



Maggies Catering 2009

**3690 Park Circle Drive
Kalamazoo, MI 49048-8808
269-226-9913**

**orders@maggiescatering.com
www.maggiescatering.com**

Breakfast Menu

(tablecloths, plates & silverware, napkins, cups and coffee service always included)

Continental

\$6.25 per person

Start with an assorted tray of muffins, cinnamon rolls, pastries, bagels and a fresh sliced fruit tray. Juices, bottled water, Regular and Decaffeinated coffee.

Traditional

\$8.25 per person

A Continental with more of the good stuff: scrambled eggs with shredded cheese, hash browns, bacon & sausage links.

Breakfast Stew

\$8.25 per person

A Continental with our signature dish! Eggs scrambled with chopped ham, bacon & sausage all mixed with hash browns and shredded cheese on a grill for that skillet style breakfast!

Quiche & Casseroles

\$8.50 per person

A Continental start adding your own touch. Fresh chopped vegetables, various meats and cheeses finished as a bread based frittata, casserole or quiche.

The Griddle

\$7.50 per person

A fresh fruit tray with your choice of French toast, pancakes or waffles. Bacon and sausage links, juices, bottled water, and coffee service.

Lite-Start

\$6.50 per person

Kashi brand assorted cupped cereals and oatmeal, fresh sliced fruit tray, yogurts, milk & juices, bottled water, with coffee service.

Need more or less?

We offer more choices than ever before! Honey baked ham, hot tea assortments, chocolate milk, sausage and gravy with biscuits, cereal & granola bars. Omelets built on site! Contact us for a custom meal that won't disappoint.

Lunch Menu Suggestions

\$10.50 per person with beverages (\$9.75 without)

(tablecloths, plates & silverware, and napkins always included)

Lasagna

A meatless four cheese or ground beef layered with broccoli crowns on the side. Caesar salad, grilled garlic bread, assorted desserts.

Cordon Bleu

Ham and swiss wrapped chicken breast with wild rice, tossed salad and dressings, french bread, and assorted desserts.

Honey Ham

Browns sugar and honey baked ham with au gratin potatoes, spring salad with wheat bread, and assorted desserts.

Hot Chicken Salad

Chicken salad casserole baked with cheese and cream sauce, mini croissants, fresh fruit salad, and assorted desserts.

Hawaiian Chicken

Sweet and sour chicken breast with a pineapple glaze, green bean side, homemade bread, and assorted desserts.

Sirloin Steak

Sliced and topped in a light brown sauce, baked redskin potato, tossed salad with french bread, and assorted desserts.

Stuffed Shells

With ricotta cheese and spinach stuffing topped with marinara, california medley, Caesar salad, garlic baked bread, and desserts.

Pork Loin Roast

Baked with an apple glaze, garlic mashed potato, broccoli salad with rye bread, and assorted desserts.

Lunch Menu Suggestions

\$10.50 per person with beverages

(tablecloths, plates & silverware, and napkins always included)

Artichoke Chicken

A chicken breast baked with fresh chopped artichoke and cream sauce, rice pilaf, greek salad with pita bread slices and assorted desserts.

BBQ Pulled Pork

Slow roasted in a sweet BBQ sauce, sweet corn and a mustard potato salad, sandwich buns and assorted desserts.

Orange Roughy

Baked with a lemon butter glaze, baby carrots, tossed salad with homemade bread and assorted desserts.

Stir Fry

Oriental vegetable mix grilled with terriaki and chicken, steamed white rice on the side, spinach salad with breads, and assorted desserts.

Chicken Parmesan

Grilled chicken topped with marinara, fresh parmesan, garlic & herb penne, Caesar salad, garlic bread, and assorted desserts.

Baked Swiss

Celery cream sauce topped chicken with Swiss cheese baked, asparagus tips, French bread, and assorted desserts.

Mediterranean

Chicken breast simmered in tomato, kalamata olive, garlic & feta, zucchini and squash, spring salad with home made bread, and assorted desserts.

Roast Turkey

White meat breast carved with gravy, Yukon gold potato, tossed salad with dressings, French breads, and assorted desserts.

Lunch Menu Suggestions

\$10.50 per person with beverages
(tablecloths, plates & silverware, and napkins always included)

Fajitas !

Chicken and steak, or veggie, Spanish rice, flour tortillas, salsa & sour cream, tossed salad with dressings
assorted desserts.

Chicken Piccata

Lightly breaded chicken simmered in white wine and lemon, snap peas, spring salad, french bread, and assorted desserts.

BBQ Chicken

Char broiled chicken glazed in sweet BBQ, twice baked potato, macaroni salad, homemade bread, and assorted desserts.

Italian Sausage

Sweet sausage simmered in marinara sauce, garlic penne pasta, grilled garlic bread, caesar salad, and assorted desserts.

Pasta Primavera

Zucchini & yellow squash with broccoli and red onion, tossed with white wine, olive oil and penne pasta, spring salad, homemade bread, and dessert.

Chicken Marsala

Chicken breast braised with marsala wine & mushroom, finished with brown sauce, fresh green bean, French bread, salad and desserts.

Pecan Crusted

Chicken breast breaded with pecan, maple syrup and baked, redskin potato, bread, spinach salad, and assorted desserts.

Deli Sandwich

(\$9.00 per person)
Sliced turkey, ham, salami & steak, sliced cheeses, lettuce and tomato, pasta salad, potato chips, homemade bread assorted desserts.

Boxed Lunches

(\$9.00 each)

Deli sandwiches with a mini bag of chips, homemade cookie and canned beverage; condiments on the side.

Flatbread Sandwich

(\$9.00 per person)

Deli sandwiches rolled in your favorite flavored flat bread, cut in half and served on a tray, choice of salad, potato chips and desserts.

Alfredo's

Broccoli and / or chicken in alfredo sauce, penne pasta, Caesar salad, garlic breads, with assorted desserts

Homemade Soups

(\$8.00 per person)

We offer over 20 soups from scratch with your choice of salad, sliced breads and desserts with beverage! (add soup with lunch for \$2.50 per)

Our Full Menu List

(mix and match our salads, main course, sides, breads, and dessert the way you like!)

Fresh Salads

Tossed Salad: Romaine and Iceberg lettuce tossed with shredded cheese, cucumbers and tomatoes. Served with Homemade Ranch, Fat free French and Creamy Italian dressings on the side.

Caesar Salad: Romaine chopped lettuce, parmesan cheese and chopped tomatoes topped with croutons and Caesar dressing on the side.

Spring Salad: Mixed Greens, fresh strawberries and raisins, with a raspberry vinaigrette dressing on the side

Spinach Salad: Spinach and Romaine blend tossed with sliced red onion, sunflower seeds, chopped bacon with parmesan peppercorn dressing on the side.

Broccoli Salad: Fresh broccoli crowns tossed with sunflower seeds, raisins, and mixed with creamy bacon dressing.

Classic Greek: Romaine and Iceberg chopped with red beets, crumbled feta cheese, black olives and red onion with a classic Greek dressing on the side.

Salads continued...

Italian Pasta Salad: Rainbow rotini pasta with fresh chopped vegetables tossed in a creamy Italian dressing.

Mustard Potato Salad: Fresh cut potato, mustard and cream base with chopped celery and chive.

Creamy Coleslaw: Chopped red and green cabbage with a sweet mayo base.

Fresh Fruit Salad: Fresh cubed watermelon, honeydew, cantaloupe, grapes and strawberries.

Macaroni Salad: Elbow macaroni, tossed with chopped peppers and cream sauce.

Main Course

Mediterranean Chicken: Sautéed chicken simmered in a sauce of tomatoes, kalamata olives, garlic & herbs, crumbled feta cheese and served with penne pasta

Hawaiian Sweet and Sour Chicken: Marinated chicken breasts are cooked on the grill, and topped with a lively pineapple and sweet red pepper sauce

Chicken Over Stuffing: Boneless chicken breasts baked over homemade stuffing and topped with a chicken gravy

Baked Swiss Chicken: Boneless chicken breasts lightly tossed in bread crumbs, baked and topped with Swiss cheese and a celery cream sauce

Chicken Parmesan: Boneless chicken breasts grilled and topped with flavorful marinara sauce and fresh parmesan cheese

BBQ Char-Chicken Breast: Boneless chicken breast char broiled then glazed in a sweet Honey BBQ sauce

Pecan Crusted Chicken: Boneless chicken breast breaded in a sweet mixture of flour, maple syrup and pecans

Chicken Cordon Blue: Chicken breasts hand rolled with ham and Swiss cheese then lightly breaded in seasoned bread crumbs and baked

Chicken Piccata: Lightly breaded boneless chicken breasts laced with lemon and simmered in white wine

Chicken Marsala: Lightly coated chicken breasts braised with Marsala wine and mushrooms finished in a brown sauce

Slow cooked BBQ Ribs: dry rubbed spare ribs are slow baked for a two day prep and marinade. These are tender and sweet finished ribs

Main Courses continued..

Hot Chicken Salad: Chopped chicken casserole with celery and baked with cheese in a tangy cream sauce then topped with a potato chip crust

Honey Baked Ham: Oven baked and topped with a brown sugar & honey glaze

Roast Pork Loin: Slow roasted and topped with a sweet apple glaze.

Lemoned Orange Roughy: Baked to perfection in a light lemon butter cream and topped with paprika

Salmon Steak (add \$3.00 per person): Baked perfectly moist in a lemon pepper garlic butter 7 oz fillet

Sliced Sirloin Steak: Roast sirloin with robust seasonings and garlic sliced and served in a au jous

Prime Rib (add \$4.00 per person): sliced in 10-12 oz servings of slow roasted prime rib drenched in au jus

Four Cheese Lasagna: A meatless blend of mozzarella, parmesan, cheddar, and ricotta we can also add ground beef.

Manicotti and Stuffed Shells: manicotti and shell pasta stuffed with a delicious blend of spinach & seasonings with ricotta and parmesan

Pasta Primavera: Penne pasta mixed with an array of freshly chopped vegetables simmered in a white wine sauce and topped with parmesan cheese

Artichoke Chicken: Freshly chopped artichoke puréed in a cream sauce and baked over a marinated chicken breast

Italian Sausage: sweet style simmered in marinara and seasonings, cut in thirds served with garlic penne

Pasta Florentine: Vegetarian friendly dish; penne tossed with spinach, fresh mushroom and olive oil with butter & parmesan cream sauce

Deli Tray sandwiches: sliced turkey, ham and steak with sliced cheeses, lettuce and tomato on a silver tray, complimented with our homemade breads

Flatbread roll ups: our deli sandwiches rolled in sundried tomato, spinach, or honey wheat flat breads. Cut in halves and served on a tray.

Chicken and Broccoli Alfredo: parmesan and butter thickened with broccoli for the perfect sauce with penne, can also add chicken for the classic dish

Stir Fry's: a great combination of oriental style vegetables, soy sauce and a touch of teriyaki for bold and sweet flavor. Add chicken or steak for a little more

Side Dishes

Roasted Redskins Potatoes: potatoes wedged, then oven roasted with butter and herbs

Mashed Potato: Blended with sour cream and butter and garlic

Baked Potato: baked to perfection and served with butter and sour cream

Au Gratin Potato: Idaho potatoes thinly sliced and layered in buttermilk and cheddar cheese and baked to a bubbly perfection

Twice Baked Potato: Idaho potatoes mixed to a creamy blend with sour cream, butter and cheddar cheese

Wild Rice: Long grain and wild rice combined with a rich mixture of butter, garlic and herbs

Rice Pilaf: chicken base with herbs and garlic

Garlic Penne Pasta: Penne pasta prepared al dente then tossed with olive oil garlic and basil

Sweet Corn: Crisp, buttery corn topped with chopped peppers

Baby Carrots: fresh baby carrots glazed in a sweet honey and brown sugar sauce, sprinkled with dill

California Vegetable Blend: A delicious mixture of fresh broccoli, cauliflower and yellow and gold carrots in a lightly seasoned butter sauce

Asparagus: (seasonal May-September) tender spears of fresh asparagus or cuts and tips of season

Sugar Snap Peas: fresh, steamed snap peas in a light butter sauce

Green Bean Casserole: A classic combination of cream of mushroom soup, green beans, and french fried onions baked to bubbly perfection

Yukon Gold Potato: wedged and baked in butter with a sweet tangy flavor

White Rice: steamed to perfection for stir fry's

Grilled Zucchini and Yellow Squash: Fresh zucchini and squash grilled and mixed with a lightly seasoned butter

Broccoli Crowns: fresh florets of broccoli cooked until tender then tossed with butter

Peas and Carrots: Fresh peas and diced carrots in a light butter sauce

Green Beans Almandine: Fresh, crispy green beans lightly buttered and topped with toasted almond slivers

Soups !

Broccoli Cheese	Beef Noodle
Homemade Chili	Chicken & Wild Rice
Chicken Noodle	Butternut Squash Bisque
Beef Barley	Cream of Potato with Bacon
Clam Chowder	French Onion
Tomato Basil	Vegetarian Vegetable
Chicken Gumbo	Lobster Bisque
Minestrone	Shrimp & Andouille Sausage
Shrimp Corn Chowder	Cheddar Cheese Soup
Portobello & Roast Tomato	Brie and Mushroom Bisque

Breads & Rolls

Whole Wheat, Sourdough & Potato Rolls
Dark Rye, Honey Wheat & Sourdough Breads
Large and Small Butter Croissants
Flour Tortillas (Taco & Fajita Bars)

Desserts

(we will assort desserts unless you specify)

Double Chocolate Brownies	Cookie Assortments
Original Lemon Bars	Peanut Butter Brownies
Three Berry Crumble Bar	Apple Carmel Grannies
Carrot Cake	German Chocolate Cake
Mini Cheese Cake Slices	Cookie Bars
Fudge Brownies with Nuts	
Coconut Chocolate and Carmel Dream Bar	
Chocolate Espresso and Cream Cheese Bar	
Lemon Bar with Blue Berries and Cream Cheese Frosting	

BEVERAGES

Pepsi-cola & Coca-cola products (cans)
Orange and Cranberry Juice
Regular or Decaffeinated Coffee
Regular or Decaffeinated Hot Tea Assortments
Iced tea Lemonade Bottled Water

Regular coffee (100 cup pot \$65 , 55 cup pot \$45)
Decaffeinated coffee (100 cup pot \$68 , 55 cup pot \$48)

Outdoor Grilling

(\$9.75 per person based on menu)

We will come to your location with a gas or charcoal grill.

Chefs will grill on site a number of menu options:

Marinated or BBQ Chicken Breasts, 1/3lb Burgers,
Johnsonville Bratwursts, BBQ Ribs, or Beef Hot Dogs.

Grilling includes your choice of two salads
an assortment of mini bags of potato chips

All buns and condiments and chocolate chip cookies for dessert.

We include set up, full service of the buffet with disposable plates,
silverware, napkins and all buffet chaffers, trays, and serving ware.

(An 18% gratuity is added for the grilling service)

HORS D'OEUVRES

priced as full (60 servings) and half trays(30 servings)
check out the full line of photos on our web site!

- Vegetables & Dip Tray \$68 / \$50
- BBQ Buffalo Wings \$74 / \$52
- Cubed Cheese & Cracker Tray \$68 / \$50
- Mini Croissant Sandwiches \$72/ \$50
- Sweet & Sour or BBQ Meatballs \$65/ \$45
- Artichoke Dip & Assorted Breads \$64 / \$46
- Fresh Sliced Fruit Trays \$66/ \$48
- Cream Cheese & Garlic Dip with Pita Toasts \$62/ \$48
- Crab Stuffed Mushroom Caps \$83/ \$56
- Honey BBQ Rib Tips \$70/ \$56
- Mini Cheese Cake Assortments \$98 / \$56
- Assorted Cookie Tray \$65/ \$46
- Chicken Skewers \$ 70/ \$48
- Mini Deep Dish Pizza Rounds \$60/ \$40
- Mini Tortilla Wraps \$74 / \$54
- Shrimp cocktail tray \$98/ \$58
- Jumbo Sea Scallops wrapped in Bacon \$96 / \$56
- Antipasto Skewers \$96 / \$56
- Bacon Wrapped Filet Mignon \$85 / \$55
- Cheese and Chicken Quesadillas \$78 / \$48
- Mini Crab Cakes \$98 / \$58
- Crumbled Sausage Stuffed Mushroom Caps \$83/ \$56
- Chicken and vegetable Kabobs \$83/ \$60

We will provide disposable 6inch plates, napkins, and forks
along with table cloths, chafing dishes and serving utensils
with all of our hors douvre orders

Need to know how much to order?
We can lend some expertise in deciding quantity and variety



Maggie's Catering Order Sheet

Attn: Chuck Rudnick

Fax To: (269) 585-6077

Phone: (269) 226-9913

www.maggiescatering.com

orders@maggiescatering.com

Name: _____ Company: _____

Billing Address: _____

Phone Number: () _____ Fax Number: () _____

Email Address (To Confirm Order): _____

Delivery Date: _____ Number of People: _____

Delivery Address & Location (Room / Area): _____

Delivery / Set uptime: _____ Eating Time: _____

The Menu circle one: Breakfast Lunch Dinner Hors D'oeuvres

Salad Choice(s) _____

Main Course(s) _____

Side Dish(s) _____

Bread Choice(s) _____ or Assorted Rolls

Dessert Choice(s) _____ or Dessert Assortment

Beverages (Yes / No) _____

Other: