HUNTINGTON PLACE

CATERING MENU




THE CITY OF DETROIT
RESVRGET CINERIBVS
MICHIGAN
SEAL OF THE COUNTY OF WAYNE MICHIGAN
1796



CHEF SPOTLIGHT

EXECUTIVE CHEF STEPHAN BLASER

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

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

INDEX

	PAGE
BREAKFAST	6
A LA CARTE	10
BOXED LUNCHES	18
LUNCH PLATTERS	19
PLATED LUNCHES	21
LUNCH BUFFETS	24
RECEPTION PLATTERS	33
HORS D'OEUVRES	34
RECEPTION STATIONS	37
CARVED TO ORDER STATIONS	41
DESSERT STATIONS	42
DINNER MENUS	43
BEVERAGES	47
FINE PRINT	50

SERVICE DIRECTORY

DIRECTOR OF CATERING SALES
Jennifer McDonnell
(313) 969-2375
jennifer.mcdonnell@sodexo.com

CATERING SALES MANAGER
Alfred Torres
(734) 437-4593
alfred.torres@sodexo.com

CATERING SALES MANAGER
Alyssa Rozanski
(313) 706-9767
alyssa.rozanski@sodexo.com

HUNTINGTON PLACE

USGBC MEMBER

SPECIAL DIETARY SELECTIONS

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

GLUTEN-FREE **DAIRY FREE**

VEGETARIAN (V) **PLANT-BASED/VEGAN** (VG)



BREAKFAST MENU

BREAKFAST

CONTINENTAL BREAKFAST

Prices listed are per guest.
Minimum of 30 guests.

CONTINENTAL BREAKFAST | 29

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

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

ENHANCE YOUR CONTINENTAL BREAKFAST A LA CARTE

Prices listed are per piece.
Minimum of 12 pieces per selection.

ENGLISH MUFFIN SANDWICH (each) | 9

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

PERSONAL FRITTATA (each) | 8

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

PLANT-BASED FRITTATA (each) | 9

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

BREAKFAST CROISSANT SANDWICHES (each) | 9

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

BURRITO (each) | 9

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

PLANT-BASED BURRITO (each) | 9

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



BREAKFAST

BREAKFAST BUFFETS

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

SUNRISE BUFFET | 34

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

FARMHOUSE BUFFET | 34

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

TRAVERSE CITY WAFFLE BREAKFAST | 38

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

BREAKFAST ENHANCEMENTS

Prices listed are per guest.

These enhancements are sold separately from Breakfast Buffets.

HOUSE SMOKED PORK BELLY | 11

House cured BBQ maple spiced pork belly

PAIN PERDU | 11

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

CINNAMON FRENCH TOAST | 11

Breakfast syrup, whipped cream, Michigan blueberry compote

STEEL CUT OATMEAL STATION | 11

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

RICOTTA PANCAKE | 13

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

FRIED CHICKEN AND WAFFLE | 13

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

EGG AND OMELET STATION* | 13

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

*Requires a $250 Chef Attendant



BREAKFAST



PLATED BREAKFASTS

Prices listed are per guest. Minimum of 30 guests.

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

DINER BREAKFAST | 37
Fluffy scrambled eggs, house potato hash, herbed maple pork sausage patty, grilled tomato

MICHIGAN FARM | 37
Four-cheese egg medallion, root vegetable hash, chicken apple sausage, side of spiced tomato jam

FARMERS MARKET SOUFFLE | 37
Local three-cheese, seasonal vegetables, fine herbs, baked egg souffle, Applewood bacon, country breakfast potatoes

SIMPLE PLANT-BASED | 37
Plant-based egg, local mushrooms, asparagus, vegan cheese frittata, herb crusted tofu steak, apple oatmeal tian, potato hash

MORNING MEATLOAF | 38
Locally made sausage meatloaf, fluffy scrambled cage-free eggs, herb crusted Roma tomato (Keto, Paleo)

ENHANCEMENTS

FRESH SEASONAL FRUIT CUP | 7 (each)
Hand cut fruit morsels and berries

SEASONAL FRUIT YOGURT PARFAIT | 8 (each)
Seasonal fruit compote, Greek yogurt, house granola



A LA CARTE MENU

A LA CARTE

HOT COFFEE SERVICE

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

FRESHLY BREWED REGULAR COFFEE | 68

FRESHLY BREWED DECAFFEINATED COFFEE | 68

HOT TEA | 68
Selection of hot teas, honey, and lemons

MOTOR CITY COFFEE ENHANCEMENT (pkg) | 40
Two flavored syrups, one sugar-free syrup, chocolate sprinkles, sugar stir sticks, whipped cream, creamers and sugars, plant-based milk

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

COLD BEVERAGES

BOTTLED WATER (each) | 4.50
Minimum order of 24

ASSORTED CANNED PEPSI® PRODUCTS (each) | 4.75
Minimum order of 48

ASSORTED BOTTLES OF JUICE (each) | 5
Minimum order of 12
Orange, cranberry and apple

MICHIGAN CANNED SODAS (each) | 5
Minimum order of 48
Faygo® Red, Orange, Rock & Rye, Vernors® Ginger Ale, Diet Vernors®

ALUMINUM CAN OF WATER (each) | 6
Minimum order of 12

SPARKLING WATER PERRIER® (each) | 6
Minimum order of 12

COLD BREWED COFFEE (each) | 7.50
Minimum order of 12

LEMONADE (gallon) | 45

FRESHLY BREWED ICED TEA (gallon) | 45

ASSORTED JUICE (gallon) | 45
Orange, cranberry and apple



A LA CARTE



WATER SERVICE

WATER COOLER (jug) **| 210**

Includes equipment and first 5-gallon jug

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

· **Refill 5-Gallon Water Jug | +60**

INFUSED HYDRATION

INFUSED WATER (3 gallons) **| 130**

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

INFUSED ICED TEA (3 gallons) **| 130**

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

INFUSED LEMONADE (3 gallons) **| 130**

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

A LA CARTE

BAKERY CORNER

Prices listed are per dozen, unless stated otherwise.

FRESHLY BAKED COOKIES | 40

APPLE STRUDEL BITES | 40

CHERRY STRUDEL BITES | 40

FUDGE BROWNIES | 42

BREAKFAST SCONES | 45

DANISH PASTRIES | 45

BREAKFAST BREADS | 45

MINI CROISSANTS | 45

SALTED CARAMEL BROWNIES | 45

AMBIENT BUTTERMILK CHEESE BISCUITS | 45

BAKERY MUFFINS | 48

BAKERY BAGELS | 48

MINI CUPCAKES | 48

LEMON BARS | 48

ASSORTED FRENCH MACARONS | 50

MICHIGAN BLUEBERRY CRUMBLE BARS | 53

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

HOUSE SELECTION OF ASSORTED BARS | 55

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

SIMPLY ECLAIRS | 55

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

BITE SIZE SELECTION OF CHEESECAKES | 55

House assorted mini cheesecakes

GLUTEN-FREE PASTRIES (dozen) | MARKET PRICE

Available on request

BAVARIAN STYLE PRETZELS | 75

Large pretzel served with spicy brown mustard

PRETZEL POPPERS (8 dozen) | 96

Bavarian pretzel bites, served with spicy brown mustard



A LA CARTE

BAKERY CORNER *continued*

Prices listed are per dozen, unless stated otherwise.

HOUSE PASTRY CORNER

MID-MORNING BURST OF LOCAL ENERGY BITES (dozen) | 50

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

CHOCOLATE BARK (pound) | 46

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

PASTRY SHOP VEGAN CHOCOLATE CLUSTER (dozen) | 50

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

BIJOU SIZED SWEET AND SALTY ROCHE (dozen) | 50

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

PASTRY SHOP PLANT-BASED, NUT-FREE CHOCOLATE (dozen) | 50

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

HUNTINGTON CHOCOLATE CANDIED BACON (dozen) | 65

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



A LA CARTE



SNACKS

PANTRY

ASSORTMENT OF GREEK YOGURT (dozen) | 54

HOUSEMADE MICHIGAN GRANOLA BARS (dozen) | 54

SEASONAL FRUIT OVERNIGHT OATS (dozen) | 66
Plant-based toasted oats, oat milk, seasonal fruit and berries

FRUIT

SEASONAL WHOLE FRUIT (dozen) | 30

CARVED SEASONAL FRUIT & BERRIES (Serves 25 guests) | 125

CHIPS AND DIPS (Serves 10-12 portions)

HOUSEMADE TORTILLA CHIPS | 16 (pound)

HOUSEMADE POTATO KETTLE CHIPS | 16 (pound)

HOUSEMADE PITA CHIPS (pound) | 16

HOUSEMADE PICO DE GALLO (quart) | 20

MEDIUM SALSA ROJA (quart) | 20

TAQUERIA STYLE SALSA | 20 (quart)

SALSA VERDE (quart) | 21

ROASTED ONION SOUR CREAM DIP (quart) | 22

CLASSIC HUMMUS (quart) | 23

EDAMAME HUMMUS (quart) | 24

TOSCANA ARTICHOKE HERB DIP (quart) | 24

CLASSIC GUACAMOLE (quart) | 26

A LA CARTE

SNACKS *continued*

PETIT CUPS

LEMON HUMMUS & VEGETABLE STICKS (dozen) | 66

CARROT HARISSA HUMMUS & ZA'ATAR PITA CHIPS (dozen) | 66

BABA GHANOUSH AND PITA CHIPS (dozen) | 66

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

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

BULK SNACKS

MINI TWISTED PRETZELS (pound) | 16

TRADITIONAL SPICED SNACK MIX (pound) | 28

HOUSE-FLAVORED POPCORN (pound) | 28

Savory Popcorn:

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

Sweet Popcorn:

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

Ask your salesperson for other additional flavors

ROASTED MIXED NUTS (pound) | 46

TRAIL MIX

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

TRAIL MIX | 285

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

MICHIGAN TRAIL MIX | 285

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

TROPICAL TRAIL MIX | 300

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



A LA CARTE

SNACKS *continued*

PACKAGED SNACKS

Individual-sized bags or bars

INDIVIDUAL BAGS OF POPCORN (dozen) | 36

CHOCOLATE CHIP COOKIES (dozen) | 30
Mini, crispy chocolate chip cookies

OREO® COOKIES (dozen) | 30
Single serving mini Oreos

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

ASSORTED INDIVIDUAL BAGS OF CHIPS (dozen) | 36
Assorted bags of Doritos®, Cheetos®, and Fritos®

TRADITIONAL CHEX® SNACK MIX (dozen) | 36

RICE KRISPY® TREATS (dozen) | 33

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

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

FULL-SIZE CANDY BARS (dozen) | 48

NATURE VALLEY® GRANOLA BARS (dozen) | 49

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

ENERGY & PROTEIN BARS (dozen) | 60

ICE CREAM NOVELTIES (each) | 5
Requires a freezer

ICE CREAM PREMIUM NOVELTIES (each) | 7
Requires a freezer

FREEZER RENTAL | 175
Ice cream requires a portable freezer and dedicated 110volt 10amp line.





LUNCH MENU

LUNCH

BOXED LUNCHES

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

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

SUSTAINABILITY OPTION:
ASK YOUR SALES REPRESENTATIVE FOR BULK BEVERAGE OPTION.

TRADITIONAL SANDWICHES | 33

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

SIMPLY WRAPS | 33

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

SIMPLY SALADS | 33

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



LUNCH

A LA CARTE ASSORTED LUNCH PLATTERS

Sandwich platters serve 12 guests.

Condiments and house kettle chips accompany all platters.

SANDWICH PLATTER | 300

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

WRAP PLATTER | 300

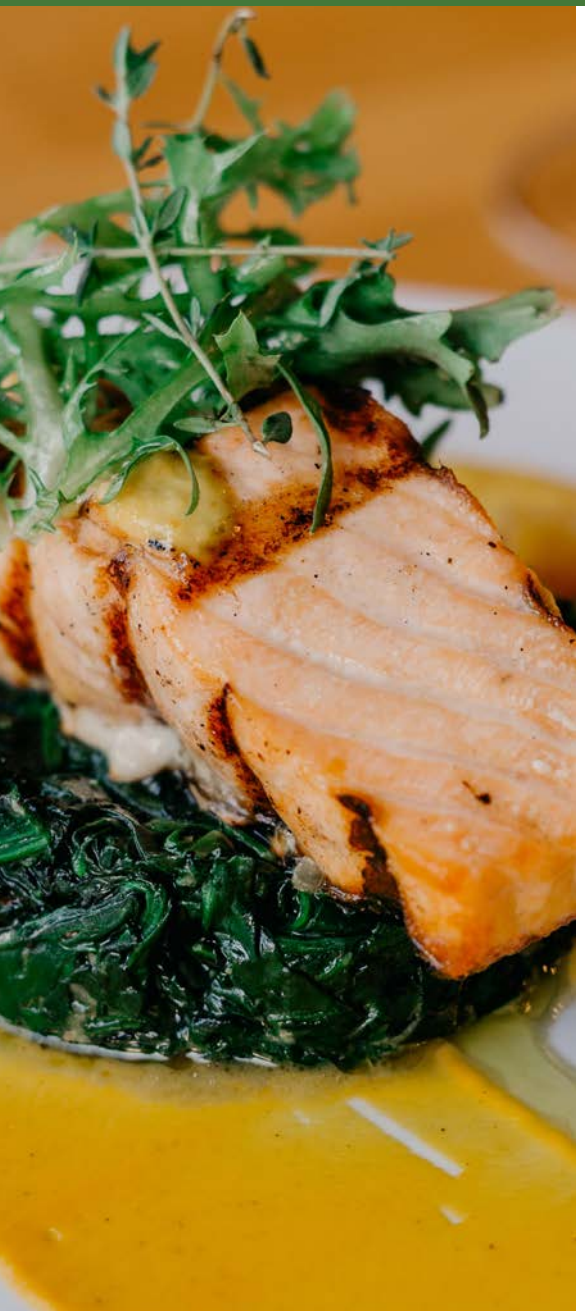
- **Turkey Pesto Club Wrap** – Roasted turkey breast, greens, bacon, cheddar cheese, sundried tomato pesto spread, flour tortilla
- **Four Corners Chicken Wrap** – Rotisserie chicken, stewed black beans, lettuce, Cotija cheese, chipotle cream cheese, flour tortilla

PLANT-BASED & VEGETARIAN PLATTER | 300

- **Caprese Wrap** – Mixed greens, mozzarella cheese, sun-dried tomato, garlic herb wrap
- **Southwestern Grilled Vegetable Wrap** – Pepper Jack cheese, chipotle cream cheese, tomato tortilla wrap
- **Farmers Veggie Wrap** – Roasted eggplant, zucchini, yellow squash, carrots, red peppers, portobello mushrooms, balsamic syrup



LUNCH



CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 30 guests.

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

FOUR CORNERS LIME CHICKEN | 38
Lime roasted chicken, Southwest lettuce blend, jicama, carrot red bell pepper slaw, seasonal fruit salsa, Southwest lime cilantro vinaigrette, crispy tortilla

MEDITERRANEAN CHICKEN | 39
Charred chicken breast, greens, hearts of romaine, cucumbers, hearts of palm, tomato gems, pickled red onions, garbanzo beans, charred lemon vinaigrette

STEAK PAVÉ | 44
Local herb marinated steak pave, vegetable chimichurri, fire roasted cauliflower and broccoli, carrot chili dressing, Midwest style potato salad

MEDITERRANEAN SALMON PAVÉ | 44
Short smoked lemon salmon, rocket greens, Bazaar Beluga lentil salad, Green Goddess tzatziki

TATAKI STYLE RARE TUNA | 44
Rare miso crusted tuna bloc, Asian lettuce wakame salad, pickled ginger and soba noodle, crispy and pickled vegetable salad, wasabi yuzu dressing

FORBIDDEN BOWL 49
Red rice, blackeye pea cake, broccoli, squash croutons, cauliflower, crispy quinoa, red onion, red pepper mango chutney

DESSERTS

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

LUNCH

PLATED LUNCH MEALS

Prices listed are per guest. Minimum of 30 guests.

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

ENTRÉES

LOCAL MAPLE CHICKEN | 50
Herbed maple chicken breast, grain mustard chicken au jus, fingerling potato hash, seasonal market vegetables

MICHIGAN CHERRY HARVEST CHICKEN | 50
Marinated chicken breast, tart cherry compote, chicken demi-glace, red bliss smashed potatoes, seasonal market vegetables

FOREST MUSHROOM CHICKEN | 50
Farmers chicken, local mushrooms, truffle chicken glace, Pomme Mousseline, seasonal market vegetables

LOCAL WALLEYE | 53
Roasted walleye, citrus vinaigrette, Yukon Gold potatoes, seasonal market vegetables

SEASONAL BELUGA LENTIL PORRIDGE | 53
Seasonal petit vegetables, brown rice, local beans, carrot harissa, Dubarry sauce

BUTTERNUT SQUASH GNOCCHI | 53
Roasted butternut squash gnocchi, roasted apple chutney, arugula, plant-based Parmesan, hint of crushed red pepper

FORBIDDEN BOWL | 53
Red rice, black-eye pea cake, broccoli, squash croutons, cauliflower, crispy quinoa, red onion, red pepper, mango chutney

HERBED BUTLER STEAK | 59
Butler steak mushroom ragout, herbed wine sauce, Yukon Mousseline potatoes, grilled herb tomato, seasonal market vegetables



LUNCH



PLATED LUNCH MEALS *continued*

SALADS

Please select one (1) from the following:

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

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

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

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

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

DESSERTS

Please select one (1) from the following:

- **Bloc Chocolate Cake** – Sea salted caramel, balsamic cherry compote
- **Meyer Lemon Tart** – Raspberry compote, blueberry syrup, sweet cream
- **Red Velvet Cake** – Sea salted caramel, buttermilk rum sauce, sweet cream
- **Vanilla Bean Cheesecake** – Mixed berry coulis, sweet cream
- **Orange Saffron Cake** – Gluten-free orange cake, mixed berry coulis, sweet cream



BUFFETS

BUFFETS

BUTCHER BLOCK SANDWICH SHOP | 49

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

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

SALAD

FARMERS MARKET SALAD

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

HEIRLOOM POTATO SALAD

Assorted heirloom petit potatoes, whole grain creamy mustard dressing

SOUP

SEASONAL VEGETARIAN SOUP

BISTRO PETIT SANDWICHES

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

DESSERTS

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



BUFFETS

LET'S WRAP UP | 49

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

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

SALAD

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

MIDWEST RICE SALAD
Blended rice, mushroom, artichoke, tomato gems, herb-sherry vinaigrette

SOUP

SEASONAL VEGETARIAN SOUP

WRAP SANDWICHES

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

DESSERTS

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



BUFFETS

TOSCANA LUNCH | 49

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

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

SALAD

CITRUS GRAIN SALAD
Tri-colored quinoa, lentils, rice, radishes, vegetables, citrus vinaigrette

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

SOUP

FIRE ROASTED TOMATO SOUP
Charred herbalicious simple tomato soup

AMBIENT PLATTERS

ANTIPASTO OF ROASTED VEGETABLES
Estate olive oil, roasted tableau of market vegetables

TOSCANA STYLE CHICKEN
Classic blend of herbs, garlic, sliced-charred chicken breast

WARMED FLATBREADS

TOSCANA STYLE VEGETARIAN FLATBREAD
Roasted squash, roots, tomato gems, torn basil, mozzarella, aged Parmesan, balsamic glaze

TOSCANA STYLE BOVINE FLATBREAD
Toscana sausage, prosciutto, roasted tubers, tomato gems, torn basil, mozzarella, aged pecorino

DESSERTS

- **Tiramisu** – Italian cream cheese mousse, espresso soaked biscuit, sweet cream, touch of cocoa
- **Torta Barozzi** – Italian style, plant-based chocolate cake



BUFFETS

TRATTORIA | 51

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

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

SALAD

RUSTICA SALAD

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

HEIRLOOM GEM CAPRESE

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

SIDES

- **Roasted Toscana Potato Gems**
  Herb-roasted fingerling potatoes
- **Grilled Vegetable Tableau**
  EVOO, sea salt, cracked pepper
- **Roasted Garlic Ciabatta Bread**

PROTEINS

LASAGNETTE BOLOGNESE

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

CHICKEN PICCATA

Fire-charred chicken breast, lemon caper herb velouté

LOCAL SEASONAL RISOTTO

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

DESSERTS

- **Toscana Cannoli** – Chocolate ricotta filling
- **Classic Chocolate Cake** – Torta Barozzi



BUFFETS

MEXICANTOWN | 51

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

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

SALAD

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

CHICKPEA SWEET PEPPER SALAD
Trio of sweet peppers, tomato gems, local onions, cucumbers, chickpeas, lime vinaigrette

PROTEIN

CHICKEN FAJITAS
Assorted charred bell peppers, sweet onions

CARNE ASADA MARINATED GRILLED STEAK
Assorted charred bell peppers, sweet onions

CHIPOTLE SPICED ROASTED SWEET POTATO & BLACK BEANS
Roasted corn, cilantro

SIDES

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

DESSERTS

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



BUFFETS



MIDTOWN BBQ PLACE | 51

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

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

SALAD

MIDTOWN HOUSE SALAD

Blend of crispy greens, carrots, tomato gems, cucumbers, roasted corn, red onion.
Served with house herb vinaigrette
and house buttermilk dressing

SOUTHERN COLESLAW

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

PROTEINS

HICKORY WOOD-SMOKED BEEF BRISKET

House blueberry Q sauce, crispy sweet onion

GRILLED CHICKEN BREAST

Served with golden barbecue sauce

CILANTRO-CHIPOTLE GARLIC ROASTED CAULIFLOWER WEDGE

Served with carrot chili salsa

SIDES

- **Three Cheese Mac and Cheese**
- **Farmers Squash Casserole**
- **Corn Muffin and Salted Butter**

DESSERTS

- **Seasonal Fruit Oatmeal-Gluten Free Crumble** – Plant-based spiced crema
- **Lemon Meringue Pie**

BUFFETS

CHINATOWN | 51

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

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

SALAD

HIBACHI SALAD

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

PEANUT NOODLES

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

SIDES

- **Asian Slaw-Lime Coriander Leaf Vinaigrette**
- **Basmati Rice**
- **Steamed Seasonal Vegetables**

PROTEINS

MONGOLIAN BEEF

Onion, garlic, chili, tamari, spice, scallions

FIRE CHARRED CHICKEN

Corn, assorted roots, zesty coconut green curry sauce

ROASTED & MARINATED TOFU, SWEET & SOUR EGGPLANT, CAULIFLOWER

Coriander leaves

DESSERTS

- **Fresh Fruit Medley** – Jack fruit, mango, lychee
- **Classic Custard Tart** – Asian style vanilla custard tart



BUFFETS

GREEKTOWN | 51

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

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

SALADS

ARTISANAL CALLIOPE OF MARKET STAND SALAD

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

HARISSA CARROT SALAD

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

BUILD YOUR OWN BAZAAR BOWL

PROTEINS

- **Bovine Kofta**
  Lamb and beef, barrel feta, herb, and spice
- **Chicken Shawarma**
  Classic spiced, roasted chicken thighs
- **Cauliflower Shawarma**
  Classic, spiced, roasted cauliflower

BASE

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

SAUCE

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

FINISHING TOUCH

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

DESSERTS

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





RECEPTIONS

RECEPTION

RECEPTION PLATTERS

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

CARVED SEASONAL FRUIT & BERRIES | 125
Hand-carved selection of fruit enhanced with seasonal berries

GARDEN FRESH CRUDITÉ | 115
Celery, sweet bell peppers, broccoli, cucumbers, cherry tomatoes, cauliflower, carrots, buttermilk ranch dip

WARMED SPINACH ARTICHOKE DIP | 130
Creamy spinach artichoke dip, sliced baguettes, pita chips, tortilla chips

WARMED BUFFALO CHICKEN DIP | 130
Creamy chicken dip, buffalo blue cheese, sliced baguettes, pita chips, tortilla chips

ROASTED FARM MARKET VEGETABLES | 145
Seasonal roasted garden vegetables, extra virgin olive oil, aged balsamic syrup, sea salt

CAST IRON BAKED BRIE | 175
Imported brie, apple cinnamon chutney compote, puff pastry, sourdough French baguettes

MEDITERRANEAN DIP MEDLEY |190
Hummus dip, bazaar carrot dip, minted baba ghanoush. Selection of grilled and roasted vegetables, stuffed grape leaves, flatbread, crostini, pita chips

PRETZEL APPETIZER BOARD | 195
Large beer hall rye pretzel to share, personal sourdough, sweet and salted pretzels, pretzel nuggets, jars of artisanal brown mustard, yellow mustard, classic brewery beer cheese spread

ARTISAN CHEESE | 215
Selection of local farm stand, domestic and imported cheese, fruit, pickled vegetables, rustic crackers, flatbread, baguettes

CHARCUTERIE BOARD | 260
Local artisanal salami, sausage, cured meats, pâté, pickled vegetables, stone-ground mustard, marmalade, sliced baguettes

JUMBO STEAMED SHRIMP PLATTER | 285
75 jumbo shrimp, fresh lemon, house cocktail sauce

SMOKED SALMON PLATTER | 290
Hand carved smoked salmon, capers, red onions, tomato, eggs, cucumbers, flatbread, crackers, baguettes



RECEPTION

COLD HORS D'OEUVRE

Minimum of 25 pieces per selection.

PALM HEART CEVICHE | 5.50
Heart of palm, yuzu, chili, shallot, heirloom tomato

CAPONATA TARTLET | 5.50
Eggplant, zucchini, trinity of sweet peppers, tomatoes, olives, capers, hint of basil, gluten free tartlet shell

MICHIGAN BEET SOPE | 5.50
Mini corn cheese sope, house ricotta, beet tartar

AUTUMNAL MELON & GOAT CHEESE | 5.50
Local goat cheese mousse, melon minted balsamic salsa tartlet

BLOODY MARY DEVILED EGGS | 5.50
Bloody Mary flavored deviled eggs

CREOLE SHRIMP CROSTINI | 5.50
Creole roasted Gulf shrimp, confit fennel, crostini

IBÉRICO HAMON MELON CUBE | 5.50
Vine ripened melon, Ibérico Hamon

TEXTURE OF ASPARAGUS & PORK | 5.50
Asparagus Madeline, aged Ibérico ham

LOADED DEVILED EGG | 5.50
Apple wood bacon, mascarpone, chives, sweetie peppers

GULF SHRIMP COCKTAIL SHOOTER | 6
Louisiana style boiled large shrimp and Bloody Mary cocktail sauce

TATAKI TUNA SOPE | 6
Mini corn sope, cucumber mousse, tuna crudo, wasabi

TAPA OF PASTRAMI SALMON | 6
Spanish patatas, tortilla potato egg cake, herbed cream, pastrami salmon

RAINBOW TROUT POKE CONE | 6
Michigan red trout, dill, crème fraiche caviar, trout tartar, savory crispy cone

CORN & AHI TUNA | 6
Corn cake, edamame mousseline, miso seared ahi tuna

HERB CRUSTED BEEF POTATO CANAPE | 6
Herb crusted, seared beef, soft cheese mousse, potato barquette

PEPPERED LAMB CARPACCIO | MARKET PRICE
Seared rare, peppered lamb loin, maple mustard chutney, rosemary potato marble



RECEPTION

HOT HORS D'OEUVRE

Minimum of 25 pieces per selection.

ARTICHOKE SPINACH HÄPPCHEN | 5.50
Crispy enrobed tender spinach, artichoke, four-cheese blend Haeppchen

CHICKPEA FALAFEL | 5.50
Classic falafel, harissa Tahini dip

CROQUETTE OF MICHIGAN CARROTS | 5.50
Allium, heirloom carrots, hint of spice, side of carrot top chimichurri

FOUR-CHEESE MAC N' CHEESE BITES | 5.50
Lightly breaded, golden brown, four-cheese mac bites

RASPBERRY & BRIE POUFETTE | 5.50
Brie, Melba sauce, buttery pastry

HONEYCOMB CHEESE PHYLLO | 5.50
Honeycomb goat cheese stuffing, brown phyllo pastry

LOCAL MUSHROOM ARANCINI | 5.50
Local mushroom, four-cheese blend, risotto rice, herb saffron aioli

PASTEL CON QUESO | 5.50
Vegetable bean and cheese empanada, chimichurri sauce

ARTICHOKE BEIGNETS | 5.50
Golden brown herbed cheese, stuffed artichoke heart, Meyer lemon crema

SPANAKOPITA | 5.50
Spiced spinach, crispy phyllo pocket, barrel-aged feta

VEGETABLE GYOZA DUMPLING | 5.50
Asian Vegetable dumpling, sweet chili

THAI STYLE CORNCAKE | 5.50
Roasted corn, vegetables, hint of curry, side of sweet chili sauce

PERUVIAN SPICED CHICKEN TENDERLOIN STICK | 5.50
Peruvian spiced chicken tender, paddle side chimichurri aioli

PETIT CHICKEN TENDER | 5.50
Petit chicken tender woven on a skewer, romesco sauce

CHICKEN AREPA | 5.50
Corn coal masa, black beans, smoked chicken, queso blanco

CHICKEN LOLLIPOP | 5.50
Bone in, French-end chicken wing, local hot honey

CHICKEN CRISPY DUMPLING | 5.50
Chicken lemon grass dumpling, sweet chili sauce



RECEPTION

HOT HORS D'OEUVRE *continued*

Minimum of 25 pieces per selection.

CHICKEN TAQUITO | 5.50
Southwest flavored chicken tortilla roll, salsa verde

BLUE CRAB HÄPPCHEN | 5.50
Blue crab, hard squash, sweet pepper, spiced remoulade sauce

TEMPURA SHRIMP | 5.50
Japanese style battered shrimp, sweet chili sauce

CREOLE BEEF PIE | 5.50
Island spiced beef filling, classic egg-pastry crust

MAPLE SHANGHAI PORK SKEWER | 5.50
Crispy pork belly skewer, maple plum syrup

BEEF AND CHEESE EMPANADA | 5.50
Served with chimichurri sauce

ALL BEEF CRISPY DOG | 5.50
Puff pastry cheddar cheese crust, whole grain mustard aioli

KEFTEDES OF BOVINE | 5.50
Beef and lamb, barrel aged feta, classic herbs, tzatziki

PETIT BEEF WELLINGTON | 5.50
Petit beef tenderloin, mushroom Duxelle, French-style puff pastry

CRAWFISH BEIGNETS | 6
Crawfish tails, vegetable trinity, local amber beer, hint of spice, classic hurricane sauce

MAPLE BBQ PEACH SHRIMP PADDLE | 6
BBQ spiced white shrimp, peach hug, house maple peach chili sauce

LOLLIPOP OF PRIME BEEF | 6
Medium-rare, prime steak cube, potato crisp, tarragon chimichurri

COCONUT SHRIMP | 6.50
Coconut enrobed shrimp, piña colada crema

PETIT HOUSE CRAB CAKE | 7
Classic house crab cake, Meyer lemon aioli

BACON SCALLOP | 7
Cold water skewered scallop, local applewood bacon, lime chili glaze

CLASSIC LAMB LOLLIPOP | MARKET PRICE
Seared petit lamb rack lollipop, side of pomegranate aioli



RECEPTION

RECEPTION STATIONS

Reception Rate will be applied for an additional fee.

SALAD SHOOTER STATION (dozen) | 60

Salads served in petite marmites

3 dozen minimum per each flavor:

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

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

TRADITIONAL BONE-IN WINGS STATION (dozen) | 60

3 dozen minimum per each flavor:

Flavors:

- Buffalo
- Sweet chili glaze
- Parmesan garlic

Sides:

- Celery sticks
- Ranch
- Blue cheese dipping sauce

DETROIT STYLE PIZZA (per pie) | 104

Price listed is per pizza cut into 16 bites.

Gluten free available upon request for an additional fee.

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



RECEPTION

RECEPTION STATIONS *continued*

Reception Rate will be applied for an additional fee.

SIMPLY SLIDERS (each) | 7

Minimum order 15 each per selection.

COLD

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

HOT

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

SOUTHWEST STREET TACOS (each) | 7

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

Minimum of 48 each:

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

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



RECEPTION

RECEPTION STATIONS *continued*

Reception Rate will be applied for an additional fee.

NACHO STATION | 12

Prices listed are per guest. Minimum of 50.

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

- **Add Guacamole | +3**

ASIAN STREET MARKET | 14.50

Prices listed are per guest. Minimum of 50.

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

WAFFLE FRY STATION | 13

Prices listed are per guest. Minimum of 50.

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

GOURMET TRIO OF MAC 'N' CHEESE STATION | 16

Prices listed are per guest. Minimum of 50.

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

DEARBORN KABOB STATION | 19

Prices listed are per guest.
Served with Egyptian salad and Mujadara.

Choice of Two:

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



RECEPTION



ACTION STATIONS

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

PASTA STATION* | 15

Price listed is per guest. Minimum of 50.

Pasta

- Fresh four-cheese tortellini
- Penne rigate

Sauces *Choice of two (2):*

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

Accompaniments

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

Additional Cost: *Choice of:*

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

RECEPTION

CARVED TO ORDER STATIONS

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

BONE-IN TURKEY BREAST* (25 portions) | **250**
Herb-rubbed and roasted turkey breast, cherry orange chutney, whole grain mustard, mayonnaise, bakery cocktail rolls

HARDWOOD SMOKED BEEF BRISKET* (20 portions) | **295**
Fried onion crisps, blueberry vinegar barbeque sauce, mini rolls

GREEKTOWN CARVERY* (20 portions) | **350**
Rosemary, garlic-roasted leg of lamb with tzatziki sauce, whole wheat pita, bakery cocktail rolls

TRI-COLOR PEPPERCORN CRUSTED HEIRLOOM PORK LOIN* (35 portions) | **385**
Charred stone fruit and orange chutney, tarragon mustard aioli, chimichurri, bakery cocktail rolls

HERB AND PEPPER CRUSTED BARON OF BEEF* (75 portions) | **MARKET PRICE**
Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise, bakery cocktail rolls

GRILLED BEEF TENDERLOIN* (20 portions) | **MARKET PRICE**
Michigan mushroom demi-glace sauce, petit rolls



RECEPTION

DESSERT STATIONS

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

STATIONS & DISPLAYS

CRÈME BRÛLÉE STATION* | **12**
Assortment of vanilla, chocolate, and strawberry crème brûlée, caramelized to order

Toppings: seasonal fruit, vanilla whipped cream

CREPE STATION* | **12**
Order gluten-free and vegan on request

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

BUILD YOUR OWN STRAWBERRY SHORTCAKE STATION | 12
Romanov strawberries, simply strawberries, mixed berry compote, shortcake biscuits, pound cake, chocolate sauce, whipped cream

CHERRIES JUBILEE ACTION STATION* (each) | 12
Michigan cherries in butter, brown sugar, lemon, Kirsch, and flambéed. Served over French vanilla bean ice cream

BANANAS FOSTER ACTION STATION* (each) | 12
Sliced bananas in butter, brown sugar, lemon, cinnamon, rum, and flambéed. Served over French vanilla bean ice cream

WARM LAVA CAKE STATION | 14
Mini chocolate lava cakes, served warm with caramel, raspberry, chocolate coulis and sweet cream

MOTOR CITY MINI PASTRY TABLE | 14
Petit fours, pastries, dessert shooters, chocolates (including fresh fruit and vegan selections)

VIENNESE DESSERT TABLE | 15
Collection of mini pastries, tartlets, macarons, assorted mousse, cheesecake bites surrounded by chocolatier's selections of truffles, chocolates

THE SWEET SIDE SHOOTERS (each) | 5
Prices listed are per each shooter. 3 dozen minimum per each flavor.

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





DINNER MENU

DINNER

PLATED DINNERS

Prices listed are per guest. Minimum of 25 guests.

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

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

ENTRÉES

MAPLE ROASTED CHICKEN BREAST | 51

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

LIMONE CHICKEN BREAST | 51

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

Pairs well with Ecco Domani Pinot Grigio

PARISIAN HERB GNOCCHI | 55

Herb gnocchi, charred tomato agrodolce, baby vegetables, fried capers, plant-based Parmesan

SHAWARMA CAULIFLOWER STEAK | 55

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

CAPONATA RISOTTO | 55

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

SEASONAL BELUGA LENTIL PORRIDGE | 55

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

HEIRLOOM PORK TENDERLOIN | 57

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

Pairs well with Cono Sur Bicicleta Pinot Noir

ROASTED AIRLINE CHICKEN BREAST | 59

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

ROASTED ORGANIC SALMON | 65

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

ANGUS BUTLER STEAK | 69

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

Pairs well with Los Vascos Cabernet Sauvignon

BRAISED ANGUS SHORT RIB | 69

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

Pairs well with Louis Martini Cabernet

VEAL OSSO BUCO | 75

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

SMOKED BEEF TENDERLOIN | MARKET PRICE

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

Pairs well with 14 Hands Cabernet Sauvignon



DINNER

PLATED DINNERS *continued*

SALADS

Please select one (1) from the following:

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

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

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

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

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

DESSERTS

Please select one (1) from the following:

CROSTATA OF FRESH FRUIT & BERRIES BAVARIAN DESSERT
Bavarian cream, balsamic honey, blueberry syrup, sweet cream

PASSION FRUIT CURD CLOUD TART
Raspberry compote, macarons, sweet cream

CHOCOLATE MOUSSE CAKE
Berry compote, orange chocolate paint, sweet cream

CRÈME BRÛLÉE CHEESECAKE
Berry compote, bittersweet chocolate sauce, sweet cream

TIRAMISU CAKE
Bittersweet chocolate sauce, fresh fruit garnish

CHOCOLATE PUDDING
Dark chocolate pudding with blueberry compote





BEVERAGES

BEVERAGES

HOSTED BEVERAGES*

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

ULTRA-PREMIUM SPIRITS | 14
By the cocktail
Grey Goose Vodka
Casamigos Blanco Tequila
Bacardi Gran Reserve Diez Rum
Aviation Gin
Woodford Reserve Bourbon
Crown Royal Whiskey
Johnnie Walker Black

DELUXE SPIRITS | 10
By the cocktail
New Amsterdam Vodka
Jose Cuervo Silver Tequila
Bacardi Rum
New Amsterdam Gin
Jim Beam Bourbon
Canadian Club Whiskey
Dewar's White Label Scotch

PREMIUM WINE | 10
By the glass
Kendall Jackson Chardonnay
Kim Crawford Sauvignon Blanc
Franciscan Estate Cabernet
La Crema Pinot Noir

DELUXE WINE | 9
By the glass
Dark Harvest Chardonnay
Ruffino Pinot Grigio
Sycamore Lane Cabernet
Proverb Pinot Noir

IMPORTED & MICROBREW BEER | 8
By the bottle/can
Stella Artois
Blue Moon
Dirty Blonde
Modelo
Bell's Two Hearted
Voodoo Ranger IPA

AMERICAN PREMIUM BEER | 7
By the bottle
Michelob Ultra
Miller Lite
Coors Light
Non-Alcoholic Option

HARD SELTZERS (each)
Minimum of 24 order for each flavor
High Noon **| 10**
(Black Cherry, Mango, Pineapple)
White Claw **| 10**
(Black Cherry, Mango, Lime)

CUTWATER CANNED COCKTAILS (each) **| 12**
(Lime Margarita, Mango Margarita, Vodka Mule)

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

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



WINE

WHITE WINES

PINOT GRIGIO

Seaglass – *Mendocino, California* | **46**

SAUVIGNON BLANC

Joel Gott – *California* | **52**

Whitehaven – *Marlborough, New Zealand* | **65**

CHARDONNAY

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

Diatom – *Santa Barbara County, California* | **76**

ROSÉ

Chateau Ste Michelle – *Columbia Valley, Washington* | **45**

RED WINES

MERLOT

Chateau Souverain – *California* | **41**

Murphy-Goode – *California* | **45**

PINOT NOIR

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

Siduri – *Santa Barbara, California* | **84**

CABERNET SAUVIGNON

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

Prati by Louis M Martini – *Sonoma County, California* | **68**

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

MALBEC

Don Miguel Gascon – *Mendoza, Argentina* | **60**

RED BLEND

Joel Gott 'Palisades' – *California* | **53**





FINE PRINT

FINE PRINT

POLICIES AND SERVICES

PLEASE TAKE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

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

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

EXCLUSIVITY

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

FOOD AND BEVERAGE PRICING

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

CONTRACTS

In order to execute your event, customers shall communicate proposed menus, and attendance numbers a minimum of forty-five (45) days prior to the first Event date. Signed copy of the Banquet Contract and banquet event orders (BEOs) must be returned to us one (1) month prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and exclusive caterer. In addition, full payment for all services must be received one (1) month, in advance of your first event.

SERVICE CHARGE AND TAX

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

CHINA SERVICE

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

LINEN SERVICE

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

DELIVERY

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

FINE PRINT

POLICIES AND SERVICES *continued*

CONCESSIONS

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

SUPPLEMENT STAFFING FEES

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

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

Following staffing requires a minimum of six hours:

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

VOUCHERS

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

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

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

FOOD AND NON-ALCOHOLIC BEVERAGE SAMPLING POLICY

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

ALCOHOL BEVERAGE SAMPLING

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

HOLIDAY SERVICE

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

FINE PRINT

POLICIES AND SERVICES *continued*

SUSTAINABILITY

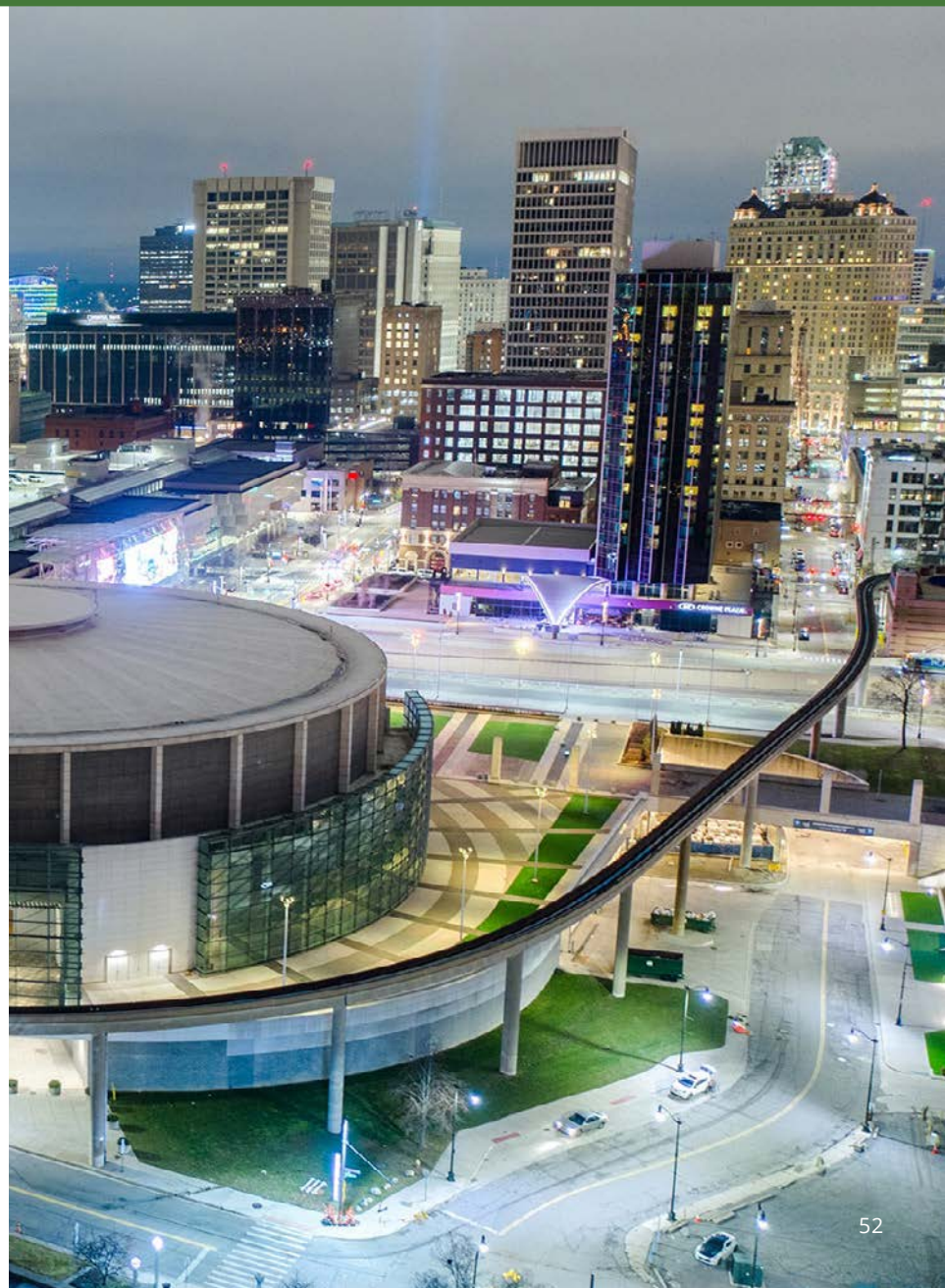
Huntington Place Food & Beverage is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations. We actively participate in all Huntington Place's current sustainability programs, including waste reduction, recycling, energy and water conservation,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

ALLERGIES AND/OR RESTRICTIONS

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

ALCOHOLIC BEVERAGE GUIDELINES

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





HUNTINGTON PLACE

THANK YOU

Hassan Shahlaei
General Manager
Hassan.shahlaei@sodexo.com