



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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SERVICE DIRECTORY

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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.

DAIRY FREE  GLUTEN-FREE  VEGETARIAN  PLANT-BASED/VEGAN 

A detailed still life photograph of a breakfast spread. In the center, a large, golden-brown croissant sits on a white plate. To its left is a stack of waffles in a white bowl. Surrounding these are various other items: a glass pitcher and a tall glass of orange juice, a white coffee pot, a small white teapot, a bowl of strawberries and cherries, a bowl of jam, a honey dipper, and a small bowl of jam. The background is dark, making the food items stand out.

BREAKFAST MENUS

BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest.
Minimum of 30 guests.

CONTINENTAL BREAKFAST | 22

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

Freshly baked demi Danish, breakfast breads, assorted mini bagels and muffins, butter, cream cheese and preserves

PREMIUM CONTINENTAL | 26


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

Seasonal fruit and berry display, assorted yogurts, freshly baked demi Danish, breakfast breads, assorted mini bagels, muffins, butter, cream cheese and preserves

ENHANCE YOUR CONTINENTAL BREAKFAST

Prices listed are per piece. Minimum of 10 pieces per selection.
These enhancements are not sold separately from Continental Breakfasts.


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 tofu, plant-based chorizo, roasted peppers, sharp chickpea cheese, potatoes

PERSONAL FRITTATA (each) | 7

- Sausage, onions, peppers, farmhouse cheddar cheese
- Bacon, corn, pepper, Gruyère cheese
- Spinach, tomato, smoked Gouda cheese 


PLANT-BASED FRITTATA (each) | 7

Local mushroom, asparagus, plant-based cheese   

ENGLISH MUFFIN SANDWICH (each) | 8

- **Over the Border** – Maple Canadian bacon, circle egg, cheddar cheese, English muffin
- **Simply Egg and Cheese**  – Circle egg, aged 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

BREAKFAST CROISSANT SANDWICHES (each) | 8

- Bacon, eggs, cheddar cheese
- Pork sausage, eggs, Pepper Jack cheese
- Roasted vegetables, eggs, green onion, Pepper Jack cheese 



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 | 32

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















FARMHOUSE BUFFET | 33

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

EASTERN MARKET | 33

- Seasonal farmers market carved fruit and berry tableau   
- Assortment of breakfast pastries, house cheese drop biscuits, butter, local jam 
- Farm egg cocotte asparagus, mushroom, goat cheese, oven dried tomato  
- Pane Perduto pudding, side of agave syrup, strawberry chutney 
- House smoked pork belly  
- Michigan potato, vegetable hash  

TRAVERSE CITY WAFFLE BREAKFAST | 35

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

BREAKFAST ENHANCEMENTS

Prices listed are per guest.

These enhancements are not sold separately from Breakfast Buffets.

FRENCH TOAST | 10

Maple syrup, whipped cream, Michigan blueberry compote

GOURMET YOGURT BAR | 12

Vanilla yogurt, toasted granola, golden raisins, seasonal fruit, berries

EGG AND OMELET STATION* | 12

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

*Requires a Chef Attendant

FRIED CHICKEN AND WAFFLE | 12

Fried chicken tenderloin, buttermilk waffle, spiced cherry caramel sauce, maple syrup

STEEL CUT OATMEAL STATION | 11

Milk & plant-based milk, cinnamon, brown sugar, butter, raisins, nuts, berries



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 🌾 | 28

Cage-free scrambled eggs, house potato hash, herbed pork sausage patty, grilled tomato

MICHIGAN FARM 🌾 | 29

Asparagus, spinach, mushrooms, goat cheese, egg tian, root vegetable hash, chicken apple sausage, spiced tomato jam

FARMERS MARKET MEDALLION 🌾 | 28

Local farmers cheese, leeks, onions, fine herbs, egg, Applewood bacon, country breakfast potatoes, and side of Romesco sauce

GREAT LAKES | 31

Michigan beet pancake, citrus smoked white fish salad, wilted greens, poached egg, crispy hash brown cakes, and Maltase sauce

PLANT-BASED 🌱🌾🌊 | 29

Local mushroom, asparagus, vegan cheese frittata, herb crusted tofu steak, apple oatmeal tian, potato hash



BREAKFAST

BOXED BREAKFASTS

Prices listed are per box. Minimum of 25 boxes per selection. Choose between cold or hot option. Boxes will be sealed and cannot be deconstructed. Bottled water served on the side.

COLD OPTIONS

HOME BREAKFAST BOX | 26

House baked fruit muffin, Greek yogurt, house granola bar and fresh fruit cocktail

TRADITIONAL BREAKFAST BOX | 26

House breakfast bread, boiled egg, yogurt parfait, oat granola, fresh fruit cocktail

BAGEL BREAKFAST BOX | 26

Bakery style bagel with cream cheese, demi Danish, yogurt parfait, fresh fruit cocktail

HOT OPTIONS

BREAKFAST CROISSANT BOX | 28

Croissant, scrambled eggs, sausage patty, aged cheddar cheese, demi Danish, Greek yogurt, fresh fruit cocktail

BREAKFAST BRIOCHE BOX | 28

Pretzel bun, scrambled eggs, turkey sausage patty, Fontina cheese, demi Danish, yogurt parfait, fresh fruit cocktail

BREAKFAST WRAP BOX | 28

Flour tortilla, scrambled eggs, roasted peppers, chorizo, sharp cheddar cheese, potatoes, salsa, sour cream, house granola bar, fresh fruit cocktail





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 | 62

DECAFFEINATED COFFEE | 62

TEA SERVICE | 62

Tazo® and Lipton® hot tea

PREMIUM BREWED COFFEE

Organic coffee

REGULAR COFFEE | 72

DECAFFEINATED COFFEE | 72

MOTOR CITY COFFEE PACKAGE | 79

Cinnamon, nutmeg, chocolate sprinkles, sugar stir sticks, whipped cream, creamers and sugars, plant-based milk

COLD BEVERAGES

ASSORTED BOTTLES OF JUICE (each) | 4.75
Orange, cranberry and apple

ASSORTED GALLONS OF JUICE (gallon) | 41
Orange, cranberry and apple

LEMONADE (gallon) | 34

BREWED ICED TEA (gallon) | 34

BOTTLED WATER (16.9 oz. each) | 4
Minimum order of 24

NATURAL SPRING WATER (each) | 5
Minimum order of 24

SPARKLING WATER PERRIER® | 5
(11 oz. each) Minimum order of 12

ASSORTED CANNED PEPSI® PRODUCTS (each) | 4
Minimum order of 24

MICHIGAN CANNED SODAS (each) | 4
Faygo® Red, Orange, Rock & Rye, Vernors® Ginger Ale, Diet Vernors®
Minimum order of 24

COLD LA COLOMBE® COFFEE DRINKS (each) | 5.50
Minimum order of 12 per flavor
Oat Milk Latte, Triple Draft Latte, Coffee Mocha, Brazilian Coffee

ASSORTED BUBLY® SPARKLING WATER (2 dozen) | 84
Orders of 24

KOMBUCHA (dozen) | 84
Assortment of two flavors



A LA CARTE

WATER SERVICE

WATER COOLER (jug) | 175

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** | +45

INFUSED HYDRATION

Minimum of 3 gallons

INFUSED WATER (1 gallon) | 37

Lemon-cucumber, fresh ginger-citrus,
strawberry-lime, cherry-tarragon,
cranberry-orange

INFUSED ICED TEA (1 gallon) | 37

Blueberry-tarragon, strawberry-lime,
strawberry-basil, passion fruit,
red raspberry

INFUSED LEMONADE (1 gallon) | 37

Ginger-orange, passion fruit,
tart cherry-rosemary, strawberry-basil,
red raspberry



A LA CARTE

BAKERY CORNER

Prices listed are per dozen, unless stated otherwise.

BAKERY TULIP MUFFINS  | 46

BAKERY BAGELS  | 46

**AMBIENT BUTTERMILK
CHEESE BISCUITS**  | 44

DANISH PASTRIES  | 43

BREAKFAST BREADS  | 42

BREAKFAST SCONES  | 40

APPLE STRUDEL BITES  | 38

CHERRY STRUDEL BITES  | 38

MINI CROISSANTS  | 42

FRESHLY BAKED COOKIES  | 34

FUDGE BROWNIES  | 39

SALTED CARAMEL BROWNIES  | 43

MINI CUPCAKES  | 48


LEMON BARS  | 45

**MICHIGAN BLUEBERRY
CRUMBLE BAR**   | 53
Plant-based bar

**HOUSE SELECTION OF
ASSORTED BARS**  | 53

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

ASSORTED FRENCH MACARONS  | 43

SIMPLY ECLAIRS  (dozen) | 54
Vanilla, chocolate, sea salted
caramel, raspberry lemon, pistachio

**HOUSE SELECTION
MINI CHEESECAKES**  | 50

GLUTEN-FREE SWEETS   | MARKET PRICE
Available on request




BAVARIAN STYLE PRETZEL  | 64



Large pretzel served with
spicy brown mustard

PRETZEL POPPERS  (8 dozen) | 96
Bavarian pretzel bites, served
with spicy brown mustard

CHOCOLATE BARK (pound) | 45

MICHIGAN BARK   
Plant-based Mi-Amère
chocolate, local dried
blueberries, dried cherries

CHERRY LIME BARK   
Plant-based Mi-Amère
chocolate, local tart cherries,
candied lime dust

COOKIES AND CREAM  
Chocolatier white chocolate,
double chocolate cream
cookie nibs

Ask your salesperson for additional flavors.



A LA CARTE

SNACKS

PANTRY

ASSORTMENT OF GREEK YOGURT | 46
(dozen)



SEASONAL FRUIT OVERNIGHT OATS    (dozen) | 66

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

ASSORTMENT OF MILK AND CEREALS (dozen) | 72
Milk and plant-based milk




HOUSE-MADE MICHIGAN GRANOLA BARS   (dozen) | 52

PETIT SWEET PROTEIN SANDWICHES (dozen) | 57
2 dozen minimum

- Chocolate candy, almond butter, Michigan filberts, multigrain 
- Bacon, hazelnut chocolate spread, Butterfinger candy, multigrain
- House blueberry balsamic jam, almond butter, multigrain 

FRUIT

FRESH SEASONAL FRUIT CUP | 7
   (Minimum 1 dozen)

SEASONAL WHOLE HAND FRUIT    (dozen) | 28

CARVED SEASONAL FRUIT & BERRIES    (24 guests) | 108

SHOOTERS (Minimum order 24 each)

CHERRY & PRALINE PECAN GRANOLA, ORANGE YOGURT SHOOTERS   (dozen) | 48

BLUEBERRY MEYER LEMON YOGURT SHOOTERS   (dozen) | 48

LEMON HUMMUS, VEGETABLE STICKS    (dozen) | 50

CHIPS AND DIPS (Serves 10-12 portions)

HOUSE TORTILLA CHIPS | 16
   (pound)

HOUSE POTATO KETTLE CHIPS | 16
   (pound)

HOUSE PITA CHIPS   (pound) | 16

HOUSE PICO DE GALLO    (quart) | 20

MEDIUM SALSA ROJA    (quart) | 20

TAQUERIA STYLE SALSA | 20
   (quart)

CLASSIC GUACAMOLE    (quart) | 26

SALSA VERDE    (quart) | 21

CLASSIC HUMMUS    (quart) | 23

EDAMAME HUMMUS    (quart) | 24

AMBIENT ARTICHOKE SPINACH DIP   (quart) | 24

ROASTED ONION SOUR CREAM DIP   (quart) | 22



A LA CARTE

SNACKS *continued*

SNACK CUPS

(Minimum order 24 each flavor)

TRIO OF HUMMUS | 6

Beet, traditional, harissa, bagel chips

TRIO BAZAAR DIPS | 6

Baba ghanoush, black bean hummus, squash ghanoush, pita chips

SPINACH YOGHURT DIP | 6

Pita chips

SKEWERS

(Minimum order 24 each flavor)

BCT SKEWER | 6

Bacon, cheddar cheese, tomato gem, tart cherry on a skewer

GREEK SKEWER | 6

Greek island-spiced feta cheese, olives, roasted pepper on a skewer

CHEESE & OLIVE SKEWER | 6


Locally smoked cheddar cheese, almond stuffed olive, dried cranberry on a skewer

BULK SNACKS


ROASTED MIXED

NUTS    (pound) | 45

TRADITIONAL SNACK

MIX  (pound) | 28









MINI TWISTED PRETZELS

 (pound) | 16








HOUSE-FLAVORED POPCORN | 28

(pound)

Savory Popcorn:

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

Sweet Popcorn:

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

Ask your salesperson for other additional flavors

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

NATURE VALLEY®

GRANOLA BARS (dozen) | 49

KELLOGG'S NUTRI GRAIN®

BARs (dozen) | 49

ENERGY & PROTEIN BARS (dozen) | 60

PLANTERS® SALTED

PEANUTS (dozen) | 30

PLANTERS® FRUIT AND NUT

TRAIL MIX (dozen) | 36

TRADITIONAL CHEX®

SNACK MIX (dozen) | 30

DETROIT-MADE CHIPS (dozen) | 31

WHITE CHEDDAR POPCORN (dozen) | 30

ROLD GOLD® PRETZELS (dozen) | 30

PRETZELS, POTATO CHIPS

& POPCORN (dozen) | 31

RICE KRISPY® TREATS (dozen) | 30

FULL-SIZE CANDY BARS (dozen) | 48

CHOCOLATE CHIP COOKIES (dozen) | 30

Mini, crispy chocolate
chip cookies

OREO® COOKIES (dozen) | 30

Single serving mini Oreos

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.



A detailed food photograph showcasing a variety of fresh ingredients. In the foreground, two sandwiches are presented on a dark wooden cutting board. Each sandwich is made with a long, crusty baguette and is filled with layers of green lettuce, sliced red tomatoes, melted yellow cheese, and thin slices of cured meat. A small blue toothpick is used to hold each sandwich together. To the left of the sandwiches, several golden-brown potato chips are scattered on the grey surface. In the background, a cluster of ripe red tomatoes with green stems sits next to a wooden bowl filled with a fresh salad of green leafy vegetables, sliced cucumbers, and croutons. A glass of yellow liquid, likely olive oil, and a wire basket containing more bread are also visible in the background. A red and white checkered cloth is partially visible on the right side of the frame. The overall lighting is bright and natural, highlighting the textures and colors of the food.

LUNCH MENUS



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.

SANDWICHES | 29

- Turkey and Swiss Cheese, multigrain
- Chicken and Provolone Cheese, pretzel roll
- Rare Roast Beef and Gruyère Cheese, sourdough
- Brick-Town – Capicola, cotta, ham, prosciutto, bacon, local Provolone, Dijon aioli, ciabatta
- Roasted Vegetable Planks   – Aged balsamic syrup, chickpea cheese, multigrain









WRAPS | 30

- Turkey Pesto Club Wrap – Roasted turkey breast, bacon, greens, cheddar cheese, Swiss cheese, sundried tomato pesto spread
- Mediterranean Chicken Wrap – Greens, cucumbers, red peppers, mint-tzatziki spread
- Chicken Shawarma Wrap – Spiced roasted chicken, Tahini yogurt sauce, crispy lettuce, Bazaar salad
- Farmers Market Wrap   – Eggplant, zucchini, yellow squash, carrots, red peppers, portobello mushrooms, balsamic

SUSTAINABILITY OPTION:

*ASK YOUR SALES REPRESENTATIVE
FOR BULK BEVERAGE OPTION.*

SALADS | 30

- Grilled Chicken Caesar Salad – Herb-grilled chicken breast, romaine lettuce, Parmesan cheese, croutons, creamy Caesar dressing
- Turkey Cobb Salad  – Mixed baby greens, corn, roasted peppers, Provolone cheese, tomato gems, ranch dressing
- Beehive Chicken Salad  – Artisanal lettuce, assorted Michigan-grown beans, peppers, Bermuda onions, tomato gems, coriander leaves, apple cider vinaigrette
- Vegan Cobb Salad    – Black beans, roasted corn, jicama, edamame, red peppers, chopped romaine lettuce, side of cilantro lime vinaigrette, chocolate bark dessert
- Grain Power Salad    – Tri-colored quinoa, lentils, shaved radishes, crispy vegetables, citrus vinaigrette, chocolate bark dessert



LUNCH

HOT BOXED MEALS

Prices listed are per box. Minimum of 25 boxes per selection.

Boxes will be sealed and cannot be deconstructed. All meals served with seasonal local vegetables. Bottled water served on the side. Select one dessert item from the list below, per service.

PULLED PORK SANDWICH | 34

Hardwood pit-smoked pork, house tart cherry Q-sauce, brioche bun, mac and cheese

ROSEMARY GRILLED CHICKEN SANDWICH | 34

Caramelized onion, crispy brioche bun, Dijon mustard, sea-salted roasted potato nibblers

BACON TOMATO CHICKEN SANDWICH | 34

Charred-herbed chicken breast, crispy applewood bacon, cheddar cheese, tomato jam, brioche bun, honey Dijon mustard, sea-salted roasted potato nibblers

MICHIGAN FARMHOUSE CHICKEN BREAST | 36

Chicken demi-glace, maple cherry compote, mashed red potatoes

LACQUERED PORK BELLY | 36

Maple ginger yuzu glazed pork belly, wasabi vinaigrette, crispy apple Napa cabbage slaw, mashed golden potatoes

HICKORY WOOD SMOKED BEEF BRISKET | 38

House blueberry Q-sauce, crispy sweet onion, three-cheese mac and cheese

BRAISED BEEF SHORT RIB | 38

Reduction sauce, mashed golden potatoes

CHERRYWOOD SMOKED RUBY RED TROUT | 37

Lentil vegetable cake, wilted greens, saffron supreme reduction, radish slaw

MISO GLAZED COD | 37

Yuzu agave gastrique, wilted greens, scallion rice

PLANT-BASED

TURMERIC ROASTED CAULIFLOWER STEAK | 36















Chimichurri, herbed garlic fingerling potatoes

LOCAL BEET RISOTTO MUSHROOM & BEAN CASSEROLE | 36

Beet risotto, local mushroom bean cassoulet, roasted carrot chili vinaigrette

HOT BOXED MEAL DESSERT SELECTIONS

(Choose 1):

- Cheesecake  – Fruit compote
- Fudge Brownie 
- Bakery Chocolate Ganache Cake 
- Carrot Cake  – Cream cheese icing
- Seasonal Short Cake Parfait 
- Fresh Seasonal Fruit & Berry Salad   
- Michigan Blueberry Crumble Bar   
- Torta Barozzi    – Italian-style, rich chocolate cake






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 – Bacon, greens, cheddar cheese, sundried tomato pesto spread
- Four Corner Chicken Wrap – Rotisserie chicken, stewed black beans, lettuce, Cotija cheese, chipotle cream cheese
- 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   – Gaucamame, 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.

LEMON CHICKEN 🍷 | 39

Preserved lemon rosemary pearl pasta salad, roasted vegetables, local lettuce, olives, artichoke confit, tomatoes, herbed red wine vinaigrette

DETROIT HONEY CHICKEN 🍷 | 39

Roasted sweet potato chow-chow, haricots verts, sweet onions, peppers, carrots, passion fruit vinaigrette

STEAK PAVÉ 🍷 | 43

Vegetable chimichurri, fire roasted cauliflower and broccoli, carrot chili dressing, Midwest potato salad

SESAME RARE TUNA 🍷 | 43

Asian lettuce wakame salad, pickled ginger, soba noodle, crispy pickled vegetable salad, Wasabi Yuzu dressing

MEDITERRANEAN SALMON PAVÉ 🍷 | 42

Rocket greens, Bazaar Beluga lentil salad, green goddess tzatziki

PLANT-BASED TOFU SALAD 🍷 | 38

Caramelized agave, tamari, tofu steak, roasted sweet potato chow-chow, haricots verts, sweet onions, peppers, carrots, passion fruit vinaigrette

PLANT-BASED VEGETABLE NAPOLEON 🍷 | 38

Roasted vegetable planks, crispy tofu, cranberry bean cheese, tomato jam, tri-colored quinoa, local mushroom, tomato and sherry dressing, roasted cauliflower and broccoli, carrot chili vinaigrette

DESSERTS

- **Chocolate Cake** 🍷 – Sea salted caramel balsamic cherry compote
- **Local Vanilla Bean Cheesecake** 🍷 – Seasonal fruit compote
- **Chocolate Cream Pie** 🍷 – Raspberry sauce, 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

FARMERS MARKET CHICKEN 🌿 | 46

Herbed chicken breast, farmers market caponata, roasted tomato au jus, fingerling potato hash, seasonal market vegetables

MICHIGAN HARVEST CHICKEN 🌿 | 46

Marinated chicken breast, maple apple compote, chicken demi-glace, red bliss smashed potatoes, seasonal market vegetables

FOREST MUSHROOM CHICKEN 🌿 | 46

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

HERBED BUTLER STEAK 🌿 | 55

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

LOCAL RUBY TROUT 🌿 | 49

Miso Yuzu-lacquered ruby red trout, citrus vinaigrette, herbed Yukon Gold potatoes, seasonal market vegetables

PLANT-BASED LOCAL BEET RISOTTO 🌿🌱🌊 | 45

Beet risotto, local mushroom bean cassoulet, seasonal local vegetables, roasted carrot chili vinaigrette








LUNCH

PLATED LUNCH MEALS *continued*






SALADS

Please select one (1) from the following:






MARKET SALAD

Baby market lettuce, Persian cucumbers, strawberries, dried blue berries, candied cherry tomatoes, sides of merlot vinaigrette    and chive creamy 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, strawberries, 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  

HOUSE CAESAR SALAD

Tuscan kale, crisp romaine heart, preserved trets of roasted peppers, shaved Parmesan, sides of charred lemon vinaigrette    and creamy Caesar 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
- **Vegan Mason Jar**    – Melon, berries, mint agave syrup





BUFFETS

BUFFETS






BUTCHER BLOCK SANDWICH SHOP | 46

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, seasonal infused water.

SALAD

FARMERS MARKET SALAD

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





HEIRLOOM POTATO SALAD

Assorted heirloom petit potatoes, whole grain creamy mustard dressing





SOUP

SEASONAL VEGETARIAN SOUP

PETIT SANDWICHES

- **Roasted Turkey Breast** – Crispy lettuce, semi dried tomato, avocado aioli, sourdough roll
- **Carved Beef Tenderloin** – Blue cheese, horseradish aioli, multigrain roll
- **Caprese**  – Fresh mozzarella, heirloom tomato, roasted peppers, aged balsamic aioli, sourdough roll
- **House-made Kettle Chips**   

DESSERTS

- **Fresh Seasonal Fruit and Berry Salad**   
- **Assortment of House Cupcakes** 



BUFFETS



LET'S WRAP UP | 46

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, seasonal infused 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
- **Chickpea Vegetable**   – Herbed chickpea, seasonal vegetable, lettuce, hummus spread, cucumber, dried tomato, tortilla wrap

DESSERTS

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



BUFFETS

TOSCANA LUNCH | 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, seasonal infused water.

SALAD

TOMATO MOZZARELLA BASIL SALAD

Seasonal ripe tomato gems, mozzarella bites, basil pesto, aged balsamic

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

MEXICAN TOWN | 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, seasonal infused 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
- **Warm Mazina Tortillas**  – Corn tortillas available upon request
- **Assorted Toppings**  – Cheddar cheese, shredded lettuce, pico de gallo, jalapeños, sour cream
- **Southwest Cilantro Rice**   
- **Ranchero Style Black Beans**   
- **Corn Muffin and Salted Butter** 

DESSERTS

- **Triple Mexican Chocolate Pudding Jar**    – With margarita strawberries
- **Flan Pudding**   – Fresh fruit garnish



BUFFETS

LOCAL BBQ PLACE | 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, seasonal infused water.

SALAD

WALNUT BERRY SALAD

Mixed baby greens, seasonal berries, walnuts, cheese curds, sides of red vine vinaigrette and creamy chive 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 chimichurri 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
- **Fireside S'more Cupcake**



BUFFETS

TASTE OF THE EAST | 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, seasonal infused 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

• Almond Cake Shooter – Mandarin, cherry, citrus cream



BUFFETS

TRATTORIA | 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, seasonal infused 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

EVOO, 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

PLANT-BASED LOCAL BEET RISOTTO

Beet risotto, local mushroom bean cassoulet, seasonal local vegetables, roasted carrot chili vinaigrette

DESSERTS

• Toscana Cannoli – Candied fruit and chocolate ricotta filling

• Classic Chocolate Cake – Torta Barozzi



BUFFETS

CUSTOM BUFFET | 50 / 60






Prices listed are per guest. Minimum of 30 guests.

Buffets include freshly baked rolls, butter, freshly brewed coffee, decaffeinated coffee, herbal tea, ice water, seasonal infused water. 10% of the guaranteed guest count will be prepared as Plant-based/Vegan meals, unless otherwise noted by client.

SALADS

Please select two (2) salads from the following:






THE SIMPLE SALAD

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

TRADITIONAL CAESAR SALAD

Romaine lettuce, cherry tomatoes, shaved Parmesan cheese, herbed croutons, sides of Caesar dressing and house lemon vinaigrette

MICHIGAN SALAD

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

FLOWER SALAD

Fire roasted cauliflower, broccoli, carrot lime chili vinaigrette











GRAIN POWER SALAD

Tri-colored quinoa, Beluga lentils, edamame, corn, radishes, citrus vinaigrette

SIDES






STARCHES

Please select one (1) from the following:

- Yukon Mousseline Potatoes  
- Spoon-Bread Corn Cheese Pudding 
- Roasted Herb Potatoes   
- Power Grain Pilaf   
- Three Cheese Mac and Cheese 

VEGETABLES

Please select one (1) from the following:

- Farmers Market Ratatouille   
- Seasonal Squash Casserole  
- Seasonal Roasted Baby Roots  
- Sun Green Beans   
- Michigan Mache Choux  



BUFFETS

CUSTOM BUFFET *continued*

PROTEINS

CHOICE OF 1 ENTRÉE – 50 | CHOICE OF 2 ENTRÉES – 60

MICHIGAN HARVEST CHICKEN 🌿

Marinated chicken breast, maple apple compote, chicken demi-glace

FOUR CORNER CHICKEN 🌿🌱

Seared chicken breast, chimichurri sauce on the side

FOREST CHICKEN 🌿

Seared herbed chicken, local mushrooms, truffle chicken glaze

BEEF TIPS FORESTIER STYLE 🌿

Tender beef tips, local mushrooms, brandy demi-glace

HERB CRUSTED PORK LOIN 🌿

Cider braised red cabbage, local apple chutney

LOCAL TROUT 🌿

Oven roasted ruby red trout, Nola Meunière sauce

TEA SMOKED SALMON 🌿

North Atlantic salmon fillets, pickled ginger salad, key lime butter sauce

PLANT-BASED/VEGAN

SEARED CAULIFLOWER STEAK 🌱🌿🌱

Local mushroom salad, roasted carrot chili vinaigrette

OVEN ROASTED CHICKPEA CAKE 🌱🌿🌱

Wilted greens, roasted tomato velouté

BELUGA LENTIL RISOTTO 🌱🌿🌱

Risotto style Beluga lentils, trinity of vegetables, charred cauliflower ragout

DESSERTS

Please select two (2) from the following:

- **Cheesecake & Fruit Compote** 🌱
- **Assortment of House Cupcakes** 🌱
- **House Cookies & Brownies** 🌱
- **Bakery Bloc Chocolate Ganache Cake** 🌱
- **Carrot Cake & Cream Cheese Icing** 🌱
- **Fresh Seasonal Fruit & Berry Salad** 🌱🌿🌱





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.

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

ROASTED FARM MARKET VEGETABLES 🌱🍷🍷 | 145

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

MEDITERRANEAN PLATTER 🌱 | 140

Hummus dip, black olive tapenade, minted baba ghanoush. Selection cured olives, feta cubes, flatbread, crostini, pita chips

CARVED SEASONAL FRUIT & BERRIES 🌱🍷🍷 | 108

Hand-carved selection of fruit enhanced with seasonal berries

GARDEN FRESH CRUDITÉ 🌱🍷 | 108

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

CHARCUTERIE BOARD | 240

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

ARTISAN CHEESE 🌱 | 199

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

AMBIENT SPINACH ARTICHOKE DIP 🌱 | 130

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

AMBIENT BUFFALO CHICKEN DIP | 130

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

BAKED BRIE 🌱 | 175

Imported brie, fresh berry compote, puff pastry, sourdough French baguettes



RECEPTION

AMBIENT HORS D'OEUVRE

Reception Rate will be applied for an additional fee.
Minimum of 25 pieces per selection.

LAKES, SEAS, & RIVERS

GRAV RUBY RED TROUT TOAST | 5

Local trout, chive cream and caviar, pumpernickel toast

SEARED TUNA NIÇOISE CORNET | 5.50

Rare tuna, sesame cornet, chopped classic niçoise salad

CREOLE SHRIMP CROSTINI | 5

Creole roasted Gulf shrimp, confit fennel, crostini

LOCAL POTATO CAKE, SMOKED

WHITE FISH 🌿 | 5.50

Smoked local white fish, Spanish patatas tortilla, potato egg cake, herb cream

GREAT LAKES DEVILED EGGS 🌿 | 5

House-smoked, white fish deviled eggs

GULF SHRIMP COCKTAIL SHOOTER 🌿🍷 | 5.50

Louisiana-style, boiled large shrimp, Bloody Mary cocktail sauce

FOWL AND BOVINE

FAUX GRAS TERRINE TOAST | 5

Chicken mousse, cherry chutney, crusty toast

HARVEST MAPLE CHICKEN TART | 5

Maple-roasted apple, chicken salad tartlet

HERB CRUSTED BEEF POTATO CANAPE 🌿 | 5

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

LOCALLY-MADE SPECK HOUSE CHEESE BISCUIT | 5

Open-faced country ham, mini biscuits, local spiced peach chutney

FARM AND FLATS

LOCAL APPLE BRIE BAGUETTE 🍷 | 5

Maple apple compote, triple cream brie crostini

PAN CON TOMATO 🍷🍷 | 5

Tomato gems, sourdough crisp, herb roasted EVOO

ANTIPASTO SKEWERS 🍷🌿 | 6

Tomatoes, olives, artichokes, peppers, mozzarella, pesto dip



RECEPTION

WARMED HORS D'OEUVRE

Reception Rate will be applied for an additional fee.
Minimum of 25 pieces per selection.

LAKES, SEAS, & RIVERS

COCONUT SHRIMP | 6.50

Coconut enrobed shrimp,
piña colada crema

TEMPURA SHRIMP | 5

Japanese style battered
shrimp, sweet chili sauce

BLUE CRAB HAEPCHEN | 5

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

BACON SCALLOP 🌿 | 6.50

Cold water skewered
scallop, local apple wood
bacon, lime chile glaze

FOWL AND BOVINE

PERUVIAN CHICKEN

TENDERLOIN STICK 🌿🍷 | 5

Peruvian spiced chicken tender,
paddle side black cherry chutney

PETIT CHICKEN TENDER 🌿🍷 | 5

Petit chicken tender, woven on
skewer, blueberry chutney

CHICKEN CRISPY DUMPLING | 5

Chicken lemon grass dumpling,
sweet chili sauce

CHICKEN TAQUITO | 5

Southwest flavored chicken
tortilla roll, salsa verde

PASTEL CON CARNE | 5

Beef and cheese empanada,
chimichurri sauce

ALL BEEF CRISPY DOG | 5

Puff pastry, cheddar cheese
crust, whole grain mustard aioli

LOLLIPOP OF SEARED

PRIME BEEF 🌿 | 5

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

PETIT BEEF WELLINGTON | 5

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

KEFTEDES OF BOVINE | 5

Lamb and beef, barrel aged feta,
classic herbs, tzatziki

PRESERVED LEMON

LAMB LOIN 🌿🍷 | 5.50

Domestic lamb loin, preserved
lemon chutney, potato barquette

MAPLE BBQ PORK BELLY 🌿🍷 | 5

Lollipop crispy pork belly, tart
cherry marmalade

GOAT CHEESE, BACON WRAPPED

DATES & ALMONDS 🌿 | 5



RECEPTION

WARMED HORS D'OEUVRE *continued*

Reception Rate will be applied for an additional fee.
Minimum of 25 pieces per selection.

FARMS AND FLATS

FOUR-CHEESE MAC N' CHEESE BITES | 5

Lightly breaded, golden brown,
four-cheese mac bites

LOCAL FIVE-CHEESE GOUGÈRES | 5

Parmesan snow, local
strawberry chutney

RASPBERRY & BRIE POUFETTE | 5

Brie, melba sauce,
buttery pastry

LOCAL MUSHROOM ARANCINI | 5

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

PASTEL CON QUESO | 5

Vegetable bean and cheese
empanada, chimichurri sauce

MICHIGAN MUSHROOMS CROQUETTE | 5

Local mushrooms, cheese croquette,
aged sherry vinegar aioli

ARTICHOKE BEIGNETS | 5.50

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

SPANAKOPITA | 5

Spiced spinach, crispy phyllo pocket,
barrel aged feta

VEGETABLE GYOZA DUMPLING | 5

Asian vegetable dumpling, sweet chili

ROASTED CARROT FALAFEL | 5

Plant-based carrot-coriander falafel,
Romanesco-oat dip

THAI STYLE CORNCAKE | 5

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



RECEPTION

SMALL PLATE STATIONS

Prices listed are per Small Plate. Minimum of 25 per selection.

*A \$225+ fee per Culinary Attendant is required.

LAKES, RIVERS, & SEAS

SMOKED LOCAL RUBY RED TROUT* 🌿 | 14

Lentil vegetable cake, wilted greens, saffron supreme reduction, radish slaw

JARDINIÈRE DIVER

SCALLOPS* 🌿 | MARKET PRICE

Seared giant diver scallop, smoked cauliflower puree, herb lettuce salad, passion fruit vinaigrette

HOUSE LUMP CRAB CAKES* | MARKET PRICE

Blue lump crab cake, roasted corn salad, key lime hurricane sauce

FOWL

MICHIGAN CHICKEN* 🌿 | 16

Seared chicken breast, roasted apples, cherry compote, spiced-maple creamy butter sauce, sweet potato puree, seasonal vegetables

HERBED CHICKEN SUPREME* 🌿 | 15

Citrus-herb chicken breast, supreme sauce, broken-roasted red bliss garlic potatoes, local vegetables

CORNMEAL CHICKEN & WAFFLE* | 14

Buttermilk waffle crisp, corn meal chicken, whipped mascarpone, artisanal greens, cherry maple gastrique

BOVINE

FORESTIER STYLE BEEF TIPS* 🌿 | 16

Local mushroom beef tips, smashed golden butter potato, local vegetables

PECAN WOOD SMOKED BEEF BRISKET* 🌿 | 16.50

Slow roasted beef brisket, onion compote, red skin mashed potatoes, roasted vegetables

CORKTOWN BARBACOA* 🌿 | 15

Beef tender tips, beef demi-enrobed, roots, pimento crema, whipped potato pillow, local vegetables

FIRE-CHARRED HERBED COULOTTE OF BEEF* 🌿 | 16.50

Medium-rare carved beef coulotte, Brazilian chimichurri, sweet potato hash, vegetable garnish



RECEPTION

SMALL PLATE STATIONS *continued*

Prices listed are per Small Plate. Minimum of 25 per selection.

*A \$225+ fee per Culinary Attendant is required.

PORK

PORK AND POTATO* 🌿 | 12.50

Croquant of pork belly, heirloom fingerling potato hash, maple, apple cider caramel gastrique

PORCHETTA HERITAGE

PORK SELECTIONS* 🌿 | 14

Heritage Berkshire porchetta, root vegetable mash, local vegetables, blueberry roof honey gastrique

HERITAGE-SMOKED HONEY

BBQ PORK BELLY* 🌿 | 14

Heritage Berkshire pork belly, Michigan caviar, apple cider dressing, house pickled cucumber salad, pink peppercorn cherry gastrique

FARMS AND FLATS

WATERMELON* 🌿 | 12

Watermelon, feta, bitter greens, balsamic glaze, watermelon gazpacho

TOMATO* 🌿 | 12

Heirloom tomato, basil, mozzarella, aged balsamic, EVOO, sea salt, chilled tomato consommé

MUSHROOM TRUFFLE

POLENTA CAKES* 🌿 | 14

Polenta, wild mushroom, truffle ragout

TASTE OF MICHIGAN

MUSHROOMS* 🌿 | 14

Flan, salad, pottage

BUTTERMILK WAFFLE* 🌿 | 14

With grilled vegetables, whipped mascarpone, greens, pepper-jelly sugarcane gastrique

TUSCAN-STYLE PASTA

CHEESE ROLL* 🌿 | 16

Pasta roll, trio of cheese, prima vera vegetables, creamy velouté sauce

MICHIGAN BEET

& CARROT* 🌿 | 14

Plant-based cider-roasted Michigan baby beets, spiced chimichurri, roasted carrot steak, baby frisée, blood orange vinaigrette

MICHIGAN WILD MUSHROOM

SACHET PASTA* 🌿 | 12

Mushroom sachetti, wilted bitter greens, truffle herbed Parmesan fonduta

LOCAL HARD SQUASH

RAVIOLINI* 🌿 | 12

Hard squash ricotta, stuffed pasta pillow, herbed-hazelnut butter, glazed and shaved Parmesan









RECEPTION

PICK-UP STYLE STATIONS

SALAD SHOOTER STATION (dozen) | 60

Salads served in petite marmites

3 dozen minimum per each flavor:

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

Dressings: creamy ranch, cherry, Caesar

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.

- **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
- **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
- **BBQ Chicken Pizza** – Molded deep dish crust, hickory smoked chicken, house blended cheese, house honey BBQ sauce, pickled onion straws



RECEPTION

PICK-UP STYLE STATIONS *continued*

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 VG 🌊
- Pickled Asian Style Vegetables VG 🌱 🌊
- Steamed Red Rice VG 🌱 🌊

WAFFLE FRY STATION V | 13

Prices listed are per guest. Minimum of 50.

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

GOURMET 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 V
- 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 V



RECEPTION

PICK-UP STYLE STATIONS *continued*

SIMPLY SLIDERS (each) | 7

Minimum order 15 each per selection.

- **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
- **Great Plains Bison Slider** – Bison slider, caramelized onions, Maytag blue cheese, 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 tacos:

- **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
- **Champiñones A La Parrilla**   – Salsa-verde marinated, grilled portabella mushroom

Finishing Station: Pico de gallo, salsa verde, salsa morita, queso fresco, limes, pickled onions, shaved lettuce, fresh jalapeños




























RECEPTION

ACTION STATIONS

*A \$225+ fee per Culinary Attendant is required.

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 Fonduta  
- **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

ACTION STATIONS *continued*

*A \$225+ fee per Culinary Attendant is required.

LOOKING WEST TO THE FAR EAST* | 21

Price listed is per guest. Minimum of 50.

SMALL PLATES – *Select two (2), choice of:*

- **Steamed Bao Station –**
Select two (2) proteins, choice of:
 - Gingered beef short rib
 - Poached lobster
 - Dungeness crab salad
 - Barbeque pork
 - Stir fry of vegetablesEnhanced by pickled vegetable salad, Sriracha mayo, house plum sauce
- **Five-Spiced Smoked Pork Belly –**
Forbidden rice cake, slaw of fennel, pineapple, tart cherries, caramel cappuccino gastrique
- **Charsi of Gingered, Free-Range Duck Breast –**
Sweet and sour eggplant, crispy house granola, red rice cake, cilantro Asian vegetable slaw, peanut ponzu vinaigrette
- **Sweet and Sour Eggplant and Cauliflower –**
Crispy house granola, red rice cake, cilantro Asian vegetable slaw, peanut ponzu vinaigrette

APPETIZERS – *Select two (2), choice of:*

- **Dungeness Crab Rangoon –**
Apricot sweet and sour sauce
- **Curry Vegetable Dumpling –**
Ponzu glaze 🌱 🌊
- **Vietnamese Summer Spring Roll –**
Peanut butter glaze 🌱 🌊
- **Tiger Style Heirloom Tomato Salad –**
Pickled shrimp lettuce wrap 🌱 🌊



RECEPTION

CARVED TO ORDER STATIONS

*A \$225+ fee per Culinary Attendant is required.

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 barbeque sauce, mini rolls

GRILLED BEEF TENDERLOIN* (20 portions) | MARKET PRICE

Michigan mushroom demi-glace sauce, petit rolls

HERB AND PEPPER CRUSTED BARON OF BEEF* (75 portions) | 560

Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise, 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

GREEKTOWN CARVERY* (20 portions) | 350

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



RECEPTION

SWEET ENDINGS

Prices listed are per guest. Minimum of 50.

*A \$225+ fee per Culinary Attendant is required.

STATIONS & DISPLAYS

BUILD YOUR OWN STRAWBERRY SHORTCAKE STATION | 12

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

THE GALA SWEET COLLECTION TABLE | 14

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

MIGNARDISES COLLECTION TABLEAU | 14

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

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

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



TASTE OF MOTOWN

SLIDERS FROM THE

Minimum order 15 each, per selection.
Select 3:

AMBIENT SLIDERS | 7

Corktown: Brick-Town

Capicola, Italian cotta, maple ham, prosciutto, bacon, local cheese, truffle Dijon aioli, Detroit bakery bun

WARMED SLIDERS | 7

Greektown

Lamb and beef, Tzatziki sauce, feta, pickled cucumbers, Detroit bakery bun

Midtown

Blue cheese and bacon, beef, lettuce, Detroit bakery bun

Riverwalk

Battered white fish, house tartar sauce, lettuce, tomato, Detroit bakery bun

Hamtramck

Fried bologna, caramelized onion, grain beer mustard, Detroit bakery bun

FROZEN SIPS

*A \$185+ fee per Bartender is required.
Minimum of 50 required.

MICHIGAN FLOATS* | 6.50

- Local vanilla ice cream and Vernors®
- Local vanilla ice cream, Faygo® Red Pop (or Faygo® Rock & Rye)

MILK SHAKE WITH A TWIST* | 15

Select 2:

- Whiskey, local vanilla ice cream and Vernors®
- Vodka, local vanilla ice cream, Faygo® Red Pop
- Vodka, local vanilla ice cream, Faygo® Rock & Rye
- Bourbon, local vanilla ice cream, Sanders® Bumpy Cake

SWEET & SAVORY

BETTER MADE® INDIVIDUAL BAGS OF CHIPS (dozen) | 31

SANDERS® BUMPY CAKE | 73

(each cake serves 12)

Locally-made chocolate devil's cake topped with butter cream bumps

CLASSIC SPINACH PIE | 7

(each, Minimum of 24)

Spinach, spices, cheese, flaky pastry crust



TASTE OF MOTOWN

SMALL TAPAS STYLE PLATES

*A \$225+ fee per Culinary Attendant is required.

DETROIT TRADITION

DEARBORN ITALIAN SAUSAGE* (each) | 7

Minimum of 36

Onions, peppers, bun, sides of mustards

CONEY DOGS* (each) | 7

Minimum of 36

All beef franks, bun, Detroit chili sauce, mustard, ketchup, onions, shredded cheddar cheese

TRADITIONAL CHEESE PIEROGIES* (each) | 10

Minimum of 20

Four-cheese, potato dough, caramelized onions, brown butter

CHICKEN SHAWARMA* (each) | 12

Minimum of 36

Classic spiced roasted chicken thighs, Mujadara yogurt sauce, Bazaar salad, unwrapped shawarma

CORKTOWN BARBACOA* (each) | 15

Minimum of 20

Barbecoa of beef demi enrobed tips, assorted roots, pimento crema, cheddar cheese, pepper jack cheese, spoon-bread, roasted seasonal vegetables

GREEKTOWN CARVERY* (each) | 16

Minimum of 20

Rosemary garlic, spit roasted carved leg of lamb, Tzatziki sauce, olive tapenade, herb mustard, petit pita





DINNER MENUS

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

PRESERVED LEMON CHICKEN 🌿 | 49

Chicken, artichokes, sundried tomato, spinach, preserved-lemon roasted caper velouté, herb-risotto cake, thyme roasted baby root vegetables

Pairs well with Seaglass Pinot Grigio

CIDER MILL CHICKEN 🌿 | 49

Chicken breast, fresh herbs, Michigan apples, cider maple chicken demi-glace, whipped-golden potatoes, bouquet of vegetables

Pairs well with Seaglass Pinot Grigio

CHICKEN BALLOTINE | 55

Whole chicken Ballotine, local mushroom salad, truffle vinaigrette, herb pan perdue, bouquet of vegetables

Pairs well with Joel Gott Sauvignon Blanc

HEIRLOOM PORK TENDERLOIN | 55

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

Pairs well with Talbott Kali Hart Pinot Noir

ANGUS BUTLER STEAK 🌿 | 65

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

Pairs well with Chateau Ste. Michelle 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 Intrinsic Cabernet Sauvignon

ROASTED LOCAL RED TROUT 🌿 | 59

Oven-roasted ruby red trout, citrus butter sauce, wilted greens, baby heirloom tomatoes, Pomme fondant

Pairs well with Diatom Chardonnay



DINNER

PLATED DINNERS

ENTRÉES *continued*

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

PLANT-BASED ENTRÉE CHICKPEA CAKE 🌱🍷🌊 | 60

Chickpea cake, roasted tomato velouté, wilted greens, bouquet of vegetables

PLANT-BASED ENTRÉE CAULIFLOWER STEAK 🌱🍷🌊 | 60

Seared cauliflower steak, local mushroom salad, roasted carrot chili vinaigrette, bouquet of vegetables, pomme rissole

PLANT-BASED ENTRÉE LOCAL BEET RISOTTO 🌱🍷🌊 | 60

Beet risotto, local maitake mushroom bean cassoulet, seasonal local vegetables, roasted carrot chili vinaigrette





DINNER

PLATED DINNERS *continued*




SALADS

Please select one (1) from the following:






ASPARAGUS SALAD

Parmesan panna cotta, roasted asparagus, assorted baby leaves, side of Meyer lemon truffle vinaigrette  



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 AND BERRIES

Bavarian cream, balsamic honey, blueberry syrup, sweet cream

LEMON ITALIAN CREAM TORTE

Sponge cake layered with lemon-mascarpone cream, raspberry, 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

PUDDING DESSERT

Plant-based triple chocolate pudding, blueberry compote



A hand with red-painted nails holds a dark, circular tray. On the tray are four drinks: a tall glass of sparkling wine, a martini glass filled with a yellow cocktail, a small glass with a blueberry drink, and a glass with a yellow drink topped with white foam. The background is a blurred bokeh of warm and cool lights.

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
Dewars White Lable Scotch

PREMIUM WINE | 10

By the glass

Kendall Jackson Vinter's Reserve
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 Noirt

IMPORTED & MICROBREW BEER | 8

By the bottle/can

Heineken
Sam Adams Boston Lager
Dirty Blonde
Corona
Voodoo Ranger IPA

AMERICAN PREMIUM BEER | 7

By the bottle

Miller Genuine Draft
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 & Vodka, Mai Tai, Peach Margarita)

*Professional licensed bartenders are required.

A bartender fee of \$185 per bartender will be applied.

An additional fee will be applied when requesting to split bars.



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

*Professional licensed 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



The image shows the exterior of Huntington Place at dusk. On the left, a dark building facade features the 'HUNTINGTON PLACE' logo in white, which includes a stylized green and white geometric design. To the right, a large, modern glass and steel structure is illuminated with a bright blue light. In the foreground, a large, spherical sculpture with blue and white horizontal bands sits on a circular, illuminated base. The ground is paved with light-colored tiles and several large, square concrete blocks are scattered around the base of the sculpture. The text 'GENERAL INFORMATION' is overlaid in the center of the image.

HUNTINGTON
PLACE

GENERAL INFORMATION

GENERAL INFORMATION

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.

GENERAL INFORMATION

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	\$160 up to two hours
Culinary Attendant	\$225 up to two hours \$75 per additional hour up to 8 hours

Following staffing requires a minimum of six hours:

Coat/Luggage Check Attendant*	\$35 per hour Over 8 hours \$52.50 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
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Utility/Runner	\$35 per hour Over 8 hours \$52.50 per hour
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Warehouse	\$35 per hour Over 8 hours \$52.50 per hour
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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.

GENERAL INFORMATION

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

Jennifer McDonnell
Director Of Catering Sales

(313) 969-2375

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