



# DETROIT MARRIOTT SOUTHFIELD

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27033 Northwestern Highway  
Southfield, MI. 48034  
248-356-7400

# CONTINENTAL BREAKFAST

## *Prices are Per Guest*

Royal Cup Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas.

## **The Traditional Continental Breakfast | 12**

- Assorted Chilled Juices
- Sliced Fruit Display
- Freshly Baked Morning Pastries with Fruit Preserves and Butter
- New York Style Bagels with Cream Cheese

## **The Executive Continental Breakfast | 15**

- Assorted Chilled Juices
- Sliced Melons, Seasonal Fruits and Berries
- Hot Oatmeal with assorted toppings
- Individual Fruit and Plain Yogurts
- Variety of Breakfast Cereals with milk
- New York Style Bagels and Cream Cheese
- Freshly Baked Morning Pastries with Fruit Preserves and Butter

## **European Breakfast | 14**

- Fresh Flaky Croissants
- Sliced Fruit Display
- Sliced Tomatoes with Buffalo Mozzarella
- Hard Boiled Eggs
- Smoked Salmon (Lox) Display with condiments and Bagels
- Assorted Juices

## **Healthy Breakfast | 14**

- Sliced Fruit Display
- Yogurt Parfaits
- Multigrain Muffins
- Hard Boiled Eggs
- Hot Oatmeal with Assorted Toppings
- Whole Wheat Bagels with Low Fat Cream Cheese
- Granola Bars
- Assorted Juices
- Aquafina Bottled Water

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## Continental Breakfast Enhancements

- Egg and Sausage on a Buttermilk Biscuit | 4
- Grilled Smokehouse Ham and Swiss Cheese on a Croissant | 4
- Hardwood Smoked Bacon, Egg, and American Cheese on an English Muffin | 4
- Pure and Natural Granola and Fruit Yogurt Parfait with Berries | 5
- Hot Oatmeal Accompanied by Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk | 4
- Chilled Hard Boiled Eggs | 2
- Freshly Made Smoothie with Yogurt, Honey, Seasonal Fruits and Berries | 4
- Western Style Breakfast Burrito with Salsa | 4
- Local Bakeshop Doughnuts | 24/dz
- Warm Jumbo Cinnamon Rolls with Cream Cheesed frosting | 28/dz
- House Baked Scones | 24/dz
- Whole Fruit | 2

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# BREAKFAST BUFFETS

*Breakfast Buffets Provides a 60 Minute Service and Carries a 20 Person Minimum.*

## Complete Breakfast Buffet | 18

- Assorted Chilled Juices
- Sliced Melons, Seasonal Fruits and Berries
- Freshly Baked Morning Pastries and Assorted Breads with Fruit Preserves and Butter
- A Variety of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk
- Individual Fruit and Plain Yogurts
- Fluffy Scrambled Eggs
- Choice of: Hardwood Smoked Bacon, Country Sausage Links, Turkey Sausage or Grilled Smokehouse Ham
- Raisin Cinnamon French Toast with Warm Maple Syrup
- Oven Roasted Breakfast Potatoes with Fresh Herbs
- Royal Cup Coffee, Assortment of Fine Teas

## Executive Breakfast Buffet | 22

- Sliced Fruit Display
- Assorted Breakfast Pastries and Muffins
- Hot Oatmeal with Assorted Toppings
- Assorted Breakfast Cereals with Whole, 2%, and Skim Milk
- Fluffy Scrambled Eggs
- Biscuits and Gravy
- Vegetarian Quiche
- Bacon and Link Sausage
- Raisin Cinnamon French Toast with Warm Maple Syrup
- Breakfast Potatoes with Fresh Herbs
- Assorted Fruit Juices
- Royal Cup Coffee, Assortment of Fine Teas

## Buffet Enhancements

- Buttermilk Griddle Pancakes or Vanilla Bean French Toast with Fresh Berries, Warm Syrup and Whipped Butter | 5
- \*Made to Order Belgian Waffles with Fresh Berries, Warm Syrup, Whipped Cream and Butter | 5
- \*Made to Order Omelets with Cheddar and Swiss Cheeses, Ham, Sliced Mushrooms, Bell Peppers, Sweet Onions, Spinach, Bacon and Salsa | 7
- Smoked Virginia Baked Ham Carving Station | 8
- Eggbeaters Available at No Extra Charge

*\*Requires Uniformed Attendant | 100*

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# PLATED BREAKFAST

## Plated Breakfast Selections

All Plated Breakfast Selections are served with Fresh Fruit Compote, Basket of Pastries, Butter and Fruit Preserves, Orange Juice, Royal Cup Coffee and Fine Teas

**The Plated Executive:** Fluffy Scrambled Eggs with your Selection of Breakfast Meat and Potatoes Obrien. Garnished with a Broiled Roma Tomato and Cheddar Cheese | 16

**Bananas Foster French Toast:** Thick Cut Bread Battered in Egg and Cinnamon and Grilled. Served with Warm Banana and Spiced Rum Syrup and Selection of Breakfast Meat | 15

**Asparagus and Swiss Quiche:** Egg Custard Mixture made with Real Cream, Fresh Asparagus and Swiss Cheese baked in a Pie Shell and served with Potatoes Obrien | 16

**Traditional Eggs Benedict:** Poached Eggs on a Toasted English Muffin with Canadian Bacon, topped with Hollandaise Sauce. Served with Potatoes Obrien | 18

**Meat Lovers Omelet:** Maple Smoked Bacon, Virginia Ham, Sausage and Cheddar Cheese in a Fluffy Omelette. Served with Potatoes Obrien | 17

**Open Faced Spinach and Feta Frittata:** Fresh Spinach and Feta Cheese garnished with Tomato Relish. Served with Potatoes Obrien | 17

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# ALL DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All Day Food and Beverage, Meeting Space, Technology and Meeting Support Services.

The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

## Continuous Service (7am-5pm)

- Royal Cup Coffee and Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas
- Assorted Pepsi Soft Drinks and Bottled Water
- Ripe Seasonal Hand Fruit

## Executive Continental Breakfast (7am-9am)

- Orange and Grapefruit Juice
- Sliced Melons, Seasonal Fruits and Berries
- An Assortment of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk
- Individual Fruit and Plain Yogurts
- New York Style Bagels with Low Fat and Regular Cream Cheese
- Freshly Baked Morning Pastries with Fruit Preserves and Butter

## AM Breather (10am)

- Designer Trail Mix Station with Raisins, Sunflower Seeds, Mixed Dried Fruits, Nuts and Pretzels
- Pure and Natural Granola and Energy Bars
- Buttery Crumb Coffee Cake

## Lunch (12:00pm)

- Plated Menu or Buffet based on Group Size

## PM Pause (2:30pm)

- Assorted Bite Sized Candies such as Twizzlers, Snickers, M&M's
- Assortment of Freshly Baked Cookies
- Crudité Display with Buttermilk Ranch and Blue Cheese Dips
- Imported and Domestic Cheese Platter with Assorted Crackers

## Technology Support Services

- (1) LCD Projector with Cart, Power Strip, Skirted and Draped screen
- (1) Flipchart with Assorted Markers or Whiteboard with Assorted Markers
- High speed internet access inside meeting room
- Standing Lectern with Wireless microphone (Lavalier or Handheld)

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# BREAKS

## **Beverage Service 8/12/15 (One Hour/Half Day/Full Day)**

- Royal Cup Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas
- Pepsi's Collection of Soft Drinks and Bottled Water

## **Break Enhancements | Select 3 for 7 per person or Select 5 for 9 per person**

- Cracker Jacks / Caramel Popcorn and Peanuts
- Individual Bags of White Cheddar Popcorn
- Ripe and Delicious Hand Fruit
- Sliced Melons, Seasonal Fruits and Berries
- Toasted Pita Triangles and Garlic Hummus
- Assorted Miniature Candy Bars
- Blend of Assorted Oven Roasted Nuts
- Lemon Tart Bars
- Decadent Fudge Brownies
- Chocolate Chunk Blondies
- Assorted Bags of Potato Chips, Pretzels, Corn and Vegetable Chips
- Hot Ballpark Pretzels with Yellow Mustard
- Tortilla Chips, Guacamole and Salsa
- Assorted House Baked Cookies
- Pure and Natural Granola and Energy Bars
- Designer Trail Mix Station

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# PLATED LUNCHEONS

*Plated Luncheons Require a Minimum of 10 Guests*

All Luncheons Include: Royal Cup Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas and Iced Tea

## Plated Luncheon Salads

All Entree Salads served with our Chef's Soup of the Day, Warm Artisanal Rolls and Butter and Choice of Dessert

- **Traditional Caesar Salad:** Crisp Romaine Lettuce, Shaved Parmesan, Croutons and Creamy Caesar Dressing | 16
- **Traditional Caesar Salad served with the Following:**
- 6oz. Chicken Breast | 19    6oz. Grilled Salmon | 21    6oz. Filet | 24
- **Antipasto Salad :** Mixed Field Greens with Buffalo Mozzarella, Hard Salami, Smoked Virginia Ham, Roasted Red Peppers, Red Onions, Kalamata Olives, Pepperoncini, Artichokes and Balsamic Vinaigrette | 21
- **Michigan Apple Salad:** Mixed Field Greens with Sundried Cherries, Gorgonzola Cheese, Bacon, Pecans, Red Onion, and Grilled Chicken Breast with Maple Raspberry Vinaigrette. | 20
- **Duo Salad Plate:** Mixed Field Greens with Albacore Tuna Salad, Grand Traverse Chicken Salad, garnished with Fresh Fruit and served with a Warm Croissant. | 20
- **The General Managers Cobb Salad:** Mixed Field Greens with Bacon, Diced Egg, Tomatoes, Green Onions, Black Olives, Gorgonzola Cheese and Diced Blackened Chicken. Served with Avocado Ranch Dressing. | 21
- **Steak Quesadilla Salad:** Mixed Field Greens with Black Bean and Corn Relish, Cheddar Cheese, Green Onions with Grilled Marinated Steak with Peppers, garnished with Fried Flour Tortillas and served with Chipotle Ranch Dressing. | 21
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## Plated Luncheon Entrees

All Plated Lunch Entrees are served with choice of Tossed or Caesar Salad, Warm Artisanal Rolls and Butter and Choice of Dessert

- Half Roasted Chicken: Herbed encrusted and served with Sour Cream and Chive Mashed Potatoes and Chef's Choice of Seasonal Vegetable | 21
- Chili Lime Salmon: Broiled and glazed with Sweet Chili Lime Sauce served with Confetti Rice Pilaf and Chef's Choice of Seasonal Vegetable | 22
- Parmesan Encrusted Whitefish: Lake Superior Whitefish topped with Fresh Parmesan and topped with Tomato Relish served with Confetti Rice Pilaf and Seasonal Vegetable | 22
- Pretzel Chicken: Sautéed Chicken Breast encrusted in Ground Pretzel topped with a Stone Ground Mustard Sauce served with Confetti Rice Pilaf and Seasonal Vegetable | 21
- Petite Panchetta Filet: Grilled 6oz Filet wrapped in Panchetta Bacon and topped with Molasses Demi-Glace, Sour Cream and Chive Mashed Potatoes and Seasonal Vegetable | 26
- Vegetarian Manicotti: Roasted Fresh Vegetables mixed with Ricotta Cheese and Herbs, stuffed into Pasta Shell and topped with Mozzarella Cheese and Basil Marinara. | 20

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## Plated Sandwiches

All Sandwich Platters include Chef's Soup of the Day and Choice of Dessert

- **Club Croissant:** Shaved Ham, Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato and Mayonnaise served on a Flaky Croissant. Served with Loaded Potato Salad | 17
- **Hawaiian Chicken Sandwich:** Teriyaki marinated Grilled Chicken topped with Provolone, Pineapple and Bacon served on a Kaiser roll with Loaded Potato Salad | 17
- **Cajun Turkey Burger:** Lean Ground Turkey seasoned with Cajun Spices topped with Cheddar Cheese, Lettuce, Tomato, and Ranch Aioli served on a Pretzel Roll with Coleslaw and House Made Potato Chips | 18
- **Roasted Vegetarian Wrap Sandwich:** Assorted Fresh Roasted Vegetables served in a Spinach Wrap with Hummus. Accompanied by Coleslaw, Terra Chips, Fresh Fruit Garnish | 16
- **Chicken Caesar Wrap:** Diced Chicken, Romaine Lettuce and Parmesan Cheese in a Grilled Flour Tortilla. Served with Loaded Potato Salad, Fresh Fruit and side of Caesar Dressing | 18
- **Key West Shrimp Salad Croissant:** Baby Shrimp tossed with Onions, Celery, Red Pepper, and Mayonnaise with a hint of Lime and Herbs and topped with Alfalfa Sprouts. Served with Coleslaw and Fresh Fruit | 19

## Plated Dessert

**Choice of One:**

- Triple Chocolate Torte with Whipped Sweet Cream
- Mocha Chocolate Mousse with Shaved White Chocolate and Strawberry Coulis
- Carrot Cake with Cream Cheese Frosting
- Cheesecake topped with Cracker Jacks and Caramel
- Lemon Cake with Chantilly Cream Sauce
- Key Lime Pie
- Apple Pie with Chantilly Cream

## Boxed Lunch | 19

**Choice of Two Sandwiches:**

- Grilled Chicken with Pesto Aioli on Ciabatta
- Club Croissant
- Tuna Salad Wrap with Alfalfa Sprouts
- Roast Beef and Swiss on Multi Grain Bread with Stone Ground Mustard Mayonnaise
- Vegetarian Wrap with Grilled Portobello Mushroom, Baby Spinach, and Hummus
- Smoked Turkey and Swiss on a Pretzel Roll
- Bag of Potato Chips
- Ripe and Delicious Hand Fruit
- Freshly Baked Chocolate Chip Cookie
- Pepsi's Collection of Soft Drinks or Bottled Water

**Choice of 3 Sandwiches | 21**

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# LUNCHEON BUFFETS

*Buffet Luncheons Require a Minimum of 20 Guests.*

*All Luncheon Buffets include Royal Cup Coffee, Decaffeinated Coffee, Ice Tea and Lemonade*

## Eastern Market Deli | 22

- Today's Housemade Soup
- Tossed Salad with Two Dressings, Coleslaw, Loaded Potato Salad
- Smoked Turkey, Virginia Ham, Roast Beef, Hard Salami, Corned Beef, and Tuna Salad
- Sliced Cheddar, Swiss, and Pepper Jack Cheeses
- Sliced Tomatoes, Lettuce, Red Onions, Pickles and Olives
- Mayonnaise, Mustard, Horseradish, and Italian dressing
- Variety of Breads and Wraps
- Housemade Chips
- Fresh Baked Cookies

## Fire Iron Soup and Salad | 22

- Two Housemade Soups
- Mixed Field Greens, Chopped Romaine, Baby Spinach served with Three Choices of Dressings
- Variety of toppings to include: Bleu Cheese, Cheddar Cheese, Grape Tomatoes, Hardboiled Eggs, English Cucumber, Alfalfa Sprouts, Red Onion, Sunflower Seeds, Black Olives, Sundried Cherries, Croutons, Garbanzo Beans, Diced Bacon, Chicken and Tuna Salad
- Fresh Fruit Display
- Warm Garlic Rolls with Hummus
- Fresh Baked Cookies

## The Feel Good Lunch | 23

- Tossed Greens with Two Dressings
- Vegetarian Tortellini Salad
- Sliced Fruit Display
- Buttermilk Fried Chicken
- Mom's Meatloaf with Creamy Mushroom Gravy
- Housemade Macaroni and Cheese
- Steamed Green Beans
- Warm Rolls and Butter
- Assorted Fruit Pies

## The Executive Luncheon | 25

- Tossed Greens with Two Dressings
- Sliced Fruit Display
- Vegetarian Tortellini Salad
- Marinated Flank Steak with Wild Mushroom Demi-Glace
- Chicken Picatta with Lemon and Artichoke Sauce
- Parmesan and Herb Roasted Redskins
- Chef's Seasonal Vegetable

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- Warm Rolls and Butter
- Carrot and Chocolate Cakes

## **Mamma Mia | 22**

- Vegetarian Minestrone Soup
- Antipasto Salad
- Caesar Salad
- Sliced Fruit Display
- Tri-colored Fettuccine
- Cheese Tortellini
- Roasted Garlic Cream Sauce
- Marinara Sauce
- Grilled Chicken Breast / Italian Sausage and Peppers
- Spicy Broccoli in Chicken Stock
- Garlic Sticks
- Mini Cannoli

## **Native Detroiter | 19**

- Lemon Chicken Soup
- Greek Salad
- Fresh Fruit Display
- Coney Dogs with Chili and Onions
- Chicken Gyros with Tzatziki Sauce and Warm Pita
- Shoestring French Fries
- Faygo Soda
- Vernors Ginger Ale
- Assorted Fruit Pies

## **Build your own Burger Bar | 21**

- Traditional Homemade Coleslaw
- Tossed Salad with Assorted Dressings
- Whole Grain and Pretzel Buns
- Grilled 6oz Angus Burgers
- Cajun Turkey Burgers
- Black Bean and Quinoa Burgers
- Caramelized Onions
- Sautéed Mushrooms
- Turkey Bacon and Applewood Bacon
- Assorted Condiments
- Shoestring Fries
- Assorted Cookies and Brownies

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# PLATED DINNERS

*Plated Dinners Require a Minimum of 10 Guests.*

All Dinners include: Royal Cup Coffee Including Decaffeinated and a Selection of Black, Herbal and Specialty Teas and Iced Tea

## First Course - Choice of one:

- **Today's Soup**
- **Baby Field Greens Salad** with Cherry Tomato, English Cucumber, Ranch and Italian Vinaigrette
- **Traditional Caesar Salad** with Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing
- **Baby Spinach Salad** with Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette
- **Caprese Salad with** Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, Extra Virgin Olive Oil and Balsamic Reduction

## Enhancements

- Maryland Style Crab Cake with Old Bay Aioli | 7
- Classic Shrimp Cocktail with Raspberry Cocktail Sauce, Lemon Wedge | 6

## Plated Entrées

Includes Chef's Choice of Seasonal Vegetables, warm rolls and butter

- **Pan Seared Breast of Chicken** / Roasted red Bliss Potatoes, Maple Vinegar Jus | 28
- **Classic Chicken Picatta** / Lemon-Caper, Artichokes and White Wine Sauce, Vegetable Rice Pilaf | 28
- **Boneless Braised Beef Short Ribs** / Spinach Mashed Potatoes, Natural Jus | 30
- **Medallions of Beef Tenderloin Diane** / Mushroom Pan Jus, Whipped Mashed Potatoes | 32
- **Petite Filet Mignon and Grilled Shrimp** / Merlot Demi-Glace, Garlic White Wine Butter and Mashed Yukon Gold Potatoes | 32
- **Seared Chili Lime Salmon** / with a Sweet and Spicy Chili Lime Sauce, Vegetable Rice Pilaf | 30
- **Oven Roasted Prime Rib** / with Garlic Au Jus, Sour Cream and Chive Mashed Potatoes | 34
- **Chicken Marsala** / Sautéed Chicken Breast topped with a sweet Marsala wine and Wild Mushroom Demi-glace served with Wild Rice Pilaf | 23
- **Lake Superior Whitefish Parmesan** / Topped with Parmesan and Shrimp and Tomato Relish with Wild Rice Pilaf | 26
- Baked Chicken Wellington: Stuffed with Ham and Mushroom Duxelle and wrapped in Puff Pastry Dough with a White Wine and Sage Cream Sauce with Wild Rice Pilaf | 29
- **Panchetta Wrapped Filet** / 8oz. Filet wrapped in Panchetta Bacon with drizzled molasses demi-glace with sour cream and chive mashed potatoes | 38
- **Vegetarian Manicotti** / Fresh vegetables with ricotta cheese wrapped in pasta sheets and topped with Basil Marinara and Mozzarella cheese | 25
- **Stuffed New York Strip Steak** / 12oz. strip steak stuffed with wild mushrooms and garlic then topped with herb butter served with sour cream and chive mashed potatoes | 32
- **Sicilian Stuffed Chicken Breast** / Stuffed with Boursin cheese, artichokes, spinach, sun dried tomatoes, with a Basil volute served with wild rice pilaf | 26
- **Seared Pork Tenderloin** / topped with an apple and sundried cherry chutney with wild rice | 27
- **Portobello and Vegetable Short Stack** / Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil | 24

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### Dinner Desserts - Choice of one:

- Decadent Chocolate Mousse with Sliced Berries and Whipped Sweet Cream
- Vanilla Bean Mousse Parfait with Sugar Cookie Crumbles and Whipped Sweet Cream
- Lemon Pound Cake with Fresh Berries and Whipped Sweet Cream
- Chocolate Decadence Cake with Berry Coulis
- Cheesecake with Fresh Fruit Compote
- Bourbon Chocolate Bread Pudding with Vanilla Bean Sauce
- Caramel Apple Pie
- Key Lime Pie

## DINNER BUFFETS

*Buffet Dinners Require a Minimum of 25 Guests.*

All Dinner Buffets include Royal Cup, Decaffeinated, a Selection of Black, Herbal and Specialty Teas and Iced Tea

### The Dinner Buffet | 29

- Chef's Soup of the Day
- **Greens –Choice of one:** Tossed Salad with Choice of Dressings, Caesar Salad, Spinach Salad, Michigan Salad
- **Housemade Specialty (Select 2):** Vegetarian Tortellini Salad, Loaded Potato Salad, Housemade Coleslaw, Italian Pasta Salad, Spicy Napa Cabbage Slaw, Roasted Vegetable Salad, Marinated Roma Tomato and Vidalia Onion Salad, Asian Noodle Salad, Marinated Caesar Mushrooms

**Entrees – Choice of two:** Grilled Medallions of Beef with Shallot Demi-Glace, Chicken Picatta, Roast Pork Loin with Natural Pan Sauce, Baked Salmon with Balsamic and Honey, Chicken Marsala, Beef Stroganoff with Egg Noodles, Vegetarian Lasagna, Herb Roasted Chicken, Coconut Cod with Pineapple Relish, Pepper Steak with Wild Rice Pilaf, Traditional Meat and Sausage Lasagna, Herb Roasted Chicken, Baked Rigatoni with Meatballs, Sliced Sirloin with Mushroom Demi, Buttermilk Fried Chicken

**Vegetables – Choice of one:** Chef's Vegetable of the Day, Honey Glazed Carrots with Sun Dried Cherries, California Blend, Green Beans Amandine, Corn on the Cob, Grilled Asparagus

**Starch – Choice of one:** Wild Rice Pilaf, Roasted Redskins, Sour Cream and Chive Mashed, Escalloped, Parmesan and Garlic Yukon Golds, Steamed Parsley and Butter Redskins, Potatoes O'Brien

- **Dessert – Choice of two:**
  - Cheesecake with Fresh Fruit Compote
  - Warm Fruit Cobbler with Whipped Sweet Cream
  - Triple Chocolate Cake
  - Lemon Cake with Chantilly Cream Sauce
- **Additional Entree | 4**
- **Additional Vegetable or Starch | 3**

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## Chop House Steak House | 32

- Today's Soup
- **Choice of one Salad / Add Second Salad | 2**
  - Iceberg Wedge with Diced Tomato, Bacon, Bleu Cheese Crumbles
  - Chop House Caesar with Romaine, Shaved Parmesan Cheese, Homemade Croutons, Champagne Vinaigrette, Caesar or Bleu Cheese Dressing
  - Marinated Vegetable Salad with Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette
- Sliced New York Strip Steak with Garlic Pan Sauce
- Chicken Marsala with Sweet Wine and Mushroom Demi-Glace
- Chef's Selection of Vegetable
- Baked Potato Bar with Toppings: Sour Cream, Crumbled Bacon, Chives, Cheddar Cheese, Soft Butter
- **Dessert – Choice of two:**
  - Cheesecake with Fresh Fruit Compote
  - Warm Fruit Cobbler with Whipped Sweet Cream
  - Triple Chocolate Cake
  - Lemon Cake with Chantilly Cream Sauce

## Vivo Italiano | 29

- Today's Soup
- **Choice of one Salad / Add Second Salad | 2**
  - Traditional Caesar Salad with Crisp Romaine, Shredded Parmesan Cheese, Homemade Croutons, Caesar Dressing
  - Fresh Spinach Leaf Salad with Roasted Pecans, Pears, Bleu Cheese, Champagne Vinaigrette
  - Tomato & Fresh Mozzarella Salad with English Cucumber, Basil Chiffonade, Herb Vinaigrette
- Parmesan Crusted Breast of Chicken with Roasted Garlic Tomato Sauce
- Grilled Salmon Puttanesca with Chopped Tomatoes, Olives, Capers
- Baked Rigatoni with Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan
- Balsamic Flank Steak - Marinated, Grilled & Sliced Thin, Fresh Herbs - **Add 2**
- Herb Roasted Potatoes
- Marinated and Grilled Vegetables
- Warm Focaccia with Extra Virgin Olive Oil
- **Desserts – Choice of two:**
  - Tiramisu - Espresso Soaked Lady Fingers, Cocoa and Mascarpone Filling
  - Cannoli
  - Lemon Cake with Chantilly Cream Sauce

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# ACTION STATIONS

*Uniformed Attendant is Required | 100*

*Action Stations Require a Minimum of 25 Guests*

## Custom Pasta Creations | 10

- Penne and Cheese Tortellini Pasta
- Roasted Peppers, Caramelized Onions, Olives, Baby Spinach, Roasted Mushroom and Garlic Confit
- Italian Sausage and Grilled Chicken, Add Shrimp | 2
- Gorgonzola and Parmesan Cheese
- Basil Marinara, Herb Cream
- Extra Virgin Olive Oil
- Focaccia, Roasted Garlic and Cheese Bread

## Asian Stir Fry | 12

- Chicken, Shrimp, and Beef
- Bok Choy, Peppers, Onions, Broccoli, Water Chestnuts, Bean Sprouts, Carrots
- Traditional Stir Fry Sauce
- Sweet and Sour Sauce
- Spicy Thai Sauce
- Vegetarian Fried Rice
- Rice Noodles

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# CARVERY

***All Stations Require a Minimum of 25 Guests***

***Uniformed Attendant Is Required | 100***

All Stations Include Artisanal Rolls and are Based on 60 Minutes of Service

## **Herb Roasted Whole Breast of Turkey | 7**

- Cranberry Relish, Herb Mayonnaise

## **Slow Roasted Prime Rib of Beef | 13**

- Horseradish Sauce, Au Jus

## **Root Beer Glazed Smokehouse Ham | 9**

- Pineapple relish, Spicy Honey Mustard Sauce

## **Roasted Beef Tenderloin | 15**

- Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard

## **Marinated Pork Loin | 9**

- Apple Cider Reduction

## **Cedar Plank Roasted Salmon | 11**

- Citrus Apricot Glaze

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# HORS D'OEUVRES

*Per Item Pricing: 25 Pieces per Item Minimum*

*Package Pricing: 20 Guest Minimum*

*6 pieces per person | 15*

*8 pieces per person | 19*

*10 pieces per person | 23*

## Chilled Specialties

- Smoked Salmon Rolls with Cream Cheese on Cucumbers | 3
- Jumbo Shrimp with Cocktail Sauce | 4
- Thai Beef Tenderloin on Crostini | 4
- Bruschetta served with Tomato and Basil Vinaigrette | 2
- Melon Wrapped in Prosciutto | 3
- Smoked Chicken in a Cherry Tomato | 3
- Tomato and Gorgonzola Crostini with Balsamic Glaze | 3

## Cold Displays

- Imported and Domestic Cheese Display with Gourmet Crackers and French Bread | 7
- Garden Vegetable Display with Spinach Dip | 5
- Fresh Fruit Display with Honey Yogurt Dip | 6
- Antipasto Display with Cured Italian Meats, Fresh Mozzarella, Roasted Red Peppers, Marinated Artichokes, Kalamata Olives, Marinated Mushrooms, Grilled Asparagus, Jumbo Green Olives, Herbed Focaccia | 8

## Hot Specialties

- Mini Reuben | 3
- Beef Sate garnished with a Bangkok Peanut Sauce | 4
- Beef Wellington with a Mushroom Duxelle in Puff Pastry | 4
- Pork Pot Stickers with Sesame Soy Sauce | 3
- Baby Lamb Chop Lollipop Dijon | 5
- Buffalo Chicken Drumettes, Blue Cheese | 3
- Buffalo Chicken Spring Roll | 4
- Chicken Tandoori, Spicy Yogurt Dip | 4
- Chicken Tenders, Mango-Ginger Sauce | 3
- Chicken Quesadilla with Chipotle Sour Cream | 3
- Spanakopita | 3
- Vegetarian Spring Rolls with Sweet Chili & Soy Sauce | 3
- Stuffed Mushrooms Florentine | 3
- Three Cheese Quesadilla with Salsa and Sour Cream | 3
- Coconut Shrimp with Mango Chutney | 5
- Scallops Wrapped in Bacon | 5
- Cocktail Franks en Crute | 3
- Asparagus wrapped in Filo and Cheese | 4

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- Maryland Crabcakes on Crostini and Pommeray Aioli | 5
- Marinated Chicken Kabobs with Yum Yum Sauce | 4
- Mini Beef Sliders | 3
- Crab Stuffed Mushrooms with Mozzarella | 5
- Mini Potato Latkes with Sour Cream and Apple Sauce | 3
- Choice of Traditional Meatballs: BBQ, Swedish or Italian | 3
- BBQ Pork Sliders with Coleslaw | 4

**DETROIT MARRIOTT SOUTHFIELD**

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# FAVORITE BRANDS BAR SERVICE

\$100 Bartender Fee for each Bartender Required. 1 Bartender will be scheduled per 100 guests.

## Package Bar / Priced per Hour

- 1 Hour | 14
- Additional Hours | 6

## Hosted Bar / Priced per Drink

- Mixed Drinks | 6
- Imported Beer | 5
- Domestic Beer | 4
- Wine by The Glass | 7
- Cordials | 8
- Mineral Waters | 3
- Soft Drinks | 3

## Cocktails – Favorite Brands

### SPIRITS:

Gordon's Vodka, Bacardi Superior Rum, Gilbey's Gin, Sauza Gold Tequila, Courvoisier VS Cognac, Jim Beam Bourbon, Canadian Mist, Grant's Family Reserve Scotch, Dekuyper Peachtree Schnapps, Sour Apple Pucker, Triple Sec

### WINES:

Canyon Road: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio

Beringer: White Zinfandel

### Beers:

Bud Light, Labatt Blue, Heineken, Miller Lite, Blue Moon, O'Doul's

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# APPRECIATED BRANDS BAR SERVICE

\$100 Bartender Fee for each Bartender required. 1 Bartender will be scheduled per 100 guests.

## Package Bar /Priced per Hour

- 1 Hour | 16
- Additional Hours | 7

## Hosted Bar / Priced per Drink

- Mixed Drinks | 7
- Imported Beer | 5
- Domestic Beer | 4
- Wine by The Glass | 7
- Cordials | 9
- Mineral Waters | 3
- Soft Drinks | 3

## Cocktails – Appreciated Brands

### SPIRITS:

Grey Goose Vodka, Bacardi Superior Rum, Tanqueray Gin, Cuervo 1800 Silver, Hennessey VS Cognac, Jack Daniels Bourbon, Crown Royal, Dewar's White Label Scotch, Dekuyper Peachtree Schnapps, Sour Apple Pucker, Triple Sec

### WINES:

Rodney Strong: Cabernet, Chardonnay, Merlot

Beringer: White Zinfandel, Moscato

### BEERS:

Bud Light, Labatt Blue, Heineken, Miller Lite, Blue Moon, O'Doul's

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# AUDIO VISUAL

## Audio Visual Equipment

- Screen Package (8ft Screen, Power Strip and Cords on Audio Visual Table) | 55
- LCD Projector with Screen | 350
- Wireless Microphone (Handheld or Lavalier) |125
- Podium with Wired Microphone | 55
- Overhead Projector | 50
- TV & DVD | 165
- Flipchart with Markers | 30
- Easel | 10
- Executive Speakerphone | 100
- Wired Microphone | 30
- Sound Patch to House Sound System | 25
- 6 Channel Mixer | 65
- CD Player | 45
- Hardwired Internet Hub | 100
- Wireless Internet – One Connection Included Complimentary with Room Rental

Audio Visual Technician (Labor per Hour) | 100

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# TERMS AND CONDITIONS

## Catering Guarantees

The guarantee of attendance will be required by 10:00 a.m., three (3) business days prior to the start of your event.

Should a guarantee not be submitted by the required time, the estimated number of attendees on the signed event order (or signed contract) will become the guarantee of attendance.

Once a guarantee has been submitted only increases will be permitted.

We prepare and staff to serve up to 5% over your guarantee amount. Increases over the 3% may be subject to menu substitution and service staff adjustments.

## Meeting Room Setup Charge

All meeting/event rooms are setup in accordance to the approved event orders. Requests for change in room setup after the room has been fully set will result in a \$100 reset fee.

## Outside Catering Service Providers

All food and beverage services are provided by the Detroit Marriott Southfield. Use of outside catering services, "Take Out" or delivery services (including bringing in your own food and beverages) is strictly prohibited in all meeting rooms.

## Menu Selection & Event Details

Menu selections and event details are requested two weeks prior to the event. For all events booked less than two weeks in advance, menu selection and arrangements will be requested at the time of booking.

## Cash Bars

In accordance with the liquor laws governing Michigan and the city of Southfield, a guest must be at least 21 years old to consume alcoholic beverages. The hotel reserves the right to exercise our legal responsibility and obligation to refuse service to any guest we feel is intoxicated. A Marriott bartender is required to serve all alcoholic beverages.

## Event Location

All meeting/event room assignments are tentative and subject to change without notice. This is to permit the greatest flexibility for us to respond to unexpected changes (such as times, attendance, etc) for all of our customers. Advance publication of a location is not recommended.

## Banners/Signage

Use of push pins, tacks, nails, putty, duct tape and other forms to attach posters, banners and other signage on the meeting room walls, doors and public areas is strictly prohibited. Please let your event manager know if you will need special assistance with banners or other signage.

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## **Service Charge and Sales Tax**

All meeting room, food & beverage, outside services and event technology prices are subject to a taxable 22% service charge and 6% sales.

## **Tax Exemption**

All requests for tax exemption in the state of Michigan should be requested at least 45 days prior to your event. A copy of your organizations "Michigan Tax Exempt" certificate is required. Federal and out of state certificates are not valid in the state of Michigan for exemption. Payment of the tax exempt organizations charges can only be made by an organization check or credit card. Use of personal checks and/or credit cards will nullify the tax exempt status of the organization

## **Payment**

Unless direct bill privileges are established in advance, all customers are required to make final payment of the total anticipated charges three (3) business days prior to the event. Acceptable forms of payment are credit card, cashier's check, money order and cash. Personal checks may be accepted based on approval by Telecheck and must be presented one (1) week prior to the event. All payments made by credit card will be processed three (3) business days prior to the event.

## **Damages & Cleaning Fees**

All organizations and individuals will be liable for any damages, other than normal wear and tear to equipment, furniture, meeting rooms, exhibit areas and suites by employees, delegates, and /or decorators and suppliers hired directly by your organization. Additional cleaning fees may apply for any function/event that leaves behind trash, décor or other refuse.

## **Miscellaneous Policies**

Use of smoke/smog machines is prohibited by local fire code. Use of confetti and glitter are prohibited. In the event that glitter, confetti or other extensive décor clean-up is required, a \$500.00 cleaning fee will apply. The hotel management reserves the right to inspect all private functions at any time and assure that in management's opinion, decorum is maintained within the hotel's high standards. The hotel will not assume responsibility for damages or loss to any merchandise or articles left unattended or sent to the hotel prior to, during or following your meeting/event.