



FORT  
**Pontchartrain**  
A WYNDHAM HOTEL

# Holiday MENU

Our dedicated Catering Sales Team is available to assist you in planning your next exceptional event.

To book your private event, please contact  
(313)782-4303

[csm@hotelpontchartain.com](mailto:csm@hotelpontchartain.com)

2 Washington Boulevard, Detroit, MI 48226





# Holiday MENU

## STROLLING RECEPTION

**\$80-\$100 PP\***

Chef Attendant Required per 100 People at \$150 per Attendant.

Pricing is Per Person and based on 90 minutes of Service Carving stations include Assorted Sliced Miniature Rolls and Appropriate Accompaniments.

### Charcuterie Presentation

- A selection of Domestic and Imported Cheese

### Coastal Raw Bar

- Fresh offerings from the market

### Roasted Root Vegetables

- Carrots, parsnips, sweet potatoes, and beets

### Carving Station

- Choose from Prime Rib, Beef Tenderloin, or Pistachio and Brown Butter Crusted Beef Tenderloin

### Pasta Station or Mongolian Grille Station

- Please refer to the next page for further details

### Dessert Display

- Mini Cheesecake, Truffles, and Mini Lava Cakes

\*26% taxable service charge and 6% sales tax will apply to all food, beverage, and other charges.



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### PASTA STATION

#### NOODLES:

- Penne noodles
- Cheese tortellini
- Gluten-free pasta (available upon request)

#### PROTEINS:

- Grilled chicken
- Italian sausage
- Ground beef
- Shrimp

#### VEGETABLES:

- Mushrooms
- Tomatoes
- Peppers
- Onions
- Broccoli
- Spinach
- Garlic
- Julienne zucchini and squash

#### SAUCES:

- Marinara
- Alfredo
- Extra Virgin Olive Oil (E.V.O.O.)
- Pesto

#### ACCOMPANIMENT:

- Parmesan cheese garlic bread



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### MONGOLIAN BBQ STATION

#### NOODLES AND GRAINS:

- Soba noodles
- Rice noodles
- Brown rice

#### PROTEINS:

- Skirt steak
- Pork shoulder
- Chicken breast
- Shrimp

#### VEGETABLES:

- Onions
- Mushrooms
- Roasted peppers
- Baby corn
- Cabbage
- Broccoli
- Carrots
- Bean sprouts
- Pineapple
- Water chestnuts

#### SAUCES:

- Teriyaki
- Hoisin
- Sweet and sour
- Gochujang



# Holiday

## MENU

### DINNER

The plated dinner features a starter, your choice of one appetizer, one salad, one entrée, and one dessert, all accompanied by freshly baked rolls and butter. Additionally, the meal includes a selection of wines expertly paired by the chef to enhance your dining experience.

### STARTER

#### Amuse Bouche

Red Pepper Goat Cheese and Pistachio-Encrusted Grapes  
Served with a Glass of Champagne or Sparkling Juice

### APPETIZERS

*Select One*

#### Shellfish Trio

Chilled Champagne Shrimp, Brown Butter Lobster Roll, and Crab Risotto Arancini

#### New York Strip Tostada

Fried tortilla adorned with black bean and avocado crema, dehydrated corn, and charred chili oil.

### SALADS

*Select One*

#### Vichyssoise

Rocket greens, caramelized cipollini onions, potato waffle croutons, and a leek green goddess dressing.

#### Brown Butter Caesar

Featuring butter lettuce, frisée, brown butter breadcrumbs, toasted Grana Padano crisp, and a flavorful boquerones aioli.



# Holiday

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### Happy Holidays - \$65 per Person

Includes Chef's Selection of Wine Paired to your meal

#### ENTREES

*Select One*

##### **Honey Nut Squash "Boats"**

A delightful dish featuring farro, wilted Swiss chard, wild mushrooms, sun-dried tomatoes, crispy parsnips, and a toasted pepita romesco sauce.

##### **Pecan Crusted Chicken Breast**

Accompanied by creamy cornbread and a brussels sprouts and peppadew hash, garnished with fried sage, dried cherries, and apple butter.

##### **Bronzed Monkfish**

Served with orzo rice pilaf, grilled asparagus, sweet potato chips, and a rich brown butter hollandaise.

##### **Chai Spice Braised Lamb Shank**

Paired with whipped potatoes infused with toasted butter, roasted root vegetables, and a natural demi-glace.

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# Holiday

## MENU

### **Happier Holidays - \$90 per Person**

Includes Chef's Selection of Wine Paired to your meal

#### **ENTREES**

*Select One*

#### **Honey Nut Squash "Boats"**

A delightful dish featuring farro, wilted Swiss chard, wild mushrooms, sun-dried tomatoes, crispy parsnips, and a toasted pepita romesco sauce.

#### **Herb-Encrusted Airline Chicken Breast**

Tender airline chicken breast served with cranberry stuffing, brown butter haricot verts, caramelized onion soubise, and crispy fried sage.

#### **Prosciutto-Wrapped Wild Salmon**

Wild salmon wrapped in prosciutto, accompanied by crispy pork belly, dried fruit risotto, grilled honey-glazed baby carrots, and a refreshing melon coulis.

#### **Red Wine Braised Short Ribs**

Richly flavored short ribs braised in red wine, served with garlic whipped potatoes, grilled cippolini onions, Romanesco, and a wild mushroom demi-glace.

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# Holiday

## MENU

### **Happiest Holidays - \$120 per Person**

Includes Chef's Selection of Wine Paired to your meal

#### **ENTREES**

*Select One*

#### **Honey Nut Squash "Boats"**

A delightful dish featuring farro, wilted Swiss chard, wild mushrooms, sun-dried tomatoes, crispy parsnips, and a toasted pepita romesco sauce.

#### **Herb Crusted Charred Quail**

Served with Boursin polenta cakes, crispy pancetta, shaved brussels sprouts, roasted red peppers, figs, and a Beurre Rouge sauce.

#### **Crab Stuffed Dover Sole Amandine**

Accompanied by parmesan risotto, haricot verts, and toasted almond brown butter.

#### **Cast Iron-Seared Center Cut Filet Mignon**

Paired with winter au gratin potatoes, fire-roasted peppers, grilled asparagus, and a burnt onion zip sauce.

**FOR GROUPS EXCEEDING 100 GUESTS, THE SELECTION WILL BE LIMITED TO TWO ENTREES TO MAINTAIN THE INTEGRITY OF OUR MENUS.**

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### DESSERTS *Select One*

#### **Gran Marnier and White Chocolate Panna Cotta**

Accompanied by Spiced Pecan Crumble and Pumpkin Sponge Cake.

#### **Sanders Hot Fudge Lava Cake**

Served with Raspberry Reduction, Peppermint Chantilly Cream, and Candied Mint.

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## CATERING POLICIES

### **FOOD & BEVERAGE**

All food and beverage must be procured through the Fort Pontchartrain Detroit, a Wyndham Hotel, and will incur a 6% state sales tax along with a 26% taxable service charge. The guaranteed number of attendees must be submitted by 12:00 PM, seven business days prior to the event. This guaranteed figure will serve as the minimum charge for meals, even if fewer guests attend. The hotel will accommodate an additional 5% over the guaranteed number. Should no guarantee be provided, the initial expected guest count will be used as the default. Please note that food and beverage pricing is subject to change. Final menu selections will be confirmed at the time the Banquet Event Order is created or no more than 90 days in advance. Compliance with all federal, state, and local laws regarding food and beverage purchases and consumption is mandatory. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish, or eggs may increase the risk of foodborne illness.

### **DEPOSITS/PAYMENTS**

A non-refundable deposit is required to secure the event space. If billing privileges have been established, a cancellation fee, as determined by the hotel, may be applicable in lieu of a deposit. All social functions must be settled in full fourteen business days prior to the event date unless billing privileges have been arranged at least 30 days in advance with the hotel. Accepted payment methods include major credit cards, cashier's checks, corporate checks, or wire transfers. If the event includes an open bar, an advance payment for the bar estimate is required. A major credit card must be provided for any remaining balance of the function.

### **CANCELLATION POLICY**

In the event of a cancellation of a confirmed event, the deposit will serve as the minimum cancellation charge and may increase according to the schedule outlined in your contract. All deposits are non-refundable. If billing privileges have been established, a cancellation fee, determined by the hotel, will apply and will also increase according to your contract.

### **DECOR**

All decor items must comply with the guidelines set forth by the Detroit Fire Department. The hotel prohibits affixing any items to the walls or ceiling of function rooms and does not permit open flame candles; all candles must be contained within enclosed holders. Function spaces will be accessible two (2) hours prior to the event. Early access may be granted if the hotel's function schedule allows, but this will incur an additional fee. All decor and floral arrangements must be removed from the ballroom/hotel at the conclusion of the event. Please be advised that hotel policies are subject to change without prior notification.

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