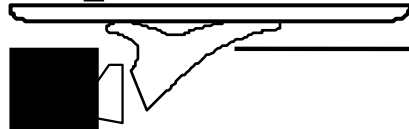


Opus to Go



565 East Larned Street ~ Detroit, MI 48226

Phone: 313-961-7766 ~ Fax: 313-961-9243

Mini Luncheon Buffet

All selections are served buffet style on high-density disposable plastic platters; hot entrees are served in aluminum catering pans with the proper plastic serving utensils and one cutlery packet with a napkin per person.

Prices are per person or per item. A minimum of eight orders please.

**ALL ORDERS MUST BE PLACED A MINIMUM OF 24 HOURS IN ADVANCE.
THERE WILL BE A CHARGE FOR ALL CANCELLATIONS THE DAY OF THE
LUNCH. NO SUBSTITUTIONS PLEASE!**

Deli Style Tray \$9.50 per person (Minimum 8 persons)

We will provide a total of 6 ounces of meat per person, plus the following breads and garnishes.

Meats (Choose three):

- ___ Traditionally prepared tuna salad
- ___ Sliced grilled breast of chicken
- ___ House roasted breast of turkey
- ___ Roast sirloin of beef

Breads (Choose two):

- ___ Whole wheat
- ___ Dill poppy seed
- ___ Soft flour tortillas
- ___ Pita bread

Also Included: sliced cheddar and imported Swiss cheese, red skin potato salad

Condiments: Bibb lettuce, Roma tomato, crisp dill pickles, thinly sliced onions, black olives, Dijon mustard, catsup, and mayonnaise

**** Additional selections of Meats and Breads may be available upon request.**

Soups: (Prices are per quart, each serves four.)

- ___ Chicken Vegetable with Rice **\$15**
- ___ Lobster Bisque **\$18**
- ___ New England Clam Chowder **\$18**
- ___ Beef Vegetable with Barley **\$16**

Salads:

(All prices are per person; a minimum of four per salad is necessary. All dressings are served on the side. Price includes one loaf of dill poppy seed bread with every four orders.)

___ **Opus Caesar Salad** Romaine tossed with freshly grated Parmesan cheese and croutons, served with anchovy vinaigrette dressing **\$5**

___ With spiced char-grilled chicken **Add \$7**

___ With gulf shrimp **Add \$7**

___ With smoked salmon **Add \$8**

___ With Alaskan crabmeat **Add \$9**

___ **Baby Mixed Greens with Chicken, Brie and Grapes** served with raspberry vinaigrette dressing and garnished with toasted hazelnuts **\$12**

___ **White Albacore Tuna Salad Nicoise** crisp Romaine and steamed redskin potatoes, Roma tomatoes, hard-cooked egg, red onion, fresh green beans, anchovy and Calamata olives, served with red wine vinaigrette dressing **\$13**

___ **Poached Norwegian Salmon Salad** served on a bed of crisp Romaine with julienne bell peppers, fresh asparagus and Belgian endive, served with a cucumber dill dressing and garnished with house seasoned croutons **\$13**

___ **Mediterranean Salad** artichoke hearts, feta cheese, black olives, and red onion, tossed with crisp Romaine lettuce and topped with house-seasoned croutons, served with balsamic vinaigrette **\$7**

___ With char-grilled chicken **Add \$7**

___ With gulf shrimp **Add \$7**

___ With Alaskan crabmeat **Add \$9**

___ **Grilled Steak and Potato Salad** medium rare sirloin on a bed of Romaine with steamed red skin potatoes, red onion, vine-ripened tomato, hard cooked egg, and crispy fried onion garnish, served with blue cheese dressing and crumbled blue cheese **\$13**

___ **Julienne Breast of Turkey and Ham** house-roasted turkey and spiral sliced ham on crisp Romaine with Michigan dried cherries, toasted walnuts, and cheddar and provolone cheeses; finished with honey mustard dressing **\$11**

___ **Mixed Greens Salad** a blend of baby greens tossed with toasted pecans and orange segments and served with our raspberry vinaigrette **\$5**

___ **Opus Romaine Salad** prepared with freshly grated Parmesan cheese, house-seasoned croutons, and served with house creamy garlic dressing **\$4**

Sandwiches: All sandwiches are **\$6.75 each** (except the beef filet sandwich, which is \$12) A minimum of four sandwiches must be ordered for any specific type.

The Sandwiches are served on a platter. If you are interested in box lunches add 75 cents for each box. Each sandwich is served with a dill pickle spear.

All our bread is made in house everyday. We use flour that is both high in gluten and fiber.

Beef

___ **Corned Beef** with Swiss cheese, coleslaw, and Russian dressing served on a soft sourdough rye baguette

___ **Roast Sirloin of Beef** cheddar cheese, lettuce, and hot mustard on a soft sourdough rye baguette

___ **Grilled London Broil** red onion, Emmenthal cheese, Bibb lettuce, and sour cream horseradish sauce served on a soft dill poppy seed baguette

___ **All-Beef Salami and Honey Cured Ham** with Provolone cheese, lettuce, tomato, Bermuda onion slices and creamy garlic dressing served on a soft honey wheat baguette

___ **Grilled Certified Angus Beef Filet** slices of red onion, Emmenthal cheese, Bibb lettuce, and a creamy horseradish sauce, on a soft Asiago cheese baguette (must be ordered in even numbers)

___ **Roast Sliced Sirloin of Beef in a Flour Tortilla** thinly sliced medium rare beef with crisp Romaine, red onion, tomato, and cheddar cheese, finished with creamy garlic spread

Poultry

___ **Opus One's Famous Chicken Salad** (made with chunks of chicken, celery and mayonnaise), smoked bacon, and lettuce served on soft house-baked dill-poppy seed baguette

___ **Cajun Chicken Salad Sandwich** breast of chicken with celery and a spicy mayonnaise, served with Bibb lettuce and tomato on a soft house-made Asiago cheese baguette

___ **Southwestern Chicken Flauta** julienne grilled breast of chicken with a chiffonade of Romaine, Monterey Jack cheese, ripe olives, diced tomatoes and a roasted jalapeno peppers finished with sour cream and Mozzarella cheese on a flour tortilla

___ **Turkey Breast and Swiss Cheese** with coleslaw, and Russian dressing served on a soft house-made sun-dried tomato and basil baguette

___ **Turkey Breast and Avocado Spread** with Munster cheese, sliced tomato and Russian dressing served on soft house-made dill poppy seed baguette

___ **Smoked Turkey Breast and Honey-Cured Ham** with Munster cheese and sweet hot mustard served on a soft whole wheat baguette

_____ **Turkey Breast and Imported Ham Sandwich** thinly sliced and served on a soft Asiago cheese baguette with Roma tomato and Mozzarella cheese

_____ **House Roasted Breast of Turkey and Swiss BLT** sliced turkey, crisp bacon, Swiss cheese, lettuce, tomato and mayonnaise on a sun-dried tomato baguette

Fish and Seafood

_____ **Smoked Whitefish Pate** with red onions, capers, and Romaine lettuce on pita

_____ **Opus One's Poached Salmon Sandwich** cucumber, red onion, tomato, spinach and dill sour cream sauce served on a soft dill poppy seed baguette

_____ **Smoked Salmon Sandwich** capers, red onion, and hard cooked egg served on a soft sun-dried tomato basil baguette

_____ **White Albacore Tuna Salad Sandwich** traditionally prepared with celery and mayonnaise on a dill poppy seed baguette

_____ **Shrimp Salad Sandwich** with creamy lobster mayonnaise, served on a soft dill poppy seed baguette with alfalfa sprouts and roasted red bell peppers

_____ **Flaked Poached Salmon and Spinach Wrap** sliced cucumber, red onion, tomato, baby spinach and capers rolled in a spinach lavash with dill sour cream sauce

Vegetarian

_____ **Garlic Grilled Zucchini** with grilled beefsteak tomato and smoked Gouda garnished with basil aioli and served on a soft sun-dried tomato basil baguette

_____ **Garden Harvest Sandwich** Roma tomato, Romaine, Belgium endive, onion, peppers, and cucumbers garnished with smoky peppercorn dressing and served on a soft honey wheat baguette

_____ **Oven-Roasted Asparagus and Grilled Portobello Mushrooms** with sharp cheddar and Dijon mustard vinaigrette served on a soft sun-dried tomato baguette

_____ **Char Grilled Vegetable Sandwich** (served at room temperature), including tri-colored peppers, asparagus, carrots and red onion with smoky peppercorn sauce served on a soft Asiago cheese baguette

_____ **Char Grilled Vegetable Bounty Sandwich** (served at room temperature), including Portobello mushrooms, red onion, eggplant and zucchini with a creamy horseradish dressing served on a soft sun dried tomato baguette

Sandwich Side Dishes (Choose a maximum of two sides)

_____ **Gemelli Pasta** with colorful confetti vegetables in red wine vinaigrette \$2

_____ **Opus One's Famous Red Skin Potato Salad** \$2.50

_____ **Hummus** \$3

_____ **Traditional Cole Slaw** with a creamy dressing \$2

_____ **Red and White Cabbage Slaw** with carrots & red wine vinaigrette \$2

_____ **Fresh Fruit Cup** \$3.50

_____ **Personal Bag of Potato Chips** \$1

_____ **Seasonal Fruit** (banana, orange, pear, red delicious or granny smith apple) \$1

Hot Meals with a side salad (Eight person Minimum Charge Per Entree)

Choose one salad and one hot entrée from the following choices: (If an item is chosen that is not found in this section of the menu, the a la carte price of that menu item chosen will be added to the invoice as an extra charge with no deductions.)

The entrée pricing includes the salad choice from this section and Opus One bread and butter.

___ **Mixed Baby Greens Salad** a blend of baby greens served with our raspberry vinaigrette and red wine vinaigrette, toasted pecans, and orange segments (dressing served on the side)

___ **Opus Romaine Salad** prepared with freshly grated Parmesan cheese and house-seasoned croutons with house creamy garlic dressing or red wine vinaigrette (served on the side)

___ **Opus One Mixed Garden Salad** served with Roma tomatoes and shredded carrots and choice of red wine vinaigrette or creamy ranch dressing (served on the side)

Hot Entrees

Fish and Seafood

___ **Broiled Fillet of Atlantic Salmon** served on angel hair pasta with steamed vegetables and roasted red pepper coulis \$15

___ **Baked Salmon** served with confetti vegetable rice and Thai curry sauce \$15

___ **Mediterranean Salmon** with cucumber, onion, and parsley salsa and basmati rice \$15

___ **Pan Seared Salmon** with cucumber dill sauce and garlic mashed potatoes \$15

___ **Parmesan Crusted Whitefish** presented with fresh broccoli and finished with roasted red pepper coulis \$15

___ **Sautéed Rock Shrimp and Scallops** presented on a nest of fettuccine with a lobster champagne sauce and garnished with fresh broccoli florets \$15

___ **Manhattan Seafood Stew** with angel hair pasta and green beans \$15

___ **Parmesan Crusted Cod** served with remoulade sauce and garlic mashed potatoes \$13

___ **Sautéed Rock Shrimp, Scallops, and Crab** presented on a nest of fettuccine with a lobster champagne sauce \$15

Poultry

___ **Baked Chicken Pot Pie** fresh herbs, vegetables, and potatoes in a savory chicken veloute (may only be ordered in groups of 8, 12, 16 etc.) \$12

___ **Sautéed Julienne Breast of Chicken in Wine Sauce** served on a bed of wild rice blend with green beans almandine \$12

___ **Sautéed Breast of Chicken Alfredo** served on a bed of fettuccine with Parmesan cream sauce, garnished with fresh broccoli florets \$12

___ **Chicken Diane** with onions, mushrooms, and Dijon mustard with oven roasted red skin potatoes \$12

___ **Grilled Sliced Breast Chicken with Farfalle Pasta** served with olive oil, artichokes, olives, and tomatoes \$12

___ **Chicken Scaloppini** with caper lemon sauce and gemelli pasta \$12

___ **Chicken Parmesan Marinara** with penne pasta \$12

___ **Chicken Basquez** with natural sauce, tri-colored peppers and garlic mashed potatoes \$12

___ **Moroccan Chicken** with apricot couscous and green olive relish \$13

___ **Chicken and Andouille Sausage Jambalaya** served with basmati rice \$13

___ **Roasted Breast of Turkey** with sauce Supreme and garlic mashed potatoes \$13

Beef and Pork

___ **Baked Spaghetti and Meat Sauce** with a Mozzarella and Parmesan crust, served with garlic bread and green beans \$12

___ **Baked Beef and Italian Sausage Lasagna** served with garlic bread and green beans \$12

- ___ **Short Ribs of Beef Jardinière** natural sauce and served with chive whipped potatoes and julienne vegetables **\$15**
- ___ **Char-grilled London Broil** garlic whipped potatoes, Madeira sauce and broccoli florets **\$15**
- ___ **Grilled Sliced Tenderloin of Beef** presented with chive-whipped potatoes, Madeira demi-glace and fresh steamed asparagus **\$21**
- ___ **Mustard Crusted Roast Sirloin of Beef** with mushroom Madeira sauce and potato gratin **\$15**
- ___ **Dijon Crusted and Roasted Loin of Pork** served with chive whipped potatoes, red onion-apple confit, and a natural sauce **\$14**

Vegetarian

- ___ **Vegetarian Pasta Primavera** tri-colored fettuccine tossed with fresh vegetables, and garnished with garlic-grilled slices of eggplant, topped with Mozzarella cheese and Roma tomato, finished with marinara sauce **\$12**
- ___ **Vegetable Lasagna** with red pepper coulis served with green beans (may only be ordered in groups of 8, 12, 16 etc.) **\$12**
- ___ **Spinach and Three Cheese Crepes** on spaghetti squash garnished with cashews served with sauce beurre blanc **\$12**
- ___ **Broccoli and White Cheddar Quiche** served with a fresh fruit display (may only be ordered in groups of 8, 12, 16 etc.) **\$11**
- ___ **Baked Broccoli and Macaroni with Four Cheeses** served with sliced and grilled tomatoes and topped with Parmesan cheese **\$11**
- ___ **Gemelli Pasta** with olive oil, artichoke hearts, calamata olives, banana peppers, and diced tomatoes **\$11**

Additional Items

Trays

- ___ **Assorted Cheese Display** Black Diamond, White Cheddar, Swiss, Gruyere, and Brie cheeses garnished with dried cherries, apricots and assorted nuts
- ___ **Small (Serves 12) \$30** ___ **Medium (Serves 25) \$60** ___ **Large (Serves 50) \$118**
- ___ **Fresh Vegetable Crudités Display** broccoli, cauliflower, celery, baby carrots, red, green, and yellow peppers, scallions, cucumber, garnished with sliced sweet potatoes and served with a Stilton port wine spread and cucumber dill dip
- ___ **Small (Serves 15) \$30** ___ **Medium (Serves 30) \$60** ___ **Large (Serves 60) \$90**
- ___ **Fresh Seasonal Sliced Fruit Display** of assorted melons, pineapple, red and green grapes and seasonal berries
- ___ **Small (Serves 12) \$30** ___ **Medium (Serves 25) \$60** ___ **Large (Serves 50) \$90**

Pastry

- | | |
|--|---|
| ___ Chocolate Chunk Cookies \$1.50 | ___ Fresh Fruit Tartlets \$1.50 |
| ___ Peanut Butter Cookies \$1.50 | ___ Pistachio Cheesecake Lollipops \$2 |
| ___ Oatmeal Raisin Cookies \$1.50 | ___ Key Lime Tartlets \$2 |
| ___ Double Fudge Brownies \$1.50 | ___ Caramel Banana Tartlets \$2 |
| ___ Choc. Peanut Butter Lollipops \$2 | ___ Chocolate Strawberry Tartlets \$2 |

Beverages

- Coke \$1.50
- Diet Coke \$1.50
- Sprite \$1.50
- Pellegrino Water \$3 (liter)
- Bottled Water \$1.50

- House Select Chardonnay \$15
- House Select Cabernet Sauvignon \$15
- House Select Merlot \$15
- Domestic Beer \$50 per case
- Imported Beer \$60 per case

Coffee Travelers 10-12 servings each

Includes cups, stirrers, creamer, and sugars

- Regular
- Decaffeinated
- Hot Tea

Opus to Go Silver Service To have your order presented on silver trays, in silver chafing dishes or in silver bowls with silver utensils we require a server to deliver, set-up, and help serve the food. The cost of that server is \$23 per hour with a four-hour minimum

- Silver Service \$75
- Opus One china, silverware, and glassware \$5 per person

Prestige Plasticware may be ordered for a \$1 per person

Our Delivery charge is \$10 or 10% of the invoice whichever is greater. Maximum charge for delivery in Detroit is \$50

Mini-Luncheon Buffet Order Sheet

Opus One Fax: 313-961-9243 Opus One Phone: 313-961-7766, then press 2

To order Mini-Luncheon Buffet, fax this sheet with your menu choices. Include your name, phone number, credit card number, if applicable, expiration date and delivery address for the lunch order. **This menu is available for both late afternoon and evening deliveries.**

Date Ordered: _____ Date to be Delivered _____

Contact Name: _____

Delivery Address: _____

Event Start Time: _____ Event End Time _____

Contact Phone Number: _____

Provide Credit Card Number Below

Type of Credit Card _____ Credit Card Number _____

Expiration Date _____

Billing Address: _____

Signature: _____

CIRCLE DESIRED DELIVERY TIME

11:am -11:30am

11:30am - NOON

NOON-12: 30pm

12:30pm -1:00pm

1:00pm to 1:30pm