



**CATERING
BROCHURE**

***2651 West Jefferson Avenue
Trenton, Michigan 48183
734 671-5676***



Appetizer Platters

Small Large
(15-25 ppl) (40-50 ppl)

Vegetable Crudite

With house made dip

\$60/\$100

Fresh Fruit Platter

\$70/\$110

Imported & Domestic Cheeses \$70/\$110

With assorted Crackers & Baguettes

Smoked Salmon Platter \$75/\$125

With classical garnitures

Assorted Crackers

Mediterranean Tray \$60 (Up to 25 People)

Hummus with carrots, celery and Pita Triangles

Bruschetta Trio \$60/\$110

*Fresh grilled baguettes served with three toppings
Tomato and fresh basil, olive tapenade and parmesan
artichoke dip*

Grilled Vegetable Platter \$60/\$110

*With a Fresh Basil Aioli and
Balsamic Vinaigrette*



Appetizer Platters

Small Large
(15-25 ppl) (35-50 ppl)

Hot Spinach & Artichoke Dip \$70/\$110

With Fresh Breads and Pita Triangles

Chips and Salsa Platter \$60/\$100

*Tri-color tortilla chips with tomato salsa,
Black bean salsa, mango salsa and warm queso dip*

Tuscan Platter \$75/\$125

*Olives, Roasted Artichokes, Fontina Cheese,
Marinated Fresh Mozzarella Bocconcini and
Imported Salami*

Vine Ripened Tomato Caprese Platter \$75/\$125

*Sliced tomatoes, fresh mozzarella cheese with fresh basil
And extra virgin olive oil. Served with sliced French baguettes*

Grilled Asparagus Display \$60/\$120

With crumbled feta cheese and balsamic glaze



Hors d'oeuvres

COLD

Assorted Mini Sandwich Platter \$30/dozen

*Roast sliced sirloin on baguette with cheddar cheese, lettuce,
Tomato and red onion with Dijon aioli
Classic Chicken Salad on a croissant with lettuce
Smoked Breast of turkey on brioche bun, provolone cheese with lettuce,
Tomato and basil aioli*

Beef Wrapped Asparagus Tips \$20/dozen

With a horseradish dipping sauce

Jumbo Shrimp Cocktail \$30/dozen

Spicy cocktail sauce and basil aioli

Assorted Filled Phyllo Cups \$16/dozen

Cajun Chicken Salad, Seafood Salad and Artichoke & Parmesan Salad

Ahi Tuna on Crisp Wonton Chips \$20/dozen

Rare tuna with wasabi and spicy mayo on crisp wonton chips

Tomato, Feta and Olive Salad \$16/dozen

Served in a cucumber cup

Chevre Cheese & Olive Stuffed Redskin Potato \$18/ dozen

Smoked Salmon Bruschetta \$20/dozen

With sour cream, caper and red onion

**Minimum 3 Dozen Per Item*



Hors d'oeuvres

HOT

Grilled Vegetable Quesadillas \$15/dozen
With cilantro sour cream

Spicy Chicken Quesadillas \$17/dozen
With tomato salsa

Twice Baked Redskin Potatoes \$16/dozen
*Stuffed with cheddar cheese, parmesan cheese, bacon, scallions
and sour cream*

Black and White Sesame Coated Chicken \$20/dozen
With a spicy peanut sauce for dipping

Beef Tenderloin Hash Cake \$18/dozen
*Tenderloin, potatoes and onion panko crusted and fried golden
Served with horseradish dipping sauce*

Mini Crab Cakes \$32/dozen
With Dijon aioli

Pulled Pork Potato Skins \$18/dozen
With bacon and cheddar cheese

Coconut Chicken Tenders \$20/ dozen
With sweet and spicy dipping sauce

Mediterranean Cheese Stuffed Mushrooms \$18/dozen

**Minimum 3 Dozen Per Item*

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Hors d'oeuvres

HOT

Grilled Vegetable Risotto Cakes \$15/dozen
With basil aioli

Shrimp Scallop Risotto Cake \$20/dozen

Flat Bread Pizza \$18/dozen
Feta Cheese and Grilled Vegetables
Or
Chicken, Avocado and Bacon

Garlic Grilled Jumbo Shrimp \$36/dozen
With basic aioli and sweet and spicy dipping sauce

Bacon Wrapped Stuffed Date \$18/dozen

**Minimum 3 Dozen Per Item*

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Bar Packages

Beer and Wine

\$10.00 per person

*House Wines and
Draft Beer*

Standard Bar

\$12.00 per person

*Vodka, Gin, Whiskey, Rum, Scotch, Bourbon, Tequila, Peach Schnapps
House Wines and Draft Beer
Assorted Sodas, Cranberry and Orange Juice*

Call Bar

\$17.00 per person

*Smirnoff, Seagram's 7, Jim Bean, Canadian Club, Beefeaters,
Christian Brothers, Cuervo Tequila, Bacardi Rum, Southern Comfort, Amaretto,
Coffee Liquor and Peach Schnapps
Draft Beer, 4 Domestic Bottled Beers
Cabernet, Chardonnay, Merlot and White Zinfandel*

Premium Bar

\$20.00 per person

Wine: *Cabernet, Merlot, Chardonnay and Pinot Grigio*

Beer: *Draft, 4 Domestic Bottles and 3 Import Bottles*

Vodka: *Grey Goose, Stoli, Absolut Citron and Stoli Raspberry*

Bourbon: *Jim Bean and Southern Comfort*

Whiskey: *Jack Daniels, Crown Royal and Canadian Club*

Scotch: *Dewars and Johnny Walker Black*

Gin: *Tanqueray and Bombay*

Brandy: *Christian Brothers*

Rum: *Bacardi and Captain Morgan*

Liquers: *Peach Schnapps, Grand Marnier, Kahlua and Baileys*

Cognac: *Hennessey*

Bar Service is for 5 Hours

All liquor subject to change and/or substitutions

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Plated Dinners

\$35.00 pp

ENTREES (choice of two):

Roast Sliced Tenderloin of Beef

Served with a red wine demi glace

Slow Roasted Prime Rib

Served with au jus and horseradish cream sauce

Roast Stuffed Breast of Chicken

With spinach, fontina cheese and roasted peppers. Sherry cream sauce

Baked Filet of Whitefish

With spinach and asiago stuffing. Tomato dill sauce

Pan Seared Fillet of Salmon

Topped with a Mediterranean cucumber salsa

Spinach and Three Cheese Crepes

Served with sauce beurre blanc

STARCH: (choose one)

Parmesan Roasted Redskins

Garlic Mashed Redskin Potatoes

Twice Baked Potato

Toasted Almond Rice Pilaf

VEGETABLE: (choose one)

Roasted Vegetable Medley

Herb Coated Fresh Green Bean

Steamed Broccoli

Sautéed Baby Carrots with fresh dill

SALADS: (choose one)

Mixed Green Salad

Spinach Salad

Caesar Salad

Michigan Cherry

Topped with dried cherries, bleu cheese and sugared pecans

Quinoa & Avocado Salad add \$1 pp

With cucumber, cilantro, tomato, olive and red onion. Lemon vinaigrette

Assorted Breads and Butter

Coffee, Tea and Soda

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Plated Entree Luncheon

\$20.00 pp

ENTREES (choice of two):

London Broil

Sliced with red wine demi glace or chimichurri sauce

Sliced Breast of Chicken

Served with a lemon caper sauce or mushroom champagne sauce

Grilled Salmon

With lemon beurre blanc or tomato caper salsa

Roast Breast of Chicken

With apple & cherry stuffing and sauce supreme

Roasted Vegetable Strudel

With tomato basil sauce

STARCH: (choose one)

Garlic Mashed Redskins

Rice Pilaf

Parmesan Roasted Redskin Potatoes

Twice Baked Potato

VEGETABLE: (choose one)

Sautéed Green Beans

Baby Carrots with Fresh Dill

Oven Roasted Seasonal Vegetables

SALADS: (choose one)

Mixed Green Salad

Caesar Salad

Michigan Cherry Salad

Assorted Breads and Butter

Coffee, Tea and Soda

* A 20% Gratuity and 6% Sales Tax will be applied to all events

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Plated Salad Luncheon

\$17.00pp

SALADS (choice of two):

Grilled Chicken Caesar Salad

Michigan Cherry Salad with Grilled Chicken

Crispy Panko Crusted Chicken Salad

Mixed greens with apple cider vinaigrette, crisp apples, candied walnuts and smoked gouda cheese.

Mediterranean Grilled Salmon Salad

Crisp romaine lettuce tossed with house vinaigrette and topped with feta cheese, olives, tomatoes, cucumber and red onion

Peruvian Quinoa Salad

Whole grain quinoa tossed with tomato, cucumber, red onion, olives, cilantro and Queso Fresco cheese with lime vinaigrette (vegetarian and gluten free choice)

SOUPS: (choice of one):

Old Fashioned Chicken Noodle

Roast Butternut Squash

Creamy Tomato and Basil

Broccoli and Cheddar

Italian Vegetable with Orzo

Cream of Chicken with Wild Rice

Potato and Kale Soup with White Beans

Assorted Breads and Butter

Coffee, Tea and Soda

- More than 50 guests require buffet style service.
- A 20% Gratuity and 6% Sales Tax will be applied.

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Plated Brunch

\$16.00 pp

Main choice of one:

*Broccoli and Cheddar Quiche
Ham, Potato and Cheese Quiche
Mushroom, Asparagus and Potato Quiche
Eggs Benedict*

A poached egg with Canadian bacon, English muffin and hollandaise sauce

*Loaded Scrambled Eggs
With spinach and cheese*

Salad choose one:

*Sliced Fresh Fruit
Watermelon Salad
With fresh mint, basil, and feta cheese
Parisienne Fruit Salad
Caesar Salad
Mixed Green Salad
Michigan Cherry Salad*

Starch choose one:

*Hash brown Potatoes
Redskin Home fries
Mini Potato Pancakes
Petite Croissants
Roasted Sweet Potato Hash

Coffee, Tea, Juice or Soda*



Brunch Buffet

\$18.00 pp minimum 30 guests

Scrambled Eggs

Loaded Scrambled Eggs (choose one):

- Ham, green peppers, and onions*
 - Spinach and cheese*
- Sautéed mushroom, onions and cheddar cheese*
 - Feta cheese, tomato and onions*
- Sausage, potato and cheddar cheese*

Baked French Toast

With cinnamon and pecans

Breakfast Redskin Potatoes

Breakfast Meat (choose one)

Hickory Smoked Bacon

Breakfast sausage links

Turkey Bacon

Turkey Sausage

Choose two meats for an additional \$2 per person

Fresh Fruit Salad

Croissants

Coffee, Juice, Tea and Soda

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Brunch

Add your own special touch!

Mimosa Bowls: (20-25 ppl) \$50
Traditional (Champagne and Orange Juice)
Grand: (Champagne and White Cranberry Juice)

Sangria Bowl: (20-25 ppl) \$55
House made sangria, beautifully displayed with fresh fruit. Red and White Sangria available.

Fruit Punch Bowl: (20—25 ppl) \$35
House Blend of Juices

Add on to the Brunch Menu

- Omelet Station \$5 pp
- Substitute Eggs Benedict \$4 pp
 - Baked Quiche Lorraine \$3 pp
 - Baked Broccoli and Cheddar Quiche \$3 pp
 - Yogurt and Granola Fresh Berry Parfaits \$3pp
 - Apple & Cinnamon Oatmeal with toasted walnuts and cherries \$2 pp
 - Extra breakfast meat \$2 pp
 - Biscuits and Gravy \$3 pp
 - Fruit Filled Crepes (Strawberry and Blueberry) \$3 pp
 - Coffee Cake \$2 pp
 - Muffins \$2pp
 - Bagels with cream cheese \$2 pp



Grand Buffet

\$26.00 pp minimum 30 guests

DINNER

ENTREES *(choice of two):*

Tenderloin Tips

With a burgundy mushroom sauce on a bed of gemelli pasta

Chicken Alfredo

With julienne chicken and a parmesan cream sauce

Herb and Panko Crusted Tilapia

Topped with lemon caper sauce

Parmesan Coated Chicken Breasts

Topped with Basil Cream Sauce

Roast Sliced Breast of Chicken Diane

With sautéed mushrooms and onions in a Dijon accented sauce

Baked Salmon with lemon beurre blanc

STARARCH: *(Choose one)*

Garlic Smashed Redskin Potatoes

Parmesan Roasted Redskins

Baked Rice Pilaf

Steamed Redskin Potato with garlic parsley butter

VEGETABLE: *(Choose One)*

Herb Coated Green Beans

Sautéed Baby Carrots with Fresh Dill

Oven Roasted Seasonal Vegetables

SALADS: *(Choose One)*

Mixed Green Salad or Caesar Salad

Assorted Breads and Butter

Coffee, Tea and Soda

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Trenton Buffet

\$24.00 pp minimum 30 guests

ENTREES *(choice of two):*

Beef Tenderloin Mac and Cheese
Chicken & Wild Mushroom Crepes

With sauce supreme

Grilled Fillet of Tilapia
Topped with lemon caper sauce

Parmesan Coated Chicken Breasts
Topped with basil cream sauce

Pan Seared Salmon

With lemon dill beurre blanc

Bow Tie Pasta with Roasted Mushrooms
In a sherry cream sauce

Choice of one in each category

STARCH:

Garlic Smashed Redskin Potatoes

Choice of Chicken or Beef Gravy

Rice Pilaf

Roasted Redskin Potatoes

Steamed Redskin Potatoes with garlic parsley butter

VEGETABLE:

Herb Coated Green Beans

Glazed Baby Carrots

Oven Roasted Seasonal Vegetables

SALADS:

Mixed Green Salad or Caesar Salad

Assorted Breads and Butter

Coffee, Tea and Soda

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Family Buffet

\$17.00 pp minimum 30 guests

ENTREES :

*Oven Roasted Chicken
Baked Mostaccioli*

Choice of one of the following

STARCH:

*Garlic Smashed Redskin Potatoes
Choice of Chicken or Beef Gravy
Roasted Redskin Potato*

VEGETABLE:

*Sautéed Green Beans
Fresh Medley of Vegetable*

SALADS:

Mixed Green Salad

*Assorted Breads and Butter
Coffee, Tea and Soda*



Luncheon Trio

\$16.00pp minimum 30 guests

Sandwiches: Choose Two

*Grilled Chicken Caesar Wrap
Mediterranean Grilled Vegetable Wrap
Cherry Chicken on Croissants
Smoked Turkey and Provolone on Asiago Focaccia
Tomato Caprese Sandwich with Fresh Mozzarella
Roast Sliced Turkey BLT on Whole Wheat
Shaved Roast Beef and Cheddar on Baguette*

Soup: (Choose One)

*Cream of Spinach and Mushroom
Old Fashioned Chicken Noodle
French Onion with Parmesan Crouton
Broccoli and Cheddar Cheese
Cream of Chicken with wild rice
Creamy Tomato Basil
Potato and Kale Soup with White Beans
Italian Vegetable Soup with Orzo Pasta
Roast Butternut Squash Soup*

Salad: (Choose One)

*Michigan Cherry Salad
Mixed Green Salad
Redskin Potato Salad
Baby Spinach Salad with Orange Poppy Seed Vinaigrette
Baby Kale Salad with Apples and Sweet Potato
Bow Tie Pasta Salad with Colorful Vegetables*

Add a Second Salad for \$2 per person



Pasta Buffet

\$16.00 pp minimum 30 guests

ENTREES (choice of two):

Chicken Alfredo

Julienne breast of chicken and gemelli pasta tossed in a parmesan cheese sauce

Broccoli Bacon and Cheddar "Mac and Cheese"

With cavatapi pasta, smoked bacon and cheddar cheese sauce

Bow Tie Pasta with Grilled Chicken

With roasted vegetables and pesto sauce

Baked Mostaccioli

Topped with our special blend of cheeses

Penne Pasta with Grilled Italian Sausage

Tossed with house made marinara

Turkey and Smoked Ham Gemelli Pasta

In a parmesan cream sauce tossed with sautéed mushrooms and baby peas

Choice of one salad

SALADS:

Mixed Green Salad

Caesar Salad

Assorted Breads, Garlic Toasts and Butter

Coffee, Tea and Soda



Carving Stations

Add a little bit of elegance to any buffet with a carving station.

Honey Glazed Ham \$3 pp
Served with assorted mustards

Roast Beef \$4 pp
Served with au jus and horseradish cream sauce

Beef Tenderloin \$6 pp
Served with wild mushroom sauce and horseradish cream sauce

Pork Tenderloin \$4 pp
Served with Michigan cherry sauce and pork au jus

Prime Rib \$8 pp
Served with au jus and horseradish cream

Oven Roasted Turkey Breast \$4 pp
Served with cranberry sauce and turkey gravy

Smoked Turkey Breast \$4 pp
Served with assorted mustards and cranberry aioli

Beef Brisket \$4 pp
Served with assorted mustards and horseradish sauce

Mustard Crusted Corned Beef \$3 pp
Served with assorted mustards and fresh horseradish

A \$50 chef fee will be applied.



Late Nite Stations

\$6.00 pp

Coney Dog Station:

*All Beef Hot Dogs
Hot Dog Chili
Assorted Condiments
French Fries*

Slider Station:

*Miniature All Beef Sliders
Served with and without cheese
Assorted Condiments
French Fries*

Pizza Station:

*Cheese Pizza
Pepperoni Pizza*

Wing Station:

*Wings with the following sauces:
Hoisin Sesame, Buffalo Style, and B.B.Q.
Served with Celery Batons and Blue Cheese and
Ranch Dips*

Assorted Soft Drinks with all of the above

**Above stated pricing only available after a scheduled event.*



Desserts

<i>Assorted House Made Cookies</i>	<i>\$3.00 pp</i>
<i>Brownies</i>	<i>\$3.50 pp</i>
<i>Assorted Mini Cheesecakes</i>	<i>\$4.00 pp</i>
<i>Chocolate Dipped Pretzels</i>	<i>\$2.50 pp</i>
<i>Warm Apple Cherry Crisp</i> <i>With Vanilla Bean Ice Cream</i>	<i>\$5.00 pp</i>
<i>Carrot Cake</i> <i>Our Famous Four Layer Cake</i>	<i>\$70 each</i>

Favors

Gourmet Caramel Covered Apple

Individually Wrapped and Accessorized with a Fancy Bow

\$10

Makes a wonderful centerpiece!!

Carmel Dipped Pretzel

With Candy or Nuts drizzled with White Chocolate

Individually Wrapped

\$3.50

TV'S



Grand
EVENT

Preferred Vendors:

Cakes:

Cakes by Stephanie

118 North Monroe

Monroe, MI 48162

(734) 240-CAKE (2253)

www.cakesbystephaniemi.com

Music:

TJ Monte Productions

32151 W. Jefferson

Rockwood, Mi. 48173

Phone: (734) 341-3548

Phone: (734) 671-DJAY

Fax: (734) 236-4547

Email: info@tjmonte.com

www.tjmonte.com

Florist:

Silk Thumb Florist

1864 Eureka Rd.

Wyandotte, Mi. 48192

(734)284-7974

www.silkthumbflorist.com



TV's Grand Event Policies

To Hold a Date: A deposit of \$250 plus a signed contract is required to hold a date. We do not hold a date without a deposit.

Deposits and Payments: All payments are non-refundable. There are no exceptions to this rule. For weddings, 50% of the balance is due **30 days** prior to the event. Final payment on all events are due **one week** prior to the event.

Credit Card Convenience Fee: All payments made by credit card, other than deposit, will be subject to a 4% convenience fee.

Guarantees: TV's Grand requires that you contact us to finalize your menu **2 weeks** prior to your event. A guaranteed guest count should be provided no less than **10 days prior** to the date of your event. This will become the minimum basis for your charge. Any additional guests in attendance will be counted and added to the final invoice.

Taxes and Gratuities: All events are subject to a 6% sales tax and 20% gratuity.

Minimum Guest Requirement: We have a minimum guest count of 30 people for our two smaller venue spaces, and a minimum guest count of 60 people for the ballroom. If your final count is less than, you will still be billed based on the minimum required count.

Cake Service Fee: Our preferred vendor is Cakes by Stephanie. There is a mandatory \$0.75 per person fee to store and service all cakes from all outside vendors

Smoking Policies: TV's Grand does not permit smoking in its facilities. There are no exceptions to this policy. Smoking is allowed on the first floor porch.

Door Host: A door host to greet all guests is included with all events at no additional charge.

Place Cards: **Place cards are required for all weddings with multiple entrée selections.** Each guest must have a place card with their name, table number and some type of symbol of their entrée selection.

Plated Events: A final count of entrée selections is due **10 days** prior to your event.

Alcohol Service: Under no condition will shots of alcohol be made available for consumption. Any alcohol brought into the building will be confiscated.



TV's Grand Event Policies

End of Evening Procedures: *Guests have an additional 15 minutes of reception time after the bar closes. After the allowed time the lights go up. The room is available for an additional 30 minutes to load-out. All host and vendor items brought into the building must be taken out the night of the event. Any additional time, the client will be billed a \$100 labor charge to be paid the night of the event.*

Room Capacities:

<i>The Grand Ballroom</i>	<i>130 pp</i>
<i>The Main Dining Room</i>	<i>60 pp</i>
<i>The Trenton Room</i>	<i>40 pp</i>

Rental fees: *All events will be charged a \$200 room rental fee. Use of multiple rooms may result in additional charges—please see associate for details.*

Included with all Packages: *House Linen on all tables, skirting on all banquet tables and linen napkins. This includes white tables cloths and your choice of napkin color. There will be an additional charge of \$4+ per cloth for colored table cloths.*

Cleaning Fee: *We do not allow glitter or confetti of any sort to be used on tables. There will be a \$25 cleaning fee charged, to be paid at the end of the event, if used.*

Vendor Tables: *We will also provide a cake, gift and DJ table with skirting.*

Standard Labor Guidelines:

- *One Event Manager*
- *One Bartender per 100 guests*
- *One Server per 50 guests for Buffet Service*
- *One Server per 25 guests for Table Service*

*We are looking forward to working with you.
Thank you for letting us be a part of your special event.*