



Lunch Menus

DETROIT ATHLETIC CLUB

241 Madison Ave

Detroit, Michigan 48226

313.442.1069

www.thedac.com

Prices are subject to change. A customary 20% gratuity and 6% Michigan sales tax will be added to prices.

Detroit Athletic Club Lunch Menus

SOUPS

HOUSE-MADE DAILY

SOUP DU JOUR

4.50 PER PERSON

LOBSTER BISQUE

CHIVE CRÈME FRAICHE

7.50 PER PERSON

SEASONAL INFLUENCE

6.50 PER PERSON

BEEF CONSOMMÉ

4.50 PER PERSON

MUSHROOM VELOUTE

WATERCRESS AND GORGONZOLA CHEESE

6 PER PERSON

ROASTED TOMATO BISQUE

PESTO AND RIPE OLIVE CRÈME FRAICHE

5.50 PER PERSON

SALADS

DAC TRADITIONAL HOUSE SALAD

MIXED LETTUCES AND SPINACH WITH JULIENNE

CARROT, CRUMBLÉ BLEU CHEESE,

ROMA TOMATO, RED ONION,

HONEY-CIDER DRESSING

(INCLUDED IN LUNCHEON ENTRÉE PRICE)

TRAVERSE CITY SALAD

BIBB AND RADICCHIO, DRIED CHERRIES,

GRANNY SMITH APPLE, CELERY,

TOASTED WALNUTS,

GRUYERE-BACON BRUSCHETTA

RASPBERRY VINAIGRETTE

5 PER PERSON

MONTEREY COUNTY SALAD

SPINACH, BIBB AND RADICCHIO LETTUCES,

STRAWBERRIES, MANDARIN ORANGES,

GOLDEN RAISINS, CANDIED GLAZED PECANS

POPPY SEED VINAIGRETTE

5 PER PERSON

TRADITIONAL CAESAR SALAD

CRISP ROMAINE LETTUCE,

GARLIC PARMESAN CROUTONS,

PARMIGIANO-REGGIANO CHEESE, RED ONION

CAESAR DRESSING

5 PER PERSON

RED LETTUCES WITH

APPLE CHUTNEY-BOURSIN CHEESE

RED OAK, RADICCHIO, RED LEAF, RED TIPPED

BELGIAN ENDIVE, QUICK BREAD CROUTON

WHITE BALSAMIC VINAIGRETTE

5 PER PERSON

DAC SIGNATURE SALAD

MIXED LETTUCES AND GREENS

CUMIN SPICED ALMONDS, SEEDLESS GRAPES,

GOLDEN RAISINS

RED ONION AND FRENCH FETA CHEESE

POPPY SEED VINAIGRETTE

6 PER PERSON

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LUNCHEON ENTRÉE SELECTIONS

LUNCH ENTREES INCLUDE THE FOLLOWING:

HOUSE SALAD, CHEF'S CHOICE OF RICE, POTATO OR PASTA, CHEF'S CHOICE OF VEGETABLE
HOUSE BAKED ROLLS AND BUTTER, REGULAR AND DECAF COFFEE AND HERBAL HOT TEA SELECTIONS

BEEF

BEEF ENTREES ARE COOKED TO A TRUE MEDIUM RARE—FULLY RED, WARM CENTER

BEEF STROGANOFF

SAUTÉED TENDERLOIN TIPS,
SHERRY WINE MUSHROOM SAUCE,
CRÈME FRAICHE, BUTTERED EGG NOODLES
20 PER PERSON

LONDON BROIL

(MINIMUM OF 15 PEOPLE)
GARLIC-HERB AND WINE MARINATED BEEF
CULOTTE, MUSHROOM JUS LIE
26 PER PERSON

SAN ANTONIO FLAT IRON STEAK

TEXAS SPICED BLACK ANGUS STEAK
SLICED AND PRESENTED WITH CARAMELIZED
ONION JUS LIE AND CHERRY TOMATO SALSA
26 PER PERSON

DAC LUNCHEON FILET

BROILED 6 OZ. BLACK ANGUS TENDERLOIN STEAK,
MUSHROOM JUS LIE
32 PER PERSON

HERB CRUSTED ROAST SIRLOIN

(MINIMUM OF 15 PEOPLE)
SLOW ROASTED SIRLOIN RUBBED WITH FRESH
ROSEMARY, THYME, GARLIC AND PEPPER
CABERNET WINE JUS LIE
34 PER PERSON

FRESH SEAFOOD

ALL SEAFOOD SERVED AT THE DAC IS HAND SELECTED AND SERVED FRESH

BROILED GREAT LAKES WHITEFISH

LEMON-CAPER BUTTER SAUCE
23 PER PERSON

HONEY MUSTARD GLAZED ATLANTIC SALMON

SWEET WHITE WINE DIJON SAUCE,
WARM CUCUMBER SLAW
24 PER PERSON

PAN SEARED HAWAIIAN AHI TUNA

RUBBED WITH FRESH MINT, BASIL AND GINGER,
HABANERO-CHILI MOJO,
GRILLED PINEAPPLE RELISH
28 PER PERSON

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LUNCHEON ENTRÉE SELECTIONS CONTINUED...

LUNCH ENTREES INCLUDE THE FOLLOWING:

HOUSE SALAD, CHEF'S CHOICE OF RICE, POTATO OR PASTA, CHEF'S CHOICE OF VEGETABLE
HOUSE BAKED ROLLS AND BUTTER, REGULAR AND DECAF COFFEE AND HERBAL HOT TEA SELECTIONS

POULTRY

GRILLED BREAST OF CHICKEN CALYPSO

HONEY CITRUS BUTTER SAUCE
TROPICAL FRUIT SALSA
21 PER PERSON

CHICKEN PICCATA

SAUTÉED BREAST OF CHICKEN, ARTICHOKE
HEARTS, CREMINI MUSHROOMS, BROWN POULTRY
GLAZE, LEMON & ITALIAN PARSLEY
21 PER PERSON

CHICKEN POT PIE

A DAC TRADITION
POACHED CHICKEN, VEGETABLES,
SUPREME SAUCE, FLAKY PIE DOUGH CRUST
21 PER PERSON

MICHIGAN CHICKEN

STUFFED BREAST WITH BASIL-HAVARTI CHEESE,
POULTRY GLAZE
SHERRY WINE AND MUSHROOMS
23 PER PERSON

CHICKEN VAL D'AOSTA

SAUTÉED CUTLET STUFFED WITH ITALIAN PARMA
PROSCUITO, FRESH BASIL, IMPORTED FONTINA
CHEESE AND LEMON BUTTER SAUCE
24 PER PERSON

PASTA AND VEGETARIAN

PORTOBELLO MUSHROOM RAVIOLI

ROASTED SQUASH PUREE, SAUTÉED SPINACH,
ONIONS AND GARDEN VEGETABLES
19 PER PERSON

FARFELLE PRIMAVERA

BOW TIE PASTA WITH SEASONAL VEGETABLES AND
GARLIC PARMESAN CREAM SAUCE
19 PER PERSON

PENNETTE AGLIO E OLIO

QUILL SHAPED PASTA TOSSED WITH VIRGIN OLIVE
OIL, GARLIC, FRESH CUT BASIL AND
TOMATO CONCASSE
16.50 PER PERSON

CHEESE FILLED TORTELLINI WITH VODKA TOMATO SAUCE

SPINACH, ONIONS AND FRESH FENNEL,
CLASSIC ITALIAN ZESTY TOMATO SAUCE WITH
BUTTER, CREAM AND CHEESE
20 PER PERSON

*ADD GRILLED DIJON CHICKEN BREAST
+ 4 PER PERSON*

*ADD AGED BALSAMIC MARINATED SHRIMP SCAMPI
+ 7 PER PERSON*

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LIGHT LUNCH SELECTIONS

LIGHT LUNCH ENTREES INCLUDE THE FOLLOWING:

HOUSE BAKED ROLLS AND BUTTER, REGULAR AND DECAF COFFEE AND HERBAL HOT TEA SELECTIONS

ERIC SALAD

TOSSED LETTUCE, TOMATO, HARD-BOILED EGGS,
RIPE OLIVES, BACON, CRUMBLD BLEU CHEESE,
RED ONION AND GARLIC HERB TOAST
CREAMY ERIC DRESSING
14 PER PERSON

MAURICE SALAD

TOSSED LETTUCE WITH JULIENNE OF POACHED
CHICKEN BREAST, HAM, SWISS CHEESE, TOMATO,
RIPE OLIVES, AND HARD-BOILED EGGS
MAURICE DRESSING
15 PER PERSON

GRILLED CHICKEN CAESAR SALAD

BASIL DIJON MARINATED CHICKEN BREAST, CRISP
ROMAINE LETTUCE, GARLIC PARMESAN CROUTONS,
ROMA TOMATOES AND RED ONION, SERVED WITH
CAESAR DRESSING

18 PER PERSON

GRILLED ATLANTIC SALMON,
OR CERTIFIED BLACK ANGUS SIRLOIN

20 PER PERSON

PESTO GRILLED JUMBO SHRIMP
22.50 PER PERSON

AHI TUNA NICOISE

FIELD GREENS, ROMA TOMATOES, MARINATED RED
SKIN POTATOES, HARICOT VERT,
NICOISE OLIVES, AND RED ONION
CREOLE MUSTARD-SHALLOT DRESSING
22 PER PERSON

CHICKEN HARMONIE PARK

FRESH FRUIT AND POACHED CHICKEN SALAD
PRESENTED WITH ZUCCHINI NUT BREAD
15 PER PERSON
MAY SUBSTITUTE ALBACORE TUNA SALAD

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HOT LUNCHEON BUFFET

BUFFET SERVICE IS FOR 1 1/2 HOURS. A MINIMUM OF 25 PEOPLE IS REQUIRED FOR BUFFET SERVICE.
INCLUDES: HOUSE BAKED ROLLS AND BUTTER, REGULAR AND DECAF COFFEE AND HERBAL HOT TEA SELECTIONS

SOUP TUREEN

DAC TRADITIONAL HOUSE SALAD

MIXED LETTUCE, CARROT, CRUMBLLED BLEU CHEESE, ROMA TOMATO, RED ONION
HONEY CIDER DRESSING

FARFALLE PASTA SALAD

SLIVERED VEGETABLES, BROCCOLI AND SWEET BASIL VINAIGRETTE

MARINATED BEET AND FETA CHEESE SALAD

FRESH FRUIT MEDLEY

CHOICE OF:

CHICKEN PICCATA

SAUTÉED BREAST OF CHICKEN, ARTICHOKE HEARTS,
CREMINI MUSHROOMS, BROWN POULTRY GLAZE,
LEMON & ITALIAN PARSLEY

OR

CHICKEN MARSALA

SAUTÉED BREAST OF CHICKEN,
MARSALA WINE AND MUSHROOMS

CHOICE OF:

BROILED GREAT LAKES WHITEFISH

LEMON-CAPER BUTTER SAUCE

OR

HONEY MUSTARD GLAZED ATLANTIC SALMON

SWEET WHITE WINE DIJON SAUCE,
WARM CUCUMBER SLAW

PENNETTE PASTA

TOMATO-BASIL MARINARA

RICE PILAF

SEASONAL VEGETABLE MEDLEY

HOUSE-MADE COOKIES & BROWNIES

26.50 PER PERSON

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DELI LUNCH BUFFET

A MINIMUM OF 15 PEOPLE IS REQUIRED.

INCLUDES: HOUSE BAKED ROLLS AND BUTTER, REGULAR AND DECAF COFFEE AND HERBAL HOT TEA SELECTIONS

SOUP TUREEN
TOSSED DAC CAESAR SALAD
SLICED HAM, TURKEY, PASTRAMI AND GENOA SALAMI
CHEDDAR AND SWISS CHEESES
ALBACORE TUNA SALAD
CHEF'S SELECTION OF PASTA OR POTATO SALAD
COLE SLAW
FRESH FRUIT MEDLEY
TOMATOES, DILL PICKLES, ONION, LETTUCE
HOUSE-MADE BREADS
MUSTARD AND MAYONNAISE
ASSORTED HOUSE-MADE COOKIES & BROWNIES
21 PER PERSON

SOUP & SALAD BUFFET

A MINIMUM OF 15 PEOPLE IS REQUIRED.

INCLUDES: HOUSE BAKED ROLLS AND BUTTER, REGULAR AND DECAF COFFEE AND HERBAL HOT TEA SELECTIONS

HOUSE-MADE SOUP OF THE DAY & CHOICE OF BEEF CONSOMMÉ OR ROASTED TOMATO BISQUE
CHEF'S SELECTION OF PASTA OR POTATO SALAD
CHEF'S SELECTION OF SEASONAL SIDE DISH
MARINATED BEET AND FETA CHEESE SALAD
COLE SLAW, COTTAGE CHEESE, FRESH FRUIT MEDLEY
ASSORTED RELISHES AND GARNISHES

ROMAINE LETTUCE
MIXED LETTUCES
GRILLED CHICKEN BREAST
ALBACORE TUNA SALAD
CHICKEN SALAD

DRESSINGS:

RASPBERRY VINAIGRETTE, CAESAR,
RANCH DRESSING, DAC ITALIAN AND THOUSAND ISLAND

ACCOMPANIMENTS:

DRIED CHERRIES, SLIVERED CARROTS,
SUNFLOWER SEEDS, CROUTONS,
CHOPPED BACON, BLUE CHEESE, CUCUMBER,
CHEDDAR CHEESE, TOMATOES AND CHOPPED EGG

ASSORTMENT OF COOKIES & FUDGE BROWNIES

24 PER PERSON

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DAC HOUSE-MADE DESSERTS

SHERBET BOUQUET

PETITE SCOOPS OF ORANGE, LEMON, LIME,
RASPBERRY AND PINEAPPLE SHERBETS
CIGARETTE RUISSE COOKIE
5 PER PERSON

PROFITEROLES

VANILLA ICE CREAM, SANDER'S HOT FUDGE SAUCE
HOUSE-MADE CREAM PUFF
6 PER PERSON

MICHIGAN APPLE PUFF

CINNAMON ICE CREAM, CREAM PUFF SHELL,
GRANNY SMITH APPLE-RAISIN COMPOTE, CARAMEL
BUTTER SAUCE AND TOASTED CHOPPED WALNUTS
6 PER PERSON

SUNDAES

YOUR CHOICE OF ICE CREAM WITH CHANTILLY
CREAM, CHOPPED PEANUTS YOUR CHOICE OF:
CHOCOLATE, HOT FUDGE, STRAWBERRY,
PINEAPPLE, CARAMEL OR BUTTERSCOTCH
6 PER PERSON

STRAWBERRY DUET

PETITE STRAWBERRY SHORTCAKE WITH CHANTILLY
CREAM AND STRAWBERRY-MILK CHOCOLATE
CHUNK ICE CREAM
6 PER PERSON

KEY LIME TART

CHANTILLY CREAM, FRESH RASPBERRIES, TOASTED
COCONUT, WHITE CHOCOLATE GARNISH,
RASPBERRY COULIS
6 PER PERSON

RICE PUDDING

A DAC TRADITION CREAMY PUDDING WITH RAISINS,
A HINT OF CITRUS AND CINNAMON
6 PER PERSON

CRÈME BRÛLÉE

VANILLA CREAM CUSTARD, CARAMEL CRACK,
FRESH BERRIES AND CHOCOLATE RUISSE
6 PER PERSON

CAKE SELECTIONS

RASPBERRY BLANC TORTE

THREE LAYERS OF YELLOW CHIFFON,
TOP LAYER OF WHITE CHOCOLATE MOUSSE,
BOTTOM LAYER OF RASPBERRY MOUSSE,
WHITE CHOCOLATE BUTTER CREAM FROSTING
4 PER PERSON

EUROPEAN CHOCOLATE MOUSSE TORTE

THREE LAYERS OF CHOCOLATE CHIFFON FLAVORED
WITH KAHLUA, TWO LAYERS OF CHOCOLATE
MOUSSE FLAVORED WITH BRANDY,
BUTTER CREAM FROSTING
4 PER PERSON

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SPECIALTY BREAKS

THE DAC CLASSIC

HOUSE-MADE CHOCOLATE CHIP, PEANUT BUTTER
AND OATMEAL COOKIES, INDIVIDUAL BAGS OF
PRETZELS AND POTATO CHIPS, WHOLE APPLES,
ORANGES AND BANANAS
6 PER PERSON

FRESH VEGETABLE STAND

CRUDITÉS OF FRESH VEGETABLE , CURRY-DILL DIP
HUMMUS, TABBOULEH AND BABA GHANOUSH DIPS
WITH PITA CHIPS
BAKED SPINACH AND FETA PUFF PASTRY PINWHEEL
7 PER PERSON

SOUTH OF THE BORDER BREAK

CORN TORTILLA CHIPS, HOUSE-MADE
GUACAMOLE AND TOMATO SALSA, NACHO CHEESE
SAUCE, BAKED JALAPENO POPPERS WITH CHILI
DIPPING SAUCE, CINNAMON SUGAR DUSTED FLOUR
TORTILLA CHIPS
6.50 PER PERSON

BEVERAGES

ASSORTMENT OF SOFT DRINKS

2.00 EACH

BOTTLED WATERS

2.50 EACH

DAC HOUSE BLEND COFFEE AND TEA SELECTIONS

17.50 PER THERMAL POT (SERVES 10)

35.00 PER GALLON (SERVES 20)

APPLE CIDER (HOT OR COLD), LEMONADE, ICED TEA, HOT CHOCOLATE, FRUIT PUNCH

28.00 PER GALLON

Detroit Athletic Club

GENERAL INFORMATION

- YOUR FINAL ATTENDANCE COUNT (THE GUARANTEED COUNT) IS DUE 72 BUSINESS HOURS IN ADVANCE OF THE EVENT. YOU WILL BE CHARGED FOR THE GUARANTEED NUMBER OR THE ACTUAL NUMBER OF GUESTS THAT ARE SERVED – WHICHEVER IS THE HIGHER OF THE TWO. IF NO GUARANTEED COUNT IS SUPPLIED, THE ESTIMATED ATTENDANCE FROM THE CONTRACT WILL BE APPLIED.
- IF YOU OPT TO OFFER YOUR GUESTS A CHOICE BETWEEN TWO-THREE SEPARATE ENTREES
 - * A \$2.00 PER PERSON FEE WILL BE ASSESSED (AN ADDITIONAL \$1.00 APPLIES FOR EACH ADDITIONAL SELECTION).
 - * YOU ARE ALSO REQUIRED TO PROVIDE PLACE CARDS FOR EACH PERSON INDICATING THE ENTRÉE THEY HAVE SELECTED.
 - * THE FINAL GUARANTEED NUMBER OF EACH ENTRÉE IS REQUIRED 72 BUSINESS HOURS IN ADVANCE OF THE EVENT.
- IN ADDITION TO THE PLANNING OF YOUR EVENT, YOUR CATERING REPRESENTATIVE WILL BE HAPPY TO ASSIST IN THE ARRANGEMENTS FOR FLOWERS, ICE SCULPTURES, ENTERTAINMENT, SPECIALTY LINENS, PHOTOGRAPHY AND MORE.
- FOOD AND BEVERAGE ITEMS ARE NOT PERMITTED TO BE BROUGHT INTO THE CLUB FROM OUTSIDE VENDORS FOR CONSUMPTION BY MEMBERS AND GUESTS.
- ROOM RENTALS APPLY FOR EACH OF THE BANQUET ROOMS THAT YOU UTILIZE. RENTALS VARY DEPENDING ON THE ROOM AND THE LENGTH OF TIME THAT THE ROOM IS RESERVED. PLEASE CHECK WITH YOUR CATERING REPRESENTATIVE TO DETERMINE THE APPROPRIATE RENTAL FOR YOUR EVENT.
- THERE IS A FOOD AND BEVERAGE MINIMUM REVENUE REQUIREMENT FOR EACH BANQUET ROOM THAT YOU UTILIZE. YOUR CATERING REPRESENTATIVE WILL DETERMINE THE APPROPRIATE REVENUE MINIMUM FOR YOUR EVENT.
- MENU PRICES ARE SUBJECT TO CHANGE AND WILL BE CONFIRMED 4 MONTHS PRIOR TO YOUR EVENT. MENU PRICES ARE SUBJECT TO A 20% GRATUITY AND 6% TAX.
- ALCOHOLIC BEVERAGES, IF DESIRED, MUST BE SUPPLIED BY THE DETROIT ATHLETIC CLUB. THE DAC OPERATES IN STRICT ACCORDANCE WITH STATE REGULATIONS AND THE MLCC. DAC STAFF WILL RESTRICT SERVING ALCOHOLIC BEVERAGES IN THE EVENT OF EXCESSIVE CONSUMPTION.
- A NON-REFUNDABLE DEPOSIT AND SIGNED CONTRACT ARE REQUIRED TO SECURE YOUR DATE.
- *THE CANCELLATION POLICY FOR BANQUET EVENTS IS AS FOLLOWS:*
- EVENTS CANCELLED WITHIN TWENTY FOUR (24) HOURS OF THE EVENT WILL BE SUBJECT TO CANCELLATION CHARGES EQUALING 100% OF ANTICIPATED EVENT REVENUE.
- EVENTS CANCELLED WITHIN 2-3 BUSINESS DAYS OF THE EVENT START TIME WILL BE SUBJECT TO CANCELLATION CHARGES EQUALING 90% OF ANTICIPATED EVENT REVENUE.
- EVENTS CANCELLED 4-30 DAYS PRIOR TO THE EVENT DATE WILL BE SUBJECT TO CANCELLATION CHARGES EQUALING 75% OF ANTICIPATED EVENT REVENUE.
- EVENTS CANCELLED 31-90 DAYS PRIOR TO THE EVENT DATE WILL BE SUBJECT TO CANCELLATION CHARGES EQUALING 50% OF ANTICIPATED EVENT REVENUE.
- EVENTS CANCELLED 91 DAYS OR MORE PRIOR TO THE EVENT DATE WILL BE SUBJECT TO CANCELLATION CHARGES EQUALING 30% OF ANTICIPATED EVENT REVENUE.
- PARKING CHARGES ARE CURRENTLY \$9.00 PER CAR FOR VALET PARKING OR \$8.00 PER CAR FOR SELF PARKING. YOU CAN CHOOSE TO HOST THE PARKING FOR YOUR GUESTS, OR HAVE THEM PAY FOR PARKING ON THEIR OWN. THESE ARRANGEMENTS MUST BE MADE IN ADVANCE OF YOUR EVENT. PARKING CHARGES ARE SUBJECT TO CHANGE.
- THE FOLLOWING DAC DRESS CODE MUST BE CONVEYED TO YOUR ATTENDEES.
- NO DENIM OF ANY STYLE OR COLOR IS ALLOWED AT ANY TIME.
- PROFESSIONAL BUSINESS ATTIRE IS REQUIRED AND DEFINED AS:
 - GENTLEMEN—BUSINESS SUITS, SPORTS COAT AND TIE.
 - LADIES—SKIRTED SUITS, PANTS SUITS AND DRESSES.
 - CHILDREN AGE 14 AND ABOVE MUST CONFORM TO DRESS CODE POLICIES.
- LIABILITY FOR DAMAGES TO THE PREMISES, IF IT SHOULD OCCUR, WILL BE CHARGED TO THE MEMBER SPONSORING THE GROUP. ALL OUTSIDE GROUPS ARE SUBJECT TO THE POLICIES AND PROCEDURES SET FORTH BY THE DETROIT ATHLETIC CLUB. THE DAC IS NOT RESPONSIBLE FOR ANY PROPERTY LEFT ON THE PREMISES. CELLULAR PHONES MAY BE USED *ONLY* IN THE FOLLOWING AREAS: TELEPHONE LOBBY NEAR MAIN STAIRCASE, STUDY AREA OUTSIDE LIBRARY ON 1M, ALL 3RD FLOOR HALLWAYS, LOBBY IN THE BASEMENT OUTSIDE THE ABBEY, OVERNIGHT ROOMS AND MEMBER SUITES. *CELLULAR PHONE USE IN OTHER AREAS OF THE CLUB IS IN VIOLATION OF THE HOUSE RULES.*