



**WEBER'S**  
CATERING MENU

CONTACT SALES AND CATERING OFFICE 734.769.3237  
SALES@WEBERSANNARBOR.COM

# BREAKFAST BUFFETS

SERVED FOR ONE HOUR

(25 PERSON MINIMUM) AVAILABLE FOR 15 TO 24 PERSONS AT A SURCHARGE OF 1.00 / PERSON

INCLUDES: FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE

## THE SUNRISE / 19.00

BROCCOLI AND CHEESE FRITTATA

CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM

HASH BROWNS

SLICED FRESH FRUIT TRAY

WEBER'S BAKESHOP GRANOLA

CHOBANI GREEK YOGURT ASSORTMENT

SCONES, CINNAMON ROLLS AND MUFFINS

## THE SOPHISTICATE / 20.00

BROCCOLI AND CHEESE FRITTATA

CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM

HASH BROWNS

CINNAMON SWIRL FRENCH TOAST WITH MAPLE SYRUP

SLICED FRESH FRUIT TRAY

WEBER'S BAKESHOP GRANOLA

CHOBANI GREEK YOGURT ASSORTMENT

SCONES, CINNAMON ROLLS AND MUFFINS

## THE UPTOWN BRUNCH / 26.00

BROCCOLI AND CHEESE FRITTATA

CHOICE OF BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM

CHOICE OF OVEN BROILED SALMON\* OR OVEN BROILED WHITEFISH

FRIED CHICKEN

AU GRATIN POTATOES

CINNAMON SWIRL FRENCH TOAST WITH MAPLE SYRUP

SLICED FRESH FRUIT TRAY

HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS

SCONES, CINNAMON ROLLS AND MUFFINS

## ENHANCEMENTS

OMELET STATION

6.00 / PERSON AND 45 /CHEF

WAFFLE STATION WITH ASSORTED TOPPINGS

4.00 / PERSON AND 45 /CHEF

LOX AND BAGEL PLATTER

100.00 / PLATTER (SERVES 30)

# BREAKS

SERVED FOR ONE HOUR (AVAILABLE ONLY WITH FULL SERVICE EVENTS)

## WEBER'S GOURMET COFFEE STATION / 5.00

FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE, WITH MONIN SYRUPS, WHIPPED CREAM, CINNAMON, CHOCOLATE SHAVINGS, ORANGE RIND AND BISCOTTI

## DELUXE CONTINENTAL / 15.00

SLICED FRESH FRUIT TRAY, WEBER'S BAKESHOP GRANOLA, CHOBANI GREEK YOGURT ASSORTMENT, SCONES, CINNAMON ROLLS AND MUFFINS, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE

CONTINENTAL BREAK ENHANCEMENT:

BREAKFAST SANDWICH WITH EGG AT 5.00 EACH

BREAKFAST SANDWICH WITH BACON OR DEARBORN SMOKED SLICED HAM AT 7.00 EACH

## HEALTH / 11.00

KIND GRANOLA BARS, CHOBANI GREEK YOGURT ASSORTMENT, FRUIT TRAY, AND FLAVORED SAN PELLEGRINO

## AFTERNOON / 10.00

ASSORTED CHEESE TRAY, RAW VEGETABLE TRAY, CRACKERS, SOFT DRINKS AND FLAVORED SAN PELLEGRINO

## BAR / 10.00

PECAN BARS, LEMON BARS, CHOCOLATE BARS, SOFT DRINKS AND FLAVORED SAN PELLEGRINO

## SWEET AND SALTY / 10.00

POPCORN, WEBER'S BAKESHOP GRANOLA, GREAT LAKES KETTLE CHIPS, WEBER'S BAKESHOP COOKIES, SOFT DRINKS AND FLAVORED SAN PELLEGRINO

# A LA CARTE ITEMS

## BEVERAGES

FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	60.00 / 40-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	30.00 / 20-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	15.00 / 10-CUP POT
ICED TEA	35.00 / GALLON
LEMONADE	35.00 / GALLON
NATALIE'S ORANGE JUICE	35.00 / GALLON
ORCHARD ISLAND APPLE JUICE	35.00 / GALLON
CRANBERRY JUICE	35.00 / GALLON
SOFT DRINKS (CANS)	2.00 / EACH
BOTTLED WATER	2.00 / EACH
VITAMIN WATER	2.75 / EACH
FLAVORED SAN PELLEGRINO (CANS)	2.50 / EACH

## SNACKS

COFFEE CAKE, CINNAMON ROLLS, SCONES OR MUFFINS	25.00 / DOZEN
ASSORTED COOKIES OR RICH CHOCOLATE BROWNIES	24.00 / DOZEN
ASSORTED PETITE PASTRIES	25.00 / DOZEN
ASSORTED BAKERY BAR COOKIES ~ LEMON, CHOCOLATE AND PECAN	2.00 / EACH
KIND BARS	2.50 / EACH
GREAT LAKES KETTLE CHIPS	10.00 / BASKET
POPCORN	10.00 / BASKET
WEBER'S BAKESHOP GRANOLA	10.00 / POUND
MIXED NUTS	10.00 / ½ POUND
ASSORTED CHOBANI GREEK YOGURT 5.3 OZ. CUPS	3.50 / EACH
BANANAS, APPLES, OR ORANGES	2.25 / PIECE

# BOXED LUNCH MENU

## **OVEN ROASTED TURKEY SANDWICH / 14.00**

OVEN BROWNED TURKEY, ROASTED RED PEPPER MAYO, KALAMATA OLIVES, RED ONION, LEAF LETTUCE, FRESH TOMATO, SERVED ON FRESHLY MADE FOCACCIA BREAD, KETTLE CHIPS, PICKLE SPEAR AND A HOUSE MADE COOKIE

## **ROAST BEEF SANDWICH / 14.00**

OVEN SLOW ROASTED TOP ROUND OF BEEF, HORSERADISH MAYO, LEAF LETTUCE, SHARP CHEDDAR, SERVED ON FRESHLY MADE HOUSE ROLLS, KETTLE CHIPS, PICKLE SPEAR AND A HOUSE MADE COOKIE

## **HAM SANDWICH / 14.00**

SMOKED HAM, SWISS CHEESE, HONEY DIJON MUSTARD, LEAF LETTUCE, FRESH TOMATO, SERVED ON HOUSE MADE BREAD, KETTLE CHIPS, PICKLE SPEAR AND A HOUSE MADE COOKIE

## **VEGETABLE MEDLEY SANDWICH / 14.00**

OVEN ROASTED VEGETABLES, PESTO MAYO, RED ONION, GREEN PEPPER, ARUGULA, SERVED ON HOUSE MADE FOCACCIA BREAD, KETTLE CHIPS, PICKLE SPEAR AND A HOUSE MADE COOKIE

## **CAESAR SALAD / 13.00**

ROMAINE, CROUTONS, ANCHOVY WITH CAESAR DRESSING, HOUSE MADE ROLL AND COOKIE  
(ADD GRILLED CHICKEN BREAST 3.00 / PERSON)

## **CLASSIC COBB SALAD / 13.00**

MIXED LETTUCE, TOMATO, BACON, CHICKEN, EGG, GOAT CHEESE SERVED WITH WEBER'S BROWN DERBY DRESSING, HOUSE MADE ROLL AND COOKIE

## **STRAWBERRY CHICKEN SALAD / 13.00**

MIXED GREENS, STRAWBERRIES, MANDARIN ORANGES, SLIVERED ALMONDS AND GRILLED CHICKEN BREAST SERVED WITH WEBER'S RASPBERRY VINAIGRETTE DRESSING, HOUSE MADE ROLL AND COOKIE

## **KALE CHOP SALAD / 13.00**

BABY KALE, MICHIGAN CHERRIES, WALNUTS, GRANNY SMITH APPLES, RADISH AND CHAMPAGNE WALNUT VINAIGRETTE, HOUSE MADE ROLL AND COOKIE  
(ADD GRILLED CHICKEN BREAST 3.00 / PERSON)

# THEMED LUNCH BUFFETS

SERVED FOR ONE HOUR  
(25 PERSON MINIMUM) AVAILABLE FOR 15 TO 24 PERSONS AT A SURCHARGE OF 1.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, ASSORTED COOKIES AND RICH CHOCOLATE BROWNIES, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE

## **BUILD YOUR OWN FAJITAS / 24.00**

MARINATED SLICED BEEF AND CHICKEN  
GRILLED GREEN PEPPERS AND ONIONS  
WARM FLOUR TORTILLAS  
SHREDDED CHEESE, GUACAMOLE, SALSA AND SOUR CREAM, BAKED BLACK BEANS  
MEXICAN RICE  
HOUSE MADE TORTILLA CHIPS

## **ORIGINAL WORKAHOLICS BUFFET / 21.00**

BUILD YOUR OWN SANDWICH WITH SLICED VIRGINIA HAM, LEAN ROAST BEEF, ROAST TURKEY BREAST  
CHEDDAR, SWISS AND PROVOLONE CHEESES  
SPECIALTY AIOLI SAUCES  
WEBER'S BAKERY BREAD  
LETTUCE AND TOMATO  
KOSHER DILL PICKLES  
GREAT LAKES KETTLE CHIPS  
COUS COUS OR WEBER'S COLESLAW

## **WRAP 'N ROLL BUFFET / 21.00**

TURKEY PINWHEELS, ITALIAN PINWHEELS, MEDITERRANEAN PINWHEELS  
RAW VEGETABLE TRAY WITH DIP  
GREAT LAKES KETTLE CHIPS  
COUS COUS OR WEBER'S COLESLAW

# LUNCH BUFFET

SERVED FOR ONE HOUR

(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, COUS COUS OR WEBER'S COLESLAW, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, ASSORTED SEASONAL PETITE PASTRIES, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE

## TWO ENTRÉES / 25.00

### PAN-SEARED CHICKEN

TOPPED WITH A FRUIT COMPOTE (GF)

### TUSCAN PAN-SEARED CHICKEN

ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

### LONDON BROIL\*

MARINATED FLANK STEAK, BROILED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)  
ENHANCE WITH SAUTEED ONIONS AND MUSHROOMS 2.00 / PERSON

### JUMBO LUMP CRAB CAKES

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

### BEEF TIPS AND RICE

SAUTÉED WITH MUSHROOMS, ONIONS, HOUSE MADE RED WINE DEMI-GLACE (GF)

### NORTHERN LAKES WHITEFISH

OVEN BROILED, CITRUS BEURRE BLANC (GF)  
ENHANCE WITH CRISPY ROCK SHRIMP 2.50 / PERSON

### ATLANTIC SALMON

BROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

### VEGETABLE LASAGNA

HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, AND TOMATO BASIL SAUCE

### TRUFFLE CHEDDAR MACARONI

ELBOW MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

### PORTABELLA MUSHROOM SAUTÉ

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

### ACCOMPANIMENTS (CHOICE OF 2)

VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY / ASPARAGUS

STARCH (GF): MIREPOIX BASMATI RICE / AU GRATIN POTATOES / WHIPPED POTATOES

### ENHANCEMENTS

ADDITIONAL ENTRÉE

2.00 / PERSON

ROAST PRIME RIB OF BEEF\* (GF)

10.00 / PERSON AND 45 / PER CHEF

(GF) GLUTEN FREE

\*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

# DINNER BUFFET

SERVED FOR ONE HOUR

(50 PERSON MINIMUM) AVAILABLE FOR 25 TO 49 PERSONS AT A SURCHARGE OF 2.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, COUS COUS OR WEBER'S COLESLAW, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, ASSORTED SEASONAL PETITE PASTRIES, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE

## TWO ENTRÉES / 33.00

### PAN-SEARED CHICKEN

TOPPED WITH A FRUIT COMPOTE (GF)

### TUSCAN PAN-SEARED CHICKEN

PAN-SEARED, ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

### LONDON BROIL\*

MARINATED FLANK STEAK, BROILED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)  
ENHANCE WITH SAUTEED ONIONS AND MUSHROOMS 2.00 / PERSON

### BEEF TIPS AND RICE

SAUTÉED WITH MUSHROOMS, ONIONS, HOUSE MADE RED WINE DEMI-GLACE (GF)

### NORTHERN LAKES WHITEFISH

OVEN BROILED, CITRUS BEURRE BLANC (GF)  
ENHANCE WITH CRISPY ROCK SHRIMP 2.50 / PERSON

### JUMBO CRAB CAKES

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

### ATLANTIC SALMON

BROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

### VEGETABLE LASAGNA

HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, WITH A TOMATO BASIL SAUCE

### TRUFFLE CHEDDAR MACARONI

ELBOW MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

### PORTABELLA MUSHROOM SAUTÉ

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

### ACCOMPANIMENTS (CHOICE OF 2)

VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY / ASPARAGUS

STARCH (GF): MIREPOIX BASMATI RICE / AU GRATIN POTATOES / WHIPPED POTATOES

### ENHANCEMENTS

ADDITIONAL ENTRÉE FEE 3.00 / PERSON

UPGRADE TO KALE CHOP 2.00 / PERSON

ROASTED PRIME RIB OF BEEF\* (GF) 10.00 / PERSON AND 45 /CHEF

ROASTED TENDERLOIN\* (GF) 12.00 / PERSON AND 45 /CHEF

(GF) GLUTEN FREE

\*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

# COLD HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

## ICED JUMBO GULF SHRIMP / 31.00

CHILLED GULF SHRIMP WITH COCKTAIL SAUCE (GF)

## CALIFORNIA NORI ROLLS / 19.00

CRABMEAT AND AVOCADO, SMOKED SALMON AND SCALLION, CUCUMBER AND RED BELL PEPPER WITH WASABI (GF) AND SOY SAUCE (NOT GF)

## ROAST BEEF\* CANAPES / 20.00

TOASTED PISTOLET BREAD WITH ROAST BEEF AND A SCALLION AIOLI

## STUFFED CHERRY TOMATOES / 18.00

FILLED WITH HERB CREAM CHEESE (GF)

## SALMON PATE CANAPES / 20.00

TOASTED PISTOLET BREAD WITH SMOKED SALMON PATE

## ANTIPASTO SKEWERS / 17.00

SALAMI, PROVOLONE, TOMATO, AND ARTICHOKE WITH ITALIAN DRESSING (GF)

## CAPRESE SKEWERS / 18.00

FRESH MOZZARELLA, GRAPE TOMATOES AND FRESH BASIL WITH BALSAMIC VINAIGRETTE ON THE SIDE (GF)

# PLATTERS

## RAW VEGETABLE TRAY WITH DIP

CELERY, CARROTS, BROCCOLI, CAULIFLOWER, RED PEPPERS, ASPARAGUS AND GRAPE TOMATOES SERVED WITH RANCH DIP (GF) (SERVES 50) 100.00 / (SERVES 25) 50.00

## FRESH FRUIT TRAY WITH DIP

PINEAPPLE, HONEYDEW, CANTALOUPE, STRAWBERRIES AND GRAPES SERVED WITH A STRAWBERRY YOGURT DIP (GF) (SERVES 50) 100.00 / (SERVES 25) 50.00

## CHEESE TRAY

SMOKED GOUDA, PEPPER JACK, COTSWOLD, EXTRA SHARP WHITE CHEDDAR AND WINE INFUSED GOAT CHEESE (GF) (SERVES 50) 120.00 / (SERVES 25) 60.00

## CHARCUTERIE PLATTER

PROSCIUTTO, CAPOCOLLO, SOPPRESSATA, GENOA SALAMI, GREEN AND BLACK SICILIA OLIVES, ROASTED RED PEPPERS AND PARMESAN ROMANO (GF) (SERVES 50) 150.00 (SERVES 25) 75.00

# DIPS

SALSA AND HOUSE MADE TORTILLA CHIPS (GF)	36.00 / PER 2 QUARTS
GUACAMOLE AND HOUSE MADE TORTILLA CHIPS (GF)	60.00 / PER 2 QUARTS
BRUSCHETTA AND TOASTED PISTOLET BREAD	36.00 / PER 2 QUARTS
HUMMUS AND PITA BREAD	36.00 / PER 2 QUARTS
HOT SPINACH DIP AND GARLIC TOAST	40.00 / PER 2 QUARTS
HOT CRAB DIP AND CRACKERS	50.00 / PER 2 QUARTS
SALMON PATE WITH MATZO CRACKERS	75.00 / PER 2 QUARTS

(GF) GLUTEN FREE

\*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.



# HOT HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

## **SPANAKOPITA / 19.00**

PETITE SPINACH PIES IN PHYLLO

## **PEAR AND BRIE WONTONS / 28.00**

WONTON FILLED WITH PEAR AND BRIE

## **SHORT RIB PUFFS / 29.00**

BEEF SHORT RIB IN A PUFF PASTRY WITH BEEF DEMI GLAZE

## **CRAB CAKES / 57.00**

MARYLAND BLUE CRAB, FRESH CORN SALSA, MUSTARD SAUCE

## **BACON WRAPPED SCALLOPS / 34.00**

BAY SCALLOPS WRAPPED IN SMOKED BACON (GF)

## **MEATBALLS / 16.00**

HOUSE MADE WITH BEEF IN A SOUR CREAM DEMI SAUCE

## **STUFFED MUSHROOMS**

CRAB AND LOBSTER / 47.00 CHORIZO AND CHEDDAR / 24.00 EGGPLANT, ZUCCHINI AND ARTICHOKE / 21.00

## **SHRIMP**

COCONUT / 24.00 GARLIC (GF) / 22.00

## **COCONUT CHICKEN / 18.00**

TOSSED WITH COCONUT AND FRIED, PLUM SAUCE

## **BLACK BEAN FRITTERS / 18.00**

FRIED AND SERVED WITH A FRESH LIME YOGURT SAUCE

## **JERK CHICKEN SATAY/ 20.00**

GRILLED ON A SKEWER, MANGO GLAZE (GF)

# STATIONS

(CARVED TO ORDER FOR ONE HOUR) CHEF'S CARVING FEE / 45 PER CHEF ATTENDING

## **PRIME RIB\* / 440.00**

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

## **TENDERLOIN\* / 250.00**

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 15 -20)

## **STRIP LOIN OF BEEF \* / 250.00**

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

## **HONEYSUCKLE HAM / 185.00**

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 75-100)

(GF) GLUTEN FREE

\*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER