



Cabbage Patch Cafe & Catering

313 417-9645

Entrée's

*Our entrées are made from the freshest ingredients and with many special touches.
All entrées include a choice of a side, salad, and medley of fresh baked breads*

Chicken

Stuffed Chicken Breast \$15.50
w/ Sweet Baked Ham and
Gruyere Cheese

Chicken Crusted..... \$15.50
in Puffed Pastry
Proscuitto, Asparagus and
a nice blend of Cheeses

Chicken Picatta..... \$15.50
w/ Artichoke Hearts and
Capers in a Lemon and
Wine Sauce

Sherry Chicken \$15.50
w/ Tomato Filet and Parmesan
Cheese in a Sherry Sauce

Creamy Tomato Chicken..... \$15.50
Proscuitto and Eggplant in a
Creamy Tomato Sauce

Chicken Parmesan \$15.50
Topped w/ a Marinara Sauce
and Mozzarella Cheese

Mediterranean Chicken..... \$15.50
w/ tomatoes, capers and Black
and Green Olive

Orange Chicken..... \$15.50
Sweet Orange Glaze

Coconut Chicken..... \$15.50
Breaded in Coconut
w/ a Pineapple Gravy

Baked Chicken..... \$15.50

Chicken Stir Fry..... \$15.50
w/ Assorted Stir Fry Vegetables

Chicken Fajitas \$15.50
Strips of Chicken and Sautéed Vegetables

Beef

Beef Tenderloin..... \$25
in Wild Mushroom Sauce

Beef Tips \$18
Burgundy Sauce

Beef Stroganoff \$18
Strips of beef in a mushroom
stroganoff sauce

Swedish Meatballs..... \$13.50
in a Creamy Mushroom Sauce

Beef Stir Fry \$15.50
w/ Assorted Stir Fry Vegetables

Beef Fajitas..... \$15.50
Strips of Beef and Sautéed Vegetables

Pork

Rolled Pork Roast..... \$18.50
Fruit and Sage Sausage Bread
Stuffing w/ Cider Gravy

Breaded Pork Chops..... \$15.50

Pork Tender Loin..... \$18.50
Sautéed Apples and Onion
w/ Cider Gravy

Seafood

- Maple Glazed Seared Salmon** \$18.50
- Coconut Shrimp** \$18.50
Breaded in Coconut
w/ a Pineapple Gravy
- Shrimp Stir Fry** \$15.50
w/ Assorted Stir Fry Vegetables
- Fish and Chips** \$15.50
Beer Battered Cod w/ Potato wedges
- Pecan Crusted White Fish** \$18.50
w/ Lemon and Dill Butter
- Almond Encrusted White Fish** \$18.50
w/ Lemon Cream

Pastas

- Mostaccioli** \$10
Penne Pasta in a Traditional Meat Sauce
- Traditional Lasagna** \$13.50
Layered with Traditional
Meat Sauces and Four Cheeses
- Vegetarian Lasagna** \$10
Layered with Sautéed Italian
Vegetable and Four Cheese
Cream Sauce
- Pasta Primavera** \$10
Penne Pasta with Italian
Vegetable in a Light Cream Sauce
- Pam's Special Pasta** \$12
Penne Pasta with Italian
Sausage, Sautéed Red Onion,
Red and Yellow Peppers and
Chopped Fresh Tomatoes in
a Marinara Sauce. Sprinkled
with Gorgonzola Cheese.
- Chicken and Veggie** \$12
Pasta Casserole Chicken with Fresh
Vegetables in a Light Cream Sauce

SALADS

Our salads are made with endive, romaine, iceberg, spinach and red cabbage, with the freshest vegetables and are beautifully presented.

Traditional Mixed Greens

Mixed Peppers, Sweet Red Onions, Cucumbers and Carrots w/ choice of dressing

Mixed Greens

Roasted Peppers, Grilled Red Onion and Roasted Walnuts in a simple Balsamic Vinaigrette

Antipasto

 \$8

Sweet ham, salami, red onion, tomatoes and provolone cheese

Greek

 \$8

Tomatoes, red onion, olives and Feta Cheese

Chef

 \$8

Sweet Ham, roasted turkey, red onion, tomatoes, egg and Swiss and cheddar cheese

Caesar

 \$8

Grated Parmesan cheese, homemade croutons w/ traditional caesar dressing,

Mandarin Orange

 \$8

Romaine Lettuce, Mandarin Oranges, Sweet Red Onion and Roasted Almonds w/ Mango Chutney Dressing

Spinach Greens

 \$8

Oranges and Warm Goat Cheese an Orange Chutney Dressing

Spinach Salad

 \$8

Thinly sliced mushrooms, bacon, chopped eggs and diced tomatoes w/ special bacon dressing

Mixed Greens

 \$8

Pear and Candied Walnuts a simple Balsamic Vinaigrette

Mexican

 \$8

Ground beef, cheddar cheese, tomatoes, black olives, onion w/ ranch dressing

Cobb \$8

Chicken, bacon, blue cheese,
cheddar cheese, tomatoes, scallions
and chopped eggs with ranch dressing

3 Berry Salad

Strawberry, blueberry, raspberry,
red onion and candied walnuts
w/ balsamic vinaigrette.

Add Chicken\$3.50 extra

Salmon to salad\$4.00 extra

*All salads are hearty enough for a meal.
Served with a medley of breads and muffins.*

Prepared Salads

Traditional Coleslaw..... \$2.25

Traditional Potato Salad \$2.25

Red Skin Potato Salad \$2.25
Dill and Green Peppers

Tomato and Fresh Mozzarella..... \$2.25

Fruit Salad..... \$4.00

Waldorf \$3.25
*Apple, Celery, Sweet Red Onion and Roasted
Walnuts in a Poppy Seed Dressing*

Side Dishes

Rosemary Roasted Potatoes

Irish Boiled New Potatoes

Couscous

Traditional Mashed Potatoes

Garlic Mashed Potatoes

Potato Gratin

Twice Baked Potatoes \$1.00 extra

Basmati Rice Pilaf
w/ orzo and Butter Glazed Carrots

Risotto

Butter Noodles

Spaetzle

Mostaccioli

Vegetables

Green Beans
with Toasted Pine Nuts

Sesame Asparagus..... \$1.00 extra

Mixed Vegetables

Chefs Choice

Mixed Italian Vegetables

Chefs Choice

Julienne Vegetables

Carrots, Zucchini and Yellow Squash

Roasted Vegetables

Chefs Choice

Butter Glazed Carrots
w/ Marsala and Hazelnuts

Sautéed Zucchini
w/ Garlic, Basil, Mushrooms and Lemon Zest

Broccoli Gratin..... \$1.00 extra

Cauliflower Gratin \$1.00 extra

Breakfast and Brunch Selections

Continental Breakfast..... \$5.25

Medley of Homemade Muffins, Homemade Coffeecakes,
and Bagels served with Cream Cheese and Butter.
Coffee, Tea and Chilled Juices.

Smoked Salmon \$6

Red Onion, Red and Yellow Peppers and Capers.
Bagels and Cream Cheese.

Eggs

Quiche \$25

Priced per pielserves 6. Different varieties to select from.

Frittatas \$8

*Different varieties to select from. Served with
muffins. Different Varieties to select from.*

Strata..... \$8

Different varieties to select from.

Breakfast Sides

Baked Ham \$2.50

Bacon \$2.50

Sausage..... \$2.50

Diced Potatoes \$2.00

Green Pepper and Onion

Fruit Tray and Fruit Bowl..... \$4.50

Lunch Bags

Executive Bags..... \$10.00

Choice of sandwich

Chips, Side Salad and Cookies

Beverages..... \$ 1.50

Cookies, Bar Cookies

Brownies \$ 1.50



Cabbage Patch Cafe & Catering

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We specialize in all forms of catering, from formal, business and personal cocktail parties to whimsical birthday parties. We add many special touches to any events we cater. Most all our items are made from scratch and use all fresh ingredients. We pride ourselves in working with our clients in making their event a success.

Sample Menu

Hors d'oeuvre

Beef

Cold Beef Tenderloin with Horseradish and/or Mushroom Burgundy Sauce – \$4.00 ea

Beef on Skewers with Soy and Ginger Dipping Sauce – \$4.00 ea

Grilled Beef Rolls with Scallion and soy Dipping Sauce – \$3.75 ea

Grilled Beef Rolls with Proscuitto and Mozzarella – \$3.75 ea

Chicken

Thai Chicken with Peanut Dipping Sauce – \$2.25 ea

Apricot Chicken – \$2.25 ea

Lemon Chicken – \$2.25 ea

Jerk Chicken – \$2.25 ea

Sesame Chicken – \$2.25 ea

Seafood

Shrimp and Scallop Kabobs – \$3.75 ea

Crab Cakes with Chili Lime Aioli – \$3.25 ea

Shrimp Wraps – \$3.50 ea

Crab Purses – 3.50

Shrimp, Cucumber and Dill Canapés – \$1.75 ea

Fish Taco – 2.95 ea

Poached Salmon Platter – \$75.00

Cheese

Fried Smoked mozzarella wrapped in Pyhlllo. Honey and fig dipping sauce – \$1.75 ea

Vegetables

Zucchini Crisp – \$1.50 ea

Stuffed Mushroom – \$1.50 ea

Crispy asparagus – \$3.25 ea

Grilled Mediterranean Platter – \$3.25 per person

Roasted Peppers and Goat Cheese Pinwheels – \$0.75 ea

Wild Mushroom and Goat Cheese Pinwheels – \$0.75 ea

Pinwheel Rockefeller – \$0.75 ea

Bread

Tomato Bruchette – \$1.50 ea

Tarts – \$1.50 ea

Mini Pizza – \$2.00 ea

Desserts

Mini Pastries – \$1.00 ea - \$2.25 ea

Cakes – \$30.00 - \$100.00

Punches – \$20.00 per gallon

Extra Charges

Wait staff – \$25.00 hr per each staff

Dish Rentals

Salad and Dinner Plate – \$1.00

Dessert Plates – .30

Flatware (Fork, Knife and Spoon) – 1.00

Tumblers – .30

Coffee Cups – .30

Wine Glasses – .30

Martini Glasses – .40

