



# RENAISSANCE® BARONETTE HOTEL

**R**  
RENAISSANCE®  
HOTELS

27790 NOVI RD  
NOVI, MI 48377  
P: 248.349.7800  
F: 249.349.7467

## CONTINENTAL BREAKFAST

### **The Baronette Express | \$17**

Freshly Squeezed Orange Juice and Cranberry Juice  
Starbucks Coffee and Assorted Tazo Tea  
Assorted Bagels, Whipped Cream Cheese  
Fresh Muffins, Danishes

### **The Baronette Executive | \$20**

Freshly Squeezed Orange Juice and Cranberry Juice  
Starbucks Coffee and Assorted Tazo Tea  
Assorted Bagels, Whipped Cream Cheese, Fresh Muffins, House-made Scones, Danishes  
Individual Seasonal Fruit and Berries  
Individual Greek Yogurt

### **The Novi Continental | \$22**

Freshly Squeezed Orange Juice and Cranberry Juice  
Starbucks Coffee and Assorted Tazo Tea  
Fresh Muffins, House-made Scones, Danishes, Seasonal Breakfast Breads  
House-made Smoothies  
Individual Seasonal Fruit and Berries  
Individual Greek Yogurt  
Whole Fruit



## BREAKFAST BUFFET

### **The Baronette Buffet | \$26**

*(minimum of 20 guests)*

Freshly Squeezed Orange Juice and Cranberry Juice

Starbucks Coffee and Assorted Tazo Tea

Fresh Muffins, Danishes

Individual Seasonal Fruit and Berries

Scrambled Eggs

Country Style Potatoes

Applewood Smoked Bacon

## BREAKFAST ENHANCEMENTS

### **Action Enhancements**

*Action stations must be booked in addition to a Continental Breakfast, Breakfast Buffet, or Brunch Buffet*

### **Omelette Station I \$6**

*One Chef Attendant required per 50 guests, \$75*

Red Onions  
Peppers  
Tomato  
Ham  
Bacon  
Cheddar  
Broccoli  
Eggs  
Egg Whites

### **Waffle Station I \$6**

*One Chef Attendant required per 50 guests, \$75*

Maple Syrup  
Whipped Cream  
Seasonal Fruit Compote  
Whipped Peanut Butter Cream  
Whipped Butter

## BREAKFAST ENHANCEMENTS CONTINUED

Steel Cut Oatmeal: Brown Sugar, Dried Michigan Cherries, Honey, Milk, Butter | \$5 per person

Jalapeno Biscuit Sandwich: Duroc Ham, Egg, Cheese | \$4 per sandwich

Breakfast Burrito: Chorizo, Avocado, Salsa, Egg, Cheese | \$8 per burrito

Breakfast Burrito: Spinach, Feta, Tomato, Egg White | \$4 per burrito

Breakfast Burrito: Pepper, Onion, Egg, Gruyere Cheese | \$4 per burrito

Applewood Smoked Bacon | \$4 per person

Turkey Bacon | \$5 per person

House-made Sausage Patty | \$3 per person

Scrambled Eggs | \$3 per person

Assorted Bagels, Cream Cheese | \$40 per dozen

Greek Yogurt | \$5 per person

Individual Mixed Berries | \$8 per person

Nova Lox with Bagels | \$12 per person

## BRUNCH BUFFET & PLATED BREAKFAST

### **Brunch Buffet | \$30** *(minimum of 20 guests)*

Freshly Squeezed Orange Juice and Cranberry Juice  
Starbucks Coffee and Assorted Tazo Tea  
Seasonal Fruit and Berries  
Scrambled Eggs  
Applewood Smoked Bacon or House-made Breakfast Sausage  
Green Salad with Shallot Vinaigrette  
Country Style Potatoes  
Seasonal Vegetable  
Chicken Breast with Artichokes, Tomatoes, Chicken Jus

### **Plated Breakfast**

*Includes Basket of Pastries, Starbucks Coffee, and Assorted Tazo Tea*

Two Scrambled Eggs | \$13  
Applewood Smoked Bacon, Country Style Potatoes with Onions  
House Made Quiche | \$14  
Feta, Spinach, Tomato, Potato

## BREAKS

### **Stadium Break I \$14**

Warm Pretzels with Beer Mustard  
Mini Hot Dogs with Ketchup, Mustard, Relish  
House-made Popcorn

### **Health Nut I \$13**

House-made Smoothies  
Individual Greek Yogurt  
Individual Vegetables Display  
Trail Mix (Almonds, Peanuts, Raisins, Dried Cherries, Dried Cranberries, M&M'S, Pretzels)

### **Dips I \$12**

House-made Caramel Dip with Sliced Apples  
House-made French Onion Dip  
Hummus  
House-made Potato Chips  
Pita Chips

### **Michigan Munchies I \$13**

Individual Bags of Better Made® Chips  
Germack® Nuts  
Salt Water Taffy  
Assorted Faygo® Soda

### **Housemade Flavored Popcorn I \$10**

Butter  
Bacon Caramel  
Salt and Pepper  
Parmesan

### **Artisanal Cheese & Charcuterie Board I \$16**

Chef's Selection of Assorted Meats and Cheeses, Accoutrements, Baguette, Crackers

## BREAK ENHANCEMENTS

Individual Flavored Greek Yogurt | \$5 each

Assorted Fresh Bagels, Whipped Cream Cheese | \$40 per dozen

Assorted Fresh Baked Cookies and Brownies | \$32 per dozen

Housemade Vanilla Orange Yogurt and Berry Parfaits | \$3 each

Energy Bars | \$5 per piece

Whole Market Fruit | \$2 per piece

Muffins, Danish, Housemade Scones with Butter and Jams | \$36 per dozen

Individual Vegetable Crudite's | \$5 per person

Tortilla Chips, Fresh Salsa, Guacamole | \$6 per person

Peanut Butter Blondies | \$24 per dozen

Individual Sliced Seasonal Fruit and Berries | \$5 per person

Baronette Eggs (Hard Boiled Eggs) | \$18 per dozen

Individual Germack Fancy Mixed Nuts (Whole Cashews, Almonds, Extra-Large

Filberts, Brazil Nuts, Mammoth Pecans) | \$4 per person



## BEVERAGES

### **Prices Per Gallon**

Freshly Brewed Starbucks Coffee and Assorted Tazo Tea | \$50

Freshly Squeezed Lemonade and Iced Tea | \$32

### **Prices Per Item**

Assorted Soft Drinks (Pepsi Products) | \$3

VOSS Artesian Water | \$5

Saratoga Sparkling Water | \$4

Aquafina Bottled Water | \$3

Chilled Assorted Juices (Orange, Cranberry, Apple, Grapefruit) | \$28 (Serves 16 guests)

### **All Day Beverages | \$12 per Person**

Freshly Brewed Starbucks Coffee, Assorted Tazo Tea

Soft Drinks (Pepsi Products) and Aquafina Bottled Water

## ALL DAY MEETING PACKAGE

### **All Day Meeting Package I \$54**

*(\$75 Flat Fee for groups fewer than 20 guests)*

#### **Breakfast**

Fresh Orange Juice and Cranberry Juice  
Assorted Bagels, Whipped Cream Cheese  
Fresh Muffins, Danishes, House-made Scones, Jams and Butter  
Individual Greek Yogurt

#### **Lunch**

*Soup and Salad (please select two):*

Potato Salad

Green Salad: Mixed Greens, Cucumbers, Tomatoes, Carrots, with Shallot Vinaigrette

Tomato Basil

Beef Barley

*Sandwich (please select two):*

*(add a third sandwich for \$3 per person)*

Southwest Chicken Wrap: Southwest Chicken, Tomato, Avocado, Black Beans, Red Onion, Chili Aioli, Flour Tortilla

Smoked Chicken Salad Sandwich: Smoked Chicken Salad, Bacon, Cheddar, Tomato, Brioche

Ham and Cheese Sandwich: Duroc Smoked Ham, Michigan Pinconning Cheddar Cheese, Lettuce, Tomato, Beer Mustard, Croissant

Roasted Turkey Sandwich: Roasted Turkey, Tomato, Lettuce, Garlic Aioli, Whole Wheat

Roasted Seasonal Vegetable Wrap, Boursin, Lavash

#### **Afternoon Break**

Assorted House-made Cookies and Brownies

#### **All Day Beverages**

Freshly Brewed Starbucks Coffee, Assorted Tazo Tea, Soft Drinks, and Aquafina Bottled Water

## PLATED LUNCH

### *Plated Lunch Includes*

Assorted Rolls and Butter  
Starbucks Coffee, Tazo Tea

### **Choice of One Soup or Salad, Entree and Starch**

#### **Soups and Salads** *(please select one)*

Tomato Basil

Beef Barley

Vegetable Minestrone

Garden Salad: Spring Mix, Carrots, Cucumbers, Tomatoes, Shallot Vinaigrette

Toasted Farm Salad: Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette

Caprese Salad: Cherry Tomatoes, Mozzarella, Pickled Red Onions, Basil Vinaigrette, Balsamic Reduction

#### **Entree** *(please select one)*

Herb Roasted Chicken Breast | \$28

Seasonal Vegetable, Choice of Starch, Onion Marmalade, Chicken Jus

Dijon-Parmesan Crusted Chicken Breast | \$30

Seasonal Vegetable, Choice of Starch, Dijon-Parmesan Crusted, Chardonnay Capers Butter Sauce

Grilled Bistro Tenderloin | \$32

Seasonal Vegetable, Choice of Starch, Marchand Du Vin

Pan Seared Seasonal Fish | \$30

Seasonal Vegetable, Choice of Starch, Whole Grain Beurre Blanc

Penne Pasta | \$26

Cherry Tomatoes, Garlic, Vegetables, Beurre Blanc

Entree Caesar Salad | \$17

Romaine, House Made Caesar Dressing, Parmesan, Croutons

Entree Toasted Farm Salad | \$17

Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette

#### **Starch** *(please select one)*

Roasted Fingerlings

Garlic Whipped Potatoes

Wild Rice

Smashed Roasted Redskins

## LUNCH BUFFET

*Lunch Buffet Includes (minimum 20 guests)*

Assorted Rolls and Butter

Starbucks Coffee and Assorted Tazo Tea

**Two Entrees | \$34.00**

**Three Entrees | \$36.00**

**Starters** *(please select two)*

*Soup*

Tomato Basil

Vegetable Minestrone

Beef Barley

*Salad*

Garden Salad: Spring Mix, Carrots, Cucumbers, Cherry Tomatoes, Shallot Vinaigrette

Toasted Farm Salad: Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette

**Please Select Entrees**

Herb Grilled Chicken Breast, Onion Marmalade & Chicken Jus

Dijon-Parmesan Crusted Chicken Breast, Chardonnay Caper Butter Sauce

Pan Seared Seasonal Fish, Whole Grain Beurre Blanc

Braised Short Rib, Marchand Du Vin

Penne Pasta, Cherry Tomatoes, Garlic, Vegetables, Beurre Blanc

**Starch and Vegetable** *(please select two)*

Smashed Roasted Red Skins

Roasted Fingerlings

Grilled Asparagus, Lemon Zest

Garlic Whipped Potatoes

Green Beans, Maitre d' Butter

Wild Rice

## ACTION LUNCH BUFFET

*Action Buffet Includes (minimum 20 guests)*

Assorted Rolls and Butter

Starbucks Coffee and Tazo Teas

### **Soup and Build Your Own Salad Buffet | \$22**

**Soup** *(please select one)*

Tomato Basil

Vegetable Minestrone

Beef Barley

### **Salad Bar**

Mixed Greens and Chopped Romaine Lettuce

Smoked Bacon, Hard Boiled Eggs, Tomato, Cucumbers, Carrots, Roasted Red Peppers, Grilled Red Onions, Chick Peas, Mushrooms, Parmesan Cheese, Cheddar Cheese, Bleu Cheese, Candied, Walnuts, Dried Tart Cherries, Croutons, Roasted Shallot Vinaigrette, Ranch and Caesar Dressing

### **Additional Salad Proteins**

Grilled Chicken | \$5 per person

Grilled Seasonal Fish | \$8 per person

## THEMED LUNCH BUFFET

*Themed Lunch Buffet Includes (minimum 25 guests)*  
Starbucks Coffee and Tazo Tea

### **Mexican Lunch Buffet | \$35**

Tortilla Soup  
Southwest Salad: Lettuce, Tomatoes, Black Olives, Cheddar Cheese, Tortilla Strips, Chili Lime Vinaigrette  
Cheese Enchiladas  
Fajita Bar to Include: Shredded Lettuce, Pickled Jalapeno, Diced Tomato, Black Olive, Sour Cream, Cheddar Cheese, Onion with Cilantro, Lime Wedge  
Ground Beef  
Pulled Chicken  
Refried Beans  
Spanish Rice  
Flour Tortillas  
Tortilla Chips  
Salsa Roja, Salsa Verde

### **Italian Lunch Buffet | \$36**

Chopped Salad: Romaine Lettuce, Chick Peas, Parmesan and Provolone Cheese, Roasted Red Peppers, Kalamata Olives, Basil Vinaigrette  
Vegetable Minestrone  
Penne Pasta, Asparagus, Peas, Pesto Cream Sauce  
Sweet Italian Sausage Meatballs, Peppers and Onions  
Pan Seared Chicken Breast with Capers, Tomato, Olives, Butter  
Spinach and Artichoke Spread with Baguette Bread

## DELI LUNCH BUFFET & BOXED LUNCH

*Deli Lunch Buffet Includes (if less than 20 guests, a \$75 Flat Fee will apply)*

Assorted Rolls and Butter  
Starbucks Coffee and Tazo Teas

### **Deli Lunch Buffet I \$25**

**Starters** *(please select two)*

*Soup*

Tomato Basil  
Vegetable Minestrone  
Beef Barley

*Salad*

Garden Salad: Mixed Greens, Carrots, Cucumbers, Tomatoes, Shallot Vinaigrette  
Toasted Farm Salad: Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette  
Caprese Salad: Cherry Tomatoes, Mozzarella, Pickled Red Onions, Balsamic Vinaigrette, Balsamic Reduction

**Sandwiches** *(please select three)*

Roasted Turkey Sandwich: Roasted Turkey, Tomato, Lettuce, Garlic Aioli, Whole Wheat  
Roasted Seasonal Vegetable Wrap: Boursin, Lavash  
Southwest Chicken Wrap: Southwest Chicken, Tomato, Avocado, Black Beans, Red Onion, Chili Aioli, Flour Tortilla  
Smoked Chicken Salad Sandwich: Smoked Chicken Salad, Bacon, Cheddar, Tomato, Brioche  
Ham and Cheese Sandwich: Duroc Smoked Ham, Michigan Pinconning Cheddar Cheese, Lettuce, Tomato, Beer Mustard, Croissant

### **Boxed Lunch I \$22**

*Please Choose any two of our Deli Sandwich Options;*

Better Made® Potato Chips  
Cole Slaw  
Apple  
Soft Drinks (Pepsi Products)

## LUNCH DESSERTS

### Individual Desserts

Raspberry Cheesecake | \$5

Pumpkin Cheesecake (seasonal) | \$5

New York Style Cheesecake | \$5

Tres Leches (contains alcohol) | \$3

Individual Churros with Salted Caramel and Fudge | \$3

Fresh Fruit Tart: Pastry Cream topped with Fresh Fruit | \$4

Apple Pie | \$4

Cherry Pie | \$4

Peanut Butter Pie | \$4

Chocolate Turtle Pie | \$5

Chocolate Decadence Cake | \$7

Chocolate Mousse Shooter | \$2

Strawberry Shortcake Shooter | \$2

Key Lime Pie Shooter | \$2

Tiramisu Shooter | \$2

Chocolate Delight: Brownie Pieces, Chocolate Mousse and Caramel Sauce  
with Chantilly Cream Shooter | \$3

Peanut Butter Lover Shooter | \$3



## DINNER STARTERS

**Starters** *(please select one)*

### **Soup**

Tomato Basil  
Vegetable Minestrone  
Beef Barley

### **Salad**

Garden Salad: Mixed Greens, Carrots, Cucumbers, Cherry Tomatoes, Shallot Vinaigrette  
Toasted Farm Salad: Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette  
Caprese Salad: Cherry Tomatoes, Mozzarella, Pickled Red Onions, Basil Vinaigrette, Balsamic Reduction

## BEEF & PORK DINNER ENTREES

*Plated Dinner Includes*  
Assorted Rolls and Butter  
Starbucks Coffee and Tazo Tea

### **Choice of One Starter and One Entree**

**Entree** *(please select one)*  
Grilled Flat Iron Steak | \$40  
Chimichurri, Seasonal Vegetables, Choice of Starch

Grilled Bistro Tenderloin | \$38  
Marchand Du Vin, Seasonal Vegetables, Choice of Starch

Pork Medallions | \$34  
Sauce Robert, Seasonal Vegetables, Choice of Starch

Filet Mignon (6oz) | \$43  
Maitre d' Butter, Seasonal Vegetables, Choice of Starch

**Starch** *(please select one)*  
Roasted Fingerlings  
Garlic Whipped Potatoes  
Wild Rice  
Smashed Redskin Potatoes

*If selecting three entree choices, there will be an additional \$2 per person fee applied to each entree.*

*Multiple Entrees will have the same selection of starch and vegetables.*

*If offering multiple entree choices, place cards are to be provided for guests which indicate their selection and a list of how many entree types per table.*

## POULTRY, SEAFOOD & VEGETERIAN DINNER ENTREES

### **Entree** *(please select one)*

Dijon-Parmesan Crusted Chicken Breast | \$30

Chardonnay Caper Butter Sauce, Seasonal Vegetable, Choice of Starch

Pan Seared Airline Chicken Breast | \$30

Chicken Jus, Seasonal Vegetable, Choice of Starch

Seasonal Fish | \$36

Seasonal Vegetables, Couscous, Green Beans, Pea Puree

Penne Pasta | \$28

Cherry Tomatoes, Garlic, Vegetables, Beurre Blanc

Cheese Ravioli | \$28

Ricotta, Spinach, Artichokes, Capers, Marinara Sauce

Grilled Cauliflower Steak | \$25

Charred Tomato Sauce, Seasonal Vegetable, Balsamic Glazed

### **Starch** *(please select one)*

Roasted Fingerlings

Garlic Whipped Potatoes

Wild Rice

Smashed Roasted Redskins

*If selecting three entree choices, there will be an additional \$2 per person fee applied to each entree.*

*Multiple Entrees will have the same selection of starch and vegetables.*

*If offering multiple entree choices, place cards are to be provided for guests which indicate their selection and a list of how many entree types per table*

## DUET DINNER PLATES

*Plated Duet Dinner Includes*

Assorted Rolls and Butter

Starbucks Coffee and Tazo Tea

### **Choice of One Starter and One Duet Entree**

#### **Please Select One Duet Plate**

Grilled Flat Iron and Seasonal Fish | \$48

Roasted Redskin Mash, Seasonal Vegetables, Chimichurri, Maitre d' Butter

Chicken and Filet | \$46

Seasonal Vegetables, Roasted Fingerling Potatoes, Mushroom Sauce

Pan Seared Chicken Breast and Seasonal Fish | \$45

Wild Rice, Seasonal Vegetables, Lemon Chicken Jus, Mustard Sauce

## DINNER BUFFET

### **Dinner Buffet I \$50** *(minimum of 20 guests)*

Assorted Rolls and Butter

Starbucks Coffee and Assorted Tazo Tea

### **Soups & Salads** *(please select two)*

Tomato Basil Soup

Vegetable Minestrone

Beef Barley

Garden Salad: Mixed Greens, Carrots, Cherry Tomatoes, Shallot Vinaigrette

Toasted Farm Salad: Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette

Caprese Salad: Cherry Tomatoes, Mozzarella, Pickled Red Onions, Basil Vinaigrette, Balsamic Reduction

### **Entrees** *(please select two)*

Herb Roasted Chicken Breast, Onion Marmalade, Chicken Jus

Pan Seared Seasonal Fish, Whole Grain Beurre Blanc

Braised Short Rib, Marchand Du Vin

Penne Pasta, Cherry Tomatoes, Garlic, Vegetables, Beurre Blanc

Pork Medallions, Sauce Robert

Grilled Bistro Tenderloin (additional \$4 per person)

### **Starch and Vegetable** *(please select two)*

Smashed Roasted Red Skins

Green Beans, Maitre d' Butter

Grilled Asparagus, Lemon Zest

Wild Rice

Roasted Fingerlings

Garlic Whipped Potatoes

## THEMED DINNER BUFFET

### **Themed Dinner Buffet** *(minimum of 20 guests)*

Starbucks Coffee and Assorted Tazo Tea

### **Midwest Barbeque I \$43**

Cornbread with Whipped Butter

Creamy Cole Slaw

Country Potato Salad: Bacon, Egg, Celery, Whole Grain Mustard, Chives

Cajun Salad: Mixed Greens, Corn, Black Beans, Tomato, Cheddar Cheese, Cajun Ranch Dressing

BBQ Glazed Beef Ribs

Fried Chicken

Grilled Asparagus

### **Mediterranean I \$40**

Pita

Italian Chopped Salad: Romaine Lettuce, Chick Peas, Parmesan, Provolone, Roasted Red Peppers, Kalamata Olives, Basil Vinaigrette

Charcuterie & Vegetables: Salami, Speck, House Made Sausages, Marinated Artichokes, Roasted Pepper Salad, Olives

Penne Pasta, Cherry Tomatoes, Garlic, Vegetables, White Wine Butter Sauce

Chicken Puttanesca, Kalamata Olives, Capers, Cherry Tomatoes, Onions, Artichokes

Garlic & Rosemary Roasted Potatoes

## DINNER STATIONS PACKAGE

*Dinner Stations (minimum of 20 guests)*

### **Tier 1 | \$40**

Select 1 Hors d'Oeuvres Display, 2 Sides, 1 Petite Salad, and 1 Entree Display

### **Tier 2 | \$65**

Select 1 Hors d'Oeuvres Display, 2 Sides, 1 Petite Salad, 1 Entree Display, 1 Action Station, and 1 Strolling Station

### **Tier 3 | \$72**

Select 1 Hors d'Oeuvres Display, 2 Sides, 1 Petite Salad, 1 Entree Display, 1 Action Station, and 2 Strolling Station

### **Hors d'Oeuvre Displays**

#### **Assorted Domestic and Imported Cheese Display**

Michigan Pinconning Cheddar Cheese, Boursin, Peppercorn Crusted Goat Cheese Log, Maytag Bleu, St Andre. Sliced Baguette, Assorted Crackers, Lavender Honey, Bacon Caramel Sauce, Sweet Onion Jam, Spiced Nuts and Dried Fruit

#### **Vegetable Display**

Grilled Asparagus, Zucchini and Yellow Squash. Fresh Broccoli and Cauliflower Florettes, Carrot, Cucumber and Celery Sticks. Roasted Red Peppers, Sweet Onion Marmalade and Tomato Confit. Basil Pesto, Ranch and Whipped Garlic Cream Cheese

### **Display of Fresh Seasonal Fruits**

Sliced Melons and Pineapple, Seasonal Berries

### **Sides**

Roasted Red Skins with Caramelized Onions

Potato Hash with Corn, Bacon, Peas, Pearl Onion

Seasonal Vegetables

Grilled Asparagus

Buttered Peas with Pearl Onions

Green Beans, Maitre d' Butter

Wild Rice

## DINNER STATIONS PACKAGE CONTINUED

### **Petite Salad Display**

Caprese Salad: Cherry Tomato, Mozzarella, Pickled Red Onions, Basil Vinaigrette, Balsamic

Garden Salad: Mixed Greens, Carrots, Cherry Tomato, Shallot Vinaigrette

Toasted Farm Salad: Mixed Greens, Dried Cherries, Cantalet Cheese, Grilled Apples, Candied Walnuts, Shallot Vinaigrette

### **Entree Display**

#### **Smoked and Chilled Poached Atlantic Salmon Entree**

Lemon Caper Aioli, Red Onion, Cherry Tomato Confit, Dill Cream, Whole Grain Mustard Aioli, Crackers

#### **Housemade Sausage Display Entree**

Chorizo, Kielbasa, Smoked Hunters, Spicy Italian Sausage, Beer Mustard, Whole Grain Mustard, Onion Jam, Country Potato Salad

#### **Slow Roasted New York Strip Loin Carving Station Entree\*\***

Red Wine Sauce, Horseradish Cream, Caraway Beer Mustard, Assorted Rolls

#### **Herb Roasted Turkey Breast Station Entree\*\***

Michigan Cherry Mustard, Cranberry Chutney, Cornbread Muffins

### **Action Station**

#### **Pasta Action Station\***

Cavatappi Pasta, Orecchiette Pasta

Forest Mushroom, Sun Dried Tomatoes, Spinach, Tomatoes, Peppers, Broccoli, Zucchini, Yellow Squash, Asparagus

Parmesan Cream Sauce, Bolognese, Red Sauce

*Chef Attendant Optional \**

*Chef Attendant Required \$100 \*\**



## STROLLING DINNER STATIONS

### **Slider Station**

Rubens

Chicken, Black Beans, Chili Aioli

Cheeseburgers, Pickle, Ketchup, Mustard

Crab Cakes, Garlic Aioli, Pickled Mustard Seed

Buffalo Chicken, Pickled Red Onion, Bleu Cheese

Sesame Seed Crusted Salmon, Sweet Chili Aioli, Cabbage Slaw

### **Wing Station**

Sweet Chili, Barbeque, Buffalo Style Wings, Celery, Carrots, Ranch

### **Pizza Station**

Cheese and Charcuterie, Three Cheese Blend, Duroc Ham and Pineapple

### **Coney Station**

Mini Hot Dogs, Chili, Ketchup, Mustard, Relish, Onions, Cheddar Cheese

### **Cookies and Milk**

House Made Peanut Butter, Blondies, Chocolate Chip, Oatmeal

## DINNER DESSERTS

### Individual Desserts

Raspberry Cheesecake | \$5

Pumpkin Cheesecake (seasonal) | \$5

New York Style Cheesecake | \$5

Tres Leches (contains alcohol) | \$3

Individual Churros with Salted Caramel and Fudge | \$3

Fresh Fruit Tart: Pastry Cream topped with Fresh Fruit | \$4

Apple Pie | \$4

Cherry Pie | \$4

Peanut Butter Pie | \$4

Chocolate Turtle Pie | \$5

Chocolate Decadence Cake | \$7

Chocolate Mousse Shooter | \$2

Strawberry Shortcake Shooter | \$2

Key Lime Pie Shooter | \$2

Tiramisu Shooter | \$2

Chocolate Delight: Brownie Pieces, Chocolate Mousse and Caramel

Sauce with Chantilly Cream Shooter | \$3

Peanut Butter Lover Shooter | \$3

## RECEPTION DISPLAYS

### Displays

#### **Assorted Domestic and Imported Cheese Display | \$10**

Michigan Pinconning Cheddar Cheese, Boursin, Peppercorn Crusted Goat Cheese Log, Maytag Bleu, St. Andre, Sliced Baguette, Assorted Crackers, Lavendar Honey, Bacon Caramel Sauce, Sweet Onion Jam, Spiced Nuts, Dried Fruit

#### **Vegetable Display | \$7**

Cucumber Yogurt, Dill Cream, Sun-Dried Tomato Cream

#### **House Made Sausage Display | \$9**

Chorizo, Kielbasa, Smoked Hunters, Spicy Italian Sausage, Beer Mustard, Whole Grain Mustard, Onion Jam, Country Potato Salad

#### **Antipasto Display | \$18**

Assorted Olives, Marinated Artichokes, Soppressata, Copa, Roasted Red Pepper Salad, Fresh Mozzarella, Assorted Crackers and Baguette

#### **Fresh Fruit Display | \$8**

Seasonal Fruit and Berries with Pastry Cream, Mint Yogurt, Ginger Whipped Cream

#### **Sushi Display | \$18**

California Roll, Vegetable Roll, Spicy Tuna, Eel and Cucumber, Philadelphia Roll, Salmon Roll, Soy Sauce, Wasabi, Ginger

## RECEPTION STATIONS

### Stations

#### **Slider Station (Price per Dozen)**

Cheeseburger Sliders, Pickle, Ketchup | \$45

Buffalo Chicken Sliders, Pickled Red Onion, Bleu Cheese | \$45

Sesame Seed Crusted Salmon Sliders, Sweet Chili Aioli, Cabbage Slaw | \$50

#### **Petite Salad Station\* | \$6 per Person (per Salad)**

Caesar Salad: Romaine Hearts, Smoked Red Onions, Lemon Zest, House Made Croutons, Caesar Dressing

Toasted Farm Salad: Mixed Greens, Dried Tart Cherries, Cantalet Cheese, Grilled Michigan Apples, Candied Walnuts, Shallot Vinaigrette

Garden Salad: Mixed Greens, Carrots, Cherry Tomatoes, Cucumber, Shallot Vinaigrette

Arugula Salad: Quinoa, Kasha, Apple, Pickled Grape Dressing

#### **Wing Station | \$9 per Person**

Sweet Chili, Barbeque & Buffalo Style Wings, Celery, Carrots, Ranch Dressing, Bleu Cheese Dressing

#### **Pizza Station | \$8 per Person**

Three Cheese Blend, Hawaiian, Salume

#### **Pasta Station\* | \$12 per Person**

Cavatappi Pasta, Bow Tie Pasta, Mushrooms, Sun Dried Tomatoes, Pepper, Broccoli, Zucchini, Yellow Squash, Asparagus, Parmesan Cream Sauce, Red Sauce

#### **Build Your Own Salad Bar | \$9 per Person**

Mixed Greens, Chopped Romaine Lettuce, Smoked Bacon, Hard Boiled Eggs, Tomato, Cucumbers, Carrots, Roasted Red Peppers, Grilled Red Onions, Chick Peas, Mushrooms, Parmesan Cheese, Cheddar Cheese, Bleu Cheese, Candied Walnuts, Dried Tart Cherries, Croutons, Roasted Shallot Vinaigrette, Ranch Dressing, Caesar Dressing

#### **Additional Salad Proteins**

Grilled Chicken | \$5 per Person

Grilled Seasonal Fish | \$8 per Person

## RECEPTION STATIONS CONTINUED

### **Potato Bar Station I \$12 per Person**

Garlic Whipped Potatoes, Sweet Potato Puree, Baked Redskin Potatoes  
Assorted Toppings: Chives, Cheddar Cheese, Toasted Pecans,  
Coconut, Sour Cream, Caramelized Onions, Whipped  
Butter, Mini Marshmallows

### **Stir Fry Station\*\* I \$14 per Person**

Chicken, White Rice, Bean Sprouts, Bell Pepper, Carrot, Bamboo Shoots,  
Baby Corn, Tofu, Broccoli, Mushrooms, Snow Peas,  
Teriyaki, Sweet and Sour

### **Fish Taco Station I \$23 per Person**

Seasonal Fish  
Assorted Accompaniments: Pickled Jalapeno, Diced Tomato, Cumin  
Sour Cream, Queso Fresco, Lime Wedges,  
Guacamole, Salsa Roja, Salsa Verde

### **New York Strip Loin\*\* I \$15 per Person**

Assorted Rolls  
Marchand du Vin, Horseradish Cream, Whole Grain Beer Mustard

### **Herb Roasted Turkey Breast\*\* I \$8 per Person**

Assorted Rolls  
Michigan Cherry Mustard, Cranberry Chutney, Turkey Jus

### **Pork Tenderloin\*\* I \$11 per Person**

Assorted Rolls  
Sauce Robert

*Chef Attendant Optional \**  
*Chef Attendant Required \$100 \*\**  
*(1) Chef per 75 Guests*

## HORS D' OEUVRES PACKAGE

**Hors d' Oeuvres Package | \$25** (per Person)

### Displays

*(select one)*

#### **Assorted Domestic & Imported Cheeses**

Michigan Pinconning cheddar, Boursin, peppercorn crusted goat cheese log, Maytag bleu, St. Andre, sliced baguette, assorted crackers, lavender Honey, bacon caramel, onion jam, spiced nut, dried fruit

#### **House Made Sausage Display**

Chorizo, Kielbasa, smoked hunters, spicy Italian sausage, beer mustard, whole grain mustard, onion jam, country potato salad

#### **Vegetable Display**

Grilled asparagus, zucchini & yellow squash, fresh broccoli & cauliflower florettes, carrot, cucumber & celery. Baguette, assorted crackers, lavender honey, sweet onion jam, & tomato confit. Basil perto, ranch & whipped garlic cream

#### **Mediterranean Display**

Assorted olives, marinated artichokes, roasted red peppers, house made hummus, tabbouleh, baba ghanoush, pita

### **Passed Hors d' Oeuvres**

*(select two)*

Grilled n' chilled fruit skewer, strawberry, pineapple & honeydew, lime marinade, vanilla yogurt drizzle  
Bruschetta, toasted baguette, roasted tomato, Manchego  
Goat cheese mousse tartlets, roasted red peppers, pine nuts  
Grilled cheese boursin, gruyere, sweet tomato jam  
Twice baked redskin potato, house smoked maple bacon, cheddar cheese, chive

*(select one)*

BLT, petite tenderloin, frise, oven roasted tomato, horseradish cream  
Thai chicken satay, peanut sauce drizzle, scallion  
Arancini, wild mushrooms, boursin, parmesan, onion jam  
Thai Spring Roll, sweet & sour, scallion  
Grilled Artichoke Canape, creamed spinach, parmesan

*(select one)*

Poached Shrimp, gazpacho, cucumber  
Braised Chicken Cassoulet, white bean, vegetable, kielbasa, baguette  
Tuna Tartar, wasabi aioli, wonton scallion salad  
Crab Cake- remoulade sauce  
Scallop- bacon gremolata

## RECEPTION HORS D' OEUUVRES

**Hors d' Oeuvres** - Passed or Displayed (*priced per piece*)

### **Cold**

Caprese Skewer, Tomato, Baby Mozzarella, Basil, Lemon Oil | \$3  
Goat Cheese Mousse Tartlet, Roasted Red Pepper and Pine Nut Salad | \$3  
Beef Canape, Mustard Aioli, Roasted Pepper, Goat Cheese | \$4  
Candied Spiced Bacon | \$3  
Artichoke and Herb Cream Cheese Canape | \$3  
Seared Tuna, Pineapple Salsa, Chili Aioli, Wonton | \$4  
Chicken Tostada, Avocado, Pico de Gallo | \$4  
Tuna Tartar, Wasabi Aioli, Wonton, Scallion Salad | \$4

### **Hot**

Bacon Wrapped Date Stuffed with Almond | \$3  
Twice Bake Redskin Potato, Bacon, Chive, Cheddar Cheese | \$3  
Miniature Beef Wellington with Sauce Bearnaise | \$5  
Sesame Chicken, Sweet and Sour Sauce | \$3  
Parmesan Gougeres | \$3  
Escargot Spoon, Parmesan Crisp | \$4  
Risotto Croquette with Pickle Tomato | \$4  
Roasted Mushroom, Boursin, Puff Pastry | \$3  
Beef Satay, Thai Peanut Sauce | \$3  
Chicken Satay, Asian Barbeque Sauce | \$3

## PREMIUM BEVERAGE BAR

**Premium Bar Package | \$13 per person for the first hour**  
*(each additional hour \$6 per person)*

### **Spirits**

Smirnoff  
Beefeater  
Jim Beam  
Cruzan Rum  
Cutty Sark  
Sauza Gold

### **Beer** (please select two)

<i>Domestics</i>	<i>Imports</i>
Budweiser	Corona
Bud Light	Heineken
Miller Lite	Amstel Light

### **Sycamore Lane Wines**

House Chardonnay and Cabernet

### **Cordials**

Hiram Walker Coffee Liqueur  
Hiram Walker Amaretto  
Hiram Walker Triple Sec

### **Consumption/Cash Bars**

Spirits | \$7  
Domestic Beer | \$6  
Imported Beer | \$7  
Wine | \$7  
Cordials | \$6  
Soft Drinks/ Bottled Water | \$3

**Bartender Fee | \$100 per 75 guests**



## SUPER PREMIUM BEVERAGE BAR

**Super Premium Bar Package | \$14 per person for the first hour**  
*(each additional hour \$7 per person)*

### **Spirits**

Tito's Vodka  
Bacardi Silver  
Jose Cuervo  
Buffalo Trace  
Dewars  
Tanqueray  
Captain Morgan

### **Beer** (please select three)

<i>Domestics</i>	<i>Imports</i>
Budweiser	Corona
Bud Light	Heineken
Miller Lite	Amstel Light

### **Trinity Oaks Wine** (please select two)

Chardonnay, Cabernet, Merlot, Pinot Grigio, Pinot Noir

### **Cordials**

Bailey's Irish Cream  
Kahlua  
Hiram Walker Triple Sec  
Regional Craft Beer  
Blue Moon  
Fat Tire  
Sam Adams

### **Consumption/Cash Bars**

Spirits | \$8  
Imported Beer | \$7  
Domestic Beer | \$6  
Wine | \$8  
Cordials | \$7  
Craft Beer | \$7  
Soft Drinks/Water | \$3

**Bartender Fee | \$100 per 75 guests**

## ULTRA PREMIUM BEVERAGE BAR

**Ultra Premium Bar Package | \$16 per person for the first hour**  
*(each additional hour \$8 per person)*

### **Spirits**

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Silver  
Captain Morgan  
Crown Royal  
Johnnie Walker Red Label  
Milagro Reposado

### **Beer** (please select three)

Domestics	Imports
Budweiser	Corona
Bud Light	Amstel Light
Miller Lite	Heineken

### **Wine** (please select Two)

Dona Paula Merlot  
Dona Paula Chardonnay  
Dona Paula Cabernet  
Dona Paula Malbec  
Dona Paula Sauvignon Blanc

### **Cordials**

Kahlua  
Bailey's Irish Cream  
Cointreau  
Di Sarrona  
Reginal Craft Beer  
Blue Moon  
Fat Tire  
Sam Adams

### **Consumption/Cash Bars**

Spirits | \$9  
Imported Beer | \$7  
Domestic Beer | \$6  
Wine | \$9  
Craft Beer | \$7  
Cordials | \$8  
Soft Drinks/Water | \$3

**Bartender Fee | \$100 per 75 guests**

### **Consumption/Cash Bars**

Spirits | \$8  
Imported Beer | \$7  
Domestic Beer | \$6  
Wine | \$8  
Cordials | \$7  
Craft Beer | \$7  
Soft Drinks/Water | \$3

**Bartender Fee | \$100 per 75 guests**

## TECHNOLOGY

### Projection

- 6' Tripod Screen with Skirt | \$65
- 8' Tripod Screen with Skirt | \$75
- 10' x 10' Cradle Screen | \$85
- 12' Wall Screen | \$95
- 7.5' x 10' Dressed Screen Kit (4:3 Format) | \$210
- 7' x 12' Dressed Screen Kit (16:9 Format) | \$425
- 3,000 Lumen LCD Projector | \$395
- 3,000 Lumen DLP HD Presentation Projector | \$425
- 7,000 Lumen HD Projector (Includes Lens) | \$1,000

### Audio

- Wireless Lavalier (Lapel) Microphone | \$155
- Wireless Handheld Microphone | \$155
- Wired Microphone with Stand (Desktop or Floor) | \$40
- Podium with Wired Microphone | \$50
- 4 Channel Analog Audio Mixer | \$65
- 6-12 Channel Analog Audio Mixer | \$85
- Portable Speaker System | \$75
- Polycom Speaker Phone | \$175
- Powered Speaker on a Stand | \$95
- Direct Box (Computer/iPod Audio Connection) | \$50

### Lighting

- Conventional Par Uplight (Color Gel and Frame) | \$25
- LED Par Uplight | \$40
- Additional Lighting Packages Available | Quote

### Boardrooms

- 70"/80" Flat Screen TV Monitor (Includes VGA & HDMI Cable) | \$400 per day

### Labor/Technical Support

#### 4 Hour Minimum

- AV Engineer Tech (Mon-Fri) | \$75 per hour
- Camera Operator | \$85 per hour

### Video

- Multi Input Video Switcher | \$365
- 55" LED HD Video Monitor on Tabletop Stand | \$450
- DVD/VCR Combo | \$65
- 32" Confidence Monitor on a Floor Stand | \$275
- 1x2 or 1x4 Video DA | \$45
- Video Monitor Floor Stand | \$75
- Video Recording/IMAG (Image Magnification) Available | Quote
- Video Streaming Packages Available | Quote

### Miscellaneous

- AV Power Cart | \$40
- Laser Pointer | \$65
- Flipchart Easel, Markers, Standard Paper | \$50
- Easel | \$20
- PC Laptop | \$195
- Wireless Presenter (Slide Advancer with Laserpointer) | \$50
- Mac Laptop | \$225
- Whiteboard (3' x 4') | \$30
- Whiteboard (4' x 6') | \$75
- Power Strip | \$10
- Power Cord | \$5
- Hardwired Internet Connection | \$350
- Pipe and Drape (Black or Blue) per 10' Wide Section | \$75

### Usage of Outside AV Company | \$350 per day

### Additional Audio Visual Equipment and Support Available Upon Request



## NAVIGATOR

### **ABOUT RENAISSANCE**

#### **We created RENAISSANCE for travelers**

Those who seek new adventures and discoveries. let us help you and your attendees navigate your destination so you can uncover the local flavor, charm and culture, because at RENAISSANCE, there's always something wonderfully new to be found.

### **THE IN CROWD**

Discover the local happenings in Novi with navigator by renaissance. Our in-the-know guides recommend the best, most authentic, undiscovered side of our city.

## GENERAL INFORMATION

### **Food & Beverage Policies**

All food and beverage must be purchased and served by the hotel. It must be consumed on the premise. Outside food and beverage must be approved by the General Manager of Food and Beverage Operations and will be subject to a service fee.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.**

**\*\*All Prices are subject to a taxable 22% Service Charge and applicable State Sales Tax\*\***

### **Guarantees**

The guaranteed number of guests is due to the catering department three (3) business days prior to the event. If we do not receive a guarantee, the expected number of guests will become the guarantee. The hotel will provide service for 5% over the guarantee. Should actual guest counts exceed 5% of guarantee, a 20% surcharge per item will apply

### **Audio Visual & Business Center**

Our in-house audio visual company, Chase Creative, can provide all of your equipment rental needs. The Business Center is available for all of your office needs.

### **Payment Policy**

All functions must be paid in full, at minimum, three (3) days prior to the event, unless a credit has been established with the Renaissance Baronette Hotel. Your Sales Manager will be happy to provide you with further details on establishing credit.

### **Shipping & Storage Customs**

If your material is coming from outside the United States, it will have to clear United States Customs. Customs brokers will be of invaluable assistance in your efforts to get materials into the United States.

## GENERAL INFORMATION CONTINUED

### **Shipping & Receiving**

Arrangements must be made in advance with your coordinator for access to the receiving area. This will avoid conflict with regular hotel deliveries. We request that all shipments arrive no earlier than 72 hours prior to your meeting/event date with us. Should any materials arrive prior to the three days; a \$5.00 fee will be charged per day. Your first two boxes delivered or removed from function space are free. For each box after your second box, there will be a \$3.00 charge per box or \$25.00 per every 50 pounds. Our receiving area is open between 8:00am and 5:00pm Monday through Friday. It is necessary for meeting/event planners to arrange for unloading, transporting, installing, dismantling, or handling of products. The hotel will arrange for labor at an additional charge if so desired.

### **Labeling & Boxing/Shipping**

In order to avoid confusion or misplaced materials, anything being sent to The Baronette Renaissance Detroit-Novu Hotel, should be clearly labeled in the following manner:

*Name of Meeting/Event*  
*Name of Company & Contact Person*  
*Date(s) of Meeting/Event*  
*Hotel's Address (C/O your Event Manager)*

### **Storage**

Due to limited storage space, The Baronette Renaissance Detroit-Novu Hotel cannot guarantee the security of any materials shipped in advance. In the event that you have a large amount of material that must be pre-shipped, we strongly recommend that a moving company with storage facilities be utilized. Arrangements for storage and movement of your packages can be made with them.

### **Signs, Seals, Banners, Crests, & Flags**

Under no circumstances should anything be nailed, screwed, or otherwise affixed to the walls or fixtures of our hotel. In addition, no displays or signage are permitted in the lobby area of the hotel, unless professionally made and/or approved by the hotel.