



Catering Menu

Please call 734.416.0100 to place your order. Minimum notice of 48 hours required.

Starters & Snacks



Priced individually. Minimum of 10

Moe's Zoli Dip artichoke, mozzarella, pimento, house made chips, \$2 per person

Fagioli Calabrese butter beans sautéed with tubetti pasta, spinach, fennel, Italian sausage, banana peppers, roasted red peppers, olive oil, garlic, \$4 per person

Tomato Bruschetta and Herb Ricotta Duo fresh diced tomatoes mixed with garlic, fresh basil and extra virgin olive oil paired with ricotta cheese mixed with fresh herbs and a hint of lemon. Served with toasted ciabatta bread, \$4 per person

Aunt Judy's Meatballs hand rolled, marinara sauce, \$3 each

Beef Tenderloin Medallions Diavolo pan seared with whole banana peppers in a spicy beurre blanc sauce, \$6 per piece

Sausage and Peppers marinara sauce, \$3 each

Oven Baked Breadsticks garlic butter, parmesan, \$1 per person

Loaf of Italian Ciabatta Bread \$5 each

Trays & Platters



Serves 10-15 people

Seasonal Fruit chef's selection of fresh, ripe fruit, \$45

Raw Veggie chef's selection of crisp, fresh veggies, homemade ranch, \$25

Grilled & Chilled Veggie eggplant, zucchini, red peppers, mushrooms, asparagus, onion, basil pesto drizzle, \$35

Snacking Platter assorted domestic cheeses, gourmet crackers, fig jam, pear mostarda, mixed nuts, fresh fruit garnish, \$48

The Sardine Room's Peel & Eat Shrimp old bay poached shrimp, house cocktail sauce, dijon crème, lemon, \$64

Fresh Seafood Platter fresh selections from The Sardine Room's Raw Bar – please inquire, market price

Salads



Priced Per Person, Minimum of 10.

House romaine, leaf lettuce, cucumber, onion, black and green olives, house vinaigrette \$2

Caesar romaine, parmigiano-reggiano, croutons, house made caesar dressing, \$2.5 anchovies available upon request.

Compari's Special Salad mixed greens, toasted pine nuts, bacon, crumbled blue cheese, tomato, red onion, compari's special poppyseed dressing \$3

Michigan Orchard Salad Mixed greens, dried cherries, sliced apples, crumbled bleu cheese, walnuts, strawberry vinaigrette \$3

Antipasto mixed greens, ham, genoa salami, provolone, tomato, pepperoncini, olives, onion, Italian vinaigrette, \$3

Caprese cherry tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, balsamic reduction, \$3.5

Add grilled or blackened chicken, shrimp, or salmon to any of the above salads. \$6

Sides



Priced Per Person, Minimum of 10.

Seasonal Veggie Medley \$2.5

Green Beans Almondine \$2.5

Sautéed Spinach \$3.5

Herb Roasted Red Skin Potatoes \$2

Creamy or Garlic Mashed Potatoes \$2

Wild Rice Pilaf \$2

Pasta



Priced per Half Pan/Full Pan. Half pan served 10-14. Full pan served 20-28

Penne

Meat or marinara \$40/\$70

Blush, creamy pesto, aglio e olio, spicy palomino, or alfredo \$50/\$90

Gnocchi

Meat or marinara \$50/\$90

Blush, creamy pesto, aglio e olio, spicy palomino, or alfredo \$60/\$110

4 Cheese Tortelloni

Blush or spicy palomino sauce \$55/\$100

Ravioli

Meat, Florentine, or Combo meat or marinara sauce \$50/\$90

Lobster Ravioli blush sauce \$70/\$130

Penne Amore diced tomato, artichoke, toasted pine nuts, garlic, basil, olive oil \$50/\$90

Pasta Compari crumbled italian sausage, green pepper, onion, meat sauce \$50/\$90

Classic Meat Lasagna \$50/\$90

Spinach and Cheese Stuffed Shells \$50/\$90

Add Chicken, Shrimp, Italian Sausage or Meatballs to any of the above pastas for an additional charge – please inquire

Whole wheat and gluten free pasta available – please inquire

Mains



Priced per person or piece. Minimum of 10.

Veal Parmigiana veal cutlets breaded in seasoned bread crumbs, sautéed, topped with mozzarella cheese and baked with meat sauce, \$10

Chicken Parmigiana tender chicken breast breaded in seasoned bread crumbs, sautéed, topped with mozzarella cheese and baked with marinara sauce, \$8

Eggplant Parmigiana panko breaded eggplant rounds, baked with marinara and mozzarella, \$6

Veal Picatta veal cutlets sautéed with mushrooms, artichokes, and capers in a white wine lemon beurre blanc, \$10

Chicken Picatta chicken breast sautéed with mushrooms, artichokes, and capers in a white wine lemon beurre blanc, \$8

Veal Marsala veal cutlets sautéed with mushrooms in a marsala wine sauce, \$10

Chicken Marsala chicken breast sautéed with mushrooms in a marsala wine sauce \$8

Roasted Chicken mixed chicken pieces marinated with Italian herbs and spices \$1.75/pc. **minimum 20 pieces**

Baked Chicken Supreme juicy chicken breasts in a creamy supreme sauce with mushrooms, \$8

Italian Sausage and Peppers grilled Italian sausage links with green peppers and onions in marinara sauce, \$6

Steak Tips Aglio e Olio tender steak tips tossed with penne, fresh mushrooms, and roasted red peppers, topped with whole roasted Hungarian peppers for a little kick! \$12

Shrimp Scampi gulf shrimp, bell peppers, and onions tossed with angel hair in a white wine beurre blanc, \$10

Baccala thick cod lightly breaded with seasoned bread crumbs, baked in olive oil, topped with bay leave and a touch of tomato sauce. \$9

Desserts



Priced per person or piece. Minimum of 10.

Classic Tiramisu slice \$6, full tray \$55

Cannoli with Almonds mini \$2, full size \$4

NY Cheesecake slice \$8