

# CATERING MENU



 **tcf CENTER**  
DETROIT



# Welcome!

**Welcome to Detroit, the Motor City – a destination for enthusiasts of cars, culture, gaming, music and sports. This city on the comeback is stronger and bursting with more energy than ever before.**

Congratulations on your decision to hold your special event here with us at the TCF Center. As a leader in event hospitality, our entire team of culinary professionals at Centerplate Catering is at your service. Our style is collaborative, and our Detroit team is delighted to work with you to ensure your experience here in Detroit is smooth, successful and enjoyable. We understand how to reduce the stress of planning your event, and we're dedicated to supporting your success. We're truly excited for the opportunity to help you and your guests have a great time!

This season, our catering menu features a number of changes that we think you'll enjoy. From innovative new signature dishes using local ingredients, to regional favorites, all the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and complement good times. And of course, we always welcome special requests. Please don't hesitate to ask our Chef to create something special for your event.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to great times and a truly memorable experience. Thanks for joining us!



*Jennifer McDonnell*

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# Centerplate's Commitment To Quality

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering guide includes fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, seafood and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes.



We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to exceeding your expectations!



# Service Directory

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## Gluten-friendly Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. 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.

## Special Dietary Selections

Look for these icons for other special dietary food items that our Chefs have carefully prepared for your health and enjoyment.



**Vegetarian**



**Vegan**



**Dairy Free**

# BREAKFAST MENUS



# Breakfast

## CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum of 30 guests.





### Simple Continental Breakfast \$18.00

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

-  Freshly baked demi danish, breakfast breads and muffins, butter and preserves

### Premium Continental Breakfast \$21.00

Served with assorted fruit juices, iced water, freshly brewed coffee, decaffeinated coffee, tea.

-    Seasonal carved fruit and berry display
-  Assorted yogurts, freshly baked demi danish, breakfast breads, muffins, butter and preserves




## ENHANCE YOUR CONTINENTAL BREAKFAST

Prices listed are per piece. Minimum of 10 pieces per selection.

### Personal Frittata (each) \$6.00

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

### Breakfast Croissant Sandwiches (each) \$7.00

- Bacon, egg, cheddar cheese
- Sausage, egg, Jack cheese
-  · Roasted vegetables, eggs, green onion



### Burrito (each) \$7.00

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

### Crustless Vegan Soya Garden Vegetable Quiche (each) \$7.00

### Breakfast Pretzel Sandwich (each) \$8.00

Scrambled eggs, turkey sausage, Fontina cheese

### Breakfast Egg Waffle Sandwich (each) \$8.00

Belgian waffle, scrambled eggs, Pepper Jack cheese

### Breakfast Chicken Waffle Sandwich (each) \$8.00

Belgian waffle, cherry chutney, fried chicken tenders, scrambled eggs, Pepper Jack cheese



# Breakfast

## BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 30 guests.

Breakfast Buffets include assorted fruit juices, freshly brewed coffee, decaffeinated coffee and herbal teas.



### Breakfast Buffet 1 \$27.00

- DF** **V** **GF** · Seasonal carved sliced fruit, berries
- V** · Freshly baked pastries, muffins, croissants
- V** **GF** · Butter, preserves
- V** **GF** · Scrambled eggs, fresh fine herbs
- V** **GF** · House fries
- GF** · Turkey sausage

### Breakfast Buffet 2 \$28.00

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

### Breakfast Buffet 3 \$29.00

- DF** **V** **GF** · Seasonal Farmers Market carved fruit and berry tableau
- V** · Assortment of breakfast pastries, house cheese drop biscuits, butter, local jam
- V** **GF** · Asparagus, mushroom, goat cheese, oven dried tomato farm egg cocotte
- V** · Pane Perduto pudding, side of agave syrup, strawberry chutney
- GF** · House smoked pork belly
- V** **GF** · Michigan potato and vegetable hash

## BREAKFAST ENHANCEMENTS

Prices listed are per guest. Minimum of 30 guests.

### **GF** Egg and Omelet Station\* \$10.50

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

\*Requires a \$180.00 Chef Attendant Fee.

### Fried Chicken and Waffle \$10.00

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

### **V** French Texas Toast \$8.50

Maple syrup, whipped cream, Michigan blueberry compote

### **V** **GF** Gourmet Yogurt Bar \$10.00

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

### **V** **GF** Steel Cut Oatmeal Station \$10.00

Hot oatmeal sides of 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, tea.

### **GF** Plated Breakfast Menu 1 \$26.00

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

### **GF** Plated Breakfast Menu 2 \$27.00

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

### **GF** Plated Breakfast Menu 3 \$27.00

Local Farmers cheese, leeks, onions, fine herbs, egg. Applewood bacon, country breakfast potatoes, side of Romanesco sauce

### **Plated Breakfast Menu 4 \$29.00**

Michigan beet pancake, citrus smoked white fish salad. Wilted green, poached egg, crispy hash brown cakes, side of Malfase sauce



### **DF V GF** Plated Breakfast Menu 5 \$28.00

Crustless vegan garden vegetable quiche, herb crusted tofu steak, apple oatmeal tian, potato hash

### **DF V GF** Fresh Seasonal Fruit Cup \$6.00



# A LA CARTE MENU



# A La Carte

## COFFEE SERVICE

Cream served with all coffee services.  
Plant based milk available on request.

**Freshly Brewed  
Regular Coffee** (gallon) \$59.00

**Decaffeinated Coffee** (gallon) \$59.00

**Tea Service** (gallon) \$59.00  
Tazo and Lipton hot tea

**Premium Coffee  
Great Lakes Brewed  
Regular Coffee** (gallon) \$69.00

**Great Lakes Brewed  
Decaffeinated Coffee** (gallon) \$69.00

**Royal Coffee Package** (gallon) \$75.00  
Cinnamon, nutmeg, chocolate sprinkles, sugar stir sticks, whipped cream, cups, lids, sleeves, napkins, stirrers, creamers and sugars, plant based milk

## COLD BEVERAGES

**Assorted Bottles of Juice** (each) \$4.50  
Orange, cranberry and apple

**Assorted Gallons of Juice** (gallon) \$37.00  
Orange, cranberry and apple

**Lemonade** (gallon) \$31.00

**Brewed Iced Tea** (gallon) \$31.00

**Bottled Water** (16.9 oz) \$3.75  
Minimum order of 24

**Evian Natural Spring Water** (each) \$4.50  
Minimum order of 24

**Perrier** (11 oz, each) \$4.50  
Minimum order of 12

**Assorted SOBE Water** (20 oz) \$6.00  
Minimum order of 12

**Assorted Canned Sodas** (each) \$3.75  
Pepsi® products  
Minimum order of 24



**Assorted Cold Coffee Drinks** (each) \$5.25  
Case of 12

**Michigan Canned Sodas** (each) \$3.75  
Faygo Red, Orange, Rock & Rye,  
Vernors Ginger Ale  
Minimum order of 24

## WATER SERVICE

**Cold Water Cooler** (jug) \$150.00  
Includes equipment  
and first five-gallon jug  
Advance order requires a dedicated  
110-volt 5amp electric outlet  
Client to arrange













**Refill Five-Gallon Water Jug** \$35.00

**V** **Infused Water** (gallon) \$35.00

**DF** Lemon-Cucumber, Ginger-Citrus,  
Strawberry -Lime, Cherry-Tarragon,  
Mint-Cucumber, Red Raspberry-Basil,  
Passion Fruit-Jalapeño  
Minimum order of 3 gallons

# A La Carte


## BAKERY CORNER



 <b>Bakery Tulip Muffins</b> (dozen)	\$36.00
 <b>Bakery Bagels</b> (dozen)	\$44.00
 <b>Danish Pastries</b> (dozen)	\$38.00
 <b>Breakfast Breads</b> (dozen)	\$36.00
 <b>Breakfast Scones</b> (dozen)	\$39.00
 <b>Mini Croissant</b> (dozen)	\$38.00
 <b>Freshly Baked Cookies</b> (dozen)	\$29.00
 <b>Fudge Brownies</b> (dozen)	\$35.00
 <b>Salted Caramel Brownies</b> (dozen)	\$38.00
 <b>Mini Cupcakes</b> (dozen)	\$48.00
 <b>Lemon Bars</b> (dozen)	\$45.00
 <b>French Macaroons</b> (dozen)	\$43.00



  **Gluten Free Pastries** (dozen)  
Available on request

 **Bavarian Style Pretzel** (dozen) \$48.00  
Bavarian pretzel served with spicy brown mustard




 **Pretzel Poppers** (4 dozen) \$45.00  
Bavarian pretzel bites served with spicy brown mustard

   **Chocolate Bark** \$45.00  
*Ask your sales team for available flavors*

### CRAFT ICE CREAM (90 servings) \$250.00

Four flavors:

- **Salty Dog** - salted caramel, pecans, brownies
- **Beater Lickin' Good** - cake batter and cookie dough
- **Chocolate Hammer** - rich milk chocolate

   **Blood Orange Coconut Ice** - churned with coconut milk

Other flavors available – including local spirit infused ice cream

Culinary Attendant required \$150 (max two hours)

Ice Cream Cart required \$150








# A La Carte

## SNACKS

### PANTRY







-   **Assortment of Greek Yogurt** (dozen) \$46.00
-  **Assortment of Cereals and Milk** (dozen) \$72.00  
Plant milk available on request
-   **House-Made Michigan Granola Bars** (dozen) \$50.00

### FRUIT

-    **Seasonal Whole Hand Fruit** (dozen) \$28.00
-    **Carved Seasonal Fruit and Berries** (24 guests) \$90.00





























### SHOOTERS

(Minimum order 24 each)

-   **Cherry and Praline Pecan Granola Orange Yogurt Shooters** (dozen) \$48.00
-   **Blueberry Meyer Lemon Yogurt Shortcake Shooters** (dozen) \$48.00
-    **Lemon Hummus and Vegetable Sticks** (dozen) \$48.00
-   **Assortment of Salad Shooters** (dozen) \$54.00  
Michigan cherry salad, Caesar salad, vegan quinoa salad



### CHIPS AND DIPS


-   **House Tortilla Chips** (pound) \$16.00
-    **House Potato Kettle Chips** (pound) \$16.00
-  **House Pita Chips** (pound) \$16.00
-   **Salsa Roja Medium** (quart) \$19.00
-    **Classic Guacamole** (quart) \$26.00
-   **Salsa Verde** (quart) \$20.50
-    **Classic Hummus** (quart) \$22.50
-    **Edamame Hummus** (quart) \$24.00
-    **Tapenade Olive** (quart) \$22.50
-  **Artichoke Spinach** (quart) \$24.00
-   **Roasted Onion Sour Cream Dip** (quart) \$21.00
-  **Smoked Local Fish Sour Cream Herb Dip** (quart) \$24.00
-   **House Lemon Ricotta, Black Garlic Dip** (quart) \$23.00





# A La Carte

## SNACKS continued




### MUNCHIES

-  **Roasted Mixed Nuts** (pound) \$43.00
-  **Traditional Snack Mix** (pound) \$28.00
-  **Mini Twisted Pretzels** (pound) \$13.00
-  **House Flavored Popcorn** (pound) \$28.00  
Ask your sales person











### SANDWICHES

-  **Peanut Butter & Blueberry Balsamic Jam Sandwiches** (minimum 2 dozen/12 each) \$48.00
-  **Hazelnut-Chocolate, Cherry Jam, Waffle Crumbs** (minimum 2 dozen/12 each) \$48.00

### PACKAGE GOODS

-  **Pretzels, Potato Chips, and Popcorn** (dozen) \$29.00  
Individual sized bags
-  **Rold Gold Pretzels** (dozen) \$29.00  
Individual sized bags
-  **Traditional Chex Snack Mix** (dozen) \$30.00  
Individual sized bags



-  **Planters Salted Peanuts** (dozen) \$30.00  
Individual sized bags
-  **Planters Fruit and Nut Trail Mix** (dozen) \$36.00  
Individual sized bags
-  **Assorted Individual Bags of Chips** (dozen) \$29.00
-  **Individual Bags of Popcorn** (dozen) \$29.00  
**Rice Krispy Treats** (dozen) \$30.00
-  **Nature Valley Granola Bars, Assorted** (dozen) \$48.00
-  **Kellogg's Nutri Grain Bars, Assorted** (dozen) \$48.00
-  **Full Size Candy Bars** (dozen) \$48.00
-  **Energy & Protein Bars** (dozen) \$60.00
-  **Ice Cream Novelties** (each) \$5.00  
Requires a freezer
-  **Ice Cream Premium Novelties** (each) \$7.00  
Requires a freezer
- Freezer Rental** \$150.00  
Ice cream requires a portable freezer and dedicated 110volt 10amp line



# LUNCH MENUS






# Lunch

## BOXED LUNCHES


Prices listed are per guest. Minimum order of 5 boxes per selection.

Boxed lunches include individual bag of chips, apple, chocolate chip cookies and condiments. Bottle water served on the side.

### Traditional Sandwich \$25.00







- Turkey and Swiss on multi grain
- Chicken and Provolone cheese on pretzel roll
-  · Roasted vegetable planks, aged balsamic syrup, chickpea cheese on multi grain
- Corn beef, Gruyère cheese on marble rye

### Simply Wraps \$26.00

-   · Farmers Market Wrap – roasted planks of eggplant, zucchini, yellow squash, carrots, red peppers, portobello mushrooms, balsamic syrup
- Turkey Pesto Club Wrap – roasted turkey breast, greens, bacon, cheddar cheese, Swiss cheese, sundried tomato pesto spread
- Chicken Wrap – Mediterranean chicken breast, greens, cucumbers, red peppers, mint-tzatziki spread



### Simply Salad \$27.00

- Grilled Chicken Caesar Salad – romaine, Parmesan cheese, croutons, herb grilled chicken breast, side of 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
-    · Grain Power Salad – tri-colored quinoa, lentils, shaved radishes, crispy vegetables, citrus vinaigrette, chocolate bark




# Lunch

## A LA CARTE LUNCH PLATTERS

Sandwich platter serves 12 guests.

Appropriate condiments, assortment of bagged chips accompanies all platters.

### Platter 1 \$268.00

- Turkey and Swiss cheese on multigrain
- Chicken and Provolone cheese on pretzel roll
-  · Roasted vegetable planks, aged balsamic syrup, chickpea cheese on multigrain
- Corned beef Gruyère cheese on marble rye

### Platter 2 Wrap Platter \$268.00






-  · Farmers Market Wrap – roasted planks of eggplant, zucchini, yellow squash, carrots, red peppers, portobello mushrooms and balsamic syrup
- Turkey Pesto Club Wrap – roasted turkey breast, greens, bacon, cheddar cheese, sundried tomato pesto spread, flour tortilla
- Four Corner Chicken Wrap – rotisserie chicken, stewed black beans, lettuce, Cotija cheese, chipotle cream cheese, flour tortilla



### Platter 3 \$268.00

- Turkey Croissant Sandwich - shaved all-natural roasted turkey, aged Provolone cheese, lettuce, butter croissant, side of grain mustard aioli

### Vegetarian and Vegan Platter 4 \$268.00

-  · Caprese – Spring mix, mozzarella cheese, sun dried tomato, garlic herb wrap
-  · Southwestern grilled vegetables, Pepper Jack cheese, chipotle cream cheese, tomato tortilla wrap
-   · Blended oriental vegetables, gaucamame, sun dried tomato, lettuce, spinach herb wrap
-  · 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 bakery-fresh rolls, butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, herbal tea, ice water and unsweetened iced tea.

### **GF** Entrée 1 \$37.00

Mediterranean chicken breast, preserved lemon rosemary pearl pasta salad

Roasted vegetables, local lettuce, olives, artichoke confit, tomatoes, herbed red wine vinaigrette

### **GF** Entrée 2 \$37.00

Detroit honey, tamari, chicken breast, roasted sweet potatoes chow-chow

Haricot vert, sweet onion, peppers, carrot, side of passion fruit vinaigrette

### **GF** Entrée 3 \$38.00

Local herb stout marinated steak pave

Vegetable chimichurri, fire roasted cauliflower and broccoli carrot chili dressing, mid-west style potato salad

### **GF** Entrée 4 \$39.00

Rare miso and sesame crusted tuna bloc

Asian lettuce wakame salad, pickled ginger and soba noodle, crispy and pickled vegetable salad, wasabi yuzu dressing



### **DF V GF** Entrée 5 \$37.00

Caramelized honey, tamari, tofu steak, roasted sweet potatoes chow-chow

Haricot vert, sweet onion, pepper, carrot, side of passion fruit vinaigrette

### **DF V** Entrée 6 Sandwich \$37.00

Roasted vegetable plank, crispy tofu, cranberry bean cheese, lettuce, tomatoes, ciabatta bread

Side of tri-colored quinoa, local mushroom, tomato and sherry dressing

Roasted cauliflower, broccoli carrot chili vinaigrette

## DESSERTS

- V** · Chocolate cake, sea salted caramel balsamic cherry compote
- V** · White chocolate chambord cheesecake, creamy white chocolate, black raspberry liqueur
- V** · Chocolate cream pie, raspberry sauce, sweet cream
- DF V GF** · Cherry rice pudding, fresh fruit garnish

# Lunch

## PLATED LUNCH ENTRÉES

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 and unsweetened iced tea.

**GF Entrée 1 \$42.00**

Herbed chicken breast, Farmers Market caponata, roasted tomato au jus, fingerling potato hash, roasted baby roots

**GF Entrée 2 \$42.00**

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

**GF Entrée 3 \$43.00**

Farmers chicken, local mushrooms, truffle chicken glaze, bouquet of vegetable, pomme Mouseline

**GF Entrée 4 \$50.00**

Butler steak mushroom ragout, herb wine sauce, Yukon Mouseline potatoes, grilled herb tomato, haricot vert

**GF Entrée 5 \$48.00**

Oven roasted ruby red trout, pink grapefruit butter sauce, wilted greens, herbed Yukon gold potatoes



# Lunch

## PLATED LUNCH ENTRÉES continued

### SALADS

Please select one (1) from the following:


#### Market Salad

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

#### The Simple Salad

Assorted baby lettuce, confit baby tomatoes, carrot straws, sundried cherries, house vinaigrette    and herbed buttermilk dressing 

#### Farmers Market Salad

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

#### Michigan Salad

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

#### Thai Ginger Salad

Artisan mixed lettuce carrots treats, shredded cabbage, grape tomato, crispy curry cauliflower, cucumbers, pickle ginger, Thai basil ginger vinaigrette   



### DESSERTS

Please select one (1) from the following:

-  · **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 and berries, mint agave syrup



# LUNCH BUFFETS



# Lunch Buffets

## BUFFET MENU 1 \$40.00

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 and unsweetened iced tea.

### SALAD

#### **Farmers Market Salad**

- Baby greens, beet and carrot curls, cucumbers, tomato gems, strawberries, side of caramelized walnuts, Maytag blue cheese
- Raspberry vinaigrette, chive creamy dressing

#### **Heirloom Potato Salad**

Assorted heirloom petit potatoes with whole grain creamy mustard dressing



### SOUP

#### **Seasonal Vegetable Soup**







### PETIT SANDWICHES

- Roasted turkey breast, crispy lettuce, semi dried tomato, avocado aioli, sourdough roll
- Carved beef tenderloin, blue cheese, horseradish aioli, multigrain roll
- 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



# Lunch Buffets

## BUFFET MENU 2 \$45.00

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 and unsweetened iced tea.

### 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

- DF** **V** **GF** · Trio of sweet peppers, tomato gems, local onions, cucumbers, chick peas, lime vinaigrette

### PROTEIN

- GF** · Chicken fajitas – marinated grilled chicken breast, assorted charred bell peppers, sweet onions

- GF** · Carne asada marinated grilled steak, assorted charred bell peppers, sweet onions

- DF** **V** **GF** · Salsa verde marinated grilled portabella mushroom, assorted charred bell peppers, sweet onions



### WARM FLOUR TORTILLAS

- V** · Assorted toppings: cheddar cheese, shredded lettuce, pico de gallo, jalapeños, sour cream

- DF** **V** **GF** · Southwest cilantro rice

- DF** **V** **GF** · Ranchero style black beans

- V** · Corn muffin and salted butter

### DESSERTS

- DF** **V** **GF** · Triple Mexican chocolate pudding jar with margarita strawberries

- V** **GF** · Flan fresh fruit garnish









# Lunch Buffets









## BUFFET MENU 3 \$45.00

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 and unsweetened iced tea.

### SALAD

-   · Mixed baby greens, spring berries, walnuts, cheese curds, red vine vinaigrette and creamy chive dressing
-   · Creamy coleslaw shredded green and red cabbage, carrots, scallions, creamy slaw dressing

### PROTEIN

-  · Hickory wood smoked beef brisket, house blueberry Q sauce, crispy sweet onion
-  · Grilled chicken breast, chimichurri sauce
-    · Cilantro, chipotle garlic roasted cauliflower wedge, carrot chili salsa
-  · Three cheese mac and cheese
-   · Farmers squash casserole

### DESSERTS

-   · Seasonal fruit oatmeal crumble, spiced crema
- Fireside s'more cupcake





# Lunch Buffets






## BUFFET MENU 4 \$45.00

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 and unsweetened iced tea.



### SALAD

-  · Crispy greens leaves, cucumbers, radish, shredded roots, pickled ginger dressing
-  · Asian noodles, pickled vegetables, scallions, calliope of pepper and creamy peanut dressing

### PROTEIN

-  · Fire charred chicken, corn, assorted roots, zesty coconut green curry sauce
-  · Asian slaw, lime coriander leaf vinaigrette
-  · Sweet sour eggplant, cauliflower, roasted marinated tofu, coriander leaves
-  · Basmati rice
-  · Steamed green seasonal vegetables

### DESSERTS

-  · Fresh fruit medley, Jack fruit, mango, lychee
-  · Citrus cream, mandarin, cherry, almond cake shooter



# Lunch Buffets

## CUSTOM BUFFET \$47.00 / \$57.00

Prices listed are per guest. Minimum of 30 guests.

Buffets include freshly baked rolls with butter, freshly brewed coffee, decaffeinated coffee, herbal tea, ice water and unsweetened iced tea. 10% of the guaranteed guest count will be prepared as Vegan meals, unless otherwise noted by client.

### SALADS

Please select two (2) salads from the following:

**V The Simple Salad**  
Assorted baby lettuce, confit baby tomatoes, carrot straws, sundried cherries, side of house vinaigrette **GF V DF**, herbed buttermilk dressing **GF**

**V Traditional Caesar Salad**  
Romaine lettuce with cherry tomatoes, shaved Parmesan cheese, herbed croutons with Caesar dressing and house lemon vinaigrette

### Michigan Salad

Artisanal calliope of greens, Michigan blueberries, tart cherries, strawberries, radishes, goat cheese crumble, sides of blackberry agave vinaigrette and creamy balsamic dressing **GF**

### Flower Salad

Fire roasted cauliflower, broccoli and carrot lime chili vinaigrette **GF V DF**

### Grain Power Salad

Tri-colored quinoa, Beluga lentils, edamame, corn, radishes, citrus vinaigrette **GF V DF**



### SIDES

#### Starches

Please select one (1) from the following:

- V GF** · Yukon mousseline potatoes
- V GF** · Spoon bread corn cheese pudding
- DF V GF** · Roasted herb potatoes
- DF V GF** · Power grain pilaf
- V** · Three cheese mac and cheese

#### Vegetables

Please select one (1) from the following:

- DF V GF** · Farmers Market ratatouille
- V GF** · Seasonal squash casserole
- V GF** · Seasonal roasted baby roots
- DF V GF** · Sun green beans
- V GF** · Michigan mache choux



# Lunch Buffets

## CUSTOM BUFFET continued

### PROTEIN

Choice of 1 Entrée \$47.00 | Choice of 2 Entrées \$57.00

#### **GF** Michigan Chicken

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

#### **GF** Four Corner Chicken

Seared chicken breast enhanced with chimichurri sauce on the side

#### **GF** Forest Chicken

Seared herbed chicken, local mushrooms, truffle chicken glaze

#### **GF** Beef Tips Forestier Style

Tender beef tips, local mushrooms, brandy demi-glace

#### **GF** Herb Crusted Pork Loin

Cider braised red cabbage, local apple chutney

#### **GF** Local Trout

Oven roasted ruby red trout, tart cherry lime butter sauce

#### **GF** Tea Smoked Salmon

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



### VEGAN

**DF** **V** **GF** Seared cauliflower steak, local mushroom salad, roasted carrot chili vinaigrette

**DF** **V** **GF** Oven roasted chickpea cake, wilted greens, roasted tomato velouté

### DESSERTS

*Please select two (2) from the following:*

- V** · Cheesecake and fruit compote
- V** · Assortment of house cupcakes
- V** · House cookies and brownies
- V** · Bakery chocolate ganache cake
- V** · Carrot cake and cream icing
- DF** **V** **GF** · Fresh seasonal fruit and berry salad



# RECEPTIONS



# Reception

## RECEPTION PLATTERS

Prices listed are per platter. Each platter serves approximately 25 guests unless otherwise stated.

- V GF Garden Fresh Crudité \$96.00**  
Celery, sweet bell peppers, broccoli, cucumbers, cherry tomatoes, cauliflower, carrots, buttermilk ranch dip
- Charcuterie Board \$210.00**  
Locally artisanal salami, sausage, cured meats, pâté, pickled vegetables, stone-ground mustard, marmalade, sliced baguette
- V Mediterranean Platter \$120.00**  
Hummus dip, black olive tapenade, minted baba ghanoush. Selection cured olives, feta cubes, flatbread, crostini, pita chips
- V Artisan Cheese \$175.00**  
Selection of local farm stand, domestic and imported cheese, fruit, pickled vegetables, rustic crackers, flatbread, baguettes
- GF V Roasted Farm Market Vegetables \$120.00**  
**DF** Seasonal roasted garden vegetables, extra virgin olive oil, aged balsamic syrup, sea salt



- Smoked Salmon Platter \$290.00**  
Hand carved smoked salmon, capers, red onions, tomato, eggs, cucumbers, flatbread, crackers, baguette

- V Spinach Artichoke Dip \$130.00**  
Creamy spinach artichoke dip, baguette, pita chips, tortilla chips

- Buffalo Chicken Dip \$130.00**  
Buffalo blue cheese creamy chicken dip, baguette, pita chips, tortilla chips

- V Baked Brie \$225.00**  
Imported brie, fresh berry compote, puff pastry, sourdough French baguette

- GF Jumbo Steamed Shrimp Platter \$225.00**  
75 jumbo shrimp, fresh lemon, house cocktail sauce



# Reception

## COLD HORS D'OEUVRE – PASSED

\$125 Reception Fee per Attendant applies.  
Minimum of 25 pieces per selection.

- Faux Gras Terrine Toast,  
Cherry Chutney, Crusty Toast** (each) \$5.00
- Grav Ruby Red Trout Chive Cream  
& Caviar Pumpernickel Toast** (each) \$5.00
- GF** **Seared Tuna Niçoise** (each) \$5.50
- Creole Spiced Shrimp,  
Fennel Crostini** (each) \$4.75
- Curried Chicken, Walnuts,  
Italian Parsley, Tart** (each) \$4.50
- GF** **Herb Crusted Beef &  
Maytag Cheese Mousse  
Fingerling Potato Canape** (each) \$5.00
- Blue Crab Mousse Sweet Onion  
Jam Local Caviar Flat Bread** (each) \$4.75
- GF** **Asparagus & Sliced  
San Daniel Prosciutto** (each) \$4.50

## COLD HORS D'OEUVRE

Prices listed are per piece.  
Minimum of 25 pieces per selection.

- GF** **Great Lake Smoked Fish  
Deviled Eggs** (each) \$4.50
- Sweet Potato Ricotta Cheese  
Crispy Duck Tart with  
Blueberry Gastrique** (each) \$4.50
- V** **Local Apple Maple Syrup Compote,  
Triple Cream Brie Baguette** (each) \$4.75
- DF V GF** **Herb and Mushroom  
Michigan Mini Spuds** (each) \$5.00
- V** **Antipasto Skewers – Tomatoes,  
Olives, Artichokes, Peppers,  
Mozzarella, Pesto Dip** (each) \$6.00



# Reception

## HOT HORS D'OEUVRE – PASSED

\$125 Reception Fee per Attendant applies.  
Minimum of 25 pieces per selection.

- GF** Lollipop Heritage Pork belly with Michigan Maple Syrup Blueberry Q Sauce (each) \$5.00
- Michigan Duck Confit, Caramelized Onion, Eggs, Sharp Cheddar, Short Dough Crust (each) \$5.00
- Chicken Skewer with Tart Cherry Chutney (each) \$5.00
- Chicken Lemon Grass Dumpling with Sweet Chili Sauce (each) \$4.00
- All Beef Pig in Blanket with Spiced Mustard (each) \$3.50
- GF** Bacon Wrapped Dates & Almond (each) \$5.00
- Chicken Taquito with Salsa Verde (each) \$4.00

## HOT HORS D'OEUVRE

Prices listed are per piece.  
Minimum of 25 pieces per selection.

- V** **GF** Adobe Chicken Yellow Rice, Chicken, Andouille, Herbs, Phyllo Dough (each) \$5.00
- Mac n' Cheese Bites – Lightly Breaded and Fried Golden Brown (each) \$4.00
- V** Punjabi Samosa – Onion, Potato and Peas, Medley Herbs & Spices, Chicken Pea Flour Pastry (each) \$4.00
- Coconut Crusted Shrimp with Pino Colada Crema (each) \$6.50
- House-Made Crab Cakes with Spicy Rémoulade (each) \$5.50
- V** Raspberry & Brie Poufette (each) \$5.00
- V** Truffled Local Mushroom & Brie Tartlet (each) \$5.00
- V** **GF** **DF** Olive Oil Roasted Brussels Sprouts with House Saffron Tomato Jam (each) \$5.00
- Tempura Shrimp with Thai Sweet Chili Sauce (each) \$5.00
- Bacon Wrapped Scallop with Lime Chile Glaze (each) \$6.50
- V** **GF** Asparagus with Asiago Cheese (each) \$4.00
- V** Artichoke Beignets with Meyer Lemon Crema (each) \$5.50
- V** Spanakopita (each) \$4.00
- V** Vegetable Gyoza Dumpling with Sweet Chili (each) \$3.50





# Reception

## FROM THE SEA

Minimum order of 12 pieces per selection

**SHOOTERS** (each) \$6.00



### East Coast Oyster Shooters

Served with spiced horseradish tomato cocktail jus



### Classic Catch of the Day Ceviche Shooter

Served with jicama, tomato, avocado, lime juice and picante pepper



### Calamari Salad Shooters

Served with fire roasted pepper garlic herbs, lemon olive oil and merlot vinegar



### Gulf Shrimp Cocktail Shooter

Louisiana style boiled large shrimp and Bloody Mary cocktail sauce



**COCKTAIL SIZE PLATES** (each) \$8.50



### Sweet Pea Panna Cotta

Topped with blue crab salad



### Seared Rare Miso Crusted Tuna

Served on a bed of seaweed salad



### Seared Scallops

Served on roasted cauliflower, carrot maple chili vinaigrette



# Reception

## SMALL PLATE STATIONS

Prices listed are per Small Plate. Minimum of 25 per selection.  
\*A \$150+ fee per Culinary Attendant is required.

### Duets\* \$12.50

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


Silver Queen Corn Salad; crab fritter, chilled corn soup avocado, roasted chili crema

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



### Asian Street Market\* \$16.50


Choose 1 Starch:




-  Steamed rice
- Noodles

Choose 2 of the 3 Proteins:

- Charred chicken corn coconut broth
- Stewed eggplant pork meatballs
- Broccoli gingered tofu

Choose 2 Sauces:

-  Asian ginger vinaigrette
- Coconut green curry
- Spicy red curry

-    Enhanced by pickled vegetables, peanuts or green onions

# Reception

## MICHIGAN FLAVORS

Prices listed are per guest. Minimum of 25 guests.  
\*A \$150+ fee per Culinary Attendant is required.

### SEAFOOD

**GF** **Smoked Local Ruby Red Trout** \$14.00

Ragout of asparagus, candied garlic, field beans, mascarpone baked grits, crispy local ham fleuron

**GF** **Jardinière Diver Scallops\*** \$16.00

Seared giant diver scallop, roasted cauliflower puree, herb and bitter mini lettuce leaves and passion fruit vinaigrette

**House Lump Crab Cakes\*** \$28.00

Blue crab lump crab cake with roasted corn salad, Key lime hurricane sauce



### PORK

**GF** **Smoked Michigan Smoked Country Ham\*** \$12.50

Pulled Michigan country ham, warm cranberry bean asparagus salad, house pickled cucumber salad and tart cherry gastrique

**GF** **Porchetta Heritage Pork Selections\*** \$13.00

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

**DF GF** **Heritage Smoked Honey BBQ Pork Belly\*** \$12.50

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

### FOWL

**GF** **Michigan Chicken\*** \$16.00

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

**GF** **Stuffed Breast of Chicken Roulade\*** \$16.00

Asparagus, spinach, shallots, oven dried tomatoes with citrus butter sauce, pomme mousseline and roasted vegetable

**Duck & Waffle\*** \$14.00

Buttermilk waffle crisp, confit Mallard duck, whipped mascarpone, artisanal greens, cappuccino gastrique

# Reception

## MICHIGAN FLAVORS continued

\*A \$150+ fee per Culinary Attendant is required.

### BOVINE

#### **GF** Forestier Style Beef Tips\* \$16.00

Local mushroom beef tips Forestier style enhanced by smashed golden butter potato and local vegetables

#### **Mac & Cheese\*** \$18.00

Mac & cheese cupcake, braised beef short rib, red wine reduction, mushroom salad and horseradish vinaigrette

#### **GF** Cherry Wood Smoked Beef Tenderloin\* \$21.00

Cherry wood smoked beef tenderloin, bourbon demi-glace, Dearborn Kielbasa smashed potatoes, local vegetables



### **DF V** VEGETARIAN

#### **V GF** Tasting of Michigan Mushrooms\* \$14.00

Flan, salad, pottage

#### **V GF** Vegetarian Mushroom Truffle Polenta Cakes\* \$13.00

Served with wild mushroom truffle sauce

#### **V** Vegetarian Waffle\* \$14.00

Buttermilk waffle, eggplant crisp, whipped mascarpone, greens, pepper jelly sugar cane gastrique

#### **V** Vegetarian Tuscan Style Pasta Cheese Roll\* \$16.00

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

#### **V** Mac and Cheese Cupcake\* \$16.00

Vegetarian mac & cheese cupcake, roasted portobello, Romanesco sauce

# Reception

## STATIONS

Prices listed are per guest. Minimum of 50 guests.

\*A \$150+ fee per Culinary Attendant is required.

### **GF** Salad Shooter Station \$7.00

An assortment of salads served in petite glasses

- V** · Michigan salad
- V** · Caprese salad
- V** · Greek salad
- V** · Vegan quinoa salad with roasted vegetables

### **Pasta Station\*** \$14.00

- V** Fresh four-cheese tortellini penne rigate, breadsticks, crushed red pepper and Parmesan cheese
- V** Select two sauces from the following: Rosa sauce, Pomodoro sauce, classic Genovese pesto and ragout of Estate extra virgin olive oil

Asparagus, smoked chicken, fresh tomato, assortment of mushrooms, garlic and sweet fresh basil

Add for an additional cost – choice of **Shrimp Scampi \$16.00** and **Crabmeat** or **Lobster \$18.00**

### **GF** Wing Station \$16.00

Traditional Buffalo, sweet chili glazed, and Parmesan garlic chicken wings

- V** Waffle cut fries, celery sticks, ranch and blue cheese dipping sauce



### **GF** Nacho Station \$12.00

Crisp corn tortilla chips, chicken tinga, refried pinto beans, jalapeño cheddar cheese sauce, pickled jalapeños, black olive rings, sour cream, pico de gallo, guacamole

### **Slider Station\*** \$13.50

Detroit bakery buns, cole slaw, house pickled vegetables, peppers, house made kettle chips

Choice of three(3):

- Black Angus beef sliders with jalapeño Jack cheese
- Chicken sliders pulled confit rotisserie chicken, house blueberry Q sauce, buns
- Buffalo sliders with caramelized onions and western blue cheese
- DF** **V** · Beyond sliders with cranberry bean cheese, tomato chutney, vegan slider bun, side of crispy vegetable salad

### **GF** Fajita Bowl Station \$16.00

Pre-built bowls with an assortment of toppings

Chicken Fajita: brown rice, black beans, roasted corn, seasoned grilled chicken, mild red chili sauce, cheddar cheese

Beef Fajita: brown rice, black beans, roasted corn, carne asada, mild red chili sauce and pepper Jack cheese

- V** Vegetarian Fajita: brown rice, black beans, roasted corn, garbanzo beans, black olives, mild red chili sauce, cheddar cheese
- V** Toppings: cheddar cheese, sour cream, salsa, tortilla, lettuce and pico de gallo

# Reception

## STATIONS continued

Prices listed are per guest. Minimum of 50 guests.

\*A \$150+ fee per Culinary Attendant is required.

### Southwest Street Vendor Taco\* \$16.00

Choice of one(1):

- GF · Corn tortilla
- Flour tortilla

Enhanced by southwest cabbage salad, sour cream, guacamole

- DF V Choice of salsa roja, verde, roasted corn pico de gallo

Choice of three(3):

- Agave and prickly pear pork carnitas
- Chipotle and tequila flame charred Angus steak
- Ancho chili and lime grilled chicken
- Citrus herb marinated grilled catch of the day
- V · Salsa verde marinated grilled portabella mushroom

### Gourmet Mac N' Cheese Station \$16.00

- V Toppings to include: pepper Jack cheese, cheddar cheese, Parmesan cheese, jalapeños and scallions
- V Elbow macaroni with creamy four cheese sauce baked with herbed gratin topping

Small shells with rotisserie chicken, applewood bacon, caramelized red onion, smoked Gouda cheese sauce

- V Gemelli, asparagus, Michigan mushrooms, zucchini, vidalia onions, bell peppers and white cheddar cheese sauce



### Looking West To The Far East\* \$30.00

Choice of two (2):

- Dungeness crab rangoon with apricot sweet and sour sauce
- V · Curry vegetable dumpling with ponzu glaze
- V · Vietnamese summer spring roll with peanut butter glaze
- Tiger style heirloom tomato salad, pickled shrimp lettuce wrap

### Small Plates

Choice of two (2):

- Steamed bao station with choice of gingered beef short rib, poached lobster Dungeness crab salad, barbecue pork, stir fry of vegetables. Enhanced 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
- Charsiu of gingered free-range duck breast of sweet and sour eggplant, crispy house granola red rice cake, cilantro Asian vegetable slaw, peanut ponzu vinaigrette

# Reception

## CARVED TO ORDER STATIONS

\*A \$150+ fee per Culinary Attendant is required.

### **Bone-In Turkey Breast** \$230.00 (serves 25)

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

### **Cherry Wood Smoked Slow**

#### **Roasted Whole Sirloin of Beef** \$420.00 (serves 30)

Chimichurri, garlic herb aioli, whole grain mustard, mayonnaise, bakery cocktail rolls

#### **Grilled Beef Tenderloin\*** \$375.00 (serves 20)

Paired with Michigan mushroom demi-glace sauce, petit rolls

#### **Herb and Pepper Crusted Baron of Beef** \$550.00 (serves 75)

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

#### **Tri-color Pepper Crusted Heirloom Pork Loin** \$375.00 (serves 35)

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

#### **Greektown Carvery\*** \$350.00 (serves 20)

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



# Reception

## SPECIALTY SANDWICHES & SWEETS

\*A \$150+ fee per Culinary Attendant is required.

Minimum order of 50 items per selection

### AFTER GLOW SAMPLE ITEMS

#### Dip and Sip Duets\* (each) \$6.50

- ✓ Classic American, classic grilled cheese dippers, paired with sips of tomato bisque
- ✓ Truffle cheddar grilled sourdough dippers, paired with sips of local mushroom bisque

### AFTER PARTY DOG STATION

#### A Detroit Tradition\* (each) \$5.50

Dearborn shorty Italian sausage, onions peppers, half bun side of mustards

Mini Coney dogs, all beef franks, Detroit chili sauce, mustard, ketchup, onions, shredded cheddar cheese on the side



#### Sweet Sandwiches (each) \$4.75

Chocolate candy, bacon and Michigan filberts

Bacon, hazelnut chocolate spread, Butterfinger candy multigrain sandwiches

- ✓ House blueberry balsamic jam, almond butter, multigrain

#### The Sweet Side (each) \$5.00

- ✓ Lime white chocolate mousse, strawberry Romanov shooter
- ✓ Blueberry pie parfait, blueberry pie, diplomat mousse, sweet cream
- ✓ Michigan cherries compote, vanilla bean panna cotta, aged balsamic syrup, sweet cream



Chefs seasonal local custom options available.



# DINNER MENUS



# Dinner

## PLATED DINNERS

Prices listed are per guest. Minimum of 25 guests.

Service fee if various menu items are selected. Plated Dinner Entrées include choice of salad, bakery fresh rolls with butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, herbal tea, ice water and unsweetened iced tea.

### ENTRÉES

#### **GF** Entrée 1 \$46.00

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

#### **GF** Entrée 2 \$46.00

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

#### **Entrée 3 \$52.00**

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

#### **Entrée 4 \$51.00**

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

#### **GF** Entrée 5 \$56.00

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



#### **Entrée 6 \$57.00**

Angus beef short rib, maple syrup, apple cider, demi-glace, mushroom salad, horseradish vinaigrette. Mac n' triple cheese cupcake, crispy sweet onion, roasted asparagus

#### **GF** Entrée 7 \$55.00

Oven roasted ruby red trout, beet and citrus butter sauce, wilted greens, baby heirloom tomatoes and mushroom potatoes

#### **GF** Entrée 8 \$57.00

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

#### **GF** Entrée 9 \$80.00

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

#### **V GF** Vegan Main 1 \$60.00

**DF** Chick pea cake, roasted tomato velouté, wilted greens, bouquet of vegetable

#### **V GF** Vegan Main 2 \$60.00

**DF** Seared cauliflower steak, local mushroom salad, roasted carrot chili vinaigrette, bouquet of vegetable, pomme rissole


# Dinner

## PLATED DINNERS continued

### SALADS

Please select one (1) from the following:


#### **Asparagus Salad**

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

#### **Michigan Salad**

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

#### **Farmers Market Salad**



Local baby greens, herb encrusted goat cheese, radishes, seasonal berries, maple spiced pecans with aged sherry vinaigrette and creamy ranch dressing 



#### **Roasted Beet Salad**

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

#### **Butter Lettuce Hearts**

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

#### **Simple Salad**

Market lettuce, Persian cucumbers, dried strawberries, candied cherry tomatoes, radishes   , Buttermilk creamy dressing , merlot vinaigrette   



### DESSERTS

Please select one (1) from the following:

#### **Crostata of Fresh Fruit and Berries Bavarian Dessert**

Bavarian cream, balsamic honey blueberry syrup, sweet cream

#### **Lemon Italian Cream Torte**

Sponge cake layered with lemon-mascarpone cream raspberry and sweet cream

#### **Chocolate Grand Marnier Mousse Cake**

Orange salad, raspberry and sweet cream

#### **Classic Opera Cake**

Vanilla bean anglaise, fruit compote and sweet cream

#### **Tiramisu Cake**

Bittersweet chocolate sauce, fresh fruit garnish

#### **Vegan Dessert**

Triple 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.

### Ultra-Premium Spirits \$10.00

By the cocktail

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi 8 Rum  
Herradura Silver Tequila  
Johnnie Walker Black Scotch  
Woodford Reserve Whiskey

### Premium Spirits \$9.00

By the cocktail

Ketel One Vodka  
Tanqueray Gin  
Captain Morgan Original Spiced Rum  
Jose Cuervo Especial Tequila  
Dewar's 12 Scotch  
Crown Royal Whisky  
Seagram's VO Whisky

### Deluxe Spirits \$8.00

By the cocktail

New Amsterdam Vodka  
Bombay Original Gin  
Bacardi Superior Rum  
Camarena Silver Tequila  
Dewar's White Label Scotch  
Jack Daniel's Whiskey  
Seagram's 7 Crown Whisky



\*Professional licensed bartenders are required. A bartender fee of \$150 per bartender will be applied.

Seasonal Specialty Cocktails – ask your sales manager for more details.

### Premium Wine \$9.00

By the glass

A by Acacia, Chardonnay  
Darkhorse, Cabernet Sauvignon  
Ecco Domani, Delle Venezie, Pinot Grigio

### Deluxe Wine \$8.00

By the glass

Canyon Road, Chardonnay  
Beringer, Cabernet Sauvignon  
Placido, Pinot Grigio

### Imported and Microbrew Beer \$8.00

By the bottle/can

Heineken  
Sam Adams Boston Lager  
Ghettoblaster  
Corona  
Sierra Nevada Pale Ale

### American Premium Beer \$6.00

By the bottle

Bud Light  
Miller Genuine Draft  
Miller Lite  
Coors Light  
Mike's Hard Lemonade  
O'Doul's Amber (non-alcoholic)

# Beverages

## SPIRITS

By the bottle

### Vodka

New Amsterdam	\$83.00
Ketel One	\$147.00
Grey Goose	\$187.00

### Gin

Bombay Original	\$133.00
Tanqueray Gin	\$134.00
Bombay Sapphire	\$147.00

### Rum

Bacardi Superior	\$80.00
Capt. Morgan Spiced Rum	\$89.00
Bacardi 8	\$99.00

### Whiskey/Bourbon

Jack Daniel's	\$147.00
Jack Daniel's Single Barrel	\$169.00
Bulleit	\$169.00
Woodford Reserve	\$205.00
Knob Creek	\$205.00

### Canadian/Blended Whiskey

Seagram's 7	\$67.00
Seagram's VO	\$77.00
Crown Royal (750 ml)	\$151.00

### Scotch

Dewar's White Label	\$129.00
Dewar's 12	\$169.00
Johnnie Walker Black	\$223.00

### Tequila

Camarena Silver	\$120.00
Jose Cuervo Especial	\$116.00
Herradura Silver (750 ml)	\$232.00

### Cognac

Hennessy V.S.	\$214.00
D'Usse' V.S.O.P. (750 ml)	\$232.00
Hennessy V.S.O.P.	\$339.00



### Vermouth

Sweet Vermouth	\$38.00
Dry Vermouth	\$38.00

### Cordials

Triple Sec	\$25.00
Peach Schnapps	\$65.00
Blue Curacao	\$39.00
Southern Comfort	\$109.00
Tuaca	\$137.00
Baileys Irish Cream	\$142.00
Grand Marnier (750 ml)	\$189.00
St. Germain (750 ml)	\$178.00
Chambord (750 ml)	\$156.00

### Mixers

Pepsi, Diet Pepsi, Sierra Mist (Liter)	\$8.50
Tonic, Water, Club Soda (12 oz)	\$3.50
Orange and Cranberry Juice (64 oz)	\$18.00

# Beverages

## WINE

### SPARKLING

Chandon Brut – *California* \$85.00

Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors.

Stelina Di Notte, Prosecco – *Italy* \$49.00

Crisp citrus, white peach and almond brioche flavors. Body is light with a touch of sweetness.

### WHITE WINES

#### Pinot Grigio

Castello Banfi, San Angelo – *Italy* \$63.00

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish.

Ecco Domani, Pinot Grigio – *Italy* \$42.00

Delicate flower aromas with a hint of citrus. Offers tropical fruit flavors and a crisp, refreshing finish.

Placido – *Delle Venezie, Italy* \$28.00

Fresh and fruity aromas of pears as well as citrus and grapefruit.

#### Sauvignon Blanc

Whitehaven – *New Zealand* \$74.00

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish.

Natura Organic – *Casablanca, Chile* \$37.00

A delightfully complex nose of lime, grapefruit and fresh herbs. A fresh, bright and pleasing wine with nicely balanced acidity.

Fetzer Echo Ridge – *California* \$29.00

A delight complex nose of lime, grapefruit and fresh herbs. A fresh, bright and pleasing wine with nicely balanced acidity.

#### Alternative White

Bonterra, Viognier – *California* \$54.00

Aromas of peaches and cream, citrus blossom and apricot.

Matua, Rosé of Pinot Noir – *New Zealand* \$54.00

This elegant and dry wine has pleasing aromas and flavors of fresh watermelon, citrus, raspberry, bright cherry and rose petal.

#### Riesling

Pacific Rim – *Washington* \$49.00

Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate.

#### Chardonnay

William Hill Estate Winery – *California* \$48.00

Ripe tropical and stone fruit complemented by notes of caramel, brown spice and toasted oak.

A by Acacia – *California* \$45.00

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

Storypoint - *California* \$49.00

Flavored and aromas of ripe yellow, pear and white peach. Subtle hints of vanilla and toasted oak.

Natura Organic – *California* \$37.00

Ripe, rich with intense notes of tropical fruit. Citrus aromas of grapefruit and lime blend with notes of pineapple.

Canyon Road – *California* \$28.00

Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose.



# Beverages

## WINE continued

### RED WINES

#### Merlot

Columbia Winery  
– Washington

Dark berry fruit flavor with notes of toasty oak and vanilla.

\$56.00

Sterling Vintners – California

Harmonious blend of black cherry, berries and all spices. Balanced blend of red fruits.

\$49.00

Walnut Crest Select – Chile

Notes of Strawberry, ripe red fruits and subtle spice. Nicely balanced on the palate with sweet, well rounded tannins, and a broad pleasant finish.

\$28.00

#### Malbec

Trivento Golden Reserve  
– Argentina

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins.

\$54.00

#### Pinot Noir

Edna Valley – California

Rose petal, cola, earth and black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins.

\$63.00

Lyric by Etude – Santa Barbara

Rich in ripe cherry, red raspberry and fresh strawberry, this youthful Pinot Noir drinks complex with hints of cinnamon, cardamom, sandalwood and cola.

\$63.00

Fetzer – Chile

Light with ripe, bright cherry and strawberry notes. A smooth mouth-feel with a touch of spice.

\$31.00

#### Alternative Red

Fetzer Crimson, Red Blend  
– California

Aromas of black cherry, allspice and vanilla. Raspberries and plums on the palate.

\$38.00

#### Cabernet Sauvignon

Beringer Knights Valley  
– California

Aromas and flavors of dark fruits, featuring blackberry, currants, smoked meats and baking spices, with menthol and cedar cigar box notes accented by rich pipe tobacco.

\$80.00

Chateau Souverain  
– California

Deep ruby purple in color and boasts vivid aromas and roasted vanilla, mocha and baking spices.

\$45.00

Dark Horse – California

Dark jammy fruit flavors of blackberry, black cherry and hint of nutmeg.

\$39.00

Beringer Main & Vine  
– California

Full of jammy black fruit flavors that make this wine enticing from the first sip.

\$28.00





# GENERAL INFORMATION



# General Information

## POLICIES AND SERVICES

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

As the TCF Convention Center exclusive caterer, Centerplate is renowned for its 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, Centerplate's culinarians will use only the finest and freshest ingredients to create an extraordinary dining experience for you and your guests. From the first course to the last, Centerplate is committed to providing craveable experiences with raveable results.

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

Centerplate maintains the exclusive rights to provide all food & beverage in the TCF Center 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.



### Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

### Contracts

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

### Service Charge and Tax

A 21.5% 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 Centerplate 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.

# General Information

## POLICIES AND SERVICES continued

### Payment Policy

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer.

### China Service

In all carpeted Meeting Rooms, china service will automatically be used for all plated meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the Meeting Rooms with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply in non-carpeted areas:

Breakfast, Lunch, Receptions and Dinners: \$2.00 per person, per meal period.

Refreshment or Coffee Breaks: \$2.00 per person, per break.



### Linen Service

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Events without full meal service that require tablecloths may be clothed for \$6.00 per tablecloth and full length linen for \$35.00. Centerplate is not the exclusive linen provider. Client may provide their own linen as well.

### Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, Easter Sunday, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), Centerplate will notify the customer of estimated labor fees based on the information supplied by the customer.

### Delayed or Extended Service

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply. Should your Event require extended pre or post service or stand by time, often necessitated by functions of 1,000 or more attendees, an additional labor charge may apply at Centerplate's discretion.

# General Information



## POLICIES AND SERVICES continued

### Supplement Staffing Fees

Charge for staffing fees will apply to your function. Required staff will be determined through your Catering Sales Manager. Fees are based on menu selection and timing of service required.

<b>Reception Rate</b>	\$125.00
<b>Culinary Attendant</b> \$150.00 - 2 Hour minimum	\$50 per additional hour up to 8 hours Additional hours \$75 per hour
<b>Coat Check</b> \$120 - 4 hour minimum	\$30 per additional hour Over 8 hours \$45 per hour
<b>Waitstaff</b> \$140 - 4 hour minimum	\$35 per additional hour Over 8 hours \$55 per hour
<b>Bartender</b> \$150 - 4 hour minimum	\$40 per additional hour Over 8 hours \$60 per hour
<b>Utility Staff</b> \$100 - 4 hour minimum	\$25 per additional hour Over 8 hours \$40 per hour
<b>Warehouse</b> \$25 per hour	Over 8 hours \$40 per hour
<b>Booth/Meeting Room Manger</b>	\$600 per day
<b>Personal Chef</b>	\$600 per day

### Delivery

Due to the magnitude of our catering events, all service will be delivered within a window of one hour based upon the requested time of service. If you would like to guarantee delivery times, then a dedicated server is required and applicable labor fees apply. A \$25.00 delivery charge or trip charge will be apply for each food and beverage delivery. Please allow a minimum of 90 minutes for all on-site and unscheduled replenishment requests during the show.

### Food and Beverage Transfer Policy

If any food and/or beverage is transferred at client's request to a new/different location within the facility, an additional service fee shall be applied and will be based on the retail value of the item(s) transferred. In such instances, an additional labor may be charged to client. Centerplate retains the right to refuse to serve any food that is no longer ServSafe compliant and/or violates local Health Department Regulations.

### Vouchers

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

The vouchers/cards 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/cards redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.

# General Information

## POLICIES AND SERVICES continued

### Cancellation Policy

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to the event, Centerplate is reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than seventy-two (72) business hours prior to the event will forfeit the 90% deposit.

### Concession Service

Centerplate reserves the right 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.

### Concession Concept

\$1,500 per meal service

### Liability

Complimentary 2 oz food & beverage products are allowed only if the product being served is related to the business. Proper documentation is required, please check with your catering sales professional.



### Alcoholic Beverage Guidelines

Centerplate is the sole holder of liquor licenses for the TCF Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. 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.

As a host of all users of your booth or meeting room, you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages in your booth or meeting room are at least twenty-one (21) years of age or older.

We urge that you check proof of age, such as a driver's license, to be certain. In our operations, Centerplate follows the policy requiring proof of age from anyone appearing to be under the age of 30. We recommend you adopt a similar policy for your booth or meeting room.

All alcoholic beverages must be consumed within the booth or meeting room. NO alcohol can be removed from the TCF Center at any time. The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.

# General Information



## POLICIES AND SERVICES continued

### Guaranteed Attendance

The customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of persons that customer guarantees will attend the event (the "Guaranteed Attendance").

- There may be applicable charges for events with minimal attendance.
- The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.
- Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of fifty (50) meals (the "Overage").
- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should the Guaranteed Attendance increase or decrease by thirty-three percent (33%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) may apply per guaranteed guest, at Centerplate's discretion.
- If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEOs, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make reasonable efforts to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and sales taxes.

### Sustainability

Centerplate at the TCF Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations. Centerplate actively participates in all TCF Center's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports regional based vendors and farms to incorporate local, seasonal items whenever possible. Centerplate partners with community-based organizations to minimize the waste of leftover items that provide for Metro Detroit's under served. Centerplate offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary. China service in areas without carpeting will require an additional \$1.50 per person charge.

### 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.







## **MAKING IT BETTER TO BE THERE®**

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

