



CATERING MENU





Welcome!

Welcome to Detroit, the Motor City – a destination for enthusiasts of cars, culture, gaming, music and sports. This city on the comeback is stronger and bursting with more energy than ever before.

Centerplate is a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at the TCF Center.

Our style is collaborative and our Detroit team is delighted to work with you to ensure your experience here in Michigan is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in Detroit.



Jennifer McDonnell

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CENTERPLATE'S COMMITMENT TO QUALITY

We are very supportive of healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish and lean meats.

Our culinary staff is also available to event planners throughout the planning process, and we solicit event organizers to determine the best selections and special options for their guests. We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include chef-attended stations in which guests can assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



Gluten-free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten and common allergens such as nuts.

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BREAKFAST MENUS



BREAKFAST

CONTINENTAL BREAKFAST

Prices listed are per guest. Minimum of 25 guests.

All Continental Breakfasts are served with assorted fruit juices, freshly brewed coffee, decaffeinated coffee and herbal teas.

Morning Call \$17.00

Freshly baked demi danish, breakfast breads and muffins, butter and preserves

Lake Michigan Sunrise \$20.00

Seasonal fruit and berry display, assorted yogurts, freshly baked demi danish, breakfast breads, muffins, butter and preserves



ENHANCE YOUR CONTINENTAL BREAKFAST

Prices listed are per piece. Minimum of 10 pieces per selection.

Personal Frittata \$5.00

- Sausage, onions, bell peppers and sharp cheddar cheese
- Spinach and tomato
- Bacon, corn, Gruyère

Breakfast Croissant Sandwiches or Burrito \$6.00

- Bacon, egg and cheese
- Sausage, egg and cheese
- Green onion, roasted red pepper and egg

Yogurt Parfaits \$6.00

Yogurt with fresh seasonal strawberries and granola

BREAKFAST

BREAKFAST BUFFET

Prices listed are per guest. Minimum of 25 guests.

Breakfast Buffets include assorted fruit juices, freshly brewed coffee, decaffeinated coffee and herbal teas.

Riverside Breakfast Buffet \$24.00

- Seasonal fresh fruit and berries
- Freshly baked pastries, muffins and croissants
- Butter and preserves
- Scrambled eggs with aged cheddar and fresh herbs



BREAKFAST ENHANCEMENTS

Prices listed are per guest. Minimum of 25 guests.

Egg and Omelet Station* \$9.00

Prepared to order with cage free eggs, mushrooms, onions, tomatoes, cheese, spinach, bacon and diced ham

Eggs Benedict* \$9.00

Lightly poached eggs served on toasted English muffins with Canadian bacon and topped with hollandaise sauce

Double Thick Vanilla Cinnamon French Toast* \$8.00

Served with whipped cream and warm Michigan blueberry compote

Gourmet Yogurt Bar \$8.00

Vanilla yogurt, toasted granola, golden raisins and seasonal fruit

Buttermilk Biscuits \$6.00

With sausage gravy

Cheese Blintzes \$5.00

With fruit compote

Steel Cut Oatmeal Station \$6.00

Hot oatmeal with milk, cinnamon, brown sugar, raisins and toasted nuts on the side

*Requires a \$180.00 Chef Attendant Fee.

BREAKFAST

PLATED BREAKFAST

Prices listed are per guest. Minimum of 25 guests.

All Plated Breakfasts are served with freshly baked breakfast pastries, butter, orange juice, freshly brewed coffee, decaffeinated coffee and hot tea.

The Detroiter \$24.00

Scrambled farm fresh eggs, roasted roma tomato halves, Applewood smoked bacon and home fried thyme roasted potatoes wedges served with a buttermilk biscuit

Bananas Foster French Toast \$25.00

Thick slices of French baguette toast battered and grilled golden brown. Accompanied by jumbo pork sausage links, cinnamon and sugar coated fried plantains and sweet maple syrup

GF Steak & Eggs Breakfast \$28.00

A char grilled flat iron steak au poivre, accompanied with your choice of scrambled or cheddar cheese frittata egg, thyme roasted potato wedges



GF Breakfast Bowl \$22.00

Freshly scrambled eggs layered with breakfast potato, diced onions, diced bell peppers, bacon or sausage, sharp cheddar cheese, topped with chive blossom and blistered grape tomatoes

Windsor Breakfast \$29.00

Poached eggs placed on English muffin with grilled Canadian bacon, topped with béarnaise sauce, served sweet potato-maple hash



A LA CARTE MENU



A LA CARTE

BEVERAGES

Freshly Brewed Coffee (gallon) \$55.00

Decaffeinated Coffee (gallon) \$55.00

Assorted Hot Teas (gallon) \$45.00

Freshly Brewed Organic Great Lakes (gallon) \$65.00

Coffee or decaffeinated coffee

Lemonade (gallon) \$30.00

Fruit Punch (gallon) \$30.00

Unsweetened Iced Tea (gallon) \$30.00

Bottled Water (each) \$3.75

Assorted Canned Soda (each) \$3.75
Coca-Cola® products

Michigan Made Sodas (each) \$3.50
Faygo® and Vernors® brands

Assorted Bottled Fruit Juices (each) \$4.50
Orange, apple, cranberry and grapefruit

Assorted Fruit Juices (gallon) \$37.00
Orange, apple and cranberry



WATER SERVICE

Electric Water Dispenser \$150.00

First five-gallon jug included
Client to arrange for utilities separately.

Five-Gallon Jug of Water \$30.00

Infused Water (gallon) \$35.00

Choice from:

- Citrus-Ginger
- Cucumber-Mint
- Strawberry-Lime



A LA CARTE

MORNING SNACKS

Muffins (dozen) \$35.00

Bran, blueberry
and banana

Bagels (dozen) \$40.00

An assortment served with
butter and New York style
cream cheese

Danish (dozen) \$40.00

Fruit and cheese fillings

Assorted Donut Holes (dozen) \$30.00

**Assorted Mini
Croissants** (dozen) \$36.00

Whole Fresh Fruit (dozen) \$27.00

**European Style
Breakfast Pastries** (dozen) \$40.00

**Chocolate Stuffed
Croissants** (dozen) \$40.00

GF **Seasonal Fruit and Berries**
Small (for 25 people) \$85.00
Large (for 50 people) \$160.00

GF **Whole Fresh Fruit** (dozen) \$27.00

GF **Fresh Fruit Shooters** (dozen) \$48.00

GF **Assorted Chobani®
Greek Yogurt** (dozen) \$46.00

Individual Granola Bars (dozen) \$48.00



A LA CARTE

AFTERNOON BREAK

Pretzels, Potato Chips and Popcorn (dozen) Individual sized bags	\$28.00
Trail Mix (dozen) Individual sized bags	\$35.00
Candy Bars (dozen) Assorted full-sized	\$48.00
Tortilla Chips (pound) Served with salsa	\$19.00
House-Made Potato Chips (pound) Nicely seasoned	\$14.00
Crunchy Pretzel Twists (pound)	\$12.00
Lemon Hummus Shooters (dozen) Served with fresh vegetable sticks	\$48.00



A Variety of Salad Shooters (dozen) · Michigan cherry salad · Caesar salad · Vegan quinoa salad	\$54.00
Gourmet Sandwich Platter 12 assorted sandwiches · Roasted turkey breast and baby Swiss cheese · Sliced chicken breast on pretzel rolls · Eastern Market roasted vegetables with balsamic syrup · Corn beef thinly sliced with Gruyère cheese on marble rye	\$90.00
Jumbo Soft Pretzels (2 dozen) Served with spicy mustard	\$96.00
Pretzel Poppers (4 dozen) Served with spicy mustard	\$45.00

Freshly Baked Cookies Platter of 1 dozen Platter of 2 dozen	\$28.00 \$56.00
Chocolate Fudge Brownies (dozen)	\$35.00
Salted Caramel Brownies (dozen)	\$40.00
Macarons (dozen)	\$45.00
Mini Cupcakes (dozen)	\$48.00
Lemon and Raspberry Bars (dozen)	\$45.00



LUNCH MENUS



LUNCH

BOXED LUNCHES

Prices listed are per guest. Minimum order of 20 boxes per selection.

Boxed Lunches include individual bag of chips, whole fruit, freshly baked cookies, and condiments. Bottled water served on the side.



Motor City Delicatessen Sandwiches \$25.00

Choice of:

- **Turkey and Swiss**
Roasted breast of turkey with imported baby Swiss cheese
- **Chicken Pretzel Roll**
Sliced marinated chicken breast, provolone cheese, on a freshly baked pretzel roll
- **Eastern Market**
Garden fresh and marinated, roasted vegetables with aged balsamic syrup
- **Corn Beef and Rye**
Thinly sliced corned beef with Gruyère cheese

Ambassador Wraps \$26.00

Choice of:

- **Farmer's Market**
Grilled garden fresh eggplant, zucchini, yellow squash, carrots, red peppers and portobello mushrooms drizzled with extra virgin olive oil, fresh herbs and balsamic syrup
- **Mid-Town Club**
Honey smoked ham, roast turkey breast, cheddar and imported baby Swiss cheese, hard boiled eggs, green peppers and cucumbers. Green Goddess dressing
- **Greektown**
Strips of Mediterranean spiced chicken, tahini paste, cucumbers, red peppers and mint. Tzatziki dressing



LUNCH

CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 30 guests.

Service fee if various menu items are selected.

Chilled Plated Lunch entrées include bakery-fresh rolls with butter, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

ENTRÉES

Please select one Chilled Entrée from the list below:

GF **Peppercorn Striploin Salad** \$34.00
Spring mix, haricot vert, crumbled bleu cheese and grape tomatoes with blue cheese vinaigrette (nut-free)

GF **Southwest Chicken Salad** \$25.00
Spring mix, black beans, corn, peppers and crisp tortilla crumbles with cilantro lime vinaigrette (dairy & nut-free)

Grilled Baby Romaine Chicken Caesar Salad \$30.00
Fresh Baby Romaine drizzled with olive oil then char grilled, served with house made croutons, Asiago bark, tri color julienne peppers, roasted Roma tomato topped with peppercorn Caesar dressing



GF **Cold Thai Rice Noodle Salad with Grilled Chicken Breast** \$25.00
Crisp Asian match stick vegetables drizzled with sweet Thai chili dressing (dairy-free)
Substitute Salmon Add \$11.00
Substitute Shrimp Add \$8.00

DESSERTS

Please select one Dessert from the list below:

Coffee Italian Cake
Light sponge cake with coffee mascarpone mousse and coffee accented streusel

White Chocolate Chambord Cheesecake
Creamy white chocolate and black raspberry liqueur

GF **Triple Chocolate Torte**
Creamy white chocolate mousse with two layers of fudgy flourless semi-sweet chocolate cake

LUNCH

PLATED LUNCH ENTRÉES

Prices listed are per guest. Minimum of 30 guests.

Plated Entrées include choice of salad, freshly baked rolls with butter, Chef's choice of seasonal vegetables and starch, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

ENTRÉES

Choose one Entrée from the list below:

- GF** **Michigan Chicken \$40.00**
Boneless breast marinated in apple brandy, grilled and topped with maple apple compote
- GF** **Herb Roasted Chicken Breast \$37.00**
Fresh chicken breast seasoned with freshly chop herbs then seared to golden brown topped with Vodka Cream Sauce
- GF** **Tenderloin of Beef \$59.00**
Pan seared choice filet of beef and served sun-dried tomato compote and three-peppercorn red wine demi-glace sauce
- GF** **Hoisin Glazed Salmon \$49.00**
North Atlantic center cut salmon fillets pan seared then roasted topped with hoisin sauce



- GF** **Merlot Braised Short Rib \$50.00**
Boneless beef short rib lightly seasoned then seared then slowly simmered in merlot demi then topped with peppercorn merlot reduction



LUNCH

PLATED LUNCH ENTRÉES *continued***SALADS**

Please select one Salad from the list below:

GF TCF House Salad

Fresh field greens topped with sun-dried tomatoes, mushrooms, carrots and Bermuda onions. Buttermilk ranch dressing

Traditional Caesar

Romaine lettuce with cherry tomatoes, Parmesan cheese and herbed paprika croutons with Caesar dressing

Garden Salad

Fresh greens with grape tomatoes, English cucumbers and shredded carrots served with ranch dressing and house vinaigrette

GF Thai Ginger Salad

Artisan mixed lettuce topped with match stick carrots, shred red cabbage, grape tomato, bean sprouts, sliced cucumbers, and pickle ginger, served with Thai ginger vinaigrette dressing

**DESSERTS**

Please select one Dessert from the list below:

Carrot Cake

Spicy carrot cake laced with walnuts, frosted with sweet cream cheese frosting

Salted Caramel Cheesecake

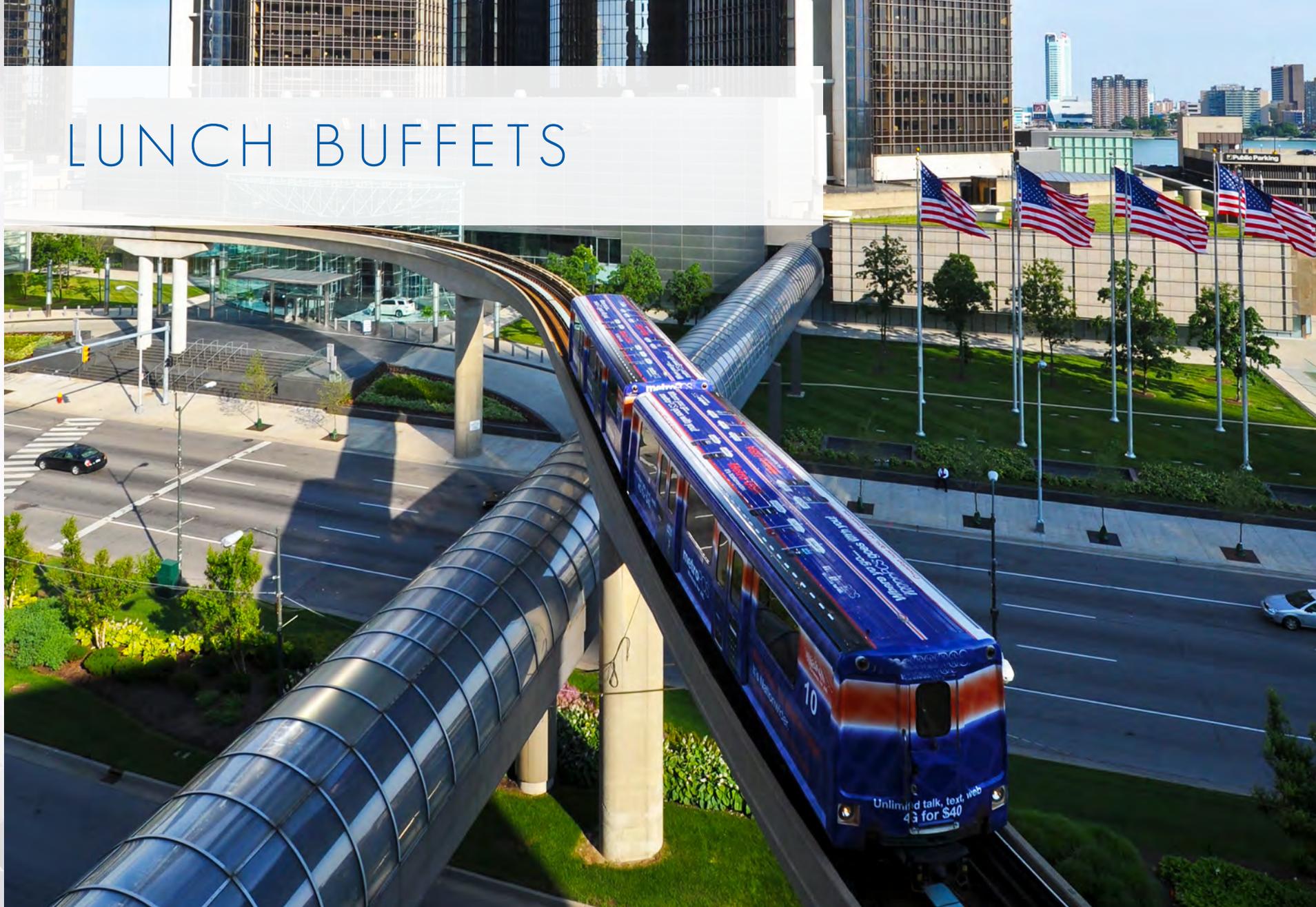
Caramel swirled cheesecake topped with salted caramel and whipped cream

Lemon Italian Cream Torte

Moist sponge cake layered with lemon mascarpone cream filling



LUNCH BUFFETS



LUNCH BUFFETS

MOTOWN DELI BUFFET \$38.00

Prices listed are per guest and include up to two hours of service. Minimum of 30 guests. All Lunch buffets include freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

GF Mixed Field Greens Salad
With tomatoes, cucumbers, bell peppers and croutons. Creamy ranch and vinaigrette dressings

GF Quinoa Salad
A vegan favorite enhanced with edamame, roasted corn and roasted red peppers. Light lime vinaigrette

GF House-made Seasoned Kettle Chips
Thinly sliced potato deep fried to golden brown tossed with grated Parmesan cheese, seasoning salt, and crushed red peppers (vegan option with no cheese)

Traditional Condiments

Dill pickles, mayonnaise, Dijon and whole grain mustard



Motor City Delicatessen Sandwiches

Choice of:

- **Turkey and Swiss**
Roasted breast of turkey with imported baby Swiss cheese
- **Chicken Pretzel Roll**
Sliced marinated chicken breast, provolone cheese, crisp lettuce and tomatoes on a freshly baked pretzel roll
- **Eastern Market**
Garden fresh and marinated, roasted vegetables with aged balsamic syrup
- **Corn Beef & Gruyère Cheese**
Thinly sliced house cured and cooked corn beef grilled then placed on freshly baked marble rye bread with Gruyère cheese and stone ground mustard

Freshly Baked Cookies

An assortment of large gourmet cookies

LUNCH BUFFETS

NEW CENTER BUFFET

Choice of 1 Entrée \$45.00

Choice of 2 Entrées \$55.00

Prices listed are per guest. Minimum of 30 guests.

Buffets include freshly baked rolls with butter, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

SALADS

Please select two Salads from the following:

GF **Fruit Platter**

Seasonal fresh fruit and berries

GF **Garden Salad**

Fresh greens with grape tomatoes, English cucumbers and shredded carrots served with ranch dressing and house vinaigrette

Traditional Caesar

Romaine lettuce with cherry tomatoes, Parmesan cheese and herbed paprika croutons with Caesar dressing

Renaissance Salad

Artisan mixed lettuce with crunchy sesame sticks, local goat cheese and dried cranberries. Apple cider vinaigrette dressing



GF **Michigan Cherry Salad**

Spring lettuce with crumbled blue cheese, sun-dried cherries, fried tortilla frizzles and Bermuda onions. Balsamic vinaigrette dressing

GF **Quinoa Salad**

A vegan favorite enhanced with edamame, roasted corn and roasted red peppers. Light lime vinaigrette



LUNCH BUFFETS

NEW CENTER BUFFET continued

ENTRÉES

Please select Entrée(s) from the following:

- GF** **Tea Smoked Salmon**
North Atlantic salmon fillets and amazu shoga, topped with a key lime sauce
- GF** **Michigan Chicken**
Boneless breasts marinated in apple brandy grilled and topped with maple apple compote
- GF** **Beef Tips**
Tender strips of sirloin slowly simmered in demi-glace sauce seasoned with sherry. Topped with cremini mushrooms and crispy onions
- GF** **Roasted Acorn Squash**
Basted with extra virgin olive oil and stuffed with red lentil and quinoa pilaf
- GF** **Herb Roasted Chicken Breast**
With Vodka cream sauce
- GF** **Balsamic Roasted Pork Loin**
With braised red cabbage, topped with local apple chutney



DESSERTS

Please select two Desserts from the following:

- New York Cherry Cheesecake**
Served with sweet cherries in syrup and whipped cream
- German Chocolate Cake**
Light chocolate cake covered with traditional caramel, pecan, walnut and coconut icing
- Lemon Bars**
Lemon curd on a buttery shortbread dusted with confectioner sugar
- Assorted Cookies and Brownies**
Large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge
- Assorted Petite Fours \$6.00**

 - Mini Cheesecake
 - Lemon Bars
 - Truffles
 - Mini Cannoli
 - Mini Cupcakes
 - Mini Éclairs
 - Mini Fruit Tarts

LUNCH BUFFETS

SOUTH OF THE BORDER \$45.00

Prices listed are per guest and include up to two hours of service. Minimum of 25 guests. All Lunch buffets include freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

Southwest Salad

Romaine lettuce with corn, black beans, roasted bell peppers, cheddar cheese and tortilla crumbles. Served with cilantro lime vinaigrette and chipotle ranch dressings

Chicken Fajitas

Marinated chicken breast grilled with red bell peppers and charred sweet onions

Beef Fajitas

Marinated flank steak grilled, served with sofrito

Warm Flour Tortillas

Assorted Toppings

Jack and cheddar cheese, lettuce, tomatoes, pico de gallo, dice onions, jalapeños, and sour cream



Spanish Rice

Baked with cilantro, peppers and onions

Ranchero Beans

With tomatoes and green chilies

Freshly Baked Corn Muffins and Butter

Mexican Bread Pudding

With raisins, cinnamon and rum sauce



LUNCH BUFFETS

BELLE ISLE BARBEQUE \$45.00

Prices listed are per guest and include up to two hours of service. Minimum of 25 guests. All Lunch buffets include freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

Spring Lettuce Mix

With red onions, black olives, Roma tomatoes and croutons. Creamy Ken's ranch and vinaigrette dressings

Creamy Coleslaw

Shredded green and red cabbage, carrots, and scallions mixed with traditional sweet and sour dressing

Broccoli Salad

Diced broccoli, shred carrots, raisins, sunflower seeds, bacon bits, all tossed in a creamy dressing

Smoky Barbeque Baked Beans

Slowly simmered with special blend of seasonings

Barbeque Pulled Pork

Slow roasted pork butt simmered in our signature barbeque sauce. Served with mini brioche rolls and house pickles



Chicken Breast Sandwiches

Marinated and grilled. Served with a Kaiser roll with roasted garlic mayonnaise. Accompanied by crisp lettuce, sliced tomatoes and red onions

Condiments

Barbeque sauce, mayonnaise and Dijon mustard

House-Made Kettle Chips

Freshly made potato chips topped with grated Parmesan, red pepper flakes, and seasoning salt or have them dusted with sea salt

Dessert Squares

Double fudge brownies



LUNCH BUFFETS

LIGHTER FARE \$34.00

Prices listed are per guest and include up to two hours of service. Minimum of 25 guests. All Lunch buffets include freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.



Mixed Field Greens Salad

With tomatoes, cucumbers, bell peppers and croutons. Creamy ranch and vinaigrette dressings



Quinoa Salad

A vegan favorite enhanced with edamame, roasted corn and roasted red peppers. Light lime vinaigrette



House Made Vegetable Soup

House made vegetable soup in a rich tomato broth. Served with crackers

Fresh Sliced Fruit Platter

Fresh hand sliced seasonal fruit placed on a platter



Herb Marinated Grilled Chicken Breast Platter

Fresh chicken breast tossed in chopped herbs then char grilled and julienned

Freshly Baked Rolls

Freshly Baked Cookies

An assortment of large gourmet cookies



RECEPTION MENUS



RECEPTION

RECEPTION PLATTERS

Prices listed are per platter. Each platter serves approximately 25 guests unless otherwise stated.

GF **Garden Fresh Crudité** \$90.00

Fresh celery, sweet bell peppers, broccoli, cucumbers, peppers, cherry tomatoes, cauliflower and carrots with buttermilk ranch dip

Charcuterie Board \$190.00

Locally made artisan salami, sausage and pâté, served with pickled vegetables, stone-ground mustard, marmalade and sliced baguette

Mediterranean Platter \$110.00

Hummus dip, black olive tapenade, minted cous cous, a selection of cured olives and cubes of Greek feta. Served with assorted flatbread and toasted Zaatar pita chips

Artisan Cheese \$135.00

Selection of sliced domestic, imported, and local farmstead cheeses accompanied by olives, pickled vegetables, rustic crackers and flatbreads

GF **Jumbo Shrimp Platter** \$210.00

Served with fresh lemon and cocktail sauce
75 shrimp per platter

GF **Roasted Farm Fresh Vegetables** \$105.00

Seasonal garden veggies drizzled with extra virgin olive oil and aged balsamic syrup

Smoked Salmon Platter \$275.00

Accompanied by capers, red onions and dill.
Served with flatbread crackers

GF **Crab Claw Platter** Market

With fresh lemons and dill aioli. 45 crab claws per platter

GF **Scallop & Shrimp Ceviche** \$190.00

Tomato, Fresno jalapeño, lime juice and cilantro.
Served with tri-color nachos and lavash

Spinach Artichoke Dip or Buffalo Chicken in a bread Bowl Dip \$130.00

Served with toasted bread chunks, seasoned pita chips and tortilla chips

Baked Brie \$225.00

Each wheel serves approximately 25 guests

Imported brie with your choice of sweet or savory filling, wrapped in puff pastry and baked golden brown.

Select one topping:

- Fresh berry compote
- Smokey sun-dried tomato and basil
- Cherry and pecan with rosemary
- Basil pesto



RECEPTION

COLD HORS D'OEUVRE

Prices listed are per piece. Minimum of 25 pieces per selection.

GF **Jumbo Shrimp Shooters** \$5.00

With spicy bloody mary sauce and celery sticks

GF **Roma Tomatoes, Mozzarella and Fresh Basil** \$4.50

Served in a flaky tartelette with pesto

GF **Asparagus** \$4.50

Wrapped in thinly sliced prosciutto

GF **Chicken Salad Tartlettes** \$4.00

Traverse City dried cherries and celery in petite tart shells

Smoked Beef Tenderloin Crostini \$5.00

With roasted garlic and caramelized onion aioli

GF **Antipasto Kabobs** \$5.00

Tri-colored tortellini, marinated roasted tomato, kalamata olives and prosciutto

GF **Mini Afghan Salad** \$4.00

Diced tomatoes, cucumbers, red onion, cilantro, lemon juice, olive oil and chicory greens

GF **Mediterranean Antipasto Skewers** \$6.00

With tomatoes, olives, artichokes, peppers and buffalo mozzarella

GF **Hummus Shooters with Crisp Vegetable Sticks** \$4.00

- Lemon roasted garlic
- Smoked sun-dried tomato pesto

GF **Shrimp Ceviche** \$5.00

Marinated bay shrimp with cilantro and lime

GF **Asian Calamari Cocktails** \$4.00

Tender squid with bell peppers, onions and lemon

GF **Tuna Poke Spoons** \$4.00

Tamari, sesame and pickled radish



RECEPTION

HOT HORS D'OEUVRE

Prices listed are per piece. Minimum of 25 pieces per selection.

House-Made Crab Cakes \$5.50

House-made and served with spicy rémoulade

GF Bacon Wrapped Scallops Market Price
 Glazed with teriyaki sauce

Coconut Shrimp \$4.00

With apricot cherry horseradish

GF Beef or Chicken Kabobs \$5.50

Chipotle Steak Churrasco \$5.50

Bourbon sweet sriracha sauce

Spanakopita \$4.00

With saffron aioli

Brie en Croute with Raspberry \$5.50

Brie cheese blended with raspberry baked in a puff dough with raspberry coulis dipping sauce

GF Tandoori Chicken Skewers \$4.50

Roasted garlic, ginger, cayenne pepper, cumin and lime juice with a spicy tomato yogurt sauce

Adobe Chicken \$5.00

Yellow rice, chicken and andouille sausage with fresh herbs, baked in phyllo dough

Vegetable Spring Rolls \$3.00

Served with sweet chili sauce

Mac n' Cheese Bites \$4.00

Lightly breaded and fried golden

GF Bacon Wrapped Dates with Almond \$4.00

Pepperoni Calzone \$5.00

Pepperoni, Monterey Jack cheese, pepper, and onions in a Italian calzone pastry. Served with marinara sauce

Barbeque Shrimp & Grits \$5.50

A whole shrimp marinated in hardwood smoked barbeque sauce, placed on savory hand-formed grit cake, with Tasso ham, green onion and blackened seasoning

Punjabi Vegetable Samosa \$4.00

Onion, potato and peas, mixed with a fragrant medley of herbs and spices, wrapped in a chick-pea blended flour triangle pastry

Asparagus with Asiago Cheese \$4.00

Roasted in cold pressed olive oil



RECEPTION

SMALL PLATE STATIONS

Prices listed are per small plate. Minimum of 25 per selection.
Each Small Plate is individually prepared and served. All small plate selections are paired with vegetables specially selected by our Executive Chef.

Stout Braised Short Ribs* \$16.50

Boneless beef marinated in Bell's Kalamazoo Stout and slowly simmered then topped with balsamic syrup and crispy fried onions

GF Thai Glazed Salmon* \$24.00

Grilled Atlantic Salmon brushed with a Thai glaze sauce

GF Tea Smoked Salmon* \$21.00

North Atlantic salmon fillets wrapped in nori and amazusa shoga, topped with a key lime sauce

Southwestern Crab Cakes* \$29.00

Served with a warm pineapple ginger salsa

GF Apricot Glazed Roasted Pork Tenderloin* \$18.00

Roasted and topped with smoked mango chutney

*A \$150+ fee per culinary professional is required



GF Thyme Roasted Chicken Breast* \$17.00

Served with flame roasted apples topped with vodka cream sauce

GF Giant Diver Scallop \$15.00

Giant Diver Scallop lightly seasoned then pan seared wrapped with Cajun candy bacon, served on top of creamy cheddar cheese grits finished with house made chili oil

GF Vegan Selection* \$14.00

Prepared daily with respect and thoughtfulness by our team of culinary professionals using high quality seasonal, local products



RECEPTION

RECEPTION STATIONS

Prices listed are per guest. Minimum of 25 guests.

Pasta Station \$16.00

- Golden brown baked penne with pomodoro sauce, grilled local Italian sausage and grande mozzarella
- Grilled chicken and rotini tossed with broccoli, mushrooms, roasted red peppers, and creamy Alfredo sauce
- Vegetarian four cheese ravioli cooked with sun-dried tomato, shiitake mushrooms, English peas, leeks and white wine cream sauce

GF Wing Station \$16.00

- Traditional Buffalo, sweet chili glazed, and Parmesan garlic chicken wings
- Waffle cut french fries
- Celery sticks
- Ranch and blue cheese dipping sauce

GF Salad Shooter Station \$7.00

An assortment of salads served in petite glasses

- Michigan Salad
- Caprese Salad
- Greek Salad
- Vegan quinoa salad with roasted vegetables



Gourmet Mac N' Cheese Station \$16.00

Top off with an assortment of toppings

- Elbow macaroni with creamy four cheese sauce baked with herb gratin topping
- Small shells with rotisserie chicken, Applewood smoked bacon, caramelized red onion, smoked cheddar cheese sauce
- Gemelli tossed with asparagus, mushrooms, zucchini, vidalia onions, roasted bell peppers and white cheddar cheese sauce
- Toppings to include: pepper jack cheese, cheddar cheese, Parmesan cheese, jalapeños and scallions

GF Fajita Bowl Station \$16.00

Pre-built bowls with an assortment of toppings

- **Chicken Fajita** – Brown rice, black beans, roasted corn, seasoned chicken, mild red chili sauce, and cheddar cheese
- **Beef Fajita** – Brown rice, black beans, roasted corn, thin sliced beef, mild red chili sauce and pepper jack cheese
- **Vegetarian Fajita** – Brown rice, black beans, roasted corn, garbanzo beans, sliced black olives, mild red chili sauce, cheddar cheese
- Toppings: cheddar cheese, sour cream, salsa, tortilla strips, shredded lettuce and diced tomato

RECEPTION

CARVED TO ORDER STATIONS

Grilled Beef Tenderloin* \$320.00

Serves approximately 20 guests

Paired with wild mushroom demi-glace sauce, and petit Kaiser rolls

Apple Cured Pork Loin* \$320.00

Serves approximately 40 guests

Balsamic glazed, served with apple chutney and fresh dinner rolls

Herb Crusted Turkey Breast* \$175.00

Serves approximately 25 guests

French cut turkey breast served with peppercorn mayonnaise, sage aioli and Parker House rolls

Greektown Carvery* \$320.00

Serves approximately 20 guests

Roasted rosemary leg of lamb with tzatziki sauce and mini pretzel buns

*A \$150+ fee per culinary professional is required

DESSERTS

Prices listed are per dozen

A la Carte Petite Desserts

- Mini Cheesecake \$30.00
- GF · Truffles \$45.00
- Mini Cupcakes \$35.00
- Mini Fruit Tarts \$60.00
- Lemon Bars \$40.00
- GF · Chocolate Dipped Strawberries \$50.00
- Mini Cannoli \$55.00
- Mini Éclairs \$35.00
- French Macarons \$30.00
- Salted Caramel Brownies \$30.00
- Chocolate Fudge Brownies \$40.00
- Baklava Tartlets \$50.00
- Assorted Cookies \$28.00

GF **Pineapple Flambé*** \$14.00

Pineapple sautéed with brown sugar and butter, flambéed with spiced rum. Served over vanilla bean ice cream



DINNER MENUS



DINNER

PLATED DINNERS

Prices listed are per guest. Minimum of 25 guests.

Service fee if various menu items are selected. Plated Dinner Entrées include choice of salad, side, bakery fresh rolls with butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

ENTRÉES

Please select one from the following:

GF **Hummus Encrusted Chicken** \$40.00

Seared chicken breast encrusted with house made hummus topped with smoked paprika then oven roasted, served with lemon velouté (nut free)

GF **Everything Bagel Encrusted Chicken** \$40.00

Chicken breast seared then encrusted with diced onions, poppy seeds, sesame seeds, cracked black pepper, served with a classical supreme sauce (dairy & nut free)

GF **Artichoke Sundried Tomato,
Florentine Stuffed Chicken** \$40.00

Fresh chicken breast stuffed with artichokes, sundried tomato, and sautéed spinach, topped with roasted garlic caper jus (dairy & nut free)



GF **Fuji Apple Roasted Chicken Breast** \$40.00

Fresh chicken breast marinated with fresh herbs then seared topped with roasted Fuji apples served with a vodka cream sauce

GF **Curry Lime Filet** \$80.00

Marinated Filet infused with curry and lime then char grilled to perfection, topped with cucumber melon salsa (dairy & nut free)

GF **Herb Encrusted New York Striploin Block Steak** \$60.00

Hand cut New York striploin encrusted with fresh herbs from our garden char grilled to perfection

DINNER

PLATED DINNERS *continued*ENTRÉES *continued*

GF **Faygo Root beer Braised Short Ribs** \$55.00
Boneless short ribs slow simmered in local Faygo root beer until fork tender topped with root beer and merlot reduction (dairy & nut free)

GF **Flat Iron Steak Au Poivre** \$55.00
Hand cut flat iron steak encrusted with cracked black pepper and sea salt pan seared, served with béarnaise sauce

GF **Sweet Thai Chili Glazed Salmon** \$55.00
Atlantic salmon filet pan seared then brushed with a sweet Thai chili sauce (dairy & nut free)

Jumbo Shrimp Scampi \$60.00
Sautéed Jumbo Shrimp with onions, garlic, white wine, lemon juice, capers, diced tomatoes, served with sweet pea puree, roasted Yukon potato, and grilled herb baguette toast (nut free)



SALADS

Please select one from the following:

GF **TCF House Salad**
Fresh field greens topped with sun-dried tomatoes, carrots and Bermuda onions. Buttermilk ranch dressing

GF **Michigan Cherry Salad**
Artisan lettuce with crumbled blue cheese, sun-dried cherries, fried tortilla frizzles and Bermuda onions. Balsamic vinaigrette dressing

GF **Renaissance Salad**
Artisan mixed lettuce with crunchy sesame sticks, local goat cheese and dried cranberries. Apple cider vinaigrette dressing

GF **Thai Ginger Salad**
Artisan mixed lettuce topped with match stick carrots, shred red cabbage, grape tomatoes, bean sprouts, sliced cucumbers, and pickled ginger, served with Thai ginger vinaigrette dressing

DESSERTS

Please select one from the following:

Tiramisu Cake
With melted chocolate sauce

New York Cherry Cheesecake
Served with sweet cherries in syrup and whipped cream

Chocolate Truffle Cake
Chocolate lover's dream! Rich, creamy chocolate ganache that melts in your mouth

Lemoncello Tart
Sweet pastry filled with lemon curd and topped with whipped cream



BEVERAGES



BEVERAGES

PARTY PACKAGES

Detroit Pub Crawl \$425.00

Motor City IPA (24) Bottles

Detroit Ghetto Blaster (24) Bottles

Better Made Potato Chips (48) Bags

Happy Hour \$715.00

Miller Genuine Draft and Miller Lite (24) Bottles

Canyon Road Chardonnay (6) Bottles

Canyon Road Cabernet Sauvignon (6) Bottles

Pretzel Poppers with Spicy Mustard Dipping Sauce (12) Dozen

Classic Wine Bar \$1,875.00

William Hill Chardonnay (12) Bottles

William Hill Cabernet Sauvignon (12) Bottles

Assorted Cheese & Cracker Platter (100) Guests

Southwest Fiesta \$1,275.00

Margaritas (50) Cocktails

Corona (50) Bottles

Tortilla Chips & Salsa (100) Guests

Celebration \$1,050.00

Chandon Brut Classic (10) Bottles

Chef's Selection of Assorted Mini Desserts (120) Pieces



BEVERAGES



HOSTED BEVERAGES*

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.

Ultra-Premium Spirits \$9.00

By the cocktail

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Whiskey

Premium Spirits \$8.00

By the cocktail

Ketel One Vodka
Tanqueray Gin
Captain Morgan Original Spice Rum
Jose Cuervo Especial Tequila
Dewar's 12 Scotch
Crown Royal Whisky
Seagram's VO Whisky

Deluxe Spirits \$7.00

By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Camarena Silver Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Crown Whisky



* Professional licensed bartenders are required. A bartender fee of \$150 per bartender will be applied.

Premium Wine \$8.00

By the glass

Natura Organic, Chardonnay
Darkhorse, Cabernet Sauvignon
Ecco Domani, Delle Venezie, Pinot Grigio

Deluxe Wine \$7.00

By the glass

Canyon Road, Chardonnay
Beringer, Cabernet Sauvignon
Placido, Pinot Grigio

Imported and Microbrew Beer \$7.00

By the bottle/can

Heineken
Sam Adams Boston Lager
Ghettoblaster
Corona
Sierra Nevada Pale Ale

American Premium Beer \$6.00

By the bottle

Bud Light
Miller Genuine Draft
Miller Lite
Coors Light
Mike's Hard Lemonade
O'Doul's Amber (non-alcoholic)

BEVERAGES

SPIRITS

By the bottle

Vodka

New Amsterdam	\$82.50
Ketel One	\$147.00
Grey Goose	\$187.00

Gin

Bombay Original	\$132.50
Tanqueray Gin	\$134.00
Bombay Sapphire	\$147.00

Rum

Bacardi Superior	\$80.00
Captain Morgan Spiced Rum	\$89.00
Bacardi 8	\$156.00

Whiskey/Bourbon

Jack Daniel's	\$147.00
Bulleit	\$169.00
Woodford Reserve	\$205.00

Canadian/Blended Whiskey

Seagram's 7	\$67.00
Seagram's VO	\$77.00
Crown Royal (750 ml)	\$151.00

Scotch

Dewar's White Label	\$151.00
Dewar's 12	\$200.00
Johnnie Walker Black	\$223.00

Tequila

Camarena Silver	\$102.50
Jose Cuervo Especial	\$116.00
Herradura Silver (750 ml)	\$205.00

Cognac

Hennessy V.S.	\$214.00
D'Usse' V.S.O.P. (750 ml)	\$232.00
Hennessy V.S.O.P.	\$339.00



Vermouth

Sweet Vermouth	\$38.00
Dry Vermouth	\$38.00

Cordials

Triple Sec	\$25.00
Peach Schnapps	\$55.00
Blue Curacao	\$55.00
Southern Comfort	\$124.00
Tuaca	\$137.00
Baileys Irish Cream	\$142.00
Grand Marnier (750 ml)	\$178.00
St. Germain (750 ml)	\$178.00
Chambord (750 ml)	\$156.00

Mixers

Coke, Diet Coke and Sprite (Liter)	\$8.50
Tonic, Soda and Club Soda (12 oz)	\$3.25
Orange and Cranberry Juice (64 oz)	\$18.00

BEVERAGES



WINE

SPARKLING

Chandon Brut – California \$85.00
Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors.

Stelina Di Notte, Prosecco – Italy \$42.00
Crisp citrus, white peach and almond brioche flavors. Body is light with a touch of sweetness.

WHITE WINES

Pinot Grigio

Castello Banfi, San Angelo – Italy \$60.00
Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish.

Ecco Domani, Pinot Grigio – Italy \$40.00
Delicate flower aromas with a hint of citrus. Offers tropical fruit flavors and a crisp, refreshing finish.

Placido – Delle Venezie, Italy \$25.00
Fresh and fruity aromas of pears as well as citrus and grapefruit.

Sauvignon Blanc

Whitehaven – New Zealand \$65.00
Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish.

Natura Organic – Casablanca, Chile \$35.00
A delightfully complex nose of lime, grapefruit and fresh herbs. A fresh, bright and pleasing wine with nicely balanced acidity.

Fetzer Echo Ridge – California \$25.00
A delight complex nose of lime, grapefruit and fresh herbs. A fresh, bright and pleasing wine with nicely balanced acidity.

Alternative White

Bonterra, Viognier – California \$60.00
Aromas of peaches and cream, citrus blossom and apricot.

Stag's Leap Winery, Viognier – California \$72.00
Juicy apricot and nectarine dominate the palate with a subtle blend of passion fruit, melon and honeysuckle.

Riesling

Pacific Rim – Washington \$55.00
Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate.

Chardonnay

Canyon Road – California \$25.00
Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose.

A by Acacia – California \$42.00
Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

Storypoint - California \$45.00
Flavored and aromas of ripe yellow, pear and white peach. Subtle hints of vanilla and toasted oak.

William Hill Estate Winery – California \$34.00
Ripe tropical and stone fruit complemented by notes of caramel, brown spice and toasted oak.

Natura Organic – California \$35.00
Ripe, rich with intense notes of tropical fruit. Citrus aromas of grapefruit and lime blend with notes of pineapple.

BEVERAGES

WINE continued

RED WINES

Merlot

Walnut Crest Select – *Chile* \$25.00

Notes of Strawberry, ripe red fruits and subtle spice. Nicely balanced on the palate with sweet, well rounded tannins, and a broad pleasant finish.

Columbia Winery – *Washington* \$50.00

Dark berry fruit flavor with notes of toasty oak and vanilla.

Sterling Vintners – *California* \$45.00

Harmonious blend of black cherry, berries and all spices. Balanced blend of red fruits.

Malbec

Trivento Golden Reserve – *Argentina* \$72.00

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins.

Pinot Noir

Edna Valley – *California* \$50.00

Rose petal, cola, earth and black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins.

Rainstorm – *Oregon* \$58.00

Soft and elegant with flavors of bright cherry, pomegranate and red berries.

Fetzer – *California* \$25.00

Light with ripe, bright cherry and strawberry notes. A smooth mouth-feel with a touch of spice.

Alternative Red

Fetzer Crimson, Red Blend – *California* \$28.00

Aromas of black cherry, allspice and vanilla. Raspberries and plums on the palate.

Cabernet Sauvignon

Chateau Souverain – *California* \$45.00

Deep ruby purple in color and boasts vivid aromas and roasted vanilla, mocha and baking spices.

Dark Horse – *California* \$35.00

Dark jammy fruit flavors of blackberry, black cherry and hint of nutmeg.

Silver Totem – *Washington* \$60.00

Silky ruby red portraying aromas of cherry, cedar and violet with lush flavors of currant and blackberry.

Beringer Main & Vine – *California* \$25.00

Full of jammy black fruit flavors that make this wine enticing from the first sip.



INFORMATION



GENERAL INFORMATION

POLICIES AND SERVICES

Exclusivity

Centerplate maintains the exclusive rights to provide all food and beverage in the TCF Center.

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

Service Charge and Tax

A 21.5% "House" charge or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations. The "house" or "administrative" charge of 21.5% is added to your bill for the catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers. If the customer is an entity claiming exemption from taxation in the State of Michigan, the customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.

Payment Policy

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.



GENERAL INFORMATION

POLICIES AND SERVICES continued

Linen Service

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Events without full meal service that require tablecloths may be clothed for \$6.00 per tablecloth and table skirting for \$35.00.

Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, Easter Sunday, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), Centerplate will notify the customer of estimated labor fees based on the information supplied by the customer.

Delayed or Extended Service

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high volume functions, an additional labor charge will apply.



Service Times

Meal services are based on the following:

- Breakfast service is based on four (4) hours which includes two (2) hours for banquet set-up, one (1) hour for service and one (1) hour for clean-up.
- Lunch and Dinner services are based on five (5) hours which includes two (2) hours for banquet set-up, two (2) hours for service and one (1) hour for clean-up.
- Reception service is based on four (4) hours which includes two (2) hours for banquet set-up, one (1) hour for service and one (1) hour for clean-up.

In the event that the service period exceeds the above time frame, an additional labor charge of \$30.00 per hour per wait staff will be applied. Should your Event require extended pre or post service or stand by times or deviation from the standard set, an additional labor charge may apply.

Supplement Staffing Fees

Charge for staffing fees will apply to your function. Required staff and rates will be determined through your Catering Sales Manager. Fees are based on menu selection and timing of service required.

GENERAL INFORMATION

POLICIES AND SERVICES continued



Vouchers

Centerplate requires a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers/cards to be distributed.

The vouchers/cards will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers/cards redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.

Alcoholic Beverage Guidelines

Centerplate is the sole holder of liquor licenses for the TCF Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Cancellation Policy

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to the event, Centerplate is reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than seventy two (72) business hours prior to the event will forfeit the 90% deposit.

Sustainability

Centerplate at the TCF Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations.

Centerplate actively participates in all TCF Center's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports regional based vendors and farms to incorporate local, seasonal items whenever possible. Centerplate partners with community based organizations to minimize the waste of leftover items that provide for Metro Detroit's under served.

Centerplate offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and the Detroit Regional Authority.

GENERAL INFORMATION



POLICIES AND SERVICES continued

Guarantees

The Customer shall notify Centerplate, no less than five (5) business days (excluding holidays and weekends) prior to the Event, with the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance based on the service selected.

If Customer fails to notify Centerplate of the guaranteed attendance within the time required, Centerplate shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO's, and such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable house charge and sales tax.
- Any food and beverage event requiring a preset menu item above the guarantee number of guests may incur additional food and/or labor charges.

- Should additional persons attend the event in excess of the total of Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the house charge and local taxes.
- Should the Guaranteed Attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest will apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Manager and Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events. The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility which the Event will be held.





MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

