

Noble Brand Ambassadors

Comprehensive Catering Menu

Delicious food for weddings, corporate events, and special occasions

ABOUT OUR CATERING

At Noble Brand Ambassadors, we believe that exceptional food is at the heart of any memorable event. Our licensed chefs specialize in multiple cuisines and can create customized menus for any occasion. From intimate gatherings to large celebrations, our catering options are designed to match your event's unique style and requirements.

Michigan-Based | Local Small Business | Veteran-Owned & Operated | Family-Owned & Operated

BREAKFAST OPTIONS

Choose any combination of breakfast items for your event:

Hot Breakfast Items

- **Omelette Station** - Custom omelettes with choice of fillings: ham, bacon, sausage, cheese, vegetables
- **Scrambled Eggs** - Light and fluffy scrambled eggs
- **Eggs Benedict** - English muffins topped with Canadian bacon, poached eggs, and hollandaise sauce
- **Pancakes** - Classic, blueberry, chocolate chip, or banana
- **Belgian Waffles** - Served with fruit toppings, whipped cream, and maple syrup
- **Texas Style French Toast** - Thick-cut bread dipped in cinnamon-vanilla batter
- **Banana Foster French Toast** - Topped with caramelized bananas
- **Breakfast Burritos** - Scrambled eggs, cheese, and choice of meat wrapped in a flour tortilla
- **Country Breakfast** - Biscuits with sausage gravy, scrambled eggs, and American cheese
- **Tuscan Style Frittata** - With sundried tomatoes, baby spinach, parmesan cheese, onions, and basil

Breakfast Meats

- **Applewood Smoked Bacon** - Thick-cut and crispy
- **Turkey Bacon** - Lean alternative to traditional bacon
- **Sausage Links** - Traditional breakfast sausage

- **Turkey Sausage Patties** - Lighter alternative to pork sausage
- **Detroit-Style Breakfast Link Sausage** - Locally made special recipe
- **Ham Steaks** - Bone-in or boneless options

Breakfast Sides

- **Hash Browns** - Golden crispy shredded potatoes
- **American Fries** - Seasoned breakfast potatoes
- **Country Onion Butter Potatoes** - Home-style potatoes with caramelized onions
- **Cheese Grits** - Creamy southern-style grits with cheese
- **Oatmeal Bar** - Steel-cut oats with assorted toppings
- **Assorted Bagels** - With regular and vegetarian cream cheese
- **Assorted Danishes** - Selection of fresh pastries
- **Fresh Fruit Platter** - Seasonal cut fruits

Breakfast Beverages

- **Coffee Station** - Regular and decaf coffee with fixings
 - **Hot Tea Selection** - Assorted teas with honey and lemon
 - **Bottled Juices** - Orange, apple, cranberry
 - **Bottled Water** - Still and sparkling options
 - **Mimosa Bar** (Add-on) - Champagne with variety of fresh juices and fruits
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APPETIZERS & STARTERS

Choose from our extensive appetizer selections:

- **Spinach & Artichoke Dip** - Creamy dip served with toasted Italian bread
- **Warm Spinach Dip** - Topped with toasted Italian bread
- **Deep-Fried Mushrooms** - Hand-battered and served with ranch
- **Caprese Skewers** - Fresh mozzarella, cherry tomatoes, and basil with balsamic glaze
- **Onion Rings** - Hand-battered, thick-cut crispy onion rings with dipping sauce
- **Potato Skins** - Topped with cheese, bacon bits, and green onions, served with sour cream
- **Mozzarella Sticks** - Breaded and deep-fried, served with marinara sauce
- **Buffalo Chicken Dip** - Topped with blue cheese crumbles, served with tortilla chips

- **French Fries Platter** - Crispy golden fries for sharing
 - **Jumbo Salted Parmesan Rosemary Pretzels** - With roasted garlic cream cheese and marinara sauce
 - **Breaded Chicken Strips** - With honey mustard, ranch, or barbecue sauce
 - **Sweet Potato Fries** - Served with honey mustard sauce
 - **Hummus & Pita** - Traditional chickpea dip with warm pita bread
 - **Mixed Appetizer Platter** - Mozzarella sticks, onion rings, chicken tenders, and cauliflower
 - **Coney Nachos Supreme** - Tortilla chips with ground beef, chili, cheese, tomatoes, olives, and onions
 - **Saganaki** - Traditional Greek fried cheese with lemon and pita bread
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SALADS

- **Garden Salad** - Mixed greens with tomatoes, cucumbers, carrots, and choice of dressing
 - **Caesar Salad** - Romaine lettuce, croutons, Parmesan cheese with Caesar dressing
 - **Greek Salad** - Mixed greens, tomatoes, cucumbers, red onions, olives, feta cheese with Greek dressing
 - **Pasta Salad** - Rotini pasta with vegetables and Italian dressing
 - **Antipasto Salad** - Mixed greens, assorted vegetables, tomato, salami, provolone, olives, and chickpeas
 - **Cobb Salad** - Mixed greens, grilled chicken, bacon, eggs, avocado, tomatoes, and blue cheese
 - **Chef's Salad** - Romaine lettuce, turkey, ham, American cheese, eggs, and vegetables
 - **Chicken Greek Salad** - Traditional Greek salad topped with grilled chicken
 - **Taco Salad** - Tortilla bowl with seasoned ground beef, lettuce, tomatoes, and cheese
 - **Fattoush Salad** - Middle Eastern bread salad with fresh vegetables, herbs, and toasted pita
 - **Coleslaw** - Traditional creamy cabbage slaw
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MAIN ENTRÉES

Choose from our selection of premium entrées:

American Classics

- **Herb-Roasted Chicken** - Bone-in chicken with rosemary, thyme, and garlic
- **Beef Tenderloin** - Sliced beef tenderloin with red wine reduction
- **Maple-Glazed Salmon** - Atlantic salmon with maple dijon glaze

- **BBQ Chicken** - Grilled chicken breast with homemade barbecue sauce
- **Bourbon-Glazed Pork Tenderloin** - Slow-roasted pork with sweet bourbon glaze
- **NY Strip Steak** - Choice sirloin with button mushrooms and onion rings
- **Meatloaf** - Home-style meatloaf with gravy
- **Fried Chicken** - Southern-style crispy fried chicken
- **Grilled Chicken Breast** - Simply seasoned and grilled to perfection

Italian Specialties

- **Chicken Parmesan** - Breaded chicken breast topped with marinara and mozzarella
- **Bone-In Herb Roasted Chicken** - Italian herb seasoned roasted chicken
- **Hand-Rolled Meatballs** - Traditional Italian meatballs in tomato sauce
- **Italian Sausage Cacciatore** - Sausage with bell peppers in tomato sauce
- **Chicken Piccata** - Breaded chicken medallions in white wine lemon butter sauce
- **Chicken Marsala** - Breaded medallions in rich Marsala wine sauce
- **Fettuccini Alfredo** - Creamy alfredo sauce over fettuccine pasta
- **Vegetable Lasagna** - Layered pasta with seasonal vegetables and three cheeses
- **Baked Meat Lasagna** - Four-layer pasta with meat sauce and blend of cheeses
- **Build-Your-Own Pasta Bar** - Choice of pasta, sauce, and toppings

Greek Specialties

- **Gyro Platter** - Traditional sliced gyro meat with pita, tzatziki, tomatoes, and onions
- **Souvlaki Platter** - Grilled chicken or pork skewers with pita and tzatziki
- **Moussaka** - Layers of eggplant, potato, seasoned ground beef, and béchamel sauce
- **Pastitsio** - Greek pasta with seasoned ground beef and béchamel sauce
- **Greek Chicken Oregano** - Bone-in chicken marinated with oregano, lemon, and olive oil
- **Spanakopita** - Flaky phyllo pastries filled with spinach and feta cheese

Middle Eastern Favorites

- **Chicken Shawarma Platter** - Marinated chicken with pita, garlic sauce, pickles, and salad
- **Beef Shawarma Platter** - Marinated beef with pita, tahini sauce, pickles, and salad
- **Kebab Platter** - Grilled chicken or beef kebabs with rice, salad, and sauce
- **Lamb Kofta** - Spiced ground lamb skewers with rice and sauce

- **Falafel Platter** - Crispy chickpea patties with tahini sauce and pita

Mexican Favorites

- **Taco Bar** - Build-your-own with seasoned beef, chicken, or vegetarian options
 - **Fajita Station** - Grilled chicken or beef with peppers and onions
 - **Enchiladas** - Beef, chicken, or cheese enchiladas with red or green sauce
 - **Burrito Platter** - Large flour tortillas filled with your choice of meat, beans, rice, and cheese
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ACCOMPANIMENTS & SIDES

Choose from our selection of delicious sides:

Potatoes & Grains

- **Greek Lemon Potatoes** - Roasted potatoes with lemon, oregano, and olive oil
- **Garlic Mashed Potatoes** - Creamy potatoes with roasted garlic and herbs
- **Homemade Mashed Potatoes and Gravy** - Classic comfort food
- **Roasted Herb Potatoes** - Seasoned and roasted to perfection
- **Country Onion Butter Potatoes** - Home-style potatoes with caramelized onions
- **Potato Wedges** - Seasoned and baked potato wedges
- **Baked Potatoes** - With toppings on the side
- **Greek Rice** - Fluffy rice cooked with herbs and spices
- **Wild Rice Pilaf** - Wild and brown rice with mushrooms and herbs
- **Middle Eastern Rice** - Fluffy rice with vermicelli noodles
- **Spanish Rice** - Traditional tomato-flavored rice
- **Mujadara** - Lentils and rice with caramelized onions
- **Uncle Ben's Rice Pilaf** - Traditional rice pilaf

Vegetables

- **Olive Oil and Brown Butter Green Beans** - Fresh green beans with rich butter sauce
- **Buttered Corn** - Sweet corn kernels with butter
- **Brown Sugar Glazed Carrots** - Baby carrots roasted with honey and brown sugar
- **Roasted Seasonal Vegetables** - Selection of vegetables tossed with olive oil and herbs
- **Green Beans Almondine** - Fresh green beans with toasted almonds and butter

- **Grilled Vegetable Medley** - Zucchini, yellow squash, peppers, and more
- **Hand Cut Vegetable Melange** - Fresh seasonal vegetables
- **Vegetable Stir Fry** - Broccoli, carrots, onions, and mushrooms
- **Broccoli in Garlic Butter** - Steamed broccoli with garlic butter sauce
- **Honey-Glazed Carrots** - Baby carrots roasted with honey and thyme

Pasta Sides

- **Fettuccini Alfredo** - Creamy alfredo sauce over fettuccine
- **Mostaccioli with Meat or Plain Sauce** - Penne pasta with your choice of sauce
- **Mac & Cheese** - Creamy homemade macaroni and cheese
- **Pasta Primavera** - Garden vegetables in a light sauce
- **Spaghetti** - Classic pasta with tomato sauce
- **Quinoa Salad** - With cucumber, tomato, feta, and lemon vinaigrette

Breads

- **Dinner Rolls** - Fresh baked rolls with butter
 - **Pita Bread** - Warm Mediterranean flatbread
 - **Garlic Bread** - Italian bread with garlic butter
 - **Breadsticks** - Homemade seasoned breadsticks
 - **Cornbread** - Southern-style sweet cornbread
 - **Biscuits** - Flaky homemade biscuits
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SANDWICH & WRAP PLATTERS

Create a custom platter from these options:

Sandwiches

- **Turkey & Cheese** - Sliced turkey breast with your choice of cheese
- **Ham & Swiss** - Premium ham with Swiss cheese
- **Roast Beef & Cheddar** - Thin-sliced roast beef with cheddar
- **Italian** - Ham, salami, pepperoni, and provolone
- **Club Sandwich** - Triple-decker with turkey, ham, bacon, and cheese
- **BLT** - Bacon, lettuce, tomato, and mayo

- **Tuna Salad** - House-made tuna salad with lettuce and tomato
- **Chicken Salad** - House-made chicken salad with lettuce and tomato
- **Egg Salad** - Classic egg salad with lettuce
- **Grilled Chicken Breast** - With lettuce, tomato, and mayo
- **Corned Beef** - With Swiss cheese on rye bread
- **Reuben** - Corned beef with sauerkraut and Swiss cheese
- **Turkey Reuben** - With sauerkraut and Swiss cheese on rye
- **California Chicken** - With lettuce, tomato, avocado, and Swiss cheese
- **Vegetarian** - Assorted vegetables with hummus or cheese

Wraps

- **Grilled Chicken** - With lettuce, tomatoes, and cheddar cheese
- **Buffalo Chicken** - With lettuce, tomatoes, and cheese
- **Turkey** - With lettuce, tomatoes, pickles, and cheese
- **Chicken Caesar** - With romaine lettuce, parmesan cheese, and Caesar dressing
- **Tuna or Chicken Salad** - With lettuce, tomatoes, and pickles
- **Veggie Melt** - Broccoli, carrots, mushrooms, onions, and cheese
- **Greek** - With feta cheese, lettuce, tomatoes, red onion, and Greek dressing
- **California** - With lettuce, tomato, avocado, cheddar cheese, and ranch
- **Chicken Shawarma** - With garlic sauce and pickles
- **Chicken Fajita** - With onions, green peppers, and cheddar cheese
- **Steak Fajita** - With onions, green peppers, and cheddar cheese

Bread Options

- White, Wheat, Rye, Sourdough, Wrap, Pita, Pretzel Bun, Brioche, Croissant, Ciabatta

Condiments

- Mayo, Mustard, Dijon, Honey Mustard, Ranch, Italian Dressing, Greek Dressing, Thousand Island, Garlic Aioli

All sandwich and wrap platters include:

- Assorted chips
- Pickle spears

- Choice of pasta salad, potato salad, or coleslaw
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SPECIALTY STATIONS & THEMED BARS

Enhance your event with these interactive food stations:

Taco & Fajita Bar

- Build-your-own tacos and fajitas with:
- **Proteins:** Seasoned beef, grilled chicken, carnitas
- **Shells:** Soft flour tortillas, hard corn shells
- **Toppings:** Lettuce, cheese, tomatoes, onions, sour cream, guacamole, salsa, jalapeños
- **Sides:** Mexican rice, refried beans, tortilla chips

Coney Island Station

- **Coney Dogs** - Traditional Detroit-style Coney dogs with chili, mustard, and onions
- **Loose Burgers** - Seasoned ground beef on steamed buns with chili, mustard, and onions
- **Chili Cheese Fries** - Crispy fries topped with Coney chili and melted cheese
- **Toppings Bar:** Extra mustard, onions, relish, cheese, jalapeños

Pasta Bar

- **Pasta Options:** Spaghetti, fettuccine, penne, mostaccioli, gluten-free options
- **Sauce Options:** Marinara, meat sauce, alfredo, pesto, olive oil and garlic
- **Add-Ins:** Meatballs, Italian sausage, grilled chicken, shrimp, mushrooms, vegetables
- **Accompaniments:** Garlic bread, parmesan cheese, red pepper flakes

Pizza Party

- Variety of hand-tossed pizzas with your choice of toppings
- Choice of one greenery (salad)
- One accompaniment
- Homemade breadsticks
- **Toppings Available:** Pepperoni, Italian sausage, ham, bacon, mushrooms, onions, green peppers, black olives, pineapple, extra cheese

Mediterranean Bar

- Build-your-own Mediterranean plates with:
- **Proteins:** Gyro meat, grilled chicken, falafel
- **Bases:** Pita bread, rice pilaf, salad
- **Toppings:** Lettuce, tomatoes, onions, feta cheese, olives
- **Sauces:** Tzatziki, hummus, garlic sauce, tahini

Potato Bar

- Baked potatoes with assorted toppings:
- **Toppings:** Butter, sour cream, cheese, bacon bits, chives, broccoli, chili
- **Premium Add-Ons:** Grilled chicken, steak tips, pulled pork

Salad Bar

- Create-your-own custom salads:
- **Greens:** Romaine, mixed greens, spinach, spring mix
- **Toppings:** Tomatoes, cucumbers, carrots, onions, peppers, olives, cheese, croutons
- **Proteins:** Grilled chicken, bacon, turkey, ham, hard-boiled eggs
- **Dressings:** Ranch, Italian, Greek, Caesar, Thousand Island, Balsamic

Sliders Bar

- Mini sandwiches with various options:
- **Protein Options:** Burger, cheeseburger, pulled pork, chicken, meatball
- **Toppings:** Lettuce, tomato, onions, pickles, cheese
- **Sauces:** Ketchup, mustard, mayo, BBQ, special sauce

DESSERTS & SWEETS

End your event on a sweet note with our dessert options:

Cakes & Pies

- **Custom Celebration Cakes** - Designed to match your event theme and flavor preferences
- **Sheet Cakes** - Available in chocolate, vanilla, marble, or carrot cake
- **Cheesecake** - New York style with optional fruit toppings
- **Fruit Pies** - Apple, cherry, blueberry, or seasonal selection
- **Tiramisu** - Italian coffee-flavored dessert

- **Spumoni** - Italian layered ice cream dessert

Individual Desserts

- **Mini Cheesecakes** - Individual cheesecakes with seasonal fruit toppings
- **Chocolate Mousse Cups** - Rich chocolate mousse in edible chocolate cups
- **Assorted Cookie Platter** - Selection of freshly baked cookies
- **Fruit Tarts** - Buttery tart shells filled with pastry cream and fresh fruit
- **Chocolate-Dipped Strawberries** - Fresh strawberries hand-dipped in Belgian chocolate
- **Brownies** - Fudgy chocolate brownies with optional nuts
- **Rice Pudding** - Creamy traditional dessert
- **Boston Cooler** - Made with Vernors and vanilla ice cream

Italian Specialties

- **Cannoli** - Available in Wild Italian Strawberry, Banana Cream, Pistachio, or Original Vanilla Cinnamon
- **Cannoli Flight** - Try 3 different flavors
- **Chocolate Dipping Sauce** - Add to any dessert order

Specialty Dessert Stations

- **Sundae Bar** - Ice cream with assorted toppings
- **S'mores Station** - Build your own s'mores with graham crackers, marshmallows, and chocolate
- **Chocolate Fountain** - With assorted dipping items
- **Donut Wall** - Visually stunning display of assorted donuts
- **Mini Dessert Display** - Assortment of bite-sized desserts
- **Fresh Fruit Display** - Seasonal fruits with optional chocolate dipping sauce

CATERING PACKAGES

Essential Package

- Choice of 1 appetizer
- Choice of 1 main dish
- Choice of 1 side
- Soft drinks included
- Minimum 20 people

Deluxe Package

- Choice of 2 appetizers
- Choice of 2 main dishes
- Choice of 2 sides
- Garden salad
- Soft drinks included
- Minimum 20 people

Premium Package

- Choice of 3 appetizers
- Choice of 3 main dishes
- Choice of 2 sides
- Choice of 1 salad
- Dessert platter
- Soft drinks included
- Minimum 20 people

Pizza Party

- Variety of pizza
- One greenery (salad)
- One accompaniment
- Homemade breadsticks
- Minimum 20 people

Pasta Palooza

- One greenery (salad)
- Mostaccioli with plain sauce
- Lasagna
- Fettuccini Alfredo
- Homemade breadsticks
- Minimum 20 people

Graduation Party Package

- Coney Dog & Burger Station
- French Fries & Onion Rings
- Garden Salad
- Custom Graduation Cake
- Soft drinks included
- Minimum 25 people

Mediterranean Feast

- Hummus, Baba Ghanoush & Pita
- Greek Salad
- Chicken Shawarma & Gyro Meat
- Greek Lemon Potatoes
- Rice Pilaf
- Baklava Dessert Platter
- Minimum 20 people

International Buffet

- Selection of appetizers from any cuisine
- Choice of 4 main dishes across any cuisine
- Choice of 3 sides
- 2 salad options
- Dessert platter
- Soft drinks included
- Minimum 30 people

Breakfast Buffet

- Scrambled eggs
- Choice of two breakfast meats
- Breakfast potatoes
- Assorted pastries
- Fresh fruit
- Coffee and juice

- Minimum 20 people

Brunch Buffet

- Tuscan style frittata
 - Banana Foster French toast
 - Thick-cut applewood bacon
 - Country onion butter potatoes
 - Detroit-style breakfast sausage
 - Assorted bagels and pastries
 - Bottomless mimosa bar
 - Fresh fruit
 - Coffee and tea
 - Minimum 25 people
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BEVERAGES

Non-Alcoholic Beverages

- **Bottled Water** - Still and sparkling options
- **Assorted Sodas** - Coke, Diet Coke, Sprite, etc.
- **Lemonade** - Classic or flavored options
- **Iced Tea** - Sweet or unsweetened
- **Hot Coffee** - Regular and decaf with fixings
- **Hot Tea** - Assorted tea selection with honey and lemon
- **Fruit Juices** - Orange, apple, cranberry
- **Fruit Punch** - Non-alcoholic fruity punch
- **Hot Chocolate** - With whipped cream and chocolate shavings
- **Bottled Juices** - Individual bottles of assorted juices

Premium Beverage Add-Ons

- **Mimosa Bar** - Champagne with variety of fresh juices and fruits
- **Sangria Station** - Red or white sangria with fresh fruit
- **Craft Lemonade Bar** - Various flavored lemonades

- **Italian Soda Bar** - Flavored syrups with soda water and cream
 - **Hot Chocolate Bar** - With various toppings and flavors
 - **Smoothie Station** - Fresh fruit smoothies made to order
 - **Coffee Bar** - Specialty coffee drinks and flavors
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ADDITIONAL SERVICES

Service Options

- **Full-Service Catering** - Staff to set up, serve, and clean up
- **Drop-Off Catering** - Food delivered and set up, no service staff
- **Buffet Style** - Self-serve food stations
- **Family Style** - Large platters served at each table
- **Plated Service** - Individual plated meals served to guests
- **Food Stations** - Interactive themed food stations

Event Services

- **Customized Menu Planning** - Our chefs can create specialized menus for dietary restrictions and preferences
- **Wedding Catering** - From elegant appetizers to wedding cakes and dessert tables
- **Corporate Catering** - Breakfast service, boxed lunches, executive meetings, and corporate events
- **Social Events** - Baby showers, graduations, birthdays, and more
- **Dessert Catering** - Custom cakes, cupcake displays, cookie platters, and dessert stations
- **Bartending Services** - Professional bartenders (client provides alcohol)
- **Event Staffing** - Servers, bartenders, kitchen staff
- **Rental Coordination** - Help with renting tables, chairs, linens, etc.
- **Day-Of Coordination** - Help with timeline and vendor coordination

Special Dietary Accommodations

- **Vegetarian Options** - Available for all menu categories
- **Vegan Options** - Available upon request
- **Gluten-Free Options** - Available upon request
- **Dairy-Free Options** - Available upon request
- **Allergen-Free Options** - We can accommodate most food allergies

- **Kosher-Style Options** - Available upon request
 - **Halal Options** - Available upon request
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Note: Our professional chefs are licensed to prepare all cuisines featured in our menu. We offer fully customizable menus - please contact us to create a personalized menu for your special event!

Contact Information

Noble Brand Ambassadors LLC

Phone: +1 (248) 861-7573

Email: info@noblebrandambassadors.com

Website: noblebrandambassadors.com

Business Hours: Daily 8AM - 7PM

Location: Michigan, USA

Please contact us for a custom quote for your event.