

Zingerman's Catering and Events



CATERING AND EVENTS

Zingerman's Catering and Events specializes in putting together the simply sensational for small parties and large events. From simple get-togethers to elaborate weddings and corporate events, our event planners are ready to handle all the details for your special occasion. Our professional planners have decades of experience. We are ready to handle all the details for your special occasion, including venue selection, entertainment, rentals, and of course, fabulous food to wow your guests! Whether this is your 100th time planning an event or the first, we'll make it fun and delicious for you and your guests!

EVENTS MENU

Our menu has it all—passed hors d'oeuvres, buffets, plated dinners, and dessert bars! Our menu can be tailored to any occasion, venue or service style. We source the foods we prepare when they are at their peak of flavor, and turn to local farmers as often as possible for our fresh produce. Some of our menu offerings have a seasonal component and we are happy to recommend items that will be at their peak during the season your event takes place. We will happily work with any allergy or dietary concerns.

Our event planners look forward to your call or email!

734.230.2300

cateringevents@zingermans.com



appetizers & starters

TAPAS

Pintxo de Sardina Picante spicy sardines, cherry tomato, pickled guindilla pepper on bite sized toast

Pintxo Chomin smoked salmon, hard boiled egg, shrimp and anchovy on bite sized toast

Piquillo Pepper stuffed with tuna and caper salad

Marcona Almonds with membrillo and slices of Manchego

ANTIPASTI PLATTERS

Italian Delectables

A collection of imported meats and cheeses from our world-famous Deli, including Italian salamis, asparagus wrapped with Italian cured ham, Parmigiano Reggiano, fresh mozzarella, aged provolone, marinated olives, roasted peppers, marinated artichoke hearts, and cherry tomatoes. Served with sliced Zingerman's Bakehouse baguette and Paesano bread.

Emma's Remarkable Party To Go

A selection of our favorites: two types of savory Italian-style salami with Dijon mustard, imported olives, aged Gouda, Green Hill double-cream cheese, Edward's salted peanuts, Marash feta dip, sliced Zingerman's Bakehouse baguette and bagel chips. For a sweet finish we include an assortment of Bakehouse brownies.

Spears of Indulgence

Asparagus roasted with sea salt and Tellicherry black pepper, wrapped in Italian cured ham and served with slices of Zingerman's Bakehouse baguette.

Exquisitely Exotic

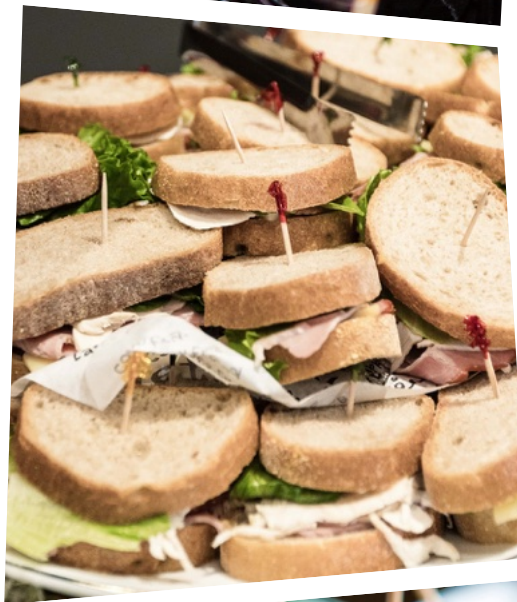
Portobello mushrooms, roasted eggplant, piquillo peppers, marinated olives, marinated artichoke hearts, roasted asparagus, oven-dried tomatoes, roasted onions, housemade hummus and roasted red pepper dip.

Meat Cones

A twist on the strolling appetizer, we fill paper cones with Italian meat and cheese and add a salty olive or cornichon pickle. We have a stunning red Berkel prosciutto slicer and can provide staff to slice prosciutto tableside for an additional fee.

Cheese Cones

Another variation of the strolling appetizer, we fill paper cones with slices of Gouda, aged cheddar, Parmigiano Reggiano, a bunch of grapes and a raisin pecan crisp.



appetizers & starters

COLD HORS D'OEUVRES

Detroit Street Fruit Basket

An abundance of seasonal fruit, including fresh berries, grapes, pineapple and melon.

Crudite Tray

Seasonal fresh vegetables with housemade roasted red pepper dip and housemade ranch dressing.

Laura's Luscious Dips

A trio of housemade Mediterranean dips: hummus, feta spread with marash pepper and olive tapenade. Served with bagel chips and slices of Zingerman's Bakehouse Paesano bread.

Pimento Cheese Party

Zingerman's version of a Southern classic using award-winning cheddar. Served with slices of Zingerman's Bakehouse pumpernickle bread and fresh celery sticks.

Mozzarella Pinwheels

Hand-pulled mozzarella layered with Italian cured ham or pesto and oven-dried tomatoes, sliced to create spirals. Served with slices of Zingerman's Bakehouse baguette.

Blue Cheese Grapes

Juicy, red grapes are enveloped in a combination of Faribault Blue cheese and Zingerman's Cream Cheese then rolled in sugared pecans.

Pecan Raisin Crisps

Soft double-cream Green Hill cheese with Agrimontana fig jam on a Zingerman's Bakehouse pecan raisin crisp.

Sophie's Sandwichettes

Mini versions of our famous Deli sandwiches. Choose from a variety of offerings.

Deviled Eggs Four Ways

As beautiful as they are tasty! We offer: Pesto, Traditional, Spanish Paprika or Beet deviled eggs.

Creole Cold Boiled Shrimp

Gulf shrimp, boiled in our housemade Cajun spice mix. Served with housemade cocktail sauce.

HOT HORS D'OEUVRES

Latke Triangles

Classic Jewish potato pancakes, a staple at the Deli since 1982. Served with applesauce and sour cream.

Sweet Potato Latke Triangles

A sweet version of our classic latkes. Served with spicy peanut sauce.

Bacon and Blue Dates

Dates filled with a combination of Faribault blue cheese and Zingerman's Cream Cheese wrapped in Nueske's applewood-smoked bacon.

Crab Puffs

Fresh lump crab, Zingerman's Cream Cheese, red bell pepper, scallion and spices in a bite-sized pastry puff.

Savory Kisses

Puff pastry dough surrounding your choice from the following fillings: feta and caramelized onion, stuffed mushroom and spinach, Italian or pepperoni pizza.

Italian Meatballs

Made with beef and pork, served with our housemade tomato sauce, topped with Grana Padano cheese.

Indian Spice Meatballs

Lightly curried lamb and beef meatballs served with a cucumber & mint yogurt sauce.

Sweet Potato Latke Triangles

A sweet version of our classic latkes. Served with spicy peanut sauce.

Jalapeño Poppers

Half of a fresh jalapeño filled with Zingerman's Cream Cheese and aged cheddar and roasted to bubbly perfection. Also available with bacon.

Barbequed Brioche Zingers

Choice of zesty BBQ chicken, cuban pork or hand-pulled BBQ beef brisket. Served with Zingerman's Bakehouse mini brioche rolls.

Pimento Cheese Zingers

Zingerman's Pimento Cheese and tomato on a Zingerman's Bakehouse mini brioche roll.

Piri Piri Chicken Wings

Zesty spiced chicken wings with a Portuguese Piri Piri marinade. Served with celery sticks and housemade ranch dressing.

appetizers & starters

CHEESE SELECTIONS

All cheese selections are accompanied by juicy, red grapes, slices of Zingerman's Bakehouse baguette.

Cheesemonger's Best

Hand-selected by our cheesemongers from the best cheeses of the season and your personal tastes, this is a one of a kind assortment unique to your event.

Sean's Sensational Cheese Basket

Four of our tried and true cheese counter favorites: aged Cheddar, Faribault Blue Cheese, Green Hill double-cream cheese and aged Gouda.

Allison's Hand-Crafted American Cheese Basket

Four premium varieties from our favorite American cheesemakers. We'll include the best tasting cheddar, blue, soft and gouda style cheeses from our current offerings.

SKEWERS

Please any crowd with our festive skewer combinations.

Grilled Rosemary Shrimp

with marinated artichoke hearts

Bacon Wrapped Shrimp

with Japanese tare sauce

Tamari Marinated Flank Steak

with portobello mushrooms

Marinated Chicken

with spicy peanut and ginger sauce

Portobello mushrooms, zucchini and red onion

roasted with olive oil & sea salt

Caprese

with hand-pulled fresh mozzarella

Antipasto

with hand-pulled fresh mozzarella, salami, marinated artichoke hearts and cherry tomato, drizzled with olive oil and balsamic vinegar

Fresh pineapple, strawberry

and melon sprinkled with fresh mint



salads & soups

CLASSIC SALADS

Traditional Caesar Salad fresh romaine, Grana Padano cheese, housemade croutons and Caesar dressing

Farm Basket greens, tomatoes, carrots, cucumbers, croutons with balsamic vinaigrette

Pear Walnut Salad seasonal greens, sliced pears, toasted walnuts, blue cheese, balsamic vinaigrette

Fall On Me spicy greens, apple slices, walnuts and cheddar with an apple cider vinaigrette

ABC Kale kale, marcona almonds, dried cherries, Pecorino Romano cheese

Spinach Feta baby spinach, Mt. Vikos barrel aged Feta cheese, cucumbers, tomatoes and penne pasta

Jeanne's Citrus Salad greens, citrus supremes, Marcona almonds, pomegranate seeds (or raspberries) and goat cheese

Summer Salad greens, fresh strawberries (or raspberries), marcona almonds and goat cheese

Panzanella spicy greens, tomatoes, piquillo peppers and toasted Zingerman's Bakehouse Farm bread (seasonal availability)

CLASSIC SOUPS

Creamy Tomato
Gazpacho (seasonal availability)

Butternut Squash (seasonal availability)
Cold Bulgarian Cucumber (seasonal availability)

Zingerman's Catering was INCREDIBLE. We love the Zingerman's family of businesses, but even aside from that bias, Zingerman's Catering & Events went above and beyond to make our wedding perfect. From our tasting to our family wedding luncheon, our incredible dinner, and our delicious desserts, every part of our day was perfect! They even worked with us on different food allergy difficulties. And the price was so reasonable for what we received! I highly, highly recommend them!

-Laura V.



main course options

PASTA

Artisan-made Italian Pasta with extra virgin olive oil, slow roasted tomato and garlic in a light sauce, topped with fresh ground pepper and Grana Padano cheese

Gulf Coast Shrimp with Pasta marinated artichoke hearts, red bell pepper, rosemary, extra virgin olive oil and marash pepper

Meat Lasagna layers of pasta with pork sausage, Grana Padano and farm cheese

Cheese Lasagna layers of pasta with farm cheese, marinara sauce, basil and Grana Padano cheese

Eggplant Lasagna breaded eggplant, fennel, spinach, portobello mushrooms, marinara sauce and four cheeses

VEGETARIAN

Portobello Mushroom Caps with ricotta cheese, spinach, and roasted onion

Goat Cheese Tart handmade pastry with tomato and caramelized onion

Ratatouille stacked zucchini, eggplant, slow roasted tomato and mushroom with garlic and fresh herbs (vegan)

Polenta with marinara and roasted vegetables (vegan)

Vegetable Tagine slowly simmered seasonal vegetables with Épices de Cru tajine spice blend (vegan)

Farro Risotto creamy, nutty grains of farro with asparagus, shiitake mushrooms, and garlic (only available at Greyline)

Summer Farro grilled asparagus, red bell peppers, scallions, kale and goat cheese

Warm Fall Farro acorn squash, kale, and goat cheese

POULTRY

Lemon & Thyme Chicken free-range chicken with lemon, thyme, garlic, pepper and olive oil

Piri Piri Chicken free-range chicken with a Portuguese spiced marinade

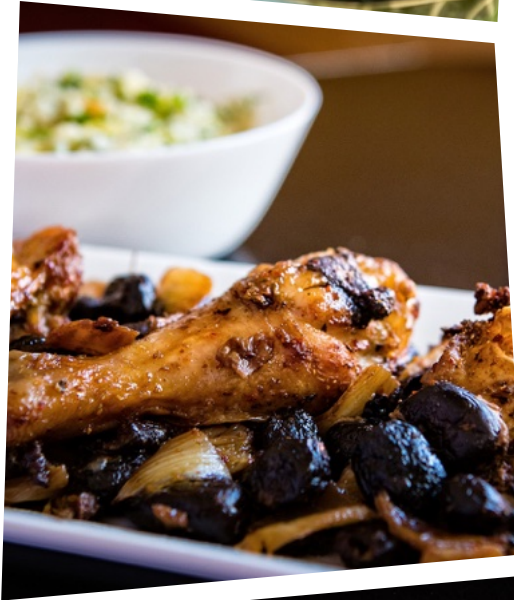
Tunisian Chicken free-range chicken with lemon, fennel, Beldi olives, cumin and coriander

Chicken Parmesan breaded, boneless chicken breasts with zesty marinara and cheese

Eight Peppercorn Glazed Duck leg of duck with a sweet glaze and seasoned with Épices de Cru spices

The whole experience working with the catering team was great. Everyone was kind and as accommodating as possible. Food was DELICIOUS!

-Jen L.



main course options

BEEF

Braised Boneless Short Rib with beef gravy

Beef Tagine with fruit & Épices de Cru tajine spices blend

Marinated Flank Steak with grilled vegetables

LAMB

Lamb Tagine with fruit & Épices de Cru tajine spice blend

SEAFOOD

Michigan Whitefish served with charred lemon, and a caper, lemon, and onion relish

Roasted Atlantic Salmon varieties include: bourbon lime, soy ginger glaze, or simply roasted with Greek olive oil and sea salt

PORK

Fennel Pollen Pork Shoulder rubbed with sea salt, fresh herbs, fennel pollen and olive oil

Pork Loin with seasonal fruit mostarda

sides

STARCHES

Twice Roasted Potatoes

Roasted Fingerling Potatoes

Golden Mashed Potatoes

Mashed Sweet Potatoes with Michigan Maple Syrup

Lemon Couscous

Polenta with Thyme & Parmigiano Reggiano

Au Gratin Potatoes with Rosemary

Carolina Buttered Rice

VEGETABLES

Indian Spiced Cauliflower and Red Bell Pepper

Summer Squash and Zucchini topped with Parmesan crisps and a balsamic drizzle

Bacon Brussels Sprouts

Roasted Root Vegetables

Asparagus with Lemon Vinaigrette

Garlic Roasted Broccolini with capers, olive oil, pequin chili flakes and pecorino romano cheese

Lemon Roasted Carrots with Cumin

Sweet Garlic Delicata Squash (seasonal availability)



desserts and late night

HOUSEMADE DESSERTS

Panna Cotta
Halley's Marshmallow Dreams

Brownie Sundae with Zingerman's Gelato
Chocolate Dipped Strawberries

ZINGERMAN'S BAKEHOUSE DESSERTS

Petite Pastries Mini sized Lemon Meringue,
Chocolate Eclair or Paris Brest

Hungarian Torte Dobos, Rigo Jancsi or
Esterhazy

Pies & Cakes selection varies seasonally
Cookie and Brownie Basket

LATE NIGHT SNACKS

Macaroni & Cheese Bar our famous Deli
mac & cheese with a variety of toppings

Barbequed Brioche Zingers BBQ beef,
chicken or Cuban pork on mini brioche buns

Pimento Cheese Zingers Served with tomato
on mini brioche buns

Zingerman's Potato Chips Salt, Tellicherry
Pepper, Detroit Street BBQ or Pickle

Sophie's Sandwichettes Mini versions of our
famous Deli sandwiches available in a variety of
offerings

S'more Bites Zingerman's Bakehouse Graham
Crackers and Zingerman's Candy Manufactory
Marshmallows

Mini Zzang!® Bars an assortment of mini bars
in a variety of flavors

Housemade Guacamole and Salsa
with tortilla chips

Everything was perfect. All that attended loved the food and my bosses gave extra kudos for such a great going away celebration. You guys make me look good. I'm new to this position, so it's nice to look like I know what I'm doing, which happens every time I use you.

-Julie S.