

DETROIT  
FOUNDATION  
HOTEL

EVENT  
MENUS





# DAY TIME CATERING



# BREAKFAST & BRUNCH BUFFETS

Minimum of (12) guests required. All buffets are priced per person and includes 90-minutes of service.  
All buffets are served with house brewed coffee, a selection of tea, and fresh juice.

## MORNING ADDITION BREAKFAST | \$28

Selection of Morning Pastries & Muffins  
Greek Yogurt & House Made Granola  
Fresh Market Berries  
Assortment of Whole & Sliced Fruit

## LARNED STREET BREAKFAST | \$34

Selection of Morning Pastries & Muffins  
Greek Yogurt & House Made Granola  
Fresh Market Berries  
Assortment of Whole & Sliced Fruit  
Scrambled Farm Eggs  
Roasted Breakfast Potatoes  
Smoked Bacon & Pork Breakfast Sausage  
Chicken Sausage avail. upon request

## FIREHOUSE BREAKFAST | \$42

Selection of Morning Pastries & Muffins  
Greek Yogurt & House Made Granola  
Fresh Market Berries  
Assortment of Whole & Sliced Fruit  
Scrambled Farm Eggs  
Roasted Breakfast Potatoes  
Smoked Bacon & Pork Breakfast Sausage  
Chicken Sausage avail. upon request  
Seasonal Avocado Toast  
Caramelized Apple & Maple Baked French Toast

# BREAKFAST & BRUNCH ADD-ONS

Minimum of (12) guests required. All items are priced per person and includes 90-minutes of service.

## BAGEL & LOX | \$8

Everything Bagel, Smoked Salmon,  
Dill Cream Cheese, Pickled Red Onion

## SEASONAL AVOCADO TOAST | \$8

Crushed Avocado, Heritage Wheat Toast,  
Market Vegetable

## FOUNDATION BREAKFAST SANDWICH | \$9

Farm Egg, House Bacon, Arugula,  
Avocado Aioli, Tomato

## GLUTEN FREE OMELETTE BITES | \$6

Spinach & Feta, or Ham & Cheese



# BEVERAGE PACKAGES

All items are priced per person. Coffee refreshes every hour.

## TIER 1

Coca Cola Products, Freshly Brewed Coffee, Hot Tea, Infused Water Station, and Regular Water Station

**Half-Day | \$16**

Up to (4) Hours of Service

**Full-Day | \$27**

Up to (8) hours of service

## TIER 2

Coca Cola Products, Freshly Brewed Coffee, Hot Tea, Infused Water Station, Still & Sparkling Bottled Water

**Half-Day | \$27**

Up to (4) Hours of Service

**Full-Day | \$38**

Up to (8) hours of service

## BRUNCH BAR PACKAGE | \$40

Pricing is per person and includes up to 2 hours of service. Each additional hour at \$10 per person. Bartender fee applies, one bartender required per 50 guests.

House Wine & Beer, Bloody Mary's, Mimosas, Bellini's, Freshly Brewed Coffee, Hot Tea, Fresh Juices, Sparkling Water, Coca Cola Products

# BREAKS

Minimum of (12) guests required.

All items are priced per person and includes 60-minutes of service.

## HYPERION COFFEE BREAK | \$12

Local Coffee With Dairy & Non-Dairy Creamer

Canned Cold Brew Coffee

Selection of Teas

Cookies & Biscotti

## SWEET & SALTY BREAK | \$16

Roasted Mixed Nuts & Trail Mix

Germack Nut Mix

Great Lakes Chips Selection

Beef Jerky

Popcorn

Rice Krispy Treats

Chocolate Covered Pretzels

## HEALTHY LIVING | \$20

Selection of Fresh Juices

Whole & Sliced Fruit

Vegetable Crudit  With Hummus & Assorted Dips

**Crushed Avocado On Artisanal Toast:**

radish, red onion, bacon, tomato, chopped egg, feta

## THE D-TOWN BREAK | \$21

Great Lakes Chips Selection

Popcorn

Pimento Cheese With Crackers

Germack Nut Mix

Individual Bumpy Cake



# LUNCH

Minimum of (12) guests required. All buffets are priced per person and includes 90-minutes of service.

## LUNCH BUFFET

All buffets include a water station, a selection of whole fruit & selection of cookies, brownies & dessert bars.

### Option 1 | \$39

Select (1) Starter,  
(2) Sandwiches  
and (2) Sides

### Option 2 | \$49

Select (1) Starter,  
(2) Main Entrees  
and (2) Sides

Additional starter, sandwich and main entree selections available for \$8.

## Starters

### Seasonal Soup

#### Chicken Orzo Soup

chicken broth, celery, carrot, chicken, orzo

#### Roasted Tomato Soup

tomato, herbs, croutons (vegan option avai. upon request)

#### Caesar Salad

baby gem, sliced radish, celery, cauliflower, parmesan crisps, caesar dressing

#### Michigan Salad

farm greens, dried cherries, goat cheese, toasted walnuts, maple dijon vinaigrette

#### Chopped Maurice Salad

romaine, tavern ham, gruyere, hard-boiled egg, diced green olives, maurice dressing

#### Eastern Market Salad

mixed greens, carrot, cucumber, tomato, radish, avocado, lemon vinaigrette

#### Greek Grain Salad

quinoa, cucumber, tomato, feta, kalamata olives, pickled red onion, red wine oregano vinaigrette

## Sides

### House Chips & Dip

### Dill Pickle Potato Salad

### Sicilian Style Pasta Salad

### Foundation Coleslaw

### Mint and Honey Fruit Salad

## BOXED LUNCH | \$28

All boxed lunches include house chips, pasta salad, and a cookie.

Select a combination of (2) salads or sandwiches for guests to choose and pre-order in advance.

Additional option available for \$8.

## Sandwiches

### Turkey Club

roast turkey, bacon, cheddar, tomato, lettuce, dijon mayo, on multi-grain bread

### Veggie Sandwich

kalamata olive cream cheese, cucumber, avocado, red onion, carrot, tomato, pepper jack cheese, on rye bread

### Ham and Cheese

tavern ham, provolone cheese, parmesan mayo, lettuce, tomato, on a deli roll

### Caprese Chicken

herb roasted chicken, tomato, pesto aioli, mozzarella, on a baguette

### Italian Beef

au jus, provolone, giardiniera

## Main Entrees

### Greek Style Chicken

roasted lemon potatoes, spinach

### Seared Salmon

braised fennel, beluga lentils, citrus beurre blanc

### Rigatoni

marinara, roasted cherry tomatoes, burrata, basil

### Fusilli

spicy Italian sausage, roasted peppers, rapini, pesto cream sauce





# EVENING RECEPTION



# CANAPES

Minimum of (12) guests required. All items are priced per dozen and includes 90-minutes of service.  
May be displayed as a station or butler-passed; Butler fee of \$50.00 per (50) guests required for passed option.

## COLD CANAPÉS

**Prime Beef Tartare | \$60**  
capers, horseradish cream

**Deviled Eggs | \$48**  
olive tapenade

**Harissa Chicken Brochette | \$60**  
cucumber, tomato, whipped feta

**Caprese Skewer | \$48**  
mozzarella, pesto, tomato

**Pickled Shrimp Cocktail | \$72**  
horseradish aioli, cocktail sauce

**Brie & Prosciutto Crostini | \$60**  
saba, mint

## HOT CANAPÉS

**Shrimp Spring Rolls | \$72**  
spicy peanut sauce

**Maryland Style Crab Cakes | \$72**  
old bay, tartar sauce

**Vegetarian Samosas | \$60**  
mint cilantro chutney

**Seasonal Arancini | \$48**  
whipped ricotta

**Spanakopita | \$48**  
toum garlic sauce, lemon

**Bacon Wrapped Dates | \$60**  
sweet and spicy glaze

**Falafel | \$60**  
tzatziki, cucumber

**Peking Duck Potsticker | \$60**  
sweet chili sauce

**Artichoke & Parmesan Croquette | \$60**

# RECEPTION STATIONS

Each station feeds (20) guests. All items are priced per person and includes 90-minutes of service.  
All carving stations are live and require a culinary attendant fee of \$150.00, (1) attendant per (50) guests required.

## CARVING STATIONS

**Prime Rib | \$650**  
horseradish cream, house steak sauce, brioche rolls

**Slow Roasted Heritage Turkey | \$560**  
cranberry compote, sage gravy

**Brown Sugar & Bourbon Glazed Ham | \$500**  
honey mustard sauce, brioche rolls

**BBQ Whole Chicken | \$480**  
Carolina style BBQ sauce, pickles, slaw, bread

**House Smoked Pork Shoulder Al Pastor | \$500**  
tortilla, chipotle adobo, pico de gallo,  
roasted pineapple, lime crema

## PLATTERS & BOARDS

**Raw Bar | \$750**  
oysters on the half shell, poached jumbo shrimp, salmon & tuna poke, marinated mussels; served with cucumber & seaweed salad, cocktail sauce, house mignonette, hot sauce, lemons

**Farmer's Cheese & Charcuterie Board | \$480**  
selection of local & imported cheeses and sliced cured meats; served with preserves, nuts, olives, fresh & dried fruits, selection of crackers and bread

**Italian Antipasto Board | \$420**  
roast peppers, marinated artichokes & vegetables, selection of olives, mozzarella, Italian meats and cheese; served with sliced bread



# BUFFET & FAMILY-STYLE DINNERS

Minimum of (20) guests required. All buffets are priced per person and includes 90-minutes of service.

## DINNER BUFFET

All buffets include house bread with butter and selection of seasonal mini desserts

### Option 1 | \$70

Select (2) starters and (2) mains

### Option 2 | \$85

Select (3) starters and (3) mains

## Starters

Soups available for buffet style dinners only.  
Additional starter | \$8 per person

### Seasonal Soup

#### Chicken Orzo Soup

chicken broth, celery, carrot, chicken, orzo

#### Roasted Tomato Soup

tomato, herbs, croutons (vegan option avai. upon request)

#### Caesar Salad

baby gem, sliced radish, celery, cauliflower, parmesan crisps, caesar dressing

#### Michigan Salad

farm greens, dried cherries, goat cheese, toasted walnuts, maple dijon vinaigrette

#### Chopped Maurice Salad

romaine, tavern ham, gruyere, hard-boiled egg, diced green olives, maurice dressing

#### Eastern Market Salad

mixed greens, carrot, cucumber, tomato, radish, avocado, lemon vinaigrette

#### Greek Grain Salad

quinoa, cucumber, tomato, feta, kalamata olives, pickled red onion, red wine oregano vinaigrette

## Specialty Meal Options

### Kids Meal | \$25

Chicken tenders & French fries, or buttered noodles

### Vendor Meal | \$35

Chef's choice

## FAMILY-STYLE DINNER

All family-style dinners include house bread with butter and selection of seasonal mini desserts

### Option 1 | \$64

Select (2) starters and (2) mains

### Option 2 | \$72

Select (3) starters and (3) mains

## Main Entrees

Additional main entree | \$15 per person

### Striploin

crushed herb fingerling potatoes, charred broccolini, warm banyuls vinaigrette

### Greek Style Chicken

roasted lemon potatoes, spinach

### Seared Salmon

braised fennel, beluga lentils, citrus beurre blanc

### Potato Gnocchi

sautéed kale, roasted mushrooms, gorgonzola cream sauce

### Pork Loin

stone ground polenta, braised red cabbage, apricot mostarda

## OPTIONAL FAMILY-STYLE SIDES | \$8

Priced per person, per side selected

### Roast Brussels Sprouts

chili & parmesan

### Cauliflower

walnuts, grapes & curry

### Roasted New Potatoes

toasted garlic & rosemary

### Country Style Mashed Potatoes

chive & horseradish



# PLATED DINNER

Minimum (12) guests. Menu priced per person based on individual entree selection. Pre-selected entree counts are required and due to the Sales Manager 2-weeks prior to the event. Entree counts per table are due 1-week prior to the event. A meal indicator place card is required per guest and set on the table for service during the event.

Served with house bread & butter

## STARTERS

Select (1) for all guests  
Additional starter | \$8 per person

### Seasonal Soup

#### Country Potato Soup

chives, bacon, cheddar (vegetarian option avail. upon request)

#### Chicken Orzo Soup

chicken broth, celery, carrot, chicken, orzo

#### Roasted Tomato Soup

tomato, herbs, croutons (vegan option avail. upon request)

#### Wild Mushroom Veloute Soup

chive cream

#### Kate Caesar Salad

marinated kale, sliced radish, celery, cauliflower, parmesan crisps, caesar dressing

#### Michigan Salad

farm greens, dried cherries, goat cheese, toasted walnuts, maple dijon vinaigrette

#### Chopped Maurice Salad

romaine, tavern ham, gruyere, hard-boiled egg, diced green olives, maurice dressing

#### Eastern Market Salad

mixed greens, carrot, cucumber, tomato, radish, avocado, lemon vinaigrette

#### Greek Grain Salad

quinoa, cucumber, tomato, feta, kalamata olives, pickled red onion, red wine oregano vinaigrette

## OPTIONAL MID-COURSE | \$12

Select (1) for all guests;  
served between starter and main entree courses.

### Harissa Roasted Shrimp

charred yogurt, Persian cucumbers, peas, mint, coriander vinaigrette, dukka

### Crab Cake

spicy remoulade, frisee

### Farro Risotto

wild mushroom, garlic cream, ricotta salad

### Smoked & Glazed Pork Belly

creamy polenta, pepper jam

## MAIN ENTREES

Select (2) for your guests to choose from in advance.  
Additional main entree option | \$25 per person

### Potato Gnocchi | \$69

sautéed kale, roasted mushrooms, gorgonzola cream sauce

### Eggplant Rollatini | \$69

whipped ricotta, basil, pomodoro

### Seared Salmon | \$75

braised fennel, beluga lentils, citrus beurre blanc

### Roast Sea Bass | \$80

Israeli cous-cous, fennel, charred tomato compote

### Greek Style Chicken | \$75

roasted lemon potatoes, spinach

### Pork Shoulder | \$75

stone ground polenta, braised red cabbage, apricot

### Braised Short Rib | \$80

crushed herb fingerling potatoes, charred broccolini, warm banyuls vinaigrette

### Beef Filet | \$88

celery root mash, mushroom jus

## OPTIONAL FAMILY-STYLE SIDES | \$8

Priced per person, per side selected

### Roast Brussels Sprouts

chili & parmesan

### Corn Succotash

scallion & feta

### Cauliflower

walnuts, grapes & curry

### Roasted New Potatoes

toasted garlic & rosemary

### Country Style Mashed Potatoes

chive & horseradish

## DESSERTS

Select (1) for all guests

### Valrhona Chocolate Cake

milk chocolate pudding

### Seasonal cheesecake



# DESSERT PACKAGES

All packages are priced per person and includes 90-minutes of service.  
Items and flavors are subject to change based on seasonality and availability.

## TIER 1 | \$12

Chef's choice of flavors based on seasonality and availability

### Mini Desserts

#### Cookies

Chocolate Chips & Chef's Seasonal Selection

## TIER 2 | \$17

Chef's choice of flavors based on seasonality and availability

### Mini Assorted Cakes

#### Mini Seasonal Cheesecakes

#### Chocolate Bonbons

#### Pate' De Fruit

#### Lemon Meringue Cream Puffs

#### Seasonal Hand Pies

#### Seasonal Verrines

## CUSTOM CELEBRATION CAKES

### Prices & Serving Sizes

4" Cake (2-4 guests)	\$55
6" Cake (6-10 guests)	\$75
8" Cake (12-16 guests)	\$95
10" Cake (16-20 guests)	\$120
Half Sheet Cake (30-40 guests)	\$225
Full Sheet Cake (60-80 guests)	\$440

### Cake Flavors

Choose (1):

**Devil's Food Cake**  
Chocolate Cremeaux

**White Cake**  
Strawberry And Vanilla Mousse

**Yellow Cake**  
Lemon And Blueberry

**Earl Grey Chiffon**  
Citrus And Milk Chocolate

**Green Tea Chiffon Cake**  
White Chocolate Mousse

### Garnishes

Choose up to (3):

#### Nuts/Crunches

**Shaved Chocolate**  
(white, milk or dark)

**Seasonal Fruit**  
(compote, jam or coulis)

#### Seasonal Flowers





# PRIVATE DINING ROOM



# FAMILY-STYLE 4-COURSE DINNER | \$70

Menu priced per person and served family-style in 4 courses. Optional listed add-ons are also priced per person and served in addition to the existing menu items. Some menu items are subject to change based on seasonality & availability.

All menu and guest count changes must be made 72-hours prior to the event. Guests added within 72-hours may require an additional per person surcharge. If all guaranteed guests are not present at the time of your meal without prior notice, the confirmed guest count 3-days prior will be charged on the final bill.

## STARTERS

**House Sourdough**  
whipped butter

**Seasonal Crudités**  
green goddess dressing

**Whitefish Tartine**  
smoked whitefish, crostini, seasonal preserves

## MID-COURSE (PICK ONE)

**Gem Caesar**  
baby gem, parmigiana, black pepper bread crumb,  
white anchovy, Caesar dressing

**Garden Lettuces**  
sundried tomato, fried shallot, buttermilk vinaigrette

## MAIN ENTREES

**Roasted Heritage Chicken**  
pesto potatoes, parmesan frico

**Seared Salmon**  
braised fennel, beluga lentils, citrus beurre blanc

## DESSERT

**Seasonal Cheesecake**  
seasonal garnish

# OPTIONAL ADD-ONS

## OPTIONAL STARTERS

**Beet Hummus | \$6**  
roasted beets, fried chickpeas

**Antipasti | \$10**  
burrata, ham, fennel citrus salad, olives & vegetables

## OPTIONAL MID-COURSE

**Short Rib Bolognese | \$10**  
calamarata pasta, herbs

## OPTIONAL MAIN ENTREE

**Roast Beef | \$20**  
foraged mushroom jus, golden leeks

## OPTIONAL ADDITIONAL DESSERT

**Seasonal Chef's Dessert Selection | \$7**



# DESSERT PACKAGES

All packages are priced per person and includes 90-minutes of service.  
Items and flavors are subject to change based on seasonality and availability.

## TIER 1 | \$12

Chef's choice of flavors based on seasonality and availability

### Mini Desserts

#### Cookies

Chocolate Chips & Chef's Seasonal Selection

## TIER 2 | \$17

Chef's choice of flavors based on seasonality and availability

### Mini Assorted Cakes

#### Mini Seasonal Cheesecakes

#### Chocolate Bonbons

#### Pate' De Fruit

#### Lemon Meringue Cream Puffs

#### Seasonal Hand Pies

#### Seasonal Verrines

## CUSTOM CELEBRATION CAKES

### Prices & Serving Sizes

4" Cake (2-4 guests)	\$55
6" Cake (6-10 guests)	\$75
8" Cake (12-16 guests)	\$95
10" Cake (16-20 guests)	\$120
Half Sheet Cake (30-40 guests)	\$225
Full Sheet Cake (60-80 guests)	\$440

### Cake Flavors

Choose (1):

**Devil's Food Cake**  
Chocolate Cremeaux

**White Cake**  
Strawberry And Vanilla Mousse

**Yellow Cake**  
Lemon And Blueberry

**Earl Grey Chiffon**  
Citrus And Milk Chocolate

**Green Tea Chiffon Cake**  
White Chocolate Mousse

### Garnishes

Choose up to (3):

#### Nuts/Crunches

**Shaved Chocolate**  
(white, milk or dark)

**Seasonal Fruit**  
(compote, jam or coulis)

#### Seasonal Flowers





# BAR PACKAGES



# BAR PACKAGES

All packages are priced per person for 2-hours of service. Substitutions are available upon request and subject to additional fees. All bar services require a Bartender Fee of \$150.00 per bartender; (1) bartender per (50) guests required and provides up to 3-hours of service. Additional fee of \$50.00 per bartender, per hour if extended past 3-hours of service.

All packages include Coca-Cola products, coffee, tea and fresh juices

## VOLUNTEER | \$35

Additional hour(s) | \$12 per guest, per hour

### Beer

Stroh's Lager, Atwater Dirty Blonde, FUL Blonde (NA)

### Wine

Choose (2):

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Brut Cava, Rose

## LIEUTENANT | \$45

Additional hour(s) | \$14 per guest, per hour

### Liquor

Tito's Vodka, Bombay Gin, Bacardi White Rum, Espolon Blanco Tequila, Old Forester Bourbon

### Beer

Stroh's Lager, Atwater Dirty Blonde, Bell's Two-Hearted Ale, FUL Blonde (NA)

### Wine

Choose (3):

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Brut Cava, Rose

## COMMISSIONER | \$55

Additional hour(s) | \$16 per guest, per hour

### Liquor

Grey Goose Vodka, Tito's Vodka, Hendrick's Gin Plantation 3 Star Rum, Milagro Silver Tequila, Maker's Mark Bourbon, Jameson Irish Whiskey, Glenlivet 12 Yr Scotch

### Beer & Cider

Stroh's Lager, Atwater Dirty Blonde, Bell's Two-Hearted Ale, Blake's Hard Cider, FUL Blonde (NA)

### Wine

Choose (4):

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Brut Cava, Rose

## D-TOWN | \$58

Additional hour(s) | \$18 per guest, per hour

### Liquor

DCD Vodka, DCD Foundation Gin, Two James Jamaican Rum, Cabresto Blanco Tequila, DCD Butcher's Cut Bourbon

### Beer & Cider

Stroh's Lager, Atwater Dirty Blonde, Bell's Two-Hearted Ale, Blake's Hard Cider, FUL Blonde (NA)

### Wine

Choose (3):

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Prosecco, Rose



## UPGRADES

Ask your Sales Manager for a specialty curated Apparatus Room wine list or to set up an appointment with our expert beverage leadership



# ADDITIONAL FEES

## LABOR FEES

### **Bartender Fee | \$150**

Priced per bartender; (1) Bartender required per (50) guests and/or per stationed bar. Fee includes service up to 3-hours; Additional hours can be added at \$50 per bartender, per hour.

### **Butler Attendant | \$50**

Applicable for butler-passed canapé option only. Priced per attendant; (1) Attendant required per (50) guests and includes service up to 90-minutes.

### **Cocktail Server | \$50**

Priced per server; (1) server required per (15) guests and includes up to 2-hours of service; Additional hours can be added at \$50 per server, per hour.

### **Chef's Attendant | \$150**

Priced per attendant; (1) Attendant required per carving station. Fee includes service up to 90-minutes; Additional hours can be added at \$75 per attendant, per hour.

### **Coat Check Attendant | \$125**

Priced per attendant. Fee includes service up to 3-hours; Additional hours can be added at \$40 per attendant, per hour.

### **Cake Plating Fee | \$3**

Priced per guest

## RENTED EQUIPMENT & AUDIO VISUAL FEES

### **Flip Chart & Markers | \$75**

Priced per chart, per day

### **Easel | \$25**

Priced per easel, per day

### **Wireless Microphone | \$125**

Priced per microphone, per day

## MISCELLANEOUS FEES

### **Short-Term Valet Parking | \$20**

Priced per vehicle; valid for event day only and charged upon departure.

### **Overnight Valet Parking | \$45**

Priced per vehicle, per night; Fee automatically charged to guestroom.

### **Culinary Labor Fee | \$125**

Priced per day; Applies to group attendance that falls below the minimum guest requirement for meal services.

### **Last-Minute Setup Change Fee | \$125**

Priced per change requested within 48-hours of the event start.

### **Last-Minute Meal Period Addition | \$125**

Priced per meal period added within 24-hours of event start.

### **Last-Minute Guest Count Increase | 20%**

Requested guest count increases within 48-hours of arrival and over 5% of the guaranteed attendance is subject to a 20% surcharge applied to the per person menu price. Existing menu items are not guaranteed for additional guests.

