

Zingerman's Catering and Events

Holiday Menu 2018

..... Catering holiday menu foods are available from Nov 19, 2018 to Jan 1, 2019

**Celebrate the holidays in spectacular taste!
to order call 734.663.3400**

entrées ...

SMALLER SERVES UP TO 10, MEDIUM SERVES UP TO 20, BIGGER SERVES UP TO 30

APPLEWOOD SMOKED SPIRAL CUT HAM

From our friends at Nueske's in Wisconsin, this applewood smoked and honey glazed bone-in ham is spiral cut, heated and ready to serve. Comes with your choice of either whole grain mustard or Michigan cranberry sauce.

\$130/ 8 lb ham/ serves up to 10

ROASTED SALMON WITH GINGER GLAZE

A side of oven roasted salmon seasoned with a soy ginger glaze, served with roasted carrots and green beans.

\$150/ side of salmon/ serves up to 10

CHEF BILL'S TUNISIAN CHICKEN

Whole pieces of Amish chicken with preserved lemon, fennel, fresh parsley and Beldi olives. This succulent dish is served with lemon couscous, Bakehouse bread, Michigan farm butter and a green salad.

SMALLER	MEDIUM	BIGGER
\$160	\$310	\$450

VEGETABLE TAGINE

A traditional North African dish. We slowly simmer seasonal vegetables like fresh chickpeas, sweet potatoes, cauliflower and carrots and then season them with tajine spices from Épices de Cru of Montréal. Served with lemon couscous, Bakehouse bread, Michigan farm butter and green salad.

SMALLER	MEDIUM	BIGGER
\$140	\$270	\$390

BEEF TENDERLOIN*

Sliced and plattered tenderloin served with horseradish cream sauce. Served with mini salted brioche rolls. This dish is served at room temperature.

SMALLER	MEDIUM	BIGGER
\$190	\$375	\$550

BEEF TAGINE

Grass-fed beef simmered with fruit and Épices de Cru tagine spices. Served with a tossed green salad, lemon couscous, and Bakehouse bread with Michigan farm butter.

SMALLER	MEDIUM	BIGGER
\$160	\$310	\$450

PORK TENDERLOIN WITH APPLE MOSTARDA

Tender braised pork served with our own apple Mostarda. Served with tossed green salad, roasted butternut squash, and Bakehouse bread with Michigan farm butter.

SMALLER	MEDIUM	BIGGER
\$180	\$350	\$510

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

sides ...

JEANNIE'S CITRUS SALAD

Tossed greens, citrus segments and pomegranate seeds, with pressed goat cheese, Tellicherry pepper and a citrus vinaigrette.

\$13/lb (serves 2-3)

PEAR SPICED PECAN SALAD

Seasonal salad greens, sliced ripe pears, spiced pecans, Faribault blue cheese and housemade balsamic dressing.

\$14/lb (serves 2-3)

BACON BRUSSELS

Roasted Brussel Sprouts with peppered bacon, red onion and balsamic vinegar.

\$13/lb (serves 3-4)

MAPLE BACON SWEET POTATOES

Michigan grown roasted sweet potatoes seasoned with bacon, maple syrup, pecans, olive oil and sea salt.

\$11/lb (serves 2-3)

JULIE'S FALL FARR-OUT

Hearty farro with butternut squash, kale, pumpkin seeds, herbs, and goat cheese tossed with a sherry vinaigrette.

\$13/lb (serves 2-3)

soup

SENSATIONAL SOUPS

Made in the Deli kitchen. We can send these warm or cold with reheat instructions.

Michigan Chestnut Soup

Made with chestnuts from our friends at Chestnut Growers Inc. We add a touch of cream and a dash of nutmeg to make this delightful soup. \$17/qt

Roasted Heirloom Squash

We roast buttercup-style squash then add Calder Dairy milk and fresh herbs to make this tasty soup. \$16/qt

holidays don't have to be stressful!

we make hosting an event so easy you'll want to do it every weekend!

You can order your holiday food three different ways:

Pick up or delivery-

We'll provide great food displayed in style!

full Service-

We'll take care of all the service and the clean up, so you can truly enjoy being the host!

Let us host-

At our newest downtown event space, Greyline. The perfect gathering place for 20-200. Invite some friends and show up when the festivities begin!



For our complete menu go to zingermanscatering.com

appetizers

SMALLER SERVES UP TO 10, MEDIUM SERVES UP TO 20, BIGGER SERVES UP TO 30

EMMA'S REMARKABLE PARTY TO GO

We've gathered our favorites: two types of savory Italian salami with brown mustard, imported olives, aged gouda cheese, a soft cheese like double-cream Green Hill with slices of Bakehouse French baguette, Edwards peanuts, our house made hummus and crisps and, for a sweet finish, an assortment of Bakehouse brownies including Buenos Aires, Pecan Blondies and Black Magic. So grab a bottle of red and give your friends a call. We make throwing a party that easy!

SMALLER MEDIUM BIGGER
\$125 \$240 \$345



BAYOU BOB'S SHRIMP COCKTAIL

Feast on Gulf Coast shrimp boiled in a creole court-bouillon. They are served peeled and chilled with lemon wedges and our housemade horseradish cocktail sauce.

SMALLER MEDIUM BIGGER
\$75 \$140 \$200

BACON WRAPPED BLUE CHEESE DATES

Dates filled with a combination of Faribault blue cheese and Zingerman's cream cheese wrapped in applewood smoked bacon. A delectable bite.

SMALLER MEDIUM BIGGER
\$65 \$115 \$165



CRAB PUFFS

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

SMALLER MEDIUM BIGGER
\$60 \$110 \$150

ANTIPASTO SKEWERS

Hand pulled mozzarella, salami, artichoke heart and cherry tomato drizzled with olive oil and balsamic vinegar.

SMALLER MEDIUM BIGGER
\$75 \$140 \$200

ITALIAN MEATBALLS

A variation of an old family recipe. Made with beef, pork, and served in our housemade tomato sauce. Topped with Parmigiana Reggiano cheese.

SMALLER MEDIUM BIGGER
\$55 \$95 \$125



DEVILED EGGS FOUR WAYS

pesto | traditional | Spanish paprika | beet
\$24/dozen



sweets

ZINGERMAN'S BAKEHOUSE PIES AND CAKE

Perky Pecan

A pile of toasted pecans with butter and brown sugar based custard with all butter crust. \$28/each/ serves 8-10



Cranberry Walnut

A whole lotta walnuts and cranberries with brown-sugar-based custard & butter crust. \$28/each/ serves 8-10

Merry Mint Cake

Chocolate cake with a rich chocolate mint buttercream, iced with vanilla buttercream and crushed brownie pieces. This delicious cake is topped with a fondant candy cane. \$40 for a 6" cake



EUROPEAN COFFEEHOUSE TORTES FROM THE BAKEHOUSE

Offer to bring dessert ~ you'll be the hit of the party! \$40/each

Rigó Jancsi - Two light layers of chocolate sponge cake filled with chocolate rum whipped cream and iced with apricot glaze and dark chocolate ganache. (serves 6-8)

Dobos Torta - Five thin layers of vanilla sponge cake and dark chocolate butter cream, all topped with pieces of crispy dark caramel. (serves 8-10)

Esterházy Torta - Layers of toasted walnut cake filled with a mixture of vanilla bean pastry cream, fresh whipped cream and more toasted walnuts, decorated with vanilla and dark chocolate poured fondant. (serves 8-10) \$35/each

SPICED PECANS

Sweet, salty, peppery and addictive. We slather our pecans with butter, cloves, ginger, allspice, cinnamon, and black pepper then roast them 'til crispy. A holiday favorite at the Deli. This year, we've partnered with Épices de Cru of Montreal to bring you even better spices. \$20/16 oz bag

PEPPERMINT GELATO

Flavored with real peppermint oil and little crunchy bits of peppermint candy. Made special at Zingerman's Creamery for the season. Drums of vanilla also available. \$12.50/pint



GREYLINE

ZINGERMAN'S EVENT SPACE

Located in the heart of downtown Ann Arbor, Greyline® is the perfect location for your holiday party. The venue holds groups of 20-200. The event space includes a full built-in bar, a coat room, basic audio visual needs, restrooms, and all of the tables, chairs, and serviceware for your event.

Call 734.230.2300 or visit zingermansgreyline.com for more information about planning your party!

100 N. ASHLEY ST. • ANN ARBOR, MI 48104