



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:

Crostini Trio

Tomato bruschetta

With vine ripened tomatoes, garlic, basil, olive oil and drizzled with balsamic reduction.

Brie & apple crostini

With creamy brie, crisp granny smith apple and drizzled with honey infused with lavender.

Tapenade

With marinated olives, garlic, hint of lemon, capers, roasted red peppers, topped with fresh rosemary. (Anchovies upon request)

Fruit Skewers

Fresh strawberries, cantaloupe and pineapple with a drizzle of cream cheese icing.

Spinach and Artichoke Dip

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

Mushroom Ragout Crostini

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

Tomato Caprese

Cherry tomatoes, basil and mozzarella balls drizzled with herb infused balsamic vinegar.

Beet Caprese

Red and golden beets with mozzarella and basil, drizzled with a tarragon dressing.

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)

Charcuterie Platter

Assortment of soft and hard cheeses like Manchego, blue cheese, goat cheese, brie, Swiss, sharp cheddar, pepper jack and Colby jack. Along with marinated olives, pickled onions, mixed nuts, assorted meats such as prosciutto, sweet and hot soppressata salami, genoa salami, pepperoni and chorizo. Served with assorted crackers.

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.

Shrimp Cocktail

Tender shrimp, seasoned with citrus and spices, served with house cocktail sauce.

Soup Shooters

Choice between cheddar ale, tomato bisque and French onion, served in a shooter cup, topped with an herbed crouton.

Prosciutto and Melon

Melon slices wrapped in prosciutto and drizzled with a balsamic reduction.

Cucumber & Watermelon

Watermelon slice, feta, balsamic reduction on a salted cucumber.

Bacon & Tomato Skewer

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

Tuna poke on Wontons

Ahi tuna, mango, cucumber, toasted sesame seeds tossed in a citrus soy and garnished with scallions.

Sushi Rolls/Nigiri Bites

Chefs' choice

Brisket Mac & Cheese Bites

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

Polenta Bites

Crisp polenta topped with smoked tomato and shallot, topped with arugula pesto and shaved parmesan.

Queso Dip

House made Queso sauce with hickory smoked crumbled bacon served with tortilla chips.

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-

Duck Spring roll

Light. Crisp-crackly pastry filled with shredded duck with Chinese flavors.

Add some sauces to your order: sweet chili sauce. Sweet and sour sauce, soy sauce and plumb sauce.

Chicken Skewers with peanut satay sauce.

Chicken skewers with a light peanut satay dipping sauce on the side.

Chicken Yakitori

Chicken skewers sweet sake glaze chicken served on a bed of julienned carrot and cucumber.

Seared Ahi-Tuna With sesame ginger glaze.

Thinly sliced tuna; drizzle with glaze and sprinkled with green onions served with pickled ginger and wasabi paste.

Grilled Shrimp on lemon grass skewers.

Shrimp skewers marinated in our special blend of garlic, onion, spices then grilled

Indian Spiced Beef tenderloin with cucumber raita.

Grilled beef tenderloin rubbed with a Indian spices served with a refreshing side of cucumber salad mixed with jalapeno pepper, lime, cilantro, mint and yogurt.

Pancetta-wrapped Prawns with Polenta.

5 large prawns wrapped with pancetta lightly seasoned and nestled into a bowl of polenta with light drizzle of basil.

Smoked corn beef Ruben egg roll.

Smoked corn beef, Sauerkraut with baby Swiss cheese stuffed in a wonton deep fried with our home made thousand island sauce.

Chili-Lime Meatballs.

Meat balls come 6 per order baked and basted in our home-made chili-lime sauce.

Nachos your choice of Pulled pork or Brisket.

Tortilla chips topped with smoked pork, house made Queso dip, onions, tomatoes, jalapeños and drizzled with BBQ sauce.

Mac-n-Cheese in homemade Queso sauce.

Our famous mac-n-cheese smothered in our home made Queso sauce with hickory smoked crumbled bacon.

Truffle Fries.

Doubled fried truffle fries drizzled with truffle oil then dusted with Parmesan cheese and sea salt served with a Parmesan Lime Aioli dipping sauce.

Korean Bulgogi Tacos

Taco filled with marinated beef, Korean -Style slaw with a Soy lime dressing and finished with a spicy Gochujang Mayo sauce.

Pulled Pork Tacos

Taco filled with our 12-hour pulled pork, pickled red onions filled with a Korean style Soy Lime dressing and finished with a spicy Gochujang Mayo sauce.

Beef Brisket Taco

Taco filled with hour 14 hour smoked brisket Korean -Style slaw with a Soy lime dressing and finished with a mango salsa.

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.

Tomato Caprese

Layered heirloom tomatoes, mozzarella and fresh basil, drizzled with balsamic reduction.

Beet Caprese

Layered red and yellow beets with mozzarella and fresh basil, drizzled balsamic vinaigrette.

Arugula and Fennel

Arugula, spinach, shaved fennel and parmesan, dressed in a lemon vinaigrette.

Root Vegetable

Spring mix, arugula, roasted carrots, turnips, squash and beets, topped with goat cheese crumbles, fresh herbs, almonds with a roasted shallot and Dijon vinaigrette.

Antipasto

Spiral pasta, green peppers, provolone, roasted shallot, genoa salami, red onion and chickpeas, tossed in an Italian vinaigrette.

Mediterranean pasta

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

Lunch:

Taco Bar

Tortilla chips, corn or flour tortillas

Choice of beef, flank steak or chicken

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

Extra sides for an upcharge include- Black olives, nacho cheese, queso dip, tortilla chips or Fritos, salsa Verde, refried beans, house made jalapeno relish, sauteed peppers and onions.

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.

Sandwiches and wraps

Breads include- White, wheat, sourdough, croissant and rye.

Wraps include- Regular flour, spinach and herb, tomato and herb.

Turkey & Cheddar

Roasted turkey, cheddar, romaine and tomato

Chicken salad

Shredded chicken, toasted pecans, granny smith apples, onions, celery and dried cranberries, mixed in a Dijon yogurt dressing

Chicken Caesar

Grilled chicken, romaine and parmesan, tossed in house Caesar dressing.

Fried chicken

Fried chicken strips, romaine, tomato, cheddar and bacon.

Whiskey Chicken

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

BLT

Thick cut bacon, heirloom tomato, romaine and mayo.

Portobella

Marinated portobello caps, fresh mozzarella, basil 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.

Beef sliders

Thinly sliced marinated beef, served with your choice of house horseradish cream or chimichurri, 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:

Beef Brisket

House smoked for 14 hours and thinly sliced

Saint Louis Ribs

House smoked for 5 hours sauced or plain

Middle Eastern Grilled Chicken or Steak Kabobs

Grilled chicken or steak marinated in a yogurt and middle eastern spices along with red, green pepper, Vidalia onions and petite red skin potatoes.

Grilled, baked or smoked 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.

Piccata

Lemon butter caper sauce.

Marsala

Creamy mushroom sauce with marsala wine, garlic and onion.

Sauce Supreme

Creamy veloute 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.

Grilled Beef:

Such as 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.

Grilled Salmon

House blend of spices, grilled lemon butter sauce

Miso Glazed Grilled Salmon

Miso glazed Atlantic salmon, served on a bed of grilled Bok choy._

White fish

Baked cod, encrusted with herbs and parmesan. Served with a citrus beurre Blanc.

Seared Tuna

Seared in spices, sliced and layered over a bed of Asian slaw. Drizzled with a yuzu citrus soy and served with sesame vinaigrette on the side.

Ravioli

Spinach and ricotta ravioli, served in a creamy, smokey roasted sun-dried tomato sauce, topped with parmesan cheese and fresh basil.

Sides:

Roasted Redskins with Rosemary and sea salt

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

Grilled Asparagus dusted with fresh Parmesan

Roasted Root Vegetables

Polenta Cakes

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

Haricot Vert “ French Green Beans” in a garlic butter sauce

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