

# Menus



Anthology Events  
1265 Washington Boulevard  
Detroit, MI — 48226

Book Tower  
Detroit

# Anthology

EVENTS

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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** | \$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*

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**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*

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**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*

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### **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*

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### **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*

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### **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*

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### **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,

## *Second Course*

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### **ROASTED SALMON**

lemon caper vinaigrette, braised lentils

### **HANGER STEAK FRITES**

potato, maitre d' butter

### **ROASTED CHICKEN PIPERADE**

pickled, roasted peppers, olives

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

sharp provolone, focaccia

### **ROASTED WILD MUSHROOMS**

polenta, chili crisp

### **CAVATELLI PESTO** | *vegan*

basil pesto, sundried tomato, asparagus

## *Dessert Course*

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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

### **STICKY TOFFEE PUDDING**

date cake, coconut mousse, caramel sauce

### **CHEESECAKE**

key lime, rye crust, candied lemon, mandarin orange

# 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

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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) | \$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*

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**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)*

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### **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 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, 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** | *+\$8 per guest*

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)*

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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** | *\$10 per guest*

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

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**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\**

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**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*

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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 for \$250



# Strolling Reception

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

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**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

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**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 glass of beverage. The hand is positioned in the center-right of the frame, with fingers wrapped around the bowl of the glass. The glass is partially filled with a light-colored liquid and has a slice of lemon perched on the rim. The background is blurred, showing what appears to be a white shirt. The overall lighting is soft and warm.

*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*

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### **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*

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### **APEROL SPRITZ**

aperol, lemon, prosecco, seltzer

### **NEGRONI SBAGLIATO**

campari, vermouth, prosecco

### **FRENCH 75**

gin, lemon, prosecco

## *Shaken*

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### **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*

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### **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

*Anthology*  
EVENTS