



EXHIBITOR MENU



HUNTINGTON
PLACE

TABLE OF CONTENTS

BEVERAGES	3
INFUSED HYDRATION	4
BREAKFAST/BAKERY	5
PANTRY/ SNACKS	6
LUNCH PLATTERS	7
BOXED LUNCHEON	8
RECEPTION PLATTERS	9
HORS D'OEUVRES	10
RECEPTION STATIONS	11-12
ACTION RECEPTION STATIONS	13
BAR BEVERAGES	14-15
ORDERING	16
POLICIES	17

SERVICE DIRECTORY

DIRECTOR OF CATERING SALES (313) 969-2375
Jennifer McDonnell jennifer.mcdonnell@sodexo.com

SENIOR CATERING SALES MANAGER (313) 348-6440
Kelly Kaneko kelly.kaneko@sodexo.com

FOOD & BEVERAGE SALES MANAGER (734) 437-4593
Erica Kaschalk erica.kaschalk@sodexo.com

SPECIAL DIETARY SELECTIONS

Look for these abbreviations for special dietary food items that our Chef has carefully prepared for your health and enjoyment. We do not operate a dedicated service space for special dietary selections. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten and common allergens such as nuts.

DAIRY FREE 

GLUTEN-FREE 

VEGETARIAN 

PLANT-BASED/VEGAN 



BEVERAGES

HOT COFFEE/TEA SERVICE

FRESHLY BREWED COFFEE (3 gallons) | 186

DECAFFEINATED COFFEE (3 gallons) | 186

Approx. 15 cups per gallon, includes sweetener, half & half. Plant-based milk and creamer available on request

HOT TEA (3 gallons) | 186

Approx. 15 cups per gallon, Tazo and Lipton® tea selection, includes sweetener, half & half, lemon and honey

PREMIUM COFFEE

Organic and sustainable, locally roasted

REGULAR COFFEE (3 gallons) | 216

DECAFFEINATED COFFEE (3 gallons) | 216

Approx. 15 cups per gallon, includes sweetener, half & half. Plant-based milk and creamer available on request

MOTOR CITY COFFEE PACKAGE (3 gallons) | 237

Cinnamon, nutmeg, chocolate sprinkles, sugar stir sticks, whipped cream, creamers and sugars, plant-based milk

COLD BEVERAGES

ASSORTED BOTTLES OF JUICE | 57

(dozen per flavor)

Orange, cranberry and apple

BOTTLED WATER 16.9 oz (dozen) | 48

NATURAL SPRING WATER (dozen) | 60

PERRIER SPARKLING WATER (dozen) | 60

ASSORTED BUBLY® SPARKLING WATER 84

(2 dozen) 24 assorted flavors per order

ASSORTED CANNED SODAS (dozen) | 48

Pepsi and Diet Pepsi

WATER COOLER (each) | 175

Advance order requires client to arrange a dedicated 110-volt 5amp electric outlet. Includes equipment and first five-gallon jug

REFILL FIVE-GALLON WATER JUG (each) | 45



INFUSED HYDRATION

INFUSED FLAVOR OPTIONS

INFUSED WATER (3 gallons) | 111

Approx. 70 servings of 6 ounces

Lemon-Cucumber
Fresh Ginger-Citrus
Strawberry-Lime
Cherry-Tarragon
Cranberry-Orange

INFUSED ICED TEA (3 gallons) | 111

Approx. 70 servings of 6 ounces

Blueberry-Tarragon
Strawberry-Lime
Strawberry-Basil
Passion Fruit
Red Raspberry

INFUSED LEMONADE (3 gallons) | 111

Approx. 70 servings of 6 ounces

Ginger-Orange
Passion Fruit
Tart Cherry Rosemary
Strawberry-Basil
Red Raspberry



BREAKFAST / BAKERY

FROM THE KITCHEN

PLANT-BASED SEASONAL FRUIT

OVERNIGHT OATS    (dozen) | 66

Toasted oats, oat milk, seasonal fruit, and berries

ASSORTMENT OF GREEK YOGURT (dozen) | 46

SEASONAL FRUIT CUP    (dozen) | 84

Assorted cubed fruit and berries

BAKERY TULIP MUFFINS  (dozen) | 46

DANISH PASTRIES  (dozen) | 43

FUDGE BROWNIES  (dozen) | 39

MINI CROISSANTS  (dozen) | 42

DETROIT BAKERY PLATTER  (dozen) | 44

Muffins, croissants, Danish pastries

FRESHLY BAKED COOKIES  (dozen) | 34

SALTED CARAMEL BROWNIES  (dozen) | 43

LEMON BARS  (dozen) | 45

GLUTEN FREE PASTRIES   (dozen) | MARKET PRICE

Available on request



PANTRY SNACKS

FRUIT

SEASONAL WHOLE HAND FRUIT 🍃🌱🌿 (dozen) | 28

CARVED SEASONAL FRUIT
& BERRIES 🍃🌱🌿 (24 guests) | 108

PACKAGED SNACKS Individual-sized bags or bars

HOUSE-MADE MICHIGAN GRANOLA BARS 🍃🌱 (dozen) | 52

DETROIT MADE CHIPS (dozen) | 31

PRETZELS, POTATO CHIPS, POPCORN (dozen) | 31

TRADITIONAL CHEX® SNACK MIX (dozen) | 30

PLANTERS® SALTED PEANUTS (dozen) | 30

PLANTERS® FRUIT AND NUT TRAIL MIX (dozen) | 36

RICE KRISPY® TREATS (dozen) | 30

FULL SIZE CANDY BARS (dozen) | 48

ENERGY & PROTEIN BARS (dozen) | 60

OREO® COOKIES (dozen) | 30

Single serving mini-Oreos

CHIPS AND DIPS Serves 10-12 portions

HOUSE CORN TORTILLA CHIPS 🍃🌱🌿 (pound) | 16

MEDIUM SALSA ROJA 🍃🌱🌿 (quart) | 20

CLASSIC GUACAMOLE 🍃🌱🌿 (quart) | 26

SALSA VERDE 🍃🌱🌿 (quart) | 21

HOUSE PITA CHIPS 🍃🌿 (pound) | 16

CLASSIC HUMMUS 🍃🌱🌿 (quart) | 23

EDAMAME HUMMUS 🍃🌱🌿 (quart) | 24

AMBIENT ARTICHOKE SPINACH DIP 🍃🌱 (quart) | 24

HOUSE POTATO KETTLE CHIPS 🍃🌱🌿 (pound) | 16

ROASTED ONION SOUR CREAM DIP 🍃🌱 (quart) | 22





LUNCH PLATTERS



Sandwich Platter are 12 portions.

Appropriate condiments and bagged chips accompany all platters.






SANDWICH PLATTERS | 280

- Turkey and Swiss Cheese – Multigrain
- Chicken and Provolone Cheese – Pretzel roll
- Roasted Beef and Gruyère Cheese – Multigrain
- Roasted Vegetable Planks   – Aged balsamic syrup, chickpea cheese, multigrain

WRAPS PLATTER | 280

- Turkey Pesto Club Wrap – Roasted turkey breast, bacon, greens, cheddar cheese, sundried tomato pesto spread
- Four Corner Chicken Wrap – Rotisserie chicken, stewed black beans, lettuce, Cotija cheese, chipotle cream cheese
- Farmers Veggie Wrap   – Roasted planks of eggplant, zucchini, yellow squash, carrots, red peppers, portobello mushrooms, balsamic syrup

PLANT-BASED & VEGETARIAN PLATTER | 280

- Caprese Wrap  – Spring mix, mozzarella cheese, sun-dried tomato, garlic herb wrap
- Southwestern Grilled Veggie Wrap  – Pepper Jack cheese, chipotle cream cheese, tomato tortilla wrap
- Blended Oriental Veggie Wrap   – Gaucamame, sun-dried tomato, lettuce, spinach herb wrap
- Veggie Sandwiches  – Vine ripened tomatoes, cucumbers, carrots, curried cauliflower, Boursin cream cheese, Pepper Jack cheese, Kaiser bun



BOXED LUNCHES

Prices listed are per guest.

Minimum order of 10 boxes per selection. Boxed Lunches include individual bag of chips, apple, chocolate chip cookies, condiments. Bottled water served on the side.

TRADITIONAL SANDWICHES | 29

TURKEY AND SWISS CHEESE

Multi-grain bread

CHICKEN AND PROVOLONE CHEESE

Pretzel roll

BRICK-TOWN

Capicola, cotta, ham, prosciutto, bacon, local Provolone, Dijon aioli, ciabatta

ROASTED VEGETABLE PLANKS, AGED BALSAMIC SYRUP, CHICKPEA CHEESE

Multi-grain bread

SIMPLY WRAPS | 30

FARMERS MARKET WRAP

Roasted planks of eggplant, zucchini, yellow squash, carrots, red peppers, portobello mushrooms, balsamic syrup

TURKEY PESTO CLUB WRAP

Roasted turkey breast, turkey bacon, mixed greens, cheddar cheese, Swiss cheese sundried tomato, pesto spread

CHICKEN SHAWARMA WRAP

Spiced roasted chicken, Tahini yogurt sauce, crispy lettuce, Bazaar salad

SIMPLY SALADS | 30

GRILLED CHICKEN CAESAR SALAD

Herb-grilled chicken breast, romaine lettuce, Parmesan cheese, croutons, side of creamy Caesar dressing

TURKEY COBB SALAD

Smoked turkey breast, mixed baby greens, corn, roasted peppers, Provolone cheese, tomato gems, side of ranch

GRAIN POWER SALAD

Tri-colored quinoa, lentils, shaved radish, crispy vegetables, side of citrus vinaigrette, chocolate bark dessert



RECEPTION PLATTERS

Prices listed are per platter.

Each platter serves approximately 25 portions unless otherwise stated.

PLATTERS & DISPLAY BOARDS

GARDEN FRESH CRUDITÉ | 108

Celery, sweet bell peppers, broccoli, cucumbers, cherry tomatoes, cauliflower, carrots, buttermilk ranch dip

ROASTED FARM MARKET VEGETABLES | 145

Seasonal roasted garden vegetables, extra virgin olive oil, aged balsamic syrup, sea salt

MEDITERRANEAN PLATTER | 140

Hummus dip, black olive tapenade, minted baba ghanoush, selection of cured olives, feta cubes, flatbread, crostini, pita chips

ARTISAN CHEESE | 199

Selection of local farm stand, domestic, imported, cheese, fruit, pickled vegetables, rustic crackers, flatbread, baguette

SMOKED SALMON PLATTER | 290

Hand carved smoked salmon, capers, red onions, tomato, eggs, cucumbers, flatbread crackers, baguettes

CHARCUTERIE BOARD | 240

Locally artisanal salami, sausage, cured meats, pâté, pickled vegetables, stone-ground mustard, marmalade, sliced baguette

AMBIENT ARTICHOKE SPINACH DIP | 130

Creamy spinach artichoke dip, sliced baguettes, pita chips, tortilla chips

AMBIENT BUFFALO CHICKEN DIP | 130

Creamy chicken dip, buffalo blue cheese, sliced baguettes, pita chips, tortilla chips



HORS D'OEUVRES

Prices listed are per two dozen.

COLD

GREAT LAKES DEVILED EGGS

🌿 (2 dozen) | 120

House-smoked, white fish deviled eggs

FAUX GRAS TERRINE TOAST

(2 dozen) | 120

Chicken mousse, cherry chutney, crusty toast

LOCAL APPLE BRIE BAGUETTE

🌿 (2 dozen) | 120

Maple apple compote, triple cream brie crostini

HARVEST MAPLE CHICKEN TART

(2 dozen) | 120

Maple-roasted apple, chicken salad tartlet

HERB CRUSTED BEEF POTATO

CANAPE 🌿 (2 dozen) | 120

Herb crusted, seared beef, soft cheese mousse, potato barquette

ANTIPASTO SKEWERS

🌿 (2 dozen) | 144

Tomatoes, olives, artichokes, peppers, mozzarella, pesto dip

PAN CON TOMATO

🌿 (2 dozen) | 120

Tomato gems, sourdough crisp, herb roasted EVOO

GULF SHRIMP COCKTAIL

SHOOTER 🌿 (2 dozen) | 132

Louisiana-style boiled large shrimp, Bloody Mary cocktail sauce

HOT*

*\$160 Reception Fee per attendant applies.

FOUR-CHEESE MAC N' CHEESE BITES* 🌿 | 120

(2 dozen) Lightly breaded, golden brown, four-cheese mac bites

COCONUT SHRIMP* (2 dozen) | 156

Coconut enrobed shrimp, piña colada crema

RASPBERRY & BRIE POUFETTE*

🌿 (2 dozen) | 120

Brie, melba sauce, buttery pastry

LOCAL MUSHROOM ARANCINI*

🌿 (2 dozen) | 120

Local mushroom, four-cheese blend, risotto rice, herb saffron aioli

THAI STYLE CORNCAKE*

🌿 (2 dozen) | 120

Roasted corn, vegetables, hint of curry, sweet chili sauce

ARTICHOKE BEIGNETS*

🌿 (2 dozen) | 132

Golden brown herbed cheese, stuffed artichoke heart, Meyer lemon crema

MAPLE BBQ PORK BELLY*

🌿 (2 dozen) | 120

Lollipop crispy pork belly, tart cherry marmalade

LOLLIPOP OF SEARED PRIME BEEF*

🌿 (2 dozen) | 120

Medium-rare, prime steak cube, potato crisp, tarragon chimichurri

PERUVIAN CHICKEN TENDERLOIN STICK*

🌿 (2 dozen) | 120

Peruvian spiced chicken tender, paddle side black cherry chutney



RECEPTION STATIONS

STATION SELECTIONS*

*\$160 Reception Fee per attendant applies.

SALAD SHOOTER STATION | 250

Assortment of 50 Salad Shooters in petite glasses

- Michigan Salad  
- Caesar Salad 
- Plant-Based Quinoa Salad with Roasted Vegetables   

Creamy ranch, cherry and Caesar dressing

- Pairs well with Cavit Pinot Grigio



BAVARIAN STYLE PRETZEL* | 534

Includes 100 Pretzels

Large pretzel served with spicy brown mustard

DETROIT SLIDER STATION* | 675

Includes 90 sliders (*Select 2*):

- **Michigan Beef Slider** – Black Angus slider, local cheddar cheese, onion compote, brioche bun
- **Chicken Slider** – Pulled confit rotisserie chicken, house blueberry Q-sauce, brioche bun
- **BBQ Pork Slider** – Pulled pit-roasted pork shoulder, house Q-Sauce, brioche bun
- **Impossible Slider**   – Plant-based Impossible slider, cranberry beans cheese, tomato chutney, vegan slider bun

- Pairs well with Frontera Cabernet

MOTOWN FROZEN SIPS: MICHIGAN FLOATS | 163



- Local vanilla ice cream and Vernors®
- Local vanilla ice cream, Faygo® Red Pop (or Faygo® Rock & Rye)

25 servings per order. Minimum of 50 servings.

\$185+ fee per bartender is required.

GOURMET MAC N' CHEESE STATION* | 600

Includes 50 Portions

- **Four Cheese Mac**  – Elbow macaroni, creamy four-cheese sauce, herb-baked gratin topping
- **Chicken & Bacon Mac** – Rotisserie chicken, small shells, applewood bacon, caramelized red onion, smoked Gouda cheese sauce
- **Veggie Mac**  – Gemelli, asparagus, Michigan mushrooms, zucchini, Vidalia onions, bell peppers and white cheddar cheese sauce

- Pairs well with Canyon Road Chardonnay



RECEPTION STATIONS

STATION SELECTIONS*

*\$160 Reception Fee per attendant applies.

NACHO STATION* 🌱 | 600

Includes 50 Portions

Crisp corn tortilla chips, chicken Tinga, refried pinto beans, jalapeño cheddar cheese sauce, pickled jalapeños, black olive rings, sour cream, Pico de Gallo, guacamole

DETROIT STYLE PIZZA BITES STATION* | 450

Includes 64 slices (*Select 2*):

- **Detroit Cheese Pizza Bite** 🌱 – Molded deep dish crust, house classic sauce, Detroit cheese blend
- **Detroit Pepperoni Pizza Bite** – Molded deep dish crust, house classic sauce, local pepperoni, Detroit cheese blend
- **Motor City Meat-Locker Bite** – Molded deep dish crust, pepperoni, Canadian bacon, Italian sausage, smoked ham, house classic sauce, Detroit cheese blend, blue cheese, caramelized onions
- **Motor City Urban Garden Bite** 🌱 – Molded deep dish crust, house classic sauce, Detroit cheese blend, selection of local vegetables

SWEET SIDE SHOOTERS | 250

Includes 50 Shooters (*Select 2*):

- **Romanov Shooter** 🌱 – Strawberry, orange liquor, raw sugar, hint of orange
- **Blueberry Pie Parfait Shooter** 🌱 – Blueberry pie compote, diplomat vanilla mousse, sweet cream
- **Duet of Chocolate Mousse Shooter** 🌱 – Bittersweet chocolate, white chocolate, crown of sweet cream
- **S'more Shooter** 🌱 – Chocolate mousse, graham cracker flakes, burned marshmallow
- **Tart Lemon Shooter** 🌱 – Tart lemon curd, buttermilk mousse, blueberry compote

WAFFLE FRY STATION* | 325

Includes 25 portions

Crispy spiced waffle fries. Served with the following:

- Craft Beer Cheese Sauce 🌱
- Truffle Parmesan 🌱 🌱
- Coney Sauce
- Sour-Cream 🌱 🌱
- Bacon Bites 🌱 🌱
- Red Hot Sauce

Minimum of 50 portions



RECEPTION ACTION STATIONS

STATION REQUIREMENTS

*\$160 Reception Fee per attendant applies,
*\$225 Culinary Fee per attendant applies.

STREET TACO STATION* | 675

Includes 90 Tacos

Enhanced by Mazina tortillas, Pico de Gallo, salsa verde, salsa morita, queso fresco, limes, pickled onions, shaved lettuce, fresh jalapeño

(Select 2):

- **Carnitas de Cerdo** 🌱🌱🌱 – Agave and prickly pear pork, slow-roasted carnitas, pulled pork shoulder
- **Carne Asada** 🌱🌱🌱 – Chipotle and tequila flame charred Angus skirt steak
- **Pollo Asado** 🌱🌱🌱 – Ancho chili and lime grilled chicken
- **De Pescado A La Parrilla** 🌱🌱🌱 – Citrus herb marinated grilled catch of the day
- **Champiñones A La Parrilla** 🌱🌱🌱 – Salsa verde marinated grilled portabella mushroom sauce (Plant-Based)

– Pairs well with *Two Vines Merlot*

SAVORY LOLLIPOP* | 650

Includes 120 Lollipops

- **Cheeseburger Meatball Lollipop** – Local cheese fondue
- **Swedish Meatball Lollipop** – Lingonberry chutney
- **Plant-Based Protein Meatball** 🌱 – Sweet chili sauce

DETROIT TRADITION** | 700

Includes 100 Dogs

- Dearborn Italian sausage, onions, peppers, side of mustard
- Dearborn all-beef franks, Detroit brick chili, sides of mustard, ketchup, onions, shredded cheddar cheese

CHERRIES JUBILEE ACTION STATION** 🌱 | 600

Includes 50 servings

Michigan cherries in butter, brown sugar, lemon, Kirsch, and flambéed. Served over French vanilla bean ice cream



BAR BEVERAGES

BAR PACKAGES*

CRAFT/IMPORT BEER | 1,152

Includes 144 Craft/Import Beers
(Select 3):

- Local IPA
- Local Lager
- Local Pilsner
- American Craft Beer
- Domestic Beer
- Imported Beer
- Seasonal Selections

Additional Selections Available –
ask your sales representative

MIX & MATCH WHITE CLAW HARD SELTZERS & BREW PACKAGE | 1,440

144 Servings
(Select 3):

- White Claw Hard Seltzers:
Assorted Flavors
- Local IPA
- Local Lager
- Local Pilsner
- American Craft Beer
- Domestic Beer
- Imported Beer
- Seasonal Craft Selections

\$185 Per Attendant Fee Required

BLOODY MARY BAR | 1,200

Includes 120 Drinks, Tabasco sauce or
red-hot sauce, spice celery salt, black
pepper, and 1 garnish per drink

(Select 3):

Pickled okra, beans, cucumber,
stuffed olives, sports peppers,
pepperoncini, fresh celery sticks,
lemon wedges, lime wedges

MAKE IT ULTIMATE BLOODY MARY BAR

- Peppered Slab Bacon
(per dozen) | 24
- NOLA Shrimp (per dozen) | 30
- Colby Cheddar Cheese Sticks
(per dozen) | 24

BAREFOOT SPRITZERS | 700

Includes 96 Spritzers
(Select 3):

- Moscato
- Pink Moscato
- Red Sangria
- Crisp White
- Rosé

CRAFT COCKTAILS | 1,400

Includes 130 Drinks
(Select 2):

- **Great Lakes Peach** – Vodka,
peach schnapps, grenadine,
Sierra Mist
- **Rum of Fun** – Rum, pineapple
juice, pina colada
- **Detroit Skyy** – Tequila, blue
curaçao, triple sec, white
cranberry juice
- **Motown Whiskey** – Whiskey,
ginger ale
- **Bourbon Sour** – Bourbon,
sweet sour, lemon
- **Motor City Punch** – Gin,
St. Germaine, cranberry juice,
orange juice
- **Seasonal Selections** –
Ask your sales representative
- **Customized Signature Drink**

MOTOWN FROZEN SIPS: MICHIGAN MILKSHAKE WITH A TWIST* | 750

50 Servings per order
(Select 2):

- Whiskey, local vanilla ice cream
and Vernors®
- Vodka, local vanilla ice cream,
Faygo® Red Pop
- Vodka, local vanilla ice cream,
Faygo® Rock & Rye
- Bourbon, local vanilla ice cream,
Sanders® Bumpy Cake

*\$185 Bartender Fee will be applied.



BAR BEVERAGES

HOSTED BAR

Based on Consumption. Priced per drink.

SELECT FULL BAR WITH SPIRITS OR BEER, WINE, AND N/A BEVERAGES ONLY

DELUXE SPIRITS | 10

- New Amsterdam Vodka
- Jose Cuervo Silver Tequila
- Bacardi Rum
- New Amsterdam Gin
- Jim Beam Bourbon
- Jameson Irish Whiskey
- Dewars White Label Scotch

HOUSE WINE | 8

- Cabernet Sauvignon
- Chardonnay
- Pinot Grigio
- Merlot

Contact your sales representative to receive the full list of wine options.

IMPORTED/CRAFT BEER | 8

DOMESTIC BEER | 7

SODA | 4

WATER | 4

JUICE | 4.75

*\$185 Bartender Fee will be applied.

Estimated sales will be charged prior as a deposit. Client will be responsible and charged for any balance up and beyond the estimate or refunded the overage. Estimation of the deposit will be based on length of bar service time and number of guests.



GENERAL INFO

ONLINE ORDERING

TO PLACE YOUR ORDER:

[HTTPS://HUNTINGTONPLACE.EZPLANIT.COM](https://HUNTINGTONPLACE.EZPLANIT.COM)

1. **Select your Event** - Select your location Exhibit Hall (Trade Show).
2. Make your menu selections.
3. Click on the item you would like to order.
4. Update the quantity and select **Add to Cart** once finished.
5. Repeat until all items have been successfully added to cart.
6. Once you have completed your order, click **Your Cart** in the upper right corner, confirm cart and select **Checkout**.

FIRST TIME ORDERING? SIGN UP FOR AN ACCOUNT BY CLICKING CREATE YOUR ACCOUNT:

1. Complete all fields, including a mobile number for the person onsite and select **Register Account**.
2. Returning user? **Log In** to your account.
3. **Checkout**.
4. Enter your **Booth Number**.
5. Add any **notes** or delivery instructions.
6. Enter payment info by clicking **Change Payment Method**, followed by **Add New Card** and enter card info.
7. Confirm order is correct and select **Place Order**.

You will receive an email indicating your order has been placed and is pending approval. You will hear from our catering team within 1-2 business days, with documents that once signed and returned will confirm your order. Your card will not be charged at the time of ordering.

Online ordering will be closed 7 business days prior to the event. Any orders placed after must be preapproved and will incur a late fee.

Please check with your sales representative for custom menu items.



GENERAL INFO

POLICIES

THANK YOU FOR TAKING THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

- All food and beverage items in Huntington Place must be purchased through the Food and Beverage Department. THIS INCLUDES BOTTLED WATER.
- Exhibitor Booth Catering DOES NOT supply tables or electrical for your booth. You MUST order through your service contractor. All exhibitors are required to order porter service (trash removal) for food and beverage activity in the booth.
- To execute your event, signed copies of the Banquet Event Orders (BEOs) must be returned to F&B Sales Representative prior to any services provided.
- Due to fluctuating prices and product availability for food and beverage, we reserve the right to discuss substitutions based on your order.
- All food and beverage orders require full payment in advance. We accept American Express, MasterCard, VISA and Discover.
- Initial order, as well as additional services ordered on site, will be billed to the customer's credit card.
- A service charge will apply to all food and beverage charges. Current sales tax applies to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.
- Disposable service ware is used on all food and beverage functions on the Exhibit floor.
- A \$25.00++ "Delivery Fee", will apply for each food and beverage delivery below five hundred dollars.
- A Huntington Place bartender is required to dispense all alcoholic beverages. All alcohol sales and consumption, in the Huntington Place, are regulated by the Michigan Liquor Control Commission.
- To ensure availability of menu items, we encourage you to place your order 14 days prior to your scheduled event.
- Huntington Place will adhere to all CDC, State and Local Policies, Guidelines and recommendations. We reserve the right to modify or cancel a service if we are no longer able to execute due to changes from authorities or if a safe working environment is not available at time of service.

STAFFING

Bartender:	\$185 Up to 6 Hours
Reception Rate:	\$160 Up to 2 Hours
Culinary Attendant:	\$225 Up to 2 Hours

FOR ADDITIONAL MENU SELECTIONS OR QUESTIONS, PLEASE CONTACT:

Jennifer McDonnell: (313) 969-2375, jennifer.mcdonnell@sodexo.com

Kelly Kaneko: (313) 348-6440, kelly.kaneko@sodexo.com

Erica Kaschalk: (734) 437-4593, erica.kaschalk@sodexo.com





HUNTINGTON
PLACE

THANK YOU

Jennifer McDonnell
Director Of Catering Sales

(313) 969-2375

jennifer.mcdonnell@sodexo.com