



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 may 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

**801 S. Lapeer
Lake Orion, MI 48362**

(248) 814-9500

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)

Penne Marinara

Diced tomatoes, fresh spinach, sliced mushrooms, wine & 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

Tortellini & Grilled Chicken

Half moons of cheese filled pasta with grilled chicken & tomato cream
Small \$60 Medium \$90 Large \$130

Asian Shrimp & Chicken Penne Pasta

Stir fried with assorted vegetables & rice noodles in a sweet chili glaze
Small \$70 Medium \$95 Large \$145

Lobster & Shrimp ala Crème

In a rich saffron cream with diced tomatoes & Penne pasta
Small \$90 Medium \$135 Large \$195

Macaroni & Cheese

Baked with creamy Tillamook cheddar & Carr Valley pinconning cheese, topped with a crunchy panko crust
Small \$55 Medium \$80 Large \$115

With Smoked Ham & Roasted Cherry Tomatoes

~or~

Grilled Chicken, Roasted Peppers & Mushrooms

Small \$65 Medium \$95 Large \$140

~or~

With Lobster & Shrimp

Small \$90 Medium \$135 Large \$195

Salads

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

Creamy Cole Slaw

Quart (serves 4-6) \$5.95

Caesar Salad

Crisp romaine, buttered croutons & freshly grated parmesan cheese
Large \$15.95 Extra Large \$32.50

With Chargrilled or Blackened Chicken

Large \$19.95 Extra Large \$39.95

The Lake Salad

With Granny Smith apples, bleu cheese, toasted walnuts & apple maple vinaigrette
Large \$16.95 Extra Large \$34.95

Raspberry Chicken

Grilled chicken, honey roasted walnuts, Traverse City dried cherries, bleu cheese, purple onion, mixed greens & raspberry maple vinaigrette dressing
Large \$19.95 Extra Large \$39.95

Roadhouse Salmon Salad*

Grilled salmon, mixed greens, dried cherries, Granny Smith apples, honey roasted walnuts, goat cheese & an apple maple vinaigrette
Large \$24.95 Extra Large \$49.95

From The Chargrill

Shanghai Kebobs

30 Skewers marinated in an Oriental glaze & chargrilled
Chicken \$55 Shrimp (2 pcs per Skewer) \$95
1/2 Chicken and 1/2 Shrimp \$75

Dijon Kebobs

30 Skewers chargrilled with Dijon mustard cream
Chicken \$55 Shrimp (2 pcs per Skewer) \$95
1/2 Chicken and 1/2 Shrimp \$75

Shrimp & Tenderloin Kebobs*

Marinated with Honey Crackle BBQ Glaze, skewered & grilled with Onion & Pepper
Small (25 pcs) \$75 Large (40 pcs) \$115

BBQ Tenderloin Kebobs*

Marinated with Honey Crackle BBQ Glaze, skewered & grilled with Onion & Pepper
Small (25 pcs) \$70 Large (40 pcs) \$100

Miniature Maryland Crabcakes

With Red Pepper Ruie
Small (25 pcs) \$75 Large (40 pcs) \$115

BBQ Baby Back Rib Fingers

Small (30 pcs) \$60 Large (55 pcs) \$95

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

Soups

Creamy Swiss Onion Soup

A sweet & creamy variation of Traditional French onion soup packaged with all the fixings to be finished at home
Quart (serves 4-6) \$13.50

Seasonal Soup Selection

Quart (serves 4-6) \$13.50

Side Stuff

Party Rolls

Kruse & Muer bread baked in individual rolls
\$4.50 per dozen

Pan of Harvest Pilaf*

Serves 20-25
\$29.95

Pan of Garden Vegetables

Serves 20-25
\$34.95

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