



Picasso Restaurant Group
RESTAURANTS | CATERING | FOOD SERVICE

CORPORATE CATERING MENU

2023 - 2024



WWW.PRGMICHIGAN.COM



LOCATIONS

FLINT

University of Michigan Flint:

Flint UCEN Café - Harding Mott University Center

DEARBORN

University of Michigan Dearborn:

McKinley Café - Kochoff Hall

Mug Life Café - Mardigian Library

Fairlane Center Café - College of Business

BRIGHTON

University of Michigan Medicine:

BCSC Café - Brighton Center for Specialty Care

FARMINGTON HILLS

Fox Buick GMC:

Picasso Express Café - Fox Buick GMC

NOVI

Grand Oaks Centre:

Picasso Deli - Grand Oaks Centre

ANN ARBOR

University of Michigan Medicine:

20/20 Café - Kellogg Eye Center

CVC Café - Cardiovascular Center

Victor's Way Café - The Link

University of Michigan NCRC:

NCRC Café - North Campus Research Complex

University of Michigan Law School:

Kirkland & Ellis Café - Hutchins Hall

Domino's Farms:

E.B.A. Café - Domino's Farms - Suite G1300

Wacker Chemical:

Wacker Café - Wacker Chemical

Contact: Nina Brinker - Executive Vice President - nbrinker@prgmichigan.com

FOOD NUTRITION & DIETARY GUIDE:

Items marked with an asterisk (*) may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your catering specialist if you have any food allergies and dietary restrictions. We can special prepare dishes to fit those needs.



FREQUENTLY ASKED QUESTIONS

What if my guest count goes up or down?

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

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

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.

When planning an event, it is best to start with the minimum number of guests you are expecting and raise your count as final RSVPs come in?

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

Does my catering come with disposable ware? (i.e. plates, silverware, napkins etc...)

Yes, all packages include standard disposable ware. If you would like, you can upgrade to premium ware.

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

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

What are our same day order restrictions?

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.

What happens if there is food left over?

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. We ask that you talk to one of our food professionals first to ensure the food is safe before packing up to go.

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

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.

The menu states: "15-person minimum applies on all per person packages. For orders fewer than 15 persons, additional charges will apply." How are the additional charges determined?

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.

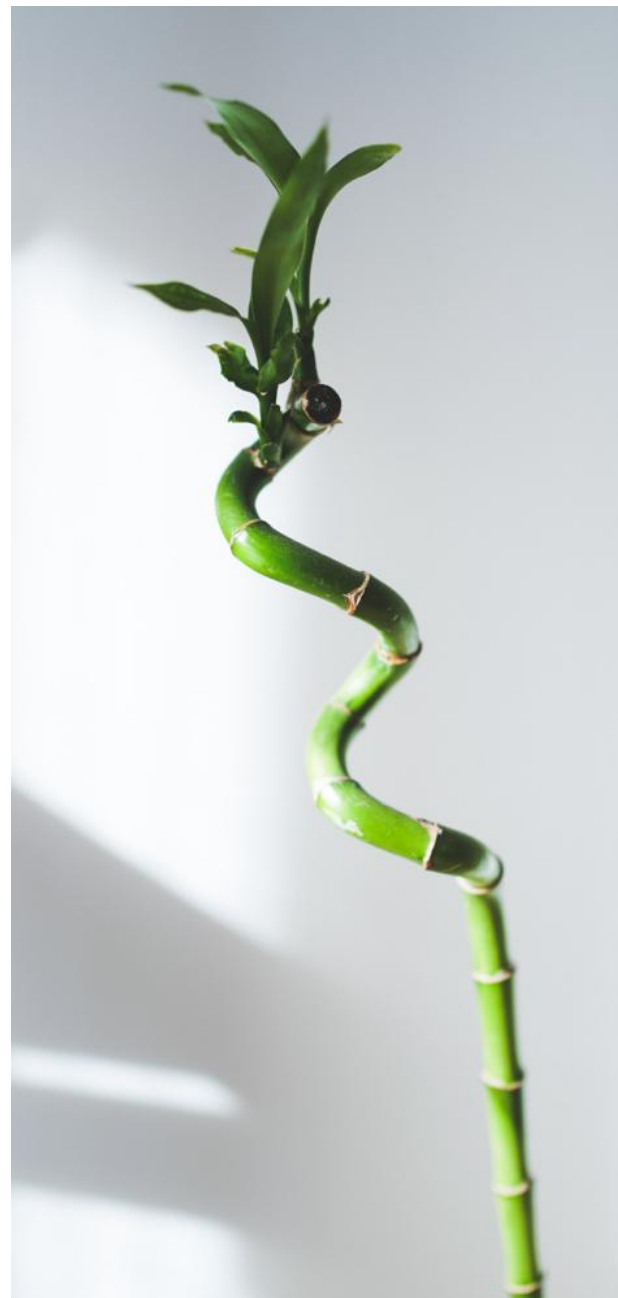
Example: the sunshine package is \$10.95 per person. An order is placed for 22 people. The customer would be charged 50% of \$10.95 (\$5.47) x 3 persons (the number of person below the required amount) for a total of \$16.41. \$257.31?

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

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.

What if I have a last minute order?

We will try to accommodate all last minute requests. However if your requests is made after our standard 3 day cutoff, additional late order charges may apply.



LEVELS OF SERVICE

All Prices Are Subject To Change. Prices Are Per Person Unless Otherwise Noted.

Pick Up with No Extra Fees!

Everything is on disposables, and you just pick up your order from the Main Cafeteria. Pick up service available during regular business hours.

Drop Off

We come to your meeting place and deliver your order directly to you. You will be responsible for discarding of disposable ware and food. **\$20** fee for orders under \$300. For orders \$300 and over, a **7% fee** will be applied... All items are served on disposable ware.

Serviced

Our catering team sets up your event using our equipment (chaffers, displays, linens and décor). We will make sure your events starts off right, then our catering team will return at the end of your event to breakdown. Check out our catering masterpieces at prgmichigan.com or our Facebook page! Recommended For All Hot Food Events, an **20%** additional service charge to your bill.

All non U of M affiliated events are subject to a 25% service charge.

Staffed

20% service charge plus applicable staffing charges. This is a full serviced event. Our team will set up your event using our equipment (chaffers, displays, and décor). They will stay to service your guests throughout the entirety of your event. Afterwards, they will break down and clear your event space. Real ware (china, glassware, etc.) is available at an additional cost.

When putting in your request some of the information you should include are:

- Name & Contact Information
- Reservation Number from University Unions & Events (UUE) If Available
- Date, Time, Location & Type of Event / Theme
- Budget Details
- Room is allowed to have food and beverage
- Special Requests

"Orders must be placed at least 3 days prior to an event. Last minute orders that are placed within 3 business days of the event may be subject to a 20% late-order fee."

BREAKFAST

15 PERSON MINIMUM

All Prices Are Subject To Change. Prices Are Per Person Unless Otherwise Noted.

Breakfast Packages

Sunshine Package | \$11.50 PER PERSON

An Assortment of breakfast pastries, muffins, fresh bagels and cream cheese. Served with sliced fresh fruit, juice, water, coffee and hot tea.

Sandwich or Burrito Package | \$14.25 PER PERSON

A variety of egg and cheese breakfast sandwiches or burritos (vegetarian and meat). Served with sliced fresh fruit, granola bars, water, juice, coffee and hot tea.

Continental Package | \$8.50 PER PERSON

An assortment of muffins, scones, sweet breads, bagels, jelly, cream cheese and butter. Served with fresh fruit salad.

Simply Early Bird Package | \$15.75 PER PERSON

Scrambled eggs, bacon or sausage and hash browns. Served with an assortment of breakfast pastries, sliced fresh fruit, variety of juices, water, coffee and hot tea.

Egg Strata Package | \$17.75 PER PERSON

Vegetable Egg Strata: Cheddar Cheese, Tomato, Spinach, Green Pepper Onion, Mushroom, Bread

Farmer's Egg Strata: Ham, Bacon, Mushroom, Peppers, Potatoes, Cheddar Cheese, Bread

Served with an assortment of breakfast pastries, sliced fresh fruit, variety of juices, water, coffee and hot tea.

Package Additions

French Toast Bar | \$7.00 PER PERSON

Vanilla bean french toast served with fresh berry compote, powdered sugar and rich syrup.

Oatmeal, Grits, or Yogurt Bar | \$6.50 PER PERSON

Choose one of the following three:
Fresh yogurt with seasonal berries, granola and honey.
Hot oatmeal or Grits: with accompaniments of brown sugar, nuts and dried fruit.

Deluxe Lox Spread | \$10.50 PER PERSON

Smoked salmon, capers, lemons, hard-boiled eggs, tomatoes, onions and cucumbers. Served with bagels and cream cheese.



A La Carte

Mini Water | \$1.25 PER PERSON

Coffee, Hot Tea & Water Shuttle | \$4.25 PER PERSON

Soda Cans | \$1.75 EACH

Bottled Soda | \$2.50 EACH

Muffins & Scones | \$2.95 EACH

Dozen Mini Muffins or Scones | \$10.00

Dozen Bagels with Cream Cheese | \$29.50

Fresh Fruit Yogurt Parfaits | \$3.50 PER PERSON

Greek Yogurt Cup | \$2.50 PER PERSON

Fresh Whole Fruit | \$1.50 PER PERSON

Granola Bar | \$2.50 PER PERSON

Hard-Boiled Egg | \$1.50 PER PERSON

Vegetarian Quiche Pie | \$16.00 6 Slices

Meat Quiche Pie | \$18.00 6 Slices

Add Biscuits & Gravy to any package for
\$5.00 Per Person

ADD



BREAKS & BEVERAGES

15 PERSON MINIMUM

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Break Packages

AM Break Package | \$6.95 PER PERSON

Assorted granola bars, yogurts, whole fruit, juice and water

AM Fruit Package | \$5.50 PER PERSON

Fruit cups and seasonal whole fruit served with water.

PM Sweet & Salty Package | \$7.50 PER PERSON

Assortment of trail-mixes, nuts, mini cookies, rice krispy treats, assorted soda and water.

PM Healthier Break Package | \$7.50 PER PERSON

Veggies, hummus, pita, whole fruit, iced tea and water.

Create any package listed above that is vegan or gluten free. Prices/availability may vary

WE CAN

Beverage Service

Infused Water | \$1.25 PER PERSON

Lemonade, Iced Tea or Picasso Punch | \$1.75 PER PERSON

Coffee Shuttle | \$56.00 EACH (SERVES 20-24)

Coffee Airpot | \$28.00 EACH (SERVES 8-10)

Coffee, Hot Tea, Water | \$4.25 PER PERSON

Can or Bottle Beverage, Bag of Chips, Snack Boxes

ADD



A La Carte

Granola Bar | \$2.50 EACH

Mixed Nuts | \$2.50 EACH

Assorted Candies | \$2.25 EACH

Mini Cookies or Rice Krispie Treats | \$12.00 PER DOZEN

Cookies | \$24.00 PER DOZEN

Brownies | \$36.00 PER DOZEN

Rice Krispie Treats | \$24.00 PER DOZEN

Fresh Whole Fruit | \$1.50 EACH

Hummus & Pita Chips | \$3.95 EACH

Vegetable Dip Cups | \$3.95 EACH

Cider | \$8.25 PER GALLON

Donuts | \$24.00 PER DOZEN



LUNCH

15 PERSON MINIMUM

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From the Deli

Deli Tray Package | \$16.50 PER PERSON

Fresh sliced turkey, ham, tuna salad, chicken salad an assortment of fine cheeses, sliced deli breads, chips and garden vegetable toppings with condiments. Accompanied by a Fresh Garden Salad and chips.
(4oz. of Meat Per Person, 1 Slice of Cheese Per Person) + \$2.00 for Extra Meat | + \$0.75 for Extra Cheese

Classic Sandwich Package | \$14.50 PER PERSON

Assortment of sandwiches served on classic deli breads and served with a Fresh Garden Salad and chips.

Tweeners Package | \$14.50 PER PERSON

Assortment of rolled sandwiches served on assorted tortillas. Accompanied by a Fresh Garden Salad and chips.

Works of Art Package | \$15.50 PER PERSON

Assortment of Works of Art sandwiches served on a variety of artisan breads. Accompanied by a Fresh Garden Salad and chips.

Salad Bar Package | \$14.50 PER PERSON

Fresh greens, sliced chicken, shredded cheese, vegetable toppings, croutons and 2 choices of dressings. Served with fresh baked bread.

Soup & Salad Package | \$14.50 PER PERSON

Chefs soup of the day with your choice of Garden or Caesar Salad. Served with fresh baked bread.

Soup Add-on: add chefs soup of the day to any order | \$5.00 Per Person

Boxed Lunch

Simple Boxed Lunch (Classics or Tweeners) | \$12.50 PER PERSON

A variety of sandwiches, a bag of chips, cookie in a personal lunch box. Vegetarian options available.

Deluxe Boxed Lunch (Classics & Tweeners) | \$15.50 PER PERSON

A variety of sandwiches, fresh whole fruit, a bag of chips, cookie and a mini water in a personal lunch box. Vegetarian options available.

The Works of Art Boxed Lunch | \$18.00 PER PERSON

Assortment of Premium "Works of Art" sandwiches, pickle, fruit salad cup, bag of chips, brownie, and mini water.



A La Carte

Cheese, Grapes & Crackers Cups | \$4.25 EACH

Bag of Chips | \$2.25 EACH

Fresh Whole Fruit | \$1.50 EACH

Mini Cookie | \$12.00 PER DOZEN

Cookie | \$24.00 PER DOZEN

Brownie | \$36.00 PER DOZEN

Mini Rice Krispie Treat | \$12.00 PER DOZEN

Rice Krispie Treat | \$24.00 PER DOZEN

Coleslaw | \$2.50 per person

Potato Salad | \$4.00 per person

Pasta Salad | \$4.00 per person

Create any package listed on this page that is vegan or gluten free. Ask your catering specialists about adding soup to your package!

WE CAN

SANDWICH SELECTIONS

15 PERSON MINIMUM

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Works of Art

Da Vinci's Bacon Turkey Fresco

Turkey | Bacon | Provolone | Tomato | Lettuce | Mayo | Ciabatta Bread

Picasso's Turkey Abstract

Turkey | Cream Cheese | Tomato | Lettuce | Horseradish | Cranberry Sauce | Ciabatta Bread

Dali's Surreal Veggie

Hummus or Cream Cheese | Avocado | Tomato | Cucumber | Red Onion | Lettuce | Honey Dijon Mustard | Ciabatta Bread

Pollock's Pesto Turkey

Turkey | Provolone | Roasted Red Peppers | Tomato | Pesto | Ciabatta Bread

Van Gogh's Symbolic Corned Beef

Corned Beef | Swiss | Pickle | Lettuce | Tomato | Stone Ground Mustard | Ciabatta Bread

Vermeer's Veggie

Fresh Mozzarella | Tomato | Red Onion | Spinach | Basil | Balsamic Glaze | Ciabatta Bread

Raphael's Italian Renaissance

Ham | Pepperoni | Salami | Provolone | Tomato | Onion | Banana Peppers | Italian Dressing | Ciabatta Bread

Michelangelo's Mozzarella

Pepperoni | Fresh Mozzarella | Tomato | Pesto | Ciabatta Bread

Kahlo's Cali Turkey

Turkey | Avocado | Lettuce | Tomato | Cucumber | Ranch | Ciabatta Bread

Classics

Classic Turkey

Turkey | Provolone | Lettuce | Tomato | Mayo | Sourdough Bread

Classic Turkey Club

Turkey | Bacon | Lettuce | Tomato | Mayo | Texas Toast

Dearborn Ham

Dearborn Ham | Swiss | Lettuce | Tomato | Onion | Stone Ground Mustard | Rye Bread

Skipjack Tuna Salad

Tuna Salad | Cheddar | Lettuce | Tomato | Honey Dijon Mustard | 12 Grain Bread

Nihad's Chicken Salad

Ni's Chicken Salad | Swiss | Lettuce | Tomato | Whole Grain Bread

Farmer's Egg Salad

Picasso's Signature Egg Salad | Lettuce | Tomato | Whole Grain Bread

Two Way's Reuben

Corned Beef | Coleslaw or Sauerkraut | Swiss | Thousand Island | Rye Bread

Jerry's Reuben

Turkey | Swiss | Coleslaw | Thousand Island | Grilled Rye Bread

Classic BLT

Bacon | Lettuce | Tomato | Mayo | Texas Toast

Tweeners

Classic Turkey Tweener

Turkey | Provolone | Lettuce | Tomato | Mayo

Classic Turkey Club Tweener

Turkey | Bacon | Lettuce | Tomato | Mayo

Dearborn Ham Tweener

Dearborn Ham | Swiss | Lettuce | Tomato | Onion | Stone Ground Mustard

Skipjack Tuna Tweener

Tuna Salad | Cheddar | Lettuce | Tomato | Honey Dijon Mustard

Nihad's Chicken Salad Tweener

Ni's Chicken Salad | Swiss | Lettuce | Tomato

Farmer's Egg Salad Tweener

Picasso's Signature Egg Salad | Lettuce | Tomato

Avocado Veggie Tweener

Hummus or Lite Cream Cheese | Avocado | Tomato | Cucumber | Red Onion | Lettuce

Chicken Caesar Tweener

Marinated Chicken | Parmesan Cheese | Lettuce Blend | Caesar Dressing

Hummus & Fattoush Tweener

Hummus | Lettuce Blend | Cucumber | Tomato | Fattoush Dressing

Balsamic Veggie Tweener

Fresh Mozzarella | Tomato | Spinach | Basil | Balsamic Glaze

FRESH GREENS

15 PERSON MINIMUM

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House Salads

Fresh Garden Salad

Mixed Greens, tomatoes, onions, bell peppers, carrots and cucumbers with your choice of two dressings.

Caesar Salad

Crisp romaine, house made croutons, shaved Parmesan, red onion, cherry tomatoes with Our Signature Caesar Dressing.



SIDE SALAD

\$5.25

PER PERSON
INCLUDES BREAD

ENTREE SALAD

\$9.75

PER PERSON
NO PROTEIN
INCLUDES BREAD

PROTEIN SALAD

\$13.75

PER PERSON
PROTEIN CHICKEN OR TOFU
INCLUDES BREAD

Upgraded Salads

Asian Salad

Napa cabbage, julienned radishes, snow peas, green onion, and carrots topped with crispy wontons and Asian dressing.

Cranberry Mandarin Salad

Mixed greens, Mandarin oranges, dried cranberries, candied walnuts, shredded Parmesan cheese with Raspberry Vinaigrette.

Bistro Salad

Mixed greens, fresh Mozzarella, cherry tomatoes, shaved red onion, cucumbers and basil, with balsamic dressing.

SIDE SALAD

\$5.75

PER PERSON
INCLUDES BREAD

ENTREE SALAD

\$10.75

PER PERSON
NO PROTEIN
INCLUDES BREAD

PROTEIN SALAD

\$14.75

PER PERSON
PROTEIN CHICKEN OR TOFU
INCLUDES BREAD

Premium Salads

Summer Brie Salad

Mixed greens, sliced brie, mango, pineapple, strawberries, blueberries, candied walnuts, shaved red onions with vinaigrette.

Pure Michigan Salad

Mixed greens, blue cheese, apples, sun dried cherries, blueberries, candied walnuts with honey dijon mustard.

Roasted Brussel Sprout Salad

Brussels sprouts, mixed greens, blue cheese, red onion, sunflower seeds, dried cherries, applewood bacon with balsamic vinaigrette.

Quinoa Salad

Spring mix, quinoa, mixed dried seasonal fruits, almonds, shaved brussels sprouts with balsamic vinaigrette.

Add Salmon, Beef, or Shrimp to any salad of your choice at Market Cost. Halal Chicken also Available

ADD

SIDE SALAD

\$7.25

PER PERSON
INCLUDES BREAD

ENTREE SALAD

\$12.75

PER PERSON
NO PROTEIN
INCLUDES BREAD

PROTEIN SALAD

\$16.75

PER PERSON
PROTEIN CHICKEN OR TOFU
INCLUDES BREAD



PLATTERS & PACKAGES

15 PERSON MINIMUM

All Prices Are Subject To Change. Prices Are Per Person Unless Otherwise Noted.

Reception Packages

Classic Reception | \$11.50 PER PERSON

Assorted cheeses and grapes with crackers, fresh sliced fruit, and vegetable crudité.

Just a Taste Reception | \$14.75 PER PERSON

Assorted cheeses and grapes with crackers, fresh sliced fruit, and your choice of two hors d'oeuvres.

Greek | \$10.50 PER PERSON

Feta, mixed olives, fresh beets, pepperoncini's and marinated artichokes served with a lemon garlic yogurt spread and fresh pita.

Mediterranean | \$14.75 PER PERSON

Hummus, grilled asparagus, tomatoes, cheese tortellini, feta, olives, smoked turkey, salami, artichokes and fresh pita.

Vegetarian Board | \$12.25 PER PERSON

Falafel served with either Tzatziki or Tahini sauce, Hummus, Veggies with ranch, Olives, Cheese, Crackers and Fresh Pita.



Classic Appetizers

Baked Brie Wheel | \$87.00 serves 20-25

Served with apple, sun-dried cherries, grapes, and French baguette.

Artisanal Cheese & Crackers | \$6.50 PER PERSON

Served with an assortment of crackers.

Cubed Cheese & Grapes | \$4.50 PER PERSON

Served with crackers.

Small Artichoke Spinach Dip | \$82.00 Serves 15-20

Hot or Cold creamy spinach artichoke dip. Served with crackers & bread.

Large Artichoke Spinach Dip | \$164.00 Serves 45-50

Served with crackers & bread.

Bruschetta Bowl | \$4.50 PER PERSON

Served with toasted baguettes.

Sliced Seasonal Fruit | \$4.25 PER PERSON

Almost Famous Mac & Cheese | \$82.00 HALF PAN

Almost Famous Mac & Cheese | \$164.00 FULL PAN

Add a custom built Charcuterie Board at Market Cost

ADD



EVENT PACKAGES

15 PERSON MINIMUM

All Prices Are Subject To Change. Prices Are Per Person Unless Otherwise Noted.

Anytime Event Packages

All American Tailgate | \$19.25 PER PERSON

A variety of burgers, hot dogs and black bean burgers, includes two sides, canned soda, cookies and watermelon.

Street Art BBQ | \$25.25 PER PERSON

Your choice of two: BBQ beef brisket, Grilled BBQ Chicken pieces slow cooked pulled pork, or BBQ pulled chicken with two sides, coleslaw, lemonade, watermelon and cookies.

Fajita Fiesta | \$21.95 PER PERSON

Cilantro lime chicken breast, grilled onions and peppers with fresh tortillas, tortilla chips, black beans, Spanish rice, lettuce, pico de gallo, verde and sour cream. Served with Lemonade and Cookies.

Guacamole +\$1.99 | Steak +\$3.99 | Pork Carnitas +\$2.99

Pita Party | \$21.95 PER PERSON

Grilled chicken with grilled mixed vegetables. Served with Greek salad, fresh pita, rice, Tzatziki sauce, lemonade and cookies.

Beef +\$2.99

Middle Eastern Meal | \$24.95 PER PERSON

Shish taouk Chicken, falafel, hummus, mixed olives, tabbouleh, Fattoush salad, garlic sauce and pita, middle eastern sweets and lemonade.

Asian Stir Fry | \$16.25 PER PERSON

Stir fried Chicken, mixed vegetables, rice, Asian salad, egg rolls, lemonade and cookies.

Add Tofu +\$2.00

Beef +\$2.99

Alfredo Buffet | \$13.95 PER PERSON

Fettuccini, alfredo cream sauce, chicken on the side, garden salad, garlic bread, rice krispies and lemonade.



Build Your Bar

Taco Bar | \$14.95 PER PERSON

Ground Beef, Vegetarian Black Beans, Shredded Lettuce, Tomato, Onion, Jalapeno, Black Olives, Shredded Cheese Blend, Salsa & Sour Cream. Served with Tortillas & Tortilla Chips. Includes lemonade and Rice Krispie Treat

+\$1.25 for Queso

Penne Bar | \$14.95 PER PERSON

Choice of Red or White Sauce. Chicken Breasts, Broccoli, Peppers, Spinach, Mushrooms. Includes Garden Salad with Ranch, Rolls, Lemonade and Rice Krispie Treats

Loaded Baked Potato Bar | \$14.95 PER PERSON

Baked Potato, Cheese Sauce, Bacon, Broccoli, Chives, Sour Cream, Diced Tomatoes, Black Olives, Butter. Includes Garden Salad with Ranch, lemonade and Rice Krispie Treats.

Chili Bar | \$14.95 PER PERSON

Your choice of Beef or Vegetarian Chili, Shredded Cheese, Bacon, Broccoli, Chives, Sour Cream, Diced Tomatoes and Crackers. Includes Garden Salad with Ranch lemonade and Rice Krispie Treats.

Slider Bar | \$15.50 PER PERSON

All Beef Sliders. Served with American Cheese, Pickles, Onions, and Condiments. Includes Coleslaw, Chips, lemonade and Rice Krispie Treats

Pulled Meats BBQ Bar | \$16.50 PER PERSON

Your Choice of either Pulled Pork or Pulled Chicken. Served with Buns, Coleslaw, Pickles, and BBQ Sauce. Includes Chips, lemonade and Rice Krispie Treats

“Spice up your event with the flavors of India!” Ask your catering specialist if your looking for Indian Cuisine

WE CAN

HOUR D'OEUVRES

15 PERSON MINIMUM

All Prices Are Subject To Change. Prices Are Per Person Unless Otherwise Noted.

\$29.00 Per Dozen

- Caprese Skewers
- Chicken Pot Stickers
- Vegetarian Pot Stickers
- Spanakopita
- BBQ Meatballs (36)
- Falafel Bites (36)
- Assorted Mini Quiche
- Mini Vegan Samosa

\$34.00 Per Dozen

- Cucumber Chipotle Mousse Cups
- Vietnamese Vegetable Spring Rolls
- Tomato Basil Garlic Bruschetta
- Vegetarian Egg Rolls
- Pork Egg Rolls



\$44.00 Per Dozen

- Beef Wellington
- Sesame Chicken Pea Pod Wraps
- Thai Chicken Wonton
- MI Honey, Pecan & Goat Cheese Crostini
- Beef Tenderloin Gorgonzola Baguette
- Curried Chicken Fritter
- Brie en Croute w/ Raspberry
- Wild Mushroom Risotto Ball
- Coconut Chicken
- Boursin & Spinach Stuffed Mushrooms
- Gouda & Italian Sausage Stuffed Mushrooms
- Asparagus & Asiago in Phyllo
- Vietnamese Shrimp Spring Rolls



\$49.00 Per Dozen

- Coconut Shrimp
- Sweet & Sour Scallops in Bacon
- Coriander & Cumin Ahi Tuna Wonton Crisp
- Picasso's Crab Cakes



EVENT PACKAGES

15 PERSON MINIMUM

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THE PICK ONE

1
ENTREES

2
SIDES

Lunch | \$19.95
Dinner | \$24.95

Entrees include dinner rolls, garden salad, water, lemonade and dessert.

THE PICK TWO

2
ENTREES

2
SIDES

Lunch | \$24.95
Dinner | \$29.95

Entrees include dinner rolls, garden salad, water, lemonade and dessert.

THE PICK THREE

3
ENTREES

2
SIDES

Lunch | \$29.95
Dinner | \$34.95

Entrees include dinner rolls, garden salad, water, lemonade and dessert.

Poultry

- Chicken Marsala
- Chicken Piccata
- Grand Traverse Chicken
- Herb Roasted Boursin Chicken
- 8-Way Bone In Chicken
- Tuscan Bistro Chicken
- Chicken Alfredo Pasta
- Teriyaki Chicken Stir Fry
- Sliced Turkey & Gravy
- Honey Fried Chicken
- Lemon Chicken
- Caprese Stuffed Chicken
- Mushroom Stuffed Chicken
- Blackened Chicken
- Chicken Parmesan
- Coconut Lime Chicken

Beef

- Meatloaf
- Flank Steak
- Traditional Meat Lasagna
- Pot Roast | +\$3
- Beef Tips | +\$3
- Thai Basil Beef Stir Fry | +\$2

Seafood

- Fried Shrimp
- Shrimp Scampi
- Lemon Herb Salmon
- Orange Glazed Mahi Mahi
- Sweet Chili Salmon | +\$2
- Blackened Salmon | +\$2
- Thai Salmon | +\$2
- Picasso Crab Cakes | +\$4

Pasta & Vegetarian

- Pasta Pomodoro
- Pesto Tortellini (vegetarian)
- Mushroom Ravioli (vegetarian)
- Vegetarian Lasagna
- Tofu Stir Fry
- Portobello Napoleon (vegan)
- Caprese Napoleon (vegetarian)
- Eggplant Parmesan (vegetarian)
- Vegetarian Gnocchi
- Falafel (Gluten Free)
- Lentil Cakes (Vegetarian)

Sides

- Grilled Asparagus
- Picasso's Potato Salad
- Scalloped Potatoes

Sides

- Southern Potato Salad
- Mixed Fruit Salad
- Kernel Corn
- Creamy Coleslaw
- Whipped Potatoes
- Seasonal Vegetable Du Jour
- Roasted Redskin Potatoes
- Zucchini & Squash
- Wild Rice
- Steamed Broccoli
- Jasmine White Rice
- Cornbread Stuffing
- Spanish Rice
- Black Beans
- Quinoa Salad
- Parmesan Garlic Risotto
- Green Beans

Ask your catering specialists about getting steak.
Steaks are at market cost.

STEAKS

Add An Additional Side | \$3.50 Per Person

DESSERTS

15 PERSON MINIMUM

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Desserts

Bistro Cakes | \$48.00 PER DOZEN - MINIMUM PER FLAVOR

Tiramisu or Red Velvet

Mini French Pastries | \$38.00 PER TWO DOZEN

Assorted Mini Pastries

Assorted Dessert Bars | \$36.00 PER DOZEN

Blueberry or Lemon Raspberry Cheesecake, Vegan also available

GF Flourless Chocolate Torte | \$5.50 PER

Decadent Chocolate Cake | \$5.95 PER

Large New York Style Cheesecake | \$8.95 PER

Cookies | \$24.00 PER DOZEN

Rice Krispie Treats | \$24.00 PER DOZEN

Brownies | \$36.00 PER DOZEN

Mini Brownies | \$18.00 PER DOZEN

Apple Blossoms | \$20.00 PER DOZEN



Dessert Stations

Simple Sweet Station | \$6.50 PER PERSON

Assorted mini pastries and bar

Chocolate Obsession Station | \$8.50 PER PERSON

Assorted chocolate cookies, chocolate covered strawberries, mini éclairs, tortes, and dipped rice krispie treats.

Petite For You | \$7.50 PER PERSON

Assorted petite desserts, pastries and cakes with huge taste.

Chef Attended Desserts

Ice Cream Parlor | \$8.75 PER PERSON

Two flavors of ice cream with all the fixings including hot fudge and whipped cream. Chef recommended but not required.

- Provide vegan or gluten free options
- Make Custom Sheet Cakes
- Make Custom "Giveaway" Cookies

WE CAN



EVENT ENHANCEMENTS

Linen

6ft White Floor Length

6ft Colored Floor Length

8ft White Floor Length

8ft Colored Floor Length

10ft White Round Floor Length

10ft Colored Round Floor Length

Linen Napkins

Staffing

Setup, Service & Breakdown time is added.

Serviced Buffet

Executive Chef | \$75.00 PER HOUR

Cook | \$35.00 PER HOUR

Service Staff | \$25.00 PER HOUR

TIP Certified Bartender & Captain | \$35.00 PER HOUR

Basic Plated Lunch Realware Package

Bar Glassware Options Available for Dinner Rentals

Chairs

Folding Chair - Natural, White, or Black

Chiavari Chair

If you're looking for more upscale events, please ask your catering specialist about Avante Ruiz!



Do you want a **Zero Waste Event**? Ask for Details.

Additional staffing charges apply for all realware events with a 3 hour minimum.

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

Specialty Table Top Rental, Ask Your Catering Specialist.

Upscale Disposable Package +\$3.25 Per Person.

