

Luncheon Buffet Menu

Choose one Entrée and two Sides for \$12/person. Includes delivery within 10 miles of Farmington Hills, MI, setup, disposable containers, plates, napkins and flatware. Full Service available for an additional charge.

Entrées

Moroccan Chicken Pasta

Penne with roasted tomatoes, spinach and 16 spice chicken, topped with a basil vinaigrette. Kalamata olives and shaved parmesan served on the side.

Vegetarian Burritos

A hearty, spicy burrito filled with sweet potatoes, corn, peppers and beans.

Tuna Salad with Michigan Apples and Cherries

Albacore tuna combined with Michigan apples and dried cherries. Cashews, grapes and our unique dressing make this salad unlike anything you've had. Served over lettuce.

Spinach Penne with Parmesan Chicken

Penne pasta with a goat cheese spinach sauce, roasted tomatoes, and parmesan crusted chicken

Salmon Cakes with Red Pepper Aioli

Lightly seasoned crispy salmon cakes accompanied by a roasted red pepper aioli sauce.

Tequila Sunrise Chicken Salad

Orange and tequila marinated chicken in a lettuce salad with Great Taste Gourmet Salsa and topped with cheese and tortilla chips

Middle Eastern Sandwiches

Lean ground beef seasoned with a unique blend of seasoning in pita bread topped with your selection of tomatoes, cucumbers and lettuce. Served with homemade Tzatziki.

Pulled Pork Sliders

Miniature sandwiches filled with our slow smoked pulled pork. Try this with our roasted corn salad.

Premium Entrees

Three days notice required and an additional charge of \$2 per person

Pot Roast Provencal*

Beef chuck roast that has been braised slowly and prepared in the style of Provence, France. Accompanied by gravy that works perfectly with our smashed potatoes.

Rattlesnake Ribs*

Possibly the best barbecued ribs you've ever had. The special spice mixture gives them a kick and the preparation makes them fall off the bone.

BBQ Eggrolls*

Smoky pulled pork and asian cole slaw in an egg roll wrapper and deep fried to perfect crispness. Two sauces accompany the eggrolls: Hoisin and Korean hot pepper paste (Gochujang).

Sides

Salads

Moroccan Bulgur Wheat Salad

A hearty mixture of Bulgur wheat, carrots, peppers, cucumbers, beans, herbs and spices, with a light vinaigrette.

Roasted Corn Salad

A mixture of roasted corn, roasted red peppers, onions, cabbage and carrots with an olive oil vinaigrette.

Michigan Salad

A salad featuring Michigan ingredients. Lettuce with apples, dried cherries, celery and walnuts. Served with a yogurt honey dressing.

Grilled Fruit Salad

Grilled pineapple and dried Michigan cherries with a selection of fresh fruit seasoned with our special spice mixture and topped with pralines.

Bacon & Egg Salad

Chopped romaine salad with seasonal vegetables and topped with hickory bacon, hard-boiled eggs and cheese.

Potatoes & Pasta

Rosemary Roasted Potatoes

Crispy roasted redskin potatoes with rosemary and topped with parmesan and bacon.

Smashed Redskin Potatoes

Redskin potatoes that have been smashed with rosemary, butter, salt and pepper.

Mac & Cheese

Macaroni in a rich, velvety cheese sauce and topped with a cheesy crust.

Greek Pasta Salad

Pasta with cucumbers, roasted tomatoes and feta cheese with a tzatziki dressing.

Vegetables

Green Beans with Shallots and Hazelnuts

Green beans sautéed with caramelized shallots and tossed with ground hazelnuts.

Roasted Asparagus with Red Pepper

Asparagus lightly roasted in olive oil with strips of roasted red pepper.

Roasted Root Vegetables

Carrots, parsnips, sweet potatoes and beets roasted until caramelized. This is a surprisingly savory/sweet change from the ordinary.