

# WEDDING MENU

## 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

*Choice of One Entree, Two Sides,  
One Salad (Garden or Caesar)*

*Premium*

\$34

*Choice of Two Entrees, Two Sides,  
One Salad (Garden or Caesar)*

*Grande*

\$40

*Choice of Three Entrees, Two Sides,  
One Salad (Garden or Caesar)*

Plated Meal \$3/Person

Specialty Salad \$2/Person

Preset/Served Salads \$1.50/Person



**MADDALENA'S**  
CATERING COMPANY

Additional Side \$2-3/Person

Additional Entree \$5-6/Person

Passed Appetizer: \$100 Fee

Prices Subject to Change.

# HOR'S D'OEUVRES

HOT

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## Mini Beef Wellington

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

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## Swedish Meatballs

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

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## Candied Bacon

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

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## Stuffed Mushrooms

With peppadew, green onions, Boursin cream cheese

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## Smoked Pork Belly

DeVries Farms crispy pork belly topped with a mango chutney

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## 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)

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## Bacon Wrapped Dates

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

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## Crab Cakes

Lump crab, roasted red pepper, onions, scallions, lemon, and dill, served with cajun remoulade

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## Arancini Poppers

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

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## Beer Cheese Dip

Founders all day ipa, five cheese blend, served with corn tortilla chips

## 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

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## Loaded Mashed Potato Bites

Redskin mashed potatoes, smoked cheddar cheese, scallions, bacon, panko breading  
Choice of sauce (one): ranch, chipotle ranch, cheese sauce

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## Pork Belly Burnt Ends

Peach BBQ, polenta cakes

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## Fried Mushroom

Panko parmesan breading, portobellos

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## Mini Meatloaf

Mini meatloaf and yukon gold mashed potatoes. Topped with haystack onions

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## Brie Bites

Pastry puff, brie, caramel apple, candied pecans

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## Pesto Chicken Flatbread

Flatbread, pesto, roasted chicken, mozzarella, roasted tomatoes, fresh basil

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## Caprese Pastry Puff

Filo dough, roma tomatoes, fresh mozzarella, basil, balsamic

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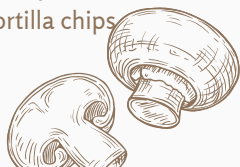
## Southern Arancini

Smoked cheddar grits, housemade chorizo, panko breading, chipotle cheese sauce for dipping

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## Spinach and Artichoke Dip

baby spinach, artichoke hearts, cream cheese, provolone cheese, romano cheese, served with corn tortilla chips



# HOR'S D'OEUVRES

## COLD

### Apple and Brie Crostini

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

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### Honey Ricotta Peach Crostini

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

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### Shrimp Cocktail

Poached gulf shrimp, cocktail sauce, charred lemon zest

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### Ahi Tuna Tostada

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

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### Deviled Eggs

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

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### Caprese Skewers

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

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### Smoked Tri Tip Focaccia

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

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### Feta Crostini

Feta cheese spread and sundried tomatoes on a toasted crostini

### Pear Crostini

Whipped gorgonzola, pears, prosciutto, wildflower honey

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### Elote Dip

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

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### Smoked Whitefish Dip

Smoked whitefish, cream cheese, scallions, crackers and tortilla chips

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### Smoked Salmon Pate

Smoked salmon, chives, cream cheese, served with crackers and tortilla chips

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### Charcuterie Board

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

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### Grilled Veggie Platter

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



# ENTREES

## BEEF

### Sirloin Bavette

MP

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

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### Flank Steak

MP

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

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### Braised Short Ribs

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

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### Beef Bourguignon

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

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### Beef Braciola

MP

Flank steak, herbed breadcrumbs, smoked tomato marinara

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### Osso Bucco

MP

Beef shanks, rosemary carrots, onion, garlic

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### Grilled Flat Iron

MP

Option of chimichurri or wild mushroom cream

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### Prime Rib

MP

Herb crusted roasted ribeye loin, horseradish cream, au jus

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### Filet Mignon

MP

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

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### Lamb Chops

MP

Almond herb crusted New Zealand lamb chops with mint chimichurri.

\*Plated Only\*

## CHICKEN

### Airline Chicken

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

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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.

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### Blackened Chicken

Blackened airline chicken, cajun corn cream

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### Harissa Chicken

Harissa, airline chicken breast, romesco sauce

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### Chicken Involtini

Capicola, mozzarella, roasted tomato, breaded and fried, served with vodka cream sauce

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### Herb Crusted Lemon Chicken

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

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### Caribbean Jerk Chicken

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

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### Chicken Saltimbocca

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



# SEAFOOD

## Wild Salmon

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

## Fresh Cod

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

\*Plated Only\*

## Walleye

MP

Crushed pretzels, mustard cream, roasted tomatoes, balsamic reduction, fresh basil

## Red Snapper

MP

Pan seared blackened snapper with cajun tomato cream

## Lobster Thermidor

MP

Butter poached lobster, chives, scallions, peppercorn peppers, garlic, herbs and brandy cream

## Scallops

MP

Pan seared, brown butter, marcona almond brandy butter

# PORK

## 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\*

## Pork Loin

Roasted herb crusted pork loin, caramelized onions, dijon cream

## Braised Pork Belly

Pork belly with smoked corn and poblano relish and apple cider vinaigrette

## Pork Schnitzle

Wild mushroom pork demi, braised pork tenderloin



# SIGNATURE PASTAS

## Pesto Gnocchi

Potato gnocchi, pebble creek wild mushrooms, sweet roasted tomatoes, almonds, basil-spinach pesto

## Baked Mac and Cheese

Westside Social mac sauce, cavatappi, parmesan cheese, toasted bread crumbs.

**ADD ONS:** Steak, Grilled Chicken, Shrimp, Roasted Vegetables

## 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 MP  
Green Beans  
Brussel Sprouts  
Roasted Carrots  
Seasonal Medley  
Root Vegetable Medley  
Roasted Broccolini  
Vegetable Cous Cous  
Garlic Mashed Potatoes  
Au Gratin Potatoes  
Parmesan Crusted Truffle Potatoes  
Yukon Gold Mash  
Chive Sour Cream Mash  
Polenta Cakes

# SALADS

Garden Salad  
Spring greens, cucumbers, tomatoes

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Caesar Salad  
Romaine lettuce, grated romano cheese, croutons, housemade caesar dressing

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# SPECIALTY SALADS

Harvest Salad  
Changes seasonally

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Maddalena's Salad  
Spring greens, dried cherries, strawberries, candied pecans, bleu cheese crumbles, raspberry vinaigrette

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# 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