



## PLATTERS

### fruit and cheese platter

an assortment of cheeses like english farmhouse cheddar, double cream brie, manchego, aged gouda, and herbed goat cheese plattered with baguette rounds, water crackers, fresh berries and grapes. \$60 per platter / feeds 12-20.

### crudite platter

crisp, raw vegetables with hummus. \$40 per platter / feeds 12-20.

## FINGER FOODS

### roasted new potatoes with trout pate

smoked trout paté and chive. \$32 per two dozen

### roasted new potatoes with goat cheese

goat cheese, toasted walnuts, and rosemary. \$32 per two dozen

### stuffed endive leaves

with apple, blue cheese, toasted walnuts, and a balsamic reduction. \$24 per two dozen

### stuffed endive leaves with white bean ragout

grilled zucchini, lemon, and thyme. [can be made vegan] \$24 per two dozen

### stuffed mushroom caps

filled with a ragout of wild mushrooms, port wine, shallot, and garlic. [can be made vegan] \$28 per two dozen

### goat cheese stuffed mushroom caps

with goat cheese, red pepper flakes, garlic, and parsley. \$28 per two dozen

### bacon-wrapped dates

stuffed with stilton. \$32 per two dozen

### tapenade eggs

hardboiled eggs topped with black olive tapenade (a robust spread of finely chopped olives, capers, parsley, and olive oil). \$30 per two dozen

## TARTS

### mediterranean tart

spinach, feta, kalamata olives, pine nuts, caramelized onions, and oregano in a flaky crust. cut into small two-bite pieces. \$32 per two dozen

### bacon and roasted potato tart

with caramelized onions and gruyère. cut into small two-bite pieces. \$32 per two dozen

### asparagus and caramelized onion tart

with goat cheese and thyme. \$32 per two dozen

### butternut squash tart

with sage, gorgonzola, and hazelnuts. cut into small two-bite pieces. \$32 per two dozen

## SKEWERS

### caprese salad skewers

fresh mozzarella and cherry tomato wrapped in fresh basil with a drizzle of olive oil and balsamic vinegar. \$24 per two dozen

### grilled chicken skewers

lemon, garlic, oregano marinated chicken with almond tarator sauce. \$32 per two dozen

### grilled beef skewers

black pepper and rosemary marinated beef skewers. served with horseradish cream sauce. \$36 per two dozen

### vegetable banderilla

skewers of zucchini, summer squash, red pepper, button mushroom and red onion. \$32 per two dozen

## CROSTINI

### grilled eggplant crostini

thinly sliced toasted baguette rounds with grilled eggplant, moroccan sweet-hot tomato jam and fresh cilantro. \$24 per two dozen. [vegan]

### roasted garlic and goat cheese crostini

thinly sliced toasted baguettes rounds with roasted garlic, goat cheese and roasted red peppers. \$24 per two dozen

### wild mushroom crostini

thinly sliced toasted baguette rounds with roasted mushroom ragout, hazelnuts and gorgonzola. \$24 per two dozen

### olive tapenade crostini

thinly sliced toasted baguette rounds with black olive tapenade and roasted red pepper. \$24 per two dozen. [vegan]

### roasted tomato and basil crostini

thinly sliced toasted baguette rounds with roasted tomato, fresh basil and a balsamic reduction drizzle. \$24 per two dozen

## SALADS

### house salad

organic mixed greens with shaved parmesan, toasted walnuts, house-made croutons and a lemon-herb vinaigrette. \$20 / feeds 6-8

### organic mixed greens salad

with shaved parmesan, julienned dates, toasted almonds and a balsamic vinaigrette. \$20 / feeds 6-8

### vegan mixed greens salad

with sprouts, microgreens, shaved carrot, julienned cucumber, croutons and a lemon-herb vinaigrette. \$20 / feeds 6-8

### grapefruit and avocado salad

organic mixed greens with grapefruit wedges, avocado, shaved parmesan, and a bright citrus vinaigrette. \$30 / feeds 6-8

### classic caesar salad\*

with herbed croutons, shaved parmesan, and the very best house made caesar dressing. \$30 / feeds 6-8

### kale caesar salad

kale leaves rubbed with lemon and sea salt and tossed with parmesan, herbed croutons, and mustard-olive oil dressing. \$30 / feeds 6-8

### PLEASE NOTE:

- three days notice is required to order from this menu.
- all food on this menu is served on disposable platters. "real" platters, utensils and descriptive signs can be rented for an additional \$3 per menu item.
- these items are available for pick-up only. payment is due at time of pick-up.
- these menu items are only available when we are open for retail [monday-saturday]
- please call the store at 734 213 7011 or send an email to [info@eatannarbor.com](mailto:info@eatannarbor.com) to place an order.
- for orders over \$500 please contact our catering department at [info@eatannarbor.com](mailto:info@eatannarbor.com). additional menu items, on-site staff, delivery, and dish and equipment rental are available through this department.

\*consuming raw or undercooked eggs may increase your risk of foodborne illness.

## MEAT & FISH ENTREES

### herb roasted chicken

bone-in chicken breasts, legs, wings and thighs that have been brined, rubbed with fresh herbs, and roasted with lemon. {served warm} \$50 (16 pieces) / feeds 8-10

### chicken with lemon and olives

bone-in chicken stewed with preserved lemons, green olives, onions and fresh herbs. {served warm} \$55 (16 pieces) / feeds 8-10

### chicken cacciatore

bone-in chicken stewed with white wine, red bell pepper, tomato, and fresh italian herbs. {served warm} \$55 (16 pieces) / feeds 8-10

### grilled chicken breasts

in a classic creamy mushroom sauce. {served warm} \$60 / feeds 8-10

### braised beef brisket pot roast

seared and slow cooked brisket with roasted carrots and horseradish cream sauce on the side. {served warm} \$50 per half pan / feeds 10-12

### barbeque pulled pork sliders

slow cooked pork shoulder pulled and smothered in our own barbeque sauce. served alongside mini buns for guests who want to make their own sliders. {served warm} \$100 per half pan of meat and 24 mini buns / feeds 18-25

### classic meat lasagna

layered with ricotta, parmesan, ground beef, and house made tomato ragout. {served warm} \$40 per half pan / feeds 10-12

### lemon and fennel marinated salmon

grilled and served with a shaved fennel-citrus salad. \$180 / feeds 10-12

### grilled flank steak

rosemary and black pepper rubbed flank steak, grilled and sliced thin. served with horseradish cream sauce. / \$105 / feeds 10-12

## VEGETARIAN DISHES

### mac and cheese

baked with michigan raw milk sharp cheddar and parmesan, then topped with bread crumbs. {served warm} \$35 per half pan / feeds 10-12

### mushroom spaetzle

house made german-style dumplings sautéed with butter, wild mushrooms, and caramelized onions. {served warm} \$35 per half pan / feeds 10-12

### orzo pasta salad

with mint, spring onion, peas, parmesan, and pine nuts. [can be made vegan]. \$35 / feeds 10-12

### butternut squash lasagna (seasonal)

layered with roasted butternut squash, ricotta, swiss chard and parmesan. topped with toasted hazelnuts and sage. {served warm} (fall & winter only) \$45 per half pan / feeds 10-12

### vegetarian classic lasagna

layered with ricotta, parmesan, sautéed spinach, and house made tomato ragout. {served warm} \$40 per half pan / feeds 10-12

### roasted root vegetables

carrots, parsnips, beets, potatoes and shallots tossed with olive oil and sea salt then roasted. {served warm} [vegan] \$30 per half pan / feeds 10-12

### classic slaw

green cabbage with red onion and carrot in a classic, creamy dressing. \$20 / feeds 10-12

### red cabbage slaw

with red onion, carrot and a roasted garlic dressing. [vegan] \$20 / feeds 10-12

### string bean salad

a mix of string beans with fresh dill and lemon. [vegan] \$30 / feeds 10-12

### savory corn pudding

fresh corn baked in a local egg custard. {served warm} \$35 per half pan / feeds 8-10

### saffron rice salad

with slivered almonds, currants, cilantro and green onion. [vegan] \$20 / feeds 10-12

### roasted carrots with pistachio and dill pesto

caramelized tri color baby carrots tossed in a bright citrus and dill pesto. \$40 per half pan / feeds 10-12

### tahini sweet potato salad

roasted sweet potato, scallions, toasted garlic, and cilantro in a lemon-tahini dressing. [vegan] \$35 / serves 10-12

### herbed potato salad

with fresh tarragon, dill, parsley, and scallion in a light vinaigrette. [vegan] \$35 / feeds 10-12

### feta potato salad

in a creamy feta dressing with scallions and herbs. \$35 / feeds 10-12

### chipotle potato salad

red skin potatoes with grilled corn, scallion, and roasted red pepper in a chipotle-cilantro dressing. \$35 / feeds 10-12

### rosemary roasted potatoes

redskins potatoes roasted with olive oil, sea salt, and fresh rosemary. [vegan] {served warm} \$20 per half pan / feeds 10-12

### spiced potatoes

roasted fingerling potatoes with onions, dried chilies, coriander, cumin, and mustard seed. {served warm} \$35 per half pan / feeds 10-12

### potato and celery root gratin

thinly sliced celery root and yukon gold potatoes baked with cream and dried herbs. {served warm} \$45 per half pan / feeds 10-12

### israeli cous cous salad

with roasted tomatoes, kalamata olives, feta and fresh oregano. \$25 / feeds 10-12

### pesto pasta

fusilli tossed with fresh basil pesto, pine nuts, cherry tomatoes, and shaved parmesan. \$25 / feeds 10-12

## SANDWICHES

### grilled eggplant sandwich

with goat cheese, sweet-hot tomato jam, and arugula on grilled farm bread. \$42 for 6 sandwiches

### grilled tempeh sandwich

sesame-soy marinated tempeh from the Brinery, with sliced cucumber, micro greens and spicy aioli. \$42 for 6 sandwiches

### rosemary chicken sandwich

with aioli and romaine lettuce, on grilled farm bread. \$42 for 6 sandwiches

## SWEETS

### mini fruit tarts with vanilla cream

miniature tart shells filled with house made vanilla pastry cream and fresh berries. \$18 per dozen.

### miniature brownies

rich, chocolate brownies with a hint of sea salt. \$15 per dozen.

### chocolate pudding

the very best chocolate pudding made with callebaut chocolate and local eggs from sunrise farm. \$16 per quart / feeds 8-10

### house made cookies

choose from old fashioned chocolate chip, oatmeal-currant, sesame shortbread, peanut butter, double chocolate and ginger-molasses. \$12 per dozen.

### coconut macaroons

gluten-free coconut macaroons dipped in dark chocolate ganache. \$15 per dozen.

### blake's famous heirloom pies

choose from seasonal flavors like apple, cherry, blueberry, raspberry, rhubarb-custard, peach, or ginger-sweet potato in a traditional crust (with lard). \$23 per pie

### key lime pies

tangy key lime custard baked into a buttery graham cracker crust. \$23 per pie