



Zingerman's[®]
**ROADHOUSE
CATERING**

Thank you so much for thinking of Zingerman's Roadhouse Catering to assist with your event! We are honored and delighted to be a part of your special day, and to help you host a memorable occasion for you and your guests.

The Roadhouse focuses on really good American food, using full-flavored quality ingredients from local farms and exceptional artisans to create traditional dishes. We are known especially for our Southern style comfort food, such as buttermilk fried chicken, signature macaroni and cheese, and pit-smoked BBQ meats. The menus attached feature the best of what we do at the Roadhouse, with a range of pricing to help you decide what style of food and service works best for the event you have in mind. No matter what menu you choose for your event, we are thrilled to serve you delicious house-made food made with love!

The Roadhouse Catering Staff delivers attentive, experienced, and enthusiastic service to our guests. They are fully trained at our restaurant to provide an unparalleled Zingerman's experience at your event.

WELCOME!

PLATED STYLE OPTIONS

BOTH OPTIONS \$60-\$70/PERSON

Beverages, Tax and Gratuity not included. All prices are subject to 6%

Michigan sales tax and a 20% execution fee.

OPTION 1

APPETIZERS

Trio Bruschetta
Roasted Vegetable Skewers (V) (GF)
Goat Cheese Tarts (V)

PLATED SALAD COURSE

Roadhouse Simple Salad (V)(GF)
With Cider Vinaigrette and Buttermilk Ranch.

Roadhouse Buttermilk Biscuits (V)
With butter and honey butter

PLATED ENTRÉE COURSE

Chicken Florentine
*Stuffed Amish free-range chicken breast with spinach,
Nueske's applewood-smoked bacon, and SarVecchio
parmesan cheese.*

Herb Crusted Whitefish
*Pan-fried whitefish, crusted with Dijon mustard,
herbs and bread crumbs.*

Farro Piccolo Risotto (V)
*Anson Mills' farro piccolo, cooked like a risotto, with
local mushrooms, cream, white wine, SarVecchio
parmesan cheese, and fresh herbs.*

OPTION 2

APPETIZERS

Sweet Potato Fry Cups (V)
BBQ Meatballs
Roasted Vegetable Skewers (V) (GF)
Goat Cheese Tarts (V)

Artisan Cheese Board (V)
Serves 200

PLATED SALAD COURSE

Kale and Pine Nut Salad (V) (GF)
*Thinly sliced kale, dried cherries, pine nuts, and
SarVecchio parmesan cheese tossed with a lemon
garlic vinaigrette.*

Zingerman's Bakehouse Roll Trio (V)
Served with butter.

PLATED ENTRÉE COURSE

Buttermilk Fried Chicken
*Amish chicken marinated in buttermilk, coated in a
Tellicherry pepper seasoned flour then
deep fried to a dark golden brown.*

Pit-Smoked BBQ Pork (V) (GF)
*Traditional whole-hog barbecue made with
locally raised hogs. Pit roasted for 14
hours, hand pulled and chopped, then seasoned with
Eastern North Carolina vinegar based BBQ sauce.*

Anson Mills' Smothered Carolina Grits (V)
*Fresh corn, roasted red peppers, caramelized onions
and New Mexico green chiles sautéed in our cider
vinaigrette on a bed of Anson Mills' grits. Topped with
Cabot cheddar cheese and garnished with scallions.*

V = Vegetarian Vegan GF = Gluten Free

FAMILY STYLE OPTIONS

OPTION 1 - \$58 - \$68 / PERSON

OPTION 2 - \$60 - \$70 / PERSON

For the family style service, all salads will be served plated.

Beverages, Tax and Gratuity not included. All prices are subject to 6%

Michigan sales tax and a 20% execution fee.

OPTION 1

APPETIZERS

Mini Corn Dogs

BBQ Meatballs

Pimento Cheese Canapé (V)

PLATED SALAD COURSE

Roadhouse Simple Salad (V) (GF)

With Cider Vinaigrette and Buttermilk Ranch.

Zingerman's Bakehouse Roll Trio (V)

Served with butter.

FAMILY STYLE ENTRÉE COURSE

Pit-Smoked BBQ Pork (GF)

Red Rage Tomato BBQ Sauce.

Buttermilk Fried Chicken

Roadhouse Macaroni and Cheese (V)

Bacon-Braised Greens (GF)

Mashed Potatoes (V) (GF)

OPTION 2

APPETIZERS

Mini Jumbo Lump Crab Cakes

BBQ Meatballs

Bacon Wrapped BBQ Shrimp

Goat Cheese Tarts (V)

Artisan Cheese Board (V)

Fresh Fruit Platter (V) (GF)

PLATED SALAD COURSE

Classic Caesar Salad (V)

With house-made Caesar dressing and croutons.

Zingerman's Bakehouse Roll Trio (V)

Served with butter.

FAMILY STYLE ENTRÉE COURSE

Marinated Flank Steak

Scalloped Potatoes (V)

Roasted Local Vegetables (V) (GF)

Sautéed Spinach (V) (GF)

V = Vegetarian Vegan GF = Gluten Free

BUFFET STYLE OPTIONS

OPTION 1 - \$65 - \$75 / PERSON
OPTION 2 - \$80 - \$90 / PERSON

Beverages, Tax and Gratuity not included. All prices are subject to 6%
Michigan sales tax and a 20% execution fee.

OPTION 1

APPETIZERS

Cornmeal Fried Hush Puppies (V)
BBQ Pulled Pork Sliders
Pimento Cheese Canapé (V)

SALAD

Roadhouse Simple Salad (V) (GF)
With Cider Vinaigrette and Buttermilk Ranch.

Cashew Brittle Salad (V)
Arugula, local apples, Zingerman's Candy Co. cashew brittle, and barrel-aged feta cheese. With balsamic vinaigrette.

Zingerman's Bakehouse Roll Trio (V)
Served with butter.

ENTRÉE

Pit-Smoked BBQ Beef
Red Rage Tomato BBQ Sauce.
Buttermilk Fried Chicken
Roadhouse Macaroni and Cheese (V)
Roasted Local Vegetables (V) (GF)
Mashed Potatoes (V) (GF)

OPTION 2

APPETIZERS

Mini Jumbo Lump Crab Cakes
BBQ Meatballs
Bacon Wrapped BBQ Shrimp
Goat Cheese Tarts (V)
Artisan Cheese Board (V)
Fresh Fruit Platter (V) (GF)

SALAD

Kale and Pine Nut Salad (V) (GF)
Thinly sliced kale, dried cherries, pine nuts, and SarVecchio parmesan cheese tossed with a lemon garlic vinaigrette.

Roasted Beet and Arugula Salad (V) (GF)
Roasted red beets served on a bed of arugula, topped with Zingerman's Creamery fresh goat cheese and red onions. With red wine vinaigrette.

Zingerman's Bakehouse Roll Trio (V)
Served with butter.

ENTRÉE

Chicken Florentine
Scalloped Potatoes (V)
Roasted Local Vegetables (V) (GF)
Farro Piccolo Risotto (V)
Mashed Sweet Potatoes (V) (GF)

V = Vegetarian Vegan GF = Gluten Free

BAR PACKAGES

\$26-\$48/PERSON

Beverages, Tax and Gratuity not included. All prices are subject to 6% Michigan sales tax and a 20% execution fee.

BRUNCH BEVERAGE PACKAGE - \$26

BLOODY MARYS

- Includes celery stalks, bacon, blue cheese olives, and lemon wedges

MIMOSAS

- Includes sparkling wine, and fresh-squeezed orange and grapefruit juices

Want to add these brunch beverage options to another package? Just add \$2/guest to the base package pricing!

BEER & WINE \$27

BEER

Choose up to 4 from our current list of bottles.

WHITE WINE

Pinot Gris, Laurentide, Lake Leelanau, MI
Pear, Apple, Stone Fruit

Chardonnay, Alexana, 2018, Willamette Valley, OR
Oak, Pear, Shale.

RED WINE

Pinot Noir, Maison Noir O.P.P., Willamette Valley, OR
Bing cherry, Herb, Cranberry

Cabernet Sauvignon, Serial, Paso Robles, CA 2020
Blackberry, Cedar, Black Pepper

OPTION 1 LIQUOR PACKAGE \$35

Includes a bar that can create mixed drinks using house spirits and a selection of one featured cocktail

OPTION 2 LIQUOR PACKAGE \$52

Includes a bar that can create mixed drinks using house spirits and a selection of one featured cocktail.

OPTION 1 LIQUOR, BEER & WINE \$32

Includes a bar that can create mixed drinks using house spirits and a selection of one featured cocktail

BEER

Choose up to 4 from our current list of bottles.

WHITE WINE

Pinot Gris, Laurentide, Lake Leelanau, MI
Pear, Apple, Stone Fruit

Chardonnay, Alexana, 2018, Willamette Valley, OR
Oak, Pear, Shale.

RED WINE

Pinot Noir, Maison Noir O.P.P., Willamette Valley, OR
Bing cherry, Herb, Cranberry

Cabernet Sauvignon, Serial, Paso Robles, CA 2020
Blackberry, Cedar, Black Pepper

OPTION 2 LIQUOR, BEER & WINE \$48

Includes a bar that can create mixed drinks using house spirits and a selection of one featured cocktail

BEER

Choose up to 4 from our current list of bottles.

WHITE WINE

Sauvignon Blanc, Luli, Napa Valley, CA 2019
Passion Fruit, Lime Zest, Crushed Rocks

Chardonnay, Alma de Cattleya, Sonoma, CA
Apple Blossom, Citrus, Toasted Almond

RED WINE

Pinot Noir, Ketcham Estate, "Allie's Reserve", Russian River Valley, CA 2018

Dark Cherry, Sassafras, Spice

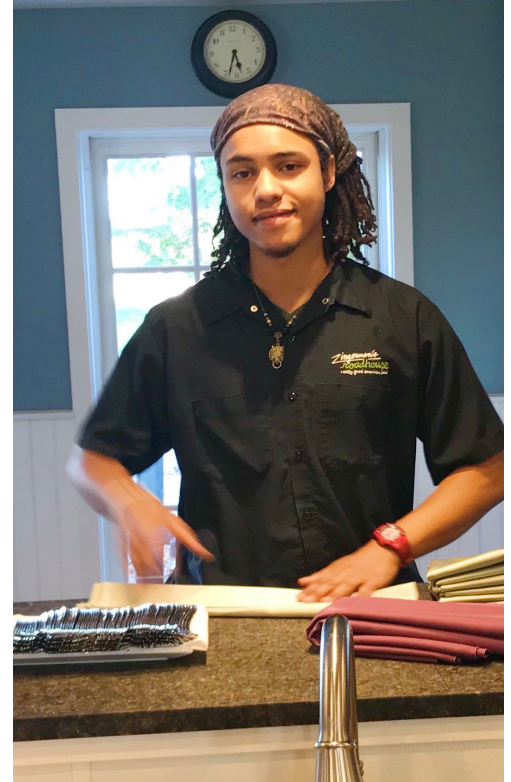
Cabernet Sauvignon, Edge, Alexander Valley, CA 2018
Bright Plum, Shale, Spice, Dusty Berry

NICE TO MEET YA!



CHEF BOB BENNETT

Bob Bennett has been with Zingerman's since 2002, and with the Roadhouse since it opened in 2003. Check that, since before it opened—he painted the walls of the restaurant, and has been here ever since. His dedication to the success of the Roadhouse is unparalleled. You can taste it in his food!



OUR SERVICE STAFF

Our Roadhouse crew is known for their above-and-beyond commitment to service. They're so focused on making sure you have an excellent Zingerman's experience that they've earned prestigious James Beard award nominations for Outstanding Hospitality two years in a row. If you've dined at the Roadhouse, you've met some of these sparkling folks. From the kitchen to your table, our people are what make our all-American spot so special, and they will make your event special, too!

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WE ARE A JAMES BEARD AWARD
NOMINATED RESTAURANT

Be assured to know you are in good hands for your event! The Roadhouse earned prestigious James Beard award nominations for Outstanding Hospitality two years in a row, and Best Chef Great Lakes four years in a row. Also, here statements from our guest about how happy they were with our Catering service!

““ **TESTIMONIALS** ””

“The food was out of this world! The staff was lovely to work with and made our guests feel at home. They were so self motivated that I could be a guest at my own party. It was fab! This was a home run. Couldn't improve on a thing.”
- Gail F.

“We always dreamed of a family style wedding dinner and most places weren't willing. We loved that Zingerman's would. The team was AWESOME to work with and always on top of things. Food was the best and all of our guests said it was the 1st time they've left a wedding full and loving the food.”
- Rebecca K.

“First and foremost the food is outstanding and the presentation is eye catching. The staff is exceptional and you get the feeling everyone likes their job and works as a team. Whether you drive through the roadhouse for a quick pick up or dine with friends inside you are in for an experience. Tell your friends.”
- Kimberly T.

“It's a tie between the food and the service! Our guests raved about the food (many said it was the best wedding food they had ever had), and we have a phenomenal experience working with {the catering team} and the service staff the day of.”
- Kaitlin K.