



CONTINENTAL BREAKFAST TABLES

*Prices are per-guest and based on 90 minutes of continuous service
Beverages included are fresh coffee, selection of tea, and a selection
of chilled fruit juices
Minimum guest count--15**

THE GOURMAND

\$28

Sliced seasonal fruits & berries
Bagels & cream cheese
Vanilla yogurt parfait, macerated berries, bee pollen granola, Honey
Breakfast pastries, butter, honey & preserves

THE ZEALOT

\$33

Sliced seasonal fruits & berries
Vanilla yogurt parfait, macerated berries, bee pollen granola
Smoked salmon, pickled onions, bagels & cream cheese
Farm fresh hard-boiled eggs
Breakfast pastries, butter, honey & preserves

***200 setup fee added if under minimum guest count**

Please note: Due to our culinary team's use of the highest-quality seasonal ingredients, menu items & prices are subject to 5% fluctuation without notice. Custom menus available upon request with prior culinary approval. A customary 24% taxable service charge and 6% Michigan sales tax will be added.

CONTINENTAL
BREAKFAST
TABLES

DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam



BREAKFAST TABLES

BREAKFAST TABLES

*Prices are per-guest and based on 90 minutes of continuous service
Beverages included are fresh brewed coffee, selection of tea, and a selection of
chilled fruit juices
Includes bakery basket, butter, honey, preserves
Minimum guest count—25**

THE NOOK

\$34

Sliced seasonal fruits & berries
Scrambled eggs & fragrant herbs
Applewood smoked bacon or chicken breakfast sausage

THE BISTRO

\$42

Honey scented fruit salad, fresh berries
Greek yogurt, bee pollen granola
Herb roasted new potatoes
Applewood smoked bacon

Choice of Eggs (Select One):
Herbed chevre frittata, smoked bacon, cheddar
Scrambled eggs, spinach, shaved parmesan
Scrambled eggs & fragrant herbs

THE CHEF'S TABLE

\$48

Sliced seasonal fruits & berries
Vanilla yogurt parfait, macerated berries, bee pollen granola
Smoked salmon, spicy cress, assorted bagels & cream cheese
Fennel roasted potatoes, melted leeks & fine herbs
Applewood smoked bacon & chicken breakfast sausage
Scrambled eggs & fragrant herbs
Egg white frittata, roasted peppers

***\$200 setup fee added if under minimum guest count**

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DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam



PLATED
BREAKFAST

PLATED BREAKFAST

*Beverages included are fresh brewed coffee, selection of tea,
and a selection of chilled fruit juices
Includes seasonal bakery basket, butter, honey, preserves
Minimum guest count—25*

FARM EGG QUICHE

\$22

Warm spinach salad, bacon vinaigrette
Yogurt panna cotta, berries & granola

BREAKFAST CROISSANT SANDWICH

\$26

Ham, egg, aged cheddar & arugula
Tropical fruits, citrus salad & fresh berries

BRIOCHE FRENCH TOAST

\$24

Chef selection of seasonal toppings
Applewood smoked bacon
Sliced seasonal fruit medley

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DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam



BREAKFAST
& BRUNCH
STATIONS

DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam

BREAKFAST & BRUNCH STATIONS

Prices are per-guest and based on 90 minutes of continuous service

OMELETTE STATION

\$18/guest

Farm fresh eggs
Selection of rock shrimp, ham, bacon, cheddar, swiss,
scallion, spinach, tomato, pepper, fine herbs,
smoked salmon, roasted mushrooms

25-guest minimum

1 chef attendant required, per 75 guests--\$150

MALTED WAFFLES

\$14/guest

Buttermilk and gluten-free batters, berry compote,
Maple syrup, spiced pecans, vanilla whipped cream

25-guest minimum

1 chef attendant required, per 75 guests--\$150

LOX & BAGEL STATION

\$20/guest

Cured and smoked salmon
Assorted bagels, cream cheese, capers, tomato, red onion,
watercress

*15-guest minimum *chef attendant not required*

MIMOSA or BLOODY MARY STATION

\$18/guest

House sparkling wine or Tito's premium vodka
Fresh juices
Fresh garnishes

25-guest minimum

1 bartender required, per 50 guests--\$150

DAXTON DELECTABLES STATION

\$16/guest

*Displayed desserts curated and house-made
Family style service add \$10 Per Table*

Chocolate ganache cake
Eclairs
Dulce de leche cheesecake
Seasonal fruit tarts
Citron cream puff

***Station to be served with breakfast or brunch only**

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BREAKFAST
& BRUNCH
ENHANCEMENTS

BREAKFAST & BRUNCH ENHANCEMENTS

*A la carte additions to breakfast and brunch tables
Prices shown are per item, per guest*

Anson mills grit cakes, aged white cheddar	\$8
Steel cut oatmeal, dried fruits, brown sugar, roasted apples	\$6
Buttermilk, blueberry, or banana pancakes, maple syrup	\$8
Mini waffles, berry compote, maple syrup	\$10
Sweet mascarpone crepes, berry compote	\$12
Assorted bagels, whipped cream cheese	\$15
Scrambled eggs	\$6
Scrambled eggs, ham & swiss cheese	\$7
Scrambled egg whites & tomato	\$7
Traditional eggs benedict	\$12
Smoked salmon benedict, truffle hollandaise	\$16
Peekytoe crab benedict, wilted spinach, herbed hollandaise	\$18
Croissant breakfast sandwiches, ham, egg & aged cheddar	\$12
Homestyle potatoes	\$6
Applewood smoked bacon	\$8
Grilled honey glazed ham	\$8
Turkey bacon	\$8
Chicken breakfast sausage	\$8

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DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam



A LA CARTE

DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam

A LA CARTE ADDITIONS

A la carte food offerings available until 5PM

BEVERAGES

Fresh squeezed orange or grapefruit juices	\$70/gallon
Fresh squeezed lemonade	\$55/gallon
Fresh brewed iced tea	\$55/gallon
Apple or cranberry juice	\$60/gallon
Fresh Coffee	\$90/gallon
Selection of tea	\$6/item
Still water & sparkling water	\$6/item
Assorted soft drinks—Coca-Cola Products	\$6/item
Assorted Faygo or Vernors	\$5/item
Flavored sparkling water	\$7/item

FRESH FRUIT, YOGURT & GRANOLA BARS

Assorted breakfast cereals & fresh berries	\$6/guest
Sliced seasonal fruit & berries	\$7/guest
Vanilla yogurt parfait, macerated berries, granola	\$8/guest
Fruit skewers, ginger infused yogurt	\$6/guest
Lemongrass scented fruit salad, fresh berries	\$6/guest
Whole seasonal fruit	\$5/guest
Assorted Kind bars	\$6/guest
Assorted protein bars	\$7/guest

SWEETS

Daxton bakery basket, butter, honey & preserves	\$48/dozen
Assorted locally made doughnuts (Minimum 2 dozen)	\$48/dozen
Assorted cookies	\$40/dozen
Blondies & brownies	\$40/dozen
Individually wrapped candy bars	\$6/item
Assorted chocolate covered pretzels	\$12/guest

SAVORIE

Vegetable crudité	\$40/dozen
Mini smoked salmon bagels, cream cheese, capers	\$60/dozen
Assorted display of berries, fruit & local cheese and crackers	\$16/guest
Assorted Great Lakes potato chips	\$6/item
Individual bags of local pretzels	\$6/item
House-roasted nuts, sea salt	\$6/item
Daxton trail mix	\$6/guest
Assorted artisan popcorn	\$6/guest
Assorted house-made root vegetable chips & dip	\$12/guest

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CLASSIC
BREAK
PACKAGES

CLASSIC BREAK PACKAGES

Prices are per guest, based on 60 minutes

Minimum guest count—12

THE SUNRISE

\$12

Sliced seasonal fruits & berries
Vanilla yogurt parfait, macerated berries, granola
Breakfast pastries, butter, honey & preserves

BIRMINGHAM MOVIE BREAK

\$16

Detroit popcorn
Assorted movie theater boxed candies & chocolate Bars
Assorted Faygo or Vernors

SWEET & SALTY

\$17

House roasted nuts, chocolate covered pretzels, potato chips, popcorn

FRUIT & NUTS

\$15

Fruit skewers, ginger infused yogurt
Dried fruit & house roasted nuts
Whole seasonal fresh fruit

HAPPY HOUR

\$28

BBQ short rib slider, parker house rolls
Chicken wings, house made hot sauce, smoky blue cheese
House made root vegetable chips
Chocolate pretzels
Locally sourced beer & wine selections *** charged upon consumption*

LIGHT & HEALTHY

\$23

Seasonal selection of vegetable crudités
Buttermilk tarragon vinaigrette, dill-cucumber yogurt
Red pepper hummus & roasted eggplant dip
Smoked paprika dusted pita crisps
Angel food cake & berry trifle

ARTISAN CHEESE & CHARCUTERIE SHOP

\$28

Selection of regional & imported cheese, variety of charcuterie
Crusty breads, artisan crackers, candied nuts, dried fruits,
Pickles & mustards

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DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam



DELI
LUNCH
TABLES

DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam

DAXTON DELI LUNCH TABLES

*Prices are per guest, based on 90 minutes of continuous service
Includes fresh baked breads, whipped organic butter & fleur de sel
Beverages included are fresh brewed coffee, and selection of tea
Minimum guest count--12*

THE CITIZEN TABLE

\$38

Build Your Own

Mesquite smoked turkey, honey ham, salami toscano, tuna salad
Gruyere, pepper jack & aged cheddar cheeses
Butter lettuce, herb sprouts, heirloom tomato, house pickles &
shaved red onion, avocado
Roasted garlic aioli, whole grain mustard
Assorted freshly baked breads

Cold Sides (Choice of 3)

- House made root vegetable chips
- Marinated vegetables
- Seasonal pasta salad
- Fresh fruit salad
- Potato salad, smoked bacon, fine herbs
- Organic greens, shaved vegetables, spicy radish, syrah vinaigrette

THE ARTISAN TABLE

\$42

Chef's seasonal soup selection

Organic field greens, fennel, citrus supremes, basil orange vinaigrette

Celeriac apple slaw, Michigan cherries, candied walnuts

Cold Sandwiches (Choice of 2)

- Chamomile chicken salad, shaved radish, baby spinach, milk bread bun
- Roast NY strip, horseradish cream, pickled onions, crusty roll
- White albacore tuna, dill-caper relish, lemon aioli, multigrain loaf
- Grilled vegetables, tomato-basil pesto, baby arugula, spinach wrap

Hot Sandwiches (Choice of 2)

- Beef short rib, fennel slaw, bing cherry bbq, french bread
- Turkey ciabatta, shaved green apple, cranberry aioli, butter lettuce
- Honey cured ham, white cheddar, tarragon mustard, toasted sourdough
- Smoked salmon rye, braised cabbage, gruyere cheese, marbled rye

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LUNCH TABLES

LUNCH TABLES

*Prices are per guest, based on 90 minutes of continuous service
Includes fresh baked breads, whipped organic butter & fleur de sel
Beverages included are fresh brewed coffee, and selection of tea
Minimum guest count—25**

THE EXECUTIVE TABLE

\$56

Chef's seasonal soup selection

- Caesar salad, brioche croutons, shaved parmesan, anchovy vinaigrette
- Cucumber salad, tomatoes, greek yogurt, kalamata olives, aged feta, marinated chickpeas
- Sweet corn & red cabbage slaw, fresh citrus dressing

Choice of two hot selections:

- Cavatappi pasta, fresh mozzarella, ratatouille, marinara
- Herb roasted chicken, warm grain salad, citrus vinaigrette
- Pacific red snapper, saffron rice, caper-basil sauce
- NY striploin steak, sweet potatoes, smoked paprika, jus

Assorted cookies, brownies & blondies

THE AMBASSADOR TABLE

\$68

Chef's seasonal soup selection

- Organic lettuces, sugar snap peas, white balsamic vinaigrette
- Grilled seasonal vegetables
- Lemon oil pepper-seared tuna, fine beans, black olives, tomato coulis

Choice of two hot selections:

- Orecchiette pasta, foraged mushrooms, fennel cream sauce
- Thai chili chicken breast, forbidden rice, sweet & sour vegetables
- Grilled steelhead trout, polenta cake, tomato preserves
- Seared beef tenderloin, charred carrot romesco, hibiscus

Chef's selection of seasonal sweets

***\$200 setup fee added if under minimum guest count**

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DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam



PLATED LUNCHES

DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam

PLATED LUNCHES

*Three-course minimum is required
Entrée counts are due 14 days prior to event date*

A pre-selected choice of two entrees is available.

*Group must provide place cards with menu selections prior to event
Upon request, Daxton to provide place cards or menus. Add \$5 per guest*

*Includes fresh baked breads, whipped organic butter & fleur de sel
Beverages included are fresh brewed coffee, selection of tea*

v+ : Vegan, v : Vegetarian, gf : Gluten Free, df : Dairy Free

COLD APPETIZERS – CHOOSE 1

Smoked salmon, preserved lemon crème fraîche, petite mache gf	\$9
Peekytoe crab salad, persian cucumber, citrus-ginger vinaigrette gf	\$12
Smoked duck breast, honey, Michigan apples, watercress gf	\$10
Shaved hamachi, hearts of palm, lime-cardamom vinaigrette gf, df	\$10

SALADS – CHOOSE 1

Heirloom tomato carpaccio, baby mozzarella, rocket pesto gf	\$16
Cucumber salad, aged feta, dried kalamata, mint yogurt gf	\$14
Hearts of romaine, brioche croutons, anchovy vinaigrette, parmesan	\$12
Organic greens, shaved vegetables, basil-orange vinaigrette gf, df	\$12
Pear & endive salad, blue cheese, candied walnuts, sherry mustard gf	\$13

SOUPS – CHOOSE 1

Crimson lentil soup, spiced pakora, yellow curry oil gf, df, v+	\$12
Yellow pepper gazpacho, pickled melon, basil gf, v	\$12
Creamless tomato soup, basil oil, parmesan tuile, gf	\$10
Lobster bisque, sweet corn flan, tarragon cream, gf	\$16

ENTREES – CHOOSE 1

Pacific snapper, forbidden rice, eggplant, coriander chutney gf, df	\$28
Pan-roasted branzino, peruvian potato puree, sauce vierge gf	\$30
Pan-seared salmon, fennel and caramelized onion, warm herb butter gf	\$30
Herb seared chicken breast, baby vegetables, yukon gold potato puree gf	\$26
Braised beef short rib, white cheddar grits, seared greens, bbq jus gf	\$32
Beef tenderloin, potato confit, baby squash ratatouille, red wine jus gf, df	\$37
Pork tenderloin, parsnip & Michigan apple purée, black pepper honey gf	\$28
NY strip & grilled chicken breast, vegetable gratin, baby greens gf	\$58
NY strip & grilled salmon, oven dried tomato and grilled asparagus gf	\$60

VEGETARIAN & VEGAN

Ancient grain salad, grilled hearts of palm, roasted peppers, citrus vinaigrette gf, df	\$24
Porcini mushroom risotto, parsnip coulis, baby spinach, herb pesto gf	\$24
Pappardelle pasta, pistachio pesto, watercress sprigs, calabrian chili gf	\$26

DESSERT – CHOOSE 1

Seasonal fruit tart, dulce de leche caramel	\$12
Vanilla crème brûlée cream puff fresh berries	\$12
Seasonal buttermilk panna cotta, fresh fruit, whipped cream	\$12
Chocolate caramel tart, crème fraîche	\$12
Chef's selection seasonal sorbet gf, df	\$10

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RECEPTIONS

HORS D'OEUVRES

Tray passed or displayed

Prices are per piece, minimum 24 pieces per selection

v+ : Vegan, v : Vegetarian, gf : Gluten Free, df : Dairy Free

COLD

Togarashi seared tuna, rice chips, wasabi tobiko gf, df	\$9
Beet tartare, fromage blanc panna cotta, citrus & tarragon v, gf	\$7
Smoke salmon bon bon, citrus crème fraîche, sturgeon caviar	\$9
Wild mushroom crostini, herbed ricotta, parmigiano reggiano v	\$7
Hamachi sashimi, green apple, aleppo chili, horseradish gf, df	\$9
Poached tiger shrimp, passion fruit cocktail sauce gf, df	\$9
Foie gras parfait, toasted pistachio, huckleberry pudding	\$9
Compressed melon, prosciutto, thai basil syrup, gf, df	\$7

HOT

Peekytoe crab cakes, preserved lemon	\$9
Chicken empanada, smoked paprika, cilantro cream	\$8
Crispy vegetable spring roll, sweet thai chili v, df	\$7
Braised beef, chicken fried, rhubarb compote df	\$8
Smoked beef tenderloin, truffled bread pudding, tomato preserve	\$8
Foraged mushroom wonton, house made sambal & plum sauce v, df	\$7
Artichoke tart, melted leeks, fromage blanc v	\$7
Vegetable samosa, yukon potato, tamarind chutney v+	\$7
Roasted lamb lollipops, mint gremolata gf, df	\$9
Crispy pork belly, Michigan apple butter, pickled garlic gf, df	\$8

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DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam



SAVORY ACTION STATIONS

*Prices are per attending guest, based on 90 minutes of service
Combination of 3-station (carving, action or displays) selection minimum required
in addition to passed hors d'oeuvres for a reception-style function in lieu of dinner.
1 chef attendant required per station--\$150
Minimum guest count--25*

HOUSE-MADE PASTA

\$24

Spaghetti, wilted greens, house pancetta, garlic cream
Orecchiette, shrimp or chicken, vegetable ragout, shellfish broth

RISOTTO

\$22

Carnaroli rice, mushroom ragout, black truffle, parmesan reggiano
Rock shrimp, local vegetables, crisp pancetta, pecorino toscano

STIR FRY

\$26

Kung pao chicken, togarashi cashews, jasmine rice
Marinated tofu, spicy black bean sauce, brown rice
Fortune cookies

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DAXTON BANQUET MENUS
FROM THE KITCHEN OF

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RECEPTIONS

CARVING STATIONS

*Prices are per attending guest, based on 90 minutes of service
Combination of 3-station (carving, action or displays) selection minimum required
in addition to passed hors d'oeuvres for a reception-style function in lieu of dinner.
1 chef attendant required per station--\$150
Minimum guest count--25*

BEEF TENDERLOIN \$38

Roasted tenderloin
Garlic bread pudding, laurel leaf jus

NEW YORK STRIP \$34

Peppercorn seared & slow roasted striploin, red onion marmalade,
sandwich rolls

SALT BAKED SALMON OR HOT SMOKED SALMON \$28

Tarragon infused olive oil, lemon crème fraîche toasted brioche

ROASTED TURKEY \$24

Cider brined white & dark meat
Mini corn bread, cranberry-orange relish, sage gravy

HERITAGE PORK LOIN \$22

Herb roasted with celeriac, fennel & potato gratin

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FROM THE KITCHEN OF

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DISPLAYED SAVORY STATIONS

*Prices are per guest, based on 60 minutes of service
Minimum guest count--25*

ARTISAN CHEESE & CHARCUTERIE SHOP

\$32

Selection of regional & imported cheeses
Salami, charcuterie, crusty breads, artisan crackers,
candied nuts, dried fruits, pickles & mustards

SUSHI DISPLAY

\$40

Assorted maki & nigiri
Steamed black edamame & sea salt
Cucumber & seaweed salad
Soy, pickled ginger & wasabi

MEDITERRANEAN

\$28

Lamb kibbeh, fresh mint, roasted peppers
Arugula spanakopita, aged feta, roasted sesame
Six-grain salad, mint & white balsamic
Artichoke hummus & roasted eggplant dip
Assorted marinated olives
House-made flat bread & cumin papadums

CHILLED SEAFOOD DISPLAY

\$40

Oysters on the half shell, American caviar & champagne foam,
poached wild shrimp & crab claws with non-traditional cocktail sauces
Lump crab shooters, cucumber soup, thai basil seeds
Oyster shooters, spicy gazpacho, celery leaves
Scallop ceviche, hearts of palm, finger lime

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RECEPTIONS

DAXTON BANQUET MENUS
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RECEPTIONS

DISPLAYED SWEET STATIONS

*Prices are per attending guest.
Menus prices based on 60 minutes of service.
Minimum guest count--25*

THE ENTHUSIAST \$20

Chocolate chip & jacobson sea salt cookies
Valrhona dark chocolate brownies
Oatmeal & golden raisin cookies

THE LÉGENDE \$28

Seasonal cake bites
Seasonal fruit tart
Chocolate ganache cake
Crème brûlée cream puff

THE AFICONADO \$34

Daxton chocolate truffles
Dulce de leche cheesecake
Citron meringue tart
Chocolate caramel bar
Raspberry macaron

SWEET ACTION STATIONS

*Prices are per guest, based on 60 minutes of service
1 chef attendant required per station--\$150
Minimum guest count--25*

DAXTON GELATO \$20

Gelatos: Tahitian vanilla bean, chocolate and raspberry gelato
Toppings: Chocolate shortbread, crunchy raspberry, candied hazelnut, valrhona chocolate syrup, sea salt caramel

DOUGHNUT HOLES \$18

Dulce de leche, hazelnut chocolate sauce

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DAXTON BANQUET MENUS
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PLATED
DINNERS
A LA CARTE

DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam

DINNER SELECTIONS

Minimum guest count of 12 guests for plated dinner service

*Includes fresh baked breads, whipped organic butter & fleur de sel
Beverages included are fresh brewed coffee, and selection of tea*

Pre-Selected Choice of Entrée

Three-course minimum is required

Prices are per guest

Entrée counts are due 14 days prior to event date

A pre-selected choice of two entrees is available.

Group must provide place cards with menu selections for event

Upon request, Daxton to provide place cards or menus at \$5 per guest

or

Restaurant Style Service Tableside

Available for 20 guests or less

Four-course minimum is required

Prices are per guest

A maximum of three pre-selected entrees is available.

Upon request, Daxton to provide personalized menus at \$5 per guest

v+ : Vegan, v : Vegetarian, gf : Gluten Free, df : Dairy Free

COLD APPETIZERS

Big eye tuna tartare, seaweed salad, sesame wonton, fresh wasabi gf, df	\$15
Local burrata, parma ham, roasted fig compote, charred sourdough	\$16
Beef carpaccio, farm egg yolk, multigrain toast, shaved bottarga	\$13
Cured salmon, seeds, lemon crème fraîche, petite mache gf	\$16
Peekytoe crab salad, persian cucumber, citrus-ginger vinaigrette gf, df	\$18
Smoked duck breast, honey, Michigan apples, watercress gf	\$14
Shaved hamachi, hearts of palm, lime-cardamom vinaigrette gf, df	\$18

HOT APPETIZERS

Potato gnocchi, lobster & corn ragout, shellfish bisque	\$19
Wild mushroom risotto, black truffle, shaved parmesan gf, v	\$18
Butternut squash agnolotti, sage brown butter, crisp prosciutto	\$13
Poached farm egg, red corn polenta, parmigiano fondue gf	\$12

SOUPS

Creamless tomato soup, basil oil, parmesan tuile gf	\$12
Cauliflower bisque, smoked paprika oil, serrano ham gf	\$11
Butternut squash soup, spiced chestnut cream, pumpkin seed oil gf	\$12
Lobster bisque, charred corn flan, sweet corn shoots gf	\$17
Heirloom melon gazpacho, peekytoe crab tian, avocado cream gf	\$12
Chilled pea, Alaskan king crab, lemoncello granita	\$13

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DINNER SELECTIONS (CONTINUED)

v+ : Vegan, v : Vegetarian, gf : Gluten Free, df : Dairy Free



PLATED
DINNERS
A LA CARTE

SALADS

Caesar salad, brioche croutons, anchovy vinaigrette, parmesan	\$12
Israeli salad, za'atar fonio, preserved lemon, sumac vinaigrette v, gf	\$12
Organic greens, fennel, citrus supremes, basil-orange vinaigrette gf, df, v+	\$12
Heirloom radicchio, sunchokes, gem lettuce, pomegranate, pistachio gf, df, v	\$14
Daxton cobb, bacon, smoked bleu, soft boiled egg, tarragon dressing	\$14
Baby spinach salad, beets, goat cheese croutons, hazelnut vinaigrette v	\$13
Arugula, fennel panna cotta, pecan marmalade, citrus vinaigrette gf	\$12

FISH & SEAFOOD ENTREES

Pacific snapper, forbidden rice, roasted eggplant, coriander chutney gf, df	\$42
Hot smoked salmon, creamy red corn polenta, wilted spinach gf	\$46
Grilled ono, coconut sticky rice, lotus root, miso-citrus glaze gf, df	\$48
Olive oil roasted cod, potato confit, clam chowder, herb pistou gf	\$44
Pan-seared scallops, lobster risotto, endive, watercress puree gf	\$50
Seared branzino, lentils & melted leeks, champagne butter sauce gf	\$42

MEAT & POULTRY ENTREES

Pork tenderloin, maitake mushrooms, hazelnut & asian pear salad gf, df	\$34
Chicken breast, vegetable gratin, caramelized onions, chicken jus gf	\$38
Braised beef short rib, white cheddar grits, seared greens, bbq jus gf	\$45
Smoked NY strip loin, yukon potato puree, asparagus, morel jus gf	\$60
Beef tenderloin, horseradish potatoes, french beans, red wine jus gf	\$75
Rack of lamb, artichoke hearts, gigante beans, mint gremolata gf	\$58

VEGETARIAN & VEGAN

Ancient grain salad, hearts of palm, peppers, citrus vinaigrette gf, df	\$34
Porcini mushroom risotto, parsnip coulis, baby spinach, herb pesto gf	\$34
Pappardelle pasta, pistachio pesto, watercress sprigs, calabrian chili gf	\$36

A LA CARTE DESSERT

Dulce de leche cheesecake, banana caramel, coffee ice cream	\$15
Michigan apple bread pudding, whiskey caramel, vanilla ice cream	\$15
Seasonal fruit tart, honey pear sherbet, crème fraîche sauce	\$15
Crème brûlée cream puff, tahitian vanilla. grapefruit sorbet	\$15
Valrhona chocolate cake, chocolate sauce, salted caramel ice cream	\$17
Chef's selection seasonal sorbet gf, df	\$12

Please note: Due to our culinary team's use of the highest-quality seasonal ingredients, menu items & prices are subject to 5% market fluctuation without notice. Custom menus available upon request with prior culinary approval. A customary 24% taxable service charge and 6% Michigan sales tax will be added.

DAXTON BANQUET MENUS

FROM THE KITCHEN OF

Madam



PLATED
DINNERS
A LA CARTE

DUET PLATE ENTRÉE COMBINATIONS

*Choose one protein combination and one side set to accompany
Minimum of 12 Guests*

ENTRÉES

Herb chicken breast & seared salmon	\$76
Roasted New York strip and herb roasted chicken	\$85
Beef tenderloin and grilled shrimp	\$95
Grilled beef filet & lemon chicken breast	\$110

Side sets –

Set #1: Charred broccolini, potato puree, balsamic jus

Set#2: Soft polenta, glazed seasonal vegetables, chimichurri

Set#3: Grilled asparagus, herb roasted potatoes, red wine jus

DUET DESSERT

Dulce de leche cheesecake & valrhona chocolate cake	\$18
Crème brulee cream puff & chocolate ganache cake	\$18

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DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam



DINNER TABLES

DINNER TABLES

Prices are per guest

Menus prices based on 90 minutes of continuous service

Includes fresh baked breads, whipped organic butter & fleur de sel

Beverages included are fresh brewed coffee, and selection of tea

*Minimum guest count—25**

THE SEASONED

\$75

Chef's seasonal soup selection

Crisp romaine, brioche croutons, shaved parmesan, anchovy vinaigrette
Baby spinach leaves, shredded radicchio, balsamic roasted mushrooms
Israeli cous cous, ratatouille, basil vinaigrette

Braised beef short ribs, creamy grits, bbq jus
Orecchiette pasta, foraged mushrooms, fennel cream sauce
Thai chili roasted chicken, forbidden rice, sweet & sour vegetables

Tahitian vanilla cheesecake
Seasonal fruit trifle
Chocolate caramel tart

THE ASTUTE

\$80

Chef's seasonal soup selection

Crispy romaine, garlic croutons, shaved vegetables, tarragon vinaigrette
Roasted heirloom beets, creamy horseradish, orange, chicory leaves

Parma ham, pickled melon, mission fig compote, balsamic reduction

Pacific snapper, grilled eggplant, tomato-coriander chutney
Cheese tortellini, wilted spinach, cherry tomatoes, basil cream
Marinated flank steak, grilled local vegetables, chimichurri

Crème brûlée cream puff
Chocolate ganache cake
Fresh fruit almond tart

***\$250 setup fee added if under minimum guest count**

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DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam



DINNER TABLES

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DINNER TABLES

Prices are per guest

Menus prices based on 90 minutes of continuous service

Includes fresh baked breads, whipped organic butter & fleur de sel

Beverages included are fresh brewed coffee, and selection of tea

*Minimum guest count—25**

THE CAVALRY

\$85

Chef's seasonal soup selection

Spinach & arugula salad, green grapes, toasted pine nuts, shaved parmesan

Jicama & sweet corn salad, Asian pear, jalapeno-lime vinaigrette

Roasted heirloom beets, creamy horseradish, orange supremes, chicory leaves

Grilled salmon, crisp polenta, caper-raisin chutney
Cavatappi pasta, fresh mozzarella, ratatouille marinara
Pepper crusted New York strip, oven dried tomato & grilled asparagus

Chocolate panna cotta
Citron meringue tart
Coconut passion fruit cake

THE TROUBADOR

1 chef attendant, per 50 guests--\$150

\$175

Selection of regional cheese, crusty breads, nuts & dried fruits

Displayed Canapes:

Lobster salad, forbidden rice crackers, togarashi vinaigrette

Roasted duck breast, candy stripe beets, miso-mustard

Speck ham, peppery arugula leaves, toasted pine nuts

Chef's seasonal soup selection

Organic greens, heart of palm, spicy radish, white balsamic vinaigrette
Caesar salad, brioche croutons, anchovy vinaigrette, shaved parmesan

Cornish hen, wild mushroom risotto, braised escarole
Penne pasta, rock shrimp, wilted arugula, lobster sauce

Diver scallops, sugar snap peas & candy-striped beets, wasabi vinaigrette

Carving Station:

Salt crusted striploin of beef, truffled bread pudding, cabernet jus

Miniature Desserts:

Crème brûlée cream puff

Seasonal fruit trifle

Chocolate ganache cake

Citron meringue tart

***\$250 setup fee added if under minimum guest count**

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FOOD & BEVERAGE

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require only hotel purchased food and beverage be served, and no food or beverage be removed from the premises. All food and beverage are subject to a taxable 24% service charge and a 6% state sales tax. Menu selections and other details should be supplied to your Sales Manager no later than 30 days prior to the date of your event.

Due to our culinary team's use of the highest-quality seasonal ingredients, menu items & prices are subject to 5% market fluctuation without notice. Custom menus available upon request with prior culinary approval.

ENTRÉE OPTIONS

Generally, one entrée selection for all guests is offered, however you may request up to three (3) entrée options for your guests. When selecting an entrée option menu, the higher priced entrée will be charged for all guests. Entrée counts must be given to your sales manager 14 days prior to your event. Name cards with guest name & entrée selection are required if multiple entrées are offered on invitation in advance. Entrée counts (if applicable) must be given to your sales manager 14 days prior to your event. Name cards with guest name & entrée selection are required if multiple entrees are offered on invitation in advance. Place cards must be provided by event host.

GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by 10:00 am, fourteen (14) business days prior to your event. Last minute additions will be accepted until (3) business days before your event. This number will be considered your final guarantee and you will be charged for this number even if fewer guests attend. Should your guarantee increase 5% above the guarantee within 24 hours of your function you will be charged a 20% service charge per additional guest beyond the agreed upon guaranteed number of guests.

Banquet event orders require a signature of approval fourteen (14) business days prior to your event. Should signed event orders not be returned the guaranteed number of attendees will be charged, based upon most recent event order.

GENERAL
INFORMATION

DAXTON BANQUET MENUS
FROM THE KITCHEN OF

Madam