



**MADDALENA'S**  
CATERING COMPANY

# WEDDING MENU

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

## Classic

\$27 Per Guest

Package Includes:

Choice of One Entree, Two Sides, One Salad

## Premium

\$32 Per Guest

Package Includes:

Choice of Two Entrees, Two Sides, One Salad

## Grande

\$38 Per Guest

Package Includes:

Choice of Three Entrees, Two Sides, One Salad

## ADD-ONS

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Plated Meal \$5/person  
Seasonal Salad \$2/person

Additional Side \$2-3/person  
Additional Entree \$3-4/person

Champagne Toast \$3/person  
Colored Linens \$2/person

*Prices Subject to Change.*

# HORS D'OEUVRES

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## HOT

**MINI BEEF WELLINGTON**

**STUFFED MUSHROOM**

with bacon, peppadew, green onions,  
Boursin cream cheese

**SMOKED PORK BELLY**

and mango chutney

**FISH & CHIP**

with lemon-dill creme fraiche

**ARANCINI POPPERS**

**JALAPENO CORN POPPERS**

## SIDES

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**VEGETABLE COUS COUS**

**ASPARAGUS**

\*market price

**GREEN BEANS**

**BRUSSELS SPROUTS**

**ROASTED CARROTS**

**SEASONAL MEDLEY**

**GARLIC MASHED POTATOES**

**AU GRATIN POTATOES**

## 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

**BACON WRAPPED STUFFED JALAPENO**

**PROSCIUTTO WRAPPED GRILLED ASPARAGUS**

with creamy horseradish sauce

## SALADS

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**GARDEN SALAD**

spring greens, cucumbers, tomatoes

**CAESAR SALAD**

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

## SPECIALTY SALADS

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*Additional \$2 per person for specialty salads*

**HARVEST SALAD**

changes seasonally

**MADDALENA'S SALAD**

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

# ENTRÉES

## CHICKEN

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### 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, caramelized 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

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### BABY BACK RIBS

\*market price

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

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### BEEF WELLINGTON

\*market price

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

### MARINATED FLANK STEAK

\*market price

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

### FILET MIGNON

\*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.

## FISH & SEAFOOD

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### 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.

# SIGNATURE PASTA

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## 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

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## 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

