

# Menus



Anthology Events  
1265 Washington Boulevard  
Detroit, MI — 48226

Book Tower  
Detroit



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*Breakfast,  
Brunch,  
& Lunch*

# Breakfast

Minimum Order of 25 guests  
Served with La Colombe Coffee, Hot Tea, Juices

## *Breakfast*

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### **CONTINENTAL BREAKFAST**

fresh sliced fruit platter, breakfast pastries, muffins, bagels with seasonal cream cheese spreads

### **HEALTHY BREAKFAST**

fresh sliced fruit platter, breakfast pastries, yogurt parfaits, chia seed pudding topped with seasonal fruit, roasted vegetable strata

### **AMERICAN BREAKFAST**

fresh sliced fruit platter, breakfast pastries, muffins, bagels with seasonal cream cheese spreads, scrambled eggs, choice of sausage or bacon, herb roasted potatoes or cheddar polenta

## *Breakfast & Brunch Enhancements*

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### **YOGURT PARFAITS**

greek yogurt, fresh berries, granola

### **CHIA SEED PUDDING** (vegan)

raspberry coulis, fresh berries

### **BRIOCHE FRENCH TOAST**

cinnamon custard, sweet brioche bread, whipped cream, michigan maple syrup  
fresh berries

### **BREAKFAST MEATS** | select two

neuske's apple smoked bacon, pork sausage, chicken & apple sausage, turkey bacon

### **QUICHE LORRAINE**

smoked bacon, gruyere cheese

### **NYC BODEGA BREAKFAST SANDWICHES**

scrambled eggs, bacon, cheddar cheese, english muffin

### **BAGELS & LOX**

red onions, whipped cream cheese, capers, tomatoes, cucumbers

## *Action Station*

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### **OMELETTE STATION**

free range eggs made to order with chives, seasonal vegetables, french cheeses and breakfast meats

*+chef attendant fee* | select 4 - vegetables, 2 - cheeses, 2 - proteins

vegetables- mushrooms, onions, peppers, spinach, tomatoes, asparagus

meats- bacon, ham, italian sausage, chicken sausage

cheeses- cheddar, gruyere, chevre, feta

*All food, beverage, and pricing on menus is subject to change  
20% Service Charge 5% Admin Fee 6% Taxes.*

# Brunch | Plated & Buffet

Minimum Order of 25 guests

Served with Pastry Basket, La Colombe Coffee, Hot Tea, Juices

Buffet: \$55 per guest (Select One First Course, Two Second Courses, One Dessert)

Plated: \$60 per guest (Pre-Selected First Course, One Second Course, One Dessert)

## *First Course*

### **GREEK YOGURT**

granola, fresh fruit, agave

### **SALADE VERTE** | *vegan*

bibb lettuce, radish, tarragon, blackberry

### **HOUSE SALAD** | *vegan*

soft lettuces, tomatoes, shaved carrot, fennel,  
radish, persian cucumber, mimosa vinaigrette

### **RICOTTA TARTINE**

herb chevre, marinated mushrooms,  
roasted beets, charred leeks, sherry vinegar  
drizzle, herbs (*plated only*)

## *Second Course*

### **MORTADELLA & PEPPER RELISH SANDWICH**

house made focaccia, havarti, aioli

### **QUICHE LORRAINE**

eggs, bacon, gruyere

### **BRIOCHE FRENCH TOAST**

cinnamon custard, sweet brioche bread, whipped  
cream, michigan maple syrup

### **GRILLED TENDERLOIN & EGGS** | *+\$7 per guest*

scrambled eggs, salsa verde

### **EGGS BENEDICT** | *+\$3 per guest*

canadian bacon, poached egg, hollandaise,  
english muffin.

### **NEW YORK BENEDICT** | *+\$3 per guest*

corned beef, poached egg, dijon hollandaise,  
rye toast

## *Dessert Course*

### **CHOCOLATE GATEAUX**

Dark Chocolate Cake, Milk Chocolate Pudding,  
Chocolate Croustillant

### **LEMON CREAM PUFF**

Lemon Meringue, Lemon Curd, Crunch Choux,  
Toasted Meringue

### **RASPBERRY TART** | *gluten free*

Buckwheat Shortbread, Milk Chocolate Cremeux

### **STICKY TOFFEE PUDDING** | *vegan*

Date Cake, Coconut Mousse, Caramel Sauce

### **CHEESECAKE**

Key Lime, Rye Crust, Candied Lemon,  
Mandarin Orange

# Lunch | Plated & Buffet

Minimum Order of 25 guests

Served with Bread, La Colombe Coffee, Hot or Iced Tea, Assorted Soft Drinks

Buffet: (Select One First Course, Two Second Courses, One Dessert)

Plated: (Pre-Selected First Course, One Second Course, One Dessert)

## First Course

### SEASONAL SOUP

Chef's selection

### KALE CAESAR

roasted shallot vinaigrette, parmesan, sundried tomato, olive oil panko

### SALADE VERTE | *vegan*

bibb lettuce, radish, tarragon, blackberry

### ROASTED CARROT SALAD | *vegan*

pearl couscous, vadouvan, mint vinaigrette, arugula, mimolette

### ROASTED YAMS

whipped creme fraiche, za'atar caramel, crispy shallots,

## Dessert Course

### CHOCOLATE GATEAU

dark chocolate cake, milk chocolate pudding, chocolate croustillant

### LEMON CREAM PUFF

lemon meringue, lemon curd, crunch choux, toasted meringue

### RASPBERRY TART | *gluten free*

buckwheat shortbread, milk chocolate cremeux

### STICKY TOFFEE PUDDING

date cake, coconut mousse, caramel sauce

### CHEESECAKE

key lime, rye crust, candied lemon, mandarin orange

## Second Course

### ROASTED SALMON

lemon caper vinaigrette, braised lentils

### HANGER STEAK FRITES

potato, maitre d' butter

### ROASTED CHICKEN PIPERADE

pickled, reoasted peppers, olives

### MORTADELLA & PEPPER RELISH SANDWICH

sharp provolone, focaccia

### ROASTED WILD MUSHROOMS

polenta, chili crisp

### CAVATELLI PESTO | *vegan*

basil pesto, sundried tomato, asparagus

# Lunch | Sandwiches & Breaks

Minimum Order of 25 guests

Served with La Colombe Coffee, Hot or Iced Tea, Assorted Soft Drinks

\*All sandwiches can be adapted into boxed lunches

Includes one whole fruit, individual bagged chips, one cookie & bottled water

## *Sandwich Board Display*

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selection of three sandwiches, mixed green salad, potato chips, and homemade cookies

### **SMOKED TURKEY BREAST**

smoked turkey, sundried tomato pesto, radish sprouts, avocado spread, havarti cheese, ciabatta

### **CURRY CHICKEN SALAD**

housemade foccacia, crisp lettuce

### **CHICKEN CAESAR WRAP**

romaine lettuce, parmesan cheese, olive oil panko

### **MUFFULETTA**

coppa, mortadella, salami, provolone cheese, olive salad, olive oil, focaccia

### **MUSHROOM BAHN MI WRAP** | *vegan*

roasted & glazed maitake mushrooms, pickled carrot & daikon, sliced cucumber, cilantro

## *Meetings & Breaks*

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### **1/2 DAY BEVERAGE** (4 Hours)

### **FULL DAY BEVERAGE** (8 Hours)

includes la colombe coffee, hot tea, assorted coca-cola products, still & sparkling water

### **COFFEE BREAK**

la colombe iced coffee, iced tea, biscotti, coffee cake, homemade cookies

### **SWEET & SALTY**

individual bags of chips and pretzels, candy & granola bars

### **HEALTH BREAK**

assorted whole fruit, trail mix, individual greek yogurt



*Reception  
& Dinner*

# Passed Canapés

Minimum Order of 25 guests

## *Vegetarian*

### **MUSHROOM ARANCINI**

arborio rice, cheese, mushroom

### **PANISSE**

cornmeal fritter, spiced tomato jam  
*vegan + gluten-free*

### **POTATO & GRUYERE CROQUETTES**

gruyere, whipped potato, breadcrumbs, creme fraiche, chive

### **SWEET CORN FINANCIER**

cilantro, tajin aioli, queso fresco

### **BEETROOT TARTLET**

roasted beets, sundried tomato, chive, cranberry  
*vegan*

### **STUFFED GRUYERE GOUGERES**

gruyere cheese puff, truffle, ricotta

### **RED PEPPER TARTINE**

focaccia crostini, whipped ricotta, aleppo chile

## *Seafood*

### **SMOKED SALMON RILLETTE**

bagel chip, chive, smoked trout roe

### **PRAWN & PEANUT SKEWER**

shrimp, peanut sauce

### **SHRIMP TOAST**

sriracha aioli, scallion, sesame seeds

### **OYSTER ROCKEFELLER**

baked oyster, spinach, cream, bread crumbs, pecorino romano

## *Poultry + Meat*

### **POTATO PAVE**

pressed, thinly sliced potato, bacon jam

### **PROSCIUTTO TARTINE**

prosciutto, balsamic glaze, thyme creme fraiche

### **HAM & GRUYERE PITHIVIER**

puff pastry sandwich

### **DUCK CONFIT PASTILLA**

guindilla peppers, tomato, apricots, phyllo

### **LAMB MEATBALL**

meatballs in a spicy tomato sauce

### **BEEF NEGIMAKI SHOYU**

skewered grilled beef roll ups, shoyu sauce

### **LAMB CHOPS**

single cut, vermouth vinegar, fine herbs, date molasses

### **STEAK TARTARE**

caper, shallot, dijon, egg jam, crostini

# Market Stations

## *Market Stations*

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### **IMPORTED FRENCH CHEESES & CHARCUTERIE**

mimolette, camembert, bayley hazen blue, mortadella, jambon bayonne, coppa  
served with candied walnuts, honey, jams & condiments, fresh fruit, baguette, selection of crackers  
*chef curated per event on availability*

### **MEZZE & VEGETABLE ANTIPASTI PLATTER**

hummus, smoky baba ganoush, labneh, olives, pickled & roasted vegetables, grilled pita, crispy falafel

### **SMOKED SALMON DISPLAY**

smoked salmon, chives creme fraiche, pickled shallots, melba toast

### **SEAFOOD TOWER**

jumbo shrimp cocktail, east & west oysters, mignonette & snow crab

100 guest minimum, *chef curated per event on availability*

*+king crab* | MKT

*+caviar* | MKT

# Plated Dinner | Individual Entrées

(Pre-selected First Course, Two Single Entrées)  
Chef Curated Seasonal Vegetable Included

## *Salad Course (Selection of 1)*

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### **BEET & CHEVRE** | *vegetarian*

roasted red and yellow beets, chevre, shaved fenne, walnut dukkah

### **HOUSE GREENS** | *vegan*

seasonal greens, shaved fennel, carrot, persian cucumbers, cherry tomato, sherry vinaigrette

### **SHAVED BRUSSEL SPROUTS**

stracciatella, pickled sultana, marcona almonds, champagne vinaegrette

## *Main Entrees (Selection of 2)*

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### *Beef Entrées*

#### **FILET AU POIVRE**

6oz cut, seasonal vegetables, pomme puree

#### **WINE BRAISED SHORT RIB**

roasted root vegetables, polenta,  
roasted pepper demi glaze

### *Chicken Entrées*

#### **RUSTIC CHICKEN BREAST**

bone-in chicken breast, avgolemono sauce,  
braised red lentils, seasonal vegetables

#### **ROASTED CHICKEN BREAST PIPERADE**

pickled peppers, onions, charred peppers,  
polenta, seasonal vegetables

#### **ROASTED CHICKEN MADEIRA**

bone-in chicken breast, roasted wild mushrooms,  
madeira sauce, seasonal vegetables, pomme puree

### *Vegan Entrées*

#### **COCONUT & RED CURRY**

roasted cauliflower, crisp apple, sweet coconut &  
red curry sauce, fried basil, tofu

#### **LEAF WELLINGTON**

coconut creamed kale, glazed carrots wild rice,  
vegetable demi glaze

#### **RATATOUILLE**

zucchini, squash, potato and eggplant, tomato sauce.

#### **CARROT FLORET**

roasted brussels sprouts, sweet potato, roasted  
garlic pepper puree, roasted peppers, shallots, agave

### *Seafood*

#### **SCALLOPS**

seared scallops, seasonal succotash, soft herbs,  
lemon beurre blanc

#### **ROASTED SALMON**

sweet onion soubise, butter poached sunchokes,  
wilted spinach

#### **OVEN-ROASTED SEA BASS**

chilean sea bass, champagne beurre blanc,  
seasonal vegetables, pomme puree

# Plated Dinner | Duo Entrées

(Pre-selected First Course, One Duo Entrée) Chef Curated  
Seasonal Vegetable Included

## *Salad Course* (Selection of 1)

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### **BEET & CHEVRE** | *vegetarian*

roasted red and yellow beets, chevre, shaved fennel, citrus supremes, walnut dukkah, pickles shallots

### **HOUSE GREENS** | *vegan*

seasonal greens, shaved fennel, carrot, persian cucumbers, cherry tomato, sherry vinaigrette

### **SHAVED BRUSSEL SPROUTS**

stracciatella, pickled sultana, marcona almonds

## *Main Entrees* (Selection of 1)

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### **ROASTED CHICKEN BREAST & FILET AU POIVRE**

wild mushrooms, marsala wine reduction

### **ROASTED CHICKEN & SALMON**

braised lentils, avgolemono sauce

### **PLANCHA ROASTED CHILEAN SEA BASS & FILET**

herb butter, champagne beurre blanc, pomme purée

### **WINE BRAISED SHORT RIB & GRILLED SHRIMP**

polenta, roasted pepper demi glaze

# Plated Dessert

## *Dessert*

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### **CHOCOLATE GATEAU**

dark chocolate cake, milk chocolate pudding, chocolate croustillant

### **LEMON CREAM PUFF**

lemon meringue, lemon curd, crunch choux, toasted meringue

### **RASPBERRY TART** | *gluten free*

buckwheat shortbread, milk chocolate cremeux

### **FRUIT GATEAU**

vanilla cake, white chocolate mousse, berry mousse

### **STICKY TOFFEE PUDDING** | *vegan & gluten free*

date cake, coconut mousse, caramel sauce

### **CHEESECAKE**

key lime, rye crust, candied lemon, mandarin orange

# Strolling Reception

Minimum Order of 50 guests

## *Carving Station\**

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### **BEEF TENDERLOIN MANHATTAN CUT**

horseradish sauce, natural jus, seasonal vegetables, roasted fingerlings

### **HERB-ROASTED SALMON**

seasonal vegetables, polenta

### **ROASTED RACK OF LAMB**

pomegranate lamb jus, cous cous

## *Pasta Station\* | select two*

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### **CACCAVELLE POMODORO | *vegan & vegetarian***

basil, fresh tomato

### **RIGATE ALLA VODKA | *vegetarian***

basil, parmaesan

### **GARGANELLI ALLA NORCINA**

cream, white wine, peorino romano, nutmeg

### **CAVATELLI PESTO | *vegan and nut-free***

basil pesto, sundried tomatoes, asparagus

## *On Ice*

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### **OYSTER STATION | *MKT***

chef curated selection of one east & west coast oyster.

served with cocktail sauce and mignonette

+add live shucking

# Strolling Reception

## *Late Nite Snacks* | select two

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### **CONEY BAR**

all beef hot dogs, lafayette chili

### **SMOKED WINGS**

soy-pear glaze, nori ranch

### **NASHVILLE HOT CHICKEN SLIDER**

crispy fried chicken thighs, pickles, chipotle aioli, hot honey drizzle, brioche bun

### **SOFT PRETZEL & WARM CHEESE**

smoked cheddar queso and blue cheese queso

### **MINI BEEF SLIDERS**

butter-grilled brioche bun, bistro sauce, lettuce, tomato, pickle, onion

### **MOZZARELLA STICKS**

seasonal ranch, marinara

### **LAMB SLIDERS**

seasoned ground lamb, tzatziki, chermoula, cured cucumber

## *Miniature Dessert Station* | selection of 5

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### **CHOCOLATE GATEAU**

dark chocolate cake, milk chocolate pudding, chocolate croustillant

### **LEMON CREAM PUFF**

lemon meringue, lemon curd, crunch choux, toasted meringue

### **RASPBERRY TART**

buckwheat shortbread, milk chocolate cremeux (gf)

### **FRUIT GATEAU**

vanilla cake, white chocolate mousse, berry mousse

### **STICKY TOFFEE PUDDING**

date cake, coconut mousse, caramel sauce

### **CHEESECAKE**

key lime, rye crust, candied lemon, mandarin orange

# Terrace Club

## *Breakfast* | 12 guest minimum

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### **CONTINENTAL BREAKFAST**

fresh sliced fruit platter, breakfast pastries, muffins, bagels with seasonal cream cheese spreads

### **ADD ON: NYC BODEGA BREAKFAST SANDWICHES**

scrambled eggs, bacon, cheddar cheese, english muffin

## *Platters* | 12 guest minimum

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### **FRENCH CHEESES & CHARCUTERIE**

selection of assorted cheeses & cured meats , candied walnuts, honey, jams & condiments, fresh fruit, baguette, crackers

*chef curated per event on availability*

### **MEDITERRANEAN TRAY**

grilled vegetables, olives, lebaneh, hummus, warm pita, falafel

### **FRESH FRUIT PLATTER**

assorted seasonal fruit

### **CRUDITÉ PLATTER**

carrots, cucumber, celery, broccoli, cherry tomatoes, hummus and vegetable dip

### **CHIPS & DIPS ASSORTMENT**

Corn chips salsa, pico de gallo, salsa verde

Potato chips, French onion dip

Pita chips, spinach artichoke dip, hummus

### **GRILLED KABOBS**

LAMB

CHICKEN

BEEF

### **VILLAGE SALAD**

### **ALMOND RICE**

# Terrace Club

## *Sandwich Board Display* | selection of three sandwiches, 12 guest minimum

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Served with potato chips, french onion dip, corn tortilla chips, fire roasted salsa, chocolate chip Sea cookies

### **SMOKED TURKEY BREAST**

smoked turkey, sundried tomato pesto, radish sprouts, avocado spread, havarti cheese, ciabatta

### **CURRY CHICKEN SALAD**

housemade focaccia, crisp lettuce

### **CHICKEN CAESAR WRAP**

romaine lettuce, parmesan cheese, olive oil panko

### **MUFFULETTA**

coppa, mortadella, salami, provolone cheese, olive salad, olive oil, focaccia

### **MUSHROOM BAHN MI WRAP** | *vegan*

roasted & glazed maitake mushrooms, pickled carrot & daikon, sliced cucumber, cilantro

A close-up photograph of a hand holding a glass of beverage. The hand is dark-skinned and has a ring on the ring finger. The glass is filled with a light-colored liquid and has a lemon garnish on the rim. The background is blurred, showing other people in a social setting.

# *Beverages*

# Beverage Package | Standard

1 Bartender : 75 guests

## *Wine* | *select four*

### **BRUT ROSÉ**

gruet 'cuvée 89' usa

### **BRUT**

gruet 'cuvée 89' usa

### **SAUVIGNON BLANC**

koha, marlborough,  
new zealand

### **CHARDONNAY**

matchbook, 'old head'  
yolo county, california

### **ROSÉ**

bieler père & fils, coteaux d'aix  
en provence, france

### **PINOT NOIR**

comtesse marion, languedoc,  
france

### **CABERNET SAUVIGNON**

hess select, north coast, california

### **SANGIOVESE**

scarpetta, 'frico' tuscany,  
italy

## *Beer*

**KRONENBOURG 1664  
(DRAFT)**

**BELL'S TWO HEARTED  
(DRAFT)**

**STELLA ARTOIS BOTTLE**

**LEFFE BELGIAN BLONDE**

**AVAL CIDER CAN**

**PERONI 0.0**

## *Liquor*

**TITO'S VODKA**

**CITADELLE GIN**

**BACARDI RUM**

**MYER'S DARK RUM**

**WILD TURKEY 101 RYE**

**OLD FORESTER 86 BOURBON**

**DEWAR'S 12 YR SCOTCH**

**HENNESSY VS COGNAC**

**CORAZON TEQUILA**

**CORAZON REPOSADO**

# Beverage Package | Premium

1 Bar tender : 75 guests

## *Wine* | *select four*

### **BRUT ROSÉ**

francois montand, crémant du  
jura, france nv

### **BRUT**

francois montand, blanc de blancs,  
cremantdu jura, france nv

### **SAUVIGNON BLANC**

domaine salvard, 'petit salvard'  
loire valley, france

### **CHARDONNAY**

joseph drouhin, macon-villages,  
france

### **ROSÉ**

domaine de fontsainte, gris de gris,  
languedoc, france

### **PINOT NOIR**

gaspard, loire valley france

### **CABERNET SAUVIGNON**

aquinas, north coast

### **GRENACHE BLEND**

kermit lynch, côtes du Rhône,  
Rhône valley, france

## *Beer*

### **KRONENBOURG 1664 (DRAFT)**

### **BELL'S TWO HEARTED (DRAFT)**

### **STELLA ARTOIS BOTTLE**

### **LEFFE BELGIAN BLONDE**

### **AVAL CIDER CAN**

### **PERONI 0.0**

## *Liquor*

### **GREY GOOSE VODKA**

### **HENDRICK'S GIN**

### **PLANTERAY THREE STAR RUM**

### **MYER'S DARK RUM**

### **RITTENHOUSE RYE**

### **BUFFALO TRACE BOURBON**

### **JOHNNIE WALKER BLACK LABEL SCOTCH**

### **PIERRE FERRAND 1840 COGNAC**

### **EL TESORO PLATINUM TEQUILA**

### **EL TESORO SINGLE BARREL REPOSADO TEQUILA**

# Signature Cocktails

*Two signaute cocktails are included within the bar packages.  
Please contact your event manager to discuss customization*

## *Mocktails*

### **MOCK MULE**

ginger beer, simple syrup,  
lime juice

### **BLUEBERRY LAVENDER LEMONADE**

blueberry lavender syrup,  
lemon juice, soda

### **CITRON CRUSH**

ghia aperitif, lemon juice,  
raspberry syrup, orange  
wheel

## *Sparkling*

### **APEROL SPRITZ**

aperol, lemon, prosecco, seltzer

### **NEGRONI SBAGLIATO**

campari, vermouth, prosecco

### **FRENCH 75**

gin, lemon, prosecco

## *Shaken*

### **COSMOPOLITAN**

vodka, lime, orange, cranberry

### **DAIQUIRI**

rum, lime, sugar

### **PALOMA**

tequila, grapefruit, lime, seltzer

### **NAKED & FAMOUS**

mezcal, lime, aperol,  
yellow chartreuse

### **AMARETTO SOUR**

amaretto, bourbon, lemon, egg  
white

### **LAST WORD**

gin, lime, maraschino,  
green chartreuse

### **ESPRESSO MARTINI**

vodka, cold brew, vanilla,  
espresso liqueur

## *Stirred*

### **NEGRONI**

gin, campari, vermouth

### **VIEUX CARRE**

rye whiskey, cognac,  
benedictine, vermouth

### **MANHATTAN**

rye whiskey, vermouth, bitters

### **OLD FASHIONED**

bourbon, demerara, bitters

### **MARTINEZ**

gin, vermouth, maraschino,  
bitters

### **JALISCO OLD FASHIONED**

reposado tequila, sugar,  
bitters

*Anthology*  
EVENTS