

# ***The Radisson Bloomfield Hills Catering Menu***

*The Matt Prentice Restaurant Group is pleased  
to bring our Traditional High Service Standards and Excellent Food Quality and  
Presentation to the Radisson Bloomfield Hills.*

***The Radisson Bloomfield Hills Hotel  
39475 Woodward Avenue  
Bloomfield Hills, MI 48304  
Phone: 248-644-1400 ext. 534  
Fax: 248-988-2842***

***Nathalie Fregonara- Catering Sales Manager***

*Other Matt Prentice Restaurant Group Premier Catering Locations:*

*Morels, Bingham Farms  
248-642-1094*

*Temple Israel, West Bloomfield  
Call Morels 248-642-1094*

*Temple Shir Shalom, West Bloomfield  
Call Morels 248-642-1094*

## HORS D'OEUVRES FOR PASSING

### *Unique Favorites*

#### Cold Appetizers

- English Cucumber Canape** with Smoked Whitefish or Salmon Mousse
- Bruschetta** Tomato Basil Pomodoro
- Smoked Salmon Rose on Brioche Canapé**, Mustard Sauce and 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 Grilled Potato Bread Crostini** 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 and Sun-dried Tomatoes
- Escargot in Phyllo** with Garlic Butter and Chardonnay Dipping Sauce
- Wild Mushroom Strudel**
- 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 and 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 and 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

**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)**

*All Charges Subject to 6% Michigan Sales Tax and 20% Gratuity*

## **HORS D'OEUVRES FOR PASSING(Cont'd)**

### ***Old Favorites***

#### **Cold Appetizers**

**Chilled Spanish Gazpacho in Flutes**  
**Salmon Pinwheel Onion-Dill Cream Cheese on Pumpernickel 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**

#### **Gourmet Pizzas**

**Grilled Chicken** with Pesto, Mushrooms, Roasted Red Pepper and 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 & Tabbouleh

**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)**

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## PREMIUM HORS D'OEUVRES

*Per Dozen*

### Cold Appetizers

- U-12 Shrimp with Cocktail Sauce \$42.00**
- U-6 Tiger Shrimp with Cocktail Sauce \$55.00**
- Vegetarian Sushi with Ponzu \$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 \$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 \$47.40**
  - Miniature Tenderloin "Slider" on Griddled Potato Roll  
with Horseradish Cream \$60.00**
  - Miniature Lobster Reuben on 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 \$12.00 each**
  - Day Boat Ahi Tuna Tartare Martini with Daikon Sprouts,  
Osetra Roe & Ponzu \$9.00 each**

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## **COLD STATION HORS D'OEUVRES**

*(Minimum of 35 Guests)*

### **Bruschetta Station**

An Italian Favorite! European Hearth Bread is sliced and brushed with extra Virgin Olive Oil and Garlic. The bread is then grilled and served with the following toppings:  
Eggplant Caponata, Artichoke Spread, Smoked Chicken Pate,  
Tomato-Basil Relish, Tuscan White Bean Puree

**\$5.00 Per Person**

### **Sushi Station**

Arranged Sushi and Rolls on Granite Block to Include:  
Pickled Ginger, Soy, Wasabi On The Side

Tuna and Asparagus Rolls

**\$295.00 Per 100 Pieces**

Vegetarian Sushi Rolls with Spicy Cucumber

**\$200.00 Per 100 Pieces**

Salmon or Tuna Sushi

**\$450.00 Per 100 Pieces**

Yellowtail Sushi

**\$450.00 Per 100 Pieces**

California Rolls

**\$295.00 Per 100 Pieces**

Spicy Tuna Rolls

**\$295.00 Per 100 Pieces**

Spider Rolls

**\$300.00 Per 100 Pieces**

Cucumber Rolls

**\$195.00 Per 100 Pieces**

### **Crudite Display**

Colorful Display of Carved Vegetables that includes; Red and Yellow Peppers, Mushrooms, Zucchini, Summer Squash, Carrots, Celery and Radishes with Spinach and Ranch Dips

**\$4.00 Per Person**

### **Assorted Cheese Display**

An array of imported and domestic cheeses with an assortment of fine crackers and lavish garnishes of fruits and berries

**\$4.25 Per Person**

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## **COLD STATION HORS D'OEUVRES (Cont'd)**

*(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 and Yellow Tomatoes, Buffalo Mozzarella, Fresh Basil,

Aged Balsamic Vinegar and Extra Virgin Olive Oil

Marinated White Bean Salad

Assorted Grilled Vegetables to include: Eggplant, Zucchini, Fennel, Leeks and Raddicchio

Toppings: Roasted Eggplant and Lemon, Artichoke, Pomodoro and Caponata

Assorted Olives and Roasted Peppers

Shaved Pecorino Romano and Reggiano Parmesan

Garlic Thin Bread Sticks and Grilled Sourdough

**\$7.95 Per Person**

### **Cold Smoked Salmon or Gravlox Station**

Your choice of either or both served with Hand Sliced Warm Pumpernickel

Chopped Egg, Minced Red Onion, Coarse Mustard, Cornichons and Capers

**\$150.00 Per Side (Serves 50 persons)**

**(Chef Fee - \$75.00 Applies)**

### **Caviar Station**

Blinis made to order or miniature Potato Cakes

Served with crème fraiche, Chopped Egg Whites and Yolks,

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

**\$6.95 Per Person**

**(Chef Fee - \$75.00 Applies)**

Caviars are purchased at wholesale and 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.

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## **HOT STATION HORS D'OEUVRES**

(Minimum of 35 Guests)

### **Mashed Potato Bar**

Idaho Potatoes with Roasted Garlic, Herbs and Horseradish  
Sweet Potatoes with Sweet Butter, Yukon Gold Potatoes with Lightly Salted Butter  
Accompaniments: Lemon Buerre Blanc, Morel Sauce, Wild Mushroom Ragout in Demi Glace, Duck  
Cracklings, Chives, Michigan Maple Syrup, Glazed Pecan Pieces, Mango,  
Fried Rock Shrimp, Golden Whitefish Roe, Sour Cream and Roasted Corn Sauce

**\$7.95 Per Person**

**(Add Lobster Pieces at \$2.95 per person extra)**

**(Chef Fee - \$75.00 Applies)**

### **Pasta Station**

House Pasta: Farfalle or Penne  
Sauces: Alfredo, Marinara and Morel Mushroom, or Pesto  
Accompaniments: Rock Shrimp, Scallops, Poached Salmon, Grilled Chicken, Wild Mushrooms,  
Pesto, Vegetable Panache, Minced Garlic, Parmesan, Tomatoes Concasse and Fresh Basil

**\$7.95 Per Person**

**(Chef Fee - \$75.00 Applies)**

### **Quesadilla Station**

Griddled Fresh Flour Tortillas topped with the following choices:  
Roasted Vegetables, Caramelized Onions, Sweet Pepper and Corn Relish, Cilantro,  
Monterey Jack Cheese, Cheddar Cheese, Salsa Fresca, Guacamole and Sour Cream  
Grilled Chicken, Marinated Beef and Rock Shrimp

**\$7.95 per Person**

**(Chef Fee - \$75.00 Applies)**

### **Shrimp Three Ways**

Sweet and Sour Shrimp, Spicy Thai Shrimp  
Shrimp Scampi with Garlic Butter  
Served with Sticky Rice or Garlic Mashed  
Served in Chinese To Go Containers with Chopsticks

**\$8.95++ Per Person**

**(Chef Fee - \$75.00 Applies)**

### **Seared Tuna Station**

Medallions of Sashimi Grade Tuna Seared to Order  
With Ponzu Sauce, Pickled Ginger, Wasabi Caviar, Seaweed Salad  
Soy, Mint & Fig Chutney and Mango Chili Salsa

**\$12.95 Per Person**

**(Chef Fee - \$75.00 Applies)**

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## **HOT STATION HORS D'OEUVRES (Cont'd)**

(Minimum of 35 Guests)

### **Wild and Exotic Mushroom Station**

Grilled Portabella Mushrooms with Port Wine Demi Glace  
Grilled Shiitakes with Red Pepper Beurre Blanc  
Sautéed Wild Mushroom with Spaetzle and Rich Morel Sauce  
**\$7.95 Per Person**

### **Slider Bar**

*Made to Order*

Miniature Challah Rolls  
Small Medallions of Tenderloin, Tuna and 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**  
**(Chef Fee - \$75.00 Applies)**

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

### **Fusion Rice Bar**

Steamed or Vegetable Fried Rice

**Accompaniments:**

Korean BBQ Duck Confit, Sweet & Sour Chicken, Fried Tofu in Black Bean Sauce, Hoisin BBQ  
Tenderloin, Sweet Soy Portabellas,  
Thai Coconut Shrimp, and Wok Sautéed Asian Vegetables

**Toppings:**

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

**\$7.95 per person**

**(Chef Fee \$75.00 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 and Chili Oil

**\$7.95 per person**

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### **HOT STATION HORS D'OEUVRES (Cont'd)**

*(Minimum of 35 Guests)*

### **Risotto Bar**

Morel & Exotic Mushroom Risotto  
Lemon, Artichoke, Spinach & Reggiano Risotto  
Butternut Squash Risotto  
Basket of Crisp Housemade Focaccia  
Basil Chiffonade, Fine Herbs, Grated Parmesan  
**\$6.95 per person**

### **Pulled Brisket Station**

Slowly Braised Brisket cooked til tender and then shredded thin and sauced.  
Served on Sweet Mini Potato Rolls  
Hoisin BBQ Brisket  
Honey Garlic BBQ Brisket  
Southwestern Brisket Carnitas  
**\$5.95 per person**  
**(Chef Fee - \$75.00 Applies)**

### **Galantine Station**

Galantine is a French word describing a poached pate.  
They are light yet explosive in flavor. Choose three:  
Chicken Galantine with Morel Sauce  
Lobster Galantine with Louis Sauce  
Salmon Galantine with Dill Chardonnay Sauce  
Pheasant Galantine with Duck Inlay and Cherry Chutney  
Duck Galantine with Pistachios and Pear Chutney  
**\$7.95 per person**

### **Ravioli Station**

Handmade Ravioli with creative ingredients.  
**Choose three:**  
Lobster Ravioli with Cognac Cream & Vegetable Panache  
Three Cheese Ravioli with Tomato Basil Beurre Blanc and Garlic Confit  
Chicken & Mushroom Ravioli with Morel Sauce  
Duck & Michigan Cherry Ravioli with Port Duck Essence  
Veal Ravioli with Traditional Bolognese  
**\$7.95 per person**

### **The Wellington Station**

Lobster Wellington with Seafood Mousseline & Cognac Cream  
Chicken Wild Mushroom Wellington with Morel Sauce  
Beef Wellington with Port Wine Veal Essence  
**\$13.95 per person**  
**(Chef Fee - \$75.00 Applies)**

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## **CARVED HORS D'OEUVRE STATIONS**

### **Turkey Breast Station**

We make an Apple-Herb “tea” by reducing Apple Cider, Apple Brandy and Apple Vinegar with Fresh Thyme.

After, we add sugar to balance the acid and oil. The turkey is marinated for a week, then Char-grilled and finished in the oven. Each carved breast is served with: Cranberry Relish, Mustard Thyme Sauce or Apple Glace and Croissants

**\$150.00 Per Breast (Serves Approximately 50 persons)**

**(Chef Fee - \$75.00 Applies)**

### **Tenderloin Station**

Whole Carved Angus Prime Tenderloin  
Bearnaise Sauce, Morel Sauce and Demi-Glace  
Miniature Croissants

**\$350.00 Per Loin (Serves approximately 25 persons)**

**(Chef Fee - \$75.00 Applies)**

### **Lamb Station**

Your choice of Lamb Rack carved to Order  
Served With Michigan Fruit Relish, Mint Jelly and Rosemary Lamb Essence

**Baby New Zealand Racks \$8.95 Per Person**

**Prime Colorado Racks \$15.95 Per Person**

### **Hot Salmon Station**

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

-or-

House Smoked Salmon

Served with hand sliced Russian Pumpernickel and proper accompaniments

-or-

Green Tea cured Salmon

Served with hand sliced Cranberry Walnut Bread and Proper accompaniments

**\$195.00 Per Side (Serves approximately 25 persons)**

**(Chef Fee - \$75.00 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

**\$7.95\* per person**

**\*Salami only \$4.95**

**(Chef Fee - \$75.00)**

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## SOUPS

Artichoke Chicken Vegetable, Maryland Corn Chowder, Tomato Basil Bisque, Mushroom Barley , Curried Carrot Puree, Minestrone, Potato Leek, and 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, Jennifer Schroeder, 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 **\$2.25 Per Person**

White Peach, Kiwi, Northwest Raspberry, Mango, Orange Basil **\$2.50 Per Person**

Bellini Sorbet with a Splash of Champagne **\$3.00 Per Person**

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## SALADS

**With Entree**

<b>Michigan Theme Salad</b>	N/C
Romaine Lettuce, Sliced Apples, Sliced Pears, Sliced Red Onion Michigan Dried Cherries and Apple Cider Vinaigrette	
<b>NO. VI Salad</b>	N/C
Assorted Greens, Tomatoes, Chick Peas, Bermuda Onion, Cucumber, Ricotta Cheese, and Raspberry Vinaigrette	
<b>Panzanella Salad</b>	N/C
Country Bread tossed with Romaine Lettuce, Red Onion, Tomato, Cucumber and Balsamic Vinaigrette	
<b>The Wedge</b>	<b>\$2.95</b>
A giant wedge of Iceberg with Chopped Egg, Teardrop Tomatoes, Minced Red Onion and French Served Russian Dressing	
<b>Unique Caesar Salad</b>	<b>\$2.95</b>
Romaine Lettuce with Shaved Parmesan Reggiano, Challah Croutons, And our famous Caesar Dressing	
<b>Chop Salad</b>	<b>\$2.95</b>
Minced Iceberg with Hearts of Palm, Sunflower Seeds, Minced Chicken, Swiss Cheese, Tomatoes Concasse, Chopped Egg, Artichoke, Minced Red Onion and Russian Dressing	
<b>Northern Lakes Salad</b>	<b>\$1.95</b>
Wild Mixed Greens, Roasted Pears, Caramelized Onions, Dried Cherries, Pinenuts, Feta Cheese and Maple Mustard Dressing	
<b>Mandarin Salad</b>	<b>\$3.95</b>
Organic Green tossed with Red and Yellow Pepper Batons, Sautéed Shiitake Mushrooms, Bean Sprouts, Mandarin Oranges, Water Chestnuts and Sesame Almond Vinaigrette	
<b>Warm Goat's Cheese Salad</b>	<b>\$4.95</b>
Fresh Goat's Cheese coated with crushed Pine nuts and baked. The Goat Cheese Cakes are set atop organic greens tossed with Tomato, Pine nuts and Herb Vinaigrette	
<b>Wild Mushroom Salad</b>	<b>\$5.95</b>
A sauté of Morel, Shiitake, Oyster and Criminal Mushrooms Arranged atop organic greens tossed with toasted walnuts and Sherry Walnut Vinaigrette. Served with a Boursin Crostini.	

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## ENTREE SELECTIONS

### Poultry

- Sauteed Chicken with Plum Wine & Cranberries **\$24.95 Per Person**  
Stuffed Chicken with Potato Bread Dressing, Apples, Cherries and Pan Gravy **\$24.95 Per Person**  
Champagne Chicken with Wild Mushrooms **\$24.95 Per Person**  
Chicken Scallopini Marsala with Wild Mushrooms **\$24.95 Per Person**  
Sauteed Chicken with Blueberry Ginger Beurre Blanc **\$24.95 Per Person**  
Chicken Picatta with Lemon/Caper Sauce **\$24.95 Per Person**  
Sauteed Chicken with Artichokes and Roasted Peppers **\$24.95 Per Person**  
Cornmeal Crusted Turkey Scallopini with Maple Mustard Sauce and  
Cranberry-Walnut Gremolada **\$24.95 Per Person**  
Apple Marinated Grilled Turkey with Cider Glaze **\$24.95**  
Stuffed Chicken Breast with a Wild Mushroom Duxelle with Morel Sauce **\$26.95 Per Person**  
Sauteed Chicken with Morel Sauce **\$26.95 Per Person**  
Griddled Confit of Duck with Lemon Thyme Honey **\$26.95**  
Griddled Confit of Duck with Maple Mustard and Honey Beurre Blanc **\$26.95**  
Roasted Duckling with Hoisin Sauce **\$26.96**  
Chicken Wellington with Mushroom Duxelle and Morel Sauce **\$28.95 Per Person**

### Beef/Lamb

- Roasted Sliced Tenderloin and Portabella Ragout **\$35.95 Per Person**  
Grilled 7 Oz. Stockyard's Angus Filet Mignon with a Port Wine Demi Glace **\$35.95 Per Person**  
12 Oz. Prime Rib with Onion Rings **\$32.95 Per Person**  
Stuffed Petite Filet – Filled with an Apple, Bacon, Gorgonzola Stuffing  
Served with a Porcini Cabernet Sauce **\$35.95 Per Person**  
Beef Wellington with Wild Mushroom Duxelle **\$36.95 Per Person**  
16 oz. Stockyard's Cowboy Steak **\$39.95**  
14 oz. Aged Stockyard's Angus NY Strip **\$39.95**  
7 oz. Angus Stockyard's Filet with King Crab and Béarnaise **\$43.95**  
Herb Crusted Roasted Rack of New Zealand Lamb **\$29.95**  
Primo Colorado Rack of Lamb Dijonaise **Market Price**

*All main courses served with a House Salad, Fresh Seasonal Vegetable,  
Housebaked Breads and Scones  
Choice of appropriate starch: Wild Rice Pilaf, Dauphine Potato, Dauphinois Potato,  
Garlic/Horseradish/Yukon Gold Mashed or Roasted Redskins  
Coffee, Tea, Decaf*

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## ENTREE SELECTIONS

### Fish/Seafood

- Garlic Herb Crusted Lake Superior Whitefish with Chardonnay Sauce **\$23.95 Per Person**  
Cedar Plank Roasted Salmon with Chardonnay Dill Sauce **\$24.95 Per Person**  
Salmon Wellington with Chervil Beurre Blanc Sauce **\$25.95 Per Person**  
Grilled Sashimi Grade Ahi Tuna with a Ponzu Sauce **\$25.95 Per Person**  
Roadhouse Style Perch with Herb Tartar Sauce **\$25.95 Per Person**  
Shrimp Scampi with Lemon, Butter, and Garlic Sauce  
Served with a Linguini Nest **\$26.95 Per Person**  
Pistachio Crusted Sea Bass with Mango & Blackberry Coulis  
And Sweet Potato Hay **\$28.95 Per Person**  
Lobster Wellington with Seafood Mouseline and Lobster Cognac Cream **\$35.95 Per Person**  
Maryland Lump Crab Cakes with Roasted Corn Sauce **\$35.95 Per Person**  
8 Oz. Lobster Tail with Drawn Butter **Market Price**

### Pasta/Vegetarian

- Gemelli with Roasted Vegetables and Michigan Morel Sauce **\$20.95 Per Person**  
Farfalle with Wild Mushrooms, Assorted Vegetables and Morel Sauce **\$20.95 Per Person**  
Vegetarian Strudel: Panache of Vegetable & Fresh Goat Cheese  
wrapped in Phyllo with Marinara Sauce **\$20.95 Per Person**  
Eggplant Lasagna with Portabella Bolognese and Tomato Basil Sauce **\$23.95 Per Person**  
Portabella Wellington with Vegetable Mosaic and Candied Shallot Sauce **\$23.95 Per Person**

*All main courses served with a House Salad, Fresh Seasonal Vegetable,  
Housebaked Bread and Scones  
Choice of appropriate starch: Wild Rice Pilaf, Dauphine Potato, Dauphinois Potato,  
Garlic/Horseradish/Yukon Gold Mashed or Roasted Redskins  
Coffee, Tea, Decaf*

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## “UNIQUE” COMBINATION PLATES

### Duo's

Cedar Plank Roasted Salmon with Chardonnay Sauce and  
Roasted Sliced Tenderloin with Portabella Ragout  
**\$35.95 Per Person**

Miniature Chicken Wellington with Morel Sauce and  
Petite Filet with Port Wine Demi Glace  
**\$35.95 Per Person**

Pistachio Crusted Sea Bass with Mango & Blackberry Coulis and  
Roasted Sliced Tenderloin with Port Wine Demi Glace  
**\$36.95 Per Person**

Petite Filet with Portabella Ragout and  
Sauteed Jumbo Shrimp with Garlic Lemon Sauce  
**\$35.95 Per Person**

Petite Filet with Wild Mushrooms & Port Veal Essence  
5 oz. Broiled Maine Lobster Tail with Lime Butter  
**\$43.95 Per Person**

8 oz. USDA Prime Stockyard's Delmonico Steak with Veal Essence and  
Maryland Jumbo Lump Crab Cakes with Roasted Corn Sauce  
**\$39.95 Per Person**

*All main courses served with a House Salad, Fresh Seasonal Vegetable,  
Housebaked Bread and Scones  
Choice of appropriate starch: Wild Rice Pilaf, Dauphine Potato, Dauphinois Potato,  
Garlic/Horseradish/Yukon Gold Mashed or Roasted Redskins  
Coffee, Tea, Decaf*

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## “UNIQUE” COMBINATION PLATES (Continued)

### Trios

Miniature Lobster Wellington  
*Served with Lobster Cognac Cream & Steamed Crawfish Garnish*  
Sliced Roasted Stockyard’s Angus Tenderloin with Wild Mushroom Sauce and  
Maryland Lump Crab Cakes with Roasted Corn Sauce  
**\$42.95 Per Person**

Roasted Rack of Prime Colorado Lamb  
*Served with Rosemary Scented Onion Marmalade*  
Sliced Roasted Tenderloin with Port Veal Essence  
Cedar Roasted Tenderloin with Roast Pepper Beurre Blanc  
Lobster Mashed Potatoes, Roasted Asparagus,  
Braised Red Cabbage and Sweet Buttered Corn  
**\$44.95 Per Person**

Gemelli with Wild Mushrooms & Morel Sauce  
Eggplant Lasagna with Portabella Bolognese and Roasted Garlic  
Asparagus & Roast Pepper Flan  
With Dauphine Potatoes and Ratatouille, Sweet Corn and Braised Red Cabbage  
**\$ 26.95 Per Person**

*All main courses served with a House Salad, Fresh Seasonal Vegetable,  
Housebaked Bread and Scones  
Choice of appropriate starch: Wild Rice Pilaf, Dauphine Potato, Dauphinois Potato,  
Garlic/Horseradish/Yukon Gold Mashed or Roasted Redskins  
Coffee, Tea, Decaf*

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## UNIQUE STROLLING DINNER (Select Four of the Choices Presented)

### Pasta Station

**Pasta:**

Imported Farfalle

**Sauces:**

Marinara, Alfredo, Pesto or Morel Mushroom

**Accompaniments:**

Rock Shrimp, Scallops, Poached Salmon, Grilled Chicken, Wild Mushrooms,  
Vegetable Panache, Garlic, Reggiano Parmesan, Tomato Concasse and Basil  
**(\$75.00 Chef Fee Applies)**

**Salad Station**

Traditional Caesar Salad

Red & Yellow Tomato Salad, Buffalo Mozzarella & Balsamic Vinegar

Raman 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 and Red Pepper Beurre Blanc

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

**(\$75.00 Chef Fee Applies)**

**Principal Station**

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

Carved Roasted Prime Tenderloin with Horseradish or Bearnaise Sauce

Miniature Dauphine Potatoes

Colorful Medley of Seasonal Vegetables

**(\$75.00 Chef Fee Applies)**

**Mushroom Station**

Roasted Portabella Mushrooms with Port Wine Veal Essence

Grilled Shiitakes with Red Pepper Beurre Blanc

Wild Mushroom Ragout with Spaetzle and Morel Sauce

*All Charges Subject to 6% Michigan Sales Tax and 20% Gratuity*

**STROLLING DINNER (Cont'd)**

**Mashed Potato Bar**

Idaho Potatoes with Roasted Garlic, Herbs, and Horseradish

Whipped Yukon Gold Potatoes  
Sweet Potatoes

**Mashed Accompaniments:**

**Warm:** Sautéed Lobster Tail Pieces, Fried Rock Shrimp, Chardonnay Sauce,  
Morel Sauce, Wild Mushroom Ragout in Demi Glace,

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

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

**(\$75.00 Chef Fee Applies)**

**Southwestern Station**

Warm Zacatacus Bean Dip with Tri-Color Tortilla Chips  
Sonora Salad with Citrus Segments, Pinenuts, Cilantro, Roasted Pablanos and  
Corn and Orange Chile Dressing  
Chicken or Beef Tamale Pie with Verde Sauce  
Vegetable, Chicken or Beef Fajitas with Warm Flour Tortillas  
Salsa Fresca, Tomatilla Salsa, Roasted Tomato Salsa, Avocado Relish,  
Sweet Corn and Pepper Relish and Sour Cream

**Fusion Rice Bar**

Steamed & 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 Rock Shrimp  
**(\$75.00 Chef Fee Applies)**

**\$49.95 Per Person**

Strolling Dinner Requires a Minimum of 100 Guests

*All Charges Subject to 6% Michigan Sales Tax and 20% Gratuity*

**BRUNCH BUFFET**

(Minimum of 50 Guests)

**Unique Brunch Buffet**

Selection of Fruit Juices  
Coffee, Decaf and Tea  
Scrambled Eggs with Fresh Chives

Lyonnais Potatoes  
Sausage, Ham & Crisp Bacon  
Corn Flour Crusted French Toast with Maple Syrup  
Cheese Blintzes with Apple Sauce, Sour Cream and Blueberry Compote  
Fresh Fruit & Berries  
Bagels, Kaiser Rolls & Onion Rolls  
Sour Cream Coffee Cake  
**\$20.95 Per Person**

**Add Lox, Sable, Chubb and Appropriate Accompaniments**  
**\$9.95 Per Person**

**Omelet Station**

Cheese, Tomatoes, Mushrooms, Onions, Peppers  
Ham and Bacon – optional  
**\$5.95 Per Person**  
**(Chefs Fee - \$75.00 Applies)**

*All Charges Subject to 6% Michigan Sales Tax and 20% Gratuity*  
*\*\*Gratuity Charge May Be Replaced by a Labor Charge Depending on Final Gratuity Total and Guest Count\*\**

**DINNER BUFFETS**

**WOODWARD BUFFET**

(Minimum 50 Guests)

Tossed Garden Salad with Choice of Ranch and Italian Vinaigrette  
Michigan Theme Salad with Sliced Apples & Dried Tart Cherries  
Relish Tray

Sliced Fresh Seasonal Fruit  
Broiled Lake Superior Whitefish with Lemon Caper Sauce  
Sautéed Breast of Chicken with Artichoke & Roasted Peppers  
Wild Rice Pilaf  
Seasonal Vegetable Medley  
Housebaked Breads and Scones  
Assorted Tortes, Cakes & Flans  
Coffee, Decaf and Tea  
**\$31.95 Per Person**

### **UNIQUE BUFFET**

(Minimum 50 Guests)

Greek Salad with Feta Cheese, Tomatoes, Cucumbers & Calamata Olives  
Michigan Theme Salad with Sliced Apples & Dried Tart Cherries  
Unique Caesar Salad with Croutons & Parmesan Cheese  
Sliced Fresh Seasonal Fruit  
Choice of Whole Carved Tenderloin or Roast Prime Rib of Beef\*  
With Bearnaise Sauce, Morel Sauce and 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 and Flans  
Apple Pie with Warm Caramel and Caramel Ice Cream  
Coffee, Decaf and Tea  
**\$42.95 Per Person**

**\*\$75.00 Chef Fee**

*All Charges Subject to 6% Michigan Sales Tax and 20% Gratuity*

## **Unique Sweet Tables**

**Our Bakery, at the Sourdough Bread Factory, is led by Partner and Master Breadsmith Andrew McGrath and Corporate Pastry Chef Jennifer Schroader. They, along with the twenty bakers they lead, assure us of serving only the finest desserts available in Michigan. All of your pastries are made from scratch, prepared using only the finest ingredients.**

### **The Basic Sweet Table**

Fruit Display with Cantaloupe, Honey Dew, Golden Pineapple, Raspberries & Blueberries in a "sea" of Strawberries  
Assorted Tortes, Cheese Cakes, Flans, Bombes & Charlottes  
MacIntosh Apple Pie with Warm Caramel and Vanilla Bean Ice-Cream  
Freshly Baked Oatmeal Raisin, Chocolate Chunk, Peanut Butter, Truffle & "Trail Mix" Cookies

**\$13.95 Per Person**

**The Complex Sweet Table**

Fruit Display with Cantaloupe, Honey Dew, Golden Pineapple, Raspberries & Blueberries in a “sea” of Strawberries  
Assorted Tortes, Cheese Cakes, Flans, Bombes & Charlottes  
MacIntosh Apple Pie with Warm Caramel and 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 and Raspberry Mousses,  
Chocolate Dipped Clusters of Fruit and Berries

**\$15.95 Per Person**

**The Unique Sweet Table**

Fruit Display with Cantaloupe, Honey Dew, Golden Pineapple, Raspberries & Blueberries in a “sea” of Strawberries  
Assorted Tortes, Cheese Cakes, Flans, Bombes & Charlottes  
MacIntosh Apple Pie with Warm Caramel and 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 and Raspberry Mousses,  
Chocolate Dipped Clusters of Fruit and Berries, A Choice of Two Housemade Ice-Creams,  
Chocolate Dipped Potato Chips & Pretzels, Housemade Jumbo Prindable Apples,  
Fresh Fruit Cobbler with Ice-Cream, Peach or Cherry Flambé

**\$19.95 Per Person**

*A Minimum of 50 Guests are Required for any Sweet Table or a Surcharge will Apply  
All Charges Subject to 6% Michigan Sales Tax and 20% Gratuity*

**Unique Sweet Tables (Cont.)**

**The Ice-Cream Bar**

Choice of Two Ice Creams  
Strawberry, Chocolate and Caramel Sauces  
Crushed Oreos, Pecans, Sprinkles, M&M’s and Whipped Cream  
Brownies, Warm Chocolate Chunk Cookies

**\$9.95 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 and Seasonal Fruit  
Miniature Chocolate Pot au Crèmes

**\$8.95 Per Person**

**Viennese Coffee**

Rich Mocha Java Coffee Blend with Shaved Chocolate,  
Orange & Lemon Zest, Sugar Swizzle Sticks, Whipped Cream and Cinnamon  
**\$2.50 Per Person**

**Smoothie Bar**

**\$4.00 Per Person**

**Ice-Cream Martini Bar**

A Selection of Jennifer's Ice-Cream

Sauces:

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

**\$7.95 Per Person**

**(\$75.00 Chef Fee Applies)**

*All Charges Subject to 6% Michigan Sales Tax and 20% Gratuity*

**Sweet Table Enhancements**

**Bananas Foster**

**Add \$3.50 Per Person**

**Cherries Jubille**

**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

*All Charges Subject to 6% Michigan Sales Tax and 20% Gratuity*

**PLATED DESSERTS**

Warm MacIntosh Apple Pie **\$5.95**

Served with Warm Caramel and Vanilla Bean Ice-Cream

Chocolate Pecan Tart Drizzled with Caramel and Topped with Balsamic Ice-Cream **\$8.00**

Key Lime Pie with Raspberry Coulis **\$5.95**

White Chocolate Musse, Raspberry Coulis, Fresh Raspberries **\$5.95**

Individual Fresh Fruit with Fruit “Paints” **\$5.95**

Tiramisu with Shaved Chocolate **\$5.95**

Grand Marnier Cured Berries with Chantilly Cream **\$5.95**

Jennifer’s Ice-Cream with Appropriate Sauce **\$3.95**

Trio of Sorbet in Martini Glass with Appropriate Sauce **\$5.95**

Cheesecake **\$4.95**

Chocolate Cylinders with Passion Fruit Mousse & Tropical Fruit **\$6.95**

Dark Chocolate Terrine with Macadamia Nuts and Crème Anglaise **\$6.95**

Chocolate Mousse Torte **\$4.95**

Lemon Mousse Torte **\$4.95**

*All Charges Subject to 6% Michigan Sales Tax and 20% Gratuity*

### **Unique Beverage Service**

#### **Package Bars**

**All Package Bars Include Soft Drinks, Juices, Sparkling and Mineral Waters,  
Olives, Fresh Fruit & Appropriate Garnishes  
Assorted Imported & Domestic Beers  
Wines Chosen by Master Sommelier Madeline Triffon M.S.**

	<b><u>First Hour</u></b>	<b><u>Additional Hours</u></b>
Call Selections	\$13.00	\$7.00
Premium Selections	\$16.00	\$8.00
Super premium Selections	\$17.00	\$8.00
Add Cordials to any Bar	\$5.00 per person up charge	

#### **Hosted Consumption Bar – Per Drink**

**All Consumption Bars Include Soft Drinks, Juices, Sparkling and Mineral Waters,  
Olives, Fresh Fruit & Appropriate Garnishes**

*Call Liquor - \$5.25*

*Premium Liquor - \$5.95*

*Super Premium Liquor \$7.50*

*Cordials - \$8.50*

*Domestic Beer - \$3.75*

*Imported Beer - \$4.25*

*Wine - \$5.75*

***Ask your Catering Manager about adding Hummers, Special Infused Vodkas***

***or Ice Luges to your next party.***

*Consumption bars are measured by the ounce.  
Bartenders - \$75.00 each (Based on 100 Guests)*

***\*Cash Bars Available on Request\****

***Call Brands:***

*Canadian Club, Beefeaters, Bacardi,  
Smirnoff, Dewars, Jim Beam*

***Premium Brands:***

*Crown Royal, Chivas Regal, Jack Daniels  
Absolut, Tanqueray, Bacardi, Myers Dark*

*All Charges Subject to 6% Michigan Sales Tax and 20% Gratuity*