



**JW MARRIOTT**

GRAND RAPIDS

## **EVENTS BY SIX.ONE.SIX**

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**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](http://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

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## GENERAL INFORMATION

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

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

<b>SEATING CAPACITY:</b>	
<b>Mixology Lounge</b>	80
<b>Back Dining Room</b>	50
<b>Semi-Private Dining</b>	16
<b>jdek (SEASONAL)</b>	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 (23% service charge starting March 1<sup>st</sup>, 2018) 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 | 10-30 Guests | \$25 Per Person

### 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 Options | 10+ Guests

### FRUITS, YOGURT AND FRUIT JUICES

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- 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

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- 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

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- 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

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

### CAGE FREE EGGS

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- 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

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- 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



## BREAKFAST: Flow Through Brunches (Continental) | 30+ Guests

### 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 . 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 . hot tea service

### WEST MICHIGAN CONTINENTAL | 20

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice  
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 individual yogurts  
coffee . decaffeinated coffee . hot tea service



+ 6% MICHIGAN SALES TAX & 22% SERVICE CHARGE (23% service charge starting March 1<sup>st</sup>, 2018)



## BREAKFAST: Buffet Options | 30+ Guests

### 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*

# 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**

mushrooms . asparagus . parmesan . balsamic  
pine nuts . lemon vinaigrette 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**

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

### **beef tenderloin sandwich**

French baguette . arugula . roasted peppers . black truffle aioli . hand cut fries 15

### **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

### **southern fried chicken**

brioche bun . creamy slaw . buttermilk dressing . pickles . bostin bibb lettuce  
hand cut fries 13

\*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

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**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.*

## LUNCH: Lunch Buffets

### SOUP, SALAD, AND SANDWICH | 29

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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

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

+ 6% MICHIGAN SALES TAX & 22% SERVICE CHARGE (23% service charge starting March 1<sup>st</sup>, 2018)

## 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

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### **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

### **shrimp ceviche 15**

avocado . lime . chili . cilantro . leche de tigre

### **bibb salad 13**

bibb lettuce . pomegranate . orange . chevre . marcona almonds . white balsamic basil dressing

## SHARED PLATES

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### **grilled octopus 13**

preserved lemon . arugula . little potatoes smoked paprika

### **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

### **steak tartare\* 12**

hand cut tenderloin . cornichons . capers . shallots  
baguette toast

### **six.one.six truffle fries 14**

black truffle mayo . parmesan . herbs

### **tempura tuna roll\* 13**

ahi tuna . cucumber . avocado . chive . fireball sauce

### **california roll 13**

dungeness crab . cucumber . avocado . wasabi mayonnaise  
sesame

## FLATBREADS

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### **fennel sausage & onion 13**

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

### **bbq chicken flatbread 13**

confit chicken . pickled onion . shaved pancetta . white cheddar . founder's centennial IPA bbq sauce

### **cheesy pesto flatbread 10**

triple cheese . basil pesto . sun-dried tomatoes

## ENTREES

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### **spaghetti alla chitarra 24**

wild mushrooms . scallions . miso butter

### **scottish salmon\* 32**

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

### **pan roasted swordfish 39**

edamame . chanterelle . heirloom tomatoes . 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 rainbow trout 31**

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

### **sous vide otto's chicken breast 29**

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

### **roasted butternut squash 22**

freakah . kale . heirloom tomatoes . fried sage . bourbon maple glaze

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## DINNER: Dessert Offerings

### **brioche bread pudding | \$8**

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

### **pumpkin cake | \$9**

pumpkin roll . cheese icing  
brown butter gelato . pumpkin spiced cream  
sugared cranberries . 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

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### **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

tuna tartare with avocado

yuzu and soy poached gulf shrimp

gazpacho vinaigrette mussels

curry-lemongrass broth oysters with pink peppercorn mignonette

+ 6% MICHIGAN SALES TAX & 22% SERVICE CHARGE (23% service charge starting March 1<sup>st</sup>, 2018)  
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% SERVICE CHARGE (23% service charge starting March 1<sup>st</sup>, 2018)  
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% SERVICE CHARGE (23% service charge starting March 1<sup>st</sup>, 2018)

## **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

#### **sous vide otto's chicken breast**

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

#### **roasted butternut squash**

freakah . kale . heirloom tomatoes . fried sage . bourbon maple glaze

### **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.*

## DINNER: Pre-Set Dinner Menus

### 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

##### **sous vide otto's chicken breast**

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

##### **roasted butternut squash**

freakah . kale . heirloom tomatoes . fried sage . bourbon maple glaze

#### 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

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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

(23% service charge starting March 1<sup>st</sup>, 2018)



# 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

(23% service charge starting March 1<sup>st</sup>, 2018)