EVENT
-MENU-

616.451.FOOD (3663) • MADDALENASCATERS.COM • INFO@MADDALENASCATERS.COM

PRICES SUBJECT TO CHANGE. FINAL BILLS SUBJECT TO 20% SERVICE FEE.

BREAKFAST

CONTINENTAL $10
Assorted fresh baked pastries and muffins.
Add fresh fruit tray $4.50/person

BREAKFAST TACO BAR $14
Eggs scrambled with green peppers, roasted red peppers, onions, and tomatoes. Choice of sausage, chorizo, or bacon. Served with flour tortillas, breakfast potatoes.
Add Additional Protein $4

FRUIT & YOGURT BAR $12
Vanilla and strawberry yogurt, fresh granola, strawberries, blueberries, and raspberries. Top with assorted toppings.

BREAKFAST $15
Fresh scrambled eggs, bacon, sausage, and breakfast potatoes. Served with assorted fresh pastries.

COUNTRY BISCUITS & GRAVY $14
Fresh buttermilk biscuits topped with house made southern style sausage gravy, served with potatoes.

FRENCH TOAST BREAD PUDDING $14
Bread pudding made from Texas toast, cinnamon French toast batter, chocolate chips, candied pecans, maple frosting, whipped cream, and seasonal berries

ADD-ONS

Gourmet Cookies $3
Whole Fruit $2
Reggiano Hash Browns $3
Executive Coffee Service $3
(Service limited to two hours).
Soda Cans or bottled water $2

Brownies $3
Muffins $20/dozen
Pastries $20/dozen
Bagels with Spreads $24/dozen English Muffins & Spreads $20/dozen
Donuts $25/dozen

MADDALENA'S
CATERING COMPANY

Prices Subject to Change.

DELI SANDWICH BUFFET

Choose a freshly prepared half or whole sandwich from the list below. Includes your choice of one salad, homemade potato chips, and condiments. Maximum of three choices.

HALF SANDWICH $11 **WHOLE SANDWICH $15**

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

SALADS

Caesar Salad • Maddalena's Garden Salad • Pasta Salad • Potato Salad • Fruit Salad • Harvest Salad • Caprese Salad

Add Extra Salad *price varies*

BOXED LUNCHES $15

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

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

SOUPS & SALADS

Our plated salads are served with fresh bread sticks and coffee.

BOWL OF SOUP $5

Chilli • White Chicken Chili • Tomato Goat Cheese Broccoli Cheddar • Chicken Noodle • Loaded Potato

MADDALENA'S SALAD $13

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

GARDEN SALAD $10

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

ADD-ONS

Grilled Chicken Breast $4 •
Shrimp or Salmon $7 • Cup of Soup $3

COBB SALAD $13

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 $13

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

HOR'S D'0EUVRES

DISPLAY PLATTERS

All prices per person.

Charcuterie

Salmon Lox MP
Requires minimum order of 35.

Fresh Fruit

Seasonal Garden Vegetable

Bruschetta

Whole Smoked Salmon MP

Grilled Veggie Platter

DIPS

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

Artichoke & Baby Spinach

Beer Cheese

Guacamole

Elote

Crab Rangoon

HOT

Mini Beef Wellington

Stuffed Mushroom
with bacon, peppadew, green onions, Boursin cream cheese

Smoked Pork Belly
and mango chutney

Arancini Poppers

Jalapeno Corn Fritters

Spring Rolls

Swedish Meatballs

Bacon Wrapped Dates

Crab Rangoon Tacos

Crab Cakes MP

COLD

Shrimp Cocktail MP

Stuffed Cucumbers
with bleu cheese bacon filling
(other filling options available)

Smoked Salmon Avocado Mousse

Deviled Eggs
(traditional, curried, or avocado)

Caprese Pipettes

Tri Tip Crostini

Ahi Tuna Tostada

Apple & Brie Crostini
topped with pancetta

Honey Ricotta Peach Crostini

PEPPINO'S PIZZA BUFFET $14

An unlimited mix of our delicious 14" traditional pies. Each buffet comes with bottomless garden salad or caesar salad, and bread sticks. Minimum 20 guests.

*Available ONLY at Maddalena's on-site event space.

BARBECUE

Pulled Pork: $22/LB
*6oz / person

Smoked Chicken: $18/LB
*6oz / person

Jackfruit (VEG): $18/LB
*6oz / person

House-Made Sausage: $18/LB
*6oz / person

8-Piece Bone-In Chicken: $18/LB
*8-10 oz / person

Baby Back Ribs: MP
*4 bones / person

Sides ($3/Person): Baked Beans, Corn on the Cob, Mashed Potatoes, Southern-Style Green Beans, Collard Greens, Macaroni Salad, Potato Salad, Mac & Cheese, Broccoli Salad, Fried Potatoes

*suggested quantity/person

SOUTHWEST CLASSICS

Includes: Shredded Cheese, Shredded Lettuce, Salsa, Tomato, Sour Cream, Rice and Refried Beans

Choice of Flour, Corn, or Hard Shell Tortilla

Fajita Bar ($20/Person): Choice of Steak or Chicken with Sauteed Peppers and Onions

Taco/Nacho Bar ($14/Person): Choice of Ground Beef, Shredded Chicken or Jackfruit.

Premium (MP): Barbacoa, Steak, Carnitas, Birria *30 people max

Add-Ons: Guacamole, Pico De Gallo, Diced Onions, Queso, Salsa Verde, Salsa Roja

SLIDER BAR

All prices per slider.

Nashville Hot ($4): Red Cabbage, Havarti Cheese, Sweet & Spicy Pickles, Nashville Hot Seasoning, Chipotle Aioli

Pulled Pork ($3): Smoked Pulled Pork, Honey Peach BBQ, Haystack Onions, Sweet & Spicy Pickles. Add Cheese $1

Philly Cheesesteak ($4): Braised Short Ribs, Carmelized Onions, Sauteed Green Peppers, Beer Cheese, Garlic Aioli

Traditional ($3): Chuck Patties, American Cheese, Lettuce, Tomatoes, Onions, Pickles, Bacon.

Cheese Add-Ons ($1) : Smoked Cheddar, Provolone, Gouda, Swiss, Sharp Cheddar

Buffalo Chicken Slider ($4): Shredded Lettuce, Tomatoes, Blue Cheese Dressing, House Buffalo Sauce, Fried Chicken

Veggie Sliders ($4): Veggie Burger, Havarti Cheese, Avocado, Garlic Aioli, Sprouts, Tomatoes

Add-Ons: Potato Chips, Onion Rings**, Waffle Fries**, Potato Salad, Pasta Salad

** In-house only

PACKAGES

Our entree buffet includes your choice of garden salad or Caesar salad, artisan rolls, one starch, and one vegetable.

ONE ENTREE: $30 | TWO ENTREE: $35 | THREE ENTREE: $41

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

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 MP
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 • proscuitto

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.

DESSERTS

All prices per piece.

Mini Cheesecakes $4

traditional, turtle, strawberry, lemon, peanut butter oreo

Mini Key Lime Pies $4

White Chocolate Dipped Cherries $2

Dessert Shooters $4

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

Brownies $3

Dessert Bars $4

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

Cookies $3

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar

Trifles $4

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