

Smokey Michigan



Smokey Michigan Catering

Family-owned business that specializes in an array of BBQ sauces, specialty seasoning and provides fresh, high-quality food for any event.

Chelsea MI 48118

734 320-7214 Michaela

smokey.michigan@gmail.com

Celebrate the Love of food Over a Good Meal

Nothing brings us together like sharing a meal, no matter what the occasion, food can sustain us and provide a momentary respite. Honoring a loved one's life in marriage, graduation, retirement, birthday, celebration of life can become easier and less stressful with food.

Whether you prefer a full buffet meal or simple appetizers to sustain those present, you can achieve this basic goal quickly and easily with the help of our local catering company.

Breads Include:

House bread: Classic- Topped with a special blend of spices, garlic, olive oil and sea salt.

Cheesy- Baked with a blend of cheeses.

House Corn Bread

Starters:

Spinach and Artichoke Dip

Spinach and artichokes combined with a creamy garlic sauce and topped with a blend of cheeses. Served with pita chips.

Fruit Platter

Fresh cut pineapple, melon, watermelon, strawberries and mixed berries. Served with a cream cheese dip on the side.

Vegetable Platter

Assortment of fresh veggies, such as carrots, broccoli, cauliflower, celery, cucumbers, radishes and assorted peppers. Served with a creamy house garlic dip. (Ranch and other dips upon request)

Cheese Platter

Assortment of soft and hard cheeses such as Manchego, blue cheese, goat cheese, brie, Swiss, sharp cheddar, pepper jack and Colby jack. Served with assorted crackers.

Bacon & Tomato Skewer

Cherry tomatoes, bacon and mozzarella balls, drizzled with basil pesto.

Brisket Mac & Cheese Bites

Creamy mac and cheese, mixed with smoked brisket and baked until golden brown, garnished with smokey crème fraiche and chives.

Mac & Cheese Bites

Macaroni shells folded in a sharp Cheddar & béchamel Sauce. Baked golden brown in a prosciutto cup then topped with herbed panko and chives.

Artichoke and Crab Stuffed Mushroom Caps

Artichoke hearts with Jumbo Lump Crab Mixture Stuffed into a Mushroom Cap. Baked Golden Brown with grated Parmesan cheese & fresh parsley.

Meatballs

Mix of lamb and beef, combined with spices and herbs, cooked in a mild curry sauce and topped with cilantro.

-Optional Whiskey BBQ sauce meatballs-

Chili-Lime Meatballs.

Meat balls baked and basted in our home-made chili-lime sauce.

Salads:

Choice of dressing served upon request

House

Spring mix, arugula, roasted shallot, toasted sliced almonds and pecorino, dressed in house apple cider vinaigrette.

Garden

Spring mix, cucumbers, cherry tomatoes, cheddar cheese, red onion and croutons. Choice of dressing.

Michigan

Spring mix, arugula, red onion, walnuts, dried cherries, blue cheese and granny smith apple dressed in pomegranate vinaigrette.

Caesar

Crisp romaine, parmesan and herbed croutons dressed in house Caesar dressing.

Mediterranean

Romaine, heirloom tomatoes, cucumbers, feta, parsley, toasted chickpeas, red onion and dressed in house Greek vinaigrette.

Mediterranean pasta

Fettuccine, roasted cherry tomatoes, kalamata olives, artichokes and feta, tossed in house Greek dressing.

Chicken Salad

Marinated chicken tossed with green grapes, onions, celery and broccoli slaw tossed in a house honey mustard dressing.

Lunch:

BBQ Meat Bar

regular hamburger, slider buns or Tortilla chips

Choice of pulled pork, shredded chicken, or beef brisket

Sides Include- Shredded cheese, lettuce, tomatoes, sour cream and salsa.

Whiskey Chicken

Grilled chicken glazed with our house whiskey BBQ sauce, blue cheese, red onion, romaine and bacon.

Portobella

Marinated portobello caps, melted gruyere with roasted red pepper aioli on a house roll.

Brisket sliders

House smoked brisket, thinly sliced and topped with house pimento cheese and chive on a house roll.

Pulled Pork sliders

House smoked pulled pork, topped with sharp cheddar cheese with your choice of whiskey, house or habanero BBQ sauce. Served with house rolls.

Beef Patty Sliders

4 oz patties topped with melted gruyere, served with garlic aioli and caramelized onion, on house rolls.

Grilled Chicken Sliders

Grilled marinated chicken topped with blue cheese, House Habanero BBQ sauce and topped with crispy onions on a house roll.

Main Entrees:

Beef Brisket

House smoked for 14 hours and thinly sliced

Bone-In Beef Chuck Short Ribs “Dino Ribs”

Rack of 4, 12” bone chuck ribs house smoked for 12 hours sliced into individual ribs grilled, sauced or plain.

Grilled Beef:

Tenderloin, Flank or NY strip

Sauces Include:

Chimichurri

Fresh herbs, garlic, vinegar and olive oil.

Red Wine Jus

Rich red wine sauce, garnished with roasted mushrooms and fresh rosemary

Mushroom Ragout

Chef's blend mushrooms with a hint of brandy and finished in a rich sauce and garnished with parmesan, fresh rosemary and thyme.

Michigan Cherry

Red wine and Traverse city cherry sauce.

Au Poivre

Rich peppered cream sauce with cognac.

Bearnaise

clarified butter emulsified in egg yolks and white wine vinegar and flavored with herbs.

Salsa Verde

Spicy green sauce with roasted tomatillos and green chili peppers.

Pork

Smoked Pig

Slow smoked pig weight ranges from 50 lbs. to 150 lbs. depending of party size

Saint Louis or Baby Back Ribs

House smoked for 5 hours sauced or plain

Pulled Pork

House smoked for 12 hours pulled apart into chunky pieces sauced or plain

Chicken

Smoked Chicken

Slow smoked whole chickens pulled apart into chunky pieces sauced or plain

Whiskey Bacon BBQ Chicken

Jumbo Chicken thighs skewered on kebabs or pieces, covered with whiskey, ground smoked bacon, seasonings, then we add natural honey grilled to perfection.

Choice of Chicken with-

Mushroom Ragout

Chef's blend mushrooms with a hint of brandy and finished in a rich sauce and garnished with parmesan, fresh rosemary and thyme.

Tomato and Basil

Roasted cherry tomatoes, garlic, shallot and sherry vinegar.

Marsala

Creamy mushroom sauce with marsala wine, garlic and onion.

Sauce Supreme

Creamy velouté sauce with chicken stock, garlic with a hint of lemon.
Garnished with roasted mushrooms and fine herbs.

Garlic and White Wine

Classic butter, garlic and white wine sauce.

Creamy Sundried Tomato

Sun Dried tomatoes, garlic and basil cream sauce.

Michigan Cherry

Balsamic roasted chicken, served with a red wine and Traverse city cherry sauce.

Sides:

Roasted Brussel Sprouts with Bacon and Balsamic

Mac and Cheese folded in our house Queso and bacon sauce

Roasted Garlic Mashed Potatoes

Smoked Baked Beans with Apple & Bacon

Smoked Baked Beans with brisket or pulled pork

24 hr Coleslaw with a tangy crisp vinaigrette

Smokey Michigan House Potato Salad

Braised Red Cabbage in a red wine reduction with bacon

Collard Greens with bacon and smoked ham hocks

* Denotes Items served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses