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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, Crumbled Bleu Cheese,
Roma Tomato, Red Onion,
Honey-Cider Dressing
(Included in Luncheon Entrée Price)

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

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

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Detroit Athletic Club Lunch Menus

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 Entrées 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
25 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

**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
36 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 Fried Rushing Waters Rainbow Trout**
Almond-Honey Crusted, Lemon Beurre Blanc
Dried Fruit Chutney
26 per person

Gluten Free
No Wheat, Barley, Rye Products, Soy or Malt Vinegar

**Pan Seared Black Angus Beef Tenderloin**
Tomato Confit, Gruyère Cheese & Truffle Oil
Gluten Free Starch & Vegetable
36 per person

**Grilled Breast of Chicken Calypso**
Honey-Citrus Butter Sauce, Tropical Fruit Salsa
Gluten Free Starch & Vegetable
22 per person

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Detroit Athletic Club Lunch Menus

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

**Chicken Pot Pie**
A DAC Tradition
Poached Chicken, Vegetables, Supreme Sauce, Flaky Pie Dough Crust
22 per person

**Chicken Piccata**
Sautéed Breast of Chicken, Artichoke Hearts, Cremini Mushrooms, Brown Poultry Glaze, Lemon & Italian Parsley
22 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 Prosciutto, Fresh Basil, Imported Fontina Cheese and Lemon Butter Sauce
24 per person

Vegetarian

**Portobello Mushroom Ravioli**
Roasted Squash Puree, Sautéed Spinach, Onions and Garden Vegetables
19 per person

**Vegetable & Herb Cheese Stuffed Pasta Shells**
Tomato Marinara & Alfredo Sauces
18 per person

**Kamut Grain Salad & Roasted Baby Eggplant**
(Vegan)
Slivered Almonds, Scallions, Celery & Oranges, Cilantro-Lime Vinaigrette
Sautéed Spinach with Golden Raisins & Roasted Red Bell Pepper
20 per person

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Detroit Athletic Club Lunch Menus

**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, Crumbled 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
16 per person

**Thai Vegetable Salad**
Mixed Lettuces with Fresh Mint, Basil & Cilantro
Slivered Carrot, Daikon, Pea Pods, Red Bell Peppers, Edamame, Jalapeno Chilis and Fried Won Ton Crackers
Citrus Vinaigrette
15 per person

**Traverse City Grilled Chicken Salad**
Marinated Chicken Breast
Mixed Lettuces with Celery, Granny Smith Apple, Dried Cherries, Toasted Walnuts California Laura Chenel Chevre Cheese
Raspberry Vinaigrette
20 per person
Grilled Black Angus Top Sirloin Steak
22 per person
Pesto Grilled Jumbo Shrimp
24.50 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

**Chicken or Tuna Harmonie Park**
Fresh Fruit and Poached Chicken Salad or Albacore Tuna Salad
Presented with Zucchini Nut Bread
16 per person

**Harmonie Park Trio**
A Tasting of the following: Chicken Salad, Tuna Salad and DAC Egg Salad
18 per person

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Detroit Athletic Club Lunch Menus

Hot Luncheon Buffet

Buffet service is for 1 ½ 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, Crumbled 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

Choice of:

Chicken Marsala
Sautéed Breast of Chicken, Marsala Wine and Mushrooms

Choice of:

Broiled Great Lakes Whitefish
Lemon-Caper Butter Sauce

Choice of:

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

30 per person

Prices are subject to change. A customary 20% service charge and 6% Michigan sales tax will be added to prices.
Detroit Athletic Club Lunch Menus

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
23 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
28 per person

Prices are subject to change. A customary 20% service charge and 6% Michigan sales tax will be added to prices.
Detroit Athletic Club Lunch Menus

DAC House-Made Desserts

**Sherbet Bouquet**
Petite Scoops of Orange, Lemon, Lime, Raspberry and Pineapple Sherbets
Cigarette Ruisse Cookie
5 per person

**Sander’s Hot Fudge Cream Puff**
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
7 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

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Detroit Athletic Club Lunch Menus

DAC House-Made Pies

**Dutch Apple Pie**
Chantilly Cream
5 per person
A la mode with House-Made Vanilla Ice Cream
6.50 per person

**Southern Peach Pie**
Pecan Streusel Topping with Chantilly Cream
5 per person

**Coconut Cream Pie**
Chantilly Cream and Toasted Coconut
5 per person

**Chocolate Cream Pie**
Chantilly Cream and Dark Chocolate Curls
5 per person

**Key Lime Pie**
Chantilly Cream and White Chocolate Curls
5 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

**Strawberry Poppy Seed Torte**
Three layers of lemon poppy seed chiffon, two layers of pastry cream and sliced strawberries, topped with chantilly cream
4 per person

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Detroit Athletic Club Lunch Menus

DAC Boxed Lunch

BOXED LUNCHEON
PREMADE SANDWICH ON HOUSE MADE BREADS
CHOICE OF: ROAST TURKEY & Muenster, Cure 81 Ham & Cheddar, Corned Beef & Swiss,
Chicken or Tuna Salad
HOUSE MADE COOKIE OR BROWNIE
COLE SLAW
HONEY CRISP APPLE
INDIVIDUAL BAG OF CHIPS OR PRETZELS
18 PER PERSON

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
7 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
9 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
9.50 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

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Detroit Athletic Club

General Information

- Your final attendance count (the guaranteed count) is due 5 business days 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 5 business days 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% service fee 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. Cell phones may be used only in the above areas.

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