

s i x
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eat local. feel global.



WELCOME

Welcome to six.one.six, the signature restaurant within the JW Marriott Grand Rapids!



We are delighted you have selected our property to host your upcoming event and would like to provide as much information as possible to help you plan this memorable day! The following pages will contain menus, contact information, food and beverage minimums and prices, and hopefully answer any questions you may have about our property.

From the back of our kitchen, to the first associate you see as you enter our facilities, we thank you for choosing six.one.six!

CONNECT WITH US



eat local. feel global.

235 Louis Street NW | Grand Rapids, MI 49503 | ilovethejw.com
JW Marriott Grand Rapids Front Desk – 616.242.1500

Events at Six.One.Six Desk – 616.242.1411

Managers Desk – 616.242.1449

Host Stand – 616.242.1448

WE ARE AT YOUR SERVICE

Colleen Gill, Restaurant General Manager, cgill@ahchospitality.com
Judi Crisman, Restaurant Assistant General Manager, jcrisman@ahchospitality.com
Sarah Flikkema, Restaurant Manager, sflikkema@ahchospitality.com

GENERAL INFORMATION

Hours of Operation

BREAKFAST HOURS	
Breakfast Bar	M-F 6:30a – 11a
A La Carte	Sat-Sun 7a – 2p
LUNCH HOURS	
Lunch Menu	Daily 11:30a – 2p
Mixology Lounge & Bar Menu	Sun-Thurs 11:30a – 10p Fri-Sat 11:30a – 11p
DINNER HOURS	
Dinner Menu	Sun-Thurs 5:30p – 10p Fri-Sat 5:30p – 11p

*Hours subject to change (i.e. ArtPrize, Laughfest, and for special events)

Our Dining Locations

	FOOD & BEVERAGE MINIMUMS REQUIRED TO RESERVE SPACE	
	Weekdays	Weekends
Mixology Lounge	\$750	\$1,000
Back Dining Room	\$750	\$1,000
Semi-Private Dining	\$500	\$500
JDek (SEASONAL)	per cabana - \$500 entire jdek - \$8,000	per cabana - \$750 entire jdek - \$15,000

*A Credit Card Authorization Form must be on file to reserve any of the above spaces for large groups. Any reservation made and/or not confirmed will be removed from our reservation system no later than 7 days prior to the event.

	SEATING CAPACITY
Mixology Lounge	80
Back Dining Room	60
Semi-Private Dining	16
JDek (SEASONAL)	per cabana - 12 entire jdek - 200

*The number of guests in a party must be confirmed 5 days prior to the event. Any large parties who change their count within the final 5 days leading up to the event will incur the charges for those confirmed guests.

100 % Smoke Free Policy

JW Marriott Grand Rapids is a 100% smoke free environment. In an effort to provide every guest with a comfortable, clean, fresh and healthy accommodation, we have a strictly enforced non-smoking policy. The JW Marriott Grand Rapids is a non-smoking facility. Smoking is not permitted within 25 feet of the hotel entrance or anywhere on hotel property. Please advise your attendees of this policy.

Audio Visual

six.one.six is open daily with service to the public as well as private events. Audio visual requirements become a challenge when presented with maintaining a dining ambience for other patrons. If the use of projectors, screens, conference calls or speakers is necessary, our managers will gladly put you in contact with a JW Event Manager to plan your event in a private area of the hotel.

Decorations

Arrangements for your floral centerpieces, special props and entertainment should be made through the management team. All decorations must meet with the approval of the Michigan Fire Department. The hotel will not permit the affixing of any items to the walls or ceilings of the rooms unless written approval is given by management.

Liquor Laws and Regulations

The JW Marriott Grand Rapids is committed to a policy of providing legal, proper and responsible hospitality. The sale and service of alcoholic beverages is regulated by the Michigan State Liquor Commission. The JW Marriott Grand Rapids, as licensee, is responsible for administration of these regulations. It is a hotel policy that liquor may not be brought into the hotel for use in banquet or function areas.

Michigan State Liquor Laws permit alcoholic beverage service from 7a through 2a Sunday through Saturday.

General Information

Our menus are for your inspiration and general reference. Our managers will be happy to propose customized menus to meet your specific needs. All prices are subject to change. Menu prices will be confirmed by the management team. Menus are subject to change based on seasonal availabilities.

Food and Beverage

It is our policy not to permit food and beverages to be brought into or removed from our function areas. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises, the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverages license requires the hotel to (1) request proper identification of any person of questionable age to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverages to any person who, in the hotel's judgment, appears intoxicated.

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

Service Charge and Sales Tax

A 20% service charge and 6% Michigan sales tax will be added to all food and beverages, as well as any equipment or AV charges. Room setup fees are subject to the state sales tax.

Labor Charges

Carvers, Station Attendants, additional food and cocktail servers are available at a minimum fee of \$125 per attendant. An additional \$7 per person surcharge may apply to groups under 25 guests for some buffets.

Payment

All deposits for retaining facility spaces are non-refundable. Food and beverage minimums vary by time of year, weekend and weekday, and which facility space is desired. A credit card authorization form is required to hold any of the available spaces. Terms of payment will be established during the planning phase of your event.

We look forward to hosting a truly memorable event!



BREAKFAST

Daily Breakfast Bar | 10 – 50 guests

BREAKFAST BAR

smoked salmon* . charcuterie and cheese boards

seasonal fruit . nuts . whole fruit

house-made parfait . granola . pastries . hard rolls
nantucket bakery co. bread

breakfast potatoes . oatmeal

pork sausage . chicken sausage . smoked bacon

traditional buttermilk waffles & accoutrements
michigan maple syrup . fruit sauce
house made sweet whipped cream

juice . coffee . milk . soy milk

EXPERTLY PREPARED EGGS*

basted . over easy* . over medium
broken yolk . sunny side up
freshly scrambled

OMELETS*

whole eggs . egg beaters . egg whites

sun-dried tomato . red onion . bell pepper . spinach mushroom . kalamata olives

pepperoni . bacon . fennel sausage . ham

feta . gorgonzola . swiss . fontina . cheddar

HARNEY & SONS FINE TEA

“liberating” rooibos chai
“calming” chamomile
“nourishing” japanese sencha
“invigorating” organic english breakfast
“relaxing” earl grey supreme
“brilliant” hot cinnamon spice
“enlightening” paris
“stimulating” mint verbena
“tranquility” ceylon

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BREAKFAST

A La Carte Breakfast Option | 10+ guests

- steel cut oatmeal 3
raisins . brown sugar . whole, low fat, skim, or soy milk
- crisp breakfast potatoes 3
caramelized onions
- soft scrambled eggs 4
select cheeses . chives
- yogurt and house made granola parfait 5
- breakfast meats 5
pick two: bacon . link sausage . otto's chicken sausage . cured ham
- oatmeal berry pancakes 5
whipped butter . warm michigan maple syrup
- biscuits and fennel sausage gravy 5
- egg and cheese croissant 6
- egg and cheese english muffin 6
- breakfast quesadilla 6
scrambled eggs . chorizo . queso fresco cheese . salsa verde
- breakfast frittata 6
market inspired
- vanilla bean french toast 6
orange-cinnamon anglaise sauce
- house made grobbel's corned beef hash 6
- house smoked salmon 8
classical accoutrements . fresh bagels
- classic eggs benedict 8
- assorted bagels with cream cheese 24 per dozen
- assorted muffins 24 per dozen
- assorted morning pastries 26 per dozen
- assorted individual yogurts 30 per dozen
- individually boxed kellogg's cereals 36 per dozen
with whole, low fat, skim and soy milk

+ 6% MICHIGAN SALES TAX & 20% GRATUITY

BREAKFAST

Flow Through Brunches | 50+ guests

CONTINENTAL BREAKFAST OPTIONS | select one of the following

THE ORIGINAL CONTINENTAL

17

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice
seasonal fruits and berries
selection of morning pastries and breakfast breads
sweet butter and fruit preserves
coffee, decaffeinated coffee and hot tea service

HEALTHY FIT CONTINENTAL

19

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice
seasonal fruits and berries
yogurt and house made granola parfaits
assorted kasha cereals with 2%, skim, and soy milk
hard boiled farm eggs
whole wheat bread with almond butter and fruit preserves
coffee, decaffeinated coffee and hot tea service

WEST MICHIGAN CONTINENTAL

20

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice
seasonal fruits and berries
yogurt and house made granola parfaits
assorted kasha cereals with 2%, skim, and soy milk
hard boiled farm eggs
whole wheat bread with almond butter and fruit preserves
coffee, decaffeinated coffee and hot tea service



+ 6% MICHIGAN SALES TAX & 20% GRATUITY

BREAKFAST

Flow Through Brunches | 50+ guests

BUFFET OPTIONS | select one of the following

GREAT LAKES BUFFET

25

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice
seasonal fruits and berries
soft scrambled eggs with select cheese and chives
individually boxed kellogg's cereals with whole, low fat, skim and soy milk
crisp breakfast potatoes with caramelized onions
pick two: Applewood smoked bacon, link sausage, otto's chicken sausage or cured ham
selection of morning pastries and hot tea service
egg beaters available upon request

JW BREAKFAST BUFFET

30

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice
seasonal fruits and berries
soft scrambled eggs with select cheese and chives
spinach and roasted red pepper frittata
egg and cheese croissant
crisp breakfast potatoes with caramelized onions
pick two: Applewood smoked bacon, link sausage, otto's chicken sausage or cured ham
selection of morning pastries and hot tea service
cinnamon streusel cake with mascarpone icing
assorted individual yogurts
coffee, decaffeinated coffee and hot tea service

BRING THE BUFFET TO LIFE WITH A CHEF ATTENDANT - \$125 per attendant

*minimum of 25 guests – an additional \$7 per person surcharge will apply for groups under 25 guests

JW BRUNCH

40

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice
seasonal fruits and berries
soft scrambled eggs with select cheese and chives
individually boxed kellogg's cereals with whole, low fat, skim and soy milk
house smoked salmon with classical accoutrements and fresh bagels
traditional charcuterie with baguette and michigan mustard
hearts of romaine with cucumbers, aged parmesan, garlic-chive croutons and jw green goddess dressing
omelets made to order
crisp breakfast potatoes with caramelized onions
applewood smoked bacon and link sausage
maple glazed turkey with au gratin potatoes and asparagus
selection of morning pastries and breakfast breads
sweet butter, honey and fruit preserves
trio of petite desserts
coffee, decaffeinated coffee and hot tea service

PRICE INCLUDES CHEF ATTENDANT FEE

*minimum of 25 guests – an additional \$7 per person surcharge will apply for groups under 25 guests

+ 6% MICHIGAN SALES TAX & 20% GRATUITY

LUNCH

Current Lunch Menu

STARTERS & SHARED PLATES

chef's daily soups

chowder or lovely cup 6

chowder or lovely bowl 8

artisan greens salad 6 ●

heirloom carrot . radish . cucumber . apple cider vinaigrette

tuscan kale salad 11 ●

toasted pumpkin seeds . dried cranberries . lemon vinaigrette . grana padano

tempura tuna roll 12

tuna . avocado . cucumber . fireball sauce

california roll 13

dungeness crab . avocado . cucumber . wasabi mayo

six.one.six truffle fries 12 ●

black truffle mayo . parmesan . herbs

prosciutto and fig flatbread 13

jalapeno mustard . figs . dancing goat chevre . saba . crispy kale chips

flatbread of the moment 12

an ingredient driven inspiration

cheesy pesto flatbread 10

triple cheese . basil pesto . sun-dried tomatoes

sweet and sour chicken wings 13

honey sambal yogurt

six 8

twelve 14

BIG SALADS

seared ahi tuna salad 15

bok choy . red cabbage . local greens . pineapple . macadamia . wonton . soy ginger vinaigrette

honey roasted chicken cobb 14 ●

romaine . avocado . jw ranch . bacon . egg . local apples . maytag bleu cheese

hearts of romaine 9

house crouton . parmesan . radish . cucumber . jw green goddess dressing

add grilled chicken 5

LUNCH

Current Lunch Menu, continued

SANDWICHES AND MAIN

great lakes perch tacos 11

great lakes perch . coleslaw . cilantro . lime . gribiche . flour tortillas

pork belly tacos 10

crispy pork belly . avocado crema . onion . cilantro . guajillo salsa . queso fresco . flour tortillas

six.one.six club 11

nantucket wheat . smoked turkey . honey ham . bacon . lettuce . sun-dried tomato mayonnaise

corned beef reuben 11

nantucket rye . sauerkraut . 1000 island . swiss cheese

california reuben 11

smoked turkey . avocado . bacon . coleslaw . provolone . scallions . sourdough

six.one.six burger 11

char-crusted . farm country cheddar . caramelized onions . brioche bun
add bacon 3

truffle and piggy burger 14

crispy pork belly . arugula . tomato compote . truffle mayo . brioche bun

curried chicken salad wrap 10

naan bread . cilantro . grapes . almond

falafel roll 10

crispy falafel . cucumber . pickled tomato . arugula . harissa . tahini

trout poke 14

fjord trout . sesame . avocado . wakame . soy . chilie . steamed rice

thai tenderloin soba 15

stir fried tenderloin . scallions . wild mushrooms . basil . lime . cilantro . soba noodles . thai glaze

 DENOTES GLUTEN FREE ITEMS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS

IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING

Current Lunch Dessert Menu

banana brioche bread pudding

nutella sauce . crème fraiche gelato
roasted hazelnuts . caramelized banana

8

vanilla bean crème brulee

fresh berries . shortdough

8

chevre cheesecake

vanilla spice poached pear
pear nectar . crushed caramel

8

chocolate madcap

milk chocolate mousse . espresso cremeux
caramelized white chocolate crunch MADCAP espresso sauce

9

jw frozen confections

\$3 per scoop

gelato

chocolate

vanilla

fresh mint chocolate chip

jordan valley farms maple walnut

peanut butter oreo

sorbet

mango

LUNCH

Lunch Buffets | 10+ guests

BUFFET OPTIONS | select one of the following

SOUP, SALAD, AND SANDWICH

29

great lakes potato chips . assortment of cookies . artisan bread and butter
coffee, decaffeinated coffee, iced tea and hot tea service

PICK ONE SOUP

smoked tomato and vegetable soup with orzo
potato and leek soup with smoked bacon and chive crème fraiche
woodland mushroom soup with fine herbs and white truffle oil

PICK ONE SALAD

mixed greens | radish . english cucumber . apple-sherry vinaigrette
hearts of romaine | cucumbers . aged parmesan . garlic-chive croutons . jw green goddess dressing
spinach salad | caramelized onions . farmhouse cheddar . smoked bacon vinaigrette

PICK TWO SANDWICHES

blt panini | avocado . tomato mayonnaise
charred beef tenderloin baguette | maytag bleu cheese . spinach . caramelized onions
smoked turkey wrap | farmhouse cheddar . citrus dressed arugula . wild mushrooms
house made grobbel's corned beef reuben | swiss cheese . vinegar slaw . 1000 island dressing
grilled vegetable lahvosh wrap | herbed ricotta . balsamic dressed spinach

DELI LUNCH – JW STYLE

36

yukon gold potato salad with applewood smoked bacon . mustard . apple-cider vinaigrette
field greens with radishes . english cucumbers . buttermilk bleu cheese toast and charred onion vinaigrette
marinated mozzarella . sun-dried tomato vinaigrette . arugula
albacore tuna salad with lemon . capers . kosher dill pickles
curried chicken salad with toasted almonds and grapes
cured ham . smoked turkey . genoa salami . roasted tenderloin of beef
selection of sliced sandwich cheese
classic and contemporary pickles
lettuce . onion . michigan mustard . horseradish
sliced breads . mixed rolls
great lakes potato chips
chocolate peanut butter bars
butterscotch pudding
cream cheese brownie
artisan bread and butter
coffee, decaffeinated coffee, iced tea and hot tea service

LUNCH

Lunch Displays | 25+ guests

artisan cheese display

selection of everyday favorites and artisan quality cheese with
nuts . dried fruits . toasted baguette . crackers
small (25 guests) \$200 per platter
medium (50 guests) \$400 per platter
large (100 guests) \$700 per platter

market vegetable display

selection of seasonal vegetables with green goddess and tomato bagna cauda
small (25 guests) \$150 per platter
medium (50 guests) \$275 per platter
large (100 guests) \$475 per platter

seasonal fruit market display 6

fresh fruits and berries with agave nectar and greek yogurt

bruschetta display 9

tapenade with goat's cheese
white bean dip
wild mushrooms with red onion jam
tomato, mozzarella and basil pesto
eggplant caponata and parmesan

house smoked salmon display 11

traditional accompaniments
lemon crème fraiche and capers
rye toast points

antipasti display 13

assortment of marinated and grilled vegetables
cured meats and condiments
artisan cheeses and preserves
jw marinated olives
assorted artisan breads

LUNCH

Pre-Set Lunch Menu Options

THE SWIFT | \$20 Chef's Lunch

with coffee, decaffeinated coffee, iced tea and hot tea service
inclusive of non-alcoholic beverage

COURSE ONE

choice of

artisan greens salad 🌱

heirloom carrot . radish . cucumber . apple cider vinaigrette

chef's lovely soup

daily inspiration

COURSE TWO

choice of

hearts of romaine

house crouton . parmesan . radish . cucumber . jw green goddess dressing

cheesy pesto flatbread

triple cheese . basil pesto . sun-dried tomatoes

california reuben

smoked turkey . avocado . bacon . coleslaw . provolone . scallions . sourdough

curried chicken salad wrap

naan bread . cilantro . grapes . almond

falafel roll

crispy falafel . cucumber . pickled tomato . arugula . harissa . tahini

🌱 DENOTES GLUTEN FREE ITEMS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS

IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING

+ 6% MICHIGAN SALES TAX & 20% GRATUITY

LUNCH

Pre-Set Lunch Menu Options

THE THOUGHTFUL | \$25 Chef's Lunch

with coffee, decaffeinated coffee, iced tea and hot tea service
inclusive of non-alcoholic beverage

COURSE ONE

choice of

artisan greens salad 🍷

heirloom carrot . radish . cucumber . apple cider vinaigrette

chef's lovely soup

daily inspiration

COURSE TWO

choice of

hearts of romaine

house crouton . parmesan . radish . cucumber . jw green goddess dressing

cheesy pesto flatbread

triple cheese . basil pesto . sun-dried tomatoes

california reuben

smoked turkey . avocado . bacon . coleslaw . provolone . scallions . sourdough

curried chicken salad wrap

naan bread . cilantro . grapes . almond

falafel roll

crispy falafel . cucumber . pickled tomato . arugula . harissa . tahini

COURSE THREE

choice of

flourless chocolate cake

or

chevre cheesecake

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+ 6% MICHIGAN SALES TAX & 20% GRATUITY

Current Dinner Menu

SOMETHING TO START

chef's daily soups

chowder or lovely bowl 8

morrocan carrot salad 11

arugula . roasted heirloom carrots . cumin . mint . lemon –yogurt vinaigrette

kale salad 11

toasted pumpkin seeds . dried cranberries . lemon vinaigrette . grana padano

beet salad 12

beets . pickled farm egg . frisee . sherry-black pepper vinaigrette

morrocan carrot salad 11

arugula . roasted heirloom carrots . cumin . mint . lemon –yogurt vinaigrette

bar harbor mussels 13

housemade chorizo . paprika . tomato . naan . cilantro

artisanal cheese & charcuterie 25

coppa . duck prosciutto . s&s farms smoked lamb sausage . maytag . grassfield's gouda . dancing goat chevre
quince paste . marcona almonds . nantucket bakery cranberry bread

roasted marrow bones 12

roasted bones . parsley and shallot salad . grilled garlic-chive bread . maldon sea salt

six.one.six truffle fries 12

black truffle mayo . parmesan . herbs

tempura tuna roll 12

ahi tuna . cucumber . avocado . chive . fireball sauce

california roll 13

dungeness crab . cucumber . avocado . wasabi mayonnaise . sesame

short rib 13

marinated cherry tomatoes . celeriac-caper slaw . pickled mustard seed . merlot reduction

prosciutto and fig flatbread 13

jalapeno mustard . figs . dancing goat chevre . saba . crispy kale chips

braised pork shoulder 13

slow cooked shoulder . pickled onions . cilantro . queso fresco . creamy garlic sauce

cheesy pesto flatbread 10

triple cheese . basil pesto . sun-dried tomatoes

DINNER

Current Dinner Menu, continued

ENTREES

kabocha squash & chevre ravioli 29

kabocha squash . toasted walnuts . roasted gala apple . brown butter . fresh herbs

norwegian fjord trout 32

norwegian fjord trout . soba noodles . pork belly . local mushrooms . scallions . ramen broth

seared duck breast* 34 ●

maple leaf farms duck . thai red curry . bok choy . kohlrabi . chili . jasmine rice

filet mignon* 39 ●

rutabaga-potato puree . romanesco . cauliflower . hunter's sauce

charred prime new york strip* 45

turnip . chioggia beet . brussels sprouts . sweet potato . merlot sauce

mahi mahi 34 ●

seared mahi mahi . winter citrus . napa cabbage . sweet peppers . blood orange sauce

roasted pork tenderloin* 31 ●

scallion pesto . creamy polenta . pickled ramps . local mushrooms . pork jus

s&s lamb chops* 37 ●

rosemary . marble potatoes . radicchio . king trumpets . broccoli puree

otto's chicken breast 29

preserved lemon . olives . israeli couscous . saffron sauce

charred leeks and quinoa 25

charred leeks . caramelized onions . pickled bermuda onion . toasted quinoa

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DESSERT

Current Dessert Menu

sweet endings

banana brioche bread pudding

nutella sauce . crème fraiche gelato
roasted hazelnuts . caramelized banana 8

ginger molasses cake

fresh ginger . white chocolate cremeux
pecan tuile . orange crème anglaise 8

apple and almond cake

michigan apple compote . bourbon caramel
vanilla gelato . almond cake 8

chocolate peppermint sundae fundae

warm chocolate brownie . peppermint stick gelato
salted chocolate 9

vanilla bean crème brulee

fresh berries . shortdough 8

chevre cheesecake

vanilla spice poached pear
pear nectar . crushed caramel 8

chocolate madcap

milk chocolate . madcap espresso
cremeux . caramelized white chocolate
crunch . madcap espresso sauce 9

jw frozen confections

\$3 per scoop

gelato

chocolate
vanilla

fresh mint chocolate chip
jordan valley farms maple walnut
peanut butter oreo

sorbet

mango

DINNER

Dinner Displays | 25+ guests

artisan cheese display

selection of everyday favorites and artisan quality cheese with
nuts . dried fruits . toasted baguette . crackers
small (25 guests) \$200 per platter
medium (50 guests) \$400 per platter
large (100 guests) \$700 per platter

market vegetable display

selection of seasonal vegetables with green goddess and tomato bagna cauda
small (25 guests) \$150 per platter
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seasonal fruit market display 6

fresh fruits and berries with agave nectar and greek yogurt

bruschetta display 9

tapenade with goat's cheese
white bean dip
wild mushrooms with red onion jam
tomato, mozzarella and basil pesto
eggplant caponata and parmesan

house smoked salmon display 11

traditional accompaniments
lemon crème fraiche and capers
rye toast points

antipasti display 13

assortment of marinated and grilled vegetables
cured meats and condiments
artisan cheeses and preserves
jw marinated olives
assorted artisan breads

DINNER

Hors D'Oeuvres Chilled

- oysters on the half shell with traditional accompaniments 48 per dozen
- miniature vegetable summer roll with peanut sauce and lime 48 per dozen
- bruschetta with tapenade, tomato confit and parsley pesto 48 per dozen
- vegetable crudites with jw green goddess 48 per dozen
- peppadew pepper stuffed with dungeness crab and chevre 48 per dozen
- cured serrano ham with compressed melon and mint gelee 48 per dozen
- chicken liver pate on crostini with pear mostarda 48 per dozen
- petite mozzarella with sun-dried tomato pesto 48 per dozen
- smoked chicken salad with caramelized onions on toast 48 per dozen
- gulf shrimp with horseradish, cocktail sauce and lemon 50 per dozen
- gulf shrimp with provençal tomatoes, olive oil and herbs 60 per dozen
- house smoked salmon tartare, sesame cone, lemon-chive crème fraiche 60 per dozen
- smoked great lakes whitefish, yukon gold blini and pickled onions 60 per dozen
- charred beef tenderloin with maytag bleu cheese and arugula 60 per dozen
- crab salad with lemon and cucumber 72 per dozen
- ahi tuna cube, avocado tartare, ponzu and sesame 72 per dozen
- maine "lobster roll" on brioche crouton with romaine 72 per dozen
- lightly smoked sea scallop, pea puree and mint 72 per dozen
- chef's selection of raw or cooked sushi, soy sauce, pickled ginger, wasabi and cucumber 11 per person per hour

+ 6% MICHIGAN SALES TAX & 20% GRATUITY

DINNER

Hors D'Oeuvres Hot

roasted yukon gold potatoes with truffled gremolata 48 per dozen

miniature rye slider with michigan mustard, red onion marmalade and house made
smoked sausage 48 per dozen

cauliflower manchurian with chile sauce 48 per dozen

crispy local chevre beignets 48 per dozen

sesame meatball with five spice and sweet soy-ginger sauce 48 per dozen

lamb seekh kebab with tamarind chutney 60 per dozen

crispy pork belly with caramelized fennel and michigan mustard 60 per dozen

lamb "lollipops" with vintage port reduction and figs 60 per dozen

grilled flank steak on brioche with chevre fondue and roasted pepper salad
60 per dozen

lobster with tarragon, peas and black truffle pecorino 72 per dozen

togarashi spiced beef tenderloin "sous vide," miso mustard sauce and perilla
72 per dozen

+ 6% MICHIGAN SALES TAX & 20% GRATUITY

DINNER

AUTHENTIC | \$60 Chef's Dinner Menu

with coffee, decaffeinated coffee, iced tea and hot tea service
inclusive of non-alcoholic beverage

COURSE ONE

option of a daily soup or a salad choice

artisan greens salad 🌱

heirloom carrot . radish . cucumber . apple cider vinaigrette

kale salad 🌱

toasted pumpkin seeds . dried cranberries . lemon vinaigrette . grana padano

COURSE TWO

choice of entree

filet mignon* 🌱

rutabaga-potato puree . romanesco . cauliflower . hunter's sauce

norwegian fjord trout

norwegian fjord trout . soba noodles . pork belly . local mushrooms . scallions . ramen broth

otto's chicken breast

preserved lemon . olives . israeli couscous . saffron sauce

charred leeks and quinoa

charred leeks . caramelized onions . pickled bermuda onion . toasted quinoa

COURSE THREE

choice of dessert

chocolate madcap

milk chocolate mousse . MADCAP espresso cremeux . caramelized white chocolate crunch . MADCAP espresso sauce

chevre cheesecake

vanilla spice poached pear . pear nectar . crushed caramel

🌱 DENOTES GLUTEN FREE ITEMS

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS

IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING

+ 6% MICHIGAN SALES TAX & 20% GRATUITY

DINNER

INTUITIVE | \$65 Chef's Dinner Menu

with coffee, decaffeinated coffee, iced tea and hot tea service
inclusive of non-alcoholic beverage

COURSE ONE

chef's selection of sushi and flatbreads

COURSE TWO

option of a daily soup or a salad choice

artisan greens salad 🌱

heirloom carrot . radish . cucumber . apple cider vinaigrette

kale salad 🌱

toasted pumpkin seeds . dried cranberries . lemon vinaigrette . grana padano

COURSE THREE

choice of entree

filet mignon* 🌱

rutabaga-potato puree . romanesco . cauliflower . hunter's sauce

norwegian fjord trout

norwegian fjord trout . soba noodles . pork belly . local mushrooms . scallions . ramen broth

otto's chicken breast

preserved lemon . olives . israeli couscous . saffron sauce

charred leeks and quinoa

charred leeks . caramelized onions . pickled bermuda onion . toasted quinoa

COURSE FOUR

choice of dessert

chocolate madcap

milk chocolate mousse . MADCAP espresso cremeux . caramelized white chocolate crunch . MADCAP espresso sauce

chevre cheesecake

vanilla spice poached pear . pear nectar . crushed caramel

🌱 DENOTES GLUTEN FREE ITEMS

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FOODBOURNE ILLNESS

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+ 6% MICHIGAN SALES TAX & 20% GRATUITY

DINNER

Pre-Set Dinner Menu Options

CRAFTED | \$70 Chef's Dinner Menu

with coffee, decaffeinated coffee, iced tea and hot tea service
inclusive of non-alcoholic beverage

COURSE ONE

chef's selection of sushi and flatbreads

COURSE TWO

chef's selection daily soup

COURSE THREE

choice of salad

artisan greens salad 🌱

heirloom carrot . radish . cucumber . apple cider vinaigrette

kale salad 🌱

toasted pumpkin seeds . dried cranberries . lemon vinaigrette . grana padano

COURSE FOUR

choice of entree

filet mignon* 🌱

rutabaga-potato puree . romanesco . cauliflower . hunter's sauce

norwegian fjord trout

norwegian fjord trout . soba noodles . pork belly . local mushrooms . scallions . ramen broth

otto's chicken breast

preserved lemon . olives . israeli couscous . saffron sauce

charred leeks and quinoa

charred leeks . caramelized onions . pickled bermuda onion . toasted quinoa

COURSE FIVE

choose from the dessert menu

🌱 DENOTES GLUTEN FREE ITEMS

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FOODBOURNE ILLNESS

IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING
+ 6% MICHIGAN SALES TAX & 20% GRATUITY