



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.
- salmon potlatch – lightly cured with a sweet juniper rub and served with orange red onion salsa.
- wrapped in grape leaves and served with tomato-currant sauce with pine nuts.

grilled flank steak*

our own south american dry rub, grilled and sliced thin with chimichuri sauce (a spicy, fresh green chille and herb sauce).

grilled vegetable platter

seasonal vegetables grilled with olive oil and sea salt. served with a choice of saffron aioli, romesco (a smoky, spanish hazelnut sauce) or balsamic vinaigrette.

mezze vegetable platter

an assortment of mediterranean style marinated veggies: minted 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.

saffron cous cous or rice salad

with almonds, currants, cilantro and green onion.

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.

classic caesar salad

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

feta potato salad

in a creamy feta dressing with scallions and herbs.

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**

roasted and filled with smoked trout paté and chive.

stuffed endive leaves

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

chorizo-stuffed mushroom caps

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

vegetable dolmas

grape leaves stuffed with spiced basmati rice, currants, pine nuts, and seasonal vegetables. served with cilantro-mint pesto or raita (a garlic yogurt sauce with cucumber).

grilled prosciutto-wrapped figs

stuffed with manchego cheese and drizzled with balsamic syrup.

grilled polenta rounds

topped with romesco or puttanesca sauce.

stuffed radicchio leaves

filled with white beans, asparagus, lemon, and thyme.

tapenade eggs

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

deviled eggs

with smoked paprika and capers.

skewers**chicken**

- chicken saté with spicy peanut sauce.
- lemon, garlic, oregano marinated chicken with almond tarator sauce.
- grilled 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.

seasonal vegetable banderilla

available with marinated tofu

crostini

minimum of 18 pieces per flavor, please.

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

grilled eggplant with morrocan 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 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.

prosciutto and caper berries with a balsamic reduction.

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.
- food is served cold or at room temperature.
- one week's notice for orders is very much appreciated.
- linens, dishes, and silverware can be arranged through eat for additional charge.
- paper service and plastic utensils are available for \$1.50 per person.
- a 3% service charge will be added to your bill for all credit card transactions.
- descriptive signs will be provided for the food.
- delivery and set-up is available for \$20. pick-up and clean-up can be provided for an additional \$20. if pick-up is waived, client is responsible for the return of all clean platters and serving utensils within 2 days of event.
- if you don't see something you would like, just ask. call helen at 734 709 6216 to discuss options or email eat.annarbor@gmail.com.