SERVICE

We are a full-service catering operation equipped to customize an event to suit your needs. Our event consultants can help arrange anything from a simple pick-up, or drop off, up to a full-service event with servers, bus persons, bartenders, and chefs on site. We also offer a full line of high quality, disposable products, or can arrange rentals needed for your event.

EDUCATION

Mirepoix is Metro Detroit’s premier resource for culinary education, geared towards the home gourmand. Our classes are culinary excursions into the world of the professional chef. Our staff is compromised of the area’s finest culinary artisans. With strong ties and alliances with Schoolcraft College, the Michigan Chefs de Cuisine Association, and other top accredited organizations, Mirepoix is committed to increasing the confidence of those who love to cook. Our hands-on classes teach the nuances of cooking. While we o me demonstration classes, nothing compares to working with the ingredients yourself and building your confidence as you learn the fundamentals of professional cooking. For more information go to www.mirepoixcookingschool.com or call 248-543-4390.

POLICIES

- We request a 72 hour notice for all events
- Payment can be in the form of check, credit card, or cash
- Holiday Catering abides by all local, state, and federal regulations and laws in regards to safe food handling, alcohol distribution and consumption, and taxation.

Passion - Taste - Service - Flavor - Presentation - Value
Corporate Events - Weddings/Showers - Intimate dinners - Graduation

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• Professional Chefs, Waitstaff, and Bartenders •
• China, Linens, and Serving Pieces •
• Unique Event Venue •
FEATURE
PLATTERS

Small serves 10-15  Medium serves 15-20  Large serves 20-25
(luncheon portions) served room temperature

Beef Tenderloin Platter
marinated, grilled and served with roasted garlic and mustard potato salad or
white balsamic quinoa, horseradish cream and assorted rolls
Small - $195  Medium - $250  Large - $295

Grilled, Marinated Chicken Platter
with vegetable pasta salad or grilled vegetables, roasted garlic aioli and assorted rolls
Small - $135  Medium - $165  Large - $195

Roast Pork Loin Platter
with apple-celery root “slaw” or roasted garlic and mustard potato salad; coarse
grain, Dijon, and honey mustards, and assorted rolls
Small - $135  Medium - $165  Large - $195

Spicy Peanut Pork Tenderloin or Teriyaki Flank Steak Platter
with Asian sesame noodle salad, wasabi mayonnaise, and assorted rolls
Small - $135  Medium - $165  Large - $195

Roasted Turkey Breast Platter
sliced and plattered with brandied cranberry chutney, whole grain Dijon mayo,
imported Swiss cheese, and your choice of side salad; accompanied by artisan
breads and butter
Small - $150  Medium - $195  Large - $225

Spiral-Sliced Ham
locally-produced Dearborn ham, removed from the bone and plattered with a trio
of mustards, imported Swiss cheese, and your choice of side salad; accompanied by artisan
breads and butter
Half Ham - $135  Whole Ham - $195

Small Platters - (4-5 lb of protein, 2-3 lb of salad, 16 rolls) - Feeds 10-15
Medium Platters - (6-7 lb of protein, 3-4 lb of salad, 24 rolls) - Feeds 15-20
Large Platters - (8-9 lb of protein, 4-5 lb of salad, 30 rolls) - Feeds 20-25

SANDWICHES

All varieties are $8.50 each and are served with Better Made chips (Petite versions are also available at $4.00 each, without chips included). Orders for less than 10 guests will be assessed an increased per person price. Choose any 3 of the following:

- Grilled vegetables with chevre, pesto, and roasted garlic aioli on ciabatta
- Roast beef with cheddar and horseradish cream on a pretzel bun
- Honey roasted turkey with havarti and spicy mustard on croissant
- Traverse City chicken salad on croissant
- Smoked turkey, brie, and cranberry chutney on ciabatta
- Maple-glazed ham with imported Swiss, baby greens, and Dijon mustard on pumpernickel rye
- Mediterranean BLT (arugula, pancetta, and marinated tomatoes) with aioli and pesto on baguette
- Stuffed pita with hummus, roasted peppers, feta, Kalamata olives and tabbouleh

ADDITIONAL
CONSIDERATIONS

Beverages
an assortment of sodas, juices, teas and sparkling waters
$1.00-$2.00 per person

Paper and Plastic Products
high quality paper napkins, plastic utensils, plastic plates and tumblers
please ask for pricing

Fresh Baked Mini Cookies
assortment to include sugar, double chocolate chip, chocolate chip, and oatmeal raisin
$7.00 per dozen

Choose from the following, in increments of one dozen each:
- éclairs, mousse cups (raspberry, espresso, chocolate), tartlets (fruit, Key lime, or lemon curd), cannoli, cheesecake, ganache tarts, pecan truffle tarts, cream puffs, or Napoleons
  $19.00 per dozen

Assortment of Miniature Dessert Bars and Brownies
individually papered
$13.00 - $19.00 per dozen
**BREAKFAST**

**Breakfast Pastries**
assorted Danish, pastries and muffins baked fresh in our bakery
$21.00 per dozen

**Bagels with Cream Cheese**
an assortment of your choice served with plain and/or flavored cream cheese
$15.00 per dozen

**Quiche**
your choice of any three meats, cheeses or vegetables (list of suggestions available upon request)
$15.00 each
Deep dish version $20.00

**European Style Muesli Parfait**
sweetened oatmeal layered with cream, seasonal fruits and nuts
$4.00 per serving

**Smoked Salmon Platter**
served with cream cheese, shaved red onion, sliced tomato, lemons and bagels
Small - $125.00 (serves 10-15)
Medium - $150.00 (serves 15-20)
Large - $175.00 (serves 20-25)

**Omelette Station**
prepared to order with your choice of vegetables, meats and cheeses
$7.00 per person (plus cost of chef)

**Fresh Squeezed Orange Juice**
$28.00 per gallon

*These menu items require a Holiday Catering chef and a minimum of 25 guests. Groups under 25 will be assessed a higher per person price.

** Breakfast Buffet**
with scrambled eggs, breakfast potatoes or hash browns, bacon or sausage, fresh fruit and an assortment of pastries
$14.00 per person (plus cost of chef)

**Gourmet Coffee Service**
choice of regular and decaffeinated coffee
(8 ounce portions, serves 10)
$25.00 airpot

**Strada**
challah bread and egg custard layered with choice of applewood smoked bacon and maple sausage, or grilled vegetables
$95 per hotel pan

**Maple Breakfast Trifle**
with yogurt, pure maple syrup, seasonal fruit, and granola
$4.00 per serving

**Breakfast Platter**
spiral-sliced honey-glazed ham with home-style potatoes, grilled asparagus, and tarragon aioli served with grilled English muffins
Small - $125.00 (serves 10-15)
Medium - $150.00 (serves 15-20)
Large - $175.00 (serves 20-25)

**Crème Brûlée French Toast**
30 half-slices of thick-cut challah bread, dipped in rich custard, sautéed, and baked in more custard; accompanied by warm maple syrup and mixed berry sauce
$75 per hotel pan

**Mediterranean Platter**
hummus, tabbouleh stuffed grape leaves, feta, Middle Eastern yogurt cheeses with za’atar herbs, cabbage rolls, lentil salad, assorted whole olives, and roasted peppers, served with fresh pita bread and pita chips
Small - $150 Medium - $200 Large - $250

**Smoked or Poached Salmon Platter**
with minced red onion, chopped egg, capers, lemon-dill crème fraiche, and toast points
Small, smoked only - $125,
Medium, smoked only - $150,
Large, smoked or poached - $175

**Antipasto Platter**
an elegant selection of imported marinated vegetables, olives, imported cheeses, and Italian meats served with crackers and sliced baguette
Small - $150 Medium - $200 Large - $250

**Smoked or Poached Salmon Platter**
with minced red onion, chopped egg, capers, lemon-dill crème fraiche, and toast points
Small, smoked only - $125,
Medium, smoked only - $150,
Large, smoked or poached - $175

**Antipasto Platter**
an elegant selection of imported marinated vegetables, olives, imported cheeses, and Italian meats served with crackers and sliced baguette
Small - $150 Medium - $200 Large - $250

**Miniature Soy Satays**
beef with teriyaki sauce or chicken with peanut sauce (served room temperature) $2.25-2.50

**Caramelized Onion Tartlets**
with or without smoky bacon $1.75 ea

Minimum order of 2 dozen each for individuals

**HORS D’OEUVRE**

**Spinach-Artichoke Dip**
our popular spread, served warm with housemade pita chips 4 lb - $65.00 6 lb - $95.00

**Brie en Croute**
layered with housemade brandy-cranberry chutney and served with baguette slices and crackers
Small - $55.00 Large - $75.00

**Petite Risotto Cakes**
served with a creamy roasted tomato fennel sauce
$2.50 ea

**Crab Cakes (2 oz)**
served with a red chile aioli $4.00 ea
(1 oz size $3.00 ea)

**Satays**
beef with teriyaki sauce or chicken with peanut sauce (served room temperature) $2.25-2.50

**Caramelized Onion Tartlets**
with or without smoky bacon $1.75 ea

**Coconut Shrimp**
with a mustard-marmalade sauce $3.00 ea

**Vietnamese Spring Rolls**
prepared fresh or lightly fried, served with a dipping sauce $2.00 ea

**Spinach Artichoke Phyllo Cups**
our popular dip served in a bite-sized shell $1.50 ea

**Mini Brie and Cranberry-Chutney**
served in phyllo cup $1.75 ea

**Stuffed Mushroom Caps**
with a potato-garlic sausage filling $2.00 ea

**Miniature Soy-Glazed Meatballs**
served on a bed of Soba noodles $1.75 ea

**Miniature Shredded Chicken Taco**
in crisp vegetable shell $2.50 ea

**Miniature Braised Beef Taco**
in crisp vegetable shell $3.00 ea
SIDES

Mediterranean Couscous
Israeli couscous with olives, feta cheese, fresh herbs, and dried fruits - $8.50 per pound

Lemon Vegetable Couscous
traditional couscous with garbanzo beans, broccoli florets and marinated tomatoes - $8.50 per pound

Sesame Noodle Salad
with shredded red cabbage, julienne bell peppers, scallions, snap peas, and fresh cilantro tossed with our teriyaki sesame dressing - $8.50 per pound

Gemelli Pasta Salad
with pistachios, sun-dried tomatoes, spinach, and Parmesan tossed in a creamy lemon dressing - $8.50 per pound

Vegetable Pasta Salad
with broccoli, julienne red, orange, and yellow peppers, chick peas, and celery seed dressing - $7.50 per pound

SALADS

Traditional Caesar Salad
crisp romaine leaves tossed with parmesan and croutons, served with our house made dressing on the side - $5.00 per serving
$7.00 with chicken
$9.00 with salmon

Michigan Cherry Salad
mixed greens tossed with pine nuts, dried Michigan cherries, and Maytag blue cheese, served with maple balsamic vinaigrette on the side - $6.00 per serving

Spinach-Orzo Salad
fresh baby spinach tossed with orzo pasta, sun-dried tomatoes, pistachios, parmesan cheese, and served with lemon vinaigrette on the side - $6.00 per serving
$10.00 with salmon

Traditional Greek Salad
romaine lettuce with grilled halloumi cheese, Kalamata olives, roasted beets, garbanzo beans, tomato wedges, Syrian cucumbers, served with Greek dressing on the side - $6.00 per serving
$8.00 with chicken
$10.00 with salmon

Asian Chicken Salad
Asian blend of greens tossed with mandarin oranges, green onions, and rice noodles with sesame dressing on the side - $8.00 per serving

Simple Green Salad
mixed greens and romaine tossed with tomatoes and cucumbers, with red wine vinaigrette on the side - $5.00 per serving

ENTRÉES

Minimum order of 10 servings. All entrées served with a simple green salad, rolls & butter.

Lasagna
your choice of 2 varieties
✈️Our rich meat sauce and cheese
✈️Grilled vegetables, ricotta and pesto
$14.00 per serving

Spaghetti Aglio e Olio
spaghetti noodles tossed lightly with olive oil, butter, garlic, tomatoes, Italian sausage, capers, spinach, and basil - $12.00 per serving

Stuffed Shells
jumbo spinach and ricotta filled shells resting in a bed of marinara sauce and topped with pesto cream (also available a la carte)
$12.00 per serving

Pepe Pasta with Chicken
sautéed chicken breast accompanied by pepe pasta with mushrooms, sweet corn, asparagus tips, marinated tomatoes, and white-wine sauce with Boursin cheese - $16.00 per serving

Herb Roasted Chicken
served with mashed potatoes and roasted carrots - $14.00 per serving

Chicken or Beef Enchiladas
served with refried beans and spicy Spanish rice - $12.00 per serving

Turkey Meatloaf
topped with our own unique sauce and served with mashed potatoes, and garlic green beans - $14.00 per serving