

# THE STOREHOUSE | SEAFOOD BOIL PARTY!



SUMMER 2023

# ABOUT US

Based in beautiful Southwest Michigan, The Storehouse is a catering, private chef, and events company specializing in intimate, laid-back gatherings.

Founded by married duo Penny Duff and Michael Slaboch, we offer full-service and drop-off catering for a variety of occasions ranging from weekly meals and private dinners to retreats and weddings. Our friendly, personalized approach to working with our clients foregrounds a sense of joy and ease in bringing folks together for a delicious culinary experience.



We cook nourishing, celebratory food grounded by our passion for seasonal cooking, artisanal purveyors, and housemade specialties from our project kitchen. Endlessly inspired by the flavors of the Mediterranean and the culinary ethos of California, our vegetable-forward cuisine celebrates the agricultural biodiversity of the upper Midwest and our incredible community of local farmers and craft food producers. We consider ourselves lucky to be in their good company.

When we're not in the kitchen, we also host a quarterly concert & potluck series in our home and off-site in collaboration with institutional partners and local businesses since 2017. Featuring musicians from around the country, multi-disciplinary art exhibitions, epic community meals, and conversations with some of our favorite thinkers and makers, our Storehouse-curated events create a space for exploration and new connections in our little corner of the world.

Whether you're looking for a private chef to cook up a family-style feast or you're curious about our annual New Year's Day afternoon party, we hope you'll join us in cultivating a sense of place in this special region we call home.

# SAMPLE MENU: SEAFOOD BOIL PARTY!

## FARMSTAND MEZZE

selection of seasonal produce with housemade dips, artisanal charcuterie and cheese, pickled vegetables, marinated olives & seeded crackers

**choose one dips:**

### TAHINI RANCH

with toasted seeds, aleppo pepper (veg, gf)

### SMOKY CARROT DIP

with chickpeas, almonds, smoked paprika (v, df, gf)

### RED LENTIL HUMMUS

with toasted seeds, aleppo pepper (v, df, gf)

### ZA'ATAR-SPICED BEET DIP

with goat cheese, scallions, hazelnuts (veg, gf)

## FARM GREENS

mixed greens, watermelon radish, cucumber, pickled carrots, local feta, microgreens, za'atar vinaigrette (veg, gf, dfo, vo)

## SEAFOOD BOIL

King Crab Legs

Littleneck Clams

PEI Mussels

Jumbo Shrimp

New Potatoes, Sweet Corn, Melted Organic Butter

Spicy Green Sauce

Sourdough Bread

# SEAFOOD BOIL PARTY PRICING

**\$100 per person\***

Seafood Boil

**\$105 per person\***

Farm Greens + Seafood Boil

**\$125 per person\***

Farmstand Mezze + Farm Greens + Seafood Boil

includes us setting up your table, individual crab crackers, newspaper and butcher paper for lining table(s) + cleanup

*\*Please note due to Market Prices on King Crab Legs (which have tripled in price since 2019!) this price is subject to change.*





**Thank you for considering The Storehouse!**