



JW MARRIOTT

GRAND RAPIDS

# CATERING & EVENT MENU

JW Marriott Grand Rapids  
235 Louis St NW | Grand Rapids, MI 49503  
Tel. 616.242.1500 | [ilovetheJW.com](http://ilovetheJW.com)

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# CULINARY LEADERS AT THE JW MARRIOTT

## TODD WEBB

*Executive Chef*

Originally from Northern Michigan, he attributes his love for cooking and food to his early childhood where he grew up foraging, preserving, and cooking with his parents and grandparents.

Webb gained valuable post-graduation experience working under Chef Gerald Gramzay of the Perry Hotel. Gramzay, formerly of The Pierre Hotel, Tavern on the Green, The Four Seasons New York, Le Bec Fin Philadelphia, Pennsylvania and Maxim's and the Hotel Ritz in Paris, France, was a guiding light mentoring Webb in French cuisine and technique along with James Beard semifinalist, Mark David Buley and Grand Chef Relais Chateaux, Adam Cooke of famed Blackberry Farm.

Since being at the helm of the culinary department at the JW Marriott, Webb and team have been awarded GR Magazines Dining Award of Excellence 2018 as well as Top 10 Restaurants for Restaurant six.one.six.

Certified by the American Culinary Federation he holds an A.A.S from The Culinary Institute of America, Hyde Park, New York and is the recipient of Esquire Magazines "Where to eat in Colorado now," Opentable's Diners Choice Award, and the recipient of the Joe Lee and Vince Fatigati Endowed Scholarship for Culinary Arts.

## LUCIAN HANLON

*Banquet Chef*

JW's Banquet Chef started cooking as early as he can remember. Originally from Marinette, Wisconsin, he spent a lot of time in the garden with his family which led to helping in the kitchen and ultimately his interest in the culinary arts.

Chef Lucian's training has been hands-on work-based including the renowned "AAA 5 Diamond" the 1913 Room as well as assisting in the opening of Ruth's Chris Steak House, Grand Rapids. When not creating menus for the JW Marriott he enjoys spending time outdoors and spending time with his two cats, Mr. Beans and Harv. Chef Lucian Hanlon is the recipient of the Governor's awarded Pure Michigan's Culinarian of the year for 2016.

## LISA MILLER

*Pastry Chef*

Chef Lisa's interest in a culinary career started at age 14 while working at a local bakery after school. She went on to earn her Associates Degree in Culinary Arts and Certificate in Baking and Pastry from the Secchia Institute at Grand Rapids Community College. Her career includes eight years at the Amway Grand Plaza Hotel bakeshop making desserts for multiple outlets in the hotel, including The 1913 Room, the hotel's 5 diamond restaurant, banquet dessert production, and supervising the dessert production shift.

Miller has been awarded various dessert and chocolate competitions in the area, and has been the pastry chef at JW Marriott Grand Rapids since 2012. She finds inspiration for the JW Marriott's desserts through travelling and sampling the local cuisine. She loves to use in-season local products from area farms. It makes her excited to use locally created products from the amazing Grand Rapids breweries and companies such as Madcap Coffee Company.

Food excites and drives Chef Lisa, she loves being able to turn desserts into an amazing culinary experience.

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# BREAKFAST OFFERINGS

# BREAKFAST | PLATED

*All entrées include chilled orange juice,*

*JW house blend caffeinated coffee, decaffeinated coffee, and hot tea*

*Seasonal fruit, selection of croissants and house-made muffins, butter and fruit preserves*

## ENTRÉES

**Avocado toast**, freshly smashed avocado, Nantucket bakery multigrain toast, 63 degree egg, smoked almonds, Hudsonville radishes, extra virgin olive oil **veg** | 27

**Soft scrambled eggs**, white cheddar cheese and chives, applewood-smoked bacon, link sausage and seasoned redskin potatoes with rosemary **gf** | 25

**Açaí bowl**, açaí purée, natural peanut butter, toasted almond butter, cacao nibs, chef Lisa's house-made granola, shredded coconut, sliced bananas, local blueberries, mango, dragon fruit, kiwi fruit, chia seeds **veg** | 29

**Brioche French toast**, warm fruit compote, Michigan maple syrup, honey butter and applewood-smoked bacon | 25

**House-made Grobbel's corned beef hash**, poached farm eggs and lemon chive hollandaise on toast | 26

**Breakfast bowl**, baked egg whites, tomato florentine, quinoa, sautéed kale, and a whole wheat english muffin **veg** | 25

**Farm country cheddar cheese grits**, locally made sausage, maple glazed apples, and poached farm eggs on sourdough toast | 27

**Red quinoa cakes**, Michigan maple syrup, whipped butter, and Jones farm chicken sausage | 26

**Petite filet mignon**, roasted wild mushrooms, bearnaise sauce, poached farm eggs, and crisp breakfast potatoes with caramelized onions | 34

**gf = gluten free v = vegan veg = vegetarian**

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# BREAKFAST | BUFFET

*Minimum of 25 guests.*

## JW FIT START BREAKFAST | 27

Seasonal fruit and berries

Wheat and quinoa cakes, agave, and local maple syrup

Whipped butter, peanut butter and almond butter

Whole grain breads

Assorted regular and Greek yogurts

Egg white bites with white cheddar and kale

Chilled orange, apple, cranberry, grapefruit, and tomato juices

JW house blend coffee, decaffeinated coffee, and hot tea

### **Breakfast meats | Select one**

- Chicken sausage
- Turkey bacon

## GREAT LAKES BUFFET | 29

Soft scrambled eggs, white cheddar cheese, chives, and crème fraîche on the side

*(Egg beaters available upon request)*

Selection of croissants and house-made muffins

Seasonal fruit and berries

Chilled orange, apple, cranberry, grapefruit and tomato juices

JW house blend coffee, decaffeinated coffee, and hot tea

### **Breakfast Potatoes | Select one**

- Seasoned redskin potatoes with rosemary
- O'Brien redskin potato wedges with onions and bell peppers

### **Breakfast meats | Select two**

- Applewood-smoked bacon
- Cured ham
- Link sausage
- Chicken sausage
- Turkey bacon

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# BREAKFAST | BUFFET

*Minimum of 25 guests.*

## JW BREAKFAST BUFFET | 33

Soft scrambled eggs, white cheddar cheese, chives and crème fraiche on the side

Quiche of the day

Croissant sandwich, cage-free eggs, Black Forest ham and smoked gouda

Selection of croissants and house-made muffins

Silver dollar pancakes, Michigan maple syrup and butter

Assorted regular and Greek yogurts

Seasonal fruit and berries

Chilled orange, apple, cranberry, grapefruit, and tomato juices

JW house blend coffee, decaffeinated coffee, and hot tea

### **Breakfast Potatoes | Select one**

- Seasoned redskin potatoes with rosemary
- O'Brien redskin potato wedges with onions and bell peppers

### **Breakfast meats | Select two**

- Applewood-smoked bacon
- Cured ham
- Link sausage
- Chicken sausage
- Turkey bacon

## UPGRADES

*Additional charges would be added to your buffet*

House smoked salmon with classical accoutrements and fresh bagels | *8 per person*

Classic eggs benedict | *8 per person*

Traverse city cherry and white chocolate baked french toast | *36 per dozen*

House-made corned beef hash | *6 per person*

Chia pudding, fresh fruit, almonds and local honey | *6 per person*

*View our chef attended upgrades on page 8.*

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# BREAKFAST | CHEF ATTENDANT UPGRADES

*Minimum of 25 guests.*

*Attendant required - \$125 per attendant. Maximum of 100 guests. Maximum of two hours.*

## CHEF COMPOSED OMELET STATION | 12

Omelets made-to-order

Cage-free eggs, egg whites and egg beaters

Diced Black Forest ham, applewood-smoked bacon, link sausage, and chicken sausage

Mushrooms, sun-dried tomatoes, onions, peppers and baby spinach

Cheddar and triple cheese blends

## CHEF COMPOSED BELGIAN WAFFLE STATION | 11

Freshly made waffles, Michigan maple syrup

Candied pecans, vanilla bean whipped cream

West Michigan blueberry compote

Dried Michigan cherries, fresh strawberries, blueberries, and powdered sugar

## CHEF COMPOSED FRENCH CRÊPE STATION | 13

French style crêpes made-to-order

Mascarpone, bruléed banana

Powdered sugar, toasted hazelnut, and Nutella

## CHEF COMPOSED AVOCADO TOAST STATION | 15

Freshly smashed avocado

Nantucket bakery multigrain toast

63 degree egg

Smoked almonds

Hudsonville radishes

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# BREAKFAST | CONTINENTAL

## CONTINENTAL | 21

Seasonal sliced fruit and berries  
Seasonal exotic fruit  
Selection of croissants and house-made muffins  
Butter and fruit preserves  
Chilled orange, apple, cranberry, grapefruit, and tomato juices  
JW house blend coffee, decaffeinated coffee, and hot tea

## WEST MICHIGAN CONTINENTAL | 23

Seasonal sliced fruit and berries  
Seasonal exotic fruit  
Selection of croissants and house-made muffins  
Fresh bagels, accoutrements and toaster station  
Butter, whipped cream cheese, and fruit preserves  
Assorted regular and greek yogurts  
Chilled orange, apple, cranberry, grapefruit, and tomato juices  
JW house blend coffee, decaffeinated coffee, and hot tea

## HEALTHY FIT CONTINENTAL | 25

Seasonal sliced fruit and berries  
Seasonal exotic fruit  
Parfait with house-made vanilla yogurt and granola  
Hard boiled cage-free eggs  
Whole wheat English muffins, almond butter, nutella, and fruit preserves  
House-made granola bars and KIND bars  
Chilled orange, apple, cranberry, grapefruit, and tomato juices  
JW house blend coffee, decaffeinated coffee, and hot tea

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# BREAKFAST | CONTINENTAL ENHANCEMENTS

## CLASSIC BREAKFAST FOODS

Steel cut oatmeal with raisins, brown sugar, whole, low fat, skim and vanilla soy milk | *4 per person*

Redskin potatoes with rosemary | *4 per person*

Oatmeal berry pancakes, whipped butter and warm Michigan maple syrup | *5 per person*

Soft scrambled eggs, white cheddar cheese, chives and crème fraîche on the side | *5 per person*

House-made buttermilk biscuits and fennel sausage gravy | *6 per person*

## PASTRIES

Assorted muffins, Includes apple cinnamon gf v, golden raisin bran, banana flax, chocolate chip, and lemon poppy seed | *48 per dozen*

Fresh bagels, accoutrements of cream cheese and fruit preserves with a toaster station | *48 per dozen*

Selection of pumpkin, cranberry lemon, or chocolate chip scones | *36 per dozen*

House-made cinnamon rolls | *48 per dozen*

Assorted croissants | *36 per dozen*

## SANDWICHES

Whole wheat English muffin, egg whites, brie, tomato jam, and baby spinach | *7 each*

Panini, cage free eggs, fig, prosciutto, and provolone | *7 each*

Croissant, cage free eggs, Black Forest ham, and smoked gouda | *7 each*

English muffin, cage free eggs, and mild cheddar | *6 each*

## GRAB AND GO

Assorted regular and Greek yogurts | *36 per dozen*

Individually boxed Kellogg's cereals with whole, low fat, skim, vanilla, and chocolate soy milk | *36 per dozen*

House-made granola bars | *48 per dozen*

Parfait with house-made vanilla yogurt and granola | *5 each*

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# BREAK OFFERINGS

# BREAKS | WELLNESS ACTIVITY ENHANCEMENTS

*Wellness activity enhancements require a minimum of 12 guests. An additional surcharge may apply to groups under 12 guests. Maximum group sizes may vary depending on space availability. Wellness activity enhancements must be ordered at least three weeks prior to the event date.*

## 15 MINUTE ENERGIZING STRETCH | 7 PER PERSON

Encourage a more alert and invigorated group. Our energizing stretch reduces fatigue, improves muscular balance and posture and improves muscle coordination.

## 15 MINUTE MINDFULNESS BREAK | 7 PER PERSON

Invest in the process to get the result. Take a break to clear your mind with our mindfulness break.

## CHAIR MASSAGE | 10 PER PERSON

Enjoy a relaxing chair massage by the spa at the JW Marriott. This experience will leave you refreshed and ready for the next portion of your meeting.

## 30 MINUTE YOGA SESSION | 12 PER PERSON

An empowering experience to cultivate balance in your body and mind while providing clear thinking for the day ahead. *Led by a certified yoga instructor. Appropriate clothing required. 60 minute session also available.*



# BREAKS | WELLNESS

## PARFAIT IN DIFFERENT WAYS | 15

Greek and homemade yogurt  
Seasonal sliced exotic fruit and berries  
Yogurt mango dipping sauce  
Assorted nuts  
Chef Lisa's house-made granola  
Toasted coconut  
Salted almonds

## MAKE YOUR OWN AÇAÍ BOWL BREAK | 18 PER BOWL

Açaí purée  
Seasonal sliced exotic fruit and berries  
Natural peanut butter, toasted almond butter  
Chef Lisa's house-made granola  
Cacao nibs  
Shredded coconut  
Chia seeds

## REVIVE BREAK | 13

Seasonal sliced fruit  
Caprese skewers  
Vegetable crudités  
Hummus and toasted naan  
Selected vegetables  
Olives  
Roasted beets

## MAKE YOUR OWN TRAIL MIX | 12

Assorted nuts  
Mixed dried fruits  
Yogurt covered raisins  
Candy covered chocolate  
Mini pretzels

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# BREAKS | LOCAL FAVORITES

## AFTERNOON FIESTA! | 15

Warm queso dip  
House-made guacamole  
Salsa  
Tortilla chips  
Pineapple skewers with chile and lime

*Ask about our margarita or Jarritos soda enhancement to pair with this break.*

## CHEESE AND CHARCUTERIE BREAK | 18

Selection of everyday favorites, artisan quality cheeses and cured meats:  
Dutch gouda, aged cheddar, Jarlsberg swiss, Pinconning cheese, soppressata, coppa, duck prosciutto  
Nuts and dried fruits  
Toasted baguettes and crackers  
Local preserves and mustards

*Ask about our wine enhancement to pair with this break.*

## DIPS AND SPREADS | 14

Win Schuler's bar cheese  
Garlic hummus  
Herbed alouette cheese  
Pimento cheese  
JW buttermilk ranch dip  
Vegetable crudités  
Baguette toasts and rye toast points  
Everything crackers and pita crisps

## SWEET & SALTY BREAK | 16

Great Lakes potato chips and onion dip  
Soft pretzel sticks with cheese fondue and honey mustard  
JW snack mix and beer nuts  
Butter toffee carmel popcorn from Grand Rapids popcorn company  
Gummy bears  
Peanut brittle  
Chocolate covered pretzels

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# BREAKS | SEASONAL

## FALL BREAK | 14

Hot apple cider  
Handcrafted house-made doughnuts  
Autumn-spiced popcorn  
Sugar and spice almonds  
Ginger molasses cookies

## WINTER BREAK | 14

Warm grilled cheese sandwiches  
Roasted tomato fennel bisque  
Hot cocoa with chantilly and cocoa dust  
Chocolate and peppermint marshmallow pops

## SPRING BREAK | 14

Lavender lemonade spritzer  
Spring pea hummus  
Petite vegetable crudites  
Traverse City cherry oatmeal cookies

## SUMMER BREAK | 14

Strawberry lemonade  
Key lime tarts  
S'mores krispy treats  
Barbeque spiced cashews  
Watermelon skewers with feta and mint leaves

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# BREAKS | SWEET TOOTH

## JW SUNDAE SOCIAL | 13

*Attendant required / \$125*

Hudsonville vanilla ice cream with assorted toppings  
Whipped cream, sprinkles, Oreo pieces, toffee  
Crumbled peanut butter cups  
Chocolate, caramel and strawberry sauces  
Root beer floats and creamsicle floats

## DOUGHNUT MIND IF I DO | 11

Handcrafted house-made doughnuts  
Half pints of milk – whole, low fat, skim,  
vanilla, and chocolate soy milk  
Local apple cider  
Hot cocoa  
JW house blend coffee, decaffeinated coffee, and hot tea

## TIME FOR CUPCAKES | 12

Red velvet cake with cream cheese icing  
White cake with vanilla buttercream  
Chocolate cake with dark chocolate icing  
Half pints of milk – whole, low fat, skim,  
vanilla and chocolate soy milk

## AFTERNOON COOKIES AND MILK | 12

Fresh, oven-baked cookies: peanut butter,  
chocolate chunk, and snickerdoodles  
Platinum blondie bars with macadamia nuts, and  
white chocolate  
Half pints of milk - whole, low fat, skim,  
vanilla and chocolate soy milk

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# BREAKS | DAY BEVERAGE SERVICE

*All day service includes up to eight hours and half-day service includes up to four hours.*

## ALL DAY COLD BEVERAGE SERVICE | 17 HALF-DAY | 9

Assorted Pepsi beverages to include:

Soft drinks

Lemonade

Sparkling flavored waters

Pure Leaf iced teas

Bottled water

## ALL DAY HOT AND COLD BEVERAGE SERVICE | 21 HALF-DAY | 14

JW house blend coffee, decaffeinated coffee, and hot tea

Sweeteners and milk

Assorted Pepsi beverages to include:

Soft drinks

Lemonade

Sparkling flavored waters

Pure Leaf iced teas

Bottled water

## REFRESHMENTS A LA CARTE

Assorted Pepsi Beverages to include soft drinks, lemonade, sparkling flavored waters and Pure Leaf iced teas | 4 each

Bottled water | 4 each

Individual fruit juice - assorted varieties | 4 each

Assorted Starbucks canned drinks | 5 each

Sparkling water | 5 each

Cucumber-mint infused water | 40 per gallon

Citrus infused water | 40 per gallon

Harney and Sons hot tea | 50 per gallon

Unsweetened iced tea | 50 per gallon

JW house blend coffee, decaffeinated coffee | 62 per gallon

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# LUNCH OFFERINGS

# LUNCH | CHILLED PLATED

## All chilled entrées include:

*Choice of one luncheon starter*

*Choice of one dessert*

*Artisan bread and butter*

*JW house blend coffee, decaffeinated coffee, unsweetened iced tea, and hot tea*

## SALAD AND SANDWICHES

**Cobb**, applewood-smoked bacon, mixed cherry tomatoes, sieved egg, roasted turkey, bleu cheese, avocado and JW ranch dressing **gf** | 30

**Classic grilled chicken caesar**, hearts of romaine, Parmigiano – Reggiano, herbed croutons and classic caesar dressing | 29

**Roasted salmon and lacinato kale**, red quinoa, sweet potato, toasted pine nuts, dried Traverse City cherries, Parmigiano - Reggiano and lemon vinaigrette **gf** | 31

**Chef Salad**, heirloom greens, julienned turkey, ham, cheddar, hard boiled egg, tomato and JW ranch dressing | 29

**Asian chopped**, marinated grilled chicken breast, vegetable slaw, toasted peanuts and citrus-sesame vinaigrette **gf** | 29

**Vegetarian chopped**, hearts of romaine and heirloom lettuces, local chèvre, sundried tomatoes, marinated artichokes, heirloom carrots and roasted garlic-lemon dressing **gf veg** | 27

**BLT panini**, applewood-smoked bacon, sun-dried tomato mayonnaise, hearts of romaine, and avocado | 27

**Grilled chicken wrap**, hearts of romaine, peppered bacon | 29

**Roast beef horsey wrap**, white cheddar, horseradish cream and baby spinach in a garlic wrap | 31

**Classic club**, roasted turkey, shaved ham, tomato mayonnaise, butter lettuce, applewood-smoked bacon | 29

**Chicken salad croissant**, flaky croissant, butter lettuce, house-made chicken salad | 29

**Roasted vegetable spinach wrap**, roasted red pepper hummus, fresh baby spinach, grilled red pepper, English cucumber, lemon-marinated grilled tofu, and mint **v** | 27

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# LUNCH | PLATED STARTERS AND DESSERTS

## All hot entrées include:

*Choice of one luncheon starter*

*Choice of one dessert*

*Artisan bread and butter*

*JW house blend coffee, decaffeinated coffee, unsweetened iced tea, and hot tea*

## STARTERS | SELECT ONE

### Soups:

- Woodland mushroom soup with fines herbs and white truffle oil **veg**
- Potato and leek soup with applewood-smoked bacon and chives
- Butternut squash bisque with local maple syrup and rye crumble **v**
- Tomato fennel bisque, basil oil **gf veg**
- Classic chicken noodle soup
- Roasted vegetable soup, herbed crema **gf v**

### Salads:

- Farmers market, roasted beets, smoked pecans, local chèvre and orange vinaigrette **veg**
- Classic caesar, hearts of romaine, Parmigiano – Reggiano, herbed croutons and classic caesar dressing
- Field greens, radishes, English cucumbers, buttermilk bleu cheese toast and pink peppercorn vinaigrette **veg**
- Arugula and Belgian endive, roasted grapes, herbed cheese tartine, crostini and sherry vinaigrette **veg**
- Tuscan lacinato kale, red quinoa, sweet potato, toasted pine nuts, dried Traverse City cherries, Parmigiano - Reggiano and lemon vinaigrette **gf**

## DESSERTS | SELECT ONE

- Lemon tart with berry nectar
- Vanilla bean pot du crème with seasonal fruit **gf**
- Tiramisu
- Chocolate raspberry royale with raspberry nectar
- Market inspired cheesecake with seasonal sauces and garnishes
- Chocolate chiffon cake with espresso crème anglaise
- Seasonal fruit crisp
- Chocolate and vanilla vegan torte **gf v**

*Combine three dessert selections to create a trio of petite desserts, additional \$6 per person.*

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# LUNCH | HOT PLATED ENTRÉES

## AIR

**Dijon and herb-roasted chicken**, carrot purée, heirloom carrots and Brussels sprout leaves, lemon thyme pan jus **gf** | 33

**Lemon-roasted chicken**, rainbow swiss chard, slow-roasted tomato and sweet corn cream **gf** | 34

**Roasted airline breast of chicken**, broccolini with blistered cherry tomatoes, shallot marmalade, sherry reduction **gf** | 34

**Truffle butter basted chicken**, potato purée, roasted woodland mushrooms, truffle and thyme jus **gf** | 36

**Buttermilk fried chicken**, sweet potato purée, slow stewed greens, spiced honey | 35

## LAND

**Double cut pork chop**, apple compote, red potato-Brussels sprouts hash and pan jus **gf** | 27

**Barbecue spice rubbed flank steak**, sweet corn and new potato hash, chimichurri and pickled red onion **gf** | 34

**Petite filet**, roasted root vegetables, truffle whipped potatoes and bordelaise sauce **gf** | 41

**Slow braised short rib**, potato dauphinoise, seasonal vegetable and rich beef jus **gf** | 35

**Slow braised lamb shank**, chèvre polenta, roasted sweet confetti peppers, caramelized onion – rosemary jus **gf** | 39

## SEA

**Slow-roasted Atlantic salmon**, soft polenta, lemon crème and garlic braised spinach **gf** | 37

**Parmesan crusted walleye**, crème fraiche whipped potatoes, French green beans and lemon caper butter sauce **gf** | 39

**Roasted cod**, crispy crumb top, quinoa, Brussels sprout leaves, kale, and lemon cream | 35

**Alaskan pan seared halibut**, roasted fennel, black garlic and marble potato hash, vermouth beurre blanc **gf** | *MP*

## VEGETARIAN AND VEGAN

**Roasted squash enchilada**, ancho chile ranchero sauce, braised black beans and cumin rice **v gf** | 31

**Crispy chickpea cake**, grilled za'atar spiced vegetables, harissa, parsley and preserved lemon **v gf** | 31

**Vegetarian mushroom ravioli**, parmesan cream, toasted pecan gremolata **veg** | 31

**Smoked tofu steak**, braised beans and greens, roasted baby carrots, slow roasted tomato **v gf** | 31

**Masala braised garbanzo beans**, crispy tofu curry, garlic spinach, tamarind chutney **v gf** | 31

**Thai curry rice noodles**, spring onions, carrots, sweet peppers, tofu, crushed peanuts, coriander, lime, thai bird chili **v gf** | 31

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# LUNCH | BUFFET

## SOUP, SALAD, AND SANDWICH BUFFET | 37

### Buffet includes:

*Great Lakes potato chips*

*Assortment of cookies, brownies and blondies*

*Artisan bread and butter*

*JW house blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea*

## SOUPS | SELECT ONE

- Mediterranean tomato and vegetable soup with orzo **v**
- Potato and leek soup with applewood-smoked bacon and chives **gf**
- Woodland mushroom soup with fines herbs and white truffle oil **veg**
- Butternut squash bisque with local maple syrup and rye crumble **v**
- Classic chicken noodle soup
- Tomato fennel bisque, basil oil **veg gf**
- Roasted vegetable soup, herbed crema **veg gf**

## SALADS | SELECT ONE

*Upgrade your salad: grilled chicken 6 / roasted salmon or seared tuna 8 / grilled steak 11 / smoked grilled tofu 7*

- Mixed greens, radish, English cucumber and apple-sherry vinaigrette **v gf**
- Hearts of romaine with cucumbers, aged parmesan, garlic-chive croutons and JW green goddess dressing
- Spinach, caramelized onions, Farm Country cheddar and smoked bacon vinaigrette **gf**
- Poached pear, leaves of arugula and Belgian endive, local chèvre and lime dressing **veg gf**
- Chopped napa cabbage, toasted almonds, dried cherries and ginger vinaigrette **v gf**

## SANDWICHES | SELECT TWO

- BLT panini, applewood-smoked bacon, sun-dried tomato mayonnaise, hearts of romaine, and avocado
- Grilled chicken wrap, hearts of romaine, peppered bacon
- Roast beef horsey wrap, white cheddar, horseradish cream and baby spinach in a garlic wrap
- Classic club, roasted turkey, shaved ham, tomato mayonnaise, butter lettuce, applewood-smoked bacon
- Chicken salad croissant, flaky croissant, butter lettuce, house-made chicken salad
- Roasted vegetable spinach wrap, roasted red pepper hummus, fresh baby spinach, grilled red pepper, English cucumber, lemon-marinated grilled tofu, and mint **veg**

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# LUNCH | BUFFET

*Minimum of 25 guests.*

*JW house blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea.*

## TASTE OF MEXICO BUFFET | 41

Chicken tortilla soup

Classic caesar salad with romaine lettuce, Parmigiano – Reggiano, garlic croutons and caesar dressing

Black bean and corn salad with cumin and cilantro

Three cheese quesadilla with pico de gallo and lime crema

Marinated beef fajitas, tomato, onion and poblano peppers

Chicken tinga fajitas, mixed vegetable fajitas

Shredded romaine, four cheese blend, sour cream and pico de gallo

Warm flour and corn tortillas

Tortilla chips

Mexican rice with cilantro

Slow cooked pinto beans with cilantro and sweet onion

### **Desserts:**

Dark chocolate flan, dulce de leche cake

## TASTE OF HEARTLAND BUFFET | 43

### **Soups | Select one:**

- Potato and leek soup with applewood-smoked bacon and chives
- Chef's market inspired seasonal soup

Hearts of romaine with cucumbers, aged parmesan, garlic-chive croutons and JW green goddess dressing

Apple and cabbage slaw with dried Michigan cherries and sunflower seeds

Home-style fried chicken

Apple cider marinated pork loin with bourbon peach glaze

JW meat loaf with applewood-smoked bacon and local ale reduction

Caramelized onion smashed redskin potatoes

Green beans, brown butter, toasted almonds and lemon zest

Artisan bread and butter

### **Desserts:**

Apple pecan crumb cake with whiskey caramel

Peanut butter brownie torte & cherry pie tartlets

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# LUNCH | BUFFET

*Minimum of 25 guests.*

*JW house blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea.*

## A DELI LUNCH JW STYLE BUFFET | 39

*Buffet Enhancement - Market Inspired Seasonal Soup / 4 per person*

Yukon gold potato salad with applewood-smoked bacon, mustard and apple cider vinaigrette

Field greens with radishes, English cucumbers, buttermilk bleu cheese toast and pink peppercorn vinaigrette

Marinated mozzarella cheese, sun-dried tomato vinaigrette and leaves of arugula

Albacore tuna salad with lemon, capers and kosher dill pickles

Curried chicken salad with toasted almonds and grapes

Cured ham, smoked turkey, Genoa salami, roasted beef tenderloin

Selection of sliced sandwich cheeses and condiments

Hearts of romaine, tomato, onion, pickles, Michigan mustard and horseradish

Nantucket bakery breads

Great Lakes potato chips

Artisan bread and butter

### **Desserts:**

Chocolate chip brownies

Snickerdoodles

## GREAT LAKES STATE BUFFET | 39

Michigan salad with baby lettuces, Traverse City cherries, crumbled bleu cheese, local apples and maple vinaigrette

Country style red skin potato salad

Carrot and cabbage slaw

Bread and butter pickles

Bush's baked beans

Great Lakes potato chips

Koegel's hot dogs and local bratwurst with Detroit style chili, local buns, minced white onion and French's mustard

Albie's beef pasties, Heinz ketchup and brown gravy

### **Desserts:**

Petite Michigan blueberry pies

Petite Traverse City cherry pies

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# LUNCH | BUFFET

*Minimum of 25 guests.*

*JW house blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea.*

## ITALIAN-AMERICAN BUFFET | 40

*Buffet Enhancement - Market Inspired Seasonal Soup / 4 per person*

Antipasti salad with romaine lettuce, pepperoncini, shaved parmesan, red onion, heirloom grape tomatoes and red wine vinaigrette

Breaded chicken parmesan

Cavatappi pasta

Pomodoro sauce

Ragù di carne

Parmesan cream

Lasagna bolognaise

Eggplant ratatouille lasagna with local basil

Lemon and garlic braised escarole

Garlic bread

### **Desserts:**

Vanilla bean panna cotta

Tiramisu

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# LUNCH | BOWLS

## FAR EAST BOWL | 27

Soy and garlic chicken, sweet soy marinated beef, fried tofu, ginger sesame garlic shrimp

Thai coconut curry broth, miso, honey garlic soy, peanut sauce, chili oil, siriacha, sweet soy sauce, oyster sauce

Bean sprouts, bok choy, snow peas, carrot matchsticks, broccoli crowns, Bermuda onion, cucumbers, tofu

Sweet bell peppers, coriander, Thai basil, jalapeno, limes, crushed peanuts, green onions

Soba buckwheat noodles

Rice stick noodles

Jasmine rice

## SOUTH OF THE BORDER BOWL | 27

Grilled citrus marinated skirt steak

Braised chicken tinga

Pulled chipotle braised jackfruit

Brown rice

Cilantro white rice

Cumin braised black beans

Smokey pinto beans

Plancha seared sweet onions, grilled poblano peppers, sweet red peppers, guacamole, and lime crema

Roasted corn salsa, tomato salsa, salsa verde, lime wedges, jalapeno slices, crisp lettuce, heirloom tomatoes, shredded cheese, and crumbled queso fresco

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# LUNCH | BOXED

## BOXED LUNCH | 37 EACH

### All boxed lunches include:

*Seasonal whole fruit*

*Great Lakes potato chips*

*Chocolate chip cookies*

## COMPOSED SALADS | SELECT ONE

- Seasonal fruit and berry salad
- Penne pasta salad with roasted vegetables and herb vinaigrette
- Yukon gold potato salad with applewood-smoked bacon, mustard and apple cider vinaigrette
- Market green salad with simple vinaigrette
- Kale caesar salad with parmesan, house-made croutons and lemon vinaigrette
- Apple, cabbage and Michigan cherry slaw

## SANDWICHES AND WRAPS | SELECT UP TO THREE

- Vegan garden sandwich, charred peppers, smoked onions, grilled fennel, tomato confit and leaves of arugula on multigrain bread
- Vegan spiced chickpea, garlic hummus, grilled zucchini, sun-dried tomato pesto and baby spinach on garlic chive bread
- Smoked turkey sandwich, farmhouse cheddar cheese, citrus artisan greens and honey mustard sauce on multigrain bread
- Turkey, bacon, swiss wrap, avocado and peppered mayonnaise wrapped in a flour tortilla
- Grilled caesar wrap, chicken breast, hearts of romaine, parmesan cheese and caesar spread in a garlic tortilla wrap
- Curried chicken salad wrap, grapes, almonds and cilantro in naan bread
- Roast beef horsey wrap, aged farmhouse white cheddar, horseradish crème and baby spinach in a garlic tortilla wrap

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# LUNCH | BOARD ROOM A LA CARTE

*Perfect for up to 15 guests. Preorders will be taken the morning of the meeting and delivered to the meeting room at specified time. Menus will be provided to guests two hours prior.*

**Cheesy pesto flatbread**, house-made pesto, marinated sun-dried tomatoes, triple cheese blend **veg** | 15

**Shrimp cocktail**, five large shrimp, marie rose and yuzu cocktail sauce | 15

**Tempura tuna maki roll**, raw ahi tuna, avocado, English cucumber, pickled ginger and wasabi on the side., tempura battered and flash fried | 17

**California maki roll crab**, mayo, avocado, cucumber, sushi rice, seaweed paper served with wasabi and pickled ginger | 15

**Niçoise salad**, artisan lettuces, tomato, hard cooked egg, Ortiz tuna, haricots, verts, anchovies, olives | 19

**Garden salad**, artisan greens, carrot, english cucumber, sherry vinaigrette **veg** *small 8 / large 12*

**Caesar salad**, hearts of romaine, house-made croutons, Parmigano-Reggiano, peppercorn dressing *small 9 / large 13*

**Crab louie**, boston bibb lettuce, asparagus, avocado, tomato, soft-boiled egg, louis dressing | 21  
*Add chicken 6 / Shrimp 10*

**Chicken brioche**, marinated and grilled chicken breast, dijon aioli, applewood bacon, white cheddar, brioche bun, served with Great Lakes potato chips | 17

**JW club**, whole grain bread, smoked turkey, honey ham, bacon, bibb lettuce, tomato aioli, served with Great Lakes potato chips | 15

**DEK Double**, two smashed angus beef patties, magic sauce, lettuce, american cheese, pickle, onion, on a simple bun served with french fries | 17

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# DAY MEETING PACKAGE

# DAY MEETING PACKAGE | 109 PER PERSON

## CONTINENTAL BREAKFAST

*View page 9 for menu selections.*

## SOUP, SALAD, AND SANDWICH BUFFET

*View page 22 for menu selections.*

## ASSORTED PACKAGED SNACKS AND FRUIT

Assortment of locally packaged trail mixes

Great Lakes potato chips, granola bars, candy bars

Whole seasonal fruit

## ALL DAY HOT AND COLD BEVERAGE SERVICE

JW house blend coffee and decaffeinated coffee and hot tea

Sweeteners and milk

Assorted Pepsi beverages to include: soft drinks, lemonade, sparkling flavored waters and Pure Leaf iced teas

Bottled water

## AUDIO VISUAL

Guest provided laptop

60" or 96" tripod screen or boardroom screen

3,000 Lumens LCD projector

Cart with power

6' HDMI cable

Whiteboard with markers

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# DINNER OFFERINGS

# DINNER | PLATED

## All entrées include:

*Choice of one starter, starch, vegetable and dessert*

*Artisan bread and butter*

*JW house blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea*

## STARTERS | SELECT ONE

### Soups:

- Potato and leek soup with applewood-smoked bacon, chives **gf**
- Wild mushroom bisque with fines herbs, white truffle oil **veg gf**
- Roasted butternut squash soup with bourbon local maple syrup, rye crumble **v**
- San marzano tomato soup with garden vegetables **v gf**
- Roasted vegetable soup, herbed crema **v gf**

### Salads:

- Roasted beets, candied walnuts and country winds chèvre, frisee, white balsamic vinaigrette **veg gf**
- Baby spinach, English cucumber, marinated tomatoes, crumbled feta, herbed vinaigrette **veg gf**
- Classic caesar, hearts of romaine, herbed croutons, Parmigiano-Reggiano, classic caesar dressing
- Chicory and Belgian endive with market fruit, Maytag bleu cheese, candied pecans, orange-shallot vinaigrette **veg gf**
- Bibb and heirloom lettuces, market fresh berries, whipped ricotta, lemon vinaigrette **veg gf**
- Red quinoa, sweet potato, Tuscan kale, toasted pine nuts, Traverse City cherries, lemon vinaigrette, Parmigiano-Reggiano **veg gf**
- Chilled local vegetables of the season with a balsamic reduction **v gf**

## DESSERTS | SELECT ONE

- Almond financier with seasonal compote and vanilla chantilly
- Vanilla cheesecake with seasonal accompaniments
- Chocolate gingerbread spice cake, chocolate mousse and salted caramel
- White chocolate mousse, dark chocolate brownie, berry compote and chocolate sable crumble
- Chocolate silk, hazelnut crunch and raspberry nectar
- Passion mousse torte, mango nectar and white chocolate sauce
- Vegan chocolate cake with fresh berries **v gf**
- Banana cake, peanut butter mousse, chocolate ganache and banana anglaise
- Angel food cake, strawberry sauce, candied almonds and fresh berries
- Lemon lavender cake, blueberry compote, vanilla chantilly

*Combine three dessert selections to create a trio of petite desserts, additional \$6 per person*

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# DINNER | PLATED ENTRÉES

*View page 34 for starch and vegetable selections.*

## DUETS

**Pan roasted petite filet of beef, truffle butter basted chicken,** shallot and woodland mushroom ragout, truffle and thyme veal jus **gf** | 79

**Herbed sirloin bavette, dijon and herb-roasted chicken breast,** fresh tomato vinaigrette **gf** | 73

**Loch duarte salmon, pan roasted petite filet of beef,** citrus cream **gf** | 76

**Dungeness lump crab cake, center cut petite filet,** whole grain mustard cream | 75

**Herb salt roasted petite filet of beef, butter poached lobster tail,** shallot marmalade, blistered tomato and cognac veloute' **gf** | *MP*

## AIR

**Dijon and herb-roasted chicken,** lemon thyme pan jus **gf** | 43

**Roasted airline breast of chicken,** shallot marmalade, sherry reduction **gf** | 44

**Truffle butter basted chicken,** roasted woodland mushrooms, truffle and thyme jus **gf** | 46

**Buttermilk fried chicken,** sweet corn cream | 45

## LAND

**Pan-roasted filet of beef,** shallot mushroom ragout, bone marrow reduction **gf** | 70

**Herbed sirloin bavette,** green peppercorn cream **gf** | 67

**Boneless beef short rib,** natural pan jus **gf** | 57

**Braised pork shank "osso buco",** roasted vegetables, natural pan sauce **gf** | 44

**Double bone-in pork chop,** Bourbon peach glaze **gf** | 47

**Herb-roasted pork loin,** vanilla apples, Calvados cream **gf** | 46

**Braised lamb shank,** caramelized onion rosemary jus **gf** | 57

## SEA

**Loch duarte roasted salmon,** smoked tomato broth **gf** | 48

**Salmon en croute,** pickled bermuda onion, dill crème fraîche | 49

**Great lakes walleye,** lemon caper butter sauce | 49

**Butter poached lobster tail,** blistered tomato and cognac veloute' **gf** | *MP*

**Pan seared Alaskan halibut,** roasted fennel, vermouth beurre blanc | *MP*

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# DINNER | PLATED

## DINNER STARCHES | SELECT ONE

Crème fraîche whipped potato **gf veg**

Oven-roasted yukon gold potatoes **gf v**

Heirloom marble potatoes **gf v**

Sage and local chèvre polenta **gf veg**

Barley risotto **gf veg**

Truffled whipped potato **gf veg**

## VEGETABLES | SELECT ONE

Charred broccolini **gf v**

Oven-roasted Brussels sprouts **gf v**

Young carrots with local honey **gf veg**

Sautéed spinach with garlic **gf v**

Roasted root vegetables **gf v**

Braised bright lights rainbow chard **gf v**

Green beans with almonds **veg**

## VEGETARIAN AND VEGAN

*Vegetarian and vegan options were hand-selected by our executive chef and balanced to perfection. These plated dinners include a starch and a vegetable therefore no additional selections are needed.*

**Vegetarian mushroom ravioli**, parmesan cream, toasted pecan gremolata **veg** | 39

**Smoked tofu steak**, braised beans and greens, roasted young carrots, slow roasted tomato **gf v** | 44

**Masala braised garbanzo beans**, crispy tofu curry, garlic spinach, tamarind chutney **gf v** | 41

**Thai curry rice noodles**, spring onions, carrots, sweet peppers, tofu, crushed peanuts, coriander, lime, thai bird chili **gf v** | 37

**Chipotle braised jackfruit**, cilantro rice, cumin braised black beans, Selected bermuda onion, roasted corn salsa **gf v** | 42

## INTERMEZZO ENHANCEMENTS

Sparkling shooter | 2

Seasonal fruit sorbet | 2

House-made sorbet with sparkling wine | 4

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# DINNER | BUFFET

*Minimum of 25 guests. Chef attended station available for \$125.*

*Includes JW house blend coffee, decaffeinated coffee, unsweetened iced tea, and hot tea*

## GRIFFIN BUFFET | 75

Artisan greens with radishes, English cucumbers and red-wine oregano vinaigrette

Roasted beets with candied walnuts, country winds chèvre, frisee and orange-shallot vinaigrette

Heirloom carrots with honey

Brown butter green beans with lemon

Artisan bread and butter

### **Protein | Select two:**

- Cabernet braised beef short rib and marble potatoes, parmesan and herbs
- Seared salmon and pearl pasta and romesco sauce
- Rosemary pork loin and sage-cornbread dressing and apple jus

### **Desserts:**

Vanilla pot du crème

Chèvre cheesecake with local fruit preserves

Flourless chocolate cake with madcap espresso crème anglaise

## JW BUFFET | 89

Classic caesar, hearts of romaine, herbed croutons, Parmigiano-Reggiano, classic caesar dressing

Citrus and beet salad, farm greens and simple vinaigrette

Cavatappi pasta with parmesan crème, charred broccoli, garlic confit

Yukon smashed potatoes

Oven-roasted brussels sprouts

Heirloom carrots with honey

Artisan bread and butter

### **Protein | Select two:**

- Roasted new york strip sirloin with horseradish crème
- Turkey breast with citrus and honey glaze
- Roasted atlantic salmon with dill hollandaise sauce

### **Desserts:**

Almond financier, seasonal compote

Passion mousse torte, mango nectar and white chocolate sauce

Chocolate soufflé cake, strawberry nectar

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# DINNER | BUFFET

*Minimum of 25 guests. Chef attended station available for \$125.*

*Includes JW house blend coffee, decaffeinated coffee, unsweetened iced tea, and hot tea*

## LUXE BUFFET | 109

Chèvre and beet salad, with frisee, balsamic pearls

White asparagus with hollandaise

Lobster and truffle whipped potatoes

Ricotta and lemon tortelloni, toasted hazelnuts, brown butter

Fig and foie gras stuffed plantation quail, sauce of port wine

Beef wellington, mushroom duxelles sauce of Madiera

Prosciutto wrapped monkfish, broken tomato vinaigrette

### **Desserts:**

Opera cake, crème anglaise

Vanilla crème brûlée, berries of the season

French macarons

Artisan bread and butter

## LITTLE ITALY | 73

White bean and kale soup

Antipasti salad with romaine lettuce, pepperoncini, shaved parmesan, red onion, heirloom grape tomatoes and red wine vinaigrette

Marinated fresh mozzarella with oven-roasted tomatoes, local basil pesto and balsamic glaze

Breaded chicken parmesan with pomodoro, fontina and provolone

Cavatappi with parmesan cream, local basil and aged parmesan

Chef's sourced sustainable fish with spicy olive, caper and cherry tomato sauce

Eggplant ratatouille lasagna

Rapini with pancetta, pepperoncino, extra virgin olive oil

Whole milk ricotta whipped potatoes

JW garlic bread

### **Desserts:**

Vanilla bean panna cotta

Tiramisu

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The background of the page is a light-colored, marbled paper with intricate, swirling patterns in shades of grey, white, and cream. The patterns resemble natural stone or marble. Centered on this background is the text "RECEPTION OFFERINGS" in a clean, sans-serif font.

RECEPTION  
OFFERINGS

# RECEPTION | HORS D'OEUVRES

## CHILLED HORS D'OEUVRES

**California maki roll**, crab, avocado, cucumber, sesame seeds - soy sauce, Selected ginger, wasabi  
*36 per roll*

**Vegetarian maki roll**, avocado, cucumber, matchstick carrot, scallion - soy sauce, Selected ginger, wasabi  
*veg | 36 per roll*

**Miniature vegetable summer roll**, peanut sauce, lime **veg** | *48 per dozen*

**Bruschetta**, tapenade, tomato confit, parsley pesto **veg** | *48 per dozen*

**Vegetable crudités**, JW green goddess **gf veg** | *48 per dozen*

**Petite mozzarella**, tomato pesto, basil oil **gf veg** | *48 per dozen*

**Smoked chicken salad**, caramelized onions, baguette toast | *48 per dozen*

**Gulf shrimp**, horseradish, cocktail sauce, lemon **gf** | *60 per dozen*

**House smoked salmon tartaré**, sesame cone, lemon-chive crème fraiche | *60 per dozen*

**Crab louis**, tomato, farm egg, endive cup **gf** | *72 per dozen*

**Ahi tuna cube**, avocado tartaré, ponzu, sesame | *72 per dozen*

**Maine "lobster roll"** on mini bun, hearts of romaine | *72 per dozen*

**Rare roasted beef crostini**, dijonnaise, matchstick radish, roasted red pepper | *60 per dozen*

**Bay scallop ceviche**, lime, cilantro, red onion, jalapeño **gf** | *60 per dozen*

## HOT HORS D'OEUVRES

**Roasted yukon gold potatoes**, truffled gremolta **gf veg** | *48 per dozen*

**French cheese puffs**, orange and honey marmalade **veg** | *42 per dozen*

**Herbed cheese stuffed mushroom caps** **veg** | *48 per dozen*

**Vegetarian Indian samosas**, tamarind chutney **veg** | *60 per dozen*

**Hotel District sliders**, griddled onion, white cheddar, special sauce | *48 per dozen*

**Sesame meatballs**, five spice and sweet soy-ginger sauce | *48 per dozen*

**Argentinian chorizo meatballs** | *48 per dozen*

**Petite crab cakes**, ginger aioli | *60 per dozen*

**Lamb "lollipops"**, vintage port reduction, black Mission figs **gf** | *60 per dozen*

**Shaved beef tenderloin** on baguette toast, Dijon aioli, radish, roasted pepper salad | *60 per dozen*

**Chicken satay skewers**, sweet chili glaze **gf** | *60 per dozen*

**Crispy vegetable spring rolls**, hoisin bbq sauce **veg** | *60 per dozen*

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# RECEPTION | DISPLAYS

## ARTISAN CHEESE DISPLAY | 13

Selection of everyday favorites and artisan quality

**cheeses:**

Dutch gouda  
Aged cheddar  
Jarlsberg swiss  
Pinconning cheese  
Nuts, dried fruits  
Toasted baguette and crackers

## MARKET VEGETABLE DISPLAY | 11

Selection of seasonal vegetables with JW buttermilk ranch

## BRUSCHETTA DISPLAY | 12

Tapenade with goat cheese  
Roasted garlic hummus  
Wild mushrooms with red onion jam  
Tomato, mozzarella and basil pesto  
Eggplant caponata and parmesan  
Baguette crostini  
Everything crackers  
Pita thins

## DIPS AND SPREADS DISPLAY | 15

Win Schuler's bar cheese  
Garlic hummus  
Herbed Alouette cheese  
Pimento cheese  
JW buttermilk ranch dip  
Vegetable crudités  
Baguette toasts and rye toast points  
Everything crackers and pita crisps

## SEASONAL FRUIT DISPLAY | 9

Fresh fruits and berries with agave nectar and greek yogurt

## ANTIPASTI DISPLAY | 13

Marinated and grilled vegetables  
Cured meats and condiments  
Artisan cheeses and preserves  
JW marinated olives  
Rustic crackers and baguette crostini

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# RECEPTION | INTERACTIVE STATIONS

*Minimum of 25 guests.*

*Attendant required- \$125 per attendant per 100 guests. Maximum of two hours.*

*Chef attended and crafted.*

## CAVATAPPI "MAC" AND CHEESE | 16

Creamy fontina cheese fonduta, cavatappi, sun ripened tomato, crispy onion haystack

### **Protein | Select one:**

- Marinated grilled chicken | 6
- Dungeness crab | 9
- Lobster | *MP*

## SOUTHSIDE QUESADILLA | 18

Plancha blistered local tortillas, jack cheese, fire-roasted poblanos, adobo grilled skirt steak or chicken, hand-crafted salsas, fresh guacamole, queso, lime wedges, coriander crema

## HOTEL DISTRICT SLIDERS | 18

Griddled and char crusted angus beef slider, buttered brioche bun, caramelized onion, farm country aged white cheddar, tomato aioli, cornichon Selectle, Great Lakes potato chips

## BEER CITY USA BRATWURST | 16

Grilled "Founder's All Day IPA" bratwurst, artisanal bun, griddled sweet onion, lager braised kraut, frizzled leeks, mustard bar, Great Lakes potato chips

## MAKING MAKI | 23

Hand-rolled, california maki, spicy tuna maki, veggie maki, Selectled ginger, wasabi, soy

## WOK AND ROLL | 21

Wok tossed soy seared beef tenderloin, sesame snow peas, Bermuda red onion, scallion threads, white rice, fortune cookies

## DON'T KILL CAESAR | 12

Parmigano-Reggiano bowl, crisp romaine hearts, garlic croutons, classic dressing, cracked black pepper, white anchovies on the side

### **Protein | Select one:**

- Marinated grilled chicken | 6
- Dungeness crab | 9
- Grilled skirt steak | *II*
- Lobster | *MP*

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# RECEPTION | ROASTED & CARVED FOR YOU

*Minimum of 25 guests.*

*Attendant required- \$125 per attendant per 100 guests. Maximum of two hours.*

*Includes artisan bread and butter.*

## ROASTED AND CARVED FOR YOU

**Honey glazed Dearborn ham**, mustard-stout sauce, pineapple-peppercorn relish and spicy sweet barbecue sauce | 10

**Citrus brined pork loin**, chipotle glaze and chimichurri sauce | 10

**Roasted turkey breast**, Traverse City cherry-apricot compote and orange infused honey mustard | 11

**Slow-roasted Atlantic salmon in puff pastry**, roasted mushrooms and dill crème fraîche | 14

**Peppercorn-roasted prime rib**, whole grain mustard and apple horseradish | 17

**Roasted tenderloin of beef**, bordelaise and chimichurri sauce | 20

**Oven-roasted striploin**, classic horseradish sauce and blue cheese compound butter | 16

### Sides:

*Each choice of side(s) / 6 per person*

Caramelized onion whipped potatoes **gf v** **veg**

Garlic-chive stuffing **veg**

Redskin potatoes with salsa verde **gf v**

Farm Country cheddar polenta **gf v** **veg**

Yukon gold potatoes and fontina gratin **gf v** **veg**

Mac and cheese with triple cheese blend **veg**

Broccolini with fresh parmesan **veg**

Thyme-roasted carrots and pearl onions **gf v**

Sweet corn and red pepper hash **gf v**

Cider braised kale **gf v**

Rosemary-roasted root vegetables with Michigan maple glaze **gf v**

Grilled seasonal vegetables **gf v**

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# RECEPTION | DESSERTS

*Minimum of 25 guests for interactive stations.*

*Attendant required- \$125 per attendant per 100 guests. Maximum of two hours.*

## HOUSE-MADE GELATO INTERACTIVE STATION | 13

### Flavors | Select three:

- Chocolate
- Vanilla
- Peanut butter oreo
- Malted milk gelato
- Strawberry sorbet

### *Assorted toppings to include:*

Peanut butter cup crumble, Oreo pieces, crushed toffee, rainbow sprinkles, toasted pecans and whipped cream

## CRÊPE INTERACTIVE STATION | 15

French style crêpes made-to-order

### *Assorted saucess to include:*

Fresh berries, fruit sauce, chocolate sauce, Nutella, caramel, vanilla chantilly, chocolate chips

## WARM COOKIE INTERACTIVE STATION | 11

Freshly baked chocolate chunk cookies served on warm griddles

Vanilla ice cream & milk chocolate sauce

## S'MORES INTERACTIVE STATION | 13

Toasted marshmallow

Graham crackers

Chocolate squares

Marshmallow crème

Chocolate ganache

## SIGNATURE PETITE DESSERT DISPLAY | 16

### *No Attendant Required*

Chocolate silk with sugared pecans

Passion fruit torte

Chocolate pot du crème

Vanilla cheesecake

Angel food cake, fresh berries and vanilla chantilly

Seasonal sliced exotic fruit and berries

*All prices are subject to 23 percent service charge and 6 percent sales tax.*

*\*Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illnesses.*



The background of the page is a light-colored, marbled paper with intricate, swirling patterns in shades of grey, white, and cream. The marbling is dense and organic, creating a textured, artistic effect.

# BEVERAGE OFFERINGS

# BEVERAGES | WINE BY THE BOTTLE

## WHITE WINES

### **Chardonnay**

Sea Sun by Caymus – Napa Valley, California | 36

William Hill – Napa Valley, California | 39

Far Niente – Napa Valley California | 100

### **Sauvignon blanc**

Starborough – Marlborough, New Zealand | 34

Esk valley – Marlborough, New Zealand | 44

Domaine de la Solitude Cotes du Rhone Blanc – Rhone, France | 44

### **Pinot Grigio**

Parducci small lot – Mendocino, California | 34

### **Moscato**

Lange Twins – California, United States | 34

## SPARKLING WINES

### **Champagne**

Veuve Cliquot – Champagne, France | 110

Möet Imperial – Champagne, France | 95

### **Brut**

Wycliff – Central Coast, California | 30

### **Prosecco**

La Marca - Veneto, Italy | 40

## RED WINES

### **Cabernet Sauvignon**

Secret Cellars – Napa Valley, California | 38

Bonanza by Caymus – Napa Valley, California | 40

William Hill – Napa Valley, California | 40

Jordan – Alexander Valley, California | 90

### **Pinot Noir**

Secret Cellars – Napa Valley, California | 38

Rodney Strong – Russian River Valley, California | 42

### **Merlot**

Chateau Souverain – Alexander Valley, California | 34

### **Malbec**

Alamos – Mendoza, Argentina | 34

Red Blend Domaine de la Solitude Cotes du Rhone Rouge – Rhone, France | 46

Hahn GSM – Santa Lucia Highlands, California | 50

## NON-ALCOHOLIC

St. Julian Sparkling Grape Juice | 20

Louise Martini – Sonoma, California | 36

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# BEVERAGES | BAR PRICING

*\$125 set-up fee per bar. Hotel to set one bar per 100 guests.*

*Ask your event manager for custom options.*

CONSUMPTION	SILVER	PLATINUM
Liquor	9	10.5
Wine	8.5	9
Domestic Beer	6.5	6.5
Imported Beer	7	7
Micro Brews	7.5	7.5
Hard Seltzer	7	7
Fruit Juices	4	4
Soft Drinks	4	4
Bottled Water	4	4
Sparkling Wine	30	40

CASH	SILVER	PLATINUM
Liquor	10	11
Wine	9	10
Domestic Beer	7	7
Imported Beer	8	8
Micro Brews	9	9
Hard Seltzer	8	8
Fruit Juices	4	4
Soft Drinks	4	4
Bottled Water	4	4
Sparkling Wine	40	45

HOURLY	SILVER	PLATINUM
Two Hours	28	31
Three Hours	33	36
Four Hours	42	45
Five Hours	51	54

*All hourly pricing is per person*

*All prices are subject to 23 percent service charge and 6 percent sales tax.*

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# BEVERAGES | SELECTIONS

*\$125 set-up fee per bar. Hotel to set one bar per 100 guests. Beverage prices are subject to current sales tax and 23% service charge. Ask your event manager for custom options.*

## SILVER BRANDS

### Vodka

Titos

### Rum

Bacardi

### Spiced Rum

Captain Morgan

### Gin

Citadelle

### Whiskey

Seagram's

### Bourbon

Old Forester

### Scotch

Dewars

### Tequila

el Jimador

## PLATINUM BRANDS

Belvedere

Plantation 3 Star

Captain Morgan

Bombay Sapphire

Crown Royal

Maker's Mark

Johnnie Walker Red

Avion

### Wine

Avia Chardonnay

Avia Pinot Grigio

Avia Cabernet Merlot Blend

Avia Pinot Noir

Avia Riesling

Wycliff Brut

Chateau Souverain Chardonnay

Chateau Souverain Sauvignon Blanc

Chateau Souverain Cabernet Sauvignon

Chateau Souverain Pinot Noir

Lange Twins Moscato

La Marca Prosecco

### Beer

Budwiser

Bud light

Stella Artois

Heineken

Founder's Seasonal Selections

Bell's Seasonal Selection

Truly

Budwiser

Bud light

Stella Artois

Heineken

Founder's Seasonal Selections

Bell's Seasonal Selections

Truly

*All prices are subject to 23 percent service charge and 6 percent sales tax.*

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# BEVERAGES | SPECIALTY PACKAGE BAR

*\$125 set-up fee per bar. Hotel to set one bar per 100 guests.*

*Ask your event manager for custom options.*

*Elevate your experience with a truly memorable themed bar. Select from one of the featured options below, or ask your Event Manager for a custom theme option. Each specialty bar is accompanied with two bartenders and features a unique focused experience along a specific theme.*

TWO HOURS | 22 PER PERSON

THREE HOURS | 36 PER PERSON

FOUR HOURS | 48 PER PERSON

FIVE HOURS | 60 PER PERSON

## BOURBON SPEAKEASY

A play on a prohibition speakeasy, this bar offers classic cocktails that bring you back in time. Featuring a curated selection of bourbons, with added features like smoked cocktails, large ice cubes, exquisite garnishes and unique glassware.

## MARGARITA BAR

Sweet, spicy, and even smoky creations that will introduce guests to a whole new level of margarita. All made with the finest, fresh ingredients.

## TIKI STYLE

Take a trip to the islands with this specialty bar. Fun & fruity cocktails that will feature unique and intentional flavors of rum. Including classic recipes like the Mai Tai and zombie, but also a few of our own personal favorites added to make your event unforgettable.

## MODERN MIXOLOGY

This specialty bar features modern mixology trends including infused liquors, cocktail foams, and fat washed spirits that will keep your guests wondering how we did it!

## BLOODY MARY & MIMOSA BAR

Perfect for a mid-morning brunch gathering. This bar will feature fresh, local, all natural Bloody Mary mixes alongside several fresh garnishes to build the perfect cocktail. Our mimosa will be served with fresh squeezed juices, berries, and house-made purees that create the most refreshing combinations for your sparkling concoctions.

*All prices are subject to 23 percent service charge and 6 percent sales tax.*

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# GENERAL INFORMATION



# GENERAL INFORMATION

## GENERAL INFORMATION

Our printed menus are for your inspiration and general reference. Our Events staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Event Manager.

## 100% SMOKE FREE POLICY

JW Marriott Grand Rapids is a 100% smoke free environment. In an effort to provide every guest with a comfortable, clean, fresh and healthy accommodation we have a strictly enforced non-smoking policy. The JW Marriott Grand Rapids is a non-smoking facility. Smoking is not permitted within 25 feet of the hotel entrance or anywhere on hotel property. Please advise your attendees of this policy. Violators of this policy will be fined up to \$250.00. Persons securing rooms on behalf of a group are expected to publicize this policy to all members of the group. The Hotel will at every opportunity advise the public of this policy on all printed materials, website, at time of booking and at check-in.

## DECORATIONS

Arrangements for floral centerpieces, special props and entertainment may be made through an outside vendor. Please inform your Event Manager of any special arrangements made with an outside vendor. All decorations must meet with the approval of the Michigan Fire Department. The Hotel will not permit the affixing of any items to the walls or ceilings of the rooms unless written approval is given by the Events Department. Terms of décor guidelines will be further established in your contact.

## SIGNAGE

In order to maintain the ambiance of the Hotel, all signs must be professionally printed; no handwritten signs are allowed. Our Hotel prohibits signs of any kind in the main lobby.

## AUDIO VISUAL

A complete line of audio visual aids are available through our in house Audio Visual Department. All audio visual equipment must be handled through the JW Marriott. All personally owned laptops and projectors are allowed with prior authorization from the Sales Manager. The hotel is not responsible or liable for personal AV equipment. Equipment may be cancelled without charge 48 hours prior to scheduled event. All equipment requiring a technician must be operated by a JW Marriott Technician. All rented equipment is applicable to a 6% sales tax and a 23% service charge. All audio visual on-site add-ons will require a signature prior to installation. No allowances will be made for equipment ordered but not used. For liability and safety, the JW Marriott requires that all power be supplied by the Audio Visual department when three or more audio sources are needed and technician will be required. Price includes delivery, set up and on-site support. No partial day rentals.

## ELECTRICAL CHARGES

Electrical needs exceeding the existing 120 volt/20 amp wall plug must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Event Manager.

## SERVICE CHARGE AND SALES TAX

A 23% service charge and 6% sales tax will be added to all food and beverage, as well as any audio visual equipment charges. Room setup fees are subject to the state sales tax.

## GUEST PACKAGES

The Hotel will not accept packages more than three days prior to your function date and notification of deliveries must be in writing. Shipments must include: Company/Group Name, your Representative's Name, Return Address and Date of Function. The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the hotel for storage. Handling charges will be assessed based on volume.

## LABOR CHARGES

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$125 per attendant. An additional \$7 per person surcharge will apply to certain buffet prices for groups under 25 guests.

# GENERAL INFORMATION

## BANQUET/EVENT GUARANTEE

The Group will have all menu selections completed no later than thirty (30) days prior to the event. The Group will also notify the Event Manager at the Hotel of the final count no later than five (5) working days prior to the event, or the expected number will be used. This number will be your guarantee and is not subject to reduction. We will set and prepare food for 3% over the guarantee.

## FOOD AND BEVERAGE

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises, the hotel will require that beverages be dispensed only by hotel servers and bartenders. The Hotel's alcoholic beverages license requires the hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

## MULTIPLE ENTREES

Choose one or two entrees for the menu price. Choose three or more entrees for the highest priced menu item.

## MENU TASTINGS

Tastings are offered for your event of 250 guests or more. The Hotel requires at least thirty days notice to prepare for a tasting. Please limit the tasting to four attendees. Additional attendees beyond the four will be billed at \$50.00 per person plus the applicable service charge and taxes (up to six total guests). You are welcome to choose two salads and/or soups, four entrées and three desserts to taste. Hors d'oeuvres are not included in the tasting. Please contact your Event Manager to schedule your tasting.

## ALLERGEN STATEMENT

At least five (5) days prior to the function, the Group agrees to notify the Hotel in writing of any guests who have food allergies or other dietary restrictions. While the Hotel will make reasonable efforts to accommodate the needs of guests, the Group understands that the Hotel is not an allergen-free facility. Food or beverage items are prepared in a shared kitchen, and normal kitchen operations may involve shared cooking and preparation areas and equipment, including fryers and grills, which present a potential for cross-contamination. As a result, the Hotel cannot guarantee that any food or beverage is completely free of any allergen or ingredient, and the Group agrees to notify guests of this prior to the function. The Group further agrees that the Hotel shall have no liability for any claims or damages arising out of adverse reactions of guests caused by food allergies or intolerance.

## LIQUOR LAWS AND REGULATIONS

The JW Marriott Grand Rapids is committed to a policy of providing legal, proper and responsible hospitality. The sale and service of alcoholic beverages is regulated by the Michigan State Liquor Commission. The JW Marriott Grand Rapids, as licensee, is responsible for administration of these regulations. It is a hotel policy that liquor may not be brought into the hotel for use in banquet or hospitality functions.

Michigan State Liquor Laws permit alcoholic beverage service from 7:00am through 2:00am Monday through Saturday and 12:00pm through 2:00am on Sunday.

## PAYMENT

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your contract.

## SECURITY

The Hotel may require security officers for certain events. Only Hotel approved Security firms may be used.