

Banquets



DOUBLETREE®
HOTEL

DEARBORN

DINNER SELECTIONS

DINNER

All Entrée Selections include Soup or Salad, Selection of Seasonal Vegetables, Chef's Selection of Starch, Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selection

SOUPS

Crème Asparagus • Garden Vegetable Soup with Cranberry Beans and Pesto Oil
Hearty Lentil Soup with Roast Fennel and Pinenuts • Steak and Potato
New England Style Clam Chowder accompanied by Garlic Croutons
Slow Roast Tomato with Basil Crème Fraiche and Peccorino Cheese
Chef's Housemade Soup of the Day

SALADS

Petite Caesar Salad with Focaccia Croutons
Market Salad
Baby Field Greens, Roma Tomato and English Cucumbers
Steakhouse Salad
Beefsteak Tomatoes, Crumbled Bacon and Bleu Cheese Dressing
Spinach Salad
Fresh Spinach Leaves with Tomatoes, Mandarin Orange Segments and Sweet Red Onion Vinaigrette
Grilled Seasonal Vegetables
Sliced Yellow Tomatoes, Saga Bleu Cheese, Balsamic Syrup (additional \$4.00)
Marinated Hearts of Palm and Fresh Mango
Citrus Vinaigrette (additional \$4.00)

APPETIZERS

Optional

Five Spice & Sesame Crusted Rare Tuna Loin
With Cucumber and Cashew Salad, Coconut Curry Sauce (additional \$9.50)
Chilled Jumbo Shrimp Cocktail
Citrus Cocktail Sauce, Fresh Lemon (additional \$9.95)
Artisan Cheese and Fruit Plate
Cranberry Pear Chutney (additional \$6.95)

– OR –

Our Executive Chef will be happy to create an appetizer based upon your selection of Entrée

All Banquet Functions will be charged a 20% Service Charge and Applicable Sales Tax

ENTRÉES

(Priced Per Person)

ROULADE OF CHICKEN BREAST \$24.95

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes,
served with Steamed Broccoli Rabe, Light Thyme Jus *(low fat)*

CRUSTED CHICKEN \$23.95

Pecan, Mustard Crusted Chicken Breast, Leek Mashed Potatoes, Madeira Jus

GRILLED CHICKEN BREAST \$24.95

Spicy Couscous, Fennel-Apple Marmalade, Glazed Carrots, Cumin Jus

HAZELNUT CRUSTED GROUPER \$25.95

Spinach Raviolis, Butternut Squash, Sage Nage and Swiss Chard

ATLANTIC SALMON \$24.95

Roasted with Wild Mushroom and Fingerling Potato Ragout,
Green Beans, Vegetable Coulis

AHI TUNA \$25.95

Black Sesame Crusted, Shiitake Mushrooms, Thai Basil Scented Basmati Rice,
Lemon Thyme Pineapple Nage

– OR –

Grilled and served with Fresh Asparagus and Basmati Rice,
Minted Melon Chutney *(low cholesterol)*

NEW YORK STRIP STEAK \$31.95

Grilled to perfection, served with Yukon Gold Potato Gratin,
Wilted Organic Spinach, Herb Roasted Wild Mushrooms

FILET OF BEEF \$32.95

With Horseradish Mashed Potatoes, Wild Mushroom Ragout,
Frizzled Onions and Cabernet Demi Reduction

ROAST PRIME RIB OF BEEF \$27.95

Fingerling Potatoes, Root Vegetables, Natural Jus, Creamed Horseradish

PEPPERCORN FILET \$35.95

Stuffed with Boursin Cheese and Prosciutto,
Wild Mushroom and Bacon Hash *(carb conscious)*

DUO'S

(Priced Per Person)

(Our Executive Chef will select and prepare the appropriate accompaniments to complement your entrée selections.)

SEARED TUNA FILLET

Grilled Pineapple Salsa

&

ROSEMARY SKEWERED GRILLED SHRIMP

Herb Garlic Butter

\$36.95

ROASTED ATLANTIC SALMON

Key Lime Citrus Sauce

&

PETITE FILET OF BEEF

Port Wine Demi Reduction

\$39.95

STUFFED BREAST OF CHICKEN

With Spinach, Artichokes and Ricotta with a Red Pepper Sauce

&

HERB CRUSTED ROASTED SIRLOIN

Natural Jus

\$35.95

DESSERTS

Raspberry White Chocolate Cheesecake Brulee

Tiramisu

Classic Vanilla Bean Crème Brulee (additional \$3.00)

Served with Fresh Berries and a Pirouette Cookie crusted with Chocolate and Pistachios

Viennese Table Selection (additional \$6.95)

New York Cheesecake with Fresh Strawberries • "Low Carb" Cheesecake Brulee

Chocolate Indulgence Cake

With Raspberry Coulis and Chocolate Sauce

Chocolate Dipped Strawberries (additional \$2.95)

Bananas Foster Flambe (additional \$5.95)

Over Vanilla Ice Cream

**Chef / Attendant required at \$75.00 ea., One Per 35 Guests*

DINNER BUFFETS

(Priced Per Person)

All Buffets include Coffee & Iced Tea

AMERICAN BUFFET \$29.95

(Minimum of 25 People)

Redskin Potato Salad • Creamy Cole Slaw • Fresh Fruit Display • Crisp Vegetable Crudite
Fresh Garden Salad with Choice of Dressing

Select Two Entrées:

Grilled Boneless Breast of Chicken • BBQ Ribs • Sliced Roast Pork Loin
Carved Roast Beef, au jus • Pecan Crusted Atlantic Salmon

Fresh Green Beans • Garlic Chive Mashed • Rolls and Butter • Chef's Selection of Desserts

PRIME RIB BUFFET \$35.95

(Minimum of 25 People)

Fresh Fruit Display • Pasta Salad • Crisp Vegetable Crudite
Fresh Garden Salad with Choice of Dressing

Carved Prime Rib of Beef au Jus with Creamy Horseradish*

Select Second Entrée from the Following:

Breast of Chicken Dijon • Roast Pork Loin • Chicken Cordon Bleu • Grilled North Atlantic Salmon

Seasonal Julienne of Vegetables • Twice Baked Potatoes • Rolls and Butter

New York Style Cheesecake with Fresh Strawberries • Chocolate Torte

ITALIAN BUFFET \$29.95

(Minimum of 25 People)

Grilled Antipasto Display • Tossed Garden Salad with Italian Vinaigrette
Caesar Salad with Parmesan Croutons • Rotini Pasta Salad

Select Two Entrées:

Shrimp Scampi • Tortellini Primavera • Chicken Parmesan • Lasagna (Meat or Vegetable)

Fresh Zucchini and Tomato Concasse • Red Bliss Potatoes • Italian Bread with Herb Olive Oil

Pistachio Mousse • Tiramisu

BEACH BAR-B-QUE \$30.95

(Minimum of 30 People)

Grilled Vegetable Platters

Red and Yellow Tomato and Cucumber Salad with Bermuda Onions and Red Wine Vinegar and Oil

Chilled Cavatappi Pasta and Fresh Pencil Asparagus, Dijon Vinaigrette

Select Two Entrées:

Shrimp and Scallop Kabobs • Barbecued Chicken

Baby Back Ribs • Grilled Skirt Steak, Chimichurri Sauce

Grilled Breast of Chicken, Chipotle Lime Glaze • Marinated Mahi-Mahi, Grilled Pineapple Salsa

*8 oz. New York Strip *market price* • *7 oz. Lobster Tail *market price*

Twice Baked Potato • Corn on the Cob • Corn Bread with Sweet Creamery Butter

Sliced Watermelon • Seasonal Fruit Cobbler

**Chef / Attendant required at \$75.00 ea., One Per 35 Guests*

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DINNER BUFFETS

(Priced Per Person)

All Buffets include Coffee & Iced Tea

SOUTHWESTERN \$31.95

(Minimum of 30 People)

Anasazi Bean Soup with Mini Blue Corn Frizzles
Tossed Wild Greens, Pine Nuts, Tequila Vinaigrette
Cheese Tortellini and Adobo Chicken Salad • Bourbon Drenched Fruit Salad
Roasted Corn and Black Bean Salad, Cilantro Oil

Select Two Entrées:

Lime and Garlic Marinated Strip Steaks, Wild Mushroom and Chili Onion Marmalade
Pork Tenderloin, Honey Guajillo Glaze, Black-Eyed Pea Relish
Toasted Cumin Rubbed Salmon, Cranberry-Chipotle Sauce

Zucchini, Yellow Squash & Mushrooms with Chayote Lime Butter
Black Beans and Spicy Rice • Dinner Rolls and Sweet Creamery Butter
Chocolate Truffle Cake • Cinammon Tortilla, Caramel Sauce

WESTERN COOKOUT \$34.95

(Minimum of 50 People)

Smoked Chicken and Tomatillo Chili • Toppings of Sour Cream, Shredded Cheese & Scallions
Crispy Garden Greens, Ranch Dressing • Glazed Yam and Pecan Salad
Fennel, Artichoke and Asparagus Salad

Select Two Entrées:

Kansas City Strip Steaks, Peppery Mushroom Relish
Jack Daniel's Barbecue Ribs • Mesquite Rubbed Roast Chicken

Housemade Creamy Garlic Mashed Potatoes • Baked Western Ranch Beans
Baby Green Beans, Roasted Tomato Vinaigrette • Country Fried Onions
Buttermilk Biscuits and Sourdough Rolls with Honey Butter
Peach Pie • Chocolate Peanut Butter Torte

STEAK AND POTATO \$38.95

(Minimum of 50 People)

Homemade Potato Salad • Cole Slaw • Sliced Ripe Tomatoes and Red Onions Vinaigrette
Mixed Garden Greens, Cucumbers, Yellow Pepper and Croutons with Bacon Ranch Dressing
Corn Muffins and Sweet Butter • Baked Potato Bar
Roasted Corn on the Cob with Parmesan Cheese
Grilled Strip Steak • Grilled Chicken
Apple Caramel Pie • Brownies