

# spartan signature catering

## Boxed Lunch Selections

all boxed lunches include chips, an apple, and a bottled water

## Sandwich Selections \$9.95

**Here's the Beef**  
sliced roast beef,  
cheddar cheese, lettuce,  
tomato, and crispy  
onions with horseradish  
mayo and mustard on  
Vienna bread

**Gobble Gobble**  
sliced turkey, cranberry  
cream cheese, lettuce,  
and tomato on  
sourdough

**This Little Piggy**  
sliced ham, Swiss  
cheese, lettuce, tomato,  
horseradish mayo, and  
mustard  
on Vienna bread

**Chef's PB & J**  
peanut butter and  
raspberry preserves  
with fresh sliced  
strawberries on  
sourdough

**BLT**  
bacon, lettuce, and  
tomato, with mayo on  
sourdough

## Wrap Selections \$10.25

**Tuna Salad**  
tuna mixed with fresh basil, celery, red onion, tomatoes, and a lightly spiced aioli  
wrapped in a flour tortilla

**Chicken Caesar**  
chopped romaine lettuce, tomatoes, parmesan cheese, garlic and herb grilled chicken  
tossed in creamy Caesar dressing and wrapped in a flour tortilla

**Roasted Vegetables**  
grape tomatoes, zucchini, squash, red onion, and mushrooms with muenster cheese,  
drizzled with balsamic vinegar and wrapped in a flour tortilla

**Beef Salad**  
seasoned roast beef, tomatoes, red onion, red peppers, dill pickle all tossed with dijon  
mayo, mixed greens and cheddar cheese and wrapped in a flour tortilla

**Greek Salad**  
tomatoes, cucumbers, red onion, Kalamata olives, feta cheese, and fresh oregano tossed  
together in Greek dressing and wrapped in a flour tortilla

**Tandoori Chicken Salad**  
ginger roasted chicken tossed in a seasoned yogurt with mixed greens  
wrapped in a flour tortilla

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## Upgraded Selections \$11.95

### Grilled Chicken Croissant

garlic and herb grilled chicken breast, havarti cheese, sliced cucumber, tomato, and lettuce with mayo and mustard on a flaky croissant

### The Italian

ham, salami, pepperoni, roasted red pepper giardiniera, lettuce, tomato, and provolone cheese on Vienna bread

### Steak Croissant

sliced beef tenderloin, smoked cheddar cheese, roasted red pepper giardiniera, crispy onions, and horseradish mayo on a flaky croissant

### Caprese BLT

bacon, lettuce, tomato, fresh mozzarella, and fresh basil with balsamic vinaigrette and mayo on Vienna bread

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## Plated Lunch Selections

all served luncheons are accompanied with  
garden salad of gathered field greens, English garden cucumbers, grape tomatoes,  
and choice of dressing  
fresh rolls with butter, choice of dessert selection,  
freshly brewed coffees, selection of fine teas, and iced tea

## Lunch Dessert Selections

New York Style Cheesecake with raspberry coulis    Apple Pie    Blueberry Pie    Cherry Pie  
German Chocolate Cake    Boston Cream Pie    Carrot Cake    Chocolate Mousse

## Poultry Selections

### Michigan Chicken

grilled breast of chicken with a  
Michigan cherry sauce  
rosemary roasted red skin potatoes  
fresh steamed broccolini  
\$17

### Chicken Chasseur

grilled chicken breast with mushrooms,  
tomatoes, and shallots with a  
white wine demi glace  
garlic mashed potatoes  
green beans almondine  
\$17

### Chicken Piccata

pan-seared breast of chicken lightly  
dusted with seasoned flour and served  
with a lemon caper sauce  
herb rice pilaf  
fresh steamed broccolini  
\$17

### Southern Fried Chicken

two breaded chicken medallions  
down home stuffing  
asparagus & squash hash  
smothered in gravy  
\$16

### Chicken Saltimbocca

chicken breast wrapped with sage and  
prosciutto ham, breaded with  
Italian herbs  
red onion wine sauce  
vesuvio potatoes  
green beans with tomato confit  
\$18

### West Coast Chicken Breast

grilled chicken breast with sun-dried  
tomatoes, white beans,  
goat cheese, and braised Swiss chard  
with parmesan butter sage gnocchi and  
fresh herb sauce  
\$18

### Grilled Jerk Chicken

grilled jerk chicken topped with  
mango salsa  
paprika roasted sweet potatoes  
sweet corn and okra  
\$18

### Chef's Chicken Cordon Bleu

chicken breast wrapped in ham, then  
breaded and pan-fried, topped with  
Swiss cheese & Dijon cream sauce  
mashed red skin potatoes  
haricot verts  
\$20

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## Pork and Beef Selections

**Pepper Grilled Flat Iron Steak**  
with a red wine demi glace  
garlic roasted baby potatoes  
haricot verts  
\$21

**6oz Grilled Filet of Beef**  
with red onion marmalade  
& red wine demi glace  
roasted red skin potatoes  
haricot verts  
\$25

**Natural Pork Tenderloin Medallions**  
with Michigan cherry sauce  
smoked cheddar polenta cake  
roasted root vegetables  
\$18

**Grilled Rib-Eye Steak**  
with gorgonzola butter and a balsamic  
reduction  
creamy polenta  
Chef's seasonal vegetables  
\$23

**Paprika Grilled Flank Steak**  
rubbed with cocoa, cumin, and paprika,  
topped with a red wine demi glace  
garlic smashed red skin potatoes  
sautéed broccolini and oven roasted  
cherry tomatoes  
\$20

**Grilled Flank Steak**  
With a wild mushroom sauce  
rosemary roasted fingerling potatoes  
asparagus & squash hash  
\$20

**Pecan Crusted Pork Tenderloin**  
topped with red onion marmalade  
roasted sweet potatoes  
asparagus and squash hash  
\$18

## Seafood Selections

**Cilantro Marinated Jumbo Prawns**  
creamy pepper jack sauce  
tomato couscous  
fresh steamed broccolini  
\$25

**Fish and Chips**  
beer battered cod loins with caper  
tartar sauce  
potato wedges  
sweet corn niblets  
\$17

**Balsamic Glazed Salmon**  
grilled salmon fillet  
topped with crispy onions  
roasted garlic fingerling potatoes  
Italian summer squash medley  
\$20

**Pecan Crusted Catfish**  
catfish fillet coated in pecan breading  
then pan-fried and topped with a  
tomato okra lemon sauce  
dirty rice  
\$18

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## Seafood Selections

**Bloody Mary Braised Salmon**  
salmon fillet braised in vodka bloody  
mary sauce topped with peppers and  
onions  
scallion rice pilaf  
sautéed broccolini and oven roasted  
cherry tomatoes  
\$20

**Parmesan Butter Sage Trout**  
pan-seared trout  
with parmesan butter sage sauce  
dauphinoise potatoes  
haricot verts  
\$18

**Tilapia Piccata**  
pan-seared with a lemon caper sauce  
three cheese risotto  
steamed asparagus  
\$18

## Get Comfortable Selections

**Blue Ribbon Meatloaf**  
Chef's extra-ordinary  
house made meatloaf  
mashed potatoes  
haricot verts  
\$15

**Fried Chicken**  
one piece of dark meat and  
one chicken breast  
mashed potatoes with gravy  
sweet corn niblets  
\$15

**Spartan Signature Beef Stew**  
beef, turnips, carrots, onions, celery, and  
mushrooms all slow roasted and served  
atop red skin mashed potatoes  
\$16

**Old Fashioned Spaghetti  
and Meatballs**  
beef meatballs and spaghetti noodles  
topped with marinara sauce  
\$14

**Chicken Pot Pie**  
chicken braised in a white wine cream sauce with celery, onions, peas, and fresh herbs  
served atop a puff pastry bouche cup  
\$16

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## Vegetarian Selections

### **Macaroni and Cheese**

herb goat cheese, sharp cheddar,  
and parmesan with  
shiitake and crimini mushrooms  
rosemary thyme and sage  
\$16

### **Gnocchi Romano**

parmesan butter, sage, sun-dried  
tomatoes, mushrooms, and  
Romano cheese  
\$17

### **Spinach and Mushroom Ravioli**

with Tuscan white bean and  
sun-dried tomato sauce  
\$18

### **Chilaquiles**

corn tortillas tossed in salsa and cheese,  
then baked to perfection  
served with black beans and cilantro  
sour cream  
\$15

### **Individual Polenta Pizzas**

parmesan polenta crust topped with  
caramelized onions, roasted red pepper,  
sun-dried tomatoes, artichokes,  
mushrooms, and goat cheese  
\$18

### **Roasted Vegetable Lasagna**

smoked tomato basil sauce  
topped with mozzarella and  
parmesan cheese  
\$16

### **Wild Mushroom Strudel**

puff pastry stuffed with a trio of exotic  
mushrooms served with roasted red  
pepper coulis and  
julienne of seasonal vegetables  
\$18

### **Roasted Vegetable Kebobs**

oven roasted vegetables  
with rosemary balsamic glaze  
lemon rice  
\$16

### **Vegetarian Pot Pie**

mixed vegetable ratatouille served in a puff pastry bouche cup  
\$16

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## Lunch Buffet Selections

Lunch Buffets Require a Minimum Guarantee of 25 Guests

### Hot Soup Addition to Any Buffet:

broccoli and cheddar soup \$1   butternut squash bisque \$2   minestrone soup \$1.50  
grilled chicken and rosemary soup \$1   Southwestern chicken tortilla soup \$1  
vegetarian roasted tomato basil bisque \$1   potato and leek soup \$1.50  
New England clam chowder \$2   egg drop soup \$1.50   soup of your choice \$2.25

### Deli Lunch Buffet

spartan signature potato salad  
cucumber salad with basil  
selection of sliced roast beef, smoked  
turkey breast, ham, and salami  
Swiss, cheddar, and provolone cheese  
assorted sliced breads  
relish tray of leaf lettuce, vine-ripened  
tomatoes, sliced onions, olives, pickles,  
and mild peppers  
stone ground mustard, classic mustard,  
and mayonnaise  
brownies, cherry pie, and a fresh fruit  
salad  
freshly brewed coffees, selection of fine  
teas, and iced tea  
\$22

### The Union Lunch Buffet

gathered field greens with shredded  
cheddar cheese, grape tomatoes, sliced  
cucumbers, croutons, balsamic and  
ranch dressings  
spartan signature pasta salad  
spartan signature potato salad  
herb breaded crisp-fried boneless  
chicken breast  
beef brisket rubbed with herbs, spices,  
and garlic  
slow braised and roasted to perfection  
herb rice pilaf  
vegetable medley  
assorted rolls and butter  
pecan pie, carrot cake,  
and a chocolate mousse bowl  
freshly brewed coffees, selection of fine  
teas, and iced tea  
\$24

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New England clam chowder \$2   egg drop soup \$1.50   soup of your choice \$2.25

### The American Buffet

tossed garden salad with assorted toppings and dressings

spartan signature potato salad

steakhouse iceberg salad with tomatoes and bacon, ranch dressing

bbq boneless chicken breast

certified angus beef hamburgers, bratwurst, and garden burgers

appropriate buns  
cheddar, Swiss, and American cheese

leaf lettuce, vine ripened tomatoes, sliced onions, pickles, and sport peppers

stone ground and classic mustard, mayonnaise, hot sauces, and catsup

house-made macaroni and cheese gratin

spiced corn niblets with sweet cream butter and sea salt

warm peach cobbler, apple pie, and chocolate brownies

freshly brewed coffees, selection of fine teas, and iced tea  
\$23

### Fiesta Lunch Buffet

mixed baby greens with roasted corn, black bean and pepper relish, fried tortilla strips and New Mexico buttermilk dressing

tri-color tortilla chips with salsa verde, salsa roja, and house-made guacamole

chipotle shredded chicken and citrus jerk pulled pork

warm flour tortillas

salsa, sour cream, jalapenos, shredded lettuce, diced tomato, chopped onion, and grated cheese

spinach and mushroom enchiladas

Spanish rice

pepper and chili black beans

fresh fruit salsa with cinnamon chips

freshly brewed coffees, selection of fine teas, and iced tea  
\$21

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grilled chicken and rosemary soup \$1   Southwestern chicken tortilla soup \$1  
vegetarian roasted tomato basil bisque \$1   potato and leek soup \$1.50  
New England clam chowder \$2   egg drop soup \$1.50   soup of your choice \$2.25

### Italian Lunch Buffet

spartan signature pasta salad

classic Caesar salad of crisp romaine  
with garlic croutons, parmesan cheese,  
and creamy Caesar dressing

pan-fried Italian sausage contadina

traditional chicken parmesan

rigatoni marinara

penne pasta alfredo with  
basil roasted vegetables

garlic bread sticks and butter

biscotti, amaretto chocolate mousse, and  
tiramisu

freshly brewed coffees, selection of fine  
teas, and iced tea  
\$24

### Asian Lunch Buffet

Chinese pasta salad with  
sesame garlic dressing

marinated cucumber and pepper salad  
with black sesame seeds atop mixed  
greens

sweet & sour ginger chicken with  
lemon pepper crust

beef and broccoli stir-fry

steamed white rice

vegetable stir-fry

assorted rolls and butter

fortune cookies and fresh fruit salad  
with toasted coconut

freshly brewed coffees, selection of fine  
teas, and iced tea  
\$21

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grilled chicken and rosemary soup \$1   Southwestern chicken tortilla soup \$1  
vegetarian roasted tomato basil bisque \$1   potato and leek soup \$1.50  
New England clam chowder \$2   egg drop soup \$1.50   soup of your choice \$2.25

### The Soup and Caesar Salad Buffet

vegetarian roasted tomato basil bisque  
Michigan white bean soup

classic Caesar salad  
crisp romaine lettuce, garlic croutons,  
parmesan cheese  
served with creamy Caesar dressing

herb-grilled chicken breast  
marinated Portobello mushrooms

assorted rolls and butter

Chef's selection of desserts

freshly brewed coffees, selection of fine  
teas, and iced tea

\$18

### Healthy Choice Buffet

organic garden greens with red wine  
vinaigrette

Mediterranean couscous salad with  
fresh herbs

rosemary and garlic grilled pork  
OR  
pan-seared chicken breast with natural  
jus

grilled salmon with citrus salsa

quinoa pilaf

steamed broccolini

sliced fresh fruits of the season with  
cinnamon sour cream dip

freshly brewed coffees, selection of fine  
teas, and iced tea

\$20