

# Du Jour

Fine Catering



## Special Events Menu



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# Brunch

## **Quiche: \$5.00 pp**

Lorraine, Spinach, Tomato Basil, Asparagus, and Bacon quiches are available

## **Scrambled Eggs: \$2.25 pp**

Includes cheese, extra toppings like vegetables or meat are extra

## **Egg Casserole: \$4.00 pp**

Includes up to 2 meats, 1 cheese, and 2 veggies

## **Baked Oatmeal with Yogurt: \$3.00 pp**

Custom flavor such as cinnamon roll, blueberry, or spiced apple

## **Steel Cut Oats with Toppings: \$2.25 pp**

Toppings include cinnamon, brown sugar, milk, and butter

## **French Toast: \$3.00 pp**

Includes breakfast syrup and butter, can be made into bananas foster French toast or caramelized peach French toast for \$1 upcharge

## **Sides:**

**Bacon: \$1.50 pp**

**Sausage: \$1.50 pp**

**Roasted or Fried Potatoes: \$1.50 pp**

**Fresh Fruit: \$2.00 pp**

**Yogurt Parfaits: \$2.25 pp**

**Scones: \$2.00 pp**

**Muffins: \$1.75 pp**

**Cinnamon Rolls: \$2.00 pp**

**Sticky Pecan Rolls: \$3.00 pp**

**Assorted Pastries: \$2.25 pp**

**Fresh Juice: \$1.75 pp**

# Hors D'oeuvres

## Hot:

### **Jam and Cheese: \$2.00 pp**

Puff pastry wrapped baked brie with your choice of preserves, with baguette and crackers

### **Warm Camembert with Mushroom Fricassee: \$3.00 pp**

Gooey camembert topped with pan fried mushrooms, herbs, and walnuts

### **Mini Tomato Tarts: \$2.25 pp**

Puff pastry baked with cherry tomatoes, caramelized shallot jam, and Parmigiano-Reggiano

### **Savory Stuffed Mushrooms: \$2.00 pp**

A blend of spinach, herbs, and cheese stuffed into mushrooms and baked

### **Autumn Harvest Tart: \$2.50 pp**

Shaved apples, aged gouda, crispy bacon, onions, arugula, honey squash drizzle

### **Black and Bleu Sliders: \$2.50 pp**

Bleu cheese, horseradish aioli, arugula, and roast beef on a slider bun

### **Thai Lettuce Cups: \$2.00 pp**

Ground pork or beef stir fried with vegetables, ginger, garlic, and an aromatic Thai brown sauce

### **Oysters Rockefeller: Market Price**

Baked oysters on the half shell with a cream sauce, herbs, bread crumbs, and grape tomatoes

### **Pork Crostini: \$2.00 pp**

Thinly shaved pork loin, onion jam, herbed cream cheese, and apple

### **Chipotle Beef Sliders: \$2.50 pp**

Chipotle aioli, avocado, and adobo seasoning on a slider bun

# Hors D'oeuvres

## Hot:

### **Meatballs: \$2.00 pp**

Meatballs simmered in a savory and sweet cranberry Worcestershire sauce

### **Spinach Artichoke Dip: \$1.75**

Served with pita chips, and garnished with parmesan cheese and green onions

### **Caramelized Onion Tart: \$2.25 pp**

Caramelized onions and shallots, ricotta, gruyere, and herbs on a crisp crust

### **Mushroom Ragout with Crispy Polenta: \$2.50**

Crispy fried polenta squares topped with feta, walnuts, rosemary and mixed mushroom ragout

### **Fried Eggplant Bites: \$2.00 pp**

Crispy fried eggplant rounds topped with mozzarella and a marinara sauce

### **Clams Casino: Market Price**

Broiled clams topped with red pepper, onion, wine sauce, and parmesan herb bread crumbs

### **Roasted Brussels Sprout Skewers: \$1.75 pp**

Roasted and then skewered with gorgonzola, dried cherries, and pear slices

### **Phyllo Triangles: \$2.25 pp**

Spinach, mushrooms, cream cheese, parsley and thyme baked in phyllo dough

### **Potato Croquettes: \$1.75**

Mashed potatoes coated in bread crumbs and parmesan, pan fried, and topped with chive cream

### **Mini Grilled Cheese and Tomato Soup Shooters: \$2.50 pp**

Three cheese grilled cheese with creamy tomato basil soup

# Hors D'oeuvres

## Cold:

### **Caprese Skewers: \$2.00 pp**

Fresh mozzarella, basil, grape tomatoes, pesto, balsamic reduction

### **Bacon Wrapped Stuffed Dates: \$3.00 pp**

Crispy bacon, ricotta, medjool dates, black pepper, and honey

### **Grilled Figs and Cheese: \$3.00 pp**

Fresh figs, fresh chèvre, crostini, and honey drizzle

### **Bruschetta Crostini: \$2.00 pp**

Bruschetta topped crostini with balsamic reduction, basil, and parmesan

### **Crudités: \$1.75 pp**

Carrot, celery, and green bean spears in a shooter with a dip of your choice

### **Shrimp Cocktail: \$3.50 pp**

Shrimp cocktail served with classic cocktail sauce or Thai style cocktail sauce

### **Mediterranean Feta Cups: \$2.00 pp**

Cucumber rounds with tomatoes, Kalamata olives, parsley, and feta

### **Cheddar Gougères: \$1.75 pp**

Puffy cheddar and onion pastries topped with sour cream and chives

### **Vietnamese Fresh Spring Rolls: \$2.50 pp**

Cooked shrimp, cucumber, lettuce, vermicelli, mint, basil, and cilantro wrapped in rice paper and served with a fish sauce and peanut dipping sauce

# Hors D'oeuvres

## Cold:

### **Cranberry Ricotta Crostini: \$2.00 pp**

Creamy ricotta and cranberry compote on crostini

### **Endive Spears with Goat Cheese Mousse: \$2.25 pp**

Whipped goat cheese mousse topped with almonds, honey, herbs, and golden raisins

### **Salmon Gravlax: \$3.00 pp**

Cured salmon, thinly sliced and served on crostini with crème fraiche and dill

### **Prosciutto Wrapped Pears: \$2.50 pp**

Pear wedges wrapped in prosciutto and topped with black pepper and sherry vinegar

### **Deviled Eggs: \$1.75 pp**

Classic deviled eggs topped with chives and paprika

### **Curried Chicken Salad: \$2.00 pp**

Cubes of chicken tossed in a yogurt dressing with grapes, golden raisins, nuts, and green onions, served on a crostini

### **Marinated Mozzarella: \$2.25 pp**

Mozzarella marinated in oil, balsamic, herbs, and crushed red pepper, skewered with Italian salami and an olive

### **Crispy Potato Sopes: \$2.00 pp**

Fried sopes topped with salsa, queso fresco, and herb salad

### **Turkey Cranberry Crostini: \$2.00 pp**

Smoked turkey layered with an herbed cream cheese spread, apricots, cranberries, and almonds

# Hors D'oeuvres

## Platters:

### **Domestic Cheese Platter: \$3.00 pp**

Cubed cheeses such as sharp cheddar, Swiss, and Monterey jack, served with grapes

### **Artisan Cheese Platter: Market Price**

Custom created, could include artisan aged goudas, chèvre, cave aged cheeses, olives, charcuterie, and fruits

### **Fresh Vegetable Platter: \$2.00 pp**

Cauliflower, celery, baby carrots, tomatoes, and peppers with vegetable dip

### **Fresh Fruit Platter: \$2.50 pp**

Grapes, pineapple, melon, and strawberries with mango cream fruit dip

### **Hummus Platter: \$2.00 pp**

Fresh made hummus served with pita chips

### **Guacamole and Salsa Platter: \$2.50 pp**

Fresh guacamole and salsa served with tortilla chips

### **Charcuterie Platter: Market Price**

Custom created, could include meats and olives such as prosciutto, capicola, fennel salami, pate, and various pickled peppers and spreads, served with crusty bread

### **Smoked Salmon Platter: Market Price**

Salmon served with capers, pickled onions, cucumbers, hard boiled eggs, dill spread, lemon wedges, and crackers

# Lunch

## **Deli Sandwich Platter and Boxed Lunches:**

Includes up to 2 sandwich options, chips, 1 side, condiments, and a cookie tray  
Additional sandwiches, \$2 pp, additional sides, \$1.50 pp, full dessert tray, \$4 pp  
Add soup for \$3.50 pp

### **Smoked Turkey Sandwich: \$10.00 pp**

Smoked turkey, herbed cream cheese spread, apricot cranberry jam, and lettuce

### **Turkey Club: \$11.00 pp**

Turkey, bacon, lettuce, tomato, and basil aioli

### **Ham and Brie Sandwich: \$12.00 pp**

Honey smoked ham, brie cheese, apple, mixed greens

### **Roast Beef and Cheddar Sandwich: \$11.00 pp**

Thinly shaved roast beef with cheddar, lettuce, and tomato

### **Grilled Chicken Sandwich : \$12.00 pp**

Grilled chicken breast with avocado, bacon, lettuce, and tomato

### **Chicken Salad: \$10.00 pp**

Herb seasoned chicken, grapes, celery, onions, mayonnaise, and lettuce

### **Muffaletta: \$11.00 pp**

Ham, salami, capocollo, provolone, olive tapenade, onion, and mixed greens

### **Grilled Portabella Sandwich: \$10.00 pp**

Portabellas, roasted red peppers, spinach, tomatoes, and herbed cream cheese spread

### **Sides:**

Red skin potato salad, coleslaw, Greek pasta salad, fresh fruit, strawberry spinach salad, Greek salad, Caesar salad, harvest salad

# Lunch

## Hot Buffet:

Mix and match entrees, sides, and desserts, priced a la carte

### Entrees:

Black and Bleu Sliders (3): \$8.00 pp

Chipotle Beef Sliders (3): \$8.00 pp

Pulled Pork Sliders (3): \$8.00 pp

Heavenly Chicken: \$12.00 pp

Ancho Chicken: \$10.00 pp

Bacon Wrapped Meatloaf: \$12.00 pp

### Sides:

Mashed Potatoes: \$1.00 pp

Roasted Vegetables: \$1.50 pp

Quinoa: \$1.50 pp

Red Skin Potato Salad: \$2.00 pp

Coleslaw: \$1.00 pp

Greek Pasta Salad: \$2.00 pp

Fresh Fruit : \$2.00 pp

### Salads:

Strawberry Spinach: \$3.00 pp, Greek: \$2.50 pp, Caesar \$2.00 pp, Harvest: \$3.00 pp

### Dessert Bars: \$2.00 ea

Toffee Brownies

Peanut Butter Brownies

Lemon Bars

Cheesecake Bars

### Cookies: \$1.50 ea

Chocolate Chip, Oatmeal Raisin, White Chocolate Cranberry Cookie,  
Peanut Butter Chocolate Cookie

# Lunch & Dinner

## Beef & Lamb:

### Hanger Steak: \$16.00 pp

8 oz, grilled to medium and served with sautéed shallots and mushrooms in a pan sauce

### Filet Mignon: \$20.00 pp

4 oz, grilled to medium and served with a red wine sauce

### Ribeye: \$20.00 pp

10 oz, charred to medium and finished with a rich gorgonzola cream sauce

### Herb Rubbed Prime Rib: \$16.00 pp

Roasted and finished with au jus and a horseradish cream

### Bacon Wrapped Sirloin Steak: \$18.00 pp

8 oz, grilled to medium and served with a pan sauce

### Beef Roast: \$14.00 pp

Braised until tender in a red wine herb broth with carrots, onions, celery, and apples

### Mediterranean Beef Kabobs: \$16.00 pp

Tender pieces of beef, onion, and pepper marinated in greek spices, grilled, and served with tzatziki sauce

### Rack of Lamb: \$25.00 pp

Garlic crusted rack of lamb, served medium rare, finished with a merlot reduction

### Korean BBQ Short Ribs: \$16.00 pp

Marinated for 24 hours, grilled, and served with a scallion sweet chili sauce

# Lunch & Dinner

## Pork:

### **Braised Pork Loin: \$12.00 pp**

Finished with a plum port wine sauce

### **Stuffed Roasted Pork Loin: \$14.00 pp**

Stuffed with sausage, apples, and sage, and finished with a cider glaze

### **BBQ Ribs: \$16.00 pp**

Brined, rubbed, and slow roasted, these tender ribs are finished with your choice of sauce

### **Pork Scaloppini: \$ 14.00 pp**

Pieces of pork pounded thin, pan fried, and finished with a lemon caper sauce

### **Asian Style BBQ Pork Cutlets: \$12.00 pp**

Marinated and slowly cooked to form a caramelized coating, finished with fresh herbs

## Vegetarian:

### **Spinach Gnocchi: \$ 12.00 pp**

Gnocchi in a light cream sauce tossed with grape tomatoes, basil, wilted greens, and parmesan

### **Grilled Eggplant Parmesan: \$12.00 pp**

Eggplant, summer squash, and mushrooms thinly sliced, grilled, and layered with a rich marinara, mozzarella, and parmesan

### **Portobello Mushroom Steaks: \$14.00 pp**

Marinated in balsamic, grilled and topped with a creamy ricotta and spinach fondue

### **Cauliflower Steaks: \$14.00 pp**

Cauliflower grilled with a sweet chili glaze and served over Thai quinoa with peanuts and fresh herbs

# Lunch & Dinner

## Poultry:

### Heavenly Chicken: \$14.00 pp

Parmesan and bread crumb coated breasts, finished with a spinach and béchamel sauce

### Confit Duck: \$20.00 pp

Duck leg cooked in its own fat until tender, finished with a chimichurri sauce

### Chicken in a Mushroom Sauce: \$12.00 pp

Sautéed and finished with mixed mushrooms in a white wine cream sauce

### Stuffed Chicken Breast: \$14.00 pp

Baked chicken breasts stuffed with an herbed cheese and coated in parmesan

### Coq Au Vin: \$16.00 pp

A French dish of chicken and vegetables braised in champagne or red wine until tender

### Ancho Chicken: \$12.00 pp

Coated in a spicy blend of chiles, grilled, and finished with an avocado sauce and pico de gallo

### Roasted Chicken with Herb Jus: \$12.00 pp

Herb and salt rubbed chicken, roasted and served with a thyme and sage jus

### Moroccan Spiced Chicken: \$12.00 pp

Marinated in yogurt and spices, grilled, and served with a cilantro yogurt sauce

### Thai Chicken Stir Fry: \$16.00 pp

A savory stir fry with peppers, onions, mushrooms, and basil in a brown sauce over jasmine rice

### Pan Fried Chicken Breast: \$14.00 pp

Finished with a ricotta fondue and caramelized onions

# Lunch & Dinner

## Seafood:

### **Pan Fried Salmon: \$16.00 pp**

Pan fried in olive oil with rosemary, topped with mixed mushrooms and goat cheese mousse

### **Maple Glazed Grilled Salmon: \$16.00 pp**

Char grilled, glazed, and finished with a maple beurre blanc

### **Grilled Salmon Salad: \$20.00 pp**

Sesame grilled salmon on top of mixed greens, apple, fennel, orange, beet goat cheese, and a citrus vinaigrette

### **Pan Fried Halibut: \$24.00 pp**

Lightly dredged and pan fried in butter, then topped with a champagne beurre blanc

### **Crab Cakes: \$20.00 pp**

Tender crab, peppers, and seasonings coated in bread crumbs and sautéed until crisp, served with a spicy tarragon aioli and green onion

### **Trout Meuniere: \$18.00 pp**

Sautéed in browned butter and finished with a light lemon cream pan sauce

### **Prawn Stir Fry: \$18.00 pp**

A savory and spicy stir fry with peppers, spring onions, ginger, snap peas, and cilantro in a garlic ginger sauce over rice noodles

### **Cod with Mussels: \$16.00 pp**

Cod and mussels lightly poached in wine and broth, and finished with herbs

### **Grilled Swordfish: \$16.00 pp**

Ginger marinated swordfish, grilled, and finished with a sweet pineapple salsa

# Lunch & Dinner

## Starch:

Mashed Potatoes: \$1.00 pp

Rosemary Roasted Redskins: \$1.00 pp

Colcannon: \$1.50 pp

Sweet Potato Mash: \$1.50 pp

Cheddar Baked Potatoes: \$2.00 pp

Au Gratin Potatoes: \$2.00 pp

Quinoa: \$1.50 pp

Wild Rice Pilaf: \$2.00 pp

Basmati Rice: \$1.00 pp

Dinner Rolls: \$0.25 pp

## Vegetable:

Garlic Green Beans: \$1.50 pp

Roasted Brussels Sprouts with Bacon: \$1.50 pp

Asparagus in Lemon Herb Butter: \$2.50 pp

Honey Glazed Roasted Carrots: \$2.00 pp

Parmesan Roasted Cauliflower: \$2.00 pp

Ratatouille: \$2.00 pp

Braised Cabbage: \$1.50 pp

Summer Succotash: \$2.50 pp

Broccoli with Fontina Fondue: \$2.50 pp

Crispy Garlic Kale: \$1.50 pp

Roasted Winter Squash: \$2.00 pp

Grilled Seasonal Vegetables: \$2.25 pp

## Salads:

Strawberry Spinach: \$3.00 pp, Greek: \$2.50 pp, Caesar \$2.00 pp, Harvest: \$3.00 pp

# Desserts

We also offer custom desserts and displays. Send us your ideas and we will respond with a quote!

## Dessert Bars:

Du Jour Signature Toffee Brownies: \$2.00 ea

Peanut Butter Brownies: \$2.00 ea

Lemon Bars: \$2.00 ea

Cheesecake Bars: \$2.00 ea

Salted Caramel Apple Bars: \$2.00 ea

Pecan Bars: \$3.00 ea

## Cookies:

White Chocolate Cranberry: \$1.50 ea

Peanut Butter Chocolate Chip: \$1.50 ea

Chocolate Chip: \$1.50 ea

Oatmeal Raisin: \$1.50 ea

Seasonal Decorated Sugar Cookies: \$2.00 ea

## Cheesecakes:

10 in: \$40.00

White Chocolate Raspberry:

Pumpkin

Vanilla

Caramel

Turtle

Chocolate Swirl

# Desserts

## Cakes:

Carrot: \$40.00 ea

Red Velvet: \$40.00 ea

Chocolate Truffle: \$40.00 ea

Chocolate Bacon: \$45.00 ea

Vanilla: \$35.00 ea

Coconut: \$40.00 ea

Raspberry White Chocolate: \$45.00 ea

Wedding Cakes - Contact us for pricing

## Pies:

Apple: \$15.00 ea

Berry: \$15.00 ea

Pumpkin: \$15.00 ea

Pecan: \$20.00 ea

Cherry: \$15.00 ea

## Assorted:

Chocolate Covered Strawberries: \$1.50 ea

Mousse Shooters: \$1.50 ea

Cream Puffs/Eclairs: \$1.75 ea

Mini Fruit Tarts: \$ 1.00 ea

Custom Dessert Trays: \$4 pp

Choose a maximum of 4 dessert bars or cookies for your tray.

Dessert Displays & Bars: Quote

Beautifully custom designed dessert bar, which could include any of our desserts with plates and dessert forks included, as well as chocolates, nuts, or candies at your request.

# Snacks

**Pretzels: \$1.00 pp**

**Potato Chips: \$1.00 pp**

**Root Vegetable Chips: \$1.50 pp**

**Candied Nuts: \$3.00 pp**

**Roasted Nuts: \$2.00 pp**

**Trail Mix: \$2.00 pp**

**Marinated Olives: \$1.50 pp**

**Parmesan and Truffle Popcorn: \$ 1.00 pp**

# Beverages:

**Coffee: \$1.75 pp**

Includes sugar, sugar substitute, cream, and straws

**Hot Tea: \$1.75 pp**

Includes sugar, sugar substitute, cream, and straws

**Iced Tea: \$1.75 pp**

Sweetened or unsweetened, freshly brewed, can be infused with herbs or fruit (\$0.50)

**Lemonade: \$1.75 pp**

Freshly made, can be infused with herbs or fruit (\$0.50)

**Fresh Juice: \$ 1.75 pp**

Orange, apple, cranberry, and grape

**Sparkling Punch: \$2.00 pp**

Cranberry lemon punch, or pineapple citrus punch

**Bottled Water: \$1.75 pp**

**Sparkling Bottled Water: \$2.50 pp**

**Soda: \$ 2.00 pp**

# Custom Menus

We would love to create a custom menu with you! Below we have simply listed custom menu ideas, but we want to create a menu with you that perfectly caters to your guests tastes, as well as representing your special event.

Please email or call us to discuss a quote for a custom menu.

## Custom Menu Possibilities:

### **Mexican Menu**

Could include tacos de carnitas, salsa and chips, flautas, and sopes

### **Italian Menu**

Could include pappardelle, gnocchi, manicotti, clam risotto, and flatbreads

### **Pasta Menu**

Could include spaghetti, alfredo, lasagna, ravioli, and garlic bread

### **Mediterranean Menu**

Could include a mezze platter with pita, kebabs, moussaka, and grilled halloumi salad

### **Seasonal Menu**

Depending on the season of your event, we would love to make you a seasonal menu that utilizes local and fresh produce and seasonal flavors

### **Grill & BBQ Menu**

May include burgers, brats, ribs, brisket, grilled corn, coleslaw, and cornbread

### **Asian Menu**

Could be Thai, Chinese, Vietnamese ect. May include stir fry, fried prawns, or Korean ribs

### **Southern Menu**

May include shrimp and grits, brisket, mac and cheese, collard greens, and biscuits

# Terms & Conditions

1. The State of Michigan requires a 6% sales tax in addition to your food and beverage bill, including service charges and rentals.
2. An 18% service charge will be added to all full service events.
3. The service charge for delivery is \$25 or 5% of the total bill. Pick up, if needed, is \$25.
4. Deposits: When the contract is signed to secure your date, 50% of total charge is required as a deposit. The additional 50% is due the date of the event.
5. Payments: We accept all forms of payment including cash, check, or credit card including Visa, Master Card, Discover, and American Express.
6. Food and beverage prices are subject to change, but will be secured once your deposit is given.
7. Guest Count: Your guest count is required 7 days prior to your event date. It is your responsibility to contact us with this count. If guarantee is not received, we will prepare and charge for the highest estimated guest count.
8. Lunch menu items may only be selected for an event that begins prior to 3 pm.
9. Plated entrees are an additional \$2.00 per person. Family style service is an additional \$1.00 per person.
10. Cake cutting fee is \$0.75 per person. This includes china cake plates and a dessert fork.
11. Tableware prices are as follows:
  - China plates, silverware, and napkins: \$2.00 per person
  - Glasses and cups: \$1.00 per person
- Disposable tableware: Plates, silverware, and napkins: \$1.00 per person
12. Extra Staff: \$30 per additional staff, per hour.
13. Linens: Request a custom quote.
14. Du Jour Fine Catering does not yet serve alcoholic beverages.