



Novi Public Library Café Catering Services



catering menu

BREAKFAST

Continental Breakfast \$6.75

- Choice of two: Bagels, Scones, Cinnamon Rolls or Muffins
- Freshly Cut Fruit Platter
- Breakfast Beverage Service

Deluxe Continental Breakfast \$7.50

- Variety of Fresh Bagels with Cream Cheese
- Choice of Scones, Cinnamon Rolls or Muffins
- Freshly Cut Fruit Platter
- Breakfast Beverage Service

Bountiful Breakfast \$8.50

- Assorted Fresh Breakfast Pastries
- Freshly Cut Fruit Platter
- Individual Small Yogurt Parfaits
- Breakfast Beverage Service

Yogurt Bar \$7.50

- Lowfat Vanilla Yogurt
- Homemade Granola, Strawberries, Banana, Blueberries, Sliced Almonds, Walnuts, Chocolate Chips
- Breakfast Beverage Service

Breakfast Sandwiches \$7.50

- Choice of two (2):
 - Egg, Cheddar + Turkey Sausage on Croissant
 - Egg, Ham + Swiss on English Muffin
 - Egg, Bacon + Pepperjack on Buttermilk Biscuit
 - Egg + Cheddar on English Muffin
- Breakfast Beverage Service

Sunrise Breakfast Buffet \$10.50

- Cheesy Scrambled Eggs
- Crispy Bacon OR Sausage
- Golden Breakfast Potatoes
- Freshly Cut Fruit Platter
- Choice of two (2): Muffins, Danish, Scones, Cinnamon Rolls or Honey Biscuits
- Breakfast Beverage Service

Minimum of 20 people



BREAKFAST

Power Up Breakfast Buffet \$11

- Spinach, Mushroom + Swiss Frittata
- Golden Breakfast Potatoes
- Crispy Bacon OR Turkey Sausage
- Freshly Cut Fruit Platter
- Choice of two (2): Muffins, Scones, Cinnamon Rolls, Danish or Honey Biscuits
- Breakfast Beverage Service

Fiesta Burrito Breakfast \$11

- Scrambled Eggs with Cheese, Diced Peppers + Onions
- Warm Whole Wheat Tortilla
- Crispy Bacon OR Southwest Black Bean Patty
- Fresh Pico de Gallo, Guacamole + Sour Cream
- Southwest Style Breakfast Potatoes
- Breakfast Beverage Service



Breakfast Ala Carte

- Assorted Bagels w/ Cream Cheese \$2.50
- Honey Biscuits \$1.50
- Freshly Baked Cinnamon Rolls \$2
- Small Yogurt Parfaits \$2
- Freshly Baked Scones \$2
- Freshly Cut Fruit Platter \$3
- Fresh Whole Fruit Basket \$1.50

Beverages

- Coffee Service: Regular, Decaf, Hot Water, Teas, Honey, Sugars + Creamers \$2.75
 - *Starbucks Coffee Service \$3.00*
- Bottled Juice \$2
- Infused Water \$10 per dispenser
- Hot Chocolate \$2
- Bottled Water \$1.75

Breakfast Beverage Service includes
Coffee Service

*Upgrade to Starbucks Coffee for \$0.75
per person.*





catering menu

LUNCH

Sandwich Lunch \$10.50

- Choice of Three (3) Sandwiches
- Choice of Pasta Salad, Potato Salad, Salad or Chips
- Freshly Baked Cookies
- Infused Water

Salad Lunch \$10.50

- Choice of Two (2) Salads
- Freshly Baked Garlic & Herb Breadsticks
- Freshly Baked Cookies
- Infused Water

Salad & Sandwich Lunch \$10.50

- Choice of Two (2) Sandwiches
- Choice of One (1) Salad
- Fresh Cut Fruit Platter or Pasta Salad
- Freshly Baked Cookies
- Infused Water

Soup & Salad Lunch \$10.50

- Choice of Two (2) Soups
- Choice of Two (2) Salads
- Freshly Baked Garlic & Herb Breadsticks
- Freshly Baked Cookies
- Infused Water

Boxed Lunches \$11

- Choice of Three (3) Sandwiches
- Potato Chips or Pasta Salad
- Fresh Fruit
- Freshly Baked Cookie
- Bottled Water

Sandwich Options

- **Chicken Salad:** Lettuce, Tomato, Croissant
- **Tuna Salad:** Whole Grain Roll, Lettuce
- **California Turkey:** Spring Mix, Tomato, Provolone, Roasted Red Pepper Aioli, Guacamole, Ciabatta
- **Chicken Caesar:** Romaine, Parmesan, Caesar, Wheat Wrap
- **Club:** Turkey, Bacon, Lettuce, Tomato, Provolone, Ciabatta
- **Smokehouse Ham:** Spiced Ground Mustard, Spring Mix, Tomato, Red Onion, Cheddar, Pretzel Roll
- **Greek Quinoa:** Quinoa, Grilled Veggies, Hummus, Feta, Spinach, Whole Wheat Wrap
- **Caprese:** Fresh Mozzarella, Tomato, Pesto Mayo, Balsamic, Ciabatta

LUNCH



catering menu

Salads

- **Michigan:** Mixed Greens, Crumbled Blue Cheese, Dried Cherries, Candied Walnuts, Shaved Red Onion, Cherry-Balsamic Vinaigrette
- **Caesar:** Romaine, Shaved Parmesan, Homemade Croutons, Caesar
- **Mediterranean Quinoa:** Mixed Greens, Red Cabbage, Toasted Almonds, Roasted Chickpeas, Grape Tomato, Cucumber, Quinoa, Feta, Za-atar Pita Strips, Lemon-Tahini Dressing
- **House:** Mixed Greens, Swiss, Cheddar, Cucumber, Grape Tomatoes, Red Onion, Ranch + Italian
- **Southwest:** Romaine, Corn + Black Bean Spanish Rice, Red Onion, Tomato, Cheddar, Chipotle Ranch, Tortilla Strips
- **Greek:** Romaine, Feta, Beets, Pepperoncini, Black Olives, Onion, Greek Dressing

+**Chicken** for \$4 per person

Soups

- Chicken Noodle
- Potato Leek
- Broccoli Cheese
- Tomato Basil
- Beef Mushroom Barley





BUFFETS

20 Person Minimum

Homemade Signature Pizza \$11.25

- Pizza Choices (Choose 3):
 - Pepperoni
 - Cheese
 - Hawaiian
 - BBQ Chicken
 - Meat Lover's
 - Spinach & Mushroom-Ricotta
 - Veggie
- *Gluten Free Available for an upcharge
- House or Caesar Salad
- Freshly Baked Cookies or Brownies

Italian Classics \$15.25

- Penne Pasta or Farfalle
- Choice of Alfredo, Marinara, or Spiced Creamy Pesto
- Choice of Chicken, Sausage, or Meatballs
- Balsamic Roasted Vegetables
- Caesar Salad
- Freshly Baked Breadsticks
- Cookies or Brownies
- **Upgrade to Two Proteins for \$3**

Mediterranean \$15.25

- Garlic-Herb Chicken
- Hummus, Tzatziki
- Greek Salad OR Tabbouleh
- Warm Pita
- Lettuce, Tomato, Red Onion
- Homemade Baklava

Asian Inspired \$15.25

- Seared Lo Mein Noodles OR Vegetable Fried Rice
- Honey-Ginger Glazed Chicken OR Mongolian Beef
- Sesame-Soy Carrots + Broccoli
- Wilted Bok Choy + Edamame
- Crunchy Wonton Strips
- Vegetable Egg Rolls
- Fortune Cookies
- **Upgrade to Two Proteins for \$3**

BUFFETS

20 Person Minimum

Downtown Deli \$10.25

- Turkey, Ham, Salami
- Swiss, Cheddar, Pepperjack
- Lettuce, Tomato, Onion, Pickles
- Wheat Tortilla, Croissants, Ciabatta
- Mayo, Mustard, Ranch, Italian
- Pasta Salad or Chips
- Freshly Baked Cookies

Salad Bar \$10.25

- Mixed Greens, Romaine
- Chicken, Ham, Bacon, Egg
- Tomato, Cucumber, Red Onion, Roasted Chickpeas, Croutons, Bell Peppers
- Ranch, Italian, Greek Dressing
- Bleu Cheese, Cheddar
- Freshly Baked Breadsticks
- Freshly Baked Cookies

Taco Bar \$14.25

- Seasoned Taco Meat & Black Beans
- Queso Cheese Sauce
- Spanish Rice
- Flour Tortillas, Tortilla Chips
- Onion, Jalapeno, Pico de Gallo, Salsa, Guacamole, Lettuce, Sour Cream, Cheddar
- Tres Leches OR Churro Cookies

Fiesta Bar \$16.25

- Fajita Marinated Chicken + Chimichurri Flank Steak
- Sautéed Peppers + Onions
- Cilantro Lime Spanish Rice
- Seasoned Black Beans
- Pico de Gallo, Guacamole, Sour Cream
- Tomato, Onion, Lettuce, Cheddar
- Wheat Tortillas + Tortilla Chips
- Tres Leches OR Churro Cookies



catering menu





CREATE A BUFFET

20 Person Minimum

Option 1: One Entrée, Two Sides, One Salad, One Dessert, Bread, Bottled Water \$16.50

Option 2: Two Entrees, Two Sides, One Salad, One Dessert, Bread, Bottled Water \$18.50

Entrees

- Lemon- Dill Salmon
- Garlic Herb Chicken Breast
- Herb Roasted Turkey | Gravy
- Rosemary- Brown Butter Pork Loin
- Mushroom-Ricotta Ravioli | Arrabiata
- Chicken Marsala or Piccata
- Fork-Tender Pot Roast | Cremini Mushroom Sauce

Salads

- House Salad
- Caesar Salad
- Mediterranean Salad
- Michigan Salad
- Greek Salad

Sides

- Roasted Vegetables
- Crispy Balsamic Brussel Sprouts
- Roasted Broccoli
- Seared Asparagus
- Lemon Brown Butter Roasted Cauliflower
- Herb Roasted Red Skin Potatoes
- Wild Rice Pilaf
- Parmesan Whipped Potatoes
- Pasta w/ Marinara, Alfredo, or Spiced Creamy Pesto

Desserts

- French Macaron (Choice of Two: Vanilla, Chocolate, Lemon Creme, Strawberry-Matcha)
- Strawberry Shortcake Shooter
- Raspberry White Chocolate Mousse Shooter
- Freshly Baked Cookies
- Gourmet Brownies
- Freshly Baked Apple Pie, French Silk, or Pecan Pie

Hors D' Oeuvres

Priced Per Person

Vegetable Crudité \$3.25

- Seasonal Vegetables, Ranch

Hummus Platter \$3.25

- Pita Wedges, Crispy Vegetables

Fresh Cut Fruit Platter \$3.25

- Variety of seasonal fruit

Cheese Platter \$3.50

- Domestic + Imported Cheeses
- Grapes + Crackers

Fiesta Platter \$4.50

- Pico de Gallo, Guacamole, Queso Blanco, Tortilla Chips

Pinwheel Platter \$4.50

- Turkey, Ham, Herbed Cream Cheese

Caprese Kabobs \$4.50

- Mozzarella, Tomato, Basil, Balsamic

Bruschetta \$3.50

- Whipped Feta, Roasted Tomatoes, Basil Chiffonade, Balsamic Drizzle

Hot Spinach-Artichoke Dip \$3.50

- Crackers, Seasoned Pita Wedges

Meatballs \$4.50

- Swedish OR Sweet Thai Chili

Chicken Satay \$4.50

- Curry OR Thai Chili

Antipasto Skewers \$5.50

- Tortellini, Green Olive, Mozzarella, Salami, Grape Tomato, Marinated Artichoke, Balsamic-Pesto Drizzle

Tandoori Skewer \$5.50

- Tandoori Chicken, Paneer Cube, Bell Pepper, Grape Tomato, Cilantro Garnish

Shrimp Cocktail \$5.50

- Wine + Red Pepper Flake Poached, Cocktail Sauce, Sliced Lemon



Desserts & Beverages



catering menu

- Coffee Service: Regular, Decaf, Hot Water, Teas, Sugar, Creamers \$2.75
- Bottled Juice \$2
- Infused Water \$10 per dispenser
- Hot Chocolate \$2
- Bottled Water \$1.75
- Sparkling Fruit Punch or Lemonade \$1.50
- Canned Soda \$1.50
- Bottled Soda \$2
- Sparkling Water \$1.50

Hot Chocolate Bar \$3.75

- Whipped Cream, Peppermint Sticks + Pieces, Chocolate Chips, Salted Caramel Sauce, & Marshmallows

Freshly Baked Cookies \$12/Dz

French Macarons \$20/doz

(Vanilla, Chocolate, Lemon Creme, Strawberry-Matcha, Birthday Cake)

*Choose up to 2 flavors per dozen

Chocolate Dipped Strawberries \$20/Dz

Salted Caramel Pretzel Brownies

\$12/Dz

White Chocolate Raspberry

Shooters \$2.25ea

Oreo Mudslide Shooters \$2.25ea

Freshly Baked Pies \$12 per pie

- French Silk, Apple, Pecan, or Peach Cobbler





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For ordering or more information please contact:
Kimberly Sinclair, Director of Food & Nutrition Services
248.449.1225 or kimberly.sinclair@novik12.org

Or

Audy Tenka assistant to Food & Nutrition Department
248.449.1200 x2020

At least 7 business days notice is requested for all caterings. Please note that some caterings may require additional time. Charges will be assessed for canceled caterings.

Special event planning, rentals, set-ups, and custom linens available upon request.
Custom menus available upon request.