



# **WEBER'S**

## CATERING MENU

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REVISED DECEMBER 2025

# BREAKFAST BUFFETS

SERVED FOR ONE HOUR

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

## THE SUNRISE / 22.00

BROCCOLI AND CHEESE FRITTATA

CHOICE OF 1: 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 / 24.00

BROCCOLI AND CHEESE FRITTATA

CHOICE OF 1: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM  
HASH BROWNS

CINNAMON SWIRL FRENCH TOAST WITH BANANA BUTTER AND BLUEBERRIES

SLICED FRESH FRUIT TRAY

WEBER'S BAKESHOP GRANOLA

CHOBANI GREEK YOGURT ASSORTMENT

SCONES, CINNAMON ROLLS AND MUFFINS

## THE UPTOWN BRUNCH / 28.00

BROCCOLI AND CHEESE FRITTATA

CHOICE OF 1: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM

CHOICE OF 1: OVEN BROILED SALMON OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ON-  
ION RINGS AND GREEN SCALLION AIOLI

FRIED CHICKEN

AU GRATIN POTATOES

CINNAMON SWIRL FRENCH TOAST WITH BANANA BUTTER AND BLUEBERRIES

SLICED FRESH FRUIT TRAY

HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS

SCONES, CINNAMON ROLLS AND MUFFINS

## ENHANCEMENTS

OMELET STATION (20 PERSON MINIMUM)

6.00 / PERSON AND 45 /CHEF

WAFFLE STATION WITH ASSORTED TOPPINGS (20 PERSON MINIMUM)

4.00 / PERSON AND 45 /CHEF

LOX AND BAGEL PLATTER BAGELS, CREAM CHEESE, SHALLOTS, EGG, CHIVES,  
CAPERS, TOMATO

150.00 / PLATTER (SERVES 30)

CHOICE OF (2) BREAKFAST MEATS

\$1.50 PER PERSON

SUBSTITUTE TURKEY SAUSAGE

\$2.00 PER PERSON

WEBER'S BAKERY CROISSANT, ALMOND CROISSANT

4.00/EACH

# 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

ENHANCE WITH DARK HOT CHOCOLATE MIX AND MINI MARSHMALLOWS 1.00 / PERSON

## **DELUXE CONTINENTAL / 17.00**

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:

EGG SANDWICH WITH CHEESE AT 5.00 EACH

ADD BACON OR DEARBORN SMOKED SLICED HAM AT ADDITIONAL 2.00 EACH

## **AFTERNOON BREAKS \$12 PER PERSON**

### **DRINKS (CHOICE OF 3)**

COKE PRODUCTS

FLAVORED SAN PELLEGRINO (CANS)

ICED TEA

LEMONADE

KOMBUCHA ADDITIONAL 2.00/PERSON

1/2 LITER SPARKLING WATER (BOTTLED) ADDITIONAL 2.50/ PERSON

12 OZ STILL WATER (BOTTLED) ADDITIONAL 1.50/PERSON

### **EATS (CHOICE OF 1)**

CHOBANI GREEK YOGURT ASSORTMENT AND GRANOLA

SLICED FRUIT TRAY

CHEESE TRAY

RAW VEGETABLE TRAY

CHARCUTERIE PLATTER 1.50/PERSON

### **TREATS (CHOICE OF 2)**

POPCORN

TRAIL MIX

GREAT LAKES KETTLE CHIPS

SALSA AND HOUSE MADE TORTILLA CHIPS

GUACAMOLE AND HOUSE MADE TORTILLA CHIPS 1.00/PERSON

### **SWEET (CHOICE OF 1)**

LEMON BARS

PECAN BARS

COCONUT CHIA SEED PUDDING

# 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	37.00 / GALLON
ORCHARD ISLAND APPLE JUICE	35.00 / GALLON
CRANBERRY JUICE	2.00 / EACH
SOFT DRINKS (CANS)	4.00 / BOTTLE
12 OZ STILL WATER	5.00 / BOTTLE
1/2 LITER SPARKLING WATER	2.50 / CAN
FLAVORED SAN PELLEGRINO	4.50 / CAN
LIQUID REMEDY KOMBUCHA	4.50 / CAN
RED BULL	

## SNACKS

COFFEE CAKE, CINNAMON ROLLS, SCONES OR MUFFINS	25.00 / DOZEN
ASSORTED BAKERY BAR COOKIES ~ LEMON, CHOCOLATE, PECAN	2.00 / EACH
PETITE PASTRY ASSORTMENT	25.00/DOZEN
VARIETY OF ASSORTED SEASONAL PETITE PASTRIES	
ASSORTED COOKIES	24.00 / DOZEN
RICH CHOCOLATE BROWNIES	24.00 / DOZEN
KIND BARS	2.50 / EACH
GREAT LAKES KETTLE CHIPS	10.00 / BASKET
POPCORN	10.00 / BASKET
WEBER'S BAKESHOP GRANOLA	10.00 / POUND
TRAIL MIX ~ PEANUTS, CHOCOLATE PIECES, RAISINS, ALMONDS, CASHEWS	3.25 / EACH
ASSORTED CHOBANI GREEK YOGURT 5.3 OZ. CUPS	3.50 / EACH

# BOXED LUNCH MENU

CHOICE OF (1). A SERVICE CHARGE OF \$1 PER PERSON APPLIES FOR EACH ADDITIONAL OPTION. MAXIMUM OF 4.

## **OVEN ROASTED TURKEY SANDWICH / 18.00**

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 / 18.00**

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 / 18.00**

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 / 18.00**

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

## **CHICKEN CAESAR SALAD / 21.00**

ROMAINE, CRISPY POTATOES, PECORINO ROMANO, ANCHOVY AND BROILED CHICKEN WITH CAESAR DRESSING, HOUSE MADE ROLL AND COOKIE

## **WEBER'S COBB SALAD / 18.00**

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

## **STRAWBERRY CHICKEN SALAD / 21.00**

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

## **BABY KALE / 18.00**

MICHIGAN CHERRIES, WALNUTS, HONEYCRISP APPLES, RADISH, MAPLE CHAMPAGNE VINAIGRETTE  
ENHANCE WITH 6 OZ CHICKEN 6.00 / PER PERSON

# THEMED LUNCH BUFFETS

SERVED FOR ONE HOUR

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

## **BUILD YOUR OWN FAJITAS / 26.00**

MARINATED SLICED BEEF WITH GRILLED GREEN PEPPERS AND ONIONS

CHICKEN WITH GRILLED GREEN PEPPERS AND ONIONS

BAKED BLACK BEANS

MEXICAN RICE

WHITE CHEDDAR CHEESE

GUACAMOLE

SALSA

SOUR CREAM

SHREDDED LETTUCE

WARM FLOUR TORTILLAS

HOUSE MADE TORTILLA CHIPS

ASSORTED COOKIES

RICH CHOCOLATE BROWNIES

## **ITALIAN BUFFET / 26.00**

CHICKEN PARMESAN

VEGETABLE LASAGNA

CREAMY POLENTA

CAESAR SALAD

GARLIC TOAST

PETITE CANNOLI

PETITE TIRAMISU

## **ORIGINAL WORKAHOLICS BUFFET / 22.00**

BUILD YOUR OWN SANDWICH WITH SLICED VIRGINIA HAM, ROAST BEEF, ROAST TURKEY BREAST, CHEDDAR, SWISS, PROVOLONE CHEESE, LETTUCE, TOMATO, ONION, KOSHER DILL PICKLES

ASSORTED MUSTARDS

MAYONNAISE

HUMMUS

WEBER'S BAKESHOP BREAD

GREAT LAKES KETTLE CHIPS

ASSORTED COOKIES

RICH CHOCOLATE BROWNIES

# 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, COUSCOUS OR WEBER'S COLE-SLAW, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, ASSORTED SEASONAL PETITE PASTRIES

## TWO ENTRÉES / 28.00

### LONDON BROIL\*

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

### BEEF TIPS AND RICE

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

### CRAB CAKES

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

### NORTHERN LAKES WHITEFISH

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

### SALMON / CHOICE OF 1:

BROILED CHEF SEASONED  
CARAMELIZED CAJUN SEASONING, GARNISHED W/ FRIED ONION RINGS AND GREEN SCALLION AIOLI

### PAN SEARED CHICKEN / CHOICE OF 1:

RUSTICA ONION AND TOMATO CONFIT  
FORESTIERE WILD MUSHROOMS IN A MADEIRA CREAM SAUCE  
PARMESAN BREADED AND PAN FRIED WITH TOMATO SAUCE AND MOZZARELLA CHEESE

### VEGETABLE LASAGNA

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

### TRUFFLE CHEDDAR MACARONI

CELLENTANI MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

### PORTABELLA MUSHROOM SAUTÉ

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

### ACCOMPANIMENTS /CHOICE OF 2

VEGETABLE: CHARRED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL / ASPARAGUS  
STARCH: MIREPOIX BASMATI RICE / AU GRATIN POTATOES / WHIPPED POTATOES

### ENHANCEMENTS

ADDITIONAL ENTRÉE	2.00 / PERSON
UPGRADE TO CAESAR SALAD	2.00 / PERSON
ROAST PRIME RIB OF BEEF*	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

## TWO ENTRÉES / 35.00

### LONDON BROIL\*

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

### BEEF TIPS AND RICE

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

### NORTHERN LAKES WHITEFISH

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

### CRAB CAKES

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

### SALMON /CHOICE OF 1

BROILED CHEF SEASONED  
CARAMELIZED CAJUN SEASONING, GARNISHED W/ FRIED ONION RINGS AND GREEN SCALLION AIOLI

### PAN SEARED CHICKEN /CHOICE OF 1

RUSTICA ONION AND TOMATO CONFIT  
FORESTIERE WILD MUSHROOMS IN A MADEIRA CREAM SAUCE  
PARMESAN BREADED AND PAN FRIED WITH TOMATO SAUCE AND MOZZARELLA CHEESE

### VEGETABLE LASAGNA

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

### TRUFFLE CHEDDAR MACARONI

CELLENTANI MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

### PORTABELLA MUSHROOM SAUTÉ

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

### ACCOMPANIMENTS /CHOICE OF 2

VEGETABLE: CHARRED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL / ASPARAGUS  
STARCH: MIREPOIX BASMATI RICE / AU GRATIN POTATOES / WHIPPED POTATOES

### ENHANCEMENTS

ADDITIONAL ENTRÉE FEE	3.00 / PERSON
UPGRADE TO CAESAR SALAD	2.00 / PERSON
ROASTED PRIME RIB OF BEEF*	10.00 / PERSON AND 45 /CHEF
ROASTED TENDERLOIN*	12.00 / PERSON AND 45 /CHEF

\*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 PHYLLO / 28.00**

PHYLLO FILLED WITH PEAR AND BRIE, ALMOND

## **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

## **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

VEGETARIAN ZUCCHINI, YELLOW SQUASH, RED AND GREEN BELL PEPPER, ASIAGO CHEESE, BREADCRUMBS/ 21.00

## **SHRIMP**

TOSSED WITH COCONUT AND FRIED, PLUM SAUCE/ 24.00

GARLIC / 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

# 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)

\*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

## CALIFORNIA NORI ROLLS / 19.00

CRABMEAT AND AVOCADO, SMOKED SALMON AND SCALLION, CUCUMBER AND RED BELL PEPPER WITH WASABI AND SOY SAUCE

## STEAK CANAPES / 30.00

TOASTED PISTOLET BREAD, CHIMICHURRI, HORSERADISH SOUR CREAM

## PROSCIUTTO WRAPPED DATES/ 25.00

FILLED WITH HERB GOAT CHEESE

## ASSORTED CANAPES / 17.00

PUFF PASTRY WITH SMOKED SALMON, SHRIMP AND HERB CREAM CHEESE, WILD MUSHROOM AND BRIE

## ANTIPASTO SKEWERS / 17.00

SALAMI, PROVOLONE, TOMATO, AND ARTICHOKE WITH ITALIAN DRESSING

## CAPRESE SKEWERS / 18.00

FRESH MOZZARELLA, GRAPE TOMATOES AND FRESH BASIL WITH BALSAMIC REDUCTION

# PLATTERS

## RAW VEGETABLE TRAY WITH DIP

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

## CHEESE TRAY

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

## CHARCUTERIE PLATTER

PROSCIUTTO, CAPOCOLLO, SOPPRESSATA, GENOA SALAMI, GREEN AND BLACK SICILIA OLIVES, CORNICHONS, WHOLE GRAIN MUSTARD, PEACH PRESERVES, SLICED PISTOLET (SERVES 50) 150.00 (SERVES 25) 75.00

# DIPS

SALSA AND HOUSE MADE TORTILLA CHIPS	36.00 / PER 2 QUARTS
GUACAMOLE AND HOUSE MADE TORTILLA CHIPS	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 FIREHOOK CRACKERS	75.00 / PER 2 QUARTS

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