



CATERING MENU

2024

Breakfast Lunch Dinner
Corporate Events (All Shifts)
Graduations Hors' D'ouvres
Weddings Cookouts

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Kalamazoo, MI

(Our minimum catering order is now 25 people)

- We provide you with a black linen tablecloth for your buffet table(s).
- We included 9" white disposable plates and silverware.
- An 11" white china plates with silver flatware rolled in a linen napkin \$3.50 more
- All serving ware, chafers, cups and condiments are included
- Delivery is made 30 minutes prior to your eating time and can be arranged to meet your needs. We will set up your buffet and/or hors' d'ouvres at delivery.
- Beverages can be added to any menu and will be delivered on ice or dispensers, hot or cold, with all appropriate cups and or coffee services (creamers sugar & stir sticks).
- We return to pick up and clean up all serving items, bus tubs and dishes typically two hours after your delivery time unless otherwise arranged.
- Payment is due upon the event by check or credit card. Corporate accounts can also be set up with billing terms. Deposits are required for large events or to save dates for weddings & cookouts.
- Service gratuities are added with on site service only. Drop off caterings have only a delivery fee of \$30 for set up and a return pick up.

Breakfast

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

Continental

\$9.50 per person

Assorted trays of muffins, cinnamon rolls, pastries, bagels and turnovers with fresh fruit salad, orange juice and coffee.

Traditional

\$12.50 per person

The continental package then adding scrambled eggs with shredded cheese, hash browns, applewood bacon & sausage links.

Breakfast Stew

\$11.95 per person

The continental package with our famous Maggie's dish! Chopped ham, bacon & sausage with hashbrowns, eggs and cheese grilled together (you can add onions and peppers!)

The Griddle

\$11.25 per person

Fresh fruit salad with your choice of our cinnamon french toast, pancakes or belgium style waffles. Bacon and sausage with orange juice and coffee service.

The Omelet Station

\$19.95 per person (30 person minimum)

Our popular omelets made to order on site! We come prepared with diced onions, peppers, mushrooms, tomato, spinach and jalapenos. Chopped bacon, turkey sausage, crumbled sausage and ham with shredded mozzarella, cheddar and feta cheeses. These are made on site by one of our Chefs and also include hashbrowns, bacon, link sausage and fresh fruit. Orange juice and coffee for beverages.

(service gratuity is charged for on site cooking of 12%)

Need more or less?

We offer more choices than ever before! Honey baked ham, hot tea assortments, chocolate milk, homemade sausage and gravy with biscuits, bananas and apples and yogurt assortments.

Let us know what you are hungry for!

Lunch and Dinner

(mix and match one salad, a main course, side, breads, and dessert)

***ALL MEALS HAVE A 25 PERSON MINIMUM**

Our typical **Lunch Menu** consists of one salad, one main course, one side dish,
home baked bread and assorted desserts of your choice.

\$13.50 per person **\$14.50** with beverages.

Our typical **Dinner Menu** consists of one salad, one main course, two side dishes,
home baked bread and assorted desserts of your choice.

\$16.25 per person **\$17.25** with beverages.

Our Custom Menu consists of any combination that works for you.

Fresh Salads

(dressing choices include: ranch, French, creamy Italian, Caesar, Raspberry Vinaigrette,
Blue Cheese and Balsamic Vinaigrette)

Garden Tossed : Romaine and Iceberg lettuce chopped with shredded cheese, cucumbers and tomatoes.
Served with your choice of three dressings on the side

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

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

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

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

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

Southern 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.

Main Courses

Mediterranean Chicken: Sautéed chicken simmered in a sauce of tomatoes, kalamata olives, garlic & olive oil, fresh herbs, and crumbled feta cheese

Hawaiian Chicken: Tender baked chicken breast topped with a lively pineapple and sweet red pepper sauce

Chicken Over Stuffing: Boneless roasted chicken breasts baked over herb stuffing and topped with our homemade gravy

Baked Swiss Chicken: Oven baked chicken breast, lightly breaded and topped with Swiss cheese and celery cream sauce

Chicken Parmesan: Lightly breaded, oven baked chicken breast topped with a flavorful marinara sauce and fresh parmesan cheese

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

Pecan Crusted Chicken: Oven baked chicken breast dusted with pecans and maple, baked to sweet perfection

Chicken Cordon Bleu: Lightly breaded chicken breasts, stuffed with ham and Swiss cheese then baked

Chicken Piccata: Lightly breaded boneless chicken breasts in a traditional lemon caper mushroom sauce.

Chicken Marsala: Lightly breaded chicken breasts topped with a Marsala wine and mushrooms sauce

Slow cooked BBQ Ribs: dry rubbed, marinated, slow roasted pork ribs fall off the bone with sweet BBQ

Chicken Dijonae: tender sautéed chicken breast and mushrooms topped with a mustard chive sauce

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 & a honey glaze

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

Sliced Sirloin Steak (add \$2.00 per person) : Roast sirloin with robust seasonings and garlic sliced with au jus

Prime Rib (add \$7.00 per person): sliced in 10-12 oz servings of slow roasted prime rib drenched in au jus

Traditional Lasagna: served with meat or a four cheese blend, hand made and baked to perfection

Manicotti and Stuffed Shells: manicotti and shell pasta stuffed with a delicious blend of spinach, ricotta and parmesan, topped with marinara

Pasta Primavera: Penne pasta mixed with a garden blend of vegetables then sautéed in a light garlic herb sauce with parmesan cheese

Artichoke Chicken: Oven baked chicken breast topped with an artichoke cream sauce. Rich in flavor.

Sweet Italian Sausage: Classic style simmered in marinara with garden sweet peppers and onions, cut in thirds & served with garlic penne

Stir Fry's: a great combination of oriental style vegetables, soy sauce and a touch of teriyaki for bold and sweet flavor, can also add chicken or steak

Side Dishes

Roasted Redskins: 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

Fresh Green Beans: steamed, long green beans lightly buttered and topped with toasted almond slivers

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

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

Rice Pilaf: multi colored rice in chicken stock with herbs and garlic

Garlic Penne Pasta: tender, hot penne pasta tossed with olive oil, garlic and fresh 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: tender spears of fresh asparagus or cuts and tips of season

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

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

Yukon Gold Potato: cut and baked golden brown in butter with a sweet finish

White Rice: steamed flakey rice, to accompany stir fry's

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

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

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

Breads & Rolls

Whole Wheat, Sourdough & Yeast Rolls

Dark Rye, Honey Wheat & Sourdough Sliced Breads

Large and Small Butter Croissants

Flour and Corn Tortillas (Taco & Fajita Bars)

Desserts

(we will assort desserts unless you specify)

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

Beverages

(add \$1.50 per person)

Pepsi-cola & Coca-cola products (cans)

Orange and Cranberry Juice

Regular or Decaffeinated Hot Tea Assortments

Iced tea Lemonade Bottled Water

Regular coffee (100 cup pot \$75 55 cup pot \$55)

Decaffeinated coffee (100 cup pot \$78 55 cup pot \$58)

On-site Outdoor Grilling

We will come to your location with our 8 foot grill (75 person minimum)

Pick two: 1/3lb Hamburger, Bratwurst, Beef Hot Dog, BBQ Chicken Breast

Includes: Buns and Condiments, assorted chips, two cold salads, assorted cookies and Canned Beverages. Disposable plates and silverware, napkins, setup and cleanup!

\$15.25 per person

ADD An additional meat choice for \$2.00 per person

ADD BBQ Ribs \$3.75 per person

ADD 7 oz Sizzler Steak for \$4.50 per person

(Turkey and Veggie burgers are available for an additional charge)

*18% service gratuity for on site grilling, set up and clean up

HORS D'OEUVRES

Our full trays feed roughly 50 servings

Garden Vegetable and Dip Tray \$83

Juicy BBQ Buffalo Wings \$96

Sliced & Cubed Cheese & Cracker Tray \$87

Turkey & Ham Mini Croissant Sandwiches \$88

Sweet & Sour or BBQ Meatballs \$84

Spinach Artichoke Dip with Fried Pita Triangles \$83

Fresh Sliced Fruit Trays \$85

Blue Lump Crab Stuffed Mushroom Caps \$96

Roasted Red Pepper Hummus with Baked Crostini \$78

Homemade Chocolate Chip and assorted Cookie Tray \$79

BBQ glazed Chicken Skewers \$ 89

Gulf Shrimp cocktail tray \$110

Jumbo Sea Scallops wrapped in Bacon \$110

Hickory Bacon Wrapped Filet Mignon \$110

Small Chicken Quesadilla Triangles with Salsa \$88

Sausage & Cream Cheese Stuffed Mushroom Caps \$93

Charcuterie Boards of Salami, Olives, Cheeses, Fruits and Tapenade \$118 / \$73

***We will provide disposable 6 inch plates, napkins, and forks along with linen table cloths for the food table, chafing dishes and serving utensils with all of our hors d'oeuvres orders!**

Need to know how much to order?

We can lend some expertise in deciding quantity and variety