



CUTTING EDGE CUISINE

CATERING • EVENTS

STROLLING HORS D'OEUVRES RECEPTION A

FOOD STATION 1

GRILLED VEGETABLE PLATTER AND CRUDITÉS

ASPARAGUS, PORTOBELLOS, ZUCCHINI, SQUASH, BROCCOLI, CAULIFLOWER, CARROTS, CELERY, SWEET PEPPERS AND CHERRY TOMATOES SERVED WITH BUTTERMILK RANCH SAUCE

CHEESE FLIGHT

ASSORTMENT OF PREMIUM CHEESES RANGING FROM HARD CHEDDARS TO A SOFT GOAT CHEESE SERVED WITH MIXED CRACKERS.

TAPAS TRIO

- KALAMATA OLIVE, CAPER & ANCHOVY TAPENADE
 - WARM ARTICHOKE SPINACH DIP
 - TOMATO BASIL CHUTNEY
- SERVED WITH GARLIC ROUNDS & PITA WEDGES.

FOOD STATION 2

PEAR PECAN SALAD

ROMAINE & SPINACH TOSSED WITH CANDIED PECANS, PEARS, RED ONION & DRIED CRANBERRIES. DRESSED WITH AN APPLE CIDER VINAIGRETTE & TOPPED WITH PARMESANO REGGIANO.

PROVENCAL PUFF PASTRY SQUARES

HERBED GOAT & CREAM CHEESE TOPPED WITH GRILLED ZUCCHINI, SQUASH, EGGPLANT & ROASTED RED PEPPERS. DRIZZLED WITH AN HERBED INFUSED OLIVE OIL.

GRILLED POLENTA ROUNDS

SAUTÉED CHEDDAR POLENTA ROUNDS WITH OF DOLLOP OF SMOKED TOMATO RAGU THEN FINISHED WITH A DRIZZLE OF ARUGULA PESTO

SPRING RISOTTO CAKES

CREAMY RISOTTO PATTIES COOKED WITH SPRING PEAS, BABY LEEKS, ASPARAGUS & VEGETABLE STOCK. SAUTÉED IN A SAGE BROWN BUTTER & GARNISHED WITH AN HERBED GREMOLATA.

MAKE CHECKS PAYABLE TO TODD BROWN

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FOOD STATION 3

PROSCIUITO MAC & CHEESE BITES

MACARONI SHELLS MARRIED WITH FONTINA SHARP CHEDDAR & BÉCHAMEL SAUCE. BAKED GOLDEN BROWN IN A PROSCIUITO CUP. TOPPED WITH AN HERBED PANKO CRUST.

PULLED PORK SANDWICHES

OUR BROWN SUGAR RUBBED PORK SHOULDER HICKORY SMOKED FOR 12 HOURS UNTIL FORK TENDER. SHREDDED & SERVED WITH MINI-HERBED ROLLS.

- NORTH CAROLINA BBQ SAUCE
- JACK DANIELS BBQ SAUCE

SLICED BEEF BRISKET

OUR TEXAS STYLE SLICED BEEF BRISKET HICKORY SMOKED UNTIL FORK TENDER. SERVED HOMEMADE HERB ROLLS.

- NORTH CAROLINA BBQ SAUCE
- JACK DANIELS BBQ SAUCE

SOUTHERN SLAW

SHREDDED WHITE AND PURPLE CABBAGE, CARROTS & VIDALIA ONIONS DRESSED WITH MAYO, APPLE CIDER VINEGAR, SUGAR & PARSLEY.

FOOD STATION 4

SPINACH & THREE CHEESE RAVIOLI

TOSSED WITH A LIGHT TOMATO & GARLIC CREAM SAUCE. FINISHED WITH PARMESANO REGGIANO & FRESH BASIL.

GRILLED CHICKEN SKEWERS

DRIZZLED WITH THAI PEANUT SAUCE SERVED ON A BED OF ASIAN SLAW. GARNISHED WITH FRESH CILANTRO & CRUSHED PEANUTS.

TUNA TARTAR

YELLOWFIN TUNA DICED & TOSSED IN A SOY, LIME, GINGER MARINADE PLACED ON A WON TON CRISP & FINISHED WITH CILANTRO WASABI VINAIGRETTE.

ATLANTIC SMOKED SALMON

HOT SMOKED ATLANTIC SALMON MARINATED WITH CORIANDER, BLACK PEPPERCORNS & ORANGE JUICE. SERVED WITH A TOMATO, CAPER & DILL CHUTNEY. SERVED WITH ASSORTED CRACKERS.

DESSERTS

CHOCOLATE COVERED STRAWBERRIES

BEVERAGES

FRESH SQUEEZED LEMONADE WITH FRESH MINT

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