



SOCIAL CATERING MENU

Radisson®

RADISSON HOTEL
DETROIT - BLOOMFIELD HILLS



MATT PRENTICE
RESTAURANT GROUP

FLORINA BOYLE
DIRECTOR OF CATERING

Radisson-Kingsley Hotel
39475 Woodward Avenue
Bloomfield Hills, Michigan 48304

Contact

248-631-2376

florina@mattprenticerg.com



RADISSON HOTEL
DETROIT - BLOOMFIELD HILLS



Greetings!

Thank you for considering the Radisson-Kingsley for your upcoming event.

Florina Boyle and our banquet team will take care of every aspect of your event as if it was a party in their own home. That is our commitment to you. Our hospitality will provide you with the finest of service, the best of food and culinary ingenuity and the four star, four diamond commitment that few hotels achieve.

Our group has been catering events for 28 years. We are Michigan's largest and finest caterer. We are the only caterer in Michigan that can offer Kosher fare as well. We specialize in "taking your vision" and turning it into reality. This catering packet represents a mere portion of what we can execute for you. We are happy to innovate and provide you with any cuisine that you would care to serve be it vegetarian, ethnic, Kosher, healthy & healing or any other "out of the box" menu you may wish to serve.

Our restaurant group has catered some of the largest and most memorable events in Michigan's history. I invite you to ask for me if you would like "out of the box creativity" for your party.

All of us at the Radisson of Bloomfield Hills look forward to creating a memorable event for you.

Very Truly Yours,

Matt Prentice Restaurant Group

Matt Prentice

CEO



HORS D'OEUVRES FOR PASSING

COLD APPETIZERS

- Bruschetta Tomato Basil Pomodoro
English Cucumber Canapé With Smoked Whitefish or Salmon Mousse
Smoked Salmon Rose On Brioche Canapé with Mustard Sauce & Fresh Dill
Belgium Endive With Smoked Whitefish Mousseline, Caper, Roasted Pepper & Dill
House Cured Gravlox On Griddled Rye Crostini with Pommery Aioli & Dill
Country Pate On Russian Pumpernickel, Cornichon & Cumberland Sauce
Duck Liver Pate On Griddled Potato Bread Crostini with Roasted Beet Relish
Day Boat Tuna Tartare in Phyllo Cup Ponzu & Daikon Sprouts
Chilled Jumbo Shrimp With Cocktail Sauce - \$295.00 per 100 pieces

HOT APPETIZERS

- Eggplant Crowns With Michigan Goat Cheese & Sun-dried Tomatoes
Escargot in Phyllo Cup With Garlic Butter & Chardonnay Dipping Sauce
Wild Mushroom Strudel Wrapped in Golden Phyllo
Veal or Chicken Roulade With Pesto, Pinenut Butter, Red Pepper Garnish on Wheat Crostini
Roasted Lamb Loin On Pumpernickel Crouton with Onion Rosemary Marmalade
Southwestern BBQ Chicken On Potato Chive Cake
Apple Grilled Turkey Crostini With Mustard Thyme Butter & Cider Glaze
Smoked Salmon & Asparagus Crostini With Dill Boursin & Tomatoes
Stuffed Mushrooms With Vegetable Duxelle
Miniature Crab Cakes With Red Tartar Sauce
Three Potato Latkes Topped with Smoked Sturgeon & Beet Horseradish
Coconut Shrimp With Mango Dipping Sauce - \$295.00 per 100 Pieces
Prime Tenderloin Canapés With Horseradish Cream - \$350.00 per 100 Pieces
Lamb Chops With Michigan Fruit Relish - \$295.00 per 100 Pieces
Lobster Corn Dogs With Whole Grain Mustard Hollandaise Sauce - \$6.95 per Piece



A Selection of Three Hors d'oeuvres - \$11.95 Per Person

A Selection of Four Hors d'oeuvres - \$12.95 Per Person

A Selection of Five Hors d'oeuvres - \$13.95 Per Person

(Based on 1 Hour)

HORS D'OEUVRES FOR PASSING

OLD FAVORITES

COLD APPETIZERS

Chilled Spanish Gazpacho in Flutes

*Salmon Pinwheel Onion-Dill Cream Cheese on Pumpnickel Crostini

HOT APPETIZERS

Triple Cheese Turnovers

Buffalo Wings with Bleu Cheese Dipping Sauce

Miniature Hot Dogs in Pastry with Honey Mustard Sauce

Miniature Spinach Pies

Beef Satay with Hoisin Sauce

Chicken Satay with Thai Peanut sauce

Artichoke Fritters with Béarnaise Sauce

Vegetarian Spring Rolls with Sweet & Sour Sauce

Miniature NY Style Reubens

Assorted Soup "Shooters"



GOURMET PIZZAS

Grilled Chicken with Pesto, Mushrooms, Roasted Red Pepper & Jack Cheese

Wild Mushroom with Leeks and Boursin Cheese

BBQ Chicken, Red Onion, Cilantro, Pineapple & Jack Cheese

Rock Shrimp with Grilled Peppers, Leeks & Fontina

Margarita Tomatoes, Basil & Buffalo Mozzarella

Duck Confit with Shallot Jam & Apple Cherry Chutney

Middle Eastern Pizza on Pita with Hummus & Tabouleh

A Selection of Three Hors d'oeuvres - \$11.95 Per Person

A Selection of Four Hors d'oeuvres - \$12.95 Per Person

A Selection of Five Hors d'oeuvres - \$13.95 Per Person

(Based on 1 Hour)

PREMIUM HORS D'OEUVRES FOR PASSING

MATT PRENTICE RESTAURANT GROUP FAVORITES

(Priced Per Dozen)

COLD APPETIZERS



U – 12 Shrimp	With Cocktail Sauce	\$42.00
Vegetarian Sushi	With Ponzu Sauce	\$23.50
California Rolls	With Ginger, Wasabi & Ponzu	\$35.50
Lobster on a Jicama chip	With Caribbean Louis	\$35.50
Prime Tenderloin Steak Tartare	On a Tomato Basil Sourdough Crostini	\$54.00
Rock Shrimp Martini Cocktail	With Cocktail Sauce & Lemon	\$48.00
Soft Shell Crab Spider Rolls	With Ponzu	\$42.00
Spicy Day Boat Tuna Rolls	With Ponzu	\$35.50
French Laundry Cone	With Crème Fraîche, Smoked Salmon & Chive	\$54.00

HOT APPETIZERS

Real Pommes Frites	With Housemade Ketchup in a Parchment Cup	\$36.00
New Zealand Lamb Chops	With Apple Cherry Chutney	\$39.00
Prime Domestic Lamb Chops	With Apple Cherry Chutney	\$125.00
U – 12 Coconut Shrimp	With Sesame Mango Dipping	\$47.00
Miniature Tenderloin “Slider”	On Griddled Potato Roll with Horseradish Cream	\$60.00
Miniature Lobster Reuben	One Grilled Baby Rye with Swiss, Cole Slaw & Russian Dressing	\$66.00
Japanese Tempura Lobster	With a Pommery Mustard & Honey Dipping Sauce	\$84.00
Tempura Tuna Roll	With Ponzu	\$48.00
Jumbo Lump Crab Martini	With Cocktail Sauce	\$120.00
Day Boat Ahi Tuna Tartare Martini	With Daikon Sprouts, Osetra Roe & Ponzu	\$100.00

COLD STATION HORS D'OEUVRES

(Minimum of 35 Guests)

SHRIMP DISPLAY

Ice Clam Shell with Jumbo Shrimp

\$350.00 per 100 Pieces

\$250.00 for Ice Carving

CAPRESE STATION

Sliced Red & Yellow Tomatoes, Buffalo Mozzarella, Fresh Basil,
Aged Balsamic Vinegar & Extra Virgin Olive Oil, Prosciutto
Marinated White Bean Salad, Marinated Shrimp Salad

Assorted Grilled Vegetables to include:

Eggplant, Zucchini, Fennel, Leeks & Radicchio

TOPPINGS:

Roasted Eggplant & Lemon, Artichoke, Pomodoro & Caponata

Assorted Olives & Roasted Peppers

Shaved Pecorino Romano & Reggiano Parmesan

Garlic Thin Bread Sticks & Grilled Sourdough

\$7.95 per Person

COLD SMOKED SALMON OR GRAVLOX STATION

Your choice either or both served with hand sliced Warm Pumpernickel

Chopped Egg, Minced Red Onion, Course Mustard, Cornichons & Capers

\$150.00 per Side (Serves 30 Persons)

(Chef Fee - \$100.00 Applies)

CAVIAR STATION

Blinis made to order or miniature Potato Cakes

Served with Crème Fraîche, Chopped Egg Whites & Yolks,

Minced Red Onion, Capers, Chives, Lemon & Cracked Pepper

\$6.95 per Person

(Chef Fee - \$100.00 Applies)

Caviars are purchased at wholesale & provided at our cost plus a 15% handling fee.

Choose from either Russian or Domestic.

Selection of Beluga, Osetra, Sevruga, Salmon or Golden Whitefish Roe



HOT STATION HORS D'OEUVRES

(Minimum of 35 Guests)

WILD & EXOTIC MUSHROOM STATION

Grilled Portabella Mushrooms with Port Wine Demi Glace
Grilled Shittakes with Red Pepper Beurre Blanc
Sautéed Wild Mushrooms with Spätzle & Rich Morel Sauce
\$7.95 per Person



SLIDER BAR

Made to Order

Miniature Challah Rolls
Small Medallions of Tenderloin, Tuna & Veal

ACCOMPANIMENTS:

Morel sauce, Demi Glace, Caramelized Leeks, Grilled Pineapple, Ponzu,
Wasabi Caviar, Wild Mushroom Ragout, Horseradish, Mango Salsa,
Chives, Pesto Aioli, Fried Green Tomatoes

\$10.50 per Person per hour

(Chef Fee - \$100.00 Applies)

Note: Cannot be executed for more than 100 guests per station

FUSION RICE BAR

Steamed Brown or Vegetable Fried Rice

ACCOMPANIMENTS:

Korean BBQ Duck Confit, Sweet & Sour Chicken, Hoisin BBQ Tenderloin, Sweet Soy Portabellas, Thai Coconut Shrimp & Wok Sautéed Asian Vegetables

TOPPINGS:

Scallions, Bamboo Shoots, Water Chestnuts, Toasted Peanuts, Ponzu Sauce

\$7.95 per Person

(Chef Fee - \$100.00 Applies)

DIM SUM EXPRESS

Handmade Dim Sum served in Steamer Baskets with Chop Sticks

Choose 3:

Chicken & Ginger

Hoisin Duck Confit

Salmon with Caper & Dill

Hong Kong Gefilte Fish

Rock Shrimp & Water Chestnut

TOPPINGS:

Ponzu, Spicy Mustard, Korean BBQ & Chili Oil

\$7.95 per Person

CARVED STATION HORS D'OEUVRES

(Minimum of 35 Guests)

TURKEY BREAST STATION

We make an Apple-Herb "tea" by reducing Apple Cider, Apple Brandy & Apple Vinegar with Fresh Thyme
After, we add sugar to balance the acid & oil.

The turkey is marinated for a week, then Chargrilled & finished in the oven.

Each carved breast is served with: Cranberry Relish,
Mustard Thyme Sauce or Apple Glace & Croissants

\$150.00 per Breast (Serves Approximately 25 Persons)

(Chef Fee - \$100.00 Applies)



TENDERLOIN STATION

Whole Carved Angus Prime Tenderloin
Béarnaise Sauce, Morel Sauce & Demi Glace
Miniature Croissants

\$350.00 per Loin (Serves approximately 25 persons)

(Chef Fee - \$100.00 Applies)

LAMB STATION

Your choice of Lamb Rack carved to order

Served with Michigan Fruit Relish, Mint Jelly & Rosemary Lamb Essence

Baby New Zealand Racks **\$30.00 per Rack**

Prime Colorado Racks **\$55.00 per Rack**

HOT SALMON STATION

Salmon Wellington with Dill Sauce, Chardonnay Sauce or Pommery Mustard Sauce

-or-

House Smoked Salmon

Served with hand sliced Russian Pumpernickel & Proper Accompaniments

-or-

Green Tea cured Salmon

Served with hand sliced Cranberry Walnut Bread & Proper Accompaniments

\$125.00 per Side (Serves approximately 25 persons)

(Chef Fee - \$100.00 Applies)

NY DELI STATION

Apricot Roasted Salami

Fresh Roasted Turkey Breast

Sy Ginsberg's Corned Beef

Served with hand sliced Rye or Pumpernickel

Russian Dressing, Pommery, Dijon or Deli Mustard

\$8.95* per Person

***Salami only \$4.95**

(Chef Fee - \$100.00 Applies)

SOUPS & INTERMEZZOS

SOUPS

Artichoke Chicken Vegetable
Maryland Corn Chowder
Tomato Basil Bisque
Mushroom Barley
Curried Carrot Puree
Minestrone
Potato Leek
Chilled Spanish Gazpacho
\$3.95 per Person



Morel Mushroom Bisque
Duck Consommé with Duck Wontons
Lobster Bisque
\$6.95 per Person

These are just a few selections. We would be happy to create whatever you desire.

INTERMEZZOS

Sorbets are used to cleanse the palette before main courses are served. At the Matt Prentice Restaurant Group, we take our sorbets seriously. Corporate Pastry Chef, Tiffany Buchanan, designs all of her sorbets to be intense examples of their ingredients that explode in the mouth and bring a smile to the face.

Grapefruit with Parsley Granite
\$2.50 per Person

White Peach
Kiwi
Northwest Raspberry
Mango
Orange Basil
\$2.75 per Person

Bellini Sorbet with a Splash of Champagne
\$3.00 per Person



SALADS

		With Entrée
<u>MICHIGAN THEME SALAD</u>	Romaine Lettuce, Sliced Apples & Pears, Shaved Red Onion, Michigan Dried Cherries & Apple Cider Vinaigrette	N/C
<u>NO.VI. SALAD</u>	Assorted Greens, Tomatoes, Chick Peas, Bermuda On- ion, Cucumber, Ricotta Salada Cheese & Raspberry Vinaigrette	N/C
<u>PANZANELLA SALAD</u>	Country Bread tossed with Romaine Lettuce, Red Onion, Tomato, Cucumber & Balsamic Vinaigrette	N/C
<u>THE WEDGE</u>	A giant wedge of Iceberg with Chopped Egg, Teardrop Tomatoes, Minced Red Onion & French Served Russian Dressing	\$2.95
<u>CAESAR SALAD</u>	Romaine Lettuce with Shaved Parmesan Reggiano, Challah Croutons & our famous Caesar Dressing	\$2.95
<u>CHOP SALAD</u>	Minced Iceberg with Hearts of Palm, Sunflower Seeds, Minced Chicken, Swiss Cheese, Tomatoes Concasse, Chopped Egg, Artichoke, Minced Red Onion & Russian Dressing	\$2.95
<u>NORTHERN LAKES SALAD</u>	Wild Mixed Greens, Roasted Pears, Caramelized Onions, Dried Cherries, Pinenuts, Feta Cheese & Maple Mustard Dressing	\$2.95
<u>MANDARIN SALAD</u>	Organic Greens tossed with Red & Yellow Pepper Batons, Sautéed Shittake Mush- rooms, Bean Sprouts, Mandarin Oranges, Water Chestnuts & Sesame Almond Vinaigrette	\$3.95
<u>WARM GOAT'S CHEESE SALAD</u>	Fresh Goat's Cheese coated with crushed Pinenuts and baked. The Goat Cheese Cakes are set atop organic greens tossed with tomato, Pinenuts & Herb Vinaigrette	\$3.95
<u>WILD MUSHROOM SALAD</u>	A sauté of Morel, Shittake, Oyster & Crimini Mush- rooms arranged atop organic greens tossed with toasted walnuts & Sherry-Walnut Vinaigrette served with a Boursin Crostini.	\$5.95



ENTRÉE SELECTIONS

POULTRY (PER PERSON)

Sautéed Chicken with Plum Wine & Cranberries	\$25.95
Stuffed Chicken with Potato Bread Dressing, Apples, Cherries & Pan Gravy	\$25.95
Champagne Chicken with Wild Mushrooms	\$25.95
Chicken Scallopini Marsala with Wild Mushrooms	\$25.95
Sautéed Chicken with Blueberry Ginger Beurre Blanc	\$25.95
Chicken Picatta with Lemon/ Caper Sauce	\$25.95
Sautéed Chicken with Artichokes & Roasted Peppers	\$25.95
Cornmeal Crusted Turkey Scallopini with Maple Mustard Sauce & Cranberry-Walnut Gremolada	\$25.95
Apple Marinated Grilled Turkey with Cider Glace	\$25.95
Stuffed Chicken Breast with a Wild Mushroom Duxelle with Morel Sauce	\$27.95
Sautéed Chicken with Morel Sauce	\$27.95
Grilled Confit of Duck with Lemon Thyme Honey	\$27.95
Griddled Confit of Duck with Maple Mustard & Honey Beurre Blanc	\$27.95
Roasted Duckling with Hoisin Sauce	\$27.95
Chicken Wellington with Mushroom Duxelle & Morel Sauce	\$27.95

*BEEF / LAMB (PER PERSON)

Roasted Sliced Tenderloin & Portabella Ragout	\$36.95
Grilled 7 oz. Stockyard's Angus Filet Mignon with Port Wine Demi Glace	\$36.95
12 oz. Prime Rib with Onion Rings	\$36.95
Stuffed Petite Filet - Filled with an Apple, Bacon, Gorgonzola Stuffing - Served with Porcini Cabernet Sauce	\$36.95
Herb Crusted Roasted Rack of New Zealand Lamb	\$36.95
Beef Wellington with Wild Mushroom Duxelle	\$37.95
16 oz. Stockyard's Cowboy Steak	\$40.95
14 oz. Aged Stockyard's Angus NY Strip	\$40.95
7 oz. Angus Stockyard's Filet with King Crab & Béarnaise	\$50.95
Prime Colorado Rack of Lamb Dijonaise	Market Price



*All main courses served with a House Salad, Fresh Seasonal Vegetable, Housebaked Breads & Scones
Choice of Appropriate Starch: Wild Rice Pilaf, Dauphine Potato, Dauphinois Potato,
Garlic/ Horseradish/ Yukon Gold Mashed Potatoes, Roasted Redskin Potatoes
Coffee, Tea, Decaf*

All Charges Subject to 6% Michigan Sales Tax & 20% Gratuity

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; or may be requested undercooked; or can be cooked to order.

ENTRÉE SELECTIONS (CONTINUED)...

FISH/ SEAFOOD (PER PERSON)

Garlic Herb Crusted Lake Superior Whitefish with Chardonnay Sauce	\$24.95
Cedar Plank Roasted Salmon with Chardonnay Dill Sauce	\$25.95
Salmon Wellington with Chervil Beurre Blanc Sauce	\$27.95
*Grilled Sashimi Grade Ahi Tuna with a Ponzu Sauce	\$32.95
Roadhouse Style Perch with Herb Tartar Sauce	\$27.95
Shrimp Scampi with Lemon, Butter & Garlic Sauce – Served with a Linguini Nest	\$27.95
Pistachio Crusted Sea Bass with Mango – Blackberry Coulis & Sweet Potato Hay	\$29.95
Lobster Wellington with Seafood Mouseline & Lobster Cognac Cream	\$36.95
Maryland Lump Crab Cakes with Roasted Corn Sauce	\$36.95
8 oz. Lobster Tail with Drawn Butter	Market Price



PASTA/ VEGETARIAN (PER PERSON)

Gemelli with Roasted Vegetables & Michigan Morel Sauce	\$22.95
Farfalle with Wild Mushrooms, Assorted Vegetables & Morel Sauce	\$22.95
Vegetarian Strudel: Panache of Vegetable & Fresh Goat Cheese wrapped in Phyllo with Marinara Sauce	\$22.95
Eggplant Lasagna with Portabella Bolognese & Tomato Basil Sauce	\$24.95
Portabella Wellington with Vegetable Mosaic & Candied Shallot Sauce	\$24.95
Udon Noodle Bowl, Asian Vegetables, Miso Broth	\$20.95



*All main courses served with a House Salad, Fresh Seasonal Vegetable, Housebaked Breads & Scones
Choice of Appropriate Starch: Wild Rice Pilaf, Dauphine Potato, Dauphinois Potato,
Garlic/ Horseradish/ Yukon Gold Mashed Potatoes, Roasted Redskin Potatoes
Coffee, Tea, Decaf*

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MATT PRENTICE RESTAURANT GROUP
“DUO” COMBINATION PLATES

Roasted Salmon & Sliced Tenderloin
Cedar Plank Roasted Salmon with Chardonnay Sauce
&

*Roasted Sliced Tenderloin with Portabella Ragout
\$36.95 per person

Chicken Wellington & Shrimp Scampi
Sautéed Chicken with Picatta Sauce
&

Shrimp Scampi with Garlic Butter Sauce
Angel Hair Nest & Chef's Choice of Fresh Seasonal Vegetables
\$29.95 per person

Sea Bass & Roasted Tenderloin
Pistachio Crusted Sea Bass with Mango & Blackberry Coulis
&

*Roasted Sliced Tenderloin with Port Wine Demi Glace
\$37.95 per person

*Petite Filet & Jumbo Shrimp
*Petite Filet with Portabella Ragout
&

Sautéed Jumbo Shrimp with Garlic Lemon Sauce
\$36.95 per person

*Petite Filet & Lobster Tail
*Petite Filet with Wild Mushrooms & Port Veal Essence
&

5oz. Broiled Maine Lobster Tail with Lime Butter
\$44.95 per person

Delmonico Steak & Crab Cakes
*12oz. USDA Prime Stockyard's Delmonico Steak with Veal Essence
&

Maryland Jumbo Lump Crab Cakes with Roasted Corn Sauce
\$40.95 per person

*All main courses served with a House Salad, Fresh Seasonal Vegetable, Housebaked Breads & Scones
Choice of Appropriate Starch: Wild Rice Pilaf, Dauphine Potato, Dauphinois Potato,
Garlic/ Horseradish/ Yukon Gold Mashed Potatoes, Roasted Redskin Potatoes
Coffee, Tea, Decaf*

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MATT PRENTICE RESTAURANT GROUP
“TRIO” COMBINATION PLATES

LOBSTER WELLINGTON, *SLICED TENDERLOIN & CRAB CAKES

Miniature Lobster Wellington

Served with Lobster Cognac Cream & Steamed Crawfish Garnish

*Sliced Roasted Stockyard’s Angus Tenderloin with Wild Mushroom Sauce
&

Maryland Lump Crab Cakes with Roasted Corn Sauce

\$49.95

*ROASTED LAMB, *SLICED TENDERLOIN & *CEDAR ROASTED SALMON

*Roasted Rack of Prime Colorado Lamb

Served with Rosemary Scented Onion Marmalade

*Sliced Roasted Tenderloin with Port Veal Essence

&

*Cedar Roasted Salmon with Roast Pepper Beurre Blanc

Lobster Mashed Potatoes, Roasted Asparagus, Braised Red Cabbage & Sweet Buttered Corn

\$49.95

GEMELLI, EGGPLANT LASAGNA & ROAST PEPPER FLAN

Gemelli with Wild Mushrooms & Morel Sauce

Eggplant Lasagna with Portabella Bolognese & Roasted Garlic

&

Asparagus & Roast Pepper Flan

With Dauphine Potatoes & Ratatouille, Sweet Corn & Braised Red Cabbage

\$30.95



*All main courses served with a House Salad, Fresh Seasonal Vegetable, Housebaked Breads & Scones
Choice of Appropriate Starch: Wild Rice Pilaf, Dauphine Potato, Dauphinois Potato, Garlic/ Horseradish/ Yukon Gold
Mashed Potatoes, Roasted Redskin Potatoes
Coffee, Tea, Decaf*

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MATT PRENTICE RESTAURANT GROUP "STROLLING DINNER"

(Select Four of the Choices Presented)

PASTA STATION

PASTA:

Imported Farfalle or Penne

SAUCES:

Marinara, Alfredo, Pesto or Morel Mushroom

ACCOMPANIMENTS:

*Rock Shrimp, Scallops, Poached Salmon, Grilled Chicken, Wild Mushrooms, Vegetable Panache, Garlic, Reggiano Parmesan, Tomato Concasse & Basil

(\$100.00 Chef Fee Applies)

SALAD STATION

*Traditional Caesar Salad

Red & Yellow Tomato Salad with Buffalo Mozzarella, Basil Chiffonade & Balsamic Vinegar

Ramen Noodle Salad, Asian Vegetables & Sweet Soy Vinaigrette

Michigan Theme Salad

Display of Bread, Rolls & Scones

SEAFOOD STATION

Salmon Wellington in Puff Pastry with Chardonnay Sauce

Fried Rock Shrimp with Asian Black Beans & Red Pepper Beurre Blanc

Seared Sea Scallops, Vegetable Panache, Sesame, Mango & Rice Wine Vinaigrette

(\$100.00 Chef Fee Applies)

PRINCIPAL STATION

Carved Grilled Apple Marinated Turkey with Mustard Thyme Butter & Cider Glace

*Carved Roasted Prime Tenderloin with Horseradish or Béarnaise Sauce

Miniature Dauphine Potatoes

Colorful Medley of Seasonal Vegetables

(\$100.00 Chef Fee Applies)

MUSHROOM STATION

Roasted Portabella Mushrooms with Port Wine Veal Essence

Grilled Shittakes with Red Pepper Beurre Blanc

Wild Mushroom Ragout with Spätzle & Morel Sauce



“STROLLING DINNER” (CONTINUED)...

MASHED POTATO BAR

Horseradish Idaho Potatoes
Whipped Yukon Gold Potatoes
Sweet Potatoes

ACCOMPANIMENTS:

Warm: Fried Rock Shrimp, Chardonnay Sauce, Corn Sauce, Morel Sauce,
Wild Mushroom Ragout in Demi Glace & Southern Fried Chicken

*Room Temperature: Chives, Michigan Maple Syrup, Glazed Pecan Pieces

*Chilled: Golden Whitefish Roe, Mango, Sour Cream & Frizzled Potato Skins

(\$100.00 Chef Fee Applies)

SOUTHWESTERN STATION

Warm Zacatacus Bean Dip with Tri-Color Tortilla Chips

Sonora Salad with Citrus Segments, Pinenuts, Cilantro, Roasted Pablanos,
Corn & Orange Chile Dressing

Chicken or Beef Tamale Pie with Verde Sauce

Vegetable, Chicken or Beef Fajitas with Warm Flour Tortillas

Salsa Fresca, Tomatillo Salsa, Roasted Tomato Salsa, Avocado Relish,

Sweet Corn- Pepper Relish & Sour Cream



FUSION RICE BAR

Steamed Brown & Vegetable Fried Rice

TOPPINGS:

Sweet & Sour Chicken, Hoisin BBQ Tenderloin Tips, Sweet Soy Portabellas, Korean BBQ

Duck Confit, Fried Tofu in Black Bean Sauce, Thai Coconut Shrimp and Woked Vegetables

(\$100.00 Chef Fee Applies)

\$50.95++ per Person- Four Stations

\$56.95++ Per Person- Five Stations

Strolling Dinner Requires a Minimum of 100 Guests

All Charges Subject to 6% Michigan Sales Tax & 20% Gratuity

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BRUNCH BUFFET

(Minimum of 50 Guests)



MATT PRENTICE BRUNCH BUFFET

Selection of Fruit Juices

Coffee, Decaf & Tea

Scrambled Eggs with Fresh Chives

Lyonnaise Potatoes

Sausage, Ham & Crisp Bacon

Corn Flake Crusted French Toast with Maple Syrup

Cheese Blintzes with Apple Sauce, Sour Cream & Blueberry Compote

Fresh Fruit & Berries

Bagels, Kaiser Rolls & Onion Rolls

Sour Cream Coffee Cake

\$21.95 per Person



Add Lox, Sable, Smoked Whitefish & Appropriate Accompaniments

\$9.95 per Person

ADD AN OMELET STATION

Eggs & Egg Whites

Ingredients:

Caramelized Onions, Peppers, Assorted Cheeses, Broccoli Asparagus,
Ham or Corned Beef, Lox, Mushroom Compote, Chives & Tomatoes

\$6.50 per Person

(1) Chef's Fee - \$100.00



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DINNER BUFFET

WOODWARD BUFFET

(Minimum 50 guests)

Tossed Garden Salad with Choice of Ranch & Italian Vinaigrette
Michigan Theme Salad with Sliced Apples & Dried Tart Cherries
Relish Tray
Sliced Fresh Seasonal Fruit
Potato Crusted Lake Superior Whitefish with Lemon Caper Sauce
Sautéed Breast of Chicken with Artichoke & Roasted Peppers
Wild Rice Pilaf
Seasonal Vegetable Medley
Housebaked Breads & Scones
Assorted Tortes, Cakes & Flans
Coffee, Decaf & Tea

\$33.95 per Person



MATT PRENTICE RESTAURANT GROUP BUFFET

(Minimum 50 guests)

Greek Salad with Feta Cheese, Tomatoes, Cucumbers & Kalamata Olives
Michigan Theme Salad with Sliced Apples & Dried Tart Cherries
MPRG Caesar Salad with Croutons & Parmesan Cheese
Sliced Fresh Seasonal Fruit
*Choice of Whole Carved Tenderloin or Roast Prime Rib of Beef with Béarnaise Sauce, Morel Sauce & Demi Glace
Champagne Chicken with Wild Mushrooms
Cedar Plank Salmon with Chardonnay Sauce
Wild Rice Pilaf
Roasted Red Skin Potatoes
Chefs Selection Fresh Vegetable
Housebaked Breads & Scones
Assorted Tortes, Cheesecakes & Flans
Apple Pie with Warm Caramel & Caramel Ice Cream
Coffee, Decaf & Tea

(\$100.00 Chef Fee Applies)

\$50.95 per Person

\$43.95 per Person (without Beef)



All Charges Subject to 6% Michigan Sales Tax & 20% Gratuity

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; or may be requested undercooked; or can be cooked to order.

MATT PRENTICE RESTAURANT GROUP “SWEET TABLES”

THE BASIC SWEET TABLE

Fruit Display with Cantaloupe, Honey Dew, Golden Pineapple, Raspberries & Blueberries (in season)

In a “Sea” of Strawberries

Assorted Tortes, Cheesecakes, Flans, Bombes & Charlottes

MacIntosh Apple Pie with Warm Caramel & Vanilla Bean Ice Cream

Freshly Baked Oatmeal Raisin, Chocolate Chunk, Peanut Butter, Truffle & “Trail Mix” Cookies

\$15.50 per Person

THE COMPLEX SWEET TABLE

Fruit Display with Cantaloupe, Honey Dew, Golden Pineapple, Raspberries & Blueberries (in season)

In a “Sea” of Strawberries

Assorted Tortes, Cheesecakes, Flans, Bombes & Charlottes

MacIntosh Apple Pie with Warm Caramel & Vanilla Bean Ice-Cream

Freshly Baked Oatmeal Raisin, Chocolate Chunk, Peanut Butter, Truffle & “Trail Mix” Cookies

Halavah, Handmade Miniature Pastries on a Granite Display

Balloon Glasses of Tiramisu, Crème Brulee

Chocolate, White Chocolate & Raspberry Mousses

Chocolate Dipped Clusters of Fruit & Berries

\$17.50 per Person

THE MATT PRENTICE RESTAURANT GROUP SWEET TABLE

Fruit Display with Cantaloupe, Honey Dew, Golden Pineapple, Raspberries & Blueberries

In a “Sea” of Strawberries

Assorted Tortes, Cheesecakes, Flans, Bombes & Charlottes

MacIntosh Apple Pie with Warm Caramel & Vanilla Bean Ice-Cream

Freshly Baked Oatmeal Raisin, Chocolate Chunk, Peanut Butter, Truffle & “Trail Mix” Cookies

Halavah, Handmade Miniature Pastries on a Granite Display

Balloon Glasses of Tiramisu, Crème Brulee

Chocolate, White Chocolate & Raspberry Mousses

Chocolate Dipped Clusters of Fruit & Berries

Choice of Two Housemade Ice Creams

Chocolate Dipped Potato Chips & Pretzels

Housemade Prindable Apples

Fresh Fruit Cobbler with Ice Cream

Peach or Cherry Flambé

\$21.95 per Person



A Minimum of 50 Guests are Required for any Sweet Table or a Surcharge will Apply

“SWEET TABLES” (CONTINUED)...

THE ICE-CREAM BAR

Choice of Two Ice Creams
Strawberry, Chocolate & Caramel Sauces
Crushed Oreos, Pecans, Sprinkles, M&M's & Whipped Cream
Brownies, Warm Chocolate Chunk Cookies
\$10.95 per Person

THE CHOCOLATE TABLE

Miniature Chocolate Turtles
Jumbo Dipped Prindable Apples
Handmade Truffles, Chocolate Dipped Oreos
Chocolate Dipped Potato Chips & Pretzels
Chocolate Dipped Strawberries & Seasonal Fruit
Miniature Chocolate Pot au Crèmes
\$9.95 per Person

VIENNESE COFFEE

Rich Mocha Java Coffee Blend with Shaved Chocolate
Orange & Lemon Zest, Sugar Swizzle Sticks, Whipped Cream & Cinnamon
\$3.50 per Person

SMOOTHIE BAR

\$4.00 per Person

ICE-CREAM MARTINI BAR

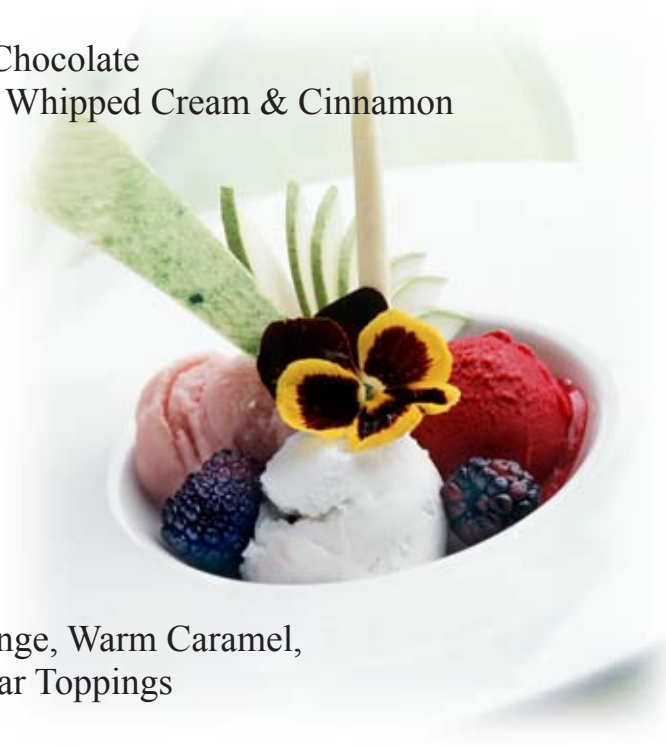
A Selection of Tiffany Buchanan's Ice Cream

SAUCES:

White Chocolate, Milk Chocolate, Blood Orange, Warm Caramel,
Strawberry, Mango, Playful Chocolate & Sugar Toppings

\$8.95 per Person

(\$100.00 Chef Fee Applies)



“SWEET TABLE” ENHANCEMENTS

BANANAS FOSTER

Add \$3.50 per Person

CHERRIES JUBILEE

Add \$3.50 per Person

HOT FUDGE CREAM PUFF STATION

Add \$3.00 per Person



ICE SCULPTURE

\$275.00 per Block

WEDDING CAKES

Multiple Styles Available

Served as Dessert – **Starting at \$4.00 per Person**

Added to Sweet Table - **\$2.00 per Person**

Seven Layer Cake - **\$3.00 per Person**

Cake Cutting Charge (when bringing in your own cake) - **\$1.50 per Person**

PLATED DESSERTS

Warm MacIntosh Apple Pie – Served with Warm Caramel & Vanilla Bean Ice Cream	\$5.95
Chocolate Pecan Tart Drizzled with Caramel & Topped with Balsamic Ice Cream	\$8.00
Key Lime Pie with Raspberry Coulis	\$5.95
White Chocolate Mousse, Raspberry Coulis, Fresh Raspberries	\$5.95
Individual Fresh Fruit Tart with Fruit “Paints”	\$5.95
Tiramisu with Shaved Chocolate in Balloon Glass	\$5.95
Grand Marnier Cured Berries with Chantilly Cream	\$5.95
Tiffany’s Ice Cream with Appropriate Sauce	\$3.95
Trio of Sorbets in Martini Glass with Appropriate Sauce	\$5.95
Cheesecake Selection (many to choose from)	\$4.95
Chocolate Cylinders with Passion Fruit Mousse & Tropical Fruit	\$6.95
Dark Chocolate Terrine with Macadamia Nuts & Crème Anglaise	\$6.95
Chocolate Mousse Torte	\$4.95
Lemon Mousse Torte	\$4.95





MATT PRENTICE RESTAURANT GROUP

SPECIAL OCCASION CAKES TO ORDER

SHEET CAKES

Size	No. of Servings	Price
¼ Sheet	16 – 20	\$75.00
½ Sheet	30 – 40	\$120.00
Full	80 - 90	\$240.00

ROUND LAYER CAKES

Size	No. of Servings	Price
8”	10 – 12	\$40.00
10”	16 – 20	\$75.00
12”	25 – 30	\$105.00
14”	35 – 45	\$140.00
16”	45 – 50	\$170.00
18”	50 - 65	\$210.00

CAKE FLAVORS AVAILABLE

Yellow Chiffon
Chocolate Chiffon
Pound Cake
Carrot Cake
Chocolate Buttermilk
Cheesecake (Various Flavors)

CAKE FILLINGS AVAILABLE

Chocolate Mousse
White Chocolate Mousse
Milk Chocolate Mousse
Raspberry Mousse
Lemon Mousse
White Chocolate Mousseline
Chocolate Ganache
Fruit Filling (Various Flavors)

PLEASE NOTE: All Cakes are frosted with Buttercream