

Breakfast Baked Goods/ Sweets

2 dozen minimum per item

Served with butter, jam or honey

Live Forever Muffin \$1.10

Pumpkin Muffins \$1.10

Scones \$1.10

Cinnamon Rolls \$1.20

Pecan Rolls \$1.30

Mini Quiche \$1.20

Spinach & Feta, Lorraine or AuGratin

Breakfast or Brunch Options 12 or more guests

Potato Bakes (options) \$3.85

French Toast (options) \$3.15

Yogurt Bar \$3.155

Oatmeal Bar \$4.15

Choice of toppings: Brown Sugar, Cinnamon, Raisins, Granola, Cranberries, Apples, Nuts, Milk, Sweeteners, Chocolate Chips

Platters and Tray Appetizers

Smoked Salmon/Lox Platter

Serves 35-40 89.00

	Small 20-25	Large 40-50
Serves		
Antipasto Platter	58.00	95.00
Greek Platter	58.00	98.00
Sante Fe Platter	68.00	108.00
Creedite' with Veggie Dip	48.00	88.00
Fruit Display with Dip	68.00	108.00
Cheese Platter & Fruit Platter	68.00	108.00
Caprese Platter	45.00	75.00
Veggie & Relish Platter	40.00	75.00
Dips & Spreads	40.00	80.00
Sweet Treats Platter	40.00	75.00

Breakfast/ Brunch/ Teas

Price for 24 or more guests

Continental Breakfast Package

#1 Muffin, Fruit, Juice, and Coffee \$5.95

#2 Muffin, Fruit, Cheese, Juice, and Coffee \$6.95

#3 Quiche, Homefries, Fruit, Muffin, Juice, and Coffee \$8.65

#4 Scrambled Eggs, Oatmeal Bar & Yogurt, Fruit and Coffee \$9.35

#5 Scrambled Eggs, Sausage or Bacon, Fruit, Muffin, Juice and Coffee \$9.40

Eggstra! Eggstra!

Breakfast Sandwich on choice of English Muffin, Texas or Assorted Breads with egg, cheese, and choice of ham, bacon or sausage \$3.65

Breakfast Burrito \$2.95

Irish, Western, Country, Diner

Quiche

Full Quiche 4-6 servings \$15.90

Assorted Choice

Breakfast Sides

Bacon (3 per guest/ 2 sausage links guest) \$2.35

Biscuit and Gravy \$2.75

Homefries with onion and green pepper \$1.95

Fruit \$2.10

Brunch Packages

#1- Scrambled eggs or Strata

Tossed Salad or Homefries, Fresh Fruit

choice of Muffin, Brownies, Cookies or Rolls with butter \$7.99

#2 Scrambled eggs or Quiche

Sausage or Bacon

Cheesy homefries

Assorted Pastries, Mini Muffins or Cookies \$8.99

#3 Chicken Tetrazzini or Pistichio or Lasagna

Mini Quiche or Sausage Puffs

Mixed Green Salad or Cole Slaw

Assorted Mini muffins, Rolls or croissants with butter 9.99

#4 Assorted Mini Sandwiches

Au Gratin potatoes or Cheese Homefries

Mixed Green Salad or Cole Slaw

Veggie Platter or Fruit Platter

Assorted Cookies or Brownies \$9.99

" Throw a party,
invite us, we will bring food!"



313 884-6810

Menu Options

Breakfast

Lunch

Dinner

Picnic

Boxed Lunches

Themed Event

Showers

Graduations

Business Luncheons

Wakes

Serving the Pointes and East Side since 1992 with unique and delicious food. Our mission is to provide our customers a professional and personal experience no matter the budget with the utmost attention to details, uncompromising standards and moral ethics while keeping in mind the customers needs and remembering who we serve.

Cousins, Sheila Taylor and Meghan Spicer as well as the SideStreet Catering team of highly skilled and experienced foodies are ready to provide an exceptional catering experience that will make your event memorable. Our Catering services include: Pick up, Drop off or Delivery with set-up. We specialize in customizing each menu to fit your event and needs of your guests.

With a combined total of 60 years experience in the restaurant and catering industry, Sheila and Meghan can give your event that personal touch and attention to your event apart from all others. With top notch service and our unique menu items you can be confident that whatever the occasion or Budget we will work with you to create a spectacular event.

Appertizers & Hors d'Oeuvres

2 dozen per minimum order
Costini/ Brushetta 1.25
Phyllo Cups 1.25
Mini Quiche \$1.10
Sausage Puffs with cheddar .95
Meatballs .55
Fried Raviolis (3) 1.25
Quesadilla 1.10
Mini Wellingtons 1.35
Chicken Wings or Chicken bites 1.10
Bacon Wrapped
(Liver or Water Chestnut) 1.35
Deviled Eggs .95
Asparagus wrapped in Bacon 1.65
Mini Cocktail Sandwiches 1.95
Tea Sandwich 1.65
Fruit & Cheese Skewers 1.15
Caprese Skewers 1.45
Stuffed Cherry Tomatoes 1.25
Lavosh Wheel Wraps .95

Soup/Salads/Sides

Minimum of 10 persons
Soups
Any Soup or Chili in our huge repertoire of soups Gallon 37.99
Sides
Cole Slaw 1.69
Potato Salad 1.89
Chicken Salad 2.69, Tuna Salad 2.69
Egg Salad 2.69, Fruit Salad 2.69
Mixed Green Tossed Salad 2.29
Diner Spinach Salad 2.69
Caesar Salad (add chicken 3.) 2.69
Fajita Salad 2.69 Greek Salad 2.69
Maurice Salad 2.69
Veggies Sides
Glazed Carrots 1.29
Oriental Fresh Medley 1.59
Green Beans
Southern or Amardine 1.59
Green Bean Cassorole 1.79
Ratatoulli 2.79
Califlower or Broccoli AuGratin 2.49
Corn O'Brien 1.59, Corn Cobettes .29
Potatoes
Mashed Potatoes 1.79 Roasted Red Skins 1.79
Baked Potato 1.99 AuGratin Potatoes 1.99
Cheesy Homefries 1.99
Rice Pilaf 2.29, Couscous 2.29, Risotto 2.29,
Pasta w/ Marinara, Alfredo or Olive Oil 2.29

Luncheons/Bufkets/Dinners

Small 8-12 / Large 12-20
Penne Pasta 36.00/58.00
(Alfredo, Pomodoro, or Pesto)
Cajun Chicken Pasta or Rice 48.00/88.00
Stir Fry 36.00/58.00
Lasagna 48.00/ 88.00
Baked Mossticoli AuGratin 48.00/88.00
Angel Hair Pasta Marinara 48.00/88.00
Traditional Pot Roast 58.00/96.00
Corned Beef & Cabbage 58.00/96.00
Baked Herb Chicken 36.00/58.00
Roast Pork Dinner 48.00/88.00
Roast Turkey Dinner 48.00/88.00
Roast Beef Tenderloin 88.00/148.00
Pulled Pork (BBQ) 48.00/88.00
Shredded BBQ Chicken 36.00/58.00
Chicken Cacciatore 48.00/88.00
Chicken Picatta 48.00/88.00
Chicken Tetrazine 48.00/88.00
BBQ Baby Back Ribs 58.00/96.00
Chicken Ala King 48.00/88.00

Buffet Package

12 or more per person price
Packages include choice of one side salad or soup
Celtic Celebration Buffet: Traditional Boiled Corned Beef and Cabbage, complete with potatoes, carrots, celery and onion, horseradish and soda bread 12.99
Thanksgiving Buffet: Tender roasted all white meat turkey breast with stuffing, mashed potatoes, vegetable, cranberry and gravy 9.99
Holiday Table Buffet: Beef Tenderloin with choice of potato or rice, choices of side vegetable, roll and our horseradish peppercorn 18.99
Italian Fare Buffet: 2 Choices of pasta, choice of chicken, Italian vegetable saute' & garlic bread
Mediterranean Escape Buffet: Spanakopia, Baked Lemon Chicken (Raos Style) Roasted Red Skins, Spinach AuGratin, Greek Salad and pita bread 13.99
Southern Comfort Buffet: Chicken fried steak or fried chicken, sweet potato fries or mashed potatoes, cole slaw or potato salad and peach cobbler 13.99

Sandwiches/ Luncheons

Box Lunches Minimum of 10

#1 Sandwich, cole slaw, pickle 6.99
#2 Sandwich, cole slaw, pickle, cookie, choice of bread, rolls, or lavosh bread 8.99
#3 Sandwich, cole slaw, pickle, dessert bar, choice of bread and can beverage 9.99

Sandwich Platters Minimum of 12

Mini Cocktail Sandwiches on assorted mini rolls @ 1.99 each

Small / Large

Lavosh (rolled) Tray Assorted 28.00/ 58.00
Hearth hoagies cut in 2 or 3 28.00/ 58.00
Min. of 2 28.00
Focaccia Large round Italian or Philly or Party Sub Italian, Philly or Vegetarian

Sandwiches Luncheon Minimum of 12

#1 Choice of sandwich, slaw, pasta salad or potato salad with relish platter 6.99
#2 Choice of sandwich, mix green salad or soup, dessert platter \$7.99
#3 Choice of sandwich, salad entree, relish platter, and dessert platter 9.99

Policies

Terms: 10% non-refundable deposit at time of booking. 50% payment 7 days prior to event non refundable . Payment in full 24 hours in advance of event.

Pricing and menu options are subject to change due to market and availability. All prices are for food only. The following is nto included

Michigan sales tax 6%
Delivery/set-up/clean up/ extra mileage
Gratuity

15% Served Buffett
7.5% Drop off / Clean up
5% Drop off only

Service Hours
Disposable / rental dishes/ equipment
Consulting Fee
Tastings