

 **GRADUATION PARTY MENU** 

The Greek Isles | \$18.50 per person

- Make your own gyros!
- Traditional gyro meat (beef & lamb) on pita bread that you can pile high with Feta cheese, pickled red onions, tomatoes, cucumbers, olives, and tzatziki sauce
- Greek Salad - chopped romaine, tomatoes, cucumbers, pickled red onions, olives, banana peppers, and croutons with Niki's Greek dressing (from Detroit's own Niki's Pizza!)
- Mint & Feta Couscous Salad - red & white couscous with fresh mint & Feta cheese
- Hummus and naan dippers

Southwest Fiesta | \$15.95 per person

- Build your own soft shell tacos with ground beef or spicy pulled chicken
- Stuff them full of chopped romaine, pickled red onions, sliced jalapeños, Mexican cheese blend, sour cream, fresh cilantro, lime wedges, and hot sauce
 - Add a second protein for \$3 per person
 - Add guacamole or queso for \$2 per person
- Mexican Caesar Salad - chopped romaine, roasted corn, tomato, red onion, fresh cilantro, and tortilla strips with poblano avocado ranch
- Blue and white tortilla chips with salsa rojo and salsa verde
- Spanish rice

Sliders, Sliders, Sliders! | \$15.95 per person

- Shredded BBQ brisket and shredded maple bourbon chicken with toppings including sliced cheese, bread & butter pickles, banana peppers, sport peppers, pickled red onions, jalapeños, and hot sauce
- Served with pretzel and slider buns
- Choose one salad: potato salad, macaroni salad, house-made Italian pasta salad, or house-made veggie pasta salad
- Kettle chips with house-made chip dip

Let's Do Brunch! | \$18.95 per person

- French Toast Bake – choose one: strawberry with mango lime glaze, blueberry cream cheese with lemon glaze, Dutch apple, maple bacon, or maple cinnamon
 - Add a second French toast bake for \$2 per person
- Egg Bakes – choose one: sausage and provolone, ham and cheddar, asparagus and prosciutto, or vegetarian
 - Add a second egg bake for \$2 per person
- Honey bourbon glazed sliced ham, roasted breakfast potatoes served with ketchup and hot sauce, and assorted breakfast sweet breads
- Kale salad: shredded kale, carrots, raisins, red onions, blueberries, sunflower seeds, and edamame with our house-made sweet & tangy vinaigrette (GF, DF, NF, V)



GRADUATION PARTY MENU



Picnic Time | \$18.95 per person

- BBQ pork ribs and BBQ chicken quarters
- Cornbread topped with honey butter
- House baked beans
- Choose one salad:
 - Potato salad
 - Macaroni salad
 - House-made Italian pasta salad
 - House-made veggie pasta salad

Just Grazin' Along | \$16.95 per person

- Chef-inspired charcuterie board: our chef will put together a beautiful display of aged meats, cheeses, dried fruits, nuts, veggies, and chocolates
- Trio of Dips - three chef's choice dips served with crackers and naan dippers
- Fresh fruit tray

The Grad Breakfast | \$15.50 per person

- Cheesy scrambled eggs
- Crispy bacon
- Roasted breakfast potatoes served with ketchup and hot sauce
- Fresh fruit bowl
- Assorted breakfast sweet breads

Afternoon Snack | \$13.95 per person

- Fresh fruit with citrus dip
- Fresh veggies with dill dip
- Hard and soft cheeses
- Crackers and naan dippers
- Potato chips with house-made chip dip

Add On Items

- Lemonade, iced tea, or citrus punch \$1.75 per person
- Bubly sparkling water, bottled water, or canned sodas \$1.75 per person
- Please inquire about available desserts

The Fine Print

- All pricing is based on a minimum of 100 guests. Please inquire for smaller group pricing.
- All pricing includes basic disposable table service and disposable table cover(s) for buffet table(s). Upgraded table service and linen buffet covers are available for an additional price. Buffet tables are not included.
- All pricing is based on drop-off service only. Catered Creations will deliver, set up, and explain to your contact person onsite how to refill the buffet with any extra food (if applicable).
- For Friday-Sunday events, we will return the following Monday to pick up our equipment. For Monday-Thursday events, we will return the following day to pick up our equipment.
- Labor for our staff to stay onsite during your event is available for an additional cost. Please inquire about pricing.
- A price break may be available if your party is on a weekday (Mon-Thurs). Please inquire for more information.
- All invoices will include sales tax and a \$50 delivery charge.