

FÖRTE BELANGER

remarkable eventsSM



fortebelanger.com | 248.434.2539 | Detroit • Troy





A remarkable guest experience entices all the senses, like the uncorking of a bottle of fine wine. Much like the time that goes into refining the perfect vintage, we are dedicated to perfecting your overall experience. Our time, energy and creative effort combine to deliver the perfect balance of culinary genius and service expertise.



get to know

FÖRTE BELANGER

A distinguished caterer – Michigan's only member of Leading Caterers of America – Forte Belanger is known for its imaginative solutions and creative cuisine. For every event we are invited to cater, whether it is corporate, social or a wedding, we create custom menus that match your vision, style and personality.

Our culinary and creative teams work with you to select a variety of delicious dishes for a dynamic strolling reception, or a more formal seated dinner. No matter the format you choose, our experts make your event remarkable with:

- Creative stations and plating
- Savory eats and sweet treats
- Stylish beverages and craft cocktails

And our dedicated and responsive team is at your service to deliver a flawless experience for you and your guest. We've curated these menus to inspire your culinary journey.

SEATED MENU

BY + TOMMY
GUST 28, 2010

STARTER

ROAD OF CHEESE
BACLETTE CHEESE, CYPRESS GROVE TRUFFLED
EAR AGED SHOKED GOUDA
ROLL AND GRILLED BASIL CROSTINI
AND CITRUS BUTTER SLICE

FIRST

CUCUMBER TRIO
BISCUIT, ROASTED RED PEPPER COULIS, LIME ZEST
AND CRÈME FRAÎCHE, CRISPY PROSCIUTTO
AND GINGER-CUCUMBER RELISH, SOY REDUCTION

SECOND

WINTER DUO
BEEF, TOMATOES, CABBAGE, POTATOES
AND CRISPY POTATOES, TOASTED BEEF DERRIS, TOMATOES,
AND SOY SAUCE
PEAR, HERBED QUINOA, SOY SAUCE REDUCTION

THIRD

WEDDING DUO
RING POTATO SALAD, TARRAGON ROAST
TO AND CRISPY ONIONS, BABY SPINACH,
AND GARLIC SYRUP

DESSERT

ORBIT TRIO
BLENDED PINEAPPLE CHIP
AND SUGARED MINT
DAMIA NUT TULIE



PASSED HORS D'OEUVRES

SEARED TUNA

Ahi Tuna, Chive, Red and Yellow Pepper
Citrus-Ginger Sauce

GOAT CHEESE

+

EDAMAME PURÉE

Crostini

STUFFED ARTICHOKE

Parmigiano-Reggiano

BEEF ARGENTINA

Tellicherry-Pepper Crusted Tenderloin
Chimichurri Pipette
Micro Cilantro



FOUR-COURSE DINNER

PRE-SET ANTIPASTI

Served Family Style

Buffalo Mozzarella, Salami, Capocollo, Artichoke Hearts, Olives,
Crostinis and Flatbreads

SALAD COURSE

Luxe Salad

Mixed Greens, Strawberries, Blueberries, Pear Tomatoes, Pita Croutons,
Raspberry-Honey Vinaigrette



Crusted European Roll with Chef's Crostini
Plugrà Citrus Butter

ENTRÉE COURSE

Seared Sea Bass

Tellicherry Pepper and Sea Salt, Juliet and Green Grape Tomato Salsa, Lemon Beurre Blanc



Reggiano-Herbed Risotto Cake, Roasted Tomato and Broccolini, Micro Basil

DESSERT

Lavender Cheesecake Cup

Marbled Chocolate Cup

Chambord Raspberries

Graham Cracker Spoon



European Roast Coffee

Regular and Decaffeinated

Cream and Sugar

Herbal and Non-Herbal Tea Selection



STROLLING MENU



PASSED HORS D'OEUVRES

PRIME BEEF TARTARE

Capers, Garlic, Dijon, EVOO
Balsamic Reduction, Arugula and Reggiano Salad

DETROIT REUBEN POPPERS

Corned Beef and Cabbage Slaw
McClure's 1000 Island

CHICKEN-STUFFED JALAPEÑOS


Pulled BBQ Chicken
Cream Cheese, Parmesan and
Mozzarella Cheese

TRAVELING RAW BAR

Fruits of the Sea, Freshly Arranged on Ice
Jumbo Shrimp Cocktail
Blue Point Oyster on the Half Shell
Snow Crab Cracked Claws

Presented With:

Vivio's Bloody Mary Cocktail Sauce
House-Grated Horseradish, Mignonette Sauce



STROLLING DINNER

WATERMELON SALAD

Peppered Heirloom Beets and Crispy Bleu Cheese
Shaved Red Onion, Balsamic Reduction, Mustard Vinaigrette

STUFFED AVOCADO

Pulled Crab, Charred Tomatoes, Gorgonzola, Roasted Tomato Vinaigrette, Halved Avocado

CHICKEN BISCUIT

Buttermilk Chicken, Crème Fraîche Biscuit, Hollandaise Aioli

GNOCCHI

Tomato-Basil Crème

PAN-ROASTED HALIBUT

Marcona Almond Butter, White Asparagus, Blueberry Nuoc Cham

PETITE ANGUS BEEF FILET

Pan-Seared Tournedos, Red Wine Demi-Glace, Reggiano-Truffled Brussels Sprouts



STROLLING DESSERT

BUTTER CAKE

Warm Maple-Bourbon Sauce, Maple Ice Cream

DECONSTRUCTED CANNOLI

Cinnamon-Mascarpone Crème, Cannoli Layers, Fresh Berries

PASSION FRUIT CRÈME BRÛLÉE



European Roast Coffee

Regular and Decaffeinated

Cream and Sugar

Herbal and Non-Herbal Tea Selection





PASSED SAVORIES MENU



PASSED HORS D'OEUVRES

LAMB CHOP LOLLIPOPS

Olive Oil-Garlic Schmear with Lemon Zest

CAPRESE SPOONS

Charred Grape Tomatoes and Basil Burrata
Asian Spoon

FINGERLING POTATO SKIN

Gorgonzola, Pancetta
Cilantro Chimichurri

GOUGÈRE

Gruyère, Paprika
Tabasco Aioli

SHRIMP SKEWERS

Lemon and Lavender-Seared Shrimp



PASSED SAVORIES

CHORIPÁN SLIDER

Grilled Andouille Sausage
Shaved Red Onion, Chimichurri
Naan Bread

PEAR SALAD

Frisée, Field Greens, Radish, Maytag Bleu Cheese
Grilled Vanilla-Bean Vinaigrette

EVOO-POACHED LOBSTER SALAD

Maine Lobster, Tarragon
Haricots Verts, Baby Bok Choy, Sweet Corn
Lemon Verbena

TRUFFLE FRIES WITH PARMESAN

STREET TACOS

Lime, Cilantro-Seared Skirt Steak
Roasted Peppers
Manchego, Tequila Aioli, Flour Tortilla

CHICKEN IN WAFFLES

Gruyère Waffle Infused with Fried Chicken
Blueberry Gravy
Lemon Verbena Compound Butter

CALAMARI CONES

Battered and Fried
Ancho Chili Aioli
Served in Paper Cones

PASSED SWEETS

MINI ICE CREAM CONE

Pomegranate Ice Cream

Chocolate Cone

CHOCOLATE-DIPPED BACON

Smoked Applewood Bacon

Dark Chocolate Dipped, White Chocolate Drizzle

FRUIT SKEWERS

Fresh Berries

S'MORE COOKIE

DIVINE BEIGNET CONES

Deep-Fried Sweet Pastry Batter

Cinnamon Sugar Dusted

Served in Chic Paper Cones



Milk Chocolate Sauce

Raspberry Coulis & White Chocolate Drizzle



European Roast Coffee

Regular and Decaffeinated

Cream and Sugar

Herbal and Non-Herbal Tea Selection



WHAT CLIENTS SAY

Magna GLC Conference 2016 Next Energy

“From adapting to the countless changes to menu and schedule, managing in a small space that got smaller with each additional person and display, and jumping in to help with a smile on every single table move and changeover, you and your team were nothing short of amazing. All of this without even mentioning the delicious food!” – Judie Kavanagh, Livewire Communications

Eton Academy 2016

“Thank you very much for everything last night. The food, and your staff were outstanding as always. The administrative team, and board of trustees were all very happy with everything. Thank you. I hope we can work on more Eton events together. Also, the s’more cookies were literally the best cookie that myself, and many of the guests had EVER tasted! Big kudos to the chefs for the cookies! Thanks again, I looking forward to hearing from you soon.” – Judie Kavanagh, Livewire Communications

CCS Gallery Event 2015 College for Creative Studies

“Thank YOU so much! The event was absolutely fantastic and we got so many compliments on the food. You and your staff set the bar very high, so I hope we can continue to have you cater this event in the future. Thanks again for everything!” – Terese Nehra, College for Creative Studies

Cars.Com “Best of Awards” 2015 The Fillmore

“You and your team did an incredible job on the event! Our event continues to surpass our expectations as well as our guests, especially on service levels as well as food & beverage. I can honestly say I wish you could travel everywhere with us! I can’t wait to see what you come up with next year for our guests! Put us on the books for 2016!” – Katie Nordness, Cars.com

Condé Nast Media Event with Bruce Webber 2014 Detroit Institute of Arts

“Thank you so much for jumping in at the last minute and offering your service for both events last week. The service was fabulous! Everyone is still talking about how wonderful the food tasted. The sorbet was delicious.” - Rosemarie L. Gleeson, Detroit Institute of Arts

Make It remarkable

If there is anything we can do to make your event more remarkable, please do not hesitate to ask. As always, we look forward to the opportunity to work with you!

Contact Us

248.434.2539

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www.fortebelanger.com

Forte Belanger is honored to be a 2016 Catersource Achievement in Catering Excellence Award Winner, one of only five caterers in the world to be so recognized. We also take great pride in being Michigan's only member of the Leading Caterers of America, a distinguished group of the most highly regarded caterers in the country. Known as industry trendsetters, LCA members represent the utmost quality in all aspects of catering and event management; LCA members are regularly lauded by industry and clients with awards of distinction.

