



# CATERING MENU



## BREAKFAST BUFFETS

Prices based on 90 minutes of service. All buffets are based on a minimum of 50 guests. Add \$6 per person if under 50 guests. Prices are per person.

### MotorCity Continental Buffet

*\$29 per person*

- mini danishes, all butter straight croissant, mini muffin
- sweet butter, peanut butter, cream cheese, honey, jams, jellies, Nutella®
- assorted Greek yogurt
- fresh diced seasonal fruit
- assorted chilled juices

### MotorCity High Octane Breakfast Buffet

*\$34 per person, minimum of 50 guests*

- mini danishes, all butter straight croissant, mini muffin
- sweet butter, peanut butter, cream cheese, honey, jams, jellies, Nutella®
- avocado toast station with multi-grain and whole wheat breads
- peppadew peppers, feta cheese, pickled red onions, sliced tomatoes, crumbled bacon, diced egg, baby arugula, hard boiled eggs, everything seasoning mix, radish sprouts
- assorted Greek yogurt
- steel-cut Irish oatmeal with fruit toppings, nuts, brown sugar, maple syrup, honey, 2% milk, almond milk
- fresh diced seasonal fruit
- assorted chilled juices and coffee

### MotorCity All-American Breakfast Buffet

*\$38 per person*

- mini danishes, all butter straight croissant, mini muffin
- sweet butter, peanut butter, cream cheese, honey, jams, jellies, Nutella®
- assorted Greek yogurt
- scrambled eggs, served plain and with cheddar cheese, sautéed bell peppers, and chives
- breakfast potatoes
- choice of 2 proteins: applewood smoked bacon, turkey sausage patties, pork sausage links or vegetarian sausage
- assorted chilled juices and coffee

## PLATED BREAKFAST

Includes a seasonal fruit cup or breakfast parfait, an assortment of mini pastries and biscuits on the table, coffee service and juice. A fee of \$6 per person will be added when selecting more than one entrée. Unless the plate is vegetarian, all guests receive the same meat choice. Minimum of 50 guests. Add \$6 per person if under 50 guests. Prices are per person.

### The Classic

*\$38 per person*

- scrambled eggs, served plain and with cheddar cheese
- choice of 2 strips of applewood-smoked bacon or 2 pork sausage links or 2 turkey sausage patties
- breakfast potatoes

### Potato, Egg, and Cheese Burrito

*\$38 per person*

- cage free egg and local cheddar cheese
- choice of 2 strips of applewood-smoked bacon or 2 pork sausage links or 2 turkey sausage patties
- breakfast potatoes

### Egg White Frittata (VEG)

*\$38 per person*

- egg, spinach, feta, tomato
- breakfast potatoes
- vegetarian sausage patties
- seasonal diced fruit

### Stuffed French Toast

*\$38 per person*

- cinnamon french toast stuffed with apple pie filling, drizzled with cream cheese icing
- scrambled eggs, served plain and with cheddar cheese
- choice of 2 strips of applewood-smoked bacon or 2 pork sausage links or 2 turkey sausage patties

All food and beverage is subject to 23% service charge and 6% sales tax.

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## Featured Add-Ons or Enhancements

Available only in addition to the MotorCity Breakfast Buffet menus.

### Breakfast Parfaits

\$8 per person

house-made granola, smooth fruit yogurts, fresh fruits, berries

### French Toast

\$9 per person

thickly sliced sweet egg bread with cinnamon and vanilla, warm maple syrup

### Omelet Station

\$14 per person. Minimum of 50 guests. Additional \$6 per person if under 50 guests.

Additional \$150 for a performance chef per every 75 persons.

- cooked to order, egg whites available
- cheddar, feta, Swiss cheese, smoked ham, applewood-smoked bacon, sausage, turkey sausage, fresh spinach, tomatoes, mushrooms, onions, bell peppers

### Breakfast Burritos

\$105 per dozen

- American: scrambled eggs, ham, bacon or sausage, peppers, potatoes, Swiss cheese, flour tortilla.
- Southwestern: scrambled eggs, chorizo sausage, Monterey jack cheese, salsa fresca, guacamole, sour cream, flour tortilla.
- Vegetarian: black beans, diced potatoes, cilantro, roasted corn, peppers, salsa fresca, guacamole, sour cream, whole wheat tortilla.

### Assorted Bagels

\$7 per person

sweet butter, peanut butter, plain and flavored cream cheese, honey, jams, jellies, Nutella®

### Assorted Muffins

\$6 per person

### Voodoo Style Doughnuts

\$49 per dozen

Choose 3 from the following: Maple bacon, chocolate peanut butter, pink raspberry, Oreo®, espresso salted caramel, Fruity Pebbles®.

### Assorted Yogurts

\$6 each

## Beverages

by consumption

Starbucks® Coffee - \$90 per gallon

Cold Brew Coffee - \$90 per gallon

Lemonade - \$65 per gallon

Assorted Bottled Juices - \$7 each

Pepsi® Soft Drink Bottles - \$7 each

LaCroix Sparking Water - \$7 each

Aquafina - \$7 each

Naked® Juices - \$7 each

Starbucks® Bottled Coffee - \$7 each

Energy Drinks - \$7 each

### MotorCity Fridge

\$7 each on consumption

Sparkling and still waters, assorted Pepsi® sodas, iced teas, lemonade, Gatorade®, Red Bull®, assorted juices, Starbucks® Premium Cold Coffees

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## THEMED BUFFETS

All Buffets are base of a minimum of 50 people. Add \$6 per person if under 50 guests. Prices are per person.

### BBQ Buffet

*\$49 per person*

- chili with toppings
- chopped romaine garden salad, cole slaw, potato salad
- Carolina pulled pork, Memphis-style chicken wings, oven-roasted potato wedges, macaroni and cheese, cornbread, roasted corn with poblano peppers
- apple pie and chocolate bourbon bread pudding
- add Texas beef brisket for \$6 per person

### Southwest Buffet

*\$49 per person*

- chicken tortilla soup
- fiesta salad, diced tomatoes, black beans, diced peppers, queso fresco, chipotle ranch, tortilla strips
- elotes corn salad
- achiote grilled steak, fajita grilled chicken breast, sauteed peppers and onions, guacamole, sour cream, roasted corn, pico de gallo, tomatillo salsa, Mexican rice, pinto beans, soft flour tortillas
- tres leches, Mexican flan
- add fajita style shrimp for \$6 per person

### Asian Fusion

*\$52 per person*

- mandarin almond salad, sesame chopped cabbage salad
- General Tso's chicken, mongolian beef and broccoli, vegetable fried rice with egg, vegetable spring rolls with sweet chili sauce, stir fried vegetables, almond cookies, Asian rice pudding
- add hoisin shrimp stir fry for \$7 per person

### Italian American

*\$49 per person*

- vegetable minestrone soup
- caprese salad, caesar salad
- baked mostaccioli with meat sauce or marinara
- linguini with alfredo sauce
- chicken parmesan
- sauteed squash and pepper medley
- Italian lemon torte, tiramisu

### French Countryside

*\$52 per person*

- potato and leek soup
- Niçoise salad – lettuce, tomato, hard boiled egg, tuna, haricot vert
- coq au vin – chicken braised in red wine
- lemon dill salmon
- egg noodles with mushroom and garlic
- pommes persillade (baby potatoes with parsley)
- glazed baby carrots
- mini assorted french eclairs, mini petit fours
- add beef bourguignon for \$7 per person

### Pizza and Pasta Buffet

*\$44 per person*

- Little Caesars® deep dish pizza – pepperoni, vegetarian, sausage
- baked mostaccioli marinara, Little Caesars® Crazy Bread™
- choice of 2 salads: garden salad, caesar salad, greek salad
- assorted cookies

## SOUPS, SALADS, AND SANDWICH BUFFETS

All Buffets are base of a minimum of 50 people. Add \$6 per person if under 50 guests. Prices are per person.

### Soup and Salad Buffet

*\$49 per person*

- soup of the day
- salad bar with Romaine, Florentine mix, baby spinach, toppings to include - cucumber, tomato, chickpeas, olives, carrot, beets, dried cherries, pita croutons, feta, cheddar, shaved parmesan, sunflower seeds
- ranch, French, Greek, balsamic vinaigrette, Caesar
- grilled chicken and pan seared salmon
- rolls and butter
- assorted mini desserts

### The Deli

*\$42 per person*

- potato salad, pasta salad, cole slaw
- fresh kettle chips
- select three types of sandwiches:
  - corned beef and Swiss on onion roll
  - warmed corned beef, Swiss, and slaw on grilled rye
  - warmed turkey, Swiss, and slaw on grilled rye
  - roast beef and cheddar on onion roll
  - turkey, muenster, tomato, and lettuce on multigrain
  - Italian sub
  - tuna salad, lettuce, multi-greens
  - veggie hummus wrap
- condiments: mayo, mustard, thousand island
- pickle chips
- cookie and brownie platter

### Boxed Lunches

*\$38 per person*

All sandwiches can be made into boxed lunches. Each boxed lunch includes bottled water, your choice of sandwich, one Great Lakes® snack, pasta salad, and your choice of one brownie, one cookie, or one lemon bar. Select two sandwiches. All boxes must contain the same dessert option.



## HOT PLATED LUNCHEONS

Served with chef's selection of accompaniments and freshly baked bread. Minimum of 50 guests. Add \$6 per person if under 50 guests. Priced per person and by main course.

### Salad

Select one.

Garden Salad

mixed greens, cucumbers, grape tomatoes, garbanzo beans, carrots, balsamic vinaigrette

Caesar Salad

romaine, herb croutons, shaved parmesan, creamy garlic dressing

Greek Salad

romaine, herb croutons, grape tomatoes, pickled red onion, cucumber, feta, pickled beets, Greek dressing

### Main Course

Select one.

### Chicken

\$48 per person

- roasted chicken breast with thyme, cracked peppercorn, and white wine demi-glace
- chicken marsala - mushroom, onion, marsala wine
- classic chicken piccata - pan-fried, lemon, caper, artichoke heart
- Michigan - roasted chicken breast stuffed with cranberry and cornbread

### Atlantic Salmon Filet

\$50 per person

pan-seared, honey-orange glaze, lemon tarragon, or Vernor's® BBQ

### New York Sirloin Steak

\$60 per person

- pan-seared, three peppercorn sauce
- served medium

### Braised Boneless Beef Short Rib

\$58 per person

- red wine demi-glace
- vegetable mirepoix

### Eggplant Cannelloni (VEG)

\$40 per person

grilled eggplant, carrots, asparagus, roasted peppers, mushrooms, tomato-balsamic ragu

### Main Course Duets

Any of our main courses can be combined at an additional charge of \$6 added onto the higher priced menu item. Please see your Catering Sales Manager for suggestions.

### Desserts

- vanilla bean cheesecake
- turtle cheesecake
- Oreo® tart with caramel sauce
- raspberry mousse cup with raspberry sauce
- key lime tart with mango passion sauce

## COLD / PLATED LUNCHEONS

Served with chef's selection of accompaniments and freshly baked bread. and assorted cookies preset on the table. Minimum of 50 guests. Add \$6 per person if under 50 guests. Priced per person.

### Spinach Salmon Salad

\$35 per person

grilled salmon, baby spinach, pickled red onions, pine nuts, feta cheese, red wine vinaigrette

### Chicken Caesar Salad

\$35 per person

grilled chicken, romaine hearts, shaved parmesan, herbed croutons, Caesar dressing

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## ADDITIONS AND BREAKS

All breaks are base of a minimum of 50 people. Add \$6 per person charge may apply if under 50 guests. Prices are per person, per item, or per piece.

### Trail Mix

*\$17 per person*

walnuts, peanuts, pecans, granola, chocolate chunks, yogurt chunks, sunflower seeds, honey, assorted dried fruits

### Grave Station

*\$22 per person*

mini pepperoni pizza bites, tempura chicken bites in Buffalo sauce, celery, carrots, ranch dip, sliced fresh fruit, string cheese

### Dip Station

*\$18 per person*

hummus, spinach and artichoke dip, caramelized onion dip, buttermilk ranch dip, pita chips, house made potato chips

### Ice Cream Sundae Bar

*\$20 per person. A fee of \$150 will be added for a performance chef for every 75 persons.*

Guernsey® vanilla and chocolate ice cream, waffle cups, warm Sanders® hot fudge, strawberry and caramel sauces, marshmallow fluff, whipped cream, and assorted toppings

### Healthy Choice

*\$19 per person*

crudité with dips, sliced fresh fruit, selection of energy bars, assorted yogurt

### Assorted Cookies

*\$5 per person*

chocolate chunk, oatmeal raisin, and peanut butter

### Great Lakes® Bags

*\$5 each*

potato chips and Rolled Gold Pretzel® 1.5 oz. Snack

### Yogurt Parfaits

*\$8 each*

house-made granola, smooth fruit yogurts, fresh fruits, berries

### Warm Pretzel Nuggets

*\$75/100 pieces.*

assorted gourmet mustard and warm cheese sauce

### Assorted Yogurt \$6 each

### Protein Bars \$6 each

### Frozen Fruit Juice Bars \$4 each

### Assorted Ice Cream Bars \$5 each

### Beverages

*by consumption*

Starbucks® Coffee - \$90 per gallon

Cold Brew Coffee - \$90 per gallon

Lemonade - \$65 per gallon

Assorted Bottled Juices - \$7 each

Pepsi® Soft Drink Bottles - \$7 each

LaCroix Sparking Water - \$7 each

Aquafina - \$7 each

Naked® Juices - \$7 each

Starbucks® Bottled Coffee - \$7 each

Energy Drinks - \$7 each

### Coffee Cart

*\$90 plus \$6 per beverage*

- Espresso and cappuccino made to order.
- Cold brew coffee.

*A station attendant is required at an additional cost of \$150.*

### MotorCity Fridge

*\$7 each on consumption*

Sparkling and still waters, assorted Pepsi® sodas, iced teas, lemonade, Gatorade®, Red Bull®, assorted juices, Starbucks® Premium Cold Coffees



**HORS D'OEUVRES** minimum of 100 pieces

**Served Cold**

Curried Chicken Salad, *\$6 per piece*  
Belgian endive, diced apricot

Michigan Chicken Salad Crostini, *\$6 per piece*  
chicken breast, dried cherry, apple dressing

Cranberry and Turkey Cornbread Canape, *\$6 per piece*  
cranberry turkey salad, sage dressing, cornbread muffin

Chicken Pesto Skewer, *\$7 per piece*  
grilled and chilled chicken breast, pesto, Buffalo mozzarella

Roasted Tenderloin of Beef, *\$7 per piece*  
onion, garlic jam, brioche crouton

Jumbo Crab Salad, *\$6 per piece*  
lemon preserves, tartlet

Citrus-Glazed Shrimp, *\$8 per piece*  
green papaya slaw spoon

Bloody Mary Shrimp Cocktail Shooter, *\$8 per piece*  
bloody Mary cocktail sauce, poached shrimp

Caprese Crostini (VEG), *\$6 per piece*  
Buffalo mozzarella, tomato, basil, balsamic glaze

Herbed Goat Cheese Crostini (VEG), *\$6 per piece*  
Michigan cherry preserves

Wild Mushroom (VEG), *\$6 per piece*  
white truffle and parmesan crostini

Crispy Pita with Hummus and Kalamata Salad (VEG)  
*\$8 per piece*

Mediterranean Antipasto Skewer (VEG), *\$8 per piece*  
artichoke, kalamata olive, tomato, mozzarella

Gazpacho Shooter (VEG), *\$7 per shooter*  
fresh tomato and vegetable soup shooter

Thai Rice Noodle Salad (VEG), *\$7 per piece*  
rice noodle, sweet chili, cucumber, Thai basil, edamame

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**HORS D'OEUVRES** continued

**Served Hot**

Coconut Chicken, *\$7 per piece*  
pineapple-orange marmalade

Chicken Empanadas, *\$7 per piece*  
tomatillo salsa

Chicken and Cheese Quesadilla Phyllo Bite, *\$7 per piece*

Chicken Tandoori Skewer, *\$7 per piece*  
apple chutney

Mini Chicken and Maple-Glazed Waffle, *\$7 per piece*

Hoisin-Glazed Beef Satay, *\$8 per piece*

Mini Beef Wellington, *\$8 per piece*  
horseradish cream

Meatballs, *\$7 per piece*  
choice of beef or chicken and choice of sweet and sour or BBQ sauce

Short Rib, *\$8 per piece*  
fig and bleu cheese tartlet

Philly Cheesesteak Spring Rolls, *\$8 per piece*

Southwest Firecracker Shrimp, *\$6 per piece*  
roasted corn aioli

Mini Crab Cake, *\$7 per piece*  
sweet chili sauce

Maui Shrimp Spring Roll, *\$6 per piece*  
sweet chili sauce

Coconut Shrimp, *\$6 per piece*  
pineapple-orange marmalade

Jumbo Lump Crab Stuffed Mushroom, *\$8 per piece*

Shrimp Tempura, *\$8 per piece*  
sweet and sour sauce

Edamame Pot Sticker (VEG), *\$6 per piece*

4-Cheese Mac and Cheese Bite (VEG), *\$6 per piece*

Vegetable Samosa (VEG), *\$6 per piece*  
mango chutney

Artichoke Beignet (VEG), *\$6 per piece*

Grilled Balsamic-Glazed Vegetable Skewer (VEG), *\$6 per piece*

## CARVING STATIONS

*Designed for 90 minutes of service. Must be ordered for the entire group. Minimum of 50 guests per station. Prices are per person. A station attendant is required at an additional cost of \$150. 1 attendant for every 75 guests for each station.*

### **Garlic-Rubbed Prime Rib of Beef**

*\$35 per person*

garlic and boursin cheese, brioche bread pudding, cognac sauce, freshly baked rolls, butter

### **Pepper-Crusted Tenderloin of Beef**

*\$39 per person*

whipped potatoes, horseradish cream, stone ground mustard, cognac sauce, freshly baked rolls, butter

### **Herb-Crusted New York Strip Loin**

*\$32 per person*

garlic & boursin cheese and brioche bread pudding, horseradish, cognac sauce, freshly baked rolls, butter

### **12-Hour Smoked Beef Brisket**

*\$24 per person*

cheddar grits, smoky BBQ sauce, freshly baked rolls, butter

### **Beef Wellington**

*\$42 per person*

seared beef tenderloin with mushroom duxelles, wrapped in puff pastry, served with red wine demi-glace

### **Salmon en Croute**

*\$28 per person*

dijon mustard-rubbed salmon with herbs and black pepper, wrapped in puff pastry, with dill cream, freshly baked rolls, butter

### **Beef Short Rib with Swiss Strudel**

*\$29 per person*

boneless beef short ribs layered with Swiss cheese in puff pastry with red wine demi-glace, served with horseradish cream

### **Spinach and Swiss-Stuffed Breast of Turkey**

*\$22 per person*

roasted fingerling potatoes, white wine demi-glace, freshly baked rolls, butter

### **Herb Roast Breast of Turkey**

*\$22 per person*

dried cranberry dressing, cranberry relish, old-fashioned turkey gravy, freshly baked rolls, butter

### **Mushroom Strudel (VEG)**

*\$24 per person*

blend of forest mushrooms simmered in sherry, garlic, and herbs, wrapped in puff pastry, served with stone ground mustard cream



## RECEPTION STATIONS

Minimum of 50 guests. Minimum of three stations to enhance each event. Designed for 90 minutes of service. Must be ordered for the entire group. Prices are per person. A station attendant is required at an additional cost of \$150. 1 attendant for every 75 guests for each station.

### Performance Salad

\$15 per person.

#### Caesar Salad

crisp romaine lettuce tossed with Caesar dressing, seasoned croutons, aged parmesan

#### Michigan Salad

artisan greens, dried Michigan cherries, bleu cheese, candied pecans, pear, wild raspberry vinaigrette

#### Fattoush Salad

romaine, cucumber, peppers, mint, parsley, sumac vinaigrette, crispy pita

Add herb grilled chicken for an additional \$7 per person or pan-seared salmon for an additional \$9 per person.

### Risotto

\$24 per person

Select one of the following:

- bay shrimp with fresh dill, chicken with pesto, beef short ribs with roasted garlic
- wild mushroom, truffle oil, and parmesan

### Italian Performance Station

\$22 per person. Served with Italian bread sticks and focaccia.

Select two from the following:

- grilled chicken penne alfredo
- cheese tortellini marinara
- bow tie pesto with sauteed squash, zucchini, and bell peppers, cavatappi with spinach cream sauce
- radiatori with olive oil, roasted garlic, and wild mushroom.
- gemelli pasta with tri-color peppers, onions, asparagus, and garlic

Add a third pasta for \$6 per person. Add shrimp to any pasta for an additional \$7 per person.

### Bruschetta Station

\$18 per person

Focaccia crostini with the following toppings: tomato concasse, roasted red pepper, fried capers, pesto, balsamic glaze, wilted arugula, truffle oil, shaved parmesan, wild mushrooms, roasted garlic, avocado spread, balsamic onion.

### Baked or Mashed Potato Bar

\$20 per person

Russet and sweet potatoes, aged cheddar cheese, goat cheese, sundried tomatoes, applewood-smoked bacon, chives, sour cream, maple syrup, brown sugar, herb butter, truffle oil, crispy onions, broccoli.

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## RECEPTION STATIONS continued

### Stir Fry Station

*\$24 per person*

served with steamed rice, Cantonese noodles, stir fried vegetables, fried rice, fortune cookies, soy, sriracha, Asian carry-out boxes, chopsticks.

Select two from the following:

- beef & broccoli
- general Tso's chicken
- honey-orange shrimp

### Street Tacos

*\$21 per person*

served with guacamole, sour cream, jalapenos, salsa fresca, roasted corn relish, and flour tortillas.

Select two from the following:

- coriander beef strips
- adobo-braised chicken
- Korean beef
- chili-lime grilled chicken
- seared whitefish with cumin and lime
- cumin lime shrimp

### Shawarma

*\$24 per person*

served with warm pita bread, diced onion and tomato, shredded lettuce, tzatziki sauce, Fattoush salad.

Select one from the following:

- chicken
- falafel

### Bao Station

*\$24 per person*

steamed bao buns, Asian slaw, sriracha, soy sauce, and plum sauce.

Choice of two fillings:

- hoisin-braised pork belly
- lemongrass-smoked cod
- lemongrass ginger chicken
- braised beef short rib
- sesame tofu

## ICED SEAFOOD SELECTIONS

*Minimum of 50 guests. Prices are per item, guest, or station.*

### Shrimp Cocktail Martini

*\$23 per martini*

5 jumbo shrimp, cocktail olives and cocktail sauce served in a martini glass

### Cracked Jonah Crab Claws

*Market price*

cocktail sauce, lemons, over ice

### Cold Smoke Atlantic Salmon Platter

*\$375 per platter. Serves 25-30 people.*

sliced vine-ripened tomatoes, Bermuda onions, crisp English cucumbers, capers, bagels, cream cheese

### Hawaiian Poke Station

*\$18 per person*

ginger, soy sauce, and sesame-marinated sashimi-grade ahi tuna, fresh salmon presented with shaved onions, diced tomatoes, green onions, macadamia nuts, avocado, cucumber, arugula, wakame salad, aromatic long grain rice

### Sushi Roll

*\$5 per piece. Minimum of 50 pieces.*

California, spicy tuna (raw), smoked salmon, vegetable

### Sushi Performance Station

*Market price*

sushi, nigiri, sashimi, served with wasabi, pickled ginger, soy

*There is a \$200 added charge as a Sushi Chef is required for this station.*

## ENHANCEMENTS

*All enhancements are based of a minimum of 50 people. Add \$6 per person if under 50 guests. Prices are per person.*

### Crudit  of Vegetables

*\$15 per person*

elaborate display of assorted cut vegetables, red pepper hummus, herb ranch dip, piquillo cheese dip

### Cheese Display

*\$17 per person*

elaborate display of imported and domestic artisan cheeses, fresh grapes, baguettes, sourdough, lavash, bread sticks, mixed crackers

### Fresh Fruit Display

*\$17 per person*

### Individual Cocktail Salads

*\$12 per person. Minimum of 25 people.*

Select two from the following

- caesar
- michigan
- spinach mandarin
- maurice
- waldorf
- greek
- fattoush

### Antipasto

*\$18 per person. Minimum of 25 people.*

sopressata, salami, dry-cured capicola, shaved prosciutto, fresh mozzarella, vine-ripened tomatoes, basil oil, fontina, gorgonzola, provolone, shaved parmesan, marinated artichokes, balsamic-roasted asparagus, mixed olives with fresh herbs, Italian breads, flatbreads, extra virgin olive oil

### Mediterranean

*\$18 per person. Minimum of 25 people.*

roasted red pepper relish, mixed olive tapenade, tabouleh, house made hummus, selection of breads, vegetarian grape leaves, pita

## DINNER BUFFET

\$62 per person

All buffets served with coffee, iced tea, decaf, rolls, and butter. All enhancements are based on a minimum of 50 people. Add \$6 per person charge may apply if under 50 guests.

Prices are per person.

### Soup or Salad *select two*

- soup du jour
- fruit salad
- Caesar salad
- tossed green salad with ranch and balsamic vinaigrette
- fattoush salad
- Greek Salad - romaine, herb croutons, grape tomatoes, pickled red onion, cucumber, feta, pickled beets, Greek dressing
- spinach Mandarin salad
- Buffalo mozzarella and tomato salad
- Italian chopped salad

### Sides *select two*

- garlic and chive red skin mashed potatoes
- whipped potatoes
- herb-roasted yukon gold potatoes
- sweet potato mash
- biryani rice
- baked macaroni and cheese
- corn bread stuffing
- roasted asparagus
- steamed green beans
- glazed carrots
- steamed seasonable vegetables
- stir-fried vegetables
- rice
  - fried
  - Spanish
  - lemon
  - jasmine
  - basmati
- penne marinara
- herb buttered bow tie pasta

### Mains

*Select two. Add a third option for \$9 per person.*

- yankee pot roast.
- hoisin beef stir-fry.
- beef stroganoff with egg noodles.
- chicken marsala
- classic chicken piccata.
- chicken tikka masala.
- bbq grilled chicken breast.
- St. Louis bbq ribs.
- pan-seared atlantic salmon with lemon, honey and herbs
- baked cod with caper cream sauce
- cheese lasagna rolls, tomato vegetable sauce (VEG)
- general Tso cauliflower bites (VEG)
- grilled eggplant with mushroom ragu (VEG)

### Desserts

*Chef's selection of mini pastries or cookies or brownies. 3 per person.*

## PLATED DINNER

Served with freshly baked breads, choice of one Salad Course, one Main Course, and one Dessert Course. Minimum of 50 guests. Add \$6 per person if under 50 guests. Priced per person and by main course.

### Salad Course

*select one*

- artisan greens, carrots, cherry tomatoes, cucumbers, garbanzo beans, multi-grain herb croutons, ranch style dressing
- Michigan salad with baby greens, cucumber, dried cherries, candied pecans, wild raspberry vinaigrette.
- Caesar salad with romaine lettuce, herb croutons, shaved parmesan cheese
- baby leaf spinach, romaine, herbed goat cheese, pickled red onion, cucumber, hardboiled egg, red wine vinaigrette
- endive, mixed greens, pear, carrots, cucumbers, candied walnuts, crumbled blue cheese, balsamic vinaigrette

### Main Course

*Select one. Served with our chef's choice of accompaniments.*

Grilled New York Strip Steak, \$78  
red wine demi

Filet Mignon, \$84  
mushroom demi

Beef Short Rib, \$70  
boneless beef short ribs prepared sous-vide, root vegetable demi-glace

Beef Wellington, \$74  
beef short rib, mushroom duxelles, wrapped in puff pastry

Michigan Stuffed Chicken, \$58  
roasted breast of chicken, cornbread cranberry stuffing, sherry demi-glace

Pecan-Crusted Chicken Breast, \$58  
mustard herb aioli, pecan panko crust, white wine demi-glace

Stuffed Chicken Florentine, \$58  
Fontina and spinach-stuffed breast of chicken, oregano lemon demi-glace

Coq au Vin, \$58  
skin on chicken breast braised in red wine, onions, and mushrooms

Atlantic Salmon, \$70  
pan-seared, Irish whiskey maple glaze, or black sesame togarashi, Vernors bbq, or lemon tarragon

Sea Bass, \$88  
roasted sea bass, beurre rouge

Crab-Stuffed Flounder, \$70  
citron beurre blanc

Portabella Mushroom (VEG), \$55  
wilted greens, butternut squash, lentil ragu

Eggplant Cannelloni (VEG), \$55  
grilled eggplant, roasted peppers, mushrooms, tomato-balsamic ragu

Vegan Polenta Cake (VEG), \$55  
roasted red peppers, vegetable tomato gallimaufry, soy-cheese

### Main Course Duets

*Any of our main courses can be combined at an additional charge of \$6 added onto the higher priced menu item. Please see your Catering Sales Manager for suggestions.*

### Dessert Course

*select one*

- crème brûlée cheesecake with mango passion sauce
- chocolate mousse parfait torte
- NY cheesecake with raspberry sauce and berries
- tiramisu torte with berry coulis
- peanut butter explosion
- key west lime torte with mango sauce

## DESSERT BUFFET

### American Sweet Table

*\$20 per person. Minimum of 25 people. Add \$4 per person if under 25 guests. Served with seasonal fruit.*

Select three from the following:

- Warm Brownie Pan with Whipped Cream
- Warm Caramel Apple Bread Pudding
- New York Style Cheesecake
- Flourless Chocolate Torte
- Lemon Bars
- Assorted Chocolate Mousse Cups
- Apple Crumb Pie
- Raspberry Cheesecake
- Mini Cannoli
- Baklava
- Assorted Chocolate Truffles
- Assorted French Macarons

## LATE NIGHT SNACKS

Sliders, *\$96 per dozen*

beef, Philly cheesesteak, or Buffalo chicken

Walking Tacos, *\$96 per dozen*

Fritos®, seasoned ground beef, sour cream, cheese, jalapenos

Little Caesars® Deep Dish Pizza, *\$20 per pizza*

pepperoni, vegetarian, three meats

Wings, *\$75 per dozen*

Buffalo, bbq, or plain

Detroit Coney Dogs, *\$60 per dozen*

all-beef hot dogs, chili, cheese, onions, ketchup, mustard, relish

Chicken Tenders, *\$85 per dozen*

crisp chicken tenders with the following dipping sauces: bbq, honey mustard, ranch, and ketchup

House-Made Kettle Chips, *\$8 per person*

Minimum of 25 people. Pricing based on 1 hour of service. Choice of traditional, ranch, bbq. Served with buttermilk ranch dip.

Pretzel Bites, *\$75 per 100 pieces*

Served with cheddar cheese sauce, stone ground mustard, honey mustard

Southwest Snack, *\$9 per person*

Minimum 25 people. Pricing based on 1 hour of service.

Select one:

- chicken and cheese quesadillas with salsa-ranchero dip
- beef empanadas with pico de gallo

Build Your Own Nachos, *\$14 per person*

Minimum of 25 people. Pricing based on 1 hour of service.

white corn tortilla chips, refried beans, seasoned beef or chicken, guacamole, sour cream, queso sauce, pico de gallo, diced onions, pickled jalapenos



## BEVERAGE PRICING

*Bartenders are \$250.00 each (1 bartender per 75 guests)*

### Tier One Liquor Pricing

*\$10 per cocktail. \$12 per Martini.*

#### Liquors

- Seagram's® 7 Blend
- Jim Beam® Bourbon
- Dewars® Scotch
- Beefeater® Gin
- Cuervo® Tequila
- Bacardi® Light Rum
- Absolut® Vodka
- Tito's® Vodka
- Hennessy® Cognac

#### Beer, Wine, Specialty Drinks, and Soft Drink

- Domestic Beer \$8
- Imported Beer \$10
- House Wines \$10
- Soft Drinks, Juices \$7
- Bottled Water \$6
- Martinis \$12
- Mocktails \$7

### Tier One Package Pricing

1 hour Tier One hosted reception, \$26 per person. Each additional hour is \$12 per person, per hour. Hosted consumption bar priced per drink.

## Dinner Wine

A selection of Mondavi® Wines are available at \$75 per bottle.

### Tier Two Liquor Pricing

*\$11 per cocktail. \$13 per Martini.*

#### Liquors

- Crown Royal® Blend
- Jack Daniel's® Whiskey
- Johnnie Walker Black® Scotch
- Tanqueray® Gin
- Cuervo 1800® Silver Tequila
- Captain Morgan® Rum
- Bacardi® Light Rum
- Grey Goose® Vodka
- Tito's® Vodka
- Remy V.S.O.P®
- Bulleit® Bourbon

#### Beer, Wine, Specialty Drinks, and Soft Drink

- Domestic Beer \$8
- Imported Beer \$10
- House Wines \$10
- Soft Drinks, Juices \$7
- Bottled Water \$6
- Martinis \$14
- Mocktails \$8

### Tier Two Package Pricing

1 hour Tier Two reception, \$28 per person. Each additional hour is \$14 per person, per hour. Hosted consumption bar priced per drink.

All food and beverage is subject to 23% service charge and 6% sales tax.

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\*Cooked to order. NOTICE—Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.