



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

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

Additional Side \$2-3/person
Additional Entree \$5-6/person

Prices Subject to Change.

HORS D'OEUVRES

COLD

STUFFED PICKLED JALAPENOS pickled jalapenos stuffed with smoked cheddar, pimento peppers, boursin, and cream cheese

VEGGIE SPRING ROLLS broccoli, brussels sprouts, carrots, cabbage, and rice paper or wonton shells, served with choice of sweet thai chili, teriyaki, or sweet and sour (can be served hot or cold)

DEVILED EGGS hard boiled eggs with choice of filling: traditional, curried, or avocado)

WATERMELON CAPRESE SKEWERS baby heirloom tomatoes, fresh mozzarella, watermelon, fresh basil, balsamic reduction

SHRIMP COCKTAIL poached gulf shrimp, cocktail sauce, charred lemon zest

ELOTE DIP sweet corn, red bell peppers, cilantro, crema, queso fresco, and smoked paprika, served with house tortilla chips

TRI TIP CROSTINI smoked beef tri tip, asiago-horseradish spread, and sweet tomato relish, served on a mozzarella focaccia

AHI TUNA TOSTADA seared blackened ahi tuni, pineapple salsa, and cilantro crema, on fried corn tortillas

HOT

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

JALAPENO CORN FRITTERS freshly made corn dough, seasoned and deep fried

CRAB CAKES lump crab, roasted red pepper, onions, scallions, lemon, and dill, served with cajun remoulade

BACON WRAPPED DATES dates, goat cheese stuffing, and Michigan bacon, served with alepo honey

RANGOON TACOS wonton taco shells, crab rangoon filling, scallions, and red bell pepper, served with sweet and sour sauce

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

SMOKED PORK BELLY DeVries Farms crispy pork belly topped with a mango chutney

ARANCINI POPPERS arborio rice, panko breaded and deep fried, served with housemade marinara

MINI BEEF WELLINGTON roasted beef tenderloin, wild mushrooms, wrapped in puff pastry dough

BACON WRAPPED STUFFED JALAPENO

BOARDS & PLATTERS

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

GRILLED VEGETABLE PLATTER asparagus, broccolini, portobella mushrooms, zucchini, summer squash, red onions, cherry tomatoes, carrots

SMOKED SALMON PLATTER smoked, whole head-on king salmon, capers, charred lemons, dill spread, hard boiled eggs, focaccia crostini

ENTRÉES

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.

HERB CRUSTED LEMON CHICKEN

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

CHICKEN CONFIT

Choice of airline sauce or vodka cream 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.

BEEF

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.

SIRLOIN BAVETTE

USDA Choice sirloin bavette, truffle demi-glaze, 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 (PLATED ONLY)

Almond herb crusted New Zealand lamb chops with mint chimichurri.

FISH & SEAFOOD

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

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

WALLEYE (PLATED PREFERRED)

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

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

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.

PORK

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.

SMOKED PORK CHOPS (PLATED ONLY)

Apple cider brined Michigan pork chop with apple cherry chutney

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

SIDES

ASPARAGUS

*market price

GREEN BEANS

BRUSSELS 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 \$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

DESSERTS

MINI CHEESECAKES

traditional, turtle, strawberry, lemon, peanut butter oreo

MINI KEY LIME PIES

WHITE CHOCOLATE DIPPED CHERRIES

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

SMORES - chocolate mousse, crushed Hershey chocolate bars, marshmallow fluff, graham cracker crumble

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