



## platters

### **whole grilled salmon\***

- lemon and fennel marinade – served with a shaved fennel-citrus salad.
- sesame-soy-ginger marinade – served with an asian cucumber salad with red onion and toasted sesame seeds.
- salmon potlatch – lightly cured with a sweet juniper rub and served with orange red onion salsa.

### **grilled flank steak\***

- south american dry rub, grilled and sliced thin with chimichuri sauce (a spicy, fresh green chille and herb sauce).
- rosemary and black pepper rubbed flank steak grilled and sliced thin. served with horseradish cream sauce.

### **grilled and/or roasted vegetable platter**

seasonal vegetables tossed with olive oil and sea salt then grilled and/or roasted (depending on the season).

### **mezze vegetable platter**

an assortment of mediterranean style marinated veggies: spiced chickpeas, cumin-scented beets, honey-glazed carrots, lemon-oregano marinated mushrooms, and dill green beans.

### **crudité platter**

crisp, raw vegetables and toasted pita chips with hummus, muhammarah (walnut-pomegranate dip) or raita.

### **fresh fruit platter**

beautifully arranged fresh fruit.

### **fruit and cheese platter**

an assortment of cheeses with baguette rounds, water crackers, and seasonal berries or grapes.

## salads

### **lentil salad**

with carrot, red onion, red bell and poblano peppers in a red wine vinaigrette.

### **tahini sweet potato salad**

roasted sweet potato, scallions, and cilantro in a lemon-garlic tahini dressing.

**wheat berry salad**

with dried cherries, walnuts, fresh herbs, and sprouts.

**saffron cous cous or rice salad**

with almonds, currants, cilantro and green onion.

**israeli cous cous salad**

with roasted tomatoes, kalamata olives, feta and fresh oregano.

**walnut tabbouleh**

a new twist on an old favorite. cracked wheat tossed with shredded carrot, parsley, mint, scallion, toasted walnut, lemon and olive oil.

**chick pea salad**

with cucumber, carrot, kalamata olive, and feta.

**grilled chicken salad**

tender, grilled chicken breast julienned with celery, red onion, toasted pine nuts, preserved lemon and fresh italian herbs in a light vinaigrette.

**pesto pasta**

fusilli served with fresh basil pesto, pine nuts, cherry tomatoes, and shaved parmesan.

**classic caesar salad**

build-your-own or tossed on site. served with homemade croutons, parmigiano reggiano, and the very best homemade dressing.

**mixed local greens salad**

with shaved parmesan, spiced nuts and a lemon-herb vinaigrette.

**herbed potato salad**

with fresh tarragon, dill, parsley, and scallion in a light vinaigrette.

**feta potato salad**

in a creamy feta dressing with scallions and herbs.

**charmoula marinated green beans**

with cherry tomatoes and toasted almonds.

**savory tarts****mediterranean tart**

spinach, feta, kalamata olives, pine nuts, caramelized onions, and oregano in a flaky crust.

**bacon and roasted potato tart**

with caramelized onions and gruyère.

**kale and ricotta tart**

with golden raisins, olive oil, and lemon zest in a buttery tart shell.

**asparagus and caramelized onion tart**

with goat cheese and thyme.

**butternut squash tart**

with sage, gorgonzola, and hazelnuts.

**potato tart**

with roasted garlic, asiago, and rosemary.

**finger foods****roasted new potatoes**

filled with smoked trout paté and chive.

**stuffed endive leaves**

with apple, blue cheese, toasted walnuts, and a balsamic reduction.

**endive with white bean and asparagus**

endive leaves filled with white bean ragout, asparagus, lemon, and thyme.

**crab salad filled endive**

with lump crab, lemon, and dill.

**chorizo-stuffed mushroom caps**

mexican sausage, fresh herbs, and sourdough breadcrumbs in tender mushroom caps.

**goat cheese-stuffed mushrooms**

with red pepper flakes, garlic, and parsley.

**grilled prosciutto-wrapped figs**

stuffed with manchego cheese and drizzled with balsamic syrup.

**bacon-wrapped dates**

stuffed with stilton.

**caprese salad skewers**

fresh mozzarella, cherry tomatoes, fresh basil, and a drizzle of olive oil and balsamic vinegar.

**roasted sweet potato canape**

topped with goat cheese and toasted pecans.

**tapenade eggs**

hardboiled eggs topped with black olive tapenade (a robust spread of finely chopped olives, capers, parsley, and olive oil).

## **skewers**

### **chicken**

- chicken saté with spicy peanut sauce.
- lemon, garlic, oregano marinated chicken with almond tarator sauce.
- chicken tiki masala with cilantro pesto or mango chutney.

### **lamb**

- harissa marinated lamb with moroccan yogurt sauce.
- lemon-garlic lamb with peperonata (sweet pepper ragout).
- lamb kefta: spiced, ground lamb, served with raita (a garlic yogurt sauce with cucumber).

### **beef**

- harissa marinated beef with raita (cucumber yogurt sauce).
- black pepper and rosemary marinated beef skewers. served with horseradish cream sauce.

### **shrimp**

- marinated in lemon and herb.
- harissa marinated shrimp.
- in a chili-lime marinade.

### **pork brochettes**

skewered pork spiced with cumin, cayenne, and fresh thyme, then grilled. served with raita.

### **seasonal vegetable banderilla**

available with marinated tofu.

## **crostini**

minimum of 24 pieces per flavor, please.

ricotta cheese with asparagus and gremolata (lemon, garlic, and parsley).

grilled eggplant with moroccan sweet-hot tomato jam and cilantro.

roasted garlic and goat cheese with roasted red peppers.

roasted tomato and basil with a balsamic reduction drizzle.

eggplant caponata—a savory stewed-eggplant with pine nuts and currants.

roasted mushroom ragout with walnut and gorgonzola.

muhammarah (pomegranate-walnut spread) with feta and fresh mint.

olive tapenade with roasted red pepper.

tuna with white beans and rosemary.

brandade—a whipped salt cod spread with chive.

smoked salmon with crème fraiche and dill.

smoked trout paté with chive.

chicken liver mousse with brandied apples.

## **please note**

- \* these dishes are cooked to your liking, let us know how you prefer your meat. the health department would like us to remind you that consuming raw or undercooked meats may increase your risk of food borne illness.
- all food on this menu is served cold or at room temperature.
- two week's notice for orders is very much appreciated.
- linens, dishes, and silverware can be arranged through eat for an additional charge.
- paper service and plastic utensils are available for \$2 per person.
- descriptive signs will be provided for every event.
- delivery is available for \$20. pick-up can be provided for an additional \$20. if pick-up is waived, the client is responsible for the return of all clean platters and serving utensils within 2 days of event.
- servers are available to work at any event. eat can arrange service for \$20 per hour, per server with a four hour minimum charge.
- if you don't see something you would like, just ask. call us at 734 213 7011 to discuss options or email [info@eatannarbor.com](mailto:info@eatannarbor.com).