

Additional Services

Additional Services

Our professional staff can help make your event run more smoothly. Some of the jobs they are great at: Prepping fruits and vegetables, dressing and decorating your tables, organizing desserts, plating up cheese and crackers, or keeping the tables clean after guests have eaten. Take the worry out of serving underage guests, our bartenders are "serve safe certified" and insured under our liquor license policy. They are knowledgeable beer and wine experts and trained cocktail mixologists. For whatever position you need, make a list and let us assist. 5 hour minimum per staff member

Assistant \$25/hour

Waitstaff \$25/hour

Bartender \$35/hour

Chef \$75/hour

Additional Items Available:

Linen: Ask for a quote for any size table – you'll be surprised at the quality and prices of our linen to rent.

China, Silverware, Glasses: We can work with our supplier for the best prices possible and maybe get a discount for you!

Tents, Tables and Chairs: Ask us if you need a quote from a competitor, we work with a number of good companies.

CHEF COOKING SHOW ADDITION Hire our professional chef to entertain your guests by serving any one of the following for a maximum 2hr cooking show along with your buffet foods:

Calamari \$8/per person

Pasta As You Wish \$6/pp choice of three sauces, 2 noodles, meats, veggies sautéed per guest request.

FULL SERVICE CATERING INFORMATION

Fees

All full service catering is subject to 6% sales tax, 20% service fee, and a 2.5% credit card processing fee (waived if paid with cash or check). Groups that are tax exempt must submit a copy of their tax exempt certificate prior to the event.

Deposit

\$75 non-refundable deposit required for Full Service Catering. The date is not considered reserved until we receive the deposit.

Payment

ALL FULL SERVICE CATERING MUST BE PRE-PAID 1 WEEK PRIOR TO EVENT. Prices subject to change without notice.

Important Dates

All final plans must be completed no later than **2 weeks prior** to the date. **Confirmed number of guests** must be specified **7 days prior** to the party. If your guest count falls below the required minimum, your charge will be based on the required minimum. All charges will be based on this agreement or the actual number of guests attending, whichever is greater.

Services Included

Full Service Catering includes **delivery, setup, chafer rental, serving utensils** and **plasticware** (plastic plates, paper napkin wrapped fork, knife), **cambro** (to keep food warm). You are responsible to have the table, tablecloth, table skirting, and or decorations for the food table.

Bologna

& Detroit Catering Company

FULL SERVICE

CATERING

Detroit Catering Company
order@detroit.catering

detroit.catering

Standard FULL SERVICE BUFFET
minimum 75 guests

The following option is setup buffet style where the guests can return to the food table as often as they would like.

JOE'S FAMOUS *STANDARD* BUFFET starts at \$15.95/person
Includes bread, salad, pasta, vegetable, potato, and chicken.

Bread:

Knotted rolls with butter tabs

Choose One Salad:

House Garden Salad, Caesar Salad, or Italian Pasta Salad

Choose One Pasta:

Penne Pasta with your choice of Tomato Basil, Bolognese meat, or creamy Palomino

Choose One Vegetable:

Green Bean Almondine or Mixed Seasonal Vegetable

Choose One Potato:

Herb Roasted Redskin or Garlic Mashed Potato

Choose One Chicken:

Siciliano breaded, grilled, ammoglio

Lemon Breaded breaded, fried, lemon sauce

Parmesan breaded, tomato basil, baked cheese

Picatta lemon, white wine, capers, artichokes

Marsala mushrooms, sweet marsala wine

Malibu coconut crusted, honey cream

Traverse City almond breaded, mushrooms, dried cherries, cherry brandy cream

Bone-In Chicken: Roasted, marinated, peppers

Bone-In Chicken: Roasted, lightly Breaded

Add Extra Entrees:

Italian Meatballs in tomato basil	add \$2/pp
Pork Loin Roast in gravy	add \$2/pp
Italian Sausage with peppers and onions	add \$2/pp
Breaded Sicilian Steak	add \$4/pp
Sliced Roast Beef Au Jus	add \$4/pp
Fish & Chips	add \$3/pp
Coconut Shrimp	add \$3/pp
Grilled Salmon 4oz portion	add \$4/pp
Cheese & Spinach Stuffed Shells	add \$3/pp
Cheese Tortellini	add \$4/pp
Eggplant Rollentini	add \$3/pp

Catering parties of 100+ guests includes the above AND a staff member to remain on site for a maximum of 2 from the time they arrive to help manage food replenishment, removal of trash, hotbox, and clean up of buffet area. If you want to keep the buffet for more than two hours return the equipment back to the restaurant within 24 hours. You also can request that we return to pick up the equipment the following day for an additional \$30.

Premium FULL SERVICE BUFFET
minimum 75 guests

The following option is setup buffet style where the guests can return to the food table as often as they would like.

JOE'S FAMOUS *PREMIUM* BUFFET starts at \$19.95/person
Includes bread, salad, pasta, vegetable, potato, two entrees and dessert.

Choose One Bread:

Knotted rolls with butter tabs or Garlic Knots

Choose One Salad:

House Garden Salad, Caesar Salad, Antipasto Salad, Greek Salad, Tabouli, Orzo Salad, Farro Salad, Basil Pesto or Italian Pasta Salad

Choose One Pasta:

Penne Pasta with your choice of Tomato Basil, Bolognese meat, Creamy Palomino or Alfredo

Choose One Vegetable:

Green Bean Almondine, Mixed Seasonal Vegetable, Grilled Seasonal & Root Vegetables, Maple Roasted Brussels Sprouts

Choose One Potato:

Herb Roasted Redskin or Garlic Mashed Potato

Choose Two Entree's:

Siciliano breaded, grilled, ammoglio

Lemon Breaded breaded, fried, lemon sauce

Parmesan breaded, tomato basil, baked cheese

Picatta lemon, white wine, capers, artichokes

Marsala mushrooms, sweet marsala wine

Malibu coconut crusted, honey cream

Traverse City almond breaded, mushrooms, dried cherries, cherry brandy cream

Bone-In Chicken: Roasted, marinated, peppers

Bone-In Chicken: Roasted, lightly Breaded

Italian Sausage with peppers and onions

Italian Meatballs in tomato basil

Pork Loin Roast in gravy

Add Extra Entrees:

Breaded Sicilian Steak	add \$4/pp
Sliced Roast Beef Au Jus	add \$4/pp
Fish & Chips	add \$3/pp
Coconut Shrimp	add \$3/pp
Grilled Salmon 4oz portion	add \$4/pp
Cheese & Spinach Stuffed Shells	add \$3/pp
Cheese Tortellini	add \$4/pp
Eggplant Rollentini	add \$3/pp

Choose One Dessert:

Mini Cannoli, Brownies, Assorted Cookies or Sheet Cake

Catering parties of 100+ guests includes the above AND a staff member to remain on site for a maximum of 2 from the time they arrive to help manage food replenishment, removal of trash, hotbox, and clean up of buffet area. If you want to keep the buffet for more than two hours return the equipment back to the restaurant within 24 hours. You also can request that we return to pick up the equipment the following day for an additional \$30.

Pizza Party BUFFET
minimum 50 guests

The following option is setup buffet style where the guests can return to the food table as often as they would like.

PIZZA PASTA PARTY \$11.95/person

Choose One Bread:

Knotted rolls with butter tabs or Garlic Knots

Choose One Salad:

House Garden Salad, Caesar Salad, or Italian Pasta Salad

Choose One Pasta:

Penne Pasta with your choice of Tomato Basil, Bolognese meat, Creamy Palomino, or Alfredo

Choose Two Style Pizza's: (receive one 16" pizza per 5 people)

Cheese, Pepperoni, House Special, Vegetarian, Meat Lovers

Upgrade to speciality pizza choices \$3/person.

Tuscan, Margarita, Chicken Alfredo, or other seasonal choices

ADD A CHEF'S TABLE TO YOUR FULL SERVICE BUFFET

CHEF COOKING SHOW ADDITION

Hire our professional chef to entertain your guests by serving any one of the following for a maximum 2 hour cooking show along with your buffet foods:

Calamari

\$8/per person

Pasta As You Wish

\$6/pp choice of three sauces, 2 noodles, meats, veggies sautéed