



THE WHITTIER
EVENT & BANQUET CO.

425 Burns Dr., Detroit, MI 48214

Wedding Menu

Dinner Reception Packages

Bronze Buffet...\$28/pp

1. Bread & Salad Course

2. Protein *(Choose One)*

Lemon Grilled Chicken

Citrus-marinated grilled chicken breast

Balsamic Roasted Chicken

Herb-roasted chicken topped with a Balsamic demi-glaze

House-made Meatballs

All-beef meatballs mixed with our homemade BBQ sauce or Italian marinara

Roasted Whitefish

Lemon, butter, oven-roasted **(GF)**

Pasta Bar

Two pasta options

**Starch and veggie not included.*

Thai Vegetable Curry (V)

Red curry coconut sauce, Asian vegetables

Starch *(Choose One)*

Curry Redskin Potatoes

Garlic Whipped Mashed Potatoes

Rice Pilaf

Jasmine Rice

Ziti w/ Roasted Tomato Sauce

Truffle Macaroni & Cheese

Vegetables *(Choose One)*

Sauteed Green Beans

Chef's Seasonal Medley

Honey-Roasted Carrots

Steamed Broccolini

Silver Plated...\$37/pp

1. Bread & Salad Course

2. Plated Entrees *(Choose Two - Split, +2/pp for Three | One veggie included)*

Sauteed Chicken Breast (GF*)

Your style choice:

- Marsala – button mushrooms with marsala wine sauce
- Siciliana – herbed breadcrumbs with tomato basil sauce
- Caribana- panko-breaded served with mango chutney

Wild Mushroom Risotto (V)

Arborio rice, sauteed mushrooms, roasted vegetables, parmesan, fresh herbs, truffle, cracked black pepper

Pepper-Crusted Flank Steak

Seasoned, grilled flank steak, thinly sliced and served with our roasted tri-color peppers

Thai Pork Steak

Lemongrass, red pepper gravy, coconut rice pilaf, steamed vegetable medley

Mustard-Glazed Chicken

Roasted chicken with mustard demi-glace, truffle macaroni and cheese, braised collard greens

Pan-Seared Whitefish

Whitefish filet seasoned with butter and a house blend of herbs and spices

Vegan Crab Cakes (Vegan)

Hearts of Palm and Nori seaweed mixture that mimics the classic harbor favorite

Gold Plated...\$55/pp

1. Cocktail Hour

Choose two butler-passed hor d'oeuvres

**Add on board +3.95/pp*

2. Plated Salad Course *(Choose One)*

- House Salad
- Caesar Salad

3. Entrees *(Choose One Entree, +\$2.00/pp for split)*

Stuffed Chicken Breast

Truffle mashed potatoes, sauteed green beans

Ginger & Thyme Pan-Seared Salmon

Coconut rice pilaf, braised mixed greens, lemon aioli,

Coconut Stewed Red Snapper

Saffron jasmine rice, sugar snap peas

Vegetarian Stuffed Peppers

Brown rice, quinoa, bulgar wheat, mixed nuts, cranberries

Island-Braised Short Ribs

Truffle mashed potatoes, grilled asparagus

Build-Your-Own

Choose a bronze entree, two starches, and a vegetable

***Any entree from the Silver Plated package can also be selected.*

4. Coffee Station

Self-Serve Coffee & Tea

Served with traditional accompaniments

Platinum Plated...\$75

1. Deluxe Cocktail Hour

Choose one display board
Choose three butler-passed hor d'oeuvres

2. Plated Salad Course *(Choose One)*

- **Heart of Michigan Salad:** Romaine, radicchio, endive, cranberries, walnuts, pecorino romano, cherry tomatoes with cherry vinaigrette
- **Of the Garden Salad:** Romaine, shredded golden and purple carrots, tri-colored tomatoes, arugula, spinach, house-made savory dressing

3. Soup/Starter Course *(Choose One)*

Roasted Chicken Consommé

Tomato Bisque
w/ grilled cheese croutons

Broccoli Cheddar Soup

Cream of Potato

Thai Sweet Potato Curry
w/ Asian vegetables

4. Entrees *(Choose Two - Split, +\$4.00/pp duo)*

Beef Wellington
Roasted Brussel sprouts, carrot puree

Braised Short Ribs
Boneless beef short ribs, garlic whipped potatoes, caramelized carrots & parsnips, natural tomato & burgundy wine reduction

Gulf Coast Shrimp
White wine demi-glace, roasted zucchini & squash, coconut rice pilaf

Stuffed Cornish Hen
Truffle macaroni and cheese, braised swiss chard, collard & turnip greens, caramelized onions

Braised Herb Lamb Rack
Michigan cherry Au Jus, Butternut Squash Zoodles

Red Snapper Filet
Coconut Rice Pilaf, Sumac Roasted Carrots, Caramelized Onions

Butter Poached Maine Lobster Tail
Roasted New England potatoes, shaved corn off the cob, sauteed greens,
**upcharge: market price*

Grilled Filet Mignon
garlic whipped potatoes, broccolini, natural burgundy reduction
**upcharge: market price*

Platinum Custom
Customize your platinum entree with the help of our master chef at market price.

***Any entree from the Silver or Gold Plated packages can also be selected.*

5. Late-Night Snack *(Choose One, add another + \$5/pp)*

Gourmet Sliders

Served with truffle fry cones

American

All-beef sliders, caramelized onions, tomato, romaine lettuce, cheddar cheese

Fried Chicken

Buttermilk-fried chicken, romaine lettuce, tomato, served with ranch, BBQ, and/or honey mustard

Large Soft Pretzels

Bavarian pretzels served with beer cheese, mustards, BBQ

Detroit-Style Pizza

Served w/ hot Guinness cheddar cheese sauce, pub mustard

Soft Tacos

Citrus-pulled chicken, queso, jalapenos, ranchero sauce, lime creme, wrapped

Coney Bar

Hot dog station, Detroit Coney Chili, Better Made Chips

Fried Chicken and Fries Cone

Fried chicken tenders and fresh-cut fries

Hors D'Oeuvres Selections

Display Boards

Artisan Cheese & Fruit Board

Imported & domestic cheese, fresh fruit & berries, house-made jams, fig & apple chutney, pickled vegetables, gourmet crackers, & traditional accompaniments

Vegetable Board

Vegetables prepared (4) ways: raw, grilled, roasted & pickled. Served with hummus & pita chips

Meat Board

House-made & imported cured & smoked meats, pickled vegetables, mustards, grilled baguette bread, & traditional accompaniments

Combo Board

Cheese, meats, vegetable combined

Butler-Passed

Arancini (Risotto Balls)

Arborio Rice, mushroom, roasted tomato sauce

East Coast Crab Cake

Lump crab meat, whole grain mustard, Dijonaise

Mini Stuffed Peppers

Butternut squash, sweet potato, carrot, quinoa,

Shrimp cocktail

Poached shrimp, house-made cocktail sauce

Beef Tenderloin Roulade

Roasted, horseradish mousse, fresh herbs, truffle oil

Stuffed Wild Mushroom Tartlet

Portabella mushrooms, Boursin cheese, chives,

Caprese Skewer

Marinated mozzarella, tomato, basil

Roasted Tomato Bisque Shooter

w/ mini grilled cheese bites

Petit Lamb Chops

Steak Bites

w/ Rosemary butter

Garlic Fried Pomme Frites

(Cone of truffle fries)

Soft tacos

Citrus-pulled chicken, lime-cilantro slaw, crema, wrapped

Gourmet Sliders

- Pulled Pork

Pulled pork, mustard slaw, Hawaiian bun,

- American

All Beef Sliders, Caramelized Onions, Tomato, Romaine Lettuce, Cheddar Cheese

- Fried Chicken

Buttermilk-fried chicken, romaine lettuce, tomato, (ranch, BBQ, honey mustard)

Italian Meatballs

House-made, fire-roasted tomato sauce

Honey Garlic Chicken Skewers

Jalapeno Cornbread Bites

Oven Roasted Chicken Wings

Sweet Chili, BBQ, Buffalo, Jerk

Vegetable Spring Rolls

Mini Chicken + Waffles

Tabasco maple, buttermilk-fried chicken, pearl sugar Belgian waffle

Potstickers

Chicken, pork, vegetable