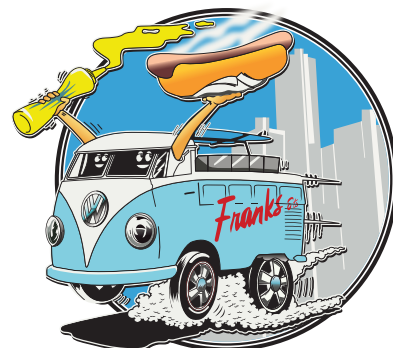


GENERAL EVENTS PLANNING GUIDE

*EVERYTHING FROM BREAKFAST AND BRUNCH
TO DINNER AND LUNCH*



*6371 COMMERCE DRIVE
WESTLAND, MICHIGAN 48185
SALES - 734.525.5610
WEB - THOMASSCATERING.COM*



OUR MISSION

At Thomas's Catering, we strive:

- To serve the special events and catering needs of our clients at the location of their choice or at one of our preferred or exclusive venues.
- To provide fair, flexible, flavorful, and innovative catering and event planning solutions, which we will deliver with impeccable execution.
- To be a partner to our clients with the highest integrity, attention-to-detail, practices, and standards, with an end goal of exceeding our clients' and their guests' expectations.



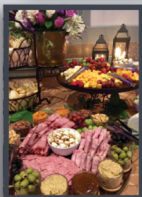
We pride ourselves in getting things right the first time. That doesn't mean we're perfect, but when we make a mistake, we fix it. We proudly stand by our product and service. With Thomas's Catering as your partner, you need not worry about poor staff or menu selections. If we are ever unable to provide you with the services or flavorful menus we have promised, we will refund you your money for that service or menu selection, no questions asked!

OUR PROMISE



PRIVATE EVENTS

Whether you are planning a large wedding or an intimate party, Thomas's Catering will work with you to create a catered event unlike any other. It will reflect your tastes, your desires, and your preferences - not ours.



ON YOUR SPECIAL DAY

We will manage it all, so that you can enjoy your guests and the event, rather than worrying about the details. You can count on our professional, courteous staff to respect the importance of the day and deliver an experience you will cherish for a lifetime.



WE ARE A FULL SERVICE CATERER

Our services include furniture rental, floral design, linens, customized prop design and event motifs, site location, tenting, and much more. Contact one of our event sales coordinators today to start planning your next event!



VISIT OUR WEBSITE FOR SAMPLE MENUS AND SERVICES.

thomascatering.com
Phone: 734.525.5610



CORPORATE EVENTS

Thomas's Catering will create an exclusive event that reflects your company's image.

When you choose Thomas's, you will be working with a trusted business partner capable of delivering consistently flawless service.

We understand that every event makes an important statement about your company.

Whether you are planning a high-profile boardroom dinner, a company outing, or an employee picnic at a location of your desire, we will assist in every facet of planning, so that nothing is left to chance.

We look forward to building a partnership with you and making every event a success.



VISIT OUR WEBSITE FOR SAMPLE MENUS AND SERVICES.

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BREAKFAST & BRUNCH



CONTINENTAL PREMIER

Assorted Breakfast Muffins ~

Blueberry Cobbler ~ Banana Nut ~ Chocolate Hazelnut

Baked Scones ~

White Chocolate Raspberry ~ Apple Cinnamon ~ Blueberry

European Danish Assortment ~

Maple Swirl ~ Raspberry ~ Cinnamon Swirl ~ Apple Crown ~ Vanilla

Assorted Bagels ~

An assortment of bagels and cream cheese

Included Sides & Extras ~ Menu complimented with Fresh Cut Fruit Salad, Yogurt and House Made Granola, Butter, and Spreads.

\$12 Per Person

ADD ON HOT BREAKFAST GRAB

& GO SANDWICH

~ SELECTIONS ~

CROISSANT, BACON, EGG & CHEESE

BAGEL, SAUSAGE, EGG & CHEESE

SAUSAGE & EGG PANCAKE WITH MAPLE SYRUP

BISCUIT, BACON, EGG & CHEESE

GOOD MORNING HOT BUFFET

Fresh Scrambled Eggs ~

Have them plain or add green pepper, onion and cheese

Hash Brown Casserole ~

Thomas's nearly famous recipe!

Breakfast Meats (Choose Two) ~

Thomas's Thick Cut Apple Smoked Bacon ~ Pork Sausage Links ~ Pork Sausage Patties ~ Smoked Kielbasa

Included Sides & Extras ~ Menu complimented with Fresh Cut Fruit Salad, Assorted Baked Goods Including Muffins, Danish, and Scones.

\$16 Per Person

SUNDAY ANY DAY BUFFET

Assorted Breakfast Quiche (Choose Two) ~

Western ~ Broccoli Lorraine ~ Chicken Caprese ~ Chorizo Fontina ~ Goat Cheese, Spinach, Sun Dried Tomato ~ Swiss Pancetta

Hash Brown Casserole ~

Thomas's nearly famous recipe!

French Toast Casserole ~

Accompanied By Maple Syrup & Triple Berry Compote

Breakfast Meats (Choose Two) ~

Thomas's Thick Cut Apple Smoked Bacon ~ Pork Sausage Links ~ Pork Sausage Patties ~ Smoked Kielbasa

Included Sides & Extras ~ Menu complimented with Fresh Cut Fruit Salad, Assorted Baked Goods Including Muffins, Danish, and Scones.

\$19 Per Person

HALFWAY TO LUNCH

Loaded Scrambled ~

Cream, Four Cheese and Fresh Chive

Hash Brown Casserole ~

Thomas's nearly famous recipe!

Buttermilk Biscuits & Gravy ~

Our house made biscuits and traditional southern sausage gravy

Cajun Shrimp & Grits ~

Cajun grilled shrimp served up with traditional homemade cheddar cheese grits

Breakfast Meats (Choose Two) ~

Thomas's Thick Cut Apple Smoked Bacon ~ Pork Sausage Links ~ Pork Sausage Patties ~ Smoked Kielbasa

Included Sides & Extras ~ Menu complimented with Fresh Cut Fruit Salad, Assorted Baked Goods Including Muffins, Danish, and Scones.

\$24 Per Person



LATE LUNCH OF A BRUNCH

Assorted Breakfast Quiche (Choose Two) ~

Western ~ Broccoli Lorraine ~ Chicken Caprese ~ Chorizo Fontina ~ Goat Cheese, Spinach, Sun Dried Tomato ~ Swiss Pancetta

Croissant Sandwiches ~

Thomas's Homemade Waldorf Chicken Salad & Dilled Caper Tuna Salad.

Thomas's House Salad ~

Baby spring greens, grape tomato, English cucumber, red onion, candied pecans, sunflower seeds, dried cranberries, carrots, red cabbage, and croutons.

Served with Ranch & Our Signature Raspberry Walnut Vinaigrette.

Small Bite Sweets ~

An assortment from our Sweet Decadent Small Bites Station

Included Sides & Extras ~ Menu complimented with Fresh Cut Fruit and Pita Bread

\$22 Per Person

BREAKFAST & BRUNCH

NOTHING TO BRUNCH ABOUT

Assorted Breakfast Quiche (Choose Two) ~

Western ~ Broccoli Lorraine ~ Chicken Caprese ~ Chorizo Fontina ~ Goat Cheese, Spinach, Sun Dried Tomato ~ Swiss Pancetta

Hash Brown Casserole ~

Thomas's nearly famous recipe!

Breakfast Meats (Choose Two) ~

Thomas's Thick Cut Apple Smoked Bacon ~ Pork Sausage Links ~ Pork Sausage Patties ~ Smoked Kielbasa

NOW...LET'S BRUNCH THIS PARTY UP...CHOOSE AN OPTION BELOW TO COMPLETE YOUR MENU!

COOLER FARE - \$24 PER PERSON

~ DELI SANDWICH SELECTIONS ~

(CHOOSE TWO)

SMOKED TURKEY COBB ~ BEEF TENDERLOIN CIABATTA ~ WALDORF CHICKEN SALAD

DELI CLUB ~ TOMATO BASIL CAPRESE

~ DELI SALADS SELECTIONS ~

(CHOOSE TWO)

CHICKEN COBB ~ CLASSIC GREEK ~ BABY SPINACH ~ CORKSCREW ASIAN SHRIMP

MAURICE ~ TRADITIONAL CHEF ~ CHICKEN CAESAR

WARMER FARE - \$28 PER PERSON

~ ENTRÉE SELECTIONS ~

(CHOOSE ONE)

BABY SPINACH FETA STUFFED CHICKEN ~ CHICKEN MARSALA ~ CHICKEN PICCATA

TENDER BEEF TIPS OVER NOODLES ~ THREE CHEESE TORTELLINI ~ PENNE SHRIMP

ALFREDO

~ SIDE SELECTIONS ~

(CHOOSE TWO)

ROASTED FINGERLINGS ~ TRUFFLED MASHED ~ AUTUMN ROAST VEGETABLE

SUMMER VEGETABLE BLEND ~ TWISTED MICHIGAN SALAD ~ CHIPPED APPLE SALAD

THOMAS'S HOUSE SALAD

Included Sides & Extras ~ Menu complimented with Fresh Cut Fruit Salad, Assorted Baked Goods Including Muffins, Danish, and Scones. Pita Bread and French Rolls and Butter

BREAKFAST BEVERAGES & BARS

Coffee Bar ~ \$4 Per Person

Regular & Decaf Coffee ~ Hot Tea Selection ~ Assorted Creamers & Sweeteners ~ Cups & Stirrs

Breakfast Juice Bar ~ \$3.50 Per Person

Orange, Apple, and Grape Juices Served from Dispensing Jars Complete with Cups

Champagne Mimosa Bar ~ \$8 Per Person

Bubbly Champagne Mixed with Just the Right of Fresh Squeezed Orange Juice

Served From Glass Dispensing Jars with Floating Fresh Oranges

The Bloody Mary Bar ~ \$12 Per Person

Grab Your Favorite Vodka! Pre-Mixed Dispensing Jars of our House Made Traditional and Spicy Mary Mix. Then The Fun Begins...

Guests Can Top or Compliment Their Masterpiece with Traditional Favorites Including Fresh Herb and Glass Rim Flavorings, Assorted Sauces, Celery Stalks, Peppered Bacon, Stuffed Olives, Cocktail Onion, Pickles, Lemons, and Limes.

Hydration Station ~ \$3.50 Per Person

Cucumber Mint, Mixed Berry, and Lemon Lime Infused Waters Served from Dispensing Jars Complete with Cups & Ice

Morning Refresher ~ \$3.50 Per Person

Assorted Canned Coke Products and Bottled Water

Individual Bottled Juice ~ \$2.50 Per Person

Assorted Minute Made, Orange, Apple & Grape

BREAKFAST EXTRAS & ADDITIONS

Crème Brulee French Toast Bar ~ \$3 Per Person

A delicious twist on an old favorite. This casserole starts with fresh challah bread that is carefully mixed and balanced with real butter, brown sugar, eggs, milk, vanilla and whole cream. Guests can top any way they wish choosing from mixed berry compote, banana fosters compote and assorted syrups.

Granola Yogurt Parfait ~ \$4.50 Per Person

Individual or Buffet Style Triple Berry Vanilla Yogurt Parfaits topped with House Made Honey Almond Granola

Assorted Bagels & Lox ~ \$6 Per Person

An old-world staple including assorted split bagels, cream cheese, thin sliced tomato, thin sliced red onion, cucumber, hard boiled eggs, smoked salmon, and capers.

Rolled Oats Bar ~ \$4 Per Person

Traditional rolled oats with toppings including milk, almond milk, maple syrup, brown sugar, dried cranberries, raisins, and pecans.

Made To Order Omelet Bar ~ \$ Inquire with Salesperson

A Traditional Favorite complete with uniformed chef(s) cooking on site to prepare your guest favorite creations. Omelet toppings will include Crumbled Bacon, Diced Chicken, Pork Sausage, Ham, Swiss, American, Feta, Cheddar Jack, Green Peppers, Onions, Black Olives, Fresh Parsley, Spinach ~ Tomato ~ Broccoli ~ Scallions

Carving Station ~ \$ Inquire with Salesperson

Chef attended carving station with your choice of one ~ Spiral Glazed Ham ~ White Meat Turkey Breast ~ Apple Cured Slab Bacon



LUNCH

PREMIER BOXED LUNCH

Sandwich Types ~

Smoked Turkey Cobb on Croissant with Honey Mustard ~ Beef Tenderloin & Provolone Ciabatta with Bistro Zip Sauce ~ Waldorf Chicken Salad Wrap ~ Dill & Caper Tuna Salad on Multigrain ~ Corned Beef & Swiss on Rye with Russian Dressing Spread ~ Heirloom Tomato, Fresh Mozzarella and Basil on Baguette with Balsamic Glaze (Vegetarian) ~ Grilled Chicken Caprese ~ Ultimate Club ~ Crispy Spring Chicken ~ Portobello Focaccia (Vegetarian)

Each Box Includes ~

Chef Choice Salad Cup ~ Fruit Salad Cup ~ Homemade Chocolate Chunk Cookies ~ Pickle Spear ~ Kettle Chips ~ Cutlery Kit

\$16 Per Person

PREMIER BOXED GREENS

Salad Types ~

Marinated Chicken Cobb ~ Signature Chef ~ Grilled Chicken Caesar ~ Classic Greek ~ Thomas's House ~ Chipped Apple ~ Oriental Chicken Salad (Grilled or Crispy Chicken) ~ Twisted Michigan Salad ~ Corkscrew Asian Shrimp ~ Baby Spinach Strawberry

Each Box Includes ~

Crusty Baguette ~ Homemade Chocolate Chunk Cookie ~ Dressing ~ Cutlery Kit

\$16 Per Person

THOMAS'S TAKE TWO...OR THREE

Sandwich Selections (Choose Any Two)

- ~ Smoked Turkey Cobb on Croissant with Honey Mustard
- ~ Beef Tenderloin & Provolone Ciabatta with Bistro Zip Sauce
- ~ Waldorf Chicken Salad Wrap
- ~ Dill & Caper Tuna Salad on Multigrain
- ~ Corned Beef & Swiss on Rye with Russian Dressing Spread
- ~ Heirloom Tomato, Fresh Mozzarella and Basil on Baguette with Balsamic Glaze (Vegetarian)
- ~ Grilled Chicken Caprese
- ~ Ultimate Club
- ~ Crispy Spring Chicken
- ~ Portobello Focaccia (Vegetarian)



Salad Selections (Choose Any Two)

- ~ Marinated Chicken Cobb
- ~ Signature Chef
- ~ Grilled Chicken Caesar
- ~ Classic Greek
- ~ Thomas's House
- ~ Chipped Apple
- ~ Oriental Chicken Salad (Grilled or Crispy Chicken)
- ~ Twisted Michigan Salad
- ~ Corkscrew Asian Shrimp
- ~ Baby Spinach Strawberry



Soup Selections (Choose Any Two)

- ~ Chicken Noodle
- ~ Broccoli Cheddar (V)
- ~ German Tomato
- ~ Loaded Baked Potato
- ~ Roasted Poblano Wisconsin White Cheddar (V)
- ~ Vegetable (V)

Included Sides & Extras ~ Menu complimented with Assorted Salad Dressings, Oyster Crackers, Assorted Sandwich Spreads, Assorted Relishes, Kettle Chips, and Warm Pita Bread

Take Two Options...\$16 Per Person

Take All Three Options...\$18 Per Person



MENU ADDITION SUGGESTIONS... Add Our Crusty Italian Style Bread Boules!

Add A Sweet Ending...Refer to Sweet Endings Menu



SIGNATURE LUNCHES

THE BORDER BAR

Grilled Marinated Chicken & Beef Taco Bar

Included Sides & Extras ~ Cilantro Lime Rice, Black Beans, Southwest Slaw, and Mexican Street Corn Salad. Accompanied by crispy and soft shells, tri-colored tortilla chips as well as all the traditional taco toppers including, house made pico and guacamole

ASK ABOUT OUR AVAILABLE UPGRADES TO STEAK OR SHRIMP!

\$18.00 Per Person



TOMMY'S HANDCRAFTED SUB SHOPPE

(Choose Three Types)

Turkey Cobb ~

Twice Baked Marble Rye, Smoked Turkey, Applewood Thick Bacon, Baby Swiss, Avocado Spread, Lettuce, Tomato, Honey Mustard Spread

Roast Beef Provolone ~

Grilled Ciabatta, Roast Beef, Provolone, Pickled Red Onions, Arugula, Vine Tomatoes, Bistro Zip Sauce

Italian 6371 ~

Crusty Italian Loaf, Mortadella, Capicola, Soppressata, Provolone, Red Onion, Arugula, Romaine, Green Olives, Cherry Peppers, House Made Loaded Cheesy Italian Sauce

Coast California ~

Crusty French, Compari Tomatoes, Red Onion, Cucumbers, Radish, Bell Pepper, Carrots, Avocado, Sprouts, Kale Chips, Balsamic Drizzle
Included Sides & Extras ~ Redskin Potato Salad, Macaroni Salad, Jumbo Melon Wedges, Homemade Potato Chips & Assorted Deli Style Pickles

\$18 Per Person

SLOW SMOKED BAR-B-QUE PULLED PORK & CHICKEN

Thomas's BBQ Pulled Pork & Chicken in House Made BBQ Sauce

Served with Kaiser or Brioche Buns, Shredded Cabbage, Pickles, Onion, and of course extra BBQ Sauce!

Cold Salad Selections (Choose Any Two) ~

Redskin Potato Salad ~ Italian Pasta Salad ~ Creamy Cole Slaw ~ Broccoli Marty ~ Orechetti Pasta Salad ~ Macaroni Salad

Included Sides & Extras ~ Mixed Greens Salad with Ranch & Italian Dressing, and Thomas's Homemade Potato Chips!

\$16 Per Person

THE INDOOR BAR-B-QUE

BBQ Baby Back Ribs & Monterey Style Chicken Breast

Included Sides & Extras ~ Redskin Potato Salad, Cole Slaw, Grilled Street Corn, Baked Beans, Jumbo Melon Wedges, Combread Muffins with Butter.

\$30 Per Person



BOULE & BAKED POTATO BAR

Chili & Soup Selections (Choose Any Two) ~

Beef Chili ~ White Bean Chicken Chili ~ Vegetarian Chili

Chicken Noodle ~ Broccoli Cheddar (v) ~ German Tomato ~ Loaded Baked Potato

Roasted Poblano Wisconsin White Cheddar (v) ~ Vegetable (v)

Includes Oyster Crackers, Cheddar Cheese & Onion (Chili Selections), and Our Crusty Style Bread Boules!

Jumbo Baked Potatoes & Roasted Sweet Potatoes

Complete with Toppers Including Fresh Chives, Cheddar Cheese Blend, Crumbled Bacon, Broccoli, Sour Cream, Whipped Butter, Brown Sugar, and Marshmallows

Included Sides & Extras ~ Mixed Greens Salad with Ranch & Italian Dressing

\$16 Per Person



EXECUTIVE EXPRESS BOX

Assorted Prepared Wraps (Choose Any Three) ~

Smoked Turkey Cobb ~ Deli Club with Apple Bacon ~ Waldorf Chicken Salad ~ Dill & Caper Tuna Salad ~ Roast Beef & Provolone ~ Crispy Spring Chicken

Cold Salad Selections (Choose Any Two) ~

Redskin Potato Salad ~ Italian Pasta Salad ~ Creamy Cole Slaw ~ Broccoli Marty ~ Orechetti Pasta Salad ~ Macaroni Salad

Included Sides & Extras ~ Assorted Relishes, Thomas's Homemade Potato Chips and Assorted Cookie Collection

**Note - Executive Express Box Offered for Disposable Drop Off Services Only*

\$15 Per Person

BUFFET MAINS

ENTREES

Golden Chicken

Marinated and flour dusted to ensure crunchy perfection on the outside and juiciness and tender on the inside.

Cranberry Cornbread Stuffed Chicken

A Thomas's Catering Signature Dish...White meat chicken breast stuffed with our cranberry cornbread stuffing and topped with a light chicken sauce.

Pepper Encrusted Bistro

Choice sirloin bistro beef steak, perfectly aged, spice rubbed and roasted too medium. Accompanied by horseradish sauce. Balsamic, Rosemary & Shallot Reduction Sauce Upon Request.

Baby Spinach Feta Stuffed Chicken

White meat chicken breast stuffed with fresh baby spinach, fire roasted red peppers, and feta cheese and topped with our white wine cream sauce and fresh parsley.

Chicken Marsala

Tender chicken medallions, lots of mushrooms, shallots and baked in our own marsala wine sauce with fresh parmesan and parsley.

Key West Baked Haddock

Hand cut haddock brushed with butter and a rich blend of lemon, basil, and thyme.

Beef Sirloin Marsala

Tender sirloin medallions roasted to perfect medium and topped with Thomas's Signature Homemade reduced mushroom marsala wine sauce.

Chicken Cordon Bleu

Chicken breast rolled with honey ham and natural Swiss cheese, dusted in Italian breading, baked to a golden bronze, and topped with a light chicken sauce.

Chicken Piccata

Tender chicken breast pan fried and baked in our signature lemon caper butter sauce.

Carved Breast of Turkey

Slow roasted fresh young turkey breast accompanied by a savory cranberry relish.

Tenderloin Beef Tips & Noodles

A Thomas's Favorite Since the Start of Time! Choice tender tips served with egg noodles in a rich beef sauce.

Brown Sugar & Apple Cider Marinated Pork Loin

Tender pork loin marinated forty-eight hours in our house made apple cider and brown sugar marinade roasted to a golden yet crisp color and garnished with apple chutney.

Garlic Sage Roasted Chicken

Whole bone-in chicken pieces marinated in our own garlic and sage brine, then roasted to golden brown.

Smoked Kielbasa & Kraut

Smoked Dearborn kielbasa baked with our made from scratch kraut.

Stuffed Cabbage

Authentic ole world all the way using ground beef and pork, finished with our homemade tomato sauce.

Pierogi

Homemade potato and farmers cheese pierogi topped with sauteed bacon and onions served with sour cream.



PASTA ENTREES

Three Cheese Tortellini (Vegetarian)

A colorful combination of spinach, egg, and tomato flavored pasta carefully filled with our three-cheese blend and tossed in our signature blush style sauce.

Bow Tie Chicken Alfredo

Bow tie pasta, and chargrilled white meat chicken tossed in our house made white wine alfredo sauce.

Butternut Squash Ravioli (Vegetarian)

Jumbo ravioli stuffed with roasted butternut squash and spices and tossed in our apple cider cream sauce and garnished with candied pecans.

Deconstructed Lasagna (Vegetarian)

Individual lasagna pasta stuffed with all the traditional fillings and topped with our signature blush sauce, baked with mozzarella, parmesan cheese, and fresh parsley

Three Cheese Penne Pasta Blush (Vegetarian)

Mini penne pasta smothered in our signature blush sauce, and baked with Romano, parmesan, and mozzarella cheese.

Mini Penne Shrimp Alfredo

Mini penne noodles tossed with Cajun grilled shrimp and finished in our house made white wine alfredo sauce.

Spinach Florentine Ravioli (Vegetarian)

Tender baby spinach mixed with a four-cheese blend and reduced cream sauce carefully stuffed in oversized ravioli pasta and finished in our signature sweet red pepper cream sauce.

Grilled Chicken Mushroom Cognac

Chargrilled chicken and mini penne noodles tossed in our rich house made mushroom cognac cream sauce. Topped with shaved parmesan and fresh parsley.



BUFFET SIDES

SIDES

Autumn Roast

Roasted butternut squash, brussel sprouts, red onion, candied pecans, and cranberries.

Boursin Whipped Potatoes

Whipped potatoes, herbed boursin cheese, heavy cream, spices, and chives.

Fresh Buttered Green Beans

Fresh steamed green beans and garlic butter sauce.

Parisian Honey Carrots

Parisian carrots, brown sugar, honey glaze, and butter.

Italian Breaded Redskins

Oven roasted redskins with Italian breading, olive oil, butter, and seasonings.

Roasted Fingerlings

Split and roasted fingerlings, olive oil, seasonings, and fresh parsley

Summer Sauté

Summer squash, zucchini, baby carrots, snap peas, and roasted grape tomato for color.

White Truffle Whipped

Homemade whipped potatoes infused with butter, heavy cream, and white truffle oil.

Rice Pilaf

Long grain rice, mixed peppers, carrots, red onion, lemon, basil, and thyme.

Sweet Potato Mash

Whipped sweet potatoes with honey, butter, brown sugar, and topped with candied pecan streusel.

Green Bean Casserole

A traditional favorite with fried onions and cracked pepper.

Roasted Parmesan California

Roasted chef cut broccoli, cauliflower, and carrots with butter and parmesan.



GREENS

Mixed Greens

Crisp romaine and iceberg blend, grape tomato, English cucumber, red onion, carrots, red cabbage, and croutons. Served with Ranch & Italian Dressings.

Spring Greens

Baby spring greens, grape tomato, English cucumber, red onion, carrots, red cabbage, and croutons. Served with Ranch & Italian Dressing.

Thomas's House Salad

Baby spring greens, grape tomato, English cucumber, red onion, candied pecans, sunflower seeds, dried cranberries, carrots, red cabbage, and croutons. Served with Ranch & Our Signature Raspberry Walnut Vinaigrette.

Classic Caesar

Crisp romaine, shaved parmesan, baked croutons, and served with classic Caesar dressing.

Chipped Apple Salad

Crisp fresh greens, candied pecans, fresh blueberries, strawberries, sharp Wisconsin cheddar, dried apple chips, and served with our roasted apple vinaigrette.

Twisted Michigan Salad

A Twist on a Classic...Spring greens, gorgonzola cheese crumbles, dried cranberries, candied pecans, shaved red onion, cucumbers, and our white zinfandel vinaigrette.

Baby Spinach

Baby spinach greens, fresh strawberries, crispy bacon, chopped egg, shaved red onion, and served with our poppy seed dressing.

BUFFET LUNCH PRICING

(2) Entrée (2) Side (1) Salad Selection...\$24.00 Per Person

(3) Entrée (2) Side (1) Salad Selection...\$26.00 Per Person

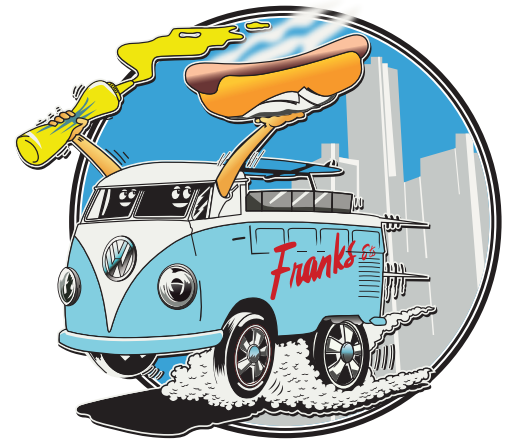
*Inquire about pricing for additional entrees, sides and salads.

We Can Roll the Entire Party to Your Door!

Meet the newest member of our team!

We call her FRANKIE!

She is an authentic 1965 VW Truck That Cooks!



BASE PACKAGE

All You Can Eat

AWARD WINNING
HOT DOGS, CHIPS
&
COLD DRINKS

\$12 | Per Person

OPTIONAL UPGRADES

All You Can Eat

ASSORTED SAUSAGES

Add \$3 Per Person

All You Can Eat

ADD TWO COLD SALADS

Add \$2 | Per Person

HAVE A SPECIAL MENU IN MIND BUT
DON'T SEE IT LISTED... **Let's Talk!**

UPGRADES:

SAUSAGE UPGRADE WILL INCLUDE – Brats, Italian Sausage, Polish Sausage, Roasted Peppers & Onions and Traditional Coney Topping. Also includes base package offerings.

SALAD UPGRADE (CHOOSE TWO): Creamy Cole Slaw ~ Redskin Potato Salad ~ Italian Pasta Salad ~ Macaroni Salad
Also includes based package offerings.

GENERAL TERMS:

150 Person or \$1,500.00 Food Minimum.
Base Truck Service Fee \$500 + Menu Selections.
Event service includes a two-hour service window.
Includes buns, condiments, and paper supplies.
30% Retainer Due at Time of Booking (*Non-Refundable*)
Final Guest Count Due (14) Days Prior To Event
Final Balance Due (7) Days Prior To Event
Covered Area or Tent May Be Required
Serving Most of Wayne and Oakland Counties
Distance & Late Serving Charges May Apply.

734.525.5610

thistruckcooks.com



A Division of...

Thomas's CATERING

SWEETS & SNACKS

SWEETS



Sweet Decadent Small Bites – \$8 Per Person

An ideal assortment for all crowds. Includes Bite Size Selections of ~ Dessert Bars ~ Individual Cheesecakes ~ Grand Cru Petite Fours ~ Mini Cannoli ~ Les Chouchous French Cream Puffs ~ Les Passion Tarts ~ Les Carolines Eclairs ~ Chefs Added Selections.

Station Complimented with Our Favored Chocolate Hollywood Bon Bons, Seasonal Grapes, and Berries.

Fall Sips & Sweets (Seasonal Mid. Sept. – Mid. Nov.) - \$8 Per Person

Authentic Cider Mill Staples Including Donuts and Donut Holes, Locally Produced Apple Cider Served Hot and Cold

Accompanied By Caramel & Candy Apples!

Not Your Mama's Cookie Bar - \$8 Per Person

Because We Like to Think Ours Are Better!

Standard Cookie Collection ~ Chocolate Chunk ~ Oatmeal Raisin ~ Peanut Butter

Signature Cookie Collection ~ Lemon Blueberry ~ Salted Caramel ~ Chocolate Chunk Pretzel.

Each Collection Served in Old Fashioned Glass Jars!

~ **UP-GRADE OPTION** – Add on Mini Old Fashioned Glass Milk Jugs & Straws for Guests

Bake Shoppe – Starting At \$8 Per Person (Dependent on Selections Made)

Beautiful Whole Cake Options to Complete Your Buffet!

Selections Include ~ Flourless Chocolate Cake ~ Classic Carrot ~ White Chocolate Raspberry Cheesecake ~ Moscato Berry Tiramisu Cheesecake ~ Crème Brule Cheesecake ~ Chocolate Lovin Spoon Cake

Skip The Cake...We Take the Pie! - \$6 Per Person

An Old-Fashioned Pie Bar with Upscale Unique Selections.

Selections Include ~ Caramel Apple Walnut ~ Chocolate Peanut Butter Silk ~ Key Lime Meringue, Chocolate Mint Layer ~ Mile High Lemon Meringue ~ Banana Cream ~ Coconut Cream ~ Southern Pecan ~ Loaded Fruits of the Forrest

Individual Basque Cheesecake Bar - \$8 Per Person

Abundant with cream cheese, a touch of heavy cream and cage-free eggs, our soufflé cheesecake is the lightest and most savory of all cheesecake!

Originating from the Basque country of Spain, it speaks of wood fired ovens. Unlike its American counterpart, Basque cheesecake does not have a crust – baked high and fast to form a caramelized exterior, serving as a natural crust, and creamy interior. Choose three homemade toppings and drizzles to complete your station!

Topping Choices – Fresh Cut Strawberries, Blueberries, Raspberry Compote, Triple Berry Compote, Chocolate or Caramel Drizzle.



ADD ON SIMPLE BAKED GOODS (PLATTER STYLE)

Standard Cookie Collection - \$3.50 Per Person

Assortment Includes ~ Chocolate Chunk ~ Oatmeal Raisin ~ Peanut Butter

Signature Cookie Collection - \$5 Per Person

Assortment Includes ~ Lemon Blueberry ~ Salted Caramel ~ Chocolate Chunk Pretzel. A Thomas's signature and absolute fan favorite!

Double Chocolate Chunk Brownies - \$3.50 Per Person

Buttery chocolate, chewy brownie studded with HERSHEY'S milk chocolate kisses, bittersweet and semi-sweet chocolate chunks.

A Thomas's signature and absolute fan favorite!

SNACKS

Popcorn Bar!

Select four flavor pops of your choice, served in glass jars with mini popcorn boxes to fill!

Selections Include ~ Sweet White ~ Cheddar ~ Oreo Cookie ~ Caramel Cheddar Blend ~ Buttery Original ~ Dill Pickle Birthday Cake ~ Green Apple ~ White Cheddar ~ Strawberry ~ Cherry

Mini Trail Mix Bar

Let your guests have some fun creating their own custom trail mix! Items served in glass jars complete with trail pouches for your guests to fill.

The perfect addition to that late afternoon meeting!

Selections Include (but not limited too) ~ Assorted Nuts ~ Sunflower Seeds ~ Raisins ~ Dried Cranberries ~ M&M's ~ Assorted Dried Fruits

Pretzel & Cheese Dunkers

Warm salted pretzels are the beginning, but the dunk is where it's at! Dunkers to include Thomas's warm beer cheese and assorted mustards.

Dips For Chips

While everyone loves a chip, this station is all about the dip! Our tri-colored crispy tortilla chips are surrounded by assorted dips to include white queso, assorted salsa, and guacamole.

Station includes kraft style paper boats for chips and cups for dip!

Hummus & Grilled Vegetable Platter

Our house made regular and roasted red pepper garlic hummus complete with an assorted grilled and chilled vegetable platter, pita triangles, and our everything flatbread crackers.

Yogurt & Granola Bar

Vanilla and Strawberry yogurt is where they start...but the toppings are the all the fun!

Toppings To Include ~ Seasonal Fresh Berries, Bananas, and our Homemade Honey Almond Granola

Station complete with disposable parfait cups and spoons.

SWEETS & SNACKS GENERAL TERMS

All Sweets & Snack Selections Must Be Ordered as Part of a Larger Event Service – These are not stand-alone ordering options.

All Snack Stations Range From \$4.00-\$8.00 Per Person Depending on Overall Event Services.

BEVERAGE

STATIONED BEVERAGES

Gourmet Coffee - \$4 Per Person

Regular & Decaf Coffee Served with Gourmet Creamer Selections.
Accompanied by sweeteners and stirs.

House Made Lemonade & Iced Tea - \$4 Per Person

Thomas's Renowned Homemade Lemonade & Iced Tea. Served From Glass Dispensing Jars with Fresh Sliced Floating Lemons.
Accompanied with Lemon Wedges & Sweeteners.

Individual Selections - \$1.50 Each

Dasani Bottled Water

Canned Coca-Cola Products

Coke ~ Diet Coke ~ Coke Zero ~ Sprite ~ Sunkist Orange ~ Root Beer ~ Cherry Coke

Hydration Station - \$3.50 Per Person

Infused Waters Including ~ Cucumber Mint, Mixed Berry and Lemon Lime
Served From Glass Dispensing Jars.

The All-Day Meeting Refresher - \$15 Per Person

Assorted Soft Drinks Including ~ Coke ~ Diet Coke ~ Coke Zero ~ Sprite ~ Sunkist Orange ~
Root Beer ~ Cherry Coke ~ Bottled Water
Regular & Decaf Coffee



BEER, WINE & SPIRITS

Beer & Wine Bar

Labatt's ~ Bud Light ~ Coors Light ~ Assorted Seltzers

Canyon Road ~ Chardonnay ~ Cabernet Sauvignon ~ Pinot Grigio ~ Moscato

Package Includes Assorted Coke Products and Bottled Water

Medium Full Bar

Labatt's ~ Bud Light ~ Coors Light ~ Assorted Seltzers

Canyon Road ~ Chardonnay ~ Cabernet Sauvignon ~ Pinot Grigio ~ Moscato

Tito's Vodka ~ Bacardi Rum ~ Captain Morgan Spiced Rum ~ Dewar's Scotch ~ Tanqueray Gin ~
Canadian Club Whiskey ~ Peach Schnapps

Package Includes Refresher Package Inclusions ~ Assorted Juices ~ Tonic and Club Soda

Premium Full Bar

Labatt's ~ Bud Light ~ Coors Light ~ Assorted Seltzers

Canyon Road ~ Chardonnay ~ Cabernet Sauvignon ~ Pinot Grigio ~ Moscato

Grey Goose Vodka ~ Hennessy Cognac ~ Crown Royal Whiskey ~

Jim Beam Bourbon ~ Johnny Walker Red Label Scotch ~

Bombay Sapphire Gin ~ Bacardi Light Rum ~ Captain Morgan Spiced Rum ~ Peach Schnapps

Package Includes Refresher Package Inclusions ~ Assorted Juices ~ Tonic and Club Soda



*All Packages Include Clear Disposable Cups, Beverage Napkins, Straws, Appropriate Garnishes,
Chilling and Mixing Ice

*Real Stemware Packages Available

*Thomas's Catering Is Fully Licensed and Insured

BEVERAGE GENERAL TERMS

All Beverage Selections Must Be Ordered as Part of a Larger Event Service – These are not stand-alone ordering options.
Alcoholic Bar Services Start \$20 Per Person and Range Depending on Selections Made & Event Timeframe.

SERVICES

ALL EVENTS INCLUDE

Heavyweight Disposable Products

Heavyweight Pulp Disposable Products & Rolled Plastic Cutlery

All Required Serving Pieces & Warmers (Full-Service Events)

Including But Not Limited To; Warming Dishes, Salad Bowls, Platters and Serving Utensils

ON THE GO DISPOSABLE DROP OFF ORDERS

Including But Not Limited To; Disposable Wire Warming Racks and Plastic Serving Utensils. Disposable Products and Rolled Plastic Cutlery

UP-GRADED SERVICES

Standard China Service

China Dinner Plate ~ Salad Plate ~ Dessert or Appetizer Plates ~ Water Goblet ~ Water Carafe ~ Dinner Fork ~ Knife ~ Teaspoon (Rolled in Linen Napkin)

Package Includes ~ Linen Table Covers & Napkins (Color of choice) ~ Salt & Pepper Shakers ~ Buffet and Station Table Skirting ~ Family Style Salad Serving Pieces ~ Dressing Boats ~ Bread Baskets & Liners ~ Butter Dishes ~ Required Service Equipment

Premier China Service

China Appetizer Plate ~ Dinner Plate ~ Salad Plate ~ Bread & Butter Plate ~ Coffee Cup & Saucer ~ Dessert Plate ~ Water Goblet ~ Champagne Flute Water Carafe ~ Coffee Butler Salad Fork ~ Dinner Fork ~ Knife ~ Teaspoon ~ Dessert Fork or Spoon

Package Includes ~ Linen Table Covers & Napkins (Color of choice) ~ Salt & Pepper Shakers ~ Buffet and Station Table Skirting ~ Family Style Salad Serving Pieces ~ Dressing Boats ~ Bread Baskets & Liners ~ Butter Dishes ~ Required Service Equipment

Stemware Service

Pilsners ~ Elegant Wine ~ Highballs ~ Rocks ~ Mixing

Custom China Package

Our sales staff can work with you to create a custom china package specific to the needs of your event. We offer many different collections of china and linens and can work with you to create that vision you had in mind.

SERVICE STAFF

All service staff is proposed for each event and based on the specific logistics and details of your event. Our sales team will work with you in determining the proper amount of service staff required to execute a flawless event!

GENERAL TERMS

All events are proposed per event and based upon specific event needs and logistics.

All events are proposed a per person price that is dependent upon the total scope, menus, and services for your event.

Changes to menu, services, guests counts and/or services may or may not affect the pricing proposed.

At time of contract signing, you must provide a minimum guest guarantee. Your final guest count can be no more or less than 20% of the initial guest count.

At time of booking a 30% retainer is required and is **non-refundable**.

Final Guest Counts and Menu Selections Due (14) Days Prior To Event Date

Final Payment Due (7) Days Prior To Event Date

All Events Subject To 20% Standard Industry Production Charge and 6% Sales Tax.

ON THE GO DISPOSABLE DROP OFF - 12% Production Charge and 6% Sales Tax.

We gladly accept all major forms of payment. There is a 3% processing fee on all credit card payments.

Orders Under \$1000 May Incur Additional Delivery Charges