

# Meeting House

## Off-Site Catering Menu

### Option 1 \$19.00 / Person

2 Entrées  
2 Sides

### Option 2 \$22.00 / Person

2 Entrées  
3 Sides

### Option 3 \$25.00 / Person

2 Entrées  
4 Sides

### Entrées

Sliced Beef Flank Steak with Teriyaki Glace (GF, DF)  
Sliced Roasted Pork Loin with Homemade Barbecue Sauce (GF, DF)  
Fresh Herb Roasted Atlantic Salmon with Piccata Sauce (GF, DF)  
Blackened Catfish with Cajun Remoulade (GF)  
Italian Sausage with Sautéed Onions & Peppers (GF, DF)  
Dearborn Kielbasa with Sauerkraut (GF)  
All Beef Meatballs with Choice of Marinara or Swedish Style Sauce  
Herb Roasted Turkey Breast with Pan Gravy  
Sautéed Boneless Breast of Chicken with Choice of Basil Cream or Marsala Sauce (GF)

### Sides

#### Hot

Roasted Garlic Smashed Potatoes (GF, Vgt.)  
Oven Roasted Seasoned Red Skins (GF, V)  
Cheesy Au Gratin Potatoes (GF, Vgt.)  
Herb Roasted Petite Idaho's (GF, V)  
Long Grain & Wild Rice Pilaf (Vgt.)  
Baked Macaroni & Cheese W/ Bread Crumbs  
Baked Mostaccioli W/ Marina Sauce & Mozzarella (Vgt.)  
Cavatappi Pasta W/ Choice of Sauce:  
(Alfredo, Palomino, Pesto Cream, Wild Mushroom Cream)  
Baked Beans (GF, Vgt.)  
Green Beans W/ Rainbow Carrots (GF, V)  
Green Beans Amandine or Steamed (GF, V)  
Corn on the Cob (GF, V)  
California Blend (GF, V)  
(Broccoli, Cauliflower, Rainbow Carrots)

#### Cold

Seasonal Fruit Salad (GF, Vgt.)  
Garden Salad W/ Ranch & Mango Chardonnay Dressing (Vgt.)  
Creamy or Italian Coleslaw (GF)  
Redskin Potato Salad (GF)  
White Bean Salad W/ Roasted Corn & Poblanos (GF)  
Tomato & Cucumber Salad W/ Feta Cheese (GF)  
Chilled Pasta Primavera W/ Vinaigrette or Ranch Dressing (Vgt.)

25 Person Minimum

All prices are guaranteed for events held in 2021.

All Prices Subject to Michigan Sales Tax

# Meeting House

## Catering Menu

### Additional Items

#### **Appetizers:**

- Assorted Fresh Vegetables Display with Ranch Dip (GF, Vgt.) \$56.00 / 25 People
- Assorted Cheese & Crackers Display (Vgt.) \$56.00 / 25 People
- Bruschetta Display W/ Sliced Baguette (Vgt.) \$4.00 per Person
- Shrimp Cocktail Skewers (GF, DF) \$6.00 per Person
- Caprese Salad Skewers (GF, Vgt.) \$4.00 per Person
- Blackened Steak Tips with Wild Mushroom Demi-Glace (GF) \$6.00 per Person
- Indian Samosa Pastries with Pineapple-Tamarind Chutney Sauce (V) \$4.00 per Person
- Indian Pakora Fritters with Mango-Mint Salsa (V) \$4.00 per Person

#### **House Wine Varieties:**

*Chardonnay/Pinot Grigio/Moscato/Merlot/Cabernet-Shiraz Blend*

\$19.00 / Bottle

(Case discounts available, call for details)

**Disposable Chafing Dish with Sternos \$10.00 / Each**

**Delivery (Within 20 Mile Radius) \$30.00**

**Please allow 7 days' notice for orders**

(GF)- Gluten Free  
(DF)- Dairy Free  
(Vgt.)- Vegetarian  
(V)- Vegan

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