All these menus can be Picked Up Hot by Customer and No Service Charge



Our Famous 2 Entree Buffet \$17 per person

Choice of 2 Entrees

- Baked Chicken
- BBQ Pulled Pork
- Chicken Teriyaki Add \$3pp
- Chicken Picatta
- Sausage & Sauerkraut
- Smoked Baked Ham w/ Pineapple
- Mostaccioli & Meat Sauce or Marinara
- Meatballs, Choice of Sauce, Danish, BBQ, Sweet-n-Sour
- Sauce or Mushroom Sauce
- Mac n Cheese

Enhance Your Entrees! Add \$3 per person

- Sliced Roast Beef w/ Mushroom Gravy
- Sliced Pork Loin (Apple Chutney or Hawaiian Glaze)
- Lasagnas: Veggie Red Sauce / Meat Sauce / Veggie Alfredo)
- *All Popular Chicken Breast Dishes: Chicken Cordon Bleu, Chicken Florentine, Tomato Basil Chicken, Chicken Diablo, Apple Pecan Chicken, Chicken Paprikash

Includes

- Tossed Salad
 - Ranch & Italian Dressings
- Rolls & Butter

Choice of 1 Starch

- Special Mashed Potatoes
- Roasted Red Skins w/ Sautéed Onions
- Seasoned Rice
- Redskin Garlic Cheddar Mashed
 Potatoes

Choice of 1 Vegetable

- Green Beans
- Buttered Corn
- California Mixed Vegetables

THEMED MENU PRICING DETAILS

20% Service Charge & 6% Sales Tax

Includes Delivery, Setup & Pickup of Equipment. Includes Clear Plastic Plates, Utensils and Napkins, Chafers & Sternos

Details

If Less Than Person Minimum, Add \$5pp
Vehicle Charge May Apply for Long Distance
Travel

Have Staff at Event

\$75 Per Staff Per Hour Add \$2pp for Carving

Incredible Breakfast Buffets All breakfasts \$16 per person

Good Morning Breakfast Buffet

- Scrambled Eggs w/ Cheese
- Hash Browns O'Brien w/ Ketchup
- Fresh Fruit Platter
- Assorted Fruit Juices

(Choose 1)

- Breakfast Sausage*
- Baked Ham w/ Pineapple

Chef Prepared Omelet's to Order Real Chef - Real Eggs - Real Butter All the Fixin's

- Hash Browns O'Brien w/ Ketchup
- · Fresh Fruit Platter
- Assorted Fruit Juices

(Choose 1)

- Breakfast Sausage*
- Baked Ham w/ Pineapple

Deluxe Continental

- Bagels & Cream Cheese
- Danishes & Pastries
- Fresh Fruit Platter
- Assorted Fruit Juices
- · Coffee, Cream, Sugars, Cups



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(248) 334-6999

*Notice: Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increaseyour risk of food borne illness.



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THEMED MENU

75 ADUIT MINIMUM FOR OFF-PREMISE CATERING ONLY

NY Style Hotdog Cart

\$4.25 per Hot Dog, Minimum 120 Dogs

1 Staff, 2 Hours of Service \$150 Each Additional Service \$75/hr

- Hot Dogs (w/Buns)
- Chili, Mustard, Ketchup, Relish, Onions
- Disposable Dog Trays & Napkins

The Office Party \$17

- Fresh Vegetables & Ranch
- Assorted Cheese, Salami & Crackers
- Meatballs, Choice of Sauce, Danish, BBQ, Sweet-n-Sour
- Sauce or Mushroom Sauce
- Chicken Quesadillas w/ Sour Cream
- Pita Wedges w/ Hummus, Tzatziki, & Tabouleh
- Chicken Teriyaki Kabob
- Fresh Fruit Platter

The Royal Oak Buffet \$21

- Sliced Roast Beef w/ Mushroom Gravy
- Chicken Cordon Bleu Casserole
- Penne Noodles w/ Marinara
- Special Mashed Potatoes
- Belgium Glazed Carrots
- Tossed Salad, Ranch & Italian
- · Rolls & Butter
- · Fresh Fruit Platter
- Chocolate Chip Cookies

Deli Buffet \$17

- Sliced Ham, Corned Beef, Turkey Breast, Hard Salami
- American, Swiss, Provolone, Sliced Tomatoes, Lettuce, Onions Mustard, Mayo, Spicy Mustard
- Rye, French Bread, Croissants (Choose 1)
 - Potato Salad
 - Pasta Salad
 - Tossed Salad, Ranch & Italian

Olde Detroit Buffet \$24

- Sliced Prime Rib w/ Au Jus
- Chicken Florentine
- Penne w/ Tomatoes, Fresh Basil, Garlic, Onions & Olive Oil
- Oven Roasted Redskins
- Buttered Green Beans
- Tossed Salad, Ranch & Italian
- · Rolls & Butter
- Fresh Fruit Platter
- Chocolate Chip Cookies

The Woodward Buffet \$30

- Sliced Beef Tenderloin w/ Mushroom Zip Sauce
- Chicken Picatta
- Penne w/ Manhattan Sauce
- Red Skin Garlic Mashed w/ Cheddar
- Fresh Zucchini, Broccoli, Squash & Red Peppers
- Tossed Salad, Ranch & Italian
- · Rolls & Butter
- Shrimp w/ Cocktail Sauce
- Assorted Cheese, Salami & Crackers
- Fresh Vegetables & Ranch
- Assorted Finger Desserts
- Fresh Fruit Platter

The Dearborn Buffet \$20

- Hickory Smoked Dearborn Ham w/ Pineapple
- Apricot Chicken
- Bowtie Noodles w/ Alfredo
- Au Gratin Potatoes
- Broccoli, Steamed & Seasoned
- Tossed Salad, Ranch & Italian
- · Rolls & Butter
- Fresh Fruit Platter
- Chocolate Chip Cookies

Eastern Market Buffet \$17

- Hot Dogs w/ Chili & Buns
- Beef Sliders w/ Buns
- Mustard, Ketchup, Relish, Pickles, Onions
- Mac n Cheese Bar w/
 Breadcrumbs, Bacon Bits,
 Shredded Cheddar, Scallions

Box Lunch

Choose 4 Items \$16pp, Choose 5 Items \$19pp

- Assorted Cold Cuts w/ Lavash Wrap or Sub Bun
- Bag of Chips, Cookie, Candy Bar
- Piece of Whole Fruit
- Pasta Salad
- Potato Salad
- Can of Soda Pop or Bottled Water Includes:

Clear Hinged Container, Utensils & Condiments

Thanksgiving Dinner Buffet \$17

- Sliced Roast Turkey w/ Gravy
- Mac n Cheese
- Special Mashed Potatoes
- · Chefs Made Stuffing
- Buttered Corn
- Rolls & Butter
- · Cranberry Sauce



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Italian Buffet \$17

- Antipasto Salad w/Italian Dressing
- Lasagna w/Meat Sauce
- Alfredo Sauce
- Buttered Noodles
- Italian Green Beans
- · Fresh Bread Sticks

(Choose 1)

- Italian Sausage Casserole w/ Peppers, Onions & Tomatoes
- Chicken Piccata

Dessert

· Mini Cannolis

Mexican Buffet \$17

"Make Your Own"

- Chicken Breast Fajitas
- Ground Beef Tacos
- · Refried Beans
- Spanish Rice
- · Fresh Salsa
- Nachos Chips w/ All the Fixin's
- · Melty Cheese

Greek Buffet \$17

"Make Your Own Gyro"

- Sliced Gyro Meat
- Sliced Marinated Chicken Breast
- Tomatoes-Red Onions
- Pita Bread-Tzatziki Cucumber Sauce
- Hummus w/Greek Olives
- · Greek Salad
- Spinach Pie

Dessert

Baklava

Irish Buffet \$17

- Corned Beef & Cabbage
- Rosemary Baked Chicken w/ Soda Cracker Bread Crumbs
- Sheppard's Pie
 - Puff Pastry w/Ground Beef, Peas & Carrots Dublin Gravy then topped w/ Mashed Potatoes Then Baked
- Tossed Salad w/ Ranch & Italian Dressing

Dessert

• Lemon Tarts

Polish Buffet \$17

- Fresh & Smoked Kielbasa in Sauerkraut
- Pierogies w/ Sautéed Onions & Sour Cream
- Stuffed Cabbage Casserole
- Mashed Potatoes w/ Parsley & Butter
- Buttered Green Beans
- Rye Bread Rolls & Butter
- Tossed Salad, Ranch & Italian Dressing

Dessert

• Angel Wings w/ Powder Sugar

Asian Buffet \$17

- Teriyaki Chicken, Mixed Pieces, Red Peppers & Scallions
- Sweet & Sour Pork, Green Peppers & Pineapple
- Stir Fry Vegetables
- Mini Egg Rolls w/ Plum Sauce, Spicy Mustard
- Sliced Cucumbers & Tomatoes w/ Sweet Vinaigrette
- Chop Sticks/ Soy Sauce

Dessert

• Fortune Cookies & Almond Cookies

Louisiana Buffet \$17

Fish Creole Chicken & Sausage Jambalaya Southern Cole Slaw Pork Belly Rice Mardi Gras Corn Corn Bread

Dessert

· Peach Cobbler

Southern Buffet \$17

- Pulled Park BBQ
- BBQ Chicken
- Southern Cole Slaw
- Baked Beans w/ Hillbilly Ham
- Corn on the Cob
- Regular & Southern Style BBQ Sauce
- Hot Sauce
- Sesame Seed Buns

Dessert

· Peach Cobbler

German Buffet \$17

- · Beef Stroganoff
- Buttered Wide Noodles
- Bratwurst w/Kraut
- German Potato Salad (Served Warm)
- Buttered Peas
- Spicy Mustard Hoagie Buns
- · Rolls & Butter
- Tossed Salad w/ Ranch & Italian Dressing

Dessert

• Apple & Cherry Strudel



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Hot Buffet Menu Includes the following

THEMED MENU 75 ADULT MINIMUM FOR OFF-PREMISE CATERING ONLY

Dessert Addons \$2 per person

- Chocolate Chip Cookies
- Canoli's
- Fresh Fruit Platter
- Chocolate Covered Strawberries
- Peach Cobbler
- Apple or Cherry Strudel

Beverage Packages & Addons

- Assorted Canned Soda Pop (1 Per Person) \$2pp
- Assorted Gatorade (1 Per Person) \$2pp
- Bottled Water (1 Per Person) \$2pp
- 1 Cooler Ice (50lbs) \$25
- 1 Long White Cooler Ice (100lbs) \$50
- Soft Drinks
- Beer & Wine
- Liquor
- Premium Liquor

HOT Hors d'Oeuvres

| • | Meatballs | . \$3 |
|---|--|-------|
| | Choose Sauce: Danish, BBQ, Sweet & Sour, or Mushroom | |
| | Smoked Sausage w/Pepper & Onions | |
| | Chicken Breast Teriyakiw/Pineapple & Green Pepper | |
| • | BBQ Ribs (Pork) | . \$4 |
| • | Escargots ParisienneServed w/Toasted French Rounds | \$5 |
| • | Beef Tenderloin Carved/served with Deli Breads | \$7 |
| • | Smoked Sausage in Puff Pastry | \$3 |
| • | Mini Chinese Egg Rolls | \$3 |
| | Wing Dings w /BBQ, Hot sauce, Ranch | |
| • | Chicken Satay w/Thai Peanut Sauce | \$4 |
| • | Spinach & Artichoke Dip Served w/Pita Triangles. | \$3 |
| • | Chicken Quesadillas | \$3 |
| • | Chicken Tenders w/Ranch Dip | \$4 |
| | Lamb chops grilled with lemon | |
| | | |

RENTALS

Cocktail Table, 6' or 8' Table, or 60" Round Table w/ White Linen \$20 Tables Only \$15

85" x 85" Black or Ivory Linens \$10

52" x 52" Overlays (Most Napkin Colors) \$10

White Floor Length Linens \$15 each

Ivory or Black Floor Length Linens \$20 each

10' x 10' Pop Up Tent \$40

20' x 40' Canopy Yellow & White Striped

(Grass Only) \$275

Picnic Chairs (White Folding) \$1.50 each

White Padded Folding Chairs \$2.50 each

Gold Chargers \$2

Cold Hors d'Oeuvres

| Whole Smoked Salmon Display | \$5 |
|--|------|
| Bouchron Ham Rolls | \$2 |
| Assorted Cheeses/Salami/Crackers | \$2 |
| Shrimp/Cocktail Sauce - Lemon Wedges | \$4 |
| Snow Crab legs | \$MP |
| King Crab legs | \$MP |
| Oysters on the Half Shell | \$MP |
| Fresh Vegetable & Dip | \$2 |
| Rose Bud Deviled Eggs | \$3 |
| Prosciutto Pinwheels in Puff Pastry | \$4 |
| Caprese Kabob Sliced Roma Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Vinaigrette | \$3 |
| Greek Pasta Saladw/ Feta Cheese & Kalamata Olives | \$3 |
| Roasted Peppers Red, Green, Yellow Peppers w/ sauteed Onions & Garlic in Olive Oil | \$4 |
| Pita Wedges w/ Hummus, Tzatziki, & Tabouleh Mexican Fiesta | |
| Fresh Fruit Platters | \$2 |
| Apples & Pears w/Caramel Dip | |
| Charcuterie Boards | |
| Italian Bruschetta w/ garlic toast points | |



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