



SUITE HOTEL AND CONFERENCE CENTER



THE ATHENEUM
SUITE HOTEL
AND CONFERENCE CENTER

2022 Catering Menus

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
*** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

Setting the Stage for a Successful Event

Located in the heart of downtown Detroit, the Atheneum offers creative catering options and personalized service for an unparalleled experience.

In addition to our flexible and dynamic multi-service spaces with state of the art audiovisual and videoconferencing capabilities, our catering team is on-hand to help ensure that your event is a success.

Healthy, delicious world-class cuisine keeps your guests refreshed and energized throughout the day.

Within walking distance to Comerica Park, Ford Field, Huntington Place, and many local businesses and corporations, this location is the pulse of the city.

*Please note, a **Service Charge of 22%** and **6% sales tax** will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
*** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

PLATED BREAKFAST

(Note: food items are not transferable to refreshment breaks.)

All Plated Breakfasts are designed for sixty minutes of service. Maximum of 30 guests

Plated Breakfast includes; Freshly Brewed Regular, Decaffeinated Coffee & Assorted Herbal Teas, Assorted Juices

Traditional

Scrambled Eggs & Chives Served with Breakfast Potatoes
Choice of Bacon, Turkey Sausage or Pork Sausage & Toast
19 per guest

Blueberry Buttermilk Pancakes

Served with Sliced Seasonal Fruit
Choice of choice of Bacon, Turkey Sausage, or Pork Sausage
19 per guest

French Toast

Bread Pudding French Toast
Choice of Bacon, Turkey Sausage or Pork Sausage
Served with Michigan Syrup
19 per guest

Quiche

All Butter crust with Ham, Swiss and Leeks or Broccoli Cheddar or Pepperonata
Accompanied with a light Green Salad
20 per guest

Lox and Bagel

Smoked Salmon served with Toasted Bagel, Whipped Cream Cheese,
Capers, Thinly Sliced Red Onion & Fresh Dill
20 per guest

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request*

**** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

BREAKFAST BUFFETS

*All Breakfast Buffets are designed for sixty minutes of service. Minimum of 18 guests
Breakfast Buffets include Freshly Brewed Regular, Decaffeinated Coffee & Assorted Herbal Teas, Assorted Juices
(Note: food items are not transferable to refreshment breaks.)*

Classic

Muffins, Danish, and Bagels
Cream Cheese, Preserves, Whipped Butter
Sliced Fresh Fruit Platter
Selection of Cereal & Guernsey Farm's Milk
18 per guest

'A' Healthy Start

Yogurt Parfaits
House Made Granola
Muffins and Croissants
Preserves & Whipped Butter
Fresh Fruit Cup
19 per guest

Rise and Shine

Sliced Fresh Fruit
Danish and Croissants
Scrambled Eggs & Chive
Breakfast Potatoes
Choice of Bacon, Turkey or Pork Sausage
French Toast with Maple Syrup
26 per guest

ENHANCEMENTS

Breakfast enhancements are available as additions to any breakfast service

Oatmeal

To include: Fresh Berries, Brown Sugar, Cream, Dried Fruit, Toasted Nuts
6 per guest

Breakfast Sandwich - minimum of 6 per order

Wolferman's English Muffin, Fried Egg, Cheddar Cheese, Sausage Pattie
7 per item

'A' Egg Benedict - minimum of 6 per order

Griddled Wolferman's English Muffin, Shaved Ham, Poached Egg, Hollandaise
7 per item

Omelette Action Station*

Selection of Ingredients including: Tomato, Mushroom, Ham,
Scallion, Avocado, Cheddar, Swiss, Feta, Spinach, Onion and Bell Pepper
7 per guest

**Action stations are subject to a chef attendant fee of \$150 per station*

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request*

**** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

BRUNCH BUFFET

*Brunch Buffets are designed for ninety minutes of service. Minimum of 18 guests
Brunch includes Freshly Brewed Regular, Decaffeinated Coffee & Assorted Herbal Teas, Assorted Juices
(Note: food items are not transferable to refreshment breaks.)*

Included: Bacon, Choice of Turkey or Pork Sausage, Breakfast Potatoes,
Sliced Seasonal Fruit Platter, Assorted Yogurts, 'A' Granola, Blueberry Muffins, Bagels and Croissants.

AND

Smoked Salmon Plate with Accoutrement
Scrambled Eggs with Crème Fraiche and Chive
Quiche
Eggs Benedict
Eggs Florentine
French Toast Sticks with Fruit
Flat Iron Steak with Chimichurri
Mahi-Mahi with Saffron Wine Sauce

Carbonara
Lobster Ravioli with Marinara
Roasted Wild Mushroom Spoon Bread
Cheddar and Espelette Grits
Biscuits and Sawmill Gravy
Ham and Sweet Potato Hash
Fried Chicken and Waffles
Broccoli Pesto Pasta

**Pick Two for \$37
Pick Three for \$42**

ENHANCEMENTS

Gourmet Coffee Station

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Hot Chocolate, Whipped Cream, Chocolate
Shavings, Sugar Cubes, Flavored Syrups
8 per guest

Oatmeal

To include: Fresh Berries, Brown Sugar, Cream, Dried Fruit, and Toasted Nuts
6 per guest

Breakfast Sandwich minimum of 6 per sandwich

Wolferman's English Muffin, Fried Egg, Cheddar Cheese, Sausage Pattie
7 per item

Omelette Action Station*

Selection of Ingredients including: Tomato, Mushroom, Ham,
Scallion, Avocado, Cheddar, Swiss, Feta, Spinach, Onion, Bell Pepper
7 per guest

Flambé Action Station*

Choice of: Crepes Suzette, Cherries Jubilee, or Bananas Foster
8 per guest

*Action stations are subject to a chef attendant fee of \$150 per station

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request*

**** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

SPECIALTY BREAKS

*Breaks are designed for 30 minutes of service and are priced per person unless otherwise noted.
Breaks include Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas*

Health Nut

Whole Fruits
'A' Granola and Yogurt Parfait
Assorted Nuts
14 per guest

Hummus Lovers

'A' Roasted Garlic Hummus
Grilled Pita
Crudites with Ranch
Tortilla Chips with Red or Green Salsa
16 per guest

Sweet and Salty

Chocolate Brownies
Rice Krispies Treats
Bagged Popcorn
Bagged Pretzels
Fresh Baked Cookies
15 per guest

Eastern Market

Seasonal Fresh Fruit
Assortment of Cheeses
Assortment of Cured Meat
Grilled Baguette
Crudites with Hummus and Ranch
19 per guest

All Day Beverages

Freshly Brewed Coffee, Decaffeinated, Assorted Herbal Teas, Assorted Juices, Assorted Sodas
\$13

BREAK ENHANCEMENTS

Assorted Danish
Assorted Bagels
Blueberry Muffins
Assorted Greek Yogurt
Seasonal Whole Fruits
Assorted Granola Bars

Individual Bags of Trail Mix
Fresh Baked Cookies
Chocolate Brownies
Bags of M&M's
Kind Bars
Individual Bags of Chips, Pretzels, or Popcorn

24 per dozen

Assorted Soft Drinks *3 per*
Assorted Bottled Juice *3 per*
Water (Bottled or Sparkling) *4 per*
Lemonade, Iced Tea, or Fruit Punch *30/Gallon*
Freshly Brewed Coffee (Reg/Decaf) *30/Gallon*
Assorted Herbal Tea *30/Gallon*
Assorted Juices *30/Gallon*

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request*

**** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

FOOD DISPLAYS

*½ Displays are designed for 6 guests ~ Full Displays are designed for 12 guests
The platters can be combined and adjusted to accommodate more guests or special request*

Vegetable

Sliced Crudites

'A' Ranch

Hummus

Grilled Pita

½ platter 40 ~ Full platter 70

Fromage

Selection of Domestic Cheeses

Grilled Baguette

'A' Pickles

½ platter 45 ~ Full platter 85

Mackinac

Smoked Whitefish Dip

Butter Crisps

House Pickles

Wild Mushroom Crostini

½ platter 70 ~ Full platter 130

Belle Isle

Rosé Chicken Salad

Rosemary White Bean Dip

Whole Wheat Lavash Cracker

Olive Oil Toasted Crostini

Summer Crudites with 'A' Ranch

½ platter 80 ~ Full platter 150

Fruit

Sliced Seasonal Fruits

½ platter 45 ~ Full platter 80

Charcuterie

Selection of Domestic Cured Meats

Grilled Baguette

'A' Pickles

½ platter 50 ~ Full platter 95

Eastern Market

Assorted Cheeses

Crudites with 'A' Ranch

Sliced Seasonal Fruits

Grilled Baguette

½ platter 60 ~ Full platter 110

Beaubien

Macaroon

Petit Fours

Bon Bon

Citron Tart

½ platter 55 ~ Full platter 100

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request*

**** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

PLATED LUNCH

All Plated Lunches are designed for sixty minutes of service. Maximum of 30 guests

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas

Lunches include a roll, whipped salted butter,

(Note: food items are not transferable to refreshment breaks.)

STARTER

Select One

Mixed Green	Carrot, Red Onion, Tomato, Cucumber	
Romaine	Cherry Tomato, Parmesan, Red Onion	
	<i>Choice of: Balsamic, Bleu, Caesar or Ranch Dressing</i>	

MAIN

Select Two

Chicken

BBQ Supreme	Boneless Thigh, 'A' BBQ Sauce, Grilled Corn with Cilantro Crema, Potato Salad	22
	Garlic Spinach, Roasted Carrots and Parsnips, Herbs, Lemon Jus, Mashed Yukon Potatoes	23
Piccata	White Wine, Lemon, Caper Sauce, Roasted Yukon Potato, Asparagus	24
Marsala	Mushroom and Wine Sauce, Mashed Yukon Potato, Broccolini	24

Beef

Bistro Steak	Chimichurri, Roasted Yukon Potato, Harissa Heirloom Carrots	28
Kebab	Hummus, Rice, Grilled Vegetables, Tabbouleh, Garlic Sauce, Pita	25
Sliders	Bourbon Caramelized Onion, Pickles, Cheddar, Fries	19

Seafood

Scottish Salmon	Lemon Roasted Asparagus, Orzo and Tomato Piccalilli	26
Seared Ahi	Beefsteak Tomato, Avocado, Mixed Greens, Ponzu, Sesame Oil, Rice	25
Sole	Garlic Yukon Potato, Broccolini, White Wine Butter Sauce	24

Vegetarian

Ravioli	Roasted Cherry Tomatoes, Wilted Arugula, Parmigiano Reggiano	21
Penne	Pomodoro Sauce with Fried Eggplant, Confit Bell Pepper, and Mozzarella	21
Cauliflower Steak	Caponata, Greek Feta, Wilted Spinach and Oregano	20

DESSERT

Select One

Chocolate Cake	With Chocolate Sauce
Cheesecake	With Seasonal Fruit Topping
Pots de Crème	With Chantilly Creme

*Please note, a **Service Charge of 22%** and **6% sales tax** will be added to all food and beverage pricing*

Vegetarian/Vegan/Gluten Free Options Available Upon Request

***** Prices subject to change *****



SUITE HOTEL AND CONFERENCE CENTER

PLATED SALAD

All Plated Salads are designed for sixty minutes of service. Maximum of 30 guests

Freshly Brewed Regular, Decaffeinated Coffee & Assorted Herbal Teas

Plated Salads include Roll, whipped salted butter,

(Note: food items are not transferable to refreshment breaks.)

Caesar

Romaine, Lemon Zest, Herbed Crouton, Parmigiano, Caesar Dressing

Asian

Napa & Red Cabbage with Red Onion, Snow Pea, Cilantro, Mint, Crisp Wonton,
Red Bell Pepper, Sesame-Soy Dressing

Wedge

Iceberg, Tomato, Pickled Shallot, Chive, Bacon Lardon, Danish Bleu Cheese, Soft Boiled Egg,
Buttermilk Dressing

Chopped

Romaine, Carrot, Cucumber, Tomato, Red Onion, Radish, Hard-Boiled Egg, Chèvre,
Balsamic Vinaigrette

Roasted Caprese

Oven Dried Tomato, Mozzarella, Arugula Pesto, Balsamic Reduction,
Greek Olive Oil, Basil Leaf

Michigan

Mixed Green, Honeycrisp Apple, Toasted Pecan, Dried Michigan Cherry,
Maytag Bleu Cheese Crumble, Raspberry Vinaigrette

16 per salad

Salad Enhancements

Select choice of two

Grilled Chicken 5 ~ Shrimp 7

Scottish Salmon 7 ~ Sliced Tenderloin 8

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request*

**** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

BOXED LUNCHES

All Boxed Lunches are designed for sixty minutes of service.

*Boxed Lunches include Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas
Pasta Salad, Kettle Chips, Whole Fruit, Cookie,
(Note: food items are not transferable to refreshment breaks.)*

Choice of Two

Roasted Vegetable

Red Bell Pepper, Asparagus, Mushroom, Manchego Cheese, Garlic Hummus, Arugula,
Spinach Wrap
17 per guest

Roasted Turkey

Thin sliced Roast Turkey Breast with Bacon, Swiss, Lettuce,
Tomato & Mayo on Toasted Sourdough
19 per guest

Ham and Fontina Wrap

Thin sliced Ham and Fontina Cheese, Mixed Greens, Dijon Mustard, Fresh Herbs,
Spinach Wrap
19 per guest

California Wrap

Roasted Sweet Potato, Broccoli Pesto, Red Onion Preserves, Goat Cheese, Red Pepper Wrap
19 per guest

Chicken Salad

Chicken Salad made with Grapes and Red onion, Chiffonade Romaine, Toasted Wheat
19 per guest

Bistro Roast Beef

Roast Beef and Bleu Cheese with Caramelized Onion and Arugula on a Soft Roll
21 per guest

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
*** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

LUNCH BUFFET

All Lunch Buffets are designed for sixty minutes of service. Minimum of 18 guests

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas

Lunches include a roll, whipped salted butter

(Note: food items are not transferable to refreshment breaks.)

Deli

House Salad with Ranch Dressing and Balsamic
Potato Salad, Whole Fruit, Chips, Pretzels
Choice of: Tuna Salad or Egg Salad
Assorted Meats: Turkey, Roast Beef, Ham
Assorted Cheeses: Swiss, Cheddar
Assorted Bread: White, Wheat, Rye, Sourdough
Mayonnaise, Mustard, Dill Pickles
Brownies and Cookies

31 per guest

Southwest

House Salad with Ranch Dressing and Balsamic
Dynamite Shrimp Salad
Chips and Salsa
BBQ Chicken Quesadilla
Whole Wheat Avocado Toasts
Beef Barbacoa Tacos with Onion and Cilantro

OR

Baja Fish Tacos with Chipotle, Guacamole
Churros and Champurrado Dip

36 per guest

Mediterranean

Greek Salad with Greek Dressing and Balsamic
Grilled Pita
Roasted Garlic Hummus with Crudites
Moussaka (Vegetarian or Lamb)
Spanakopita, Greek Rice, Tabbouleh
Lemon Sorbetto

38 per guest

Stadium

House Salad with Ranch Dressing and Balsamic
Nachos, Macaroni Salad
Selection of Fruits, Chips, Pretzels
Vegan Lentil Chili
Twice Fried French Fries
Mini Cupcakes and Vanilla Bean Ice Cream

Choice of Two:

Beef Sliders with Onions, Cheese and Pickles
Hot Dogs with Onions, Relish, Ketchup, Mustard
BBQ Pulled Chicken Sliders with Cheddar

34 per guest

Italian

Bread Sticks

Chopped Italian Salad with Italian Vinaigrette

Caprese Skewers

Cannellini Bean Bruschetta

Antipasto Pasta Salad

Chicken Picatta

Meatballs in Tomato Sugo

Opera Cake

35 per guest

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing

Vegetarian/Vegan/Gluten Free Options Available Upon Request

**** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

MEETING PACKAGES

*All Lunch Buffets are designed for sixty minutes of service. Minimum of 18 guests
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas
Lunches include a roll, whipped salted butter,
(Note: food items are not transferable to refreshment breaks.)*

Capitol Park Executive Package

BREAKFAST

Muffins, Danish, Croissants, Sliced Seasonal Fruit
Preserves & Butter

MID-MORNING BREAK

Trail Mix
Assorted Granola Bars
Assorted Greek Yogurts

LUNCH - Deli Buffet

House Salad with Ranch and Balsamic Vinaigrette
Potato Salad, Whole Fruits, Chips, Pretzels
Tuna Salad or Egg Salad, Turkey, Roast Beef, Ham
Assorted Cheese: Swiss, Cheddar
Assorted Breads: White, Wheat, Rye, Sourdough
Mayonnaise, Mustard, Dill Pickles
Dessert: Brownies and Cookies

MID-AFTERNOON BREAK

Roasted Garlic Hummus with Crudites
Tortilla Chips & Salsa

45 per guest

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
*** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

Campus Martius Executive Package

*All Plated Lunches are designed for sixty minutes of service. Maximum 30 guests
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas*

*Lunches include a roll, whipped salted butter,
(Note: food items are not transferable to refreshment breaks.)*

BREAKFAST

Muffins, Danish, Bagels, Sliced Seasonal Fruit,
Cream Cheese, Preserves & Butter

MID-MORNING BREAK

Sliced Seasonal Fruit
Crudites with 'A' Ranch
Tortilla Chips with Red Salsa

PLATED LUNCH

*Lunch served with Mixed Green Salad with Ranch and Balsamic vinaigrette
Select One*

BBQ Chicken	Boneless Thigh, 'A' BBQ Sauce, Grilled Corn with Cilantro Crema, Potato Salad
Chicken Supreme	Garlic Spinach, Roasted Carrots and Parsnips, Herbs, Lemon Jus, Mashed Yukon Potato
Asian Chicken Salad	Napa & Red Cabbage with Red Onion, Snow Pea, Cilantro, Mint, Crisp Wonton, Red Bell Pepper, Sesame-Soy Dressing
Ravioli	Roasted Cherry Tomatoes, Wilted Arugula, Parmigiano Reggiano
Penne	Pomodoro Sauce with Fried Eggplant, Confit Bell Pepper, and Mozzarella
Beef Kebob	Hummus, Rice, Grilled Vegetables, Tabbouleh, Garlic Sauce, Pita

Dessert

Select One
Chocolate Cake with Chocolate Sauce
Cheesecake with Seasonal Topping
Crème Brûlée

MID-AFTERNOON BREAK

Assorted Chips, Popcorn, Pretzels
Whole Fruit

48 per guest

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request*

**** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

Greektown Executive Package

*All Plated Lunches are designed for sixty minutes of service. Minimum 18 guests
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas
Lunches include a roll, whipped salted butter,
(Note: food items are not transferable to refreshment breaks.)*

BREAKFAST

Assorted Flavored Yogurts and 'A' Granola
Hot Oatmeal Bar with Accoutrement
Sliced Fresh Fruit
Danish and Croissant

Scrambled Egg & Chive
Breakfast Potatoes
Choice of: Bacon or Sausage
French Toast with Michigan Maple Syrup

MID-MORNING BREAK

Whole Fruits
'A' Granola and Yogurt Parfait
Assorted Nuts

PLATED LUNCH

*Lunch served with Mixed Green Salad with Ranch and Balsamic vinaigrette
Select One*

Chicken Supreme	Garlic Spinach, Roasted Carrots and Parsnips, Herbs, Lemon Jus, Mashed Yukon Potato
Asian Chicken Salad	Napa & Red Cabbage with Red Onion, Snow Pea, Cilantro, Mint, Crisp Wonton, Red Bell Pepper, Sesame-Soy Dressing
Bistro Steak	Chimichurri, Roasted Yukon Potato, Harissa Heirloom Carrots
Beef Kebab	Hummus, Rice, Grilled Vegetables, Tabbouleh, Garlic Sauce, Pita
Ravioli	Roasted Cherry Tomatoes, Wilted Arugula, Parmigiano Reggiano
Penne	Pomodoro Sauce with Fried Eggplant, Confit Bell Pepper, and Mozzarella

Dessert

Select One
Chocolate Cake with Chocolate Sauce
Cheesecake with Seasonal Topping

MID-AFTERNOON

Assortment of Cheeses
Grilled Baguette
Seasonal Fresh Fruit
Crudites with Hummus and Ranch

Chocolate Brownies
Rice Krispies Treats
Bagged Popcorn
Bagged Pretzels
Fresh Baked Cookies

59 per guest

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request*

**** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

RECEPTION

Hors d'oeuvres

Hot

Minimum order of 2 dozen per item

Ginger BBQ Chicken Wings	34
Sweet BBQ Meatballs Topped with Scallion	34
Vegetable Spring Rolls with Sweet Thai Chili Sauce	32
Pan Seared Lamb Loin with Hummus & Pita Toast	42
Spinach & Feta Triangles	32
BBQ Chicken Quesadilla Bites	32
Sesame Chicken Satay with Thai Peanut Sauce	34
Mediterranean Antipasto Skewers	34
Coconut Fried Shrimp	32
Coconut Fried Chicken	32

Cold

Minimum order of 2 dozen per item

Tomato & Garlic Bruschetta with Balsamic Reduction	32
Avocado & Cotija Cheese Crostini	32
Waldorf Chicken Salad Tartine	32
Shrimp Cocktail Shooter with Cocktail Sauce	32
Mushroom Pâté Crostini	32
Prosciutto di Parma Wrapped Melon	32
Spicy Tuna Canapé	34
Smoked Salmon with Lemon Crème Fraiche	38
Chilled Beef Tenderloin with Horseradish Crème Fraiche	36

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
*** Prices subject to change ****



SUITE HOTEL AND CONFERENCE CENTER

DINNER SELECTIONS

All Plated Dinners are designed for sixty minutes of service. Maximum of 30 guests
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas
Dinners include a roll, whipped salted butter and a choice of:
(Note: food items are not transferable to refreshment breaks.)

STARTER

Select one

- Mixed Green Salad** | Carrot, Tomato, Cucumber, Red Onion, Crumbled Feta Cheese
- OR
- Wedge Salad** | Oven Dried Tomato, Red Onion, Crumbled Bleu Cheese, Bacon Bits
Choice of: Balsamic, Bleu Cheese, Caesar, or Ranch Dressing

MAIN

Select Two

Vegetarian

- Cheese Ravioli** | Roasted Cherry Tomatoes, Wilted Arugula, Parmigiano Reggiano 23
- Moroccan Chickpea Penne** | Tomato and Fennel Stew with Golden Raisins and Dates, served with Saffron 26
- Cauliflower Steak** | Couscous and Parsley 25
- Cauliflower Steak** | Pomodoro Sauce with Eggplant, Confit Bell Pepper, Mozzarella 24
- Cauliflower Steak** | Caponata, Greek Feta, Wilted Spinach and Oregano 22

Chicken

- Supreme** | Garlic Spinach, Roasted Carrots and Parsnips, Herbs, Lemon Jus, Mashed Yukon Potato 25
- Piccata** | White Wine, Lemon, Caper Sauce, Roasted Yukon Potato, Asparagus 26
- Marsala** | Mushroom and Wine Sauce, Mashed Yukon Potato, Broccolini 26

Seafood

- Scottish Salmon** | Corn Mousseline, Tomato Provençal, Sweet Potato Fondant 39
- Seared Ahi Scallop** | Beefsteak Tomato, Avocado, Mixed Greens, Ponzu, Sesame Oil, Rice 35
- Seared Ahi Scallop** | Garlic Yukon Potato, Broccolini, White Wine Butter Sauce 38

Beef/Lamb

- Filet** | Truffled Roasted Yukon Potato, Braised Carrots, Steak Sauce 41
- Rack of Lamb** | Parsley Potato, Tomato Kibbeh, Oregano, Preserved Lemon Confit 45
- Short Rib** | Garlic Butter Yukon Mashed Potato, Roasted Brussels Sprouts, Au Jus 39

DESSERT

Select one

- Chocolate Cake** | With Chocolate Sauce
- Cheesecake** | With Seasonal Fruit Topping
- Pots de Crème** | With Chantilly Crème

Please note, a **Service Charge of 22%** and **6% sales tax** will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
*** Prices subject to change ***



SUITE HOTEL AND CONFERENCE CENTER

BEVERAGE PACKAGES

A taxable fee of \$200 will be applied for each bartender, one bartender per 75 guests

Beverages on Consumption:

Charges are based on consumption. When selecting a bar please select only one liquor tier.

Premium

Mixed Drinks \$9

Domestic Beer \$5

House Wine by the Glass \$9

Soda \$4

Super Premium

Mixed Drinks \$11

Imported Beer \$6

Craft Beer \$9

Premium Wine by the Glass \$12

Soda \$4

Hosted Bar Packages:

Premium Bar Package

1 Hour \$18 per person

Each additional hour \$10

Super Premium Bar Package

1 hour \$22 per person

Each additional hour \$14

Cash Bar Package:

Premium

Mixed Drinks \$9

Domestic Beer \$5

House Wine by the Glass \$9

Soda \$4

Super Premium

Mixed Drinks \$11

Imported Beer \$6

Craft Beer \$9

Premium Wine by the Glass \$12

Soda \$4

Premium Bar Packages Include:

Beekeeper Gin, Dewar's White Label Scotch, Bacardi Superior Rum, Jim Beam Bourbon, Canadian Club Whiskey, Tito's Vodka, El Jimador Tequila, Martel VS Cognac Budweiser, Bud Light, Miller Light, Labatt Blue, Labatt Blue Light, House Cabernet, House Chardonnay, Sparkling Wine, Soda, Juices, Mixers.

Super Premium Bar Packages Include:

Bombay Sapphire, Gin, Captain Morgan Spiced Rum, Johnnie Walker, Black Scotch, Iron Fish, Michigan Bourbon, Crown Royal Whiskey, Chopin Vodka, Jose Cuervo Gold Tequila, Courvoisier VSOP, Cognac. Budweiser, Bud Light, Miller Lite, Labatt Blue, Shorts Huma Lupa Licious, Blue Moon. Premium Cabernet, Premium Chardonnay. Sparkling Wine, Soda, Juices, Mixers.

In accordance with the laws of the State of Michigan, Atheneum Suites Hotel is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into the Atheneum Suites Hotel from outside licensed premises, nor are they permitted to leave the premises.

Some brands listed in packages may be replaced with a comparable brand.

*Please note, a **Service Charge of 22%** and **6% sales tax** will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request*

**** Prices subject to change ****