

APPETIZERS

Meat & Cheese Platter- \$9/person
2 meats, 3 cheeses, pickles, jam, mustard, crostini

Veg + Dip- \$24/dz
Seasonal veggies, choose from:
traditional hummus, beet hummus, herb yogurt, or
baba ganoush

Potato Tarts- \$24/dz
Potatoes, herbs, & cheddar on pastry coin

Gougères- \$24/dz
Pate a Choux & Gruyere

Crostini- \$24/dz
Assorted toppings on toasted baguette slices

Flatbread Squares- \$24/dz
Cheese and choose from a variety of seasonal toppings

BEVERAGES

Custom Blend Coffee by Populace:
12C- \$25
60C- \$120
100C- \$200

Black Tea:
12C- \$25
60C- \$120
100C- \$200

Fresh Squeezed OJ:
12C- \$30

Vernors/Bottled Water: \$1ea

We also do special events catering.
Contact us for a customized menu for
your event!



CATERING MENU

10551 E Jefferson Ave
Detroit, MI 48214
(313) 309-7947

www.rosesfinefood.com
hello@rosesfinefood.com

BREAKFAST

MAINS

Egg Sandwich
Scrambled eggs, aged cheddar, aioli, served on house-made bread
\$6.50 per person

Quiche
Seasonal vegetables, chef's choice cheese
\$6.00 per person; add meat (sausage or bacon) \$1.00

Frittata
\$5 per person
10 people, \$40 | 20 people, \$80

SIDES

Griddled Potatoes
\$2.50 per person
8-10 people, \$25 | 15-20, \$45

Applewood Smoked Bacon
\$3.50 per person
8-10, \$30 | 15-20 people, \$50

Corridor Sausage
\$3.50 per person
(Chicken or pork)
8-10 people, \$30 | 15-20 people, \$50

House-Made Toast
Jelly & Whipped Butter
\$1.50/person

Buttermilk Biscuits
Jelly & Whipped Butter
\$3.00/person

LIGHT

Yogurt Parfait
Rose's granola, honey, and seasonal Fruit
\$6/person

Overnight Oats
Milk, maple syrup, toasted nuts, seasonal fruit
\$6/person

LUNCH

SANDWICHES

Assorted Sandwiches (Vegetarian and meat)
\$12 per person
Combo
Sandwich, potato chips, Vernors
\$13.50 per person

SALADS

Grain Salad
Wheat-free grain, seasonal veggies, walnuts and lemon dressing
\$4.50 per person
5-10 people, \$40 | 10-20 people, \$75

Rose's Salad
Local greens, seasonal veggies, croutons, choice of dressing: lemon vinaigrette, balsamic vinaigrette or green goddess
\$3.50 per person
5-10 people, \$30 | 10-20 people, \$60

Potato Salad
Choose bacon & aioli or pesto & vinegar
\$3.50 per person
5-10 people, \$30 | 10-20 people, \$60

SIDES

Coleslaw
Shredded seasonal vegetables, apple cider vinegar and spices
\$2.50 per person
5-10 people, \$25 | 10-20 people, \$45

Beans
Garlic, herbs
\$3.50 per person
5-10 people, \$30 | 10-20 people, \$60

Rice
Green onions, herbs
\$3.50 per person
5-10 people, \$30 | 10-20 people, \$60

PASTRIES

BREAKFAST

Assorted Breakfast Pastries- \$35/dz
Muffins, Scones, Breakfast Tarts, Cinnamon Rolls

Potato Donuts
Regular, \$25/dz
Filled, \$34/dz
Donut Holes, \$5/dz

Upside-down Yogurt Cake- \$25
Seasonal Fruit

Coffee Cake- \$35
Seasonal Fruit, streusel topping

CAKE

8" Double Layer Cake (serves 8-12)
Special decoration/writing: +\$10

Chocolate or Vanilla- \$35
Swiss meringue buttercream (chocolate or vanilla)

Carrot- \$40
Coconut flakes, dried fruit, nuts, maple Italian meringue buttercream,

PIES

9" Seasonal Pies- \$25-\$35
Hand Pies- \$3.50ea or \$35/dz

COOKIES

Mini Cookies: \$9/dz
-gingersnap
-shortbread

Regular, \$25/dz | Mini, \$9/dz
-vegan + GF Peanut Butter
-chocolate chip
-sesame rochers

Macarons, \$30/dz

Buckwheat Brownie Bites: \$12/dz