



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



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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

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

Assorted Whole Fruit

Assorted Muffins with Butter and Fruit Preserves

Individual Flavored Yogurts

## PONTCH CONTINENTAL

Assorted Seasonal Fruit Display with Cottage Cheese

Individual Flavored Yogurts

Toast Station with Assorted Breads, Bagels, Muffins, Breakfast Pastries, Butter, Cream Cheese & Fruit Preserves

## HEALTHY FIT

Assorted Whole Fruit and Granola Bars

Individual Flavored Yogurts

Egg White and Spinach Frittata with Roasted Vegetables and Feta Cheese

Chicken Sausage

Hot Oatmeal with Brown Sugar and Dried Fruit

## DELUXE CONTINENTAL

Fresh Seasonal Fruit Display with Cottage Cheese

Hard Boiled Eggs

Smoked Salmon Display with Petite Bagels, Dill Cream Cheese, Capers, Roasted Tomatoes, Boiled Egg, Pickled Red Onion

Yogurt Parfait Station with Vanilla Yogurt, Fresh Seasonal Fruit, Granola, Honey, Toasted Almonds

Toast Station with Assorted Breads, Bagels, Hand Crafted Breakfast Pastries, Butter, Cream Cheese & Fruit Preserves

Assorted Breakfast Cereals with 2% Milk

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# BREAKFAST BUFFETS

Breakfast Buffets include Fresh Brewed Coffee, Assorted TAZO Teas and Chilled Fruit Juices

Required to be ordered for the full guarantee with a minimum of 50 guests please

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

## METRO BREAKFAST

Fresh Seasonal Fruit  
Display with Cottage Cheese

Scrambled Eggs topped with Cheddar  
Cheese and Fresh Chives

Your choice of Two: Applewood Bacon,  
Pork Sausage Links, Chicken Sausage Links

Breakfast Potato Hash with Sweet Peppers,  
Onions and Roasted Tomatoes

Toast Station with Assorted Breads, Bagels,  
Breakfast Pastries, Butter,  
Cream Cheese & Fruit Preserves

Individual Flavored Yogurts

## FIESTA BREAKFAST

Fresh Seasonal Fruit Display with  
Cottage Cheese

BYO Breakfast Taco Bar Featuring:  
Warm Four Tortillas, Scrambled Eggs,  
Ground Chorizo Sausage,

Traditional Salsa , Sour Cream, Red  
Onions, Roasted Jalapenos, Shredded  
Cheddar and Guacamole

Potato Hash with Peppers and Onions

Applewood Smoked Bacon

Churro French Toast Casserole with  
Chocolate Drizzle and Whipped Cream

Cinnamon Rice Pudding Parfaits

## EXECUTIVE BREAKFAST

Fresh Seasonal Fruit  
Display with Cottage Cheese

Scrambled Eggs topped with Cheddar  
Cheese and Fresh Chives

Your choice of two: Applewood Bacon,  
Ham, Pork Sausage Links, Chicken Maple  
Sausage Links

Breakfast Potato Hash with Sweet  
Peppers, Onions and Roasted Tomatoes

Your choice of one: Cinnamon French  
Toast or Buttermilk Pancakes. Served with  
Warm Maple Syrup and Whipped Butter

Hot Oatmeal with Brown Sugar and Dried  
Fruit

Toast Station with Assorted Breads,  
Bagels, Hand Crafted Breakfast Pastries,  
Butter, Cream Cheese & Fruit Preserves

Assorted Breakfast Cereals with 2% Milk

Individual Flavored Yogurts



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# 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 please

Pricing is Per Person and based on 90 minutes of service

## **SMOKED SALMON DISPLAY**

Served with Petite Bagels, Dill Cream Cheese, Capers, Roasted Tomatoes, Pickled Red Onion, and Boiled Eggs

## **BYO WAFFLE STATION**

Warm Sugar Crusted Belgian Waffles, served with Whipped Cream, Warm Maple Syrup, Strawberries, Blueberries, Chocolate Chips, Toasted Pecans, and Whipped Butter

## **BREAKFAST SANDWICHES**

(One Selection per 25 guests)

Served on toasted English Muffins / Biscuit / Waffle

Sausage or Turkey Sausage Egg & Cheddar  
Smoked Ham, Egg & Swiss  
Applewood Bacon, Egg & American

## **WARM CINNAMON ROLLS**

With Creamy Vanilla Icing

## **YOGURT PARFAITS**

With fresh Berries, Granola and Vanilla Yogurt

## **CINNAMON FRENCH TOAST**

Served with Warm Maple Syrup and Whipped Butter

## **BISCUITS AND PEPPER GRAVY**

BUTTERMILK PANCAKES Additional \$4 PP

Served with Warm Maple Syrup and Whipped Butter

## **OATMEAL**

Served with Dried Fruit, Butter and Brown Sugar

## **GRITS**

Served with Shredded Cheddar, Butter and Brown Sugar

## **Breakfast Action Stations**

Chef Attendant Required per 100 People

Action stations cannot be purchased individually.

## **PANCAKE STATION**

Whipped Cream, Warm Maple Syrup, Blueberries, Chocolate Chips, Bananas, Toasted Pecans, and Whipped Butter

## **LOADED HASHBROWNS STATION**

Crispy Shredded Potatoes, Shredded Cheddar Cheese, Green Onions, Bacon Crumble, Sausage Gravy, Detroit Style Chili, Jalapenos, Salsa and Sourcream

## **OMELET STATION**

Omelets and Eggs Made to Order Include the Following:  
Egg Beaters, Egg Whites and Whole Eggs

## **Vegetables**

Mushrooms | Onions | Tomatoes | Spinach | Peppers

## **Proteins**

Bacon | Pork Sausage | Ham | Turkey Sausage

## **Cheese**

Cheddar | Feta | Swiss | Pepper Jack | Swiss

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# BRUNCH

Brunch required to be ordered for the full guarantee with a minimum of 50 guests please  
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 added  
Chef Attendant Required per 100 People at \$150 per Attendant.

## PONTCHARTRAIN BRUNCH

Includes Fresh Brewed Coffee, Assorted TAZO Teas and Chilled Fruit Juices

**Salad Bar Featuring:** Mixed Greens, Shredded Cheese, Cucumber, Tomatoes, Carrots, Hard Boiled Egg, Black Olives, Peas, Peppers, Red Onions, Sunflower Seeds, Croutons, Turkey, Bacon, White Balsamic and Buttermilk Ranch Dressings

Fresh Seasonal Fruit Display with Cottage Cheese

Scrambled Eggs topped with Cheddar Cheese and Fresh Chives

French Toast Bread Pudding with Warm Maple Syrup and Whipped Cream

**Your choice of one:** Applewood Bacon, Pork Sausage Links, Chicken Sausage Links or Turkey Sausage Patties

Chef's Selection of Seasonal Vegetable

Sea Salt Roasted Potatoes

**Your choice of two:** Sliced Prime Rib of Beef Au Jus, Grilled Salmon with Lemon Beurre Blanc, Seared Chicken with Roasted Garlic Shallot Demi Glace, Honey & Sriracha Glazed Ham, Shrimp and Grits or Seared Crab cakes with Cajun Remoulade

Toast Station with Assorted Breads, Bagels, Breakfast Pastries, Butter, Cream Cheese & Fruit Preserves

Assorted Desserts and Cookies

## OMELET STATION

Omelets and Eggs Made to Order Include the Following:  
Egg Beaters, Egg Whites and Whole Eggs

### Vegetables

Mushrooms | Onions | Tomatoes | Spinach | Peppers

### Proteins

Bacon | Pork Sausage | Ham | Turkey Sausage

### Cheese

Cheddar | Feta | American | Goat Cheese | Pepper Jack

Omelets served with Salsa and Jalapenos



# PLATED BREAKFAST

Plated Breakfast includes Fresh Brewed Coffee, Assorted TAZO Teas, Chilled Fruit Juices and Fresh Baked Croissants with Butter

If more than one Entrée Selection is requested, a additional fee.

## CHIMICHURRI STEAK AND EGGS

Grilled Sirloin Filet with Roasted Garlic and Chimichurri Sauce

Scrambled Eggs with Cheddar Cheese and Chives

Breakfast Potato Hash with Sweet Peppers, Onions and Roasted Tomatoes

## HUEVOS RANCHEROS WRAP

Scrambled Eggs, Chorizo, Salsa, Roasted Corn and Black

Beans, Peppers, Pepper Jack, Jalapeno Cheddar Tortilla.

Breakfast Potato Hash with Sweet Peppers, Onions and Roasted Tomatoes

## ALL AMERICAN

Scrambled Eggs with Cheddar Cheese and Fresh Chives

Applewood Bacon or Sausage Links

Breakfast Potato Hash with Sweet Peppers, Onions and Roasted Tomatoes



## FRENCH TOAST DELUXE

Thick Cut French Toast Bread Pudding

Served with Warm Maple Syrup, Seasonal Fruit compote and Whipped Butter

Applewood Bacon

## BANANA FOSTERS PANCAKES

Sweet Cream Pancakes, Topped With Caramelized Bananas, Spiced Pecans

Sausage Links

Served with Whipped Cream

# AFTERNOON BREAKS

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

Pricing is Per Person and based on 60 minutes of service

## POP AND JAVA

Assorted Coke Products  
Bottled Water  
Fresh Brewed Coffee  
Assorted TAZO Teas

## ALL DAY BEVERAGES

All Day Beverages is based on 6 hours of service

Includes unlimited beverages which are refreshed upon request and between breaks

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

## COOKIE JAR

Assorted Fresh Baked Cookies  
Oreos  
Rice Krispie Treats  
Chocolate & 2% Milk  
Bottled Water

## STATE FAIR BREAK

Mini Corn Dogs with Mustard and Ketchup  
Funnel Cake Fries  
Salt Water Taffy  
Carnival Style Lemonade  
Bottled Water

## FIT FOR YOU

Assorted Whole Fruit  
Vegetable Crudité Display with Assorted Dips  
Assorted Granola bars  
Individual Flavored Yogurts  
TAZO Black Ice Tea  
Bottled Water

## STADIUM BREAK

Soft Pretzel Bites with Mustard  
Nacho Chips with Cheese Sauce  
Cracker Jacks Caramel Popcorn  
Salted Peanuts  
Assorted Coke products  
Bottled Water

## SOUTHWEST

Build a Botana!  
Fresh made Corn Tortilla Chips  
Refried Beans and Chorizo  
Warm Queso Dip  
Jalapenos | Pico de Gallo | Sour Cream | Guacamole  
Fresh Made Sopapillas with Warm Chocolate Sauce, Whipped Cream and Cherries  
Bottled Water

## THE ENERGIZER

Assorted Whole Fruit  
Individual Yogurt  
Mixed nuts  
Assorted Candy Bars  
Assorted Granola and Protein Bars  
Assorted Energy Tea  
Bottled Water

# A LA CARTE

## Breakfast Ala Carte

Based on 90 minutes of service

Following items are by the dozen

Whole Fruit | Jumbo Muffins | Bagels |  
Croissants | Granola bars | Doughnuts |  
Cinnamon Rolls

Fresh Seasonal Fruit Display

Breakfast Sandwiches served on toasted  
English Muffins (One Selection Per Dozen)  
Biscuit

Thursty Sausage, Sausage, Egg & Cheddar  
Smoked Ham, Egg & Swiss  
Applewood Bacon, Egg & American



## Afternoon Ala Carte

Based on 90 minutes of service

Following items are by the dozen

Freshly Baked Cookies | Brownies  
Lemon Bars | Assorted Candy Bars |  
Individually Bagged Chips | \*Chocolate  
Dipped Strawberries or Pretzel Rods

Popcorn | Mixed Nuts | Pretzels |  
Spicy Bar Mix | Chex Mix

Homemade Potato Chips with Caramelized  
Onion Dip

Fresh made Tortilla Chips  
Served with Salsa and Guacamole

Soft Pretzels served with Mustard and  
Cheese Sauce

## By Consumption

Assorted Coke products, Assorted Bottled  
Juices and Dasani Water

Monster or Red Bull

Individual Snacks

Assorted Candy Bars  
Chewy Granola Bars  
Chips  
Bagged Pretzels  
Individual Flavored Greek Yogurt  
Whole Fruit  
Jumbo Muffins  
Salted Peanuts  
Rice Krispie Treats

Kind Bars  
Chocolate Brownie  
Energy Bars  
Fruit & Nuts  
Cracker Jacks

## Beverages by the Gallon

Based on 90 minutes of service

One gallon serves 15 cups

Fresh Brewed Coffee

Assorted TAZO Tea Display

Assorted Chilled Juice

Mint or Berry Infused Lemonade  
Served with Ball Jars, Ice & Fresh Berries

Warm Apple Cider (Seasonal)

Hot Chocolate

TAZO Black Ice Tea

Skim, 2%, Whole, & Chocolate Milk

Fruit Infused Water

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

# LUNCH BUFFETS

Lunch Buffets include Fresh Brewed TAZO Ice Tea and Fresh Brewed Coffee Station

Required to be ordered for the full guarantee with a minimum of 50 guests please

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.



## DELI DISPLAY

Chef's Choice Soup du Jour

Garden Salad with Carrots, Cucumbers, Tomatoes, Shredded Cheddar, Red Onion. Buttermilk Ranch and Italian Dressing

Housemade Tuna Salad & Egg Salad

Cold display of Sliced Turkey Breast, Roast Beef, Ham, Genoa Salami

Assorted Rolls and Breads with Sliced Red Onion, Lettuce, Tomatoes, and Pickle Spears

Sliced Cheddar, Smoked Gouda, and Swiss Cheeses, Provolone

Mayonnaise, Horseradish Sauce and Mustard

Assorted Ms. Vickie's Potato Chips

Assorted Fresh Baked Cookies

## SOUP AND SALAD BAR

Chef's Choice Soup du Jour

Salad Bar Featuring: Mixed Greens, Shredded Cheese, Cucumber, Tomatoes, Carrots, Hard Boiled Egg, Black Olives, Peas, Garbanzo Beans, Peppers, Red Onions, Broccoli Florets, Sunflower Seeds, Dried Fruit, Garlic & Herb Croutons, Turkey, Bacon, Ham, White Balsamic, Italian and Buttermilk Ranch Dressing

Tuna Salad, Chicken Salad, Egg Salad

Warm Butter Croissants

Fresh Seasonal Fruit

Strawberries and Cream over Susanded Biscuit

## SANDWICH BOARD

Chef's Choice Soup du Jour

Chopped Wedge Salad with Bacon, Gorgonzola Crumbles, Tomato, Onion, White Balsamic Dressing

Mediterranean Pasta Salad with Roasted Tomatoes, Kalamata Olives, Cucumber, Fresh Basil, Lemon Vinaigrette

BBQ Glazed Grilled Chicken Breast, Cheddar Cheese, Caramelized Onions, Pretzel Bun

Italian Grinder with Genoa Salami, Ham, Pepperoni, Shredded Lettuce, Tomato, Red Onion, Mild pepper rings, and Provolone Cheese, Italian Dressing, Hoagie Roll

Roasted Vegetable Wrap with Balsamic Glazed Vegetables, Red Pepper Hummus in a Spinach wrap.

House Made Potato Chips with Caramelized Onion Dip

Chocolate Brownies and Lemon Bars

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# LUNCH BUFFETS

Lunch Buffets include Fresh Brewed TAZO Ice Tea and Fresh Brewed Coffee

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

Pricing is Per Person, 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

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

## BACKYARD COOKOUT

Loaded Baked Potato Salad

Coleslaw

Grilled Beef Burgers and Brats, Grilled Chicken Breast. Served with Assorted Buns

Sliced Red Onion, Lettuce, Tomatoes, Pickle Spears

Sliced Cheddar, Smoked Gouda, and Swiss Cheeses

Mayonnaise, Ketchup, BBQ Sauce, and Mustard

Buttered Sweet Corn (On the Cob Seasonally)

Molasses Cowboy Baked Beans

Seasonal Fruit Pies

## TACO BAR

Taco Salad: Romaine, Tomato, Green Pepper, Red Onion, Black Olives, Shredded Cheddar, Tortilla Strips, Avocado Chipotle Ranch Dressing

Cilantro Lime Rice

Black Beans

Warm Flour Tortillas and Crunchy Corn Taco Shells

Seasoned Ground Beef and Shredded Chicken

Shredded Lettuce, Roasted Jalapenos, Diced Tomato, Diced Red Onion, Shredded Cheddar and Sour Cream

Tortilla chips with Salsa and Guacamole

Cinnamon Sugar Churros

## GREEK TOWN

Creamy Chicken Lemon Rice Soup

Greek Salad with Romaine, Beets, Feta, Red Onion, Kalamata Olives, Pepperoncini and Lemon, Herb and Beet infused Greek Vinaigrette

Cucumber salad with Greek Yogurt, Fresh Dill, Garlic, Red Onion, Olive Oil and Red Wine Vinegar

Build your own Lamb and Chicken Gyros served with Warm Pita Bread and Traditional Toppings and Tzatziki Sauce

Roasted Lemon Garlic Potatoes

Traditional Greek Style Green Beans slow cooked in a rich Red Sauce

Traditional Baklava

## TASTE OF ITALY

Fresh Tossed Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing

Caprese Salad with Fresh Mozzarella, Tomatoes, Balsamic Glaze and Fresh Basil

Penne Pasta served with Marinara and Fresh Basil

Grilled Italian Sausage with Peppers and Onions

Grilled Balsamic Marinated Chicken with Tomato Basil Salsa

Seared Broccolini with Red Pepper Flakes, Garlic and Lemon

Fresh Baked Garlic Bread

Chilled Tiramisu

## BAKED POTATO & CHILI BAR

Hearty Beef and Bean Chili served with Oyster Crackers, Shredded Cheddar Cheese, Sour Cream, Hot Sauce and Warm Cornbread

Michigan Salad with Mixed greens, Dried Cherries, Goat Cheese Crumbles, Spiced Pecans, Fresh Apples and Raspberry Vinaigrette

Build your own Baked Potatoes:

Steamed Broccoli, Sweet Corn, Roasted Jalapenos, Green Onions, Salsa, Sautéed Mushrooms, Roasted Red Peppers, Sour Cream, Shredded Cheddar & Mozzarella, Grilled Diced Chicken, Pulled Pork, Applewood Bacon, Buttermilk Ranch Dressing, Sweet & Tangy BBQ and Cheddar Cheese Sauce

Assorted Cake

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# BOXED LUNCH

One Selection per 25 guests with a Maximum of 3 total Selections. (Counts per each type must be provided)

## SANDWICHES, SUBS & WRAPS

Includes: Fresh Fruit, Pasta Salad, Chips, Fresh Baked Cookie, Cutlery Kit, Condiment Packets and a Bottled Water per Box

### **Smoked Turkey**

Sliced Smoked Turkey Breast, Leaf Lettuce, Tomato, Provolone Cheese served on Ciabatta Bun

### **Roast Beef**

Thinly Sliced Roast Beef, Arugula, Tomato, Red Onion, Smoke Cheddar Cheese served on Brioche Bun. Served with Horseradish Sauce

### **Ham & Swiss**

Sliced Honey Baked Ham, Leaf Lettuce, Tomato and Swiss Cheese on Pretzel bun. Served with Honey mustard

### **Italian Grinder**

Genoa Salami, Ham, Pepperoni, Shredded Lettuce, Tomato, Red Onion, Mild pepper rings, and Provolone Cheese served on a Hoagie Roll. Served with Italian Dressing

### **Roasted Vegetable Wrap**

Balsamic Glazed Vegetables with Red Pepper Hummus in a Spinach wrap

### **Chicken Caesar Wrap**

Marinated Grilled Chicken with Fresh Chopped Romaine Lettuce, Parmesan Cheese and Caesar Dressing. Served on a Flour Tortilla



## SALADS

Includes, Baked Dinner Roll with Butter, Fresh Baked Cookie, Cutlery Kit and a Bottled Water per Box

### **Southwest Cobb:**

Iceberg Lettuce, Grilled Chicken, Corn and Black Bean Salsa, Tomatoes, Red Onion, Roasted Red Peppers, Diced Cucumber, Fried Tortilla Strips, Cheddar Cheese, Creamy Avocado Chipotle Ranch

### **Grilled Chicken Caesar Salad:**

Fresh Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Housemade Herb Croutons, Caesar Dressing

### **Chef's Salad:**

Mixed Greens, Sliced Boiled Egg, Tomatoes, Cucumber, Red Onion, Ham, Turkey, Genoa Salami, Cheddar and Swiss Cheese, Italian Dressing

### **Michigan Salad:**

Mixed greens, Grilled Chicken Breast, Dried Cherries, Goat Cheese Crumbles, Spiced Pecans, Fresh Apples, Raspberry Vinaigrette

# CHILLED PLATED LUNCH

## CHILLED PLATED LUNCH OPTIONS

Chilled Plated Lunch includes your Choice of One Entrée and One Dessert with Baked Rolls, Butter, Fresh Brewed TAZO Ice Tea and Fresh Brewed Coffee Station

One additional Entrée Selection can be requested for an additional fee.

Any Plated Lunch can be selected for a Dinner option with an additional fee.

## DESSERT SELECT ONE

**Strawberries and Cream** with Myers Rum Crème served over Sausage Biscuit

**Salted Caramel Pretzel Brownie** with Chocolate Mousse, Whipped Cream, and Chocolate Shavings

**Petite Key Lime Pie** with Fresh Zest and Toasted Coconut

**Petite Cheesecake** with Whipped Cream and Fresh Macerated Berries



## ENTREE SELECT ONE

### PARISIAN TURKEY

Smoked Turkey Breast, Allouette Brie Cheese Spread, Sliced Apples served on French Bread, Served with a Mesclun Salad with White Balsamic Vinaigrette

### ITALIAN GRINDER

Genoa Salami, Ham, Pepperoni, Shredded Lettuce, Tomato, Red Onion, Mild pepper rings, and Provolone Cheese served on a Hoagie Roll. Served with Italian Dressing and Grilled vegetable Pasta Salad

### ROAST BEEF

Roast Beef with Caramelized Onion Jam, Swiss Cheese, Lettuce, Tomato on a Pretzel Roll. Served with Horseradish Cream and Potato Salad

### VEGETARIAN WRAP

Balsamic Glazed Vegetables with Red Pepper Hummus in a Spinach wrap. Served with a Mesclun Salad with White Balsamic Vinaigrette

### GRILLED STEAK NICOISE SALAD

Sirloin Filet, Mixed greens, Garlic Roasted Cherry Tomatoes, Sautéed green beans, Fingerling, Potatoes, Kalamata Olives, Crumbled Goat Cheese with a Dressing Lemon Vinaigrette

### CLASSIC CHICKEN CAESAR SALAD

Crisp Romaine Lettuce Tossed with Garlic Croutons, Parmesan Cheese and Caesar Dressing. Topped with Grilled Chicken

### CHICKEN COBB SALAD

Mixed Greens with BBQ Glazed Grilled Chicken, Bleu Cheese, Chopped Bacon, Diced Onion, Diced Tomato, Hard Boiled Egg and Sliced Cucumber. Served with Housemade Avocado Ranch and Crispy Tortilla Strips.

# HOT PLATED LUNCH

## CHILLED PLATED LUNCH OPTIONS

Hot Plated Lunch includes your Choice of One Entrée, One Salad and One Dessert with Baked Rolls, Butter, Fresh Brewed TAZO Ice Tea and Fresh Brewed Coffee

One additional Entrée Selection can be requested for an additional fee.

Any Plated Lunch can be selected for a Dinner option with an additional fee.



## ENTREE SELECT ONE

**Garlic Baked Chicken** with Whipped Red Skin Mashed Potatoes and Sautéed Seasonal Vegetables

**Grilled Moroccan Spiced Chicken** with Tabbouleh, Curried Cranberry Walnut Couscous, and Garlic Green Beans

**Grilled Bistro Sirloin** with Chimichurri Sauce, Mushroom Risotto and Sugar snap Peas

**Motor City Meatloaf** All Beef Meatloaf served over Garlic Mashed Potatoes with Roasted Carrots and Peppercorn Demi

**5 Spice Crusted Pork Tenderloin** with Bourgon Apples, Sea Salt Roasted Potatoes and Broccolini

**Seared Mahi Mahi** with Pineapple Salsa, Parsley Buttered Fingerling Potatoes, and Wilted Spinach

**Teriyaki Glazed Salmon** with Steamed Sesame Seed White Rice and Charred Baby Bok Choy

**Buttery Herb Baked Cod** with Lemon Beurre Blanc, Mediterranean Couscous with Sautéed Cherry Tomato and Vegetable Medley

**Grilled Vegetable Pasta** with Grilled Asparagus and Balsamic Glaze.

## SALAD SELECT ONE

**Garden Salad** with Spring Mix, Carrot Ribbons, Cherry Tomato, Red Onion and your Choice of two Dressings

**Caesar Salad** with Romaine Hearts, Roasted Onion Pearls, Shaved Parmesan, Croutons and Caesar Dressing

**Spinach Salad** with Red Onion, Sliced Boiled Egg, Tomato chopped bacon, Lemon Poppy Seed Dressing

**Michigan Salad** with Spring mix, Dried Cherries, Blue Cheese, Dried apples, Crumbles, Walnuts and Raspberry Vinaigrette

## DESSERT SELECT ONE

**Strawberries and Cream** with Myers Rum Crème served over Sausage Biscuit

**Salted Caramel Pretzel Brownie** with Whipped Cream, and Chocolate Shavings

**Petite Key Lime Pie** with Fresh Zest and Toasted Coconut

**Cheesecake** with Whipped Cream and Fresh Macerated Berries

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# ALL DAY MEETING PACKAGES



## ALL DAY MEETING PACKAGE

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

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

### All Day Beverages

Pricing based on 8 hours of service

Includes unlimited beverages which are refreshed upon request and between breaks

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

### Morning Service

Pricing based on 90 minutes of service

Assorted Chilled Fruit Juice

Fresh Sliced Seasonal Fruit  
Display with Cottage Cheese

Individual Flavored Yogurts

Toast Station with Assorted Breads, Bagels,  
Muffins, Hand Crafted Breakfast Pastries,  
Butter, Cream Cheese & Fruit Preserves

### Select One Lunch Service

Pricing based on 90 minutes of service

- Lunch Buffets (Excludes Brunch)
- Boxed Lunch with 1 selection Max per 25 guest. (Counts per each type must be provided)
- Hot Plated Lunch
- Chilled Plated Lunch

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

Plated Lunch One additional Entrée Selection can be requested for an additional fee of \$6 per person for the full guarantee

### Select One Afternoon Break

Pricing based on 60 minutes of service

- Cookie Jar
- State Fair
- Fit For You
- Stadium
- Southwest

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# RECEPTIONS

## HORS D'OEUVRES

Pricing based on 90 minutes of service

We recommend a minimum of 2 pieces each selection per person for the full guarantee.

### HOT

#### 50 piece minimum per item

Spanakopita-Light Pastry Spinach & Feta Cheese Triangles

Chicken Satay with Thai Peanut Sauce

Vegetable Spring Rolls with Assorted Sauces (Vegan)

Tandoori Chicken Skewers with Tzatziki Sauce

Boursin Filled Artichoke Hearts with Roasted Tomato Compote

Sesame Soy Glazed Bacon Wrapped Scallops

Petite Crab Cakes with Cajun Remoulade

Coconut Shrimp with Thai Chili Sauce

Beef Satay with Teriyaki Glaze

Lollipop Bacon with Brown Sugar Bourbon Glaze



### CHILLED

#### 50 piece minimum per item

Mozzarella and Tomato Kabobs Drizzled with Balsamic Glaze and Fresh Basil

Goat Cheese and MI Cherry Compote on Crostini

Shrimp Cocktail with Creole Mustard Cocktail Sauce

Asparagus wrapped in Prosciutto with Balsamic Glaze

Chilled Thinly Sliced Blackened Beef Tenderloin with Boursin Cheese Red Onion Lam on Crostini

Smoked Salmon Blini with Dill, Capers and Cream Cheese

Ahi Tuna Ceviche, Wonton Crisp, Asian Slaw, Sriracha Mayo

# RECEPTIONS

## CARVING & DISPLAY STATIONS

All Carving & Action Stations required to be ordered for the full guarantee as an addition to any Dinner Buffet or as a Strolling reception with a minimum of Three Reception Selections. 50 guests minimum please

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

Pricing is Per Person and based on 90 minutes of Service  
Carving stations include Assorted Sliced Miniature Rolls and Appropriate Accompaniments.

### **HERB ROASTED TURKEY BREAST**

Cranberry Mayo and Turkey Gravy

### **HONEY& SRIRACHA GLAZED HAM**

Apple Cider Glaze, Dijon Mustard and Herbed Mayonnaise

### **MAPLE MUSTARD BRINED WHOLE ROASTED PORK LOIN**

Bourbon Apple Chutney and Assorted Mustards

### **PEPPERCORN CRUSTED FLANK STEAK SIRLOIN**

Au Jus and Horseradish Cream

### **PRIME RIB OF BEEF**

Au Jus and Horseradish Cream

### **BLACKENED WHOLE TENDERLOIN OF BEEF**

Red Pepper Relish and Roasted Shallot Demi Glace

### **HERB CRUSTED LEG OF LAMB**

Mint Lamb Jus

### **CAESAR SALAD STATION**

Crisp Romaine Hearts tossed with Our Creamy Caesar Dressing  
Sliced Grilled Chicken, Spicy Grilled Shrimp, Herb Croutons,  
Freshly Grated Parmesan Cheese and Cracked Black Pepper

### **FAJITA STATION**

Warm Corn and Flour Tortillas  
Cilantro Chicken, Tequila Lime Shrimp, Ranchero Flank Steak  
Black Bean and Corn Salad, Shredded Cheese, Chopped Cilantro  
Red Onions, Pickled Jalapenos, Pico de Gallo, Lime Wedges, Sour  
Cream, Guacamole, Fresh Salsa with Housemade Tortilla Chips

### **PASTA STATION**

Penne Pasta & Tri  
Color Cheese Tortellini  
Alfredo Sauce, Roasted Tomato Marinara & Pesto Sauce  
Topped off with your Choice of Italian Sausage, Grilled Chicken,  
Shrimp, Diced Tomatoes, Mushrooms, Grilled Zucchini and  
Squash, Broccoli, Sweet Peppers, Fresh Garlic, Parmesan Cheese  
and Cracked Black Pepper



# RECEPTIONS

## SHELLFISH HOT DIPS CHILLED PRESENTATIONS

All Presentations required to be ordered for the full guarantee as an addition to any Dinner Buffet or as a Strolling reception with a minimum of Three Reception Style Selections.

50 guests minimum please

Pricing Per Person, based on 90 minutes of Service

### HOT HOUSE MADE DIPS

#### SPINACH AND ARTICHOKE DIP

A Warm Blend of Creamy Spinach, Tender Artichokes and Melted Cheese .Served with Toasted Crostini

#### BAKED BUFFALO CHICKEN DIP

Shredded Chicken mixed with Hot Sauce and Cheese, Baked and served with Tortilla Chips, Bleu Cheese Dressing, and celery Sticks.

#### HOT MARYLAND CRAB DIP

Smooth Cream Cheese, Melted Cheese and Flakey Crab Meat Served with French Baguettes, Crostini and Gourmet Crackers

### CHILLED PRESENTATIONS

#### EUROPEAN ANTIPASTO DISPLAY

Salami, Sopressata , Prosciutto, Mozzarella, Provolone and Marinated and Grilled Vegetables, Pepperoncini, Olives, Crackers and Crostini

#### ARTISAN CHEESE DISPLAY

Domestic and Imported Cheeses Served with a Fresh Selection of Seasonal Berries and a Variety of Crackers and Flat Breads

#### SMOKED SALMON DISPLAY

Smoked Salmon, Dill Cream Cheese Roasted Tomatoes, Pickled Red Onion, Eggs, Capers Served with Petite Bagels

#### HOUSE MADE HUMMUS DISPLAY

Traditional Plain and Red Pepper Hummus with Mini Nuans Beans and Assorted Vegetables

#### FRESH FRUIT DISPLAY

Fresh Sliced tropical and Seasonal Fruits with Citrus Honey Yogurt Dip

#### FRESH VEGETABLE DISPLAY

Variety of Regional Fresh Vegetables with Assorted Dips

#### GRILLED VEGETABLE DISPLAY

Variety of Grilled Vegetables with Balsamic Glaze

#### TOMATO AND BASIL BRUSCHETTA DISPLAY

Roma tomatoes with fresh basil and balsamic vinegar. Served with crisp Parmesan garlic Crostini

# DINNER BUFFETS

Dinner Buffets include Fresh Brewed TAZO Ice Tea, Fresh Brewed Coffee and Assorted Hot TAZO Tea selections

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

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

## PURE MICHIGAN

Michigan Cherry Salad: Spring Mix, Gorgonzola Cheese, Spiced Pecans, Dried Cherries, Fresh Apples and Raspberry Vinaigrette

Creamy Broccoli Slaw with Bacon and Cheddar Cheese

Cider Brined Pork Tenderloin, Served with Michigan Apple Chutney

Pretzel Crusted Lake Perch with Mustard Tomato Relish

White Cheddar & Chive Cheesy Potatoes

Roasted Seasonal Vegetables

Assorted Dinner Rolls with Butter

Sanders Chocolate Bumpy Cake with Whipped Cream

## SOUTHERN HOSPITALITY

Chopped Salad with Romaine, Roasted Corn, Tomatoes, Spiced Pecans, Citrus Segments, Cranberries, Goat Cheese

Creamy Coleslaw

Crispy Seasoned Fried Chicken

Baked Blackened Catfish with Lemon Wedges

Smoked Brished

Collard Greens with Bacon and Onions

Creamy Baked Macaroni and Cheese

Buttermilk Biscuits with Honey Butter

Peach Cobbler and Pecan Pie

## MEXICAN VILLAGE

Tortilla Soup

Southwest Caesar Salad: Romaine, Roasted Red Peppers, Corn, Black Beans, Red Onions, Tomato, Croutons, White Cheddar Cheese Chipotle Caesar Dressing

Tequila Lime Grilled Chicken with Sautéed Onions and Peppers

Pulled Pork Carnitas

Grilled Flank Steak with Charred Green onion Puree

Warm Flour Tortillas, Limes, Chopped Cilantro, Diced Spanish Onion, Salsa Verde, Salsa Rojo, Pico De Gallo, Guacamole, Cotija Cheese, tortilla Chips

Spanish Rice

Refried Pinto Beans

Fresh Made Sopapillas with warm Chocolate Sauce, Whipped Cream and Cherries



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

# DINNER BUFFETS

Dinner Buffets include Fresh Brewed TAZO Ice Tea, Fresh Brewed Coffee and Assorted Hot TAZO Tea selections

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

Pricing is Per Person, 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

## PACIFIC RIM

Asian Cabbage Slaw with Carrots Sesame Seeds, Snap Peas, Crispy Noodles, Citrus Ginger Vinaigrette

Thai Chili Green Bean Salad with Pickled Red Onions

Teriyaki Glazed Salmon with Scallions  
Pepper Steak and Onions  
Vegetable Fried Rice  
Asian Stir Fried Vegetable Medley  
Steamed Boa Buns  
Mango Pineapple Custard and Fortune Cookies

## HAMTRAMCK CLASSIC

Cucumber and Onion Salad  
Chilled German Potato Salad  
Spätzle  
Grilled Kielbasa with Apple Sauerkraut  
Beef Stuffed Cabbage with Tomato Sauce  
Potato Pierogies with Caramelized Onions and Sour Cream  
Wine Braised Red Cabbage  
Apple and Cherry Strudel with Whipped Cream



## SUNDAY DINNER

Garden Salad with Carrots, Cucumbers, Tomatoes, Shredded Cheddar, Red Onion. Buttermilk Ranch and Italian Dressing

Creamy Potato Salad

Bone

Fried Chicken

Meatloaf with Peppercorn Brown gravy

Cajun Catfish

Roasted Garlic Mashed Potatoes

Creamed Corn Casserole

Honey and Thyme Roasted Baby Carrots

Warm Cornbread with Honey Butter

Lemon Meringue and Coconut Cream Pies

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 includes your Choice of One Entrée, One Salad and One Dessert with Baked Rolls, Butter, Fresh Brewed TAZO Ice Tea, Fresh Brewed Coffee and Assorted Hot TAZO Tea Selections

Additional Entrée Selections can be requested up to Three total Selections with an additional fee. This fee is an addition to each individual Entrée price, per person.

## ENTREE SELECT ONE

### CHEFS CHOICE OF

#### **Lobster Ravioli**

with Sweet Corn and Spinach Tarragon Cream

#### **Seared Herb Brined Breast Chicken**

with Red Wine Reduction, Sea Salt Roasted Redskin Potatoes

#### **Detroit's Bettermade Pretzel Crusted Chicken**

with Tomato Mustard Compota, Whipped Potatoes

#### **Braised Boneless Beef Shortrib**

with Cabernet Demi Glace , Parmesan Potato Puree

#### **Petite Filet Mignon**

With Malbec Glazed Portobello Mushrooms & Onions, White Cheddar & Chive Dauphinoise Potatoes

#### **Maple Glazed Pork Chop**

With Bourbon Apple Chutney, Sweet Potato Mash

#### **Herb Crusted Salmon**

With Lemon Beurre Blanc, Wild Rice

#### **Jumbo Shrimp Scampi**

Served with Garlic Lemon Beurre Blanc, Broccolini and Creamy Herb Polenta

#### **Seared Sea Bass**

With Lemon Beurre Blanc, Mediterranean Couscous and Roasted Tomato &Vegetable Medley

## SALAD SELECT ONE

**Greek Salad** with Romaine, Beets, Cucumber, Feta, Red Onion, Kalamata Olives, Pepperoncini and Lemon, Greek Dressing

**Arugula and Beet Salad** with Wild Arugula, Roasted Beets, Spiced Pecans, Crumbled Goat Cheese, White Balsamic Vinaigrette

**Spinach Salad** with Bacon, Red Onion, Hard Boiled Egg, Tomato and Housemade Lemon Poppy Seed

**Caesar Salad** with Romaine Hearts, Shaved Parmesan, garlic and Herb Croutons, and Caesar Dressing

**Michigan Salad** with Spring mix, Dried Cherries, Goat Cheese Crumbles, Spiced Pecans, Fresh Apples and Raspberry Vinaigrette

## DESSERT SELECT ONE

**Chocolate Truffle Torte** with Whipped Cream and Berry Coulis

**Carrot Cake** with Pineapple Sauce, Cream Cheese Frosting and Chopped Walnuts

**Warm Apple** Tart with Salted Caramel Drizzle

**NY Style Cheesecake** with Whipped Cream and Fresh Macerated Berries

**Fresh Berry Mousse Passion Fruit** with Vanilla Mousse, Brandy and Fresh Berries

# SWEETS



Sweets Stations required to be ordered for the full guarantee as an addition to any Buffet or as a Strolling reception with a minimum of Three Reception Style Selections.

25 guests minimum please

Pricing is Per Person , based on 90 minutes of Service

## DONUT BAR

Assorted Donuts  
Vanilla Icing  
Chocolate Icing  
Rainbow Sprinkles  
Chocolate Chips  
M&Ms  
Oreo Crumbles

## CAKES AND PIES

Chef's Selection of Assorted Whole Cakes and Pies. Served with Whipped Cream

## ITALIAN TREATS

Tiramisu  
Assorted Mini Cannolis  
Baci di Dama

## SWEET MINIATURE TREATS

Mini Eclairs and Cream Puffs  
Mini Fruit Tarts  
Mini Cheesecake Bites  
Mini Cupcakes

## HEALTHIER TREATS

Fruit Kabobs  
Citrus Honey Yogurt Dip

Assorted Mousse Shooters

Cinnamon Apple Baked Halves

## SUNDAE BAR

Vanilla Ice Cream  
Chocolate Ice Cream  
Hot Fudge  
Hot Caramel  
Rainbow Sprinkles  
Chocolate Chips  
Peanuts  
Fresh Berries  
M&Ms  
Oreo Crumbles  
Whipped Cream  
Cherries

## CHOCOLATE DREAMS

Petite French Petit Fours

Chocolate Caramel Pretzel Brownies

Dark Chocolate Cups Filled with Chocolate Mousse

Chocolate Covered Strawberries

## CHOCOLATE FOUNTAIN

Silky Chocolate Fondue Fountain  
Pretzel Rods  
Pound Cake  
Whole Strawberries  
Pineapple Chunks  
Marshmallows  
Rice Krispie Treats  
Ridge Potato Chips  
Assorted Cookies  
Mini Cheese Cakes

# LATE NIGHT BITES

## Each Piece

Pricing based on 60 minutes of service

We recommend a minimum of 2 pieces each selection per person for the full guarantee

BBQ Chicken, Bacon, Red Onion Flatbread  
\$5 each piece

Garlic Roasted Tomato, Spinach Flatbread  
\$5 each piece

Pepperoni, Mushroom, Basil Flatbread  
\$5 each piece

Chicken Wings Served with  
BBQ-Thai-Chili Buffalo Parmesan Garlic  
Buttermilk Ranch & Blue Cheese  
\$6 per piece

Black Angus Mini Cheeseburgers  
Ketchup, Gourmet Mustard, Mayo  
\$6 per piece

Potato Skins with Bacon, Chives, Sourcream  
\$5 per piece

Jalapeno Poppers with Buttermilk Ranch  
\$4 per piece

Fried Mozzarella with Buttermilk Ranch and Marinara  
\$4 per piece

Chicken & Cheese Quesadillas  
Salsa, Guacamole, Sour Cream  
\$6 per piece

## Per Person

Pricing is Per Person and based on 60 minutes of service

All Presentations required to be ordered for the full guarantee as an addition to any Dinner Buffet or as a Strolling reception with a minimum of Three Reception Style Selections.

25 guests minimum please

### Walking Tacos

Bags of Fritos, Ranch and Cheese Doritos with Ground Taco Beef, Shredded Cheddar, Green Onions, Diced Tomatoes, Shredded Lettuce, Sourcream and Salsa  
\$14 PP

### French Fry Bar

French Fries, Sweet Potato Fries, Potato Wedges  
Ketchup, Mustard, BBQ, Ranch, Sugar Cinnamon Sauce,  
Bacon, Green Onion, Sour Cream, Cheddar Cheese Sauce  
\$12 PP

### BYO Mini Detroit Coney Dogs

Detroit Style Coney Sauce, Shredded Cheddar, Gourmet Mustard, Onions  
\$12 PP



# SPIRITS

Your Choice of One: House, Premium or Luxury  
Includes Assorted Mixers Soda Juice Cordials

One Bartender Required per 75 guests

Cashiers available per 100 guests

Tableside Cocktail Servers available



## House

New Amsterdam Vodka  
New Amsterdam Gin  
Jose Cuervo Tequila  
Bacardi Rum  
Captain Morgan Spiced Rum  
Jim Beam Bourbon  
Canadian Club Whiskey  
Grants Scotch

## Premium

Tito's Vodka  
Hendricks Gin  
Milagro Tequila  
Bacardi Rum  
Captain Morgan Spiced Rum  
Jim Beam Bourbon  
Jack Daniels Whiskey  
Dewar's Scotch

## Luxury

Grey Goose Vodka  
Bombay Sapphire Gin  
Patron Tequila  
Bacardi Rum  
Captain Morgan Spiced Rum  
Woodford Reserve Bourbon  
Crown Royale Whiskey  
Johnnie Walker Black Scotch

# BEER

Choose up to 5 Bottled Beer Selections Total

One Bartender Required per 75 guests

Tableside Cocktail Servers available

## **Domestic** (please select 2)

Budweiser  
Bud Light  
Michelob Ultra  
Miller Light  
Coors Light  
St. Pauli Non  
Alcoholic

## **Imports & Craft** (please select 2)

Corona  
Heineken  
Sam Adams  
Stella Artois  
Blue Moon  
Labatt Blue  
Guinness

## **Local** (please select 1)

Atwater Seasonal  
Bells Seasonal  
Founder's Seasonal



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

Choice of up to 5 different wines total .

One Bartender Required per 75 guests

Tablesides Cocktail Servers available



## House

White  
Chardonnay  
Pinot Grigio

Red  
Cabernet Sauvignon  
Merlot

Rose & Sparkling  
White Zinfandel  
Champagne

## Premium

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

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 75 guests

Tablesides Cocktail Servers available

## House

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

## Premium

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

## Luxury

Luxury Brand Spirits  
Choice of 4 Premium Wines  
Choice of 2 Domestic Beer  
Choice of 2 Import/Craft Beer  
Choice of 1 Local Beer

## Beer & Wine

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

## Non Alcoholic

Non Alcoholic St. Pauli's Beer  
Sparkling Non  
Alcoholic Juice  
Assorted Juice and Coke Products  
Bottled Dasani Water

## Soda & Water

Assorted Coke Products  
Bottled Dasani Water

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

## Ultimate Bloody Mary

Premade Bloody Mary Drink  
Tito's Vodka with our Housemade Bloody Mary Mix  
Coarse Pepper - Horseradish - Tabasco - Worcestershire  
Lemon - Lime - Celery Stick - Pickle Spears - Queen Olives  
Cocktail Shrimp - Salami - Cheese Cubes - Bacon Strips

## Mojito Bar

Bacardi Rum - Simple Syrup - Lime - Sparkling Water - Mint  
Fresh Seasonal Fruit, Limes and Mint Leaves  
Carafes of Assorted Juice  
Mojito Base

## Mimosa Bar

Chilled Champagne and Sparkling Juice  
Seasonal Berries and Assorted Fruits  
Carafes of Assorted Juice

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.

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