



**\aut\ BAR**  
**DINE \aut\ Catering**  
**315 BRAUN COURT**  
**ANN ARBOR, MICHIGAN 48104**  
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**MARTIN H. CONTRERAS**  
**KEITH ORR**

**out \aut\ adv : into the open**



## Catering Menu: Hors d'Oeuvres

- Cheese Plate** **40.00**  
*Swiss, Cheddar, Smoked Gouda, Provolone served with a honey mustard dipping sauce. Approximately 250 bite sized pieces.*
- Fresh Vegetable Platter** **50.00**  
*Assortment of Fresh Vegetables presented in bite sized pieces and served with ranch dressing.*
- Spinach Dip** **60.00**  
*Traditional spinach dip served in a pumpernickel bowl served with fresh pumpernickel croutons.*
- Hummus** **45.00**  
*Traditional spread of chickpeas, lemon juice, parsley, and Tahini served with oven toasted pita chips.*
- Black Bean - Corn Salad** **45.00**  
*Whole black turtle beans with yellow corn, diced green pepper, diced sweet red peppers, and red onion. Seasoned with a toasted cumin seed vinaigrette. Served with toasted corn tortilla chips and salsa. Serves 12.*
- Mushroom Pate** **70.00**  
*Pate of deglazed mushrooms, onions, and pecans in a creamed cheese spread with fresh parsley. Served with an assortment of crackers.*
- Guacamole and Chips** **75.00**  
*Traditional Mexican avocado dip of fresh avocados, onion, tomato, and cilantro. Served with four pounds of nacho chips and one quart of salsa. Five pounds.*
- Mediterranean Platter** **65.00**  
*Assortment of Fresh Bread and three dipping sauces including a roasted red pepper coulis, black olive tapenade, and fresh basil pesto. Serves 75 bite sized servings.*
- Brie and Pesto In Puff Pastry** **30.00**  
*3-inch round puff pastry filled with Brie and dollop of basil pesto. Topped with grilled roma tomato and Romano cheese. 16 pieces.*



## Catering Menu: Salads

### **Fresh Fruit Salad** **60.00**

*Cantaloupe, honeydew melon, red grapes and kiwi tossed with Grand Marnier crowned with fresh pineapple and toasted coconut.*

### **Tossed Green Salad** **50.00**

*Tossed greens with Romaine lettuce, red cabbage, carrots and red radish. Topped with red onion, tomato, and black olives. Salad dressings include Italian, Raspberry Vinaigrette, and Ranch. Serves thirty.*

### **Antipasto** **100.00**

*Traditional Italian antipasto of sliced, cappicola (Italian spicy ham), hard salami, provolone cheese, roasted sweet peppers, calamata olives, pepperoncini peppers, and artichoke hearts. Drizzled with balsamic vinegar, extra virgin olive oil, and a fresh basil chiffonade. Served with sliced baguette. Approximately 50 bite sized servings.*



## Catering Menu: Sandwiches

### **Sandwich Roll-Ups**

**70.00**

*Assortment of classic sandwich roll-ups, including: **Italian Roll-Up** of hard salami, spicy Italian cappicola and provolone in a sun-dried tomato tortilla, **Club Roll-Up** of smoked turkey breast, ham, crispy bacon, and Dijon mustard sauce in a flour tortilla, and **Chicken Salad Roll-Up** of chicken salad made with celery, apple, red onion, raisins and pecans in a spinach tortilla. Serves 36 pieces cut from 9 roll-ups.*

### **Sandwich Platter**

**100.00**

*Assortment of sandwiches including: **Ham and Cheddar** on Country White with ravigote a classic French mayonnaise of lemons, capers, fresh herbs, and egg, **Turkey and Smoked Gouda** on Pumpnickel with remoulade a classic Cajun mayonnaise, and **Corned Beef and Swiss** on Caraway Rye with red onion and Dijon mustard sauce. Served with pickle spears, olives, and potato chips. Twenty ¼ lb. sandwiches cut on the diagonal. 40 pieces.*



## Catering Menu: Pastas

**Mostaccioli with Meat Sauce** **\$75.00**

*Mostaccioli noodles and a marinara sauce of seasoned ground beef, tomato, vegetables, and mushrooms covered with mozzarella cheese, then oven-baked. Served with toasted italian bread tips. Serves 25.*

**Vegetarian Mostaccioli** **\$65.00**

*Mostaccioli noodles and a marinara sauce of tomatoes, mushrooms, eggplant, zucchini, black olives, and squash covered with mozzarella cheese, then oven-baked. Served with toasted italian bread tips. Serves 25.*

**Vegetarian Pesto Pasta** **\$70.00**

*Julienne vegetables sautéed with garlic and served on penne with our homemade pesto. Served with toasted italian bread. Serves 25. With julienne chicken ... \$100.00*

**Baked Spaghetti** **\$75.00**

*Spaghetti noodles and a marinara sauce of seasoned ground beef and mushrooms covered with mozzarella cheese, then oven-baked. Served with toasted Italian bread. Serves 25.*

**Vegetarian Baked Spaghetti** **\$65.00**

*Spaghetti noodles and a marinara sauce of tomatoes, mushrooms, eggplant, zucchini, black olives, and squash covered with mozzarella cheese, then oven-baked. Served with toasted Italian bread. Serves 25.*



## **Catering Menu: Steaks and Seafood**

**Blackened Sirloin Medallions** **80.00**

*Two and half pound Black Angus Top Sirloin blackened and served medallion style with a Blue Cheese dipping sauce.*

**Shrimp Cocktail** **150.00**

*Large shrimp peeled and ready to eat, tail-on. Presented on ice with a remoulade sauce. Five pounds, of approximately 100-125 pieces.*

**Smoked Atlantic Salmon** **135.00**

*Spruce Point cold smoked Atlantic salmon, whole side fillet, beautifully colored and velvety. Accompanied with red onion, Ravigote (classic spread of lemons, capers, fresh herbs, and eggs), and toasted baguette. Choice of Traditional or Black Pepper/ Herb Encrusted, approximately 60-70 Slices.*



## Desserts

<b>Dessert Bars</b>	<b>56.00</b>
<i>Approximately 48 bite sized pieces of assortment of dessert bars including lemon squares, peanut butter-chocolate sandies , and coconut butterscotch meltaways.</i>	
<b>Chocolate Fudge Brownies</b>	<b>45.00</b>
<i>Approximately 72 bite sized pieces.</i>	
<b>Rice Krispie Treats</b>	<b>45.00</b>
<i>Approximately 150 bite sized pieces of traditional rice krispie treats.</i>	
<b>Cookie Platter</b>	<b>75.00</b>
<i>Assortment of Chocolate Chip, Oatmeal, and Sugar Cookies. Fifty cookies of each flavor totaling 150 cookies.</i>	
<b>Say Cheese Cheesecake</b>	<b>small 25.00</b> <b>large 30.00</b>
<i>Available in variety of flavors. Seven or Nine inch round cheesecake. Serve 8 or 12 three ounce slices.</i>	



## **Brunch Selections**

- Mini Quiche** **150.00**  
*Individually baked mini quiche, assortment of Quiche Loraine, Spinach, and Cajun Shrimp. 100 piece service.*
- Mini Danish** **100.00**  
*Individually baked mini danish, assortment of apple, cheese, raspberry, and cinnamon swirl. 100 piece service.*
- Brie Wheel and Preserves** **45.00**  
*Large 2.2 lb wheel of brie topped with fruit preserves. Choice of strawberry, orange marmalade, raspberry or minced meat preserves. Served with toasted baguette ovals.*



### Hot and Cold Appetizer Selections

**Beef Wellington** **267.00**

*Puff Pastry with tenderloin in a traditional duxelle sauce of mixed wild mushroom and cream. 100 pieces.*

**Grilled Ginger Chicken Skewers** **200.00**

*Chicken tender in a ginger soy marinade and grilled on an open flame char grille. Served on a bamboo skewer. 200 skewers.*

**Smoked Atlantic Salmon** **175.00**

*Spruce Point cold smoked Atlantic salmon, whole side fillet, beautifully colored and velvety. Accompanied with red onion, Ravigote (classic spread of lemons, capers, fresh herbs, and eggs), and toasted baguette. Choice of Traditional or Pastrami Style, approximately 60-70 Slices.*

**Boursin Cheese and Caviar** **161.00**

*Garlic and Herb flavored Boursin Cheese on melba toast with Capelin black caviar and fresh green onion. 100 pieces.*

**Stuffed Mushroom Caps** **145.00**

*Button mushroom caps stuffed with an all vegetable filling of mushrooms, minced parsley, Italian seasoning and romano cheese. 100 pieces.*

**Vegetarian Egg Rolls** **131.00**

*Traditional egg roll of vegetables including bean sprouts, celery, and carrots. Deep fried and served with a sweet and sour dipping sauce. 100 pieces.*



### Mini Dessert Selections

#### **Mini Desserts** **295.00**

*An assortment of miniature desserts including hazelnut genoise, raspberry truffle, key lime tartlet, chocolate rum ball, apple pecan bouche, chocolate decadence, and lemon mousse tartlet. 98 pieces*

#### **Mini Cheesecakes** **277.00**

*An assortment of miniature cheesecake tartlets including amaretto, blueberry french vanilla, and raspberry in flaky a pastry dough cups. Chocolate Chip, Chocolate Mousse and Espresso in deliciously, chocolate flavored dough cups. 98 pieces.*

#### **Mini Cannoli** **162.00**

*Traditional Italian pastry filled with a sweetened ricotta cheese cream filling. 100 pieces.*

#### **Mini Cream Puffs** **75.00**

*Traditional puff pastry ball filled with fresh whipped cream. Covered in a dark chocolate drizzle. 100 pieces.*

### \aut\RAGEOUS Desserts

#### **Chocolate Fountain** **600.00**

*This dramatic and mesmerizing champagne fountain flowing with rich European dark chocolate (26 lbs). Served with an assortment of fresh fruit and sponge cake skewers. Not for the faint at heart.*



## Catering Menu: Mexican Cuisine

### **Black Bean and Chicken Enchiladas** **\$72.00**

*Corn tortillas wrapped around seasoned chicken and savory black beans. Topped with cheese, sour cream, and a veracruz sauce of tomatoes, olives and capers, then oven-baked. Serves 24 enchiladas.*

### **Enchiladas Suizas** **\$60.00**

*Corn tortillas wrapped around cheese, sour cream, and onion. Topped with ranchero sauce, feta, cheddar, and romano cheese then oven-baked. Serves 24 enchiladas*

### **Budin Azteca** **\$125.00**

*A rich casserole of green tomatillo sauce and layers of corn tortillas, shredded chicken, sour cream and cheese. Serves 15 (4x4 squares) or 30 (2x2 squares).*

### **Chicken Flautas** **\$84.00**

*Crispy corn tortillas stuffed with seasoned chicken. Topped with sour cream, melted cheese, and guacamole. Serves 24 flautas.*

### **Pollo en Mole Chicken in Mole Sauce** **\$100.00**

*A traditional Mexican holiday dish. Chicken wings in a rich mole sauce of chocolate, peanuts, and peppers.*

### **Chiles Rellenos** **\$45.00**

*Eight large poblano peppers stuffed with cheese and onions, dipped in a light egg batter and pan-fried. Topped with ranchero sauce of tomato sauce, green peppers, and onions.*

### **Chipotle Potato Quesadilla** **\$35.00**

*Large chile-cilantro tortilla with our house chipotle-potatoes, melted cheddar and monterey jack cheese, tomato, onions, and black olives. Garnished with sour cream, tomato, and pepperoncini pepper. Five quesadillas cut into thirds. Fifteen servings.*

### **Three Cheese Quesadilla** **\$30.00**

*Six inch flour tortilla folded around melted cheddar-jack cheese, onion, red pepper and black olives. Garnished with pepperoncini peppers. Fifteen servings.*



<b>Burritos</b>	<b>\$65.00</b>
<i>Small flour tortillas wrapped around pinto beans and choice of chorizo, beef or chicken. Topped with melted cheddar-jack cheese. Serves 24 small burritos.</i>	
<b>Taco “Bar”</b>	<b>\$8.00/person</b>
<i>Each individual serving includes Two (2) Taco Shells, Mexican Rice (6 oz), Pinto Beans (4oz), Seasoned ground beef (3 oz) and Shredded Chicken (3 oz). Toppings include: lettuce, tomato, shredded cheddar-jack cheese, jalapenos, sour cream, and salsa. Minimum 25 people.</i>	
<b>Taco and Tostada “Bar”</b>	<b>\$8.00/person</b>
<i>Each individual serving includes One (1) Taco Shell, One (1) Tostada Shell, Mexican Rice (6 oz), Pinto Beans (4oz), Seasoned ground beef (3 oz) and Shredded Chicken (3 oz). Toppings include: lettuce, tomato, shredded cheddar-jack cheese, jalapenos, sour cream, and salsa. Minimum 25 people.</i>	
<b>Guacamole and Chips</b>	<b>\$75.00</b>
<i>Traditional Mexican avocado dip of fresh avocados, onion, tomato, and cilantro. Served with four pounds of nacho chips and on quart of salsa. Five pounds.</i>	
<b>Super Nachos</b>	<b>\$50.00</b>
<i>Corn chips topped with cheese, onions, tomatoes, black olives, jalapenos, and refried beans. Served with sour cream and salsa. Serves 20.</i>	
<b>Mexican Rice</b>	<b>\$50.00</b>
<i>Traditional Mexican rice made with chicken broth, onions, and green peas. Aromatic and prominent flavors of garlic and cumin seed. Serves 50.</i>	
<b>Pinto or Black Beans</b>	<b>\$35.00</b>
<i>Traditional Mexican refried beans. Choice of savory black beans or pinto beans. Serves 35.</i>	
<b>Cinnamon Crisps</b>	<b>\$5.00/pound</b>
<i>Crispy flour tortilla chips rolled in a cinnamon sugar</i>	
<b>Corn Tortilla Chips</b>	<b>\$5.00/pound</b>
<b>Salsa</b>	<b>\$6.00/quart</b>