

SPECIAL LUNCH PACKAGES

WEEKDAYS 10AM-3PM. Minimum 10 guests.

All luncheon packages include plastic plates, napkins, eating utensils, and serving utensils.

#1 MIDDLE EASTERN TRAY

hummus, tabouli, grilled marinated chicken, sautéed peppers and onions, rice, pita bread. \$14.99/person

#2 J.B. SANDWICH PLATTER

Assorted half sub's including a Grilled Chicken (cucumber, mayo, tomato), Italian Cold Cut (salami, ham, provolone, tomato, lettuce and house seasoning) Roasted Portobello (pesto, provolone, roasted red pepper). Includes potato chips. \$9.99/person

#3 PIZZA & SALAD

Assorted Pizza's served with a Tossed Garden Salad. Includes potato chips. \$9.99/person

#4 SPECIALTY SALADS

Choose your favorite salad:

1. Traverse City Salad. mixed greens, almond, dried cherries, cucumber, tomato, almond crusted chicken, 3 berry vinaigrette
2. Caesar with Grilled Chicken. romaine, croutons, parmesan, grilled chicken, caesar
3. Antipasto Salad. mixed greens, salami, ham, Italian cheese, kalamata olives, pepperoncini, red onion, tomato. vinaigrette
4. Greek. romaine, feta, beets, black olives, tomato, red onion, pepperoncini, vinaigrette
5. South of the Border. romaine, taco chips, tomato, seasoned ground beef, red onion, black olives, garbonzo beans, mozzarella, roasted corn, ranch.
6. West Coast. baby kale, broccoli, cabbage, spring mix, avocado, dried cherries, tomato, sunflower seeds, mayo poppyseed
7. Malibu. mixed greens, strawberries, blueberries, bacon, almonds, red onion, coconut crusted chicken, 3 berry vinaigrette

All salads served with bread sticks and mini cannoli \$11.99/person

#5 THE GODFATHER

Choose your favorite chicken:

1. Siciliano: breaded with ammoglio or
2. Chicken Picatta: lemon, capers, artichokes, white wine or
3. Chicken Parmesan: breaded, tomato basil sauce, mozzarella or
4. Chicken Marsala: mushrooms, marsala gravy.

Served with Penne Tomato Basil pasta, House Garden salad, Italian bread and butter and cannoli. \$14.99

#6 PASTA & SALAD

Penne Tomato Basil, Antipasto Salad, and breadsticks and mini cannoli. \$10.99

space for your notes

Event Date:

Pick up Time:

or Delivery Time:

Delivery Address:

Name:

Phone:

Email:

Quantity — Size — — — — Item — — — — Price

Sub Total \$ _____

6% Tax \$ _____

Grand Total \$ _____

Bologna
& Detroit Catering
Company

TRAY MENU

detroit.catering

PICK UP, DELIVERY, ORDER AND PAYMENT INFORMATION

72 hour notice required for tray menu items

Tray foods can be prepared cold with reheat instructions or hot. Please advise the cashier as which style you need. Order by calling or emailing the location direct.

Pick Up Option:

Pickup at the restaurant

-food will be prepared in disposable aluminum containers ready for you to serve or reheat.

Delivery Options:

Option #1: Silver Level Drop Off \$30 (within 15 miles)

-good for events that your guests are ready to eat upon drop off.
-prepared in aluminum disposable containers, delivered to doorstep of your business or home.

Option #2: Gold Level Drop Off \$50 (within 15 miles)

-good for events that want to keep food warm for a period of time
-prepared in aluminum disposable containers
-Our driver will carry in the food in your place of business/home and help setup YOUR chafers, or you can rent ours.

Chafing Pans:

Stainless steel chafing pans with chafing fuel and serving utensils \$25/each. Return equipment within 24 hours or we return to pick up for \$30

Disposable Chafing Kit (3 chafers, 6 fuels and 3 plastic serving utensils) \$25

Utensils plates, napkin, utensils \$0.75, serving tong/spoon \$2.50

Fees All tray items are subject to 6% sales tax 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.

Payment Tray orders can be prepaid for your convenience or paid upon pickup or delivery. Prices subject to change without notice.

PASTA

small, half pan serves 10 guests / large, full pan serves 20

Pasta Al Gusto	small / large		
Penne with your choice sauce:		39	78
Tomato Basil pureed, basil			
Bolognese hearty meat			
Alfredo penne, bechamel, garlic, parmesan			
with grilled chicken		49	98
with baked cheese, meatballs & sausage		59	118
Michigan Mac & Cheese	small / large		
penne, béchamel, parmesan		49	98
with blackened chicken		59	118
Lasagna	small / large		
pasta sheets, ricotta, mozzarella, parmesan, house made sauce			
Meat with bolognese		59	118
Vegetable eggplant, squash, zucchini, spinach with tomato basil sauce			
Ravioli	small / large		
Meat: ground beef & veal, tomato basil		49	98
Cheese: seasoned ricotta, tomato basil			
Cheese Tortellini	small / large		
alfredo sauce, broccoli, tomato		49	98
Stuffed Shells	20 piece / 40 piece		
Cheese: ricotta and parmesan, tomato basil		49	98
Spinach: ricotta and spinach, tomato basil			
Meat: ricotta and ground beef, tomato basil			

SMALL BITES

Small 14" Tray serves 10 & Large 18" Tray serves 20

Antipasto Board	66	86
prosciutto, salami, fresh mozzarella, provolone, marinated olives, tomato, toast points		
Pizza Bites	36	46
assorted gourmet toppings served over toast points		
Grilled & Chilled Veggies GF	59	79
a colorful blend of seasonal char-grilled vegetables lightly seasoned and drizzled with evoo.		
Cold Kabob Sticks 4" bamboo sticks	54 24 sticks	96 48 sticks
Caprese: mozz, basil, tomato, e.v.o.o., balsamic. GF		
Club: mozzarella, basil, tomato, salami, green olive. GF		
Tortellini: mozzarella, tomato, basil, tortellini, basil pesto		

PROTEIN

recommend 2 pieces of chicken per person

Roasted Chicken			
mix of breast legs, thighs, wings	24/piece	48/piece	
Bread crumb sprinkle		42	79
Crispy herb marinated, roasted peppers GF		46	89
Boneless Chicken 4oz portions	12/piece	24/piece	
Siciliano breaded, grilled, ammgoglio		42	84
Lemon Breaded breaded, fried, lemon sauce		42	84
Parmesan breaded, tomato basil, baked cheese		49	98
Picatta lemon, white wine, capers, artichokes		49	98
Marsala mushrooms, sweet marsala wine		49	98
Malibu coconut crusted, honey cream		54	108
Traverse City almond breaded, mushrooms, dried cherries, cherry brandy cream sauce		54	108
Nonna's Meatballs	half pan / full pan		
Traditional old world meatballs in tomato basil sauce		44	79
Italian Sausage GF		44	79
Ambrose's grilled sausage, bell peppers, onion, seasoned tomato			
Steak Siciliano 4oz portions	12/piece	24/piece	
breaded steak, ammgoglio		89	159
Salmon Modena GF 4oz portions	12/piece	24/piece	
Over grilled zucchini and squash, balsamic		99	179
Blackened Salmon GF 8oz portions			
blackened, 8oz portion, minimum 6 piece order		13.50/piece	
pairs well with the roasted brussels sprouts. keep that in mind for a side.			

SIDES & VEGETABLES

small, half pan serves 10 guests / large, full pan serves 20

Green Bean Almondine	29	48
green beans, toasted almonds, butter, seasoning		
Mixed Vegetable	29	48
Chef choice mixed vegetable, evoo, butter, herbs		
Brussels Sprouts GF	49	98
oven roasted, bacon, walnuts, maple syrup, balsamic		
Oven Roasted Potato GF	29	48
seasoned redskins, caramelized onion		
Garlic Mashed Potato GF	39	78
mashed skin-on redskins, garlic		
Arancinette	49	98
mini breaded fried stuffed risotto: vegetarian or bolognese		
Eggplant Rollentini	49	98
breaded eggplant, ricotta, tomato basil, mozzarella		

SALAD

small, half pan serves 8 guests / large, full deep serves 18

House Garden GF	20	48
Mixed greens, tomato, cucumber, garbonzo bean		
Dressing Choices: Tomato Basil Vinaigrette or Ranch		
Caesar	24	52
Romaine, parmesan, seasoned croutons, lemon, Caesar dressing		
Add grilled or blackened chicken	14	24
Antipasto Giuseppe GF	36	72
Mixed greens, salami, ham, Italian cheese, kalamata olives, pepperoncini, red onion, tomato. House dressing		
Traverse City Salad	36	72
Mixed greens, dried cherries, toasted almond, tomato, cucumber, almond chicken on side. Three Berry Vinaigrette served with 6...12 pieces of chicken. additional chicken \$4.50/piece		
Greek GF	36	72
romaine, beets, feta, tomato, cucumber, red onion, kalamata olives, pepperoncini, Greek dressing		
Holiday GF	36	72
Kale, shredded brussels sprouts, candied walnuts, crumbled bleu cheese, dried cherries, apples. Three Berry dressing		
Add grilled or blackened chicken	14	24
Add bacon	5	10
Italian Pasta Salad	24	52
farfalle (bowtie) pasta with provolone, salami, pepperoncini, tomato, red onion, kalamata olives. House Vinaigrette		
Mediterranean Pasta Salad	32	64
farfalle (bowtie) pasta with feta cheese, asparagus, sun-dried tomato, artichoke hearts, red onion, kalamata olives, evoo, herbs		
Orzo	36	—
orzo, feta, chopped kalamata olives, red onion, rasins, walnuts, basil, evoo, lemon, oregano		
German Potato Salad	36	—
served cold, great warmed up. Yukon gold potatoes, bacon, onion, cider vinegar, herbs		

FRUIT

Fruit Tray GF	46 half pan	
selection of fresh seasonal fruit. serves 10		
Fruit & Cheese Tray GF	66 14" Tray	86 18" Tray
selection of grapes, strawberries and domestic cheese cubes		

BREAD

Focaccia	house baked bread \$3/each
Dinner Rolls	knotted rolls with butter tabs \$9/dozen
Garlic Knots	infused with roasted garlic and evoo \$14/dozen