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APPETIZERS

PLATTERS

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. [can be made vegan]

crudité platter

crisp, raw vegetables and toasted pita chips with hummus, muhammarah (walnut-pomegranate dip) or raita. [can be made vegan]

grilled and/or roasted vegetable platter

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

fresh fruit platter

beautifully arranged fresh fruit. [vegan]

fruit and cheese platter

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

spiced nuts and house-marinated olives

bowls of mixed nuts spiced with brown sugar, cayenne and cumin served beside bowls of mixed olives marinated with orange, fennel, and hot chili flakes.

charcuterie platter

assorted cured meats like prosciutto, salami, hot coppa, and soppressata, plattered with pickled red onion, cornichons, and whole grain mustard. served with water crackers and baguette rounds.

FINGER FOODS

roasted new potatoes

- filled with smoked trout paté and chive.
- filled with smoked salmon, crème fraiche, and dill.
- filled with goat cheese, toasted walnuts, and rosemary.

grilled prosciutto-wrapped figs

stuffed with manchego cheese and drizzled with balsamic syrup.

bacon-wrapped dates

stuffed with stilton, grilled and served with a bit of reduced balsamic.

stuffed endive leaves

- with apple, blue cheese, toasted walnuts, and a balsamic reduction.
- with white bean ragout, asparagus or zucchini, lemon, and thyme. [can be made vegan]
- with muhamarra (a pomegranate-walnut spread) with feta and fresh mint.
- with chicken salad tossed with aioli, currants, and toasted walnuts.
- with shrimp salad mixed with lemon, scallion, and capers in a light aioli-based dressing.

stuffed mushroom caps

- with chorizo (mexican sausage), fresh herbs, and sourdough breadcrumbs. {can be served warm}
- with goat cheese, red pepper flakes, garlic, and parsley. {can be served warm}
- filled with a ragout of wild mushrooms, port wine, shallot, and garlic. {can be served warm} [can be made vegan]

caprese salad skewers

reduced balsamic-marinated fresh mozzarella skewered with cherry tomatoes wrapped with fresh basil.

roasted sweet potato canapé

topped with goat cheese, thyme-infused honey, and toasted pecans.

tapenade eggs

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

meatballs

- classic italian meatballs of ground beef and pork in a sauce of tomato, caramelized onion, parsley, and parmesan. {served warm}
- swedish meatballs of ground beef and pork in a creamy gravy, topped with parsley. {served warm}

apple, cheddar, and thyme turnovers

in house-made savory pastry. {served warm}

spanakopita pockets

spinach and feta layered with filo pastry. {served warm}

classic potato latkes

shredded potatoes mixed with flour and finely diced onion, then fried. with sour cream and house made apple sauce on the side. {served warm}

mini salmon cakes

cakes of flaked salmon with scallion and dill. served with a choice of house made aioli, remoulade, and sweet-hot mustard. {served warm}

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.

asparagus and caramelized onion tart
with goat cheese and thyme.

butternut squash tart
with sage, gorgonzola, and hazelnuts.

rustic potato tart
with roasted garlic, asiago, and rosemary in a savory galette-style crust.

rustic kale and ricotta tart
with golden raisins, caramelized onions, olive oil, and lemon zest in a savory galette-style crust.

rustic curried potato tart
filled with indian spiced potato, onions, and spinach in a savory galette-style crust.

SKEWERS

chicken

- chicken saté with spicy peanut sauce.
- lemon, garlic, oregano marinated chicken with almond tarator sauce.
- chicken tikka masala with cilantro pesto.
- we can prepare these with light or dark meat. {chicken thigh skewers can be served warm}

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). {can be served warm}

beef

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

shrimp

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

pork

- pork spiced with cumin, cayenne, and fresh thyme. served with raita.
- herb rubbed pork brochettes.
- pork satay with spicy peanut sauce.

grilled vegetable banderilla

skewers of zucchini, summer squash, red pepper, button mushroom and red onion. [vegan]

CROSTINI

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

moroccan sweet-hot tomato jam topped with grilled eggplant and cilantro. [vegan]

roasted garlic and goat cheese with roasted red peppers.

roasted tomato and basil with a balsamic reduction drizzle. [can be made vegan]

eggplant caponata—a savory stewed-eggplant with pine nuts and currants. [can be made vegan]

roasted mushroom ragout with hazelnut and gorgonzola.

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

olive tapenade with roasted red pepper. [vegan]

smoked salmon with crème fraiche and dill.

smoked trout paté with chive.

pork confit with mustard gremolata.

grilled tempeh with spicy aioli and a micro green garnish.

mango chutney with cilantro and grilled eggplant. [vegan]

PLEASE NOTE

- all food on this menu is served cold or at room temperature, unless otherwise noted.
- two week's notice for orders is very much appreciated.
- linens, dishes, and silverware can be arranged through eat for an additional charge.
- compostable dishes and utensils can be provided by eat for an additional cost.
- descriptive signs, serving utensils and platters 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. a set-up charge may also be added.
- 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.