



**Breakfast Lunch Dinner**  
**Corporate Events (All Shifts)**  
**Graduations Hors D'ouvres**  
**Weddings Cookouts**

**269-226-9913**

**[www.maggiescatering.com](http://www.maggiescatering.com)**  
**[orders@maggiescatering.com](mailto:orders@maggiescatering.com)**

# Frequently Asked...

- We always include linen tablecloths for your buffet (food) table, disposable plates and silverware.
- We have several tableware upgrade choices:
  - 10" real plate with real silverware rolled in a white paper napkin \$2.75
  - 11" square white china plates with silverware rolled in white linen napkin for \$3.75
- All table service items are included like chaffing dishes, serving ware, cups and condiments
- Delivery times range from 15 to 45 minutes before your eating time and can be arranged to meet your needs. We will set up your buffet and/or hors d'oeuvres at delivery.
- Beverages can be added to any menu and will be delivered on ice or dispensers, hot or cold, with all appropriate cups and or coffee services (creamers sugar & stir sticks).
- We return to pick up and clean up all serving items, bus tubs and dishes typically two hours after your delivery time unless otherwise arranged.
- Payment is due upon the event by check or credit card. Corporate accounts can also be set up with billing terms. Deposits are required for large events or to save dates for weddings & cookouts.
- Service gratuities are added with on site service only. Drop off caterings have only a delivery fee of \$25 for set up and a return pick up.
- You can sometimes order with as little as 24 hours notice by phone 269-226-9913 or email :[orders@maggiescatering.com](mailto:orders@maggiescatering.com)
- We offer estimates on custom menus, hors d'oeuvres parties, cookouts and more. Let us know your vision and we will make it happen!
- Tastings are standard when shopping all of our wedding packages. Our café location offers a comfortable setting while we go over all the details for your special day. Estimates can be made so you know exactly what to expect.

# Breakfast

(tablecloths, plates & silverware, napkins, cups and coffee service always included)

\* OUR MINIMUM FOR ALL CATERED MEALS IS 20 PERSONS

## Continental Style

\$8.00 per person

Start with an assorted tray of muffins, cinnamon rolls, pastries, bagels and fresh sliced fruit. OJ, Regular & Decaf coffee.

## Traditional Style

\$9.50 per person

The Continental package adding scrambled eggs with shredded cheese, hash browns, bacon & sausage links.

## Breakfast Stew

\$9.25 per person

A Continental style adding our signature dish! Eggs scrambled with chopped ham, bacon & sausage mixed with hash browns and shredded cheese on a grill for that skillet style breakfast!

## Casseroles & Frittata

\$9.75 per person

Continental start adding your own touch. A fresh garden blend of vegetables, various meats & cheeses finished as a bread based frittata or potato baked casserole.

## The Griddle

\$8.25 per person

Fresh fruit with a choice of either French toast, pancakes or waffles. Bacon and sausage links, OJ and coffee service.

## Lite-Start

\$8.95 per person

Kashi brand assorted cupped cereals individual cupped oatmeal, fresh sliced fruit, yogurts, milk & juices, bottled water, with coffee service.

## Need more or less?

We offer more choices than ever before! Honey baked ham, hot tea assortments, chocolate milk, sausage and gravy with biscuits, cereal & granola bars.

Omelets built on site! Contact us for a custom meals that won't disappoint.

# Lunch and Dinner

(mix and match one salad, a main course, side, breads, and desserts )

\* ALL DELIVERED MEALS HAVE A 20 PERSON MINIMUM

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Our **Lunch Menu** consists of one salad, one main course, one side dish,  
home baked bread and assorted desserts of your choice.

**\$10.25** per person **\$11.25** with beverages.

Our **Dinner Menu** consists of one salad, one main course, two side dishes,  
home baked bread and assorted desserts of your choice.

**\$13.95** per person **\$14.95** with beverages.

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## Fresh Salads

(Dressing choices include Ranch, French, Creamy Italian, Caesar, Raspberry Vinaigrette,  
Asian Sesame Ginger, Greek and Blue Cheese)

**Garden Tossed:** Romaine and Iceberg lettuce tossed with shredded cheese, cucumbers and tomatoes. Served with choice of three dressings.

**Classic Caesar:** Romaine chopped lettuce, parmesan cheese and chopped tomatoes topped with croutons and Caesar dressing on the side.

**Lite Spring Salad:** Mixed Greens, fresh strawberries, sunflower seeds, and raisins, with a raspberry vinaigrette dressing on the side

**Crisp Spinach Salad:** Spinach and Romaine blend with sliced red onion, sunflower seeds, chopped bacon

**Fresh Broccoli Salad:** Fresh broccoli crowns tossed with sunflower seeds, raisins, and mixed with a creamy bacon dressing.

**Traditional Greek:** Romaine and Iceberg chopped with beets, crumbled feta cheese, black olives, red onion and a classic Greek dressing on the side.

**Macaroni Salad:** Elbow macaroni, tossed with chopped peppers and cream sauce.

**Italian Pasta Salad:** Rainbow rotini pasta with fresh chopped vegetables, black sliced olives tossed in a creamy Italian dressing.

**Mustard Potato Salad:** Fresh diced potato, mustard and cream base with chopped celery and chive.

**Creamy Coleslaw:** Chopped red and green cabbage with a sweet mayo base.

**Fresh Fruit Salad:** Fresh cubed watermelon, honeydew, cantaloupe, grapes and strawberries.

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## Main Courses

(some main courses are market priced and have an additional charge)

**Mediterranean Chicken:** Sautéed chicken simmered in a sauce of tomatoes, kalamata olives, garlic & olive oil, fresh herbs, and crumbled feta cheese

**Shrimp Scampi:** (add \$2.00 per person) Jumbo gulf shrimp sautéed in garlic basil sauce served over penne pasta

**Hawaiian Chicken:** grilled chicken breast topped with a lively pineapple and sweet red pepper sauce

**Chicken Over Stuffing:** Baked chicken breasts over herb stuffing and topped with our homemade gravy

**Baked Swiss Chicken:** Lightly breaded and baked breast with Swiss cheese and celery cream sauce

**Chicken Parmesan:** Lightly breaded and baked chicken breast topped with a flavorful marinara sauce and fresh parmesan cheese

**BBQ Char-Chicken Breast:** Chicken breast char broiled and glazed in a sweet Honey BBQ sauce

**Pecan Crusted Chicken:** Oven baked chicken breast dusted with pecans and maple sweet perfection

**Chicken Cordon Bleu:** Lightly breaded chicken breasts, stuffed with ham and Swiss cheese then baked

**Chicken Piccata:** Lightly breaded boneless chicken breasts in a traditional lemon capers sauce.

**Chicken Marsala:** Lightly breaded chicken breasts topped with a Marsala wine and mushrooms sauce

**Slow cooked BBQ Ribs:** dry rubbed, marinated, slow roasted pork ribs. These are a fall of the bone, sweet finished rib

**Chicken Creole:** tender chicken breast topped with sweet Cajun pepper sauce with olive, onion and served with wild rice Louisiana style

**Chicken Dijonnaise:** tender sautéed chicken breast and mushrooms topped with a mustard chive sauce

**Hot Chicken Salad:** Chopped chicken casserole with celery and baked with cheese in a tangy cream sauce then topped with a potato chip crust

**Honey Baked Ham:** Oven baked and topped with a brown sugar & a honey glaze

**Roast Pork Loin:** Slow roasted and topped with a sweet pine apple glaze.

**Baked Orange Roughy:** Baked to perfection in a light, lemon butter cream and topped with paprika

**Fresh Salmon** (add \$3.50 per person): A 7 oz fillet baked perfectly moist in a lemon pepper garlic butter

**Sliced Sirloin Steak:** Roast sirloin with robust seasonings and garlic sliced and served au jus

**Prime Rib** (add \$6.50 per person): sliced in 10-12 oz servings of slow roasted prime rib drenched in au jus

**Traditional Lasagna:** served with meat or a four cheese blend, hand made and baked to perfection

**Manicotti and Stuffed Shells:** manicotti and shell pasta stuffed with a delicious blend of spinach, ricotta and parmesan, topped with marinara

**Pasta Primavera:** Penne pasta mixed with a garden blend of vegetables then sautéed in a light garlic herb sauce with parmesan cheese

**Artichoke Chicken:** Oven baked chicken breast topped with an artichoke cream sauce. Rich in flavor.

**Sweet Italian Sausage:** Classic style simmered in marinara with garden sweet peppers and onions, cut in thirds & served with garlic penne

**Pasta Florentine:** Vegetarian friendly dish; penne pasta tossed with spinach, fresh mushrooms and a garlic parmesan cream sauce

**Deli Tray Sandwiches:** sliced honey baked turkey, deli ham and salami with assorted sliced cheeses, lettuce and tomato complimented with our homemade breads

**Deli Wrap sandwiches:** our deli sandwiches rolled in flavorful tortilla's. Cut in halves and served on a tray.

**Chicken and Broccoli Alfredo:** tender chicken sautéed and tossed with a traditional creamy alfredo sauce, served with penne pasta for the classic dish

**Stir Fry's:** a great combination of oriental style vegetables, soy sauce and a touch of teriyaki for bold and sweet flavor, with chicken, steak or keep vegetarian

# Side Dishes

**Roasted Redskins:** oven roasted with butter and herbs

**Mashed Potato:** Blended with sour cream and butter and garlic

**Baked Potato:** baked to perfection and served with butter and sour cream

**Sweet Potato Wedges:** grilled and finished with a sweet glaze

**Au Gratin Potato:** Idaho potatoes thinly sliced and layered in buttermilk and cheddar cheese and baked to a bubbly perfection

**Twice Baked Potato:** Idaho potatoes mixed to a creamy blend with sour cream, butter and cheddar cheese

**Wild Rice:** Long grain and wild rice combined with a rich mixture of butter, garlic and herbs

**Rice Pilaf:** multi colored rice in chicken stock with herbs and garlic

**Garlic Penne Pasta:** tender, hot penne pasta tossed with olive oil, garlic and fresh basil

**Sweet Corn:** Crisp, buttery corn topped with chopped peppers

**Baby Carrots:** fresh baby carrots glazed in a sweet honey and brown sugar sauce, sprinkled with dill

**California Vegetable Blend:** A delicious mixture of fresh broccoli, cauliflower and yellow and gold carrots in a lightly seasoned butter sauce

**Asparagus:** (SEASONAL) tender spears of fresh asparagus or cuts and tips of season

**Sugar Snap Peas:** fresh sauteed snap peas in a light butter sauce

**Green Bean Casserole:** A home classic combination with cream of mushroom soup, green beans, and french fried onions baked to bubbly perfection

**Yukon Gold Potato:** cut and baked golden brown in butter with a sweet finish

**White Rice:** steamed flakey rice, to accompany stir fry's

**Grilled Zucchini & Yellow Squash:** (SEASONAL) Fresh zucchini and squash grilled and mixed with a lightly seasoned butter

**Broccoli Crowns:** fresh florets of broccoli steamed tender then tossed with butter

**Peas and Carrots:** Fresh peas and diced carrots in a light butter sauce

**Green Beans Almandine:** Fresh, crispy green beans lightly buttered and topped with toasted almond slivers

# Breads & Rolls

Whole Wheat, Sourdough & Potato Rolls

Dark Rye, Honey Wheat & Sourdough Breads

Large and Small Butter Croissants

Flour Tortillas (Taco & Fajita Bars)

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# Desserts

(we will assort desserts unless you specify)

Double Chocolate Brownies

Homemade Cookie Assortments

Original Lemon Bars

Peanut Butter Brownies

Three Berry Crumble Bar

Apple Carmel Grannies

Carrot Cake

German Chocolate Cake

Home baked Fudge Brownies with Nuts

Coconut Chocolate and Carmel Dream Bar

Chocolate Espresso and Cream Cheese Bar

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# Beverages

(add \$1.00 per person)

Pepsi-cola & Coca-cola products (cans)

Orange, Grape & Cranberry Juice

Regular or Decaffeinated Coffee

Regular or Decaffeinated Hot Tea Assortments

Iced tea

Lemonade

Bottled Water

Regular coffee (100 cup pot \$68 55 cup pot \$48)



# Soups !

(add soup to any meal for \$2.50 per person / min 25 people)

Cream of Broccoli Cheese	Braised Beef and Potato
Maggie's Homemade Chili	Tender Chicken & Wild Rice
Classic Chicken Noodle	Creamy Butternut Squash Bisque
Hearty Beef Barley	Cream of Potato with Bacon
Traditional Clam Chowder	Traditional French Onion
Italian Tomato Basil	Vegan Vegetarian Vegetable
Cajun Chicken Gumbo	Creamy Lobster Bisque
Old World Minestrone	Snappy Shrimp & Andouille Sausage
Shrimp Corn Chowder	Wisconsin Cheddar Cheese Soup
Savory Portobello & Roast Tomato	Baked Brie and Mushroom Bisque

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## On-site Outdoor Grilling

We will come to your location to grill on-site for corporate picnics, graduation open houses, family reunions, church gatherings and all other celebrations. Minimum of 75 guests for us to cook on site.

We can also grill it and bring it to you:) if you like the menu!

Pick two: 1/3lb Hamburger, Johnsonville Bratwurst, Beef Hot Dog, Marinated or BBQ Chicken Breast and Pulled Pork Sandwiches

Includes: Buns and Condiments, assorted mini bag of chips, two cold salad choices, assorted cookies and Beverages (soda/ bottled water). Disposable plates and silverware, napkins, setup and cleanup!

\$10.95 per person

ADD An additional meat choice for \$2.00 per person

ADD BBQ Ribs \$2.75 per person

ADD 7 oz Sizzler Steak for \$3.50 per person

(Turkey and Veggie burgers are available as well)

6% Michigan sales tax and 18% grilling service gratuity (on site grilling)

# HORS D'OEUVRES

priced as full (60 people) and half trays (30 people)

Garden Vegetable and Dip Tray \$72 / \$55

Juicy BBQ Buffalo Wings \$80 / \$55

Sliced & Cubed Cheese and Cracker Tray \$75 / \$55

Turkey & Ham Mini Croissant Sandwiches \$80 / \$55

Sweet & Sour or BBQ Meatballs \$70 / \$55

Artichoke Dip with Pita Triangles \$70 / \$50

Fresh Sliced Fruit Trays \$74 / \$52

Spinach & cream cheese dip with Pita Triangles \$74 / \$55

Blue Crab Large Stuffed Mushroom Caps \$90 / \$59

Roasted Red Pepper Hummus with Crustini \$69 / \$50

Homemade Chocolate Chip & Peanut Butter Cookie Tray \$72 / \$50

BBQ glazed Chicken Skewers \$75 / \$48

Mini Tortilla Rounds \$75 / \$55

Gulf Shrimp cocktail tray \$105 / \$60

Jumbo Sea Scallops wrapped in Bacon \$105 / \$60

Balsamic Antipasto Skewers \$96 / \$56

Hickory Smoked Bacon Wrapped Filet Mignon \$96 / \$58

Mini Chicken Quesadilla Triangles with Salsa \$82 / \$55

Fresh Salsa and Queso Dip with Tortilla Chips \$65 / \$48

Sausage & Cream Cheese Stuffed Mushroom Caps \$88 / \$58

Mediterranean Tapas Platter of Olives, Artichoke and Tapenade \$72 / \$50

Charcuterie Selections of Salami, Olives, Provolone and Prosciutto \$73 / \$51

Need to know how much to order?

We can lend some expertise in deciding quantity and variety

# Menu Suggestions

We often get asked for ideas and suggestions for lunches and dinners

These are some of our more popular combinations

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## Lasagna

A meatless four cheese or ground beef layered with broccoli crowns on the side. Caesar salad, grilled garlic bread, assorted desserts.

## Cordon Bleu

Ham and swiss wrapped chicken breast with wild rice, tossed salad and dressings, french bread,

## Honey Ham

Browns sugar and honey baked ham with au gratin potatoes, spring salad with wheat bread, and assorted desserts.

## Hot Chicken Salad

Chicken salad casserole baked with cheese and cream sauce, mini croissants, fresh fruit salad, and

## Hawaiian Chicken

Sweet and sour chicken breast with a pineapple glaze, green bean side, homemade bread, and Assorted desserts.

## Sirloin Steak

Sliced and topped in a light brown sauce, baked red-skin potato, tossed salad with french bread, and assorted desserts.

## Stuffed Shells

With ricotta cheese and spinach stuffing topped with marinara, california medley, Caesar salad, garlic baked bread, and desserts.

## Pork Loin Roast

Baked with an apple glaze, garlic mashed potato, broccoli salad with rye bread, and

### **Boxed Lunches**

(\$9.25 each)

Deli sandwiches with a mini bag of chips, homemade cookie and canned beverage; condiments on the side.

### **Wrap Sandwich**

(\$9.25 per person)

Deli sandwiches rolled in your favorite flavored flat bread, cut in half and served on a tray, choice of salad, potato chips

### **Fajitas !**

Chicken and steak, or veggie, Spanish rice, flour tortillas, salsa & sour cream, tossed salad with dressings assorted desserts.

### **Chicken Piccata**

Lightly breaded chicken simmered in white wine and lemon, snap peas, spring salad, french bread, and assorted desserts.

### **BBQ Chicken**

Char broiled chicken glazed in sweet BBQ, twice baked potato, macaroni salad, homemade bread, and assorted desserts.

### **Italian Sausage**

Sweet sausage simmered in marinara sauce, garlic penne pasta, grilled garlic bread, caesar salad, and assorted desserts.

### **Pasta Primavera**

Zucchini & yellow squash with broccoli and red onion, tossed with white wine, olive oil and penne pasta, spring salad, homemade bread, and dessert.

### **Chicken Marsala**

Chicken breast braised with marsala wine & mushroom, finished with brown sauce, fresh green bean, French bread, salad and desserts.

### **Pecan Crusted**

Chicken breast breaded with pecan, maple syrup and baked, redskin potato, bread, spinach salad, and assorted desserts.

### **Deli Sandwich**

(\$9.50 per person)

Sliced turkey, ham, salami & steak, sliced cheeses, lettuce and tomato, pasta salad, potato chips, homemade bread assorted desserts.