

Catering Menu

I cater small events in your home or venue.

I can easily tailor my menus to most budgets
AND individual tastes & needs!
(food allergies, gluten-free, vegetarian, vegan, kosher, halal, etc.)

I shop small and often, usually local,
and **always** with an eye toward freshness and my client's budget.

Therefore, prices are individualized.

I've attached some of my favorite party themes and their menus.
Don't see what you like? Just let me know.
We'll work together to create a menu of your favorites.

Call me at 616-788-1599 for a free catering consultation!

Afternoon Tea

A cup of perfectly steeped tea, a few nibbles, and the time to relax and connect:
Afternoon Tea is one of life's pleasures!

Choose three Savory dishes, three Sweet, and 1 – 2 types of tea.

Savories

Deconstructed Cucumber Sandwiches

Slices of seedless English cucumber are topped with a whipped feta cheese spread and cracked black pepper.

Grown-up Ants on a Log

Celery is filled with hummus and decorated with kalamata or California black olives.

Mini Frittatas

Crustless egg quiche filled with your choice of two: Eggplant, Potatoes & Feta; Ham & Swiss; Potatoes, Chives & Sharp Cheddar; Sautéed Mushrooms & Feta; Zucchini, Onions & Goat's Cheese

Pimiento Cheese

Crust-less white bread is topped with a swirl of homemade pimiento cheese.

Russian Egg Salad

Mini pumpernickel bread is topped with a lighter lemony version of egg salad and garnished with radish slices and chopped chives.

Spinach Salad Cups

Crunchy parmesan cups hold just a bite of spinach, bacon, and red onion salad in white wine vinaigrette.

Sweets

Biscotti

Bite-sized biscotti flavored with lemon or vanilla, cinnamon & almonds.

Cinnamon Scones

Small scones served with sweet butter and strawberry jam.

Jam or Nutella® Sandwiches

Mini crust-less white or egg bread sandwiches spread with fig, raspberry and/or blueberry preserves, or Nutella®.

Mini Muffins

Your choice of two: apple & pecan; apricot & almond; banana & toasted walnut; chocolate; pumpkin & chocolate chip. Muffins can be made without nuts.

Palmiers

Heart-shaped pastries made with puff pastry and crunchy raw sugar.

White Chocolate Mousse

Swirls of white chocolate mousse on semisweet chocolate buttons.

Teas

Black tea served with milk and sugar.

Earl Grey tea served with lemon slices.

Herbal teas (Chamomile, Mint, Passion Fruit, Raspberry or your favorite)

Jasmine green tea.

Chocolate Tasting Party

*Mmmm, chocolate...
enough said!*

Pick as many of the following as you can handle!

Boston Cream Pie Cupcakes

Yellow cupcakes filled with homemade vanilla custard and topped with chocolate ganache.

Chocolate Bacon

Crispy bacon dipped in milk, dark, or white chocolate. Can be made with pork, turkey or veggie bacon!

Chocolate Chip Cookies

Loaded Chocolate Chip Cookies

(oatmeal, raisins, dried cranberries, mini semisweet chips, toasted walnuts)

Double Chocolate Espresso Cookies

(dark chocolate, espresso, toasted almonds, semisweet chips)

Peanut Butter Chocolate Chip Cookies

(peanut butter, peanuts, semisweet chips)

Chocolate Raspberry Bliss

Moist dark chocolate vegan cupcakes filled with raspberry purée and topped with extra rich, extra dark chocolate frosting.

Corn Muffins & Chocolate

Split corn muffins are toasted and slathered with Nutella®, sea salt, and chopped toasted hazelnuts.

Hot Chocolate & Biscotti

Inspired by hot chocolate in Italy and Spain, this drink is thick like warm chocolate pudding. Served with cantuccini (homemade Tuscan vanilla-cinnamon-almond biscotti) to dip.

Individual Chocolate Tiramisu

Italian lady fingers dipped in espresso and coffee liqueur and topped with chocolate mascarpone cream.

Mexican Chocolate Brownies

Fudgy homemade brownies spread with dark chocolate espresso-cinnamon-cayenne frosting and toasted pepitas (pumpkin seeds).

Mini Brie Bites

Puff pastry shells filled with Brie and baked. Drizzled with honey and melted bittersweet chocolate, and topped with crushed toasted walnuts.

Mini Sundaes

One scoop of chocolate ice cream topped with caramel sauce, a pinch of black sea salt, and a pinch of red pepper flakes.

One scoop of vanilla ice cream topped with black cherry compote, homemade hot fudge, toasted almonds, and a pinch of Merlot-infused sea salt.

One scoop of vanilla ice cream topped with hot fudge and a fruit salad of pineapples, bananas, and toasted coconut.

Red Velvet Cupcakes

Made the old-fashioned way with beet purée rather than artificial food coloring. Topped with your choice of cream cheese frosting and toasted walnuts or chocolate mascarpone / cream cheese frosting and toasted walnuts.

S'mores Tarts

Milk chocolate custard in a graham cracker crust. Topped with toasted marshmallows.

White Hot Chocolate

Warm, thick white chocolate custard served with pretzels and crunchy bacon as dippers.

Comfort Food Party

A night in is all about good friends and good food in a relaxed atmosphere!

Make it all savory, all sweet or a combination! Choose 3 of the following:

Savories

Chicken Tortellini Soup

Homemade chicken soup with chunks of roasted chicken thighs, vegetables, and cheese-filled tortellini. Served with crusty bread to dunk.

Corned Beef Hash

Corned beef cooked with potatoes, onions, and bell peppers, and topped with eggs over-easy.

Lasagna

Beef or veggie lasagna baked until golden brown and served with homemade garlic bread.

Macaroni & Cheese

Elbow or penne cooked al dente in a cheese sauce made with 3 or 4 of your favorite cheeses and then baked until golden brown. Bacon, broccoli or roasted red peppers can be added.

Noodle Kugel

Not quite macaroni & cheese and not quite a custard, this dish is made from egg noodles mixed with a sweet cream cheese sauce, topped with melted butter and brown sugar, and then baked.

Pad Thai

Rice noodles, egg, bean sprouts, and veggies cooked in a slightly sweet sauce and topped with crushed peanuts and lime wedges. Can be topped with chicken.

Sliders

Mini beef, chicken, turkey or vegan black bean burgers on toasted buns with your favorite fixings: cheese, onions, tomatoes, lettuce, mayonnaise, mustard, ketchup or Sriracha!

Tacos

Hard or soft-shell tacos served with your choice of the following: ground seasoned beef, pulled pork, pinto or black beans, grated cheese, shredded lettuce, sliced onions, shredded red cabbage, pickled onions, sour cream, and homemade pico de gallo.

Sweets

Buttermilk Biscuits & Chocolate Gravy

This dish is very rich! Buttermilk biscuits are split and drizzled with warm chocolate pudding.

Cheese Blintzes with Blueberry or Black Cherry Compote

Crepes filled with cream cheese and lemon zest are rolled, browned in butter, and then baked. Served with warm berry or cherry sauce.

Chocolate Cake or Chocolate Cake Milkshakes (or both!)

Dark chocolate cake covered in chocolate ganache. It can also be crumbled and blended with vanilla or chocolate ice cream and milk into a thick, decadent milkshake!

Ice Cream Sundaes

*Your choice of **Hot Caramel** (Vanilla ice cream topped with Brown Sugar Caramel sauce and either crushed kettle-cooked potato chips or popcorn) or **Hot Fudge** (Vanilla ice cream topped with Dark Chocolate Fudge sauce, whipped cream, Maraschino cherries, and roasted peanuts).*

Mom's Brownies with Dark Chocolate or Peanut Butter Frosting

Dense chocolate brownies topped with dark chocolate frosting, toasted almonds, and sea salt or peanut butter frosting.

Peach Cobbler with Vanilla or Cinnamon Ice Cream

Sliced peaches are mixed with cinnamon and sugar, topped with a buttery crust, and baked until golden brown.

Halloween Party

No Halloween party is complete without some delicious but creepy-looking food!

Bile & Bloody Bandages

*Chunky hummus served with strips of tortillas or pita bread “bandages” stained red with paprika and baked until crispy. Can also be served with **Zombie Fingers** (stuffed grape leaves).*

Bog Brains Macaroni & Cheese

A flavorful, green (from spinach) and very cheesy macaroni dish is molded into two hemispheres of a brain and separated by strips of roasted red pepper.

Cheesy Larvae & Charred Skin

In a spicy butternut squash and corn cheese sauce, black bean rotini (which looks suspiciously like larvae) is topped with strips of crispy skin (turkey bacon).

Creepy Corny Crania™

Corn flakes and Marshmallow Fluff® are dyed gray and compressed into two hemispheres separated by a black cherry or blackberry fruit leather “artery”.

Gelatin Brain or Heart

Cherry or black cherry gelatin molded into a large brain or heart. The brain serves 12 – 20 and the heart serves 6 – 10.

Kitty Litter Cupcakes

24 yellow cupcakes filled with chocolate pudding and topped with a cake-and-cookie “litter” and artistically melted Tootsie Rolls® to resemble, well, you know!

Larvae Cake™

Chocolate cake filled with rice cereal “maggots”. Covered in chocolate ganache, chopped pistachios, and chocolate larvae.

Man Toes & Fungus

Small toe-shaped breadsticks with cracked almond toenails and rosemary toe hair served with chunky garlic dip.

Ice Cream Crones™

Individual scoops of mint ice cream wearing wise and/or naughty chocolate faces and chocolate cone witches’ hats. Green crème de menthe can be added for a “melted” effect.

Mummy Dogs

It wouldn't be a Halloween party without Mummy Dogs. Dough wrapped around hot dogs (pork, beef or veggie) or sausages and baked until golden brown.

Rib Cage Pull Apart

Puff pastry cut into a rib cage and sternum. Filled with your choice of pizza toppings (vegetarian or meat) or Muffuletta ingredients (including olive salad). Can also be made with linked sausages.

Shrunken Potato Heads Dipped in Blood

Faces are cut into small yellow potatoes and roasted until wrinkly and slightly charred. Served on pikes with a bloody mixture of ketchup and gojuchang (Korean hot sauce) or your favorite hot sauce.

Toxic Waste Tarts™

Lemon tarts are topped with kiwi compote and decorated with a chocolate toxic waste symbol.

Party Platters

Elegant and versatile, each platter can be made to accommodate all of your guests.

Big Salad Platter

Mixed greens, sliced onions, halved tomatoes, cucumbers, and carrots topped with your choice of sliced deli meats and cheeses and olives. Served with vinaigrette or your favorite dressing on the side.

Bruschetta

Toasted baguette topped with your choice of Tomato, feta, basil & balsamic vinegar; Cottage cheese, lemon zest & green peas cooked with shallots in butter; Brie and fig jam topped with toasted walnuts; Spicy peanut butter and strawberry compote.

Fruit Dip Platter

Marshmallow, cream cheese & lemon dip served with seasonal fresh fruit such as grapes, pineapples, and strawberries.

Cheese Board

Your choice of meats, cheese, crackers, nuts, pickles, olives, mustards, and sauces. Vegan, vegetarian, and gluten-free options available.

Guacamole Platter

Fresh avocados, lime juice, onions, grated garlic, tomatoes, and if you like, fresh cilantro. Served with tortilla chips.

Grilled Italian Vegetables

Radicchio, fennel, sweet peppers, red onions, zucchini, and mushrooms grilled and dressed in red wine vinaigrette. Served at room temperature.

Hummus Platter

Smooth chickpea hummus with garlic, lemon, tahini, and onions. Served with pita triangles, baby carrots, and sweet peppers.

Muffins

Banana and toasted walnut muffins with brown sugar butter; blueberry streusel muffins; pumpkin and chocolate chip muffins with cream cheese frosting; chocolate cherry muffins; lemon poppy seed;

Roasted Vegetables

Carrots, cauliflower, small potatoes, and Brussels sprouts roasted and served with garlic sauce (with or without bacon). Served at room temperature.

Salade Niçoise

Tuna packed in olive oil, blanched green beans, halved cherry tomatoes, roasted yellow potatoes, hard-boiled eggs, and olives drizzled in your choice of basil pesto or chimichurri.

Sandwiches & Wraps

Your choice of: Chicken-Avocado Salad (with onions, garlic, cilantro, jicama & avocados); Chicken Salad (with onions, celery, & grapes); Cubano (ham, pork, Swiss cheese, mustard & dill pickles); Grilled Veggies (Mushrooms, sweet peppers, onions, and zucchini with hummus, tzatziki & mixed greens); Tomato & Mozzarella (with basil, mixed greens & balsamic vinaigrette); Turkey (with turkey bacon, Dijon mustard, caramelized onions & mixed greens). Can be served as sandwiches (including open-faced) or wraps.

Add soup to your sandwich platter:

Chicken Tortellini
Crushed Red Lentil (vegetarian/vegan)
Tomato Basil (vegetarian/vegan)