



# BREAKFAST

*MotorCity*  
CASINO • HOTEL

## BREAKFAST

Prices are based on 90 minutes of service. All Starbucks® coffee breaks served with half & half, coconut milk, and almond milk.

### MotorCity Continental Buffet

*\$25 per person*

- muffin tops, mini scones, assorted bagels
- sweet butter, peanut butter, cream cheese, honey, jams, jellies, Nutella®
- assorted flavored yogurts, including Greek yogurt
- fresh seasonal fruit
- fresh brewed Starbucks® coffee, decaf, hot tea
- assorted chilled juices

### MotorCity High Octane Breakfast Buffet

*\$29 per person, minimum of 50 guests*

- muffin tops, mini scones, assorted bagels
- sweet butter, peanut butter, cream cheese, honey, jams, jellies, Nutella®
- avocado toast station with multi-grain and whole wheat breads
- pepper dew salsa, feta cheese, pickled red onions, sliced tomatoes, crumbled bacon, diced egg, arugula, chia seeds, fruit salsa
- assorted flavored yogurts, including Greek yogurt
- Steel-cut Irish oatmeal with fruit toppings, nuts, brown sugar, maple syrup, honey, 2% milk, coconut milk, almond milk
- hard boiled eggs
- fresh seasonal fruit
- fresh brewed Starbucks® coffee, decaf, hot tea
- assorted chilled juices

### MotorCity All-American Breakfast Buffet

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

- muffin tops, mini scones, assorted bagels
- sweet butter, peanut butter, cream cheese, honey, jams, jellies, Nutella®
- assorted flavored yogurts, including Greek yogurt

- scrambled eggs, served plain and with cheddar cheese, sautéed bell peppers, and chives
- breakfast potatoes
- choice of 2 proteins: apple-smoked bacon, sausage, turkey sausage, vegetarian sausage, corned beef hash, smoked ham
- fresh seasonal fruit
- fresh brewed Starbucks® coffee, decaf, hot tea
- assorted chilled juices

### Add to Any Buffet on Consumption

#### Cereals

*\$5 each on consumption*

Quaker® oatmeal and Kellogg's® cereal cups served with 2% milk, almond milk, and coconut milk

#### MotorCity Fridge

*\$5 each on consumption*

sparkling and still waters, assorted Pepsi® sodas, iced teas, lemonade, Vitamin Water®

#### MotorCity Premium Fridge Enhancements

*\$6 each on consumption*

Gatorade®, Propel®, Red Bull®, assorted Naked Juices®, Starbucks® premium cold coffees

### Buffet Enhancements

Available only in addition to MotorCity Continental, High Octane, or All-American Buffet.

#### Steel-Cut Irish Oatmeal

*\$5 per person*

fruit toppings, nuts, brown sugar, maple syrup, honey, 2% milk, coconut milk, almond milk

#### Salmon Platter

*\$325 each*

sliced vine-ripened tomatoes, Bermuda onions, English cucumbers, capers, hard boiled eggs, chives, bagels, cream cheese



\* For every 75 guests, a performance attendant is required at an additional charge of \$150.

\* All food and beverage is subject to 22% service charge and 6% sales tax.



### European Breakfast Tray

*\$325 each*

charcuterie of salami, prosciutto, ham, and landjaeger, artisanal cheeses, rolls

### Breakfast Parfaits

*\$72 per dozen*

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

### Voodoo Doughnuts

*\$49 per dozen*

maple bacon, chocolate peanut butter, pink raspberry, Oreo®, espresso salted caramel, Fruity Pebbles®

### Eggs Benedict

*\$10 per person*

Choice of 1

- Traditional: farm-fresh poached eggs, Canadian bacon on toasted English muffin, hollandaise sauce
- Crabmeat
- Florentine
- Detroit Coney Benny

### Traditional French Toast

*\$5 per person*

thickly sliced sweet egg bread, cinnamon custard, warm maple syrup

### Savory Breakfast Pastries

*\$72 per dozen*

- California: egg, sundried tomato, spinach, Monterey cheese
- Southwest: egg, chorizo sausage, black bean, and pepper jack cheese
- Western: egg, ham, onion, green pepper, cheddar cheese
- Vegan: tofu, peppers, mushrooms, dairy-free cheese

### Breakfast Wraps

*\$84 per dozen*

- American: scrambled eggs, ham, bacon or sausage, peppers, potatoes, Swiss cheese on a flour tortilla
- Southwestern: scrambled eggs, chorizo sausage, Monterey jack cheese on a flour tortilla. Served with salsa fresca, guacamole, and sour cream
- Vegan: refried beans, black beans, diced potatoes, onions, cilantro, roasted corn, peppers on a whole wheat tortilla served with salsa fresca, guacamole, and sour cream

### Avocado Toast Station

*\$9 per person*

multi-grain and English muffin bread, peppadew salsa, feta cheese, pickled red onions, sliced Roma tomatoes, crumbled bacon, diced egg, arugula, chia seeds, fruit salsa



### Omelet Station\*

*\$12 per person*

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

### Crêpe Station\*

*\$12 per person*

Choice of 2

- chicken, mushrooms, roasted peppers, tomatoes
- smoked salmon, scrambled eggs, capers, pickled red onion, dill aioli
- spinach, feta, roasted peppers, caramelized onions
- granny smith apples, brie, apricot jam
- prosciutto, brie, arugula, fig jam
- banana and Nutella®
- strawberries, basil whipped mascarpone, balsamic glaze

## MotorCity Casino Hotel Plated Breakfasts

Ask your Conference & Catering Sales Manager for a complete listing of our plated breakfasts.

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





**PLATED LUNCH | LUNCH BUFFET**

*Monte Carlo*  
CASINO • HOTEL

## HOT PLATED LUNCHEONS

*served with chef's selection of accompaniments, choice of one salad, freshly baked breads, choice of one dessert, and freshly brewed Starbucks® coffee, decaf, hot tea, iced tea*

### Luncheon Salads

- Garden Salad: mixed greens, cucumbers, grape tomatoes, garbanzo beans, carrots, balsamic vinaigrette
- Caesar Salad: romaine, herb croutons, shaved parmesan, creamy garlic dressing
- Spinach Salad: baby leaf spinach, romaine, herbed goat cheese, pickled red onion, cucumber, roasted chick peas, golden raisins, sun-dried tomato vinaigrette
- Mixed Cherry Tomato and Cucumber Salad: toasted walnuts, frisee, honey-garlic red wine vinaigrette

### Seafood

Grilled Atlantic Salmon Fillet, \$38  
honey-orange glaze

Pan-fried Great Lakes Walleye, \$36  
caper beurre blanc

Crabmeat-Stuffed Flounder, \$34  
dill hollandaise

### Meats

Roasted Pork Loin, \$36  
cherry port reduction

Braised Boneless Beef Short Rib, \$40  
red wine demi-glace

New York Sirloin Steak, \$44  
pan-seared, three peppercorn sauce

Grilled Filet Mignon, \$47  
roasted onion sauce

## Poultry

Polenta-Crusted Chicken Breast, \$35  
bourbon demi glace

Grilled Breast of Chicken, \$35  
tarragon sauce

Herb-Baked Chicken Breast, \$36  
herbed wild mushrooms, chardonnay glaze

Za'atar Spiced Chicken, \$36  
roasted lemon, coriander demi glaze

Oregano Grilled Chicken, \$36  
blistered grape tomatoes, balsamic-tomato demi-glace

Chicken Saltimbocca, \$38  
shaved prosciutto, provolone, sage sauce

Autumn Spiced Chicken, \$36  
peach chutney

Creole Braised Chicken, \$36  
southern tomato sauce

Tandoori Grilled Chicken, \$36  
minted cream sauce

## Vegetarian

Japanese Eggplant, \$32  
red quinoa, asparagus, tomatoes, portabella mushrooms, wilted greens, butternut squash, lentil ragu

Eggplant Cannelloni, \$32  
grilled eggplant, carrots, asparagus, roasted peppers, mushrooms, tomato-balsamic ragu

Vegan Polenta Cake, \$32  
roasted red peppers, vegetable tomato gallimaufry, vegan soy cheese

## Desserts

Vanilla Bean Cheesecake  
Turtle Cheesecake  
Oreo® Tart with Caramel Sauce  
Raspberry Mousse Cup with Raspberry Sauce  
Key Lime Tart with Mango Passion Sauce



\* All food and beverage is subject to 22% service charge and 6% sales tax.





## BUFFETS

### Ultimate Deli

*\$41 per person, minimum of 50 guests*

served with soup du jour, assorted Better Made™ snacks, fresh seasonal fruit, Starbucks® coffee, decaf, hot teas, iced tea

#### Salad

*choice of three, additional \$2 per item*

- Spinach Mandarin
- Mini Salad Bar
- Arugula and White Bean
- Polynesian Chicken
- Greek Salad
- Caprese Salad
- Classic Cole Slaw
- Asian Slaw
- Farfalle Pasta Salad
- Sesame Noodle
- Farro and Wild Mushroom
- Quinoa Tabbouleh
- American Potato Salad
- Red Bliss Potato Salad, whole grain mustard dressing

#### Pre-made Sandwiches

*choice of three, additional \$6 per item*

**\*\*wraps and gluten-free breads available upon request**

- Balsamic Roasted Chicken Breast  
served chilled, mozzarella, lettuce, tomato, focaccia
- Smoked Turkey  
turkey bacon, ham, lettuce, tomato, brioche bun
- Blackened Chicken  
lettuce, tomatoes, Cajun aioli, ciabatta bun
- Smoked Turkey  
muenster, lettuce, tomato, multigrain roll
- Portabella Mushroom  
avocado, lettuce, tomato, sprouts, roasted peppers, everything bagel

- Crisp Garden Vegetables  
hummus, roasted bell peppers, sprouts, whole grain roll
- Mediterranean Falafel  
tomato, lettuce, avocado, cucumbers
- Black Forest Ham  
Swiss, lettuce, tomatoes, baguette
- Italian  
salami, mortadella, capicola, provolone, herb focaccia
- Michigan Roasted Chicken Salad  
celery, dried Michigan cherries, mustard, baguette
- Corned Beef  
Swiss, cole slaw, onion roll
- Roast Beef  
sharp cheddar, horseradish cream, brioche roll
- Turkey Reuben  
slow roasted turkey, Swiss, cole slaw, rye bread
- Mini Philly Subs  
choice of chicken or beef, sautéed onion, bell pepper, Swiss, hoagie roll
- Reuben  
corned beef, Swiss, sauerkraut, 1000 island, grilled rye
- Pastrami  
mozzarella, dill pickle slices, spiced tomato aioli, lettuce, tomato, grilled rye

#### Desserts

*select 2*

- Jumbo Cookies  
chocolate chunk, oatmeal raisin, peanut butter
- Baklava
- Lemon Bars
- Rice Krispy® Treat Bites
- Brownies
- Assorted Cupcakes
- Chocolate Mousse Cups

## Pizzeria Buffet

*\$34 per person*

- Little Caesars® Deep Dish Pizza  
pepperoni, vegetarian, sausage
- Baked Mostaccioli Marinara
- Little Caesars® Crazy Bread
- Salad Bar
- Caesar Salad
- Fresh Fruit Salad
- Warm Chocolate Brownie Pan  
fresh whipped cream

## All-American BBQ Buffet

*\$38 per person*

- Carolina Pulled Pork, Texas Beef Brisket, Memphis-Style  
Chicken Wings
- Oven-Roasted Potato Wedges
- Macaroni and Cheese
- Cornbread
- Corn on the Cob
- Salad Bar
- Fresh Seasonal Fruit
- Pound Cake with Whipped Cream and Strawberries

## Street Taco Bar

*\$36 per person*

- Coriander Grilled Steak, Fajita Grilled Chicken Breast,  
Sautéed Peppers and Onions
- Guacamole, Sour Cream, Roasted Corn, Pico De Gallo,  
Tomatillo Salsa, Tomato Salsa
- Mexican Rice
- Pinto Beans
- Chopped Tortilla Salad
- Baja Vegetable Slaw
- Soft Flour Tortillas, Corn Taco Shells
- Tres Leches Cake
- Coconut Flan
- Churros

## Chinese Take-Out Buffet

*\$36 per person*

- General Tso's Chicken
- Mongolian Beef and Broccoli
- Shrimp Chow Mein
- Rice Noodle Salad – sweet chili dressing
- Asian Kale Salad – ginger dressing
- Spinach Mandarin Salad – toasted sesame dressing
- Vegetable Fried Rice with Egg
- Steamed Aromatic Rice
- Vegetable Egg Rolls, Sweet 'n' Sour



## MIXIN' IT UP IN THE "D"

*minimum of 50 guests , \$46 per person*

Select your favorites from the many cultures that built Detroit.

### Salads

*choice of three*

- Toasted Sesame Nappa Slaw
- Red Bliss Potato Salad  
whole grain mustard dressing
- Creamy American Potato Salad
- Vine-Ripened Tomato  
fresh mozzarella, herbs, balsamic vinegar, olive oil
- Radiatori Pasta Salad  
artichoke hearts, sun-dried tomatoes, baby spinach, feta dressing
- Sesame Noodle
- Farro and Wild Mushroom
- Quinoa Tabbouleh
- Fattoush
- Garden Salad Green,  
variety of toppings, house-made dressings

### Sides

*choice of three*

- Steamed green beans
- Wilted spinach with button mushrooms
- Honey-glazed carrots
- Steamed vegetables
- Stir-fried vegetables
- Spiced corn pudding
- Buttermilk mashed potatoes
- Herbed rice pilaf
- Tamarind Israeli couscous
- Saffron Yukon gold potatoes
- Toasted farro pilaf
- Spanish rice





### North Meets South

- St. Louis BBQ Smoked Ribs
- Carolina Pulled Pork
- Dry-Rubbed Smoked Chicken
- Yankee Pot Roast
- Pan Fried Cornmeal-Encrusted Walleye

### Dearborn

- Chicken Tikka Masala
- Chicken Katsu
- Moroccan Biryani
- Beef Kefta
- Shredded Spiced Leg of Lamb

### Hamtramck

- Stuffed Cabbage (Beef and Rice)
- Potato and Cheese Pierogies  
caramelized onion, sour cream, apple sauce
- Grilled Bratwurst and Kielbasa with Sauerkraut

### Eastern Market

- Vivios Chicken Breast, tomato ragu,
- Rolled Lasagna, shrimp alfredo sauce
- Chicken Piccata

### Asian Dynasty

- General Tso's Chicken
- Vegetable Egg Rolls
- Honey-Orange Glazed Salmon
- Togarashi Shrimp Stir Fry
- Vegetable Lo Mein

### Mexican Town

- Beef Tamales
- Cilantro Lime Grilled Chicken Breast
- Carne Asada – build your own beef tacos
- Cheese Enchiladas

### Corktown

- Grilled Beef in Stout Demi-glace
- Honey Mustard Glazed Corned Beef Brisket
- Irish Roasted Salmon

## LUNCH ON THE GO

### Boxed Lunches

*\$30 per person*

### Sandwiches

*choice of one*

- Smoked Turkey Breast, Muenster, Garlic Mayonnaise, Multi-grain bun
- Black Forest Ham, Swiss, Whole Grain Mustard, Russian rye bread
- Genoa Salami, Mortadella, Provolone, Shaved Red Onion, Italian Vinaigrette, Ciabatta Bread
- Crisp Garden Vegetables, Daikon Sprouts, Hummus, Multi-Grain Roll

### Snacks

*choice of one*

- Bag of Better Made® Potato Chips
- Bag of Better Made® Pretzels

### Sides

*choice of one*

- Pasta Salad with Vinaigrette Dressing
- Celery, Carrot Sticks, Ranch Dip

### Dessert Selection

*choice of one*

- Jumbo Cookie
- Rice Krispy® Square
- Chocolate Brownie

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## Executive Box Lunches

\$34 per person, includes fresh fruit

### Side Salads

*choice of one*

- Greek Peasant
- Marinated Asparagus and Tomato
- Rice Noodle – gluten-free
- Mediterranean Pasta
- Asian Slaw, ginger dressing
- Grilled Vegetable and Lentil, with grilled zucchini, yellow squash, carrots, red onions, peppers, red lentils, herbed vinaigrette – gluten-free

### Sandwiches, Salads, & Hot Entrées

*choice of one*

#### Chicken Cobb Wrap

diced chicken, sliced olives, diced tomatoes, shredded romaine, cheddar, tomato lavosh

#### French Grilled Chicken

herbed grilled chicken breast, brie, apricot chutney, lettuce, French baguette

#### Smoked Turkey

turkey bacon, ham, lettuce, tomato, brioche bun

#### Roasted Beef Rib

sharp cheddar, horseradish cream, brioche roll

#### Michigan Roasted Chicken Salad

celery, dried Michigan cherries, mustard, baguette

#### Corned Beef

Swiss, cole slaw, onion roll

#### Smoked Turkey

muenster, lettuce, tomato, multigrain roll

#### Salmon Nicoise Salad

roasted and chilled salmon, romaine, frisée, hard boiled egg, haricots verts, tomatoes, olives, dijon vinaigrette

#### Grilled Chicken Greek Salad

grilled and chilled lemon chicken breast, romaine, feta, cucumber, tomatoes, kalamata olives, red onions, pepperoncini

#### Grilled Steak Wrap

bleu cheese, roasted red pepper

#### BBQ Pulled Chicken

pepper jack, pretzel roll

#### Hoisin Chicken Rice Bowl

#### Vegan Coconut Milk Curry Vegetable Rice Bowl

#### Moo Shu Chicken Wrap

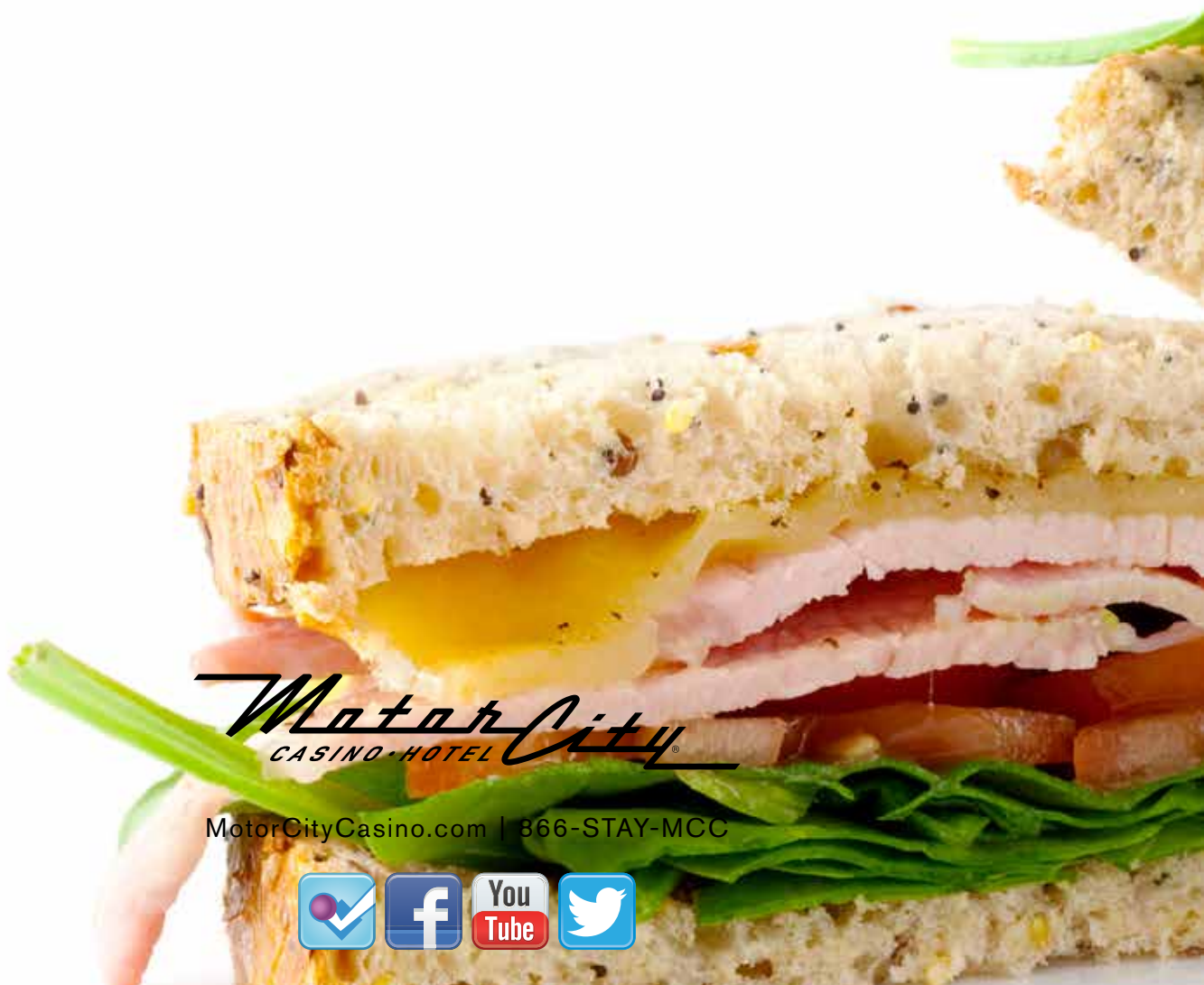
### Desserts

*choice of one*

- Jumbo Cookie
- Rice Krispy® Square
- Chocolate Brownie







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DINNER

*Monte Carlo*  
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## PLATED DINNER

Choice of one salad, freshly baked breads and butter, fresh brewed Starbucks® coffee, decaf, hot tea, iced tea, and choice of one dessert

### Salads

- Artisan greens, carrots, cherry tomatoes, cucumbers, garbanzo beans, multi-grain herb croutons
- 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, goat cheese, golden raisins, cucumbers, pine nuts, sun-dried tomato vinaigrette
- Caprese salad with buffalo mozzarella, vine-ripened tomatoes, olive oil, balsamic reduction, artisan greens, fresh basil, baguette crostini
- Endive, mixed greens, pear, carrots, cucumbers, candied walnuts, crumbled bleu cheese, balsamic vinaigrette
- Kale and baby arugula, artichokes, mediterranean beets, roasted red peppers, cucumbers, feta, lemon-sage vinaigrette
- Sherry-vinegar roasted petite vegetables over bibb lettuce and baby greens
- Marinated asparagus, dried apricots, and toasted farro over red romaine with rice wine vinaigrette
- Mixed cherry tomatoes, cucumbers, and toasted walnuts over frisée with honey garlic red wine vinaigrette

### Main Courses

*with chef's selection of seasonal accompaniments*  
*All prices are per person*

#### Beef

Grilled Ribeye, \$60  
wild mushroom demi-glace

Grilled New York Strip Steak, \$63  
rubbed with fig and cocoa, with balsamic cipollini, sage blue cream sauce

Filet Mignon, \$68  
roasted with herb panko crust, caramelized shallot sauce

Beef Short Rib, \$55  
boneless beef short ribs prepared sous vide, root vegetable demi-glace

MotorCity Steak Diane, \$63  
pepper-seared NY strip, mushroom brandy dijon cream sauce

Beef Wellington, \$62  
sirloin beef, mushroom duxelle, wrapped in puff pastry

Peruvian Beef Roulade, \$52  
beef skirt steak, black bean paté, piquillo peppers, chimichurri, aji amarillo chili cream

Italian Beef Roulade, \$52  
beef skirt steak, parma de ham, spinach, fontina, sherry-tomato sauce

#### Lamb and Pork

Grilled Double-Cut Lamb Chops, \$52  
minted persillade, cherry demi glaze

Frenched Pork Chop, \$43  
bone-in king cut pork chop stuffed with spinach, pine nuts, caramelized onions, marsala compound butter

Chargrilled Pork Chop, \$43  
grilled pork chop, balsamic-peach demi glaze

#### Poultry

Iridescence Chicken Breast, \$50  
Bell & Evans free range chicken breast, au jus, collard greens

Chicken Oscar, \$50  
asparagus spears, maryland lump crab, hollandaise sauce



**Cornbread Chicken, \$49**

stuffed with turkey sausage, sage cornbread, dried cranberries, sherry demi-glace

**Michigan Chicken, \$48**

roasted breast of chicken, thumbelina vegetables, cherry port reduction

**Cardamom Chicken, \$48**

seared spiced breast of chicken, pickled red onions, toasted cardamom demi-glace, garlic yogurt sauce

**Pecan-Crusted Chicken Breast, \$48**

mustard herb aioli, pecan panko crust, white wine demi glaze

**Lavender Seared Chicken, \$48**

pan-seared breast of chicken, orange-roasted fig sauce

**Chicken Tapenade, \$48**

oregano and garlic-seared airline chicken breast with tapenade-laced white demi glaze

**Chicken Wellington, \$50**

roasted chicken breast, mushroom duxelle, puff pastry

**Baked Breast of Chicken de Parma, \$48**

Swiss cheese, shaved parma ham, madeira sauce

**Scottish Oats Chicken, \$48**

breast of chicken roasted with Scottish oats, lingonberry demi-glace

**Stuffed Chicken Florentine, \$48**

fontina and spinach-stuffed breast of chicken, oregano lemon demi-glace

**Cabo del Sol Chicken, \$48**

stuffed with chorizo sausage, manchego cheese, corn, sofrito sauce

**Green Tea-Braised Chicken, \$48**

hints of green tea and mirin with sake orange demi-glace

## Seafood

**Atlantic Salmon, \$50**

Irish whiskey glaze, black sesame togarashi, or cherry bbq

**Sea Bass, \$60**

roasted sea bass, ginger, coconut, lemon grass

**Pacific Halibut, \$64**

pan-seared, lemon-arugula pesto

**Crab Stuffed Flounder, \$48**

citron beurre blanc

**Cornmeal-Dusted Walleye, \$48**

pan-fried, caper relish



## Combination Main Courses

Grilled Petit Filet Beef with Whiskey Demi-Glace and Honey Sesame-Glazed Seabass, \$65

Grilled Petit Filet of Beef with Marsala Demi-Glace and Dilled Jumbo Shrimp with Shallot Compound Butter, \$64

Pan-Roasted Petit Filet of Beef with Creole Demi-Glace and Rock Shrimp Cake with Dilled Cream, \$64

Pan-Roasted Filet of Beef with Cognac Sauce, and Crab-Stuffed Flounder with Hollandaise Sauce, \$62

Beef Short Rib with Roasted Root Vegetable Demi-Glace and Vernors™ BBQ-Glazed Salmon, \$60

Grilled Petit Filet of Beef with Dark Beer Sauce and Panko-Crusted Chicken, \$58

Herb-Crusted Chicken with Caramelized Onions and Grilled Salmon with Lobster Cream, \$59

Roasted Double Lamb Chop with Rosemary Demi-Glace and Pesto Roasted Salmon, \$59

Chicken Pomodoro with Tomato, Basil, Parmesan, and Beef Short Rib with Root Vegetable Demi Glaze, \$58



Chicken Tapenade with White Wine Demi-Glace and Grilled Eggplant Filet with Roasted Wild Mushroom, Tomato Sauce, \$49

Roasted Double Lamb Chop with Brandied Cherry Relish and Lemon-Sage Chicken, \$62

### Vegan Entrées

Japanese Eggplant, \$42  
red quinoa, asparagus, tomato

Portabella Mushroom, \$42  
wilted greens, butternut squash, lentil ragu

Vegetarian Street Tacos, \$40  
wheat tortillas, tempeh, vegetables

Eggplant Cannelloni, \$42  
grilled eggplant, carrots, asparagus, roasted peppers, mushrooms, tomato-balsamic ragu

Vegan Polenta Cake, \$42  
roasted red peppers, vegetable tomato gallimaufry, vegan soy-cheese

### Dessert

Crème Brûlée Cheesecake with Mango Passion Sauce

Italian Almond Torte with Wild Cherry Sauce

Chocolate Mousse Trio with Blackberry Sauce

Chambord Cheesecake with Raspberry Sauce and Fresh Berries

Flourless Chocolate Torte with French Macaron and Berry Coulis

Raspberry Lemon Dro Torte with Lemon Sauce

Key West Lime Torte with Mango Sauce



## CLASSICAL DINNER BUFFET

\$57 per person

### Salads and Soup

*select three*

- Soup du jour
- Sliced fruit and berry display
- Caesar salad
- Tossed green salad with ranch and balsamic vinaigrette
- Fattoush salad - romaine, cucumbers, peppers, mint, parsley, sumac vinaigrette, and crispy pita
- Peasant Greek Salad - garbanzo beans, tomatoes, cucumbers, feta, Greek dressing
- Spinach Mandarin salad
- Buffalo mozzarella and tomato Salad
- Italian Chopped Salad - romaine, ditalini pasta, salami, ham, pepperoni, tomatoes, olives, cheese, red wine vinaigrette
- Farmhouse Salad - greens, oven roasted tomatoes, shaved parmesan, red onions, pine nuts and caraway crostini, golden raisin vinaigrette

### Entrées

*select three*

- Yankee Pot Roast
- Midwestern Beef Stew
- Hoisin Beef Stir-fry
- Classic Chicken Piccata
- Chicken Tikka Masala
- Chicken Katsu
- Bbq Grilled Chicken Breast
- St. Louis BBQ Ribs
- Grilled Italian Sausage with peppers and onions
- Baked Whitefish with lemon and capers
- Apple Butter Glazed Atlantic Salmon
- Lime-cilantro Mahi
- Cheese Lasagna Rolls tomato vegetable sauce
- Grilled eggplant and Quinoa Bake

### Upgrades

*additional \$4 per person*

- Shrimp Scampi
- Shrimp Casino
- Grilled Beef Shish Kebob

### Sides

*select three*

- Garlic and Chive Red Skin Mashed Potatoes
- Honey Roasted Fingerling Potatoes
- Herb Roasted Yukon Gold Potatoes
- Sweet Potato Mash
- Collard Greens with turkey
- Macaroni and Cheese
- Corn Bread Stuffing
- Grilled Asparagus
- Steamed Green Beans
- Wilted Spinach with Button Mushrooms
- Glazed Carrots
- Steamed Seasonable Vegetables
- Stir-Fried Vegetables
- Spanish Rice
- Vegetable Fried Rice
- Lemon Rice
- Penne Marinara
- Herb Buttered Bow Tie Pasta
- Steamed Basmati Rice
- Ratatouille

### Dessert

Chef's selection of miniature pastries  
(based on 3 pieces per person)





## THEMED BUFFETS

### Mediterranean Market Place

*\$73 per person*

- Avgolemono Chicken Soup with rice and lemon
- Stuffed Grape Leaves
- Baby Kale Tabouleh
- Spicy Green Beans
- Fattoush - cucumber, tomatoes, romaine, fried pita
- Vine Ripened Tomato and Spiced Cheese Salad
- Grilled Chicken Oregano, preserved lemon, garlic
- Rack of Lamb with Tomato-Bean Sauce
- Za'atar Spiced Salmon with Raisin Sauce
- Grilled Vegetables - with herb butter
- Fragrant Basmati Rice - toasted almonds, dried apricots, sumac
- Baked Spanakopita
- Assorted pita and garlic spread
- Desserts - miniature pastries, tarts, baklava, Greek rice pudding, fresh fruit selection  
*(based on 3 pieces per person)*



- Sauteed Beef and Broccoli Rabe with Oyster Sauce
- Salt and Pepper Shrimp
- 5 Spiced Ribs with Honey Glaze
- Vegetable Fried Rice
- Steamed Jasmine Rice
- Fresh Seasonal Fruit
- Dessert - tropical rice pudding, miniature pastries to include coconut cream cake, fortune cookies, almond cookies



### Italian Cucina

*\$70 per person*

- Minestrone Soup
- Caesar Salad
- Tri-color Beet Salad
- Antipasto Display  
regional Italian meats and cheeses, marinated vegetables and fruits
- Assorted Italian Breads
- Marinated Artichoke, Heart of Palm, Shaved Fennel, Arugula
- Shrimp Piccata
- Chicken Margherita  
mozzarella, tomato, basil oil,
- Beef Short Ribs  
roasted tomatoes and caramelized onions
- Cheese Tortellini  
sweet peas, petal peppers, garlic oil, fresh herbs
- Creamy Polenta with Asiago and Mozzarella
- Vegetable Medley
- Fresh Seasonal Fruit
- Dessert - assorted miniature pastries to include tiramisu, cannoli, Mona Lisa torte, Italian rum cake

### The Bamboo

*\$68 per person*

- Hot And Sour Soup
- Spinach and Mandarin Salad
- Rice Noodle Salad
- Thai Cucumber Salad
- Pork Pot Stickers with Ponzu Dipping Sauce
- Crisp Vegetable Spring Rolls with Sweet and Sour Sauce
- Cashew Chicken with Stir Fried Vegetables

\* All food and beverage is subject to 22% service charge and 6% sales tax.



## DESSERT BUFFETS

### American Sweet Table

\$15 per person

- Seasonal Fruit
- New York Style Cheesecake
- Warm Caramel Apple Bread Pudding
- Flourless Chocolate Torte
- Lemon Bars
- Assorted Chocolate Mousse Cups
- Warm Brownie Pan with Whipped Cream
- Apple Crumb Pie
- Chocolate Candied Pretzel Rods
- Heath Bar Rice Krispy Treats

### International Dessert Table

\$18 per person

- Seasonal Fruit
- Espresso Creme Brulee
- Banana Tiramisu
- Framboise Cheesecake
- Baci Mousse Cups
- Lemon or Green Apple Panna Cotta
- Mini Cannoli
- Baklava
- Assort Chocolate Truffles
- Assorted French Macarons

### Butler Passed Pastries and Desserts

\$48 per dozen

- Milkshake Shooter (*bartender required \$150.*)
- Assorted Mousse Cups
- Lemon Tarts
- Espresso Tiramisu
- Miniature Cream Puff
- Miniature French Eclairs
- Assorted Cheesecake Bites
- Creme Brulee with Fresh Berries

### VIP Butler Passed Pastries and Desserts

\$60 per dozen

- Flourless Chocolate Cake Pops
- Chocolate Dipped Cheesecake Pops Fresh Fruit Shooters
- Salted Caramels
- Filled Cupcakes  
red velvet, chocolate, lemon poppyseed
- Strawberry Shortcake Trifle
- Salted Caramel Trifle with Potato Chip Garnish
- Chocolate Dipped Strawberries  
available with custom logo
- Choux Choux
- VIP Eclairs





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**HORS D'OEUVRES,  
CARVING STATIONS,  
and RECEPTIONS**



*Monte Carlo*  
CASINO • HOTEL

## HORS D'OEUVRES

minimum of 100 pieces

### Poultry, Served Cold

Curried Chicken Salad, \$5 per piece  
baby romaine, diced apricot

Southern Chicken, \$5 per piece  
tomato chutney spoon

Smoked Chicken, \$5 per piece  
rosemary-apple relish

Smoked Chicken, \$5 per piece  
fig and herbed gorgonzola crostini

Smoked Chicken, \$5 per piece  
herbed butternut squash mousse tartlet

Sage Turkey, \$5 per piece  
cranberry aioli crostini

Hoisin Chicken, \$7 per piece  
pickled radish, wasabi, rice cake, micro cilantro

Miso Glazed Chicken, \$7 per piece  
ginger rice cake, micro basil

Rosemary Chicken, \$7 per piece  
pear and gorgonzola crostini

Sesame Orange Turkey, \$7 per piece  
napa slaw, ponzu aioli cup

Smoked Duck, \$7 per piece  
honey orange crostini

BBQ Chicken, \$7 per piece  
corn relish, polenta cake

### Poultry, Served Hot

Coconut Chicken, \$5 per piece  
pineapple-orange marmalade

Pineapple Chicken Satay, \$5 per piece  
tropical fruit salsa

Thai Chicken and Cashew Spring Roll, \$5 per piece

Sesame Hoisin Chicken Skewer, \$5 per piece

Rosemary Chicken Skewer, \$5 per piece  
apple chutney

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

Chicken Shawarma Casserole, \$7 per piece

Chicken Caprese Balsamic Glaze Casserole, \$7 per piece

Buffalo Chicken Bleu Cheese Casserole, \$7 per piece

Mini Chicken Taco, \$7 per piece  
queso fresco

### Seafood, Served Cold

Smoked Salmon Tea Sandwich, \$5 per piece

Smoked Salmon Mousse, \$5 per piece  
cucumber cups

Jumbo Crab Salad, \$5 per piece  
lemon preserves, tartlet

Wasabi Tuna, \$5 per piece  
black bean salad spoon

Smoked Whitefish Paté Spoon, \$7 per piece

Citrus-Glazed Shrimp, \$7 per piece  
green papaya slaw spoon

Island Spiced Shrimp, \$7 per piece  
mango relish tartlet

Seafood Campechana Shooter, \$7 per piece



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Korean Bay Scallop, \$7 per piece  
daikon carrot slaw spoon

Classic Shrimp Cocktail, \$7 per piece  
cocktail sauce shooter

### **Seafood, Served Hot**

Salmon Wellington, \$5 per piece  
lemon dill aioli

Southwest Firecracker Shrimp, \$5 per piece  
roasted corn aioli

Crab Rangoon, \$5 per piece  
sweet chili sauce

Sesame Hoisin Chicken Skewer, \$5 per piece

Sriracha Honey-Glazed Shrimp, \$5 per piece  
pickled daikon

Shrimp Egg Roll, \$5 per piece  
sweet chili sauce

Coconut Shrimp, \$5 per piece  
pineapple-orange marmalade

Minted Shrimp and Tomato Polenta Cake, \$7 per piece

Jumbo Lump Crab-Stuffed Mushroom, \$7 per piece

Coconut Lobster Skewer, \$7 per piece  
mango louie sauce

Shrimp Tempura, \$7 per piece  
sweet and sour sauce

Blackened Scallops, \$7 per piece  
corn tomato relish crostini

### **Vegetarian, Served Cold**

Stuffed Mediterranean Grape Leaves, \$5 per piece

Caprese Crostini, \$5 per piece  
buffalo mozzarella, tomato, basil, balsamic glaze

Herbed Goat Cheese Crostini, \$5 per piece  
Michigan cherry preserves

Roasted Herb Squash Mousse, \$5 per piece  
vegetable relish

Wild Mushroom, \$5 per piece  
white truffle and parmesan crostini

Caramelized Onion-Cranberry Cheese Bites, \$7 per piece

Gazpacho Shooter, \$7 per piece  
with grissini

Crispy Pita with Hummus and Kalamata Salad, \$7 per piece



Mediterranean Antipasto Skewer, \$7 per piece  
artichoke, kalamata olive, tomato, mozzarella

### **Vegetarian, Served Hot**

Sicilian Caponata Puff, \$5 per piece

Edamame Pot Sticker, \$5 per piece

4-Cheese Mac and Cheese Bite, \$5 per piece

Lemon Hummus Pillow, \$5 per piece

Vegetable Samosa, \$5 per piece  
mango chutney

Artichoke Beignet, \$5 per piece

Grilled Balsamic-Glazed Vegetable Skewer, \$5 per piece

### **Beef, Served Cold**

Roasted Tenderloin, \$5 per piece  
onion, garlic jam, brioche crouton

Coriander Roasted Beef, \$5 per piece  
tortilla chips, avocado crema

Asian Beef Tostada, \$7 per piece  
pickled vegetables

Philly Cheese Steak Tartlet, \$7 per piece

### **Beef, Served Hot**

Hoisin-Glazed Beef Satay, \$5 per piece  
honey BBQ

Mini Beef Wellington, \$5 per piece  
horseradish cream

Hibachi Beef Skewer, \$5 per piece

Coconut Curry Beef Puffs, \$5 per piece

Steakhouse Mini Beef Kabobs, \$5 per piece

Korean BBQ Meatballs, \$5 per piece

Short Rib, \$5 per piece  
fig and bleu cheese tartlet

Mini Shredded Beef Taco, \$5 per piece  
queso fresco

Smoked BBQ Beef Brisket, \$7 per piece  
crispy onion tartlet

Roasted Tenderloin, \$7 per piece  
tomato relish crostini







## CARVING STATIONS

*Designed for 90 minutes of service. Must be ordered for the entire group. Minimum of 50 guests per station.*

**Garlic-Rubbed Prime Rib of Beef, \$19 per person**  
goat cheese brioche bread pudding, whole grain mustard, cognac sauce, freshly baked rolls and butter

**Pepper-Crusted Tenderloin of Beef, \$25 per person**  
goat cheese and brioche bread pudding, horseradish, stone ground mustard, cognac sauce, freshly baked rolls and butter

**Herb-Crusted New York Strip Loin, \$23 per person**  
goat cheese and brioche bread pudding, horseradish, stone-ground mustard, cognac sauce, freshly baked rolls and butter

**12-hour Smoked Beef Brisket, \$16 per person**  
cheddar grits, smoky BBQ sauce, freshly baked rolls and butter

**Tri-Tip Roasted Sirloin, \$16 per person**  
whipped yukon potatoes, natural jus, freshly baked rolls and butter

**Tuscan Beef Roulade, \$18 per person**  
beef flank steak filled with prosciutto, fontina, spinach, white bean ragu, served with mushroom marsala demi glace, freshly baked rolls and butter

**Beef Wellington, \$22 per person**  
seared beef tenderloin with mushroom duxelle, wrapped in puff pastry, served with red wine demi-glace

**Sake and Green Tea-Glazed Salmon, \$18 per person**  
ginger-coconut rice, served with lemon wasabi aioli, freshly baked rolls and butter

**Salmon en Croute, \$19 per person**  
dijon mustard-rubbed salmon with herbs and black pepper, wrapped in puff pastry, with dill cream, freshly baked rolls and butter

**Beef Short Rib and Swiss Strudel, \$18 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, \$15 per person**  
roasted fingerling potatoes, white wine demi-glace, freshly baked rolls and butter

**Buttermilk Breast of Turkey, \$16 per person**  
dried cranberry dressing, cranberry relish, old-fashioned turkey gravy, freshly baked rolls and butter

**Spanakopita, \$12 per person**  
feta, scallions, fresh dill, Greek peasant salad

**Mushroom Strudel, \$12 per person**  
blend of forest mushrooms simmered in sherry, garlic and herbs, wrapped in puff pastry, served with stone ground mustard cream

## RECEPTIONS

### Seafood on Ice

Large Shrimp Cocktail, \$96 a dozen

Cracked Jonah Crab Claws *(seasonal)*, market price

Shucked Oysters, market price

Chilled Lobster Medallions, market price

Cold Smoked Atlantic Salmon Platter *(serves 25-30)*, \$325  
sliced vine-ripened tomatoes, bermuda onions, crisp English cucumbers, capers, bagels, cream cheese

Poached Salmon Fillet Platter *(serves 25-30)*, \$325  
lemon dill sauce, cured cucumbers, arugula-cilantro pesto, lemons, toasted baguettes, pumpernickel

Hawaiian Poke Station, \$8 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  
California, spicy tuna, smoked salmon, vegetable

Nigiri Sushi, \$6 per piece  
ahi tuna, tamago, salmon, grilled eel, shrimp, yellowtail

Sashimi, \$6 per piece  
ahi tuna, yellowtail, salmon

Sushi Performance Station *(50 person minimum)*, \$20 per person  
sushi, nigiri, sashimi, served with wasabi, pickled ginger, soy  
*sushi chef is required at an additional charge of \$200*

Seafood Martini Station, \$22 per person  
gulf shrimp, lump crab, poached scallop, served with vermouth tapenade, cocktail sauce, louis dressing, lemon wedges, romaine chiffonade, cocktail onions

## RECEPTION ENHANCEMENTS

Crudit  of Vegetables  
with red pepper hummus, herb ranch dip, picquillo cheese dip

- Small *(25 people)*, \$250
- Medium *(50 people)*, \$500
- Large *(100 people)*, \$950

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

- Small *(25 people)*, \$300
- Medium *(50 people)*, \$600
- Large *(100 people)*, \$1,200

Fresh Fruit Display

- Small *(25 people)*, \$300
- Medium *(50 people)*, \$600
- Large *(100 people)*, \$1,200

**Individual Cocktail Salads**, \$10 per person  
*select two*

- Caesar
- Michigan
- Spinach Mandarin  
water chestnuts, chow mein noodles, poppy seed dressing
- Maurice  
turkey, ham, Swiss, egg, pickle
- Waldorf  
apple, grapes, bibb lettuce, creamy dressing







Italian Performance Station, \$16 per person  
served with Italian bread sticks and focaccia  
select two

- Grilled Chicken Penne Alfredo
- Cheese Tortellini Marinara
- Bow Tie and Pesto  
with sautéed squash, zucchini, and bell peppers
- Cavatappi with Spinach Cream Sauce
- Radiatore  
olive oil, roasted garlic, and wild mushroom
- Orecchiette  
tri-color peppers and onions, asparagus, garlic, vegetable stock

add shrimp or scallops to any pasta \$3 per person

### Bruschetta Station, \$15 per person

toasted live with topping selections:

tomato concasse, roasted red pepper, fried capers, basil chiffonade, wilted arugula, truffle oil, shaved parmesan, wild mushrooms, roasted garlic, avocado spread, balsamic onion

### Baked Potato Sundae Bar, \$14 per person

- Russet and Sweet Potatoes
- Toppings: aged cheddar, goat cheese, sun-dried tomatoes, applewood-smoked bacon, chives, sour cream, maple syrup, brown sugar, herb butter, white truffle oil, crispy onions, broccoli, asparagus

\*For every 75 guests, a performance chef is required at an additional charge of \$150

### Risotto\*, \$16 per person

select two

- Bay Shrimp  
fresh dill, corn, red peppers
- Chicken, Pesto, and Asparagus
- Beef Short Ribs  
with roasted garlic
- Creole  
shrimp, clams, andouille, tomatoes, okra, wild mushrooms, basil, caramelized onion

includes parmesan, truffle oil, assorted olives

### Stir Fry Station\*, \$18 per person

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

select two:

- Beef and Broccoli Rabe
- General Tso's Chicken
- Honey-Orange Shrimp

### Antipasto, \$15 per person

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

### Dips and Spreads, \$12 per person

roasted red pepper relish, mixed olive tapenade, housemade hummus, tabouleh, selection of breads, pita

## RECEPTION STATIONS

Minimum of 50 guests. Minimum of 3 stations to enhance each event. Designed for 90 minutes of service. Must be ordered for the entire group.

\*Attendant required, \$150 per attendant.

### Performance Salad

Caesar Salad, \$8 per person

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

add chicken, \$4 per person, add shrimp, \$5 per person

Michigan Salad, \$10 per person

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

Fattoush Salad, \$10 per person

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

**Global Village Street Tacos** *(requires attendant), \$16 per person*  
*select two*

- Coriander Beef Strips  
hoisin, teriyaki, coriander
- Adobo-Braised Chicken  
onions, chipotle, tomatoes
- Korean Beef Taco  
with sriracha aioli, pico di gallo
- Chili-Lime Grilled Chicken  
queso blanco, diced tomato
- Cumin, Lime, and Cayenne Seared Tilapia  
cilantro
- Moo Shu Duck  
green onions, mushrooms, julienne peppers
- Served with guacamole, sour cream, jalapeños, salsa  
fresca, roasted corn relish, flour tortillas

**Great Grains Station\***, \$15 per person

*select two*

Vegan selections:

- Toasted Farro  
wild mushrooms, sweet peas, herb broth
- Quinoa  
butternut squash, bell peppers, red onions, radish (GF)
- Lentils  
roasted garlic, basil, asparagus, lemon zest, (GF)
- Wild Rice  
spinach, leeks, garlic, tomato broth (GF)

**MotorCity Street Food**

*Minimum of 50 guests. Designed for 90 minimum service.  
Minimum of 3 reception stations per event.*

**Vernor's Ave. Build-Your-Own Taco**, \$15 per person

*select two*

- Traditional ground beef taco meat
- Lime-cilantro tilapia
- Cumin and garlic-roasted pork
- Chili-rubbed smoked chicken

*Includes cheese enchiladas and spiced black beans.*

*Served with flour tortillas, salsa fresco, tomatillo salsa, medium  
salsa, sliced jalapeños, sour cream, shredded cheese, guacamole.*

**Gyros Station**, \$14 per person

*Can be made into a performance station for an additional charge.*

- Lamb and beef gyro meat
- Warm pita bread
- Diced onion, tomato, shredded lettuce, tzatziki sauce
- Greek Peasant Salad

**Bao Performance Station\***, \$14 per person

*select two*

Steamed buns filled with choice of:

- Hoisin-braised pork belly, sambal aioli, fresh pickle, micro  
opal basil

- Ginger/lemongrass-smoked cod, sweet chili aioli, fresh  
pickle, micro cilantro
- Braised beef short rib, sambal aioli, fresh pickle, micro  
blend
- Sesame tofu, pickled peppers, enoki mushroom,  
cucumber slaw

**Nachos**, \$11 per person

- White corn tortilla chips
- Spiced black beans
- Beef or chicken
- Guacamole, sour cream, cheese sauce, pico de gallo,  
onions, tomatoes

**Philly and Sausage**, \$14 per person

*select two*

- Italian sausage with peppers and onions on a hoagie roll
- Beef Philly steak with peppers, onions, and cheese sauce,  
on a hoagie roll
- Philly chicken, peppers and provolone on a hoagie roll
- Yellow and deli style stone ground mustard, housemade  
chips



\* All food and beverage is subject to 22% service charge and 6% sales tax.



Detroit "Dim Sum"\*\*, \$15 per person

Includes:

- Crispy Reuben Spring Rolls  
remoulade dip
- Gyros Bao  
shaved beef and lamb gyro, tzatziki, sliced onions, diced tomatoes
- Chicken Shawarma Dumplings  
grilled chicken, garlic sauce, eastern pickles, steamed dumplings

## **Detroit Tavern Food**

Sliders, \$72 per dozen

Beef sliders, caramelized onions, ketchup, mustard, pickle, cheese

Mini Reuben Sliders, \$72 per dozen

Corned beef, Swiss, sauerkraut, 1000 Island

Philly Cheesesteak, \$72 per dozen

Peppers, onions, Swiss

Buffalo Chicken Sliders, \$72 per dozen

Breaded chicken tenders, hot sauce, American cheese, pickles, honey mustard

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

Pepperoni, vegetarian, three meat

Wings, \$48 per dozen

Flavor choices: MotorCity Pit Stop Fire, BBQ, sweet chili

Detroit Coneys, \$72 per dozen

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

Housemade Kettle Chips, \$6 per person

Choice of:

- Traditional or beer
- Ranch
- Togarshi
- Black pepper and parmesan
- Sweet potato waffle fries

Served with buttermilk ranch dip or maple cayenne dip

Pretzel Bites, \$50 per 100 pieces

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

Grilled Cheese, \$48 per dozen

garlic buttered Texas toast with provolone, cheddar, and American cheese, cut cocktail size

Quesadilla, \$60 per dozen

select one

- Chicken and green chilies, Monterey jack, traditional salsa, salsa-ranchero dip
- Roasted bell peppers and black beans with queso blend, pico de gallo



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## BREAKS

*Monte Carlo*  
CASINO • HOTEL

## Per Person Breaks

*minimum of 25 guests*

breaks are 60 minutes

all breaks include deluxe MotorCity Fridge

*\*upgrade to a premium MotorCity Fridge for \$2 per person*

*\*add fresh brewed Starbucks® coffee, decaf, hot tea for*

*\$3 per person*

## BREAK BUNDLES

*choice of 2 \$12 per person*

*choice of 3 \$15 per person*

*choice of 4 \$18 per person*

- jumbo cookies: chocolate chunk, oatmeal raisin, peanut butter
- Rice Krispie® treats
- chocolate brownies
- lemon bars
- assorted flavored yogurts, including Greek yogurt
- baklava
- coconut macaroons
- chocolate-dipped pretzels
- fruit kebobs with minted honey syrup
- caramel corn
- assorted filled cupcakes
- assorted individual Better Made® snacks 1.5 oz bags
- trail mix
- whole fruit
- granola bars
- Clif® bars
- individual vegetable crudités with ranch dressing or hummus
- warm pretzel bites, cheese sauce, mustards
- warm potato chips, caramelized onion dip, chipotle ranch dip
- warm sweet potato waffle chips, parmesan truffle dip

## Sound Board Movie Break

*\$18 per person*

- freshly popped popcorn, salted and buttered
- Cracker Jack®
- housemade tortilla chips with cheese sauce and sliced jalapeños
- movie-size candy, which may include, Raisinets®, Milk Duds®, Twizzlers®, Reese's®, Dots®, and Skittles®

## After School Break

*\$14 per person*

- mini peanut butter and jelly sandwiches
- celery, carrots, ranch dip
- apples, oranges, grapes, bananas
- string cheese
- animal crackers
- juice boxes

## Coffee Cart

*\$75.00 plus 6.00 per cup*

espresso and cappuccino made to order

## Make-Your-Own Trail Mix

*\$17 per person*

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

## High Energy Break

*\$22 per person*

- cashews, roasted almonds, dried figs, pumpkin seeds, roasted almonds, dark chocolate
- hard boiled eggs
- Clif® Builder's protein bars
- fruit kebobs with minted honey syrup

## Ice Cream Floats\*

*\$9 per person*

made with vanilla ice cream and your choice of root beer, orange pop, Vernors®, or Pepsi®

## Dip and Spread Station

*\$16 per person*

- hummus, spinach & artichoke heart dip, caramelized onion dip, chipotle ranch dip
- pita chips and housemade potato chips
- fresh seasonal fruit



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## Fiesta, Not Siesta

*\$16 per person*

- pico de gallo, black bean salsa, guacamole
- nine-layer dip: refritos frijoles, salsa fresca, guacamole, black olives, tomato, sour cream, scallions, Monterey Jack cheese, jalapeños
- fresh corn tortilla chips

## Ice Cream Sundae Bar\*

*\$14 per person*

- Guernsey® vanilla and chocolate ice cream
- waffle cups
- warm Sanders® hot fudge, strawberry and caramel sauces
- marshmallow fluff, whipped cream, crushed cookies, chopped nuts, fresh pineapple, and candy toppings

## SNACKS À LA CARTE

### Morning Carbs

Mini Scones, *\$45 per dozen*

Bagels, *\$48 per dozen*

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

Muffin Tops *\$45 per dozen*

Quaker® oatmeal cups & Kellogg's® cereal cups, *\$5 each*  
served with 2% milk, coconut milk, and almond milk

Overnight oatmeal jars, *\$72 per dozen*

VooDoo-style Doughnuts, *\$49 per dozen*

Savory breakfast pastries, *\$72 per dozen*

Clif® Builder's protein bars, *\$6 each*

Kashi® chewy granola bars, *\$6 each*

Assorted cookies, *\$38 per dozen*

## Snacks

Better Made® individual 1.5oz snacks bags, *\$5 each*

Yogurt parfaits, *\$6 each*

Whole fresh fruit, *\$4 each*

Plain and fruit yogurt (individual), *\$5 each*

Greek yogurt (individual), *\$5 each*

Warm pretzel nuggets, *\$50/100 pieces*  
assorted gourmet mustards and warm cheese

Frozen fruit juice bars, *\$4 each*

Ice cream bars, *\$5 each*

Klondike® bars, *\$5 each*

## BEVERAGES

Coffee, *\$68 per gallon*

fresh brewed Starbucks® regular, decaf, hot tea iced tea

Lemonade, *\$50 per gallon*

Bottled juices, *\$5 each*

orange, grapefruit, cranberry

Pepsi® soft drinks, *\$5 each*

LaCroix® sparkling waters, *\$5 each*

Aquafina®, *\$5 each*

Propel®, *\$6 each*

Sobe Refreshers®, *\$6 each*

Starbucks® bottled coffees, *\$6 each*

Naked Juices®, *\$6 each*

Energy Drinks, *\$6 each*

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BAR

*Monte Carlo*  
CASINO · HOTEL

## HOSTED BAR PACKAGES

*Bartender \$150 (1 per 75 guests)*

### Tier One Includes:

- Seagram's 7 Blend
- Jim Beam Bourbon
- J&B Scotch
- Beefeater Gin
- Cuervo Tequila
- Bacardi Light Rum
- Absolut Vodka
- Tito's Vodka
- Paul Masson Brandy

Price Per Drink

- Cocktails \$8
- Martinis \$10
- Domestic Beer \$6
- Tier One House Wines \$9
- Soft Drinks, Juices \$5
- Bottled Water \$5

1-Hour Reception \$22 per person

Additional Hours \$10 per person per hour

### Tier Two Includes:

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

- Cocktails \$9
- Martinis \$12
- Domestic Beer \$6
- Imported Beer \$7
- Tier Two House Wines \$10
- Soft Drinks, Juices \$5
- Bottled Waters \$5

1-Hour Reception \$25 per person

Additional Hours \$10 per person per hour

## CASH BAR PACKAGES

*Bartender \$150 (1 per 100 guests)*

### Tier One Includes:

- Cocktails \$10
- Martinis \$12
- Domestic Beer \$8
- Imported Beer \$9
- Tier One House Wines \$9
- Soft Drinks, Juices \$5.50
- Bottled Water \$5.50

### Tier Two Includes:

- Cocktails \$11
- Martinis \$13
- Domestic Beer \$8
- Imported Beer \$9.50
- Tier Two House Wines \$13
- Soft Drinks, Juices \$5.50
- Bottled Water \$5.50





## **Martini Bar**

*\$12 per drink*

Traditional Cocktails and Current Favorites:

- Absolut Vodka
- Ketel One Vodka
- Grey Goose Vodka
- Bombay Sapphire Gin
- Tanqueray Gin
- Beefeater Gin

## **Specialty Coffee Station\*\***

*\$8 per person*

Coffee and decaffeinated coffee with fresh whipped cream, orange zest, and cinnamon sticks

**\*\*For just \$11 per drink more, add the finest after-dinner cordials:**  
*Kahlúa, Courvoisier, Grand Marnier, Frangelico, B&B, Baileys, Amaretto di Saronno*

## **DINNER WINE**

### **Beringer**

*\$32 per bottle*

- Chardonnay
- Moscato
- Merlot
- Cabernet Sauvignon

### **Robert Mondavi**

*\$40 per bottle*

- Chardonnay
- Merlot
- Cabernet Sauvignon

### **Ice Carving**

*starting at \$400*

*Please ask your Catering Manager about additional wines and pricing.*





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