



Yeah, We
Cater to You

DON'T LET IT GO TO YOUR HEAD

TRUMBULL & PORTER
— AN AUTHENTIC DETROIT HOTEL —



RED DUNN
KITCHEN

Prices are per person unless otherwise indicated. A taxable 22% service charge and 6% Michigan sales tax will be added to all food, beverage, meeting room rental and audio-visual arrangements. 16% is paid to the service staff as additional compensation and 6% is retained by the hotel to cover overhead costs. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Wakey, Wakey ...

THE BASIC B'

(Minimum of 10 guests)

Assorted Freshly Baked Muffins & Pop-Overs, Bagels with Cream Cheese,
Freshly Sliced Seasonal Fruit Display,
Assorted Hot Tea Selection

Freshly Brewed Regular & Decaffeinated Coffee
Orange, Apple & Cranberry Juice

\$14 per Guest

BEFORE YOU GO-GO

(Minimum of 20 guests)

Assortment of Mini-Breakfast Sandwiches:
Bacon, Egg, Tomato, Lettuce with Dijonaise
Sausage, Egg, Tomato, Lettuce with Dijonaise

Assorted Freshly Baked Muffins, Pop-Overs, Croissants & Bagels
Freshly Sliced Seasonal Fruit Display

Freshly Brewed Regular & Decaffeinated Coffee
Orange, Apple & Cranberry Juice

\$21 per Guest

BREAKFAST BUFFET SELECTIONS

Minimum Guarantee of 20

BREAKY TIME

Cheddar Scrambled Eggs
French Toast with Hot Maple Syrup Bacon & Sausage
Seasoned Home Fries
Freshly Sliced Seasonal Fruit Display
English Muffins & Fresh Baked Bagels
Coffee & Tea Stations
Orange, Cranberry & Apple Juice

\$22 per Guest

THAT'S SOOO EXTRA

Biscuits and Gravy

Oatmeal or Grits

\$4 per Guest

\$5 per Guest

FEEDING ME SOFTLY

Sliced Fresh Fruit
Low-Fat Blueberry Muffin
Yogurt & Granola
Orange Juice & Coffee

\$10 per Guest

G'MORNIN, MR. DUNN

Cheddar Scrambled Eggs
Choice of Bacon or Sausage
Home Fries
Served with Fruit Garnish & English Muffin, Coffee

\$15 per Guest

URBAN FARMER

Scrambled Eggs & Country Ham, Breakfast Potatoes
Biscuits & Gravy
Butter & Fruit Preserves
Orange Juice & Coffee

\$18 per Guest

THE QUEEN B'

Baked Egg Strata, Cheddar Cheese, Bacon, Tomatoes, Broccoli Tossed
with Fresh Eggs & Hollandaise Sauce
Huevos Rancheros, Layered Tortillas, Cheddar, Black Beans, Avocados,
Salsa, Ranchero Sauce Baked with Eggs on Top

French Toast with Hot Maple Syrup

Bacon & Sausage

Seasoned Home Fries

Vanilla Yogurt & Granola

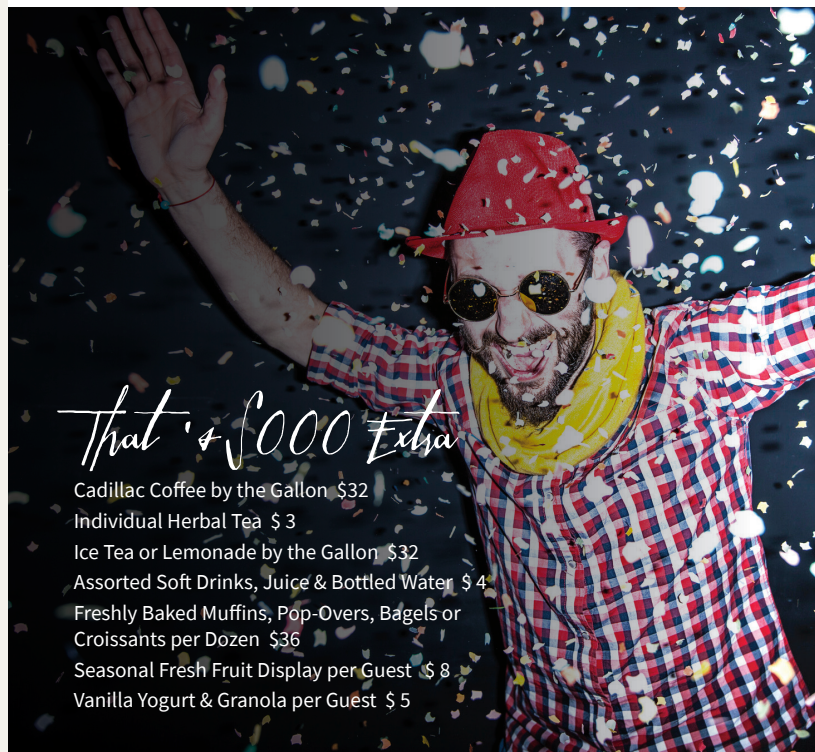
Freshly Sliced Fresh Seasonal Fruit Display

English Muffins & Freshly Baked Bagels

Coffee & Tea Service

Orange, Apple & Cranberry Juice

\$32 per Guest



That's SOOO Extra

Cadillac Coffee by the Gallon \$32

Individual Herbal Tea \$ 3

Ice Tea or Lemonade by the Gallon \$32

Assorted Soft Drinks, Juice & Bottled Water \$ 4

Freshly Baked Muffins, Pop-Overs, Bagels or
Croissants per Dozen \$36

Seasonal Fresh Fruit Display per Guest \$ 8

Vanilla Yogurt & Granola per Guest \$ 5

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Let's Do Lunch

Lunches include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, & Water

RUFFAGE & CARBS

Chicken Caesar Salad

Grilled Marinated Chicken on a Bed of Fresh Romaine Lettuce, Tomato with Fresh Parmesan Cheese & Grilled Bread

\$19 per Guest

Cobb Salad

Cobb Salad with Tomatoes, Scallions, Gorgonzola Cheese, Chopped Eggs, Shredded Cheddar Cheese, Bacon Bits & Ranch Dressing

\$20 per Guest

Vegetarian Pasta

White Wine & Lemon Braised Mushrooms, Cauliflower, Tomato, Pesto & Parmesan tossed with Penne Pasta

\$20 per Guest*

PLATES

Chicken Pillard

Breaded Chicken Breast atop of a Bed of Penne Pasta, Tomatoes, Spinach, Artichokes, Caper with a Lemon White Wine Sauce

\$23

Ruby Red Trout Almondine

Farm Raised Ruby Red Trout, Lemon Butter Sauce with Haricot Vert and Roasted Fingerling Potatoes

\$28

Steak Frites

Tender Sliced Marinated Flank Steak Served with Straight Cut Fries with House-made Chimichurri Sauce

\$25

'SWICHES

Turkey Club'swich

Roasted Turkey Breast, Bacon, Tomato, Lettuce, & Swiss, Pesto Mayo, Multigrain Bread Served with French Fries

\$20 per Guest

Chilled Sliced Roast Beef'swich

Sliced Roast Beef topped with Cheddar, Onion Rings, BBQ Sauce and Horseradish on Sour Dough, Served with French Fries

\$22 per Guest

Grilled Veggie'swich

Roasted Eggplant, Swiss Cheese, Artichokes, Grilled Zucchini, Spinach with Green Goddess Dressing, Served with French Fries

\$18 per Guest

Italian'swich

Deli Sliced Salami, Ham, Crisp Baby Spinach, Tomato, Onion, Mozzarella Cheese, Olive Spread and Italian Dressing on a Baguette, Served with French Fries

\$20 per Guest

ADD-ONS PER GUEST

Cup o' Soup \$4

Simple Salad \$4

Fresh Fruit Cup \$3

Vanilla Yogurt & Granola Cup \$3

Grab 'n Go Lunch Pails

(for Groups of 40 or less)

Includes Choice of Sandwich, Great Lakes Kettle Chips, Brownie or Cookie and Choice of Drink.

Chilled Sliced Roast Beef

Sliced Roast Beef topped with Cheddar, Onion Rings, BBQ Sauce and Horseradish on Sour Dough

\$22 per Guest

Turkey Club

Roasted Turkey Breast, Bacon, Tomato, Lettuce, & Swiss, Pesto Mayo, Multigrain Bread

\$20 per Guest

Italian Hero

Deli Sliced Salami, Ham, Crisp Baby Spinach, Tomato, Onion, Mozzarella Cheese, Olive Spread and Italian Dressing on a Baguette

\$20 per Guest

Grilled Vegetable

Roasted Eggplant, Swiss Cheese, Artichokes, Grilled Zucchini, Spinach with Green Goddess Dressing

\$18 per Guest

Yukon Gold Potato Salad

Penne Pasta Salad: Green Peppers, Cucumbers Tomatoes, Olives Tossed with Red Wine Vinaigrette Sauce

\$4

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One Stop Shop Package

Package Includes Continental Breakfast, Beverage Service, Deli Luncheon and Selection of one Afternoon Break.
Additional Breaks can be added, see your Catering Manager for more details.

\$54.00 per Guest

KEEPIN' IT REAL BREAKFAST

Freshly Sliced Seasonal Fruit Display, Freshly Baked Muffins & Breakfast Breads served with Fruit Preserves, Assorted Bagels & Cream Cheese
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas, Orange, Apple & Cranberry Juice

PIT STOP REFRESH

Freshly Brewed Regular & Decaffeinated Coffee with an assortment of Herbal Teas, Bottled Water & Assorted Soft Drinks

DELI BOARD LUNCHEON

Chef's Deli Board Lunch Buffet with Assorted Salads, Assorted Condiments, Pickles and Accompaniments and Chef's Choice of Sweet Treat Endings.
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea, & Water

BREAK IN THE D

Individual Bags of Great Lakes Kettle Chips, Fresh Corn Tortilla Chips with Homemade Pico De Gallo, Freshly Popped Popcorn, Roasted Gourmet Peanuts, Assorted Soft Drinks & Bottled Water

SKINNY JEANS

Freshly Sliced Seasonal Fruit Display, Assorted Yogurts with Granola, Assorted Nutri-Grain Bars, Bottled Water & Energy Drinks

PARTY PASS

Original Party Chex Mix, Assorted Bags of Great Lakes Kettle Chips, Warm Soft Pretzels with Mustard, Assorted Candy Bars, Red Bull & Assorted Soft Drinks

CHOC-O-HOLIC'S ANONYMOUS

Freshly Baked Cookies & Fudge Brownies, Assorted Candy Bars, Yoo-Hoo Chocolate Drinks, Bottled Water

Mid - Day Buffets . Sing for your Supper

THE EASTSIDE ITALIAN

Mixed Greens with Croutons, Parmesan, Tomatoes, Cucumbers, Diced Mozzarella, Diced Salami & Italian Dressing.
White Wine & Herb Grilled Chicken with a Creamy Garlic Parmesan Penne Pasta & Parsley.
Italian Sausage with Peppers & Onions
Breaded Eggplant Parmesan, Mozzarella & Tomato Sauce
Herb Garlic Bread
Tiramisu
\$34 per Guest

MEXICANTOWN FIESTA

Mexican Salad with Greens, Black Beans, Scallions, Red Peppers, Cheddar, Corn, Cilantro & Chili Lime Dressing.
Build your own Steak or Chicken Fajitas, Grilled with Onions, Red & Green Peppers
Flour Tortillas, Mexican Cheese, Sour Cream, Guacamole & Salsa
Ground Beef Enchiladas rolled in Corn Tortillas, Jack Cheese, Enchilada Sauce
Dirty Rice & Refried Beans
Cinnamon Apple Churros
\$34 per Guest

BETTING ON GREEKTOWN

Fresh Green Salad with Beets, Chick Peas, Olives, Feta, Onions, Cucumbers, Peppers tossed in a Greek Dressing, Sumac Spiced Grilled Chicken with Sautéed Lentils, Chick Peas & Spinach with Tahini Dressing, Spiced Lamb Meatballs with Pine Nuts, Greek Yogurt and a Pomegranate Glaze Grape Leaves, Tabbouleh, Hummus & Fresh Baked Pita Bread
Baklava for Dessert
\$38 per Guest

COUNTY CORK

Warm Potato Salad with Bacon and Cider Vinegar, Roasted Beet Salad, Greens, Hard Boiled Eggs, Green Beans, Leek Vinaigrette
Warm Pretzels with Beer Cheese Dip
Braised Corned Beef with Whole Grain Mustard
Braised Cabbage, Carrots, Potatoes, Onions
Shamrock Pie
\$38 per Guest

Din Din . Keepin' it Casual Buffet

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Herbal Tea, Ice Water
\$38 per Guest

RUFFAGE: Choose one

Caesar Salad

Fresh Romaine Herb Baked Croutons, Fresh Grated Parmesan Cheese, Tossed with Lemon Caesar Dressing

Chef's Specialty Salad

Fresh Greens with Tomato, Scallions, Cucumbers, Olives, and Green Goddess Dressing

Antipasti Salad

Greens, Salami, Ham, Mozzarella, Tomatoes, Olives, Artichokes and Italian Dressing

Pasta Salad

Penne Pasta, Olives, Peppers, Tomato, Feta Cheese tossed in a Spicy Italian Dressing

SIDES: Choose two

Jalapeño Mac n Cheese

Cheesy Scalloped Potatoes

Honey Cheddar Grits

Garlic Rosemary Potatoes

Mashed Potatoes w/Gravy

Glazed Sweet Potatoes

Garlic Green Beans

Braised Greens with Bacon

Baked Beans

Roasted Seasonal Vegetables

Buttered Corn off the Cob

Potato Salad

MEATS:

BBQ Chicken & Pulled Pork

SWEET TOOTH:

Choice of Baked Apple Cobbler or

Fresh Seasonal Berry Cobbler

KICK IT UP:

Ribs \$8 per guest

Brisket \$6 per guest

Extra Roughage or Sides \$5 Each; Traditional, Carolina, or Asian Style Slaw \$4 per Guest; Watermelon Cucumber Panzanella Salad \$4 per Guest Jalapeño Cheddar Biscuits or Corn Bread \$2 per guest

Oh, You Fancy Buffet

Includes Chef's selection of Dessert, Roll & Butter, Coffee Station & Iced Tea

\$48 per Guest

RUFFAGE

Seasonal Greens & Romaine Lettuce, Cheddar Cheese, Blue Cheese, Tomatoes, Cucumbers, Hard Boiled Eggs, Red Onions, Bacon Bits, Mushrooms, Green Peppers, Garlic Herb Croutons accompanied with a selection of Dressings

MEATS (choose two)

Carved Roast Turkey Breast with Gravy

Grilled Blackened Chicken with Peppers & Onions

Lemon Artichoke Caper Chicken

Braised Corned Beef with Mustard Sauce

Roast Top Round Beef with Horseradish Au Jus

Sliced Maple Glazed Ham

Blackened Catfish Fillets

Grilled Salmon w/ White Wine Mustard

SIDES (choose two)

Garlic Green Beans

Grilled Asparagus

Grilled Broccolini

Herb Roasted Squash & Zucchini

Parmesan Cauliflower Gratin

Buttermilk Mashed Potatoes

Cheesy Cheddar Scalloped Potatoes

Jalapeño Bacon Mac n Cheese

Cheddar Honey Grits

Garlic Rosemary Potatoes

THAT'S SOOO EXTRA

Add an additional Starch or Vegetable

\$5 per Guest

Add an additional Main Event

\$7 per Guest

MIX'N MINGLIN'

(priced per dozen)

Herb Goat Cheese Crostini with Lemon Olive Tapenade \$36
Chicken Liver Mousse with Raspberries \$36
Chinese Pork Dumplings with Sweet Soy Sauce \$38
Spinach Goat Cheese Artichoke Dumplings \$36
Crispy Fried Risotto Balls with Balsamic \$36
Seared Tuna on Crispy Wonton's, Cucumber, Avocado & Sweet Soy \$60
Mini-Crab Cakes with Tartar Sauce \$60
Crispy Chicken Roulades with Dijon, Pine Nuts \$42
Marinated Grilled Lamb Chop Lolli Pops \$84

Grilled Asparagus Toast with Lemon, Garlic and Parsley \$40
Tomato "Tar-tar" Toast with Mozzarella & Basil \$36
Truffle Mushroom "Tartare" Toast \$36
Smoked Salmon Croquettes with Chive Crème Fraiche \$60
Beef & Bleu Short Rib Croquettes \$48
Lobster Thermador Crostini \$60
Grilled Shrimp Skewers with Chimichurri Sauce \$48
Smoked Salmon Toast with Dill Crème Fraiche & Capers \$60



CHILL 'N CHATTIN'

Imported & Domestic Cheese Display \$8
Meat Platter with Mustard, Olives & Pickles with Fresh Rolls \$12
Grilled Vegetable Crudité Platter with Sundried Tomato Dip \$6
price per guest

Let 'n Go Crazy Dinner Menu

Includes choice of Simple Salad or Caesar Salad, Coffee Service & Iced Tea.

Choice of Three Entrees for Parties up to 50 Guests Maximum, \$4.00 Per Guest Additional*

ROASTED ATLANTIC SALMON

Roasted Atlantic Salmon with a White Wine Lemon Butter Sauce, Braised Kale, Fingerling Potatoes

\$35 per Guest

BREADED CHICKEN PAILLARD

Breaded Chicken Paillard, Penne Pasta & Tomatoes, Spinach & Artichokes

\$32 per Guest

GRILLED NY STRIP STEAK

Grilled New York Strip Steak in a Cabernet Sauvignon Sauce, Roasted Parmesan Herb Yukon Gold Potatoes, Garlicky Green Beans

\$38 per Guest

GRILLED PORK CHOP

Grilled Pork Chop in a Whole Grain Mustard Cream Sauce, Granny Smith Apple Salad, Maple Glazed Sweet Potatoes

\$35 per Guest

RED WINE BRAISED BEEF SHOULDER

Red Wine Braised Beef Shoulder, Buttermilk Mashed Potatoes, Grilled Broccoli

\$34 per Guest

GRILLED FILET MIGNON

Grilled Filet Mignon, Roasted Yukon Gold Potatoes, Grilled Asparagus in a Blue Cheese Butter Sauce

\$39 per Guest

SURF & TURF

6oz Filet Mignon, 3 Jumbo Shrimp, Dill Roasted Fingerling Potatoes, Grilled Asparagus

Market Price



Treat Yo'self

PLATED

- Warm Spiced Almond Cake, maple caramel apples, cinnamon ice cream, Detroit whiskey crème anglaise, candied applewood smoked bacon \$8
- Fresh Fried Doughnuts with Dewars butterscotch glaze, seasonal shake \$8
- Strawberry Cobbler, crumb top, basil ice cream \$11

- Chefs Chocolate Dessert for Two \$13
- Ice Cream of the Moment \$5
- Cheeses en Regalia \$13

SWEET TOOTH ADDITION

*Priced Per Dozen. *Minimum 2 Dozen per Flavor.*

- Macaroons* (flavor per request) \$36
- Cake Pops* (flavor per request) \$31
- Assorted Edible Chocolate Cups* (flavor per request) \$30
- Fruit Tart (apple, lime, berry, lemon)* \$28
- Cream Puff (vanilla or chocolate) \$28

- Mini Eclairs (vanilla or chocolate) \$28
- Mini Panna Cotta Cups with Fruit Topping (strawberry, raspberry, blackberry, blueberry) \$36
- Classic Cookie Platter (per dozen, per flavor: chocolate chip, peanut butter, oatmeal raisin) \$22

- Premium Cookie Platter (per dozen, per flavor: white chocolate macadamia nut, chocolate chip pecan, cookies and cream) \$27
- Iced Brownies \$25
- Iced Brownies with Nuts \$28
- 'Cone'-nollis (chocolate, vanilla, classic, matcha, strawberry) \$36



Here's the 411 at T & P:

Trumbull and Porter Hotel/ Red Dunn Kitchen requires a food and beverage minimum investment for all spaces reserved.
Room Rental Fees includes: napkins, chinaware, glassware, silverware, set-up/breakdown, guest tables and chairs, standard bar set-up.
Please See your Catering Manager for Rental and Food and Beverage Minimum Requirements.

That's \$000 Extra:

Cake Cutting Fee
\$3.00 per Guest

Hosted Bar Attendant Fee
(one attendant per 75 Guests) \$150.00 Per Attendant

Cash Bar Attendant Fee
(one attendant per 75 Guests) \$200.00 Per Attendant

Additional Bar Set-up Fee
\$5.00 per Guest

Soda & Juice Bar
(Five hours) \$17 per Guest

Inventory Set Up Fee
\$50.00 Per Hour per Attendant

Last minute Set-up Change Fee
(changes to Set-Up within 48 Hours of Arrival) \$50.00

Day of Set-Up Change Fee
\$150.00

Trumbull and Porter Hotel/Red Dunn Kitchen can arrange to set out reception inventory items at an additional charge.
Trumbull and Porter Hotel/Red Dunn Kitchen is not responsible for decorations requiring assembly.