



MGM  GRAND[®]
DETROIT

An MGM Resorts Luxury Destination

The Catering Experience





SAVOR EXCELLENCE

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all prices are subject to 6% sales tax and 22% service charge
food and beverage pricing is subject to change without prior notification
pricing can be guaranteed up to three months prior to the function, if requested and confirmed in writing
consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

YOUR OCCASION. YOUR MENU. YOUR MOMENT.

Meetings. Weddings. Seminars. Whatever the event, food can transform the experience. MGM Grand Detroit's skilled chefs are committed to crafting dishes that capture your vision, while a dedicated staff of professionals work by your side to deliver world-class service along the way. Specializing in an extensive range of cuisines and styles, the team artfully prepares tantalizing recipes to suit every palate — from hors d'oeuvres to fresh salads to hearty meals — and always with careful consideration of all dietary concerns.

Your event is special. The food should be, too. MGM Grand Detroit's Banquets, Meetings and Events staff will help you create an event that is uniquely yours — with a menu to match. The result? An occasion that is as memorable as it is delicious.



breakfast



BREAKFAST DISPLAYS

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas
designed for 90 minutes of service
minimum number of guests: 25
under 25 guests: add \$4.00 per person
priced per person

CONTINENTAL BREAKFAST	25
individual bottles of orange and grapefruit juices seasonal fresh fruit and berries assorted breakfast pastries whipped butter and preserves assorted individual yogurts	
WELL-BEING BREAKFAST BUFFET	34
individual bottles of orange, grapefruit and tomato juices seasonal fresh fruit and berries assorted individual yogurts, granola, dried fruit assorted breakfast pastries whipped butter and preserves assorted cereals, skim and 2% milk egg frittata with peppers, potato, caramelized onion, feta cheese breakfast chicken sausage links	
MORNING SUN BREAKFAST BUFFET	34
individual bottles of orange, grapefruit and tomato juices seasonal fresh fruit and berries assorted breakfast pastries whipped butter and preserves assorted individual yogurts scrambled eggs, cheddar cheese, chives cherrywood smoked bacon, breakfast chicken sausage links breakfast potatoes of the day	
MGM GRAND DETROIT BREAKFAST BUFFET	35
individual bottles of orange, grapefruit and tomato juices seasonal fresh fruit and berries smoked salmon with traditional garnishes, mini bagels, plain cream cheese assorted breakfast pastries whipped butter and preserves yogurt parfaits with granola wild mushroom egg tart cinnamon swirl french toast and warm maple syrup cherrywood smoked bacon breakfast potatoes of the day	

BREAKFAST ENHANCEMENTS

the following may be ordered to enhance your breakfast buffet
designed for 90 minutes of service
minimum number of guests: 25
under 25 guests: add \$4.00 per person
priced per person

ASSORTED BREAKFAST CEREALS served with 2% milk, skim milk	6
CLASSIC OATMEAL served warm with milk, raisins, brown sugar, honey, candied pecans	8
BREAKFAST BURRITOS scrambled eggs, chorizo sausage, monterey jack cheese, red peppers, scallions fresh salsa, sour cream, guacamole	6
BREAKFAST CROISSANT SANDWICH scrambled eggs, thin sliced ham, all night tomatoes, melted swiss cheese	8
SOUTHERN BISCUIT SANDWICH country sausage, fried egg, melted white cheddar cheese	8
BISCUITS AND GRAVY freshly made buttermilk biscuits, country sausage gravy	8
HOUSE SMOKED SALMON whipped cream cheese, mini bagels, traditional garnishes including red onions tomatoes, egg whites, capers	12
WAFFLE STATION (CHEF ATTENDED) warm maple syrup, honey butter, whipped cream, blueberries, strawberries and chocolate chips, apple-berry compote	12
OMELETS MADE-TO-ORDER (CHEF ATTENDED) assorted cheeses including cheddar, swiss and feta, ham, bacon, mushrooms tomatoes, spinach, red peppers, onions, scallions	14

PLATED BREAKFAST

accompanied by freshly baked morning pastries, whipped butter and preserves
orange juice

freshly brewed coffee, decaffeinated coffee and assorted hot teas

must be ordered for entire event count

priced per person

ALL-AMERICAN	26
scrambled eggs, cheddar cheese, chives, cherrywood smoked bacon, breakfast chicken sausage links fingerling potatoes sautéed with caramelized onions and herb butter	
CHORIZO CON HUEVOS	20
spanish sausage with scrambled eggs and chihuahua cheese wrapped in flour tortillas with rancher pinto beans	
HEALTHY START	20
egg frittatas, spinach, mushrooms, swiss cheese, breakfast chicken sausage links, roasted tomatoes with individual seasonal fruit cups	
MGM GRAND BENEDICT	23
toasted english muffins, braised short ribs, soft eggs marinated tomatoes, chives, horseradish hollandaise, hashbrowns	
TOFU SCRAMBLE	18
firm tofu, nutritional yeast, onions, mushrooms, spinach, tomatoes, peppers	
BAKED EGG FRITATTA	21
individual egg fritatta with caramelized onions, mushrooms, chicken sausage swiss cheese, fingerling potato, bacon hash, asparagus, roasted tomatoes	
FRENCH TOAST CUSTARD	21
caramelized apple and maple bread pudding, grilled country pork sausage patty roasted rainbow cauliflower, spicy patatas bravas	



breaks



REFRESHMENTS AND BREAK ITEMS

food items may not be used as a substitution
priced a la carte

BEVERAGES

assorted soft drinks	5
bottled still or sparkling waters	4
bottled juices – orange, grapefruit, cranberry	5
red bull, vitamin water, starbucks frappuccino, powerade, snapple, lemonade	6
fiji water	6
house made smoothies, wild berry, tropical and strawberry banana	7
iced tea (per gallon)	65
lemonade (per gallon)	65
freshly brewed coffee, decaffeinated coffee and assorted hot teas served in carafes (per gallon)	65

MORNING ADDITIONS

granola bars, power bars (each)	4
individual low fat yogurts (each)	5
sliced fresh fruit (per person)	10
assorted sliced breakfast breads (per dozen slices)	36
assorted muffins – blueberry, bran banana nut, apple cinnamon (per dozen)	36
assorted fresh bagels, flavored cream cheese (per dozen)	36
freshly baked butter croissants, fruit filled danishes, chocolate croissants (per dozen)	40

AFTERNOON ADDITIONS

fresh apples, pears, bananas, oranges (each)	4
individual bags of popcorn, trail mix, potato chips (each)	4
mixed nuts (per pound)	24
house made assorted cookies, chocolate fudge brownies and almond shortbread (per dozen)	36

BREAKS

designed for 30 minutes of service
minimum number of guests: 25
under 25 guests add \$4.00 per person
priced per person

CHIPS AND DIPS	16
corn tortillas, guacamole, salsa crispy pita chips, tabouleh, hummus, tomato feta spread	
MOVIE THEATER	16
freshly popped popcorn, melted butter, sriracha, flavored salts to include cheddar, parmesan, ranch, garlic assorted dime store candies to include lemon heads, red vines snow caps, mike and ikes	
CAFFEINE	16
freshly brewed coffee, decaffeinated coffee, assorted hot teas red bull, frappuccino, whipped cream, flavored italian syrups house made scones, biscotti and chocolate chip cookies	
HEALTH NUT	15
energy bars, granola bars, bags of trail mix, dried fruit whole seasonal fruit, assorted vitamin waters, bottled water	
CHILL	15
flavor ice fruit pops, frozen snickers bars, assorted good humor bars magnum double caramel ice cream bars	
COOKIES AND MILK	14
chocolate chip, m&m cookie, peanut butter, oatmeal raisin and double chocolate chip 2% milk, chocolate milk, almond milk	
PRETZEL TIME	17
warm jumbo soft pretzels and traditional pretzel bites, honey mustard whole grain beer mustard, spicy cheese sauce, warm chocolate sauce	
COFFEE & DONUTS	15
freshly brewed coffee, decaffeinated coffee, assorted hot teas freshly made assorted donuts	



lunch

LUNCH BUFFET

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas

designed for 90 minutes of service

minimum number of guests: 25

under 25 guests: add \$4.00 per person

note: food items are non transferable

priced per person

WOODWARD AVENUE

42

SOUP

chicken noodle soup, poached chicken, carrots

TO BEGIN

tomato cucumber salad with marinated olives, artichokes, red peppers, feta cheese, red wine vinaigrette
spinach and arugula, blue cheese, candied pecans, red onions, roasted tomatoes, citrus vinaigrette
redskin potato salad, red peppers, scallions, creamy horseradish dill aioli

MAIN FARE

grilled filet of salmon, artichoke lemon sauce
herb grilled airline breast of chicken, grape tomatoes, chicken jus
braised short rib of beef, sauteed mushrooms, caramelized onions, natural reduction
green beans and caramelized shallots
chive mashed potatoes
assorted house made rolls, whipped herb butter

SWEET (CHOOSE TWO)

chocolate raspberry tart
coconut cream tart
banana caramel tart
chef's selection of cheesecake pops (2 flavors)
carrot cake squares
german chocolate squares

LUNCH BUFFET

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas

designed for 90 minutes of service

minimum number of guests: 25

under 25 guests: add \$4.00 per person

note: food items are non transferable

priced per person

MICHIGAN AVENUE

42

SOUP

loaded baked potato chowder

TO BEGIN

butter lettuce, field greens, cherry tomatoes, cucumbers, shredded carrots, walnuts, herb vinaigrette

local michigan green salad with cucumbers, chickpeas, goat cheese, raspberry vinaigrette

fresh green bean salad with pickled red onions, herb marinated tomatoes

sliced almonds, white balsamic vinaigrette

MAIN FARE

seasonal fried fish, grilled lemons, spicy tartar sauce

grilled french cut chicken breast, asparagus, supreme sauce

beef tenderloin tips, roasted peppers, pearl onions, red wine jus

morel and wild mushroom risotto

battered asparagus

assorted house made rolls, whipped herb butter

SWEET (CHOOSE TWO)

warm apple brandy raisin crisp with oatmeal streusel

warm peach and blueberry crisp with oatmeal streusel

lemon pound cake with pecan cream cheese icing

praline squares

chocolate fudge cake with fudge topping

coconut cream bars

LUNCH BUFFET

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas

designed for 90 minutes of service

minimum number of guests: 25

under 25 guests: add \$4.00 per person

note: food items are non transferable

priced per person

VERNOR HIGHWAY

42

SOUP

chicken tortilla soup

TO BEGIN

jícama, radish and fennel salad

arcadia blended lettuces, roasted red peppers, pickled onions, sundried tomatoes

spicy roasted pepitas, cilantro lime dressing

southwest roasted corn salad, red and green peppers, red onions, chipotle honey dressing

MAIN FARE

braised pork carnitas

spicy pulled chicken, sauteed peppers, onions

slow cooked beef barbacoa

roasted cauliflower with cumin and cilantro

spanish rice, braised black beans

corn and flour tortillas

salsa, sour cream, salsa verde, red onion, lime, shredded cheddar cheese, pepper jack cheese

SWEET (CHOOSE TWO)

warm churros and chocolate sauce

tres leches cake

chef's selection of cheesecake pops (2 flavors)

pineapple coconut cream tart

key lime custard tart

LUNCH BUFFET

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas

designed for 90 minutes of service

minimum number of guests: 25

under 25 guests: add \$4.00 per person

note: food items are non transferable

priced per person

GRAND BOULEVARD

46

SOUP

new england clam chowder

TO BEGIN

romaine lettuce, hard boiled eggs, cheddar, cherry wood bacon

avocado, cherry tomatoes, blue cheese dressing

grilled portabella, roasted peppers, asparagus, baby kale, balsamic reduction

penne pasta, sun dried tomatoes, artichokes, grilled squash, red onions, feta cheese, basil dressing

MAIN FARE

sautéed barramundi, saffron leek ragout

chicken saltimbocca, sage, prosciutto, fontina cheese, tomato fondue

grilled filet of beef, asparagus, madeira truffle jus, dauphinoise potato

haricot vert, caramelized shallots

assorted house made rolls, whipped herb butter

SWEET (CHOOSE TWO)

crème brûlée, vanilla chantilly cream

pecan pie bars

red velvet cupcakes

fresh fruit tarts

chef's selection cheesecake pops (2 flavors)

DELI OFFERINGS

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas
designed for 90 minutes of service
minimum number of guests: 20
under 20 guests: add \$4.00 per person
note: food items are non transferable,
not available for groups under 10
priced per person

TO BEGIN (CHOOSE TWO)

caesar, romaine, garlic croutons, traditional dressing
green salad, cucumbers, tomatoes, carrots, buttermilk ranch dressing
penne pasta, sun dried tomatoes, artichokes, grilled squash, red onions, feta cheese, basil dressing
feta cheese salad, tomatoes, cucumbers, red wine vinaigrette, fresh basil

THE AMERICAN *includes lettuce, tomatoes, sliced red onions and pickles* **35**
sliced ham, shaved roast beef, smoked turkey breast, tuna salad
aged swiss, sharp cheddar and spicy pepper jack cheese
onion rolls, multigrain and sourdough bread
honey mustard, mustard, mayonnaise

THE NEW YORKER *includes lettuce, tomatoes, sliced red onions and pickles* **36**
shaved rosemary cured ham, tender corned beef, deli-style egg salad, shaved roast beef, smoked turkey breast
swiss, sharp cheddar and havarti cheeses
kaiser rolls, marbled rye, multigrain bread
grain mustard, mayonnaise, house dressing
sauerkraut, coleslaw

THE LIGHTER SIDE *includes lettuce, tomatoes, sliced red onions and pickles* **36**
roasted chicken, smoked turkey, hummus, taboulleh
grilled zucchini and squash, roasted peppers, balsamic portabella
whole grain bread, naan bread, sundried tomato wrap (gluten-free bread upon request)
honey mustard, light mayonnaise, balsamic vinaigrette
fresh fruit with seasonal berries

SWEET (CHOOSE TWO)

chocolate fudge topped brownies and nuts
praline squares
chef's selection cheesecake pops (2 flavors)
carrot cake squares
lemon meringue tarts
chocolate raspberry tarts

SOUP AND SANDWICH

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas
designed for 90 minutes of service
minimum number of guests: 20
under 20 guests: add \$4.00 per person
note: food items are non transferable,
not available for groups under 10
priced per person

SOUP (CHOOSE ONE)

37

tomato basil cream, fresh herbs
roasted portabella cream, fresh tarragon
chicken tortilla, cilantro
chicken noodle, poached chicken, carrots
butternut squash, candied pecans
minestrone, white bean, fresh basil, parmesan
michigan cheddar ale, bacon
new england clam chowder, oyster crackers

SALAD (CHOOSE TWO)

caesar, romaine, garlic croutons, aged parmesan cheese, traditional dressing
michigan leaf salad, tomatoes, cucumbers, radishes, carrots, creamy garlic dressing
baby lettuces, candied walnuts, apples, grapes, blue cheese, citrus vinaigrette
antipasto salad, salami, provolone, artichokes, olives, roasted peppers, italian dressing
bibb lettuce, grilled asparagus, roasted red peppers, lemon, olive oil

COLD SANDWICHES (CHOOSE THREE)

herb roasted chicken breast, provolone cheese, roasted tomatoes, spinach, red onions, spicy aioli, house made focaccia
vegetarian bánh mì, sweet chili marinated tofu, roasted portabella mushrooms,
pickled carrots, daikon, cucumbers, cilantro, spicy mayonnaise, baguette
cuban mojo, roasted pork, ham, salami, lime cumin mayonnaise, sundried tomato feta spread
pickles, ciabatta bread
corn beef, swiss cheese, cole slaw, russian dressing, pretzel roll
roast beef, provolone cheese, onion marmalade, lettuce, horseradish mayonnaise, roasted red peppers, onion roll
california turkey, guacamole, tomatoes, arugula, roasted garlic aioli, cheddar cheese, naan bread
ham, garlic herb cheese spread, roasted peppers, pepper rings, arugula, pesto, whole wheat kaiser
cherry chicken salad, smoked gouda, butter lettuce, freshly baked butter croissant
vegetarian, pickled beets and red onions, goat cheese spread, arugula, cucumber, lavash

SERVED WITH

assorted house made cookies
chocolate fudge topped brownies with nuts
individual bagged chips
selection of whole fresh fruit

PLATED LUNCH BY DESIGN

accompanied by freshly brewed coffee, decaffeinated coffee and assorted hot teas
assorted house made rolls and whipped herb butter
priced per person

TO BEGIN (CHOOSE ONE SOUP OR SALAD)

SOUP

tomato basil cream, fresh herbs
roasted portabella cream, fresh tarragon
chicken tortilla, cilantro
chicken noodle, poached chicken, carrot
butternut squash, candied pecan
minestrone, white bean, fresh basil, parmesan
michigan cheddar ale, bacon
new england clam chowder, oyster crackers

SALAD

garden greens, cucumbers, carrot curls, dried cherries, crumbled feta cheese, garlic herb vinaigrette
baby greens, dried cranberry, chickpeas, pickled parsnips, roasted tomatoes, cucumbers, shaved gruyère cheese, maple vinaigrette
romaine and arugula, red and yellow tomatoes, roasted artichoke, kalamata olives, crumbled feta cheese, lemon greek dressing
caesar, romaine, garlic croutons, aged parmesan cheese, traditional dressing

MAIN FARE (CHOOSE ONE) ADD \$2.00 PER PERSON IF CHOOSING TWO ENTREES, MAXIMUM TWO ENTREES

ENTRÉE

grilled french cut chicken, herb mashed potatoes, asparagus, chicken jus lie	36
dijon panko chicken, parmesan polenta, grilled squash, tomato cream	36
grilled salmon, lemon thyme risotto, garlic broccolini, dill butter	38
braised short ribs, horseradish mashed potatoes, baby carrots, natural jus	40
grilled filet, bacon fingerling potatoes, haricot vert, caramelized shallots, sauce marchand	44
vegetable wellington, sautéed vegetables, boursin cheese, asparagus, pepper coulis	32
cheese ravioli, broccolini, grilled yellow squash, herb cream	32
falafel, almond rice, spinach, sautéed yellow squash	32

PLATED LUNCH BY DESIGN (CONTINUED)

SWEET (CHOOSE ONE)

MIXED BERRY ENTREMETS

white chocolate mousse, sponge cake, strawberry cream, mixed berry gelee, fresh seasonal berries
seasonal coulis, chocolate garniture

KEY LIME TART

sweet tart dough, key lime custard, italian meringue, strawberry sauce, fresh seasonal berries, chocolate garniture

STRAWBERRY SHORTCAKE SLICE

vanilla cream cake, strawberry compote, strawberry mousse, vanilla chantilly cream, strawberry coulis, fresh
seasonal berries, white chocolate garniture

VANILLA BERRY CHEESECAKE

vanilla cheesecake, vanilla chantilly cream, strawberry sauce, fresh mixed berry compote, chocolate garniture

RASPBERRY CHOCOLATE SLICE

chocolate sponge cake, soft chocolate ganache, raspberry mousse, dark chocolate mousse, seasonal fruit coulis
seasonal fresh berries, chocolate garniture

CHOCOLATE TRUFFLE SLICE

chocolate sponge cake, dark chocolate ganache, red raspberries, raspberry coulis, chocolate garniture

CHOCOLATE MOUSSE DOME (WHITE OR DARK CHOCOLATE)

choice of mousse, vanilla crème brulee custard center, chocolate sponge cake, seasonal berry sauce
seasonal mixed berries, chantilly cream and chocolate garniture

SPECIAL DIETARY DESSERT OPTIONS

GLUTEN-FREE MINI PASTRIES (PRICED PER DOZEN)	48
chocolate confetti cookie double	
chocolate chunk oatmeal cookie	
dried fruit chocolate cookie	
raspberry lemon custard tart	
strawberry meringue tart	
cheesecake brownie squares	
chocolate cupcake with chocolate buttercream	
carrot cake with cream cheese frosting	
GLUTEN-FREE PLATED OPTIONS	12
chocolate raspberry custard tart	
lemon strawberry meringue tart	
fresh fruit tart (4" only)	
strawberry orange slice	
VEGAN PLATED OPTIONS	12
assorted trio of sorbet with seasonal berries	
vegan chocolate cake with chocolate fudge	
fresh fruit plate with seasonal berry assortment	



reception

RECEPTION SELECTIONS

minimum of one dozen per selection
priced per piece

COLD HORS D'OEUVRES (PASSED OR DISPLAYED)

boursin cheese tart, sweet tomato jam	4
cherry chicken salad, toasted brioche	4
tomato basil bruschetta	4
artichoke feta mousse, whole grain crostini, roasted tomatoes	4
citrus marinated manchego cheese, capicola, pickled grapes	4
curried chicken salad, cucumber cup, mango chutney	4
strawberry and spicy fig compote, candied walnuts, endive	5
flaked smoked salmon, caper sweet pickle and cucumber remoulade	5
sesame tuna tartar, avocado mousse, pickled cucumbers, micro cilantro	5
deviled eggs (classic, smoked salmon & wasabi tuna)	5
roasted beef roulade, horseradish cream, asiago round	5
smoked salmon roulade, chive cream, potato chip	5
chili cured beef carpaccio, salsa verde, crisp tortilla	6
lump crab and shrimp salad, spicy tomato horseradish, micro celery, shot glass	6
spicy seared duck breast, apricot marscapone cream, brioche, micro arugula	6
poached shrimp shooter, spicy cocktail sauce	6

HOT HORS D'OEUVRES (PASSED OR DISPLAYED)

wild mushroom tart with gruyère crust	4
mini roasted vegetable quiche	4
spinach, artichoke, phyllo cups	4
rosemary and parmesan shortbread, mushroom ragout	4
southwestern black bean cake, roasted peppers, habanero relish	4
chicken and vegetable potsticker, ponzu sauce	4
better made potato chip crusted chicken, honey mustard	5
prime beef meatball, marinara, shaved parm	5
lamb and chickpea fritter, cucumbers, yogurt, mint	5
lobster cobbler with dijon cream and gruyère streusel	5
smashburger, house sauce, pickles, caramelized onions	5
lobster arancini, tarragon aioli	6
crab and bacon grilled cheese, warm tomato soup	6
traditional crab cake, chive cream	6
lamb lollipops, balsamic glaze, herb mustard	8

DISPLAYS

designed for two hours of service

small - 25 guests | medium - 50 guests | large - 100 guests

priced per platter

VEGETABLE CRUDITÉS marinated and grilled, asparagus, mushrooms artichoke, zucchini, squash, carrots, roasted pepper dip hummus, buttermilk ranch dressing	SMALL 265	MEDIUM 475	LARGE 950
FRESH SEASONAL FRUIT the season's finest fruit offerings vanilla whipped cream	SMALL 265	MEDIUM 475	LARGE 950
GLOBAL ARTISAN CHEESES sera fina herb cheese, miniature brie fresh goat cheese, aged manchego denmark bleu, american, cheddar and swiss fresh strawberries and grapes, dried fruit candied pecans, assorted crackers	SMALL 325	MEDIUM 575	LARGE 1,100
CHARCUTIERE salumi, prosciutto, sopressatta, assorted pickles whole grain mustard, red wine onions, olives roasted peppers, marinated baby mozzarella baguettes and crackers	SMALL 350	MEDIUM 675	LARGE 1,350
HOT SMOKED SALMON hard-boiled eggs, tomatoes, cucumbers, chives crème fraîche, cocktail breads	SMALL 350	MEDIUM 675	LARGE 1,350

DISPLAYS

designed for two hours of service
must be ordered for entire event count
priced per person

PLATINUM SWEET DESSERT DISPLAY (MINIMUM OF 25 GUESTS)	18
chef's selection assorted mini pastries to include: tiramisu, vanilla eclair, assorted cheesecake pops mixed berry fruit tarts, chocolate raspberry tarts, mini cannoli	
includes sliced fresh fruit and berries accompanied by freshly brewed coffee, decaffeinated coffee, assorted hot teas	
DIAMOND DESSERT DISPLAY (MINIMUM OF 50 GUESTS)	24
chef's selection assorted mini pastries to include: tiramisu, vanilla eclair, assorted cheesecake pops mixed berry fruit tarts, pecan squares, raspberry vanilla verrine, chocolate tulip cups marble chocolate mousse cups, warm housemade bread pudding with vanilla bean sauce	
includes sliced fresh fruit and berries accompanied by freshly brewed coffee, decaffeinated coffee, assorted hot teas	
MGM GRAND DETROIT DESSERT DISPLAY (MINIMUM OF 50 GUESTS)	28
chef's selection assorted mini pastries to include: tiramisu, vanilla eclair, assorted cheesecake pops mixed berry fruit tarts, raspberry vanilla verrine, raspberry vanilla verrine, chocolate tulip cups marble chocolate mousse cups, exotic fruit parfait, key lime tarts, assorted french macaroons chocolate dipped strawberries, warm sugar free bread pudding or chocolate bread pudding	
includes sliced fresh fruit and berries accompanied by freshly brewed coffee, decaffeinated coffee, assorted hot teas	
(choose one) whole tortes to include: chocolate cheesecake mousse torte caramel mocha gateau, carrot pineapple torte, chocolate decadence torte	
STRAWBERRIES DIPPED IN WHITE AND DARK CHOCOLATE (PER DOZEN)	48
ASSORTED FRENCH AND ITALIAN PASTRIES (PER DOZEN)	48

SPECIALTY FOOD STATIONS

designed for two hours of service

minimum three stations (or can be an enhancement to any event)

not available for groups under 25

must be ordered for entire event count

priced per person

SMALL PLATE APPETIZER STATIONS (ALL STATIONS CHEF ATTENDED)

MARYLAND CRAB CAKE	22
eastern shore crab cakes, sweet and spicy pickle remoulade new potato and asparagus salad with citrus vinaigrette	
BRAISED BEEF SHORT RIBS	18
boneless short rib, roasted garlic polenta, green bean salad natural reduction, crispy shallots	
SAUTÉED BEEF TENDERLOIN MEDALLIONS	20
chive mashed potato, grilled asparagus salad with sundried tomatoes green peppercorn sauce	
SAUTÉED SCALLOPS	22
jumbo scallops, mushroom duxelle, wine reduction, herb butter crust	
STIR FRY	22
shrimp, chicken, tofu bok choy, red peppers, onions, carrots, celery, mushrooms cilantro, ginger, scallions, sweet soy stir fry sauce steamed rice, chicken potstickers, ponzu sauce	

SPECIALTY FOOD STATIONS

designed for two hours of service

minimum three stations (or can be an enhancement to any event)

not available for groups under 25

must be ordered for entire event count

priced per person

SALAD STATION *herb grilled focaccia*

15

caesar - chopped romaine, classic dressing, grated parmesan, garlic croutons

caprese - buffalo mozzarella, sliced tomato, olive oil, balsamic glaze, micro basil

michigan green salad - artisan greens, cucumbers, tomatoes, dried cherries
blue cheese, spicy pumpkin seeds, raspberry vinaigrette

DETROIT STYLE SQUARE PIZZA STATION (CHOOSE THREE)

15

pepperoni and bacon

double pepperoni, fresh basil

chicken shawarma - marinated chicken, garlic sauce, mozzarella, tomatoes, pickles

pesto ricotta - sliced tomato, sweet italian sausage, basil, caramelized onions

barbecue chicken - grilled chicken, bbq sauce, cilantro, grilled red onions

wild mushroom - cremini, shiitake, oyster mushrooms, arugula, red onions, goat cheese

mediterranean - artichokes, kalamata olives, peppers, scallions, goat cheese, red pepper flakes

quattro formaggi - basil mascarpone, mozzarella, parmesan, asiago

SPECIALTY FOOD STATIONS

designed for two hours of service

minimum three stations (or can be an enhancement to any event)

not available for groups under 25

must be ordered for entire event count

priced per person

AL DENTE STATION

18

herb grilled chicken, penne pasta, broccolini, roasted yellow squash, tomato olive oil relish, sundried tomato cream caprese salad, buffalo mozzarella, sliced tomatoes, olive oil, balsamic glaze, micro basil
pepperoni and sweet italian sausage pizza
cheese pizza
house made focaccia rolls

MIDDLE EASTERN STATION

18

house made chicken or beef shawarma pita sandwiches, sliced tomatoes
onions, assorted pickles, spicy peppers, assorted olives, garlic sauce
hummus, fattoush salad

PASTA STATION

22

penne, roma tomatoes, basil, black olives, parmesan, extra virgin olive oil
bow tie pasta, red clam sauce, parsley, basil
fontina and spinach ravioli, sautéed swiss chard, roasted peppers, mushroom cream sauce
romaine hearts, feta cheese, beets, red onions, pepperoncini, kalamata olives, creamy greek dressing

SUSHI DISPLAY

24

traditional rolls to include california, spicy tuna, shrimp tempura
asparagus, avocado, cucumber roll
nigiri to include tuna, salmon, ebi
wasabi, pickled ginger, soy sauce, sweet soy sauce, spicy mayonnaise

SEAFOOD EXTRAVAGANZA

28

(based on four pieces per guest) displayed on ice
jumbo shrimp, cocktail crab claws, fresh oysters on the half shell
horseradish, cocktail sauce, lemons, mignonette, tabasco sauce

SPECIALTY FOOD STATIONS

designed for two hours of service

minimum three stations (or can be an enhancement to any event)

not available for groups under 25

must be ordered for entire event count

priced per person

CARVING STATION *served with a selection of housemade rolls and whipped herb butter unless otherwise noted. Meat servings are based on 6oz portions.*

chicken roulade - mushroom and goat cheese stuffing, tomato leek ragout, crostini	16
roasted turkey breast - sweet mustard glaze, traditional stuffing, cranberry relish, gravy	18
atlantic salmon in puff pastry - hard-boiled eggs, spinach, shallots, scallion rice, dill sauce	18
flank steak - balsamic-oregano marinade, roasted red skin potatoes, herb jus	18
strip loin - herb roasted, macaroni and cheese, green peppercorn jus	18
stuffed pork loin - apple cranberry stuffing, red pepper polenta, maple mustard jus	19
prime rib - herb butter roasted, root vegetable gratin, sauce marchand, creamy horseradish	24
beef tenderloin - rosemary roasted, whipped potato, whole grain mustard jus	27

SPECIALTY FOOD STATIONS

designed for two hours of service

minimum three stations (or can be an enhancement to any event)

not available for groups under 25

must be ordered for entire event count

priced per person

MINI CUPCAKE STATION	14
red velvet, cream cheese frosting vanilla cake, vanilla butter cream frosting and crunchies old fashioned carrot cake, cream cheese frosting double chocolate, chocolate butter cream frosting banana cake, brown sugar frosting	
MINI PIE AND MINI TART STATION	15
fresh fruit tart, mini cheesecake tart, caramel chocolate tart, apple oatmeal streusel pie, key lime pie lemon meringue pie, coconut cream pie, cherry streusel pie, chocolate cream pie	
DETROIT STATION (CHEF ATTENDED)	18
cream puffs, sanders caramel sauce, sanders fudge sauce, vanilla gelato, vanilla whipped cream better made potato chip encrusted chocolate dipped pretzels, cherry cobbler, mini bump cake	
GELATO STATION (CHEF ATTENDED)	18
vanilla bean gelato, chocolate gelato, chocolate sauce, caramel sauce, strawberry compote chocolate chip cookies, fudge brownies, pound cake, chocolate chips, m&m's, butterfingers bananas, seasonal berries, cherries, whipped cream, waffle cone bowls	
VIENNESE COFFEE STATION	7
freshly brewed coffee, decaffeinated coffee, flavored italian syrups, whipped cream, sugar swizzle sticks cinnamon sticks, candied orange and lemon rind, chocolate shavings	



dinner

DINNER YOUR WAY

accompanied by freshly brewed coffee, decaffeinated coffee, assorted hot teas
assorted house made rolls and whipped herb butter
additional seasonal appropriate vegetable to be included
priced per person

APPETIZERS

heirloom tomatoes, marinated fresh mozzarella, grilled ciabatta, arugula, black olive tapenade	12
wild mushroom and goat cheese tart, grape tomatoes, arugula, port reduction	15
jumbo lump crab cake, tomato caper relish, herb aioli, grilled lemon	18

SOUPS

roasted butternut squash purée, candied pecans	8
minestrone, spinach, parmesan	8
roasted portabella cream, tarragon	8
potato and morel chowder, chive	8
new england clam chowder, oyster crackers	9
french onion, butter crouton, gruyère, parmesan	9

GARDEN SALAD

baby kale caesar, chopped romaine, garlic croutons, parmesan crisps, traditional dressing	10
local michigan greens, herb roasted tomatoes, enoki mushrooms, candied pecans, white balsamic vinaigrette	10
leaf lettuce, arugula and curly endive, marcona almonds, manchego cheese, sweet pickled red onions, marinated olives, sherry vinaigrette	10
roasted beets, arugula, grilled asparagus, goat cheese, toasted walnuts, lemon dijon dressing	10
spinach, arugula and frisse, macerated strawberries, brie, marcona almonds, champagne vinaigrette	10
baby greens, dried cranberries, chickpeas, roasted tomatoes, cucumbers, shaved gruyère maple vinaigrette	10
baby greens, riesling poached pear, gorgonzola, brioche croutons, dried cranberries, port wine syrup with riesling vinaigrette	10

DINNER YOUR WAY

AIR

- herb grilled french cut chicken breast, roasted garlic polenta, broccolini, natural jus 36
- roasted breast of chicken stuffed with mushroom and goat cheese, chive mashed potato, roasted baby carrots tarragon chicken jus 37
- gruyère crusted breast of chicken, tagliatelle pasta, grilled squash, tomato basil sauce 38

WATER

- herb grilled salmon, lemon whipped potato, roasted cauliflower, romesco sauce 38
- seared diver scallops, lobster ravioli, tomato and sweet pea sauté, mascarpone beurre blanc 45
- pan seared barramundi, spicy soy glaze, baby bok choy, citrus sticky rice 42
- pan seared walleye, bacon-fingerling lyonnaise potatoes, grilled asparagus, caviar butter sauce 44

LAND

- braised beef short rib, roasted red pepper polenta, garlic spinach, natural jus 42
- herb garlic grilled filet, blue cheese potato gratin, caramelized onions and mushrooms, au poivre sauce 50
- grilled veal chop, fondant potatoes, haricot vert, marsala jus 50
- double lamb chop, cheddar mashed potatoes, grilled asparagus, jalapeño mint jam 55

EARTH

- grilled vegetable ravioli, sautéed summer squash, spinach, roasted red peppers, mushroom cream sauce 32
- mediterranean grilled vegetable kabob, lemon rice, red lentils, tomatoes and red pepper sauté **vegan and gluten-free* 32
- vegetable wellington, grilled asparagus, red pepper coulis 32

DINNER YOUR WAY

DUO

GRILLED FILET OF BEEF AND GRILLED FRENCH CUT CHICKEN BREAST	44
herb whipped potatoes, mushroom stuffed roma tomatoes, red wine reduction	
SEARED FILET AND GRILLED SALMON	48
roasted garlic potato gratin, grilled asparagus, herb jus, lemon caper butter	
BRAISED SHORT RIB OF BEEF AND HERB CRUSTED CHICKEN	43
parmesan polenta, garlic broccolini, natural jus	
HERB GRILLED FILET OF BEEF AND JUMBO LUMP CRAB CAKE	48
goat cheese and thyme risotto, haricot vert and caramelized shallots, green peppercorn jus, tomato caper relish	
SEARED SALMON AND DIJON CRUSTED CHICKEN	43
cheddar whipped potatoes, rainbow baby carrots, tomato basil butter sauce	
HERB GRILLED FILET OF BEEF AND SHRIMP BROCHETTE	47
chive whipped potatoes, green bean and shitake mushroom sauté, red wine jus, lemon garlic butter	
CREATE YOUR OWN DUO	CUSTOM PRICING
select from any two menu combinations above, priced per chef	



dessert

DESSERTS YOUR WAY

accompanied by freshly brewed coffee,
decaffeinated coffee, assorted hot teas and ice water
priced per person

SWEET

- MIXED BERRY ENTREMETS** 11
white chocolate mousse, sponge cake, strawberry cream, mixed berry gelee, fresh seasonal berries
seasonal coulis, chocolate garniture
- KEY LIME TART** 11
sweet tart dough, key lime custard, italian meringue, strawberry sauce, fresh seasonal berries, chocolate garniture
- STRAWBERRY SHORTCAKE SLICE** 11
vanilla cream cake, strawberry compote, strawberry mousse, vanilla chantilly cream, strawberry coulis, fresh
seasonal berries, white chocolate garniture
- VANILLA BERRY CHEESECAKE** 11
vanilla cheesecake, vanilla chantilly cream, strawberry sauce, fresh mixed berry compote, chocolate garniture
- RASPBERRY CHOCOLATE SLICE** 11
chocolate sponge cake, soft chocolate ganache, raspberry mousse, dark chocolate mousse, seasonal fruit coulis
seasonal fresh berries, chocolate garniture
- CHOCOLATE TRUFFLE SLICE** 11
chocolate sponge cake, dark chocolate ganache, red raspberries, raspberry coulis, chocolate garniture
- CHOCOLATE MOUSSE DOME (WHITE OR DARK CHOCOLATE)** 11
choice of mousse, vanilla crème brulee custard center, chocolate sponge cake, seasonal berry sauce
seasonal mixed berries, chantilly cream and chocolate garniture

DESSERTS

MINI TRIO DESSERTS

FRUIT TRIO

seasonal berry fruit tart
vanilla bean cheesecake
orange strawberry slice

13

CARAMEL TRIO

chocolate caramel dome
apple caramel slice
vanilla caramel cheesecake tart

13

GRAND TRIO

raspberry chocolate mousse slice
caramel chocolate ganache torte
orange cheesecake bar

13

TROPICAL TRIO

exotic fruit slice
key lime custard tart
mango mousse dome

13

CHOCOLATE TRIO

chocolate raspberry cream tart
milk chocolate mousse dome
chocolate cheesecake

13

TASTE OF SUMMER TRIO

lemon meringue tart
strawberry shortcake slice
orange cream dome

13



beverage

BAR OFFERINGS

fully stocked bar featuring a selection of
liquor, wines, beers, sodas, waters, juices and mixers

NAME <i>priced per drink on consumption</i>	8
smirnoff vodka, seagram's gin	
bacardi silver rum, jim beam bourbon	
captain morgan's spiced rum, jack daniel's whisky	
canadian club whisky, dewar's scotch	
jose cuervo tequila	
PREMIUM <i>priced per drink on consumption</i>	10
tito's vodka, tanqueray gin	
bacardi silver rum, maker's mark bourbon	
captain morgan's spiced rum, jack daniel's whisky	
crown royal whisky, johnnie walker black label scotch	
patrón silver tequila	
LUXE <i>priced per drink on consumption</i>	12
grey goose vodka, bombay sapphire gin	
bacardi silver rum, woodford reserve bourbon	
captain morgan's spiced rum, jack daniel's whisky	
gentleman jack, 12 year glenlivet scotch	
patrón reposado tequila	
BEER AND WINE	
house select wine	8
premium beer	7
imported beer	7
domestic beer	6
NON-ALCOHOLIC	
juices	5
sodas	5
waters	4

MARY TINI BARS

bloody marys, martinis, cosmos
made to order
priced per drink

PREMIUM 12
tito's, absolut, stolichnaya, bombay sapphire, tanqueray

LUXE 14
belvedere, chopin, grey goose, tanqueray no. 10, hendricks

RITAS ON THE ROCKS

made to order
priced per drink

PREMIUM 12
herradura silver, patrón silver
cointreau, freshly squeezed limes

LUXE 15
patrón reposado, don julio añejo
cointreau, freshly squeezed limes

BEERS AND LIQUORS

DOMESTIC (CHOOSE TWO) 6
budweiser, bud light, miller lite, coors light, michelob ultra

IMPORTED (CHOOSE TWO) 7
labatt blue, labatt blue light, corona, heineken, amstel light, stella artois

NON-ALCOHOLIC 6
o'douls

CORDIALS 12
cointreau, amaretto, b&b, bailey's, sambuca, frangelico, chambord

COGNAC 12
hennessey vs, remy martin vsop



James Woodward

Executive Chef

Whether it's a regularly occurring board meeting or a once in a lifetime event such as a wedding, MGM Grand Detroit's Banquets, Meetings and Events chefs will help you create an event that's elegant, fun and will have people remembering the food long after the event. Banquets, Meetings and Events Executive Chef James Woodward (who goes by Woody) says that because of the diverse nature of Southeastern Michigan, his staff needs to be able to turn out everything from the finest French cuisine to the heartiest meat and potatoes fare at scale. It's the ability to meet any challenge that appeals to him about his job. "Every day is a different menu – there might be 300 people here one day for a buffet, and the next day 500 people for a dual-plated fish and steak dinner, or there may be hors d'oeuvres or action stations or a sushi station," he says. Stations are a big trend right now in banquets, Woodward says. Rather than a one-plated meal, guests enjoy moving around and tasting a bite or two of a lot of different dishes, reflecting the small plates trend making a big splash in restaurants.

Woodward started as an entry-level cook at the Ritz-Carlton Dearborn and worked his way up to Executive Chef. From there, he was the Executive Chef at a start-up non-profit sushi restaurant in Chelsea that helped fund a safe house in India for women and children who were living on the streets; there are now 50 women and children living in that house. He also served as Executive Chef at Wayne State University, and then came to MGM Grand Detroit. Woodward has also recently earned his Certified Executive Chef designation from the American Culinary Federation.

A major reason he enjoys working at MGM Grand Detroit, he says, is the fact that people come there for a wide variety of reasons, but all confident they will have a great time. The entire facility delivers on so many levels. "We are able to be a lot of things to a lot of different kinds of people," he says, "Banquets is one phase of that, but it's all under one roof."



Orlando Santos

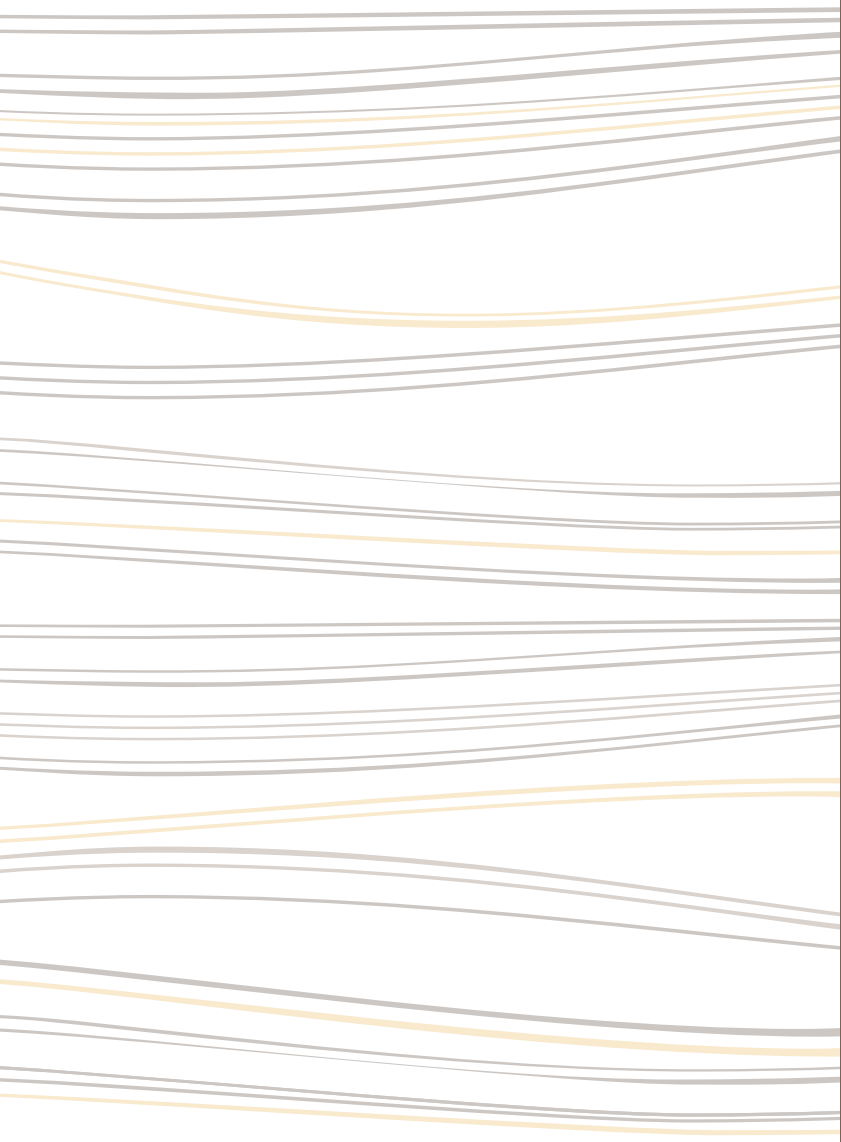
Executive Pastry Chef

Chef Orlando Santos is a native of the United States Virgin Islands and continued his Pastry Arts training at Johnson & Wales University in North Miami, Florida where he majored in Pastry Arts & Design. During his tenure at Johnson & Wales Chef Santos was selected to apprentice at The Hotel Metrople, in Brussels Belgium before returning the United States. He then later attended the French Pastry School in Chicago, Illinois and holds a certificate in Sugar & Chocolate Artistry.

Chef Santos' impressive wedding cake designs helped him to win 1st place in the 2004 Southern Pastry Classic Wedding Cake Competition in Atlanta, Georgia. Modern Baking Magazine recognized Chef Santos in August of 2007 for innovative presentation and great taste of desserts and artisanal breads into a specialty gourmet market. Chef Santos was selected to compete on BRAVO networks national television show Top Chef Just Desserts Season 2. In October of 2008 Chef Santos received his certification from the American Culinary Federation of America as a Certified Executive Pastry Chef and is the only Native US Virgin Islander to hold the title. Prior to Top Chef Just Desserts Chef Santos won a Silver Medal at 2009 Pennsylvania Restaurant Foodservice Expo ACF Pittsburgh Chapter in Sugar Center Piece and Décor and Bronze at ACF Team USA Cold Food Try Outs in Elgin, IL to compete as part of the ACF Team USA Culinary Olympic held in Gathburgh, Germany. Recently Chef Santos was highlighted by Visit Detroit Magazine for his innovation and creativity at MGM Grand Detroit. Chef Santos worked as Assistant Pastry Chef to Certified Master Pastry Chef Chris Northmore at the Cherokee Town & Country Club (voted the #1 Town & Country Club in the United States by the Club Managers Association of America) located in Atlanta, Georgia.

Chef Santos joined the team as the Executive Pastry Chef at the Duquesne Club (voted the #1 Private City Club in the United States by The Club Managers Association of America 2005) located in Pittsburgh, Pennsylvania. Chef Santos then worked as part of the opening team heading the bakery department as Executive Pastry Chef of Vince and Joes Gourmet Market & Catering in Shelby Township Michigan. In 2010 Chef Santos joined the culinary instructor team of the Westmorland County Community College, in Pittsburgh, Pennsylvania where he taught advanced baking and pastry arts. Currently Chef Santos is the Executive Pastry Chef of MGM Grand Detroit Hotel & Casino located in Detroit, Michigan where he is responsible for all baking and pastry 400 Room's and suites Four Star Four Diamond destination resort, along with its massive banquet and conference center. Chef Orlando is also Chairman of MGM Grand Detroit's Corporate Social Responsibility Council and former MGM Grand Detroit Diversity Chair.

Chef Santos has also been acknowledge by the Honorable Donna Christian Green on the congressional floor of the United States Congress in 2011 for his work on Top Chef Just Desserts Season 2 as a local Virgin Islander.



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