

Catering
AT THE MAX

2017-2018



BREAKFAST DISPLAY

All displays are charged a per person rate for sixty minute duration

<p>CONTINENTAL BREAKFAST 14</p> <p>freshly brewed great lakes coffee, fresh orange juice, fresh cranberry juice, sliced fruit display, bagels, morning pastries, whipped cream cheese, whipped butter, fresh preserves</p>	<p>SOUTHERN BREAKFAST 22</p> <p>freshly brewed great lakes coffee, fresh orange juice, fresh cranberry juice, sliced fruit display, buttermilk biscuits, sausage gravy, sour cream scrambled eggs, country fried steak, white cheddar grits, sweet potato and andouille hash</p>
<p>LIGHT AND FIT 18</p> <p>freshly brewed great lakes coffee, fresh orange juice, fresh cranberry juice, sliced fruit display, assorted cereals, fruit & yogurt parfaits, oatmeal station, fresh fruit smoothie shooters</p>	<p>EXECUTIVE BREAKFAST 26</p> <p>freshly brewed great lakes coffee, fresh orange juice, fresh cranberry juice, sliced fruit display, bagels, morning pastries, whipped cream cheese, whipped butter, fresh preserves, smoked salmon display, traditional eggs benedict, potato pancakes with crème fraiche</p>
<p>MICHIGAN BREAKFAST 20</p> <p>freshly brewed great lakes coffee, fresh orange juice, fresh cranberry juice, sliced fruit display, vanilla scented french toast, warm maple syrup, whipped butter, white cheddar scrambled eggs, maple bacon, sausage links, crispy breakfast potatoes</p>	

BREAKFAST ADDITIONS

Items are available to be additions to any breakfast display priced per person or combine to build a create your own display for a sixty minute duration (Minimum of four selections for create your own)

<p>FRESH FRUIT DISPLAY 3</p> <p>sliced seasonal fruits, fresh berries</p>	<p>QUICHE LORRAINE 4</p> <p>smoked bacon, sautéed leeks, gruyere cheese</p>
<p>SCRAMBLED EGGS 3</p> <p>white cheddar, crème fraiche, chopped chive</p>	<p>VEGETABLE FRITTATA 4</p> <p>fresh garden vegetables, spinach, white cheddar</p>
<p>HASH BROWNS 3</p> <p>crisp breakfast potatoes, fresh herbs</p>	<p>SAUSAGE AND EGG BISCUITS 4</p> <p>country sausage patty, scrambled egg, white cheddar</p>
<p>BREAKFAST PROTIENS 3</p> <p>choose one: maple bacon, sausage links, turkey bacon, turkey sausage</p>	<p>CROISSANT SANDWICH 5</p> <p>shaved country ham, scrambled egg, white cheddar, multi-grain croissant</p>
<p>MORNING PASTRIES 3</p> <p>assortment of danish, muffins, bagels</p>	<p>TRADITIONAL EGGS BENEDICT 5</p> <p>toasted english muffin, sliced country ham, poached egg, hollandaise sauce</p>
<p>VANILLA SCENTED FRENCH TOAST 4</p> <p>warm maple syrup, whipped butter, fresh whipped cream</p>	<p>HUEVOS RANCHEROS 5</p> <p>crispy corn tortilla, refried beans, grilled green chili, fried egg, queso fresco, rancho sauce</p>
<p>SPICED RUM BELGIAN WAFFLE 4</p> <p>warm maple syrup, whipped butter, fresh whipped cream, fresh berry compote</p>	<p>SMOKED SALMON EGGS BENEDICT 6</p> <p>toasted english muffin, smoked salmon, poached egg, caper dill hollandaise sauce</p>
<p>BOURBON VANILLA BEAN PANCAKES 4</p> <p>warm maple syrup, whipped butter</p>	<p>SMOKED SALMON DISPLAY 12</p> <p>assorted bagels, capers, red onion, egg whites, diced tomato, chive infused crème fraiche, dill cream cheese</p>

***Ask your catering manager about menu items that are cooked to order or served raw.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BRUNCH DISPLAY

Brunch display offers the Michigan Breakfast Display and your choice of the following for ninety minute duration
\$40 per person

MICHIGAN BREAKFAST (INCLUDED)

freshly brewed coffee and teas, fresh juices, fruit display, vanilla scented french toast, warm maple syrup, whipped butter, white cheddar scrambled eggs, maple bacon, sausage links, crispy breakfast potatoes

SOUP AND SALAD

Choose two of the following

CHICKEN NOODLE SOUP

rustic egg noodles, chopped chicken, mirepoix

TOMATO BASIL BISQUE

ripe tomatoes, fresh basil, fresh cream

ITALIAN WEDDING SOUP

meatballs, spinach, acini de pepe, grated parmesan

LOADED POTATO CHOWDER

crispy bacon, sharp cheddar cheese, broccoli, crème fraiche

ROASTED FINGERLING POTATO SALAD

crumbled bacon, blue cheese, onion, fresh herbs, roasted garlic vinaigrette

CHEF'S SOUP OF THE DAY

seasonal daily inspiration

MIXED GREENS

artisan lettuce, shaved carrot, english cucumber, cheddar, sweet balsamic

CAESAR

fresh romaine, baby kale, parmesan, brioche croutons, creamy caesar dressing

SPINACH (ADD \$2)

Pancetta, chevre, hazelnut, fig, sweet balsamic dressing

ARUGULA (ADD \$2)

quinoa, faro, pepitas, feta, dried cherries, cider vinaigrette

BRUSSEL SPROUT (ADD \$2)

pine nuts, egg, red onion, pecorino, ginger lemon vinaigrette

CHOP (ADD \$3)

mixed greens, tomato, bleu cheese, avocado, egg, pancetta, red onion, fried garbanzo beans, chipotle sherry vinaigrette

MAIN

Choose two of the following

HERB GRILLED CHICKEN BREAST

kale and barlotti bean ragout, red pepper oil

ROASTED 8-WAY CHICKEN

legs, thighs, breasts, wings, braised brussel sprouts, whole grain mustard crème fraiche

PAN SEARED SCOTTISH SALMON

mushroom farro, romesco sauce

ROASTED FLORIDA SNAPPER

crimson lentils, ajoriero sauce

PORT WINE BRAISED SHORT RIBS

celeriac whipped potato, port wine reduction

PAN SEARED CHUCK TENDER

roasted mushrooms, sherry reduction

BRULEED PORK LOIN

cherry tomato con fit, bacon-onion jam

WILD MUSHROOM GNOCCHI

wild mushroom blend, truffle butter, pecorino

FOUR-CHEESE RAVIOLI

shaved parmesan, eggplant "bolognese"

VEGETABLE LASAGNA

zucchini and squash ribbons, cauliflower veloute, pine nut and arugula pesto sauce, pecorino

DESSERT

Choose one of the following

SWEET TOOTH

house baked 3-bite cookies, assorted chocolate brownies, mini fresh fruit tart

DETROIT'S FINEST

guernsey ice cream station with assorted toppings, warm sanders hot fudge, assorted faygo pop floats (additional \$3 per person)

GRANDPA'S FAVORITE

white chocolate chambord cheesecake, tart key lime pie, decadent flourless chocolate cake, rich chocolate raspberry mousse torte, cream cheese frosted carrot cake (additional \$4 per person)

PASTRY EXTRAVAGANZA

mini vanilla bean crème brulee, chocolate covered cannoli, mini fruit tarts, chocolate mousse cups, assorted mini pastries (additional \$6 per person)



GOURMET DELI DISPLAY

Prices based on a sixty minute duration
All gourmet deli displays are accompanied by house made potato chips
\$24 per person

SOUP AND SALAD

Choose two of the following

CHICKEN NOODLE SOUP

rustic egg noodles, chopped chicken, mirepoix

TOMATO BASIL BISQUE

ripe tomatoes, fresh basil, fresh cream

ITALIAN WEDDING SOUP

meatballs, spinach, acini de pepe, grated parmesan

LOADED POTATO CHOWDER

crispy bacon, sharp cheddar cheese, broccoli, crème fraiche

BUTTERNUT SQUASH BISQUE

roasted squash, fresh cream, candied walnuts

CHEF'S SOUP OF THE DAY

seasonal daily inspiration

MIXED GREENS

artisan lettuce, shaved carrot, english cucumber, cheddar, sweet balsamic

CAESAR

fresh romaine, baby kale, parmesan, brioche croutons, creamy caesar dressing

SPINACH (ADD \$2)

pancetta, chevre, hazelnut, fig, sweet balsamic dressing

ARUGULA (ADD \$2)

quinoa, faro, pepitas, feta, dried cherries, cider vinaigrette

BRUSSEL SPROUT (ADD \$2)

pine nuts, egg, red onion, pecorino, ginger lemon vinaigrette

CHOP (ADD \$3)

mixed greens, tomato, bleu cheese, avocado, egg, pancetta, red onion, fried garbanzo beans, chipotle sherry vinaigrette

SANDWICHES

Choose three of the following

ITALIANO

prosciutto, sopressatta, romaine, romas, olive tapenade, red wine vinaigrette, ciabatta

GRILLED VEGGIE WRAP

seasonal vegetables, arugula pesto

WEST COAST CLUB

shaved turkey breast, bacon, mixed greens, marinated tomato, avocado, aioli, sprouts, whole wheat bread

NEW YORKER

everything bread, house made lox, tarragon and caper whipped cream cheese, shaved red onion

PORKER

sliced pork belly con fit, apricot/ fig mustarda, pickled fennel, bib lettuce, brioche

ROASTED PORTOBELLO

sherry vinaigrette, oven dried tomato, piquillo pepper, citrus emulsion

TUNA

albacore tuna salad, croissant, mixed greens, marinated tomato, cucumber, swiss

HARVEST CHICKEN SALAD

dry cherry-almond chicken salad, mix greens, marinated tomato, multi-grain croissant

SPANIARD

sliced chicken, roasted red pepper, shaved onion, arugula, manchego, smokey aioli, sour dough roll

DESSERT

CHEF'S FAVORITE

house baked 3-bite cookies, assorted chocolate brownies



LUNCH DISPLAY

Lunch display offers your choice of the following for sixty minute duration
All lunch display are accompanied by artisan bread.
\$32 per person

SOUP AND SALAD

Choose two of the following

CHICKEN NOODLE SOUP

rustic egg noodles, chopped chicken, mirepoix

TOMATO BASIL BISQUE

ripe tomatoes, fresh basil, fresh cream

ITALIAN WEDDING SOUP

meatballs, spinach, acini de pepe, grated parmesan

LOADED POTATO CHOWDER

crispy bacon, sharp cheddar cheese, broccoli, crème fraiche

BUTTERNUT SQUASH BISQUE

roasted squash, fresh cream, candied walnuts

CHEF'S SOUP OF THE DAY

seasonal daily inspiration

MIXED GREENS

artisan lettuce, shaved carrot, english cucumber, cheddar, sweet balsamic

CAESAR

fresh romaine, baby kale, parmesan, brioche croutons, creamy caesar dressing

SPINACH (ADD \$2)

pancetta, chevre, hazelnut, fig, sweet balsamic dressing

ARUGULA (ADD \$2)

quinoa, faro, pepitas, feta, dried cherries, cider vinaigrette

BRUSSEL SPROUT (ADD \$2)

pine nuts, egg, red onion, pecorino, ginger lemon vinaigrette

CHOP (ADD \$3)

mixed greens, tomato, bleu cheese, avocado, egg, pancetta, red onion, fried garbanzo beans, chipotle sherry vinaigrette

MAIN

Choose two of the following

HERB GRILLED FREE RANGE CHICKEN BREAST

cherry-almond wild rice pilaf, lemon artichoke sauce

CHICKEN CORDON BLEU ROULADE

crispy bacon infused brussels sprouts, grain mustard cream sauce

PAN SEARED FARROE ISLAND SALMON

roasted vegetable cous cous, fennel salad, citrus vinaigrette

GRILLED MAHI MAHI

garden vegetable & feta quinoa salad, stone fruit salsa

PORT WINE BRAISED SHORT RIBS

celeriac whipped potato, port wine reduction

LIGHTLY SMOKED PETIT FILET OF BEEF

warm redskin & spinach potato salad, bourbon-peppercorn jus

MAPLE INFUSED PORK LOIN

rosemary scented sweet potato wedges, bacon-onion gastrique

WILD MUSHROOM GNOCCHI

sautéed wild mushrooms, shaved parmesan, asparagus tips, porcini cream sauce, chive oil

FOUR-CHEESE RAVIOLI

roasted garden vegetables, shaved parmesan, tomato vodka sauce

EGGPLANT ROLLATINI

ratatouille vegetables, shaved parmesan, charred tomato basil sauce

DESSERT

SWEET TOOTH

house baked 3-bite cookies, assorted chocolate brownies, mini fresh fruit tart



PLATED LUNCH

All plated lunch offerings are served with warm artisan breads
Additional selections beyond one begin or one main will result in a \$2 per person service fee for each choice.

BEGIN

Choose one of the following

HOUSE SALAD

artisan mix greens, cherry tomato, cucumber, boiled egg, herb buttermilk dressing

CAESAR SALAD

fresh romaine baby kale, shaved parmesan, duck fat croutons, house-made vinaigrette

HARVEST SALAD

artisan mix greens, goat cheese, strawberry, blueberry, white balsamic vinaigrette

TOMATO BASIL BISQUE

crème fraîche, basil oil

WILD MUSHROOM BISQUE

porcini crème fraîche, chive oil

CHEF'S SOUP OF THE DAY

seasonal daily inspiration

MAIN

Choose one of the following

TUSCAN CHICKEN

prosciutto, fontina, sage, barlotti ragout, wild mushroom glaze

26

PAN SEARED SCOTTISH SALMON

squid ink linguini, spinach, oven dried tomatoes, marcona almonds, white wine, lemon, romesco sauce

32

CORNISH HEN

½ roasted cornish hen, saffron and chorizo rice, piquillo peppers, pea puree, lemon oil

28

CHUCK TENDER

chevre croquette with jamon, crispy brussel sprouts, roasted garlic emulsion

30

ROASTED SCOTTISH SALMON

caper pesto, French lentils, fresh tomato, asparagus, roasted carrot puree

30

72 HOUR SHORT RIB

roasted root vegetables, celeriac gratin, natural jus

28

WILD MUSHROOM GNOCCHI

wild mushroom blend, truffle butter, pecorino

26

SEASONAL VEGETABLE TERRINE

herbed risotto, tomato coulis, caper pesto

26

FINISH

Choose one of the following

FRESH FRUIT TART

chambord pastry cream, fresh fruit & berries, apricot glaze

VANILLA BEAN CREME BRULEE

whipped cream, fresh berries
(additional \$2 per person)

RUSTIC APPLE GALETTE

bourbon caramel sauce, candied lemon zest

POTS DE CREME

cointreau infused dark chocolate, fresh whipped cream, candied orange zest
(additional \$3 per person)



BOX LUNCH

Choose three from the selection below
Additional selections beyond three will result in a \$2 per person service fee
\$16 per person

ITALIANO

prosciutto, sopressatta, romaine, romas, olive tapenade,
red wine vinaigrette, ciabatta

GRILLED VEGGIE WRAP

seasonal vegetables, arugula pesto

WEST COAST CLUB

shaved turkey breast, bacon, mixed greens, marinated tomato,
avocado, aioli, sprouts, whole wheat bread

NEW YORKER

everything bread, house made lox, tarragon and caper whipped
cream cheese, shaved red onion

PORKER

sliced pork belly con fit, apricot/ fig mustarda, pickled fennel,
bib lettuce, brioche

ROASTED PORTOBELLO

sherry vinaigrette, oven dried tomato, piquillo pepper,
citrus emulsion

TUNA

albacore tuna salad, croissant, mixed greens, marinated tomato,
cucumber, swiss

HARVEST CHICKEN SALAD

dry cherry-almond chicken salad, mix greens,
marinated tomato, multi-grain croissant

SPANIARD

sliced chicken, roasted red pepper, shaved onion, arugula,
manched,o smokey aioli, sourdough roll



BREAKS

Prices are per person for thirty minute duration

BEVERAGE

assorted soft drinks, bottled water, fresh brewed coffee,
hot chocolate, herbal teas

6

GAME DAY

jumbo soft pretzels, whole grain mustard, house-made potato
chips, french onion dip, tortilla chips, house-made salsa,
assorted soft drinks, bottled water, fresh brewed coffee,
hot chocolate, herbal teas

9

LIGHT AND FIT

assorted yogurts, granola bars, fruit display, mixed nuts,
assorted soft drinks, bottled water, fresh brewed coffee,
hot chocolate, herbal teas

8

SWEET TOOTH

assorted cookies, house-made brownies, assorted candy
bars, assorted soft drinks, bottled water, fresh brewed coffee,
hot chocolate, herbal teas

10

FRESH

garden vegetable display, roasted garlic hummus, blue
cheese dip, pita, whole fruit, assorted soft drinks, bottled
water, fresh brewed coffee, hot chocolate, herbal teas

8

ENERGY BOOST

regular & sugar free red bull, power bars, mixed nuts, whole
fruit, assorted smoothie shots, assorted soft drinks, bottled
water, fresh brewed coffee, hot chocolate, herbal teas

14



SMOKE HOUSE DISPLAY

Smoke-house display offers your choice of the following for a sixty minute duration
\$32 per person

SIDES

Please select two from the following

CAESAR SALAD
MIX GREEN SALAD
REDSKIN POTATO SALAD
DEVILED EGGS
CREAMY COLESLAW
BROCCOLI SLAW
SLICED WATERMELON
JALAPENO CHEDDAR CORNBREAD
SLIGHTLY SMOKED APPLE SAUCE
SMOKED TOMATO GAZPACHO

STARCH, BEANS AND GREENS

Please select two from the following

HOUSE-SMOKED PORK AND BEANS
VEGETARIAN BAKED BEANS
RED BEANS AND RICE
BLACK-EYED PEAS
SOUTHERN GREEN BEANS
SWEET MASHED POTATOES
ROASTED REDSKIN POTATOES
CREAMY MAC AND CHEESE
JALAPENO MAC AND CHEESE
SLOW COOKED COLLARD GREENS

MAIN MEATS

Please select two from the following

HOUSE-SMOKED PORK SPARE RIBS
HOUSE-SMOKED PULLED PORK
HOUSE-SMOKED CHICKEN WINGS
HOUSE-SMOKED BEEF BRISKET (additional 3 per person)
SMOKED PORK SAUSAGE
ROCK & RYE BBQ CHICKEN
MICHIGAN BEER CAN CHICKEN
FRIED CATFISH NUGGETS

DESSERT

Choose one of the following

SWEET TOOTH

house baked 3-bite cookies, assorted chocolate brownies, mini fresh fruit tart

GRANDPA'S FAVORITE

white chocolate chambord cheesecake, tart key lime pie, decadent flourless chocolate cake, rich chocolate raspberry mousse torte, cream cheese frosted carrot cake (additional \$4 per person)

DETROIT'S FINEST

guernsey ice cream station with assorted toppings, warm sanders hot fudge, assorted faygo pop floats (additional \$3 per person)

PASTRY EXTRAVAGANZA

mini vanilla bean crème brulee, chocolate covered cannoli, mini fruit tarts, chocolate mousse cups, assorted mini pastries (additional \$6 per person)



HORS D'OUVERS

Priced per piece of combine in package deal with a sixty minute duration
Choose any four \$18 per person
Choose any three \$14 per person

VEGETABLE SPRING ROLLS

wasabi sweet chilli sauce

APPLE AND CHEVRE MOUSSE

crostini, pistachio, chive

ROOT VEGETABLE CHIPS

rosemary salt

CAPRESE PIPETTE

fresh mozzarella, tomato, basil, balsamic

SMOKED SALMON MOUSSE

crostini, micro basil

SHRIMP ROMESCO

Iberian romesco sauce

AHI TUNA TARTARE

crispy wonton, scallion, ponzu

FOIE GRAS MOUSSE

cherry gastrique, brioche

PROSCIUTTO WRAPPED DATES

chevre cheese, fresh herbs

OYSTER

cava shooter

VEGAN AND GLUTEN FREE

VEGETABLE SUMMER ROLLS

sweet chilli sauce

TOMATO GAZPACHO SHOOTER

PICKLED PORTOBELLO SATAY

apricot ponzu

SHERRIED SPANISH POTATOES

ROOT VEGETABLE CHIPS

rosemary salt

CUCUMBER GAZPACHO SHOOTER

WHITE ALMOND GAZPACHO SHOOTER

CUCUMBER CUP

whole grain mustard hummus and chive

CANNELLINI AND QUINOA MOUSSE

watermelon radish

STRAWBERRY PIPETTE

basil/juniper essence



DISPLAY STATIONS

All stations are designed sixty minute duration and priced per person

<p>SUSHI DISPLAY california roll, spicy tuna roll, salmon roll, avocado cucumber roll, pickled ginger, wasabi, soy sauce</p>	<p>10</p>	<p>VEGETABLE CRUDITE DISPLAY carrot, celery, english cucumber, cherry tomato, broccoli, cauliflower, garlic hummus, peppercorn ranch, creamy blue cheese</p>	<p>8</p>
<p>BREAD AND RELISH DISPLAY assorted olives, olive tapenade, sundried tomato goat cheese, pickled vegetables, marinated artichokes, marinated red peppers, hearth breads and crackers</p>	<p>8</p>	<p>CHARCUTERIE DISPLAY spicy capicola, sopressata salame, genoa salami, prosciutto, shaved country ham, pickled vegetables, mixed nuts, assorted mustards, hearth bread and crackers</p>	<p>12</p>
<p>CHEESE DISPLAY creamy gorgonzola, pistachio dusted goat cheese, sharp cheddar, havarti, gouda, muenster, fruit preserves and infused honey, hearth breads and crackers</p>	<p>10</p>	<p>SHELLFISH DISPLAY citrus poached jumbo shrimp, jonah crab claws, oysters on the half shell, fresh horseradish, cocktail sauce, whole grain mustard mignonette, lemon wedges, tabasco sauce</p>	<p>16</p>

CARVING STATIONS

All stations are designed sixty minute duration and priced per person
The following stations require a chef attendant; one attendant per 100 guest at \$60 per attendant

<p>CHIMICHURRI BEEF TENDERLOIN chimichurri, siracha aioli, fresh rolls</p>	<p>14</p>	<p>HOUSE-SMOKED STANDING RIB ROAST horseradish cream sauce, natural jus</p>	<p>16</p>
<p>MEDITERRANEAN LEG OF LAMB sun-dried tomato, olives, artichokes, feta cheese, capers, fresh herbs, natural jus</p>	<p>14</p>	<p>VERNORS GLAZED HAM whole grain honey mustard, vanilla bean-sweet onion compote</p>	<p>12</p>
<p>MAPLE RUM PORK LOIN warm onion raisin compote, house-made smoked apple sauce</p>	<p>12</p>	<p>CHICKEN CORDON BLEU ROULADE shaved country ham, gruyere cheese, whole grain mustard cream sauce</p>	<p>12</p>

LIVE ACTION STATIONS

All stations are designed sixty minute duration and priced per person
The following stations require chef attendants; two attendant per 100 guest at \$60 per attendant

<p>POTATO STATION idaho whipped potatoes, sweet whipped potatoes yukon smashed potatoes, assorted cheeses, assorted vegetables, crumbled bacon, assorted gravy & sauces, fresh herbs</p>	<p>12</p>	<p>GRILLED CHEESE STATION assorted cheeses, assorted meats, assorted hearth breads assorted vegetables, assorted spreads, infused aioli's</p>	<p>18</p>
<p>QUESADILLA STATION brazilian marinated flank steak, agave marinated chicken, jerk style pulled pork, marinated grilled vegetables, assorted cheese, fresh guacamole, assorted salsas, flour tortilla, whole wheat tortilla</p>	<p>18</p>	<p>PASTA STATION penne pasta, cavatappi pasta, cheese tortellini, sliced chicken, italian sausage, sautéed shrimp tomato basil sauce, roasted garlic sauce, fresh herbs bolognese sauce, assorted vegetables, grated parmesan</p>	<p>20</p>
<p>STIR FRY STATION fried rice, asian style vegetables, marinated beef marinated chicken breast, sautéed shrimp, sliced almonds, toasted sesame seeds, assorted asian inspired sauces</p>	<p>20</p>		



STROLLING DINNER DISPLAY

All strolling dinner stations are designed for ninety minute duration
Choose three specialty stations and one dessert station.
Substitutions will result in a \$2 per person upgrade fee
\$55 per person

MEXICAN TOWN

cilantro-lime marinated flank steak quesadilla
agave chicken tostadas
house-made salsa & chips
crispy churros

MOTOWN

house-smoked pulled pork sliders
detroit style coney dogs
creamy mac and cheese
house-made potato chips

GREEKTOWN

traditional gyro
chicken souvlaki skewers
individual greek salads
spinach pie

SPRINGTIME FRESHNESS

chicken & garden vegetable kabobs
salmon po' boy sliders
margherita flatbread pizza
fresh fruit kabobs

EASTERN MARKET

dinty moore sandwiches
potato and cheddar pierogi
individual fattoush salad
personal hummus & garden vegetable crudité

NORTHERN MICHIGAN

cedar-infused salmon
yooper beef pasty
cherry-walnut wheat berry salad
grilled asparagus with balsamic reduction

SUMMERTIME BLISS

angus beef sliders
crispy corn dogs
garden vegetable gazpacho
watermelon & feta salad

FALLTIME COMFORTS

slow cooked chili
individual chicken pot pies
assorted grilled cheese sandwiches
fall harvest spinach salad

DESSERT

Choose one of the following

SWEET TOOTH

house baked 3-bite cookies, assorted chocolate
brownies, mini fresh fruit tart

DETROIT'S FINEST

guernsey ice cream station with assorted toppings,
warm sanders hot fudge, assorted faygo pop floats
(additional \$3 per person)

GRANDPA'S FAVORITE

white chocolate chambord cheesecake, tart key lime pie,
decadent flourless chocolate cake, rich chocolate raspberry
mousse torte, cream cheese frosted carrot cake
(additional \$4 per person)

PASTRY EXTRAVAGANZA

mini vanilla bean crème brulee, chocolate covered cannoli,
mini fruit tarts, chocolate mousse cups, assorted mini pastries
(additional \$6 per person)



DINNER DISPLAY

Dinner display offers your choice of the following for sixty minute duration
All dinner displays are accompanied by warm artisan breads and Roasted Vegetable Display
\$40 per person

SOUP AND SALAD

Choose three of the following

CHICKEN NOODLE SOUP

rustic egg noodles, chopped chicken, mirepoix

TOMATO BASIL BISQUE

ripe tomatoes, fresh basil, fresh cream

ITALIAN WEDDING SOUP

meatballs, spinach, acini de pepe, grated parmesan

LOADED POTATO CHOWDER

crispy bacon, sharp cheddar cheese, broccoli, crème fraiche

BUTTERNUT SQUASH BISQUE

roasted squash, fresh cream, candied walnuts

CHEF'S SOUP OF THE DAY

seasonal daily inspiration

MIXED GREENS

artisan lettuce, shaved carrot, english cucumber, cheddar, sweet balsamic

CAESAR

fresh romaine, baby kale, parmesan, brioche croutons, creamy caesar dressing

SPINACH (ADD \$2)

Pancetta, chevre, hazelnut, fig, sweet balsamic dressing

ARUGULA (ADD \$2)

quinoa, faro, pepitas, feta, dried cherries, cider vinaigrette

BRUSSEL SPROUT (ADD \$2)

pine nuts, egg, red onion, pecorino, ginger lemon vinaigrette

CHOP (ADD \$3)

mixed greens, tomato, bleu cheese, avocado, egg, pancetta, red onion, fried garbanzo beans, chipotle sherry vinaigrette

MAIN

Choose three of the following

BRULEED CHICKEN BREAST

smoked paprika crust, potato croquette, haricots vert, red pepper coulis

ROASTED PORK LOIN

braised mustard greens, roasted fingerling potato, cherry/malt gastrique

VEGETABLE NAPOLEON

assorted seasonal grilled vegetables, arugula pesto

WILD MUSHROOM GNOCHETTI (ADD \$3)

fresh herbs, pecorino, truffle butter

WOOD GRILLED CHICKEN (ADD \$3)

chevre, oven dried tomato, risotto cake, roasted garlic aioli

SEARED CHUCK TENDER (ADD \$8)

sautéed romanesco, chevre and potato croquette, tawny fig reduction

BONE MARROW ENCRUSTED FILET (ADD \$12)

sherried cauliflower puree, potato lentil gallette, broccoli rabe, balsamic port glace

FARROE ISLAND SALMON (ADD \$4)

wild rice salad, roasted asparagus, grapefruit agro dolce

PAN SEARED BRANZINO (ADD \$6)

roasted olive tapenade, herbed quinoa, crispy kale, tomato emulsion

LAMB SHANK OSSO BUCCO (ADD \$6)

braised swiss chard, risotto Milanese, tomato demi glace

72 HOUR SHORT RIB (ADD \$8)

wild mushroom farro ragout, crispy brussel sprouts, natural reduction

CONFIT OF PORK BELLY (ADD \$8)

roasted baby beets, borlotti bean ragout, hazelnuts, white balsamic emulsion

ROASTED NEW YORK STRIP (ADD \$10)

celleriac gratin, broccollinni, blistered tomato, sherry cream

PAN SEARED SMOKED HALIBUT (ADD \$15)

zucchini lentil fritter, parsnip puree, mascerated blood orange relish

ADD PROTEIN TO ANY PLATE FOR A DUET:

ny strip \$12
filet \$14
chuck tender \$10
short rib \$10
chicken breast \$6
salmon \$8
pork loin \$6
shrimp (3) \$9
pork belly \$10
halibut \$14



PLATED DINNER

All plated dinner offerings are served with seasonally appropriate vegetables and fresh hearth breads
Choose one begin, one main, one dessert
Additional selections beyond one main will result in a \$2 per person service fee

BEGIN

Choose one from the following

BABY SPINACH

goat cheese, toasted pecan, raspberry, blackberry, port wine balsamic

CEASAR SALAD

fresh romaine baby kale, shaved parmesan, cherry tomato, duck fat croutons, house-made vinaigrette

HARVEST SALAD

artisan mix greens, candied walnuts, goat cheese, strawberry, blueberry, white balsamic vinaigrette

CAPRESE SALAD

marinated mozzarella, heirloom tomato, arugula, fresh basil, pine nuts, pesto vinaigrette

CHOP HOUSE SALAD

fresh chopped artisan lettuce, blue cheese, bacon, cucumber, cherry tomato, onion, egg, garbanzo beans, peppercorn, buttermilk dressing

TOMATO BASIL BISQUE

crème fraîche, basil oil

BUTTERNUT SQUASH BISQUE

spiced crème fraîche, candied walnuts

WILD MUSHROOM BISQUE

porcini crème fraîche, chive oil

DUET MENU

BEEF TWO WAYS

50

blue cheese crusted petit filet, fig demi-glace
port wine braised short rib en croute, red wine reduction
duck fat potato cake, cauliflower puree

CHICKEN TWO WAYS

50

slow braised coq au vin, red wine reduction
chicken & wild mushroom en croute, marsala reduction
wild mushroom ragout, parsnip puree

PORK TWO WAYS

50

maple brined pork tenderloin, onion raisin compote
bourbon braised pork belly, fig-onion gastrique
butternut squash-pecan risotto cake

BEEF AND CHICKEN

50

peppercorn petit filet, red wine reduction
chicken confit & wild mushroom purse, marsala reduction
cauliflower puree, wilted spinach

FILET AND SEARED SALMON

52

lightly smoked petit filet, cabernet reduction
cedar infused atlantic salmon, michigan cherry reduction
root vegetable potato terrine, quinoa cake

LAND AND SEA

52

blue cheese crusted petit filet, fig demi-glace
herb infused jumbo prawns, herb butter
duck fat potato cake, white cheddar grit cake

ROCK CITY

50

faygo rock & rye braised short rib, natural jus
vernor's ginger ale braised pork belly, vanilla bean gastrique
angry orchard braised collard greens
jalapeño cheddar corn bread

HARVEST VEGETABLES

48

roasted vegetable beggars purse, red pepper puree
eggplant rollatini, charred tomato basil sauce
garden vegetable quinoa cake, arugula salad

MAINS

HERB CRUSTED CHICKEN BREAST

42

panko crusted free-range chicken breast,
cherry wild rice pilaf, whole grain mustard cream sauce

COQ AU VIN

44

red wine braised free-range chicken breast,
mushroom ragout, root vegetable terrine, cabernet reduction

FREE-RANGE CHICKEN

44

creamy goat cheese, sundried tomato, fresh basil,
herb risotto cake, citrus beurre blanc

CEDAR INFUSED FARROE ISLAND SALMON

46

cherry-almond wild rice pilaf timbale,
fresh pomegranate seeds, pomegranate reduction

BEEF SHORT RIB EN CROUTE

46

red wine braised boneless short rib, wild mushroom
duxelle, root vegetable puree, crispy phyllo shell,
cabernet reduction

WILD MUSHROOM GNOCCI

42

potato gnocchi, sautéed wild mushrooms, asparagus tips,
porcini cream sauce, chive oil

GARDEN VEGETABLE BEGGARS PURSE

42

cauliflower puree, arugula salad, fire roasted red
pepper sauce, balsamic reduction

CHILEAN SEA BASS

52

garden vegetable quinoa "cake", shaved citrus fennel salad,
blood orange puree, balsamic reduction

SHRIMP AND GRITS

46

blackened prawns, andouille sausage, creamy white cheddar
grit cake, arugula salad, creole cream sauce

SEA SALT & CRACKED PEPPER CRUSTED MAHI MAHI

46

coconut almond wild rice pilaf, stone fruit salsa, cilantro oil

BERKSHIRE PORK OSSO BUCO

44

pancetta white bean ragout, fried kale blossoms,
cabernet reduction

ROCK AND RYE SHORT RIB

46

faygo rock & rye braised boneless short ribs, wilted collard
greens, white cheddar grits, jalapeño cheddar corn bread

GINGER BEER SHORT RIB

46

wasabi smashed purple potato, fried kale blossom,
glazed carrot, crispy wonton, toasted sesame seeds

ENGLISH STILTON FILET OF BEEF

48

peppercorn seared filet, creamy stilton crust, duck fat potato
cake, fig infused demi-glace

PAN SEARED FILET OF BEEF

46

sea salt crusted filet, wild mushroom risotto cake, port wine reduction

FINISH

Choose one of the following

FRESH FRUIT TART

chambord pastry cream, fresh fruit & berries, apricot glaze

RUSTIC APPLE GALETTE

bourbon caramel sauce, candied lemon zest

VANILLA BEAN CREME BRULEE

whipped cream, fresh berries (additional \$2 per person)

POTS DE CREME

cointreau infused dark chocolate, fresh whipped cream, candied
orange zest