

# Menus



Anthology Events  
1265 Washington Boulevard  
Detroit, MI — 48226

Book Tower  
Detroit

# Anthology

EVENTS

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*Breakfast,  
Brunch,  
& Lunch*



# Breakfast

Served with La Colombe Coffee, Hot Tea, Juices

## *Breakfast*

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**CONTINENTAL BREAKFAST** | *\$30 per guest*

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

**HEALTHY BREAKFAST** | *\$32 per guest*

fresh sliced fruit platter, breakfast pastries, yogurt parfaits, chia seed pudding, steel cut oats topped with seasonal fruit and honey, roasted vegetable strata

**AMERICAN BREAKFAST** | *\$35 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

## *Breakfast & Brunch Enhancements*

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**YOGURT PARFAITS** | *\$5 per guest*

**CHIA SEED PUDDING** | *\$7 per guest*

**BRIOCHE FRENCH TOAST** | *\$8 per guest*

**BREAKFAST MEATS** | *\$8 per guest*

**QUICHE LORRAINE** | *\$12 per guest*

**NYC BODEGA BREAKFAST SANDWICHES** | *\$15 per guest*

## *Action Station*

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**OMELETTE STATION** | *\$16 per guest*

free range eggs made to order with chives, seasonal vegetables, french cheeses and breakfast meats  
*+chef attendant fee*

# Brunch | Plated & Buffet

Served with Pastry Basket, La Colombe Coffee, Hot Tea, Juices  
Buffet: \$52 per guest (Select One First Course, Two Second Courses, One Dessert)  
Plated: \$58 per guest (Pre-Selected First Course, One Second Course, One Dessert)

## *First Course*

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### **GREEK VANILLA YOGURT**

granola, fresh fruit

### **SALADE VERTE**

bibb lettuce, radish, tarragon

### **SLICED SEASONAL FRUIT BOWL**

### **RICOTTA TARTINE**

roasted seasonal vegetables,  
champagne vinaigrette (*plated only*)

## *Dessert Course*

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### **SEASONAL FRESH FRUIT TART**

lemon curd

### **CHOCOLATE GATEAU**

layered cake with ganache and mousse

### **PÂTE À CHOUX**

egg leavened dough, pastry cream, fudge sauce

### **HAZELNUT TART**

crunchy praline filling, milk chocolate ganache,  
hazelnut cream

## *Second Course*

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### **HOUSEMADE BREAKFAST SAUSAGE & SWEET POTATO HASH**

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

sharp provolone, focaccia

### **QUICHE LORRAINE**

eggs, bacon, gruyere, spinach

### **BRIOCHE FRENCH TOAST**

michigan maple syrup, powdered sugar

### **MARINATED FLAT IRON STEAK & EGGS**

scrambled eggs, salsa verde

*+\$3 per guest*

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

poached eggs, hollandaise sauce, smoke salmon  
(*plated only*)

# Lunch | Plated & Buffet

Served with Bread, La Colombe Coffee, Hot or Iced Tea, Assorted Soft Drinks  
Buffet: \$58 per guest (Select One First Course, Two Second Courses, One Dessert)  
Plated: \$64 per guest (Pre-Selected First Course, One Second Course, One Dessert)

## *First Course*

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### **CHEF'S SEASONAL SELECTION SOUP**

### **ENDIVE SALAD**

manchego, citrus, croutons

### **SALADE VERTE**

bibb lettuce, radish, tarragon

### **ROASTED CARROT SALAD**

israeli couscous, vadouvan,  
mint vinaigrette, arugula, mimolette

### **LAMB ALBONDIGAS**

meatballs in a spicy tomato sauce

## *Second Course*

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### **ROASTED SALMON OR CHICKEN**

lemon caper vinaigrette, arugula salad

### **HANGER STEAK FRITES**

potato, maitre d' butter

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

sharp provolone, focaccia

### **ROASTED HEN OF THE WOODS**

mushroom, polenta

### **NICOISE SALAD**

ahi tuna, haricot verts, fingerling potatoes,  
soft lettuces, mustard vinaigrette

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

broccoli raab

## *Dessert Course*

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### **SEASONAL FRESH FRUIT TART**

lemon curd

### **CHOCOLATE GATEAU**

layered cake with ganache and mousse

### **PÂTE À CHOUX**

egg leavened dough, pastry cream, fudge sauce

### **HAZELNUT TART**

crunchy praline filling, milk chocolate ganache,  
hazelnut cream

# Lunch | Sandwiches & Breaks

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* | \$33 per guest

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

### **SMOKED TURKEY BREAST**

chipotle mayonnaise, caramelized onions

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

sharp provolone, focaccia

### **CHICKEN CAESAR WRAP**

romaine lettuce, parmesan cheese

### **SOPPRESSATA**

banana peppers, smoked gouda, aioli

### **ROAST BEEF SANDWICH**

smoked cheddar, caramelized onions, horseradish mayo

### **GRILLED PORTOBELLO MUSHROOM**

herb goat cheese, arugula, roasted bell peppers, focaccia

## *Meetings & Breaks*

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**1/2 DAY BEVERAGE** (4 Hours) | \$25

**FULL DAY BEVERAGE** (8 Hours) | \$35

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

**COFFEE BREAK** | \$12 per guest

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

**SWEET & SALTY** | \$12 per guest

individual bags of chips and pretzels, candy & granola bars

**HEALTH BREAK** | \$14 per guest

assorted whole fruit, trail mix, individual greek yogurt





*Reception  
& Dinner*



# Passed Canapés

Choice of Four for \$28 per guest | Choice of Six for \$42 per guest

## *Vegetarian*

### **MUSHROOM ARANCINI**

*gluten-free*  
arborio rice, cheese, mushroom

### **PANISSE, TOMATO JAM**

*vegan + gluten-free*  
chef's housemade, ketchup

### **GRUYERE GOUGERES**

gruyere cheese puff

### **POTATO & GRUYERE**

**CROQUETTES**  
whipped potato, breadcrumbs

### **SPINACH FINANCIER**

savory spinach, roquefort

### **BEETROOT & TRUFFLE**

**TARTLET**  
+ \$2 per guest, *vegan*  
tart shells, warm beet salad

### **STUFFED GRUYERE GOUGERES**

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

## *Seafood*

### **BRIOCHE TARTLET**

brioche, anchovy, butter, radish

### **SMOKED SALMON**

phyllo, creme fraiche,  
smoked salmon

### **PRAWN & PEANUT SKEWER**

shrimp, peanut sauce

### **SPANISH TARTINE**

spanish tomato bread,  
red pepper, anchovy, arugula

### **SHRIMP TOAST**

chili, aioli, scallion

### **BAKED OYSTER**

+ \$2 per guest  
butter sauce, champagne &  
savory custard

### **SMOKED TROUT ROE**

**BOUCHÉE**  
+ \$2 per guest  
puff pastry, trout roe &  
creme fraiche

### **CAPE COD KETTLE CHIP**

+ \$4 per guest  
grapefruit creme fraiche,  
smoked trout roe, chive baton

## *Poultry + Meat*

### **POTATO PAVE**

pressed, thinly sliced potato,  
bacon jam

### **HAM TARTINE**

toast with prosciutto  
& balsamic vinegar

### **HAM & GRUYERE PITHIVIER**

puff pastry sandwich

### **DUCK CONFIT PASTILLA**

stuffed phyllo dough

### **LAMB ALBONDIGAS**

meatballs in a spicy tomato sauce

### **FOIE GRAS PARFAIT EN GELÉE**

+ \$2 per guest  
foie gras mousse, crouton,  
gel apple brandy

### **WAGYU BEEF NEGIMAKI**

**SHOYU**  
+ \$2 per guest  
skewered grilled beef roll ups,  
shoyu sauce

# Market Stations

## *Market Stations*

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**IMPORTED FRENCH CHEESES & CHARCUTERIE** | \$16 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** | \$16 per guest

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

**SMOKED SALMON DISPLAY** | \$22 per guest

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

**LE SUPREME SEAFOOD TOWER** | \$300 per tower

shrimp, oysters & snow crab  
*chef curated per event on availability*  
*~2 pieces allocated per guest, services 50 guests*



# Plated Dinner | Individual Entrées

\$75 per guest (Pre-selected First Course, Two Single Entrées)  
Chef Curated Seasonal Vegetable Included

## *Salad Course (Selection of 1)*

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### **ENDIVE SALAD**

manchego, citrus, croutons

### **MIXED GREENS**

seasonal vegetable, sherry vinaigrette

### **SHAVED BRUSSEL SPROUTS**

stracciatella, pickled sultana, marcona almonds

## *Main Entrées (Selection of 2)*

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### *Beef Entrées*

#### **SLICED BEEF TENDERLOIN**

terragon jus, pomme purée

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

pearl onions, carrots, mushrooms polenta

### *Chicken Entrée*

#### **RUSTIC CHICKEN TAPENADE**

soft herbs, beef fat fingerlings

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

pickled peppers, onions, charred peppers,  
pomme purée

#### **ROASTED CHICKEN MADEIRA**

wild mushrooms, madeira sauce, polenta

#### **ROASTED CHICKEN ESCAROLE**

bitter green salad

### *Vegan Entrées*

#### **CASSOULET** | *vegan*

white beans, roasted maitake

#### **DELICATA SQUASH** | *vegan*

brussels sprouts, sweet potato, sage, chili vinaigrette

### *Seafood*

#### **SCALLOPS** | *+\$10 per guest*

seasonal succotash, grapes, soubise

#### **ROASTED SALMON**

potato leek chowder

#### **ROASTED HALIBUT**

champagne sauce, seasonal vegetables, polenta

# Plated Dinner | Duo Entrées

\$85 per guest (Pre-selected First Course, One Duo Entrée)  
Chef Curated Seasonal Vegetable Included

## *Salad Course* (Selection of 1)

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### **ENDIVE SALAD**

manchego, citrus, croutons

### **MIXED GREENS**

seasonal vegetable, sherry vinaigrette

### **SHAVED BRUSSEL SPROUTS**

stracciatella, pickled sultana, marcona almonds

## *Surf & Turf* (Selection of 1)

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### **PEPPERCORN CRUSTED BEEF TENDERLOIN & ROASTED CHICKEN BREAST**

wild mushrooms, marsala wine reduction

### **RUSTIC CHICKEN TAPENADE & ROASTED SALMON**

potato leek chowder

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

chive butter, pomme purée

### **WINE BRAISED SHORT RIB & SCALLOPS** | \$10 per guest

au jus, pomme purée



# Plated Dessert

*Dessert* \$15 per guest

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**BANANA GATEAU**

banana cake, milk chocolate ganache, banana mousse

**LEMON TART**

pate sucee, lemon, curd, meringue

**CHOCOLATE GATEAU**

flourless chocolate cake, milk chocolate ganache, white chocolate mousse

**FRUIT GATEAU**

vanilla cake, white chocolate mousse, berry mousse

**PÂTE À CHOUX**

egg leavened dough, pastry cream, fudge sauce

**CHEESECAKE**

raspberry ganache, fresh fruit

**OPERA GATEAU**

vanilla cake, coffee buttercream, dark chocolate glaze

**HAZELNUT TART**

crunchy praline filling, milk chocolate ganache, hazelnut cream

# Strolling Reception

Minimum Order of 50 guests

\* + \$175 chef attendant Fee Per 75 Guests

## *Carving Station\**

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**BEEF SIRLOIN** | \$30 per guest

au jus & horseradish

**TURKEY BREAST** | \$28 per guest

herb or pastrami crusted, au jus

**MUSTARD CRUSTED LAMB LEG** | *MKT*

salsa verde

+add-on beef fat fingerling potatoes and seasonal vegetables for \$5 per guest

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

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**PACCHERI POMODORO** | *vegetarian*

fresh tomato, basil

**STROZZAPRETI ALLA NORCINA**

cream, white wine, peorino, nutmeg

**CAVATELLI PESTO**

broccoli raab

+ vegan and nut-free option available

## *On Ice*

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**CAVIAR PRESENTATION** | *MKT*

baerii, sevruga, oscietra classic, golden oscietra, smoked steelhead, served with creme fraiche,

chives, diced shallot, chopped egg yolk, kettle potato chip

**OYSTER STATION** | *MKT*

chef curated selection of one east & west coast oyster.

served au classic with cocktail sauce and mignonette

+add live shucking for \$200



# Strolling Reception

*Late Nite Snacks* | \$12 per guest, select two

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**CONEY BAR**

beef dogs, lafayette chili, fries

**NASHVILLE HOT CHICKEN SLIDER**

**SOFT PRETZEL & WARM CHEESE**

**MINI BEEF SLIDERS**

**GRILLED CHEESE FINGERS**

*Miniature Dessert Station* | \$22 per guest, selection of 5

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**BANANA GATEAU**

banana cake, milk chocolate ganache, banana mousse

**OPERA GATEAU**

vanilla cake, coffee buttercream, dark chocolate glaze

**LEMON TART**

pate sucee, lemon, curd, meringue

**HAZELNUT TART**

crunchy praline filling, milk chocolate ganache, hazelnut cream

**CHOCOLATE GATEAU**

flourless chocolate cake, milk chocolate ganache, white chocolate mousse

**FRUIT GATEAU**

vanilla cake, white chocolate mousse, berry mousse

**PÂTE À CHOUX**

egg leavened dough, pastry cream, fudge sauce

**CHEESECAKE**

raspberry ganache, fresh fruit



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 filled with a light-colored liquid and has a slice of lemon perched on the rim. The background is blurred, showing a person in 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*

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### **BRUT ROSÉ**

gruet 'cuvée 89' usa

### **BRUT**

gruet 'cuvée 89' usa

### **SAUVIGNON BLANC**

koha, marlborough,  
new zealand 2021

### **CHARDONNAY**

matchbook, 'old head'  
yolo county, california 2021

### **ROSÉ**

bieler père & fils, coteaux d'aix  
en provence, france 2022

### **PINOT NOIR**

comtesse marie, languedoc,  
france 2021

### **CABERNET SAUVIGNON**

hess select, north coast,  
california 2020

### **SANGIOVESE**

scarpetta, 'frico' tuscany,  
italy 2021

## *Beer*

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### **KRONENBOURG 1664**

### **BELL'S TWO HEARTED**

### **LEFFE BLONDE ALE**

### **STELLA ARTOIS**

### **STELLA 0.0**

### **AVAL CIDER**

## *Liquor*

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### **TITO'S VODKA**

### **TWO JAMES GIN**

### **BACARDI RUM**

### **GOSLING'S BLACK SEAL RUM**

### **RITTENHOUSE RYE**

### **MAKER'S MARK BOURBON**

### **DEWAR'S 12 YR SCOTCH**

### **HENNESSY VS COGNAC**

### **CAZADORES TEQUILA**

# Beverage Package | Premium

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

## *Wine* | *select four*

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### **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 2021

### **CHARDONNAY**

sandhi, central coast, california 2020

### **ROSÉ**

domaine de fontsainte, gris de gris, languedoc, france 2022

### **PINOT NOIR**

pike road, willamette valley, oregon 2021

### **CABERNET SAUVIGNON**

l de laffitte laujac, médoc, bordeaux, france 2020

### **GRENACHE BLEND**

kermit lynch, côtes du rhône, rhône valley, france 2021

## *Beer*

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### **KRONENBOURG 1664**

### **BELL'S TWO HEARTED**

### **LEFFE BLONDE ALE**

### **STELLA ARTOIS**

### **STELLA 0.0**

### **AVAL CIDER**

## *Liquor*

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### **GREY GOOSE VODKA**

### **VALENTINE'S VODKA**

### **HENDRICK'S GIN**

### **PROBITAS WHITE BLENDED RUM**

### **WILD TURKEY 101 RYE**

### **DETROIT CITY DISTERLLY BUTCHER'S CUT BOURBON**

### **JOHNNIE WALKER BLACK**

### **PIERRE FERRAND 1840 1ER CRU DE COGNAC**

### **CASAMIGOS TEQUILA**

### **CASAMIGOS REPOSADO TEQUILA**

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