLINE CHICKEN

Otto's Farm roasted airline chicken, lemon sage cream sauce, roasted tomatoes, wild mushrooms, white wine, garlic.

CHICKEN & DUMPLINGS

House made herb dumplings, southern velouté sauce, roasted chicken thighs.

CHICKEN SALTIMBOCCA

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

MOROCCAN CHICKEN TAGINE

Tagine style curry braised chicken, carmelized onions, cinnamon, lemon preserves, olives.

HERB CRUSTED LEMON CHICKEN

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

PORK

BABY BACK RIBS

Devries Farms baby back ribs, slow cooked and braised with peach BBQ sauce.

PORK SHORT RIBS

*market price 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.

BEEF WELLINGTON *market price

BEEF

Roasted beef tenderloin, wild mushrooms, prosciutto, dijon mustard, wrapped in puff pastry dough.

MARINATED FLANK STEAK

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

FILET

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

CHUCK TENDERLOIN

USDA Choice grilled and sliced marinated beef chuck tenderloin, served with a blackberry bordelaise sauce and micro greens.

SIRLOIN BAVETTE

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



CORNBREAD CRAB CAKES

*market price

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

WILD SALMON

Cedar plank roasted salmon, charred lemons, fresh dill, citrus beurre blanc, micro greens.

FRESH COD

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

HALIBUT

*market price Seared Alaskan halibut, citrus vinaigrette, micro greens.



BAKED MAC & CHEESE

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

GNOCCHI

Potato gnocchi, housemade Italian sausage, fresh sage, shallots, wild mushrooms, veal demi sauce.

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.

BUTTERNUT SQUASH RAVIOLI

Butternut squash filled ravioli, roasted butternut squash, brown butter sage sauce, candied pecans, braised kale.

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 • proscuitto

VEGETABLES:

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

