



Picasso Restaurant Group  
RESTAURANTS | CATERING | FOOD SERVICE

## Hospital System Catering Menu



24 Frank Lloyd Wright Drive, PO Box 412  
Ann Arbor, MI 48106  
734.930.7000  
[www.prgmichigan.com](http://www.prgmichigan.com)



## before we start

We at Picasso Restaurant Group would like to take a moment to thank you for considering our company for your next event. Let our catering specialists design the perfect event to fit your needs and budget. From the smallest detail to the last guest, we promise to deliver excellence and exceed expectations with the personal touch you can only receive from an owner-operated business.

Once again, thank you for inviting us to be a part of your campus and your community!

Sincerely,

Gerald, Nihad, Allen, Michael, and the entire Picasso family

## locations

### University of Michigan Health System

**Michelle Taylor, UMHS Admin Director**

mtaylor@prgmichigan.com

### University of Michigan Law School

**Caleb Pizana, General Manager**

cpizana@prgmichigan.com

### University of Michigan NCRC

**Karen Zahradnik, Catering and Sales Director**

kzahradnik@prgmichigan.com

### Domino's Farms

**Josh Frye, General Manager**

jfrye@prgmichigan.com

### Executive Vice President

**Nina Brinker**

nbrinker@prgmichigan.com

## frequently asked questions

### Q: Where/How do I start?

A: If you are in one of the buildings we currently service, please reach out to the respective representative listed above. If you are unsure or not affiliated with one of those locations, please reach out to Nina Brinker, Vice President of Operations at nbrinker@prgmichigan.com. The more information you can provide, the easier it will be for both parties. When putting in your request, some of the information you should include are:

- Your name and contact information
- Date, time, location, and type of event/theme you are planning
- Number of attendees
- Budget details
- Food preference and allergy/dietary restrictions



**Q: What if my guest count goes up or down?**

A: When planning an event, it is best to start with the minimum number of guests you are expecting and raise your count as final RSVP's come in. We ask that your count be finalized at least one week before your event.

**Q: What if one (or more) of my guests have certain dietary restrictions or allergies?**

A: We can create a specific menu, or items within your menu, to accommodate those special restrictions. Please submit this information with your original request.

**Q: If I need more than just catering, can you help me with that?**

A: PRG is willing and able to assist with all of your event needs. From flowers to specialty linens to Chiavari chair rentals, we can help you find exactly what you are looking for.

**Q: What are our same day order restrictions?**

A: We try our best to accommodate same day orders. Please keep in mind, because of the short notice, we cannot guarantee the delivery/pick-up time or the product you request will be available. Additional fees may apply.

**Q: What happens if there is food left over?**

A: For your safety, food that is heated or cooled and is out over 4 hours, must be discarded. Food held at room temperature must be discarded after 2 hours.

In all other cases, you are welcome to bring your own containers to take food home in. We ask that you talk to one of our food professionals first to ensure the food is safe.

**Q: Why am I charged 18% service charge?**

A: Service charge goes towards setting up the event, delivery of items and clean up. We do also have pick up platters available at all of our cafes for no service fee.

**Q: Why do you charge to rent chinaware?**

A: We charge rental of china for our handling, cleaning, maintenance, breakage and storage of our rental items. We do offer different tiers of flatware packages for any budget.

**Q: Why do I have to meet the minimum order requirements in order to have my meal delivered?**

A: Although we would love to be able to service everyone's needs (no matter how small the order), this is just not logistically possible. It would be very difficult for us to not only staff the amount of persons it would take to make this possible, but it would also be very difficult to make these practices profitable.

**Q: The menu states: "25-person minimum applies on all per person packages. For orders fewer than 25 persons, additional charges will apply." How are the additional charges determined?**

A: If you are unable to meet the minimum order requirement, additional charges will be determined as follows: customers will be charged 50% of the per person price for each person under the minimum .

Example: the sunshine package is \$10.95 per person. An order is placed for 22 people. The customer would be charged 50% of \$10.95 (\$5.47) x 3 persons (the number of person below the required amount) for a total of \$16.41.

**Q: There is a meal that I really wanted, but I don't see it on your catering menu. Can I still order it?**

A: Of course!! There are thousands of food offerings that our trained team of culinary experts can prepare for you. We just didn't have the time (or the room) to list them all. Please feel free to contact us or stop in, and we will be happy to sit down and customize any menu specifically for you and your guests.



## MHealthy breakfast

Per Person Pricing Limit 24 people

**Assorted Breakfast Sandwiches \$3.50**

An assortment (different veggie options) of MHealthy breakfast sandwiches served on bagels.

**Breakfast Burritos Package \$3.75**

Assorted (with different veggie options) MHealthy breakfast burritos with assorted whole fruit.

**Fresh Seasonal Fruit Platter \$3.25**

An elegantly designed platter of fresh fruit.

**Yogurt Bar \$2.50**

An assortment of MHealthy yogurt cups, fresh fruit and berries for toppings.

**Fruit Skewers Dippers \$2.75**

An assortment of fresh fruit skewers and MHealthy yogurt for dipping.

**Energy Bites \$2.25**

House baked MHealthy muffins and fresh hardboiled eggs.

**Grab it and Go Package \$6.25**

MHealthy assorted cereals, yogurts, whole fruit and hard boiled eggs. Served with mini waters.



Look for the MHealthy logo to make the healthier choice.

## a la carte

Coffee and Hot Tea \$3.95

Bottled Diet Soda \$2.00

Mini Water \$1.00

Bottled Water

\$1.75

Bottled Juice \$1.95

All Day Beverage Station

\$8.95

(4 break refreshes)

Bagels & Cream Cheese

\$2.19



Hard Boiled Eggs

\$1.09

Single Serve Yogurts

\$2.29

Fresh Whole Fruit

\$1.25



# Breaks & Beverages

## break packages



**AM Break Package** **\$5.95**  
Assorted MHealthy breakfast bars, assorted yogurt cups, hard boiled eggs and mini bottled water.



**AM Fruit Cup Package** **\$4.95**  
MHealthy Watermelon cups, pineapple cups, apple & grape cups and melon cups with mini bottled water.

**PM Sweet and Salty Break Package** **\$6.95**  
Assortment of trail-mixes, nuts, cookies, rice krispie treats and assorted bottled beverages.

**PM Break Package** **\$6.95**  
Veggies, hummus, pita, pudding parfaits, whole fruit and assorted bottled beverages.

## to go beverages

Coffee (serves 12 people) (96oz)  
\$19.95

Bottled Water \$1.75

Mini Bottled Water \$1.00

20 oz Bottled Soda \$2.00

Can Soda  
\$1.25

## beverages by the gallon

Lemonade (serves 16) \$19.95

Iced Tea (serves 16)  
\$19.95

Fruit Punch (serves 16) \$19.95

Infused Water (serves 16) \$10.00

Ice Water (serves 16) \$5.00

### Coffee Shuttle

1.5 gal. (serves 24) \$40.00

Boxed Coffee (serves 8-12)  
\$19.95

## a la carte

Cookies (large) \$1.50

(small) \$1.00

Rice Krispie Treats \$1.50

Yogurt Parfaits \$3.25



Whole Fruit  
\$1.25

Fresh Fruit Cups  
\$3.25

Veggie and Dip Cups  
\$3.25

Granola Bar  
\$1.90

Mixed Nuts (Ind. Size)  
\$1.25

**\*\*\*Gluten Free options available upon request, additional cost may apply.\*\*\***



## breakfast packages

**Sunshine Package** **\$10.95pp**  
An assortment of muffins, sweet breads, fresh bagels and cream cheese. Served with seasonal fruit, a variety of juices, water, Starbucks coffee and Tazo Tea.

**Breakfast Sandwich Package**  
**\$10.95pp**  
A variety of egg and cheese breakfast sandwiches (vegetarian and meat.) Served with fresh fruit, a variety of juices, Starbucks Coffee and Tazo tea.

**Simply Early Bird**  
**\$13.95pp**  
Scrambled eggs, bacon and sausage. With a choice of hash browns. Served with fruit, a variety of juice, water, Starbucks coffee and Tazo tea.  
**+\$1.00 for Corned Beef or Picasso Hash**

**Breakfast Sandwiches**  
**\$4.75pp**  
An assortment of Bagels and Muffin sandwiches with sides of yogurt cups.

**Bagel Platter Serves 12-15** **\$26.95**  
1 dozen freshly baked bagels served with cream cheese.

**Sweet Bread Platter 12-15** **\$39.95**  
A tray of assorted muffins, scones and coffee cake.



## add-ons

**Farmers Seasonal Fresh Fruit**  
**\$3.25**  
An elegantly designed platter of fresh sliced fruit.

**Oatmeal Station** **\$6.25**  
Hot oatmeal with accompaniments of nuts and dried fruit.



## a la carte

Coffee and Hot Tea **\$3.95**

Bottled Diet Soda **\$2.00**

Mini Water **\$1.00**

Bottled Water  
**\$1.75**

Bottled Juice **\$1.95**

All Day Beverage Station  
**\$8.95**

(4 break refreshes)

Fresh Yogurt Berry Parfaits  
**\$3.25**

Single Serve Yogurts  
**\$1.90**



Bagels & Cream Cheese  
**\$2.19**

Fresh Whole Fruit  
**\$1.25**

Granola Bars  
**\$1.90**



## from the deli

**M** **Tweeners Package** **\$11.25**  
Assortment of rolled MHealthy sandwiches served on wheat tortillas. Accompanied by a Fresh Garden Salad.

**M** **Soup and Salad Package** **\$13.95**  
Your choice of one of our daily MHealthy soups and fresh Garden Salad.

**+ \$3.50 for a Half Sandwich to your Soup and Salad Package**

**M** **Half Sandwich and Soup Package** **\$10.95**

Your choice of MHealthy Half Classic or Half Tweener Sandwiches accompanied with a MHealthy Chef Choice paired soup.

**M** **Salad Bar Package** **\$13.95**  
Fresh greens, sliced chicken, vegetable toppings, and 2 choices of dressings.

**Deli Tray Package** **\$11.95**  
Fresh sliced turkey, roast beef, ham, skip-jack tuna salad, an assortment of fine cheeses, and garden vegetable toppings with fresh dill pickles. Accompanied by a Fresh Garden Salad.  
**+\$2.00 for Extra Meat +\$.50 for Extra Cheese**

**Classics Sandwich Package** **\$11.25**  
Assortment of sandwiches served on classic deli breads and served with a Fresh Garden Salad.

**Works of Art Package** **\$12.25**  
Assortment of Works of Arts sandwiches served on a variety of artisan breads. Accompanied by a Fresh Garden Salad.



## boxed lunch

**Boxed Entrée Salad or Tweener** **\$13.95**  
Pick either a MHealthy Entrée Salad served in a individual container or a Wheat Tweener. Served with a granola bar, piece of whole fruit and a mini water.

**Boxed Lunch Deli Packages** **\$13.95**  
Your choice of sandwiches, fresh whole fruit, cookie, a bag of chips and a mini water in a personal lunch box.

**Boxed Entrée Salad** **\$13.95**  
Pick 1 Entrée Salad served in a individual container with fresh baked bread, granola bar and a mini water.

\*Add Chicken for +\$1.99 per person

## a la carte

Cheese and Grapes  
\$3.95

Cookies  
\$1.50

Brownies  
\$2.95



Whole Fruit  
\$1.25





## salads

**M** **Fresh Garden Salad** Sm. \$26.95 Lg. \$52.95  
Mixed greens, cherry tomatoes, onions, and cucumbers and balsamic vinaigrette.

**M** **Chicken Caesar Salad** Sm. \$37.95 Lg. \$68.95  
Crisp romaine, shaved parmesan, and our Caesar Dressing.  
(Croutons available on the side upon request)

**M** **Cran Mandarin Salad\*** Sm. \$41.50 Lg. \$67.00  
Mixed greens, mandarin oranges, dried cranberries, and Raspberry Vinaigrette.

**Bistro Salad\*** Sm. \$41.50 Lg. \$67.00  
Mixed greens, fresh mozzarella rounds, cherry tomatoes, shaved red onion, cucumbers, basil, pine nuts and Roasted Garlic Balsamic Dressing.

**Pure Michigan Salad\*** Sm. \$41.50 Lg. \$67.00  
Mixed greens, blue cheese, apple bits, sundried cherries, blueberries, candied walnuts and Dijon Honey Mustard.

**Asian Salad\*** Sm. \$41.50 Lg. \$67.00  
Spinach, Napa cabbage, julienned radishes, snow peas, green onion, carrots, topped with crispy wontons and Asian dressing.

**Summer Brie Salad\*** Sm. \$41.50 Lg. \$67.00



Mixed greens, sliced brie, mango, pineapple, strawberries, blueberries, candied walnuts, shaved red onions and our Champagne Vinaigrette.

## sizes

Small Serves 10-12 people

Large Serves 18-20 people

- Denotes Premium Salad Upgrade

## add-ons



Add Freshly Grilled Tarragon Dijon Chicken, Herb Marinated Salmon or Citrus Glazed Shrimp to Any Salad:

**Chicken** Small +\$11.95  
Large +\$16.95

**Salmon/Shrimp**  
Small +\$13.95  
Large +\$18.95

Low Fat and MHealthy dressing available upon request.



## specialty platters

### **Mediterranean \$9.95 Per Person**

Hummus, grilled asparagus, green beans, tomatoes, tortellinis, provolone, smoked turkey, salami and served with our Green Goddess Vinaigrette and fresh pita.

### **Asian \$13.95 Per Person**

Chicken lettuce wraps and kim-chi, julienned vegetables, pot stickers and assorted nori rolls.

### **Greek \$8.95 Per Person**

Feta, mixed olives, fresh beets, pepperoncini, marinated Greek dressed artichokes and served with lemon garlic yogurt spread and pita bread.

### **Middle East \$13.95 Per Person**

Lemon chicken, falafel, tabbouleh, hummus, mixed olives, fattoush salad, garlic sauce and fresh pita.

We can custom build any kind of platter or appetizer for you! Let your Catering Associate know and

## classic platters



### **Crudité Bits and Dipping Sauce \$2.95 Per Person**



### **Sliced Seasonal Fruit \$3.25 Per Person**

### **Baked Brie (serves 12-15) \$75.00**

Served with apple bits, sundried cherries, grapes and sliced French baguette

### **Domestic and Imported Cheeses \$3.95 Per Person**

Served with assortment of crackers

### **Spinach Artichoke Dip \$3.95 Per Person**

Served with crackers and breads





## pick 1

Pick 1 Entree and 2 Sides  
Includes Dinner Rolls, Garden Salad, Lemonade or Ice Tea.

**Lunch**  
**\$17.95**

## pick 2

Pick 2 Entrees and 2 Sides  
Includes Dinner Rolls, Garden Salad, Lemonade or Ice Tea.

**Lunch**  
**\$21.95**  
**Dinner** **\$25.95**

## pick 3

Pick 3 Entrees and 2 Sides  
Includes Dinner Rolls, Garden Salad, Lemonade or Ice Tea and Dessert.

**Lunch**  
**\$25.95**  
**Dinner** **\$29.95**

**Add on Coffee or Soda  
for \$1.50**

## **M** entrees

Lemon Pepper Tilapia  
Grilled Lemon Chicken

Roasted Turkey Breast

Chicken Marsala

Louisiana Shrimp Pasta

Roasted Pork Loin

Grilled Szechuan Salmon

Sweet and Sour Stir Fry (Tofu or Chicken)

Salmon with Gazpacho Relish

Chicken Cacciatore

## **M** sides

Green Beans

Mixed Fruit Salad

Seasonal Veg Du Jour

Wild Rice

Steamed Broccoli

Roasted Redskins

Tabbouleh

Quinoa

Baked Potato

Zucchini and Squash

Asian Veg Medley

Kernel Corn

**More upscale options available as well as custom building meals.**

**Please ask your catering sales associate for more details.**

## entrees

Traditional Lasagna

Grand Traverse Chicken

Orange Glazed Mahi Mahi

BBQ Pulled Chicken

Szechuan Chicken Stir Fry

Chicken Alfredo Pasta

Thai Salmon

Pot Roast

Portabella Napoleon ●

## sides

Whipped Potatoes

Creamy Coleslaw

Southern Potato Salad





Minimum of 25 People

## package ideas

### All American Tailgate Person

\$14.95 Per

Choose 2 of burgers, hot dogs, BBQ chicken breasts, falafel, salmon and black bean burgers, includes 2 sides.

### Pita Party

\$16.95 Per Person

Chicken and beef kabobs with grilled mixed vegetables. Served with Greek salad, fresh pita and house made Tzatziki sauce.

### It's an All Day Package Person

\$29.95 Per

Morning: Coffee, Juice, Tea, Whole Fruits, Granola Bars and Yogurts

Lunch: Tweener Sandwiches, Chips, Cookies and Sodas/Waters

Afternoon Snacks: Chips, Snack Bars, Whole Fruit and Soda/Water

### Street Art BBQ Person

\$17.95 Per

Your choice of two: Beef Brisket, Slow Cooked Pulled Pork, Chicken Breasts, Sliced Turkey or BBQ Pulled Chicken with 2 sides.

### Fajita Fiesta

\$17.95 Per Person

Sliced cilantro lime chicken breast with fresh tortillas, tortilla chips, black beans, Mexican rice, lettuce, pico de gallo, salsa and sour cream. Accompanied with non-alcoholic sangria.



## sides

Garden Salad (2 dressings)

Baked Beans

Grilled Mixed Vegetables

Herb Roasted Red Skins

Watermelon Wedges

Mixed Fruit Salad

Wild Rice

## sides

Southern Potato Salad

Picasso Pasta Salad

Creamy Coleslaw

Cheddar Biscuits

Cornbread

## signature

sides +\$1.00



Grilled Asparagus

Plain Baked Potato

Picasso Mac & Cheese +\$1.00

Caprese Salad +\$1.00

Watermelon Arugula Salad  
+\$1.00

Extra Sides: \$2.95 Reg

3.95 Signature



# Desserts

Minimum of 25 people

## MHealthy event packages



### MHealthy Tailgate Person **\$14.95 Per Person**

Choose 2 BBQ chicken breasts, falafel, salmon and black bean or veggie burgers, includes 2 MHealthy sides.

### MHealthy Southwest Salad Bar **\$16.95 per person**

A full salad bar with southwest fixings. Salad, lettuce, cilantro rice, black bean corn, salsa, honey wheat tortillas and cheddar cheese.

### MHealthy Pita Sandwich Bar **\$16.95 per person**

Falafel, hummus, pita pockets, olives, lettuce, onions, tomatoes, cucumbers to build sandwiches and a tabbouleh salad.

### MHealthy Just Apps Package **\$5.95 per person**

A vegetarian App party with lentil cakes, quinoa stuffed cherry tomatoes and fruit kabobs.

## desserts

### All Prices By Per Person

Assorted Cookies and

Rice Krispie Treats  
**\$1.50**

Brownies **\$2.95**

Chocolate Covered Strawberries  
**\$2.95**

Mini Rice Krispies and Brownies  
**\$1.00**



Ask your event specialist about economical packages if your team is on a budget.



# Staffing & Service Charges

## staffing charges

<b>Executive Chef</b>	<b>\$75 per hour</b>
<b>Chef</b>	<b>\$35 per hour</b>
<b>Other Staff</b>	<b>\$25 per hour</b>
<b>TIPS Certified Bartender</b>	<b>\$35 per hour</b>

A one hour minimum staffing charge will apply to any hot meal order.

Staffing charges will apply to orders that occur after regular business hours.

Regular business hours: Monday – Friday 8:00 am to 7:00 pm

Summer hours: Monday – Friday 9:00 am to 3:00 pm

Additional staffing charges apply for all plated events – 3 hour minimum per staff member

Additional staffing charges apply for all events requesting chinaware.

## table top rental

**Simple Lunch Table Top Package**  
**\$3.80 per person**

Dinner Fork, Butter Knife, Dinner Plate, Water Glass, Linen Napkin

**Plated Table Top Package**  
**\$9.80 per person**

(Salad Fork, Dinner Fork, Dessert Fork, Butter Knife, Steak Knife, Spoon, Salad Plate, Bread & Butter Plate, Dinner Plate, Water Glass, Wine Glass, Coffee Mug, Linen Napkin)

## disposables

Plate/Napkin/Plastic ware	\$0.89
Upscale Plate/Napkin/Flatware	\$1.89
Compostable Plate/Napkin Flatware	\$1.89

**Packages are served with economy service ware.**

Since every event is unique, staffing and service charges will be quoted when placing your order. Prices are subject

## linen charges

### House Linens

54" Square	\$5.00
72" Square	\$6.00
6' White Banquet Cloth (96 x 52)	\$4.00
6' Colored Banquet Cloth (96 x 52)	\$5.00
8' White Banquet Cloth (120 x 52)	\$5.00
8' Colored Banquet Cloth (120 x 52)	\$6.00
6' White Floor Length (132 x 90)	\$10.00
6' Colored Floor Length (132 x 90)	\$13.00
8' White Floor Length (156 x 90)	\$12.00
8' Colored Floor Length (156 x 90)	\$15.00
90" Round	\$8.00
96" White Round	\$9.00
96" Colored Round	\$10.00
106" Round	\$11.00
120" White Round	\$13.00
120" Colored Round	\$16.00
132" White Round	\$15.00
132" Colored Round	\$18.00
Skirting (8 foot)	\$22.00
20" X 20" Napkin	\$0.75

**Specialty Linen and Extra Rental Equipment also available.**

**Please ask your Catering Specialist for more information!**

