

# Hors d'Oeuvres

*For an event featuring a dinner service, we recommend a minimum of 3-4 Hors d'Oeuvre servings per person. For an Hors d'Oeuvre Only function, we recommend 8-10 servings. We can customize hors d'oeuvre selections and create something specifically for your event. Hors d'Oeuvre selections can be stationary or "passed". Add 25% for passed selections.*

**\$140 Fresh Fruit Display Choice of 2**

**Dips (Seasonal)**

Dips Include: Kahlua, Vanilla, Strawberry, Key Lime or Chocolate Hummus

**\$125 Garden Vegetable Crudite'**

**Display & Choice of 2 Dips**

Dips Include: Ranch, Dill or Hummus

**\$170 Grilled Vegetable Display**

Chilled & Drizzled with Balsamic Reduction

**\$140 Chicken Wings**

Thai, BBQ, Plain Jalapeno Chili or Buffalo

**\$170 Stuffed Baked Jalapenos**

Cut in Half and Filled with Cheddar Bacon Cream Cheese

**\$140 Cheesecake Stuffed**

**Strawberries**

**\$170 Hand Rolled Meatballs**

Korean, Swedish or Italian

**Skewers**

\$140 Charcuterie

\$125 Caprese

\$145 Seasonal Fruit Skewers with Mint Glaze

**\$180 Twice Baked Redskin**

**Potatoes**

Bacon, Chives, Cheddar Cheese & Sour Cream

**\$215 Stuffed Mushrooms**

"Two Bite" Mushrooms Stuffed with Sausage & Marscapone

**\$140 Bacon & Jalapeno Deviled**

**Eggs**

**\$230 Baked Phyllo with**

Goat Cheese & Fig Jam or Smoked Gouda & (or Create a Custom Phyllo)

**\$140 English Cucumber Bites**

Red Pepper Hummus, Smoked Salmon or Blackened Shrimp

**\$230 Shrimp Cocktail**

Peeled Gulf with Cocktail Sauce

**\$230 Crostini with Brie & Glazed**

**Pear**

with Roasted Sliced Almonds (or Create a Custom Crostini)

**\$345 Charcuterie Board**

Artisan Cheeses, Imported Meats, Crostini, Olives, Berries, Nuts & More

**Dips**

**Cold Dips**

\$115 Bruschetta w/ Crostini

\$95 Hummus w/Grilled Pita

\$105 Red Pepper & Feta w/Grilled Pita

\$85 From Scratch Salsa w/ Tortilla Chips

**Hot Dips**

\$140 Craft Beer Cheese w/ Pretzel Bites

\$120 Artichoke & Spinach w/ Grilled Pita

\$125 Seafood Dip w/ Crostini

\$120 Buffalo Chicken w/ Tortilla Chips

**Roll Ups & Pinwheels**

\$140 Pinwheels with Buffalo Chicken, Corn Beef Rubeen or Garden Vegetable

\$115 Mini Dill Pickle Wrapped in Salami

**\$115 Cubed Cheese, Olives & Cracker**

**Display**

**\$350 Sushi**

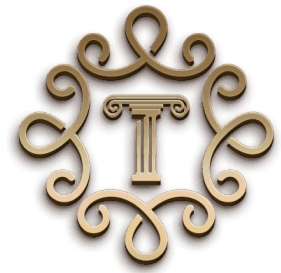
A Variety of Freshly Prepared Rolls with Wasabi & Soy Pearls

**\$200 Chicken Satay**

Spicy Thai with Peanut Sauce (or Create a Custom Flavor Profile)

**Pricing per 50 Servings (Serving Sizes Vary)**

**Hors d'Oeuvre Pricing Subject to 20% Service Fee and 6% Sales Tax. Pricing subject to 10% annual price increase.**



# Reception Buffet Menu \$45

## Entrees (2)

### Cumin Spiced Pork Loin

Seared and Served with Tropical Salsa

### Marinated Grilled Chicken Breast

with Basil Pesto Cream Sauce  
or Mushroom Marsala

### Seared Top Sirloin of Beef

Certified Angus Beef Seared & Served with  
Chef Prepared Sauce & Garnish

### Slow Roasted Prime Rib

Add \$4

### Herb Crusted Beef Tenderloin

Add \$6

### Citrus Grilled Atlantic Salmon

Add \$4

### Cherry Bourbon BBQ or Herb Roasted Chicken

Brined Bone-In Chicken

\*One of Our Most Popular Entrees

### Grilled Ribeye or NY Strip

Market Price

### Blackened Seasonal Fish

Mahi Mahi Served with From Scratch Pico  
Based on Availability

### House Smoked Pulled Pork

Hardwood Smoked & Roasted with Chef  
Prepared BBQ Sauces

### Cabernet Braised Beef Tips

with Egg Noodles and Marsala Sauce

### Fettuccine Alfredo

Penne Served with Grilled Chicken, Fresh  
Vegetables or Blackened Shrimp

### Ravioli

Mushroom, Butternut Squash,  
Four Cheese or Sausage

## Side Dishes (3)

### Garlic Redskin Mashed Potatoes

### 5 Cheese Baked Penne

### Cilantro & Lime Basmati Rice

### Roasted Redskin Potatoes

Rosemary or Dijon & Dill

### AuGratin Potatoes

Hand Sliced, Layered with a Shaved  
Artisan Cheese & Heavy Cream

### Maple & Cinnamon Glazed Carrots

Hand Peeled & Sliced Orange, Purple &  
Yellow Carrots

### Seasonal Vegetable Medley

### Parmesan Green Beans

with Crisp Applewood Bacon

### Grilled Asparagus

with Beurre Blanc Add \$3

### Herbed Stuffing with Gravy

Savory Bread Stuffing with Spicy Pork  
Sausage

### Michigan Style Creamed Corn

Roasted Sweet Corn and Rich Creamed  
Corn with Fresh Herbs and Onion

### Fire Roasted Fiesta Corn

A Festive Combination of Beans Corn &  
Peppers

Add 3rd Entree: \$6 Per Person  
Additional Side or Salad: \$4 Per Person

## Salads (3)

### Or 1 Plated Salad

### Mixed Garden Greens

Tomatoes, Cucumbers, Shaved Carrots,  
Shredded Cheese, Peppers, Onion

### Steakhouse Caesar Salad

Crisp Romaine, Creamy Caesar Dressing &  
House Made Croutons

### The Michigan Salad

Mixed Greens, Diced Apple, Candied  
Pecans, Dried Cherries, Blue Cheese  
Crumbles with Raspberry Vinaigrette

### Cilantro & Lime Slaw

### Strawberry Spinach Salad

with Crumbled Feta, Toasted Almonds, Red  
Onion, Radishes and Maple Vinaigrette

### Zucchini Noodle Greek Salad

Feta, Kalamata Olives, Cucumbers and  
Tomatoes with a Sun Dried Tomato  
Vinaigrette

### Redskin Potato Salad

with Roasted Corn & Bacon

### Broccoli Salad

### Italian Pasta Salad

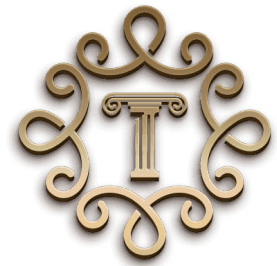
### Caramel Apple Salad

### Add a Fresh Fruit Display

In Season Only \$3

Buffet Pricing Subject to 20% Admin Fee and 6% Sales Tax  
Pricing Subject to 10% annual increase.

**Buffet Package Includes:**  
\*Elegant China Dinner Plating, Salad  
Plating and Flatware  
\*Linen Napkins in Choice of Color(s)  
\*Table Linens (White, Ivory or Black)  
\*Glass Water Goblets, Glass Carafes  
& Tableside Water Service  
\*Custom Dessert Service  
(Outside Dessert Vendors  
Allowed with Authorization)



# Plated Dinner & Family Style Options

Includes: Gold Chargers, Elegant China Plating, Stainless Flatware, Linen Napkins, Glass Water Goblets & Carafes, Cutting & Plating of Dessert (Outside Vendor Allowed)  
An Assortment of Fresh Baked Dinner Rolls Served with Salad Course.

\*We would love to help create a plating to match your vision. Please let us know if you would like to design a menu.\*

## Entree Selection

Duet Pairings (Choose 2)

**Beef Tenderloin \$57 (\$33 in Duet)**

*Smoked and Grilled. Served with Cabernet Reduction, Gorgonzola Butter and Wasabi Microgreens*

**Sauteed Gulf Shrimp \$48 (\$28 in Duet)**

*Shrimp Served with Citrus Beurre Blanc Sauce Artichoke Hearts and Roasted Red Pepper*

**Grilled Chicken Breast \$35 (\$24 in Duet)**

*with Basil Cream, Mushroom Marsala or Citrus Butter Sauce with Sundried*

*Tomato*  
**Grilled Atlantic Salmon \$47 (\$27 in Duet)**

*with Citrus & Dill or Maple Glazed*

**Caribbean Glazed Pork Loin \$45 (\$24 in Duet)**

*Jerk Marinated and Served with Grilled Pineapple and Fresh Cilantro*

**Blackened Mahi Mahi \$47 (\$27 in Duet)**

*Served with Roasted Red Pepper Salsa*

**Sliced Prime Rib \$54 (Not Available in Duet)**

*with Wild Mushroom Au Jus & Horseradish Cream Sauce*

**Butternut Squash Ravioli \$46 (\$25 in Duet)**

*with Sage Brown Butter Sauce  
Vegan Preparation Add \$3*

**Fettucine Alfredo \$45 or (\$24 in Duet)**

*Served with Roasted Vegetables, Blackened Shrimp or Grilled Chicken Breast*

## Salad\*\*

**House Salad**

*Mixed Greens, Tomatoes, Cucumbers, Red Onion and White Balsamic Vinaigrette*

**Mandarin Almond Salad**

*Mixed Greens with Cilantro, Mandarin Oranges, Toasted Sliced Almond, Fried Wonton Strips and Red Onion with Mango Chardonnay Vinaigrette or Sesame Ginger Dressing*

**Steakhouse Caesar Salad**

*Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing with Blackened Shrimp Add \$3*

**Michigan Salad**

**Add \$2**

*Mixed Greens, Diced Fuji Apples, Blue Cheese, Traverse City Dried Cherries and Candied Pecans with Raspberry Vinaigrette*

**Spinach & Berries**

**Add \$2**

*Baby Spinach, Fresh Sliced Strawberries and Ripe Blueberries with Toasted Walnuts & Feta with White Balsamic Vinaigrette*

**Southwest Caprese Salad**

**Add \$3**

*A Bed of Artisan Lettuce with Sliced Tomatoes, Roasted Corn, Black Beans, Mozzarella Pears and Fresh Ribbons of Basil with Balsamic Glaze*

## Optional Pasta Course

**Add \$6**

*Penne, Cavatappi or Linguine Noodles Served with Marinara, Alfredo, Pesto or Vodka Sauce and Grated Parmesan*

## Vegetable Selection

**Roasted or Grilled Vegetable Medley**

**Steamed Broccoli**

**Grilled Asparagus with Beurre Blanc Sauce Add \$2**

**California Blend**

*Carrot, Broccoli & Cauliflower*

**Fresh Green Beans**

*Haricot Vert*

**Balsamic Brussel Sprouts with Bacon Add \$2**

**Herbed Sweet Corn**

*Off the Cob*

**Maple & Cinnamon Glazed Carrots**

**Petie Tri-Color Carrots Roasted & Finished in Ginger Butter Add \$2**

## Starch Selection

**Garlic Mashed Redskin Potatoes**

**Cilantro & Lime Basmati Rice**

**Dijon & Dill Roasted Redskin Potatoes**

**Rosemary & Cracked Black Pepper Roasted Potatoes**

**Rice Pilaf**

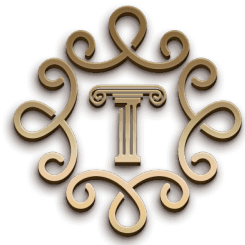
**Buttered Noodles**

**Hand Layered Au Gratin Potatoes Add \$3**

**\*\*Family Style Dinner Service Includes a Plated Salad Course & Another "Passable" Salad Selection from Our Buffet Menu.**



**LAFAYETTE**  
**MARKET** events &  
catering



## Afterglow Menu

### **South of the Border Taco Station \$12**

Choose Two:

Seasoned Ground Beef, Carnitas or  
Enchilada Chicken  
Tequila Lime Chicken (Add \$2)  
Blackened Shrimp (Add \$3)  
Grilled Skirt Steak (Add \$5)

Choose Two:

Shredded Lettuce, Tortilla Chips,  
Flour Tortillas Or Corn Tortillas

Includes:

Cilantro Lime Rice with Fiesta  
Black Beans, Sautéed Peppers &  
Onions, Hot Sauce, Pico de Gallo,  
Sour Cream and Shredded Cheese

### **Soft Pretzel Station \$6**

Garlic Butter, Plain, Salted &  
Cinnamon Sugar Pretzel Bites with  
Craft Beer Cheese, Cheddar Cheese  
Sauce, Yellow Mustard, Spicy  
Mustard and Butter Cream

### **Pulled Pork Slider Station \$6**

Applewood Smoked Pulled Pork  
Sliders on Fresh Baked Yeast Rolls  
Jalapeno Peppers, BBQ Sauce,  
Chopped Onions and Mustard

### **Create Your Own Coney Dog Station \$7**

Coney Island Style Beef Hot Dogs and  
Brats on a steamed Bun Served with a  
Variety of Toppings

### **Rock City Floats \$6**

Frozen Mugs of Michigan Made  
Vanilla Ice Cream and Faygo Red Pop,  
Root Beer or Rock & Rye

### **Late Night Sushi \$10**

Choose 3 Rolls

California, Krab Salad, Spicy Tuna,  
Vegetable, or Your Favorite.  
Nothing Too Exotic.

Served with Wasabi, Soy Sauce,  
Pickled Ginger & Chop Sticks

### **Gourmet Macaroni and Cheese Bar \$7**

Five Cheese Baked Macaroni with  
Assorted Toppings

### **Fall Finale \$9**

Caramel Apple Slices, Original and  
Cinnamon Sugar Donuts, Apple Pie  
Bars, Pumpkin Cheesecake Bites, with  
Sweet Cold Pressed Cider  
(Add Hot Cider \$1)

### **Classic Cider and Donuts \$5**

Original and Cinnamon Sugar  
Donuts Served with Cold Apple  
Cider  
(Add Hot Cider for an Additional  
\$1.00 Per Person)

### **Popcorn Station \$5**

Your Favorite Traditional Popcorn  
and Blackened Kettle Corn with a  
Variety of Seasonings and Toppings.  
Plus a Selection of Two Gourmet  
Popcorn Flavors! Availability of  
Gourmet Flavors Will Vary by Season

### **Cereal Bar \$6**

Who doesn't Enjoy Breakfast After  
Dinner?

Your Selection of Four Name  
Brand Cereal Brands:

Frosted Flakes, Cheerios, Honey Nut  
Cheerios, Fruit Loops, Chocolate  
Cocoa Puffs, Fruity Pebbles, Lucky  
Charms, Raisin Bran, Captain Crunch,  
Corn Flakes or Reese's Puffs

Served with 2% Milk  
(Add Almond Milk \$1)

### **The Treasury Deli \$7**

Choose Two Sandwiches (Add \$3 Per  
Additional Sandwich Selection) served  
with Half-Sour Pickle Spears

Turkey Bacon Avocado on  
Ciabatta, Traditional Philly  
Cheesesteak, Seasonal Garden  
Vegetable Hummus Wrap, Ham &  
Cheddar, Italian Submarine with  
(Salami, Soppressata, Mortadella,  
Mozzarella Cheese, Giardiniera  
Relish)

### **Hand Tossed Pizza \$6**

### **Artisan Flatbread Pizza \$8**

Hand Tossed Options: Pepperoni,  
Cheese, Veggie, Hawaiian, Supreme,  
Meat Lovers or Create Your Own

Flatbread Options:

Prime Rib and Arugula with Herbed  
Cheese, Sun Dried Tomato and  
Roasted Seasonal Vegetables or Create  
Your Own

*These Selections Include Disposable Plating and Utensils.  
Subject to a 20% Admin Fee and 6% Sales Tax. Pricing subject to 10% annual price increase.*



# THE TREASURY

30 NORTH SAGINAW · PONTIAC, MICHIGAN 48342 · (248) 535-1434

## OUTSIDE CATERING POLICY

Outside catering will be considered at The Treasury but must be approved by Jeff Jacobs (Venue Director)

Caterer must be properly licensed and insured

Caterer can provide buffet or strolling buffet services only and cannot provide a plated or family style service

Caterer can provide stationary hors d'oeuvres services only and cannot provide passed hors d'oeuvres

Caterer cannot provide beverage services of any type

Caterer must meet be well reviewed and meet high standards of quality and service. The Venue Director will research the caterer and, if necessary meet with the caterer to determine suitability. Caterer will agree in writing to The Treasury's Outside Catering Policy and Procedure Document.

Caterer will provide a buffet staff (minimum of 3 staff member for a buffet 100-200, 4 for 200-300 and 5 for 300-500)

Caterer will provide an additional staff member for each station for a strolling buffet

Caterer will have access to staging area, 2 warming ovens, 2 door reach in refrigerator, trash receptacles and bags

Caterer cannot wash any dishes on premises

Caterer must coordinate services with Hayley Chartier (General Manager) 4 months prior to the reception and make final arrangements 2 weeks prior to the reception

Staging kitchen is to be left in the same condition as it was found

A \$500 cash deposit is required by caterer or client and is refundable at the conclusion of the event assuming the kitchen is left in acceptable condition, policies were followed and no damage was caused by catering team

**There will be a \$20.00 (plus 20% Admin & 6% Sales Tax) per person charge for "outside catering"**

The Treasury will provide china dinner plates, salad plates, dinner forks, salad forks, dinner knives and water goblets

The Treasury will provide staff to set, bus and wash china, silverware, and glassware

The Treasury will provide clear glass hors d'oeuvres plates if necessary

The Treasury will provide clear glass cake plates and dessert forks if necessary

The Treasury will cut, plate and serve cake if necessary

The Treasury will provide heated chafing dishes

No discounts or other promotions are available for events utilizing outside catering





## THE TREASURY

### **Deluxe Bar Package**

Tito's Vodka, Ketel One Vodka, Raspberry Stoli, Peach Stoli, Tanqueray Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Seagram's 7 Whiskey, Jack Daniel's Whiskey, Jim Beam Bourbon, Dewars Scotch, Jose Cuervo Tequila, Disaronno Amaretto, Peach Schnapps and Triple Sec

A selection of Red and White Wine including: Cabernet Sauvignon, Merlot, Chardonnay and Moscato

This package includes Draft Bud Light and a variety of draft seasonal craft beers, brewed locally by The Fillmore 13 Brewing Company and selected by The Treasury staff

All beverage packages include soft drinks featured by Detroit City Sodas , beverage mixers and garnishes. All bar set up charges and bartender fees are included in the per person price

4 Consecutive Hours \$32/Person  
\$8 Additional Hour(s)

### **Premium Bar Package**

This Package includes all liquor selections from the Deluxe Package and the following choices:

Your choice of one Premium vodka:

Grey Goose Vodka, Belvedere Vodka, Ciroc Vodka, Two James Vodka

Your choice of one Premium Gin or Tequila:

Bombay Sapphire Gin, Tanqueray Ten Gin, Aviation Gin, Cabo Wabo Tequila, Casa Noble Tequila, 1800 Tequila

Your choice of Three the Following:

Crown Royal Whiskey, Jameson Irish Whiskey, Knob Creek Bourbon Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch

Your choice of two premium cordials:

Hennessy VSOP, Baileys Irish Cream, Kahlua

A selection of Red and White Wine including:

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Moscato, Sauvignon Blanc and Riesling

This package includes the customer's choice of two Bottled Beer Selections, Accompanied with the Draft Deluxe Bar Package selections

Bottled Beer suggestions include but are not limited to:

Miller Lite, Stella Artois, Heineken, Bell's Two Hearted Ale, Founder's All Day IPA , ETC.

All beverage packages include soft drinks featured by Detroit City Sodas , beverage mixers and garnishes. All bar set up

charges and bartender fees are included in the per person price

4 Consecutive Hours \$40/Person  
\$10 Additional Hour(s)

*Bartenders Will Accept Tips From Guests.*

*Beverage Services are Subject to a 20% Admin Fee and 6% Sales Tax. Pricing subject to 10% annual increase.*

### **Beer, Wine & Soft Drinks Package**

A selection of Red and White Wine including Cabernet Sauvignon, Merlot, Chardonnay and Moscato

This package includes Draft Bud Light and a Variety of draft seasonal craft beers brewed locally by The Fillmore 13 Brewing Company

All beverage packages include soft drinks featured by Detroit City Sodas , a variety of juices and garnishes. All bar set up charges and bartender fees are included in the per person price

4 Consecutive Hours \$25/Person  
\$6/Additional Hour(s)

### **Premium Soft Drinks Package**

A variety of soft drinks featured by Detroit City Sodas, a selection of juices ,flavored and sparkling water. All bar set up charges and bartender fees are included in the per person price

4 Consecutive Hours \$20/Person  
\$3/Additional Hour(s)

### **Hosted/Open Bar**

A variety of liquor, beer and wine selections customized to your specifications.

\$300 per bar location and \$200 per bartender.

### **Cash Bar**

Cash bar option is not typically available for wedding receptions unless a bar package is also purchased. See your event director for details.

\$300 per location  
\$200 per bartender.

### **Coffee/Tea Service**

Coffee & Tea Cart

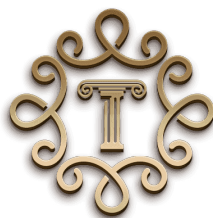
Regular and Decaf Premium Coffee, Assorted Hot Tea Bags, Half and Half Creamer, Assorted Flavored Creamers, Assorted Sweeteners, Baileys Irish Cream and Kahlua Coffee Liqueur  
(Added to your beverage package)

\$2/Person

### **Additional Beverage Services**

Champagne Toast \$4 & Up/Person  
Table Wine Service \$3 & UP/Person

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# THE TREASURY

## Bar Enhancements

The Treasury Ballroom offers many bar enhancements that will help add a fun twist for your guests. These custom enhancements are meant to be added to your Deluxe or Premium bar package. Bar enhancements will be serviced at your main bar location. To have a stand alone bar for enhancements or an additional bar add \$300 per location and \$200 per bartender.

### SELTZERS

A variety of flavors of White Claws, Truly or other Hard Seltzer  
\$2 Per Person

### MOSCOW MULES

Traditional or Spicy Moscow Mules with fresh squeezed lime juice and artisan syrups  
\$1.50 Per Person

### CHAMPAGNE WALL

Our fabulous champagne wall created for your guests to enjoy during your special event! Includes the custom-made wall and house champagne  
\$4 Per Person and up (Minimum of 100 People)

### BUBBLY BAR

Specialty Cocktails Created for You and Your Guests Your Choice of 3 specialty drinks created with house wine and alcohol selections

Fresh juices and fruit garnishes

Select Three of the following:

-Traditional Mimosa

-Berry Bellini

-Peach Bellini

-Raspberry Limoncello Champagne Punch

-Pineapple Prosecco Punch

-Strawberry Lemonade Spritzer

\$3 Per Person (Minimum of 100 People)

### MIMOSA BAR

Your guests can create their own mimosa with a mixture of fresh juices and fruit garnishes. Your choice of champagne, prosecco or other sparkling wine

\$5-\$12 Per Person (Minimum of 100 People)

### BLOODY MARY BAR

An assortment of bloody mary mixes Bacon Vodka, Pepper Vodka, Regular Vodka olives, pickles, hot sauces and various other garnishes

\$6-\$12 Per Person (Minimum of 100 people)

### MARGARITA BAR

It's 5'Oclock somewhere! Let's add some flavor to your evening with our gourmet Margarita Bar Your choice of three specialty margaritas for your guests

Select Three of the Following:

-Traditional Margarita

-Spicy Margarita

-Raspberry Lemonade Margarita

-Strawberry Mint Margarita

-Orange Pineapple Margarita

\$3 Per Person (Minimum of 100 People)

### MOJITO BAR

Allow your guests to enjoy their favorite refreshing mojito during your event! Your choice of three flavorful mojitos for your guests:

Select three of the following:

-Traditional Mint Mojito

-Black Cherry Mojito

-Watermelon Mint Mojito

-Peach, Basil and Blueberry Mojito

-Cucumber Mojito

\$3 Per Person (Minimum of 100 People)

### BOURBON BAR

Aromatic bitters, orange bitters, sugar cubes, large ice cubes and garnishes are provided.

A bottle of the following bourbons will be available to you and your guests:

Elijah Craig

Woodford Reserve

Makers 46

Knob Creek

Bulleit New

Holland Beer Barrel Bourbon

\$500

Will Accept Tips From Guests.

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