



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 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!

BUFFET STYLE BREAKFAST

ROADHOUSE AMERICAN BREAK-
FAST BUFFET

\$26-\$36/PERSON

OPTION 1 \$26

Scrambled Eggs (V, GF)

Fresh Fruit Salad (Vegan, GF)

Nueske's Applewood Smoked Bacon

Roadhouse Breakfast Sausage

Roadhouse Breakfast Potatoes (V)

Buttermilk Biscuits (V)

*Served with Vermont Creamery Butter and Blackberry
Patch Preserves.*

Zingerman's Bakehouse Assorted Pastries (V)

Add \$4 per person.

Zingerman's Coffee & Rishi Tea Bar

Add \$4 per person.

OPTION 2 \$36

Scrambled Eggs (V, GF)

Fresh Fruit Salad (Vegan, GF)

Nueske's Applewood Smoked Bacon

Roadhouse Breakfast Sausage

Roadhouse Breakfast Potatoes (V)

Buttermilk Biscuits (V)

*Served with Vermont Creamery Butter and Blackberry
Patch Preserves.*

Zingerman's Bakehouse Assorted Pastries (V)

Add \$4 per person.

Zingerman's Coffee & Rishi Tea Bar

Add \$4 per person.

CHOOSE UP TO 2

Cinnamon Raisin French Toast (V)

With real Michigan Maple Syrup.

Grits and Bits Waffles

With real Michigan Maple Syrup.

Corned Beef Hash

Smoked Salmon Platter

*With Zingerman's Cream Cheese,
capers, red onions, tomatoes, and bagels.*

OPTION 3 \$32

Choose 1, 2, or 3 types of breakfast tacos:

BBQ Taco, Bacon Taco, or our Spicy Elote Taco (V)
House Hot Sauce, Sour Cream, Lime Wedges (V, GF)

Fresh Fruit Salad (Vegan, GF)

Refried Beans (V, GF)

Roadhouse Breakfast Potatoes (V)

Buttermilk Biscuits (V)

*Served with Vermont Creamery Butter and Blackberry
Patch Preserves.*

Zingerman's Bakehouse Assorted Pastries (V)

Add \$4 per person.

Zingerman's Coffee & Rishi Tea Bar

Add \$4 per person.

V = Vegetarian Vegan GF = Gluten Free

PLATED STYLE BRUNCH

\$22-\$24/PERSON

OPTION 1 \$22

Roadhouse American Breakfast
Zingerman's Famous Corned Beef Hash
Huevos Rancheros (V)
Spelt Pancakes (V)
Georgia Grits N' Bits Waffles

OPTION 2 \$24

Pit-Smoked BBQ Beef Sandwich
Roadhouse Macaroni & Cheese (V)
Roadhouse Omelette
Chicken Caesar Salad
Eggs Benedict

V = Vegetarian Vegan GF = Gluten Free

BUFFET STYLE LUNCH

\$40/PERSON

SALADS

CHOOSE 2

- Roadhouse Simple Salad (V, GF)
- New Potato Dill Salad (V, GF)
- Corn & Green Chile Pasta Salad (V)
- Classic Caesar Salad (V)
- Kale & Pine Nut Salad (V, GF)

ENTRÉES

CHOOSE 2

- Pit-Smoked BBQ Pork (GF)
- Pit-Smoked BBQ Beef
- Buttermilk Fried Chicken
- Chicken & Monterey Jack Macaroni
- Grilled Atlantic Salmon (GF)
- Anson Mills' Farro Piccolo Risotto (V)
- Smothered Carolina White Grits (V, GF)

SIDES

CHOOSE 2

- Roasted Vegetables (Vegan, GF)
- Roadhouse Macaroni & Cheese (V)
- Mashed Potatoes (V, GF)
- Mashed Sweet Potatoes (V, GF)
- Carolina Gold Rice (V, GF)
- Anson Mills' Grits (V, GF)
- Sweet Potato Fries (V, GF)

DESSERT

CHOOSE 1

- Butterscotch Pudding (V, GF)
- Zingerman's Creamery Vanilla Gelato (V, GF)
- Zingerman's Bakehouse Seasonal Pie (V)
- Donut or Brownie Sundae Bar (V)
Add \$3 per person.

V = Vegetarian Vegan GF = Gluten Free

PLATED STYLE LUNCH

\$34-\$36/PERSON

OPTION 1 \$34

SALAD OR SOUP

Roadhouse Simple Salad (V, GF)

Classic Caesar Salad

Southwestern Vegetable Soup (Vegan, GF)

Ancho Beef Chuck Chili

ENTRÉE

Fried Chicken Sandwich

BBQ Pork Sandwich

BBQ Beef Sandwich

Shrimp Po'boy

Roadhouse Mac & Cheese (V)

Smothered Grits (V, GF)

OPTION 2 \$36

SALAD OR SOUP

Roadhouse Simple Salad (V, GF)

Classic Caesar Salad

Southwestern Vegetable Soup (Vegan, GF)

Ancho Beef Chuck Chili

ENTRÉE

Caesar Salad with Blackened Salmon

Kale Salad with Grilled Chicken

Pit-Smoked BBQ Pork (GF)

Pit-Smoked BBQ Beef

Roadhouse Mac & Cheese (V)

Smothered Grits (V, GF)

V = Vegetarian Vegan GF = Gluten Free

BUFFET STYLE DINNER

\$58/PERSON

SALADS

CHOOSE UP TO 2

Roadhouse Simple Salad (V, GF)

Classic Caesar Salad

Yellow Mustard Slaw (V, GF)

Corn & Green Chile Pasta Salad (V)

Fresh Fruit Salad (Vegan, GF)

ENTRÉES

CHOOSE UP TO 3

Pit-Smoked BBQ Pork (GF)

Pit-Smoked BBQ Beef

Buttermilk Fried Chicken

Chicken & Monterey Jack Macaroni

Chicken Florentine

Pit-Smoked Spare Ribs

Add \$7 per person.

Grilled Atlantic Salmon (GF)

Herb-Encrusted Whitefish

Anson Mills' Farro Piccolo Risotto (V)

Smothered Grits (V, GF)

Prime Rib Carving Station (GF)

Add \$12 per person.

BREAD COURSE (V)

Served with Vermont Creamery Cultured Butter

CHOOSE ONE

Zingerman's Bakehouse Dinner Roll Trio

(Italian Rustic, Challah, Farm)

Zingerman's Bakehouse Challah Slider Buns

Zingerman's Bakehouse Sliced Sourdough and

Roadhouse Bread (Vegan)

Zingerman's Roadhouse Buttermilk Biscuits

DESSERT

CHOOSE UP TO 2

Butterscotch Pudding (V, GF)

Zingerman's Creamery Vanilla Gelato (V, GF)

Zingerman's Bakehouse Seasonal Pie (V)

Donut or Brownie Sundae Bar (V)

Add \$5 per person.

SIDES

CHOOSE UP TO 3

Roasted Vegetables (Vegan, GF)

Mashed Potatoes (V, GF)

Mashed Sweet Potatoes (V, GF)

Carolina Gold Rice (V, GF)

Anson Mills' Grits (V, GF)

Sweet Potato Fries (V, GF)

Bacon-Braised Greens (GF)

Sautéed Spinach (Vegan, GF)

Roadhouse Mac & Cheese (V)

V = Vegetarian Vegan GF = Gluten Free

FAMILY STYLE DINNER

\$45-\$75/PERSON

OPTION 1 \$45

ENTRÉE & SIDE

Pit-Smoked BBQ Pork (Can be GF)
With sides of our house-made BBQ sauces
Buttermilk Fried Chicken
Anson Mills' Farro Piccolo Risotto (V)
Roadhouse Macaroni & Cheese (V)
Roasted Local Vegetables (Vegan, GF)

OPTION 2 \$58

APPETIZER

Sweet Potato Fries (V, GF)
Ari's Pimento Cheese (V, GF)

ENTRÉE & SIDE

Pit-Smoked BBQ Pork (Can be GF)
With sides of our house-made BBQ sauces
Buttermilk Fried Chicken
Anson Mills' Farro Piccolo Risotto (V)
Roadhouse Macaroni & Cheese (V)
Roasted Local Vegetables (Vegan, GF)

OPTION 3 \$65

APPETIZER

Sweet Potato Fries (V, GF)
Ari's Pimento Cheese (V, GF)

ENTRÉE & SIDE

Herb Encrusted Whitefish
Pit-Smoked BBQ Pork (Can be GF)
With sides of our house-made BBQ sauces
Buttermilk Fried Chicken
Anson Mills' Farro Piccolo Risotto (V)
Roadhouse Macaroni & Cheese (V)
Roasted Local Vegetables (Vegan, GF)

OPTION 4 \$75

APPETIZER

Trio of Bruschetta (V)
Artisan Cheese Board (V)
BBQ Bacon-Wrapped Shrimp

SALAD (PLATED)

Roadhouse Simple Salad (V, GF)

ENTRÉE & SIDE

Pit-Smoked BBQ Pork (Can be GF)
With sides of our house-made BBQ sauces
Buttermilk Fried Chicken
Atlantic Salmon (GF)
Anson Mills' Farro Piccolo Risotto (V)
Roadhouse Macaroni & Cheese (V)
Roasted Local Vegetables (Vegan, GF)

ALL OPTIONS

BREAD COURSE (V)

Served with Vermont Creamery Cultured Butter

CHOOSE ONE

Zingerman's Bakehouse Dinner Roll Trio
(Italian Rustic, Challah, Farm)
Zingerman's Bakehouse Challah Slider Buns
Zingerman's Bakehouse Sliced Sourdough and
Roadhouse Bread (Vegan)
Zingerman's Roadhouse Buttermilk Biscuits

DESSERT (PLATED)

CHOOSE ONE

Butterscotch Pudding (V, GF)
Zingerman's Creamery Vanilla Gelato (V, GF)
Roadhouse Brownie Sundae (V)
Assorted Zingerman's Bakehouse Desserts (V)
Add \$2 per person. Served family style.

V = Vegetarian Vegan GF = Gluten Free

PLATED STYLE DINNER

\$42-\$55/PERSON

OPTION 1 \$42

SALAD OR SOUP

Roadhouse Simple Salad (V, GF)
Southwestern Vegetable Soup (Vegan, GF)
Ancho Beef Chuck Chili

ENTRÉE

Pit-Smoked BBQ Pork (GF)
Pit-Smoked BBQ Beef
Buttermilk Fried Chicken (breast and wing)
Anson Mills' Farro Piccolo Risotto (V)

DESSERT

Roadhouse Brownie Sundae (V)
Zingerman's Creamery Vanilla Gelato (V, GF)
With fresh fruit.

OPTION 2 \$55

SALAD OR SOUP

Roadhouse Simple Salad (V, GF)
Southwestern Vegetable Soup (Vegan, GF)
Ancho Beef Chuck Chili

ENTRÉE

Pit-Smoked BBQ Pork (GF)
Chef's Choice Steak
Chef's Choice Fresh Fish
Buttermilk Fried Chicken (breast and wing)
Anson Mills' Farro Piccolo Risotto (V)

DESSERT

Roadhouse Brownie Sundae (V)
Zingerman's Creamery Vanilla Gelato (V, GF)
With fresh fruit.

V = Vegetarian Vegan GF = Gluten Free

ADD ON APPETIZERS

HOT APPETIZERS PRICED PER PERSON

Hush Puppies (V)	\$7
Mini Corn Dogs	\$6
Pigs in Biscuits	\$6
BBQ Meatballs	\$6
Mini BBQ Sliders <i>Pork, Beef, or Chicken</i>	\$7.50
Mini Burger Sliders	\$7.50
Roasted Vegetable Skewers (Vegan, GF)	\$5
BBQ Bacon-Wrapped Shrimp	\$9
Sweet Potato Fry Cups (V, GF)	\$5
Macaroni & Cheese Shooters (V)	\$5
Mini Crab Cakes	
Market Price	

COLD APPETIZERS PRICED PER PERSON

Goat Cheese Tarts (V)	\$8
Pimento Cheese Canape (V)	\$5
Blue Cheese Pecan Cherry Bites (V, GF)	\$6
Trio of Bruschetta (V)	\$5
Fresh Fruit Skewers (Vegan, GF)	\$5
Vegetable or Fruit Platter (Vegan, GF)	\$6
Artisan Cheese Board (V)	\$9
Charcuterie & Cheese Board	\$21
Oyster Bar: Iced, Rockefeller, Charbroiled	
Market price	

V = Vegetarian Vegan GF = Gluten Free

PRIVATE BAR PACKAGES

\$26-\$48/PERSON

Recommended for off-site events or for private party events of 30 or more guests.

Bar packages are served at a staffed private bar.

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 HOUSE 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 PREMIUM 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

PRIVATE BAR PACKAGES

\$26-\$48/PERSON

Recommended for off-site events or for private party events of 30 or more guests.

Bar packages are served at a staffed private bar.

PREMIUM LIQUOR, BEER & WINE \$48

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

BEER

- Wolverine Premium Lager
- Bell's Two Hearted IPA
- Seasonal Pick: Ask our Catering team about our current selection.

If you would like a special selection of beers, please inquire with our Catering team and we will work to accommodate your request.

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

Zingerman's
**ROADHOUSE
CATERING**

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.

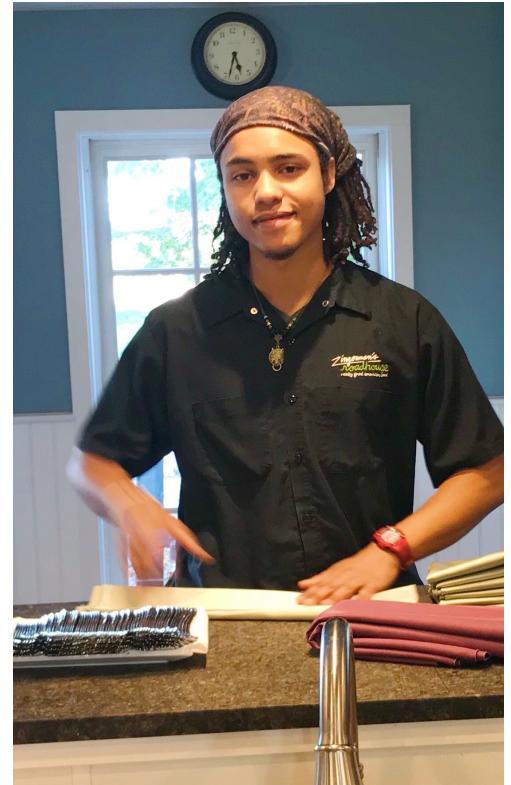
“It's a tie between the food and the service! Our guests raved about the food (many said it was the best wedding food they had ever had), and we have a phenomenal experience working with {the catering team} and the service staff the day of.”
- Kaitlin K.

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!