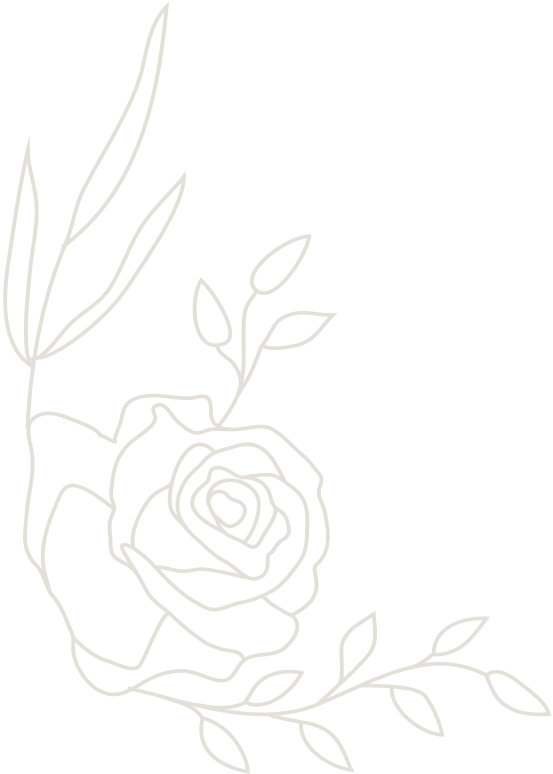




THE TOWNSEND HOTEL

Weddings



WE CREATE , YOU CELEBRATE

The Townsend Hotel is committed to providing a selection of fresh and sensibly curated menu collections. Allow our skilled coordinators to guide you through a fun, detailed and comprehensive planning method. All that is left for you to do - is make memories.

Your Catering Manager will propose a spend requirement, based on your estimated guest count and event date. Inquire for more information.

SERVICES

We offer the following customizable styles of service.

BUTLER PASSED HOR D'OEUVRES

Passed food shares, allows guests to mingle

RECEPTION DISPLAYS

Display of plated portions and grazing tables

PLATED DINNER

Seated dinner where guests are offered coursed out menu selections.

BUFFET DINNER

A composition of seasonal menu items, carefully displayed to offer efficient service and a comfortable atmosphere

FOOD STATIONS

*Enhance an existing dinner menu with a themed station
Or inspire a social dining experience by building a menu with multiple food displays.*

ESTIMATED PRICING RANGE

Appetizers	\$14 - \$33 per person
Dinner	\$62 - \$92 per person
Dessert	\$14 - \$32 per person
Bar	\$46 - \$87 per person

TRAY PASSED HORS D'OEUVRES

Ordered by Piece, Minimum Order of 2 Dozen Pieces per Appetizer

HOT

Bacon Wrapped Scallop

Spicy Tomato Jam, Herb Salad GF, DF 6

Fire Cracker Shrimp

Spicy Mayo, Sweet and Spicy Glaze 5.50

Asian Chicken Skewer

Pineapple Wedge, Teriyaki 5.50

Grilled Skirt Steak

Manchego, Chorizo, Pepper Relish GF 6.50

Grilled Lamb Sausage Kabab

Pepper, Onion, Roasted Garlic, Mint Relish 7

Bacon Wrapped Figs

Whipped Goat Cheese GF 5

Miniature Crab Cakes

Townsend Remoulade, Herbs 5.50

White Cheddar and Corn Fritter

Spicy Aioli V 4.50

Sweet Potato Tart

Streusel Topping, Pumpkin Seeds, Spicy Honey V 5

Crispy Cauliflower (Vegan)

Pepita Pesto, Lemon Pepper, Chili Oil V 4.50

Brussels Sprouts (Vegan)

Sweet Sriracha, Smoked Sea Salt, Almond Butter V 5

COLD

Charcuterie Cones

Cheese, Salami, Olives, Grilled Bread, Hummus 7

Smoked Salmon Mousse

Bagel Crisp, Everything Bagel Spice, Lemon, Dill 5

Crab Salad

Vanilla Truffle Crème Fraiche, Buttered Brioche, Chives 6.50

Nori Wrapped Tuna Loin**

Wasabi, Sweet Soy, Sesame Dressing 7

Jumbo Shrimp Shooter

Cocktail Sauce, Sliced Cucumber Garnish GF, DF 7

Tuna Poke Taco**

Ahi Tuna, Fried Wonton Shell, Sesame, Ginger, Scallions, Red Tobiko, Spicy Sriracha Mayonnaise, Wakame 7

Deviled Quail Egg

Prosciutto, Herb Salad, Pumpnickel 5.50

Duck Confit

Citrus Gremolata, Honey Ricotta, Black Pepper Profiterole 5.50

Beef Tartare**

French Feta Cheese, Dried Olives, Spring Onion, Caper Olive Oil 6

Olive Tapenade on Crostini

Roasted Pepper Relish, Goat Cheese V 4.50

V - Vegetarian GF - Gluten Free DF - Dairy Free

**Ask your Catering Manager about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



APPETIZER DISPLAYS

Minimum Order of 25 Guests

Grazing Table

Selection of Domestic and Imported Cheeses, Charcuterie, Dried Fruit, Candied Nuts, Jam, Crackers, Grilled Breads, Olives 22
Add: Baked Brie, Wrapped in Puff Pastry, Baked Apple Compote, Crushed Pecans 8

Smoked Salmon Display

Bagel Crisps, Sliced Baguette
Capers, Pickled Red Onion, Sliced Cucumbers,
Dill Cream Cheese Spread, Whole Grain Mustard 20

Seafood GF

Shrimp Cocktail, Oysters on the Half Shell, Mussels, Clams, King Crab, Crab Claws, Tuna Loin, Seaweed Salad
Cocktail Sauce, Mary Rose Cognac Sauce, Mignonette, Lemon Oil, Remoulade, Hot Sauce *MP

Bruschetta V

Olive Tapenade, Fresh Mozzarella, Tomato Basil Bruschetta, Pesto, Oils, Pickled Onion, Grilled and Toasted Breads 15

Fruit Display V, GF

Melons, Pineapple, Stone Fruit, Berries, Grapes, Dried Fruits, Yogurt Dip 18

Vegetable Display V

Raw, Roasted, Grilled and Pickled Vegetables
Hummus, Buttermilk Ranch, Blue Cheese Dressing
Crackers, Baguettes, Focaccia 18

V - Vegetarian GF - Gluten Free DF - Dairy Free
*MP Market Price

PLATED DINNER

*Choice of Soup or Salad included in the Entrée Pricing
To Include both Soup and Salad, Along with Entrée, Add \$12 per person
First Course will be Served with Warm Dinner Rolls and Butter*

SALAD

Mixed Greens

Herb Hummus, Carrot Ribbons, Heirloom Tomato, Shaved Cucumber, Burnt Lemon Vinaigrette V, GF, DF

Caesar

Grilled Romaine Heart, Lemon Caper Drizzle, Croutons, Parmesan, Caesar Dressing

Kale and Brussels Sprout Salad

Pomegranate, Macerated Apples, Shaved Manchego, Truffle Grapefruit Vinaigrette

Butternut Squash Salad

Pecan Pesto, Macerated Cranberries, Boursin Cheese Crostini, Red Onion, Cider Reduction, Apple Butter Dressing V, GF

Spinach Salad

Maytag Blue Cheese, Strawberries, Grilled Peaches, Spiced Pecans, Pickled Red Onion, Honey Mascarpone, Hazelnut Balsamic Dressing V

Baby Wedge

Onion, Tomato, Bacon, Fennel, Cucumber, Moody Blue Cheese, Ranch GF

Grilled Radicchio and Watercress

Charred Asparagus, Manchego, Roasted Pepper Relish, Crispy Serrano Ham, Orange Reduction, Dry Sherry Dressing GF

SOUP

Seafood Bouillabaisse

New Potato, Saffron Butter, Croutons, Fennel Pollen

Shredded Chicken and Rice

Lemon Pepper, Chicken Confit, Puffed Rice, Mirepoix

Slow Roasted Tomato Puree

Fennel Crema, Roasted Garlic Puree Toast, Olive Bread V

Madeira Cream with Morel Mushrooms

Puff Pastry, Lemon Oil, Tarragon Butter

Lobster Bisque

Cognac, Chives, Lobster Salad, French Bread

French Onion Soup

Marble Rye, Gruyere Cheese, Parmesan Cheese, Parsley

Butternut Squash Puree

Blackened Almonds, Pecan and Gingersnap Crumb, Lemon V

White Asparagus Vichyssoise

Truffle Cream, Grilled Asparagus, Micro Croutons V

V - Vegetarian GF - Gluten Free DF - Dairy Free

APPETIZER

Tuna Crudo**

New Potato, Haricots Verts, Shallot, Herb, Lemon Oil, Avocado GF, DF 26

Beef Carpaccio

Whole Grain Mustard, Cornichon, Capers, Horseradish Aioli, Shaved Parmesan, Micro Arugula, Crouton 24

Orecchiette Pasta

Tomato Butter, Italian Sausage, Peppers, Onions, Spinach, Parmesan, Basil 24

Pappardelle Pasta

Cream, Fava Beans, Burnt Scallion V 24

Heirloom Tomato

Grilled Peaches, Fava Beans, Fig Reduction, Sprouts, Arugula V 24

INTERMEZZO V, GF, DF

Choice of One

Orange and Pineapple Sorbet, Champagne 12

Mango Raspberry Sorbet, Sparkling White Grape Juice 8

Lemon and Strawberry Sorbet, Lime Sparkling Water 8

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ENTRÉES

Choice of Up to Two Proteins and One Vegetarian or Vegan Meal OR
One Duet Plate and Vegetarian or Vegan Option

*Multiple Entrée Choice Meals Require Designated Place Cards for Each Guest Denoting Their Entrée Selection

*A Seating Chart Will Be Required as well as a list of Guests Names, Table Number, and Entrée Selection

*Final Entrée Selections for Each Guest will be due 10 Days Prior to your Event

Chicken Coq Au Vin

Mire Poix, Heirloom New Potatoes, Roasted Mushrooms, Red Wine Reduction 64

6oz Filet

Seared Tenderloin of Beef, Red Wine Demi, Mushroom Palmier, Vegetable Tartlet,
Broccolini, Arancini, Tarragon 74

Braised Short Rib

Sauce Chasseur, Roasted Carrots, Potato Pave, Gremolata Salt 68

Roasted New York Strip

Mushroom and Asparagus Galette, Horseradish Crumb, Roasted Plum Tomato,
Saint Agur Crème 74

Seared Salmon

Sweet Pea Puree, Potato Hash, Teardrop Peppers, Lemon Beurre Blanc 62

Seabass Almondine

Fingerling Potato, Burnt Shallots, Haricots Verts Salad, Lemon Chive Butter 72

Smoked Pork Tenderloin

Baked Pineapple with Sage, Herb Polenta,
Harissa Butter 74

Olive Cured Rack of Lamb

Feta Brûlée, Giardiniera Salad 84

Tuscan Style Gnocchi

Oven Dried Tomato, Wilted Spinach, Basil, Parmesan,
Sage and Olive Dust V 58

Masala Spice Cauliflower

Blistered Tomato, Makhani Sauce, Toasted Basmati Rice V 58

Sweet Potato Tart

Spiced Quinoa, Puffed Wild Rice, Raisin Chutney V 58

Cajun Roasted Cauliflower Steak

Chimichurri, Romesco Sauce, Arugula Salad V, DF, GF 58

V - Vegetarian GF - Gluten Free DF - Dairy Free

DUET PLATES

Filet Mignon and Seabass

*Filet Mignon with Bordelaise Sauce, Seabass with Pimento Butter,
Roasted Heirloom Potatoes, Roasted Asparagus* 105

Filet Mignon and Salmon

*Filet Mignon with Demi Sauce, Seared Salmon, Lemon Beurre Blanc,
Sweet Pea and Potato Mash, Mint and Tarragon Gremolata* 90

Filet Mignon and Shrimp

*Filet Mignon with Bordelaise Sauce, Two Gulf Shrimp with Pimento Butter,
Potato Pave, Broccolini* 88

Filet Mignon and Chicken

*Filet Mignon with Bordelaise Sauce, Pan Roasted Chicken with Red Wine Reduction
and Roasted Mushrooms, Whipped Potato, Roasted Carrots* 85

Chicken and Shrimp

*Pan Roasted Chicken with Red Wine Reduction, Two Gulf Shrimp with Pimento Butter,
Artichoke Farro Risotto* 82

Chicken and Scallops

*Pan Roasted Chicken, Two Sea Scallops, Sweet and Spicy Pepper Sauce,
Orzo Succotash* 82

Lamb Chops and Shrimp

*Lamb Chops with Bordeaux Gastrique, Two Gulf Shrimp with Pimento Butter,
White Cheddar Stone Ground Grits, Shaved Brussels Sprout Salad,
Meyer Lemon Garnish* 92

Short Ribs and Shrimp

*Braised Short Ribs with Sauce Chasseur, Two Gulf Shrimp with Pimento Butter,
Roasted Heirloom Potatoes, Creamed Leeks* 85

V - Vegetarian GF - Gluten Free DF - Dairy Free

BUFFETS

Includes Service for a Maximum of Two Hours

Served with Coffee and Hot Tea

\$150 Service Fee will apply for Less than 15 Guests

OFF THE GRILL 90

BLT Slaw

Iceberg Lettuce, Cabbage, Crispy Bacon, Heirloom Tomatoes, Coleslaw Dressing GF

Heirloom Tomato Salad

Pickled Red Onion, Feta, Sumac Red Wine Dressing V, GF

Apple and Cucumber Salad

Cucumbers, Tart Apple, Red Onion, Parsley, Celery Seed Vinaigrette V, GF, DF

Smoked Salmon Fillet Carving Station

Sweet and Spicy Dry Rub, Sweet Pimento Remoulade GF, DF

Smoked Barbeque Beef Brisket Carving Station

Cider Rubbed Brisket GF, DF

Grilled Barbeque Chicken Thighs

Crispy Onions

Baked Mac and Cheese

Cavatappi Pasta, House Made Cheese Sauce

Parmesan and Bread Crumb Topping V

Cast Iron Corn Bread with Michigan Honey Butter V

Cherry-Wood Smoked Pit Beans GF, DF

Braised Greens GF, DF

Vanilla Bourbon Peach Cobbler

Citrus Scented Anglaise V

Chocolate Chip Cookies and Chocolate Espresso Brownies

Cast Iron S'more Dip with Graham Crackers V

TOWNSEND DINNER BUFFET 90

Caesar

Grilled Romaine Heart, Lemon Caper Drizzle, Croutons, Parmesan, Caesar Dressing V

Kale and Brussels Sprout Salad

Pomegranate, Macerated Apples, Shaved Manchego, Truffle Grapefruit Vinaigrette V, GF

Lobster Bisque

Cognac, Chives, Lobster Salad

Warm Rolls and Sweet Butter V

Chicken Coq Au Vin

Bone-In Chicken, Mire Poix, Heirloom New Potatoes, Roasted Mushrooms, Red Wine Reduction

Sliced Beef Tenderloin

Cipollini Onions, Herb Polenta, Sauce Chasseur

Pan Seared Salmon

Potato Latkes, Sautéed Spinach, Lemon Dill Cream

Fruit Tart

Fresh Berries Served over Citrus Custard, Crispy Shortbread Shell

Chocolate Cherry Bread Pudding

Sweet Moscato Sabayon V

Mini Crème Brule

Vanilla Crème Brule with Berry Garnish V

CICCHETTI 78

Mixed Greens

Carrot Ribbons, Heirloom Tomato, Shaved Cucumber, Burnt Lemon Vinaigrette V, GF, DF

Baby Wedge

Onion, Tomato, Bacon, Fennel, Cucumber, Moody Blue Cheese, Ranch GF

Tomato Pesto Salad

Olives, Cucumbers, Basil V, GF

Rigatoni Primavera

Asparagus, Summer Squash, Peas, Shaved Parmesan V

Baked Cheese Tortellini

Smoked Chicken, Spinach, Walnut Pesto

Penne Pasta

Gulf Shrimp, Seared Scallops, Artichoke, Basil, Spinach, Lemon Butter Sauce, Roasted Tomato Garnish

Steamed Mussels and Littleneck Clams

Shallots, Parsley, White Wine, Garlic and Butter Broth

Grilled Skirt Steak with Herb Butter GF

Crispy Garlic Baguette V

Deconstructed Ratatouille

Eggplant, Cherry Tomatoes, Zucchini, Garlic, Basil, Olive Oil V, GF

Pear Brioche Tart

Frangipane, Honey Poached Pear, Spice Cake Crumble, Caramel Sauce V

Waffle Cone Cannolis

Chocolate Dipped Waffle Cone Shell, Ricotta Rum Filling, Mini Chocolate Chips, Pistachio Dust V

Limencello Tiramisu

Ladyfinger Cookies, Mascarpone Cheese, Lemon Curd, Whipped Topping V



DINNER STATIONS

Stations can be Added to an Existing Dinner Buffet to Enhance the Menu or Select a Minimum of 5 Stations to Create a Full Dinner
Chef Attendant Fee of \$200 Added as Notated, 1 Chef per 75 Guests Required

Market Salad V 20

Mixed Baby Greens, Gem Lettuce, Lacinato Kale,
Shaved Carrots, Tomatoes, Cucumbers, Mini Peppers, Radishes
Dried Cranberries, Dried Apricots, Croutons
Raspberries, Blueberries, Strawberries
Puff Rice, Quinoa, Farro,
Blue Cheese, Goat Cheese, Cheddar, Parmesan
Oil, Vinegar, Port Wine Dressing, Caesar Dressing,
Lemon Poppy Seed Dressing, Green Goddess Dressing

Mac and Cheese Station * 20

Cavatappi Pasta, House Made Cheese Sauce
Pork Belly, Cajun Chicken, Sundried Tomatoes, Roasted Peppers, a la King

Risotto Station * 22

Asparagus Risotto,
Risotto Served with Sundried Tomatoes, Feta and Olives
Truffle Pecorino
Sliced Blackened Chicken, Shrimp, Shredded Salmon, Short Rib
Add Sliced Beef Tenderloin 18

Mediterranean* 18

Tabbouleh Salad, Chopped Parsley, Tomatoes, Mint, Onion, Quinoa
Vegetarian Grape Leaves, Olives, Pita Chips, Pita Breads,
Sliced Rustic Breads
Chicken Shawarma Wraps, Lettuce, Sliced Red Onions, Grape Tomatoes, Hummus
and Pickles, Tzatziki Sauce, Garlic Sauce, Hummus, Oil and Vinegar, White Bean Dip

Sushi and Sashimi ** DF *MP

Soy Sauce, Wasabi, Ginger

Poke Bowls * ** DF 26

Marinated Ahi Tuna, Crab, Smoked Salmon
Sushi Rice, Seaweed Salad, Shredded Carrots, Diced Cucumber, Avocado Slices,
Green Onions
Spicy Mayo, Soy Sauce, Sesame Seeds, Wasabi, Fortune Cookies
Served in Bamboo Boat

V - Vegetarian GF - Gluten Free DF - Dairy Free

*MP Market Price

*Chef Fee Required

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Mexican Street Food* 24

Elote Cups

Al Pastor, Carnitas, Carne Asada, Pollo, Barbacoa

Sour Cream, Shredded Lettuce and Cheese, Diced Tomatoes, Diced Black Olives,

Roasted Salsa, Guacamole, Spanish Rice, Cilantro Cream

White Flour Tortillas, Corn Tortillas

Grilled Cheese * 18

Sourdough Bread, Smoked Gouda, Cheddar Cheese, Fig Jam

Rosemary Sourdough with Shredded Beef, Caramelized Onions, Swiss Cheese,

Balsamic Glaze

Focaccia with 5 Cheese & Herb Butter

12 Grain Bread with Cream Cheese, Candied Jalapeno, Roasted Peppers, Sriracha Aioli

Chicken and Potato Bowl 20

Fried Chicken, Sriracha Honey Glaze

Buttermilk Mashed Potatoes, Buttered Corn,

Black Pepper Gravy, Coleslaw, Cheddar Cheese, Chives, Bacon Bits

Buttermilk Biscuits with Honey Butter

Paella Station 22

Composition of Calrose Rice, Clams, Mussels, Scallops, Seabass, Chicken Thigh, Prawns

Asparagus, Spicy Aioli and Lemon

Grilled Baguette, Olive Oil Dipping Sauce

*Add Lobster **MP*

East Coast 26

Seafood Chowder Cups

Petite Lobster Rolls

Philly Cheesesteak Sliders

Steamed Clams, Chopped Corn, Red Potatoes, Chorizo

House Made Chips

V - Vegetarian GF - Gluten Free DF - Dairy Free

*Chef Fee Required

**Market Price

CARVING STATIONS

Chef Attendant Fee of \$200 Added as Notated, 1 Chef per 75 Guests Required

Certified Angus Beef Tenderloin*

Mushroom Bordelaise Sauce, Creamy Horseradish Sauce

Roasted Fingerling Potatoes, Potato Rolls 525

Serves 10-12 Guests

Certified Angus Beef New York Strip*

Bordelaise Sauce, Parmesan Herb Palmier 500

Serves 13-15 Guests

Barbeque Brisket*

Cider Rubbed Smoked Beef Brisket

Pit Beans, Mac and Cheese, Collard Greens 450

Serves 10-12 Guests

Salmon Roasted on a Cedar Plank*

Maple Mustard Glaze, Lemon Butter, Roasted Root Vegetables,

Sourdough Rolls 175

Serves 10-12 Guests

Black Pepper Sage Roasted Turkey*

Cranberry Chutney, Cornbread Stuffing, Mashed Potatoes 150

Serves 13-15 Guests

Glazed Ham*

Brown Sugar Roasted Pineapple, Orange Marmalade Horseradish

Butter, Pasta Salad, Potato Rolls 150

Serves 13-15 Guests

CHILDREN'S PLATED MEAL

Available for Kids up to 12 Years Old

\$30

FIRST COURSE

Berries and Sliced Fresh Fruit

ENTRÉE

Choice of One

Macaroni and Cheese

Grilled Chicken Breast

Pasta and Butter Sauce

Topped with Parmesan Cheese

Cheeseburger Sliders

American Cheese, Lettuce, Brioche Slider Bun

Chicken Tenders

Grilled Cheese

Sliced Steak

SIDES

Choice of Two

Garden Salad

Roasted Carrots

Steamed Broccoli

Bread Sticks

Served with Marinara Sauce

French Fries

Served with Ketchup

Mashed Potatoes

DESSERT STATIONS

Dessert must be ordered for a Minimum of 80% of the Final Guest Count

Prices are Based on Two Hours of Service

Chef Attendant Fee of \$200 Added as Notated, 1 Chef per 75 Guests Required

Includes Coffee and Hot Tea, Served at a Station for Up to 2 Hours

Great Lakes Favorites * 16

Bumpy Cake Cupcakes

Chocolate Cherry Monkey Bread

Hot Fudge Cream Puffs

Boston Coolers

Donuts and Beignets 14

Powdered Sugar, Cinnamon Sugar, Granulated Sugar

Diced Fresh Strawberries, Sliced Bananas

Chocolate Dipping Sauce

Dessert Crepes * 16

Sliced Strawberries, Bananas, Blueberries, Raspberries, Peanut Butter,

Nutella, Lemon Curd, Whipped Cream, Peanuts, Toasted Coconut

Sweet Treats 24

Cupcakes, Chocolate Dipped Rice Krispies™ Treats,

Chocolate Dipped Pretzels, Chocolate Dipped Strawberries

Chocolate Dipped Oreos™

Funfetti Cake Pops, Rainbow Sprinkles

Berries and Sliced Fruit

Sundae Bar * 16

Vanilla and Chocolate Ice Cream

Toppings: Oreo Chunks, Toffee Crumbles, Miniature Marshmallows,

Peanut Butter Cups, Butterfinger Pieces, M&M's, Brownie Pieces,

Sanders Hot Fudge and Caramel Sauces

Fresh Whipped Cream and Cherries

Fosters Station * 18

Sliced Bananas, Vanilla Ice Cream, Cinnamon, Brown Sugar

Dark Rum, Orange Juice, Grand Marnier

Deluxe Coffee Station* 16

Regular and Decaf Coffee, Hot Tea

Whipped Cream, Chocolate Shavings

Baileys, Jameson, Kahlua, Frangelico

** Chef Attendant required*

MINI DESSERTS

*Mini Desserts are Priced Per Dozen, with a Minimum Order of 1 Dozen
Mini Desserts can be Added to an Existing Dessert Station or to a Plated Dessert to
Enhance the Menu or Select a Minimum of 4 Options to Create a Dessert Station*

Macarons 42

Cookies

*Chocolate Chip Cookies, Double Chocolate Cookies,
Peanut Butter Chocolate Cookies* 42

Brownies

Double Fudge Brownies, Burnt Butter Blondies, Turtle Fudge Brownies 42

Cake Pops

Chocolate and Vanilla 42

Chocolate Dipped Strawberries 60

Chocolate Dipped Rice Krispies™ Treats 60

Chocolate Dipped Pretzel Rods 60

MINI DESSERT PACKAGES

*Dessert must be ordered for a Minimum of 80% of the Final Guest Count
Dessert Packages are Priced Per Person*

Choice of 4 Mini Desserts 28

Choice of 6 Mini Desserts 32

Includes Berries and Sliced Fruit

Includes Coffee and Hot Tea, Served at a Station for Up to 2 Hours

Cakes are permitted from an Outside Licensed Bakery

\$3 per person Cut and Serve Fee will Apply

Chocolate Filled Churros 38

Cannolis 42

Pana Cotta 38

Mini Strawberry Shortcake 38

Fruit Tart 42

Petite Chocolate Tarts 42

Mini Chocolate and Vanilla Cupcakes 42

Whoopie Pies 42

Bumpy Cakes 44

Cinnamon Sugar Donut Holes in a Bamboo Cone 38

IN PREPARATION

Intended For Wedding Party while Getting Ready for the Wedding Day

Continental Breakfast 28

Berries and Sliced Fruit

Bagels, Breakfast Breads, Pastries

Cream Cheese, Fruit Preserves, Honey and Peanut Butter

Orange Juice, Cranberry Juice, Coffee and Hot Tea

Light and Healthy 32

Vegetable Quiche, Tomato, Spinach and Feta Cheese

Whole Apples and Bananas, Orange Slices

Blueberry Muffins, Bran Muffins

Dried Fruits, Sliced Cheese, Crackers

Individual Trail Mix Packages

Orange Juice, Cranberry Juice, Coffee and Hot Tea

Cheese and Crackers 32

Selection of Domestic and Imported Cheeses, Charcuterie,

Berries and Sliced Fruit, Raw Vegetables

Nuts, Jam, Hummus, Crackers, Grilled Breads, Pita, Olives

Coffee and Hot Tea

Sandwiches 38

Roasted Turkey Breast, Swiss, Lettuce, Tomato, Avocado,

Dijonnaise on Whole Wheat Bread

Chicken Salad on a Croissant

Veggie Wrap

House Made Kettle Chips

Berries and Sliced Fruit

Coffee and Hot Tea

ADDITIONAL

Available to Enhance Existing Getting Ready Menus,

Or Combine a Minimum of Three Selections

BREAKFAST SANDWICHES \$8

Scrambled Egg and Cheddar Cheese

Served on an English Muffin

Vegetable Breakfast Burrito

Egg Whites, Swiss Cheese, Spinach, Roasted Peppers and Onions

Breakfast Burrito

Bacon, Sausage, Ham, Scrambled Egg, Shredded Cheddar Cheese

Yogurt Parfaits 6

Granola Bars 5

Veggies, Hummus & Pita 5

Berries and Sliced Fruit 8

Bags of Chips, Trail Mix, Pretzels 5

Cookies and Brownies 8

Hard Boiled Eggs 6

Bagels and Cream Cheese 5

BEVERAGES

Coffee and Hot Tea 75 / gallon

Water, Still or Sparkling 6 / each

Soft Drinks 5 / each

Mimosa 12 / drink

Beer or Hard Seltzer 7 / drink

Champagne 50 / bottle

Lemonade 5 / person

Iced tea 5 / person

LATE NIGHT SNACKS

Late Night Snacks Must be Ordered for a Minimum of 50% of the Final Guest Count

Sliders

*Hamburger and Cheeseburger Sliders, Pickles, Caramelized Onions,
Townsend Truffle Fries 16*

Wings

*Bone-In Chicken Wings with Buffalo, Garlic Parmesan, Barbeque Sauces
Carrot and Celery Sticks
Ranch and Blue Cheese Dressing 22*

Coney Dogs

*All Beef Natural Casing Dearborn Hot Dogs, Steamed Buns, Detroit Chili,
Cheese Sauce, Mustard, Ketchup, Diced Onions
Served with French Fries 15*

Flatbread

House Made Pepperoni, Cheese and Veggie Pizzas 13

Midnight Bite 15

Choice of Three:

Chicken Fingers, Served with Ranch and Barbeque Sauce

Mozzarella Sticks, Served with Marinara Sauce

Warm Buttered Pretzel Bites, Served with Beer Cheese Sauce

Quesadillas, Served with Salsa and Sour Cream

Corn Dogs, Served with Ketchup and Mustard

Brownies, Blondies and Chocolate Chip Cookies

FAREWELL BREAKFAST

Includes Service for a Maximum of Two Hours

Served with Orange Juice, Cranberry Juice, Coffee and Hot Tea

\$150 Service Fee will apply for Less than 15 Guests

Continental Breakfast 28

Berries and Sliced Fruit

Bagels, Breakfast Breads, Pastries

Cream Cheese, Fruit Preserves, Honey and Peanut Butter

Orange Juice, Cranberry Juice, Coffee and Hot Tea

The Classics 36

Berries and Sliced Fruit

Fresh Butter Croissants, Breakfast Breads, Miniature Scones, with Strawberry Butter and Michigan Berry Jam

Scrambled Eggs

Townsend Breakfast Home Fries, Sautéed Peppers and Onions

Applewood Smoked Bacon

Turkey Sausage Patty

Steel Cut Oatmeal, Brown Sugar, Toasted Walnuts, Raisins, 2% Milk and Cinnamon

Merrill Street Breakfast 42

Berries and Sliced Fruit

Fresh Butter Croissants, Breakfast Breads, Miniature Scones, with Strawberry Butter and Michigan Berry Jam

Scrambled Eggs

Vegetable Quiche, Tomato, Spinach and Feta Cheese

Townsend Breakfast Home Fries

Applewood Smoked Bacon

Turkey Sausage Patty

Individual French Toast Bread Pudding, with Michigan Maple Syrup, Whipped Cream and Berry Compote

* Chef Fee Required

** Bartender Required

ADDITIONALS

Chef Attendant Fee of \$200 Added as Notated, 1 Chef per 75 Guests Required

Breakfast Stations are Priced Per Person, and Must Be Ordered for the Full Guaranteed Guest

Salmon Lox

Nova Lox, Sliced Tomatoes, Hardboiled Eggs, Capers, Sliced Red Onions and Cucumbers, Bagels and Cream Cheese 16

Avocado Toast*

Whole Wheat Bread, Avocado Mash, Sliced Tomatoes and Cucumbers, Crispy Seasoned Chickpeas, Hard Boiled Eggs 14

Made to Order Omelet Station*

1 Chef Per 50 Guests Required

Free Range Whole Eggs, Egg Whites, Mushrooms, Peppers, Onion, Tomato, Spinach, Scallions, Ham, Applewood Smoked Bacon, Aged Cheddar, Swiss, and Feta Cheeses, Fire Roasted Salsa 21

Griddle Station*

Choice of Buttermilk Pancakes or Belgian Waffles Made to Order, Served with Warm Maple Syrup, Whipped Cream and Fresh Berries 14

Waffle Cone Fruit Cups*

Freshly Made Waffle Cones and Waffle Bowls, Sliced Seasonal Fruit and Berries, Served with Chocolate Syrup, Whipped Cream and Mint Garnish 14

BREAKFAST SANDWICHES 10

Scrambled Egg and Cheddar Cheese

Served on an English Muffin

Vegetable Breakfast Burrito

Egg Whites, Swiss Cheese, Spinach, Roasted Peppers and Onions

Breakfast Burrito

Bacon, Sausage, Ham, Scrambled Egg, Shredded Cheddar Cheese

BEVERAGES

Mimosa 12 per drink

Bloody Mary's** 12 per drink

BEVERAGES

\$200 Per Bartender / Per 75 Guests

Additional Bartenders Requested - \$500 Each

Bartender Fees are the Responsibility of the Group Organizer

GOLD BAR

Tito's Vodka

Tanqueray Gin

Bacardi Silver Rum

Captain Morgan Spiced Rum

Old Forester Bourbon

Monkey Shoulder Scotch

Jack Daniels

Espolon Reposado Tequila

PLATINUM BAR

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi Silver Rum

Captain Morgan Spiced Rum

Makers Mark Bourbon

Pendleton Rye

Johnnie Walker Black Scotch

Patron Silver Tequila

BEER

Bell's Two Hearted Ale, Bud Light, Heineken, Atwater Dirty Blonde Wheat Ale

WINE

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Sparkling

Wine List Available Upon Request

HOSTED BAR

Charged on Consumption

Gold Cocktail:	12 / drink
Platinum Cocktail:	14 / drink
Beer:	7 / bottle
House Wine:	45 / bottle
House Sparkling:	50 / bottle
Soft Drinks:	5 / each
Juices & Bottled Water:	6 / each

HOSTED BAR PACKAGE

Available for Seated Events Only

Beer & Wine	
First Two Hours	30 Per Person
Additional Hour	8 Per Person
Includes (4) Wines + (4) Beers	

Gold Bar	
First Two Hours	36 Per Person
Additional Hour	12 Per Person

Platinum Bar	
First Two Hours	45 Per Person
Additional Hour	14 Per Person

SPECIALTY COCKTAILS 15

Available Upon Request

Old Fashioned, Bourbon, Simple, Bitters
Negroni, Gin, Sweet Vermouth, Campari
Classic Margarita, Tequila, Lime, Simple
Aperol Spritz, Aperol, Prosecco, Soda, Orange Garnish
Lemondrop, Vodka, Lemon, Simple
Espresso Martini, Vodka, Coffee Liqueur, Espresso

NON-ALCOHOLIC BEVERAGE PACKAGE

Available for Seated Events Only

Soda, Juice, Lemonade, Iced Tea
Attendant Fee of \$200 Required, 1 Attendant per 75 Guests

First Two Hours	14 Per Person
Additional Hour	5 Per Person