



SALES & CATERING  
DEPARTMENT  
CATERING MENU

FORT  
**Pontchartrain**  
A WYNDHAM HOTEL



# THANK YOU FOR CHOOSING THE FORT PONTCHARTRAIN A WYNDHAM HOTEL

Our dedicated Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist.

Please contact our friendly staff with any questions.  
Wee look forward to serving you!

Yours in hospitality,  
**Sales & Catering Team**



2 Washington Boulevard, Detroit, MI 48226



313-888-9642



[coordinator@cpdetroit.com](mailto:coordinator@cpdetroit.com)



[hotelpontchartrain.com](http://hotelpontchartrain.com)

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25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges.  
Tax and service charge subject to change.

# CONTINENTAL BREAKFAST

Continental Breakfast includes Fresh Brewed Starbucks Coffee, Assorted TAZO Teas and Chilled Fruit Juices (Orange, Apple & Cranberry)

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25.

Pricing is Per Person, based on 90 minutes of Service

Includes one doubled sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested above count.



## EXPRESS CONTINENTAL \$19 PP

Assorted Whole Fruit

Assorted Muffins & Danish

Individual Flavored Yogurts

## PONTCH CONTINENTAL \$23 PP

Sliced Fresh Fruit

Fresh Baked Muffins & Danish

Toast Station with White & Wheat Breads, Fruit

Preserves & Butter

Individual Flavored Yogurts

## EUROPEAN CONTINENTAL \$25 PP

Fresh Baked Scones & Croissants with Honey and

Orange Butter

Sliced Fresh Fruit

Cured Meats & Imported Cheeses

French Baguettes

## EXECUTIVE CONTINENTAL \$29 PP

Fresh Baked Coffee Cakes

Yogurt Parfait Station with Vanilla Yogurt, Fresh Seasonal Fruit,

Granola, Honey, Toasted Almonds

Sliced Fresh Fruit

Smoked Salmon Display with Petite Bagels, Cream Cheese, Capers,

Blistered Tomatoes, Diced Egg & Diced Red Onion

Toast Station with White & Wheat Breads, Fruit Preserves & Butter

# THEMED BREAKFAST BUFFETS

Breakfast Buffets includes Fresh Brewed Starbucks Coffee, Assorted TAZO Teas and Chilled Fruit Juices (Orange, Apple & Cranberry)

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25.

Pricing is Per Person, based on 90 minutes of Service

Includes one double sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested above count.

## THE METRO \$35 PP

Specialty Donut Wall

Individual Assorted Yogurts

Sliced Fresh Fruit

Scrambled Eggs with Cheddar & Chives

Applewood Smoked Bacon

Roasted Potatoes with Peppers & Onion

## THE SOUTHERN \$35 PP

Assorted Breakfast Cakes

Fresh Fruit Melange

Ham & Caramelized Bourbon Apples

Scrambled Eggs topped with Cheddar Cheese and Fresh Chives

Roasted Potatoes & Peppers

Cajun Shrimp & Grits

Scrambled Eggs

## LA COCINA \$37 PP

Assorted Breakfast Cakes

Fresh Fruit Melange

Flour Tortillas, White Cheese, Pico de Gallo

Tortilla Chips & Salsa Chilaquilles

Chorizo Potatoes

Scrambled Egg Rancheros

Black Beans with Bacon, Coffee & Green Onion



## THE COSMOPOLITAN \$40 PP

Fresh Baked Coffee Cakes

Scones & Croissants

Sliced Fresh Fruit & Whole Berries

Yogurt & Granola Parfaits

Cured Meats & Imported Cheese

French Baguettes

Pesto Scrambled Egg Whites

Your Choice of:

*Turkey Bacon or Chicken Apple Sausage*

Roasted Tri-Colored Fingerling Potatoes

Coffee Station to Feature Starbucks

Syrups & Creamers

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# BREAKFAST ENHANCEMENTS & ACTION STATIONS

## Breakfast Enhancements

All enhancements required to be ordered for the full guarantee as an addition to a Continental or Breakfast Buffet.

Enhancement items cannot be purchased individually.

25 guest minimum

Pricing is based on 90 minutes of service

### **SMOKED SALMON DISPLAY** Additional \$12 PP

Served with Petite Bagels, Cream Cheese, Capers, Tomatoes, Red Onion, and Diced Eggs

### **BREAKFAST SANDWICHES** Additional \$95/dozen

Please Select One of the Following:

Sausage, Egg & Cheese Biscuits

Ham, Egg & Cheddar Croissants

### **JUMBO CINNAMON ROLLS** Additional \$45/dozen

With Creamy Vanilla Icing

### **HOUSEMADE CROISSANTS** Additional \$45/dozen

With Butter & Fruit Preserves

### **HARD BOILED EGGS** Additional \$24/dozen

Two Dozen Minimum

### **SPECIALITY DONUTS** Additional \$45/dozen

Donuts Wall Available for Orders of Two Dozen or More

### **BREAKFAST FLATBREAD** Additional \$9/flatbread

### **BREAKFAST BURRITOS** Additional \$5/burrito

### **SPARKLING BOTTLED WATER** Additional \$6/bottle

San Pellegrino Limonata

### **INDIVIDUAL BOTTLED ICED COFFEE** Additional \$6/bottle

STOK Artisan Iced Coffee

## Breakfast Action Stations

Culinary Attendant Required per 75 People at \$150 per Attendant.

Action stations cannot be purchased individually.

25 guest minimum

Pricing is based on 90 minutes of service

### **FLAMING DONUT BITE STATION**

Additional \$8 PP

Chef Flambéed Donuts Served with Nutella, Caramel, Fresh Blueberries, Whipped Cream & Candied Pecan

### **BREAKFAST QUESADILLA STATION**

Additional \$10 PP

Flour Tortillas, Shredded Cheddar Jack Cheese, Sausage, Ham, Applewood Smoked Bacon, Scrambled Eggs, Onion, Peppers, Salsa & Sour Cream

### **OMELET STATION**

Additional \$9 PP

Omelets and Eggs Made to Order Include the Following:

Egg Beaters, Egg Whites and Whole Eggs

#### Vegetables

Mushrooms | Onions | Blistered Tomatoes | Spinach | Peppers

#### Proteins

Applewood Smoked Bacon | Sausage | Ham | Grilled Chicken

#### Cheese

Cheddar Jack | Feta | Swiss

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# PLATED BREAKFAST

Plated Breakfast includes Fresh Brewed Starbucks Coffee, Assorted TAZO Teas & Orange Juice Service and Fresh Baked Croissants with Butter

If more than one Entrée Selection is requested, a additional fee of \$4 per person for the full guarantee is required.



## GREAT LAKES BREAKFAST \$25

Scrambled Eggs

Applewood Bacon or Sausage Links

Roasted Red Potatoes with Sweet Peppers & Caramelized Onions

## BRIOCHE FRENCH TOAST \$27

Brioche French Toast

Served with Warm Maple Syrup & Fresh Blueberries

Applewood Smoked Bacon

Breakfast Potatoes

## CHIMICHURRI STEAK AND EGGS \$37

Grilled Manhattan Steak with Chimichurri Sauce

Scrambled Eggs with Cheddar Cheese and Chives

Roasted Red Potatoes with Caramelized Onions & Sweet Peppers

## RIVERWALK BREAKFAST \$26

Pesto Scrambled Egg Whites

Chicken Apple Sausage

Roasted Tri-Colored Fingerling Potatoes

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# THEMED BREAKS

All Breaks required to be ordered for the full guarantee with a minimum of 25 guests

Pricing is Per Person and based on 60 minutes of service.

## 161ST STREET \$16 PP

Jumbo Soft Pretzels  
Mustards  
Warm Cheese  
Smoked Almonds  
Cracker Jacks  
Assorted Coke Soft Drinks

## ALL DAY BEVERAGES \$15 PP

All Day Beverages is based on 8 hours of service.  
Includes the following beverages which are refreshed upon request and between breaks

Fresh Brewed Starbucks Coffee  
Assorted Coke Soft Drinks  
Bottled Water  
Assorted Hot TAZO Tea Display

## MIDNIGHT SNACK \$14 PP

Chocolate Chip Cookies  
White Chocolate Macadamia Nut Cookies  
Oatmeal Raisin Cookies  
Individuals Nutella & Crisps  
Brownies  
Chocolate & Regular Milk Cartons  
Assorted Coke Soft Drinks

## SOUTHWEST DETROIT \$16 PP

Fresh Made Guacamole  
Assorted Salsas  
Tortilla Chips  
Watermelon Agua Fresca

## SWEET & SALTY \$16 PP

Cajun Bar Mix  
Assorted Macarons & Petit Fours  
Individuals Bags of Trail Mix  
Housemade Chips & Dip  
Assorted Coke Soft Drinks

## HAPPY TRAILS \$16 PP

Assorted Dried Fruits, Nuts, Granola, Gardetto's, Goldfish,  
Toasted Coconut and M&M's  
Assorted Coke Soft Drinks

## BREAD IS LIFE \$17 PP

Bread Boards with Assorted Artisan Breads  
Assorted Butters & Jellies  
Bacon Jam  
Assorted Coke Soft Drinks

## HEALTH NUT \$18 PP

Hummus & Naan  
Veggies & Onion Dip  
Almonds  
Apples  
Smart Pop Popcorn  
San Pellegrino Limonata Sparkling Bottled Water

## WALLY'S \$20 PP

Assorted Candy Bars  
Individual Bags of Chex Mix  
Assorted Whole Fruit  
Individual Yogurts  
Mixed Nuts  
Assorted Granola & Energy Bars  
Assorted Coke Soft Drinks

## NAPA VALLEY \$21 PP

Cured Meats & Cheeses served with French Baguettes  
Dried Fruits & Almonds  
Pellegrino Limonata Sparkling Bottled Water

## SUSHI \$ MARKET PRICE PP

California, Salmon, Shrimp & Tuna Sushi Rolls  
Wasabi, Soy Sauce, Pickled Ginger  
Ginger Beer

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# A LA CARTE

## ON CONSUMPTION

Starbucks Regular/Decaffeinated Coffee  
\$55 per gallon

Assorted Tazo Tea Display  
\$55 per gallon

Assorted Coke Soft Drinks  
\$5 each

Soy, Almond or Coconut Milk  
\$9 for 32. oz carafe

Bottled Water  
\$5 each

Red Bull Energy Drink  
\$6 each

Individual Bottled Juice  
\$5 each

Sparkling Bottled Water  
\$5 each

Tazo Iced Tea  
\$40 per gallon

Hot Chocolate with Mini Marshmallows  
\$50 per gallon

Warm Apple Cider  
\$50 per gallon

Lemonade  
\$40 per gallon



## A LA CARTE

Based on 90 minutes of service

Fresh Baked Cookies  
\$44 per dozen

Jumbo Soft Pretzels with Warm Cheese  
\$65 per dozen

Assorted Mini Cupcakes  
\$32 per two dozen

Individual Ice Cream Bars  
\$44 per dozen

Assorted Candy Bars  
\$44 per dozen

Energy Bar or Granola Bar  
\$44 per dozen

Assorted Whole Fruit  
\$44 per dozen

# LUNCH BUFFETS

Lunch Buffets include Fresh Brewed Starbucks Coffee & Tazo Tea Display Station

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25.

Pricing is Per Person, based on 90 minutes of Service

Includes one doubled sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested.

Any Lunch Buffet can be selected for a Dinner option with a fee of \$10 per person for the full guarantee



## DELI SANDWICH & SOUP

\$40 PP

Broccoli Cheddar Soup

Chicken Noodle Soup

Pasta Salad

Assortment of Sandwiches Featuring:

Roast Beef

Turkey

Grilled Chicken

Roasted Vegetables

Housemade Chips & Dip

Assortment of Fresh Baked Cookies

Assorted Coke Soft Drinks

## NOLA

\$46 PP

Smoked Chicken Gumbo

Mixed Green Salad with Chef's Dressing

Red Beans & Rice

Chicken Etouffee

Maque Choux

Cornbread Muffins

King Cake

Assorted Coke Soft Drinks

## BACKYARD SUMMER BBQ

\$46 PP

Corn on the Cobb

Creamy Potato Salad

Cole Slaw

Steak Burgers

Veggie Burgers

Kielbasa

Lettuce, Tomato, Onion & Pickle

Assorted Condiments

Cheddar, Swiss, & Gouda Cheeses

Mini Cupcake Display

Assorted Coke Soft Drinks

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# LUNCH BUFFETS

Lunch Buffets include Fresh Brewed Starbucks Coffee & Tazo Tea Display Station

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25.

Pricing is Per Person, based on 90 minutes of Service

Includes one doubled sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested

Any Lunch Buffet can be selected for a Dinner option with an additional fee of \$10 per person for the full guarantee

## ITALIAN MARKET \$46 PP

Italian Wedding Soup

Tuscan Salad with Kalamata Olives & Sundried Tomatoes

Caprese Salad

Pesto Chicken Crema

Eggplant Puttanesca

Potatoes Vesuvio

Marinated Grilled Vegetables

Assorted Macaron Display

Assorted Coke Soft Drinks

## GREEKTOWN \$46 PP

Greek Salad

Cucumber, Blistered Tomatoes, Red Onion, Feta & Tzatziki Salad

Build your Own Gyro -

Shaved Lamb Shawarma & Falafel with Pita, Toppings & Tzatziki

Roasted Dill Fingerling Potatoes

Green Bean Shakshuka

Baklava

Assorted Coke Soft Drinks

## SOUTH OF THE BORDER \$46 PP

Chicken Tortilla Soup

Chopped Salad with Citrus Lime Vinaigrette

Chipotle Slaw

Crispy Catfish

Steak Chimichurri

Smoked Molasses Black Beans & Green Onion

Spanish Rice

Assorted Toppings

Cinnamon Sugar Churros

Aqua Fresca

## SUNDAY AFTERNOON \$46 PP

Salad with Red Onion, Kalamata Olives, Tomatoes, Feta Cheese & House Vinaigrette Dressing

Pretzel Bites with Warm Cheese & Mustard

Thin Crust Pizzas -

Cheese | Pepperoni | Sausage | Vegetarian

Bone-in Chicken Wings with Assorted Sauces

Warm Breadsticks

Assortment of Fresh Baked Cookies

Assorted Coke Soft Drinks

## EXECUTIVE \$58 PP

Bleu and Bacon Salad with Raddish

Brussels Sprouts

Filet Medallions with Red Wine Demi Glaze & Caramelized Onions

Chicken Chimichurri

Roasted Fingerling Potatoes

Signature Trilogy Chocolate Mousse in Glass

Assorted Coke Soft Drinks

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# BOXED LUNCH

One Selection per 25 guests with a Maximum of 3 total Selections. (Counts for each type must be provided one week prior in the banquet event orders)

Includes: Whole Apple, Kettle Chips Fresh Baked Cookie, Cutlery Kit, Condiment Packets and a Bottled Water or Assorted Coke Soft Drink per Box.



## SANDWICHES & WRAPS

### ROASTED TURKEY \$34 PP

Roasted Turkey Breast, Smoked Gouda, Lettuce, Tomato, & Cranberry Mayo on a Pretzel Roll

### ROAST BEEF \$34 PP

Oven Roasted Beef, Irish Cheddar, Lettuce, Tomato & Remoulade on an Onion Roll

### CHICKEN BREAST \$34 PP

Grilled Chicken Breast, Lettuce, Parmesan Cheese, Tomato, & Caesar Dressing in a Tomato Wrap

### ITALIAN \$34 PP

Prosciutto, Ham, Genoa Salami, Provolone, Shredded Lettuce, Tomato, Remoulade on a Demi-Baguette

### CAPRESE WRAP \$34 PP

Sliced Tomatoes, Fresh Mozzarella, Spinach & Pesto Infused Mayo in a Spinach Wrap

### GREEK SALAD WRAP \$34 PP

Cucumber, Blistered Tomatoes, Kalamata Olives, Feta, Tzatziki, Shallot, Arcadian Mix in a Spinach Wrap

# SMALL GROUP LUNCH

Small Group Lunch is for groups of 15 people or less. Plated lunch includes Fresh Brewed Starbucks Coffee, Tazo Tea or Assorted Coke Soft Drink

Pricing is Per Person, based on 90 minutes of Service

Menus will be placed in function meeting room prior to start of meeting and will be picked up by a banquet attendant no later than 10:30am. Please have each attendee circle their entree and beverage selection. Food will be delivered at predetermined lunch time specified on groups banquet event order.



## STEAK BURGER      \$22 PP

Angus Beef, White Cheddar Cheese, Thick Cut Bacon, Caramelized Onions, Sweet Pepper Crema, Lettuce, Tomato  
French Fries  
Fresh Baked Cookie

## HOUSE ROASTED TURKEY CRANBERRY BLT      \$22 PP

Turkey, Gouda Cheese, Thick Cut Bacon, Lettuce, Tomato & Cranberry Mayo on Focaccia Bread  
French Fries  
Fresh Baked Cookie

## STRAWBERRY FIELDS SALAD      \$22 PP

Spring Mix, Mixed Fresh Berries, Feta, Candied Pecans, Grilled Chicken  
Warmed Roll with Butter  
Fresh Baked Cookie

## CLASSIC CHICKEN CAESAR SALAD      \$22 PP

Grilled Chicken, Romaine, Shaved Parmesan, Croutons, Classic Caesar Dressing  
Warmed Roll with Butter  
Fresh Baked Cookie

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# PLATED LUNCH

## PLATED LUNCH OPTIONS

Plated Lunch includes your Choice of One Salad, One Entrée and Two Signature Glass Desserts with Baked Rolls, Butter, Fresh Brewed Starbucks Coffee, TAZO Tea & Water Service.

Each additional Entrée Selection can be requested for an additional fee of \$4 per person for the full guarantee

Any Plated Lunch can be selected for a Dinner option with a fee of \$10 per person for the full guarantee

Opting to use desserts provided with lunch for an afternoon break will result in an additional \$4 per person upcharge

## SALAD *SELECT ONE*

**Garden Salad** with Mixed Greens, Tomato, Shredded Carrot & Cucumber

**Caesar Salad** with Shaved Parmesan, Croutons & Cherry Tomatoes

**California Salad** with Mixed Greens, Feta & Dried Cranberries

**Waldorf Salad** with Mixed Greens, Green Apples, Craisins & Candied Pecans

**Caprese Salad** with Arcadian Blend, Cherry Tomatoes, Ciliegine Mozzarella & Fresh Basil Oil

## DESSERT *SELECT TWO*

Trilogy Chocolate Mousse

Marscapone & Fragole

Espresso Creme Brulee

Burnt Custard & Berries

Raspberries & Cream

Crema Amarena

## ENTREE *SELECT ONE*

*Each entree choice is accompanied with Chef's choice of starch and seasonal vegetable*

**POMEGRANTE CHICKEN**      \$36 PP

Braised Chicken Hind Quarter with Pomegrante Molasses Glaze

**SICILIAN CHICKEN**      \$36 PP

Seared Chicken Breast Topped with Sundried Tomato Bechamel & Proscuitto Chips

**MAHI MAHI**      \$38 PP

Mahi Mahi topped with Sweet Thai Compote

**BONE IN PORK RIB CHOP**      \$38 PP

Bone in Pork Chop served with Bourbon Apples

**DUCK PRINCIPESSA**      \$48 PP

Duck Leg Confit, Caramelized Mirepoix & Brown Butter

**MANHATTEN STEAK**      \$43 PP

Filet Cut Strip Loin Steak with Caramelized Garlic & Shallot Butter

**FILET MIGNON**      \$56 PP

Filet Mignon with Cabernet Demi Glace & Wild Mushroom Trio

**ORGANIC QUINOA BOWL**      \$36 PP

Corn & Black Bean Salsa, Pickled Onions, Avocado & Pepitas

**CHARRED PEPPER AJI GALLINA**      \$38 PP

Purple Rice, Golden Beets, Chickpeas & Chermoula Oil

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# ALL DAY MEETING PACKAGES



Required to be ordered for the full guarantee with a minimum of 25 guests

Pricing is Per Person, based on 90 minutes of Service for All Meals & and 60 minutes for Breaks Periods

Includes one doubled sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested

**Substitutions of Any Kind Could Result in an Upcharge**

## DETROIT PACKAGE \$105 PP

**Beverages** - Includes 8 hours of beverage stations which are refreshed upon request and between breaks

Fresh Brewed Coffee  
Assorted TAZO Tea  
Assorted Coke Soft Drinks  
Bottled Water

**Breakfast** - Choice of Any Continental Breakfast or Breakfast Buffet

**Lunch** - Choice of Plated Lunch or Lunch Buffet

**Afternoon Break** - Choice of Any Themed Break (excluding Sushi)

## MICHIGAN PACKAGE \$88 PP

**Beverages** - Includes 8 hours of beverage stations which are refreshed upon request and between breaks

Fresh Brewed Coffee  
Assorted TAZO Tea  
Assorted Coke Soft Drinks  
Bottled Water

**Breakfast** - The European Continental

**Lunch** - Choice of Plated Lunch or Lunch Buffet (excluding 'The Executive')

**Afternoon Break** - Choice of the Following Themed Breaks:

Happy Trails  
Bread is Life  
Health Nut

## PONTCHATRAIN PACKAGE \$80 PP

**Beverages** - Includes 8 hours of beverage stations which are refreshed upon request and between breaks

Fresh Brewed Coffee  
Assorted TAZO Tea  
Assorted Coke Soft Drinks  
Bottled Water

**Breakfast** - The Crowne Continental

**Lunch** - Choice of the Following Lunch Options:

Boxed Lunches  
Deli Sandwich & Soup Buffet

**Afternoon Break** - Choice of the Following Themed Breaks:

161st Street  
Midnight Snack  
Southwest Detroit  
Sweet & Salty

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# RECEPTIONS

## HORS D'OEUVRES

Pricing based on 90 minutes of service

Ordering recommendations: heavy hors d'oeuvres is 6-8 pieces per person, lighter hors d'oeuvres is 3-5 pieces per person

Please specify stationed or passed for food choices.

### HOT

50 piece minimum per item

Coconut Shrimp with Thai Sweet Chili Sauce  
\$6 per piece

Smoked Chicken & Lemongrass Potsticker with Unagi  
\$6 per piece

Candied Pork Shank Lollipops  
\$6 per piece

Vietnamese BBQ Pork Bao Bun  
\$6 per piece

Korean BBQ Spring Roll with Teriyaki Bulgogi  
\$6 per piece

Chicken Quesadillas with Spicy Ranch Dip  
\$6 per piece

Buffalo Chicken Spring Roll  
\$6 per piece

Mini Crab Cake with Remoulade  
\$6 per piece

Sweet Thai Peanut Chicken Satay  
\$6 per piece

Veggie Spring Roll with Sweet Thai Chili Sauce  
\$6 per piece

Candied Apple Pork Belly  
\$6 per piece

Brie & Pear Phyllo Blossom  
\$6 per piece



### CHILLED

50 piece minimum per item

Goat Cheese & Sundried Tomato Purse  
\$5 per piece

Chai Spiced Goat Cheese & Apricot Crostini  
\$5 per piece

Balsamic Tomato Jam Crostini  
\$5 per piece

Hummus & Naan Canape  
\$5 per piece

Raspberry & Brie en Croute  
\$5 per piece

Nova Lox Mousse & Pumpernickel Crostini  
\$5 per piece

Antipasto Skewer  
\$5 per piece

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# RECEPTIONS

## CARVING & DISPLAY STATIONS

### CARVING STATIONS

All Carving Stations required to be ordered as an addition to any Dinner Buffet or as a Strolling reception with a minimum of three Reception or Action Station Selections. 50 guests minimum

Chef Attendant Required per 100 People, per selection, at \$150 per Attendant.

Pricing is Per Person and based on 90 minutes of Service

#### TRIPLE PEPPERED BEEF TENDERLOIN

\$900 (serves 40)

Demi Glace, Horseradish Cream, & Brioche Rolls

#### HERB CRUSTED PORK LOIN

\$700 (serves 50)

Mango Apricot Chutney & Brioche Rolls

#### ROAST TURKEY BREAST

\$700 (serves 50)

Herb Mayonnaise, Whole Grain Mustard, & Brioche Rolls

#### ROAST PRIME RIB

\$900 (serves 50)

Au Jus, Horseradish Cream, & Brioche Rolls

#### WHOLE SUCKLING PIG

\$ MARKET PRICE (serves 50)

Apple Butter & Brioche Rolls



### DISPLAY STATIONS

All Display Stations required for full guarantee. 50 guests minimum

Pricing is Per Person and based on 90 minutes of Service

#### ANTIPASTO DISPLAY

\$14 PP

Pepperoni, Capicola, Prosciutto, Marinated Ciliegine Mozzarella, Provolone, Olives, Sweet Cherry Peppers, Marinated Oyster Mushrooms, Artichoke Hearts, Grissini Breadsticks

#### IMPORTED & DOMESTIC CHEESE BOARD

\$12 PP

Chef's Selection of Imported & Domestic Cheeses, Dried Fruits, Grapes, Mixed Nuts, & Artisan Crackers

#### NOVA LOX DISPLAY

\$12 PP

Smoked Salmon, Cream Cheese, Blistered Tomatoes, Red Onion, Capers, Diced Egg, & Crispy Naan

#### GARDEN VEGETABLE DISPLAY

\$8 PP

Broccolini, Baby Zucchini, Yellow Squash, Baby Carrots, Mushrooms, Marinated Brussels Sprouts, Cherry Tomatoes, Avocado Ranch Dip, & Tahini Dip

#### HOUSEMADE HUMMUS DISPLAY

\$9 PP

Tahini & Roasted Red Pepper Hummus, Naan & Assorted Vegetables

#### FRESH FRUIT DISPLAY

\$9 PP

Fresh Sliced Seasonal Fruit with Honey Yogurt Dipping Sauce

# RECEPTIONS

## ACTION STATIONS

All Action Stations required to be ordered as an addition to any Dinner Buffet or as a Strolling reception with a minimum of three Reception or Action Station Selections. 50 guests minimum

Chef Attendant Required per 50 People, per selection, at \$150 per Attendant.

Pricing is Per Person and based on 90 minutes of Service

### ACTION STATIONS

#### NOODLE BAR

\$18 PP

Ramen & Soba Noodles, Shoyu & Miso Broths, Braised Pork Shoulder, Grilled Chicken, Kale, Molten Egg, Green Onions, Nori & Edamame

#### STREET TACO STATION

\$18 PP

Corn & Flour Tortillas, Cheddar Jack & Pepper Jack Cheeses, Sour Cream, House Rojo, Chipotle Aioli, Chicken Carnitas, Fajita Steak, Blistered Tomatoes, Avocado, Corn & Black Bean Salsa, Caramelized Onions & Peppers, Shredded Lettuce

#### WING STATION

\$17 PP

Crispy Fried Wings Tossed in Classic Buffalo, Honey BBQ, Szechuan, Habanero Mango, Lemon Pepper or Sweet Chili Sauce, Celery & Carrots, Ranch & Bleu Cheese Dipping Sauces

#### SAVORY CREPE STATION

\$16 PP

Choice of Chicken and Rice with Bechamel Sauce, Spinach & Artichoke with Mozzarella Sauce or Potato and Bacon with Spicy Chipotle Crema

### DESSERT ACTION STATIONS

#### FLAMING DONUT STATION

\$18 PP

Flambeed Donuts, Nutella, Caramel, Bacon Pieces, Blueberries, Whipped Cream & Sprinkles

#### SWEET CREPE STATION

\$18 PP

Nutella, Ligonberry Jam, Orange Compote, Glazed Apples, Strawberries, Blueberries, Candied Nuts & Whipped Cream

#### MOCHI ICE CREAM SUNDAE BAR

\$19 PP

S'mores, Mango & Vanilla Bean Mochi with Peanut Butter Ash



# DINNER BUFFETS



Dinner Buffets include Fresh Brewed Coffee and Assorted Hot TAZO Tea selections station and water service

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25. Pricing is based on 90 minutes of Service

Includes one doubled sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested

## CREATE YOUR OWN DINNER BUFFET

Garden Salad

Chef's Choice of Two Composed Salads

Your Choice of 2 or 3 Entrees

Chef's Choice Starch

Seasonal Vegetable

Assorted Dinner Rolls & Butter

Your Choice of 2 Signature Desserts

## ENTREE SELECTIONS

TWO ENTREE \$57 PP

THREE ENTREE \$62 PP

Sicilian Chicken with Sundried Tomato Bechamel & Proscuitto Chips

Pomegrante Glazed Chicken

Seared Salmon with Dill Crema

Caramelized Salmon with Elderflower Glaze

Mahi Mahi with Sweet Thai Chili Compote

Pork Tenderloin with Bourbon Brined Michigan Apples

Sliced Beef Brisket with Honey Sriracha Glaze

Strip Loin Manhattan with Caramelized Onion Jam

Filet of Beef Medallions with Wild Trio

Vegetarian Pasta Primavera

Stuffed Shells Puttanesca

## DESSERT *SELECT TWO*

Trilogy Chocolate Mousse

Marscapone & Fragole

Espresso Creme Brulee

Burnt Custard & Berries

Raspberries & Cream

Crema Amarena

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# THEMED DINNER BUFFETS

Dinner Buffets include Fresh Brewed Starbucks Coffee and Assorted Hot TAZO Tea selections station and Water Service

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25.

Pricing is based on 90 minutes of Service

Includes one doubled sided buffet per 100 people. A \$150 fee applies for each additional double sided buffet that is requested

## TUSCANY \$57 PP

Minestrone Soup  
Caprese Salad  
Caesar Salad  
Pasta Salad  
Marinated Grilled Vegetables  
Cured Meats & Cheese  
Sliced Fruit Display  
Ricotta Stuffed Shells with Marinara  
Pesto Chicken Alfredo  
Sliced Strip Loin of Beef  
Garlic Breadsticks  
Choice of 2 Desserts

## MIDWEST COMFORT FOOD \$57 PP

Broccoli Cheese Soup  
Mixed Green Salad with Assorted Dressings  
Fried Chicken  
BBQ Beef Brisket  
Fried Catfish with Tartar Sauce  
Mashed Potatoes with Country Gravy  
Green Beans with Roasted Red Peppers  
Cornbread Muffins†  
Choice of 2 Desserts

## BONFIRE BBQ \$57 PP

Chicken Noodle Soup  
Mixed Green Salad with Assorted Dressings  
Creamy Coleslaw  
Pasta Salad  
Molasses Espresso Baked Beans  
Corn on the Cobb  
Grilled Manhattan Rib-eye Steaks  
Blackened Chicken Breasts  
Smoked BBQ Pork  
Cornbread Muffins  
Choice of 2 Desserts

## MEXICANA \$57 PP

Chicken Tortilla Soup  
Mixed Greens Salad with Assorted Dressings  
Spanish Rice  
Black Beans with Bacon, Cheese & Green Onion  
Marinated Steak Fajitas  
Chicken Carnitas  
Corn & Flour Tortillas  
Fish Tacos  
Corn Salsa  
Guacamole & Tortillas Chips  
Choice of 2 Desserts

## DESSERTS†

Trilogy Chocolate Mousse  
Marscapone & Fragole  
Espresso Creme Brulee  
Burnt Custard & Berries  
Raspberries & Cream  
Crema Amarena

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# PLATED DINNER

## PLATED DINNER OPTIONS

Plated Dinner includes your Choice of One Salad, One Entrée and Two Signature Glass Desserts with Baked Rolls, Butter, Fresh Brewed Starbucks Coffee, TAZO Tea & Water Service.

Each additional Entrée Selection can be requested for an additional fee of \$4 per person for the full guarantee

## SALAD *SELECT ONE*

**Garden Salad** with Mixed Greens, Tomato, Shredded Carrot & Cucumber

**Caesar Salad** with Shaved Parmesan, Croutons & Cherry Tomatoes

**California Salad** with Mixed Greens, Feta & Dried Cranberries

**Waldorf Salad** with Mixed Greens, Green Apples, Craisins & Candied Pecans

**Caprese Salad** with Arcadian Blend, Cherry Tomatoes, Ciliegine Mozzarella & Fresh Basil Oil

## DESSERT *SELECT TWO*

Trilogy Chocolate Mousse

Marscapone & Fragole

Espresso Creme Brulee

Burnt Custard & Berries

Raspberries & Cream

Crema Amarena

## ENTREE *SELECT ONE*

*Each entree choice is accompanied with Chef's choice of starch and seasonal vegetable*

**POMEGRANTE CHICKEN** \$48 PP

Braised Chicken Hind Quarter with Pomegrante Molasses Glaze

**SICILIAN CHICKEN** \$47 PP

Seared Chicken Breast Topped with Sundried Tomato Bechamel & Prosciutto Chips

**MAHI MAHI** \$60 PP

Mahi Mahi topped with Sweet Thai Compote

**CARAMELIZED SALMON** \$58 PP

with Lemon Elderflower Glaze

**BONE IN PORK RIB CHOP** \$58 PP

Bone in Pork Chop served with Bourbon Apples

**DUCK PRINCIPESSA** \$60 PP

Duck Leg Confit, Caramelized Mirepoix & Brown Butter

**MANHATTEN STEAK** \$60 PP

Filet Cut Strip Loin Steak with Caramelized Garlic & Shallot Butter

**FILET MIGNON** \$68 PP

Filet Mignon with Cabernet Demi Glace & Wild Mushroom Trio

**ORGANIC QUINOA BOWL** \$48 PP

Corn & Black Bean Salsa, Pickled Onions, Avocado & Pepitas

**CHARRED PEPPER AJI GALLINA** \$49 PP

Purple Rice, Golden Beets, Chickpeas & Chermoula Oil

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges.  
Tax and service charge subject to change.

# LATE NIGHT BITES

## PER ITEM

Pricing based on 90 minutes of service

### DETROIT STYLE DEEP DISH PIZZA \$22 each

- Pepperoni
- Sausage
- Cheese
- Vegetarian

### BROOKLYN STYLE THIN PIZZA \$18 each

- Pepperoni
- Sausage
- Cheese
- Vegetarian

### FLATBREADS \$8 each

- BBQ Chicken
- Roasted Garlic, Tomato & Spinach
- Pepperoni, Mushroom & Basil

### CHICKEN WINGS \$3 per piece

Served with BBQ, Buffalo, Thai Chili, Garlic Parmesan, Ranch & Bleu Cheese

### JUMBO SOFT PRETZELS \$65 per dozen

Served with Warm Cheese & Grain Mustard

### SPECIALITY DONUT WALL \$45 per dozen

## PER PERSON

Pricing is Per Person and based on 90 minutes of service

All Presentations required to be ordered for the full guarantee.

25 guests minimum, \$5 per person charge for groups under 25

### BYO CONEY DOG \$10 PP

Build Your Own Coney Dog Station Featuring Shredded Cheddar, Diced Onion, Dijon, Whole Grain Mustard, Sports Peppers & Seasoned Ground Beef

### CHICKEN & WAFFLES \$10 PP

Chicken and Waffles Featuring Sawmill Gravy, Smoked Maple Syrup, Blueberry Compote, Green Onion & Whipped Butter

### NACHO BAR \$12 PP

Nacho Bar Featuring Warm Nacho Cheese Sauce, Seasoned Ground Beef, Guacamole, Salsa, Diced Tomato, Onions, Black Olives & Sour Cream



25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# SPIRITS

Your Choice of Package includes:

*Assorted Mixers - Soda - Juice – Cordials*

One Bartender Required per 100 guests \$150

Tablesides Cocktail Servers available \$75 per hour  
each server



## WINDSOR

Tito's Vodka

Tanqueray Gin

Bacardi Superior Rum

Captain Morgan Spiced Rum

Jose Cuervo Tradicional Gold Tequila

Jim Beam Bourbon

Canadian Club Whiskey

Dewar's Scotch

Courvoissier VS

Hosted  
\$7 each drink

Cash  
\$9 each drink

## DIAMOND

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi 8 Year Rum

Patron Silver Tequila

Gentleman Jack Bourbon

Jack Daniels Whiskey

Crowne Royal Rye Whiskey

Johnnie Walker Red Label Scotch

Hennessy VSOP Cognac

Hosted  
\$10 each drink

Cash  
\$12 each drink

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# BEER

One Bartender Required per 100 guests \$150

Tablesides Cocktail Servers available \$75 per hour per server

## DOMESTIC

Bud Light  
Miller Lite  
Sam Adams Boston Lager

Hosted  
\$7 each

Cash  
\$8 each

## IMPORTED

Corona Extra  
Heineken  
Stella Artois

Hosted  
\$8 each

Cash  
\$9 each

## CRAFT/LOCAL

Atwater Seasonal  
Bell's Seasonal  
Founder's Seasonal

Hosted  
\$9 each

Cash  
\$10 each

## SELTZER/CIDER

Angry Orchard Crisp Apple Cider  
White Claw Cherry Seltzer  
Virtue Michigan Apple Cider

Hosted  
\$7 each

Cash  
\$8 each



25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# WINE

Your choice of either House or Premium

One Bartender Required per 75 guests \$150

Tablesides Cocktail Servers available \$75 per hour per server



## HOUSE WINE

### WHITE

Chardonnay

Pinot Grigio

### RED

Cabernet Sauvignon

Merlot

### ROSE & SPARKLING

White Zinfandel

Champagne

### Hosted

\$7 per glass

### Cash

\$8 per glass

### Bottle

\$30 each bottle

## PREMIUM WINE

### WHITE

Sonoma Cutrer - *Chardonnay*

Santa Margarita - *Pinot Grigio*

Oyster Bay - *Sauvignon Blanc*

Grand Traverse - *Riesling*

### RED

Louis Martini - *Cabernet Sauvignon*

Oberon - *Merlot*

Mark West - *Pinot Noir*

### ROSE & SPARKLING

Berringer - *White Zinfandel*

J.Roget - *Champagne*

LaMarca - *Prosecco*

### Bottle

\$40 each bottle

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# BEVERAGE PACKAGES



Beverage Packages are priced per person for the full guaranteed of guests 21 and over.

Based on 1 Hour of Service. 25 Guest Minimum

One Bartender Required per 100 guests \$150

Tablesides Cocktail Servers available \$75 per hour per server

## BEER & WINE

Choice of 1 House Red  
Choice of 1 House White  
Choice of 2 Domestic Beer  
Choice of 2 Import/Craft Beer  
Choice of 1 Local/Craft Beer

\$17 per person for the first hour

\$8 per person each  
additional hour

## WINDSOR

Crowne Tier Spirits  
*Assorted Mixers - Soda - Juice - Cordials*  
Choice of 1 House Red  
Choice of 1 House White  
Choice of 2 Domestic Beer  
Choice of 2 Import/Craft Beer  
Choice of 1 Local/Craft Beer  
Choice of 1 Cider/Seltzer  
Bottled Water

\$20 per person for the first hour

\$12 per person each  
additional hour

## DIAMOND

Diamond Tier Spirits  
*Assorted Mixers - Soda - Juice - Cordials*  
Choice of 1 House Red  
Choice of 1 House White  
Choice of 2 Domestic Beer  
Choice of 2 Import/Craft Beer  
Choice of 1 Local/Craft Beer  
Choice of 1 Cider/Seltzer  
Bottled Water

\$22 per person for the first hour

\$13 per person each  
additional hour

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

# SPECIALTY BARS

## BLOODY MARY BAR

Housemade Bloody Mary Mix

Tito's Vodka

Celery | Green Olives | Pickled Green Beans

Pickled Asparagus | Pickled Beets | Sweet Peppers

Cherry Tomatoes | Pepperoncini | Bleu Cheese

Cocktail Onions | Candied Bacon

Assortment of House Sauces

\$27 per person for the first hour

\$12 per person for each additional hour

## MIMOSA BAR

J. Roget Champagne

Classic Orange Juice | Mandarin Orange Juice

Blood Orange Juice | Grapefruit Juice

Mixed Berries | Pineapple Pieces

\$23 per person for the first hour

\$9 per person for each additional hour

## SUGAR FACTORY

Mai Tai -- Captain Morgan Rum & Malibu Rum

Orange Juice | Pineapple Juice | Grenadine

Cotton Candy | Gummy Candies | Rock Candy

Under the Sea Margarita -- Sauza Silver Tequila

Lime Juice | Gran Marnier

Black Salt | Gummy Fruit | Gummy Sea Creatures

\$27 per person for the first hour

\$12 per person for each additional hour

Specialty Bars are priced per person for the full guaranteed of guests 21 and older.

Based on 1 Hour of Service. 25 Guest Minimum



# FORT PONTCHARTRAIN DETROIT DOWNTOWN CATERING POLICIES

## FOOD & BEVERAGE

All food and beverage must be purchased through the Crowne Plaza Detroit Downtown Riverfront Hotel and is subject to 6% state sales tax and 25% taxable service charge.

Guaranteed number of attendees is due by 12:00PM, three business days prior to the function. The guaranteed number is the minimum number of meals that will be charged, even if fewer guests attend. Hotel agrees to set 5% over the guaranteed number.

If no guarantee is provided we will use your original number of expected guests as the guarantee. All food and beverage pricing is subject to change. Final menu selections will be confirmed at the time the Banquet Event Order is created or no more than 90 days in advance.

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

## DEPOSITS/PAYMENT

A non-refundable deposit is required to confirm space. If billing privileges have been established, a cancellation fee determined by the Hotel may apply in lieu of deposit.

All functions must be paid in full 14 business days prior to function date.

Payment must be in the form of cash, cashier's check, money order, or a major credit card. If the function requires an open bar, a bar estimate must be paid in advance. Groups must provide a major credit card for the balance of the function.

Groups claiming Michigan sales tax exemption status must make arrangements through the Sales Office 90 days prior to the scheduled function.

## CANCELLATION POLICY

If a confirmed event is canceled your deposit will be the minimum cancellation charge and will increase according to the schedule outlined in your contract. All deposits are non-refundable.

If billing privileges have been established, a cancellation fee determined by the Hotel will apply and will increase according to your contract.

2 Washington Boulevard, Detroit, MI 48226  
313-888-9642  
coordinator@cpdetroit.com  
cpdetroit.com