





SILVER SHORES

BANQUET & CATERING

CATERING MENU

Waterfront flavor, warm hospitality

BREAKFAST • LUNCH • DINNER

WEDDINGS • PARTIES • CORPORATE • SOCIAL

CALL TODAY | 734.246.4800

PICK UP OR DROP-OFF AVAILABLE



Welcome Aboard

FAMILY-OWNED · 18+ YEARS

ABOUT US

Family-owned and proudly serving the Metro Detroit community for over 18 years, Silver Shores brings together delicious flavors, warm hospitality, and quality food for every occasion.

CATERING WHEN YOU NEED IT

Available 24/7 with 24-hour advance notice. From early morning meetings to late-night celebrations, Silver Shores is ready to serve groups of all sizes, from **15 to 3000 people**.

SERVING STYLES

INDIVIDUAL BOX MEALS

Select your menu and each guest receives a labeled boxed meal, complete with cutlery and napkin.

SANDWICH TRAYS

All selected sandwiches are cut in halves, so your guests have a variety of options to choose from. Includes pickles, housemade potato chips, cookies, disposable cutlery, napkins, plates.

BUFFET SPREAD

Served in a line for guests to help themselves to as much, or as little, as they require. Dishes are served in sturdy, disposable aluminum pans and chafing dishes (fee applies) with sternos to keep every meal warm.

DROP-OFF CATERING

- All items are dropped off ready to be served in sturdy, aluminum pans with plastic serving utensils.
- Includes paper plates, picnic packs and salt & pepper.
- Disposable chafing dishes with sternos: $9 per hot dish. Sternos only may be requested from your catering representative for $2.00 per sterno.
- A delivery fee of $35 applies to any event up to 10 miles; over 10 miles will be quoted by your catering representative. No fee for pick up.

ON-SITE CATERING

- All items are prepared in our mobile kitchen at your requested site (a fee of $1200 applies).
- Includes laminate plates, and plastic cutlery with napkins.
- Disposable chafing dishes available for $9 per dish, or stainless steel chafing dishes with sternos to rent upon request for $15 per chafing dish.
- Serving utensils included.
- Serving staff: $100 per hour for each required staff member, based on the guest count and food required.







Breakfast Catering

PRICED PER PERSON

MORNING PACKAGES

EARLY RISER CONTINENTAL **10.50**
Assorted pastries and bagels, seasonal fresh fruit, juice, and water

BREAKFAST SANDWICHES OR BURRITOS **12.00**
Sandwiches: choice of croissant, English muffin, toast, or bagel with scrambled eggs, cheese, and your choice of sausage, bacon, or ham.

Burritos: served in a warm tortilla with jack cheese, scrambled eggs, salsa, and choice of sausage, bacon or ham.
Includes fresh fruit.

SUNRISE BREAKFAST BUFFET **14.00**
Scrambled eggs, sausage patties, breakfast potatoes, toast with butter, and seasonal fresh fruit

DELUXE BREAKFAST BUFFET **16.00**
Scrambled eggs, sausage patties and bacon, breakfast potatoes, pastry, and seasonal fresh fruit

ENHANCEMENTS per person

BREAKFAST MEATS **2.50**
Sausage patty, bacon, ham, turkey sausage, or turkey bacon

FRENCH TOAST WITH MAPLE SYRUP **3.50**

BISCUITS AND GRAVY **4.00**

INDIVIDUAL FRITTATA **3.50**
Choice of vegetable and cheese; bacon, cheese, onion, and mushroom; or bacon and cheese

YOGURT PARFAIT **4.00**
Fresh fruit and granola

FRESH SLICED FRUITS **4.00**

WHOLE FRUITS **2.00**

ASSORTED YOGURT CUPS **1.50**

GRANOLA BAR **1.50**

JUICE **2.50**

ASSORTED SODAS **2.00**

BOTTLED WATER **1.00**

COFFEE SERVICE **5.00**
With stirrers, creamers, sugars, and cups







Sandwich Lunch

$16.50 per person

Includes pickles, housemade potato chips, cookies, disposable cutlery, napkins, plates. Served as **Individual Box Meals** (please specify the number of each sandwich) sandwiches are made whole per individual box. If served as **Sandwich Trays** all sandwiches will be cut in half and served on trays.

10–20 people	choose 2
20–40 people	choose 3
40+ people	choose 4
Add a sandwich option: $3.50 pp	

POULTRY

TUSCAN CHICKEN
Grilled chicken, fresh mozzarella, tomato pesto spread, lettuce, and tomato on ciabatta

GOLDEN CRISPY CHICKEN
Crispy chicken, smoked chipotle sauce, lettuce, tomato, and cheddar on a brioche bun

BBQ CHICKEN DELI SANDWICH
Sliced barbecue chicken, pepper jack cheese, aioli, lettuce, and tomato on brioche bread

SMOKED HOUSE BBQ CHICKEN
Shredded barbecue chicken with coleslaw on a potato bun

CHICKEN GYRO
Grilled chicken with lettuce, tomato, onion, feta cheese, and tzatziki sauce on pita bread

CHICKEN CAESAR WRAP
Grilled chicken, romaine lettuce, and Parmesan cheese with Caesar dressing

CHICKEN QUESADILLA
Seasoned chicken with onion, peppers and jack cheese in a tortilla

SHISH TAWOOK
Marinated chicken chunks with garlic sauce and pickles in a pita wrap

CHICKEN SHAWARMA
Chicken shawarma with garlic sauce and pickles in a pita wrap

CALIFORNIA TURKEY
Turkey, avocado, pepper jack with basil aioli, lettuce, and tomato on sourdough

BEEF

SIGNATURE BRAISED ROAST BEEF
Braised beef, grilled onions, horseradish sauce, and Swiss cheese on a brioche bun

PHILLY STEAK & CHEESE
Sautéed beef and onion, white American cheese on a soft hoagie roll

LONDON BROIL ROAST BEEF
Cold-sliced roast beef, lettuce, tomato, dill havarti cheese with roasted pepper spread on a potato bun

BBQ PULLED BEEF
Seasoned shredded beef with coleslaw on a brioche bun

BEEF SHAWARMA
Beef shawarma with tahini sauce, pickles, tomato, onion, and parsley in a pita wrap

BEEF KAFTA PITA
Tomato, onion, pickles, parsley, and tahini sauce in a pita wrap

VEGETARIAN

BELLA CAPRESE (V)
Fresh mozzarella, tomato, lettuce, balsamic, and pesto artichoke mayo on a brioche bun

ROASTED VEGETABLE WRAP (V)
Roasted seasonal vegetables with hummus spread

FALAFEL PITA (V)
Crisp seasoned falafel with lettuce, tomato, pickles, and tahini sauce in a pita wrap

EXTRAS per person

HOUSE SALAD 3.50	BAKED BEANS 3.25	ASSORTED SODAS 2.00
TEXAS POTATO SALAD 3.50	FRESH SLICED FRUITS 4.00	BOTTLED WATER 1.00
CLASSIC VEGETABLE PASTA SALAD 4.50	CHIP DIP 1.25	COFFEE SERVICE 5.00

Coffee service includes stirrers, creamers, sugars, cups



Hot Lunch

22.99 per person

Includes warm rolls and butter

⚓ SALADS select one

FATTOUSH
Cucumber, tomato, onion, radishes, fried pita chips and Mediterranean dressing

HOUSE SALAD
Cucumber, cherry tomatoes, radishes, onion, sunflower seeds, feta, and dijon vinaigrette

GARDEN SALAD
Cucumber, tomato, onion, carrot, leafy greens, ranch and Italian dressing

CAESAR SALAD
Romaine, parmesan, fried parmesan pita chip, Caesar dressing

TABBOULEH
Parsley, onion, tomato, bulgur wheat, lemon, olive oil, and Mediterranean spices

⚓ STARCH select one

- ROASTED REDSKIN POTATO
- GARLIC REDSKIN MASHED POTATO
- SMOKED GOUDA MASHED POTATO
- RICE PILAF
- PENNE WITH MARINARA SAUCE
- CAVATAPPI PASTA WITH ALFREDO SAUCE

⚓ VEGETABLE select one

- GREEN BEAN ALMONDINE
- ROASTED VEGETABLE MEDLEY
- SAUTÉED VEGETABLES

⚓ ENTRÉES select one

Chicken & Beef

- CHICKEN SHAWARMA
- SHISH TAWOOK
- CHICKEN MARSALA
- BONE-IN HERB ROASTED CHICKEN
- CHICKEN PICCATA
- BASIL CREAM CHICKEN
- BRAISED BEEF WITH AU JUS
- BEEF KAFTA
- BEEF SHAWARMA
- SWEDISH MEATBALLS OVER EGG NOODLES

Pork

- GRILLED KIELBASA AND SAUERKRAUT
- ITALIAN SAUSAGE AND PEPPERS
- PORK TENDERLOIN WITH COGNAC MUSHROOM SAUCE

Seafood

- ROASTED SALMON WITH BÉARNAISE
- ALMOND CRUSTED TILAPIA

Vegetarian

- ROASTED VEGETABLE TERIYAKI STIR-FRY
- CHEESE RAVIOLI WITH SUNDRIED PESTO
- FALAFEL WITH TAHINI AND ROASTED VEGETABLES

ADDITIONAL ENTRÉE OR PASTA	**5.50 pp**
ADDITIONAL SIDE Vegetable, starch, or salad	**3.00 pp**

Finish with something sweet from our dessert selections on page 8!



Hors d'Oeuvres

PRICED PER PERSON

BEEF · POULTRY · PORK

TERIYAKI CHICKEN KABOB 5

BONELESS CHICKEN WINGS 5
In BBQ sauce with blue cheese-ranch dip

ITALIAN SAUSAGE 5
With peppers & onion

SWEET & SOUR MEATBALLS 5

ANTIPASTI SKEWER 5
Mozzarella, olive, salami, tomato

BEEF WELLINGTON 6
In puff pastry

BEEF KABOB SKEWER 6

SEAFOOD

COCONUT SHRIMP 6
With marmalade

SHRIMP COCKTAIL 7

SMOKED SALMON ROSETTE 7

ASSORTED SUSHI 7

VEGETARIAN

CAPRESE SKEWER 5

STUFFED GRAPE LEAVES 5

SPANAKOPITA 5

VEGETABLE SPRING ROLL 5

TABOULI AND HUMMUS SHOOTER 5

GOAT CHEESE & HONEY 6
In phyllo dough

RASPBERRY AND BRIE 6
In puff pastry

CHARCUTERIE BOARD

FEEDS 25 PEOPLE 250.00
Artisan cheeses, cured meats, breads, fruits, crackers

SELECT ANY THREE (3) APPETIZERS FOR $14

**excludes charcuterie board*







Dinner Selections

27.99 per person

Served with warm rolls and butter

⚓ SALADS select one

FATTOUSH
Cucumber, tomato, onion, radishes, fried pita chips and Mediterranean dressing

HOUSE SALAD
Cucumber, cherry tomatoes, radishes, onion, sunflower seeds, feta, and dijon vinaigrette

GARDEN SALAD
Cucumber, tomato, onion, carrot, leafy greens, ranch and Italian dressing

CAESAR SALAD
Romaine, parmesan, fried parmesan pita chip, Caesar dressing

TABBOULEH
Parsley, onion, tomato, bulgur wheat, lemon, olive oil, and Mediterranean spices

⚓ STARCH select one

GARLIC ROASTED REDSKIN POTATO
REDSKIN MASHED POTATO
SMOKED GOUDA MASHED POTATO
SPICED AND CUBED FRIED POTATOES
CILANTRO CUBED FRIED POTATO
RICE PILAF
MAJADERA
Seasoned lentils topped with fried rice and caramelized onion

⚓ VEGETABLE select one

GREEN BEAN ALMONDINE
ROASTED VEGETABLE MEDLEY
SAUTÉED VEGETABLES

⚓ PASTA one pasta + one sauce

PASTA: Penne, cavatappi or cheese tortellini
SAUCE: Marinara, palomino or Alfredo

⚓ ENTRÉES select two

Chicken

CHICKEN MARSALA
BONE-IN HERB ROASTED CHICKEN
CHICKEN CORDON BLEU, SWISS SAUCE
CHICKEN PICCATA, LEMON CAPER SAUCE
BASIL CREAM CHICKEN
LEMON FETA CHICKEN, LEMON BUTTER SAUCE

Beef

BEEF BURGUNDY
BRAISED BEEF WITH AU JUS
SWEDISH MEATBALLS OVER EGG NOODLES
BEEF MEDALLIONS, MUSHROOM SAUCE

Pork

ITALIAN SAUSAGE & PEPPERS
PORK TENDERLOIN WITH COGNAC MUSHROOM SAUCE

Seafood

ALMOND CRUSTED TILAPIA, FRANGELICO SAUCE
ROASTED SALMON WITH BÉARNAISE

Vegetarian

ROASTED VEGETABLE TERIYAKI STIR-FRY
CHEESE RAVIOLI WITH SUNDRIED PESTO
FALAFEL WITH TAHINI AND ROASTED VEGETABLES



Extras & Desserts

EXTRAS individual servings, per person

HUMMUS WITH PITA	4.99
BABA GHANOUSH WITH PITA	4.99
VEGETARIAN GRAPE LEAVES (2 PCS)	5.00
FALAFEL WITH TAHINI (4 PCS)	5.00
WARM PITA	3.00
FRESH SLICED FRUITS	4.00
HOUSEMADE CHIPS WITH DIP	4.00
ASSORTED SODAS	2.00
BOTTLED WATER	1.00
COFFEE SERVICE	5.00

Stirrers, creamers, sugars, and cups

DESSERTS per person

ASSORTED COOKIES	2.50
CHOCOLATE FUDGE BROWNIES	2.50
LEMON BARS	2.50
SHEET CAKES, ASSORTED	3.50
MINI CHEESECAKES	3.50
CANNOLIS	3.50
BAKLAVA FINGERS	3.50

CATERING POLICIES

SALES TAX & SERVICE CHARGE

Applicable 6% MI sales tax will be charged on taxable items; the tax rate may change without notification to the client.
To help us maintain the highest standards of service and catering logistics, a 15% service charge is applied to all catering orders.

PAYMENT

A 20% deposit of the estimated total is required to secure the booking. Final guaranteed number and balance are due 7 days prior to the event in cash or cashier's check. All credit/debit card payments are subject to a 4% processing fee and require final payment 10 days prior.

CANCELLATION POLICY

A 20% deposit and a valid credit card number may be required upon booking your event. Notice of cancellation within 5 business days prior to the scheduled event is required. Failure to meet this requirement will result in either forfeiture of the deposit, or 20% of the estimated total bill charged to the aforementioned credit card number.

CONTACT OUR CATERING DEPARTMENT

734.246.4800

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