



CONTINENTAL BREAKFAST TABLES

*Prices are per guest and based on 90 minutes of continuous service.
Beverages included are fresh coffee, decaffeinated 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

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 25% taxable service charge and 6% Michigan sales tax will be added. Rev 3/2023

CONTINENTAL
BREAKFAST
TABLES

Menu curated by Chef Jake Szary

DAXTON



BREAKFAST TABLES

BREAKFAST TABLES

*Prices are per guest and based on 90 minutes of continuous service.
Breakfast tables includes Chef's bakery basket, butter, honey & preserves.
Beverages included are fresh coffee, decaffeinated coffee, selection of tea,
and a selection of chilled fruit juices.
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 Fingerling Potatoes, Melted Leeks & Fine Herbs
Applewood Smoked Bacon & Chicken Breakfast Sausage
Scrambled Eggs & Fragrant Herbs
Egg White Frittata, Spinach, tomato and Roasted Pepper

***\$200 Setup Fee Added if under minimum guest count**

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Menu curated by Chef Jake Szary

DAXTON



PLATED BREAKFAST

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PLATED BREAKFAST

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

FARM EGG QUICHE

\$22

Served on top of warm Spinach Salad with Bacon Vinaigrette
With Yogurt Panna Cotta, Berries & Granola

BRIOCHE FRENCH TOAST

\$30

Chef Selection of Seasonal Toppings
Applewood Smoked Bacon
Sliced Seasonal Fruit Medley

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BREAKFAST
& BRUNCH
STATIONS

Menu curated by Chef Jake Szary

DAXTON

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--\$200

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--\$200

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

Tito's Premium Vodka
Fresh Juices
Fresh Garnishes
25-guest minimum
1 Bartender required, per 50 guests--\$200

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, Apple Raisin	\$6
Buttermilk, Blueberry, or Banana Pancakes, Maple Syrup	\$8
Mini Waffles, Berry Compote	\$10
Sweet Mascarpone Crepes, Berry Compote	\$12

Scrambled Eggs	\$6
Scrambled Eggs, Ham & Swiss Cheese	\$7
Scrambled Eggs 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



A LA CARTE

Menu curated by Chef Jake Szary

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A LA CARTE

A la carte additions | menu available until 5:00pm

BEVERAGES

Freshly Squeezed Orange or Grapefruit Juices	\$70/gallon
Freshly Squeezed Lemonade	\$55/gallon
Freshly Brewed Iced Tea	\$55/gallon
Apple or Cranberry Juice	\$60/gallon
Freshly Coffee & Decaffeinated	\$90/gallon
Selection of Tea	\$6/item
Still Water & Sparkling Water	\$6/item
Assorted Bottled Soft Drinks—Coca-Cola Products	\$6/item
Assorted Bottles of Faygo or Vernors	\$5/item

FRESH FRUIT, YOGURT & GRANOLA BARS

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 Cookies	\$40/dozen
Brownies	\$40/dozen
Blondies	\$40/dozen
Individually Wrapped Candy Bars	\$6/item
Assorted Chocolate Covered Pretzels	\$12/guest

SAVORIES

Vegetable Crudit�	\$40/dozen
Individual Breakfast Sandwiches	\$78/dozen
Smoked Salmon Bagels, Assorted Cream Cheese, Capers	\$60/dozen
Assorted Bagels and Cream Cheese	\$36/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

Menu curated by Chef Jake Szary

DAXTON

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, Hand-Rolled Granola
Breakfast Pastries, Butter, Honey & Preserves

BIRMINGHAM MOVIE BREAK

\$16

Assorted Popcorn
Assorted Movie Theater Boxed Candies & Chocolate Bars
Assorted Bottles of 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 Roll
Chicken Wings, House Made Hot Sauce, Smoky Blue Cheese
House Made Root Vegetable Chips
Chocolate Pretzels
Locally Sourced Beer & Wine Selection *** 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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LUNCH TABLES

Menu curated by Chef Jake Szary

DAXTON

DAXTON DELI LUNCH TABLES

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

Minimum guest count—12 | Lunch Selections available until 2:00pm

THE CITIZEN TABLE

\$38

Build Your Own Platters
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
 - Fingerling Potato Salad, Smoked Bacon, Fine Herbs
 - Organic Greens Salad, Shaved Vegetables, Spicy Radish, Syrah Vinaigrette
-

THE ARTISAN TABLE

\$42

Chef's Seasonal Soup Selection

Organic Field Greens Salad, Fennel, Citrus Vinaigrette Celeriac

Apple Slaw, Michigan Cherries, Candied Walnuts

Cold Sandwiches (Choice of 2)

- Chamomile Chicken Salad, Shaved Radish, Baby Spinach, Milk Bread Bun
- Classic Italian Cold Cut
- 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
 - 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

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DAXTON

LUNCH TABLES

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

Minimum guest count—25* | Lunch Selections available until 2:00pm

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 2 Hot Selections:

- Cavatappi Pasta, Fresh Mozzarella, Ratatouille, Marinara
- Herb Roasted Chicken, Warm Grain Salad, Citrus Vinaigrette
- Corvina, Saffron Rice, Caper-Basil Sauce
- NY Striploin Steak, Sweet Potatoes, Smoke 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
- Olive Oil Poached Tuna, Chilled Heirloom Bean Salad

Choice of 2 Hot Selections:

- Orecchiette Pasta, Foraged Mushrooms, Fennel Cream Sauce
- Thai Chili Chicken Breast, Forbidden Rice, Sweet & Sour Vegetables
- Grilled Atlantic Salmon, Polenta, 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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PLATED LUNCHES

Menu curated by Chef Jake Szary

DAXTON

PLATED LUNCHES

Lunch selections available until 2:00pm | Three-course minimum is required

A pre-selected choice of two entrees is available, the higher price will prevail.
Final entrée counts are due 14 days prior to event date

Group must provide place cards with pre-selected meal indicator shown per guest.
Based upon request, Daxton to provide place cards or menus an additional \$5 per guest will be added

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

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

COLD APPETIZERS – CHOOSE 1

Smoked Salmon, Preserved Lemon Crème Fraiche, 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 Caprese, Burrata, Blood Orange Balsamic Glaze gf, v	\$16
Cucumber Salad, Aged Feta, Dried Kalamata, Mint Yogurt gf, v	\$14
Hearts of Romaine, Brioche Croutons, Anchovy Vinaigrette, Parmesan v	\$12
Organic Greens, Shaved Vegetables, Basil-Orange Vinaigrette gf, df, v+	\$12
Pear & Endive Salad, Blue Cheese, Candied Walnuts, Sherry Mustard gf, v	\$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

Corvina, Forbidden Rice, Eggplant, Coriander Chutney gf, df	\$34
Pan-Roasted Branzino, Peruvian Potato Puree, Sauce Vierge gf	\$34
Grilled Atlantic Salmon, Fennel and Caramelized Onion, Warm Herb Butter gf	\$32
Airline Chicken, Roasted Marble Potatoes, Seasonal Vegetables gf	\$36
Braised Beef Short Rib, White Cheddar Grits, Seared Greens, BBQ Jus gf	\$42
Beef Tenderloin, Potato Confit, Squash Ratatouille, Red Wine Jus gf, df	\$60
NY Strip & Grilled Chicken Breast, Vegetable Gratin, Baby Greens gf	\$60
NY Strip & Grilled Salmon, Oven Dried Tomato and Grilled Asparagus gf	\$58

VEGETARIAN & VEGAN

Wild Mushroom Risotto, Parsnip Coulis, Baby Spinach, Herb Pesto gf	\$30
Gemelli Pasta, Pistachio Pesto, Watercress Sprigs, Calabrian Chili gf	\$30

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 Fraiche	\$12
Chef's Selection Seasonal Sorbet gf, df	\$10

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RECEPTIONS

Menu curated by Chef Jake Szary

DAXTON

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, Nori Chips, Wasabi Tobiko gf, df	\$9
Beet Tartare, Fromage Blanc Panna Cotta, Citrus & Tarragon v, gf	\$7
Smoke Salmon Bon Bon, Citrus Crème Fraiche, 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
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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SAVORY ACTION STATIONS

*Prices are per guest and based on 90 minutes of continuous service
Combination of 3-stations (carving, action and / or display) minimum required
In addition to hors d'oeuvres for a reception style function, in lieu of formal dinner service*

Minimum guest count—25 | Chef Attendant required per station, per 25 guests + \$200 per Chef

HOUSE-MADE PASTA

\$25

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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RECEPTIONS

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DAXTON



RECEPTIONS

CARVING STATIONS (minimum guest count 25)

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

*Combination of 3-stations (carving, action and / or display) minimum required
In addition to hors d'oeuvres for a reception style function, in lieu of formal dinner service*

Minimum guest count—25 | Chef Attendant required per station, per 25 guests + \$200 per Chef

BEEF TENDERLOIN \$44

Roasted Tenderloin
Garlic Bread Pudding, Laurel Leaf Jus

NEW YORK STRIP \$40

Peppercorn Seared & Slow Roasted Striploin, Red Onion Marmalade,
Sandwich Rolls

SALT BAKED SALMON OR HOT SMOKED SALMON \$34

Tarragon Infused Olive Oil, Lemon Crème Fraiche Toasted Brioche

ROASTED TURKEY \$33

Cider Brined White & Dark Meat
Mini Corn Bread, Cranberry-Orange Relish, Sage Gravy

HERITAGE PORK LOIN \$32

Herb Roasted with Celeriac, Fennel & Potato Gratin

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DAXTON



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

MEDITERRANEAN

\$28

Lamb Kabob, Fresh Mint, Roasted Peppers
Arugula Spanakopita, Aged Feta, Toasted Sesame
6-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

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RECEPTIONS

DISPLAYED SWEET STATIONS

Prices are per guest and based on 60 minutes of continuous service

Minimum guest count--25

THE ENTHUSIAST \$20

Chocolate Chip & Jacobsen 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, per 25 guests--\$200

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



PLATED
DINNERS
A LA CARTE

Menu curated by Chef Jake Szary

DAXTON

DINNER SELECTIONS

Minimum Guest Count of 12 Guests for Plated Dinner Service

Includes freshly baked breads whipped organic butter & fleur de sel

Beverages included are fresh coffee, decaffeinated coffee, and selection of tea

Pre-Selected Choice of Entrée

Three-course minimum is required | Prices are per guest

A pre-selected choice of two entrees is available, the higher price will prevail.

Final entrée counts are due 14 days prior to event date

Group must provide place cards with pre-selected meal indicator shown per guest.

Based upon request, Daxton to provide place cards or menus an additional \$5 per guest will be added

or

Restaurant Style Service Tableside

Available for 15 guests or less

Four-course minimum is required | Prices are per guest

A maximum of three pre-selected entrees is available, the higher price will prevail.

Based upon request, Daxton to provide menus for additional \$5 per guest will be added

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 Fraiche, 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

Menu curated by Chef Jake Szary

DAXTON

SALADS

Caesar Salad, Brioche Croutons, Anchovy Vinaigrette, Parmesan	\$12
Organic Greens, Fennel, Citrus Supremes, Basil-Orange Vinaigrette df, gf, v+	\$12
Heirloom Radicchio, Sunchokes, Endive, Pomegranate, Pistachio gf, df, v	\$14
Daxton Cobb, Bacon, Smoked Bleu, Soft Boiled Egg, Tarragon Dressing	\$14
Baby Gem and Spinach Salad, Goat Cheese, Dates, Crispy Shallot Whole Grain Vinaigrette v	\$13
Heirloom Caprese, Burrata, Blood Orange Balsamic Glaze gf	\$16
Arugula, Fennel Panna Cotta, Pecan Marmalade, Citrus Vinaigrette gf	\$12

FISH & SEAFOOD ENTREES

Corvina, Forbidden Rice, Roasted Eggplant, Coriander Chutney gf, df	\$42
Chilean Sea Bass, Fermented Bok Choy, Roasted Mushroom, Crispy Rice, Togarashi gf	\$46
Hot Smoked Salmon, Creamy Red Corn Polenta, Wilted Spinach gf	\$46
Roasted Cod, Creamed Leeks, Herb Salad, Roasted Garlic Chips, House Hot Sauce gf	\$44
Pan-Seared Scallops, Lobster Risotto, Endive, Watercress Puree gf	\$60
Seared Branzino, Lentils & Melted Leeks, Champagne Butter Sauce gf	\$42

MEAT & POULTRY ENTREES

Airline Chicken, Madeira Braised Artichokes, Glazed Broccolini gf	\$40
Braised Beef Short Rib, White Cheddar Grits, Seared Greens, BBQ Jus gf	\$45
Smoked NY Strip Loin, Cucumber Scallion Salad, Grilled Asparagus, Chimichurri Drizzle gf	\$60
Beef Tenderloin, Pomme Purée, French Beans, Red Wine Jus gf	\$75
Rack of Lamb, Artichoke Hearts, Gigante Beans, Mint Gremolata gf	\$58

VEGETARIAN & VEGAN

Wild Mushroom Risotto, Chardonnay Cream Sauce, Parmesan Cream Oil, Smoked Mushroom gf	\$34
Butternut Squash Risotto, Spiced Cream (v+ upon request)	\$34
Lumache, Blistered Heirloom Tomato, Nona Sauce (v+ upon request)	\$34
Rigatoni, Roasted Cauliflower, Preserve Lemon, Parmesan, Parsley	\$36
Gemelli 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 Fraiche 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 25% taxable service charge and 6% Michigan sales tax will be added. Rev 3/2023



PLATED
DINNERS
A LA CARTE

Menu curated by Chef Jake Szary

DAXTON

DUET PLATE OPTIONS

*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	MKT
Beef Tenderloin and Grilled Shrimp	MKT
Grilled Beef Filet & Lemon Chicken Breast	MKT

Side Sets –

Set #1: Charred Broccolini, Potato Puree, Balsamic Jus

Set#2: 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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DINNER TABLES

DINNER TABLES

*Prices are per guest and based on 90 minutes of continuous service
Includes freshly baked breads whipped organic butter & fleur de sel.
Beverages included are fresh coffee, decaffeinated 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 Dressing
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, Tarragon Buttermilk Vinaigrette
Roasted Heirloom Beets, Creamy Horseradish, Orange, Chicory Leaves

Parma Ham, Pickled Melon, Mission Fig Compote, Balsamic Reduction

Corvina, 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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Menu curated by Chef Jake Szary

DAXTON



DINNER TABLES

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DAXTON

DINNER TABLES

*Prices are per guest and based on 90 minutes of continuous service
Includes freshly baked breads whipped organic butter & fleur de sel.
Beverages included are fresh coffee, decaffeinated 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, 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--\$200

\$150

Selection of Regional Cheese, Crusty Breads, Nuts & Dried Fruits

Displayed Canapes:

Lobster Salad, Forbidden Rice Crackers, Togarashi Vinaigrette
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

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 served in the hotel must be provided by the hotel. All food and beverage are subject to a taxable 25% 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. 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.

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.

GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by 10:00 am ten (10) 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 should 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 (10) business days prior to your event. Should signed event orders not be returned the guaranteed number of attendees will be charged.

GENERAL
INFORMATION

Menu curated by Chef Jake Szary

DAXTON