



**GARDEN**  
THEATER

## **Banquet Menu**

**TheGardenDetroit.com**

**[events@thegardendetroit.com](mailto:events@thegardendetroit.com)**

**313.832.0888**

## **Passed Hors d'Oeuvres**

Minimum of twenty-five per selection

### **\$3 Per Person**

Tomato Bruschetta on Crostini

Chilled Spiced Gazpacho Shooter, Kalamata Olive Sour Cream

Tomato Soup Shooter, Grilled Cheese

Spanakopita Tart, Tzatziki Sauce (GF)

BBQ or Sweet & Sour Meatballs

Bacon Wrapped Scallops (GF)

Vegetarian or Southwestern Spring Roll

Fruit Skewers with Pina-Colada Yogurt (GF)

### **\$4 Per Person**

Beef Carpaccio Crostini, Creamed Wild Mushroom & Boursin Cheese

Truffle Beef Tartar Spoon, Crisp Lavash & Shaved Parmesan (GF)

Beef & Wild Mushroom Wellington

Braised Beef Short Rib, Sharp Cheddar Grits (GF)

Tandoori Chicken Skewers, Cashew-Lime Sauce (GF)

Crisp Coconut Shrimp, Mango Chutney

Duck Pot Stickers, Ginger Sauce

New England Crab Cake, Red Pepper Aioli

### **\$5 Per Person**

Poached Shrimp Cocktail, Pickled Radish & Sprout Salad (GF)

Imported Lamb Chops, Michigan Apple-Mint Rub (GF)

## Platters & Displays

<b>Garden Vegetables (GF)</b>	<b>\$5 Per Person</b>
Asparagus, Sweet Peppers, Broccoli, Cauliflowers, Carrots, Tomato, Celery & English Cucumber, Sun Dried Tomato Vinaigrette & Blue Cheese Ranch	
<b>Grilled &amp; Roasted Garden Vegetables (GF)</b>	<b>\$10 Per Person</b>
Grilled Asparagus, Honey Roasted Carrots, Roasted Sweet Peppers, Curry Roasted Cauliflower, Grilled Portobello & Pesto Roasted Roma Tomatoes, Sun Dried Tomato Vinaigrette & Bleu Cheese Dressing	
<b>Baked Brie Cheese En Croute</b>	<b>\$125 Per Tray/ Serves 50</b>
Double Cream Brie, Port Soaked Dried Fruit & Toasted Pecans, Toasted Bread, Grapes, Berries & Nuts	
<b>Sliced Seasonal Fruits &amp; Berries (GF)</b>	<b>\$7 Per Person</b>
Pina-Colada Yogurt	
<b>Domestic &amp; Imported Cheese</b>	<b>\$8 Per Person</b>
Assorted Crackers, Baguette, Berries & Grapes	
<b>Spinach &amp; Artichoke Dip</b>	<b>\$60 Per Pan/ Serves 30</b>
Spinach, Artichoke, Mozzarella, Parmesan, Pita & Baguette Toast	
<b>Antipasto</b>	<b>\$10 Per Person</b>
Assorted Salami, Marinated Olives, Tomato, Artichoke, Roasted Peppers, Imported Cheese, Grilled Zucchini, Crackers & Garlic Bread	
<b>Sushi Platter</b>	<b>\$6 Per Person</b>
Assorted Nigiri, Hand Rolls, Futomaki, Traditional & Inside out Rolls, Wasabi, Soy & Pickled Ginger	
<b>Jumbo Shrimp Cocktail (GF)</b>	<b>\$5 Per Person</b>
Lemon, Horseradish-Vodka Cocktail Sauce	
<b>East &amp; West Coast Oysters on the Half Shell (GF)</b>	<b>\$ Market Price</b>
Hot Sauce, Lemon, Mignonette Sauce	
<b>Enhance Your Seafood Display</b>	<b>\$350 Ice Carving</b>
<b>Detroit Snacks (GF)</b>	<b>\$7 Per Person</b>
Better Made Chips, Chocolate, Popcorn & Peanuts	

## Plated Meals

### Plated Light Lunch Salads

**Includes Bread, Butter and Water. Soup Course Additional \$4**

#### **Chopped**

**\$12 Per Person, \$18 Grilled Chicken, \$20 Salmon**

Iceberg Lettuce, Avocado, Hard Cooked Egg, Bacon, Tomato, English Cucumber, Sharp Cheddar, Bleu Cheese, Spring Onion & Choice of Dressing

#### **Caesar**

**\$12 Per Person, \$18 Grilled Chicken, \$20 Salmon**

Hearts of Romaine, Parmesan, Crouton, Caesar

#### **MI Harvest**

**\$12 Per Person, \$18 Grilled Chicken, \$20 Salmon**

Soft Local Farmed Lettuce, Spiced Pecans, Port Soaked Dried Fruit, Seasonal Fruit, Raspberry Dressing

### Plated Main Course Lunch

**Includes Chef's Choice Starch & Seasonal Veg, Salad, Bread & Butter.**

**Soup Course Additional \$4**

#### Poultry

##### **Garden Theater Chicken (GF)**

**\$26 Per Person**

Supreme Bone N Chicken Stuffed with Boursin, Baby Spinach & Prosciutto, Natural Jus

##### **Panko Crusted Chicken Breast**

**\$24 Per Person**

Panko Herb Crusted Topped with Wild Mushroom & Leek Ragout

##### **Fire Grilled Chicken Breast (GF)**

**\$22 Per Person**

Choice of Picatta or Marsala Sauce

#### Seafood

##### **Scottish Salmon**

**\$26 Per Person**

Topped with Tomato Bruschetta & Champagne Sauce

##### **MI Whitefish**

**\$26 Per Person**

Parmesan Cheese Crust with Lemon-Caper Cream Sauce

#### Meat

##### **Petite Filet (GF)**

**\$30 Per Person**

Topped with Wild Mushroom Ragout & Demi-Glace

##### **Tender Petite Beef Steak (GF)**

**\$24 Per Person**

Topped with Wild Mushroom Ragout & Demi-Glace

Vegetarian

**Mushroom Stuffed Ravioli**

**\$20 Per Person**

Wild Mushroom with Roasted Brussels Sprouts, Cherry Cream Sauce, Topped with Goat Cheese

**Penne Roma (GF)**

**\$20 Per Person**

Mushrooms, Artichoke Hearts, Sun Dried Tomatoes, Black Olives, Basil Pesto, Penne Pasta

**Main Course Dinner**

**Includes Chef's Choice Starch & Seasonal Veg, Salad, Bread & Butter.**

**Soup Course Add \$4**

Poultry

**Garden Theater Chicken (GF)**

**\$32 Per Person**

Supreme Bone N Chicken Stuffed with Boursin, Baby Spinach & Prosciutto, Natural Jus

**Panko Crusted Chicken Breast**

**\$27 Per Person**

Panko Herb Crusted Topped with Wild Mushroom & Leek Ragout

**Fire Grilled Chicken Breast (GF)**

**\$25 Per Person**

Choice of Picatta or Marsala Sauce

Seafood

**Scottish Salmon (GF)**

**\$32 Per Person**

Topped with Tomato Bruschetta & Champagne Sauce

**MI Whitefish (GF)**

**\$30 Per Person**

Parmesan Cheese Crust with a Lemon-Caper Cream Sauce

Meat

**6 oz. Filet Mignon**

**\$36 Per Person**

Wild Mushroom Ragout or House Zip Sauce

**Tender Petite Beef Steak**

**\$34 Per Person**

Topped with Wild Mushroom Ragout & Demi-Glace

**Braised Beef Short Rib**

**\$32 Per Person**

Natural Reduction

Vegetarian

**Mushroom Stuffed Ravioli**

**\$24 Per Person**

Wild Mushroom with Roasted Brussels Sprouts, Cherry Cream Sauce, Topped with Goat Cheese

**Penne Roma**

**\$24 Per Person**

Mushrooms, Artichoke Hearts, Sun Dried Tomatoes, Black Olives, Basil Pesto, Penne Pasta

Duet Plates

**Surf & Turf**

**\$42 Per Person**

Filet Mignon with Demi-Glace & 5oz Lobster Tail with drawn butter

**Fire Grilled Bone-In Chicken Breast & Grilled Salmon**

**\$40 Per Person**

Natural Jus & Champagne Sauce

**BUFFETS**

**Breakfast Buffet**

**All Breakfast Selections Include Fruit Juices, Tea & Coffee**

**Continental**

**\$14 Per Person**

Baked Pastries, Muffins, Bagels, Croissants, Cream Cheese, Yogurt, Granola, Fruit Preserves

**Quick Start**

**\$11 Per Person**

Assorted Bagels, Plain Cream Cheese, Smoked Salmon Cream Cheese, Butter & Fruit Preserves

**Garden Theater Breakfast**

**\$21 Per Person**

Cheddar Scrambled Eggs, Thick Cut Bacon, Maple Cured Sausage, Cinnamon French Toast, Maple Whipped Cream, Hash Browns, Seasonal Fruit Display, Baked Pastries, Butter & Fruit Preserves

**Garden Theater Brunch**

**\$28 Per Person**

Cheddar Scrambled Eggs, Thick Cut Bacon, Maple Cured Sausage, Cinnamon French Toast, Maple Whipped Cream, Hash Browns, Seasonal Fruit Display, Baked Pastries, Butter & Fruit Preserves, House Salad with Dressings, Chef's Choice Starch & Vegetables, Fire Roasted Chicken Breast Natural Jus & Champagne Sauce (50 people or more)

**Belgium Waffles or Sweet Pancakes**

**\$6 Per Person**

Whipped Cream, Maple Syrup, Berry Compote, Vanilla Rum Bananas, Candied Pecans

**Yogurt Parfaits**

Granola, Seasonal Fruit

**\$4 Per Person**

**Lunch & Dinner Buffets**

**\$30 Per Person Lunch, \$42 Per Person Dinner, Minimum of 25 Guests**

**Includes Chef's Choice Starch & Seasonal Veg, Salad & Dressing, Bread & Butter  
Select Two Main Courses**

Poultry

**Panko Crusted Chicken Breast**

Panko Herb Crusted Topped with Wild Mushroom & Leek Ragout

**Fire Grilled Chicken Breast (GF)**

Choice of Picatta or Marsala Sauce

Seafood

**Scottish Salmon (GF)**

Topped with Tomato Bruschetta & Champagne Sauce

**MI Whitefish (GF)**

Parmesan Cheese Crust with a Lemon-Caper Cream Sauce

Meat

**Roasted Sliced Tenderloin**

Topped with Wild Mushroom Ragout & Demi-Glace

**Themed Buffets**

**Minimum 50 Guests or Additional \$150 Service Fee For Fewer Than 50 Guests**

**Eastern Market Salad Station**

**\$8 Per Person**

Michigan Harvest Salad, Caesar Style with Garlic Croutons, Spinach Salad with Feta, Red Onion, Olive & Poppy Seed Dressing, Beef Steak Tomato, Mozzarella, Aged Balsamic & Basil

**Whipped Potato Bar (GF)**

**\$9 Per Person**

Garlic Whipped Potato, Smashed Red Skin Potato, Maple Whipped Sweet Potato, Mushroom Ragout, Crispy Onions, Sharp Cheddar, Bleu Cheese, Bacon, Sour Cream & Green Onions

**MI Deli Buffet** **\$23 Per Person**

House Made Soup, Chef's Choice Composed Salad, Mixed Soft Greens, Cream Dressing, Vinaigrette. Meats to Include Roast Beef, Black Forest Ham, Corned Beef, Turkey, Genoa Salami, Sliced Cheeses, Lettuce, Onions, Dill Pickles, Tomatoes, Olives, Mustard, Mayonnaise & Artisan Bread

**South of the Border** **\$24 Per Person**

Tortilla Chips, Hard & Soft Tacos, Ground Beef, Chicken, Onions & Peppers, Jalapeños, Shredded Cheese, Lettuce, Onion, Tomatoes, Sour Cream, Salsa, Guacamole

**Mid Town BBQ** **\$32 Per Person**

Potato Salad, Collard Greens, Watermelon, Jack Daniels BBQ St. Louis Ribs, Chicken, Corn on the Cob, Brown Sugar Baked Beans, Cheddar Macaroni & Cheese

**Kids Buffet** **\$14 Per Person**

Mixed Garden Salad with Dressings, Fresh Fruit, French Fries, Macaroni & Cheese, Chicken Nuggets, Beef Sliders, Pizza

**Coney Island** **\$14 Per Person**

Hot Dogs and Buns, Coney Sauce, Shredded Cheese, Onions, Mustard, Better Made Chips

**Dessert** **\$8 Per Person**

Assorted Cookies, Brownies, Minis, Pies & Cakes

**Late Night Snacks**

**Snacks** **\$10 Per Person**

Corn Chips & Spicy Tomato-Tomatillo Salsa, Baked Herb Pita Chips & House Made Hummus, Kettle Chips & Blue Cheese Dip, Pretzel Bites & Schuler's Bar Cheese

**Sliders** **\$10 Per Person**

Pulled Buffalo Chicken & Cheeseburger with Fries & Condiments

**Pizza** **\$8 Per Person**

Assorted Baked Pizzas

**Nachos** **\$8 Per Person**

Beef, Chicken, Tortilla Chips, Pepper Jack Cheese, Spring Onions, Tomatoes, Jalapeños, Guacamole, Salsa & Sour Cream

**Oven Roasted Wings (GF)** **\$8 Per Person**

Comes with 2 Sauces

**Jumbo Fried Pretzel Sticks** **\$7 Per Person**



### Carving Station

**One Attendant Required Per 75 Guest (\$100 Per Attendant). Minimum of 50 Guests Served with Rolls & Condiments**

**Dijon & Herb Crusted Certified Angus New York Strip (GF) \$16 Per Person**  
Horseradish-Chive Cream, Stone Ground Mustard, Pickled Vegetables & Au Jus

**Herb Roasted Tenderloin of Beef \$18 Per Person**  
**or Dijon & Herb Crusted U.S.D.A Prime Rib**  
Horseradish-Chive Cream, Stone Ground Mustard, Pickled Vegetables & Au Jus

**Maple Brined Breast of Turkey (GF) \$11 Per Person**  
Herb Braised Leg, Cranberry-Serrano Chutney

**Berkshire Pork Loin (GF) \$13 Per Person**  
Cider Mustard Sauce, Bacon & Onion Chutney

**Dijon & Herb Crusted Imported Rack of Lamb (GF) \$16 Per Person**  
Rosemary, Garlic Jus

### **Action Stations**

**One Attendant Required Per 75 Guest (\$100 Per Attendant). Minimum of 50 Guests**

**Omelets Station (GF) \$10 Per Person**  
Spinach, Tomato, Onion, Wild Mushrooms, Sweet Bell Peppers, Asparagus, Feta, Cheddar, Swiss, Bacon, Sausage & Ham

**Pasta Station \$15 Per Person**  
Penne, Farfalle & Cheese Tortellini, Vegetables, Tomato & Alfredo Sauces, Chicken & Shrimp, Served with Toasted Garlic Baguettes

**Asian Stir-Fry Station \$16 Per Person**  
Chicken, Rock Shrimp & Stir Fry Vegetables, Citrus Glaze & Teriyaki, Soy Sauce

**Faygo Float Station (GF) \$8 Per Person**  
Assortment of Faygo Pop & Vanilla Ice Cream

**Dessert**

**Petite Dessert Station**

**\$6 Per Person**

Assortment of mini desserts

**Plated Desserts**

**\$6 Per Person**

Key Lime Pie, Flourless Chocolate Cake & Caramel Cheese Cake

**Cookies**

**\$16 Per Dozen**

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Double Fudge & Sugar

**Brownies**

**\$24 Per Dozen**