



*Avanté Ruiz*  
CATERING & EVENTS

**WEDDING & SOCIAL EVENTS**

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## INTRODUCTION

Here at Picasso Restaurant Group would like to take a moment to extend our gratitude for allowing us to be a part of your special day. We are honored and humbled that you have trusted such an important detail of your event with our incredible team. We are confident that not only will we deliver elevated food offerings, but we will also exceed your expectations with our innovative catering abilities. With our deepest appreciation, thank you for inviting PRG to ensure a memorable event.

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

## INCLUDED WITH CATERING

Catering Team to Set Room Day Of  
(Two hours for set up and one hour for tear down)

White Table Linens with White Napkins  
(Floor length tablecloths additional charge +\$3.00 per person)

White China and Real Ware  
(Chargers available and upgrades at additional charge)

Use of Electronic Tea Lights

Salt and Pepper Shakers

White Floor Length Linen for Head Table, Gift Table, DJ Table, and Cake Table

Two Passed Hors d'oeuvres with Each Package

Cake Cutting and Serving

Children's Meal Options Available

Fresh Baked Bread, Water, Regular Coffee, Decaffeinated Coffee,  
and Hot Tea Station included with Dinner

Food & Beverage minimum of \$6,000 for these packages

Full Payment due one week before event

Check Payments must be made one week prior to event  
Credit Card Payment must be done one week prior to event.

20% Service Charge on all Wedding and Social Events



**DINNER BUFFET**





**INCLUDED WITH ALL PACKAGES**

**CHOOSE TWO**

**PASSED HORS D'OEUVRES**

Cucumber Chipotle Mousse Cup - V | GF

Chicken or Vegetarian Pot Stickers - V | DF

Spanakopita - V

Meatballs & BBQ Sauce - GF

Assorted Mini Quiche

Samosa - VE | DF

Chicken Wellington

Beef Wellington

Sesame Chicken Pea Pod Wraps - DF

Thai Chicken Bites

Michigan Honey, Pecan & Goat Cheese Crostini - V

Beef Tenderloin Gorgonzola Baguette

Pear, Almond & Brie in Phyllo - V

Wild Mushroom Risotto Ball - V

Coconut Chicken - DF | GF

Boursin & Spinach Mushrooms - V

Smoked Gouda & Italian Sausage Stuffed Mushrooms

Asparagus & Asiago in Phyllo - V

Vietnamese Shrimp Spring Roll

Falafel Bites - VE | DF

Caprese Skewers - V | GF

Vietnamese Vegetable Spring Rolls - V

Tomato Basil Garlic Bruschetta - V

Pork or Vegetarian Egg Rolls

**DINNER BUFFET**



**\$58.00**  
PER PERSON

## DINNER BUFFET

### **BUFFET INCLUDES:**

#### **PASSED HORS D'OEUVRES**

(CHOOSE TWO)

#### **SALAD COURSE**

(CHOOSE ONE)

#### **ACCOMPANIMENTS**

(CHOOSE TWO)

#### **MAIN COURSE**

(CHOOSE TWO)

### **DIETARY / NUTRITION GUIDE:**



Please let your catering specialist if you have any food allergies and dietary restrictions. We can special prepare dishes to fit those needs.

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 food-borne illness, especially if you have certain medical conditions.

### **MAIN COURSE**

#### **Short Ribs of Beef** - GF

Braised all day short ribs of beef, in red wine and roasted root vegetables.

#### **Grilled London Broil** - GF

Flank steak marinated and tender with spices and seasonings then broiled in the oven.

#### **10oz Sirloin Steak** - GF

Grilled to your liking, sirloin steak with sauteed onions and mushrooms.

#### **Chicken Parmesan**

Breaded chicken breast covered with tomato sauce with blend of mozzarella and parmesan cheese.

#### **Sundried Chicken** - GF

Pan seared chicken with a sundried tomato velouté sauce.

#### **Chicken Picatta**

Sliced marinated chicken breast cooked with a white wine lemon caper sauce.

#### **Tortellini Pasta** - V

Cheese tortellini tossed in a pesto sauce.

#### **Penne Pasta**

Penne Pasta tossed in a crushed tomato marinara with seasoned ground beef sauce.





# DINNER BUFFET

## MAIN COURSE

### Chicken Alfredo

Marinated Chicken with fettuccini tossed in a creamy garlic alfredo sauce.

### Vegetable Lasagna - v

Layers of pasta, spinach, cream and cheeses cooked in the oven to perfection.

### Beef Lasagna

Layers of pasta, a crushed tomato sauce and seasoned ground beef baked in the oven.

### Pasta Primavera - v

Primavera tossed in olive oil, with fresh garden vegetables and parmesan cheese.

### Parmesan Tilapia

Fresh caught tilapia and encrusted with a blend of parmesan cheese and baked till golden brown.

### Petite Atlantic Salmon - GF

Petite filets of salmon grilled with lemon and herbs.

## SALAD COURSE

### Classic Caesar - v

Fresh chopped romaine hearts, shredded Parmesan cheese, herb croutons with homemade Caesar dressing.

### Classic House Field Greens - v | VE | GF

Tender spring mix tossed with romaine lettuce, shredded carrots, english cucumbers, and grape tomatoes with house vinaigrette.

### Tropical Fruit Salad - v | VE | GF

Seasonal Medley.

### Tomato Caprese - v | GF

Baby organic spinach, fresh Mozzarella cheese, yellow and red grape tomatoes, and finished with a Balsamic reduction.

### Pasta Salad - v

Bow tie pasta with diced cumpers, zucchini, squash, red peppers, and tomatoes tossed in an Italian vinaigrette.

## ACCOMPANIMENTS

### Roasted Red Skins - VE

### Buttered Mashed Potatoes - v

### Rice Pilaf - VE

### Mushroom Risotto - v

### Egg Noodles - v

### Sautéed Green Beans - VE | GF

### Honey Glazed Baby Carrots - VE | GF

### Seasonal Vegetable Medley - VE | GF

### Buttered Corn - v | GF

### Angel Hair Pasta - v

### Quinoa - VE | GF



**\$67.00**  
PER PERSON

## STROLLING STATIONS

### **STATIONS INCLUDES:**

#### **PASSED HORS D'OEUVRES**

(CHOOSE TWO)

#### **SALAD COURSE**

(CHOOSE ONE)

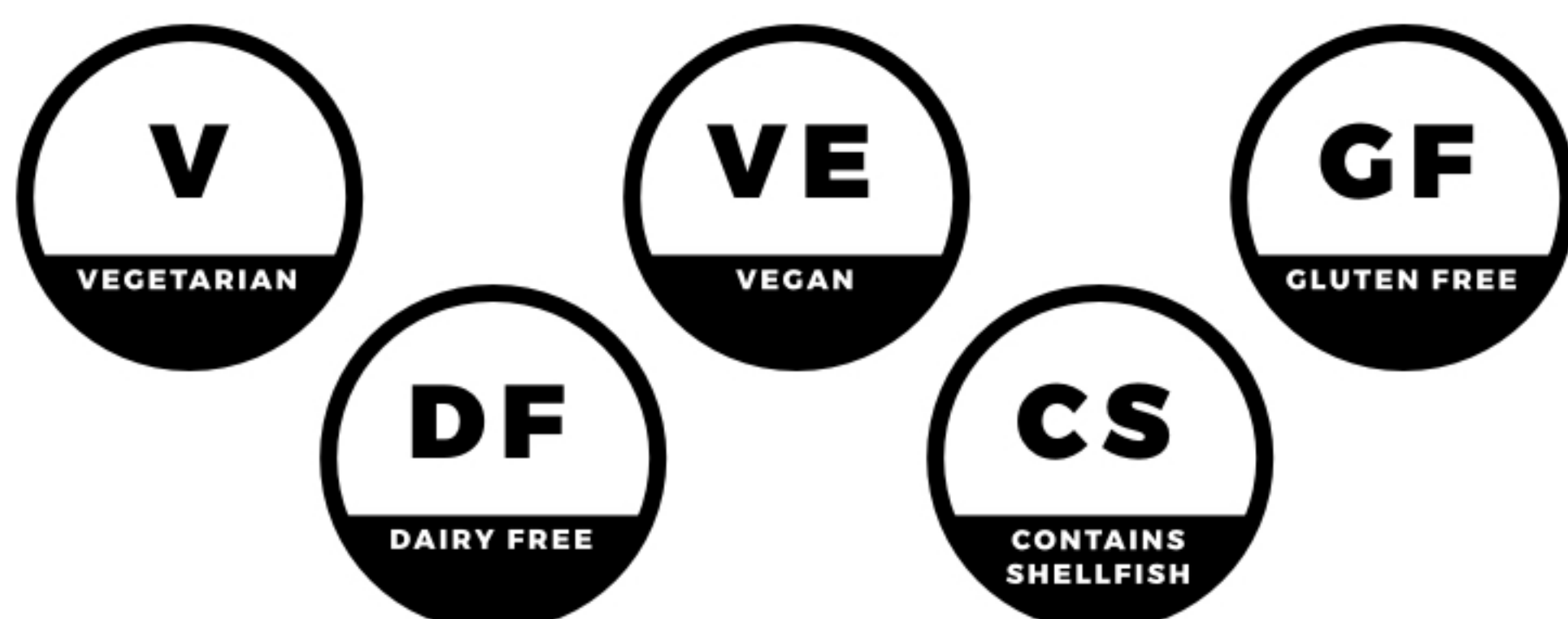
#### **ACCOMPANIMENTS**

(CHOOSE TWO)

#### **MAIN COURSE**

(CHOOSE TWO)

### **DIETARY / NUTRITION GUIDE:**



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### **Real Michigan Fish**

Michigan Potato encrusted Lake Superior whitefish, Cajun catfish bites and beer battered cod served with assorted remoulade, tarter and crème fresh with red skin potatoes.

### **MAIN COURSE**

#### **Taste of Mediterranean - v**

Hummus, stuffed grape leaves, tabbouleh, grilled asparagus, marinated artichokes, feta and spinach dip, pepperoncini, tomato and served with grilled breads, crackers, pita and olive oil.

#### **\*Carving Station (select 1 meat)**

Herb roasted turkey breast with cranberry sauce, slow roasted top round with demi glaze, maple glazed ham with honey mustard and cranberry sauce, prime rib of beef with horseradish cream or char-grilled flank steak with red wine sauce and accompanied by rolls.

#### **\*Pacific Traders - DF**

Thai seared salmon, Vietnamese egg rolls, julienned vegetable stir fry, fried rice and pad Thai.

#### **Southwest Station**

Make your own tacos with shredded chicken and ground beef, housemade tortilla chips, soft and hard shells with diced onions, tomato, shredded lettuce, guacamole, sliced black olives, salsa, sour cream and shredded cheese accompaniments served with Mexican rice and refried beans.

#### **Mashed Potato / Mac & Cheese Bar**

Build your own potatoes or Mac and Cheese - whipped butter, sliced chicken, crumbled bacon, scallions, broccoli buds, diced tomato, shredded cheese, olives and gravy.

#### **Bollywood Station - v**

Indian food by Shalimar.





# STROLLING STATIONS

## MAIN COURSE

### Small Plates

A variety of small plates to include shrimp scampi with rice, petite crab cakes with Jicama slaw, buffalo chicken sliders with house chips, and beef satay with brown rice.

### The Happy Polynesian

Sugar cane glazed pork loin with mango pineapple relish, ground pork tossed with cilantro lime sauce, mango BBQ pulled chicken served with sweet Hawaiian rolls and cucumber ginger relish.

### Pig N' Whiskey

Pulled pork and braised pork belly, onion hay, Jack Daniels sauce served with Texas toast and creamy coleslaw.

### Gyro Station

Garlic and herb crusted lamb chops, cut to order in front of you with couscous salad, fresh mint, lettuce tomato and onion with tzatziki and pita bread.

## SALAD COURSE

### Classic Caesar - v

Fresh chopped romaine hearts, shredded Parmesan cheese, herb croutons with homemade Caesar dressing.

### Classic House Field Greens - v | VE | GF

Tender spring mix tossed with romaine lettuce, shredded carrots, english cucumbers, and grape tomatoes with house vinaigrette.

### Tropical Fruit Salad - v | VE | GF

Seasonal Medley.

### Tomato Caprese - v | GF

Baby organic spinach, fresh Mozzarella cheese, yellow and red grape tomatoes, and finished with a Balsamic reduction.

### Pasta Salad - v

Bow tie pasta with diced cumpers, zucchini, squash, red peppers, and tomatoes tossed in an Italian vinaigrette.

## ACCOMPANIMENTS

Roasted Red Skins - VE

Buttered Mashed Potatoes - v

Rice Pilaf - VE

Mushroom Risotto - v

Egg Noodles - v

Sautéed Green Beans - VE | GF

Honey Glazed Baby Carrots - VE | GF

Seasonal Vegetable Medley - VE | GF

Buttered Corn - v | GF

Angel Hair Pasta - v

Quinoa - VE | GF



**\$70.00**  
PER PERSON

## SERVED PLATED DINNER

### **DINNER INCLUDES:**

#### **PASSED HORS D'OEUVRES**

(CHOOSE TWO)

#### **SALAD COURSE**

(CHOOSE ONE)

#### **ACCOMPANIMENTS**

(CHOOSE TWO)

#### **MAIN COURSE**

(CHOOSE TWO)

### **DIETARY / NUTRITION GUIDE:**



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### **MAIN COURSE**

#### **Surf & Turf**

Seasoned grilled 6-ounce Filet Mignon finished with sliced imported mushroom and a red wine Demi-Glace and two jumbo scampi prawns (+\$3.00 per person).

Suggested Pairing: Whipped mashed potatoes and vegetable medley.

#### **Bronzed Atlantic Salmon** - GF

Fresh Atlantic salmon pan seared with fresh herbs and finished with citrus bur blanc.

Suggested Pairing: Rice and grilled asparagus.

#### **Potato Encrusted Whitefish**

A filet of whitefish drenched in hand cut potatoes and fried to perfection, topped with citrus beurre blanc.

Suggested Pairing: Herb roasted red skins and seasonal vegetable.

#### **Crab Cakes**

House-made crab cakes pan seared topped with herb aioli.

Suggested Pairing: Wild rice and seasonal vegetable.

SERVED PLATED DINNER





## SERVED PLATED DINNER

### MAIN COURSE

#### **Short Ribs of Beef** - GF

Braised all day tender short ribs of beef, no bone and fork tender. Topped with caramelized sweet Michigan onion.

Suggested Pairing: Creamy polenta and seasonal vegetable, apples, cinnamon, brown sugar, nutmeg and honey roasted pecans.

#### **Boursin Stuffed Chicken**

Marinated chicken breast stuffed with boursin cheese; baby organic spinach and fresh mozzarella finished with a lemon supreme sauce.

Suggested Pairing: Herb roasted red skins and seasonal vegetable.

#### **Portabella Napoleon** - V | VE

Your choice of a layered seasonal vegetable portabella or a Italian caprese portabella. Served with asparagus and baby spinach.

### SALAD COURSE

#### **Classic Garden Salad** - VE | GF

Mixed greens, shredded carrots, cucumbers and grape tomatoes with your choice of dressing.

#### **Classic Caesar** - V

Fresh chopped romaine hearts, shaved Parmesan cheese, herb croutons with homemade Caesar dressing.

#### **Petite Wedge**

Crisp Iceberg lettuce, crumbled bacon, bleu cheese, grape tomatoes served with homemade Ranch dressing.

#### **Tomato Caprese** - V

Baby organic spinach, fresh Mozzarella cheese, yellow and red grape tomatoes, and finished with a Balsamic reduction.

#### **Pure Michigan Salad** - V

Fresh field greens, candied pecans, sundried Michigan cherries and crumbled Gorgonzola served with a house made raspberry vinaigrette.

## ACCOMPANIMENTS

**Roasted Red Skins** - VE

**Buttered Mashed Potatoes** - V

**Rice Pilaf** - VE

**Mushroom Risotto** - V

**Egg Noodles** - V

**Sautéed Green Beans** - VE | GF

**Honey Glazed Baby Carrots** - VE | GF

**Seasonal Vegetable Medley** - VE | GF

**Buttered Corn** - V | GF

**Angel Hair Pasta** - V

**Quinoa** - VE | GF





## ADDITIONAL ENHANCEMENTS

### LATE NIGHT SNACKS

#### **Slider Station** | \$13.99 Per Person

Mini burgers and fried chicken with wedge fries, sliced pickles, onions, tomatoes, ketchup, mustard, ranch, yellow peppers and cheese.

#### **Taco Bar** | \$14.99 Per Person

Beef, chicken, soft and hard shells, diced onions, shredded cheese, guacamole, diced tomatoes, salsa, sour cream and house made tortilla chips.

#### **Mac & Cheese Station** | \$12.99 Per Person

Our almost famous five cheese mac and cheese including a variety of elevated toppings.

#### **Pizza Station** | \$8.99 Per Person

Basic pizza toppings including pepperoni, ham, onions, mushrooms and cheese with breadsticks.

#### **Motown Coney Station** | \$8.99 Per Person

Build your favorite Coney dogs with all beef hot dogs, a selection of Detroit's well known toppings such as Detroit chili, Better Made chips, diced onions, relish, mustard, ketchup and soft baked buns.

#### **Dessert Station** | \$9.99 Per Person

Donuts, Dessert Bars and Coffee or Hot Cocoa.

### CHILDREN'S PRICING

#### **Ages 4 - 10** | \$14.99 Per Person or 40% Discount off Mains

Choice of chicken tenders, grilled cheese or hamburger served with French fries and a fruit cup.

### EVENT UPGRADES

#### **Colored Napkins** | \$2.00 Each

#### **White Floor Linen** | \$5.00 - \$10.00 Each

#### **Specialty & Colored Linens** | Pricing & Samples

#### **Coat Check Attendant** | \$25.00 Per Hour

#### **Padded Chavari Chairs** | \$9.00 Per Chair

### **CONTACT:**

**NINA BRINKER**

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DINNER BUFFET

