

*Custom catering. Creative cuisine*

The right ingredients . . .



*Mary Brady's Custom Catering*

**All the right ingredients for success!** Mary Brady's Custom Catering specializes in elegant affairs, including private, corporate and casual events, as well as spectacular weddings. We produce the highest quality product that is pleasing both to the eye and your budget. Complete party planning is available.

**Experience the creative difference.** Our attention to detail and glorious food has gained us the clientele of Michigan's most particular hosts. Just call and let our experienced staff take care of you. "All you have to do is show up!"



**For recommendations** customized for your special event, please call us at 248-345-1333 or visit us online at [www.djbistro.com](http://www.djbistro.com) for sample menus.

**Mary Brady's Custom Catering** is run by executive chef Mary Brady. She is also co-owner of Diamond Jim Brady's Bistro, along with her husband Tom Brady. They have proudly served the metro Detroit area with great tastes since 1954. Chef Mary and her experienced staff will work with you to create the perfect menu for your special occasion. Whether it is a wedding, a Bar or Bat Mitzvah, anniversary, graduation party, company picnic, or a small elegant dinner party, delicious food and full service will make your event a success, and you the star.



### Executive Gala Celebration

Top Shelf Open Bar  
Your Selections of Liquor, Wine and Beer

Passed Hors d'oeuvres  
Jack Daniel's and Fennel Cured Gravlox presented on Garlic Croutes with Caper and Chive Cream Cheese  
Boursin Stuffed Baked Mushrooms  
Beef Carpaccio on Rye Toasts garnished with Parmesan Shards and Rosemary Oil  
Shrimp and Pistachio Fritters  
Caribbean Spiced Chicken Satay  
California Rolls Dotted with Wasabi and Pickled Ginger

Food Stations

Carving Station  
Sugared Tenderloin • Garlic Herb Roasted Turkey Breast  
Mustard Crumb Coated Lamb Racks  
Red Pepper Aioli • Pesto Mayo • Minted Jelly  
Roasted Barley Salad • Marinated Red Peppers • European Breads

Atlantic Seaboard  
Oysters and Clams shucked to order  
Shrimp Cocktail presented in a Shell Ice Carving  
Smoked Bluefish • Peppered Salmon • Mussel Salad  
Bay Scallop Stirfry • Seafood Cakes  
Red Cabbage and Roasted Corn Slaw  
Seafood Sauces • Appropriate Garnishes

Mediterranean Station  
Old World Antipasto • Salami • Prosciutto • Peppers  
Buffalo Mozzarella • Sundried Tomatoes  
Picoline and Nicoise Marinated Olives  
Whole Roasted Elephant Garlic • Baby Artichoke Hearts  
Roasted Eggplant and Zucchini  
Shrimp or Chicken Alfredo with Little Ear Pasta  
Marinara with Penne Garlic and Fresh Basil  
Focaccia and Bruschetta

Dessert and Coffee  
An array of Cookies, Brownies, Bars, Chocolate Bark  
Cappuccino and Espresso Bar  
Coffee • Fresh Whipped Cream • Shaved Chocolate  
Rock Candy Swizzlers • Cordials

Corporate Open House

Passed On A Continuous Basis

Mushroom Paté topped with Red Onion Marmalade on Garlic Croute  
Curried Chicken Salad with Michigan Dried Cranberries in Puff Pastry Cups  
Hickory Smoked Salmon, Chive Cream Cheese and Capers on Cocktail Pumpnickel

Mediterranean Table  
Beautifully Displayed Crudites, Ranch and Basil Dipping Sauces  
A Variety of Cheeses  
Humus • Baba Ghanoush • Marinated Artichoke Hearts  
Nicoise and Picholine Olives  
Roasted Red Peppers and Pita

Hot Hors d'ouvres  
Shrimp and Corn Cakes with Lemon Aioli  
Oriental Style Chicken  
Butternut Squash Ravioli with Sherried Cream Sauce

Desserts  
Finger Desserts • Bars • Cookies • Brownies

### Outdoor Wedding

Cocktail Hour

Passed Crostini  
Mushroom Paté with Pickled Red Onions on Garlic Toasts  
Fresh Mozzarella and Tapanade on Cucumber Rounds with Watercress Sprig  
Gravlox with Chive Cream Cheese on Pumpnickel

Beautifully Displayed  
Domestic and Imported Cheeses (to include Brie, Boursin and Chevre)  
Gourmet Crackers  
Roasted Vegetable Crudite, Saffron Aioli  
Marinated Picholine and Nicoise Olives  
Cumin Scented Black Bean Dip with Flour Tortilla Dippers  
Red Pepper Humus, Pita Toasts

Dinner 5:00

First Course  
Chunky Gazpacho Garnished with a Parmesan Puff Pastry "Straw"  
Served "Up" in a Martini Glass

Salad  
Baby Greens Tossed with Citrus Vinaigrette, Toasted Pinenuts and Dried Cranberries

Mediterranean Station  
Wild Salmon presented over Lobster Mashed Potatoes  
Roasted Asparagus with a Mascarpone Lemon Herb Cream Sauce and Pesto  
or  
Summer Vegetable Crepe filled with Roasted Peppers Tomatoes, Asparagus, Zucchini and Yellow Squash  
Finished with a Mascarpone Lemon Herb Cream Sauce and Pesto

Coffee Service, cut and serve Cake

Employee Appreciation Open House

Children's Menu  
Veggie Roll-Ups  
Chicken Tenders, Ranch for Dipping  
Hot Dogs, Ketchup, Relish, Mustard and Onion Garnishes  
Potato Chips  
Disposable Plates, Napkins and Utensils

Adult Menu

Passed Hors d'oeuvres  
Mushroom Paté on Garlic Croutons  
Cumin Scented Black Bean Dip on Spicy Flour Tortilla Wedges  
Guacamole and Ancho Sour Cream  
Shrimp and Pistachio Fritters

Carving Station, Sliced to Order  
Garlic and Herb Roasted Turkey Breast  
Brown Sugar Roasted Tenderloin  
Grilled Portabella Mushrooms  
Rolls and Condiments

Accompanied by  
Oriental Noodle Salad with Peanut Dressing  
Marinated Red Peppers and Caramelized Garlic  
Baby Greens, Toasted Pinenuts and Michigan Dried Cherries  
Tossed with Citrus Vinaigrette  
Fruit Salad

Sweets  
Gourmet Macadamia Nut and M&M Cookies  
White Chocolate Drizzled Fudge Brownies  
Hello Dolly Bars • Chocolate Bark

### A Week of On-Premise Training Lunches

Monday  
Penne with Chicken and Pesto  
Cinnamon Roasted Pork Loin  
Boiled Redskins with Chives  
Assortment of Sautéed Vegetables  
Caesar Salad • Croissants, Butter  
Bowl of Fruit • Finger Pastries

Tuesday  
Bow Tie Pasta with Shrimp and Alfredo  
Sliced Herb Roasted Turkey  
Rice Pilaf with Saffron and Roasted Vegetables  
Baby Greens, Toasted Walnuts, Raspberry Vinaigrette  
Sourdough Rolls, Butter  
White Chocolate Drizzled Brownies • Cantaloupe

Wednesday  
Swiss Steak  
Chicken Picatta  
Pesto Mashed Potatoes  
Greek Salad • Rolls, Butter  
Chocolate Bark • Bowl of Fresh Strawberries

Thursday  
Italian Sausage Cacciatore w/ Tomatoes, Onions & Peppers  
Vegetarian Lasagna  
Antipasto Salad • Soft garlic Bread Sticks  
Tiramisu

Friday  
Potato Crusted Cod  
Meatloaf  
Buttered Noodles, Mushroom Gravy  
Coleslaw • Multi-Grain Rolls, Butter  
Assorted Cookies, Fruit Salad

Beverages: Sodas, Bottled Water, Iced Tea, Lemonade

### Company Picnic Suggestions

Marinated Chicken Breasts  
New York Strips  
Burgers and Accompaniments  
Italian Sausage, Grilled Onions and Peppers  
BBQ Ribs  
Hot Dogs  
Oriental Noodle Salad  
Fruit Salad  
Crispy Cole Slaw  
Old Fashioned Baked Beans  
Corn On The Cob  
Vegetable Basket with Spinach Dip  
Delicious Pasta Salad  
Watermelon, Cookies and Brownies  
Chicken Tenders, Ranch for Dipping  
Hot Dogs, Ketchup, Relish, Mustard and Onion Garnishes  
Potato Chips

### Casual Meeting

Beautifully Arranged Baskets of Assorted Cheeses • Crackers  
Black Bean Dip with Flour Tortillas, Guacamole and Cilantro Sour Cream  
Vegetables and Ranch Dip  
Herb Roasted Turkey Breast • Mini Rolls  
Beef Tenderloin • Mini Rolls  
Chipotle BBQ Meatballs  
Horseradish and Dijon Sauces for the Sandwiches