



SALES & CATERING
DEPARTMENT
CATERING MENU

FORT
Pontchartrain
A WYNDHAM HOTEL



THANK YOU FOR CHOOSING THE
FORT PONTCHARTRAIN
A WYNDHAM HOTEL

Our dedicated Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist.

Please contact our friendly staff with any questions.
Wee look forward to serving you!

Yours in hospitality,
Sales & Catering Team



2 Washington Boulevard, Detroit, MI 48226



313-888-9642



coordinator@cpdetroit.com



hotelpontchartrain.com

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges.
Tax and service charge subject to change.

CONTINENTAL BREAKFAST

Continental Breakfast includes Fresh Brewed Starbucks Coffee, Assorted TAZO Teas and Chilled Fruit Juices (Orange, Apple & Cranberry)

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25.

Pricing is Per Person, based on 90 minutes of Service

Includes one doubled sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested above count.



EXPRESS CONTINENTAL \$19 PP

Assorted Whole Fruit

Assorted Muffins & Danish

Individual Flavored Yogurts

PONTCH CONTINENTAL \$23 PP

Sliced Fresh Fruit

Fresh Baked Muffins & Danish

Toast Station with White & Wheat Breads, Fruit

Preserves & Butter

Individual Flavored Yogurts

EUROPEAN CONTINENTAL \$25 PP

Fresh Baked Scones & Croissants with Honey and

Orange Butter

Sliced Fresh Fruit

Cured Meats & Imported Cheeses

French Baguettes

EXECUTIVE CONTINENTAL \$29 PP

Fresh Baked Coffee Cakes

Yogurt Parfait Station with Vanilla Yogurt, Fresh Seasonal Fruit,

Granola, Honey, Toasted Almonds

Sliced Fresh Fruit

Smoked Salmon Display with Petite Bagels, Cream Cheese, Capers,

Blistered Tomatoes, Diced Egg & Diced Red Onion

Toast Station with White & Wheat Breads, Fruit Preserves & Butter

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THEMED BREAKFAST BUFFETS

Breakfast Buffets includes Fresh Brewed Starbucks Coffee, Assorted TAZO Teas and Chilled Fruit Juices (Orange, Apple & Cranberry)

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25.

Pricing is Per Person, based on 90 minutes of Service

Includes one double sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested above count.

THE METRO \$35 PP

Specialty Donut Wall

Individual Assorted Yogurts

Sliced Fresh Fruit

Scrambled Eggs with Cheddar & Chives

Applewood Smoked Bacon

Roasted Potatoes with Peppers & Onion

THE SOUTHERN \$35 PP

Assorted Breakfast Cakes

Fresh Fruit Melange

Ham & Caramelized Bourbon Apples

Scrambled Eggs topped with Cheddar Cheese and Fresh Chives

Roasted Potatoes & Peppers

Cajun Shrimp & Grits

Scrambled Eggs

LA COCINA \$37 PP

Assorted Breakfast Cakes

Fresh Fruit Melange

Flour Tortillas, White Cheese, Pico de Gallo

Tortilla Chips & Salsa Chilaquilles

Chorizo Potatoes

Scrambled Egg Rancheros

Black Beans with Bacon, Coffee & Green Onion



THE COSMOPOLITAN \$40 PP

Fresh Baked Coffee Cakes

Scones & Croissants

Sliced Fresh Fruit & Whole Berries

Yogurt & Granola Parfaits

Cured Meats & Imported Cheese

French Baguettes

Pesto Scrambled Egg Whites

Your Choice of:

Turkey Bacon or Chicken Apple Sausage

Roasted Tri-Colored Fingerling Potatoes

Coffee Station to Feature Starbucks

Syrups & Creamers

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

BREAKFAST ENHANCEMENTS & ACTION STATIONS

Breakfast Enhancements

All enhancements required to be ordered for the full guarantee as an addition to a Continental or Breakfast Buffet.

Enhancement items cannot be purchased individually.

25 guest minimum

Pricing is based on 90 minutes of service

SMOKED SALMON DISPLAY Additional \$12 PP
Served with Petite Bagels, Cream Cheese, Capers, Tomatoes, Red Onion, and Diced Eggs

BREAKFAST SANDWICHES Additional \$95/dozen
Please Select One of the Following:

Sausage, Egg & Cheese Biscuits
Ham, Egg & Cheddar Croissants

JUMBO CINNAMON ROLLS Additional \$45/dozen
With Creamy Vanilla Icing

HOUSEMADE CROISSANTS Additional \$45/dozen
With Butter & Fruit Preserves

HARD BOILED EGGS Additional \$24/dozen
Two Dozen Minimum

SPECIALITY DONUTS Additional \$45/dozen
Donuts Wall Available for Orders of Two Dozen or More

BREAKFAST FLATBREAD Additional \$9/flatbread

BREAKFAST BURRITOS Additional \$5/burrito

SPARKLING BOTTLED WATER Additional \$6/bottle
San Pellegrino Limonata

INDIVIDUAL BOTTLED ICED COFFEE Additional \$6/bottle
STOK Artisan Iced Coffee

Breakfast Action Stations

Culinary Attendant Required per 75 People at \$150 per Attendant.

Action stations cannot be purchased individually.

25 guest minimum

Pricing is based on 90 minutes of service

FLAMING DONUT BITE STATION
Additional \$8 PP

Chef Flambéed Donuts Served with Nutella, Caramel, Fresh Blueberries, Whipped Cream & Candied Pecan

BREAKFAST QUESADILLA STATION
Additional \$10 PP

Flour Tortillas, Shredded Cheddar Jack Cheese, Sausage, Ham, Applewood Smoked Bacon, Scrambled Eggs, Onion, Peppers, Salsa & Sour Cream

OMELET STATION
Additional \$9 PP

Omelets and Eggs Made to Order Include the Following:

Egg Beaters, Egg Whites and Whole Eggs

Vegetables

Mushrooms | Onions | Blistered Tomatoes | Spinach | Peppers

Proteins

Applewood Smoked Bacon | Sausage | Ham | Grilled Chicken

Cheese

Cheddar Jack | Feta | Swiss

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

PLATED BREAKFAST

Plated Breakfast includes Fresh Brewed Starbucks Coffee, Assorted TAZO Teas & Orange Juice Service and Fresh Baked Croissants with Butter

If more than one Entrée Selection is requested, a additional fee of \$4 per person for the full guarantee is required.

GREAT LAKES BREAKFAST \$25

Scrambled Eggs

Applewood Bacon or Sausage Links

Roasted Red Potatoes with Sweet Peppers & Caramelized Onions

BRIOCHE FRENCH TOAST \$27

Brioche French Toast

Served with Warm Maple Syrup & Fresh Blueberries

Applewood Smoked Bacon

Breakfast Potatoes

RIVERWALK BREAKFAST \$26

Pesto Scrambled Egg Whites

Chicken Apple Sausage

Roasted Tri-Colored Fingerling Potatoes



CHIMICHURRI STEAK AND EGGS \$37

Grilled Manhattan Steak with Chimichurri Sauce

Scrambled Eggs with Cheddar Cheese and Chives

Roasted Red Potatoes with Caramelized Onions & Sweet Peppers

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THEMED BREAKS

All Breaks required to be ordered for the full guarantee with a minimum of 25 guests

Pricing is Per Person and based on 60 minutes of service.

161ST STREET \$16 PP

Jumbo Soft Pretzels
Mustards
Warm Cheese
Smoked Almonds
Cracker Jacks
Assorted Coke Soft Drinks

ALL DAY BEVERAGES \$15 PP

All Day Beverages is based on 8 hours of service.
Includes the following beverages which are refreshed upon request and between breaks

- Fresh Brewed Starbucks Coffee
- Assorted Coke Soft Drinks
- Bottled Water
- Assorted Hot TAZO Tea Display

MIDNIGHT SNACK \$14 PP

Chocolate Chip Cookies
White Chocolate Macadamia Nut Cookies
Oatmeal Raisin Cookies
Individuals Nutella & Crisps
Brownies
Chocolate & Regular Milk Cartons
Assorted Coke Soft Drinks

SOUTHWEST DETROIT \$16 PP

Fresh Made Guacamole
Assorted Salsas
Tortilla Chips
Watermelon Agua Fresca

SWEET & SALTY \$16 PP

Cajun Bar Mix
Assorted Macarons & Petit Fours
Individuals Bags of Trail Mix
Housemade Chips & Dip
Assorted Coke Soft Drinks

HAPPY TRAILS \$16 PP

Assorted Dried Fruits, Nuts, Granola, Gardetto's, Goldfish,
Toasted Coconut and M&M's
Assorted Coke Soft Drinks

BREAD IS LIFE \$17 PP

Bread Boards with Assorted Artisan Breads
Assorted Butters & Jellies
Bacon Jam
Assorted Coke Soft Drinks

HEALTH NUT \$18 PP

Hummus & Naan
Veggies & Onion Dip
Almonds
Apples
Smart Pop Popcorn
San Pellegrino Limonata Sparkling Bottled Water

WALLY'S \$20 PP

Assorted Candy Bars
Individual Bags of Chex Mix
Assorted Whole Fruit
Individual Yogurts
Mixed Nuts
Assorted Granola & Energy Bars
Assorted Coke Soft Drinks

NAPA VALLEY \$21 PP

Cured Meats & Cheeses served with French Baguettes
Dried Fruits & Almonds
Pellegrino Limonata Sparkling Bottled Water

SUSHI \$ MARKET PRICE PP

California, Salmon, Shrimp & Tuna Sushi Rolls
Wasabi, Soy Sauce, Pickled Ginger
Ginger Beer

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

A LA CARTE

ON CONSUMPTION

Starbucks Regular/Decaffeinated Coffee
\$55 per gallon

Assorted Tazo Tea Display
\$55 per gallon

Assorted Coke Soft Drinks
\$5 each

Soy, Almond or Coconut Milk
\$9 for 32. oz carafe

Bottled Water
\$5 each

Red Bull Energy Drink
\$6 each

Individual Bottled Juice
\$5 each

Sparkling Bottled Water
\$5 each

Tazo Iced Tea
\$40 per gallon

Hot Chocolate with Mini Marshmallows
\$50 per gallon

Warm Apple Cider
\$50 per gallon

Lemonade
\$40 per gallon



A LA CARTE

Based on 90 minutes of service

Fresh Baked Cookies
\$44 per dozen

Jumbo Soft Pretzels with Warm Cheese
\$65 per dozen

Assorted Mini Cupcakes
\$32 per two dozen

Individual Ice Cream Bars
\$44 per dozen

Assorted Candy Bars
\$44 per dozen

Energy Bar or Granola Bar
\$44 per dozen

Assorted Whole Fruit
\$44 per dozen

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LUNCH BUFFETS

Lunch Buffets include Fresh Brewed Starbucks Coffee & Tazo Tea Display Station

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25.

Pricing is Per Person, based on 90 minutes of Service

Includes one doubled sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested.

Any Lunch Buffet can be selected for a Dinner option with a fee of \$10 per person for the full guarantee



DELI SANDWICH & SOUP

\$40 PP

- Broccoli Cheddar Soup
- Chicken Noodle Soup
- Pasta Salad
- Assortment of Sandwiches Featuring:
 - Roast Beef
 - Turkey
 - Grilled Chicken
 - Roasted Vegetables
- Housemade Chips & Dip
- Assortment of Fresh Baked Cookies
- Assorted Coke Soft Drinks

NOLA

\$46 PP

- Smoked Chicken Gumbo
- Mixed Green Salad with Chef's Dressing
- Red Beans & Rice
- Chicken Etouffee
- Maque Choux
- Cornbread Muffins
- King Cake
- Assorted Coke Soft Drinks

BACKYARD SUMMER BBQ

\$46 PP

- Corn on the Cobb
- Creamy Potato Salad
- Cole Slaw
- Steak Burgers
- Veggie Burgers
- Kielbasa
- Lettuce, Tomato, Onion & Pickle
- Assorted Condiments
- Cheddar, Swiss, & Gouda Cheeses
- Mini Cupcake Display
- Assorted Coke Soft Drinks

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LUNCH BUFFETS

Lunch Buffets include Fresh Brewed Starbucks Coffee & Tazo Tea Display Station

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25.

Pricing is Per Person, based on 90 minutes of Service

Includes one doubled sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested

Any Lunch Buffet can be selected for a Dinner option with an additional fee of \$10 per person for the full guarantee

ITALIAN MARKET \$46 PP

Italian Wedding Soup

Tuscan Salad with Kalamata Olives & Sundried Tomatoes

Caprese Salad

Pesto Chicken Crema

Eggplant Puttanesca

Potatoes Vesuvio

Marinated Grilled Vegetables

Assorted Macaron Display

Assorted Coke Soft Drinks

GREEKTOWN \$46 PP

Greek Salad

Cucumber, Blistered Tomatoes, Red Onion, Feta & Tzatziki Salad

Build your Own Gyro -

Shaved Lamb Shawarma & Falafel with Pita, Toppings & Tzatziki

Roasted Dill Fingerling Potatoes

Green Bean Shakshuka

Baklava

Assorted Coke Soft Drinks

SOUTH OF THE BORDER \$46 PP

Chicken Tortilla Soup

Chopped Salad with Citrus Lime Vinaigrette

Chipotle Slaw

Crispy Catfish

Steak Chimichurri

Smoked Molasses Black Beans & Green Onion

Spanish Rice

Assorted Toppings

Cinnamon Sugar Churros

Aqua Fresca

SUNDAY AFTERNOON \$46 PP

Salad with Red Onion, Kalamata Olives, Tomatoes, Feta Cheese & House Vinaigrette Dressing

Pretzel Bites with Warm Cheese & Mustard

Thin Crust Pizzas -

Cheese | Pepperoni | Sausage | Vegetarian

Bone-in Chicken Wings with Assorted Sauces

Warm Breadsticks

Assortment of Fresh Baked Cookies

Assorted Coke Soft Drinks

EXECUTIVE \$58 PP

Bleu and Bacon Salad with Raddish

Brussels Sprouts

Filet Medallions with Red Wine Demi Glaze & Caramelized Onions

Chicken Chimichurri

Roasted Fingerling Potatoes

Signature Trilogy Chocolate Mousse in Glass

Assorted Coke Soft Drinks

BOXED LUNCH

One Selection per 25 guests with a Maximum of 3 total Selections. (Counts for each type must be provided one week prior in the banquet event orders)

Includes: Whole Apple, Kettle Chips Fresh Baked Cookie, Cutlery Kit, Condiment Packets and a Bottled Water or Assorted Coke Soft Drink per Box.



SANDWICHES & WRAPS

ROASTED TURKEY \$34 PP

Roasted Turkey Breast, Smoked Gouda, Lettuce, Tomato, & Cranberry Mayo on a Pretzel Roll

ROAST BEEF \$34 PP

Oven Roasted Beef, Irish Cheddar, Lettuce, Tomato & Remoulade on an Onion Roll

CHICKEN BREAST \$34 PP

Grilled Chicken Breast, Lettuce, Parmesan Cheese, Tomato, & Caesar Dressing in a Tomato Wrap

ITALIAN \$34 PP

Prosciutto, Ham, Genoa Salami, Provolone, Shredded Lettuce, Tomato, Remoulade on a Demi-Baguette

CAPRESE WRAP \$34 PP

Sliced Tomatoes, Fresh Mozzarella, Spinach & Pesto Infused Mayo in a Spinach Wrap

GREEK SALAD WRAP \$34 PP

Cucumber, Blistered Tomatoes, Kalamata Olives, Feta, Tzatziki, Shallot, Arcadian Mix in a Spinach Wrap

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SMALL GROUP LUNCH

Small Group Lunch is for groups of 15 people or less. Plated lunch includes Fresh Brewed Starbucks Coffee, Tazo Tea or Assorted Coke Soft Drink

Pricing is Per Person, based on 90 minutes of Service

Menus will be placed in function meeting room prior to start of meeting and will be picked up by a banquet attendant no later than 10:30am. Please have each attendee circle their entree and beverage selection. Food will be delivered at predetermined lunch time specified on groups banquet event order.



STEAK BURGER \$22 PP

Angus Beef, White Cheddar Cheese, Thick Cut Bacon, Caramelized Onions, Sweet Pepper Crema, Lettuce, Tomato
French Fries
Fresh Baked Cookie

HOUSE ROASTED TURKEY CRANBERRY BLT \$22 PP

Turkey, Gouda Cheese, Thick Cut Bacon, Lettuce, Tomato & Cranberry Mayo on Focaccia Bread
French Fries
Fresh Baked Cookie

STRAWBERRY FIELDS SALAD \$22 PP

Spring Mix, Mixed Fresh Berries, Feta, Candied Pecans, Grilled Chicken
Warmed Roll with Butter
Fresh Baked Cookie

CLASSIC CHICKEN CAESAR SALAD \$22 PP

Grilled Chicken, Romaine, Shaved Parmesan, Croutons, Classic Caesar Dressing
Warmed Roll with Butter
Fresh Baked Cookie

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

PLATED LUNCH

PLATED LUNCH OPTIONS

Plated Lunch includes your Choice of One Salad, One Entrée and Two Signature Glass Desserts with Baked Rolls, Butter, Fresh Brewed Starbucks Coffee, TAZO Tea & Water Service.

Each additional Entrée Selection can be requested for an additional fee of \$4 per person for the full guarantee

Any Plated Lunch can be selected for a Dinner option with a fee of \$10 per person for the full guarantee

Opting to use desserts provided with lunch for an afternoon break will result in an additional \$4 per person upcharge

SALAD *SELECT ONE*

Garden Salad with Mixed Greens, Tomato, Shredded Carrot & Cucumber

Caesar Salad with Shaved Parmesan, Croutons & Cherry Tomatoes

California Salad with Mixed Greens, Feta & Dried Cranberries

Waldorf Salad with Mixed Greens, Green Apples, Craisins & Candied Pecans

Caprese Salad with Arcadian Blend, Cherry Tomatoes, Ciliegine Mozzarella & Fresh Basil Oil

DESSERT *SELECT TWO*

Trilogy Chocolate Mousse

Marscapone & Fragole

Espresso Creme Brulee

Burnt Custard & Berries

Raspberries & Cream

Crema Amarena

ENTREE *SELECT ONE*

Each entree choice is accompanied with Chef's choice of starch and seasonal vegetable

POMEGRANTE CHICKEN \$36 PP

Braised Chicken Hind Quarter with Pomegrante Molasses Glaze

SICILIAN CHICKEN \$36 PP

Seared Chicken Breast Topped with Sundried Tomato Bechamel & Proscuitto Chips

MAHI MAHI \$38 PP

Mahi Mahi topped with Sweet Thai Compote

BONE IN PORK RIB CHOP \$38 PP

Bone in Pork Chop served with Bourbon Apples

DUCK PRINCIPESSA \$48 PP

Duck Leg Confit, Caramelized Mirepoix & Brown Butter

MANHATTEN STEAK \$43 PP

Filet Cut Strip Loin Steak with Caramelized Garlic & Shallot Butter

FILET MIGNON \$56 PP

Filet Mignon with Cabernet Demi Glace & Wild Mushroom Trio

ORGANIC QUINOA BOWL \$36 PP

Corn & Black Bean Salsa, Pickled Onions, Avocado & Pepitas

CHARRED PEPPER AJI GALLINA \$38 PP

Purple Rice, Golden Beets, Chickpeas & Chermoula Oil

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

ALL DAY MEETING PACKAGES



Required to be ordered for the full guarantee with a minimum of 25 guests

Pricing is Per Person, based on 90 minutes of Service for All Meals & and 60 minutes for Breaks Periods

Includes one doubled sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested

Substitutions of Any Kind Could Result in an Upcharge

DETROIT PACKAGE \$105 PP

Beverages - Includes 8 hours of beverage stations which are refreshed upon request and between breaks

- Fresh Brewed Coffee
- Assorted TAZO Tea
- Assorted Coke Soft Drinks
- Bottled Water

Breakfast - Choice of Any Continental Breakfast or Breakfast Buffet

Lunch - Choice of Plated Lunch or Lunch Buffet

Afternoon Break - Choice of Any Themed Break (excluding Sushi)

MICHIGAN PACKAGE \$88 PP

Beverages - Includes 8 hours of beverage stations which are refreshed upon request and between breaks

- Fresh Brewed Coffee
- Assorted TAZO Tea
- Assorted Coke Soft Drinks
- Bottled Water

Breakfast - The European Continental

Lunch - Choice of Plated Lunch or Lunch Buffet (excluding 'The Executive')

Afternoon Break - Choice of the Following Themed Breaks:

- Happy Trails
- Bread is Life
- Health Nut

PONTCHATRAIN PACKAGE \$80 PP

Beverages - Includes 8 hours of beverage stations which are refreshed upon request and between breaks

- Fresh Brewed Coffee
- Assorted TAZO Tea
- Assorted Coke Soft Drinks
- Bottled Water

Breakfast - The Crowne Continental

Lunch - Choice of the Following Lunch Options:

- Boxed Lunches
- Deli Sandwich & Soup Buffet

Afternoon Break - Choice of the Following Themed Breaks:

- 161st Street
- Midnight Snack
- Southwest Detroit
- Sweet & Salty

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RECEPTIONS

HORS D'OEUVRES

Pricing based on 90 minutes of service

Ordering recommendations: heavy hors d'oeuvres is 6-8 pieces per person, lighter hors d'oeuvres is 3-5 pieces per person

Please specify stationed or passed for food choices.

HOT

50 piece minimum per item

Coconut Shrimp with Thai Sweet Chili Sauce
\$6 per piece

Smoked Chicken & Lemongrass Potsticker with Unagi
\$6 per piece

Candied Pork Shank Lollipops
\$6 per piece

Vietnamese BBQ Pork Bao Bun
\$6 per piece

Korean BBQ Spring Roll with Teriyaki Bulgogi
\$6 per piece

Chicken Quesadillas with Spicy Ranch Dip
\$6 per piece

Buffalo Chicken Spring Roll
\$6 per piece

Mini Crab Cake with Remoulade
\$6 per piece

Sweet Thai Peanut Chicken Satay
\$6 per piece

Veggie Spring Roll with Sweet Thai Chili Sauce
\$6 per piece

Candied Apple Pork Belly
\$6 per piece

Brie & Pear Phyllo Blossom
\$6 per piece



CHILLED

50 piece minimum per item

Goat Cheese & Sundried Tomato Purse
\$5 per piece

Chai Spiced Goat Cheese & Apricot Crostini
\$5 per piece

Balsamic Tomato Jam Crostini
\$5 per piece

Hummus & Naan Canape
\$5 per piece

Raspberry & Brie en Croute
\$5 per piece

Nova Lox Mousse & Pumpernickel Crostini
\$5 per piece

Antipasto Skewer
\$5 per piece

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

RECEPTIONS

CARVING & DISPLAY STATIONS

CARVING STATIONS

All Carving Stations required to be ordered as an addition to any Dinner Buffet or as a Strolling reception with a minimum of three Reception or Action Station Selections. 50 guests minimum

Chef Attendant Required per 100 People, per selection, at \$150 per Attendant.

Pricing is Per Person and based on 90 minutes of Service

TRIPLE PEPPERED BEEF TENDERLOIN

\$900 (serves 40)

Demi Glace, Horseradish Cream, & Brioche Rolls

HERB CRUSTED PORK LOIN

\$700 (serves 50)

Mango Apricot Chutney & Brioche Rolls

ROAST TURKEY BREAST

\$700 (serves 50)

Herb Mayonnaise, Whole Grain Mustard, & Brioche Rolls

ROAST PRIME RIB

\$900 (serves 50)

Au Jus, Horseradish Cream, & Brioche Rolls

WHOLE SUCKLING PIG

\$ MARKET PRICE (serves 50)

Apple Butter & Brioche Rolls



DISPLAY STATIONS

All Display Stations required for full guarantee. 50 guests minimum

Pricing is Per Person and based on 90 minutes of Service

ANTIPASTO DISPLAY

\$14 PP

Pepperoni, Capicola, Prosciutto, Marinated Ciliegine Mozzarella, Provolone, Olives, Sweet Cherry Peppers, Marinated Oyster Mushrooms, Artichoke Hearts, Grissini Breadsticks

IMPORTED & DOMESTIC CHEESE BOARD

\$12 PP

Chef's Selection of Imported & Domestic Cheeses, Dried Fruits, Grapes, Mixed Nuts, & Artisan Crackers

NOVA LOX DISPLAY

\$12 PP

Smoked Salmon, Cream Cheese, Blistered Tomatoes, Red Onion, Capers, Diced Egg, & Crispy Naan

GARDEN VEGETABLE DISPLAY

\$8 PP

Broccolini, Baby Zucchini, Yellow Squash, Baby Carrots, Mushrooms, Marinated Brussels Sprouts, Cherry Tomatoes, Avocado Ranch Dip, & Tahini Dip

HOUSEMADE HUMMUS DISPLAY

\$9 PP

Tahini & Roasted Red Pepper Hummus, Naan & Assorted Vegetables

FRESH FRUIT DISPLAY

\$9 PP

Fresh Sliced Seasonal Fruit with Honey Yogurt Dipping Sauce

RECEPTIONS

ACTION STATIONS

All Action Stations required to be ordered as an addition to any Dinner Buffet or as a Strolling reception with a minimum of three Reception or Action Station Selections. 50 guests minimum

Chef Attendant Required per 50 People, per selection, at \$150 per Attendant.

Pricing is Per Person and based on 90 minutes of Service

ACTION STATIONS

NOODLE BAR \$18 PP

Ramen & Soba Noodles, Shoyu & Miso Broths, Braised Pork Shoulder, Grilled Chicken, Kale, Molten Egg, Green Onions, Nori & Edamame

STREET TACO STATION \$18 PP

Corn & Flour Tortillas, Cheddar Jack & Pepper Jack Cheeses, Sour Cream, House Rojo, Chipotle Aioli, Chicken Carnitas, Fajita Steak, Blistered Tomatoes, Avocado, Corn & Black Bean Salsa, Caramelized Onions & Peppers, Shredded Lettuce

WING STATION \$17 PP

Crispy Fried Wings Tossed in Classic Buffalo, Honey BBQ, Szechuan, Habanero Mango, Lemon Pepper or Sweet Chili Sauce, Celery & Carrots, Ranch & Bleu Cheese Dipping Sauces

SAVORY CREPE STATION \$16 PP

Choice of Chicken and Rice with Bechamel Sauce, Spinach & Artichoke with Mozzarella Sauce or Potato and Bacon with Spicy Chipotle Crema

DESSERT ACTION STATIONS

FLAMING DONUT STATION \$18 PP

Flambeed Donuts, Nutella, Caramel, Bacon Pieces, Blueberries, Whipped Cream & Sprinkles

SWEET CREPE STATION \$18 PP

Nutella, Ligonberry Jam, Orange Compote, Glazed Apples, Strawberries, Blueberries, Candied Nuts & Whipped Cream

MOCHI ICE CREAM SUNDAE BAR \$19 PP

S'mores, Mango & Vanilla Bean Mochi with Peanut Butter Ash



DINNER BUFFETS



Dinner Buffets include Fresh Brewed Coffee and Assorted Hot TAZO Tea selections station and water service

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25. Pricing is based on 90 minutes of Service

Includes one doubled sided buffet per 100 people. A \$200 fee applies for each additional double sided buffet that is requested

CREATE YOUR OWN DINNER BUFFET

Garden Salad

Chef's Choice of Two Composed Salads

Your Choice of 2 or 3 Entrees

Chef's Choice Starch

Seasonal Vegetable

Assorted Dinner Rolls & Butter

Your Choice of 2 Signature Desserts

ENTREE SELECTIONS

TWO ENTREE \$57 PP

THREE ENTREE \$62 PP

Sicilian Chicken with Sundried Tomato Bechamel & Proscuitto Chips

Pomegrante Glazed Chicken

Seared Salmon with Dill Crema

Caramelized Salmon with Elderflower Glaze

Mahi Mahi with Sweet Thai Chili Compote

Pork Tenderloin with Bourbon Brined Michigan Apples

Sliced Beef Brisket with Honey Sriracha Glaze

Strip Loin Manhattan with Caramelized Onion Jam

Filet of Beef Medallions with Wild Trio

Vegetarian Pasta Primavera

Stuffed Shells Puttanesca

DESSERT *SELECT TWO*

Trilogy Chocolate Mousse

Marscapone & Fragole

Espresso Creme Brulee

Burnt Custard & Berries

Raspberries & Cream

Crema Amarena

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

THEMED DINNER BUFFETS

Dinner Buffets include Fresh Brewed Starbucks Coffee and Assorted Hot TAZO Tea selections station and Water Service

Required to be ordered for the full guarantee with a minimum of 25 guests, \$5 per person charge for groups under 25.

Pricing is based on 90 minutes of Service

Includes one doubled sided buffet per 100 people. A \$150 fee applies for each additional double sided buffet that is requested

TUSCANY \$57 PP

Minestrone Soup
 Caprese Salad
 Caesar Salad
 Pasta Salad
 Marinated Grilled Vegetables
 Cured Meats & Cheese
 Sliced Fruit Display
 Ricotta Stuffed Shells with Marinara
 Pesto Chicken Alfredo
 Sliced Strip Loin of Beef
 Garlic Breadsticks
 Choice of 2 Desserts

MIDWEST COMFORT FOOD \$57 PP

Broccoli Cheese Soup
 Mixed Green Salad with Assorted Dressings
 Fried Chicken
 BBQ Beef Brisket
 Fried Catfish with Tartar Sauce
 Mashed Potatoes with Country Gravy
 Green Beans with Roasted Red Peppers
 Cornbread Muffins†
 Choice of 2 Desserts

BONFIRE BBQ \$57 PP

Chicken Noodle Soup
 Mixed Green Salad with Assorted Dressings
 Creamy Coleslaw
 Pasta Salad
 Molasses Espresso Baked Beans
 Corn on the Cobb
 Grilled Manhattan Rib-eye Steaks
 Blackened Chicken Breasts
 Smoked BBQ Pork
 Cornbread Muffins
 Choice of 2 Desserts

MEXICANA \$57 PP

Chicken Tortilla Soup
 Mixed Greens Salad with Assorted Dressings
 Spanish Rice
 Black Beans with Bacon, Cheese & Green Onion
 Marinated Steak Fajitas
 Chicken Carnitas
 Corn & Flour Tortillas
 Fish Tacos
 Corn Salsa
 Guacamole & Tortillas Chips
 Choice of 2 Desserts

DESSERTS†

Trilogy Chocolate Mousse
 Marscapone & Fragole
 Espresso Creme Brulee
 Burnt Custard & Berries
 Raspberries & Cream
 Crema Amarena

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

PLATED DINNER

PLATED DINNER OPTIONS

Plated Dinner includes your Choice of One Salad, One Entrée and Two Signature Glass Desserts with Baked Rolls, Butter, Fresh Brewed Starbucks Coffee, TAZO Tea & Water Service.

Each additional Entrée Selection can be requested for an additional fee of \$4 per person for the full guarantee

SALAD *SELECT ONE*

Garden Salad with Mixed Greens, Tomato, Shredded Carrot & Cucumber

Caesar Salad with Shaved Parmesan, Croutons & Cherry Tomatoes

California Salad with Mixed Greens, Feta & Dried Cranberries

Waldorf Salad with Mixed Greens, Green Apples, Craisins & Candied Pecans

Caprese Salad with Arcadian Blend, Cherry Tomatoes, Ciliegine Mozzarella & Fresh Basil Oil

DESSERT *SELECT TWO*

Trilogy Chocolate Mousse

Marscapone & Fragole

Espresso Creme Brulee

Burnt Custard & Berries

Raspberries & Cream

Crema Amarena

ENTREE *SELECT ONE*

Each entree choice is accompanied with Chef's choice of starch and seasonal vegetable

POMEGRANTE CHICKEN \$48 PP

Braised Chicken Hind Quarter with Pomegrante Molasses Glaze

SICILIAN CHICKEN \$47 PP

Seared Chicken Breast Topped with Sundried Tomato Bechamel & Proscuitto Chips

MAHI MAHI \$60 PP

Mahi Mahi topped with Sweet Thai Compote

CARAMELIZED SALMON \$58 PP

with Lemon Elderflower Glaze

BONE IN PORK RIB CHOP \$58 PP

Bone in Pork Chop served with Bourbon Apples

DUCK PRINCIPESSA \$60 PP

Duck Leg Confit, Caramelized Mirepoix & Brown Butter

MANHATTEN STEAK \$60 PP

Filet Cut Strip Loin Steak with Caramelized Garlic & Shallot Butter

FILET MIGNON \$68 PP

Filet Mignon with Cabernet Demi Glace & Wild Mushroom Trio

ORGANIC QUINOA BOWL \$48 PP

Corn & Black Bean Salsa, Pickled Onions, Avocado & Pepitas

CHARRED PEPPER AJI GALLINA \$49 PP

Purple Rice, Golden Beets, Chickpeas & Chermoula Oil

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges.
Tax and service charge subject to change.

LATE NIGHT BITES

PER ITEM

Pricing based on 90 minutes of service

DETROIT STYLE DEEP DISH PIZZA
\$22 each

- Pepperoni
- Sausage
- Cheese
- Vegetarian

BROOKLYN STYLE THIN PIZZA
\$18 each

- Pepperoni
- Sausage
- Cheese
- Vegetarian

FLATBREADS
\$8 each

- BBQ Chicken
- Roasted Garlic, Tomato & Spinach
- Pepperoni, Mushroom & Basil

CHICKEN WINGS
\$3 per piece

Served with BBQ, Buffalo, Thai Chili, Garlic Parmesan, Ranch & Bleu Cheese

JUMBO SOFT PRETZELS
\$65 per dozen

Served with Warm Cheese & Grain Mustard

SPECIALITY DONUT WALL
\$45 per dozen

PER PERSON

Pricing is Per Person and based on 90 minutes of service

All Presentations required to be ordered for the full guarantee.

25 guests minimum, \$5 per person charge for groups under 25

BYO CONEY DOG
\$10 PP

Build Your Own Coney Dog Station Featuring Shredded Cheddar, Diced Onion, Dijon, Whole Grain Mustard, Sports Peppers & Seasoned Ground Beef

CHICKEN & WAFFLES
\$10 PP

Chicken and Waffles Featuring Sawmill Gravy, Smoked Maple Syrup, Blueberry Compote, Green Onion & Whipped Butter

NACHO BAR
\$12 PP

Nacho Bar Featuring Warm Nacho Cheese Sauce, Seasoned Ground Beef, Guacamole, Salsa, Diced Tomato, Onions, Black Olives & Sour Cream



25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

SPIRITS

Your Choice of Package includes:

Assorted Mixers - Soda - Juice – Cordials

One Bartender Required per 100 guests \$150

Tableside Cocktail Servers available \$75 per hour
each server



WINDSOR

Tito's Vodka

Tanqueray Gin

Bacardi Superior Rum

Captain Morgan Spiced Rum

Jose Cuervo Tradicional Gold Tequila

Jim Beam Bourbon

Canadian Club Whiskey

Dewar's Scotch

Courvoissier VS

Hosted
\$7 each drink

Cash
\$9 each drink

DIAMOND

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi 8 Year Rum

Patron Silver Tequila

Gentleman Jack Bourbon

Jack Daniels Whiskey

Crowne Royal Rye Whiskey

Johnnie Walker Red Label Scotch

Hennessy VSOP Cognac

Hosted
\$10 each drink

Cash
\$12 each drink

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

BEER

One Bartender Required per 100 guests \$150

Tableside Cocktail Servers available \$75 per hour per server

DOMESTIC

Bud Light
Miller Lite
Sam Adams Boston Lager

Hosted
\$7 each

Cash
\$8 each

IMPORTED

Corona Extra
Heineken
Stella Artois

Hosted
\$8 each

Cash
\$9 each

CRAFT/LOCAL

Atwater Seasonal
Bell's Seasonal
Founder's Seasonal

Hosted
\$9 each

Cash
\$10 each

SELTZER/CIDER

Angry Orchard Crisp Apple Cider
White Claw Cherry Seltzer
Virtue Michigan Apple Cider

Hosted
\$7 each

Cash
\$8 each



25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

WINE

Your choice of either House or Premium

One Bartender Required per 75 guests \$150

Tablesides Cocktail Servers available \$75 per hour per server



HOUSE WINE

WHITE

Chardonnay
Pinot Grigio

RED

Cabernet Sauvignon
Merlot

ROSE & SPARKLING

White Zinfandel
Champagne

Hosted

\$7 per glass

Cash

\$8 per glass

Bottle

\$30 each bottle

PREMIUM WINE

WHITE

Sonoma Cutrer - *Chardonnay*
Santa Margarita - *Pinot Grigio*
Oyster Bay - *Sauvignon Blanc*
Grand Traverse - *Riesling*

RED

Louis Martini - *Cabernet Sauvignon*
Oberon - *Merlot*
Mark West - *Pinot Noir*

ROSE & SPARKLING

Berringer - *White Zinfandel*
J.Roget - *Champagne*
LaMarca - *Prosecco*

Bottle

\$40 each bottle

25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

BEVERAGE PACKAGES



Beverage Packages are priced per person for the full guaranteed of guests 21 and over.

Based on 1 Hour of Service. 25 Guest Minimum

One Bartender Required per 100 guests \$150

Tablesides Cocktail Servers available \$75 per hour per server

BEER & WINE

- Choice of 1 House Red
- Choice of 1 House White
- Choice of 2 Domestic Beer
- Choice of 2 Import/Craft Beer
- Choice of 1 Local/Craft Beer

\$17 per person for the first hour

\$8 per person each additional hour

WINDSOR

- Crowne Tier Spirits
 - Assorted Mixers - Soda - Juice - Cordials*
- Choice of 1 House Red
- Choice of 1 House White
- Choice of 2 Domestic Beer
- Choice of 2 Import/Craft Beer
- Choice of 1 Local/Craft Beer
- Choice of 1 Cider/Seltzer
- Bottled Water

\$20 per person for the first hour

\$12 per person each additional hour

DIAMOND

- Diamond Tier Spirits
 - Assorted Mixers - Soda - Juice - Cordials*
- Choice of 1 House Red
- Choice of 1 House White
- Choice of 2 Domestic Beer
- Choice of 2 Import/Craft Beer
- Choice of 1 Local/Craft Beer
- Choice of 1 Cider/Seltzer
- Bottled Water

\$22 per person for the first hour

\$13 per person each additional hour

SPECIALTY BARS

BLOODY MARY BAR

Housemade Bloody Mary Mix

Tito's Vodka

Celery | Green Olives | Pickled Green Beans

Pickled Asparagus | Pickled Beets | Sweet Peppers

Cherry Tomatoes | Pepperoncini | Bleu Cheese

Cocktail Onions | Candied Bacon

Assortment of House Sauces

\$27 per person for the first hour

\$12 per person for each additional hour

MIMOSA BAR

J. Roget Champagne

Classic Orange Juice | Mandarin Orange Juice

Blood Orange Juice | Grapefruit Juice

Mixed Berries | Pineapple Pieces

\$23 per person for the first hour

\$9 per person for each additional hour

SUGAR FACTORY

Mai Tai -- Captain Morgan Rum & Malibu Rum

Orange Juice | Pineapple Juice | Grenadine

Cotton Candy | Gummy Candies | Rock Candy

Under the Sea Margarita -- Sauza Silver Tequila

Lime Juice | Gran Marnier

Black Salt | Gummy Fruit | Gummy Sea Creatures

\$27 per person for the first hour

\$12 per person for each additional hour

Specialty Bars are priced per person for the full guaranteed of guests 21 and older.

Based on 1 Hour of Service. 25 Guest Minimum



25% taxable service charge and 6% sales tax will apply to all food, beverage and other charges. Tax and service charge subject to change.

FORT PONTCHARTRAIN DETROIT DOWNTOWN CATERING POLICIES

FOOD & BEVERAGE

All food and beverage must be purchased through the Crowne Plaza Detroit Downtown Riverfront Hotel and is subject to 6% state sales tax and 25% taxable service charge.

Guaranteed number of attendees is due by 12:00PM, three business days prior to the function. The guaranteed number is the minimum number of meals that will be charged, even if fewer guests attend. Hotel agrees to set 5% over the guaranteed number.

If no guarantee is provided we will use your original number of expected guests as the guarantee. All food and beverage pricing is subject to change. Final menu selections will be confirmed at the time the Banquet Event Order is created or no more than 90 days in advance.

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

DEPOSITS/PAYMENT

A non-refundable deposit is required to confirm space. If billing privileges have been established, a cancellation fee determined by the Hotel may apply in lieu of deposit.

All functions must be paid in full 14 business days prior to function date.

Payment must be in the form of cash, cashier's check, money order, or a major credit card. If the function requires an open bar, a bar estimate must be paid in advance. Groups must provide a major credit card for the balance of the function.

Groups claiming Michigan sales tax exemption status must make arrangements through the Sales Office 90 days prior to the scheduled function.

CANCELLATION POLICY

If a confirmed event is canceled your deposit will be the minimum cancellation charge and will increase according to the schedule outlined in your contract. All deposits are non-refundable.

If billing privileges have been established, a cancellation fee determined by the Hotel will apply and will increase according to your contract.

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