

BREAKFAST

PREMIER MORNING PASTRY PLATTER

Muffins, Danishes, Scones, Croissants (Butter, Chocolate, Almond) or House Made Donuts

Price determined upon selection. Pastries are priced per piece. Ranging from \$1-\$5

FRUIT & CHEESE PLATTER

Seasonal Fruits with a fine assortment of Provolone, Muenster, Colby Jack, Swiss, Cheddar, and Pepper Jack. Choice of 3 cheeses

Serves 10-15	\$60
Serves 16-24	\$75
Serves 25-30	\$90

FRUIT PLATTER

A variety of delicious fruits including Melons, Pineapples, Grapes, Berries, and other seasonal items served with Fruit Dip.

Serves 12-15	\$60
Serves 16-20	\$70
Serves 21-25	\$80
Serves 26-35	\$110

YOGURT PARFAITS

All Natural Greek Yogurt, Honey, and Granola served with Seasonal Fresh Fruit.

Minimum of 10 \$6 Each



CRÈME BRULEE BREAKFAST BAKE

This Crème Brulee Egg mixture bakes up into a silky custard that is tucked into hunks of Bread that comes together with a Caramelized Sugar Crust on the bottom.

Serves 10-15 **\$60** Serves 25-30 **\$80**

SAVORY BREAKFAST BAKE

Our House Made Breakfast Casserole is a warm protein filled meal, layered with Puff Pastry, Homestyle Hashbrowns, Breakfast Sausage, Eggs, Milk and Cheese.

Vegetarian option available (Onions, Mushrooms, Peppers, Broccoli)

 Serves 10-15
 \$60

 Serves 25-30
 \$90

BREAKFAST SANDWICH

Breakfast Sausage, Scrambled Eggs, Cheese, topped with our House Made Maple Siracha or Basil Pesto sauce served on a freshly toasted English Muffin.

Minimum of 10 \$6 Each



LUNCHES, PLATTERS & WRAPS

CLASSIC BOX LUNCH

\$12.99

Choice of Sandwich or Wrap served with Kettle Chips, Pickle Spear, and a Victorian Bakery Cookie. (Turkey & Swiss, Ham & Cheddar, Roast Beef & Swiss)

BOXED SALADS

\$12.99

Incudes a Freshly Baked Cookie and your choice of Caesar, Garden, Cobb, Turkey Club, Greek, or Apple Nut Salad

ADD ROASTED CHICKEN +\$4
ADD GRILLED SALMON +\$7

VEGAN OPTIONS AVAILABLE UPON REQUEST~ PRICES VARY





PREPARED WRAPS & PANINIS

All-Natural Boar's Head Meats and Cheeses on your choice of Turano Bread or Stone Fire Naan Wrap. Vegetarian options available with Hummus and Vegetables, or Curry Tofu Salad

Serves 15-20 **\$70** Serves 30-40 **\$140**

SANDWICH PLATTER

All-Natural Boar's Head Roast Beef, Turkey, Ham or Chicken with your choice of Cheese selections and Gourmet Aoli Spread. *Minimum of 15

Sliders \$3
Croissants \$5

Finishing Platter Add On - Choice of 4 Onions, Tomatoes, Lettuce, Cucumbers, Pickles, Jalapeños, Banana Peppers



LUNCHES, PLATTERS & WRAPS

SPECIALTY WRAPS & PANINIS \$7.99

CHICKEN FETA

Spinach Spread, Chicken, Cucumber, Feta, Red Onion

ITALIAN

Sandwich Pepperoni, Ham, Hard Salami, Provolone, Aioli Spread

ROASTED CHICKEN SALAD

Chicken Salad with Cranberries

TUNA SALAD

Creamy Tuna Salad with Celery & Onion

EGG SALAD

House Made Egg Salad

PASTRAMI

Pastrami, Cheese Variety, Thousand Island Spread

BUFFALO CHICKEN

Blazing Buffalo Chicken, Blue Cheese, Spicy Aioli Spread

TURKEY CLUB

Turkey, Cheese Variety, Bacon

TERIYAKI CHICKEN

Teriyaki Chicken, Cheese Variety, Slaw, Teriyaki Aioli

REUBEN

Corn Beef, Swiss, Sauerkraut, Thousand Island Spread



GOURMET SANDWICHES \$14.99

ROASTED EGGPLANT

Roasted Eggplant, Feta, Basil Leaves, Tomato, Garlic Aioli, on an Asiago Bagel

KIKI SPECIAL ON BAGUETTE

Salami, Capicola, Provolone, Aioli Spread, Kiki Slaw, on a Freshly Baked Baguette

MIDTOWN CLUB

Ham, Turkey, Bacon, Cheese Selection, Lettuce, Tomato, Aioli Spread, on Turano Bread

MEDITERRANEAN

Fresh Mozzarella, Roasted Red Peppers, Sundried Tomatoes, Pesto Aioli, on a Freshly Baked Focaccia

ITALIAN ON FOCACCIA

Ham, Salami, Pepperoni, Provole, Aioli Spread on a Freshly Baked Focaccia

ULTIMATE ROAT BEEF

Roast Beef, Pepper Jack, Lettuce, Tomato, Onion, Aioli Spread, on a Sub Bun





SALADS

DELI SALADS Price/lb

- Med Orzo Pasta Salad
- Mermaid Salad
- Pad Thai Salad
- Sicilian Salad
- Spaghetti Salad
- opagnotti odiad
- Steakhouse Potato Salad
- Sun-Dried Tomato Pasta
- Hummus
- Spicy Hummus
- Baked Beans
- Cranberry Orange Relish
- Hawaiian Fruit Salad
- Spinach Dip
- Tuna Salad
- Baked Potato Salad

- 4 Bean Salad
- 7 Grain Salad
- BowTie Salad
- Broccoli Salad
- Chicken Salad
- · Curried Chicken Salad
- Coleslaw
- Curried Tofu Salad
- Fire Roasted Red Pepper
- Mac and Cheese
- Macaroni Salad
- Baked Potato Salad
- Tuna Salad
- Grandma's Potato Salad w/ Egg



Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Chickpeas, Cheddar Cheese, House Made Croutons, served with your choice of Dressing

Serves 10-15

\$70

CAESAR SALAD

Chopped Romaine topped with Parmesan and House Made Croutons, served with Caesar Dressing Serves 10-15

COBB SALAD

Mixed Greens, Turkey, Ham, Bacon, Hard Boiled Egg, Blue Cheese, Onions, Cucumbers and Grape Tomatoes, served with your choice of Dressing Serves 10-15

GREEK SALAD

Chopped Romaine, Tomatoes, Red Onions, Feta, Beets, Black Olives, House Made Croutons, served with Greek Dressing

Serves 10-15

\$70

MICHIGAN SALAD

Mixed Greens, Apples, Feta, Mixed Nuts, Red Onions, served with a Vinaigrette
Serves 10-15









HOR D'OEUVRES

\$60 SOUTHWEST DIP & CHIPS

Layers of Refried Beans & Salsa Con Queso topped with Cheese, Black Olives, Black Beans, Sour Cream and freshly chopped Green Onions and Tomatoes. Includes 2 bags of our House Made Tortilla Chips Serves 15-20

SPINACH PIES

\$60 Spinach and Feta wrapped in crispy Phyllo served with

Serves 10-15

Tzatziki

MINI CAPRESE SKEWERS

\$3 EA

Skewers of Mini fresh Mozzarella Balls, Grape Tomatoes, and fresh Basil, served with Balsamic Dressing for dipping

*minimum order of 25 skewers

VEGETABLE PLATTER

Carrots, Tomatoes, Cucumbers, Broccoli, Bell Peppers and Celery. Served with Dip

Serves 15-18	\$ 50
Serves 19-24	\$ 60
Serves 25-30	\$70
Serves 31-40	\$100



MIDTOWN CHARCUTERIE BOARD \$135

Imported and Domestic Cheeses served with sliced Cured Meats. Olives, and assorted Breads Serves 15-20

MEDITERRANEAN PLATTER

Stuffed Grape Leaves. House Made Hummus. Pita Bread, Olives, Feta Cheese and Parsley

\$ 60 Serves 15-20

Serves 20-30 \$80





ENTERTAINING, ENTREE'S & SIDES

Entrees Serves with a 5 person min. (8oz portions) priced per person (pp) unless otherwise indicated. Entrees & Sides are served Cold with Reheating Instructions or Hot Upon Request

POULTRY

LEMON GARLIC HERB CHICKEN

Chicken Breast and Thighs marinated with Fresh Herbs, Garlic and Lemon **\$10pp**

CHICKEN KABOBS

Thick Cut Chicken on skewers marinated w/Shawarma Spices and Vegetables **\$8pp**

MEDITERRANEAN CHICKEN EGG ROLLS

Chicken Breast seasoned and rolled in Filo Dough **\$5pp**

FRIED CHICKEN / CHICKEN TENDERS / WING ZINGS

House Seasoned, Battered and Fried to Perfection!

Serves 12-15	\$ 60
Serves 16-20	\$ 80
Serves 21-25	\$100
Serves 26-35	\$120

TURKEY MEATLOAF

Turkey, Fresh Herbs and Vegetables, brushed with a Sweet Tomato Glaze \$8pp

BEEF

BEEF KABOBS

Chunks of Beef on skewers marinated with Savory Vegetables

\$10pp

BEEF MEATLOAF

Beef, Fresh Herbs and Vegetables, brushed with a Sweet Tomato Glaze \$8pp

HERB OR GARLIC ENCRUSTED BEEF TENDERLOIN

Serves 10-15. USDA Choice Roasted Beef Tenderloin \$200

MOROCCAN STYLE BEEF BRISKET

Beef Brisket seasoned with an All-Spice Dry Rub, and a Rose Water, Saffron Natural Au Jus *The Brisket is served over a bed of Turmeric Rice topped with Toasted Almonds







ENTERTAINING, ENTREE'S & SIDES CONT.

LAMB

LEG OF LAMB

Boneless Mediterranean Style Leg of Lamb with Natural Jus **\$15PP**

PORK

PORK RIBS

Full Slab of St. Louis Style Baby Back Ribs slathered in BBQ sauce or a Dry Rub with our secret blend of Herbs and Spices

\$20 PER SLAB

SEAFOOD & VEGETARIAN

BREADED SHRIMP

Breaded Shrimp, mild or spicy, with your choice of Cocktail Sauce and/or Spicy Aioli

\$7PP

VEGETABLE PORTABELLA KABOBS

Portabella Mushroom Chunks marinated with Vegetables on skewers **\$8PP**

QUINOA & BRUSCHETTA STUFFED PORTABELLA MUSHROOMS

Topped with Parmigiano-Reggiano

\$8PP

TERIYAKI TOFU

Tofu marinated and grilled with a Teriyaki Sauce

\$10PP

CHEF CRAFTED PASTA (Serves 8-12)

CREAMY PENNE ALFREDO

Penne Pasta tossed in a Creamy Garlic Alfredo Sauce.

\$75

Add Chicken **\$20**

Add Shrimp **\$20**

PALOMINO ALFREDO PORTABELLA PASTA

Linguine Pasta tossed in a Creamy Palomino Sauce with Portabella Mushrooms

\$100

Add Chicken \$20

Add Shrimp \$20

HOMESTYLE LASAGNA

Choose Beef or Vegetarian

\$100

BAKED ZITI WITH MARINARA SAUCE

Ziti Pasta with House Made Marinara topped with Mozzarella and Parmesan Cheese and baked to perfection **\$75**









ENTERTAINING, ENTREES & SIDES CONT.

CHEF CRAFTED SIDES (4 OZ PORTIONS/PERSON)

MEDITERRANEAN SAFFRON RICE
QUINOA BLEND
ISRAELI COUS COUS
SEASONAL ROASTED VEGETABLES
HARICOT VERTS (FRENCH STYLE GREEN BEANS)
MASHED POTATOES AND GRAVY
POTATO WEDGES
POTATOES AU GRATIN
SPAGHETTI - VEGETARIAN OR MEAT
WHITE CHEDDAR MAC & CHEESE
SHARP CHEDDAR MAC & CHEESE
LOBSTER MAC & CHEESE

Serves 15-18	\$ 50
Serves 19-24	\$75
Serves 25-30	\$100
Serves 31-40	\$125



SOUL FOOD MENU & TRAYS

SOUL FOOD ENTREES

SEASONED DRY RIB TIPS
OUR FAMOUS SAUCED SEASONED RIB TIPS
BREADED FRIED PORK CHOPS
FRIED CHICKEN
BAKED CHICKEN
FRIED CATFISH FILLETS
BEEF POT ROAST
FRIED OR BAKED - CATFISH, TILAPIA, PERCH

SERVES 15-18 \$80 ~ SERVES 19-24 \$100 ~ SERVES 25-30 \$125

SOUL FOOD SIDES

SEASONED GREENS WITH SMOKED TURKEY
SEASONED YAMS
SEASONED CABBAGE
FAMOUS CHICKEN DRESSING (STUFFING)
SEASONED BEANS WITH SMOKED TURKEY
(BLACK EYED PEAS, LIMA, NORTHERN, OR RED)
SWEET CORN BREAD
WHITE CHEDDAR MAC & CHEESE
SEASONED POTATO WEDGES

SERVES 15-18 \$60 ~ SERVES 19-24 \$80 ~ SERVES 25-30 \$100

DESSERTS

PEACH COBBLER, APPLE COBBLER, CHERRY COBBLER, SWEET POTATO PIE, CARAMEL CAKE SERVES 15-18 \$50 ~ SERVES 19-24 \$70 ~ SERVES 25-30 \$90





CORPORATE PACKAGES & DESSERTS

ITALIAN PACKAGE

\$18.99PP

CHICKEN PARMESAN
ALFREDO PASTA
OLIVE OIL ROASTED BROCCOLI
CAESAR SALAD
GARLIC BREAD

MEDITERRANEAN PACKAGE

\$18.99PP

GRILLED LEMON HERB CHICKEN
SAFFRON RICE
ROASTED SEASONAL VEGETABLES
HOUSEMADE HUMMUS
FATTOUSH AND TZATZIKI
FRESH PITA BREAD AND CHIPS
ADD STUFFED GRAPE LEAVES +\$1.50PP

BBQ PACKAGE

\$18.99PP

PULLED PORK WITH HAWAIIAN ROLLS

MAC & CHEESE

POTATO SALAD

BROCCOLI BACON SLAW

CORN BREAD

FAJITAS PACKAGE

\$18.99PP

GRILLED CHICKEN AND PEPPER FAJITAS
CILANTRO LIME RICE
VEGAN BLACK BEANS
SIGNATURE PICO DE GALLO, AND SOUR CREAM
FLOUR OR GLUTEN FREE CORN TORTILLAS
ADD GUACAMOLE +\$1PP

DESSERTS FOR ALL OCCASIONS

DESSERT PLATTER ONE SIZE (SERVES 10-12)

A SELECTION OF BROWNIE BITES, MACAROONS, NO BAKES, AND COOKIES

\$40



PREMIUM DESSERTS FROM THE VICTORIAN BAKERY

CAKE BITES
CUPCAKES
JAPANESE PUFFS
FRENCH MACAROONS
KEY LIME TARTS
CHEESE CAKES

ASSORTED 8" ROUND CAKES

PRICED PER PIECE

*ORDERS FOR VICTORIAN BAKERY MUST BE PLACED 48 HOURS IN ADVANCE

BEVERAGE SERVICES

COMPLETE COFFE JUICE, OR SODA SERVING UNCOMMON COFFEE ROASTERS

PAYMENT, CANCELLATION, & DELIVERY OPTIONS

WE ACCEPT ALL MAJOR CREDIT CARDS, INFORMATION IS REQUIRED AT THE TIME THE ORDER IS PLACED. WE PURCHASE ONLY THE FRESHEST INGREDIENTS TO PREPARE YOUR ORDER, SO WE REQUIRE 72 HOURS NOTICE FOR ANY CANCELLATIONS. PRICES ARE SUBJECT TO CHANGE BASED ON MARKET CONDITIONS AND AVAILABILITY. MIDTOWN IS NOT RESPONSIBLE FOR TYPOGRAPHIC ERRORS. DELIVERY OPTIONS MAY BE AVAILABLE IN YOUR AREA FOR AN ADDITIONAL FEE, CONTACT MIDTOWN FOR MORE INFORMATION.

FULL SERVICE CATERING & EVENTS

WE OFFER FULL SERVICE CATERING OPTIONS WITH CUSTOMIZED MENUS, STAFFING, RENTALS, AND MORE.

DELIVERY SERVICE

PLEASE INQUIRE ABOUT DELIVERY SERVICE. RATES VARY BY DISTANCE.

STAFF SERVICES

WE OFFER FULL STAFF SERVICES INCLUDING: BUFFET SET-UP, PARTY SERVICE AND CLEAN UP. \$150 PER STAFF MEMBER. PLUS GRATUITY UP TO 4 HOURS AND \$25 EACH ADDITIONAL HOUR

SETUPS

CLASSIC ~ PLATES, NAPKINS, FORKS, KNIVES, AND CUPS \$1.00 PP PREMIUM ~ PREMIUM PLATES, CUTLERY, AND CUPS \$1.50PP







