

SERVICE

We are a full service catering operation equipped to customize an event to suit your needs. Our event consultants can help arrange anything from a simple pick up, or drop off, up to a full service event with servers, bus persons, bartenders, and chefs on site. We also offer a full line of high quality disposable products, or can arrange rentals needed for your event.

EDUCATION

Mirepoix is Metro Detroit's premier resource for culinary education, geared towards the home gourmand. Our classes are culinary excursions into the world of the professional chef. Our staff is comprised of the area's finest culinary artisans. With strong ties and alliances with Schoolcraft College, the Michigan Chefs de Cuisine Association, and other top accredited organizations, Mirepoix is committed to increasing the confidence of those who love to cook. Our hands-on classes teach the nuances of cooking. While we offer some demonstration classes, nothing compares to working with the ingredients yourself and building your confidence as you learn the fundamentals of professional cooking.

www.mirepoixcookingschool.com or call 248-544-7037

POLICIES

- ∞ We request a 72 hour notice for all events
- ∞ Payment can be in the form of check, credit card, or cash
- ∞ Holiday Catering abides by all local, state, and federal regulations and laws in regards to safe food handling, alcohol distribution and consumption, and taxation.



Passion - Taste - Service - Flavor - Presentation - Value
Corporate Events - Weddings/Showers - Intimate dinners - Graduation



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Office Hours:

Monday through Friday 9am-5pm

Saturday and Sunday 10am-5pm

- Professional Chefs, Waitstaff, and Bartenders •
- China, Linens, and Serving Pieces •
- Unique Event Venue •

FEATURE PLATTERS

small serves 10-15, medium serves 15-20, large serves 20-25 (luncheon portions)
served room temperature

Beef Tenderloin Platter

marinated, grilled and served with roasted garlic and mustard potato salad or Mediterranean couscous, horseradish cream and assorted rolls
small \$195 - large - \$295

Grilled, Marinated Chicken Platter

with fresh vegetable pasta salad or grilled vegetables, roasted garlic aioli and assorted rolls
small \$135 - medium \$165 - large - \$195

Roast Pork Loin Platter

with apple-celery root "slaw" or roasted garlic and mustard potato salad; coarse grain, Dijon, and honey mustards, and assorted rolls
small \$135 - medium - \$165 - large - \$195

Spicy Peanut Pork Tenderloin or Teriyaki Flank Steak Platter

with Asian sesame noodle salad, wasabi mayonnaise, and assorted rolls
small \$135 - medium \$165 - large-\$195

Grilled, Marinated Roast Beef Platter

cooked rare and served with Mediterranean couscous or roasted garlic and mustard potato salad, horseradish cream and assorted rolls
small \$135 - medium \$165 - large \$195

Roasted Turkey Breast

sliced and plattered with brandied cranberry chutney, whole-grain Dijon mayo, imported Swiss cheese, and your choice of side salad; accompanied by artisan breads and butter
small \$150 - medium \$195 - large \$225

Spiral-sliced Ham

locally-produced Dearborn ham, removed from the bone and plattered with a trio of mustards, imported Swiss cheese, and your choice of side salad; accompanied by artisan breads and butter
half ham \$135 - whole ham \$195

SANDWICHES

All varieties are \$8.50 each and are served with kettle chips. (Petite versions are also available at \$4.00 each, without chips included.) Orders for less than 10 guests will be assessed an increased per person price. (Choose any 3 of the following:)

Grilled vegetables with chevre, pesto, and roasted garlic aioli on ciabatta

Roast beef with cheddar and horseradish cream on onion roll

Honey roasted turkey with havarti and spicy mustard on croissant

Traverse City chicken salad on croissant

Smoked turkey, brie, and cranberry chutney on ciabatta

Maple-glazed ham with imported Swiss, baby greens, and Dijon mustard on pumpernickel rye

Mediterranean BLT (arugula, pancetta, and marinated tomatoes) with aioli and pesto on baguette

Stuffed pita with hummus, roasted peppers, feta, Kalamata olives and tabbouleh

Roast beef with blue cheese spread, Portobello mushrooms, red onions, wrapped in a sun-dried tomato lawash

ADDITIONAL CONSIDERATIONS

Beverages

an assortment of sodas, juices, teas and sparkling waters
\$1.00-\$2.00 per person

Paper and Plastic Products

high quality paper napkins, plastic utensils, plastic plates and tumblers
please ask for pricing

Fresh Baked Mini Cookies

assortment to include sugar, chocolate chip, white chocolate macadamia and oatmeal raisin
\$7.00 per dozen

Mini Pastry Assortment

Choose from the following, in increments of one dozen each: eclairs; chocolate, raspberry, espresso, or white chocolate mousse cups; fruit, Key lime, or lemon curd tartlets; cannoli; cheese-cake; ganache tarts; pecan truffle tarts; cream puffs; or Napoleans
\$18.00 per dozen

Assortment of Miniature Dessert Bars and Brownies

individually papered
\$12.00 - \$15.00 per dozen

SIDE DISHES

Mediterranean Couscous

Israeli couscous with olives, feta cheese, fresh herbs, and dried fruits
\$8.50 per pound

Lemon Vegetable Couscous

traditional couscous with garbanzo beans, broccoli florets and marinated tomatoes
\$8.50 per pound

Sesame Noodle Salad

with shredded red cabbage, julienne bell peppers, scallions, snap peas, and fresh cilantro tossed with teriyaki sesame dressing
\$8.50 per pound

Gemelli Pasta Salad

with pistachios, sun-dried tomatoes, spinach, and Parmesan tossed in a creamy lemon dressing
\$8.50 per pound

Vegetable Pasta Salad

with broccoli, julienne red, orange, and yellow peppers, chick peas, and celery seed dressing
\$7.50 per pound

Potatoes Dauphinoise (Seasonal)

layered with a savory garlic custard and Parmesan cheese
\$8.50 per pound

Roasted New Potatoes

tossed with roasted red bell pepper, red onion and fresh pesto
\$8.50 per pound

Mashed Potatoes

prepared classically with butter and cream, with caramelized onions, or with roasted garlic
\$7.50 per pound

Roasted Yukon Potatoes

served room temperature and dressed with roasted garlic and mustard vinaigrette
\$8.50 per pound

Redskin Potato Salad

with Maytag blue cheese, bacon, and scallions
\$8.50 per pound

Seasonal Vegetable Saute'

\$8.50 per pound

SALADS

Minimum order of 10 servings.

Traditional Caesar Salad

crisp romaine leaves tossed with Parmesan and croutons, served with our house made dressing on the side
\$5.00 per serving

\$7.00 with chicken

\$9.00 with salmon

Michigan Cherry Salad

mixed greens tossed with pine nuts, dried Michigan cherries, and Maytag blue cheese, served with maple balsamic vinaigrette on the side
\$6.00 per serving

Spinach-Orzo Salad

fresh baby spinach tossed with orzo pasta, sun-dried tomatoes, pistachios, Parmesan cheese, and served with lemon vinaigrette on the side
\$5.00 per serving
\$10.00 with salmon

Traditional Greek Salad

romaine lettuce with grilled halloumi cheese, Kalamata olives, roasted beets, garbanzo beans, tomato wedges, Syrian cucumbers, served with Greek dressing on the side
\$6.00 per serving
\$8.00 with chicken
\$10.00 with salmon

Asian Chicken Salad

Asian blend of greens tossed with mandarin oranges, green onions, and rice noodles with sesame dressing on the side
\$8.00 per serving

Simple Green Salad

mixed greens and romaine tossed with tomatoes and cucumbers, with red wine vinaigrette on the side
\$5.00 per serving

ENTREES

Minimum order of 10 servings. All entrees served with a simple green salad.

Lasagna

your choice of 2 varieties

Our rich meat sauce and cheese
Grilled vegetables, ricotta and pesto

\$14.00 per serving

Spaghetti Aglio e Olio

spaghetti noodles tossed lightly with olive oil, butter, garlic, tomatoes, Italian sausage, capers, spinach, and basil

\$12.00 per serving

Stuffed Shells

jumbo spinach and ricotta filled shells resting in a bed of marinara sauce and topped with pesto cream (also available a la carte)

\$12.00 per serving

Pepe Pasta with Chicken

sautéed chicken breast accompanied by pepe pasta with mushrooms, sweet corn, asparagus tips, marinated tomatoes, and white-wine sauce with Boursin cheese
\$15.00 per serving

Herb Roasted Chicken

served with mashed potatoes and roasted carrots
\$14.00 per serving

Chicken or Beef Enchiladas

served with refried beans and spicy Spanish rice.
\$12.00 per serving

Cider-glazed Pork Tenderloin

grilled, marinated tenderloin glazed with apple cider reduction, accompanied by cornbread stuffing and roasted carrots
\$15.00 per serving

Salmon with Lemon Dill or Mango Tequila Sauce

served with herbed new potatoes and grilled asparagus
\$17.00 per serving

Mediterranean Chicken

with grilled marinated artichoke hearts, lemon bechamel or tzatziki sauce, grilled asparagus, and couscous
\$16.00 per serving

Risotto

wild mushrooms, corn, asparagus, and sun-dried tomatoes
\$12.00 per serving
\$14.00 per serving with rock shrimp

Braised Beef Short Ribs

fork-tender boneless short ribs with a rich reduction of the braising sauce, accompanied by Parmesan risotto and garlic green beans
\$19.00 per serving

BREAKFAST MEETINGS

Smoothies*

made to order with seasonal fruits blended in yogurt and fresh fruit nectar
\$4.00 per person (plus cost of chef)

Breakfast Pastries

assorted Danish, pastries and muffins baked fresh in our bakery
\$18.00 per dozen

Bagels with Cream Cheese

an assortment of your choice served with plain and/or flavored cream cheese
\$15.00 per dozen

Quiche

your choice of any three meats, cheeses or vegetables (list of suggestions available upon request)
\$15.00 each

European Style Muesli Parfait

sweetened oatmeal layered with cream, seasonal fruits and nuts
\$4.00 per serving

Smoked Salmon Platter

served with cream cheese, shaved red onion, sliced tomato, lemons and bagels
small-\$125.00 (serves 10-15)
medium-\$150.00 (serves 15-20)
large-\$175.00 (serves 20-25)

Omelette Station*

prepared to order with your choice of vegetables, meats and cheeses
\$7.00 per person (plus cost of chef)

Fresh Squeezed Orange Juice

\$16.00 per gallon

Breakfast Buffet*

with scrambled eggs, breakfast potatoes or hash browns, bacon or sausage, fresh fruit and an assortment of pastries
\$14.00 per person (plus cost of chef)

Gourmet Coffee Service

choice of regular and decaffeinated coffee with cream and sugar
(serves ten - 8 ounce portions)
\$18.00 per box

Strada

challah bread and egg custard layered with choice of applewood-smoked bacon and maple sausage, or grilled vegetables
\$95 per hotel pan

Maple Breakfast Trifle

with yogurt, pure maple syrup, seasonal fruit, and granola
\$4.00 per serving

Breakfast Platter

spiral-sliced honey-glazed ham with home-style potatoes, grilled asparagus, and tarragon aioli served with grilled English muffins
small-\$125.00 (serves 10-15)
medium-\$150.00 (serves 15-20)
large-\$175.00 (serves 20-25)

Crepe Brulee' French Toast

30 half-slices of thick-cut challah bread, dipped in rich custard, sautéed, and baked in more custard; accompanied by warm maple syrup and mixed berry sauce
\$75 per hotel pan

**These menu items require a Holiday Catering chef and a minimum of 25 guests. Groups under 25 will be assessed a higher per person price.*

HORS D' OEUVRE PLATTERS

small serves 15-25, medium serves 25-35, large serves 35-45

Mediterranean Platter

hummus, tabbouleh, stuffed grape leaves, feta, Middle Eastern yogurt cheeses with za'atar herbs, cabbage rolls, lentil salad, assorted whole olives, and roasted peppers, served with fresh pita bread and pita chips
small-\$150, medium-\$200, large-\$250

Smoked or Poached Salmon Platter

with minced red onion, chopped egg, capers, lemon-dill creme fraiche, and toast points
small, smoked only-\$125,
medium, smoked only-\$150
large, smoked or poached- \$175

Antipasto Platter

an elegant selection of imported marinated vegetables, olives, imported cheeses, and Italian meats served with crackers and sliced baguette
small-\$150, medium-\$200, large-\$250

Custom Cheese Platter

imported and domestic cheese assortment, with seasonal garnish and cracker basket
\$100-\$250, price varies by selection

Grilled Vegetable Platter

seasonal grilled vegetable assortment, with roasted garlic aioli
small-\$100, medium-\$125, large-\$150

Fresh Fruit Platter

hand selected seasonal fruits from our fresh produce department, artistically displayed
small-\$75, medium-\$100, large-\$125

Crudite' Platter

a beautiful arrangement of fresh and grilled vegetables, served with onion-dill and blue cheese dips
small-\$100, medium-\$125, large-\$150

Sushi

a variety of freshly prepared sushi, served with pickled ginger, wasabi, and soy sauce
price varies based on selection

HORS D'OEUVRE

Minimum order of 2 dozen each for individuals

Spinach-Artichoke Dip

our popular spread, served warm with housemade pita chips
four pounds \$65.00
six pounds \$95.00

Brie en Croute

layered with housemade brandy-cranberry chutney and served with baguette slices and crackers
small \$55.00 – large \$75.00

Petite Risotto Cakes

served with a creamy roasted tomato fennel sauce **\$2.50 ea**

Crab Cakes (2oz)

served with a red chile aioli
\$4.00 ea (1 ounce size \$3.00 ea)

Satays

beef with teriyaki sauce or chicken with peanut sauce (served room temperature) **\$1.75 ea**

Caramelized Onion Tartlets

with or without smoky bacon **\$1.75 ea**

Coconut Shrimp

with a mustard-marmalade sauce **\$3.00 ea**

Vietnamese Spring Rolls

prepared fresh or lightly fried, served with a dipping sauce **\$2.00 ea**

Spinach Artichoke Phyllo Cups

our popular dip served in a bite-sized shell **\$1.50 ea**

Mini Brie and Cranberry-Chutney

served in phyllo cup **\$1.75 ea**

Stuffed Mushroom Caps

with a potato-garlic sausage filling **\$2.00 ea**

Miniature Soy-Glazed Meatballs

served on a bed of Soba noodles **\$1.75 ea**

Miniature Shredded Chicken Taco

in crisp vegetable shell **\$2.50 ea**

Miniature Braised Beef Taco

in crisp vegetable shell **\$2.50 ea**