

COURTSIDE CATERING

BREAKFAST (Minimum 10 Guests)

**All breakfast options include standard beverage service: coffee, hot water, assorted teas, orange juice, and iced water tower. Whole milk, oat milk, almond milk, and a selection of cereals are available for an additional charge of \$5 per person.*

Assorted Breads and Pastries\$13 per person
Assorted bagels, muffins, and pastries, served with all the breakfast spreads: cream cheese, jellies, peanut butter, honey, and butter.

Fruit and Yogurt\$11 per person
Fresh seasonal fruits, blueberries, strawberries, granola, vanilla yogurt.
**Served in parfait cups or can be set up buffet style.*

Breakfast Sandwich Bar\$17 per person
Choice of two: Canadian bacon, hickory smoked bacon, turkey sausage patties, or plant-based breakfast patties. Served with scrambled egg patties, hash brown potatoes, sliced cheese, with English muffins, Bavarian pretzel buns, and Texas toast to build an awesome morning sandwich.
**Sandwiches can be assembled and tray-presented upon request.*

Southwest Breakfast Buffet \$18 per person
Choice of two: Seasoned turkey sausage crumbles, mild breakfast sausage, or traditional Chorizo Burritos, Southwest Breakfast Scramble, or Southwest Chile Verde Eggs Benedict. *Served with Southwest fried potatoes, warmed green chili enchilada sauce, salsa, sour cream, soft flour tortillas, shredded pepper jack cheese, diced tomato, assorted hot sauces and fried cinnamon churros.*

DESSERTS & BEVERAGE SERVICE

Desserts

Carrot Cake \$7 per person
Provided by The Cakery Bakery—you haven't lived until you try one of these delicious, double-stacked, muffin-style carrot cakes.

Key Lime Pie Tarts.....\$4 per person
If you liked the carrot cake... you'll love the KL Pie Tarts! Graham cracker crust, filled with delicious key lime filling, topped off with a swirl of dessert topping and a squeeze of lime.

Beverage Service

Standard \$3 per person
Water tower, iced tea towers, coffee and hot tea upon request.

Premium \$6 per person
Includes everything in standard service, plus assorted soft drinks and bottled water.

Beer, Wine, & Liquor \$7-30 per person
Always available—please share your thoughts so we can accommodate.

LUNCH & DINNER

(Minimum of 10 Guests)

Trays A'la Carte

Charcuterie Board \$11

Three sliced meats, assorted cubed cheeses, assorted fruits and vegetables, crackers, Dijon mustard, and zip sauces.

Mini Pretzel Bun Deli

Sandwiches \$12

Thinly sliced deli meats (**choice of two:** corned beef, smoked turkey, or Black Forest ham), Swiss and Jack cheeses, fresh greens, thinly sliced red onion and tomato, carefully assembled on a Bavarian mini pretzel bun, pinned with a kosher dill pickle chip.

Stuffed Pinwheels \$7

Choice of smoked turkey, Black Forest ham, or corned beef with greens, flavored cream cheese spread, and diced tomato rolled inside a flour tortilla, sliced into pinwheels.

Vegetable Tray \$8

Freshly sliced assorted vegetables served with blue cheese and ranch dressings.

Rosie's Almost World-Famous

Meatballs \$6

Perfectly prepared with her secret recipe, consistently shaped, and served in her secret sauce.

Deviled Eggs \$4

Approximately 3 deliciously stuffed halves per guest. **Add hickory smoked bacon for another \$4 per person—as they do in the South. Perfect for Bloody Marys.*

Assorted Cheeses \$11

Sliced and fanned traditional cheeses with portions of Blue, Jarlsberg, Goat, and Mozzarella. Served with plenty of party crackers, mustard dip, zip sauce, and habanero jelly.

Fresh Seasonal Fruit \$7

A selection of fresh seasonal fruits: kiwi, strawberries, star fruit, blueberries, pineapple, apples, grapes. *Served with small-curd low-fat cottage cheese.*

Salads and Wraps

Superfood Salad \$5

Kale salad mix with chickpeas, quinoa, almonds, and crumbled feta cheese. *Choice of dressing.*

Maurice Salad \$7

The classic, as best we can remember at Hudson's. Fresh crisp iceberg lettuce, sweet relish, hard-boiled egg, diced hickory smoked turkey & Black Forest ham, diced green olives, and freshly prepared Maurice dressing.

Fattoush Salad \$6

A Mediterranean classic—fresh greens and vegetables with fried pita squares and tangy traditional dressing.

Michigan MAC Salad \$6

Crisp fresh greens, candied pecans, diced Granny Smith apple, crumbled blue cheese, dried Michigan cherries, and raspberry vinaigrette dressing.

Smoked Turkey Club Wrap \$12

Thinly sliced hickory smoked turkey, Swiss cheese, fresh greens, diced bacon, and tomato on a lightly mayonnaise-glazed flour tortilla, rolled and pinned. *Served with a side of chips.*

Veggie Wrap \$10

We can create just about anything for this offering. **One of our favorites:** tofu, Tuscan beans, garbanzo beans, roasted red bell pepper, fresh greens, and diced tomato on a spinach tortilla.

Comfort Food Buffets

Taco Buffet \$14

Choice of two: seasoned lean ground beef, shredded chicken, or chorizo. Includes black beans or refried beans, shredded cheddar Jack cheese, diced tomato, shredded lettuce, pico de gallo, guacamole, sour cream, soft flour tortillas, and fresh salsa.

Mile High Meatloaf & Mashed Potatoes \$15

Specially prepared meatloaf with garlic smashers, fresh vegetable medley, onion rings, and Texas toast topped with Rosie's awesome gravy. Includes house salad. **This one is stackable—have fun!*

Pasta Buffet \$14

Homemade meatballs, Italian sausage, stuffed shells, all-day marinara sauce, Alfredo sauce, and your choice of two pastas: spaghetti, fettuccine, linguine, pappardelle, or farfalle. *Served with house salad and bread.*