

Welcome to the “D” Strolling Dinner

\$65.00 PER PERSON/90 MINUTES

Specialty Stations

Mexican Village

Pork Tamales
Barbecued Chipotle Chicken Quesadilla
Pico de Gallo and Guacamole
Fried Corn Tortilla

Greektown

Greek Salad “Coffees”
Garlic Dip with Pita
Moussaka
Spanakopita

Hamtramck

Beet and Onion Salad
Dill Pickle Soup
Mini Potato Cakes with Sour Cream and Applesauce
Kielbasa with Cheese Pierogis

Hitsville/Motown

Carved Barbecued Meat Loaf
Collard Greens
Corn Bread
Candied Yam “Pie”

Downtown Desserts

Cream Puff Station with Sanders® Hot Fudge, Guernsey Ice Cream and Assorted Toppings
Ice Cream Float Made with Assorted Faygo® Flavors, Wavy Cake Carving

Coffee Station

Price based on minimum of 100 guests.

If fewer than 100, add \$5.00 per person.

Above prices are subject to 6% sales tax and 20% service charge.

Prices and policies are subject to change.

Meander Through Michigan Strolling Dinner

\$90.00 PER PERSON/2 HOURS

Butler-Passed Hors d'Oeuvres

Mexicantown

Black Bean Tofu Quesadillas

Shrimp Seviche Shooter

Specialty Stations

Up North

Wild Rice Mushroom Salad

Cherry Chicken Salad with Brioche

Potato-Crusted Whitefish with Dill Cream

Venison Stew

Hamtramck

Beet and Onion Salad

Dill Pickle Soup

Mini Potato Cakes with Sour Cream and Applesauce

Kielbasa with Cheese Pierogis

Hitsville/Motown

Carved Barbecued Meat Loaf

Collard Greens

Corn Bread

Candied Yam "Pie"

Greektown

Greek Salad "Coffees"

Garlic Dip with Pita

Moussaka

Spanakopita

Downtown Desserts

Cream Puff Station with Sanders® Hot Fudge, Guernsey Ice Cream and Assorted Toppings

Ice Cream Float Made with Assorted Faygo® Flavors, Wavy Cake Carving

International Coffee Station

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Great Explorations Strolling Dinner Package

\$95.00 PER PERSON/2 HOURS

Traditional Display

Market Display with Fresh Fruit, Cheeses and Vegetable Crudités

Premium Display (select 1)

Bruschetta

Baked Brie

Salad Station

Butler-Passed Hors d'Oeuvres (select 1 from each column)

Apple Cherry Brie Bundle

Braised Beef Cheddar Polenta

Crab Cakes

Mini Mushroom Strudel

Thai Curry Firecracker Chicken

Spicy Crab Tempura Roll

Tomato Basil Bruschetta

Goat Cheese Mousse Crisp

Lobster Chorizo Jack Empanada

Chicken Caesar Canapé

Smoked Duck Breast on Rye

Thai Scallop and Napa Slaw Spoon

Star-Spangled Stations and Classic Carving

(select 1)

Savory Soup Station

Gourmet Potato Bar

Mac and Cheese Bar

Specialty Rice Bar

(select 1)

Ciao Italiano Station

Sushi Station

Pacific Rim Station

(select 2)

Salmon Carving

Chicken Ballotine Carving

Tenderloin Persillade Carving

Five-Mushroom Strudel Carving

Sensational Sweet Station

With Chocolate Fountain

International Coffee Station

Price based on minimum of 100 guests.

If fewer than 100, add \$5.00 per person.

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High-Flying Strolling Dinner Package

\$70.00 PER PERSON/90 MINUTES

Traditional Display

Market Display with Fresh Fruit, Cheeses and Vegetable Crudités

Add a Custom Ice Carving, \$300

Butler-Passed Hors d' Oeuvres (select 1 from each column)

Grape, Blue Cheese and Almond
Truffles
Cherry Chicken-Stuffed Tomato
Tomato Basil Bruschetta
Antipasto Skewers

Basil Parmesan Arancini
Braised Beef on Cheddar Polenta
Coconut Jerk Chicken
Chipotle BBQ Chicken Quesadilla

Crab Cakes
Spicy Crab Tempura Rolls
Thai Scallop and Napa Slaw Spoon
Sesame Yellowfin Tuna Wonton

Star-Spangled Stations and Classic Carving

(select 1)

Salad Station
Gourmet Potato Bar
Mac and Cheese Bar
Specialty Rice Bar

(select 1)

International Pizza Station
Asian Noodle Bar
Metro Mex Taco Station
Greek Festival Station

(select 2)

Turkey Carving
Beef Top Round Carving
Five-Mushroom Strudel Carving
Faygo® Root Beer-Glazed Ham Carving

Sensational Sweet Station

International Coffee Station

Price based on minimum of 100 guests.

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Star-Spangled Stations

Select in combinations to create your perfect strolling dinner or hors d'oeuvres menu.
Our professional planners can help you determine the appropriate quantity for your event.

Salad Station \$8.50 per person

Layered Mixed-Green Salad with Dressings, Caesar Salad, Caprese Salad, Marinated Mushroom Orzo Salad, Mini Wedge Salad, Cherry Chicken Salad, Asian Noodle Salad and Assorted Breads

Panzanella Italian Salad Station.....\$9.00 per person

Toasted Herb Focaccia, Red Wine Roasted Garlic Vinaigrette, White Balsamic Honey Vinaigrette, Balsamic Dijon Vinaigrette, Prosciutto, Pancetta, Sopressata, Marinated Artichokes, Olives, Roasted Peppers, Capers, Grape Tomatoes, Baby Arugula, Fresh Mozzarella, Pecorino, Chopped Basil, Infused Olive Oils

Gourmet Potato Bar \$9.00 per person

Ginger Brown Sugar Mashed Sweet Potatoes, Cheddar Chive Sour Cream Whipped Potatoes, Garlic Cream Parmesan Potato Gratin, Herb-Roasted Redskin Potatoes. Toppings of Smoked Bacon, Rock Shrimp, Chorizo Sausage, Gouda Cheese, Parmesan Cheese, Jack Cheese, Sour Cream, Caramelized Onions, Broccoli, Scallions, Sautéed Mushrooms, Roasted Garlic

Specialty Rice Bar \$9.50 per person

Herb Risotto, Dried-Cherry Wild Rice, Saffron Basmati Rice, Brown Rice Pilaf. Toppings of Grilled Chicken Breast, Andouille Sausage, Rock Shrimp, Pancetta, Whipped Boursin Cheese, Parmesan Cheese, Candied Pecans, Toasted Pine Nuts, Rapini, Fried Peppers, Caramelized Cipollini Onions, Sautéed Mushrooms

Savory Soup Station \$10.00 per person

Gazpacho, Assorted Breads, Olive Oil and Whipped Butter, Butternut Squash Bisque, Five-Mushroom Soup, Black Bean Puree. Toppings of Rock Shrimp, Chorizo, Jack Cheese, Candied Walnuts, Tortilla Chips, Cilantro Cream

Mac and Cheese Bar \$10.00 per person

Cavatappi with Sharp Cheddar Cheese Sauce, Orecchiette with Blackened Beef Tips and Blue Cheese in Spicy Cream Sauce, Tubetti with Mushroom Pecorino Cream. Toppings of Bell Peppers, Caramelized Onions, Sautéed Mushrooms, Fresh Herbs, Whipped Boursin Cheese, Parmesan Cheese, Smoked Bacon, Fried Onions

Slider Station \$12.00 per person

Mini Brioche Buns, Mini Beef Sliders, Mini Crab Cake Sliders, Ginger Lemongrass Chicken Sliders, Baby Portabella Sliders. Toppings of Chipotle Ketchup, Wasabi Mustard, Sesame Barbecue Sauce, Capers Aioli, Caramelized Onions, Sautéed Mushrooms, Baby Arugula, Tomato, Smoked Cheddar Cheese, Crispy Pancetta

Greek Festival Station..... \$12.00 per person

Garlic Dip with Pita, Greek Salad, Stuffed Grape Leaves, Pot-Roasted Leg of Lamb with Lemon Rice, Moussaka and Spanakopita

Asian Noodle Station \$12.50 per person

Soba Noodles, Lo Mein Noodles, Rice Noodles, Rice Vermicelli, Carrot, Bell Pepper, Bok Choy, Baby Corn, Bamboo Shoots, Scallion, Celery, Edamame, Bean Sprouts, Marinated Tofu, Rock Shrimp, Grilled Chicken, Hot and Sour Broth, Ginger Lemongrass Chicken Broth, Miso Broth

International Pizza Station \$12.50 per person

Margarita with Fresh Mozzarella Tomato and Basil, White with Garlic Butter Five Mushrooms Parmesan and Mozzarella, Greek with Pesto Olive Onion Feta and Lamb, Alfredo with Chicken Roasted Potato Rosemary and Sun-Dried Tomato, Lobster with Prosciutto Fontina Cheese and Spinach, Pepperoni and Mozzarella with Tomato Sauce, Infused Olive Oils, Red Pepper Flakes, Oregano, Sea Salt and Black Pepper

Metro Mex Taco Station \$12.50 per person

Lime Cilantro Tuna, Chili-Rubbed Grilled Mahi, Chipotle-Braised Beef, Chicken Mole, Black Bean Corn Relish, Grilled Pepper Tofu Salad, Jack Cheese, Goat Cheese, Salsa Cru, Roasted Tomatillo Salsa, Shredded Lettuce, Cilantro Lime Sour Cream, Local Fresh Tortilla

Curry Bar \$12.50 per person

Lentil Salad, Pickled Carrot and Cauliflower, Eggplant and Potato Curry, Naan Bread, Mattar Paneer, Vegetable Samosa, Tandoori Chicken, Red Curry Lamb Kabobs, Saffron Basmati with Toasted Cumin Seeds

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Star-Spangled Stations Continued

Ciao Italiano Station\$13.00 per person
 Reggiano Parmesan and Ricotta Display, Baby Arugula Salad with Lemon Gorgonzola and Pancetta, Caprese Salad, Cured Meats, Grilled Vegetable Aioli Display, Focaccia and Ciabatta Bread, Mushroom Risotto, Osso Bucco with Soft Polenta, Chicken Scaloppini with Vermouth Sauce, Grape Tomatoes and Capers

Pacific Rim Station\$13.00 per person
 Spicy Crab Roll, Shrimp Toast, Sesame Napa Slaw, Steamed Pork Dumplings, Chicken Pad Thai, Hoisin-Barbecued Flank Steak with Chow Mein and Mandarin Orange, Stir-Fried Rice with Vegetables, Ponzu Sauce, Soy Sauce, Hot Chili Sauce, Sweet Chili Sauce, Garlic Chili Sauce, Hot Mustard, Wasabi

Meat and Potato Station.....\$13.00 per person
 Deviled Eggs, Beet and Onion Salad, Smoked Bacon Fingerling Potato Salad, Meat Loaf with Horseradish Mashed Potatoes, Buttermilk Fried Chicken and Slider Noodles, Potato-Crusted Whitefish with Dill Cream, Smoked Pork Loin with Fried Potatoes and Apple Kraut

Cajun Creole Station.....\$13.00 per person
 Muffuletta, Crab Salad, Oyster Shooters, Corn Bread, Gumbo, Jambalaya, Red Beans and Rice, Bayou Chicken

Sushi StationMarket Price

Roast Bar\$19.00 per person
 Dry-Rubbed Roast Pork Shoulder Carving, Herb-Grilled Flank Steak Carving, Ginger Lemongrass Bacon-Wrapped Salmon Carving. Accompanied by Garlic Rosemary Demi-Glace, Mocha Chocolate Barbecue Sauce, Spicy Grain Mustard, Hot and Sour Sauce, Cheddar Ale Sauce, Creamed Horseradish, Red Pepper Rouille and Assorted Rolls

Classic Carvings

Attendant fee of \$50.00 per station

Five-Mushroom Strudel (serves up to 25)..... \$85.00
 Caramelized Sweet Shallot Sauce

Chicken Ballotine (serves up to 35) \$125.00
 Sun-Dried Tomatoes, Spinach and Boursin Cheese
 or Dried-Cherry and Apricot Wild Rice

Salmon (serves up to 25)..... \$125.00
 En Croute with Brie and Roasted Vegetables or Grilled with Cilantro Coriander Pesto Served with Roasted Pineapple Salsa

Stuffed Pork Loin (serves up to 35)..... \$175.00
 Wrapped with Smoked Bacon and Stuffed with Tuscan Sausage and Provolone Cheese with Marsala Tomato Demi-Glace

Faygo® Root Beer-Glazed Ham (serves up to 50) \$150.00
 Coarse-Grain Mustard Sauce

Roasted Turkey (serves up to 35) \$175.00
 Cranberry Orange Relish

Seared Tenderloin Persillade (serves up to 25) \$225.00
 Creamy Horseradish, Truffle Jus Lie

Chili-Rubbed Flank Steak (serves up to 25) \$175.00
 Salsa Cru, Vera Cruz Sauce, Cilantro Lime Sour Cream

Roasted Top Round of Beef (serves up to 65) \$350.00
 Creamy Horseradish and Au Jus

New Zealand Lamb Racks (serves up to 25)..... \$300.00
 Tomato Mint Demi-Glace

Rosemary Dijon Leg of Lamb (serves up to 35)..... \$275.00
 Roasted Garlic Jus

Minimum of 50 guests.

Stations and Carvings are small-plate portions only and are best suited for combining and creating unique strolling dinners.

Stations are not available with seated dinner service and are based on 1½-hour presentation time.

Above prices are subject to 6% sales tax and 20% service charge.

Prices and policies are subject to change.

After-Dinner Inspirations

Dessert Stations

Sensational Sweet Station. \$13.50 per person
Chef's Selection of Cakes, Mousse, Warm Bread Pudding,
Premier Miniatures Including Fresh Fruit Tarts, Cream
Puffs, Chocolate-Covered Cannoli and Chocolate-Dipped
Strawberries, Assorted Mini Cheesecakes, Peanut Butter Bars
and Lemon Bars

Add Chocolate Fountain. \$18.00 per person

Chocolate Fountain

Milk Chocolate. \$9.00 per person

White Chocolate. \$11.00 per person

Chef's Selection of Assorted Cookies and Cookie Pops,
Strawberries, Melon, Pineapple, Bananas, Marshmallows,
Pretzel Sticks, Cream Puffs, Oreos, Doughnut Holes, Pound
Cake and Potato Chips

Downtown Desserts. \$13.50 per person
Ice Cream Floats made from Assorted Faygo® Flavors,
Wavy Cake Carving, Cream Puff Station with Sanders® Hot
Fudge, Guernsey Ice Cream and Assorted Toppings

Cupcake Station. \$7.50 per person
Chocolate and Vanilla Cupcakes, White and Chocolate
Icing, Mini Chocolate Chips, M&M Pieces, Rainbow
Sprinkles, Chopped Peanuts, Toasted Coconut and Toffee
Crunch

Ganache Bar \$9.50 per person
Warm Milk, Bittersweet or Gianduja Chocolate Ganache.
Toppings include Pineapple, Coconut, Strawberries, Pretzel
Pieces, Fortune Cookie Pieces, Marshmallow, Macadamia
Nuts, Dried Cherries, Salted Popcorn, Served in a Waffle
Bowl

Slab Brownie Martini Bar. \$9.00 per person
Triple Chocolate Brownie with Choice of Milk, Bittersweet
or Gianduja Ganache. Toppings Include Toasted Coconut,
Almonds, Hazelnuts, Pineapple, Strawberries, Toffee
Crunch, Marshmallows, Chow Mein Noodles

Ice Cream Sundae Bar. \$7.00 per person
Vanilla, Strawberry and Chocolate Ice Cream, Warm
Strawberry, Chocolate Fudge and Caramel Sauces. Toppings
Include Oreo Cookie Crumbs, Candy Sprinkles, Chocolate
Chips, Heath Bar Crunch, Peanuts, Cherries, Whipped
Cream, Coconut and M&Ms

International Coffee Station \$6.00 per person
Freshly Brewed Gourmet Coffee and Assortment of Fine
Herbal Teas Served with Italian Coffee Flavorings, Whipped
Cream, Chocolate Shavings, Sugar and Cinnamon Sticks

Iced Coffee Station \$4.00 per person
Vanilla, Hazelnut and Sugar-Free Vanilla Iced Coffee Made
to Order with Assorted Toppings

Afterglow Menu

Mini Slider Station \$5.00 per person
Mini Sliders with Cheese and Caramelized Onions, Served
with Ketchup, Mustard and Pickles

Coney Bar \$5.00 per person
Dearborn Hot Dogs, Brown's Buns, Detroit Coney Chili,
Ketchup, Mustard and Onions

Pan Pizza Station. \$6.00 per person
Pepperoni and Cheese, White Pizza with Tomato, Feta and
Olives, Hawaiian-Style with Smoked Ham and Pineapple

S'mores \$6.00 per person
Caramelized Marshmallows Dipped in Chocolate and Rolled
in Assorted Toppings

Salsa and Fresh Guacamole Bar. \$6.00 per person
Guacamole, Pico de Gallo, Black Bean Corn Salsa, Fried
Corn Tortilla

Gourmet Popcorn Station \$6.00 per person
Dark Chocolate-Drizzled Popcorn with Marshmallows
and Graham Crackers, Caramel Corn with Peanuts and
White Chocolate Drizzle, Chipotle Cheese Popcorn
with Semisweet Chocolate Drizzle, Peanut Butter Toffee
Crunch Popcorn, Cinnamon Gianduja Popcorn Laced with
Macadamia and Coconut, Wasabi Triple-Chocolate Popcorn
with Wasabi Peas

Minimum of 50 guests.

Menu price is based on 90 minutes of service.

Above prices are subject to 6% sales tax and 20% service charge.

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