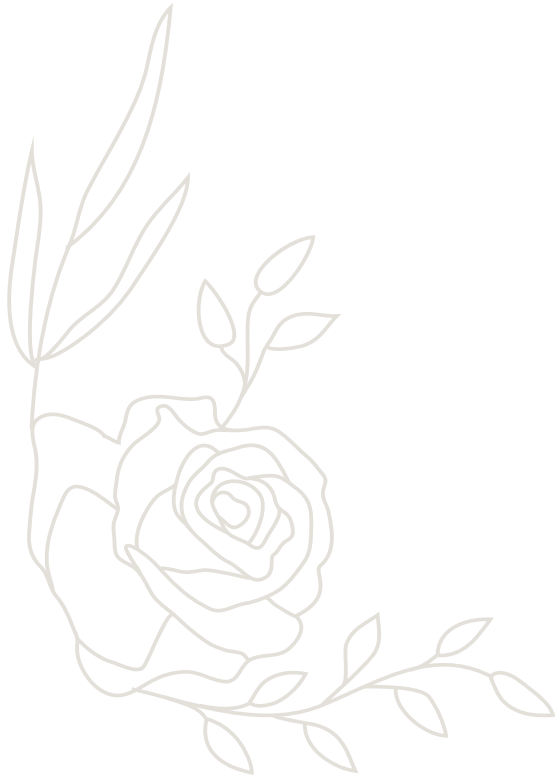




# THE TOWNSEND HOTEL

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 HOR D'OEUVRES

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

### HOT

#### Bacon Wrapped Scallop

Spicy Tomato Jam, Herb Salad 6

#### Baked Scallop Brandade

Baked In Shell, Caviar, Chervil 6

#### Fire Cracker Shrimp

Spicy Mayo, Sweet and Spicy Glaze, Served In a Cone 5.50

#### Duck Confit

Citrus Gremolata, Honey Ricotta, Black Pepper Profiterole 5.50

#### Asian Chicken Skewer

Pineapple Wedge, Teriyaki 5.50

#### Grilled Skirt Steak

Manchego Cheese, Chorizo and Pepper Relish 6.50

#### Grilled Lamb Sausage Kabab

Pepper, Onion, Roasted Garlic and Mint Relish 7

#### White Cheddar and Corn Fritter

Spicy Aioli (Vegetarian) 4.50

#### Crispy Cauliflower

Pepita Pesto, Lemon Pepper, Chili Oil (Vegan) 4.50

### COLD

#### Charcuterie Cones

Hummus, Olives, Grilled Bread 7

#### Smoked Salmon Mousse

Bagel Crisp, Everything Bagel Spice, Lemon and Dill 5

#### Crab Salad

Vanilla Truffle Crème Fraiche, Buttered Brioche, Chives 6.50

#### Nori Wrapped Tuna Loin

Wasabi, Sweet Soy, Sesame Dressing 7

#### Deviled Quail Egg

Prosciutto, Herb Salad, Pumpernickel 5.50

#### Beef Tartare

French Feta Cheese, Dried Olives, Spring Onion and Capers Olive Oil 6

#### Olive Tapenade on Crostini

Roasted Pepper Relish, Goat Cheese (Vegetarian) 4.50

#### Brussel Sprouts

Sweet Sriracha, Smoked Sea Salt, Almond Butter (Vegan) 5

#### Savory Cannoli

Orange, Pistachio, Serrano Ham, Pecorino 5

## APPETIZER DISPLAYS

Minimum order of 25 guests

### Cheese and Charcuterie Grazing Table

Selection of Domestic and Imported Cheeses, Charcuterie, Candied Fruit, Jam, Crackers, Grilled Breads, Olives, Oils 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

Shrimp Cocktail, Oysters on 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

Olive Tapenade, Fresh Mozzarella, Basil Dipping Sauce, Pesto, Oils, Pickled Onion, Grilled and Toasted Breads 15

### Fruit Display

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

### Vegetable Display

Raw, Roasted, Grilled and Pickled Vegetables

Hummus, Buttermilk Ranch, Blue Cheese Dressing

Crackers, Baguettes, Focaccia 18

\*MP ~ Market Price

## PLATED DINNER

*Choice of Soup or Salad included in the Entrée Pricing  
First Course will be served with Warm Rolls and Butter*

### SALAD

#### Mixed Greens

*Herb Hummus, Carrot Ribbons, Heirloom Tomato, Shaved Cucumber, Burnt Lemon Vinaigrette*

#### Caesar

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

#### Kale and Brussel 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*

#### Spinach Salad

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

#### Baby Wedge

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

#### Grilled Radicchio & Water Cress

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

### 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*

#### Madeira Cream

*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*

#### White Asparagus Vichyssoise

*Truffle Cream, Grilled Asparagus, Micro Croutons*

## **APPETIZER**

### **Tuna Crudo**

*New Potato, Haricot Vert, Shallot, Herb, Lemon Oil, Avocado* 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 (Vegetarian)* 24

### **Heirloom Tomato**

*Grilled Peaches, Fava Beans, Fig Reduction, Sprouts, Arugula (Vegan)* 24

## **INTERMEZZO**

8

*Choice of One*

Orange Sorbet, Champagne

Mango and Raspberry Sorbet, Sparkling White Grape Juice

Lemon Strawberry Sorbet, Lime Sparkling Water

## ENTRÉE

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

*\*Choice of Entrée Meals Requires 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 Selection 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

*Mushroom Palmier, Vegetable Tartlet, Broccolini, Arancini with Tarragon 74*

### Braised Short Rib

*Sauce Chasseur, 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*

### Trout Almondine

*Fingerling Potato, Burnt Shallots, Haricot Vert Salad, Lemon Chive Butter 65*

### Smoked Pork Tenderloin

*Baked Pineapple with Sage, Herb Polenta, Harissa Butter 74*

### Olive Cured Rack of Lamb

*Brule Feta, Giardiniera Salad 84*

### Tuscan Style Gnocchi

*Oven Dried Tomato, Wilted Spinach, Basil, Parmesan, Sage and Olive Dust (Vegetarian) 58*

### Masala Spice Cauliflower

*Blistered Tomato, Makhani Sauce, Toasted Basmati Rice (Vegetarian) 58*

### Sweet Potato Tart

*Spiced Quinoa, Puffed Wild Rice (Vegan) 58*

### Cajun Roasted Cauliflower Steak

*Chimichurri, Romesco Sauce, Arugula Salad (Vegan) 58*



## **DUET PLATES**

*Choice up to Two Proteins and One Vegetarian or Vegan Meal OR  
One Duet Plate and Vegetarian or Vegan Option*

*\*Choice of Entrée Meals Requires 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 Selection for Each Guest will be due 10 Days Prior to your Event*

### **Filet Mignon and Shrimp**

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

### **Filet Mignon and Salmon**

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

### **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 Gritz, Shaved Brussel 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 88*

## BUFFETS

### OFF THE GRILL

90

#### Apple and Cucumber Salad

*Cucumbers, Tart Apple, Red Onion, Parsley, Celery Seed Vinaigrette*

#### BLT Slaw

*Iceberg Lettuce, Cabbage, Crispy Bacon, Heirloom Tomatoes, Coleslaw Dressing with Bacon Reduction*

#### Heirloom Tomato Salad

*Pickled Red Onion, Feta, Sumac Red Wine Dressing*

#### Apple and Cucumber Salad

*Cucumbers, Tart Apple, Red Onion, Parsley, Celery Seed Vinaigrette*

#### Smoked Salmon Fillet Carving Station

*Sweet and Spicy Dry Rub, Sweet Pimento Remoulade*

#### Smoked Barbeque Beef Brisket

*Cider Rubbed Brisket*

#### Grilled Barbeque Chicken Thighs

*Crispy Onions*

#### Baked Mac & Cheese

*Cavatappi Pasta, House Made Cheese Sauce, Parmesan and Bread Crumb Topping*

#### Cast Iron Corn Bread

*Served with Michigan Honey Butter*

#### Cherry Wood Smoked Pit Beans

*Caramelized in Brown Sugar*

#### Braised Greens

#### Vanilla Bourbon Peach Cobbler

*Citrus Scented Anglaise*

#### Chocolate Chip Cookies

#### Chocolate Espresso Brownies

#### Cast Iron S'more Dip

*Graham Crackers*

## TOWNSEND DINNER BUFFET 90

### Caesar

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

### Kale and Brussel Sprout Salad

*Pomegranate, Macerated Apples, Shaved Manchego, Truffle Grapefruit Vinaigrette*

### Lobster Bisque

*Cognac, Chives, Lobster Salad*

### Warm Rolls and Sweet Butter

### Chicken Coq Au Vin

*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*

### Mini Crème Brule

*Vanilla Crème Brule with Berry Garnish*

## CICCHETTI 78

### Mixed Greens

*Carrot Ribbons, Heirloom Tomato, Shaved Cucumber, Burnt Lemon Vinaigrette*

### Baby Wedge

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

### Tomato Pesto Salad

*Olives, Cucumbers, Basil*

### Rigatoni Primavera

*Asparagus, Squash, Peas, Shaved Parmesan*

### 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

### Crispy Garlic Baguette

### Deconstructed Ratatouille

*Eggplant, Cherry Tomatoes, Zucchini, Garlic, Basil, Olive Oil*

### Pear Brioche Tart

*Frangipane, Honey Poached Pear, Spice Cake Crumble, Praline Sponge Cake, Caramel Sauce*

### Waffle Cone Cannolis

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

### Limencello Tiramisu

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

## 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 Attendant per 75 Guests Required

### Market Salad 20

Mixed Baby Greens, Gem Lettuce, Lacinato Kale Heads  
Shaved Carrots, Tomatoes, Cucumbers, Mini Peppers, Radishes  
Dried Cranberries, Dried Cherries, Dried Apricots, Croutons  
Raspberries, Blueberries, Strawberries  
Puff Rice, Quinoa, Farro, Barley  
Blue Cheese, Goat Cheese, Cheddar, Feta, 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 Bar \* 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 Schwarma Wraps, Lettuce, Sliced Red Onions, Grape Tomatoes, Hummus  
and Pickles, Tzatziki Sauce, Garlic Sauce, Hummus, Oil and Vinegar, White Bean Dip

### Sushi and Sashimi MP

Soy Sauce, Wasabi, Ginger

### Poke Bowls \* 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

\* Chef Attendant required

\*MP ~ Market Price

**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*

*Lobster Rolls*

*Philly Cheesesteak Sliders*

*Steamed Clams, Chopped Corn, Red Potatoes, Chorizo*

*House Made Chips*

\* Chef Attendant required

## CARVING STATIONS

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

**Certified Angus Beef Tenderloin**

*Demi 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*

*Includes Milk, Juice or Soft Drinks*

\$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

## MINI DESSERTS

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

**Macarons** 42

**Cookies** 42

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

**Brownies** 42

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

**Cake Pops** 42

*Chocolate and Vanilla*

**Chocolate Dipped** 60

*Strawberries, Oreos, Rice Krispies, or Pretzel Rods*

**Chocolate Filled Churros** 38

**Cannolis** 42

**Pana Cotta** 38

**Mini Strawberry Shortcake** 38

**Fruit Tart** 48

**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

## MINI DESSERT PACKAGES

*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 Service*

**Wedding Cakes are permitted from a  
Licensed Bakery**

*\$3 per person Cut and Serve Fee will Apply*

## 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*

### **Great Lakes Favorites \* 16**

*Bumpy Cake Cupcakes*

*Chocolate Cherry Monkey Bread*

*Saunders Fudge Cream Puff*

*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,*

*Chocolate Dipped Pretzels, Chocolate Dipped Strawberries*

*Chocolate Dipped Oreos, Funfetti Cake Pops with 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*

### **Coffee Station 16**

*Regular and Decaf Coffee*

*Whipped Cream, Chocolate Shavings*

*Baileys, Jameson, Kahlua, Frangelico*

*\* Chef Attendant required*



## 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*

### **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*

*Cookies and Brownies*

## 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 6 / each

Water, Still or Sparkling 6 / each

Soft Drinks 5 / each

Mimosa 12 / drink

Beer 7 / drink

Champagne 50 / bottle

Lemonade 5 / person

Iced tea 5 / person

## LATE NIGHT SNACKS

### 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

### **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*

### **Merrill Street Breakfast** 42

*Sliced Fruit and Berries*

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

*Quiche Lorraine, Swiss Cheese and Ham*

*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*

## ADDITIONALS

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

### **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*

#### **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\***

*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*

### **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*

*Bailey's Irish Cream*

*Kahlua*

### **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*

*Bailey's Irish Cream*

*Kahlua*

### **BEER**

*Bell's Two Hearted Ale, Bud Light, Heineken, Amstel*

### **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

## 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  |