

Zingerman's
Catering
and
Events



734-230-2300 | zingermanscatering.com

ZINGERMAN'S CATERING AND EVENTS

Whether your event is an intimate gathering or a party for one thousand, we want you to feel that choosing us to cater was the best decision you made.

You really can taste the difference

Beginning with the food, we source ingredients from around the world. Whether it is the exotic flavors of Épices de Cru spices (gathered by our friends Ethné and Philippe de Vienne of Montreal) or the Marino family's golden orange polenta from the Piedmont region, we only offer what is exceptional. Locally, we have long-standing relationships with Michigan farmers and use local produce whenever possible. We also have the luxury of turning to Zingerman's Bakehouse and Zingerman's Creamery as well as having the Deli's world renowned meats and cheeses to delight your guests.

Our planners and service staff

Our imaginative team of planners will truly cater to you, and work with you to tailor a tantalizing menu sure to wow your crowd. Our planners want your event to be fun, flavorful and engaging and will listen to what you envision and help create an event that will bring a smile to your face for years to come.

Our professional in-house service staff is ready to give your guests the attentive service that has made Zingerman's famous.

Chef services

Our professionally trained chefs will bring their expertise to your table. Whether they are on-site plating for each guest or providing a lavish buffet from our kitchens, the food will be beautifully presented and full of flavor.

Our guarantee

If at any point you're less than thrilled with any of our food or service, we will quickly replace it for you or refund your hard-earned cash.

"As former University of Michigan students, we sought out Zingerman's to cater our wedding at the Detroit Symphony Orchestra. Zingerman's pulled it off flawlessly. We have heard nothing but praise about the food and setup of the event. We have no doubt that the folks at Zingerman's Catering could execute nearly any catering task you could imagine. We could not have made a better choice."

Nick and Emily Cheolas

"Thank you for everything - we had lots of comments like, 'that was the best wedding food we've ever eaten.' All thanks to your great staff - thank you!"

Maggie and Tom

SAMPLING OF MENUS



SEATED DINNER

Salad

Choose from our seasonal selection

Fall on Me - Nemeth Farm apples, greens, Vermont cheddar
and Katz's apple cider vinaigrette

Jeanne's Citrus Salad - greens, citrus, pomegranate seeds, pressed goat cheese,
and marcona almonds with a citrus vinaigrette

Grilled vegetable with farm greens and pressed goat cheese

Entree

Your guests may select from:

Boneless slow cooked short rib served over Marino Felice polenta, finished with
stock, fresh thyme and Parmigiano-Reggiano cheese. Served with roasted
seasonal root vegetables with a balsamic reduction

or

Vegetable tagine of cauliflower, sweet potato, chickpea, carrot and fig, roasted
with Épices de Cru spices, served with lemon couscous and Michigan asparagus

Zingerman's Bakehouse rolls and Michigan farm butter

Dessert

Dobos Hungarian torta from Zingerman's Bakehouse. Layers of vanilla sponge
cake, dark chocolate espresso butter cream, topped with crisp dark caramel.

PRICE RANGE \$70 TO \$80 PER GUEST

*Some items are seasonal and availability
depends on the growing season.*

Prices do not include sales tax, or facility and rental fees.

PASSED HORS D'OEUVRES

Warm bacon wrapped dates

Applewood smoked bacon
wrapped dates with a
Zingerman's Creamery
cream cheese and
Faribault blue
cheese filling

Prosciutto spears

Michigan asparagus
wrapped in hand sliced
Prosciutto di Parma

Pecan crisp with fig

Crisp crostini of
Bakehouse pecan raisin
bread, topped with Sweet
Grass Dairy Green Hill
cheese and Agrimontana
fig preserves



THE BEST OF THE ZINGERMAN'S DELI EXPERIENCE STATIONS

Antipasto from our world famous Deli case

A beautiful arrangement of classic antipasto with salami, Prosciutto di Parma wrapped asparagus, caprese salad with fresh hand-pulled mozzarella, Parmigiano-Reggiano and aged Provolone, imported olives, smoked artichokes and piquillo peppers. Served with Bakehouse Paesano bread and baguettes.

Deli seasonal salads fresh from the farmers and our chefs

Che Che Spinach - Tantré Farm spinach, dried Michigan cherries, red onion, Vermont cheddar and 6 year balsamic vinegar

Killer Quinoa - Quinoa, spinach, tomato, halloumi cheese, lemon, smoked paprika, olive oil and honey

Garden Party - bow tie pasta, Garden Works pea sprouts, Parmigiano-Reggiano cheese, Agrodulce vinegar and olive oil

Mini Reubens

A mini version of the Deli's favorite. Zingerman's award winning corned beef, housemade Russian dressing, Zingerman's coleslaw, Switzerland Swiss cheese on mini Jewish Rye from the Bakehouse.

Zingers

Mini salted brioche rolls from Zingerman's Bakehouse with our spicy Cuban pork, barbecued chicken or barbecued beef.

Macaroni and Cheese Bar

Zingerman's warm and cheesy macaroni with a selection of toppings:

Applewood-smoked bacon

Caramelized onion

Zingerman's pimento cheese

Gelato Sundae Bar

Zingerman's Creamery gelato with a selection of warm dulce de leche caramel, fresh berries, chunks of Magic Brownies and Calder Dairy whipped cream.

PRICE RANGE \$70 TO \$80 PER GUEST

Prices do not include sales tax, or facility and rental fees.

Some items are seasonal and availability depends on the growing season.



BUFFET

Salad

Classic Caesar salad with our housemade dressing and croutons with shavings of Parmigiano-Reggiano cheese

Entree

Piri Piri Portuguese chicken

Buttered Carolina Gold rice from Anson Mills

Herb and bread encrusted Mackinac Straits whitefish

Roasted sweet potato, red onion, parsnips and carrot

lightly tossed in champagne vinaigrette

Zingerman's Bakehouse breads and Michigan farm butter

Dessert

Zingerman's Bakehouse Pecan Pie and Jumbleberry Pie

with Calder Dairy whipped cream

PRICE RANGE \$55 TO \$65 PER GUEST

Some items are seasonal and availability

depends on the growing season.

Prices do not include sales tax, or facility and rental fees.

PASSED HORS D'OEUVRES

Skewers

Your choice of:

Tamari chicken with peanuts and scallion and peanut sauce,
Marinated flank steak with portobello mushroom,
Texas gulf shrimp and artichoke heart,
or Grilled vegetables drizzled with housemade Greek dressing

Blue cheese grapes

A juicy red grape surrounded by a combination of Faribault blue cheese, Creamery cream cheese and rolled in lightly toasted sugared pecans

Savory Kisses

Puff pastry dough with your choice of three fillings:
Feta and caramelized onion, mushroom, spinach and Grana Padano cheese or Italian kiss with oven dried tomato, basil and Grana Padano cheese.

