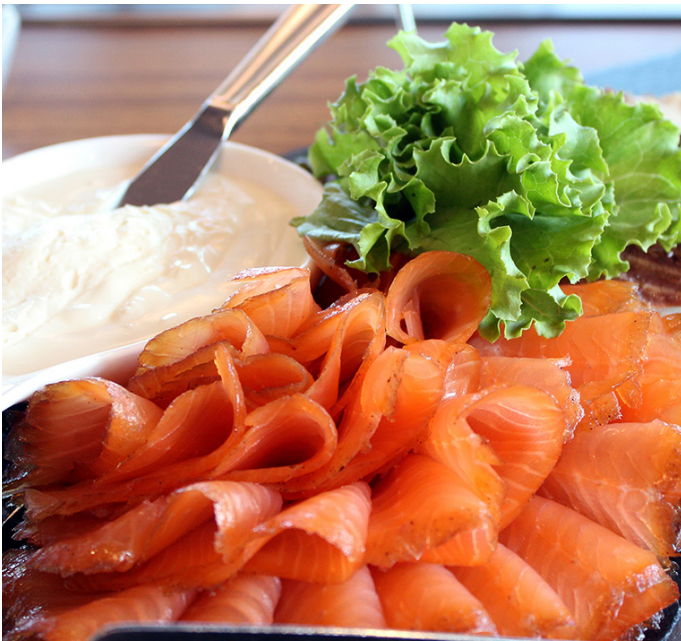


LUNCH

Dining at the DAC offers members and guests a place to connect and experience culinary excellence and personal attention to detail in a distinct variety of settings.





SOUPS

SOUP DU JOUR	<i>\$5.75/Person</i>
LOBSTER BISQUE Chive crème fraîche	<i>\$8.75/Person</i>
SEASONAL SELECTION	<i>\$7.75/Person</i>
BEEF CONSOMMÉ	<i>\$5.75/Person</i>
MUSHROOM VELOUTÉ Watercress, gorgonzola cheese	<i>\$7.25/Person</i>
ROASTED TOMATO BISQUE Pesto & ripe olive crème fraîche	<i>\$6.75/Person</i>

SALADS

TRADITIONAL DAC HOUSE Mixed greens, julienne carrots, crumbled bleu cheese, Roma tomato, red onion, honey-cider dressing	<i>included in luncheon entrée</i>
WEDGE Iceberg lettuce, avocado, crumbled bleu cheese, cider cured bacon, peeled Roma tomato, house-made dressing	<i>\$6.75/Person</i>
DAC SIGNATURE Mixed greens, cumin spiced almonds, seedless grapes, golden raisins, red onion, French feta, poppy seed vinaigrette	<i>\$7.25/Person</i>
TRADITIONAL CAESAR Crisp Romain, garlic Parmesan croutons, Parmigiana-Reggiano cheese, red onion, Caesar dressing	<i>\$7.00/Person</i>

A customary 22% service charge and 6% Michigan sales tax will be added.

LUNCHEON ENTRÉES

Includes house salad, chef's choice of starch and vegetable, house baked rolls and butter, and regular and decaffeinated coffee and hot tea selections.

BEEF

Beef entrées are cooked to a true medium rare with warm, red center.

BEEF STROGANOFF

\$29.00/Person

Sautéed tenderloin tips, sherry wine mushroom sauce, crème fraîche, butter egg noodles

HERB CRUSTED ROAST SIRLOIN

\$39.50/Person, 15 minimum

Slow roasted sirloin, fresh rosemary, thyme, garlic, pepper, Cabernet jus lie

BRAISED BEEF SHORT RIB

\$39.50/Person

Citrus marinade, parsnip purée, potato allumette, beet horseradish purée

DAC FILET MIGNON

\$40.50/Person

Broiled 6 oz. Black Angus tenderloin steak, mushroom jus lie

POULTRY

Hand selected and served fresh.

CHICKEN POT PIE

\$26.50/Person

A DAC tradition with poached chicken, vegetables, supreme sauce, flaky pie crust

MICHIGAN CHICKEN

\$26.50/Person

Stuffed breast with basil-havarti, poultry glaze, sherry wine, mushrooms

CHICKEN PICCATA

\$26.50/Person

Sautéed breast of chicken, artichoke hearts, cremini mushrooms, brown poultry glaze, lemon and Italian parsley

CHICKEN VALLE D'AOSTA

\$27.50/Person

Sautéed cutlet stuffed with Italian parma prosciutto, fresh basil, imported fontina and lemon butter sauce

A customary 22% service charge and 6% Michigan sales tax will be added.

LUNCHEON ENTRÉES CONTINUED

Includes house salad, chef's choice of starch and vegetable, house baked rolls and butter, and regular and decaffeinated coffee and hot tea selections.

SEAFOOD

Hand selected and served fresh.

BROILED GREAT LAKES WHITEFISH Lemon-Caper butter sauce	<i>\$26.50/Person</i>
HONEY MUSTARD GLAZED ATLANTIC SALMON Sweet white wine Dijon sauce, warm cucumber slaw	<i>\$28.00/Person</i>
PAN FRIED RUSHING WATERS RAINBOW TROUT Almond-Honey crusted, lemon beurre blanc, dried fruit chutney	<i>\$31.00/Person</i>

VEGETARIAN

PORTOBELLO MUSHROOM RAVIOLI Roasted squash purée, sautéed spinach & onion, garden vegetables	<i>\$23.00/Person</i>
VEGETABLE AND HERB CHEESE STUFFED PASTA SHELLS Tomato marinara & alfredo sauces	<i>\$21.00/Person</i>
BAKED STUFFED BABY EGGPLANT (VEGAN) Quinoa vegetable pilaf, sautéed spinach & onion, grilled asparagus, roasted Roma tomato, coconut-cilantro curry, red bell pepper coulis	<i>\$23.25/Person</i>

GLUTEN FREE

Free of wheat, barley, rye, soy and malt vinegar.

PAN SEARED BLACK ANGUS BEEF TENDERLOIN Tomato confit, gruyère, truffle oil, gluten free starch & vegetable	<i>\$39.50/Person</i>
GRILL BREAST OF CHICKEN CALYPSO Honey-Citrus butter sauce, tropical fruit salsa, gluten free starch & vegetable	<i>\$25.50/Person</i>

A customary 22% service charge and 6% Michigan sales tax will be added.

LIGHT LUNCH SELECTIONS

Includes house baked rolls and butter, regular and decaffeinated coffee and hot tea selections.

ERIC SALAD

\$16.50/Person

Tossed lettuce, tomato, hard-boiled egg, ripe olives, bacon, crumbled bleu cheese, red onion, garlic herb toast, creamy Eric dressing

MAURICE SALAD

\$18.75/Person

Tossed lettuce, poached chicken breast julienne, ham, Swiss, tomato, ripe olives, hard-boiled egg, Maurice dressing

THAI VEGETABLE SALAD

\$17.75/Person

Mixed greens, fresh mint, basil & cilantro, slivered carrot, daikon, pea pods, red bell pepper, edamame, jalapeño, fried won ton crackers, citrus vinaigrette

TRAVERSE CITY GRILLED CHICKEN SALAD

\$23.25/Person

Mixed greens, marinated chicken breast, celery, granny smith apple, dried cherries, toasted walnuts, California Laura Chenel Chèvre, raspberry vinaigrette

Substitute grilled Atlantic salmon or certified Black Angus sirloin

\$26.00/Person

Substitute pesto grilled jumbo shrimp

\$29.50/Person

GRILLED CHICKEN CAESAR SALAD

\$16.50/Person

Basil Dijon marinated chicken breast, crisp romaine lettuce, Roma tomato, red onion, garlic parmesan croutons, Caesar dressing

Substitute grilled Atlantic salmon or certified Black Angus sirloin

\$23.25/Person

Substitute pesto grilled jumbo shrimp

\$26.00/Person

CHICKEN OR TUNA HARMONIE PARK

\$18.75/Person

Fresh fruit, chicken salad or albacore tuna salad, zucchini nut bread

HARMONIE PARK TRIO

\$21.00/Person

A tasting of chicken, tuna and egg salads

A customary 22% service charge and 6% Michigan sales tax will be added.

CUSTOM HOT LUNCHEON BUFFET

\$35.25/Person

Buffet service is for 1.5 hours and requires a minimum of 25 people.

Service includes house baked rolls and butter, regular and decaffeinated coffee and hot tea selections.

SOUP TUREEN

SALAD | CHOOSE ONE

Traditional DAC House

Mixed greens, carrot, crumbled bleu cheese, Roma tomato, red onion, honey-cider dressing, balsamic vinaigrette, blue cheese

Caesar

Romaine, parmesan, garlic-parmesan croutons, Caesar dressing

SIDES | CHOOSE TWO

Farfalle Pasta Salad

Slivered vegetables, broccoli, sweet basil vinaigrette

Farro Salad

Cherry tomatoes, chickpeas, cucumber, red onion

Marinated Beet and Feta Salad

Mediterranean Cauliflower Salad

Fresh Fruit Medley

POULTRY ENTRÉE | CHOOSE ONE

Pan Roasted Breast of Chicken

Wild mushroom mélange, basil cream, potato mousseline, haricots verts

Chicken Marsala

Sautéed breast of chicken, marsala wine, mushrooms

FISH ENTRÉE | CHOOSE ONE

Honey - Dijon Glazed Atlantic Salmon

Cucumber-tomato slaw, lemon couscous

Honey Almond Panko Crusted Rushing Waters Trout

Citrus beurre blanc, orange, pickled red pearl onion & arugula salad

Tempura Fried Cod

Jasmine rice, Sweet & Sour sauce

PENNETTE PASTA

Tomato-basil marinara

A customary 22% service charge and 6% Michigan sales tax will be added.

CUSTOM HOT LUNCHEON BUFFET CONTINUED

Buffet service is for 1.5 hours and requires a minimum of 25 people.

Service includes house baked rolls and butter, regular and decaffeinated coffee and hot tea selections.

VEGETABLE | CHOOSE ONE

Green Bean Amandine

Seasonal Vegetable Medley

Zucchini, Summer Squash & Carrots

STARCH | CHOOSE ONE

Parsley Boiled Red Skin Potatoes

Roast Yukon Gold Potatoes with parmesan, olive oil & crushed red pepper

Roast Red Skin Potatoes with herb butter

HOUSE-MADE COOKIES & BROWNIES

BUFFET ENHANCEMENT

BAKED STUFFED PASTA SHELLS

\$2.25/Person

Herb-ricotta & vegetable filling, tomato-basil and gorgonzola cream sauces

ASPARAGUS SPEARS & BABY CARROTS

\$1.75/Person

POACHED FRESH FINNAN HADDIE

\$3.75/Person

Chilled Alder smoked Atlantic haddock, Béchamel sauce, sautéed spinach & onion

A customary 22% service charge and 6% Michigan sales tax will be added.

BUFFET LUNCHES

Service includes house baked rolls and butter, regular and decaffeinated coffee and hot tea selections.

DELI LUNCH

\$27.00/Person, min 15

Soup tureen
DAC Caesar salad
Albacore tuna salad
Chef's selection of pasta or potato salad
House-made breads
Sliced ham, turkey, pastrami, Genoa salami
Sliced Cheddar, Swiss
Mustard and mayonnaise
Tomato, dill pickle, lettuce, onion
Cole slaw
Fresh fruit medley
Assorted house-made cookies & brownies

SOUP & SALAD

\$32.25/Person, min 15

House-made soup du jour and 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 & feta salad
Cole slaw, cottage cheese, fresh fruit medley
Assorted relishes and garnishes
Romaine lettuce and mixed greens
Dressings: Raspberry vinaigrette, Caesar, ranch, Italian, thousand island
Accompaniments: Dried cherries, slivered carrots, sunflower seeds, croutons,
chopped bacon, bleu cheese, cheddar, cucumber, tomatoes, chopped egg
Grilled chicken breast
Albacore tuna salad
Chicken salad
Assorted house-made cookies & brownies

A customary 22% service charge and 6% Michigan sales tax will be added.

BUFFET ENHANCEMENTS

BABY SPINACH AND ARUGULA SALAD Compressed watermelon, golden raisins, toasted walnuts, feta, white balsamic vinaigrette	<i>\$3.25/Person</i>
BROCCOLI AND DRIED CRANBERRY SALAD Sunflower seeds	<i>\$2.25/Person</i>
ANTIPASTI PLATTER Parma prosciutto, capicola, genoa salami, aged provolone, roasted red bell pepper, grilled artichoke hearts, grilled balsamic portobello mushroom, grilled vegetables	<i>\$9.25/Person</i>
EGG SALAD ON PETIT HONEY WHITE ROLLS Applewood smoked bacon, bibb lettuce, red onion	<i>\$5.25/Person</i>
CHILLED ROAST TENDERLOIN PETIT SANDWICH Horseradish cream, arugula salad	<i>\$8.50/Person</i>
SLOW SMOKE BBQ PULLED PORK ON PETIT HONEY WHITE ROLLS Kansas City BBQ sauce, caramelized red onion, muenster cheese	<i>\$7.50/Person</i>
BEEF TENDERLOIN SLIDER Bearnaise sauce & crispy allumette potato	<i>\$8.50/Person</i>

BOXED LUNCH

Pre-made sandwich on house made breads.

PRE-PACKED LUNCHEON Choice of: Roast turkey and muenster, Cure 81 ham and cheddar, corned beef and Swiss, chicken or tuna salad sandwich Cole slaw Honeycrisp apple Individual bag of chips or pretzels House-made cookie or brownie	<i>\$21.00/Person</i>
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A customary 22% service charge and 6% Michigan sales tax will be added.

CLASSIC DESSERTS

SHERBET BOUQUET

\$5.50/Person

Petite scoops of orange, lemon, lime, raspberry & pineapple sherbets, cigarette russe cookie

MICHIGAN APPLE PUFF

\$6.75/Person

Cinnamon ice cream, cream puff shell, granny smith apple-raisin compote, caramel butter sauce, toasted walnuts

STRAWBERRY KIWI

\$7.50/Person

Lemon pastry cream, sliced strawberries and kiwi, Chantilly cream, white chocolate ganache, strawberry coulis

FAMOUS RICE PUDDING

\$6.75/Person

A DAC tradition. Cream pudding, raisins, hint of citrus & cinnamon

SANDERS HOT FUDGE CREAM PUFF

\$6.75/Person

Vanilla ice cream, Sanders hot fudge sauce, cream puff

KEY LIME TART

\$7.75/Person

Chantilly cream, fresh raspberries, toasted coconut, white chocolate, raspberry coulis

CRÈME BRÛLÉE

\$6.75/Person

Vanilla cream custard, caramel crack, fresh berries, chocolate ruisse

PIES

DUTCH APPLE PIE	<i>\$5.50/Person</i>
House-made vanilla ice cream	<i>\$7.00/Person</i>
COCONUT CREAM PIE	<i>\$5.75/Person</i>
Chantilly cream, toasted coconut	
MIXED BERRY PIE	<i>\$5.75/Person</i>
Strawberries, raspberries, blueberries, pecan streusel, Chantilly cream	
CHOCOLATE CREAM PIE	<i>\$5.75/Person</i>
Chantilly cream, dark chocolate curls	
BANANA CREAM PIE	<i>\$5.75/Person</i>
Chantilly cream, toasted almonds	

CAKES

RASPBERRY BLANC TORTE	<i>\$5.75/Person</i>
Yellow chiffon, white chocolate mousse, raspberry mousse, white chocolate butter cream frosting	
BITTERSWEET CHERRY CHOCOLATE MOUSSE TORTE	<i>\$5.75/Person</i>
Chocolate chiffon, dark chocolate mousse, butter cream frosting, dark chocolate glaze	
LEMON RASPBERRY TORTE	<i>\$5.75/Person</i>
Yellow cake, lemon curd, raspberry marmalade, butter cream frosting	

A customary 22% service charge and 6% Michigan sales tax will be added.

SPECIALTY BREAKS

\$100 attendant fee required for specialty break service.

DAC CLASSIC

\$8.25/Person

House-made cookies: chocolate chip, peanut butter, oatmeal
Individual pretzel or potato chip bags
Whole apples, oranges, bananas

DETROIT

\$11.00/Person

Coney dogs, onion, mustard, potato chip basket, Vernors ice cream floats

FRENCH DECADENCE

\$12.00/Person

Banana beignets,
Caramel, milk chocolate ganache, raspberry Chambord dipping sauce,
Chantilly cream, cocoa nibs, sugar sizzle & cinnamon sticks,
French roasted coffee

POPCORN BREAK

\$10.00/Person

Popcorn cart, Italian & cinnamon apple seasoning
Assorted M&Ms, cocoa nibs, roasted peanuts, dried cherries, raisins

DAC ICE CREAM TASTING

\$11.00/Person

House-made ice cream: vanilla bean, pistachio, chocolate

BEVERAGES ON BREAK

STATION OF ASSORTED SOFT DRINKS, JUICES & BOTTLED WATERS

\$6.00/Person

Replenish for four hours. Additional charges apply after four hours.

LEMONADE, ICED TEA, FRUIT PUNCH

\$34/Gallon

HOT CHOCOLATE, APPLE CIDER (HOT OR COLD)

\$34/Gallon

DAC HOUSE BLEND COFFEE & TEA SELECTION

*\$21/Pot for 10 or
\$42/Gallon for 20*

A customary 22% service charge and 6% Michigan sales tax will be added.

GENERAL INFORMATION

- Your final attendance (guaranteed count) is due five business days before the event. You will be charged for either the guaranteed or actual number of guests served – whichever is higher. If you do not offer a guaranteed count, the estimated attendance from the contract will be applied.
- If you offer guests a choice between two and three separate entrées:
 - A \$3/Person fee will be assessed (additional \$1/each additional selection).
 - You are required to provide a place card for each guest indicating selected entrée.
 - Final guaranteed number of each entrée is required five business days before the event.
- In addition to planning your event, your catering rep will assist with floral arrangements, ice sculptures, entertainment, linens, photography and more.
- Outside food and beverage is not permitted.
- Rental fee applies to each banquet room reservation. Fee varies with room type and event length.
- Each banquet room reservation requires a minimum food and beverage fee.
- Menu prices are subject to change but will be confirmed four months prior your event. Menu prices are subject to 22 percent service fee and 6 percent tax.
- Alcohol must be supplied by the DAC in strict accordance with state regulations and the MLCC. Staff will restrict alcohol if excessive consumption.
- Both a non-refundable deposit and signed contract are required to secure your event date.
- Event cancellation fees:
 - 24 hours in advance subject to 100 percent fee
 - 2-3 business days in advance subject to 90 percent fee
 - 4-30 days in advance subject to 75 percent fee
 - 31-90 days in advance subject to 50 percent fee
 - 91 days or more in advance subject to 30 percent fee
- Parking is \$12/Car valet or \$10/Car self park and subject to change. You may cover guest parking in advance.
- Guests must follow the DAC dress code: No denim of any style or color. Professional business attire includes business suits, sports coats and ties for men or skirt and pant suits and dresses for women. Children ages 14 or older must follow dress code.
- Liability for property damage will be charged to member sponsoring the event. Outside groups are subject to DAC policies and procedures. DAC is not responsible for any property left on site. Cellular phones may be used only in the first floor elevator lobby, study area on 1M, all third floor hallways, Abbey lobby, overnight rooms and member suites.

