

BREAKFAST

FRUIT & CHEESE PLATTER

Seasonal Fruits with a fine assortment of Provolone, Muenster, Colby Jack, Swiss, Cheddar, and Pepper Jack. Choice of 3 cheeses.

Serves 10-15 \$75

Serves 16-24 \$125

Serves 25-30 \$145

FRUIT PLATTER

A variety of delicious fruits including Melons, Pineapples, Grapes, Berries, and other seasonal items served with Fruit Dip.

Serves 10-15 \$75 Serves 16-24 \$125 Serves 25-30

\$145



SAVORY BREAKFAST BAKE

Our House Made Breakfast Casserole is a warm protein filled meal, layered with Puff Pastry, Homestyle Hasbrowns, Breakfast Sausage, Eggs, Milk, and Cheese.

Vegetarian option available (Onions, Mushrooms, Peppers, Broccoli)

Serves 10-15 \$100

Serves 25-30 \$125



LUNCHES, PLATTERS & WRAPS

CLASSIC BOX LUNCH

\$14.99

Choice of Sandwich or Wrap served with Kettle Chips, Pickle Spear, and a Cookie. (Turkey & Swiss, Ham & Cheddar, Roast Beef & Swiss)

BOXED SALADS

\$14.99

Incudes a Freshly Baked Cookie and your choice of Caesar, Garden, Cobb, Turkey Club, Greek, or Apple Nut Salad

ADD ROASTED CHICKEN +\$4 ADD GRILLED SALMON +\$7

VEGAN OPTIONS AVAILABLE UPON REQUEST - PRICES VARY





PREPARED WRAPS & PANINIS

All-Natural Boar's Head Meats and Cheeses on your choice of Turano Bread or Stone Fire Naan Wrap. Vegetarian options available with Hummus and Vegetables, or Curry Tofu Salad

\$10 each

SANDWICH SLIDERS

All-Natural Boar's Head Roast Beef, Turkey, Ham or Chicken with your choice of Cheese selections and Gourmet Aoli Spread. *Minimum of 15

Sliders \$5 each

Finishing Platter Add On - Choice of 4 Onions, Tomatoes, Lettuce, Cucumbers, Pickles, Jalapeños, Banana Peppers



LUNCHES, PLATTERS & WRAPS

SPECIALTY WRAPS & PANINIS \$9.99

ITALIAN

Sandwich Pepperoni, Ham, Hard Salami, Provolone, Aioli Spread

ROASTED CHICKEN SALAD

Chicken Salad with Cranberries

TUNA SALAD

Creamy Tuna Salad with Celery & Onion

EGG SALAD

House Made Egg Salad

BUFFALO CHICKEN

Blazing Buffalo Chicken, Blue Cheese, Spicy Aioli Spread

TURKEY CLUB

Turkey, Cheese Variety, Bacon

REUBEN

Corn Beef, Swiss, Sauerkraut, Thousand Island Spread

ROASTED EGGPLANT

Roasted Eggplant, Feta, Basil Leaves, Tomato, Garlic Aioli, on an Asiago Bagel

KIKI SPECIAL ON SUB BUN

Salami, Capicola, Provolone, Aioli Spread, Kiki Slaw, on a Freshly Baked Baguette

ITALIAN WRAP

Ham, Salami, Pepperoni, Provole, Aioli Spread on a Freshly Baked Focaccia

ULTIMATE ROAST BEEF

Roast Beef, Pepper Jack, Lettuce, Tomato, Onion, Aioli Spread, on a Sub Bun

ADDITIONAL SANDWICHES AVAILABLE ON REQUEST







SALADS

DELI SALADS Price/lb

- Med Orzo Pasta Salad Mermaid Salad
- Pad Thai Salad
- Sicilian Salad
- Spaghetti Salad Steakhouse Potato Salad Hummus
- Spicy Hummus
- Cranberry Orange Relish Hawaiian Fruit Salad Spinach Dip
- Tuna Salad
- Baked Potato Salad

- 7 Grain Salad
- BowTie Salad
- Broccoli Salad
- Chicken Salad
- Curried Chicken Salad
- Coleslaw
- Curried Tofu Salad
- Fire Roasted Red
- Pepper
- Mac and Cheese Macaroni Salad
- Baked Potato Salad Tuna Salad
- Grandma's Potato Salad w/ Egg

GREEN GARDEN SALAD

Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Chickpeas, Cheddar Cheese, House Made Croutons, served with your choice of Dressing

Serves 10-15	\$100
Serves 20-25	\$125

CAESAR SALAD

Chopped Romaine topped with Parmesan and House Made Croutons, served with Caesar Dressing

Serves 10-15	\$100
Serves 20-25	\$125

COBB SALAD

Mixed Greens, Turkey, Ham, Bacon, Hard Boiled Egg, Blue Cheese, Onions, Cucumbers and Grape Tomatoes, served with your choice of Dressing

Serves 10-15	\$110
Serves 20-25	\$150

GREEK SALAD

Chopped Romaine, Tomatoes, Red Onions, Feta, Beets, Black Olives, House Made Croutons, served with Greek Dressing

Serves 10-15	\$110
Serves 20-25	\$150

MICHIGAN SALAD

Mixed Greens, Apples, Feta, Mixed Nuts, Red Onions, served with a Vinaigrette

Serves 10-15	\$110
Serves 20-25	\$150









HOR D'OEUVRES

SOUTHWEST DIP & CHIPS

\$75

Layers of Refried Beans & Salsa Con Queso topped with Cheese, Black Olives, Black Beans, Sour Cream and freshly chopped Green Onions and Tomatoes. Includes 2 bags of our House Made Tortilla Chips Serves 15-20

SPINACH PIES

\$100

Spinach and Feta wrapped in crispy Phyllo served with Tzatziki Serves 10-15

VEGETABLE PLATTER

Carrots, Tomatoes, Cucumbers, Broccoli, Bell Peppers and Celery. Served with Dip

Serves 15-18	\$75
Serves 20-25	\$100
Serves 30-35	\$125

MIDTOWN CHARCUTERIE BOARD

Imported and Domestic Cheeses served with sliced Cured Meats, Olives, and assorted Breads

Serves 6-10	\$100
Serves 10-20	\$200
Serves 30-35	\$300

MEDITERRANEAN PLATTER

Stuffed Grape Leaves, House Made Hummus, Pita Bread, Olives, Feta Cheese and Parsley

Serves 15-18	\$100
Serves 20-25	\$125







Entrees Serves with a 5 person min. (8oz portions) priced per person (pp) unless otherwise indicated. Entrees & Sides are served Cold with Reheating Instructions or Hot Upon Request

ENTERTAINING, ENTREE'S & SIDES

LEMON GARLIC HERB CHICKEN

Chicken Breast and Thighs marinated with Fresh Herbs, Garlic and Lemon

6 pieces \$30 12 pieces \$50



Thick Cut Chicken on skewers marinated w/Shawarma Spices and Vegetables **\$10 per kebob**



Chicken Breast seasoned and rolled in Filo Dough

6 pieces \$30 12 pieces \$50

FRIED CHICKEN / CHICKEN TENDERS / WING ZINGS

House Seasoned, Battered and Fried to Perfection!

 Serves 16-20
 \$95

 Serves 21-25
 \$120

 Serves 26-35
 \$145

BEEF KABOBS

Chunks of Beef on skewers marinated with Savory Vegetables

\$10 per kabob









ENTERTAINING, ENTREE'S & SIDES CONT.

PORK

PORK RIBS

Full Slab of St. Louis Style Baby Back Ribs slathered in BBQ sauce or a Dry Rub with our secret blend of Herbs and Spices

\$20 PER SLAB

BREADED SHRIMP

Breaded Shrimp, mild or spicy, with your choice of Cocktail Sauce and/or Spicy Aioli

2 LB \$50 4 LB \$80



Portabella Mushroom Chunks marinated with Vegetables on skewers **\$10** per kebob

TERIYAKI TOFU

Tofu marinated and grilled with a Teriyaki Sauce **\$10PP**

CHEF CRAFTED PASTA (Serves 8-12)

CREAMY PENNE ALFREDO

Penne Pasta tossed in a Creamy Garlic Alfredo Sauce. \$75

Add Chicken \$20 Add Shrimp \$20

PALOMINO ALFREDO PORTABELLA PASTA

Linguine Pasta tossed in a Creamy Palomino Sauce with Portabella Mushrooms **\$100**

Add Chicken **\$20** Add Shrimp **\$20**

HOMESTYLE LASAGNA

Choose Beef or Vegetarian **\$100**

BAKED ZITI WITH MARINARA SAUCE

Ziti Pasta with House Made Marinara topped with Mozzarella and Parmesan Cheese and baked to perfection

\$75









ENTERTAINING, ENTREES & SIDES CONT.

CHEF CRAFTED SIDES (4 OZ PORTIONS/PERSON)

MEDITERRANEAN SAFFRON RICE
QUINOA BLEND
ISRAELI COUS COUS
SEASONAL ROASTED VEGETABLES
HARICOT VERTS (FRENCH STYLE GREEN BEANS)
MASHED POTATOES AND GRAVY
POTATO WEDGES
POTATOES AU GRATIN
SPAGHETTI - VEGETARIAN OR MEAT
WHITE CHEDDAR MAC & CHEESE
SHARP CHEDDAR MAC & CHEESE
LOBSTER MAC & CHEESE

 Serves 19-24
 \$75

 Serves 25-30
 \$100

 Serves 31-40
 \$125



SOUL FOOD MENU & TRAYS

SOUL FOOD ENTREES

SEASONED DRY RIB TIPS
OUR FAMOUS SAUCED SEASONED RIB TIPS
BREADED FRIED PORK CHOPS
FRIED CHICKEN
BAKED CHICKEN
FRIED CATFISH FILLETS
BEEF POT ROAST
FRIED OR BAKED - CATFISH, TILAPIA, PERCH

SERVES 15-18 \$100 ~ SERVES 19-24 \$130 ~ SERVES 25-30 \$160

SOUL FOOD SIDES

SEASONED GREENS WITH SMOKED TURKEY
SEASONED YAMS
SEASONED CABBAGE
FAMOUS CHICKEN DRESSING (STUFFING)
SEASONED BEANS WITH SMOKED TURKEY
(BLACK EYED PEAS, LIMA, NORTHERN, OR RED)
SWEET CORN BREAD
WHITE CHEDDAR MAC & CHEESE
SEASONED POTATO WEDGES

SERVES 15-18 \$75 ~ SERVES 19-24 \$100 ~ SERVES 25-30 \$125

DESSERTS

PEACH COBBLER. APPLE COBBLER. CHERRY COBBLER. SWEET POTATO PIE. CARAMEL CAKE

SERVES 15-18 \$75 ~ SERVES 19-24 \$100 ~ SERVES 25-30 \$125





DESSERTS FOR ALL OCCASIONS

Cookie Trays

A selection of Yoder's cookies, available varieties vary. Typical varieties include: Chocolate Chip, Monster, Peanut Butter Chocolate Chip, Oatmeal Rasin, and more. Please inquire for a full list

36 Ct Tray \$25 60 Ct Tray \$35

BEVERAGE SERVICES

COMPLETE COFFE JUICE, OR SODA SERVING

\$2PP

PAYMENT, CANCELLATION, & DELIVERY OPTIONS

WE ACCEPT ALL MAJOR CREDIT CARDS, INFORMATION IS REQUIRED AT THE TIME THE ORDER IS PLACED. WE PURCHASE ONLY THE FRESHEST INGREDIENTS TO PREPARE YOUR ORDER, SO WE REQUIRE 72 HOURS NOTICE FOR ANY CANCELLATIONS. PRICES ARE SUBJECT TO CHANGE BASED ON MARKET CONDITIONS AND AVAILABILITY. MIDTOWN IS NOT RESPONSIBLE FOR TYPOGRAPHIC ERRORS. DELIVERY OPTIONS MAY BE AVAILABLE IN YOUR AREA FOR AN ADDITIONAL FEE, CONTACT MIDTOWN FOR MORE INFORMATION.

FULL SERVICE CATERING & EVENTS

WE OFFER FULL SERVICE CATERING OPTIONS WITH CUSTOMIZED MENUS, STAFFING, RENTALS, AND MORE.

DELIVERY SERVICE

PLEASE INQUIRE ABOUT DELIVERY SERVICE. RATES VARY BY DISTANCE.

STAFF SERVICES

WE OFFER FULL STAFF SERVICES INCLUDING: BUFFET SET-UP, PARTY SERVICE AND CLEAN UP. \$150 PER STAFF MEMBER, PLUS GRATUITY UP TO 4 HOURS AND \$25 EACH ADDITIONAL HOUR

SETUPS

CLASSIC ~ PLATES, NAPKINS, FORKS, KNIVES, AND CUPS \$1.00 PP PREMIUM ~ PREMIUM PLATES, CUTLERY, AND CUPS \$1.50PP







