



plum market®

CATERING MENU

NEW CENTER
DETROIT

A CONVENIENT WAY TO PLACE YOUR ORDER

EMAIL PPCCATERING@PLUMMARKET.COM

PAYMENT, CANCELLATION, & DELIVERY OPTIONS

We accept all major credit cards, information is required at the time the order is placed.

We purchase only the freshest ingredients to prepare your order, so we require 72 hours notice for all orders and cancellations. Prices are subject to change based on market conditions and availability. Plum Market not responsible for typographic errors. Delivery options may be available in your area for an additional fee, contact your local Plum Market for more information.

Prices do not include additional charges for labor.

Live Well, with Taste™

www.plummarket.com

BREAKFAST

BREAKFAST CLASSICS

BREAKFAST SANDWICH \$6.50
Egg, Cheese, Choice of Ham, Bacon, or Chicken Sausage, and Choice of Bagel, English Muffin, or Croissant.

BREAKFAST BURRITO \$7.50
Choice of Meat Lovers, Western, or Vegetarian. All Burritos come with Cheese unless specified.

FRUIT CUP \$7.50
Fresh seasonal Fruits.

YOGURT PARFAIT \$7.50
All Natural Greek Yogurt, Honey, and Organic Granola topped with Seasonal Fresh Berries.

YOGURT \$3
All Natural Greek Yogurt.



BREAKFAST FOR A GROUP

BREAKFAST BUFFET \$23 PP
Served with Scrambled Eggs, Potatoes, Applewood Smoked Bacon, Chicken Sausage, and Fresh Fruit & Berry Platter. **Minimum 10 people.**

INDIVIDUALLY PLATED BREAKFAST \$23/EA
Served with Scrambled Eggs, Potatoes, Applewood Smoked Bacon, Chicken Sausage, and Fresh Fruit and Berries.

FRESH PLATTERS

MORNING PASTRY PLATTER
SMALL (SERVES 8-10) \$85
LARGE (SERVES 18-20) \$160
Freshly Baked Pastries and Fruit

FRESH FRUIT & BERRY PLATTER
SMALL (SERVES 8-10) \$85
LARGE (SERVES 18-20) \$160
Fresh seasonal Fruits



LUNCH

SANDWICHES & WRAPS

\$15 PER BOXED LUNCH. CHOICE OF SANDWICH OR WRAP. SERVED WITH CHIPS AND A COOKIE.

TURKEY & PROVOLONE

All Natural Turkey Breast, Provolone, Mayonnaise, Lettuce, and Tomatoes on a Brioche Bun.

HAM & SWISS

All Natural Ham, Swiss, Mayonnaise, Lettuce, and Tomatoes on a Pretzel Roll.

ITALIAN

Salami, Pepperoni, All Natural Ham, Provolone, Shredded Lettuce, Tomato, Pepper Rings, and Italian Sub Sauce on a Sub Bun.

CHICKEN CLUB WRAP OR SUB

All Natural Grilled Chicken, Bacon, Cheddar, Lettuce, Tomato, and Mayonnaise.

CHICKEN CAESAR WRAP

All Natural Grilled Chicken, Romaine, Shredded Parmesan, and Housemade Caesar Dressing in an All Natural Wrap.

VINEYARD CHICKEN SALAD WRAP

All Natural Chicken Salad with Pecans and Dried Cranberries and Romaine in an All Natural Wrap.

TUNA SALAD WRAP

Albacore Tuna, Swiss, Lettuce, and Tomato in an All Natural Wrap

GRILLED VEGGIE HUMMUS WRAP

Freshly Grilled Vegetables, Hummus, Quinoa Kale Tabbouleh, and Feta in an All Natural Wrap. Vegan upon request.

PLATTERS

SANDWICH PLATTER

SMALL (SERVES 10)

\$120

LARGE (SERVES 15)

\$170

Variety of Sandwiches and Wraps.

COOKIE PLATTER (SERVES 12)

\$20

A selection of dozen fresh baked Cookies.



SANDWICH PLATTER

COMPOSED SALADS

SMALL (SERVES 10)

\$70

LARGE (SERVES 15)

\$100

CABO DIABLO QUINOA SALAD

Quinoa, Peppers, Radish, Scallion, Cilantro, Lime Vinaigrette.

ORZO PASTA SALAD

Orzo Pasta, Feta, Cucumber, and Kalamata Olives, tossed with a Housemade Greek Vinaigrette.

KALE & BRUSSELS SPROUTS SALAD

Fresh Kale, Brussels Sprouts, Dried Cranberries, and Almonds, tossed with a Lemon Vinaigrette.

CILIEGINE & TOMATO PASTA SALAD

Penne Pasta, Ciliegine Mozzarella, and Sun Dried Tomatoes, tossed with an Italian Vinaigrette.

KALE CAESAR PASTA SALAD

Pasta, Kale, Caesar Dressing, Parmesan Cheese, Sun-dried Tomato.

QUINOA & KALE TABBOULEH

Fresh Kale, Quinoa, Grape Tomatoes, Pickled Onion, and Cucumber, tossed with a Red Wine and Dijon Vinaigrette.

KALE SUMMER SALAD

Kale, Berries, Scallion, Celery, Balsamic Vinaigrette.

GREEN SALADS

SMALL (SERVES 10)

\$70

LARGE (SERVES 15)

\$100

GARDEN SALAD

Romaine, Grape Tomatoes, Cucumber, Edamame, Carrots, and Croutons, and served with choice of Buttermilk Ranch or Balsamic Vinaigrette.

CAESAR SALAD

Chopped Romaine topped with Parmesan and Housemade Croutons, served with Caesar Dressing.

GREEK SALAD

Chopped Romaine, Kalamata Olives, Cucumber, Pepperoncini, Bell Pepper, Beets, Grape Tomatoes, and Feta, served with Greek Feta Vinaigrette.

VINEYARD SALAD

Kale Greens Blend, Blue Cheese, Dried Cranberries, and Pecans, served with Balsamic Vinaigrette.

COBB SALAD

Kale Greens Blend, Bacon, Hard Boiled Egg, Blue Cheese, Onion, and Grape Tomatoes, served with Balsamic Vinaigrette.

ADD CHICKEN

SMALL SALAD

\$50

LARGE SALAD

\$75

DINNER

HOT HORS D'OEUVRES

SOLD IN 1 DOZEN INCREMENTS

- VEGETABLE SPRING ROLLS \$50
Cabbage, Celery, and Carrots, wrapped in a Spring Roll and served with Sweet Chili Sauce.
- SPINACH ARTICHOKE POPPERS \$40
Crispy Artichokes filled with Spinach and Cheese.
- MINI KOSHER BEEF FRANKS \$50
Beef Franks wrapped in Puff Pastry served with Honey Mustard.
- BACON MAC & CHEESE BITES \$45
Served with Ranch Dressing.
- BUFFALO CHICKEN SPRING ROLLS \$70
Tender Buffalo Chicken wrapped in a Spring Roll and served with Ranch Dressing.
- REUBEN PUFFS \$70
Lean Corned Beef, Sauerkraut, Added Swiss, and Spicy Mustard if Flaky Puff Pastry.
- MINI SPINACH PIES \$45
Spinach and Feta wrapped in Crispy Phyllo and served with Tzatziki.
- SATAY SKEWERS \$80
Choice of Chicken Teriyaki, Chicken Tandoori, or Garlic Beef.
- MINI CRAB CAKES \$80
Blue Crab Meat baked with Breadcrumbs, Garlic, and Herbs, served with a classic Remoulade.
- MINI BEEF WELLINGTONS \$80
Beef Tenderloin and finely chopped Mushroom wrapped in Puff Pastry served with Horseradish Cream.



MINI BEEF WELLINGTONS



ALL NATURAL GRILLED CHICKEN PLATTER

COLD HORS D'OEUVRES

SOLD IN 1 DOZEN INCREMENTS

- TOMATO, BASIL, & MOZZARELLA BRUSCHETTA \$24
Mozzarella, Tomato, Capers, and Basil, served with Crostini on the side.
- CAPRÉSE SKEWERS \$45
Pesto-marinated fresh Mozzarella, Grape Tomato, and fresh Basil.
- CAPRÉSE SLIDERS \$75
Fresh Mozzarella, Tomato, Spinach, and Pesto Mayonnaise on a Brioche Bun.
- CHICKEN CAPRÉSE SLIDERS \$90
All Natural Grilled Chicken Breast, Fresh Mozzarella, Tomato, Spinach, and Pesto Aioli on Brioche Bun.
- TENDERLOIN SLIDERS \$155
Beef Tenderloin, Caramelized Onion, Arugula, and Horseradish Cream, on a Brioche Bun.

FRESH PLATTERS & DIP DISPLAYS

- ARTISAN CHEESE BOARD (SERVES 8-10) \$95
Includes Altu, Copper Kettle, and Tuscan Rubbed Fontal Cheeses, served with Grapes, Candied Nuts, Crackers, and Sliced Baguette.
- VEGETABLE CRUDITÉ DIP DISPLAY (SERVES 14-16) \$100
Colorful vegetables with Tzatziki and Hummus.
- ARTISAN CHEESE & CHARCUTERIE BOARD (SERVES 8-10) \$140
Includes Olli Salumeria Meats, Altu, Copper Kettle, and Tuscan Rubbed Fontal Cheeses, served with Grapes, Candied Nuts, Olives, Crackers, and Sliced Baguette.
- SOUTH OF THE BORDER DIP DISPLAY (SERVES 14-16) \$125
Guacamole, Pico de Gallo, and Signature Salsa served with Housemade Tortilla Chips.
- GRILLED BALSAMIC VEGETABLE & DIP DISPLAY (SERVES 14-16) \$110
Assorted Balsamic Glazed Seasonal Vegetables with Hummus and Tzatziki Dips.
- MEDITERRANEAN DIP DISPLAY (SERVES 14-16) \$165
Tabouli, Hummus, Tzatziki, Vegetarian Grape Leaves, Caprése Skewers, with Olives and Mini Pita Bread.
- ALL NATURAL GRILLED CHICKEN PLATTER (SERVES 14-16) \$190
Marinated All Natural Chicken and Grilled Vegetables served with Mini Rolls and our Housemade Tzatziki and Basil Aioli.

BUFFET PACKAGES

MINIMUM 10 PEOPLE

CUSTOM PACKAGE

ITALIAN PACKAGE

\$23 PP



ALL NATURAL CHICKEN PARMESAN
PASTA WITH MARINARA SAUCE
GREEN BEANS
CAESAR SALAD
DINNER ROLLS

CUSTOM PACKAGE

PRICE PER PERSON

MEDITERRANEAN QUINOA CAKES \$13
Served with Red Pepper Coulis.

ALL NATURAL CHICKEN \$15
Choice of Chicken Piccata or Chicken Marsala.

GRILLED SHRIMP \$22
Choice of Teriyaki or Maple Mustard.

GLAZED CEDAR PLANK SALMON \$23
Choice of Teriyaki or Maple Mustard.

ALL NATURAL BEEF BRISKET \$28
All Natural Beef Brisket braised with Aromatic Vegetables, Veal Demi-Glace, and Red Wine accompanied with Natural Jus.

ALL NATURAL BEEF TENDERLOIN \$35
Trimmed, tied, and rubbed with Herbs, Garlic, and Spices, cooked to medium rare, accompanied with Caramelized Shallot Demi-Glace and Horseradish Sauce.

AGAVE GLAZED ROASTED SWEET POTATOES \$4
Roasted Sweet Potatoes brushed the Agave Nectar and a hint of Rosemary.

BROCCOLI WITH CARAMELIZED GARLIC \$4
Tossed with Olive Oil, Sea Salt, and Black Pepper.

CLASSIC BAKED MACARONI & CHEESE \$4
Housemade Macaroni and Cheese with a Cheddar Crumb Crust.

CRÈME FRAICHE MASHED POTATOES \$4
Whipped Potatoes with Housemade Creme Fraiche and Chives.

CRISPY RED SKIN SMASHED POTATOES \$4
Herb Roasted New Potatoes smashed and roasted once more.

GREEN BEANS WITH CARAMELIZED ONIONS \$4
Fresh Green Beans sautéed until tender with Sweet Caramelized Onions.

ROASTED CARROTS WITH HONEY GLAZE \$4
Carrots roasted with Olive Oil, Sea Salt, Honey, and Black Pepper.

ROASTED VEGETABLES \$4
Seasonal Vegetables tossed in Blended Olive Oil, Salt, and Black Pepper.

MEDITERRANEAN PACKAGE

\$23 PP



ALL NATURAL MOROCCAN CHICKEN
GREEK SALAD
MUJADRA RICE
HOUSEMADE HUMMUS, TABBOULEH, AND TZATZIKI
FRESH PITA BREAD

FAJITA PACKAGE

\$23 PP



ALL NATURAL GRILLED CHICKEN AND PEPPER FAJITAS
SMOKY SPANISH RICE
VEGAN PINTO BEANS
SIGNATURE SALSA, SOUR CREAM, AND CHIPS
FLOUR OR GLUTEN FREE CORN TORTILLAS