Novi Public Library Café
Catering Services
### Breakfast

<table>
<thead>
<tr>
<th>Meal Type</th>
<th>Price</th>
<th>Description</th>
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</thead>
</table>
| **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
BREACKFAST

**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

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Breakfast Beverage Service includes Coffee Service

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

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
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

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<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Vegetable Crudité</td>
<td>$3.25</td>
<td>Seasonal Vegetables, Ranch</td>
</tr>
<tr>
<td>Hummus Platter</td>
<td>$3.25</td>
<td>Pita Wedges, Crispy Vegetables</td>
</tr>
<tr>
<td>Fresh Cut Fruit Platter</td>
<td>$3.25</td>
<td>Variety of seasonal fruit</td>
</tr>
<tr>
<td>Cheese Platter</td>
<td>$3.50</td>
<td>Domestic + Imported Cheeses, Grapes + Crackers</td>
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<tr>
<td>Fiesta Platter</td>
<td>$4.50</td>
<td>Pico de Gallo, Guacamole, Queso Blanco, Tortilla Chips</td>
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<tr>
<td>Pinwheel Platter</td>
<td>$4.50</td>
<td>Turkey, Ham, Herbed Cream Cheese</td>
</tr>
<tr>
<td>Caprese Kabobs</td>
<td>$4.50</td>
<td>Mozzarella, Tomato, Basil, Balsamic</td>
</tr>
<tr>
<td>Bruschetta</td>
<td>$3.50</td>
<td>Whipped Feta, Roasted Tomatoes, Basil Chiffonade, Balsamic Drizzle</td>
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<tr>
<td>Hot Spinach-Artichoke Dip</td>
<td>$3.50</td>
<td>Crackers, Seasoned Pita Wedges</td>
</tr>
<tr>
<td>Meatballs</td>
<td>$4.50</td>
<td>Swedish OR Sweet Thai Chili</td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>$4.50</td>
<td>Curry OR Thai Chili</td>
</tr>
<tr>
<td>Antipasto Skewers</td>
<td>$5.50</td>
<td>Tortellini, Green Olive, Mozzarella, Salami, Grape Tomato, Marinated Artichoke, Balsamic-Pesto Drizzle</td>
</tr>
<tr>
<td>Tandoori Skewer</td>
<td>$5.50</td>
<td>Tandoori Chicken, Paneer Cube, Bell Pepper, Grape Tomato, Cilantro Garnish</td>
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<tr>
<td>Shrimp Cocktail</td>
<td>$5.50</td>
<td>Wine + Red Pepper Flake Poached, Cocktail Sauce, Sliced Lemon</td>
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Desserts & Beverages

- **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** $2.25 ea
- **Oreo Mudslide Shooters** $2.25 ea
- **Freshly Baked Pies** $12 per pie
  - French Silk, Apple, Pecan, or Peach Cobbler

**Hot Chocolate Bar** $3.75
- Whipped Cream, Peppermint Sticks + Pieces, Chocolate Chips, Salted Caramel Sauce, & Marshmallows

**Beverages**
- **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
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.