

FRUIT & CHEESE

Small Tray/Bowl serves 10 & Large Tray/Bowl serves 20

Fruit Bowl GF 46 Small Bowl 66 Large Bowl
selection of fresh seasonal fruit

Fruit Tray GF 49 14" Tray 69 18" Tray
selection of fresh seasonal fruit and vanilla yogurt dip

Tropical Fruit Kabob GF 54 24 sticks 96 48 sticks
blueberry, strawberry, blackberry, grape, pineapple

Carved Watermelon Bowl GF 54
of course watermelon with a selection of fresh fruit (seasonal availability)

Fruit & Cheese Tray GF 66 14" Tray 86 18" Tray
selection of fresh in-season fruit and domestic cheese cubes

Italian Formaggio Board GF 99 14" Tray 119 18" Tray
Parmesan, Pecorino, Provolone, Gorgonzola, Fresh Mozzarella

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

Fresh Vegetables GF 36 46
mix of seasonal cold vegetables with ranch dip

Grilled & Chilled Veggies GF 59 79
a colorful blend of seasonal char-grilled vegetables lightly seasoned and drizzled with evoo.

Cold Kabob 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

Italian Sausage Skewers GF 54 24 sticks 96 48 sticks
4" skewers with tricolor peppers, onion and Italian sausage

Mini Cocktail Meatballs 44 half pan 64 full shallow
with choice of dipping sauce: tomato, barbecue or spicy

Shrimp Cocktail GF 74 94
lemon, cocktail sauce dip

Coconut Shrimp Cocktail GF 86 106
coconut crusted tiger shrimp, citrus marmalade dip

Calamari 54 half pan 74 full shallow
breaded rings, onion, garlic, banana peppers, white wine, 16oz/32oz sauce on side

SPECIAL LUNCH PACKAGES

WEEKDAYS 10AM-3PM, serves 10-12 guests

All luncheon packages include plastic plates, napkins, eating utensils, 2-2liters Coke, serving utensils and cups.

#1 MIDDLE EASTERN TRAY

hummus, tabouli, grilled marinated chicken, sautéed peppers and onions, rice, pita bread. \$149.99

#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. \$89.99

#3 PIZZA & SALAD

Assorted Pizza's served with a Tossed Garden Salad. Includes potato chips. \$99.99

#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, garbanzo 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 \$99.99

#5 THE GODFATHER

Choose your favorite chicken:

1. Siciliano Breaded. with ammoglio
 2. Chicken Picatta. lemon, capers, artichokes, white wine
 3. Chicken Parmesan. breaded, tomato basil sauce, mozzarella
 4. Chicken Marsala. mushrooms, marsala gravy
- Includes Penne Alfredo pasta, House Garden salad, Italian Loaf bread with butter and cannoli. \$149.99

#6 PASTA & SALAD

Penne Tomato Basil, Antipasto Salad, and breadsticks and mini cannoli. \$109.99

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 your house or business.

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 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
Roasted Vegetable with tomato basil			
Exotic Mushroom with béchamel			
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			
Eggplant Parmesan	small 6 piece / large 12 piece		
breaded eggplant, ricotta, tomato basil, mozzarella		\$59	\$118

BREAD

Loaf house baked loaf, in a bag \$2/each
Dinner Rolls knotted rolls with butter tabs \$9/dozen
Garlic Knots with garlic, 4oz garlic parmesan oil \$14/dozen
Dipping Oil evoo, parmesan, balsamic, herbs \$24/pint
Pomodoro Crostini chopped tomato, basil, e.v.o.o., balsamic reduction (toppings on side) \$19/20pc...\$37/40pc
Strawbañero Crostini habanero cheddar, roasted strawberries, basil, balsamic reduction \$34/20pc...\$59/40pc
Pesto Bruschetta artichokes, basil pesto, prosciutto, mozzarella \$52/20pc...\$78/40pc
Pizza Bites assorted bruschetta pizza toppings \$34/20pc...\$59/40pc
Sicilian Pizza (Sfinciuni) Large Sicilian bread with chopped anchovies, ammoglio, bread crumb, parmesan, herbs \$24

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		
Tabouli GF	29	—
Chopped parsley, quinoa, cucumber, tomato, lemon		
Super Antioxidant Blast GF	47	—
spinach, kale, blueberry, strawberry, quinoa, red grapes, garbonzo beans, avocado, sliced almonds, orange citrus evoo dressing		
Italian Pasta Salad	24	52
farfalle (bowtie) pasta with provolone, salami, pepperoncini, tomato, red onion, kalamata olives. House Vinaigrette		
Mediterranean Pasta Salad	29	59
farfalle (bowtie) pasta with feta cheese, asparagus, sun-dried tomato, artichoke hearts, red onion, kalamata olives		
Basil Pesto Pasta Salad	36	72
Rotini, artichoke hearts, cherry tomato, red onion, basil pesto		
Orzo	36	—
orzo, feta, chopped kalamata olives, red onion, rasins, walnuts, basil, evoo, lemon, oregano		
Farro	36	—
farro, chopped tomato and cucumber, cumin, lemon, evoo, vinegar		
German Potato Salad GF	36	—
Served cold, great warmed up! Yukon gold potatoes, bacon, onion, cider vinegar, herbs		
American Potato Salad GF	29	—
Potato, mayonnaise, cider vinegar, sugar, mustard, celery, onion, paprika, seasonings		

PROTEIN

recommend 2 pieces of chicken per person

Roasted Chicken		24/piece	48/piece
mix of breast legs, thighs, wings			
Bread crumb sprinkle		42	79
Crispy herb marinated, roasted peppers GF		46	89
Boneless Chicken 4oz portions	12/piece	24/piece	
Siciliano breaded, grilled, ammoglio	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			
Roast Beef Au Jus	59	118	
tender roast beef, mushrooms, au jus			
Steak Siciliano 4oz portions	12/piece	24/piece	
breaded steak, ammoglio	89	159	
Salmon Modena GF 4oz portions	12/piece	24/piece	
Over grilled zucchini and squash, balsamic	99	179	

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		
Bacon Wrapped Dates GF	\$54/24PC...\$102/48PC	
Eggplant Rollentini breaded eggplant, ricotta, tomato basil, mozzarella \$49/half pan...\$89/full pan		