



# Detroit Athletic Club

## Dinner Menus

### Pre-Dinner Hors D'oeuvre Packages

To ensure a balance of flavors, colors, variety and seasonal availability, the hors d'oeuvre options listed below will be selected by Chef Kevin Brennan.  
Pre-dinner hors d'oeuvres packages are designed to last for a one hour period prior to your dinner event.

#### *Butler Passed Hors d'oeuvres*

Assorted Hot and Cold Hors d'oeuvres Passed for One Hour  
*15 per person*

#### *Butler Passed Hors d'oeuvres with Shrimp*

Assorted Hot and Cold Hors d'oeuvres  
And Chilled Shrimp Cocktail Passed for One Hour  
*18 per person*

#### Hors d'oeuvres Table Display

Assorted Hot and Cold Hors d'oeuvres,  
Vegetable Crudités with Dipping Sauce  
*19 per person*

#### Hors d'oeuvres Table Display with Chilled Shrimp

Assorted Hot and Cold Hors d'oeuvres,  
Vegetable Crudités with Dipping Sauce  
and Three Chilled Shrimp per Person  
with Cocktail Sauce  
*24 per person*



20% gratuity 🍷 6% Michigan sales tax 🍷  
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## Amuse Bouche

Little Bites That Delight Before the Meal Begins

Let our chef create an eye and palate pleasing

presentation for your guest to enjoy

5 per person



## Cold Appetizers

### Chilled Poached Jumbo Shrimp

Presented in a Martini Glass with Cocktail  
Sauce and Lemon-Dill Crème Fraîche

*11 per person*

### DAC House-Smoked Atlantic Salmon

Chèvre Cheese Quenelle, Micro greens Salad,  
Red Onion, Dill, Capers and Melba Toast

*10 per person*

### Roast Duckling with Island Slaw

Honey-Ginger Infused Roasted Duckling Breast, Crisp Vegetable, Dried Fruits and Pecan  
Slaw, Cranberry-Cumberland Sauce and Granny Smith Apple Chip Garnish

*11 per person*

## Hot Appetizers

### Panko Crusted Salmon Dijon Cake

DAC House Smoked Salmon with Wine Cream, Fresh Dill and  
Caramelized Red Onions Garnished with Shredded Carrot Nest

*9 per person*

### Diver Scallop Wellington

Seared Hand Picked Sea Scallop with  
Oregon Black Truffle and Red Onion Confit  
Wrapped with Puff Pastry

White Truffle Froth, Shiitake Mushroom and Pea Shoots

*12 per person*



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## Dinner Soup Selections

*(House-made daily in the DAC Kitchen)*

### Soup of the Day

*4 per person*

### Beef Consommé

*4 per person*

### Lobster Bisque

with Chive Crème Fraîche

*7.50 per person*



## Dinner Salad Selections

### DAC Traditional House Salad

Mixed Lettuces and Spinach with Julienne Carrot, Crumbled Bleu Cheese, Roma Tomato, Red Onion and Alfalfa Sprouts, Served with Honey-Cider Dressing

*3 per person*

### Traverse City Salad

Bibb and Radicchio Lettuce, Dried Cherries, Granny Smith Apple Fan, Celery, Toasted Walnuts and Gruyere-Bacon Bruschetta Served with Raspberry Vinaigrette

*4 per person*

### Monterey County Salad

Spinach, Bibb and Radicchio Lettuces, Strawberries, Mandarin Oranges, Golden Raisins and Candied Glazed Pecans Served with Poppyseed Vinaigrette

*5 per person*

### Red Lettuces with Apple Chutney-Boursin Cheese

Red Oak, Radicchio, Red Leaf, Red Tipped Belgian Endive, Quick Bread Croutons Served with White Balsamic Vinaigrette

*5 per person*

### Traditional Caesar Salad

Crisp Romaine Lettuce, Garlic Parmesan Croutons, Grated Parmigiana-Reggiano Cheese and Sliced Red Onion Served with Caesar Dressing

*5 per person*

### Bibb Heart Polonaise Salad

Topped with Butter Sautéed Croutons, Chopped Eggs, Parsley, Bacon and Sliced Red Onion Served, Red Wine Poppyseed Dressing

*4 per person*



## Intermezzo

Champagne, Margarita, Cranberry, Mango-Chile, Grapefruit, or Citrus-Champagne Sorbet

*3.50 per person*



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## Dinner Entrée Selections

*All entrees finished with Chef's Selection of Starch and Vegetable, DAC Rolls and Butter,  
Regular and Decaffeinated Coffee and Assorted Hot Tea Selection*

### Beef Selections

*All Beef entrée's are cooked to a true Medium Rare- Fully Red, Warm Center unless otherwise specified*

#### Filet Mignon

Char-Grilled 8 oz. Black Angus Beef  
with Mushroom jus lie  
*41 per person*

#### Roast Tenderloin of Beef

Cabernet Wine Shallot jus lie,  
Horseradish Béchamel Sauce, Beet Relish  
*40 per person*

#### Filet of Beef

#### Northern California

Stuffed with Boursin Cheese, Sun Dried  
Tomatoes, Leeks, Fresh Basil, and Roasted  
Garlic Cloves, Beaujolais Wine jus lie  
*43 per person*

#### Filet and Foie Gras

Seared Tenderloin Steak Classically Topped  
with Duckling Foie Gras Medallion, Madeira  
Wine Glaze  
*52.50 per person*



### Veal and Lamb

#### Roast Veal Loin

#### with Pancetta Persillade

Herb and Garlic Crumb Crusted Loin  
with Italian Cured Bacon, Veal jus lie  
*41 per person*

#### Veal Val d' Aosta

Sautéed Scaloppini Stuffed  
with Canadian Prosciutto,  
Basil and Imported Fontina Cheese,  
Sherry Veal Glaze  
*40 per person*

#### Sauté Veal Loin Medallions

#### with Wild Mushroom- Chèvre Cheese Mélange

Medley of Mushrooms with Sherry Wine,  
Veal Glaze and Goat's Cheese  
*41 per person*

#### Roast Rack of Lamb Provençal

New Zealand Lamb Marinated  
with the Flavors of Southern France,  
Port Wine jus lie, Dried Currant-Onion  
Chutney  
*43 per person*



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# Dinner Entrée Selections

## Poultry

### Grilled Breast of Chicken

#### Calypso

Honey-Citrus Butter Sauce and Tropical  
Fruit Salsa  
*29 per person*

### Chicken Vermont

Sautéed Breast of Chicken Coated with  
Almond Crumbs, Maple Cream Sauce and  
Dried Apple Chip Garnish  
*32 per person*

### Michigan Chicken

Stuffed Breast with Basil-Havarti Cheese,  
Poultry Glaze, Sherry Wine and  
Mushrooms  
*31 per person*

### Chicken Cyprus

Roast Supreme Stuffed with Spinach,  
French Feta Cheese and Artichoke with  
Lemon Velouté  
*31 per person*

### Chicken Val d' Aosta

Sautéed Cutlet Stuffed with Canadian  
Prosciutto, Fresh Basil, Imported Fontina  
Cheese and Lemon Butter Sauce  
*32 per person*

### Chicken Tosca

Sautéed Breast with Parmesan Cheese-Herb  
Batter, Mozzarella Cheese with  
Tomato Basil Sauce and Parmesan Crisp  
Garnish  
*30 per person*



## Pasta and Vegetarian

### Cheese Filled Tortellini with Vodka Tomato Sauce

Spinach, Onions and Fresh Fennel  
Classic Italian Zesty Tomato Sauce with  
Butter, Cream and Cheese  
*24 per person*

### Farfalle Primavera

Bow Tie Pasta with Seasonal Vegetables  
and Garlic Parmesan Cream Sauce  
*24 per person*

### Pennette Aglio e Olio

Quill Shaped Pasta Tossed with Virgin Olive  
Oil, Garlic, Fresh Cut Basil and Tomato Concassé  
*20 per person*

Add Grilled Dijon Basil Chicken

*28 per person*

Add Aged Balsamic Marinated Shrimp Scampi

*30 per person*

### Portobella Mushroom Ravioli

Roasted Squash puree, Sautéed Spinach,  
Onions and Garden Vegetables  
*24 per person*



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# Dinner Entrée Selections

## Seafood

*All seafood served at the DAC is hand selected and served fresh.*

### **Panko Crusted Whitefish**

Searred Fillet Coated with Japanese Breadcrumbs, Lemon-Ginger Butter Sauce and Chili Vinaigrette

*30 per person*

### **Pan Seared Hawaiian Ahi Big Island**

Rubbed with Fresh Mint, Basil and Ginger, Habanero-Chile Mojo, Grilled Pineapple Relish

*35 per person*

### **Poached Atlantic Salmon Stack with Basil Wine Cream and Pea Tendrils**

Cutlets of Salmon delicately cooked in Lemon Fumet, Layered with Potato Leek Mousseline, Topped with Sautéed Pea Shoots and Shiitake Mushrooms

*33 per person*

### **Atlantic Salmon Fillet**

Broiled and Served with Honey-Mustard Glaze and Warm Cucumber Slaw

*32 per person*



## Duets

### **Chicken and Scampi**

Sautéed Chicken Breast Paired with White Wine and Garlic Sautéed Jumbo Shrimp, Chardonnay Wine Poultry Glaze and Tarragon Froth

*38 per person*

### **Filet Mignon and Seared Hawaiian Ahi**

Grilled Beef Tenderloin Filet and Herb Rubbed Tuna, Garlic Beurre Blanc and Port Wine Reduction

*46 per person*

### **Filet Mignon and Atlantic Salmon**

Pan Seared Beef Tenderloin Filet and Broiled Salmon Cutlet

Caramelized Shallot and Tarragon Veal Glaze

*45 per person*

### **Dried Apple-Herb Crusted Veal Filet and Grilled Maine Split Lobster Tail**

Pan Seared Veal Sirloin Steak, Cider Glazed Apples and Dried Fruits, Creole Mustard Butter

*Market Price*



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# Dinner Buffet

*Buffet service is for 1½ hours. A minimum of 25 people is required for buffet service.  
A \$75.00 Carving Chef Fee applies.*

## **Mixed Lettuces Salad**

with Tomato Wedges, Slivered Carrots and Alfalfa Sprouts  
Ranch, Bleu Cheese and DAC Vinaigrette Dressing

## **Farfalle Pasta Salad**

with Slivered Vegetables, Broccoli and Sweet Basil Vinaigrette

## **Hummus, Tabbouleh and Pita Chips**

## **Greek Potato Salad**

## **Fresh Fruit Bowl**

## **Cottage Cheese**

## **Roast Top Round of Beef**

Mushroom jus lie, Horseradish Cream  
Crispy Red River Onions

## **Panko Crusted Whitefish**

with Lemon Caper Sauce  
Tomato-Fennel and Olive Relish

## **Sautéed Chicken Breast**

Sun-dried Tomato Florentine Sauce  
Basmati and Wild Rice Pilaf

## **Pennette Pasta**

Tomato-Basil Marinara Sauce

## **Roasted Redskin Potatoes with Parsley Butter**

## **Seasonal Vegetable Medley**

## **DAC Traditional Rice Pudding**

**Assorted Cookies and Brownies**

**\$34 per person**



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# Deluxe Dessert Selections

## Key Lime Tart

Chantilly Cream, Fresh Raspberries, Toasted Coconut, White Chocolate Garnish and Raspberry Coulis  
*5 per person*

## Raspberry-Chambord Vacherin

Raspberry Sorbet sandwiched between Layers of Hazelnut Meringue with Chantilly Cream, Raspberry Sauce & Gianduja Milk Chocolate Ganaché  
*5.50 per person*

## Michigan Apple Puff

Cinnamon Ice Cream, Cream Puff Shell, Granny Smith Apple-Raisin Compote, Caramel Butter Sauce and Toasted Chopped Walnuts  
*5.50 per person*

## Crème Brûlée

Vanilla Cream Custard, Caramel Crack, Fresh Berries and Chocolate Cigarette Ruisse  
*6 per person*

## Rice Pudding

A DAC Tradition Creamy Pudding with Raisins, a hint of Citrus and Cinnamon  
*5 per person*

## White Chocolate Raspberry Crème Brûlée

Caramel Crack, Fresh Raspberries, Dipped White Chocolate Cigarette Ruisse  
*6 per person*

## Strawberry Duet

Petite Strawberry Shortcake with Chantilly Cream and Strawberry-Milk Chocolate Chunk Ice Cream  
*5 per person*

## Chocolate Gateau

Intense Double Chocolate Cake and Raspberry Swirl Ice Cream, Port Wine-Vanilla Sauce and Fresh Raspberries  
*6 per person*

## Frangelico Dark Chocolate Mousse Pyramid

Almond Flavored Chocolate Mousse Presented in a Dark Chocolate Mold with Gold Leaf and a White Chocolate Dipped Ruisse Raspberry and Passion Fruit Purees  
*6 per person*

## Chocolate Turtle Dome

Bittersweet Chocolate Shell, Milk Chocolate Mousse, Caramel and Pecan Chocolate Chip Cookie Crust, Caramel Butter Sauce and Crème Anglaise  
*7 per person*



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# Dessert Buffets

## Sweets Table

Assorted Miniature French Pastries,  
Cookies, Brownies, Fresh Fruit Platter  
DAC House Blend Coffee and Tea Selections  
*13 per person*

## Deluxe Sweet Table

Assorted Miniature French Pastries,  
Cookies, Brownies, Fresh Fruit Platter,  
and Assorted Tortes, Flan and Cakes  
DAC House Blend Coffee and Tea Selections  
*16 per person*

## Sundae Bar

*(Minimum 30 people. Attendant required at \$75.00)*  
Chocolate and Vanilla Ice Cream, Served with a Variety of Toppings To Include:  
Chantilly Cream, Cherries, Sprinkles, Crushed Oreos,  
Strawberry Sauce, Hot Fudge and Caramel Sauce  
*7 per person*

## Banana's Foster Station

*(Minimum 30 people. Attendant required at \$75.00)*  
Sliced Bananas Sautéed with Rum,  
Brown Sugar and Banana Liqueur  
Served over DAC Home-made Vanilla Ice Cream  
*11 per person*

## Cherries Jubilee Station

*(Minimum 30 people. Attendant required at \$75.00)*  
Cherries, Sugar and Kirsch Flambéed and  
DAC Home-made Vanilla Ice Cream  
*11 per person*

## Chocolate Fountain

*(Minimum 30 people. Attendant required at \$75.00)*  
Cascading Quality Milk Chocolate  
Dipping Items to include but not limited to: Whole Strawberries, Pretzel Rods, Oreo's, Sliced  
Banana's, Rice Crispy Treats Squares, Pineapples Chunks.  
*\$350 per Chocolate Fountain*  
*\$4 per person – 5 Dipping Items*                      *\$6 per person- 7 Dipping Items*



## After Thoughts

Treat your late night guests to a tasty treat as they dance the night away.

## Deep Dish Pizza

Choose from Cheese, Cheese and Pepperoni, Vegetarian and Pizza Supreme  
*36.00 per 16 Slice Pizza*

## Coney Station

*(1 & 1/2 per person)*  
Hot Dogs, Coney Island Chili, New York  
Style Mustard, Onions, Philadelphia Style  
Seasoned Sauerkraut, Traditional Condiments  
*5.50 per person*

## Harmonie Park Slider

*(1 per person)*  
Ground Round on Steamed Bun,  
Caramelized Onions and Cheese, Traditional  
Condiments  
*5.50 per person*



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