

The
INTERNATIONAL BANQUET CENTER


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

SALES MANAGER

313-963-1400 X 1235

SPLASTIRAS@INTERNATIONALBANQUETS.COM

TINA SILL

SALES MANAGER

313-963-1400

TSILL@INTERNATIONALBANQUETS.COM

DERRICK COLLINS

BANQUET MANAGER

313-963-1400 X 1247

DCOLLINS@INTERNATIONALBANQUETS.COM

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

Mixed Nuts

\$25.00 POUND

Danna Still Water

Or

Pellegrino Sparkling Water

\$4.00 EACH

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 TSATZIKI 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, TRENTO, 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

