

APPETIZERS by the DOZEN

min order 3 dozen

FRUIT SKEWERS

Bite sized seasonal fruit artfully arranged on bamboo skewers. \$14

VEGETABLE SPRING ROLLS

Served with sweet and sour dipping sauce. \$14

STUFFED MUSHROOMS

Tender mushroom caps hand filled with your choice of seafood, Italian sausage, or vegetable stuffing and topped with grated Parmesan. \$14

FRIED PROVOLONE

Sticks of mild provolone breaded with a crispy garlic butter crust and fried. Served with our house marinara. \$13

RAVIOLI FRITTI

Crispy-coated fried pasta filled with ricotta and Romano cheeses and a touch of jalapeño pepper. Served with marinara sauce. \$14

MINI QUICHES

With assorted savory fillings. \$16

SPANAKOPITA

Filo dough stuffed with spinach, feta, and dill baked to a light golden brown and served with homemade Tzatziki sauce. \$14

JUMBO FRIED COCONUT SHRIMP

Served with sweet chili dipping sauce. \$24

CHICKEN WINGS

Tossed in your choice of honey chipotle BBQ sauce, buffalo sauce, or plain. Served with ranch or blue cheese dressing. \$15

CHICKEN SATAY

Marinated chicken breast strips skewered and grilled with a peanut glaze and topped with cashews and scallions. \$14

CAJUN BACON WRAPPED CHICKEN

Brushed with barbecue sauce. \$14

FRANKS IN A BLANKET

Cocktail franks wrapped in puff pastry served with honey mustard. \$14

COTTAGE INN MEATBALLS

Served with choice of our tasty marinara sauce, Marsala mushroom sauce, or tangy BBQ sauce. \$15

PORK POTSTICKERS

Wonton wraps stuffed with diced vegetables and savory pork, fried crisp and served with a soy dipping sauce. \$16

PLATTERS / SPREADS / DIPS

FRESH FRUIT PLATTER

Only the freshest sliced fruit in season, beautifully displayed. Served with fruit yogurt dip.  
Small \$35 • Large (serves 50) \$75

CHEESE PLATTER

Chefs selection of artisan cheeses served with an assortment of crackers. Garnished with fresh fruit. (serves 35) \$85

FRESH VEGETABLE PLATTER

Market fresh vegetables served with creamy ranch dressing and hummus. Small \$35 • Large (serves 50) \$75

FIRE ROASTED VEGETABLE PLATTER

Sweet peppers, eggplant, squash, portabella mushroom, and red onion, roasted and served with balsamic vinaigrette. \$50

INSALATA CAPRESE PLATTER

Sliced beefsteak tomatoes, fresh mozzarella cheese, fresh basil, and spring greens served with balsamic glaze. \$75

MEDITERRANEAN TRIO PLATTER

Hummus, Tzatziki, pepperoncini peppers, cucumbers, and feta cheese served with bread. \$95

BRIE EN CROUTE PLATTER

Wheel of Brie baked in puff pastry and garnished with fresh fruit. Served with crackers. \$85

ITALIAN ANTIPASTO PLATTER

Various Italian meats, cheeses, olives, and pepperoncini peppers, accented with Italian balsamic tomato relish and served with fresh Cottage Inn bread. \$85

TUSCAN GRILLED FLAT IRON STEAK PLATTER

Grilled flat iron steak, sliced and served with spring greens, fire roasted red onions, Gorgonzola cheese and a rosemary aioli. \$95

SICILIAN DEEP DISH PIZZA

A Cottage Inn specialty! Twenty bite size pieces of our famous Cottage Inn deep-dish pizza with your choice of two toppings.  
\$17 /pizza

SPINACH & ARTICHOKE DIP

Fresh spinach and artichoke hearts simmered with Alfredo sauce. Topped with our three cheese blend, baked and served with tri-color chips. \$80

BRUSCHETTA

Homemade tomato concasse with onions, garlic, balsamic vinegar and olive oil. Served with toasted Cottage Inn bread. \$80

GUACAMOLE

Avocados, fresh cilantro, chopped tomatoes, onions, and chilies. Served with tri-color chips. \$20 /quart

PICO DE GALLO

Chopped tomato, onion, chilies, and fresh cilantro, finished with lemon and lime juice. Served with tri-color chips. \$20 /quart

HUMMUS

Creamy spread made from chickpeas blended with tahini, olive oil, lemon juice, salt, and garlic. Choice of Traditional or Roasted Red Pepper. Served with bread. \$20 /quart

DISPOSABLES

All to-go orders are packaged in disposable containers and come with complimentary serving utensils. Place settings are available at 50¢/person. This includes heavy-duty plastic plates, forks, knives, and paper dinner napkins.

POLICIES

All orders are subject to a 6% MI sales tax. Events Coordinator must be made aware of tax-exempt status whenever applicable.

A minimum purchase of \$100 is required for all delivered Catering orders.

A minimum \$20 delivery fee will be applied. Delivery fee will scale with order size and travel distance. This fee also includes a tip for your driver.

Orders placed from the Original Cottage Inn Lunch or Dinner Menus are not available for delivery.

DIETARY RESTRICTIONS

At the Original Cottage Inn, we are committed to meeting all of your dietary needs. We can accommodate requests for vegetarian, vegan, nut-free, gluten-free and dairy-free options, with certain limitations.

CONTACT

To reserve one of our private rooms or request additional information:

Ph (734) 663-3379  
Email events@originalcottageinn.com

Our Events Coordinator is available  
10am-5pm Monday - Friday

SALADS

SMALL serves 15-20 • LARGE serves 30-40

GREEK

Greek olives, pepperoncini, cucumbers, tomatoes, onions, beets and feta cheese served atop crisp romaine lettuce.  
Small \$40 Large \$80

CAESAR

Crisp romaine lettuce served with our Caesar dressing, garlic croutons, red onions and freshly shaved Parmigiano-Reggiano.  
Small \$35 Large \$70

GARDEN

Romaine lettuce topped with garlic croutons, tomatoes, cucumbers, cranberries and shaved Parmigiano-Reggiano.  
Small \$35 Large \$70

ANTIPASTO

Mixed greens and romaine lettuce with Greek olives, pepperoncini, cucumbers, tomatoes, onions and beets topped with Genoa salami, capicola ham and provolone cheese.  
Small \$40 Large \$80

SPRING

Romaine lettuce and mixed greens topped with mandarin oranges, slivered almonds, dried cherries, red onions, cherry tomatoes and Gorgonzola cheese.  
Small \$40 Large \$80

CRANBERRY PECAN

Spring greens, toasted pecans, red onions, Gorgonzola cheese and sun-dried cranberries.  
Small \$40 Large \$80

CRANBERRY CASHEW MANDARIN

Fresh romaine lettuce with mandarin oranges, sun-dried cranberries, scallions, cashews, and honey mustard vinaigrette.  
Small \$40 Large \$80

COMBOS

Choose half sandwich & choice of soup or salad \$9.99  
Choose full sandwich & choice of soup or salad \$11.99  
AVAILABLE 11a - 4p

SANDWICHES

CHICKEN PITA  
VEGGIE PITA  
PIZZA PITA  
GYRO  
TUNA SALAD  
CHICKEN CAESAR WRAP  
TURKEY ROLL-UP  
HAM ROLL-UP  
ITALIAN ROLL-UP  
TURKEY SUB  
HAM SUB  
ITALIAN SUB  
FULL SANDWICHES available for \$9.99 each

SALADS

GREEK  
GARDEN  
CRANBERRY  
PECAN  
STRAWBERRY FIELDS  
KALE SPINACH BRIE  
CAESAR

SOUPS

CLAM CHOWDER  
CHEF'S SOUP of the DAY  
MINESTRONE

ADD-ONS

\$1 each  
CHIPS  
COOKIE  
BOTTLED WATER  
COKE  
DIET COKE  
SPRITE

**PASTA**  
Includes fresh homemade bread, butter, and parmesan.  
**HALF** serves 10-15 • **FULL** serves 25-30

**LASAGNA**

Choose from our house specialty meat lasagna, spinach lasagna (contains mushrooms and almonds), or our roasted vegetable lasagna.

Half **\$60** Full **\$120**

**BAKED MOSTACCIOLI**

Rigatoni pasta with our traditional marinara, baked under our four-cheese blend.

Half **\$50** Full **\$100**

**SPAGHETTINI MARINARA**

Classic Italian dish with homemade marinara sauce.

Half **\$45** Full **\$90**

**PASTA NAPOLITANA**

A vegetarian delight! Tri-color penne pasta tossed in olive oil, garlic and fresh herbs, topped with simmered fresh tomatoes, basil, and Asiago cheese.

Half **\$50** Full **\$100**

**PENNE PRIMAVERA ALFREDO**

Fresh broccoli, carrots, and cauliflower gently tossed with penne pasta in a creamy Alfredo sauce.

Half **\$50** Full **\$100**

**CHICKEN ARTICHOKE PASTA**

Tender chicken breast sautéed with tomatoes, scallions, mushrooms, and artichoke hearts. Served atop penne pasta with a zesty tomato-basil cream sauce.

Half **\$60** Full **\$120**

**BLACKENED CHICKEN PASTA**

Tender blackened chicken, mushrooms, scallions, roasted red peppers, and penne pasta in a tasty Cajun cream sauce.

Half **\$60** Full **\$120**

**TRI-COLOR CHEESE TORTELLINI**

Cheese-filled pasta tossed in Palomino sauce.

Half **\$55** Full **\$110**

**RAVIOLI FLORENTINE**

Jumbo spinach and ricotta-filled ravioli simmered with scallions and mushrooms in sun-dried tomato cream sauce.

Half **\$55** Full **\$110**

**CI'S FAMOUS MACARONI AND CHEESE**

Elbow pasta mixed with a delicious cheese blend, and baked.

Half **\$50** Full **\$10**

**SIDE DISHES**

**HALF** serves 10-15 **\$30** • **FULL** serves 20-30 **\$60**

**RICE PILAF**

**ORZO** with FRESH SPINACH

**BUTTERED SWEET CORN**

**GARDEN VEG MEDLEY**

**STEAMED BROCCOLI**

**GREEN BEAN ALMONDINE**

**GARLIC REDSKIN MASHERS**

**PARMESAN POTATO WEDGES**

**HERB ROASTED RED SKINNED POTATOES**



**ENTRÉES**

for Pasta choices, refer to previous page

**MEDITERRANEAN CHICKEN**

Boneless chicken breast marinated in garlic, herbs, lemon and garnished with scallions, tomatoes, and feta cheese.

**SAVORY STUFFED CHICKEN**

Boneless breast of chicken wrapped around savory herb dressing.

**ROTISSERIE CHICKEN**

Seasoned with lemon juice, cracked peppercorns, garlic, and herbs. Also available barbecue-style.

**CHICKEN MILANO**

Tender chicken breast baked under smoked ham, provolone cheese, and fresh basil with a tomato butter sauce.

**CHICKEN KABOB**

Chicken and fresh vegetables skewered and grilled to perfection.

**CHICKEN PARMESAN**

A classic Italian favorite. Breaded chicken breasts with our house marinara and baked with mozzarella cheese.

**CHICKEN MARSALA**

Sautéed chicken with mushrooms in a Marsala wine sauce.

**CHICKEN & BROCCOLI**

Boneless chicken breast and fresh broccoli with a cheddar cheese sauce.

**LEMON ROSEMARY CHICKEN**

Charbroiled chicken breast basted with fresh lemon, rosemary and extra virgin olive oil.

**MICHIGAN CHICKEN**

Boneless breast sautéed with shitake mushrooms, Michigan dried cherries, toasted almonds, and fresh spinach.

**CHICKEN PICCATA**

Chicken breast sautéed with fresh lemon, capers, parsley, butter, and white wine.

**SOUTHERN FRIED CHICKEN**

Seasoned, battered and crisp fried with a honey butter glaze.

**HERB ROASTED PORK LOIN**

Fresh herb and kosher salt coated, oven roasted with a natural demi-glacé.

**BEEF TENDERLOIN TIPS**

Sauteed with mushrooms, onions, and red wine demi-glacé.

**LONDON BROIL**

Seasoned flank steak, char broiled, sliced and served with a mushroom demi-glacé.

**BEEF BROCHETTE**

Skewered beef tenderloin with assorted bell peppers and onions.

**ITALIAN STYLE POT ROAST**

Tender slow roasted pot roast with a Chianti demi-glaze.

**TUSCAN GRILLED SIRLOIN**

Marinated in fresh rosemary and garlic, char-grilled and served with a rich demi-glaze.

**ROAST PRIME RIB OF BEEF** add'l **\$6**/person

Coated with herbs and spices and slow roasted.

Served with horseradish sauce.

Minimum 20 orders. Carving fee applies.

**GRILLED SALMON**

Fresh Atlantic salmon grilled and topped with your choice of lemon dill or Florentine-style sauces.

**PARMESAN CRUSTED TILAPIA**

Tilapia fillet breaded with Panko and Parmesan cheese.

**EGGPLANT PARMESAN**

Panko and Parmesan coated eggplant slices, fresh mozzarella cheese, and pomodoro sauce.

**CREATE YOUR OWN BUFFET**

Served with fresh bread and butter.

**TWO ENTRÉE BUFFET \$21.95/person**

Select 2 from Entrées or Pasta Dishes, 2 Side Dishes and 1 Salad.

**THREE ENTRÉE BUFFET \$24.95/person**

Select 3 from Entrées or Pasta Dishes, 2 Side Dishes, and 1 Salad.

**ALL AMERICAN \$21.95 /person**

**ENTRÉES (PICK 2)**

HAMBURGERS

HOT DOGS

BRATWURST

GRILLED CHICKEN BREAST

**SIDES (PICK 2)**

COLESLAW

BBQ BAKED BEANS

POTATO SALAD

FRUIT SALAD

PASTA SALAD

MAC & CHEESE

CORNBREAD

**CHOOSE 1 SALAD**

**MEMPHIS BBQ \$24.95 /person**

**ENTRÉES (PICK 3)**

SMOKED BBQ BRISKET

PULLED PORK

BBQ CHICKEN BREASTS

ST. LOUIS RIBS

SMOKED TURKEY BREAST

**SIDES (PICK 2)**

COLESLAW

BBQ BAKED BEANS

POTATO SALAD

FRUIT SALAD

PASTA SALAD

MAC & CHEESE

CORNBREAD

**CHOOSE 1 SALAD**

**MEXICAN FIESTA \$16.99 /person**

SEASONED TACO BEEF

FAJITA CHICKEN

SPANISH RICE

REFRIED BEANS

HARD AND SOFT TORTILLAS

SALSA, GUACAMOLE

SOUR CREAM, CHEDDAR CHEESE

LETTUCE, DICED TOMATOES, BLACK OLIVES

**ADD: FAJITA STEAK \$3 /person**

**ADD-ONS for THEMED BUFFETS**

**COOKIES \$1 /person**

**BROWNIES \$1.50 /person**

**COOKIES AND BROWNIES \$2 /person**

**DESSERTS**

**DELUXE DESSERT TOWER**

**SMALL** 60 pc **\$85** • **LARGE** 120 pc **\$170**

**ASSORTED COOKIE PLATTER**

**SMALL** serves 35-40 **\$40** **LARGE** serves 70-80 **\$80**

**GOURMET BROWNIE PLATTER**

**SMALL** serves 35-40 **\$55** **LARGE** serves 70-80 **\$110**

**COOKIE & BROWNIE PLATTER**

**SMALL** serves 35-40 **\$50** **LARGE** serves 70-80 **\$100**

**INDIVIDUAL DESSERTS**

**TIRAMISU \$4 each**

**CHEESECAKE** with STRAWBERRIES **\$4.50 each**

**HOMEMADE CANNOLI \$3 each**