

Weber's 2011-2012 Catering Menu

•3050 Jackson Road · Ann Arbor · Michigan · 48103 · 734.769.3237 · www.webersinn.com

Breakfast Buffet Menu

(minimum 25 people)

The Early Bird

Choice of Frittata or Egg and Cheese Strata, Bacon or Sausage Links, Home Style Potatoes, English Muffin , Assorted Breakfast pastries, Sliced Fresh Fruit Tray.

\$10.50

The Sun Rise

Choice of Frittata or Egg and Cheese Strata, Bacon or Sausage Links, Home style Potatoes, French Toast with Maple Syrup, Sliced Fresh Fruit Tray, Fruit Yogurt, and Assorted Breakfast Pastries

\$11.25

Weber's Breakfast Brunch

Brunch Americana

Sliced Roast Honeysuckle Ham, Egg and Cheese Strata * , French Toast with Maple Syrup, Home style Potatoes, Sausage Links, Assorted Muffins, Cinnamon Rolls, Sliced Fresh Fruit Tray with Yogurt Dip

\$14.95

The Uptown Brunch

Egg and Cheese Strata * , Bacon or Sausage, Scalloped Potatoes, French Toast with Maple Syrup, Fruit Cobbler, Bakery Basket, Sliced Fresh Fruit Tray, choice of Salmon * or Tilapia * choice of Chicken Maurice or Chicken Picatta, Fresh Tossed Salad Greens, and Rolls with Butter

\$16.50

Enhancements

Roast Honeysuckle Ham: add \$185.00 & carving fee of \$35.00/chef

Eggs and Omelet Station: add \$1.00/person & \$45.00/chef

Waffle Station with Assorted Toppings: add \$1.00/person & \$35.00/chef

Smoked Salmon Platter:

served with Bagels, Cream Cheese, Onions and Capers.

add \$80.00- serves 30

Breakfast and Brunch buffets are available for 20 to 24 persons for \$1.00 per person additional.

Buffets & stations are designed to be served for up to one and one half hours.

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Weber's 2011-2012 Catering Menu

•3050 Jackson Road · Ann Arbor · Michigan · 48103 · 734.769.3237 · www.webersinn.com

Breakfast Plated Menu

(Select one entrée.)
(minimum 25 people)

Available upon request.

Breakfast Ala Carte

Weber's Special Blend or Brewed Decaffeinated Coffee, (approx. 9 Cups).....	\$9.00/pot
Urn of Coffee (regular or decaffeinated).....	\$55.00 / 55 cup urn, \$36.00 / 36 cup urn
Hot Tea and Hot Chocolate.....	\$9.00/pot
Fruit Juices (Orange, Grapefruit, Tomato, V-8,).....	\$9.00/liter
Fruit Punch.....	\$25.00 / gallon
Assorted Soft Drinks.....	\$1.50/can
Bottled Water.....	\$1.50/bottle
Freshly Baked Muffin Assortment and Danish.....	\$16.95/dozen
Bagels and House Made Assorted Scones.....	\$16.95/dozen
Assorted Donuts and Cinnamon Rolls.....	\$16.95/dozen
Assorted Yoplait® Fruit Yogurt Cups.....	\$1.50/each
Seasonal Whole Fresh Fruit.....	\$1.25/piece
Fresh Fruit Tray	(serves50) \$95.00, (serves 25) \$47.50/tray

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Meeting Breaks

Deluxe Continental Break

Sliced Fresh Fruit Tray Assorted Cold Cereals, Yogurt Cups
Bagels and Cream Cheese, and Assorted Muffins Fruit Juice and
Weber's Special Blend Regular and Decaf Coffee, and Hot Tea
\$7.95

Continental Break

Sliced Fresh Fruit Tray, Bagels and Cream Cheese,
Cinnamon Pecan Coffee Cake, Scones
and Fruit Juice and Weber's Special Blend
Regular and Decaf Coffee, and Hot Tea
\$7.25

Meeting Break Package

Includes Morning 'Continental Break II', Mid-morning 'Coffee Break'
And Afternoon 'Sweet Delight' Break
\$13.25

Sweet Delight

Assorted cookies, Chocolate Brownies
Weber's Special Blend Regular and Decaf Coffee, and Assorted Soda
\$6.95

Afternoon Break

Domestic Cheese Tray, Raw Vegetable Tray, Popcorn
and Assorted Soda
\$6.95

Sweet and Salty

Assorted Pretzels, Peanuts & Chips, Assorted Candy Bars, Cookies
Lemonade and Assorted Sodas
\$6.95

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Lunch Buffet Menu

Cold

Original Workaholics Buffet

Platters of Sliced Virginia Ham, Lean Roast Beef, Roast Turkey Breast, and Genoa Hard Salami, Cheddar, Swiss, and Provolone Cheeses, Assorted Breads, Lettuce and Tomato, Home Style Potato Salad or Tossed Salad Greens, Kosher Dill Pickles, Potato Chips, Assorted Cookies, Rich Chocolate Brownies.

\$13.95

Wrap 'n Roll Buffet

Turkey, Italian, and Mediterranean Pinwheel Wrap Sandwiches, Pasta Salad Vinaigrette, Raw Vegetable Tray with Dip, Potato Chips, Assorted Cookies and Rich Chocolate Brownies

\$13.95

Croissant Sandwich Buffet

Petite Croissants served with Chicken Salad, Tuna Salad, and Egg Salad Fillings, Fresh Fruit Tray, Raw Vegetable Tray with Dip, Pasta Salad Vinaigrette, Tossed Salad Greens, Potato Chips, Assorted Cookies and Rich Chocolate Brownies

\$13.50

Hot

Build Your Own Fajitas – 35 person minimum

Marinated Sliced Beef and Chicken Grilled with Green Peppers and Onions, with Warm Flour Tortillas, Guacamole, Salsa, Sour Cream, Shredded Cheese and Toppings, Seven Layer Dip, Mexican Rice, Fresh Tossed Salad Greens, and Banana Caramel Xangos,

\$15.95

Italian Buffet—25 person minimum

Chicken Parmesan Topped with a Tomato Basil Sauce and Mozzarella Cheese, Bowtie, Mostaccioli, and Linguini Pasta with Alfredo, Pesto and Tomato-Basil Sauce, Grated Cheese, Red Pepper Flakes, Antipasto Platter, Fresh Vegetable Medley, Fresh Tossed Salad, Pasta Salad, Garlic Bread, and Cannolis

\$15.25

A Taste of Home Lunch Buffet

Buffet Includes Soup du jour, Fresh Tossed Salad, Choice of Two Entrees, Choice of One Side Dish, Chef's Fresh Vegetable, Rolls and Butter, Assorted Cookies and Rich Chocolate Brownies

Entrée Choices: Meatloaf, Fried Catfish, BBQ Pork Ribs, Fresh Fried Chicken
Chicken Pot Pie, Roast Turkey with Gravy, Corned Beef & Cabbage, Macaroni & Cheese

Side Dish Selections: Rice, Dressing, Candied Yams, Mashed Potatoes w/Gravy

\$15.25

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Add bottled water and soda for \$1.50 each

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Lunch Buffet Menu Hot Luncheon Buffets

Hot Luncheon Buffet Selections

(Minimum 35 persons)

All lunch buffets include Fresh Tossed Salad Greens and Pasta Salad, Select Two Accompaniments, Freshly Baked Rolls and Butter, and Choice of Dessert.

Buffets are available for 20 to 34 persons for a Surcharge of \$1.00 per person. Buffets are designed to be served for up to one and one half hours. All food and beverage is subject to 6% tax and 18% gratuity.

Choice of Two Entrees \$16.75

Choice of Three Entrees \$17.95

Children's Buffet, Ages 4-10 \$8.75

Entrée Selections

Chicken Chasseur with a Sauce of Tomatoes and White Wine

Chicken Piccata a Sautéed Breast of Chicken with Mushrooms, Artichokes, Capers, Lemon, and White Wine

Chicken Parmesan topped with a Tomato Basil Sauce and Mozzarella Cheese

Chicken Maurice stuffed with Herb Crouton Dressing

Rosemary Dijon Pork Loin *

Pot Roast* Slow Roasted Slices of Beef, Simmered in a Red Wine Demi-Glace

Lemon Crumb or Honey Dijon Pecan Glazed Whitefish

Asiago Encrusted Tilapia grilled and topped with Casino Butter

Salmon Prepared: Grilled, Caramelized, or Barbequed

Vegetable Lasagna

Cheese Tortellini with Pesto and Marinara Sauce

Penne Pasta Marie served with Garlic, Broccoli

Red Peppers, Fresh Tomatoes and topped with Parmesan Cheese

Enhancements

"The Specialty of the House"

Roast Prime Rib of Beef add \$3.95 per person and \$35 / Chef Fee

*Enhancements are Considered an Entrée Choice.

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity
Add bottled water and soda for \$1.50 each

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Lunch Entrée Menu

Luncheon Entrees

The following luncheon entrees include:

Fresh Tossed Salad Greens, Two Accompaniments, Fresh Baked Rolls, and Dessert.

Select One Entrée, an Additional Entrée may be selected for a Service Fee of \$1.00 per person.

Prime Rib of Beef *

Our House Specialty; an 8-ounce cut, Served Au Jus \$17.75

London Broil *

6 ounce Marinated, Broiled and served Thinly Sliced \$13.95

Sirloin Steak *

A Grilled 8 ounce Sirloin Steak \$14.50

Fresh Fillet of Canadian Whitefish

Choice of Baked with Lemon Crumbs or Oven Broiled with Honey Dijon and Pecan Glaze \$13.50

Grilled Salmon Filet *

Prepared Grilled, Caramelized or Barbequed. \$14.50

Chicken Chasseur

Tender Sautéed Chicken Breast served with
a Sauce of Garlic, Shallots, Tomatoes, White Wine, Brandy, and Parsley \$13.25

Chicken Maurice

Stuffed with Herb Crouton Dressing and served with Chicken Velouté \$13.25

Chicken Picatta

Sautéed Breast of Chicken with Mushrooms, Artichokes, Capers, Lemon and White Wine. \$13.25

Roast Turkey

Served with Herb Crouton Dressing and Turkey Gravy \$12.25

Vegetarian Options

Butternut Squash Ravioli

With Porcini Sage Broth \$11.50

Bowtie Primavera

Served with Garden Vegetables and Alfredo Sauce \$11.50

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Add bottled water and soda for \$1.50 each

Weber's 2011-2012 Catering Menu

•3050 Jackson Road · Ann Arbor · Michigan · 48103 · 734.769.3237 · www.webersinn.com

Lunch Menu Boxed Lunches

I

Select from an Assortment of Sandwiches to include:

Virginia Ham, Roast Turkey Breast, Lean Roast Beef or "Veggie" with Swiss or Cheddar Cheese
Potato Chips, Piece of Whole Fruit, Cookie and Soda.

\$9.00

II

Turkey, Bacon, Lettuce, Tomato on a Croissant with a Dill Pickle, Potato Chips,
Piece of Whole Fruit, Cookie and Soda.

\$9.25

III

Grilled Chicken Breast with Bacon, Lettuce, Tomato on Croissant,
with a Dill Pickle, Potato Chips, Piece of Whole Fruit, Cookie and Soda.

\$9.50

Lunch Ala Carte

Weber's Special Blend or Brewed Decaffeinated Coffee, (approx. 9 Cups).....	\$9.00/pot
Urn of Coffee (regular or decaffeinated).....	\$55.00 / 55 cup urn, \$36.00 / 36 cup urn
Hot Tea and Hot Chocolate.....	\$9.00/pot
Iced Tea or Lemonade.....	\$9.00/pitcher
Fruit Juices (Orange, Grapefruit, Tomato, V-8,).....	\$9.00/liter
Fruit Punch.....	\$25.00 / gallon
Assorted Soft Drinks.....	\$1.50/can
Bottled Water.....	\$1.50/bottle
Fresh Fruit Tray with Dip	(serves 50) \$95.00, (serves 25) \$47.50/tray
Raw Vegetable Tray with Dip.....	(serves 50) \$95.00, (serves 25) \$47.50/tray
Domestic Cheese Tray with Crackers and Fruit Garnish.....	(serves 50) \$95.00 (serves 25) \$47.50
Imported Cheese Tray with Crackers and Fruit Garnish.....	(serves 50) \$110.00 (serves 25) \$55.00
Housemade Cookies and Brownies.....	\$16.95/dozen
Petite Assortment Includes a Variety of Chef's Specialty Petite Pastries, Sweets, and Tartlets...	\$18.95/dozen
Pastry Table Includes Chef's Specialty Tortes, Cheesecakes, Trifles and Eclairs.....	\$4.95/ person

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Dinner Buffet Menu

Dinner Buffet Selections

(Minimum 50 persons)

All dinner buffets include a Choice of Fresh Tossed Salad or Romaine Salad Vinaigrette
(upgrade to Caesar or Greek Salad for \$1.00 more)

Pasta Salad, Two Accompaniments, Freshly Baked Rolls and Butter, and Dessert.

Buffets are available for 25 to 49 persons for a Surcharge of \$2.00 per person. Buffets and Stations are designed to be served for up to one and one half hours. All food and beverage is subject to 6% tax and 18% gratuity.

Hors d'oeuvres Included

Domestic Cheese Tray with Crackers

Raw Vegetable Tray with Ranch Dip

Choice of Two Entrées \$23.95

Choice of Three Entrées \$26.95

Children's Buffet 4 - 10 \$8.75

Entrée Selections

Chicken Maurice Stuffed with Herb Crouton Dressing

Chicken Chasseur with a Sauce of Tomatoes and White Wine

Chicken Piccata a Sautéed Breast of Chicken with Mushrooms, Artichokes,

Capers, Lemon, and White Wine

Rosemary Dijon Pork loin

Pot Roast* Slow Roasted Slices of Beef, Simmered in a Red Wine Demi-Glace

Lemon Crumb or Honey Dijon Pecan Encrusted Whitefish

Asiago Encrusted Tilapia Grilled and Topped with Casino Butter

Salmon* Prepared either Grilled, Caramelized, or Barbequed

Vegetable Lasagna

Cheese Tortellini with Pesto and Marinara Sauce

Penne Pasta Marie served with Garlic, Broccoli, Red Peppers,

Fresh Tomatoes and Topped with Parmesan Cheese

Bowtie Pasta with Alfredo Sauce

"The specialty of the house" Roast Prime Rib of Beef * add \$4.50 per person

Roast Honeysuckle Ham add \$2.95 per person and \$35 / Chef

Roast Top Round of Beef * add \$3.75 per person and \$35 / Chef

*Enhancements are Considered an Entrée Choice

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Add bottled water and soda for \$1.50 each

Weber's 2011-2012 Catering Menu

•3050 Jackson Road · Ann Arbor · Michigan · 48103 · 734.769.3237 · www.webersinn.com

Dinner Entrée Menu

(Select one entrée)

The following dinner entrées include a choice of Tossed House Salad or Romaine Salad Vinaigrette, Two Accompaniments, Fresh Baked Rolls, and Dessert (upgrade to Caesar or Greek Salad for \$1.00 more)

Select One Entrée, and Additional Entrée may be Selected for a Service Fee of \$1.00 per person..

Prime Rib of Beef *

House Specialty, 12 ounce cut of Prime Rib Seasoned, slowly Roasted and served with Au Jus. \$26.00

Filet Mignon * and Chicken Florentine

A choice 8-ounce cut, Broiled to perfection and Tender Roasted Chicken Breast with Spinach Cream Sauce. \$32.50

Filet Mignon* and Salmon *

A choice 8-ounce cut* Broiled to perfection and Grilled Salmon Fillet served with a sauce of White Wine, Lemon, Dill, Parsley and Capers. \$32.95

Steak * and Chicken Forestiere

A 6-ounce Chargrilled Center Cut Sirloin Steak * and Tender Roasted Chicken Breast with a sauce of Wild Mushrooms, Shallots, Brandy and Cream. \$25.95

Steak* and Salmon *

A 6-ounce Chargrilled Center Cut Sirloin Steak * and Grilled Salmon Fillet basted with our House Made Barbeque Sauce. \$25.95

Surf * and Turf *

An 8-ounce cut Filet Mignon* and Cold-Water Lobster Tail. \$ Market Price

Weber's Special London Broil *

8-ounces Marinated, Broiled and served thinly sliced. \$20.95

Filet Mignon *

A choice 8-ounce cut, Broiled to perfection and served with a Red Wine Demi-Glace. \$29.95

New York Strip Steak *

A Grilled 14-ounce Steak.* \$28.50

Sirloin Steak*

A Grilled 8oz Steak. \$20.00

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Add bottled water and soda for \$1.50 each

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Dinner Entrée Menu

Crab Cakes

Two 4 Ounce Crab Cakes Broiled, Served with Corn Salsa and Mustard Aioli. \$24.95

Asiago Encrusted Tilapia

House-Made Breadcrumbs with Asiago and Romano Cheese Grilled to Golden Brown,
Topped with Casino Butter. \$20.95

Salmon Filet *

Prepared Grilled, Caramelized, or Barbequed \$23.95

Fresh Filet of Canadian Whitefish

Choice of Baked with Lemon Crumbs or Oven Broiled with Honey Dijon and Pecan Glaze. \$20.95

Roast Turkey

Served with Herb Crouton Dressing and Turkey Gravy. \$20.95

Chicken Marsala

Tender Sautéed Chicken Breast with a Sauce of Mushrooms, Garlic and Marsala Wine. \$20.95

Chicken Maurice

Stuffed with Herb Crouton Dressing with Chicken Velouté. \$20.95

Chicken Piccata

Sautéed Breast of Chicken with Mushrooms, Artichokes, Capers, Lemon and White Wine. \$20.95

Vegetarian Options

Butternut Ravioli

With Porcini Sage Broth. \$19.95

Roast Vegetable Spanakopita

Spinach, Artichokes, Zucchini, Carrots, Onion, Feta Cheese in Phyllo Spanakopita over
Tomato Basil Sauce. \$19.95

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Add bottled water and soda for \$1.50 each

Weber's 2011-2012 Catering Menu

•3050 Jackson Road · Ann Arbor · Michigan · 48103 · 734.769.3237 · www.webersinn.com

Accompaniments & Desserts

Vegetable Selections

Baby Carrots with Dill Butter
Green Beans Almondine
Asparagus \$.50 per person

Fresh Green Beans and Carrots
Fresh Steamed Broccoli
Fresh Vegetable Medley

Side Dish Selections

Chef's Mashed Potato Du Jour
Herb Roasted Redskin Potatoes
Duchess Potatoes
Sour Cream and Chive Mashed Potatoes
House Blend Rice

Cheesy Twice Baked Potatoes
Baked Potatoes
Three Cheese Au Gratin Potatoes
Potato Leek Casserole

Not available on lunch or dinner buffet. Available on buffets only.

Pastries

Created and Baked in Weber's Bakery
Chef's Pastry Assortment

Housemade Cookie Assortment
French Silk Heath Crunch Tarts
Cannoli
Housemade Fudge Walnut Brownies

Cakes

Strawberry Cream Cake
Chocolate Raspberry Cream Torte
Angel Food Cake with Fruit Puree Sauce
Chocolate Mousse Cake
Carrot Cake

Pies

Creamy Apple	Blueberry	Cherry	Mixed Berry	Pecan
Banana Cream	Chocolate Cream	Caramel Nut	Key Lime	Peach & Cream

Specialty Pastries

\$ 1.50 additional per person. (Select one)

Specialty Trifle	Chocolate Peanut Butter Torte
Bumpy Cake	Paris Brest
Black Forest Torte	German Chocolate Cake

Weber's 2011-2012 Catering Menu

•3050 Jackson Road · Ann Arbor · Michigan · 48103 · 734.769.3237 · www.webersinn.com

Desserts Continued

Cheesecake Bar

\$5.95 per person

Substitute for Assorted Pastries add \$1.00/person
Substitute for Cookies & Brownies add \$2.00/person

Cheesecake Flavors

(pick two)

Plain

Lemon

Cherry

Turtle

Chocolate

Caramel

Chocolate Chip

Raspberry

Strawberry

Pumpkin (seasonal)

Cheesecake Toppings

(Parties of 75 or Less Pick 4 Toppings)

(Parties Larger than 75 Pick 8 toppings)

Cherry

Lemon

Strawberry

Blueberry

Caramel

Heath Pieces

Coconut

Chocolate Sauce

Whip Cream

Chocolate Chips

Butterscotch Chips

White Chocolate Chips

Rainbow Sprinkles

Nuts (Pecans or Walnuts)

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Hors D'Oeuvres

Hors D'Oeuvre Platters

Raw Vegetable Tray with Dip

(serves 50) \$95.00 (serves 25) \$47.50

Fresh Fruit Tray with Dip

(serves 50) \$95.00 (serves 25) \$47.50

Domestic Cheese Tray, Domestic Cheeses with Crackers and Fruit Garnish

(serves 50) \$95.00 (serves 25) \$47.50

Imported Cheese Tray, European Cheeses with Crackers and Fruit Garnish

(serves 50) \$110.00 (serves 25) \$55.00

Antipasto Platter, Assortment of Meats, Cheeses and Marinated Vegetables

(serves 50) \$100.00 (serves 25) \$50.00

Cold Hors D'Oeuvres

(three dozen minimum per type)

Iced Jumbo Gulf Shrimp with Traditional Garnish \$22.95/dozen

California Nori Rolls, Crab Meat and Avocado, Smoked Salmon and Scallion and
Cucumber and Red Bell Pepper, with Wasabi and Soy Sauce \$15.95/dozen

Beef Tenderloin * Canapés with Scallion Aioli \$18.95/dozen

Cherry Tomatoes Filled with Herb Cream Cheese \$13.95/dozen

Salami Coronets with Cream Cheese \$13.95/dozen

Celery Hearts with Cream Cheese \$13.95/dozen

Devilled Egg Halves with Caper Garnish

\$13.95/dozen

Asparagus Spears Wrapped with Smoked Turkey \$17.95/dozen

Pate Choux Puffs Filled with Smoked Salmon Mousse, Shrimp Salad,
Cream Cheese and Apple \$15.95/dozen

Assorted Canapés \$17.95/dozen

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Hors D'Oeuvres

Hot Hors D'Oeuvres

(Three dozen minimum per type)

Sesame Chicken \$18.95/dozen

Coconut Chicken \$16.95/dozen

Chicken Drummettes \$14.50/dozen

Buffalo Style Wings \$14.50/dozen

Meatballs ~ BBQ or Swedish \$13.95/dozen

Bacon Wrapped Scallops \$29.95/dozen

Crab Cakes \$29.95

Spanakopita—Petite Spinach Pies \$17.95/dozen

Pear and Brie Wontons \$23.95/dozen

Spinach Bread \$6.50/ Loaf

Stuffed Mushrooms ~ Seafood (Shrimp, Crab, Lobster) \$23.95/dozen,

Chorizo and Cheddar \$22.95/dozen, or Veggie (Eggplant, Zucchini, Artichokes,

Mushrooms, and Basil Pesto) \$19.95/dozen

Shrimp ~Coconut \$21.95/dozen, Garlic \$19.95/dozen, or Crab Stuffed \$23.95/dozen

Beef ~ 2 oz Seared Medallions with Cranberry Glaze \$31.95

or 2 oz Cajun Beef Tips and Mushrooms \$27.95

Distinctive Hors D'Oeuvres

Roast Steamship Round of Beef * Carved to Order Served on Petite Rolls with

Horseradish Sauce and Mustard Selections, au jus (serves 150) \$585.00

Carved Top Round * with Petite Rolls, Horseradish Sauce & Mustard Selections

(serves 50-75) \$195.00

Roasted Strip Loin of Beef *, Carved to Order ,

Served on Petite Rolls with Horseradish Sauce and Mustard Selections, au jus (serves 50) \$265.00

Roasted Honeysuckle Ham, Carved to Order

Served on Petite Rolls with Horseradish Sauce and Mustard Selections (serves 75-100) \$185.00

Side of Smoked Salmon, Served with Cocktail Rye, Chopped Onions, Capers and Lemon (serves 30) \$80.00

Chef's Carving fee—\$35.00

Cocktail Dips

(serves 50-75)

Salsa and Tortilla Chips\$15.95/2 quarts Guacamole with Tortilla Chips.....\$32.00/2 quarts

Hummus Dip with Pitas.....\$22.95/2 quarts Crab Dip with Crackers.....\$24.95/2 quarts

Mexican Seven Layer Dip with Tortilla Chips.....\$34.95/2 quarts

Spinach Dip with Crackers and Garlic Toast (served hot or cold) ..\$18.95/2 quarts

Bruschetta Dip Served with Toast Points.....\$14.95/2 quarts

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Packages ~ #1 ~ \$22.00 per Person

Choice of 2 Platters:

Raw vegetable tray with dip

Fresh fruit tray with dip

Domestic cheese tray

Imported cheese tray, European cheeses with crackers and fruit garnish

Antipasto platter, assortment of meats, cheeses and marinated vegetables

Choice of 2 cold Hors d'oeuvre Platters:

Iced jumbo gulf shrimp

California Nori Rolls: crab meat, avocado, smoked salmon, scallion, cucumber and red bell pepper, served with wasabi and soy sauce

Beef tenderloin * canapés with scallion aioli

Cherry tomatoes filled with herb cream cheese

Salami coronets with ham mousse

Celery hearts with alloutte

Devilled egg halves with caper garnish

Asparagus spears wrapped with smoked turkey

Pate choux puffs filled with smoked salmon mousse, shrimp salad, cream cheese and apple

Assorted canapés

Bruschetta

Choice of 2 hot Hors d'oeuvres:

Chicken: sesame, coconut, or cashew

Chicken drumettes: plain or buffalo style

Meatballs: BBQ, Swedish

Stuffed mushrooms: chorizo and cheddar or veggie with eggplant,

zucchini, artichokes, mushrooms, and basil pesto

Oyster Rockefeller

Spanakopita

Pear and Brie wontons

Spinach bread

Seared medallions with cranberry glaze

Cajun beef tips with mushrooms

Choice of 2 Cocktail Dips

Salsa or Guacamole with tortilla chips

Mexican seven layer dip with tortilla chips

Hummus dip with pita

Spinach dip with crackers an garlic toast

Crab dip with crackers

Choice of Ham or Top Round

\$35 / Chef Fee

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Packages ~ #2 ~ \$35.00 per Person

Choice of 3 Platters:

Raw vegetable tray with dip

Fresh fruit tray with dip

Domestic cheese tray

Imported cheese tray, European cheeses with crackers and fruit garnish

Antipasto platter, assortment of meats, cheeses and marinated vegetables

Choice of 3 cold Hors d'oeuvre Platters:

Iced jumbo gulf shrimp

California Nori Rolls: crab meat, avocado, smoked salmon, scallion, cucumber and red bell pepper, served with wasabi and soy sauce

Beef tenderloin * canapés with scallion aioli

Cherry tomatoes filled with herb cream cheese

Salami coronets with ham mousse

Celery hearts with alloutte

Devilled egg halves with caper garnish

Asparagus spears wrapped with smoked turkey

Pate choux puffs filled with smoked salmon mousse, shrimp salad, cream cheese and apple

Assorted canapés

Bruschetta

Choice of 3 hot Hors d'oeuvres:

Chicken: sesame, coconut, or cashew

Chicken drummettes: plain or buffalo style

Meatballs: BBQ, Swedish

Stuffed mushrooms: chorizo and cheddar or veggie with eggplant,

zucchini, artichokes, mushrooms, and basil pesto

Oyster Rockefeller

Spanakopita

Pear and Brie wontons

Spinach bread

Seared medallions with cranberry glaze

Cajun beef tips with mushrooms

Choice of 3 Cocktail Dips

Salsa or Guacamole with tortilla chips

Mexican seven layer dip with tortilla chips

Hummus dip with pita

Spinach dip with crackers an garlic toast

Crab dip with crackers

Choice of Ham, Top Round, or Strip Loin

\$35 / Chef Fee

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Packages ~ #3 ~ \$50.00 per Person

Choice of 3 Platters:

Raw vegetable tray with dip

Fresh fruit tray with dip

Domestic cheese tray

Imported cheese tray, European cheeses with crackers and fruit garnish

Antipasto platter, assortment of meats, cheeses and marinated vegetables

Choice of 4 cold Hors d'oeuvre Platters:

Iced jumbo gulf shrimp

California Nori Rolls: crab meat, avocado, smoked salmon, scallion, cucumber and red bell

pepper, served with wasabi and soy sauce

Beef tenderloin * canapés with scallion aioli

Cherry tomatoes filled with herb cream cheese

Salami coronets with ham mousse

Celery hearts with allouette

Devilled egg halves with caper garnish

Asparagus spears wrapped with smoked turkey

Pate choux puffs filled with smoked salmon mousse, shrimp salad, cream cheese and apple

Assorted canapés

Bruschetta

Choice of 4 hot Hors d'oeuvres:

Chicken: sesame, coconut, or cashew

Chicken drumettes: plain or buffalo style

Meatballs: BBQ, Swedish

Bacon wrapped scallops

Stuffed mushrooms: seafood with shrimp, crab, and lobster, chorizo and cheddar cheese, or veggie with eggplant, zucchini, artichokes, mushrooms, and basil pesto

Shrimp: coconut, garlic, crab stuffed

Crabcakes

Oyster Rockefeller

Spanakopita

Pear and Brie wontons

Spinach bread

Seared medallions with cranberry glaze

Cajun beef tips with mushrooms

Choice of 4 Cocktail Dips

Salsa or Guacamole with tortilla chips

Mexican seven layer dip with tortilla chips

Hummus dip with pita

Spinach dip with crackers and garlic toast

Crab dip with crackers

Choice of Ham, Top Round, Strip Loin, or Prime Rib

\$35 / Chef Fee

Weber's 2011-2012 Catering Menu

•3050 Jackson Road · Ann Arbor · Michigan · 48103 · 734.769.3237 · www.webersinn.com

Weber's Catering has been catering off premise in and around Ann Arbor for over 30 years for a wide range of events ranging in size from 5 to 1800, and in variety from Executive Luncheons, to Company Picnics, Fund-raisers to Wedding Receptions.

Catering Policies

SERVICES

- Complete event planning services are available for your event.
- Customized Events– Weber's will work with you to design a custom menu to suit your unique event needs.
- Some catering events may require rented equipment for the success of the event, which will be the responsibility of the booking group.
- All details including meal selection, number of guests expected, equipment requests, and special arrangements should be made three (3) weeks prior to the event date.
- If catering times change after booking please contact the sales and catering department who will make every effort to accommodate your requests; otherwise the original time requested will be adhered to.
- Disposable tableware is available to purchase.
- Weber's will not be held responsible for any damages to rented equipment or any independent contractor hired by the guest.

FOOD AND BEVERAGE

- Weber's uniform staff will set-up, provided Professional service and clean up.
- Food service times for full service events are 1 & 1/2 hours plus set up and clean up.

Fees and Surcharges

- A \$35.00 delivery fee will apply for each delivery.
- All food and beverages are subject to 6% state sales tax and 18% gratuity for full service.
- The guaranteed number must be phoned into the Sales Office four (4) business days prior to the event, by 12:00 p.m. The guaranteed number is the minimum your group will be charged. Should the number of guests exceed this number, you will be charged for the number of guests served. If no guarantee is given to the Sales Office, we will consider your agreed number the minimum your charges will be based upon.
- For a complete bar Weber's is able to provide a bartender at \$25.00 per bartender per hour; the client is required to provide the liquor and Weber's will provide the beer and wine. Our bartenders will control the bar and will follow BAR Code training as it relates to handling an intoxicated guest.
- Weber's is only able to offer service for beer and wine that we supply.
- Weber's reserves the right to return any left over food to Weber's at the end of the food service time, unless your menu is ordered by per item. Weber's is not responsible for improper handling of food left at the catering site.
- All federal, state, and local laws with regard to food and beverage purchases and consumption are strictly adhered to. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

Weber's 2011-2012 Catering Menu

•3050 Jackson Road • Ann Arbor • Michigan • 48103 • 734.769.3237 • www.webersinn.com

Catering Policies

Deposits / Billing

- A deposit determined by the Sales Office may be required for all bookings. If billing privileges have been established, a cancellation fee determined by the Sales Office will apply in lieu of a deposit.
- Certain events must be paid in full, four days prior to the date of the event unless billing privileges have been made in advance with the Sales Office.
- For certain events a 2/3 prepayment is required six (6) weeks prior to the event date. Payment must be in the form of cash, cashier's check or a major credit card. Group must provide a major credit card for the balance of the function.
- Debit cards or personal checks will not be accepted for final payment.
- Direct bills not paid within 30 days of receipt, will be charged an additional 1.5% on all unpaid balances.
- Groups claiming Michigan Sales Tax exemption status must provide official documentation to the Sales Office prior to the scheduled event.

Cancellation Policy

- If a confirmed event is cancelled your deposit will be the minimum cancellation charge and will increase according to the schedule below.
- Hotel shall not be liable for failure to perform this agreement due to any "Act of God" or cause beyond the hotel's control nor for any consequential or special damages.

If the group cancels any food and beverage function as outlined in your contract, the following fees will apply:

180 days to 91 days	25% of the total estimated revenue
90 days to 31 days	50% of the total estimated revenue
30 days or less	100% of the total estimated revenue

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, shellfish or eggs may increase your risk of food borne illness.

All food and beverage are subject to 6% tax and 18% gratuity.