

Menus



Anthology Events
1265 Washington Boulevard
Detroit, MI — 48226

Book Tower
Detroit



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Breakfast, Brunch, & Lunch

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*Breakfast,
Brunch,
& Lunch*

Breakfast

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

Breakfast

CONTINENTAL BREAKFAST | \$32 per guest

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

HEALTHY BREAKFAST | \$36 per guest

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

AMERICAN BREAKFAST | \$37 per guest

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

YOGURT PARFAITS | \$5 per guest

greek yogurt, fresh berries, granola

CHIA SEED PUDDING (vegan) | \$7 per guest

raspberry coulis, fresh berries

BRIOCHE FRENCH TOAST | \$9 per guest

cinnamon custard, sweet brioche bread, whipped cream, michigan maple syrup
fresh berries + \$3

BREAKFAST MEATS | select two - \$9 per guest

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

QUICHE LORRAINE | \$13 per guest

smoked bacon, gruyere cheese

NYC BODEGA BREAKFAST SANDWICHES | \$15 per guest

scrambled eggs, bacon, cheddar cheese, english muffin

BAGELS & LOX | \$12 per guest

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

Action Station

OMELETTE STATION | \$22 per guest

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

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: \$60 per guest (Select One First Course, Two Second Courses, One Dessert)

Plated: \$67 per guest (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*

israeli 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 for an additional \$4 per guest.

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

Sandwich Board Display | \$34 per guest

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

1/2 DAY BEVERAGE (4 Hours) | \$27

FULL DAY BEVERAGE (8 Hours) | \$39

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

COFFEE BREAK | \$13 per guest

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

SWEET & SALTY | \$14 per guest

individual bags of chips and pretzels, candy & granola bars

HEALTH BREAK | \$15 per guest

assorted whole fruit, trail mix, individual greek yogurt

*Reception
& Dinner*

Passed Canapés

Minimum Order of 25 guests
Choice of Four for \$29 per guest | Choice of Six for \$44 per guest

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

+ \$2 per guest
gruyere cheese puff, truffle, ricotta

RED PEPPER TARTINE

focaccia crostini, whipped ricotta, aleppo chile

Seafood

SMOKED SALMON RILLETTE

+ \$4 per guest
crispy wonton, chive, smoked trout roe

PRAWN & PEANUT SKEWER

shrimp, peanut sauce

SHRIMP TOAST

sriracha aioli, scallion, sesame seeds

OYSTER ROCKEFELLER

+ \$2 per guest
baked oyster, spinach, cream, bread crumbs, pecorino romano

Poultry + Meat

POTATO PAVE

pressed, thinly sliced potato, bacon jam

PROSCIUTTO TARTINE

prosciutto, balsamic glaze, micro arugula, 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

+ \$8 each
single cut, vermouth vinaegar, fine herbs, date mollases

STEAK TARTARE

+ \$2 per guest
caper, shallot, dijon, egg jam, crostini

Market Stations

Market Stations

IMPORTED FRENCH CHEESES & CHARCUTERIE | \$20 per guest

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 | \$17 per guest

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

SMOKED SALMON DISPLAY | \$23 per guest

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

SEAFOOD TOWER | \$25 per guest

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

\$80 per guest (Pre-selected First Course, Two Single Entrées)
Chef Curated Seasonal Vegetable Included

Salad Course (Selection of 1)

BEET & CHEVRE | *vegetarian*

roasted red and yellow beets, chevre, shaved fennel, citrus supremes, walnut dukkah, pickled shallot

HOUSE GREENS | *vegan*

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

SHAVED BRUSSEL SPROUTS

stracciatella, pickled sultana, marcona almonds, champagne vinaigrette

Main Entrees (Selection of 2)

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, maitake, clam shell &
king ali'i 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 | *+\$10 per guest*

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

\$90 per guest (Pre-selected First Course, One Duo Entrée)
Chef Curated Seasonal Vegetable Included

Salad Course (Selection of 1)

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

Surf & Turf (Selection of 1)

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 | *\$12 per guest*

polenta, roasted pepper demi glaze

Plated Dessert

Dessert \$16 per guest

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

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

* + \$175 chef attendant Fee Per 75 Guests

*Carving Station**

BEEF TENDERLOIN MANHATTAN CUT | \$45 per guest

horseradish sauce, natural jus, seasonal vegetables, roasted fingerlings

HERB-ROASTED SALMON | \$30 per guest

seasonal vegetables, polenta

ROASTED RACK OF LAMB | 32 per guest

pomegranate lamb jus, cous cous

*Pasta Station** | \$26 per guest, select two

CAMPANELLE 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

OYSTER STATION | *MKT*

chef curated selection of one east & west coast oyster.

served with cocktail sauce and mignonette

+add live shucking for \$250

Strolling Reception

Late Nite Snacks | \$12 per guest, select two. Add fries \$4

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 bleu 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 | \$25 per guest, selection of 5

CHOCOLATE GATEAUX

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

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

Beverages

Beverage Package | Standard

First two hours: \$47 per guest | Additional hour: \$14 per guest
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

First two hours: \$59 per guest | Additional hour: \$16 per guest
1 Bartender : 75 guests

Wine | *select four*

BRUT ROSÉ

francois montand, crémant du
jura, france nv

BRUT

dominique gruhier, crémant de
bourgogne, 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.
(+) items upcharge will be added to your bar package, per person.
Please contact your event manager to discuss customtomization*

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

+ \$4 per person
amaretto, bourbon, lemon,
egg white

LAST WORD

+ \$5 per person
gin, lime, maraschino,
green chartreuse

ESPRESSO MARTINI

+ \$6 per person
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

+ \$4 per person
reposado tequila, sugar, bitters

