

APPETIZERS

Veg + Dip- \$24/dz

Seasonal veggies, choose from:
traditional hummus or herb yogurt dip

Potato Tarts- \$24/dz

Potatoes, herbs, & cheddar on pastry coin

Gougères- \$24/dz

Pate a Choux & Gruyere

Crostini- \$24/dz

Chose from: seasonal herb spread, roasted garlic and ricotta or heirloom bean spread topped on toasted sourdough

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, green or herbal Tea:

12c- \$25
60c- \$120
100c- \$200

Fresh Squeezed OJ:

12c- \$30

Vernors/La Croix: \$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
\$9.50 per person

Mini Frittata
\$25 / dozen
10 people, \$40 | 20 people, \$80

SIDES

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

Organic Grits
\$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 & Butter
\$1.50/person

Buttermilk Biscuits
Jelly & Butter
\$3.00/person

LIGHT

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

LUNCH

SANDWICHES

Assorted Sandwiches (vegetarian and meat)
\$12 per person
Combo
Sandwich, mini cookie, Vernors
\$13.50 per person

SALADS

Rose's Salad
Local greens, seasonal veggies, 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, Donuts, Cinnamon Rolls

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

Upside-down Yogurt Cake- \$25
Seasonal Fruit

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, nuts, maple Italian meringue buttercream,

COOKIES

Mini Cookies: \$9/dz
-chocolate chip
-shortbread-chocolate or lavender

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

Macaroons, \$30/dz