

HOTEL
SAINT
REGIS
DETROIT

Breakfast Selections

15 person minimum

Classic Continental

*Muffins, Danish and Sweet Breakfast Breads
Croissants, Bagels, Sweet Whipped Butter, Cream Cheese and Fruit Preserves
Assorted Fruit Yogurts
Juice, Coffee and Tea
\$16*

Grand Continental

*Our Classic Continental Fare plus
Seasonal Fruit Bowl with
Vanilla Yogurt, Organic Granola and Assorted Cereals
Smoked Salmon with Traditional Garnishes
Juice, Coffee and Tea
\$24*

Plated Breakfast

American Classic

*Fluffy Scrambled Eggs
Hash Browns
Client's Choice of 1: Smoked Bacon, Sausage Links, Turkey or Veggie Patties
Toast and English Muffins
Sweet Butter and Fruit Preserves
Juice, Coffee and Tea
\$18*

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Breakfast Buffet
25 person minimum

*Fluffy Scrambled Eggs
Hash Browns or Potatoes O'Brien
Smoked Bacon and Sausage (Pork, Turkey or Vegetarian)
Buttermilk Pancakes or French Toast with Warm Maple Syrup
Seasonal Fruit Bowl, Vanilla Yogurt
Bagels, Muffins and Assorted Breakfast Pastries
Sweet Whipped Butter, Cream Cheese and Fruit Preserves
Juice, Coffee and Tea
\$20*

Enhancements
Chef attendant \$75 per hour, two hour maximum

Omelet Station
*Chef Attendant Makes Omelet's to Order with
Variety of Meats, Seafood, Vegetables and Cheeses
\$10.00 Additional Per Person*

Waffle Station
*Chef Attendant Makes Petite Belgian Waffles to Order
Served with Warm Maple Syrup, Sweet Whipped Butter, Assorted Toppings,
Fresh Berries and Whipped Cream
\$8.00 Additional Per Person*

Omelet and Waffle Station package \$14.00 Per Person

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Ala Carte Menu
Beverages

Fresh Brewed Coffee
\$30.00 per gallon

Assorted Teas
\$30.00 per gallon

Cold Beverages

Orange, Grapefruit, Cranberry, Apple Juices
\$26.00 per gallon

Lemonade, Iced Tea
\$20.00 per gallon

Soda Pop
\$4.00 per can or \$14 per pitcher

Bottled Water
\$3.00 each

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Morning Pastries

*Assorted muffins, bagels, Danish, English muffins
with cream cheese, butter, & assorted jams.
\$25.00 per dozen*

Breaks

*Granola & Power Bars
\$3.00 each
Nacho chips & salsa,
Cajun snack mix,
Chips & dip
\$12.00 per bowl*

Assorted Gourmet Cookies

*Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar
\$24.00 per dozen*

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The Deli: Plated or Buffet or Boxed Lunch - \$17.00

*Roast Turkey, Country Ham, Roast Beef with choice of breads, garnished with cheese, bibb lettuce, tomato, pickle, deli mustard or mayonnaise and served with homemade potato chips and Creole cole slaw
Iced Tea and Water*

Plated Lunch - \$18.00

*Tossed Salad with dressing
Rolls & Butter
Chef choice of Vegetable*

*Baked Chicken
Baked Rice, or Spaghetti with marinara sauce (add meat \$1.00 extra)
Ice Tea and Water*

Plated Lunch - \$19.00

*Tossed Salad with dressing
Rolls & Butter
Chef choice of Vegetable & Starch*

Choose 1 of the entree

*Oriental Chicken Stir Fry over rice
Garlic Crusted Whitefish finished with a chardonnay sauce
Homemade Lasagna served with vegetable (no starch included)
Coffee, Hot Tea, Ice Tea*

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Plated Lunch -21.00

*Tossed Salad with dressing
Rolls & Butter
Chef choice of Vegetable and Starch*

Choice of one entree

*Champagne Chicken with a cream sauce garnished with herbs and tomatoes
Sautéed Chicken Marsala
Chicken Picatta
Grilled Barbecue Salmon
Roasted & Sliced Beef in a mushroom sauce
Baked Tilapia with a shrimp dill sauce*

Coffee, Hot Tea, Ice Tea

**Dessert is not included*

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Lunch Buffet-\$29.00
25 person minimum

*Tossed Salad with dressing
Rolls & Butter
Chef choice of Vegetable and Starch*

Choice of two entrees

*Chicken Picatta
Champagne Chicken with a cream sauce garnished with herbs and tomatoes
Oriental Chicken Stir Fry over rice
Garlic Crusted Whitefish finished with a chardonnay sauce
Homemade Lasagna served with vegetable
Grilled Barbecue Salmon
Roasted & Sliced Beef in a mushroom sauce
Baked Tilapia with a shrimp dill sauce*

*Choice of one: Carrot, Chocolate or Lemon Cake
Coffee, Hot Tea, Ice tea*

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Hors d'oeuvres

We have designed our hors d'oeuvres menus to provide you a delicious array of delectable delights and the flexibility for you to create the event of your dreams.

Hors d'oeuvres menu, both hot and cold comes in three varieties:

For limited quantities, specific items can be ordered by the platter (25 pieces)

For a more diverse selection, certain items can be ordered per person, based on the number of people attending,

And for specialty items, items can be ordered per piece with a minimum.

*We have included two of our guest's favorites:
Package prices for a combination of appetizers, and
Chef Carving Stations*

Selections

Hot hors d'oeuvres

Cold hors d'oeuvres

Receptions and Buffets

Chef Attended Action Stations

Service is also designed to meet your needs

Hot and cold appetizers may purchased by the platter (25 pieces) or individual quantities with a 25 piece minimum

Appetizers can be served either as a buffet display, or platters can be provided with Butler service. Please check with your event planner

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Hot Hors d'oeuvres

Priced per 25 pieces, 25 piece minimum

Spanakopita

Crisp Phyllo Wedges filled with Spinach and Feta Cheese
\$37

Cocktail Meatballs

*All Beef, Herbs and Onion in choice of Swedish, Sweet and Sour,
Barbeque or Teriyaki*
\$30

Wing Dings

*Fried Wing Sections in Choice of Glazes, Buffalo, Garlic Parmesan, Caribbean Jerk, Lime
and Green Chile or Spicy Citrus Barbeque*
\$35

Chicken or Beef Satay

With spicy Thai Peanut Sauce
\$45

Savory en Croute

Delicate pastry wrapped around choice of the following:
Beef Tenderloin and Mushrooms~ \$85
French Brie and Raspberry Preserves~ \$65

Mini Quiche

Baked Flaky Pastry Shells with savory custard fillings:
Tomato, Feta & Basil, Gruyere & Asparagus, Bleu Cheese & Scallion
\$40

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Hors d'oeuvres for Receptions and Buffet Enhancements

To make your buffet something special or create your perfect reception, customize by selecting from our gourmet displays, platters, hot and cold hor d'oeuvres and action stations. Pricing is a la carte per selection. Most hors d'oeuvres may be served butler style.

Table Displays and Platters
(Minimum of 10 people)

Domestic Cheese Tray

Assorted semi soft and hard cheese, crackers, with grapes and fresh berries
\$6 pp.

Garden Crudités and Assorted Dips

Bouquet of vegetables, tourned, florets and batons, with herbed ranch,
Cajun remoulade or saffron aioli
\$5 pp.

Seasonal Fruit Display

\$8 pp.

**Menus, packages and discounts to be determined by the Chef & Catering Department.*
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Hors d'oeuvres for Receptions and Buffet Enhancements

Smoked Salmon Trio

Sweet smoked salmon, Cajun smoked salmon and salmon tartare with capers, minced onion, chopped egg, scallion cream cheese, Dijon and tarragon sauce, with sliced baguettes and pumpernickel
\$12 pp.

Whole Poached Salmon

Elegantly displayed Norwegian salmon poached in court bouillon and chilled, dressed in dilled cucumber and with capers, onions, chopped egg, tomato, baguettes, orange béarnaise aioli, sliced baguettes and pumpernickel,
One week advanced notice, priced per each salmon (serves up to 40 people)
\$225

Chilled Cocktail Raw Bar

Colossal cocktail shrimp and snow crab claws, seasonal variety of fresh oysters served on the half shell with lemon wedges, cocktail sauce, Cajun remoulade, spicy pepper mignonette and horseradish presented on lighted ice bar
\$18 pp. (minimum 20 people)

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Chef Attended Action Stations

*20 person minimum, attendant fees not included,
Maximum 90 minute service time*

Pasta Station

Tri-color cheese tortellini, Penne Pasta, Bow-Tie Pasta, tossed to order with your choice of Marinara sauce or A garlic cream sauce, or Rock shrimp, Julienne chicken breast, tossed to order with a pesto or a garlic creams sauce or a vegetable pasta with your choice of wild mushrooms, artichoke hearts, Sun dried tomatoes, Spanish onions, Red and Green Peppers tossed in a margin marinara sauce, or garlic and olive oil white wine sauce
\$16 pp.

Fajita Station

Marinated julienne chicken and beef, with peppers and onions sautéed to order flour tortillas, sour cream, pico de gallo, avocado, shredded Mexican cheese, tomatoes, jalapeños with nacho chips and chile conqueso
\$11 pp.

Stir Fry Station

Chicken, beef, shrimp or tofu stir fried to order in garlic ginger sauce, schzechan or sweet and sour sauce with snow peas, water chestnuts, broccoli, peppers, baby corn, carrots and bean sprouts, steamed rice, soy and chow mein noodles
\$14 pp.

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Chef Attended Action Stations
(Continued)

The Carving Board

All served with sauces, mustards, mayonnaises & soft silver dollar rolls.

Roasted Angus Beef Eye of Round
30 -40 people per roast \$175

Garlic and Herb Whole Roasted Tenderloin
20-30 people per loin \$225

Semi boneless Roast Turkey
Serves 30 -40 people each \$95

Whole Smoked Brown Sugar Glazed Ham
Serves 40-50 people \$140

Lemon Pepper Salmon
Serves 15-25 people \$110

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Plated Dinner

*Choice of Caesar or tossed salad with dressing
Rolls & Butter
Chef choice of vegetable and starch*

Choice of one entree

*Chicken Picatta or Marsala
Champagne Chicken-topped with a champagne sauce & garnished with
tomatoes and herbs
Grilled Salmon finished in a shrimp dill sauce
Grilled 8oz Sirloin Steak topped with sautéed onions and herb butter
\$28.00*

Choice of one entree

*8 oz filet topped with fried onions and an herb butter
Slice Tenderloin finish with a mushroom sauce
Baked Chicken or Beef Wellington
5oz Filet with grilled shrimps
12 oz New York strip steak topped with fried onions and an herb butter
\$30.00*

Coffee, Hot Tea, Iced Tea, Water

**Dessert Not Included With Plated Dinners
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Buffet Selections

Light Appetizer Buffet

\$20.25

Choice of Caesar or Tossed Salad with 2 dressings

Chef's choice of Mixed Vegetables

Seasoned Rice Pilaf

3 Fried or Baked Wingdings with choice of 2 sauces

3 Swedish Meatballs with brown gravy, mushrooms and green onions

Cookies and Brownies or Chef's Dessert

Lemonade, Iced Water

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Dinner Buffet 1

\$30.00

Dinner Rolls & Butter

Choice of Salad

Choice of Caesar

Tossed Salad with dressing

Michigan Cherry Salad with dressing

Sides

Chef choice of Vegetable and Starch

Choice of two entrees

Chicken Picatta or Marsala

Champagne Chicken topped with a champagne sauce & garnished with herbs and tomatoes

Oriental Citrus BBQ Salmon garnished with Julienne vegetables

Slice Roast beef finish in a mushroom sauce

Swedish Meatballs with Green Onions

Garlic Crusted Whitefish finished with a Chardonnay Sauce

Dessert

Chef's Dessert included

Lemonade, Iced tea, Coffee & Tea Service

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Dinner Buffet- 2

\$35.00

Dinner Rolls & Butter

Choice of two salads

Caesar Salad

Tossed Salad with dressings

Country Style Potato Salad

Creamy Creole Coleslaw

Pasta Salad

Potatoes and Sides

Choice of one

Whipped Potatoes

Mashed Potatoes

Au Gratin Potatoes

Home style Mashed

Garlic Potatoes

Red Bliss Roasted Redskins

Baked Rice Pilaf

Macaroni & Cheese

Vegetables

Choice of one

Green Bean Almandine

Chef's Fresh Vegetable Medley

Glazed Carrots

Broccoli with Cheese Casserole

Buttered Corn

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***Dinner Buffet- 2
Continued***

Choice of two entrees

*Chicken – Fried, Herb baked or BBQ
Sautéed Chicken Marsala
Sliced Roast Top Round with Bordelaise
Barbecued Pork Ribs
Southern Fried Catfish
Citrus BBQ Salmon garnished with Julienne vegetables*

\$4.00 for an additional entrée

Dessert

Choice of two

*Cheesecake
Carrot Cake
Chocolate Cake
Peach or Apple Cobbler
Combination of Cookies and Brownies*

Lemonade, Iced Tea, Coffee & Tea Service

*Hosted or Cash Bar \$75.00 per Bartender
Available upon Request*

**No charge for children under 5
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