

HOLIDAY PARTIES AT THE RENAISSANCE BARONETTE HOTEL

NOVI-DETROIT

Strolling Cocktail & Hors D'Oeuvres Holiday Party

Select six of the following hors d' oeuvres

Cold Hors d' oeuvres

Goat cheese mousse tartlets, red pepper and marinated pine nuts

Pepper crusted beef canapé, pickled mustard seeds, Zingermans fresh goat cheese

Smoked Trout Rillettes, crème fraiche, dill, crostini
Poached shrimp, horseradish tomato relish, cucumber
Brie, roasted pickled grapes, toasted walnuts, crostini

Smoked salmon, black bean pure, tomato, phyllo
Grilled rare tuna, caramelized pineapple relish, wonton, cilantro

Hot Hors d' oeuvres

Crab cakes, lemon aioli

Stuffed mushroom, spinach pernod

Pork confit tostada, roasted tomato, smoked red onion, herb goat cheese, jalapeno

Beef satay, carrot scallion slaw

Truffle leek quiche, crème fraiche

Twice baked redskin, house cured bacon, Pinconning cheddar, chives

Truffle gruyere gougeres

**Reception with 2 Hours of Premium Bar Service
\$46 per person**

Add \$5 for each additional hour of bar service

**Contact Myia Covington, Director of Catering
to make your reservation today!**

248.277.2009

Myia.Covington@TheBaronette.com

Buffet Holiday Party

Fresh baked rolls and butter

Soup Selections ~ Choose One

Roasted Fall Squash Soup with spiced honey
Lentil Soup with crispy Speck Americano

Salad Selections ~ Choose One

Michigan Salad ~ Mixed greens, dried cherries, blue cheese, candied walnuts, roasted shallot vinaigrette
Arugula Salad ~ Quinoa, grapefruit, pomegranate, oranges, Zingermans fresh goat cheese, cinnamon vinaigrette

Side Selections ~ Choose Two

Sweet potato hash, Whipped potato
Roasted root vegetables, Wild rice

Entrée Selections ~ Choose Three

Roasted Cornish game hen ~ Foraged mushroom sauce
Turkey roulade ~ Dark turkey mousseline, candied walnuts, cranberry apricot mostarda
Braised Short Rib ~ Merchand du vin
Pork Medallions ~ Apple chutney, whole grain mustard sauce
Wood Grilled Salmon ~ Buerre blanc
Pan Roasted Lake Trout ~ Prepared with lemon & brown butter

Dessert Selection ~ Choose One

Pumpkin & Chocolate Mousse with spiced pecans
Crumb Crusted Peach & Apple Cobbler

Lunch Buffet \$40 per person

Dinner Buffet \$49 per person

Add on 2 Hours Open Premium Bar Service \$19 per person

Add \$6 for each additional hour of bar service

Includes Starbucks® Coffee, Assorted Tazo® Tea, Iced Tea & Lemonade