



Just Hors D'oeuvres

Crab Cakes- <i>Jumbo lump crab, peppers, herbs, panko crusted, lemon caper aioli.....</i>	<i>\$2.50</i>
Smoked Salmon Crostini- <i>Hot smoked salmon, herb cheese, pickled red onion.....</i>	<i>\$2.50</i>
Duck Confit Tartlets- <i>Duck confit, savory bleu cheese custard, mini pastry shell.....</i>	<i>\$1.75</i>
Mushroom & Bleu Tartlets- <i>Forest mushrooms, savory bleu cheese custard, mini pastry shell.....</i>	<i>\$1.50</i>
Roasted Tomato Crostini- <i>Oven dried tomatoes, olive oil, garlic, basil, crostini.....</i>	<i>\$1.25</i>
Sirloin Crostini- <i>Beef sirloin, horseradish crème fraiche, duck fat crostini.....</i>	<i>\$2.50</i>
Potato Pancakes- <i>Sweet onion, fresh herbs, crème fraiche, apple reduction.....</i>	<i>\$1.50</i>
Mini Kobe Sliders- <i>Petit Kobe beef burger, Swiss, caramelized onions, white toast.....</i>	<i>\$2.25</i>
Roasted Vegetable Flat Bread- <i>Assorted grilled vegetables, tomato basil sauce, cheddar.....</i>	<i>\$1.50</i>
Tomato Mozzarella Flatbread- <i>Roasted Roma tomatoes, fresh mozzarella, basil.....</i>	<i>\$1.50</i>
Duck and Blue Flatbread- <i>Duck confit, bleu cheese, caramelized onions, white truffle crème.....</i>	<i>\$1.75</i>
Asian Pot Stickers- <i>Pork, chicken or vegetable, scallion sauce with ginger.....</i>	<i>\$1.75</i>
Spicy Thai Meatballs- <i>Thai spiced chicken meatballs, chili garlic glaze.....</i>	<i>\$1.50</i>
Tuna Tartare- <i>Hawaiian tuna, chili spiced, seaweed salad, wheat crisp.....</i>	<i>\$2.75</i>
Assorted Mini Quiche- <i>Vegetarian, chicken & asparagus, Lorraine.....</i>	<i>\$1.50</i>
Shrimp Cocktail- <i>Jumbo poached shrimp, cocktail sauce.....</i>	<i>\$3.25</i>

All Hors d'oeuvres are priced by the piece and are to be ordered by increments of twenty five pieces. Minimum order \$150.00 for catered drop off delivery or pick up. There will be a \$25 delivery fee with catered drop off orders. Catered drop off orders will have cooking and or assembly instructions as needed.

Staffing for events is available.
Chaffer rental is available.



Simple Strolling Cocktail Party

Passed Hors D'oeuvre Items

Mini Kobe Sliders

Smoked Salmon Costini

Crab Cakes

Roasted Tomato Crostini

Roast Sirloin Crostini

Displayed

Domestic Cheese Board

A selection of Swiss, Cheddar, Brie, Blue Vein. Displayed with grapes, berries and crackers.

Pasta

Chef selection of pasta served with white truffle cream sauce or fresh tomato basil

Antipasto with Artisan Breads and Dips

Tapenade, Hummus, Olives, Peppers, Pickled Vegetables and Cured Meats

Fruit Display

Chef selection of sliced fruit and berries.

Minimum guest count of 25 persons.

\$27.00 Per Person

Service staff, 6% Tax and 20% Gratuity not included.

Full on site bar set up available.

Executive Chef: André Neimanis

Dirty Dog Jazz Café
97 Kercheval, Grosse Pointe Farms, MI 48236
313-882-5299



Carved Roast Buffet

Displayed Hors D'oeuvres

Domestic Cheese Board

A selection of Swiss, Cheddar, Brie, Blue Vein. Displayed with grapes, berries and crackers.

Antipasto with Artisan Breads and Dips

Tapenade, Hummus, Olives, Peppers, and Pickled Vegetables.

Mixed Green Salad

Field Greens Presented with Julienne

Vegetables, Tomatoes, Cucumbers, and House Toasted Croutons.

Served with Black Pepper Buttermilk Dressing and Red Wine Vinaigrette

Carving Station

Roast sirloin of beef. Presented medium rare and carved on the buffet.

Served with:

Horseradish Crème

Dijon Mustard

Herb Mayonnaise

Butter & Freshly Baked Dinner Rolls

Roasted Potatoes

Seasonal Vegetables

Minimum guest count of 25 persons.

\$32.00 Per Person

Add selection of passed Hors d' Oeuvres:

\$37.00 Per Person

Service staff, 6% Tax and 20% Gratuity not included.

Full on site bar set up available.

Executive Chef: André Neimanis

Dirty Dog Jazz Café
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Grand Buffet

Passed Hors D'oeuvres

Please select five hors d'oeuvres to pass.

Crab Cakes
Smoked Salmon Crostini
Duck Confit Tartlets
Mushroom & Bleu Tartlets
Roasted Tomato Crostini
Sirloin Crostini
Potato Pancakes
Mini Kobe Sliders
Roasted Vegetable Flat Bread
Tomato Mozzarella Flatbread
Duck and Blue Flatbread
Asian Pot Stickers
Spicy Thai Meatballs
Tuna Tartare
Assorted Mini Quiche



Fresh Baked Bread From Our Bakery “Morning Glory Coffee and Pastries”

Salad Selection

Please select one:

Spinach Salad

Egg, Roasted Red Onion, Aged Cheddar, Smoked Bacon Vinaigrette

Field Green Salad

Field Greens Presented with Julienne

Vegetables, Tomatoes, Cucumbers, and House Toasted Croutons.

Served with Black Pepper Buttermilk Dressing and Red Wine Vinaigrette

Caesar Salad

With shaved Parmesan & Garlic Croutons

Entrée Selection

Please select two:

Chicken Picatta

Sautéed breast of chicken, artichokes, capers, forest mushrooms, white wine, lemon butter sauce.

Chicken with Roasted Tomatoes

Medallions of grilled chicken, roasted tomatoes, basil and cream.

Chicken Mozzarella

Sautéed breast of chicken, dark chicken reduction with marsala and sage, peppers, smoked bacon and fresh mozzarella.

Grilled Sirloin Medallions

Served with forest mushroom veal stock reduction.

Oriental Salmon

Ginger marinated, pan seared fillet of salmon, soy glaze with citrus and scallions.

Michigan Whitefish

Pan roasted, white wine, lemon butter sauce.

BBQ Salmon

Pan seared, finished with house barbecue glaze.

Roast Pork Loin

Medallions of pork loin, stone mustard veal stock reduction, braised red cabbage.



Side Dishes

Please select one:

Herb Rice Pilaf

Risotto

Roasted Garlic Mashed Potatoes

Creamy Polenta

Roasted Potatoes

Penne Pasta with White Truffle Cream Sauce or Tomato Basil

Chef's Vegetable Selection

Please select one:

Green Beans Almondine

Roasted Roots

Squash Medley

Stir Fry

Roasted Cauliflower

Steamed Broccoli

Minimum guest count of 25 persons.

\$45.00 Per Person

Service staff, 6% Tax and 20% Gratuity not included.

Full on site bar set up available