



plum market®

PREMIUM 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

GRADUATION

○ GRADUATION PACKAGE #1 \$23 PP



SMOKED PULLED CHICKEN WITH SWEET BBQ SAUCE
 PLUM MARKET SIGNATURE MAC & CHEESE
 BBQ BAKED BEANS
 PLUM MARKET SIGNATURE SLAW
 HONEY BUTTER BISCUITS

ADDITIONS

BBQ BEEF BURNT ENDS +\$5 CHEESY POTATO CASSEROLE +\$2
 BBQ RIBS +\$3 GREEN BEAN & BACON +\$1
 PULLED PORK CARNITAS +\$2 CILANTRO LIME BUTTERED CORN +\$1

○ GRADUATION PACKAGE #2 \$23 PP



NACHO TACO BAR

TURKEY PICADILLO	CILANTRO LIME BLACK BEANS & RICE
QUESO BLANCO	FIRE ROASTED SALSA
FRESH CHIPS	SHREDDED CHEDDAR JACK CHEESE
FLOUR TORTILLA	SOUR CREAM

ADDITIONS

GUACAMOLE +\$4 CILANTRO LIME GRILLED CHICKEN +\$2
 BEEF PICADILLO +\$4 PULLED PORK CARNITAS +\$2

○ GRADUATION PACKAGE #3 \$23 PP



CHOICE OF PIZZA
 PEPPERONI | CHEESE | VEGGIE (PEPPERS, ONIONS, MUSHROOMS)

JUMBO WINGS WITH ASSORTED SAUCES
 FRANK'S, BBQ, TERIYAKI, GARLIC LEMON PEPPER

CHOICE OF SALAD
 CAESAR | GARDEN

ADDITIONS

HOT DOGS (INCLUDES KETCHUP, MUSTARD, ONION) +\$2.50
 CONEY SAUCE +\$1

SHOWER

○ SOUP & SALAD PACKAGE \$23 PP



CHOICE OF 1 SOUP
 CREAM OF BROCCOLI CHEDDAR | CHICKEN NOODLE | CHICKEN TORTILLA
 TOMATO BISQUE | GARDEN VEGETABLE

CHOICE OF 2 SALADS

GARDEN | CAESAR | GREEK | VINEYARD | KALE BRUSSELS | GREEK ORZO
 CABO DIABLO QUINOA | KALE CAESAR PASTA | QUINOA KALE TABOULI
 KALE SUMMER BERRY (SEASONAL)

○ BRUNCH DELIGHT \$33 PP



MINI QUICHES

CHEDDAR & BACON, SPINACH & SWISS

FRESH FRUIT PLATTER

ASSORTED PASTRIES

CROISSANTS, MUFFINS, DANISHES

YOGURT PARFAIT BAR

WITH GRANOLA, FRESH BERRIES, HONEY

○ AFTERNOON TEA \$25 PP



ASSORTED FINGER SANDWICHES
 CUCUMBER, SMOKED SALMON, EGG SALAD

SCONES WITH LEMON CURD & JAM
 LEMON BLUEBERRY, SUNDRIED CHERRY

MINI DESSERTS

MACARONS, CAKE POPS, MINI CHEESECAKES

CORPORATE MEETING

○ SANDWICHES PACKAGE \$23 PP



SANDWICH PLATTER WITH CHOICE OF SANDWICHES
 KETTLE CHIPS
 COOKIES
 HOUSE SALAD
 ROLLS

○ BREAKFAST EVENT \$32 PP



OMELETTE STATION*
 WITH VARIOUS TOPPING AND/OR EGGS MADE TO ORDER
 *CHEF ATTENDED
 BREAKFAST MEATS
 BACON | SAUSAGE
 POTATOES O'BRIEN
ADDITIONS
 PANCAKE OR WAFFLE STATION +\$3
 WITH SYRUP, FRESH FRUIT, WHIPPED CREAM

○ STANDARD ALL DAY \$45 PP



MORNING BREAK
 FRESH FRUIT | PASTRIES
 LUNCH
 SANDWICHES | MIXED GREEN SALAD | FRESH FRUIT
 AFTERNOON BREAK
 SWEET & SALTY SNACKS

○ MID-MORNING EVENT \$35 PP



GOURMET SANDWICHES
 TURKEY & BRIE | ROAST BEEF & CHEDDAR
 VEGGIE & HUMMUS | ASSORTED PINWHEELS
 ASSORTED HOT FOOD
 MINI FRITTATAS | STUFFED MUSHROOMS | CRAB CAKES | COCONUT SHRIMP
 SWEET & SALTY SNACKS
 MIXED NUTS | CHOCOLATE-COVERED PRETZELS

○ PREMIUM ALL DAY \$60 PP



MORNING BREAK
 ASSORTED PASTRIES | YOGURT PARFAIT BAR | FRESH FRUIT
 LUNCH
 HOT BUFFET (CHOICE OF 2 PROTEINS & 2 SIDES)
 MIXED GREEN SALAD | ROLLS
 AFTERNOON BREAK
 MINI DESSERTS | CHEESE & CRACKER PLATTER

○ AFTERNOON EVENT \$35 PP



PREMIUM SANDWICHES
 PROSCIUTTO & MOZZARELLA | SMOKED SALMON & CREAM CHEESE
 GRILLED VEGGIE & GOAT CHEESE
 HOT BUFFET
 PASTA PRIMAVERA | SHAWARMA CHICKEN SKEWERS
 SOUVLAKI BEEF SKEWERS | GRILLED VEGETABLES
 SWEET TREATS
 MINI CHEESECAKES | FRUIT TARTLETS

BEVERAGES

○ BREAKFAST BEVERAGES

\$8 PP



- JUICE
- WATER
- COFFEE

A LA CARTE

COFFEE +\$4

WITH CREAMERS, SUGARS, CUPS, LIDS, SLEEVES, STIR STICKS

JUICE +\$2.50

SODA +\$2

WATER +\$.150

HOT TEA +\$1.50

○ ALCOHOL DRINK PACKAGE



3HR STANDARD BAR MINIMUM

\$40 PP

3HR ULTRA PREMIUM BAR

\$47 PP

SELECTION OF WINES

SOUL SQUEEZE

CRAFT BEERS

SIGNATURE COCKTAILS

NON-ALCOHOLIC OPTIONS

MOCKTAILS, SODA, SPARKLING WATER

○ LUNCH BEVERAGES

\$3.50 PP



- SODA
- WATER

A LA CARTE

COFFEE +\$4

WITH CREAMERS, SUGARS, CUPS, LIDS, SLEEVES, STIR STICKS

JUICE +\$2.50

SODA +\$2

WATER +\$.150

HOT TEA +\$1.50

THE PLUM EXPERIENCE

○ TEQUILA & TACOS

\$65 PP



2.5 HOUR EXPERIENCE STARTING WITH 3 FLIGHTS OF ASSORTED TEQUILA PAIRED WITH 3 TACOS (BIRRIA BEEF, CHICKEN TINGA, AND PULLED PORK). FOLLOWED BY A SPANISH THEMED BUFFET AND A MARGARITA THEMED OPEN BAR

- BIRRIA BEEF TACOS**
- PULLED PORK TACOS**
- CHICKEN TINGA TACOS**
- SPANISH RICE**
- FLOUR TORTILLAS**
- HOUSEMADE CORN CHIPS**

SERVED WITH SALSA, SOUR CREAM, QUESO, & LETTUCE

○ WINE & DINE

\$75 PP



A SEATED UPSCALE 2.5 HOUR WINE TASTING EVENT FEATURING A 4 COURSE MEAL, WITH EACH COURSE PAIRED WITH A COMPATIBLE SOUL SQUEEZE WINE. ENJOY A LAVISH NIGHT IN A RELAXED ENVIRONMENT AND HAVE EXQUISITE FUN WITH EVERYTHING THAT PLUM MARKET HAS TO OFFER.

- 1ST COURSE: VINEYARD SALAD**
- 2ND COURSE: CHICKEN PICCATA & MIXED VEGETABLES**
- 3RD COURSE: BRAISED SHORT RIB & WHIPPED MASHED POTATOES**
- 4TH COURSE: DESSERT**

○ BARBEQUE & BOURBON

\$70 PP



2.5 HOUR OPEN BOURBON BAR WITH SEASONAL SPECIALTY BOURBON COCKTAILS PAIRED WITH A CHEF MANNED CARVING STATION AND VARIOUS BBQ THEMED ITEMS

- CARVED BEEF BRISKET**
- BBQ CHICKEN**
- COLESLAW**
- PLUM MARKET RECIPE MAC & CHEESE**
- DINNER ROLLS**