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DINNER

SALAD COURSE

organic mixed greens salad

- with shaved parmesan, toasted walnuts, house-made croutons and a lemon-herb vinaigrette.
- with shaved parmesan, julienned dates, toasted almonds and a balsamic vinaigrette.
- with sprouts, micro greens, shaved carrot, julienned cucumber, croutons and a lemon-herb vinaigrette. [vegan]
- with pickled beets, pistachios, and goat cheese in a balsamic vinaigrette.
- with strawberries, toasted walnuts, goat cheese, and a balsamic vinaigrette.
- with gorgonzola, toasted walnuts, dried cherries and a balsamic vinaigrette.

classic americana salad

leaf lettuce tossed with shaved carrot, cucumber, house made croutons, and house made ranch dressing. also available with a lemon-herb vinaigrette.

classic caesar salad

served with herbed croutons, shaved parmesan, and the very best house made caesar dressing.

cornbread and butter

baskets of house-made corn bread with calder dairy butter.

crusty bread and butter

rye and farm bread with calder dairy butter.

dinner rolls and butter

traditional dinner rolls with calder dairy butter.

VEGETARIAN ENTRÉES

vegetable tagine

root vegetables, greens, dates, chick peas, and preserved lemon stewed in a spiced-saffron broth. {served warm} [vegan]

ratatouille

a savory stew of grilled tomatoes, zucchini, summer squash, eggplant, and peppers. {served warm} [vegan]

eggplant and zucchini purses

layered eggplant and zucchini folded around an herb cheese blend, then topped with a tomato-currant-pine nut sauce. {served warm}

grilled haloumi wrapped in grape leaves

topped with eggplant caponata—a savory stewed eggplant with pine nuts and currants. {served warm}

grilled portabella mushrooms

stuffed with spinach, feta, dill and bread crumbs. {served warm}

succotash

a savory sauté of corn, cranberry beans, okra, red and poblano peppers. {served warm}

seasonal risotto

a seasonal dish of creamy arborio rice with shaved parmesan, fresh herbs and whatever's available. {must be prepared on-site. served warm}

mac and cheese

baked with michigan raw milk sharp cheddar and parmesan, then topped with bread crumbs. {served warm}

mushroom spaetzle

house made german-style dumplings sautéed with butter, wild mushrooms, and caramelized onions. {served warm}

orcchiette with beans and greens

pasta with tomato, garlic, spinach, white beans, thyme, and parmesan. {served warm} [can be made vegan]

orzo pasta

- with mint, spring onion, peas, parmesan, and pine nuts. [can be made vegan]
- with fresh herbs and scallions tossed with grilled vegetables, capers, and parmesan. [can be made vegan]

house made linguini

- with roasted butternut squash, sage, and caramelized onions in a brown butter or sage-infused cream sauce. topped with toasted hazelnuts. {served warm}
- tossed with peas, grilled asparagus, arugula, and shaved parmesan. {served warm}

house made lasagna

- layered with roasted butternut squash, ricotta, swiss chard and parmesan. topped with toasted hazelnuts and sage. {served warm}
- layered with ricotta, parmesan, sautéed spinach, and house made tomato ragout. {served warm}

FISH AND SEAFOOD ENTRÉES

whole grilled or roasted salmon*

- lemon and fennel marinated salmon, grilled and served with a shaved fennel-citrus salad. {can be grilled on-site}
- sesame-soy-ginger marinated salmon, grilled and served with an asian cucumber salad with red onion and toasted sesame seeds. {can be grilled on-site}
- salmon potlatch – lightly cured with a sweet juniper rub, grilled and served with orange-red onion salsa. {can be grilled on-site}
- marinated in chermoula (preserved lemon, saffron, and fresh herbs) and served with a summery cucumber salad.
- bourbon and peach glazed salmon with fresh peaches. {can be grilled on-site}

please note: while we try to serve wild caught salmon, we aren't always able to do so.

whole poached salmon

salmon poached in red wine and served with salsa verde. {served warm}

grilled salmon fillets wrapped in grape leaves.

salmon fillets wrapped in grape leaves, grilled and served with tomato-currant-pine nut sauce. {can be grilled on-site}

baked lake superior white fish

- with a robust sauce of tomatoes, pine nuts, and currants. {served warm}
- with puttanesca sauce (made with tomatoes, capers, kalamata olives, anchovy, and hot pepper flakes). {served warm}
- with a red pepper-tomato ragout and topped with fresh oregano. {served warm}
- with capers and tarragon butter. {served warm}

grilled lemon-oregano marinated tilapia

michigan farm-raised tilapia marinated with lemon and oregano, grilled and served with almond tarator sauce. {can be grilled on-site}

crab or salmon cakes

cakes of lump crab meat or flaked salmon with scallion and dill served with a choice of house made aioli, remoulade, and sweet-hot mustard. {can be seared to order. served warm}

grilled shrimp skewers (locally sourced from the okemos shrimp farm)

- marinated in lemon and herb.
- marinated in harissa.
- marinated in chili and lime. {can be grilled on-site}

CHICKEN ENTRÉES

mediterranean grilled chicken

lemon, garlic, oregano marinated chicken thighs and breasts grilled and served with almond tarator sauce. {can be grilled on-site}

grilled bbq chicken

bone-in breasts, thighs, wings and legs grilled and smothered in a house-made bbq sauce of tomato, hot pepper, and grilled fruit. {can be grilled on-site}

herb roasted chicken

bone-in chicken breasts, legs, wings and thighs that have been brined, rubbed with fresh herbs, and roasted with lemon. {can be served warm}

chermoula roasted chicken

bone-in chicken breasts, legs, wings and thighs roasted with preserved lemon, saffron, and fresh herbs. {can be served warm}

roasted chicken satay

bone-in chicken breasts, legs, wings and thighs marinated in coconut and lime, roasted, and served with spicy peanut sauce. {can be served warm}

roasted chicken tikka masala

whole chicken rubbed with yogurt, warm indian spices, and lime, roasted, and served with raita or cilantro pesto. {can be served warm}

chicken with lemon and olives

bone-in chicken stewed with preserved lemons, green olives, onions and fresh herbs. {served warm}

cuban braised chicken

slow cooked bone-in chicken in a sweet-tart orange broth with olives, red peppers, currants, capers, and slivered almonds. {served warm}

chicken tagine

braised bone-in chicken stewed with chick peas, spinach, apricots, and tagine spice. {served warm}

coq au vin

a classic dish of braised local chicken stewed with red wine, pork belly, and mushrooms. {served warm} [available without pork]

chicken cacciatore

bone-in chicken stewed with white wine, red bell pepper, tomato, and fresh italian herbs. {served warm}

chicken paprikash

seared chicken breasts in a creamy paprika spiced sauce with sautéed bell peppers. served over egg noodles. {served warm}

chicken pot pie

chicken, potatoes, carrots, and peas baked under a layer of puff pasrty. {served warm}

chicken chilaquiles casserole

shredded chicken in a tomatillo salsa layered with corn tortillas, cheddar, and manchego. {served warm}

grilled chicken breasts

- topped with hollandaise sauce. {served warm}
- in a classic creamy mushroom sauce. {served warm}

grilled chicken skewers

- 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. can be grilled on-site}

BEEF ENTRÉES

grilled flank steak*

- south american dry rubbed, grilled and sliced thin with chimichuri sauce (a spicy, fresh green chili and herb sauce).
- rosemary and black pepper rubbed flank steak grilled and sliced thin. served with horseradish cream sauce.
- dry rubbed and sliced thin, served with a fresh herb and caper sauce. {can be grilled on-site}

grilled flatiron steak*

- grilled and served with a red wine and beef reduction.
 - rubbed with black pepper and herbs, grilled and served with a roasted red pepper butter.
- {can be grilled on-site}

grilled sirloin skewers

- harissa marinated sirloin served with raita (cucumber yogurt sauce).
- black pepper and rosemary marinated sirloin skewers. served with horseradish cream sauce. {can be grilled on-site}

braised beef brisket pot roast

seared and slow cooked brisket with roasted carrots and horseradish cream sauce on the side. {served warm}

beef short ribs

braised short ribs with tomato and fresh herbs then topped with gremolata (a sauce of lemon, parsley, and garlic). {served warm}

boeuf bourguignon

a classic stew of braised beef with red wine, mushrooms, and pork belly. {served warm}

saurbraten

german style pot roast marinated in red wine and slow cooked. served in a thick red wine jus. {served warm}

beef stroganoff

thin sliced tenderloin with mushroom and shallot cream sauce. served over egg noodles. {served warm}

shepherd's pie

ground beef and lamb stewed with carrots and peas, topped with a garlic mashed potato crust. [available without lamb] {served warm}

bbq pulled brisket

smothered in blake's vinegar bbq sauce. served next to a basket of mini onion-poppy buns for guests who want to make their own sliders. {served warm}

LAMB ENTRÉES

mediterranean lamb stew

local lamb from hannewald farm braised with tomato, oregano, spinach, olives, and topped feta. {served warm}

lamb skewers

- harissa marinated lamb with moroccan yogurt sauce. {can be grilled on-site}
- lemon-garlic lamb with peperonata (sweet pepper ragout). {can be grilled on-site}
- lamb kefta: spiced, ground lamb, served with raita (a garlic yogurt sauce with cucumber). {can be served warm}

PORK ENTRÉES

cider braised pork

herb rubbed pork shoulder braised in a cider-infused stock with caramelized mire poix. {served warm}

whole roasted pork leg

herb brined and slow roasted pork shoulder. served with rhubarb or apple chutney. {served warm}

cassoulette

french style slow cooked white beans with tomato, duck confit, lamb, pork belly, and pork sausage. topped with bread crumbs. {served warm}

roast pork loin

sliced to serve and topped with a rhubarb or apple chutney.

grilled pork skewers

- pork spiced with cumin, cayenne, and fresh thyme. served with raita.
- herb rubbed pork brochettes.
- pork satay with spicy peanut sauce.
- {can be grilled on-site}

barbeque pulled pork sliders

slow cooked pork shoulder pulled and smothered in our own barbeque sauce. served alongside mini onion rolls for guests who want to make their own sliders.

VEGETABLE SIDE DISHES

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] {can be grilled on-site}

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]

grilled or roasted asparagus

with lemon zest and garlic. [can be made vegan] {can be grilled on-site}

roasted brussel sprouts

- topped with parmesan. {served warm}
- with apples and house cured bacon. {served warm}
- dijon glazed. {served warm}

classic slaw

red and green cabbage with red onion in a classic, creamy dressing.

red cabbage slaw

with red onion, carrot and a roasted garlic dressing. [vegan]

braised red cabbage

slow cooked cabbage with currants and house cured bacon. {served warm}

southern style greens

braised hearty kale and collards simmered in beer and apple juice with a ham hock or smoked turkey. [can be made vegan] {served warm}

sautéed greens and beans

swiss chard sautéed with white wine, white beans, garlic, and lemon zest. [can be made vegan] {must be prepared on-site. served warm}

chermoula marinated green beans

with cherry tomatoes and toasted almonds. [vegan]

string bean salad

a mix of string beans with fresh dill and lemon. [vegan]

three bean salad

green beans, wax beans, and kidney beans tossed in a sweet vinaigrette. [vegan]

savory corn pudding

fresh corn baked in a local egg custard. {served warm}

GRAIN AND LEGUME DISHES

wheat berry salad

tossed with dried cherries, toasted walnuts, and fresh herbs. served on a bed of lightly dressed arugula. [vegan]

saffron rice or cous cous salad

with slivered almonds, currants, cilantro and green onion. [vegan]

arroz rojo

a mexican rice dish with tomato and fresh herbs.

lentil and quinoa salad

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

lentil and cracked wheat salad

a mix of lentils, wheat bulgur, parsley, red pepper, cucumber, and feta in a light vinaigrette.

black bean sofrito

slow cooked spiced black beans with carrots, celery, onion, tomato and bell pepper. [can be made vegan] {served warm}

POTATO AND PASTA SIDES

tahini sweet potato salad

roasted sweet potato, scallions, toasted garlic, and cilantro in a lemon-tahini dressing. [vegan]

herbed potato salad

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

feta potato salad

in a creamy feta dressing with scallions and herbs.

chipotle potato salad

red skin potatoes with grilled corn, scallion, and roasted red pepper in a chipotle-cilantro dressing.

herb roasted potatoes

assorted potatoes (fingerlings, redskins, purple) roasted with olive oil, sea salt, and fresh herbs. [can be made vegan]

spiced potatoes

roasted fingerling potatoes with onions, dried chilies, coriander, cumin, and mustard seed.

potato and celery root gratin

thinly sliced celery root and yukon gold potatoes baked with cream and dried herbs. {served warm}

garlic mashed potatoes

mashed russet potatoes with cream and roasted garlic. {served warm}

israeli cous cous salad

with roasted tomatoes, kalamata olives, feta and fresh oregano. [can be made vegan]

pesto pasta

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

mac and cheese

macaroni baked with raw milk michigan cheddar, parmesan, and bread crumbs. {served warm}

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, 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.