



## CATERING

These catering selections are designed to be as *delightful in flavor as in personal enrichment*. We've outlined our most popular requests for any occasion here, delivered to your location or made ready for pick up. Options are endless . . . so if you don't see exactly what you want, we're happy to discuss your interests and create a personalized menu.

Café Marie catering is simply an extension of what so many have come to love . . . *amazingly refreshing food and drink served with a meticulous eye to detail*.

Call, email or stop by . . . we're happy to help!

Jeanne Loveland  
1759 Plymouth Rd., Ann Arbor  
(734) 662-2272  
events@cafemarieA2.com

*Nourish  
your Soul.  
Enrich  
your Life.*



## REMARKABLY EASY . . . TRULY MEMORABLE

BREAKFAST & BRUNCH

(serves 20-30)

**BREAKFAST EGGERS**  
Scrambled eggs folded in tortillas and cut in triangles for easy eating. Choice of:

- Three Cheese Eggers 65.00
- Bacon & Cheese Eggers 70.00
- Veggie Eggers 65.00
- Chorizo Eggers 75.00
- Mediterranean Eggers 75.00

**MINI CHEESE OMELETS** 65.00  
*Add any of the following: spinach, onions, tomatoes, veggie mix, jalapenos, green peppers, bacon, ham or sausage. (\$5.00 per additional item)*

**GOURMET SCRAMBLED EGGS** 55.00  
*with cheese and choice of two of the following: spinach, onions, tomatoes, jalapenos, green peppers, bacon, ham and sausage.*

**POTATO AND CHEESE AVALANCHE** 65.00

**BEAUTIFULLY ARRANGED FRESH FRUIT DISPLAY** 75.00

**CHILLED BRIE WITH FRESH FRUIT** 85.00

**BAGELS AND CREAM CHEESE** 55.00

**ASSORTED BREAKFAST MUFFINS** 55.00

**YOGURT AND GRANOLA PARFAIT** 55.00

**SMOKED SALMON AND BAGEL PLATTER** 145.00

*Exceptional catering since 1993. Guests often pair Breakfast/Brunch selections with cold hors d'oeuvres (next page).*

BEVERAGES	COLD		HOT		BOTTLED BEVERAGES		
	2.5 gal.	5 gal.	Airpot (approx. 90 oz.)	2.5 gal.	5 gal.	10 gal.	
Lemonade	30.00	60.00	Reg./Decaf Coffee	20.00	35.00	65.00	110.00
Iced Tea	30.00	60.00	Specialty Coffee	35.00	50.00	100.00	n / a
Fruity Lemonade	40.00	80.00	Hot Chocolate	25.00	40.00	80.00	175.00
Sunrise Spritzer	50.00	100.00	Chai Tea Latte	35.00	50.00	100.00	n / a
Citrus Twist	50.00	100.00					
Orange Juice (15.00 / gallon)	45.00	75.00	Water	1.50 each	Assorted Juices	1.95 each	

### Specialty Drinks

#### LOOSE LEAF TEAS

A diverse variety of black, green, herbal, oolong, white and decaf teas. 2.95 per guest.

#### SMOOTHIES

Add refreshing flavors and color with our handmade smoothies! Select from raspberry, mango, strawberry, -banana and strawberry-lime. *(In-house only)* 3.95 per guest.

#### ESPRESSO BAR

Treat your guests Cappuccinos, Lattes and Mochas. A perfect compliment to any event. *(In-house only)* 3.95 per guest.



**SANDWICH TRAYS** (serves 20-30)

**WRAP SANDWICH HALVES** or **CIABATTA SANDWICH HALVES.**

- Select three varieties: 125.00
- Cherry chicken salad with spinach and pecans
  - Turkey and Provolone with honey-dijon sauce\*
  - Garden vegetable with peppercorn ranch\*
  - Smoked salmon and caper with cucumber-dill sauce\*
  - Smoked turkey and cucumber with havarti cheese\*
  - Asian chicken wrap with almond and cucumber (wrap only)
  - Ham and Swiss\*

**PINWHEEL SANDWICH TRAY 85.00**

(\*can be on pinwheel tray)

**SALADS** (serves 20-30)

**CAFÉ SIDE SALAD 85.00**  
Pecans, cherries, parmesan & wildberry poppy seed

**GARDEN SALAD 75.00**  
Tomatoes, cucumbers, mushrooms, red onion and cucumber-wasabi dressing

**BACON RANCH SALAD 85.00**  
Spring Mix, dice bacon, tomatoes, red onions, Monterey Jack and yellow cheddar cheese with peppercorn ranch dressing

**MARIE'S HOMEMADE COLESLAW 55.00**

**SOUPS** (serves 20-30)

**ROASTED TOMATO BISQUE 125.00**

**SOUP DU JOUR 75.00**

**LUNCH ACCOMPANIMENTS**

(minimum 20 orders)

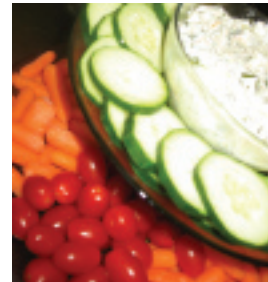
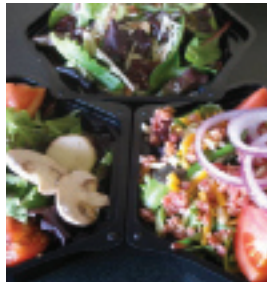
**FRESH, WHOLE FRUIT** Market Price  
Apples, bananas or oranges

**BROWNIES 2.50 per person**  
(individually wrapped)

or **DESERT BARS 3.25 per person**  
Select from chocolate-coconut, lively lemon or pecan chocolate chunk bars

**POPULAR LUNCH PAIRINGS** – individually packaged 7.65 per person (minimum order required)

- Cherry Chicken Salad with Cafe Side Salad
- Asian Chicken Wrap with Garden Salad with Cucumber Wasabi Sauce
- Turkey & Cucumber Sandwich with Bacon Ranch Salad
- Smoked Salmon & Caper Sandwich with Homemade Classic Cole Slaw



**COLD**

(serves 20-30)

**FRESH FRUIT** – beautifully arranged 75.00

**EXQUISITE CHEESE PLATTERS WITH FRESH FRUIT**

- Traditional Cheese 75.00
- Chilled Brie 85.00
- Specialty Cheese 125.00

**CLASSIC CHEESE AND CRACKER TRAY 65.00**

**VIBRANT VEGETABLE ASSORTMENT**

- With Ranch 65.00
- With Spinach Dip 75.00

**TORTILLINI & ROASTED VEGETABLE SKEWER 85.00**

**CROSTINI, FRESH MOZZARELLA, BASIL & ROMA TOMATOES**

Served with Balsamic Vinegar & Olive Oil 85.00

**FANCY DEVIL EGGS 55.00**

**CREAMY CRAB DIP WITH CRACKERS 65.00**

**SMOKED SALMON PLATTER 115.00**

**SMOKED SALMON CANAPES 95.00**

**SHRIMP COCKTAIL 95.00**

**BITE-SIZE ASSORTED DESSERT TRAYS 125.00**

**HOT**

(serves 20-30)

**STUFFED MUSHROOM CAPS**

With Vegetables 65.00 With Seafood 85.00

**MACARONI & CHEESE 85.00**

**POTATO & CHEESE AVALANCHE 85.00**

Potatoes, ranch, cheese and scallions

**CHICKEN TENDERS 75.00**

With Ranch, Honey-Dijon or BBQ sauce

**HOME-STYLE LAZY DAISY MEATBALLS 65.00**

(100 count)

**ITALIAN SMOKED SAUSAGE IN PUFF PASTRY 75.00**

**MINI CHICAGO-STYLE PIZZA 125.00**

**COCONUT SHRIMP 175.00**

**ASSORTED PETITE QUICHE 145.00**

**VEGETABLE SPRING ROLLS 95.00**

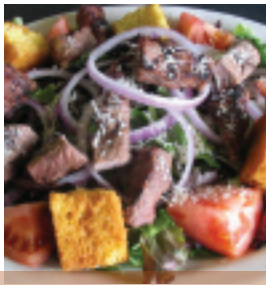
**PEAR & BRIE IN PHYLLO 135.00**

**SPANAKOPITA 125.00**

**BEEF HIBACHI SKEWER 145.00**

**CHICKEN & DUXELLE EN CROUTE 155.00**





*Nourish  
your Soul.  
Enrich  
your Life.*



## AT OUR PLACE . . . IN-HOUSE CATERING



ENJOY EXCLUSIVE USE OF OUR CAFE! PERSONALIZE YOUR EVENT!

CAFE MARIE IS A POPULAR AND IDEAL SPOT FOR:

- Dress Rehearsal Dinners
- Baby Showers
- Engagement and Wedding Showers
- Birthdays and Anniversaries
- Business Meetings
- Corporate Events and Retreats
- Retirement Parties
- Holiday Parties

### LITE DINNER OPTIONS

#### PLATED & SERVED (20 guest minimum)

##### SANDWICH, SOUP & SALAD 14.95

Sandwich options: Cherry Chicken Salad  
Turkey & Provolone  
Ham & Swiss  
Garden Vegetarian

Soup options: Roasted Tomato Bisque, Classic Chili,  
Italian Wedding (*Ask for current options*)

Salad: Garden Salad with Peppercorn Ranch  
Dressing or Cafe Side Salad with  
Wildberry Poppysseed

#### SALAD ENTRÉES

##### SEASONED STEAK SALAD 12.95 / guest

Spring Mix, strips of seasoned Sirloin Steak, tomatoes, red onions, Parmesan cheese, and cornbread croutons with Ranch Dressing.

##### GRILLED CHICKEN & CHERRY TOSS SALAD 11.95 / guest

Spring Mix, grilled chicken, dried cherries, pecans, Parmesan Cheese, and red onions with Wildberry Poppysseed.

##### GREEK SALAD 10.95 / guest

Spring Mix, Kalamata olives, cucumbers, feta cheese, tomatoes, red onions, and roasted garlic Balsamic vinaigrette.

Add Roasted Tomato Bisque 3.65 / guest

Add Soup Du Jour Variety 2.65 / guest

*Served with bread and basic beverage selection, specialty drinks additional.*

### DINNER BUFFET

Includes breads and basic beverage selections. (Priced per person, 20 person minimum.)

#### ENTRÉE (select one)

HERB-MARINATED CHICKEN BREAST 18.95

GRILLED CHICKEN FLORENTINE 19.75  
(spinach, mushroom and cheese)

CHERRY GRILLED CHICKEN 21.95  
(cherries and spinach)

PORK TENDERLOINS SEASONED WITH SAGE 19.95

GRILLED SALMON 22.95

GRILLED HALIBUT OR  
SWORDFISH STEAKS 24.95

BEEFTENDERLOIN 24.95

SIRLOIN STEAK 21.95

HOME-STYLE LAZY DAISY MEATBALLS 18.95

STUFFED PORTABELLA MUSHROOMS 18.95  
(with vegetables)

PENNE PASTA 18.95  
(with Pesto, Asparagus, Mushrooms and Red Pepper)

#### SALADS (select one)

- CLASSIC GARDEN SALAD
- CAFE SALAD
- BACON RANCH SALAD
- COLE SLAW

#### VEGETABLES (select one)

- ASPARAGUS & RED PEPPER
- WAX BEANS & CARROT MEDLEY
- BROCCOLI
- GREEN BEANS
- VEGETABLE OF YOUR CHOICE

#### STARCH (select one)

- RED SKIN POTATOES
- MASHED POTATOES
- POTATO & CHEESE AVALANCHE
- CHEESY POTATOES
- RICE PILAF

#### BASIC BEVERAGE SELECTION (included)

- COFFEE
- ICED TEA
- LEMONADE
- SODA
- MILK
- APPLE, CRANBERRY JUICE

Additional accompaniment, add 1.50 per guest

Additional entree, add 3.50 per guest



ENTRÉE SELECTIONS

- HERB-MARINATED CHICKEN BREAST** 19.95
- GRILLED CHICKEN FLORENTINE** 20.75  
(spinach, mushroom and cheese)
- CHERRY GRILLED CHICKEN** 22.95  
(cherries and spinach)
- PORK TENDERLOINS SEASONED WITH SAGE** 20.95
- GRILLED SALMON FILETS** 23.95
- GRILLED HALIBUT OR SWORDFISH STEAKS** 25.95
- PRIME RIB** 25.75
- BEEFTENDERLOIN** 25.95
- SIRLOIN STEAK** 22.95
- TURKEY, MUSHROOM & SPINACH LASAGNA** 20.95
- STUFFED PORTABELLA MUSHROOMS** 19.75  
(with vegetables)
- PENNE PASTA** 19.25  
(with Red Peppers, mushrooms & asparagus in Pesto Sauce)

*Second Entrée add \$3.50 per person, second vegetable add \$1.50 per person. A minimum of 12 orders is required for each entree.*

ENTREE SELECTIONS INCLUDE:

- Fresh Dinner Rolls
- Salad (choose one of the following)
  - Garden Salad: tomatoes, cucumbers, red onion, mushrooms
  - Cafe Salad: dried cherries, pecans, parmesan, wildberry poppyseed dressing
  - Bacon Ranch Salad
  - Cole Slaw
- (Soup may be substituted for Salad, add \$2.00 per guest or added to the salad for \$3.25 per guest)
  - Roasted Tomato Bisque
  - Classic Chili
  - Italian Wedding
- Rice Pilaf or Roasted Red Skin Potatoes
- Vegetable of choice
- Basic beverage selection



(Minimum orders are required)

- BITE-SIZE MINI DESSERT TRAY** 125.00/serves 20-30
- CHEESECAKE XANGO BITES** 3.75/per person  
Rich, smooth cheesecake in a flaky pastry shell, rolled in cinnamon sugar. drizzled with Caramel, Chocolate, or Raspberry Sauce. Topped with whip cream and served with Cinnamon glazed apples.
- COLOSSAL CHOCOLATE CAKE** 4.25/per person
- TIRAMISU** 4.25/per person
- GOURMET CARROT CAKE** 3.25/per person
- CLASSIC CHEESE CAKE**  
With raspberry, caramel or chocolate sauce  
3.95/per person
- CARAMEL APPLE PIE** 3.25/per person
- COOKIES**  
Peanut butter, chocolate or oatmeal raisin 20.00/dozen
- CHOCOLATE FUDGE BROWNIES** 25.00/dozen



**Cafe Marie is available for private events after 3 pm daily and seats up to 80 guest plus an outdoor patio weather permitting. The Cafe is wireless and accomodates almost any presentation equipment.**

CAFÉ MARIE CATERING POLICIES

- Room Charge (non-refundable) \$175 (required to secure date)
- 6% sales tax and 18% gratuity is applied to all food and beverages.
- A base 2-hour time frame will be established for your event. Each additional half hour will be \$25.
- No food or beverage is to be brought into Café Marie without prior approval.
- Due to the fluctuating market conditions, menu prices are subject to change. If this occurs it will be discussed with you prior to payment and you would be given the option to select other menu items.
- One week prior to Event Final Guest count is required – With 40% deposit. This deposit will be forfeited if cancellation occurs within seven days of the event.
- All totals will be based on the final guest count and will be the minimum amount required for the event – even if fewer guests attend. If additional Guests are added or show up to the event after the final guest count is established the balance due will reflect the increase.
- Final payment is required by the completion of the event.
- If the event is delayed, for any reason . . . by the host or guests, Café Marie cannot guarantee the quality of food being served. Refunds and discounts will not be issued.
- Left-over food. At the discretion of Café Marie staff, left-over food may be taken with the client. This will depend on the conditions and safety of the food. Credit will not be issued for left-overs.
- Any damages that occur to Café Marie’s property due to a guest of the event will be the responsibility of the person signed on the catering contract.
- Café Marie reserves the right to refuse or cancel any booking, at its sole discretion that it considers inappropriate or inconsistent with the well being and reputation of the business.
- Delivery fee within Ann Arbor \$25.

