

Mélange

Catering Menu

Mélange
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Welcome to Mélange Catering! We strive to create an exquisite and memorable experience for you and your guests. We take pride in being an all-inclusive event planning company. From elegant good and attentive service, to rentals and entertainment, we cover the details so you can enjoy your event. Our staff will work with you to plan and custom tailor your event. We will exceed your expectations and work within your budget.

Our culinary team is passionate about seasonal cooking. Whenever possible, our chefs source local farms and vendors. This allows us to bring you the freshest product while supporting the local economy, further strengthening the local food chain. We work diligently with our vendors to maximize the bounty of the season.

With over 20 years of experience, we take pride in creating menus to satisfy all special dietary needs. Meet with our chefs to discuss dietary needs including, but not limited to: vegan, vegetarian, gluten-free, and any allergy accommodations you require.

Most of all, we understand the importance of personalizing each and every event. Though we have executed hundreds of events, yours is unique. Whatever the occasion may be, let Mélange do the work for you and remove the stress of event planning. Perfection is our expectation, and we will serve you restaurant quality food at whichever location you choose.

We look forward to bringing the Mélange experience to you!!

Chef's Note

These are just suggestions to get the palate rolling. We encourage our guests to contact us so we may custom tailor every menu to fit each individualized event.

Whether it's a budget restraint or a specific theme, let our team of experienced event planners and chefs interact one-on-one with you so that your every desire and dish may be fulfilled. Thank you.

Breakfast

Continental Breakfast

Assorted muffins, scones, danishes, pastries, and bagels
Variety of juices and coffee
Fresh fruit platter

Hot

Frittata – Whipped eggs and filling with no crust: Vegetable, Southwest, Midwest, or Lorraine

Quiche – Whipped eggs in pie crust with any filling

Some Suggestions:

- Caramelized onion, gruyere, spinach
- Broccoli, onion, red pepper Cotswold
- Smoked salmon, capers, red onion, cream cheese

Petite Quiche – Miniaturized version served in an assortment

Strata – Whipped eggs and any filling built in layers with slices of bread

Some Suggestions:

- Spinach, feta cheese, tomato
- Bacon, mushroom,

Biscuits and Gravy – Buttermilk biscuits with red eye sausage gravy

Farmer's bake – Whipped eggs, hash browns, and any combination of vegetables, cheese, and meat or other meat substitute

Some Suggestions:

- Sausage, onion, Cheddar cheese
- Spinach, mushroom, Manchego cheese
- Zucchini, onion, red pepper, dill

Breakfast Burritos – scrambled eggs, sausage, red peppers, and onion rolled up in a flour tortilla then baked and topped with Cheddar cheese, salsa, guacamole, and sour cream

Sides

Cheesy potato casserole, Hash browns, Bacon, Sausage & Turkey sausage

Chef-Manned Omelet station

Our chef team comes to you with all the equipment and ingredients to create made-to-order omelets to meet all your guests' needs.

Breakfast Bars

Your guest starts with the staple ingredient and then it's up to them to dress it up

Pancake Bar - Homemade pancakes with toppings that include: banana, strawberry, blueberry, maple syrup, whipped cream, pecans, powdered sugar, chocolate chips

Scrambled Egg Bar - Scrambled eggs, bacon, sausage, ham, Cheddar, American, onion, green onion, peppers, mushrooms, salsa, sausage gravy

Lunch

Platters

Artisan Sandwiches – A variety of gourmet crafted sandwiches cut and displayed

Some Suggestions:

- Turkey, brie, pesto mayonnaise
- Portabella mushroom, roast red pepper, feta, balsamic reduction
- Salami, capicola, muffaletta, provolone
- Ham, gruyere, apple, whole grain honey mustard
- Skirt steak, shitake mushroom, parsley vinaigrette
- Pan fried eggplant, fresh mozzarella, white anchovy, golden raisin compote
- Roast beef, grilled red onion, pickled radish, black pepper

Lavash wraps – A variety of lavash wraps stuffed, cut, and displayed

Some Suggestions:

- Cashew chicken salad, arugula, kumato tomato
- Cilantro hummus, roast red pepper, grilled zucchini
- Marinated fresh tuna, green bean, pickled pepper, aioli
- Quinoa salad, lemon confit, kalamata olive, goat cheese

Deli trays – your choice of meats and cheeses artfully rolled and displayed on a tray with accompanying breads, garnishes, and condiments

Side Salads

Traditional Potato Salad – Idaho potato, celery, onion, mustard mayonnaise dressing

Southwest Potato Salad – Redskin potato, celery, red onion, red pepper, jalapeno, chipotle cilantro mayonnaise

Couscous Salad – Couscous, cucumber, cherry tomato, feta, olive oil, mint, lemon juice

Quinoa Salad – Red and white quinoa, carrot, celery, onion, mango curry dressing

Tortellini Salad – Tricolor tortellini stuffed with cheese, red pepper, red onion, kalamata olive, pepperoncini, parmesan, Italian dressing, pesto

Black bean Salad – Barley, black beans, red onion, red pepper, garlic, cumin, cilantro, lime juice

Fresh corn Farro Salad – Farro, corn, cherry tomato, scallion, arugula, lime juice

Penne Boccocini Salad – Penne pasta, boccocini (mini fresh mozzarella balls), basil, cherry tomato, garlic, olive oil

Traditional Coleslaw – Shredded cabbage, carrot threads, coleslaw dressing

Asian Coleslaw Salad – Shredded Nappa cabbage, red peppers, carrot threads, soba noodles, green onion, peanut satay dressing

Southern Coleslaw Salad – Shredded cabbage, carrot threads, red onion, red pepper, bacon vinaigrette

Box Lunch

You pick the following:

- Artisan Sandwich or Lavash Wrap
- Side Salad, Fruit Cup, or Chips (pick 2)
- Cookie or Brownie
- Soda or Bottled Water

Soup and Salad

Soups

Fresh Corn Chowder

Butternut Squash Soup

Tomato Basil

Smoked Seafood Chowder

Miso Minestrone

Beef Chili

White Bean Chili

Gazpacho

Chicken Noodle

Strawberries and Cream with Aged Balsamic

Tortellini

Potato Leek

Loaded Baked Potato

Asian Hot and Sour

Lobster Bisque

Minestrone

Santa Fe Black Bean

Beef and Barley

Watermelon Gazpacho

Broccoli Cheddar

Asparagus and Poblano

Carrot Ginger

Salads

Mélange Salad – A mix of young field greens topped with a burgundy dried cherries, bleu cheese, spicy pecans and mango-lime dressing

Goat Cheese Salad – Fresh baby spinach, crispy goat cheese crouton, roasted peppers, lentils, fennel, sweet potatoes, bacon, and white balsamic dressing

Mandarin Salad – Chopped crispy romaine hearts, Asian style vegetables, mandarin oranges, curried almonds, and with a sesame-soy dressing

Garden Salad – Chopped crispy romaine hearts, tomato, cucumber, onion, vegetable threads, croutons, and buttermilk ranch

Caesar Salad – Chopped crispy romaine hearts, parmesan-reggiano, herbed garlic croutons, and Caesar dressing.

Warm Mushroom Salad – Fresh baby spinach, warm sautéed mushrooms, bacon, beet threads and topped with our house made Black Truffle vinaigrette

Kale Salad – Fresh baby kale, asparagus, bleu cheese, cherry and cherry tomatoes tossed in a honey balsamic dressing

Wedge Salad – A quarter head of Iceberg lettuce served with cherry tomatoes, carrot threads, bacon, croutons, and bleu cheese dressing

Greek Salad – Chopped crispy romaine hearts, tomato wedge, cucumber, feta, red onion, and Greek dressing

Bacon salad – Fresh baby kale, bleu cheese, toasted almonds, and bacon vinaigrette

Salad bar

Romaine and spring mix greens

Toppings include: Parmesan, feta, bleu cheese, cheddar cheese, cucumbers, onion, carrots, beets, olives, peppers, chickpeas, pecans, curry peanuts, and sunflower seeds

Protein toppings: Bacon, ham, turkey, salami, and tofu

Dressings include: Caesar, ranch, Italian, mango vinaigrette, and sesame ginger

Soup and salad bar

Pick any two soups to accompany the salad bar.

Hors D'oeuvres

Composed

Bacon Wrapped Fig – Stuffed with goat cheese

Ratatouille – In a parmesan cup

Tuna Tartar - With mango salsa in a cucumber cup

Bacon Wrapped Asparagus

Zucchini Ribbons – Stuffed with goat cheese, mint, and endive

Asian Shrimp – Marinated in sweet chili sauce and topped with Mandarin orange

Caribbean Shrimp – Marinated in jerk sauce and topped with mango and cilantro

Tempura Shrimp – With mango salsa

Arancini Funghi – With wild mushroom and roast red pepper coulis

Arancini Proscuitto – With truffle cream sauce

Scallop Ceviche – On a lime wedge with chili sugar spice and cilantro

Deviled Egg – With crab and white truffle oil

Pickled Radish – With goat cheese mousse and lemon confit

Halloumi – On a watermelon wedge with basil pesto and mint coulis

Crostini

Fresh Mozzarella – Pesto marinated, with fresh tomato and artichoke olive relish

Spinach and Artichoke – With tomato chutney

Tomato Confit – With goat cheese mousse

Pickled Pepper Trio – With goat cheese mousse

Smoked Salmon Mousse – With capers and chives

Wild Mushroom Ragout – With gorgonzola cream

Gorgonzola Mousse – With candied pecan and apple wedge

Balsamic Goat Cheese Mousse – With pineapple salsa

White Anchovy – With arugula pesto, fried caper, and pickled red onion

Brie – With orchard chutney

Beef Carpaccio – With shaved Parmesan and balsamic reduction

Profiterole

Cashew curry chicken salad

Wild mushroom and fresh herb

Gougeres with gruyere cheese

Pulled BBQ pork with guacamole and fresh corn salsa

Canapé

Sweet Potato Chip – With boursin, bacon jam, and chive

Duck Nacho – With manchego, guacamole, fresh tomato, sriracha sour cream, and scallions

Polenta Cakes - With sundried tomato, goat cheese, and caramelized onion

Roast Red Pepper Polenta Cakes – With BBQ glazed chicken and scallions

Guacamole Corn Cups – With fresh corn salsa

Roast Eggplant – On puff pastry with tomato jam and herbed goat cheese

Tuna Sashimi – Seared tuna on a wasabi rice cracker with sriracha sour cream and chive

Parsnip Puree – On puff pastry with mushroom ragout

Parsnip Puree – On a beet chip with bacon jam and chive

Small Servings and Platters

Served Warm

- Vegetable Potsticker** – With ponzu dipping sauce
- Chicken Potsticker** – With ponzu dipping sauce
- Phyllo Samosa** – Potato, vegetables, and curry
- Spanakopita** – Spinach, onion, garlic, and parmesan
- Pear and Brie Phyllo** – Burgundy poached pear and double cream brie
- Crab in Phyllo** – Jumbo lump crab, onions, and peppers
- Mini-Egg Roll** – With sweet and sour sauce
- Chicken Quesadilla** – With cilantro sour cream and guacamole
- Meatballs** – Served in a wild mushroom sauce, Swedish sauce, or BBQ sauce
- Shrimp Beignets** – With dynamite sauce
- New England Crab Cakes** – With red pepper remoulade
- Asian Crab Cakes** – With ginger aioli
- Vegetable Stuffed Mushroom** – Topped with gruyere and red pepper coulis
- Lollipop Lamb Chop** – With mint coulis
- Chicken Wings** – Traditional, buffalo, BBQ, or tequila lime
- Chicken Osso Bucco** – Beer braised and served coated in a spicy braising reduction
- Crispy Cauliflower** – Cauliflower and boursin cheese puree flash fried
- Crispy Mushroom Cap** – With truffle cream
- Twice Baked Fingerling Potato** – Topped with bacon, cheddar cheese, and chive sour cream
- Cheddar Jalapeno Poppers** – With avocado ranch
- Petite Quiche** – An assortment
- Parmesan Crusted Peppadew** – Stuffed with goat cheese
- Stuffed Brie** – Stuffed with orchard chutney and wrapped in puff pastry
- Brie Encroute** – Brie wrapped in puff pastry and served with apricot orange marmalade
- Mini-Pizza Tarts** – An assortment of pizza fillings served in a savory tart shell
- Cuban Roll** – Ham, pork, Gruyere, mustard, and dill pickle in a spring roll wrapper

Served Cold

- Fresh Vegetable Spring Roll** - Fresh Asian vegetables rolled in rice paper
- Duck Spring Roll** – Duck confit and Asian vegetables rolled in rice paper
- Shrimp Cocktail** – With fresh lemon and cocktail sauce
- Asian Flank Steak Platter** – With hoison BBQ dipping sauce
- Tuna Sashimi Platter** – Yellowfin Tuna blackened and seared, with wasabi and pickled ginger
- Assorted Sushi Platter** – With pickled ginger, wasabi, and soy sauce
- Grilled Vegetable Basket** – Assorted vegetables grilled and dressed each in their own flavorings
- Smoked Salmon Platter** – With capers, red onion, and egg
- Hummus Trio** – Traditional hummus, cilantro hummus, and roast red pepper hummus
- Fresh Fruit Platter** – Assorted fruit artfully displayed
- Seafood Ceviche** – Scallops, salmon, and shrimp in a citrus marinade
- Domestic Cheese Platter** – A variety of domestic cheeses served with crackers
- Imported Cheese Platter** – A variety of artisanal cheeses from around the world with crackers
- 7-Layer Dip** - Black beans, guacamole, sour cream, cheddar cheese, onion, tomato, and lettuce served with house made smoked paprika tortilla chips

Entrées

Beef

Whole Roasted Tenderloin – USDA choice tenderloin rubbed and slow roasted to perfection with your choice of sauce: Red wine demi-glace, marsala wine demi-glace, wild mushroom, chasseur, brandy peppercorn, and rustic italian

Prime Rib – Dry rubbed and slow roasted to perfection. Served with natural au-jus.

Roasted Garlic and Rosemary Prime Rib – Encrusted with a rosemary-garlic coating and slow roasted to perfection. Served with natural au-jus.

Beef Brochette – Coulotte steak marinated for 24 hours in our house marinade and skewered with peppers, onion and squash. Grilled and topped with house made glaze.

Asian Flank Steak – USDA choice flank steak marinated for 24 hours in our Asian marinade. Grilled to perfection and topped with a pineapple soy glaze

Chilean Skirt Steak – Dusted with coffee chili rub, grilled, and topped with chimichurri sauce and sautéed peppers and onions

Asian Short Rib – Slowly braised and coated in our secret Asian glaze

Traditional Short Rib – Slowly braised and coated in the natural reduction of braising liquids

Beef Burguignon – The French classic stew with potatoes, carrots, and pearl onions

Chicken

Italian Stuffed Chicken – A roulade of chicken stuffed with prosciutto, spinach, and romano cheese. Served with tomato basil sauce

Mediterranean Stuffed Chicken – A roulade of chicken stuffed with roast red peppers, spinach, kalamata olives, and capers. Served with a parmesan cream sauce

Southwest Stuffed Chicken – A roulade of Chicken stuffed with roast poblano, black beans, and Queso Fresco. Served with sweet corn puree

Asian Chicken – Chicken breast coated in sesame seeds and sautéed. Topped with a sweet chili soy glaze and Mandarin orange yuzu beurre blanc

Chicken and Portabella – Sautéed chicken breast topped with a portabella sherry wine cream sauce and crispy leeks

Creole Chicken – Sautéed chicken breast topped with a spicy creole tomato sauce

Island Chicken – Sautéed chicken breast topped with a pineapple mango salsa and cilantro coulis

Blackened Chicken – Spice rubbed chicken breast sautéed and topped with a black bean sauce

Michigan Classic – Sautéed chicken breast with Traverse City dried cherries, mushrooms, fresh basil and a sherry wine sauce

Pork

Pork Tenderloin – Spice rubbed and roasted. Topped with a stone ground mustard demi-glace

Southwest Pork Tenderloin – Blackened pork tenderloin served with black bean sauce and fresh corn salsa

Asian Pork Tenderloin – Spice rubbed with Chinese 5 spice. Topped with an apple cider fennel reduction and mirin braised cabbage

BBQ Baby Back Ribs – Smoked baby back ribs slow roasted and basted in BBQ

Pulled Pork – Slow braised and sauced with Sweet Baby Ray's BBQ and served with rolls

Seafood

Sesame Salmon – Fresh Scottish salmon coated in sesame seeds and topped with port plum and orange miso sauces

Blackened Salmon – Spice rubbed Scottish salmon served with a fresh corn emulsion

Midwest Salmon – Pan seared Scottish salmon served with a sweet pea puree and topped with bacon vinaigrette

Grilled Salmon – Topped with BBQ sauce and served over black bean sauce and topped with fresh corn salsa

Asian Sea Bass – Chilean Sea Bass topped with cherry tomatoes, capers, and garlic. Topped with sweet soy vinaigrette

Mediterranean Sea Bass – Herb crusted Chilean Sea Bass served over a rustic tomato sauce

Lake Superior Whitefish – Topped with lemon caper beurre blanc

Herb Crusted Whitefish – Topped with lemon confit

Grilled Ruby Trout – Topped with fresh parsley pesto

Pretzel Crusted Walleye – Topped with stone-ground mustard sauce

Seared Scallops – Topped with chimichuri sauce

Garlic Shrimp – Topped with fresh herbs

Coconut Shrimp – Topped with mandarin orange yuzu beurre blanc

Jambalaya – Shrimp, Andouille sausage, peppers, and onions stewed in tomatoes and served over a bed of dirty rice

Vegetarian/Vegan

Portabella Wellington – Portabella mushroom cap stuffed with gruyere, duxelle, and spinach. Wrapped in puff pastry and served with a vegetable demi-glace

Wild Mushroom Polenta – Topped with gorgonzola cream sauce

Southwest Enchilada – Fresh grilled vegetables and Manchego cheese rolled in flour tortillas. Served on Black Bean sauce and topped with cilantro sour cream and fresh corn salsa

Vegetable Roulade – Caponata rolled in an eggplant skin topped with cauliflower cream sauce

Thai Pasta – Lo-mein noodles coated in a soy glaze and tossed with stir fried veggies and served with a coconut curry sauce

Eggplant Parmesan – Herb and panko crusted eggplant medallions fried and served on tomato basil sauce and topped with Parmesan and fresh basil.

Starches

Jasmine Rice Pilaf

Wild Rice Pilaf

Potato Croquette

Potato Onion Pie

Creamy Herb Polenta

Garlic Smashed Redskin Potato

Truffle Mashed Potato

Herb Roasted Redskin Potato

Gnocchi

Macaroni and Cheese

Vegetables

Green Beans

Asparagus

Fresh Corn

Bourbon Glazed Carrots

Root Vegetable Sauté

Ratatouille

Stir-Fried Vegetables

Food Stations

We bring the food, toppings, and chefs. Your guest customizes their plate.

Mashed Potato Bar

Idaho potatoes, garlic mashed red skins, and sweet potato russet blend.

Toppings include sour cream, green onion, bacon, duck confit, garlic shrimp, cheddar cheese,

Sauces include chicken gravy, broccoli cheddar, and wild mushroom cream

Latin Fajita Bar

Skirt steak or chicken

Toppings include sour cream, diced onion, cheddar cheese, sour cream, guacamole, lettuce, jalapeno, and diced tomato

Served with spicy rice and refried beans

Asian Stir Fry Bar

Toppings include, steak, shrimp, chicken, zucchini, yellow squash, broccoli, onion, carrot, celery, baby corn, bamboo shoots, bean sprouts, peppers, fresh ginger, and fresh garlic.

Sauces include a Thai basil soy, coconut curry, or sriracha.

Kobe Slider Bar

Mini Angus beef hamburgers and BBQ pulled pork served on a Hawaiian roll

Toppings include cheddar cheese, gruyere cheese, bleu cheese, American cheese, onion,

tomato, pickle, guacamole, bacon jam, bacon, lettuce, sautéed mushrooms, and sautéed onion.

Sauces include ketchup, mustard, A-1, BBQ, and pickle relish

Nathan's Hot Dog Coney Bar

All beef Nathan's hot dog served with a potato bun

Toppings include diced onion, pickles, chili, cheddar cheese, jalapeno, diced tomato, bacon,

ketchup, mustard, pickle relish, sauerkraut and guacamole.

Italian Pasta Bar

Tri-color bowtie and penne

Toppings include chicken, shrimp, steak, caramelized onion, peppers, mushrooms, roast fennel, cherry tomatoes, pesto, roast garlic, fresh garlic, and parmesan-reggiano,

Sauces to choose from: Bolognese, fontina cream, alfredo, pesto cream, and tomato basil

Sushi Bar

Fresh rolled sushi to order by Mélange's own sushi chefs.

Dessert

Assorted Finger Pastries

Cookies and Brownies

House made Ice Cream and Sorbet

Mini-Cupcake Display

Cake Ball Display

Cakes - set up a no-cost consultation with our professionally trained pastry chef to design and create the perfect cake for your occasion

We require all orders be placed at least 72 hours prior to event.