



winter 2011 Finger Foods

** these items are perfect for drop-off catering

\$300 minimum for delivery, \$50 minimum for pickup. For orders under \$50, please see our Delicatessen menu.

Our catering is served on either kraft recycled cardboard platters or in foil pans.

Please call 24 hours in advance to guarantee menu. prices do not include tax or delivery fees. biodegradable plates, forks, knives, napkins, platters & serving utensils included in pricing.

MEATY

seasonal options (subject to change without notice)

hot

braised Dietzler Farms beef, Three Sisters polenta, Seedling apple cider syrup - \$46/dz

room temperature

grilled Seedling apple crostini, crispy prosciutto, bleu cheese spread, balsamic syrup - \$34/dz

available year-round

hot

lemon & oregano Pinn Oak lamb lollipops - \$49/dz

homemade brat skewers, grain mustard - \$44/dz

homemade chorizo stuffed new potatoes, pepita mole, cilantro crema - \$36/dz

Georgia mustard BBQ Gunthorp chicken skewers - \$38/dz

Moody Bleu bacon mini cheeseburger - \$52/dz

Dietzler Farms mini-burger, chipotle ketchup - \$50/dz

ginger-rum glazed ham mini sandwiches - \$50/dz

Michigan Farms turkey meatloaf burger, chipotle ketchup - \$44/dz

room temp

grilled chicken with spinach and toasted sunflower pesto crostini - \$33/dz

guajillo spiced smoked chicken sopes, cumin crema, roasted tomato, gran queso, cilantro - \$36/dz

with tequila-marinated Dietzler Farms steak - \$38/dz

rosemary-goat cheese stuffed medjool dates with La Quercia pancetta - \$34/dz **

La Quercia prosciutto purses, Crave Brothers mozzarella, rosemary-balsamic syrup - \$44/dz**

Sriracha deviled eggs with smoked ham - \$29/dz

Michigan Farms smoked turkey mini sandwiches, smoked gouda, rosemary mayo, tomato focaccia - \$48/dz **

house-roasted Dietzler Farms beef, horseradish crème fraiche, pretzel roll - \$48/dz **

house-smoked ham, apple-caramelized onion jam, grand cru gruyere, oatmeal roll - \$45/dz **

SEAFOOD

available year-round

hot

mini Charm City Crab Cakes, horseradish cocktail sauce - \$38/dz

cold

house-cured Loch Duart salmon, Crave Brothers mascarpone, dill toast - \$36/dz

Old Bay spiced Laughing Bird shrimp skewers, horseradish cocktail sauce - \$46/dz **

or ginger-lime spiced - \$46/dz

Rushing Waters smoked trout TLT, horseradish mayo, greens, tomato, brioche - \$40/dz

ceviche in a tortilla cup (Laughing Bird shrimp, Aqua Ranch tilapia, bay scallop) - \$46/dz

Togarashi spiced crab, Crave Brothers mascarpone, fried wonton - \$38/dz

winter 2011 finger foods (continued)

VEGGIE

seasonal options (subject to change without notice)

hot

butternut squash puree, sweet potato chip, apple cider syrup - \$34/dz
 sesame root vegetable & brown butter parsnip cups - \$33/dz
 butternut squash soup shooters, pumpernickel crouton - \$34/dz
 roasted beet soup shooter, cilantro cream - \$34/dz
 spinach stuffed River Valley mushrooms - \$32/dz

room temp

Roth Kase buttermilk bleu cheese, roasted butternut squash & apple crostini - \$30/dz**

available year-round

hot

mini two-potato latkes, ginger applesauce - \$26/dz
 prairie pure butterkase mini grilled cheeses, tomato soup shooters - \$38/dz

room temp

grilled River Valley portabella sopes, cumin crema, roasted tomato, Roth Kase gran queso, micro cilantro - \$34/dz
 artichoke, goat cheese & roasted red pepper bruschetta - \$30/dz
 sundried tomato, Crave Brothers mozzarella, arugula skewers - \$34/dz
 Sriracha deviled eggs - \$27/dz
 rosemary-goat cheese stuffed medjool dates, candied pecan - \$32/dz **
 grilled River Valley portabello mini sandwich, goat cheese, basil, roasted red pepper, balsamic, potato roll - \$42/dz **

GRAZE

available year-round

each feeds 10-12 people

artisan cheeses, organic dried fruit, Nicole's Divine crackers **

- Prairie Pure Swiss & cheddar, Roth Kase smoked gouda, Roth Kase Grand Cru gruyere - \$49.95/ea
- Roth Kase buttermilk bleu cheese, Landaff, Roelli Cheschire, Roth Kase Les Freres - \$79.95/ea
- Dunbarton Bleu, Cypress Grove Humbolt Fog, Pleasant Ridge reserve, Zingerman's Detroit brick - \$99.95/ea

housemade hummus, grilled pita, crudite - \$26.95/ea **

- *traditional, roasted red pepper, smoked, or edamame*

Cleetus Heatus salsa, housemade tortilla chips - \$19.95/ea **

charcuterie platter - \$99.95/ea **

- housemade liver pates & terrines, fra'mani salumi, fruit preserves, stone ground mustard, baguette - *meat selection may change based on availability and butcher's choice*

mini-sweets **

mini black-bottom cupcakes - \$30/dz

mini cranberry cupcakes, white chocolate butter cream - \$33/dz

mini carrot cake cupcakes - \$33/dz

assorted mini-cookies \$13/dz **

brown butter chocolate chip, cranberry white chocolate, peanut butter