

DINING IN THE WILD

BREAKFAST OR BRUNCH BUFFET

classic continental breakfast

Mini Muffins, Mini Scones and Croissants
Sweet Butter and Preserves
Sliced Fresh Fruit
\$11 per person

american style continental breakfast

Mini Muffins, Mini Scones and Croissants
Banana Nut Bread
Fresh Bagels, Whipped Cream Cheese
Sweet Butter and Preserves
Sliced Fresh Fruit and Berries
Granola and Honey Citrus Yogurt
\$14 per person

safari scramble

Cheddar Scrambled Eggs
Applewood Smoked Bacon
Buttermilk Biscuits with Maple Sausage Gravy
Country Fried Potatoes with Peppers and Onions
Assorted Miniature Muffins
Sweet Butter and Preserves
\$17 per person

quiche cravings

Wild Mushroom, Spinach, and Gruyere Quiche
Apple Wood Smoked Bacon and Sausage
Smoked Salmon, Traditional Accompaniments
Honey Citrus Yogurt, Granola, Berries
An assortment of Danish and Croissants
Sweet Butter and Preserves
Sliced Fresh Fruit
\$19 per person

beverages included

Orange and Cranberry Juice
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

- PRICE BASED ON MINIMUM 15 GUESTS OR \$150 ADDITIONAL FEE
- SERVICE IS FOR 1 HOUR
- 21% SERVICE CHARGE AND 6% SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE
- PRICING SUBJECT TO CHANGE
- BIODEGRADABLE SERVICEWARE

ALA CARTE & SNACK BREAKS

enhancements

Fresh Bagels, Whipped Cream Cheese | \$2 per person
Fresh Baked Croissants, Whipped Butter | \$2 per person
Citrus Yogurt, Granola and Berry Parfaits | \$3 per person
Buttermilk Biscuits and Maple Sausage Gravy | \$4 per person
Smoked Salmon, Traditional Accompaniments | \$6 per person

park break

Dry Roasted Peanuts, Fresh Popped Buttered Popcorn
Jumbo Soft Pretzels with Spicy Mustard
\$8 per person

crazy for cookies

Fresh Baked Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
Rich Fudge Brownies and Blondie's
Freshly Brewed Regular and Decaffeinated Coffee
Soft Drinks
\$8 per person

healthy timeout

Assortment of Granola Bars and Power Bars
Whole Fresh Fruits and Garden Vegetable Crudités
\$7 per person

beverages

Assorted Sodas and Bottled Water | \$2.50 each
Freshly Brewed Regular and Decaffeinated Coffee | \$30 per gallon
Freshly Brewed Iced Tea | \$30 per gallon

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LUNCH BUFFET

choose two

Roasted Turkey Breast with Gruyere and Honey Mustard on Whole Wheat
Roast Beef with Chinese Mustard and Arugula on Focaccia
Tuna Salad on Whole Wheat Baguette with Lettuce, Tomato and Chive Dressing
Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia
Black Forest Ham, Gruyere Cheese and Whole Grain Mustard on Pretzel Bread
Fresh Mozzarella with Tomato, Basil, and Olive Oil on Ciabatta
Includes Mixed Greens with a Raspberry Vinaigrette
Fruit Skewer
Assorted Pepsi Soft Drinks
Water
\$15 per person

deli platter & salads

(please select two salads)

Spinach Salad, Crumbled Feta Cheese, Charred Tomatoes, Balsamic
Classic Caesar Salad, Shaved Parmigiano-Reggiano, Garlic Croutons
Baby Greens Salad, Candied Pecans, Raspberry Vinaigrette
White Bean Salad, Spinach, Roasted Peppers, Pine Nut
Tomato, Basil, Mozzarella Salad
Traditional Egg Salad
Includes Virginia Ham, Smoked Turkey Breast, Roast Beef
Sliced Cheddar, Swiss and Provolone
Assorted Fresh Baked Miniature Rolls, Breads and Wraps
Grain Mustard, Dijon and Mayonnaise
Sliced Tomatoes, Pickles and Shaved Lettuce
Assorted Freshly Baked Cookies
Sliced Seasonal Fresh Fruit
Assorted Pepsi Soft Drinks
Water
\$18 per person

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LUNCH BUFFET CONTINUED...

wild about salmon

Arugula Salad with Focaccia Croutons, Fresh Lemon, Olive Oil and Sea Salt
Roasted Salmon with Fennel Salad
Orzo Salad with Golden Raisins and Pine Nuts
Grilled Vegetable Platter
Fresh Fruit Salad
Rolls and Butter
Assorted Biscotti and Tea Cookies
Assorted Pepsi Soft Drinks
Water
\$18 per person

savanna chicken & ravioli

Pan Seared French Chicken Breast paired with Goat Cheese Roasted Tomato & Herb Ravioli
Classic Caesar Salad, Shaved Parmigiano-Reggiano, Garlic Croutons
Crispy Garlic Bread
Miniature Desserts
Assorted Pepsi Soft Drinks
Water
\$ 17 per person

south of the border

Dry Rubbed Flank Steak
Oregano Marinated Grilled Chicken
Roasted Peppers and Onions
Fresh Pico de Gallo, Aged Cheddar and Monterrey Jack Cheese
Sour Cream Homemade Guacamole
Spanish Saffron Rice
Chorizo Refried Beans
Hot Flour Tortillas
Tossed Green Salad with Chipotle Ranch Dressing
Cornbread
Assorted Pepsi Soft Drinks
Water
\$ 17 per person

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BARBEQUE PICNIC

classic american

Grilled Hamburgers
Hotdogs
Veggie Burgers (upon request)
Sweet BBQ Baked Beans
Potato Salad
Fixings Bar (with a platter of assorted sliced cheeses, lettuce, tomatoes, onions, pickles, relish & mayo)
Assorted Fresh Baked Cookies
Assorted Pepsi Soft Drinks
Lemonade
Water
\$13 per person

bbq enhancements

BBQ Pulled Pork
BBQ Chicken Breast
Zesty BBQ Beef Brisket
BBQ Pork Spare Ribs
\$ 3.50 per person, per selection

Fudge Nut Brownies & Lemon Bars
Popcorn
Cotton Candy
Assorted Hershey Frozen Novelties
\$ 2.75 per person, per selection

Tossed Romaine Lettuce Salad with Cherry Tomatoes, Shredded Carrots, Cucumbers and Italian dressing
Corn Cobbettes with Melted Butter
Bowtie Pasta Salad

Mixed Green Salad with Toasted Pine Nuts & Cherry Tomatoes drizzled with Raspberry Vinaigrette
Mixed Green Salad with Mandarin Oranges, Peanuts, Carrots tossed in Ginger-Soy Vinaigrette
Greek Salad with Romaine Lettuce, Tomatoes, Cucumbers, Pepperoncini, Feta Cheese and Kalamata Olives
Cold Asparagus and Penne Pasta Salad tossed in a Balsamic Vinaigrette
Spinach Salad with Goat Cheese, Dried Cranberries and Candied Pecans tossed in Raspberry Vinaigrette
Classic Caesar with Croutons and shredded Parmesan Cheese
\$ 2.50 per person, per selection

from the bar

Keg Beer | \$250 per keg
House Wine | \$18 per bottle

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HORS D' OEUVRES

from the sea

Smoked Trout Salad, Potato Cake, Apple Chutney
Coconut Crusted Shrimp, Green Curry Mango Sauce
Sea Scallops Wrapped with Bacon, Maple Dijon
Jumbo Shrimp, Cocktail Sauce
Lump Crab Cakes, Caper Cream Sauce
Fried Oysters, Chickpea Flour, Lemon & Sea Salt
Shrimp and Piquillo Pepper Croquettes
Classic Shrimp Ceviche
Blue Crab and Artichoke Salad, Sea Salt Crisp, Chervil
Sesame Tuna Skewers, Hoisin Chili Sauce
\$ 6 per person, per selection

from land

BBQ Pulled Pork, Cole Slaw, Mini Corn Muffin
Sweet Soy Marinated Chicken Satays, Spicy Peanut Sauce
Chorizo and Potato Empanada, Chimichurri
Mini Cuban Sandwiches
Curried Lamb on Pita Chip, Spiced Aioli
Pecan Crusted Chicken, Peach Glaze
Seared Tenderloin, Red Onion Marmalade, Black Pepper Crustini
Santa Fe Chicken Spring Rolls Stuffed with Chicken, Cheese and Black Beans
Smoked Chicken & Avocado, Corn Tortilla, Queso Fresco, Salsa Fresca
\$ 5 per person, per selection

vegetarian

Sweet Onion and Goat Cheese Tartlets
Vegetable Spring Rolls, Plum Sauce
Tomato Basil Bruschetta
Mushroom Strudel, Gruyere, Cream Sherry
Chevre Feuilletes, Fine Herbs, Candied Garlic
Black Bean & Cilantro Empanada, Smoke Jalapeno Cream
Vegetable Caponata, Feta Cheese
International Cheese Board, Grapes, Walnuts and Water Crackers
Latke with Sour Cream and Sweet Apple Chutney
Marinated Tomato, Basil and Mozzarella Skewer
Manchego, Cilantro and Piquillo Pepper Quesadilla
\$ 4 per person, per selection

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DINNER BUFFET

entrée

\$ 45 per person (please select two)

Pan Seared Chicken Breast, Lemon Caper Cream, Charred Tomatoes
Sweet Soy Glazed Salmon, Sesame Seaweed Salad, Radishes
Sirloin of Beef, Caramelized Pearl Onions, Mushroom Demi Glace
Thyme Roasted Chicken Breast, Chardonnay Dijon Sauce, Sweet Shallots
Raspberry Glazed Chicken with Toasted Almonds
Chicken Picatta with Artichokes, Capers and White Wine
Cedar Plank Salmon, Wild Arugula, Preserved Lemons, Honey Grain Mustard
Penne Pasta with Tomato Cream Sauce and Fresh Basil
Rigatoni with Bolognese Sauce and Shaved Parmesan
Three Cheese Tortellini, Asparagus, Light Alfredo Sauce
Farfalle, Sweet Sausage, Broccoli Rabe, Aglio e Olio, Parmesan
Classic Beef Bourguignon, Mirepoix, Exotic Mushrooms, Pinot Noir
Cider Brined Pork Loin, Granny Smith Apple Butter, Herb Salad
Herb Roasted Turkey Breast, Juniper Scented Natural Jus

salad (please select two)

Classic Caesar Salad, Shaved Parmigiano-Reggiano, Garlic Croutons
Bibb lettuce, Blue Cheese Dressing, Candied Pecans, Pear Vinaigrette
Spinach Salad, Crumbled Feta Cheese, Charred Tomatoes, Balsamic
Fresh Mozzarella, Vine Ripe Tomatoes, Basil and Extra Virgin Oil

accompanied by (please select two)

Moroccan Cous Cous with Dried Fruits and Almonds
Garlic Mashed Potatoes
Sautéed Seasonal Vegetables
Rice Pilaf, Roasted Peppers, Sweet Onions
Marinated Grilled and Roasted Vegetables
Rosemary Roasted Gold Potatoes, Caramelized Onions, Sea Salt
Grilled Asparagus with Lemon Zest and Garden Thyme
Parmesan Crusted Red Skin Potatoes
Buttered Haricot Verts

desserts (please select one)

Fresh Fruit Tarts with Vanilla Pastry Cream
Berry Streusel Tartlets
Molten Chocolate Mouse Torte
Petite Desserts

beverages

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Pepsi Soft Drinks
Water

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- \$1.50 PER PERSON CAKE CUTTING FEE

DINNER SEATED

entrée

(please select one, additional selection \$4 each)

- French Breast of Organic Chicken, Smashed Potato
Haricot Verts, Tomato Confit | \$42 per person
- Lemon Thyme Roasted Chicken, Roasted Fingerling Potatoes
Pan Roasted Root Vegetables, Porcini Mushroom Jus | \$42 per person
- Seared Wild Salmon, Pan Sautéed Spinach
Crispy Capers, Lemon Beurre Blanc | \$49 per person
- Roasted Filet of Beef, Potato Gratin, Garlic Spinach
Classic Béarnaise Sauce, Haricot Verts | \$59 per person
- Raspberry Glazed Chicken with Toasted Almonds
Vegetable Rice Pilaf and Seasonal Medley | \$42 per person
- Porcini Dusted Filet of Beef, Red Wine Reduction
Seasonal Baby Vegetables | \$61 per person
- Slow Braised Short Ribs of Beef, Natural Reduction, Root Vegetables
Shiitake Mushrooms, Smashed Potato | \$50 per person
- Petite Rack of Lamb, Crispy Shallots, Seasonal Vegetable
Stewed Chickpeas, Tomato Thyme Jus | \$69 per person

first course (please select one)

- Baby Arugula Salad, Citrus Vinaigrette, Toasted Almonds, Shaved Fennel, Manchego
- Spring Greens, Warm Chevre Medallions, Raspberries, Champagne Vinaigrette
- Spinach, Blue Cheese, Fresh Pears, Cranberry Walnut Vinaigrette
- Warm Chevre and Artichoke Tartlet, French Wild Mushrooms, Mixed Greens

dessert (please select one)

- Warm Apple Strudel, Carmel Apple Sauce
- Chocolate Cheesecake, Vanilla Crème
- Ultimate Chocolate Cake, Raspberry Mousse, Mango Coulis
- Lemon Pie, Blueberry Compote, Meringue
- Chocolate Torte, Fresh Strawberries
- Dulce de Leche Cheesecake, Caramel Sauce

beverages

- Assorted Hot Herbal Teas
- Freshly Brewed Regular and Decaffeinated Coffee
- Water

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GREEN MISSION YOUR MENU

All disposables are compostable – we charge more for disposables that are not compostable.

1. We will create a Locally Grown Menu – all the food items on this menu are within 100 miles of Detroit.
2. We have established a “green team” to share ideas of how to be green and stay green.
3. Working with an organic company to compost all leftover food items that cannot be donated to shelters.
4. Utilizing “green” cleaning products.
5. Using food items that are in season.
6. Recycle all paper, foil, plastic etc. with each staff having a recycle container in their office and recycle containers throughout the facility including the kitchen.
7. Trying to cut down in using paper for marketing – but utilizing email and flash drives with all of Taste of the Wild Catering information.

Ask for details on how to apply our green package to your event...

Smoked Whitefish Seviche
Crisp Topped with Grilled Spring Onion

Wild Mushroom & Pickled Asparagus
Salad Accompanied with Fresh Local Goat Cheese

St. Clair County Spring Lamb with Cherries Confit
Served with Wild Hive Polenta and Sautéed Field Greens

Market fresh menu design available
Menu based on what is fresh, local and sustainable
Using local farmers and suppliers to create your menu

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BAR PACKAGES

full bar

Standard Brand Liquors: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Canadian Club Blended Whiskey
Jack Daniels Bourbon, Dewars Scotch

Standard House Wine: Chardonnay, Merlot, White Zinfandel

Standard Selection of Imported and Domestic Beers

One Hour..... \$9 per guest

Two Hours..... \$13 per guest

Three Hours..... \$17 per guest

Four Hours..... \$21 per guest

Bars to include: Assorted Sodas, Water, Mixers, Ice, Garnish and Napkins

Additional charge to extend bar is \$5 per guest, per hour

beer & wine bar

Premium House Wine: Chardonnay, Merlot, White Zinfandel

Premium Selection of Imported, Domestic and Microbrew Beers

One Hour.....\$7 per guest

Two Hours.....\$11 per guest

Three Hours.....\$14 per guest

Four Hours.....\$17 per guest

Bars to include: Assorted Sodas, Water, Ice and Napkins

Additional charge to extend bar is \$4 per guest, per hour

consumption / cash bar pricing

Premium Cocktail..... \$9

Standard Cocktail..... \$8

Premium House Wine..... \$8

Standard House Wine..... \$7

Domestic Beer..... \$5

Imported Beer/Microbrew..... \$6

Cordial.....\$8

Drink Ticket.....\$8

Assorted Pepsi Soda..... \$2

Bottled Water.....\$2

Bartender..... \$225 per 100 guests

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RENTAL OPTIONS

TABLES:

36" Round Table (cake table or sweethearts table)	\$9.00
60" Round Table – seats 10	\$9.00
72" Round Table – seats 12	\$13.50
36" Round, 42" High Kiosk Table – Stand and Sip	\$10.00

CHAIRS:

Wood Folding Chairs with Padded Seat	\$3.50
Plastic Folding Chairs (white or black)	\$1.50
Chiavari Chairs with Pads	\$9.00
High Chair	\$5.00

LINENS:

72' x 72' Square	\$8.00
108" round (used for small round cake table)	\$15.00
120" round (used for 60" table)	\$20.00
132" round (used for 72" table)	\$22.00
8' banquet	\$20.00
6' banquet	\$16.00
20" square napkin	\$1.50
Other fabric or patterned linens available	Price upon request

TENTING:

Price upon request

STAGE:

Price upon request

HEATERS:

\$150.00

RENTAL DELIVERY FEES

Linen only	\$25.00
All Other deliveries	\$125.00

COAT CHECK

\$150 per 75 guests

VALET

Price upon request

*6% Sales Tax Apply to all Rentals
Pricing subject to change*

