



WEBER'S
CATERING MENU

CONTACT SALES AND CATERING OFFICE 734.769.3237
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REVISED APRIL 2026

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: SALMON -CHEF SEASONED AND BROILED OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION 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,

150.00 / PLATTER (SERVES 30)

CAPERS, TOMATO

CHOICE OF (2) BREAKFAST MEATS

\$1.50 PER PERSON

SUBSTITUTE TURKEY SAUSAGE

\$2.00 PER PERSON

WEBER'S BAKERY CROISSANT, PLAIN CROISSANT

4.00/EACH

WEBER'S BAKERY CROISSANT, ALMOND

5.00/EACH

WEBER'S BAKERY CROISSANT, PAN AU CHOCOLATE CROISSANT

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

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
MAYONAISE
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:

CHEF SEASONED AND BROILED
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

CHEF SEASONED AND BROILED
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.