



WEBER'S
CATERING MENU

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REVISED MARCH 2025

BREAKFAST BUFFETS

SERVED FOR ONE HOUR

(25 PERSON MINIMUM) AVAILABLE FOR 15 TO 24 PERSONS AT A SURCHARGE OF 1.00 / PERSON

THE SUNRISE / 21.00

BROCCOLI AND CHEESE FRITTATA

CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM

HASH BROWNS

SLICED FRESH FRUIT TRAY

WEBER'S BAKESHOP GRANOLA

CHOBANI GREEK YOGURT ASSORTMENT

SCONES, CINNAMON ROLLS AND MUFFINS

THE SOPHISTICATE / 23.00

BROCCOLI AND CHEESE FRITTATA

CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM

HASH BROWNS

CINNAMON SWIRL FRENCH TOAST WITH MAPLE SYRUP

SLICED FRESH FRUIT TRAY

WEBER'S BAKESHOP GRANOLA

CHOBANI GREEK YOGURT ASSORTMENT

SCONES, CINNAMON ROLLS AND MUFFINS

THE UPTOWN BRUNCH / 27.00

BROCCOLI AND CHEESE FRITTATA

CHOICE OF BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINK OR DEARBORN SMOKED SLICED HAM

CHOICE OF OVEN BROILED SALMON* OR OVEN BROILED WHITEFISH

FRIED CHICKEN

AU GRATIN POTATOES

CINNAMON SWIRL FRENCH TOAST WITH MAPLE SYRUP

SLICED FRESH FRUIT TRAY

HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS

SCONES, CINNAMON ROLLS AND MUFFINS

ENHANCEMENTS

OMELET STATION (20 PERSON MINIMUM)

6.00 / PERSON AND 45 /CHEF

WAFFLE STATION WITH ASSORTED TOPPINGS (20 PERSON MINIMUM)

4.00 / PERSON AND 45 /CHEF

LOX AND BAGEL PLATTER BAGELS, CREAM CHEESE, SCALLIONS, CAPERS,

150.00 / PLATTER (SERVES 30)

TOMATO

CHOICE OF (2) BREAKFAST MEATS

\$1.50 PER PERSON

SUBSTITUTE TURKEY SAUSAGE

\$2.00 PER PERSON

BREAKS

SERVED FOR ONE HOUR (AVAILABLE ONLY WITH FULL SERVICE EVENTS)

WEBER'S GOURMET COFFEE STATION / 5.00

FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE, WITH MONIN SYRUPS, WHIPPED CREAM, CINNAMON, CHOCOLATE SHAVINGS, ORANGE RIND AND BISCOTTI

ENHANCE WITH DARK HOT CHOCOLATE MIX AND MINI MARSHMALLOWS 1.00 / PERSON

DELUXE CONTINENTAL / 17.00

SLICED FRESH FRUIT TRAY, WEBER'S BAKESHOP GRANOLA, CHOBANI GREEK YOGURT ASSORTMENT, SCONES, CINNAMON ROLLS AND MUFFINS, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE

CONTINENTAL BREAK ENHANCEMENT:

EGG SANDWICH WITH CHEESE AT 5.00 EACH

ADD BACON OR DEARBORN SMOKED SLICED HAM AT ADDITIONAL 2.00 EACH

HEALTH / 12.00

CHOBANI GREEK YOGURT ASSORTMENT, FRUIT TRAY, WEBER'S BAKERY LEMON BARS
FLAVORED SAN PELLEGRINO

AFTERNOON / 12.00

ASSORTED CHEESE TRAY, RAW VEGETABLE TRAY, CRACKERS, WEBER'S BAKERY PECAN BARS, SOFT DRINKS,
FLAVORED SAN PELLEGRINO

SWEET AND SALTY / 12.00

POPCORN, TRAIL MIX ~ PEANUTS, CHOCOLATE PIECES, RAISINS, ALMONDS, CASHEWS, GREAT LAKES KETTLE CHIPS,
WEBER'S BAKESHOP COOKIES, SOFT DRINKS, FLAVORED SAN PELLEGRINO

A LA CARTE ITEMS

BEVERAGES

FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	60.00 / 40-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	30.00 / 20-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	15.00 / 10-CUP POT
ICED TEA	35.00 / GALLON
LEMONADE	35.00 / GALLON
NATALIE'S ORANGE JUICE	37.00 / GALLON
ORCHARD ISLAND APPLE JUICE	35.00 / GALLON
CRANBERRY JUICE	35.00 / GALLON
SOFT DRINKS (CANS)	2.00 / EACH
BOTTLED WATER	2.00 / EACH
VITAMIN WATER	2.75 / EACH
FLAVORED SAN PELLEGRINO (CANS)	2.50 / EACH

SNACKS

COFFEE CAKE, CINNAMON ROLLS, SCONES OR MUFFINS	25.00 / DOZEN
ASSORTED COOKIES OR RICH CHOCOLATE BROWNIES	24.00 / DOZEN
ASSORTED PETITE PASTRIES	25.00 / DOZEN
ASSORTED BAKERY BAR COOKIES ~ LEMON, CHOCOLATE, PECAN	2.00 / EACH
KIND BARS	2.50 / EACH
GREAT LAKES KETTLE CHIPS	10.00 / BASKET
POPCORN	10.00 / BASKET
WEBER'S BAKESHOP GRANOLA	10.00 / POUND
TRAIL MIX ~ PEANUTS, CHOCOLATE PIECES, RAISINS, ALMONDS, CASHEWS	3.25 / EACH
ASSORTED CHOBANI GREEK YOGURT 5.3 OZ. CUPS	3.50 / EACH
BANANAS, APPLES, OR ORANGES	2.25 / PIECE

BOXED LUNCH MENU

CHOICE OF (1). A SERVICE CHARGE OF \$1 PER PERSON APPLIES FOR EACH ADDITIONAL OPTION. MAXIMUM OF 4.

OVEN ROASTED TURKEY SANDWICH / 18.00

OVEN BROWNED TURKEY, ROASTED RED PEPPER MAYO, KALAMATA OLIVES, RED ONION, LEAF LETTUCE, FRESH TOMATO, SERVED ON FRESHLY MADE FOCACCIA BREAD, KETTLE CHIPS, PICKLE SPEAR AND A HOUSE MADE COOKIE

ROAST BEEF SANDWICH / 18.00

OVEN SLOW ROASTED TOP ROUND OF BEEF, HORSERADISH MAYO, LEAF LETTUCE, SHARP CHEDDAR, SERVED ON FRESHLY MADE HOUSE ROLLS, KETTLE CHIPS, PICKLE SPEAR AND A HOUSE MADE COOKIE

HAM SANDWICH / 18.00

SMOKED HAM, SWISS CHEESE, HONEY DIJON MUSTARD, LEAF LETTUCE, FRESH TOMATO, SERVED ON HOUSE MADE BREAD, KETTLE CHIPS, PICKLE SPEAR AND A HOUSE MADE COOKIE

VEGETABLE MEDLEY SANDWICH / 18.00

OVEN ROASTED VEGETABLES, PESTO MAYO, RED ONION, GREEN PEPPER, ARUGULA, SERVED ON HOUSE MADE FOCACCIA BREAD, KETTLE CHIPS, PICKLE SPEAR AND A HOUSE MADE COOKIE

CHICKEN CAESAR SALAD / 21.00

CLASSIC CRISP LETTUCE WITH CROUTONS, ANCHOVIES AND BROILED CHICKEN WITH CAESAR DRESSING, HOUSE MADE ROLL AND COOKIE

CLASSIC COBB SALAD / 18.00

MIXED LETTUCE, TOMATO, BACON, CHICKEN, EGG, GOAT CHEESE SERVED WITH WEBER'S BROWN DERBY DRESSING, HOUSE MADE ROLL AND COOKIE

STRAWBERRY CHICKEN SALAD / 21.00

MIXED GREENS, STRAWBERRIES, MANDARIN ORANGES, SLIVERED ALMONDS AND GRILLED CHICKEN BREAST SERVED WITH WEBER'S RASPBERRY VINAIGRETTE DRESSING, HOUSE MADE ROLL AND COOKIE

BABY KALE / 18.00

MICHIGAN CHERRIES, WALNUTS, HONEYCRISP APPLES, RADISH, MAPLE CHAMPAGNE VINAIGRETTE ENHANCE WITH 6 OZ CHICKEN 6.00 / PER PERSON

THEMED LUNCH BUFFETS

SERVED FOR ONE HOUR
(25 PERSON MINIMUM) AVAILABLE FOR 15 TO 24 PERSONS AT A SURCHARGE OF 1.00 / PERSON

BUILD YOUR OWN FAJITAS / 24.00

MARINATED SLICED BEEF WITH GRILLED GREEN PEPPERS AND ONIONS
CHICKEN WITH GRILLED GREEN PEPPERS AND ONIONS
BAKED BLACK BEANS
MEXICAN RICE
SHREDDED CHEESE
GUACAMOLE
SALSA
SOUR CREAM
SHREDDED LETTUCE
WARM FLOUR TORTILLAS
HOUSE MADE TORTILLA CHIPS
ASSORTED COOKIES
RICH CHOCOLATE BROWNIES

ITALIAN BUFFET / 25.00

CHICKEN PARMESAN
VEGETABLE LASAGNA
ORZO WITH PESTO
CAESAR SALAD
GARLIC TOAST
PETITE CANNOLI
PETITE TIRAMISU

ORIGINAL WORKAHOLICS BUFFET / 21.00

BUILD YOUR OWN SANDWICH WITH SLICED VIRGINIA HAM, LEAN ROAST BEEF, ROAST TURKEY BREAST
CHEDDAR, SWISS, PROVOLONE CHEESE, LETTUCE, TOMATO, ONION, KOSHER DILL PICKLES
SPECIALTY AIOLI SAUCES
HUMMUS
WEBER'S BAKERY BREAD
GREAT LAKES KETTLE CHIPS
ASSORTED COOKIES
RICH CHOCOLATE BROWNIES

LUNCH BUFFET

SERVED FOR ONE HOUR

(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, COUSCOUS OR WEBER'S COLE-SLAW, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, ASSORTED SEASONAL PETITE PASTRIES

TWO ENTRÉES / 27.00

CHICKEN CHASSEUR

PAN SEARED CHICKEN BREAST IN A WHITE WINE VELOUTÉ SAUCE, WITH SUNDRIED TOMATOES

CHICKEN FORESTIERE

PAN SEARED CHICKEN BREAST AND WILD MUSHROOMS IN A BRANDY CREAM SAUCE

LONDON BROIL*

MARINATED FLANK STEAK, BROILED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE (GF)
ENHANCE WITH SAUTEED ONIONS AND MUSHROOMS 2.00 / PERSON

JUMBO LUMP CRAB CAKES

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

BEEF TIPS AND RICE

SAUTÉED WITH MUSHROOMS, ONIONS, HOUSE MADE RED WINE DEMI-GLACE (GF)

NORTHERN LAKES WHITEFISH

OVEN BROILED, CITRUS BEURRE BLANC
ENHANCE WITH CRISPY ROCK SHRIMP 2.50 / PERSON

ATLANTIC SALMON

BROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

VEGETABLE LASAGNA

HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, AND TOMATO BASIL SAUCE

TRUFFLE CHEDDAR MACARONI

CELLENTANI MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

PORTABELLA MUSHROOM SAUTÉ

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ACCOMPANIMENTS (CHOICE OF 2)

VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL / ASPARAGUS

STARCH MIREPOIX BASMATI RICE (GF) / AU GRATIN POTATOES / WHIPPED POTATOES (GF)

ENHANCEMENTS

ADDITIONAL ENTRÉE

2.00 / PERSON

ROAST PRIME RIB OF BEEF*

10.00 / PERSON AND 45 / PER CHEF

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

DINNER BUFFET

SERVED FOR ONE HOUR

(50 PERSON MINIMUM) AVAILABLE FOR 25 TO 49 PERSONS AT A SURCHARGE OF 2.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, COUS COUS OR WEBER'S COLESLAW, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, ASSORTED SEASONAL PETITE PASTRIES

TWO ENTRÉES / 34.00

CHICKEN CHASSEUR

PAN SEARED CHICKEN BREAST IN A WHITE WINE VELOUTÉ SAUCE, WITH SUNDRIED TOMATOES

CHICKEN FORESTIERE

PAN SEARED CHICKEN BREAST AND WILD MUSHROOMS IN A BRANDY CREAM SAUCE

LONDON BROIL*

MARINATED FLANK STEAK, BROILED, THINLY SLICED, HOUSE MADE RED WINE DEMI-GLACE ENHANCE WITH SAUTEED ONIONS AND MUSHROOMS 2.00 / PERSON

BEEF TIPS AND RICE

SAUTÉED WITH MUSHROOMS, ONIONS, HOUSE MADE RED WINE DEMI-GLACE

NORTHERN LAKES WHITEFISH

OVEN BROILED, CITRUS BEURRE BLANC
ENHANCE WITH CRISPY ROCK SHRIMP 2.50 / PERSON

JUMBO CRAB CAKES

OVEN BROILED, MUSTARD SAUCE, CORN SALSA

ATLANTIC SALMON

BROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

VEGETABLE LASAGNA

HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, WITH A TOMATO BASIL SAUCE

TRUFFLE CHEDDAR MACARONI

ELBOW MACARONI, WHITE CHEDDAR, BREADCRUMBS, TRUFFLE OIL

PORTABELLA MUSHROOM SAUTÉ

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ACCOMPANIMENTS (CHOICE OF 2)

VEGETABLE (GF): STEAMED BROCCOLI / VEGETABLE MEDLEY WITH BASIL OIL / ASPARAGUS

STARCH : MIREPOIX BASMATI RICE (GF)/ AU GRATIN POTATOES / WHIPPED POTATOES (GF)

ENHANCEMENTS

ADDITIONAL ENTRÉE FEE	3.00 / PERSON
UPGRADE TO KALE CHOP	2.00 / PERSON
ROASTED PRIME RIB OF BEEF*	10.00 / PERSON AND 45 /CHEF
ROASTED TENDERLOIN*	12.00 / PERSON AND 45 /CHEF

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

HOT HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

SPANAKOPITA / 19.00

PETITE SPINACH PIES IN PHYLLO

PEAR AND BRIE PHYLLO / 28.00

WONTON FILLED WITH PEAR AND BRIE

SHORT RIB PUFFS / 29.00

BEEF SHORT RIB IN A PUFF PASTRY WITH BEEF DEMI GLAZE

CRAB CAKES / 57.00

MARYLAND BLUE CRAB, FRESH CORN SALSA, MUSTARD SAUCE

BACON WRAPPED SCALLOPS / 34.00

BAY SCALLOPS WRAPPED IN SMOKED BACON (GF)

MEATBALLS / 16.00

HOUSE MADE WITH BEEF IN A SOUR CREAM DEMI SAUCE

STUFFED MUSHROOMS

CRAB AND LOBSTER / 47.00 CHORIZO AND CHEDDAR (GF) / 24.00 ZUCCHINI, YELLOW SQUASH, RED AND GREEN BELL PEPPER, ASIAGO CHEESE, BREADCRUMBS / 21.00

SHRIMP

TOSSED WITH COCONUT AND FRIED, PLUM SAUCE / 24.00 GARLIC (GF) / 22.00

COCONUT CHICKEN / 18.00

TOSSED WITH COCONUT AND FRIED, PLUM SAUCE

BLACK BEAN FRITTERS / 18.00

FRIED AND SERVED WITH A FRESH LIME YOGURT SAUCE

JERK CHICKEN SATAY/ 20.00

GRILLED ON A SKEWER, MANGO GLAZE (GF)

STATIONS

(CARVED TO ORDER FOR ONE HOUR) CHEF'S CARVING FEE / 45 PER CHEF ATTENDING

PRIME RIB* / 440.00

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

TENDERLOIN* / 250.00

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 15-20)

STRIP LOIN OF BEEF * / 250.00

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

HONEYSUCKLE HAM / 185.00

SERVED WITH PETITE ROLLS, HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 75-100)

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER

COLD HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

ICED JUMBO GULF SHRIMP / 31.00

CHILLED GULF SHRIMP WITH COCKTAIL SAUCE (GF)

CALIFORNIA NORI ROLLS / 19.00

CRABMEAT AND AVOCADO, SMOKED SALMON AND SCALLION, CUCUMBER AND RED BELL PEPPER WITH WASABI (GF) AND SOY SAUCE (NOT (GF))

STEAK CANAPES / 30.00

TOASTED PISTOLET BREAD, CHIMICHURRI, HORSERADISH SOUR CREAM

PROSCIUTTO WRAPPED DATES/ 25.00

FILLED WITH HERB GOAT CHEESE

ASSORTED CANAPES / 17.00

PUFF PASTRY WITH SMOKED SALMON, SHRIMP AND HERB CREAM CHEESE, WILD MUSHROOM AND BRIE

ANTIPASTO SKEWERS / 17.00

SALAMI, PROVOLONE, TOMATO, AND ARTICHOKE WITH ITALIAN DRESSING (GF)

CAPRESE SKEWERS / 18.00

FRESH MOZZARELLA, GRAPE TOMATOES AND FRESH BASIL WITH BALSAMIC VINAIGRETTE ON THE SIDE (GF)

PLATTERS

RAW VEGETABLE TRAY WITH DIP

CELERY, CARROTS, BROCCOLI, CAULIFLOWER, RED PEPPERS, ASPARAGUS AND GRAPE TOMATOES SERVED WITH RANCH DIP (GF) (SERVES 50) 100.00 / (SERVES 25) 50.00

FRESH FRUIT TRAY WITH DIP

PINEAPPLE, HONEYDEW, CANTALOUPE, STRAWBERRIES AND GRAPES SERVED WITH A STRAWBERRY YOGURT DIP (GF) (SERVES 50) 100.00 / (SERVES 25) 50.00

CHEESE TRAY

SMOKED GOUDA, PEPPER JACK, COTSWOLD, EXTRA SHARP WHITE CHEDDAR AND WINE INFUSED GOAT CHEESE (GF) (SERVES 50) 120.00 / (SERVES 25) 60.00

CHARCUTERIE PLATTER

PROSCIUTTO, CAPOCOLLO, SOPPRESSATA, GENOA SALAMI, GREEN AND BLACK SICILIA OLIVES, ROASTED RED PEPPERS AND PARMESAN ROMANO (GF) (SERVES 50) 150.00 (SERVES 25) 75.00

DIPS

SALSA AND HOUSE MADE TORTILLA CHIPS (GF)	36.00 / PER 2 QUARTS
GUACAMOLE AND HOUSE MADE TORTILLA CHIPS (GF)	60.00 / PER 2 QUARTS
BRUSCHETTA AND TOASTED PISTOLET BREAD	36.00 / PER 2 QUARTS
HUMMUS AND PITA BREAD	36.00 / PER 2 QUARTS
HOT SPINACH DIP AND GARLIC TOAST	40.00 / PER 2 QUARTS
HOT CRAB DIP AND CRACKERS	50.00 / PER 2 QUARTS
SALMON PATE WITH MATZO CRACKERS	75.00 / PER 2 QUARTS

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.