

The
INTERNATIONAL BANQUET CENTER


Banquet Menus

Setting the Stage for a Successful Event

Located in the heart of Detroit's Greektown and adjacent to the newly renovated Atheneum Suites Hotel, this complex features one of the most beautiful & unique ballrooms in the Metro-Detroit area. With twenty-four foot vaulted ceilings, dome skylights and a circular balcony overlooking the main ballroom, this hidden treasure with a view of the city is a fabulous venue for an elegant wedding or social gathering.

Within walking distance to Comerica Park, Ford Field, Cobo Hall, Quicken Loans, General Motors Headquarters and across the street from Greektown Casino and the People Mover, this location is the pulse of the city.

So the next time you are looking to host a business or social event, allow our experienced staff to "set the stage."

GENERAL ARRANGEMENTS

- 3 WEEKS PRIOR TO EVENT - FINAL MENU SELECTIONS
- 7 DAYS PRIOR TO EVENT - FINAL GUEST COUNT / FINAL BALANCE DUE
 - FINAL PAYMENT CAN BE PAID WITH A CASHIERS CHECK, CREDIT CARD OR CASH
- WE DO NOT ACCEPT PERSONAL CHECKS
- ANY CHANGES ON DAY OF EVENT WILL BE SUBJECT TO AN ADDITIONAL \$300 SETUP FEE
- MENU PRICES SUBJECT TO CHANGE

DECORATION & VENDOR REGULATIONS

ALL DECORATIONS AND DISPLAYS MUST COMPLY WITH THE CITY OF DETROIT FIRE CODES. BANNERS OR DISPLAYS MAY NOT BE ATTACHED TO ANY STATIONARY WALL, FLOOR OR CEILING UNLESS APPROVED IN ADVANCE. GLITTER, CONFETTI, SILLY STRING, BUBBLES AND DANCE FLOOR DUST ARE NOT PERMITTED

VENDORS MUST SET UP DURING CONTRACTED TIMES ONLY. ALL DECORATIONS AND RENTAL ITEMS MUST BE REMOVED UPON THE COMPLETION OF YOUR EVENT

AUDIO VISUAL

COMPLETE AUDIOVISUAL EQUIPMENT AND SERVICES ARE AVAILABLE FOR YOUR EVENT AT CLIENT'S EXPENCE

COAT CHECK

HOSTED COAT CHECK IS AVAILABLE FOR YOUR EVENT AT \$200.00 PER 100 GUESTS

OVERNIGHT ACCOMMODATIONS

YOUR EVENT MANAGER CAN ALSO ASSIST YOU IN THE SETTING UP A BLOCK OF ROOMS AT ATHENEUM SUITES HOTEL LOCATED ADJACENT TO THE INTERNATIONAL CENTER

PARKING

VALET PARKING IS AVAILABLE THROUGH THE ATHENEUM SUITES HOTEL



THE INTERNATIONAL CENTER

400 MONROE STREET. DETROIT MI 48226
PH: 313-963-1400 • FX: 313-963-2236
INTERNATIONALBANQUETS.COM

OFFICE HOURS

MONDAY - FRIDAY: 8AM - 6PM

SUNDAY: CLOSED

APPOINTMENTS AVAILABLE UPON REQUEST

CONTACT

SOPHIA PLASTIRAS

SALES MANAGER

313-963-1400 X 1235

SPLASTIRAS@INTERNATIONALBANQUETS.COM

TINA SILL

SALES MANAGER

313-963-1400

TSILL@INTERNATIONALBANQUETS.COM

DERRICK COLLINS

BANQUET MANAGER

313-963-1400 X 1247

DCOLLINS@INTERNATIONALBANQUETS.COM

Room Dimensions

ROOM	SQ. FT.	DIMENSIONS	CEILING	STROLLING	SIT DOWN	THEATRE	CLASSROOM	U-SHAPE	CONFERENCE
APHRODITE	2,660	35 X 76	10'	250	180	200	75	30	30
HERMES	1,800	34 X 53	8'	125	90	150	90	40	45
SOPHOCLES	665	35 X 19	8'	40	40	50	35	25	30
EURIPIDES	685	36 X 19	8'	40	40	40	30	25	25
ARISTOTELES	403	15 X 26	8'		30	35	20	15	15
SOCRATES	403	15 X 26	8'		30	35	20	15	15
PLATO	403	15 X 26	8'		30	35	20	15	15
OLYMPUS	2,400	62 X 39	8'	100	100	40		30	30
OLYMPUS I	1,300	39 X 32	8'	80	80	20		20	20
OLYMPUS II	1,100	39 X 30	8'	80	80	20		20	20
BALLROOM	10,800	136 X 80	24'	900	500	350	250	90	90
BALCONY	6,500		9'	200	200				

*EACH ROOM REQUIRES A NON-REFUNDABLE DEPOSIT WHEN BOOKED.
 PRICES MAY VARY BASED ON DATE AND TIME OF EVENT.

Continental Breakfast



ALL CONTINENTAL BREAKFAST INCLUDE APPLE & ORANGE JUICE, COFFEE & TEA

Basic Breakfast

DANISH & MUFFINS
BAGELS WITH CREAM CHEESE
AND PRESERVES
\$14.00

Deluxe Breakfast

DANISH & MUFFINS
BAGELS WITH CREAM CHEESE & PRESERVES
FRESH FRUIT PLATTER
\$17.00

Fitness Breakfast

MULTI - GRAIN MUFFINS
LOW-CAL YOGURTS WITH GRANOLA
CEREALS WITH SKIM MILK
GRANOLA BARS
FRESH FRUIT PLATTER
\$19.00

Executive Breakfast

FRESH FRUIT PLATTER
DANISH & MUFFINS
CHOICE OF ONE BREAKFAST SANDWICH
(1) CROISSANT WITH HAM, EGG AND CHEESE
OR
(2) ENGLISH MUFFIN WITH CANADIAN BACON, EGG & CHEESE
OR
FRITTATA
HAM & CHEESE OR SPINACH & FETA OR HAM, CHEESE & PEPPERS
\$19.00

Plated Breakfast Entrees



ALL PLATED BREAKFAST ENTREES INCLUDE DANISH PASTRIES, TOAST,
MUFFINS & PRESERVES, APPLE & ORANGE JUICE, COFFEE & TEA

UNDER 25 GUESTS - ADDITIONAL \$3.00 PER PERSON

The All American Breakfast

SCRAMBLED EGGS WITH CHEDDAR CHEESE, GREEN ONION,
LYONNAISE POTATOES, BACON AND CHOICE OF TURKEY OR
PORK LINK SAUSAGE

\$16.00

The Fitness Breakfast

FRESH FRUIT WITH GRANOLA AND YOGURT

\$14.50

Frittata

FRITTATA
HAM & CHEESE OR SPINACH & FETA OR HAM, CHEESE & PEPPERS
WITH FRUIT

\$18.00

Breakfast Buffets



MINIMUM 25 PEOPLE
UNDER 25 GUESTS - ADDITIONAL \$3.00 PER PERSON

ALL BREAKFAST BUFFETS INCLUDE DANISH PASTRIES, TOAST
& PRESERVES, APPLE & ORANGE JUICE, COFFEE & TEA

Sunrise Breakfast Buffet

FRESH FRUIT PLATTER
SCRAMBLED EGGS
APPLEWOOD BACON & TURKEY OR PORK SAUSAGE
LYONNAISE POTATOES
FRENCH TOAST WITH MAPLE SYRUP, WHIPPED CREAM &
FRUIT TOPPINGS
\$21.00 PER PERSON

Country Breakfast Buffet

FRESH FRUIT PLATTER
SCRAMBLED EGGS
APPLEWOOD BACON
LYONNAISE POTATOES
OATMEAL WITH RAISINS & BROWN SUGAR,
BUTTERMILK BISCUITS & SAUSAGE GRAVY
\$23.00 PER PERSON

Buffet Enhancements

OMELET STATION \$7.00 PER PERSON
ATTENDANT \$125.00

ASSORTED BREADS
CARROT, ZUCCHINI OR BANANA BREAD
\$20.00 PER LOAF

Brunch



MINIMUM 25 PEOPLE

UNDER 30 GUESTS — ADDITIONAL \$3.00 PER PERSON

BRUNCH INCLUDES ASSORTED SOFT DRINKS, COFFEE & TEA, APPLE & ORANGE JUICE

The Windsor Brunch

FRESH FRUIT DISPLAY
MIXED GREENS SALAD
MUFFINS & DANISH PASTRIES
SCRAMBLED EGGS
APPLEWOOD SMOKED BACON
BREAKFAST SAUSAGE
AIRLINE CHICKEN WITH LEMON GLAZE
SEARED SALMON WITH LEMON BEURRE BLANC
VEGETABLE MEDLEY
THREE CHEESE SCALLOPED POTATOES
FRESH ROLLS & BUTTER
ASSORTED PETIT FOURS
\$31.00

The Tiffany Brunch

FRESH FRUIT DISPLAY
BABY SPINACH WITH CRISP BACON, SHRIMP, SWEET ONION,
HEIRLOOM TOMATOES, HARD BOILED EGGS
& WHITE BALSAMIC DRESSING
ROASTED CHICKEN & APPLE SALAD WITH WALNUT
& BLEU CHEESE
QUICHE WITH BABY SPINACH & GRUYERE CHEESE
STEAMED GARDEN VEGETABLES WITH BUTTER & PARSLEY
SMOKED SALMON, BAGELS & CREAM CHEESE
WITH TRADITIONAL CONDIMENTS
CARROT, ZUCCHINI OR BANANA BREAD
ASSORTED FINGER SANDWICHES
FRUIT TARTLETS
FRESH ROLLS & BUTTER
CHOCOLATE & BLONDIE BROWNIES
ASSORTED BISCOTTI & MINIATURE COOKIES
\$36.00

Brunch Enhancements

CHAMPAGNE BAR
MARKET PRICE

CARVING STATION
ATTENDANT **\$125.00**

HAM PRIME RIB
\$6.50 PER PERSON \$12.50 PER PERSON

OMELET STATION
\$7.00 PER PERSON
ATTENDANT **\$125.00**

ASSORTED BREAKFAST BREADS
CARROT, ZUCCHINI OR BANANA BREAD
\$20.00 PER LOAF

Specialty Breaks



PRICE PER PERSON

ALL SPECIALTY BREAKS ARE BASED ON ONE HOUR

The Health Nut

TRAIL MIX
WHOLE FRUIT
GRANOLA BARS
APPLE & ORANGE JUICE
BOTTLED WATER
\$10.00

The Cookie Jar

FRESH BAKED COOKIES
SODAS & BOTTLED WATER
MILK, COFFEE & TEA
\$9.00

Sweet & Salty

BARBEQUE CHIPS
TRI-COLORED TORTILLA CHIPS & SALSA
CHOCOLATE COVERED NUTS OR CHIPS
CHOCOLATE DIPPED PRETZELS
SODAS & BOTTLED WATER
\$12.00

The Cupcake Break

ASSORTED CUPCAKES
SODAS & BOTTLED WATER
MILK, COFFEE & TEA
\$10.00

Take Me Out To The Ballgame

ROASTED PEANUTS
POPCORN
POTATO CHIPS
JUMBO PRETZELS
SODAS & BOTTLED WATER
\$12.00

The Chocoholic

CHOCOLATE CHIP COOKIES
CHOCOLATE DIPPED PRETZELS
CHOCOLATE FUDGE BROWNIES
CHOCOLATE COVERED OREO COOKIES
MILK, BOTTLED WATER, COFFEE & TEA
\$13.00

The Eastern Market

ASSORTMENT OF CHEESES
CRACKERS & FLAT BREADS
FRESH FRUIT PLATTER
CRUDITE OF GARDEN VEGETABLES
WITH DIPPING SAUCES
\$14.00

Break Enhancements



Granola Bars

\$2.00 EACH

Low-Cal Yogurts

\$3.00 EACH

Whole Fruits

\$1.75 EACH

Assorted Miniature Muffins

\$20.00 DOZEN

Assorted Breakfast Breads

CARROT, ZUCCHINI, BANANA BREAD

\$20.00 PER LOAF

Individual Bags of Nuts

\$2.25

Coffee & Tea

\$26.00 GALLON

Flavored Waters

CUCUMBER LEMON-LIME-MINT-GINGER

BLUEBERRY-LEMON-LIME-MINT-GINGER

\$26.00

Assorted Cookies, Brownies or Cupcakes

\$24.00 DOZEN

Chocolate Dipped Pretzels

\$24.00 DOZEN

Chips & Salsa

\$4.00 PERSON

*Individual Bags of Chips, Pretzels
or Popcorn*

\$2.00 EACH

Panna Still Water

Or

Pellegrino Sparkling Water

\$4.00 EACH

Iced Tea, Lemonade or Punch.

\$26.00 GALLON

Assorted Soft Drinks or Juices

\$3.00 EACH

Plated Luncheons



MINIMUM 25 PEOPLE

Mixed Green Salad

Entrees

~CHOICE OF ONE~

Chicken

ROAST AIRLINE CHICKEN BREAST WITH APRICOT AND ROSEMARY GLAZE
MOROCCAN ROAST CHICKEN WITH APRICOT AND OLIVE RELISH PAN JUS COUS COUS
ORANGE CHILI CHICKEN, SUGAR SNAP PEAS, CARROTS, PEPPERS ON JASMINE RICE
ROAST CHICKEN MARSALA WITH GRILLED ROYAL TRUMPETT MUSHROOMS
CHICKEN PICCATA, SHIITAKE MUSHROOM LEMON CAPER BEURRE BLANC

\$21.00

Seafood

WARM SHRIMP TACO ROLL, MONTEREY JACK CHEESE, ROASTED TOMATO SALSA
JICAMA SALAD GARNISH AND LIME YOGURT
GRILLED GULF SALMON OR SNAPPER, ORANGE GLAZE SHIITAKE WITH A LIME CORIANDER SAUCE
AHI TUNA SEARED WITH GINGER, ORIENTAL VEGETABLES, SHIITAKE, SUGAR SNAP PEAS, CARROTS
AND FRIED WONTON GARNISH
TILAPIA WITH CAPER DILL SAUCE & RICE PILAF

\$24.00

Pasta

PENNE PASTA TOSSED WITH SLICED CHICKEN BREAST, ASPARAGUS, ARTICHOKE
HEARTS & MUSHROOMS IN A LEMON DILL SAUCE TOPPED WITH ROMA
TOMATOES & SPRINKLED WITH ASIAGO CHEESE

\$21.00

Beef

SLICED BEEF TENDERLOIN WITH PORT WINE DEMI & WHIPPED POTATOES

\$29.00

Vegetable

~CHOICE OF ONE~

GREEN BEANS WITH ROASTED ONIONS, BROCCOLINI, SEASONAL MIXED VEGETABLES

Dessert Selections

~CHOICE OF ONE~

STRAWBERRY CHEESECAKE, KEY LIME PIE, LEMON RASPBERRY TORTE, BLACK FOREST TORTE

PRICES INCLUDE ROLLS & BUTTER, SODAS, BOTTLED WATER, COFFEE & TEA

VEGETARIAN LUNCHEONS UPON REQUEST

SPLIT FEE \$3.00 PER PERSON

Salad Entrees



SALAD ENTREES INCLUDE, BREAD ROLLS, COFFEE, TEA, SODAS & DESSERT

Grilled Chicken & Apple Salad

GRILLED CHICKEN BREAST AND APPLES OVER A BED OF MIXED FIELD GREENS, DRIED CHERRIES AND CANDIED WALNUTS FINISHED WITH APPLE CIDER VINAIGRETTE

\$20.00

Grilled Chicken Caesar Salad

GRILLED CHICKEN BREAST, TOMATO & GARLIC CROUTONS OVER ROMAINE LETTUCE WITH A HOMEMADE CAESAR SALAD DRESSING

\$18.00

Thai Ahi Tuna Salad

THAI AHI TUNA SALAD, CHARRED ASPARAGUS, SNAP PEAS, MIXED GREENS, EDAMAME, SWEET PEPPERS WITH AN ASIAN SESAME DRESSING & FRIED WONTON

\$20.00

Warm Grilled Shrimp Greek Salad

\$22.00

Maple Glazed Salmon

WATERCRESS, ARUGULA, ROMAINE HEART, BLOOD GRAPEFRUIT FRISEE TOASTED WALNUT WITH A WHITE BALSAMIC CITRUS DRESSING

\$20.00

Roast Chicken Breast Salad

GRILLED FENNEL ARUGULA SPINACH, GREEN BEANS, HEIRLOOM TOMATO, CUCUMBER WITH A CITRUS YOGURT DRESSING

\$20.00

Grilled Flank Steak Salad

ON A WARM MINI NAAN INDIAN BREAD, ARUGULA, ROASTED TOMATO WITH A LIGHT SESAME SOY DRESSING

\$20.00

Luncheon Buffet



MINIMUM 25 PEOPLE
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

Corktown Deli Buffet

Salads

~CHOICE OF THREE~

PASTA SALAD, MIXED GREENS SALAD, COLE SLAW, POTATO SALAD, FRUIT SALAD

Deli Selections

ROAST BEEF, HONEY BAKED HAM, SMOKED TURKEY, GENOA SALAMI, SWISS, SHARP CHEDDAR & PROVOLONE CHEESE, CONDIMENTS, BREADS & ROLLS

GRILLED CHICKEN SALAD ADDITIONAL \$3.00 PER PERSON

Dessert

FUDGE BROWNIES & FRESH BAKED COOKIES

PRICE INCLUDES CHIPS, SODAS, BOTTLED WATER, COFFEE & TEA
\$22.00 PER PERSON

Bricktown Deli Buffet

Salads

MIXED FIELD GREENS SALAD, GRILLED MEDITERRANEAN VEGETABLES, MIDDLE EASTERN COUSCOUS SALAD WITH LEMON AND OLIVE OIL DRESSING

Deli Sandwiches

CALIFORNIA WRAP ASIAN GLAZED GRILLED CHICKEN BREAST, SWEET PEPPERS, MIXED GREENS, TOMATO AVOCADO AIOLI WRAPPED IN A LAVASH

VEGETARIAN WRAP WITH MARINATED SWEET PEPPERS, GRILLED VEGETABLES, DILL HAVARTI CHEESE, LETTUCE, TOMATO, HUMMUS & AVOCADO AIOLI IN A SPINACH LAVASH

HOAGIE WITH ROASTED TURKEY, SMITHFIELD HAM, GENOA SALAMI, PROVOLONE CHEESE, LETTUCE & TOMATO ON A HOAGIE ROLL

Dessert

ASSORTED MINIATURE PASTRIES

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE AND TEA

\$25.00 PER PERSON

Luncheon Buffet



MINIMUM 25 PEOPLE
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

The Tigertown Barbeque

Salads

POTATO SALAD, FRUIT SALAD, COLE SLAW, ROASTED CORN SALAD

Barbeque Selection

GRILLED HAMBURGERS, HOT DOGS, PULLED BARBEQUE PORK, TEXAS
STEAK FRIES, COUNTRY BAKED BEANS

Dessert

PEACH COBBLER & APPLE STRUDEL

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE & TEA

\$25.00 PER PERSON

Mexican Fiesta

Salads

YELLOW CORN & ROASTED PEPPER SALAD
MIXED GREEN SALAD WITH CILANTRO LIME VINAIGRETTE
THREE BEAN SALAD

Fiesta Selection

CHILI CON QUESO & TRI COLORED CHIPS
GRILLED BEEF & CHICKEN FAJITAS WITH SWEET ONIONS & PEPPERS
SERVED WITH WARM FLOUR TORTILLAS, SHREDDED CHEDDAR CHEESE,
SOUR CREAM, PICO DE GALLO, GUACAMOLE & SPANISH RICE

Desserts

CARAMEL APPLE CINNAMON CHEESECAKE
CINNAMON SUGAR BEIGNETS TOPPED WITH WARM CHOCOLATE SAUCE

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE & TEA

\$29.00 PER PERSON

Luncheon Buffet



MINIMUM 25 PEOPLE
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

The Little Italy Buffet

Antipasto Display

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,
MOZZARELLA CHEESE, CURED ITALIAN MEATS, TOASTED CIABATTA BREAD

Salad

CAESAR SALAD

Entrees

CHICKEN PARMESAN
SWEET ITALIAN SAUSAGE WITH PENNE PASTA, HUNGARIAN PEPPERS & ROASTED TOMATOES
OR LINGUINI PASTA WITH WHITE CLAM SAUCE,
HERB ROASTED VEGETABLES, TOASTED GARLIC CIABATTA BREAD

Desserts

MILK CHOCOLATE TIRAMISU & CANNOLIS

\$29.00 PER PERSON

The Greektown Buffet

Antipasto Display

ASSORTED GRILLED VEGETABLES, IMPORTED OLIVES, TZATZIKI, ROASTED BEETS
TARAMOSALATA, KASSERI CHEESE, FETA CHEESE, TOASTED PITA BREAD

Salads

GREEK SALAD

Entrees

SPINACH PIE, MINI CHICKEN KABOB WITH LEMON OREGANO GLAZE,
STEWED GREEN BEANS, RICE PILAF, GREEK BREAD

Desserts

GREEK PASTRIES

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE & TEA

\$29.00 PER PERSON

Luncheon Buffet



MINIMUM 25 PEOPLE
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

The Harmony Park

Salads

~CHOICE OF TWO~

MIXED GREEN SALAD WITH RANCH, ITALIAN & BALSAMIC VINAIGRETTE
BOWTIE PASTA WITH SPRING VEGETABLES TOSSED IN A FRESH BASIL VINAIGRETTE
CAESAR SALAD WITH GARLIC CROUTONS
CLASSIC GREEK SALAD - ADDITIONAL \$1.50 PER PERSON

Entrées

~CHOICE OF THREE~

AIRLINE CHICKEN WITH TARRAGON SHIITAKE CREAM SAUCE
BEEF STROGANOFF
MEDITERRANEAN BAKED COD WITH FENNEL & CITRUS TOMATO SAUCE
POACHED ATLANTIC SALMON WITH LEMON CAPER BEURRE BLANC
SAVORY SAUSAGE PASTA BAKE WITH PARMESAN & FETA
PENNE PASTA WITH JULIENNED GRILLED CHICKEN, ASPARAGUS, MUSHROOMS,
ARTICHOKES & ROMA TOMATOES IN A FRESH LEMON OREGANO SAUCE

Vegetables

~CHOICE OF ONE~

STEAMED VEGETABLE MEDLEY WITH PARSLEY & BUTTER, BROCCOLINI,
HARICOT VERT, ASPARAGUS & JULIENNE VEGETABLES

Starch

~CHOICE OF ONE~

ROASTED YUKON GOLD POTATOES IN TOMATO & HERBS, RICE PILAF,
THREE GRAIN WILD RICE, THREE CHEESE POTATOES

Dessert

MINIATURE PASTRIES

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE & TEA

\$29.00 PER PERSON

Luncheon Sandwiches & Box Lunches



LUNCHEON SANDWICHES INCLUDE COLE SLAW OR PASTA SALAD, WHOLE FRUIT, CHIPS,
SODAS, BOTTLED WATER, COFFEE, TEA, COOKIES & BROWNIES

Club Wrap

ROASTED TURKEY WITH LAVASH FLAT BREAD, APPLEWOOD BACON,
MONTEREY JACK CHEESE, LETTUCE & TOMATO, DIJON AIOLI
\$16.00

Vegetarian Wrap

MARINATED SWEET PEPPERS, GRILLED VEGETABLES, BROWN RICE,
DILL HAVARTI CHEESE, LETTUCE, TOMATO, HUMMUS & GUACAMOLE
IN A SPINACH LAVASH
\$17.50

Tenderloin Sandwich

ROAST TENDERLOIN WITH MARINATED TOMATO, SWEET ONION, ROASTED
PEPPERS, ROASTED GARLIC HORSE RADISH SAUCE, MOZZARELLA CHEESE IN
A SOFT FOCACCIA ROLL—SERVED WARM
\$17.50

California Wrap

ASIAN GLAZED GRILLED CHICKEN BREAST, GRILLED SWEET PEPPERS,
SPRING MIX, TOMATOES & DILL HAVARTI CHEESE, AVOCADO AIOLI
WRAPPED IN A SPINACH LAVASH
\$19.50

The Renaissance Executive Package



MINIMUM 25 PEOPLE
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

Deluxe Continental Breakfast

ASSORTED BREAKFAST PASTRIES, BAGELS & FRESH FRUIT,
ORANGE & APPLE JUICE, COFFEE & TEA

Mid Morning Beverage Break

COFFEE, TEA, SODAS, BOTTLED WATER & GRANOLA BARS, FLAVORED WATER
CUCUMBER-LEMON-LIME-MINT-GINGER -OR- BLUEBERRY-LEMON-LIME-MINT-GINGER

Plated Executive Lunch

ADDITIONAL CHOICE \$2.00 PER PERSON
SWEET POTATO CHIPS, APPLE & CABBAGE COLE SLAW

~CHOICE OF ONE~

Grilled Salmon Panini

GRILLED SALMON, ASIAN SALAD, SWEET PEPPERS,
LIGHT GINGER GLAZE ON A FOCACIA ROLL

Balsamic Portabella

ROASTED PORTABELLA MUSHROOMS ON A SOFT
FOCCACIA ROLL WITH PROVOLONE, ROASTED RED
PEPPER, ARUGULA WITH A WHITE BALSAMIC GLAZE

Smoked Turkey Croissant

SMOKED TURKEY, AVOCADO AIOLI, ARUGULA,
TOMATO & APPLEWOOD BACON

Asian Wrap

GRILLED CHICKEN BREAST WITH ASIAN GINGER GLAZE,
CRISP VEGETABLES, BROWN RICE IN A LAVASH

FRESH BAKED COOKIES & BROWNIES
COFFEE & TEA
SODAS & BOTTLED WATER

Mid Afternoon Chocoholic Break

CHOCOLATE CHIP COOKIES
CHOCOLATE DIPPED PRETZELS
CHOCOLATE FUDGE BROWNIES
CHOCOLATE COVERED OREO COOKIES
MILK, BOTTLED WATER, COFFEE & TEA

\$49.00

The Campus Martius Executive Package



MINIMUM 25 PEOPLE
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

Deluxe Continental Breakfast

ASSORTED BREAKFAST PASTRIES, BAGELS & FRESH FRUIT,
ORANGE & APPLE JUICE, COFFEE & TEA

Mid Morning Beverage Break

COFFEE, TEA, SODAS, BOTTLED WATER, GRANOLA BARS AND FLAVORED WATERS
CUCUMBER-LEMON-LIME-MINT-GINGER -OR- BLUEBERRY-LEMON-LIME-MINT-GINGER

Buffet Lunch

MIXED GREENS WITH BACON, HEIRLOOM TOMATOES,
SWEET ONION, WHITE BALSAMIC & BACON CRUMBLED BACON DRESSING

SOUTHERN FRIED CHICKEN
BBQ PULLED PORK WITH OUR IN HOUSE BBQ SAUCE & SWEET PEPPERS

POTATO SALAD & COLE SLAW
BUTTERMILK BISCUITS & GRAVY
FRESH BAKED COOKIES & BROWNIES
COFFEE & TEA
SODAS & BOTTLED WATER

Mid Afternoon

Take Me Out To The Ballgame Break

JUMBO PRETZELS
POTATO CHIPS & POPCORN
ROASTED PEANUTS
SODAS & BOTTLED WATER

\$49.00 PER PERSON

The New Center Executive Package



MINIMUM 25 PEOPLE
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

Deluxe Continental Break

ASSORTED BREAKFAST PASTRIES, BAGELS & FRESH FRUIT,
ORANGE & APPLE JUICE, COFFEE & TEA

Mid Morning Beverage Break

COFFEE, TEA, SODAS, BOTTLED WATER & GRANOLA BARS AND FLAVORED WATER
CUCUMBER-LEMON-LIME-MINT-GINGER -OR- BLUEBERRY-LEMON-LIME-MINT-GINGER

Lunch Buffet

SEASONAL MIXED GREENS WITH WHITE BALSAMIC VINAIGRETTE

POACHED SALMON WITH CHAMPAGNE BEURRE BLANC WITH LEEKS & CARROTS
GRECIAN STYLE ROAST CHICKEN BREAST, TOMATOES, OLIVES & ARTICHOKE
SPINACH & CHEESE RAVIOLI, ARTICHOKE LEMON GLAZE

MIXED WILD RICE PILAF
STEAMED ASPARAGUS
BREAD ROLLS & BUTTER

ASSORTED PETIT FOURS

COFFEE & TEA
SODAS & BOTTLED WATER

Mid Afternoon Cookie Jar Break

FRESH BAKED COOKIES
SODAS & BOTTLED WATER
MILK, COFFEE & TEA

\$49.00 PER PERSON

Butler Passes or Display Hors D'Oeuvres



Silver Selections

BLACK FOREST MUSHROOM TARTLET WITH GOAT CHEESE & SWEET ONION
THAI SESAME CHICKEN FINGERS WITH CHILI DIPPING SAUCE
CRISPY SPRING ROLLS WITH PLUM SAUCE
RICE BALLS
REUBEN QUESADILLA
TOMATO BASIL BRUSCHETTA
CALAMARI FRITTERS WITH COCONUT RUM SAUCE
SWEET ONION TARTLET
BEEF TENDERLOIN CANAPES
SMOKED SALMON & BOURSIN CHEESE IN A PUFF PASTRY
CHICKEN WINGS WITH HOT OR SWEET SAUCE
CATFISH BEIGNETS
MINI TACOS

\$37.00 PER DOZEN

Gold Selections

CANDIED SEA SCALLOPS & BACON RUMAKI
COCONUT FRIED SHRIMP WITH PINA COLADA SAUCE
STUFFED MUSHROOMS WITH CRAB MEAT
STUFFED MUSHROOMS WITH SAVORY ITALIAN SAUSAGE & MARINARA SAUCE
LAMB PITAS
SESAME THAI CHICKEN SATAY WITH COCONUT PEANUT CURRY SAUCE
SPINACH TRIANGLES
KAFTA
BBQ RIBLETS

\$43.00 PER DOZEN

Platinum Selections

ICED SHRIMP SERVED WITH CLASSIC COCKTAIL SAUCE
LOBSTER BEIGNETS WITH CAJUN MAYONNAISE DIP
GRILLED MINIATURE LAMB CHOPS
LUMP CRAB MARTINIS
SMOKED SALMON & CRAB PARFAIT

\$62.00 PER DOZEN

Butler Passed or Sushi Display



Maki Vegetarian Rolls

CUCUMBER ROLL, AVOCADO CUCUMBER ROLL, ASPARAGUS ROLL, SPICY TOFU ROLL, A2C ROLL
\$15.00 PER DOZEN

Maki Sushi
\$15.00 PER DOZEN

Tuna Roll

THIN LAYER OF WASABI WITH FRESH TUNA

Tuna Avocado Roll

FRESH TUNA STRIPS WITH AVOCADO

Salmon Roll

THIN LAYER OF WASABI WITH FRESH SALMON

Salmon Avocado Roll

FRESH SALMON STRIPS WITH AVOCADO

Spicy Scallop Roll

SPICY SAUCE WITH SMALL SCALLOPS

California Roll

IMITATION CRAB, AVOCADO
& CUCUMBER TOPPED WITH MASAGO

Spicy Tuna Roll

CHOPPED TUNA WITH SPICY SAUCE & MASAGO

Boston Roll

SHRIMP, LETTUCE & CUCUMBER

Philadelphia Roll

SALMON, CREAM CHEESE, CUCUMBER
& ASPARAGUS

Premium Sushi Rolls

\$30.00 PER DOZEN

Salmon Tsutsumi Roll

MASAGO, CRAB MEAT, ASPARAGUS, AVOCADO & CUCUMBER
TOPPED WITH FRESH SALMON

Shrimp Fashion Roll

COOKED SHRIMP, LETTUCE, CUCUMBER, AVOCADO,
TOMATO & ASPARAGUS

Rainbow Roll

CALIFORNIA ROLL WITH FRESH TUNA, WHITEFISH &
AVOCADO

Specialty Displays



Fresh Seasonal Fruit

SERVED WITH RASPBERRY CHANTILLY SAUCE
\$5.00 PER PERSON

International & Domestic Cheese Display

IMPORTED CHEESES SERVED WITH AN ASSORTMENT
OF CRACKERS & ITALIAN CURED MEATS
\$6.50 PER PERSON

Mediterranean Dips & Spreads

TABOULI, HUMMUS, TZATZIKI SAUCE
& TOASTED PITA BREAD
\$3.00 PER PERSON

Antipasto Display

A MEDITERRANEAN BLEND OF OLIVES, FETA CHEESE,
GRILLED VEGETABLES & CURED MEATS
\$5.50 PER PERSON

Vegetable Crudites

GARDEN FRESH VEGETABLES SERVED WITH RANCH DIP
\$3.00 PER PERSON

Specialty Displays



EACH ITEM SERVES 50 PEOPLE
ATTENDANT \$125.00

Whole Brie En Croute

WRAPPED IN PUFF PASTRY WITH PECANS, RASBERRY SAUCE
\$150.00

Whole Smoked Norwegian Salmon

SALMON IS SMOKED IN-HOUSE & SERVED WITH SWEET ONIONS, CAPERS, CREAM CHEESE
& ASSOTRED CRACKERS
\$375.00

Roasted Whole Tom Turkey

WITH HOMEMADE CRANBERRY SAUCE SERVED WITH ROLLS & CONDIMENTS
\$225.00

Herb Encrusted Tenderloin Of Beef

SERVED WITH NATURAL AU JUS & BREAD ROLLS
\$375.00

Ham

SERVED WITH SWEET HONEY CHILI GLAZE MUSTARD & BREAD ROLLS
\$250.00

Stations



MINIMUM 50 PEOPLE
ATTENDANT \$125.00

Asian

STIR FRIED CHICKEN, BEEF & CHINESE VEGETABLES IN AN ASIAN GINGER SAUCE & FRIED RICE
\$15.00 PER PERSON

Fajita Station

SOUTHWESTERN BEEF & CHICKEN WITH PEPPERS, ONIONS, GUACAMOLE, SALSA, SOUR CREAM &
SHARP CHEDDAR SERVED WITH WARM SOFT TORTILLAS & SPANISH RICE
\$16.00 PER PERSON

Mashed Potato Bar

WHIPPED YUKON GOLD POTATOES, SWEET POTATO WEDGES SERVED WITH COUNTRY GRAVY,
CHEESE FONDUE & ASSORTED TOPPINGS IN MARTINI GLASSES
\$8.00 PER PERSON

Salad Bar

MIXED FIELD GREENS, BABY SPINACH, ROASTED BEETS, CHICK PEAS, SUGAR SNAP PEAS, FETA
CHEESE, CHEDDAR CHEESE, GARLIC CROUTONS, BACON BITS, TOMATOES, GRATED EGGS,
OLIVES, WALNUTS & CHOICE OF DRESSINGS
\$10.00 PER PERSON

Plated Dinner Selections



ALL ENTREES ARE SERVED WITH OUR HOUSE SALAD WITH HEIRLOOM TOMATO, CUCUMBER WEDGES, WHITE BALSAMIC VINAIGRETTE, CHEF'S CHOICE OF VEGETABLE, STARCH AND DESSERT.

Poultry

ROASTED CHICKEN BREAST

CHOICE OF SAUCE

PORT REDUCTION WITH GREEN GRAPES GARNISH

GRECIAN SAUCE ARTICHOKE, OLIVE, TOMATO, FRESH HERBS

APRICOT ROSEMARY GLAZE

\$32.00

BONELESS CHICKEN BREAST SAUTE

CHOICE OF SAUCE

PICCATTA WITH SHIITAKE MUSHROOMS

MARSALA WITH GRILLED QUEEN TRUMPET MUSHROOMS

TARRAGON CHICKEN DEMI AND SPINACH

\$34.00

BAKED CHICKEN FLORENTINE PINWHEEL

WITH DILL LEMON DEMI

\$34.00

Seafood

PAN SEARED SALMON

CHOICE OF SAUCE

CHAMPAGNE LEMON BEURRE BLANC

GREEN SWEET CHILI SAUCE WITH LEEK AND CARROT

CHAMPAGNE LOBSTER SAUCE

\$35.00

GRILLED TILAPIA

CHOICE OF SAUCE

TARRAGON LEMON SAUCE

SAFFRON ROASTED TOMATO SAUCE

\$32.00

BAKED ATLANTIC COD

ENCRUSTED WITH LEMON PANCO AND PARMESAN CHEESE

WITH A CHAMPAGNE BEURRE BLANC

\$32.00

GLUTEN FREE SALMON

POACHED SALMON WITH LEEKS, CARROTS, HERBS,

TOMATO IN A RICH CLAM BROTH

\$35.00

Plated Dinner Selections



Beef

HERB ENCRUSTED SLICED ROAST TENDERLOIN
WITH WILD MUSHROOM BORDELAISE
\$45.00

GRILLED FILET MIGNON
TOPPED WITH CRISPY FRIED ONIONS OR ZIP DEMI GLAZE SAUCE
\$48.00

CABERNET BRAISED SHORT RIBS WITH PAN JUS AND TOPPED WITH CRISPY
FRIED LEEKS
\$34.00

Dual Plated Dinner

SLICED TENDERLOIN & ROASTED AIRLINE CHICKEN
WILD MUSHROOM SAUCE AND PORT REDUCTION WITH GREEN GRAPES
\$45.00

ROASTED CHICKEN BREAST & GRILLED SALMON
GRECIAN SAUCE WITH TOMATO AND ARTICHOKE & BEURRE BLANC WITH LEEK AND CARROT
\$42.00

PETIT GRILLED FILET MIGNON & ATLANTIC SALMON
RICH DEMI AND SPINACH TARRAGON SAUCE
\$50.00

SLICED ROASTED TENDERLOIN & ATLANTIC SALMON
WILD MUSHROOM DEMI AND ROASTED TOMATO BEURRE BLANC
\$50.00

PETIT FILET MIGNON & SHRIMP SCAMPI
\$55.00

Vegetarian

STUFFED TOMATO WITH ROASTED VEGETABLES AND QUINOA WRAPPED IN A PUFF PASTRY ON
A BED OF CURRIED LENTILS
\$32.00

GRILLED VEGETABLE NAPOLEON ON A ROASTED TOMATO WITH GRILLED TOFU
\$32.00

SEARED PORTOBELLO STUFFED WITH ROASTED VEGETABLES ON A BED OF LENTILS AND
CHICK PEAS, GRILLED TOFU AND BALSAMIC GLAZE
\$32.00

Plated Dinner Salad Upgrades



Caesar Salad with Garlic Croutons

\$1.50 per person

Michigan Cherry Salad

FIELD GREENS WITH DRIED CHERRIES, PECANS AND GORGONZOLA
WITH BALSAMIC VINAIGRETTE

\$2.50 per person

Spring Greens

MARINATED TEAR DROP HEIRLOOM TOMATO, CANDIED PECANS, EDIBLE VIOLA
FLOWER, CUCUMBER WEDGE, FRENCH GOAT CHEESE CROUTON SERVED WITH
WHITE BALSAMIC DRESSING

\$3.00 per person

Spring Green Cucumber Wrap

SWEET MELON BALLS, PEAR HEIRLOOM TOMATO, EDIBLE VIOLA FLOWER SERVED
WITH WHITE BALSAMIC DRESSING

\$3.00 per person

Dinner Buffets



Dinner Buffet include bread rolls, a selection of three salads, three entrees, a vegetable, a starch, a customized sweets table, coffee & tea.

Salads

~CHOICE OF THREE~

Mixed Green Salad

WITH RANCH AND BALSAMIC VINAIGRETTE DRESSINGS

Classic Greek Salad

WITH A CREAMY OREGANO DRESSING
ADDITIONAL \$1.50 PER PERSON

Caesar Salad

WITH GARLIC CROUTONS

Bowtie Pasta Salad

WITH SPRING VEGETABLES IN A BASIL VINAIGRETTE

Spinach Salad

WITH BACON, EGG, PARMESAN AND A
WARM BACON DRESSING

Country Style Potato Salad

DICED IDAHO POTATOES, ONIONS, CELERY AND EGGS
IN A ZESTY MAYONNAISE DRESSING

Michigan Cherry Salad

FIELD GREENS WITH DRIED CHERRIES, PECANS AND GORGONZOLA
ADDITIONAL \$1.50 PER PERSON

Dinner Buffets



Entrees

~CHOICE OF THREE~

Airline Chicken Piccata

MUSHROOM CAPER GLAZE

Salmon Filet

LEMON DILL SAUCE

Roasted Turkey

HOMEMADE DRESSING AND COUNTRY GRAVY

Airline Chicken

WITH ROSEMARY APPLE GLAZE

Herb Encrusted Prime Rib

NATURAL AU JUS
AND HORSERADISH SAUCE

Savory Sausage Pasta Bake

WITH PARMESAN AND FETA

Grilled Flank Steak

MUSHROOM LEEK SAUCE

Pork Loin Medallions

MARSALA SAUCE

Vegetables

~CHOICE OF ONE~

VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN,
GREEN BEANS WITH SAUTEED ONIONS, ASPARAGUS SPEARS

Starch

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE,
THREE CHEESE POTATOES, THREE GRAIN WILD RICE WITH SWEET PEPPERS

Customized Sweets Table

ASSORTED TORTES, CHEESECAKES & MINIATURE PASTRIES

\$48.00 PER PERSON

Family Style Dinner



Family Style Dinner includes choice of three entrees, pasta, salad, vegetable, starch and bread rolls,, Also includes a miniature petit four selection, coffee & tea.

Salads

~CHOICE OF ONE~

Mixed Green Salad

RANCH & BALSAMIC
VINAIGRETTE

Classic Greek Salad

GREEK DRESSING
@ 1.50 PER PERSON

Caesar Salad

@ 1.50 PER PERSON

Entrees

~CHOICE OF THREE~

Herb Encrusted Beef Tenderloin

SLICED WITH WILD MUSHROOM BORDELAISE SAUCE

Pork Scallopini

MARSALA SAUCE

Chicken Piccata

MUSHROOM CAPER LEMON SAUCE

Pappardelle Pasta

SWEET SAUSAGE AND PEPPERS

Grilled Maple Glazed Salmon

Grilled Flank Steak

MUSHROOM LEEK SAUCE

Family Style Dinner (continued)



Pasta

~CHOICE OF ONE~

Penne Pasta

MARINARA OR BOLOGNESE SAUCE

Bowtie Pasta

ALFREDO SAUCE

Penne Pasta

GRILLED VEGETABLES, BASIL PESTO
SAUCE

Vegetables

~CHOICE OF ONE~

STEAMED VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN
HARICOT VERT WITH SAUTEED ONIONS, ASPARAGUS WITH SWEET RED BELL PEPPERS

Starch

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE, THREE CHEESE POTATOES,
THREE GRAIN WILD RICE WITH SWEET PEPPERS, FRIED SWEET POTATO WEDGES

Miniature Petit Four Selection

\$50.00 PER PERSON

CUSTOMIZED SWEETS TABLE
ADDITIONAL **\$7.00** PER PERSON

Family Style Greek Feast



*Our Greek Feast includes salad, three entrees, vegetable, starch,
Greek bread, a rich assortment of Greek pastries, coffee & tea.*

Antipasto Display

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,
FETA CHEESE, GRAPE LEAVES AND TOASTED PITA BREAD WITH TZATZIKI SAUCE

Salads

~CHOICE OF ONE~

Greek Salad

MIXED GREENS WITH BEETS, ONIONS, TOMATOES, KALAMATA OLIVES
AND TOPPED WITH FETA CHEESE AND PEPPERONCINI

Traditional Village Salad

TOMATOES, CUCUMBERS AND PEPPERONCINI TOPPED
WITH KALAMATA OLIVES AND FETA CHEESE

First Course

~CHOICE OF THREE~

Spinach Pie

SHEETS OF DELICATE PHYLLO DOUGH LAYERED WITH
A DELICIOUS SPINACH AND FETA CHEESE FILLING

Pastitso

GROUND MEAT AND MACARONI BAKE, GRATED CHEESE & COVERED
WITH A RICH BÉCHAMEL SAUCE

Family Style Greek Feast (continued)



Grilled Chicken Kabobs

MARINATED WITH LEMON AND OREGANO

Roasted Leg of Lamb

ENCRUSTED WITH FRESH HERBS & NATURAL A JUS

Baked Cod

LEMON BUTTER SAUCE

Vegetable & Starch

GREEK STYLE PEAS

OR

GREEN BEANS WITH STEWED TOMATOES & HERBS

&

LEMON ROASTED POTATOES

OR

RICE PILAF

Assorted Greek Pastries

LOUKOUMATHES, BAKLAVA, BOUGATSA, KIDAIFI & KARITHOPITA
ASSORTED GREEK COOKIES

\$48.00 PER PERSON

Grilled Lamb Chops

MARKET PRICE

Family Style Italian Feast



*Our Italian Feast includes bread rolls, salad, three entrees, vegetable and starch.
Also includes a rich assortment of Italian pastries, coffee & tea.*

Antipasto Display

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,
MOZZARELLA CHEESE, CURED ITALIAN MEATS AND TOASTED CIABATTA BREAD

Salads

~CHOICE OF ONE~

Caesar Salad

WITH HOMEMADE GARLIC CROUTONS

OR

Mixed Field Greens

WITH TOMATOES, CARROTS, TOASTED PINE NUTS,
ASIAGO CHEESE IN A LIGHT BALSAMIC VINAIGRETTE

OR

Arugula Salad

WITH TOASTED PINE NUTS AND THINLY SLICED PARMIGIANO-REGGIANO
TOSSED IN A LIGHT OLIVE OIL AND LEMON VINAIGRETTE
ADDITIONAL \$1.50 PER PERSON

Entrées

~CHOICE OF THREE~

Lasagna Verde

SPINACH LASAGNA MADE WITH RICOTTA CHEESE, A RICH SAVORY SAUSAGE RAGU
AND THEN TOPPED WITH A CREAMY BÉCHAMEL SAUCE

Family Style Italian Feast (continued)



Pork Loin Marsala

TENDER PORK LOIN IN A MARSALA WINE SAUCE WITH PORCINI MUSHROOMS

Airline Chicken Piccata

MUSHROOM CAPER GLAZE

Veal Scallopine

VEAL MEDALLIONS SAUTÉED WITH WHITE WINE, SHIITAKE MUSHROOMS,
ROASTED TOMATOES, PROSCIUTTO AND FONTINA CHEESE

Mediterranean Baked Cod

WITH FENNEL AND CITRUS TOMATO SAUCE

Beef Tenderloin

BEEF TENDERLOIN AU POIVRE WITH A SHIITAKE
MUSHROOM AND A ZIP DEMI

Vegetables

BROCCOLINI WITH EXTRA VIRGIN OLIVE OIL AND GARLIC
OR
ASPARAGUS WITH LEMON BUTTER AND PARMESAN CHEESE

Starch

PENNE PASTA WITH MARINARA SAUCE
OR
FARRO RISSOTO

Assorted Italian Pastries

BISCOTTI, AMARETTO COOKIES, CANNOLIS & TIRAMISU

\$48.00 PER PERSON

Dessert Selections



Crème Brulee

SERVED WITH FRESH BERRIES

Chocolate Bailey's Cream Torte

VANILLA AND CHOCOLATE CAKE LAYERED WITH BAILEY'S MOUSSE AND CHOCOLATE GLAZE

Tiramisu

YELLOW CAKE SOAKED IN ESPRESSO AND KAHLUA WITH A MASCARPONE CHEESE FILLING
TOPPED WITH WHIPPED CREAM AND COCOA POWDER

New York Style Cheesecake

TOPPED WITH FRESH STRAWBERRY COULIS OR A MENAGE OF FRESH BERRIES

Black Forest Torte

CHOCOLATE CHIFFON WITH DARK CHERRIES, WHIPPED CREAM AND CHOCOLATE SHAVINGS
SERVED WITH A CREAM ANGLAISE

Key Lime Pie

SERVED WITH RASPBERRY COULIS

Pistachio White Chocolate Mousse Cake

CHOCOLATE CAKE LAYERS FILLED WITH PISTACHIO AND WHITE CHOCOLATE MOUSSE
GLAZED WITH CHOCOLATE GANACHE

Pina Colada Cake

VANILLA CHIFFON LAYERS WITH A COCONUT PINEAPPLE RUM MOUSSE FILLING DECORATED
WITH A CHANTILLY CREAM WITH TOASTED COCONUT

Customized Sweets Table

WITH AN ASSORTMENT OF MINIATURE PASTRIES AND PETIT FOURS, TORTES,
FRESH FRUIT AND BERRIES

\$15.00 PER PERSON

Miniature Pastry Display

\$10.00 PER PERSON

Gourmet Coffee Station

FLAVORED COFFEE SYRUPS, FRESH WHIPPED CREAM, CHOCOLATE SHAVINGS, CINNAMON
STICKS, FLAVORED CREAMERS AND ROCK CANDY STIRRERS

\$6.00 PER PERSON

After Glow Menu



Slider Party

CHEESEBURGER SLIDER, PICKLES, MUSTARD & KETCHUP, ON A SOFT BRIOCHE BUN

SERVED WITH FRIES

\$10.00 PER PERSON

SHORT RIB SLIDER, PICKLES, MUSTARD & KETCHUP, ON A SOFT BRIOCHE BUN

SERVED WITH FRIES

\$15.00 PER PERSON

Coney Station

HOT DOGS WITH ALL THE TRIMMINGS, SERVED WITH CHILI & FRIES

\$10.00 PER PERSON

Pizzas

MEAT LOVERS, GRILLED VEGETARIAN & 3 CHEESE

\$21.00 PER PIZZA

Children's Meals

Chicken Fingers

SERVED WITH FRENCH FRIES

\$20.00

Mini Hamburgers

SERVED WITH FRENCH FRIES

\$20.00

Mini Cheeseburgers

SERVED WITH FRENCH FRIES

\$20.00

Mac & Cheese

\$20.00

Hosted Standard & Premium Bar Packages



Standard

ONE HOUR \$12.00

EACH ADDITIONAL HOUR IS \$6.00

Standard Bar

CLAN MCGREGOR, JIM BEAM, NEWPORT, SMIRNOFF VODKA, SEAGRAM GIN, CASTILLO LIGHT RUM, CHRISTIAN BROTHERS BRANDY, SOUTHERN COMFORT, PEACH SCHNAPPS

BUDWEISER, BUD LIGHT, MILLER GENUINE DRAFT, MILLER LITE
NON-ALCOHOLIC BEER

COPPERRIDGE CABERNET, CHARDONNAY, WHITE ZINFANDEL
SODAS AND JUICES

Premium

ONE HOUR \$14.00

EACH ADDITIONAL HOUR IS \$7.00

Premium Bar

DEWARS WHITE LABEL SCOTCH, JACK DANIELS, CANADIAN CLUB, ABSOLUT,
TANQUERAY, BACARDI, CAPTAIN MORGAN, CHRISTIAN BROTHERS BRANDY,
1800 TEQUILLA, PEACH SCHNAPPS, SOUTHERN COMFORT

BUDWEISER, BUD LIGHT, HEINEKEN, LABATT BLUE
NON-ALCOHOLIC BEER

WHITE ZINFANDEL, CLOS DU BOIS RED ZINFANDEL, CLOS DU BOIS CHARDONNAY
SODAS AND JUICES

Super Premium

ONE HOUR \$17.00

EACH ADDITIONAL HOUR IS \$9.00

Super Premium Bar

GREY GOOSE, HENNESSY, BAILEYS, CROWN ROYAL, PATRON SILVER
INCLUDES CORDIALS & COGNAQ

Hosted & Cash Bar Packages



Cash Bar

BARTENDER @ \$150.00 EACH

CASHIER @ \$125.00 EACH

Standard

MIXED DRINKS - \$7.00, WINE - \$6.00

BEER - \$6.00, SODAS AND JUICES - \$3.00

Premium

CORDIALS AND COGNAQ - \$10.00, MIXED DRINKS - \$8.00, WINE - \$7.00

BEER - \$7.00, IMPORT BEER - \$8.00, SODAS AND JUICES - \$3.00



Hosted Beer, Wine & Soda Bar

BARTENDER @ \$150.00 EACH

CASHIER @ \$125.00 EACH

Standard

ASSORTED SODAS AND JUICES, CHARDONNAY, MERLOT, ZINFANDEL, BUDWEISER,
BUD LIGHT, MILLER GENUINE DRAFT, MILLER LITE, NON-ALCOHOLIC BEER

TWO HOURS - \$16.00, THREE HOURS - \$18.00, FOUR HOURS - \$20.00

FIVE HOURS - \$22.00, SIX HOURS - \$24.00

Premium

ASSORTED SODAS AND JUICES, CHARDONNAY, RED ZINFANDEL, WHITE ZINFANDEL,
BUDWEISER, HEINEKEN, LABATT BLUE, MILLER LITE, NON-ALCOHOLIC BEER

TWO HOURS - \$18.00, THREE HOURS - \$20.00, FOUR HOURS - \$22.00

FIVE HOURS - \$24.00, SIX HOURS - \$26.00

Wine List



House Wine

CHARDONNAY, CABERNET SAUVIGNON, MERLOT

\$20.00 PER BOTTLE

White Wines

CHARDONNAY, FAT BASTARD, FRANCE \$30

CHARDONNAY, TOASTED HEAD, CALIFORNIA \$35

CHARDONNAY KENDALL JACKSON VINTNERS RESERVE, CALIFORNIA \$38

PINOT GRIGIO, KRIS, ALTO ADIGE, ITALY \$30

PINOT GRIGIO, BOTTEGA VINAIN, TRENTO, ITALY \$40

WHITE ZINFANDEL, BERINGER \$18

Red Wines

CABERNET SAUVIGNON, STERLING VINTNERS COLLECTIONS \$34

CABERNET SAUVIGNON, J. LOHR ESTATES, CALIFORNIA \$34

PINOT NOIR, REX GOLIATH, CALIFORNIA \$30

MERLOT, BLACKSTONE, CALIFORNIA \$32

CABERNET, FRANCIS – COPPOLA, “DIAMOND” NAPA \$45

SHIRAZ, PALANDRI, WESTERN AUSTRALIA \$40

Champagne & Sparkling Wines

VEUVE CLICQUOT “GOLD LABEL”, FRANCE \$110

MOET & CHANDON “NECTAR” FRANCE \$90

MOET & CHANDON “WHITE STAR”, FRANCE \$90

PEQUITOS, MOSCATO, SPAIN \$34.00

MARTINI & ROSSI, ASTI SPUMANTE, PIEDMONT \$27

Audio - Visual Equipment & Services



ANY EQUIPMENT ORDERED LESS THAN 48 HOURS IN ADVANCE IS SUBJECT TO A \$100.00 RUSH FEE. EXTENSIVE AUDIO-VISUAL EQUIPMENT SETUP MAY BE SUBJECT TO ADDITIONAL FEES. TECHNICIANS ARE AVAILABLE, WITH ADVANCE NOTICE, AT COST BELOW.

Technicians

MONDAY – FRIDAY	8AM – 5PM	\$52.00 PER HOUR
	5PM – MIDNIGHT	\$78.00 PER HOUR
SATURDAY	6AM – MIDNIGHT	\$78.00 PER HOUR
SUNDAY	6AM – MIDNIGHT	\$104.00 PER HOUR
HOLIDAYS	PRICE TO BE DETERMINED	



LCD Projectors

LCD PACKAGE – \$750.00 (INCLUDES LCD, SCREEN, POWER AND PUBLIC ACCESS SYSTEM)

20" LED MONITOR	\$100.00
24" LED MONITOR	\$100.00
50" PLASMA MONITOR	\$300.00
60" LED MONITOR	\$400.00
2000 LUMEN LCD PROJECTOR	\$250.00
3500 LUMEN LCD PROJECTOR	\$300.00
5000 LUMEN LCD PROJECTOR W/NEAR THROW LENS	\$400.00
8000 LUMEN LCD PROJECTOR W/NEAR THROW LENS	QUOTE
70" LED MONITOR	\$400.00

Screens & Drapes

6FT SCREEN – W/CART OR STAND	\$50.00
8FT SCREEN – W/CART OR STAND	\$75.00
6X8 FAST FOLD REAR SCREEN W/DRESS KIT	\$150.00
7.6 X 10 FAST FOLD REAR SCREEN W/DRESS KIT	\$175.00
9 X 12 FAST FOLD REAR SCREEN W/DRESS KIT	\$200.00
10 X 10 SCREEN	\$80.00
70 X 70 SCREEN	\$45.00

Sound Equipment

PODIUM MIC	\$125.00
HANDHELD MIC	\$125.00
WIRELESS HANDHELD MIC	\$125.00
WIRELESS LAPEL MIC	\$125.00
PCC/PZM MIC	\$40.00
12 CHANNEL MIXING CONSOLE	\$65.00
24 CHANNEL (PRIMARY) MIXING CONSOLE	\$100.00
SELF CONTAINED SPEAKER (PRIMARY OR MONITOR)	\$100.00
RAPCO	\$50.00

Accessories

SPEAKERS	\$125.00
TELEPHONE LINE	\$125.00
POLYCOM	\$200.00
LASER POINTER	\$30.00
FLIPCHART / MARKERS	\$30.00
WHITE BOARD / STAND	\$45.00
EASEL	\$25.00
CD/DVD PLAYER	\$50.00
AUDIO BOX (GRAPHIC EQ / COMPRESSOR)	\$50.00
WIRELESS COMPUTER REMOTE	\$25.00
VGA CORD UP TO 100 FEET	\$40.00
VGA CORD OVER 100 FEET	\$50.00
STANDARD SWITCHER / SCALER	\$150.00
PULSE SWITCHER / SCALER	\$200.00

Additional Services

VOTIVE CANDLES & MIRROR TILES	\$10.00 PER TABLE
VENDOR TABLES – 8FT. TABLES SKIRTED	\$35.00 PER TABLE
VENDOR TABLES – 6FT. TABLES SKIRTED	\$30.00 PER TABLE
CAKE CUTTING FEE – WEDDINGS DO NOT APPLY	\$50.00 PER EVERY 50 PEOPLE
COAT CHECK – WEDDINGS DO NOT APPLY	\$200.00 PER EVERY 100 PEOPLE

Lighting

SOURCE FOUR PAR	\$25.00
SOURCE FOUR JR. LEKO	\$30.00
SOURCE FOUR LEKO	\$40.00
MEGA PAR LED	\$25.00
PAR 64 LED	\$25.00
MEGA BAR LED	\$25.00
FOLLOW SPOT	\$100.00
DIMMER PACK	\$50.00
DMX CONTROLLER (SMALL)	\$25.00
DMX CONTROLLER (INTELLIGENT) – \$100.00	\$100.00

DIRECTIONS TO THE INTERNATIONAL CENTER & ATHENEUM SUITE HOTEL

FROM DETROIT METROPOLITAN AIRPORT
 TAKE I-94 (FORD FREEWAY) EAST TO I-75 SOUTH
 TAKE I-75 SOUTH TO 375 SOUTH (DOWNTOWN EXIT)
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE
 IS TWO BLOCKS UP THE SERVICE DRIVE
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)
 TURN RIGHT ON BRUSH AVENUE
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-75 (FISHER FREEWAY) SOUTHBOUND
 TAKE I-75 SOUTH TO 375 SOUTH (DOWNTOWN EXIT)
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE
 IS TWO BLOCKS UP THE SERVICE DRIVE
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)
 TURN RIGHT ON BRUSH AVENUE
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-96 (JEFFRIES FREEWAY)
 TAKE I-96 EAST TO I-75 NORTH
 I-75 NORTH TO 375 SOUTH (DOWNTOWN EXIT)
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE
 IS TWO BLOCKS UP THE SERVICE DRIVE
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)
 TURN RIGHT ON BRUSH AVENUE
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-75 (FISHER FREEWAY) NORTHBOUND
 TAKE I-75 NORTH TO 375 SOUTH (DOWNTOWN EXIT)
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE IS TWO
 BLOCKS UP THE SERVICE DRIVE
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)
 TURN RIGHT ON BRUSH AVENUE
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE
 THE ADDRESS IS 1000 BRUSH AVENUE

The INTERNATIONAL CENTER

