



# CATERING MENU







## CHEF SPOTLIGHT

### EXECUTIVE CHEF STEPHAN BLASER

Meet Chef Stephan Blaser, a culinary virtuoso with over 35 years of immersive experience in the tantalizing world of food and beverage. For a quarter-century, he's been igniting sensations across an eclectic array of gastronomic terrain, from renowned restaurants to bustling convention centers, infusing every dish with his passion and expertise. Chef Blaser has honed his craft at esteemed establishments such as Walter E. Washington Center in DC, Ernest N. Morial Center in New Orleans, and The Las Vegas Center.

Join us at Huntington Place and let Chef Blaser and his team take you on a culinary journey like no other, where delicious delights and delightful company await around every corner.



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## SPECIAL DIETARY SELECTIONS

Look for these abbreviations for other special dietary food items that our Chef has carefully prepared for your health and enjoyment. We do not operate a dedicated service space for special dietary selections. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten and common allergens such as nuts.

GLUTEN-FREE  DAIRY FREE 

VEGETARIAN  PLANT-BASED/VEGAN 



## BREAKFAST MENU



# BREAKFAST

## CONTINENTAL BREAKFAST

Prices listed are per guest.

Minimum of 30 guests.

### CONTINENTAL BREAKFAST | 27

Served with orange juice, iced water, freshly brewed coffee, decaffeinated coffee, herbal tea.

- Seasonal fresh fruit and berry display 
- Assorted yogurts
- Demi danishes, croissants, muffins
- Butter, cream cheese and preserves 

## ENHANCE YOUR CONTINENTAL BREAKFAST A LA CARTE

Prices listed are per piece.

Minimum of 12 pieces per selection.

### ENGLISH MUFFIN SANDWICH (each) | 8

- Simply Egg and Cheese  – Circle egg, aged cheddar cheese, English muffin
- Over the Border – Maple Canadian bacon, circle egg, cheddar cheese, English muffin
- Gobble Cheese Sandwich – Turkey sausage patty, circle egg, Pepper Jack cheese, English muffin
- Gobble Bacon Sandwich – Turkey bacon, white cheddar cheese, circle egg white, English muffin

### PERSONAL FRITTATA (each) | 8

- Cheddar cheese, mozzarella, Gruyère cheese 
- Sausage, onions, peppers, farmhouse cheddar cheese
- Bacon, corn, pepper, Gruyère cheese

### PLANT-BASED FRITTATA (each) | 8

Plant-based egg, tomato, spinach, plant-based cheese 

### BREAKFAST CROISSANT SANDWICHES (each) | 9

- Bacon, eggs, cheddar cheese
- Maple pork sausage, eggs, Pepper Jack cheese
- Roasted vegetables, eggs, green onion, Parmesan 

### BURRITO (each) | 9

- Flour tortilla, scrambled eggs, chorizo, roasted peppers, sharp cheddar cheese, potatoes
- Flour tortilla, scrambled eggs, roasted peppers, local beans, Pepper Jack cheese, potatoes 

### PLANT-BASED BURRITO (each) | 9

Flour tortilla, scrambled plant-based eggs, peppers, plant-based chorizo, sharp chickpea cheese, potatoes 



# BREAKFAST

## BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 30 guests. Breakfast Buffets include orange juice, freshly brewed coffee, decaffeinated coffee, herbal tea.

### SUNRISE BUFFET | 34

- Seasonal sliced fruit, berries   
- Freshly baked pastries, muffins, croissants 
- Scrambled eggs, fresh fine herbs  
- House fries   
- Turkey sausage  
- Butter, preserves  

### FARMHOUSE BUFFET | 34

- Tableau of sliced fruit, berries   
- Freshly baked pastries, muffins, croissants 
- Scrambled eggs, sides of sharp aged cheddar and roasted local mushrooms  
- Farmers potato hash   
- Applewood smoked bacon  
- Butter, preserves  

### TRAVERSE CITY WAFFLE BREAKFAST | 36

- Seasonal farmers market carved fruit and berry tableau   
- Greek yogurt parfaits, local honey, mixed berry compote, granola  
- Traditional Belgian bakery waffles: Traverse City cherry compote, sweet cream, Michigan maple syrup, honey butter 
- Scrambled eggs, sharp-aged cheddar  
- Pork sausage patty  
- Turkey bacon  
- Herb charred tomato   

## BREAKFAST ENHANCEMENTS

Prices listed are per guest.

These enhancements are sold separately from Breakfast Buffets.

### HOUSE SMOKED PORK BELLY | 11

House cured BBQ maple spiced pork belly

### PAIN PERDU | 11

Classic New Orleans sweet egg breakfast pudding, served with breakfast syrup and seasonal fruit compote

### CINNAMON FRENCH TOAST | 11

Breakfast syrup, whipped cream, Michigan blueberry compote

### STEEL CUT OATMEAL STATION | 11

Hot oatmeal, sides of milk, cinnamon, brown sugar, butter, raisins, nuts, berries

### RICOTTA PANCAKE | 13

House ricotta, citrus souffle pancake, blueberry compote, breakfast syrup

### FRIED CHICKEN AND WAFFLE | 13

Fried chicken tenderloins, buttermilk waffle, spiced cherry caramel sauce, breakfast syrup

### EGG AND OMELET STATION\* | 13

Prepared to order with cage-free eggs, mushrooms, onions, tomatoes, cheese, spinach, bacon, ham, bell peppers

\*Requires a \$250 Chef Attendant





# BREAKFAST



## PLATED BREAKFASTS

Prices listed are per guest. Minimum of 30 guests.

All Plated Breakfasts are served with freshly baked breakfast pastries, butter, orange juice, freshly brewed coffee, decaffeinated coffee, herbal tea.

### DINER BREAKFAST ☀️ | 30

Fluffy scrambled eggs, house potato hash, herbed maple pork sausage patty, grilled tomato

### MICHIGAN FARM ☀️ | 30

Four-cheese egg medallion, root vegetable hash, chicken apple sausage, side of spiced tomato jam

### FARMERS MARKET SOUFFLE ☀️ | 30

Local three-cheese, seasonal vegetables, fine herbs, baked egg souffle, Applewood bacon, country breakfast potatoes

### SIMPLE PLANT-BASED ☀️ ☀️ 🌱 | 30

Plant-based egg, local mushrooms, asparagus, vegan cheese frittata, herb crusted tofu steak, apple oatmeal tian, potato hash

### MORNING MEATLOAF ☀️ 🌱 | 31

Locally made sausage meatloaf, fluffy scrambled cage-free eggs, herb crusted Roma tomato (Keto, Paleo)

## ENHANCEMENTS

FRESH SEASONAL FRUIT CUP ☀️ ☀️ 🌱 | 7 (each)

HOUSE SEASONAL FRUIT PARFAIT 🌱 | 8 (each)



## A LA CARTE MENU



# A LA CARTE



## HOT COFFEE SERVICE

Cream and plant-based milk served with all coffee services. Prices listed are by the gallon.

**FRESHLY BREWED REGULAR COFFEE** | 64

**FRESHLY BREWED DECAFFEINATED COFFEE** | 64

**HOT TEA** | 64

Selection of hot teas, honey, and lemons

**MOTOR CITY COFFEE ENHANCEMENT** (pkg) | 35

Hazelnut, vanilla, caramel syrups, chocolate sprinkles, sugar stir sticks, whipped cream, creamers and sugars, plant-based milk

Enhancement sold separately from bulk coffee.  
1 enhancement package required per 3 gallons of coffee. 3 gallon minimum.

## COLD BEVERAGES

**BOTTLED WATER** (each) | 4

Minimum order of 24

**ASSORTED CANNED PEPSI® PRODUCTS** (each) | 4.50

Minimum order of 48

**ASSORTED BOTTLES OF JUICE** (each) | 5

Minimum order of 12

Orange, cranberry and apple

**ASSORTED BUBLY® SPARKLING WATER** (each) | 5

Minimum order of 12

**MICHIGAN CANNED SODAS** (each) | 5

Minimum order of 48

Faygo® Red, Orange, Rock & Rye,  
Vernors® Ginger Ale, Diet Vernors®

**NATURAL SPRING WATER** (each) | 6

Minimum order of 24

**SPARKLING WATER PERRIER®** (each) | 6

Minimum order of 12

**COLD BREWED COFFEE** (each) | 7.50

Minimum order of 12

**LEMONADE** (gallon) | 40

**FRESHLY BREWED ICED TEA** (gallon) | 40

**ASSORTED JUICE** (gallon) | 45

Orange, cranberry and apple





# A LA CARTE



## WATER SERVICE

### WATER COOLER (jug) | 200

Includes equipment and first 5-gallon jug

Advance order requires a dedicated 110-volt  
5amp electric outlet, client to arrange.

· Refill 5-Gallon Water Jug | +50

## INFUSED HYDRATION

### INFUSED WATER (3 gallons) | 120

Lemon-cucumber, fresh ginger-citrus,  
strawberry-lime, lime mint-cucumber,  
red raspberry-basil, passion fruit-jalapeño,  
strawberry-basil, lemon-lavender

### INFUSED ICED TEA (3 gallons) | 120

Classic citrus, strawberry-lime, strawberry-basil,  
passion fruit-jalapeño, passion fruit lemonade

### INFUSED LEMONADE (3 gallons) | 120

Classic citrus, ginger-orange, passion fruit,  
strawberry-basil, lemon-lavender buds

# A LA CARTE

## BAKERY CORNER

Prices listed are per dozen, unless stated otherwise.

**FRESHLY BAKED COOKIES**  | 35

**APPLESTRUDEL BITES**  | 38

**CHERRYSTRUDEL BITES**  | 38

**FUDGE BROWNIES**  | 40

**BREAKFAST SCONES**  | 42

**DANISH PASTRIES**  | 44

**BREAKFAST BREADS**  | 44

**MINI CROISSANTS**  | 44

**SALTED CARAMEL BROWNIES**  | 44

**AMBIENT BUTTERMILK  
CHEESE BISCUITS**  | 45

**BAKERY TULIP MUFFINS**  | 48

**BAKERY BAGELS**  | 48

**MINI CUPCAKES**  | 48

**LEMON BARS**  | 48

**ASSORTED FRENCH MACARONS**  | 50

**MICHIGAN BLUEBERRY  
CRUMBLE BARS**   | 53

Plant-based short dough crust, Michigan blueberry filling, crumble topping

**HOUSE SELECTION OF  
ASSORTED BARS**  | 55

Cookies and cream, caramel apple, blueberry lemon, marble truffle chocolate cheesecake

**SIMPLY ECLAIRS**  | 55

Vanilla, chocolate, sea salted caramel, raspberry lemon, pistachio

**BITE SIZE SELECTION OF  
CHEESECAKES**  | 55

House assorted mini cheesecakes

**GLUTEN-FREE PASTRIES**   (dozen) | MARKET PRICE

*Available on request*

**BAVARIAN STYLE PRETZELS**  | 75

Large pretzel served with spicy brown mustard

**PRETZEL POPPERS**  (8 dozen) | 96

Bavarian pretzel bites, served with spicy brown mustard



# A LA CARTE

## BAKERY CORNER *continued*

Prices listed are per dozen, unless stated otherwise.

### HOUSE PASTRY CORNER

#### MID-MORNING BURST OF LOCAL ENERGY BITES VG GF DF (dozen) | 50

Dried blueberries, crispy quinoa, touch of sun butter, bitter chocolate

#### CHOCOLATE BARK (pound) | 46

- Michigan Bark VG GF DF Plant-based Mi-Amère chocolate, local dried blueberries, dried cherries
- Cherry Lime Bark VG GF DF Plant-based Mi-Amère chocolate, local tart cherries, candied lime dust
- Cookies and Cream V Chocolatier white chocolate, double chocolate cream cookie nibs

#### PASTRY SHOP VEGAN CHOCOLATE CLUSTER VG GF DF (dozen) | 50

Michigan dried cranberries, roasted pistachios, encased by semi bitter chocolate

#### BIJOU SIZED SWEET AND SALTY ROCHE V (dozen) | 50

Mi-Amère chocolate, sundried tart cherries, blueberries, Michigan potato chips, sourdough pretzel

#### PASTRY SHOP PLANT-BASED, NUT-FREE CHOCOLATE VG GF DF (dozen) | 50

Sundried cranberries, tart cherries, apricots, encased by semi bitter chocolate

#### HUNTINGTON CHOCOLATE CANDIED BACON

GF DF (dozen) | 65

Local cherry smoked, thick cut, maple roasted bacon, enrobed in Amère chocolate

#### SANDERS BUMPY CAKE (each) | 73

Serves 12

Locally made chocolate devil cake with butter cream bumps



# A LA CARTE



## SNACKS

### PANTRY

**ASSORTMENT OF GREEK YOGURT** (dozen) | 49

**HOUSEMADE MICHIGAN GRANOLA BARS** (dozen) | 54

**SEASONAL FRUIT OVERNIGHT OATS** (dozen) | 66

Plant-based toasted oats, oat milk, seasonal fruit and berries

### FRUIT

**SEASONAL WHOLE FRUIT** (dozen) | 30

**CARVED SEASONAL FRUIT & BERRIES** (Serves 25 guests) | 110

**CHIPS AND DIPS** (Serves 10-12 portions)

**HOUSEMADE TORTILLA CHIPS** | 16  
 (pound)

**HOUSEMADE POTATO KETTLE CHIPS** | 16  
 (pound)

**HOUSEMADE PITA CHIPS** (pound) | 16

**HOUSEMADE PICO DE GALLO** (quart) | 20

**MEDIUM SALSA ROJA** (quart) | 20

**TAQUERIA STYLE SALSA** | 20  
 (quart)

**SALSA VERDE** (quart) | 21

**ROASTED ONION SOUR CREAM DIP** (quart) | 22

**CLASSIC HUMMUS** (quart) | 23

**EDAMAME HUMMUS** (quart) | 24

**AMBIENT ARTICHOKE SPINACH DIP** (quart) | 24

**CLASSIC GUACAMOLE** (quart) | 26



# A LA CARTE

## SNACKS *continued*

### PETIT CUPS

**LEMON HUMMUS & VEGETABLE STICKS**    (dozen) | 66

**CARROT HARISSA HUMMUS & BAGEL CHIPS**  (dozen) | 66

**BABA GHANOUSH AND PITA CHIPS**   (dozen) | 66

**CARIBBEAN BLACK BEAN SQUASH DIP & SPICED CROSTINI**  (dozen) | 66

**BORANI ESFENAJ SPINACH YOGURT & SPICED PITA**  (dozen) | 66

### BULK SNACKS

**MINI TWISTED PRETZELS**  (pound) | 16

**TRADITIONAL SPICED SNACK MIX**  (pound) | 28

**HOUSE-FLAVORED POPCORN** (pound) | 28

*Savory Popcorn:*

- Traditional Butter
- Brown Butter Meyer Lemon  
- Parmesan-Rosemary  
- Sriracha-Lime  

*Sweet Popcorn:*

- Cookies and Cream 
- Lemon-Blueberry  
- Mexican Cinnamon-Sugar  
- Caramel  

*Ask your salesperson for other additional flavors*

**ROASTED MIXED NUTS**    (pound) | 46

### TRAIL MIX

Approximately 50 portions, (3.5 oz each), no substitutions

**BASIC TRAIL MIX**  | 275

Sea salted mixed nuts, raisins, M&M's®, yogurt pretzels, Rice Chex® cereal, chocolate coins

**MICHIGAN TRAIL MIX**  | 285

Walnuts, dried tart cherries, blueberries, bittersweet chocolate coins, sunflower seeds, Blueberry Chex® cereal, salted twist pretzels

**TROPICAL TRAIL MIX**  | 300

Candied pineapple, dried mango, dried apricots, salted cashews, almonds, Chex® cereal, caramel chocolate nibs, shaved coconut



# A LA CARTE

## SNACKS *continued*

### PACKAGED SNACKS

Individual-sized bags or bars

**INDIVIDUAL BAGS OF POPCORN**  (dozen) | 36

**CHOCOLATE CHIP COOKIES** (dozen) | 30

Mini, crispy chocolate chip cookies

**OREO® COOKIES** (dozen) | 30

Single serving mini Oreos

**INDIVIDUAL BAGS OF PRETZELS,  
POTATO CHIPS, & POPCORN** (dozen) | 33

**ASSORTED INDIVIDUAL BAGS  
OF CHIPS**  (dozen) | 36

Assorted bags of Doritos®, Cheetos®, and Fritos®

**TRADITIONAL CHEX®  
SNACK MIX** (dozen) | 33

**RICE KRISPY® TREATS** (dozen) | 33

**PLANTERS® FRUIT AND NUT  
TRAIL MIX** (dozen) | 36

**LOCAL MADE ASSORTED INDIVIDUAL  
BAGS OF CHIPS**  (dozen) | 36

Assorted flavors

**FULL-SIZE CANDY BARS** (dozen) | 48

**NATURE VALLEY®  
GRANOLA BARS** (dozen) | 49

**KELLOGG'S NUTRI GRAIN®  
BARS** (dozen) | 49

**ENERGY & PROTEIN BARS** (dozen) | 60

**ICE CREAM NOVELTIES** (each) | 5

Requires a freezer

**ICE CREAM PREMIUM NOVELTIES** (each) | 7

Requires a freezer

**FREEZER RENTAL** | 150

Ice cream requires a portable freezer and dedicated 110volt 10amp line.





## LUNCH MENU



# LUNCH

## BOXED LUNCHES

Prices listed are per guest. Minimum order of 10 boxes per selection.

Box lunch includes individual bag of chips, apple, chocolate chip cookies and condiments. Bottled water served on the side.

## TRADITIONAL SANDWICHES | 29

- **Turkey & White Cheddar** – chili garlic aioli, sourdough
- **Chicken and Provolone Cheese** – Whole grain dijonnaise, pretzel roll
- **Charred Chicken** – Mozzarella, peppers, garlic aioli, baguette
- **Rare Roast Beef** – Gruyère cheese, sourdough
- **Brick-Town** – Capicola, cotta, ham, prosciutto, bacon, local provolone, dijon aioli, ciabatta roll
- **Portobello Mushroom and Artichoke**   – Roasted portobello mushrooms, artichokes, roasted peppers, lettuce, semi-dried tomatoes, balsamic on pretzel roll

## SIMPLY WRAPS | 30

- **Turkey Avocado Wrap** – Smoked turkey breast, turkey bacon, avocado, chili aioli, semi dried tomatoes, lettuce, tortilla wrap
- **Buffalo Ranch Chicken Wrap** – Chicken, lettuce, tomato, ranch, Pepper Jack cheese, tortilla wrap
- **Chicken Caesar Wrap** – Romaine, Parmesan cheese, charred chicken breast, Caesar dressing
- **Chicken Shawarma Wrap** – Roasted chicken, crispy lettuce, Bazaar salad, tahini yogurt sauce, crispy lettuce
- **Farmers Market Wrap**   – Roasted planks of eggplant, zucchini, yellow squash, carrots, red peppers, portobello mushrooms, balsamic syrup

## SUSTAINABILITY OPTION:

*ASK YOUR SALES REPRESENTATIVE  
FOR BULK BEVERAGE OPTION.*

## SIMPLY SALADS | 30

- **Greektown Chicken Salad**  – Lemon oregano charred chicken, romaine and iceberg lettuce, cherry tomatoes, garbanzo beans, kalamata olives, feta cheese, cucumbers, pickled red onions, red wine vinaigrette
- **Grilled Chicken Caesar Salad** – Grilled chicken breast, romaine lettuce, Parmesan cheese, croutons, creamy Caesar dressing
- **Turkey Cobb Salad**  – Mixed baby greens, corn, roasted peppers, provolone cheese, tomato gems, smoked turkey breast, side of ranch dressing
- **Vegan Cobb Salad**    – Black beans, roasted corn, jicama, edamame, red peppers, chopped romaine lettuce, side of cilantro lime vinaigrette, chocolate bark dessert
- **Vegan Grain Power Salad**    – Tri-colored quinoa, lentils, shaved radishes, crispy vegetables, citrus vinaigrette, chocolate bark dessert



# LUNCH

## A LA CARTE ASSORTED LUNCH PLATTERS

Sandwich platters serve 12 guests.

Condiments and house kettle chips accompany all platters.

### SANDWICH PLATTER | 280

- Turkey and Swiss Cheese – Multigrain
- Chicken and Provolone Cheese – Pretzel roll
- Roasted Beef and Gruyère Cheese – Multigrain
- Roasted Vegetable Planks    – Aged balsamic syrup, chickpea cheese, multigrain

### WRAP PLATTER | 280

- Turkey Pesto Club Wrap – Roasted turkey breast, greens, bacon, cheddar cheese, sundried tomato pesto spread, flour tortilla
- Four Corners Chicken Wrap – Rotisserie chicken, stewed black beans, lettuce, Cotija cheese, chipotle cream cheese, flour tortilla
- Farmers Veggie Wrap   – Roasted eggplant, zucchini, yellow squash, carrots, red peppers, portobello mushrooms, balsamic syrup

### PLANT-BASED & VEGETARIAN PLATTER | 280

- Caprese Wrap  – Mixed greens, mozzarella cheese, sun-dried tomato, garlic herb wrap
- Southwestern Grilled Vegetable Wrap  – Pepper Jack cheese, chipotle cream cheese, tomato tortilla wrap
- Oriental Vegetable Wrap   – Edamame guacamole, sun-dried tomato, lettuce, spinach herb wrap
- Veggie Sandwiches  – Vine ripened tomatoes, cucumbers, carrots, curried cauliflower, Boursin cream cheese, Pepper Jack cheese, Kaiser bun



# LUNCH

## CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 30 guests.

Chilled plated lunch entrées include freshly baked rolls, butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, herbal tea, ice water.

### FOUR CORNERS LIME CHICKEN | 38

Lime roasted chicken, Southwest lettuce blend, jicama, carrot red bell pepper slaw, seasonal fruit salsa, Southwest lime cilantro vinaigrette, crispy tortilla

### MEDITERRANEAN CHICKEN | 39

Charred chicken breast, greens, hearts of romaine, cucumbers, hearts of palm, tomato gems, pickled red onions, garbanzo beans, charred lemon vinaigrette

### STEAK PAVÉ | 42

Local herb marinated steak pave, vegetable chimichurri, fire roasted cauliflower and broccoli, carrot chili dressing, Midwest style potato salad

### MEDITERRANEAN SALMON PAVÉ | 42

Short smoked lemon salmon, rocket greens, Bazaar Beluga lentil salad, Green Goddess tzatziki

### TATAKI STYLE RARE TUNA | 44

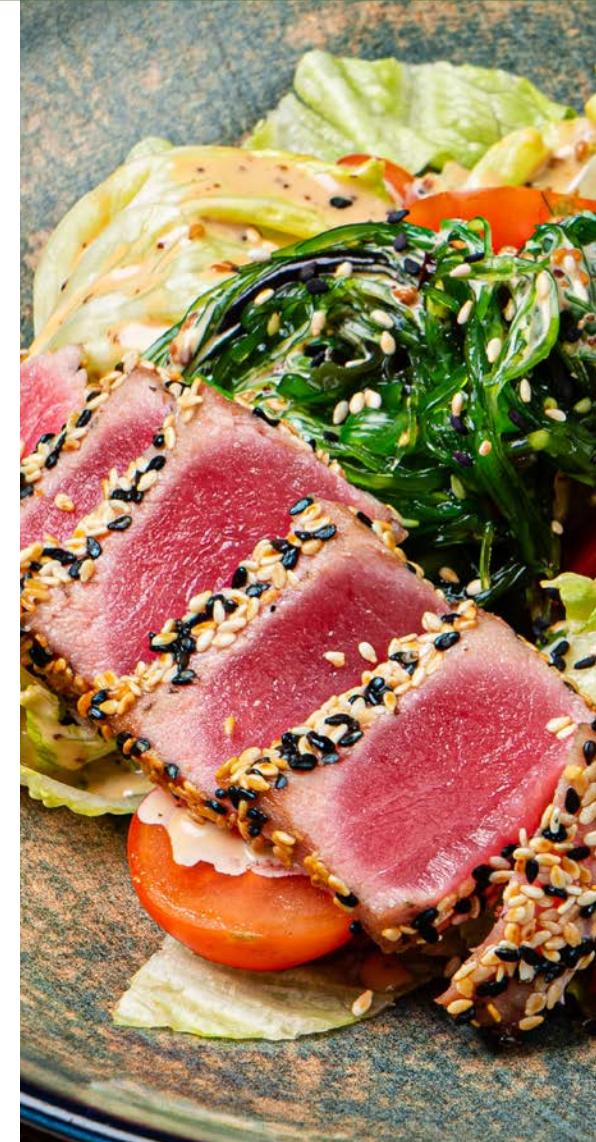
Rare miso crusted tuna bloc, Asian lettuce wakame salad, pickled ginger and soba noodle, crispy and pickled vegetable salad, wasabi yuzu dressing

### FORBIDDEN BOWL 49

Red rice, blackeye pea cake, broccoli, squash croutons, cauliflower, crispy quinoa, red onion, red pepper mango chutney

## DESSERTS

- **Chocolate Cake**  – Sea salted caramel, balsamic cherry compote
- **Vanilla Bean Cheesecake**  – Seasonal fruit compote
- **Chocolate Cream Pie**  – Mixed berry coulis, sweet cream
- **Cherry Rice Pudding**    – Fresh fruit garnish



# LUNCH

## PLATED LUNCH MEALS

Prices listed are per guest. Minimum of 30 guests.

Plated Entrées include choice of salad, freshly baked rolls with butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, herbal tea, ice water.

### ENTRÉES

#### LOCAL MAPLE CHICKEN | 46

Herbed maple chicken breast, grain mustard chicken au jus, fingerling potato hash, seasonal market vegetables

#### MICHIGAN CHERRY HARVEST CHICKEN | 46

Marinated chicken breast, tart cherry compote, chicken demi-glace, red bliss smashed potatoes, seasonal market vegetables

#### FOREST MUSHROOM CHICKEN | 46

Farmers chicken, local mushrooms, truffle chicken glace, Pomme Mousseline, seasonal market vegetables

#### LOCAL WALLEYE | 49

Roasted walleye, citrus vinaigrette, Yukon Gold potatoes, seasonal market vegetables

#### SEASONAL BELUGA LENTIL PORRIDGE | 49

Seasonal petit vegetables, brown rice, local beans, carrot harissa, Dubarry sauce

#### BUTTERNUT SQUASH GNOCCHI | 49

Roasted butternut squash gnocchi, roasted apple chutney, arugula, plant-based Parmesan, hint of crushed red pepper

#### FORBIDDEN BOWL | 49

Red rice, black-eye pea cake, broccoli, squash croutons, cauliflower, crispy quinoa, red onion, red pepper, mango chutney

#### HERBED BUTLER STEAK | 56

Butler steak mushroom ragout, herbed wine sauce, Yukon Mousseline potatoes, grilled herb tomato, seasonal market vegetables



# LUNCH

## PLATED LUNCH MEALS *continued*

### SALADS

*Please select one (1) from the following:*

#### MARKET SALAD

Baby market lettuce, Persian cucumbers, radishes, dried blueberries, candied cherry tomatoes, sides of merlot vinaigrette    and chive creamy dressing 

#### HOUSE CAESAR SALAD

Crisp Romaine heart, trets of roasted peppers, shaved Parmesan, sides of charred lemon vinaigrette    and creamy Caesar dressing 

#### THE SIMPLE SALAD

Assorted baby lettuce, baby tomatoes, carrot straws, cucumbers, sides of house vinaigrette    and herbed buttermilk dressing 

#### FARMERS MARKET SALAD

Baby greens, beet and carrot curls, cucumbers, tomato gems, Maytag blue cheese, sides of raspberry vinaigrette    and creamy chive dressing 

#### MICHIGAN SALAD

Artisanal calliope of greens, Michigan blueberries, tart cherries, strawberries, radishes, sides of blackberry agave vinaigrette    and creamy ranch dressing 

### DESSERTS

*Please select one (1) from the following:*

• **Bloc Chocolate Cake**  – Sea salted caramel, balsamic cherry compote

• **Meyer Lemon Tart**  – Raspberry compote, blueberry syrup, sweet cream

• **Red Velvet Bloc Cake**  – Sea salted caramel, buttermilk rum sauce, sweet cream

• **Vanilla Bean Cheesecake**  – Mixed berry coulis, sweet cream

• **Orange Saffron Cake**   – Gluten-free orange cake, mixed berry coulis, sweet cream





## BUFFETS



# BUFFETS

## BUTCHER BLOCK SANDWICH SHOP | 47

Prices listed are per guest and include up to two hours of service.

Minimum of 30 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea, ice water.

### SALAD

#### FARMERS MARKET SALAD

Baby greens, beet and carrot curls, cucumbers, tomato gems, Maytag blue cheese, sides of raspberry vinaigrette                                                       

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# BUFFETS

## LET'S WRAP UP | 47

Prices listed are per guest and include up to two hours of service.

Minimum of 30 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea, ice water.

### SALAD

#### MICHIGAN SALAD

Artisanal calliope of greens, Michigan blueberries, tart cherries, strawberries, radishes, sides of blackberry agave vinaigrette    and creamy ranch dressing  

#### MIDWEST RICE SALAD

Blended rice, mushroom, artichoke, tomato gems, herb-sherry vinaigrette

### SOUP

#### SEASONAL VEGETARIAN SOUP

### WRAP SANDWICHES

- **Smoked Turkey** – Smoked turkey, brie mousse, greens, peach chutney, tortilla wrap
- **Rare Roasted Beef** – Rare roasted beef, herbed garlic cheese, greens, tortilla wrap
- **Black Forest Ham** – Local Black Forest ham, Swiss cheese, greens, honey mustard, tortilla wrap
- **Vegetable Falafel Wrap**   – Vegetable falafel patties, lettuce, chickpea purée, cucumber, dried tomato, tortilla wrap

### DESSERTS

- **Seasonal Fruit Crostata** 
- **Triple Chocolate Pudding Jar**    – Plant-based chocolate, Michigan cherry compote, plant cream



# BUFFETS

## TOSCANA LUNCH | 49

Prices listed are per guest and include up to two hours of service.

Minimum of 30 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea, ice water.

### SALAD

#### CITRUS GRAIN SALAD

Tri-colored quinoa, lentils, rice, radishes, vegetables, citrus vinaigrette

#### TUSCAN GARDEN SALAD

Crispy calliope of garden greens, tomato gems, barrel olives, red onion straws, side of sweet herb vinaigrette

### SOUP

#### FIRE ROASTED TOMATO SOUP

Charred herbalicious simple tomato soup

### AMBIENT PLATTERS

#### ANTIPASTO OF ROASTED VEGETABLES

Estate olive oil, roasted tableau of market vegetables

#### TOSCANA STYLE CHICKEN

Classic blend of herbs, garlic, sliced-charred chicken breast

### WARMED FLATBREADS

#### TOSCANA STYLE VEGETARIAN FLATBREAD

Roasted squash, roots, tomato gems, torn basil, mozzarella, aged Parmesan, balsamic glaze

#### TOSCANA STYLE BOVINE FLATBREAD

Toscana sausage, prosciutto, roasted tubers, tomato gems, torn basil, mozzarella, aged pecorino

### DESSERTS

- **Tiramisu**  – Italian cream cheese mousse, espresso soaked biscuit, sweet cream, touch of cocoa

- **Torta Barozzi**    – Italian style, plant-based chocolate cake



# BUFFETS



## TRATTORIA | 49

Prices listed are per guest and include up to two hours of service.

Minimum of 30 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea, ice water.

### SALAD

#### RUSTICA SALAD

Baby garden greens, tomato gems, artichoke hearts, cucumber, house herb vinaigrette

#### HEIRLOOM GEM CAPRESE

Calliope of tomato gems, mozzarella pearls, crispy shallots, lettuce, torn basil, aged balsamic, estate olive oil

### SIDES

#### • Roasted Toscana Potato Gems

Herb-roasted fingerling potatoes

#### • Grilled Vegetable Tableau

EOVO, sea salt, cracked pepper

#### • Roasted Garlic Ciabatta Bread

### PROTEINS

#### LASAGNETTE BOLOGNESE

Four-cheese pasta roll, beef Bolognese ragout, Parmesan fonduta

#### CHICKEN PICCATA

Fire-charred chicken breast, lemon caper herb velouté

#### LOCAL SEASONAL RISOTTO

Seasonal plant-based risotto, local vegetable garnish, roasted carrot chili vinaigrette

### DESSERTS

#### • Toscana Cannoli – Chocolate ricotta filling

#### • Classic Chocolate Cake – Torta Barozzi



# BUFFETS

## MEXICANTOWN | 49

Prices listed are per guest and include up to two hours of service.  
Minimum of 30 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea, ice water.

### SALAD

#### FOUR CORNERS SALAD

Crispy romaine, corn, black beans, fire roasted peppers, tomato gems, Cotija cheese and crispy tortilla strips, sides of chipotle ranch, lime chili vinaigrette

#### CHICKPEA SWEET PEPPER SALAD

Trio of sweet peppers, tomato gems, local onions, cucumbers, chickpeas, lime vinaigrette

### PROTEIN

#### CHICKEN FAJITAS

Assorted charred bell peppers, sweet onions

#### CARNE ASADA MARINATED GRILLED STEAK

Assorted charred bell peppers, sweet onions

#### CHIPOTLE SPICED ROASTED SWEET POTATO

#### & BLACK BEANS

Roasted corn, cilantro

### SIDES

- **Add Guacamole**    | +3.50 (per guest)
- **Warm Mazina Tortillas**  – Corn tortillas available upon request
- **Assorted Toppings**  – Cheddar cheese, shredded lettuce, salsa, jalapeños, sour cream
- **Southwest Cilantro Rice**   
- **Ranchero Style Black Beans**   
- **Corn Muffin and Salted Butter** 

### DESSERTS

- **Triple Mexican Chocolate Pudding Jar**    – With margarita strawberries
- **Classic Churro Espresso Chocolate Dip** 





# BUFFETS



## MIDTOWN BBQ PLACE | 49

Prices listed are per guest and include up to two hours of service.

Minimum of 30 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea, ice water.

### SALAD

#### MIDTOWN HOUSE SALAD

Blend of crispy greens, carrots, tomato gems, cucumbers, roasted corn, red onion.

Served with house herb vinaigrette and house buttermilk dressing

#### SOUTHERN COLESLAW

Creamy coleslaw shredded green and red cabbage, carrots, scallions, creamy slaw dressing

### PROTEINS

#### HICKORY WOOD-SMOKED BEEF BRISKET

House blueberry Q sauce, crispy sweet onion

#### GRILLED CHICKEN BREAST

Served with golden barbecue sauce

#### CILANTRO-CHIPOTLE GARLIC ROASTED CAULIFLOWER WEDGE

Served with carrot chili salsa

### SIDES

- Three Cheese Mac and Cheese
- Farmers Squash Casserole

### DESSERTS

- Seasonal Fruit Oatmeal-Gluten Free Crumble – Spiced crema
- Lemon Meringue Pie

# BUFFETS



## CHINATOWN | 49

Prices listed are per guest and include up to two hours of service.

Minimum of 30 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea, ice water.

### SALAD

#### HIBACHI SALAD

Crispy greens leaves, cucumbers, radish, shredded roots, side of pickled ginger dressing

#### PEANUT NOODLES

Asian noodles, pickled vegetables, scallions, calliope of pepper and creamy peanut dressing

### SIDES

#### · Asian Slaw-Lime Coriander Leaf

Vinaigrette

#### · Basmati Rice

#### · Steamed Seasonal Vegetables

### PROTEINS

#### MONGOLIAN BEEF

Onion, garlic, chili, tamari, spice, scallions

#### FIRE CHARRED CHICKEN

Corn, assorted roots, zesty coconut green curry sauce

#### ROASTED & MARINATED TOFU, SWEET & SOUR EGGPLANT, CAULIFLOWER

Coriander leaves

### DESSERTS

#### · Fresh Fruit Medley – Jack fruit, mango, lychee

#### · Classic Custard Tart – Asian style vanilla custard tart



# BUFFETS

## GREEKTOWN | 49

Prices listed are per guest and include up to two hours of service.

Minimum of 30 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea, and iced water.

### SALADS

#### ARTISANAL CALLIOPE OF MARKET STAND SALAD

Farmers Market baby lettuce, Persian cucumbers, summer berries, heirloom cherry tomatoes, sides of merlot vinaigrette    and ranch dressing  

#### HARISSA CARROT SALAD

Roasted tender colored carrots, tart cherries, harissa, maple syrup

### BUILD YOUR OWN BAZAAR BOWL

#### PROTEINS

##### • **Bovine Kofta**

Lamb and beef, spinach, barrel feta, herb, and spice

##### • **Chicken Shawarma**

Classic spiced, roasted chicken thighs

##### • **Cauliflower Shawarma**

Classic, spiced, roasted cauliflower

#### BASE

- **Mujaddara**     
Lentils, rice, caramelized onions
- **Golden Mediterranean Rice**   

#### SAUCE

- **Yogurt Garlic Sauce**  
- **Plant-Based Garlic Sauce**   

#### FINISHING TOUCH

- **Bazaar Salad**     
Mixed greens, cucumber, chickpeas, spiced olives, cherry tomatoes, sweet peppers and lemon vinaigrette

#### DESSERTS

- **Walnut Baklava**   
Classic Middle Eastern nut, vanilla, honey syrup dessert Bijou
- **Plant-Based Orange Saffron Cake**     
Gluten-free orange cake, citrus glace





# RECEPTIONS



# RECEPTION

## RECEPTION PLATTERS

Prices listed are per platter. Each platter is 25 portions unless otherwise stated. Reception Rate will be applied for an additional fee.

### CARVED SEASONAL FRUIT & BERRIES | 110

Hand-carved selection of fruit enhanced with seasonal berries

### GARDEN FRESH CRUDITÉ | 110

Celery, sweet bell peppers, broccoli, cucumbers, cherry tomatoes, cauliflower, carrots, buttermilk ranch dip

### WARMED SPINACH ARTICHOKE DIP | 130

Creamy spinach artichoke dip, sliced baguettes, pita chips, tortilla chips

### WARMED BUFFALO CHICKEN DIP | 130

Creamy chicken dip, buffalo blue cheese, sliced baguettes, pita chips, tortilla chips

### ROASTED FARM MARKET VEGETABLES | 145

Seasonal roasted garden vegetables, extra virgin olive oil, aged balsamic syrup, sea salt

### CAST IRON BAKED BRIE | 175

Imported brie, apple cinnamon chutney compote, puff pastry, sourdough French baguettes

### MEDITERRANEAN DIP MEDLEY | 190

Hummus dip, bazaar carrot dip, minted baba ghanoush. Selection of grilled and roasted vegetables, stuffed grape leaves, flatbread, crostini, pita chips

### PRETZEL APPETIZER BOARD | 195

Large beer hall rye pretzel to share, personal sourdough, sweet and salted pretzels, pretzel nuggets, jars of artisanal brown mustard, yellow mustard, classic brewery beer cheese spread

### ARTISAN CHEESE | 205

Selection of local farm stand, domestic and imported cheese, fruit, pickled vegetables, rustic crackers, flatbread, baguettes

### CHARCUTERIE BOARD | 250

Local artisanal salami, sausage, cured meats, pâté, pickled vegetables, stone-ground mustard, marmalade, sliced baguettes

### JUMBO STEAMED SHRIMP PLATTER | 285

75 jumbo shrimp, fresh lemon, house cocktail sauce

### SMOKED SALMON PLATTER | 290

Hand carved smoked salmon, capers, red onions, tomato, eggs, cucumbers, flatbread, crackers, baguettes



# RECEPTION

## COLD HORS D'OEUVRE

Minimum of 25 pieces per selection.

### PALM HEART CEVICHE | 5

Heart of palm, yuzu, chili, shallot, heirloom tomato

### CAPONATA TARTLET | 5

Eggplant, zucchini, trinity of sweet peppers, tomatoes, olives, capers, hint of basil, gluten free tartlet shell

### MICHIGAN BEET SOPE | 5

Mini corn cheese Sope, house ricotta, beet tartar

### AUTUMNAL MELON & GOAT CHEESE | 5

Local goat cheese mousse, melon minted balsamic salsa tartlet

### BLOODY MARY DEVILED EGGS | 5

Bloody Mary flavored deviled eggs

### CREOLE SHRIMP CROSTINI | 5

Creole roasted Gulf shrimp, confit fennel, crostini

### IBÉRICO HAMON MELON CUBE | 5

Vine ripened melon, Ibérico Hamon

### TEXTURE OF ASPARAGUS & PORK | 5

Asparagus Madeline, aged Ibérico ham

### LOADED DEVILED EGG | 5

Apple wood bacon, mascarpone, chives, sweetie peppers

### GULF SHRIMP COCKTAIL SHOOTER | 5.50

Louisiana style boiled large shrimp and Bloody Mary cocktail sauce

### TATAKI TUNA SOPE | 6

Mini corn sope, cucumber mousse, tuna crudo, wasabi

### TAPA OF PASTRAMI SALMON | 6

Spanish patatas, tortilla potato egg cake, herbed cream, pastrami salmon

### RED TROUT POKE CONE | 6

Michigan red trout, dill, crème fraîche caviar, trout tartar, savory crispy cone

### CORN & AHI TUNA | 6

Corn cake, edamame mousseline, miso seared ahi tuna

### HERB CRUSTED BEEF POTATO CANAPE | 6

Herb crusted, seared beef, soft cheese mousse, potato barquette

### PEPPERED LAMB CARPACCIO | MARKET PRICE

Seared rare, peppered lamb loin, maple mustard chutney, rosemary potato marble



# RECEPTION

## HOT HORS D'OEUVRE

Minimum of 25 pieces per selection.

### ARTICHOKE SPINACH HÄPPCHEN **V** | 5

Crispy enrobed tender spinach, artichoke, four-cheese blend Haepchen

### CHICKPEA FALAFEL **VG** **GF** **TF** | 5

Classic falafel, harissa Tahini dip

### CROQUETTE OF MICHIGAN CARROTS **VG** **GF** **TF** | 5

Allium, heirloom carrots, hint of spice, side of carrot top chimichurri

### FOUR-CHEESE MAC N' CHEESE BITES **V** | 5

Lightly breaded, golden brown, four-cheese mac bites

### RASPBERRY & BRIE POUFETTE **V** | 5

Brie, Melba sauce, buttery pastry

### HONEYCOMB CHEESE PHYLLO **V** | 5

Honeycomb goat cheese stuffing, brown phyllo pastry

### LOCAL MUSHROOM ARANCINI **V** | 5

Local mushroom, four-cheese blend, risotto rice, herb saffron aioli

### PASTEL CON QUESO **V** | 5

Vegetable bean and cheese empanada, chimichurri sauce

### ARTICHOKE BEIGNETS **V** | 5

Golden brown herbed cheese, stuffed artichoke heart, Meyer lemon crema

### SPANAKOPITA **V** | 5

Spiced spinach, crispy phyllo pocket, barrel-aged feta

### VEGETABLE GYOZA DUMPLING **V** | 5

Asian Vegetable dumpling, sweet chili

### THAI STYLE CORNCAKE **VG** **GF** **TF** | 5

Roasted corn, vegetables, hint of curry, side of sweet chili sauce

### PERUVIAN SPICED CHICKEN TENDERLOIN STICK **GF** **TF** | 5

Peruvian spiced chicken tender, paddle side chimichurri aioli

### PETIT CHICKEN TENDER **GF** **TF** | 5

Petit chicken tender woven on a skewer, romesco sauce

### CHICKEN AREPA **GF** | 5

Corn coal masa, black beans, smoked chicken, queso blanco

### CHICKEN LOLLIPOP **GF** **TF** | 5

Bone in, French-end chicken wing, local hot honey

### CHICKEN CRISPY DUMPLING | 5

Chicken lemon grass dumpling, sweet chili sauce



# RECEPTION

## HOT HORS D'OEUVRE *continued*

Minimum of 25 pieces per selection.

### CHICKEN TAQUITO | 5

Southwest flavored chicken tortilla roll, salsa verde

### BLUE CRAB HÄPPCHEN | 5

Blue crab, hard squash, sweet pepper, spiced remoulade sauce

### TEMPURA SHRIMP | 5

Japanese style battered shrimp, sweet chili sauce

### CREOLE BEEF PIE | 5

Island spiced beef filling, classic egg-pastry crust

### MAPLE SHANGHAI PORK SKEWER | 5

Crispy pork belly skewer, maple plum syrup

### BEEF AND CHEESE EMPANADA | 5

Served with chimichurri sauce

### ALL BEEF CRISPY DOG | 5

Puff pastry cheddar cheese crust, whole grain mustard aioli

### KEFTEDES OF BOVINE | 5

Beef and lamb, barrel aged feta, classic herbs, tzatziki

### PETIT BEEF WELLINGTON | 5

Petit beef tenderloin, mushroom Duxelle, French-style puff pastry

### CRAWFISH BEIGNETS | 6

Crawfish tails, vegetable trinity, local amber beer, hint of spice, classic hurricane sauce

### MAPLE BBQ PEACH SHRIMP PADDLE | 6

BBQ spiced white shrimp, peach hug, house maple peach chili sauce

### LOLLIPOP OF PRIME BEEF | 6

Medium-rare, prime steak cube, potato crisp, tarragon chimichurri

### COCONUT SHRIMP | 6.50

Coconut enrobed shrimp, piña colada crema

### PETIT HOUSE CRAB CAKE | 7

Classic house crab cake, Meyer lemon aioli

### BACON SCALLOP | 7

Cold water skewered scallop, local applewood bacon, lime chili glaze

### CLASSIC LAMB LOLLIPOP | MARKET PRICE

Seared petit lamb rack lollipop, side of pomegranate aioli



# RECEPTION

## RECEPTION STATIONS

Reception Rate will be applied for an additional fee.

### SALAD SHOOTER STATION (dozen) | 60

Salads served in petite marmites

*3 dozen minimum per each flavor:*

- Michigan Salad  
- Caesar Salad 
- Greek Salad  
- Plant-Based Quinoa Salad – Roasted vegetables   

Dressings: Creamy ranch, balsamic, raspberry, and Greek dressing

### TRADITIONAL BONE-IN WINGS STATION (dozen) | 60

*3 dozen minimum per each flavor:*

#### Flavors:

- Buffalo
- Sweet chili glaze 
- Parmesan garlic

#### Sides:

- Celery sticks
- Ranch
- Blue cheese dipping sauce 

### DETROIT STYLE PIZZA (per pie) | 104

Price listed is per pizza cut into 16 bites.

 Gluten free available upon request for an additional fee.

- Detroit Cheese Pizza  – Molded deep dish crust, house classic sauce, Detroit cheese blend
- Detroit Pepperoni Pizza – Molded deep dish crust, house classic sauce, local pepperoni, Detroit cheese blend
- Dearborn Shawarma Pizza – Molded deep dish crust, shawarma charred chicken, house blend cheese, feta cheese, tahini white sauce, pickled peppers, onion straw
- Motor City Meat Locker – Molded deep dish crust, pepperoni, Canadian bacon, Italian sausage, smoked ham, house classic sauce, Detroit cheese blend, blue cheese, caramelized onions
- Motor City Urban Garden  – Molded deep dish crust, house classic sauce, Detroit cheese blend, selection of local vegetables



# RECEPTION

## RECEPTION STATIONS *continued*

Reception Rate will be applied for an additional fee.

### SIMPLY SLIDERS (each) | 7

Minimum order 15 each per selection.

#### COLD

- **The Brick-Town Slider** – Capicola, Italian cotta, maple ham, prosciutto, bacon, local cheese, truffle Dijon aioli, Detroit bakery bun

#### HOT

- **Greektown Slider** – Lamb and beef, feta, pickled cucumbers, Detroit bakery bun
- **Midtown Slider** – Blue cheese and bacon, beef, lettuce, Detroit bakery bun
- **Riverwalk Slider** – Battered white fish, house tartar sauce, lettuce, tomato, Detroit bakery bun
- **Hamtramck Slider** – Fried bologna, caramelized onion, grain beer mustard, Detroit bakery bun
- **BBQ Pork Slider** – Pulled pit-roasted pork shoulder, house Q-sauce, brioche bun
- **Chicken Slider** – Pulled confit rotisserie chicken, house blueberry Q-sauce, brioche bun
- **Fried Chicken Slider** – Buttermilk breaded chicken pave, Durkee sauce, brioche bun
- **Michigan Beef Slider** – Black Angus slider, local cheddar cheese, onion compote, brioche bun
- **Impossible Slider** – Plant-based, Impossible slider, cranberry beans cheese, tomato chutney, vegan slider bun
- **Black Bean and Local Mushroom Slider** – Plant-based house vegetable burger, tomato onion chutney, vegan slider bun

### SOUTHWEST STREET TACOS (each) | 6.50

Marinated and grilled street treats, served in Mazina tortillas (*corn tortillas on request*).

*Minimum of 48 each:*

**Finishing Station:** Salsa verde, house salsa, Cotija cheese, limes, pickled onions, shaved lettuce, fresh jalapeños

- **Carnitas de Cerdo** – Agave and prickly pear pork, slow-roasted carnitas, pulled pork shoulder
- **Carne Asada** – Chipotle and tequila-flame, charred Angus skirt steak
- **Pollo Asado** – Ancho chili and lime grilled chicken
- **De Pescado A La Parrilla** – Citrus herb-marinated, grilled catch of the day
- **Tacos de Boniato** – Chipotle spiced roasted sweet potatoes, black beans, roasted corn, cilantro



# RECEPTION

## RECEPTION STATIONS *continued*

Reception Rate will be applied for an additional fee.

### NACHO STATION | 12

Prices listed are per guest. Minimum of 50.

Fried corn tortilla chips, chili con carne, warm queso sauce, jalapeños, tomatoes, black olives, corn and black bean relish, salsa fresca, sour cream

- Add Guacamole | +3

### ASIAN STREET MARKET | 14.50

Prices listed are per guest. Minimum of 50.

- Charred Chicken – Corn, coconut broth  
- Stewed Eggplant Pork Meatballs – Spicy red curry 
- Broccoli, Gingered Tofu – Asian ginger vinaigrette  
- Pickled Asian Style Vegetables   
- Steamed Red Rice   

### WAFFLE FRY STATION | 13

Prices listed are per guest. Minimum of 50.

- Crispy spiced & sweet waffle fries
- Cheddar cheese sauce, truffle parmesan, Detroit coney sauce, sour cream, bacon bites, scallions and hot sauce

### GORUMET TRIO OF MAC 'N' CHEESE STATION | 16

Prices listed are per guest. Minimum of 50.

- Four-Cheese Mac – Elbow macaroni, creamy four-cheese sauce, herb-baked gratin topping 
- Chicken & Bacon Mac – Rotisserie chicken, small shells, applewood bacon, caramelized red onion, smoked Gouda cheese sauce
- Veggie Mac – Gemelli, asparagus, Michigan mushrooms, zucchini, Vidalia onions, bell peppers, white-cheddar cheese sauce 

### DEARBORN KABOB STATION | 19

Prices listed are per guest.

Served with Egyptian salad and Mujadara.

*Choice of Two:*

- Beef Tri-Tip Lemon Zaatar Kabob – Served with mushroom, onion, red pepper, garlic, lemon herb sauce, four-cheese sauce, herb-baked gratin topping 
- Marinated Chicken Kabob – Served with red onion, tomato, Poblano pepper, Zaatar herb tahini yogurt 
- Lamb and Beef Kofta Kabob – Classic lamb and beef morsels, served with sweet peppers, onion, and pomegranate yogurt dip 
- Beef Kielbasa Kabob – Locally-made beef Kielbasa morsels, served with sweet peppers, onions, Zaatar herb tahini yogurt 
- Herb Marinated Vegetable Kabob – Herb marinaded Market fresh vegetables morsels, enhanced with sweet peppers, onions, Zaatar herb tahini yogurt   
- Grilled Shrimp Kabob | + 5pp  
Onions, sweet red peppers, baby heirloom tomatoes, garlic lemon aioli 





# RECEPTION



## ACTION STATIONS

\*A \$250 fee per Culinary Attendant is required.  
Reception Rate will be applied for an additional fee.

### PASTA STATION\* | 15

Price listed is per guest. Minimum of 50.

#### Pasta

- Fresh four-cheese tortellini 
- Penne rigate 

#### Sauces *Choice of two (2):*

- Rosa sauce  
- Pomodoro sauce   
- Classic Genovese pesto  
- Classic Bolognese 
- Vodka Sauce  
- Parmesan Fondua  

#### Accompaniments

- Breadsticks 
- Crushed red pepper   
- Parmesan cheese  
- Crispy pancetta lardons  
- Olives   

#### Additional Cost: *Choice of:*

- Chargrilled Herbed Chicken   | +3
- Shrimp Scampi  | +4
- Crabmeat   | +5
- Lobster   | +5

# RECEPTION

## CARVED TO ORDER STATIONS

\*A \$250 fee per Culinary Attendant is required.

Reception Rate will be applied for an additional fee.

### **BONE-IN TURKEY BREAST\*** (25 portions) | 250

Herb-rubbed and roasted turkey breast, cherry orange chutney, whole grain mustard, mayonnaise, bakery cocktail rolls

### **HARDWOOD SMOKED BEEF BRISKET\*** (20 portions) | 295

Fried onion crisps, blueberry vinegar barbecue sauce, mini rolls

### **GREEKTOWN CARVERY\*** (20 portions) | 350

Rosemary, garlic-roasted leg of lamb with tzatziki sauce, whole wheat pita, bakery cocktail rolls

### **TRI-COLOR PEPPERCORN CRUSTED**

### **HEIRLOOM PORK LOIN\*** (35 portions) | 385

Charred stone fruit and orange chutney, tarragon mustard aioli, chimichurri, bakery cocktail rolls

### **HERB AND PEPPER CRUSTED BARON**

### **OF BEEF\*** (75 portions) | 560

Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise, bakery cocktail rolls

### **GRILLED BEEF TENDERLOIN\*** (20 portions) | MARKET PRICE

Michigan mushroom demi-glace sauce, petit rolls



# RECEPTION

## DESSERT STATIONS

Prices listed are per guest. Minimum of 50. \*A \$250 fee per Culinary Attendant is required. Reception Rate will be applied for an additional fee.

### STATIONS & DISPLAYS

#### CRÈME BRULÉ STATION\* | 12

Assortment of vanilla, chocolate, and strawberry crème brûlée, caramelized to order.

Toppings: seasonal fruit, vanilla whipped cream

#### CREPE STATION\* | 12

Order gluten-free and vegan on request

Chef attended, station-made crepes and filled to order  
Lemon sugar, bananas foster, cinnamon sugar, chocolate ganache, fruit cream and mixed berries

#### BUILD YOUR OWN STRAWBERRY

#### SHORTCAKE STATION | 12

Romanov strawberries, simply strawberries, mixed berry compote, shortcake biscuits, pound cake, chocolate sauce, whipped cream

#### CHERRIES JUBILEE ACTION STATION\* (each) | 12

Michigan cherries in butter, brown sugar, lemon, Kirsch, and flambéed. Served over French vanilla bean ice cream

#### BANANAS FOSTER ACTION STATION\* (each) | 12

Sliced bananas in butter, brown sugar, lemon, cinnamon, rum, and flambéed. Served over French vanilla bean ice cream

#### WARM LAVA CAKE STATION | 14

Mini chocolate lava cakes, served warm with caramel, raspberry, chocolate coulis and sweet cream

#### MOTOR CITY MINI PASTRY TABLE | 14

Petit fours, pastries, dessert shooters, chocolates (including fresh fruit and vegan selections)

#### VIENNESE DESSERT TABLE | 15

Collection of mini pastries, tartlets, macarons, assorted mousse, cheesecake bites surrounded by chocolatier's selections of truffles, chocolates

#### THE SWEET SIDE SHOOTERS (each) | 5

Prices listed are per each shooter. 3 dozen minimum per each flavor.

- **Romanov Shooter**   – Strawberry, orange liquor, raw sugar, hint of orange
- **Lime and Chocolate**   – White chocolate, lime mousse, strawberry compote
- **Blueberry Pie Parfait**  – Blueberry pie compote, diplomat vanilla mousse, sweet cream
- **Michigan Cherry Panna**   – Sweet and tart cherry compote, vanilla bean panna cotta, aged balsamic syrup, sweet cream
- **Duet of Chocolate Mousse Shooter**   – Bittersweet chocolate, white chocolate, crown of sweet cream
- **Tiramisu Shooter**   – Coffee mascarpone mousse, cocoa nib, crown of sweet cream
- **S'more Shooter** – Chocolate mousse, graham cracker flakes, burned marshmallow
- **Tart Lemon Shooter**   – Tart lemon curd, buttermilk mousse, blueberry compote





## DINNER MENU



# DINNER



## PLATED DINNERS

Prices listed are per guest. Minimum of 25 guests.

Plated Dinner Entrées include choice of salad, freshly baked rolls, butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, herbal tea, ice water.

*Plated Combination Plates and custom menus can be created by culinary team on request.*

## ENTRÉES

### MAPLE ROASTED CHICKEN BREAST | 49

Slow roasted maple chicken breast, natural jus, fingerling potatoes, bouquet of vegetables

### LIMONE CHICKEN BREAST | 49

Roasted chicken breast, Meyer lemon herb velouté, red bliss smashed potatoes, seasonal market vegetables

*Pairs well with Ecco Domani Pinot Grigio*

### LOCAL PORTOBELLO NAPOLEON | 55

Portobello mushroom, spinach, eggplant, zucchini, roasted tomato compote, basil chimichurri

### SHAWARMA CAULIFLOWER STEAK | 55

Fragrant spiced cauliflower steak, Mujaddara lentils, rice and caramelized onions, roasted carrot chili vinaigrette, bouquet of vegetables

### CAPONATA RISOTTO | 55

Arborio rice, eggplant, sweet onions, sweet peppers, brined olives, agrodolce tomato ragout, crispy caper garnish

### SEASONAL BELUGA LENTIL PORRIDGE | 55

Seasonal petit vegetables, brown rice, local beans and carrot harissa Dubarry sauce

### HEIRLOOM PORK TENDERLOIN | 57

Roasted speck heirloom, pork tenderloin, cherry citrus chutney, corn herb pudding, bouquet of vegetables

*Pairs well with Cono Sur Bicicleta Pinot Noir*

### ROASTED AIRLINE CHICKEN BREAST | 59

Free-range bone-in chicken breast, candied Meyer velouté, whipped butter potatoes, bouquet of vegetables

### ROASTED ORGANIC SALMON | 65

Slow-roasted salmon, charred lemon butter sauce, turmeric-spiced carrots, baby heirloom tomatoes and pomme fondant

### ANGUS BUTLER STEAK | 65

Angus Butler Steak, herb crust, chimichurri sauce, golden mashed potatoes, bouquet of vegetables

*Pairs well with Los Vascos Cabernet Sauvignon*

### BRAISED ANGUS SHORT RIB | 66

Angus beef short rib, maple syrup, apple cider, demi-glace, mushroom salad, horseradish vinaigrette, creamy polenta flan, crispy sweet onion, bouquet of vegetables

*Pairs well with Louis Martini Cabernet*

### VEAL OSSO BUCO | 75

Braised veal Osso Buco, reduction sauce, orange herb gremolata, saffron risotto fontina cake, thyme-roasted baby root vegetables

### SMOKED BEEF TENDERLOIN | MARKET PRICE

Cherry-wood smoked tenderloin of beef, Yukon gold potato and cauliflower puree, sauce Colbert, petit vegetables

*Pairs well with 14 Hands Cabernet Sauvignon*



# DINNER

## PLATED DINNERS *continued*

### SALADS

*Please select one (1) from the following:*

#### MICHIGAN SALAD

Artisanal calliope of greens, Michigan blueberries, tart cherries, strawberries, radishes, sides of blackberry agave vinaigrette   , creamy ranch dressing

#### RECHERCHÉ SALAD

Local baby greens, herb encrusted goat cheese, radishes, seasonal berries, sides of aged sherry vinaigrette   , creamy ranch dressing  

#### ROASTED BEET SALAD

Roasted beets, goat cheese mousse, bitter greens, seasonal citrus, side of blood orange vinaigrette 

#### BUTTER LETTUCE HEARTS

Coeur of butter lettuce, baby heirloom tomatoes, Bermuda onion straws, Maytag blue cheese croutons, sides of creamy ranch dressing   , house vinaigrette   

#### SIMPLE SALAD

Assorted baby lettuce, baby tomatoes, carrot straws, cucumbers, sides of house vinaigrette   , herbed buttermilk dressing  

### DESSERTS

*Please select one (1) from the following:*

#### CROSTATA OF FRESH FRUIT & BERRIES BAVARIAN DESSERT

Bavarian cream, balsamic honey, blueberry syrup, sweet cream

#### PASSION FRUIT CURD CLOUD TART

Raspberry compote, macarons, sweet cream

#### CHOCOLATE MOUSSE CAKE

Berry compote, orange chocolate paint, sweet cream

#### CRÈME BRÛLÉE CHEESECAKE

Berry compote, bittersweet chocolate sauce, sweet cream

#### TIRAMISU CAKE

Bittersweet chocolate sauce, fresh fruit garnish

#### CHOCOLATE PUDDING

Dark chocolate pudding with blueberry compote





# BEVERAGES



# BEVERAGES

## HOSTED BEVERAGES\*

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended. Ask your sales manager about our Seasonal Specialty Cocktails.

### ULTRA-PREMIUM SPIRITS | 14

By the cocktail  
Grey Goose Vodka  
Casamigos Blanco Tequila  
Bacardi Gran Reserve Diez Rum  
Hendrick's Gin  
Woodford Reserve Bourbon  
Crown Royal Whiskey  
Johnnie Walker Black

### DELUXE SPIRITS | 10

By the cocktail  
New Amsterdam Vodka  
Jose Cuervo Silver Tequila  
Bacardi Rum  
New Amsterdam Gin  
Jim Beam Bourbon  
Jameson Irish Whiskey  
Dewar's White Label Scotch

### PREMIUM WINE | 10

By the glass  
Kendall Jackson Chardonnay  
Kim Crawford Sauvignon Blanc  
Franciscan Estate Cabernet  
La Crema Pinot Noir

### DELUXE WINE | 8

By the glass  
Dark Harvest Chardonnay  
Ruffino Pinot Grigio  
Sycamore Lane Cabernet  
Proverb Pinot Noir

### IMPORTED & MICROBREW BEER | 8

By the bottle/can  
Stella Artois  
Blue Moon  
Dirty Blonde  
Modelo  
Bell's Two Hearted  
Voodoo Ranger IPA

### AMERICAN PREMIUM BEER | 7

By the bottle  
Michelob Ultra  
Miller Lite  
Coors Light  
*Non-Alcoholic Option*

### HARD SELTZERS (each)

Minimum of 24 order for each flavor

### High Noon | 10

(Black Cherry, Mango, Pineapple)

### White Claw | 10

(Black Cherry, Mango, Lime)

### CUTWATER CANNED COCKTAILS (each) | 12

(Lime Margarita, Mango Margarita, Vodka Mule)

\*Huntington Place bartenders are required. A bartender fee of \$185 per bartender will be applied. An additional fee will be applied when requesting to split bars.

#### Bar Sales Minimum Fee

Minimum guarantee of \$500.00 in sales is required per bartender based on a 4-hour service or customer will be responsible for the difference.





# BEVERAGES



## HOSTED BEVERAGES\*

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended. Ask your sales manager about our Seasonal Specialty Cocktails.

### BATCHED MICHIGAN CRAFT COCKTAILS | 1,400

Includes 130 drinks created with local spirits – (Select 2):

#### MITTEN APPLE

- Vodka
- Apple pucker
- Sweet & sour mix
- Starry soda

#### MOTOR CITY PUNCH

- Gin
- St. Germain Elderflower Liqueur
- Cranberry juice
- Lime juice
- Tonic

#### MARGARITA ON THE ROCKS

- Tequila
- Triple sec
- Margarita mix

#### DETROIT SKYY

- Vodka
- Blue Curacao
- White cranberry juice
- Soda

#### COSMOPOLITAN

- Vodka
- Triple sec
- Cranberry juice
- Lime juice

#### SEASONAL SELECTIONS

Ask your sales representative

- Customized Signature Drink

\*Huntington Place bartenders are required. A bartender fee of \$185 per bartender will be applied. An additional fee will be applied when requesting to split bars.

# WINE



## WHITE WINES

### PINOT GRIGIO

Seaglass – *Mendocino, California* | 46

### SAUVIGNON BLANC

Joel Gott – *California* | 52

Whitehaven – *Marlborough, New Zealand* | 65

### CHARDONNAY

Chateau Ste. Michelle 'Mimi' –  
*Columbia, Washington* | 48

Diatom – *Santa Barbara County, California* | 76

### ROSÉ

Charles & Charles 'Bolt' – *Columbia Valley, Washington* | 42

## RED WINES

### MERLOT

Chateau Souverain – *California* | 41

Murphy-Goode – *California* | 45

### PINOT NOIR

Kali Hart by Talbott – *Monterey, California* | 94

Siduri – *Santa Barbara, California* | 84

### CABERNET SAUVIGNON

Chateau Ste. Michelle 'Indian Wells' –  
*Columbia Valley, Washington* | 58

Intrinsic – *Columbia Valley, Washington* | 62

Kendall-Jackson 'Vintner's Reserve' –  
*California* | 75

### MALBEC

Don Miguel Gascon – *Mendoza, Argentina* | 60

### RED BLEND

Joel Gott 'Palisades' – *California* | 53





FINE PRINT





# FINE PRINT

## POLICIES AND SERVICES

### PLEASE TAKE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

As the Huntington Place exclusive caterer, we are renowned for impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, our culinarians will use only the finest and freshest ingredients to create an extraordinary dining experience for you and your guests.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

### EXCLUSIVITY

We maintain the exclusive rights to provide all food & beverage at Huntington Place including the exhibit halls and outdoor space. This includes bottled water.

### FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

### CONTRACTS

In order to execute your event, a signed copy of the Banquet Contract and banquet event orders (BEOs) must be returned to us one (1) month prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and exclusive caterer. In addition, full payment for all services must be received five (5) business days, in advance of your first event.

### SERVICE CHARGE AND TAX

A service charge will apply to all food and beverage charges. If the customer is an entity claiming exemption from taxation in the State of Michigan, the customer must deliver to us satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.

### CHINA SERVICE

In all carpeted meeting rooms, china service will be used for all plated meal services, only. In non-carpeted areas, if china is preferred, fees will apply.

### LINEN SERVICE

We provide in-house linen for all full meal functions, with our compliments. Additional linen is available upon request. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees. We are not the exclusive linen provider. Clients may provide their own linen as well.

### DELIVERY

A \$25 delivery charge will be applied for each food and beverage delivery, less than \$500. Please allow a minimum of 90 minutes for all drop-offs and unscheduled replenishment requests during the show.

# FINE PRINT

## POLICIES AND SERVICES *continued*

### CONCESSIONS

We reserve the right to determine which carts/outlets are open for business and hours of operation pending flow of business. For concession carts/fixed outlets, a minimum guarantee in sales is required per cart/outlet or customer will be responsible for the difference in sales per cart/outlet.

### SUPPLEMENT STAFFING FEES

Staffing fees may be applied to your function based on menu selection, timing of service required, guaranteed minimums, additional staff requests and other determinations that will be discussed by your Catering Representative.

Bartender	\$185 up to six hours \$40 per additional hour Over 8 hours \$60 per hour
Reception Rate	\$175 up to two hours
Culinary Attendant	\$250 up to two hours \$75 per additional hour up to 8 hours

*Following staffing requires a minimum of six hours:*

Coat/Luggage Check Attendant*	\$45 per hour Over 8 hours \$65 per hour *Minimum of 2 attendants required
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Waitstaff	\$20 per hour Over 8 hours \$30 per hour Plus additional service charge
Utility/Runner	\$40 per hour Over 8 hours \$60 per hour
Warehouse	\$40 per hour Over 8 hours \$60 per hour

### VOUCHERS

We require a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers to be distributed.

The vouchers will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers redeemed beyond the guarantee number. We must approve the design and content of the voucher in advance.

### FOOD AND NON-ALCOHOLIC BEVERAGE SAMPLING POLICY

A company/organization may distribute complimentary 2 oz food and/or non-alcoholic beverage samples of product/s their business manufactures after receiving written approval and providing all documents required. Contact your Food & Beverage Sales Representative for a copy of the guidelines and sampling form.

### ALCOHOL BEVERAGE SAMPLING

Sampling is permitted for businesses that manufacture or represent the product. All alcohol must be purchased through the Huntington Place liquor license per the Michigan Liquor Control Commission and the center requires the product to be served by a Huntington Place bartender. Contact your Food & Beverage Sales Representative to receive the States sample serving size and number of samples permitted within a 24-hour period per customer. Charges will be applied for the product, staffing, service charge and any other costs associated with the sampling service.

### HOLIDAY SERVICE

There will be an automatic labor fee for food and beverage service or preparatory days during holidays. Catering will notify the customer of estimated labor fees based on the information supplied by the customer.

# FINE PRINT



## **POLICIES AND SERVICES** *continued*

### **SUSTAINABILITY**

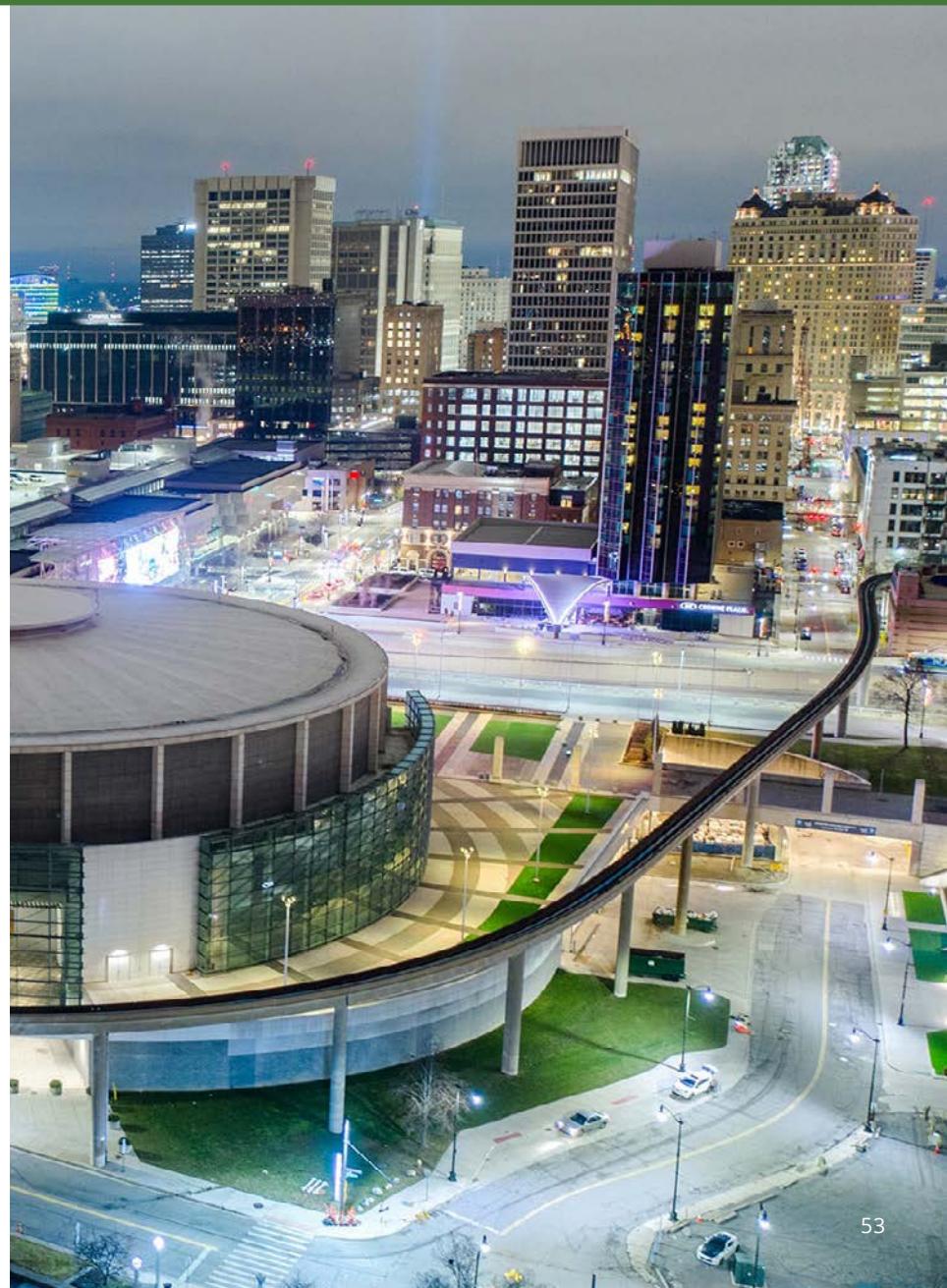
Huntington Place Food & Beverage is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations. We actively participate in all Huntington Place's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. We source and utilize the finest and freshest ingredients to create first class dining experiences. We support regional based vendors and farms to incorporate local, seasonal items whenever possible. We partner with community-based organizations to minimize the waste of leftover items, that are provided for Metro Detroit's under served.

### **ALLERGIES AND/OR RESTRICTIONS**

This facility and our food vendors and manufacturers may use wheat, eggs, soybeans, milk, peanuts, tree nuts, fish and shellfish. Please be aware that normal operations involve shared and common cooking, preparation and storage areas. This possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergens.

### **ALCOHOLIC BEVERAGE GUIDELINES**

We are the sole holder of the liquor license for Huntington Place. We retain the exclusive right and responsibility per the Michigan Liquor Control Commission to provide and dispense any alcohol served at the facility. The MLCC does not permit any alcohol to be brought onto the premises from the outside that has not been purchased through our license. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.





# THANK YOU

Hassan Shahlaei  
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