



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 available for \$1.50 per person. prices do not include tax or delivery fees.

MEATY

room temperature

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

hot

Gunthorp Farms duck confit quesadillas, cilantro cream \$44/dz

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

rosemary-honey glazed duck breast crostini, bacon lardons \$46/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

Pinn Oak lamb meatballs with tzatziki sauce \$44/dz

room temp

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

guajillo spiced smoked chicken sopos, cumin crema, roasted tomato, gran queso, cilantro - \$36/dz
with tequila-marinated Dietzler Farms steak - \$38/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 - \$50/dz **

SEAFOOD

hot

mini Charm City Crab Cakes, horseradish cocktail sauce - \$40/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, Farmed HERE tilapia, bay scallop) - \$46/dz

Togarashi spiced crab, Crave Brothers mascarpone, fried wonton - \$40/dz

winter 2011 finger foods (continued)

VEGGIE

hot

butternut squash puree, sweet potato chip, apple cider syrup - \$34/dz
 sesame root vegetable parsnip cups with fried sage - \$33/dz
 butternut squash soup shooters, pumpernickel crouton - \$34/dz
 mini two-potato latkes, ginger applesauce - \$26/dz
 prairie pure butterkase mini grilled cheeses, tomato soup shooters - \$38/dz
 roasted beet soup shooter, cilantro cream - \$34/dz
 spinach stuffed River Valley mushrooms - \$32/dz

room temp

roasted beet and goat cheese crostini, balsamic reduction \$33/dozen
 Roth Kase buttermilk bleu cheese, roasted butternut squash & apple crostini - \$30/dz**
 grilled River Valley portabello 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
 grilled River Valley portabello mini sandwich, goat cheese, basil, roasted red pepper, balsamic, potato roll - \$42/dz **

GRAZE

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 cupcakes - black-bottoms, carrot cake, cranberry white chocolate cupcakes - \$36/dz

mandel bread, ruggelach, macaroons - \$24/dz

mini cookies - oatmeal chocolate chip, snickerdoodle, peanut butter \$15/dz