



2010
Banquet Menus

THE CONTINENTAL

Chilled Orange, Tomato and Cranberry Juice

Assorted Baked Breakfast Breads, Muffins and Bagels
Fruit Preserves, Cream Cheese and Butter

Coffee, Decaffeinated Coffee and Tea

\$11.50 per person

THE EXECUTIVE CONTINENTAL

Chilled Orange, Tomato and Cranberry Juice

Display of Fresh Fruit and Berries

Assorted Baked Breakfast Breads, Muffins and Bagels
Fruit Preserves, Cream Cheese and Butter

Coffee, Decaffeinated Coffee and Tea

\$12.95 per person

THE CONTINENTAL POWER BREAKFAST

Chilled Orange, Tomato and Cranberry Juice

Display of Fresh Fruit and Berries

Individual Assorted Yogurts

Assorted Cereals with Milk and Whole Bananas

Assorted Baked Breakfast Breads, Muffins and Bagels
Fruit Preserves, Cream Cheese and Butter

Coffee, Decaffeinated Coffee and Tea

\$14.95 per person

Prices Subject to 22% Service Charge and 6% Sales Tax

THE BREAKFAST BUFFET
(Minimum of 25 Guests)

Chilled Orange, Tomato and Cranberry Juice

Fresh Scrambled Eggs
Crisp Bacon Strips *
Roasted Link Sausage
American Fried Potatoes

Assorted Baked Breakfast Breads, Bagels and Muffins
Fruit Preserves, Cream Cheese and Butter

Coffee, Decaffeinated Coffee and Tea

\$16.95 per person

THE DELUXE BREAKFAST BUFFET
(Minimum of 25 Guests)

Chilled Orange, Tomato and Cranberry Juice

Display of Fresh Fruit and Berries

Assorted Cereals with Milk and Whole Bananas

Fresh Scrambled Eggs
Crisp Bacon Strips *
Roasted Link Sausage
American Fried Potatoes

Assorted Baked Breakfast Breads, Bagels and Muffins
Fruit Preserves, Cream Cheese and Butter

Coffee, Decaffeinated Coffee and Tea

\$18.95 per person

* Turkey Bacon, Turkey Sausage and Vegetarian Breakfast Meats available upon request

A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

THE IMPERIAL BREAKFAST BUFFET

(Minimum of 50 Guests)

Chilled Orange, Tomato, Grapefruit and Cranberry Juice

Display of Fresh Fruit and Berries

Individual Assorted Yogurts

Assorted Cereals with Milk and Whole Bananas

Fresh Scrambled Eggs with Chives and Mushrooms

Michigan Dried Cherry French Toast in Light Grand Marnier Batter
With Michigan Maple Syrup

Grilled Smoked Ham
Crisp Bacon Strips *
Roasted Sausage Links

O'Brien Potatoes

Assorted Baked Breakfast Breads, Muffins and Cinnamon Croissants
Fruit Preserves and Butter

Coffee, Decaffeinated Coffee and Tea

\$21.00 per person

* Turkey Bacon, Turkey Sausage and Vegetarian Breakfast Meats available upon request

THE BREAKFAST BUFFET UPGRADE MENU

Upgrade any of our breakfast buffets with any or all of the following items at **\$4.00** per person:

- Quiche Lorraine
- Cheese Blintzes with Berry Compote
- Cinnamon Swirl French Toast or Michigan Dried Cherry French Toast with Warm Maple Syrup
- Baking Powder Biscuits and Sausage Gravy
- Corned Beef Hash or Roast Beef Hash
- Chef Carved Herb-Crusted Roast New York Strip Loin add **\$12.00** per person*
- Breakfast Croissant Sandwiches
- Warm Breakfast Burrito with Scrambled Egg, Crisp Bacon and Sliced Cheddar
***\$85.00** Chef Carver Fee per carver required

A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

THE PLATED AMERICAN BREAKFAST

Chilled Fresh Orange Juice

Fresh Scrambled Eggs
Crisp Bacon Strips and Roasted Link Sausage *
American Fried Potatoes

Assorted Baked Breakfast Breads and Muffins
Fruit Preserves and Butter

Coffee, Decaffeinated Coffee and Tea

\$15.95 per person

THE PLATED SUNRISE BREAKFAST

Chilled Fresh Orange Juice

Fresh Fruit Cup

Fresh Scrambled Eggs with Chives and Mushrooms
Crisp Bacon Strips and Roasted Link Sausage *
American Fried Potatoes

Assorted Baked Breakfast Breads and Muffins
Fruit Preserves and Butter

Coffee, Decaffeinated Coffee and Tea

\$16.50 per person

* Turkey Bacon, Turkey Sausage and Vegetarian Breakfast Meats available upon request

A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

THE PLATED MICHIGAN BREAKFAST

Chilled Orange Juice

Michigan Dried Cherry French Toast with Strawberry Garnish,
Maple Syrup and Whipped Butter
Roasted Link Sausage *

Assorted Baked Breakfast Breads and Muffins
Fruit Preserves and Butter

Coffee, Decaffeinated Coffee and Tea

\$16.50 per person

THE PLATED GARDEN BREAKFAST

Orange Juice

Vegetable Quiche
Potatoes O'Brien

Turkey Sausage Patties *

Assorted Baked Breakfast Breads and Muffins
Fruit Preserves and Butter

Coffee, Decaffeinated Coffee and Tea

\$16.50 per person

* Turkey Bacon, Turkey Sausage and Vegetarian Breakfast Meats available upon request

A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

THE BRUNCH BUFFET

(Minimum of 50 Guests)

Chilled Orange, Tomato, Cranberry and Grapefruit Juice

Assorted Baked Breakfast Breads, Muffins and Cinnamon Croissants

Display of Fresh Fruit and Berries

Display of Imported and Domestic Cheeses
Including Brie, Camembert, Soft Blue, Cheddar and Swiss

The Pasta Salad of the Day

Mixed Field Green Salad with Bleu Cheese, Herb Vinaigrette and Fat Free French Dressings

Cold Smoked Salmon with Savory Bagels, Cream Cheese, Chopped Egg,
Capers and Diced Red Onions

Fluffy Omelettes Cooked to Order, Prepared by our Chef with an Array of Fillings

Quiche Lorraine

Crisp Bacon Strips *
Roasted Link Sausage

Oven Roasted Chicken with Lemon Caper Sauce

Assorted Freshly Baked Rolls and Butter

Chef's Selection of Steamed Vegetable Medley and Potato

Assorted Desserts

Coffee, Decaffeinated Coffee and Tea

\$32.00 per person

* Turkey Bacon, Turkey Sausage and Vegetarian Breakfast Meats available upon request

(1) Chef's Fee: \$85.00 (One Chef per 50 guests required)
Prices Subject to 22% Service Charge and 6% Sales Tax

THE INTERLUDES

Assorted Soft Drinks	\$2.50 each
Assorted Mineral Waters (e-Spring Bottled Water, Clearly Canadian, Evian and Perrier)	\$2.50 each
Assorted Bottled Juices	\$2.75 each
Assorted Fruit Juices by the Pitcher Orange, Grapefruit, Tomato or Cranberry	\$40.00 per gallon
Regular or Decaffeinated Coffee, Selection of Teas	\$40.00 per gallon
Coffee with Flavorings, A Variety of Fine Syrups Served with the Following Condiments: Chocolate Shavings, Ground Cinnamon, Whipped Cream and Sugar in the Raw	\$44.00 per gallon
Lemonade or Iced Tea	\$40.00 per gallon
Chilled Apple Cider	\$40.00 per gallon
Hot Spiced Apple Cider Steeped with Cinnamon Sticks and Clove-Studded Oranges	\$44.00 per gallon
White Grape Juice Punch, Sparkling White Grape Juice with Sierra Mist and Sliced Fresh Strawberries	\$40.00 per gallon
Sparkling Champagne-Style Punch	\$60.00 per gallon
Milk (8oz. Cartons, Whole, 2%, Chocolate and Skim)	\$1.75 each
Assorted Bottled Lipton Iced Teas	\$3.00 each
Starbuck's® Frappuccino	\$3.00 each

THE INTERLUDES 'BY THE DOZEN'

\$18.00 per Dozen

Original Dutch Windmill Cookies

\$24.00 per Dozen

Slices of Assorted Baked Breakfast Breads

Shelled Hard Boiled Eggs

Whole Fresh Fruit (Apples, Bananas and Oranges)

Assorted Individual Bags of Potato Chips and Pretzels

Chocolate-Dipped Oreo Cookies

\$28.00 per Dozen

Assorted Donuts and Muffins

Assorted Finger Sandwiches (Ham, Turkey or Beef with Watercress and Cheese)

\$30.00 per Dozen

Assorted Individual Yogurts

Michigan Cherry Scones

Assorted Bagels with Cream Cheese

Pecan Cinnamon Rolls

Flaky Butter Croissants

Assorted Fruit and Cream Cheese Danish

Homemade Candied Rice Krispies Bars

Pecan Brownies

Grand Plaza Michigan Dried Cherry Granola Bars

Kellogg's Nutri-Grain Bars

Chocolate Dipped Biscotti

Chocolate Dipped Pretzel Rods

Cinnamon Croissants or Chocolate Croissants

Fancy Tea Cookies*

(*Price per Pound / 30-35 Cookies per Pound)

\$36.00 per Dozen

Assorted Petit Fours, Chocolate Truffles and Chocolate Dipped Strawberries

Skewers of Fresh Cubed Fruit and Berries

Antipasto Skewers of Cubed Cheeses, Genoa Salami, Olive and Pepperoncini

\$42.00 per Dozen

Freshly Baked Cookies (Chunky Chocolate Nut, Oatmeal Raisin, Sugar and

White Chocolate Chunk with Roasted Macadamia Nut)

\$56.00 per Dozen

Warm Breakfast Burrito with Scrambled Egg, Diced Ham, Grated Cheddar and Salsa

Warm Croissant Sandwich with Scrambled Egg, Crisp Bacon and Sliced Cheddar

Warm English Muffin Breakfast Sandwich with Scrambled Egg, Sliced Ham and Sliced Cheddar

Prices Subject to 22% Service Charge and 6% Sales Tax

THE BREAK MENU

(Breaks offered for Period of Maximum of Two Hours)

\$4.00 per person

Coffee, Decaffeinated Coffee and Tea

\$5.00 per person

Coffee, Decaffeinated Coffee and Tea
Assorted Soft Drinks

\$5.00 per person

Coffee, Decaffeinated Coffee and Tea
Orange, Cranberry and Tomato Juice

\$5.50 per person

Assorted Soft Drinks, e-Spring Bottled Water and
Assorted Freshly Baked Cookies

\$5.50 per person

Coffee, Decaffeinated Coffee and Tea
Assorted Soft Drinks, e-Spring Bottled Water and Bottled Juices

\$5.50 per person

Coffee, Decaffeinated Coffee and Tea
Assorted Donuts and Muffins

\$7.50 per person

Coffee, Decaffeinated Coffee and Tea
Assorted Soft Drinks, e-Spring Bottled Water
Assorted Freshly Baked Cookies

\$7.95 per person

Assorted Soft Drinks, e-Spring Bottled Water
Individual Bags of Potato Chips and Pretzels
Assorted Freshly Baked Cookies and Pecan Brownies

\$8.75 per person

Assorted Soft Drinks, e-Spring Bottled Water
Chilled Fresh Fruit Skewers with Warm Chocolate Dip

\$10.50 per person

Assorted Soft Drinks, e-Spring Bottled Water
Antipasto Display Including Genoa Salami, Proscuitto, Olives, Pepperoncini, Roasted
Button Mushrooms, Grilled Asparagus, Romano Chunks, Gorgonzola,
Liptauer Cheese Spread and Grape Clusters

Prices Subject to 22% Service Charge and 6% Sales Tax

THE DELI BUFFET LUNCH

Mixed Field Greens with Radish and Carrots
Herb Vinaigrette and Ranch Dressings

Fresh Fruit Salad

Potato Salad with Chives

Selection of Sliced Ham, Turkey
Roast Beef, Salami, Swiss, Colby and Cheddar Cheese
Sliced Ripe Tomatoes, Sliced Dill Pickles and Lettuce

Ruffled Potato Chips and Pretzel Twists

Assorted Deli Breads and Condiments

Assorted Desserts

Coffee, Decaffeinated Coffee and Tea

\$22.00 per person

Addition of Chef's Soup of the Day: **\$2.95 per person additional charge**

Assorted Soft Drinks **\$2.50 each**
and e-Spring Bottled Water **\$2.50 each**
may be offered with lunch.
Charges will be based on consumption.

(Minimum guaranteed attendance of 12 guests is required)

A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

THE GRAND BURGER BUFFET LUNCH

Grand Plaza Garden Salad with Ranch Dressing

Fresh Fruit Salad

Spicy Texas Chili

“Build Your Own” 6 Ounce Beef Hamburgers *

Toppings of Sliced Ripe Tomatoes, Bermuda Onion Rings,
American and Swiss Cheeses, Warm Crisp Bacon, Marinated Sliced Mushrooms,
Sliced Dill Pickles, Sweet Pickle Relish, Lettuce Leaves,
Mustard, Mayonnaise, Fresh Salsa and Tomato Ketchup

Spicy Cajun Potato Wedges

Assorted Pies and Warm Fruit Cobbler

Coffee, Decaffeinated Coffee and Tea

\$22.00 per person

Addition of Grilled Chicken Breasts: **\$4.00 per person additional charge**

* Vegetarian Burgers available upon request

Assorted Soft Drinks **\$2.50 each**
and e-Spring Bottled Water **\$2.50 each**
may be offered with lunch.
Charges will be based on consumption.

(Minimum guaranteed attendance of 12 guests is required)

A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

THE ITALIAN BUFFET LUNCH

Caesar Salad with Croutons

Mixed Field Greens with Cherry Tomatoes and Garlic Croutons
Herb Vinaigrette

Fresh Fruit Salad

Assorted Pizzas to Include
Pepperoni, Vegetarian and Four Cheese Pizza

Breast of Chicken – Tuscan Style

Vegetable Lasagna

Freshly Grated Parmesan Cheese and Red Pepper Flakes

Tuscan Garlic Bread

Assorted Italian-Inspired Desserts

Coffee, Decaffeinated Coffee and Tea

\$22.75 per person

Assorted Soft Drinks **\$2.50 each**
and e-Spring Bottled Water **\$2.50 each**
may be offered with lunch.
Charges will be based on consumption.

(Minimum guaranteed attendance of 12 guests is required)

A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

THE SOUTHWESTERN BUFFET LUNCH

Chopped Iceberg Lettuce with Tomatoes and Shredded Cheddar Cheese
Southwestern Ranch Dressing

Marinated Beans with Chili and Cilantro

Fresh Fruit Salad

Taco Bar with a Choice of Crisp Corn Tortillas and Warm Soft Flour Tortillas

Marinated Strips of Fajita Chicken with Sautéed Bell Pepper and Onion

Seasoned Taco Beef

Salsa, Sour Cream, Guacamole
Shredded Cheddar Cheese and Sliced Jalapeños

Spanish Style Rice and Beans

Crisp Tortilla Chips with Hot Chili Con Queso

Assorted Southwestern-Inspired Desserts

Coffee, Decaffeinated Coffee and Tea

\$22.75 per person

Assorted Soft Drinks **\$2.50 each**
and e-Spring Bottled Water **\$2.50 each**
may be offered with lunch.
Charges will be based on consumption.

(Minimum guaranteed attendance of 12 guests is required)

A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

THE ASIAN EXPRESS LUNCH BUFFET

Mixed Greens Salad with Mandarin Oranges and Sliced Almonds
Citrus Vinaigrette

Chopped Salad with Carrots, Sprouts, Bok Choy,
Toasted Sesame Miso Dressing

Fresh Fruit Salad

Vegetarian Spring Rolls
Sweet and Sour Sauce
Soy Sauce
Chili Garlic Sauce

Stir-Fried Ginger Beef with Shiitake Mushrooms and Chopped Scallions

Coconut Lemongrass Chicken

Jasmine Rice
Stir-Fried Vegetables

Assorted Asian-Inspired Desserts

Coffee, Decaffeinated Coffee and Tea

\$23.75 per person

Add Wonton, Miso, Hot & Sour or Egg Drop Soup:
\$2.95 per person additional charge

Assorted Soft Drinks **\$2.50 each**
and e-Spring Bottled Water **\$2.50 each**
may be offered with lunch.
Charges will be based on consumption.

(Minimum guaranteed attendance of 12 guests is required)

A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

LUNCH APPETIZERS AND SALADS

(Select One Item)

Fresh Baby Spinach and Frisée with Mushroom and Tomato
Basil Vinaigrette

Traditional Caesar Salad with Herb Croutons and Grated Parmesan Cheese

Crisp Baby Iceberg Lettuce with Cucumber, Carrots,
Cheddar Cheese, Tomato
Ranch Dressing

Mixed Field Greens with Cucumber and Roasted Roma Tomato
Herb Vinaigrette

Bowl of Seasonal Melon, Pineapple and Berries

Fresh Baby Spinach with Chopped Romaine, Pine Nuts and Tomato
with Balsamic Vinaigrette

Torn Bibb Lettuce with Romaine, Grape Tomato and Shredded Manchego Cheese
Herb Vinaigrette

Chopped Salad of Romaine and Iceberg Lettuce
with Mandarin Orange and Sun-Dried Cherries
Citrus Vinaigrette

Chef's Soup of the Day

Soup Selection with Puff Pastry Dome: **\$2.00 per person additional charge**

Prices Subject to 22% Service Charge and 6% Sales Tax

LUNCH ENTRÉES

Fennel Crusted Pork Loin with Peach Chutney	\$22.95
Grilled Pork Chop with Warm Michigan Apple Compote	\$22.75
Pretzel-Crusted Whitefish with Stone Ground Mustard Cream Sauce	\$22.75
Asian Barbecue Salmon with Vegetable Fried Rice	\$23.50
Chicken Piccata with a Lemon Capers Sauce	\$21.95
Penne Pasta with Roasted Red Pepper Sauce and Grilled Chicken Breast, Roasted Vegetables	\$21.95
Roasted Chicken Breast Filled with an Herb Stuffing with a Madeira Sauce	\$23.95
Grilled Chicken Breast with Wild Mushroom Melange	\$23.50
Turkey Scaloppine with Lemon Thyme Jus	\$23.25
6oz. Tenderloin of Beef with Cabernet Sauvignon Demi Glace	\$32.00
Caesar Salad Topped with Grilled Chicken with Focaccia Croutons	\$21.95
Black & Blue Salad: Blackened Sliced Steak atop Chopped Romaine and Radicchio with Blue Cheese Crumbles and Blue Cheese Dressing	\$22.95
Plaza Cobb Salad Tossed with Smoked Turkey, Crisp Bacon, Chopped Egg, Green Onion and Blue Cheese with Green Goddess Dressing	\$22.95
The Sandwich Plate: A Duo of Open Face Sandwiches with Fresh Fruit Salad Select Two:	
• Chicken Salad with Michigan Dried Cherries on a Baking Powder Biscuit	
• Albacore Tuna Salad on a Toasted English Muffin	
• Sliced Roast Beef with Boursin Cream and Horseradish Sauce on a Sage Roll	
• Turkey Bacon Club on a Mini Croissant with Garlic Aioli Topped with Pesto	
	\$21.95

All Entrees include choice of Appetizer or Salad and Dessert
Seasonal Vegetables, appropriate Potato, Rice or Pasta,
Dinner Rolls and Butter, Coffee, Decaffeinated Coffee and Tea

A three-course minimum is required

A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

LUNCH DESSERTS
(Select One Item)

Apple Tiramisu with Carmel Vanilla Sauce

White Chocolate Cheesecake Swirled with Raspberry Coulis

- or -

Vanilla Cheesecake with Strawberry Sauce

Chocolate Cherry Almond Tart with Amaretto Vanilla Sauce

Chocolate Mousse in a Chocolate Cup with Raspberry Sauce

Fruit Pie – Apple, Cherry, Peach or Blueberry

Key Lime Pie with Mango Sauce

Flourless Chocolate Cake with Berry Coulis

Raspberry Torte – Layered White Cake with
Duo of French Cream and Raspberry Sauce

Chocolate Coconut Tart with Passion Coulis

Prices Subject to 22% Service Charge and 6% Sales Tax

THE BROWN BAG LUNCH

\$14.95 per person

Our Chef Garde Manger and his staff offer the following sandwiches, prepared with his appropriate selection of breads and sliced cheeses. Each Brown Bag Lunch will include a piece of whole fresh fruit, and one of our freshly baked chocolate chunk cookies. Please select a maximum of three options for your event.

- Deli Hoagie
- Chicken Salad
- Tuna Salad
- Smoked Turkey
- Baked Ham
- Roast Beef
- Vegan

All brown bag lunches include potato chips, salt, pepper, condiments, plastic utensils, WetNap and napkins.

Beverages – Charged Based upon Consumption

Assorted Soft Drinks	\$2.50
e-Spring Bottled Water	\$2.50
Assorted Bottled Fruit Juices	\$2.75

Prices Subject to 22% Service Charge and 6% Sales Tax

DINNER APPETIZERS AND SALADS

(Select One Item)

Radicchio, Watercress, Shiitake Mushrooms,
Red and Yellow Bell Peppers with Garlic-Miso Vinaigrette

A Mélange of Arugula, Spinach and Frisée Lettuce with Dried Cherries
and Seared Hazelnuts, Honey-Mustard Vinaigrette

Grilled Artichoke Salad with Roasted Roma Tomato
on Field Greens with Herb Vinaigrette

Boston Bibb with Pistachios, Gorgonzola and Grapes
Sherry Shallot Vinaigrette

Caesar Salad
Hearts of Romaine with Potato Focaccia Croutons and Shredded Parmesan

House-Made Paté Selection with Watercress Fennel Salad and
Lingonberry Crème Fraîche

Boston Bibb, Radicchio and Belgian Endive
with Roasted Roma Tomato and Smoked Gouda, Herb Vinaigrette

Crisp Baby Iceberg with Carrots, Tomatoes, Cucumbers and White Cheddar
Ranch Dressing

Fresh Baby Spinach and Frisée Salad with Tomatoes, Toasted Pine Nuts and
Blue Cheese Gratinée Crouton, Citrus Vinaigrette

Onion Soup Capped with Puff Pastry Dome

Roasted Tomato Bisque with Fine Herbs and Puff Pastry Dome

Spinach and Artichoke Ravioli with Stilton Cream Sauce ***\$5.00**

Pan-Seared Crab Cake with Red Pepper Cream Sauce on a Bed of Spinach ***\$5.00**

Seafood Martini with Jumbo Lump Crab Meat Salad and Smoked Sea Scallop with
Salmon Caviar on a Bed of Radicchio Chiffonade – Sauce à l'américain ***\$6.00**

*** This item is an additional charge**

Prices Subject to 22% Service Charge and 6% Sales Tax

DINNER ENTRÉES

Mustard-Garlic Rubbed Roast Pork Loin with Michigan Apple Compote	\$34.50
Hong Kong Style Ginger Sesame Crusted Fillet of Salmon with Black Bean Sauce	\$35.50
Macadamia Nut-Crusted Halibut with Citrus Beurre Blanc	\$37.95
Traditional Veal Oscar served with Crabmeat, Asparagus and Hollandaise Sauce	\$43.95
Veal Scaloppine with Marsala and Field Mushroom Sauce	\$40.95
Carved Roast Rack of Australian Lamb with Tomato Apricot Chutney And Shiraz Demi Glace	\$44.95
Oven Roasted Chicken Breast with Michigan Cherry Chutney	\$33.75
Seared Herb Marinated Chicken Breast with Wild Mushroom Boursin Cream	\$33.95
Roasted Chicken Breast with Apple Currant Stuffing and Calvados Cream Sauce	\$34.50
Homemade Yankee Pot Roast with Roasted Vegetable Jardinière and Garlic Whipped Potatoes	\$34.50
Roast Prime Rib of Beef au Jus with Whipped Horseradish Potato	\$45.95
Seared Filet Mignon with Cabernet Demi Glace	\$45.95
Steak Diane, Bourbon Peppercorn, Merlot and Mushroom Cream Sauce	\$45.95
Duo of Seared Tenderloin of Beef with Cabernet Demi Glace and Three Jumbo Shrimp with Roasted Garlic Cream	\$46.95
Duo of Seared Tenderloin of Beef with Cabernet Shallot Sauce and Oven Roasted Chicken Breast with Michigan Cherry Chutney	\$42.95
Duo of Seared Tenderloin of Beef with Cabernet Demi Glace and Grilled Fillet of Salmon with Saffron Beurre Blanc	\$43.95
Duo of Seared Tenderloin of Beef with Wild Mushroom Ragoût and Seared Halibut with Citrus Beurre Blanc	\$44.95
Duo of Seared Tenderloin of Beef au Poivre with Cabernet Demi Glace and Whole Roasted Maine Lobster Tail with Drawn Butter	\$64.95

All Entrees include choice of Appetizer or Salad and Dessert
Seasonal Vegetables, appropriate Potato, Rice or Pasta,
Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Tea

A three-course minimum is required
A \$75.00 Service Charge will be added to all groups of 25 people or less
Prices Subject to 22% Service Charge and 6% Sales Tax

DINNER DESSERTS

(Select One Item)

Meyer Lemon Tart with Strawberry Coulis

Apple Strudel with Dried Cherries and Vanilla Sauce

Belgian Chocolate Mousse

- or -

Baci Mousse in a Chocolate Saucer with Raspberry Coulis

Praline Brûlée

or

Vanilla Brûlée

Chocolate Espresso Cheesecake

- or -

Vanilla Cheesecake with Berry Compote

Cappuccino Tiramisu with Trio of Sauces

The Candy Bar Terrine, White Cake with Reese's® Peanut Butter Cup,
Heath® Bar and Oreo® Layers with a Rich Chocolate Glaze and Duo of Sauces

Carrot or Chocolate Carrot Cake with Bourbon Vanilla

Chocolate Silk Pie with Marinated Strawberries

Artisan Cheese Plate with Candied Walnuts

Trio #1: Carrot Cake, Praline Brûlée and Flourless Chocolate Cake
with a Trio of Sauces ***\$3.00**

Trio #2: Berry Sabayon, Lemon Tart and Chocolate Soufflé
with a Trio of Sauces ***\$3.00**

*** This item is an additional charge**

Prices Subject to 22% Service Charge and 6% Sales Tax

THE DINNER BUFFET

(Minimum of 50 Guests Required)

Caesar Salad with House Made Focaccia Croutons and
Parmigiano-Reggiano Cheese
Traditional Caesar Dressing

Fresh Fruit Salad with Lemongrass Vanilla Syrup

Baby Spinach, Frisée, and Arugula Lettuce with Seared Pecans and Dried Cherries
Honey Mustard Vinaigrette

Traditional Chicken Piccata

Vegetarian Penne Pasta with Bell Pepper, Asparagus Tips, Bermuda Onions,
Spinach, Grape Tomatoes and Roasted Red Pepper Cream Sauce

Garlic Whipped Yukon Gold Potatoes

Chef's Selection of Seasonal Vegetable

Freshly Baked Rolls and Butter

Chef's Selection of Assorted Desserts

Coffee, Decaffeinated Coffee and Tea

\$46.00 per person

THE DINNER BUFFET UPGRADE MENU

Add on to The Dinner Buffet with any or all of the following options:

- Traditional Beef Tenderloin Stroganoff: **\$6.00 per person**
- Salmon Scaloppine with Saffron Cream Sauce: **\$6.00 per person**
- Chef-Carved Herb Crusted Roast New York Strip Loin: **\$9.00 per person ***
- Chef-Carved Prime Rib of Beef au Jus: **\$8.50 per person ***
- Chef-Carved Slow Roasted and Basted Breast of Turkey: **\$6.50 per person ***
- Chef-Carved Bone-In Baked Honey Glazed Cured Ham: **\$6.50 per person ***

* A Chef's Fee of \$85.00 per chef carver is required.

Price Per Person Subject to 22% Service Charge and 6% Sales Tax
A \$75.00 Service Fee will apply to Groups of 25 or less

GULFSTREAM SEAFOOD FESTIVAL

Chilled Jumbo Shrimp with Traditional Cocktail Sauce and Lemon Wedges
(Minimum order of 50 pieces) **\$325.00 per 100 pieces***

***150 pieces or more includes Lighted Carved Ice Bowl**

Side of Sliced Smoked Atlantic Salmon
Offered with Chopped Onions, Boiled Egg,
Capers, Blended Cream Cheese and Bagel Chips **\$195.00 per Side**
Serves approximately 25 guests

An Assortment of:
Gulf Shrimp, Snow Crab Claws and Oysters
Freshly Shucked and Displayed on Ice,
Cocktail Sauce, Horseradish Sauce and
Lemon Wedges (Minimum order of 50 pieces) **\$325.00 per 100 pieces**

Smoked Fish Display to include
Hot Smoked Salmon, Smoked Trout,
Smoked Whitefish and Mussel Salad
Served with Lavosh and Petite Baguette
Cranberry Horseradish Cream **\$450.00 per Display**

Alaskan Cracked King Crab Legs, Sauce a l'américain **\$45.00 per Pound**

Prices Subject to 22% Service Charge and 6% Sales Tax

ASSORTED DIPS
(Serves 25 Persons)

Tomato Guacamole with El Matador Tortilla Chips	\$42.00
Blue Cheese Dip with Pita Points	\$42.00
Sour Cream and Chive Dip with Potato Chips	\$42.00
French Onion Dip with Ruffled Potato Chips	\$42.00
Spicy Salsa Dip with Tortilla Chips	\$42.00
White Bean Dip with French Baguette Toast	\$47.00
Hot Chili Con Queso with Tortilla Chips	\$52.00
Hot Swiss Cheese Dip with Pita Points	\$52.00
Hot Smoked Salmon and Cream Cheese Dip with Bagel Chips	\$57.00

ASSORTED DRY SNACKS

Potato Chips	\$15.00 per pound
Pretzels	\$15.00 per pound
Tortilla Chips	\$15.00 per pound
Party Mix	\$15.00 per pound
Fancy Mixed Nuts	\$20.00 per pound
Root Vegetable Chips	\$20.00 per pound

Prices Subject to 22% Service Charge and 6% Sales Tax

THE CULINARY DISPLAYS

The Finest Products Elegantly Presented

Selection of Imported and Domestic Cheeses

Served with Variety of Crackers and Water Biscuits

Small (25 Guests)	\$150.00
Medium (50 Guests)	\$250.00
Large (100 Guests)	\$475.00

Local Farmer's Harvest

A Collection of Garden Vegetables

Served with Ranch and Chunky Bleu Cheese Dips

Small (25 Guests)	\$90.00
Medium (50 Guests)	\$175.00
Large (100 Guests)	\$300.00

Rainbow of Seasonal Fresh Fruit and Berries

with Creamy Strawberry Dip

Small (25 Guests)	\$150.00
Medium (50 Guests)	\$250.00
Large (100 Guests)	\$475.00

Antipasto Display

Featuring Genoa Salami, Prosciutto, Olives, Pepperoncini, Roasted Button Mushrooms, Grilled Asparagus, Romano Chunks, Gorgonzola, White Bean Dip, Seasoned Pita Chips, Grissini and Grape Clusters

Small (25 Guests)	\$150.00
Medium (50 Guests)	\$250.00
Large (100 Guests)	\$475.00

Variety of Homemade Dips

Olive Tapenade, White Bean Dip, Garlic Hummus, French Onion Dip and Salsa served with Blue Corn Chips, Ruffled Potato Chips and Seasoned Pita Chips

Small (25 Guests)	\$95.00
Medium (50 Guests)	\$175.00
Large (100 Guests)	\$300.00

Prices Subject to 22% Service Charge and 6% Sales Tax

THE BUTCHER'S BLOCK
Set at a Culinary Station in your Reception
Appetizer Portions, Offered for a Maximum of Two Hours
Station Chef-Attendant Required
(\$85.00 per Chef-Attendant)

Roasted Turkey Breast, Basted and Slow Cooked
Corn Relish, Cranberry Sauce, Seasoned Mayonnaise,
Dijon Mustard, Parker House Rolls (Serves 35 Guests) **\$195.00 each**

Baked Honey-Glazed Country Ham
Dijon Mustard, Seasoned Mayonnaise
Pan del Sol(Serves 50 Guests) **\$250.00 each**

Fire-Roasted Tenderloin of Beef, Sauce Béarnaise
Creamy Horseradish, Dijon Mustard, Baked Silver Dollar Herb Rolls
(Serves 25 Guests) **\$350.00 each**

Herb-Crusted New York Strip Loin
Imported Mustard, Horseradish, Baked Silver Dollar Rolls
(Serves 30 Guests) **\$325.00 each**

Roasted Chicago Steamship, Cooked Medium-Rare
Dijon Mustard, Horseradish, Seasoned Mayonnaise
Miniature Rolls (Serves 200 Guests) **\$650.00 each**

Bavarian Slow-Roasted Pork Loin
With Onion-Beer Sauce
Seven Grain Rye Roll (Serves 30 Guests) **\$195.00 each**

Salmon en Croute with
Remoulade Sauce and Egg Caviar (Serves 15 Guests) **\$105.00 each**

Chef-Attendant Fee: **\$85.00 per chef**

Prices Subject to 22% Service Charge and 6% Sales Tax

THE CHILLED HORS D'ŒUVRE

A minimum quantity of 25 pieces is required of each hors d'œuvre ordered
May be displayed or passed butler-style

\$2.95 per piece

Grape Tomato, Fresh Basil and Buffalo Mozzarella Pearl Skewer

Miniature Vol-au-Vents filled with Herb Boursin

Smoked Nori-Wrapped Atlantic Salmon with Dill Cream Cheese

Parfait of Smoked Trout with Salmon Caviar Garnish on English Cucumber

Salami Coronet with Queen Ann Olive and Boursin Cream

Cherrywood Smoked Chicken Breast with Papaya Ketchup in Filo Cup

Grilled Marinated Asparagus Wrapped with Prosciutto

Antipasto Skewer with Balsamic Marinated Cipollini Onion, Grape Tomato and Dry-Cured Soppresata
Sausage Cube

Duck Confit Salad in a Filo Cup

Triple Cream Brie on Black Pepper Brioche with Damson Plum Conserve

Smoked Salmon Tartare in a Barquette

\$3.25 per piece

Assorted Devilled Eggs: Traditional with Caviar Garnish, Curry, Wasabi or Truffled

Rare Flank Steak on Seasoned Crostini with a Delicate Mustard Mousse

Crab Salad in Petite Endive Cup

Bosc Pear Wedge with Double Cream Gorgonzola

Smoked Salmon, Cucumber and Scallion Roll

Port Wine-Roasted Hudson Valley Foie Gras on Brioche

Pepper-Crusted New York Strip in a Shiitake Cup

South American Sautéed Shrimp with Haas Avocado and Atlantic Salmon Roe on Brioche

\$3.75 per piece

Fresh Oyster Bathed in Malaysian Curry-White Balsamic Vinaigrette
Served on the Half Shell with Micro Greens Salad

Seared Black Sesame Crusted Ahi Tuna with Ginger-Apricot Glaze with a Forked Pick

Rare Beef Tenderloin with Boursin Garlic Spread and Japanese Radish Sprouts on Tuscan Bread

Prices Subject to 22% Service Charge and 6% Sales Tax

THE WARM HORS D'ŒUVRE

A minimum quantity of 25 pieces is required of each hors d'œuvre ordered
Several of which may be passed butler-style or all may be displayed in silver chafing dishes

\$2.95 per piece

Feta Cheese Artichoke Tartlet

Wild Mushroom Beggar's Purse

Mushroom Caps with Herb Spinach and Hollandaise Sauce

Spinach and Feta Cheese in Filo Triangles

Vegetable Spring Rolls with Plum Sauce

Corned Beef Mini Reuben with 1,000 Island Dressing

Flash Fried Chinese Pot Stickers with Soy Sauce and Scallions

Breaded Chicken Tenderloin with Sweet and Tangy Barbecue Sauce

Baby New Potatoes with Monterey Jack Cheese and Salsa

Swedish Meatballs with Capers and Smitane Sauce

\$3.25 per piece

Asiago Risotto Cake

Key West Conch Fritters with Cajun Marmalade

Shrimp Spring Rolls with Ginger Soy Sauce

Crab Rangoon with Sweet & Sour Sauce

Mushroom Caps filled with Crabmeat

Thai Chicken Satay with Peanut Sauce

Smoked Chicken, Mozzarella and Basil Quesadilla with Smoked Tomato Sauce

\$3.75 per piece

Crab Cake with Red Pepper Aioli

Coconut Shrimp served with Orange Marmalade Horseradish Sauce

Petite Beef Wellington with Béarnaise Sauce

Baby Australian Lollipop Lamb Chops with Red Onion Marmalade

Prices Subject to 22% Service Charge and 6% Sales Tax

THE RECEPTION THEME STATIONS
Appetizer Portions, Offered for a Maximum of Two Hours
Station Chef-Attendant Required
(\$85.00 per Chef-Attendant)

SEAFOOD MARTINI STATION \$17.00 per guest

Chilled Jumbo Shrimp and Pan Seared Scallops,
Served in Martini Glasses with Avocado Lime Purée and Tequila,
Roasted Red Pepper Puree and Vodka and Vichyssoise and Gin

PASTA MADNESS STATION \$10.00 per guest

Penne Pasta
Prepared with Chunky Tomato-Basil Sauce and Italian Sausage and
Spinach Ravioli with Pinot Grigio Beurre Blanc
Parmigiano-Reggiano Cheese and House Made Tuscan Garlic Bread

POTATO PANCAKE STATION \$10.00 per guest

Baby Potato Pancakes Pan Seared to Order and Served with
Selection of Toppings to include:
Smoked Salmon, Warm Savory Beef Ragoût, Sliced Prosciutto, Chunky Apple Sauce,
Olive Tapenade and Chive-Garlic Sour Cream

CAESAR SALAD STATION \$12.00 per guest

Crisp Romaine Lettuce Tossed to Order
with a Traditional Caesar Dressing in a Baked Bread Bowl
Potato Focaccia Croutons and Grated Parmigiano-Reggiano
Warm Grilled Sliced Breast of Chicken and Warm Grilled Marinated Flank Steak

FAJITA STATION \$11.00 per guest

Marinated Strips of Beef and Chicken
Served with Soft Tortillas, Sautéed Red and Green Peppers and
Sautéed Onion, Sour Cream, Salsa, Guacamole, Sliced Jalapeños,
Shredded Iceberg Lettuce and
Shredded Cheese

Minimum Guaranteed Attendance of 50 Guests is required

Prices Subject to 22% Service Charge and 6% Sales Tax

THE SPONSORED BAR

Our Beverage Department will provide a fully stocked bar with your choice of house or premium brands of liquor. Charges are based on the actual number of cocktails ordered. We serve 1 ¼ ounce cocktails.

Cognac and Cordials	\$6.50
Premium Brands	\$5.75
House Brands	\$5.50
Micro Brews	\$5.00
Imported Beer	\$4.50
Domestic Beer	\$4.00
House Wine	\$5.50
Mineral Waters	\$2.50
Fruit Juices	\$2.75
Soft Drinks	\$2.25

Prices Subject to 22% Service Charge and 6% Sales Tax

THE CASH BAR

Our Beverage Department will provide a fully stocked bar with your choice of house or premium brands of liquor. Guests are responsible for paying for their own cocktails. Prices include 22% Service Charge and 6% Sales Tax.

Cognac and Cordials	\$8.00
Premium Brands	\$8.00
House Brands	\$7.00
Micro Brews	\$6.50
Imported Beer	\$6.00
Domestic Beer	\$5.50
House Wine	\$6.00
Mineral Waters	\$3.00
Fruit Juices	\$3.25
Soft Drinks	\$2.75

BEVERAGE SELECTION

The Amway Grand Plaza Hotel offers the following selections for your beverage service.

HOUSE LABELS

Whiskey
Bourbon
Scotch
Gin
Rum
Vodka

Canadian Club
Jim Beam
Dewar's
Beefeater
Bacardi
Smirnoff

PREMIUM LABELS

Seagram's Crown Royal
Jack Daniels
Chivas Regal
Tanqueray
Bacardi Silver
Skyy

CORDIALS

Kahlua
Drambuie
Grand Marnier

Bailey's Irish Cream
Courvoisier
Frangelico

Amaretto
Peach Schnapps

LABOR CHARGES

A bartender fee of \$65.00 will apply if the beverage revenue per bar, exclusive of service charge and tax, does not exceed \$400.00 within a maximum three-hour period.

Prices Subject to 22% Service Charge and 6% Sales Tax

THE SPONSORED HOURLY RECEPTION

In order to assist you in planning your budget for an event that includes bar service, we will provide you with a per person charge for service, for a specific period of time. This allows your guests to enjoy an open bar and gives you, the host, the total charge prior to the event.

For a reception preceding lunch or dinner, charges will be based on the guaranteed number of guests for the event. Should the number of guests in attendance exceed your guarantee, charges will be based on the actual number of guests attending.

For a cocktail party, a guaranteed number of guests will be required and charges will be made accordingly.

	<u>HOUSE LABELS</u>	<u>PREMIUM LABELS</u>
One Hour	\$15.00	\$16.00
Two Hours	\$21.00	\$22.00
Three Hours	\$25.00	\$26.00
Four Hours	\$29.00	\$30.00
Five Hours	\$33.00	\$34.00

Prices Subject to 22% Service Charge and 6% Sales Tax

Amway Grand Plaza Banquet Wine List

A complete listing of our extensive cellars is available upon request.

WHITE WINES

Chardonnay, Byron Vineyards & Winery	\$55.00
Chardonnay, Chateau St. Jean, Sonoma	\$38.00
Chardonnay, Beringer, Napa Valley	\$38.00
Chardonnay, Trinchero "Family Selection"	\$30.00
Chardonnay, Esser, Napa	\$29.00
Chardonnay, Canyon Road	\$25.00
Chardonnay, Montevina	\$25.00
Macon-Lugny, "Les Charmes", Burgundy	\$32.00
Sauvignon Blanc, Trinchero "Family Selection"	\$25.00
Pinot Grigio, Montevina	\$27.00
Pinot Grigio, Sycamore Lane	\$23.00

RED WINES

Cabernet Sauvignon, Beringer Vineyards, Knights Valley	\$48.00
Cabernet Sauvignon, Trinchero "Family Selection", California	\$32.00
Cabernet Sauvignon, Robert Mondavi, Private Selection	\$28.00
Cabernet Sauvignon, Canyon Road	\$25.00
Cabernet Sauvignon, Montevina	\$25.00
Pinot Noir, McMurray Ranch – Sonoma Coast	\$36.00
Pinot Noir, Trinchero "Family Selection"	\$34.00
Merlot, Trinchero "Family Selection"	\$34.00
Merlot, Canyon Road	\$25.00
Merlot, Montevina	\$25.00
Shiraz, McWilliams Estate, Southeast Australia	\$28.00
Zinfandel, Montevina, Terra d'oro SHR Vineyard, Amador County	\$38.00
Domaine Du Haut Pécharmant, Cuvée Veuve Roches, Bordeaux	\$38.00

SPARKLING WINES

Moët & Chandon, Nectar Imperial (Demi-Sec)	\$75.00
Mumm Cuvée, Napa, Brut Prestige	\$40.00
Chandon Extra Riche, Napa	\$38.00
Sumarocca, Cava Brut, Cuvée, Grand Plaza	\$25.00
Tosti, Asti Spumante	\$25.00

OTHER WINES

White Zinfandel, Montevina	\$25.00
Non-Alcoholic Sparkling White Grape Juice	\$19.00

Prices Subject to 22% Service Charge and 6% Sales Tax