

Keeping The Service Promise:

Our service promise is our word and we realize we have to earn your business each time we have the opportunity to serve you. Our dependability factor keeps our clients focused on their other responsibilities, so we can exceed their expectations and that is always our goal.

OUR COMMITMENT:

- To be efficient, have your order on time – typically 5 minutes early.
- To be appropriately dressed showing respect to you and your organization.
- To contact you directly if the possibility exists we may be a few minutes late.
- To have everything ordered – 100%.
- To unpack and set up your order where and when you want us – complete.
- To bring you a receipt and a detailed receipt upon request.
- To pick up chafing dishes, soup crocks and coffee servers within a day.
- To contact you the same day of your order to insure it met your expectations.
- To work hard for you each opportunity you give us to serve you.



3134 Walton Boulevard
Rochester Hills, MI 48309

Phone: 248 375-1330

Fax: 248 375-9310

www.myhalfdaycafe.com

Café Hours:

Mon. - Fri., 7am to 3pm • Sat. 8am to 3pm
Sun. Open for catering only

Catering Hours:

6am - 6pm Daily and Weekends



Say YES to Michigan!
Support locally-owned businesses

ORDERING INFO

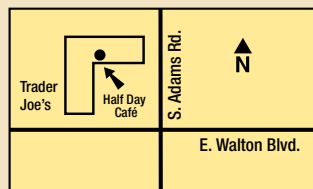
- We appreciate a days notice or more for your catering order and always perform better with more planning time. However, we will always do our best to accommodate you with less notice when possible.
- Minimum order for delivery is \$30 for breakfast or lunch before tax and delivery charge.
- Cancellations or reduction of order size can only be possible with 12 hours notice or if we have not started your food preparation.
- We need a credit card to secure all orders.
- Set ups, including paper, plastic, utensils, cups and serving spoons are always included, if needed.

Our caring catering attendants will unpack, deliver, & set up your order where you want and although we strive to always be early, placing orders a day or more in advance will make certain you get preferred delivery times. Our minimum delivery is \$40 and there is a \$8 minimum delivery charge for all deliveries. The charge for delivery of hot food items is additional due to the steps necessary to properly set up all items and prepare for service. We will attempt to pick up all chafers, coffee containers, etc within 1-2 days at our expense. Our delivery personnel are hand picked and trained to outperform, as well as exceed, your expectations. This includes same day follow up calls to assure everything was as expected. Gratuity when earned is greatly appreciated by our delivery personnel.

HOT FOOD SELECTIONS:

Please order one day in advance.

Certain menu choices require some notice, please call ahead when possible, we will do the best we can with last minute needs.



We Deliver!

Plates, napkins, cups, plasticware, serving spoons always included

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GOOD MORNING

IT'S A GREAT DAY AT HALF DAY CAFE!

Breakfast...Make it Inspirational

COMPLETE BREAKFASTS

12 person minimum please. Chafing Dishes available.

THE EDGE

Assorted breakfast burritos, fresh fruit yogurt & granola parfaits or fresh fruit bowl, Coffee service. Serves 10-12 **\$90**

BREAKFAST COMBINATION TRAY

Assorted breakfast burritos, stuffed baked croissants, spinach quiche, served warm in a foil pan with a chilled bowl of fruit salad. Serves 10-12 **\$95**

THE BIG SCRAMBLE

Fresh eggs scrambled with cheddar cheese, thick smoked bacon, sausage patties, smoked grilled ham, roasted redskin breakfast potatoes, and grilled uncommon toast. Serves 10-12 **\$95**

BREAKFAST BURRITOS

Flavored flour tortillas filled with scrambled eggs, assorted cheeses, smoked meats, onions and breakfast potatoes, then seared on grill. Served with a bowl of fresh cut fruit. **\$7 per person**

STUFFED BAKED CROISSANTS

Smoked breakfast meats, cheeses, eggs stuffed into croissant dough and baked to golden, served with bowl of fresh cut fruit. **\$8 per person**

BAKED OATMEAL BAR

Steel cut oatmeal baked with cinnamon, served with fresh berries, greek yogurt, & toasted pecans. **\$6 per person**
As a side. **\$4 per person**

CORNED BEEF HASH

A popular combination of grilled onions, grilled peppers, Sy Ginsberg corned beef and scrambled eggs, uncommon toast. **\$7 per person**

GRILLED PANCAKES

Delicious fresh grilled pancakes with smoked meats, bananas and berries, caramelized walnuts on the side with syrups and butters. **\$9 per person**



BREAKFAST FOR 20

Our muffins, scones, danish, bagels, fresh fruit salad, orange juice and hot coffee service.

\$155 or \$8 pp for 10 or more

MINI SAMPLER TRAY

Miniaturized muffins, scones, danish, serves 15-20. **\$40**

Add cookies and brownies. **\$50**

BREAKFAST PASTRIES

12 or more please

2 pieces. **\$3.99 per person**

ORIGINAL BREAKFAST TRAY

Muffins, scones, twists, fruit croissants, bagels, cream cheese.

Add a bowl of fresh cut fruit + **\$2 per person**

CINNAMON CROISSANTS

Assorted large freshly baked cinnamon croissants with vanilla icing, caramelized walnuts, pecans, grilled pineapple and orange cranberry.

COFFEE CAKE

Cinnamon crumb, lemon, carrot cake, banana bread, berry cake sliced and beautifully arranged on platter.

DANISHES

Topped with fruit preserves, cream cheese, fresh fruits, cinnamon and strawberries).

BAGELS WITH CREAM CHEESES

6 varieties, assorted cream cheeses.

FRESH FRUIT PLATTER

Melon, kiwi, mango, grapes, berries, pineapple with side of honey raspberry yogurt sauce for dipping. **\$4 per person**

ALL FRESH FRUIT LAYERED PARFAITS

Mango, pineapple, bananas, berries, kiwi, vanilla yogurt & fresh granola – a crowd pleaser! **\$4 per person**

Don't forget to order chilled bottled waters with your Breakfast Catering!

Consider a dessert tray to be delivered with your breakfast for later.

COMPLETE YOUR BREAKFAST

Fresh brewed gourmet coffee

96 oz. carton **\$14.99**

Larger group, in stay hot container **\$2 per person**

Individual Apple Juice, varieties **\$2**

Individual Orange Juice **\$2**

Individual "Ice", varieties **\$2**

Organic Lemonade, 16 oz. Cups **\$2**

Chilled bottled waters **\$1.35**

Orange Juice by the gallon, serves 12. **\$10**

Fresh Squeezed orange juice is available.

Add a bowl of fresh cut fruit, serves 12. **\$24**

Half Day Café begins in the wee small hours of the morning, when most folks are tucked in their beds awaiting alarm clocks and dogs yapping.

At 4am we are placing our muffin batters, fruit scones, cinnamon croissants, hummingbird bars, brownies and gourmet cookies into the bread ovens to bake. Our bread doughs are proofing away including favorites; Asiago, Jalapeno Cheddar, Sour Dough, Cinnamon Pecan Raisin, Cherry Pecan, Rye, Pumpernickel and Italian. Each item is prepared fresh each day and baked in good taste.

Our café opens at 7am each day, though we deliver even before that. We have served a complete hot breakfast to teams of workers who upon completion are off to work after breakfast. Every day we prepare and present our muffins, scones, danish, bagels, croissants, fresh cut fruits, assorted juices and hot coffee service to companies, offices, schools, churches and on behalf of pharmaceutical reps, to their doctors offices and medical facilities.

GREAT SANDWICHES

PACKAGES

MEETING COMBOS

Serves 12-15

Assorted sandwiches, vegetable soup or turkey chili, chips. **\$120**

Half sandwich, house or caesar salad, cookies and dessert bars. **\$130**

EXECUTIVE LUNCH

Deli tray, house or caesar salad, small fruit platter, cookies & dessert bars, bottles of pop, water, chips. **\$190**

DELI TRAY

Including: lean corned beef, roasted turkey breast, genoa salami, smoked ham, grilled chicken breast, roast beef, sliced cheddar, provolone & swiss cheese. Beautifully arranged with leaf lettuce, sliced tomatoes, pickle wedges, sliced onion, garnished with stuffed olives, sweet pickles, banana peppers, cole slaw and served with condiments of Russian dressing, mayonnaise & mustards. House baked breads included: multi grain, French & dill rye. Two side salads or one leafy salad included. **\$11 per person, 12 person min.**

Add choices of dried cherry chicken salad and albacore tuna salads for **\$1.50 extra**

Add a small tray of our roasted veggie sandwiches to your deli tray **\$7 ea.**

CAFE SANDWICHES VARIETY PLATTER

Served with Better Made chips. **\$8 per person**
Choose from: Smoked Ham & Swiss, Corned Beef & Swiss, Roast Beef & Gorgonzola, Thai Roasted Vegetable, Turkey Breast with Provolone & Honey Mustard, Albacore Tuna Salad, Cherry Chicken Salad, Grilled Chicken Breast Peanut Sauce, Vegetarian, Gluten Free, Half Day Veggie Wrap, Garden Tuna Wrap, Harvest Melt.

COMBINATION TRAY

(6 hours notice please)

We make 3 styles of sandwiches including a variety of wrapped tortilla sandwiches, classic deli sandwiches on homemade breads and stuffed croissants, roasted vegetarian also available, served with 2 side salads or a leafy salad. **\$10.50 per person**

ALL DAY SERVICE

Breakfast - Lunch - Snacks ALL DAY AGENDA

Includes continental breakfast with coffee, lunch is your choice of deli tray or combination tray with beverages, then a snack with additional beverages and dessert and cheese platter. **\$22 per person, 12 person minimum**

BOX LUNCHES

TRADITIONAL: Assorted sandwich, cole slaw, chips and chocolate chunk cookies. **\$9.50 per person**

Assorted salads, chips, cookies, grilled pita. **\$10.50 per person**

EXECUTIVE: Traditional box adds fruit cup, brownie and soft drink **\$12 per person**

Substitute a sandwich from our Café menu add **\$1. per person**

HOT GRILLED SANDWICH TRAYS

FRENCH DIP: Lean roast beef, grilled onion, melted provolone served on a crusty roll with au jus for dipping, served with roasted potatoes, serves 12. **\$105**

TRIO GRILLED RUEBENS: Turkey reubens, traditional corned beef reubens, vegetarian reubens, served with chips. **\$9 per person**

MIXED CHICKEN GRILL:

Thai chicken sandwich, chicken parmesan sandwich, chicken pesto sandwiches, served with rigatoni pasta salad. **\$9 per person**

SALADS

\$3.95 per person/ for group when ordering sandwich tray
or have individual salads for menu price.

Served with grilled pita.

HOUSE SALAD Fresh sliced strawberries, Mandarin oranges, avocado, dried cherries, toasted almonds, crumbled feta.

GORGONZOLA SALAD Toasted pecans, dried cranberries, sliced fresh pineapple, crumbled bacon, crumbled gorgonzola, red onions.

HARVEST SALAD Roasted and seasoned fresh vegetables, mixed greens, with fresh tomatoes and feta cheese.

FRUIT & POPPYSEED

Fresh berries, grapes, banana, avocado.

WALDORF SALAD Field greens, red grapes, caramelized walnuts, celery, gorgonzola cheese and Fuji apples.

CAESAR Housemade croutons, parmesan, our Caesar dressing.

DISH UP SALADS

\$2.50 per person

Rigatoni Pasta Salad: Mild peppers, broccoli, carrots, feta balsamic vinaigrette.

Broccoli Salad: Broccoli florettes, caramelized pecans, rice wine vinegar, dried fruits.

Quinoa: Tossed with a lemony vinaigrette, almonds, dried cranberries.

Fruit Ambrosia: Apples, oranges, bananas, grapes, lite mayo dressing (10 or more).

Roasted Vegetables: Grilled fresh with a slightly sweet miso glaze.

Roasted Brussel Sprouts: Grilled fresh with a slightly sweet miso glaze.

Fresh Cut Fruit: Over 7 Varieties.

Redskin Potato Salad

Cole Slaw

SOUPS

SOUPS & CHILI

We take great pride in our self made gourmet soups and chili. Choose from: Garden Vegetable, Chicken Tortilla, Broccoli Cheddar, Turkey Wild Rice, Beef Barley, Chicken Lasagna, Canadian Cheddar, Minestrone, Chicken Dumpling, Roasted Tomato. Crockpot serves 20 people, with crackers and fresh bread **\$65**

TURKEY CHILI: Our popular daily chili made traditionally, served with cheddar cheese. Crockpot serves 20, with crackers and fresh bread **\$75**

Turkey Chili in a housemade breadbowl, serves 6. **\$39**

HOT SOUP & CHILI BAR

Served with our soup garnish bar includes cheese, croutons, chopped onions, tortilla crisps, crackers and bread wedges to accompany your soup choice, served hot in a kettle.

HOUSE TURKEY CHILI \$5 per person
HOUSE SOUP \$4.50 per person

ADD HOUSEMADE BREADBOWLS +\$2 per person

CHEESEBURGER BAR

With chargrilled burgers, roasted redskin potatoes, with grilled onions, cheese, lettuce, tomato, condiments, served ready to eat. **\$9 per person**

BAKED POTATO BAR with fresh baked Idaho potatoes, stuff with sour cream, crisp bacon, cheddar cheese, diced ham, turkey, served with a pot of housemade chili and garden salad. **\$9 per person**



HOT STOVE DISHES

PASTA DISHES

Served with house or caesar salad, garlic bread, cookie & dessert bar tray.

CHICKEN PRIMAVERA

Housemade alfredo sauce, spring vegetables, skillet chicken, rigatoni pasta, serves 12. **\$165**

TURKEY LASAGNA

Layered pasta, ricotta cheese, turkey meatsauce, pasta sauce, romano & provolone cheese, made in increments of 12. **\$145**

ROASTED VEGETARIAN LASAGNA

Lasagna pasta, pasta sauce, layers of fresh roasted vegetables, provolone cheese, made in increments of 12. **\$145**

PASTA DEL ESTATE

Fresh pasta, garlic, fresh asparagus, roma tomatoes, basil, peppadew and mild banana peppers, fresh romano cheese, serves 12. **\$145**

BEEF DISHES 12 person minimum

Market price, served with pasta or roasted potatoes, house or caesar salad, garlic bread.

BEEF TENDERLOIN MARSALA

Sliced beef tenderloin sauteed with mushrooms, fresh pasta, in a marsala wine sauce.

BEEF TENDERLOIN TIPS

Tender beef served with roasted vegetables, and wide noodles, in a burgundy wine beef sauce.

CHICKEN DISHES 12 person minimum

Served with fresh vegetable, garlic bread, pasta or roasted potatoes from **\$11.95 per person**

CHICKEN MARSALA

Sweet marsala wine, garlic, chicken stock, mushrooms.

CHICKEN STIR FRY

Fresh broccoli, bell peppers, mushrooms, carrots, with a housemade Thai peanut sauce with mixed rice or pasta.

CHICKEN PICATA

Thin medallions of fresh chicken, lemon wine sauce.

CHICKEN PARMESAN

Sauteed, topped with marinara and melted provolone.

CHICKEN PESTO

Artichokes, mushrooms, pesto and asiago, sundried tomatoes



So what's the occasion? Work meeting? Entertaining out of town clients? Presentation? Reward staff? We have the answers and the experience to guide and direct you the way – we are waiting for you!

Your clients and co-workers will love our ability to meet their needs. We offer many flavorful vegetarian options, gluten free desserts, as well as sandwiches and soups meant for a healthy diet. We are creatively able to accommodate requests from your international base of clients and co-workers as well and understand diversity is the key to satisfy everyone together.

Our customers demand amazing quality and excellence in service and dependability and that is exactly how we like it. Our goal is to be your “go to” for each and every event, circumstance and last minute call. We want to earn your business each time.

Half Day Café...we seek to inspire. Thank you for the opportunity!

SNACKS

Serves 12-15.

CHEESE & PITA PLATTER

Swiss, pepperjack, cheddar, muenster, bar cheese with house made seasoned grilled pita. **\$55**

FRUIT & CHEESE PLATTER

Adds kiwi, pineapple, mango, berries and grapes to our Cheese & Pita Platter. **\$75**

ROASTED VEGETABLES, HUMMUS & BREAD KRISPS

Grilled asparagus, broccoli, yellow squash, carrots, bell peppers. **\$45**

ROASTED BRUSSEL SPROUTS

Pan roasted brussel sprouts, lightly seasoned and tossed with a slightly sweet miso glaze. **\$45**

ANTIPASTO

Hard salami, smoked ham, provolone cheese, roma tomatoes, green olives, roasted peppers. **\$45**

CRUNCH TRAY Carrots, celery, cucumbers, bell peppers, grilled asparagus, broccoli, olives, pickles, jicama and radishes with a balsamic-ranch dip. **Sm. \$45/Med. \$65**

CHIPS-PRETZELS ASSORTMENT

A variety of individual bags of kettle chips, bbq, pretzels, baked chips, sunchips. **\$15**

DRINKS

Coca Cola, Diet, Sprite
Cans **\$1.45** 2 liter **\$3.25**

Ices, Lemonade, Iced Tea **\$2**

Juices, Apple, Orange **\$2**

Perrier, Pelligrino **\$2**

Bottled Water **\$1.35**

DESSERTS

Available anytime of the day, with notice please.

REAL BROWNIES

Rich, delicious brownies made in our ovens, some with nuts, some without, serves 12. **\$24**

BARS & COOKIES

A variety of dessert bars and cookies, serves 12. **\$45**

ULTIMATE DESSERT TRAY

Dessert bars, cookies, brownies, truffles, mini cannolis, hummingbird bar, jelly bellies. Serves 12-15 **\$50** / Serves 20 **\$75**

COOKIE & BROWNIE TRAY

Peanut butter, blondies, decadent brownies along with a variety of cookies. Serves 12-15. **\$40**

FRESH FRUIT DANISH COOKIES

Scone dough baked with light brownie batter topped with orange glaze and fresh berries, serves 12. **\$30**

MINI GOODY TRAY

Mini muffins, mini scones, mini danish, mini fruit croissants, mini brownies, cookies. Serves 20-25. **\$45**

FRUIT PLATTER

A beautiful display of seasonally available fruits including strawberries, kiwi, mango, grapes, pineapple, melons, oranges, with a housemade raspberry yogurt dip. **\$3.95 per person, 12 person minimum**

PETITE CANNOLIS Tray of 24. **\$35**

BIG COOKIES

Housemade variety 12 cookies. **\$24**

