



## 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*

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### THE GOURMAND

**\$28**

Sliced Seasonal Fruits & Berries  
Bagels & Cream Cheese  
Vanilla Yogurt Parfait, Berries and Bee Pollen Granola  
Breakfast Pastries, Butter, Honey & Preserves

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### THE ZEALOT

**\$33**

Sliced Seasonal Fruits & Berries  
Vanilla Yogurt Parfait, Berries and Bee Pollen Granola  
Smoked Salmon, Pickled Onions, Heirloom Tomatoes  
Bagels & Cream Cheese  
Breakfast Pastries, Butter, Honey & Preserves

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*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.*

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\**

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#### THE NOOK

\$34

Sliced Seasonal Fruits & Berries  
Scrambled Eggs & Fragrant Herbs  
Applewood Smoked Bacon **or** Chicken Breakfast Sausage

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#### 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 & Fragrant Herbs

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#### THE CHEF'S TABLE

\$48

Sliced Seasonal Fruits & Berries  
Vanilla Yogurt Parfait, Berries and 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

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

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Menu curated by Chef Jake Szary

# DAXTON



BREAKFAST  
& BRUNCH  
STATIONS

## BREAKFAST & BRUNCH STATIONS

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

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### OMELETTE STATION

**\$18/guest**

Farm Fresh Eggs  
Selection of Rock Shrimp, Smoked Salmon, Ham, Bacon,  
Cheddar, Swiss, Scallion, Spinach, Tomato, Pepper, Roasted  
Mushrooms and Fine Herbs

*25-guest minimum*

*1 Chef Attendant required, per 50 guests--\$200*

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### MALTED WAFFLE STATION

**\$14/guest**

Buttermilk and Gluten-Free Batters, Berry Compote,  
Maple Syrup, Spiced Pecans, Vanilla Whipped Cream

*15-guest minimum \*Chef Attendant not required*

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### 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*

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### DAXTON DELECTABLES STATION

**\$16/guest**

*Displayed Desserts Curated and House-Made  
Family style Service add \$10 Per Table*

Chocolate Ganache Cake  
Vanilla Cheesecake  
Seasonal Fruit Tarts  
Seasonal Cream Puff

*\*Station to be served with Breakfast or Brunch only*

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Menu curated by Chef Jake Szary

DAXTON



BREAKFAST  
& BRUNCH  
ENHANCEMENTS

Menu curated by Chef Jake Szary

DAXTON

## BREAKFAST & BRUNCH ENHANCEMENTS

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

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Steel Cut Oatmeal, Dried Fruits, Brown Sugar, Apple Raisin	\$6
Buttermilk, Blueberry, <b>or</b> Banana Pancakes, Maple Syrup	\$10
Mini Waffles, Berry Compote	\$10
Sweet Mascarpone Crepes, Berry Compote	\$12
Scrambled Eggs	\$6
Scrambled Eggs, Ham & Swiss Cheese	\$7
Scrambled Eggs Whites, Tomato & Spinach	\$9
Eggs Benedict, sous vide	\$12
Croissant Breakfast Sandwich, Ham, Egg & Aged Cheddar	\$12
Homestyle Potatoes	\$6
Applewood Smoked Bacon	\$8
Grilled Honey Glazed Ham	\$8
Turkey Bacon	\$10
Chicken Breakfast Sausage	\$8

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## A LA CARTE

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



## A LA CARTE

### BEVERAGES

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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 Brewed Regular & Decaffeinated Coffee	\$90/gallon
Selection of Tea	\$6/item
Bottled Still & Sparkling Water	\$6/item
Assorted Soft Drinks—Coca-Cola Products	\$6/item
Assorted Bottles of Faygo or Vernors	\$6/item

### FRESH FRUIT, YOGURT & GRANOLA BARS

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Sliced Seasonal Fruit & Berries	\$7/guest
Vanilla Yogurt Parfait, Berries and Bee Pollen Granola	\$8/guest
Fruit Skewers, Ginger Infused Yogurt	\$6/guest
Lemongrass Scented Fruit Salad, Fresh Berries	\$6/guest
Whole Seasonal Fruit	\$6/guest
Assorted Kind Bars	\$6/guest
Assorted Protein Bars	\$7/guest

### SWEETS

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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

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Vegetable Crudit�	\$40/dozen
Individual Breakfast Sandwiches	\$96/dozen
Smoked Salmon Bagels, Assorted Cream Cheese, Capers	\$96/dozen
Assorted Bagels and Cream Cheese	\$60/dozen
Local Cheese and Crackers, displayed with Fruit & Berries	\$18/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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Menu curated by Chef Jake Szary

# DAXTON



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*

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### CHIPS & DIP

\$14

Fresh Tortilla Chips  
Queso, Salsa and House-made Guacamole

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### FRUIT & NUTS

\$15

Fruit Skewers, Ginger Infused Yogurt  
Dried Fruit & House Roasted Nuts  
Whole Seasonal Fresh Fruit

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### BIRMINGHAM MOVIE BREAK

\$16

Assorted Popcorn  
Movie Theater Boxed Candies & Chocolate  
Bottles of Faygo Pop

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### SWEET & SALTY

\$17

House Roasted Nuts,  
Chocolate Covered Pretzels  
Potato Chips and Popcorn

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### 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

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### ARTISAN CHEESE & CHARCUTERIE SHOP

\$28

Selection of Regional & Imported Cheese, Variety of Charcuterie  
Crusty Breads, Artisan Crackers, Candied Nuts, Dried Fruits,  
Vegetable Crudité

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

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

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#### 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, Heirloom Tomato, House Pickles and Shaved Red Onion  
Roasted Garlic Aioli, Whole Grain Mustard  
Assorted Freshly Baked Breads

##### *Cold Sides (Choice of 3)*

- Local Michigan Made Chips
  - Marinated Vegetables
  - Seasonal Pasta Salad
  - Fresh Fruit Salad
  - Fingerling Potato Salad, Smoked Bacon, Fine Herbs
  - Organic Greens Salad, Shaved Vegetables, Basil Orange Vinaigrette
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#### THE ARTISAN TABLE

\$42

Chef's Seasonal Soup Selection. Includes freshly baked breads and whipped organic butter

Organic Greens Salad, Shaved Vegetables, Basil Orange Vinaigrette

Celeriac Apple Slaw, Michigan Cherries, Candied Walnuts, Apple Cider Vinaigrette

##### *Assorted Sandwiches (Choice of 3)*

##### *Cold Sandwiches*

- Chamomile Chicken Salad, Shaved Radish, Baby Spinach, Brioche Bun
- Classic Italian Cold Cut
- White Albacore Tuna, Dill-Caper Relish, Lemon Aioli, Multigrain Loaf
- Grilled Broccolini and Onion, Fresh Mozzarella, Tomato-Basil Pesto, Balsamic Glaze, House Sourdough
- Turkey Club, Bib Lettuce, Tomato, Swiss Cheese. Mayonnaise, Ciabatta Bun

##### *Hot Sandwiches*

- Beef Short Rib, Fennel Slaw, Bing Cherry BBQ
  - Honey Cured Ham, White Cheddar, Tarragon Mustard, Toasted Sourdough
  - Smoked Salmon Rueben, Braised Cabbage, Gruyere Cheese, Marbled Rye
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## LUNCH TABLES

Menu curated by Chef Jake Szary

# 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

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#### THE EXECUTIVE TABLE

\$56

Chef's Seasonal Soup Selection

- Caesar Salad, Sourdough Crumble, Shaved Parmesan, House Caesar
- Cucumber Salad, Tomatoes, Za'atar Vinaigrette, Kalamata Olives, Aged Feta, Marinated Chickpeas, Pimentón Oil
- Sweet Corn & Red Cabbage Slaw, Jalapeño Vinaigrette

*Choice of 2 Hot Selections:*

- Gemelli Pasta, Fresh Mozzarella, Ratatouille, Marinara
- Herb Roasted Chicken, Mediterranean Grain Salad, Basil Vinaigrette
- Snapper, Saffron Rice, Caponata
- NY Striploin Steak, Sweet Potatoes, Smoke Paprika, Jus

Assorted Cookies, Brownies & Blondies

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#### THE AMBASSADOR TABLE

\$68

Chef's Seasonal Soup Selection

- Sugar Snap Peas, Calabrian Chili, Radish, Pickled Fennel, White Balsamic Vinaigrette
- Grilled Seasonal Vegetables
- Seared Tuna, Marinated Cucumber, Cilantro, Basil, Mint Salad with Ponzu Sauce

*Choice of 2 Hot Selections:*

- Canestri Pasta, Foraged Mushrooms, Fennel Cream Sauce
- Thai Chili Chicken Breast, Forbidden Rice, Sweet & Sour Vegetables
- Seared Salmon, Charred Corn Succotash, Chili Lime Couscous, Sofrito
- Seared Beef Tenderloin, Charred Carrot Romesco, Hibiscus Jus

Chef's Selection of Seasonal Sweets

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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 <b>gf</b>	\$10
Peekytoe Crab Salad, Fried Avocado, Kewpie Mayonnaise <b>gf</b>	\$12
Smoked Duck Breast, Honey, Michigan Apples, Watercress <b>gf</b>	\$10
Shaved Hamachi, Hearts of Palm, Lime-Cardamom Vinaigrette <b>gf, df</b>	\$10

### SALADS – CHOOSE 1

Heirloom Caprese, Burrata, Blood Orange Balsamic Glaze <b>gf, v</b>	\$16
Cucumber Salad, Aged Feta, Dried Kalamata, Mint Yogurt <b>gf, v</b>	\$14
Hearts of Romaine, Brioche Croutons, Anchovy Vinaigrette, Parmesan <b>v</b>	\$12
Organic Greens, Shaved Vegetables, Syrah Vinaigrette <b>gf, df, v+</b>	\$12
Pear & Endive Salad, Salsa Seca, Citrus Supremes, Pecorino, Passion Fruit Vinaigrette <b>gf, v</b>	\$13

### SOUPS – CHOOSE 1

Creamless Tomato Soup, Basil Oil, Parmesan Tuile, <b>gf</b>	\$10
Strawberry Gazpacho, Pickled Melon, Basil <b>gf, v</b>	\$12
Chicken Pozole Verde, Avocado Crema, Radish, Crisp Tortilla	\$13
New England Clam Chowder	\$15

### ENTREES – CHOOSE 1

Airline Chicken, Aji Verde, Roasted Marble Potatoes, Seasonal Vegetables <b>gf</b>	\$36
Snapper, Coconut Rice, Pikliz (Traditional Pickled Pepper Salad) <b>gf, df</b>	\$38
Seared Branzino, Sauce Vierge, Grilled Asparagus and Lemon <b>gf</b>	\$38
Grilled Atlantic Salmon, Aji Verde, Pimentón Oil, Caramelized Onion, Moroccan Couscous, Citrus Pernod Butter	\$38
Braised Beef Short Rib, White Cheddar Grits, Seared Greens, BBQ Jus <b>gf</b>	\$42
Beef Tenderloin, Pomme Purée, French Beans, Red Wine Jus <b>gf</b>	\$60
NY Strip & Grilled Chicken Breast, Au Gratin, Baby Greens <b>gf</b>	MKT
NY Strip & Grilled Salmon, Oven Dried Tomato and Grilled Asparagus <b>gf</b>	MKT

### VEGETARIAN & VEGAN

Wild Mushroom Risotto, Chardonnay Cream, Smoked Mushrooms	\$30
Gemelli Pasta, Basil Pesto, Watercress Sprigs, Calabrian Chili, Overnight Tomatoes	\$30

### DESSERT – CHOOSE 1

Seasonal Fruit Tart, Fresh Fruit Coulis	\$12
Vanilla Crème Puff, Fresh Berries	\$12
Seasonal Buttermilk Panna Cotta, Fresh Fruit, Whipped Cream	\$12
Petite Gateau, Chocolate and Hazelnut	\$12
Chef's Selection Seasonal Sorbet <b>gf, df</b>	\$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**

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### COLD

Togarashi Seared Tuna, Nori Chips, Wasabi Tobiko <b>gf, df</b>	\$9
Smoke Salmon Canape, Citrus Crème Fraiche, Sturgeon Caviar	\$9
Poached Tiger Shrimp, Passion Fruit Cocktail Sauce <b>gf, df</b>	\$9
Compressed Melon, Prosciutto, Thai Basil Syrup, <b>gf, df</b>	\$7
Beet Tartare, Fromage Blanc Panna Cotta, Citrus & Tarragon <b>v, gf</b>	\$7
Wild Mushroom Crostini, Herbed Ricotta, Parmigiano Reggiano <b>v</b>	\$7
Caprese Skewers, Marinated Mozzarella, Tomatoes, Mozzarella, Basil Glaze	\$7

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### HOT

Peekytoe Crab Cakes, Preserved Lemon	\$9
Roasted Lamb Lollipops, Mint Gremolata <b>gf, df</b>	\$9
Smoked Beef Tenderloin, Truffled Bread Pudding, Tomato Preserve	\$9
Chicken Empanada, Smoked Paprika, Cilantro Cream	\$8
Crispy Pork Belly, Michigan Apple Butter, Pickled Garlic <b>gf, df</b>	\$8
Artichoke Tart, Melted Leeks, Fromage Blanc <b>v</b>	\$7
Vegetable Samosa, Yukon Potato, Tamarind Chutney <b>v+</b>	\$7
Crispy Vegetable Spring Roll, Sweet Thai Chili <b>v, df</b>	\$7
Foraged Mushroom Wonton, House Made Sambal & Plum Sauce <b>v, df</b>	\$7

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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

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### HOUSE-MADE PASTA

\$25

Trottole, Wilted Greens, House Pancetta, Garlic Cream Sauce  
Canestri, Shrimp or Chicken, Vegetable Ragout

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### RISOTTO

\$32

Carnaroli Rice, Mushroom Ragout, Black Truffle, Parmesan Reggiano  
Rock Shrimp, Local Vegetables, Crisp Pancetta, Pecorino Toscano

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### STIR FRY

\$26

Kung Pao Chicken, Togarashi Cashews, Jasmine Rice  
Marinated Tofu, Spicy Black Bean Sauce, Brown Rice

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RECEPTIONS

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DAXTON



## CARVING STATIONS

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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

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### HOT SMOKED SALMON \$34

Tarragon Infused Olive Oil, Lemon Crème Fraiche Toasted Brioche

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### BEEF TENDERLOIN \$46

Roasted Tenderloin  
Garlic Bread Pudding, Laurel Leaf Jus

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### PRIME RIB \$64

Parker House Rolls, Au Jus

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RECEPTIONS

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**DAXTON**



## DISPLAYED SAVORY STATIONS

*Prices are per guest, based on 60 minutes of service*

*Minimum guest count--25*

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### ARTISAN CHEESE & CHARCUTERIE DISPLAY \$32

Selection of Regional & Imported Cheese, Variety of Charcuterie  
Crusty Breads, Artisan Crackers, Candied Nuts, Dried Fruits,  
Vegetable Crudit 

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### MEDITERRANEAN DISPLAY \$28

Lamb Kibbeh, 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

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### CHILLED SEAFOOD DISPLAY \$65

Chilled Mussels with Lemon and White Wine  
Oysters on the Half Shell, Mignonette Calabrian Salsa Rosa  
Poached Wild Shrimp & Crab Claws with Non-Traditional Cocktail Sauces  
Lump Crab Tartlets, Cucumber, Thai Basil Seeds  
Jumbo Lump Crab Shooter, Cucumber, Hydrated Basil Seed, Chili Oil

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RECEPTIONS

Menu curated by Chef Jake Szary

**DAXTON**



## RECEPTIONS

### DISPLAYED SWEET STATIONS

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

Minimum guest count--25

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#### THE ENTHUSIAST

\$20

Chocolate Chip & Sea Salt Cookies  
Oatmeal & Golden Raisin Cookies  
Valrhona Dark Chocolate Brownies

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#### THE LÉGENDE

\$28

Seasonal Cake Bites  
Seasonal Fruit Tart  
Chocolate Ganache Cake  
Vanilla Cream Puff

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#### THE AFICONADO

\$34

Daxton Chocolate Truffles  
Vanilla Cheesecake  
Citrus Meringue Tart  
Chocolate Caramel Bar  
Assorted Seasonal Macarons

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### SWEET ACTION STATIONS

*Prices are per guest, based on 60 minutes of service*

**1 Chef Attendant required per station, per 25 guests--\$200**

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#### DAXTON GELATO

\$20

**Gelatos:** Tahitian Vanilla Bean Gelato, Chocolate Gelato, Burnt Honey, and Coconut Sorbet

**Toppings:** Cookie Crumble, Brownie Bites, Whip Cream, Cherries, Sprinkles, Candied Hazelnut, Valrohna Chocolate Syrup and Sea Salt Caramel

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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**

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### COLD APPETIZERS

Big Eye Tuna Tartare, Seaweed Salad, Sesame Wonton, Fresh Wasabi <b>gf, df</b>	\$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 <b>gf</b>	\$16
Peekytoe Crab Salad, Persian Cucumber, Citrus-Ginger Vinaigrette <b>gf, df</b>	\$18
Smoked Duck Breast, Honey, Michigan Apples, Watercress <b>gf</b>	\$14
Shaved Hamachi, Hearts of Palm, Lime-Cardamom Vinaigrette <b>gf, df</b>	\$18

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### HOT APPETIZERS

Potato Gnocchi, Corn Ragout, Jalapeno Pesto	\$16
Wild Mushroom Risotto, Chardonnay Cream Sauce, Smoked Mushrooms	\$18
Calamarata Pasta, Sage Brown Butter, Roasted Butternut Squash	\$14

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### SOUPS

Creamless Tomato Soup, Basil Oil, Parmesan Tuile <b>gf</b>	\$12
Butternut Squash Soup, Cardamom Spiced Cream <b>gf</b>	\$12
Potato Leek, Smoked Paprika Oil, Sourdough Crisp <b>gf</b>	\$12
Carrot Ginger, Coconut Cream, Kaffir Lime Leaf Oil <b>gf</b>	\$12
Strawberry Gazpacho, Pickled Melon, Basil <b>gf, v</b>	\$12
Chicken Pozole Verde, Avocado Crema, Radish, Crisp Tortilla	\$13
New England Clam Chowder	\$15

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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, Sourdough Crumble, Shaved Parmesan, House Caesar	\$12
Organic Greens, Shaved Vegetables, Syrah Vinaigrette <b>df, gf, v+</b>	\$12
Heirloom Radicchio, Endive, Pomegranate Seeds, Sunchoke Chips <b>gf, df, v</b>	\$14
Baby Gem and Spinach Salad, Goat Cheese, Dates, Crispy Shallot Whole Grain Vinaigrette <b>v</b>	\$13
Heirloom Caprese, Burrata, Blood Orange Balsamic Glaze <b>gf</b>	\$16
Arugula, Fennel, Panna Cotta, Pecan Marmalade, Citrus Vinaigrette <b>gf</b>	\$12

#### FISH & SEAFOOD ENTREES

Snapper, Coconut Rice, Pickliz (Traditional Pickled Pepper Salad) <b>gf, df</b>	\$44
Chilean Sea Bass, Bok Choy, Kimchi, Seared Maitake Mushroom, Dashi, Togarashi <b>gf</b>	\$60
Hot Smoked Salmon, Creamy Red Corn Polenta, Wilted Spinach, Tarragon Beurre Blanc <b>gf</b>	\$46
Salt Roasted Cod, Creamed Leeks, Herb Salad, Roasted Garlic Chips, House Hot Sauce <b>gf</b>	\$44
Seared Branzino, Sauce Vierge, Grilled Asparagus, Lemon <b>gf</b>	\$44

#### MEAT & POULTRY ENTREES

Airline Chicken, Madeira Roasted Mushrooms, Grilled Broccolini, Truffle Pavé <b>gf</b>	\$42
Braised Beef Short Rib, White Cheddar Grits, Seared Greens, BBQ Jus <b>gf</b>	\$48
Smoked NY Strip Loin, Cucumber Scallion Salad, Seared Yams, Chimichurri, Mole <b>gf</b>	\$60
Beef Tenderloin, Pomme Purée, French Beans, Red Wine Jus <b>gf</b>	\$75
Seared Lamb Chop, Confit Artichoke, Roasted Eggplant Puree, Mint Gremolata <b>gf</b>	\$60

#### VEGETARIAN (v+ upon request)

Wild Mushroom Risotto, Chardonnay Cream, Smoked Mushroom <b>gf</b>	\$34
Lumache, Blistered Heirloom Tomato, Nona Sauce	\$34
Rigatoni, Roasted Cauliflower, Preserve Lemon, Parmesan Alfredo, Parsley	\$36
Gemelli Pasta, Basil Pesto, Watercress Sprigs, Calabrian Chili, Overnight Tomatoes	\$36
Butternut Squash Risotto, Spiced Cream <small>(seasonal)</small>	\$34

#### A LA CARTE DESSERT

Vanilla Cheesecake, Caramel Sauce, Caramel Ice Cream	\$15
Michigan Apple Bread Pudding, Whiskey Caramel, Burnt Honey Ice Cream	\$15
Seasonal Fruit Tart with Vanilla Pastry Cream and Blueberry Thyme Sorbet	\$15
Vanilla Cream Puff Filled with Vanilla Pastry Cream Topped with Vanilla Mousse and Fresh Berries	\$15
Valrhona Chocolate Cake, Chocolate Sauce, Vanilla Ice Cream	\$17
Chef's Selection Seasonal Sorbet <b>gf, df</b>	\$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.*



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*

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### ENTRÉES

Herb Roasted Chicken Breast and Seared Salmon	\$76
Roasted New York Strip and Herb Roasted Chicken	MKT
Beef Tenderloin and Grilled Shrimp	MKT
Grilled Beef Filet & Lemon Roasted 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

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### DUET DESSERT

Vanilla Cheesecake & Valrhona Chocolate Cake	\$18
Vanilla Cream Puff & Chocolate Ganache Cake	\$18

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DINNER  
TABLES

Menu curated by Chef Jake Szary

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\*

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### THE SEASONED

\$75

Chef's Seasonal Soup Selection

Caesar Salad, Sourdough Crumble, Shaved Parmesan, House Caesar  
Israeli Salad, Cucumber, Heirloom Tomatoes, Couscous, Fresh Herb  
Vinaigrette

Braised Beef Short Ribs, Creamy Grits, BBQ Jus  
Canestri Pasta, Foraged Mushrooms, Fennel Cream Sauce  
Thai Chili Roasted Chicken, Forbidden Rice, Sweet & Sour Vegetables

Tahitian Vanilla Cheesecake  
Seasonal Fruit Trifle  
Chocolate Caramel Tart

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### 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

Snapper, Grilled Eggplant, Tomato-Coriander Chutney  
Trottole Pasta, Wilted Spinach, Cherry Tomatoes, Basil Cream  
Marinated Flank Steak, Grilled Local Vegetables, Chimichurri

Vanilla Cream Puff  
Chocolate Ganache Cake  
Seasonal Fruit Tart

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**\*\$250 Setup Fee Added if under minimum guest count**

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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\*

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### THE CAVALRY

\$85

Chef's Seasonal Soup Selection

Spinach & Arugula Salad, Green Grapes, Toasted Pine Nuts, Shaved  
Parmesan

Papaya Salad, Blistered Tomatoes, Snap Peas, Passion Fruit Vinaigrette

Roasted Heirloom Beets, Creamy Horseradish, Orange, Chicory Leaves

Grilled Salmon, Polenta, Caper-Raisin Chutney  
Gemelli Pasta, Fresh Mozzarella, Ratatouille Marinara  
Pepper Crusted New York Strip, Oven Dried Tomato & Grilled Asparagus

Chocolate Panna Cotta  
Citrus Meringue Tart  
Strawberries and Cream Cake

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**\*\$250 Setup Fee Added if under minimum guest count**

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Menu curated by Chef Jake Szary

DAXTON



## FOOD & BEVERAGE

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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

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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

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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