Menus



Anthology Events
1265 Washington Boulevard
Detroit, MI — 48226





Contents

Breakfast, Brunch, & Lunch

BREAKFAST & ENHANCEMENTS	4
BRUNCH Plated & Buffet	5
LUNCH Plated & Buffet	6
LUNCH Sandwiches & Breaks	7
Reception & Dinner	
PASSED CANAPÉS)
MARKET STATIONS 10	0
MAIN ENTRÉES Individual	1
MAIN ENTRÉES Duo	2
MAIN ENTRÉES Dessert 13	3
STROLLING RECEPTION	4
Beverages	
STANDARD PACKAGE	7
PREMIUM PACKAGE	8



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, overnight oats topped with seasonal fruit and honey, 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 butter, 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, grilled roll

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

bibb lettuce, radish, tarragon

HOUSE SALAD

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

RICOTTA TARTINE

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

Second Course

MORTADELLA & PEPPER RELISH SANDWICH

sharp provolone, focaccia

QUICHE LORRAINE

eggs, bacon, gruyere

BRIOCHE FRENCH TOAST

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

FLAT IRON STEAK & EGGS | +\$3 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

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 | 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

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

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

LEMON TART

pate sucree, lemon curd, meringue

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

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

WARM ROASTED BEEF & GRUYERE

roast beef, gruyere cheese, horseradish sauce, onion roll

CHICKEN CAESAR WRAP

romaine lettuce, parmesan cheese

MUFFALETTA

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

MUSHROOM BAHN MI | vegan

roasted shiitake, clamshell, 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



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, TOMATO JAM

description

vegan + gluten-free

GRUYERE GOUGERES

gruyere, puff pastry, quince paste

POTATO & GRUYERE CROQUETTES

gruyere, whipped potato, breadcrumbs, creme fraiche, chive

SPINACH FINANCIER

savory spinach, roquefort

BEETROOT & TRUFFLE TARTLET

+ \$2 per guest, vegan beet puree, truffle

STUFFED GRUYERE GOUGERES

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

GOAT CHEESE FLAN

chevre, asparagus

Seafood

SMOKED SALMON

smoked salmon puff pastry, herbed creme fraiche, smoked salmon, salmom roe

SMOKED TROUT 'CAVIAR'

+\$4 per guest smoked trout roe, crispy potato chip,creme fraiche, chive

PRAWN & PEANUT SKEWER

shrimp, peanut sauce

SPANISH TARTINE

spanish tomato bread, red pepper, anchovy, arugula

SHRIMP TOAST

shrimp paste, sriracha aioli, kabayaki sauce, scallion, sesame

OYSTER ROCKERFELLER

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

Poultry + Meat

POTATO PAVE

pressed, thinly sliced potato, bacon jam

PROSCIUTTO TARTINE

whipped feta, prosciutto, balsamic creme, micro arugula

HAM & GRUYERE PITHIVIER

puff pastry sandwich

DUCK CONFIT PASTILLA

stuffed phyllo dough

LAMB ALBONDIGAS

meatballs in a spicy tomato sauce

BEEF NEGIMAKI SHOYU

+\$2 per guest skewered grilled beef roll ups. shoyu sauce

Market Stations

Market Stations

IMPORTED FRENCH CHEESES & CHARCUTERIE | \$17 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

LE SUPREME SEAFOOD TOWER | \$18 per guest

shrimp, oysters & snow crab
100 guest minimum, chef curated per event on availability

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, candied walnuts, honey vinaigrette

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 2)

Beef Entrées

SLICED BEEF SIRLOIN

tarragon jus, pomme purée

FILET OF BEEF

6-ounce, center cut filet, herb butter, red wine demi-glace, seasonal vegetables, pomme puree

WINE BRAISED SHORT RIB

roasted root vegetables, polenta

Chicken Entrée

RUSTIC CHICKEN TAPENADE

bone-in chicken breast, rustic olive tapenade, braised red lentils, seasonal vegetables

ROASTED CHICKEN BREAST PIPERADE

pickled peppers, onions, charred peppers, pomme purée

ROASTED CHICKEN MADEIRA

bone-in chicken breast, maitake, clam shell & king ali'i mushrooms, madeira sauce, seasonal vegetables, polenta

HERBED CHICKEN

herbed roasted bone-in chicken breast, natural jus, wild rice, seasonal vegetables

Vegan Entrées

COCONUT & RED CURRY

roasted cauliflower, crispy brussels sprouts, sweet coconut & red curry sauce

LEAVE WELLINGTON

brussels sprouts, sweet potato, sage, chili vinaigrette

RATATOUILLE

zucchini, squash, potato and eggplant. tomato sauce.

CARROT FLORET

shaved brussels sprouts, roasted garlic pepper puree, roasted peppers, shallots, honey, lemon zest.

Seafood

SCALLOPS | +\$10 per guest

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

ROASTED SALMON

potato leek soubise, wild rice, seasonal vegetables

OVEN-ROASTED SEA CHILEAN BASS

chilean sea bass, champagne beurre blanc, seasonal vegetables, roasted fingerling potatoes

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, candied walnuts, honey vinaigrette

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)

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 \$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

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

Strolling Reception

Minimum Order of 50 guests *+\$175 chef attendant Fee Per 75 Guests

Carving Station*

BEEF SIRLOIN MANHATTAN CUT | \$35 per guest

horseradish sauce, natural jus, seasonal vegetables, roasted fingerlings

HERB-ROASTED SALMON | \$30 per guest

leek & potato soubise, seasonal vegetables, wild rice

LEG OF LAMB ROULADE | MKT

spinach, mushrooms, rosemary, lamb jus, polenta

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

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

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. Add fries \$4

CONEY BAR

beef dogs, lafayette chili

NASHVILLE HOT CHICKEN SLIDER

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

SOFT PRETZEL & WARM CHEESE

smoked cheddar queso and bleu cheese queso

MINI BEEF SLIDERS

wagyu beef, butter-grilled brioche bun, rocket sauce, lettuce, tomato, pickle, onion

GRILLED CHEESE FINGERS

LAMB SLIDERS

seasoned ground lamb, tzatziki, chermoula, lettuce, tomato

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



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 2023

CHARDONNAY

matchbook, 'old head' yolo county, california 2021

ROSÉ

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

PINOT NOIR

comtesse marion, languedoc, france 2022

CABERNET SAUVIGNON

hess select, north coast, california 2020

SANGIOVESE

scarpetta, 'frico' tuscany, italy 2021

Beer

KRONENBOURG 1664

BELL'S TWO HEARTED

LEFFE BLONDE ALE

STELLA ARTOIS

STELLA 0.0

AVAL CIDER

Liquor

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

BRUT ROSÉ

françois 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

aquinas, north coast 2019

GRENACHE BLEND

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

Beer

KRONENBOURG 1664

BELL'S TWO HEARTED

LEFFE BLONDE ALE

STELLA ARTOIS

STELLA 0.0

AVAL CIDER

Liquor

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 BLANCO TEQUILA

CASAMIGOS REPOSADO

TEQUILA

