

breakfast: a la carte

crepes*

\$12/ea

flavors

- strawberries 'n' cream
- nutella banana
- salted caramel apple
- s'more
- brown sugar 'n' cinnamon
- pb&j
- choco-covered strawberries
- monte cristo
- chicken bacon ranch
- veggie
- southwest breakfast
- Mexican
- gyro
- pizza
- ...and more!

made to order station

\$50/hour

*includes 2 attendants

**set-up not included



cake donuts

\$2/ea or 6/\$10

flavors

- cider cinnamon
- old-fashioned
- strawberry
- choco-frosted
- vanilla-frosted
- ...and more!



yeast donuts

\$3.50/ea or 6/\$18

flavors

- apple fritter
- cereal - fruity pebbles
- choco-frosted
- cookies 'n' cream
- glazed
- maple bacon
- salted caramel sea salt
- s'more
- sprinkles
- ...and more!



*gf & df options available

breakfast

from the bake shoppe options

butter croissant: \$4/ea

scone: \$4/ea

sourdough loaf: \$10/ea

quiche

- individual: \$10
- 2-4: \$18

english muffins: 6/\$12

english muffin breakfast sandwich:
\$5/ea



bakes & more options

sourdough french toast bake:
\$50/full pan

egg bake: \$65/full pan



beverages options

fresh lemonade bar: \$5/pp

coffee bar: \$5/pp

smoothie bar: \$5/pp

fresh squeezed o.j.

kombucha du jour

lunch

sandwiches
options
chilled

chicken salad croissant
veggies on sourdough
chicken caesar wrap
tuna nicoise on sourdough
pbj on white sandwich bread

warmed

italian beef on french bread
tofu reuben on rye
roast chicken with bacon jam
and ranch
pulled pork on a seeded roll



boxed/basket lunches: \$16 /pp
sandwich + chips + salad + cookie

luncheons and showers:
sandwich (2) + 1 salad: \$12
sandwich (2) + 2 salads: \$14
sandwich (2) + 1 salad + 1 soup: \$16

soup du jour
\$5/pp

options:

white chicken chili
beef chili
chicken noodle
potato leek
tomato basil
sausage potato
broccoli cheddar
...and more!

side salads: \$5/pp

charcuterie cups: \$8/pp

*we can accomodate custom menu choices

dinner: drop-off

entrees *chicken* *serves 25

chicken piccata*: \$110

boneless, finely breaded chicken breasts served in a lemon beurre sauce

chicken parmesan*: \$110

boneless, finely breaded chicken breasts served in a marinara sauce topped with mozzarella and parmesan

chicken cordon bleu*: \$110

freshly shaved ham and hand-grated gruyere cheese rolled in thinly-sliced chicken breasts, rolled in sourdough bread crumbs

chicken cacciatore: \$110

seasoned chicken thighs in a fresh tomato wine sauce seasoned with parmesan rind, and spices

chicken pot pie*: \$90

seasoned, roasted chicken thighs and breasts in a scratch buttery chicken broth, mixed with roasted veggies and topped with a sourdough crust

chicken meatballs and orzo*: \$90

hand-rolled ground chicken meatballs served in a creamy sauce with a hint of lemon and rosemary

we offer take 'n' bake options too!



*gf upon request



dinner: drop-off

entrees

pasta
{serves 25-30}

meat lasagna: \$90

baked dish of layered noodles with a ground beef and italian sausage ragu, béchamel and assorted cheeses

meatless lasagna: \$80

baked dish of layered noodles with a ground tofu sauce, roasted veggies, béchamel and assorted cheeses

pasta bar*: \$90

choice of pasta noodles and pasta sauces including meat, vegan, marinara, alfredo

add \$5/pp for chicken or ground beef meatballs

cavatappi and cheese*: \$65

cavatappi noodles combined with a bechamel and 4 cheeses

add meat: \$10

*food will be delivered in disposable serving pans. Set up, attendants & servingware is available for an additional charge.

dinner: drop-off

entrees
beef
{serves 25-30}

roasted beef and veggies: \$120

seasoned and roasted chuck roast in a savory red wine and herby sauce

swedish meatballs: \$90

hand-rolled meatballs baked in a creamy beef broth and dijon sauce

beef brisket + au jus: market

shepherd's pie: \$110

entrees
other
{serves 25-30}

italian sausage and roasted veggies:

pulled pork + sauces: \$14.99/lb

roasted pulled pork served with assorted sauces and rolls

*serving size suggestion: 4 oz meat/roll

chickpea curry: \$65

*served with pita



*food will be delivered in disposable serving pans. Set up, attendants & servingware is available for an additional charge.

banquet catering

classic

- seasoned bone-in chicken: \$15
- seasoned boneless chicken: \$15
- chicken piccata: \$16
- chicken parmesan: \$16
- chicken cacciatore: \$16
- roasted, shredded pork/slider rolls: \$15
- pork tenderloin: \$15
- honey-glazed ham: \$16
- italian sausage + roasted veggies: \$15
- swedish meatballs: \$16
- beef pot roast: \$17
- beef brisket: \$18
- lasagna: \$16

pasta

- *starch not included
- marinara: \$11
- alfredo: \$13
- + meat sauce: \$14
- + meatballs: \$16
- + italian sausage: \$16

pasta buffet

\$15/pp

*starch not included

- choice of 2: spaghetti, fettuccine, bow tie, penne, cavatappi
- choice of 2: marinara, meat, alfredo, carbonara

vegetable

- green beans almondine
- roasted carrots
- steamed broccoli & cauli
- mexican street corn
- roasted lemon asparagus
- assorted roasted veggies

starch

- baked potato
- au gratin potatoes
- mashed yukons
- roasted baby potatoes
- cilantro lime rice
- macaroni & cheese

salad

- garden
- specialty: +\$2

*includes 1 entree, 1 veggie, 1 starch, 1 salad, dinner roll, butter

banquet catering

Banquet catering includes 1 entree, 1 veggie, 1 starch, 1 salad, dinner roll and butter.

Please see below for additional costs:

entree: \$5/pp

veggie/salad: \$3/pp

starch: \$3/pp



Banquet catering includes buffet set-up + 1 buffet attendant per 50 guests. Additional buffet attendants: \$25/hour.

Extras: chafers, bowls, silverware, plasticware, plates: mismatched china, disposable, etc and linens



banquet catering

mexican

*prices start at \$15/pp

chips + salsa

shredded chicken + ground beef

shredded beef: +\$3

corn and flour street tacos

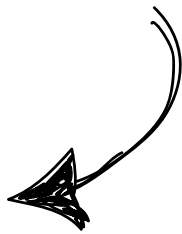
mexican rice or mexican street corn

refried beans

*condiments included



*street
corn*



*gf upon request

salads: drop-off

*serves 25

greek: \$60

assorted lettuces, yellow peppers, beets, red onions, tomatoes, cucumbers, feta cheese, fresh croutons

* served with creamy Greek dressing

caesar: \$60

romaine lettuce, parmesan cheese, fresh croutons

*served with creamy caesar dressing

tossed: \$50

assorted lettuces, shredded cheese, cherry tomatoes, cucumbers, croutons

*served with ranch and Italian dressing

michigan chicken cherry: \$75

assorted spring lettuces, chopped seasoned chicken breast, pecans, feta, dried cherries, red onion, cucumbers

*served with raspberry vinaigrette

spring: \$60

assorted spring lettuces, blueberries, strawberries, walnuts, red onion, blue cheese, asparagus

*served with poppyseed dressing

orzo: \$60

orzo, cherry tomatoes, cucumbers, kalamata olives, feta, mint tossed in a greek dressing

fruit: \$60

assorted fresh fruits served with a champagne orange syrup

potato: \$60

creamy potato with fresh mayo, dijon and herbs



appetizers & sides

veggies & dip: \$60

assorted veggies served with fresh dressings and dips

hummus and pita: \$60

fresh pita served with chickpea or white bean hummus

Mexican street corn: \$60

roasted corn, poblano peppers, parmesan in a creamy cilantro-lime dressing topped with cilantro and feta

mashed potatoes: \$85

creamy yukon gold potatoes, butter, milk, garlic, herbs

roasted red skins: \$75

au gratin potatoes: \$85

green beans almondine: \$75

haricots verts in a butter garlic sauce topped with lemon zest and slivered almonds.

baked beans: \$75

bean blend in a molasses & spiced mixture



sourdough savory crackers

terms and conditions

Tres Chick Picnic shall provide:

- Made-to-order items as outlined in menu,
- Serving ware for items being served,
- Attired professional service

Should the event be canceled or terminated by the client, the \$75 deposit will be retained by Tres Chick Picnic.

Payment Terms: \$75 nonrefundable deposit due upon booking to secure the date, remaining balance due 1 week prior to event with final count. If the event is booked under 30 days, 1/2 of the balance will be due upon booking. The \$75 nonrefundable deposit goes towards the minimum; it is not an additional charge.

Cancellation: Tres Chick Picnic agrees to provide agreed-upon service as discussed in emails, phone calls, and contract. Should the event be cancelled by the client, Tres Chick Picnic shall retain the nonrefundable deposit and 30% of the contracted minimum to cover food loss. If client cancels within 2 weeks of event, all payments made by client will not be refunded due to loss of potential business and loss of product.

Should Tres Chick Picnic cancel or terminate participation, 100% of the client's monetary payments will be refunded within 30 days of event date, including the \$75 nonrefundable fee.

Food Overage Terms:

Food will be portioned based upon final count given by client. Any overages will be charged per item per person unless otherwise noted. Payment for overages are due prior to Tres Chick Picnic leaving the premises. Overage payment will be cash or credit card. Checks will not be accepted for overage payment.

Time Overage Terms:

Tres Chick Picnic will be on-site for agreed upon time, but not more than 2 hours, or where noted. Any overages of time will be billed at \$50/hour and will be due and payable in full prior to Tres Chick Picnic leaving the premises. Overage payment will be cash or credit card.

Gratuity:

18% auto-gratuity will be added.

catering: other

On-Site Service:

Set up and/or clean-up: \$25/hour per staff member

Servers and buffet attendants: \$25/hour per staff member

Service ware is an additional charge starting at \$1.50/pp.

Delivery fees: \$4/mile over 20 miles from 48442

Drop-off Catering Service Fee, Option 1: \$400

Includes 1 attendant, equipment, refills and restocking up to 50 guests.

Over 50 guests, additional attendant is \$25/hour.

Drop-off Catering, Option 2: \$200

Includes drop-off and set up of food.

Any rented equipment is to be returned by the customer. Equipment pick up will incur an additional charge of \$4/mile over 20 miles from 48442.

Additional items:

1 chafer, 2 sternos: \$15

\$2/set additional plate, napkin, cutlery