

BROOKS & LANDRY

FINE CATERING & EVENTS



Catering for receptions, luncheons & gatherings

Delivered.

Set up.

Ready to serve.

Scratch-made menus from our Allen Park kitchen, delivered and fully set up — arranged, labeled, and ready to serve before your guests arrive.

HOW IT WORKS

1

Order online or call

With 3 days' notice. Shorter timeline? Call us and we'll do our best to accommodate.

2

We prepare everything

From scratch in our Allen Park kitchen, fresh for your event.

3

We deliver & set up

The full spread on your tables — labeled, arranged, and ready to serve.



SERVING FUNERAL HOMES • CHURCHES • BUSINESSES • FAMILIES

When people gather, the meal matters

Since 2021, Brooks & Landry Fine Catering has served Metro Detroit and Southeast Michigan with food made entirely from scratch in our Allen Park kitchen, using high-quality, locally sourced ingredients. We deliver, set everything up on your tables, and leave the spread arranged, labeled, and ready — so hosting is simple and your guests are well fed.



WHAT WE OFFER

Grazing Tables & Displays

Cheese, charcuterie, crudité, fruit, and dips that keep the room fed for hours. Sized to feed up to 12, 25, or 50.

From \$85 • page 6

Boxed Lunches

Individually packed meals for easy pass-around: a hot entrée lunch, sandwich & salad, or sandwich & seasonal soup.

From \$19 per guest • page 5

Mini Desserts & Sweets

Handheld tartlets, cookies, macarons, and pastries — sweets guests can enjoy while standing and visiting.

From \$7 per guest • page 5

Sandwich & Wrap Platters

Eight fillings on house-baked focaccia, local bread, or wraps — cut in half and boxed, easy to hold with a cup of coffee.

From \$60 • page 5

Classic Buffet

A complete warm meal: salad, entrées, sides, and fresh rolls, in three tiers with dozens of entrées to choose from.

From \$20 per guest • page 4

Breakfast & Coffee Service

Pastries, parfaits, breakfast buffets, and full coffee & tea service for morning visitations and meetings.

From \$13 per guest • page 6

Flame-free service available

Hosting in a venue where open flames aren't permitted? Our spreads hold beautifully at room temperature, and our flameless electric chafers keep hot dishes at serving temperature with no sternos and no flame — available as an add-on for an additional fee.

Every dish is clearly labeled — including Vegan, Vegetarian, Gluten-Free, and Dairy-Free options. Halal and kosher menus are available on request.

CHOOSE HOW WE SERVE

Same kitchen, same food — your choice of service

Every menu in this packet can be served three ways. The food is the same; what changes is how much of the setup, service, and cleanup our team handles for you. For a fully staffed event, see Full-Service Catering below.

	B&L Delivered We set it up, you take it from there	B&L Presented We set it up and come back to clean up	B&L Attended Our attendant runs the buffet
Best for	Office lunches, meetings, and smaller gatherings	Funeral luncheons and church receptions where you'd rather not handle cleanup	Larger receptions where the buffet should stay full and tidy
How it works	We deliver at a set time, stage your buffet, and set everything up (about 45 minutes)	We set a complete buffet, leave, and return 4 hours after serving time to break down and clean up	An attendant arrives an hour early, runs the buffet, changes pans, and breaks down after
Staff on site during the meal	None	None	1 attendant per 75 guests (1 per 50 recommended)
Cleanup & breakdown	Handled by you	Handled by us	Handled by us
Buffet equipment	Disposable trays and chafers, labeled	Black enclosed chafers, polished stainless serving utensils, printed signage	Black chafers, polished stainless serving utensils, printed signage
Plates, napkins & cutlery	Disposable, available as an add-on	Disposable, included	Disposable, included — choice of styles
You provide	A table for the buffet	Tables with linens already in place	Tables with linens already in place
Classic Buffet price	From \$20 per guest	From \$20 per guest	From \$24 per guest (larger portions)
Fees	\$50 delivery & setup, free on orders over \$500	20% service fee	20% service fee, plus \$235 per attendant (up to 4 hours on site)
Final headcount	7 days before	7 days before	Menu & minimum count 14 days before

FULL-SERVICE CATERING

For weddings, formal dinners, celebrations of life, and milestone events, our full-service team handles everything from setup to the last plate cleared. An event captain leads every full-service event, with servers on the floor (our standard is one server per 35 guests).

Any style of service: buffet with stainless chafers, family-style, plated dinners, food stations, and passed hors d'oeuvres. Add bar service with your own beer, wine, or liquor.

The full table: real china, stainless flatware, glassware, and linen napkins are available. Every event is quoted to your guest count and menu; Classic Buffet from \$24 per guest, and a 20% service fee applies.

CLASSIC BUFFET

per guest · minimum 25

A complete warm meal — one salad, your choice of entrées and sides, and freshly baked rolls — arranged on your tables with a printed card for every dish.

TIER	INCLUDES	DELIVERED & PRESENTED	ATTENDED & FULL-SERVICE
Tier 1	1 salad · 2 entrées · 2 sides · rolls	\$20	\$24
Tier 2	1 salad · 3 entrées · 3 sides · rolls	\$26	\$30
Tier 3	1 salad · 4 entrées · 4 sides · rolls	\$32	\$36

What's the difference between tiers? Every tier is the same complete meal. Higher tiers add more entrée and side choices, giving your guests more variety — helpful for larger groups and mixed dietary needs. **Why two prices?** With B&L Attended and Full-Service, we increase portions so every guest at larger, longer events gets plenty.

ENTRÉES

+\$ = per-guest upcharge

COOP

San Marzano Braised Chicken
Prosciutto & Gruyère Stuffed Chicken **+\$1**
Lemon Chicken Piccata
Grilled Herb-Lemon Chicken
Tuscan Braised Chicken Breast
Oven-Roasted Chicken Breast
Smoked Barbecued Chicken **+\$1**
Honey-Dijon Grilled Chicken
Grilled Chicken Shawarma
Grilled Teriyaki Chicken
Butter Chicken
Yellow Japanese Curry Chicken
Miso-Ginger Glazed Chicken
Jamaican Jerk Chicken
Grilled Honey-Harissa Chicken
Al Pastor Chicken
Pollo Asada
Ancho Chile Braised Chicken
Albondigas

PASTURE

Braised Chuck Roast
Shepherd's Pie
Cabernet-Braised Beef **+\$1**
Wild Mushroom Braised Short Rib, boneless **+\$2** or bone-in **+\$4**
Napa Valley or Churrasco Tri-Tip **+\$2**
Steakhouse or Vaquero Flank Steak **+\$2**
New York Roast **+\$4**
Beef Tenderloin **+\$6**
Italian Beef Meatballs
Swedish Beef Meatballs
Sweet & Sour Meatballs
Tuscan Lamb Meatballs **+\$1**
Island-Style Kalua Pork
Hawaiian Beef Short Ribs **+\$2**
Carne Asada **+\$1**
Chili-Braised Beef Birria
Carnitas
Al Pastor Pork

SEA

Herb-Lemon Roasted Faroe Island Salmon **+\$1**
Oven-Roasted Salmon **+\$1**
Miso-Ginger Glazed Salmon **+\$1**
Brown Butter Steelhead Trout **+\$1**
Patagonian Rainbow Trout **+\$1**
Pan-Seared Grouper or Sea Bass **+\$4**
Oven-Roasted Branzino **+\$4**
Spanish Paella
Classic Creole Gumbo

GARDEN

Eggplant Parmesan
Vegan Vegetable Lasagna
Eggplant, Tomato & Squash Tian
Pasta Della Trattoria
Pasta Alla Norma
Ziti with Romesco & Manchego
Mediterranean Pasta
Eggplant Caponata
Thai Green Curry
Japanese Yellow Curry
Stir-Fried Tofu & Vegetables
Poblano & Cheese Enchiladas
Black Bean & Corn Enchiladas

SIDES, SALADS & ROLLS

chosen once for the whole order

Potatoes: Yukon Gold Mash · Roasted Garlic Mashed · Black Garlic Mashed **+\$1** · Oven-Roasted Baby Potatoes · French Potato Salad · Sicilian Potato Salad · Papas Bravas

Vegetables: Oven-Roasted Seasonal Vegetables · Roasted Brussels Sprouts · Green Bean Casserole · Asparagus Gratin · Cauliflower Gratin · Harissa Roasted Carrots & Cauliflower · Roasted Butternut Squash, Parsnips & Carrots · Provencal Vegetables · Oven-Roasted Summer Squash · Corn Succotash · Braised Mustard Greens & Lentils · Thai Spiced Roast Eggplant

Rice, pasta, polenta & beans: Mac & Cheese **+\$1** · Wild Mushroom Rice Pilaf · Porcini or Lemon-Parmesan Risotto **+\$0.50** · Spanish Rice · Mexican-Style Rice · Coconut Rice · Fried Rice · Wild Mushroom Dirty Rice · Vegan Paella · Hawaiian Mac Salad · Creamy Herb Polenta · Sweet Corn Polenta · Black Beans · Pinto Beans · Ranch-Style Chili Beans · Black-Eyed Peas

Rolls: Ciabatta, brioche, Hawaiian sweet rolls, focaccia, naan, or fresh corn & flour tortillas — with whipped butter or olive oil & aged balsamic.

Salad: any of our 11 signature salads (page 5).

Custom menus welcome — ask about anything you don't see.



SANDWICH & WRAP PLATTERS

every sandwich cut in half and boxed

SIZE	FEEDS UP TO	SANDWICH PLATTER	WRAP PLATTER	FILLINGS
Small	12 guests	\$75 · 6 whole	\$60 · 6 whole	up to 2
Medium	24 guests	\$140 · 12 whole	\$110 · 12 whole	up to 3
Large	36 guests	\$200 · 18 whole	\$165 · 18 whole	up to 4

Fillings: Roast Beef & Sharp Cheddar · Oven-Roasted Turkey & Baby Swiss · Black Forest Ham & Baby Swiss · Chicken Salad with dried cherry, green apple & almond · Mediterranean Chicken · Classic Italian · Caprese (V) · Fattoush-Portobello (VG). Served on house-baked focaccia or Michigan Bread Company bread; wraps in whole wheat, spinach, or sun-dried tomato.

BOXED LUNCHES

individually packed

Hot Boxed Lunch	\$21
A Classic Buffet entrée, a starch and a vegetable side, a side salad, a fresh roll with whipped butter, and a cookie. Choose 2 entrées for the order (3 at 25+ guests); 10 boxes per entrée.	
Sandwich or Wrap & Salad	\$19
A whole sandwich or wrap, cut in half, with a side of any signature salad and a cookie. 6 per filling.	
Sandwich or Wrap & Seasonal Soup	\$19
A whole sandwich or wrap with a 12 oz seasonal soup — always vegan and gluten-free — and a cookie. 6 per filling.	

SIGNATURE SALADS

on the buffet or in a boxed combo

Insalata Mista (VG/GF) · Ensalada Verde · Chopped Wedge (GF) · Caprese (GF) · Panzanella · Classic Caesar · Cali Green Goddess · Apple-Cherry & Goat Cheese (GF) · Roasted Beet & Goat Cheese · Strawberry & Blue Cheese (GF) · Ensalada Veraniega

LUNCH ADD-ONS

sold by the half dozen

Yogurt Parfaits	\$48 / dozen
Yogurt, granola & berries, individually packed	
Fresh Fruit Cups	\$45 / dozen
Seasonal fresh-cut fruit	
Tropical Fruit Cups	\$50 / dozen
Tropical fresh-cut fruit	

MINI DESSERTS

3 for \$7 · 5 for \$11 · 7 for \$15 per guest

Lemon-Raspberry Linzer Tartlets · Dutch Apple Mini Pies · Cream Puffs · French Macarons · Raspberry Cheesecake Bites · Chocolate-Covered Strawberries · Brown Butter Chocolate Chip Cookies · Classic Double Chocolate Brownies · Mini Cupcakes
Handheld and fork-free — sweets guests can enjoy while standing and visiting.



GRAZING DISPLAYS

mix and match to build your spread

DISPLAY	FEEDS UP TO 12	UP TO 25	UP TO 50
Classic Fresh Fruit Seasonal fruit with Greek yogurt dip	\$85	\$160	\$300
Crudit� & Dip Seasonal raw vegetables with Italian basil dip, ranch, and red pepper hummus (vegan version available)	\$85	\$160	\$300
Roasted Vegetable Display Marinated roasted vegetables, olives, balsamic mushrooms, romesco	\$95	\$180	\$350
Gourmet Dips & Breads Roasted shallot, baked artichoke, smoked salmon dip, hummus, crostini & breads	\$115	\$220	\$425
Artisan Cheese Boards Finest Fromage, Mediterranean, or English & American Favorites	\$120	\$230	\$450
Charcuterie Aged Salami, Carne Toscana, or Spanish Aperitivo	\$120	\$230	\$450
Antipasto Pepperoni, mortadella, capicola, provolone, marinated vegetables	\$135	\$260	\$500

BREAKFAST & MORNING GATHERINGS

per guest · minimum 25

Classic American Scrambled eggs, smoked bacon, sausage links, breakfast potatoes, brioche French toast	\$20
Southern Brunch Shrimp & pimento cheese grits, scrambled eggs, biscuits & sausage gravy, potato casserole, bacon, sausage	\$23
Build-Your-Own Breakfast Buffet Choose 4, 5, or 6 items: eggs & frittatas, breakfast meats, potatoes or grits, French toast, bread puddings	from \$13

Also available: freshly baked pastries from \$3.50 (vegan and gluten-free options), bagels & cream cheese \$28/dozen, quiche tartlets \$4, parfaits and fruit platters.

COFFEE, TEA & BEVERAGES

Coffee & Tea Box Service Coffee, decaf & hot water for tea in disposable 96 oz boxes — nothing to pick up. Cream, sugar, cups & sleeves included.	25–50 guests \$150 51–100 \$250 · 101–150 \$350
Hot Coffee & Tea Station Fresh-brewed coffee & decaf, assorted hot teas, hot chocolate, oat milk creamer, and all the fixings	from \$350
Iced Tea & Lemonade Organic unsweetened iced tea and organic lemonade	\$3 per guest
Bottled & Canned Drinks Water, sparkling water, sodas, juices, iced teas — delivered chilled	from \$2 each



ORDERING & POLICIES

Ordering

- Order online with 3 days' notice, or call us for shorter timelines.
- 25-guest minimum; smaller groups welcome with a \$75 small-group fee.
- B&L Delivered: \$50 delivery & setup, free on orders over \$500. Travel fee beyond 50 miles of Allen Park.

Payment

- 25% deposit by invoice to reserve your date; balance due 7 days before your event.
- Online orders and orders placed within 7 days are paid in full at booking.
- Headcounts can go up but not down after the 7-day mark; additions are invoiced after the event.

Cancellations

- **Delivered & Presented:** full refund 7 or more days before delivery; within 7 days, the full order is charged.
- **Attended & Full-Service:** deposits are refundable less a 25% handling charge within 30 days of booking; cancellations within 30 days of the event owe the full balance.

Leftovers

- With B&L Presented, food still on the buffet when we return is discarded for safety — you're welcome to pack leftovers in your own containers before then.

Partner with us

If your venue hosts receptions and luncheons, we'd be glad to keep printed menus on hand for the families and groups you serve, and to walk your team through how ordering works. Private tastings are available at our Allen Park kitchen.

BOOK YOUR GATHERING

248-761-1844

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