

*The*  
INTERNATIONAL BANQUET CENTER  


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*Banquet Menus*

Setting the Stage for a Successful Event

Located in the heart of Detroit's Greektown and adjacent to the newly renovated Atheneum Suites Hotel, this complex features one of the most beautiful & unique ballrooms in the Metro-Detroit area. With twenty-four foot vaulted ceilings, dome skylights and a circular balcony overlooking the main ballroom, this hidden treasure with a view of the city is a fabulous venue for an elegant wedding or social gathering.

Within walking distance to Comerica Park, Ford Field, Cobo Hall, Quicken Loans, General Motors Headquarters and across the street from Greektown Casino and the People Mover, this location is the pulse of the city.

So the next time you are looking to host a business or social event, allow our experienced staff to "set the stage."

## GENERAL ARRANGEMENTS

- 3 WEEKS PRIOR TO EVENT - FINAL MENU SELECTIONS
- 7 DAYS PRIOR TO EVENT - FINAL GUEST COUNT / FINAL BALANCE DUE
  - FINAL PAYMENT CAN BE PAID WITH A CASHIERS CHECK, CREDIT CARD OR CASH
  - WE DO NOT ACCEPT PERSONAL CHECKS
- ANY CHANGES ON DAY OF EVENT WILL BE SUBJECT TO AN ADDITIONAL \$200 SETUP FEE

## DECORATION & VENDOR REGULATIONS

ALL DECORATIONS AND DISPLAYS MUST COMPLY WITH THE CITY OF DETROIT FIRE CODES. BANNERS OR DISPLAYS MAY NOT BE ATTACHED TO ANY STATIONARY WALL, FLOOR OR CEILING UNLESS APPROVED IN ADVANCE. GLITTER, CONFETTI, SILLY STRING, BUBBLES AND DANCE FLOOR DUST ARE NOT PERMITTED

VENDORS MUST SET UP DURING CONTRACTED TIMES ONLY. ALL DECORATIONS AND RENTAL ITEMS MUST BE REMOVED UPON THE COMPLETION OF YOUR EVENT

## AUDIOVISUAL

COMPLETE AUDIOVISUAL EQUIPMENT AND SERVICES ARE AVAILABLE FOR YOUR EVENT AT CLIENT'S COST

## COAT CHECK

HOSTED COAT CHECK IS AVAILABLE FOR YOUR EVENT AT \$200.00 PER 100 GUESTS

## OVERNIGHT ACCOMMODATIONS

YOUR EVENT MANAGER CAN ALSO ASSIST YOU IN THE SETTING UP A BLOCK OF ROOMS AT ATHENEUM SUITES HOTEL LOCATED ADJACENT TO THE INTERNATIONAL CENTER

## PARKING

VALET PARKING IS AVAILABLE THROUGH THE ATHENEUM SUITES HOTEL



## THE INTERNATIONAL CENTER

400 MONROE STREET. DETROIT MI 48226

PH: 313-963-1400 • FX: 313-963-2236

INTERNATIONALBANQUETS.COM

APPOINTMENTS AVAILABLE UPON REQUEST

### OFFICE HOURS

MONDAY - FRIDAY: 8AM - 6PM

SATURDAY: 10AM - 1PM

APPOINTMENTS UPON REQUEST

SUNDAY: CLOSED

## CONTACT

### SOPHIA PLASTIRAS

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### TINA SILL

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### DERRICK COLLINS

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*Room Dimensions*

ROOM	SQ. FT.	DIMENSIONS	CEILING	STROLLING	SIT DOWN	THEATRE	CLASSROOM	U-SHAPE	CONFERENCE
APHRODITE	2,660	35 X 76	10'	250	180	200	75	30	30
HERMES	1,800	34 X 53	8'	125	90	150	90	40	45
SOPHOCLES	665	35 X 19	8'	40	40	50	35	25	30
EURIPIDES	685	36 X 19	8'	40	40	40	30	25	25
ARISTOTELES	403	15 X 26	8'		30	35	20	15	15
SOCRATES	403	15 X 26	8'		30	35	20	15	15
PLATO	403	15 X 26	8'		30	35	20	15	15
OLYMPUS	2,400	62 X 39	8'	100	100	40		30	30
OLYMPUS I	1,300	39 X 32	8'	80	80	20		20	20
OLYMPUS II	1,100	39 X 30	8'	80	80	20		20	20
BALLROOM	10,800	136 X 80	24'	900	500	350	250	90	90
BALCONY	6,500		9'	200	200				

\*EACH ROOM REQUIRES A NON-REFUNDABLE DEPOSIT WHEN BOOKED.  
 PRICES MAY VARY BASED ON DATE AND TIME OF EVENT.

## *Continental Breakfast*



ALL CONTINENTAL BREAKFAST INCLUDE APPLE & ORANGE JUICE, COFFEE & TEA

### *Basic Breakfast*

DANISH & MUFFINS  
BAGELS WITH CREAM CHEESE  
AND PRESERVES  
\$14.00

### *Deluxe Breakfast*

DANISH & MUFFINS  
BAGELS WITH CREAM CHEESE & PRESERVES  
FRESH FRUIT PLATTER  
\$17.00

### *Fitness Breakfast*

MULTI - GRAIN MUFFINS  
LOW-CAL YOGURTS WITH GRANOLA  
CEREALS WITH SKIM MILK  
GRANOLA BARS  
FRESH FRUIT PLATTER  
\$19.00

### *Executive Breakfast*

FRESH FRUIT PLATTER  
DANISH & MUFFINS  
CHOICE OF BREAKFAST SANDWICH  
(1) CROISSANT WITH HAM, EGG AND CHEESE  
OR  
(2) ENGLISH MUFFIN WITH CANADIAN BACON, EGG & CHEESE  
OR  
(3) SPINACH QUICHE  
\$19.00

## *Plated Breakfast Entrees*



ALL PLATED BREAKFAST ENTREES INCLUDE DANISH PASTRIES, TOAST,  
MUFFINS & PRESERVES, APPLE & ORANGE JUICE, COFFEE & TEA

UNDER 25 GUESTS - ADDITIONAL \$3.00 PER PERSON

### *The All American Breakfast*

SCRAMBLED EGGS WITH CHEDDAR CHEESE, GREEN ONION,  
LYONNAISE POTATOES, BACON AND SAUSAGE LINKS

\$16.00

### *The Fitness Breakfast*

FRESH FRUIT WITH GRANOLA AND YOGURT

\$14.50

### *Spinach Quiche*

SERVED WITH FRESH FRUIT AND SMOKED BACON

\$18.00

## *Breakfast Buffets*



MINIMUM 25 PEOPLE  
UNDER 25 GUESTS - ADDITIONAL \$3.00 PER PERSON

ALL BREAKFAST BUFFETS INCLUDE DANISH PASTRIES, TOAST  
& PRESERVES, APPLE & ORANGE JUICE, COFFEE & TEA

### *Sunrise Breakfast Buffet*

FRESH FRUIT PLATTER  
SCRAMBLED EGGS  
BACON & SAUSAGE  
LYONNAISE POTATOES  
FRENCH TOAST WITH MAPLE SYRUP,  
WHIPPED CREAM & FRUIT TOPPINGS  
\$21.00 PER PERSON

### *Country Breakfast Buffet*

FRESH FRUIT PLATTER  
SCRAMBLED EGGS  
CANADIAN BACON  
LYONNAISE POTATOES  
OATMEAL WITH RAISINS & BROWN SUGAR,  
BUTTERMILK BISCUITS & SAUSAGE GRAVY  
\$23.00 PER PERSON

### *Buffet Enhancements*

OMELET STATION \$7.00 PER PERSON  
ATTENDANT \$125.00

## *Brunch*



MINIMUM 25 PEOPLE

UNDER 30 GUESTS — ADDITIONAL \$3.00 PER PERSON

BRUNCH INCLUDES ASSORTED SOFT DRINKS, COFFEE & TEA, APPLE & ORANGE JUICE

### *The Windsor Brunch*

FRESH FRUIT DISPLAY  
MIXED GREENS SALAD  
MUFFINS & DANISH PASTRIES  
SCRAMBLED EGGS  
APPLEWOOD SMOKED BACON  
BREAKFAST SAUSAGE  
AIRLINE CHICKEN WITH LEMON GLAZE  
& CARAMELIZED ONIONS  
SEARED SALMON WITH LEMON BEURRE BLANC  
VEGETABLE MEDLEY  
THREE CHEESE SCALLOPED POTATOES  
FRESH ROLLS & BUTTER  
ASSORTED PETIT FOURS  
\$31.00

### *The Tiffany Brunch*

FRESH FRUIT DISPLAY  
BABY SPINACH WITH CRISP BACON, SHRIMP, SWEET ONION,  
EGGS & SWEET PEPPER DRESSING  
ROASTED CHICKEN & APPLE SALAD WITH WALNUT  
& BLEU CHEESE  
QUICHE WITH BROCCOLI  
STEAMED GARDEN VEGETABLES WITH BUTTER & PARSLEY  
SMOKED SALMON, BAGELS & CREAM CHEESE  
WITH TRADITIONAL CONDIMENTS  
BANANA NUT BREAD  
ASSORTED FINGER SANDWICHES  
FRUIT TARTLETS  
FRESH ROLLS & BUTTER  
CHOCOLATE & BLONDIE BROWNIES  
ASSORTED BISCOTTI & MINIATURE COOKIES  
\$36.00

### *Brunch Enhancements*

CHAMPAGNE BAR  
MARKET PRICE

CARVING STATION  
ATTENDANT \$125.00

HAM	PRIME RIB
\$6.50 PER PERSON	\$12.50 PER PERSON

OMELET STATION  
\$7.00 PER PERSON  
ATTENDANT \$125.00

## Specialty Breaks



PRICE PER PERSON

ALL SPECIALTY BREAKS ARE BASED ON ONE HOUR

### *The Health Nut*

TRAIL MIX  
WHOLE FRUIT  
GRANOLA BARS  
APPLE & ORANGE JUICE  
BOTTLED WATER  
\$10.00

### *The Cookie Jar*

FRESH BAKED COOKIES  
SODAS & BOTTLED WATER  
MILK, COFFEE & TEA  
\$9.00

### *Sweet & Salty*

BARBEQUE CHIPS  
TRI-COLORED TORTILLA CHIPS & SALSA  
CHOCOLATE COVERED NUTS OR CHIPS  
CHOCOLATE DIPPED PRETZELS  
SODAS & BOTTLED WATER  
\$12.00

### *The Cupcake Break*

FRESH BAKED COOKIES  
SODAS & BOTTLED WATER  
MILK, COFFEE & TEA  
\$10.00

### *Take Me Out To The Ballgame*

ROASTED PEANUTS  
POPCORN  
POTATO CHIPS  
JUMBO PRETZELS  
SODAS & BOTTLED WATER  
\$12.00

### *The Chocoholic*

CHOCOLATE CHIP COOKIES  
CHOCOLATE DIPPED PRETZELS  
CHOCOLATE FUDGE BROWNIES  
CHOCOLATE COVERED OREO COOKIES  
MILK, BOTTLED WATER, COFFEE & TEA  
\$13.00

### *The Eastern Market*

ASSORTMENT OF CHEESES  
CRACKERS & FLAT BREADS  
FRESH FRUIT PLATTER  
CRUDITE OF GARDEN VEGETABLES  
WITH DIPPING SAUCES  
\$14.00



*Break Enhancements*



*Granola Bars*

\$2.00 EACH

*Assorted Cookies, Brownies or Cupcakes*

\$24.00 DOZEN

*Low-Cal Yogurts*

\$3.00 EACH

*Chocolate Dipped Pretzels*

\$24.00 DOZEN

*Whole Fruits*

\$1.75 EACH

*Chips & Salsa*

\$4.00 PERSON

*Assorted Miniature Muffins*

\$20.00 DOZEN

*Individual Bags of Chips, Pretzels  
or Popcorn*

\$1.75 EACH

*Assorted Breakfast Breads*

CARROT, ZUCCHINI, BANANA BREAD

\$20.00 PER LOAF

*Danna Still Water*

*Or*

*Pellegrino Sparkling Water*

\$4.00 EACH

*Mixed Nuts*

\$25.00 POUND

*Coffee & Tea*

\$26.00 GALLON

*Iced Tea, Lemonade or Punch.*

\$26.00 GALLON

*Assorted Soft Drinks or Juices*

\$3.00 EACH

## *Plated Luncheons*



MINIMUM 25 PEOPLE

### *Mixed Green Salad*

#### *Entrees*

~CHOICE OF ONE~

AIRLINE CHICKEN WITH TOMATO, GARLIC, BASIL & FRESH MOZZARELLA SALAD  
\$20.00

AIRLINE CHICKEN WITH TARRAGON, SHITTAKE MUSHROOM CREAM SAUCE & RICE PILAF  
\$20.00

PENNE PASTA TOSSED WITH SLICED CHICKEN BREAST, ASPARAGUS, ARTICHOKE  
HEARTS & MUSHROOMS IN A LEMON DILL SAUCE TOPPED WITH ROMA  
TOMATOES & SPRINKLED WITH ASIAGO CHEESE  
\$20.00

SLICED BEEF TENDERLOIN WITH PORT WINE DEMI & WHIPPED POTATOES  
\$29.00

SALMON FILET OR TILAPIA WITH CAPER DILL SAUCE & RICE PILAF  
\$24.00

#### *Vegetable*

~CHOICE OF ONE~

GREEN BEANS WITH ROASTED ONIONS, BROCCOLINI, SEASONAL MIXED VEGETABLES

#### *Dessert Selections*

~CHOICE OF ONE~

STRAWBERRY CHEESECAKE, KEY LIME PIE, LEMON RASPBERRY TORTE, BLACK FOREST TORTE

PRICES INCLUDE ROLLS & BUTTER, SODAS, BOTTLED WATER, COFFEE & TEA  
VEGETARIAN LUNCHEONS UPON REQUEST  
SPLIT FEE \$3.00 PER PERSON

## *Salad Entrees*



SALAD ENTREES INCLUDE, BREAD ROLLS, COFFEE, TEA, SODAS & DESSERT

### *Grilled Chicken & Apple Salad*

GRILLED CHICKEN BREAST AND APPLES OVER A BED  
OF MIXED FIELD GREENS, DRIED CHERRIES  
AND CANDIED WALNUTS FINISHED WITH  
APPLE CIDER VINAIGRETTE

**\$19.00**

### *Grilled Chicken Caesar Salad*

GRILLED CHICKEN BREAST, TOMATO & GARLIC  
CROUTONS OVER ROMAINE LETTUCE WITH A  
HOMEMADE CAESAR SALAD DRESSING

**\$16.00**

### *Cobb Salad*

JULIENNED GRILLED CHICKEN, AVOCADO,  
TOMATOES, EGG, SHARP CHEDDAR CHEESE &  
BACON OVER MIXED FIELD GREENS WITH CREAMY  
BLEU CHEESE DRESSING

**\$19.00**

### *Beef Tenderloin Salad*

MARINATED SLICED TENDERLOIN OVER A BED OF  
GREENS WITH TOMATO, ASPARAGUS AND CRUMBLD  
GORGONZOLA CHEESE, BALSAMIC VINAIGRETTE

**\$24.00**

## *Luncheon Buffet*



MINIMUM 25 PEOPLE  
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

## *Corktown Deli Buffet*

### *Salads*

~CHOICE OF THREE~

PASTA SALAD, MIXED GREENS SALAD, COLE SLAW, POTATO SALAD, FRUIT SALAD

### *Deli Selections*

ROAST BEEF, HONEY BAKED HAM, SMOKED TURKEY, GENOA SALAMI, SWISS, SHARP CHEDDAR  
& PROVOLONE CHEESE, CONDIMENTS, BREADS & ROLLS

GRILLED CHICKEN SALAD ADDITIONAL \$3.00 PER PERSON

### *Dessert*

FUDGE BROWNIES & FRESH BAKED COOKIES

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE & TEA  
\$22.00 PER PERSON

## *Bricktown Deli Buffet*

### *Salads*

MIXED FIELD GREENS SALAD, GRILLED MEDITERRANEAN VEGETABLES, COUSCOUS

### *Deli Sandwiches*

CALIFORNIA WRAP WITH GRILLED CHICKEN, SPRING MIX, GRILLED SWEET PEPPERS & TOMATO  
WRAPPED IN A SPINACH LAVASH FINISH WITH AN AVOCADO MAYONNAISE SPREAD

VEGETARIAN WRAP WITH MARINATED SWEET PEPPERS, GRILLED VEGETABLES, DILL HAVARTI  
CHEESE, LETTUCE, TOMATO, HUMMUS & AVOCADO AIOLI IN A SPINACH LAVASH

HOAGIE WITH ROASTED TURKEY, SMITHFIELD HAM, GENOA SALAMI, PROVOLONE CHEESE,  
LETTUCE & TOMATO ON A HOAGIE ROLL

### *Dessert*

DEVIL'S FOOD OPERA CAKE AND LEMON MERINGUE TARTLETS

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE AND TEA

\$25.00 PER PERSON

## *Luncheon Buffet*



MINIMUM 25 PEOPLE  
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

## *The Tigertown Barbeque*

### *Salads*

POTATO SALAD, FRUIT SALAD, COLE SLAW

### *Barbeque Selection*

GRILLED HAMBURGERS, HOT DOGS, PULLED BARBEQUE PORK, TEXAS  
STEAK FRIES, COUNTRY BAKED BEANS, ROASTED CORN SALAD

### *Dessert*

PEACH COBBLER & APPLE STRUDEL

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE & TEA

**\$25.00 PER PERSON**

## *Mexican Fiesta*

### *Salads*

YELLOW CORN & ROASTED PEPPER SALAD  
MIXED GREEN SALAD WITH CILANTRO LIME VINAIGRETTE  
THREE BEAN SALAD

### *Fiesta Selection*

CHILI CON QUESO & TRI COLORED CHIPS  
GRILLED BEEF & CHICKEN FAJITAS WITH SWEET ONIONS & PEPPERS  
SERVED WITH WARM FLOUR TORTILLAS, SHREDDED CHEDDAR CHEESE,  
SOUR CREAM, PICO DE GALLO, GUACAMOLE & SPANISH RICE

### *Desserts*

CARAMEL APPLE CINNAMON CHEESECAKE  
CINNAMON SUGAR BEIGNETS TOPPED WITH WARM CHOCOLATE SAUCE

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE & TEA

**\$29.00 PER PERSON**

## *Luncheon Buffet*



MINIMUM 25 PEOPLE  
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

## *The Little Italy Buffet*

### *Antipasto Display*

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,  
MOZZARELLA CHEESE, CURED ITALIAN MEATS, TOASTED CIABATTA BREAD

### *Salad*

CAESAR SALAD

### *Entrees*

CHICKEN PARMESAN

SWEET ITALIAN SAUSAGE WITH PENNE PASTA & HUNGARIAN PEPPERS  
WITH MARINARA SAUCE OR FARFALLE PASTA WITH WHITE CLAM SAUCE,  
HERB ROASTED VEGETABLES, TOASTED GARLIC CIABATTA BREAD

### *Desserts*

MILK CHOCOLATE TIRAMISU & AMARETTO CHEESECAKE BITES

\$29.00 PER PERSON

## *The Greektown Buffet*

### *Antipasto Display*

ASSORTED GRILLED VEGETABLES, IMPORTED OLIVES, TZATZIKI,  
TARAMOSALATA, KASSERI CHEESE, FETA CHEESE, TOASTED PITA BREAD

### *Salads*

GREEK SALAD

### *Entrees*

SPINACH PIE, MINI CHICKEN KABOB WITH LEMON OREGANO GLAZE,  
STEWED GREEN BEANS, RICE PILAF, GREEK BREAD

### *Desserts*

ASSORTED GREEK PASTRIES

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE & TEA

\$29.00 PER PERSON

# Luncheon Buffet



MINIMUM 25 PEOPLE  
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

## The Harmony Park

### Salads

~CHOICE OF TWO~

MIXED GREEN SALAD WITH RANCH, ITALIAN & BALSAMIC VINAIGRETTE  
BOWTIE PASTA WITH SPRING VEGETABLES TOSSED IN A FRESH BASIL VINAIGRETTE  
CAESAR SALAD WITH GARLIC CROUTONS  
CLASSIC GREEK SALAD - ADDITIONAL \$1.50 PER PERSON

### Entrées

~CHOICE OF THREE~

AIRLINE CHICKEN WITH TARRAGON SHIITAKE CREAM SAUCE  
BEEF STROGANOFF  
BAKED COD WITH ROASTED RED PEPPER SAUCE  
POACHED ATLANTIC SALMON WITH LEMON CAPER BEURRE BLANC  
SAVORY SAUSAGE PASTA BAKE WITH PARMESAN & FETA  
PENNE PASTA WITH JULIENNED GRILLED CHICKEN, ASPARAGUS, MUSHROOMS,  
ARTICHOKES & ROMA TOMATOES IN A FRESH LEMON OREGANO SAUCE

### Vegetables

~CHOICE OF ONE~

STEAMED VEGETABLE MEDLEY WITH PARSLEY & BUTTER, BROCCOLINI,  
GREEN BEANS, ASPARAGUS & JULIENNE VEGETABLES

### Starch

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF WITH GREEN ONIONS & PARMESAN  
CHEESE, THREE GRAIN WILD RICE, THREE CHEESE POTATOES

### Dessert

MINIATURE PASTRIES

PRICE INCLUDES SODAS, BOTTLED WATER, COFFEE & TEA

\$29.00 PER PERSON

## *Luncheon Sandwiches & Box Lunches*



LUNCHEON SANDWICHES INCLUDE COLE SLAW OR PASTA SALAD, WHOLE FRUIT, CHIPS,  
SODAS, BOTTLED WATER, COFFEE, TEA, COOKIES & BROWNIES

### *Club Wrap*

LAVASH FLAT BREAD WITH ROASTED TURKEY,  
SMOKED BACON, MONTEREY JACK CHEESE,  
LETTUCE & TOMATO

**\$16.00**

### *Vegetarian Wrap*

MARINATED SWEET PEPPERS, GRILLED VEGETABLES,  
DILL HAVARTI CHEESE, LETTUCE, TOMATO, HUMMUS  
& GUACAMOLE IN A SPINACH LAVASH

**\$17.50**

### *Tenderloin Bruschetta Sandwich*

OPEN FACED TENDERLOIN BRUSHETTA ON A TOASTED  
BREAD WITH ROASTED GARLIC SPREAD, MARINATED  
TOMATO, BASIL TOPPED WITH MOZZARELLA,

SERVED WARM

**\$17.50**

### *All American*

ROAST BEEF, SHARP CHEDDAR, LETTUCE & TOMATO  
ON KAISER ROLL

**\$19.50**

### *California Wrap*

SLICED GRILLED CHICKEN BREAST, GRILLED SWEET  
PEPPERS, SPRING MIX, DICED TOMATOES & DILL  
HAVARTI CHEESE SERVED WITH AVOCADO  
MAYONNAISE IN A SPINACH LAVASH

**\$19.50**



## *The Renaissance Executive Package*



MINIMUM 25 PEOPLE  
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

### *Deluxe Continental Breakfast*

ASSORTED BREAKFAST PASTRIES, BAGELS & FRESH FRUIT,  
ORANGE & APPLE JUICE, COFFEE & TEA

### *Mid Morning Beverage Break*

COFFEE, TEA, SODAS, BOTTLED WATER & GRANOLA BARS

### *Plated Executive Lunch*

~CHOICE OF ONE~  
ADDITIONAL CHOICE \$2.00 PER PERSON

SWEET POTATO CHIPS, APPLE & CABBAGE COLE SLAW

### *Honey Pesto Chicken*

HONEY PESTO CHICKEN SALAD ON CROISSANT  
WITH LETTUCE AND TOMATO

### *Balsamic Portabella*

ROASTED BALSAMIC PORTABELLA ON CIABATTA  
BREAD WITH MOZZARELLA, ROASTED RED PEPPER  
WITH LEMON BASIL VINAIGRETTE

### *Smoked Turkey Club*

SMOKED TURKEY, AVOCADO MAYONNAISE,  
TOMATO, LETTUCE & CRISPY BACON

### *Asian Lettuce Wrap*

SAUTEED CHICKEN WITH A SWEET SOY GLAZE, STIR  
FRY VEGGIES AND ROMAINE HEARTS

FRESH BAKED COOKIES & BROWNIES  
COFFEE & TEA  
SODAS & BOTTLED WATER

### *Mid Afternoon Chocoholic Break*

CHOCOLATE CHIP COOKIES  
CHOCOLATE DIPPED PRETZELS  
CHOCOLATE FUDGE BROWNIES  
CHOCOLATE COVERED OREO COOKIES  
MILK, BOTTLED WATER, COFFEE & TEA

\$49.00

# *The Campus Martius Executive Package*



MINIMUM 25 PEOPLE  
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

## *Deluxe Continental Breakfast*

ASSORTED BREAKFAST PASTRIES, BAGELS & FRESH FRUIT,  
ORANGE & APPLE JUICE, COFFEE & TEA

## *Mid Morning Beverage Break*

COFFEE, TEA, SODAS, BOTTLED WATER & GRANOLA BARS

## *Buffet Lunch*

ICEBERG & ROMAINE LETTUCE WITH BACON, TOMATOES,  
BLEU CHEESE & RANCH DRESSING

SOUTHERN FRIED CHICKEN  
BBQ PULLED PORK

POTATO SALAD & COLE SLAW  
BUTTERMILK BISCUITS & GRAVY  
FRESH BAKED COOKIES & BROWNIES  
COFFEE & TEA  
SODAS & BOTTLED WATER

## *Mid Afternoon*

## *Take Me Out To The Ballgame Break*

JUMBO PRETZELS  
POTATO CHIPS & POPCORN  
ROASTED PEANUTS  
SODAS & BOTTLED WATER

\$49.00 PER PERSON

# *The New Center Executive Package*



MINIMUM 25 PEOPLE  
UNDER 25 GUESTS - ADDITIONAL \$3.00 FEE PER PERSON

## *Deluxe Continental Break*

ASSORTED BREAKFAST PASTRIES, BAGELS & FRESH FRUIT,  
ORANGE & APPLE JUICE, COFFEE & TEA

## *Mid Morning Beverage Break*

COFFEE, TEA, SODAS, BOTTLED WATER & GRANOLA BARS

## *Lunch Buffet*

SEASONAL MIXED GREENS WITH BALSAMIC VINAIGRETTE

POACHED SALMON WITH LEMON BEURRE BLANC  
AIRLINE CHICKEN WITH ROASTED RED PEPPER COULIS  
MUSHROOM RAVIOLI WITH GORGONZOLA CREAM & TOASTED WALNUTS

MIXED WILD RICE PILAF  
STEAMED ASPARAGUS  
BREAD ROLLS & BUTTER

ASSORTED PETIT FOURS

COFFEE & TEA  
SODAS & BOTTLED WATER

## *Mid Afternoon Cookie Jar Break*

FRESH BAKED COOKIES  
SODAS & BOTTLED WATER  
MILK, COFFEE & TEA

\$49.00 PER PERSON

*Butler Passes or Display Hors D'Oeuvres*



*Silver Selections*

BLACK FOREST MUSHROOM TARTLET WITH GOAT CHEESE & SWEET ONION  
THAI SESAME CHICKEN FINGERS WITH CHILI DIPPING SAUCE  
CRISPY SPRING ROLLS WITH PLUM SAUCE  
VEGETARIAN PIZZA MINIATURES  
REUBEN QUESADILLA  
TOMATO BASIL BRUSCHETTA  
CALAMARI FRITTERS WITH COCONUT RUM SAUCE  
JALAPENO CHEESE STICKS  
BEEF TENDERLOIN CANAPES  
SMOKED SALMON & BOURSIN CHEESE IN A PUFF PASTRY  
CHICKEN WINGS WITH HOT OR SWEET SAUCE  
CATFISH BEIGNETS  
MINI TACOS

\$37.00 PER DOZEN

*Gold Selections*

CANDIED SEA SCALLOPS & BACON RUMAKI  
COCONUT FRIED SHRIMP WITH PINA COLADA SAUCE  
STUFFED MUSHROOMS WITH CRAB MEAT  
STUFFED MUSHROOMS WITH SAVORY ITALIAN SAUSAGE & MARINARA SAUCE  
ORIENTAL BEEF SATAY WITH ASIAN GARLIC SAUCE  
SESAME THAI CHICKEN SATAY WITH COCONUT PEANUT CURRY SAUCE  
CRAB CAKE WITH ROASTED RED PEPPER COULIS  
BBQ RIBLETS

\$43.00 PER DOZEN

*Butler Passes or Display Hors D'Oeuvres*



*Platinum Selections*

ICED SHRIMP SERVED WITH CLASSIC COCKTAIL SAUCE  
LOBSTER BEIGNETS WITH CAJUN MAYONNAISE DIP  
SMOKED SHRIMP WITH ROASTED CORN & PEPPERS & HONEYDEW PUREE  
GRILLED MINIATURE LAMB CHOPS

\$62.00 PER DOZEN

*Butler Passed or Sushi Display*



*Maki Vegetarian Rolls*

CUCUMBER ROLL, AVOCADO CUCUMBER ROLL, ASPARAGUS ROLL, SPICY TOFU ROLL, A2C ROLL  
\$15.00 PER DOZEN

*Maki Sushi*  
\$15.00 PER DOZEN

*Tuna Roll*

THIN LAYER OF WASABI WITH FRESH TUNA

*Tuna Avocado Roll*

FRESH TUNA STRIPS WITH AVOCADO

*Salmon Roll*

THIN LAYER OF WASABI WITH FRESH SALMON

*Salmon Avocado Roll*

FRESH SALMON STRIPS WITH AVOCADO

*Spicy Scallop Roll*

SPICY SAUCE WITH SMALL SCALLOPS

*California Roll*

IMITATION CRAB, AVOCADO  
& CUCUMBER TOPPED WITH MASAGO

*Spicy Tuna Roll*

CHOPPED TUNA WITH SPICY SAUCE & MASAGO

*Boston Roll*

SHRIMP, LETTUCE & CUCUMBER

*Philadelphia Roll*

SALMON, CREAM CHEESE, CUCUMBER  
& ASPARAGUS

*Premium Sushi Rolls*

\$30.00 PER DOZEN

*Salmon Tsutsumi Roll*

MASAGO, CRAB MEAT, ASPARAGUS, AVOCADO & CUCUMBER  
TOPPED WITH FRESH SALMON

*Shrimp Fashion Roll*

COOKED SHRIMP, LETTUCE, CUCUMBER, AVOCADO,  
TOMATO & ASPARAGUS

*Rainbow Roll*

CALIFORNIA ROLL WITH FRESH TUNA, WHITEFISH &  
AVOCADO

## *Specialty Displays*



### *Fresh Seasonal Fruit*

SERVED WITH RASPBERRY CHANTILLY SAUCE  
\$5.00 PER PERSON

### *International & Domestic Cheese Display*

IMPORTED CHEESES SERVED WITH AN ASSORTMENT  
OF CRACKERS & CURED MEATS  
\$6.50 PER PERSON

### *Mediterranean Dips & Spreads*

TABOULI, HUMMUS, TZATZIKI SAUCE  
& TOASTED PITA BREAD  
\$3.00 PER PERSON

### *Antipasto Display*

A MEDITERRANEAN BLEND OF OLIVES, FETA CHEESE,  
GRILLED VEGETABLES & CURED MEATS  
\$5.50 PER PERSON

### *Vegetable Crudites*

GARDEN FRESH VEGETABLES SERVED WITH RANCH DIP  
\$3.00 PER PERSON

## *Specialty Displays*



EACH ITEM SERVES 50 PEOPLE  
ATTENDANT \$125.00

### *Whole Brie En Croute*

WRAPPED IN PUFF PASTRY WITH PECANS, DRIED CHERRIES & BROWN SUGAR  
\$150.00

### *Whole Smoked Norwegian Salmon*

SALMON IS SMOKED IN-HOUSE & SERVED WITH SWEET ONIONS, CAPERS & CREAM CHEESE  
\$375.00

### *Roasted Whole Tom Turkey*

WITH HOMEMADE CRANBERRY SAUCE SERVED WITH ROLLS & CONDIMENTS  
\$225.00

### *Herb Encrusted Prime Rib Of Beef*

SERVED WITH NATURAL AU JUS, HORSERADISH SAUCE & BREAD ROLLS  
\$325.00

### *Ham*

SERVED WITH SWEET HONEY CHILI GLAZE MUSTARD & BREAD ROLLS  
\$250.00



## *Stations*



MINIMUM 50 PEOPLE  
ATTENDANT \$125.00

## *Asian*

STIR FRIED CHICKEN, BEEF & CHINESE VEGETABLES IN AN ASIAN GARLIC SAUCE & FRIED RICE  
\$15.00 PER PERSON

## *Fajita Station*

SOUTHWESTERN BEEF & CHICKEN WITH PEPPERS, ONIONS, GUACAMOLE, SALSA, SOUR CREAM &  
SHARP CHEDDAR SERVED WITH WARM SOFT TORTILLAS & SPANISH RICE  
\$16.00 PER PERSON

## *Mashed Potato Bar*

A SELECTION OF IDAHO MASHED & SWEET POTATOES SERVED WITH COUNTRY GRAVY  
& ASSORTED TOPPINGS IN MARTINI GLASSES  
\$8.00 PER PERSON

## *Salad Bar*

MIXED FIELD GREENS, GARLIC CROUTONS, BACON BITS, TOMATOES, CHEESE, GRATED EGGS,  
OLIVES, TOASTED PINE NUTS & CHOICE OF DRESSINGS  
\$10.00 PER PERSON

## *Plated Dinner Selections*



ALL ENTREES ARE SERVED WITH OUR HOUSE SALAD AND ROASTED TOMATO AND BASIL WHITE BALSAMIC VINAIGRETTE, CHEF'S CHOICE OF VEGETABLE AND STARCH AND DESSERT.

### *Poultry*

WITH YOUR CHOICE OF SAUCE

AIRLINE CHICKEN BREAST

\$32.00

CHICKEN FLORENTINE

\$34.00

POULTRY SAUCES

TARRAGON, PICCATA, GRECIAN STYLE HUNTER SAUCE

### *Seafood*

PAN SEARED SALMON

\$32.00

TILAPIA

\$32.00

SEA BASS

\$40.00

SEAFOOD SAUCES

LEMON BEURRE BLANC, SWEET CHILI SOY SAUCE, LOBSTER COGNAC

*Plated Dinner Selections*



*Beef*

WITH YOUR CHOICE OF SAUCE

SLICED ROASTED TENDERLOIN

\$45.00

8 OZ. FILET MIGNON

\$48.00

CABERNET BRAISED SHORT RIBS WITH PAN REDUCTION SAUCE

\$34.00

BEEF SAUCES

WILD MUSHROOM BORDELAISE SAUCE, RED WINE DEMI, MUSHROOM DEMI

*Combination Plated Dinner*

SLICED TENDERLOIN & AIRLINE CHICKEN

\$42.00

AIRLINE CHICKEN & SALMON

\$40.00

6 OZ. FILET MIGNON & ATLANTIC SALMON

\$48.00

SLICED TENDERLOIN & ATLANTIC SALMON

\$42.00

6 OZ. FILET MIGNON & SEA BASS

\$60.00

*Vegetarian*

COUSCOUS STUFFED TOMATO WITH PUFF PASTRY AND GARDEN VEGETABLES

\$30.00

*Plated Dinner Salad Upgrades*



*Caesar Salad with Garlic Croutons*

**\$1.50 per person**

*Classic Greek Salad*

**\$1.75 per person**

*Michigan Cherry Salad*

**FIELD GREENS WITH DRIED CHERRIES, PECANS AND GORGONZOLA  
WITH BALSAMIC VINAIGRETTE**

**\$2.50 per person**

*Mixed Greens with Poached Pear*

**CANDIED WALNUTS AND FRENCH GOAT CHEESE**

**\$2.75 per person**

## *Dinner Buffets*



*Dinner Buffet include bread rolls, a selection of three salads, three entrees, a vegetable, a starch, a customized sweets table, coffee & tea.*

### *Salads*

~CHOICE OF THREE~

#### *Mixed Green Salad*

WITH RANCH AND VINAIGRETTE DRESSINGS

#### *Classic Greek Salad*

WITH A CREAMY OREGANO DRESSING  
ADDITIONAL \$1.50 PER PERSON

#### *Caesar Salad*

WITH GARLIC CROUTONS

#### *Bowtie Pasta Salad*

WITH SPRING VEGETABLES IN A BASIL VINAIGRETTE

#### *Spinach Salad*

WITH BACON, EGG, PARMESAN AND A  
WARM BACON DRESSING

#### *Country Style Potato Salad*

DICED IDAHO POTATOES, ONIONS, CELERY AND EGGS  
IN A ZESTY MAYONNAISE DRESSING

#### *Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES, PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON

# Dinner Buffets



## Entrees

~CHOICE OF THREE~

### *Airline Chicken Piccata*

MUSHROOM CAPER GLAZE

### *Salmon Filet*

LEMON DILL SAUCE

### *Roasted Turkey*

HOMEMADE DRESSING AND COUNTRY GRAVY

### *Airline Chicken*

WITH ROSEMARY APPLE GLAZE

### *Herb Encrusted Prime Rib*

NATURAL AU JUS  
AND HORSERADISH SAUCE

### *Savory Sausage Pasta Bake*

WITH PARMESAN AND FETA

### *Grilled Flank Steak*

MUSHROOM LEEK SAUCE

### *Pork Loin Medallions*

MARSALA SAUCE

## Vegetables

~CHOICE OF ONE~

VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN,  
GREEN BEANS WITH SAUTEED ONIONS, ASPARAGUS SPEARS

## Starch

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE,  
THREE CHEESE POTATOES, THREE GRAIN WILD RICE WITH SWEET PEPPERS

## Customized Sweets Table

ASSORTED TORTES, CHEESECAKES & MINIATURE PASTRIES

\$48.00 PER PERSON

# Family Style Dinner



*Family Style Dinner includes choice of three entrees, pasta, salad, vegetable, starch and bread rolls,, Also includes a miniature petit four selection, coffee & tea.*

## Salads

~CHOICE OF ONE~

### *Mixed Green Salad*

RANCH AND ITALIAN DRESSING

### *Classic Greek Salad*

CREAMY OREGANO DRESSING

@ 1.50 PER PERSON

## Entrees

~CHOICE OF TWO~

### *Herb Encrusted Beef Tenderloin*

SLICED WITH WILD MUSHROOM BORDELAISE SAUCE

### *Savory Sausage Pasta Bake*

WITH PARMESAN & FETA

### *Airline Chicken Piccata*

MUSHROOM CAPER GLAZE

### *Grilled Flank Steak*

MUSHROOM LEEK SAUCE

### *Salmon Filet*

LEMON DILL SAUCE

### *Vegetarian Lasagna*

SPRING VEGETABLES, SPINACH, MUSHROOMS,  
MOZZARELLA AND FETA CHEESE IN A SWEET  
BASIL PESTO SAUCE

*Family Style Dinner (continued)*



*Pasta*

~CHOICE OF ONE~

*Penne Pasta*

MARINARA OR BOLOGNESE SAUCE

*Bowtie Pasta*

WITH A CREAMY PESTO SAUCE OR  
GARLIC CLAM SAUCE

*Vegetables*

~CHOICE OF ONE~

STEAMED VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN  
GREEN BEANS WITH SAUTEED ONIONS, ASPARAGUS WITH SWEET RED BELL PEPPERS

*Starch*

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE  
THREE GRAIN WILD RICE WITH SWEET PEPPERS, THREE CHEESE POTATOES

*Miniature Petit Four Selection*

**\$48.00** PER PERSON

CUSTOMIZED SWEETS TABLE  
ADDITIONAL **\$7.00** PER PERSON



## *Family Style Greek Feast*



*Our Greek Feast includes salad, two entrees, vegetable, starch,  
Greek bread, a rich assortment of Greek pastries, coffee & tea.*

### *Antipasto Display*

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,  
FETA CHEESE, GRAPE LEAVES AND TOASTED PITA BREAD WITH TSATSIKI SAUCE

### *Salads*

~CHOICE OF ONE~

#### *Greek Salad*

MIXED GREENS WITH BEETS, ONIONS, TOMATOES, KALAMATA OLIVES  
AND TOPPED WITH FETA CHEESE AND PEPPERONCINI

#### *Traditional Village Salad*

TOMATOES, CUCUMBERS AND PEPPERONCINI TOPPED  
WITH KALAMATA OLIVES AND FETA CHEESE

### *First Course*

~CHOICE OF FOUR~

#### *Spinach Pie*

SHEETS OF DELICATE PHYLLO DOUGH LAYERED WITH  
A DELICIOUS SPINACH AND FETA CHEESE FILLING

#### *Pastitso*

GROUND MEAT AND MACARONI BAKE, GRATED CHEESE & COVERED  
WITH A RICH BÉCHAMEL SAUCE

*Family Style Greek Feast (continued)*



*Grilled Chicken Kabobs*

MARINATED WITH LEMON AND OREGANO

*Roasted Leg of Lamb*

ENCRUSTED WITH FRESH HERBS & NATURAL A JUS

*Grilled Tilapia*

LEMON BUTTER SAUCE

*Vegetable & Starch*

GREEK STYLE PEAS

OR

GREEN BEANS WITH STEWED TOMATOES & HERBS

&

LEMON ROASTED POTATOES

OR

RICE PILAF

*Assorted Greek Pastries*

LOUKOUMATHES, BAKLAVA, BOUGATSA, KIDAIFI & KARITHOPITA  
ASSORTED GREEK COOKIES

**\$48.00** PER PERSON

*Grilled Lamb Chops*

TWO PER PERSON, MARINATED AND SEASONED  
ADDITIONAL **\$10.00** PER PERSON

# *Family Style Italian Feast*



*Our Italian Feast includes bread rolls, salad, two entrees, vegetable and starch.  
Also includes a rich assortment of Italian pastries, coffee & tea.*

## *Antipasto Display*

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,  
MOZZARELLA CHEESE, CURED ITALIAN MEATS AND TOASTED CIABATTA BREAD

## *Salads*

~CHOICE OF ONE~

### *Caesar Salad*

WITH HOMEMADE GARLIC CROUTONS

OR

### *Mixed Field Greens*

WITH TOMATOES, CARROTS, TOASTED PINE NUTS,  
ASIAGO CHEESE IN A LIGHT BALSAMIC VINAIGRETTE

OR

### *Arugula Salad*

WITH TOASTED PINE NUTS AND THINLY SLICED PARMEGIANO-REGGIANO  
TOSSED IN A LIGHT OLIVE OIL AND LEMON VINAIGRETTE  
ADDITIONAL \$1.50 PER PERSON

## *Entrées*

~CHOICE OF THREE~

### *Lasagna Verde*

SPINACH LASAGNA MADE WITH RICOTTA CHEESE, A RICH SAVORY SAUSAGE RAGU  
AND THEN TOPPED WITH A CREAMY BÉCHAMEL SAUCE

*Family Style Italian Feast (continued)*



*Pork Loin Marsala*

TENDER PORK LOIN IN A MARSALA WINE SAUCE WITH PORCINI MUSHROOMS

*Airline Chicken Piccata*

MUSHROOM CAPER GLAZE

*Veal Scallopine*

VEAL MEDALLIONS SAUTÉED WITH WHITE WINE, MUSHROOMS,  
ROASTED TOMATOES, PROSCIUTTO AND FONTINA CHEESE

*Grilled Atlantic Salmon*

GRILLED ATLANTIC SALMON WITH A CITRUS GLAZE

*Beef Tenderloin*

BEEF TENDERLOIN AU POIVRE WITH A SHIITAKE  
MUSHROOM AND A SWEET SHERRY SAUCE

*Vegetables*

BROCCOLINI WITH EXTRA VIRGIN OLIVE OIL AND GARLIC  
OR  
ASPARAGUS WITH LEMON BUTTER AND PARMESAN CHEESE

*Starch*

PENNE PASTA WITH MARINARA SAUCE  
OR  
ROASTED POTATOES

*Assorted Italian Pastries*

BISCOTTI, AMARETTO COOKIES, CANNOLIS & TIRAMISU

**\$48.00** PER PERSON

*Dessert Selections*

*Crème Brûlée*

SERVED WITH FRESH BERRIES

*Chocolate Bailey's Cream Torte*

VANILLA AND CHOCOLATE CAKE LAYERED WITH BAILEY'S MOUSSE AND CHOCOLATE GLAZE

*Tiramisu*

YELLOW CAKE SOAKED IN ESPRESSO AND KAHLUA WITH A MASCARPONE CHEESE FILLING  
TOPPED WITH WHIPPED CREAM AND COCOA POWDER

*New York Style Cheesecake*

TOPPED WITH FRESH STRAWBERRY COULIS OR A MENAGE OF FRESH BERRIES

*Black Forest Torte*

CHOCOLATE CHIFFON WITH DARK CHERRIES, WHIPPED CREAM AND CHOCOLATE SHAVINGS  
SERVED WITH A CREAM ANGLAISE

*Key Lime Pie*

SERVED WITH RASPBERRY COULIS

*Customized Sweets Table*

WITH AN ASSORTMENT OF MINIATURE PASTRIES AND PETIT FOURS, TORTES,  
FRESH FRUIT AND BERRIES

\$15.00 PER PERSON

*Miniature Pastry Display*

\$10.00 PER PERSON

*Gourmet Coffee Station*

FLAVORED COFFEE SYRUPS, FRESH WHIPPED CREAM, CHOCOLATE SHAVINGS, CINNAMON  
STICKS, FLAVORED CREAMERS AND ROCK CANDY STIRRERS

\$6.00 PER PERSON

## *After Glow Menu*



### *Slider Party*

BEEF PATTIES WITH ALL THE TRIMMINGS, SERVED WITH FRIES & SLIDER SAUCE

\$13.00 PER PERSON

### *Coney Station*

HOT DOGS WITH ALL THE TRIMMINGS, SERVED WITH CHILI & FRIES

\$13.00 PER PERSON

### *Taco Station*

SPICY GROUND BEEF, PULLED GRILLED CHICKEN WITH ALL THE TOPPINGS  
SERVED WITH OUR OWN SPICY SAUCE

\$13.00 PER PERSON



### *Pizzas*

\$21.00 PER PIZZA



### *Children's Meals*

#### *Chicken Fingers*

SERVED WITH FRENCH FRIES

\$20.00

#### *Mini Hamburgers*

SERVED WITH FRENCH FRIES

\$20.00

#### *Mini Cheeseburgers*

SERVED WITH FRENCH FRIES

\$20.00

*Hosted Standard & Premium Bar Packages*



*Standard*

ONE HOUR \$12.00

EACH ADDITIONAL HOUR IS \$6.00

*Standard Bar*

CLAN MCGREGOR, JIM BEAM, NEWPORT, SMIRNOFF VODKA, SEAGRAM GIN, CASTILLO LIGHT RUM, CHRISTIAN BROTHERS BRANDY, SOUTHERN COMFORT, PEACH SCHNAPPS

BUDWEISER, BUD LIGHT, MILLER GENUINE DRAFT, MILLER LITE  
NON-ALCOHOLIC BEER

CABERNET, COPPERRIDGE CHARDONNAY, WHITE ZINFANDEL  
SODAS AND JUICES

*Premium*

ONE HOUR \$14.00

EACH ADDITIONAL HOUR IS \$7.00

*Premium Bar*

DEWARS WHITE LABEL SCOTCH, JACK DANIELS, CANADIAN CLUB, ABSOLUT,  
TANQUERAY, BACARDI, CAPTAIN MORGAN, CHRISTIAN BROTHERS BRANDY,  
1800 TEQUILLA, PEACH SCHNAPPS, SOUTHERN COMFORT

BUDWEISER, BUD LIGHT, HEINEKEN, LABATT BLUE  
NON-ALCOHOLIC BEER

WHITE ZINFANDEL, CLOS DU BOIS RED ZINFANDEL, CLOS DU BOIS CHARDONNAY  
SODAS AND JUICES

*Super Premium*

ONE HOUR \$17.00

EACH ADDITIONAL HOUR IS \$9.00

*Super Premium Bar*

GREY GOOSE, HENNESSY, BAILEYS, CROWN ROYAL, PATRON SILVER  
INCLUDES CORDIALS & COGNAQ

## *Hosted & Cash Bar Packages*



### *Cash Bar*

BARTENDER @ \$150.00 EACH

CASHIER @ \$125.00 EACH

### *Standard*

MIXED DRINKS - \$7.00, WINE - \$6.00

BEER - \$6.00, SODAS AND JUICES - \$3.00

### *Premium*

CORDIALS AND COGNAQ - \$10.00, MIXED DRINKS - \$8.00, WINE - \$7.00

BEER - \$7.00, IMPORT BEER - \$8.00, SODAS AND JUICES - \$3.00



## *Hosted Beer, Wine & Soda Bar*

BARTENDER @ \$150.00 EACH

CASHIER @ \$125.00 EACH

### *Standard*

ASSORTED SODAS AND JUICES, CHARDONNAY, MERLOT, ZINFANDEL, BUDWEISER, BUD LIGHT, MILLER GENUINE DRAFT, MILLER LITE, NON-ALCOHOLIC BEER

TWO HOURS - \$16.00, THREE HOURS - \$18.00, FOUR HOURS - \$20.00

FIVE HOURS - \$22.00, SIX HOURS - \$24.00

### *Premium*

ASSORTED SODAS AND JUICES, CHARDONNAY, RED ZINFANDEL, WHITE ZINFANDEL, BUDWEISER, HEINEKEN, LABATT BLUE, MILLER LITE, NON-ALCOHOLIC BEER

TWO HOURS - \$18.00, THREE HOURS - \$20.00, FOUR HOURS - \$22.00

FIVE HOURS - \$24.00, SIX HOURS - \$26.00



*Wine List*



*House Wine*

CHARDONNAY, CABERNET SAUVIGNON, MERLOT

\$20.00 PER BOTTLE

*White Wines*

CHARDONNAY, FAT BASTARD, FRANCE \$30

CHARDONNAY, TOASTED HEAD, CALIFORNIA \$35

CHARDONNAY KENDALL JACKSON VINTNERS RESERVE, CALIFORNIA \$38

PINOT GRIGIO, KRIS, ALTO ADIGE, ITALY \$30

PINOT GRIGIO, BOTTEGA VINAIN, TRENTINO, ITALY \$40

WHITE ZINFANDEL, BERINGER \$18

*Red Wines*

CABERNET SAUVIGNON, STERLING VINTNERS COLLECTIONS \$34

CABERNET SAUVIGNON, J. LOHR ESTATES, CALIFORNIA \$34

PINOT NOIR, REX GOLIATH, CALIFORNIA \$30

MERLOT, BLACKSTONE, CALIFORNIA \$32

CABERNET, FRANCIS – COPPOLA, “DIAMOND” NAPA \$45

SHIRAZ, PALANDRI, WESTERN AUSTRALIA \$40

*Champagne & Sparkling Wines*

VEUVE CLICQUOT “GOLD LABEL”, FRANCE \$110

MOET & CHANDON “NECTAR” FRANCE \$90

MOET & CHANDON “WHITE STAR”, FRANCE \$90

PEQUITOS, MOSCATO, SPAIN \$34.00

MARTINI & ROSSI, ASTI SPUMANTE, PIEDMONT \$27

## *Audio - Visual Equipment & Services*



ANY EQUIPMENT ORDERED LESS THAN 48 HOURS IN ADVANCE IS SUBJECT TO A \$100.00 RUSH FEE. EXTENSIVE AUDIO-VISUAL EQUIPMENT SETUP MAY BE SUBJECT TO ADDITIONAL FEES. TECHNICIANS ARE AVAILABLE, WITH ADVANCE NOTICE, AT COST BELOW.

### *Technicians*

MONDAY – FRIDAY	8AM – 5PM	\$52.00 PER HOUR
	5PM – MIDNIGHT	\$78.00 PER HOUR
SATURDAY	6AM – MIDNIGHT	\$78.00 PER HOUR
SUNDAY	6AM – MIDNIGHT	\$104.00 PER HOUR
HOLIDAYS	PRICE TO BE DETERMINED	



### *LCD Projectors*

LCD PACKAGE – \$750.00 (INCLUDES LCD, SCREEN, POWER AND PUBLIC ACCESS SYSTEM)

20" LED MONITOR	\$100.00
24" LED MONITOR	\$100.00
50" PLASMA MONITOR	\$300.00
60" LED MONITOR	\$400.00
2000 LUMEN LCD PROJECTOR	\$250.00
3500 LUMEN LCD PROJECTOR	\$300.00
5000 LUMEN LCD PROJECTOR W/NEAR THROW LENS	\$400.00
8000 LUMEN LCD PROJECTOR W/NEAR THROW LENS	QUOTE
70" LED MONITOR	\$400.00

### *Screens & Drapes*

6FT SCREEN – W/CART OR STAND	\$50.00
8FT SCREEN – W/CART OR STAND	\$75.00
6X8 FAST FOLD REAR SCREEN W/DRESS KIT	\$150.00
7.6 X 10 FAST FOLD REAR SCREEN W/DRESS KIT	\$175.00
9 X 12 FAST FOLD REAR SCREEN W/DRESS KIT	\$200.00
10 X 10 SCREEN	\$80.00
70 X 70 SCREEN	\$45.00

## *Sound Equipment*

PODIUM MIC	\$125.00
HANDHELD MIC	\$125.00
WIRELESS HANDHELD MIC	\$125.00
WIRELESS LAPEL MIC	\$125.00
PCC/PZM MIC	\$40.00
12 CHANNEL MIXING CONSOLE	\$65.00
24 CHANNEL (PRIMARY) MIXING CONSOLE	\$100.00
SELF CONTAINED SPEAKER (PRIMARY OR MONITOR)	\$100.00
RAPCO	\$50.00

## *Accessories*

SPEAKERS	\$125.00
TELEPHONE LINE	\$125.00
POLYCOM	\$200.00
LASER POINTER	\$30.00
FLIPCHART / MARKERS	\$30.00
WHITE BOARD / STAND	\$45.00
EASEL	\$25.00
CD/DVD PLAYER	\$50.00
AUDIO BOX (GRAPHIC EQ / COMPRESSOR)	\$50.00
WIRELESS COMPUTER REMOTE	\$25.00
VGA CORD UP TO 100 FEET	\$40.00
VGA CORD OVER 100 FEET	\$50.00
STANDARD SWITCHER / SCALER	\$150.00
PULSE SWITCHER / SCALER	\$200.00

## *Additional Services*

VOTIVE CANDLES & MIRROR TILES	\$10.00 PER TABLE
VENDOR TABLES – 8FT. TABLES SKIRTED	\$35.00 PER TABLE
VENDOR TABLES – 6FT. TABLES SKIRTED	\$30.00 PER TABLE
CAKE CUTTING FEE – WEDDINGS DO NOT APPLY	\$50.00 PER EVERY 50 PEOPLE
COAT CHECK – WEDDINGS DO NOT APPLY	\$200.00 PER EVERY 100 PEOPLE

## *Lighting*

SOURCE FOUR PAR	\$25.00
SOURCE FOUR JR. LEKO	\$30.00
SOURCE FOUR LEKO	\$40.00
MEGA PAR LED	\$25.00
PAR 64 LED	\$25.00
MEGA BAR LED	\$25.00
FOLLOW SPOT	\$100.00
DIMMER PACK	\$50.00
DMX CONTROLLER (SMALL)	\$25.00
DMX CONTROLLER (INTELLIGENT) – \$100.00	\$100.00

# DIRECTIONS TO THE INTERNATIONAL CENTER & ATHENEUM SUITE HOTEL

FROM DETROIT METROPOLITAN AIRPORT  
 TAKE I-94 (FORD FREEWAY) EAST TO I-75 SOUTH  
 TAKE I-75 SOUTH TO 375 SOUTH (DOWNTOWN EXIT)  
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE  
 IS TWO BLOCKS UP THE SERVICE DRIVE  
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
 TURN RIGHT ON BRUSH AVENUE  
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-75 (FISHER FREEWAY) SOUTHBOUND  
 TAKE I-75 SOUTH TO 375 SOUTH (DOWNTOWN EXIT)  
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE  
 IS TWO BLOCKS UP THE SERVICE DRIVE  
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
 TURN RIGHT ON BRUSH AVENUE  
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-96 (JEFFRIES FREEWAY)  
 TAKE I-96 EAST TO I-75 NORTH  
 I-75 NORTH TO 375 SOUTH (DOWNTOWN EXIT)  
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE  
 IS TWO BLOCKS UP THE SERVICE DRIVE  
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
 TURN RIGHT ON BRUSH AVENUE  
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-75 (FISHER FREEWAY) NORTHBOUND  
 TAKE I-75 NORTH TO 375 SOUTH (DOWNTOWN EXIT)  
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE IS TWO  
 BLOCKS UP THE SERVICE DRIVE  
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
 TURN RIGHT ON BRUSH AVENUE  
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
 THE ADDRESS IS 1000 BRUSH AVENUE

## The INTERNATIONAL CENTER

