

**EPIC
KOSHER**

MEAT CARRY OUT MENU | GLATT KOSHER



PASSED APPETIZERS

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



HOT APPETIZERS

VEGGIE EGGROLLS
sweet & sour sauce

THAI COCONUT CHICKEN SKEWERS
mango dipping sauce

MINI FRANKS IN A BLANKET
honey mustard sauce

POTATO LATKE
Maple Bourbon onion jam

FLATBREAD:

Choice of: **mojo marinated beef,**
two tone potato, shredded
BBQ chicken

MEDITERRANEAN MEATBALLS
herb infused tomato sauce

HONEY SIRACHA CAULIFLOWER BITES
creamy ginger lime sauce

MINI CORN DOGS
honey mustard dipping sauce

POTATO BOUREKAS
topped with "everything" seasoning



Made with fresh bread from Dakoka Bread.

COLD APPETIZERS

REUBEN CROSTINI
saurkraut, Russian dressing

BRUSCHETTA
white bean hummus, tomato, basil

CRUDITE SHOOTER
choice of hummus, ranch,
green goddess

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

GRILLED VEGETABLE SKEWERS
chimichurri dipping sauce

PORTABELLA CARPACCIO
arugula, balsamic glaze

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

PREMIUM APPETIZERS (MARKET PRICE)

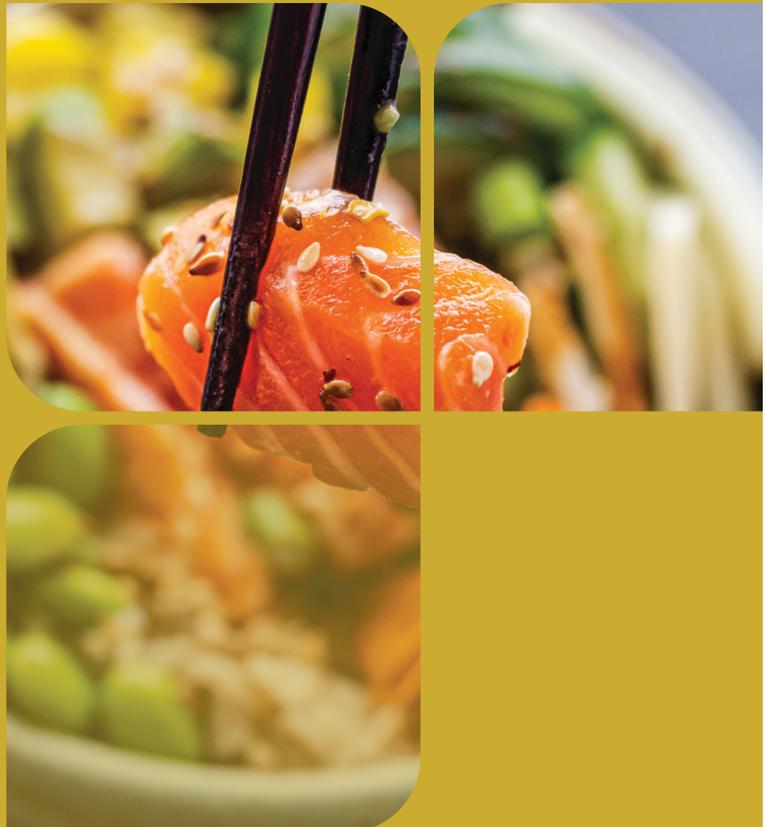
FENNEL CRUSTED LAMB CHOPS
red wine reduction

RIB EYE KABOBS
baby potatoes, chimichurri

BRISKET SPRING ROLLS
cherry BBQ

TERIYAKI GLAZED BEEF SKEWERS
sesame dipping sauce

AHI TUNA SUSHI CUP
asian slaw, toasted sesame
seed, asian sauce



Pricing for appetizer stations based on 45 minutes of service

FLATBREAD STATION

SELECT 1 | \$18 PER PERSON

MOJO MARINATED BEEF
caramelized onion, chipotle aioli,
cilantro

TWO-TONED POTATOES
caramelized onion,
roasted garlic aioli, fresh herbs

BBQ CHICKEN
grilled pineapple, red onion, cilantro

GRILLED VEGETABLES
pesto drizzle

SLIDER BAR

SELECT 2 | \$16 PER PERSON

SELECT 3 | \$21 PER PERSON

BEEF BURGER
caramelized onions, burgers sauce

BLACKENED SALMON MEDALLION
pickled red onions, watercress,
tarragon aioli

HOUSEMADE VEGGIE BURGER
arugula, chive aioli

PULLED BBQ CHICKEN
pickles, crispy onions

PORTABELLA STEAK
fresh spinach, balsamic syrup

Serves with choice of French Fries, Sweet Potato Fries or housemade potato chips.

HAND CARVED DELI STATION

SELECT 2 MEATS | \$25 PER PERSON

SELECT 3 MEATS | \$35 PER PERSON

CORNED BEEF
SMOKED ROASTED TURKEY
APRICOT SALAMI

BRISKET
PRIME RIB
PASTRAMI

Toppings: deli mustard, cracked mustard, cranberry relish, horseradish aioli,
Russian, au jus

Serves with housebaked petite rolls and double baked bread.

CHEF FEE \$75 PER STATION | 1 CHEF PER 50 GUESTS



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

APPETIZER | DINNER STATIONS

Pricing for dinner stations based on 90 minutes of service
3 stations/ \$60 per person
4 stations/ \$75 per person

PASTA STATION

\$20 PER PERSON

CHEF FEE

Sauces: marinara, pesto,
beef bolognese

Accompaniments: grilled vegetables,
mushrooms, grilled chicken, spinach,
tomato, black olive, basil, garlic

**CHEF FEE \$75 PER STATION | 1 CHEF
PER 50 GUESTS**

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

TACO AND FAJITA STATION

\$25 PER PERSON

soft corn tortillas, warm flour tortillas

Choose 2: lime-cilantro
pulled chicken, carne asada,
impossible taco meat,
tortilla-crust cod

Accompaniments: spanish rice,
fajita grilled veggies, tomatoes,
salsa, gaucamole, cilantro,
shredded lettuce, black olives,
chipotle aoli

FUSION RICE STATION

\$22 PER PERSON

white rice, fried rice

sweet & sour faux chicken,
thai faux coconut chicken, woke
vegetables, sweet soy portabellas,
scallions, charred pineapple

add ginger beef | \$5

Served in Chinese carry-out boxes



APPETIZER | DINNER STATIONS

Pricing for appetizers station based on 45 minutes of service

Pricing for dinner stations based on 90 minutes of service

3 stations/ \$60 per person

4 stations/ \$70 per person

POKE BOWL STATION

\$25 PER PERSON

**built in bamboo boats with
sushi rice, yakitori salmon,
ahi tuna, crispy tofu**

Toppings: **avocado, mango,
pineapple, red pepper,
shredded carrots, cucumber,
purple cabbage, nori strips,
cilantro**

Sauces: **spicy mayo,
sesame ginger, tamari**

MEATBALL STATION

\$21 PER PERSON

SELECTION OF 2

CLASSIC ITALIAN MEATBALL
**tomato sauce, semolina
sub roll**

CURRIED INDIAN MEATBALL
**green chutney, cilantro,
cumin toasted flatbread**

MOROCCAN TAGINE MEATBALL
**preserved lemon, harrissa,
mini pita**

SOUTHWEST BBQ MEATBALL
**sweet corn & chili relish,
sweet petite onion roll**

Serves with rice pilaf and cabbage slaw

SALAD STATION

\$21 PER PERSON | SELECT 3

ANCIENT GRAIN
**greens, quinoa, sweet potatoes,
caramelized onions, dates,
apples, seeds, Silan vinaigrette**

SHREDDED CITRUS COSMO
**kale, romaine, oranges,
red pepper, pomegranate,
pepitas, citrus vinaigrette**

MEDITERRANEAN
**greens, garbanzos, roasted
beets, cucumbers, grape
tomatoes, olives, pita chips,
herb vinaigrette**

CHOP CHOP SALAD
**iceberg, cherry tomatoes,
cucumbers, shaved egg, faux
bacon crumbles, ranch**

Serves with housebaked bread & rolls

SOUPS & SALADS

SOUPS

\$7 PER PERSON

ROASTED BUTTERNUT SQUASH
HEARTY VEGETABLE MINISTRONE
CHICKEN NOODLE

MATZA BALL
POTATO LEEK
ZUCCHINI

SALADS

FARMER'S MARKET (INCLUDED WITH ENTRÉE)

greens, tomato, cucumber, carrots, watermelon radish
choice of: **ranch, balsamic & avocado dressing**

ROASTED VEGETABLE | \$2 PER PERSON

greens, seasonal roasted vegetables, avocado dressing

ANCIENT GRAIN | \$4 PER PERSON

greens, quinoa, sweet potatoes, caramelized onions,
dates, apples, seeds, silan vinaigrette

KALE CITRUS | \$3 PER PERSON

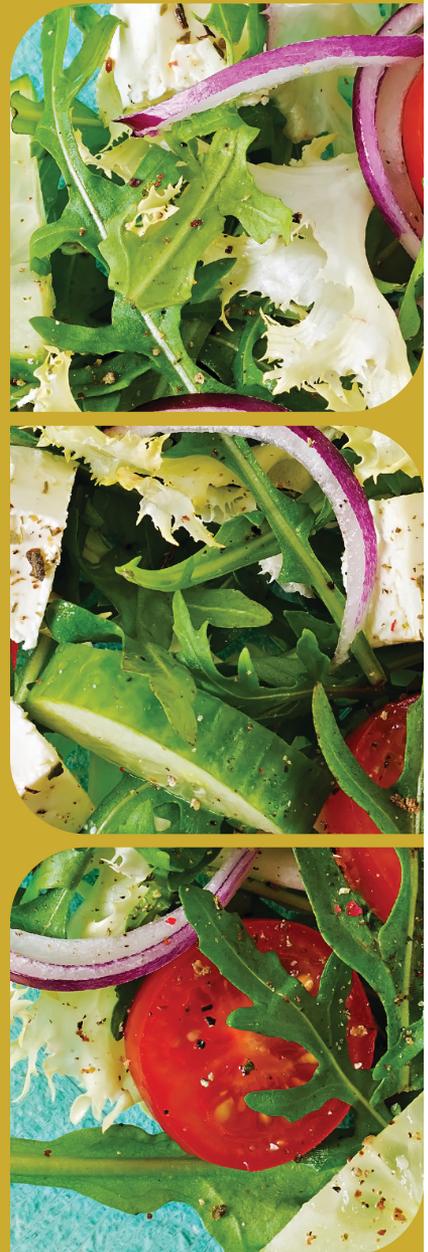
kale, romaine, oranges, red peppers, pomegranates,
pepitas, citrus vinaigrette

QUINOA BEET | \$4 PER PERSON

mixed greens, quinoa, roasted beets, sweet potatoes,
pickled red onions, pomegranate, candied nuts,
balsamic dressing

BIRMINGHAM | \$3 PER PERSON

arugula, fresh herbs, grapes, curried cashews,
lemon vinaigrette



ENTRÉES

CHICKEN ENTRÉES

CHICKEN MARSALA | \$35 PER PERSON

HONEY SOY GLAZED CHICKEN | \$35 PER PERSON

CHALLAH STUFFED CHICKEN | \$38 PER PERSON
Michigan dried cherries

PASTRAMI STUFFED CHICKEN THIGH | \$41 PER PERSON

SAUTEED CHICKEN WITH PLUM PORT WINE SAUCE | \$39 PER PERSON

SPINACH & TRUFFLE MUSROOM STUFFED CHICKEN | \$42

All Entrees are served with bread and herb oil, farmers market salad with choice of seasonal vegetable & starch.

FISH ENTRÉES

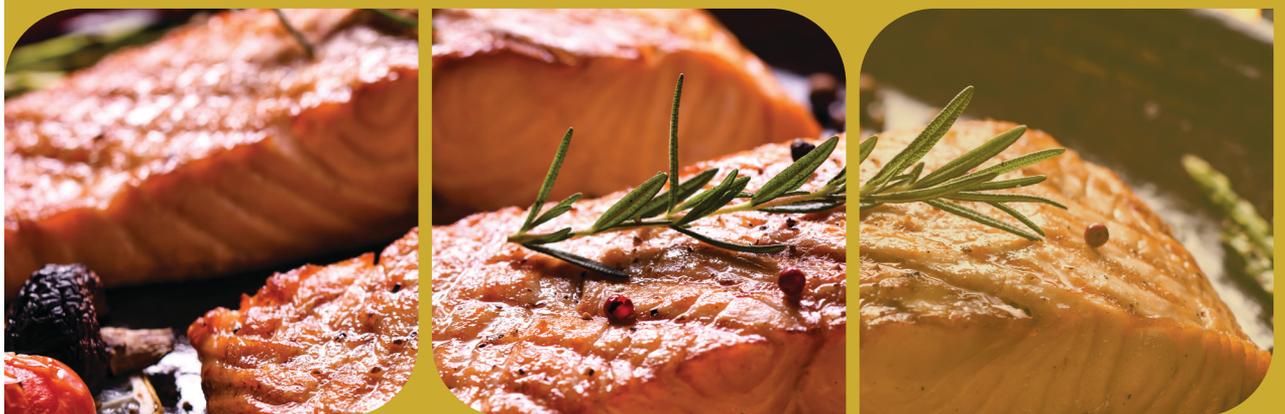
YAKITORI GLAZED SALMON | \$39 PER PERSON
charred pineapple salsa

MAPLE-SAGE AGRODOLCE SEABASS | \$55 PER PERSON

SALMON WELLINGTON IN PUFF PASTRY | \$41 PER PERSON

LAKE SUPERIOR WHITEFISH | \$38 PER PERSON
lemon caper sauce

All Entrees are served with bread and herb oil, farmers market salad with choice of seasonal vegetable & starch.



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VEGETARIAN ENTRÉES

STUFFED ACORN SQUASH | \$35 PER PERSON
quinoa, zucchini, pomegranates, red onion, berry gastrique

VEGETABLE PAD THAI | \$38 PER PERSON
rice noodles, assorted vegetables, egg, peanuts, crispy tofu

GRILLED VEGETABLE STACKER | \$38 PER PERSON
cashew ricotta, quinoa, grilled vegetables, balsamic glaze

GREEK STUFFED PEPPER | \$35 PER PERSON
**oven roasted grape tomatoes, greek olives, pinenuts, couscous,
fresh basil & oregano, drizzled with balsamic glaze**

All Entrees are served with bread and herb oil, farmers market salad with choice of seasonal vegetable & starch.

BEEF ENTRÉES

12OZ. SPICE RUBBED RIBEYE | \$75 PER PERSON
with zip sauce

BRAISED BRISKET | \$55 PER PERSON
red wine au jus

DETROIT RUB GRILLED SKIRT STEAK | \$65 PER PERSON

HERB ROASTED PRIME RIB OF BEEF | \$75 PER PERSON
horseradish sauce or au jus

All Entrees are served with bread and herb oil, farmers market salad with choice of seasonal vegetable & starch.

SIDE, DESSERTS & DRINKS

VEGETABLE SIDES

HARISSA HONEY GLAZED CARROTS
CHARRED BROCCOLINI
ROASTED SEASONAL VEGETABLES
FRENCH GREEN BEANS
ROASTED ACORN SQUASH
AUTUMN ROOT VEGETABLE

STARCH SIDES

HERB ROASTED BABY POTATOES
BUTTERNUT SQUASH RISOTTO
WHIPPED SWEET POTATOES
ISRAELI COUSCOUS
WILD RICE PILAF
HORSERADISH MASH POTATOES

DESSERT STATIONS

TRADITIONAL SWEET TABLE

\$9 PER PERSON

FRESH FRUIT DISPLAY

ASSORTED MINI COOKIES
AND BROWNIES

ASSORTED BARS
lemon, strawberry, raspberry

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
CINNAMON ROLLS
ASSORTED CUPCAKES
CIDER DOUGHNUTS
COBBLER

DEATH BY CHOCOLATE

\$18 PER PERSON

MUD BROWNIE LOLLIPOPS
PEANUT BUTTER BON-BONS
CHOCOLATE BOUCHONS
CHOCOLATE TOWER
DOUBLE CHOCOLATE CRUNCH CAKE
CHOCOLATE HALVAH ROULADE
COFFEE CREAM CHOCOLATE
DECADENCE

PLATED DESSERTS

\$8 PER PERSON

WARM APPLE PIE
caramel

INDIVIDUAL FRESH FRUIT TART
vanilla bean custard, fruit coulis, seasonal fruit

CITRUS AND OLIVE OIL CAKE

SEASONAL FRUIT CRUMBLE MARTINI

FLOURLESS CHOCOLATE CAKE
chocolate ganache glaze, berry coulis

BEVERAGE SERVICE

COFFEE AND TEA - **\$3**
ASSORTED JUICES - **\$3**
UNLIMITED SODA BAR - **\$4**

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

CHILDREN

CHILDREN'S PLATED

\$18 PER PERSON

CHICKEN TENDERS
BBQ sauce, ranch, french fries

HAMBURGER
mustard, ketchup, french fries

PASTA
choice of marinara or meat sauce

HOT DOG
ketchup, mustard, french fries

TACOS: two flour tortillas
choice of taco meat or
grilled chicken, shredded
lettuce, salsa, chips

*Children's meals comes with fresh fruit
or veggies.*

CHILDREN'S BUFFET

\$25 PER PERSON (20 CHILDREN MINIMUM)

GARLICKY BREAD STICKS

HOUSE SALAD
greens, tomato, carrots, cucumber,
ranch and Italian dressings

FRENCH FRIES

SELECT 1
FRENCH FRIES
ROASTED POTATOES
MASHED POTATOES
CHIPS & SALSA
WHITE OR BROWN RICE

SELECT 2
CHICKEN TENDERS
HAMBURGER
HOT DOGS
TACO MEAT
PASTA WITH MEAT SAUCE OR MARINARA
SWEET & SOUR CHICKEN



BUFFET PACKAGES

LOWER EAST SIDE DELI

\$50 PER PERSON

HAND SLICED BREADS & ROLLS

**Dakota Rye, Pumpernickel,
Challah Rolls**

CHEF'S SALAD

**honey smoked turkey, greens,
grape tomatoes, red onion,
cucumbers, grated egg, green
peppers, croutons, choice
of honey mustard or
balsamic vinaigrette**

OLD & NEW DILL PICKLES

CARVED CORNED BEEF

**russian dressing, whole grain
mustard, yellow mustard**

VEGETARIAN STUFFED CABBAGE
ROLLS

sweet tomato sauce

MINI POTATO KNISHES

gravy

PASTRY CHEF'S CHOICE OF

2 SEASONAL DESSERTS

COFFEE & TEA



MIDDLE EASTERN MEZZE

\$50 PER PERSON

WARM PITA

zaatar infused olive oil

TRIO OF DIPS

**hummus, baba ghanoush,
matbucha**

FATTOUSH SALAD

**romaine, tomatoes, cucumbers,
fresh parsley, sumac, crispy pita
chips, fresh lemon and olive oil**

CHICKEN SHAWARMA

**pickles, green tahini,
sliced tomatoes**

CRISPY FALAFEL

sweet pepper & tahini puree

MOROCCAN COUSCOUS

pine nuts, currants, mint

PASTRY CHEF'S CHOICE OF

2 SEASONAL DESSERTS

COFFEE & TEA



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SOUTHWEST GRILL

\$45 PER PERSON

ADD GRILLED SKIRT STEAK
\$55 PER PERSON

CRISPY TORTILLA CHIPS
tomatillo salsa verde, pico de gallo,
guacamole

SOUTHWEST SALAD
romaine, roasted corn, black beans,
red onion, tomato, cucumber, black
olives, colorful peppers, fresh cilantro,
avocado-lime dressing

WARM FLOUR & CORN TORTILLAS

POLLO ASADO

FIRE ROASTED VEGGIE & BLACK BEAN
QUESADILLAS

SPANISH RICE

PASTRY CHEF'S CHOICE OF
2 SEASONAL DESSERTS

COFFEE & TEA

NEW YORK STEAK HOUSE

\$55 PER PERSON

HOUSEBAKED ARTISAN BREAD DISPLAY
whipped margarine, herbed olive oil

CHOP CHOP SALAD
iceberg, tomato, faux bacon crumble,
grated egg, ranch dressing

HERB CRUSTED CUT OF BEEF
creamy horseradish sauce, red wine
demi-glace, frizzled onions

'CREAMED' SPINACH
fresh baby spinach in a
creamy sauce

HOUSEMADE POTATO CHIPS

PASTRY CHEF'S CHOICE OF
2 SEASONAL DESSERTS

COFFEE & TEA



Made with fresh bread
from Dakota Bread.



BUFFET PACKAGES

30 Adults Minimum



EPIC BUFFET

\$70 PER PERSON

HOUSEBAKED ARTISAN BREAD DISPLAY
whipped margarine, herbed olive oil

GARDEN SALAD
**greens, grape tomatoes, cucumbers, colorful carrots,
red onion, garbanzos, housemade croutons,
balsamic vinaigrette**

CARAMELIZED APPLE & WILD RICE SALAD
**greens, toasted pecans, caramelized apples & shallots,
wild rice, apple cider vinaigrette**

SPRING PEA & LEEK RISOTTO CAKES
basil marinara

JULIENNE SEASONAL VEGETABLES

BRAISED SHORT RIBS, FRIZZLED ONIONS

SPINACH & TRUFFLED MUSHROOM STUFFED CHICKEN, GARLIC
WHITE WINE SAUCE

PASTRY CHEF'S CHOICE OF 2 SEASONAL DESSERTS

COFFEE & TEA

No substitutions



Made with fresh bread
from Dakota Bread.

BUFFET PACKAGES

BLOOMFIELD BUFFET

\$60 PER PERSON

HOUSEBAKED ARTISAN BREAD DISPLAY
whipped margarine, herbed olive oil

GARDEN SALAD
**greens, grape tomatoes, cucumbers,
colorful carrots, red onion, garbanzos,
housemade croutons, balsamic
vinaigrette**

DUCK CONFIT ARUGULA SALAD
**toasted pecans, strawberries,
champagne vinaigrette**

ROASTED GARLIC TRI-COLORED
FINGERLING POTATOES

SAUTEED PATTY PANS, FRESH HERBS

BOURBON BROWN SUGAR GLAZED
SKIRT STEAK

PASTRY CHEF'S CHOICE OF
2 SEASONAL DESSERTS

COFFEE & TEA

BIRMINGHAM BUFFET

\$50 PER PERSON

BRAISED BRISKET OF BEEF,
BURGUNDY SAUCE
\$60 PER PERSON

HOUSEBAKED ARTISAN BREAD DISPLAY
whipped margarine, herbed olive oil

BIRMINGHAM SALAD
**arugula, fresh herbs,
grapes, curried cashews,
fresh lemon vinaigrette**

ROASTED GARLIC WHIPPED SWEET
POTATOES WITH CRISPY SAGE

RATATOUILLE

SAUTEED CHICKEN, PLUM PORT
WINE SAUCE

PASTRY CHEF'S CHOICE OF
2 SEASONAL DESSERTS

COFFEE & TEA

No substitutions



**EPIC
KOSHER**

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