



JW MARRIOTT

GRAND RAPIDS

EVENTS BY SIX.ONE.SIX

MIXOLOGY LOUNGE

SEASONAL JDEK PATIO

luxury in unexpected places



eat local. feel global.

WELCOME TO SIX.ONE.SIX

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!

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

Event Coordinator Office – 616.242.1411
Managers Desk – 616.242.1449
Host Stand – 616.242.1448

WE ARE AT YOUR SERVICE

Judi Crisman, Restaurant General Manager, jcrisman@ahchospitality.com
Matthew Baker, Restaurant Assistant General Manager, mbaker@ahchospitality.com
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Lindsey Ochmanski, Event Coordinator, lochmanski@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
<i>*Hours subject to change (i.e. ArtPrize, Laughfest, and for special events)</i>	

FOOD & BEVERAGE MINIMUMS:		
	Weekdays	Weekends
Mixology Lounge	\$1,000	\$2,500
Back Dining Room	\$2,500	\$3,500
Semi-Private Dining	\$750-\$1,000	\$1,500
Six.one.six Buy-Out	\$3,000 (per 2 hours)	\$5,000 (per 2 hours)
jdek (SEASONAL)	per cabana - \$750 entire jdek - \$10,000	per cabana - \$1,500 entire jdek - \$15,000
ARTPRIZE Dates	Standard weekend prices	Standard weekend prices

**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	50
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.*

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JW MARRIOTT POLICIES

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. 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 22% 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.

BREAKFAST: Daily Breakfast Bar | Maximum of 25 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



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BREAKFAST: A La Carte Breakfast Options

FRUITS, YOGURT AND FRUIT JUICES

- yogurt and house made granola parfait \$6
- greek yogurt, local honey, berries \$8
- fruit of the moment \$6
- signature 'J-JUICE' \$8
- fresh raspberry, cucumber, ginger, orange, lime, guava blend

INDULGE

- blueberry pancakes, amish butter, and maple syrup \$11
- granola soufflé pancakes, fresh berries, pine nuts, lemon curd \$14
- belgian waffle, amish butter, and maple syrup \$12
- brioche french toast, seasonal fruit, whipped cream \$14

SPECIALTIES

- JW steak* and eggs "Benny" \$17
- brioche bun, béarnaise sauce, breakfast potatoes
- huevos rancheros \$16
- black beans, chile verde, queso fresco, avocado crema
- grobbs corned beef hash \$14
- two poached cage free eggs*, hollandaise sauce

CEREALS

- steel cut oatmeal, brown sugar, raisins, milk \$8
- cereal, choice of berries and sliced bananas, milk \$6

CAGE FREE EGGS

- two cage free eggs* any style \$14
- hash browns, apple wood bacon, ham or sausage, toast
- eggs benedict \$16
- two poached cage free eggs*, canadian bacon, hollandaise
- champion omelet \$10
- egg beaters, spinach, sun-dried tomatoes, feta cheese, toast
- egg white omelet \$10
- caramelized onions, mushrooms, peppers, triple cheese blend, toast
- house smoked salmon omelet \$14
- red onion, capers, local goat cheese, diced tomatoes, toast
- meat lover's scrambled eggs \$14
- ham, pepperoni, sausage, triple cheese, sautéed spinach, toast
- JW power breakfast \$13
- quinoa, kale, roasted mushrooms, egg whites, served with fresh berries

SIDES

- single cage free egg* \$5
- apple wood smoked bacon \$5
- sausage | link style and chicken \$5
- breakfast potatoes with caramelized onions \$5
- canadian bacon \$5
- side of toast, amish butter \$4

+ 6% MICHIGAN SALES TAX & 22% GRATUITY

BREAKFAST: Continentals | Minimum of 25 guests

An additional \$7 per person surcharge will apply for groups under 25 guests.

THE ORIGINAL CONTINENTAL | 19

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

WEST MICHIGAN CONTINENTAL | 22

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice
coffee . decaffeinated coffee . hot tea service
seasonal fruits and berries
selection of morning pastries and breakfast breads
fresh bagels with accoutrements and toaster station
sweet butter . whipped cream cheese . fruit preserves
assorted regular and Greek yogurts

HEALTHY FIT CONTINENTAL | 24

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice
coffee . decaffeinated coffee . hot tea service
seasonal fruits and berries
create your own parfait with house-made vanilla yogurt and granola
hard boiled farm eggs
whole wheat English muffins with almond butter . nutella . fruit preserves
NutriGrain bars



+ 6% MICHIGAN SALES TAX & 22% GRATUITY

BREAKFAST: Buffet Options | Minimum of 25 guests

An additional \$7 per person surcharge will apply for groups under 25 guests.

GREAT LAKES BUFFET | 27

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice
seasonal fruits and berries

soft scrambled eggs with select cheese and chives and crème fraiche on the side
selection of morning pastries and assorted muffins

pick one: Seasoned redskin potatoes with rosemary OR roasted breakfast potatoes with sweet peppers, aioli,
chimichurri on the side

pick two breakfast meats: Applewood smoked bacon, cured ham, link sausage, or chicken sausage
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 and crème fraiche on the side
breakfast tartelette with caramelized onions and chevre
croissant with cage free eggs, black forest ham, smoked gouda

pick one: Seasoned redskin potatoes with rosemary OR roasted breakfast potatoes with sweet peppers, aioli,
chimichurri on the side

pick two breakfast meats: Applewood smoked bacon, cured ham, link sausage, or chicken sausage
selection of morning pastries and assorted muffins
Traverse City cherry and white chocolate baked French toast
assorted regular and green yogurts

+ 6% MICHIGAN SALES TAX & 22% GRATUITY

CURRENT LUNCH MENU

STARTERS

chef's daily soups

cup 6 bowl 8

artisan greens salad

heirloom carrot . radish . cucumber . apple cider vinaigrette 6

tempura tuna roll*

tuna . avocado . cucumber . fireball sauce 13

california roll

dungeness crab . avocado . cucumber . wasabi mayo 13

six.one.six truffle fries

black truffle mayo . parmesan . herbs 14

bbq chicken flatbread

confit chicken . pickled onion . shaved pancetta . farm country white cheddar . Founders Centennial IPA bbq sauce 13

flatbread of the moment

an ingredient driven inspiration 12

cheesy pesto flatbread

triple cheese . basil pesto . sun-dried tomatoes 10

sweet & sour chicken wings

honey-sambal yogurt

six 8 twelve 14

six.one.six spicy fries

fireball sauce . ketchup 11

BIG SALADS

seared ahi tuna salad*

bok choy . red cabbage . local greens . pineapple . macadamia wonton . soy ginger vinaigrette 15

jw wedge salad

bibb lettuce . applewood smoked bacon

roasted tomatoes . herb chicken

danish bleu cheese . jw ranch dressing 14

hearts of romaine

house crouton . parmesan . radish . cucumber

jw green goddess dressing 9

add grilled chicken 5

tuscan kale and quinoa salad

toasted spiced almonds . dried cherries . quinoa . flax seed grana padano .

lemon vinaigrette 13

add a sunny-side up farm egg 2

SANDWICHES & MAINS

sandwiches are served with great lakes kettle chips

add truffle fries 4

add spicy fries 3

add six.one.six hand cut fries 2

great lakes perch tacos

great lakes perch . coleslaw . cilantro . lime . gribiche

flour tortillas 11

tenderloin tacos

marinated beef tenderloin . queso fresco . cilantro

charred tomato salsa . rojo sour cream . flour tortillas 13

six.one.six club

nantucket wheat . smoked turkey . honey ham . bacon

lettuce . sun-dried tomato mayonnaise 11

corned beef reuben

nantucket rye . sauerkraut . 1000 island . swiss cheese 11

california reuben

smoked turkey . avocado . bacon . coleslaw . provolone

scallions . sourdough 11

six.one.six burger*

char-cruste . farm country cheddar . caramelized onions

brioche bun 13

add bacon 3

flank steak sandwich

danish bleu cheese . arugula . red onion

oregano crème fraiche . rosemary focaccia 16

curried chicken salad wrap

naan bread . cilantro . grapes . almond 11

grilled chicken on brioche

grilled chicken breast . provolone . scallions . horseradish sauce pickled onion .

brioche bun 13

falafel roll

crispy falafel . cucumber . pickled tomato . arugula harissa . tahini 11

salmon poke*

scottish salmon . sesame . avocado . wakame . soy . chilie

steamed rice 14

thai tenderloin soba*

stir fried tenderloin . scallions . wild mushrooms . basil . lime

cilantro . soba noodles . thai glaze 15

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server of any concerns regarding food allergies prior to ordering.

LUNCH: Dessert Offerings

brioche bread pudding | \$8

toffee sauce . banana rum crème anglaise
candied almonds . crème fraiche gelato

vanilla bean crème brulee | \$8

fresh berries . shortbread cookie

chevre cheesecake | \$8

crushed dehydrated raspberries
raspberry nectar . crushed caramel

chocolate madcap | \$9

milk chocolate mousse
madcap espresso cremeux
caramelized white chocolate crunch
madcap espresso sauce

jw frozen confections | \$3 per scoop

gelato

chocolate

vanilla

fresh mint chocolate chip

peanut butter oreo

pecan pie

sorbet

mango

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LUNCH: Lunch Buffets | Minimum of 25 guests

An additional \$7 per person surcharge will apply for groups under 25 guests.

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

mediterranean 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
butternut squash bisque with local maple syrup and rye crumble

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
poached pear | leaves of arugula and belgian endive . local chevre and lime dressing
chopped nappa cabbage | toasted almonds . dried cherries . ginger vinaigrette

PICK TWO SANDWICHES

blt panini | avocado . tomato mayonnaise
chicken basil panini | marinated fresh mozzarella . sweet peppers . Italian bread
smoked turkey wrap | farmhouse cheddar . heritage greens . sundried tomato mayo . whole wheat lavosh
turkey bacon avocado | with chipotle mayo . local sourdough bread
grilled vegetable wrap | herbed ricotta . balsamic dressed spinach . whole wheat lavosh

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 chip brownies
snickerdoodles
lemon cream cupcakes
artisan bread and butter
coffee, decaffeinated coffee, iced tea and hot tea service
Buffet Enhancement: Market Inspired Seasonal Soup | \$4 per person

LUNCH: Pre-Set Lunch Menus

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

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+ 6% MICHIGAN SALES TAX & 22% GRATUITY

LUNCH: Pre-Set Lunch Menus

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

chevre cheesecake

crushed dehydrated raspberries . raspberry nectar . crushed caramel

chocolate madcap

milk chocolate mousse . madcap espresso cremeux . caramelized white chocolate crunch . cocoa nibs
madcap espresso sauce

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CURRENT DINNER MENU

STARTERS

chef's daily soups

chowder or lovely bowl 8

artisan greens salad 8

heirloom carrot . radish . cucumber . apple cider vinaigrette

kale salad 11

toasted spiced almonds . dried cranberries . lemon vinaigrette . grana padano

traditional escargot 12

large helix snails . grilled baguette . arugula and herb salad . garlic butter

leaves of bibb lettuce 13

pomegranate jewels . valencia orange . local chevre . marcona almonds . white balsamic and basil dressing

ahi tuna tartar 15

soy ginger vinaigrette . togorashi-yuzu aioli . fried wonton chips

SHARED PLATES

king crab cannelloni 18

alaskan king crab . house-made pasta . tomato . spring peas verjus beurre blanc

artisanal cheese & charcuterie 25

spek . serrano ham . black forest ham . mantoro . dancing goat chevre . natural honeycomb . emmi-roth kase . marcona almond . crostini . Michigan mustard . Nantucket bakery cranberry bread

beef tartar* 12

shallot . parsley . dijon . worchestershire . sunny-side-up quail egg . fried potato chips

six.one.six truffle fries 14

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

FLATBREADS

fennel sausage & onion 13

fennel sausage . caramelized onion . roasted eggplant . basil . mantoro cheese

bbq chicken flatbread 13

confit chicken . pickled onion . shaved pancetta . farm country white cheddar . Founders Centennial IPA bbq sauce

cheesy pesto flatbread 10

triple cheese . basil pesto . sun-dried tomatoes

ENTREES

spaghetti alla chitarra 24

wild mushrooms . scallions . miso butter

Scottish salmon* 32

Scottish salmon . escarole . myacoba bean and pork belly ragout . celery heart salad

seared Alaskan halibut* 39

edamame . chanterelle . heirloom tomato . soubise

filet mignon* 39

horseradish potato puree . grilled asparagus . confit shallots . balsamic and blackberry demi-glace

charred new york strip* 45

fourteen ounce strip . broccolini . truffle fries . merlot sauce

double bone pork chop* 29

polenta . brussels sprouts . paprika jus . radish salad

pan roasted lake trout 31

marble potatoes . bacon . thyme . brown butter . upland cress

otto's chicken breast 29

celery root puree . roasted butternut squash . sage brown butter natural jus

vegetable tamale 25

house masa . braised black beans . fire roasted chile poblano . cilantro . salsa verde . smoked cumin crema

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DINNER: Dessert Offerings

brioche bread pudding | \$8

toffee sauce . banana rum creme anglaise
candied almonds . crème fraiche gelato

cider and donuts | \$9

pumpkin donuts . brown butter gelato
hot apple cider . pumpkin crème anglaise
cinnamon roasted pepitas

chocolate madcap | \$9

milk chocolate mousse . madcap espresso cremeux
caramelized white chocolate crunch
cocoa nibs . madcap espresso sauce

honey chevre apple tart | \$8

honey caramel. vanilla gelato
brown sugar pecan streusel

vanilla bean crème brulee | \$8

fresh berries . shortbread cookie

chevre cheesecake | \$8

raspberry nectar . raspberry crumble

baked smoked chocolate mousse | \$9

marshmallow crème . vanilla gelato
spent grain graham cracker. black sea salt

jw frozen confections | \$3 per scoop

gelato

chocolate

vanilla

fresh mint chocolate chip

peanut butter oreo

pecan pie

sorbet

mango

Please alert your server of any concerns regarding food allergies prior to ordering.

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) \$250 per platter

large (50 guests) \$475 per platter

market vegetable display

selection of seasonal vegetables with green goddess and tomato bagna cauda

small (25 guests) \$250 per platter

large (50 guests) \$475 per platter

seasonal fruit market display | \$6 per person

fresh fruits and berries with agave nectar and greek yogurt

bruschetta display | \$12 per person

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 | \$12 per person

traditional accompaniments

lemon crème fraiche and capers

rye toast points

antipasti display | \$13 per person

assortment of marinated and grilled vegetables

cured meats and condiments

artisan cheeses and preserves

jw marinated olives

assorted artisan breads

chilled seafood display | \$19 per person

assortment of marinated and grilled vegetables

cured meats and condiments

artisan cheeses and preserves

jw marinated olives

assorted artisan breads

+ 6% MICHIGAN SALES TAX & 22% GRATUITY
PRICE IS PER PERSON UNLESS OTHERWISE INDICATED

DINNER: Displayed Hors D'oeuvres | Chilled

MENU ITEM	PRICE PER DOZEN
bacon crostini with arugula salad and balsamic syrup	\$48
miniature vegetable summer roll with peanut sauce and lime	\$48
bruschetta with tapenade, tomato confit and parsley pesto	\$48
vegetable crudites with jw green goddess	\$48
peppadew pepper stuffed with dungeness crab and chevre	\$48
manchego cheese and quince paste bites	\$48
petite mozzarella with tomato pesto and basil oil	\$48
smoked chicken salad with caramelized onions on toast	\$48
gulf shrimp with horseradish, cocktail sauce and lemon	\$60
house smoked salmon tartare, sesame cone, lemon-chive crème fraiche	\$60
oysters on the half shell with traditional accompaniments	\$60
charred beef tenderloin with bleu cheese and truffled arugula	\$60
crab salad with lemon and cucumber	\$72
ahi tuna cube, avocado tartare, ponzu and sesame	\$72
Yellow fin poke bites, sushi rice, macadamia nuts and soy ginger marinade	\$72
lightly smoked sea scallop, pea puree and mint	\$72
chef's selection of raw or cooked sushi, soy sauce, pickled ginger, wasabi and cucumber	4 pieces per person \$18 per person

+ 6% MICHIGAN SALES TAX & 22% GRATUITY
PRICE IS PER PERSON UNLESS OTHERWISE INDICATED

DINNER: Displayed Hors D'oeuvres | Hot

MENU ITEM	PRICE PER DOZEN
roasted yukon gold potatoes with truffled gremolata	\$48
brioche angus slider, grilled onion, white cheddar and special sauce	\$48
crispy cauliflower with ginger glaze	\$48
Argentinian chorizo meatballs	\$48
sesame meatball with five spice and sweet soy-ginger sauce	\$48
white cheddar gougères with honey & orange marmalade	\$48
crispy pork belly with caramelized fennel and michigan mustard	\$60
lamb "lollipops" with vintage port reduction and figs	\$60
petite crab cakes with ginger aioli	\$60
Shaved beef tenderloin on baguette toast, dijon aioli, radish, bean sprouts and roasted pepper salad	\$60
smoked trout croquettes with citrus barbeque	\$72
lobster with tarragon, pears and black truffle pecorino	\$72

DISPLAYS: Dessert Offerings

Display of Mini Desserts | \$7 per person

please select three:

- Lemon tartlets
- Flourless chocolate cake
- Chevre cheesecake with local preserves
- Italian Almond cake with seasonal sauce
- Chocolate pot du crème
- Vanilla bean pot du crème

Cookie Display | \$24 per dozen

- chocolate chunk
- peanut butter
- sugar
- oatmeal scotchies

Please alert your server of any concerns regarding food allergies prior to ordering.
+ 6% MICHIGAN SALES TAX & 22% GRATUITY

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 spiced almonds . dried cherries . lemon vinaigrette . grana padano

COURSE TWO

choice of entree

filet mignon*

horseradish potato puree . grilled asparagus . confit shallots . balsamic and blackberry demi-glace

scottish salmon*

scottish salmon . escarole . myacoba bean and pork belly ragout . celery heart salad

otto's chicken breast

celery root puree . roasted butternut squash . sage brown butter natural jus

vegetable tamale

house masa . braised black beans . fire roasted chile poblano . cilantro . salsa verde . smoked cumin crema

COURSE THREE

choice of dessert

chevre cheesecake

raspberry nectar . raspberry crumble

chocolate madcap

milk chocolate mousse . madcap espresso cremeux . caramelized white chocolate crunch . cocoa nibs
madcap espresso sauce

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server of any concerns regarding food allergies prior to ordering.*

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 spiced almonds . dried cherries . lemon vinaigrette . grana padano

COURSE THREE

choice of entree

filet mignon*

horseradish potato puree . grilled asparagus . confit shallots . balsamic and blackberry demi-glace

scottish salmon*

scottish salmon . escarole . myacoba bean and pork belly ragout . celery heart salad

otto's chicken breast

celery root puree . roasted butternut squash . sage brown butter natural jus

vegetable tamale

house masa . braised black beans . fire roasted chile poblano . cilantro . salsa verde . smoked cumin crema

COURSE FOUR

choice of dessert

chevre cheesecake

raspberry nectar . raspberry crumble

chocolate madcap

milk chocolate mousse . madcap espresso cremeux . caramelized white chocolate crunch . cocoa nibs
madcap espresso sauce

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
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BEVERAGES: Silver Consumption Bar

SILVER BRANDS | \$7 per glass

Vodka | Stolichnaya
Scotch | Dewar's
Gin | Beefeater
Bourbon | Old Forester
Whiskey | Jack Daniel's
Rum | Bacardi
Tequila | El Jimador

SILVER WINES | \$9 per glass

Bin 616 Chardonnay
Bin 616 Sauvignon Blanc
Bin 616 Cabernet Sauvignon
Bin 616 Pinot Noir

DOMESTIC BEERS | \$5 per bottle

Budweiser
Bud Light
Miller Lite

MICROBREW BEERS | \$6 per bottle/can

Founders & New Holland

JUICES, SOFT DRINKS, BOTTLED WATER | \$3

\$100 attendant fee per bar | up to 100 guests per bar

Beverage prices are subject to current sales tax and 22% service charge

BEVERAGES: Platinum Consumption Bar

PLATINUM BRANDS | \$10 per glass

Vodka | Grey Goose
Scotch | Glenmorangie
Gin | Bombay Sapphire
Bourbon | Maker's Mark
Whiskey | Jameson
Rum | Bacardi
Tequila | Patron

PLATINUM WINES | prices vary

Two Reds
Two Whites
Tailored by house sommelier

DOMESTIC BEERS | \$5 per bottle

Budweiser
Bud Light
Miller Lite

MICROBREW BEERS | \$6 per bottle/can

Founders & New Holland

JUICES, SOFT DRINKS, BOTTLED WATER | \$3

\$100 attendant fee per bar | up to 100 guests per bar

Beverage prices are subject to current sales tax and 22% service charge