Serving Suggestions

This catering menu is designed to assist you with planning your event. It identifies the number of pieces or the number of people per selection. These amounts are provided as a guideline. When placing your order you many want to consider the following....

Number of Items

The more items you offer, the fewer pieces you will need of each item. Anticipate which food selections will be the most popular with your group and increase the number of those items. If you choose to omit or add a category, adjust one of the others accordingly. In general, 50 adults will consume the following over a period of 60-90 minutes...

Appetizer	3 Pieces per person
Salad	1 Extra Large
Pasta	2 Large
Kebobs	2 per person
Starch or Vegetable	2 Pans

If you are planning a cocktail style party in lieu of a traditional meal, figure 5-6 bites per person per hour for the first hour and 3-4 pieces each hour thereafter.

Food Service Attendants

If arranged at least 3 weeks prior to your event date a food service attendant is available to deliver, set-up and attend to your food buffet for an additional charge of $25 per attendant, per hour with a minimum of 2 hours. You will need 1 food attendant for every 50 guests.

Delivery

Delivery is based on availability and the cost is determined by the location and size of your order.

Chaffing Dishes

Chaffing dishes are available for rent at a cost of $20 per set for a period of up to 20 hours.

Full Service Catering

If you are interested in full service catering to include waitstaff and or bartenders please contact us for a complete event proposal. If you have a specific theme or don't see what you are looking for in this menu please send your request for more information to catering@kruseandmuerrestaurants.com.

Please provide three days advance notice to ensure availability. Prices subject to change.

Catering

M E N U

KRUSE AND MUER ON MAIN
EAT IN QUALITY Meals TAKE OUT

Kruse & Muer On Main

327 Main Street
Rochester, MI 48307
in the Heart of Downtown Rochester

(248) 652-9400

KRUSEANDMUERRESTAURANTS.COM

Pastabilities

Bulk packaged with freshly grated Parmesan cheese & Housebaked Kruse & Muer Rolls
All Pastas Served with Egg Penne Unless Otherwise Specified

Guideline for Entree Service:
Small 6-8 people (12 rolls)
Medium 10-12 people (20 rolls)
Large 15-18 people (32 rolls)

Pasta Marinara
With Diced Tomatoes, Fresh Spinach, Sliced Mushrooms, Wine & Herbs

OR

Pasta Primavera
With Garden Vegetables, Dried Cherries, Toasted Almonds, Olive Oil, Garlic & Herbs
Small **$55** Medium **$80** Large **$115**

With Grilled Chicken
Small **$60** Medium **$95** Large **$140**

With Gulf Shrimp
Small **$75** Medium **$110** Large **$165**

Grilled Chicken ala Créme
With Crisp Peppers & Fresh Mushrooms in a Red Bell Pepper Cream Sauce
Small **$60** Medium **$90** Large **$130**

Tortellini & Grilled Chicken ala Créme
Cheese Filled Half Moons of Pasta & Grilled Chicken Tossed in a Sweet Tomato Cream
Small **$60** Medium **$90** Large **$130**

Michigan Pasta
Grilled Breast of Chicken, Mushrooms, Green Beans, Roasted Walnuts
& Dried Cherries in a Light Dijon Cream Sauce
Small **$70** Medium **$100** Large **$150**

Shrimp & Artichoke Pasta
Penne Pasta Tossed with Italian Tomatoes,
Artichoke Hearts, Gulf Shrimp & Fresh Herbs
Small **$70** Medium **$100** Large **$150**

Pasta Siesta Key
Gulf Shrimp, Scallops, Lobster & Artichoke Hearts in a Sweet Tomato Butter
Small **$80** Medium **$120** Large **$180**

Lobster & Shrimp Penne ala Créme
With Maine Lobster Meat & Gulf Shrimp in a
Rich Saffron Cream over Penne
Small **$90** Medium **$135** Large **$195**

Party Platters

Shrimp Cocktail Platter
Jumbo Gulf Shrimp, Housemade Cocktail Sauce & Fresh Lemon Wedges
Small (45 Pieces) **$70** Medium (60 Pieces) **$80** Large (90 Pieces) **$120**

Smoked Salmon Paté
Served with Housemade Garlic Herb Crostini Bread
Serves 15-20 **$30**

Cheese & Fruit Platter
Smoked Gouda, Havarti with Dill, Cheddar Cheese & Fresh Seasonal Fruit
Serves 20-25 **$55**

Vegetable Platter
Fresh Garden Vegetables with Creamy Garlic Dressing
Serves 20-25 **$40**

Stuffed Mushrooms
Baked with Shrimp & Crabmeat stuffing, topped with Lobster Cream
25 pieces **$45** 45 pieces **$80**

From The Chargrill

Kebobs
30 Skewers Chargrilled & topped with Dijon Mustard or
Honey Mustard Vinaigrette & Toasted Almonds
With Grilled Chicken **$55** With Gulf Shrimp (2 pcs. per skewer) **$95**
1/2 Chicken and 1/2 Shrimp **$75**

BBQ Rib Fingers
Small (30 pc.) **$60** Large (55 pc.) **$95**

BBQ Tenderloin Kebobs*
Choose from all Beef or Beef & Shrimp Marinated with Honey Crackle
BBQ Glaze, Skewered & Grilled with Onion & Pepper
Small (25 skewers) **$70** Large (40 skewers) **$100**

Miniature Maryland Crabcakes
With sauce Ruie
Small (25 pc.) **$75** Large (40 pc.) **$115**

Salads

Large salad serves 6-8 people. Extra large serves 15-20 people.

Kruse & Muer House Salad
Garden Greens, Fresh Fruit & Purple Onions Tossed with Honey Mustard Vinaigrette
Large $15.95 Extra Large $32.50

With Grilled Chicken
Large $19.95 Extra Large $39.95

Martha's Vineyard Salad
Red leaf Lettuce, Toasted Pine Nuts, Crumbled Bleu Cheese
& Purple Onions with Raspberry Maple Vinaigrette
Large $16.95 Extra Large $34.95

Raspberry Chicken Salad
Chargrilled Breast of Chicken with Mixed Greens, Walnuts, Dried Cherries,
Crumbled Bleu Cheese, Red Onions & Raspberry Maple Vinaigrette
Large $19.95 Extra Large $39.95

Caesar Salad
Hearts of Romaine, Housebaked Croutons & Freshly Grated Parmesan Cheese
Large $15.95 Extra Large $32.50

With Grilled Chicken
Large $19.95 Extra Large $39.95

Salmon Apricot Salad*
With Dried Apricots, Cherries, Chevre Cheese, Walnuts & an Apricot Ginger Vinaigrette
Large $24.95 Extra Large $49.95

Charley's Cole Slaw Serves 4-6 Quart **$5.95**

Soups & Stuff

Charley's Chowder
Mediterranean Style Fish Chowder with Fresh Tomatoes & Herbs
Quart (serves 4-6) **$12.95**

Soup du Jour
Seasonal Selections as Available

Pan of Rice Pilaf (serves 20-25) **$25**

Pan of Garden Vegetable Sauté (serves 20-25) **$35**

Party Rolls $4.50 per dozen

**Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*