

# MILK HONEY

FULL SERVICE CATERING MENU  
CHOLOV YISROEL

Pricing based on 45 minutes of service.

Appetizers charged per dozen after 45 minutes of service.

3 appetizers / \$13.00 per person

4 appetizers / \$14.00 per person

5 appetizers / \$15.00 per person

## COLD PASSED APPETIZERS

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### Roasted Red Pepper & Garlic Hummus

crisp pita point or Belgian endive

### Grilled Vegetable Skewer

tzatziki dipping sauce

### Smoked Whitefish or Salmon Mousse

atop a crostini

### Cured Salmon Rose

capers, crème fraiche on a  
cucumber slice

### Grilled Polenta & Mozzarella

rosemary skewer

### Japanese Ahi Tuna Sushi Cup

Asian slaw, toasted sesame seeds,  
ponzu sauce

### Bosc Pear, Goat Cheese & Walnut Crisp

honey drizzle

### Tortellini Skewer

pesto dipping sauce

### Spicy Gazpacho Soup Shooter

garden vegetables,  
fresh herbs & spices

### Seared Cilantro, Lime & Ginger Ahi Tuna Skewers

ahi tuna, avocado dipping sauce

APPETIZERS

SOUPS & SALADS

PRINCIPAL PLATES

STATIONS & BUFFETS

DESSERTS

BEVERAGES

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**Portabella Mushroom  
Carpaccio Crostini**  
arugula & balsamic drizzle

**Smoked Salmon Bagel Crisp**  
caper cream cheese

**Crudité Shooter**  
carrot, cucumber, pepper ranch,  
spinach or hummus dip

**Mozzarella & Basil Crostini**  
balsamic drizzle

**Sushi Salad - Asian Spoon**  
faux crab, avocado, cucumber,  
chipotle mayo

**Ahi Tuna Salad - Asian Spoon**  
avocado, pico salad, fried leek

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## PREMIUM COLD PASSED APPETIZERS

**Passed Sushi**  
\$3.00 per piece  
minimum 100 pieces

- Hawaiian Day Boat Tuna Roll
- Philadelphia Salmon Roll

**Passed Sushi**  
\$2.50 per piece  
minimum 100 pieces

- Traditional California Roll
- Hoisin Portabella Roll
- Spicy Cucumber Roll
- Pickled Daikon



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## HOT PASSED APPETIZERS

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### Mini Thai Fishcake Slider

coconut sauce

### Mini Spanakopita

Greek spinach pies

### Risotto Cakes

- mushroom parmesan
- saffron, red pepper aioli

### Vegetarian Spring Rolls

sweet & sour sauce  
or carrot ginger sauce

### Potato Latke

chives, apple sauce & sour cream

### Whitefish Cakes

beet horseradish

### Mini Pizza Slices

- wild mushroom,  
goat cheese
- margherita, roma tomato,  
basil & mozzarella
- grilled vegetable, feta cheese,  
olives & pine nuts

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### Stuffed Mushrooms

- double stuffed mushroom, wild mushroom cream
- vegetarian pesto medley
- spinach, tomato & mozzarella

### Braised Kale Crostini

Italian baked parmesan bread, walnuts & sautéed onions

### Sweet Potato Bites

butter & brown sugar dipping sauce

### Falafel Skewer

tzatziki sauce

### Cauliflower Fritters

garlic aioli

### Buffalo Roasted Cauliflower

chipotle dipping sauce

### Crispy Mozzarella Lollipop

basil marinara sauce

### Butternut Squash Soup

#### Shooters

roasted butternut, fresh herbs & spices

### Faux Crab Rangoon

sweet & sour sauce

### Mini Asian Wraps - Endive

tofu, fish, or Asian vegetables

# APPETIZER STATIONS

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## Mini Urban Slider Bar

\$14 per person

select three sliders:

- **Grilled Salmon Medallions**  
pickled red onions, watercress
- **Mediterranean Veggie Burger**  
olive tapenade, roasted pepper, arugula & basil
- **Whitefish Burger**  
remoulade sauce
- **Portabella Steaks**  
balsamic kiss

## Bruschetta Station

\$7 per person

grilled country bread & pita points

Caponata, Roasted Garlic & Herb Pâté, Tomato-Basil Relish, Tuscan White Bean Purée, Spinach Dip

## Potato Latke Bar

\$9 per person

mini potato & scallion latkes

TOPPINGS

sour cream or crème fraîche, chives, applesauce, caramelized onions, mushroom compote, shaved red onion, shredded cheese, tapenade

## Hummus Bar

\$8 per person

Roasted Garlic Hummus, Charred Red Pepper & Sweet Potato Hummus

pita chips, tortilla chips, crudités

Kalamata olives, pine nuts, feta, diced tomato

APPETIZERS

SOUPS & SALADS

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**Middle Eastern Display**

\$10 per person

falafel, assorted latkes & pita bread

applesauce, hummus, tabbouleh,  
Israeli salad, toum sauce, cucumber  
& mint sour cream, tahini, cured  
olives

**Crudité Display**

\$5 per person

assorted fresh vegetables  
with spinach & ranch dip

**Domestic Cheese Display**

\$7 per person

assorted crackers

add assorted dried fruits

\$2.00 per person

add imported cheeses

\$4.00 per person

**Falafel Bar**

\$9 per person

1 Chef per 50 guests

\$75 per Chef

homemade crisp falafel

hummus, tzatziki sauce, diced  
tomato, purple cabbage, carrots,  
diced pickles, diced beets, red  
onions, diced avocado, Israeli salad,  
baba ghanoush, feta

**Mashed Potato Bar**

\$10 per person

1 Chef per 50 guests

\$75 per Chef

Sweet Potato Mash, Traditional  
Mash, Horseradish Mash

**TOPPINGS**

wild mushrooms sauce, chives,  
chardonnay sauce, grilled onions,  
sour cream, cheddar cheese, grilled  
corn, green peas, creamy gravy,  
faux fried chicken

## SOUPS

\$5 per person

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Wild Mushroom Bisque

Hearty Vegetable Minestrone

Roasted Tomato Basil

baked cheese crostini

Creamy Potato  
& Corn Chowder

Roasted Butternut Squash

Seasonal Vegetables  
with Herbs & Olive Oil

Cabbage



# SALADS

Fresh baked breads and butter included.

## Fresh Garden Salad

assorted greens, diced tomato, sliced cucumbers, carrot matchsticks, red onion, croutons choice of ranch, balsamic or Italian dressing

## Michigan Theme Salad

\$2 per person  
romaine lettuce, sliced apples and pears, Michigan dried cherries, apple cider vinaigrette

## Traditional Caesar Salad

\$2 per person  
croutons, garlic anchovy dressing, parmesan

## Birmingham Salad

\$2 per person  
arugula, fresh herbs, green grapes, tomato, curried cashews, lemon, extra virgin olive oil

## Milk & Honey Salad

\$3 per person  
thyme-roasted pears, roasted red onions, raisins, pine nuts, cherry tomatoes, maple-mustard dressing

## Classic Greek Salad

\$3 per person  
beets, feta, olives, garbanzo beans, red onions, tomatoes, cucumber, house dressing

## Sweet Potato Salad

\$4 per person  
arugula, pomegranates, apple, citrus vinaigrette

## Additional Toppings

\$1.00 per person / per topping

- Michigan dried cherries
- garbanzo beans
- roasted beets
- grilled portabellas
- roasted or candied walnuts
- imported feta
- goat cheese
- poached pear

APPETIZERS

SOUPS & SALADS

PRINCIPAL PLATES

STATIONS & BUFFETS

DESSERTS

BEVERAGES

APPETIZERS

## FRESH FISH ENTRÉES

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All Entrées are served with artisan breads and butter with choice of seasonal vegetable & starch.

SOUPS &amp; SALADS

**Roasted Atlantic Salmon** \$31  
lemon butter sauce

**Yakitori Grilled Salmon** \$32  
charred pineapple poblano salsa

PRINCIPAL PLATES

**Lake Superior Whitefish** \$28  
choice of sauce: basil cream or beurre blanc

**Salmon Wellington in Puff Pastry** \$30  
roasted red pepper chardonnay

STATIONS &amp; BUFFETS

**Tarragon Roasted Halibut** \$38  
hazelnut brown butter

**Roasted Pistachio-Crusted Sea Bass** \$39  
papaya & blackberry paint

DESSERTS

**Mediterranean Herbed Tilapia** \$26  
white wine sauce

BEVERAGES

**Roasted Herb Cod** \$26  
lemon beurre blanc



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# VEGETARIAN & PASTA ENTRÉES

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All Entrées are served with artisan breads and butter with choice of seasonal vegetable & starch.

**Crispy Eggplant Napoleon** **\$28**

leeks, sun-dried tomatoes, oven-roasted tomato coulis, basil oil

**Vegetable Stir-fry** **\$26**

udon noodles, wok vegetables, tofu, Asian sauce  
replace udon noodles with rice for gluten-free

**Grilled Portabella Napoleon** **\$28**

roasted garlic & sun-dried tomato cream cheese, tomato coulis  
replace cream cheese with quinoa for vegan

**Fettuccini Alfredo** **\$25**

fettuccini noodles, parmesan cheese

**Tri-Colored Tortellini** **\$27**

choice of sauce: vodka tomato, alfredo, pesto

**Grilled Vegetable Linguine** **\$25**

garlic, parmesan, parsley

APPETIZERS

SOUPS & SALADS

PRINCIPAL PLATES

STATIONS & BUFFETS

DESSERTS

BEVERAGES

APPETIZERS

## VEGETABLE OPTIONS

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Haricot Verts  
with Almonds and Shallots

Ratatouille Provencal

Roasted Root Vegetables

Wild Mushrooms  
with Onions & Garlic

Seasonal Vegetables  
with Herbs & Olive Oil

Baby Carrots with Tops

Creamed Spinach

Roasted Cauliflower

SOUPS & SALADS

PRINCIPAL PLATES

STATIONS & BUFFETS

DESSERTS

BEVERAGES

## STARCH OPTIONS

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Wild Rice Pilaf

Dauphine Potatoes

Roasted Red Skins

Mashed Sweet Potato

Buttermilk Whipped Potatoes

Israeli Couscous

Cheese Risotto

Butternut Squash Risotto

Two-tone Roasted Potatoes

Wild Rice with Pecans  
& Cranberries



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# CHILDREN'S PLATED MEALS

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children's meals come with choice of fresh fruit cup or veggies with ranch

<b>Four-Cheese Macaroni</b> Bread Crumb Topping	<b>\$16</b>
<b>Fish &amp; Chips</b> tartar sauce, ketchup	<b>\$18</b>
<b>Faux Chicken Nuggets &amp; French Fries</b> ranch or BBQ dipping sauce, ketchup	<b>\$18</b>
<b>Cheese Pizza</b> fresh tomato sauce and mozzarella cheese	<b>\$16</b>
<b>Garden Burger &amp; French Fries</b> fresh whole wheat bun, ketchup, mustard, tomato, lettuce, onion	<b>\$19</b>
<b>Bow Tie Pasta with Marinara or Alfredo Sauce</b> two garlicky breadsticks	<b>\$16</b>
<b>Baked Mostaccioli</b> vegetables & marinara	<b>\$18</b>

APPETIZERS

SOUPS & SALADS

PRINCIPAL PLATES

STATIONS & BUFFETS

DESSERTS

BEVERAGES

# DINNER STATIONS

customized stations available

## Salad Station

served with house-baked breads and butter

*select three salads*

- Traditional Caesar Salad
- Milk & Honey Salad
- Classic Greek Salad
- Birmingham Salad
- Michigan Theme Salad

## Fusion Rice Station

1 Chef per 50 guests  
\$75 per Chef

brown rice & vegetable fried rice served in Chinese carryout boxes, with chopsticks or forks

### TOPPINGS

sweet soy portabellas, wok vegetables, sweet & sour faux chicken, Hoisin shiitake mushrooms, Korean BBQ faux chicken, Thai coconut faux chicken

## A Little Bit of Salad

- **Mini Wedge**  
ranch dressing, tomato, faux bacon crumbles
- **Bruschetta Salad**  
avocado, roma tomato, feta, fresh basil, red wine vinegar, whole wheat croutons
- **Mini Salad Kabobs**  
iceberg lettuce, pepper, tomato, cucumber, apple balsamic vinaigrette

## Pasta Station

1 Chef per 50 guests  
\$75 per Chef

fresh pasta

*select three sauces*

- Alfredo
- Marinara
- Pesto
- Wild Mushroom

### ACCOMPANIMENTS

poached salmon, wild mushrooms, yellow tomato ratatouille, vegetable panache, garlic, parmesan, tomato concasse, basil, grilled vegetables



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## Seafood Station

- **Grilled Salmon**  
warm jicama & mango salad
- **Pan-seared Mahi Mahi**  
zesty basil butter
- **Lake Trout**  
roasted fennel, caramelized shallots, tarragon citrus sauce

## Taco & Fajita Station

hard shell tacos, warm flour tortillas  
assorted faux chicken,  
tortilla-crust cod  
grilled vegetables, sautéed mushrooms, Spanish rice, beans, grilled onions, diced tomatoes, shredded cheese, salsa, guacamole, fresh cilantro, sour cream, sliced black olives, lettuce, green onion, pineapple salsa

## Fish & Sashimi Tuna Station

*additional \$4.00 per person*

1 Chef per 50 guests  
\$75 per Chef

sliced sashimi grade tuna  
raw or seared, to order

### ACCOMPANIMENTS

wasabi, pickled ginger, mango salsa, cucumber salad, ramen noodle salad, hot mustard, ponzu, soy tortilla-crust fish, spicy aioli  
Yakitori-Glazed Salmon

## Urban Slider Bar

*select three sliders:*

- **Grilled Salmon Medallions**  
pickled red onions, watercress
- **Mediterranean Veggie Burger**  
olive tapenade, roasted pepper, arugula & basil
- **Whitefish Burger**  
remoulade sauce
- **Portabella Steaks**  
balsamic kiss

seasoned steak fries  
or pomme frites

sea salt salt, fresh herbs, ketchup, pickles, seven vegetable slaw with apple cider vinaigrette

APPETIZERS

SOUPS &amp; SALADS

PRINCIPAL PLATES

STATIONS &amp; BUFFETS

DESSERTS

BEVERAGES

# BUFFET PACKAGES

customized stations available

## Buffet 1

\$38 per person

- **Sourdough Bread Display**  
whipped butter, herbed olive oil
- **Spinach Salad**  
strawberry vinaigrette, brie cheese, toasted walnuts
- **Roasted Beet Salad**  
chili peanuts
- **Grilled Salmon**  
pan-roasted fennel, caramelized shallots, citrus tarragon sauce
- **Italian Breaded Eggplant Rollatini**  
red pepper coulis, shredded parmesan cheese
- **Sautéed Vegetable Panache**  
fresh herbs, extra virgin olive oil
- **Tri-Colored Potato au Gratin**  
pepperjack, smoked gouda

Pastry Chef's selection of two seasonal desserts

coffee & tea included

## Buffet 2

\$36 per person

- **Sourdough Bread Display**  
whipped butter, herbed olive oil
- **House Salad**  
ranch and balsamic vinaigrette
- **Orzo Pasta Salad**  
broccolini florets, pine nuts, feta, fresh basil, lemon, extra virgin olive oil
- **Roasted Salmon**  
spinach & ricotta stuffing, glazed baby carrots, bourbon & maple syrup

Pastry Chef's selection of two seasonal desserts

coffee and tea included



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## Buffet 3

\$34 per person

- **Sourdough Bread Display**  
whipped butter, herbed olive oil
- **Shredded Kale**  
red onion, orange segments,  
pumpkin seeds, cilantro  
& citrus vinaigrette
- **Potato Lasagna**  
wild mushrooms, herb sauce
- **Mediterranean Tilapia**  
curry-roasted cauliflower

Pastry Chef's selection of two  
seasonal desserts

coffee and tea included

## SWEET TABLES

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### Traditional Sweets

\$9 per person

- **Fresh Fruit Display**
- **Assorted Mini Cookies & Brownies**
- **Assorted Bars**  
pecan, lemon & raspberry

### Make Your Own Chipwich Station

\$8 per person

- **Chocolate Chip**
- **Oreo**
- **Triple Chocolate**  
vanilla & chocolate ice cream

### Health Nut

\$9 per person

- **Fresh Fruit Display**
- **Dark Chocolate Bark**  
dried cherries, nuts
- **Vanilla Lemon Berry Shooters**
- **Mocha Phyllo Cups**
- **Baked Pears**  
dried fruit, granola,  
cinnamon, honey

### Red Velvet Station

\$14 per person

- **Red Candy Jars**  
hot tamales, red licorice,  
red jelly beans, red gummi  
bears, Swedish fish
- **Mini Red Velvet Cupcakes**
- **Red Velvet Rice Krispies**
- **Red Velvet Lollipops**
- **Red Velvet Whoopie Pies**

### Death By Chocolate

\$16 per person

- **Mud Brownie Lollipops**
- **Peanut Butter Bon-Bons**
- **Chocolate Bouchons**
- **Chocolate Tower**
- **Double Chocolate Crunch Cake**
- **Coffee Cream**  
Chocolate Decadence
- **Chocolate Halvah Roulade**

APPETIZERS

SOUPS &amp; SALADS

PRINCIPAL PLATES

STATIONS &amp; BUFFETS

DESSERTS

BEVERAGES

## PLATED DESSERTS

---

### Warm Apple Pie

warm caramel

*add vanilla ice cream \$2*

\$7

### Pineapple

#### Upside-Down Cake

\$8

pineapple caramel sauce

### Cheesecake

- caramel
- strawberry
- chocolate

\$7

### Strawberry

#### Angel Food Cake

\$7

fat-free cake, fresh strawberries,  
orange cream

### Torte

- white chocolate raspberry
- tiramisu
- lemon
- mocha oreo

\$7

### Chocolate Flourless Cake

\$7

gluten-free, chocolate ganache  
glaze, berry coulis

### Individual Fresh Fruit Tart

\$8

hazelnut shortbread crust, fruit  
coulis, assorted seasonal fruit



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APPETIZERS

SOUPS & SALADS

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STATIONS & BUFFETS

DESSERTS

BEVERAGES

## Beer, Wine and Liquor

All bars have a bartender fee of \$100 per 75 guests.

### BEVERAGE SERVICE

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#### Coffee & Tea

\$2.50 per person

#### Assorted Juices

\$2.50 per person

#### Iced Tea or Lemonade

\$2.00 per person

#### Unlimited Soda Bar

\$4.00 per person

### CONSUMPTION BAR

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#### Call Liquor

\$154 per bottle

#### Premium Liquor

\$176 per bottle

#### Ultra-Premium Liquor

\$198 per bottle

#### Cordials

\$155 per bottle

#### Beer

\$4 - \$5 per bottle

#### House Wine

\$30 - \$52 per bottle

#### House Champagne

\$36 per bottle

#### Soft Drinks & Mineral Water

included



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## CASH BAR

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**Call Liquor**

\$7 per drink

**Premium Liquor**

\$8+ per drink

**Cordials**

\$8+ per drink

**Soft Drinks**

\$2 per drink

**Domestic Beer**

\$4 per bottle

**Imported Beer**

\$5 per bottle

**House Wine**

\$7 per drink

**Bottled Water**

\$2 per bottle

**Ultra-Premium**

\$9 per drink

## EXQUISITE FOOD & EXCEPTIONAL SERVICE

Our goal is to offer our guests a customized menu to fit their event theme, food preferences, and budget. Menu diversity is one of our trademarks, which includes vegetarian, local-organic, and global cuisine. As Michigan's largest Kosher caterer supervised by the Council of Orthodox Rabbis, we offer both Cholov Yisroel and Glatt menus. Let us know your interests and tastes, and we will create a culinary experience that compliments both.

We specialize in Bar and Bat Mitzvahs, showers, Shabbat dinners, Kiddush, family gatherings, wedding ceremonies and receptions. We will coordinate your food and beverage menu, service and event plans to make your day stress-free.



Supervised by the Council of Orthodox Rabbis  
of Greater Detroit Cholov Yisroel



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