



BREAKFAST

Mojito City
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

\$26 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. Fees are based on 90 minutes of service.

*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.

* For every 75 guests, a performance attendant is required at an additional charge of \$150. Fees are based on 90 minutes of service.

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MotorCityCasino.com | 866-STAY-MCC



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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.



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 energy bars, *\$6 each*

Kashi® chewy granola bars, *\$6 each*

Assorted cookies, *\$40 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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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 chickpeas, 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

Tandorri 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

\$38 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

\$38 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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**HORS D'OEUVRES,
CARVING STATIONS,
and RECEPTIONS**



Montah City
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





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

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, \$24 per person

goat cheese brioche bread pudding, whole grain mustard, cognac sauce, freshly baked rolls and butter

Pepper-Crusted Tenderloin of Beef, \$27 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, \$24 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

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, \$18 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, \$16 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, \$12 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, \$12 per person

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

Fattoush Salad, \$12 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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*Cooked to order. NOTICE—Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



DINNER

Monte Carlo
CASINO • HOTEL

PLATED DINNER

Up to two proteins and one vegetarian dish may be selected. The higher of the prices will be charged for all three entrées. 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-glaze

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-glaze

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



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

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

* 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 Tira Misu
- Frambroise 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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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 \$250 (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

\$38 per bottle

- Chardonnay
- Moscato
- Merlot
- Cabernet Sauvignon

Reserve Saint Marc

\$42 per bottle

- Chardonnay
- Cabernet Sauvignon
- Syrah

Ice Carving

starting at \$400

Please ask your Catering Manager about additional wines and pricing.





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