

Graduation Menu

All Pricing on Graduation Menus is Based on 100 Guests or More
Pricing Varies for Groups Under 100 Guests

idealbitecatering.com • 248.398.2629 • info@idealbitecatering.com

Backyard BBQ Sliders

Choice of 2 Sliders and 4 Sides **\$15 pp**

Condiments included

- Pulled BBQ Pork Sliders
- Pulled BBQ Chicken Sliders
- Feta and Spinach Turkey Sliders
- Garlic Gouda Turkey Sliders
- Hand-pattied Beef Sliders
- Blue Cheese Beef Sliders
- Marinated Chicken Sliders
- Parmesan Garlic Chicken Sliders
- Parmesan Crusted Cod Sliders
- Roasted Salmon Sliders
- Coney Sliders
- Homemade Ground Beef Sloppy Joes
- Homemade Ground Chicken Sloppy Joes
- Homemade Vegetarian Sloppy Joe Sliders
- Vegetarian Portabella Sliders
- Vegetarian Burger Sliders

Backyard BBQ Sandwiches

Choice of 2 Sandwiches and 4 Sides **\$15 pp**

Condiments Included

- Chicken Sausage
- Beer Brats
- Polish Sausage
- Italian Sausage
- Garden Burgers
- Salmon Burgers
- Hamburgers
- Turkey Burgers
- Chicken Breasts

+ \$2 pp

Backyard BBQ Side Items

- Fresh Fruit Salad
- Overflowing Fresh Fruit Platter
- Fresh Vegetable Platter
with Our Homemade Herbed Buttermilk Dip
- Traditional Caesar Salad
with Fresh Parmesan and Croutons
- Fresh Garden Salad
with Two Dressing Choices
- Feta Salad
with Sweet Balsamic Vinaigrette
- Tomato, Fresh Mozzarella, Romaine, Slivered Red Onions and Basil
with Sweet Balsamic Vinaigrette
- Mandarin Salad
with Poppy Seed Dressing
- Cranberry Coleslaw with Poppy Seed Dressing
- Fresh Vegetable Platter
with Hummus and Our Homemade Herb Buttermilk Dip
- Picnic Pasta Salad
- Pasta and Tortellini
with Sun-dried Tomato Pesto
- Caesar Pasta Salad
- Pasta, Pesto and Peas
with Pine Nuts
- Traditional Potato Salad
- Warm Pesto Potato Salad
- Amish Baked Beans
with Caramelized Ham (Vegetarian on request)
- Roasted Red Skinned Potatoes
with Rosemary and Garlic
- Roasted Sweet Potato Wedges
with Honey Drizzle

Premium Sides

+ \$2 pp

- Kale Caesar
with Romaine, Fresh Vegetables, Chickpeas and Creamy Garlic Dressing
- Fresh Roasted Corn and Basil Salad
with Grape Tomatoes
- Roasted Vegetable Platter
with Red Pepper Aioli
- Our Homemade Macaroni and Cheese



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BBQ Chicken

\$14 pp

Fresh Fruit Salad
Cranberry Coleslaw
with Poppy Seed Dressing
Amish Baked Beans
Traditional Potato Salad
Rotisserie Chicken
with our Homemade Sweet and Spicy BBQ Sauce

Upscale Picnic BBQ

\$17 pp

Fresh Fruit Salad
Kale Caesar
with Romaine, Fresh Vegetables, Chickpeas and Creamy Garlic Dressing
Apple Quinoa
with Toasted Pecans, Dried Cranberries, Slivered Red Onions, Feta and Vinaigrette
Pasta and Tortellini
with Sun-Dried Tomato Pesto
Rotisserie Chicken
with our Homemade Sweet and Spicy BBQ Sauce
Fresh Bread and Butter



BBQ Ribs

\$19 pp

Cranberry Coleslaw
with Poppy Seed Dressing
Amish Baked Beans
with Caramelized Ham (Vegetarian on request)
Homemade Macaroni and Cheese
Baby Back Ribs
with our Homemade Sweet and Spicy BBQ Sauce
Fresh Bread and Butter



Ultimate BBQ Feast

\$29 pp

Fresh Fruit
Cranberry Coleslaw
with Poppy Seed Dressing
Amish Baked Beans
with Caramelized Ham (Vegetarian on Request)
Sweet Potato Casserole
Corn on the Cob
BBQ Baby Back Ribs
Smoked Pulled Pork
Rotisserie Chicken
10-Way cut
Artisan Bread
Our Homemade Sweet and Spicy BBQ Sauce



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The
ideal Bite
catering

Casual Summer Dinner

\$15 pp

Fresh Fruit Salad
7-Layer Mexican Dip
with Corn Chips
Homemade Macaroni and Cheese
BBQ Pulled Pork Sliders
Roasted Vegetable Rollups

Miniature Sandwiches

\$10 pp

Traditional Caesar Salad
with Fresh Parmesan and Croutons
Pasta and Tortellini
with Sun-Dried Tomato Pesto
Miniature Roast Beef, Ham and Turkey on Miniature Rolls
Served with Freshly Made Sauces
Overflowing Fresh Fruit Platter **+ \$3 pp**

Upscale Miniature Sandwiches

\$14 pp

Fresh Fruit and Domestic Cheese Platter
Fresh Vegetable Platter
with Hummus and Our Homemade Herb Buttermilk Dip
Tortellini and Pasta
with Pesto Cream
London Broil
with Horseradish Sauce on Miniature Rolls
Marinated Chicken
with Roasted Peppers on Miniature Rolls

Gourmet Lasagna

\$13 pp

*Served with Slow-Simmered Marinara,
Crushed Red Pepper and Grated Parmesan Cheese*
Traditional Caesar Salad
with Fresh Parmesan and Croutons
Fresh Bread and Butter
Choice of 2 Lasagnas:

- Traditional Lasagna Bolognese with Fresh Pasta
- Roasted Vegetable Lasagna
with Sun-Dried Tomato Ricotta
- Marinated Chicken Lasagna with Pesto Ricotta



Mexican Fiesta Luncheon

\$13 pp

Flour Tortillas, Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes and Shredded Cheddar
Mexican 7-Layer Dip
with Corn Chips
Red Rice
*with Sweet Corn and Tender Green Peas
or La Crema Rice*
Sour Cream and Salsa included

Additional Fiesta Dishes

Pulled Chicken, Ground Beef or
Roasted Vegetable Enchiladas **+ \$4 pp**
Southwest Salad **+ \$4 pp**
*with Shredded Romaine with Cheddar Cheese,
Black Bean and Corn Confetti, Avocado Salsa,
Jalapeno Sour Cream, Cilantro and Fresh Lime Juice*
Marinated or BBQ Chicken Tacos **+ \$3 pp**
Homemade Chicken Taquitos **+ \$3 pp**
*Green Chilies, Cheddar Cheese
and Sour Cream Salsa*

Finishing Touches...

Ask about our beverage and dessert
menus to complete your event.

