



Picasso Restaurant Group
RESTAURANTS | CATERING | FOOD SERVICE

Corporate Catering Menu - 2025 - 2026





Picasso Restaurant Group

Welcome Message

Welcome to Picasso Restaurant Group's Catering Services, where exceptional food and impeccable service come together to create unforgettable events. We are thrilled to assist you in planning your upcoming gathering, whether it's an intimate meeting, a grand celebration, or anything in between.

Thank you for considering Picasso Restaurant Group for your catering needs. We look forward to making your event exceptional with our dedication to excellence and passion for great food.

Sincerely, Allen Attee



At Picasso Restaurant Group, we are dedicated to providing exceptional food for your events. Please note that while we strive to accommodate dietary restrictions and allergies, we cannot guarantee the complete absence of allergens in our dishes. It is crucial to inform us of any allergies or special dietary needs when placing your order. We adhere to rigorous food safety standards during preparation, handling, and delivery, but it is important to keep food at the proper temperature and consume it within the recommended time frame to ensure its safety and quality. Menu items may be subject to change due to ingredient availability or seasonal variations, and we will notify you of any substitutions or modifications in advance.

Locations - Who to contact for your catering!

ANN ARBOR

Contact: Terri Martelle
tmartelle@prgmichigan.com

University of Michigan Medicine

20/20 Café - Kellogg Eye Center
CVC Café - Cardiovascular Center
Victor's Way Café - The Link

Contact: Terri Martelle
tmartelle@prgmichigan.com

University of Michigan - Law School

Kirkland & Ellis Café - Hutchins Hall

University of Michigan - NCRC

NCRC Café - North Campus Research Complex

Contact: Miquiel Ward
mward@prgmichigan.com

Wacker Chemical

Wacker Café - Wacker Chemical

Contact: Doug Krug
dkrug@prgmichigan.com

Domino's Farms

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

BRIGHTON

Contact: Terri Martelle
tmartelle@prgmichigan.com

University of Michigan Medicine

BCSC Café - Brighton Center for Specialty Care

DEARBORN

Contact: Courtney Semark
csemark@prgmichigan.com

University of Michigan Dearborn

McKinley Café - Kochoff Hall
Mug Life Café - Mardigian Library

FLINT

Contact: Will Slocum
wslocum@prgmichigan.com

University of Michigan Flint

Flint UCEN Café - Harding Mott University Center
Clint's Cafe - Harding Mott University Center
White Building - William S. White Building

DETROIT

Contact: Courtney Semark
csemark@prgmichigan.com

Marygrove College

Marygrove Café - Madame Cadillac Building

NOVI

Contact: Amy Campbell
acampbell@prgmichigan.com

Grande Oaks Centre

Picasso Deli - Grand Oaks Centre

TROY

Contact: Rob Barrett
rbarrett@prgmichigan.com

Columbia Center

The Link Cafe - Columbia Center

Services - The type of catering you would like!

PICK UP WITH NO EXTRA FEES!

Enjoy a hassle-free experience with our pickup service. All items are neatly packaged in disposable containers, making it easy to transport and serve. You can conveniently collect your order from the Main Cafeteria during regular business hours. Our team ensures that everything is prepared and ready for you, allowing you to focus on enjoying your meal.

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 10% 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.

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."

Services - Picasso's Zero Waste Event!



Make Your Event a Zero Waste Event at no Extra Cost!

A Zero Waste Event aims to reduce waste, recycle, and compost as much as possible to divert waste from landfills. Zero Waste Events are important to Picasso Restaurant Group and help to contribute to our waste reduction goals. Picasso and the University of Michigan are here to provide support towards your event and will provide the necessary requirements for a successful zero waste event by providing: low carbon food options, seasonal offerings to help pick the freshest ingredients that are in season locally, compostable utensils and packaging, compost bins, recycle bins, and landfill bins to help filter end of event waste.

What to look for when selecting food for your event!

Local Harvest: Choose foods that are in season locally. Seasonal food is more likely to be sourced locally, reducing transportation emissions and packaging needs. Choose ingredients that can be used in multiple dishes to ensure that all parts of an ingredient are utilized, minimizing food waste.

Plant-Based Options: Incorporate more plant-based dishes, which typically have a lower environmental impact than meat-based dishes. A variety of plant-based foods can cater to different dietary preferences and restrictions.

Meat Consumption: If meat is to be included, opt for sustainably raised or grass-fed meat, and seafood from sustainable fisheries. Consider using meat as a side or a flavor enhancer rather than the centerpiece of the meal to reduce the overall consumption.

Allergens & Dietary Restrictions: before scheduling your catering decide on any allergens or specific dietary needs from your guest before looking and deciding on your food and beverages for your event. Ensuring that you have options available for guests with allergies or specific dietary needs, can be accommodated without waste.

Check out our what's in season fruits, vegetables & herbs for the state of Michigan to help you with your selections on the next page!



Look for the low carbon symbol next to any dishes to know what has the lowest carbon footprint.



What's in Season - Michigan Fruits, Vegetables, & Herbs

Fruits

Winter: Apples & Pears

Spring: Rhubarb, Apples, Strawberries, Pears

Early Summer: Apricots, Blackberries, Tart Cherries, Sweet Cherries, Raspberries, Strawberries

Mid-Late Summer: Apples, Apricots, Blackberries, Blueberries, Cantaloupe, Grapes, Honeydew Melon, Nectarines, Peaches, Pears, Plums, Raspberries, Watermelon

Fall: Apples, Cranberries, Grapes, Raspberries, Strawberries, Pears

Vegetables

Winter: Arugula, Beets, Chinese Cabbage, Asian Greens, Chard Greens, Collard Greens, Turnip Greens, Salad Greens, Kale, Lettuce, Microgreens, Mushrooms, Mature Onions, Radishes, Salad Turnips, Spinach

Spring: Arugula, Asparagus, Asian Greens, Collard Greens, Turnip Greens, Salad Greens, Lettuce, Leeks, Microgreens, Mushrooms, Parsnips, Radishes, Spinach, Turnips

Summer: Asparagus, Edamame, Beets, Bok Choy, Broccoli, Cabbage, Carrots, Cauliflower, Celery, Sweet Corn, Cucumbers, Eggplant, Garlic, Turnip Greens, Chard Greens, Collard Greens, Kale, Kohlrabi, Leeks, Lettuce, Microgreens, Mushrooms, Okra, Onions, Parsnips, Peas, Hot Peppers, Sweet Peppers, Potatoes, Radishes, Spinach, Summer Squash, Summer Zucchini, String Beans, Tomatoes

Fall: Beets, Brussels Sprouts, Cabbage, Carrots, Cauliflower, Celery, Kohlrabi, Leeks, Microgreens, Mushrooms, Potatoes, Pumpkin, Rutabaga, Spinach, Winter Squash, Turnips

Herbs

Winter: Chives, Cilantro, Dill, Mint, Oregano, Parsley, Rosemary, Sage, Thyme

Spring: Chives, Cilantro, Dill, Mint, Oregano, Sage, Thyme, Parsley, Basil, Rosemary

Summer: Basil, Chives, Cilantro, Dill, Mint, Oregano, Parsley, Rosemary, Sage, Thyme

Fall: Mint, Oregano, Rosemary, Sage, Thyme, Chives, Cilantro, Dill, Parsley

BREAKFAST

START YOUR MORNING OFF RIGHT!

 - Vegetarian  - Vegan  - Gluten Free  - Halal

 - Low Carbon |  - Medium Carbon |  - High Carbon

15 Person Minimum

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

PACKAGES

Sunshine Package | \$14.95 PP -

An Assortment of Breakfast Pastries, Muffins, and Fresh Bagels with Cream Cheese. Served with Fresh Fruit Display, Ice Water, Hot Coffee & Tea.

Continental Package | \$10.95 PP -

An Assortment of Scones, Muffins, and Fresh Bagels with Cream Cheese. Served with Ice Water, Hot Coffee & Tea Service.

Sandwich or Burrito Package | \$14.95 PP -

A variety of Breakfast Sandwiches or Burritos. Served with Fresh Fruit Display, Water, Hot Coffee & Tea.
(Vegetarian & Meat Options).

Simply Early Bird Package | \$15.95 PP -

Scrambled Eggs, Bacon or Sausage, Hash Browns. Served with an assortment of Breakfast Pastries, Fresh Fruit Display, Water, Hot Coffee & Tea.

Vegetable Frittata Package | \$17.95 PP -

Feta Cheese, Tomato, Spinach, Onion, and Potatoes. Served with an Assortment of Breakfast Pastries, Fresh Fruit Display, Water, Hot Coffee & Tea.

Farmer's Frittata Package | \$17.95 PP -

Ham, Bacon, Mushroom, Peppers, Potatoes, and Cheddar Cheese. Served with an Assortment of Breakfast Pastries, Fresh Fruit Display, Water, Hot Coffee & Tea.

ADD A BEVERAGE SERVICE

MORE OPTIONS ON BEVERAGE PAGE

Coffee & Tea Service | \$4.95 PP -

Our complete beverage station includes a coffee shuttle, hot water, an assortment of tea bags, ice water, cups, lids, creamer, sugars, coffee stirrers, and napkins. Perfect for meetings, events, or any gathering, this setup ensures everyone has their favorite drink just the way they like it.

Apple, Citrus, or Berry Juice Service | \$2.25 PP -

Choose from our bright and refreshing Orange Juice, Apple Juice, or the tart and tangy Cranberry Juice. Each option is served chilled and perfect for any event, providing a healthy, flavorful beverage choice for your guests. This dispenser ensures fresh, delightful juice is always at hand.

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

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

A LA CARTE

ADDON TO ANY BREAKFAST PACKAGE

Vegetable Frittata | \$4.95 PP -

Farmer's Frittata | \$4.95 PP -

Scrambled Eggs | \$2.95 PP -

Hash Browns | \$3.95 PP -

Breakfast Sandwich | \$5.29 PP -

Breakfast Burrito | \$5.29 PP -

Fresh Fruit Display | \$4.25 PP -

Sweet Potato Hash | \$3.95 PP -

Pork Sausage | \$2.95 PP -

Pork Bacon | \$2.95 PP -

Turkey Bacon | \$4.95 PP -

Turkey Sausage | \$4.95 PP -

Home Fries | \$3.95 PP -

Overnight Oats | \$3.95 PP -

BUILD YOUR BREAKFAST BARS

15 Person Minimum

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

 - Vegetarian  - Vegan  - Gluten Free  - Halal

 - Low Carbon |  - Medium Carbon |  - High Carbon

BREAKFAST BARS

French Toast, Waffle, or Pancake Bar | \$15.95 PP -

Cinnamon French Toast, Belgium Waffles, or Buttermilk Pancakes. Served with Fresh Berry Compote, Powdered Sugar, & Syrup. Includes choice of bacon or sausage and Fresh Fruit Display

Two-Way Oats Bar | \$14.95 PP -

Your choice of Overnight Oats or Hot Oatmeal Bar. Served with Seasonal Berries, Peanut Butter, Nutella, Syrup, Granola, Honey, Hard Boiled Eggs, Fresh Fruit Display, Sweet Breads

Yogurt Parfait Bar | \$14.95 PP -

Featuring creamy yogurt topped with seasonal berries, crunchy granola, and a drizzle of honey. Complemented by a selection of sweet breads and a fresh fruit display, this offering is perfect for a light and refreshing breakfast or snack.

Deluxe Lox Spread | \$17.95 PP -

Featuring premium smoked salmon accompanied by capers, fresh lemon slices, hard-boiled eggs, tomatoes, onions, and cucumbers. Served with an assortment of bagels and cream cheese, this elegant spread is perfect for a sophisticated brunch or any special occasion.

GET IT BY THE DOZEN

Bagels & Cream Cheese | \$46.95

Plain, Everything, Wheat, Blueberry, Cinnamon Raisin

Scones | \$41.95

Blueberry, Raspberry White Chocolate, Apple Cinnamon

Muffins | \$46.95

Blueberry, Banana Nut, Cranberry Orange, Chocolate Chocolate Chip

Danish Bites | \$25.95

Maple Pecan, Raspberry Crown, Cinnamon Swirl, Apple, Vanilla Crown

Sweet Breads | \$29.95

Orange Sweet, Poppyseed, Banana Nut

Picasso Breads | \$49.95

Banana Bread, Chocolate Chip Banana Bread

Flakey Butter Croissants | \$45.95

Deliciously flaky and buttery croissants.

Blueberry Crumble | \$46.95

Vegan Friendly Blueberry Crumble

Cinnamon Rolls | \$27.95

Cinnamon Rolls with Icing

Cake Donuts | \$24.95

Soft, dense donuts with a tender crumb, perfect for a sweet and satisfying treat.

Coffee Cake | \$27.95

A moist, tender cake with a sweet, crumbly apple streusel topping.

Whole Fruit | \$19.95

Bananas, Apples, Oranges

OTHER BEVERAGE OPTIONS

ADD BEVERAGES TO ANY CATERING

Flavored Sparkling Soda | \$2.00 PP - 

Bottled Juices | \$2.25 PP - 

Bottled Iced Tea | \$4.00 PP - 

Bottled Water | \$3.00 PP - 

Mini Bottled Water | \$1.50 PP - 

Assorted Can Soda | \$2.00 PP - 

20oz Soda | \$3.00 PP - 

2 Liter Soda | \$6.00 PP - 

BREAKS, SNACKS, & MORE...

15 Person Minimum

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

- Vegetarian - Vegan - Gluten Free - Halal

- Low Carbon | - Medium Carbon | - High Carbon

BREAK PACKAGES

Healthy Breakfast Break | \$11.95 PP -

Start your day right with our delightful array of nutritious options, featuring a variety of granola bars, creamy yogurts, a refreshing fruit salad, and your choice of juice and water.

Sweet & Salty Break | \$9.95 PP -

Indulge in a perfect blend of sweet and savory with our Sweet & Salty Break Package. Enjoy an assortment of flavorful trail mixes, chips, delectable mini cookies, and a variety of refreshing sodas and water. This package is ideal for satisfying your afternoon cravings.

Fresh & Healthy Snack Break | \$11.95 PP -

Enjoy a nutritious and delicious selection featuring crisp vegetables paired with creamy hummus, savory baked pita bread, a refreshing fruit salad, and water. Perfect for a light and satisfying snack.

Build Your Break Package | \$14.95 PP -

Choose two options from tier 1 and one option from tier 2 of snacks below to build your ultimate break package. Includes refreshing juice and water, ensuring a balanced and enjoyable snack experience.



SNACKS

PICK ANY 2 OPTIONS FROM TIER 1 AND PICK 1 OPTION FROM TIER 2 TO BUILD YOUR BREAK PACKAGE – SELECT ANY SNACK TO ADD TO ANY BREAK PACKAGE

TIER ONE

Yogurt Parfaits | \$4.95 PP -

Mix Fruit Cups | \$4.95 PP -

Cheese & Grape Cups | \$4.95 PP -

Veggie Cups & Ranch | \$4.95 PP -

Veggie Cups & Hummus | \$4.95 PP -

Meat & Cheese | \$5.95 PP -

Dessert Bars | \$4.95 PP -

Pita & Hummus | \$4.95 PP -

Sweet Breads | \$3.95 PP -

Trail Mix | \$3.95 PP -

TIER TWO

Granola Bars | \$2.95 PP -

Yogurt Cups | \$2.95 PP -

Cookies | \$2.95 PP -

Rice Krispie Treats | \$2.95 PP -

Popcorn | \$2.25 PP -

Chips | \$1.25 PP -

Candy Bars | \$2.25 PP -

Brownies | \$2.95 PP -

BEVERAGE OPTIONS

Coffee & Tea Service | \$4.95 PP -

Our complete beverage station includes a coffee shuttle, hot water, an assortment of tea bags, ice water, cups, lids, creamer, sugars, coffee stirrers, and napkins. Perfect for meetings, events, or any gathering, this setup ensures everyone has their favorite drink just the way they like it.

Lemonade Service | \$2.25 PP -

Enjoy perfectly chilled, freshly made lemonade, served with cups, lids, and napkins. This classic beverage is a delightful addition to any event, providing a sweet and tangy treat for your guests.

Picasso Punch Service | \$2.25 PP -

This vibrant drink, inspired by the creativity of Picasso, combines a blend of fruity and tangy notes, creating a visually appealing and deliciously refreshing beverage. Served chilled with cups, lids, and napkins, it's perfect for adding a splash of color and taste to your gathering.

Assorted Can Soda | \$2.00 PP -

20oz Soda | \$3.00 PP -

2 Liter Soda | \$6.00 PP -

LUNCH PACKAGES

15 Person Minimum

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

- Vegetarian - Vegan - Gluten Free - Halal

- Low Carbon | - Medium Carbon | - High Carbon

DELI PACKAGES

Works of Art Package | \$16.95 PP -

Assortment of Works of Art sandwiches, each meticulously crafted and served on a selection of fine artisan breads. This gourmet offering is complemented by a fresh garden salad and crispy chips, creating a satisfying and balanced meal experience. Perfect for any occasion that calls for a touch of culinary artistry.

Classic Sandwich Package | \$15.95 PP -

Enjoy a variety of traditional deli sandwiches, each carefully assembled on classic deli breads. This assortment is paired with a crisp, fresh garden salad and crispy chips, offering a timeless and satisfying meal option suitable for any event.

Tweener Sandwich Package | \$15.95 PP -

Assortment of rolled sandwiches, expertly wrapped in assorted tortillas for a delightful handheld experience. Accompanied by a fresh garden salad and a side of crispy chips, offering a balanced and flavorful meal suitable for any gathering.

Deluxe Deli Spread Package | \$17.95 PP -

Savor freshly sliced turkey, ham, tuna salad, and chicken salad, alongside a selection of fine cheeses and deli breads. Build your perfect sandwich with fresh vegetable toppings and condiments, complemented by a garden salad and crispy chips for a complete meal.

ADD SALAD PROTEIN

HALAL OPTIONS AVAILABLE

Grilled Chicken | \$4.95 PP -

Marinated Sliced Chicken Breast

Fried Tofu | \$3.95 PP -

Fried Firm Tofu

Flank Steak | \$5.95 PP -

Marinated Sliced Flank Steak

Salmon | \$MKT PP -

Seared Salmon Filet

MKT = AT MARKET PRICE

POWER BOWL PACKAGES

Almost Famous Mac Bowl | \$16.95 PP -

Indulge in Picasso's renowned Mac and Cheese, enriched with either grilled chicken or BBQ pulled pork and paired with sautéed broccoli for a healthy twist. Served with lemonade and cookie for a complete, gourmet meal. Perfect for elevating classic comfort food.

Mediterranean Bowl | \$17.95 PP -

Delight in our Mediterranean Power Bowl, a mix of quinoa and chicken shawarma, accented with Kalamata olives, tomato, cucumbers, and feta cheese. This flavorful and healthy meal comes with lemonade and cookie, ideal for a refreshing lunch or light dinner.

Asian Tofu Bowl | \$16.95 PP -

Enjoy our Asian Tofu Power Bowl, blending crispy fried tofu with fresh ginger and savory sesame soy sauce on a bed of rice. Topped with seasonal julienned vegetables, this vegan-friendly dish comes with lemonade and cookie, offering a complete, flavorful meal. Perfect for a nourishing dining experience.

SOUP & SALAD PACKAGES

Picasso's Salad Bar | \$15.95 PP -

Enjoy our versatile Salad Bar, featuring fresh greens, a selection of vegetable toppings, shredded cheese, and croutons. Choose from two delicious dressings and complement your salad with freshly baked bread. Perfect for a customizable and satisfying meal at any event.

Picasso's Soup & Salad Combo | \$17.95 PP -

Enjoy the best of both worlds with our Soup and Salad Combo. This package includes the chef's soup of the day, offering a freshly prepared, flavorful experience every time. Pair it with your choice of a crisp Garden Salad or a classic Caesar Salad. Each meal is served with fresh bread, making it a comforting and satisfying option for any lunch or dinner.

Picasso's Soup Package | \$10.95 PP -

Warm up with our Soup Package, featuring your choice of two flavorful soups, each crafted to deliver comfort and satisfaction. Accompanied by fresh bread, perfect for dipping, this package is ideal for a cozy lunch or a light dinner. Enjoy a complete and heartwarming meal that's sure to please.

LUNCH PACKAGES

 - Vegetarian  - Vegan  - Gluten Free  - Halal

 - Low Carbon |  - Medium Carbon |  - High Carbon

15 Person Minimum

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

BOXED LUNCH PACKAGES

Picasso's Boxed Lunch | \$18.95 PP -

Our Picasso's Box Lunch features your choice of "Works of Art" or "Classic" sandwiches, paired with chips, a cookie, an apple, and a mini bottled water for a complete, convenient meal.

Tweener Rolled Boxed Lunch | \$15.95 PP -

Our Tweener Sandwich Box Lunch includes a variety of rolled sandwiches, chips, and a baker's choice cookie. Ideal for gatherings or a quick meal on the go.

Picasso's Salad Boxed Lunch | \$16.95 PP -

Choose a Garden or Caesar Salad, paired with a baker's choice cookie and a mini bottled water. Customize with your favorite dressing for a healthy and convenient lunch.

SALADS PICK YOUR STYLE

Picasso's Family Side Salad | \$69.95 SERVES UP TO 15

Large bowl of Salad Buffet style with choice of two dressings, and includes bread

Picasso's Personal Salad | \$12.95 PER PERSON

Personal Plated Salad with dressing, and includes bread

ADD PROTEIN

Grilled Chicken | \$4.95 PP -

Marinated Sliced Chicken Breast

Fried Tofu | \$3.95 PP -

Fried Firm Tofu

Flank Steak | \$5.95 PP -

Marinated Sliced Flank Steak

Salmon | \$MKT PP -

Seared Salmon Filet

MKT = AT MARKET PRICE

 HALAL OPTIONS AVAILABLE

FRESH GREENS - SALADS

Garden Fresh Salad |

Enjoy our Garden Fresh Salad with crisp mixed greens, tomatoes, onions, bell peppers, carrots, and cucumbers. Choose from two dressings for a personalized touch.

Classic Caesar Salad |

Enjoy our Classic Caesar Salad with crisp romaine hearts, house-made croutons, shaved Parmesan. Tossed in Signature Caesar Dressing for a perfect blend of crunchy, creamy, and tangy flavors.

Pure Michigan Salad |

Enjoy a taste of Michigan with our Pure Michigan Salad, featuring mixed greens, blue cheese, crisp apples, dried cranberries, and blueberries, topped with candied walnuts. Drizzled with honey Dijon mustard dressing, this salad offers a sweet and tangy blend that celebrates Michigan's rich harvest.

Brussels Sprout Harvest Salad |

Enjoy a hearty mix of shaved Brussels sprouts, mixed greens, blue cheese, and red onion, accented with sunflower seeds, dried cranberries, and crispy applewood bacon. Dressed in a robust balsamic vinaigrette, this salad blends savory, sweet, and tangy flavors for a satisfying meal.

Mediterranean Quinoa Salad |

Enjoy a refreshing mix of spring mix and quinoa, combined with cucumbers, cherry tomatoes, pickled red onions, feta cheese, and Kalamata olives. Dressed in a flavorful balsamic vinaigrette, this salad offers a delightful Mediterranean taste experience.

Asian Crunch Salad |

Enjoy the vibrant flavors of our Asian Crunch Salad, a refreshing mix of crisp napa cabbage, shredded carrots, bell peppers, and crunchy wonton strips, tossed with toasted sesame seeds and sliced almonds. Drizzled with a tangy sesame-ginger dressing, this salad delivers a perfect balance of crunch and bold, zesty flavors.

Bistro Salad |

Featuring mixed greens, fresh mozzarella, cherry tomatoes, pickled red onion, cucumbers, and basil. Tossed with balsamic dressing for a light and refreshing touch.

DELI SANDWICHES

حلال HALAL OPTIONS AVAILABLE FOR ALL SANDWICHES

 - Vegetarian  - Vegan  - Gluten Free  - Halal

 - Low Carbon |  - Medium Carbon |  - High Carbon

WORKS OF ART SANDWICHES

Da Vinci's Turkey Bacon 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 Avocado Turkey |

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

CLASSIC SANDWICHES

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 B.L.T. |

Bacon | Lettuce | Tomato | Mayo | Texas Toast

TWEENER SANDWICHES

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 Salad 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 Salad 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

PREMIUM ARTISANAL SANDWICHES

GLUTEN FREE BREAD & WRAPS AVAILABLE UPON REQUEST

BUILD YOUR BAR

15 Person Minimum

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

LUNCH & DINNER BARS

Taco Bar | \$16.95 PP - 🚫

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

Penne Bar | \$15.95 PP - 🟡

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 PP - 🟢

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 | \$15.95 PP - 🟡

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 | \$15.95 PP - 🚫

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

Mac & Cheese Bar | \$17.95 PP - 🟢

Mac & Cheese, Toppings - Bacon, Jalapeno, broccoli, chives, Includes Garden Salad with Ranch, Lemonade and Rice Krispie Treats.

🚫 HALAL OPTIONS AVAILABLE UPON REQUESTS

🌿 - Vegetarian 🥬 - Vegan 🍴 - Gluten Free 🚫 - Halal

🟢 - Low Carbon | 🟡 - Medium Carbon | 🚫 - High Carbon

CARVING STATION

ADD TO ANY CATERING EVENT

Picasso Carving Station | \$MKT PP

Experience a feast with our Carving Station, offering expertly prepared meats including tender Beef Brisket, succulent Beef Tenderloin, savory Oven Roasted Turkey, sweet Glazed Ham, flavorful Pork Tenderloin, and Prime Rib of Beef.

Each cut is carved to order and served by one of our Head Chef's, with an array of delicious accompaniments, ensuring a memorable dining experience.

Beef Brisket | 🚫

Marinated Smoked Beef Brisket

Beef Tenderloin | 🚫

Succulent Beef Tenderloin

Prime Rib of Beef | 🚫

Prime Rib of Beef

Oven Roasted Turkey | 🟡

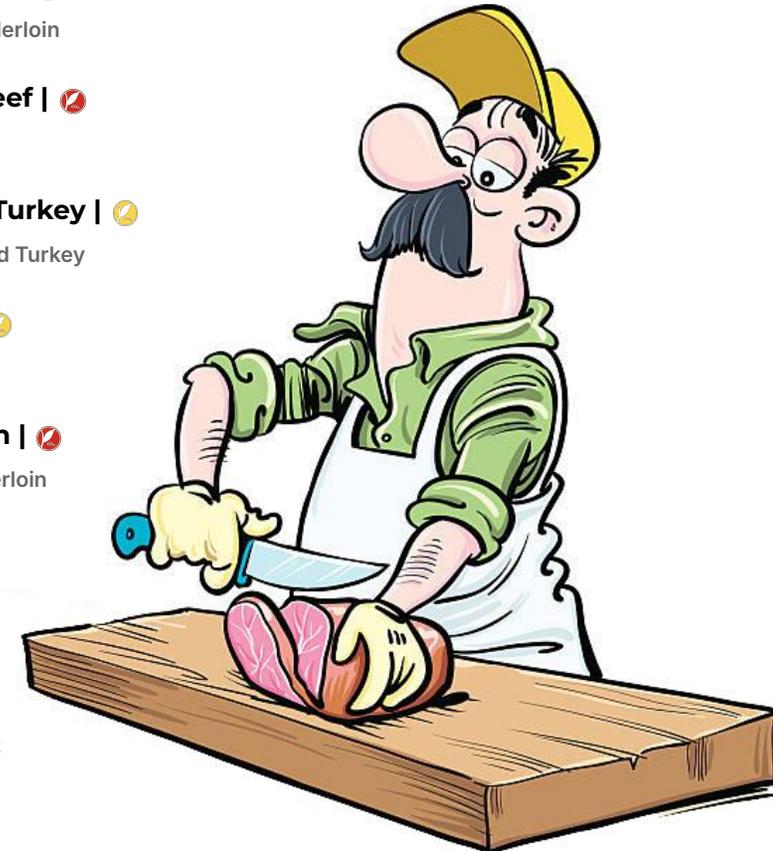
Savory Oven Roasted Turkey

Glazed Ham | 🟡

Sweet Glazed Ham

Pork Tenderloin | 🚫

Flavorful Pork Tenderloin



MKT = AT MARKET PRICE

EVENT PLATTERS & PACKAGES

15 Person Minimum

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

 - Vegetarian  - Vegan  - Gluten Free  - Halal

 - Low Carbon |  - Medium Carbon |  - High Carbon

RECEPTION PACKAGES

Classic Reception Package | \$14.95 PP -

Featuring an assortment of fine cheeses and grapes, accompanied by crisp crackers. This spread includes a fresh fruit display and a colorful vegetable crudité served with creamy hummus. It offers a balanced selection of sweet and savory bites.

Just a Taste Package | \$17.95 PP -

Indulge in an assortment of fine cheeses and grapes with crisp crackers, a fresh fruit display, and your choice of two delectable hors d'oeuvres. Perfect for elevating any event with a variety of delightful flavors.

Antipasto Reception Package | \$16.95 PP -

Featuring smoked turkey and salami, tangy feta cheese, a mix of olives, fresh beets, pepperoncini, and marinated artichokes. Served with creamy tzatziki sauce and savory baked pita, this platter offers a delightful and diverse taste of the Mediterranean.

Mediterranean Reception Package | \$14.95 PP -

This assortment features creamy hummus, grilled asparagus, blistered tomatoes, cheese tortellini salad, tangy feta, mixed olives, and marinated artichokes, all served with savory baked pita. Perfect for a light and refreshing meal or appetizer.

Falafel Vegan Reception Board | \$15.95 PP -

Featuring crispy falafel served with creamy tahini sauce and hummus. Accompanied by a medley of grilled vegetables, assorted olives, and savory baked pita, this platter offers a delicious and satisfying Mediterranean experience.

Artichoke Spinach Dip |

A flavorful blend of tender artichokes and fresh spinach. Perfectly paired with your choice of crackers, bread, or tortilla chips, this dip is an irresistible appetizer for any gathering.

Whole Pan | \$164.00 SERVES 45 - 50

Half Pan | \$82.00 SERVES 15 - 20

PICK A SIZE

EVENT APPETIZERS

Baked Brie Wheel | \$105.95 SERVES 15 - 20 -

Experience the luxurious taste of our Baked Brie Wheel, elegantly wrapped in a puff pastry and baked to perfection. Served with a delectable honey and garlic sauce, this dish offers a harmonious blend of creamy brie and sweet-savory flavors. Perfect for a sophisticated appetizer or a delightful centerpiece for your cheese board.

Artisanal Cheese & Crackers | \$6.95 PP -

Featuring a carefully selected variety of fine cheeses paired with an assortment of crisp crackers and juicy grapes. Perfect for any occasion!

Cubed Cheese & Grapes | \$4.95 PP -

Featuring an assortment of bite-sized cheese cubes and fresh, juicy grapes. Paired with a selection of crisp crackers, this platter is perfect for a light snack or elegant appetizer!

Bruschetta Bowl | \$4.95 PP -

Featuring a vibrant mix of diced tomatoes, fresh basil, garlic, and olive oil. Served with toasted baguette slices, this dish is perfect for a flavorful and refreshing appetizer.

Fresh Fruit Display | \$5.95 PP -

Delight in our Fresh Fruit Display, showcasing a colorful and refreshing assortment of seasonal fruits. Perfectly arranged for visual appeal, this selection offers a healthy and delicious option for any occasion. Ideal for satisfying your sweet tooth with nature's finest offerings.

Vegetable Crudite Display | \$4.95 PP -

A stunning array of fresh, vibrant vegetables awaits on our Vegetable Crudité Display. Crisp cucumber, crunchy carrots, bell peppers, cherry tomatoes, and celery are beautifully arranged alongside seasonal selections for a colorful, healthy spread. Paired with a variety of dips, it's the perfect way to enjoy fresh flavors in every bite.

Deluxe Lox Spread | \$17.95 PP -

Featuring premium smoked salmon accompanied by capers, fresh lemon slices, hard-boiled eggs, tomatoes, onions, and cucumbers. Served with an assortment of bagels and cream cheese, this elegant spread is perfect for a sophisticated brunch or any special occasion.

AROUND THE WORLD PACKAGES

 - Vegetarian  - Vegan  - Gluten Free  - Halal

 - Low Carbon |  - Medium Carbon |  - High Carbon

15 Person Minimum

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

ANYTIME EVENT PACKAGES

All American Tailgate | \$25.95 PP -

Offering a variety of juicy burgers, classic hot dogs, and hearty black bean burgers. This feast includes two savory sides, canned soda, freshly baked cookies, and refreshing watermelon slices. Perfect for any gathering, it brings the best of American flavors to your event.

Street Art BBQ | \$25.95 PP -

Featuring your choice of two delicious options: BBQ beef brisket, grilled BBQ chicken pieces, slow-cooked pulled pork, or BBQ pulled chicken. Accompanied by two savory sides, classic coleslaw, refreshing lemonade, watermelon slices, and cookie, this package brings the rich flavors of BBQ to your event.

Nihad's Meatloaf Dinner | \$25.95 PP -

Savor Nihad's homestyle meatloaf, topped with a rich, savory sauce. This comforting meal includes creamy mashed potatoes and a seasonal vegetable medley. Accompanied by a fresh garden salad, warm rolls, refreshing lemonade, and a cookie, it's a complete dinner that feels just like home.

Turkey Dinner | \$25.95 PP -

Featuring herb carved roasted turkey breast, served with a duet of sauces—tangy cranberry and rich gravy. Paired with creamy mashed potatoes and a seasonal vegetable medley, this meal also includes a fresh garden salad, warm rolls, refreshing lemonade, and a cookie. Perfect for a comforting and complete dining experience.

Glazed Ham Dinner | \$25.95 PP -

Featuring a succulent brown sugar glazed ham served with a trio of sauces: stone ground mustard, horseradish cream, and cranberry relish. This delightful meal includes roasted red skin potatoes and a seasonal vegetable medley, complemented by a fresh garden salad, warm rolls, refreshing lemonade, and a cookie. Perfect for a hearty and festive dining experience.

Taste of India | \$24.95 PP -

Featuring tender Butter Chicken and savory Palak Tofu. Served with fragrant basmati rice, refreshing Kachumber salad, and creamy rice pudding, this meal is complemented by refreshing lemonade. Perfect for a flavorful and satisfying dining experience.

Asian Stir Fry | \$16.95 PP -

Savor stir-fried chicken with mixed vegetables and rice, paired with an Asian salad and egg rolls. Includes lemonade and cookies for a sweet finish. A delicious meal with a touch of Asian flair.

Fajita Fiesta | \$21.95 PP -

Enjoy cilantro lime chicken, shredded cheese, grilled onions, and peppers with fresh tortillas. Served with tortilla chips, black beans, Spanish rice, lettuce, pico de gallo, salsa verde, sour cream, lemonade, and cookies. Perfect for a festive meal!

Picasso's Pita Party | \$21.95 PP -

Enjoy a flavorful Pita Party with grilled chicken and mixed vegetables. Served with a Greek salad, fresh pita, rice, and tzatziki sauce. Complete your meal with refreshing lemonade and cookies. Perfect for a delicious and balanced meal.

Middle Eastern Meal | \$24.95 PP -

Featuring shawarma chicken, crispy falafel, creamy hummus, and a variety of mixed olives. Served with a fresh Fattoush salad, garlic sauce, and pita bread. Enjoy a sweet finish with baklava and refreshing lemonade. Perfect for an authentic and flavorful dining experience.

Corned Beef & Cabbage | \$21.95 PP -

Enjoy slow-cooked corned beef with cabbage, carrots, and red skin potatoes. Served with lemonade and cookies for a hearty meal.

Jambalaya | \$24.95 PP -

Featuring chicken and Andouille sausage, seasoned with creole spices and served over rice. Accompanied by grilled vegetables, a garden salad, rolls, lemonade, and cookies for a complete and satisfying meal.

HOR D'OEUVRES

15 Person Minimum

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

CLASSIC SELECTIONS

\$29.00 - PER DOZEN

Chicken Potstickers | 🌱

Pan-seared dumplings filled with tender chicken and a blend of fresh vegetables. Perfectly cooked for a deliciously crispy exterior and a flavorful, juicy interior.

Vegetarian Potstickers | 🌱 🌿 🌿 🌿

Featuring pan-seared dumplings filled with a delightful mix of fresh vegetables. These crispy, golden dumplings offer a tasty and satisfying bite for all.

Spanakopita Bites | 🌱 🌿

Featuring flaky phyllo dough filled with creamy feta cheese, fresh spinach, and aromatic herbs. These savory bites are a perfect blend of crisp texture and rich flavors.

BBQ Meatballs (36) | 🌱

A delectable mix of beef and pork rolled into bite-sized perfection and simmered in a rich, tangy BBQ sauce. Perfect for any gathering, these flavorful meatballs are sure to be a hit.

Assorted Mini Quiche | 🌱 🌿

Featuring a buttery pie crust filled with a rich egg mixture and a variety of your favorite fillings. Choose from vegetarian options or savory meat varieties, perfect for any occasion.

Vegetable Spring Rolls | 🌱 🌿

Hand rolled in a delicate Chinese pastry dough and filled with fresh vegetables including mushrooms, carrots, onions, cabbage, and green beans.

🌿 - Vegetarian | 🌱 - Vegan | 🌿 - Gluten Free | 🌿 - Halal

🌱 - Low Carbon | 🌱 - Medium Carbon | 🌱 - High Carbon

PREMIUM DELIGHTS

\$34.00 - PER DOZEN

Cucumber Chipotle Mousse Canape | 🌱 🌿

Enjoy a zesty chipotle cheese mousse elegantly served on a fresh cucumber canape for a refreshing and spicy bite.

Tomato Basil Garlic Bruschetta | 🌱 🌿

Juicy tomatoes, garlic, and basil with balsamic vinaigrette served on toasted baguette slices.

Vegan Samosa Bites | 🌱

Delight in our Vegan Samosa Bites, featuring flaky pastry filled with a flavorful spiced potato filling. Perfectly crisp and savory for a satisfying snack.

Vegetarian Egg Rolls | 🌱 🌿 🌿

Enjoy our crispy Vegetarian Egg Rolls, packed with crunchy cabbage, fresh vegetables, and glass noodles. Perfectly fried for a deliciously satisfying bite.

Pork Egg Rolls | 🌱

Savor our crispy Pork Egg Rolls, filled with savory pork, crunchy cabbage, fresh vegetables, and glass noodles. Perfectly fried for a deliciously satisfying bite.

Vegan Falafel Bites (36) | 🌱 🌿 🌿

Enjoy our Vegan Falafel Bites, deep-fried to crispy perfection with a blend of chickpeas, onions, parsley, and spices. These flavorful bites are a satisfying and tasty vegan option.

Caprese Skewers | 🌱 🌿

Savor our Caprese Skewers, featuring juicy tomatoes, fresh mozzarella cheese, and basil, all drizzled with a tangy balsamic glaze. A delightful and elegant bite-sized treat.

Saté Chicken with Thai Peanut Sauce | 🌱

Enjoy traditional saté chicken, sautéed to perfection and served with a rich coconut Thai peanut sauce. A flavorful and exotic dish that's both savory and satisfying.

HOR D'OEUVRES

15 Person Minimum

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

GOURMET OFFERINGS

\$44.00 - PER DOZEN

Beef or Chicken Wellington | 🍷

Indulge in our Beef or Chicken Wellington, featuring tender beef or chicken wrapped in flaky puff pastry. Each bite offers a savory and delicious experience with a perfectly golden exterior.

Sesame Chicken Pea Pod Wraps | 🍷

Enjoy sesame seed-breaded fried chicken bites wrapped in crisp pea pods. A flavorful and crunchy combination that's both savory and satisfying.

Thai Chicken Wonton | 🍷

Savor our Thai Chicken Wonton, featuring a crispy wonton topped with a flavorful curry coconut chicken salad. A delightful blend of crunch and creamy, exotic flavors.

MI Honey, Pecan & Goat Cheese Crostini | 🍷 🌿

Delight in our MI Honey, Pecan & Goat Cheese Crostini, featuring toasted crostini topped with creamy goat cheese, crunchy pecans, and a drizzle of honey glaze. A perfect blend of savory and sweet.

Beef Tenderloin Gorgonzola Baguette | 🍷

Enjoy thinly sliced beef tenderloin topped with crumbled gorgonzola cheese on a toasted baguette. A savory and elegant bite with rich flavors and a perfect crunch.

Curried Chickpea Fritter | 🍷

Savor our Curried Chickpea Fritter, featuring flaky pastry filled with a spiced chickpea mixture. A delightful blend of crisp texture and bold, aromatic flavors.

Brie en Croute with Raspberry | 🍷 🌿

Indulge in our Brie en Croute with Raspberry, featuring creamy Brie cheese encased in flaky pastry and complemented by a sweet raspberry compote. A luxurious and flavorful bite.

حلال HALAL OPTIONS AVAILABLE UPON REQUESTS

🌿 - Vegetarian | 🍷 - Vegan | 🍷 - Gluten Free | حلال - Halal

🍷 - Low Carbon | 🍷 - Medium Carbon | 🍷 - High Carbon

Wild Mushroom Risotto Ball | 🍷 🌿

Savor our Wild Mushroom Risotto Ball, a deep-fried garlic butter and Parmesan risotto ball studded with savory mushrooms. Crispy on the outside, creamy on the inside, and packed with rich flavors.

Boursin & Spinach Stuffed Mushrooms | 🍷 🌿

Enjoy our Boursin & Spinach Stuffed Mushrooms, featuring mushroom caps baked with a creamy Boursin cheese and fresh spinach filling. A deliciously savory and satisfying bite.

Stuffed Dates | 🍷 🌿

Indulge in our Stuffed Dates, filled with creamy goat cheese, crunchy walnuts, and drizzled with honey. A perfect balance of sweet, savory, and nutty flavors.

LUXURY BITES

\$49.00 - PER DOZEN

Coconut Shrimp or Chicken | 🍷

Choose between crispy, coconut-coated shrimp or chicken, each perfectly fried for a golden, crunchy exterior and a deliciously savory bite.

Bijou Crab Cakes | 🍷

Featuring jumbo lump crab meat pan-fried with panko and Picasso seasoning. Served with a tangy remoulade sauce for a deliciously rich and savory experience.

Ahi Tuna Wonton Crisp | 🍷

Enjoy our Ahi Tuna Wonton Crisp, featuring a crispy wonton topped with fresh Ahi tuna and pickled red onion. A perfect blend of crunch and delicate flavors.

Pork Bao Bun | 🍷

Enjoy our Pork Bao Bun, featuring a steamed bao bun filled with tender char siu pork, spicy hoisin sauce, and pickled vegetables. A flavorful and satisfying bite with a perfect balance of savory and tangy.

YOU PICK PACKAGE

15 Person Minimum

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

CHICKEN

Chicken Marsala |

Savor our Chicken Marsala, featuring tender pan-fried chicken breasts and mushrooms in a rich, sweet Marsala wine sauce. A classic dish with a savory and slightly sweet flavor.

Chicken Piccata |

Enjoy our Chicken Piccata, featuring tender chicken breasts in a savory blend of white wine, lemon juice, and capers. A zesty and flavorful dish with a delightful tang.

Grand Traverse Chicken |

Savor our Grand Traverse Chicken, featuring tender chicken with dried cherries and mushrooms, all enveloped in a rich sherry butter sauce. A sweet and savory combination that delights the palate.

Herb Roasted Boursin Chicken |

Enjoy our Herb Roasted Boursin Chicken, featuring lightly breaded, hand-pounded chicken rolled with creamy Boursin cheese and fried to a golden brown. A savory and indulgent dish with a crispy exterior and rich, cheesy filling.

Honey Fried Chicken |

Savor our Honey Fried Chicken, featuring crispy Southern-style fried chicken glazed with a sweet and savory honey coating. A perfect blend of crunchy texture and sweet richness.

Lemon Chicken |

Delight in our Lemon Chicken, featuring lightly sautéed chicken breasts served with a tangy lemon velouté sauce. A bright and flavorful dish with a delicate, creamy finish.

Jamaican Jerk Chicken |

Enjoy our Jamaican Jerk Chicken, featuring blackened Cajun-flavored chicken with a blend of onions and scallions. A spicy and aromatic dish with vibrant Caribbean flavors.

 - Vegetarian  - Vegan  - Gluten Free  - Halal

 - Low Carbon |  - Medium Carbon |  - High Carbon

HOW TO PICK

Pick 1 Entree, & Pick 2 Sides | Lunch - \$24.95 PP | Dinner - \$29.95 PP

ADD ADDITIONAL ENTREE FOR - \$4.95 | ADD ADDITIONAL SIDE FOR - \$3.95

You pick package includes dinner rolls, garden salad, water, lemonade and cookie.

 HALAL OPTIONS AVAILABLE UPON REQUESTS

Tuscan Bistro Chicken |

Savor our Tuscan Bistro Chicken, featuring grilled chicken topped with a blend of four cheeses, Roma tomatoes, asparagus, and basil, all drizzled with a rich Madeira sauce. A delectable dish with Italian-inspired flavors.

BEEF

ADDITIONAL \$3.00 ON BEEF DISHES

Short Ribs of Beef |

Enjoy our Short Ribs of Beef, featuring tender, slow-braised beef cooked in red wine and herbs. A rich and flavorful dish with succulent, melt-in-your-mouth goodness.

Marinated Flank Steak |

Savor our Marinated Flank Steak, featuring slow-grilled flank steak marinated with ginger and garlic. A flavorful and tender cut with a perfect balance of savory spices.

Slow Roasted Beef Brisket |

Indulge in our Slow Roasted Beef Brisket, featuring tender beef brisket served with a duo of flavorful BBQ sauces. A rich and savory dish with a perfect balance of smoky and tangy notes.

Beef Tri-Tips |

Enjoy our Beef Tri-Tips, braised in a stout demi-glace and served with our house steak sauce. Tender and flavorful, this dish combines rich, hearty tastes with a touch of savory depth.

YOU PICK PACKAGE

15 Person Minimum

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

SEAFOOD

Shrimp Scampi | 🌱

Delight in our Shrimp Scampi, featuring shrimp sautéed in a zesty lemon butter sauce. A rich and flavorful dish with a bright, tangy finish.

Lemon & Herb Cod | 🌱

Savor our Lemon and Herb Cod, featuring cod coated in gluten-free breadcrumbs and served with a zesty lemon herb aioli. A light and flavorful dish with a crispy, herb-infused crust.

Sweet Chili Glazed Salmon | 🌱

Enjoy our Sweet Chili Glazed Salmon, featuring bronzed Atlantic salmon with a sweet chili glaze and topped with a refreshing cucumber relish. A delicious blend of sweet, spicy, and tangy flavors.

Blackened Salmon | 🌱 🌿

Savor our Blackened Salmon, featuring Atlantic salmon with a bold blackened seasoning, served with a cilantro lime crème fraîche and roasted corn pico de gallo. A dish that combines spicy, creamy, and fresh flavors for a delightful experience.

Thai Salmon | 🌱

Indulge in our Thai Salmon, featuring bronzed salmon topped with a rich red coconut curry sauce. A flavorful dish with a perfect blend of creamy and spicy Thai-inspired flavors.

Brown Sugar Salmon | 🌱

Enjoy our Brown Sugar Salmon, featuring salmon baked with a sweet maple and brown sugar glaze. A delectable dish with a rich, caramelized crust and tender, flavorful fish.

Picasso's Crab Cakes | +\$3.00 🌱

Savor Picasso's Crab Cakes, made with jumbo lump crab meat, pan-fried with panko and our signature Picasso seasoning. Served with a tangy remoulade sauce for a deliciously refined touch.

🌱 - Vegetarian | 🌿 - Vegan | 🌱 - Gluten Free | 🌱 - Halal

🌱 - Low Carbon | 🌱 - Medium Carbon | 🌱 - High Carbon

HOW TO PICK

Pick 1 Entree, & Pick 2 Sides | Lunch - \$24.95 PP | Dinner - \$29.95 PP

ADD ADDITIONAL ENTREE FOR - \$4.95 | ADD ADDITIONAL SIDE FOR - \$3.95

You pick package includes dinner rolls, garden salad, water, lemonade and cookie.

🌱 HALAL OPTIONS AVAILABLE UPON REQUESTS

PORK

Pesto Pomodoro | 🌱

Enjoy our Pesto Pomodoro, featuring Italian sausage pasta in a rosemary cream sauce, combined with peas, tomato concasse, and Parmesan cheese. Tossed with pasta for a rich and flavorful Italian-inspired dish.

Sliced Tuscan Tenderloin of Pork | 🌱

Indulge in our Sliced Tuscan Tenderloin of Pork, featuring rosemary-braised pork tenderloin served with a smooth Dijon cream sauce. A flavorful and tender dish with an elegant touch.

Herb Apple Pork Tenderloin | 🌱

Enjoy our Herb Apple Pork Tenderloin, featuring tender pork in a savory herb seasoning, complemented by caramelized apples and onions in a rich cider reduction. A delightful balance of sweet and savory flavors.

YOU PICK PACKAGE - SIDES

15 Person Minimum

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

PLANT FORWARD

Pesto Tortellini |

Enjoy our Pesto Tortellini, featuring tender pasta tortellini in a fragrant pesto sauce, complemented by roasted red peppers, artichokes, and spinach. Finished with a sprinkle of fresh Parmesan cheese for a rich and satisfying dish.

Mushroom Ravioli |

Savor our Mushroom Ravioli, featuring delicate ravioli filled with savory mushrooms and served in a rich sherry cream sauce. A luxurious and flavorful pasta dish that highlights the earthy taste of mushrooms.

Vegetarian Lasagna |

Indulge in our Vegetarian Lasagna, layered with fresh pasta and a hearty blend of ricotta cheese, zucchini, squash, mushrooms, carrots, and spinach. Smothered in a basil tomato sauce and topped with an Italian cheese blend for a comforting, meat-free delight.

Tofu Stir Fry |

Enjoy our Tofu Stir Fry, featuring crispy tofu and fresh vegetables sautéed in a savory garlic sesame sauce. A flavorful and satisfying dish that's both light and delicious.

Caprese & Cheese Napoleon |

Delight in our Caprese & Cheese Napoleon, featuring layers of creamy mozzarella and ripe tomatoes nestled within a portabella mushroom, topped with a rich sundried tomato sauce. A sophisticated and flavorful twist on a classic Caprese.

Eggplant Parmesan |

Savor our Eggplant Parmesan, featuring crispy, breaded eggplant slices topped with gooey cheese and rich tomato sauce. A classic dish with a perfect blend of textures and flavors.

Vegetarian Gnocchi |

Enjoy our Vegetarian Gnocchi, featuring housemade pan-seared gnocchi tossed with fresh vegetables in a creamy spinach sauce. A rich and comforting dish with a perfect balance of flavors and textures.

 - Vegetarian  - Vegan  - Gluten Free  - Halal

 - Low Carbon |  - Medium Carbon |  - High Carbon

HOW TO PICK

Pick 1 Entree, & Pick 2 Sides | Lunch - \$24.95 PP | Dinner - \$29.95 PP

ADD ADDITIONAL ENTREE FOR - \$4.95 PP | ADD ADDITIONAL SIDE FOR - \$3.95 PP

You pick package includes dinner rolls, garden salad, water, lemonade and cookie.

 HALAL OPTIONS AVAILABLE UPON REQUESTS

Butternut Squash Ravioli |

Indulge in our Butternut Squash Ravioli, filled with sweet butternut squash and served in a rich sage butter cream sauce. A delightful and velvety pasta dish with a touch of autumnal flavor.

YOU PICK SIDES

PICK YOUR SIDES HERE FOR YOU PICK PACKAGE

VEGETABLES

Grilled Asparagus |    

Kernel Corn |    

Herb Roasted Zucchini & Squash |    

Steamed Broccoli |    

Green Beans |    

Seasonal Vegetable Medley |    

Maple Glazed Baby Carrots |    

Grilled Broccolini |    

Crispy Brussel Sprouts |    

Coleslaw |   

Seasonal Vegetable Pasta Salad |   

GRAINS & SEEDS

Jasmine Rice |   

Wild Grain Rice |   

Quinoa Salad |   

Parmesan Garlic Risotto |   

Mushroom Cream Risotto |   

POTATOES

Roasted Red Skins |   

Picasso Smashed Potatoes |   

Sweet Potato Hash |   

Scalloped Potatoes |   

Picasso's Potato Salad |   

DESSERTS & SWEETS

15 Person Minimum

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

PLATTERS

Deluxe Mini Grand Cru Petit Fours | \$98.00 SERVES 15 -  

Assortment of creme brulee, lemon cream shortbread, Sao Tome chocolate barquette, apple tart tatin, Grand Marnier salambo, crunchy chocolate coffee diamond, raspberry passion fruit barquette, and berry dacquoise.

Assorted Dessert Bars Platter | \$47.00 SERVES 15 -  

Pecan Chocolate Chunk, Luscious Lemon, Chocolate Chunk Brownie, Oreo Dream, Marble Cheese Truffle, Lemonberry Jazz, Caramel Apple Granny.
Vegan Option: Blueberry Crumble

Assorted Mini Cheesecake Platter | \$47.00 SERVES 15 -  

Chocolate, New York Vanilla, Lemon Cream, Strawberry, & Salted Caramel Hazelnut

Assorted Mini Petit Fours | \$47.00 SERVES 15 -  

Rainbow Raspberry, Chocolate Mocha, White Strawberry

PLATED

New York Style Cheesecake | \$6.95 PP - 

New York Style Cheesecake Drizzled with Raspberry Sauce

Flourless Chocolate Torte | \$7.95 PP -  

Topped Whipped Cream and Fresh Berries or Raspberry Sauce

Decadent Chocolate Cake | \$9.95 PP -   

Topped Whipped Cream and Fresh Berries

Apple Blossoms | \$4.95 PP -   

Topped Whipped Cream and Caramel Sauce

 - Vegetarian  - Vegan  - Gluten Free  - Halal

LC - Low Carbon | MC - Medium Carbon | HC - High Carbon

 HALAL OPTIONS AVAILABLE UPON REQUESTS

DESSERT STATIONS

Chocolate Obsession Station | \$11.95 PP -  

Assorted cookies, strawberries, cream puffs, pretzel rods, Rice Krispie Treats, with chocolate ganache and nutella ganache.

Ice Cream Parlor Station | \$8.95 PP -  

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

Decadent Donut Bar Station | \$9.95 PP -  

Warm cake donuts with chocolate and caramel sauces, strawberry filling, cinnamon sugar, sprinkles, whipped cream.

Celebratory Sheet Cake |  

Get a custom printed or written message sheet cake in Chocolate or Vanilla.

Must have 1 week minimum notice.

Whole Cake | \$110.00 SERVES 50 - 60

Half Cake | \$75.00 SERVES 25 - 30

PICK A SIZE

SWEETS STREET

ADDON TO ANY CATERING EVENT

Cookies | \$2.95 PP -  

Mini Cookies | \$1.49 PP -  

Brownies | \$2.95 PP -  

Mini Brownies | \$1.49 PP -  

Rice Krispie Treats | \$2.95 PP -  

Dessert Bars | \$4.95 PP -  

Chocolate Strawberries | \$4.95 PP -  

ASK ABOUT VEGAN & GLUTEN FREE DESSERTS

BEVERAGE SERVICES

 - Vegetarian  - Vegan  - Gluten Free  - Halal

LC - Low Carbon | MC - Medium Carbon | HC - High Carbon

15 Person Minimum

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

HOT BEVERAGE SERVICE

Coffee & Tea Service | \$4.95 PP -

Our complete beverage station includes a coffee shuttle, hot water, an assortment of tea bags, ice water, cups, lids, creamer, sugars, coffee stirrers, and napkins. Perfect for meetings, events, or any gathering, this setup ensures everyone has their favorite drink just the way they like it.

Hot Tea Service | \$2.95 PP -

Enjoy our premium tea service, featuring hot water, a selection of assorted tea bags, cups, lids, a variety of sugars, and napkins. Everything you need for a perfect tea break.

Hot Chocolate Service | \$3.95 PP -

Enhance your beverage experience with our Hot Chocolate Package. This includes marshmallows, peppermints, cups, lids, and napkins, perfect for adding a delightful touch to your drinks.

Hot Cider Service | \$4.95 PP -

Warm up with our hot cider service, featuring everything you need for a cozy drink. This package includes cups, lids, a variety of sugars, and napkins, making it perfect for any gathering.

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

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

OTHER BEVERAGE OPTIONS

ADD BEVERAGES TO ANY CATERING

Flavored Sparkling Soda | \$2.00 PP - 

Bottled Juices | \$2.25 PP - 

Bottled Iced Tea | \$4.00 PP - 

Bottled Water | \$3.00 PP - 

Mini Bottled Water | \$1.50 PP - 

Assorted Can Soda | \$2.00 PP - 

20oz Soda | \$3.00 PP - 

2 Liter Soda | \$6.00 PP - 

COLD BEVERAGE SERVICE

Seasonal Fruit Infused Water | \$2.95 PP -

Refresh and revitalize with our Seasonal Fruit Infused Water Dispenser. This delightful beverage features pure water infused with a rotating selection of fresh, seasonal fruits, offering a naturally flavorful and hydrating drink option. Perfect for any occasion, it adds a touch of elegance and wellness to your event.

Lemonade Service | \$2.25 PP -

Enjoy perfectly chilled, freshly made lemonade, served with cups, lids, and napkins. This classic beverage is a delightful addition to any event, providing a sweet and tangy treat for your guests.

Iced Tea Service | \$2.95 PP -

Our freshly brewed iced tea is served chilled, accompanied by cups, lids, and napkins. This service offers a crisp, revitalizing beverage option, perfect for any occasion where guests can enjoy a timeless refreshment.

Picasso Punch Service | \$2.25 PP -

This vibrant drink, inspired by the creativity of Picasso, combines a blend of fruity and tangy notes, creating a visually appealing and deliciously refreshing beverage. Served chilled with cups, lids, and napkins, it's perfect for adding a splash of color and taste to your gathering.

Apple, Citrus, or Berry Juice Service | \$2.25 PP -

Choose from our bright and refreshing Orange Juice, Apple Juice, or the tart and tangy Cranberry Juice. Each option is served chilled and perfect for any event, providing a healthy, flavorful beverage choice for your guests. This dispenser ensures fresh, delightful juice is always at hand.

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 15 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.

