

Catering Menu



Menu & Pricing Subject to change

Platters and Appetizers

Antipasto

Imported Italian Meats, imported cheese, marinated olives and pepperoncini served with breadsticks and foccacia

Deli Tray

Assorted meats and cheeses served with fresh rolls

Sausage peppers and potatoes

Italian sausage with roasted red bell peppers and redskin potatoes

Assorted Fruits

Fresh seasonal fruit

Fruit and yogurt

Assorted Fresh Fruit with Raspberry yogurt dip

Cheese and Cracker Tray

Domestic Cheeses served with gourmet crackers.

Imported Cheese and Cracker Tray

Imported cheeses served with gourmet crackers

Vegetable

Assorted Raw Vegetables with ranch dip

Grilled Vegetables

Fresh seasonal vegetables (zucchini, portabella, asparagus and roasted red bell peppers)

Mexican

Seven Layer dip and tortilla chips

Mediterranean

Grape Leaves, Hummus, Baba Ganoush, tabbouleh, Picked Radishes and pita

Bagel & Muffin

Assorted Bagels and muffins

Sandwich/Panini Platter

Assorted mini sandwiches or Panini's

Cookie Platter

Assorted cookies

Appetizers

Spinach Artichoke Dip

Homemade spinach and artichoke dip served with crostini

Chilled Shrimp

Traditional chilled shrimp served with cocktail sauce

Crab Claws

Alaskan crab claws served with cocktail and mustard sauces

"The Stack"

Breaded Eggplant, tomato, fresh mozzarella and basil with balsamic glaze

Assorted Bruschettas

Fresh tomato, basil and garlic

Pesto, mascarpone and sun-dried tomato

Goat cheese with kalamata olive and roasted red bell pepper

Tenderloin with caramelized onion and gorgonzola

Smoked salmon with mascarpone cheese and fresh dill

Assorted Filo Cups

Salmon Mousse

Mascarpone cheese with pesto and sun-dried tomato

Goat cheese with roasted red bell pepper and kalamata olive

Assorted Gourmet Pizzas

Fiorentina-Spinach mozzarella and parmesan cheeses, olive oil and garlic

Margherita- Tomato sauce and mozzarella cheese

Americana-Tomato sauce, mozzarella cheese, pepperoni and mushroom

Lombardia- Tomato sauce, mozzarella cheese, Italian sausage and green

olives DaEdoardo-Fresh tomato, basil, mozzarella cheese, olive and garlic

Rustica-Olive oil, bleu cheese, red pepper and proscuitto

Coconut Shrimp

Sweet and sour sauce

Sesame Chicken

Honey Dijon dip

Lamb Chops

Seasoned with rosemary, olive oil and garlic

Smoked Salmon

Served with toast points, egg, red onion and capers

Beef Wellington

Bite size beef wellington

Oyster Rockefeller

Oysters on the half shell baked with parmesan, spinach and sambuca cream

Stuffed Mushroom Caps

Chicken and veal, crabmeat or escargot

Scampi DaEdoardo

Lemon, butter and white wine with artichoke hearts and capers

Salads

DaEdoardo House Salad

Spring mixed greens with grape tomatoes and shredded carrots tossed with

DaEdoardo Vinaigrette

Michigan Salad

Spring mixed greens with Michigan cherries, walnuts, and crumbled bleu cheese and raspberry vinaigrette

Caprese

Sliced tomato, fresh mozzarella, basil, olive oil and balsamic glaze

Caesar Salad

Romaine lettuce with parmesan and homemade croutons

Tenderloin Salad

Red Onion, bleu cheese

Cobb Salad

Ham, turkey, egg, red onion, cheese

Green Bean Potato Salad

Fresh Green Beans, Redskin potatoes, tomatoes and red onion

Oriental Salad

Pea pods, water chestnuts, mandarin oranges and rice noodles

Wedge

Bib lettuce with bleu cheese, tomato

Antipasto

Salami, ham and mozzarella with pepperoncini and olives

BLT Salad

Romaine lettuce with tomato, bacon and bleu cheese dressing

Niocese

Romaine lettuce with Albacore tuna, green beans, tomatoes and anchovies

Soups

Minestrone

Italian Wedding

Tortellini en Brodo

Tomato Basil

Chicken Noodle

Beef Barley

Vegetable Soup

Clam Chowder

Cream of Broccoli

Baked Potato

Chicken Tortilla

Chicken Chili

White Turkey Chili

Seafood Gumbo

Breakfast

Continental Breakfast

Assortment of bagels, muffins, and Danish served with cream cheese, butter and preserves, fresh seasonal fruit, fresh juice

Full Breakfast

Eggs, sausage, bacon and the full continental breakfast

Quiche

Lorraine-Ham and cheese, Broccoli and cheese, or Vegetarian

Breakfast Platter

Assorted bagels, muffins, scones and danishes

Boxed Lunches (served with chips, pickle and cookie)

Italian Sub

Ham and Brie with Dijon mustard

Sliced Beef with Havarti

Tuna Salad

Turkey and Provolone

Michigan Cherry Chicken Salad

Chicken Club

Salami and Cheese

Hot Ham and Cheese

Cuban sandwich

Caprese

Grilled portabella

Pasta

Penne Napoletana

Fresh tomato sauce with the option to add meatballs and/or Italian sausage

Penne Bolognese

Tomato meat sauce with the option to add meatballs and/or Italian Sausage

Cannelloni

Stuffed with ricotta cheese, chicken and veal or Alaskan Crab

Lasagne

Traditional meat lasagna or DaEdoardo Lasagne Verde

Pasta Fruitti di Mare

Mussels, shrimp and calamari in a white clam sauce

Mac and Cheese

Homemade macaroni and cheese

Lobster Ravioli

With light cream and shrimp

Tortellini Marcella Hazan

Chicken and veal tortellini with light cream prosciutto and peas

Tortellini alla Panna

Chicken and veal stuffed, light cream

Tortellini Tre Colore

Cheese filled, pomadora sauce

Spinach and Cheese Tortellini (cold/room temperature)

Olive oil, tomatoes, garlic and black olives

Bow-Tie Pesto Pasta (cold/room temperature)

Olive oil, basil, pine nuts and garlic tossed with bow tie pasta and sun-dried tomatoes

Butternut Squash Ravioli

Browned butter and nutmeg

Sun-dried Tomato and Mascarpone Ravioli

Olive oil and sautéed spinach

Scampi DaEdoardo

White wine, lemon, artichoke hearts and capers over pasta

Penne Fiorentina

Olive oil, garlic and spinach with grilled chicken

Penne Porcini

Porcini mushrooms and light cream

Poultry

Chicken Marsala

Marsala wine with fresh mushrooms

Chicken Picatta

Lemon, white wine, artichoke hearts and capers

Chicken Milanese

Italian breaded chicken with lemon

Roasted Chicken

Chicken pieces roasted to perfection

Chicken Saltimbocca

Layered with prosciutto, fontina cheese and fresh mushrooms with a white wine sauce

Pork Tenderloin

Rosemary mushroom cream sauce

Beef

Veal Saltimbocca

Layered with prosciutto, fontina cheese and fresh mushrooms with a white wine sauce

Veal Tenderloin

Slow roasted and served with arugula and parmesan shavings

Tenderloin

Sliced and served with au jus

Filet Mignon

Served with fresh mushroom and glaze

N.Y. Strip

Garlic butter sauce

Ribeye

Garlic butter sauce

Beef Kabobs

Tenderloin skewered with red onion, tomato and zucchini

Seafood

Sea Bass

Lemon, butter and capers

Mahi Mahi

Pineapple roasted red pepper chutney

Salmon

Lobster sauce

Fresh Lake Perch

Sautéed or fried served with fresh tartar sauce and lemon

Halibut

Lemon butter and capers

Tuna

Peppercorn encrusted, served rare

Gamberoni alla Griglia

Large shrimp marinated with olive oil, black pepper and garlic

Gamberoni Portofino

Large shrimp served with champagne sauce and artichoke hearts

Tilapia

Sautéed with lemon, butter, spinach and tomato

Shrimp Stir Fry

Grilled shrimp with vegetables and white rice

Dessert

Tiramisu

Italian Pastries

Cannolis

Cakes

Assorted Cookies

Rice Crispies

Brownies

Saunders's Hot Fudge Cream Puffs

Crème Brule

Chocolate Mousse

Chocolate covered strawberries

Assorted Chocolates

Chocolate covered pretzels

Savory Additions

Roasted Rosemary Potatoes

Sant'ana Potatoes

Garlic Mashed Potatoes

Fresh Seasonal Vegetables

Yogurt Parfaits

Protein Bars

Specialty Carts and Stations

Sweet Table

Assorted mini pastries including cannolis, cream puffs, brownies, cookies, cheesecakes and fresh fruit

Candy Table

Assorted candies with gift bags

Popcorn Cart

Coney Island Station

Hot dogs, buns, Coney chili, onion, ketchup, mustard and relish

Slider Station

Mini hamburgers served with caramelized onions. Includes, ketchup, mustard and relish

Fall Cider Station

Cider fountain with cider mill doughnuts and fresh apples