

# MILK HONEY

## PASSED APPETIZERS

Pricing based on 45 minutes of service  
3 appetizers/ \$15 per person  
4 appetizers/ \$18 per person  
5 appetizers/ \$21 per person

### COLD APPETIZERS

GRILLED VEGETABLE SKEWERS  
romesco sauce or chimichurri sauce

MEDITERRANEAN COSMOS  
hummus, Israeli salad, falafel,  
green tahina, pita point

GREEK 'SUSHI' ROLL  
cucumber, fresh dill whipped feta,  
tomato, kalamata olives

CRUDITE SHOOTER  
choice of hummus, ranch or  
green goddess

YAKITORI SALMON POKE BOWL  
sushi rice, avocado, cucumber,  
pepper, nori, spicy mayo

SUSHI SALAD SPOONS  
faux crab, avocado, cucumber,  
pepper, chipotle mayo

CAPRESE SKEWER  
tomato, basil, mozzarella,  
balsamic glaze

CROSTINI SELECTION  
(SELECT ONE)

- portabella carpaccio, arugula,  
parmesan, balsamic glaze
- cured salmon, lemon caper cream  
cheese, fresh dill
- poached bosc pear, goat cheese,  
crushed walnut, honey drizzle



Made with fresh bread from Dakota Bread.

### HOT APPETIZERS

MINI PIZZA SELECTION  
(SELECT ONE)

- wild mushroom, roasted garlic,  
arugula
- margherita
- grilled veggies, feta, olives,  
pine nuts

HOUSE MADE SPANAKOPITA

VEGETARIAN SPRING ROLLS  
sweet & sour sauce

PORCINI MUSHROOM ARANCINI

HONEY SMOKED SALMON POTATO LATKE  
chive crema

STUFFED MUSHROOM SELECTION  
(SELECT ONE)

- double stuffed mushroom,  
wild mushroom cream
- impossible sausage, crispy onions
- spinach, tomato, mozzarella

FAUX CRAB RANGOON  
sweet & sour sauce

TOMATO-BASIL BISQUE SHOOTER  
grilled cheese topper

SWEET POTATO FRIES  
maple-cashew dipping sauce

HONEY SIRACHA CAULIFLOWER BITES  
creamy ginger lime sauce

### PREMIUM APPETIZERS \$72 PER DOZEN

JAPANESE AHI TUNA SUSHI CUP  
asian slaw, toasted sesame seeds,  
ponzu sauce

GOAT CHEESE STUFFED DATES  
pistachio, pomegranate, paprika

AHI TUNA POKE BOWL  
ahi tuna, sushi rice, avocado,  
cucumber, spicy mayo, nori strips

CEVICHE SPOON SELECTION  
(SELECT ONE)

- seabass, avocado, mango,  
cucumber, lime
- ahi tuna, mint, orange zest, sesame
- spicy salmon, mirin, soy, sesame
- mango, habanero, honey-citrus



## APPETIZER / DINNER STATIONS

Pricing based on 45 minutes of service



### MINI URBAN SLIDER BAR

SELECT 2 | \$16 PER PERSON  
SELECT 3 | \$21

BLACKENED SALMON MEDALLIONS  
pickled red onion, watercress,  
tarragon aioli

HOUSEMADE VEGGIE BURGER  
arugula, chive aioli

IMPOSSIBLE BURGER  
caramelized onions, burger sauce

PORTABELLA STEAKS  
fresh spinach, balsamic syrup

*Served with choice of french fries, sweet potato  
fries or housemade potato chips.*

### BRUSCHETTA BAR

\$12 PER PERSON

- GRILLED ARTISAN BREADS
- PITA POINTS
- CAPONATA
- ROASTED GARLIC & HERB PÂTÉ
- TOMATO-BASIL RELISH
- TUSCAN WHITE BEAN PUREE
- SPINACH DIP

### POTATO LATKE BAR

\$12 PER PERSON

TRADITIONAL  
SWEET POTATO-CHERRY  
ROOT VEGETABLE

Accompaniments: sour cream,  
fresh chives, applesauce,  
maple-bourbon onion jam,  
tomato jam

### HUMMUS BAR

\$12 PER PERSON

TRADITIONAL  
BEET HUMMUS  
GREEN GODDESS

Accompaniments: olive tapenade,  
feta,  
za'atar roasted chickpeas,  
sauteed mushroom, pita, crudité

### MIDDLE EASTERN DISPLAY

\$18 PER PERSON

falafel, pita, pickled vegetables,  
hummus, Israeli salad,  
babaganoush, pickles,  
marinated olives

Sauces: green tahini, matbucha,  
amba

add chicken shawarma  
\$5 per person

### DOMESTIC CHEESE DISPLAY

\$12 PER PERSON

- ASSORTED CRACKERS
- FRESH BAGUETTE
- DRIED FRUIT & NUTS
- JAM & MUSTARD

### MASHED POTATO BAR

\$12 PER PERSON

\$75 CHEF FEE – 1 CHEF PER 50 GUESTS

TRADITIONAL MASH  
SWEET POTATO MASH  
HORSERADISH MASH

Accompaniments: wild mushroom  
sauce, chives, chardonnay sauce,  
crispy onions, sour cream, shredded  
cheddar, roasted corn, maple syrup,  
faux bacon

## SOUPS AND SALADS

### SOUPS

\$7 PER PERSON

WILD MUSHROOM BISQUE

ROASTED TOMATO BASIL,  
SMOKED GOUDA CROSTINI

ROASTED BUTTERNUT SQUASH TOPPED  
WITH SPICED PEPITAS

HEARTY VEGETABLE MINISTRONE

CREAMY POTATO & CORN CHOWDER

### SALADS

FARMERS MARKET  
(INCLUDED WITH ENTREÉ)  
greens, tomato, cucumber, carrots,  
watermelon radish

Choice of: ranch, balsamic & green  
goddess

TRADITIONAL CAESAR  
\$2 PER PERSON  
romaine, parmesan, croutons,  
garlic-anchovy dressing

MILK & HONEY  
\$2 PER PERSON  
greens, thyme roasted pears, roasted  
red onions, raisins, pine nuts, cherry  
tomatoes, maple mustard dressing

BIRMINGHAM  
\$3 PER PERSON  
arugula, fresh herbs, grapes,  
curried cashews, lemon vinaigrette

ANCIENT GRAIN  
\$4 PER PERSON  
greens, quinoa, sweet potatoes,  
caramelized onions, dates, apples,  
seeds, silan vinaigrette



**FRESH FISH ENTREES**

YAKITORI GLAZED SALMON (gf)  
charred pineapple salsa  
\$39 PER PERSON

LAKE SUPERIOR WHITEFISH (gf)  
beurre blanc  
\$36 PER PERSON

MAPLE-SAGE AGRODOLCE SEABASS (gf)  
spicy tomato chutney  
\$55 PER PERSON

GRILLED SALMON  
sundried tomato cream sauce (gf)  
\$36 PER PERSON

GRILLED HALIBUT (gf)  
saffron-orange aioli  
\$54 PER PERSON

SALMON WELLINGTON IN PUFF PASTRY  
roasted red pepper  
chardonnay sauce  
\$41 PER PERSON

MEDITERRANEAN RAINBOW TROUT (gf)  
capers, tomatoes, olives, parsley  
\$39 PER PERSON

PAN SEARED BRANZINO CHIMICHURRI  
\$41 PER PERSON

**VEGETARIAN ENTREES**

CRISPY EGGPLANT NAPOLEON (v)  
sundried tomato goat cheese,  
oven-roasted tomato coulis,  
crispy leeks, basil oil  
\$35 PER PERSON

STUFFED ACORN SQUASH (gf) (v)  
quinoa, zucchini, pomegranates,  
red onion, berry gastrique  
\$35 PER PERSON

SWEET POTATO GNOCCHI  
parmesan cream sauce, dollop of  
fresh basil pesto  
\$38 PER PERSON

GREEK STUFFED PEPPERS (v)  
oven roasted grape tomatoes,  
couscous, Greek olives, pine nuts,  
fresh basil & oregano, drizzled with  
balsamic glaze  
\$35 PER PERSON

GRILLED VEGETABLE STACKER (gf) (v)  
cashew ricotta, quinoa,  
grilled vegetables, balsamic glaze  
\$38 PER PERSON

VEGETABLE PAD THAI (gf)  
rice noodles, asian vegetables, egg,  
peanuts, crispy tofu  
\$38 PER PERSON

*All entrees served with garden salad, artisan  
bread basket, starch, seasonal vegetable.*

**VEGETABLE OPTIONS**

- HARICOT VERTS & BLISTERED CHERRY TOMATOES
- CHAR-TIPPED BROCCOLINI
- ROASTED ROOT VEGETABLES
- ROASTED ACORN SQUASH
- SEASONAL VEGETABLE MEDLEY
- BABY CARROTS WITH TOPS

**STARCH OPTIONS**

- WILD RICE PILAF
- MASHED SWEET POTATOES
- BUTTERMILK WHIPPED POTATOES
- BUTTERNUT SQUASH RISOTTO
- MARBLED BABY POTATOES
- DAUPHINOISE POTATOES

**CHILDREN'S PLATED MEALS**

\$18 PER PERSON

MAC N CHEESE  
bread crumb topping

CHEESE PIZZA  
fresh tomato sauce, mozzarella  
cheese

IMPOSSIBLE CHEESEBURGER  
AND STEAK FRIES  
ketchup, mustard, challah bun

PASTA WITH CHOICE OF MARINARA  
OR ALFREDO SAUCE, GARLICY BREAD  
STICKS

*Meals come with choice of fresh fruit cup or  
veggies with ranch.*

**CHILDREN'S BUFFET (MINIMUM OF 25)**  
\$25 PER PERSON

- GARDEN SALAD OR VEGETABLE CRUDITE WITH RANCH DRESSING
- FRENCH FRIES
- GARLICKY BREAD STICKS

CHOICE OF 2

PASTA WITH MARINARA OR ALFREDO  
parmesan cheese

MAC N CHEESE  
crispy topping

FAUX CHICKEN NUGGETS  
ranch & bbq sauce

TACOS  
impossible taco meat,  
shredded cheese, lettuce,  
tomatoes, flour tortillas

CHEESE NACHOS  
shredded lettuce, diced olives,  
tomatoes, guacamole,  
sour cream, salsa

IMPOSSIBLE CHEESEBURGERS  
ketchup, mustard, challah bun



## STROLLING DINNER STATIONS

Minimum of 50 Adults  
3 Stations/ \$55  
4 Stations/ \$70



### SALAD STATION

SELECT 3

- TRADITIONAL CAESAR
- CLASSIC GREEK
- BIRMINGHAM
- ANCIENT GRAIN
- MILK & HONEY

### A LITTLE BIT OF SALAD

SERVED IN INDIVIDUAL GLASSES

#### CHOP CHOP

iceberg, tomato, faux bacon, grated egg, ranch dressing

#### BRUSCHETTA

avocado, roma tomatoes, mozzarella, fresh basil, housemade croutons, red wine vinaigrette

#### MEDITERRANEAN PASTA

sundried tomatoes, feta, kalamata olives, pinenuts, fresh herbs, lemon vinaigrette

### FUSION RICE STATION

\$75 CHEF FEE

1 CHEF PER 50 GUESTS

BROWN RICE & VEGETABLE FRIED RICE

Toppings: sweet soy portabellas, wok vegetables, sweet & sour faux chicken, Thai coconut faux chicken, scallions, charred pineapple, crushed peanuts

add ginger beef | \$5

### PASTA STATION

\$75 CHEF FEE

1 CHEF PER 50 GUESTS

Select 3 sauces: alfredo, basil marinara, pesto, wild mushroom

Accompaniments: poached salmon, sauteed wild mushrooms, spinach, fresh tomatoes, mixed veggies, olives, fresh garlic, parmesan, fresh basil

### SEAFOOD STATION

SELECT 3

#### GRILLED SALMON

warm jicama & mango salad

#### CREOLE FISH

blackeyed peas, roasted corn, spicy tomato jam

#### LAKE TROUT

roasted fennel, caramelized onions, tarragon citrus sauce

#### YAKITORI GLAZED SALMON

charred pineapple salsa, coconut rice

#### PANKO CRUSTED COD

herb remoulade

### SLICED SASHIMI GRADE TUNA \$12

raw or seared to order

\$75 CHEF FEE

1 CHEF PER 50 PEOPLE

Accompaniments: wasabi, pickled ginger, mango salsa, ponzu, soy sauce, spicy aioli

### TACO & FAJITA STATION

SOFT CORN TORTILLAS,  
WARM FLOUR TORTILLAS

TORTILLA-CRUSTED COD

IMPOSSIBLE TACO BEEF

Toppings: spanish rice, fajita grilled veggies, tomatoes, shredded cheddar, salsa, guacamole, fresh cilantro, sour cream, black olives, shredded lettuce

### MINI URBAN SLIDER BAR

SELECT 3

BLACKENED SALMON MEDALLIONS  
pickled red onion, watercress, tarragon aioli

HOUSEMADE VEGGIE BURGER  
arugula, chive aioli

IMPOSSIBLE BURGER  
caramelized onions, burger sauce

PORTABELLA STEAKS  
fresh spinach, balsamic syrup

Served with choice of french fries, sweet potato fries or housemade potato chips.

Includes ketchup, pickles, vegetable slaw



Supervised by the Council of Orthodox Rabbis of Greater Detroit Glatt Kosher.

## BUFFET PACKAGES

### ITALIAN BUFFET

MINIMUM OF 30 ADULTS  
\$45 PER PERSON

ARTISAN BREAD DISPLAY  
whipped butter, herbed olive oil

ROASTED BEET SALAD  
greens, golden beets, pickled red  
onion, farro, goat cheese, pistachios,  
tarragon vinaigrette

GRILLED SALMON  
pan-roasted fennel, caramelized  
onions, citrus tarragon sauce

ITALIAN BREADED EGGPLANT ROLLATINI  
spaghetti, red pepper coulis,  
shredded parmesan cheese

SAUTED VEGETABLE PANACHE  
fresh herbs, extra virgin olive oil

TRI-COLORED POTATO AU GRATIN  
pepper jack & smoked gouda

PASTRY CHEF'S SELECTION OF  
TWO SEASONAL DESSERTS

COFFEE & TEA INCLUDED

### ATLANTIC BUFFET

\$42 PER PERSON

ARTISAN BREAD DISPLAY  
whipped butter, herbed olive oil

HOUSE SALAD  
ranch & balsamic vinaigrette

PASTA SALAD  
sundried tomatoes, pine nuts,  
chickpeas, feta, fresh basil, lemon  
vinaigrette

MAPLE BOURBON GLAZED CARROTS  
bourbon glazed tri-colored carrots

HERB ROASTED MARBLED POTATOES

ROASTED SALMON  
with ricotta and spinach stuffing

PASTRY CHEF'S SELECTION OF  
TWO SEASONAL DESSERTS

COFFEE & TEA INCLUDED

### MEDITERRANEAN BUFFET

\$39 PER PERSON

ARTISAN BREAD DISPLAY  
whipped butter, herbed olive oil

GREEK SALAD  
cucumbers, tomatoes, red onions,  
chickpeas, beets, olives, feta,  
red wine vinaigrette

GRILLED VEGETABLE COUS COUS  
wild mushroom, creamy herb sauce

CURRY-ROASTED CAULIFLOWER

MEDITERRANEAN PERCH  
tomatoes, kalamata olives, capers,  
lemon, fresh parsley

PASTRY CHEF'S SELECTION OF  
TWO SEASONAL DESSERTS

COFFEE & TEA INCLUDED

### PLATED DESSERTS

\$8 PER PERSON

DEEP DISH APPLE PIE WITH CARAMEL  
ADD VANILLA ICE CREAM \$2

CHEESECAKE  
caramel, fresh berries

INDIVIDUAL FRESH FRUIT TART

CHOCOLATE FLOURLESS CAKE (GF)  
chocolate ganache glaze,  
berry coulis

### TRADITIONAL SWEET TABLE

\$9 PER PERSON

FRESH FRUIT DISPLAY

ASSORTED MINI COOKIES & BROWNIES

ASSORTED BARS  
lemon, strawberry, raspberry

### ICE CREAM BAR

\$10 PER PERSON

CHOCOLATE

VANILLA

Toppings: hot fudge, caramel,  
chopped pecans, whipped cream,  
sprinkles, brownie pieces,  
fresh strawberries

## DESSERTS

### DOUGHNUT BAR

\$12 PER PERSON

FRESH MADE DOUGHNUT HOLES

Toppings: powdered sugar,  
caramel, chocolate, sprinkles,  
chopped pecans

WARM APPLE CIDER

### RUSTIC BAR

\$14 PER PERSON

- SEASONAL FRUIT PIES & TARTS
- WARM CINNAMON ROLLS
- ASSORTED CUPCAKES
- CIDER DOUGHNUTS
- COBBLER

### BEVERAGE STATIONS

COFFEE & TEA \$3

ASSORTED JUICES \$3

ASSORTED SODA \$4

BAR SETS \$7  
assorted soda, juice, club soda,  
tonic, bar fruit, mixers



