

# Catering by Steiny's

*Thank you for considering Catering by Steiny's for your upcoming event.*

*Steiny's is at your service wherever your perfect setting is for your event. Choose one of our packages to help you create the perfect memory for your once-in-a-lifetime celebration. Our catering experts look forward to helping you plan your ideal event featuring extraordinary cuisine and uncompromising service.*

*By choosing Steiny's to assist you with your special day; we guarantee we will have you and your guests talking for years to come.*

*Additional packages and enhancements are available. Please view our attached menu options.*

*If you are ready to begin planning your special event or to check our availability email us at [event-planner@comcast.net](mailto:event-planner@comcast.net) or call (248) 453-5376 and we will be happy to assist you.*

*Steiny's is totally unique dining experience in all areas, from our Shelby Township restaurant to our amazing on and off-site catering department. We describe our menu as "Gourmet Comfort Food". Everything we make is from scratch, truly home made.*

*Steiny's menu is designed with Michigan Made Products in ample quantities at a reasonable price. Steiny's does own an Off Premise Liquor License. This particular license entitles us to take care of all you alcohol needs for any kind of event.*

*Steiny's; Great Food ~ Great Drinks ~ Great Events*

*Thank you for allowing us to be part of this very special day in your lives.*

*Warmest Regards,  
Cheryl Steinhurst and our entire team*

## **Catering Guidelines**

*Certified Bartender, Server or bus staff are \$25 per hour minimum of 4 hours per event*

*Special Request for Chef on site for carving \$35 per hour*

*Delivery fee \$10 up to 10 mile radius from Steiny's/ \$20 up to 10- 20 mile radius/ \$50 up to 20-75 mile radius*

*Minimum 25 guests to secure our services*

*20% service fee and 6% Michigan sales tax will be added to all events. This service fee covers chafers, sternos, set up and tear down of the food.*

*A \$100 non-refundable deposit is required to secure our service and is due at the time of booking.*

*Remaining balance and final guest counts are due 7 days prior to the event with your final count.*

## Catering Buffet Selections

*Buffet's include House Made Bread and Sweet Butter*

### SALADS

House~ Greens, Cucumbers, Tomatoes, Carrots and Fresh Croutons

Caesar~ Romaine topped with Shaved Parmesan and Fresh Croutons

Cheryl's Cole Slaw

Michigan Mixed Greens, Red Onions, Bleu Cheese, Dried Cherries & Pecans (add \$.99 pp)

**Dressing selections** Balsamic Parmesan, House-made Buttermilk Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Creamy Italian and Caesar (choose two)

### VEGETABLES

Green Beans Almandine

Glazed Baby Carrots

Cauliflower, Broccoli and Carrots

Corn with Sautéed Peppers

Green Bean Broccoli & Shredded Carrot

Zucchini and Squash

### STARCH

Steiny's Broasted Potatoes

Fluffy Rice Pilaf

Roasted Redskins

Whipped Mashed Potatoes

Whipped Sweet Potatoes

Penne with Meat sauce add \$.99 per guest

### ENTRÉE

Herb Roasted Chicken ~Individual Chicken Pieces Baked Herbs

Chicken Marsala~ Marsala Wine Reduction with Mushroom

Chicken Piccata~ Artichoke Hearts, Capers in a Lemon Sauce

Parmesan Encrusted Chicken~ Parmesan Panko Light Coating and Baked

Italian Sausage~ with Peppers and Onions

Pulled Pork~ Slow Cooked for 12 Hours in our Southern Pride Smoker (one of Steiny's biggest sellers on the menu at Steiny's Restaurant)

Meatballs~ in a Mushroom Brown Sauce or Sauce Marinara

BBQ Raspberry Glazed Encrusted Salmon (add \$1pp)

Stuffed Cabbage~ Traditional Polish recipe

Andrea's Lasagna (with Meat) or (Vegetarian) Lasagna

Mostaccioli choice of sauce: Marinara, Alfredo, Pesto or add .99 Meat Sauce

Macaroni n' Cheese~ If you love ooey, gooey, rich, mac n'cheese, this will make you happy!

Tortellini~ add .99 Cheese tortellini tossed in: Marinara, Alfredo, Pesto or Meat Sauce

Sliced Roast Beef with a mushroom gravy

Beef Tips ~ Cajon or seared with garlic butter and light seasoning add \$3 pp

Baby Back Ribs~ Smoked In House Daily! add \$5pp

Prime Rib of Beef with Steiny's Au jus add \$ 6 per guest (minimum of 25 guests)

Filet Mignon Tenderloin of Beef add \$8 per person (minimum of 25 guests)

# Catering Buffet Pricing

<b>Buffet 2</b> \$12.99 pp (1) one salad (1) one vegetable (1) one starch (1) one entrée	<b>Buffet 3</b> \$15.99 pp (1) one salads (1) one vegetable (1) one starch (2) two entrée's	<b>Buffet 4</b> \$18.99 pp (1) one salads (1) one vegetable (1) one starch (3) three entrée's
<b>Buffet 5</b> \$20.99 pp (1) one appetizer (1) one salad (1) one vegetable (1) one starch (3) three entrée's	<b>Buffet 6</b> \$22.99 pp (2) two appetizer (1) one salad (1) one vegetable (1) one starch (3) three entrée's	<b>Buffet 7</b> \$24.99 pp (3) three appetizer (1) one salad (1) one vegetable (2) two starch's (3) three entrée's

### APPETIZER add \$2 pp

Vegetable Display  
 Cheese & Cracker Display  
 Chicken Tender Bites  
 Mini Quesadilla's  
 Antipasto Display  
 Chicken Sauté  
 Taquito's  
 Mini Spanakopita  
 Bean Dip  
 House Made Chips & Dip

Tortilla Chips & Salsa  
 Stuffed Mushroom Caps  
 BBQ Meatballs  
 Sweetish Meatballs  
 Water Chesnutt n Bacon  
 Vegetable Spring Roll  
 Beef Frank n Blanket  
 Assorted Mini Quiche  
 Corn Jalapeno & Jack Cake

### ADD DESSERT \$4 pp

Mini Assorted Desserts  
 Cream Puffs  
 Éclairs  
 Cannoli  
 Bread Pudding  
 Chocolate Molten Lava Cake

Mini Crème Brule  
 New York Cheesecake  
 Brownies  
 Carrot Cake  
 Tiramisu  
 Cake

### IF YOU WOULD LIKE ADDITIONAL ITEMS ADDITIONAL ITEMS

Priced \$2 per person  
 Adding Each Appetizer  
 Additional Salad  
 Additional Vegetable  
 Additional Starch  
 Additional Entrée \$3 (unless menu specifies different price)

## TEA PARTY BUFFET

*All Buffets include: Fresh brewed regular and decaffeinated coffees, herbal teas and fountain soda.*

### AFTERNOON BUFFET

#### (Choose three Tea selections)

Assorted Tea Sandwiches and Wraps  
House-made Seasoned Chips  
Mixed Green Salad or Cold Italian Pasta Salad  
Fresh Fruit of the Season  
\$15.99 per person minimum 24 guests

### ALICE'S COLLECTION BUFFET

#### (Choose three Tea selections)

Assorted Tea Sandwiches and Wraps  
House-made Seasoned Chips  
Soup (many choices to choose from)  
Mixed Green Salad or Cold Italian Pasta Salad  
Fresh Fruit of the Season  
\$16.99 per person minimum 24 guests

### SALAD BUFFET

Mixed Greens, Cucumbers, Grape Tomatoes, Shaved Carrots  
Diced Ham & Diced Fresh Turkey (add \$2 per guest for Grilled Chicken Breasts)  
Bleu Cheese & Shredded Mixed Cheese  
Fresh Croutons  
Cheryl's Cole Slaw  
House-made Bread and Sweet Butter  
Choice of two dressings: House made Buttermilk Ranch, Bleu Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Creamy Italian and Caesar  
\$15.99 per person minimum 24 guests

**Add Cup of Soup** \$2 per person choices:  
Butternut Squash, Turkey Vegetable or Turkey Rice, Beef Vegetable or Beef Rice, Beef Barley, Tortilla, Split Pea with Ham or Tortellini Vegetable Soup. Let us know your preference; we can make it!

**DESSERT** add \$4 per person for dessert (CHOOSE 2-4)

Mini Assorted Desserts: Cream Puffs, Éclairs, Cannoli &, Cheese Cake.  
Steiny's Bread Pudding, Mini Assorted Cheesecake, Carrot Cake and Tiramisu.

## TEA PARTY SELECTIONS

**Ham-Cheddar** on white lavash with sliced tomato, lettuce, aged cheddar and honey mustard sauce.

**Turkey-Swiss**, freshly sliced turkey, baby Swiss cheese, lettuce, tomato & mayonnaise on white lavash.

**Vegetable**-An array of vegetables and provolone mozzarella cheese in a spinach lavash.

**Caesar Wrap** ~ Fresh chopped romaine, Caesar dressing with parmesan cheese, diced tomatoes served on spinach lavash

**Tuna**- Blended with celery, very light onions, mayonnaise with lettuce and tomato on marbled rye squares

**Egg Salad**- Blended with sweet gherkin pickles, mayonnaise and herbs on challa rectangles.

### Pastries

Chocolate Covered Strawberries,  
Shortbread Cookie, Poppy Seed Sweet Bread, Fudge Brownies, Mini Assortment of Cheesecakes  
\$31.00 per dozen

## Banquet Plated Entrees

Guest Multiple Entrée Choice Available As Follows

- Choice of three ADD \$.75 per guest
- Choice of two for ADD \$.50 per guest
- One Entrée for all guests; prices as indicated per Entrée below

## Plated Entrées

All groups larger than 25 must provide total count for each entrée selected 7 days prior to the event. Host must provide entrée choice indicator to be displayed with guest at time of event.

*All Plated Entrée's include House Made Bread and Sweet Butter*

**ENTRÉE'S** {priced per guest} 11-3pm Lunch/Dinner 4-9pm

### LUNCH 14.99/DINNER 17.99

**CHICKEN MARSALA**~ lightly dusted and baked topped with a mushroom brown sauce.

**CHICKEN PICATTA**~ lightly dusted with flour and grilled finished with a lemon caper butter sauce.

**PARMESAN ENCRUSTED CHICKEN**~ Perfect blend of panko and parmesan to make this mouth-watering dish.

**ROAST TURKEY** ~ Fresh roasted turkey laced with house made gravy.

**MACARONI N' CHEESE** ~ If you love ooey, gooey, rich, mac n' cheese, this will make you oh so happy

**ANDREA'S LASAGNA** ~She helped mom in the kitchen and lo' and behold, her version was better!

**FETTUCINI** ~Grilled Chicken with choice of Pesto, Alfredo or Marinara sauce (vegetarian)

**STUFFED CABBAGE** ~ Hand stuffed then rolled and baked

**SLICED BEEF DINNER**~ Tender beef in a mushroom brown sauce.

**PARMESAN ENCRUSTED TILAPIA** ~Light herb seasoned and baked

**SMOKED PULLED PORK** ~ House smoked til so tender it will melt in your mouth! (gluten free)

**CAJUN BEEF TIPS** ~ Cajun seared with a beef demi glace **LUNCH 15.99/DINNER 19.99**

**BABY BACK RIBS** ~ House smoked in our Southern Pride Smoker with a caramelized bbq glazed **LUNCH 16.99/DINNER 27.99**

**RASPBERRY BBQ GLAZED SALMON** ~ Grilled salmon finished with a raspberry bbq glaze **LUNCH 15.99/DINNER 17.99**

## DUET ENTRÉE's

*All Entrée's Includes~ Chef's choice of accompaniments; House Salad & Fresh Baked Rolls*

### \*PETITE FILET MIGNON CHICKEN

**MARSALA** ~Perfectly prepared filet mignon and baked chicken dusted in flour and finished with a mushroom brown sauce .LUNCH \$29.99 DINNER \$34.99

### ½ SLAB BABY BACK RIBS & PULLED

**PORK**~ House smoked in our Southern Pride Smoker.

LUNCH \$19.99 DINNER \$24.99

### BBQ CHICKEN BREAST & PULLED

**PORK**~ House smoked in our Southern Pride Smoker and caramelized with a bbq glaze. LUNCH \$15.99 DINNER \$19.99

### CHICKEN PICCATA & RASPBERRY

**SALMON** ~ grilled chicken breast dusted with flour and finished with lemon caper butter sauce and our grilled salmon finished with a raspberry bbq glaze  
LUNCH \$19.99 DINNER \$23.99

### \*PETITE FILET & SHRIMP SKEWER ~

Perfectly prepared filet mignon joined with a skewer of our garlic glazed shrimp.  
LUNCH \$32.99 DINNER \$36.99

### STUFFED CABBAGE WITH BRATWORST

Hand stuffed then rolled and baked accompanied with sliced grilled brats and sauerkraut. LUNCH \$15.99 \$19.99

### LASAGNA & MOSTACCIOLI~

Our five layer lasagna along side of our (meat or meatless) Mostaccioli. LUNCH \$15.99 DINNER \$19.99

### PARMESAN ENCRUSTED CHICKEN &

**MOSTACCIOLI**~ Perfect blend of panko and parmesan to make this mouth-watering dish LUNCH \$15.99 DINNER \$19.99

### ROAST TURKEY & GLAZED HAM~

Thanksgiving dinner at its best. LUNCH \$15.99 DINNER \$19.99

## DESSERT

Sheet Cake \$3 Per Guest (Minimum 25)  
Many flavors and frostings to choose from  
Four Layer Carrot Cake \$6pp  
Crème Brulée \$6pp  
New York Cheesecake \$5 pp  
Molton Lava \$5 pp  
Bread Pudding \$4 pp

Fresh Fruit Bowl \$4 pp  
Sorbet \$4 pp  
Ice Cream \$4 pp  
Fresh Baked Pies \$5 pp  
Gourmet Cookies \$15 Per Dozen

## ENHANCEMENTS

### For the Tables

Mixed Nuts \$12.00 per pound  
Chex Mix \$10.00 per pound  
M & M's 12.00 per pound  
Trail Mix \$20.00 per pound  
Hummus served with Garlic Chips & Soft Pita Triangles \$3.50 per person  
House made Seasoned Chips with French Onion Dip \$2.50 per person  
Tortilla Chips with Salsa \$2.50 per person  
Inventory Set up Fee \$25.00 per hour.

Steiny's can arrange to set out reception inventory items, favors, completed decorations, etc. Steiny's is not responsible for decorations requiring assembly.

Warm Pretzels Bites with a Mustard Sauce \$33.00 per dozen  
Cheese Display with Crackers \$4.00 per person  
Vegetable Crudites with Dip \$3.00 per person  
Cocktail Peanuts \$10.00 per pound

### Late Night Indulgence

All stations are scheduled and are open for one hour

#### Coney Station

Coney Island Station Served with Chili, Onions, Mustard, Housemade Seasoned Chips  
\$4.00 Per Guest

#### Late Night Pizza Station

Steiny's Restaurant Handmade Gourmet Pizzas  
\$3.00 Per Guest

#### Sliders Station

Mini Pork or Corned Beef Sliders Served with Housemade Seasoned Chips  
\$4.00 Per Guest

#### Nobody Leaves Hungry! Big Sub

Served with Housemade Seasoned Chips  
\$100 per sub (20 servings)

#### Taco Bar

Seasoned Ground Beef, Crunchy and Soft Taco Shells and Traditional Accompaniments  
\$5 Per Guest

#### Potato Skins

Crisp, Loaded Potato Skins with Cheese, Bacon, Sour Cream and Chives (Sour Cream and Chives Served on the Side)  
\$27.00 Per Dozen