

Banquets



DOUBLETREE®
HOTEL

DEARBORN

RECEPTIONS & HOSPITALITY

HOT HORS D'OEUVRES

All Prices are Per 50 Pieces

SPINACH, FETA AND PINENUT STUFFED MUSHROOMS	\$ 95.00
MINI CRAB CAKES, RED PEPPER TARTAR SAUCE	\$130.00
PORCINI RUBBED SIRLOIN MEDALLIONS, SUN-DRIED TOMATO AIOLI.....	\$130.00
SCALLOP WRAPPED WITH SMOKED SALMON (<i>carb conscious</i>)	\$115.00
ROASTED VEGETABLE SKEWERS (<i>low cholesterol</i>).....	\$ 85.00
ASPARAGUS SPEARS WRAPPED WITH ROAST TURKEY (<i>low fat</i>)	\$ 95.00
COCONUT SHRIMP, PLUM SAUCE.....	\$155.00
RASPBERRY AND BRIE EN PHYLLO	\$ 95.00
VEGETABLE POTSTICKERS, HOISIN SAUCE.....	\$ 95.00
VOODOO CHICKEN WINGS, TWO SAUCES	\$115.00
BEEF TENDERLOIN EN CROUTE, MUSHROOM DUXELLE.....	\$135.00
VEGETARIAN SPRING ROLL, HOT MUSTARD.....	\$ 85.00
BEEF OR CHICKEN BROCHETTES, TWO SAUCES	\$125.00

COLD HORS D'OEUVRES

All Prices are Per 50 Pieces

TOMATO, BASIL AND MOZZARELLA BRUSCHETTA	\$ 90.00
ASPARAGUS WRAPPED WITH PROSCIUTTO	\$100.00
GOURMET FINGER SANDWICHES	\$ 90.00
DEVILED EGGS WITH BAY SHRIMP	\$ 80.00
CALIFORNIA ROLLS, WASABI AND PICKLED GINGER.....	\$115.00
ASSORTED CANAPES	\$100.00
DUNGENESS CRAB WITH CAVIAR CRÈME FRAICHE, CUCUMBER CUP.....	\$135.00
CURRIED CHICKEN SALAD AND COCONUT ON RAISIN TOAST	\$100.00
PRETZELS, CHIPS AND DIP (<i>serves 25</i>)	\$ 55.00
SELECTION OF MIXED NUTS (<i>serves 25</i>).....	\$ 75.00

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

RECEPTION PACKAGES

ASIAN DELIGHTS \$26.00

Assorted Maki and Nigiri Style Sushi with Pickled Ginger and Wasabi
(Based upon Three Pieces Per Guest)

Chicken / Beef Satay with Two Dipping Sauces • Steamed Dim Sum Presentation with Selection of Sauces
Curry and Ginger Chicken Spring Rolls with Sweet Chili Sauce
Sesame Seared Tuna on a Crispy Wonton with Korean BBQ Sauce and Cucumber Onion Salad
Chilled and Hot Sake Station* (\$7.95 each) • Japanese Beer Selection* (\$6.25 each)

SPORTS BAR \$21.00

Warm Jumbo Pretzels, Ballpark Mustard • Fresh Popcorn & Shelled Peanuts
Boneless Buffalo Chicken Tenders • Celery and Carrot Sticks, Bleu Cheese Dipping Sauce
Jalapeño Poppers • Beef and Chicken Quesadillas • Yellow and Blue Corn Tortilla Chips
Garnishes of Chile con Queso, Pico de Gallo, Fresh Guacamole, Salsa and Cilantro Sour Cream
Micro Brew Favorites* (\$5.00 each)

RED, WHITE AND BLUE \$22.00

Cheese Presentation – Garnished with Fresh Fruit and Berries, served with Sliced Baguettes and Flatbread
Fresh Garden Crudite – Presentation of Seasonal Vegetables served with Savory Dips
Spicy Buffalo Chicken Wings with Celery Sticks and Bleu Cheese Dip • BBQ Chicken Wings with Ranch Dip
Mini Corn Dogs, Brown Mustard • Mini Pepperoni Pizza Bites • Nacho Bar with Cheese, Beef, Jalapeños and Onions
Budweiser and Miller Lite* (\$4.00 each)

*Bartender / Chef / Attendant required at \$75.00 ea., One Per 50 Guests
Prices are based on a maximum of one hour of food service unless quantities are otherwise specified.

COLD DISPLAY STATIONS

All Stations Priced Per Person

SIDE OF SMOKED

SCOTTISH SALMON market price
Served with Caviar and Traditional Condiments

CRUDITE SELECTION \$3.95

With an Assortment of Dips

ANTIPASTO \$6.95

Prosciutto, Provolone, Salami, Pepperoni, Smoked
Mozzarella, Roasted Peppers, Black and Green Olives,
Artichoke Hearts and Asparagus, Warm Focaccia

CHILLED SHRIMP

DISPLAYED IN ICE BOWLS market price
With Horseradish Sauce, Cocktail and Citrus Wedges

TROPICAL FRUIT DISPLAY \$4.95

With Chopped Nuts, Coconut, Brown Sugar,
Whipped Cream and Dark Chocolate Fondue

IMPORTED AND DOMESTIC CHEESES \$5.95

Served with French Bread and Crackers, Fresh Fruit Garnish

MIXED GREENS \$3.95

Toasted Pecans, Raspberries, Goat and Boursin
Cheeses, Tomato, Croutons and Sunflower Seeds,
Port Wine Vinaigrette or Garlic Ranch

COLD POACHED SALMON market price

Cream Cheese, Capers, Cucumbers,
Bagel Chips and Crostinis

ICE CARVINGS Prices start at \$295

Our Executive Chef will be pleased to create a replica of
your Company "Logo" or a specialty design in ice for your event.

THE CARVERY

SLOW ROASTED TURKEY* \$225.00

With Fresh Cranberry Orange Relish,
Silver Dollar Rolls
(Serves 25 People)

HONEY CURED HAM* \$280.00

Served with Honey Mustard Sauce and Savory Biscuits
(Serves 50 People)

ROASTED PEPPERED BEEF TENDERLOIN* \$395.00

Served with Champagne and Pink Peppercorn
Bearnaise, Kimmelwick Rolls
(Serves 20 People)

LEAN CORNED BEEF OR PEPPERED PASTRAMI* \$200.00

Deli Mustard and Silver Dollar Rolls

PRIME RIB OF BEEF* \$325.00

Rubbed, Roasted in Natural Juices,
Creamed Horseradish, Assorted Rolls
(Serves 35 People)

TOP ROUND OF BEEF* \$295.00

Baron of Beef, served with Silver Dollar Rolls,
Bordelaise Sauce
(Serves 40 People)

ASIAN SPICE-RUBBED PORK* \$250.00

With Cucumber Raita and Assorted Rolls
(Serves 25 People)

DESSERT RECEPTION

Priced Per Person, Minimum of 100 Guests

VARIETIES OF TORTES, TARTS AND PASTRIES

To Include: Black Forest Cake, Kahlua Opera Torte,
Raspberry Sacher Torte, Lemon Tart, Chocolate
Banana Cake, Chocolate Mousse Cake, Carrot Cake,
Vanilla Bean Crème Brulee, Assorted Biscottis
\$9.95 Per Person

FRUIT FONDUE

To Include: Whole Fresh Strawberries, Cubed
Melons, Cubed Pound Cake, Cubed Sponge Cake,
Honey, Powdered Sugar, Shredded Toasted Coconut,
Whipped Cream, Cinnamon Sugar,
White and Dark Chocolate Fondues
\$10.95 Per Person

MINIATURE PASTRIES

To Include: Mocha Pyramids, Three Sisters, Chocolate Eclairs, Profiterole,
Assorted Chocolate Truffles, Fruit Tartlettes, Lemon Tarts, Chocolate Dipped Strawberries

\$9.95 Per Person

OPTIONS

CHEESECAKE STATION \$4.95

Rich, Creamy New York Cheesecake offered with: Cherry, Blueberry and Crushed Pineapple Toppings,
Whipped Cream and Chocolate Sauce

DELUXE IMPORTED CHEESE STATION \$5.95

Specialty Imported Cheeses consisting of Gorgonzola, Taleggio, Walnut Wrapped Pecorino,
Mimolette, French Brie, Caciotta Al Tartuffo, accompanied by Dried and Fresh Fruit,
Nuts, Breads, Crackers, Chutney, Honey and Balsamic Reduction

BANANAS FOSTER AND CHERRIES JUBILEE* \$7.95

Each Prepared to Order and served over Vanilla Bean Ice Cream

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

SPECIALTY STATIONS

Stations are one of our favorite styles of service. Stations can be used many ways, as an on-the-spot cooking demonstration, or to enhance a party theme as a dinner buffet or part of an extended cocktail party menu. Primarily, they allow you to offer a greater variety of menu items. Often we use them in conjunction with hors d'oeuvres being passed on trays, which creates a more casual atmosphere, while allowing your guests to eat at their own pace. A maximum of 75 guests per station is required to ensure optimal service.

Prices are based on a maximum of one hour of food service unless quantities are otherwise specified.

All Stations Priced Per Person

Minimum of Full Buffet or 3 stations required

PASTA BAR* \$12.95

Pastas: Farfalle, Penne, Bowtie, Tortellini and Gnocchi Pastas (*Choice of 3*)

Sauces: Classic Marinara, Puttanesca, Aglio e Olio, Alfredo and Pesto Sauce (*choice of 3*)

Garlic Focaccia

Add: Grilled Chicken, Grilled Portobello Mushrooms, Italian Sausage, Sun-Dried Tomatoes, Primavera Vegetables, Roasted Red Peppers (*additional \$3.00 per person*)

WOK STATION

Authentic Chinese Wok Cookery, served from Chinese "To Go" Containers with Chop Sticks and Fortune Cookies

Szechwan Beef with Scallions, Mushrooms and Oyster Sauce \$9.95

Chicken or Beef Chow Mein \$8.95 • Vegetable Stir Fry with Tofu \$7.95

Spicy Shrimp & Cellophane Noodles, Black Bean Sauce \$10.95

SALAD STATION (Low Fat) \$5.95

Romaine Leaves • Mixed Field Greens • Baby Spinach Leaves

Shredded Parmesan • Low-Fat Mozzarella • Anchovies • Herb Croutons

Lo-Fat Caesar Dressing • No Fat French • No Fat Ranch • Lo-Fat Italian • Roast Turkey

European Cucumbers • Bermuda Onions • Roma Tomatoes • Pepperoncini • Roasted Red Peppers
Raspberries • Black Olives • Pumpkin Seeds • Julienned Carrots • Shredded Red Cabbage • Green Peppers

FRESH FRUIT FONDUE STATION (Low Cholesterol) \$5.95

Skewers of Fruit including: Strawberry, Kiwi, Oranges, Melons,
Pineapple, Carambola, Assortment of Berries

Pots of Dark Chocolate • Cinnamon Sugar

SUSHI BAR* \$10.95

(Based on 4 Pieces Per Guest)

Assorted Maki and Nigiri Style Sushi • Pickled Ginger and Wasabi

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SPECIALTY STATIONS

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All Stations Priced Per Person

ASIAN GRILL STATION* \$10.95

Satays: Grilled Chicken, Sriracha Shrimp, Green Curry Beef, Garlic Marinated Portobello, Pesto Rubbed Japanese Eggplant

Accompanied by Kim Chee, Pork Dumplings, Peanut Sauce, Sweet Chili Dipping Sauce

MEDITERRANEAN MEZZE \$7.95

Grilled Vegetable Napoleons • Dolmades • Hummus • Olive Tapenade • Romesco
Feta Cheese and Kalamata Olives • Peasant Flatbreads and Sesame Crackers

QUESADILLA STATION \$9.95

Choose 3 of the Following Quesadillas

Steak Fajita Quesadillas • Chicken Fajita Quesadillas • Vegetarian Quesadillas
Shrimp and Spinach Quesadillas • Black Bean Pineapple Quesadillas •
Crabmeat Quesadillas • Fire Roasted Tomato Salsa
Black Bean Dip • Guacamole • Spicy Cheese Dip • Sour Cream

SALSA STATION \$6.95

White Flour Corn Chips • Blue Corn Chips • Fire Roasted Tomato Salsa • Pineapple Salsa
Black Bean and Corn Salsa • Guacamole • Black Beans • Spanish Saffron Rice

LETTUCE WRAP STATION \$10.95

Marinated Flank in Asian BBQ Sauce • Grilled Ginger Chicken • Bibb Lettuce • Black Bean Paste
Chili Paste • Cilantro Leaves • Julienne Cucumber • Carrot Julienne • Scallion (*bias slice*)
Crushed Peanuts • Rice Noodles (*blanched*) • Chile Oil • Asian BBQ Sauce

RAW BAR (*Carb Conscious*) *market price*

Oysters • Clams • Peel and Eat Shrimp • Crab Claws • Steamed Mussels
Housemade Citrus Cocktail Sauce • Herbed Tartar Sauce • Mustard Sauce

**Bartender / Chef / Attendant required at \$75.00 ea., One Per 50 Guests*

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