



MARRIOTT
DETROIT
RENAISSANCE CENTER

Catering Menus

[Detroit Marriott at the Renaissance Center](#) | Renaissance Center | Detroit MI, 48243 | Phone: 313.568.8000

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

Detroit Marriott at the Renaissance Center | Renaissance Center, 400 Renaissance Drive, Detroit, Michigan 48243 USA

BANQUET FUNCTION POLICIES

MENU SELECTIONS

The final menu selections are to be provided to your Event Manager 20 days prior to your function along with an estimated guest count. If you require custom menus to be created for your function, please consult with your Event Manager for a personalized proposal.

MEAL GUARANTEES

The final guarantee for all food & beverage functions is required Three (3) business days, seventy two (72) hours prior to the event. At this time, you may increase the guarantee for food & beverage functions. If the guaranteed number is not provided, the billing will be for the greater of the following: (i) The number of persons for which the Event was originally booked, or (ii) The number of persons in attendance. You will be billed for whichever is higher.

The hotel will order and set for up to three percent 3% above the guaranteed number of attendees, if requested in advance. If your group requires a pre-set over the allowable 3%, additional fees will apply. In the event your guarantee increases within the 72 hour period (three working days) and the product is available to provide, a 10% price increase will be applied to the food price, and only to the number which was increased within that period.

Menu prices are subject to change and will be guaranteed six months prior to your event.

TAX AND SERVICE CHARGE

Food and beverage prices are exclusive of a 25% taxable service charge and 6% state sales tax. Service charge and taxes are subject to change.

An additional charge of \$6++ per person will be applied to buffets serving fewer than 50 guests.

DURATION OF SERVICE

Our buffets and food stations are all priced as per the below meal duration. Should you require additional time for your food presentation, this can be arranged. Please consult with your Event Manager for a personalized proposal.

Buffet Meals– 1 hour and 30 Minutes

Brunch Buffet – 1 hour and 30 Minutes

Plated Meals – 1 hour

Themed Breaks – 40 Minutes

Reception Stations – 1 hour and 30 Minutes

CHEF ATTENDANT FEE

Some buffets/stations require a Chef Attendant per amount of guests. Chef Attendant Fee is \$200 per chef, plus service charge and applicable tax. This is noted under each individual station if required.

HOSTED BAR

Beverages may be charged on a “per drink” consumption basis OR on a “package per person” basis. Hosted bars require one Bartender per seventy-five (75) guests at \$175 per bartender per hour.

CASH BAR

Cash bars require one Bartender per (100) guests at \$175 per bartender and one Cashier Attendant per (100) at \$175 per cashier. All cash Bars require a minimum of \$500 revenue guarantee.

SET-UP

All room set-ups must be confirmed 72 hours prior to your event. Should a change to the confirmed arrangements be made, a fee of \$350 may be applied.

OUTSIDE FOOD & BEVERAGE

It is the Detroit Marriott at the Renaissance Center’s policy that no food or beverage may be brought into the Hotel for any conference or function. Only food and beverage purchased from the Hotel may be used during any event at the Hotel. Please speak with your Sales or Event Manager regarding special exceptions.

FUNCTIONS OUTSIDE BANQUET SPACE:

Food and Beverage functions held at locations outside the Banquet venues (Helipad, Winter Garden and GM World) require a setup fee of two hundred and fifty dollars (\$250). This fee will be listed on your banquet check. In addition, due to service limitations, there are no plated meal functions offered at these locations, only buffet presentations options are available.

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

BREAKFAST | PLATED ENTRÉES

These menus are designed for a minimum of 25 guests.

Pricing Based on Sixty Minutes of Service

All Breakfast Entrees Include:

~ Orange Juice

~ Regular and Decaffeinated Coffee, Selection of Hot Tea

~ Individual Glasses of Sliced Fresh Fruit

SCRAMBLED EGGS | \$30 per Person

Cage Free Scrambled Eggs, White Cheddar, Chives

Duo Pork Sausage Links

Roasted Redskins, Peppers, Onions

Oven-Roasted Roma Tomato

EGG WHITE FRITATA | \$32 per Person

Broccoli, Portabella Mushroom,

Roasted Redskins, Peppers, Onions

Oven-Roasted Roma Tomato

FRENCH TOAST | \$32 per Person

Vanilla and Cinnamon Ciabatta French Toast, Sweet Cream

Mixed Berry Compote, Michigan Maple Syrup

Pecan Smoked Bacon

DETROIT BENEDICT | \$36 per Person

Cage Free Scrambled Eggs

Smoked Trout, Sautéed Spinach, English Muffin, Tomato Hollandaise

Chefs Selection of Breakfast Potatoes

Oven-Roasted Roma Tomato

BREAKFAST | CONTINENTAL

These menus are designed for a minimum of 25 guests.

Pricing Based on Ninety Minutes of Service

DETROIT'S FINEST START | \$28 per Person

Signature Smoothies: Local Cherry & Vanilla

Orange Juice, Apple Juice, Cranberry Juice

Market Style Fresh Seasonal Fruit Display

Hard Boiled Eggs

House Made Banana Nut Bread

Flaky Croissants: Butter, Fruit, Chocolate

Muffins: Chocolate Muffins Filled with Chocolate Hazelnut & Chocolate Drops,

Apple Cinnamon Muffins Filled with Apple & Garnished with Cinnamon Crumble,

Lemon Muffin Filled with Lemon & Topped with Crystal Sugar, Whipped Butter

Regular and Decaffeinated Coffees, Selection of Hot Teas

START YOUR ENGINES | \$33 per Person

Orange Juice, Apple Juice, Cranberry Juice

Market Style Fresh Seasonal Fruit Display

Vine Blueberry Scones

Cinnamon Buns with Bakery Icing

Wolferman's English Muffin Vegetable Swiss Sandwich, Scrambled Egg, Spinach, Mushrooms, Tomato, Baby Swiss

Michigan Apple Oatmeal Station to include:

Warm Michigan Apple Compote, Toasted Pecans, Chia Seeds

Regular and Decaffeinated Coffees, Selection of Hot Teas

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BREAKFAST | BUFFET

Pricing Based on Ninety Minutes of Service

These menus are designed for a minimum of 50 guests. An additional charge of \$6++ per person for Groups Of less than 50 Guests will be applied.

FUEL IN THE MORNING | \$38 per Person

Signature Smoothies: Local Cherry & Vanilla
Orange Juice, Cranberry Juice, Apple Juice
Market style Fresh Seasonal Fruit Display
House Made Banana Nut Bread
Flaky Croissants Including Chocolate, Fruit, and Original
Great Lakes Sharp Cheddar Cheese Cage free Scrambled Eggs
Smoked Crisp Bacon, Apple Chicken Sausage
Breakfast Potatoes, Peppers, Onions
Regular and Decaffeinated Coffees, Selection of Hot Teas

RISE AND SHINE | \$43 per Person

Signature Smoothies: Local Cherry and Vanilla
Orange Juice, Apple Juice, Cranberry Juice
Market Style Fresh Seasonal Fruit Display
House Made Banana Nut Bread
Flaky Croissants Including Chocolate, Fruit, and Original
Great Lakes Sharp Cheddar Cheese Cage Free Scrambled Eggs
Pecan Smoked Bacon, Apple Chicken Sausage
Breakfast Potatoes
Brown Sugar Chipotle Cinnamon Cured Faroe Island Salmon
Cheese Blintz with Berry Compote
Regular and Decaffeinated Coffees, Selection of Hot Teas

ALL YOU NEED (BRUNCH) | \$52 per Person

Assorted Flakey Croissants
Orange Juice, Apple Juice, Cranberry Juice
Market Style Fresh Seasonal Fruit Display
Omelet Station with Cage Free Eggs and Assorted Toppings
Cage Free Scrambled Eggs
Breakfast Potatoes
Seasoned Pork Sausage Links
Southern Creamy Grits with Sea Salt
Cinnamon French Toast, Sweet Cream, Mixed Berry Compote, Michigan Maple Syrup
Assorted Greens, Julienne Carrots, Cherry Tomatoes, Red Wine Vinaigrette, Herb Ranch Dressing
Stuffed Caramelized Apple & Fontina Chicken, Pine Nut Pilaf, Thyme Cream
Sliced Roasted Beef Tenderloin, Caramelized Mushroom Demi Glaze
Seasonal Vegetable
Roasted Sweet Potatoes, Marshmallow Topper
Sour Cream Coffee Cake
Assorted Mini Desserts and Cakes
Regular and Decaffeinated Coffee, Selection of Hot Tea

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BREAKFAST | ENHANCEMENTS

*Selections are an Enhancement to Crafted Buffets
Pricing Based on Ninety Minutes of Service*

All Enhancements can be upgraded to Action Stations by adding \$6 Per Person, which would Include 1 Chef Attendant per 100 Guests. Minimum of 50 guests required to upgrade to action station.

SALMON | \$8 per Person

Hot Smoked Salmon on Mini Bagels
Cucumber, Tomato, Onion, Capers, Whipped Cream Cheese

BAGEL | \$7 per Person

Bagel Bar to Include Regular and Whole Wheat Bagels
Chive Cream Cheese, Honey Butter

BREAKFAST SANDWICHES | \$9 per Person

Wolferman's English Muffin Sandwiches,
Sausage, Egg, Cheese

DONUT | \$7 per Person

Donut Station to Include: Variety of Donut Holes, Cinnamon Sugar
Chocolate Milk and Whole Milk

BUILD YOUR OWN PARFAIT | \$8 per Person

Yogurt Parfait Bar to Include: Greek Yogurt, Compote, House Made Granola, Fresh Berries

OATS | \$7 per Person

Pure Michigan Oatmeal Station
Dried Cherries, Toasted Walnuts, Maple Syrup
Skim Milk, 2% Milk, Whole Milk

FRENCH TOAST | \$7 per Person

Cinnamon French Toast
Michigan Blueberry Maple Syrup, Whipped Butter

WAFFLE | \$7 per Person

Belgium Waffles & Crispy Boneless Chicken
Michigan Maple Syrup, Whipped Cream, Cinnamon Butter

D BENEDICT | \$9 per Person

Detroit Eggs Benedict, Smoked Trout, Cage Free Scrambled Eggs, Sautéed Spinach, English Muffin and Tomato Hollandaise

HASH | \$9 per Person

Shaved Corned Beef, Cage Free Scrambled Eggs, Herb Marinated Potatoes, Sautéed Onions and Bell Peppers, Hollandaise Sauce

EGG ACTION* STATION | \$13 per Person

Minimum 50 Guests required. Fewer than 50 Guests additional \$6++ per person will be applied.

*1 Chef Included Per 100 Guests.

Eggs, Egg Whites, Cholesterol-Free Eggs
Crumbled Smoked Bacon, Dearborn Ham, Baby Shrimp
Feta Cheese, Cheddar Cheese
Onions, Peppers, Mushrooms, Spinach, Jalapenos
Salsa

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COFFEE BREAKS

Pricing Based on forty (40) Minutes of Service, Additional Service Available for \$10 per Hour per person

These menus are designed for a minimum of 25 guests. An additional charge of \$6++ per person will be applied for group of less than 25.

DETROIT'S MEXICAN TOWN | \$17 per Person

Tortilla Chip Bar to Include: Guacamole Dip, Salsa and Chili Con Queso

House Made Churros, Mexican Chocolate Sauce

Virgin Sangria

Bottled Water

BORN IN DETROIT | \$17 per Person

Assorted Better Made Potato Chips

Germack Nuts

Assorted Mackinac Fudge

Faygo, Vernors, Bottled Water

CHOCOHOLIC | \$17 per Person

Chocolate Chip Cookies

Fudge Brownies

Chocolate Covered Marshmallows

Chocolate Ice Cream

Milk, Hot Chocolate, Bottled Water

DEARBORN | \$18 per Person

Carrot & Celery Sticks, Cucumbers

Hummus & Pita

Charcuterie Board to Include: Cured Salami, Cheese, Pita Toast Points, Pesto Aioli

Assorted Baklava

Bottled Water

OUT OF THE BALLPARK | \$18 per Person

Soft Warm Pretzels, Creole Mustard, Hot Cheese

Individual Bags of Cracker Jacks and Peanuts

Assorted Candy Bars

Faygo and Vernors, Bottled Water

MICHIGAN ORCHARD | \$18 per Person

Assortment of Fresh Apples, Caramel Sauce

Chocolate Drizzled Apple Turnovers

Apple Cake Muffin, Cream Cheese Frosting

Apple Cider, Bottled Water

HEALTH NUT | \$19 per Person

Whole Fruit

Nutri-Grain Bars, Nature's Valley Granola Bars

Make Your Own Trail Mix to Include:

Raisins, Pretzels, Assorted Nuts, Granola, Wasabi Peas, Gold Fish, Dried Fruit, M&Ms

Bottled Iced Tea, Bottled Waters

Assorted Naked Juice

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BREAK | SNACK A LA CARTE

**Can Be Offered on Consumption*

SWEET

House Baked Cookies | \$47 per Dozen
Fudge Brownies | \$47 per Dozen
Blondies | \$47 per Dozen
Lemon Squares | \$47 per Dozen
House Made Banana Nut Bread | \$47 per Dozen
Bakery Muffins or Assorted Croissants | \$47 per Dozen
Regular and Whole Wheat Bagels, Cream Cheese | \$47 per Dozen
Chocolate Truffles | \$50 per Dozen
Chocolate Encased Strawberries | \$50 per Dozen
Mini Assorted Pastries \$50 per Dozen
Assorted Iced Cupcakes | \$50 per Dozen
Coffee Cake | \$6 per Person
*Candy Bars | \$5 Each
*Cracker Jacks | \$5 Each

SAVORY

*Assorted Bags of Detroit's Better Made Chips | \$5.50 each
*Individual Bags Pretzels and Smart Food Popcorn | \$5.50 Each
*Individual Bags of Trail Mix | \$5.50 Each
*Individual Bags of Peanuts | \$5.50 Each
*Individuals Bags of Mixed Nuts | \$6.00 Each
House Made Cinnamon Chipotle Potato Chips | \$6 per Person
House Made Hummus, Grilled Pita Points | \$9 per Person
Tri-Color Tortilla Chips, Cilantro-Infused Salsa | \$7 per Person
Warm Soft Pretzels, Honey Mustard | \$50 per Dozen

HEALTHY

Assorted Yogurts & Granola | \$8 Each
Michigan Cherry & Vanilla Smoothie | \$8 Each
Hard Boiled Eggs | \$50 per Dozen
Whole Fresh Fruit | \$5 Each
Individual Fruit Platter | \$9 Each
Fruit & Berry Martini | \$7 Each
Vegetable Sticks and Hummus | \$7 each
*Granola Bars | \$5.50 Each

A LA CARTE BEVERAGE SELECTION

*Assorted Pepsi Products | \$6.50 Each
*Bottled Water | \$5.50 Each
*Assorted Bottled Fruit Juices | \$6.50 Each
*Still & Sparkling Water | \$6.50 Each
*Assorted Detroit Soft Drinks: Faygo, Vernors | \$6.50 Each
*Individual Bottles of Lipton Iced Tea | \$6.50 Each
*Starbucks Frappuccino's | \$6.50 each
*Red Bull | \$8 Each
*Naked Fruit Juices | \$6.50 Each
Lemonade, Fruit Punch | \$52 per Gallon
Chilled or Warm Apple Cider | \$52 per Gallon
Hot Chocolate Packets with Hot Water | \$52 per Gallon
Lipton Brewed Iced Tea | \$52 per Gallon
Regular Coffee, Decaffeinated Coffee, Hot Tea Selection | \$90 per Gallon

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LUNCH | DAILY BUFFETS

These menus are designed for a minimum of 50 guests. Price applied only on assigned days. An \$8 per person supplement will be added if menu selection is different.

MONDAY BUFFET | \$50

Warm Rosemary and Tomato Focaccia
Sausage & Kale Soup
Bruschetta
Caprese Pasta Salad
Fresh mozzarella, fresh basil, yellow & red tomatoes, pesto, orecchiette pasta
Grilled crostini, tomatoes, garlic, fresh basil, red onion, olive oil, balsamic
House Italian Salad, Chopped romaine, arugula, hard-boiled egg, croutons, parmesan, peppercorn ranch dressing
Arancini, Tomato basil sauce, shaved parmesan
Rustic Seared Chicken Breast
Herb crusted, Tuscan style cannellini beans, charred sweet peppers, rosemary jus
Baked Atlantic Cod, Wilted spinach, Kalamata olive & tomato relish
Griddled Broccolini, Caramelized pearl onions, olive oil, cracked black pepper
Roasted Potatoes, Peppers & onions, parmesan cheese
Cannoli
Tiramisu

BUFFET ENHANCEMENTS

Gnocchi with pesto & shrimp **\$10**
Cavatappi pasta with ground Italian sausage, rapini, roasted red peppers, olive oil **\$10**
Red pepper pesto crusted salmon **\$10**

TUESDAY BUFFET | \$50

Chicken tortillas soup
Fiesta Salad, Romaine, diced tomato, diced cucumbers, roasted corn, queso fresco, tri-color tortilla chips, chipotle ranch
Mexican Quinoa & Bean Salad
Black beans, pinto beans, quinoa, diced tomatoes, yellow peppers, red onions, avocado, cilantro lime dressing
Chimichurri Marinated Flank Steak
Ancho Rubbed Pork loin, avocado cilantro cream, candied jalapenos
Chicken & Saffron paella
Street corn
Roasted kernel corn, spiced butter, cilantro, queso fresco
Tres Leche
Cinnamon whipped cream, caramel sauce
Churros

BUFFET ENHANCEMENTS

Grilled Mahi Mahi, tomatillo & grilled pineapple salsa **\$10**
Pork Carnitas street taco, jicama & cabbage slaw, flour tortillas **\$10**

WEDNESDAY BUFFET | \$50

Assorted Dinner Rolls
Corn Chowder Soup
Red Cabbage & Apple Salad, White onion, sweet vinegar dressing
Spinach Salad
Hard-boiled eggs, red onion, mandarin oranges, bacon dressing & red wine vinaigrette
Braised Short Ribs
Sour cream & rosemary demi-glace
Better made Crusted Walleye, Citrus cream
Stuffed Cabbage rolls
Ground beef & rice, smoky red pepper sauce
Boiled Fingerling Potatoes, Clarified butter, chives
Grilled Broccolini
Charred red peppers
Assorted Cupcakes
Traditional Crème Brule

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

BUFFET ENHANCEMENTS

Rolled Kielbasa Sausage, self serve **\$10**

Corned beef & cabbage **\$10**

Roasted Cornish hen, thyme jus **\$10**

THURSDAY BUFFET | \$50

Pita Bread

Roasted red pepper hummus

Lentil Soup

Orzo Salad

Orzo pasta, artichoke hearts, capers, red onion, tomato vinaigrette

Greek Salad, Chopped romaine, diced cucumber, grape tomatoes, julienne red onion, Kalamata olives, feta, red wine vinaigrette

Rustic Chicken Kabob

Sage & thyme marinated chicken, green olives, grape tomatoes

Rosemary Roasted Leg of Lamb

Shaved leg of lamb, mint demi

Baked Salmon

Puttanesca sauce, peppers & onions

Roasted Brussel Sprouts

Saffron Boiled New Potato

Baklava

Cinnamon Chocolate Cake

BUFFET ENHANCEMENTS

Mediterranean Penne, Kalamata olives, eggplant, grape tomatoes, spinach, garbanzo beans, garlic oil, fresh oregano **\$8**

Creamy Risotto, Mushrooms, sweet peas, & pancetta **\$10**

Caramelized Onion & Arugula Pizza **\$8**

FRIDAY BUFFET | \$50

Cornbread Muffins

Whipped cinnamon butter

Chicken & Sausage Gumbo

Heirloom Tomato, Cucumber, Onion Salad

Tropical Fruit Salad

BLT Salad

Chopped romaine, grape tomatoes, chopped bacon, cheddar cheese, croutons, ranch dressing

Southern Fried Chicken

Hot sauce, Michigan maple syrup

Blackened Snapper, Cajun remoulade

Hoppin' John, Blackeyed peas, white rice, smoked turkey

Fried Cabbage, Southern Style Smashed Yams

Signature Bread Pudding

Banana Fosters'

Vanilla ice cream

BUFFET ENHANCEMENTS

Pickled Beet Salad **\$5**

Green beans, smoked turkey and potatoes **\$7**

LUNCH | PLATED ENTRÉES

Pricing Based on Sixty Minutes of Service

Pre-select a customized menu for your group

Select: (1) Starter, (1) entrée and (1) dessert

Menu price is based on Entrée selection

All Entrees Include: Assorted Dinner Rolls with Whipped Butter, Iced Tea, Regular and Decaffeinated Coffee, Selection of Hot Teas

If More than One Entrée Selection is requested, Pricing will be based on the Highest Priced Entrée

Starch and Vegetable Selection Must be the Same for All Entrees

STARTER | SELECT ONE:

Michigan Corn Chowder

Brown Butter Glaze

Wild Mushroom and Brie Thyme Oil

Roasted Tomato Infused Basil

Parmesan Hint

Caesar Salad

Romaine Hearts, Kalamata Olives, Sun-Dried Tomatoes

Shaved Great Lakes Parmesan, Herbed Croutons

Caesar Dressing

Caprese Salad

Fresh Tomato, Mozzarella, Basil

Micro Greens, Cracked Black Pepper

Balsamic Vinaigrette

Michigan Greens

Grape Tomatoes, Dried Cherries, Roasted Walnuts, Celery

Red Wine Vinaigrette

Spinach & Kale Salad

Purple Kale, Spinach, and Arugula

Carrot Curls, Radish Slices, Diced Eggs, Julienne Red Onions

DESSERT | SELECT ONE:

Deep Dish Apple Pie, Salted Caramel Sauce

Crème Brulee Cheesecake, Berry Chutney

99 Calorie Angel Food Cake, Berry Compote

Citrus Key Lime Pie

Gluten-Free Chocolate Torte, Vanilla Bean Cream

Triple Chocolate Mousse Cake, Cinnamon Chocolate Accent

Red Velvet Tower with Cherry Vanilla Bean Cream

Deep Dish Pecan Pie

LUNCH | PLATED COLD ENTRÉES

CHICKEN CAESAR SALAD | \$35 per Person

Grilled Chicken, Romaine Hearts, Kalamata Olives, Sun-Dried Tomatoes

Shaved Great Lakes Parmesan, Herbed Croutons

Caesar Dressing

SPINACH SALMON SALAD | \$35 per Person

Faroe Island Salmon, Marinated Asparagus, Oven Roasted Tomatoes, Grilled Mushrooms, Crumbled Goat Cheese

Red Wine Vinaigrette

CHOPPED MOTOWN BBQ CHICKEN COBB | \$35 per Person

Diced BBQ Chicken Breasts Mixed Greens, Diced Tomatoes, Chopped Egg, Confit Shallots, Crumbled Bleu Cheese, Bacon, Roasted Corn, Ranch

Dressing

ASIAN SHRIMP SALAD | \$35 per Person

Grilled Lychee Glazed Shrimp, Baby Kale, Arugula, Toasted Sesame Seeds, Pickled Carrots, Radishes, Yellow Bell Peppers, Crispy Lo Mein Noodles,

Ginger Vinaigrette

GRILLED CHICKEN WRAP | \$37 per Person

Pulled Chicken, Fresh Mozzarella Cheese, Romaine, Tomatoes, Bacon, Ranch Dressing, Wrapped in a Flour Tortilla, Yukon Gold Potato Salad

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

LUNCH | PLATED COLD ENTRÉES CONTINUE:

GRILLED VEGETABLE WRAP | \$37 per Person

With Mixed Greens and a Creamy Boursin Pesto wrapped in a Flour Tortilla, Israeli Couscous Salad

SLICED TURKEY ON PRETZEL ROLL | \$37 per Person

With Jarlsburg Baby Swiss Cheese, Arugula and Cranberry Relish, Speckled Fruit Salad

LUNCH | HOT PLATED ENTRÉES

CHICKEN

DETROIT'S OWN FAYGO BRINED BONE-IN CHICKEN | \$39 per Person

Butternut Squash Risotto, Seasonal Vegetables, Artichoke Red Pepper Ragout

CHICKEN LASAGNA ROLL-UP | \$39 per Person

Diced Chicken Breast, Artichoke, Sundried Tomatoes, Mushrooms, Spinach, Cream Cheese, Asparagus Tips
Sautéed Matchstick Vegetables, Marinara and Alfredo Sauce

MUSHROOM DUXELLE & MOZZARELLA STUFFED CHICKEN | \$40 per Person

Creamy Orzo, Seasonal Vegetables, Basil Marinara

VEGETARIAN

VEGETABLE LASAGNA ROLL-UP | \$39 per Person

Artichoke, Sundried Tomatoes, Mushrooms, Spinach, Cream Cheese, Asparagus Tips
Sautéed Matchstick Vegetables, Marinara and Alfredo Sauce

ROASTED ACORN SQUASH | \$39 per Person

Cinnamon Chipotle Seasoned Acorn Squash, Lentil, Quinoa, Peppers, and Onion, Smokey Marinara Coulis

FISH

CREOLE MUSTARD AND MICHIGAN HONEY TOPPED CRUSTED SALMON | \$41 per Person

Faroe Island Salmon, Saffron Rice Pilaf, Seasonal Vegetables
Stewed Tomato Chutney

BETTER MADE CHIP CRUSTED GREAT LAKES WHITEFISH | \$41 per Person

Mustard Crust, Preserved Lemon Veloute, Seasonal Vegetables

PORK

BUTCHER DOUBLE BONE-IN PORK CHOP | \$40 per Person

Smoked Bacon Navy Bean Potato Puree, Gala Apple Compote, Seasonal Vegetables
Michigan Maple Syrup Glaze

BEEF

MOTOR CITY BEER BRAISED BEEF SHORT RIBS | \$40 per Person

Roasted Garlic Smashed Red Bliss Potatoes, Scattered Root Vegetables
Rosemary Demi-Glace

HOUSE RUB GRILLED RIBEYE STEAK | \$43 per Person

Yukon Mashed Potatoes, Seasonal Vegetables, Horseradish, Sautéed Leek Sauce

LUNCH | COLD BUFFETS

Pricing Based on Ninety Minutes of Service

These menus are designed for a minimum of above 50 guests. An additional charge of \$6++ per person for Groups from 1 – 50 Guests will be applied.

EXECUTIVE SANDWICH LUNCH BUFFET (Pre-Made Sandwiches) | \$44 per Person

Broccoli Cheddar Soup

Grilled Balsamic Marinated Vegetables, Tahini Hummus, Fresh Spinach, Oven Roasted Tomatoes, Herb Wrap

House Roasted Turkey, Vine Ripe Tomato, Arugula and Avocado Mayo, Multigrain Bread

Brined Chicken Salad, Shredded Lettuce, Diced Apples, Bakery Croissant

Dearborn Ham, Pulled Pork, Great Lake Swiss, Celery, Tomato Focaccia Roll

Garden Field Greens, Ratatouille Cucumber, Red Wine Vinaigrette

Fruit Salad Martinis, Local Berries

Rotini Pasta Salad, Crumbled Goat Cheese

Pickle Spears

House Made Cinnamon Chipotle Potato Chips

Double Chocolate Brownies, Lemon Squares

Iced Tea

Regular and Decaffeinated Coffee, Hot Tea Selection

ENTRÉE SALAD BUFFET | \$40 per Person

Assorted Rolls and Whipped Butter

Chicken Noodle Soup

Salad Bar:

Mixed Greens and Romaine

Toppings to Include: Tomatoes, Cucumbers, Carrots, Sunflower Seeds, Beets, Dried Cherries, Roasted Walnuts, Garbanzo Beans, Black Olives, Baby Corn, Mandarin Oranges, Blueberries, Fried Onions, Croutons, Gorgonzola Crumbles, Feta, Parmesan, Red Wine, or Raspberry Vinaigrette, Ranch, Caesar Dressing

Chicken, Flank Steak, and Salmon

Seasonal Sorbet Puree with Berries

Iced Tea

Regular and Decaffeinated Coffee, Hot Tea Selection

CHEF'S DELI BUFFET (Build Your Own Sandwich) | \$42 per Person

Tomato Basil Soup

House Roasted Turkey, Dearborn Ham, House Brined Corned Beef, Brined Tuna Salad

Great Lakes Swiss, Sharp Cheddar, Pepper Jack Havarti

Garden Field Greens, Ratatouille Cucumber, Red Wine Vinaigrette

Fruit Salad, Local Berries

Potato Salad

Dearborn Mustard and Pesto Mayo

Pickle Spears

House Made Cinnamon Chipotle Potato Chips

Assorted Cookies & Blondies

Iced Tea

Regular and Decaffeinated Coffee, Hot Tea Selection

BOXED LUNCH | GRAB & GO | \$38 per Person

SELECT THREE SANDWICHES/WRAP:

- Grilled Balsamic Marinated Vegetables, Tahini Hummus, Fresh Spinach, Oven Roasted Tomatoes, Herb Wrap

- House Roasted Turkey, Vine Ripe Tomato, Arugula and Avocado Puree, Multigrain Bun

- Corned Beef, Caramelized Onion, Cabbage, Onion Bun

- Brined Chicken Salad, Shredded Lettuce, Diced Apples, Bakery Croissant

- Dearborn Ham & Pulled Pork, Great Lakes Swiss, Coleslaw, Tomato Focaccia Roll

- Albacore Tuna Salad, Lemon Zest and Cucumber Aioli, Mixed Greens, Steamed Pita

Orzo Primavera Pasta Salad

Better Made Chips

Michigan Apple

Sanders Chocolate Bar

Bottled Water

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

DINNER | PLATED ENTRÉES

Pricing Based on Sixty Minutes of Service

Pre-select a customized menu for your group

Select: (1) starter, (1) entrée and (1) dessert

Menu price is based on Entrée selection

All Entrees Include: Assorted Dinner Rolls with Whipped Butter, Iced Tea, Regular and Decaffeinated Coffee, Selection of Hot Teas

If More than One Entrée Selection is requested, Pricing will be based on the Highest Priced Entrée

Starch and Vegetable Selection Must be the Same for All Entrees

STARTER | SELECT ONE:

Baby Ice Burge Wedges

Tomato, bacon, pickled red onion, hard boiled eggs, avocado ranch

Kale, Spinach, Arugula Salad

Pickled baby beets, toasted pine nuts, goat cheese, raspberry vinaigrette

Caesar Salad

Romaine Hearts, Kalamata Olives, Sun-Dried Tomatoes

Shaved Great Lakes Parmesan, Herbed Croutons

Caesar Dressing

Caprese Salad

Fresh Tomato, Mozzarella, Basil

Micro Greens, Cracked Black Pepper

Balsamic Vinaigrette

Michigan Greens

Yellow Grape Tomatoes, Dried Cherries, Roasted Walnuts, Celery

Red Wine Vinaigrette

DESSERT | SELECT ONE:

Crème Brulee Cheesecake, Berry Chutney

99 Calorie Angel Food Cake, Berry Compote

Citrus Key Lime Pie, Almond Crust

Gluten-Free Chocolate Torte, Vanilla Bean Cream

Triple Chocolate Mousse Cake, Cinnamon Chocolate Accent

Red Velvet Tower with Cherry Vanilla Bean Cream

Salted Caramel Deep Dish Apple Pie

DINNER | ENTRÉE SELECTIONS

Pricing Based on Sixty Minutes of Service

All Entrees Include: Assorted Dinner Rolls with Whipped Butter, One Starter, One Dessert

Iced Tea, Regular and Decaffeinated Coffee, Selection of Hot Teas

If More than One Entrée Selection is Requested, Pricing will be based on the Highest Priced Entrée

Starch and Vegetable Selection is the same for All Entrees

POULTRY

LOCAL SAUSAGE AND KALE STUFFED CHICKEN BREAST | \$55 per Person

Mushroom and Thyme Cream

Potato Hash

RUSTED GARDEN VEGETABLE STUFFED CHICKEN BREAST | \$55 per person

Herb Chicken Jus

Garlic Mashed Potato

SEARED HERB CRUSTED AIRLINE CHICKEN BREAST | \$55 per Person

Blistered Tomato and Onion Ragout

Creamy Herb Risotto

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

BEEF

BRAISED BEEF SHORT RIBS | \$58 per Person

Braising Jus
Whipped Potatoes

MANHATTAN STRIP STEAK | \$ 72 per person

Dauphin Oise Potatoes

BONE –IN RIBEYE | \$66 per person

Roasted Potatoes Trio

SEAFOOD

SEARED RED SNAPPER | \$64 per Person

Citrus Compound Butter Sauce
Quinoa Pilaf

SEARED SEABASS | \$69 per Person

Citrus Tarragon Vinaigrette
Creamy Parmesan Risotto

LAMB & PORK

DOUBLE BONE-IN PORK CHOP | \$66 per Person

Ancho BBQ Demi-Glace
Roasted Sweet Potato Mashed

LAMB CHOPS | \$85 per Person

Mustard Herb Crusted
Mint & Pea Puree
Couscous

VEGETARIAN

CINNAMON CHIPOTLE SPICED ACORN SQUASH BOWL | \$55 per Person

Lentil Quinoa stuffing, Smokey marinara coulis

BETTER MADE CRUSTED CAULIFLOWER STEAK | \$55 per Person

Red Pepper Pesto, Warm Green & Wax Bean Salad

ROASTED VEGETABLE TART | \$55 per Person

Ratatouille Vegetables, Fresh Herbs, Goat Cheese, Pickled Vegetables

DINNER | PLATED DUO ENTRÉES

SALMON & CHICKEN | \$64 per Person

Grilled Salmon, Citrus Cream
Herb Seared Chicken Breast, Herb Jus
Wild Rice Pilaf

BEEF TENDERLOIN & HALIBUT | \$76 per Person

Seared Halibut, Citrus Cream
Beef Tenderloin, Port Wine Sauce
Butternut Puree

BEEF SHORT RIB & CHICKEN BREAST | \$62 per Person

Braised Short Rib, Ancho BBQ Demi-Glace
Seared Chicken Breast, Herb Jus
Roasted Potatoes

FILET & SCALLOP | \$76 per Person

Safie Pickle, Caper, Lemon Compound Butter
Creamy Orzo

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

DINNER | HOT BUFFETS

Pricing Based on Ninety Minutes of Service

These menus are designed for a minimum of above 50 guests. An additional charge of \$6++ per person will be applied from 1 – 50 Guests.

MEXICANTOWN | \$62 per Person

Tri-Color Tortilla Chips and Roasted Corn Salsa

Black Bean Chili

Southwest Cobb Salad with Romaine, Tomatoes, Peppers, Corn, Black Beans, Queso Fresco Cheese, Southwest Ranch

Make your Own Fajitas: Grilled Chicken and Grilled Skirt Steak with Grilled Peppers & Onions, Jalapenos, Guacamole Sour Cream, Flour Tortillas

Cheese Enchilada with Ranchero Sauce

Spanish Rice, Sour Cream, Salsa

Refried Beans

Sopaipilla Dessert

Iced Tea

Regular and Decaffeinated Coffee, Hot Tea Selection

BACKYARD BBQ | \$62 per Person

Country Rolls with Cinnamon Butter

Potato Soup

Chopped Cobb Salad, Diced Tomatoes, Chopped Egg, Confit Shallots, Crumbled Bleu Cheese, Bacon, Roasted Corn, Ranch Dressing

Creamy Coleslaw & Mustard Potato Salad

BBQ Beef Brisket

Grilled Chicken Breast with Mango Habanero Glaze

Baked Macaroni and Cheese

Burnt Baked Beans

Corn on the Cob

Chocolate Covered Pretzel Rods, Strawberry Shortcake

Iced Tea

Regular and Decaffeinated Coffee, Hot Tea Selection

BIG D | \$62 per Person

Assorted Rolls, Whipped Butter

Roasted Tomato Basil Soup

Field Greens, Shaved Radishes, Julienne Carrots, Red Wine Vinaigrette, Buttermilk Ranch

Mustard Crusted Salmon, Lemon Tarragon Cream

Roasted Pork Loin, Michigan Apple Glaze, Smoked Bacon Navy Bean Ragout

Boursin Mashed Potatoes

Seasonal Vegetables

Wild Berry Cobblers, Flourless Chocolate Torte, Pecan Pie

Iced Tea

Regular and Decaffeinated Coffee, Selection of Hot Teas

PURE MICHIGAN | \$62 per Person

Assorted Rolls, Whipped Butter

French Onion Soup

Michigan Salad, Yellow Grape Tomatoes, Dried Cherries, Roasted Walnuts, Celery, Raspberry Vinaigrette

Local Charcuterie Antipasto

Motor City Ale Brined Chicken

Better Made Chip Crusted Great Lakes Whitefish, Mustard Crust, Preserved Lemon Veloute

Michigan White Cheddar Gnocchi & Cheese

Braised Greens

Indigenous Dried Cherry Bread Pudding, Michigan Apple Crisp

Iced Tea

Regular and Decaffeinated Coffee, Selection of Hot Teas

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

RECEPTION | PACKAGES

Pricing Based on Ninety Minutes of Service.

These menus are designed for a minimum of above 50 guests. An additional charge of \$6++ per person will be applied from 1 – 50 Guests.

WELCOME | \$64 per Person

CRUDITE

Vegetables, Herb Ranch Dip, House Made Hummus

FRESH

Michigan Salad Assorted Baby Lettuces, Dried Cherries, Celery, Blueberries, Walnuts, Raspberry Vinaigrette

ANTIPASTO

Prosciutto, Beef Sticks, Hard Salami

Mortadella, Provolone, Mozzarella

Assorted Olives, Roasted Peppers, Artichoke Hearts

Grilled Bread, Pommeray Mustard, Mango Chutney

PASSED HOT HORS D'OEUVRES

Raspberry & Brie en Croute, Creole Mustard

Bacon Wrapped Scallops

CARVE | RIBEYE (Uniformed Chef Included in Menu Pricing, 1 per 100)

Peppercorn Black Angus Crusted Ribeye

Focaccia Sticks, Horseradish Cream, Red Wine

MACARONI & CHEESE

Macaroni, Maple Pepper Bacon and Cured Dearborn Ham, Cheddar Cheese

Orecchiette, Asparagus, Sun-Dried Tomatoes, Spinach, Crimini Mushrooms, White Cheddar

SWEET

Fruit Tarts, Wavy Cake, Mousse Shooters, Truffles, Pastries, Encased Strawberries

Regular and Decaffeinated Coffee, Selection of Hot Teas

TASTE OF DETROIT | \$64 per Person

EASTERN MARKET

Vegetables, Herb Ranch Dip, House Made Hummus

Local Cheeses, House Made Dried Cherry Chutney, Local Mustard, Assorted Crackers and Breads

Assorted Baby Lettuces, Dried Cherries, Celery, Blueberries, Walnuts, Raspberry Vinaigrette

GREEKTOWN

Make Your Own Gyro Station

Lamb, Pita, Diced Onions, Diced Tomatoes, Shredded Lettuce, Taziki Sauce

Skewers - Artichoke, Kalamata Olive, Fresh Mozzarella, Sundried Tomato)

MEXICANTOWN

Seasonal Fish Tacos

Smoked Chicken Quesadillas

Black Beans and Rice

Chips & Salsa

MIDWEST COMFORT (Uniformed Chef Included in Menu Pricing, 1 per 100)

Beef Short Ribs, Demi Glaze

Boursin Mashed Potatoes

SANDERS SWEETS

Sanders Crème Puff Pastries with Vanilla Pastry Cream Filling

Regular and Decaffeinated Coffee, Selection of Hot Teas

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

RECEPTION PRESENTATIONS

Pricing Based on Sixty Minutes of Service

These menus are designed for a minimum of above 50 guests. An additional charge of \$6++ per person will be applied from 1 – 50 Guests.

CHEESE | \$17 per Person

Grand Cru Reserve, Buttermilk Blue Affinee, Mezza Luna Fontina, Red Spruce 4 year Cheddar, Vintage Van Gogh
Fruit Preserves, Whole Grain Mustard, Gourmet Crackers, Lavosh Shards, Sliced Breads, Candied Walnuts

CRUDITE | \$15 per Person

Raw Vegetables, Herb Ranch Dip, House Made Hummus

FRUIT | \$17 per Person

Fruits & Berries, Strawberry Yogurt, Michigan Honey Dip

ANTIPASTO | \$21 per Person

Prosciutto, Beef Sticks, Hard Salami, Mortadella, Provolone, Mozzarella, Assorted Olives, Roasted Peppers, Artichoke Hearts, Grilled Bread,
Pommery Mustard, Mango Chutney

CAPRESE | \$15 per Person

Mozzarella, Display of Vine Ripe Tomatoes, Fresh Basil, Sea Salt, Cracked Peppers, Virgin Olive Oil

DRY | \$16 per Person

Tri-Color Tortilla Chips, Cilantro Salsa, Grilled Pineapple Pico De Gallo, Home-style Guacamole
House Made Cinnamon Chipotle Chips, French Onion Dip
Pretzels, Mixed Nuts

ICE | \$23 per Person

Jumbo Shrimp, Cocktail Sauce, Grilled Lemon Halves, Presented on Ice Carving

SWEET | \$18 per Person

Fresh Fruit Tarts, Wavy Cake, Mousse Shooters, Truffles, French Pastries, Chocolate Encased Strawberries

RECEPTION HORS D'OEUVRES

Pricing Based on Ninety Minutes of Service

50 Piece Minimum

**Gluten Free*

COLD | \$9 per Piece

New Baby Potato, Chive Cream, Cracked Prosciutto*
Pulled BBQ Chicken, Waffle Wafer
Bouchee Pastry, Michigan Apple Chicken Salad
Strawberry Boursin Bite, Black Pepper, Almond Accent*
Balsamic Fig, Goat Cheese Focaccia
Pan Seared Lamb Loin, Hummus, Pita Toast Point
Cold Smoked Shrimp, Horseradish Michigan Brie*
Spicy Tuna Roll, Nori, Mango*
Truffle Deviled Eggs, Thyme Sprig*
Beef Tartar, Rosemary Oil, Shallot, Filo Cup

HOT | \$9 per Piece

Smoked Chicken Quesadillas, Cilantro Salsa
Raspberry & Brie en Croute, Creole Mustard
Asian Short Rib Pot Pie, Wasabi BBQ
Vegetable Spring Roll, Hoisin Sauce
Spinach Spanakopita, Cucumber Dill Dip
Butternut Squash, Marshmallow Drizzle Skewer
Jumbo Lump Walleye Cakes, Caper Remoulade
Lemongrass Shrimp Chopstick, Sweet & Sour
Jumbo Scallops & Bacon, Brown Sugar Glaze*
Roasted Beef Wellington, Rosemary Mustard
Domestic Grilled Lamb Chop, Mint Yogurt*

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

CARVE

Pricing Based on Ninety Minutes of Service

Available for Enhancement for Receptions with minimum of (4) Stations.

One Uniformed Chef Included per 100 Guests

TENDERLOIN | \$27 per Person

Herb Crusted Tenderloin of Beef*

Rolls, Horseradish Cream, Red Wine Demi

*Temperature of Beef is Medium Unless Otherwise Requested

HAM | \$14 per Person

Bourbon Glazed Dearborn Bone-In Ham

Cheddar Biscuits, Stone Ground Mustard, Warm Michigan Cherry Chutney

PORK | \$18 per Person

Pepper Crusted Pork Loin

Tarragon Corn Muffins, Port Wine & Fig Glaze, Mustard

TURKEY | \$18 per Person

Whole Roasted Turkey Breast

Pretzel Roll, Orange Cranberry Relish, Giblet Gravy

RIBEYE | \$21 per Person

Peppercorn Black Angus Crusted Ribeye

Focaccia Sticks, Horseradish Cream, Red Wine Demi

SALMON | \$21 per Person

Salmon En Croute

Garden Spinach, Boursin Cheese, Caramelized Onions, Warm Citrus Dill Cream, Cajun Remoulade

STATIONS

Pricing Based on Ninety Minutes of Service

Selections are Available for Enhancement of Receptions with minimum of (4) Stations

1 Chef Included per 100 Guests

SALAD | \$15 per Person

Caesar: Grilled Chicken, Romaine Hearts, Parmesan Cheese, Croutons, Caesar Dressing

Michigan: Assorted Baby Lettuces, Dried Cherries, Celery, Blueberries, Walnuts, Raspberry Vinaigrette

QUESADILLA | \$19 per Person

Chipotle Shrimp & Cheddar Blend

Pulled Pork & Monterey Jack

Salsa, Sour Cream, Guacamole, Jalapenos

CRAB CAKE | \$21 per Person

Sautéed Crab Cakes

Black Bean & Corn Salsa, Tomato Salsa

Avocado Salsa, Cajun Remoulade

SLIDER | \$18 per Person

Macaroni & Cheese, Maple Drizzle atop Crispy Chicken

Short Rib, Spicy Slaw, Crisp Onions

BRINE | \$19 per Person

Beer Brined Chicken Thighs, Citrus Salad

Tamarind Glaze

FAJITA | \$19 per Person

Grilled Chicken & Beef

Sautéed Onions, Peppers

Flour Tortillas, Cheddar Cheese, Sour Cream

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

MEDITERRANEAN | \$20 per Person

Garlic Sautéed Shrimp, Olive Oil, Tomato, Fennel, Onions, Kalamata Olives, Baby Spinach, Feta Cheese

STIR | \$19 per Person

Beef Stir Fry

Oriental Vegetables, Teriyaki Sauce, Steamed White & Brown Rice

RISOTTO | \$19 per Person

Rock Shrimp, Mascarpone, Tomato, Fennel Florentine, Spinach, Parmesan, Sun-Dried Tomato, Pine Nuts

GNOCCHI | \$19 per Person

Potato Gnocchi, Olive Oil, Sun-Dried Tomatoes, Crimini Mushrooms, Asparagus, Parmesan Cheese, Pesto

MACARONI & CHEESE | \$19 per Person

Macaroni, Maple Pepper Bacon and Cured Dearborn Ham, Cheddar Cheese

Orecchiette, Asparagus, Sun-Dried Tomatoes, Spinach, Crimini Mushrooms, White Cheddar

PASTA | \$17 per Person

Penne, Andouille Sausage, Julienne Peppers, Spicy Marinara

Ravioli, Matchstick Vegetables, Pomodoro

HEALTHY CHOICE

Pricing Based on Sixty Minutes of Service

LOW CARB BREAK | \$19 per Person

Whole Strawberries

Assorted Nuts

Antipasto Presentation (No Bread)

Regular and Decaffeinated Coffee, Selection of Hot Teas

LOW FAT BREAK | \$18 per Person

Whole Fruit

Diced Fruit Martinis

Assorted Yogurt

Selection of Cereal Bars

Regular and Decaffeinated Coffee, Selection of Hot Teas

BREAKFAST | PLATED | LOW CARB | \$30 per Person

Fruit Salad Martini Flat Iron Steak, Scrambled Eggs, Smoked Bacon, Grilled Tomato

Regular and Decaffeinated Coffee, Selection of Hot Teas

LUNCH | GRAB & GO | LOW CARB | \$38 per Person

Grilled Chicken Salad, Whole Grain Lavosh Wrap

Planters Peanuts

Celery Sticks with House Made Hummus

McClure's Pickle Spears

Michigan Apple

Dannon Light & Fit Yogurt

Bottled Water

PLATED | LOW CARB | \$40 LUNCH | \$53 DINNER

Yellow Grape Tomatoes, Dried Cherries, Roasted Walnuts, Celery, Red Wine Vinaigrette

Portobello Flat Iron Steak, Olive Oil Infused Barley

Blue Cheese Spinach Au Gratin, Charred Vidalia Onion Demi

Raspberry Crème Brulee

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

PLATED | LOW FAT | \$42 LUNCH | \$58 DINNER

Baby Spinach and Mixed Greens, Cucumber, Roasted Shallots, Yucca, Sesame Vinaigrette
Miso Glazed Salmon, Lemon Grass Broth
Baby Bok Choy
Steamed Brown Rice
Angel Food Cake, Mango Accent

PLATED | LOW CHOLESTEROL | \$43 LUNCH | \$60 DINNER

Lemon Chickpea Salad
Pan Seared Scallops
Marinated Asparagus, Oven Roasted Tomatoes, Grilled Mushrooms, Red Wine Vinaigrette
Quinoa Tower
Michigan Apple Granola Parfait

RECEPTION | LOW CARB

Cucumber Discs with Asian-Sesame Tuna, Wasabi Aioli | **\$78 per Dozen**
Brie Stuffed Strawberries | **\$78 per Dozen**

RECEPTION | LOW FAT

Smoked Salmon, Toasted Lavosh, Capers | **\$78 per Dozen**
Pan-Fried Halloumi Cheese, Pita Bread, Greek Cabbage Salad | **\$78 per Dozen**

RECEPTION | LOW CHOLESTEROL

Raisin Bread Crisp, Grilled Jalapeno Jam, Michigan Apple Compote | **\$78 per Dozen**
Tomato Basil Bruschetta, Olive Oil Accent | **\$78 per Dozen**

CHILDREN'S ENTREES

*Pricing Based on Ninety Minutes of Service
Available for Lunch or Dinner
Reserved for Our Guests Under 12 Years of Age*

PASTA | \$19 per Person

Fruit Cup
Tortellini Pasta, Beef Marinara
Chocolate Brownie
Choice of: Whole Milk or Lemonade

CHICKEN TENDERS | \$19 per Person

Fruit Cup
Chicken Tenders, Honey Mustard
Tator Tots, Ketchup
Chocolate Chip Cookie
Choice of: Whole Milk or Lemonade

MAC & CHEESE | \$19 per Person

Fruit Cup
Macaroni & Cheese
Decorated Cup Cake
Choice of: Whole Milk or Lemonade

BANQUET BARS

HOSTED BAR

Beverages may be charged on “ per drink” consumption or on a “ package per person” basis.
Hosted bars require one Bartender per (75) guests at \$175 per bartender, per hour, (2) hours minimum.
For every \$500 (pre-tax and service charge) in consumption, one bartender fee will be waived.

CASH BAR

Cash Bars require one Bartender per (100) guests at \$175 per bartender, (2) hours minimum.
One Cashier attendance per (100) guests is required at \$150, per attendant
For every \$500 (pre-tax and service charge) in consumption, one Bartender fee will be waived.

TOP SHELF BAR

Liquors: Gray Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Crown Royal Whisky, Johnnie Walker Black Label Scotch, Jack Daniel’s Tennessee Whisky, Patron Silver Tequila, Knob Creek Bourbon, Hennessy Privilege VSOP Cognac

DETROIT SPECIALITY

Liquors: Valentine’s Vodka, Two James Gin, Ugly Dog Rum, Two James Grass Widow Bourbon, Journeyman Featherbone Whisky

PREMIUM BRAND BAR

Liquors: Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Dewer’s White Label Scotch, Jim Bean White Label Bourbon, Canadian Club Whisky, Jose Cuervo Traditional Sliver Tequila, Courvoisier VS

PER DRINK PRICE

Top Shelf Liquor	\$10
Premium Brand Liquor	\$9
Detroit Special Liquor	\$8.50
House Wine	\$9.50
Michigan Wine	\$11
Domestic Beer	\$8
Imported Beer	\$10
Michigan Beer	\$8.5
Seasonal Craft Beer	\$8.25
Non Alcoholic Beer	\$7.25
Soft Drink	\$6.50
Bottled Water	\$5.50
Bottled Juice	\$6.50

TOP SHELF PACKAGE PER PERSON:

\$28 One Hour \$43 Two Hours \$58 Three Hours \$15 Each Additional Hour

DETROIT SPECIALTY PACKAGE PER PERSON:

\$24 One Hour \$39 Two Hours \$54 Three Hours \$12 Each Additional Hour

PREMIUM BRAND PACKAGE PER PERSON:

\$26 One Hour \$41 Two Hours \$56 Three Hours \$13 Each Additional Hour

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

SPECIALTY COCKTAIL EXPERIENCE

Dark & Stormy:

Dark Rum, Ginger Beer, Fresh Lime Juice
\$12 per drink, \$200 per Gallon

Pink Rose Lemonade:

Crisp Rose, Pink Lemonade, Sparkling Club Soda
\$12 per drink, \$200 per Gallon

Coco-Dori:

Coconut Rum, Melon Liqueur, Pineapple Juice
\$13 per drink, \$225 per Gallon

Sparkling Sunrise:

Bacardi Limon, Pineapple Juice, Grenadine, Club Soda
\$13 per Drink, \$225 per Gallon

Modern Royale

Valentine White Blossom Vodka, Fresh Citrus Juice topped with Champagne
\$15 per Drink, \$250 per Gallon

Classic Sangria

Red Wine, Brandy, Fresh Fruit, Citrus Soda
\$14 per Drink, \$230 per Gallon

Champagne Punch

Champagne, Triple Sec, Ginger Ale, Club Soda
\$15 per Drink, \$250 per Gallon

Personalized Cocktail Experience:

Have our skilled mixologist craft a personalized specialty cocktail for your event. Collaborate to add your personal touches by incorporating your favorite liquors, colors, flavors or aromas.

\$125 per cocktail design, plus per drink cost of beverage

SPECIALTY MOCKTAIL EXPERIENCE

VIPeach:

Peach nectar, fresh lime juice, agave syrup, refreshing ginger beer
\$9 per Drink, \$160 per Gallon

Pure Michigan Sunrise:

Fresh Orange juice, sparkling water, grenadine, rosemary sprig
\$9 per Drink, \$160 per Gallon

Ginger Temple:

Ginger Beer, Lemon-Lime Soda, Lime Juice, Grenadine, Club Soda
\$9 per Drink, \$160 per Gallon

Coconut-Cucumber Cooler

Coconut water, Cucumbers, Lime Juice, Sugar, Mint Leaves
\$9 per Drink, \$160 per Gallon

Pure Michigan

Orange Juice, Grenadine, Sparkling Water, Rosemary Garnish
\$9 per Drink, \$160 per Gallon

A 25% Taxable Service Charge and 6% Sales Tax Will Be Applied to All Food and Beverage Pricing. (Or Prevailing Rates)

WINE LIST

RED

Magnolia Grove Cabernet | **\$40**
Magnolia Grove Merlot | **\$40**
Alamos Malbec | **\$54**
Avalon Cabernet | **\$47**
Chalk Hill Pinot Noir | **\$54**
Line 39 Pinot Noir | **\$57**
Erath Pinot Noir | **\$65**
J Lohr Los Osos Merlot | **\$70**
Mohua Pinot Noir | **\$72**
Canoe Ridge Expedition Merlot | **\$72**
Raymond Reserve Merlot | **\$112**

WHITE | SPARKLING

Magnolia Grove Rose | **\$40**
Magnolia Grove Chardonnay | **\$40**
Magnolia Grove Pinot Grigio | **\$40**
Chateau St Jean Chardonnay | **\$44**
Segura Vida Aria Brut | **\$50**
Sea Pearl Sauvignon Blanc | **\$49**
Meiomi Chardonnay | **\$52**
LaMarca Prosecco, Veneto Italy | **\$58**
Kenwood Six Ridges Chardonnay | **\$65**
Casa Smith Pinot Grigio | **\$72**
J Lohr Riverstone Chardonnay | **\$72**