



An MGM Resorts Luxury Destination

# The Catering Experience





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# SAVOR EXCELLENCE

all prices are subject to 6% sales tax and 22% service charge  
food and beverage pricing is subject to change without prior notification  
pricing can be guaranteed up to three months prior to the function, if requested and confirmed in writing  
consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

# YOUR OCCASION. YOUR MENU. YOUR MOMENT.

Meetings. Weddings. Seminars. Whatever the event, food can transform the experience. MGM Grand Detroit's skilled chefs are committed to crafting dishes that capture your vision, while a dedicated staff of professionals work by your side to deliver world-class service along the way. Specializing in an extensive range of cuisines and styles, the team artfully prepares tantalizing recipes to suit every palate — from hors d'oeuvres to fresh salads to hearty meals — and always with careful consideration of all dietary concerns.

Your event is special. The food should be, too. MGM Grand Detroit's Banquets, Meetings and Events staff will help you create an event that is uniquely yours — with a menu to match. The result? An occasion that is as memorable as it is delicious.



breakfast



## BREAKFAST DISPLAYS

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas  
designed for 90 minutes of service  
minimum number of guests: 25  
under 25 guests: add \$4.00 per person  
priced per person

<b>CONTINENTAL BREAKFAST</b>	<b>25</b>
individual bottles of orange and <b>apple</b> juices	
seasonal fresh fruit and berries	
assorted breakfast pastries	
whipped butter and preserves	
assorted individual yogurts	
<b>WELL-BEING BREAKFAST BUFFET</b>	<b>36</b>
individual bottles of orange, <b>apple</b> and tomato juices	
seasonal fresh fruit and berries	
assorted individual yogurts, granola, dried fruit	
assorted breakfast pastries	
whipped butter and preserves	
assorted cereals, skim and 2% milk	
egg frittata with peppers, potato, caramelized onion, feta cheese	
breakfast chicken sausage links	
<b>MORNING SUN BREAKFAST BUFFET</b>	<b>36</b>
individual bottles of orange, <b>apple</b> and tomato juices	
seasonal fresh fruit and berries	
assorted breakfast pastries	
whipped butter and preserves	
assorted individual yogurts	
scrambled eggs, cheddar cheese, chives	
cherrywood smoked bacon, breakfast chicken sausage links	
breakfast potatoes of the day	
<b>MGM GRAND DETROIT BREAKFAST BUFFET</b>	<b>37</b>
individual bottles of orange, <b>apple</b> and tomato juices	
seasonal fresh fruit and berries	
smoked salmon with traditional garnishes, mini bagels, plain cream cheese	
assorted breakfast pastries	
whipped butter and preserves	
yogurt parfaits with granola	
wild mushroom egg tart	
cinnamon swirl french toast and warm maple syrup	
cherrywood smoked bacon	
breakfast potatoes of the day	

## BREAKFAST ENHANCEMENTS

the following may be ordered to enhance your breakfast buffet  
designed for 90 minutes of service  
minimum number of guests: 25  
under 25 guests: add \$4.00 per person  
priced per person

<b>ASSORTED BREAKFAST CEREALS</b> served with 2% milk, skim milk	<b>6</b>
<b>CLASSIC OATMEAL</b> served warm with milk, raisins, brown sugar, honey, candied pecans	<b>8</b>
<b>BREAKFAST BURRITOS</b> scrambled eggs, chorizo sausage, monterey jack cheese, red peppers, scallions fresh salsa, sour cream, guacamole	<b>6</b>
<b>BREAKFAST CROISSANT SANDWICH</b> scrambled eggs, thin sliced ham, all night tomatoes, melted swiss cheese	<b>8</b>
<b>SOUTHERN BISCUIT SANDWICH</b> country sausage, fried egg, melted white cheddar cheese	<b>8</b>
<b>BISCUITS AND GRAVY</b> freshly made buttermilk biscuits, country sausage gravy	<b>8</b>
<b>HOUSE SMOKED SALMON</b> whipped cream cheese, mini bagels, traditional garnishes including red onions tomatoes, egg whites, capers	<b>12</b>
<b>WAFFLE STATION (CHEF ATTENDED)</b> warm maple syrup, honey butter, whipped cream, blueberries, strawberries and chocolate chips, apple-berry compote	<b>12</b>
<b>OMELETS MADE-TO-ORDER (CHEF ATTENDED)</b> assorted cheeses including cheddar, swiss and feta, ham, bacon, mushrooms tomatoes, spinach, red peppers, onions, scallions	<b>14</b>

## PLATED BREAKFAST

accompanied by freshly baked morning pastries, whipped butter and preserves  
orange juice  
freshly brewed coffee, decaffeinated coffee and assorted hot teas  
must be ordered for entire event count  
priced per person

<b>ALL-AMERICAN</b>	<b>28</b>
scrambled eggs, cheddar cheese, chives, cherrywood smoked bacon, breakfast chicken sausage links fingerling potatoes sautéed with caramelized onions and herb butter	
<b>CHORIZO CON HUEVOS</b>	<b>22</b>
spanish sausage with scrambled eggs and chihuahua cheese wrapped in flour tortillas with rancher pinto beans	
<b>HEALTHY START</b>	<b>22</b>
egg frittatas, spinach, mushrooms, swiss cheese, breakfast chicken sausage links, roasted tomatoes with individual seasonal fruit cups	
<b>MGM GRAND BENEDICT</b>	<b>25</b>
toasted english muffins, braised short ribs, soft eggs marinated tomatoes, chives, horseradish hollandaise, hashbrowns	
<b>TOFU SCRAMBLE</b>	<b>18</b>
firm tofu, nutritional yeast, onions, mushrooms, spinach, tomatoes, peppers	
<b>BAKED EGG FRITATTA</b>	<b>24</b>
individual egg fritatta with caramelized onions, mushrooms, chicken sausage swiss cheese, fingerling potato, bacon hash, asparagus, roasted tomatoes	
<b>FRENCH TOAST CUSTARD</b>	<b>22</b>
caramelized apple and maple bread pudding, grilled country pork sausage patty roasted rainbow cauliflower, spicy patatas bravas	



breaks





# REFRESHMENTS AND BREAK ITEMS

food items may not be used as a substitution  
priced a la carte

## BEVERAGES

assorted soft drinks	5
bottled still or sparkling waters	4
bottled juices - orange, <b>apple</b> , cranberry	6
red bull, vitamin water, starbucks frappuccino, powerade, snapple, lemonade	7
fiji water	7
Assorted house made fruit smoothies	8
iced tea (per gallon)	70
lemonade (per gallon)	70
freshly brewed coffee, decaffeinated coffee and assorted hot teas served in carafes (per gallon)	72

## MORNING ADDITIONS

granola bars, power bars (each)	4
individual low fat yogurts (each)	5
sliced fresh fruit (per person)	10
assorted sliced breakfast breads (per dozen slices)	36
assorted muffins - blueberry, bran banana nut, apple cinnamon (per dozen)	36
assorted fresh bagels, flavored cream cheese (per dozen)	38
freshly baked butter croissants, fruit filled danishes, chocolate croissants (per dozen)	42

## AFTERNOON ADDITIONS

fresh apples, pears, bananas, oranges (each)	5
individual bags of popcorn, trail mix, potato chips (each)	5
mixed nuts (per pound)	25
house made assorted cookies, chocolate fudge brownies and almond shortbread (per dozen)	38

## BREAKS

designed for 30 minutes of service  
minimum number of guests: 25  
under 25 guests add \$4.00 per person  
priced per person

<b>CHIPS AND DIPS</b>	<b>17</b>
corn tortillas, guacamole, salsa crispy pita chips, tabouleh, hummus, tomato feta spread	
<b>MOVIE THEATER</b>	<b>17</b>
freshly popped popcorn, melted butter, sriracha, flavored salts to include cheddar, parmesan, ranch, garlic assorted candies	
<b>CAFFEINE</b>	<b>17</b>
freshly brewed coffee, decaffeinated coffee, assorted hot teas red bull, frappuccino, whipped cream, flavored italian syrups house made scones, biscotti and chocolate chip cookies	
<b>HEALTH NUT</b>	<b>16</b>
energy bars, granola bars, bags of trail mix, dried fruit whole seasonal fruit, assorted vitamin waters, bottled water	
<b>CHILL</b>	<b>16</b>
assorted novelty ice cream bars, popsicles, and other frozen treats	
<b>COOKIES AND MILK</b>	<b>15</b>
chocolate chip, m&m cookie, peanut butter, oatmeal raisin and double chocolate chip 2% milk, chocolate milk, almond milk	
<b>PRETZEL TIME</b>	<b>18</b>
warm jumbo soft pretzels and traditional pretzel bites, honey mustard whole grain beer mustard, spicy cheese sauce, warm chocolate sauce	
<b>COFFEE &amp; DONUTS</b>	<b>16</b>
freshly brewed coffee, decaffeinated coffee, assorted hot teas freshly made assorted donuts	



lunch



## LUNCH BUFFET

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas  
designed for 90 minutes of service  
minimum number of guests: 25  
under 25 guests: add \$4.00 per person  
note: food items are non transferable  
priced per person

## WOODWARD AVENUE

46

### SOUP

chicken noodle soup, poached chicken, carrots

### TO BEGIN

tomato cucumber salad with marinated olives, artichokes, red peppers, feta cheese, red wine vinaigrette  
spinach and arugula, blue cheese, candied pecans, red onions, roasted tomatoes, citrus vinaigrette  
redskin potato salad, red peppers, scallions, creamy horseradish dill aioli

### MAIN FARE

grilled filet of salmon, artichoke lemon sauce  
herb grilled airline breast of chicken, grape tomatoes, chicken jus  
braised short rib of beef, sauteed mushrooms, caramelized onions, natural reduction  
green beans and caramelized shallots  
chive mashed potatoes  
assorted house made rolls, whipped herb butter

### SWEET (CHOOSE TWO)

chocolate raspberry tart  
coconut cream tart  
banana caramel tart  
chef's selection of cheesecake pops (2 flavors)  
carrot cake squares  
german chocolate squares

## LUNCH BUFFET

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas  
designed for 90 minutes of service  
minimum number of guests: 25  
under 25 guests: add \$4.00 per person  
note: food items are non transferable  
priced per person

## MICHIGAN AVENUE

46

### SOUP

loaded baked potato chowder

### TO BEGIN

butter lettuce, field greens, cherry tomatoes, cucumbers, shredded carrots, walnuts, herb vinaigrette  
local michigan green salad with cucumbers, chickpeas, goat cheese, raspberry vinaigrette  
fresh green bean salad with pickled red onions, herb marinated tomatoes  
sliced almonds, white balsamic vinaigrette

### MAIN FARE

seasonal fried fish, grilled lemons, spicy tartar sauce  
grilled french cut chicken breast, asparagus, supreme sauce  
braised beef tips, roasted peppers, pearl onions, red wine jus  
wild mushroom risotto  
buttered asparagus  
assorted house made rolls, whipped herb butter

### SWEET (CHOOSE TWO)

warm apple brandy raisin crisp with oatmeal streusel  
warm peach and blueberry crisp with oatmeal streusel  
lemon pound cake with pecan cream cheese icing  
praline squares  
chocolate fudge cake with fudge topping  
coconut cream bars

## DELI OFFERINGS

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas  
designed for 90 minutes of service  
minimum number of guests: 20  
under 20 guests: add \$4.00 per person  
note: food items are non transferable,  
not available for groups under 10  
priced per person

### TO BEGIN (CHOOSE TWO)

caesar, romaine, garlic croutons, traditional dressing  
green salad, cucumbers, tomatoes, carrots, buttermilk ranch dressing  
penne pasta, sun dried tomatoes, artichokes, grilled squash, red onions, feta cheese, basil dressing  
feta cheese salad, tomatoes, cucumbers, red wine vinaigrette, fresh basil

### THE AMERICAN *includes lettuce, tomatoes, sliced red onions and pickles*

40

sliced ham, shaved roast beef, smoked turkey breast, tuna salad  
aged swiss, sharp cheddar and spicy pepper jack cheese  
onion rolls, multigrain and sourdough bread  
honey mustard, mustard, mayonnaise

### THE NEW YORKER *includes lettuce, tomatoes, sliced red onions and pickles*

40

shaved rosemary cured ham, tender corned beef, deli-style egg salad, shaved roast beef, smoked turkey breast  
swiss, sharp cheddar and havarti cheeses  
kaiser rolls, marbled rye, multigrain bread  
grain mustard, mayonnaise, house dressing  
sauerkraut, coleslaw

### SWEET (CHOOSE TWO)

chocolate fudge topped brownies and nuts  
praline squares  
chef's selection cheesecake pops (2 flavors)  
carrot cake squares  
lemon meringue tarts  
chocolate raspberry tarts

## SOUP AND SANDWICH

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas  
designed for 90 minutes of service  
minimum number of guests: 20  
under 20 guests: add \$4.00 per person  
note: food items are non transferable,  
not available for groups under 10  
priced per person

40

### SOUP (CHOOSE ONE)

Italian Toscano, braised greens, sausage  
tomato basil cream, fresh herbs  
chicken tortilla, cilantro  
chicken noodle, poached chicken, carrots  
minestrone, white bean, fresh basil, parmesan  
Michigan cheddar potato soup, bacon  
new england clam chowder, oyster crackers  
short rib chili, black bean, sour

### SALAD (CHOOSE TWO)

caesar, romaine, garlic croutons, aged parmesan cheese, traditional dressing  
michigan leaf salad, tomatoes, cucumbers, radishes, carrots, creamy garlic dressing  
baby lettuces, candied walnuts, apples, grapes, blue cheese, citrus vinaigrette  
antipasto salad, salami, provolone, artichokes, olives, roasted peppers, italian dressing  
bibb lettuce, grilled asparagus, roasted red peppers, lemon, olive oil

### COLD SANDWICHES (CHOOSE THREE)

herb roasted chicken breast, provolone cheese, roasted tomatoes, spinach, red onions, spicy aioli, house made focaccia  
vegetarian bánh mì, sweet chili marinated tofu, roasted portabella mushrooms,  
pickled carrots, daikon, cucumbers, cilantro, spicy mayonnaise, baguette  
cuban mojo, roasted pork, ham, salami, lime cumin mayonnaise, sundried tomato feta spread  
pickles, ciabatta bread  
corn beef, swiss cheese, cole slaw, russian dressing, pretzel roll  
roast beef, provolone cheese, onion marmalade, lettuce, horseradish mayonnaise, roasted red peppers, onion roll  
california turkey, guacamole, tomatoes, arugula, roasted garlic aioli, cheddar cheese, naan bread  
ham, garlic herb cheese spread, roasted peppers, pepper rings, arugula, pesto, whole wheat kaiser  
cherry chicken salad, smoked gouda, butter lettuce, freshly baked butter croissant  
vegetarian, pickled beets and red onions, goat cheese spread, arugula, cucumbers, lavash

### SERVED WITH

assorted house made cookies  
chocolate fudge topped brownies with nuts  
individual bagged chips  
selection of whole fresh fruit

## PLATED LUNCH BY DESIGN

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas  
assorted house made rolls and whipped herb butter  
priced per person

### TO BEGIN (CHOOSE ONE SOUP OR SALAD)

#### SOUP

Italian Toscano, braised greens, sausage  
tomato basil cream, fresh herbs  
chicken tortilla, cilantro  
chicken noodle, poached chicken, carrots  
minestrone, white bean, fresh basil, parmesan  
Michigan cheddar potato soup, bacon  
new england clam chowder, oyster crackers  
short rib chili, black bean, sour

#### SALAD

garden greens, cucumbers, carrot curls, dried cherries, crumbled feta cheese, garlic herb vinaigrette  
baby greens, dried cranberry, chickpeas, pickled parsnips, roasted tomatoes, cucumbers, shaved gruyère cheese, maple vinaigrette  
romaine and arugula, red and yellow tomatoes, roasted artichoke, kalamata olives, crumbled feta cheese, lemon greek dressing  
caesar, romaine, garlic croutons, aged parmesan cheese, traditional dressing

### MAIN FARE (CHOOSE ONE) ADD \$2.00 PER PERSON IF CHOOSING TWO ENTREES, MAXIMUM TWO ENTREES

#### ENTRÉE

grilled french cut chicken, herb mashed potatoes, asparagus, chicken jus lie	40
dijon panko chicken, parmesan polenta, grilled squash, tomato cream	40
grilled salmon, lemon thyme risotto, garlic broccolini, dill butter	42
braised short ribs, horseradish mashed potatoes, baby carrots, natural jus	44
grilled filet, bacon fingerling potatoes, haricot vert, caramelized shallots, sauce marchand	55
vegetable wellington, sautéed vegetables, boursin cheese, asparagus, pepper coulis	36
cheese ravioli, broccolini, grilled yellow squash, herb cream	36



## PLATED LUNCH BY DESIGN (CONTINUED)

### SWEET (CHOOSE ONE)

#### **MIXED BERRY ENTREMETS**

white chocolate mousse, sponge cake, strawberry cream, mixed berry gelee, fresh seasonal berries  
seasonal coulis, chocolate garniture

#### **KEY LIME TART**

sweet tart dough, key lime custard, italian meringue, strawberry sauce, fresh seasonal berries, chocolate garniture

#### **STRAWBERRY SHORTCAKE SLICE**

vanilla cream cake, strawberry compote, strawberry mousse, vanilla chantilly cream, strawberry coulis, fresh  
seasonal berries, white chocolate garniture

#### **VANILLA BERRY CHEESECAKE**

vanilla cheesecake, vanilla chantilly cream, strawberry sauce, fresh mixed berry compote, chocolate garniture

#### **RASPBERRY CHOCOLATE SLICE**

chocolate sponge cake, soft chocolate ganache, raspberry mousse, dark chocolate mousse, seasonal fruit coulis  
seasonal fresh berries, chocolate garniture

#### **CHOCOLATE TRUFFLE SLICE**

chocolate sponge cake, dark chocolate ganache, red raspberries, raspberry coulis, chocolate garniture

#### **CHOCOLATE MOUSSE DOME (WHITE OR DARK CHOCOLATE)**

choice of mousse, vanilla crème brulee custard center, chocolate sponge cake, seasonal berry sauce  
seasonal mixed berries, chantilly cream and chocolate garniture

## SPECIAL DIETARY DESSERT OPTIONS

<b>GLUTEN-FREE MINI PASTRIES (PRICED PER DOZEN)</b>	<b>48</b>
chocolate confetti cookie double	
chocolate chunk oatmeal cookie	
dried fruit chocolate cookie	
raspberry lemon custard tart	
strawberry meringue tart	
cheesecake brownie squares	
chocolate cupcake with chocolate buttercream	
carrot cake with cream cheese frosting	
<b>GLUTEN-FREE PLATED OPTIONS</b>	<b>12</b>
chocolate raspberry custard tart	
lemon strawberry meringue tart	
fresh fruit tart (4" only)	
strawberry orange slice	
<b>VEGAN PLATED OPTIONS</b>	<b>12</b>
assorted trio of sorbet with seasonal berries	
vegan chocolate cake with chocolate fudge	
fresh fruit plate with seasonal berry assortment	



reception



## RECEPTION SELECTIONS

minimum of one dozen per selection  
priced per piece

### COLD HORS D'OEUVRES (PASSED OR DISPLAYED)

boursin cheese tart, sweet tomato jam	4
cherry chicken salad, toasted brioche	4
tomato basil bruschetta	4
artichoke feta mousse, whole grain crostini, roasted tomatoes	4
strawberry and spicy fig compote, candied walnuts, endive	5
sesame tuna tartar, avocado mousse, pickled cucumbers, micro cilantro	6
deviled eggs (classic, smoked salmon & wasabi tuna)	5
roasted beef roulade, horseradish cream, asiago round	5
smoked salmon roulade, chive cream, potato chip	6
lump crab and shrimp salad, spicy tomato horseradish, micro celery, shot glass	9
poached shrimp shooter, spicy cocktail sauce	9

### HOT HORS D'OEUVRES (PASSED OR DISPLAYED)

wild mushroom tart with gruyère crust	4
mini roasted vegetable quiche	4
spinach, artichoke, phyllo cups	4
southwestern black bean cake, roasted peppers, habanero relish	4
chicken and vegetable potsticker, ponzu sauce	4
better made potato chip crusted chicken, honey mustard	5
prime beef meatball, marinara, shaved parm	5
lobster cobbler with dijon cream and gruyère streusel	7
smashburger, house sauce, pickles, caramelized onions	6
crab and bacon grilled cheese, warm tomato soup	8
traditional crab cake, chive cream	8
lamb lollipops, balsamic glaze, herb mustard	9

## DISPLAYS

designed for two hours of service

small ~ 25 guests | medium ~ 50 guests | large ~ 100 guests

priced per platter

<b>VEGETABLE CRUDITÉS</b> marinated and grilled, asparagus, mushrooms artichoke, zucchini, squash, carrots, roasted pepper dip hummus, buttermilk ranch dressing	<b>SMALL</b> 265	<b>MEDIUM</b> 475	<b>LARGE</b> 950
<b>FRESH SEASONAL FRUIT</b> the season's finest fruit offerings	<b>SMALL</b> 265	<b>MEDIUM</b> 475	<b>LARGE</b> 950
<b>GLOBAL ARTISAN CHEESES</b> sera fina herb cheese, miniature brie fresh goat cheese, aged manchego denmark bleu, american, cheddar and swiss fresh strawberries and grapes, dried fruit candied pecans, assorted crackers	<b>SMALL</b> 325	<b>MEDIUM</b> 575	<b>LARGE</b> 1,100
<b>CHARCUTIERE</b> salumi, prosciutto, sopressatta, assorted pickles whole grain mustard, red wine onions, olives roasted peppers, marinated baby mozzarella baguettes and crackers	<b>SMALL</b> 350	<b>MEDIUM</b> 675	<b>LARGE</b> 1,350
<b>HOT SMOKED SALMON</b> hard-boiled eggs, tomatoes, cucumbers, chives crème fraîche, cocktail breads	<b>SMALL</b> 350	<b>MEDIUM</b> 675	<b>LARGE</b> 1,350

## DISPLAYS

designed for two hours of service  
must be ordered for entire event count  
priced per person

<b>PLATINUM SWEET DESSERT DISPLAY (MINIMUM OF 25 GUESTS)</b>	<b>18</b>
chef's selection assorted mini pastries to include: tiramisu, vanilla eclair, assorted cheesecake pops mixed berry fruit tarts, chocolate raspberry tarts, mini cannoli	
includes sliced fresh fruit and berries accompanied by freshly brewed coffee, decaffeinated coffee, assorted hot teas	
<b>DIAMOND DESSERT DISPLAY (MINIMUM OF 50 GUESTS)</b>	<b>24</b>
chef's selection assorted mini pastries to include: tiramisu, vanilla eclair, assorted cheesecake pops mixed berry fruit tarts, pecan squares, raspberry vanilla verrine, chocolate tulip cups marble chocolate mousse cups, warm housemade bread pudding with vanilla bean sauce	
includes sliced fresh fruit and berries accompanied by freshly brewed coffee, decaffeinated coffee, assorted hot teas	
<b>MGM GRAND DETROIT DESSERT DISPLAY (MINIMUM OF 50 GUESTS)</b>	<b>28</b>
chef's selection assorted mini pastries to include: tiramisu, vanilla eclair, assorted cheesecake pops mixed berry fruit tarts, raspberry vanilla verrine, chocolate tulip cups, marble chocolate mousse cups exotic fruit parfait, key lime tarts, assorted french macarons, chocolate dipped strawberries warm sugar free bread pudding or chocolate bread pudding	
includes sliced fresh fruit and berries accompanied by freshly brewed coffee, decaffeinated coffee, assorted hot teas	
(choose one) whole tortes to include: chocolate cheesecake mousse torte caramel mocha gateau, carrot pineapple torte, chocolate decadence torte	
<b>STRAWBERRIES DIPPED IN WHITE AND DARK CHOCOLATE (PER DOZEN)</b>	<b>48</b>
<b>ASSORTED FRENCH AND ITALIAN PASTRIES (PER DOZEN)</b>	<b>48</b>

## SPECIALTY FOOD STATIONS

designed for two hours of service

minimum three stations (or can be an enhancement to any event)

not available for groups under 25

must be ordered for entire event count

priced per person

### SMALL PLATE APPETIZER STATIONS (ALL STATIONS CHEF ATTENDED)

#### MARYLAND CRAB CAKE

28

eastern shore crab cakes, sweet and spicy pickle remoulade

new potato and asparagus salad with citrus vinaigrette

#### BRAISED BEEF SHORT RIBS

22

boneless short rib, roasted garlic polenta, green bean salad

natural reduction, crispy shallots

#### SAUTÉED SHRIMP

24

jumbo shrimp, grilled artichoke heart, tomato, wine reduction, herb butter crust

#### STIR FRY

24

shrimp, chicken, tofu

bok choy, red peppers, onions, carrots, celery, mushrooms

cilantro, ginger, scallions, sweet soy stir fry sauce

steamed rice, chicken potstickers, ponzu sauce

## SPECIALTY FOOD STATIONS

designed for two hours of service

minimum three stations (or can be an enhancement to any event)

not available for groups under 25

must be ordered for entire event count

priced per person

### **SALAD STATION** *herb grilled focaccia* **15**

caesar - chopped romaine, classic dressing, grated parmesan, garlic croutons

caprese - buffalo mozzarella, sliced tomato, olive oil, balsamic glaze, micro basil

michigan green salad - artisan greens, cucumbers, tomatoes, dried cherries  
blue cheese, spicy pumpkin seeds, raspberry vinaigrette

### **DETROIT STYLE SQUARE PIZZA STATION (CHOOSE THREE)** **18**

pepperoni and bacon

double pepperoni, fresh basil

chicken shawarma - marinated chicken, garlic sauce, mozzarella, tomatoes, pickles

pesto ricotta - sliced tomato, sweet italian sausage, basil, caramelized onions

barbecue chicken - grilled chicken, bbq sauce, cilantro, grilled red onions

wild mushroom - cremini, shiitake, oyster mushrooms, arugula, red onions, goat cheese

mediterranean - artichokes, kalamata olives, peppers, scallions, goat cheese, red pepper flakes

quattro formaggi - basil mascarpone, mozzarella, parmesan, asiago



## SPECIALTY FOOD STATIONS

designed for two hours of service

minimum three stations (or can be an enhancement to any event)

not available for groups under 25

must be ordered for entire event count

priced per person

### AL DENTE STATION

22

herb grilled chicken, penne pasta, broccolini, roasted yellow squash, tomato olive oil relish, sundried tomato cream  
**mesclun greens, grape tomatoes, cucumbers, shredded carrot, black olives, roasted red peppers, balsamic vinaigrette**

pepperoni and sweet italian sausage pizza

cheese pizza

house made focaccia rolls

### MIDDLE EASTERN STATION

20

house made chicken or beef shawarma pita sandwiches, sliced tomatoes  
onions, assorted pickles, spicy peppers, assorted olives, garlic sauce  
hummus, fattoush salad

### PASTA STATION

22

penne, roma tomatoes, basil, black olives, parmesan, extra virgin olive oil

bow tie pasta, red clam sauce, parsley, basil

fontina and spinach ravioli, sautéed swiss chard, roasted peppers, mushroom cream sauce

romaine hearts, feta cheese, beets, red onions, pepperoncini, kalamata olives, creamy greek dressing

### SEAFOOD EXTRAVAGANZA

40

(based on four pieces per guest) displayed on ice

jumbo shrimp, cocktail crab claws, fresh oysters on the half shell

horseradish, cocktail sauce, lemons, mignonette, tabasco sauce

## SPECIALTY FOOD STATIONS

designed for two hours of service

minimum three stations (or can be an enhancement to any event)

not available for groups under 25

must be ordered for entire event count

priced per person

### **CARVING STATION** *served with a selection of housemade rolls and whipped herb butter unless otherwise noted. Meat servings are based on 6oz portions.*

chicken roulade - mushroom and goat cheese stuffing, tomato leek ragout, crostini	20
roasted turkey breast - sweet mustard glaze, traditional stuffing, cranberry relish, gravy	22
atlantic salmon in puff pastry - hard-boiled eggs, spinach, shallots, scallion rice, dill sauce	22
flank steak - balsamic-oregano marinade, roasted red skin potatoes, herb jus	24
strip loin - herb roasted, macaroni and cheese, green peppercorn jus	32
stuffed pork loin - apple cranberry stuffing, red pepper polenta, maple mustard jus	23
prime rib - herb butter roasted, root vegetable gratin, sauce marchand, creamy horseradish	36

## SPECIALTY FOOD STATIONS

designed for two hours of service

minimum three stations (or can be an enhancement to any event)

not available for groups under 25

must be ordered for entire event count

priced per person

<b>MINI CUPCAKE STATION</b>	<b>15</b>
red velvet, cream cheese frosting vanilla cake, vanilla butter cream frosting and crunchies old fashioned carrot cake, cream cheese frosting double chocolate, chocolate butter cream frosting banana cake, brown sugar frosting	
<b>MINI PIE AND MINI TART STATION</b>	<b>16</b>
fresh fruit tart, mini cheesecake tart, caramel chocolate tart, apple oatmeal streusel pie, key lime pie lemon meringue pie, coconut cream pie, cherry streusel pie, chocolate cream pie	
<b>DETROIT STATION (CHEF ATTENDED)</b>	<b>20</b>
cream puffs, sanders caramel sauce, sanders fudge sauce, vanilla gelato, vanilla whipped cream better made potato chip encrusted chocolate dipped pretzels, cherry cobbler, mini bump cake	
<b>GELATO STATION (CHEF ATTENDED)</b>	<b>18</b>
vanilla bean gelato, chocolate gelato, chocolate sauce, caramel sauce, strawberry compote chocolate chip cookies, fudge brownies, pound cake, chocolate chips, m&m's, butterfingers bananas, seasonal berries, cherries, whipped cream, waffle cone bowls	
<b>VIENNESE COFFEE STATION</b>	<b>8</b>
freshly brewed coffee, decaffeinated coffee, flavored italian syrups, whipped cream, sugar swizzle sticks cinnamon sticks, candied orange and lemon rind, chocolate shavings	



dinner



## DINNER YOUR WAY

accompanied by freshly brewed coffee, decaffeinated coffee, assorted hot teas  
assorted house made rolls and whipped herb butter  
additional seasonal appropriate vegetable to be included  
priced per person

### APPETIZERS

heirloom tomatoes, marinated fresh mozzarella, grilled ciabatta, arugula, black olive tapenade	14
wild mushroom and goat cheese tart, grape tomatoes, arugula, port reduction	18
jumbo lump crab cake, tomato caper relish, herb aioli, grilled lemon	28

### SOUPS

roasted butternut squash purée, candied pecans	9
minestrone, spinach, parmesan	9
roasted portabella cream, tarragon	9
potato and morel chowder, chive	9
new england clam chowder, oyster crackers	10
french onion, butter crouton, gruyère, parmesan	10

### GARDEN SALAD

baby kale caesar, chopped romaine, garlic croutons, parmesan crisps, traditional dressing	13
local michigan greens, herb roasted tomatoes, enoki mushrooms, candied pecans, white balsamic vinaigrette	13
leaf lettuce, arugula and curly endive, marcona almonds, manchego cheese, sweet pickled red onions, marinated olives, sherry vinaigrette	13
roasted beets, arugula, grilled asparagus, goat cheese, toasted walnuts, lemon dijon dressing	13
spinach, arugula and frisse, macerated strawberries, brie, marcona almonds, champagne vinaigrette	13
baby greens, dried cranberries, chickpeas, roasted tomatoes, cucumbers, shaved gruyère maple vinaigrette	13
baby greens, riesling poached pear, gorgonzola, brioche croutons, dried cranberries, port wine syrup with riesling vinaigrette	13

## DINNER YOUR WAY

### AIR

herb grilled french cut chicken breast, roasted garlic polenta, broccolini, natural jus	40
roasted breast of chicken stuffed with mushroom and goat cheese, chive mashed potato, roasted baby carrots tarragon chicken jus	40
gruyère crusted breast of chicken, tagliatellei pasta, grilled squash, tomato basil sauce	40


### WATER

herb grilled salmon, lemon whipped potato, roasted cauliflower, romesco sauce	45
Sauteed shrimp, lobster ravioli, tomato and sweet pea sauté, mascarpone beurre blanc	50
Lemon sole, sundried tomato risotto, roasted carrots, peppery sorrel sauce	48
pan seared walleye, bacon-fingerling lyonnaise potatoes, grilled asparagus, caviar butter sauce	48

### LAND

braised beef short rib, roasted red pepper polenta, garlic spinach, natural jus	46
herb garlic grilled filet, blue cheese potato gratin, caramelized onions and mushrooms, au poivre sauce	62
double lamb chop, cheddar mashed potatoes, grilled asparagus, jalapeño mint jam	65

### EARTH

 illed vegetable ravioli, sautéed summer squash, spinach, roasted red peppers, mushroom cream sauce	36
mediterranean grilled vegetable kabob, lemon rice, red lentils, tomatoes and red pepper sauté <i>*vegan and gluten-free</i>	36
vegetable wellington, grilled asparagus, red pepper coulis	36

## DINNER YOUR WAY

### DUO

<b>GRILLED FILET OF BEEF AND GRILLED FRENCH CUT CHICKEN BREAST</b>	<b>62</b>
herb whipped potatoes, mushroom stuffed roma tomatoes, red wine reduction	
<b>SEARED FILET AND GRILLED SALMON</b>	<b>64</b>
roasted garlic potato gratin, grilled asparagus, herb jus, lemon caper butter	
<b>BRAISED SHORT RIB OF BEEF AND HERB CRUSTED CHICKEN</b>	<b>50</b>
parmesan polenta, garlic broccolini, natural jus	
<b>HERB GRILLED FILET OF BEEF AND JUMBO LUMP CRAB CAKE</b>	<b>70</b>
goat cheese and thyme risotto, haricot vert and caramelized shallots, green peppercorn jus, tomato caper relish	
<b>SEARED SALMON AND DIJON CRUSTED CHICKEN</b>	<b>55</b>
cheddar whipped potatoes, rainbow baby carrots, tomato basil butter sauce	
<b>HERB GRILLED FILET OF BEEF AND SHRIMP BROCHETTE</b>	<b>65</b>
chive whipped potatoes, green bean and shitake mushroom sauté, red wine jus, lemon garlic butter	
<b>CREATE YOUR OWN DUO</b>	<b>CUSTOM PRICING</b>
select from any two menu combinations above, priced per chef	



dessert





## DESSERTS YOUR WAY

accompanied by freshly brewed coffee,  
decaffeinated coffee, assorted hot teas and ice water  
priced per person

### SWEET

<b>MIXED BERRY ENTREMETS</b>	<b>12</b>
white chocolate mousse, sponge cake, strawberry cream, mixed berry gelee, fresh seasonal berries seasonal coulis, chocolate garniture	
<b>KEY LIME TART</b>	<b>12</b>
sweet tart dough, key lime custard, italian meringue, strawberry sauce, fresh seasonal berries, chocolate garniture	
<b>STRAWBERRY SHORTCAKE SLICE</b>	<b>12</b>
vanilla cream cake, strawberry compote, strawberry mousse, vanilla chantilly cream, strawberry coulis, fresh seasonal berries, white chocolate garniture	
<b>VANILLA BERRY CHEESECAKE</b>	<b>12</b>
vanilla cheesecake, vanilla chantilly cream, strawberry sauce, fresh mixed berry compote, chocolate garniture	
<b>RASPBERRY CHOCOLATE SLICE</b>	<b>12</b>
chocolate sponge cake, soft chocolate ganache, raspberry mousse, dark chocolate mousse, seasonal fruit coulis seasonal fresh berries, chocolate garniture	
<b>CHOCOLATE TRUFFLE SLICE</b>	<b>12</b>
chocolate sponge cake, dark chocolate ganache, red raspberries, raspberry coulis, chocolate garniture	
<b>CHOCOLATE MOUSSE DOME (WHITE OR DARK CHOCOLATE)</b>	<b>12</b>
choice of mousse, vanilla crème brulee custard center, chocolate sponge cake, seasonal berry sauce seasonal mixed berries, chantilly cream and chocolate garniture	

## DESSERTS

### MINI TRIO DESSERTS

<b>FRUIT TRIO</b>	15
seasonal berry fruit tart vanilla bean cheesecake orange strawberry slice	
<b>CARAMEL TRIO</b>	15
chocolate caramel dome apple caramel slice vanilla caramel cheesecake tart	
<b>GRAND TRIO</b>	15
raspberry chocolate mousse slice caramel chocolate ganache torte orange cheesecake bar	
<b>TROPICAL TRIO</b>	15
exotic fruit slice key lime custard tart mango mousse dome	
<b>CHOCOLATE TRIO</b>	15
chocolate raspberry cream tart milk chocolate mousse dome chocolate cheesecake	
<b>TASTE OF SUMMER TRIO</b>	15
lemon meringue tart strawberry shortcake slice orange cream dome	



beverage

## BAR OFFERINGS

fully stocked bar featuring a selection of  
liquor, wines, beers, sodas, waters, juices and mixers

<b>NAME</b> <i>priced per drink on consumption</i>	<b>9</b>
smirnoff vodka, seagram's gin	
bacardi silver rum, jim beam bourbon	
captain morgan's spiced rum, jack daniel's whisky	
canadian club whisky, dewar's scotch	
jose cuervo tequila	
<b>PREMIUM</b> <i>priced per drink on consumption</i>	<b>11</b>
tito's vodka, tanqueray gin	
bacardi silver rum, maker's mark bourbon	
captain morgan's spiced rum, jack daniel's whisky	
crown royal whisky, johnnie walker black label scotch	
patrón silver tequila	
<b>LUXE</b> <i>priced per drink on consumption</i>	<b>13</b>
grey goose vodka, bombay sapphire gin	
bacardi silver rum, woodford reserve bourbon,	
captain morgan's spiced rum, crown royal reserve,	
jack daniel's whisky gentleman jack,	
12 year glenlivet scotch, patrón reposado tequila	
<b>BEER AND WINE</b>	
house select wine	<b>8</b>
premium beer	<b>7</b>
imported beer	<b>7</b>
domestic beer	<b>6</b>
<b>NON-ALCOHOLIC</b>	
juices	<b>6</b>
sodas	<b>5</b>
waters	<b>4</b>

## MARY TINI BARS

bloody marys, martinis, cosmos  
made to order  
priced per drink

<b>PREMIUM</b>	12
tito's, absolut, stolichnaya, bombay sapphire, tanqueray	
<b>LUXE</b>	14
belvedere, chopin, grey goose, tanqueray no. 10, hendricks	

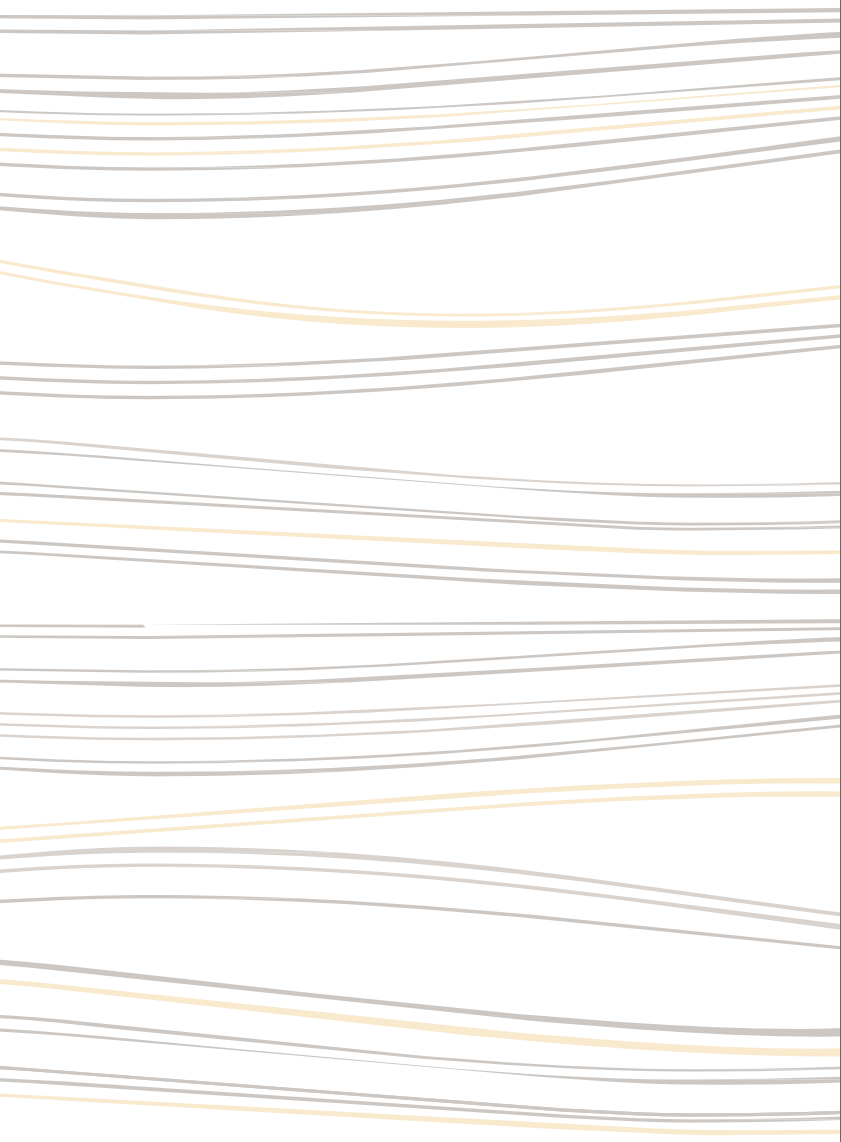
## RITAS ON THE ROCKS

made to order  
priced per drink

<b>PREMIUM</b>	12
herradura silver, patrón silver cointreau, freshly squeezed limes	
<b>LUXE</b>	15
patrón reposado, don julio añejo cointreau, freshly squeezed limes	


## BEERS AND LIQUORS

<b>DOMESTIC (CHOOSE TWO)</b>	6
budweiser, bud light, miller lite, coors light, michelob ultra	
<b>IMPORTED (CHOOSE TWO)</b>	7
labatt blue, labatt blue light, corona, heineken, amstel light, stella artois	
<b>NON-ALCOHOLIC</b>	6
o'douls	
<b>CORDIALS</b>	12
cointreau, amaretto, b&b, bailey's, sambuca, frangelico, chambord	
<b>COGNAC</b>	12
hennessey vs, remy martin vsop	



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