

HOT DISHES

All served with gourmet salad or 2 side salads and garlic bread

12 person minimum please

Chicken Primavera **\$13.95 per person**
Homemade Alfredo sauce, spring vegetables, grilled chicken, rigatoni pasta. Serves 12

Lasagna **\$10.95 per person**
Layered pasta, ricotta cheese, ground beef, pasta sauce, romano & provolone cheese, made in increments of 12.

Chicken Marsala **\$13.95 per person**
Sautéed fresh mushrooms, garlic, sweet marsala wine. Served with roasted potatoes and a fresh vegetable.

Chicken Stir Fry **\$11.95 per person**
Fresh broccoli, bell peppers, carrots, with a homemade Thai peanut sauce with mixed rice or teriyaki glaze served over rice.

Chicken Picatta **\$13.95 per person**
Thin medallions of fresh chicken with a lemon and caper wine sauce. Served with roasted potatoes and fresh vegetables.

Chicken Parmesan **\$13.95 per person**
Sautéed breaded chicken breast topped with marinara and melted provolone. Served with baked pasta.

Chicken Tortellini **\$12.95 per person**
Grilled Chicken, cheese filled tortellini, tomato cream sauce.

DRINKS

Coca Cola, Diet, Sprite **\$1.50/Can**
\$3.25/2.5 liter

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

Bottled Water **\$1.50**

COMPLETE YOUR BREAKFAST

Fresh brewed gourmet coffee 96 oz. carton **\$18**
Large group, in stay hot container \$2 per person

Individual Apple juice **\$2**

Chilled bottled water **\$1.50**

Orange juice by the gallon, serves 12 **\$10**
Fresh squeezed orange juice is available.

SNACKS

Serves 12-15

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

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

Roasted Vegetables, Hummus & Bread Krisps **\$70**
Grilled asparagus, broccoli, carrots, bell peppers.

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

Veggie Crunch Tray **\$55 Small**
\$75 Medium
Carrots, celery, cucumbers, bell peppers, grilled asparagus, broccoli, olives, pickles, jicama and radishes with a balsamic-ranch dip.

Fruit Platter **\$75**
A variety of fresh cut fruit served with a housemade strawberry yogurt dip.

DESSERTS

Available anytime of the day, with notice please.

Homemade Brownies **\$30**
Rich, delicious homemade fudge brownies. Serves 12

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

Cookie & Brownie Tray **\$50**
Includes an oatmeal raisin cookie, chocolate chunk cookie, peanut butter cup cookie, chocolate chip brownie, and a blondie brownie. Serves 12-15

Petite Cannolis **\$40**
Tray of 24.

Famous Big Cookie **\$30**
12 homemade chocolate chunk cookies.

Cookies Tray (Served in Dozens) **15**
Chocolate chunk oatmeal raising and peanut butter cup.

CATERING MENU

Half Day Café

Breakfast Lunch Catering

(248) 375-1330

WWW.MYHALFDAYCAFE.COM

3134 WALTON BLVD,
ROCHESTER HILLS, MI 48309



COMPLETE BREAKFASTS

12 person minimum please

Breakfast Combination Tray **\$9/Person**
Assorted breakfast burritos, Spinach Quiche, egg and meat stuffed baked croissants, served with a bowl of fresh cut fruit.

The Big Scramble **\$9/Person**
Scrambled eggs with cheddar cheese, bacon, sausage, smoked ham, redskin potatoes, and grilled homemade toast.

Breakfast Burritos **\$8/Person**
Flavored flour tortillas filled with scrambled eggs, assorted cheeses, smoked meats, ham, bacon, sausage, veggie is available. Served with a bowl of fresh cut fruit.

Stuffed Baked Croissants **\$8/Person**
Breakfast meats, assorted cheeses, eggs stuffed into croissant dough and baked to golden, served with a bowl of fresh cut fruit.

Baked Oatmeal Bar **\$7.5/Person**
Steel cut oatmeal baked with cinnamon, served with fresh berries, Greek yogurt, & toasted pecans.

Grilled Cinnamon Swirl French Toast **\$10/Person**
Delicious fresh grilled French toast with smoked meats, bananas and berries, caramelized walnuts on the side with syrups and butters.

BREAKFAST PASTRIES

12 person minimum please

Coffee Cake **\$4/Person**
Banana nut bread, raspberry chocolate chip, cinnamon crumbs, chocolate, blueberries. Add a bowl of fresh cut fruit +\$2 per person

Bagels With Cream Cheeses **\$2.25/Person**
Beautifully Garnished over sized bagels made from scratch. Served with butter and jellies. Add a bowl of fresh cut fruit +\$2.5 per person

Original Breakfast Tray **\$4.5/Person**
Assorted muffins, strawberry croissants, cinnamon croissants, bagels & cream cheese. Add a bowl of fresh cut fruit +\$2.5 per person

All Fresh Fruit Layered Parfaits **\$4/Person**
Strawberries, Blueberries, pineapple, kiwi, vanilla yogurt & fresh granola- a crowd pleaser!

Mini Sampler Tray (Serves 20-25) **\$60**
1 1/2 dozen Fresh baked Mini Muffins
4 Sliced Bagels with Cream Cheese
Fruit Croissants
Cinnamon Rolls
Apple Turnover

GOURMET SALADS

\$75/Feeds 12-15 people

House Salad
Fresh sliced strawberries, Mandarin oranges, dried cherries, toasted almonds, crumbled feta.

Harvest Salad
Roasted and seasoned fresh vegetables, mixed greens, with fresh tomatoes and feta cheese.

Waldorf Salad
Field greens, red grapes, caramelized walnuts, celery, gorgonzola cheese and Fuji apples.

Caesar Salad
Homemade croutons, Parmesan cheese, our Caesar dressing.

Greek Salad
Gourmet greens, topped with feta cheese, ripe tomatoes, cucumbers, sliced beets, Kalamata olives, pepperoncini peppers. We recommend Greek dressing.

Garden Salad
Fresh cherry Tomatoes, Shredded Carrots, English Cucumber, Croûtons

PREMIUM SALADS

\$85/Feeds 12-15 people

Cobb Salad
Gourmet greens topped with chopped chicken breast, blue cheese, bacon crumbles, tomatoes, eggs and avocado

Caramelized Walnut, Goat Cheese & Arugula Salad
gourmet greens, arugula, caramelized walnuts, fresh tomato, crumbled goat cheese, fresh sliced strawberries, dried cherries & red onion. We recommend balsamic vinaigrette dressing.

Chef Salad
Gourmet greens with turkey breast, smoked ham, Swiss & cheddar cheese, chopped egg, bacon, tomatoes and avocado. We recommend Ranch dressing.

Antipasto
Salami, Ham, Provolone, Olives, Tomatoes, pepperoncini, Cucumbers

SIDE SALADS

\$3.5/person

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

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

Fresh Cut Fruit Bowl
Fresh cut seasonal fruit

Redskin Potato Salad
Cole Slaw

MEETING COMBOS \$10/Person

12 person minimum please

#1 Half Sandwich	#2 Half Sandwich	#3 Soup of the day
Soup of the day	Salad	Salad & Pita Bread
Cookies	Cookies	Cookies

GREAT SANDWICHES

12 person minimum please

Combination Tray **\$11.25**
We make 3 styles of sandwiches including a variety of wrapped tortilla sandwiches, classic deli sandwiches on homemade breads and stuffed baked croissants, roasted vegetarian also available. Served with a choice of 2 side salads or 1 gourmet leafy salad. Add cookies, water and chips +\$3

Half Day Box Lunch **\$11**
An assortment of Veggie, Tuna, Chicken salad, Turkey, Ham, Corned beef, Chicken breast, Roast beef. Served with Cole slaw, chips, chocolate chunk cookie. Add drink +\$1

Gourmet Wrap Tray **\$11**
Chicken Caesar, Chicken salad, albacore Tuna, Roasted veggies, Italian, Turkey, ham, golf club. Served with a gourmet salad or two side salads

All Croissant Tray **\$11**
Turkey, Ham, Roast beef, Veggie, Spinach feta. Served with a gourmet salad or two side salads

Deli Tray **\$12**
Including: lean corned beef, roasted turkey breast, Genoa salami, pepperoni, smoked ham, roast beef, sliced cheddar, provolone & Swiss cheese. Beautifully arranged with leaf lettuce, sliced tomatoes, pickle wedges, garnished with kalamata olives, banana peppers, coleslaw and served with condiments of Russian dressing, mayonnaise & mustards. House baked breads included: multi grain, Italian & dill rye. Two side salads or one leafy salad included

Hot Trio Grilled Reubens **\$11**
Turkey Reubens, traditional corned beef Reubens, vegetarian Reubens. Served with chips, pickles, potato salad.

Baked Potato Bar **\$10**
With fresh baked Idaho potatoes, stuffed with our sour cream, crisp bacon, cheddar cheese, served with a pot of housemade chili and garden salad.

Chicken Gyro Bar **\$10**
Marinated grilled chicken, grilled pita, tzatziki sauce, tomato, lettuce, onion, served with Greek salad.