# PASSED OR DISPLAYED APPETIZERS

### **POULTRY**

Sesame Chicken Satay \$4 per guest served with a thai chili sauce Smoked Gouda & \$4 per guest Chicken Quesadillas served with mexi-ranch, fire-roasted salsa, topped with tomatoes and green scallions Glazed Chicken Teriyaki Skewers \$4 per guest served with a tangy teriyaki sauce, green scallions \$5 per guest **Smoked Turkey Salad** sundried cranberries, crostini \$4 per guest **Southwest Chicken Eggrolls** served with cumin and sour cream

# **BEEF & PORK**

Mini Beef Tenderloin Wellington
served with beef demi glaze

Marinated Beef Skewers
served with chimichurri sauce

Seared Rare Beef Tenderloin
served with horseradish cream, crostini (passed only)

Meatballs
choice of bbq or swedish meatballs

Lamb Lollypops
served with pineapple salsa (passed only)

\$5 per guest
\$4 per guest
\$4 per guest
\$4 per guest
\$5 per guest
\$5 per guest
\$5 per guest
\$5 per guest
\$6 per guest

# **SEAFOOD**

Cold Smoked Salmon

served with capers, diced red onions, crostini

**Smoked Salmon Spread** \$4 per guest served with spicy flatbread (passed only) \$7 per guest **Seared Rare Tuna** served with a sun-dried tomato aioli on wheat cracker (passed only) **Grilled Shrimp Bamboo Skewers** \$7 per guest honey-lime glaze Polynesian Shrimp Cocktail \$8 per guest served with (2) cold poached shrimp, polynesian cocktail sauce, topped with cilantro (passed only) **Coconut Jumbo Shrimp** \$6 per guest served with a honey-lime or thai chili sauce (passed only) \$5 per guest Mini Crab Cakes served with a tarragon-mustard aioli

# **VEGETABLES**

 Vegetable Spring Rolls
 \$4 per guest

 served with an asian dipping sauce
 \$4 per guest

 Wild Mushroom Phyllo Cups
 \$4 per guest

 served with a sherry cream sauce (passed only)
 \$4 per guest

 Vegetable Crudite Shooters
 (passed only)

 Mini Spinach Pies (passed only)
 \$4 per guest

 (passed only)
 \$5 per guest

 Build Your Own Pizza choice of vegetable toppings
 \$5 per guest



209 Hamilton Row | Birmingham, MI 48009 | 248-326-5288 200 N. Main St. | Royal Oak, MI 48067 | 248-414-1005

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\$5 per guest

# STROLLING ACTION STATIONS

STATION - \$24 per guest

**EACH ADDITIONAL STATION** - \$6 per guest

### SALAD BAR

### Choice of LETTUCE (1)

Chopped Romaine | Chopped Iceburg | Spring Mix

#### Choice of MEAT (2)

Grilled Chicken | Grilled Salmon | Grilled Beef Strips (Add Shrimp +\$2)

#### Choice of TOPPINGS (12)

Bacon | Mozzarella | Feta | Cheddar Jack | Parmesan Cucumber | Tomato | Red Onion | Carrots | Broccoli | Beets Marinated Olives | Pepperoncini | Artichokes | Cherry Peppers Croutons | Crispy Wontons | Mandarin Oranges

#### Choice of DRESSINGS (3)

Buttermilk Ranch | Mexi-Ranch | Blue Cheese | Caesar | Greek Oil & Vinegar | Honey-Lime Vinaigrette

Accompanied with garlic breadsticks

### **PASTA BAR**

#### Choice of PASTA (2)

Penne | Cavatelli | Linguini

#### Choice of SAUCE (2)

Bolognese | Pesto Cream | Alfredo | Marinara

#### Choice of TOPPINGS (6)

Grilled Chicken | Meatballs | Bacon | Italian Sausage Mushrooms | Grilled Vegetables | Spinach | Bell Peppers Green Onion | Basil Pesto (Add Shrimp +\$2)

Accompanied with garlic breadsticks, shredded parmesan, red pepper flakes

## STREET TACO BAR

#### Choice of TACOS (2)

Crispy Tacos | Soft Tacos (corn or flour tortillas)

#### Choice of MEAT (2)

Carne Asada (Beef) | Spicy Pork | Marinated Chicken (Add Shrimp +\$2)

#### Choice of TOPPINGS (6)

Sour Cream | Cilantro | Red Onion | Fire-Roasted Salsa Citrus Salsa | Pico de Gallo | Jalapenos | Red & Green Peppers Shredded Lettuce | Borracho Beans | Cheddar Jack Cheese

Accompanied with spanish rice & tortilla chips

# **SLIDER BAR** 3 per guest

#### Choice of MEAT (3)

Angus Beef | Buffalo Chicken (Crispy or grilled) Ham & American Cheese | Veggie & Cheddar Cheese

#### Choice of TOPPINGS

Hearth Stone Bun | Yellow Mustard | Spicy Brown Mustard Mayo I Roasted Pepper Aioli I Cheddar I Provolone I Tomato Onion | Lettuce | Dill Pickles

Accompanied with french fries



NE EVENTS

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# STROLLING ACTION STATIONS

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### **ASIAN BAR**

#### Choice of NOODLE (1)

Lo Mein I Rice Noodle

#### Choice of MEAT (2)

Spicy Pork | Teriyaki Beef | Lemon Chicken | Roasted Vegetables (Add Shrimp +\$2)

#### Choice of SAUCE (2)

Sesame-Ginger | Pad Thai | Teriyaki | Soy Sauce

#### Choice of TOPPINGS (6)

Cilantro I Green Onion I Lime I Water Chestnuts I Almonds Crispy Wontons | Mandarin Oranges | Bell Peppers Carrots | Broccoli | Celery | Sriracha Sauce

Accompanied with fried rice, fortune cookies, chop sticks & chinese carry out boxes

## **MEDITERRANEAN BAR**

#### Choice of BREAD (1)

Pita Bread | Flatbread

#### Choice of MEAT (2)

Chicken Shawarma | Beef Shawarma | Lamb Shawarma

#### Choice of TOPPINGS (6)

Tzatziki Sauce | Tabbouleh | Hummus | Garlic Mayo | Pickles Marinated Olives | Beets | Red Onion | Roasted Bell Peppers Cucumber | Pepperoncini | Feta

Accompanied with couscous and greek salad

# MAC & CHEESE BAR

Served in our house-made Aged-Cheddar sauce

#### Choice of TOPPINGS (8)

Grilled Chicken | Bacon | Dearborn Ham | Roasted Bell Peppers Jalapenos | Pinto Beans | Swiss | Cheddar | Parmesan Toasted Bread Crumbs | Buffalo Sauce (Add Shrimp +\$2 or Lobster with White Cheddar Sauce +\$4)

## MASHED POTATO BAR

#### Choice of POTATO (1)

Baked or Mashed Idaho Potato | Baked or Mashed Sweet Potato

#### Choice of TOPPINGS (8)

Ground Beef | Bacon | Dearborn Ham | Grilled Chicken | Broccoli Aged Cheddar Sauce | Shredded Cheddar Jack | Parmesan Blue Cheese | Sour Cream | Green Onions | Jalapenos



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# **CHEF-ATTENDED CARVING STATIONS**

STATION - \$24 per guest

**EACH ADDITIONAL STATION** - \$6 per guest

### **BEEF & PORK**

### Roasted Garlic & Herb Crusted Ribeye

served with horseradish cream sauce and red wine demi-glaze (+\$4 per guest)

#### **Dijon Crusted Pork Loin**

served with a citrus au jus

#### Whole Roasted Beef Tenderloin

served with wild mushroom demi-glaze (+\$6 per guest)

#### Glazed Bone-In Dearborn Ham

served with honey-dijon sauce

### **POULTRY**

### **Maple-Brined Turkey Breast**

served with cranberry chutney

## **SEAFOOD**

Lemon & Dill Cured Salmon

served with citrus salsa

# **DISPLAYS & DIPS**

Salsa & Guacamole

\$6 per guest

served with guacamole, fire-roasted salsa, citrus salsa, house-made specialty salsa, tortilla chips

Spinach & Artichoke Dip

Fresh Crudite Platter

\$5 per guest

served with toasted baguette or pita chips

\$5 per guest

served with celery sticks, carrots, broccoli, yellow squash, zucchini, red pepper, cherry tomatoes, herb dip

**Antipasto Display** 

\$6 per guest

served with salami, dearborn ham, pepperoni, cherry tomatoes, red onions, pepperoncini, artichokes, marinated olives, provolone, fontina, feta

Fresh Fruit Display

\$6 per guest

served with cantaloupe, honeydew, pineapple, red grapes, strawberries, toasted walnuts, raspberry yogurt

served with aged cheddar, fontina, maytag blue cheese, smoked gouda, dried fruits, english crackers

Gourmet Cheese Display

\$6 per guest

Crostini & Bruschetta Board

served with fresh tomato, basil, olive oil, artichoke relish with lemon & herbs, tuscan basil pesto

**Grilled Vegetable Tray** 

\$5 per guest

\$6 per guest

served with marinated & grilled zucchini, yellow squash, asparagus, red & green peppers, red onions, mushrooms, served cold

**Hummus Platter** 

\$5 per guest

served with sun-dried tomato hummus or white bean & garlic puree, toasted baguette or pita chips

Whole Smoked Salmon Display

\$125 per side

thinly-sliced, smoked sockeye salmon on a chilled platter with capers, diced egg, red onion, tomato, flatbread, dill cream cheese (25 person minimum)

**Elegant Seafood Display** 

\$MP

served with stone crab claws and poached shrimp, on a chilled raw bar with cocktail sauce, lemon, remoulade sauce



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## **DESSERT STATIONS**

## **ICE CREAM BAR**

Choice of ICE CREAM (1)

Vanilla | Chocolate

#### **TOPPINGS**

Sprinkles | Crushed Oreos | Chocolate Chips | Toasted Almonds Cherries | Chocolate Sauce | Raspberry Sauce | Caramel Sauce Whipped Cream

\$6 per guest

Additional server attendant - \$30

## CHOCOLATE-DIPPED BAR

Strawberries | Pineapple | Bananas | Brownies | Oreos | Cookies Popcorn | Marshmallows | Pretzels

\$10 per guest

Additional server attendant - \$30

# **CHOCOLATE MOUSSE BAR**

#### **TOPPINGS**

Fresh Strawberries | Sprinkles | Crushed Oreos | Toasted Almonds Chocolate Sauce | Raspberry Sauce | Caramel Sauce Whipped Cream

\$4 per guest

Additional server attendant - \$30

### **CREPE BAR**

Freshly-made crepes with an assortment of toppings & fillings.

#### Includes

Lemon-Cream Cheese Filling | Fresh Strawberries | Apple Compote Mixed Berry Compote | Peach Compote | Crushed Oreos Chocolate Chips | Toasted Almonds | Cherries | Chocolate Sauce Raspberry Sauce | Caramel Sauce | Whipped Cream Powdered Sugar

\$10 per guest

Additional server attendant - \$30

# FRESH FRUIT TRAY

Assorted seasonal fruit with pineapple dip

\$3 per guest

# **BAKED TREATS TRAY**

#### Includes

Bumpy Cake | Brownies | Assorted Cookies

\$3.50 per guest

### **DINKY DONUTS**

Smell, taste and enjoy the experience of hot and fresh Dinky Donuts. Watch your guests marvel over the Dinky Donut making show.

**\$995 for 2 hours** 



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