

# Zingerman's Catering and Events



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## CATERING AND EVENTS

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Zingerman's Catering and Events specializes in putting together the simply sensational for small parties and large events. From simple get-togethers to elaborate weddings and corporate events, our event planners are ready to handle all the details for your special occasion. Our professional planners have decades of experience. We are ready to handle all the details for your special occasion, including venue selection, entertainment, rentals, and of course, fabulous food to wow your guests! Whether this is your 100th time planning an event or the first, we'll make it fun and delicious for you and your guests!

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## EVENTS MENU

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Our menu has it all—passed hors d'oeuvres, buffets, plated dinners, and dessert bars! Our menu can be tailored to any occasion, venue or service style. We source the foods we prepare when they are at their peak of flavor, and turn to local farmers as often as possible for our fresh produce. Some of our menu offerings have a seasonal component and we are happy to recommend items that will be at their peak during the season your event takes place. We will happily work with any allergy or dietary concerns. If you are considering Zingerman's Greyline for your event, please ask us for our Greyline exclusive menu, made possible by the on-site kitchen.

Our event planners look forward to your call or email!

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## appetizers & starters

### TAPAS

**Pintxo de Sardina Picante** spicy sardines, cherry tomato, pickled guindilla pepper on bite sized toast

**Pintxo Chomin** smoked salmon, hard boiled egg, shrimp and anchovy on bite sized toast

**Piquillo Pepper** stuffed with tuna and caper salad

**Marcona Almonds** with membrillo and slices of Manchego

**Spanish Tuna** avocado, hard boiled egg, caper and shoots on bite sized toast

### ANTIPASTI PLATTERS

#### Italian Delectables

A collection of imported meats and cheeses from our world-famous Deli, including Italian salamis, asparagus wrapped with prosciutto-style ham, Parmigiano Reggiano, fresh mozzarella, aged provolone, marinated olives, roasted peppers, marinated artichoke hearts, cherry tomatoes and roasted asparagus. Served with sliced Zingerman's Bakehouse baguette and Paesano bread.

#### Emma's Remarkable Party To Go

A selection of our favorites: two types of savory Italian-style salami with brown mustard, imported olives, aged gouda cheese, soft double-cream cheese, Edward's salted peanuts, housemade Marash Feta dip, sliced Zingerman's Bakehouse baguette and bagel chips. For a sweet finish we include an assortment of Bakehouse brownies.

#### Spears of Indulgence

Asparagus roasted with sea salt and Tellicherry black pepper, wrapped in prosciutto-style ham and served with slices of Zingerman's Bakehouse baguette.

#### Exquisitely Exotic

Portobello mushrooms, roasted eggplant, piquillo peppers, marinated olives, marinated artichoke hearts, roasted asparagus, oven-dried tomatoes, roasted onions, housemade hummus and roasted red pepper dip.

#### Meat Cones

A new twist on the strolling appetizer, we fill paper cones with Italian meat and cheese and add a salty olive or cornichon pickle. We have a stunning red Berkel prosciutto slicer and can provide staff to slice prosciutto tableside for an additional fee.

#### Cheese Cones

Another variation of the strolling appetizer, we fill paper cones with slices of Gouda, Clothbound Cheddar, Parmigiano Reggiano, a bunch of grapes and a raisin pecan crisp.



## appetizers & starters

### HOT CLASSICS

#### Latke Triangles

Classic Jewish potato pancakes, a staple at the Deli since 1982. Served with applesauce and sour cream.

#### Sweet Potato Latke Triangles

A sweet version of our classic latkes. Served with spicy peanut sauce.

#### Jalapeño Poppers

Half of a fresh jalapeño filled with Zingerman's Creamery cream cheese and Vermont cheddar and roasted to bubbly perfection. Also available with bacon.

#### Italian Meatballs

Made with beef and pork, served in our housemade tomato sauce, topped with Parmigiano Reggiano cheese.

#### Barbequed Brioche Zingers

Choice of zesty BBQ chicken, cuban pork or hand-pulled BBQ beef brisket. Served with Zingerman's Bakehouse mini brioche rolls. Available with Zingerman's Creamery Pimento Cheese and tomato for a vegetarian option.

#### Piri Piri Chicken Wings

Zesty spiced chicken wings with a Portuguese Piri Piri marinade. Served with celery sticks, housemade ranch and blue cheese dressings.

### COLD CLASSICS

#### Detroit Street Fruit Basket

An abundance of seasonal fruit, including fresh berries, grapes, pineapple and melon.

#### Crudite Tray

Seasonal fresh vegetables with housemade roasted red pepper dip and housemade ranch dressing.

#### Laura's Luscious Dips

A trio of housemade Mediterranean dips: hummus, feta spread with marash pepper and olive tapenade. Served with bagel chips and slices of Zingerman's Bakehouse Paesano bread.

#### Pimento Cheese Party

Zingerman's Creamery's version of a Southern classic using award-winning cheddar. Served with slices of Zingerman's Bakehouse rye bread and fresh celery sticks.

#### Sophie's Sandwichettes

Mini versions of our famous Deli sandwiches. Choose from a variety of offerings.

### HOT HORS D'OEUVRES

#### Bacon and Blue Dates

Dates filled with a combination of Faribault blue cheese and Zingerman's Creamery cream cheese wrapped in Nueske's apple-wood smoked bacon.

#### Crab Puffs

Fresh lump crab, Zingerman's Creamery cream cheese, red bell pepper, scallion and spices in a bite-sized pastry puff.

#### Savory Kisses

Puff pastry dough surrounding your choice of the following fillings: feta and caramelized onion, stuffed mushroom and spinach, Italian basil, or pepperoni pizza.

#### Indian Spice Meatballs

Lightly curried lamb and beef meatballs served with a cucumber & mint yogurt sauce.



## appetizers & starters

### COLD HORS D'OEUVRES

#### Mozzarella Pinwheels

Hand-pulled mozzarella layered with prosciutto-style ham or pesto and oven-dried tomatoes, sliced to create spirals. Served with slices of Zingerman's Bakehouse baguette.

#### Bruschetta

Slices of Zingerman's Bakehouse baguette grilled with olive oil and garlic. Includes three toppings: Italian pesto, tomato and basil, and sauteed mushroom with a hint of truffle oil.

#### Blue Cheese Grapes

Juicy, red grapes are enveloped in a combination of Faribault Blue cheese and Zingerman's Creamery cream cheese then rolled in sugared pecans.

#### Pecan Raisin Crisps

With soft, double-cream Green Hill cheese and fig jam.

#### Deviled Eggs Four Ways

As beautiful as they are tasty! We offer: Pesto, Traditional, Spanish Paprika or Beet deviled eggs, served in halves.

#### Creole Cold Boiled Shrimp

Free-trade certified, chemical free Gulf shrimp, boiled in our housemade Cajun spice mix. Served with housemade cocktail sauce.

### CHEESE SELECTIONS

*All cheese selections are accompanied by juicy, red grapes, slices of Zingerman's Bakehouse baguette and pecan raisin crisps.*

#### Cheesemonger's Best

Hand-selected by our cheesemonger from the best cheeses of the season and your personal tastes, this is a one of a kind assortment unique to your event.

#### Sean's Sensational Cheese Basket

Four of our tried and true cheese counter favorites: Vermont Cheddar, Faribault Blue Cheese, Green Hill double-cream cheese and Marieke's Gouda.

#### Allison's Hand-Crafted American Cheese Basket

Four premium varieties from our favorite American cheesemakers. We'll include the best tasting cheddar, blue, soft and gouda style cheeses from our current offerings.

### SKEWERS

*Please any crowd with our festive skewer combinations.*

#### Grilled Rosemary Shrimp

with marinated artichoke hearts

#### Bacon Wrapped Shrimp

with Japanese tare sauce

#### Tamari Marinated Flank Steak

with portobello mushrooms

**Marinated Chicken** with spicy peanut and ginger sauce

**Portobello mushrooms, zucchini and red onion** roasted with olive oil & sea salt

**Caprese** with hand-pulled fresh mozzarella

**Antipasto** with hand-pulled fresh mozzarella, salami, marinated artichoke hearts and cherry tomato, drizzled with olive oil and balsamic vinegar

**Fresh pineapple, strawberry and melon** with a mint leaf



**Traditional Caesar Salad** fresh romaine, Parmigiano Reggiano, housemade croutons, fresh ground pepper, Caesar dressing

**Farm Basket** greens, tomatoes, carrots, cucumbers, croutons with balsamic vinaigrette

**Pear Walnut Salad** seasonal greens, sliced pears, toasted walnuts, blue cheese, balsamic vinaigrette

**Fall On Me** spicy greens, apples, walnuts, cheddar

**ABC Kale** kale, marcona almonds, dried cherries, pecorino romano cheese

**Grilled Vegetable** seasonal veggies, crumbled feta, balsamic vinaigrette

**Classic Nicoise** bib lettuce with Spanish tuna, hard boiled egg, olives, haricot vert and potato with a light dijon vinaigrette

### SEASONAL SALADS

**Jeanne's Citrus Salad** greens, citrus, almonds, pomegranate seeds and goat cheese

**Summer Salad** greens, fresh strawberries or raspberries, marcona almonds and goat cheese

**Panzanella** spicy greens, tomatoes, piquillo peppers and toasted Zingerman's Bakehouse Farm Bread

### CLASSIC SOUPS

Creamy Tomato

Tortilla

### SEASONAL SOUPS

Gazpacho  
Butternut Squash

Cold Bulgarian Cucumber







## main course options

### PASTA

**Artisan-made Italian Pasta** with extra virgin olive oil, slow roasted tomato and garlic in a light sauce, topped with fresh ground pepper and Parmigiano Reggiano cheese

**Gulf Coast Shrimp with Pasta** marinated artichoke hearts, red bell pepper, rosemary, extra virgin olive oil and marash pepper

**Meat Lasagna** layers of pasta with ground pork, Parmigiano Reggiano and farm cheese

**Cheese Lasagna** layers of pasta with farm cheese, marinara sauce, basil and Parmigiano Reggiano cheese

**Eggplant Lasagna** breaded eggplant, pasta, fennel, spinach, portobello mushrooms, marinara sauce and four cheeses

### CLASSIC VEGETARIAN

**Portobello Mushroom Caps** with ricotta cheese, spinach, and roasted onion

**Goat Cheese Tart** with tomato and caramelized onion

**Ratatouille** French country dish with seasonal vegetables, garlic, and fresh herbs (vegan)

**Polenta** with marinara and roasted vegetables (vegan)

**Vegetable Tagine** slowly simmered seasonal vegetables with Épices de Cru tajine spice blend (vegan)

**Farro Risotto** creamy, nutty grains of farro with asparagus, shiitake mushrooms, and garlic

### SEASONAL VEGETARIAN

**Summer Farro** grilled asparagus, red bell peppers, scallions, kale and goat cheese

**Warm Fall Farro** with acorn squash, kale, and goat cheese

### POULTRY

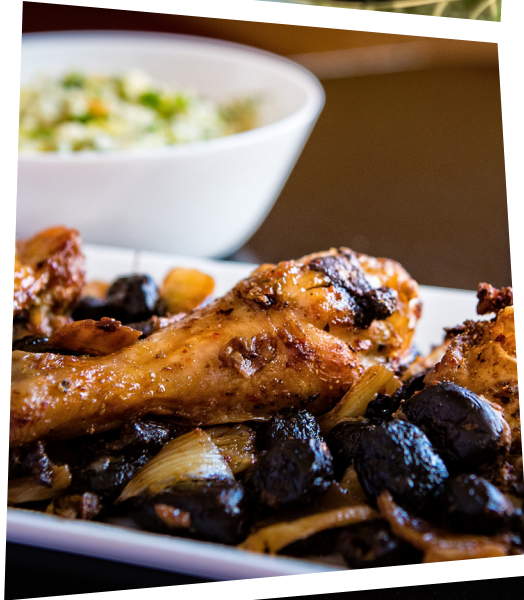
**Chicken Parmesan** breaded, boneless chicken breasts with zesty marinara and cheese

**Tunisian Chicken** free-range chicken with lemon, fennel, Beldi olives, cumin and coriander

**Eight Peppercorn Glazed Duck** leg of duck with a sweet glaze and seasoned with Épices de Cru spices

**Lemon & Thyme Chicken** free-range chicken roasted with lemon, thyme, garlic, olive oil and freshly ground black pepper

**Portuguese Chicken** free-range chicken with a Piri Piri spiced marinade



## main course options

### BEEF

**Braised Boneless Short Rib** with beef gravy

**Beef Tagine** with fruit & Épices de Cru tajine spices blend

**Roast Beef Brisket** with beef gravy

**Marinated Flank Steak** with grilled vegetables

### PORK

**Fennel Pollen Pork Shoulder** rubbed with sea salt, fresh herbs, fennel pollen and olive oil

**Pork Loin** with seasonal fruit mostarda

### LAMB

**Lamb Tagine** with fruit & Épices de Cru tajine spice blend

### SEAFOOD

**Swordfish** with lemon and capers

**Michigan Whitefish** seared with lemon and capers

**Roasted Atlantic Salmon** with bourbon glaze, ginger, orange, olive oil, salt and pepper

**Paella** traditionally made with Bomba rice, chicken, chorizo and shellfish (this dish requires an on-site chef and can be made vegetarian or chicken-only on request)

## sides

### STARCHES

Twice Roasted Mediterranean Potatoes

Roasted Fingerling Potatoes

Golden Mashed Potatoes

Mashed Sweet Potatoes with Michigan Maple Syrup

Lemon Couscous

Polenta with Thyme & Parmigiano Reggiano

Au Gratin Potatoes with Rosemary

Carolina Buttered Rice

Farm Bread Stuffing

Wild Rice Salad

### VEGETABLES

Cauliflower and Red Bell Pepper with Indian Spice Mix

Summer Squash and Zucchini topped with Parmesan crisps and a balsamic drizzle

Bacon Brussels Sprouts

Beets, Carrots, and Basil tossed with vinaigrette

Roasted Root Vegetables

Asparagus with Lemon Vinaigrette

Garlic Roasted Broccoli with capers, olive oil, pequin chili flakes and pecorino romano cheese

Lemon Roasted Carrots with Cumin

Sweet Garlic Delicata Squash (available when in season)





## desserts and late night

### HOUSEMADE DESSERTS

**Panna Cotta**

**Brownie Sundae** with Zingerman's Creamery Gelato

**Flan** with Fresh Berries

**Chocolate Dipped Strawberries**

**Halley's Marshmallow Dreams**

**Fruit Crisp** made with seasonal fruit

### ZINGERMAN'S BAKEHOUSE DESSERTS

**Petite Pastries** Mini Lemon Meringue, Chocolate Eclair, Paris Brest

**Hungarian Torte**

**Cookie and Brownie Basket**

**Pies & Cakes** selection varies seasonally

### LATE NIGHT SNACKS

**Macaroni & Cheese Bar** our famous Deli mac & cheese with a variety of toppings

**Popcorn** salt & butter, caramel, curry or caramel & bacon

**Zingers** BBQ on mini brioche buns

**Zingerman's Potato Chips** Salt, Tellicherry Pepper, Detroit Street BBQ or Pickle

**Mini Reubens**

**S'more Bites** made with Zingerman's Bakehouse Graham Crackers

**Housemade Guacamole and Salsa** with Tortilla Chips

**Mini Zzang!® Bars** an assortment of mini bars in a variety of flavors