



MENU packages

Nana Sylvia's **ITALIAN-AMERICAN**

Wedge Salad with Roasted Red Peppers, Shaved Parmesan, Pickled Onions, and Buttermilk Dressing

Italian Sausage & Peppers

Rosemary Roasted Red Potatoes

Baked Mostaccioli Pasta with Bolognese Sauce and Fresh Mozzarella

Seasonal Squash with Caramelized Onions

Parmesan Garlic Bread Sticks

\$24 per guest

Midwest **BBQ**

Crisp Field Greens with Baby Tomatoes, Cucumbers, Croutons and House Made Ranch Dressing

8-Hour Savory Beef Brisket

Apple Cider BBQ Pulled Pork

Michigan Cherry BBQ Sauce, Spicy BBQ Sauce & House Pickles

Corkscrew Mac N' Cheese with Cracker Topping

Honey Butter Baby Carrots

Sweet Rolls & Butter

\$26 per guest



Baja
MEXICAN INSPIRED

Mixed Green Salad with Peppers, Radishes, Queso Fresco & Chipotle Dressing

Ancho Chicken & Cheese Enchiladas

Steak Tacos with Charred Peppers & Onions and Flour Tortillas

Spanish Rice & Refried Pinto Beans

Pickled Jalapeños Salsa Bar

Grilled Corn Salsa, Guajillo Salsa Roja, Guacamole, Crema, Limes, Cilantro & Onions, Shredded Cheese

Warm Queso and Tortilla Chips

\$26 per guest

Mitten **STATE**

Crisp Field Greens with Seasonal Toppings and Buttermilk Dressing

Cashew Pesto Chicken Breast with Oven Dried Tomatoes on a bed of Saffron Rice Pilaf

Red Wine Braised Beef Short Ribs with Blistered Peppers and Sweet Onions

Sour Cream Red Skin Mashed Potatoes

Roasted Broccoli & Carrots with Balsamic Reduction

Yeast Rolls with Smoked Sea Salt Butter

\$29 per guest



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Michigan **INDULGENCE**

SURF & TURF + APPETIZERS

APPETIZERS

Choice of one (1) Hand Passed Small Bite per guest. Small Bite must be the same for all guests. See Enhancements below for options

Artisanal Imported and Domestic Cheese Display to include Local Honey, House Made Jam, Fresh Fruit,

Nuts and Crackers Fresh Vegetable Crudité with Roasted Garlic Hummus and Buttermilk Ranch Dips

DINNER BUFFET

Hearty Green Salad with Fresh Seasonal Fruit, House Pickled Cauliflower and Radishes served with Citrus Vinaigrette

Fresh Mozzarella, Tomato and Basil Salad

Seared Atlantic Salmon with Shrimp and Meyer Lemon Cream Sauce

Balsamic Rubbed NY Strip Loin with Cabernet Demi-Glace

Truffle Whipped Red Potatoes

Broiled Asparagus and Sweet Peppers

Yeast Rolls and Smoked Sea Salt Butter

\$48 per guest



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Enhancements

HAND PASSED OR STATIONED SMALL BITES

Antipasto Skewers with Aged Balsamic Drizzle

Grape Leaf Dolmas with Fresh Tomato Mint Relish

Seasonal Fruit Bruschetta on an Herb Crostini

Smoked Salmon in a Cucumber Cup with Dill Cream

Spiced Shrimp Bacon-Lettuce-Tomato Bites

Sylvia's Mini Meatball in Spicy Marinara Sauce

Curry Chicken Satay with Peanut Dipping Sauce

Shrimp Cocktail Shooters with House Made Cocktail Sauce

Caprese Skewer with Basil Pesto

\$2.75 per piece

Carving & Reception

ATTENDANT STATIONS

SEA SALT & TRI COLORED PEPPERCORN CRUSTED PRIME RIB ROAST

Served with Fresh Horseradish & Cabernet Demi-Glace

\$600 per Roast (each piece serves approximately 50 ppl)

BAKED SALMON IN PUFF PASTRY WITH SPINACH AND BORSIN CHEESE

Served with Lemon Cream Sauce

\$200 per side of salmon (each piece serves approximately 20 ppl)

LOW & SLOW BBQ STATION

Texas Style Brisket, Sweet Buns, BBQ Sauce, House Pickles

\$400 per brisket (each piece serves approximately 40 ppl)

All "Attendant Stations" stations require an attendant fee of \$50 per station



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Reception STATIONS

ANTIPASTO DISPLAY

Display of meats, cheeses, grilled and pickled vegetables, rustic bread and crackers, housemade jam
\$350 per display (Each display feeds approximately 50 ppl)

ARTISANAL IMPORTED AND DOMESTIC CHEESE DISPLAY

Local Honey, House Made Jam, Fresh Fruit, Nuts and Crackers
\$250 per display (Each display feeds approximately 50 ppl)

FRESH CRUDITÉS (Crisp Raw Veggies & Dips)

Roasted Garlic Hummus, Buttermilk Ranch Dip & Olive Tapenade
\$150 per display (Each display feeds approximately 50 ppl)



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