

# THE WESTIN

SOUTHFIELD  
DETROIT

## FAMILY REUNION MENU

2024



# WELCOME REGISTRATION & SNACK MENU

## **Fondue Station**

Fresh Fruit, Pound Cake, Oreos, Marshmallows, Melted Chocolate, Skewer Sticks

**\$11.00 Per Person**

## **Popcorn Station**

Trio of Popcorn – Caramel, Smoked White Cheddar and Buttered

**\$5.00 Per Person**

## **Bar Bowl**

Gardetto's Snack Mix, Mixed Nuts and Pork Rinds

**\$6.00 Per Person**

## **Westin Wings**

Naked Drums/Flats

Choice of 2 (BBQ, Buffalo, Sweet Chili), Celery Sticks, Carrot Sticks, Ranch & Bleu Cheese Dipping Sauce

**\$12.00 Per Person**

## **BYO Burger Bar**

Burger Buns, Burgers, Caramelized Onions, Assorted Cheeses, Lettuce, Tomato Mustard, Ketchup, Relish, Mayo

**\$15.00 Per Person**



*All prices are subject to a 25% taxable service charge and 6% sales tax*



## SIMPLE SELECTIONS

### **Spinach & Artichoke Dip**

with Crostini and French Breads **\$6.00 Per Person**

### **Imported & Domestic Cheese Board**

with Fresh Berry Garnish and Artisanal Meats **\$10.00 Per Person**

### **Snacks**

Assorted Dry Snacks, Assorted House Prepared Seasoned Potato Chips, Pretzels, Lemonade  
**\$8.00 Per Person**

Fresh Vegetable and Fruit Display with Assorted Regional Vegetables with House Dips, Fresh Sliced and Cubed Fruit **\$10.00 Per Person**

### **Hot Hors D'oeuvres**

Buffalo Style Chicken Wing Dings Served with Celery Sticks, Carrot Sticks, Bleu Cheese Dressing and Ranch **\$2 Per Piece**

Southern Style Chicken Tenders Served with Honey Mustard, BBQ, and Ranch **\$3.00 Per Piece**

Buffalo Chicken Spring Roll **\$3.00 Per Piece**

Pimento Stuffed Mac n' Cheese Bites **\$2.00 Per Piece**

### **14" Pizza's**

Cheese Pizza **\$20.00 Per Pizza**

Vegetable Pizza **\$20.00 Per Pizza**

Pepperoni Pizza **\$20.00 Per Pizza**

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# BREAKFAST MENU

## Breakfast Buffet

Orange Juice, Apple Juice, Cranberry Juice, Regular & Decaf Coffee

Fresh Fruit Display

Fresh Scrambled Eggs

Home-Style Breakfast Potatoes

Pancakes with Maple Syrup

Freshly Baked Assorted Muffins

Bacon & Link Breakfast Sausage

Add Turkey Sausage **\$2.00 Per Person**

Add Belgian Waffles **\$4.50 Per Person**

Add Chef Prepared Omelets **\$5.50 Per Person**

**\$29.00 Per Person**

**\$18 Per Child (5-9 Years Old)**

**\*Chef Fee \$150 For 1 ½ Hours for Omelet Station**

## Plated Breakfast

Fluffy Scrambled Eggs

Applewood Smoked Bacon or Grilled Pork Sausage or Turkey Sausage Links

Home-Style Potatoes

Fresh Fruit

Assorted Breakfast Muffins

Beverage Service (Regular & Decaf Coffee OR Hot Herbal Teas)

Chilled Orange Juice

**\$23.00 Per Person**

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# BREAKFAST MENU

## Plated Breakfast

A Selection of Handcrafted Pastries and Breads *with Assorted Jellies, Preserves and Butter*

### Your Choice Of 1 Entree:

Fried Chicken & Waffles

Shrimp and Grits

Grilled Salmon with Lemon Beurre Blanc And Wilted Spinach

### Accompanied By:

White Cheddar Scrambled Eggs

Fresh Seasonal Vegetable

Breakfast Potatoes

Applewood Smoked Bacon

Add Turkey Sausage **\$3.00 Per Person**

Fresh Fruit & Berries **\$2.00 Per Person**

**\$35.00 Per Person**

**\$20.00 Per Child (5-9 Years Old)**



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# BUFFET DINNER OPTIONS

## **Vivo Italiano**

Caesar Salad with Baby Romaine, Shaved Parmesan Reggiano, Roasted Focaccia Croutons, Caesar Dressing

Grilled Flat Iron Steak with Braised Swiss Chard & Chianti Demi Glaze

Pan Seared Cod with Garden Herb Orzo, Baby Spinach & Citrus Beurre Blanc

Garlic & Rosemary Roasted Chicken with Smoked Tomato Ragout

Mascarpone Polenta Ratatouille Vegetables with Balsamic Glaze

Assorted Roll and Butter

Regular and Decaf Coffee, Iced Tea or Fresh Herbal Lemonade

Chef's Selection of Dessert

## **Southern BBQ**

Biscuits and Cornbread with Butter

Celery Seed Coleslaw

BLT Redskin Potato Salad

Sliced Watermelon

Pretzel and Brioche Buns

Mustard BBQ Grilled Chicken Breast

St. Louis Style BBQ Ribs

Sweet Maple and Molasses Cowboy Beans

Traditional Style Collard Greens with Bacon

Regular and Decaf Coffee, Iced Tea or Fresh Herbal Lemonade

Chef's Selection of Dessert

**\$47.00 Per Person**

**\$22 Per Child (5-9 Years Old)**

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## BUFFET DINNER OPTIONS

### Michigan Homestyle Buffet

Michigan Salad with Dried Cherries, Apples, Candied Walnuts, Red Onions served with Raspberry & Balsamic Vinaigrettes

Assorted Rolls with Butter

Sliced Roasted Sirloin with Cracked Pepper Demi-Glace

Chicken Marsala with Mushroom Sauce

Baked 3-Cheese Mac & Cheese

Southern Style Green Beans with Applewood Bacon

Regular and Decaf Coffee, Iced Tea or Fresh Herbal Lemonade

Chef's Selection of Dessert

**\$47.00 Per Person**

**\$22 Per Child (5-9 Years Old)**

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# BUILD YOUR OWN BUFFET

## Choice of 1 Salad:

Tossed Garden Salad with 2 Dressings

Caesar Salad

## Choice of 3 Entrees:

Fresh Roasted Turkey with Black Pepper Gravy

St. Louis Style Ribs

Smoked Brisket with Bourbon BBQ Sauce

Home Style Meatloaf

Sliced Roasted Sirloin with Cracked Pepper Demi-Glace

Seasoned Chicken Breast

Crispy Fried Bone in Chicken

Cornmeal Fried Catfish with Tartar Sauce

Char Grilled Salmon with choice of Sauce: Lemon Cream, Dill Yogurt, Dijon Glaze

## Choice of Two Sides:

Garlic Mashed Potatoes

Macaroni & Cheese

Baked Beans

Sweet Creamed Corn

Southern Style Green Beans with Bacon

Traditional Style Collard Greens with Bacon

## All Dinner Buffets Include:

Chef's Selection Dinner Rolls

Chef Selection of Dessert to include: Pies and Cakes

Beverage Service of: Regular and Decaf Coffee, Iced Tea and Fruit Punch

**\$49.00 Per Person**

**\$25.00 Per Child (5-9 Years Old)**

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