

Catering 2 You



We can assist you in securing the best
DJ's, Limo, Valet Service, Invitations,
Floral Arrangements, Cakes,
Tents, Tables & Chairs



40080 Hayes Rd Clinton Township MI 48038

586-226-4310

Fax 586-263-7693
www.catering2u.net

Catering 2 You



- Corporate Events
- Graduations
- Baptisms
- Communion
- Showers
- Weddings
- BBQ's
- Retirement party

Voted Best
Caterer
2007, 2008 &
2009



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www.catering2u.net
2012



Quality & service



From our doors to yours.....

Catering 2 You is committed to the finest quality and service your money can buy. Our Family's 27 years of catering experience will ensure attention to every detail while every event is carefully planned with your needs in mind. We look forward to serving you and your guests ! Anytime, anyplace, anywhere, we Cater 2 You !!



Our Mission



To ensure the highest quality, finest service and utmost attention given to each and every detail.

Desserts



All Items Priced Per Person



- Cookies
- Mini Canolies.....
- Mini Éclairs
- Muffins
- Fudge Brownies.....
- Pie: Apple, Pumpkin, Cherry
- Canolies.....
- Éclairs.....
- Sliced Cheesecake.....
- Assorted Mini Desserts (min 40 people).....
- Assorted Holiday Cookies (seasonal)



Party Trays

**All Items Priced Per Person
Minimum 20 People**

- Standard Deli Meats (Ham, Turkey, Salami).....
- Standard Pastas—Side Dish.....
- Standard Pastas—Main Dish.....
- Optional Pastas—Side Dish
- Optional Pastas—Main Dish.....
- Standard Potatoes
- Optional Potatoes
- Vegetables
- Lasagna Tray 12 x 19 (18-24 pieces)
- Lasagna Tray 12 x 9 (9-12 pieces)
- Croissant Sandwiches
- Mini Croissant Sandwiches or Mini Lawash Wraps**
 (Deli Ham & Cheese, Turkey & Swiss,
 Albacore Tuna Salad, Breast of Chicken Salad)
- Box Lunch Deli Sandwich
- Potato Salad, Macaroni Salad or Pasta Salad,**
 Potato Chips or Pretzels and Dessert

Eye Openers

Continental Breakfast



- Fresh fruit
 - Assorted Danishes
 - Bagels w/ Cream Cheese
 - Assorted Muffins
 - Assorted Donuts
 - Assorted Juices
 - All set ups
- per person Over 100 people
per person Under 100 people

Specialty Breakfast

Classy Casserole

- Delicious Egg, Broccoli and Cheese Casserole
- Served with
- Bacon or Sausage
- Fresh Seasonal Fruits
- Assorted Muffins
- Assorted Donuts
- Bottled water and
- Assorted Juices

Belgian Waffle Station

- Classic crisp thick waffle is served using our own portable grill top
- Add toppings of blueberries, Strawberries, Chocolate and Whipped Cream to finish off your taste buds!
- Served with
- Scrambled Eggs sausage, bacon
- Seasonal Fresh Fruits
- Assorted Juices

All Set ups included (Disposable Plates, Forks, Knives & Napkins)
Coffee service additional \$1.50 per person

Any event under 25 people, add \$4.00 per person plus delivery fee if applicable.
Any event under 50 people, add \$2.00 per person.
All prices subject to 15% Service Fee and 6% Sales Tax
50 person minimums May to September

Hearty Breakfast

Full Breakfast



- Scrambled Eggs
 - Pancakes (Grilled on Site)
 - Breakfast Sausage and Bacon
 - Home-style Potatoes
 - Assorted Fresh Fruits
 - Bagels w/ Cream Cheese
 - Assorted Danishes
 - Assorted Muffins
 - Assorted juices
- per person over 125 people
per person under 125

Brunch

- Scrambled Eggs
 - Breakfast Sausage and Bacon
 - Baked Chicken and Roasted Sirloin
 - Santa Anna Potatoes
 - Mixed Greed Salad
 - 3 House Extras
 - Fresh Fruits
 - Assorted Muffins and Danishes
 - Bagels w/Cream Cheese
 - Assorted Juices
- per person over 125 people
per person under 125 people



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Appetizers

All Items Priced Per Person

- Relish Tray \$ 1.75
- Veggies & Dip \$ 2.50
- Gourmet Olive Tray \$ 3.75
- Deli Cheese & Crackers \$ 3.50
- Deli Meats, Cheese & Crackers..... \$ 4.25
- Mini Italian or Polish Sausages..... \$ 2.95
- Rolled Mini Pita Sandwiches..... \$ 3.25
- Chicken Tenders w/Dipping Sauce \$ 3.75
- Chicken Wings—BBQ or Plain..... \$ 2.50
- Shrimp Cocktail..... \$ Market
- Mini Meatballs..... \$ 2.95
- Fruit Platter (seasonal) \$ Market



House extras



House Extras



- | | |
|--------------------|-----------------------|
| Macaroni Salad | Tortellini Salad |
| Rotini Pasta Salad | Red Skin Potato Salad |
| Potato Salad | Italian Cole Slaw |
| Cole Slaw | Bean Vegetable |
| Four Bean Salad | Spaghetti Salad |

Your Event Day

We are full service caterers which means we serve you and your guests. We want you to enjoy your own event so we will stay to maintain your buffet line and make sure all your guests and you are satisfied.

On the day of your event you will see us bright and early in the morning. We will set up your function and have everything ready to go so we are not loading while your guests are arriving. We will inform you at least two days in advance of your scheduled time for set up. Depending on your guest count approximately 1 1/2 to 2 hours is our serving time.

For food delivery we will return for a buffet menu approximately 20 minutes prior to serving time and for a B&B approximately 1 hour prior to serving time. (Of course our timing all depends on the amount of guests you are expecting). We will then break everything down and leave you all the extra food. If you would like to provide us with containers or zip bags we will bag it or wrap it for you.

Final payment is due the day of the function. We accept cash or personal check. You will be notified of your final payment total when we call you for your set up time. Final counts are due 7 to 10 days prior to your function.

We know you have many more questions and as always we are here to service all of your needs. We know your event is special and we pride ourselves on great quality food and service. We hope you will enjoy Catering 2 You as much as we enjoy catering to you!!!

Buffet

Create your own



Nacho Grande Bar



Crisp tortilla chips with your choice of: Seasoned Ground Beef, or Seasoned Shredded Chicken, Warm Mexican Cheese, tomatoes, sour cream, lettuce, black olives, salsa. Served with Mexican rice and refried beans



Taco Bar



Hard shelled tacos and flour tortillas served with your choice of: Seasoned Ground Beef, or Shredded Chicken tomatoes, sour cream, lettuce, black olives, salsa and cheddar cheese. Served with Mexican rice and tortilla



Fajita Bar



Tender strips of white meat chicken breast sautéed with red and green bell peppers and onions. Served with flour tortillas, salsa, sour cream, black olives, shredded lettuce, tomatoes, cheddar cheese, Mexican rice



Pasta Bar



Choice of Two Pasta Dishes

- | | |
|--|--|
| Mostaccioli w/ Marinara or
Meat Sauce | Pasta Primavera
Fettuccini with Garlic Butter Sauce |
| Fettuccini Alfredo | Bowtie w/ Marinara or Meat Sauce |
| Rotini w/ Marinara or Meat Sauce | |

All pasta includes Meatballs, Tossed Salad Rolls and Butter

Included with all create your own menus
All Set Ups (Disposable Plates, Forks, Knives & Napkins)

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Buffet

Traditional



Entrée Selections



Roasted Sirloin w/Mushroom Sauce
 Honey Glazed Ham
 Italian sausage w/Peppers and Onions
 Polish Sausage w/Sauerkraut
 Garlic Roasted Chicken
 Breaded Pork Cutlets
 Homemade Meatballs

Roasted Pork Loin (add \$1)
 Chicken Picatta (add \$1)
 Chicken Parmesan (add \$1)
 Chicken Marsala (add \$1)
 Breaded Chicken Tenders (add \$1)
 Beef Tips (Market)

Pasta (1)

Mostaccioli w/Meat Sauce
 Fettuccini Alfredo
 Rotini w/Marinara sauce
 Pasta Primavera
 Fettuccini w/Garlic Butter
 Lasagna (add \$3)

Potato (1)

Red Skin Parsley Buttered
 Potatoes Au Gratin
 Scalloped Potatoes
 Mashed Potatoes
 Oven Roasted Potatoes
 Santa Anna Potatoes

Vegetable (1)

Green Beans Almondine
 Buttered Corn
 California Mix

Honey Glazed Baby Carrots
 Marinated Green Beans
 Steamed Broccoli

House Extras

In accompaniment with your meal, you will enjoy ...
 Tossed Salad, Rolls & Butter, Assorted Relishes
 All Set Ups (Disposable Plates, Forks, Knives & Napkins)

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Elegant Touches

*We can assist you in securing the best:
 DJ's, Limos, Valet Service, Invitations,
 Floral Arrangements, Cakes, Ice Carvings,
 Tents, Tables & Chairs, China,
 Wait Staffing and Bartending
 Call for Details (586-226-4310)*



Service Fees

*All menu selections are subject to 15% service fee,
 6% sales tax, and delivery fee (if applicable).
 Gratuity is at your discretion.*

Delicious Buffets

Tender Stuffed Breast of Chicken

stuffed with apples and cherries, served w/

Cherry Grand Marnier Glaze

Wild rice

Green beans Almondine

Mixed field spring salad

w/raspberry vinaigrette dressing

Rolls and butter

Chicken Marsala

Homemade Lasagna

Green beans Almondine

Antipasto Salad

Relish Tray

Sliced Italian Bread

Tenderloin of Beef Medallions

w/Merlot Mushroom Demi Glaze

Chicken Picatta

Mostaccioli w/meat sauce

Au Gratin Potatoes

Honey Glazed Carrots

Mixed field spring salad

Rolls and butter

Full Service Grand Buffet



Entrée Selections (2)



Chicken Parmesan
Chicken Marsala
Breaded Chicken Tenders
Garlic Roasted Chicken
Chicken Picatta
Breaded Pork Cutlet
Roasted Sirloin
w/Mushroom Sauce
Honey Glazed Ham

Homemade Meatballs
Italian Sausage
w/Peppers and Onions
Kielbasa with Sauerkraut
Roasted Pork Loin (add \$1)
Lemon Crusted Cod (add \$2)
Salmon w/Dill Butter (add \$3)
Beef Tips (Market)
Prime Rib (Market)
Tenderloin of Beef (Market)

Pasta (1)

Mostaccioli w/Meat Sauce
Fettuccini Alfredo
Rotini w/Marinara Sauce
Pasta Primavera
Fettuccini w/Garlic Butter
Penne w / Palomino Sauce

Potato (1)

Red Skin Parsley Buttered
Potatoes Au Gratin
Scalloped Potatoes
Mashed Potatoes
Oven Roasted Potatoes
Santa Anna Potatoes

Vegetable (1)

Green Beans Almondine
Buttered Corn
California Mix

Honey Glazed Baby Carrots
Marinated Green Beans
Steamed Broccoli

House Extras

In accompaniment with your meal, you will enjoy ...
Tossed Salad, Rolls & Butter, 3 House Extras, Assorted Relishes
FULL SERVICE also includes...cake cutting and wrapping (you supply the wrapping material), servers in tuxedo uniforms. Linens are available.

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Simple yet Elegant



Main Attractions

*Italian Flair

Assorted Relish Tray Fresh Antipasto Salad
Homemade Lasagna Green Beans Almondine
Garlic Bread

*Simple

Assorted Relish Tray
Fresh Garden Salad
Italian Cabbage Salad
Tri Colored Tortellini Salad
Oven Roasted Turkey Breast
or Honey Glazed Ham
Fresh Italian Sausage
w/Peppers & Onions
Roasted Baby Red Potatoes

*Elegant

Assorted Relish Tray
Domestic & Imported
Cheeses w/Crackers
Fresh Garden Salad
Mostaccioli w/Meat Sauce
Roasted Pork Tenderloin
Chicken Marsala
Roasted Baby Red Potatoes
Honey Glazed Carrots

*The Grand Affair

For D'Veuvers
Antipasto Display Smoked Salmon
Shrimp Cocktail Crab Salad w/Mini Pitas
Prelude to Dinner
Fresh Baby Spinach Salad w/Mandarin Oranges,
Bacon Bits with Poppy Seed Dressing
Penne Pasta Alfredo
Zucchini Medley or Honey Glazed Carrots
Entrees (Choice of Two)
Roasted Pork Tenderloin
Chicken Marsala or Chicken Picatta
Tenderloin of Beef in Wine Demi Glaze
Poached Salmon Topped with Dill Sauce
The Finale
Assorted Miniature Pastries

**Please call for minimums*

BBQ Specialties

You can create your own menu by choosing from our featured specialty items below.

New York Strip Steaks

NY Steak Siciliano

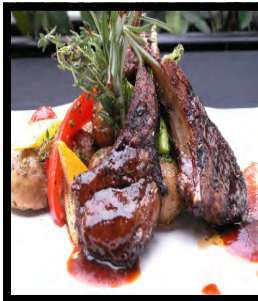
Tenderloin of Beef

Cut Filet Mignon

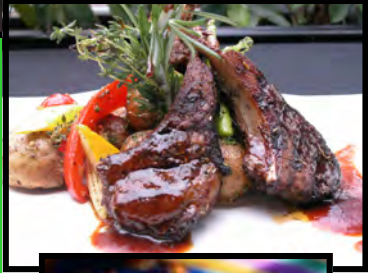
Cold Water Lobster Tails

Jumbo Shrimp

And Many More !!



Delicious yet Affordable



Barbeques

BBQ #1

Choice of Two Meats
 Ground Sirloin Burgers
 All Beef Hot Dogs
 Italian Sausage
 w/ Peppers & Onions
 Corn on the Cob or
 Baked Beans
 Assorted Fresh Fruits
 Tossed Salad
 Assorted Relishes
 3 House Extras
 All Buns & Condiments
 All Set Ups

(Page 16 House Extras)



BBQ #2

Choice of Three Meats
Extra Meat Choice (add \$1.50)
 BBQ Chicken Pieces
 Italian Sausage
 w/ Peppers & Onions
 Ground Sirloin Burgers
 All Beef Hot Dogs
 Kielbasa w/ Kraut
 Corn on the Cob or Baked Beans
 Assorted Fresh Fruits
 Assorted Relishes
 Tossed Salad
 3 Assorted House Extras
 All Buns & Condiments
 All Set Ups

(Page 16 House Extras)



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Barbeques

BBQ #3

Choice of Three Meats
 BBQ Baby Back Ribs
 BBQ Chicken Breasts
 Ground Sirloin
 Burgers
 All Beef Hot
 Dogs
 Italian Sausage
 w/ Peppers &
 Onions
 Corn on the
 Cob or
 Baked Beans
 Assorted Fresh
 Fruits
 Tossed Salad
 Assorted Relishes
 3 House Extras
 All Buns & Condiments
 Rolls & Butter
 All Set Ups

(Page 16 House Extras)

BBQ #4

Marinated Beef Kabobs
 Marinated Chicken Kabobs
 Shrimp Kabobs (add \$3)
 Ground Sirloin
 Burgers
 Kielbasa w/
 sauerkraut
 Italian Sausage
 w/ Peppers &
 Onions
 Corn on the
 Cob or
 Baked Beans
 Grilled Pita
 Bread
 Assorted Fresh

Fruits
 Greek Salad
 3 House Extras
 All Buns & Condiments
 All Set Ups

(Page 16 House Extras)



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