

DOWNTOWN TRENTON'S HISTORIC



**Hotel
Now Catering**

*TV's
Grand
Events*

***CATERING
BROCHURE***

***2651 West Jefferson Avenue
Trenton, Mi 48183***

734 671-5676 or 313 819-0234



Plated Dinners

\$28.00 pp

ENTREES (choice of two):

Grilled Tenderloin

Topped with wild mushrooms and roasted garlic

Slow Roasted Prime Rib

Served with au jus and horseradish cream sauce

Chicken Marsala

Panko Crusted Whitefish

Topped with a Beurre Blanc

Maple Glazed Salmon

Roasted Apricot Glazed Pork Tenderloin

STARCH:

Parmesan Roasted Redskins

Au Gratin Potatoes

Whipped Potatoes

Rice Pilaf

VEGETABLE:

Roasted Vegetable Medley

Herb Coated Fresh Green Bean

Steamed Broccoli

Topped with toasted sesame seeds

Ginger and Honey Glazed Baby Carrots

SALADS:

Mixed Green Salad

Spinach Salad

Caesar Salad

Michigan Cherry

Topped with dried cherries and sugared pecans

Michigan Bleu Wedge

Topped with crumbled blue cheese and smoked bacon

Assorted Breads and Butter

Coffee, Tea and Soda



Plated Dinners

\$35.00 pp

ENTREES *(choice of two):*

Grilled Tenderloin Oscar

Topped with lump crab, asparagus and hollandaise sauce

Grilled Filet

Topped with a wild mushroom port demi glaze

Mustard Crusted Lamb Chops

With fresh herbs and panko crust

Chicken Picatta

In a white wine lemon caper sauce

Spice Grilled B.B.Q. Jumbo shrimp

Filet of Sole Florentine

Topped with a Citrus Beurre Blanc

Maple Glazed Salmon

Rolled Vegetarian Lasagna

With roasted seasonal vegetables and herb cheese

STARCH:

Parmesan Roasted Redskins

Au Gratin Potatoes

Herb Whipped Potatoes

Rice Pilaf with Slivered Almonds

Whipped Sweet Potatoes topped with a Sugared Pecan Crust

VEGETABLE:

Grilled Asparagus

Topped with shaved parmesan

Herb Coated Fresh Green Bean

Steamed Broccoli

Topped with toasted sesame seeds

Roasted Vegetable Medley

SALADS:

Mixed Green Salad

Asian Spinach Salad

Caesar Salad

Michigan Cherry

Topped with dried cherries and sugared pecans

Michigan Bleu Wedge



Plated Duets

\$39.00 pp

ENTREES *choice of two):*

Petit Filet and

Choice of one of the following entrees

Lump Crab Cakes

Cracked Mustard Sauce

Chicken Picatta

Lemon Caper Sauce

Grilled Sea Scallops

Ginger Lime Butter

Grilled Salmon

Glazed with an Orange Chipotle Sauce

Spice B.B.Q. Jumbo Grilled Shrimp

STARCH:

Parmesan Roasted Redskins

Au Gratin Potatoes

Herb Whipped Potatoes

Rice Pilaf with Slivered Almonds

Whipped Sweet Potatoes topped with a Sugared Pecan Crust

VEGETABLE:

Grilled Asparagus

Topped with shaved parmesan

Herb Coated Fresh Green Bean

Steamed Broccoli

Topped with toasted sesame seeds

Roasted Vegetable Medley

SALADS:

Mixed Green Salad

Spinach Salad

Caesar Salad

Michigan Cherry

Topped with dried cherries and sugared pecans

Michigan Bleu Wedge

Topped with crumbled blue cheese and smoked bacon

Assorted Breads and Butter

Coffee, Tea and Soda



Dinner Buffet Style

\$21.00 pp

DINNER

ENTREES (choice of two):

Tenderloin Tips

With a burgundy mushroom sauce on a bed of gemelli pasta

Chicken & Wild Mushroom Lasagna

With a Parmesan Cream Sauce

Herb Crusted Tilapia

Topped with lemon caper sauce

Parmesan Coated Chicken Breasts

Topped with Basil Cream Sauce

Penne Pasta with Chicken and Roasted Vegetables

Sundried Tomato Penne with Sautéed Rock Shrimp

Choice of one of the following

STARCH:

Garlic Smashed Redskin Potatoes

Choice of Chicken or Beef Gravy

Rice Pilaf

Mushroom and Spinach Orzo

Parsley Gemelli

VEGETABLE:

Herb Coated Green Beans

Glazed Baby Carrots

Oven Roasted Seasonal Vegetables

SALADS:

Mixed Green Salad

Caesar Salad

Assorted Breads and Butter

Coffee, Tea and Soda



Plated Entree Luncheon

\$15.95 pp

ENTREES (choice of two):

London Broil

Sliced with wild mushroom sauce

Chicken Picatta

Served with a lemon caper sauce

Grilled Salmon

Asiago Encrusted Whitefish

Choice of one of the following:

Starch:

Whipped Potatoes

Rice Pilaf

Parmesan Roasted Redskin Potatoes

VEGETABLE:

Herb Coated Green Beans

Glazed Baby Carrots

Oven Roasted Seasonal Vegetables

SALADS:

Mixed Green Salad

Caesar Salad

Assorted Breads and Butter

Coffee, Tea and Soda

* A 20% Gratuity and 6% Sales Tax will be applied to all events



Plated Salad Luncheon

\$12.95 pp

SALADS (choice of three):

Grilled Caesar Salad

With Grilled Chicken

With Grilled Salmon or Jumbo Shrimp add \$3

Michigan Dried Cherry Salad

Served Grilled Chicken, Crumbled Bleu Cheese and Toasted Pecans

Asian Spinach Salad

With Grilled Chicken

With Grilled Steak or Jumbo Shrimp add \$3

Salad Nicoise

Served with Grilled Tuna Steak or Lump Crab Meat add \$4

SOUPS:

Old Fashioned Chicken Noodle

Creamy Tomato and Basil

Broccoli and Cheddar

Garden Vegetable with Orzo

Creamy Wild Mushroom & Bleu Cheese

Lobster Bisque add \$2

Assorted Breads and Butter

Coffee, Tea and Soda

** A 20% Gratuity and 6% Sales Tax will be applied*



Luncheon Buffet Style

\$21.00 pp

ENTREES *(choice of two):*

Tenderloin Tips

With a burgundy mushroom sauce on a bed of gemelli pasta

Chicken & Wild Mushroom Lasagna

With a Parmesan Cream Sauce

Herb Crusted Tilapia

Topped with lemon caper sauce

Parmesan Coated Chicken Breasts

Topped with Basil Cream Sauce

Penne Pasta with Chicken and Roasted Vegetables

Sundried Tomato Penne with Sautéed Rock Shrimp

Choice of one of the following

STARCH:

Garlic Smashed Redskin Potatoes

Choice of Chicken or Beef Gravy

Rice Pilaf

Mushroom and Spinach Orzo

Parsley Gemelli

VEGETABLE:

Herb Coated Green Beans

Glazed Baby Carrots

Oven Roasted Seasonal Vegetables

SALADS:

Mixed Green Salad

Caesar Salad

Assorted Breads and Butter

Coffee, Tea and Soda



Children's Buffet

\$10.00 pp

ENTREES *(choice of two):*

Chicken Fingers

With assorted dipping sauces

Mini Burgers

Assorted Toppings

Hot Dogs

With assorted condiments

Spaghetti with Meatballs

Broasted Chicken

Choice of one of the following

STARCH:

Mashed Potatoes

Choice of Chicken or Beef Gravy

French Fries

Buttered Noodles

Served with parmesan cheese

Baked Macaroni-n-Cheese

VEGETABLE:

Buttered Corn

Glazed Baby Carrots

Fresh Green Beans

SALADS:

Mixed Green Salad

Celery and Carrot Sticks

Assorted Breads and Butter

Lemonade and Soda



Family Buffet

\$15.00 pp

ENTREES *(choice of two):*

Herb Baked Chicken

Oven Roasted Chicken

Roasted Turkey Breast

Served with cranberry relish

Rigatoni with Meatballs

In a vodka tomato sauce

Oven Baked Lasagna

Chicken Alfredo

Penne Pasta with Roasted Vegetables

Baked Mostaccioli

Choice of one of the following

STARCH:

Garlic Smashed Redskin Potatoes

Choice of Chicken or Beef Gravy

Rice Pilaf

Herb Buttered Noodles

Baked Macaroni-n-Cheese

VEGETABLE:

Buttered Corn

Glazed Baby Carrots

Oven Roasted Seasonal Vegetables

SALADS:

Mixed Green Salad

Assorted Breads and Butter

Coffee, Tea and Soda



Pasta Buffet

\$8.00 pp

ENTREES *(choice of two):*

Chicken Alfredo

In a parmesan cream sauce

Fettuccine Bolognese

Marinara Sauce on a bed of Gemelli Pasta

Baked Mostaccioli

Topped with our special blend of cheeses

Sausage and Roasted Pepper Pasta

In a light garlic & olive oil

All served with Fresh Grated Parmesan Cheese

Choice of one salad

SALADS:

Mixed Green Salad

Caesar Salad

Assorted Breads, Garlic Toasts and Butter

Coffee, Tea and Soda



Brunch Buffet

\$14.00 pp

Scrambled Eggs

Scrambled Eggs with sautéed mushroom, onions, peppers and cheese

Cinnamon French Toast

*Hash Browns, Breakfast Redskin Potatoes
or Country Style Potatoes*

Bacon, Ham or Sausage

Gemelli Carbonara

Garden Pasta Salad

Mixed Green Salad

Bagels, Coffee Cake and Biscuits

Coffee, Tea and Soda

Add and Omelet Station

\$5.00 pp



Brunch Buffet

\$17.00 pp

Scrambled Eggs

Eggs Benedict

Corned Beef Hash or Pot Roast Hash

Cinnamon French Toast

Fresh Fruit Crepes

*Hash Browns, Breakfast Redskin Potatoes
or Country Style Potatoes*

Bacon, Ham or Sausage

Gemelli Carbonara

Garden Pasta Salad

Mixed Green Salad or Caesar Salad

Bagels, Coffee Cake and Biscuits

Coffee, Tea and Soda

Add and Omelet Station

\$5.00 pp



Carving Stations

Add a little bit of elegance to any of our buffets with a carving station.

Honey Glazed Ham

Served with assorted mustards

Roast Beef

Served with au jus and horseradish cream sauce

Beef Tenderloin

Served with wild mushroom sauce and horseradish cream sauce

Pork Tenderloin

Served with Michigan cherry sauce and pork au jus

Oven Roasted Turkey Breast

Served with cranberry sauce and turkey gravy

Smoked Turkey Breast

Served with assorted mustards and cranberry aioli

Beef Brisket

Served with assorted mustards and horseradish sauce

Mustard Crusted Corned Beef

Served with assorted mustards and fresh horseradish

A \$50 chef fee will be applied



Late Nite Stations

\$5.00 pp

Coney Dog Station:

*All Beef Hot Dogs
Hot Dog Chili
Assorted Condiments
French Fries*

Slider Station:

*Miniature All Beef Sliders
Served with and without cheese
Assorted Condiments
French Fries*

Pizza Station:

*Cheese Pizza
Pepperoni Pizza*

Wing Station:

*Wings with the following sauces:
Hoisin Sesame, Buffalo Style, and B.B.Q.
Served with Celery Batons and Blue Cheese and
Ranch Dips*

Assorted Soft Drinks with all of the above

**Only Available after a scheduled event*



Appetizer Platters

*Vegetable Crudite
With housemade dip*

Fresh Fruit Platter

*Imported & Domestic Cheeses
With assorted Crackers & Baguettes*

*Smoked Salmon Platter
With classical garnitures
Assorted Crackers*

*Mediterranean Tray
Hummus and Tabbouleh with Pita Triangles*

*Baked Brie
With dried cherries and Sugared Nuts
Served with Assorted Crackers and Baguettes*

*Grilled Vegetables
With a Fresh Basil Aioli and
Balsamic Tomato Vinaigrette*



Appetizer Platters

*Hot Spinach & Artichoke Dip
With Fresh Breads and Pita Triangles*

*Nicoise Platter
Fresh Green Beans, Olives, Hard Boiled Eggs, Baby
Redskin Potatoes, Capers, Tomatoes and Tuna
Served with a Dijon Vinaigrette*

*Tuna Sashimi Platter
With wasabi, pickled ginger and
assorted dipping sauces*

*Tuscan Platter
Olives, Roasted Artichokes, Fontina Cheese,
Marinated Fresh Mozzarella Bocconcini and
Imported Salami*



Hors d'oeuvres

COLD

Sushi Rolls with Wasabi & Soy Sauce

Crab & Avocado

Vegetarian

Shrimp Tempura

Beef Wrapped Asparagus Tips

With a horseradish dipping sauce

Jumbo Shrimp Cocktail

Spicy cocktail sauce

Smoked Salmon Pâté

Served on crostinis

Assorted Filled Phyllo Cups

Chicken Salad, Crab Salad and A Wild Mushrooms Relish

Fresh Buffalo Mozzarella Smores

With a saffron aioli

HOT

Three Cheese Quesadillas

With fresh salsa

Black & White Sesame Coated Chicken

With a spicy peanut sauce for dipping

B.B.Q. Chicken Quesadillas

With a Guacamole cream sauce



Hors d'oeuvres

Pot Roast Sliders

On grilled brioche buns with caramelized onions and horseradish aioli

B.B.Q. Pork Sliders

On grilled brioche buns with shredded cheddar cheese and cole slaw

Meatballs

In a homemade Swedish sauce

A Italian marinara sauce

Or

A Asian sweet -n- sour sauce

House Glazed Steak Bites

Add a blue cheese and tomato crust \$

Jumbo Stuffed Mushrooms

*Stuffed with sausage and spinach **or***

A spinach Florentine

Wild Mushroom Strudel

Topped with a sherry cream sauce

Crab Cakes

With a remoulade sauce

Fried Calamari

Served with assorted dipping sauces

Fried Oysters

Served with assorted dipping sauces



Desserts

Deluxe

\$4.00 pp

Assortment of Cookies and Brownies

Minature Pastries

Chocolate Dipped Pretzels

Assorted of Mini Cheesecakes

Mini Eclairs

Grand Deluxe

\$6.50 pp

Assortment Of Cookies

Brownie Towers

Chocolate Dipped Pretzels and Strawberries

Assorted of Mini Cheesecakes

Mini Crème Brulees

Assortment of Tortes

Deluxe Coffee Station

Regular and Decaffeinated Coffee

Whipped Cream and Cinnamon Sticks

Shaved Chocolates

Coffee Flavorings

Orange Peel

\$2.50 pp



Bar Packages

Beer and Wine

\$8.00 per person

*House Wines and
Draft Beer*

Standard Bar

\$10.00 per person

*Vodka, Gin, Whiskey, Rum, Scotch, Bourbon, Tequila, Peach Schnapps
House Wines and Draft Beer
Assorted Sodas, Cranberry and Orange Juice*

Call Bar

\$15.00 per person

*Smirnoff, Seagram's 7, Jim Bean, Canadian Club, Beefeaters,
Christian Brothers, Cuervo Tequila, Bacardi Sum, Southern Comfort, Amaretto,
Coffee Liquor and Peach Schnapps
Draft Beer, 4 Domestic Bottled Beers
Cabernet, Chardonnay, Merlot and White Zinfandel*

Premium Bar

\$18.00 per person

Wine: Cabernet, Merlot, Chardonnay and Pinot Grigio

Beer: Draft, 4 Domestic Bottles and 3 Import Bottles

Vodka: Grey Goose, Stoli, Absolut Citron and Stoli Raspberry

Bourbon: Jim Bean and Southern Comfort

Whiskey: Jack Daniels, Crown Royal and Canadian Club

Scotch: Dewers and Johnny Walker Black

Gin: Tanqueray and Bombay

Brandy: Christian Brothers

Rum: Barcardi and Captain Morgans

Liquers: Peach Schnapps, Grand Marnier, Kahlau and Baileys

Cognac: Hennessy

Bar Service is for 5 Hours

All liquor subject to change and/or substitutions



Event Packages



TV's Grand Event Policies

To Hold a Date: A deposit of \$250 plus a signed contract is required to hold a date. We do not hold a date without a deposit

Deposits and Payments: All payments are non-refundable. There are no exceptions to this rule. 50% of the balance is due **30 days** prior to the event. Final payment is due **one week** prior to the event

Guarantees: TV's Grand requires that you contact us to finalize your menu 2 weeks prior to your event. A Guaranteed guest count should be provided one week prior to the date of your event.

Taxes and Gratuities: All events are subject to a 6.5% sales tax and 20% gratuity.

Smoking Policies: TV's Grand does not permit smoking in its facilities. There are no exceptions to this policy. Smoking is allowed on the balconies.

Door Host: A Door Host to greet all guests is included with all events at no additional charge

Place Cards: Place cards are required for all weddings with multiple entrée selections. Each guest must have a place card with their name, table number and some type of symbol of their entrée selection.

Plated Events: A final count of entrée selections is due 5 days prior to your event.

Alcohol Service: Under no condition will shots of alcohol be made available for consumption. Any alcohol brought into the building will be confiscated.

End of Evening Procedures: Guests have an additional 15 minutes of reception time after the bar closes. After the allowed time the lights go up. The room is available for an additional 30 minutes to load-out. All host and vendor items brought into the building must be taken out the night of the event. Any additional time, the client will be billed a \$100 labor charge to be paid the night of the event.

Rental fees: Any party under 50 persons will be subject to a room rental fee. The main bar area is available in addition to your booked room for an additional fee.



TV's Grand Event Policies

Room Capacities:

<i>The Grand Ballroom</i>	<i>175 pp</i>
<i>The Main Dining Room</i>	<i>60 pp</i>
<i>The Trenton Room</i>	<i>40 pp</i>
<i>The Board Room</i>	<i>15 pp</i>

Included with all Packages: House Linen on all tables, Skirting on all banquet tables and Linen Napkins

Vendor Tables: *We will also provide cake, gift and DJ tables with skirting*

Standard Labor Guidelines:

- One Event Manager*
- One Bartender per 100 guests*
- One Server per 50 guests for Buffet Service*
- One Server per 25 guests for Table Service*

Discounts:

10% off package pricing for Friday and Sunday Weddings

10% off package pricing for Off-Season months of January and February

*We are looking forward to working with you.
Thank you for letting us be a part of your special event.*